

## PHILIPS HD9218

# Philips Daily Collection HD9218 Air Fryer User Manual

Model: HD9218/53

## 1. INTRODUCTION

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Welcome to the Philips Daily Collection HD9218 Air Fryer user manual. This appliance utilizes Rapid Air Technology to cook your favorite foods with significantly less oil, offering a healthier alternative to traditional frying. Please read this manual thoroughly before first use to ensure safe and efficient operation. Keep this manual for future reference.

## 2. IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Do not immerse the appliance, cord, or plug in water or other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Keep the appliance and its cord out of reach of children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Always unplug the appliance after use and before cleaning. Allow it to cool down before handling.
- 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.
- Hot air is released through the air outlet opening. Keep your hands and face at a safe distance from the opening.
- The surfaces may become hot during use. Do not touch hot surfaces. Use handles or knobs.

## 3. PRODUCT OVERVIEW

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Familiarize yourself with the components of your Philips Air Fryer.



**Image Description:** A front view of the Philips Daily Collection HD9218 Air Fryer in black. It features a central control knob for temperature and timer settings, and a pull-out drawer handle at the bottom. The Philips logo is visible above the control knob.

- A. Temperature Control Knob
- B. Timer Knob (with auto-off function)
- C. Air Inlet
- D. Food Basket
- E. Pan
- F. Handle
- G. Air Outlet Opening
- H. Power Cord (1.8 m retractable)

#### 4. SETUP

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Before using your air fryer for the first time, follow these steps:

1. Remove all packaging materials and stickers.
2. Clean the pan and food basket thoroughly with hot water, some dishwashing liquid, and a non-abrasive sponge.

3. Wipe the inside and outside of the appliance with a moist cloth.
4. Place the appliance on a stable, horizontal, and level surface. Do not place the appliance on non-heat-resistant surfaces.
5. Ensure there is at least 10 cm of free space around the appliance for proper ventilation.

## 5. OPERATING INSTRUCTIONS

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Follow these steps to operate your Philips Air Fryer:

### 5.1. Preheating

1. Plug the main plug into a grounded wall socket.
2. Pull the pan out of the appliance.
3. Turn the temperature control knob to the desired temperature (e.g., 180°C).
4. Turn the timer knob to 3 minutes for preheating. The power indicator light will turn on.
5. When the timer rings, the appliance has preheated.

### 5.2. Cooking Food

1. Carefully place the ingredients into the food basket. Do not exceed the MAX indication.
2. Slide the pan back into the air fryer.
3. Turn the temperature control knob to the required temperature (up to 200°C).
4. Turn the timer knob to the required preparation time (up to 30 minutes). The power indicator light will turn on.
5. During the cooking process, the Rapid Air Technology circulates hot air for even cooking.
6. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.
7. When the timer rings, the set preparation time has elapsed. Pull the pan out of the appliance and check if the ingredients are ready.
8. To remove small ingredients, pull the basket out of the pan. For large ingredients, use tongs.
9. Unplug the appliance after use.

# Cook yummy food with 90% less fat



**Image Description:** The Philips Air Fryer is shown in a kitchen setting, with its drawer pulled out, revealing a basket full of golden-brown french fries. Steam is visibly rising from the cooked food, indicating active use.

# Crispy from outside, Juicy from inside



**Rapid air  
technology**

**Image Description:** A cutaway diagram of the Philips Air Fryer illustrating the Rapid Air Technology. Hot air, represented by orange arrows, circulates rapidly around the food basket, ensuring even cooking and crisping.

## 6. COOKING TIPS

The Philips Air Fryer is versatile and can be used for grilling, baking, frying, and roasting a wide variety of foods with up to 90% less fat compared to traditional methods.

- For best results, use fresh ingredients.
- Smaller ingredients usually require a shorter preparation time than larger ingredients.
- A small amount of oil can be added to fresh potatoes for a crispier result.
- Pre-packaged frozen foods often require no additional oil.
- You can reheat food in the Air Fryer. Set the temperature to 150°C for approximately 10 minutes.

# One appliance to do it all



Grill



Bake



Fry



Roast

**Image Description:** The Philips Air Fryer is displayed alongside icons representing its four primary cooking functions: Grill, Bake, Fry, and Roast, emphasizing its versatility as a single kitchen appliance.

# Cook a wide variety of foods



**Image Description:** A collage of four images showcasing different types of food that can be cooked in the air fryer: muffins (Bake), french fries (Fry), chicken drumsticks (Grill), and a roasted rack of lamb (Roast).

## 7. CLEANING AND MAINTENANCE

Clean the appliance after every use. The pan and food basket have a non-stick coating and are dishwasher safe.

### 7.1. Cleaning the Pan and Food Basket

1. Unplug the appliance and let it cool down.
2. Remove the pan and food basket.
3. Clean the pan and food basket in hot water with some dishwashing liquid and a non-abrasive sponge. Alternatively, they can be cleaned in a dishwasher.
4. For stubborn dirt, soak the pan and basket in hot water for approximately 10 minutes.

### 7.2. Cleaning the Main Unit

1. Wipe the outside of the appliance with a moist cloth.
2. Clean the inside of the appliance with hot water and a non-abrasive sponge.

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

## 8. TROUBLESHOOTING

If you encounter problems with your Philips Air Fryer, consult this section before contacting customer support.

Problem	Possible Cause	Solution
The Air Fryer does not work.	The appliance is not plugged in.	Plug the main plug into a grounded wall socket.
	The timer is not set.	Turn the timer knob to the required preparation time.
Ingredients are not cooked evenly.	The amount of ingredients in the basket is too large.	Put smaller batches of ingredients in the basket.
	Ingredients were not shaken halfway.	Shake the ingredients halfway through the preparation time.
White smoke comes out of the appliance.	Fat residues from previous use.	Clean the pan and food basket thoroughly after each use.
	Too much oil was used.	Ensure only a small amount of oil is used for fresh ingredients.

## 9. SPECIFICATIONS

Feature	Specification
Model Number	HD9218/53
Power	1425 Watts
Voltage	220-240 Volts
Capacity	794 g
Temperature Control	Up to 200 °C
Timer	30 minutes with auto-off
Cord Length	1.8 m
Material	Plastic
Color	Black
Dimensions (D x W x H)	35D x 35W x 37.8H Centimeters
Item Weight	5.8 Kilograms
Control Method	Manual (Knobs)
Non-stick Coating	Yes

Feature	Specification
Dishwasher Safe Parts	Yes (Pan and Food Basket)

## 10. WARRANTY AND SUPPORT

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This Philips Air Fryer comes with a **2-year warranty** from the date of purchase. Please retain your purchase receipt as proof of warranty.

For product support, troubleshooting assistance, or to claim warranty, please contact Philips Customer Service:

- **Customer Service Number:** 1800 102 2929
- **Online Support:** Visit the official Philips website for your region.

## 11. RECYCLING

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Do not dispose of the product with normal household waste at the end of its life cycle. Hand it over to an official collection point for recycling. By doing this, you help preserve the environment.