Philips Airfryer Technology Evolution



Competition

Flat bottom means decreased airflow which can result in over cooked food on the outside and undercooked on the inside



<u>Starfish</u>

Improved airflow thanks to patented starfish shape. Now air can circulate around the food without the risk of hot/cold spots



<u>TurboStar</u>

Took inspiration from the turbine of an airplane to further improve the air flow by tweaking our patented shape; enlarging the reflection surface and changing the angles of the blades.



Twin TurboStar

Incorporates the improved airflow technology plus adds fat reducer that removes and captures excess fat from your food.

PHILIPS