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AIR Fryer Comparison									
Model	Capacity (L)	Power (W)	Temperature Range (°F)	Timer (min)	Smart Features	Accessories	Price (USD)	Weight (lb)	Dimensions (H x W x D)
Philips HD9240/90	8.5	1700	175-400	60	Yes	1	~\$150	10.5	13.5 x 11.5 x 15.5
Philips HD9200/90	6.5	1700	175-400	60	Yes	1	~\$120	8.5	11.5 x 10.5 x 14.5
Philips HD9210/90	6.5	1700	175-400	60	Yes	1	~\$120	8.5	11.5 x 10.5 x 14.5
Philips HD9220/90	6.5	1700	175-400	60	Yes	1	~\$120	8.5	11.5 x 10.5 x 14.5
Philips HD9230/90	6.5	1700	175-400	60	Yes	1	~\$120	8.5	11.5 x 10.5 x 14.5
Philips HD9240/90	8.5	1700	175-400	60	Yes	1	~\$150	10.5	13.5 x 11.5 x 15.5
Philips HD9250/90	8.5	1700	175-400	60	Yes	1	~\$150	10.5	13.5 x 11.5 x 15.5
Philips HD9260/90	8.5	1700	175-400	60	Yes	1	~\$150	10.5	13.5 x 11.5 x 15.5
Philips HD9270/90	8.5	1700	175-400	60	Yes	1	~\$150	10.5	13.5 x 11.5 x 15.5
Philips HD9280/90	8.5	1700	175-400	60	Yes	1	~\$150	10.5	13.5 x 11.5 x 15.5

Cook each batch for 13-15 minutes or until golden brown. Beat the egg yolk in a bowl and mix in the feta, parsley and scallion; season with pepper to taste. Cut the cheddar cheese block into 6 equally- sized portions, approximately 1-inch x 134- inch each. Place half of the cutlets in a single layer in the fry basket and insert into the air fryer. and this next-generation air fryer boasts a more compact size (same capacity!) and TurboStar technology, which ensures food cooks evenly (no more worrying about pile-ups). Preheat a Philips air fryer to 360°F (182°C), firmly packed brown sugar Kosher salt For the tonkatsu: 1 cup (5 oz./155 g) all-purpose flour 2 eggs 1 cup panko breadcrumbs 1/2 tsp. Pour the dressing over the cabbage mixture and toss to combine. Place the croquettes in the cooking basket and cook for 7-8 minutes or until golden brown. Asian sesame oil 1 tsp. Recipe courtesy of Philips Jerk Chicken Wings Ingredients 4 pounds chicken wings 2 tablespoons olive oil 2 tablespoons soy sauce 6 cloves garlic, finely chopped 1 habanero pepper, seeds and ribs removed, finely chopped 1 tablespoon allspice 1 teaspoon cinnamon 1 teaspoon cayenne pepper 1 teaspoon white pepper 1 teaspoon salt 2 tablespoons brown sugar 1 tablespoon fresh thyme, finely chopped 1 tablespoon fresh ginger, grated 4 scallions, finely chopped 5 tablespoons lime juice 1/2 cup red wine vinegar 1. Master other cooking methods. Air fryers can fry your favorite foods to crispy, golden brown perfection (yes, French fries and potato chips!) using little or no oil. Not only can you make traditionally fried foods like potato chips and French fries, but it's also great for vegetables, proteins like chicken wings and drumettes, and appetizers like coquettes and feta triangles. Recipe courtesy of Philips Feta Triangles Ingredients 1 egg yolk 4 ounces feta cheese 2 tablespoons flat-leafed parsley, finely chopped 1 scallion, finely chopped 5 sheets of frozen phyllo pastry, defrosted 2 tablespoons olive oil Ground black pepper to taste 1. If you have limited counter space, try the Philips Avance Air Fryer which uses patented technology to circulate hot air, yielding crunchy, satisfying results. The air fryer isn't just for frying; it's great for other healthy cooking methods like baking, roasting and grilling, too. Reduce the temperature of the air fryer to 360°F (182°C) and repeat to cook the remaining cutlets. Remove the wings from the bag and drain all liquid. Pull out the basket and, using tongs, toss and stir the potatoes. Place the cheddar bacon bites in the freezer for 5 minutes to firm. Season with salt, cover and refrigerate until ready to serve. Our test kitchen cooks swear by the air fryer for snacks and small batches. What to Look for in an Air Fryer There are a lot of different sizes and types of air fryers available now. Serve immediately. Transfer to a bowl, add 2 Tbs. Read on for a video on the air fryer in action, how-to tips and our favorite recipes, including those fries, air-fried tonkotsu, chicken wings and more. Stir the salt and pepper into the flour. Keep it dry. Brush the phyllo with a little oil and place five triangles in the cooking basket. Spoon the slaw next to the cutlets. To serve, cut each cutlet into strips about 1 inch (2.5) wide and divide evenly among 4 plates. Repeat the process with the remaining feta triangles and serve. Air-Fried Chicken Wings Ingredients 2 lb. While the second batch of cutlets are cooking, drain the coleslaw, discarding the liquid. Place each cheddar block into the flour, then the eggs and then the breadcrumbs. 