

PHILIPS

HR2355



User manual

3

使用手冊

19



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1 Important

Safety

Read this user manual carefully before you use the appliance, and save it for future reference.



Warnings

- Before you connect the appliance to the power, make sure that the voltage indicated on the bottom of the appliance corresponds to the local power voltage.
- Make sure that the plug is firmly inserted into the power outlet.
- Make sure that your hands are dry before you insert the plug into the power outlet.
- Never connect this appliance to a timer switch, to avoid a hazardous situation.
- Before you insert the plug into the power outlet, make sure that the appliance is assembled correctly.
- If the power cord, the plug, or other parts are damaged, do not use the appliance.
- If the power cord is damaged, you must have it replaced by Philips, a service center authorized by Philips or similarly qualified persons to avoid a hazard.
- Do not replace parts of the appliance yourself.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- For their safety, do not allow children to play with the appliance. Keep the appliance and its power cord out of the reach of children.
- To prevent any accidents, do not use the appliance if it is damaged for any reasons.
- Do not insert any objects into the device.
- Do not pour any liquids into the safety switch hole.



Cautions

- Before using the appliance for the first time, disassemble and wash the accessories thoroughly (see "Disassemble and cleaning before first use" section.)
- The appliance is intended for household use only.
- Do not use this appliance on an unstable or uneven surface.
- Keep the appliance and its power cord out of the reach of children.
- Do not disconnect the power cord before processing is complete. If you have to stop processing, disconnect the power cord before you perform other operations.
- To better protect the lifetime of the appliance, we recommend the continuous working time to be less than 45 minutes. You can restart using the appliance after 15 minutes.
- If you intend to use the appliance continuously, clean the shaping disc with the supplied cleaning tool each time after use. For cleaning ease, do not soak the shaping disc into the water directly.
- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- This appliance and its parts are not dishwasher safe. Do not place them in dishwasher for cleaning.
- Place the appliance to a dry and well ventilated place after use.
- To prevent a short circuit or an electric shock, do not pour water or any liquid into the safety switch.

EMF

This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

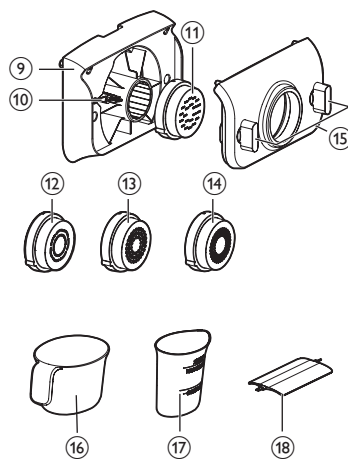
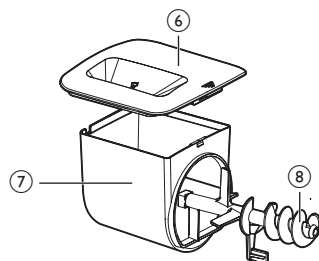
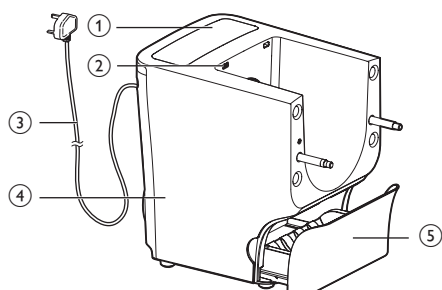
2 Your pasta maker

Congratulations on your purchase, and welcome to Philips!

To fully benefit from the support that Philips offers, register your product at www.Philips.com/welcome.

Read this user manual carefully before you install and use the unit. Save it for future reference.

