



## **HOT AIR GRILL**

# **PHHG 7000**

User Manual

Dear Customer,

Thank you for buying a PHILCO brand product. To ensure that this new appliance is well-used, please read all the instructions in this user manual.

# TABLE OF CONTENTS

|  |    |
|--|----|
| PART 1: IMPORTANT SAFETY MEASURES..... | 3  |
| PART 2: DESCRIPTION .....              | 6  |
| PART 3: BEFORE FIRST USE.....          | 7  |
| PART 4: OPERATING.....                 | 8  |
| PART 5: CARE AND CLEANING .....        | 11 |
| PART 6: TECHNICAL PARAMETERS.....      | 12 |

## PART 1: IMPORTANT SAFETY MEASURES

### DESIGNED FOR HOUSEHOLD USE.

This appliance may be used by children 8 years of age and older and by persons with physical, sensory or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.

- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- Wash all parts that come into contact with food in warm water with a little kitchen detergent with a soft sponge. Rinse in clean water and wipe dry. Follow the instructions in the "Care and maintenance" section.

- This appliance is not designed to be controlled using an external timer switch or a remote control.
  - This product is designed for household use only. It is not intended for use in areas such as:
    - staff kitchens in stores, offices and other workplaces;
    - hotel or motel rooms and other living areas;
    - agricultural farms;
    - bed and breakfast establishments.
  - The appliance must not be immersed during cleaning.
  - **WARNING: AVOID SPILLING ON THE PLUG.**
  - **WARNING: Incorrect use may lead to injury.**
  - The surface of the heating element contains residual heat after use.
- 
- Before connecting the appliance to the mains socket, make sure that the nominal voltage indicated on the label of the appliance matches the voltage of the socket to which you want to connect the appliance.
  - Only plug the appliance into a correctly grounded socket.
  - Do not connect the appliance to a mains socket unless it is properly assembled.
  - Do not use the appliance in an industrial environment or outdoors.
  - The appliance is designed for grilling food. Do not use it for any other purposes than those intended.
  - Do not place the appliance on windowsills, sink drip tray or on unstable surfaces. Always place the appliance on a stable, flat and dry surface.
  - Fully unwind the power cord before use.
  - Do not leave the power cord hanging over the edge of a table or counter top or allow it to touch a hot surface or to become tangled up. Do not put heavy objects on the power cord.
  - For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cables to connect the appliance to a power socket.

- To prevent electric shock, do not immerse the appliance, its base or the power cord in water or other liquids.
- Do not place the appliance on or near an electric or gas stove, do not place it in the vicinity of naked fire or appliances that are sources of heat.
- Use the appliance with the accessories that came with it.
- Make sure the appliance is correctly assembled before use.
- During operation, sufficient space for air circulation above and on all sides of the appliance should be provided.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- The temperature of accessible surfaces may be higher if the appliance is in operation. Take care not to touch heated surfaces. Take extra care as heated surfaces remain hot for several minutes after the appliance has been switched off.
- Do not use sharp or metal utensils to remove the finished dish/food. Otherwise the non-stick surface could be damaged.
- Do not put food / food wrapped in paper, cardboard, plastic, textiles or other flammable material into the appliance.
- Do not cover the vents while the appliance is in operation.
- If you need to remove the lid during operation, be extra careful not to scratch yourself on the escaping hot steam. There is a risk of serious burns.
- Do not use the appliance as an oil fryer.
- Always switch the appliance off with the on/off button and unplug it from the mains socket when left unattended, after use and before removing accessories, cleaning or moving it.
- Allow the appliance to fully cool down before moving, cleaning or storing it.
- Do not use the appliance to store foreign objects.
- When disconnecting the power cord from the socket, always pull the plug, not the cord. Otherwise, damage to the power cord or the socket could occur.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water. Contact an authorised service centre.
- We recommend that you check your appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug is defective. All repairs or adjustments must be performed at the nearest authorised service centre.
- Any maintenance other than standard maintenance must be performed at an authorised service centre.

## PART 2: DESCRIPTION



1. Handle
2. Lid with viewing window
3. Upper heating element with protective cover
4. Control panel
5. Antiskid feet
6. Grill pan
7. Grill basket
8. Cap
9. Cleaning brush
10. **On/Off** button
11. Numeric temperature display
12. **Preheat** button
13. **Temp** button
14. Rotary control for selecting the cooking programme
15. **Time** button
16. **Manual** button
17. Numeric display of the cooking time
18. **START/STOP** button

**Without illustration:** water bowl

## PART 3: BEFORE FIRST USE

Before first use, remove all packaging and advertising labels / stickers from the appliance. Make sure you have removed all accessories from the package.

