

PHILIPS

NX0950

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 base in water or rinse it under the tap.
- Never immerse the appliance in water nor rinse it under the tap.
- Do not use the appliance, if the plug, the mains cord, or the appliance itself is damaged.
- Do not fill the cooking chamber with oil as it may cause a fire hazard.
- 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 maximum 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 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.



- Do not unscrew the device or damage the cover inside the cooking chamber for cleaning purposes. Do not use the device if damaged.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of the reach of children less than 8 years.
- Never use light or inflammable ingredients or baking paper in the appliance
- 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
- 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 proper closed lid.
- 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 contact food before you use the appliance for the first time. 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.

- 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.
- 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 appliance complies with the 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.

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**.

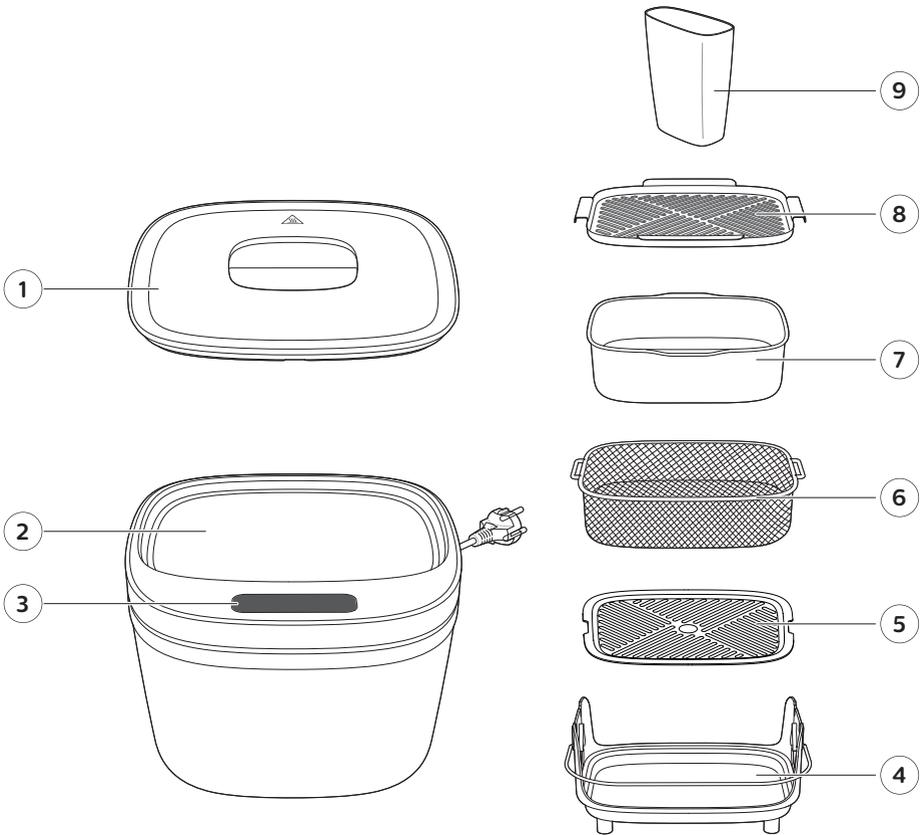
The Philips Air Cooker uses NutriFlavor technology to create the optimal climate of hot air circulation and humidity to cook every unique food to perfection. Crispy vegetables, juicy fish, tender meat, soft bakes, with up to 90% nutrient preservation*. Discover the joy of creating delicious healthy dishes 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 HomeID App** for IOS® or Android™.

* Tested on broccoli, bell pepper, snowpeas for 90% vitamin C, on salmon for 90% omega3/6, and beef for 95% iron. Laboratory measurement on Air Steam setting.

