

PHILIPS

HD9630 series



User manual

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Important

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

Danger

- 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.
- Never immerse the appliance in water or any other liquid, nor rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- 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 years and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Keep the mains cord away from hot surfaces.



- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Always place and use the appliance on a dry, stable, level and horizontal surface.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in the user manual.
- 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.
- The accessible surfaces may become hot during use.
- The Airfryer accessories become hot when you use them in the Airfryer. Be careful when you handle them.
- Make sure before each use of the device that the heater and heater surrounding are clean and clear from any food remainders in order to ensure a flawless function.
- 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.

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 return the appliance to a service centre authorised by Philips for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- This appliance is designed to be used at ambient temperatures between 5°C and 40°C.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Do not overfill the basket. Only fill the basket to the MAX indication.
- 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: Hot heating element, edge of Metal parts.
- Do not use the appliance for any other purpose than described in the user manual and use only original accessories.

Electromagnetic fields (EMF)

This Philips appliance complies with all applicable standards and regulations regarding electromagnetic fields.

Automatic shut-off

This appliance is equipped with an automatic shut-off function. When the time of the timer has elapsed, the device will shut off automatically. To switch off the appliance manually turn the timer to the "0" position.

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.

Philips Airfryer XXL uses hot air to fry your favorite food with little or no added oil. It is built to fry as crispy as deep fried with minimum amount of fat. By combining a powerful heater and motor with new Twin TurboStar technology, the hot air in the Airfryer XXL swirls fast, like a tornado – throughout the entire cooking basket. This extracts fat from food, and captures it all in the fat reducer at the bottom of the Airfryer.

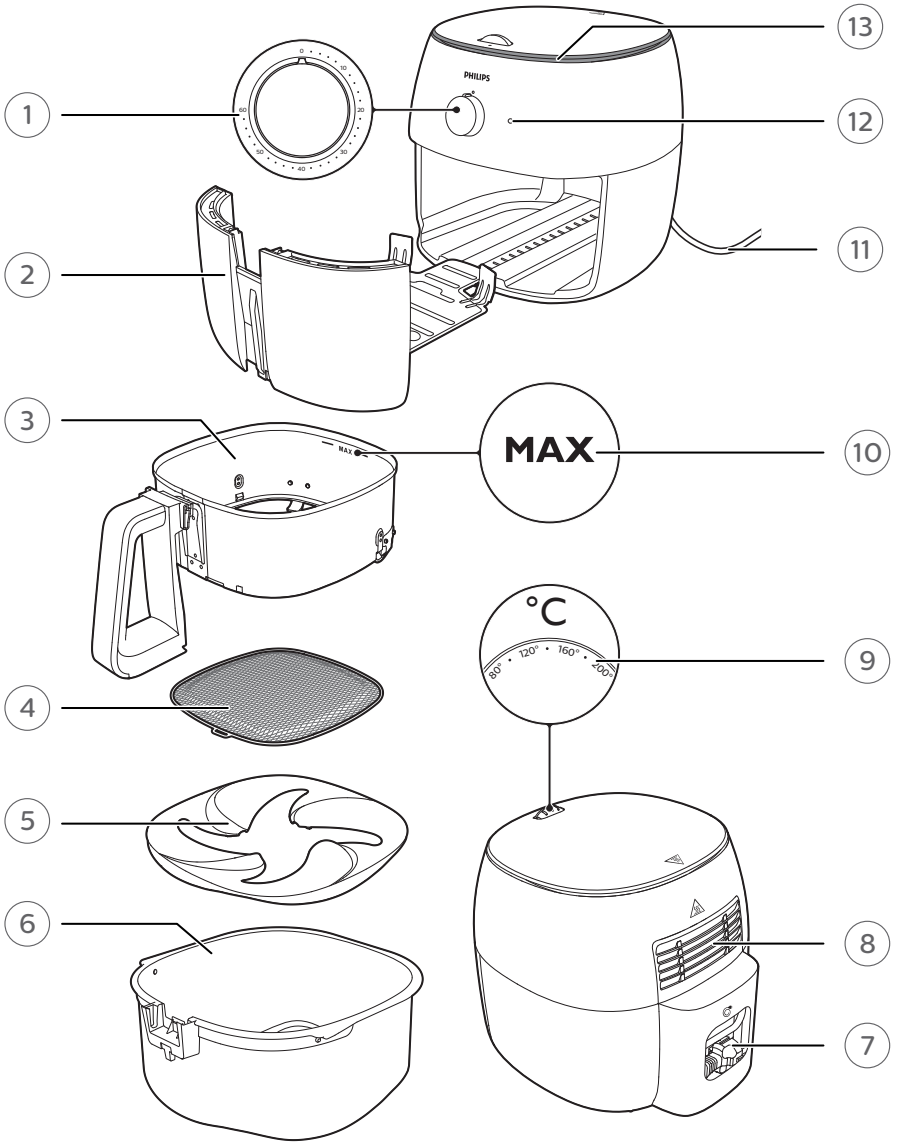
Fat released from the food is captured in one place at the bottom of the pan for easy disposal and cleaning.

