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# AIR FRYER

Model: PPAF345



230263-24



PowerPac Electrical Pte Ltd

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f PowerPacSG

🌐 www.powerpac.com.sg

🎵 @powerpacsg

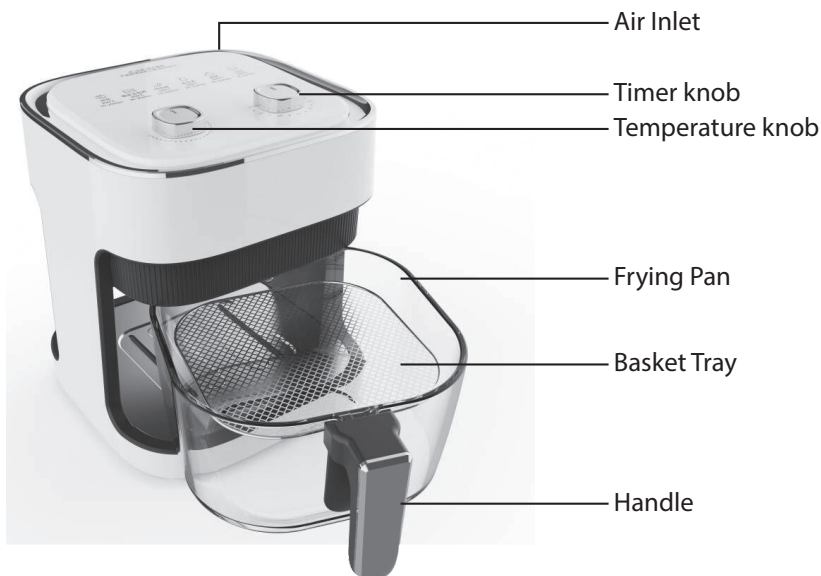


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CODE  
**THANKYOU15**

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 as 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.

### 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. 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.
4. Before use, check the integrity of the appliance and power cable. DO NOT operate the appliance when its housing is damaged. In case you are not sure, contact a qualified person. If the power cable is damaged, it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.

5. 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. This appliance is fitted with an earth wire for extra safety.
6. 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.
7. The appliance must NOT be switched on using external timers and/or other remote control appliances which are not specified in this manual.
8. Only use original components & accessories provided by the manufacturer. Any non-original component or accessory NOT recommended by the manufacturer (including those made by other manufacturers or by the same manufacturer but for other models) may cause injuries to persons or damage to the appliance. Use (and store in the appliance when not in use) only the accessories provided: Glass Frying Pan & Basket Tray.
9. 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.

### Location

10. This appliance is NOT suitable to be used or stored near heat sources (open flame, ovens, heaters, stoves, etc.) and/or 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). Items containing these substances should never be placed in the appliance, and never be used to clean the appliance in order to avert the risk of fire or explosion.
11. The appliance should NOT be placed on a surface, or in the vicinity of objects which can be damaged by heat such as carpets, curtains, textiles or plastics. DO NOT locate multiple portable socket outlets or power supplies at the bottom or rear of the appliance. Never put things on top of the appliance, for this will prevent air flow and reduce the effect of hot air heating. If the appliance is operated on wooden furniture, use a protective pad to prevent damage to delicate finish. DO NOT use the appliance when placed in a closed cabinet.
12. During operation, as heat is transferred away from the appliance, the surface that the appliance is placed upon as well the surface immediately above or adjacent to it may become very hot. There should be at least 10 cm of free space from the back, left & right sides, and the top of the appliance.
13. Avoid placing the power cable on heated, abrasive or sharp surfaces or in positions where it can be damaged easily. The cable must NOT be placed under carpets, or covered with throw rugs, runners or similar. Arrange the cable away from the high traffic area, and where it will NOT be tripped over.
14. 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.

### Operation

15. If you are using the appliance for the first time, you should:
  - a. Install 2 anti-sliding pad (round shape) and 4 anti-sliding pads (flat, long shape) of the accessories pack onto the holes at the bottom of the appliance and onto the support feet of the baking tray respectively.
  - b. Clean the Glass Frying Pan & Basket Tray thoroughly with warm water & detergent with a non-abrasive sponge. **DO NOT** use metal scouring pads.

