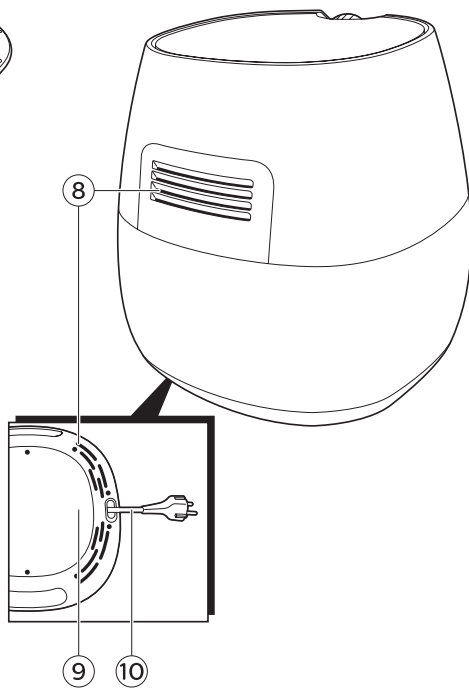
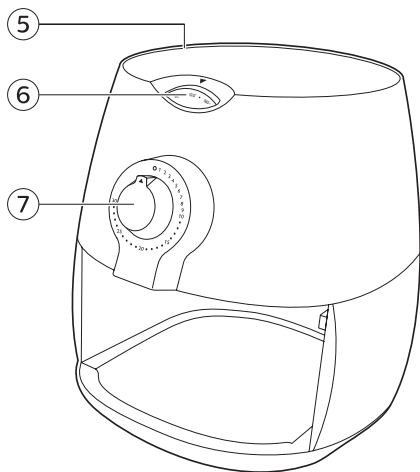
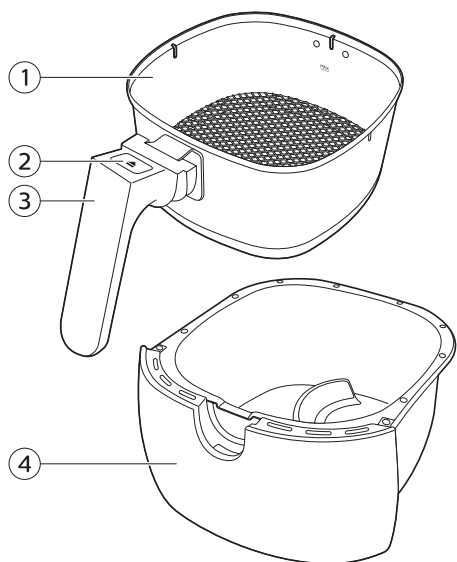


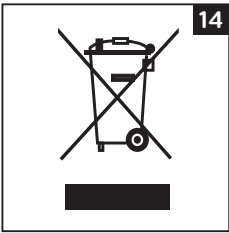
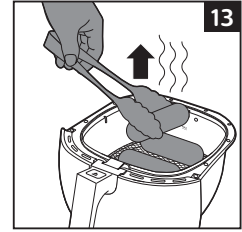
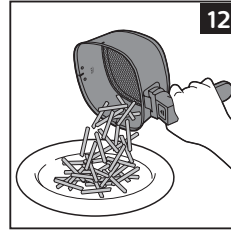
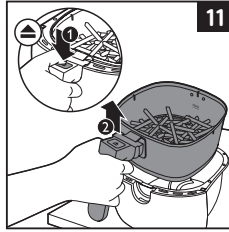
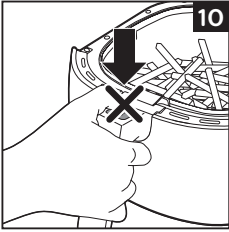
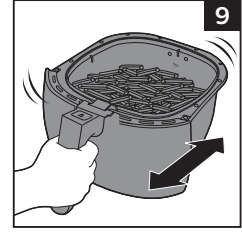
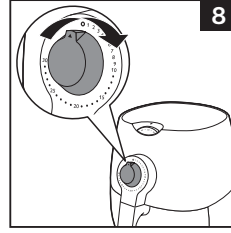
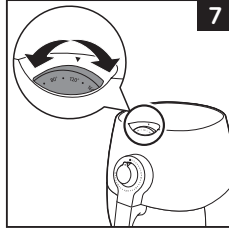
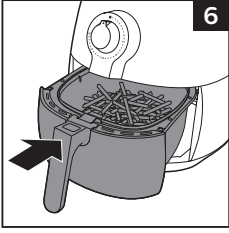
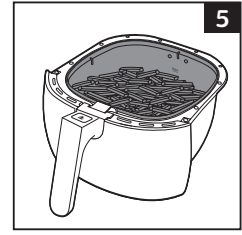
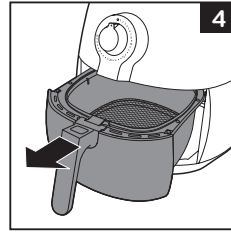
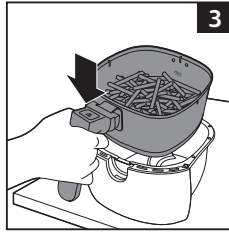
PHILIPS

HD9216
HD9217



User manual





Contents

Introduction	5
General description (Fig. 1)	5
Important	5
Before first use	8
Preparing for use	8
Using the appliance	8
Hot air frying	8
Settings	10
Making home-made fries	11
Cleaning	12
Storage	12
Recycling	12
Guarantee and service	12
Troubleshooting	13

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.

