



Philips Air Cooker 3000 Series

Training deck



Growing demands in healthy food & ingredients for consumers daily intake

There is a growing audience of creative chefs who like to experiment new recipes and improve their cooking skills



65% said **expectations and preferences** around **healthy food** have changed



50% of consumers bought **more fresh food**

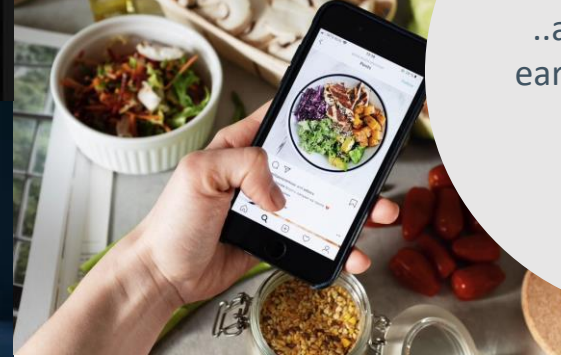


39% of consumers **experimented more** with new recipes



Opportunity

Philips Air Cooker is suitable for...



...are highly engaged in leaving healthy lifestyle

...cook at home 4+ times/wk

..are digital savvy & early adopters of new solutions

Starting from the main insight, Philips have developed a connected solution that addresses key expectations

*'I like to cook **homemade meals** for me & my family but preparing dishes **that are both healthy and tasty** can be complicated and time consuming. Often when I am busy, I end up cooking the same dishes that I know my family will eat, even if they are not the healthiest. I wish I could **easily prepare a bigger variety of healthy dishes** that my family will enjoy.*

Expected experience

Healthy yet tasty

Inspiration & guidance

Cooking variety

Main RTB

NutriFlavor Technology

Connected to HomeID App

8-in-1 appliance



Cook nutritious meals preserving up to 90% of essential nutrients. Our patented Nutriflavor technology, combining precise humidity control and hot-air flow, gently cooks each dish to preserve its natural flavors, colors and essential nutrients.



Your savvy sous-chef
Joyful culinary creations,
guidance through every step, results granted



Make more with just one appliance
Add variety to mealtimes with HomeID
automatic cooking methods

Supporting features

3 steam-based cooking methods

Easy LED display

Modular accessory set

*Internal lab measurement, preserves up to 90% vitamin C in broccoli, bell pepper, snowpeas, 93% omega3/6 in salmon, and 90% iron in beef. Air steam setting (120C, humidity).

Introducing the new Philips Air Cooker 3000 Series

Deliciously healthy dishes. Made easy.

Now you can cook a **variety** of complete meals in under 20 minutes, with our **rapid hot air and air steam combination** technology, cooking 30% faster than your conventional oven.

Spend less time in the kitchen and more time enjoying moments that matter with the **HomeID app** remote cooking function that notifies you when food is ready.

No compromise on health: **Cook nutritious meals** with unbeatable **taste, color and texture, preserving 90% of essential nutrients*** thanks to the patented **NutriFlavor technology**.



* Tested on broccoli, paprika, pods for up to 90% vitamin C, on salmon for up to 93% omega3/6, and beef for up to 90% iron. Laboratory measurement on the Air Steam setting.



New Philips Air Steam Cooker

3000 Series



*NutriU app has been replaced by HomeID app

Deliciously healthy dishes. Made easy.

Hero features

1



NutriFlavor Technology

Up to 90% nutrient preservation* thanks to the **combined action of humidity & hot-air flow**

2



Philips HomeID app

Your savvy sous-chef
Joyful culinary creations,
guidance through every step,
results granted



3

8-in-one appliance

Steam, Air Steam, Roast, Bake, Stew, Air Steam Pro, Reheat, Defrost to make more with one appliance

Modular set of cooking accessories

Explore different ways of combining the accessories: cooking pot, basket, bottom tray & second layer are all included

Easy & intuitive LED user interface

Enjoy a smooth & easy interaction with the device automatically sending all settings from HomeID app

EasyClean automatic cleaning program

Easily launch the automatic cleaning program from HomeID App to soften the grease & make cleaning easier

