

# EasyChef Steam XL

## USER MANUAL

24L Steam air fryer Cooking  
and Touch Control





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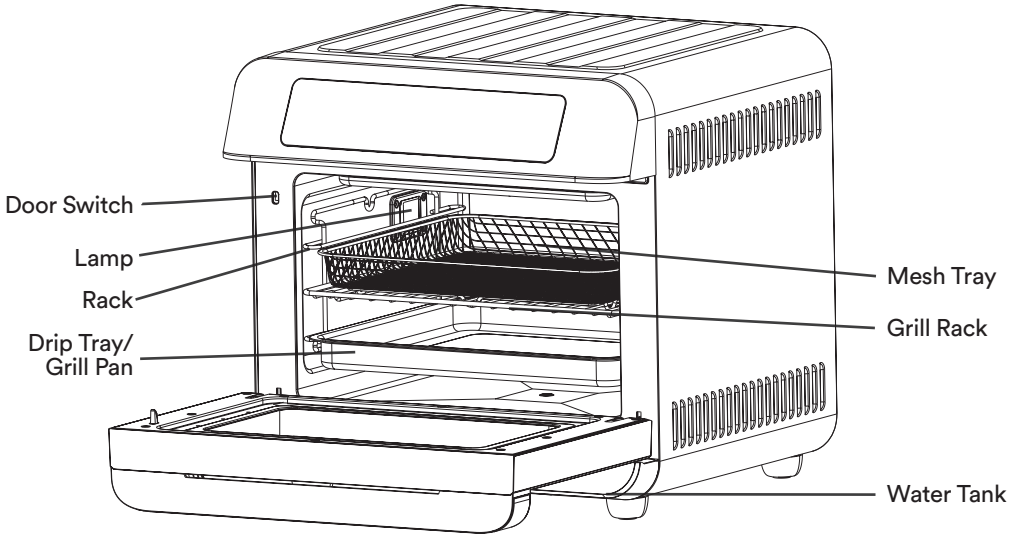
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# 1. GETTING TO KNOW YOUR EASYCHEF STEAM XL

## 1. Whats in the box:

- EasyChef Steam XL
- User Manual
- Grill Pan / Drip Tray x1
- Grill Rack x1
- Mesh Tray x1



\*Product may vary slightly from illustration

## 2. IMPORTANT SAFEGUARDS

When using electrical appliances with various functions, please observe the following safety precautions to ensure you don't damage the unit or cause personal injury:

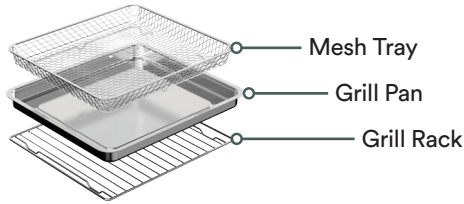
**MAKE SURE THERE IS WATER IN THE TANK BEFORE YOU USE THE STEAM FUNCTION. THE TANK IS LOCATED UNDER THE UNIT.**

**MAKE SURE YOU CHANGE THE WATER IN THE TANK AFTER USE TO AVOID CONTAMINATION AND STALE ODOURS.**

1. **DO NOT** touch hot surfaces. Use handles, oven mitts or potholders.
2. To protect against electric shock **DO NOT** immerse the cord, plugs, or appliance in water or other liquid.
3. All users of this appliance should read and understand this instruction manual before operating or cleaning this appliance.
4. Unplug the appliance from the power outlet when not in use and before cleaning.
5. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. **DO NOT** operate the appliance if it has malfunctioned or has been damaged, including the power cord or plug. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or qualified technician in order to avoid a hazard.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries and void the product warranty.
8. **DO NOT** use outdoors.
9. **DO NOT** let the cord hang over the edge of tables or counters, or touch hot surfaces.
10. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
11. **DO NOT** move the appliance while containing hot oil or other hot liquids.
12. **DO NOT** use the appliance for other than intended use.
13. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are being supervised or given instruction concerning use of the appliances by the person responsible for their safety.
14. Children should be supervised to ensure that they **DO NOT** play with the appliance.
15. Close supervision is necessary when your appliance is being used near children or infants.
16. This appliance is intended for household use only, it is not warranted for use in a commercial or business application.
17. The unit will not operate unless the unit door is fully closed.
18. After hot air frying, extreme caution must be used when handling the hot frying tray, removeable airflow tray, and cooked foods.

