



Digital AIR FRYER

WITH HOT AIR FLOW SYSTEM

Model: PPAF351



200592-24

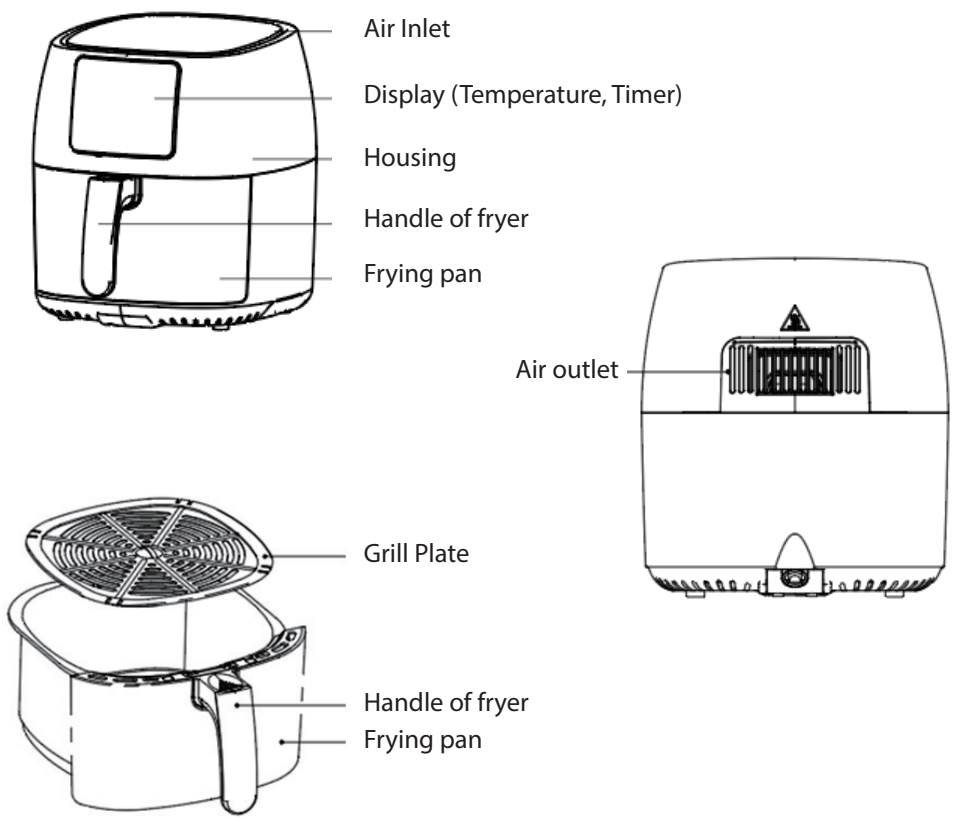


4.5 LITRE

THIS IS HOME TRULY

This newly introduced fat-free Air Fryer will help you cook the food and refreshment you like in a healthier manner. Fat-free frying uses the principle of hot air combining with high speed air cycling (fast air change). It provides a one-time comprehensive heating, so for most foods, there is no need to add oil to cook. With the additional roasting plate, now you have a more convenient way to make delicious food like cakes & biscuits, etc.

PARTS & DESCRIPTION



WARNINGS

ATTENTION :

Read this booklet carefully it contains important instructions for a safe installation, use and maintenance.

Important instructions to be kept for future reference.

The following basic precautions should always be followed when using electrical appliances:

