PHILIPS

HD9880

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

- 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 basket, 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 basket.
- 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. 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 backing 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, basket and accessories 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.

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 authorised by Philips for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for 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 minimise the production of acrylamide).
- Be careful when cleaning the upper area of the cooking chamber: Splatter shield, hot heating element, edge of Metal parts.
- Always make sure that the food is fully cooked in the Airfryer.
- 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

The Airfryerr 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 10 minutes of no user interaction. To switch off the appliance manually, long press the rotary button.

Recycling

- This symbol means that electrical products shall not be disposed of with normal household waste. (Fig. 1)
- Follow your country's rules for the separate collection of electrical products.

Warranty and Support

Philips offers a 2-year warranty on this product after purchase.
This warranty is not valid if a defect is due to incorrect use or poor maintenance. More information is available online, please visit our website **www.philips.com/support**.

Declaration of Conformity

Hereby, DAP B.V. declares that the Airfryer HD9880 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 Airfryer HD9880 is equipped with a WiFi module, 2.4GHz 802.11 b/g/n with a maximum output power of 92,9mW EIRP.

Software and firmware updates

Updating is essential to safeguard your privacy and the proper functioning of your Airfryer and the app.
Please always update the app to the latest version.
The Airfryerr is updating the appliance firmware automatically.

Note
- To enable the Airfryer to update to the latest firmware version, make sure your Airfryer 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 Airfryer is in stand-by mode. This update takes a few minutes. During this time the Airfryer 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 Airfryer, select the factory reset function in the Tools → Settings menu.
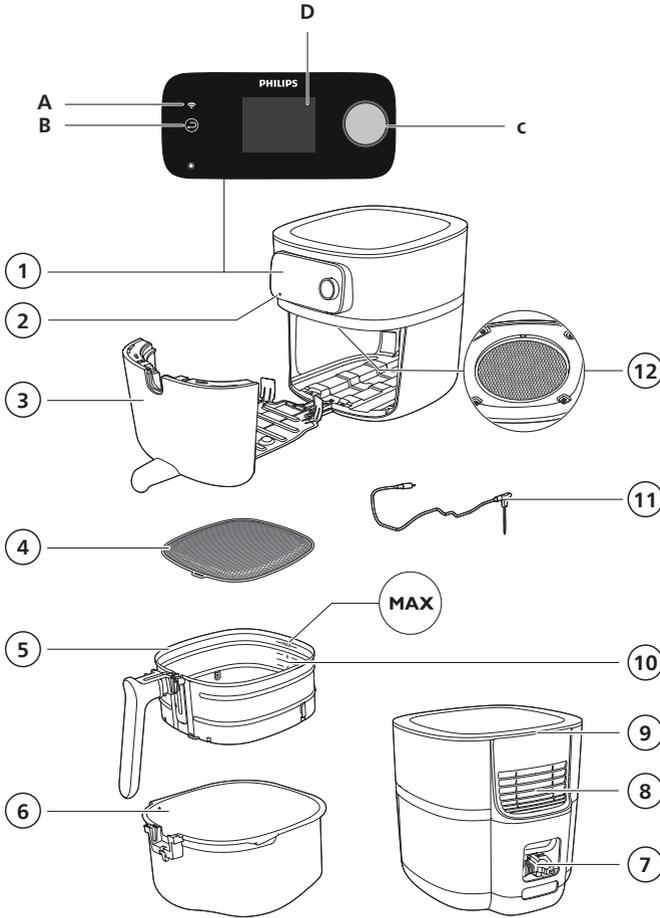Your Airfryer is then no more connected to your home WiFi and not paired with your smart device anymore.

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**.

1. Control panel
   A. WiFi indicator
   B. Return button
   C. Rotary button
   D. Display
2. Food thermometer socket
3. Drawer
4. Removable mesh bottom
5. Basket with removable mesh bottom
6. Pan
7. Cord storage compartment
8. Air outlets
9. Air inlet
10. Filling level indication
11. Food thermometer
12. Splatter shield

Rotary and back button

The rotary button is your central control. You can turn and press it to go through different menu options and confirm an action.
Short press the rotary button: turn on the appliance.
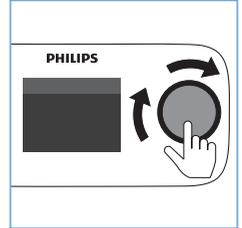**Long press the rotaty button**: turn off the appliance.
After the appliance is switched on:
Press the rotary button: confirm an action.
Turn the rotary button: go through different menu options or change the cooking setting.
Short press the back button: go back to the previous step.
Long press the back button: go back to the main menu.