19. **DO NOT** use on acrylic or stone surfaces. The heat may cause cracks or surface damage. Do not place directly in front of glass splashbacks. Leave a minimum of 10cm from the rear of the unit.
20. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property. Keep your face and hands away from heat or steam outlets.
21. This appliance will become hot during operation and retain heat after turning OFF.
22. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
23. **DO NOT** place anything on top of the appliance while it is operating or while it is hot.
24. The cord to this appliance should be plugged into a 220- 240V AC electrical outlet only.
25. If this appliance begins to malfunction during use, if safe, remove the food and the tray from the cavity of the unit. Then remove the plug from the wall outlet. **DO NOT** use or attempt to repair the malfunctioning appliance.
26. **DO NOT** leave this appliance unattended during use.
27. Keep the cord out of reach of children and infants to avoid the risk of electric shock and choking.
28. **DO NOT** obstruct the air outlet or air inlets on the back and sides of the unit with any objects. Avoid escaping steam from the air outlet during air frying.
29. Keep the appliance at least 15 cm away from walls or other objects during operation.
30. After air frying, make sure to place the cooking tray on a flat, heat-resistant surface.
31. Make sure the door is closed to use the air fryer function. Open the door to move or turn over the food.
32. Hot oil can collect at the base of the tray. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always remove the tray before emptying.
33. Over-filling the cooking cavity may damage the air fryer unit and could result in serious personal injury. Please use your judgment and keep within the specified capacity as specified on the box.
34. **NEVER** move the unit while in use.
35. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
36. The EasyChef Steam XL should not be used to boil water or to deep fry food.
37. During first use, the EasyChef Steam XL may emit a slight odor. This is normal and will not affect the flavor or air convection frying.

### 3. BEFORE USING FOR THE FIRST TIME



1. Remove all packing material and labels from the inside and outside of the EasyChef Steam XL. Check that there is no packaging underneath and around the trays.
2. Before you use the unit for the first time, fill the water tank with water and insert the water tank into the slot, which is under the unit.

**NOTE:** Before using the appliance for the **FIRST TIME**, we recommend you to run the self-cleaning mode to clean the steam generator system thoroughly. This will take roughly 60 minutes to complete. **DO NOT** place food in the unit until it has completed. Please refer to section **16: Self Cleaning** in this manual.

3. After the self-cleaning function has finished, switch off the oven. Once it has cooled down, wipe down the oven cavity. Your EasyChef Steam XL is now ready to use.
4. **DO NOT IMMERSE THE EASYCHEF STEAM XL BODY IN WATER.** Wipe the EasyChef Steam XL body with a damp cloth. Dry all parts thoroughly.

**NOTE:** During first use, the EasyChef Steam XL may emit a slight odour. This is normal and will not affect flavour or air frying.

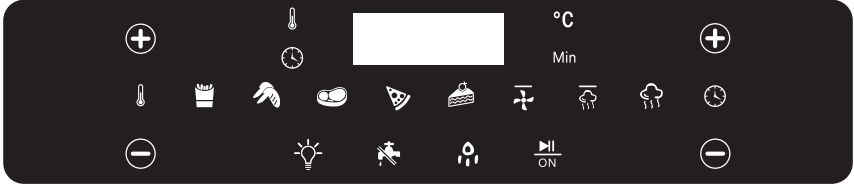


#### **CAUTION - HOT SURFACES:**

- This appliance operates at high temperatures. Do not touch external surfaces of the appliance as they can be hot. Do not touch inside the appliance while it is in operation.
- During operation, hot steam is released through the hot air outlets. Please keep your hands and face away from the steam and air outlets.







