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Moulinex EZ8558

Moulinex Easy Fry Mega Air Fryer 7.5L (Model EZ8558) Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Moulinex Easy Fry Mega Air Fryer, Model EZ8558. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed for household use only.

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, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended household use.

PRODUCT OVERVIEW

The Moulinex Easy Fry Mega Air Fryer is designed for efficient and healthy cooking with minimal oil. Familiarize yourself with its components for optimal use.



Figure 1: The Moulinex Easy Fry Mega Air Fryer with its cooking basket partially extended, revealing a whole roasted chicken inside. A grill plate is shown separately in the top right corner.



Figure 2: A direct front view of the Moulinex Easy Fry Mega Air Fryer, showcasing its sleek black design and digital control panel. The display shows '200' degrees Celsius and '15' minutes, indicating current settings.

Key Components:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Digital display with temperature, time, and pre-set program indicators.
- **Rotary Dial:** For adjusting temperature and time, and selecting programs.
- **Cooking Basket:** Non-stick, removable basket for food.
- **Grill Plate/Crisper Plate:** Insert for optimal air circulation and crisping.
- **Handle:** For safely pulling out and inserting the cooking basket.

BEFORE FIRST USE (SETUP)

1. **Unpack:** Remove all packaging materials, stickers, and labels from the appliance.
2. **Clean:** Wash the cooking basket and grill plate thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the appliance on a stable, horizontal, and heat-resistant surface. Ensure there is at least 10 cm of free space on the back and sides, and 10 cm above the appliance to allow for proper air circulation.
4. **Initial Run (Optional):** Some users prefer to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to eliminate any manufacturing odors. Ensure good ventilation during this process.

OPERATING INSTRUCTIONS

Your Easy Fry Mega Air Fryer features intuitive controls for precise cooking.



Figure 3: A hand turning the central rotary dial on the air fryer's control panel, demonstrating the ease of adjusting settings. The display shows '200' degrees Celsius and '25' minutes.



Figure 4: An internal view diagram of the air fryer, illustrating the hot air circulation process around a whole chicken. Red arrows indicate the path of the hot air, ensuring even cooking.

Basic Operation:

1. **Prepare Food:** Place your ingredients in the cooking basket, ensuring not to overfill. For best results, do not exceed the MAX fill line.
2. **Insert Basket:** Slide the cooking basket back into the main unit until it clicks into place.
3. **Power On:** Plug the appliance into a grounded wall outlet. The display will illuminate.
4. **Select Program or Manual Settings:**
 - **Pre-set Programs:** Use the rotary dial to cycle through the 8 pre-set cooking programs (e.g., fries, chicken, fish, pizza, cake). Once a program is selected, the appliance will automatically set the optimal temperature and time.
 - **Manual Settings:** Alternatively, you can manually set the temperature (from 80°C to 200°C) and cooking time (up to 60 minutes) using the rotary dial. Press the dial to switch between temperature and time adjustment.
5. **Start Cooking:** Press the 'Start/Stop' button to begin the cooking process.
6. **Shake/Flip (Optional):** For some foods, especially fries or smaller items, the appliance may beep halfway through cooking to remind you to shake or flip the contents for even browning. Carefully remove the basket, shake, and reinsert.
7. **End of Cooking:** The appliance will beep when the cooking time is complete. Carefully pull out the basket and transfer the cooked food to a plate.
8. **Power Off:** Unplug the appliance after use.

COOKING GUIDE AND CAPACITY

The 7.5-liter capacity of the Easy Fry Mega allows for preparing generous portions. Below are some examples of food capacities and general cooking suggestions.



Figure 5: A collage demonstrating the cooking capacity of the air fryer. It shows a 2 kg chicken, 1.2 kg of fries, a 24 cm pizza, and 9 muffins, all fitting within the basket.



Figure 6: A person chopping vegetables on a cutting board next to the air fryer, with the cooking basket open and filled with colorful chopped vegetables, ready for cooking.

General Cooking Tips:

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes before adding food.
- **Oil Usage:** While designed for oil-free cooking, a small amount of oil (1-2 tablespoons) can enhance crispiness for some foods.
- **Even Cooking:** Shake or stir smaller items halfway through cooking. For larger items, flip them.
- **Doneness:** Always ensure food is cooked to a safe internal temperature.
- **Recipe Ideas:** Download the My Moulinex app for a wide range of healthy and delicious recipes tailored for your air fryer.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your air fryer.