Auto-Cook programs

The Auto-Cook programs are one of the key features of your Airfryer. You can choose from a variety of food items.
Set the filling level of your ingredients, or tell the Airfryer how many pieces of ingredients (for example chicken drumsticks) you have put into the basket, the Airfryer will automatically cook your food.
If an interaction is needed during cooking (e.g. shaking of fries), the Airfryer will notify you.

Food Thermometer

Your Airfryer comes with a food thermometer, which can be used to cook your food to the desired doneness level. Put one end of the food thermometer to the food and the other end to the food thermometer socket (see chapter "food thermometer").
You can use the food thermometer in cooking modes "**Food thermometer**" and in "**Auto-Cook programs**".
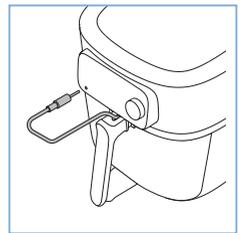
Cooking time

In cooking mode "**Manual cooking**", you can set the cooking time from 1 minute to 180 minutes.
In cooking mode "**Auto-Cook programs**", you do not need to set a cooking time as the Auto-Cook program cooks your food based on your portion sizes or desired doneness level.
In cooking mode "**Food thermometer**", you do not need to set a cooking time as the cooking is automatically finished as soon the set temperature of the food thermometer is reached.

Cooking temperature

In cooking modes "**Manual cooking**" and "**Food thermometer**" you can set the cooking temperature from 40°C to 200°C.
In cooking mode "**Auto-Cook programs**", you do not need to set a cooking temperature because the cooking temperature is set automatically.

Core temperature

In cooking mode "**Food thermometer**", you can set the core temperature of the food. The temperature at the center of the food will reach the set core temperature at the end of the cooking process.

Note
• The core temperature does not equal to the cooking temperature.

High and low air speeds

Your Airfryer comes with two different air speed settings, a low Air Speed (⊛) and a high Air Speed (⊛).
In cooking mode "**Auto-Cook programs**", the air speed is set automatically.
In cooking modes "**Manual cooking**" or "**Food Thermometer**", you need to set the air speed manually.
For typical oven dishes, such as lasagna, roasts, cakes etc., and for a long cooking time, use the low air speed. For typical Airfryer applications, such as fries, chicken nuggets, fish fingers etc. and for a shorter cooking time, use the high air speed.

Keep warm function

Your Airfryer has a keep warm mode. You can either activate keep warm directly after cooking or switch to keep warm from the main menu.

My programs

You can save your favourite Auto-Cook programs, recipe settings or manual cooking settings under "**My programs**". Your list can save up to 20 entries. Select an item and start cooking right away.

Cooking history

You can find your recently cooked items in "**Cooking history**". You can see the most recent 20 cooking history entries. Select an item and start cooking right away.

Rating functionality

You can rate the Auto-Cook programs and all NutriU recipes after cooking. The rating is automatically saved and you can find it in "**My Programs**" and in "**Cooking history**". Your rating will help improve the Auto-Cook programs and recipes.

Cleaning reminder

From time to time you get a reminder to clean the interior of your Airfryer. In "**Settings**" you can disable the cleaning reminder.

Shaking reminder

When you cook with a manual setting, after half of the set cooking time you will get a shaking reminder. In "**Settings**" you can disable the shaking reminder.

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.

Text wizard

All menu screens come with a text wizard, which helps you to navigate through the menu.

Before first use

1. Remove all packing material.
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

Placing the removable mesh bottom

1. Open the drawer by pulling the handle.

2. Remove the basket by lifting the handle.

3. Insert the removable mesh bottom into the slot on the right bottom side of the basket. Push the mesh bottom down until it locks into position ("click" on both sides).

4. Put the basket in the pan.
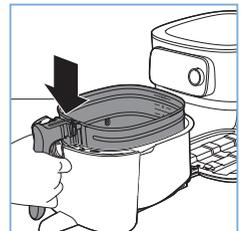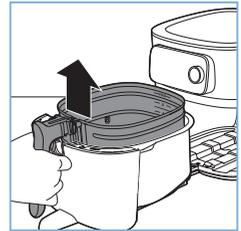
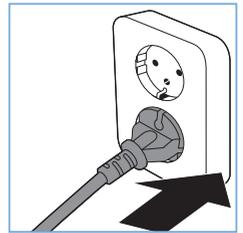**5.** Slide the drawer back into the Airfryer by the handle.

