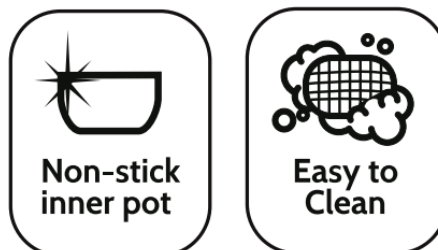




PowerPac PPDF809 Deep Fryer Instruction Manual

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1.0 LITER
MODEL:PPDF809
DEEP FRYER
DELICIOUS FRIED FOOD
Instruction Manual



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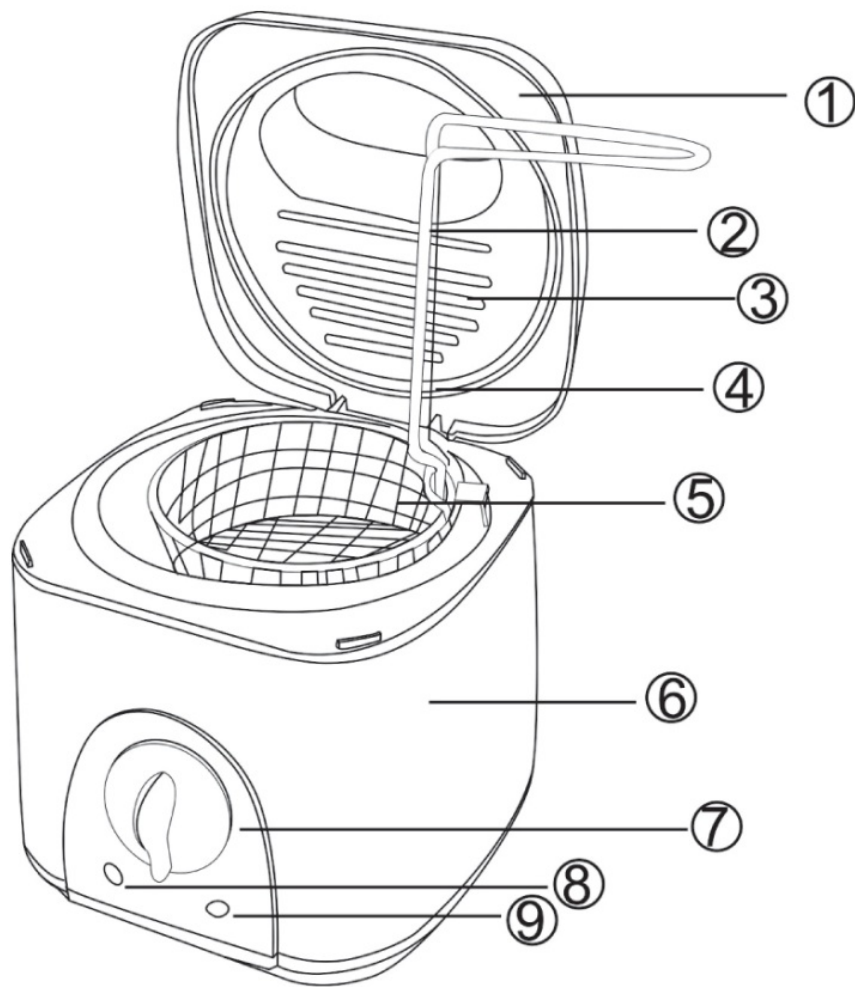
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PPDF809 Deep Fryer

Note: These instructions must be read fully before using product. Retain these instruction manual for future reference.

THIS IS HOME TRULY

PARTS



1. Cover
2. Transparent Window
3. Filter
4. Frying Basket Handle
5. Frying Basket
6. Body
7. Switch
8. "ON"Indicate Light
9. "Boil"Indicate Light

CAUTIONS

1. If you want to add some foods during the frying, please sure the foods surface in dry.
2. Like the all frying where the food has high water content your deep fryer can emit steam when the lid is opened. Opening the lid fully in one swift movement will encourage the steam to be dispersed and prevent burning
3. If there is no oil in the tank or finish you're frying, temperature control switch must be turn backward to lower temperature position.
4. Do not immerse the appliance into water or any other liquid.
5. Do not touch the hot surface while the fryer is in operation or immediately after power off.
6. Do not switch on the deep fryer when the oil empty.

SAFETY

1. Keep appliance out of reach of children and should not allowed operating the appliance.
2. Before use, check for any damage at the supply cord and plug. (If the supply cord and plug is damaged, the manufacturer or its service agent or a similarly qualified person must replace it in order to avoid a hazard)
3. Never clean an appliance under tap water, whilst the appliance is still plugged into the mains.
4. Protect the appliance against water.
5. Always unplug the appliance from the mains supply socket when it is not in use (if the appliance left side indicator light on, mean the appliance was connecting in main supply socket with electric).
6. Never unplug the appliance from the mains supply socket by pulling on the mains cord.
7. Take care that the mains cord does not trail over the front of the work surface.
8. Repair should only be carried out by qualified personnel. (Unqualified repair work can lead to extreme hazard for the user).
9. The cord should never be placed near hot objects.
10. No liability can be accepted for my damaged caused by noncompliance with these instructions or any other improper use or mishandling.
11. Do not attempt to move or carry the fryer while it is still hot.

