PHILIPS

NA32X, NA33X
NA34X



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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 operating.
- 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 operating.
- 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.

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 when you remove the pan from the appliance.
- Never use light ingredients or baking paper in the appliance.
- Accessible surfaces may become hot during use.
- 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.
- This appliance is designed to be used at ambient temperatures between 5°C and 40°C.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Keep the mains cord away from hot surfaces.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- 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 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 in the manual.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you pull the pan out of the appliance.
- Do not plug in the appliance or operate the control panel with wet hands.

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).
- Be careful when cleaning the upper area of the cooking chamber: Hot heating element, edge of Metal parts.
- Always make sure that you have the control over your Airfryer, also when using the remote function or delayed start.
- When cooking fatty food, the Airfryer could emit smoke. Pay special attention when using the remote control function or delayed start.
- Make sure that only one person at a time is using the remote control function.
- Be cautious when cooking easy perishable food with the delayed start function (bacteria may breed).

Electromagnetic fields (EMF)

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

Automatic shut-off

- This appliance is equipped with an automatic shut-off function. If you do not press a button within 20 minutes, the appliance switches off automatically. To switch off the appliance manually, press the power On/off button.

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

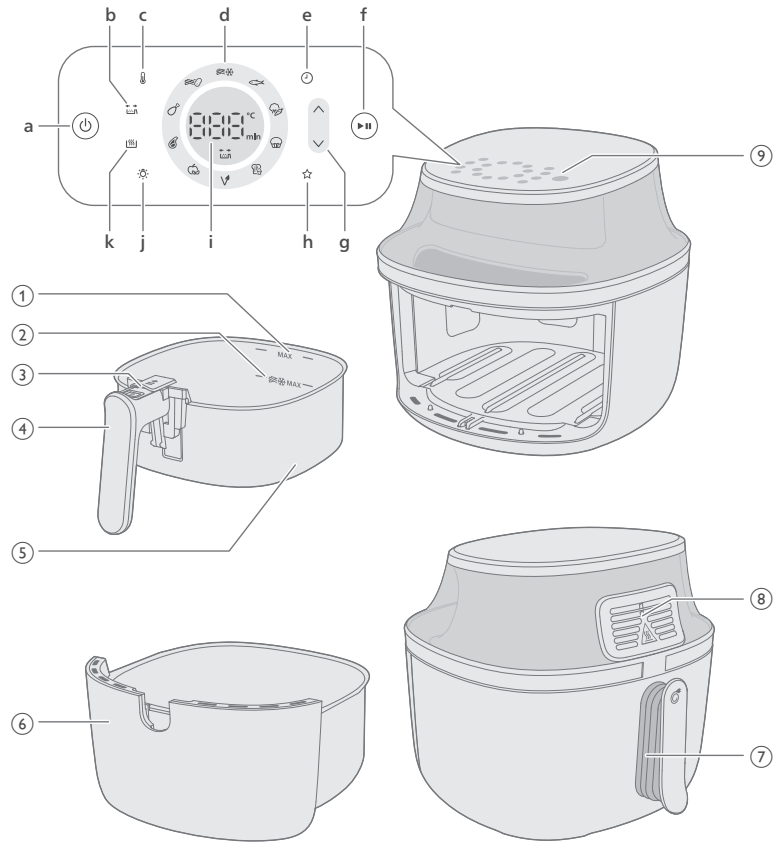
Versuni offers a two-year warranty after purchase on this product. This warranty is not valid if a defect is due to incorrect use or poor maintenance. Our warranty does not affect your rights under law as a consumer. For more information or for invoking the warranty, please visit our website **www.philips.com/support**.

Introduction

Congratulations on your purchase and welcome to Philips!

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

General description



1 MAX indication for ingredients
2 MAX indication for frozen potato based snacks
3 Eject button
4 Basket handle
5 Basket
6 Pan

7 Power cord
8 Air outlets
9 Control panel
   a On/off button
   b Shaking reminder indication

      Your airfryer has a shaking reminder that reminds you to shake, stir or turn your food during cooking to ensure even cooking, particularly for foods with many pieces, like fries, or when cooking items like chicken drumsticks that need to be turned over.

      The shaking reminder will automatically turn on. You can turn off the shaking reminder in the settings by press the button.
   c Temperature button

      You can set the cooking temperature between 40° and 200° Celsius in the manual cooking mode.

