

PHILIPS

HD926X

User manual

5

用户手册

26



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Important

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

Danger

- Always put the ingredients to be fried in the basket, to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never immerse the appliance in water or any other liquid, nor rinse it under the tap.
- 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 10 cm free space on the back and sides and 10 cm 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, the 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. 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**.

Philips Airfryer is the only Airfryer with unique Rapid Air technology to fry your favorite foods with little or no added oil and up to 90% less fat.

Enjoy crispier results with Philips Rapid Air for 7x faster airflow. It cooks food all around as well as our starfish design for perfect results from your first bite to your last.

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.

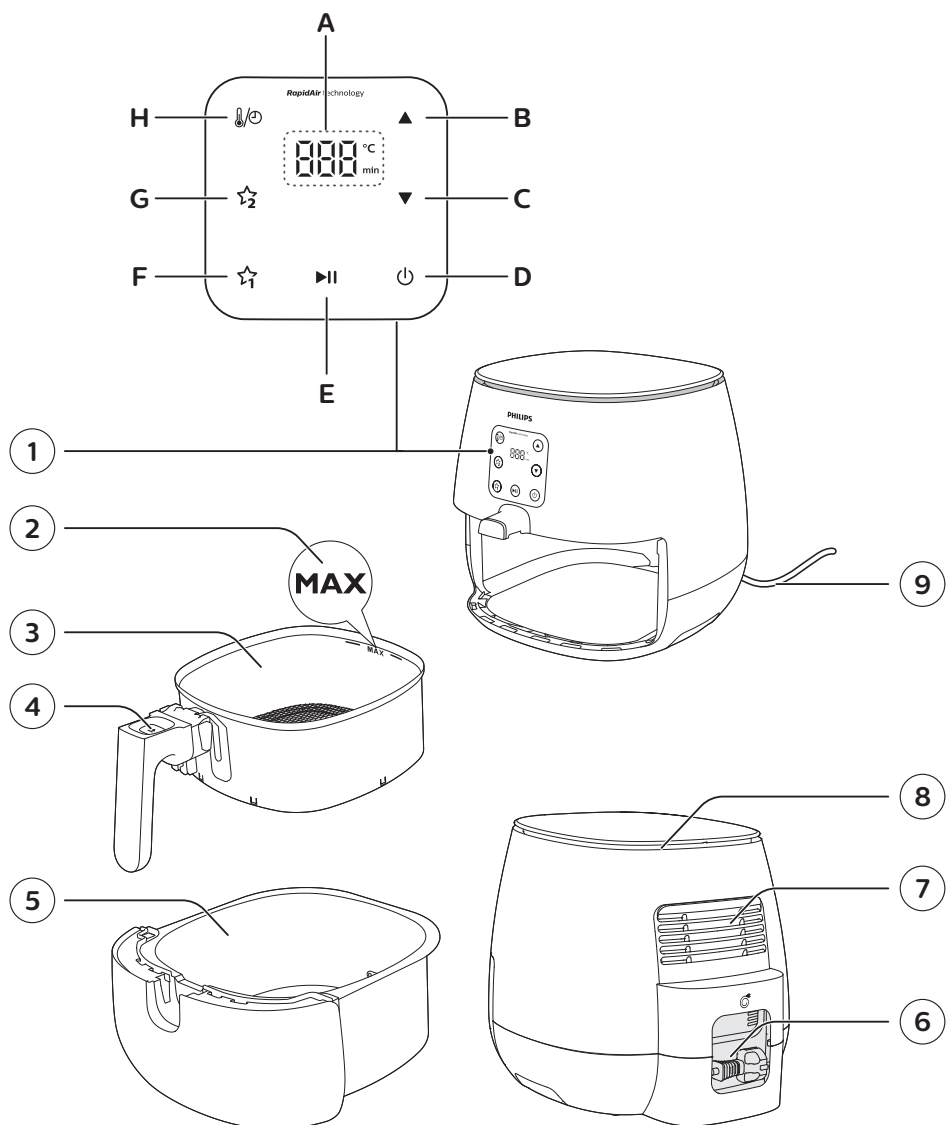
For more inspiration, recipes and information about the Airfryer, visit **www.philips.com/kitchen** or download the free NutriU App* for IOS® or Android™.

*The NutriU app may not be available in your country.

In this case please download the Airfryer App.

General description

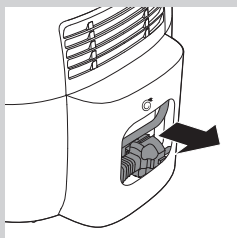
- 1 Control panel
 - A Time/temperature indication
 - B Temperature/time increase button
 - C Temperature/time decrease button
 - D Power On/Off button
 - E Start/pause button
 - F Favorite button 1
 - G Favorite button 2
 - H Time/temperature select button
- 2 MAX indication
- 3 Basket
- 4 Basket release button
- 5 Pan
- 6 Cord storage compartment
- 7 Air outlets
- 8 Air inlet
- 9 Power cord



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



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



Note

- Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and affect the frying result.
- Do not place the operating appliance near or underneath objects that could be damaged by steam, such as walls and cupboard.

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

Using the appliance

Food table

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



Note

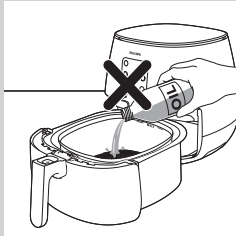
- Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.
- When preparing larger amount of food (e.g. fries, prawns, drumsticks, frozen snacks), shake, turn, or stir the ingredients in the basket 2 to 3 times in order to achieve a consistent result.

