

Philips 3000 Series
Dual Basket Airfryer

Designed to balance your meals

NA350/03



Designed to balance your meals how you like them

Crispy, tender and evenly cooked every time

The Philips 3000 Series Dual Basket Airfryer times your meal so two dishes are hot and ready at the same time. Enjoy tasty, healthy cooking with a large drawer for family-sized mains and a smaller one for sides or one-person meals

Designed to balance your meals how you like them

- Crispy, tender and evenly cooked with Rapid Air Technology
- 2 drawers and 2 sizes to suit any meal
- Time your cooking so that both sides finish at the same time.
- Copy function sets the same time and temperature
- Tasty recipes tailored to your Airfryer in our NutriU app
- Touchscreen with 8 presets for easy cooking
- Enjoy healthy food with up to 90% less fat*
- Save up to 70% energy when cooking with the Philips Airfryer
- Cook a full meal faster than in the oven
- Dishwasher safe for easy clean-up
- 9 L capacity for up to 1.5 kg of Brussels sprouts
- Up to 4 toasts and eggs in one go.

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Highlights

Rapid Air Technology



No more burning or undercooking. Our patented design optimises heat circulation to not go only around the food but also through it for best results: crispy, tender, evenly cooked food every time.

2 drawers, 2 sizes



2-drawer Airfryers: the large drawer is perfect for mains, chips and whatever you love most. Use the smaller drawer for sides, veggies and snacks.

Time function



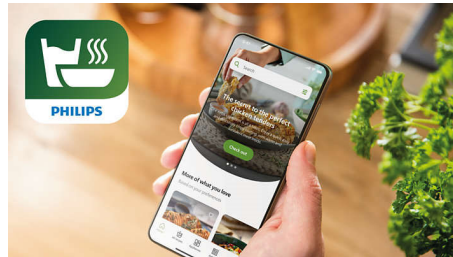
Automatically synchronise cooking times in 2 drawers, so that all of your food is ready to serve together. One meal, fresh and hot.

Copy function



Quickly set the same cooking time and temperature for dual baskets at the touch of a button.

NutriU recipe app



The best dual Airfryer with tailored recipes in the NutriU app. Gives you step-by-step guidance and hundreds of mouthwatering meals with specific settings for your Dual Basket Airfryer.

Touchscreen with 8 presets



No more checking or guessing. With the touchscreen display, the Dual Basket Airfryer has pre-set temperatures and times for fresh fries, frozen fries, chicken, meat, veggies, fish, cakes and reheating.

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90% less fat*



Now you can make delicious, guilt-free food with virtually no need to add oil for healthy meals with no compromise on taste.

Energy efficient



The Dual Basket Airfryer is wallet-friendly, consuming less than 70% of the energy of a standard oven.**

Faster than an oven



Unbeatable speed. Save time and prepare a meal in only a few minutes***

Specifications

Country of origin

- Made in: China

Accessories

- Included: XL Breakfast rack
- Included: Tongs

Technical specifications

- Cord length: 0.8 m
- Voltage: 220-240 V
- Power: 2750 W
- Frequency: 50 Hz
- Basket capacity: 9 L
- Interface: Digital
- Programmes: 8 presets
- LED screen

Weight and dimensions

- Weight of the appliance: 7.85 kg
- Product dimensions (W x H x D):
382.5 x 443.9 x 314.2 mm

General specifications

- Cord storage
- Non-slip feet
- Integrated cord storage
- Adjustable thermostat
- Automatic shut-off
- Power-on light
- Cool-touch handgrips
- Dishwasher safe

- Cool wall exterior
- Integrated on/off switch
- Temperature control: 40–200 °C
- Ready signal
- Time control: Up to 60 minutes
- Non-stick coating
- Patented Rapid Air Technology
- Pre-set cooking function
- Digital Touch-Screen Interface
- Comfortable handle
- BPA-free inner coating

Design and finishing

- Colour(s): Black
- Materials: Stainless steel, plastic

Service

- 2 year guarantee

Accessories included

- Breakfast rack

Sustainability

- Packaging: > 90% recycled materials
- User manual: 100% recycled paper

Capacity

- Portions: 6

Cooking Functions

- High airflow



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* **Compared to homemade fries cooked in a conventional deep fat fryer.

* **Test done on sausages in the left basket compared to traditional convection ovens.

* ***Test done on sausages in the left basket compared to traditional convection ovens.