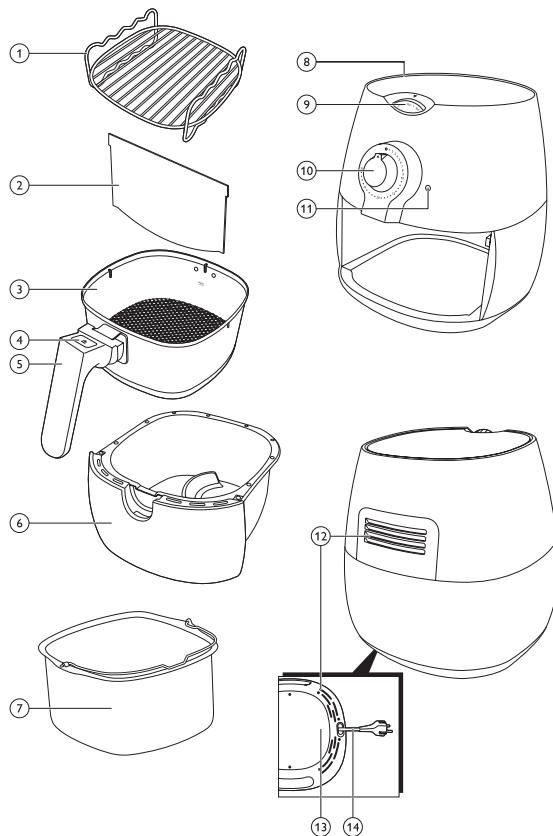




HD9226
HD9225
HD9220



User manual

PHILIPS

PHILIPS

产品 : 飞利浦电烤炉
型号 : HD9225
额定电压 : 220V~
额定频率 : 50Hz
额定输入功率: 1300 W
生产日期 : 请见产品底部
产地 : 中国

制造商: 飞利浦电子香港有限公司
香港新界沙田香港科学园科技道东五号

经销单位: 飞利浦(中国)投资有限公司
上海市天目西路218号1602-1605
全国顾客服务热线: 4008 800 008

本产品根据国标 GB4706.1-2005, GB4706.14-2008制造

请妥善保管本使用说明书
发行日期: 23/11/2012

PHILIPS

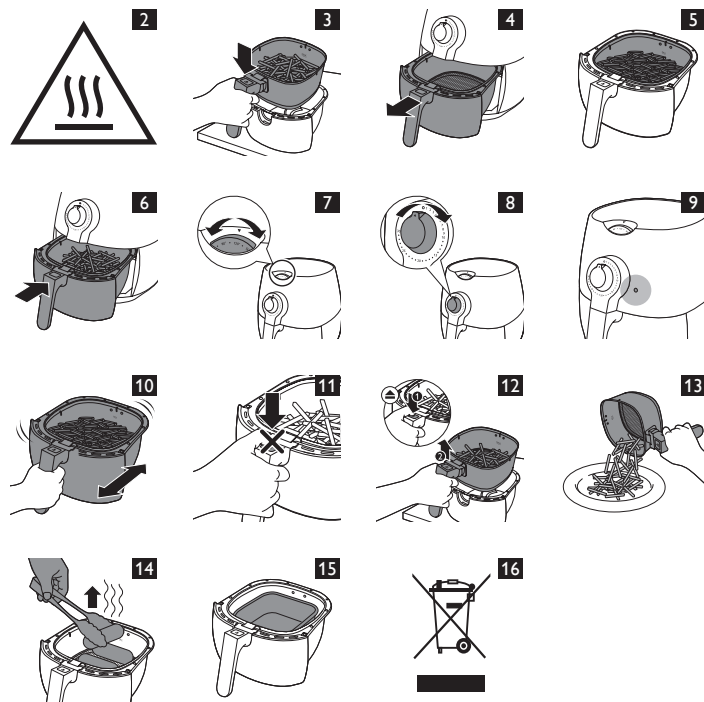
产品 : 飞利浦电烤炉
型号 : HD9220
额定电压 : 220V~
额定频率 : 50Hz
额定输入功率: 1300 W
生产日期 : 请见产品底部
产地 : 中国

制造商: 飞利浦电子香港有限公司
香港新界沙田香港科学园科技道东五号

经销单位: 飞利浦(中国)投资有限公司
上海市天目西路218号1602-1605
全国顾客服务热线: 4008 800 008

本产品根据国标 GB4706.1-2005, GB4706.14-2008制造

请妥善保管本使用说明书
发行日期: 23/11/2012



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.