1. Read all instructions before using the appliance.
2. This appliance must be used only for the purpose it was expressly designed; any use NOT complying with the instructions contained in the manual is considered inappropriate and dangerous. The manufacturer is NOT responsible for possible damages caused by the inappropriate and/or unreasonable use.
3. This appliance is NOT suitable to be used in an explosive environment (in the presence of flammable substances such as gas, vapour, mist or dust, in atmospheric conditions when, after ignition, the combustion is spread in the air).
4. The packing materials (plastic bags, expanded polystyrene, etc.) must be kept out of the reach of children or disabled persons since they represent potential sources of danger.
5. The installation/assembly of the appliance will be made in accordance with the indications of the manufacturer. A wrong procedure may cause damages to persons, animals or objects, for which the manufacturer cannot be considered responsible.
6. Place and use the appliance on a horizontal, stable and heat-resistant surface.
7. Before use, check the integrity of the appliance and power cable. In case you are not sure, contact a qualified person. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.
8. Before powering the appliance make sure the rating (voltage and frequency) corresponding to the grid and the socket is suitable for the plug of the appliance, and that the wall socket is properly grounded.
9. DO NOT power the appliance using multiple sockets. If possible, avoid the use of adapters and/or extension cables; if their use is absolutely necessary, use only materials in compliance with the current safety regulations and according to the electrical parameters of the adapters.
10. The appliance must NOT be switched on using external timers and/or other remote control appliances which are not specified in this manual.
11. Any accessories NOT recommended by the manufacturer may cause injuries to persons.
12. During use and storage, the appliance must be kept at a safe distance from heat sources (open flame, heaters, stoves, etc.) or any flammable and/or potentially explosive substances.

- 13.If you are using the appliance for the first time, you should:
- Clean the frying pan & grill plate thoroughly with hot water & detergent with a non-abrasive sponge.
- Notice: you can use a dishwasher to clean the frying pan & grill plate;
- Clean the inside and outside of the appliance with a wet cloth.
- Make sure to remove any label or protective sheet which may prevent its proper functioning.
- DO NOT:
- cover the appliance during functioning;
 - obstruct totally nor partially the air inlet & outlet;
 - insert objects or body parts inside the protection cover of the appliance;
 - use the appliance near curtains or textiles;
 - leave the appliance unsupervised during operation.
- 14.Plug and unplug the power cable with dry hands and hold it firmly. Always unplug the power cable to avoid overheating and avoid stretching it (DO NOT pull it, tug it or use it to drag the appliance to which is connected). Before unplugging the appliance, switch it off, using the proper command on the control panel.
- 15.During operation, DO NOT touch the appliance with wet body parts, and it is recommended to have between you and the standing surface, an isolating element (for example, wearing shoes with rubber soles).
- 16.DO NOT soak the appliance in water or other liquids, wash it under the tap, or let any liquid flow into the internal casing of the appliance to prevent electric shock. In case of accidental fall in water, DO NOT try to take it out, but first of all unplug immediately the power cable from the socket.
- 17.Place the appliance at a proper distance from the objects or surrounding walls making sure that its functioning will not cause accidental damages. There should be at least 10 cm of free space from the back, left & right sides, and the top of the air fryer. Never put things on top of the air fryer, for this will prevent air flow and reduce the effect of hot air heating.
- 18.Avoid placing the power cable on abrasive or sharp surfaces or in positions where it can be damaged easily.
- 19.Always remember to unplug the power cable of the appliance if it is NOT used for a long period, before storing, cleaning or performing any maintenance operation.
- 20.Avoid carrying out operations which are NOT specified in this manual (such as disassembling and/or altering).
- 21.In case of malfunction or anomaly during the functioning, switch off the appliance immediately, turn off the power and check the cause of the anomaly, if possible, with the support of a qualified person.
- 22.The appliance shall NOT be placed on a surface or in the vicinity of objects which can be damaged by heat, such as carpets or plastics. When using the air fryer, the surface that the air fryer is placed upon may become very hot.

23. The fat-free air fryer uses the technology of hot air heating. DO NOT pour oil, grease or fat into the air fryer, for this may lead to fire! DO NOT use the air fryer without any food item in the air fryer (except for preheating for 3 minutes). DO NOT use the air fryer without inserting the frying pan.
24. During the period of fat-free frying, high temperature steam will be emitted from the air outlet. One's hands and face should be angled away from the steam as well as the air outlet.
25. DO NOT touch the inside of the air fryer while it is operating. This is to prevent scalding. The bottom of the fryer becomes exceedingly hot as the air fryer operates.
26. If smoke is observed coming out of the air fryer, unplug the power cable immediately. Remove the frying pan away from the air fryer after it has stopped smoking.
27. Before cleaning or storing the appliance, remove the frying pan from the air fryer using the handle (Caution: The frying pan is very hot at this time!) and leave to cool for at least 30 minutes.
28. The air fryer is limited to normal domestic usage. It should NOT be used in the dining rooms of shops, office, farms or other working environments. And it should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other accommodation environments without the use of a functioning kitchen.
29. DO NOT use or store the appliance outdoors. Store and use the appliance only indoors, or in any case, protected from weathering such as rain, direct radiation of the sun and dust.
30. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall NOT play with the appliance. Cleaning and user maintenance shall NOT be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
31. Save these instructions.