Ingredients	Min.– max. amount	Time (min)	Temperature	Note
Thin frozen fries (7x7 mm/0.3x0.3 in)	200–1200 g 7–42 oz	13–32	180°C/350°F	• Shake, turn, or stir halfway
Thick frozen fries (10x10 mm/0.4x0.4 in)	200–1200 g 7–42 oz	13–33	180°C/350°F	• Shake, turn, or stir halfway
Home-made fries (12x12 mm/0.5x0.5 in)	200–1200 g 7–42 oz	18–30	180°C/350°F	• Soak 30 minutes in cold water or 3 minutes in luke warm water (40°C/100°F), dry then add 1 tbsp of oil per 500 g/18 oz. • Shake, turn, or stir halfway
Homemade potato wedges	200–1200 g 7–42 oz	20–40	180°C/350°F	• Soak 30 minutes in water, dry then add 1/4 to 1 tbsp of oil. • Shake, turn, or stir halfway
Frozen snacks (chicken nuggets)	80–1000 g/ 3–35 oz (6–40 pieces)	7–18	200°C/400°F	• Ready when golden yellow and crispy outside. • Shake, turn, or stir halfway
Frozen snacks (small spring rolls around 20 g/0.7 oz)	100–500 g/ 3.5–18 oz (5–30 pieces)	14–16	200°C/400°F	• Ready when golden yellow and crispy outside. • Shake, turn, or stir halfway
Whole chicken	1000–1200 g/ 35–42 oz	50–60	180°C/350°F	• Avoid that legs touch the heating element.
Chicken breast Around 160 g/6 oz	1–4 pieces	18–22	180°C/350°F	
Drumsticks	200–1200 g/ 7–42 oz	23–30	180°C/350°F	• Shake, turn, or stir halfway
Chicken fingers bread crumbed	3–10 pieces (1 layer)	10–15	180°C/350°F	• Add oil to the breadcrumbs. Ready when golden yellow.
Chicken wings Around 100 g/3.5 oz	2–7 pieces (1 layer)	14–18	180°C/350°F	• Shake, turn, or stir halfway
Meat chops without bone Around 150 g/6 oz	1–4 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)	1–5 pieces (1 layer)	12–15	200°C/400°F	
Thin sausages Around 70 g/2.5 oz (diameter 2 cm/0.8 in)	1–6 pieces	9–12	200°C/400°F	

12 ENGLISH

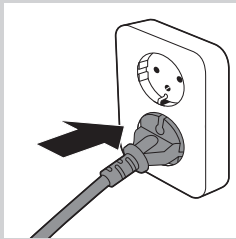
Ingredients	Min.– max. amount	Time (min)	Temperature	Note
Pork roast	500–1000 g/ 18–35 oz	50–75	180°C/350°F	• Let it rest for 5 minutes before cutting.
Whole fish Around 300–400 g/11–14 oz	1–2	17–20	200°C/400°F	• Cut off the tail if it does not fit in the basket/grill pan.
Fish filets Around 120 g/4.2 oz	1–3 (1 layer)	9–12	200°C/400°F	• 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	15–20	200°C/400°F	• Shake, turn, or stir halfway
Cake	750 g/26 oz	35–40	160°C/325°F	• Use a cake pan.
Muffins Around 50 g/1.8 oz	1–9	12–14	180°C/350°F	• Use heat-proof silicone muffin cups.
Quiche (diameter 17 cm/6.7 in)	500 g/18 oz	20–25	160°C/325°F	• Use a baking tray or oven dish.
Pre-baked toast / bread rolls	1–6	6–7	180°C/350°F	
Home-made bread	550 g/20 oz	25–35	150°C/300°F	• The shape should be as flat as possible to avoid that the bread touches the heating element when rising.
Home-made rolls Around 80 g/2.8 oz	1–5 pieces	18–20	160°C/325°F	
Chestnuts	200–1500 g/ 7–53 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

Airfrying

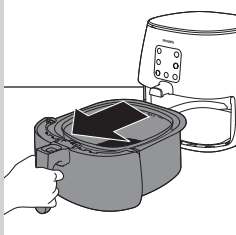


Caution

- 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 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 Put the plug in the wall outlet.



- 2 Remove the pan with the basket from the appliance by pulling the handle.

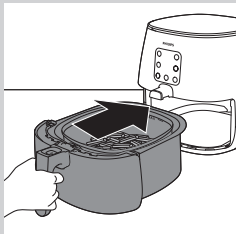


- 3 Put the ingredients in the basket.



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.



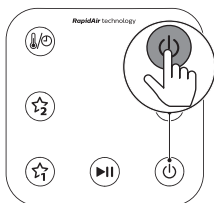
- 4 Put the pan with the basket back into the Airfryer.



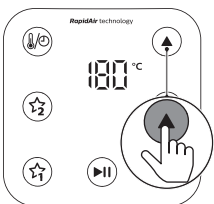
Caution

- Never use the pan without the basket in it.
- Do not touch the pan or the basket during and for some time after use, as they get very hot.

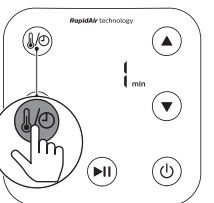
14 ENGLISH



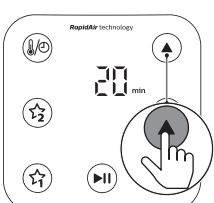
- 5 Press the power On/Off (⏻) button to switch on the appliance.



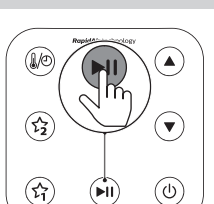
- 6 Press the up or down button to choose the needed temperature.



- 7 Press the time/temperature select button.



- 8 Press the up or down button to choose the needed time.

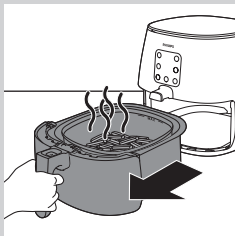
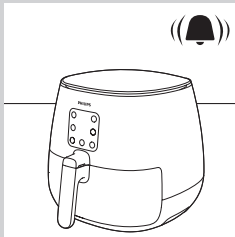
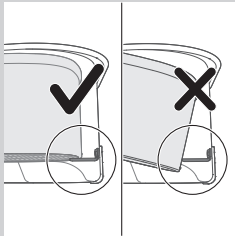
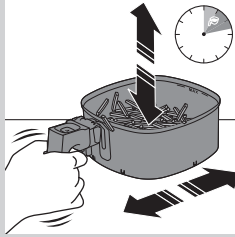


- 9 Press the start/pause button to start the cooking process.



