

# The Multipurpose Halogen Oven Air Fryer

by

MegaChef



**INSTRUCTION BOOKLET**

**Model No  
MCAI-850W & MCAI-860B**

# **WARNING**

**Close supervision is necessary when the Airfryer is used near children.**

**DO NOT ALLOW CHILDREN UNDER 16 TO OPERATE UNDER ANY CIRCUMSTANCE.**

**CAUTION GLASS CONTAINER GETS HOT  
RISK OF SCALDING: USE TONGS OR LONG  
UTENSIL TO REMOVE FRIED FOOD FROM THE  
BOWL**

**DO NOT LEAVE THE AIRFRYER  
UNATTENDED WHILE OPERATING FOR AN  
EXTENDED PERIOD OF TIME**

**Failure to comply may cause serious injury.  
To avoid the risk of injury, please ensure that the  
unit is unplugged prior to removing the lid. Please  
ensure the lid is placed safely into the provided  
lid holder. Please exercise extreme caution as the  
heating element is exposed inside the lid.**

# PRODUCT INTRODUCTION

Congratulations on the purchase of your new Halogen Oven Air Fryer and Thank you for choosing MegaChef!

The Megachef Halogen Oven Air Fryer uses revolutionary technology to allow for minimal Oil use, Oil Free Frying, Roasting and Baking in a fraction of the time.

The Rapid Air (combination of hot air and high speed circulation) Technology is considered a healthier alternative allowing you to cook a wide variety of healthy meals with a higher nutrient density right in your home. Your ingredients are cooked evenly, there is no risk of splashing hot oil during cooking, and your food can be prepared without the use of oils or excess fats.

You can use the Megachef Halogen Oven Air Fryer to cook meats, vegetables, pizzas, quiche, cake and so much more.

The sky is the limit with your new Megachef Halogen Oven Air Fryer!

**FOR HOUSEHOLD USE ONLY**

# — IMPORTANT

***Read this user manual carefully before you use the appliance and save it for future reference.***

## **Danger**

- Never immerse the Lid, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the Lid to avoid the risk of electric shock.
- Always use the provided cooking accessories when preparing several types of food at once. When preparing meals, the cooking accessories will assist you with separating and positioning foods to ensure the proper preparation.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Avoid touching the sides of the Glass Cooking Container or the Lid while the appliance is turned on due to the risk of injury.
- This product may NEVER be used as a deep fryer

## **Warning**

- Before connecting power to this product, please check if the voltage marked on the product matches the local power supply voltage.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- This appliance should not be used by children under the age of 16 while the appliance is operating or cooling down.
- Keep the power cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- The appliance must be plugged into a grounded outlet and, please make sure the plug is properly inserted.
- Never connect this appliance to an external timer or a separate remote control system.
- Do not place the appliance on or near fire hazard materials such as Tablecloths, Curtains, Kitchen Towels or any flammable materials to avoid the risk of injury and fire.

- Do not place the appliance against a wall or against other appliances. Leave at least 12 inches of free space on the back and sides and 16" above free space above the appliance. Do not place anything on top of the appliance.
- Do not use this product for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of the hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before removing the Lid

## **Caution**

- Place the appliance on a horizontal flat, even and stable surface.
- This appliance is intended for normal household use only. It can not be used for shops, offices, farms or in other working environment. Neither for customers' use in the hotels, motels, or places that provide bed and breakfast or other accommodations.
- If the appliance is used improperly or for professional or semi professional purpose or if it is not used according to the instructions in the user manual, the warranty is invalid and Megachef refuses any liability for damage caused.
- Do not repair the product yourself, otherwise the product warranty certificate will be invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden yellow instead of black or brown. Remove burnt food. Do not fry fresh potatoes at a temperature above 360<sup>o</sup>F (to minimize the production of acrylamide).

## **Automatic Switch-off**

This product has an automatic shutdown function. If no buttons are pressed within 5 minutes, the product will automatically shut down. To manually turn off the product, manually pull the carrying handle into an upright position.

## BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly wash the Glass cooking container and all cooking accessories. **DO NOT WASH THE LID UNDER ANY CIRCUMSTANCES, WIPE DOWN ONLY.**

This is an airfryer that works on hot air. Do not fill the pan with oil or frying fat.