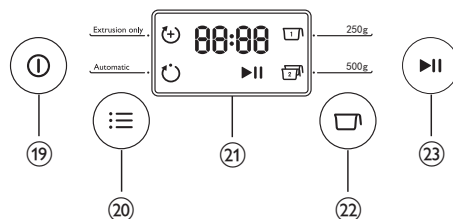
3 Overview



Pasta maker overview

①	Control panel	
②	Safety switch hole of the mixing chamber lid	
③	Power cord	
④	Main unit	
⑤	Shaping discs storage	
⑥	Mixing chamber lid	
⑦	Mixing chamber	
⑧	Mixing paddle	
⑨	Disc holder	
⑩	Disc holder safety switch	
⑪	Shaping discs	Narrow and flat shaping disc
⑫		Wide and flat shaping disc
⑬		Coarse and round shaping disc
⑭		Fine and round shaping disc
⑮	Front panel knob	
⑯	Flour cup	
⑰	Water cup	
⑱	Disc cleaning tool	Scrape off excessive flour while measuring flour.
		Use as a pasta cutting knife.
		Use the pointed end to remove the leftover dough from the holes of the shaping disc.

Control panel overview



⑱	Power on/off button
⑳	Programs button - select extrusion-only pasta making program (⏻) or automatic pasta making program (⏻).
㉑	Control panel display
㉒	Servings button - select 1 (⏻) (~250g) or 2 (⏻) (~500g)
㉓	Start/pause button

4 Disassemble and cleaning before first use



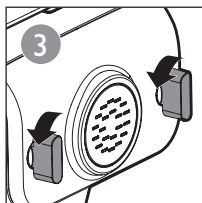
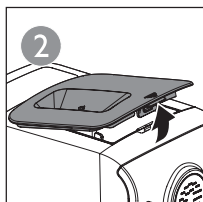
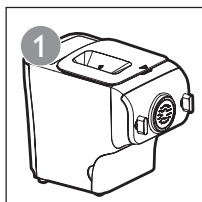
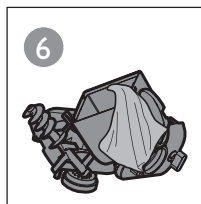
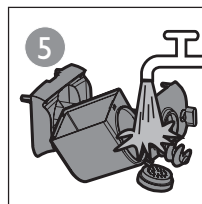
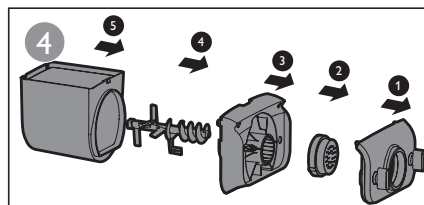
Cautions

- Before using the pasta maker, make sure all parts and accessories are completely dry.
- Do not use water to rinse nor soak the main unit.
- Do not use a scourer or similar cleaners as these will scratch the plastic surface and affect the lifetime of the pasta maker.



Notes

- Take out all the parts and accessories.
- Clean the parts and accessories before first use (see "Cleaning" section).

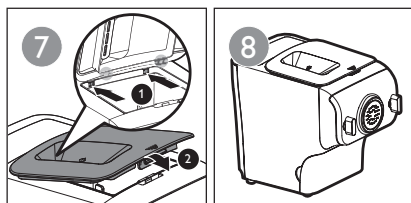
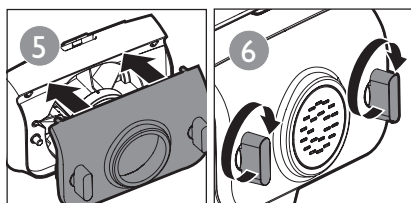
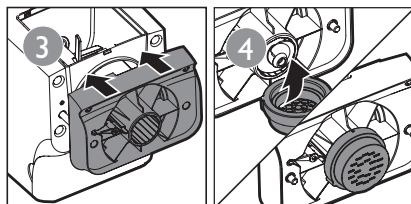
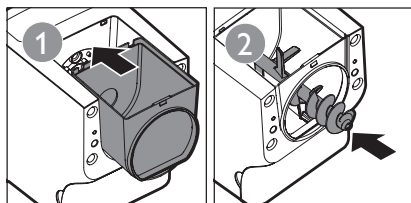


5 Assemble

Follow the assembling steps below to install the pasta maker.