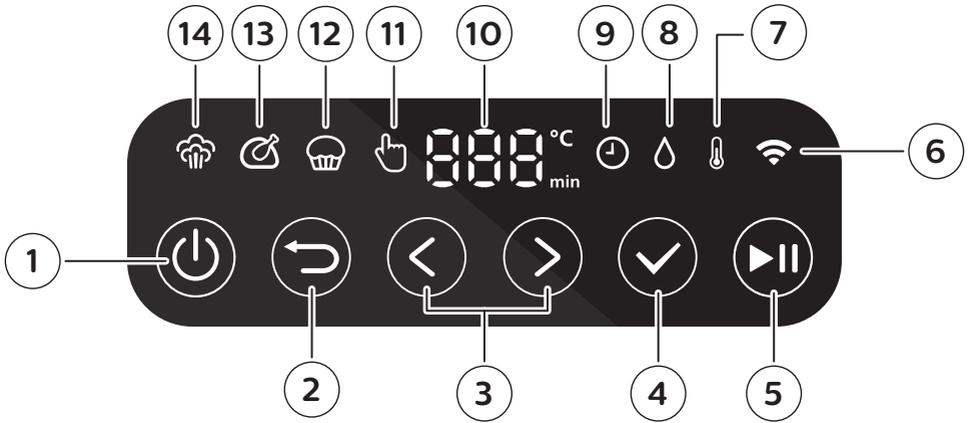
** The HomeID App may not be available in your country. In this case, please access your local Philips website for inspiration.

General Overview



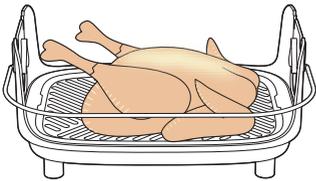
1. Lid
2. Cooking chamber
3. Control Panel with display
4. Bottom tray
5. Grid
6. Basket
7. Cooking pot
8. Second layer
9. Measuring cup

Control overview

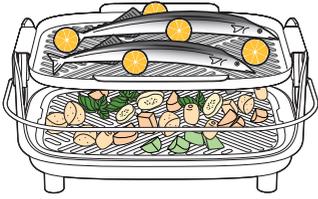


- | | |
|-----------------------|------------------------|
| 1. ON/OFF button | 8. Humidity icon |
| 2. Return button | 9. Time icon |
| 3. Navigation buttons | 10. Display |
| 4. Confirm button | 11. Manual mode icon |
| 5. Start/pause button | 12. Baking mode icon |
| 6. WiFi indicator | 13. Roasting mode icon |
| 7. Temperature icon | 14. Steaming mode icon |

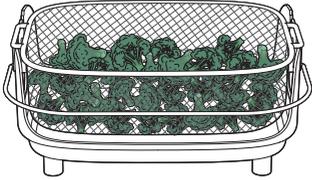
Combination of Accessories



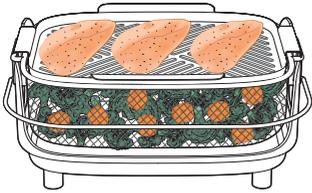
Bottom tray and grid only



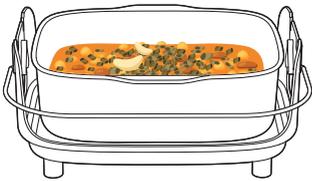
Bottom tray and the second layer



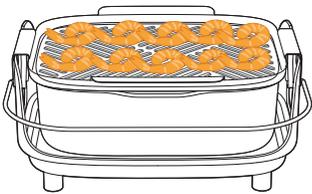
Bottom tray and the basket



Bottom tray, basket, and the second layer



Bottom tray and cooking pot



Bottom tray, cooking pot, and the second layer

Note

- For optimal cooking results, do not place food on the bottom tray that is overlapping the tray. If food is overlapping the results will be negatively influenced and will not be optimal.

Description of functions

Turn on the appliance

Press the ON/OFF button to turn on the appliance, press and hold the ON/OFF button to turn off the appliance.

After the appliance is turned on, press the confirm button to confirm an action. Press the arrow buttons to go through different options or change the cooking setting.

Lid

You can manually take off and put on the lid onto the appliance. Opening the lid during cooking could influence time needed for your cooking process.



Important

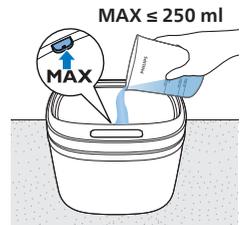
- The lid and the handle of the lid may become hot during cooking. Always use protective gloves when taking off the lid in between or after cooking.
- Take extra caution when you remove the lid during or shortly after cooking. Always remove the lid by tilting it away from you. This allows steam to escape safely at the back of the chamber, away from your face.