Your new airfryer allows you to prepare your favourite ingredients and snacks in a healthier way.

The airfryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients. With the additional baking tray (HD9225 only) you can now make dishes like cakes and quiches and cook fragile food in a more convenient way.

For more inspiration for recipes and information about the airfryer, visit www.philips.com/kitchen.

General description (Fig. 1)

- 1 Double layer accessory (HD9226 only)
- 2 Divider (HD9220/A, HD9225/A, HD9226/A only, check product type plate on the bottom of the appliance)
- 3 Basket
- 4 Basket release button
- 5 Basket handle
- 6 Pan
- 7 Baking tray (HD9225 only)
- 8 Air inlet
- 9 Temperature control knob (80-200°C)
- 10 Timer (0-30 min.)/power-on knob
- 11 Heating-up light
- 12 Air outlet openings
- 13 Cord storage compartment
- 14 Mains cord

Important

Read this user manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, 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 basket, to prevent it 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 touch the inside of the appliance while it is operating.

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.
- Keep the appliance and its cord out of the reach of children.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- 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.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- 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 this manual.
- Do not let the appliance operate unattended.

- 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. 2).
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
- The baking tray becomes hot all over when it is used in the airfryer. Always use oven gloves when handling the baking tray.

Caution

- Place the appliance on a horizontal, even and stable surface.
- 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.
- 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 centre 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 approx. 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).

Automatic switch-off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Before first use

- 1 Remove all packaging material.
- 2 Remove any stickers or labels from the appliance.
- 3 Thoroughly clean the basket and the pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

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

This is an airfryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

- 1 Place the appliance on a stable, horizontal and level surface.
- Do not place the appliance on non-heat-resistant surfaces.**
- 2 Place the basket in the pan properly (Fig. 3).
- 3 Pull the mains cord out of the cord storage compartment in the bottom of the appliance.

Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the appliance

The airfryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance. You can find more recipes at www.philips.com/kitchen.

Hot air frying

- 1 Put the mains plug in an earthed wall socket.
- 2 Carefully pull the pan out of the airfryer (Fig. 4).
- 3 Put the ingredients in the basket (Fig. 5).

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Settings' in this chapter), as this could affect the quality of the end result.

4 Slide the pan back into the airfryer (Fig. 6).

Never use the pan without the basket in it.

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

5 Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature (Fig. 7).

Note: If you want to prepare different ingredients at the same time, make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Home-made fries and drumsticks, for example, can be prepared simultaneously because they require the same settings.

6 Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).

7 To switch on the appliance, turn the timer knob to the required preparation time (Fig. 8).

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- ▶ The heating-up light goes on (Fig. 9).
- ▶ The timer starts counting down the set preparation time.
- ▶ During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- ▶ Excess oil from the ingredients is collected on the bottom of the pan.

8 Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the airfryer (Fig. 10).

Caution: Do not press the basket release button during shaking (Fig. 11).

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9 When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. To do this, turn the timer control knob to 0 (Fig. 8).

10 Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11 To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2). (Fig. 12)

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the airfryer, steam may escape from the pan.

12 Empty the basket into a bowl or onto a plate. (Fig. 13)

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket (Fig. 14).

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

Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.

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

Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the airfryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the airfryer.
- Snacks that can be prepared in an oven can also be prepared in the airfryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place the baking tray (HD9225 only) or oven dish in the airfryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients (Fig. 15).
- You can also use the airfryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	12-16	200	Shake	
Thick frozen fries	300-700	12-20	200	Shake	
Home-made fries (8x8mm)	300-800	18-25	180	Shake	add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	Shake	add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Shake	add 1/2 tbsp of oil
Rosti	250	15-18	180		
Potato gratin	500	18-22	180		
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen breadcrumb cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Use baking tray
Quiche	400	20-22	180		Use baking tray/oven dish

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Muffins	300	15-18	200		Use baking tray
Sweet snacks	400	20	160		Use baking tray/oven dish

Note: When you use ingredients that rise (such as with cake, quiche or muffins) the baking tray should not be filled more than halfway.

