



User manual 5

用户手册 29



TABLE OF CONTENTS

Important	4
Introduction	8
General description	8
Before first use	10
Preparing for use	10
Placing the removable mesh bottom and fat reducer	10
Food table for manual time/temperature settings	11
Using the appliance	13
Airfrying	13
Food table for Smart Chef programs	17
Cooking with Smart Chef programs	18
Making home-made fries	19
Choosing the keep warm mode	20
Save your favorite setting	21
Cleaning	23
Cleaning table	25
Storage	25
Recycling	25
Guarantee and support	26
Troubleshooting	26

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.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Never put any amount of food that exceeds the maximum level indicated in the basket.
- Never touch the inside of the appliance while it is operating.

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 is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision

or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of the reach of children.
- 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.
- 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 pan, basket and accessories inside the Airfryer become hot during use. Be careful when you handle them.
- 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 use light ingredients or baking paper in the appliance.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not let the appliance operate unattended.
- 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.
- 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.
- 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 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.
- 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 place and use the appliance on a dry, stable, level and horizontal surface.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 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: Hot heating element, edge of Metal parts.

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. If you do not press a button within 30 minutes, the appliance switches off automatically. To switch off the appliance manually, press the power On/off button.

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.

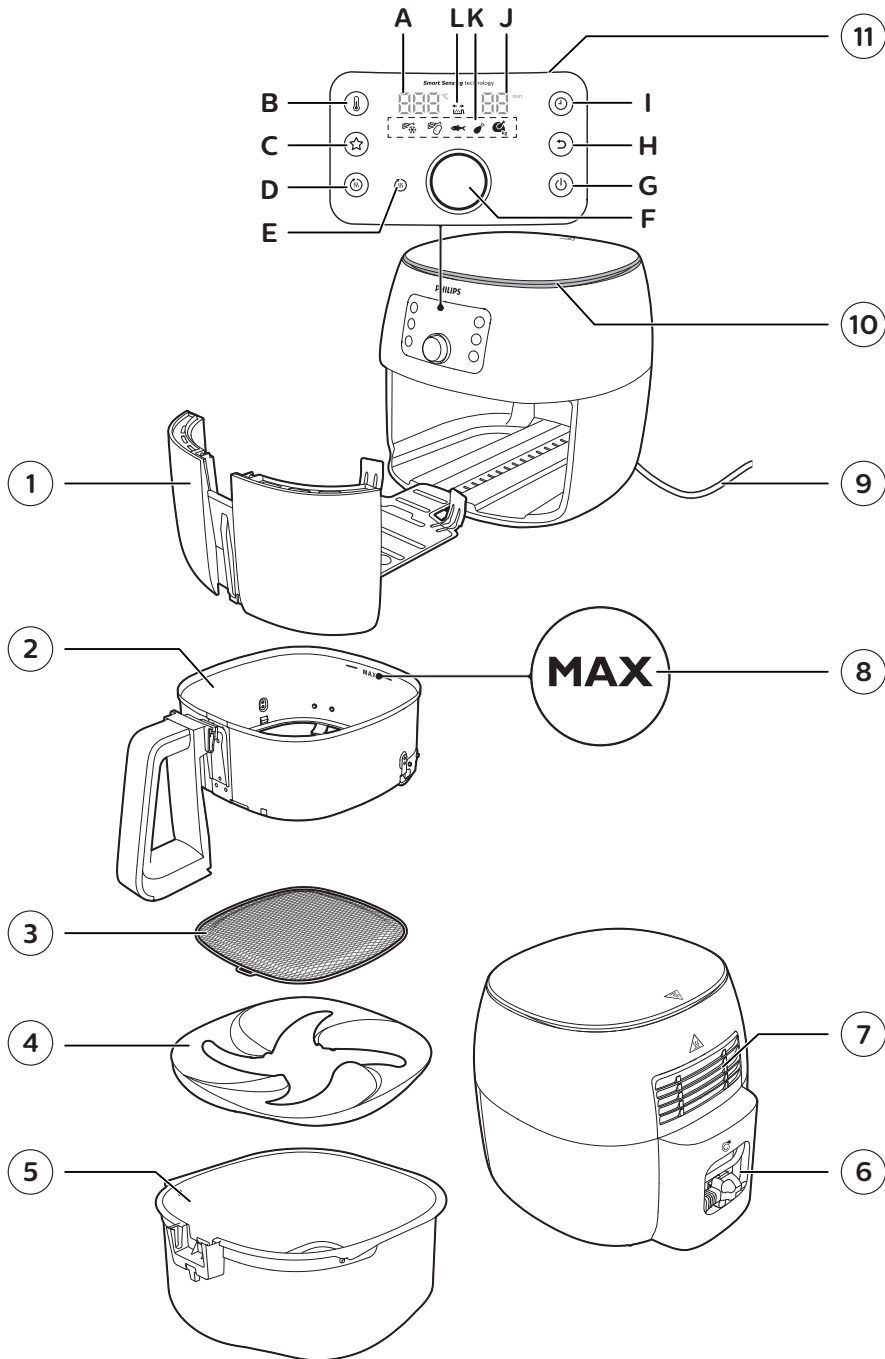
With Philips Airfryer, you can now enjoy perfectly cooked fried food—crispy on the outside tender on the inside—Fry, grill, roast and bake to prepare a variety of tasty dishes in a healthy, fast and easy way.

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

*The NutriU app may not be available in your country. In this case please download the Airfryer App.

General description

- 1 Drawer
- 2 Basket with removable mesh bottom
- 3 Removable mesh bottom
- 4 Fat reducer
- 5 Pan
- 6 Cord storage compartment
- 7 Air outlets
- 8 MAX indication
- 9 Power cord
- 10 Air inlet
- 11 Control panel
 - A Temperature indication
 - B Temperature button
 - C Favorites button
 - D Keep warm button
 - E Keep warm indication
 - F QuickControl dial
 - G Power On/Off button
 - H Return button
 - I Timer button
 - J Time indication
 - K Smart Chef programs: Frozen fries/home-made fries/whole fish/chicken drumsticks/whole chicken
 - L Shake indication

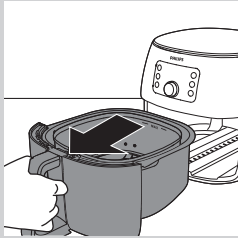


Before first use

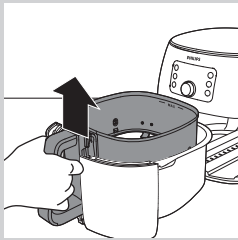
- 1 Remove all packing material.
- 2 Remove any stickers or labels (if available) from the appliance.
- 3 Thoroughly clean the appliance before first use, as indicated in the cleaning chapter.

Preparing for use

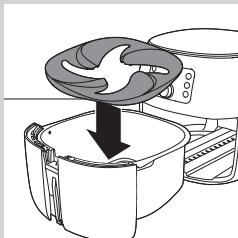
Placing the removable mesh bottom and fat reducer



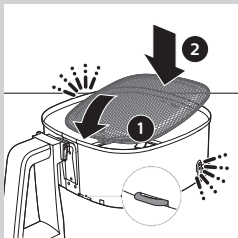
- 1 Open the drawer by pulling the handle.



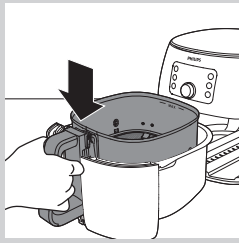
- 2 Remove the basket by lifting the handle.



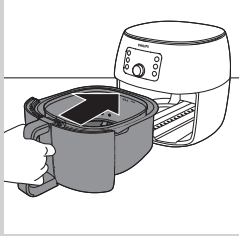
- 3 Place the fat reducer into the pan.



- 4 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).



