

## **General description**

1 Control panel

A Time/temperature indication

B Temperature/time increase button

C Temperature/time decrease button

D Power On/Off button

E Start/pause button

F Favorite button 1

G Favorite button 2

H Time/temperature select button

2 MAX indication

3 Basket

4 Basket release button

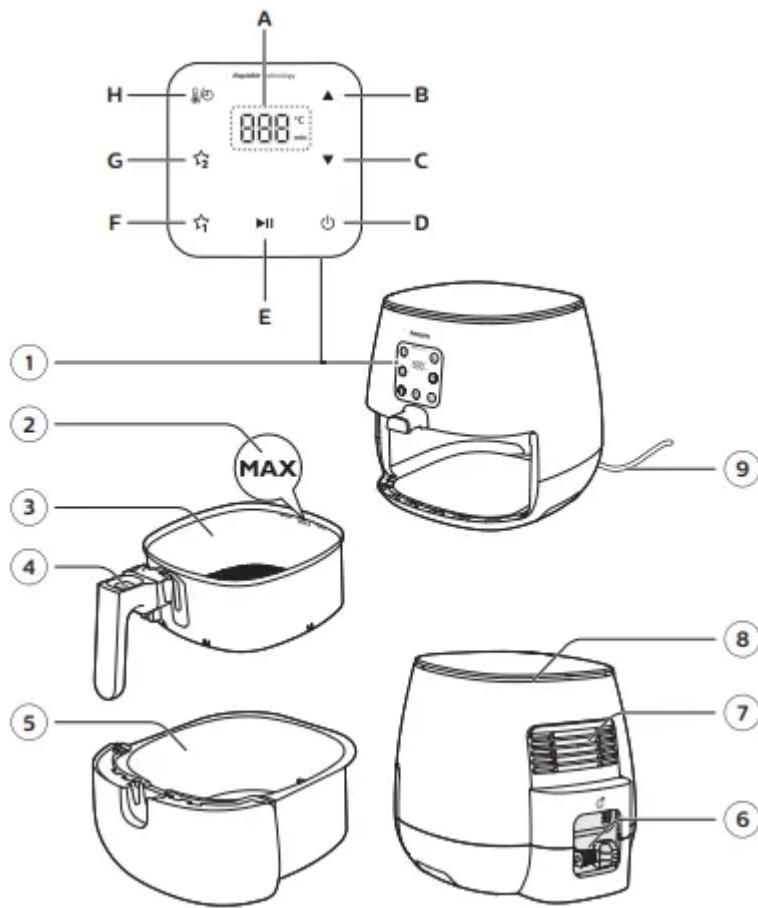
5 Pan

6 Cord storage compartment

7 Air outlets

8 Air inlet

9 Power cord



## Before first use

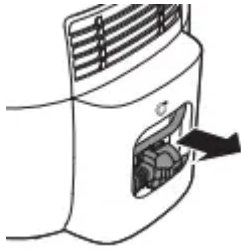
- 1 Remove all packing material.
- 2 Remove any stickers or labels (if available) from the appliance.
- 3 Thoroughly clean the appliance before first use, as indicated in the cleaning chapter.

## Preparing for use

- 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 affect the frying result.
- Do not place the operating appliance near or underneath objects that could be damaged by steam, such as walls and cupboard.



2 Pull the power cord out of the cord storage compartment at the back of the appliance.

## Using the appliance

### Food table

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

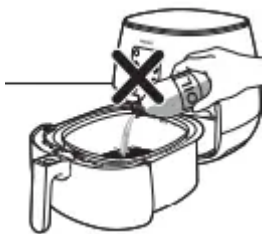
### Note

- 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.
- When preparing larger amount of food (e.g. fries, prawns, drumsticks, frozen snacks), shake, turn, or stir the ingredients in the basket 2 to 3 times in order to achieve a consistent result.