      When the temperature is set between 40 - 100°C, you can set a cooking time of up to 24 hours

      When the temperature is set over 100°C, you can set a cooking time of up to three hours.
   d Preset buttons

      See "Cooking with a preset" for details on preset functions.
   e Time button

      You can set the cooking time between 1 minute and 24 hours.
   f Start/pause button
   g Increase and decrease for temperature and time control button
   h Favorite setting

      Your Airfryer comes with a save favorite setting mode. You select your favorite cooking temperature and time, then press and hold the save favorite button. You will hear a beep after the setting is saved. If you want to change your favorite setting, do the previous steps again.
   i Status display

      It shows the remaining time and temperature for cooking.
   j Light button

      You can press the light button to turn it on. When you turn the light on, it will stay on until appliance is turned off automatically. You can also turn off the light by pressing the button.
   k Keep warm button

      Your Airfryer has a keep warm mode that you can activate by pressing the keep warm button at any time before or during cooking. More details can be found in the "keep warm" chapter.

Before first use

1 Remove all packing material including the protective paperboard in/under the drawer.
2 Remove any stickers or labels (if applicable) from the appliance.
3 Remove the protection foil from the display.
4 Thoroughly clean the appliance before first use (see chapter "cleaning").

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

Food table

The table below helps you select the basic settings for the types of food you want to prepare.

Note

- Make sure not to exceed the MAX level indication in the basket when cooking fries for even cooking results.
- Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

When preparing larger amount of food (e.g. fries, prawns, drumsticks, frozen snacks), shake, turn, or stir the ingredients in the pan 2 to 3 times in order to achieve a consistent result.

NA32X (model number)

Ingredients	Max. amount	Temperature	Cooking time	Note
Thin frozen fries (7x7 mm/0.3x0.3 in)	500g	180℃	26-28	Shake, turn, or stir 3 times in between
Homemade fries (10x10 mm/0.4x0.4 in thick)	500g	180℃	34-36	Shake, turn, or stir 3 times in between
Frozen spring rolls	500g	200℃	15-17	Shake, turn, or stir halfway
Hamburger (around 150 g/5 oz)	3 patties	200℃	12-14	Turn halfway
Meat loaf	1000g	150℃	43-45	Use the baking accessory
Meat chops without bone (around 190 g/7 oz)	2 chops	200℃	11-14	Shake, turn, or stir halfway
Chicken drumsticks (around 125 g/4.5 oz)	6 pieces	180℃	24-28	Shake, turn, or stir halfway
Chicken breast (around 160 g/6 oz)	3 pieces	180℃	19-21	Turn halfway
Whole fish (around 300-400 g/11-14 oz)	1 fish	200℃	11-15	
Eggs with toast	2 eggs, 1 toast	160℃	11	egg first 6 min, add toast 5 min
Falafel (50g each, diameter 4cm)	9 pieces	180℃	20-22	Shake, turn, or stir halfway
Dehydrated fruit (apple chips, cut into 2mm slides)	100g	75℃	90	Shake, turn, or stir halfway

Mixed vegetables (roughly chopped)	800g	180℃	12-14	Set the cooking time according to your own taste - Shake, turn or stir 2 times in between
Muffins (around 50g/1.8oz per paper cup)	5 cups	160℃	15-18	

NA33X (model number)

Ingredients	Max. amount	Temperature	Cooking time	Note
Thin frozen fries (7x7 mm/0.3x0.3 in)	800g	180℃	26-28	Shake, turn, or stir 3 times in between
Homemade fries (10x10 mm/0.4x0.4 in thick)	800g	180℃	34-36	Shake, turn, or stir 3 times in between
Frozen spring rolls	700g	200℃	13-15	Shake, turn, or stir halfway
Hamburger (around 150 g/5 oz)	5 patties	200℃	13-15	Turn halfway
Meat loaf	1200g	150℃	51-53	Use the baking accessory
Meat chops without bone (around 190 g/7 oz)	3 chops	200℃	13-16	Shake, turn, or stir halfway
Chicken drumsticks (around 125 g/4.5 oz)	8 pieces	180℃	28-30	Shake, turn, or stir halfway
Chicken breast (around 160 g/6 oz)	4 pieces	180℃	20-22	Turn halfway
Whole chicken (1200g/42oz)	1 piece	180℃	55-65	
Whole fish (around 300-400 g/11-14 oz)	2 fish	200℃	14-16	
Eggs with toast	3 eggs, 2 toasts	160℃	11	egg first 6 min, add toast 5 min