**Notice:** you may use a dishwasher to clean the Glass Frying Pan & Basket Tray.

  - c. Clean the inside and outside of the appliance with a damp soft cloth.
  - d. Place the appliance upright on a horizontal, stable, dry and heat-resistant surface. Damage to the appliance may occur if it is placed on an incline or decline.
  - e. (First use)
    - Fill the Glass Frying Pan with 1 inch of water.
    - Insert the Glass Frying Pan into the appliance and observe that it shuts tightly.
    - Turn the Timer Dial anti-clockwise to 'OFF'.
    - Plug the power cable into the wall socket and switch it ON.
    - Turn the Temperature Dial to '200°C'.

- d. • Turn the Timer Dial clockwise to '10 Min'. Heating will commence. At any time, opening the appliance by pulling the Glass Frying Pan out will cease heating and pushing it back in will resume heating. The Timer countdown ceases during the pause. Note that should you decide to discontinue heating before the Timer runs out, make sure to set the Timer Dial back to '0'; this avoids the appliance from operating with an empty load. Once the Timer Dial reaches '0', heating will stop. Switch the wall socket off and unplug the power cable. Thereafter the appliance is safe to use.
- Remove the Glass Frying Pan with great care. Be aware that heating of liquids can result in delayed eruptive boiling, therefore care has to be taken when handling containers of liquids.

#### **Switching the appliance ON**

- Turn the Timer Dial anti-clockwise to '0'. Plug the power cable into the wall socket and switch it ON. Turn the Temperature Dial to the required temperature. Turn the Timer Dial clockwise to a suitable heating duration, up to 60 minutes. Heating will commence. (henceforth "switching the appliance on" is intended to include the steps above).

#### **Switching the appliance OFF**

- Turn the Timer Dial anti-clockwise to '0'. Switch the wall switch off and unplug the power cable from the wall socket. (henceforth "switching the appliance off" is intended to include the steps above).
  - f. Be aware that smoke will be emitted for several minutes as the oils used in the manufacturing process is burnt off. This is normal.
  - g. DO NOT place the hot Glass Frying Pan into running water directly after use to avoid cracking. Leave to cool to room temperature first.
  - h. DO NOT turn the Timer Dial and Temperature Dial too hard so as to avoid any damage.
  - i. Make sure to remove any label or protective sheet which may prevent its proper functioning.
16. The fat-free air fryer uses the technology of hot air heating. During the period of heating, foods containing a high level of moisture may lead to high temperature steam being emitted from the air outlet. To avoid scalding,

#### **DO NOT:**

- cover the appliance during functioning;
- obstruct totally nor partially the Air Inlet & Outlet;
- insert objects inside the protection cover of the appliance;
- touch any part of the appliance (especially the interior) except the Handle and Temperature & Timer Dials as the appliance becomes exceedingly hot during and after operation. Do note that foods and accompanying liquids & gases inside the appliance, and the appliance itself, would still be very hot during heating and for some time after the plug has been pulled out of the wall socket;
- place the following items in the Glass Frying Pan during heating as they may create a fire or risk of electric shock -
  - ◊ foods without removing the wrappers (including plastic, paper or metal) first;
  - ◊ oversized foods;
  - ◊ oil, grease or fat;
  - ◊ utensils or containers constructed of any materials (including but not limited to: cardboard, plastic, paper, ceramic, metal or glass);
  - ◊ sealed pouches containing food/liquids as these may explode during heating;
  - ◊ metal foil covering the holes in the Basket Tray or any part of the air fryer (e.g. over the Basket Tray to catch drippings). This could block airflow and end up damaging or breaking the appliance due to overheating of the appliance.
- pull out the Glass Frying Pan unnecessarily during operation and always wear protective, insulated oven gloves and use a utensil with a long handle when inserting or removing items from the hot appliance;
- switch the appliance on without any food or water in the Glass Frying Pan. Always pour in about 1-2 cm of water together with the Basket Tray with food (in order to get better cooking performance, it is recommended to pre-heat the appliance about 3 to 5 minutes). However, should the Glass Frying Pan be found empty during operation, immediately switch the appliance off;
- use the appliance without inserting the Glass Frying Pan;



