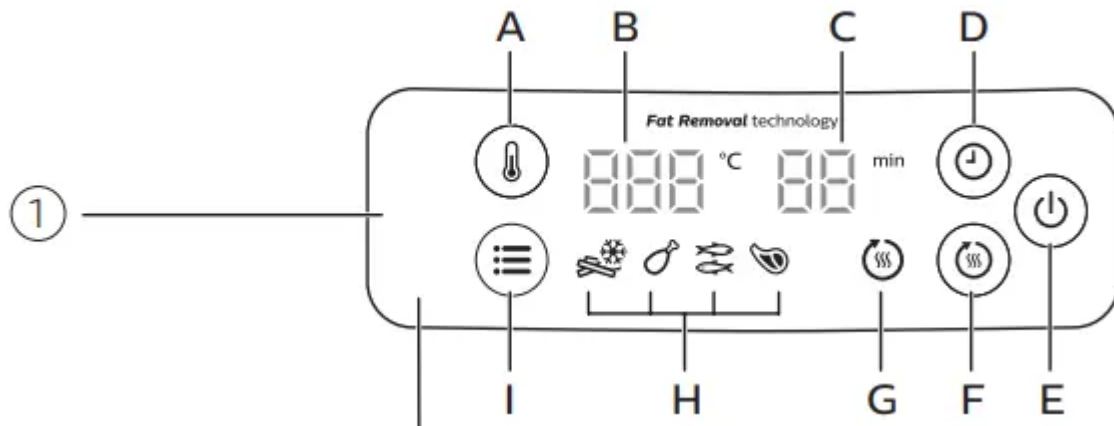
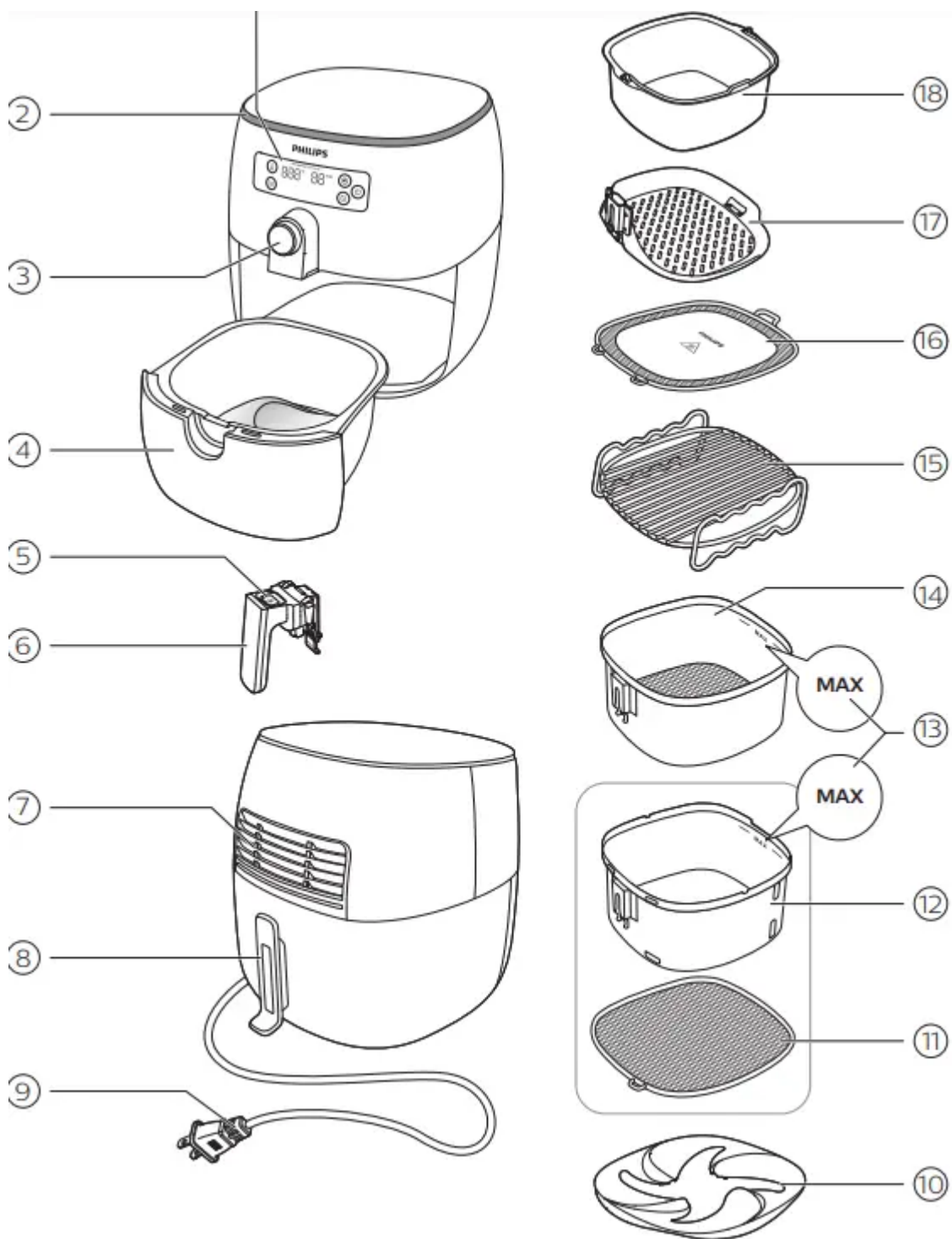


## General description













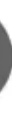
1. Control Panel

- A. Temperature button
- B. Temperature indication
- C. Time indication
- D. Timer button
- E. Power On/Off button
- F. Keep warm button













- G. Keep warm indication
- H. Presets: frozen French fries, chicken drumstick, fish, chop/cutlet
- I. Preset button
- 2. Air inlet
- 3. QuickControl dial
- 4. Pan
- 5. Basket release button
- 6. EasyClick handle
- 7. Air outlets
- 8. Cord storage wrap
- 9. Power cord
- 10. Fat reducer
- 11. Removable mesh bottom
- 12. Basket with removable mesh bottom
- 13. MAX indication
- 14. Basket with fixed mesh bottom
- 15. Double-layer rack
- 16. Splatter-proof lid
- 17. Non-stick grill pan
- 18. Baking pan

See the “Airfryer and accessories” table (Fig. 2) to see which accessories come packed in your model Airfryer.

