

PHILIPS

NX0960



User manual

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Important

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

Danger

- Never immerse the appliance in water nor rinse it under the tap.
- Do not fill the cooking chamber with water as this may cause an electric shock.
- Do not fill the cooking chamber or 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.
- Do not use sharp or spiky tools to clean the water nozzle inside the cooking chamber, this could destroy the nozzle.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Never touch the inside of the appliance while it is operating.
- Never put any amount of food that exceeds the MAX level indicated in the accessories or touches the lid.

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 years and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Never use light or inflammable ingredients or baking paper in the appliance
- Do not expose the base of the appliance to high temperatures, hot gas, steam or damp heat from other sources than the steamer itself. 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.

- Do not place the operating appliance against a wall or against other appliances or underneath objects that would be damaged by steam, such as walls and cupboards. 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 use, 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
- The appliance is equipped with tempered glass, if the glass is damaged do not use the appliance further and contact a service centre near you.
- Keep the mains cord away from hot surfaces.
- Accessories can become hot during and after use of the appliance, always handle carefully.
- Beware of the hot steam that comes out of the appliance during cooking, in the keep-warm mode or when you open the lid. When you check food, always use kitchen utensils with long handles.
- Do not use the appliance for any other purpose than described in this manual and use only original Philips accessories.
- Do not use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Always use the dedicated accessory to process your food. Never put the food into direct contact with the steam generator at the bottom.
- Do not let the appliance operate unattended, always make sure you are in control over your appliance.
- Always use the appliance with properly closed lid.
- If using the sous vide function, make sure to use only high quality sous vide bags.
- Only use the sous vide function of the appliance if you use sous vide bags, otherwise sous vide bags could melt.
- Sous vide function with temperatures below 50°C is not recommended as it could provoke bacteria growth.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Thoroughly clean, the parts that come into contact with food before you use the appliance for the first time and after every use. Refer to the instructions in the manual.
- Never steam frozen meat, poultry or seafood. Always thaw these ingredients completely before you steam them.
- Accessible surfaces may become hot during use.
- This appliance is designed to be used at ambient temperatures between 10°C and 40°C.

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 clean it.
- Do not move the food steamer while it is operating.
- Always return the appliance to a service center authorized by Philips for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Only use water in the water tank.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Place the appliance on a stable, horizontal and level surface and make sure there is at least 10 cm free space around it to prevent overheating.
- Do not use the compartment of the appliance as storage except for appropriate accessories.
- Temperature, humidity and time are varying based on the type and amount of food you have placed into the appliance.
- 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.
- To fill, refill or empty the water tank please remove it from the appliance. Do not tilt the complete appliance to empty the water tank.
- If liquids need to be removed from the cooking chamber use a sponge or similar. Do not tilt the appliance to empty.
- As food differs in origin, size and brand, make sure it is sufficiently cooked before serving.
- Do not refreeze food once it has thawed.
- Do not use any acetic acids for descaling.

Electromagnetic fields (EMF)

This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

Automatic Shut-Off

The Air Cooker is equipped with an automatic shut-off function. When the appliance is switched on but not in the cooking or keep warm mode, it will go to standby mode after 20 minutes of no user interaction. To switch off the appliance manually, long press the rotary 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**.

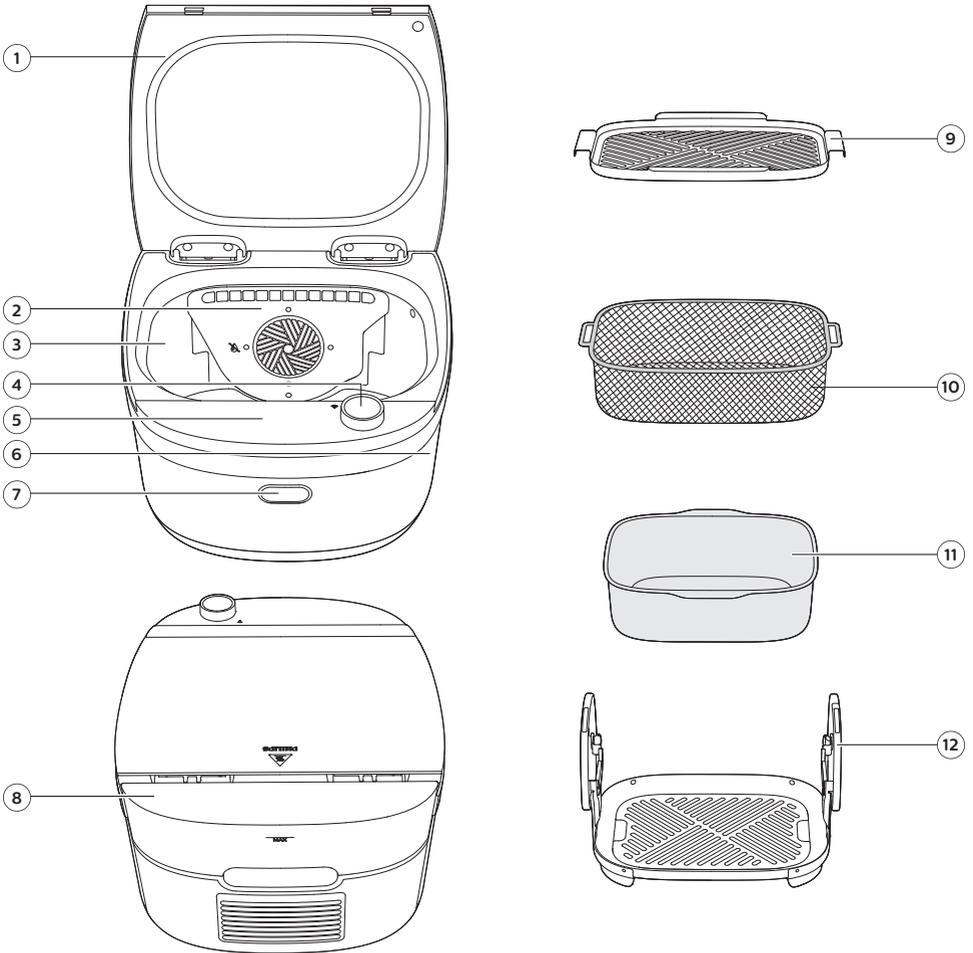
The Philips Air Cooker uses NutriFlavor technology to create the optimal climate of hot air circulation and humidity to cook every unique food to perfection. Crispy vegetables, juicy fish, tender meat, soft bakes, with up to 90% nutrient preservation*. Discover the joy of creating delicious healthy dishes at the touch of a button.