Note

- During cooking the temperature and time are shown alternately.
- The last cooking minute counts down in seconds.
- Refer to the food table with basic cooking settings for different types of food.



Tip

- To pause the cooking process, press the start/pause button. To resume the cooking process, press the start/pause button again.
- The device is automatically in pause mode when you pull out the pan and the basket. The cooking process continues when the pan and the basket are put in the appliance again.



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. When the set temperature is reached, the appliance gives a sound feedback.
- Some ingredients require shaking or turning halfway through the cooking time (see ‘Food table’). To shake the ingredients, pull out the pan with the basket, place it on a heat resistant work top, press the basket release button to remove the basket and shake the basket over the sink. Then put the basket into the pan, and slide them back into the appliance.
- Put the basket flat into the pan so that it lays on the support hook in the pan. Do not tilt it.
- If you set the timer to the half of the cooking time and 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.

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



Note

- You can stop the cooking process manually. To do this, press the start/pause button.

11 Pull out the pan and check if the ingredients are ready.



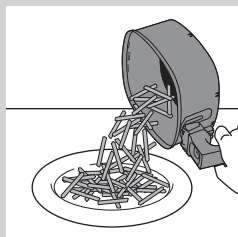
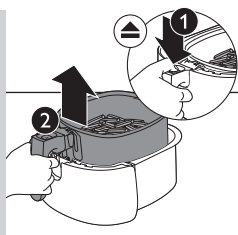
Caution

- **The Airfryer pan is hot after the cooking process. Always place it on a heat resistant work top (eg. trivet, etc.) when you remove the pan from the device.**



Note

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



12 To remove small ingredients (e.g. fries), lift the basket out of the pan by pressing the basket release button.

! Caution

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

13 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 the bottom of the pan.

≡ Note

- To remove large or fragile ingredients, use a pair of tongs to lift out the ingredients.
- Excess oil or rendered fat from the ingredients is collected on the bottom of the pan.
- 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. Wear oven-safe gloves to pour off excess oil or rendered fat. Return the basket into the pan.

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

≡ Note

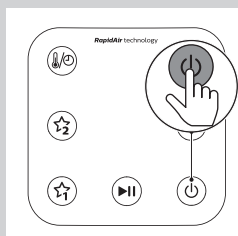
- Repeat steps 4 to 15 if you want to prepare another batch.

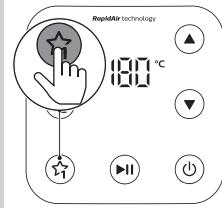
Healthy re-heating

Enjoy healthy reheating with the Airfryer. Refresh your takeaways and leftovers. Your Philips Airfryer can make your food crispy and juicy again. It even removes extra fat for healthier meals.

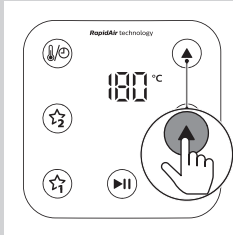
Saving your favorite setting:

1 Press the power on/off button to switch on the appliance.

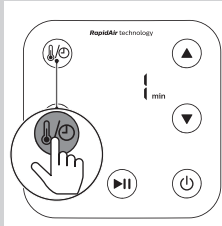




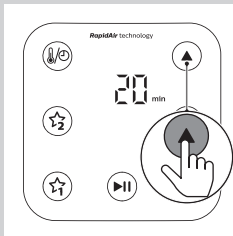
2 Press one of the favorite buttons.



3 Press the up or down button to choose the needed temperature.



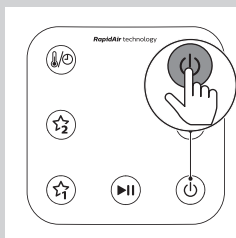
4 Press the time/temperature select button.



5 Press the up or down button to choose the needed time.

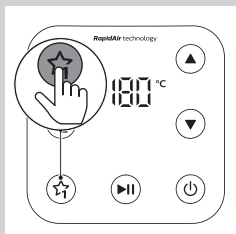


6 Memorize your chosen settings by pressing the same favorite button again.
 ↳ The appliance makes a beep to confirm that the setting is saved.



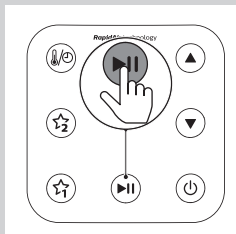
Starting your favorite setting:

1 Press the power on/off button to switch on the appliance.



2 Press one of the favorite buttons.

↳ The display shows the saved settings (the temperature and time is shown alternately).



3 Start the appliance by pressing the start/pause button.

Healthy reheating food table

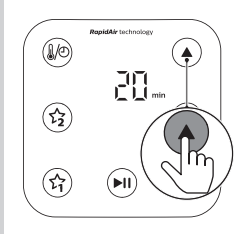
Ingredients	Min.-max. amount	Time (min)	Temperature	Tip
French fries (7x7 mm/0.3x0.3 in)	100–500 g	6–9	180°C/350°F	Fridge temperature.
Meat balls	15–20	6–9	200°C/400°F	Fridge temperature.
Chicken drumsticks	1–5	13–16	180°C/350°F	Fridge temperature.
Pizza	1	3–5	200°C/400°F	Fridge temperature. Cut the pizza into pieces.
Bread rolls	1–6	3–5	180°C/350°F	
Mixed vegetables	100–500 g	3–6	200°C/400°F	Fridge temperature.

Changing time and temperature during cooking

Change the cooking time during cooking

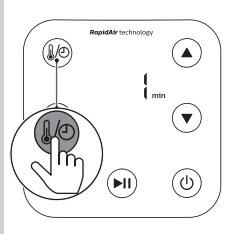
When the appliance shows time on the display:

- 1 Press the up or down button to set the new cooking time.
↳ The appliance now works with the new cooking time.