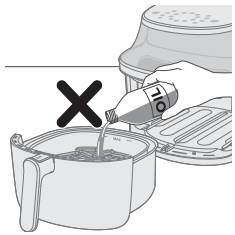
Falafel (50g each, diameter 4cm)	12 pieces	180℃	19-21	Shake, turn, or stir halfway
Dehydrated fruit (apple chips, cut into 2mm slides)	150g	75℃	90	Shake, turn, or stir halfway
Mixed vegetables (roughly chopped)	1000g	180℃	12-14	Set the cooking time according to your own taste - Shake, turn or stir 2 times in between
Muffins (around 50g/1.8oz per paper cup)	7 cups	160℃	15-18	

NA34X (model number)

Ingredients	Max. amount	Temperature	Cooking time	Note
Thin frozen fries (7x7 mm/0.3x0.3 in)	1000g	180℃	26-28	Shake, turn, or stir 3 times in between
Homemade fries (10x10 mm/0.4x0.4 in thick)	1000g	180℃	32-34	Shake, turn, or stir 3 times in between
Frozen spring rolls	800g	200℃	13-15	Shake, turn, or stir halfway
Hamburger (around 150 g/5 oz)	6 patties	200℃	15-17	Turn halfway
Meat loaf	1400g	150℃	51-53	Use the baking accessory
Meat chops without bone (around 190 g/7 oz)	4 chops	200℃	15-18	Shake, turn, or stir halfway
Chicken drumsticks (around 125 g/4.5 oz)	10 pieces	180℃	24-28	Shake, turn, or stir halfway
Chicken breast (around 160 g/6 oz)	5 pieces	180℃	17-19	Turn halfway
Whole chicken (1200g/42oz)	1 piece	180℃	50-65	

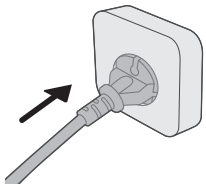
Whole fish (around 300-400 g/11-14 oz)	2 fish	200℃	14-16	
Eggs with toast	4 eggs, 3 toasts	160℃	12	egg first 6 min, add toast 5 min
Falafel (50g each, diameter 4cm)	15 pieces	180℃	21-23	Shake, turn, or stir halfway
Dehydrated fruit (apple chips, cut into 2mm slides)	180g	75℃	90	Shake, turn, or stir halfway
Mixed vegetables (roughly chopped)	1400g	180℃	12-14	Set the cooking time according to your own taste - Shake, turn or stir 2 times in between
Muffins (around 50g/1.8oz per paper cup)	9 cups	160℃	15-18	

Airfrying

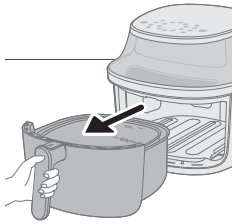


Caution

- **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. Use handles or knobs. 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.**



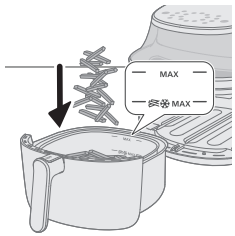
1 Put the plug in the wall outlet.



2 Remove the pan from the appliance by pulling the handle.
3 By pulling the handle, pull the pan out horizontally to remove it from the appliance.

Caution

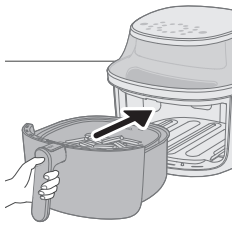
- **Do not pull the pan out at an inclined angle to avoid scratching the pot.**



4 Put the ingredients in the pan.

Note

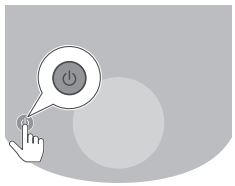
- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the pan beyond the 'MAX' indication as this could affect the quality of the end result.
- Do not exceed the MAX indication with a fries icon for frozen potato based snacks and homemade fries.
- If you want to prepare different ingredients at the same time, make sure you check the suggested cooking time required for the different ingredients before you start to cook them simultaneously.



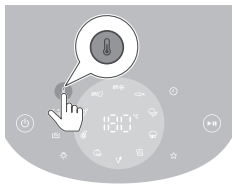
5 Put the pan horizontally back into the Airfryer.

Caution

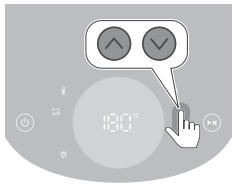
- **Never use the pan without the basket in it.**
- **Do not touch the pan during and for some time after use, as it could get very hot.**
- **Do not put the pan in at an inclined angle to avoid scratching the pot.**



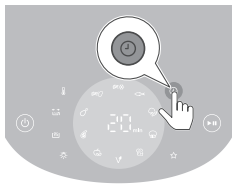
6 Press the power on/off button to switch on the appliance.



