

PHILIPS

HD9243

User manual

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Important

Read this important information carefully before you use the appliance and save it for future reference.



Danger

- Do not place the appliance on or near a hot gas stove or all kinds of electric stove and electric cooking plates, or in a heated oven.
- Never immerse the appliance in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the pan, to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Do not use the appliance, if the plug, the mains cord or the appliance itself is damaged.
- Never touch the inside of the appliance while it is operating.
- Never put any amount of food that exceeds the maximum level indicated in the pan.
- Always make sure heater is free and no food stuck in heater.

Warning

- If the supply cord is damaged, it must be replaced by Philips, its service agent or similarly qualified persons in order to avoid a hazard.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The accessible surfaces may become hot during use.
- 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 cord out of the reach of children less than 8 years.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space at the back, on both sides and above the appliance. Do not place anything on top of the appliance.



- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air when you remove the pan from the appliance.
- Never use light ingredients or packing paper in the appliance.
- Accessible surfaces may become hot during use.
- Storage of potatoes: The temperature shall be appropriate to the potato variety stored and it shall be above 6 °C to minimize the risk of acrylamide exposure in the prepared foodstuff.
- Never fill the pan with oil.
- This appliance is designed to be used at ambient temperatures between 5°C and 40°C.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Keep the mains cord away from hot surfaces.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not use the appliance for any other purpose than described in this manual and use only original Philips-accessories.
- Do not let the appliance operate unattended.
- The pan and frying insert becomes hot during and after use of the appliance, always handle carefully.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time. Refer to the instructions in the manual.

Caution

- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- Always disconnect the appliance from the supply if it is left unattended and before you assemble, disassemble, store or cleaning.
- Place the appliance on a horizontal, even and stable surface.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- Always return the appliance to a service center authorised by Philips for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.

- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 180°C (to minimise the production of acrylamide).
- Be careful when cleaning the upper area of the cooking chamber: Hot heating element, edge of Metal parts.
- Always make sure that the food is fully cooked in the Airfryer.
- Always make sure that you have the control over your Airfryer.
- When cooking fatty food, the Airfryer could emit smoke.

Electromagnetic fields (EMF)

This appliance complies with the applicable standards and regulations regarding electromagnetic fields.

Automatic shut-off

This appliance is equipped with an automatic shut-off function. If you do not press a button within 20 minutes, the appliance switches off automatically. To switch off the appliance manually, press the power On/off button.

Introduction

Congratulations on your purchase and welcome to Philips!
To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

Philips Airfryer is the only Airfryer with unique Rapid Air technology to fry your favorite foods with little or no added oil and up to 90% less fat.

Philips Rapid Air technology cooks food all around as well as our starfish design for perfect results from your first bite to your last. You can now enjoy perfectly cooked fried food—crispy on the outside tender on the inside—Fry, grill, roast and bake to prepare a variety of tasty dishes in a healthy, fast and easy way.