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

* Tested on broccoli, bell pepper, snowpeas for 90% vitamin C, on salmon for 93% omega3/6, and beef for 90% iron. Laboratory measurement on Air Steam setting.

** The NutriU App may not be available in your country. In this case, please access your local Philips website for inspiration.

General Overview



1. Glass lid
2. Hot air circulation grid
3. Cooking chamber
4. Rotary button
5. Display
6. Steam outlet
7. Lid release button
8. Water tank + lid
9. Second layer (sold separately)
10. Basket
11. Cooking pot (for some models)
12. Bottom tray + grid

Description of functions

Water tank

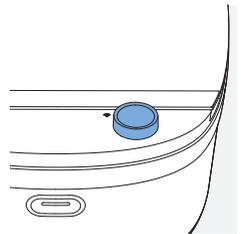
The Air Cooker is equipped with a water tank, which is located at the back of the appliance. The MAX water level is about 600 ml. The MAX water level indication is on the handle side of the water tank and should not be exceeded.

To avoid accumulation of limestone, empty the water tank after each cooking cycle.



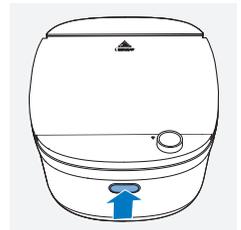
Rotary button

Press the rotary button to turn on the appliance, press and hold the rotary button to turn off the appliance. After the appliance is switched on, press the rotary button to confirm an action. Turn the rotary button to go through different menu options or change the cooking setting.



Glass lid

Push the lid release button to open the glass lid. The lid opens automatically.



Warning

- The surface of the glass lid may become hot during use.

Temperature setting

Some provided cooking methods have a default recommended temperature setting, which cannot be adjusted as a different temperature may impact the cooking result. To change the cooking temperature, use the manual mode (see chapter "Cooking modes").



Humidity setting

Some provided cooking methods have a default recommended humidity setting, which cannot be adjusted as a different humidity may impact the cooking result. To change the humidity setting, use the manual mode (see chapter “Cooking modes”).



Three humidity levels

	Description	Used in cooking method
	Humidity off	Bake, roast
	Medium humidity	Refer to recipes in the NutriU app. Also available in the manual mode
	High humidity	Steam, air steam, slow cook, defrost, reheat, sous-vide

Cooking time

In the “manual” mode you can set the cooking time from 1 minute to 60 minutes.

In the “cooking methods” mode, you can set the cooking time in a fixed range. Refer to the table in chapter “Cooking modes → cooking methods”.

All cooking methods have a default cooking time, which can be adjusted based on the amount of food you put into the appliance or the doneness level you prefer.

You can find some suggested cooking time for various food types in chapter “Cooking modes → ingredients”.



Sound

Appliance noise

You may hear some small noise while the appliance is working. This is normal. The noise come from the pump, which sends the water through the internal system, and also from the fan, which generates the airflow in the appliance.

Sound notifications

Sometimes you hear a sound, for example when the appliance has finished cooking, or when there is a required action during cooking, e.g., putting another ingredient into the Air Cooker.

Preheating

Some cooking methods such as roast and bake require preheating.

The preheating notification pops up automatically in cook modes which require preheating.

If your Air Cooker is already heated up after you have just cooked something, you can skip preheating and start cooking right away.

The preheating timer is set to five minutes and cannot be adjusted.



Important

- **To achieve optimal cooking result, put your food into the Air Cooker after the preheating is completed.**

Text wizard

All menu screens come with a text wizard, which helps you to navigate through the menu. The text description disappears after 10 seconds and appears again when you enter another page in the menu.

Before first use

Important

- **During the first time use, the Air Cooker could produce some smoke and smell. This should dissipate in a few minutes. Before starting to cook with it, operate the appliance empty for about 30 minutes at 160°C with humidity off and keep the room ventilated.**

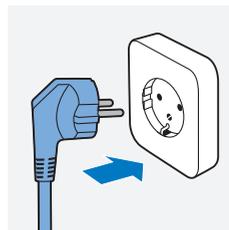
1. Remove all packing material.
2. Remove any stickers or labels (if applicable) from the appliance.
3. Thoroughly clean the appliance before first use by wiping the cooking chamber with a wet non-abrasive cloth. Rinse the accessories and detachable parts under warm water.

Connecting the Air Cooker to the NutriU App

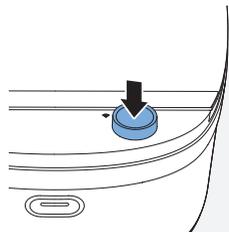
Important

- **Make sure that your smart device is connected to your home WiFi network before you start the WiFi set-up process.**

1. Plug in the appliance.



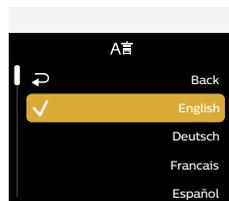
2. Press the rotary button to turn on the appliance.



Note

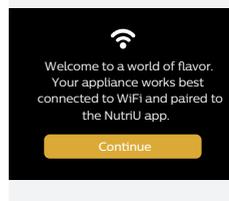
- When you switch on the appliance for the first time, you will be asked to select the language, which you would like to use to navigate through the menu.

3. Scroll through the list until the language you prefer is highlighted.



4. Press the rotary button to confirm your language selection.

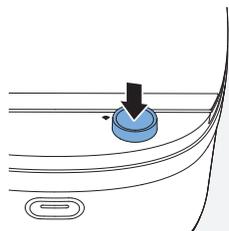
- A welcome screen is displayed.



5. Press the rotary button to confirm and continue.

Note

- In the next screen you can decide whether to connect the appliance to your smart device right away or do it later.



6. If you decide to connect right away, navigate to option “Yes, please”.

Note

- We recommend downloading the NutriU app and add your “Air Cooker” to the app as soon as you set up your appliance for the first time. This enables you to use the Air Cooker to its full extent, for example, to enjoy remote cooking and get notifications on cooking progress.

7. A QR code displays. Scan it to download the NutriU app.

Tip

- You can also download the NutriU app from the App Store or from the website **www.philips.com/NutriU**. Alternatively, you can scan the QR code in the booklet which comes in the pack of your Air Cooker.

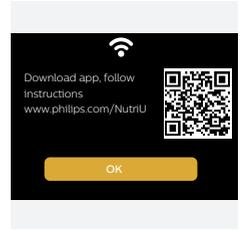
8. Open the NutriU app and follow the registration process.
9. Follow the steps in the App to connect your Air Cooker to your WiFi and pair your Air Cooker with your smart device.

Note

- If you decide to connect your Air Cooker later, you can start the WiFi setup process under “Tools → Settings → setup WiFi” in the Air Cooker menu.
- You can only use the Air Cooker with the app when the WiFi indicator beside the display is solid white.

