



Milex
everyday home essentials

5.6 Litre

One-Touch
COOKING



PowerAirfryer XXXL



Super Heated 360°
Speed Air Technology

COPPER TECH

durable copper infused non-stick coating



1800 WATTS



everyday home essentials

IMPORTANT SAFEGUARDS & SPECIFICATIONS

Congratulations on purchasing our Milex Power Airfryer XXXL. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

▲ FEATURES OF THE MILEX POWER AIRFRYER XXXL

- XXXL 5.6 litre capacity
- 1800W
- Digital LED easy touch-screen control panel
- Professional large display for easy viewing and use
- Caters for 7-10 people
- Copper-infused non-stick coating, dishwasher safe parts
- Cool touch housing
- Use little-to-no oil at all for healthier cooking
- Up to 200° cooking
- 60 minute timer with auto shutoff and alarm indicator
- Grill, roast, air fry, bake, steam and sauté
- Rapid air technology heats the oven quickly and cooks food to perfection
- With 7 easy presets: Fries, Roast, Shrimp, Bake, Chicken, Steak and Fish
- Temperature and time adjustable for manual cooking as well as during preset cooking
- Time and temperature display simultaneously on the display
- Timer counts down the cooking cycle
- Cooking continues automatically once you have pulled the basket out to check on the food
- Includes food separator, recipe booklet and user manual
- For domestic use only

▲ IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. To avoid damaging the appliance and to prevent danger or potential injury - do not immerse the power cord, plug, the appliance, or its heating elements in water or under the tap during cleaning.
2. To avoid electrical shock and to avoid short-circuiting your appliance, do not put any liquid into the appliance.
3. Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
4. If the electrical circuit is overloaded with other appliances, your oven may not operate properly. It should be operated on a dedicated electrical circuit.
5. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard. **DO NOT USE** this unit if the plug, the power cord or the appliance itself is damaged in any way.
6. This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are **UNDER THE SUPERVISION** of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED FOR USE** by children.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the “cooling down” process.
9. A short detachable cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
10. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.

