



ENGLISH
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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children or invalids. Children should be supervised by a responsible person to ensure they do not play with the appliance.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. For assistance in the U.S. and Canada only, call 1-866-309-8817.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not block any ventilation openings. Install in accordance with the manufacturer’s instructions.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Plug the cord into the wall outlet. To disconnect, turn the power On/Off button to “Off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when removing the pan or basket and disposing hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Use only on properly grounded outlet.
- A short power-supply (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. If an extension cord is used:
  - The marked electrical rating of the cord must be as great as the rating of the appliance.
  - The cord should be arranged so that it will not drape over the edge of the counter or table top where it could be pulled by children or tripped over unintentionally.
  - If the appliance is of grounded type, the extension cord should be a grounded-type 3-wire cord.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If this plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Oversize foods or oversize metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
- A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not place any of the following materials in the appliance: paper, cardboard, non-heat resistant plastic, and the like.
- Immediately unplug the appliance if you see dark smoke coming out of it. Wait for smoke emission to stop before pulling the pan out of appliance.
- Use on a flat stable, heat-resistant surface away from water or any heat source.
- Do not leave appliance unattended while it is operating.
- This appliance operates at high temperatures which may cause burns. Do not touch hot surfaces, parts or the inside of the appliance while it is operating. Let the appliance cool down completely before you handle or clean it.
- During hot airfrying, hot steam is released through the hot air outlet openings. Keep your hands and face away from the steam and air outlet openings.
- Avoid contact with moving parts.
- This appliance works with hot air only; food is not fried in oil or fat! Never fill the pan with fat or oil.
- This product is for household use only.
- Never use the airfryer without the pan or basket in place.
- Do not use the plug in or near a power outlet that contains an electric air freshener to prevent damage to the plug.
- Never use light or candles or baking paper in the appliance.
- Never touch the inside of the appliance while it is operating.
- 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.

## SAVE THESE INSTRUCTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- 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 favorite 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.

General description (Fig. 1)					
1 Basket					
2 Basket release button					
3 Basket handle					
4 Pan					
5 Air Inlet					
6 Temperature control knob (180–390°F / 80°C–200°C)					
7 Timer (0–30 min)/power-on knob					
8 Power-on indicator					
9 Air outlet openings					
10 Cord storage compartment					
11 Power cord					

- Before first use**
- 1 Remove all packaging material.
- 2 Thoroughly clean the basket and the pan with hot water, some dishwashing liquid and a non-abrasive sponge.

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

- 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.					
<b>Do not place the appliance on non-heat-resistant surfaces.</b>					
2 Place the basket in the pan properly (Fig. 2).					
3 Pull the power cord out of the cord storage compartment in the bottom of the appliance.					
<b>Do not fill the pan with oil or any other liquid.</b>					
<b>Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.</b>					
Using the appliance					
The airfryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance.					
Hot air frying					

- Put the power plug in a grounded wall outlet.
- Carefully pull the pan out of the airfryer (Fig. 3).
- Put the ingredients in the basket (Fig. 4).

*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.*

- Slide the pan back into the airfryer (Fig. 5).
- Never use the pan without the basket in it.

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

- Turn the temperature control knob clockwise to the required temperature. See section ‘Settings’ in this chapter to determine the right temperature (Fig. 6).

*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.*

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

**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 power-on indicator goes on (Fig. 8).
- The timer starts counting down the set preparation time.
- Excess oil from the ingredients is collected on the bottom of the pan.

- 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.*

- 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 turn off the appliance manually. To do this, turn the timer control knob to 0 (Fig. 11).*

**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.

- To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2). (Fig. 12)

**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 out on 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.**

- Empty the basket into a bowl or onto a plate. (Fig. 13)
- To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket (Fig. 14).
- When a batch of ingredients is ready, the airfryer is instantly ready for preparing another batch.

Settings					
The table below helps you to select the basic settings for the ingredients you want to prepare.					
<i>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.</i> 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.					
<b>Tips</b>					
- 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 optimizes 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.					
- Do not prepare extremely greasy ingredients such as sausages in the airfryer.					
- Snacks that can be prepared in an oven can also be prepared in the airfryer.					
- The optimal amount for preparing crispy fries is 1lb/0,45kg.					
- 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 300°F / 150°C for up to 10 minutes.					
- Make sure the ingredients that come out of this appliance have a light to medium brown color instead of a dark brown color. Remove burnt food remnants. Do not fry fresh potatoes at a temperature above 356°F / 180°C to minimize the production of acrylamide.					