Your new Airfryer allows you to prepare your favourite ingredients and snacks in a healthier way.

The Airfryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

For more inspiration for recipes and information about the Airfryer, visit www.philips.com/kitchen.

General description (Fig. 1)

- 1 Basket
- 2 Basket release button
- 3 Basket handle
- 4 Pan
- 5 Air inlet
- 6 Temperature control knob (80-200°C)
- 7 Timer (0-30 min.)/power-on knob
- 8 Air outlet openings
- 9 Cord storage compartment
- 10 Mains cord

Important

Read this user manual 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 Airfryer (Fig. 2).
- 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).
- After having removed the pan with the basket from the appliance, please put the pan with the basket on a suitable surface and let it rest for at least 30 seconds before removing the basket from the pan.
- 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.

Automatic switch-off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Electromagnetic fields (EMF)

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

Before first use

- 1 Remove all packaging material.
- 2 Remove any stickers or labels from the appliance.
- 3 Thoroughly clean the basket and the pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

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

This is an Airfryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

- 1 Place the appliance on a stable, horizontal and level surface.

Do not place the appliance on non-heat-resistant surfaces.

- 2 Place the basket in the pan properly (Fig. 3).

- 3 Pull the mains cord out of the cord storage compartment in the bottom of the appliance.

Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the appliance

The Airfryer can prepare a large range of ingredients. You can find more recipes at www.philips.com/kitchen.

Hot air frying

- 1 Put the mains plug in an earthed wall socket.
- 2 Carefully pull the pan out of the Airfryer (Fig. 4).
- 3 Put the ingredients in the basket (Fig. 5).

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Settings' in this chapter), as this could affect the quality of the end result.

- 4 Slide the pan back into the Airfryer (Fig. 6).

Never use the pan without the basket in it.

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

- 5 Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature (Fig. 7).

Note: If you want to prepare different ingredients at the same time, make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Home-made fries and drumsticks, for example, can be prepared simultaneously because they require the same settings.

- 6 Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
- 7 To switch on the appliance, turn the timer knob to the required preparation time (Fig. 8).

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes. Then fill the basket and turn the timer knob to the required preparation time.

▶ The timer starts counting down the set preparation time.

▶ Excess oil from the ingredients is collected on the bottom of the pan.

8 Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the Airfryer (Fig. 9).

Caution: Do not press the basket release button during shaking (Fig. 10).

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9 When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. To do this, turn the timer control knob to 0 (Fig. 8).

10 Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11 To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2). (Fig. 11)

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the Airfryer, steam may escape from the pan.

12 Empty the basket into a bowl or onto a plate. (Fig. 12)

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket (Fig. 13).

13 When a batch of ingredients is ready, the Airfryer is instantly ready for preparing another batch.

Settings













This table below helps you to select the basic settings for the ingredients you want to prepare.













Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Airfryer within a few minutes after you added the oil.
- Snacks that can be prepared in an oven can also be prepared in the Airfryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the Airfryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	 g	 min	 °C
	200-800	11-25	180
	200-800	12-25	180
	200-800	15-27	180
	100-400	6-10	200
	100-500	8-14	200
	100-500	7-14	160
	100-500	3-15	160
	100-500	15-22	180
	100-500	10-15	180

	 g	 min	 °C
	300	20-25	160
	80-300	8-13	180
	200-400	15-25	160
	100-500	8-12	180
	50-500	3-6	200
	100-500	12-25	180
	150-400	10-18	200
	100-400	7-15	180
	100-300	8-15	180

Note: When you use ingredients that rise (such as with cake, quiche or muffins) the baking tray should not be filled more than halfway.

Note: Add 3 minutes to the preparation time when you start frying while the Airfryer is still cold.

Making home-made fries

For the best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made fries, follow the steps below.

- 1** Peel the potatoes and cut them into sticks.
- 2** Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
- 3** Pour ½ tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
- 4** Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.

- 5** Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

The pan, basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1 Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the pan to let the Airfryer cool down more quickly.

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

3 Clean the pan, and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Note: The pan, and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

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

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

Storage

1 Unplug the appliance and let it cool down.

2 Make sure all parts are clean and dry.

3 Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Recycling

- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU). (Fig. 14)
- 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 service

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

Troubleshooting

This chapter summarises 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 Airfryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the Airfryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is Airfryer too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the Airfryer.	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the Airfryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
	The handle of the baking tray is obstructing the pan.	Push the handle to a horizontal position, so it does not stick out on top of the basket.

Problem	Possible cause	Solution
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the Airfryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Airfryer Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the Airfryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh fries are not crispy when they come out of the Airfryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.