> **Note**
> • Never use the pan without the basket.

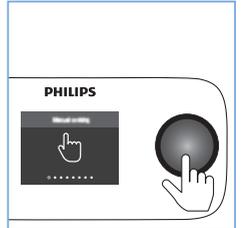## Connecting the Airfryer to the NutriU App

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

1. Plug in the appliance

2. Press the rotary button to turn on the appliance.

> **Note**
> • When you switch on the appliance for the first time, you will be asked to select the language.
> • You can change the language at any time in menu "**Settings**".

3. Scroll through the list until the language you prefer is highlighted.
4. Press the rotary button to confirm and continue.
5. Choose the weight and temperature unit from the list.

> **Note**
> • In the next screen you can decide whether to connect the appliance to your smart device right away or do it later.

6. If you decide to connect the appliance to your smart device right away, navigate to option "**Yes, please**".

Note

- We recommend downloading the NutriU app and add your Airfryer to the app as soon as you set up your appliance for the first time. This enables you to use the Airfryer to its full extent, for example, to enjoy remote cooking (start recipes or Auto-Cook programs from the app, get notifications when food is done, etc.) and to get the latest firmware updates.

7. A QR code displays. Scan it to download the NutriU app.

Tip

- You can also download the NutriU app from the App Store or from the website **www.philips.com/NutriU**.

8. Open the NutriU app and follow the registration process.
9. Follow the steps in the app to connect your Airfryer to your WiFi and pair your Airfryer with your smart device.

Important

- **Remote control: you can remotely control your Airfryer through the app (e.g. send a recipe, pause cooking, etc.) only if you have checked off the "remote consent" in the NutriU app, to be found in your NutriU profile.**
- **Make sure to connect your Airfryer to a 2.4 GHz 802.11 b/g/n home WiFi network.**
- **Single user pairing: the Airfryer can be remotely controlled by only one user at the same time. If a second user wants to control the Airfryer and use the NutriU 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 Airfryer.**

WiFi indicator

The WiFi indicator is off.	WiFi is disabled.
The WiFi indicator is on.	WiFi is enabled and connected to the router.
The WiFi indicator is blinking slowly.	WiFi connection is ongoing.
The WiFi indicator is blinking fast.	WiFi connection error.

Note

- You can turn WiFi on or off in Settings – WiFi settings – Turn OFF / ON WiFi.
- You can start the WiFi setup in Settings – WiFi settings – WiFi Setup mode.
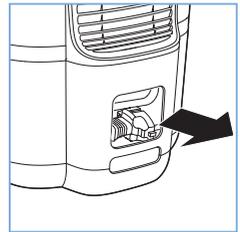
Using the Airfryer

1. Place the appliance on a stable, horizontal, level and heat-resistant surface. Make sure the drawer can be opened completely.
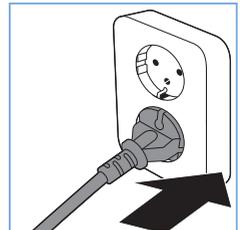
Note

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

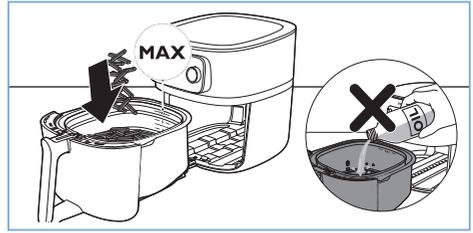2. Pull the power cord out of the cord storage compartment at the back of the appliance.

3. Put the plug in the wall outlet.

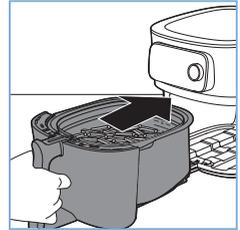4. Open the drawer by pulling the handle.

5. Put the ingredients in the basket.
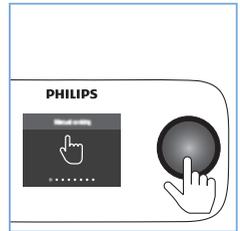

Note
- Do not overfill the basket beyond the "MAX" indication as this could affect the quality of the end result.

