

PowerPac PPDF872 Deep Fryer with Non Stick Inner Pot



# PowerPac PPDF872 Deep Fryer with Non Stick Inner Pot Instruction Manual

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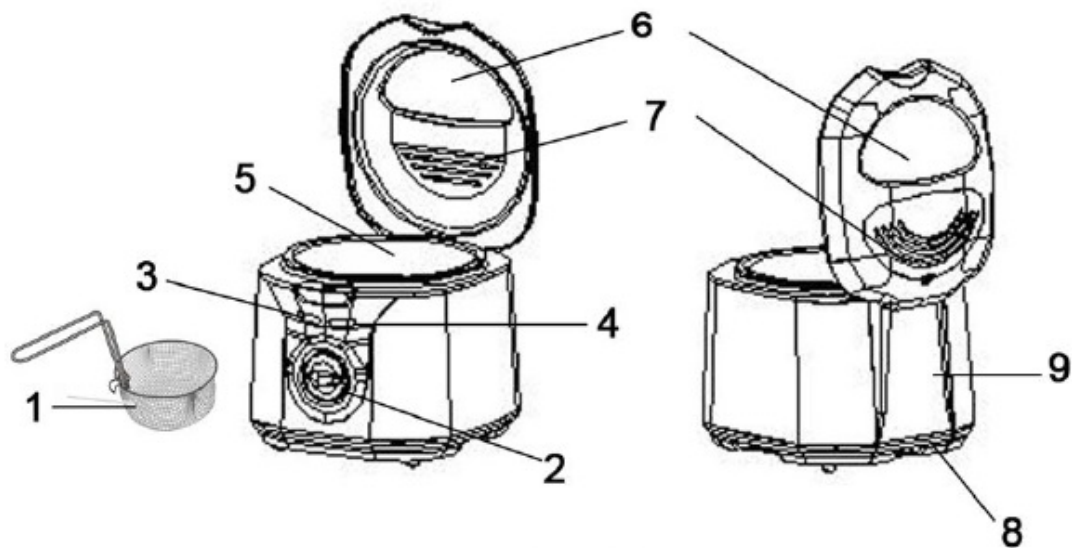
**PowerPac PPDF872 Deep Fryer with Non Stick Inner Pot**



Your compact Deep Fryer includes many features to enable safe and successful frying. The cool-to-touch exterior has been designed for additional safety. The variable thermostat allows the temperature to be adjusted and controlled to ensure that food is fried to the exact degree of crispness required.

### **Parts & Descriptions**

1. Frying Basket
2. Variable Thermostat
3. Power Light
4. Temperature Light
5. Inner Pot
6. Viewing Window
7. Filter System
8. Socket
9. Housing



**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 / 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 whose marked electrical rating should be at least as high as the electrical rating of the appliance. To prevent overloading and blown fuses, ensure that no other high powered appliance is plugged into the same socket.
  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 Frying Basket.
  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. 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. Never put things on top of the appliance. DO NOT locate multiple portable socket outlets or power supplies at the bottom or rear of the appliance. If the appliance is operated on wooden furniture, use a protective pad to prevent damage to delicate finishes. DO NOT use the appliance when placed in a closed cabinet.
12. DO NOT touch the back and bottom of the appliance while it is operating to prevent scalding, as the regions become hot as the appliance operates.
13. Avoid placing the power cable (and extension cable, if used) on abrasive or sharp surfaces or in positions where it can be damaged easily. Avoid placing heavy objects on the cable. 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. DO NOT pull or carry the appliance by the cable.
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. Open the Lid and clean the Frying Basket & Inner Pot thoroughly with hot water & detergent with a non-abrasive sponge.DO NOT use metal scouring pads. Notice: you may use a dishwasher to clean the Frying Basket.