Measuring cup

To always fill the right amount of water based on the cooking time



1 NutriFlavor Technology perfects food flavour, texture and taste with up to 90% nutrients preservation*



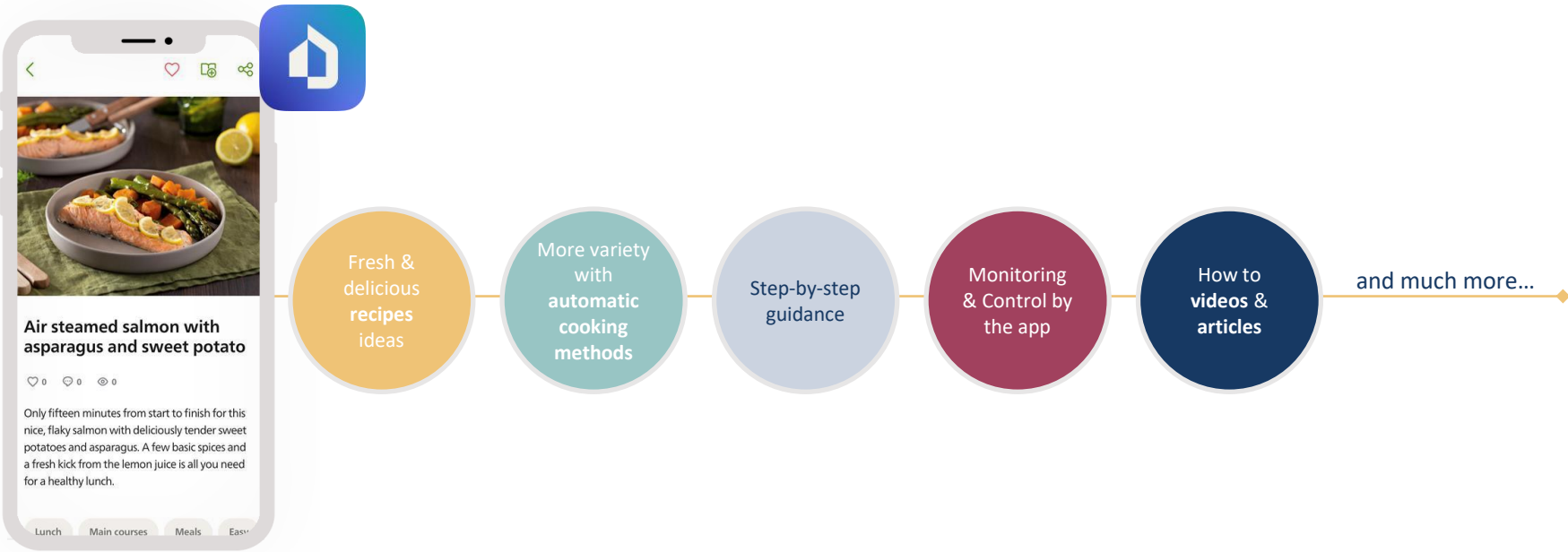
Nutriflavor technology, combining precise humidity control and hot-air flow, gently cooks each dish to preserve its natural flavors, colors and essential nutrients

- **Vegetables** keep their color and crunch **with up 90% of vitamins preserved**
- **Fish and seafood** stay fresh and moist with **up 93% of omega-3 and -6 retained**
- **Meats** are tender and juicy with **up to 90% of iron inside**
- **Cakes** are moist and evenly rise



*Internal lab measurement, preserves up to 90% vitamin C in broccoli, bell pepper, snowpeas, 93% omega3/6 in salmon, and 90% iron in beef. Air steam setting (120C, humidity).