2									
HD9741/56	✓	✓	✗	✗	✓	✗	✓	✓	✓
HD9742	✓	✓	✗	✓	✗	✗	✓	✓	✓
HD9743	✓	✓	✓	✗	✗	✗	✓	✓	✓
HD9745	✓	✓	✗	✗	✗	✓	✓	✓	✓
HD9747	✓	✓	✓	✓	✗	✗	✓	✓	✓
HD9748	✓	✓	✓	✗	✗	✓	✓	✓	✓

## Before first use

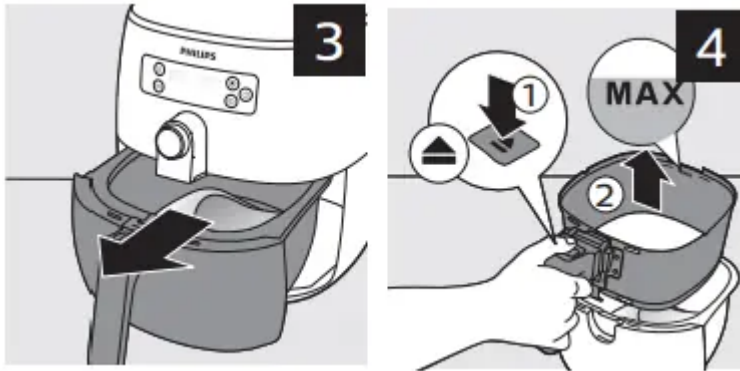
1. Remove all packing material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the appliance accessories before first use, as indicated in the cleaning table (Fig. 55).

			
HD9741/56 	✓	✓	✓
	✓	✓	✗
	✓	✓	✗
	✓	✓	✗
HD9743, HD9747, HD9748 	✓	✓	✗
HD9742, HD9747 	✓	✗	✓
HD9745, HD9748 	✓	✓	✗

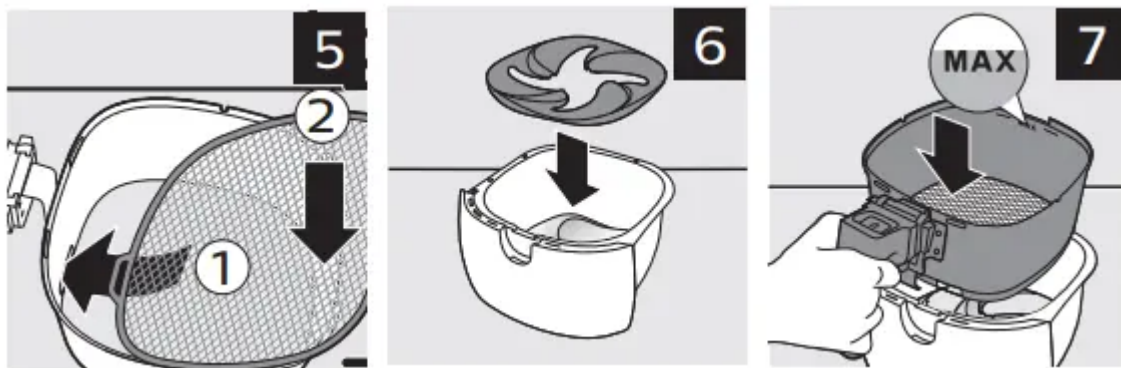
## Preparing for use

### Placing the removable mesh bottom and fat reducer

1. Remove the pan from the appliance. (Fig. 3)
2. Put the pan with the basket on a suitable surface, press the basket release button and lift the basket out of the pan. (Fig. 4)

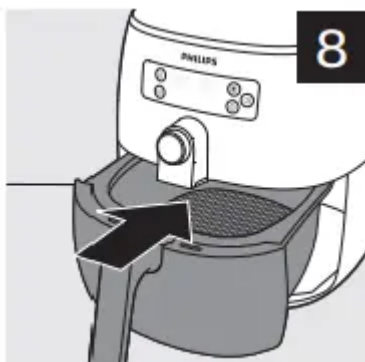


3. Insert the hook of the mesh bottom into the slot on the right bottom side of the basket. Push the mesh bottom down until it locks into position ('click' on both sides). (Fig. 5)
4. Place the fat reducer into the pan. (Fig. 6)
5. Put the basket back into the pan. (Fig. 7)



**Note:** Never use the pan without the basket and the fat reducer in it.

6. Slide the pan back into the appliance. (Fig. 8)



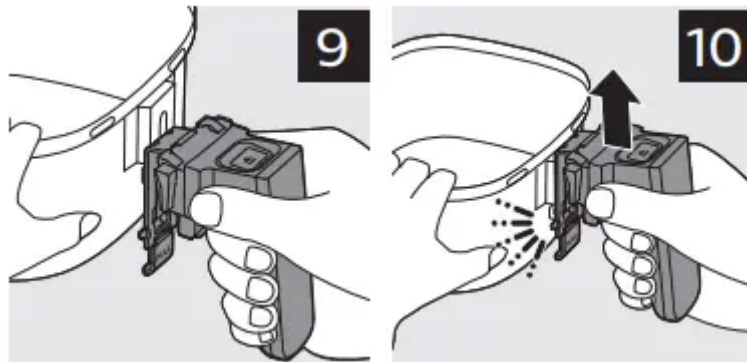
## **Placing the EasyClick handle**

**Warning:** Always make sure the basket and the handle have cooled down before you attach or detach the EasyClick handle.