Wash the grill pan, basket and cap in warm water with a little washing-up liquid using a soft sponge. Rinse in clean water and wipe dry.

Wipe the outer surface of the grill with a soft, slightly dampened sponge and then wipe dry with a clean cloth.

### **Warning:**

Do not immerse the grill, power cord or sockets in water or other liquids.

## **PROTECTIVE COVER FOR HEATING ELEMENT**

The cover keeps the heating element clean. During cooking, high temperatures can cause food to splatter and food residues that stick to the heating element could burn, cause unpleasant odours and even cause a fire.

We recommend cleaning it after each use. Follow the instructions in the “Care and cleaning” chapter.

### **Warning:**

Never use the grill without the protective cover on.

### **Warning:**

The grill pan must always be installed and compatible with all accessories supplied. Do not use the grill without a properly installed grill pan.

When handling accessories, always make sure they are completely cool. If you need to remove accessories while they are hot, always use heat-resistant protective kitchen mitts. There is a risk of serious burns in case of improper handling.

**Warning:**

Never use several accessories at the same time. The grill pan can only be used with one accessory at a time.

## PART 4: OPERATING

### BASIC OPERATION

1. Place the grill on a flat, clean and heat-resistant surface. Make sure it is folded correctly.
2. Insert the mains cord plug into a power socket. You will hear an audible warning and the control panel will briefly light up.
3. Press the **On/Off** button.
4. Select a programme using the rotary control. The programme lights will illuminate as you turn the rotary control.
5. Adjust the temperature and cooking time as needed – see below for more information.
6. Press the **Start/Stop** button to start the grill. The interior lights up.
7. The grill starts preheating to the set temperature. The **Preheat** light will be on. Wait for the grill to preheat.
8. Once the grill is preheated, an audible warning will sound and **“Add food”** will appear on the cooking time display. Open the lid and insert the food you want to prepare and close the lid. Preparation will start automatically.
9. Check the condition of the food regularly during preparation. Every time the lid is opened, the grill is interrupted. The cooking time display shows **„OPEN“**.
10. When the cooking is complete, an audible warning will sound five times and **“END”** will appear on the cooking time display.
11. Remove the prepared food.
12. Unplug the power cord from the mains socket and allow the grill to cool completely before cleaning it.
13. Leave the lid ajar to allow the grill to cool more quickly.

**Note:**

During cooking, the interior lighting will be switched on and off periodically. This is normal.

### STARTING

1. Press the **On/Off** button. The control panel will light up. The grill will automatically switch to standby mode after 5 minutes of inactivity.
2. If you press the **on/off** button while the grill is running, food preparation is cancelled, the grill stops heating and switches off.

### PROGRAMME SELECTION

Use the rotary control to select the desired cooking programme. Each has a preset temperature and cooking time that can be changed.



- **Air Fry** programme – used to activate the hot air fryer programme.
- **Roast** programme – used to activate the roasting programme.
- **Broil** programme – used to activate the intensive broiling programme.
- **Bake** programme – used to activate the baking programme.
- **Dehydrate** programme – used to activate the drying programme.
- **Grill** programme – used to activate the grill programme.
- **Slow Cook** programme – used to activate the slow cook programme.
- **Griddle** programme – used to switch on the upper and lower heating elements.
- **Stew** programme – used to activate the drying programme.
- **Steam** programme – used to activate the steam cooking program.
- **Keep Warm** programme – used to activate the keep warm program.
- **Manual** programme – this is an additional program in which you set the cooking time and temperature according to your personal preferences depending on the food you are preparing. Press the **Manual** button and use the **Temp** and **Time** buttons to set the temperature and cooking time – see “**Setting the temperature**” and “**Setting the cooking time**” below.

## TEMPERATURE SETTING

1. Select the desired programme.
2. Press the **Temp** button and turn the rotary control to adjust the temperature. Each turn increases/decreases the temperature by 5°C.
3. If you select the “Grill” programme, press the **Temp** button and then use the rotary control to select the temperature: 150°C (LOW) – 175°C (MED) – 205°C (HIGH) – 230°C (MAX). With each turn, the corresponding grill temperature icon below the rotary control will flash.