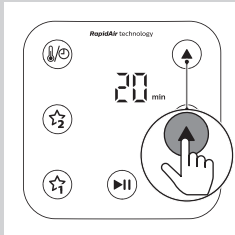


When the appliance shows temperature on the display:

- 1 Press the time/temperature selection button.
↳ The cooking time is shown on the display.



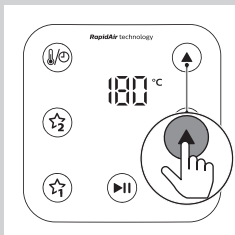
- 2 Press the up or down button to set the new cooking time.
↳ The appliance now works with the new cooking time.

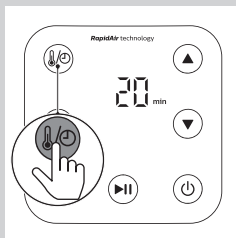


Change the cooking temperature during cooking

When the appliance shows temperature on the display:

- 1 Press the up or down button to set the new cooking temperature.
↳ The appliance now works with the new cooking temperature.

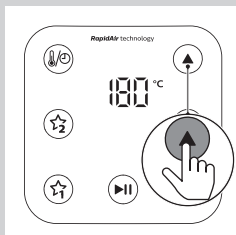




When the appliance shows time on the display:

1 Press the time/temperature selection button.

➔ The cooking temperature is shown on the display.



2 Press the up or down button to set the new cooking temperature.

➔ The appliance now works with the new cooking temperature.

Making home-made fries

To make great home-made fries in the Airfryer:

- Choose a potato variety suitable for making fries, e.g. fresh, (slightly) floury potatoes.
- It is best to air fry the fries in portions of up to 800 g/28 oz for an even result. Larger fries tend to be less crispy than smaller fries.
- Shake the basket 2-3 times during the Airfrying process.

1 Peel the potatoes and cut into sticks (8 x 8 mm/0.3 x 0.3 in thick).

2 Soak the potato sticks in a bowl of water for at least 30 minutes.

3 Empty the bowl and dry the potato sticks with a dish towel or paper towel.

4 Pour one tablespoon of cooking oil into the bowl, put the sticks in the bowl and mix until the sticks are coated with oil.

5 Remove the sticks from the bowl with your fingers or a slotted kitchen utensil so excess oil remains in the bowl.



Note

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

6 Put the sticks into the basket.

- 7 Fry the potato sticks and shake the basket halfway through the Airfrying process. Shake 2-3 times if you prepare more than 500 g/18 oz of fries.

Cleaning



Warning

- Let the basket, the pan, and the inside of the appliance cool down completely before you start cleaning.
- The pan, the basket, and the 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 the basket to let the Airfryer cool down more quickly.

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



Tip

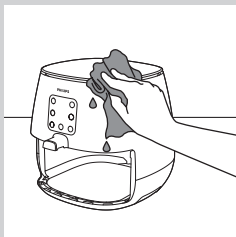
- If food residues stuck to the pan or the basket, you can soak them in hot water and dishwashing liquid for 10–15 minutes. Soaking loosens the food residues and makes it easier to remove. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on the pan or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

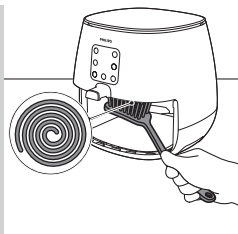
- 4 Wipe the outside of the appliance with a moist cloth.



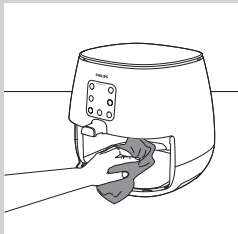
Note

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






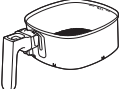



- 5 Clean the heating element with a cleaning brush to remove any food residues.



- 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 pan on the front part of the appliance as the pan with the basket can slide out of the appliance if accidentally tilted downwards. This can lead to damaging of these parts.
- Always make sure that the removable parts of the Airfryer 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, the basket, and the inside of the appliance always become hot when the appliance is switched on to ensure the food is properly cooked. These parts are always too hot to touch.
		If you leave the appliance switched on for a longer time, some areas get too hot to touch. These areas are marked on the appliance with the following icon:
		 <p>As long as you are aware of the hot areas and avoid touching them, the appliance is completely safe to use.</p>

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Problem	Possible cause	Solution
My home-made fries do not turn out as I expected.	You did not use the right potato type.	To get the best results, use fresh 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.
	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.
The Airfryer does not switch on.	The appliance is not plugged in.	Check if the plug is inserted in the wall outlet properly.
	Several appliances are connected to one outlet.	The Airfryer has a high wattage. Try a different outlet and check the fuses.
I see some peeling off spots inside my Airfryer.	Some small spots can appear inside the pan of the Airfryer due to the incidental touching or scratching of the coating (e.g. during cleaning with harsh cleaning tools and/or while inserting the basket).	You can prevent damage by lowering the basket into the pan properly. If you insert the basket at an angle, its side may knock against the wall of the pan, causing small pieces of coating to chip off. If this occurs, please be informed that this is not harmful as all materials used are food-safe.
White smoke comes out of the appliance.	You are cooking fatty ingredients.	Carefully pour off any excess oil or fat from the pan and then continue cooking.
	The pan still contains greasy residues from previous use.	White smoke is caused by greasy residues heating up in the pan. Always clean the pan and the basket thoroughly after every use.
	Breading or coating did not adhere properly to the food.	Tiny pieces of airborne breading can cause white smoke. Firmly press breading or coating to food to ensure it sticks.
	Marinade, liquid or meat juices are splattering in the rendered fat or grease.	Pat food dry before placing it in the basket.

