

Product Diagram

LID TOP



BOWL



HEAT SHIELD



FRAME



# EasyCook Concept

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“Use your Easycook as you would your traditional oven or grill – when you bake or roast use the low rack and when you grill or toast use the high rack”

The Easy Cook Oven & Grill has 2 major components:-

- 1) LID TOP ASSEMBLY: has a temperature and timer control. The temperature selector regulates the cooking temperature and the timer controls cooking time.
- 2) SAFETY GLASS BOWL: Easycook only uses the highest quality glass.
  - Easy Cook operates on the principle of a cyclonic movement of superheated air in the bowl that seals, cooks and browns the food quickly and naturally.



- The design of the Easy Cook allows you to: Roast, Bake, Grill, Toast, Air-Fry and Dehydrate.

**OPERATING THE EASYCOOK**  
**Model: E727 & E737 – TWIN DIAL MANUAL OPERATION**



E727: 11ltr - bowl diameter 330mm  
E737: 13ltr - bowl diameter 355mm



1. Insert power cord completely into the lid top receptacle (firm pressure is required) – check connection before each and every use.
2. Insert power cord into electricity wall outlet and switch on.



3. Set temperature dial
4. Set the timer dial
5. Add selected food.

## How to use your Easy Cook Health Oven



6. **POWER "ON"**

Push the handle horizontally down; until you hear it click into the **"ON"** position. Only now will the Easycook start. When the handle is raised in the vertical position the oven is **"OFF"**.

**POWER "OFF"**

7. Once the selected time is completed the Easycook will turn off automatically.
8. When cooking is completed, immediately remove the lid top from the bowl to avoid condensation building up in the lid top. Water condensation can affect electrical wiring and may shorten the life of the lid top.

Note: In colder weather it will take longer for your Easy Cook to heat up and can be a little slower to cook.

**OPERATING THE EASYCOOK**  
**Model: E757 – ELECTRONIC HINGE LIFT**



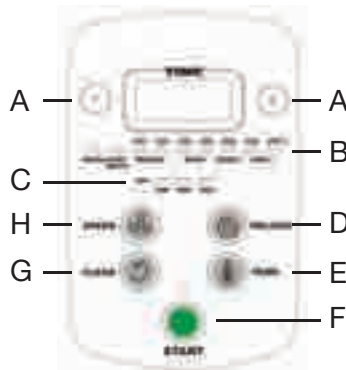
E757: 11ltr bowl diameter 330mm



1. Insert power cord completely into the product receptacle (firm pressure is required)



2. Insert power cord into electricity wall outlet and switch on. Ensure the power switch on the side of the hinge is turned to **ON**.



3. Set Temperature. (E)  
 Press to select required temperature or cooking function.  
 There are 9 temperature settings available (B).

# How to use your EasyCook Health Oven

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4. Set Timer (A)  
Press either + or – for required cooking time, hold down for faster increase
5. Set fan speed (H)  
Press to adjust fan to required speed. There are 3 fan speed settings available (C). Only use the high speed setting unless otherwise specified.
6. Add selected food.
7. Close the hinged lid down horizontally, until you hear it click into the “**ON**” position and the lid is sitting comfortably on the bowl. When the hinged lid is in a raised vertical position the oven is “**OFF**”.
8. START Button (F)  
Press to commence cooking
9. Once the selected time expires, the Easycook will beep and automatically cease cooking. The auto fan may continue to operate to cool the electrical components for up to 15 minutes.
10. When cooking is completed, move hinged lid to the vertical position to avoid condensation build up in the lid top. Water condensation can effect electrical wiring and may shorten the life of the lid top.

Clear Button (G) – Will reset the timer to 00:00 setting.

Pre Heat button (D) – A programmed 6 minute cycle – once completed see point 3.