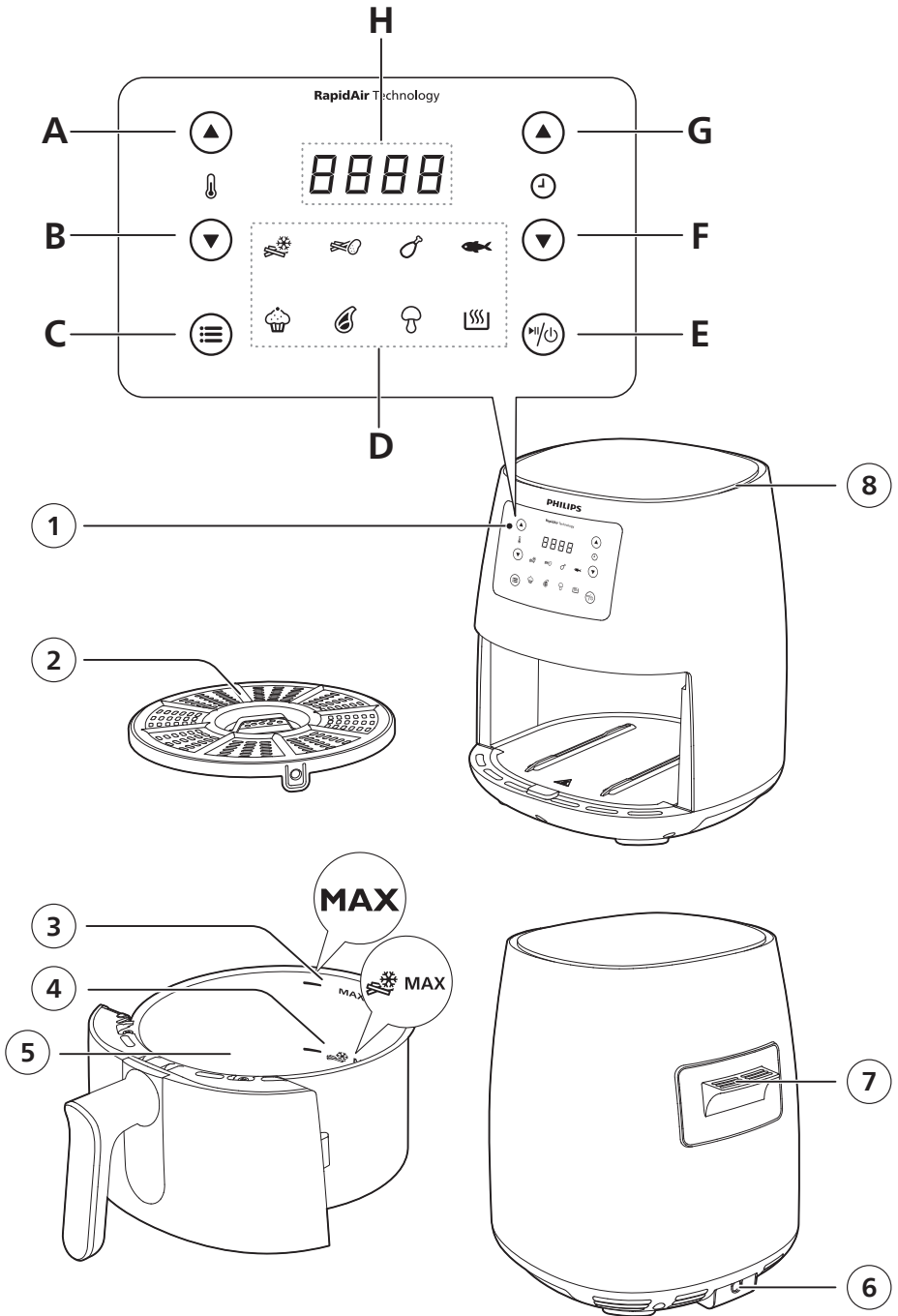
For more inspiration, recipes and information about the Airfryer, visit www.philips.com/kitchen or download the free NutriU App* for IOS® or Android™.

*The NutriU app may not be available in your country.

In this case please access your local Philips website for inspiration.

General description

- 1 Control panel
 - A Temperature up button
 - B Temperature down button
 - C Menu button
 - D Preset menus
 - E On/Off button
 - F Time down button
 - G Time up button
 - H Display screen
- 2 Frying insert
- 3 MAX indication for other food
- 4 MAX indication for frozen fries
- 5 Pan
- 6 Power cord
- 7 Air outlets
- 8 Air inlet



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.

Using the appliance

Food table

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



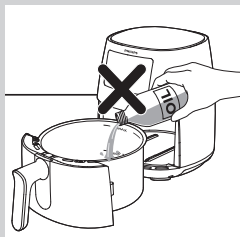
Note

- 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), turn or stir the ingredients in the pan 2 to 3 times in order to achieve a consistent result.