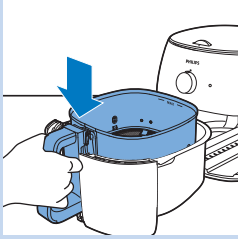
You can now enjoy perfectly cooked fried food – crispy on the outside tender on the inside – Fry, grill, roast and bake to prepare a variety of tasty dishes in a healthy, fast and easy way.

For more inspiration, recipes and information about the Airfryer, visit www.philips.com/kitchen or download the free Airfryer App for IOS® or Android™.

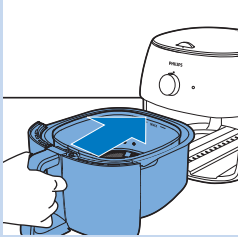
General description

- 1 Timer/power-on knob
- 2 Drawer
- 3 Basket with removable mesh bottom
- 4 Removable mesh bottom
- 5 Fat reducer
- 6 Pan
- 7 Cord storage compartment
- 8 Air outlets
- 9 Temperature control knob
- 10 MAX indication
- 11 Power cord
- 12 Heating-up light
- 13 Air inlet





5 Put the basket in the pan.



6 Slide the drawer back into the Airfryer by the handle.

Note

- Never use the pan without the fat reducer or the basket in it.

Food table

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

Note

- 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 basket 2 to 3 times in order to achieve a consistent result.

Ingredients	Min.- max. amount	Time (min)	Temperature	Shake, turn, or stir halfway	Additional information
Thin frozen fries (7x7 mm)	200-1400 g	13-32	180°C	Yes	
Thick frozen fries (10x10 mm)	200-1400 g	13-33	180°C	Yes	
Home-made fries (10x10 mm)	200-1400 g	18-35	180°C	Yes	Soak 30 minutes in water, dry then add 1/4 to 1 tbsp of oil.
Homemade potato wedges	200-1400 g	20-42	180°C	Yes	Soak 30 minutes in water, dry then add 1/4 to 1 tbsp of oil.

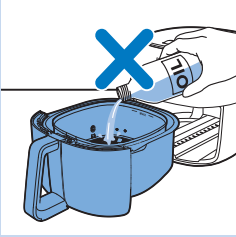
10 ENGLISH

Ingredients	Min.- max. amount	Time (min)	Temperature	Shake, turn, or stir halfway	Additional information
Frozen snacks (chicken nuggets)	80-1300 g (6-50 pieces)	7-18	180°C	Yes	Ready when golden yellow and crispy outside.
Frozen snacks (small spring rolls around 20 g)	100-600 g (5-30 pieces)	14-16	180°C	Yes	Ready when golden yellow and crispy outside.
Whole chicken	1200-1500 g	50-55	180°C		Avoid that legs touch the heating element.
Chicken breast Around 160 g	1-5 pieces	18-22	180°C		
Drumsticks	200-1800 g	18-35	180°C	Yes	
Chicken fingers bread crumbed	3-12 pieces (1 layer)	10-15	180°C		Add oil to the breadcrumbs. Ready when golden yellow.
Chicken wings Around 100 g	2-8 pieces (1 layer)	14-18	180°C	Yes	
Meat chops without bone Around 150 g	1-5 chops	10-13	200°C		
Hamburger Around 150 g (diameter 10 cm)	1-4 patties	10-15	200°C		
Thick sausages Around 100 g (diameter 4 cm)	1-6 pieces (1 layer)	12-15	200°C		
Thin sausages Around 70g (diameter 2 cm)	1-7 pieces	9-12	200°C		
Pork roast	500-1000 g	40-60	180°C		Let it rest for 5 minutes before cutting.
Whole fish Around 300-400 g	1-2	18-22	200°C		Cut off the tail if it does not fit into the basket.

