

Frequently Asked Questions

Which Philips Airfryer accessory is compatible with which model?

Below you will find information on which accessory is compatible with your particular Philips Airfryer model.

- [Section Attachment](#) PDF file, published 2018-03-29

HD9925 Baking accessory

Compatible with HD9216/HD9217, HD922x, HD923x, HD924x * , HD953x, HD962x, HD963x * , HD964x and HD965x * .

*It is also compatible with this model, but please be aware that the size of this accessory has been adjusted for the Viva Collection Airfryer, therefore it is smaller than the basket of this model.

- [Section Attachment](#) PDF file, published 2018-03-29

HD9904 Double layer accessory with skewers

Compatible with HD9216/HD9217, HD922x, HD923x, HD953x, HD962x and HD964x.

HD9905 Double layer accessory with skewers

Compatible with HD924x, HD963x * , and HD965x * .

*It's compatible but please be aware that this accessory is smaller than the basket

HD9910 Grill pan accessory

Compatible with HD9216/HD9217, HD922x, HD923x, HD953x.

HD9911 Grill pan accessory

Compatible with HD924x.

HD9912 Baking plate

Compatible with HD924x.

HD9909 Muffin cups

Compatible with HD9216/HD9217, HD922x, HD923x, HD924x * , HD953x, HD962x, HD963x * and HD964x and HD965x * .

*You can place 9 cups in the basket. Therefore, it is recommended to buy 2 packages of Muffin cups á 5 cups.

HD9932 Snack cover

Compatible with HD924x, HD963x * and HD965x *

*It's compatible but please be aware that this accessory is smaller than the basket

HD9940 Grill pan accessory

Compatible with HD962x and HD964x.

HD9980 Variety basket

Compatible with HD9216/HD9217, HD922x, HD923x and HD953x.

HD9941 Grill pan

Compatible with HD972x and HD974x

Where is the model and serial number on my Philips Airfryer?

If you would like to know how to find the serial and model number in your Philips Airfryer, please find the answer in the following lines.

Serial and Model number in your Philips Airfryer

You can find the model and serial number on the type label sticker at the bottom of your Philips Airfryer.

The type number is located in the upper left-hand corner of the sticker and starts with: **HD9xxx** or **RI9xxx**

The serial number is punched on the sticker and consists of 4 digits (see circle).

Note: Prevent the basket from falling out when you turn the appliance upside down to read the type plate.



Serial number in Philips Airfryer XXL

In XXL Airfryers, you can find the serial number in the following place:



Where can I find recipes for my Philips Airfryer?

When you wonder where you can find recipes for your Philips Airfryer, please find here if we can answer your questions.

Philips Airfryer recipes

You can find inspiring recipes for your Philips Airfryer in the following places:

1. On the Airfryer App: available for iOS and Android
2. Searching on the Internet for Philips Airfryer recipes

How to use oil in my Philips Airfryer

If you would like to know the type of oil and how to use it for cooking in your Philips Airfryer, please find the answer in the following lines.

Instructions to use oil in your Philips Airfryer

You can use any kind of grilling/baking/roasting or frying oil in your Philips Airfryer. Besides this, you can also use animal fat.

Note: Please do not use cold-pressed oil since it would burn at high temperature.

If you want to add oil to your food, you need to add it on the ingredients before you start air frying, not into your airfryer itself.

To add oil to homemade potato dishes (such as French fries), follow the steps below:

1. Peel the potatoes and cut them into the preferred shape.
2. Soak the potatoes in a bowl with water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Put half a tablespoon of oil in a bowl. Put the potatoes in the bowl and mix until the potatoes are coated with it.
4. Using a kitchen utensil or your hands, put the potatoes in the basket of your airfryer.

To add oil to larger ingredients (such as drumsticks or meat):

1. Dry the outside of the food with kitchen paper, if necessary.
2. Lightly brush oil onto the outside of the food or use oil spray. Only coat with 1 layer. Excess oil will drip into the pan of your airfryer during the hot air frying process.

To add oil to homemade breaded dishes:

Either mix some oil to your breadcrumbs before you bread the food or spray/brush some oil to the coat of breadcrumbs afterwards.

Tip: You can also marinate meat or poultry instead of brushing oil onto the outside.

Note: Adding oil is only necessary when you prepare homemade dishes from fresh ingredients that have not been pre-treated, such as freshly peeled potatoes or chicken. Adding oil creates a crispy layer on untreated food and improves its taste.

Can I use baking paper/tin foil in my Philips Airfryer?

You can use baking paper or tin foil in your Philips Airfryer. Find more information about this in the following lines.

Tips for using baking paper or tin foil in your Philips Airfryer

- When using baking paper, make sure it never sticks out beyond the basket edge
- Never cover the basket bottom completely. To cook the food well, air needs to flow through the basket. If you cover the bottom of the basket, this reduces the airflow, which diminishes the cooking performance of your Philips Airfryer
- Do not put baking paper or tin foil in the bottom of the pan where the grease and dirt are collected. If you cover this area, the airflow will be disrupted and you will not get a good cooking result
- Never put baking paper or tin foil in your Philips Airfryer without placing food on it - the baking paper/tin foil would be sucked to the heater and could start to burn

Can I place my Philips Airfryer pan on the worktop?

You can place your Philips Airfryer on the worktop, as it has rubber feet that prevent the hot metal pan from touching the worktop directly. However, please keep the following steps in mind:

- If your worktop is made of a heat-sensitive material, such as laminated wood, we advise you to put your Philips Airfryer on a coaster.
- If your worktop is made of a heat-resistant material, such as marble or metal, you can put the pan of your Philips Airfryer directly on the worktop.

Which frozen fries can I make in my Philips Airfryer?