## E757 EXTENSION DEVICE

*(The extension Ring is an optional accessory and does not come standard.)*

1. Simultaneously depress release tab up and move key lock to the right



2. Place hand firmly over frame – and slide the extension mechanism upwards until it securely locks into place



3. Insert the extension ring between the bowl and lid top.



4. Close lid top. You now have a larger cooking capacity.

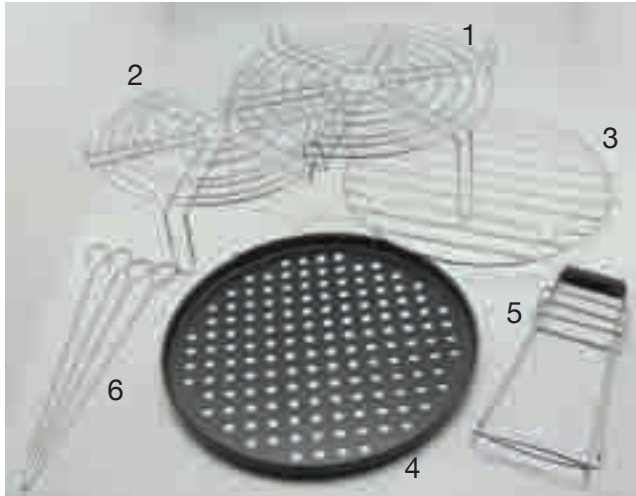


Note: To release extension to normal position, process the above steps in reverse.

			
<b>Product Code</b>	E727	E737	E757
<b>Wattage</b>	1300W	1300W	1300W
<b>Bowl Capacity</b>	11 Litres	13 Litres	11 Litres
<b>Bowl Diameter</b>	330mm	355mm	330mm
<b>Bowl Height</b>	160mm	160mm	160mm
<b>Temp. Range</b>	65-250C	65-250C	65-250C
<b>Temp. Control</b>	Manual	Manual	Electronic
<b>Timer</b>	1 Hour	1 Hour	24 Hour
<b>Safety Switch Handle</b>	Yes	Yes	Yes
<b>Power Cord</b>	Detachable	Detachable	Detachable
<b>Wash Function</b>	Yes	Yes	Yes
<b>Weight (kg)</b>	8.75	9.50	9.50
<b>Height (mm)</b>	320	325	310
<b>Width (mm)</b>	415	440	470



## STANDARD COOKING ACCESSORIES



\*Racks: High, Medium & low \*Tray \*Lifting tongs \*Skewers

1. The HIGH RACK: Grilling and toasting  
Eg; Grill steak, chops,  
HINT: The high rack can be turned over and used as a low rack.
2. The MEDIUM RACK: Baking  
Eg; Baking scones, muffins, biscuits, frozen meals, chips, pies etc.  
Hint: The medium rack can also be used as a stand for resting your lid top.
3. The LOW RACK: Roasting and baking  
Eg; Roasting meats and baking cakes.
4. TRAY: The holes in the tray allow the hot air to circulate around the food freely.
5. TONGS: Used to remove the racks and baking tray etc.
6. SKEWERS: Used for BBQ or kebabs.

# How to use your EasyCook Health Oven

## 1) AIRFRY INSERT



11 Ltr – suitable for E727 & E757 models



13 Ltr – suitable for E737 model

- Great for Air-frying Homemade Chips and Stir-fries.
- General cleaning, only use soft sponge.
- Not to be used with sticky marinades
- Can use bake paper
- Do not use on stove top
- Only use in glass bowl
- Refer recipes section for correct usage.

## OPTIONAL ACCESSORIES - (FOR PURCHASE)

### 2) PREMIUM ACCESSORY KIT:



\*Carry Bag \*Cake Tin \*DVD \*Lid holder \*Extension Ring  
\*Tray \*Chip Tray

**To Order:**  
**On Line: [www.easycook.com.au](http://www.easycook.com.au)**  
**Phone: 1300 360 300**

# CLEANING YOUR EASYCOOK

## **Light Cleaning** - Bowl *(the bowl sits in the frame only and is not attached to the frame)*

- Unplug oven and allow to cool.
- Using a sponge or dish cloth with mild detergent and warm water wipe glass bowl clean.
- Rinse well to remove all detergent.