Ingredients	Min.- max. amount	Time (min)	Temperature	Shake, turn, or stir halfway	Additional information
Fish filets Around 120 g	1-3 (1 layer)	9-12	200°C		In order to avoid sticking, place the skin side to the bottom and add some oil.
Shellfish Around 25-30 g	200-1500 g	10-25	200°C	Yes	
Cake	500 g	28	180°C		Use a cake pan.
Muffins Around 50 g	1-9	12-14	180°C		Use heat-proof silicone muffin cups.
Quiche (diameter 21 cm)	1	15	180°C		Use a baking tray or oven dish.
Pre-baked toast / bread rolls	1-6	6-7	180°C		
Fresh bread	700 g	38	160°C		The shape should be as flat as possible to avoid that the bread touches the heating element when rising.
Fresh rolls Around 80 g	1-6 pieces	18-20	160°C		
Chestnuts	200-2000 g	15-30	200°C	Yes	
Mixed vegetable (roughly chopped)	300-800g	10-20	200°C	Yes	Set the cooking time according to your own taste.

Using the appliance

Airfrying



! Caution

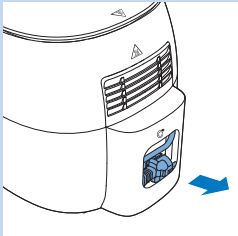
- This is an Airfryer that works on hot air. Do not fill the pan with oil, frying fat or any other liquid.
- Do not touch hot surfaces. Use handles or knobs. Handle the hot pan and fat reducer with oven-safe gloves.
- This appliance is for household use only.
- This appliance may produce some smoke when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

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

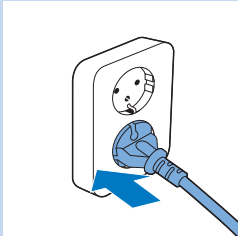
☰ Note

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

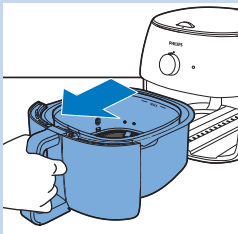
- 2 Pull the power cord out of the cord storage compartment at the back of the appliance.



- 3 Put the plug in the wall outlet.



- 4 Open the drawer by pulling the handle.

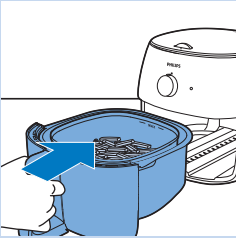




5 Put the ingredients in the basket.

Note

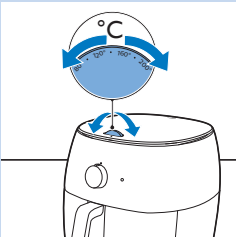
- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the basket beyond the 'MAX' indication as this could affect the quality of the end result.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



6 Slide the drawer back into the Airfryer by the handle.

Caution

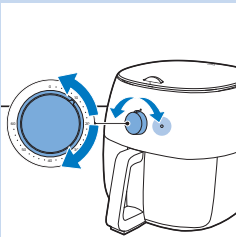
- **Never use the pan without the fat reducer or basket in it. If you heat up the appliance without basket, use oven gloves to open the drawer. The edges and inside of the drawer become very hot.**
- **Do not touch the pan, fat reducer or basket during and for some time after use, as they get very hot.**



7 Turn the temperature control knob to the required temperature.

Note

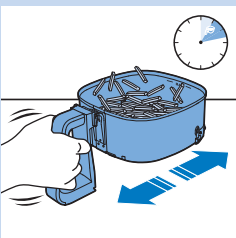
- Refer to the food table with basic cooking settings for different types of food.

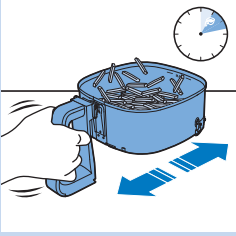


8 Turn the timer knob to the required cooking time to switch on the appliance.

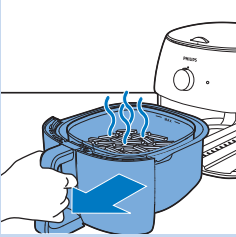
Note

- The heating-up light goes on. During use the heating-up light goes on from time to time. This indicates that the appliance is heating up to the right temperature.
- The timer continues to count down the set cooking time.
- Some ingredients require shaking or turning halfway through the cooking time (see 'Food table'). To shake the ingredients, open the drawer and lift the basket out of the pan and shake it over the sink. Then slide the pan with the basket back into the appliance to resume cooking.
- If you set the timer to half the cooking time, when you hear the timer bell it is time to shake or turn the ingredients. Be sure to reset the timer to the remaining cooking time.





