

PHILIPS

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Important

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

Danger

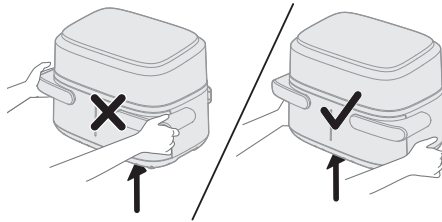
- Do not place the appliance on or near a hot gas stove or all kinds of electric stove and electric cooking plates, or in a heated oven.
- Never immerse the appliance in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the pan, to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is being operated.
- Do not fill the pan with oil as this may cause a fire hazard.
- Do not use the appliance, if the plug, the mains cord or the appliance itself is damaged.
- Never touch the inside of the appliance while it is being operated.
- Never put any amount of food that exceeds the maximum level indicated in the pan.

- Always make sure heater is free and no food stuck in heater.
- Before first use, the cord holder must be assembled onto the device.
- Be careful when cleaning the upper area of the cooking chamber, Hot heating element, edge of metal parts.
- Do not plug in before taking out the packaging material and cord holder in the drawer.

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, protected by an earth leakage circuit breaker.
- Always make sure that the plug is inserted into the wall socket properly.
- This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- The accessible surfaces may become hot during use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of the reach of children less than 8 years.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space at the back, on both sides and above the appliance. Do not place anything on top of the appliance.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air released at the handle position when you remove the pan from the appliance.
- Never use light ingredients or baking paper in the appliance.
- Storage of potatoes: The temperature shall be appropriate to the potato variety stored and it shall be above 6 °C to minimize the risk of acrylamide exposure in the prepared foodstuff.
- Never fill the pan with oil.
- Since this Airfryer has a big chamber, its electric power is large. Do not operate other powerful appliances on the same circuit at the same time (e.g., kettles, electric grills, and the like). Else, it can happen that the circuit breaker in your house installation responds and the power at this socket fails.
- Since this Airfryer has a big chamber, its weight is heavy when full of food. Never just use one hand to hold the handle.
- Do not use the appliance for any other purpose than described in this manual and use only original Philips accessories.
- Do not let the appliance operate unattended.
- The pan, divider, and accessories placed inside the cooking chamber becomes hot during and after use of the appliance, always handle carefully.

- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time. Refer to the instructions of the on-line direction for use manual.
- Do not use pan handle to hold the device.



- The cord holder also serves as a spacer, by creating distance between the device and the wall to prevent heat accumulation. Never remove this spacer.
- Do not put the pan on UI panel as it might fall down and cause hurt.

Caution

- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- Always disconnect the appliance from the supply if it is left unattended and before you assemble, disassemble, store or cleaning.
- Place the appliance on a horizontal, even and stable surface.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- Always return the appliance to a service center authorized by Philips for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown.
- Remove burnt remnants. Do not fry fresh potatoes at a temperature above 180°C (to minimize the production of acrylamide).
- Always make sure that the food is fully cooked in the Airfryer.
- Be careful when pouring out the cooked food and be careful not to let the accessories fall out.
- When using the XXL pan, make sure that the left and right programs are the same.
- This appliance is provided with a short power supply cord to reduce the risk of entanglement or tripping which can occur with a longer power-supply cord.
- Extension cords may be used if care is exercised in the use. If an extension cord is used:
 - The marked electrical rating of the cord must be as great as the rating of the appliance.

- The cord should be arranged so that it will not drape over the edge of the counter or table top where it could be pulled by children or tripped over unintentionally.
- The extension cord should be a grounded type 3-wire cord.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Electromagnetic fields (EMF)

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

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.

Warranty and support

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

Introduction

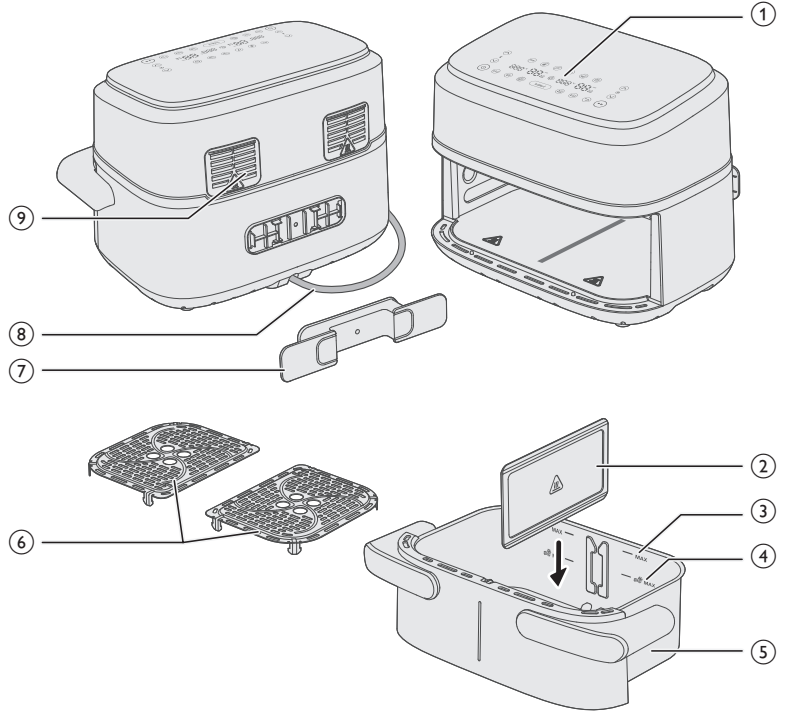
Congratulations and welcome to the Philips Family!