2 Thanks to HomeID, the culinary journey is joyful from inspiration to the table with guidance through every step



3 Adding variety to mealtimes with 8 in 1 cooking methods to make more with just one appliance!



Air Steam



Bake



Roast



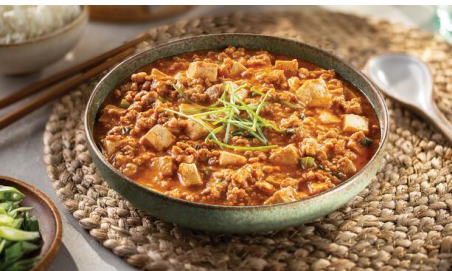
Steam



Air Steam Pro



Stew



















Reheat



Defrost

A wide choice of steam-based cooking methods

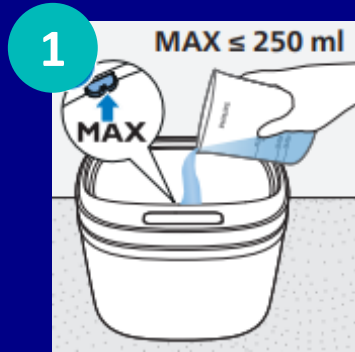
	<i>Cooking method description</i>	<i>Ideal for...</i>				
 <p>AIR STEAM PRO 180°</p>	<p>Air Steam Pro is the combined action of hot air circulation at a much higher temperature (160 or 180 degrees vs. 120 in Air Steam) yet still retaining sufficient moisture while cooking faster.</p>	<p>Risottos</p> 	<p>Soups</p> 	<p>One-go dishes</p> 	<p>Bread</p> 	<p>Desserts</p> 
<p>AIR STEAM 120°</p>	<p>Air Steam is the combined action of hot air circulation with dry steam to cook vegetables, fish and meat to perfection while retaining their nutrients.</p>	<p>Fish fillet</p> 	<p>Quiche</p> 	<p>Root veggies</p> 	<p>Grains</p> 	<p>Shellfish</p> 
<p>STEAM 100°</p>	<p>Steam is a moist-heat method of cooking that works by boiling water which vaporizes into wet steam; it is the wet steam that carries heat to the food, cooking it.</p>	<p>Dumplings</p> 	<p>Spinach</p> 	<p>Mochi</p> 	<p>Stuffed veggie</p> 	<p>Fresh ravioli</p> 

Temperature

A simple way to cook with steam

A measuring cup will be provided with the product.

Three simple actions to set up your device & cook with steam



Add water



Add food



Close lid &
start cooking

Practical measuring cup

ml/oz on the opposite side
to measure liquids for recipes



3 water marks based on cooking
time marks to
**always fill the device with right
water amount**
<20min / <40min / <60min

Explore all the different ways to combine the accessories & get creative in the kitchen



One meal in one go

Air Steam fish & vegetables



Steam vegetables



Bake dessert/bread



Roast a whole chicken



Double the amount of food

Cooking method



Cooking methods in the appliance and HomeID app

Air Steam		
Roast		
Bake		
Manual		

Cooking methods in the HomeID app only

Air Steam Pro		
Steam		
Stew		
Reheat		
Defrost		

Humidity setting

	Description	Used in cooking method	Note
	Humidity off	Roast, Bake, Defrost, Manual	
	Humidity on	Air Steam, Air Steam Pro, Steam, Stew, Reheat, Manual	When cooking with humidity on, the temperature must exceed 100°C.

Get ready for an exciting launch!



Cook nutritious meals preserving **90% of essential nutrients*** thanks to the patented **NutriFlavor technology**.

Connectivity: WiFi with HomeID App

In-box accessories: bottom tray, basket, cooking pot, second layer, measuring cup

Main colour: Black with silver paint details

Product dimensions



H: 23.5cm

D: 32cm (base), 38cm (top)

W: 34cm (top), 29cm (base)