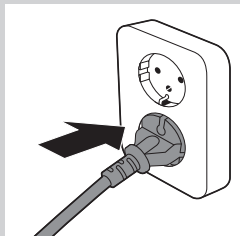
Ingredients	Min.– max. amount	Time (min)	Temperature	Note
Thin frozen fries (7x7 mm/0.3x0.3 in)	200-500g / 7-18 oz	16-22	180°C/350°F	• Shake, turn or stir 2-3 times in between
Homemade fries (10x10 mm/0.4x0.4 in thick)	200-500g / 7-18 oz	18-26	180°C/350°F	• Shake, turn or stir 2-3 times in between
Frozen chicken nuggets	200-600g / 7-21 oz	10-15	200°C/400°F	• Shake, turn or stir halfway
Frozen spring rolls	200-600g / 7-21 oz	10-15	200°C/400°F	• Shake, turn or stir halfway

Ingredients	Min.– max. amount	Time (min)	Temperature	Note
Hamburger (around 150 g/5 oz)	1-3 patties	15-20	200°C/400°F	
Meat loaf	800 g / 28 oz	50-55	150°C/300°F	<ul style="list-style-type: none"> • Use the baking accessory
Meat chops without bone (around 150 g/5 oz)	1-2 chops	11-15	200°C/400°F	<ul style="list-style-type: none"> • Shake, turn or stir halfway
Thin sausages (around 50 g/1.8 oz)	1-6 pieces	9-13	200°C/400°F	<ul style="list-style-type: none"> • Shake, turn or stir halfway
Chicken drumsticks (around 125 g/4.5 oz)	2-6 pieces	18-24	180°C/350°F	<ul style="list-style-type: none"> • Shake, turn or stir halfway
Chicken breast (around 160 g/6 oz)	1-3 pieces	20-25	180°C/350°F	
Whole fish (around 300-400 g/11-14 oz)	1 fish	15-20	200°C/400°F	
Fish filet (around 200 g/7 oz)	1-3 (1 layer)	25-27	160°C / 325°F	
Mixed vegetables (roughly chopped)	200-600 g/ 7-21 oz	10-20	180°C/350°F	<ul style="list-style-type: none"> • Set the cooking time according to your own taste • Shake, turn or stir halfway
Muffins (around 50 g/ 1.8 oz)	1-7	12-14	160°C/325°F	<ul style="list-style-type: none"> • Use the Muffin cups
Cake	500 g/18 oz	50-60	160°C/325°F	<ul style="list-style-type: none"> • Use a cake pan
Pre-baked bread/rolls (around 60 g/ 2 oz)	1-4 pieces	6-8	200°C/400°F	
Homemade bread	500 g / 18 oz	50-60	150°C/300°F	<ul style="list-style-type: none"> • Use the baking accessory • The shape should be as flat as possible to avoid that the bread touches the heating element when rising.

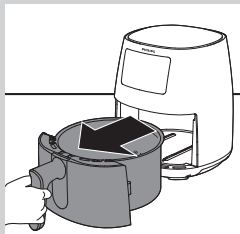
Airfrying


 **Caution**

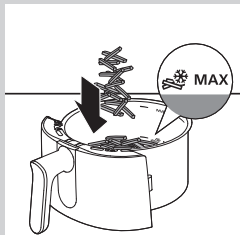
- This is an Airfryer that works on hot air. Do not fill the pan with oil, frying fat or any other liquid.
- Do not touch hot surfaces. Use handles or knobs. Handle the hot pan with oven-safe gloves.
- This appliance is for household use only.
- This appliance may produce some smoke when you use it for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



1 Put the plug in the wall outlet.



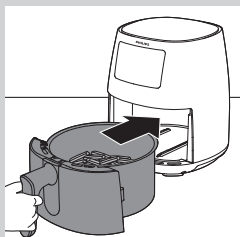
2 Remove the pan from the appliance by pulling the handle.