## PREPARING FOR USE

1. Use on a stable, horizontal and level surface.

Do not place the product on non heat-resistant surfaces.

2. Place the steel racks into the bowl

Do not put anything on top of the appliance. Placing anything on top of the Halogen Oven Air Fryer when it is in use or cooling down can cause fire and injury.

## IMPORTANT

1. During cooking times, the handles which are made of plastic may expand and become slightly looser. They will return to normal size when the unit completely cools.
2. **DO NOT PLACE THE LIDS HEATING ELEMENT DIRECTLY ONTO ANY SURFACE.** Please ensure the lid is placed into the provided lid holder as it will keep it in the appropriate position with the heating element facing up.
3. **NEVER WASH THE LID WITH WATER OR ANY OTHER LIQUID. THE LID MAY ONLY BE WIPED CLEAN.**
4. Please note, as the Glass Cooking Container becomes very hot during the cooking process, it is best to allow time for it to cool completely, prior to cleaning

# FEATURES

## 1. Multifunction:

With Innovative Halogen and Air Circulation technology, this Space conscious high power unit offers you temperature ranges of 149F - 482F allowing you to cook an incredibly wide range of meals while reducing the use of oil and fats in the cooking process.

- A. Cook food in multiple ways, including baking, roasting, grilling, broiling and BBQ
- B. De freeze frozen foods quickly
- C. Drying and sterilizing
- D. Please Note: The Lid from the Halogen Oven Air Fryer may only be used with the provided glass container to ensure the appropriate fit and your safety. Please feel free to reach out to us should you need any assistance.

## 2. Lowering cholesterol

As this device is meant to be used with little to no cooking oil, we recommend using minimal amounts of oil to prepare foods and ensure their nutritional value and content is preserved as well as possible.

## 3. Saving time and energy

Your new Halogen Oven Air Fryer is designed to save you both time and energy. With it's compact size and innovative hot air flow technology, this much smaller oven needs less time and energy to prepare the same dishes as it's conventional counterparts.

## 4. Preserving the food's nutrition and natural flavor.

Cooking with Higher Temperatures at longer periods of time can decrease the nutritional value and benefit of the foods we prepare. This Halogen Oven Air Fryer aims to help you prepare meals in a faster and more efficient way. This innovative technology allows foods to retain more of their nutrients and provide you with a higher density of vitamins and minerals from the same foods you love to cook.

# — QUICK REFERENCE

## **How to Roast**

- Place your cleaned and ready to cook meats onto one of the provided wire trays. You will need to select the best fit depending on the size of the meat you are preparing. Placing the meat on the wire tray will allow for even preparation by the Hot Air Circulating Technology of your new Halogen Oven Air Fryer.
- We recommend using a meat thermometer after you complete cooking to ensure that your meal is prepared exactly as you like.

## **How to Bake**

- Place your food on one of the provided cooking container accessories. Please select the best option depending on the ingredients you will be preparing.
- Remember to leave enough space for the flow of hot air around the food being baked.
- If you would like to shape your own cooking container for the inside of you Halogen Oven Air Fryer, you can do so by using cooking foil. This will allow you to prepare meals that may require to be sealed or covered during the cooking process.

## **How to Broil**

- Place the food directly on the wire rack (low or high rack)
- For very thick cuts of meat turn the food at the halfway point
- Like roasting, broiling time may vary depending on cut, size, amount of fat, etc.



# — QUICK REFERENCE

## How to Steam

- You can steam vegetables at the same time you cook your main dish by placing the vegetables in an aluminum foil pouch: Add a few drops of water and seal the pouch
- You can also add roughly 1/2 - 1 cups of water mixed with herbs and spices, if you would like to infuse steamed foods with the aroma of your choice.

## How to Fry

- You can get the effect of deep-fat French Fries without all the oil by dipping potato strips in unsaturated cooking oil, allow excess oil to drain away and cook according to cooking guide.
- To make delicious fried chicken, dip chicken pieces in batter and then cooking oil, drain excess oil and cook.