## 4. TOUCHSCREEN CONTROL



BASIC SETTINGS			
	TEMPERATURE CONTROL		TIME CONTROL
	ON/OFF/START/PAUSE BUTTON		
AIR FRYER PRESETS			
	FRIES		CHICKEN
	MEAT		PIZZA
	BAKE		
COOKING MODES & VISIBLE ALERTS			
	STEAM & AIR FRY COMBO MODE		AIR FRY MODE
	STEAM+ (Add steam manually during operation)		FULL STEAM MODE
	LIGHT ON/OFF		INSUFFICIENT WATER (Indicator to fill the water tank)

## 5. EASYCHEF STEAM XL QUICK START GUIDE:

Please follow the below steps to get cooking quickly, although results may vary. We recommend reading this manual thoroughly.






1. Plug in the EasyChef Steam XL. The buttons will turn on and off and the unit will make a tone, then the red power button will stay lit, indicating the unit is ready.
2. Press the red  **button**. It will turn green  **(MENU MODE)** once pressed.
3. Please press your chosen cooking preset.
4. To begin Air Frying, touch the  **button**. (The icons on the control panel will stay lit, while the other cooking presets and buttons will turn off. The  will stop blinking at this point).
5. Press the **ON/OFF/START/PAUSE button** to pause and long press to go into standby mode.

## 6. AIR FRY MODE

The Air Fryer cooks food that may have otherwise been deep fried, giving you the crunch without much oil. Things like frozen chicken bites, frozen fries and even air fried salmon work well.


The **AIR FRY** function combines intense heat and maximised airflow to cook foods crispy and brown.

### HOW TO USE AIR FRY MODE:


1. Arrange food evenly on one of the included trays. For best results, place food in a single layer and leave space between pieces.
2. Insert the tray into the top rack position.
3. Close the oven door.
4. Touch the **ON/OFF/START/PAUSE**  **button**, it will turn to blinking .
5. Touch the **AIR FRY**  icon, it will start flashing.
6. The **AIR FRY** temperature and time settings can be adjusted before and during the **AIR FRY** cycle.
7. The **AIR FRY** temperature and time is displayed alternatively on the screen. Press the + and - **TEMP** icons to adjust the **AIR FRY** temperature.
8. Touch the **ON/OFF/START/PAUSE**  icon to activate the **AIR FRY** function. The **AIR FRY**  icon will remain illuminated, and the timer will automatically begin to count down.

**NOTE:** It is advised that you use the Grill Pan/Drip Tray underneath the air fry tray to catch the oil drippings. Discard excess oil in between the batches.


## 7. STEAM & AIR FRY COMBO MODE

 The Steam & Air Fry Combo Mode works first to heat food. When the temperature reaches 200°C, the steamer will automatically turn on. The air fryer and the steamer will work alternatively to provide continuous circulation of hot air and steam. This keeps food tender and juicy on the inside while still golden and crispy on the outside. In this mode, the unit will generate steam that will enter into the oven cavity to cook the food. Steaming food helps preserve its natural flavours and nutritional value.

### HOW TO USE:


1. Fill the water tank to the maximum level with water only.
2. Make sure the water tank's cap is secure and locked.
3. Re-attach the water tank on the underside of the unit.
4. Place the food on a tray and into the EasyChef Steam XL.
5. Touch the **ON/OFF/START/PAUSE button**, it will start blinking.
6. Select **AIR FRYER-STEAM**  icon on the touchscreen panel to start the Air Fry & Steam process.
7. The default cooking time is 30 minutes. Adjust the desired cooking time by pressing the + or - on the **TIME** buttons.
8. When you hear the timer sound, cooking has finished.
9. Check if the food is ready. If the food is not ready yet, put it back in the EasyChef Steam XL and set the timer for a few extra minutes.

## 8. FULL STEAM MODE

 The Full Steam Mode is best used to cook fish, vegetables and dumplings.


In this mode, the unit will generate steam that will enter into the oven cavity to cook food. Steaming food helps preserve its natural flavours and nutritional value.

### HOW TO USE:

1. Fill the water tank to the maximum level with water only, before use.
2. Make sure the water tank's cap is secure and locked.
3. Re-attach the water tank on the underside of the unit.
4. Place the food on a tray and into the EasyChef Steam XL.
5. Touch the **ON/OFF/START/PAUSE button**, it will start blinking.
6. Select **STEAM**  icon on the touchscreen panel to start the Steam process.
7. The default cooking time is 30 minutes. Adjust the desired cooking time by pressing + or - on the **TIME** buttons.
8. When you hear the timer sound, the cooking has finished.