- use your bare hands when taking out food, use a pair of gloves, and be careful not to touch the interior walls of the oven. One's hands and face should be angled away from the Glass Frying Pan & Air Outlet;
  - move the appliance by the Handle and even after the appliance is switched off - extreme caution must be used when moving the appliance containing hot liquids, when removing the Glass Frying Pan or Basket Tray, or disposing of hot grease or other hot liquids;
  - leave the appliance unsupervised during operation.
17. 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).
  18. 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 switch the appliance off.
  19. Plug and unplug the power cable firmly holding it with dry hands. 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, turn the Timer Dial to '0' and switch the wall switch off.
  20. Switch the appliance off when not in use and before placing food items or beverages inside the appliance. Before storing, cleaning or performing any maintenance operation, leave to cool for at least 30 minutes.
  21. In case of malfunction or anomaly during the functioning, switch the appliance off immediately, turn off the power and check the cause of the anomaly, if possible, with the support of a qualified person.
  22. If smoke is observed coming out of the appliance, switch the appliance off immediately. Remove the Glass Frying Pan away from the air fryer after it has stopped smoking.
  23. This appliance is NOT intended for commercial use and is limited to normal domestic usage. It should NOT be used in the dining rooms of shops, office, farms, dormitories 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.
  24. 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 cable out of reach of children less than 8 years old.
  25. Save these instructions.

## HOW TO USE



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

1. Pull out the Glass Frying Pan carefully from the air fryer using the Handle.
2. Fill the Glass Frying Pan with 1 inch of water (pic 1).
3. Insert the Basket Tray into the Glass Frying Pan (pic 2). Put food into the Basket Tray.
4. Push the Glass Frying Pan back into the appliance using the Handle and observe that it shuts tightly.
5. To turn on the appliance:
  - a. Turn the Timer Dial anti-clockwise to 'OFF'.
  - b. Plug the power cable into the wall socket and switch it ON.
  - c. Turn the Temperature Dial to the required temperature.
  - d. Turn the Timer Dial clockwise to a suitable heating duration, up to 60 minutes.  
(Note : when starting with cold food, add 3 minutes to the cooking duration).
 Heating will commence and the Timer starts counting down.
6. Check to see if the food has been cooked properly as some foods require overturning in the middle of cooking. To do so, pull out the Glass Frying Pan from the fryer using the Handle, and then perform the overturn. After that, push the Glass Frying Pan back into the air fryer using the Handle.
7. Should you decide to discontinue heating before the Timer runs out, make sure to set the Timer Dial back to '0'; this avoids the appliance from operating with an empty load.



Ribs  
150-250g  
15-20min  
180-190°C



French fries  
250-350g  
16-20min  
170-180°C



Egg tart  
100-160g  
13-20min  
170-180°C



Steak  
150-250g  
12-20min  
170-180°C



Roast fish  
300-600g  
10-35min  
180-190°C



Barbecue  
150-250g  
15-35min  
190-200°C

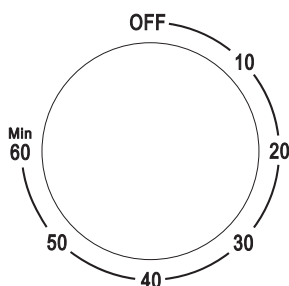
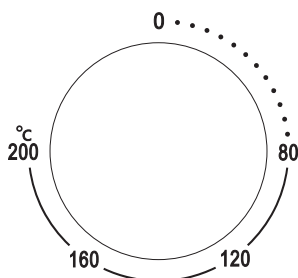


Chicken leg  
200-300g  
20-35min  
190-200°C



Sweet potato  
300-450g  
40-60min  
190-200°C

### Cooking tips for common ingredients



- Once the Timer Dial reaches '0', heating will stop. Switch the wall switch off and unplug the power cable from the wall socket. Pull the Glass Frying Pan out of the air fryer using the Handle, and put the pan on a heat-resistant surface.
- Pour the food on the Basket Tray into plates or bowls. To remove bigger pieces or fragile food ingredients, you can use clamps to take them out from the Basket Tray.
- After completing the cooking of one batch of food, the air fryer is ready to cook another batch of food.