Problem	Possible cause	Solution
<p>My display shows 6 dashes during cooking.</p> 	<p>Safety feature has been activated due to overheating of the appliance.</p>	<p>Unplug the appliance and let it cool down for 1 minute before plugging in again.</p>
<p>My display shows 6 dashes after the appliance has been unplugged for one minute.</p> 	<p>Safety feature has been activated.</p>	<p>Call the Philips service hot line or contact the Consumer Care Center in your country.</p>

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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。当您将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，Airfryer 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（以尽可能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。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。

飞利浦 Airfryer 空气炸锅是一款采用特殊高速空气循环技术的 Airfryer 空气炸锅，只需少量油或不用油即可炸制您喜爱的食物，同时减少 90% 的脂肪量。

使用飞利浦高速空气循环技术，让气流快 7 倍，烹饪的食物更酥脆。

其食物烹饪效果就如同我们的海星设计一样出色，让您从第一口到最后一口都能畅享美味。

现在，您可以享用完美烹制的油炸食物 – 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。

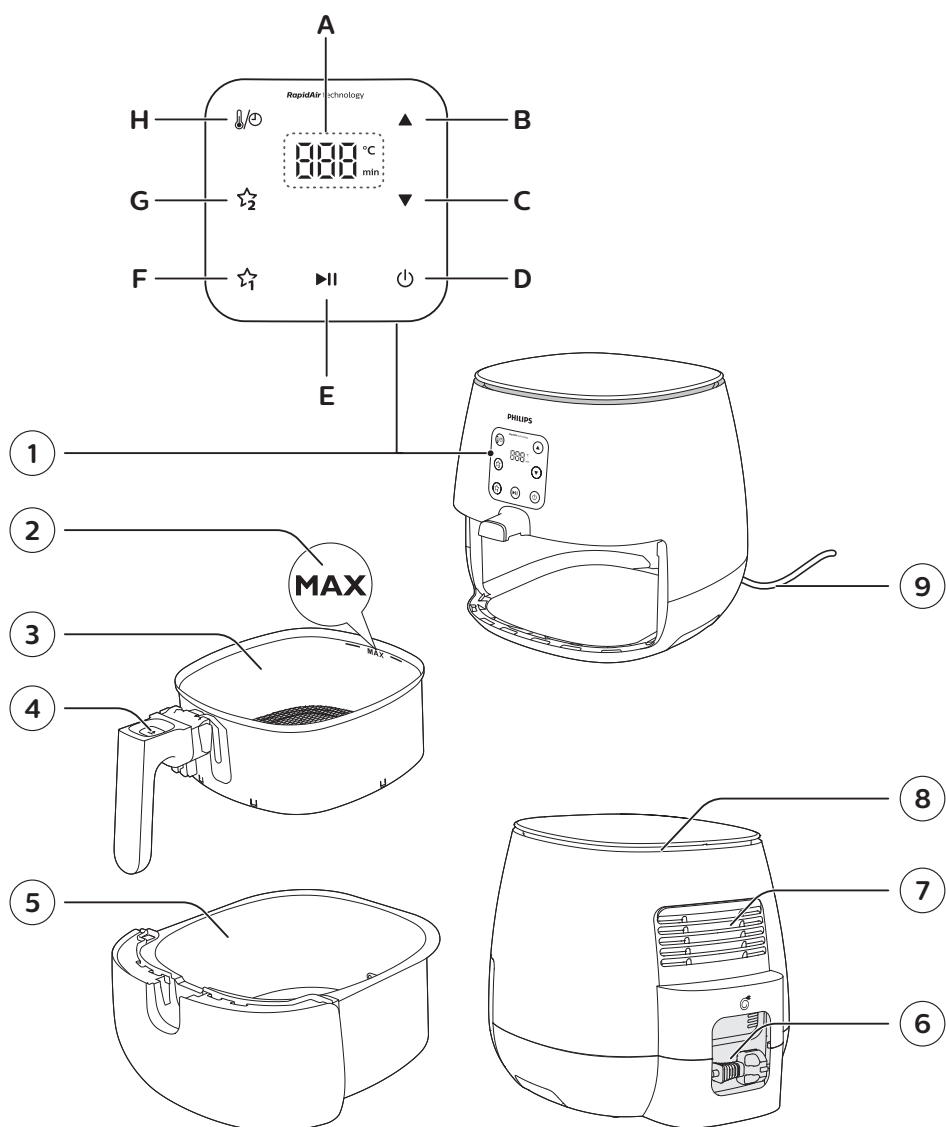
有关更多灵感、食谱以及 Airfryer 空气炸锅的相关信息，请访问 **www.philips.com/kitchen** 或下载免费的 IOS® 或 Android™ 版 NutriU 应用程序。

*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

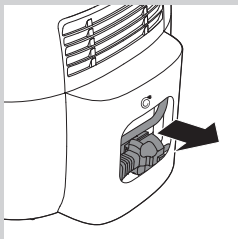
- 1 控制面板
 - A 时间/温度指示
 - B 调高温度/增加时间按钮
 - C 调低温度/减少时间按钮
 - D 电源开/关按钮
 - E 开始/暂停按钮
 - F 收藏夹按钮 1
 - G 收藏夹按钮 2
 - H 时间/温度选择按钮
- 2 MAX 指示
- 3 炸篮
- 4 炸篮拆卸按钮
- 5 煎锅
- 6 电线储藏格
- 7 出风口
- 8 进风口
- 9 电源线



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



- 1 将本产品置于稳固、水平、平整且隔热的表面上。



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。
- 切勿将正在运行的产品放在可能被蒸汽损坏的物体（例如墙壁和橱柜）附近或下方。

- 2 将电源线从产品背面的电线储藏格中拉出。

使用本产品

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理想设置。
- 制作大量食物时（例如，炸薯条、对虾、鸡腿、冷冻点心）时，为获得出色效果，请将炸篮中的原料摇晃、翻动或搅拌 2 至 3 次。