! Caution

- Make sure to tighten the front panel knob during assembling.



6 Use the pasta maker

! Cautions

- Never put in excessive ingredients in the pasta maker. Otherwise, it will damage the appliance.
- Do not put in any ingredients that are 60°C or above to the pasta maker; nor place the pasta maker in surroundings with high temperature (60°C), for instance in a high temperature sterilization. This will deform the appliance.
- Follow the operating instructions completely. Put in the flour into the chamber first, then place the chamber lid onto the chamber. Start the pasta maker, and then slowly pour water along the entire length of the opening in the lid.
- Never pour in water before you place the chamber lid onto the chamber. Do not pour in any liquids into the safety switch hole.

≡ Notes

- During processing, if the chamber lid is open or loose, the pasta maker will automatically stop processing.
- Use the supplied flour cup and water cup for accurate measure of flour and water ratio. This is very important to the pasta texture.
- After processing, it is normal to find some leftover dough inside the chamber.

- 1 Measure one full cup of flour. Scrap off any excessive flour from the cup edge with the supplied cleaning tool. One full cup is equivalent to 1-2 servings (~250g).

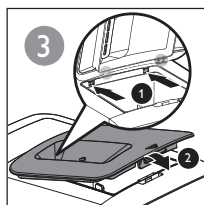
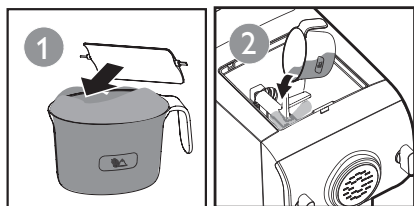
! Caution

- Do not shake nor hit the flour cup to remove excessive flour. This will affect the flour weight.

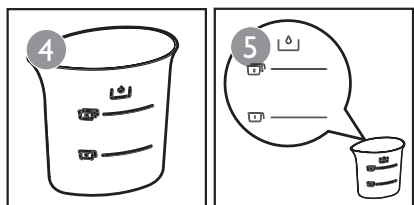
- 2 Open the chamber lid, and pour the flour into the chamber. If you want to make 3-4

servings (~500g), repeat step 1 as you will need 2 cups of flour.

3 Close the chamber lid.



4 Based on the "Flour/water proportion table" to measure the required amount of water. (Figure 4-5)



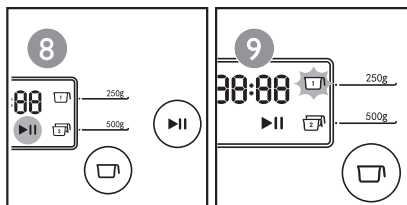
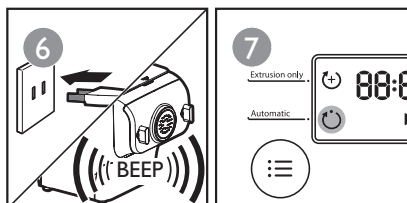
Note

- There are 2 sets of water markings on the supplied water cup. One set is for normal pasta making, and the other set is for egg pasta and other flavors pasta making.

5 Connect to the power: The pasta maker will sound once (Figure 6), and all indicators will flash once. Press the power on/off button (⏻) to start the pasta maker.

Automatic pasta making indicator (⏻) and the start/pause indicator (▶||) will light up.

The serving indicators (1 / 2) will flash in cycle. (Figure 7-9)



Caution

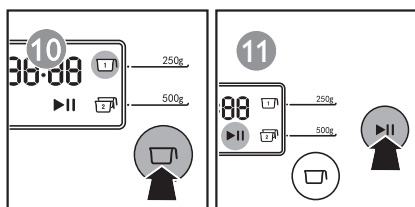
- By default, the program is set as automatic pasta making program. If this is not the case, press the programs button (⋮) to re-select.

6 Based on the amount of flour; press the servings button (1 / 2) to select 1 or 2 for the respective servings. (Figure 10)

7 Press the start/pause button (▶||) to start processing. (Figure 11)

The processing time starts to countdown.