USING YOUR APPLIANCE

The fat-free air fryer can be used to cook many types of food.

The additional food making manual will assist you to understand this product.

1. Insert the plug into the grounded socket.
2. Pull out the frying pan carefully from the air fryer.
3. Put food into the frying pan.
4. Slip the frying pan back to the air fryer.
5. To turn on the appliance:
 - a. Press the ON button (found at the top of the display)
 - b. Press the Preset Function button (found at the bottom of the display). There are 7 available choices. Continue to press the same button and each of the seven choices will appear on the display.
 - c. Press the Temperature button (found at the bottom of the display) and select the desired temperature. (Note : when starting with cold food, add 3 minutes to the cooking duration)
 - d. Press the Timer button (found at the bottom of the display) and select the desired duration of heating.
 - e. Press the ON button (found at the top of the display) to start heating.
6. To turn on the appliance, please select the desired cooking duration electronically. When using cold food, add 3 minutes to the cooking duration.
7. The heating light will turn on, and the timer starts counting down. During the operation of the air fryer, the heating light will turn on and off continuously. This indicates that the heating elements are turning on and off continuously in order to maintain the Set temperature.
The leftover oil from the food ingredients will be collected at the bottom of the frying pan.
8. Some foods require overturning in the middle of cooking. To do so, hold the handle and pull out the frying pan from the fryer, and then perform the overturn. After that, slip the frying pan back into the air fryer.
Notice: DO NOT press the demounting button of the grill plate during the process of overturning.
9. The beeping of the timer indicates that the frying has ceased. Pull the frying pan out of the air fryer, and put the pan on a heat-resistant surface.
10. Check to see if the food has been cooked properly.
11. DO NOT overturn the grill plate before demounting for this will cause the leftover oil collected at the bottom of the frying pan to leak onto the food. After cooking with the air fryer, there might be steam jetting out from the air fryer.
12. Pour the food in the grill plate into bowls or plates.
Note: To remove bigger pieces or fragile food ingredients, you can use the clamps to take them out from the grill plate.
13. After completing the cooking of one batch of food, the air fryer is ready to cook another batch of food.

Note:

1. Smaller pieces of food require less time for cooking.
2. During the process of cooking, overturning the smaller pieces can help distribute heat more evenly.
3. By adding small amounts of oil to the food prior to frying, the food can be made crispier. After adding the oil, set the food for several minutes before frying them in the air fryer.
4. Foods that can be cooked in the oven can also be cooked in the air fryer.
5. Using pre-fermented dough instead of homemade dough, requires a shorter cooking time.

Type	Minimum-Maximum food ingredients amount (g)	Time (minutes)	Temperature (°C)	Overturning	Additional information
Chips	600-1000	18-25	200	Require	
Ribs	350-450	15-20	180	Require	
Shrimp	150-250	15-20	160	Require	
Cake	550-650 1-8 cups	35-45	160	Require	
Drumstick	700-900 10-13 pcs	20-25	180	Require	Add 1/2 spoon of oil
Beef steak	450 3-5 pcs	15-25	160	Require	Add 1/2 spoon of oil
Fish	200-300	15-20	180	Require	

CLEANING

1. Disconnect plug, remove the frying pan and wait until the appliance has cooled down completely.
2. Always clean cooking appliances soon after use. This will prevent food from sticking to the appliance and reduce the possibility of bacterial growth. It will also reduce the likelihood of the utensils being stained or discoloured.
3. The inside of the frying pan & grill plate are covered with a non-stick coat. DO NOT use metal kitchen wares or abrasive cleaning materials as these will damage the non-stick coat. DO NOT use detergents or chemicals like benzene, thinner, polishing powder.
4. Add hot water into the frying pan together with some detergent. Put the grill plate into the frying pan, and then soak the frying pan and the grill plate for 10 minutes. Use hot water and a non-abrasive sponge to remove the oil and detergent.
5. The outside of the appliance can be cleaned with a dish-washing agent and a damp cloth, and immediately wiped dry. DO NOT use a scrubbing brush.
6. Never run water over the appliance as malfunctions may occur if water seeps inside the appliance.
7. Use a vacuum cleaner to suck up dirt from the air intake and air outlet.
8. Use a cleaning brush to clean the heating components, sweeping away any remaining food residues.