The WiFi indicator has two states.

The WiFi indicator is off.	WiFi is disabled.
The WiFi indicator is on.	WiFi is enabled and connected to the router.



Important

- Remote control: you can remotely control your Air Cooker through the app (e.g. send a recipe, pause cooking, etc.) only if you have checked off the "remote consent" in the NutriU app, to be found in your NutriU profile.
- Make sure to connect your Air Cooker to a 2.4 GHz 802.11 b/g/n home WiFi network.
- Single user pairing: the Air Cooker can be remotely controlled by only one user at the same time. If a second user wants to control the Air Cooker and use the NutriU app, this user has to follow the pairing process. Once paired, the first user will be unpaired automatically.
- The WiFi setup process can be cancelled via the app or by unplugging the Air Cooker.

Note

- You can turn WiFi on or off in Tools → Settings → WiFi Setup.
- You can reset WiFi in Tools → Settings → WiFi Setup.

Preparing for Use

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

Warning

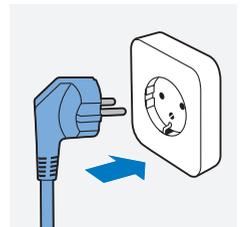
- Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and affect the cooking result.
- Do not place the operating appliance near or underneath objects that could be damaged by steam, such as walls and cupboard.

Note

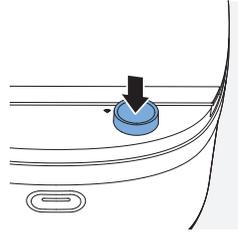
- Always put the basket with the tray into the appliance. Do not use the basket alone.

Using the Air Cooker

1. Plug in the Air Cooker.

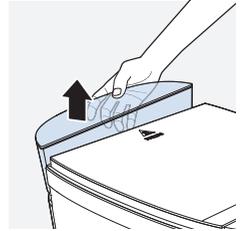


2. Press the rotary button to turn on the Air Cooker.



3. Fill in the water tank.

3a. Detach the water tank from the back of your Air Cooker and open the lid of the water tank.



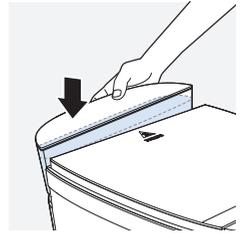
3b. Fill it with water up to the MAX indication.



Note

- The MAX water level indication is on the handle side of the water tank and should not be exceeded.

3c. Place the lid of the water tank back onto the water tank and attach it to the Air Cooker.



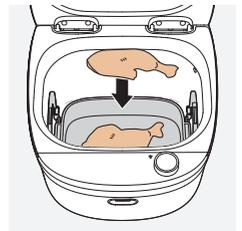
Note

- The amount of water needed for cooking depends on the type of food and the duration of cooking, you may need to refill the water tank during cooking. A low water level indication will be shown in the cooking status banner on the NutriU app as well as the display of the appliance.

4. Place the food in the Air Cooker.

Note

- The "Bake" and "Roast" cooking methods require preheating. Place the food in the device after preheating is completed.

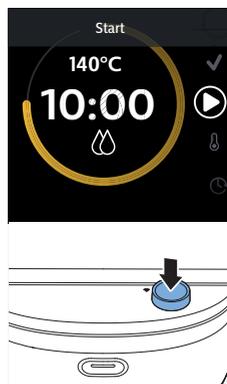


5. Select the cooking method you want to use (see also chapter “Cooking modes”).



6. Set the cooking parameters if needed.

7. Press the rotary button to start cooking.



8. The cooking progress begins. The steam generator and fan switch on.

Note

- When you pause the cooking process, for example to adjust the cooking parameters in between cooking, press the rotary button to do so. Press the rotary button again to resume cooking.
- Do not place the Air Cooker beside another cooking appliance, close to the kitchen wall, or beneath a kitchen cupboard as hot steam may condense and run down the surfaces.

Warning

- During use, 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.

9. When the cooking time elapse, you will see the enjoy screen.
 - A melody will sound.
10. You can either go back to main menu (toggle to icon x and confirm), keep your food warm, or cook more.

Note

- Empty the water tank when you have finished cooking.
- Always make sure that your food is fully cooked before serving.

Cooking modes

	Mode		How to	Skill level of Air Cooker user
1	Recipe guided cooking		Choose a recipe in the app and send it to the Air Cooker.	All levels automated cooking: full guidance
2	Ingredients		Select the ingredients, then the cooking method. The Air Cooker automatically adjusts temperature and humidity. Adjust time base on your preferred end result and start cooking.	Beginner: full guidance
3	Cooking methods		Select the cooking method. The Air Cooker automatically adjusts temperature and humidity. Adjust time base on your preferred end result and start cooking.	Advanced: basic guidance
4	Manual mode		Adjust time, temperature, and humidity manually and start cooking.	Expert: no guidance

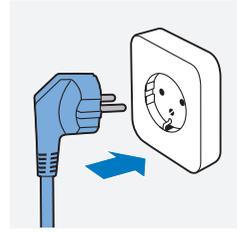
Recipe guided cooking via NutriU app

If you are a beginning Air Cooker user, we recommend using the recipe guided cooking mode. It is the easiest way to get familiar with your Air Cooker. If you are a more experienced user, the NutriU app helps you reach the full potential of your Air Cooker.

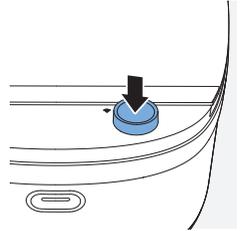
Note

- Recipe guided cooking is only possible when your Air Cooker and your smart device are connected, paired, and the remote consent is given in your NutriU profile.

1. Plug in the Air Cooker.



2. Press the rotary button to turn on the Air Cooker.



3. Open the NutriU app on your smart device and choose a recipe in the NutriU app.

4. Tap "Get started".

- The respective setting is shown in the NutriU app and also mirrored on your appliance.

5. Adjust time if needed, and then start cooking from either the app or on the appliance.

Tip

- If you stick strictly to the recipe in terms of ingredients and amount of food, you do not need to adjust the cooking time.
- If you cook less or more than the recipe recommended food amount, you may need to adjust the cooking time accordingly.

Note

- You could also change cooking parameters such as "humidity" and "temperature" for a recipe. Changing these parameters may impact the cooking result.

Mode “Ingredients”

Cook with this mode if you are a beginning Air Cooker user and would like to have full guidance over the cooking process.