## **Easy Clean Function** – Bowl *(the bowl sits in the frame only and is not attached to the frame)*

- To use the Easy Clean function; fill with approximately 10cm of warm water.
- Add a teaspoon or squirt of mild dishwashing detergent.
- Submerge cooking wire racks in water for soaking.
- Replace lid and plug in. Push safety handle down.
- Set timer to 10 minutes.
- Select “WASH” on the temperature control panel or a very low heat.
- After cycle is completed, empty then rinse in warm water to remove all soap residue. Remove stubborn food spots with nylon scourer and a crème paste cleanser if necessary.
- Take care when drying the bowl to avoid dropping.



## **Cleaning Fan Guard**

- Remove the fan guard by removing the screws with a “Phillips Head” screwdriver.
- Place the fan guard in soapy boiling hot water and let soak or boil on stove for 15 minutes.
- Remove from water and scrub with stainless steel pad.

## **Cleaning Lid Top**

- Use a little gumption or crème paste and a steel wool pad to clean the glass rim.

## **IMPORTANT:**

- Always unplug your oven before cleaning.
- Let oven cool before washing
- Never immerse lid in water.
- Do not wet fan assembly
- Take care not to splash or spill liquid into the motor part area.

**WARNING: DO NOT POUR COLD WATER INTO A HOT BOWL OR BOILING WATER INTO COLD BOWL AS THIS MAY CAUSE UNDUE STRESS TO THE GLASS BOWL.**

## QUICK REFERENCE GUIDE

### Thermostat Settings

DEHYDRATE	Dehydrate setting	ROAST	180-225C
WASH	Wash setting	AIR-FRY	230C
REHEAT	100-130C	BBQ (pre-heat recommended)	230-250C
BAKE	160-180C	GRILL (pre-heat recommended)	230-250C

### QUICK GUIDE TO COOKING

Food	Method	Cooking Temp	Time (min)	Cooking Rack
<b>MEATS AND FISH</b>				
Chops	Grill	250	10	High
Steak	Grill	250	10-15	High
Sausages, eggs, bacon	Grill	250	10-15	High
Chicken breast	Roast	200	15-25	Medium
Rack of Lamb	Roast	200	25-35	Medium/Low
Ribs - pork, beef	BBQ	200	15-25	Medium/ Low
Whole Chicken (1.5kg)	Roast	200	50 (33 min/kg)	Low
Whole Beef (1.5kg)	Roast	200	90 (45 min/kg)	Low
Whole Lamb (1.5kg)	Roast	200	90 (45 min/kg)	Low
Whole Pork Crackling (1.5kg)	Roast	250/ 200	90 (45 min/kg)	Low
Fish - Fillets	Grill	250	10	High
Fish – whole (in Alfoil)	Bake	180	20	Medium/Low
Prawns	Grill	250	3	High
Oysters – Kilpatrick/ Mornay	Grill	200	3	High

<b>VEGETABLES</b>				
Potatoes & Pumpkin (pieces)	Bake	200	35	Medium/ Low
Onions	Bake	200	20	Medium/ Low
Carrots	Bake	200	20	Medium/ Low
Zucchini	Bake	200	15	Medium/ Low
<b>PASTRIES &amp; CAKES</b>				
Pavlova	Bake	130	45	Medium
Cake	Bake	160	25-35	low
Biscuits & cookies	Bake	180	10-20	Medium
Scones	Bake	180	10	Medium
Pies	Bake	180	25-35	Medium
Toasted Melt	Grill	250	5-10	High or medium
Pizza - frozen	Bake	180	15-20	Medium
Muffins	Bake	180	15	Medium

TIP: You can adjust the cooking time according to; the food volume, individual taste and cooking experience