**Note:** The EasyClick handle also fits to the non-stick grill pan. It helps you clean and store the appliance in an easy way

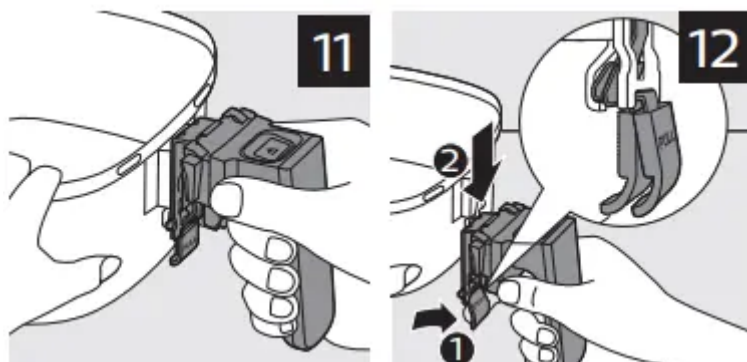
To attach the EasyClick handle:

1. Hold the basket with one hand and hold the handle with the other hand. (Fig. 9)
2. Slide the handle into the opening on the basket from below until it locks into place ('click'). (Fig. 10)



To detach the EasyClick handle:

1. Hold the basket with one hand and hold the handle with the other hand. (Fig. 11)
2. Pull gently with your finger on the red release tab while pulling the handle straight down. (Fig. 12)



## **Food table**

The table below helps you select the basic settings for the types of food you want to prepare.

**Note:** Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Ingredients	Min.- max. amount (g/oz)	Time (minutes)	Temperature (°C/°F)	Shake/Turn	Additional information
Frozen fries	200-800 g 7-28 oz	13-27	180°C/350°F	Shake halfway	
Home-made fries (1/2 cm / 1/4 in thick)	200-800 g 7-28 oz	14-27	180°C/350°F	Shake halfway	Soak 30 min. in water, dry then add 1/2 tbsp of oil.
Potato wedges	200-800 g 7-28 oz	17-29	180°C/350°F	Shake halfway	Soak 30 min. in water, dry then add 1/2 tbsp of oil.

Frozen snacks (e.g. spring rolls, chicken nuggets)	100-400 g 3.5-14 oz	8-12	200°C/400°F	Turn or shake halfway	For the cooking times, refer to the instructions on the packaging of the snack. Time compared to oven should be halved.
Pork chops	100-500 g 3.5-17.5 oz	13-20	200°C/400°F		
Hamburger	100-500 g 3.5-17.5 oz	9-16	160°C/325°F		
Sausages	100-500 g 3.5-17.5 oz	5-17	160°C/325°F		
Drumsticks	100-500 g 3.5-17.5 oz	17-24	180°C/350°F		
Chicken breast	100-500 g 3.5-17.5 oz	12-17	180°C/350°F		
Quiche	300 g 10.5 oz	22-27	160°C/325°F		Use a baking tray or oven dish.
Muffins	80-300 g 3-10.5 oz	10-15	180°C/350°F		Use heat-proof silicone muffin cups.
Cake	200-400 g 7-14 oz	17-27	160°C/325°F		Use a baking pan.
Mixed veggies	100-500 g 3.5-17.5 oz	10-14	180°C/350°F		

Pre-baked toast/bread rolls	100-200 g 3.5-7 oz	5-8	200°C/400°F		
Fresh bread rolls/bread	100-500 g 3.5-17.5 oz	17-27	180°C/350°F		
Fish	150-400 g 5.3-14 oz	12-20	200°C/400°F		
Shellfish	100-400 g 3.5-14 oz	9-17	180°C/350°F		
Chicken bread crumbed	100-300 g 3.5-10.5 oz	10-17	180°C/350°F		Add oil to the breadcrumbs.
Apple chips	400 g 14 oz	80-90	90°C/200°F		Cut into 2mm/ 5/64 in slices
Dried mushrooms	200 g 7 oz	110-115	100°C/200°F		Cut into 2mm/ 5/64 in slices
Fried banana chips	150 g 5.3 oz	22-25	160°C/325°F		Use plantain bananas; cut into 5 mm / 3/16 in slices; add 1 teaspoon of oil.

### **Cooking table for presets**

The **grams/oz in bold** represent the amount of food for which the preset is designed for. If you cook with a different amount, adapt the cooking time accordingly. You can also adapt the cooking time according to your personal preference in regards to doneness and browning level.

The **minutes in bold** represent the preset cooking time on the appliance.

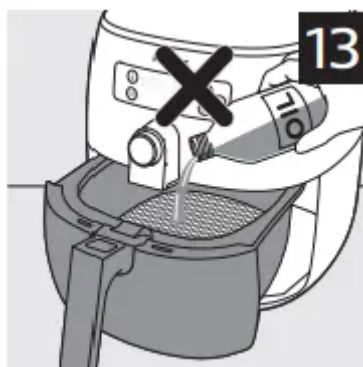
Presets	Amount (g/oz)	Time (minutes)	Additional information
Frozen French fries (thin)	200 g/7 oz 400 g/14 oz <b>500 g/17.5 oz</b> 600 g/21 oz 800 g/28 oz	13 17 <b>20</b> 23 27	Shake after half of the cooking time. If you use thicker french fries or homemade french fries, please consider a slightly longer cooking time.
Chops, cutlet (about 2.5 cm/1 in thick)	100 g/3.5 oz <b>250 g/9 oz</b> 500 g/18 oz	13 <b>16</b> 20	The cooking time also depends on the thickness of your chops. Thicker chops take a slightly longer cooking time.
Chicken drumsticks (lower part)	300 g/10.5 oz <b>450 g/ 16 oz</b> 600 g/ 21 oz 750 g/ 26.5 oz	19 <b>22</b> 25 28	If you cook more than one layer, you need to turn the chicken drumsticks after half of the cooking time. A whole chicken leg takes a longer cooking time .
Whole flat fish	200 g/7 oz <b>400 g/14 oz</b> 600 g/21 oz 800 g/28 oz	15 <b>18</b> 21 24	Use the Airfryer non-stick grill pan. Please consider a slightly longer cooking time for thicker fishes.