**Note:**

- At any time, opening the appliance by pulling the Glass Frying Pan out will cease heating and pushing it back in will resume heating. The Timer countdown ceases during the pause. However, DO NOT pull out the Glass Frying Pan unnecessarily during operation and always wear protective, insulated oven gloves and use a utensil with a long handle when inserting or removing items from the hot appliance.
- Smaller pieces of food require less time for cooking.
- During the process of cooking, overturning the smaller pieces can help distribute heat more evenly.
- 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.
- Foods that can be cooked in the oven (e.g. chicken nuggets, French Fries and mozzarella sticks) can also be cooked in the air fryer. Optimal weight of fries is 500 grams.
- Using pre-made store bought dough instead of homemade dough, requires a shorter cooking time.
- According to the USDA (United States Department of Agriculture), the recommended safe cooking temperatures for the following food ingredients are as follows:

Food Ingredient/s	Safe Cooking Temperature	Rest Time
Whole Cuts of Pork, Beef, Veal, Lamb	63 °C (145 °F)	3 min
Ground meats of Pork, Beef, Veal, Lamb	71 °C (160 °F)	--
All poultry products, including ground chicken and turkey	74 °C (165 °F)	--

*"Rest time" is the amount of time the product remains at the final temperature, after it has been removed from a grill, oven or other heat source. During the three minutes after meat is removed the heat source, its temperature remains constant or continues to rise, which destroys harmful bacter*

**DO NOT preheat these foods:**

- Thick pieces of frozen meat, fish or raw food that needs to be cooked all the way through.
- Delicate foods or vegetables cut into small pieces.
- Breads, pastries and cake.

**You can preheat these foods:**

- Leftovers and smaller pieces of food.
- Thin pieces of chicken tenders, pork chops or steaks if you want a crispy crust and sear.
- Pre-cooked frozen foods like French fries, cheese sticks or fish sticks.

Type	Min-Max amount (g)	Time (min)	Temperature (°C)	Additional information
Ribs	150 – 250	15 – 20	180	
Steak	150 – 250	12 – 20	180	
Pork chops	100 – 500	10 – 14	180	
Hot dog	100 – 500	7 – 14	180	
Drumstick	100 – 500	13 – 15	200	
Home made	200 – 300	20 – 35	200	Add 1/2 tbsp of oil
Frozen chicken nuggets	100 – 500	6 – 10	200	
Fish	300 – 600	10 – 35	180	
Shrimp	150 – 250	15 – 20	160	
Thin frozen fries	250 – 350	14 – 18	180	
Thick frozen fries	250 – 350	18 – 20	180	
Home made fries (8*8 mm)	250 – 350	16 – 20	180	Add 1/2 tbsp of oil
Home made potato wedges	250 – 350	18 – 22	180	Add 1/2 tbsp of oil
Home made potato cubes	250 – 350	12 – 18	180	
Potato gratin	300	15 – 18	200	
Sweet potato	300 – 450	40 – 60	190	
Cake	300	20 – 25	160	