Ingredients	Min.- max. amount	Time (min)	Temperature	Note
Thin frozen fries (7x7 mm/0.3x0.3 in)	200-1200 g 7-42 oz	13-32	180°C/350°F	• Shake, turn, or stir halfway
Thick frozen fries (10x10 mm/0.4x0.4 in)	200-1200 g 7-42 oz	13-33	180°C/350°F	• Shake, turn, or stir halfway
Home-made fries (12x12 mm/0.5x0.5 in)	200-1200 g 7-42 oz	18-30	180°C/350°F	• Soak 30 minutes in cold water or 3 minutes in luke warm water (40°C/100°F), dry then add 1 tbsp of oil per 500 g/18 oz. • Shake, turn, or stir halfway
Homemade potato wedges	200-1200 g 7-42 oz	20-40	180°C/350°F	• Soak 30 minutes in water, dry then add 1/4 to 1 tbsp of oil. • Shake, turn, or stir halfway
Frozen snacks (chicken nuggets)	80-1000 g/ 3-35 oz (6-40 pieces)	7-18	200°C/400°F	• Ready when golden yellow and crispy outside. • Shake, turn, or stir halfway
Frozen snacks (small spring rolls around 20 g/0.7 oz)	100-500 g/ 3.5-18 oz (5-30 pieces)	14-16	200°C/400°F	• Ready when golden yellow and crispy outside. • Shake, turn, or stir halfway
Whole chicken	1000-1200 g/ 35-42 oz	50-60	180°C/350°F	• Avoid that legs touch the heating element.
Chicken breast Around 160 g/6 oz	1-4 pieces	18-22	180°C/350°F	
Drumsticks	200-1200 g/ 7-42 oz	23-30	180°C/350°F	• Shake, turn, or stir halfway
Chicken fingers bread crumbed	3-10 pieces (1 layer)	10-15	180°C/350°F	• Add oil to the breadcrumbs. Ready when golden yellow.
Chicken wings Around 100 g/3.5 oz	2-7 pieces (1 layer)	14-18	180°C/350°F	• Shake, turn, or stir halfway
Meat chops without bone Around 150 g/6 oz	1-4 chops	10-13	200°C/400°F	
Hamburger Around 150 g/6 oz (diameter 10 cm/4 in)	1-4 patties	10-15	200°C/400°F	
Thick sausages Around 100 g/3.5 oz (diameter 4 cm/1.6 in)	1-5 pieces (1 layer)	12-15	200°C/400°F	
Thin sausages Around 70 g/2.5 oz (diameter 2 cm/0.8 in)	1-6 pieces	9-12	200°C/400°F	

Ingredients	Min.– max. amount	Time (min)	Temperature	Note
Pork roast	500–1000 g/ 18–35 oz	50–75	180°C/350°F	• Let it rest for 5 minutes before cutting.
Whole fish Around 300–400 g/11–14 oz	1–2	17–20	200°C/400°F	• Cut off the tail if it does not fit in the basket/grill pan.
Fish filets Around 120 g/4.2 oz	1–3 (1 layer)	9–12	200°C/400°F	• In order to avoid sticking, place the skin side to the bottom and add some oil.
Shellfish Around 25–30 g/0.9–1 oz	200–1500 g/ 7–53 oz	15–20	200°C/400°F	• Shake, turn, or stir halfway
Cake	750 g/26 oz	35–40	160°C/325°F	• Use a cake pan.
Muffins Around 50 g/1.8 oz	1–9	12–14	180°C/350°F	• Use heat-proof silicone muffin cups.
Quiche (diameter 17 cm/6.7 in)	500 g/18 oz	20–25	160°C/325°F	• Use a baking tray or oven dish.
Pre-baked toast / bread rolls	1–6	6–7	180°C/350°F	
Home-made bread	550 g/20 oz	25–35	150°C/300°F	• The shape should be as flat as possible to avoid that the bread touches the heating element when rising.
Home-made rolls Around 80 g/2.8 oz	1–5 pieces	18–20	160°C/325°F	
Chestnuts	200–1500 g/ 7–53 oz	15–30	200°C/400°F	• Shake, turn, or stir halfway
Mixed vegetable (roughly chopped)	300–800 g/ 11–28 oz	10–20	200°C/400°F	• Set the cooking time according to your own taste. • Shake, turn, or stir halfway

## Airfrying

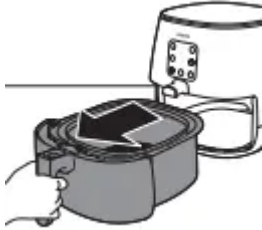


### Caution

- This is an Airfryer that works on hot air. Do not fill the pan with oil, frying fat or any other liquid.
- Do not touch hot surfaces. Use handles or knobs. Handle the hot pan with oven-safe gloves.
- This appliance is for household use only.
- This appliance may produce some smoke when you use it for the first time. This is normal.
- Preheating of the appliance is not necessary



1 Put the plug in the wall outlet.



2 Remove the pan with the basket from the appliance by pulling the handle.



3 Put the ingredients in the basket.



4 Put the pan with the basket back into the Airfryer.

### Caution

- Never use the pan without the basket in it.
- Do not touch the pan or the basket during and for some time after use, as they get very hot.

5 Press the power On/Off (⏻) button to switch on the appliance.



6 Press the up or down button to choose the needed temperature.



7 Press the time/temperature select button.



8 Press the up or down button to choose the needed time.



9 Press the start/pause button to start the cooking process.

#### Note

- During cooking the temperature and time are shown alternately.
- The last cooking minute counts down in seconds.
- Refer to the food table with basic cooking settings for different types of food.