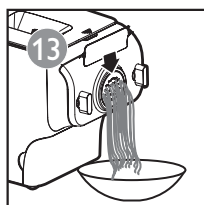
8 During processing, slowly pour in the water or other ingredients, which you measure with the supplied water cup, along the entire length of the opening in the lid. (Figure 12)



! Cautions

- During dough mixing, do not add in other ingredients after you pour in the water. Otherwise, it will affect the results of the pasta texture.
- If you notice the program is not set as automatic pasta making program while pasta is extruding, press the start/pause button (⏮) to stop the program. Then, press the power on/off button (⏻) to disconnect from the power. After cleaning the shaping discs, you can restart the process by pressing the power on/off button (⏻).

- 9 The pasta will start extruding out after a few minutes. Place a container right under the outlet. Cut the pasta to the desired length with the supplied disc cleaning tool. (Figure 13)









≡ Notes

- After the pasta making is complete, if you notice there are some leftover doughs inside the chamber, you can press the programs button (⏮) to select the extrusion-only pasta making program.
- The countdown timer of extrusion-only pasta making program is 3 minutes.
- You may find some fine pasta threads on the pasta's surface. This is normal.

! Caution

- Do not select the extrusion-only pasta making program before the dough mixing is complete. Otherwise, this will damage the pasta maker and its lifetime.

Flour/water ratio table

Flour	Normal pasta	Egg pasta	Processing time
	Water (marking)	Egg+Water mixture (marking)	
 1 cup (~250g)	 Amount of water needed for a cup of flour (~85ml)	 Amount of egg mixture needed for a cup of flour (~95ml)	10 minutes
 2 cups (~500g)	 Amount of water needed for 2 cups of flour (~170ml)	 Amount of egg mixture needed for 2 cups of flour (~190ml)	15 minutes


7 Cleaning

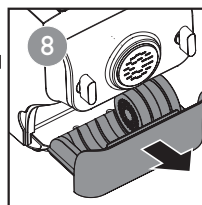
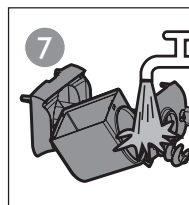
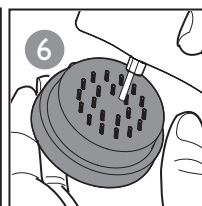
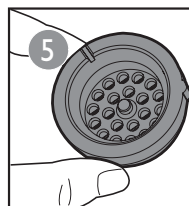
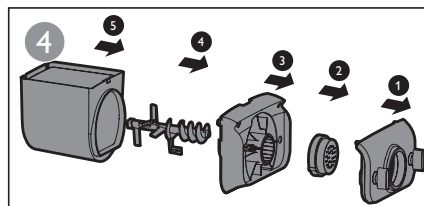
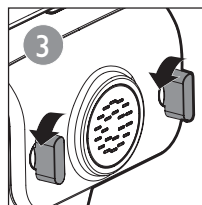
! Cautions

- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- Do not immerse the main unit in water.
- Do not use a scourer, caustic cleaners, or abrasive cleaners (for examples, gasoline, alcohol, and propanol) to clean the appliance.

* Tip

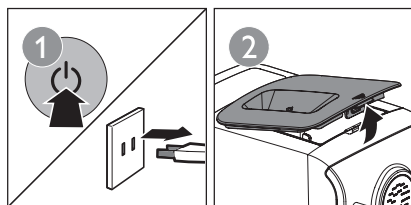
- It is easier for you to clean the chamber after the dough residues dry up.

- 1 Press the power on/off button () to turn off the pasta maker. Disconnect from the power outlet. Loosen the front panel control knob. Then, disassemble the front panel, the shaping disc, the shaping disc holder; the mixing paddle, and others in order. (Figure 1-4)
- 2 Clean the shaping disc with the supplied cleaning tool to remove the dough residues. After that, you can clean it with water. (Figure 5-6)
 - Put the shaping disc aside and allow it to completely dry up for about 20 minutes. It will be easier for you to clean later on.
- 3 Clean all parts. (Figure 7) Use a dry cloth to clean the main unit, control panel, and the exterior of the pasta maker.