IMPORTANT SAFEGUARDS

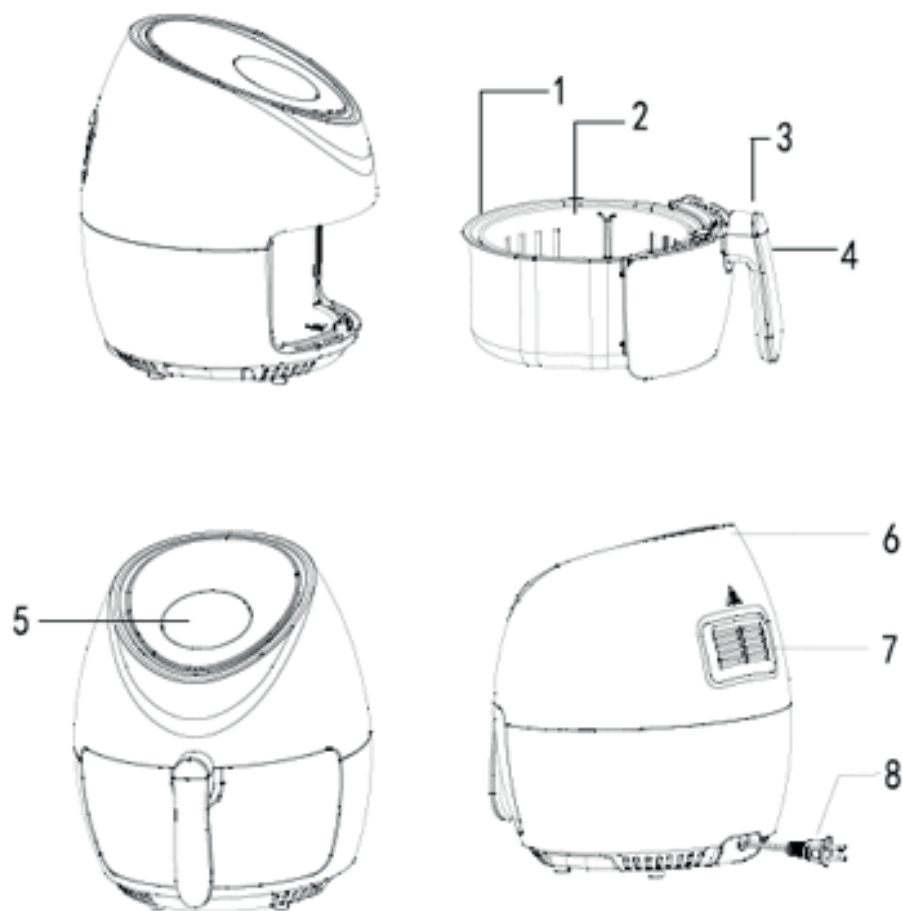
11. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the appliances controls with wet hands.
12. DO NOT carry the appliance by the power cord.
13. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
14. Never use this appliance with an extension cord of any kind.
15. NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
16. Always operate the appliance on a horizontal surface that is level, stable, and non-combustible.
17. DO NOT USE the oven for any purpose other than described in this manual.
18. NEVER OPERATE the appliance unattended.
19. DO NOT COVER the air intake vent or air outlet vent while the appliance is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
20. The appliances outer surfaces may become hot during use. The basket and pan WILL BE HOT. WEAR OVEN GLOVES when handling hot components. Wear oven gloves when handling hot surfaces.
21. While cooking, the internal temperature of the appliance reaches very high and hot temperatures. TO AVOID PERSONAL INJURY, never place hands inside the appliance unless it has thoroughly cooled down. Do not place plastic dishes, bowls or protection film into the oven. Use only oven-proof heat resistant cookware.
22. DO NOT OPERATE the appliance on or near combustible materials such as tablecloths and curtains. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Caution is required on surfaces where heat may cause damage - an insulated heat pad is recommended. Never place the appliance on a plastic, fabric or carpeted surface while cooking.
23. When cooking, DO NOT PLACE the appliance against a wall or against other appliances. Leave at least 10cm of free space on the back and sides and above the appliance. Do not place any thing on top of the appliance.
24. Let the unit cool down completely before you clean or store it.
25. Extreme caution must be used when moving the unit. It is recommended that you do not move it when it is switched on or before it has cooled down.
26. To prevent food contact with the interior upper screen and heating element, DO NOT OVERFILL the basket.
27. NEVER POUR oil into the basket or pan. Fire and personal injury could result.
28. When in operation, air is released through the air outlet vent. KEEP YOUR HANDS AND FACE at a safe distance from the air outlet vent. Please also take care of hot air while removing the basket & pan from the appliance.
29. Should the appliance emit black smoke, UNPLUG IT IMMEDIATELY and wait for the smoke to stop before removing oven contents.
30. Should the cooking cycle time be too long, burning the food and smoke starts release from the air outlet - UNPLUG IT IMMEDIATELY and wait for the smoke to stop before removing oven contents. Once it is safe and sufficiently cooled, please clean the oven accessories to avoid

IMPORTANT SAFEGUARDS

stubborn grease and grime.