To fully benefit from the support that we offer, register your product at www.philips.com/welcome.

The dual baskets Airfryer with detachable divider provides you flexibility of selecting different capacity pan, you can cook 1-2 food portion in 3.55L small pan and large food portion for whole family in 7.1L XXL pan without divider. Additionally, you could prepare two different ingredient with various cooking temperature and cooking time, and have them finished at the same time.

It comes with the HomeID app, which gives you step-by-step guidance and hundreds of mouthwatering meals with specific settings for your dual basket airfryer. Download the app by using the QR code on the pack.

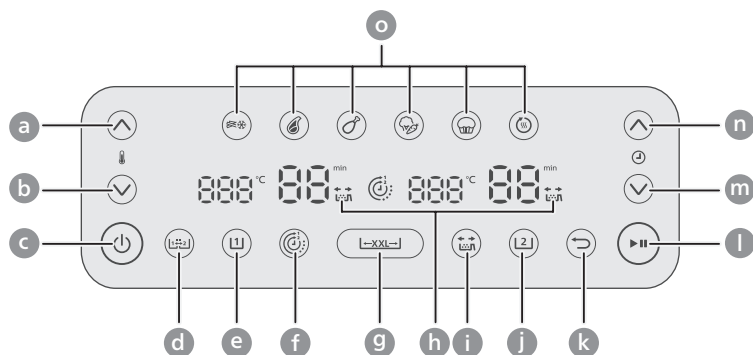
General description



Main parts

- 1 Control panel
- 2 Detachable divider
- 3 MAX indication for ingredients
- 4 MAX indication for frozen potato based snacks
- 5 7.1L XXL pan
- 6 Bottom plates
- 7 Cord holder
- 8 Power cord
- 9 Air Outlets

Control panel description



- a Temperature up
- b Temperature down
- c On/off button
- d Copy function button
- e Left pan button
- f Time function button
- g XXL pan button
- h Shaking reminder indication
- i Shaking reminder button
- j Right pan button
- k Back button
- l Start/pause button
- m Time down button
- n Time up button
- o Preset buttons

Description of functions



Copy function

You can set the time and temperature for one pan and copy the setting with the other pan by pressing the copy function button.



Time function

Automatically syncs the cook time to ensure both pans finish cooking at the same time, even if there are different cook times.



Shaking reminder

Press the shaking reminder button to enable or disable alerts that remind you to shake or turn your food twice during cooking for more even results. You will hear a “beep” and see a shaking icon flashing beside the time display.

Presets

You can choose from 6 presets. Presets are cooking programs that give recommendation for temperature and cooking time based on a certain amount of food. For further details see chapter “Cooking with Presets”.



Frozen fries



Steak



Chicken
drumsticks



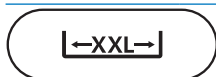
Mixed
vegetables



Cake/Muffin



Reheat



XXL pan button

You can cook in one 7.1L of XXL pan by removing the divider and pressing the XXL pan button.



Back Button

Use the back button if you mistakenly chose the wrong preset/function.

Sound notifications

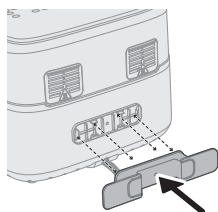
Sometimes you hear a sound, for example when the appliance has finished cooking, or when there is an action required during cooking, e.g., shaking or turning food.

Before first use

- 1 Remove all packing material.
- 2 Remove any stickers or labels (if applicable) from the appliance.
- 3 Thoroughly clean the appliance before first use (see chapter “cleaning”).
- 4 Take out the cord holder from pan and attach it to the designated area on the back of device by clicking it into place.

Caution

- **The cord holder also serves as a spacer, by creating distance between the device and the wall to prevent heat accumulation.**



Preparations before first use

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

Note

- Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and affect the frying result.

- Do not place the operating appliance near or underneath objects that could be damaged by steam, such as walls and cupboard.

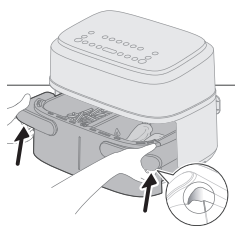
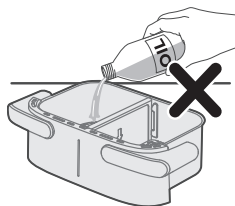
Using the appliance

Caution

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

Note

- During cooking or immediately after cooking, if you want to pull out the pan, please hold the groove position of side handles to take out pan, to avoid being scalded by the hot air flow coming out from appliance.

