

## Moulinex EZ942HF0

# Moulinex EZ942HF0 Dual Easy Fry XXL 11L Air Fryer Instruction Manual

Your guide to safe and efficient operation

## 1. INTRODUCTION

Thank you for choosing the Moulinex EZ942HF0 Dual Easy Fry XXL 11L Air Fryer. This appliance is designed to provide a healthier way to cook your favorite meals, using little to no oil. With its generous 11-liter capacity and innovative dual-zone technology, you can prepare a variety of dishes simultaneously, making meal preparation efficient and convenient for large families or gatherings. Please read this manual carefully before using the appliance to ensure safe and optimal performance.

## 2. 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 before use.

- Always place the appliance on a stable, heat-resistant surface, away from walls or other appliances, ensuring at least 10 cm of free space on all sides.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Always unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- Do not use accessories not recommended by the appliance manufacturer, as this may cause injuries.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.

- The appliance operates at high temperatures; always use oven mitts when handling hot components.

## 3. PRODUCT OVERVIEW

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### 3.1 Components

The Moulinex EZ942HF0 Dual Easy Fry XXL consists of the following main parts:

- Main Unit with Digital Control Panel
- Large Cooking Drawer (6.5 Liters)
- Small Cooking Drawer (4.5 Liters)
- Removable Crisper Plates for each drawer



*Figure 1: Front view of the Moulinex Dual Easy Fry XXL air fryer, showcasing its sleek black design and dual drawer configuration with a digital control panel.*

### 3.2 Control Panel

The intuitive digital touch screen allows for easy selection of cooking programs, temperature, and time settings for each drawer independently.



*Figure 2: A detailed view of the digital control panel of the Moulinex Dual Easy Fry XXL air fryer, displaying various pre-set program icons (fries, chicken, vegetables, fish, desserts, dehydration) and manual settings, along with temperature and time displays for both cooking zones.*

## 4. SETUP

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### 4.1 Unpacking

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Ensure all components are present and undamaged.

### 4.2 Initial Cleaning

1. Wash the cooking drawers and crisper plates with hot water, a mild dishwashing liquid, and a non-abrasive sponge.
2. Rinse thoroughly and dry all parts completely.
3. Wipe the inside and outside of the main unit with a damp cloth.

### 4.3 Placement

1. Place the main unit on a stable, level, and heat-resistant surface.
2. Ensure there is adequate ventilation around the appliance (at least 10 cm clearance on all sides).
3. Do not place the appliance directly against a wall or under cabinets during operation.

### 4.4 First Use

During the first few uses, a slight odor or light smoke may be emitted. This is normal and will dissipate quickly. It is recommended to run the appliance empty for about 10-15 minutes at 180°C before cooking food for the first time.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Basic Operation

1. Plug the appliance into a grounded electrical outlet. The control panel will illuminate.
2. Pull out the desired cooking drawer(s) and place the crisper plate(s) inside.
3. Place your ingredients onto the crisper plate(s). Do not overfill.
4. Push the drawer(s) back into the appliance until they click into place.
5. Select the desired cooking zone (1 or 2) on the control panel.
6. Adjust the temperature using the temperature controls (40°C to 200°C).
7. Set the cooking time using the timer controls.
8. Press the 'Start/Stop' button to begin cooking.
9. To pause cooking, press the 'Start/Stop' button again. To resume, press it once more.
10. When the cooking time is complete, the appliance will beep. Carefully pull out the drawer(s) and remove the food.

### 5.2 Using Pre-set Programs

The Moulinex EZ942HF0 features 7 pre-defined programs for common dishes:

- Fries
- Chicken
- Vegetables
- Fish
- Desserts
- Dehydration
- Manual (allows custom temperature and time)

To use a pre-set program:

1. Prepare and load your food into the appropriate drawer.
2. Select the desired cooking zone (1 or 2).
3. Press the program icon corresponding to your food. The appliance will automatically set the recommended temperature and time.
4. You can adjust the pre-set temperature and time manually if desired.
5. Press 'Start/Stop' to begin.



*Figure 3: A close-up view inside the two cooking drawers of the air fryer. The left drawer contains several pieces of salmon fillets with a setting of 160°C for 10 minutes. The right drawer contains mixed vegetables with a setting of 200°C for 20 minutes, highlighting the independent temperature and time controls for each zone.*

### 5.3 Dual Zone Functionality

The dual-zone feature allows you to cook two different foods at different temperatures and times simultaneously. You can also use the 'Sync' function to ensure both dishes finish cooking at the same time.



Figure 4: The Moulinex Dual Easy Fry XXL air fryer with both cooking drawers pulled out, revealing a whole roasted chicken in the larger drawer and a portion of french fries in the smaller drawer, illustrating its dual cooking capability.

To use the Dual Zone:

1. Load food into both drawers.
2. Select zone 1, set its temperature and time (or choose a pre-set program).
3. Select zone 2, set its temperature and time (or choose a pre-set program).
4. If you want both zones to finish at the same time, press the 'SYNC' button. The appliance will automatically adjust the cooking time of the zone with the shorter duration to match the longer one.
5. Press 'Start/Stop' to begin cooking both zones.