	Min-max Amount (oz/g)	Time (min)	Temperature (°F /°C)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	10 a 25 / 300-700	12-16	390 / 200	Shake	
Thick frozen fries	10 a 25 / 300-700	12-20	390 / 200	Shake	
Home-made fries (1/4 inch / 8x8 mm)	10 a 25 / 300-800	18-25	355 / 180	Shake	add 1/2 tbsp of oil to the fries
Home-made potato wedges	10 a 25 / 300-800	18-22	355 / 180	Shake	add 1/2 tbsp of oil to the wedges
Home-made potato cubes	10 a 25 / 300-700	12-18	355 / 180	Shake	add 1/2 tbsp of oil to the cubes
<b>Meat &amp; Poultry</b>					
Steak	4 a 18 / 100-500	8-12	355 / 180		
Pork chops	4 a 18 / 100-500	10-14	355 / 180		
Hamburger	4 a 18 / 100-500	7-14	355 / 180		
Chicken wings	4 a 18 / 100-500	13-15	355 / 180		
Drumsticks	4 a 18 / 100-500	18-22	355 / 180		
Chicken breast	4 a 18 / 100-500	10-15	355 / 180		
<b>Snacks</b>					
Onion rings	10 a 25 / 300-700	12-16	390 / 200	Shake	Use oven-ready
Frozen chicken nuggets	4 a 18 / 100-500	6-10	390 / 200	Shake	Use oven-ready
Frozen fish sticks	4 a 16 / 100-400	6-10	390 / 200		Use oven-ready
Frozen cheese sticks	4 a 16 / 100-400	8-10	355 / 180		Use oven-ready
Mixed vegetables	4 a 16 / 100-400	10	320 / 160		

*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 Cut 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 paper towel.
- 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. Remove oil from the bottom of the pan after every use to prevent smoke.
<b>Let the basket, pan and the inside of the appliance cool completely before you start cleaning. 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.</b>
<b>Be careful when cleaning the upper area of the cooking chamber: Hot heating element, edge of Metal parts.</b>

- 1 Remove the power plug from the wall outlet, turn timer control knob to 0 and let the appliance cool down.
- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the pan and basket with hot water, some dishwashing liquid and a non-abrasive sponge.

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

*Note: The pan and basket are dishwasher-safe.*

*Tip: If dirt sticks to the basket, or the bottom of the pan, fill the pan with hot water with some dishwashing 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 If necessary clean the heater with a cleaning brush to remove any food residues.

- Storage**
- 1 Unplug the appliance and let it cool down.
- 2 Be sure all parts are clean and dry.
- 3 Push the cord into the cord storage compartment. Secure the cord by inserting it into the cord fixing slot.

Disposal
- Your product is designed and manufactured with high quality materials and components, which can be recycled and reused. For recycling information, please contact your local waste management facilities or visit <b>www.recycle.philips.com</b>

#### Warranty and service

If you need service or information or if you have a problem, please visit the Philips website at **www.philips.com/support** or call in the U.S. and Canada only, 1-866-309-8817 for assistance.

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 <b>www.philips.com/support</b> or call in the U.S. and Canada only, 1-866-309-8817 for assistance.			
Problem	Possible cause	Solution	
The airfryer does not work.	The appliance is not plugged in.	Put the power plug in an grounded wall outlet.	
	You have not set the timer.	Turn the timer knob to the required preparation time to turn on the appliance.	
	The ingredients fried with the airfryer are not done.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.	
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section ‘Settings’ in chapter ‘Using the appliance’).	
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section ‘Settings’ in chapter ‘Using the appliance’).	
	The ingredients are fried unevenly in the airfryer.	Certain types of ingredients need to be shaken halfway through the cooking time. <p>Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cooking time. See section ‘Settings’ in chapter ‘Using the appliance’.</p>	
	Fried foods are not crispy when they are come out of the airfryer.	You used a type of food to be prepared in a traditional deep fryer.	Use food intended to be cooked in an oven or lightly brush some oil onto the food for a crispier result.
	I cannot slide the pan into the appliance properly.	There are too many 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.