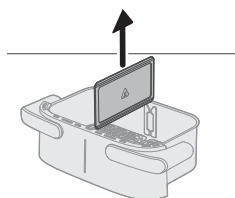


Cooking in the XXL pan

To cook a large portion of a single food, remove the divider and use the entire cooking space of 7.1L XXL pan.

Cooking with food table

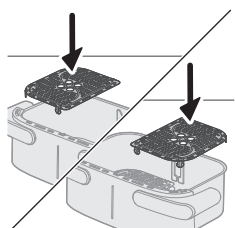
- 1 Take out the divider.

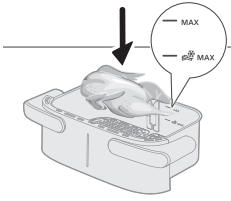


- 2 Put the bottom plates into the pan accordingly.

Note

- It is normal to apply some force to place the bottom plates in the pan.





3 Put the ingredients in the pan.

Note

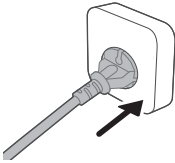
- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the pan beyond the 'MAX' indication as this could affect the quality of the end result.



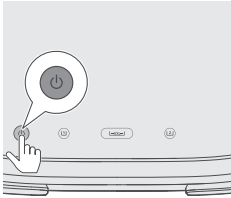
4 Put the pan into the Airfryer.

Caution

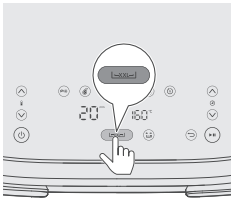
- **Do not touch the pan or the basket during and for some time after use, as they get very hot.**



5 Put the plug in the wall outlet.



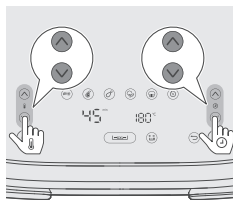
6 Press the power On/Off button to switch on the appliance.



7 Press the XXL button.

Note

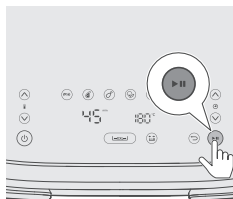
- Do not select the Left pan button (L) or Right pan button (R) for XXL pan cooking without divider. It might result in undercooked results.



- 8 Press the temperature up/down button and time up/down button to choose the needed time and temperature (please see food table).

Tip

- Some ingredients require shaking or turning halfway through the cooking time (see 'Food table'). To remind you of shaking the ingredients, press the shaking reminder button "🔊" to enable this function.



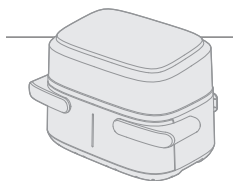
- 9 Press the Start/Pause button to start the cooking process.

Note

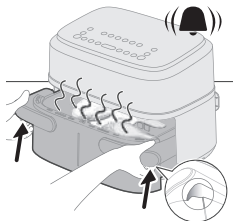
- If ingredient require shaking or turning halfway through the cooking time ("beep" sound and shaking notification will flash if shaking reminder enabled), pull out the pan with the basket, and shake it over the sink. Then put the pan back into the appliance.



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



- 11 Hold the groove position of side handles to pull out the pan and check if the ingredients are ready.



Caution

- **The Airfryer pan is hot after the cooking process. Always place it on a heat resistant work top (eg. trivet, etc.) when you remove the pan from the device.**
- **During cooking or immediately after cooking, if you want to pull out the pan, please hold the groove position of side handles to take out pan, to avoid being scalded by the hot air flow coming out from appliance.**

Note

- If the ingredients are not ready yet, simply slide the pan back into the Airfryer and add a few extra minutes.

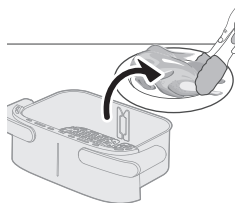
12 Carefully remove the ingredients from the pan with barbecue tongs.

Caution

- Do not tilt the pan when removing the ingredients, as the basket could fall out and oil may splash.
- After the cooking process, the pan, the basket, the interior housing and the ingredients are hot. Depending on the type of ingredients in the Airfryer, steam may escape from the pan.
- Do not touch the pan or the basket during and for some time after use, as they get very hot.

XXL pan food table

Food amount	Temperature (°C)	Time (min)	Note	
Thin frozen fries (7x7mm/0.3x0.3in)	180g	180	23-25	Shake, turn or stir 2-3 times in between
Homemade fries (10x10mm/0.4x0.4 in thick)	800g	180	28-33	Shake, turn or stir 2-3 times in between
Frozen chicken nuggets	800g	200	17-22	shake, turn or stir halfway
Frozen spring rolls	800g	200	10-22	shake, turn or stir halfway
Meat loaf	1000g	150	50-55	Use the baking accessory
Meat chops without bone (around 190g/7oz)	5 pieces	200	18-20	shake, turn or stir halfway
Chicken drumsticks (around 125g/4.5oz)	10 pieces	180	24-27	shake, turn or stir halfway
Chicken breast (around 160g/6oz)	6 pieces	180	18-21	Turn halfway
Whole fish (around 300-400g/11-14oz)	3-4 piece	200	16-20	Turn halfway
Fish filet (around 200g/7oz)	5 pieces	200	15-20	
Mixed vegetables (roughly chopped)	1200g	180	18-22	Set the cooking time according to your own taste. Shake, turn or stir halfway
Muffins (around 40g/piece)	12 pieces	160	20-22	