Water management

Fill water in the cooking chamber if you cook with a steaming method. The maximum water amount is 250 ml. There is an icon inside the cooking chamber that indicates the maximum water amount.

Remove any residual water by wiping the cooking chamber with soft and dry cloth after the cooking is finished and the appliance has cooled down. You can also take the appliance over the sink and pour out the water. To avoid accumulation of limestone, empty and wipe clean the cooking chamber after each cooking cycle.

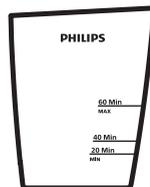


Measuring cup

A measuring cup is provided inside the box. Fill in the best water amount according to the cooking time, this will help reduce the cleaning effort when the cooking is done. It is recommended to follow the water marks on the front side of the measuring cup as follows:

- For all cooking (manual mode, cooking methods or recipes) that requires less than 20 minutes, fill water to the 20-minute mark.
- When cooking for more than 20 but less than 40 minutes, fill water to the 40-minute mark.
- When cooking for more than 40 minutes, fill water to the 60-minute mark.

250 ml ≤ 60 min
130 ml ≤ 40 min
90 ml ≤ 20 min



Preset cooking

Your Air Cooker comes with a few cooking methods. Three preset cooking methods can be found on the user interface of the appliance. To unlock more cooking variety, pair your product with the HomeID app and gain access to more cooking methods.

Go to chapter "Cooking modes" for more detailed information on how to use and find all presets that are available in the HomeID app.

Preset cooking methods have a default recommended temperature and humidity setting, which cannot be adjusted as a different temperature or humidity may impact the cooking result. To change the cooking temperature or humidity, use the manual mode.

Cooking methods in the appliance and HomeID app

Air Steam		
Roast		
Bake		
Manual		

Cooking methods in the HomeID app only

Air Steam Pro		
Steam		
Stew		
Reheat		
Defrost		

Humidity setting

	Description	Used in cooking method	Note
	Humidity off	Roast, Bake, Defrost, Manual	
	Humidity on	Air Steam, Air Steam Pro, Steam, Stew, Reheat, Manual	When cooking with humidity on, the temperature must exceed 100°C.

Cooking time and temperature

In the “manual” mode you can set the cooking time from 1 minute to 60 minutes, and set the cooking temperature from 60 °C to 180 °C (in 5 °C steps). When cooking with humidity on, the cooking temperature must exceed 100 °C.

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.

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 180°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 HomeID App

Important

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

Pair your Air Cooker with the HomeID app

1. Download the HomeID app on your smartphone. A QR code is displayed in the by-packed quick start guide and on packaging. Scan it to download the HomeID app. You can also download the HomeID app from the App Store or on www.philips.com/homeid.
2. Start the HomeID app on your smartphone.
3. Follow the onscreen instructions until you reach the "Set up appliance" page.



HomeID

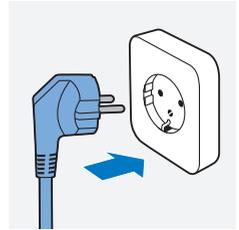


www.philips.com/homeid

Note

- We recommend downloading the HomeID 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 all cooking methods that are available, remote cooking and get notifications on cooking progress.
- To make use of connectivity features, you need an account. During the onboarding process, you need to register a new account or log in with an existing one.

4. Plug in the appliance.



5. Press the On/off button to switch on the appliance.



6. After the appliance is switched on, tap "**Continue**" on your smartphone.

7. Long press (more than 4 seconds) the confirm button  until the appliance beeps and the WiFi symbol starts blinking.

8. Follow the onscreen instructions in the app to connect your smartphone to the Philips setup network.

Note

- The WiFi connection will drop briefly when the app connects to the "Philips Setup" network.

9. When the confirm button  on the display screen is blinking, press the confirm button  until it is solid on and the appliance starts beeping.

10. Tap "**Pair**" in the app. This puts your Air Cooker in the pairing mode. The connection may take up to 30 seconds.

11. After the pairing is done, connect your Air Cooker to your home WiFi via the app by choosing the name of your network and providing credentials for this network. This may take up to 30 seconds. To control the Air Cooker with the app, agree to the remote cooking consent and tap "**Finish**" in the app.

The WiFi indicator has two states.