* Tip

- After cleaning, make sure all parts and the shaping disc storage are dry. Assemble the pasta maker back for next use.



8 Recipes

For more recipes, you can visit Philips MyKitchen websites www.kitchen.philips.com.



Notes

- To guarantee the quality of the pasta, use gluten flour to make pasta. Follow the recommended proportion to add the ingredients.
- Seasonal changes and using ingredients from different regions may affect the flour/water ratio. You may adjust based on the recommended proportion.
- When making the egg pasta or vegetable pasta, make sure you whisk the egg mixture or vegetable juice evenly before pouring into the chamber.

Pasta making recipes

Pour the flour into the chamber first, then select the corresponding servings, and the pasta maker will start. Slowly pour the water or ingredients mixture in through the opening of the chamber lid. Place a container right under the outlet. Cut the pasta to the desired length with the supplied cleaning tool. The appliance will sound to indicate the pasta making is complete. After finished cooking in the boiling water, the pasta are ready to serve.



Tip

- The cooking time of the pasta varies depending on personal preferences, pasta shapes, and number of servings.

Recipes	Flour (g)	Ingredients
Plain pasta	1 cup of flour (~250g)	85 ml of water (use the water cup to measure the water to).
	2 cups of flour (~500g)	170ml of water (use the water cup to measure the water to).
Egg pasta	1 cup of flour (~250g)	A medium size egg (~45g), whisk the egg in the water cup, then pour water in to the water marking of . Total volume is around 95ml.
	2 cups of flour (~500g)	2 medium size eggs (~90g), whisk the eggs in the water cup, then pour water in to the water marking of . Total volume is around 190ml.
Spinach pasta	1 cup of flour (~250g)	Spinach juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of . Total volume is around 95ml.
	2 cups of flour (~500g)	Spinach juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of . Total volume is around 190ml.

Recipes	Flour (g)	Ingredients
Tomato pasta	1 cup of flour (~250g)	Tomato juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of 1. Total volume is around 95ml.
	2 cups of flour (~500g)	Tomato juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of 2. Total volume is around 190ml.
Carrot pasta	1 cup of flour (~250g)	Carrot juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of 1. Total volume is around 95ml.
	2 cups of flour (~500g)	Carrot juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of 2. Total volume is around 190ml.

Cooking recipes

Recipes	Ingredients	Cooking
Pasta with bean paste and meat sauce (2 servings)	<ul style="list-style-type: none"> 200g of ground pork 10g of minced ginger 20g of finely chopped green onion 20g of minced garlic 10g of corn starch 3 tbsps of sweet bean sauce (also called hoisin sauce) 1 tbsp of broad bean paste (also called chili bean sauce) 50g of shredded cucumber Egg pasta made from a cup of flour (Recommend to use the wide and flat shaping disc) 	<ol style="list-style-type: none"> ① Add an egg white, small amount of cooking wine and a pinch of salt into the ground pork. Mix well. ② In another bowl, mix 3 tbsps of sweet bean sauce and 1 tbsp of broad bean paste together as the sauce mixture. (Adjust the flavor of the sauce based on personal preference) ③ Pour some cooking oil into the frying pan or wok, and heat up the oil till it is fairly hot. Put in minced ginger, finely chopped green onion, and minced garlic to stir fry till fragrant. Then, put in the marinated ground pork and stir fry it till it is fully cooked. ④ Turn the heat down to low, then pour the sauce mixture. Add some soy sauce and half a bowl of water. Stir fry and let it cooks for another 5 minutes. ⑤ In another pot, boil some water. Place the egg pasta in the boiling water and cook. Until the water is boiling again, then pour half a bowl of water. Repeat this step for 3 times. ⑥ Take out the cooked pasta and drain off excessive water. Set it aside to cool down. Then, mix the pasta with meat sauce and shredded cucumber; and it is ready to serve.