Note: Add 3 minutes to the preparation time when you start frying while the airfryer is still cold.

Making home-made fries

For the best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made fries, follow the steps below.

- 1 Peel the potatoes and cut them into sticks.
- 2 Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
- 3 Pour ½ tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
- 4 Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.

- 5 Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

The pan, baking tray (HD9225 only), basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

- 1 Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the pan to let the airfryer cool down more quickly.

- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the pan, baking tray (HD9225 only) and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.

Note: The pan, baking tray (HD9225) and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, the baking tray (HD9225 only), or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

- 4 Clean the inside of the appliance with hot water and a non-abrasive sponge.
- 5 Clean the heating element with a cleaning brush to remove any food residues.

Storage

- 1 Unplug the appliance and let it cool down.
- 2 Make sure all parts are clean and dry.
- 3 Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Ordering accessories

To purchase accessories for this appliance, please visit our online shop at www.shop.philips.com/service. If the online shop is not available in your country, go to your Philips dealer or a Philips service centre. If you have any difficulties obtaining accessories for your appliance, please contact the Philips Consumer Care Centre in your country. You find its contact details in the worldwide guarantee leaflet.

Environment

- Do not throw away the appliance 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 (Fig. 16).

Guarantee and service

If you need service or information or if you have a problem, please visit the Philips website at www.philips.com/support or contact the Philips Consumer Care Centre in your country. You find its phone number in the worldwide guarantee leaflet. If there is no Consumer Care Centre in your country, go to your local Philips dealer.

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 knob 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.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
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 halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
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.
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.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
	The handle of the baking tray is obstructing the pan.	Push the handle to a horizontal position, so it does not stick out on top of the basket.
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 the pan may heat up more than usual. This does not affect the appliance or the end result.
	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.

Problem	Possible cause	Solution
	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.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

简体中文

简介

感谢您的惠顾，欢迎光临飞利浦！为了您能充分享受飞利浦所提供的支持，请在

www.philips.com/welcome 上注册您的产品。

新推出的 airfryer 将帮助您以更健康的方式来烹饪您最喜爱的原料与点心。

airfryer 采用了热空气结合高速空气循环（快速换气）的原理，并且还在顶部安装了烤架，方便您以健康、快速且简便的方式烹调各种美食佳品。

它将为您的食材提供一次性全方位加热，因此对大多数食材而言，根本无需加油烹调。借助额外的烘烤盘（仅限于 HD9225），您现在具有一种更加方便的方式，让您轻松制作蛋糕和乳蛋饼等美食。

有关食谱灵感以及有关 airfryer 的信息，

请访问 www.philips.com/kitchen。

基本说明 (图 1)

- 1 双层附件（仅限于 HD9226）
- 2 分隔板（仅限于 HD9220/A、HD9225/A、HD9226/A，请查看产品底部的产品铭牌）
- 3 蒸篮
- 4 炸篮拆卸按钮
- 5 炸篮手柄
- 6 煎锅
- 7 烘烤盘（仅限于 HD9225）
- 8 进风口
- 9 温度控制旋钮（80-200° C）
- 10 定时器（0-30 分钟）/通电旋钮
- 11 加热指示灯
- 12 出风口
- 13 电线储藏格
- 14 电源线

注意事项

使用本产品之前，请仔细阅读本使用说明书，并妥善保管以备日后参考。

危险

- 切勿将外壳浸入水中或在水龙头下冲洗，因为外壳中有电子元件和加热元件。
- 切勿让水或其它液体进入该产品，以免发生电击。
- 始终将食材放置在炸篮中煎炸，以免接触到加热元件。