The WiFi indicator is off.	Device is not connected/WiFi is turned off.
The WiFi indicator is on.	WiFi is enabled and connected to the router.
The WiFi indicator is blinking.	The device is in the pairing process.
The WiFi indicator is blinking fast.	There is a WiFi connection error.

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 HomeID app, to be found in your HomeID 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 HomeID 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.**

WiFi setup mode: long press the confirm button (4 seconds). The appliances needs to be in the preset selection mode (not in standby mode).

WiFi enable/disable: To enable and disable the WiFi, press the previous button and the confirm button for 4 seconds. The appliances needs to be in the preset selection mode (not in standby mode).

Preparing for Use

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

Warning

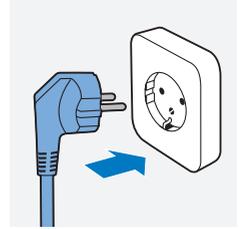
- **Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and affect the cooking result.**
- **Do not place the operating appliance near or underneath objects that could be damaged by steam, such as walls and cupboard.**

Note

- Always put the basket with the tray into the appliance. Do not use the basket alone.
- Do not open the lid during the cooking process. If you open the lid during cooking, you may not get the desired cooking result.

Using the Air Cooker

1. Plug in the Air Cooker.



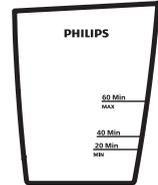
2. Press the On/off button to turn on the Air Cooker.



3. When cooking with humidity on, determine the recommended water amount by checking the cooking time and following the water marks on the measuring cup.

- For all cooking (manual mode, cooking methods or recipes) that requires less than 20 minutes, fill water to the 20-minute mark.
- When cooking for more than 20 but less than 40 minutes, fill water to the 40-minute mark.
- When cooking for more than 40 minutes, fill water to the 60-minute mark.

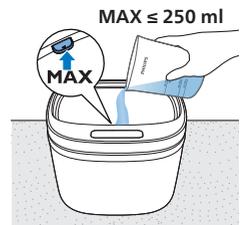
250 ml ≤ 60 min
130 ml ≤ 40 min
90 ml ≤ 20 min



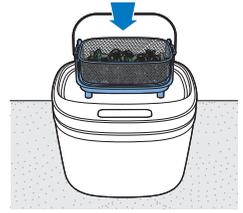
4. Pour water in the cooking chamber

Note

- The amount of water needed for cooking depends on the type of food and the duration of cooking. Depending on the cooking time and type of food the amount of water may vary. The maximum amount of water for any cooking process is 250ml.
- The MAX water level indication is on the inside of the cooking chamber and should not be exceeded.



5. Place food in the Air Cooker.



6. Place the lid on the Air Cooker.



7. On the appliance you can choose among three cooking methods. To get more cooking methods, use the HomeID app. Refer to the chapter "Presets".



8. Set the cooking parameters if needed.

9. Press the start button to start cooking.



10. The cooking progress begins. Opening the lid during cooking might affect the cooking time or end result.

Note

- When you pause the cooking process, for example to adjust the cooking parameters in between cooking, press the start/pause button to do so. Press the start/pause 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 around the lid. Keep your hands and face at a safe distance from the steam. Be careful when opening the lid as the lid is hot and steam may escape.

11. When the cooking time elapses, the appliance will make a sound.
12. Remove the lid by tilting it away from you. This allows steam to escape safely at the back of the chamber, away from your face.



Note

- When the cooking is done, let the device cool down for 30 minutes. If there is some water left inside the cooking chamber, use a towel to soak up the rest of the water or pour it out over the sink.
- Always make sure that your food is fully cooked before serving.

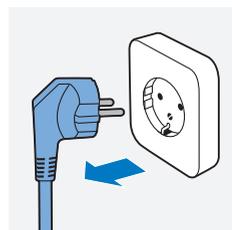
13. Use heat-resistant gloves to take food out of the cooking chamber.

Note

- Always use heat resistant gloves when removing the lid and accessories from the hot cooking chamber.
- Beware of the hot steam that comes out of the appliance when you open the lid.