Cake	500g	140	40-45	Use the baking accessory. The shape should be as flat as possible to avoid that the bread touches the heating element when rising, check the doneness before you take out the cake.
Pre-baked bread/rolls (around 60g/1.2oz)	7 pieces	200	6-10	
Homemade bread	500g	160	40-45	Use the baking accessory. The shape should be as flat as possible to avoid that the bread touches the heating element when rising, check the doneness before you take out the cake.
Whole chicken (1.4kg)	1 piece	180	40-50	Press the whole chicken to keep its body in a relatively flat state before cooking. Try not to make it exceed the Max line to prevent the whole chicken from touching the heating element during cooking.
Chicken legs with root veggies	2 kg	180	45 -60	Shake/Turn chicken legs halfway through the cooking
Whole salmon filet	1.5 kg	180	20-30	n/a
2 x fresh baguette	1 kg	170	25 -40	n/a
Chocolate chip cookies	450 g	180	15 -25	n/a
Lasagne	2 kg	170	40-50	Add cheese on top halfway through the cooking, you can use baking accessory or any form that fits the XXL pan
Apple strudel	2 kg	170	30-45	n/a
Fresh bread rolls	600 g	170	20-35	n/a

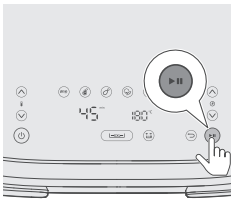
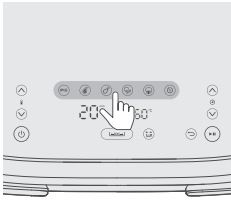
Meatballs with baked gnocch	2 kg	170	20-30	Meatballs are placed in pan and gnocchi are placed together with sauce and cheese in the baking accessory; turn meatballs around halfway through the cooking
Turkey roulade with veggies	2 kg	180	45 -60	Shake/Turn everything halfway through the cooking

Cooking with a preset

- 1 Follow steps 1 to 7 in section "Cooking with food table" to complete the common steps firstly.
- 2 Choose the preset.

Tip




- To change to another preset, press the Back button or deselect preset button and select your needed preset.



- 3 Start the cooking process by pressing the Start/pause button.

XXL pan preset table

Icon	Food amount	Temperature default °C	Time default-min	Note
	800g	180	23	Shake, turn or stir 2-3 times in between
	8 pieces	200	20	
	10 pieces	180	24	shake 1 time, turn or stir halfway

Mixed Vegetables		1200g	180	20	Roughly chopped , Shake, turn or stir halfway
Cake/Muffin		500g	140	40	Cake:Use the baking accessory,The shape should be as flat as possible to avoid that touches the heating element when rising,check the doneness before you take out the cake
Reheat			160	15	Adjust time according to your food type and food amount

Cooking in dual pans

Cooking with Time function

If cooking two foods with different temperatures, and time, use the **Time function** to finish both dishes at the same time.

- 1 Put the bottom plates into the pan accordingly.

Note

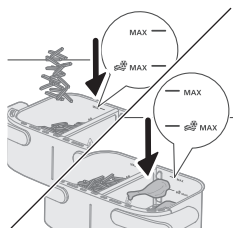
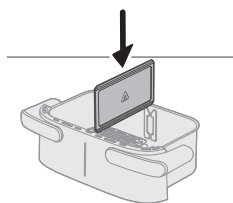
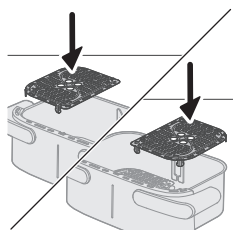
- It is normal to apply some force to place the bottom plates in the pan.

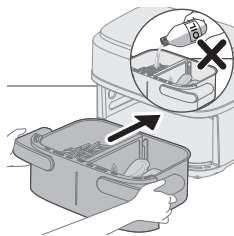
- 2 Put in the divider.

Note

- 3 Place the two ingredients, for example, frozen fries and chicken drumstick, into different baskets.

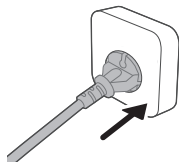
- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the pan beyond the 'MAX' indication as this could affect the quality of the end result.



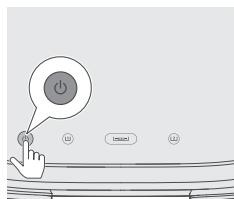


4 Put the pan into the Airfryer.

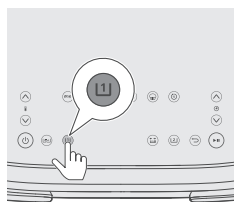
5 Put the plug in the wall outlet.