6. Slide the drawer back into the Airfryer.

7. Press the rotary button to turn on the appliance.

8. Select the cooking mode you would like to use (see chapter "Cooking Modes").

9. Follow the steps on the display. The steps vary depending on the chosen cooking mode.

Caution
- **Never use the pan without the basket in it. If you heat up the appliance without basket, use oven gloves to open the drawer. The edges and inside of the drawer become very hot.**
- **Do not touch the pan and basket during and for some time after use, as they get very hot.**

10. Press the rotary button to start cooking or turn if you want to change a cooking setting. The setting that can be changed is illuminated on the display. Press the rotary button and turn to change the setting.

11. When you hear the timer bell, it is time to shake your food or the cooking time has elapsed.

Note

- Always make sure that your food is fully cooked before serving.

- Some Auto-Cook programs notify you when shaking or turning of your food is required. The Airfryer will send out a sound signal when it is time to shake or turn.

- The best way to shake is to open the drawer and lift the basket out of the pan and shake it. Then slide the pan with the basket back into the appliance. The appliance will automatically resume cooking.

- To cancel any ongoing process, go back to the main menu by pressing the return button ((↩)).

12. Open the drawer by pulling the handle and check if the ingredients are ready.
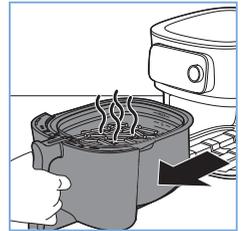
Note

- If the ingredients are not ready yet, simply slide the drawer back into the Airfryer by the handle and add a few extra minutes by using the "**Add more time**" option.

13. To remove small ingredients (e.g. fries), lift the basket out of the pan by the handle.
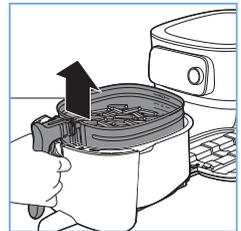
Caution

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

14. Empty the basket contents into a bowl or onto a plate. Always remove the basket from the pan to empty contents as hot oil may be at the bottom of the pan.
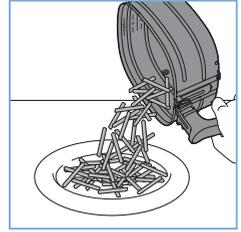

Note
- To remove large or fragile ingredients, use a pair of tongs to lift out ingredients.
- Excess oil or rendered fat from the ingredients is collected on the bottom of the pan.
- Depending on the type of ingredients cooked, you may want to carefully pour off any excess oil or rendered fat from the pan after each batch or before shaking or re-placing the basket in the pan. Place the basket on a heat-resistant surface. Wearing oven-safe gloves, lift the pan off tracks and place on heat- resistant surface. Pour off excess oil or rendered fat. Return the pan to the drawer and the basket to the pan.
- When a batch of ingredients is ready, the Airfryer is instantly ready for preparing another batch.
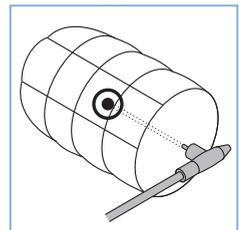
Using the food thermometer

Placing the food thermometer

The food thermometer can be used for steak, meat chops, chicken breast, fish fillet, etc.
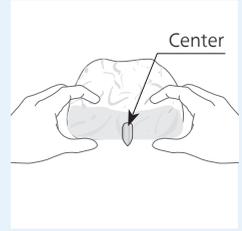Clean the food thermometer before and after use - use warm and soapy water.

1. Insert the thermometer into the center of the thickest part of the food.
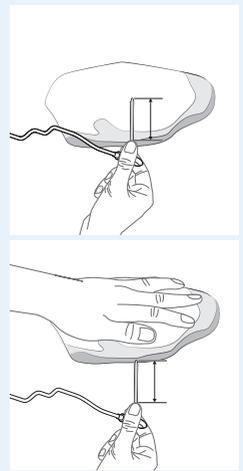
Note

- Make sure the tip of the thermometer is inserted straight into the center of the thickest part of the food, not angled toward the bottom or top of it.

Center

- Make sure the thermometer is close to but not touching the bone and away from any fat or gristle.
- The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits the thickest part so desired results are achieved.
- When airfrying a whole chicken, make sure that the probe does not go all the way through the breast into the cavity.
- Do not use the food thermometer if your food is less than 2cm thick.

Tip

- Follow the steps below to guide the probe to the center of the food.