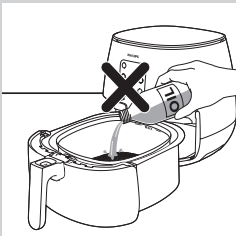
原料	最小 - 最大份量	时间 (分钟)	温度	注意
冷冻的薄薯条 (7x7 毫米/ 0.3x0.3 英寸)	200-1200 克 7-42 盎司	13-32	180°C/350°F	• 炸制中途需摇晃、翻动或搅拌原料
冷冻的厚薯条 (10x10 毫米/ 0.4x0.4 英寸)	200-1200 克 7-42 盎司	13-33	180°C/350°F	• 炸制中途需摇晃、翻动或搅拌原料
自制炸薯条 (12x12 毫米/ 0.5x0.5 英寸)	200-1200 克 7-42 盎司	18-30	180°C/350°F	• 在冷水中浸泡 30 分钟，或在温水中浸泡 3 分钟 (40°C/100°F)，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

原料	最小 - 最大份量	时间 (分钟)	温度	注意
自制薯角	200-1200 克 7-42 盎司	20-40	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	80-1000 克/ 3-35 盎司 (6-40 块)	7-18	200°C/400°F	<ul style="list-style-type: none"> 外表呈金黄色且外层松脆即表明已炸好。 炸制中途需摇晃、翻动或搅拌原料
冷冻点心 (小春卷, 大约 20 克/0.7 盎司)	100-500 克/ 3.5-18 盎司 (5-30 块)	14-16	200°C/400°F	<ul style="list-style-type: none"> 外表呈金黄色且外层松脆即表明已炸好。 炸制中途需摇晃、翻动或搅拌原料
全鸡	1000-1200 克/ 35-42 盎司	50-60	180°C/350°F	<ul style="list-style-type: none"> 避免鸡腿触及加热元件。
鸡胸 约 160 克/6 盎司	1-4 块	18-22	180°C/350°F	
鸡腿	200- 1200 克/ 7-42 盎司	23-30	180°C/350°F	<ul style="list-style-type: none"> 炸制中途需摇晃、翻动或搅拌原料
鸡条面包屑	3-10 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	2-7 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	1-4 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)	1-5 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)	1-6 片	9-12	200°C/400°F	
烤猪肉	500-1000 克/ 18-35 盎司	50-75	180°C/350°F	<ul style="list-style-type: none"> 静置 5 分钟后再切片。
整条鱼 约 300-400 克/11- 14 盎司	1-2	17-20	200°C/400°F	<ul style="list-style-type: none"> 炸篮/烤盘装不下时可切掉鱼尾。
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。

34 简体中文

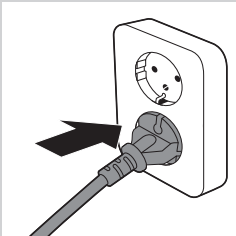
原料	最小 - 最大份量	时间 (分钟)	温度	注意
贝类 约 25-30 克/ 0.9-1 盎司	200-1500 克/ 7-53 盎司	15-20	200°C/400°F	• 炸制中途需摇晃、翻动或搅拌原料
蛋糕	750 克/ 26 盎司	35-40	160°C/325°F	• 使用蛋糕烤盘。
松饼 约 50 克 /1.8 盎司	1-9	12-14	180°C/350°F	• 使用防热硅胶松饼杯。
法式乳蛋饼（直径 17 厘米/6.7 英寸）	500 克/ 18 盎司	20-25	160°C/325°F	• 使用烘烤盘或烤盘。
预焙吐司/圆面包	1-6	6-7	180°C/350°F	
自制面包	550 克/ 20 盎司	25-35	150°C/300°F	• 外形应尽可能平坦，以避免面包膨胀时触及加热元件。
自制面包卷 约 80 克/2.8 盎司	1-5 片	18-20	160°C/325°F	
栗子	200-1500 克/ 7-53 盎司	15-30	200°C/400°F	• 炸制中途需摇晃、翻动或搅拌原料
什锦蔬菜 （大致切碎）	300-800 克/ 11-28 盎司	10-20	200°C/400°F	• 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

空气煎炸

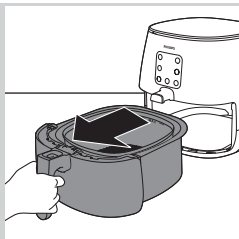


！ 警告

- 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。
- 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 将插头插入墙上插座。



2 拉动把手，将带有炸篮的煎锅从产品中取出。

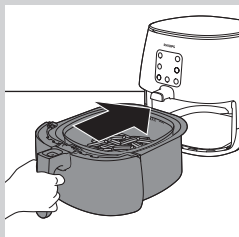


3 将原料放入炸篮。



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。

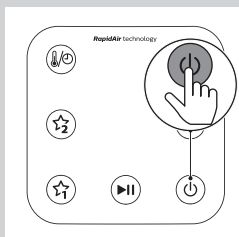


4 将煎锅和炸篮放回 Airfryer 空气炸锅中。

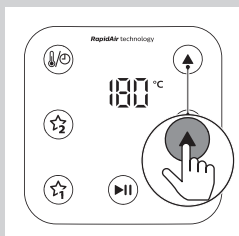


警告

- 未放入炸篮时切勿使用煎锅。
- 在使用过程中和使用后的一段时间内，请勿触碰煎锅或炸篮，因为它们很烫。

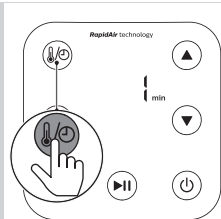


5 按电源开/关 (I/O) 按钮打开产品。

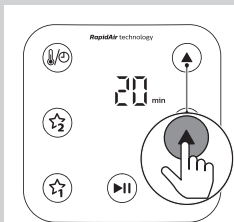


6 按向上或向下按钮，以选择所需的温度。

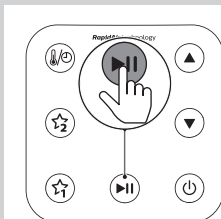
36 简体中文



7 按时间/温度选择按钮。



8 按向上或向下按钮，以选择所需的时间。



9 按启动/暂停按钮可开始烹饪过程。

注意

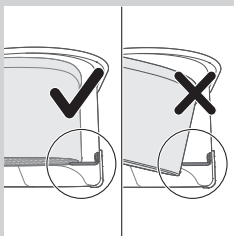
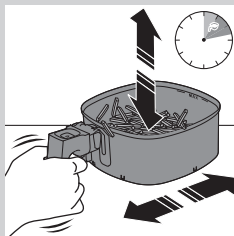
- 在烹饪过程中，将交替显示温度和时间。
- 最后一分钟的烹饪时间会以秒进行倒计时。
- 请参阅提供了不同类型食物基本烹饪时间的食物表。