PROBLEM SOLVING

Problem	Possible Causes	How to Solve
The frying pan does not work	<ol style="list-style-type: none"> 1. The plug of the appliance is not inserted into the power socket 2. The timer was not set 	<ol style="list-style-type: none"> 1. Insert the plug into the grounded power socket 2. Set the timer to the desired cooking duration, and then turn on the power
Food ingredients cooked by the frying pan not cooked thoroughly	<ol style="list-style-type: none"> 1. Too much food ingredients on the grill plate 2. The heating temperature was set too low 3. The cooking time was too short 	<ol style="list-style-type: none"> 1. Put the food into the grill plate in small batches, so the heat can be evenly distributed 2. Set the temperature to the desired cooking temperature 3. Set the timer to the desired cooking duration
Food not baked evenly on the grill plate	Some food should be overturned during the process of cooking	Food pieces located on the top/bottom of the grill plate, or joined together (e.g. fried chips), must be overturned and thoroughly mixed during the cooking process
Fried foods are not crispy	The fried foods you chose cannot be baked in an Air Fryer, but require a traditional fryer	Add some oil on the food items, let it stand for a few minutes before frying to increase their crispy quality.
White smoke coming out of the product	<ol style="list-style-type: none"> 1. You are cooking food with a high content of oil 2. Oil from last use remains inside of the frying pan 	<ol style="list-style-type: none"> 1. High oil-content foods will release large amounts of oil fumes, which will drip onto the frying pan causing the temperature to be hotter than usual. This will not affect the food 2. White smoke produced by heating the oil and fat leftover inside the frying pan. Make sure to clean the frying pan each time after using
Fresh crisps are not fried evenly inside the frying-pan	Potato chips were not soaked adequately before the frying	<p>Use fresh potatoes, and make sure that they will not split in the process of frying. Since crispiness is decided by the moisture & oil-content in the potato chips:</p> <ol style="list-style-type: none"> 1. Make sure to drain the potato chips correctly before adding oil to them 2. Cut the potato chips into smaller sizes 3. Add small amounts of oil to the potato chips



1. Asia Spicy Fries

- Potato (4 pcs / 600 g)
- Oil (2 teaspoons)
- Salt (1 teaspoon)
- Pepper powder (1 teaspoon)
- Scallions powder (1 teaspoon)
- Red chili powder (1/2 teaspoon)

- Peel potatoes and cut into strips.
- Dip potato strips into salt water for at least 20mins, and then dry with kitchen paper.
- Mix shallot, salt and pepper, garlic powder/ garlic oil, red chili powder; Stir in potato strips.
- Set temperature to 180 degrees and timer to 5 minutes for preheating the air fryer.
- Place potato strips onto the grill plate, put frying pan back into the air fryer, set the timer for 15-20 minutes (depending on the amount of fries) or until the fries turn golden brown.

*optional: turn over the fries in the middle of the cooking process, for better cooking results.



2. Gold Chicken Wings

- Chicken wings (500 g)
- Garlic (2 pcs)
- Ginger powder (2 teaspoon)
- Cumin powder (1 teaspoon)
- Black pepper powder (1 teaspoon)
- Sweet chili sauce (100 g)

- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer.
- Stir Garlic, ginger powder, cumin powder, spicy black pepper and a little salt together, and coat this paste onto the chicken wing.
- Marinate the chicken wings for 20 minutes.
- Put chicken wings onto the grill plate evenly, put frying pan back into the air frying, set the timer for 15-20 minutes or until become golden brown.



3. Fried Corn

- Corn (2 pcs)
- Olive oil (2 teaspoon)

- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer.
- Apply a thin layer of olive oil to the corn, plate it onto the grill plate, put frying pan back into the air fryer, set the timer for 10 minutes or bake until they turn golden.



