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## Philips NA221/00

# Philips 2000 Series 4.2L Air Fryer User Manual

Model: NA221/00

## 1. INTRODUCTION

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Thank you for choosing the Philips 2000 Series 4.2L Air Fryer. This appliance utilizes RapidAir technology to cook your favorite foods with little to no added oil, resulting in healthier meals. This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure optimal performance of your air fryer.

## 2. IMPORTANT SAFETY INFORMATION

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Before using the appliance, read this user manual carefully and save it for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, horizontal, and level surface.
- Do not immerse the appliance in water or any 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 block the air inlet and outlet openings.
- Never fill the pan with oil or any other liquid.
- Do not touch hot surfaces. Use handles or knobs.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

## 3. PRODUCT OVERVIEW

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The Philips 2000 Series Air Fryer features a compact design with a user-friendly touch control panel and a convenient viewing window to monitor your cooking progress.



Figure 1: Front view of the Philips 2000 Series 4.2L Air Fryer. It shows the sleek black design, the digital touch control panel with temperature and time display, and the handle for the cooking basket.



Figure 2: The Philips 2000 Series 4.2L Air Fryer with the cooking basket partially pulled out, revealing cooked chicken drumsticks inside. The transparent viewing window on the front of the basket allows for easy monitoring of food during cooking.

### Control Panel Features:

- **Power Button:** Turns the appliance on/off.
- **Temperature Control:** Adjusts cooking temperature.
- **Time Control:** Sets cooking duration.
- **Pre-set Cooking Modes:** Icons for various food types (e.g., fries, chicken, fish).
- **Start/Pause Button:** Initiates or pauses the cooking process.
- **Viewing Window:** Allows visual inspection of food without opening the basket.

## 4. SETUP

## Unpacking and Initial Cleaning:

1. Remove all packaging materials from the appliance.
2. Wipe the exterior of the appliance with a damp cloth.
3. Clean the pan and basket thoroughly with hot water, dish soap, and a non-abrasive sponge. These parts are dishwasher-safe.
4. Dry all parts completely before use.

## Placement:

Place the air fryer on a stable, heat-resistant surface, ensuring there is at least 10 cm (4 inches) of free space on the back and sides, and above the appliance, to allow for proper air circulation.

## 5. OPERATING INSTRUCTIONS

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### Basic Operation:

1. Plug the power cord into a grounded wall outlet.
2. Pull the basket out of the air fryer.
3. Place the ingredients into the basket. Do not exceed the MAX fill line.
4. Slide the basket back into the air fryer.
5. Press the Power button to turn on the appliance.
6. Use the temperature and time control buttons to set the desired cooking temperature and time.
7. Press the Start/Pause button to begin cooking.

### Using Pre-set Cooking Modes:

The air fryer offers 13 pre-set cooking modes for common dishes. Simply select the desired mode from the control panel, and the appliance will automatically set the optimal temperature and time. You can manually adjust these settings if needed.

### Monitoring Food with the Viewing Window:

The integrated viewing window allows you to check on your food without interrupting the cooking process. This helps maintain consistent temperature and cooking efficiency.

### Shaking Ingredients:

For some foods, such as fries or smaller items, it is recommended to shake the basket halfway through the cooking time to ensure even browning and crispiness. Pull out the basket, shake it gently, and then slide it back in. The appliance will resume cooking automatically.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning of your Philips Air Fryer will ensure its longevity and optimal performance.

### After Each Use:

1. Unplug the air fryer and allow it to cool down completely before cleaning.

2. Wipe the exterior with a damp cloth.
3. Remove the pan and basket. Wash them with hot water, dish soap, and a non-abrasive sponge. The pan and basket are dishwasher-safe.
4. Clean the interior of the appliance with a damp cloth. Avoid using abrasive cleaners or scouring pads.

### Deep Cleaning:

For stubborn grease or food residue, soak the pan and basket in hot soapy water for approximately 30 minutes before cleaning. For the heating element, use a cleaning brush to remove any food residue.

## 7. TROUBLESHOOTING

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If you encounter issues with your Philips Air Fryer, refer to the following table for common problems and solutions.

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.
Food is not cooked evenly.	Too much food in the basket; food not shaken.	Reduce the amount of food; shake the basket halfway through cooking.
White smoke comes out of the appliance.	Grease residue from previous use; fatty ingredients.	Clean the pan and basket thoroughly; remove excess oil from ingredients.
Fresh fries are not crispy.	Not enough oil used; incorrect potato type.	Add a little more oil; use a potato type suitable for frying.

## 8. SPECIFICATIONS

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Technical details for the Philips 2000 Series 4.2L Air Fryer (Model NA221/00).

Feature	Detail
Model Number	NA221/00
Capacity	4.2 Liters
Color	Black
Material	Metal
Product Dimensions (D x W x H)	37D x 30W x 28H centimeters
Wattage	1500 Watts
Voltage	220 VAC
Control Method	Touch
Dishwasher Safe Parts	Yes
Recommended Uses	Baking, Roasting

## 9. WARRANTY AND SUPPORT

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For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official Philips website. Keep your proof of purchase for warranty claims.