## EASY COOKING TIPS

- Anything you can cook in your traditional oven and grill, you can cook in the Easy Cook.
- Place food directly on wire rack. Cooking on a wire rack allows the hot air to circulate freely around the food, cooking it quickly and evenly without turning. (If portions fall through racks use the perforated tray)
- Cook a complete meal all at once. Using two racks makes cooking a meal convenient. Keep in mind that foods of different weights may take different amounts of time to cook. Place the food that takes the longest amount of time to cook on the bottom rack. Later or during the cooking process, place the other food on the top rack. Make time and temperature adjustments as necessary.
- When placing several pieces of food on the wire rack, be sure to leave at least 2cm between the food and the side of the glass bowl. This space allows the air to flow freely through the oven.
- Avoid stacking food on top of each other. The hot air must circulate freely in order to cook the food properly.
- Adapt your recipes to cook in the convection oven. As a rule of thumb, temperatures will remain the same but cooking times may be less.
- Use the cooking times in this manual as a general guide. When cooking you may have to adjust your cooking time slightly depending on the weight and mass of the food, personal preference and local weather conditions. We suggest using a meat thermometer to ensure best results every time.
- OPTIONAL: For optimum cooking on the GRILL function, preheat your oven at 250°C for approximately 10 minutes prior to cooking.
- The mechanical timers on the models E727 & E737 may have a time variance of + - 7 minutes. If you find a variance in your timer, compensate your cooking time, this is not a fault.
- While preparing your oven for the first time, the oven will give off a slight burning odour. The oven is actually burning off excess lubricants found in the oven's heating elements and will not harm the oven.

# How to use your Easy Cook Health Oven

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## FREQUENTLY ASKED QUESTIONS

- Do I need to preheat in Easy Cook? NO, it is not a necessity to pre-heat but it is recommended when grilling.
- Do I need to put water in the bowl prior to cooking? NO, however some Easycook customers do as a personal preference as they would do in their traditional oven.
- What type of bakeware can I use in EasyCook? Any bakeware that you would use in your traditional oven. During testing in Easy Cook we found that metal based bakeware is preferable over silicon bakeware.
- Does Easy Cook use microwaves or Halogen? NO MICROWAVES OR HALOGEN ARE USED. Easy Cook uses a combination of Conduction, Convection and Infrared heat with a metal coil element to cook food in a traditional and natural way.
- Can I cook meat and vegetables at the same time? YES.
- Can I use standard recipes for the Easy Cook? YES, but cooking times may be quicker in Easy Cook.
- Can I cook frozen foods in Easy Cook? YES, as you can in your traditional oven or grill.
- Can I THAW food in Easy Cook? YES. Simply set at a low temperature for your desired period. We do recommend defrosting the traditional way in your fridge for 24 hours.
- Can I Dehydrate food in Easy Cook? YES, but cooking process is up to 12 hours on the dehydrate setting.
- Does Easy Cook use the same cooking concept as my traditional oven & grill? YES.
- Do I need to store Easy Cook away when not in use? NO. We do recommend you keep Easy Cook in eye sight on your kitchen bench top and use it frequently.
- Is the glass bowl easy to clean? YES. You can wash it up in your sink or dishwasher. You can also use Easy Cook's WASH function.
- The fan guard is getting dirty and hard to clean. How can I clean it? Unscrew the fan guard with a Phillips head screw driver and soak in soapy boiling water for 20 minutes. Scrub hard with a scourer and your fan guard will be as good as new.
- Can I use Alfoil in the Easy Cook? YES, as you would in your traditional oven and grill.



- Is Easy Cook any help to diabetics? YES definitely. The less fat you eat, the fewer problems you have controlling your weight and Easy Cook is a great help in reducing your fat intake.
- Can I cook chips, wedges & French Fries? YES and low fat too! Easy Cook has a number of recipes making delicious golden brown and crunchy chips.
- Will Easy Cook brown and crisp food? YES. Easy cook is a fan forced convection oven, blowing superheated hot air around the food, browning and crisping just as your traditional oven & grill would.
- Can I cook eggs in my Easy Cook? YES. You can poach, fry and boil eggs. You can actually boil eggs in hot air and without water!
- Can I make my Easy Cook bigger? YES. You can use a specially designed extension ring to make the cooking volume bigger by 30%.