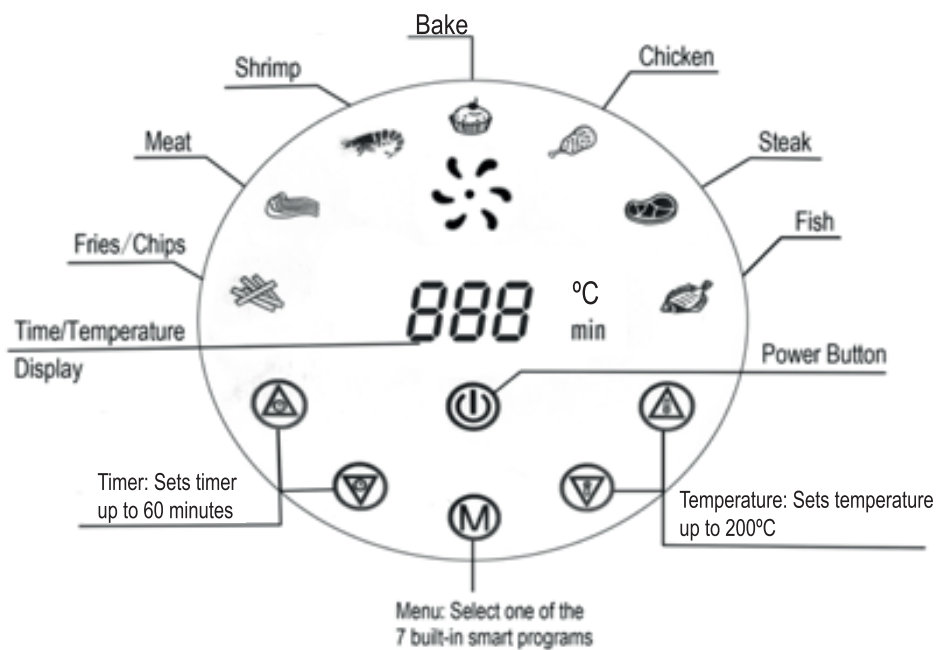
31. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
32. Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
33. Make sure the ingredients prepared in this unit come out cooked to a golden/yellow colour rather than dark or brown. Remove burnt remnants.
34. CAUTION: Do not move the sliding button guard forward until the pan and basket are resting on a level, heat resistant surface. Discontinue use if the sliding button guard ever becomes detached from the unit.
35. Do not use accessories or attachments other than those we supply.
36. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments. Do not use outdoors.
37. If the oven is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty will become invalid.
38. Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.
39. The appliance has a built in "shut-off" device, that will automatically shut down the unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan motor will continue running for approximately 20 seconds to "cool down" the unit.
40. This appliance features as built-in safety switch. Only once the basket and pan have been inserted into the Airfryer correctly, will the appliance switch to "Stand-By" Mode or continue its cooking cycle.
41. Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
42. Do not use anything metal or sharp, you will damage the non-stick surfaces.

PRODUCT COMPONENTS



- 1) Pan
 - 2) Basket
 - 3) Basket Release Button
 - 4) Basket Handle
 - 5) Digital Touch Control Panel and Screen
 - 6) Air Inlet
 - 7) Air Outlet
 - 8) Cord and Plug
- Food Divider/ Separator Insert (optional to be used inside the basket)

CONTROL PANEL & COOKING TIMES



CONTROL PANEL & COOKING TIMES

The spinning blue fan icon will appear when the unit is turned on and for up to 20 seconds after it is turned off.

To cycle through the smart preset programs, keep pressing the “M” button. To select one of the smart presets, simply press the power button once. When a smart preset program is selected, the predetermined time and cooking temperature function begins. Note: you can override the preset program at any time during cooking by increasing time and temperature manually.

You can adjust time or temperature by pressing the “▲” or “▼” buttons. Time is on the left side of the screen and temperature on the right side of the screen. Tip: quickly reach the time or temperature you require by pressing and holding your finger on the appropriate arrow button. You turn the unit off at any time during the cooking cycle by pressing the power button once.

The display conveniently shows a countdown of the remaining cooking time and will simultaneously show the selected cooking temperature during a cooking cycle.

▲ SMART PRESET CHART

This chart shows the time and temperature settings for each of the smart presets.

SETTING	DEFAULT TEMPERATURE	DEFAULT TIME
French Fries	200°C	15 Minutes
Roast	180°C	25 Minutes
Shrimp	160°C	20 Minutes
Bake	160°C	30 Minutes
Chicken	200°C	20 Minutes
Steak	180°C	20 Minutes
Fish	160°C	20 Minutes

Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

▲ COOKING GUIDE

This guide will help you select the correct temperature and time for best results. As you become more familiar with the Power Air Fryer XXXL's cooking process, you may adjust these settings to suite your own personal tastes.