- 产品正在工作时，不要盖住其进风口和出风口。
- 切勿在煎锅中倒油，因为这可能导致火灾危险。
- 切勿在产品工作时触碰到它的内部。

警告

- 在将产品连接电源之前，请先检查产品所标电压与当地的供电电压是否相符。
 - 如果插头、电源线或产品本身受损，请勿使用本产品。
 - 如果电源线损坏，为了避免危险，必须由飞利浦、飞利浦特约维修中心或有同等维修资格的专业人员来进行更换。
 - 肢体不健全、精神有障碍及缺乏相关经验和知识的人（包括儿童）必须在监护人的监督及指导下使用。
 - 将产品及其线缆放在儿童接触不到的地方。
 - 不要让电源线接触到高温的表面。
 - 切勿用浸湿的手插入产品插头或操作控制面板。
 - 产品必须插入有接地的插座，且务必确保其已正确插入。
 - 本产品不能利用外部定时器或独立的遥控器系统操作。
 - 切勿将产品放置在诸如桌布、窗帘等易燃材料的上面或附近。
 - 切勿将产品靠墙或靠其它产品摆放。产品的后面、两侧和上方应至少留出 10 厘米的自由空间。切勿在产品上方放置物品。
 - 请勿将本产品用于本手册中说明以外的任何其它用途。
 - 产品使用时必须有人看管。
 - 在利用热空气煎炸期间，会从出风口释放出高温蒸汽。手部和脸部应与蒸汽和出风口保持安全距离。并且在将煎锅从产品上挪开时也要注意高温蒸汽和热气。
 - 使用产品时，其可接触的表面可能会变得很热。（图 2）
 - 如果产品冒出黑烟，立即拔掉电源。等待产品停止冒烟后再将煎锅从产品上挪开。
 - 在 airfryer 中使用时，烘烤盘到处都会变热。在握持烘烤盘时，务必使用隔热手套。
- #### 注意
- 将产品放在一个水平、平滑、稳固的表面上。
 - 本产品仅限于正常家用。它不得用于商店、办公场所、农场或其他工作环境的员工食堂。也不得由酒店、汽车旅馆、提供住宿和早餐的场所及其他住宿环境中的客人使用。
 - 对本产品使用不当，或者将其用于专业、半专业用途，或者没有根据本用户手册中的说明进行使用，此类情况下保修将失效，飞利浦对此类损坏概不负责。
 - 产品只能送到由飞利浦授权的维修中心检修。不要自己修理产品，否则产品维修保证书将会无效。
 - 使用后务必拔下产品的插头。

- 在处理或清洁产品之前，必须先让产品冷却大约 30 分钟。
- 确保在本产品中烹饪的原料已呈现金黄色，而不是黑色或棕色。烧焦的部分应该丢弃。切勿在高于 180°C 的温度下煎炸新鲜土豆（以尽量减少丙烯酰胺的产生）。

自动关闭

本产品配备了定时器。当定时器倒数到 0 时，产品将响铃并自动关闭。要手动关闭产品，请将定时器旋钮逆时针旋至 0。

电磁场 (EMF)

这款飞利浦产品符合关于电磁场 (EMF) 的相关标准。据目前的科学证明，如果正确使用并按照本用户手册中的说明进行操作，本产品是安全的。

首次使用之前

- 1 除去所有包装材料。
- 2 去除产品上的不干胶或标签。
- 3 用热水、洗涤剂和**非研磨性海绵彻底清洁炸篮和煎锅。

注意：也可以用洗碗机清洗这些部件。

- 4 用湿布擦拭产品的内部和外部。

该款 airfryer 采用热空气加热。切勿在煎锅中倒油或油脂。

使用准备

- 1 将本产品放在稳固、水平且平坦的表面。切勿将产品放在不耐热的表面上。
- 2 将炸篮正确地放在煎锅中。(图 3)
- 3 将电线从产品底部的电线储藏格中拉出。切勿在煎锅中倒入油或其它液体。

切勿在产品上方放置物品。这会阻隔气流并影响热空气加热的效果。

使用本产品

airfryer 可用于烹饪许多原料。内附的食品制作手册将帮助您了解此产品。您可以访问 www.philips.com/kitchen 以获得更多食谱。

热空气煎炸

- 1 将插头插入有接地的电源插座。
- 2 小心地从 airfryer 中拉出煎锅。(图 4)
- 3 将原料放入炸篮。(图 5)