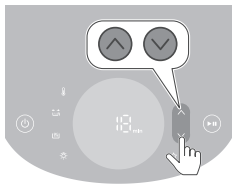
7 Press the temperature button.



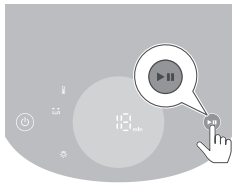
8 Press the increase or decrease button to set the temperature.



9 Press the time button.



10 Press the increase of decrease button to set the time.



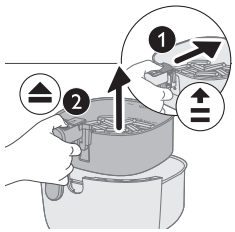
11 Press the start/pause button to start the cooking process.

Note

- During cooking the temperature and time are shown alternately.
- The last cooking minute counts down in seconds.
- Refer to the food table with basic cooking settings for different types of food.

Tip

- While cooking, press the up or down button at any time to change the cooking time or temperature.
- To pause the cooking process, press the start/pause button. To resume the cooking process, press the same button again to continue the cooking process.
- The device is automatically in pause mode when you pull out the pan. The cooking process continues when the pan is put in the appliance again.



Note

- Some ingredients require shaking or turning halfway through the cooking time (see 'Food table'). To shake the ingredients, release the basket from the pan first. Slide the switch on the handle towards the basket to reveal the eject button, then press it to release the basket from the pan. Shake the basket over the sink. Then put the pan with basket back into the appliance.
- If you do not set the required cooking time within 20 minutes, the appliance automatically shuts off for safety reasons.



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

Note

- You can manually stop the cooking process by pressing the start/pause button.

13 Pull out the pan and check if the ingredients are ready.

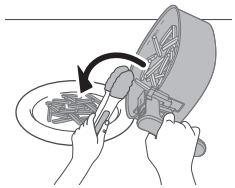
Caution

- **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.**

Note

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

14 Empty the contents into a bowl or onto a plate.



Caution

- **After the cooking process, the pan, the interior housing, the window and the ingredients are hot. Depending on the type of ingredients in the Airfryer, steam may escape from the pan.**

Note

- To remove large or fragile ingredients, use a pair of tongs to lift out the ingredients.
- Excess oil or rendered fat from the ingredients is collected on the bottom of the pan.
- Depending on the type of ingredients cooking, you may want to carefully pour off any excess oil or rendered fat from the pan after each batch or before shaking. Place the pan on a heat-resistant surface. Wear oven-safe gloves to pour off excess oil or rendered fat. Return the pan into the appliance.
- When a batch of ingredients is ready, the Airfryer is instantly ready for preparing another batch.
- Repeat steps 3 to 12 if you want to prepare another batch.

Using the keep warm mode

1 Press the power on/off button to switch on the appliance.
2 Press the keep warm button.
3 Press the start/pause button to activate the keep warm mode.

Note

- To change the keep warm time, press the time down button (1 - 30 minutes).
- The temperature cannot be changed in keep warm mode.

4 To pause the keep warm mode, press the start/pause button. To resume the keep warm mode, press the start/pause button again.
5 To exit the keep warm mode, press the On/Off button.

Tip

- If French fries lose crispness during keep warm mode, either reduce the keep warm time or crisp them up for 2-3 minutes at 180°C.
- During keep warm mode, the appliance's fan and heater turn on intermittently.
- The keep warm mode is for keeping your food warm after cooking and not for reheating.

Using the keep warm mode for presets

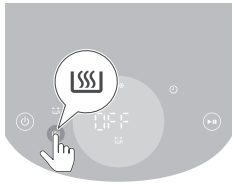


You can activate or deactivate the keep warm mode before or after preset cooking starts.



1 Press the keep warm button after selecting a preset to activate the keep warm mode.

The keep warm mode automatically will be activated after cooking.



2 Press the keep warm button again to deactivate the keep warm mode if needed.

Cooking with a preset

1 Follow steps 1 to 5 in chapter “Airfrying”.
2 Press the desired preset button.
The selected preset is blinking.
3 Start the cooking process by pressing the start/pause button.