# How to use your Easy Cook Health Oven

## TROUBLE SHOOTING GUIDE

Problem	Procedure
Oven not coming on	Check power cord is firmly plugged into the lid top receptacle. Make sure lid handle is in horizontal position and timer turn "ON". If still no power, contact customer service.
Oven will not heat	Check the power and thermostat is "ON". If still no heat, contact customer service.
Oven keeps going	The electronic E747 & E757 models have an auto "cool down" system where the fan will continue to operate for a period after the cooking process is completed.
Oven cooking slowly	Set thermostat higher. If increased temperature does not work satisfactorily, contact customer service.
Lid or bowl cracked	<ul style="list-style-type: none"><li>• Contact customer service</li></ul>
Meats not cooked through	<ul style="list-style-type: none"><li>• Start with meat at room temperature.</li><li>• Turn roast during cooking</li><li>• Increase temperature</li><li>• Cook a little longer</li><li>• Let stand for 5 minutes prior to carving.</li></ul>
Meat tough	Meat is overcooked – use a meat thermometer.
Roast overcooked on outside	Reduce temperature and increase cooking time if necessary.
Cakes & breads not cooked underneath	Using ring tin (central hole) Use medium rack for flat tins Preheat oven to 230C.

Top of cakes/ breads overcooked	Reduce temperature a little. Use low rack or use an extension ring. Place perforated tray on high rack over top Cook in spring-type tins Turn bread over and cook for approx 5 minutes.
Vegies not baking all over in 45 minutes	Turn once and maintain spaces between vegies. Remove roast and let stand, then finish off the vegies for 10-15 minutes at grill temperature (250C). Reduce the size of pieces
Vegies not brown and crisp but dry and tough	Increase temp to 230-250C. Toss vegies first with a little olive oil, and add chosen spices.
Thin meat/fish dried & tough	Start with preheated oven. Reduce cooking time and / or temperature.
No waves when washing	Fill water up to at least 10cm
Unit is vibrating/rattling	Motor is out of alignment. Call customer service to fix.
Timer (not electronic) is stuck and not ticking	Apply some lubricant to the timer as it just may be e tight fit. Adjust manually until it movement returns.
Timer clicks off before zero	There is an allowable time variance of up to 7 minutes, this is normal – extend the start time.

# EASYCOOK WARRANTY - 12 MONTHS

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A warranty will be accepted only upon the sighting of the authorised retailers receipt as proof of purchase. In the unlikely event of any appliance proving faulty within 12 months of the original purchase you should contact your EasyCook distributor to arrange repair or replacement.

The purchaser will be responsible by paying all transport charges, any damages and loss incurred in connection with the transportation of this appliance to your Easy Cook distributor or its accredited service agents' premises.

The glass bowl is a mass produced product. Air bubbles, pour lines, scratches or any other cosmetic imperfections are standard and will not affect the function of the bowl and are NOT considered a manufacturers fault or constitute a reason for return or credit.

If for any reason any EasyCook part is replaced during the guarantee period, the guarantee on the new item will be calculated from the original purchase date. To qualify for the 12-month guarantee, the appliance must have been used in accordance to the instruction manual.

Easy Cook or its authorised service agents will during normal working hours repair or replace any part which in the opinion of the manufacturer as defective due to faulty material or workmanship. This guarantee does not cover any claims for the consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory right as a consumer.

Dear Sir/Madam

We thank you for your patronage and trust you will enjoy your new EasyCook product.

This warranty does not apply for any product that has been:

- a) subject to misuse, neglect, accident or altercation by any person;
- b) damaged or destroyed by fire, flood, Act of God or other inevitable accident;
- c) where the appliance has been used for the hire purchases or commercial use;
- d) The EasyCook distributor is not liable to carry out any type of servicing work under the warranty.

**PLEASE PRESENT PROOF OF THE DATE OF PURCHASE TO EASYCOOK SHOULD WARRANTY SERVICE BE REQUIRED.**