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 for manual time/temperature settings

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	Note
Home-made fries (12 x 12 mm/0.5 x 0.5 in)	200–1400 g 7–49 oz	18–35	180°C/350°F	<ul style="list-style-type: none"> • Soak 30 minutes in cold water or 3 minutes in luke warm water (40°C/104°F), dry then add 1 tbsp of oil per 500 g/18 oz. • Shake, turn, or stir halfway
Homemade potato wedges	200–1400 g 7–49 oz	20–42	180°C/350°F	<ul style="list-style-type: none"> • Soak 30 minutes in water, dry then add 1/4 to 1 tbsp of oil. • Shake, turn, or stir halfway
Frozen snacks (chicken nuggets)	80–1300 g/ 3–46 oz (6–50 pieces)	7–18	180°C/350°F	<ul style="list-style-type: none"> • Ready when golden yellow and crispy outside. • Shake, turn, or stir halfway
Frozen snacks (small spring rolls around 20 g/0.7 oz)	100–600 g/ 4–21 oz (5–30 pieces)	14–16	180°C/350°F	<ul style="list-style-type: none"> • Ready when golden yellow and crispy outside. • Shake, turn, or stir halfway

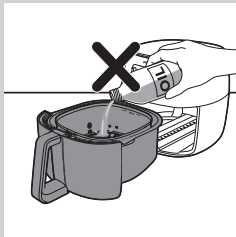
12 ENGLISH

Ingredients	Min.– max. amount	Time (min)	Temperature	Note
Chicken breast Around 160 g/6 oz	1–5 pieces	18–22	180°C/350°F	
Chicken fingers bread crumbed	3–12 pieces (1 layer)	10–15	180°C/350°F	<ul style="list-style-type: none"> • Add oil to the breadcrumbs. Ready when golden yellow.
Chicken wings Around 100 g/3.5 oz	2–8 pieces (1 layer)	14–18	180°C/350°F	<ul style="list-style-type: none"> • Shake, turn, or stir halfway
Meat chops without bone Around 150 g/6 oz	1–5 chops	10–13	200°C/400°F	
Hamburger Around 150 g/6 oz (diameter 10 cm/4 in)	1–4 patties	10–15	200°C/400°F	
Thick sausages Around 100 g/3.5 oz (diameter 4 cm/1.6 in)	1–6 pieces (1 layer)	12–15	200°C/400°F	
Thin sausages Around 70 g/2.5 oz (diameter 2 cm/0.8 in)	1–7 pieces	9–12	200°C/400°F	
Pork roast	500–1000 g/18–35 oz	40–60	180°C/350°F	<ul style="list-style-type: none"> • Let it rest for 5 minutes before cutting.
Fish filets Around 120 g/4.2 oz	1–3 (1 layer)	9–12	200°C/400°F	<ul style="list-style-type: none"> • In order to avoid sticking, place the skin side to the bottom and add some oil.
Shellfish Around 25–30 g/0.9–1 oz	200–1500 g/7–53 oz	10–25	200°C/400°F	<ul style="list-style-type: none"> • Shake, turn, or stir halfway
Cake	500 g/18 oz	28	180°C/350°F	<ul style="list-style-type: none"> • Use a cake pan.
Muffins Around 50 g/1.8 oz	1–9	12–14	180°C/350°F	<ul style="list-style-type: none"> • Use heat-proof silicone muffin cups.
Quiche (diameter 21 cm/8.3 in)	1	15	180°C/350°F	<ul style="list-style-type: none"> • Use a baking tray or oven dish.
Pre-baked toast / bread rolls	1–6	6–7	180°C/350°F	
Fresh bread	700 g/25 oz	38	160°C/325°F	<ul style="list-style-type: none"> • The shape should be as flat as possible to avoid that the bread touches the heating element when rising.
Fresh rolls Around 80 g/2.8 oz	1–6 pieces	18–20	160°C/325°F	

Ingredients	Min.– max. amount	Time (min)	Temperature	Note
Chestnuts	200–2000 g/ 7–70 oz	15–30	200°C/400°F	• Shake, turn, or stir halfway
Mixed vegetable (roughly chopped)	300–800 g/ 11–28 oz	10–20	200°C/400°F	• Set the cooking time according to your own taste. • Shake, turn, or stir halfway

Using the appliance

Airfrying



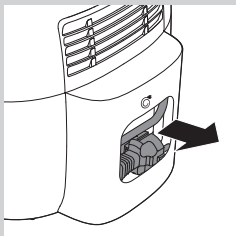
! Caution

- 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.

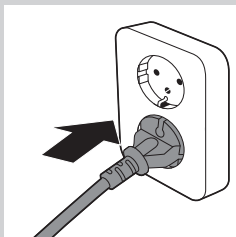
- 1 Place the appliance on a stable, horizontal, level and heat-resistant surface. Make sure the drawer can be opened completely.

☰ Note

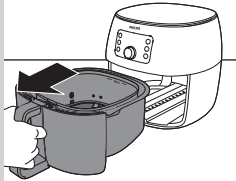
- Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and affect the frying result.



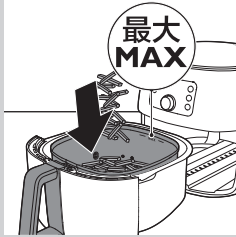
- 2 Pull the power cord out of the cord storage compartment at the back of the appliance.



- 3 Put the plug in the wall outlet.



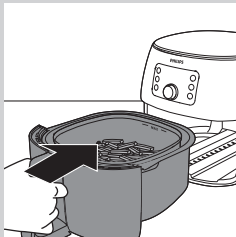
4 Open the drawer by pulling the handle.



5 Put the ingredients in the basket.

Note

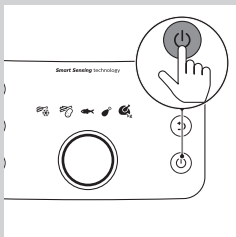
- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the basket beyond the 'MAX' indication as this could affect the quality of the end result.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

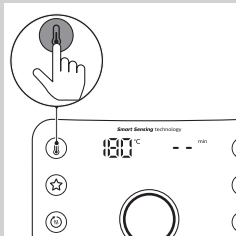
- **Never use the pan without the fat reducer or basket in it. If you heat up the appliance without basket, use oven gloves to open the drawer. The edges and inside of the drawer become very hot.**
- **Do not touch the pan, fat reducer or basket during and for some time after use, as they get very hot.**



7 Press the power On/Off button (⏻) to switch on the appliance.

Note

- To start with the Smart Chef programs, refer to chapter "Cooking with Smart Chef programs".

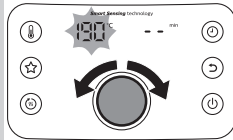


8 Press the temperature button (°C).

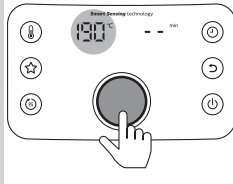
↳ The temperature indication blinks on the screen.

Note

- If you press the timer button (⌚) first, the appliance will start cooking right after the cooking time has been confirmed.

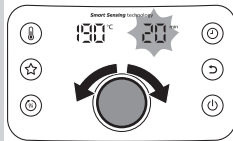


- 9 Turn the QuickControl dial to choose your desired cooking temperature.



- 10 Push the QuickControl dial to confirm the selected temperature.

↳ After the temperature is confirmed, the time indication starts blinking on the screen.



- 11 Turn the QuickControl dial to choose your desired cooking time.

Note

- If you press the favorite button (☆) you will save this cooking temperature and time as your favorite cooking settings. Any previously saved settings will be overwritten. For more details, refer to chapter "Save your favorite setting".
- Refer to the food table for manual time/temperature settings for different types of food.

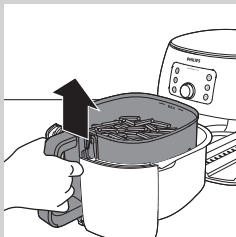
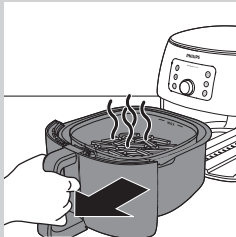
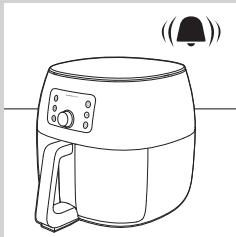
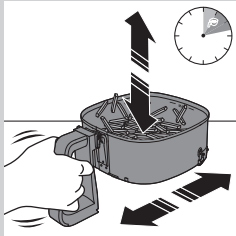


- 12 Push the QuickControl dial to confirm the selected time.

- 13 The appliance starts cooking after the cooking time has been confirmed.

Tip

- To pause the cooking process, push the QuickControl dial. To resume the cooking process, push the QuickControl dial again.
- To change the cooking temperature or time during cooking, repeat steps 8–10.
- To cancel any ongoing process and go back to the main menu, press the return button (⏪).



Note

- If you do not set the required cooking time within 30 minutes, the appliance automatically shuts off for safety reasons.
- If “- -” is selected as the time indication, the appliance goes into preheating mode.
- Some ingredients require shaking or turning halfway through the cooking time (see ‘Food table’). To shake the ingredients, press the QuickControl dial to pause cooking, 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, and press the QuickControl dial 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.

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

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

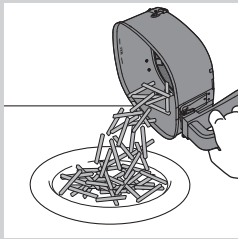
Note

- 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.

16 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.



17 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 reducer from the pan using rubber tipped tongs. Pour off excess oil or rendered fat. Return the fat reducer 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 4 to 17 if you want to prepare another batch.

Food table for Smart Chef programs

Note

- This appliance is for indoor use only. Start the automatic cooking programs with the appliance at room temperature—do not pre-heat.
- Always distribute the food evenly in the basket.
- Turn/shake the food only if indicated by the appliance. Keep the drawer open as short as possible.
- Do not use any accessories. Make sure that the fat reducer is properly placed in the appliance.
- As food differs in origin, size and brand, make sure it is sufficiently cooked before serving.

Smart Chef programs for			Directions
 Frozen fries	Thin (7x7mm) Medium (10x10mm) Frozen potato based snacks	200–1400g	<ul style="list-style-type: none"> • Use frozen fries directly from freezer. Do not thaw before cooking. • The program is developed for thin (7x7mm) and medium (10x10mm) frozen fries. • If you purchased fries specially made for Airfryer, please follow instructions on the package.