14. Unplug the appliance when the cooking is finished.



Cooking modes

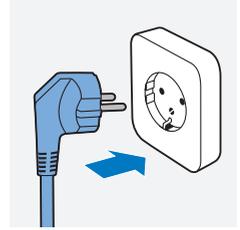
Recipe guided cooking via HomeID app

If you are a beginning Air Cooker user, we recommend using the recipe guided cooking mode which gives you a step-by-step guidance. It is the easiest way to get familiar with your Air Cooker. If you are a more experienced user, the HomeID app helps you reach the full potential of your Air Cooker. You will be guided step-by-step through the recipe. You will be able to change the cooking parameters and have control over the cooking process. It is possible to monitor how long the dish takes.

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 HomeID profile.

1. Plug in the Air Cooker.



2. Press the On/off button to turn on the Air Cooker.



3. Open the HomeID app on your smart device and choose a recipe in the HomeID app.
4. Follow the step-by-step instructions.
5. Start cooking from the App.
 - The respective setting is shown in the HomeID app and also mirrored on your appliance.

Tip

- 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 “cooking methods”

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 - 60 min	Vegetables, meat, fish, seafood, egg dishes
Steam	100 ° C		10 min	1 - 60 min	Leafy greens, dumplings, freshly made ravioli
Roast	180° C		50 min	1 - 60 min	Meat, poultry, fish, vegetables, potatoes
Bake	160° C		25 min	1 - 60 min	Gratins, lasagna, cakes, muffins, bread rolls
Stew	100° C		45 min	1 - 60 min	Meat, stews, soups, sauces
Air Steam Pro	180°C		20 min	1 - 60 min	Meat, poultry, fish, seafood, risotto, chicken curry
Defrost	60° C		20 min	1 - 60 min	Different kind of frozen food
Reheat	120° C		15 min	1 - 60 min	Different kind of leftovers
Keep warm	60°C		30min	1 - 60min	Keep your food warm after cooking is done

Warning

- During use, hot steam is released around the lid. Keep your hands and face at a safe distance from the steam.
- 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	750g	11 - 15 min
	Zucchini	500g	11 - 15 min
	Cauliflower	500g	14 - 18 min
	Green beans	500g	16 - 20 min
	Brussel sprouts	750g	14 - 18 min
	Asparagus green	750g	11 - 15 min
	Bell Pepper	500g	11 - 15 min
	Tomatoes	750g	11 - 15 min
	Egg plant	750g	20 - 25 min
Root & starchy veggies	Potato whole	600g	35 - 40 min
	Potato quartered	600g	30 - 40 min
	Sweet potato orange quartered	600g	20 - 25 min
	Pumpkin cubes	750g	20 - 30 min
	Carrots	750g	20 - 30 min
Grains	Basmati rice	200g rice / 600 ml water	20 - 30 min
	Jasmin rice	200g / 600ml water	20 - 30 min
	Long whole grain rice	200g / 600ml water	35 - 45 min
	Millet	200g / 400ml water	20 - 30 min
	Quinoa	200g / 550ml water	20 - 30 min
	Barley	200g / 600 ml water	35 - 45 min
	Buckwheat	200g / 500ml water	20 - 30 min
	Couscous / Bulgur	200g / 300ml water	9 - 13 min
Meat	Lean cuts of beef	1000g	50 - 60 min
	Lean cuts of pork	1000g	50 - 60 min
Poultry	Chicken breast	550g (3 pieces)	20 - 25 min
	Turkey breast	550g	20 - 25 min
Fish & Seafood	Salmon	4x 150g	18 - 22 min
	Seabass	600g	10 - 15min
	Shrimps	1000g	13 - 17 min
	Trout	600g	10 - 15min
	Squid	600g	12 - 17 min
	White fish fillet	600g	10 - 15 min
Eggs	Hard-boiled egg	560g/10 eggs	11 - 14 min
	Soft boiled egg	560g/10 eggs	7 - 10 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	7 - 10 min
	Broccoli	750g	12 - 16 min
	Zucchini	500g	12 - 16 min
	Cauliflower	500g	15 - 19 min
	Green beans	500g	17 - 21 min
	Brussel sprouts	750g	15 - 19 min
	Asparagus green	750g	12 - 16 min
	Bell Pepper	500g	12 - 16 min
	Tomatoes	750g	12 - 16 min
	Egg plant	750g	21 - 26 min
Poultry	Chicken breast	550g (3 pieces)	22 - 27 min
	Turkey breast	550g	22 - 27 min
Fish	White fish fillet	600g	11 - 16 min
	Salmon	4 x 150 g	19 - 23 min
	Shrimps	1000g	14 - 18 min
Dumplings	Chinese dumplings	500g	15 - 20 min
	Knödel	600g	20 - 30 min
	Fresh ravioli	500g	12 - 15 min
Eggs	Egg bites	600g	12 - 16 min
	Egg pudding	600g	12 - 16 min
Desserts	Ricotta bites	6 pieces	18 - 25 min
	Black sesame steamed buns	6 pieces	15 - 20 min