  1. Grab the metal stem of the thermometer and locate the tip to the center of the food.

  2. Keep your fingers on the same grab position and insert the probe to the center of the thickest part of the food.

Note

- Depending on the food item, it is not always necessary to insert the metal stem of the food thermometer completely.

Caution

- **The tip of the food thermometer is pointed.**

Dos	Don'ts
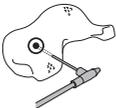
Measure the thickness of your food

You can use the food thermometer to measure the thickness of your food.

1. Place the food thermometer next to the food and check which marking reaches the top of the food.
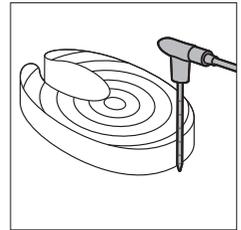
2. Set the value from 1 to 6 in the Airfryer when you get asked about the thickness if you cook with an Auto-Cook program.

Cooking modes

Mode		How to
Auto-Cook Programs		Select the Auto-Cook program from the list. Follow the steps on the appliance. The Auto-Cook programs calculate all cooking parameters automatically based on your input, such as filling level or number of pieces etc. Then start cooking.
Manual cooking		Set cooking time, temperature and air speed manually and start cooking.
Food Thermometer		Set core temperature, cooking temperature and air speed manually and start cooking.

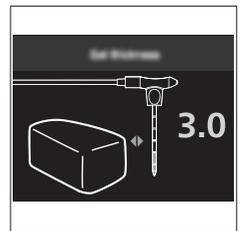### Auto-Cook Programs

1. Turn the rotary button until "Auto-Cook Programs" is selected. Press the rotary button to enter this mode.
2. Push the rotary button to confirm.
3. Turn the rotary button to choose the Auto-Cook program you need. Press the rotary button to confirm.
4. Select the amount of food you have put into the basket.

Note
- Depending on the food, you may be asked to set the filling level, pieces, weight, thickness and/or doneness level.
- Use the markings indicated in the basket as a reference to set the correct filling level.
- Before you choose the filling level, make sure that you always distribute the food evenly in the basket.
- Turn/shake the food if indicated by the appliance. Keep the drawer open as short as possible.
- When you select a doneness level of an Auto-Cook program, you need to use the food thermometer.
- For some Auto-Cook programs you need to input the weight of the food item. Use a scale to determine the weight or you might also find the weight on the pack of your food.

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 filling level 4 for an even result.

1. Peel the potatoes and cut into sticks. Larger fries tend to be less crispy than smaller fries.
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.
7. Start the Auto-Cook program of homemade fries and shake when notified.

Making homemade yogurt

1. Mix 1 3/4 liter of milk and 3 tablespoons of yogurt in a bowl. Make sure that the fat content of the milk and of the yogurt is the same.
2. Pour 150-200ml into each small glass and close with a lid.
3. Put the glasses into the Airfryer basket and close the drawer.
4. Start the "Auto-Cook Program" - "Yogurt" (The unexpected->Dairy->Yogurt).
5. The fermentation will take roughly 8 hours. Do not open the Airfryer in between.
6. Place the glasses into your fridge and enjoy your homemade yogurt when cooled down.

Manual cooking

1. Turn the rotary button until "Manual cooking" is selected. Press the rotary button to enter this mode.

2. Adjust the time by rotating the rotary button. You can choose a time from 1 to 180 minutes. Confirm by pressing the rotary button.

3. Adjust the temperature by turning the rotary button. You can choose a temperature from 40°C to 200°C. Confirm by pressing the rotary button.
4. Adjust the air speed by turning the rotary button. You can choose between a high air speed and a low air speed. Confirm by pressing the rotary button.
   • You then see an overview of the selected cooking parameters. If you want to change a cooking setting, turn the rotary button to the parameter you would like to change. Press and rotate to change the parameter. After all cooking parameters are confirmed, press the rotary button to start cooking. You will see the timer counting down.

Note
• If you want to get a shaking reminder after half of the cooking time, please ensure that the shaking reminder is enabled.
• You can pause your Airfryer by pressing the rotary button during cooking. To adjust parameters please follow the steps above. To continue cooking, press the rotary button again.