## SETTING THE COOKING TIME

1. Select the desired programme.
2. Press the **Time** button and use the rotary control to adjust the cooking time. Each turn increases/decreases the cooking time by 1 minute.

### Note:

Temperature and cooking time adjustments do not apply to preheating.

## STARTING THE GRILL

1. After selecting the programme, adjusting the temperature and cooking time, press the **START/STOP** button. The grill will start and preheat.
2. If you press the **START/STOP** button while the grill is preheating/food preparation is in progress, the grill will stop running. Pressing the **START/STOP** button again will restart the grill.
3. If you need to change the cooking method, press the **START/STOP** button, select the new programme, adjust the temperature and cooking time as required, press the **START/STOP** button to confirm and the grill will resume operation at the new setting.

## PREHEATING

When you press the **START/STOP** button, the grill preheating starts automatically. This function allows the interior of the grill to be heated to the required temperature.

Throughout the preheating process, the **Preheat** light and the selected program light will be lit. When the **Preheat** light goes off and the **Add food** icon lights up, the grill is preheated to the desired temperature.

The preheating time usually takes 5 minutes, depending on the preset or adjusted cooking time. Neither the preheat time nor the preheat temperature can be changed.

If you need to cancel the preheating process, press the **Preheat** button. The **Preheat** light goes out and the preheating process is cancelled.

## INSERTING FOOD

Once the preheating process is complete, an audible warning will sound and “**Add food**” will appear on the cooking time display, indicating that food can be added to the grill.

Remove the lid, place the food in the grill and close the lid. The preparation process will start and the preset/adjusted preparation time will be counted down on the cooking time display.

If you do not open the lid and insert food, the grill will remain in preheat mode. If you do not insert food within 30 minutes of the preheating process, the grill will automatically shut down, stop heating and switch to standby mode.

## INTERRUPTION OF OPERATION

Open the lid and the grill will automatically interrupt the programme in progress. The cooking time display shows „OPEN“. After closing the lid, the grill starts again. It is not necessary to press the **START/STOP** button.

If the lid is left open for more than 4 minutes, a warning will sound twice every 10 seconds. After a further 1 minute, the grill switches off.

### Note:

While the grill is running, the fan is also running. This is normal. The fan ensures proper air circulation and prevents the internal components from overheating.

## SWITCHING OFF

1. When the preparation is complete, an audible warning will sound five times and “**END**” will appear on the numeric display. The grill stops heating and only the fan remains running to cool the interior. It will switch off after 1 minute. The grill will then switch off and an audible warning will sound.
2. If you need to switch the grill off before the cooking time is up, press the **on/off** button, the food will be cancelled, the grill will stop heating and it will switch off.
3. Remove the prepared food.
4. Unplug the power cord from the mains socket and allow the grill to cool completely before cleaning it.
5. Leave the lid ajar to allow the grill to cool more quickly.

## STANDBY MODE

The grill will automatically switch to standby mode after 5 minutes of inactivity, with an audible warning for 1 minute before switching. The control panel will then go out.

## CHANGING THE TEMPERATURE UNITS

While the grill is switched on with the **on/off** button, press and hold the **Preheat** and **Temp** buttons simultaneously to switch the temperature units from °C to °F and vice versa.

## GRILL PREPARATION PROGRAMMES TABLE

| Programme        | Default cooking time | Default temperature | Setting the Cooking Time | Temperature Setting | Lid                 |
|------------------|----------------------|---------------------|--------------------------|---------------------|---------------------|
| <b>Air Fryer</b> | 18 min               | 205°C               | 1–60 min                 | 50–230°C            | Closed              |
| <b>Dehydrate</b> | 6 hours              | 70°C                | 30 min – 24 hrs          | 50–95°C             | Closed              |
| <b>Roast</b>     | 25 min               | 205°C               | 1–60 min                 | 50–220°C            | Closed              |
| <b>Bake</b>      | 15 min               | 175°C               | 1–60 min                 | 50–205°C            | Closed              |
| <b>Broil</b>     | 10 min               | 205°C               | 1–60 min                 | 50–230°C            | Closed              |
| <b>Grill</b>     | 20 min               | 150°C (LOW)         | 1–30 min                 | ---                 | Closed              |
|                  |                      | 175°C (MED)         |                          |                     |                     |
|                  |                      | 205°C (HIGH)        |                          |                     |                     |
|                  |                      | 230°C (MAX)         |                          |                     |                     |
| <b>Manual</b>    | 1 min                | 50°C                | 1–60 min                 | 50–230°C            | Closed              |
| <b>Keep Warm</b> | 120 min              | 60°C                | 10 min – 10 hrs          | 50–80°C             | Closed or open      |
| <b>Steam</b>     | 20 min               | 100°C               | 1–90 min                 | ---                 | Open, must use cap. |
| <b>Stew</b>      | 30 min               | 95°C                | 1–180 min                | 90–100°C            | Open, must use cap. |
| <b>Griddle</b>   | 30 min               | 230°C               | 1–60 min                 | 50–230°C            | Closed or open      |
| <b>Slow Cook</b> | 180 min              | 85°C                | 10 min – 10 hrs          | 70–95°C             | Open, must use cap. |