*We recommend preheating the unit for more efficient cooking simply by selecting a cook time of 2 or 3 minutes and cook at the default or higher temperature. For preheating, you will need to insert the empty pan and basket (already assembled) into the air fryer.

COOKING TIMES

FOOD ITEM	MIN-MAX (cups or grams)	TIME* (minutes)	TEMP °C	SHAKE	COMMENTS
Thin Frozen Fries	1 1/4 - 3 cups	15-16	200°C	YES	
Thick Frozen Fries	1 1/4 - 3 cups	15-20	200°C	YES	
Homemade Fries	1 1/4 - 3 1/4 cups	10-16	200°C	YES	Add 1/2 Tbsp. oil
Homemade Potato Wedges	1 1/4 - 3 1/4 cups	18-22	180°C	YES	Add 1/2 Tbsp. oil
Homemade Potato Cubes	1 1/4 - 3 cups	12-18	180°C	YES	Add 1/2 Tbsp. oil
Hash Browns	1 cup	15-18	180°C	YES	
Potato Gratin	2 cups	15-18	200°C		
Steak	1/4 - 498grams	8-12	180°C		
Pork Chops	1/4 - 498grams	10-14	180°C		
Hamburger	1/4 - 498grams	7-14	180°C		
Sausage Roll	1/4 - 498grams	13-15	200°C		
Chicken Drumsticks	1/4 - 498grams	18-22	180°C		
Chicken Breast	1/4 - 498grams	10-15	180°C		
Spring Rolls	1/4 - 1360grams	15-20	200°C	YES	Use oven-ready
Frozen Chicken Nuggets	1/4 - 498grams	10-15	200°C	YES	Use oven-ready
Frozen Fish Sticks	1/4 - 498grams	6-10	200°C		Use oven-ready
Mozzarella Sticks	1/4 - 498grams	8-10	180°C		Use oven-ready
Stuffed Vegetables	1/4 - 498grams	10	160°C		
Cake	1 1/4 cups	20-25	160°C		Use baking tin
Quiche	1 1/2 cups	20-22	180°C		Use baking tin/ oven dish
Muffins	1 1/4 cups	15-18	200°C		Use baking tin
Sweet Snacks	1 1/2 cups	20	160°C		Use baking tin/ oven dish

The cooking time for whole roasted chicken will vary with weight. Use a meat thermometer to check the internal temperature as per the chart below:

Food	Type	Internal Temperature
Beef & Veal	Ground	160° F (70° C)
	Steaks, roasts-medium	160° F (70° C)
	Steaks, roasts-rare	145° F (63° C)
Chicken & Turkey	Breasts	165° F (75° C)
	Ground, stuffed	165° F (75° C)
	Whole bird, legs, thighs, wings	165° F (75° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (70° C)
	Steaks, roasts-medium	160° F (70° C)
	Steaks, roasts-rare	145° F (63° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)

HINTS AND TIPS

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Shaking” smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Misting a bit of vegetable or olive oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Milux Power Air Fryer XXXL.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a heat resistant baking tin or oven dish in the Milux Power Air Fryer Oven XXXL when baking a cake or quiche. A heat resistant tin or dish is also suggested when cooking fragile or filled/stuffed foods.
- You can use the Milux Power Air Fryer XXXL to reheat foods. Simply set the temperature to 150° C for up to 10 minutes.
- Meat, fish and vegetables can be coated with a light spray of olive oil before being grilled; this will further help to prevent the food from sticking to the bowl surface.
- To prevent heat loss and for even cooking, do not remove the basket and pan frequently from the appliance.

- For best results, do not overload the basket.
- Use boneless meat, fish and poultry for more even cooking and browning.
- For even more flavour, add dry seasonings or marinade foods before grilling.