Recipes	Ingredients	Cooking
Spinach pasta salad (2 servings)	<ul style="list-style-type: none"> • 80g of diced king oyster mushroom • 80g of diced carrot • 60g of diced celery • 60g of diced chives • 50g of corn • 50g of diced ham • 5g of shredded ginger • Spinach pasta made from a cup of flour (Recommend to use the narrow and flat shaping disc) 	<ol style="list-style-type: none"> ① Pour some cooking oil into the frying pan or wok, and heat up the oil till it is fairly hot. Stir fry the shredded ginger till fragrant. ② Add and stir fry diced carrot first. Then, add in diced chives, diced king oyster mushroom, diced celery, corn, and diced ham. Continue stir fry. ③ Fry the ingredients till it is nearly cooked, then add some oyster sauce, soy sauce, and salt. Stir fry till the ingredients are fully cooked. ④ Turn off the heat, and place the cooked ingredients aside in a container. ⑤ In another pot, boil some water. Place the spinach pasta in the boiling water and cook. Until the water is boiling again, then pour half a bowl of water. Repeat this step for 3 times. ⑥ Take out the cooked pasta and drain off excessive water. Mix the pasta with some salt, vinegar, and soy sauce. Then, place the cooked ingredients on top. Mix well and ready to serve.
Stir fry tomato pasta (2 servings)	<ul style="list-style-type: none"> • 100g of baby bokchoy • 100g of bean sprouts • 80g of sliced carrot • 80g of shredded onion • 50g of sliced ham • 2 eggs and whisk with some cooking wine • Tomato pasta made from a cup of flour (Recommend to use coarse and round shaping disc) 	<ol style="list-style-type: none"> ① In another pot, boil some water. Place the tomato pasta in the boiling water and cook. Until the water is boiling again, then pour half a bowl of water. Repeat this step twice. Take out the nearly cooked pasta, rinse them with cool water; and drain off excessive water. Sprinkle some olive oil to avoid the pasta stick together. Then, place the pasta aside. ② Re-use the boiled water to cook the baby bokchoy, then set the vegetable aside. ③ Pour some cooking oil into the frying pan or wok, and use high heat till the oil heats up to fairly hot. Pour the whisked egg mixture in, and quickly fry the egg till it is cooked. Then, set the egg aside. ④ Pour some cooking oil into the frying pan or wok till it heats up. Then, add in the sliced carrot, shredded onion, and sliced ham to stir fry till they are nearly cooked. ⑤ Add in fried eggs, cooked pasta, bean sprouts, and quickly stir fry. Add some salt and soy sauce. Add the baby bokchoy and chicken bouillon before serving.

Recipes	Ingredients	Cooking
Beef brisket pasta soup (2 servings)	<ul style="list-style-type: none"> • 100g of bokchoy cut into segments • 150g of sliced beef brisket • 20g of sliced ginger • Carrot pasta made from a cup of flour (Recommend to use the fine and round shaping disc) 	<ol style="list-style-type: none"> ① Pour some water in a pot, then place the sliced beef brisket in it. Add some cooking wine, and let it cooks till it boils. Then, turn off the heat. ② Take the beef brisket out and drain off the water, and place it in the pressure cooker. Then, add the sliced ginger, small pieces of cinnamon stick, star anise, some sugar, salt, soy sauce, dark soy sauce, chili bean sauce, and cooking wine in the pressure cooker. Pour in some water till it barely covers the beef brisket. Cook the meat for 15 minutes in the pressure cooker. ③ Turn off the heat. Remove the cinnamon stick, star anise, and ginger. Pour the meat and the soup out to a separate pot. Add in some water in the pot, and let it boils. ④ Place the carrot pasta in the boiling water and cook. Until the water is boiling again, then pour half a bowl of water. Repeat this step for 3 times. ⑤ When the pasta are nearly cooked, put in the bokchoy and some chicken bouillon. ⑥ Serve the pasta in a bowl, and place the bokchoy and beef brisket on top. Then, pour the soup on top, and it is ready to serve.