## Using the appliance

### Airfrying

#### Caution

- This is an Airfryer that works on hot air. Do not fill the pan with oil or frying fat. (Fig. 13)



- Do not touch hot surfaces. Use handles or knobs. Only hold the pan by the basket handle. Handle the fat reducer with oven-safe gloves.
- This product is for household use only.
- The appliance may produce some smoke when you use it for the first time. This is normal.
- Preheating of the appliance is not necessary

1. Place the appliance on a stable, horizontal, level and heat-resistant surface.

**Note:** Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and influence the frying result.

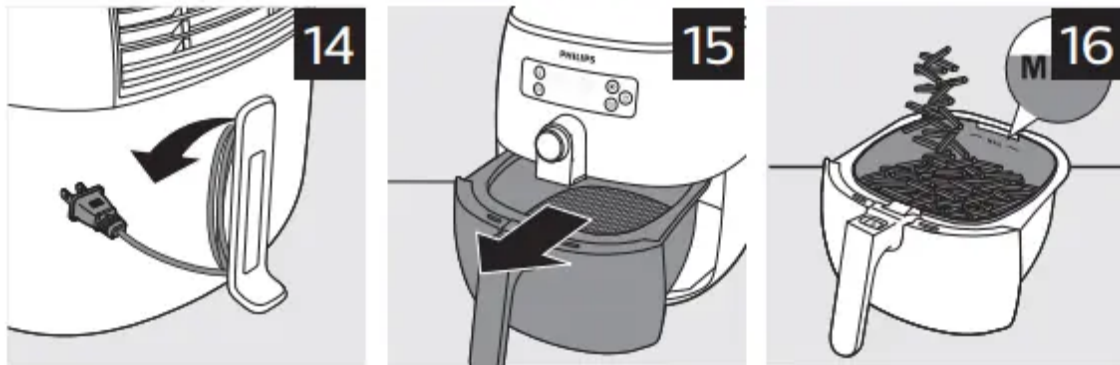
**Caution:** Do not place the appliance on non-heat-resistant surfaces.

2. Unwind the power cord from the cord storage wrap. (Fig. 14)

3. Put the plug in the wall outlet.

4. Remove the pan from the appliance. (Fig. 15)

5. Put the ingredients in the basket. (Fig. 16)



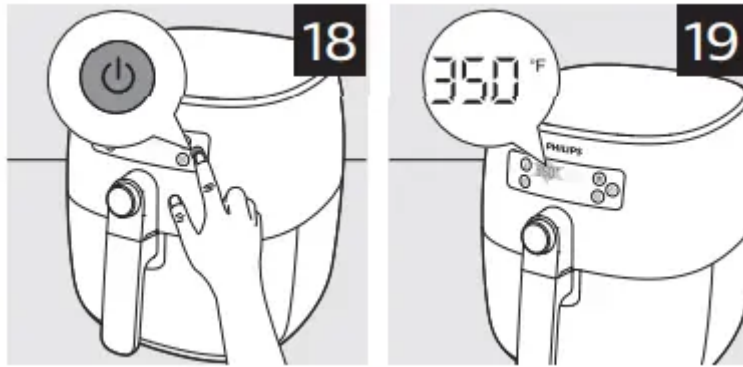
#### Note

- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the basket beyond the 'MAX' indication as this could affect the quality of the end result.
- If you want to prepare different ingredients at the same time, make sure you check the suggested cooking time required for the different ingredients before you start to cook them simultaneously. Home-made fries and drumsticks, for example, can be cooked simultaneously because they require the same settings.

6. Make sure the fat reducer is in the pan. Place the basket back into the pan, then slide the pan back into the appliance (Fig. 17).



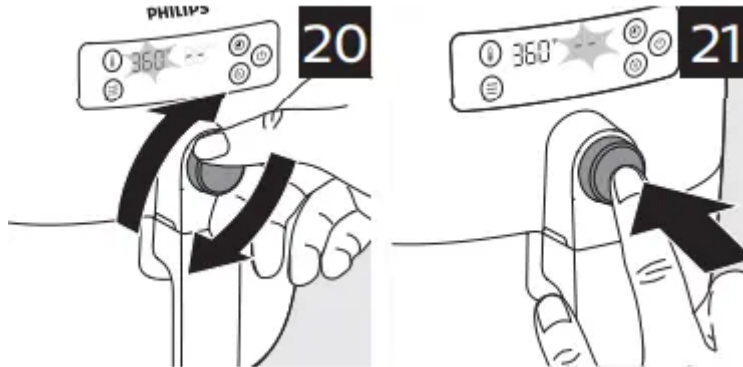
7/ Press the “Power On/Off” button to switch on the appliance. (Fig. 18).



**Note:** Never use the pan without the basket and the fat reducer in place.

8. The temperature indication blinks and is set to 350°F/180°C by default. (Fig. 19)

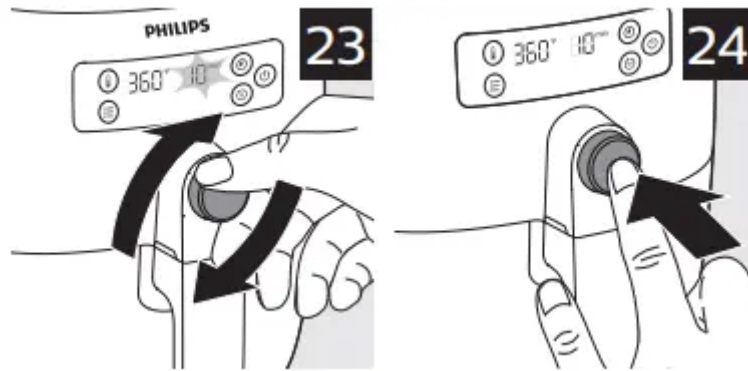
- To change the temperature, turn the QuickControl dial to the desired setting. (Fig. 20)
- To confirm the temperature, push the QuickControl dial. (Fig. 21)



9. After the temperature is confirmed, the time indication “- -” starts blinking. (Fig. 22)



- Turn the QuickControl dial to the desired setting. (Fig. 23)
- To confirm the cooking time, push the QuickControl dial. (Fig. 24)



10. The appliance starts cooking after the cooking time has been confirmed.

**Tip:** To pause the cooking process, push the QuickControl dial. To resume the cooking process, push the QuickControl dial again.

**Note**

- Some ingredients require shaking or turning halfway through the cooking time (see 'Food table'). To shake the ingredients, push the QuickControl dial to pause cooking, remove the pan from the appliance and shake it over the sink. Then slide the pan back into the appliance, push the QuickControl dial to resume cooking. To reduce the weight, you can also remove the basket from the pan. (Fig. 25)



- Be careful not to press the basket release button while shaking.