9. Check if the food is ready. If the food is not ready yet, put it back in the EasyChef Steam XL and set the timer for a few extra minutes.



**NOTE:** To cook steamed vegetables, you can directly select the cooking program.

The temperature and cooking time will be automatically set up. When  is flashing, it indicates that water is missing in the tank. Refill the water tank with water. We recommend using purified water.









## 9. STEAM + FUNCTION

The Steam + function is used to add steam manually during operation of the Air Fry Mode and the 5 presets. It can not be used in the Full Steam Mode or the Steam and Air Fry Combo Mode.


### HOW TO USE:




While cooking, press the **STEAM +**  button. It will emit steam for 1 minute and then revert back to standard air frying. To add more steam, press the **STEAM +**  button again.


## 10. PRESET COOKING MODES

	PRESET FUNCTIONS	TIME (Min)		TEMP (°C)		ADDITIONAL HUMIDIFICATION FUNCTION
		Default	Range	Default	Range	
	<b>FRIES</b>	20min	1-60min	230°C	100-230°C	Optional
	<b>CHICKEN</b>	25min	1-60min	200°C	100-230°C	Optional
	<b>MEAT</b>	25min	1-60min	175°C	100-230°C	Optional
	<b>PIZZA</b>	15min	1-60min	180°C	100-230°C	Optional
	<b>BAKE</b>	30min	1-60min	160°C	100-230°C	Optional
	<b>AIR FRY MODE</b>	30min	1-60min	200°C	40-230°C	Optional
	<b>STEAM &amp; AIR FRY COMBO MODE</b>	30min	1-60min	150°C	100-230°C	Non-Optional
	<b>FULL STEAM MODE</b>	30min	1-60min	100°C	Non-Adjustable	Non-Optional

## 11. COOKING TIPS & INSTRUCTIONS

1. The EasyChef Steam XL door needs to be fully closed to cook properly, but the unit will continue to cook even if left slightly ajar. This is not a design feature, and is an unsafe way to cook. We encourage you to close the unit door during use to ensure cooking quality and to protect your safety.
2. Please refer to the Air Frying Chart and/or follow the package directions for the suggested cooking **TIME**, **TEMP** and cooking modes. All preset and cooking modes are pre-programmed with a default time and temperature. You can customise the **TIME** and **TEMP** settings by following **12. Temperature and Time Settings (Optional)**, in this manual.
3. If you want to use the steam function, fill the water tank before use. This will ensure there is enough water in the reserve for the steam generator to operate normally.  
**TIP:** Use distilled water/soft drinking water instead of mineral water to help prevent the generation of scale within your EasyChef Steam XL.
4. Once you have chosen the preset you desire, press the START/PAUSE button once. The button will begin to flash, and the default time & temperature will be displayed on the digital screen. This indicates that the preset function has been selected.
5. Always use oven mitts when handling the EasyChef Steam XL.
6. Hot oil can pool at the base of the drawer. To avoid risk of burns or personal injury and to avoid oil from contaminating air fried foods, always ensure you remove the cooking tray before you empty it.
7. Allow cooked food to rest for 5 to 10 minutes. Remove the tray from the machine and place on a flat, heat resistant surface.
8. Always pat food dry before cooking to encourage browning and avoid excess smoke.
9. For crispier results, air fry small batches of freshly crumbed food. Create more surface area by cutting food into smaller pieces. Bathe pieces of meat in egg and milk and then press bread crumbs onto the meat.
10. Arrange crumbed food in the frying tray so that it is not touching to allow air flow on all surfaces.
11. Spray oils work best because oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil all work well.
12. Unplug the EasyChef Steam XL when not in use.
13. By default the viewing light is on. To turn off, press the  button.