#### Tip

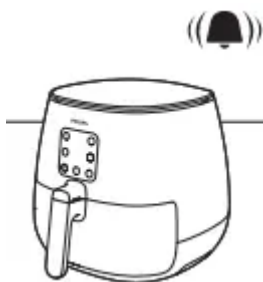
- To pause the cooking process, press the start/pause button. To resume the cooking process, press the start/pause button again.

- The device is automatically in pause mode when you pull out the pan and the basket. The cooking process continues when the pan and the basket are put in the appliance again.



### Note

- If you do not set the required cooking time within 30 minutes, the appliance automatically shuts off for safety reasons.
- If “- -” is selected as the time indication, the appliance goes into preheating mode. When the set temperature is reached, the appliance gives a sound feedback.
- Some ingredients require shaking or turning halfway through the cooking time (see ‘Food table’). To shake the ingredients, pull out the pan with the basket, place it on a heat resistant work top, press the basket release button to remove the basket and shake the basket over the sink. Then put the basket into the pan, and slide them back into the appliance.
- Put the basket flat into the pan so that it lays on the support hook in the pan. Do not tilt it.
- If you set the timer to the half of the cooking time and you hear the timer bell it is time to shake or turn the ingredients. Be sure to reset the timer to the remaining cooking time.



10 When you hear the timer bell, the cooking time has elapsed.

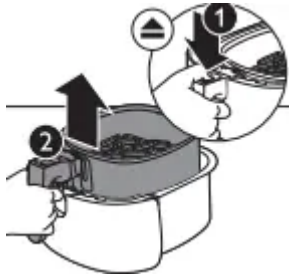
**Note** You can stop the cooking process manually. To do this, press the start/pause button.



11 Pull out the pan and check if the ingredients are ready

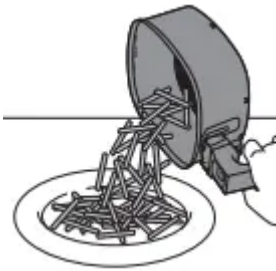
**Caution** The Airfryer pan is hot after the cooking process. Always place it on a heat resistant work top (eg. trivet, etc.) when you remove the pan from the device.

**Note** If the ingredients are not ready yet, simply slide the pan back into the Airfryer by the handle and add a few extra minutes to the set time.



12 To remove small ingredients (e.g. fries), lift the basket out of the pan by pressing the basket release button.

**Caution** After the cooking process, the pan, the basket, the interior housing and the ingredients are hot. Depending on the type of ingredients in the Airfryer, steam may escape from the pan.



13 Empty the basket contents into a bowl or onto a plate. Always remove the basket from the pan to empty contents as hot oil may be in the bottom of the pan.

#### **Note**

- To remove large or fragile ingredients, use a pair of tongs to lift out the ingredients.
- Excess oil or rendered fat from the ingredients is collected on the bottom of the pan.
- Depending on the type of ingredients cooking, you may want to carefully pour off any excess oil or rendered fat from the pan after each batch or before shaking or replacing the basket in the pan. Place the basket on a heat-resistant surface. Wear oven-safe gloves to pour off excess oil or rendered fat. Return the basket into the pan.

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

**Note** Repeat steps 4 to 15 if you want to prepare another batch.

## **Healthy re-heating**

Enjoy healthy reheating with the Airfryer.

Refresh your takeaways and leftovers. Your Philips Airfryer can make your food crispy and juicy again.

It even removes extra fat for healthier meals.



### Saving your favorite setting:

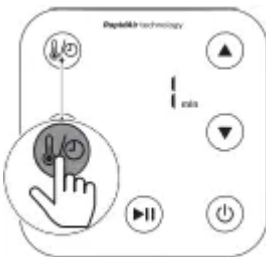
1 Press the power on/off button to switch on the appliance.



2 Press one of the favorite buttons.



3 Press the up or down button to choose the needed temperature.



4 Press the time/temperature select button.



5 Press the up or down button to choose the needed time.



6 Memorize your chosen settings by pressing the same favorite button again.

-> The appliance makes a beep to confirm that the setting is saved.

### Starting your favorite setting:



1 Press the power on/off button to switch on the appliance.



2 Press one of the favorite buttons.

-> The display shows the saved settings (the temperature and time is shown alternately).



3 Start the appliance by pressing the start/pause button.

### Healthy reheating food table

Ingredients	Min.-max. amount	Time (min)	Temperature	Tip
French fries (7x7 mm/0.3x0.3 in)	100-500 g	6-9	180°C/350°F	Fridge temperature.
Meat balls	15-20	6-9	200°C/400°F	Fridge temperature.
Chicken drumsticks	1-5	13-16	180°C/350°F	Fridge temperature.
Pizza	1	3-5	200°C/400°F	Fridge temperature. Cut the pizza into pieces.
Bread rolls	1-6	3-5	180°C/350°F	
Mixed vegetables	100-500 g	3-6	200°C/400°F	Fridge temperature.