HOW DO YOU LIKE YOUR MEAT?

Rare -	The flesh to the meat will spring back when pressed with a finger, it will generally feel quite spongy with lots of give.
Medium -	The flesh will spring back less but will still have some give to it.
Well done -	The flesh will have no spring back at all, it will be very firm to the touch.
Chicken -	Remember the juices from chicken should run completely clear when pierced with a skewer or knife, if in doubt continue cooking for longer.
Fish -	The flesh will turn from translucent to opaque when it is cooked, take a look at the fish as it cooks very quickly and will dry out if overcooked.

MARINATE

Marinated food is more flavorsome and can actually tenderize meat and poultry. There are two types of marinades:

Dry rubs – These normally consist of spices, herbs and seasonings. This is mixed together and rubbed over the meat. It sticks really well to the meat, but can be brushed with olive oil before grilling to add moistness to the food.

Wet marinade – This normally contains an acid-based liquid, this can be in the form of wine, vinegar, citrus juice or yogurt. It works by tenderizing the meat making it more succulent and it can be mixed with herbs, spices and olive oil for added flavoring.

Flavours that work well together

Chicken -	Garlic, ginger, sage, lemon, lime, black pepper, thyme, jerk, Cajun, Tandoori spices.
Beef -	Beer, red wine, black pepper, mustard, horseradish, chilli.
Pork -	Chinese 5 spice, honey, sage, rosemary, thyme, garlic, mustard.
Lamb -	Rosemary, garlic, lemon, oregano, red wine, cumin, coriander, chilli.
Fish -	Thai infused flavours, lime, coriander, cumin, lemon, teriyaki, dill, honey.
Mixed Vegetables - (Onion, peppers, courgettes)	Rosemary, garlic, thyme, basil.

RECIPE IDEAS

Garlic and Herbs: Slice 2 cloves of garlic, pour over some olive oil and sprinkle with your favourite herbs, thyme and rosemary are a good choice.

Chilli and Garlic: Slice 2 cloves of garlic, pour over some olive oil and add a pinch of dried chilli flakes.

Herby flavour: Add dried bay leaves, these will add a subtle flavour; they will start to heat and release their fragrance.

Thai flavours: Add coconut milk, sliced lemongrass and crushed kaffir lime leaves to impart a Thai fragrance.

Oriental: Add sliced ginger, rice wine and soy sauce.

FOOD SAFTY

Check food is cooked through before serving. If in doubt, cook it a bit more.

Cook meat, poultry, and any derivatives (mince, burgers, etc.) until the juices run clear. Cook fish until the flesh is opaque throughout.

SLIDING BUTTON GAURD

The sliding button guard helps to ensure that you do not press the basket release button by accident. Pressing the basket release button will cause the basket to separate from the pan and may result in injury if not done on a level, heat-resistant surface.

Do not move the sliding button guard forward until the pan and basket are resting on a level, heat-resistant surface.

CAUTION: Discontinue use if Sliding Button Guard ever becomes detached from Unit.

To remove the basket from the pan, simply slide the button guard forward and press the release button on the handle to free the basket from the pan

BEFORE FIRST USE

Before using this appliance, please read these instructions completely. Save this manual and pass it on to next user.

Unpack the appliance and remove all protective packaging, stickers, labels and wrappings. Check that all accessories and parts are included. If the unit is incomplete, kindly return it to the retailer immediately. Take the entire unit in its original packaging and the proof of purchase to the store where your purchase was made.

Please ensure to discard or store the protective packaging and wrappings immediately after the above check. It is important to keep these away from babies, infants and children for safety purposes.

Place the unit on a stable, horizontal and even surface.