Figure 5: A visual guide demonstrating the cooking capacity of the Moulinex Dual Easy Fry XXL air fryer's two drawers for various food types. Examples include 2kg chicken with 1kg fries, 8 salmon fillets with 600g peas, 1.2kg mixed dish with 6 muffins, and 2.5kg fries.

### 5.4 Cooking Tips

- For best results, shake or flip ingredients halfway through cooking, especially for smaller items like fries or nuggets.
- A small amount of oil (1-2 tablespoons) can be added to fresh ingredients for a crispier result, but it is not always necessary.
- Preheating the air fryer for 3-5 minutes before adding food can improve cooking performance.
- Do not open the drawers too frequently, as this can affect cooking time and temperature.

## 6. CLEANING AND MAINTENANCE

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

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. The cooking drawers and crisper plates are dishwasher safe. Alternatively, wash them with hot water, a mild dishwashing liquid, and a non-abrasive sponge.
3. For stubborn food residue, soak the drawers in hot soapy water for about 10 minutes before cleaning.
4. Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers.
5. Never immerse the main unit in water or any other liquid.
6. Ensure all parts are thoroughly dry before storing or reusing the appliance.

## 7. TROUBLESHOOTING

If you encounter any issues with your Moulinex EZ942HF0, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Food is not cooked evenly.	Overcrowding; not shaking/flipping food.	Do not overcrowd the drawers. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Greasy residue from previous use; cooking high-fat food.	Clean the drawers and crisper plates thoroughly. For high-fat foods, excess fat may drip and cause smoke. This is normal.
Food is not crispy.	Not enough oil (for fresh food); temperature too low; cooking time too short.	Add a small amount of oil to fresh ingredients. Increase temperature or cooking time.
Appliance emits a burning smell.	Food residue on heating element; initial use smell.	Unplug and allow to cool. Clean the interior thoroughly. If it's the first use, this is normal and will subside.

If the problem persists after checking these points, please contact customer support.

## 8. SPECIFICATIONS






Feature	Specification
Brand	Moulinex
Model Number	EZ942HF0
Capacity	11 Liters (6.5L + 4.5L drawers)
Power	2700 Watts
Color	Black
Material	Plastic
Dimensions (L x W x H)	51 x 43 x 38 cm (approximate)
Weight	11 Kilograms
Control Method	Touch Screen
Special Feature	Dual Zone Functionality

## 9. WARRANTY AND SUPPORT

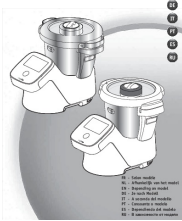
Moulinex is committed to the durability of its products. This appliance benefits from a 15-year repairability commitment at a fair price, supported by our network of 6,200 repairers worldwide.

For further assistance, troubleshooting beyond this manual, or to inquire about repairs, please visit the official Moulinex website or contact their customer support directly. Keep your proof of purchase for warranty claims.

Related Documents - EZ942HF0

 <p>DUAL EASY FRY FLEX</p>	<p><a href="#">Moulinex Dual Easy Fry Flex: User Manual and Cooking Guide</a></p> <p>Explore the Moulinex Dual Easy Fry Flex air fryer with this comprehensive user manual. Learn about its dual-zone cooking, versatile functions, intuitive interface, and detailed cooking guides for effortless meal preparation.</p>
 <p>Dual Easy Fry Flex</p>	<p><a href="#">Dual Easy Fry Flex Quick Start Guide</a></p> <p>A comprehensive quick start guide for the Moulinex Dual Easy Fry Flex air fryer, detailing product components, interface functions, pre-defined cooking programs, a cooking guide with food-specific recommendations, instructions for using the SYNC mode for dual-zone cooking, and information on the Moulinex recipe app and community engagement.</p>
 <p>uno</p> <p>www.groupeub.com</p>	<p><a href="#">Uno Deep Fryer User Manual</a></p> <p>This document provides instructions and guidelines for using the Uno Deep Fryer, including assembly, operation, cleaning, and maintenance. It covers various models and cooking capacities.</p>
 <p>Multicook &amp; Fry</p> <p>www.moulinex.com</p>	<p><a href="#">Moulinex Multicook &amp; Fry User Manual: Operation, Safety, and Recipes</a></p> <p>A comprehensive guide to the Moulinex Multicook &amp; Fry appliance, covering essential safety precautions, detailed operating instructions for all cooking programs, cleaning and maintenance procedures, and troubleshooting tips. Includes an exploded view of parts and a cooking program table.</p>
 <p>EASY FRY™ GRILL &amp; STEAM</p> <p>www.moulinex.com</p>	<p><a href="#">Moulinex Easy Fry Grill &amp; Steam Air Fryer User Manual</a></p> <p>Comprehensive user manual for the Moulinex Easy Fry Grill &amp; Steam air fryer, detailing its features, automatic cooking modes, usage instructions for Air Fry, Grill, and Steam modes, cleaning, descaling, and storage.</p>

i-companion touch xl



### [Moulinex i-Companion Touch XL User Manual: Features, Operation, and Safety](#)

Comprehensive user manual for the Moulinex i-Companion Touch XL kitchen robot. Learn about its features, automatic programs, manual mode, safety instructions, cleaning, and troubleshooting for optimal cooking results.