	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 or rendered fat will leak into the pan. The oil or fat produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result. Midway through the cooking process you can carefully put off any excess oil or rendered fat from the pan and then continue cooking.	
		The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Be sure you clean the pan properly after each use.	
	Home-made 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 paper towel.	
		You did not use the right potato type.	Use fresh potatoes and be sure they stay firm during frying.	
	Home-made 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.	Be 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.	

One Year Limited Warranty
Philips warrants that this product shall be free from defects in material, workmanship and assembly, under normal use, in accordance with the specifications and warnings, for a period of one year from the date of purchase. This warranty extends only to the original purchaser of the product, and is not transferable. To exercise your rights under this warranty, you must provide proof of purchase in the form of an original sales receipt that shows the product name and the date of purchase. For customer support or to obtain warranty service, please visit our website

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## ESPAÑOL

## PRECAUCIONES IMPORTANTES

Si utiliza un aparato eléctrico siempre debe tomar medidas de seguridad básicas, tales como:

- Lea todas las instrucciones.
- No toque las superficies calientes. Use los mangos o las perillas.
- No sumerja el cable de alimentación, los conectores ni el artefacto en agua u otros líquidos para evitar descargas eléctricas.
- Es indispensable supervisar de manera estricta a los niños o a las personas con discapacidad cuando usan cualquier artefacto o cuando este se usa cerca de ellos. Es necesario que una persona responsable supervise a los niños para asegurarse de que no jueguen con el artefacto.
- Desconéctelo del tomacorriente cuando no está en uso y antes de limpiarlo. Deje enfriar antes de poner o quitar las piezas.
- Nunca use el artefacto si el cable de alimentación o el conector están dañados, si funciona mal o si sufrió algún tipo de daño. Para asistencia solo en los EE. UU. y Canadá, llame al 1-866-309-8817.
- Evite el uso de accesorios no recomendados por el fabricante del artefacto para prevenir lesiones.
- ¡No intente las aperturas de ventilación! Realice la instalación de acuerdo con las Indicaciones del fabricante. No utilice el dispositivo al aire libre.
- No deje que el cable cuelgue del borde de la superficie sobre la que se encuentra apoyado, ni permita que toque superficies calientes.
- No lo coloque sobre quemadores eléctricos o que funcionen con gas caliente ni cerca de ese tipo de artefactos. Tampoco lo coloque dentro de hornos calientes.
- Tome las medidas de precaución necesarias cuando mueva un artefacto que contenga aceite caliente u otros líquidos calientes.
- Conecte el cable al tomacorriente. Para desconectar, gire el botón de encendido/apagado hasta la posición “Apagado” y desconecte el enchufe del tomacorriente.
- Utilice el aparato solamente para el fin con el que fue creado.
- Tomé todas las medidas de precaución necesarias cuando retire el sartén o la cesta, y cuando deseché el aceite caliente.
- No limpie con esponjas metálicas. Se puede producir una descarga eléctrica si las piezas rompen la esponja o si se tocan las partes eléctricas.
- Solo utilice este artefacto en un tomacorriente con una apropiada conexión a tierra.
- Debe usarse una fuente de alimentación de corta longitud (o un cable de alimentación extraíble) para reducir el riesgo de enredarse o tropezar por usar un cable largo.
- Puede utilizar un cable de extensión si toma las precauciones debidas. Si usa un cable de extensión:
  - La clasificación eléctrica del cable debe ser igual a la clasificación del artefacto.
  - El cable debe instalarse de tal manera que no cuelgue del borde de la superficie de apoyo, para así evitar caídas y enredos.
  - Si el aparato está clasificado con conexión a tierra, el cable de extensión deberá tener la misma clasificación con tres hilos conectores.
- Este artefacto tiene un enchufe polarizado (una hoja es más ancha que la otra). Este enchufe se fabricó para ajustarse a un tomacorriente polarizado de una sola manera para reducir el riesgo de una descarga eléctrica. Si el enchufe no entra completamente en el tomacorriente, invierta el enchufe. Si aun así no encaja, póngase en contacto con un electricista calificado. No intente modificar el enchufe.
- No debe introducir en el artefacto alimentos o utensilios de metal de gran tamaño, ya que pueden provocar un incendio o riesgo de descarga eléctrica.
- Si el artefacto está cubierto o en contacto con un material inflamable, como cortinas, tapicería, paredes o similares, durante su funcionamiento, esto puede provocar un incendio. No almacene objetos sobre el artefacto cuando esté en funcionamiento.
- No coloque ninguno de los siguientes materiales en el artefacto: papel, cartón, plástico no resistente al calor y otros similares.
- Desconecte inmediatamente el artefacto si ve que sale humo negro. Espere que se detenga la emisión de humo antes de retirar el sartén del artefacto.
- Use el artefacto sobre una superficie firme y plana que sea resistente al calor, alejada del agua o cualquier fuente de calor.
- No deje el aparato desatendido mientras está en funcionamiento.
- Este artefacto funciona a altas temperaturas, lo que puede provocar quemaduras. No toque el interior de artefacto ni las piezas ni las superficies calientes mientras esté en funcionamiento. Deje que el artefacto se enfríe completamente antes de manipularlo o limpiarlo.