Pull the pan out from of the fryer. You may feel a slight resistance when pulling the pan out. Place your hand on top of the appliance and gently pull the pan handle. **CAUTION: IF THE SLIDING BUTTON GUARD MOVES FORWARD WHEN REMOVING THE PAN, BE CAREFUL NOT TO PRESS THE BASKET RELEASE BUTTON. THE PAN WILL SEPARATE FROM THE BASKET AND MAY CAUSE INJURY.**

Clean the pan and basket with hot water, dishwashing liquid, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a cloth. Note that the pan and basket are dishwasher safe parts.

SHAKING INGREDIENTS

To Ensure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the pan and basket from the unit... gently shake the contents as needed and place back into the appliance to continue cooking. For heavier foods, you might want to separate the basket from the pan before shaking.

Caution: The pan and basket will be hot... wear an oven mitt during this procedure. Never move the sliding button guard while shaking or you may press the basket release button accidentally.

Tip: Set the timer to 1/2 the time needed for the recipe. The timer bell will alert you when it’s time to “shake.” When you hear the timer emit a beep sound, the preset preparation time has elapsed.

USAGE

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result. This appliance cooks with hot air only.

1. Place the appliance on a stable, horizontal, even and heat-resistant surface. Leave at least 10cm free space on the back and sides, and pay attention to place the appliance away from curtains, wall covering and other combustible materials.
2. Put the basket into the pan. **DO NOT FILL THE PAN WITH OIL OR ANY OTHER LIQUID. NEVER USE THE BASKET WITHOUT THE PAN.**
3. Place food ingredients into the basket and then put the basket and pan back into the appliance.
4. Plug the power cord into the mains power outlet.
5. The appliance will emit a beep sound and the display will illuminate the power button.
6. Press the power button once to turn the appliance ON.
7. You will notice that the appliance is showing the default cooking temperature of 180°C and cooking time of 15 minutes.

- 7.1 If you would like to use the default temperature and time, simply press the power button once to select it.
- 7.2 You are also able to manually set your own cooking time and temperature. Simply use the “▲” or “▼” buttons. The timer can be adjusted in one (1) minute increments up to maximum of sixty (60) minutes. The minimum time that can be set is one (1) minute. The temperature can be adjusted in 5°C increments up to a maximum of two hundred (200) degrees Celsius. The minimum temperature which can be set is 80°C. When you are satisfied with your selection, press the power button once to start.
- 7.3 If you would like to use one of the seven (7) smart presets, press the M button which will allow you to scroll to your desired smart preset. When you are satisfied with your selection, press the power button once to start.
8. Now the control panel will display and illuminate the blue spinning fan blade icon. This indicates that cooking has started. Note that once you have started cooking, you can at any time override your previous selection and set your own cooking time and temperature by simply pressing the increase or decrease time or temperature arrows.
Note: we recommend shaking ingredients midway through the cooking cycle to ensure more even and uniform cooking. To do this, pull the pan out of the appliance by the handle. The appliance will automatically turn off the fan and the element. Carefully shake the ingredients. When done, slide the pan and basket back into the appliance and the appliance will turn back on and automatically resume the same cooking cycle.
CAUTION: DO NOT PRESS THE BUTTON ON THE HANDLE DURING SHAKING, THIS WILL DETACH THE BASKET FROM THE PAN. If shaking the ingredients in the pan is difficult. You can place pan on a pot holder. Wearing oven gloves, release the basket, and shake the basket.
9. When the cooking cycle has completed and the timer has finished, the appliance will stop heating and the control panel display will turn off, showing only the power icon and blue spinning fan icon. The appliance motor will continue to run for approximately 20 seconds to allow for cooling. Once cooling has completed, the appliance will emit five (5) beep sounds and turn off.
10. Now pull the pan out from of the fryer and place it on a pot holder. NOTE: Oil from the ingredients will gather in the bottom of the pan, be careful when sliding the pan out from fryer.
11. To remove the basket from the pan, simply slide the button guard forward and press the release button on the handle to free the basket from the pan. Carefully pour ingredients out of basket onto a plate or serving dish. Use nonabrasive utensils to remove larger foods. Do not turn the basket upside down with the pan still attached... excess oil that has collected on the bottom of the pan will leak onto the food. If you are using tongs, please make sure to use non-abrasive, non-metal tongs to avoid scratching the non-stick coating on the basket.
12. When a quantity of food is cooked, the appliance is instantly ready for preparing another batch. When the cooking cycle is over, you may begin use again immediately.