9 Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, contact the Consumer Care Center in your country.

Problem	Cause	Possible solution
The indicators do not light up.	The power plug is connected incorrectly.	Check whether the power plug is plugged correctly.
	The power button is not pressed.	Press the power on/off button (⓪).
After pressing the start/pause button (⏸) the appliance sounds but it does not work.	The chamber is assembled incorrectly.	Make sure you follow the user manual to assemble all parts correctly.
	The shaping disc, or the front panel is assembled incorrectly.	
	The preferred servings is not selected.	Make sure you have selected the servings before pressing the start/pause button (⏸).
During processing, the appliance suddenly stop, and then suddenly restart again.	The front panel knob is loosen.	Make sure the front panel is securely assembled.
The safety switch of the shaping disc holder is triggered.	The ratio of the flour and water is incorrect.	Follow the flour/water ratio table to measure the amount of flour and water needed.
During processing, the appliance stops working when you open the lid.	For safety reasons, the appliance always stops working when the lid is opened during processing.	If you need to resume the previous operation, close the lid properly, and press the start/pause button.
During processing, the appliance stops. There is no alarm sound or flashes.	The noodle maker is overheat due to long continuous working time.	Disconnect from the power, and allow the noodle maker to cool down.
The appliance stops during processing, then the indicators are flashing quickly, and the alarm sounds.	The mixing paddle can be blocked by some foreign objects.	Disconnect from the power; clean the noodle maker; and follow the user manual again to restart the noodle making.
	The dough can be too dry.	
	The wrong program is selected.	

Problem	Cause	Possible solution
Too much leftover dough inside the chamber.	The flour is either exposed to moisture before use, or the dough is too wet.	Keep your flour dry during storage. Follow the user manual to restart the noodle making.
	The chamber, the mixing paddle, the shaping disc are not cleaned properly before use.	Make sure all parts are clean before use.
	The mixing paddle or the chamber is still wet.	Make sure all parts are dry before use.
	The water is not pour in the right time.	Follow the user manual to make noodle.
	The flour type is not suitable.	
	Incorrect servings was selected.	Select the extrusion-only program.
Small amount of water is leaking out from the appliance.	The method to pour water is incorrect.	Follow the user manual to make noodle.
The mixing paddle is running idle, and there is no noodle coming out.	The ratio of the flour and water is incorrect.	Disconnect from the power; clean the noodle maker; and follow the user manual again to restart the noodle making.

10 Product information

Motor power: 200W

Dimensions (L x W x H):

343mm x 215mm x 300mm

Capacity: 500g (for 1-4 servings)

For rated voltage and frequency information, refer to the typeplate on the product. Product information is subjected to change without prior notice.

12 Guarantee and service

If you have a problem, need service or need information, see www.philips.com/support or contact the Philips Consumer Care Center in your country.

11 Recycling

Do not throw away the product with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

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1 重要事項

安全

使用本產品前請先閱讀本用戶手冊，並保管以作將來參考。

警告

操作之前

- 將產品連接至電源以前，請先確認產品底部標示的電壓與當地電源電壓相同。
- 務必確保插頭已穩固插入電源插座。
- 將插頭插入電源插座之前先確保雙手乾燥。
- 切勿將此產品連接至定時開關，以免出現危險情況。
- 將插頭插入電源插座之前先確保產品安裝正確。
- 如果電源線、插頭或其他部件已經損壞，請勿使用本產品。
- 如果電源線損壞，為避免危險，必須由 Philips、Philips 授權服務中心或類似的合資格人員更換。
- 請勿擅自更換產品部件。
- 本產品並不適合身體、感覺或心智能力較低之人士（包括兒童），或缺乏知識及經驗人士使用，除非該人士已受其他負責其安全之人士就使用本產品的監督或指導。
- 為安全起見，請勿讓小朋友玩耍產品。請將此產品及其電線置於兒童不能接觸處。
- 為避免意外，如產品因任何原因損壞時，請勿使用產品。
- 請勿將任何異物放入裝置內。
- 請勿將任何液體倒入安全開關孔。