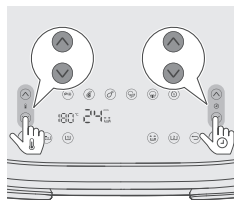
6 Press the power On/Off button to switch on the appliance.

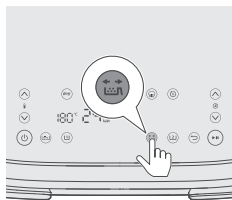


7 Select the left pan. The time and temperature indication on the left side starts blinking.

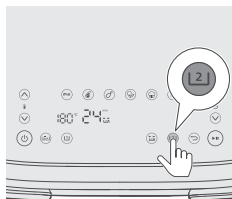


8 Press the temperature up/down button and time up/down button to choose the needed time and temperature.

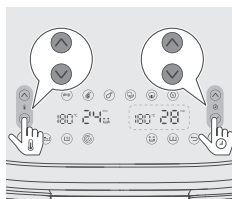




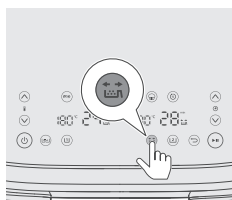
- 9** Press the shaking reminder button to be reminded to shake your food during cooking process if ingredients require shaking or turning during the cooking (For more information, see Note column in Food Table.).



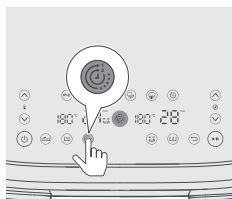
- 10** Select the right pan. The time and temperature indication on the right side starts blinking.



- 11** Press the temperature up/down button and time up/down button to choose the needed time and temperature.



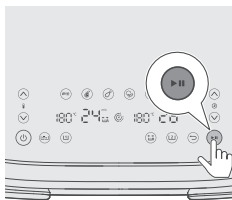
- 12** Press the shaking reminder button to be reminded to shake your food during cooking process if ingredients require shaking or turning during cooking. For more information, see Note column in Food Table.



- 13** Press the Time function button to ensure both dishes finish cooking at the same time.

Note

- If you are cooking two types of foods with different functions, temperatures, and cooking times, and they do not need to finish at the same time, you can skip this step.
- While cooking, if you adjust the time for one pan, the Time function will be disabled, and both pans will operate separately. To reactivate the Time function, press the Start/Pause button, then press Time function button, and press Start/Pause button again to resume cooking.

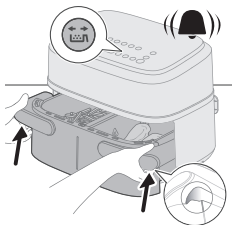


14 Press the Start/Pause button to start the cooking process.

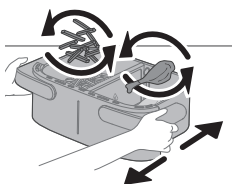
Tip

- To pause both pans, press the Start/Pause button. Press it again to continue cooking for both pans.
- To pause only one pan, select that pan first, then press the Start/Pause button. Press it again to continue cooking for that pan.
- You can use a preset in one pan and manual settings in the other.
- The device automatically pauses when you pull out a pan and resumes cooking when you put it back in.

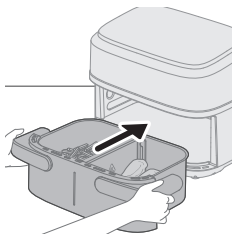
15 When you hear the sound signal of the shaking reminder, pull out the pan by holding side handle with both hands.



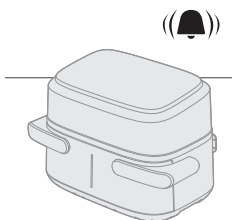
16 Shake the pan over the sink.

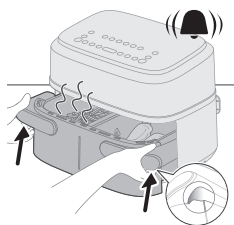


17 Put the pan back into the appliance.

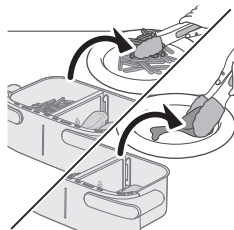


18 When you hear the timer bell, the cooking time has elapsed.





19 Hold the groove position of side handles to pull out the pan and check if the ingredients are ready, if not yet, simply slide the pan back into the Airfryer and add a few extra minutes.



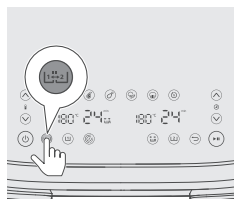
20 Carefully remove the ingredients from the pan with barbecue tongs.

Cooking with Copy function

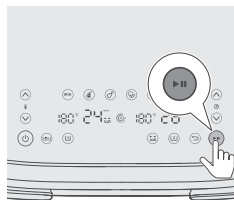
Copy function is used to cook a large amount of the same food or different food using the same temperature and time.