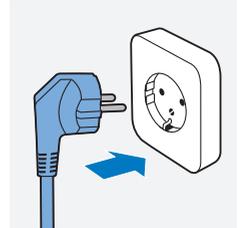
Important

- When you enter the ingredient list for the first time, namely before you have connected your Air Cooker to your home WiFi, there is only a default ingredient list. The list will be updated automatically as soon as you connect and pair your Air Cooker with your smart device according to the country/region you choose during the connection process in the app.

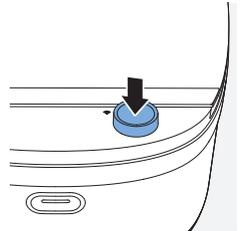
Note

- From time to time the ingredient list is updated automatically. This requires that your Air Cooker is connected to your home WiFi.

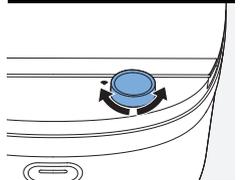
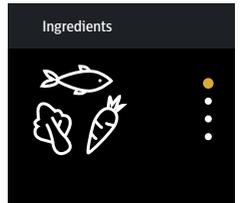
1. Plug in the Air Cooker.



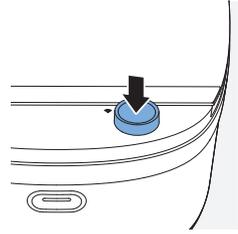
2. Press the rotary button to turn on the Air Cooker.



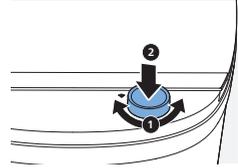
3. Turn the rotary button until **Ingredients** is selected.



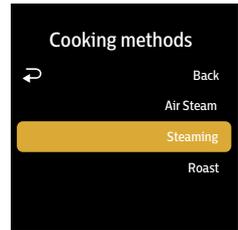
4. Push the rotary button to confirm.



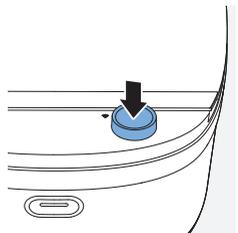
5. Turn the rotary button to choose the ingredient you want to cook. Press the rotary button to confirm.



6. Choose one of the recommended cooking methods and confirm.



7. Push the rotary button to start cooking.



Note

- The default cooking time is based on the amount of ingredients you put into your Air Cooker.

Refer to the table below for the suggested food amount according to the default cooking time.

Ingredient Cluster	Ingredient	Amount	Methods	Cooking temperature	Cooking humidity	Cooking time	Preheating
Vegetables	Spinach	250g	Steam	100°C		10 min	no
	Broccoli	600g	Air Steam	120°C		12 min	no
		600g	Roast	160°C		13 min	yes
	Zucchini	500g	Air Steam	120°C		15 min	no
	Cauliflower	600g	Air Steam	120°C		15 min	no

Ingredient Cluster	Ingredient	Amount	Methods	Cooking temperature	Cooking humidity	Cooking time	Preheating
		600g	Roast	160°C		20 min	yes
	Green beans	500g	Air Steam	120°C		17 min	no
	Eggplant	750g	Air Steam	120°C		25 min	no
		680g	Roast	160°C		20 min	yes
	Brussel sprouts	500g	Air Steam	120°C		12 min	no
	Asparagus green	750g	Air Steam	120°C		12 min	no
	Bell Pepper	500g	Air Steam	120°C		12 min	no
	Tomatoes	750g	Air Steam	120°C		12 min	no
Root & starchy veggies	Potato whole	600g	Air Steam	120°C		40 min	no
	Potato quartered	600g	Air Steam	120°C		35 min	no
		600g	Roast	160°C		45 min	yes
	Sweet potato orange quartered	600g	Air Steam	120°C		20 min	no
	Sweet potatoe whole	600g	Roast	160°C		30 min	yes
	Pumpkin cubes	750g	Air Steam	120°C		30 min	no
		750g	Roast	160°C		30 min	yes
	Carrots	750g	Air Steam	120°C		25 min	no
		750g	Roast	160°C		25 min	yes
Grains	Basmati rice	200g rice /550 ml water	Air Steam	120°C		25 min	no
	Jasmine rice	200g/550ml	Air Steam	120°C		25 min	no
	Long whole grain rice	200g/550ml	Air Steam	120°C		40 min	no
	Millet	200g/400ml	Air Steam	120°C		20 min	no
	Quinoa	200g/550ml water	Air Steam	120°C		25 min	no
	Barley	200g/600 ml	Air Steam	120°C		40 min	no
	Buckwheat	200g/450ml	Air Steam	120°C		20 min	no

Ingredient Cluster	Ingredient	Amount	Methods	Cooking temperature	Cooking humidity	Cooking time	Preheating
	Couscous/ Bulgur	200g/ 300ml water	Air Steam	120°C		10 min	no
Meat	lean cuts of beef	1000g	Air Steam	120°C		50 min	no
	lean cuts of pork	1000g	Air Steam	120°C		60 min	no
	Streaky pork	1000g	Roast	160°C		60 min	yes
	Pork rib	1000g	Roast	160°C		60 min	yes
Poultry	Chicken breast	550g (3 pieces)	Air Steam	120°C		25 min	no
		550g	Roast	160°C		25 min	yes
	Turkey breast	550g	Air Steam	120°C		25 min	no
		550g	Roast	160°C		25 min	yes
	Chicken whole	1450g	Roast	160°C		60 min	yes
	Chicken drumsticks	400g	Roast	160°C		50 min	yes
	Duck breast	600g (2 pieces)	Roast	160°C		12 min	yes
Fish & Seafood	Salmon	450g	Air Steam	120°C		15 min	no
		450g	Roast	160°C		20 min	yes
	Seabass	600g	Air Steam	120°C		12 min	no
	Shrimps	800g	Air Steam	120°C		15 min	no
	Trout	600g	Air Steam	120°C		12 min	no
	Squid	600g	Air Steam	120°C		15 min	no
	White fish fillet	600g	Air Steam	120°C		12 min	no
Eggs	Hardboiled egg	560g/ 10 eggs	Air Steam	120°C		12 min	no
	Soft boiled egg	560g/ 10 eggs	Air Steam	120°C		8 min	no

Note

- For every ingredient there is also a NutriU recipe available. Refer to the app for further information.
- If the default cooking time does not lead to the expected cooking result as you have cooked more or less than the recommended amount of food, adjust the cooking time accordingly.

Mode “cooking method”

This mode is recommended when you are already a bit familiar with cooking with your Air Cooker. You can choose various cooking methods.