Roast

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

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	750g	16 - 20 min
	Cauliflower	500g	20 - 30 min
	Eggplant	680g	20 - 30 min
	Tomato	750g	20 - 30 min
	Brussels sprouts	750g	20 - 30 min
	Bell pepper	500g	20 - 30 min
Root & starchy veggies	Potato quartered	600g	40 - 50 min
	Pumpkin	750g	25 -35 min
	Sweet potato, whole	600g	30 - 45 min
	Streaky pork (pork belly)	1000g	50 - 60 min
Meat	Pork rib	1000g	50 - 60 min
	Chicken breast	550g	20 - 25 min
Poultry	Turkey breast	550g	20 - 25 min
	Chicken whole	1450g	50 - 60 min
	Chicken drumsticks	400g	35 - 45 min
	Duck breast	600g (2 pieces)	25 - 45 min
Fish & Seafood	Salmon	4 x 150g	20 - 25 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

- 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 - 50 min
	Cake batter	30 - 35 min
	Sacher cake batter	30 - 35 min
	Muffins	20 - 25 min
	Cinnamon rolls	30 - 40 min
Gratins	Potato gratin	50 - 60 min
	Lasagna	50 - 60 min
	Quiche	40 - 50 min
Bread	Bread	40 - 50 min
	Garlic knots	25 -30 min

Stew

In “Stew” mode, you can cook food using temperature just above boiling point for up to one hour. We recommend using “Stew” for a variety of stews and soups that can be made within one hour.

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

Ingredient Cluster	Ingredient	Amount	Cooking time
Soup	Pea soup	1000g	40 - 50 min
	Cauliflower soup	1000g	35 - 45 min
	Chicken soup	1000g	40 - 60 min
	Fish soup	1000g	30 - 40 min
Stews	Fish stew with potatoes	1000g	40 - 60 min
	Bean stew with bacon and barley	1000g	40 - 60 min

Air Steam Pro

Air Steam Pro is a cooking method that combines high heat (180 °C) as well as dry steam. Such combination not only shortens the cooking time, but also ensures juicy and flavor-packed results.

Ingredient Cluster	Ingredient	Cooking time	Doneness level
One-pot wonders	Risotto with marinated chicken breasts and squash	250 g rice	20 - 30 min
	Orzotto	300 g	20 - 30 min
	Salmon filet (4x150g), mixed vegetables	500g	15 - 20 min
	Buckwheat with porcini	250 g	25 - 35 min
Pork	Tenderloin	450 g	10 - 15 min
Poultry	Marinated chicken breasts	2 x 250 g	16 - 20 min
Seafood	King prawns	500 g	10 - 16 min
Fish	Sea bream	400 g	8 - 14 min
Desserts	Fluffy cinnamon rolls	6 rolls	25 - 35 min
	Semolina ricotta cake	1000g	40-50 min

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. After defrosting the food shall be cooked.