Note

- When cooking with fresh fries or frozen potato-based snacks preset, the appliance will automatically remind you to shake the food for even cooking with shake reminder. To disable this reminder, press the frozen potato-based snacks preset and the homemade fries preset simultaneously after turning on the appliance. To re-enable the shaking reminder, repeat this action.
- If you set the time for fresh fries and potato snacks to less than 5 minutes when customizing the preset, the shaking reminder will be disabled.
- The appliance will remind you to shake several times when using one of those two presets. To stop the beeping sound during cooking, pull out the basket to shake the fries. This will silence the sound for this cooking process, but won't turn off the shaking reminder function.

Personalize the preset settings

To save your customized time and temperature for a preset on the Airfryer, you can

1 Press the preferred preset button briefly.
2 Adjust the time and/or temperature.
3 Press the time or temperature button to confirm your settings.
4 Press the time or temperature button again to go back to the main menu.
5 Long press the same preset button until the device beeps.
- The adjusted preset setting is saved.

Restore to the default preset settings

To reset your customized preset settings, you can

1 Select and press the customized preset setting.
2 Long press its preset button until the appliance beeps.
- The selected preset setting is reset to default.

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Presets	Preset time (min)	Pre-set temperature	Weight (Max.)	Remark
 Thin frozen fries	28	180℃	500g	- Frozen Potato based snacks like frozen French fries, potato wedges, criss-cross fries etc. - Shake, turn or stir 3 times in between
 French fries	35	180℃	500g	- Use mealy potatoes - 10 x 10 mm/0.4 x 04 in thick cut - Soak 30 minutes in water, dry then add ¼ to 1 tbsp of oil. - Shake, turn or stir 3 times in between
 Chicken drumsticks	28	180℃	6 pieces	- Up to 6 chicken drumsticks - Shake, turn or stir in between
 Meat chops	14	200℃	2 chops	- Up to 2 meat chops without bone - Turn in between
 Dehydrat-ed fruit	90	75℃	100g	- Cut into 2mm slices - Soak 15 minutes in water, and dry them before cook - Turn in between
 Vegan	20	180℃	9 pieces	- Up to 9 pieces falafel - Shake, turn or stir in between
 Eggs with toast	11	160℃	2 eggs, 1 toast	- Add egg first 6 min, add toast 5 min
 Muffins	18	160℃	5 cups	- Up to 5 cups of muffin
 Mixed vegetables	12	180℃	800g	- Roughly chopped - Use the baking accessory - Stir 2 times in between

Whole fish	14	200℃	300g	-	1 fish, 300g each
Keep warm	30	80℃	N/A	-	Temperature cannot be adjusted

NA33X (model number)

Presets	Preset time (min)	Pre-set temperature	Weight (Max.)	Remark
Thin frozen fries	28	180℃	800g	- Frozen Potato based snacks like frozen French fries, potato wedges, criss-cross fries etc. - Shake, turn or stir 3 times in between
French fries	36	180℃	800g	- Use mealy potatoes - 10 x 10 mm/0.4 x 04 in thick cut - Soak 30 minutes in water, dry then add ¼ to 1 tbsp of oil. - Shake, turn or stir 3 times in between
Chicken drumsticks	30	180℃	8 pieces	- Up to 8 chicken drumsticks - Shake, turn or stir in between
Meat chops	16	200℃	3 chops	- Up to 3 meat chops without bone - Turn in between
Dehydrated fruit	90	75℃	150g	- Cut into 2mm slices - Soak 15 minutes in water, and dry them before cook - Turn in between
Vegan	21	180℃	12 pieces	- Up to 12 pieces falafel - Shake, turn or stir in between
Eggs with toast	11	160℃	3 eggs, 2 toasts	- Add egg first 6 min, add toast 5 min

 Muffins	18	160℃	7 cups	-	Up to 7 cups of muffin
 Mixed vegetables	12	180℃	1000g	-	Roughly chopped - Use the baking accessory - Stir 2 times in between
 Whole fish	16	200℃	600g	-	2 fish, 300g each
 Keep warm	30	80℃	N/A	-	Temperature cannot be adjusted

NA34X (model number)

Presets	Preset time (min)	Pre-set temperature	Weight (Max.)	Remark
 Thin frozen fries	28	180℃	1000g	- Frozen Potato based snacks like frozen French fries, potato wedges, criss-cross fries etc. - Shake, turn or stir 3 times in between
 French fries	34	180℃	1000g	- Use mealy potatoes - 10 x 10 mm/0.4 x 04 in thick cut - Soak 30 minutes in water, dry then add ¼ to 1 tbsp of oil. - Shake, turn or stir 3 times in between
 Chicken drumsticks	28	180℃	10 pieces	- Up to 10 chicken drumsticks - Shake, turn or stir in between
 Meat chops	18	200℃	4 chops	- Up to 4 meat chops without bone - Turn in between
 Dehydrat-ed fruit	90	75℃	180g	- Cut into 2mm slices - Soak 15 minutes in water, and dry them before cook - Turn in between