3 Put the ingredients in the pan.

 **Note**

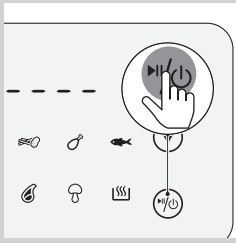
- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the pan beyond the 'MAX' indication as this could affect the quality of the end result.
- 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.



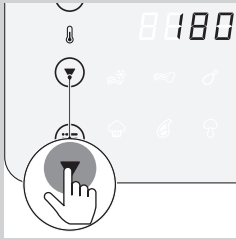
4 Put the pan back into the Airfryer.

 **Caution**

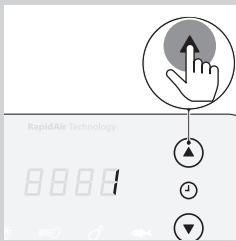
- Never use the pan without the frying insert in it.
- Do not touch the pan or the frying insert during and for some time after use, as they get very hot.



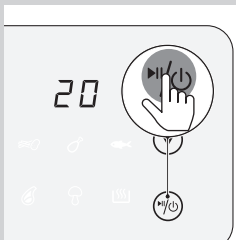
5 Press the power On/Off button to switch on the appliance.



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



7 Press the time up button to choose the needed time.



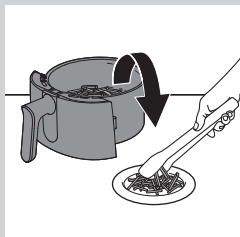
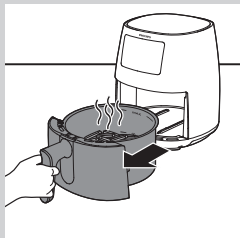
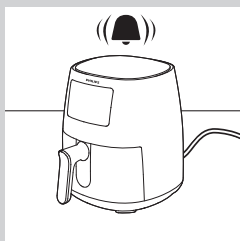
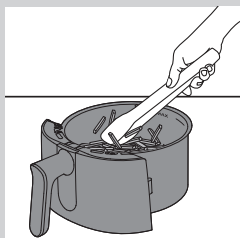
8 Press the On/Off button to start the cooking process.

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

- During cooking, if you want to change the cooking time or temperature, press the corresponding up or down button at any time to do so.
- To pause the cooking process, press the On/Off button. To resume the cooking process, press the On/Off button again to continue the cooking process.
- The device is automatically in pause mode when you pull out the pan. The cooking process continues when the pan is put in the appliance again.
- **To change the temperature unit from Celsius to Fahrenheit or the other way around on your Airfryer, press the temperature up and down button at the same time for about 10 seconds.**



Note

- If you do not set the required cooking time within 30 minutes, the appliance automatically shuts off for safety reasons.
- Some ingredients require stirring turning halfway through the cooking time (see 'Food table'). To stir the ingredients, pull out the pan and place it on a heat resistant worktop. Use a tongue or another kitchen utensil to stir or turn the ingredients. Then slide the pan back into the appliance.
- If you set the timer to the half of the cooking time and you hear the timer bell it is time to stir or turn the ingredients. Be sure to reset the timer to the remaining cooking time.

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

Note

- You can stop the cooking process manually. To do this, press the On/Off button.

10 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.

11 To remove small ingredients (e.g. fries), use a tong or another kitchen utensil to get them out of the pan.

Caution

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

12 Empty the pan contents into a bowl or onto a plate. Always remove food with a kitchen utensil as hot oil may be collected at the bottom of the pan.