Smart Chef programs for			Directions
 Home-made fries	Home made cut (10x10mm)	500–1400g	<ul style="list-style-type: none"> • Use floury, raw potatoes. Do not pre-cook potatoes. • Do not use potatoes stored below 6°C. • Follow the fresh fries recipe for best results.
 Fish	A whole fish Big flat fish Fish fillet	1-4 pcs (300-1600g) 1 pcs (up to 800g) 2-5 pcs (150-200g/pcs), up to 700g	<ul style="list-style-type: none"> • Do not cook frozen fish • The program is developed for whole fish around 300–400 g. • If smoke occurs, please use manual mode with lower temperatures.
 Drumsticks	Drumsticks Chicken breast	2-16 pcs (200-2000g) 1-5 pcs (up to 150g /pcs)	<ul style="list-style-type: none"> • The program is developed for fresh (non-frozen) drumsticks. If you want to cook whole chicken legs, add manually 5-10 minutes cooking time after the Smart Chef program has stopped.
 A whole chicken	A whole chicken Half chicken	1000-1800g >1000g	<ul style="list-style-type: none"> • Only cook raw chicken in the Airfryer. Do not cook frozen chicken. • The program is developed for a whole chicken.

Cooking with Smart Chef programs

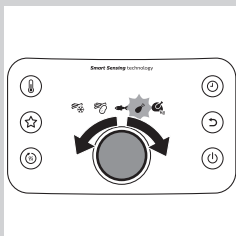
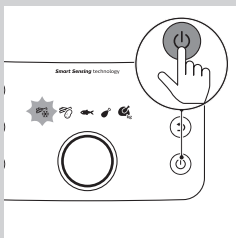
Season your ingredients as desired. Put the food inside the basket and slide the basket inside the appliance.

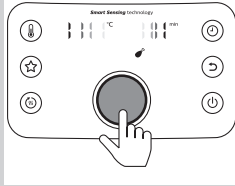
Note

- Do not use honey, syrups or any other sugary ingredients to season your food, since the browning will get very dark.

1 Press the On/Off button  to switch on the appliance.

2 To change the Smart Chef program, turn the QuickControl dial until the desired icon is blinking.





3 To confirm the Smart Chef program, press the QuickControl dial.

- ↳ The appliance automatically calculates the ideal cooking temperature and time. The screen displays the first estimated cooking temperature and time after a few minutes. During this time the appliance has already started cooking. As long as the screen displays the blinking bars and the temperature/time alternately, the appliance is still calculating the cooking time, and the appliance will automatically adjust the time during cooking.

Note

- To prepare a whole chicken, weigh the chicken before placing it in the basket. Choose the weight by turning the QuickControl dial and pressing it to confirm.
- Do not pull out the drawer as long as the appliance is calculating the cooking time, which is indicated by blinking bars on the display. Otherwise the Smart Chef program will stop, and the appliance will reset to the main menu. Proceed cooking with the manual mode because restarting the Smart Chef program with partially cooked food will lead to a wrong estimation of the cooking time.
- As soon as the calculation phase is finished you will see the temperature and time displayed continuously (without blinking bars), and you may open the drawer to check the status of the food.



4 When you hear the bell and see the shake indication blinking, open the drawer and turn the ingredients or shake the basket with the ingredients. Then slide the basket back into the appliance.

5 When you hear the bell and the timer has elapsed to 0, the food is ready.

Note

- If your food is underdone or the food does not reach your preferred browning level, proceed cooking for several more minutes by pressing the timer button (see steps 11–12 in chapter “Using the appliance”).

Making home-made fries



To make great home-made fries in the Airfryer:

- 1 Peel the potatoes and cut into sticks (10 x 10 mm/0.4 x 0.4 in thick).**
- 2 Soak the potato sticks in a bowl of lukewarm water (~40°C/100°F) for 3 minutes.**

- 3 Empty the bowl and dry the potato sticks with a dish towel or paper towel.
- 4 Pour 1–3 tablespoons 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**

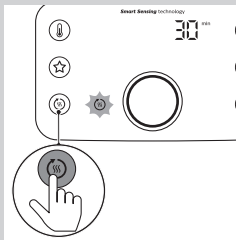
- Do not tilt the bowl to pour all the sticks in the basket at once to prevent excess oil from going into the pan.


- 6 Put the sticks in the basket.
- 7 Start the Smart Chef program for home-made fries . When shaking of the fries is needed, you will hear the timer bell and see the blinking shaking icon  on the display.

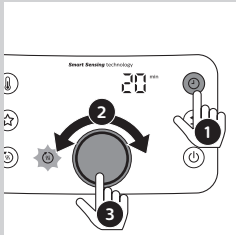
 **Note**


- Consult the chapter “Food table for Smart Chef programs” for the right quantities.

Choosing the keep warm mode





- 1 Press the keep warm  button (you can activate the keep warm mode at any time).
 - ↳ The keep warm indication lights up with pulsing effect.



- ↳ The keep warm timer is set to 30 minutes. To change the keep warm time (1–30 min), press the timer button , turn the QuickControl dial and then push it to confirm. You cannot adjust the keep warm temperature.

- 2 To pause the keep warm mode, push the QuickControl dial. To resume the keep warm mode, push the QuickControl dial again.

- 3 To exit the keep warm mode, press the return button  or the On/Off button .

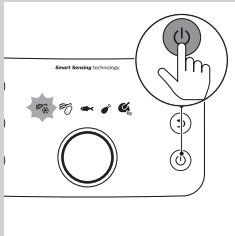
Tip

- If food like French fries loses too much crispness during the keep warm mode, either shorten the keep warm time by switching off the appliance earlier or crisp them up for 2–3 minutes at the temperature of 180°C.

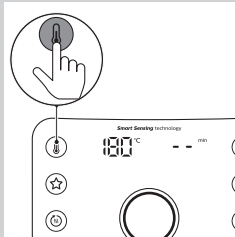
Note

- If you activate the keep warm mode during cooking (the keep warm indication lights up), the appliance will keep your food warm for 30 minutes after the cooking time has elapsed.
- During the keep warm mode, the fan and heater inside of the appliance turn on from time to time.
- The keep warm mode is designed to keep your dish warm immediately after it is cooked in the Airfryer. It is not meant for reheating.

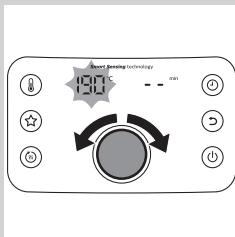
Save your favorite setting



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

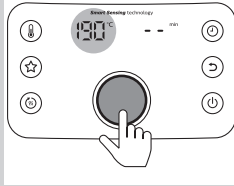


- 2 Press the temperature button .

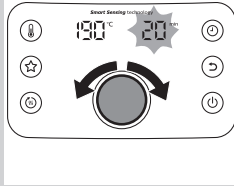


- 3 Turn the QuickControl dial to select the temperature.

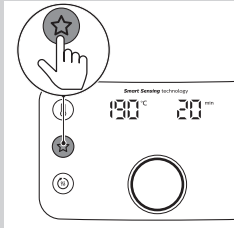
22 ENGLISH



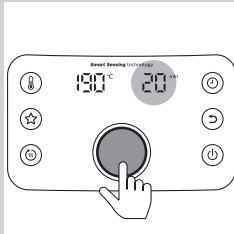
- 4 Press the QuickControl dial to confirm the chosen temperature.



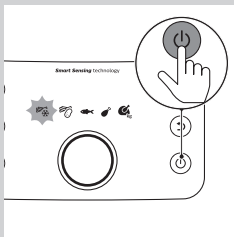
- 5 Turn the QuickControl dial to select the time.



- 6 Press the favorite button (☆) to save your setting. You will hear a beep after the setting is saved.

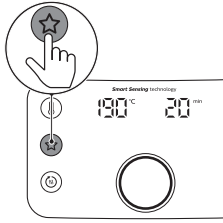


- 7 Press the QuickControl dial to start the cooking process.

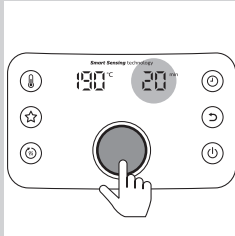


Cooking with a favorite setting

- 1 Press the On/Off button (⏻) to switch on the appliance.



2 Press the favorite button (☆).



3 Press the QuickControl dial to start the cooking process.

Note

- You can overwrite your favorite setting by applying the same procedure as mentioned above.
- Pressing the favorite button in the manual mode will overwrite your favorite setting. To apply your favorite setting, press the return button to exit the manual mode first.
- To exit the favorite mode, press the return button (⏪).
- During cooking with the favorite mode, you will be able to change the temperature or time by pressing the temperature or timer button. The change will not overwrite the stored favorite setting.

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

Tip

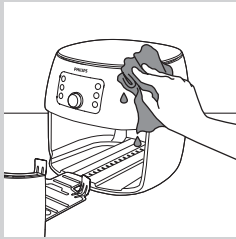
- Remove the pan and basket to let the Airfryer cool down more quickly.