Ingredient Cluster	Ingredient	Amount	Defrosting time
Fruits	All kinds of berries	500g	6 - 10 min
	Apple sauce/pieces	500g	8 - 12 min
	Plums	500g	8 - 12min
	Peaches	500g	8 - 12 min
Vegetables	Frozen vegetables in a block	500g	8 - 12 min
Fish	Fish fillets	200g	3 - 7 min
	Whole fish	300g	6 - 10 min
	Shrimps	300g	3 - 7min
Beef and Pork Meat	Minced meat	250g	13 - 17 min
	Goulash meat	400g	18 - 22 min
	Cutlets	250g	13 - 17 min
	Sausages	250g	8 - 12 min
Poultry	Whole chicken	1200g	25 - 35 min
	Chicken breast	400g	13 - 17 min
	Chicken drumsticks	400g	11 - 15 min
Baked goods	Puff pastry	300g	8 - 12 min
	Sponge cake	500g	13 - 17 min
	Cinnamon Rolls	500g	11 - 15 min
Bread/rolls	Bread rolls	500g	11 - 15 min
	Rye bread	500g	13 - 17 min
	Whole grain bread	500g	13 - 17 min
	White bread	500g	13 - 17 min
Ready meals	Soups	1000g	20 - 30 min
	Stews	1000g	30 - 40 min
	Cooked rice	250g	6 - 10 min

Important

- Do not use liquid from defrosted food for cooking.
- Do not refreeze food once it has thawed.
- Food shall be fully cooked after it is defrosted.

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	8 - 10 min
Side dishes - Rice	500g	8 - 10 min
Casserole	1500g	20 - 30 min
Fish fillet(s)	2 x 200 g	6 - 10 min
Lasagna	1000g	20 - 30 min
Beef/pork meat	250g	10 - 15 min
Poultry	250g	10 - 15 min
Vegetables	500g	8 - 12 min
Soup	1000g	15 - 20 min
Dim sum	400g	8 - 12 min
Pancake(s)	250g	8 - 12 min
Omelette	250g	8 - 12 min
Pizza	2 slices	8 - 12 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 180°C. There are two humidity settings, which are  (humidity off) and  (humidity on).

Voice control

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

Note

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

Cleaning

General

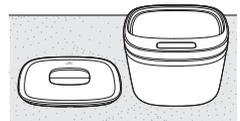
Important

- **Do not use metal kitchen utensils or abrasive cleaning materials as this may damage the surface.**

Note

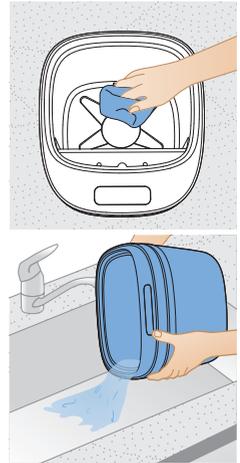
- When using the appliance for the first time, thoroughly clean the cooking chamber by wiping it out with hot water. Also clean the bottom tray, the basket, the cooking pot, and the second layer with hot water and a non-abrasive sponge. (see "Cleaning table").
- Clean the appliance after every use. Remove oil and fat from the cooking chamber and the lid after every use.

1. Press and hold the On/off button to put the appliance in the standby mode.
2. Remove the plug from the wall outlet.
3. Let the appliance cool down for approximately 30 minutes with the lid open.



4. Remove the bottom tray and the basket, cooking pot, and/or second layer accessory to let the Air Cooker cool down more quickly.

5. Remove any residual water by wiping the cooking chamber with soft and dry cloth. You can also take the appliance over the sink and pour out the water.



6. 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 cleaning program "EasyClean" to soften the residues and clean the appliance easily (see "EasyClean program" for more information).

7. 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').



8. Wipe the outside of the appliance with a moist cloth.
9. Make sure the inside of the appliance is fully dry before storing with the lid closed.



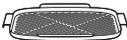
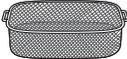
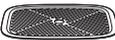
Tip

- 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.

Cleaning Table

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

Note

- Use "EasyClean program" to thoroughly clean the inside of the cooking chamber.

Use the cleaning program

EasyClean Program

The EasyClean program helps to dissolve greasy residuals and deep cleans the cooking chamber. It can be selected and started from the HomeID app and takes 20 minutes.

Limescale Removal

Calcification spots may build up inside the cooking chamber. You can remove these spots after each cooking cycle with the Philips descaler CA6700.

1. Thoroughly wipe the cooking chamber clean with a wet cloth.

Note

- Make sure the appliance is switched off 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 30 ml of the Philips CA6700 descaling liquid or citric acid in the cooking chamber and let it work for around 5 minutes.
 3. When the calcification spots are fully dissolved, soak up the descaling liquid with a dry cloth.
 4. Wipe the cooking chamber clean with a wet cloth and fully dry it.

Note

- Always wear kitchen gloves or disposable gloves when wiping off the descaling liquid from the cooking chamber.
- 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.

