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› Philips Airfryer HD9200/90 User Manual

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Model: HD9200/90

1. INTRODUCTION

Welcome to the world of healthier cooking with your new Philips Airfryer HD9200/90. This appliance utilizes advanced Rapid Air Technology to circulate hot air, allowing you to fry, bake, grill, roast, and even reheat your favorite meals with significantly less oil. Enjoy delicious, crispy results with up to 90% less fat.



Image: The Philips Airfryer HD9200/90, a compact black appliance, shown with its pull-out basket filled with crispy french fries, demonstrating its primary function.

2. IMPORTANT SAFETY INFORMATION

Please read this user manual carefully before you use the appliance and save it for future reference. Danger, Warning, and Caution notices are provided for your safety.

- **Danger:** Never immerse the appliance in water or any other liquid. Do not rinse it under the tap.
- **Warning:** The surfaces may become hot during use. Always use oven mitts when handling hot components.
- **Warning:** Ensure the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- **Warning:** Do not let the power cord hang over the edge of a table or worktop.
- **Caution:** This appliance is intended for household use only. Do not use it for any other purpose.
- **Caution:** Always place the appliance on a stable, horizontal, and heat-resistant surface. Ensure adequate ventilation around the appliance.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Philips Airfryer HD9200/90:

A. Main Unit: The primary housing of the airfryer, containing the heating element and fan.

B. Temperature Control Dial: Used to set the desired cooking temperature (80°C to 200°C).

C. Timer Dial: Used to set the cooking time (up to 60 minutes).

D. Basket: The removable non-stick basket where food is placed for cooking.

E. Pan: The drawer that holds the basket, collecting any excess oil or drippings.

F. Air Inlet: Located at the top of the appliance.

G. Air Outlet: Located at the back of the appliance.



**Consumes 70% less power and
takes 50% less time***

*Energy cost of cooking one chicken breast (AF setting 160°C no preheat) or salmon filet (200°C, no preheat) vs. using an A class oven.

Image: A user demonstrates the removal of the airfryer basket, which is filled with cooked french fries, from the main unit, highlighting the easy access to food.

4. SETUP

Before first use, follow these steps:

1. Remove all packaging materials and stickers from the appliance.
2. Thoroughly clean the basket and pan with hot water, some dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a moist cloth.
4. Place the airfryer on a stable, horizontal, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space at the back and sides, and 10 cm (4 inches) above the appliance.

5. OPERATING INSTRUCTIONS

Your Philips Airfryer is designed for simple and efficient cooking.

5.1. Preheating

For best results, preheat the airfryer for 3-5 minutes before adding food. Set the temperature dial to your desired cooking temperature and the timer to 5 minutes. The appliance will automatically turn off once the time is up.

5.2. Cooking Process

1. Carefully pull the pan out of the airfryer.
2. Place the ingredients in the basket. Do not exceed the MAX indication.
3. Slide the pan back into the airfryer.
4. Turn the temperature control dial to the required temperature (80°C to 200°C).
5. Turn the timer dial to the required cooking time (up to 60 minutes). The appliance will start heating.
6. During cooking, some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the airfryer.
7. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.
8. Check if the ingredients are ready. If not, simply slide the pan back into the appliance and set the timer for a few extra minutes.

Which Philips Airfryer suits you best?

RapidAir Technology



RapidAir Plus Technology



Unique Starfish design with single basket	Unique Starfish design with dual basket
For everyday dishes	For special dishes
10-12 mins for full basket	7-10 mins for full basket
Pull out the base plate to clean	Detach the basket to clean / dishwasher safe
Rapid airflow from top to bottom	Quadra airflow from all sides

Image: A close-up view of cooked french fries being poured from the airfryer basket onto a plate, ready for serving.

5.3. Rapid Air Technology

The unique 'starfish' design at the bottom of the Philips Airfryer ensures rapid and even circulation of hot air, resulting in perfectly cooked food that is crispy on the outside and tender on the inside, often without the need for flipping.



Only brand with Unique Starfish Design for even cooking

Image: An illustration of the Philips Airfryer's internal structure, highlighting the unique starfish design at the base and arrows depicting the 360-degree hot air circulation for even cooking.

5.4. NutriU App

Discover hundreds of Indian and global recipes tailored for your Philips Airfryer by downloading the NutriU app from your device's app store. The app provides cooking inspiration and guidance for a wide variety of dishes.



Image: A smartphone displaying the NutriU app interface, showcasing different recipe categories and food images, indicating a source for cooking inspiration.

6. CLEANING AND MAINTENANCE

Clean the appliance after every use.

6.1. Cleaning the Pan and Basket

The pan and basket have a non-stick coating and are dishwasher-safe. You can also clean them with hot water, dishwashing liquid, and a non-abrasive sponge. For stubborn food residues, soak the pan and basket in hot water with some dishwashing liquid for approximately 10 minutes.

6.2. Cleaning the Main Unit

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

7. TROUBLESHOOTING

If you encounter issues with your Airfryer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
The Airfryer does not work.	The appliance is not plugged in.	Put the mains plug into an earthed wall socket.
The ingredients are not cooked evenly.	Some ingredients need to be shaken halfway through the preparation time.	Shake the basket halfway through the cooking process.
White smoke comes out of the appliance.	Fatty ingredients are being cooked.	This is normal. Ensure the pan and basket are clean after each use.
Fresh fries are not crispy.	You did not use the right type of potato or did not add enough oil.	Use fresh potatoes suitable for frying. Add a tablespoon of oil for crispier results.

8. SPECIFICATIONS

- Model:** HD9200/90
- Capacity:** 4.1 Liters
- Wattage:** 1400 Watts
- Product Dimensions:** 35.5D x 35.5W x 33.8H Centimeters
- Item Weight:** 5.52 kg
- Temperature Range:** 80°C - 200°C
- Timer:** Up to 60 minutes with auto-off
- Material:** Plastic with non-stick coating
- Dishwasher Safe Parts:** Yes (Basket and Pan)
- Control Method:** Manual dials

9. WARRANTY AND SUPPORT

Your Philips Airfryer HD9200/90 comes with an additional 1-year warranty provided by Philips, ensuring peace of mind. For any product support, service, or warranty claims, please contact Philips customer service or visit the official Philips website for your region.

Keep your purchase receipt as proof of purchase for warranty purposes.