2 Remove the fat reducer from the pan using rubber tipped tongs. Dispose of rendered fat or oil from the bottom of the 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**

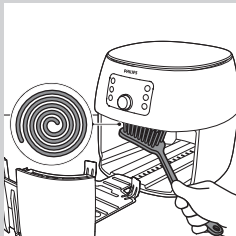
- If food residues stuck to the pan, fat reducer or basket, you can soak them in hot water and dishwashing liquid for 10–15 minutes. Soaking loosens the food residues and makes it easier to remove. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on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



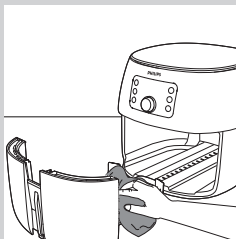
- 4** Wipe the outside of the appliance with a moist cloth.

 **Note**

- Make sure no moisture remains on the control panel. Dry the control panel with a cloth after you have cleaned it.






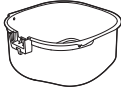


- 5** Clean the heating element with a cleaning brush to remove any food residues.



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

Cleaning table

			
	✓	✓	✗
	✓	✓	✗
	✓	✓	✗

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


- Do not throw away the product with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.
- 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.
My home-made fries do not turn out as I expected.	You did not use the right potato type.	To get the best results, use fresh floury potatoes. If you need to store the potatoes, do not store them in a cold environment like in a fridge. Choose potatoes whose package states that they are suitable for frying.
	The amount of ingredients in the basket is too big.	Follow the instructions in this user manual to prepare home-made fries (see 'Food table for Smart Chef programs' or download the free Airfryer App).

Problem	Possible cause	Solution
	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 for Smart Chef programs' or download the free Airfryer App).
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.
After starting a Smart Chef program the appliance stopped the calculation phase.	The cooking chamber temperature is too high either because the appliance is pre-heated or has not cooled down sufficiently between two batches.	Keep the drawer open for some minutes to cool it down. Close it and start the Smart Chef program again.
	The drawer is opened during the calculation phase.	Close the drawer and proceed cooking with the manual mode.
	The drawer is not closed properly.	Make sure that the drawer is closed properly.
The appliance has stopped cooking with the Smart Chef program.	The drawer is opened during the calculation phase.	Do not pull out the drawer as long as the appliance is calculating the cooking time, which is indicated by blinking bars on the display.
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.

28 ENGLISH

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 basket.
My display shows 5 dashes as illustrated in the picture below. 	Safety feature has been activated due to overheating of the appliance.	Unplug the appliance and let it cool down for 1 minute before plugging in again.

目录

重要信息	30
产品简介	33
基本说明	33
首次使用之前	35
使用准备	35
放置可拆卸滤网底部和减脂器	35
手动时间/温度设置食物表	36
使用本产品	38
空气煎炸	38
智能大厨程序食物表	42
使用智能大厨程序烹饪	43
自制炸薯条	44
选择保温模式	44
保存您喜爱的设置	45
清洁	47
清洁表	49
存储	49
回收	49
保修和支持	49
故障排除	50

重要信息

使用产品之前，请仔细阅读本重要信息，并妥善保管以供日后参考。

危险

- 始终将食材放置在炸篮中煎炸，以免接触到加热元件。
- 产品正在工作时，不要盖住其进风口和出风口。
- 切勿在煎锅中倒油，因为这可能导致火灾危险。
- 不要将本产品浸入水或其它液体中，也不要在水龙头下冲洗。
- 切勿让水或其它液体进入该产品，以免发生电击。
- 切勿放入超出炸篮规定上限的食物量。
- 切勿在产品工作时触碰到它的内部。

警告

- 在将产品连接电源之前，请先检查产品所标电压与当地的供电电压是否相符。
- 如果插头、电源线或产品本身受损，请勿使用本产品。
- 如果电源线损坏，为避免危险，必须由飞利浦、飞利浦授权的服务中心或类似的专职人员来更换。
- 本产品不适合由肢体不健全、感觉或精神上有障碍或缺乏相关经验和知识的人（包括儿童）使用，除非有负责其安全的人对他们使用本产品进行监督或指导。
- 应照看好儿童，确保他们不玩耍本产品。
- 将产品及其线缆放在儿童接触不到的地方。
- 不要让电源线接触到高温的表面。
- 产品只能使用带接地线的插座。务必确保插头已正确插入电源插座。



- 本产品不能利用外部定时器或独立的遥控器系统操作。
- 请勿将产品靠墙或贴靠其他产品。产品的后面、两侧和上方应至少留出 10 厘米的空间。切勿在本产品上放置任何物品。
- 请勿将本产品用于本用户手册中说明以外的任何其他用途。
- 在利用热空气煎炸期间，会从出风口释放出高温蒸汽。手部和脸部应与蒸汽和出风口保持安全距离。当您煎锅从产品中取出时，请小心高温蒸汽和热气。
- 产品的可接触表面在使用过程中可能会变得很热。
- 使用过程中，Airfyer 空气炸锅中的煎锅、炸篮和附件会变得很热。操作时请小心。
- 切勿将产品置于加热的煤气炉或各种类型的电炉和电烤盘上方或附近，或者加热的炉具内。
- 切勿在产品中使用轻质原料或烘焙纸。
- 切勿将产品放置在诸如桌布、窗帘等易燃材料的上面或附近。
- 产品使用时必须有人看管。
- 如果看到产品中冒出黑烟，请立即拔掉产品插头。等到不再冒烟时，再从产品中拉出煎锅。
- 土豆贮存：温度应适合存放各种土豆，应高于 6°C 以尽可能地降低预制食品中丙烯酰胺的暴露风险。
- 切勿用浸湿的手插入产品插头或操作控制面板。

警告

- 本产品仅限于普通家用。不得用于商店、办公场所、农场或其他工作环境的员工食堂。也不得由酒店、汽车旅馆、提供住宿和早餐的场所及其他住宿环境中的客人使用。

- 本产品应送往由飞利浦授权的服务中心检查或修理。请不要尝试自行修理产品，否则产品维修保证书将失效。
- 对本产品使用不当，或者将其用于专业、半专业用途，或者没有根据本用户手册中的说明进行使用，此类情况下保修将失效，飞利浦对此类损坏概不负责。
- 一定要在干燥、稳固、平整且水平的表面上放置和使用本产品。
- 使用后务必拔下产品的插头。
- 在处理或清洁产品之前，必须先让产品冷却大约30分钟。
- 确保在本产品中烹调的食材最终呈金黄色，而不是黑色或棕色。烧焦的部分应该丢弃。请勿在高于 180°C 的温度下煎炸新鲜土豆（以最大程度减少丙烯酰胺的产生）。
- 清洁烹饪腔上方区域（热加热元件、金属部件边缘）时要小心。

电磁场 (EMF)