14. You can adjust the cooking temperature and time by pressing their respective + and - buttons. Pressing the TIME buttons adjust the cooking time in 1 minute increments. Pressing TEMPERATURE buttons adjust the cooking temperature in 5°C increments.
15. When in dehydrate mode, the time adjustment will be in hourly increments.
16. While cooking, you can look in the viewing window at any time to see the progress, however if you need to pause the EasyChef Steam XL press the  button. The  button will flash until cooking resumes. Press the  button again to resume cooking.
17. When paused, it is normal that the fan will keep running for 20 seconds.
18. If the door is not closed within 5 minutes, the unit will turn off.
19. When cooking time is complete, the unit will beep once and the display will show “END”. The fan will continue to run for 20 seconds to cool down and return to standby mode.

**NOTE:** If you want to stop cooking, please hold down the power  button for 3 seconds.

## 12. TEMPERATURE & TIME SETTING (OPTIONAL)

Once the preset or cooking mode is selected, the default temperature and time setting will be shown on the digital display screen. You can adjust the temperature by pressing the temperature settings buttons + and - to decrease or increase.





To adjust the time, simply press the + and - on the right side to decrease or increase the cooking time.

### **NOTE:**


- Adjustable temperature range: 40-200°C.
- Short press the temperature setting buttons to increase/decrease the temperature by 5°C each time. Press and hold the temperature setting buttons (for 3 seconds) to increase/decrease the temperature rapidly by 5°C.
- Adjustable time range: 1-60mins.
- Short press the time setting buttons to increase/decrease the time by 1 minute each time. Press and hold the time setting buttons (for 3 seconds) to increase/decrease the time by 5 minutes each time.

**CAUTION:** The temperature setting is **NOT** adjustable when in **FULL STEAM MODE**.

## 13. START/PAUSE OPERATION



- When the preset or cooking mode is selected, the default time and temperature will flash.
- Press the  **button** to start cooking.
- Short press the  **button** to pause the cooking.
- When cooking is paused, the  **button**, and the cooking mode/preset button will flash, and the timer will also stop counting.
- To resume cooking, short press the  **button** again.
- The buttons will stop flashing and the digital screen will continue timing.

### NOTE:



- If you open the door during the cooking time it will automatically pause the operation. To resume, close the oven door to continue cooking.
- To completely stop cooking, press and hold the  **button** for 3 seconds.

## MAINTENANCE NOTES

### 14. FILL WATER TANK REMINDER

- The **INSUFFICIENT WATER**  **button** will flash when the water level is low and needs refilling.
- It will flash for 30 seconds, a buzzer will ring and the **ERROR CODE E5** will appear.
- Take out the water tank from the underside of the unit, fill it with tap water and then re-insert it.
- Press the **INSUFFICIENT WATER**  **button** to continue cooking.
- **DO NOT** fill the wastewater box, it may cause water to leak out during operation.

### 15. INTERIOR LIGHT

- The light can be turned on or off during cooking by pressing the **LIGHT ON/OFF**  **button**. It will automatically turn OFF after 30 seconds.
- The interior light will automatically turn ON when you open the oven door, and turn OFF when you close the door.
- To manually turn OFF the light when the oven door is open, press the **LIGHT ON/OFF**  **button**.

## 16. SELF CLEANING FUNCTION

The self-cleaning function is designed to clean any built-up scale inside of the steam generator. The entire process takes 60 minutes and it will clean in 3 stages:

### DESCALER CLEANING | WATER CLEANING | DRYING

While you can use the self-cleaning method as often as you like, it is best to use the self-cleaning function before you use the unit for the first time, and after which “**CLER**” is shown on the digital display screen. This will display after 80 hours of use since the last clean was undertaken.

Follow the below to use the self-cleaning mode function.