1 Follow steps 1 to 9 in chapter "Cooking with Time function".

2 Press the Copy function button.



3 Press the Start/Pause button to start the cooking process.

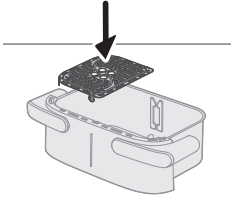


Cooking in small single pan

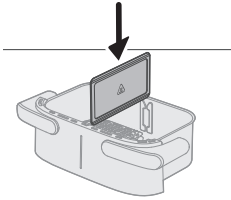
To cook a small portion of a single food in a small single pan.

Cooking with food table

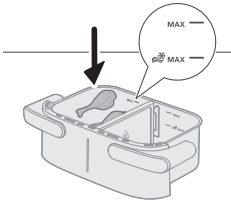
1 Put the bottom plates into the pan accordingly.



2 Put in the divider.



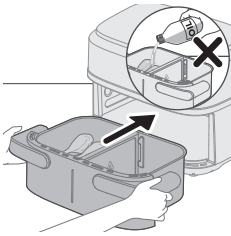
3 Put the ingredients in the left pan.



Note

- Do not exceed the amount indicated in the 'Food table' section or overfill the pan beyond the 'MAX' indication as this could affect the quality of the end result.

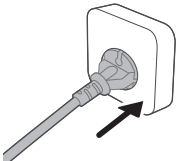
4 Put the pan into the Airfryer.

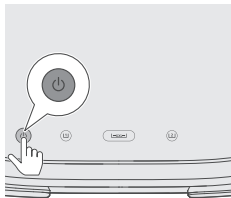


Caution

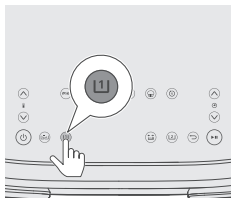
- **Do not touch the pan or the basket during and for some time after use, as they get very hot.**

5 Put the plug in the wall outlet.





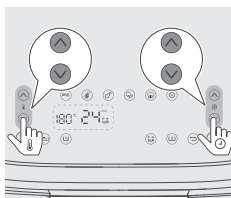
- 6 Press the power On/Off button to switch on the appliance.



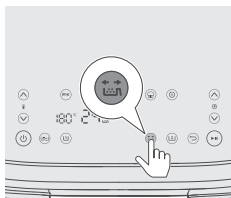
- 7 Select the left pan. The time and temperature indication on the left side starts blinking.

Note

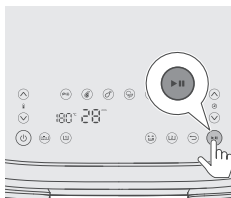
- Do not select "XXL pan" button for small single pan cooking with divider. It might result in overcooked effect and more energy consumption.



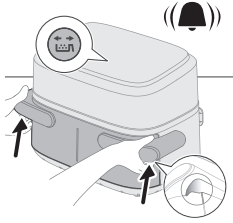
- 8 Press the temperature up/down button and time up/down button to choose the needed time and temperature (please see food table).



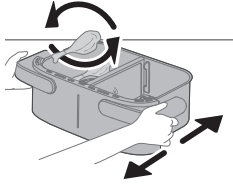
- 9 Press the shaking reminder button to be reminded to shake your food during cooking process if ingredients require shaking or turning during cooking. For more information, see Note column in Food Table.



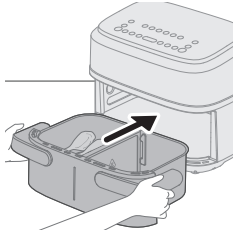
- 10 Press the Start/Pause button to start the cooking process.



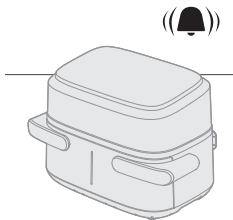
11 When you hear the sound signal of the shaking reminder, pull out the pan by holding side handle with both hands.



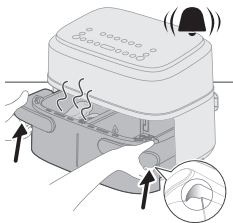
12 Shake the pan over the sink.



13 Put the pan back into the appliance.



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



15 Hold the groove position of side handles to pull out the pan and check if the ingredients are ready.

Caution

- **The Airfryer pan is hot after the cooking process. Always place it on a heat resistant work top (eg. trivet, etc.) when you remove the pan from the device.**

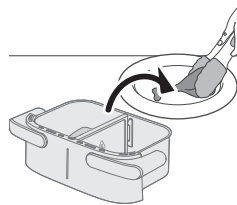
Tip

- If the ingredients are not ready yet, simply slide the pan back into the Airfryer and add a few extra minutes.

16 Carefully remove the ingredients from the pan with barbecue tongs.

Caution

- Do not tilt the pan when removing the ingredients, as the basket could fall out and water may splash.
- After the cooking process, the pan, the basket, the interior housing and the ingredients are hot. Depending on the type of ingredients in the Airfryer, steam may escape from the pan.
- Do not touch the pan or the basket during and for some time after use, as they get very hot.