本飞利浦产品符合所有有关电磁场的适用标准和法规。

自动断电

本产品配备了自动关熄功能。定时器的时间结束后，设备将自动关闭。如果您在 30 分钟内不按按钮，产品开关将自动关闭。要手动关闭产品，请按下电源开/关按钮。

产品简介

欢迎购买并使用飞利浦产品！

为了您能充分享受飞利浦提供的支持，请在

www.philips.com/welcome 上注册您的产品。

有了飞利浦 Airfryer 空气炸锅，您现在可以享用理想烹制的油炸食物——外酥里嫩——煎炸、烧烤、烘焙和烘烤，以健康、快速且简便的方式烹调各种美食佳品。

有关更多灵感、食谱以及 Airfryer 空气炸锅的相关信息，请访问

www.philips.com/kitchen 或下载免费的 IOS® 或 Android™ 版

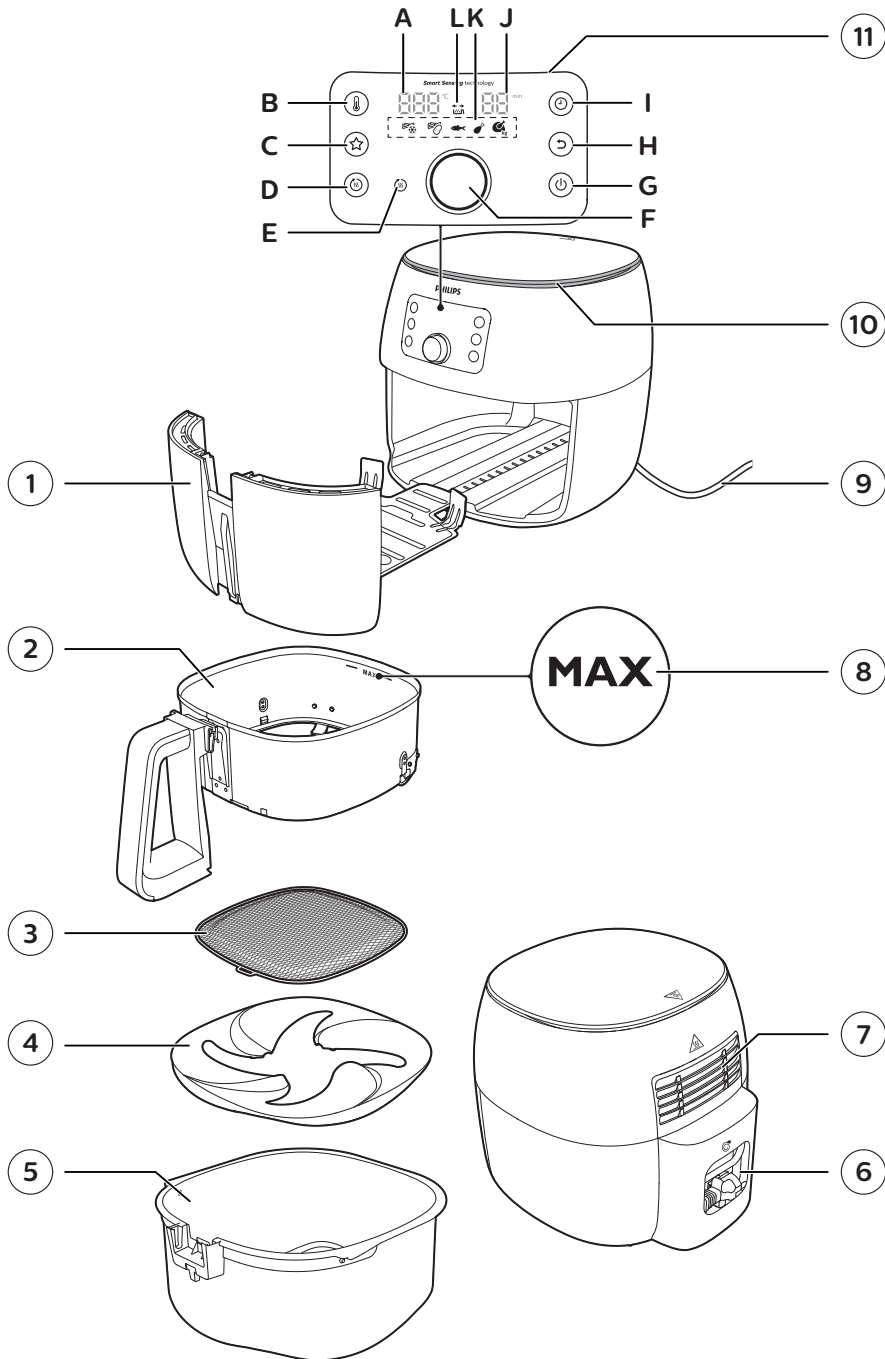
NutriU 应用程序。

*NutriU 应用程序也可能在您所在的国家/地区无法使用。

在这种情况下，请下载 Airfryer 空气炸锅应用程序。

基本说明

- 1 抽屉
- 2 具有可拆卸滤网底部的炸篮
- 3 可拆卸滤网底部
- 4 减脂器
- 5 煎锅
- 6 电线储藏格
- 7 出风口
- 8 MAX 指示
- 9 电源线
- 10 进风口
- 11 控制面板
 - A 温度指示
 - B 温度按钮
 - C 收藏按钮
 - D 保温按钮
 - E 保温指示
 - F QuickControl 旋钮
 - G 电源开/关按钮
 - H 返回按钮
 - I 定时按钮
 - J 时间指示
 - K 智能大厨程序：冷冻薯条/自制炸薯条/整条鱼/鸡腿/整只鸡
 - L 摇晃指示

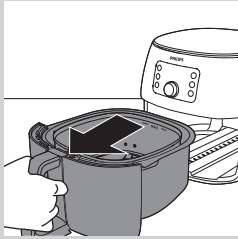


首次使用之前

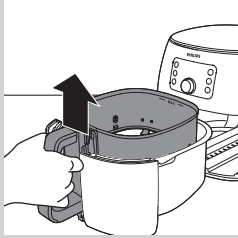
- 1 拆掉所有包装材料。
- 2 去除产品上的不干胶或标签（如果有）。
- 3 首次使用之前，请根据清洁章节中的说明彻底清洁本产品。

使用准备

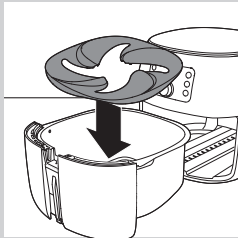
放置可拆卸滤网底部和减脂器



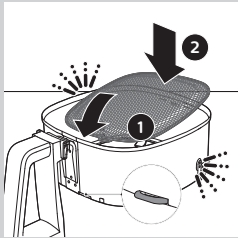
- 1 拉动手柄，打开抽屉。



- 2 提起手柄，取出炸篮。

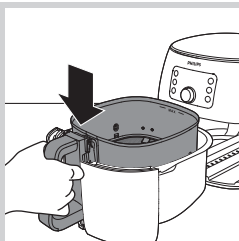


- 3 将减脂器放入煎锅。

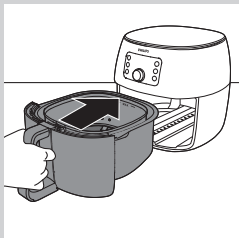


- 4 将可拆卸滤网底部插入炸篮右下侧的插槽内。向下推滤网底部，直至其锁定到位（两侧发出“咔哒”声）。

36 简体中文



5 将炸篮放入煎锅中。



6 用手柄将抽屉滑回 Airfryer 空气炸锅。

注意

- 切勿在未放入减脂器或炸篮的情况下使用煎锅。

手动时间/温度设置食物表

下表可帮助您为要烹饪的各种食物选择基本设置。

注意

- 请记住这些设置仅供参考。由于食材的来源、大小、形状和品牌各有不同，我们无法保证为您的食材提供最佳设置。
- 制作大量食物时（例如，炸薯条、对虾、鸡腿、冷冻点心）时，为获得最佳效果，请将炸篮中的原料摇晃、翻动或搅拌 2 至 3 次。

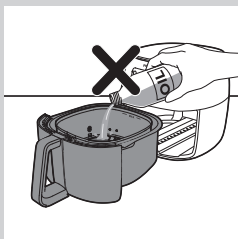
原料	最小 - 最大份量	时间 (分钟)	温度	注意
自制炸薯条 (12 x 12 毫米/ 0.5 x 0.5 英寸)	200-1400 克 7-49 盎司	18-35	180°C/350°F	<ul style="list-style-type: none">在冷水中浸泡 30 分钟，或在温水中浸泡 3 分钟 (40°C/104°F)，风干后每 500 克/18 盎司加 1 茶匙油。炸制中途需摇晃、翻动或搅拌原料
自制薯角	200-1400 克 7-49 盎司	20-42	180°C/350°F	<ul style="list-style-type: none">在水中浸泡 30 分钟，滤干后加入 1/4 至 1 汤匙油。炸制中途需摇晃、翻动或搅拌原料
冷冻点心 炸鸡块	80-1300 克/ 3-46 盎司 (6-50 块)	7-18	180°C/350°F	<ul style="list-style-type: none">外表呈金黄色且外层酥脆即表明已炸好。炸制中途需摇晃、翻动或搅拌原料

原料	最小 - 最大份量	时间 (分钟)	温度	注意
冷冻点心 (小春卷, 约 20 克/ 0.7 盎司)	100-600 克/ 4-21 盎司 (5-30 块)	14-16	180°C/350°F	<ul style="list-style-type: none"> 外表呈金黄色且外层酥脆即表明已炸好。 炸制中途需摇晃、翻动或搅拌原料
鸡胸 约 160 克/6 盎司	1-5 片	18-22	180°C/350°F	
鸡条面包屑	3-12 块 (1 层)	10-15	180°C/350°F	<ul style="list-style-type: none"> 向面包屑加油。外表呈金黄色即表明已炸好。
鸡翅 约 100 克/3.5 盎司	2-8 块 (1 层)	14-18	180°C/350°F	<ul style="list-style-type: none"> 炸制中途需摇晃、翻动或搅拌原料
无骨肉排 约 150 克/6 盎司	1-5 块肉排	10-13	200°C/400°F	
汉堡包 约 150 克/6 盎司 (直径 10 厘米/4 英寸)	1-4 块肉饼	10-15	200°C/400°F	
厚香肠 约 100 克/3.5 盎司 (直径 4 厘米/1.6 英寸)	1-6 片 (1 层)	12-15	200°C/400°F	
薄香肠 约 70 克/2.5 盎司 (直径 2 厘米/0.8 英寸)	1-7 块	9-12	200°C/400°F	
烤猪肉	500-1000 克/ 18-35 盎司	40-60	180°C/350°F	<ul style="list-style-type: none"> 静置 5 分钟后再切片。
鱼排 约 120 克/4.2 盎司	1-3 (1 层)	9-12	200°C/400°F	<ul style="list-style-type: none"> 为了避免粘着, 请将鱼皮侧朝下放置并加少许油。
贝类 约 25-30 克/0.9-1 盎司	200-1500 克/ 7-53 盎司	10-25	200°C/400°F	<ul style="list-style-type: none"> 炸制中途需摇晃、翻动或搅拌原料
蛋糕	500 克/18 盎司	28	180°C/350°F	<ul style="list-style-type: none"> 使用蛋糕烤盘。
松饼 约 50 克 /1.8 盎司	1-9	12-14	180°C/350°F	<ul style="list-style-type: none"> 使用耐热硅胶松饼杯。
乳蛋饼 (直径 21 厘米/ 8.3 英寸)	1	15	180°C/350°F	<ul style="list-style-type: none"> 使用烘烤盘或烤盘。
预焙吐司/圆面包	1-6	6-7	180°C/350°F	
新鲜面包	700 克/25 盎司	38	160°C/325°F	<ul style="list-style-type: none"> 外形应尽可能平坦, 以避免面包膨胀时触及加热元件。
新鲜面包卷 约 80 克/2.8 盎司	1-6 片	18-20	160°C/325°F	
栗子	200- 2000 克/ 7-70 盎司	15-30	200°C/400°F	<ul style="list-style-type: none"> 炸制中途需摇晃、翻动或搅拌原料