- b. Clean the inside and outside of the appliance with a damp soft cloth.
  - c. Use only metal utensils with insulated handles when frying in hot oil.
16. During the period of frying, high temperature steam may be emitted from the filter system. One's hands and face should be angled away from the steam as well as the filter system. To avoid scalding, DO NOT:
- 1. switch the appliance on when there is no oil in the Inner Pot;
  - 2. cover the appliance during functioning;
  - 3. obstruct totally nor partially the filter system;
  - 4. insert objects inside the protection cover of the appliance;
  - 5. touch any part of the appliance (especially the interior) except the Handle and Temperature Dial 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;
  - 6. place the following items in the Inner Pot during heating as they may create a fire or risk of electric shock –
  - 7. foods without removing the wrappers (including plastic, paper or metal) first;
  - 8. oversized foods;
  - 9. utensils or containers constructed of any materials (including but not limited to: cardboard, plastic, paper, ceramic, metal or glass);
  - 10. sealed pouches containing food/liquids as these may explode during heating;
  - 11. expose the Inner Pot unnecessarily during operation and always wear protective, insulated oven gloves and use a utensil with a long handle when switch inserting or removing items from the hot appliance;
  - 12. use your bare hands when taking out food, use a pair of gloves, and be careful not to touch the interior walls of the appliance;
  - 13. move the appliance by the Handle and even after the appliance is switched off
  - 14. extreme caution must be used when moving the appliance containing hot oil, when removing the Frying Basket, or disposing of hot grease or other hot liquids;
  - 15. 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 wall switch off and immediately unplug the power cable from the wall socket.
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.
20. Switch the appliance off by turning the Temperature Dial anti-clockwise to 'OFF', switching the wall switch OFF and detaching the 3-pin plug from the wall socket if it is NOT used for a long period. 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 such as smoke coming out of the appliance, turn the Temperature Dial anti-clockwise to 'OFF', switch the wall switch off immediately and check the cause of the anomaly, if possible, with the support of a qualified person. Remove the Frying Basket from the Inner Pot after it has stopped smoking.
22. 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.

23. 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.

## HOW TO USE

The Deep Fryer can be used to cook many types of food. The additional food making manual will assist you to understand this appliance.

1. Use good quality solid fat or frying oil and pour into the Inner Pot, between the minimum & maximum marks as indicated on the Inner Pot. You can use corn oil or peanut oil, but avoid margarine, olive oil or butter. These are not recommended as they have a lower smoking temperature.
2. When using solid fat, place less than 1 kg into the Inner Pot to melt on the lowest temperature setting.
3. Put the Frying Basket into the Inner Pot (containing oil or fat) and close the Lid.
4. Turn the Temperature Dial anti-clockwise to 'OFF'. Plug the power cable into the wall socket and switch ON. Turn the Temperature Dial to the required temperature. Heating will commence.  
As a general guide, foods that have been pre-cooked in some way need a higher temperature than raw food, i.e. potato croquettes made from pre-cooked potato need higher temperature than raw bread dough.
5. Use only metal utensils with insulated handles in hot oil.
6. Care should be taken to cook foods thoroughly as the exterior may show signs of turning golden brown before the interior is cooked.
7. When frying battered food, drain off excess batter, carefully place into the oil with the basket already in the oil. Close lid and fry for the requested duration.
8. If you want to add more food during the frying, please ensure that the surface of the food is dry. All foodstuffs, particularly potatoes and frozen food, have significant moisture content which turns into steam and escapes through the filter system. Opening the Lid fully in one swift movement will disperse the steam and prevent burning.  
Note: Always use old potatoes to make chips. Cut the potatoes into even-sized chips, ensure that they are evenly cooked, rinse the potato chips and dry thoroughly before adding into the deep fryer.
9. When cooking is complete, lift the Frying Basket from the oil and shake the basket over the oil if necessary. Remove the basket and turn the contents onto absorbent paper towels before serving (to absorb excess grease and retain crispness).
10. After completing the cooking of one batch of food, the deep fryer is ready to cook another batch of food.
11. Turn the Temperature Dial anti-clockwise to 'OFF'. Switch the wall switch off and unplug the power cable from the wall socket after your finish frying.
12. Remember that oil retains its temperature for a long while after use.  
Note: If you wish to remove oil from the Inner Pot, it is recommended that the pouring lip be used to reduce spillage.
13. To get the maximum out of your appliance, you can retain the cooled and strained oil inside the Inner Pot ready for the next frying session with the Lid acting as a dust cover.