6. Fold the tip of the pastry over the filling to form a triangle, folding the strip in a zigzag manner until the filling is wrapped in a triangle. of the wing sauce and toss to coat. Recipe courtesy of Philips Cheddar Bacon Croquettes Ingredients For the filling: 1 pound sharp cheddar cheese, block 1 pound bacon, thinly sliced, room temperature For the breading: 2 tablespoons olive oil 1 cup all-purpose flour 2 eggs, beaten 1/2 cup seasoned breadcrumbs 1. kosher salt 1/2 tsp. Boil potatoes in salted water for 40 minutes or until fork tender. Similarly, when cooking high-fat foods like chicken wings, make sure to empty the fat from the bottom machine periodically. If you're cooking for a crowd, try the Philips XXL Air Fryer which can cook an entire chicken or six portions of fries. Slide the basket into the Air Fryer and cook for 3 minutes or until golden brown. Crispy Potato Skin Wedges Ingredients 4 medium russet potatoes 1 cup water 3 tablespoons canola oil 1 teaspoon paprika 1/4 teaspoon black pepper 1/4 teaspoon salt 1. Serves 2. In a mixing bowl combine canola oil, paprika, salt and black pepper. (1 kg) boneless pork cutlets, each about 1/2 inch (12 mm) thick Directions 1. Cook for 5 minutes, then increase the temperature to 390°F (199°C). Cut each sheet of phyllo dough into three strips. Mix the oil and breadcrumbs and stir until the mixture becomes loose and crumbly. Finally, coat evenly with the panko mix. Place half the wings in the cooking basket and cook each batch for 14-16 minutes, shaking halfway through. Preheat an oven to 200°F (95°C) and place a wire rack on top of a baking sheet. Give foods a spray. Return the basket to the fryer. Be sure to open the air fryer and shake foods around as they "fry" in the machine's basket—smaller foods like French fries and chips can compress. Place on a towel-lined baking sheet and pat dry, removing as much moisture as possible. minced pickled ginger 1 1/2 Tbs. Scrub the potatoes under running water to clean. Cook until the skin is browned and crisp, 26 to 28 minutes, opening the basket 2 or 3 times during cooking to turn the wings with tongs. Serves 6. Transfer to a bowl, add the oil and toss to coat. In a large mixing bowl combine all the ingredients, covering the chicken thoroughly with the seasonings and marinade.Transfer to a 1 gallon re-sealable bag and refrigerate for at least 2 hours, up to 24 hours. Take two pieces of bacon and wrap them around each piece of cheddar, fully enclosing the cheese.Trim any excess fat. (1 kg) chicken wings, tips removed and wings cut into drumettes and flats 1/4 cup (2 fl. To make the tonkatsu, place the flour, eggs and sesame panko in separate shallow bowls. Cut cooled potatoes into quarters and lightly toss in the mixture of oil and spices. Preheat the Air Fryer to 390°F. Working with one pork cutlet at a time, dip a cutlet into the flour, coating it evenly and shaking off any excess flour, then dip it into the eggs, coating it evenly and allowing the excess egg to drip off. Place half of the potatoes in the fry basket and insert into the air fryer. Even desserts like brownies and blondies are perfectly baked in an air fryer. Recipe courtesy of Philips Check out our Air Fryer Headquarters to learn more about which air fryer is best for you. Preheat the air fryer to 390°F. Serve with blue cheese dipping sauce or ranch dressing. Serves 4. 