**Note:** For the Steam, Stew and Slow Cook programmes, the display may show error code E6 if the internal cooking temperature is higher than the preset limited programme temperature, as these programmes primarily use water for cooking. If such a situation occurs, it means that there is insufficient water inside or that the water is in danger of boiling. Add sufficient water.

## PART 5: CARE AND CLEANING

Before cleaning the appliance, always switch it off and unplug the power cord from the mains socket and allow it to cool down sufficiently. We recommend leaving the lid off to allow the grill to cool down faster. Clean the appliance according to the instructions below.

The grill and accessories used must be cleaned after each use. Avoid the accumulation of burnt food.

**WARNING:**

**DO NOT WASH THE APPLIANCE, MAINS CORD AND PLUG UNDER RUNNING WATER AND DO NOT IMMERSE IT IN WATER OR ANY OTHER LIQUID.**

**Warning:**

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Under no circumstances should the appliance be cleaned with a steam cleaner.

**CLEANING ACCESSORIES**

1. Carefully remove the protective cover.
2. Remove used accessories.
3. Wash the grill pan, basket and cap in warm water with a little washing-up liquid using a soft sponge. Rinse in clean water and wipe dry.
4. If food gets burnt, pour or immerse the accessories in warm water with a little dishwashing liquid. Leave on for about half an hour and then wash off.
5. You can also use the supplied cleaning brush to remove burnt food.

**CLEANING THE OUTER SURFACE**

Wipe the outer surface of the grill with a soft, slightly dampened sponge and then wipe dry with a clean cloth.

**Warning:**

Make sure the grill and its accessories are completely cool before cleaning. Otherwise there is a risk of serious burns.

**STORAGE**

Before storing, make sure that the appliance is clean, dry and completely cooled down. Store it in a well-ventilated dry place out of reach of children and animals.

## PART 6: TECHNICAL PARAMETERS

|                     |               |
|---------------------|---------------|
| Rated voltage range | 220–240 V~    |
| Rated frequency     | 50–60 Hz      |
| Rated power input   | 1,500–1,750 W |

We reserve the right to change the text and technical specifications.

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Take the packaging material to a designated municipal waste facility.

## DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on the products or accompanying documents indicates that used electrical and electronic products should not be disposed of with regular municipal waste. For proper disposal and recycling, take these products to designated collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents damage to the environment caused by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

### For Business Entities in European Union States

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

### Disposal in Other Countries Outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, please consult your local authorities or your dealer for information on the correct method of disposal.



This appliance complies with EU rules and regulations regarding electromagnetic and electrical safety.

The text, design and technical specifications may be changed without prior notice and we reserve the right to make these changes.

Výrobce/Manufacturer:  
Fast ČR, a.s.  
U Sanitasu 1621  
Říčany 251 01, CZECH REPUBLIC

Distributor/Zákaznícky servis:  
FAST PLUS, a.s.  
Na pántoch 18  
831 06 Bratislava, SLOVAKIA

Distributor/Obsługa klienta:  
FAST POLAND Sp. z o. o.  
Kwietniowa 38  
05-090 Wypędy, POLAND

Distributor/Ügyfélszolgálat:  
FAST HUNGARY Kft.  
H-2310 Szigetszentmiklós  
Kántor utca 10, HUNGARY

**PHILCO**® 

is a pending or registered trademark of Electrolux Home Products, Inc., and used under a license from Electrolux Home Products, Inc.