

## PHILCO PAF16A

# Philco PAF16A 16L 4-in-1 Digital Air Fryer Oven Instruction Manual

Model: PAF16A | Brand: Philco

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Philco PAF16A 16L 4-in-1 Digital Air Fryer Oven. This versatile appliance is designed to air fry, roast, dehydrate, and reheat your favorite foods with minimal oil, promoting healthier cooking. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Philco PAF16A Air Fryer Oven, showcasing its sleek design and digital interface.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Always place the appliance on a stable, heat-resistant surface, away from walls and other appliances to ensure proper ventilation.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Keep children and pets away from the appliance during operation. Surfaces become hot.
- Never operate the appliance with a damaged cord or plug. Contact customer service for repairs.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely.
- Do not block any ventilation openings.
- Use only accessories recommended by the manufacturer.
- Exercise extreme caution when removing hot oil or other hot liquids.
- Do not place anything on top of the appliance during operation.

### 3. PRODUCT COMPONENTS

Your Philco PAF16A Air Fryer Oven comes with the following components and accessories:

- **Main Unit:** The primary appliance housing the heating element, fan, and control panel.
- **5.5L Air Frying Basket:** Ideal for air frying smaller items or larger quantities of food. Features a safety lock.
- **2 Roasting Racks:** For roasting, baking, or dehydrating food on multiple levels.
- **Drip Tray:** Collects excess oil and food debris, making cleanup easier.
- **Handle/Tongs:** For safely inserting and removing hot accessories.



Image: All included accessories for the Philco PAF16A Air Fryer Oven.



Image: Interior view of the Philco PAF16A with the air frying basket in place.



Image: Interior view of the Philco PAF16A showing the two roasting racks.

## 4. SETUP

1. **Unpacking:** Carefully remove all packaging materials, stickers, and labels. Ensure all components listed in Section 3 are present.
2. **Initial Cleaning:** Wipe the exterior of the main unit with a damp cloth. Wash all removable accessories (basket, racks, drip tray, handle) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the air fryer oven on a flat, stable, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides, and 20 cm (8 inches) above the appliance for adequate air circulation.
4. **First Use (Burn-off):** Before cooking food, operate the appliance for approximately 15 minutes at 180°C (350°F) without any food inside. This helps to burn off any manufacturing residues and eliminate initial odors. A slight smell or smoke is normal during this process. Ensure the area is well-ventilated.

## 5. OPERATING INSTRUCTIONS

### 5.1 Digital Control Panel

The Philco PAF16A features an intuitive digital control panel for easy operation.



Image: Digital control panel of the Philco PAF16A Air Fryer Oven.

- **Power Button:** Turns the appliance on/off.
- **Temperature Control (+/-):** Adjusts the cooking temperature from 80°C to 200°C.
- **Time Control (+/-):** Adjusts the cooking time up to 90 minutes.
- **Pre-programmed Functions:** 10 dedicated icons for common dishes (e.g., fries, chicken, meat, fish, pizza, cake, bacon, etc.). Select an icon to automatically set optimal temperature and time.
- **Light Button:** Turns the interior light on/off to monitor cooking progress through the glass door.

## 5.2 General Operation

1. Plug the appliance into a grounded electrical outlet.
2. Press the Power button to turn on the display.
3. Place food into the appropriate accessory (basket or racks) and insert it into the oven.
4. Select a pre-programmed function or manually set the desired temperature and time using the respective controls.
5. Press the Start/Pause button to begin cooking.
6. The appliance will automatically shut off when the timer expires.

## 5.3 Cooking Modes

- **Air Frying:** Use the basket for crispy results. For best results, shake the basket halfway through cooking for even browning.
- **Roasting/Baking:** Use the racks for items like chicken, vegetables, or pastries. Ensure food is evenly spaced.
- **Dehydrating:** Set a low temperature (e.g., 40-60°C) and longer time for dehydrating fruits or vegetables.
- **Reheating:** Use appropriate temperature and time to warm up leftovers.

## 6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. **Before Cleaning:** Always unplug the air fryer oven and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
3. **Interior:** The removable door and Redstone non-stick interior can be wiped with a damp cloth and mild detergent. For stubborn residue, soak a cloth in warm, soapy water and gently scrub.
4. **Accessories:** The air frying basket, roasting racks, and drip tray are dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; appliance malfunction.	Check power cord connection. Test outlet with another appliance. Contact customer support if issue persists.
Food is not cooked evenly.	Overcrowding; insufficient shaking/flipping; incorrect temperature/time.	Cook in smaller batches. Shake/flip food halfway through. Adjust temperature and time as needed.



Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the drip tray and interior thoroughly. For high-fat foods, use a small amount of water in the drip tray to reduce smoke.
Unusual odor during first use.	Manufacturing residues burning off.	This is normal. Ensure good ventilation. The odor will dissipate after a few uses.

## 8. SPECIFICATIONS

- **Model:** PAF16A
- **Brand:** Philco
- **Capacity:** 16 Liters
- **Voltage:** 110V
- **Power:** 1800W (from product description)
- **Temperature Range:** 80°C - 200°C
- **Timer:** Up to 90 minutes with automatic shut-off
- **Material:** Plastic, Metal, Glass
- **Special Features:** Digital control panel, Removable door, Redstone non-stick coating, Safety lock basket.
- **Dimensions (Product):** 33.5 x 36 x 39 cm (Depth x Width x Height)
- **Weight (Product):** 7.66 kg

## 9. WARRANTY AND SUPPORT







For warranty information, please refer to the warranty card included with your product or visit the official Philco website. Keep your proof of purchase for any warranty claims.

If you encounter any issues not covered in the troubleshooting section or require further assistance, please contact Philco customer support through their official channels.

**Online Support:** Visit the Philco official website for FAQs and support resources.

**Customer Service:** Refer to your product packaging or the Philco website for contact numbers and service center locations.



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