Removal of Limescale

Limescale may also build up behind the fan and at the heating panel. You can use regular oven spray to remove the limescale.

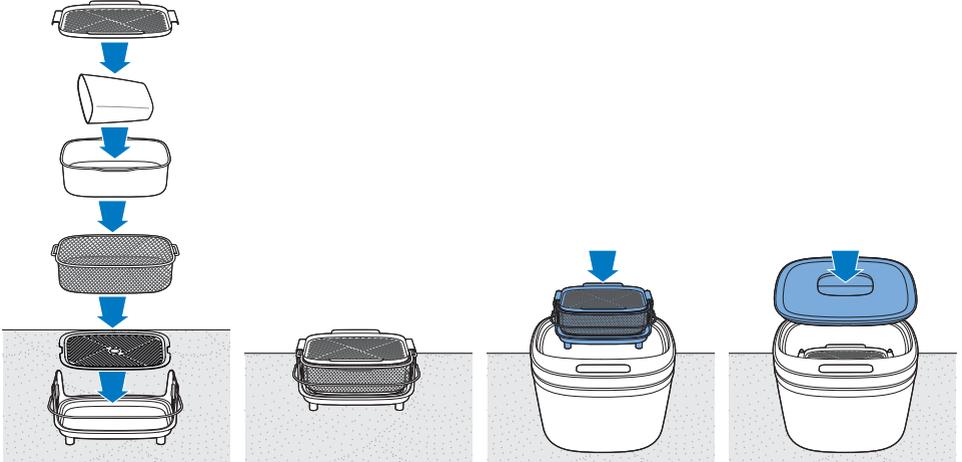
1. Spray the oven spray onto the cover.
2. Let it work for a few minutes.
3. Use a spray bottle with water to remove the oven spray thoroughly.
4. Wipe the residual liquid with a kitchen cloth.
5. Start the EasyClean program and let it run to dissolve remaining residuals.
6. After the EasyClean program is done, wipe the cooking chamber clean and fully dry it.

Note

- Always wear disposable gloves when using a cleaner.

Storage

1. Unplug the appliance and let it cool down.
2. Wipe off any residual water in the cooking chamber. If more water is remaining in the cooking chamber carefully lift the device and pour out the water over the sink.
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

- This symbol means that electrical products shall not be disposed of with normal household waste.
- Follow your country's rules for the separate collection of electrical products.



Declaration of Conformity

Hereby, DAP B.V. declares that the Air Cooker NX0950 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 NX0950 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

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

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.

Do not unplug the device while the firmware update is running.

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, press and hold the On/Off button + Confirm button for 10 seconds.



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

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.
- The device must be switched on and not in the standby mode. The device must be in the preset selection mode.

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.	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 HomeID 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 HomeID 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.
The droplet on the user interface is solid blue.	You have chosen a cooking method that requires steam.	The blue water droplet indicates that water needs to be filled into the cooking chamber.
There is too much water left in the cooking chamber after the cooking is finished.	You filled in more water than the recommended amount. Always follow the water amount according to the cooking time as indicated on the measuring cup.	Do not exceed the maximum water amount of 250 ml. This will influence your cooking result.
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 in the App, which helps dissolve fatty ingredients and clean your appliance more thoroughly.
	The fan area contains greasy residuals.	This is normal if you use the air Cooker regularly. Refer to chapter "Cleaning" for instructions.
	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 does not light up anymore.	The Air Cooker is not connected to your home WiFi anymore. You might have changed your home WiFi network.	The appliance needs to be in the preset selection mode. Press the on/off button and the confirm button for 10 seconds - the appliance is now reset. In the HomeID app the device must be deleted. The set-up process must be restarted from beginning 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 HomeID 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 HomeID 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 HomeID personal profile.	Got to the personal profile tab in the HomeID app and tap the "remote consent" check box.
There is water in the cooking chamber after cooking.	Water is added in the cooking chamber when the cooking method requires steam. Depending on the cooking time and amount of water that has been filled in, it is normal that a certain amount of water remains in the cooking chamber after the cooking is done.	Remove any residual water by wiping the cooking chamber with soft and dry cloth. You can also take the appliance over the sink and pour out the water.



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