注意：放入的原料量切勿超过 MAX 指示线或者超过下表中所示的数量（参阅本章中的“设置”），因为这可能影响最终的煎炸质量。

- 4 将煎锅滑回到 airfryer 中。(图 6)

未放入炸篮时切勿使用煎锅。

注意：在使用后的短时间内切勿触碰煎锅，因为它非常烫。只能握住手柄以挪动煎锅。

- 5 将温度控制旋钮调节到所需的温度。请参阅本章中的“设置”部分以确定合适的温度。(图 7)

注意：如果要同时制作不同的原料，那么您在同时制作原料之前，请确保检查不同原料的制作时间和所需温度。例如，自制炸薯条和鸡腿可以同时制作，因为它们需要相同的设置。

- 6 确定烹调食材所需的时间（请参阅本章中的“设置”部分）。

- 7 要打开产品，请将定时器旋钮调节至所需的烹调时间。(图 8)

如果产品是冷启动，则烹调时间应增加 3 分钟。

注意：如果需要，您可以不放入食材对产品进行预热。此时，将定时器旋钮调节到 3 分钟以上，然后等待加热指示灯熄灭（约在 3 分钟后）。之后再放入炸篮并将定时器旋钮调节到所需的烹调时间。

- 8 某些食材在烹调过程中需要中途翻动（参阅本章中的“设置”部分）。要翻动食材，请握住手柄将煎锅从产品中拉出，然后再翻动。之后再煎锅滑回到 airfryer 中。(图 10)

注意：切勿在翻动过程中按到炸篮拆卸按钮。

(图 11)

提示：要减少重量，您可以从煎锅上取下炸篮，以便只翻动炸篮。要取下炸篮，请从产品中拉出煎锅，将其放置在耐热表面上，然后按炸篮拆卸按钮。

提示：如果您将定时器设置为烹调时间的一半，则您将在需要翻动食材的时候听到定时器响铃。不过，这意味着您必须在翻动后为剩余的烹调时间再次设置定时器。

- 9 听到定时器响铃时表示到达了设置的烹调时间。将煎锅从产品中拉出，然后将其放置在耐热表面上。

注意：您也可以手动关闭产品。要进行此操作，请将定时器控制旋钮旋至 0。(图 8)

- 10 检查食材是否已烹调完毕。如果食材仍需烹调，只需将煎锅滑回到产品中，再将定时器多设置几分钟。

- 11 要倒出体积较小的食材（例如炸薯条），请按炸篮拆卸按钮 (1) 然后将炸篮提出煎锅 (2)。(图 12)

在未拆下煎锅前切勿将炸篮翻转过来，因为这样会将收集在煎锅底部的多余油份渗漏到食材上。

在利用热空气煎炸后，煎锅及食材仍然很烫。根据 airfryer 中食材的不同类型，可能会有蒸汽从煎锅中喷出。

- 12 将炸篮中的原料全部倒入碗或碟中。(图 13)

提示：要取出体积较大或易碎的原料，可以使用夹钳将原料从炸篮中夹出来。(图 14)

13 在第一批原料烹饪完毕后，airfryer 可随时开始烹饪下一批原料。

设置

下表将帮助您为想要烹调的食材选择基本的设置。

注意：请记住这些设置仅供参考。由于原料的来源、大小、形状和品牌各有不同，我们无法保证为您的原料提供最佳设置。

由于快速换气技术会即时对产品内的空气进行重新加热，因此在利用热空气煎炸时快速将煎锅拉出产品几乎不影响烹调过程。

提示

- 与体积较大的食材相比，体积较小的食材需要的烹调时间会稍短一点。
- 食材量较多时，仅需要稍微增加烹调时间，而当食材量较少时，只需稍微缩短烹调时间。
- 在烹调过程中，中途翻动体积较小的食材可以提高最终的烹调效果，并有助于让食材获得均匀的煎炸。
- 在新鲜土豆中添加少许油可让原料更松脆。添加油后应将原料放置几分钟，然后再在 airfryer 中煎炸。
- 切勿在 airfryer 中烹饪含油量极高的原料，例如香肠。
- 能够在烘箱中烹饪的点心同样可以在 airfryer 中烹饪。
- 要烹调出松脆的炸薯条，最佳的食材量是 500 克。
- 使用预发酵面团可以方便快捷地烹调出夹心食品。与自制面团相比，预发酵面团需要的烹调时间更短。
- 如果您要烘烤蛋糕或乳蛋饼，或者要烹调易碎或夹心的食材，请将烘烤盘（仅限于 HD9225）或烤盘放入 airfryer 的炸篮。（图 15）
- 您可以使用 airfryer 重新加热原料。要重新加热原料，请将温度设置为 150°C，烹饪时间最长为 10 分钟。