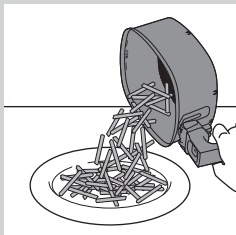
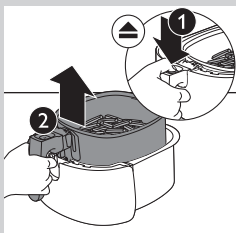
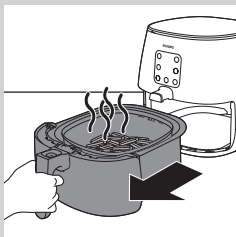
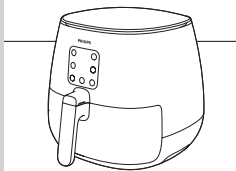
提示

- 要暂停烹饪过程，请按下启动/暂停按钮。要恢复烹饪过程，请再次按下启动/暂停按钮。
- 拉出煎锅和炸篮时，设备将自动处于暂停模式。将煎锅和炸篮重新放回产品中时，烹饪过程继续。

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。达到设定温度时，产品将发出声音提示。
- 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”）。要翻动食材，请将煎锅和炸篮一起拉出，将其置于隔热的工作台上，按下炸篮拆卸按钮以取出炸篮，然后在水池上方摇晃炸篮。然后，将炸篮放回煎锅中，将其滑入产品中。
- 将炸篮平放在煎锅中，以使其挂在煎锅的支撑钩上。请勿倾斜。
- 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。





10 当您听到定时器响铃时，表明烹饪时间已结束。

注意

- 您可以手动停止烹饪过程。如需进行此操作，请按开始/暂停按钮。

11 拉出煎锅，检查食材是否已熟透。

警告

- Airfryer 空气炸锅的煎锅在烹饪后会很烫。将煎锅从设备中取出时，务必将其置于隔热的工作台上（例如，三脚架）。

注意

- 如果食材仍需烹饪，只需握住手柄将煎锅滑回 Airfryer 空气炸锅中，再将设置的时间增加几分钟。

12 要倒出体积较小的食材（例如炸薯条），请按炸篮拆卸按钮，然后将炸篮提出煎锅。

警告

- 烹饪过程结束后，煎锅、炸篮、内壳和食材都会很烫。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。

13 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。
- 食材中多余的油份或油脂将收集在煎锅底部。
- 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。戴上隔热手套，倒掉多余的油或油脂。将炸篮放回煎锅中。

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

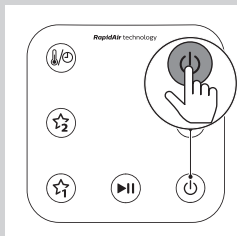
- 如果想烹饪下一批食材，请重复执行步骤 4 至 15。

再加热，可健康食用

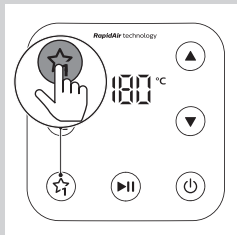
使用 Airfryer 空气炸锅健康食用再加热的食物。
可加热外卖食物和剩饭剩菜。飞利浦 Airfryer 空气炸锅可让您的食物重新变得松脆多汁。
它甚至还可以去除多余脂肪，让饮食更健康。

保存您喜爱的设置：

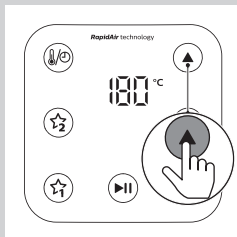
1 按电源开/关按钮打开产品。



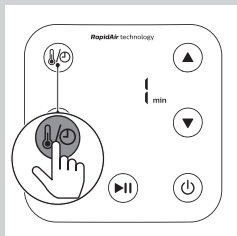
2 按其中一个收藏按钮。

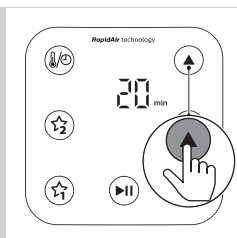


3 按向上或向下按钮，以选择所需的温度。

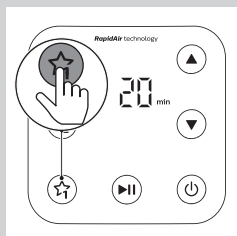


4 按时间/温度选择按钮。



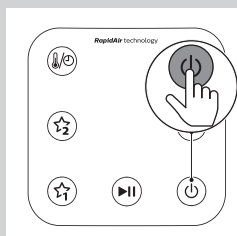


5 按向上或向下按钮，以选择所需的时间。

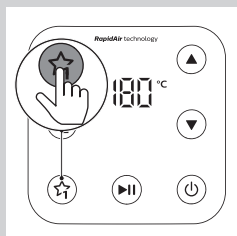


6 再次按下同一收藏按钮，可记忆您选定的设置。
 ↳ 产品会发出一声蜂鸣音，以确认设置已保存。

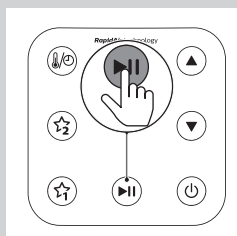
启动您喜爱的设置：



1 按电源开/关按钮打开产品。



2 按其中一个收藏按钮。
 ↳ 显示屏会显示保存的设置（交替显示温度和时间）。



3 按启动/暂停按钮可启动产品。

健康加热食物表

原料	最小 - 最大份量	时间 (分钟)	温度	提示
炸薯条 (7 x 7 毫米/ 0.3 x 0.3 英寸)	100-500 克	6-9	180°C/350°F	冰箱温度。
肉丸	15-20	6-9	200°C/400°F	冰箱温度。
鸡腿	1-5	13-16	180°C/350°F	冰箱温度。
比萨	1	3-5	200°C/400°F	冰箱温度。 将披萨切成块。
圆面包	1-6	3-5	180°C/350°F	
什锦蔬菜	100-500 克	3-6	200°C/400°F	冰箱温度。