Notes:

- Do not let food exceed the top of the basket. If the ingredients may become bigger after heating, please ensure that the heated volume does not exceed the top of the basket.
- Only when the basket and pan are inserted corrected, will the appliance operate.
- Always wear oven mitts when touching the appliance and when inserting or removing the pan or basket from the appliance.

CLEANING & MAINTENANCE

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Remove the plug from the wall outlet and let the appliance cool down for at least 30 minutes.
- Clean the appliance after every use. Do not clean the inside and outside of the appliance or its pan or basket with any metal kitchen utensils or abrasive cleaning materials, as this may damage them.
- Wipe the outside of the appliance with a damp cloth.
- Clean the basket and pan with hot water, some liquid detergent and a non-abrasive sponge. You can remove any remaining food residue with degreasing liquid.
- Clean the inside of the appliance with a non-abrasive sponge.
- Clean the heating element gently with a cleaning brush to remove any food residue.
- Do not immerse the unit in water or any other liquid, or hold it under a running tap.

STORAGE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and health way.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug power cord into wall socket.
	You have not turned the unit on, set the preparation time or temperature	Press the power button. Select a preset or select the time and temperature. Press the power button again and cooking will begin.
	You have turned off the unit. If you pressed the power button	Press the power button.



Model Number: MPA001

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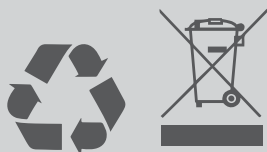
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Due to Milex's constant product improvement, images may vary slightly from the product.

Made in China

	while the unit is cooking, it will trigger the Auto Shut Off mode.	Select a preset or select the time and temperature. Press the power button again and cooking will begin.
Food not cooked	The basket is overloaded. The temperature is set too low.	Use smaller batches for more even frying. Use the temperature control button to increase the temperature and continue cooking
Food is not fried evenly	Some foods need to be "shaken" during the cooking process.	Check the "SHAKING INGREDIENTS" section of this manual.
Pan won't slide into the appliance properly	The basket is overloaded. The basket is not placed into the pan correctly.	Do not fill the basket above the max level. Gently push the basket into the pan until you hear a 'click' sound.
White smoke coming from unit	Too much oil is being used. The pan has excess grease residue from previous cooking.	Foods heavy with oil will cause dripping in the pan. Oil in the pan will smoke but have no effect on the unit or the food. Wipe down to remove excess oil. Clean the appliance, pan and basket after each use.
Fresh fries are not fried evenly	Wrong type of potato being used. Potatoes not rinsed properly during preparation.	Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch. SUGGEST PARBOILING HOME MADE POTATO CHIPS/ FRIES. PAT DRY TO REMOVE WATR. LIGHTLY COAT IN OLIVE OIL AND THEN AIR FRY.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil. Cut sticks smaller. Coat the potato sticks in a bit of oil.
Error	E1 - Broken circuit of the thermal sensor E2 - Short circuit of the thermal	Call customer service.

FREQUENTLY ASKED QUESTIONS

1. Can I prepare foods other than fried dishes with my Power Air Fryer XXXL?

You can prepare a variety of dishes including steaks, chops, burgers, and baked goods. Refer to the recipe guide in the instruction manual as well as recipe booklet.

2. Is the Milex Power Air Fryer XXXL good for making or reheating soups and sauces?

Never cook or reheat liquids in the **Power Air Fryer XXXL**.

3. Is it possible to shut off the unit at any time?

Press the power button once or remove the pan from the appliance.