	最小- 最大 原料 量 (克)	时间 (分钟)	温度 (°C)	翻动	附加信息
--	--------------------------	------------	------------	----	------

土豆和炸薯条

冷冻的薄薯条	300-700	12-16	200	翻动	
冷冻的厚薯条	300-700	12-20	200	翻动	
自制炸薯条 (8x8 毫米)	300-800	18-25	180	翻动	加 1/2 汤匙的油
自制土豆条	300-800	18-22	180	翻动	加 1/2 汤匙的油

	最小- 最大 原料 量 (克)	时间 (分钟)	温度 (°C)	翻动	附加信息
自制土豆块	300-750	12-18	180	翻动	加 1/2 汤匙的油
薯饼	250	15-18	180		
奶油焗土豆	500	18-22	180		
肉类和家禽					
牛排	100-500	8-12	180		
猪排	100-500	10-14	180		
汉堡包	100-500	7-14	180		
香肠卷	100-500	13-15	200		
鸡腿	100-500	18-22	180		
鸡脯	100-500	10-15	180		
点心					
春卷	100-400	8-10	200	翻动	使用即烤型
冷冻炸鸡块	100-500	6-10	200	翻动	使用即烤型
冷冻炸鱼条	100-400	6-10	200		使用即烤型
冷冻面包屑奶酪点心	100-400	8-10	180		使用即烤型
酿蔬菜	100-400	10	160		
烘焙					
蛋糕	300	20-25	160		使用烘烤盘
乳蛋饼	400	20-22	180		使用烘烤盘/烤盘
松饼	300	15-18	200		使用烘烤盘
甜点	400	20	160		使用烘烤盘/烤盘

注意：在使用会发的原料（例如蛋糕、乳蛋饼、或松饼）时，烘烤盘不应注入超过一半的量。

注意：如果 airfryer 是冷启动，则烹调时间应增加 3 分钟。

自制炸薯条

为了获得最佳的效果，建议您使用预烘焙薯条（例如冻薯条）。如果要自制炸薯条，请按照以下步骤执行操作。

- 1 将土豆削皮并切成小条。
- 2 在碗中浸泡土豆条至少 30 分钟，然后将它们取出并放在厨房用纸上沥干。
- 3 在碗中倒入 ½ 汤匙的橄榄油，放入土豆条并充分搅拌，直到所有土豆条都均匀上油。
- 4 用手或厨具将土豆条从碗中拿出来，让多余的油份留在碗里。然后再将土豆条倒入炸篮。