在烹饪期间更改时间和温度

在烹饪期间更改烹饪时间

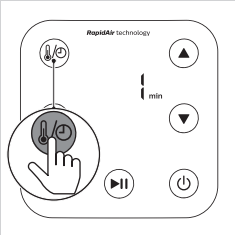
产品显示屏上显示时间：

- 1 按向上或向下按钮，以设置新的烹饪时间。
- ➡ 现在，产品将按新的烹饪时间工作。



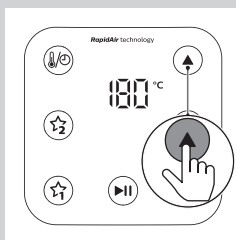
产品显示屏上显示温度：

- 1 按时间/温度选择按钮。
- ➡ 烹饪时间会显示在显示屏上。



- 2 按向上或向下按钮，以设置新的烹饪时间。
- ➡ 现在，产品将按新的烹饪时间工作。

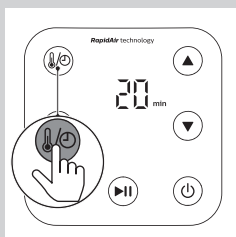




在烹饪期间更改烹饪温度

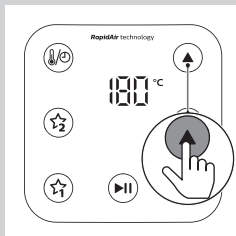
产品显示屏上显示温度：

- 1 按向上或向下按钮，以设置新的烹饪温度。
↳ 现在，产品将按新的烹饪温度工作。



产品显示屏上显示时间：

- 1 按时间/温度选择按钮。
↳ 烹饪温度会显示在显示屏上。



- 2 按向上或向下按钮，以设置新的烹饪温度。

↳ 现在，产品将按新的烹饪温度工作。

自制炸薯条

使用Airfryer 空气炸锅自制美味炸薯条：

- 选择适合制作炸薯条的土豆品种，例如新鲜、（略带）粉质的土豆。
 - 用热空气煎炸薯条时，最好分成几份，每份不超过 800 克/28 盎司，以便获得均匀的效果。大薯条的松脆度往往不如小薯条。
 - 在空气煎炸过程中翻动 2-3 次炸篮。
- 1 将土豆削皮并切成小条（8 x 8 毫米/0.3 x 0.3 英寸厚）。
 - 2 将土豆条在盛水的碗中浸泡至少 30 分钟。
 - 3 将碗倒空并在洗碗布或纸巾上沥干土豆条。
 - 4 在碗中倒入一汤匙的食用油，放入土豆条并充分搅拌，直到所有土豆条都均匀上油。

- 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。

- 将土豆条放入炸篮。
- 炸土豆条，并在空气煎炸中途翻动炸篮。煎炸的薯条重量达 500 克/18 盎司以上时，请摇晃 2-3 次。

清洁

警告

- 在开始清洁之前，请完全冷却炸篮、煎锅以及产品内部。
- 煎锅、炸篮和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。

- 按电源开/关 (O) 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。

- 将煎锅底部的油脂或油处理掉。
- 用洗碗机清洗煎锅和炸篮。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”）。

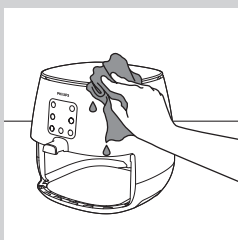
提示

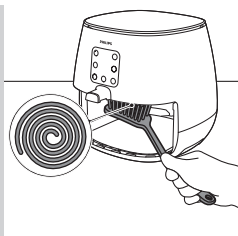
- 如果食物残渣粘在煎锅或炸篮上，可以将其在加入清洁剂的热水中浸泡 10 至 15 分钟。浸泡会使食物残渣变松，更易清除。确保使用能溶解油脂的清洁剂。如果煎锅或炸篮上出现油脂染色，并且您无法使用热水和清洁剂将其清除，则可使用液体脱脂剂。
- 如有必要，可使用软到中硬度的毛刷清理粘在加热元件上的食物残渣。不要使用钢丝刷或硬毛刷，因为这可能损坏加热元件的涂层。

- 用湿布擦拭产品的外部。

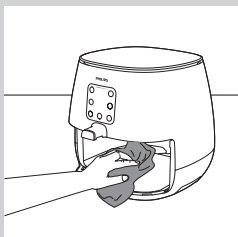
注意

- 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煎锅，如果不小心向下倾斜，炸篮可能会从产品滑出。这有可能造成这些部件损坏。
- 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常常遇到的问题。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。
		启动产品时，煎锅、炸篮以及产品内部将始终发烫，以确保适当地炸制食物。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。	请按照用户手册中的说明制作自制炸薯条。
	某些原料需要在烹饪中途进行翻动。	请按照用户手册中的说明制作自制炸薯条。
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。

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。	您在烹饪富含脂肪的食材。 煎锅中还残留了上次使用后的油脂。	您可以小心地倒掉煎锅内的多余油份或油脂，然后继续烹饪。 白烟是由于油脂在煎锅中加热而产生的。确保您在每次使用后都彻底地清洁煎锅和炸篮。
	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。
我的显示屏在烹饪期间显示 6 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。
我的显示屏在将产品插头拔掉一分钟 后显示 6 根横线。 	安全功能已激活。	请致电飞利浦服务热线 或联系您所在国家/地区的客户服务中心。







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