Weight: 4.85kg w/o accessories

By-packed accessories weight: 1.06kg

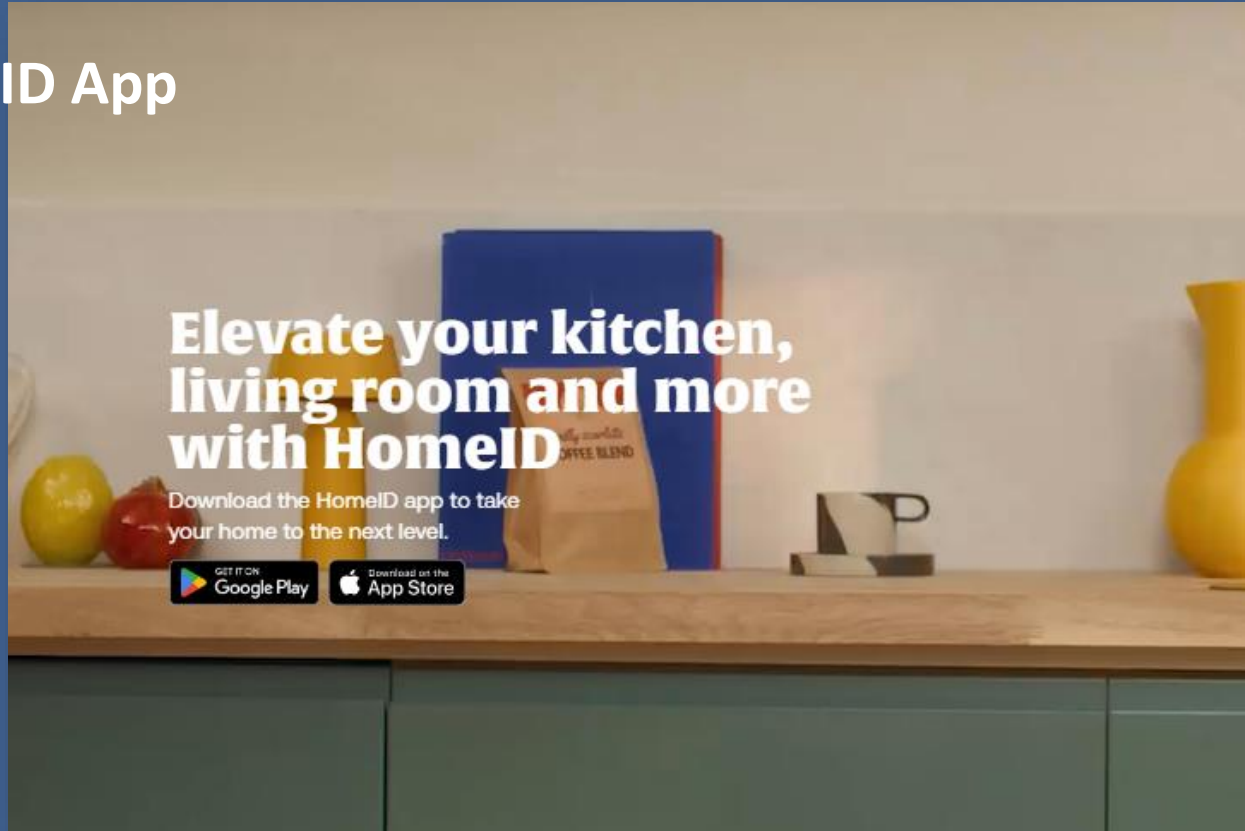


HomeID

Setting up the Air Cooker in HomeID

1. [Download the app](#)
2. [User Registration/Login](#)
3. [Pairing the Air Cooker](#)
4. [App functions/features](#)

1. Download the HomeID App



Download and Installation of HomeID App



HomeID

Download the Philips HomeID App in the App Store or via www.Philips.com/homeID or www.home.id/app or scan the QR Code on the packaging.



Requirements:

- **Smart device** (Smartphone, Tablet) → **minimum Android 9.0 / iOS 15.0 version.**
 - *Huawei owned operating system and browsers Harmony are not supported.*
- **WiFi Router:** Philips connected kitchen devices are equipped with a WiFi-module 802.11 b/g/n with **2,4 GHz.** If the home WiFi router is configured to have a single 5GHz network setup it shall be switched to dual band network mode and the phone shall then be connected to 2,4 GHz Network.



2. User Registration/ Login

How to register in HomeID

Subscription enables **personalized content recommendations**



Optional: click top right arrow to select country

Do not click "cancel" – this cancels the registration flow!

Registration flow in Android

Android users might experience issues with the **registration flow** during entering the verification code, as the **login flow is presented in a separate browser tab (not in-app)**.

Correct Registration flow (Happy Flow):

Outside
HomeID

1. Open HomeID app
2. Click register
3. New browser window opens “Login or sign up”
4. Type in e-mail-address – press continue
5. Go to your e-mail inbox and open the e-mail “Account verification code” to get the verification code
6. **!!! Go back to the login browser window and enter the verification code !!!**
7. First time new login: Marketing opt-in window opens – users need to select yes/no, not cancel on top left
8. Then go back to HomeID app

!!! Important:

If they first open HomeID and then the browser tab, the verification code will not be valid anymore. This is unfortunately a native Android behavior.



3. Pairing the Air Cooker

How to setup your Air Cooker in HomelD



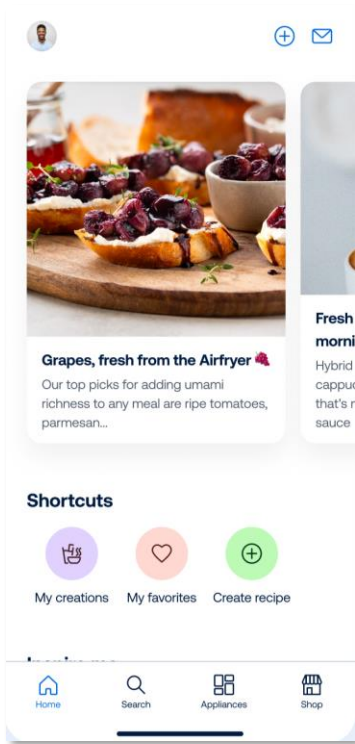
The screenshots illustrate the following steps:

- Step 1:** The app icon is shown with the text "PHILIPS HomelD".
- Step 2:** The "Appliance" tab is selected in the bottom navigation bar.
- Step 3:** The "Add appliance" button is highlighted with a blue circle.
- Step 4:** The "Select your appliances" screen shows various appliance categories, with "Air Cooker" selected.
- Step 5:** The "Select your model" screen shows the "Air Cooker 3000 Series" selected.