## HOW TO CLEAN

1. Disconnect plug, remove the Glass 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. DO NOT use metal kitchen wares or abrasive cleaning materials as these will damage the appliance. DO NOT use detergents or chemicals like benzene, thinner, polishing powder.
4. Add warm water into the Glass Frying Pan together with some detergent. Put the Basket Tray into the Glass Frying Pan, and then soak the Glass Frying Pan and the Basket Tray for 10 minutes. Use warm water and a non-abrasive sponge to remove the oil and detergent.
5. The outside of the appliance can be cleaned with a dishwashing 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 appliance does not work	1. The plug of the appliance is not inserted into the wall socket 2. The Timer was not set	1. Insert the plug into the grounded wall socket 2. Switch the appliance ON. Set the Timer to the desired cooking duration
Food ingredients cooked by the Glass Frying Pan not cooked thoroughly	1. Excess amounts of ingredients on the Basket Tray 2. The heating temperature was set too low 3. The cooking time was too short	1. Put the food onto the Basket Tray in small batches, so heat can be evenly distributed 2. Set the temperature higher 3. Set the Timer longer
Food not baked evenly on the Basket Tray	Some food should be overturned during the process of cooking	Food pieces located on the top/bottom of the Basket Tray, 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 to the food items, let it stand for a few minutes before frying to increase their crispy quality
White smoke coming out of the product	1. You are cooking food with a high content of oil 2. Oil from last use remains inside of the Glass Frying Pan	High oil-content foods will release large amounts of oil which will drip onto the Glass Frying Pan / Leftover oil on the Glass Frying Pan produces white smoke. This will not affect the end result
French fries are not fried evenly inside the Glass Frying Pan	French fries were not soaked adequately before the frying Oil was not evenly coated throughout	Use fresh potatoes of the correct type and make sure that they will not break open in the process of frying Since crispiness is decided by the moisture & oil-content in the fries: 1. Make sure to rinse & drain the fries thoroughly before adding oil to them 2. Cut the fries into smaller sizes 3. Add small amounts of oil to the fries

## SPECIFICATION

<b>Model</b>	<b>PPAF345</b>
<b>Voltage / Frequency</b>	<b>220V-240V ~ 50/60Hz</b>
<b>Power</b>	<b>1400W</b>
<b>Capacity</b>	<b>4.8L</b>

## 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 centre.

**DISPOSAL:** Do not dispose this appliance as unsorted municipal waste.

Collection of such waste separately for special treatment is necessary.

### Risk of child or animal entrapment

Before you discard this appliance, please remove all doors and leave the shelves inside so that children or animals may not easily get trapped inside.

## WARRANTY

### Warranty Conditions

1. This warranty provides against defective materials and manufacturing faults throughout for two years from the date of purchase of the appliance. The warranty on the Compressor is 10 years subject to the same conditions as above.
2. This warranty also does not cover normal wear and tear, replacement of consumable materials and accessories, and the cost of maintenance of the appliance.
3. This warranty does not cover the repair or replacement of part/s damaged by misuse, accidents, negligence, alterations, or modifications in any way, or repairs done by any repair organisation without the prior consent of PowerPac Electrical Pte Ltd.
4. Repair and service are to be performed at: 5 Changi South Lane #03-01 Singapore 486045. A transport fee will be charged for personal doorstep service.
5. The original purchaser of the appliance must furnish proof of purchase to our Service Centre with the email or number as registered during submission of warranty when this appliance is sent for repair/service. Failure to do so may delay the receipt of said repair/service by the customer.
6. Under no circumstances whatsoever shall the serial number be erased, defaced or altered by the customer and/or his representatives, or the dealer and/or his agents. Failure to ensure this shall invalidate the warranty.
7. This warranty is deemed to be void if the defect is caused by the attack of household pests, fire, lightning, natural disasters, pollution, abnormal voltage or the usage of generators.
8. This warranty is valid in Singapore only.
9. This warranty will be honoured subject to the customer's registration of the warranty inclusive of original invoice or valid purchase receipt. Failure to present these documents will result in denial of service. However, if the customer still requests that the defective appliance be repaired, PowerPac Electrical Pte Ltd may, at its discretion, repair the appliance but impose a labour charge, as well as the costs of the replacement parts, to be borne solely by the customer.
10. Please refer to the attached picture for the location of one of our appliance's serial number, as an example.

*Please complete the on-line registration warranty form available on our website. There is no further requirement to send us any hard copy as part of our efforts to save the environment. In accordance with the terms and conditions of this limited warranty as stated above, PowerPac Electrical Pte Ltd, at its expense shall provide free services for the appliance within the warranty period from its date of purchase from our Authorised dealers.*



E-Register scan