Single pan food table

Food amount	Temperature (°C)	Time (min)	Note	
Thin frozen fries (7x7mm/0.3x0.3in)	400g	180	24-27	Shake, turn or stir 2-3 times in between
Homemade fries (10x10mm/0.4x0.4 in thick)	400g	180	30-35	Shake, turn or stir 2-3 times in between
Frozen chicken nuggets	400g	200	20-22	shake, turn or stir halfway
Frozen spring rolls	400g	200	15-20	shake, turn or stir halfway
Meat loaf	600g	150	42-47	Use the baking accessory
Meat chops without bone (around 190g/7oz)	2 pieces	200	18-22	shake, turn or stir halfway
Chicken drumsticks (around 125g/4.5oz)	5 pieces	180	25-28	shake, turn or stir halfway
Chicken breast (around 160g/6oz)	3 pieces	180	21-23	Turn halfway
Whole fish (around 300-400g/11-14oz)	1 piece	200	23-25	Turn halfway
Fish filet (around 200g/7oz)	2 pieces	200	24-27	
Mixed vegetables (roughly chopped)	500g	180	18-20	Set the cooking time according to your own taste. Shake, turn or stir halfway
Muffins (around 40g/piece)	6 pieces	160	20-22	Using muffin cup

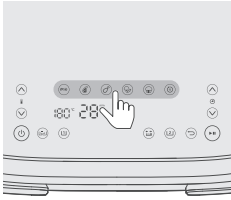
Cake	300g	160	40-45	Use the baking accessory. The shape should be as flat as possible to avoid that the bread touches the heating element when rising, check the doneness before you take out the cake.
Pre-baked bread/rolls (around 60g/1.2oz)	4 pieces	200	10-12	

Cooking with presets

- 1 Follow steps 1 to 7 in chapter "Cooking with food table".
- 2 Choose the preset.

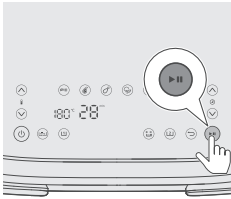
Tip

- To change to another preset, press the Back button or deselect preset button and select your needed preset.





- 3 Start the cooking process by pressing the Start/pause button.

Single pan preset table



	Icon	Food amount	Temperature default °C	Time default-min	Note
Frozen fries		400g	180	24	Shake, turn or stir 2-3 times in between
Steak (150-200g/5-7 oz)		4 pieces	200	22	
Chicken drumstick (around 125g/4.5oz)		5 pieces	180	26	shake 1 time, turn or stir halfway
Mixed Vegetables		500g	180	18	Roughly chopped , Shake, turn or stir halfway

Cake/Muffin (around 50g/2oz)		6 pieces	160	20	Muffin: Use muffin cup
Reheat			160	16	Adjust time according to your food type and food amount

Tip: Keep Warm

- You can keep your food warm in the Airfryer by setting the temperature to 80 degrees and adapt the time as long as you want to keep your food warm. We recommend not to keep your food warm for more than 30 minutes as the quality of the food can decrease.
- If food like French fries loses too much crispness during the keep warm mode, either shorten the keep warm time by switching off the appliance earlier or crisp them up for 2-3 minutes at the temperature of 180°C.

Making home-made fries

To make great home-made fries in the Airfryer:

- For the XXL pan you need 800g / 28 oz and for a single pan 400g / 14 oz of peeled potatoes.
 - Choose a potato variety suitable for making fries, e.g. fresh, (slightly) floury potatoes.
 - It is best to air fry the fries in portions of up to 800 g / 28 oz for an even result. Larger quantities of fries tend to be less crispy than smaller portions.
- 1 Peel the potatoes and cut into fries (10x10 mm / 0.4x0.4 in thick).
 - 2 Soak the potato sticks in a bowl of water for at least 30 minutes.
 - 3 Empty the bowl and dry the potato sticks with a dish towel or paper towel.
 - 4 Pour one tablespoon of cooking oil into the bowl, put the sticks in the bowl and mix until the sticks are coated with oil.
 - 5 Remove the sticks from the bowl with your fingers or a slotted kitchen utensil so excess oil remains in the bowl.

Note

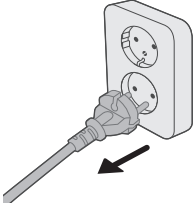
- Do not tilt the bowl to pour all the sticks in the basket at once to prevent excess oil from going into the pan.
- 6 Put the sticks into the basket.

Cleaning

Warning

- **Let the basket, pan and the inside of the appliance cool down completely before you start cleaning.**
- **The pan and basket of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.**

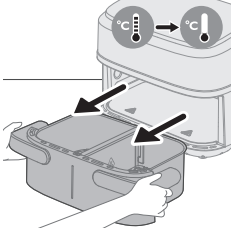
Clean the appliance after every use. Remove oil and fat from the bottom of the pan after every use.



- 1 Press the power On/Off button to switch off the appliance, remove the plug from the wall outlet and let the appliance cool down.

Tip

- Remove the pan and basket to let the Airfryer cool down faster.

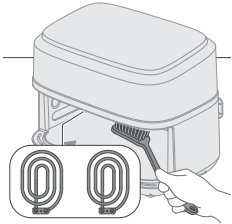


- 2 Dispose of rendered fat or oil from the bottom of the pan.
- 3 Clean the pan, bottom plates, and divider in a dishwasher. You can also clean them with hot water, dishwashing liquid and a non-abrasive sponge (see "cleaning table").