Note

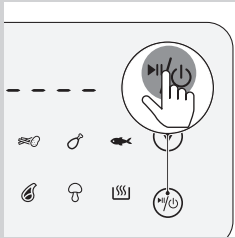
- To remove large or fragile ingredients, use a pair of tongs to lift out the ingredients.
- Excess oil or rendered fat from the ingredients is collected on the bottom of the pan.
- Depending on the type of ingredients cooking, you may want to carefully pour off any excess oil or rendered fat from the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

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

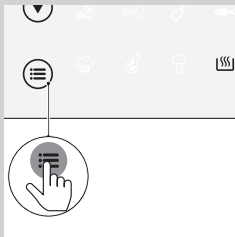
Note

- Repeat steps 3 to 12 if you want to prepare another batch.

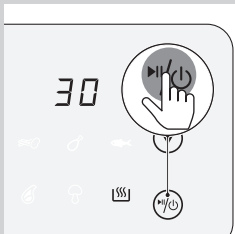
Choosing the keep warm mode



1 Press the On/Off button to turn on the Airfryer.



2 Press the menu button as often as the keep warm icon is blinking.



3 Press the On/Off button to start the keep warm mode.

Note

- The keep warm timer is set to 30 minutes. To change the keep warm time (1 - 30 minutes), press the time down button. The time will be confirmed automatically.
- The temperature cannot be changed in keep warm mode.

- 4 To pause the keep warm mode, press the On/Off button. To resume the keep warm mode, press the On/Off button again.
- 5 To exit the keep warm mode, long press the On/Off button.

Tip

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

Note

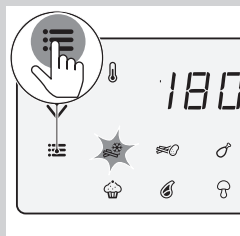
- During the keep warm mode, the fan and heater inside of the appliance turn on from time to time.
- The keep warm mode is designed to keep your food warm immediately after it is cooked in the Airfryer. It is not meant for reheating.









Cooking with a preset

- 1 Follow steps 1 to 5 in chapter "Airfrying".
- 2 Press the Menu button. The frozen snacks icon is blinking. Press the Menu button as often as your needed preset is blinking.
- 3 Start the cooking process by pressing the On/Off button.

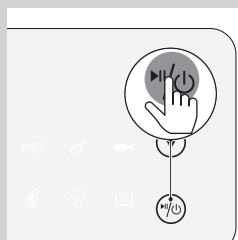
Note

- In the following table you can find more information about the presets.

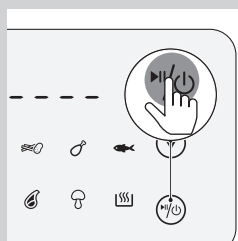


Preset	Preset time (min)	Preset temperature	Weight (Max.)	Information
 Frozen potato based snacks	22	180°C / 350°F	500 g / 18 oz	<ul style="list-style-type: none"> • Potato based frozen snacks like frozen French fries, potato wedges, criss-cross fries etc. • Shake, turn or stir 2-3 times in between
 Fresh fries	26	180°C / 350°F	500 g / 18 oz	<ul style="list-style-type: none"> • Use mealy potatoes • 10x10mm / 0.4x0.4 in thick cut • Soak 30 minutes in water, dry then add ¼ to 1 tbsp of oil • Shake, turn or stir 2-3 times in between
 Chicken drumsticks	24	180°C / 350°F	750 g / 26 oz	<ul style="list-style-type: none"> • Up to 6 chicken drumsticks • Shake, turn or stir in between
 Fish filet around 200 g / 7 oz	27	160°C / 325°F	600 g / 21 oz	
 Muffin	13	160°C / 325°F	50 g / 1.8 oz per muffin	<ul style="list-style-type: none"> • 7 muffins in one go
 Meat chops	13	200°C / 400°F	300 g / 11 oz	<ul style="list-style-type: none"> • Up to 2 meat chops without bone
 Mixed vegetables	20	180°C / 350°F	600 g / 21 oz	<ul style="list-style-type: none"> • Roughly chopped • Use the XL baking accessory
 Keep warm	30	80°C / 175°F	N/A	<ul style="list-style-type: none"> • Temperature cannot be adjusted