4. Fried Chicken Nuggets

- Fresh chicken nuggets (500 g)
 - Egg (broken up) (3)
 - Flour (1 cup)
 - Olive oil (1 spoon)
 - White pepper powder (1 teaspoon)
- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer.
 - Pat the chicken for 5 minutes with a knife blade.
 - Stir eggs, flour, olive oil, white pepper and a little salt, and then coat the chicken nuggets with it.
 - Marinate the chicken nuggets for 20 minutes.
 - Put chicken nuggets onto the grill plate, put frying pan back into the air fryer evenly, set the timer for 15-20 minutes or until they turn brown.



5. Fried Lamb Chops

- Lamb chops (500 g, at room temperature)
 - Oil (2 soup spoon)
 - Ground pepper powder (1 teaspoon)
 - Crushed black pepper (1 teaspoon)
 - Soy sauce (1 teaspoon)
- Set temperature to 200 degrees and timer to 2 minutes for preheating the air fryer.
 - Mix seasoning well.
 - Mix lamb chops with seasoning and marinate for 20 minutes.
 - Place the lamb chops onto the grill plate, put frying pan back into the air fryer, set the timer for 10-12 minutes.
 - Reduce temperature to 150 degrees and bake for another 10 minutes or until it turns brown.



6. Fried Squid

- Squid (Freezing) (500 g)
 - Oil (1 spoon)
 - Salt (1 teaspoon)
 - Cumin powder (1 teaspoon)
 - Chicken powder (1 teaspoon)
 - Pepper powder (1 teaspoon)
- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer.
 - Marinate the seasoning onto the squid and leave for 20 minutes.
 - Put squid onto the grill plate, put frying pan back into the air fryer, set the timer for 12-15 minutes.



7. Spicy Shrimp

- Thawed prawns (10 pcs)
- Oil (2 spoon)
- Garlic Minced (1 pc)
- Black pepper (1 teaspoon)
- Chili powder (1 teaspoon)
- Sweet chili sauce (100 g)

- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer.
- Rinse the prawns after thawing.
- Apply a thin layer of salad oil to the prawns, put prawns onto the grill plate, put frying pan back into the air fryer, set the timer for 5-8 minutes or until they turn crunchy and golden.
- Add in sweet chili sauce with salt and pepper in a pan, ready to serve.



8. Fried Lotus Root

- Oil (2 teaspoon)
- Lotus root (500 g)
- Starch (1 cup)
- Flour (1 cup)

- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer.
- Mix the flour, starch, salad oil and water into a paste, then coat the lotus root.
- Put coated lotus root onto the grill plate, put frying pan back into the air fryer, set the timer for 12-15 minutes or bake until they turn crunchy.



9. Fried Lamb Kebabs

- Lamb Kebab (500 g, at room temperature)
- Onion (appropriate amount)
- Egg(broken up, 1pc)
- Cumin powder (1 teaspoon)
- Chili powder (1 teaspoon)
- Oil (2 teaspoon)

- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer.
- Stir onion, egg, chili powder, salad oil, salt, cumin powder together, and then coat the Lamb Kebab.
- Leave the seasoned Lamb Kebab 20 minutes.
- Put Lamb Kebab onto the grill plate, put frying pan back into the air fryer, set the timer for 15-20 minutes or until it turns brown.

ENVIRONMENTAL TIP

This appliance, along with all other electronic appliances, should, when it is no longer capable of functioning, be disposed with the least possible environmental damage according to the local regulations in your area. In most cases you can discard the appliance at your local recycling center.

DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

WARRANTY

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 1 year, starting from the date on which the appliance is sold to the end user.

The warranty covers defects in material and workmanship.

The repairs under warranty may only be carried out by an authorised service centre. When making a claim under the warranty, the original bill of purchase (with purchase date clearly indicated) must be submitted.

The warranty will not apply in cases of:

- normal wear and tear
- if the steps (as laid out in the section regarding Warnings) have not been observed e.g. overloading of the appliance, use of non-approved accessories
- if the appliance has not been properly maintained, if force has been used against it or if it has been damaged in any other way
- damage caused by non-observance of the user manual or non-compliance with the installation instructions
- errors or faults owing to defects in the distribution system
- if the appliance has been repaired or modified or changed in any way or by any person not properly authorised

SPECIFICATIONS

MODEL	VOLTAGE	POWER
PPAF351	220-240V ~ 50-60Hz	1400W



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