注意：不要一次性将所有土豆条从碗里倒入炸篮，这样可以防止最后在煎锅底部存留过多的油份。

- 5 按照本章中的说明煎炸土豆条。

清洁

每次使用后都应立即清洁产品。

煎锅、烘烤盘（仅限于 HD9225）、炸篮和产品内部均覆有不黏涂层。切勿使用金属厨具或研磨性的清洁材料进行清洁，因为这可能会破坏不黏涂层。

- 1 从电源插座中拔下电源插头，让产品冷却。

注意：取出煎锅，让 airfryer 更快地冷却下来。

- 2 用湿布擦拭产品的外部。
- 3 用热水、洗涤剂和**非研磨性海绵清洗煎锅、烘烤盘（仅限于 HD9225）和炸篮。

您可以使用除油剂洗去残留的脏污。

注意：煎锅、烘烤盘 (HD9225) 和炸篮可用洗碗机清洗。

提示：如果脏污粘附在炸篮上、烘烤盘（仅限于 HD9225）或煎锅底部，请在煎锅中加入热水，再添加一些洗涤剂。将炸篮放入煎锅，并让煎锅和炸篮泡 10 分钟左右。

- 4 用热水和非研磨性海绵清洗产品内部。
- 5 用清洁刷清洁加热元件，以扫除任何食品残渣。

存储

- 1 拔掉产品的插头，并使其完全冷却。
- 2 确保所有部件已经清洁并干燥。
- 3 将电线按入电线储藏格中。电线插入电线卡槽中以将其固定。

订购附件

要购买本产品的附件，请访问我们的在线商城 www.shop.philips.com/service。如果您的国家/地区没有在线商城，请联系您的飞利浦经销商或飞利浦服务中心。如果您在购买产品的附件时遇到困难，请联系您所在国家/地区的飞利浦客户服务中心。可在全球保修卡中找到其详细联系信息。

环保

弃置产品时，请不要将其与一般生活垃圾堆放在一起；应将其交给官方指定的回收点。这样做有利于环保。（图 16）

保修与服务

如果您需要服务或信息，或者有任何疑问，请访问飞利浦网站：www.philips.com/support。您也可与您所在国家/地区的飞利浦客户服务中心联系（可从全球保修卡中找到其电话号码）。如果您所在的国家/地区没有飞利浦客户服务中心，请与当地的飞利浦经销商联系。

故障种类和处理方法

本章归纳了使用本产品时最常见的一些问题。如果您无法根据以下信息解决问题，请访问 www.philips.com/support 查阅常见问题列表，或联系您所在国家/地区的客户服务中心。

问题	可能的原因	解决方法
airfryer 不工作。	产品电源插头没有插上。	将插头插入有接地的电源插座。
	您还没有设置定时器。	将定时器旋转到所需烹调时间，以便打开产品电源。
使用 airfryer 烹调的食材没有全熟。	炸篮中的原料量太多。	将食材分成小批放入炸篮。分成小批可以让煎炸更均匀。
	设定的温度太低。	将温度控制旋钮调节到所需的温度设置（参阅“使用产品”一章中的“设置”部分）。
	烹调时间太短。	将定时器旋钮调节到所需的烹调时间（参阅“使用产品”一章中的“设置”部分）。
食材在 airfryer 中未得到均匀的煎炸。	某些食材需要在烹调过程的中途进行翻动。	如果某些食材处于最上面，或者与其它食材交叠（例如炸薯条），则需要**在烹调过程的中途翻动它们。请参阅“使用产品”一章中的“设置”部分。
从 airfryer 做出来的煎炸点心并不松脆。	您选择的煎炸点心应该在传统的油炸锅中进行烹饪。	可选择烤箱点心，或者在点心上刷少许油以增加其脆度。
我无法将煎锅正确地滑回到产品中。	炸篮中的食材量过多。	切勿让炸篮中的原料量超过 MAX 指示线。

问题	可能的原因	解决方法
	炸篮未正确地放入煎锅。	将炸篮推入煎锅，直至听到“咔哒”一声。
	烘烤盘的手柄妨碍了煎锅。	将手柄推至水平位置，以使其不会突出炸篮的顶部。
从产品中冒出白烟。	您正在烹饪含油量较高的原料。	当您在 airfryer 中烹调含油量较高的食材时，大量油烟将渗透到煎锅中。油份会产生白色的油烟，同时煎锅可能比正常状态下更热。这不会影响产品煎炸食材的最终效果。
	煎锅中还残留了上次使用后的油污。	白烟是由于油脂在煎锅中加热而产生的。确保您在每次使用后都正确地清洁煎锅。
新鲜薯条在 airfryer 中未得到均匀地煎炸。	您在煎炸前未正确地浸泡土豆条。	在碗中浸泡土豆条至少 30 分钟，然后将它们取出并放在厨房用纸上沥干。
	您没有使用正确的土豆品种。	使用新鲜的土豆，并确保它们在煎炸时不会散开。
从 airfryer 做出来的炸薯条并不松脆。	炸薯条的松脆程度取决于薯条中的含油量和含水量。	确保在加油前以正确的方法沥干土豆条。
		将土豆条切细一点可以让它更松脆。
		加少许油也可让它更松脆。