原料	最小 - 最大份量	时间 (分钟)	温度	注意
什锦蔬菜 (大致切碎)	300-800 克/ 11-28 盎司	10-20	200°C/400°F	<ul style="list-style-type: none"> 根据自己的口味设置烹饪时间。 炸制中途需摇晃、翻动或搅拌原料

使用本产品

空气煎炸



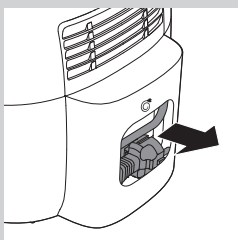
! 警告

- 该款Airfryer 空气炸锅采用热空气加热。请勿在煎锅中倒入油、油脂或任何其他液体。
- 请勿触摸高温表面。使用手柄或旋钮。用隔热手套握持热煎锅和减脂器。
- 本产品仅限于家用。
- 第一次使用本产品时可能会出现一些烟雾。这是正常的。
- 无需预热本产品。

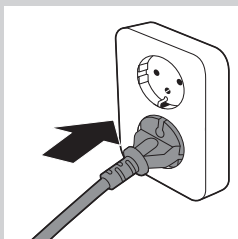
- 1 将本产品置于稳固、水平、平整且隔热的表面上。确保抽屉可完全打开。

≡ 注意

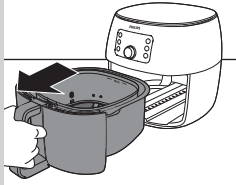
- 请勿在产品上方或两侧放置物品。这会阻隔气流并影响空气加热的效果。



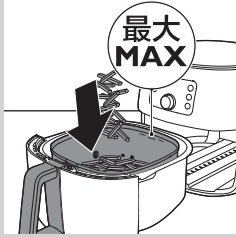
- 2 将电源线从产品背面的电线储藏格中拉出。



- 3 将插头插入墙上插座。



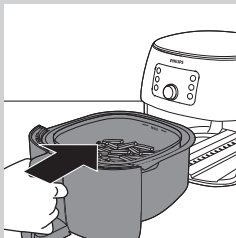
4 拉动手柄，打开抽屉。



5 将原料放入炸篮。

注意

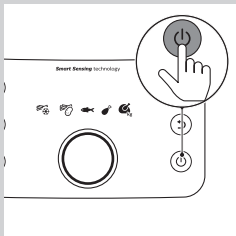
- Airfryer 空气炸锅可用于烹饪许多食材。请参阅“食物表”以了解适当的份量和大致烹饪时间。
- 放入的食材量不得超过“食物表”部分指明的份量，也不要让炸篮中的食材量超过 MAX 指示线，因为这可能影响最终的煎炸效果。
- 如果要同时烹饪不同的食材，在同时烹饪食材之前，请确保查看不同食材的建议烹饪时间。




6 用手柄将抽屉滑回 Airfryer 空气炸锅。

警告

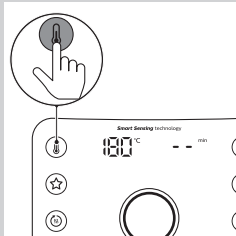
- 切勿在未放入减脂器或炸篮的情况下使用煎锅。如果在没有炸篮的情况下加热产品，请使用隔热手套打开抽屉。抽屉的边缘和内侧会变得非常烫。
- 在使用过程中和使用后的一段时间内，请勿触碰煎锅、减脂器或炸篮，因其非常烫。




7 按下电源开/关按钮  可启动产品。


注意

- 要开始使用智能大厨程序，请参阅“使用智能大厨程序烹饪”一章。

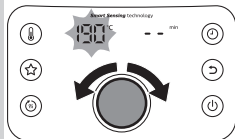


8 按下温度按钮 。
↳ 温度指示会在屏幕上闪烁。

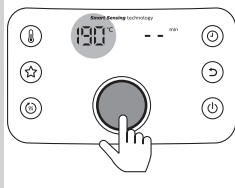
注意

- 如果您先按下定时器按钮 ，产品将在确认烹饪时间后立即开始烹饪。

40 简体中文

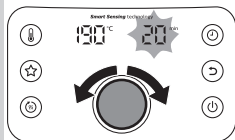


9 转动 QuickControl 旋钮，选择您所需的烹饪温度。



10 按下 QuickControl 旋钮可确认选定温度。

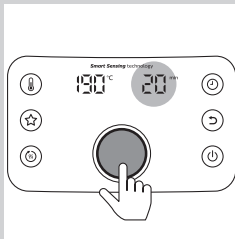
↳ 确认温度后，屏幕上的时间指示将开始闪烁。



11 转动 QuickControl 旋钮，选择您所需的烹饪时间。

注意

- 如果您按下收藏按钮 (☆)，您可以将此烹饪温度和时间保存为您的收藏烹饪设置。任何以前保存的设置都将被覆盖。有关更多详细信息，请参阅“保存您的收藏设置”一章。
- 请参阅提供了不同类型食物手动时间/温度设置的食物表。

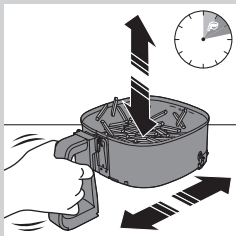


12 按下 QuickControl 旋钮可确认选定时间。

13 确认烹饪时间后，产品将开始烹饪。

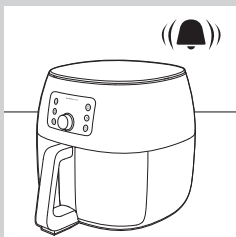
提示

- 要暂停烹饪过程，请推动 QuickControl 旋钮。要恢复烹饪过程，请再次推动 QuickControl 旋钮。
- 要在烹饪过程中更改烹饪温度或时间，请重复步骤 8-10。
- 要取消任何正在进行的过程并返回主菜单，请按返回按钮 (↩)。

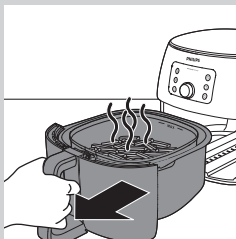


注意

- 如果在 30 分钟内未设置所需的烹饪时间，出于安全考虑，产品会自动关闭。
- 如果选择“--”作为时间指示，则设备会进入预热模式。
- 某些食材在烹调过程中需要中途摇晃或翻动（请参阅“食物表”）。要摇晃原料，请按 QuickControl 旋钮暂停烹饪，打开抽屉并从煎锅中提起炸篮，在水池上方摇晃。然后，将带有炸篮的煎锅滑回产品中，按 QuickControl 旋钮继续烹饪。
- 如果将定时器设为烹饪时间的一半，当您听到定时器响铃时，表明应该摇晃或翻动食材。请确保将定时器重置为剩余烹饪时间。



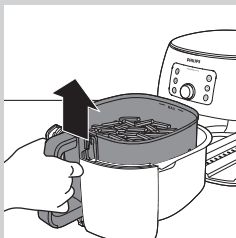
14 当您听到定时器响铃时，表明烹饪时间已结束。



15 拉动手柄，打开抽屉，检查原料是否已熟透。

注意

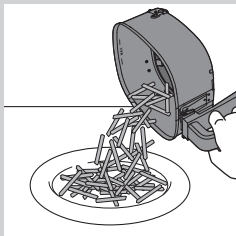
- 如果原料还未熟透，只需用把手将抽屉滑回 Airfryer 空气炸锅中，再将设置的时间增加几分钟。



16 要取出体积较小的原料（例如炸薯条），请用手柄将炸篮提出煎锅。

警告

- 烹饪过程结束后，煎锅、减脂器、炸篮、内壳和原料都会很烫。煎锅中可能会有蒸汽逸出，这取决于 Airfryer 空气炸锅中烹饪的原料类型。



17 将炸篮中的食材全部倒入碗或碟中。务必将炸篮从煎锅中取出以便倒空，因为煎锅底部可能残留有热油。

注意

- 要取出体积较大或易碎的食材，可以使用夹钳将食材夹出来。
- 原料中多余的油或油脂会被收集在减脂器下方的煎锅底部。
- 在烹饪完每批原料后或在摇晃或更换煎锅中的炸篮之前，您可能要小心地倒掉煎锅内多余的油或油脂，这取决于所烹饪的原料类型。将炸篮置于耐热表面上。佩戴隔热手套，将煎锅从轨道上提出来，然后置于耐热表面上。用橡胶头夹子小心地从煎锅中取出减脂器。倒掉多余的油或油脂。将减脂器放回煎锅中，将煎锅放回抽屉中，将炸篮放回煎锅中。