Cooking method	Temperature setting	Humidity setting	Default time	Range	Examples
Air steam	120°C		10 min	1 – 90 min	Vegetables, meat, fish, seafood, egg dishes
Steam	100°C		10 min	1 – 90 min	Leafy greens, dumplings, freshly made ravioli
Roast	160°C		50 min (plus 5 min preheat)	1 – 90 min	Meat, poultry, fish, vegetables, potatoes
Bake	160°C		35 min (plus 5 min preheat)	1 – 90 min	Gratins, lasagna, cakes, muffins, bread rolls
Slow cook	80°C		120 min	1 – 180 min	Meat, stews, soups, sauces
Sous-vide	50°C - 90°C		90 min	1 – 180 min	Meat, poultry, fish, seafood
Defrost	60°C		20 min	1 – 180 min	Different kind of frozen food
Reheat	120°C		15 min	1 – 90 min	Different kind of leftovers

Note

- Some cooking methods such as roast and bake require preheating.
- If your Air Cooker is already heated up after you have just cooked something, you can skip preheating and start cooking right away.
- The preheating timer is set to five minutes and cannot be adjusted.

Warning

- During use, 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.
- Beware of the hot steam that comes out of the appliance during cooking, in the keep-warm mode or when you open the lid.
- When you check food, always use kitchen utensils with long handles.
- Never steam frozen meat, poultry or seafood. Always thaw these ingredients completely before you steam them.

Air Steam

We recommend using “Air Steam” for all kinds of vegetables, lean meat, fish, seafood and all types of grains. This setting keeps the natural taste, texture, and the bright color of your food.

The cooking time given in the table is guideline for fresh ingredients. If the cooking time does not lead to the expected cooking result, adjust the cooking time accordingly.

Ingredient Cluster	Ingredient	Amount	Cooking time
Vegetables	Broccoli	600g	12 min
	Zucchini	500g	15 min
	Cauliflower	600g	15 min
	Green beans	500g	17 min
	Brussel sprouts	500g	12 min
	Asparagus green	750g	12 min
	Bell Pepper	500g	12 min
	Tomatoes	750g	12 min
	Egg plant	750g	25 min
	Root & starchy veggies	Potato whole	600g
Potato quatered		600g	35 min
Sweet potato orange quatered		600g	20 min
Pumpkin cubes		750g	30 min
Carrots		750g	25 min
Grains	Basmati rice	200g rice/550 ml water	25 min
	Jasmin rice	200g/550ml	25 min
	Long whole grain rice	200g/550ml	40 min
	Millet	200g/400ml	20 min
	Quinoa	200g/550ml water	25 min
	Barley	200g/600 ml	40 min
	buckwheat	200g/450ml	20 min
Couscous/Bulgur	200g/300ml water	10 min	
Meat	lean cuts of beef (beef tenderloin)	1000g	50 min
	lean cuts of pork	1000g	60 min
Poultry	Chicken breast	550g (3 pieces)	25 min
	Turkey breast	550g	25 min
Fish & Seafood	Salmon	450g	15 min
	Seabass	600g	12 min
	Shrimps	800g	15 min

Ingredient Cluster	Ingredient	Amount	Cooking time
	Trout	600g	12 min
	Squid	600g	15 min
	White fish fillet	600g	12 min
Eggs	Hard-boiled egg	560g/10 eggs	12 min
	Soft boiled egg	560g/10 eggs	8 min

Steam

Steaming is a very gentle cooking method due to the low temperature and high humidity. We recommend using "Steam" for leafy greens and food which should stay moist and soft such as dumplings.

The cooking time given in the table is guideline for fresh ingredients. If the cooking time does not lead to the expected cooking result, adjust the cooking time accordingly.

Ingredient Cluster	Ingredient	Amounts	Cooking time
Vegetables	Spinach	250g	10 min
	Broccoli	600g	14 min
	Zucchini	500g	17 min
	Cauliflower	600g	17 min
	Green beans	500g	19 min
	Brussel sprouts	500g	14 min
	Asparagus green	750g	14 min
	Bell Pepper	500g	14 min
	Tomatoes	750g	14 min
	Egg plant	750g	27 min
Poultry	Chicken breast	550g (3 pieces)	27 min
	Turkey breast	550g	27 min
Fish	White fish fillet	600g	14 min
	Salmon	450g	17 min
	Shrimps	800g	17 min
Dumplings	Chinese dumplings	400g	20 min
	Knödel	600g	25 min
	Fresh ravioli	500g	12 min
Eggs	Egg bites	600g	15 min
	Egg pudding	600g	15 min
Desserts	Ricotta rolls	800g	25 min
	Banana bread	600g	25 min

Roast

We recommend using “Roast” to cook ingredients at a higher temperature, mainly meat dishes and fish, but also vegetables.

Tip

- For an optimal result, preheat the device before cooking.

The cooking time given in the table is guideline for fresh ingredients. If the cooking time does not lead to the expected cooking result, adjust the cooking time accordingly.

Ingredient Cluster	Ingredient	Amount	Cooking time
Vegetables	Broccoli	600g	13 min
	Cauliflower	500g	20 min
	Eggplant	680g	20 min
	Tomato	750g	15 min
	Brussels sprouts	500g	15 min
	Bell pepper	500g	20 min
Root & starchy veggies	Potato quartered	600g	45 min
	Pumpkin	750g	30 min
	Carrots	600g	30 min
	Sweet potato, whole	600g	30 min
Meat	Streaky pork (pork belly)	1000g	60 min
	Pork rib	1000g	60 min
Poultry	Chicken breast	550g	25 min
	Turkey breast	550g	25 min
	Chicken whole	1450g	60 min
	Chicken drumsticks	400g	50 min
Fish & Seafood	Salmon	450g	20 min

Bake

We recommend using “Bake” to bake bread, cakes and muffins, but also gratins. With this setting you will get delicious baking results that are soft on the inside and crispy on the outside.

Tip

- For an optimal result, preheat the device before cooking.
- To bake cakes, bread and gratins, we recommend using the cooking pot. To bake muffins, use standard silicon cups that can be used in an oven.

The cooking time given in the table is guideline for baking various food. If the baking time does not lead to the expected cooking result, adjust the cooking time accordingly.

Ingredient Cluster	Ingredient	Cooking time
Cake	Cheesecake	40 min
	Cake batter	30 min
	Sacher cake batter	30 min
	Muffins	20 min
	Cinnamon rolls	30 min
Gratins	Potato gratin	60 min
	Lasagna	50 min
	Quiche	45 min
Bread	Bread	40 min
	Garlic knots	25 min

Slow cook

In “Slow cook” mode, you can cook food using low temperature for up to 3 hours. We recommend using “Slow cook” for meat and chicken as well as stews or soups. With this setting you will get tender and juicy results with a intense taste.

