

ENGLISH

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.

Important

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

Danger

- Always put the ingredients to be fried in the basket, 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.
- Never immerse the appliance in water or any other liquid, nor rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of the reach of children.
- Keep the mains cord away from hot surfaces.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Always place and use the appliance on a dry, stable, level and horizontal surface.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.

- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in the user manual.
- 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.

- The accessible surfaces may become hot during use (Fig. 1). The pan, basket and accessories inside the Airfryer become hot during use. Be careful when you handle them.
- Make sure before each use of the device that the heater and heater surrounding are clean and clear from any food remanders in order to ensure a flawless function.

- 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 use light ingredients or baking paper in the appliance.
- Never touch the inside of the appliance while it is operating.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.

- Do not let the appliance operate unattended.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you pull the pan out of the appliance.

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 return the appliance to a service centre authorised by Philips for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.

- This appliance is designed to be used at ambient temperatures between 5°C and 40°C.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.

- Do not overfill the basket. Only fill the basket to the MAX indication.
- 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.
- Electromagnetic fields (EMF)**
This Philips appliance complies with all applicable standards and regulations regarding electromagnetic fields.

Recycling

- Do not throw away the product with the normal household waste at the end of its life; but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.
- 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.

Guarantee and support

If you have need information or support, please visit www.philips.com/support or read the separate worldwide guarantee leaflet.

Troubleshooting

This chapter summarises 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 Centre in your country.

Problem	Possible cause	Solution
The Airfryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
You have not set the timer.	Turn the timer knobs to the required preparation time to switch on the appliance.	

The ingredients fried with the Airfryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
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	The set temperature is too low.	Turn the temperature control knob to the required temperature setting.
	The preparation time is too short.	Turn the timer knob to the required preparation time.

The ingredients are fried unevenly in the Airfryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken half way through the preparation time.
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Fried snacks are not crispy when they come out of the Airfryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
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I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.
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The basket is not placed in the pan correctly.		Push the basket down into the pan until you hear a click.
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White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the Airfryer, a large amount of oil will leak into the pan. The oil produces white smoke and may catch fire. This does not affect the appliance or the end result. When you prepare greasy ingredients, place the Airfryer under the extraction hood and do not set the temperature higher than 160°C.
The pan still contains grease residues from previous use.		White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the Airfryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh fries are not crispy when they come out of the Airfryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.

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