## Frying Time and Temperature Chart

Fresh Chips	maximum basket Capacity 400 g fry for 180°C for 9 – 11 minutes, then 190°C for 1 – 2 minutes until golden brown
Fish Scampi	frozen in crumbs (just enough to loosely cover the base of basket) fry for 170°C for 3 – 5 minutes
Fresh Whitebait	just enough to cover base of basket fry for 190°C for 1 – 2 minutes
Fresh Cod or Haddock or batter	fry for 160°C for 5 – 10 minutes (depends on thickness of fish)
Frozen Cod or Haddock or portions in crumbs or batter	fry for 190°C for 10 – 15 minutes (depends on thickness of fish)
Frozen Plaice	fry for 190°C for 5 – 6 minutes
Frozen Hamburgers	2 oz / 50 g fry for 150°C for 3 – 5 minutes
Chicken portions in crumbs	fry for 160°C for 10 – 12 minutes (1 – 3 cm size) fry for 160°C for 15 – 30 minutes (3 – 7 cm size)
Frozen Veal Escalope	fry for 170°C for 3 – 8 minutes (depends on thickness)
Fresh Chicken Drum Stick in crumbs	fry for 170°C for 15 minutes

## Conversion Table

The temperature control of your Deep Fryer is calibrated in degrees C.

However, to enable you to cook recipes marked in degrees F, the following approximately table is provide.

° C	° F
90	195
110	230
130	265

° C	° F
150	300
170	340
190	375

## HOW TO CLEAN

1. Turn the Temperature Dial anti-clockwise to 'OFF'. Switch the wall switch off and unplug the power cable from the wall socket after your finish frying. 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 Inner Pot together with some detergent. Put the Frying Basket into the Inner Pot, and soak 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 filter system.
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	<ol style="list-style-type: none"> <li>1. The plug of the appliance is not inserted into the wall socket</li> <li>2. The wall switch was not switched ON</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the plug into the grounded wall socket</li> <li>2. Switch the appliance ON.</li> </ol>
Food ingredients cooked by the Frying Basket not cooked thoroughly	<ol style="list-style-type: none"> <li>1. Excess amounts of ingredients in the Frying Basket</li> <li>2. The heating temperature was set too low</li> <li>3. The cooking time was too short</li> </ol>	<ol style="list-style-type: none"> <li>1. Put the food onto the Basket Tray in small batches, so heat can be evenly distributed</li> <li>2. Set the temperature higher</li> <li>3. Cook for longer periods of time</li> </ol>
Food not baked evenly in the Frying Basket	Some food should be overturned during the process of cooking	Food pieces located on the top/bottom of the Frying Basket, or joined together (e.g. fried chips), must be overturned and thoroughly mixed during the cooking process
French fries are not fried evenly inside the Frying Basket	<p>French fries were not soaked adequately before the frying</p> <p>Oil was not evenly coated throughout</p>	<p>Use fresh potatoes of the correct type and make sure that they will not break open in the process of frying</p> <p>Since crispiness is decided by the moisture &amp; oil-content in the fries:</p> <ol style="list-style-type: none"> <li>1. Make sure to rinse &amp; drain the fries thoroughly</li> <li>2. Cut the fries into smaller sizes</li> </ol>

## 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 tape the Lid so that children or animals may not easily get trapped inside.

## **SPECIFICATION**

MODEL	PDF872
CAPACITY	2.0 Litres
TEMPERATURE RANGE	80 – 200 oC
TIMER RANGE	0 – 60 min
RATED VOLTAGE	220 – 240 V ~
FREQUENCY	50 / 60 Hz
POWER	850 – 950 W
SAFETY MARK	200705-24

## **WARRANTY**

1. This warranty provides against defective materials and manufacturing faults through out for two years from the date of purchase of the appliance covering the Motor only, subject to correct usage of the appliance. The warranty on the Compressor is 10 years; fluorescent light tubes of Mosquito Insect Repellents is 6 months; rechargeable batteries are also 6 months; all are 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 cause 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 online 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.

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## Documents / Resources

	<p><a href="#">PowerPac PPDF872 Deep Fryer with Non Stick Inner Pot</a> [pdf] Instruction Manual PPDF872 Deep Fryer with Non Stick Inner Pot, PPDF872, Deep Fryer with Non Stick Inner Pot, Non Stick Inner Pot, Stick Inner Pot, Inner Pot</p>
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## References

- [User Manual](#)

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