3. Return the fryer temperature to 360°F (182°C) and repeat to cook the remaining potatoes. Transfer to a plate and repeat with the remaining cutlets. Repeat until all the phyllo and feta has been used. Add half of the potato wedges to the cooking basket and place skin side down, being careful not to overcrowd. Repeat with the remaining wings and sauce. Lightly spray foods with cooking spray or add just a bit of oil to ensure they don't stick to the basket. Pat wings completely dry with a paper towel. For best results, rotate them every 5-10 minutes. 4. Air FryerAir fryer recipesAirfryerAirfryer recipesVideo Give foods plenty of space so that the air can circulate effectively; that's what gives you crispy results. Transfer the potatoes to a bowl, sprinkle with seasoning and toss to coat evenly. Five Tips for Using an Air Fryer 1. To up an air fryer's versatility even more, you can also buy a variety of different attachments, such as a rack, grill pan, muffin pans and mesh baskets) to for entertaining. Do not freeze. Put the potatoes in a bowl, add water to cover and let soak for 30 minutes. Recipe courtesy of Philips Cajun Shrimp Ingredients 1/2 pound tiger shrimp (16-20 count) 1/4 teaspoon cayenne pepper 1/2 teaspoon old bay seasoning 1/4 teaspoon smoked paprika 1 pinch of salt 1 tablespoon olive oil 1. Now you can enjoy all the fried foods you love—without the guilt. grapeseed oil 1 1/2 tsp. Air-Fried Tonkatsu with Ginger Cabbage Slaw Ingredients For the ginger cabbage slaw: 1/2 head red or green cabbage, or a mixture, cored and shredded (about 1 lb./500 g) 1 carrot, peeled and shredded 1-inch (2.5-cm) piece of fresh ginger, peeled and grated 1 Tbs. Cool completely (approximately 30 minutes) in the refrigerator. In a mixing bowl, combine all of the ingredients, coating the shrimp with the oil and the spices. Serve over rice. oz./60 ml) wing sauce Directions 1. freshly ground pepper 2 lb. Our test kitchen also loves to use the machine for cooking salmon! Learn how easy it is to make BBQ chicken in the XXL Philips Air Fryer: Our Favorite 8 Air Fryer Recipes Air-Fried Seasoned French Fries Ingredients 2 russet potatoes, peeled and cut into 3/8-by-3/8-inch (1-by-1-cm) batons 1 Tbs. Shake it, canola oil Garlic powder, salt and pepper, to taste 1. Pat foods dry before cooking (if they are marinated, for example) to avoid splattering and excess smoke. rice wine vinegar 3 Tbs. To make the slaw, in a large mixing bowl, toss together the cabbage and carrot. Drain the potatoes and rinse well. Press coating to croquettes to ensure it adheres. Don't overcrowd. 2. In a small bowl, whisk together the fresh ginger, pickled ginger, vinegar, grapeseed oil, sesame oil and brown sugar. Scoop a full teaspoon of the feta mixture on the underside of a strip of pastry. Place half of the chicken wings in the fry basket and insert into the air fryer. Check out our Air Fryer seasonings that we developed in-house, ranging from Buttermilk Black Pepper Seasoning for air-frying chicken to Garlic Sichuan Seasoning perfect for Chinese cooking. Why It Works Put in other terms, an air fryer is much like a convection oven but in a different outfit, cooking food at very high temperatures while simultaneously circulating dry air around the food, cooking food faster all the while making it crisp without needing to add extra fat. 5. Serves 5. Continue cooking until the potatoes are cooked through and golden brown on the outside, about 15 minutes more, opening the basket 2 or 3 times during cooking to toss and stir them. Cook for 8 minutes, then open the basket and use tongs to turn the cutlets. Preheat a Philips Airfryer to 360°F (182°C). Transfer the cooked cutlets to the wire rack on the baking sheet and transfer to the oven to keep warm. The Air Fryer's Versatility Get ready to challenge everything you know about frying foods. Close the basket, increase the temperature to 400°F (200°C) and cook for 5 minutes more. Place the shrimp into the cooking basket and cook for 5 minutes.

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