4. App functions/ features

Tab Structure



Home

Home

- Browse through content
- Appliance control widget (for connected appliances)
- Shortcuts (my creations, my favorites, create recipe)
- User Profile (via picture in top left corner)



Search

Search

- Recipes
- Articles



Appliances

Appliances

- Manage your appliances
- Connect and pair appliances
- Remote control of appliances
- Support content (user manual, FAQs)



Shop

Shop

- Link to local web shop pages

My appliance overview

Celebrity Chef's Special Recipes
Special menu from Celebrity Chef
Delicious and easy like the chef himself.
Easy to make with the Philips AirFryer Combi fryer, the best fryer of Philips.

What to
Find out v
how to m

My appliance

PHILIPS
Air Cooker 3000 Series
Connected ●

Manual Cooking

Home Search Appliances Shop

Air Cooker

PHILIPS
Air Cooker 3000 Series
● Connected

Manual cooking Easy clean

MY PRESETS
+ Create preset

COOKING METHODS

Home Search Appliances Shop

Air Cooker

COOKING METHODS

Air steam Roast

Bake Steam

Air steam pro Stew

Reheat Defrost

Home Search Appliances Shop

Air Cooker
● Appliance already in use >

Need support?

User manual FAQ

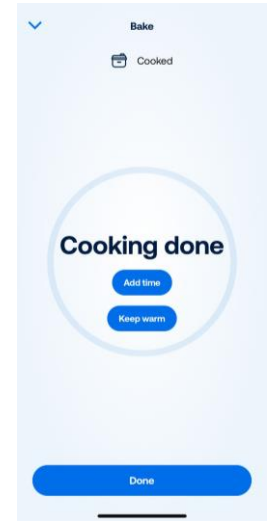
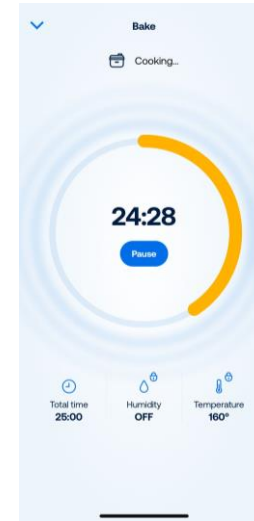
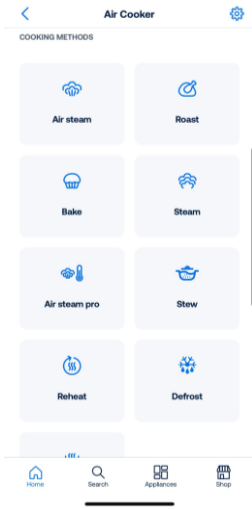
For my appliance See all

Barley Crispy vegetarian taquitos Squids str with spina

Cooking in progress. 24:53

Home Search Appliances Shop

Cooking methods step-by-step



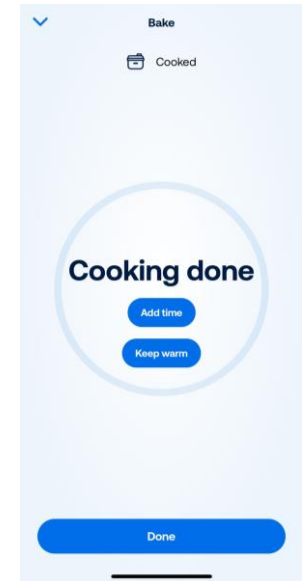
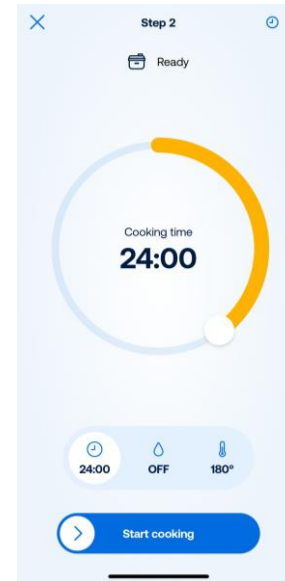
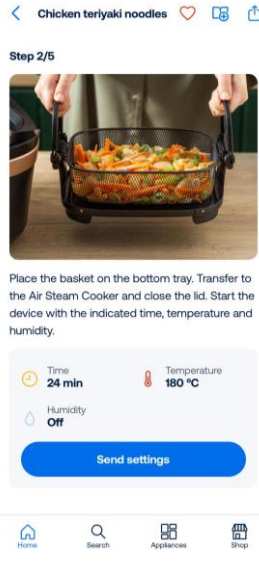
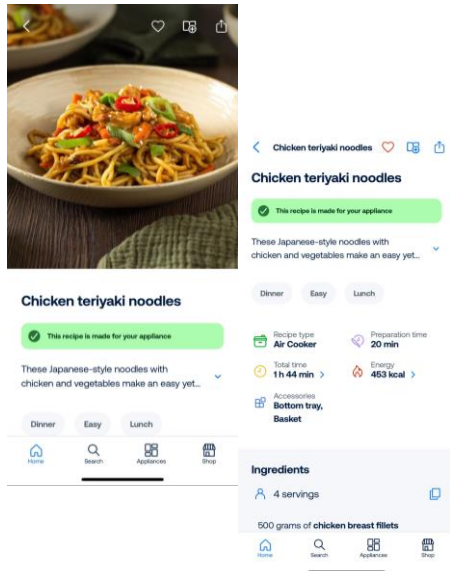
Recipe guided cooking step-by-step