11. When you hear the timer bell, the set preparation time has elapsed. (Fig. 26)



### Note

- Excess oil from the ingredients is collected in the bottom of the pan below the fat reducer.
- If you prepare several batches of fatty ingredients (e.g. drumsticks, sausages or hamburgers), carefully pour off any excess oil or rendered fat from pan after each batch or before shaking or replacing basket in pan.

12. Remove the pan from the appliance and place it on a heat-resistant surface. (Fig. 27)

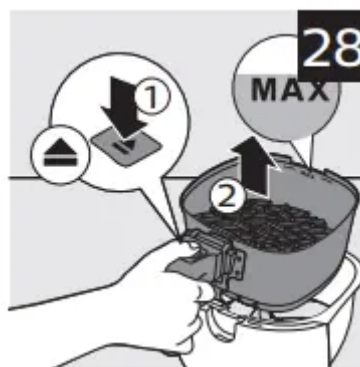


13. Check if the ingredients are ready.

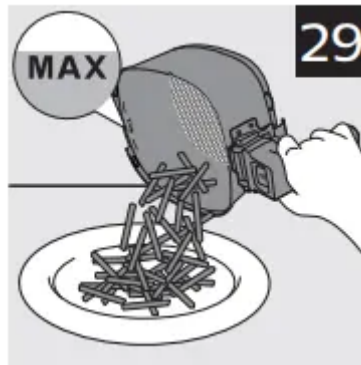
### Note

- If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer for a few extra minutes.
- After hot Airfrying, the pan, the basket, the fat reducer, the accessories, the housing and the ingredients are hot. Depending on the type of ingredients in the basket, steam may escape from the pan.

14. Press the basket release button and lift the basket out of the pan. (Fig. 28)



15. Empty the basket contents into a bowl or onto a plate. Always remove the basket with ingredients from the pan to serve as hot oil or rendered fat may be in the bottom of the pan. (Fig. 29)

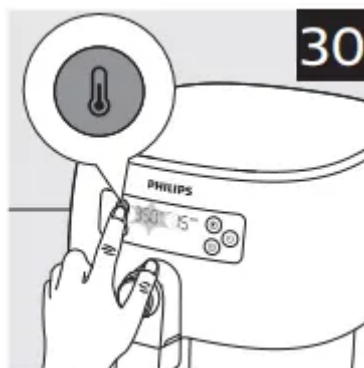


**Tip:** To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.

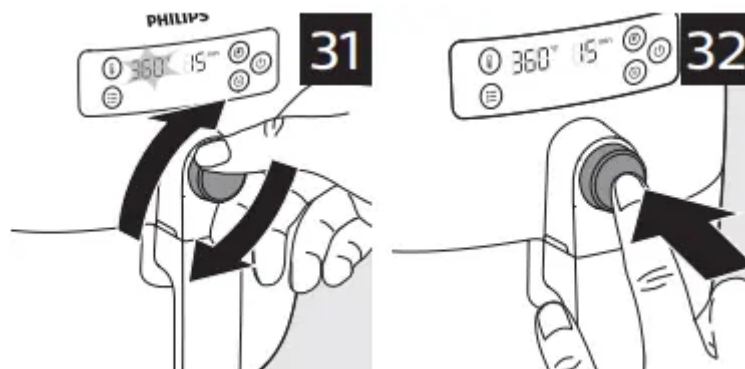
**Note:** When a batch of ingredients is ready, the Airfryer is instantly ready for preparing another batch.

### **Changing the cooking temperature during cooking**

1. During cooking, press the temperature button. (Fig. 30)



- To change the cooking temperature, turn the QuickControl dial to the desired setting. (Fig. 31)
- To confirm the cooking temperature, push the QuickControl dial. (Fig. 32)

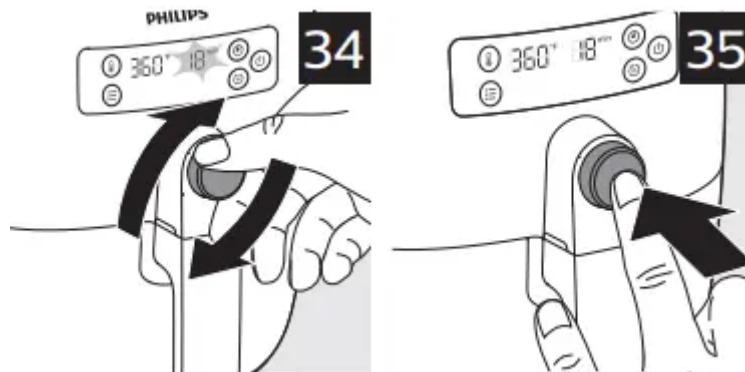


### **Changing the cooking time during cooking**

1. During cooking, press the timer button. (Fig. 33)

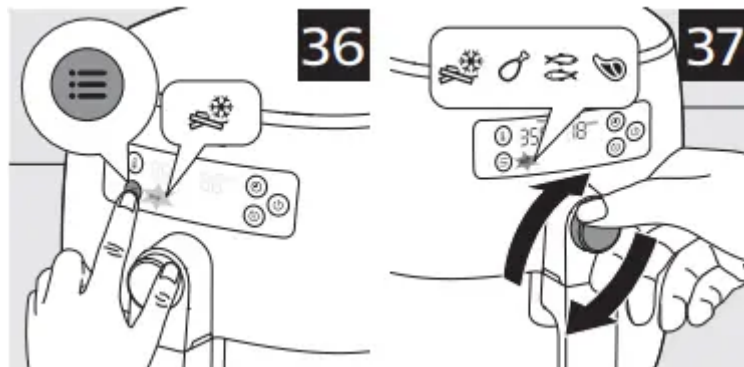


- To change the cooking time, turn the QuickControl dial to the desired setting. (Fig. 34)
- To confirm the cooking time, push the QuickControl dial. (Fig. 35)