Food thermometer

1. Turn the rotary button until "Food thermometer" is selected. Press the rotary button to enter this mode.
2. Adjust the desired core temperature (measured at the tip of the food thermometer) by rotating the rotary button. You can choose a temperature from 30 to 99°C. Confirm by pressing the rotary button.
   • You will see animations on where to best place the tip of the temperature probe in your food and on how the cable shall be guided from the cooking chamber to the outside so the drawer can be closed.
3. Plug the cable into the food thermometer socket.

Note
• Confirm your skip the animations by pressing the rotary button.

4. Turn the rotary button to adjust the cooking temperature. You can choose a temperature from 40°C to 200°C. Confirm by pressing the rotary button.
5. Adjust the air speed by turning the rotary button. You can choose between a high air speed ((⟲⊛)) and a low air speed ((⊛)). Confirm by pressing the rotary button.
6. You then see an overview of the selected cooking parameters. If you want to change a cooking setting, turn the rotary button to the parameter you would like to change. Press and rotate to change the parameter. Press the rotary button to start cooking.

Note
• You will see the actual core temperature of your food and the target temperature next to each other alternating with the timer counting up.

The table below gives you a guidance on which core temperature to set.

Food item	Doneness level	Core temperature
Poultry in general	Done	80-85°C
Breast of poultry	Juicy	70-74°C
Beef, veal, lamb, venison	Rare	45-50°C
	Medium	55-60°C
	Well-Done	65-70°C
Pork in general	Done	70-73°C
Pork loin	Medium	58-63°C
Fish	Translucent	50-55°C
	Done	60-65°C
Whole potato	Done	92-95°C
Bread	Done	90-95°C

Note
- The suggested core temperature does not correspond necessarily to the safe minimum internal temperature of the food.
- The internal temperature of the cooked food will continue to rise a few degrees after the food is taken out of the appliance.

Keep warm

1. Turn the rotary button until "Keep warm" is selected. Press the rotary button to enter this mode.

Note
- To change the keep warm time, turn the rotary button. Press and then turn the rotary button to adjust the keep warm time. You can set a keep warm time from 1 to 30 minutes. Press the rotary button to confirm the set keep warm time.

2. Press the rotary button to start keep warm.

Note
- You can pause keep warm by pressing the rotary button.

My programs

1. Turn the rotary button until "My programs" is selected. Press the rotary button to enter this mode.
2. Turn the rotary button to the desired program. If you stay at one program, the cooking parameters pop up.
3. Press the rotary button to enter the selected program. Press the rotary button again to start cooking.
   - Turn and press the rotary button to either remove the program or to rename it.

Cooking history

1. Turn the rotary button until "Cooking history" is selected. Press the rotary button to enter this mode.
2. Turn the rotary button to the desired item. If you stay at one item, the cooking parameters pop up.
3. Press the rotary button to enter the selected item. Press the rotary button again to start cooking.
   - Turn and press the rotary button add it to "My programs".

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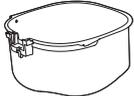
Tip
- Remove the pan and basket to let the Airfryer cool down faster.

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

3. Wipe the outside of the appliance with a moist cloth. Make sure no moisture remains on the control panel. Dry the control panel with a cloth after you have cleaned it.
4. Clean the splatter shield with a sponge or a cleaning brush to remove any fat residues.
5. Clean the inside of the appliance with hot water and a non-abrasive sponge.

Cleaning Table

	🚰	🫗	🧽
(plate/grid)	✓	✓	✗
(pan)	✓	✓	✗
(basket)	✓	✓	✗
(cord)	✓	✗	✓

Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry before storing.
3. Insert the cord into the cord storage compartment.

Note
- Always hold the Airfryer horizontally when you carry it. Make sure that you also hold the drawer on the front part of the appliance as it can slide out of the appliance if accidentally tilted downwards. This can lead to damaging of the drawer.
- 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 Centre 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.

Problem	Possible cause	Solution
	The amount of ingredients in the basket is too big.	Please do not overfill the basket.
	Certain types of ingredients need to be shaken halfway through the cooking time.	The fuller the basket the more frequent shaking is recommended.
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.
	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.

Problem	Possible cause	Solution
The WiFi LED on my Airfryer is not shining anymore.	The Airfryer is not connected to your home WiFi anymore. You have changed your home WiFi network.	Start the WiFi set up process and follow the instructions in the App.
The App shows that the pairing process is not successful.	Another user has paired the Airfryer with a different smart device and is currently cooking.	Wait until the other user has finished the current cooking process and re-pair your smart device with the Airfryer.