**Precaución: No pulse el botón de liberación de la cesta mientras sacude la sartén (Fig. 10).**

- No debe introducir en el artefacto alimentos o utensilios de metal de gran tamaño, ya que pueden provocar un incendio o riesgo de descarga eléctrica.
- Si el artefacto está cubierto o en contacto con un material inflamable, como cortinas, tapicería, paredes o similares, durante su funcionamiento, esto puede provocar un incendio. No almacene objetos sobre el artefacto cuando esté en funcionamiento.
- No coloque ninguno de los siguientes materiales en el artefacto: papel, cartón, plástico no resistente al calor y otros similares.
- Desconecte inmediatamente el artefacto si ve que sale humo negro. Espere que se detenga la emisión de humo antes de retirar el sartén del artefacto.
- Use el artefacto sobre una superficie firme y plana que sea resistente al calor, alejada del agua o cualquier fuente de calor.
- No deje el aparato desatendido mientras está en funcionamiento.
- Este artefacto funciona a altas temperaturas, lo que puede provocar quemaduras. No toque el interior de artefacto ni las piezas ni las superficies calientes mientras esté en funcionamiento. Deje que el artefacto se enfríe completamente antes de manipularlo o limpiarlo.

Quando se fríe con aire caliente, se libera vapor caliente a través de las aberturas de escape de aire caliente. Mantenga las manos y el rostro alejados del vapor y de las aberturas de ventilación.

- No toque las piezas en movimiento.
- No toque el artefacto solo funciona con aire caliente, por lo que la comida no se fríe en aceite o grasa. Nunca llene el sartén con grasa o aceite.
- Este producto está destinado únicamente para su uso doméstico.
- Nunca utilice su Airfryer si el sartén o la cesta no están colocados en su lugar.
- No utilice el enchufe en una toma de corriente o cerca de una que contenga un ambientador eléctrico para evitar que se dañe el enchufe.
- Nunca utilice ingredientes ligeros ni papel para hornear en el artefacto.
- Nunca toque el interior del aparato mientras está en funcionamiento.
- No coloque el aparato sobre materiales inflamables ni cerca de ellos (p. ej. manteles o cortinas).
- Nunca deje el artefacto en funcionamiento sin vigilancia.
- Desconecte inmediatamente el artefacto si ve que se desprende humo negro de él. Espere a que se detenga la emisión de humo antes de retirar el sartén del artefacto.

## CONSERVE ESTAS INSTRUCCIONES

El consumo de carnes, aves, pescados y mariscos o huevos crudos o sin cocinar puede incrementar el riesgo de contraer enfermedades transmitidas por los alimentos.

**Introducción**  
Felicitaciones por su compra y bienvenido a Philips. Para disfrutar de todos los beneficios que le ofrece la asistencia de Philips, registre su producto en **www.philips.com/welcome**. La nueva airfryer le permite preparar sus ingredientes y aperitivos favoritos de una manera más sana. La airfryer utiliza aire caliente combinado con circulación de aire a alta velocidad (Rapid Air) y una parrilla superior para preparar una variedad de platos sabrosos de una manera rápida, sana y fácil. Los ingredientes se calientan por todos los lados de una sola vez y no hay necesidad de añadir aceite a la mayoría de los ingredientes.

Información general (Fig. 1)					
1 Cesta					
2 Botón de liberación de la cesta					
3 Asa de la cesta					