 Vegan	23	180℃	15 pieces	-	Up to 15 pieces falafel - Shake, turn or stir in between
 Eggs with toast	12	160℃	4 eggs, 3 toasts	-	Add egg first 7 min, add toast 5 min
 Muffins	18	160℃	9 cups	-	Up to 9 cups of muffin
 Mixed vegetables	12	180℃	1400g	-	Roughly chopped - Use the baking accessory - Stir 2 times in between
 Whole fish	16	200℃	600g	-	2 fish, 300g each
 Keep warm	30	80℃	N/A	-	Temperature cannot be adjusted

Cooking with another preset

1. During the cooking process, press preset button to go back to the main menu.
2. Press another preferred preset button.
3. Press the start/pause button again to start the new cooking process.

Save your favorite setting

1. Press the On/Off button to switch on the appliance.
2. Press the Favorite button.
3. Press the temperature button.
4. Select the temperature.
5. Press the time button.
6. Select the time.
7. After selecting time, press the time button to the main menu.
8. Press and hold the button for 2 second to save the settings to your favourite. You will hear a beep after the setting is saved.
9. Press the Start button to start the cooking process.

Cooking with a favorite setting

1. Press the On/Off button to switch on the appliance.
2. Press the favorite button.
3. Press the Start button to start the cooking process.

Making home-made fries

To make great home-made fries in the Airfryer:

- 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 500 g / 18 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 pan at once to prevent excess oil from going into the pan.

6 Put the sticks into the pan.

7 Fry the potato sticks and stir them 2-3 times during cooking.

Cleaning

Warning

- **Unplug from outlet before cleaning**
- **Let the pan and the inside of the appliance cool down completely before you start cleaning.**
- **The pan has 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 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 to let the Airfryer cool down faster.

2 Dispose of rendered fat or oil from the bottom of the pan.

3 Clean the pan and basket 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 heating element.

4 Wipe the outside of the appliance with a moist cloth.

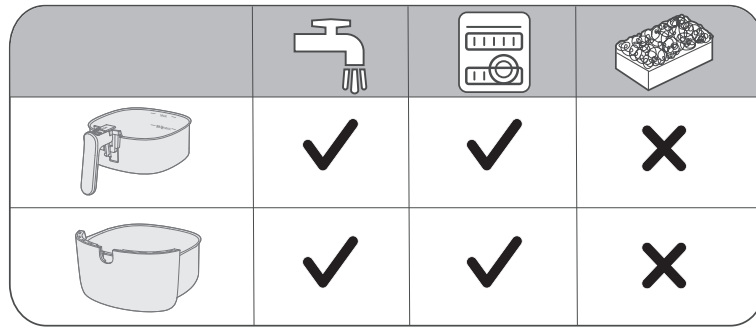
Note

- Ensure the control panel is dry after cleaning by using a cloth to wipe away any moisture.

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

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

7 Clean the window of the appliance with a soft cloth.



Storage

1 Unplug the appliance and let it cool down.

2 Make sure all parts are clean and dry before storing.

Note

- When carrying the Airfryer, hold it horizontally and support the pan at the front to prevent any accidental tilting and potential damage to the parts.
- Always make sure that the removable parts of the Airfryer 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 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.

Problem	Possible cause	Solution
		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 pan 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.
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.

Problem	Possible cause	Solution
	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 pan.
The screen on the Airfryer shows "E1".	Your Airfryer might be stored in a place where it is too cold.	If your device was stored at a low ambient temperature, let it warm up to room temperature for at least 15 minutes before you plug it in again. If the problem persists, call the Philips service hot line or contact the Consumer Care Center in your country.
The screen on the Airfryer shows "E9".	The appliance is plugged into a malfunctioning power strip or in unstable grid conditions.	Unplug the appliance from the power strip and plug it into the wall socket. If the problem persists, call the Philips service hot line or contact the Consumer Care Center in your country.
The screen on the Airfryer shows "E12".	The appliance runs into an error.	Unplug the appliance and plug in again. If the problem persists, call the Philips service hot line or contact the Consumer Care Center in your country.