Tip

- Slow cook can also be used in combination with other cooking methods. For example, you can first slow cook your meat and then shortly fry it in the pan for an optimal result.

The cooking time given in the table is guideline for fresh ingredients. If the cooking time does not lead to the expected cooking result, adjust the cooking time accordingly.

Ingredient Cluster	Ingredient	Amount	Cooking temperature	Cooking time
Meat	Pork ribs	1000g	80°C	120 min
	Streaky pork	1000g	80°C	180 min
	Lean pork	1000g	80°C	180 min

Ingredient Cluster	Ingredient	Amount	Cooking temperature	Cooking time
	Lean beef	1000g	80°C	180 min
Chicken	Whole chicken	1350g	80°C	180 min
Vegetables	Ratatouille	800g	80°C	180 min
Stew	Beef stew	1500g	80°C	180 min
Fruits	Plum jam	1000g	80°C	180 min

Sous vide

Sous vide is a special cooking method which uses vacuum at a low temperature in order to cook food to its precision. In order to reach the vacuum, use dedicated sealing plastic bags for sous vide cooking and a vacuum device. With your Air Cooker, you can do sous vide cooking for up to 3 hours. With this setting, you will get juicy and tender results for meat while there is no risk of overcooking.

Tip

- Sous vide can also be used in combination with other cooking methods. For example, you can first cook your meat with "Sous vide" and then shortly fry it in the pan for an optimal result.

Warning

- If using the sous vide function, make sure to use only high quality sous vide bags.
- If you put food in sous-vide bag, make sure to select sous-vide cooking method otherwise sous-vide bag could melt.
- Sous vide function at temperatures below 50°C is not recommended as it could provoke bacteria growth.

The cooking time given in the table is guideline for sous vide cooking. If the cooking result does not meet your expectation, we recommend setting the temperature a few degrees lower or higher to better meet personal taste. You can also adjust the cooking time.

Ingredient Cluster	Ingredient	Cooking temperature	Cooking humidity	Cooking time	Doneness level
(Red) Meat	Beef tenderloin steak, 350 g, 4 cm thick	54°C		70 - 180 min	Medium-raw
	Rib eye steak, 450 g, 4 cm thick	54°C		100 - 180 min	Medium-raw
	Beef filet mignon, 250 g, 4 cm thick	54°C		80 - 120 min	Medium-raw
Pork	2 x pork chops a 250 g	63°C		60 - 120 min	Medium, tender, juicy

Ingredient Cluster	Ingredient	Cooking temperature	Cooking humidity	Cooking time	Doneness level
Poultry	2 x chicken breasts a 250 g	66°C		70 - 180 min	Juicy and tender
Seafood	Shrimp, with shell, medium-sized, 400 g	56°C		40 - 65 min	Opaque, buttery, juicy
Fish	4 x salmon filet a 150 g	52°C		45 - 70 min	Firm and flaky
Eggs	10 medium-sized eggs	66°C		55 - 70 min	Poached like, set white, malleable yolk
	10 medium-sized eggs	74°C		60 - 75 min	Hard boiled like
Vegetables	Green asparagus, 250 g	85°C		12 - 18 min	Snappy
	Broccoli florets, 400 g	85°C		15 - 20 min	Snappy
Desserts	Caramel flan, 5 x 9x5 cm ramekins	82°C		70 - 80 min	Silky
	Cheesecake, 6 x 39cl glass jars with lid	80°C		80 - 90 min	Creamy

Defrost

We recommend using “Defrost” to defrost frozen food such as vegetables, meat, fish, and fruits.

The cooking time given in the table is guideline for defrosting. The defrosting time depends on the amount and size of the frozen food. If the frozen food is not completely defrosted, add some more minutes to the defrosting time.

Ingredient Cluster	Ingredient	Amount	Defrosting time
Fruits	All kinds of berries	500g	8 min
	Apple sauce/pieces	500g	10 min
	Plums	500g	10 min
	Peaches	500g	10 min
Vegetables	Frozen vegetables in a block	500g	10 min
Fish	Fish fillets	200g	5 min
	Whole fish	250g	8 min
	Shrimps	300g	5 min
Beef and Pork Meat	Minced meat	250g	15 min
	Goulash meat	400g	20 min
	Cutlets	250g	15 min
	Sausages	250g	10 min

Ingredient Cluster	Ingredient	Amount	Defrosting time
Poultry	Whole chicken	1200g	30 min
	Chicken breast	400g	15 min
	Chicken drumsticks	400g	13 min
Baked goods	Puff pastry	300g	10 min
	Batters	500g	15 min
	Cinnamon Rolls	500g	13 min
Bread/rolls	Bread rolls	500g	13 min
	Rye bread	500g	15 min
	Whole grain bread	500g	15 min
	White bread	500g	15 min
Ready meals	Soups	1000g	25 min
	Stews	1000g	30 min
	Rice	250g	8 min

Important

- Do not use liquid from defrosted food for cooking.
- Do not refreeze food once it has thawed.

Reheat

We recommend using “Reheat” for a hassle-free, fast and healthy re-heating of your leftovers for a juicy and homogeneous reheating results. The cooking time given in the table is guideline for reheating. If your food is not reheated to the expected result, add some more minutes to the reheating time.

Ingredient Cluster	Amount	Reheating time
Side dishes - Pasta	500g	10 min
Side dishes - Rice	500g	10 min
Casserole	1500g	25 min
Fish fillet(s)	250g	8 min
Lasagna	1000g	25 min
Beef/pork meat	250g	10 min
Poultry	250g	10 min
Vegetables	500g	10 min
Soup	1000g	20 min
Dim sum	400g	12 min
Pancake(s)	250g	8 min
Omllette	250g	8 min
Pizza	2 slices	10 min

Mode “manual”

This mode is recommended for Air Cooker users, who are already familiar with the device and have gained some experience in “recipe-guided cooking” or in “ingredients cooking”.

In this mode you can set all cooking parameters, such as time, temperature and humidity manually.

You can choose the time from 1 to 60 minutes and the temperature from 60°C to 160°C. There are three humidity settings, which are ☒ (humidity off), ☑ (medium humidity) and ☑ (high humidity).

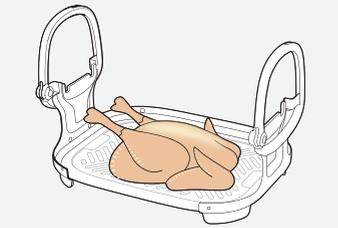
Accessories

Your Air Cooker comes with basic accessories and with some additional ones, depending on the model you purchased.

See below some possibilities how you could combine them for cooking in your Air Cooker.