42 简体中文

在一批原料烹饪完毕后，Airfryer 空气炸锅可随时开始烹饪下一批原料。

注意

- 如果想烹饪下一批原料，请重复执行步骤 4 至 17。

智能大厨程序食物表

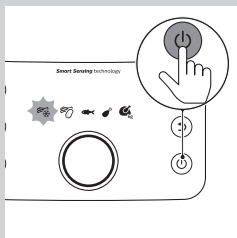
注意

- 本产品仅限于室内使用。在产品处于室温的情况下启动自动烹饪程序 — 不要预热。
- 始终将食品均匀地分布在炸篮中。
- 仅在产品指示时转动/摇晃食品。抽屉打开时间应尽可能短。
- 切勿使用任何附件。确保将减脂器正确放置在产品上。
- 由于食物的原产地、尺寸和品牌不同，请确保在食用前已经充分烹制好。

智能大厨程序		⚖️	操作方法
 冷冻薯条	细型 (7x7 毫米) 中号 (10x10 毫米) 冷冻薯条零食	200 至 1400 克	<ul style="list-style-type: none"> • 请使用直接从冰箱中取出的冷冻薯条。烹饪前请勿解冻。 • 此程序适用于细型 (7x7 毫米) 和中号 (10x10 毫米) 冷冻薯条。 • 如果您购买了为空气炸锅特制的薯条，请按照包装上的指示操作。
 自制炸薯条	自制切割 (10x10 毫米)	500 至 1400 克	<ul style="list-style-type: none"> • 请仅使用新鲜粉质土豆，请勿使用预煮过的土豆。 • 请勿使用储存温度低于 6°C 的土豆。 • 遵循新鲜薯条食谱中的说明以获取最佳效果。
 鱼	整条鱼 大而扁的鱼 鱼排	1 至 4 块 (300 至 1600 克) 1 块 (最大 800 克) 2 至 5 块 (150 至 200 克每块)，最大 700 克	<ul style="list-style-type: none"> • 请勿使用冷冻鱼。 • 此程序针对约 0.3-0.4 千克的整条鱼开发。 • 如果冒烟，请使用手动程序选择更低的温度。
 鸡腿	鸡腿 鸡胸	2 至 16 块 (200 至 2000 克) 1 至 5 块 (每块最多 150 克)	<ul style="list-style-type: none"> • 此程序针对新鲜鸡腿 (非冷冻) 开发，如需烹饪鸡全腿，在本程序结束后，请使用手动程序再烹饪 5 至 10 分钟。
 整只鸡	整只鸡 半只鸡	1000 至 1800 克 大于 1000 克	<ul style="list-style-type: none"> • 请仅使用新鲜鸡肉，请勿烹饪冷冻鸡肉。 • 此程序针对整鸡开发。


使用智能大厨程序烹饪

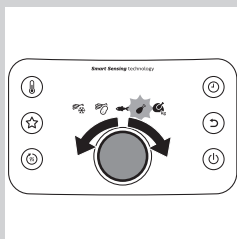
按需要给原料调味。将食物放入炸篮内，然后将炸篮滑入产品内。



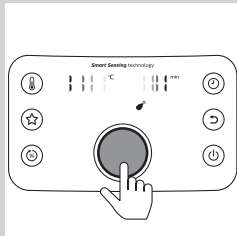
注意

- 请勿使用蜂蜜、糖浆或任何其他含糖成分调配您的食物，因为烘烤会导致食物变黑。

1 按开/关按钮  启动产品。



2 要更改智能大厨程序，请转动 QuickControl 旋钮，直至所需图标不断闪烁。



3 要确认智能大厨程序，请按 QuickControl 旋钮。

- ↳ 产品会自动计算出理想的烹饪温度和时间。几分钟后，屏幕将显示第一次预估的烹饪温度和时间。在此期间，产品已开始烹饪。只要屏幕交替显示闪烁的指示条和温度/时间，则表示产品仍在计算烹饪时间，且产品将在烹饪过程中自动调整时间。

注意

- 要准备一只整鸡，需先称好整鸡的重量，然后再放入炸篮中。转动 QuickControl 旋钮并按下以确认以选择重量。
- 在产品正在计算烹饪时间即显示屏上显示闪烁的指示条时，请勿拉出抽屉。否则智能大厨程序将停止，产品将重置为主菜单。使用手动模式继续烹饪，因为在食物半熟时重新启动智能大厨程序会导致烹饪时间预估错误。
- 完成计算阶段后，您将看到温度和ación交替显示（无闪烁条），您可以打开抽屉检查食物状态。



4 当您听到响铃并看到摇晃指示闪烁时，打开抽屉并翻转配料，或摇晃装有配料的炸篮。然后将炸篮滑回产品中。

5 当您听到响铃且定时器已降到 0 时，表示食物已准备好。

注意

- 如果您的食物未烤好或食物没有达到您偏爱的烤焦程度，请按下定时器按钮继续再烹饪几分钟（请参阅“使用产品”一章中的步骤 11-12）。



自制炸薯条

使用Airfryer 空气炸锅自制美味炸薯条：

- 1 将土豆削皮并切成小条（10 x 10 毫米/0.4 x 0.4 英寸厚）。
- 2 将土豆条浸泡在一碗温水（约 40° C/100° F）中 3 分钟。
- 3 将碗倒空并在洗碗布或纸巾上沥干土豆条。
- 4 在碗中倒入 1-3 汤匙的食用油，放入土豆条并充分搅拌，直到所有土豆条都均匀上油。
- 5 用手或开槽厨具将土豆条从碗中拿出来，让多余的油份留在碗里。

注意

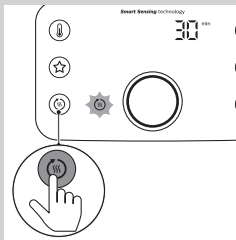
- 不要一次性将所有土豆条从碗里倒入炸篮，这样可以防止在煎锅内存留过多的油份。


- 6 将土豆条放入炸篮。
- 7 启动智能大厨程序，开始自制炸薯条 。当需要摇晃炸薯条时，您会听到定时器响铃，并在显示屏上看到摇晃图标  不断闪烁。

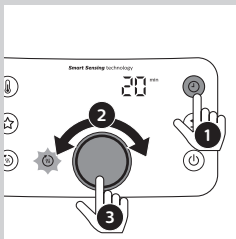
注意


- 有关合适的数量，请参阅“智能大厨程序食物表”一章。



选择保温模式



- 1 按保温  按钮（您可以随时启用保温模式）。
 - ↳ 保温指示会亮起并伴有脉动效果。



- ↳ 保温定时器设置为 30 分钟。要更改保温时间（1-30 分），请按定时器按钮 ，转动 QuickControl 旋钮，然后推动进行确认。保温温度不可调整。

- 2 要暂停保温模式，请推动 QuickControl 旋钮。要恢复保温模式，请再次推动 QuickControl 旋钮。
- 3 要退出保温模式，请按返回按钮  或开/关按钮 .

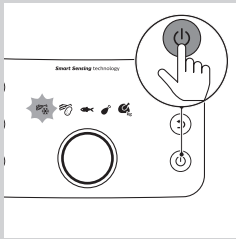
 **提示**


- 如果在保温模式期间炸薯条等食物的松脆度变差，请提前关闭产品以缩短保温时间或以 180°C 的温度烹饪 2-3 分钟，增加其松脆度。

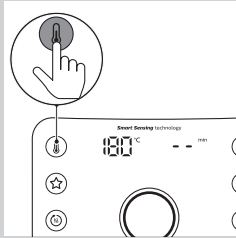
 **注意**

- 如果在烹饪期间启用保温模式（保温指示会亮起），产品会在烹饪时间结束后将食物保温 30 分钟。
- 在保温模式期间，产品中的风扇和加热器会不时地启动。
- 保温模式旨在为 Airfryer 空气炸锅烹饪好的菜肴立即提供保温。这并非进行再加热。

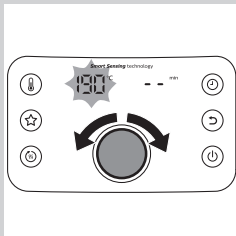
保存您喜爱的设置



- 1 按开/关按钮  启动产品。

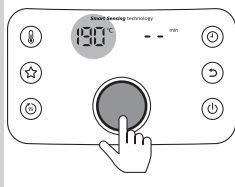


- 2 按下温度按钮 .