## Changing time and temperature during cooking

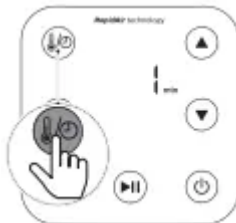
### Change the cooking time during cooking



When the appliance shows time on the display:

1 Press the up or down button to set the new cooking time.

-> The appliance now works with the new cooking time.



When the appliance shows temperature on the display:

1 Press the time/temperature selection button.

-> The cooking time is shown on the display



2 Press the up or down button to set the new cooking time.

-> The appliance now works with the new cooking time.



## Change the cooking temperature during cooking



When the appliance shows temperature on the display:

1 Press the up or down button to set the new cooking temperature.

-> The appliance now works with the new cooking temperature.



2 Press the up or down button to set the new cooking temperature.

-> The appliance now works with the new cooking temperature.

## Making home-made fries

To make great home-made fries in the Airfryer:

- Choose a potato variety suitable for making fries, e.g. fresh, (slightly) floury potatoes.
- It is best to air fry the fries in portions of up to 800 g/28 oz for an even result. Larger fries tend to be less crispy than smaller fries.
- Shake the basket 2-3 times during the Airfrying process.

1 Peel the potatoes and cut into sticks (8 x 8 mm/0.3 x 0.3 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 one tablespoon of cooking oil into 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 into the basket.

7 Fry the potato sticks and shake the basket halfway through the Airfrying process. Shake 2-3 times if you prepare more than 500 g/18 oz of fries.

## Cleaning

### Warning

- Let the basket, the pan, and the inside of the appliance cool down completely before you start cleaning.
- The pan, the basket, and the inside of the appliance have a non-stick 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.

1 Press the power On/Off (⏻) button to switch off the appliance, remove the plug from the wall outlet and let the appliance cool down.

**Tip** Remove the pan and the basket to let the Airfryer cool down more quickly.

2 Dispose of rendered fat or oil from the bottom of the pan.

3 Clean the pan and the basket in a dishwasher. You can also clean them with hot water, dishwashing liquid and a non-abrasive sponge (see 'Cleaning table').

### Tip

- If food residues stuck to the pan 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. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on the pan 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.

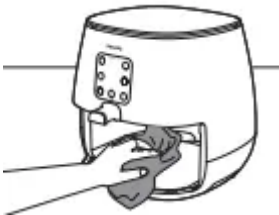


4 Wipe the outside of the appliance with a moist cloth.

**Note** Make sure no moisture remains on the control panel. Dry the control panel with a cloth after you have cleaned it.








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



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

### Cleaning table

			
	✓	✓	✗
	✓	✓	✗

### Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry before storing.
3. Insert the cord into the cord storage compartment.

## Note

- Always hold the Airfryer horizontally when you carry it. Make sure that you also hold the pan on the front part of the appliance as the pan with the basket can slide out of the appliance if accidentally tilted downwards. This can lead to damaging of these parts.
- Always make sure that the removable parts of the Airfryer are fixed before you carry and/or store it.


## Troubleshooting

### The outside of the appliance becomes hot during use.

- The heat inside radiates to the outside walls.

This is normal. All handles and knobs that you need to touch during use stay cool enough to touch.

The pan, the basket, and the inside of the appliance always become hot when the appliance is switched on to ensure the food is properly cooked. These parts are always too hot to touch.

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:  As long as you are aware of the hot areas and avoid touching them, the appliance is completely safe to use.

### My home-made fries do not turn out as I expected.

- You did not use the right potato type.

To get the best results, use fresh floury 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.

- The amount of ingredients in the basket is too big.

Follow the instructions in this user manual to prepare home-made fries.

- Certain types of ingredients need to be shaken halfway through the cooking time.

Follow the instructions in this user manual to prepare home-made fries.

### The Airfryer does not switch on.

- The appliance is not plugged in.

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 fuses.

### **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 cooking fatty ingredients.

Carefully pour off any excess oil or fat from the pan and then continue cooking.

- 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 and the basket thoroughly after every use.

- 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.

- Marinade, liquid or meat juices are splattering in the rendered fat or grease.

Pat food dry before placing it in the basket.

### **My display shows 6 dashes during cooking.**



- Safety feature has been activated due to overheating of the appliance.

Unplug the appliance and let it cool down for 1 minute before plugging in again.

### **My display shows 6 dashes after the appliance has been unplugged for one minute.**



- Safety feature has been activated.

Call the Philips service hot line or contact the Consumer Care Center in your country

#### **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.