Tip

- If food residues stuck to the pan or basket, you can soak them in hot water and dishwashing liquid for 10–15 minutes. Soaking loosens the food residues and makes it easier to remove. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on the pan or basket and you have not been able to remove them with hot water and dishwashing liquid, use a liquid degreaser.
- If necessary, food residues stuck to the heating element can be removed with a soft to medium bristle brush. Do not use a steel wire brush or a hard bristle brush, as this might damage the coating on the heating element.

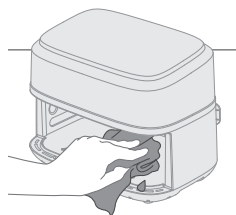
- 4 Clean the heating element with a cleaning brush to remove any food residues.





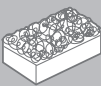
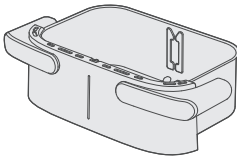
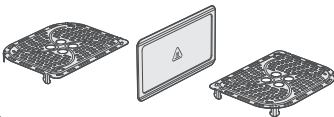
- 5 To prevent scratches, gently wipe the outside of the appliance with an unwrinkled, clean, and soft cloth. Begin with a slightly moistened cloth and follow up with a dry one, if necessary.



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



Cleaning table

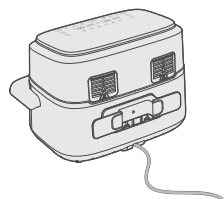
			
	✓	✓	✗
	✓	✓	✗

Storage

- 1 Unplug the appliance and let it cool down.
- 2 Make sure all parts are clean and dry before storing.
- 3 Wrap the cord around the designated cord holder on the backside of the appliance.


Note

- When carrying the Airfryer, always hold it horizontally to prevent the pans from accidentally falling out, which could potentially damage them.
- Always make sure that the removable parts of the Airfryer e.g. removable mesh bottom, etc. are fixed before you carry and/or store it.



Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, visit www.philips.com/support for a list of frequently asked questions or contact the Consumer Care Center in your country.

Problem	Possible cause	Solution
The outside of the appliance becomes hot during use.	The heat inside radiates to the outside walls.	This is normal. All handles and knobs that you need to touch during use stay cool enough to touch.
		The pan, the basket, and the inside of the appliance always become hot when the appliance is switched on to ensure the food is properly cooked. These parts are always too hot to touch.
		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.
My home-made fries do not turn out as I expected.	You did not use the right potato type.	To get the best results, use fresh floury potatoes. If you need to store the potatoes, do not store them in a cold environment like in a fridge. Choose potatoes whose package states that they are suitable for frying.
	The amount of ingredients in the basket is too big.	Follow the instructions in this user manual to prepare home-made fries.
	Certain types of ingredients need to be shaken halfway through the cooking time.	Follow the instructions in this user manual to prepare home-made fries.
The Airfryer does not switch on.	The appliance is not plugged in.	Check if the plug is inserted in the wall outlet properly.
	Several appliances are connected to one outlet.	The Airfryer has a high wattage. Try a different outlet and check the fuses.

Problem	Possible cause	Solution
I see some peeling off spots inside my Airfryer.	Some small spots can appear inside the pan of the Airfryer due to the incidental touching or scratching of the coating (e.g. during cleaning with harsh cleaning tools and/or while inserting the basket).	You can prevent damage by lowering the basket into the pan properly. If you insert the basket at an angle, its side may knock against the wall of the pan, causing small pieces of coating to chip off. If this occurs, please be informed that this is not harmful as all materials used are food-safe.
White smoke comes out of the appliance.	You are cooking fatty ingredients.	Carefully pour off any excess oil or fat from the pan and then continue cooking.
	The pan still contains greasy residues from previous use.	White smoke is caused by greasy residues heating up in the pan. Always clean the pan and the basket thoroughly after every use.
	Breading or coating did not adhere properly to the food.	Tiny pieces of airborne breading can cause white smoke. Firmly press breading or coating to food to ensure it sticks.
	Marinade, liquid or meat juices are splattering in the rendered fat or grease.	Pat food dry before placing it in the basket.
The screen on the Airfryer shows "E1".	The device is broken / has defects.	Call the Philips service hot line or contact the Consumer Care Center in your country.
	Your Airfryer might be stored in a place where it is too cold.	The device is too cold. Leave it at room temperature for at least 60 minutes. If the issue remains, call the Philips service hot line or contact the Consumer Care Center in your country.
The screen on the Airfryer shows "E2".	The divider is not assembled.	Assemble the divider.
	"E2" alert will occur and stop cooking when one small pan just stop cooking and the other small pot start cooking immediately.	Pull out the pan to let device cool down for 2mins and put it back to prepare cooking for the other small pan.
The screen on the Airfryer shows "E4-E12".	The device might have a malfunction.	Try to plug out and plug in the device. If this does not help please call the Philips service hot line or contact the Consumer Care Center in your country.