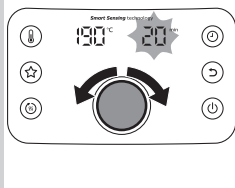


- 3 转动 QuickControl 旋钮以选择温度。

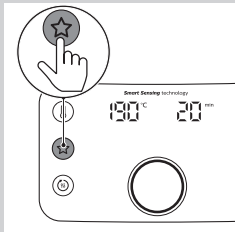
46 简体中文



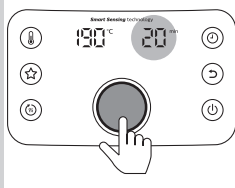
4 按下 QuickControl 旋钮以确认选定温度。



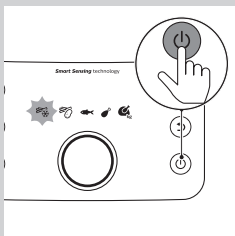
5 转动 QuickControl 旋钮以选择时间。



6 按收藏按钮 ☆ 以保存设置。保存设置后，您将听到一声哔声。

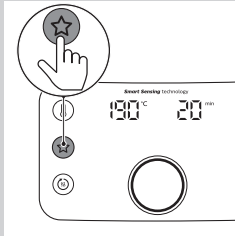


7 按下 QuickControl 旋钮，开始烹饪过程。

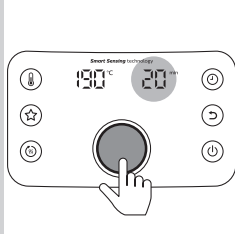


使用收藏设置烹饪

1 按开/关按钮 启动产品。



2 按收藏按钮 (☆)。



3 按 QuickControl 旋钮，开始烹饪过程。

注意

- 您可以通过应用上述相同的过程覆盖收藏设置。
- 在手动模式下按收藏按钮将覆盖您的收藏设置。要应用您的收藏设置，请先按返回按钮退出手动模式。
- 要退出收藏模式，请按返回按钮 (⏪)。
- 在使用收藏模式进行烹饪时，您可以通过按温度或定时器按钮来更改温度或时间。这种更改不会覆盖已存储的收藏设置。

清洁

警告

- 在开始清洁之前，请完全冷却炸篮、煎锅、减脂器以及产品内部。
- 用橡胶头夹子从煎锅中取出减脂器。请勿用手指取出，因为减脂器下方收集的油脂或油会很烫。
- 煎锅、炸篮、减脂器以及产品内部均覆有不黏涂层。不要使用金属厨具或研磨性清洁材料，因为这样可能损坏不粘涂层。

每次使用后都应立即清洁产品。每次使用后都要清除煎锅底部的油和油脂。

1 按电源开/关按钮 (⏻) 关闭产品，从电源插座上拔下插头，让产品冷却。

提示

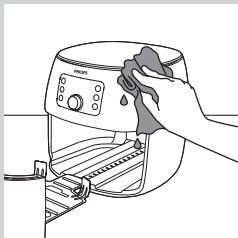
- 取出煎锅和炸篮，让 Airfryer 空气炸锅更快冷却。

2 用橡胶头夹子从煎锅中取出减脂器。将煎锅底部的油脂或油处理掉。

3 用洗碗机清洗煎锅、炸篮和减脂器。您也可以用水、清洁剂和非研磨性海绵进行清洁（请参阅“清洁表”）。

 提示

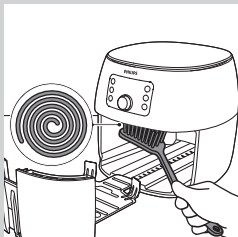
- 如果食物残渣粘在煎锅、减脂器或炸篮上，可以将其在加入清洁剂的热水中浸泡 10 至 15 分钟。浸泡会使食物残渣变松，更易清除。确保使用能溶解油脂的清洁剂。如果煎锅、减脂器或炸篮上出现油脂染色，并且使用热水和清洁剂无法将其清除，则可使用液体脱脂剂。
- 如有必要，可使用软到中硬度的毛刷清理粘在加热元件上的食物残渣。不要使用钢丝刷或硬毛刷，因为这可能损坏加热元件的涂层。



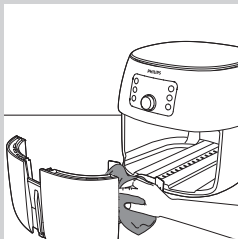
4 用湿布擦拭产品的外部。

 注意

- 确保控制面板上未留有湿气。清洁后用布擦干控制面板。






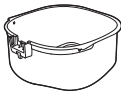


5 用清洁刷清洁加热元件，以去除任何食品残渣。



6 用热水和非磨蚀性海绵清洗产品内部。

清洁表

			
	✓	✓	✗
	✓	✓	✗
	✓	✓	✗

存储

- 1 拔掉产品的插头，并使其完全冷却。
- 2 在存放前，确保所有部件清洁且干燥。
- 3 将电源线插入电线储藏格。

注意

- 如需搬运Airfryer 空气炸锅，请务必保持其水平。此外，请确保握住产品前部的抽屉，如果不小心向下倾斜，抽屉可能会从产品滑出。这有可能造成抽屉损坏。
- 在进行搬运和/或存放之前，请务必确保 Airfryer 空气炸锅的可拆卸部件（例如，可拆卸滤网底部等）已固定到位。

回收


- 弃置产品时，请不要将它与一般生活垃圾一同丢弃，应将其交给官方指定的回收中心。这样做有利于环保。
- 请遵循您所在国家/地区的电器及电子产品分类回收规定。正确弃置产品有助于避免对环境和人类健康造成负面影响。


保修和支持

如果您需要信息或支持，请访问 www.philips.com/support 或阅读单独的全球保修卡。

故障排除


本章归纳了您在使用产品时最常遇到的问题。如果您无法根据以下信息解决问题，请访问 www.philips.com/support 查阅常见问题列表，或联系您所在国家/地区的客户服务中心。

问题	可能的原因	解决方法
本产品的外部在使用期间会发热。	内部的热量辐射到了外壁。	这是正常的。使用时，您需要触摸的手柄和旋钮会保持足够冷却。 为确保正确烹饪食物，产品启动后，煎锅、炸篮、减脂器以及产品内部会始终发烫。这些部件始终发烫，不能触摸。 如果您让本产品长时间启动，某些区域可能发烫，不能触摸。产品上的这些区域使用以下图标标记：  只要您注意发热区域并且避免触摸，本产品在使用时就绝对安全。
自制炸薯条没有我预期的一样松脆。	您没有使用正确的土豆品种。	为获得理想效果，请使用新鲜的粉质土豆。如果需要存放土豆，请不要将其存放在寒冷环境下，例如冰箱。选择其包装上标明适合制作炸薯条的土豆
	炸篮中的食材量太多。	请按照本用户手册中的说明自制炸薯条（请参阅“智能大厨程序食物表”或下载免费的 Airfryer 空气炸锅应用）。
	某些原料需要在烹饪中途进行翻动。	请按照本用户手册中的说明自制炸薯条（请参阅“智能大厨程序食物表”或下载免费的 Airfryer 空气炸锅应用）。
无法启动 Airfryer 空气炸锅。	产品电源插头没有插上。	请检查插头是否已正确插入墙上插座。
	多个产品连接至同一插座。	Airfryer 空气炸锅具有较高的功率。请尝试其他插座并检查保险丝。
启动智能大厨程序后，产品停止了计算阶段。	由于产品已预热或在两次使用之间未充分冷却，所以烹饪室温度过高。	打开抽屉几分钟，使其冷却。关闭抽屉，然后重新启动智能大厨程序。
	抽屉在计算阶段被打开。	关闭抽屉，然后重新启动手动程序。
	抽屉没有关好。	确保抽屉已关好。
产品已停止使用智能大厨程序烹饪。	抽屉在计算阶段被打开。	当机器还在计算工作时间，屏幕显示闪烁的指示条时，请勿打开抽屉。

问题	可能的原因	解决方法
我的 Airfryer 空气炸锅内有一些剥落点。	Airfryer 空气炸锅内可能会由于意外接触或刮擦涂层而出现小的剥落点（例如在使用粗糙清洁工具清洁炸锅和/或插入炸篮的过程中）。	您可以通过将炸篮妥善地向下放入煎锅来防止出现损坏。如果您倾斜着插入炸篮，其侧面可能会碰撞煎锅壁，从而导致小块涂层剥落。如果发生这种情况，请注意这是无害的，因为我们使用的所有材料都是食品级安全材料。
从产品中冒出白烟。	您在烹制油腻食材时未将减脂器放入煎锅。 煎锅中还残留了上次使用后的油脂。	小心地倒掉煎锅内多余的油或油脂，将减脂器置于煎锅中，然后继续烹饪。 白烟是由于油脂在煎锅中加热而产生的。每次使用后都要确保彻底清洁煎锅、炸篮和减脂器。
	面包屑或包裹层未正确附着在食物上。	空气煎炸的小块面包屑会导致产生白烟。将面包屑或包裹层紧紧地按压在食物上，以确保其附着。
	煎炸的油脂会溅出腌料、液体或肉汁。	放入炸篮之前将食物拍干。
如下图所示，我的显示屏显示 5 根横线。 	因产品过热，已激活安全功能。	请拔下产品插头，让其冷却 1 分钟，然后重新插入插头。



Specifications are subject to change without notice
© 2019 Koninklijke Philips N.V.
All rights reserved

 100% recycled paper
3000 039 31761 B