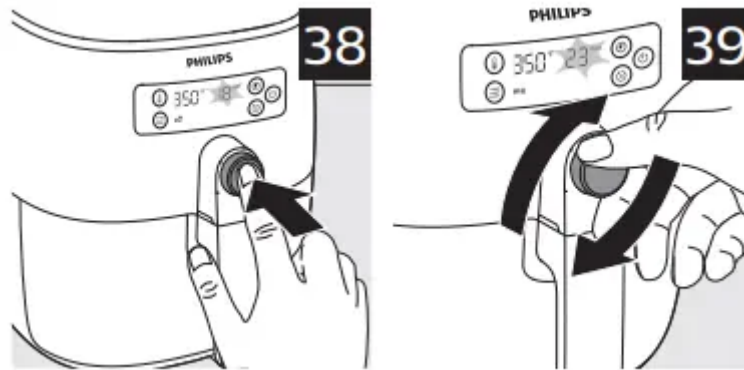


### Choosing the preset modes

1. After the appliance is switched on, press the preset button. (Fig. 36)



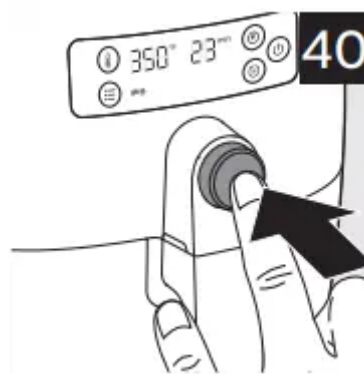
- The preset indication for frozen French fries starts blinking.
2. Turn the QuickControl dial to select the preset you need. (Fig. 37)
  3. Push the QuickControl dial to confirm the preset. (Fig. 38)



- The cooking temperature displays on the screen and the recommended cooking time blinks.
- To change the cooking time, turn the QuickControl dial. (Fig. 39)

**Note:** Changing the temperature is not possible when using a preset mode. If you press the temperature button when selecting the preset mode the appliance will exit the preset mode.

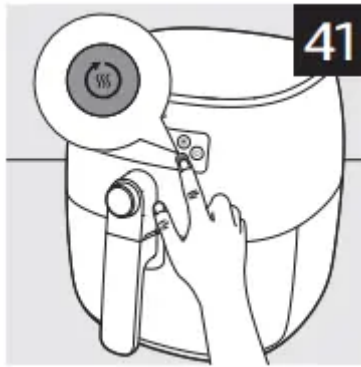
4. Push the QuickControl dial again to confirm the cooking time, and the appliance starts cooking. (Fig. 40)



**Tip:** Refer to the “Cooking table for presets” to find the suitable cooking time and more information.

### **Choosing the keep warm mode**

1. Press the keep warm button (you can activate the keep warm mode at each time). (Fig. 41)



- The keep warm indication goes on.
- The keep warm timer is set to 30 minutes. You cannot adjust the keep warm time. To stop the keep warm mode, simply switch off the appliance.

**Tip:** If food like French fries loses crispness during the keep warm mode, please either shorten the keep warm time by switching off the appliance earlier or crisp them up for 2-3 minutes at the temperature of 350°F/180°C.

#### **Note**

- If you activate the keep warm mode during cooking, the appliance will keep your food warm for 30 minutes after the cooking time has elapsed.
- During the keep warm mode, the fan and heater inside of the appliance is on from time to time.
- The keep warm mode is designed to keep your dish warm immediately after it is cooked in the Airfryer. It is not meant for reheating.

## **Making home-made fries**

- To make great home-made fries in the Airfryer:
- Choose a potato variety suitable for making fries, e.g. fresh, russet potatoes.
- It is best to air fry the fries in portions of up to 500 grams/ 17.5 oz for an even result. Larger fries tend to be less crispy than smaller fries. -

Shake the basket 2-3 times during the air frying process.

1. Peel the potatoes and cut into sticks (1/2cm / 1/4 in thick).
2. Soak the potato sticks in a bowl of water for at least 30 minutes.
3. Empty the bowl and dry the potato sticks with a dish towel or paper towel.
4. Pour a half tablespoon of cooking oil in the bowl, put the sticks in the bowl and mix until the sticks are coated with oil.

5. Remove the sticks from the bowl with your fingers or a slotted kitchen utensil so excess oil remains in the bowl.

**Note:** Do not tilt the bowl to pour all the sticks in the basket at once to prevent excess oil from going into the pan.

6. Put the sticks in the basket.

7. Fry the potato sticks and shake the basket halfway through the air frying process. Shake 2-3 times if you prepare more than 400 g/14 oz of fries.

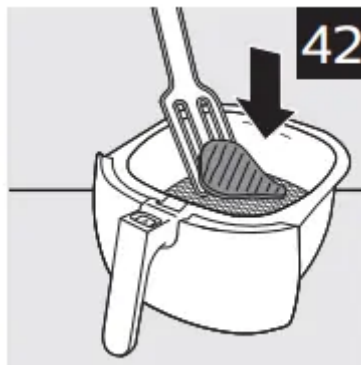
**Note:** Consult the “Food table” for the right quantities and cooking times

## Using the double-layer rack

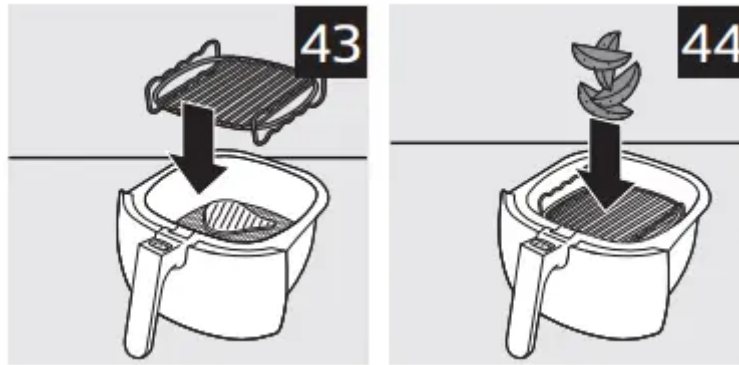
Use the double-layer rack to maximize your cooking space.

### Note

- If cooking different ingredients at the same time, make sure that the cooking temperature and time is the same for each type of ingredient.
- Always position meats on lower level and vegetables above to avoid cross contamination of food or unsafe transfer of meat juices or partially cooked foods.