1. Take out the water tank from the bottom of the unit.
2. Fill the water tank with clean water or descaler as specified on the container. We strongly advise using a food-grade descaler such as citric acid powder to clean.
3. Insert the water tank back into the unit and turn **ON**. If you are using the oven for the first time, you can use just clean water for the first self-clean.
4. Press and hold the **(STEAM+)** button for 5 seconds to start the self-cleaning function, working its way through **STAGES 1-3**:
  - **STAGE 1: DESCALER CLEANING.** During this stage, the digital display screen will show “**CL:01**”. The **START/PAUSE** button will begin to flash and the screen will show “**CL:02**” as it goes into the next phase.
  - To finish this section of cleaning, you will need to empty and refill the water tank within 5 minutes after the 1st stage (Descaler Cleaning) has completed.
  - Once this stage has completed a buzzer will sound. You will notice “**CL:02**” displayed on the digital screen. After you have refilled the water, press the **START/PAUSE** button to start the 2nd and 3rd stages. If you miss this step - the self-cleaning function mode will cancel and you will need to restart again.
  - Once the setup is complete for **STAGE 2**, press the flashing **START/PAUSE** button to initiate the clean. It will automatically cycle through to **STAGE 2** and **STAGE 3**.
  - At the conclusion of **STAGE 3**, the buzzer will sound and the digital display screen will show **END**.

## 17. A NOTE ON AIR FRYING PRE-PACKAGED FROZEN FOODS

1. Where microwave ovens often produce hot, mushy results and toaster ovens can be slow to cook, air frying delivers fast, crispy results.
2. As a rule (depending on the food and amount to be cooked), the suggested cook **TIMES** may have to be reduced slightly. Always check food halfway through cooking time to determine final cook **TIME** and **TEMP**.
3. Always check cooking progress after **TIME** has expired.



## 18. AIR FRYING CHART

Times are estimated and based on average sizes and weights. Always use a meat thermometer to ensure that meat, poultry and fish are cooked thoroughly before serving.

- Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.
- Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

DISH	COOKING MODE	TEMP	TIME
Steamed Corn	Full Steam Mode	100°C	30 min
Steamed Bread	Full Steam Mode	100°C	15 min
Steamed Egg	Full Steam Mode	100°C	12 min
Steamed Fish	Full Steam Mode	100°C	15 min
Steamed Pork Ribs	Full Steam Mode	100°C	20 min
Steamed Sweet Potato	Full Steam Mode	100°C	30 min
Steamed Shrimp	Full Steam Mode	100°C	8 min
Pizza	Steam and Air Fry Combo Mode	180°C	10 min
Roasted Pork Ribs	Steam and Air Fry Combo Mode	200°C	20 min
Grilled Chicken	Steam and Air Fry Combo Mode	200°C	40 min

### NORMAL OCCURANCES TO BE MINDFUL OF:

SITUATIONS	CAUSE
Water is expelled from the steam outlet	This is normal. When the water tank is full, a small amount of water will be released from the steam outlet.
Water is expelled through the vent on the back of the oven.	After cooking, the pressure of the oven cavity is high. If the oven door is closed immediately, a small amount of water will be emitted from the vent. It is recommended to wait about 60 seconds after opening the oven door before closing it.
Steam condenses on the oven door.	When cooking, a small amount of steam will be generated on the inside of the oven. This in turn may condense on the oven door. After you have finished cooking, wipe the door and the glass with a dry cloth.
The fan continues running after cooking	Once you have finished cooking, due to the high temperature in the oven, the fan will continue to run in order to help with heat dissipation.

## 19. EASYCHEF STEAM XL MAINTENANCE

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## 20. CARE & CLEANING INSTRUCTIONS


**WARNING:** Allow the EasyChef Steam XL to cool fully before cleaning.

1. Unplug the EasyChef Steam XL. Remove frying tray. Make sure the internal trays and accessories are cooled before cleaning.
2. Wash the trays in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products.
3. The frying tray and removeable airflow tray are dishwasher-safe. For best results, place them both on the rack of your dishwasher to clean.
4. Wipe the EasyChef Steam XL body with a soft, non-abrasive damp cloth to clean.
5. The transparent window is glass and should only be cleaned when cool and the unit is off. It should only be cleaned by a warm cloth.

## 21. STORING INSTRUCTIONS

1. Make sure the EasyChef Steam XL is unplugged and all of its parts are clean and dry before storing.
2. **NEVER** store the EasyChef Steam XL while it is hot or wet.
3. Store the EasyChef Steam XL in its box or in a clean, dry place.