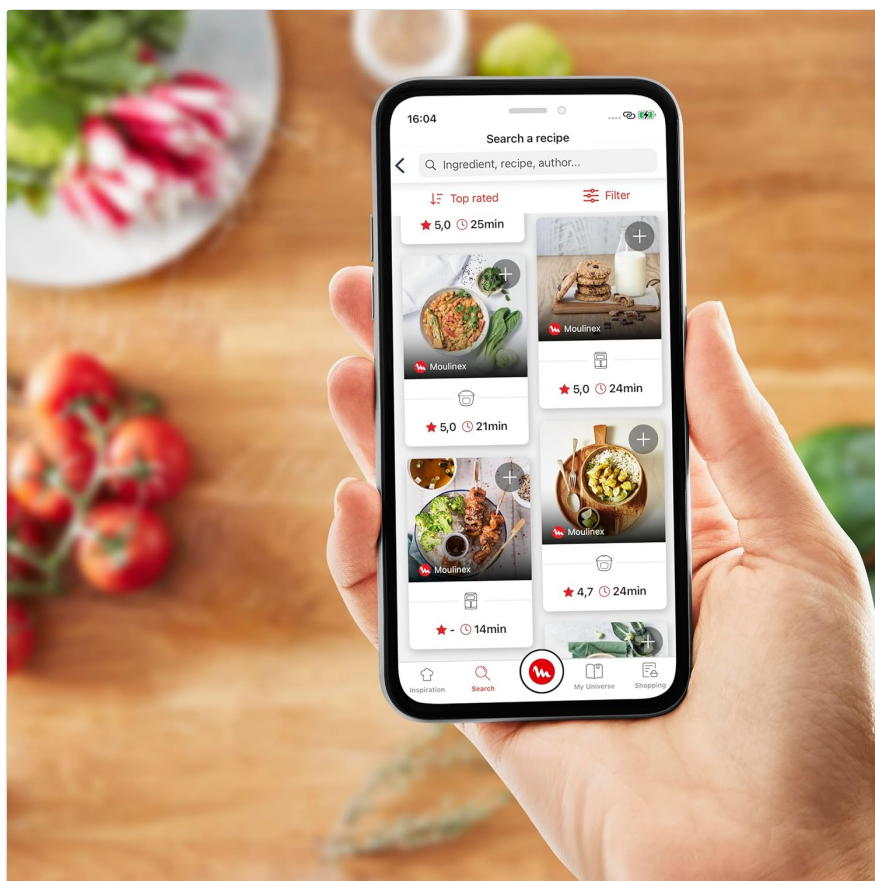


Figure 7: The removable cooking basket and grill plate of the air fryer are shown placed in the bottom rack of a dishwasher, highlighting their dishwasher-safe feature for easy cleaning.

Cleaning Steps:

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Clean Basket and Grill Plate:** The cooking basket and grill plate are non-stick and dishwasher-safe. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn food residues, use a mild detergent and a soft brush. Do not use abrasive cleaning materials.
4. **Clean Exterior:** Wipe the exterior of the appliance with a damp cloth.
5. **Storage:** Ensure all parts are completely dry before storing the appliance.

TROUBLESHOOTING

If you encounter any issues with your Moulinex Easy Fry Mega Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; basket not inserted correctly.	Ensure the power cord is securely plugged into a working outlet. Check if the cooking basket is fully inserted and clicked into place.
Food is not cooked evenly.	Basket overloaded; food not shaken/flipped; incorrect temperature/time.	Do not overload the basket. Shake or flip food items halfway through cooking. Adjust temperature and time as needed.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Greasy residue from previous use; excessive oil on food.	Clean the basket and interior thoroughly. Reduce the amount of oil used on food.
Food is not crispy.	Too much moisture in food; basket overloaded; insufficient cooking time/temperature.	Pat food dry before cooking. Do not overload the basket. Increase cooking time or temperature slightly.

TECHNICAL SPECIFICATIONS

Detailed specifications for the Moulinex Easy Fry Mega Air Fryer, Model EZ8558.



Figure 8: A visual representation of the air fryer's dimensions, indicating a width of 31 cm, depth of 39.6 cm, and height of 31.5 cm.

- **Brand:** Moulinex
- **Model Number:** EZ8558F0
- **Color:** Black
- **Capacity:** 7.5 Liters
- **Power:** 2020 Watts
- **Voltage:** 220 Volts (AC)
- **Product Dimensions (L x W x H):** 31 x 39.6 x 31.5 cm
- **Item Weight:** 5.63 Kilograms
- **Special Feature:** Programmable

- **Material:** Refer to manufacturer's specifications
- **Recommended Uses:** Cooking, Grilling, Roasting
- **Country of Origin:** China

WARRANTY AND SUPPORT

Moulinex is committed to providing quality products and support.



Figure 9: The Moulinex 15-year repairability logo, featuring a wrench and screwdriver, alongside an image of a technician working on electronics, symbolizing long-term support and repair services.



Figure 10: A smartphone screen showing the 'My Moulinex' application, which offers a variety of recipes and cooking tips, enhancing the user experience.

Spare Parts Availability:

Moulinex ensures the availability of spare parts for this product for up to 15 years from the date of purchase. This commitment supports the longevity and repairability of your appliance.

Customer Support:

For further assistance, warranty claims, or to locate authorized service centers, please visit the official Moulinex website or contact their customer service. You can also download the [My Moulinex app](#) for additional tips, recipes, and support resources.

