

Milex MAF001

Milex MAF001 Hurricane Air Fryer User Manual

Model: MAF001

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Milex MAF001 Hurricane Air Fryer. Please read it thoroughly before first use and keep it for future reference.

The Milex Hurricane Air Fryer is designed to cook a variety of foods using minimal oil, offering a healthier alternative to traditional deep frying. Its powerful heat distribution system ensures even cooking results.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- **Read all instructions:** Familiarize yourself with the appliance's features and operation before use.
- **Electrical Safety:**
 - Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
 - Do not immerse the main unit, cord, or plug in water or other liquids.
 - Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
 - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- **Hot Surfaces:** The appliance surfaces become hot during use. Use handles or knobs. Always use oven mitts when handling hot materials.
- **Ventilation:** Do not block any ventilation openings. Ensure adequate space around the appliance during operation.
- **Children:** Close supervision is necessary when any appliance is used by or near children.
- **Intended Use:** Use the appliance only for its intended household purpose.

PRODUCT COMPONENTS

The Milex MAF001 Hurricane Air Fryer comes with several components designed for versatile cooking. Familiarize yourself with each part:



Figure 1: The Milex MAF001 Hurricane Air Fryer main unit shown with its various accessories, including the cooking bowl, lid with control panel, tongs, baking pan, and racks.

- **Main Unit:** Consists of the base, glass cooking bowl (11 Litre capacity), and the lid which houses the heating element, fan, and control panel.
- **Control Panel:** Located on the lid, featuring temperature and timer dials.
- **Tongs:** Used for safely removing hot racks, trays, or other accessories from the cooking bowl.
- **Baking Pan:** Suitable for baking cakes, casseroles, and other dishes.
- **Racks:** Various racks for different cooking needs, allowing for multi-level cooking or specific food placement.

SETUP

1. **Unpacking:** Carefully remove all packaging materials from the air fryer and its accessories. Retain packaging for future storage or transport if desired.
2. **Initial Cleaning:** Before first use, wash the glass cooking bowl, baking pan, and racks in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit (lid and base) with a damp cloth. Do not immerse the lid or base in water.
3. **Placement:** Place the air fryer on a stable, heat-resistant, and level surface. Ensure there is at least 10-15 cm of clear space around all sides of the appliance for proper ventilation. Do not place it near flammable materials or under cabinets.

4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the outlet voltage matches the appliance's requirements (1300 watts).

OPERATING INSTRUCTIONS

The Milex Hurricane Air Fryer offers versatile cooking functions including frying, braaing, dehydrating, grilling, steaming, toasting, reheating, and roasting.



Figure 2: A whole chicken being cooked inside the Milex MAF001 Hurricane Air Fryer, demonstrating the ample cooking space and even heat distribution.

Basic Operation:

1. **Prepare Food:** Place your food inside the glass cooking bowl. You may use the provided racks or baking pan depending on the food type and quantity. For best results, ensure food is not overcrowded.
2. **Close Lid:** Securely place the lid onto the glass bowl. The appliance will not operate if the lid is not properly seated.
3. **Set Temperature:** Use the temperature control dial on the lid to select the desired cooking temperature. The air fryer features temperature control for precise cooking.

4. **Set Timer:** Use the timer dial to set the cooking duration. The appliance will automatically shut off when the timer reaches zero (Auto Shutoff feature).
5. **Start Cooking:** The appliance will begin heating and circulating hot air once the timer is set. The internal fan ensures even heat distribution.
6. **Monitor Cooking:** The transparent glass bowl allows you to monitor the cooking process without opening the lid.
7. **Remove Food:** Once cooking is complete and the timer has sounded, carefully lift the lid using the handle. Use the provided tongs to safely remove cooked food and accessories. Be aware of hot steam.

Cooking Tips:

- **Preheating:** For optimal results, preheat the air fryer for 5-10 minutes at the desired temperature before adding food.
- **Oil Usage:** While designed for minimal oil, a light spray or toss with oil can enhance crispiness for certain foods.
- **Shaking/Flipping:** For even browning, shake or flip smaller items halfway through cooking.
- **Dehydrating:** For dehydrating, use lower temperatures and longer cooking times.

MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your Milex Hurricane Air Fryer.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Glass Bowl and Accessories:** The glass cooking bowl, baking pan, and racks can be washed in warm, soapy water or placed in a dishwasher. For stubborn residue, soak them before cleaning.
3. **Main Unit (Lid and Base):** Wipe the exterior of the lid and base with a soft, damp cloth. For the interior of the lid (heating element area), use a non-abrasive sponge or cloth. Do not use abrasive cleaners or scouring pads. Never immerse the lid or base in water.
4. **Storage:** Ensure all parts are clean and dry before storing. Store the air fryer in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Milex Hurricane Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Lid not properly closed; Timer not set.	Ensure power cord is securely plugged in. Close the lid firmly. Set the timer to the desired cooking duration.
Food is not cooked evenly.	Food overcrowded; Temperature too low; Cooking time too short.	Do not overcrowd the basket; cook in smaller batches if necessary. Increase temperature or cooking time. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; Fatty food cooking.	Clean the appliance thoroughly after each use. For fatty foods, place a small amount of water in the bottom of the bowl to reduce smoke.
Food is not crispy.	Not enough oil (if applicable); Food overcrowded; Temperature too low.	Lightly brush or spray food with oil. Cook in smaller batches. Increase temperature.

Problem	Possible Cause	Solution
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If the problem persists after trying these solutions, please contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Milex
Model	MAF001
Capacity	11 Liters
Power / Wattage	1300 watts
Material	Plastic (main unit), Glass (bowl)
Colour	Black
Auto Shutoff	Yes
Special Features	Programmable, Temperature Control, Timer
Item Weight	8.68 kg
Product Dimensions	42D x 53W x 44H centimetres
Recommended Uses	Bake, Broil, Defrost, Steam, Fry, Braai, Dehydrate, Grill, Toast, Reheat, Roast

WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please refer to the original purchase documentation or contact Milex customer service.
You can also visit the official Milex store for more information:[Milex Official Store](#)

OFFICIAL PRODUCT VIDEOS

No official product videos from the seller were available for embedding at this time.



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[Milex Hurricane Air Fryer MAF001 Instruction Manual](#)

Comprehensive instruction manual for the Milex Hurricane Air Fryer (Model MAF001), detailing safety precautions, product parameters, operating instructions, and accessory usage for fat-free family meals.

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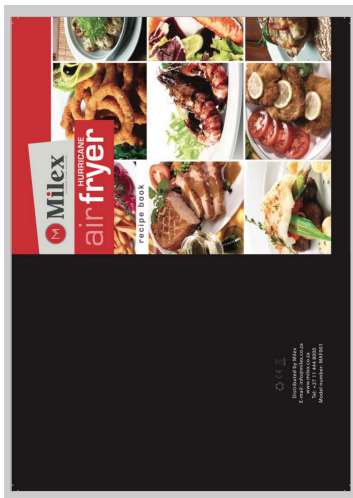
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