## 22. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Steam Oven doesn't work	<ul style="list-style-type: none"><li>• The power plug is not connected properly.</li><li>• The door may not be closed correctly.</li><li>• The household circuit breaker has switched off or tripped.</li><li>• The watertank is not put back in correctly or is empty.</li></ul>	<ul style="list-style-type: none"><li>• Plug the cord into the wall outlet. To begin, press the  button.</li></ul>
Food is not cooked	<ul style="list-style-type: none"><li>• The frying tray is overloaded.</li></ul>	<ul style="list-style-type: none"><li>• Cook smaller batches of food.</li><li>• Shake food <b>2 OR 3 TIMES</b> during cooking.</li><li>• Increase <b>TEMPERATURE</b>.</li><li>• Increase <b>AIR FRY TIME</b>.</li></ul>

Food is not fried evenly	<ul style="list-style-type: none"> <li>The frying tray is overloaded.</li> </ul>	<ul style="list-style-type: none"> <li>Air fry smaller batches of food.</li> <li>Apply a light even coat of spray oil to food before frying.</li> <li>Shake foods <b>2 OR 3 TIMES</b> during the cooking process.</li> </ul>
Frying tray won't slide into the EasyChef Steam XL body properly	<ul style="list-style-type: none"> <li>The frying tray is overloaded.</li> </ul>	<ul style="list-style-type: none"> <li>Air fry smaller batches of food.</li> </ul>
White smoke is expelled from the EasyChef Steam XL	<ul style="list-style-type: none"> <li>The EasyChef Steam XL is overloaded with oil.</li> <li>The frying tray and drawer have not been cleaned.</li> </ul>	<ul style="list-style-type: none"> <li>When frying oily foods, such as bacon, you may need to clean out the frying tray more often.</li> <li>Clean the frying tray after each use.</li> </ul>
Fresh potato fries are not fried evenly	<ul style="list-style-type: none"> <li>The frying tray is overloaded.</li> </ul>	<ul style="list-style-type: none"> <li>Soak, rinse and fully dry potatoes before frying.</li> <li>Use fresh, firm potatoes.</li> </ul>
Fries are not crispy	<ul style="list-style-type: none"> <li>Raw fries have too much water.</li> </ul>	<ul style="list-style-type: none"> <li>Use a clean kitchen towel to wrap and dry cut potato fries thoroughly before adding oil.</li> <li>Cut potato fries into smaller slices.</li> <li>Shake and spray potato fries frequently.</li> </ul>

## 23. ERROR CODES AND THEIR MEANINGS

Please check the table below for error codes, explanations and solutions.

ERROR	WHY	SOLUTION
E-1	Open circuit of the air fryer sensor.	Turn OFF the power, open the oven door and wait for 8-10 minutes, then restart.
E-2	The air fryer sensor has short circuited.	
E-3	The air fryer sensor is overheated.	Please contact Customer Service for help.
E-4	Power board error.	
E-5	Open circuit of the steam generator sensor.	
E-6	Short circuit of the steam generator sensor.	

## 24. SPECIFICATIONS

<b>Product Name</b>	EasyChef Steam XL
<b>Model Number</b>	MLA-500AF
<b>Rated Voltage</b>	220-240V
<b>Rated Frequency</b>	50 / 60Hz
<b>Rated Power</b>	Steam 985W / Air Fryer 1650W
<b>Dimensions</b>	40 × 43.5 × 39 cm
<b>Net Weight</b>	13.2kg
<b>Capacity</b>	24 litres
<b>Water Tank Capacity</b>	1200mL

## 25. WARRANTY TERMS & CONDITIONS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This warranty is provided in addition to your rights under the Australian Consumer Law. Directed Electronics Australia Pty Ltd (Directed Electronics) warrants that this product is free from defects in material and workmanship for a period of 12 months from the date of purchase or for the period stated on the packaging. This warranty is only valid where you have used the product in accordance with any recommendations or instructions provided by Directed Electronics.

This warranty excludes defects resulting from alterations of the product, accident, misuse, abuse or neglect. In order to claim the warranty, you must return the product to the retailer from which it was purchased or if that retailer is part of a National network, a store within that chain, along with satisfactory proof of purchase. The retailer will then return the goods to Directed Electronics.