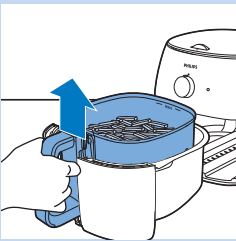
9 When you hear the timer bell, the set cooking time has elapsed. You can also switch off the appliance manually. To do this, turn the power-on knob to 0 (counterclockwise); this requires some more force than turning clockwise.



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

Note

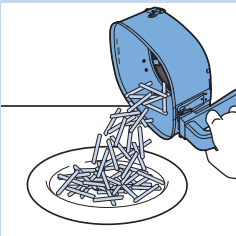
- If the ingredients are not ready yet, simply slide the drawer back into the Airfryer by the handle and add a few extra minutes to the set time.



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

! Caution

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



12 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 in 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 below the fat reducer.
- 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 or replacing 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. Carefully remove the fat separator from the pan using rubber tipped tongs. Pour off excess oil or rendered fat. Return the fat separator to the pan, 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.



Note

- Repeat steps 1 to 11 if you want to prepare another batch.

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 1000 grams for an even result. Larger fries tend to be less crispy than smaller fries.
- Shake the basket 2-3 times during the airfrying process.

- 1** Peel the potatoes and cut into sticks (8x8mm / 0.3 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 a half tablespoon of cooking oil in 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 in the basket.
- 7** Fry the potato sticks and shake the basket halfway through the airfrying process. Shake 2-3 times if you prepare more than 500g of fries.



Note

- Consult the chapter “Food table” for the right quantities and cooking times.

Cleaning



Warning

- Let the basket, pan, fat reducer and the inside of the appliance cool down completely before you start cleaning.
- Remove the fat reducer from the pan using rubber tipped tongs. Do not remove using your fingers as hot fat or oil collects under the fat reducer.
- The pan, basket, fat reducer and inside 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 Turn the timer knob to 0, 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 more quickly.

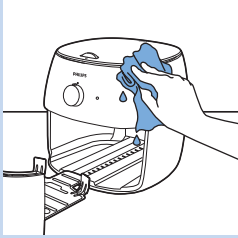
- 2 Remove the fat reducer from the pan. Dispose of rendered fat or oil from the bottom of pan.

- 3 Clean the pan, basket and fat reducer in a dishwasher. You can also clean them with hot water, dishwashing liquid and a non-abrasive sponge (see 'cleaning table').

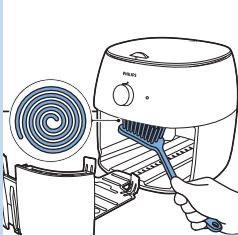


Tip

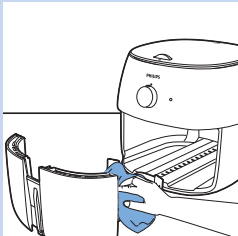
- If food residues stuck to the pan, fat reducer or basket, you can soak them in hot water and dishwashing liquid for 10-15 minutes. Soaking loosens the food residues and makes it easier to remove. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on the pan, fat reducer 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** Wipe the outside of the appliance with a moist cloth.



- 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.

Storage

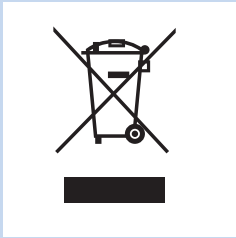
- 1** Unplug the appliance and let it cool down.
- 2** Make sure all parts are clean and dry before storing.
- 3** Insert the cord into the cord storage compartment.



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.

Recycling




- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU).
- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

Guarantee and support

If you need information or support, please visit www.philips.com/support or read the separate worldwide guarantee leaflet.

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, basket, fat reducer 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.

Problem	Possible cause	Solution
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 (slightly) 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 (see 'Food table' or download the free Airfryer App).
	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 (see 'Food table' or download the free Airfryer App).
The Airfryer does not switch on.	The appliance is not plugged in.	When you switch on the appliance, you hear the sound of the working fan. If you do not hear this sound, check if the plug is inserted in the wall outlet properly.
	You have set the timer to a time shorter than 5 minutes.	Set the timer to a time of 5 minutes or more.
	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 and the fat reducer is not put in the pan.	Carefully pour off any excess oil or fat from the pan, place the fat reducer in 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, basket and fat reducer 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.

Problem	Possible cause	Solution
	Marinade, liquid or meat juices are splattering in the rendered fat or grease.	Pat food dry before placing it in the basket.

