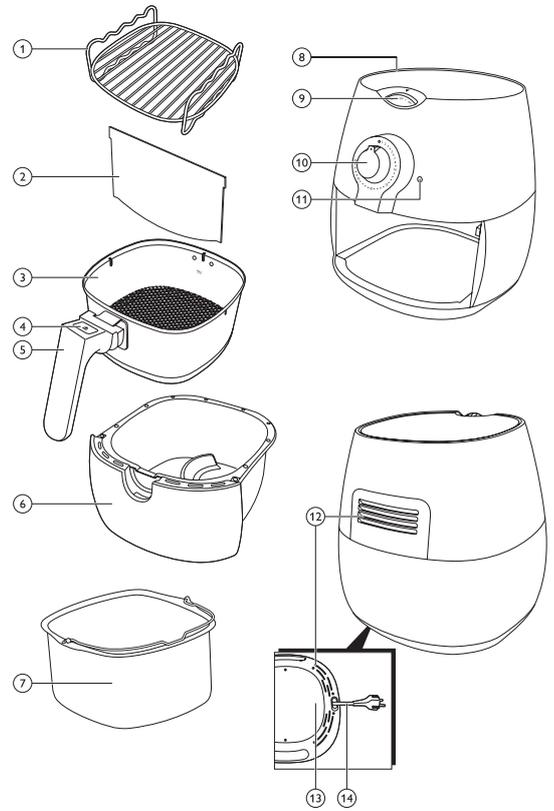


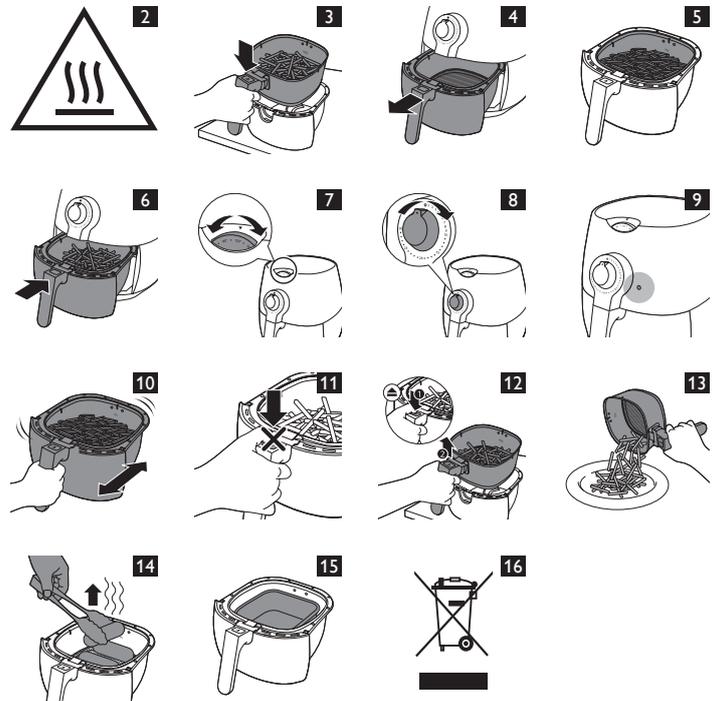


HD9226  
HD9225  
HD9220



# User manual

# PHILIPS



## 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](http://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. With the additional baking tray (HD9225 only) you can now make dishes like cakes and quiches and cook fragile food in a more convenient way. For more inspiration for recipes and information about the airfryer, visit [www.philips.com/kitchen](http://www.philips.com/kitchen).

## General description (Fig. 1)

- 1 Double layer accessory (HD9226 only)
- 2 Divider (HD9220/A, HD9225/A, HD9226/A only, check product type plate on the bottom of the appliance)
- 3 Basket
- 4 Basket release button
- 5 Basket handle
- 6 Pan
- 7 Baking tray (HD9225 only)
- 8 Air inlet
- 9 Temperature control knob (80-200°C)
- 10 Timer (0-30 min.)/power-on knob
- 11 Heating-up light
- 12 Air outlet openings
- 13 Cord storage compartment
- 14 Mains cord

## Important

Read this user manual carefully before you use the appliance and save it for future reference.

### Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it 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 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 can be used by children aged 8 or over and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided 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 mains cord out of the reach of children younger than 8 when the appliance is switched on or is cooling down.
  - Keep the mains cord away from hot surfaces.
  - Do not plug in the appliance or operate the control panel with wet hands.
  - 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 on or near combustible materials such as a tablecloth or curtain.
  - 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 this manual.
  - Do not let the appliance operate unattended.
  - 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 (Fig. 2).
  - Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
  - The baking tray becomes hot all over when it is used in the airfryer. Always use oven gloves when handling the baking tray.
- ### Caution
- Place the appliance on a horizontal, even and stable surface.
  - 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.
  - 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 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.
- 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).

### 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 standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

#### 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. The recipe booklet included helps you get to know the appliance. You can find more recipes at [www.philips.com/kitchen](http://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 and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- ▶ The heating-up light goes on (Fig. 9).
- ▶ The timer starts counting down the set preparation time.
- ▶ During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- ▶ 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. 10).

Caution: Do not press the basket release button during shaking (Fig. 11).

*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. 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 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. 13)

*Tip:* To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket (Fig. 14).

- 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.
- 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 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.
- Place the baking tray (HD9225 only) or oven dish in the airfryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients (Fig. 15).
- You can also use the airfryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
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### Potatoes & fries

Thin frozen fries	300-700	12-16	200	Shake	
Thick frozen fries	300-700	12-20	200	Shake	
Home-made fries (8x8mm)	300-800	18-25	180	Shake	add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	Shake	add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Shake	add 1/2 tbsp of oil
Rosti	250	15-18	180		
Potato gratin	500	18-22	180		

### Meat & Poultry

Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		

### Snacks

Spring rolls	100-400	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen breadcrumb cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		

### Baking

Cake	300	20-25	160		Use baking tray
Quiche	400	20-22	180		Use baking tray/oven dish
Muffins	300	15-18	200		Use baking tray
Sweet snacks	400	20	160		Use baking tray/oven dish

*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, baking tray (HD9225 only), 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, baking tray (HD9225 only) 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, baking tray (HD9225) and basket are dishwasher-proof.*

*Tip: If dirt is stuck to the basket, the baking tray (HD9225 only), 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.

### Ordering accessories

To purchase accessories for this appliance, please visit our online shop at [www.shop.philips.com/service](http://www.shop.philips.com/service). If the online shop is not available in your country, go to your Philips dealer or a Philips service centre. If you have any difficulties obtaining accessories for your appliance, please contact the Philips Consumer Care Centre in your country. You find its contact details in the worldwide guarantee leaflet.

### Environment

- Do not throw away the appliance 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 (Fig. 16).

### Guarantee and service

If you need service or information or if you have a problem, please visit the Philips website at [www.philips.com/support](http://www.philips.com/support) or contact the Philips Consumer Care Centre in your country. You find its phone number in the worldwide guarantee leaflet. If there is no Consumer Care Centre in your country, go to your local Philips dealer.

### 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](http://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 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 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.
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. 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.