Note

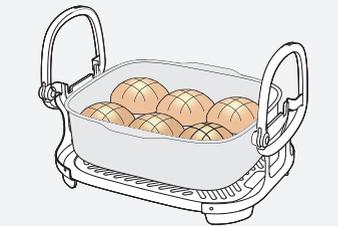
- Always use the Air Cooker with the bottom tray and the grid. All other accessories are placed on the top.



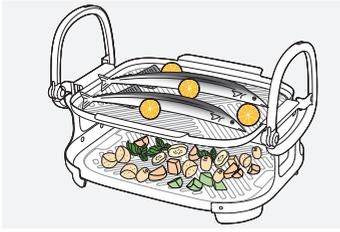
Bottom tray and grid only



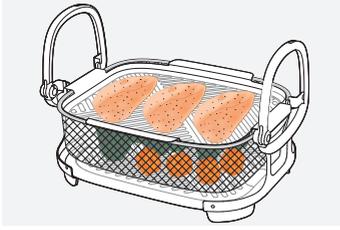
Bottom tray and grid plus basket



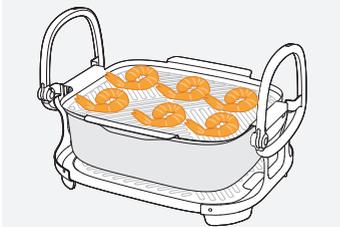
Bottom tray and grid plus cooking pot



Bottom tray and grid plus second layer



Bottom tray and grid plus basket and second layer



Bottom tray and grid plus cooking pot and second layer

Voice control

1. Make sure your Air Cooker is connected and paired with your smart device, and the remote consent is given in the NutriU app, to be found in your profile.
2. Make sure you have downloaded the voice assistant app.
3. Connect the NutriU app with your voice assistant app.

Note

- In case you do not see the option to activate voice control in NutriU itself, activate the Amazon Alexa skill through your voice assistant app.
- You can find detailed voice commands in the voice assistant app.
- Connecting the NutriU app with your voice assistant app can also be done when you connect and pair your Air Cooker for the first time.

General

Important

- Do not use metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.
- Do not use sharp or spiky tools to clean the water nozzle inside the cooking chamber, this could destroy the nozzle.

Note

- The inside of the appliance, the bottom tray, the basket, the cooking pot, and the second layer have a non-stick coating.
 - When using the appliance for the first time, thoroughly clean the cooking chamber by wiping it out with hot water. Also clean the bottom tray, the basket, the cooking pot, and the second layer with hot water and a non-abrasive sponge. (see "Cleaning table").
 - Clean the appliance after every use. Remove oil and fat from the cooking chamber and the lid after every use.
 - Do not fill the cooking chamber with water for cleaning.
1. Press and hold the rotary button to switch off the appliance, remove the plug from the wall outlet and let the appliance cool down for approximately 30 minutes with the lid open.
 2. Remove the bottom tray and the basket, cooking pot, and/or second layer accessory to let the Air Cooker cool down more quickly.
 3. Clean the cooking chamber with hot water, if needed use dishwashing liquid and a non-abrasive sponge (see "Cleaning table").
 4. Detach the grid from the bottom tray for an easy and thorough cleaning.

Tip

- If food residues stick to the cooking chamber, you can use the automated cleaning program "EasyClean" to soften the residues and clean the appliance easily (see 'Use the automated cleaning programs').

5. Clean the bottom tray, the basket, the cooking pot, and the second layer accessory in a dishwasher. You can also clean them with hot water, dishwashing liquid and a non-abrasive sponge (see 'Cleaning table').
6. Wipe the outside of the appliance with a moist cloth.
7. Make sure the inside of the appliance is fully dry before storing with the lid closed.

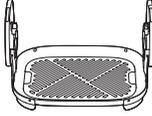
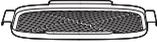
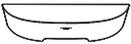
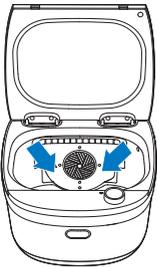
Tip

- If you will not use the appliance for a longer time, thoroughly clean the inside before storing to avoid the build-up of odours, etc. Afterwards leave the lid open until the inside of the appliance is completely dry. Never store the appliance with the lid closed if the inside is not completely clean and dry.

Note

- Make sure no moisture remains on the display. Dry the control panel with a cloth after you have cleaned it.
- In case of water or moist accumulation in the cooking chamber due to any reason (excessive moist released by the food, water condense, during automated cleaning programs etc.), remove the water by using a cleaning sponge before it is getting to the level of the drainage hole on the rear part. This could cause smoke emissions due to contact with the air heater.

Cleaning Table

				
	✓	✓	✓	✗
	✓	✓	✓	✗
	✓	✓	✓	✗
	✓	✓	✓	✗
	✓	✓	✓	✗
	✗	✗	✓	✗
	✗	✗	✓	✗

Note

- Use the "Rinsing" or "Easy Clean" function to thoroughly clean the inside of the cooking chamber.

Use the automated cleaning programs

Rinsing

It is recommended to use the rinsing program when you have not used your Air Cooker for a longer time. It flushes the internal system with water.

Easy Clean

The EasyClean function helps to dissolve greasy residuals and deep clean the cooking chamber. The program takes 20 minutes. If the program has finished, you only need to wipe the cooking chamber with a wet cloth.

Descaling

Your Air Cooker will remind you with a notification on the display when it is time to descale the appliance.

Note

- We recommend descaling the appliance when you see the reminder, otherwise the water system may get clogged. If you want to descale the device later, you can skip the notification. When you switch on your Air Cooker for the next time, you will be reminded again.

1. Go to "Tools → Descaling" on the appliance display.

Note

- Make sure the appliance is switched on and the cooking chamber has no residual liquid. If the appliance is still hot, let it cool down with the lid open for at least 30 minutes.
2. Pour about 80 ml of the Philips CA6700 descaling liquid or citric acid in the empty water tank and put the water tank back to the appliance without adding additional water.

Note

- Only use Philips descaling water or citric acid. Under no circumstances should you use a descaling liquid based on sulfuric acid, hydrochloric acid, sulfamic or acetic acid (vinegar) as this may damage the water system in your appliance and not dissolve the limescale properly.

3. Press "continue" to start descaling.

Note

- The appliance will now dispense the descaling solution. The dispensed liquid will be collected on the bottom of the cooking chamber.

4. Wait until you get the next instruction on the display screen. This will take about 10 minutes.
5. Empty the water tank, rinse it and then refill it with fresh water up to the MAX indication.

6. Once you have done this, confirm it on the display screen by pressing "OK" with the rotary button. The device then will flush the water system with fresh water.
7. When the flushing is done, press "OK" to finish the descaling process.
8. Wipe the bottom of the cooking chamber with a dry cloth.