Directed Electronics will repair, replace or refurbish the product at its discretion. The retailer will contact you when the product is ready for collection. All costs involved in claiming this warranty, including the cost of the retailer sending the product to Directed Electronics, will be borne by you.

**Email:** [info@milahome.com.au](mailto:info@milahome.com.au)

**Phone:** +61 3 8331 4800

## **26. INDEMNITY**

You agree to defend, indemnify and hold harmless Mila from and against any and all claims, proceedings, injuries, liabilities, losses, costs and expenses (including reasonable legal fees), including but not limited to, claims alleging negligence, invasion of privacy, copyright infringement and/or trademark infringement against Mila products and services, relating to or arising out of your breach of any provision of these terms, your misuse of the Mila products and services, or your unauthorized modification or alteration of products or software.

## **27. WARRANTY & DISCLAIMER**

Mila has a limited warranty, whereby Mila warrants to you and only to you that this Mila product will be free from defects in materials and workmanship for one (1) year from the date of your purchase (unless a longer warranty period is required by law). The specifics of this Mila limited warranty are covered in this manual.

To the extent possible under governing law, other than the above product warranty for Mila products you understand and agree that Mila services are provided on an “as is” and “as available” basis.

Mila makes no warranty that Mila products and services will meet your requirements or that use of Mila services will be uninterrupted, timely, secure or error-free. Nor does Mila make any warranty as to the accuracy or reliability of any information obtained through Mila (including third party content), that any defects in Mila products or services be corrected or that Mila products or services will be compatible with any other specific hardware or service.

Further, Mila does not warrant that Mila products or services or Mila servers that provide you with data and content are free of viruses or other harmful components. Mila also assumes no responsibility for and shall not be liable, for any damages caused by viruses that may infect your Mila product. In the event of any loss, damage or injury, you will not look to Mila to compensate you or anyone else. You release and waive for yourself and your insurer all subrogation and other rights to recover against Mila arising as a result of the payment of any claim for loss, damage or injury.

Mila equipment and services do not cause and cannot eliminate occurrences of certain events, and Mila makes no guarantee or warranty, including any implied warranty of merchantability or fitness for a particular purpose, that Mila equipment and services provided will detect or avert such incidents or their consequences.

Mila does not undertake any risk that you or property, or the person or property of others, may be subject to injury or loss if such an event occurs. The allocation of such risk remains with you, not Mila.

Other than the above product warranty for Mila products, its suppliers disclaim all warranties of any kind, whether express, implied, or statutory, regarding Mila services, including any implied warranty of title, merchantability, fitness for a particular purpose, or non-infringement of third party rights.

Because some jurisdictions do not permit the exclusion of implied warranties, the last sentence of this section may not apply to you. Mila hereby further expressly disclaims all liability for any claims for service failures that are due to normal product wear, product misuse, abuse, product modification, improper product selection or your non-compliance with all applicable federal, state or local laws.

This warranty and warranty disclaimer give you specific legal rights, and you may have other rights that vary by state, province, or country. Other than as permitted by law, Mila does not exclude, limit or suspend other rights you have, including those that may arise from the nonconformity of a sales contract.

For a full understanding of your rights, you should consult the laws of your state, province, or country. For our Australian customers: Please note that this warranty is in addition to any statutory rights in Australia in relation to your goods which, pursuant to the Australian Consumer Law, cannot be excluded.

## **28. LIMITATIONS & LIABILITY**

Mila liability for damages, especially for breach of duty or obligation, delay in performance, non-performance, or malperformance shall be precluded, except when these are due to negligent breaches of any significant contractual duty or obligation on the part of Mila. Any liability for negligence is limited to direct losses usually and typically foreseeable in such case. Should the claim for damages be based on wilful or grossly negligent breach of contractual duty or obligation on the part of Mila, the preclusion and limitation of liability mentioned in the preceding sentences will not apply. The preceding preclusion and limitation of liability will also not apply to claims for damages arising out of loss of life, bodily injury or health impacts for which Mila may be liable, or for non-contractual liability.

Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. Additionally, this provision is not intended to limit Mila's liability in the event of Mila's wilful or intentional misconduct.



# mila

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[www.milahome.co.nz](http://www.milahome.co.nz)



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