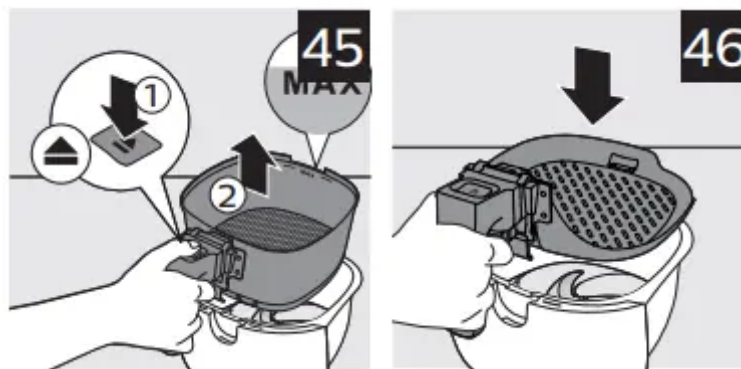
1. Follow steps 1 to 4 of section 'Airfrying'.
2. Put one half of the ingredients in the basket. (Fig. 42)
3. Place the double-layer rack in the basket. (Fig. 43)
4. Put the second half of the ingredients onto the double-layer rack. (Fig. 44)
5. Follow steps 6 to 14 of section 'Airfrying'.



**Warning:** The double-layer rack becomes very hot during use. Wear oven gloves when you remove the double-layer rack from the basket.

### Using the non-stick grill pan

1. Follow steps 1 to 3 of section 'Airfrying'.
2. Press the basket release button and lift the basket out of the pan. (Fig. 45)



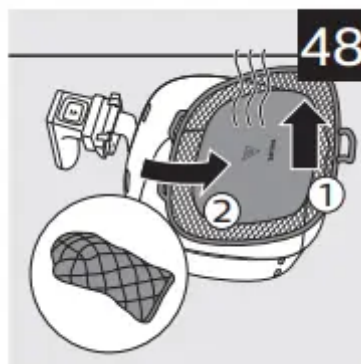
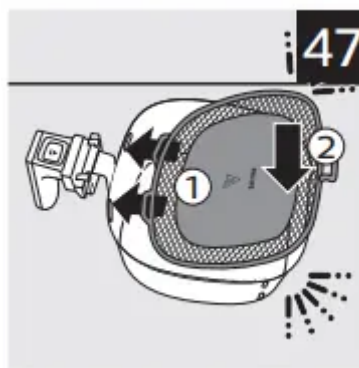
3. Attach the EasyClick handle to the non-stick grill pan (see 'Placing the EasyClick handle').
4. Place the non-stick grill pan in the pan. (Fig. 46)
5. Put the ingredients on the non-stick grill pan.
6. Follow steps 6 to 12 of section 'Airfrying'.
7. When finished cooking, to remove ingredients, press the release button and lift the non-stick grill pan out of the Airfryer pan and place on a heat-resistant surface.

### Using the splatter-proof lid

Use the splatter-proof lid if you are cooking light-weight ingredients in order to keep them in the basket, fatty ingredients or to reduce the speed of browning.

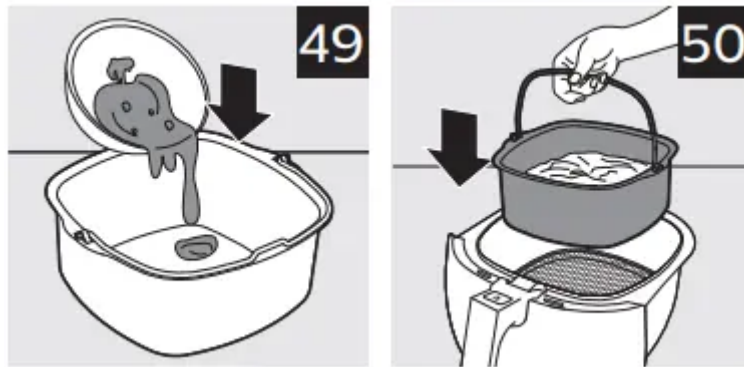
**Note:** When you use the splatter-proof lid, you may need more time to reach the same level of browning and doneness.

1. Follow steps 1 to 5 of section 'Airfrying'.
2. Hold the lid with the top side facing you. Insert the two hooks of the lid into the two slots on the front side of the basket. Push the lid down until it locks into position ('click' on both sides). (Fig. 47)
3. Proceed with step 6 to 11 of section 'Airfrying'.
4. Carefully remove the splatter-proof lid. (Fig. 48). **Warning:** The splatter-proof lid is very hot. Wear oven gloves when you remove it.
5. Proceed with step 12 to 14 of section 'Airfrying'.



## Using the baking pan

1. Put the ingredients into the baking pan. (Fig. 49)
2. Follow steps 1 to 3 of section 'Airfrying'.
3. Remove the pan from the appliance and place it on a suitable surface. Place the baking pan into the basket, and then into the pan. (Fig. 50)
4. Follow steps 6 to 14 of section 'Airfrying'.



**Warning:** The baking pan becomes very hot during use. Wear oven gloves when you remove the baking pan out of the basket.

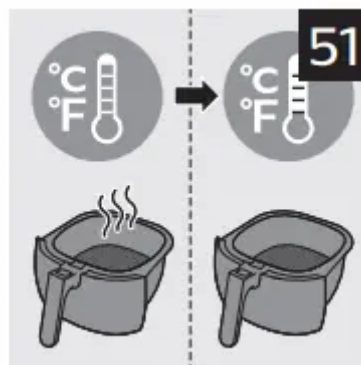
**Tip**

- If you experience a dark browning on the top, lower the temperature.
- When you prepare cakes or breads in the baking pan, do not overfill. Make sure to only partially fill the baking pan to leave enough room for the dough to rise during baking.

## Cleaning

**Warning**

- Let the basket, the pan, the fat reducer, the accessories and the inside of the appliance cool down completely before you start cleaning (Fig. 51)



- Remove the fat reducer from the pan using rubber tipped tongs. Do NOT remove using your fingers as hot fat or oil collects under the fat reducer.
- The pan, the basket, the fat reducer and the inside of appliance have a nonstick coating. Do not use metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.

