

My Philips Airfryer makes a noise

If your Philips Airfryer makes a noise, please find out below how to simply solve this yourself.

The fan is on

If the noise you hear sounds like a fan rotating very fast, this is normal.

Your Philips Airfryer has a fan inside which helps to keep its internal parts cool while the appliance is on.

This noise can be up to 65 dB (decibel), or as loud as the noise an average vacuum cleaner would make.

In this case, do not worry, there is nothing wrong with your airfryer.

There is something loose inside

If the noise is louder or different than the usual sound you hear from the fan (such as a fluttering or shuffling noise), then there is a part that is loose inside your Philips Airfryer.

In this case, please contact us for further assistance.

The food from my Philips Airfryer is not crispy or as expected

If you find that the food or snacks prepared in your Philips Airfryer are not crispy enough, there could be several reasons. Follow the following tips and tricks.

Too many snacks or items cooked at the same time

Avoid cooking a large amount of snacks or too much food at one time. Smaller portions are airfried more evenly.

A good way to ensure this is to cover the bottom of your Airfryer basket with just one layer of snacks.

Fresh homemade fries not correctly prepared

If you are preparing homemade fries, please follow these steps:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.

3. Pour a half tablespoon of olive oil in a bowl, put the sticks in the bowl 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.
5. Fry the potato sticks at 180°C (350°F) and shake the basket halfway through the hot air frying process. Shake 2-3 times during the air frying process for a more even result. If the above solution did not help to solve your problem, please contact our Customer Care team.

Non oven-ready food, snacks or fries have been used

For optimal results with the Airfryer, you should use oven-ready products. Oven-ready snacks become golden brown and crispy when prepared in the Airfryer.

The temperature set is not correct

Please choose the right temperature: Most snacks need to be prepared at 200°C (400°F), except for pastry-based snacks. Pastry-based snacks should be airfried at 180°C (350°F).

The preparation time chosen is not correct

Most snacks need the preparation time indicated for the oven to become fully cooked. Preparation times for the deep fat fryer are shorter and will not lead to a well-cooked result. Most snacks need between 6 and 10 minutes to cook. Add some minutes extra if the food is not crispy enough (but please be careful not to burn the food!).

Shake the basket halfway through the preparation process if the ingredients touch each other. Shake 2-3 times if you prepare larger amounts of food for a more even result.

Oil or fat has not been used correctly

When you make home-made breaded snacks, do not forget to mix oil into the bread crumbs. Also, use low-fat snack varieties where possible. It will be difficult to get a crispy end result with snacks that have a high fat percentage.

Please follow the next tips:

- Dry the outside of the food properly before you add oil
- Do not use too much oil, as this will make the food less crispy and more fattening
- Meat or poultry can be lightly brushed with oil or marinated to get the crispiest results

The results from my Philips Airfryer are not as expected

You can prepare potatoes, meat, poultry or breaded snacks in the Philips Airfryer. Foods such as vegetables will not get crispy when prepared in the Airfryer. To obtain crispy results follow the tips below:

Use of oil/fat

- When you make home-made breaded snacks, do not forget to mix oil into the bread crumbs * Use low-fat snack varieties where possible. It will be difficult to get a crispy end result with snacks that have a high fat percentage.
- Do not use too much oil, as this will make the food fatter and less crispy
- Dry the outside of the food properly before you add oil
- Meat or poultry can be lightly brushed with oil or marinated to get the crispiest results

Preparation of food

- Food can become crispier by adding 1 or 2 minutes to the preparation time. Be careful not to burn the food.
- Shake the basket halfway through the preparation process if the ingredients touch each other. Shake 2-3 times if you prepare larger amounts of food for a more even result.

Preparation of home-made fries

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour a half tablespoon of olive oil in a bowl, put the sticks in the bowl 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.
5. Fry the potato sticks at 350°F and shake the basket halfway through the hot air frying process. Shake 2-3 times during the air frying process for a more even result. If the above solution did not help to solve your problem, please contact our Customer Care team.

The display on my Philips Airfryer shows 5 dashes

If your Airfryer shows 5 dashes as illustrated in the picture below, the safety feature has been activated due to overheating of the appliance. Unplug the appliance and let it cool down for 1 minute before plugging in again.



6.