How to use the Deep Fryer

1. Open the lid and remove the basket to clean before using.
2. Clean the fixable bowl when you use them for the first time.
3. Use good quality solid fat or frying oil pour into bowl, but not more than 0.8 liter, i.e. corn oil or peanut oil, avoid using margarine, olive oil or butter. There are recommended as they have a lower smoking temperature.
4. The oil level must be between the max and min marks mentioned on the bowl: with the solid fat is to used, place the less than 1kg into the bowl to melt on the lowest temperature setting.
5. Put the basket backs into the fryer and lower into the oil and closed the lid.
6. Put in at the main and set temperature control to requested temperature.
7. Select the temperature control for frying taking into account the food to be cooked. As a general guide, foods that have been precooked in some way need a higher temperature than those foods, which are completely raw. i.e. potato croquettes made from pre-cooked potato need higher temperature than dough which are raw bread dough.
8. Use only metal utensils with insulated handles in hot oil.
9. As is usual practice care should be exercised when fryer especially when children are about.
10. Care should be taken to cook foods thoroughly as the exterior may show signs of turning golden brown before the interior is cooked.
11. Oil or fat retains its temperature for a long while after use.
12. Get the maximum use from your fryer by always having it ready for use. One of doing this is keep the cooled and strained oil inside ready for the next frying session with the lid acting as a dust cover.
Note: If you do wish to remove oil from the bowl it is recommended that the pouring lip be used to reduce spillage.
13. In the Recipe Section reference to made to 'rasp' for coating certain foods. Drying scraps of crusts of bread in a slow over make rasping. These are then liquidized and crushed. Alternatively purchase 'golden' breadcrumbs. Breadcrumbs are stale scraps of bread either grated or liquidized.

14. When frying battered food, drain off excess batter, carefully add to the oil with the basket already food, drain off excess batter, carefully add to the oil with the basket already lowered in the oil. Close lid and fry for the requested time.
15. All foodstuffs, particularly potatoes and frozen food, have moisture content. Whatever into hot fat or oil this Turns in to steam and escapes through the filter lid.
16. Allow use old potatoes for making chips. Cut the potatoes into even sized chips ensure that they are evenly cooked. Rinse the potato chops and dry thoroughly before frying.
17. When cooking is complete lift the basket from the oil and shake the basket over the oil if necessary. Remove the basket and turn the contents onto absorbent before serving to absorb excess grease and retain crispness.
18. Sure the switch in off after your finish the frying, the temperature indicator plight will off. 19. Mark sure and allow the deep fryer to cool and clear it afterward.

CLEANING

1. Your deep fryer basket with a permanent filter system comprising of deflectors, which collect drops of oil from the steam as it, passed through. After several cooking sessions the filter lid should be removed from the fryer, plunged into hot sudsy water and left to soak for 5-10 minutes. It should then be rinsed thoroughly and dried.
2. To remove lid, lift to vertical position and remove with a straight pull upward. Reverse the above sequence to replace.
3. As with any cooking vessel your fryer should be cleaned after every use.
4. After the oil has cooled remove the lid and pour out the oil.
5. The fryer is equipped with a safety-pouring lid, which should be used when emptying the oil.
6. The oil should be filtered through fine muslin or absorbent paper placed in a suitable funnel.
7. Excessive discolor oil should be discarded.
8. After draining the oil, the bowl should be wiped out with absorbent paper then with a damp cloth and a little washing up liquid, and finally with a dry cloth.
9. Stubborn deposits can be removed by using a little not-abrasive cleaner on any pad.
10. The strained oil may be stored either in the fryer or in an airtight container in a dark cupboard. We recommend that you discard the oil after about 10 times.
11. The outside and lid should be wiped with a damp cloth a dried thoroughly. In order to keep your frying basket in good working order, we recommend that it be thoroughly cleaned in hot sudsy water after every use.
12. Allow the deep fryer to cool down thoroughly before cleaning.

Storage: Always store the deep fryer and cord its heel rest

Frying Time and temperature Chart

Fresh Chip	-maximum basket Capacity 150g -180°C 9-11 minutes		
Fish Scampi	-frozen in crumbs(just enough to loosely cover the base of basket) -170°C 3-5 minutes		
Fresh Whitebait	-190°C 1-2 minutes		
Fresh Cod/Haddock /batter	-160 °C 5-10 minutes (depend on fish thickness)		
Frozen Plaice	-190°C 5-6 minutes		
Frozen Hamburgers (2oz/50g)	-150°C 3-5 minutes	Chicken portions in crumbs	-160 °C 10-12 minutes (small size) 15-30 minutes (large size)
Frozen Veal Escalope	-170°C 3-8 minutes (depend on thickness)	Fresh Chicken Drum Stick in crumbs	-170 °C 15 minutes

DISPOSAL



This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact your local or regional authorities. Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

PRODUCT SPECIFICATIONS

MODEL	VOLTAGE	POWER
PPDF809	220-240V-50/60Hz	850-950W



PowerPac Electrical Pte Ltd



sales@powerpac.com.sg



@PowerPac4

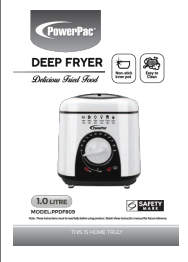


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