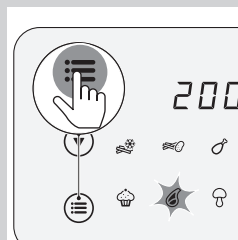
Changing to another preset



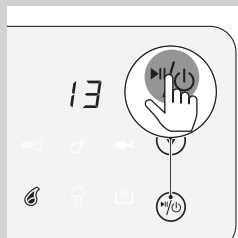
- 1 During the cooking process, long press the power On/Off button to stop the cooking process. The device is then in stand-by mode.



- 2 Press the On/Off button again to turn on the device.



- 3 Press the menu button as often as your needed preset is blinking.



- 4 Press the On/Off button to start the cooking process.

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 500 g/18 oz for an even result. Larger fries tend to be less crispy than smaller fries.

- 1 Peel the potatoes and cut into sticks (10 x 10 mm/0.4 x 0.4 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 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.**

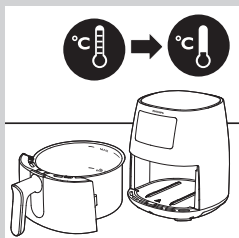


Note

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

- 6 Put the sticks into the pan.**
- 7 Fry the potato sticks and shake the pan 2-3 times during cooking.**


Cleaning



Warning

- Let the frying insert, the pan, and the inside of the appliance cool down completely before you start cleaning.
- The pan, the frying insert, 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.

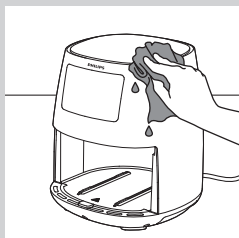
Tip

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

Tip

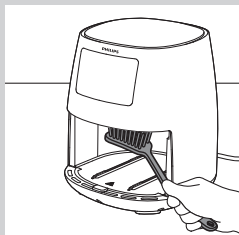
- If food residues stuck to the pan or the frying insert, you can soak them in hot water and dishwashing liquid for 10–15 minutes. Soaking loosens the food residues and makes it easier to remove. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on the pan or the frying insert 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.



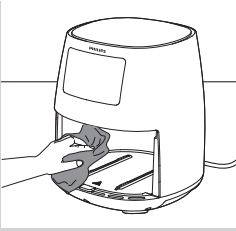
- 4 Wipe the outside of the appliance with a moist cloth.

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.



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

Cleaning table

			
	✓	✓	✗
	✓	✓	✗

Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry before storing.



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 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.

Recycling




- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU).
- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

Warranty and support

Versuni offers a two-year warranty after purchase on this product. This warranty is not valid if a defect is due to incorrect use or poor maintenance. Our warranty does not affect your rights under law as a consumer. For more information or for invoking the warranty, please visit our website www.philips.com/support.

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 for a list of frequently asked questions or contact the Consumer Care Center in your country.

Problem	Possible cause	Solution
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 frying insert, 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.
My home-made fries do not turn out as I expected.	You did not use the right potato type.	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.
	The amount of ingredients in the pan is too big.	Follow the instructions on page 17 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 on page 17 in this user manual to prepare home-made fries.

Problem	Possible cause	Solution
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 frying insert).	You can prevent damage by lowering the frying insert into the pan properly. If you insert the frying insert 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 frying insert 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.
The screen on the Airfryer shows "E1".	Marinade, liquid or meat juices are splattering in the rendered fat or grease.	Pat food dry before placing it in the pan.
	The device is broken/defect.	Call the Philips service hot line or contact the Consumer Care Center in your country.
	Your Airfryer might be stored in a place where it is too cold.	If your device was stored at a low ambient temperature, let it warm up to room temperature for at least 15 minutes before you plug it in again. If your display still shows "E1", call the Philips service hot line or contact the Consumer Care Center in your country.



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(12/2024)