4. What do I do if the Unit shuts down while cooking?

As a safety feature, the **Power Air Fryer XXXL** has an Auto Shut-Off device that prevents damage from overheating. Remove the pan and set it on a heat resistant surface. Unplug and allow the appliance to cool down. Plug back in and restart with the power button.

5. Does the Unit need time to heat up?

Pre-heating is needed when you are cooking from a “cold start,” add 3 minutes to the cook time to compensate.

6. Can I check the food during the cooking process?

You can remove the pan at any time while cooking is in progress. During this time, you can “shake” the contents in the basket if needed to ensure even cooking. Time and temperature will resume where you left off once the pan is inserted back into the appliance.

7. Is the Milex Power Air Fryer XXXL dishwasher safe?

Only the pan and basket are dishwasher safe. The appliance itself containing the heating element and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved service centre. Servicing outside the warranty period is still available, but will however be chargeable.

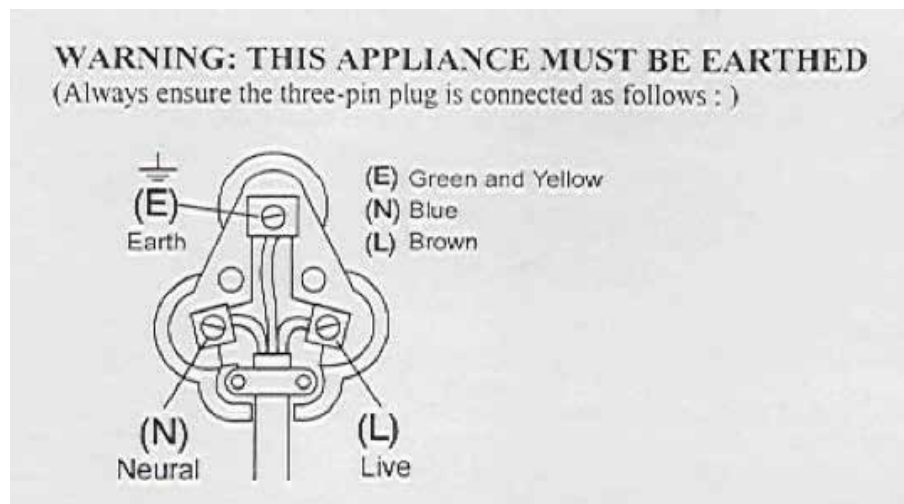
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on 230V-240V current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

- Green/Yellow (Earth)
- Blue (Neutral)
- Brown (Live)



SPARES & ACCESSORIES

Please visit www.milex.co.za to find your nearest Milex retailer as well as information about spares and accessories. The use of genuine Milex spare parts helps to maintain optimised performance and validates your guarantee.

Please note that all Milex product returns are subject to the following conditions :

- Original proof of purchase must be produced.
- All accessories that come with the product are returned, and complete in all respects. Any item received with the product purchased must be returned.
- All products carry a 7 day money back guarantee and a 30 day exchange if the product is unopened or unused, unless expressly indicated on the product.
- All products must be returned in their original packaging.
- **Milex** reserves the right to refer products to the head office for assessment when an in-store decision regarding defect cannot be taken.
- All **Milex** products carry a 24 month warranty.

Certificate of Warranty

www.milex.co.za

(Excludes monetary refunds under normal purchasing conditions)

Our goods come with guarantees that are consistent with the Consumer Protection Act. You are entitled to a replacement for any major failure or manufacturing defect. You are also entitled to have the goods repaired or replaced if the goods fail to meet prescribed specifications or quality standards.

The benefits under the **MILEX** warranty are in conjunction with other rights you will be entitled to under the Consumer Protection Act in relation to the goods.

In order for this warranty to be valid and to allow us to meet your requirements, please register your purchase(s) with **MILEX**. Please visit www.milex.co.za and complete all details. You must have a valid email address to register. Please retain your original receipt to validate your purchase.

Servicing outside the warranty period is still available, but will however be chargeable.