You can prepare two types of frozen fries in your Philips Airfryer: frozen oven-ready fries and frozen fries suitable for deep fat frying.

Note:

Keep in mind that frozen fries differ from each other. Different brands and varieties need their own settings. In the manual and the Quick Start Guide, you can find the indications of preparation times.

Do I need to preheat my Philips Airfryer?

You do not need to preheat your Philips Airfryer. You can immediately put the ingredients into the basket, without preheating.

What kind of food can I make in my Philips Airfryer?

In your Philips Airfryer, you can prepare a variety of tasty foods, such as French fries, potatoes, snacks, meat and poultry. Check out the information below for more:

- **Meat and fish dishes:** Chicken, beef, fish and most other dishes that are usually fried, grilled or roasted will taste delicious when prepared in your Philips Airfryer. Also, breaded food can be prepared in your Philips Airfryer with a little oil added to the self-made breading.
- **Vegetables:** All vegetables that can be grilled (such as zucchini, corncobs or peppers), can be prepared in your Philips Airfryer.
- **Frozen foods:** Frozen snacks can be prepared in your Philips Airfryer as they are. It is not necessary to defrost frozen ingredients before preparing them in the appliance. Frozen ingredients do require slightly longer preparation time, but this will not influence the end result. The temperature control enables you to choose the best setting for each ingredient.
- **Pastries:** You can prepare cakes, tarts, muffins as well as bread and much pastries in your Philips Airfryer.

What kind of baking tin can I use in my Philips Airfryer?

If you would like to know what kind of baking tin to use in your Philips Airfryer, please find the answer in the following lines.

Types of baking tins or molds to be used in your Philips Airfryer

You can use any ovenproof dish or mold in the Airfryer, whether it is made of glass, ceramic, metal or silicone. You can also use silicone or paper cupcake cups or molds to bake cupcakes, muffins or small gratins.

Note:

- The baking tin should still leave some space on either side when you place it in the basket to ensure the airflow can pass around it.
- Never place the baking dish directly in the pan, as this eliminates the airflow in the pan and only the top of the food would be heated. Always place the baking dish in the basket.
- Always wear oven mitts when you handle the baking tins or molds. The baking tins or molds and your Philips Airfryer basket become very hot.

Maximum sizes of baking tins that can be used in your Philips Airfryer:

Round baking tins or molds:

*Airfryer models HD921x, HD922x, HD923x, HD925x, HD962x, HD964x:
Maximum diameter of 16 cm / 6.3 inches or less and a height of 6 cm / 2,4 inches.

*Airfryer model HD924x:
Maximum diameter of 19 cm / 7,5 inches or less and a height of 7 cm / 2,8 inches.

*Airfryer models HD963x, HD965x:
Maximum diameter of 19,5 cm / 7,7 inches or less and a height of 7 cm / 2,8 inches.

Square baking tins or molds:

*Airfryer models HD921x, HD922x, HD923x, HD925x, HD962x, HD964x:
Maximum size of 16x16 cm / 6,3 x 6,3 inches (L x W) on the outer edges and a height of 6 cm / 2.4 inches.

*Airfryer model HD924x:
Maximum size of 19x19 cm / 7,5 x 7,5 inches (LxW) on the outer edges and a height of 7 cm / 2.8 inches.

*Airfryer models HD963x, HD965x:
Maximum size of 19,5x19,5 cm / 7,7 x 7,7 inches (LxW) on the outer edges and a height of 7 cm / 2.8 inches.

Is my phone or tablet compatible with the NutriU App?

The NutriU app is compatible with Apple iPhones (version 5C or higher). If you're using an iPhone, you'll need to have iOS 9.0 or higher installed. Android users will need Android 5 or higher.

The app can also be run on tablets, but as it is designed for smartphones you might not be able to view it correctly on a tablet.

Please find all technical requirements as well as info on which operating systems the app is compatible and a list of smartphones it has been tested with at: <http://philips.com/nutriu>,

Which potatoes are best for making fries in my Philips Airfryer?

Fries can be made from almost any kind of potato. To get the best results of making friets with your Philips Airfryer, keep the following points in mind:

- Choose one of these potato types that is suitable for making fries: **Bintje, Caesar, Challenger, Folva, Frisia, Maris Piper, Mona Lisa, Turbo, Victoria**
- Use fresh, slightly floury potatoes. Your Philips Airfryer is able to fry and bake fresh potatoes very well.
- If you need to store the potatoes, do not store them in a cold environment (e.g. a fridge).

Note: The taste of potatoes may change when they are stored over a longer period of time. Even if you use the same type of potato, the end result will vary throughout the year. Differences in growing and the storage conditions may result in color and texture differences in the fries or baked potatoes.

Why do I have to shake the food in my Philips Airfryer?

Your Philips Airfryer uses Rapid Air technology, which lets air circulate the food. Shaking the food helps ensure the air is able to reach all food surfaces.

A few points to consider:

- If there is more than one layer of ingredients in the basket or many ingredients touch each other (for example fries, snacks), shaking halfway through the process is necessary for an even result
- Fragile food should not be air fried in more than one layer, as shaking will damage it. If you do not shake, the hot air cannot reach the areas where the ingredients touch each other.
- The food in the basket will be cooked, but some areas will not get crispy. By shaking, your food will become more evenly colored and crispier all over. When you shake the basket, you can also check on the color of the ingredients. To shake the ingredients, pull the basket out of the appliance by the handle and shake it.

To shake the ingredients:

Pull the pan out of the appliance by the handle and shake it. Make sure your fries are mixed well during shaking - lower layers should come on top and vice versa - so that you will achieve even results. Do not press the basket release button during shaking.

Note: You only have to shake small ingredients once. Shaking more often does not have a negative effect on the end result.