Tip

- You can use citric acid (mix it with water according to instructions) to remove small calcification spots inside the cooking chamber. Just put it in the pan, let it work for a couple of time and then swipe it off.

Storage

1. Unplug the appliance and let it cool down.
2. Empty the water tank.
3. Make sure all parts are clean and dry before storing.
4. Stack the accessories in each other and store them in the appliance.

Tip

- If you will not use the appliance for a longer time, thoroughly clean the inside before storing to avoid the build-up of odours, etc. Afterwards leave the lid open until the inside of the appliance is completely dry. Never store the appliance with the lid closed if the inside is not completely clean and dry.

Note

- Always hold the Air Cooker horizontally when you carry it.
- Always make sure that the accessories of the Air Cooker are stacked in each other correctly, so they can be stored in the appliance and the lid can be closed.

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.

Declaration of Conformity

Hereby, DAP B.V. declares that the Air Cooker NX096x is in compliance with Directive 2014/53/EU.

The full text of the EU declaration of conformity is available at the following internet address: <https://www.philips.com>.

The Air Cooker NX096x is equipped with a WiFi module, 2.4GHz 802.11 b/g/n with a maximum output power of 92,9mW EIRP.

Guarantee and Support

If you need information or support, please visit www.philips.com/support, scan the QR code provided on the pack or in the introduction booklet or read the separate worldwide guarantee leaflet.

Software and firmware updates

Updating is essential to safeguard your privacy and the proper functioning of your Air Cooker and the app.

Please always update the app to the latest version.

The Air Cooker is updating the appliance firmware automatically.

Note

- To enable the Air Cooker to update to the latest firmware version, make sure your Air Cooker is connected to your home WiFi.
- Always use the latest app and firmware.
- Updates are made available when there are software improvements.
- A firmware update is started automatically when the Air Cooker is in stand-by mode. This update takes a few minutes. During this time the Air Cooker cannot be used.

Device compatibility

For detailed information about the compatibility of the app, please refer to the information in the app Store.

Factory reset

For a factory reset of the Air Cooker, select the factory reset function in the Tools → Settings menu.

Your Air Cooker is then no more connected to your home WiFi and not paired with your smart device anymore.

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 Centre in your country.

Problem	Possible cause	Solution
The outside of the appliance gets hot during use.	The heat inside the cooking chamber 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 cooking chamber, the bottom tray and the grid, the basket, the cooking pots (for some models), the second layer (for some models) and the retractable handles always become hot when the appliance is in use 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.
The appliance 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 appliance has a high wattage. Try a different outlet and check the fuses.
I see some peeling off spots inside my Air Cooker and on some accessories.	Some small spots can appear in the cooking chamber or on accessories due to incidental touching or scratching of the coating (e.g., during cleaning with harsh cleaning tools and/or while inserting the accessories into the cooking chamber).	You can prevent damage by putting the tray/grid/basket or another accessories combination into the cooking chamber carefully trying not to knock against its walls. If you notice that small pieces of coating has chipped off, please be informed that this is not harmful as all materials used are food-safe.
I hear some strange noise coming from the inside of the appliance.	The appliance is equipped with a fan, which is needed to transport the heat to the food, and also a water pump, which is needed for the steaming function of the appliance.	This noise is normal and intended. If the noise gets louder or changes clearly, please contact the Philips support center for further advice.

Problem	Possible cause	Solution
The food, which I cooked, did not turn out as expected.	In case you cooked with a NutriU recipe, developed for your Air Cooker, you might not have followed the recipe in terms of the amount of ingredients you put in.	When you cook with a NutriU recipe, follow the quantities recommended in the recipe. Changes might impact the cooking result.
	You changed cooking parameters, such as time, temperature or humidity, although otherwise recommended. This might impact the cooking result.	Check out the recipe and change the cooking parameters only on demand, e.g., when you want your food to be longer cooked than recommended; when you want your beef to be more rare etc.
	You used a "cooking method", which was not appropriate for the type of food you cooked, e.g., air steam setting used for leafy greens might lead to an overcooked, soggy result. Use the "steam" setting instead and refer to the cooking chapters in the user manual for further information.	Refer to the cooking chapters in the user manual to find more info and guidance on how to cook with different cooking methods.
I only have some ingredients under "ingredients" on my appliance.	Your Air Cooker comes with a default ingredient list, which gets updated when you first connect to your WiFi and pair your Air Cooker with your smart device.	Follow the WiFi set up process by entering Tools -> Settings -> WiFi Setup on your appliance and follow the instructions on the appliance and in the app. Once this is done, your ingredients list will be updated automatically with the ingredients intended for your country of origin.
Smoke and smell comes out of the Air Cooker.	Your are cooking fatty ingredients	Carefully pour off any excess oil or fat from the cooking chamber or from the accessories. You can also use the "EasyClean" program of the appliance - available under "Tools", which helps dissolve fatty ingredients and clean your appliance more thoroughly.
	The cooking chamber still contains greasy residuals from previous use.	Smoke and smell is caused by greasy residues heating up in the cooking chamber. Always clean the cooking chamber and the accessories, which you use for cooking,
	Marinade, liquid or meat juices are splattering in the rendered fat or grease	Pat food dry before placing into the Air Cooker.
The WiFi LED on my Air Cooker is not shining anymore.	The Air Cooker is not connected to your home WiFi anymore. You might have changed your home WiFi network.	Start the WiFi set up process by entering Tools → Settings → WiFi Setup on your appliance and follow the instructions on the appliance and in the app.

Problem	Possible cause	Solution
The app shows that the pairing process is not successful.	Another user has paired the Air Cooker with a different smart device and is currently cooking.	Wait until the other user has finished the current cooking process. Then pair your smart device with the Air Cooker again.
I cannot use the app to remotely control my Air Cooker (e.g. sending a recipe and start cooking from the NutriU app).	The Air Cooker is not connected to your home WiFi and/or not paired to your smart device.	First, check if your Air Cooker is connected to a WiFi network. If you completed the WiFi Setup through the Philips NutriU app and connected your appliance to a specific WiFi network, you should see a steady white WiFi symbol on the display of the appliance.
	You might not have checked the "remote consent", to be found in your NutriU personal profile.	Got to the personal profile tab in the NutriU app and tap the "remote consent" check box.
There is water in the cooking chamber after cooking.	The Air Cooker produces steam during cooking. The steam condenses on the food and on the inside walls of the cooking chamber. The condense water remains in the cooking chamber after cooking.	A certain amount of water remaining in the cooking chamber after cooking is normal. Just wipe it out with a wet, non-abrasive cloth.