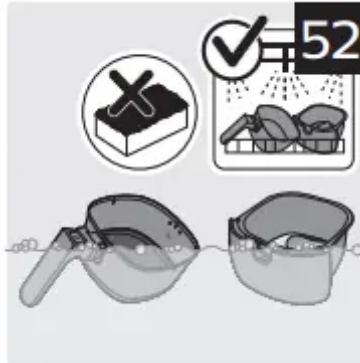
Clean the appliance after every use. Remove oil and fat from the bottom of the pan after every use to prevent smoke

1. Press the On/Off button to switch off the appliance, remove the plug from the wall outlet and let the appliance cool down for 10 minutes.

**Tip:** Remove the pan and the basket to let the Airfryer cool down more quickly. (Fig. 15)

2. Remove the fat reducer from the pan using rubber tipped tongs. Dispose of rendered fat or oil from the bottom of the pan.

3. Clean the pan, basket, and accessories in a dishwasher. You can also clean them with hot water, dishwashing liquid and a non-abrasive sponge. (Fig. 52)



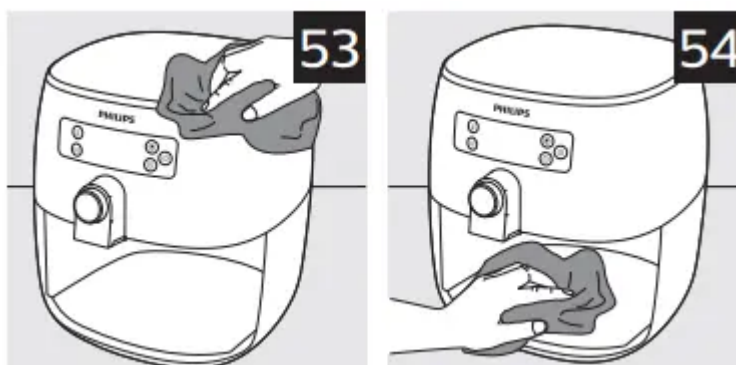
**Tip**

- If food residues are stuck to the pan, the fat reducer, the double-layer rack or the basket, you can soak them in hot water and dishwashing liquid for 10-15 minutes. Soaking loosens the food residues and makes it easier to remove. The quality of your dishwashing liquid determines how easy it is to remove food residues and grease. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on the pan, the fat reducer, or the basket and you have not been able to remove them with hot water and dishwashing liquid, use a liquid degreaser.
- If necessary, food residues stuck to the heating element can be removed with a soft to medium bristle brush. Do not use a steel wire brush or a hard bristle brush, as this might damage the coating on the heating element.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residue.

6. Wipe the outside of the appliance and the control panel only with a moist cloth. (Fig. 53)



7. Clean the inside of the appliance with a moist cloth. (Fig. 54)

This appliance has no other user-serviceable parts. For assistance in the U.S. or Canada only, call 1-866-309-8817.

## Storage


1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry before storing.
3. Wrap the power cord onto the cord storage wrap.

### Note

- Always hold the Airfryer horizontally when you carry it. Make sure that you also hold the drawer on the front part of the appliance as it can slide out of the appliance if accidentally tilted downwards. This can lead to damaging of the drawer.
- Always make sure that the removable parts of the Airfryer e.g. removable mesh bottom, fat reducer, etc are fixed before you carry and/or store it.

## Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, visit [www.philips.com/support](http://www.philips.com/support) or (in the US or Canada only) call 1-866-309-8817 for assistance.

Problem	Possible cause	Solution
<p>The outside of the appliance becomes hot during use.</p>	<p>The outside of the appliance becomes hot because the heat inside radiates to the outside walls.</p>	<p>This is normal. All handles, knobs and buttons that you need to touch during use stay cool enough to touch.</p>
		<p>The pan, the basket, the fat reducer, the double-layer rack, and the inside of the appliance always become hot when the appliance is switched on to ensure the food is properly cooked. The pan, the basket, the fat reducer, and the double-layer rack are always too hot to touch.</p>
		<p>If you leave the appliance switched on for a longer time, some areas get too hot to touch. These areas are marked on the appliance with the following icon:</p>  <p>As long as you are aware of the hot areas and avoid touching them, the appliance is completely safe to use.</p>
<p>My home-made fries do not turn out as I expected.</p>	<p>You did not use the right potato type.</p>	<p>To get the best results, use fresh, russet potatoes. If you need to store the potatoes, do not store them in a cold environment like in a fridge. Choose potatoes whose package states that they are suitable for frying.</p>
	<p>The amount of ingredients in the basket is too big.</p>	<p>Follow the instructions in this user manual to prepare home-made fries (see 'Food table' or download the free Airfryer App).</p>
	<p>Certain types of ingredients need to be shaken halfway through the cooking time.</p>	<p>Follow the instructions in this user manual to prepare home-made fries (see 'Food table' or download the free Airfryer App).</p>
	<p>The appliance is not plugged in.</p>	<p>When you switch on the appliance, the temperature indication starts blinking on the</p>

The Airfryer does not switch on		display. If you do not see anything on the display, check if the plug is inserted in the wall outlet properly.
	Several appliances are connected to one outlet.	The Airfryer has a high wattage. Try a different outlet and check the fuse.
I see some peeling off spots inside my Airfryer.	Some small spots can appear inside the pan of the Airfryer due to the incidental touching or scratching of the coating (e.g. during cleaning with harsh cleaning tools and/or while inserting the basket).	You can prevent damage by lowering the basket into the pan properly. If you insert the basket at an angle, its side may knock against the wall of the pan, causing small pieces of coating to chip off. If this occurs, please be informed that this is not harmful as all materials used are food-safe.
White smoke comes out of the appliance.	You are preparing fatty ingredients and the fat reducer is not put in the pan.	The oil or rendered fat in the pan may cause white smoke and the pan may get hotter than usual. You can carefully pour off any excess oil or fat from the pan, place the fat reducer in the pan and then continue cooking. You can also place the splatter-proof lid on the basket.
	The pan still contains greasy residues from previous use.	White smoke is caused by greasy residues heating up in the pan. Always clean the pan, the basket and the fat reducer thoroughly after every use.
	Marinade, liquid or meat juices are splattering in the rendered fat or grease.	Place the splatter-proof lid on the basket.
	Breading or coating did not adhere properly to the food.	Tiny pieces of airborne breading can cause white smoke. Firmly press breading or coating to food to ensure it sticks.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