## How to Toast

- You can get perfectly toasted bread and snacks with the Halogen Oven Air Fryer even without preheating. Simply put the food directly on the wire rack and watch it toast. It will crisp on the outside and stay soft on the inside.
- You can also improve stale snack foods like Crackers, Chips and even Cookies by placing them in the halogen oven for a few minutes at maximum temperature to bring back their crunchiness.

## How to Defrost

- You can use the halogen oven to defrost frozen food more evenly than a microwave oven, simply set the temperature at 100F and check the food every 5-10 minutes.

## TIPS

- Smaller ingredients usually require a slightly short preparation time than larger ingredients .
- A larger amount of ingredients only requires a slightly longer preparation time, and a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the fryer within a few minutes after you add a small amount of oil.
- Snacks that can be prepared in an oven can also be prepared in the fryer.
- The optimal amount for preparing crispy fries is 1.10 lb.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can use the fryer to reheat ingredients. To reheat ingredients, set the temperature to 300<sup>F</sup> for up to 10 minutes.

## CLEAN

Allow the Appliance to fully cool prior to leaning. Remove the Lid and Wipe it clean. Do not Submerge in water or any other liquid. The Glass Cooking Container and Glass Cooking Container Accessories may all be washed and soaked for 10-30 minutes to allow for easy cleaning.

Do not use metal kitchen utensils or abrasive cleaning materials to clean the fryer, Simple Dish Soap and Water is recommended for the Glass Cooking Container and Glass Cooking Container Accessories, while the Lid may only be wiped clean.

## ENVIRONMENTAL PROTECTION

Please Note: As with any electrical appliance, if you must dispose of the unit it must be done in accordance with the regulation for Electronic Item Recycling in your State. Please do not dispose of this appliance be means of placing it in general household waste.

## GUARANTEE AND SERVICE

Should you have the need for any assistance with your new Halogen Oven Air Fryer by MegaChef, please do not hesitate to contact us at any time. Please reach out to us via email at :

Warranty@MegaChef.com

or

Call Us at: 1(424) 543-1628

## TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
THE FOOD IS COOKED UNEVENLY	Certain foods/preparations cook more evenly if shaken halfway through the cooking time.	Foods that are piled or stacked (such as French fries) should be shaken halfway through the cooking time for best results. See the 'Settings' section in this book.
SNACKS ARE NOT CRISPY WHEN THEY COME OUT OF THE AIR FRYER.	Some snacks meant to be prepared in a deep fryer will not crisp well in the air fryer.	Use oven-ready snacks and/or lightly brush some oil onto the snacks for a crispier result.
THE AIR FRYER PRODUCES WHITE SMOKE DURING COOKING.	The fat content of the ingredients is too high. Grease has accumulated from previous uses.	White smoke is caused by grease build-up in the pan, either accumulated from multiple uses or because ingredients high in fat are being cooked. Clean the glass cooking container properly after each use and avoid cooking ingredients
FRESH-CUT FRIES ARE FRIED UNEVENLY IN THE AIR FRYER.	The potato sticks were not properly soaked before cooking. The wrong type of potato was used.	Soak the fresh-cut potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel. Always use fresh potatoes for the best results.
CHIPS ARE NOT CRISPY	There may be a lack of oil or too much water. Chip size may be too large. You may be using incorrect type of potato.	Ensure chips are dried after rinsing with water. Possibly add a little more oil to the chips before cooking. Try cutting the potato into smaller pieces for a crispier result. When making homemade chips/fries, the best type of potato to use are the floury varieties.

## Handy Tip

If you ever need to adjust your food for any reason, remember that you can stop the heating element at any time by raising the top handle into an upright position.

# General Cooking Guideline

\*As with all food, cooking time will be dependant on the size of your food. Please make sure to check that all food is cooked through thouroughly

<b>Food</b>	<b>Time</b>	<b>Temperature</b>
CHICKEN	25-30MIN	445-480F
ROAST	10-13MIN	300-355F
PIZZA	10-12MIN	390-430F
LOBSTER	12-15MIN	355-390F
FISH	10-15MIN	390-430F

FOR WARRANTY INFORMATION AND FEEDBACK,  
PLEASE VISIT

[WWW.MEGACHEF.COM](http://WWW.MEGACHEF.COM)

Support & Warranty  
(424) 543-1628