



Perfect airfried chips every time

At last – great tasting chips without the oil.* The Philips airfryer lets you create totally delicious chips. And that's not all. You can also prepare other delicious foods in the airfryer to go with your chips, such as chicken nuggets, fish cakes or meatballs.

Airfry your favourite frozen chips



You can make crispy chips from frozen in approximately 12 minutes.** Oven chips are normally pre-cooked in oil, so just put them into the basket and airfry for about half the oven cooking time stated on the packet. Why don't you try curly fries, crinkle cut chips or French fries? Depending on chip size, you may need to add or remove time – just turn the dial during airfrying. And don't forget to shake/turn every 4-5 minutes for the best results!

Airfrying frozen fries is easy and no fuss, however if you choose to make your own homemade chips there are full details overleaf.

For more hints and tips visit the FAQs on www.philips.co.uk/kitchen or call 0800 331 6015

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* For fresh fries add half a tablespoon of oil for extra taste. Frozen fries are normally pre cooked in oil. ** Preparation time for 300 grams frozen french fries.

Getting started

If you choose to make perfect home-made chips:

- Choose a potato variety recommended for chips – e.g. Maris Piper
- Cut potatoes into even chips, then soak in cold water for at least thirty minutes (this removes as much starch as possible from the potatoes and gives a more even airfrying result)
- Dry potatoes thoroughly on kitchen paper
- Place chips in a bowl with ½ tablespoon of oil and mix with your hands to ensure even coating
- Place in basket and airfry according to times below



The Skinny



The Regular



The Fat



The Wedge

Preheat your airfryer at the required temperature for 3 minutes immediately before cooking

		400g/2 portions (1/2 basket)	800g/4 portions (full basket)
Chip type	Width	Time (approx*)/temp	Time (approx*)/temp
Skinny	6-8mm	18 mins at 180°C	22 mins at 180°C
Regular	1-1.2cm	20 mins at 180°C	25 mins at 180°C
Fat	1.5-2cm	10 mins at 160°C, and then 15 mins at 180°C (25 mins total cooking time)	15 mins at 160°C, and then 15 mins at 180°C (30 mins total cooking time)
Wedge	2.5-3cm	15 mins at 160°C, and then 15 mins at 180°C (30 mins total cooking time)	15 mins at 160°C, and then 20 mins at 180°C (35 mins total cooking time)

*Times will vary depending on potato type and thickness of chip. If your chips are ready before the timer has ended, just turn the dial back to zero.

Tip: For best results turn chips with a wooden spoon/shake every 4-5 minutes

Choose your chip:

Skinny
6-8mm



Regular
1-1.2cm



Fat
1.5-2cm



Wedge
2.5-3cm