Select a recipe

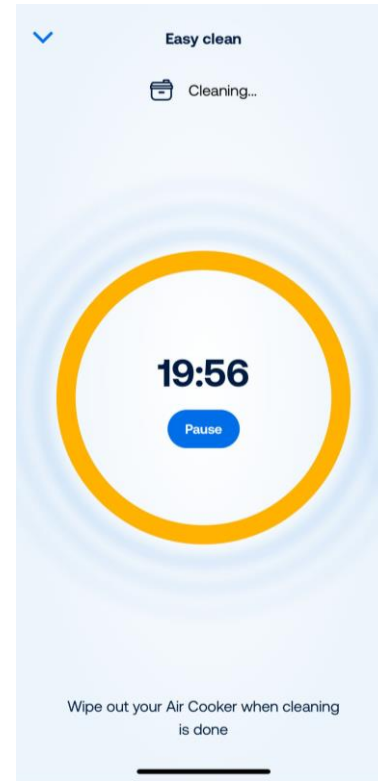
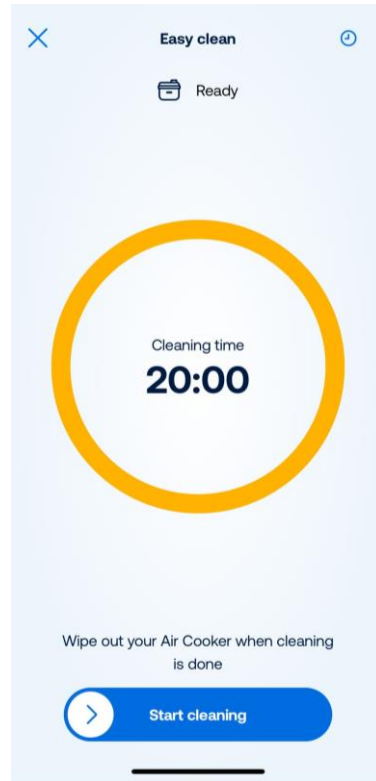
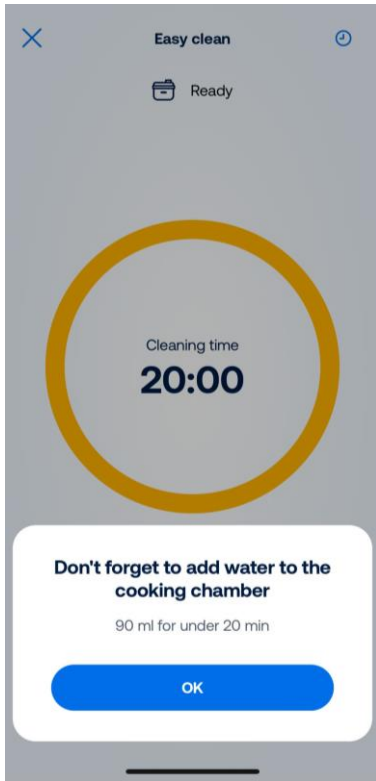
Follow the step-by-step guidance. At each step, send automatic cooking settings.

Start cooking session for step 2

Cooking done for step 2



Easy clean function overview



Innovation and You

PHILIPS

Domestic Appliances