PHILIPS



Philips Avance Collection Indoor Grill

HD6371/94

- Smoke-less infrared heat technology
- Minimizes unpleasant smoke and grease
- Easy to set up, Easy to clean

Delicious grilled food with virtually no smoke

thanks to advanced infrared heat technology

- Advanced infrared heat technology for up to 80% less smoke
- Powerful infrared heat sears the meat & preserves tenderness
- Non-stick ALU grid provides authentic BBQ grill marks
- Constant heat for perfect browning without burning
- All sides evenly grilled thanks to special heat reflectors
- Easy to clean detachable parts are also dishwasher-proof
- Lean grilling- excess fat is collected on XL grease tray
- Easy set-up start grilling within 1 min
- Free recipe book with inspiring grill recipes
- Keep your food warm with keep warm function

Highlights

Smoke-less infrared technology



The advanced Infrared technology and the special reflectors guide the heat towards the grid achieving delicious, evenly grilled food, while leaving the grease tray cool enough to minimize unpleasant smoke and grease splattering. As fat and water content differ per food type, grilling some ingredients (beef and chicken) results in hardly any smoke, while with others (pork or lamb) there can be slightly more- yet much less than with current grills.

Juicy and tender grilled food

The powerful infrared heat sears the meat without burning it, while the inside remains tender and juicy.

Non-stick aluminum grid



The robust die-cast aluminium grid allows for a perfectly grilled food

Perfect browned, evenly cooked

To get a great browned piece of meat you need to cook it at temperatures above 300 F. Burning can occur when meat comes in contact with at 500 degrees F or more (or if you overcook it). Philips Smoke-less grill reaches temperature of 450 F that does not experience the occasional drops of temperature like in the conventional grills. In addition, the ALU grid helps achieve authentic BBQ grill marks on food.

Special design of reflectors

When using conventional grills there are continuous temperature fluctuations that cause the grill to over shoot your set temperature and likely char your food. With the Philips Smoke-less indoor grill, there’ s no need to adjust the temperature. The grill quickly heats up to a constant 446° F degrees, which is the perfect temperature for searing meat and maintains that temperature throughout the entire cooking process. With

Easy to clean



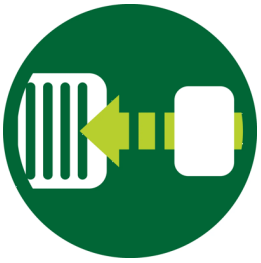
Grills and BBQs are hard to clean. However thanks to the non-stick grid the appliance takes less than a minute to be cleaned. Additionally the detachable parts are dishwasher safe. Cleaning a grill has never been so easy.

Lean Grilling



Food is not cooked into its own grease and the fat is separated into the grease tray allowing for lean grilling.

Easy set-up



Simple to use, easy to install. The Philips Smoke-less Indoor grill consists of two parts: a grid and grease tray, which will take less than a minute to assemble. With minimal parts to set up, you will spend less time on assembly and more time on enjoying all the goodness of grilled food.

Free recipe book



Delicious recipes, handy tips and tricks- all included in the free recipe book.

Specifications

General specifications

Product features: Cord storage, Dishwasher safe, Infrared Heat Technology, Non-slip feet, On/off switch

Design

Color: Black

Weight and dimensions

Weight of product: 5.6 kg
Weight incl. packaging: 7,05 kg

Technical specifications

Power: 1660 W
Voltage: 120 V

Publication Date
2024-03-03
Version: 2.0.1
EAN: 075020076397
www.phillips.com

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