注意事項

- 首次使用產品之前，請先拆卸產品，並徹底清洗配件（請參閱「首次使用之前拆卸和清洗」章節。）
- 此產品只適合家庭使用。
- 請勿在搖晃或不平坦的平面上使用本產品。
- 請將產品及其電線置於兒童不能接觸處。
- 操作未完成時請勿斷開電線。如果您必須停止操作，請在執行其他操作之前先斷開電線。
- 為了延長產品的使用壽命，我們建議產品不可連續工作超過 45 分鐘。您可以在 15 分鐘後重新開始使用產品。
- 如果您想要連續使用產品，請在每次操作之後使用附送的清潔工具清潔模頭。為方便清潔，請勿將模頭直接浸入水中。
- 請在清潔或拆卸本產品前斷開電源及移除電線。
- 本產品及其部件不可用於洗碗機。請勿將本產品及其部件放入洗碗機清洗。
- 使用之後請將產品放置在乾燥通風的地方。
- 為了避免短路或觸電，請勿將水或任何液體倒進安全開關。

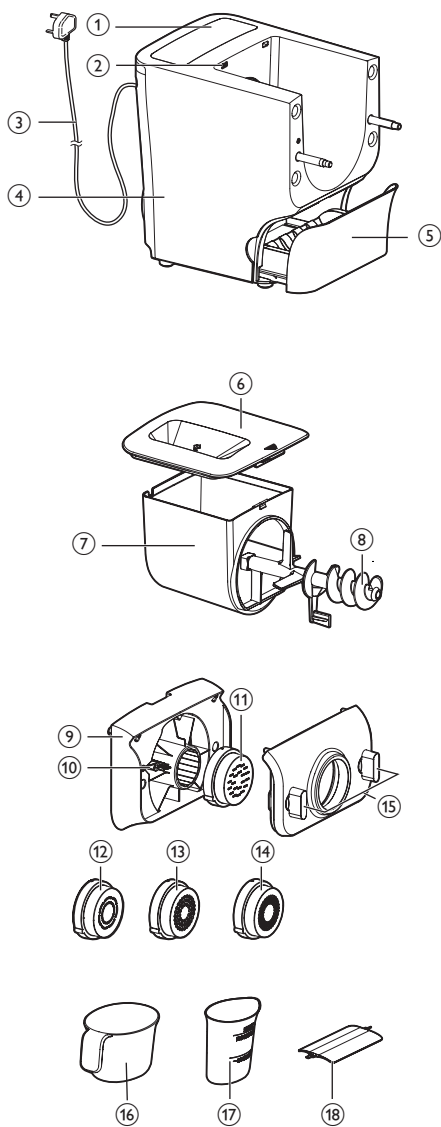
電磁場 (EMF)

這款 Philips 產品符合一切有關電磁場暴露的適用安全標準及條例。

2 您的麵條機

感謝您購買 Philips 產品，歡迎來到 Philips 世界！
要享受 Philips 為您提供的全面支援，請在以下網站 www.Philips.com/welcome 註冊您的產品。
安裝及使用本產品前請先閱讀本用戶手冊。保管本用戶手冊以作將來參考。

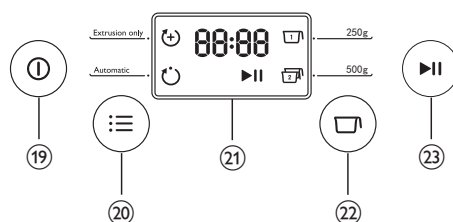
3 概覽



麵條機概覽

①	控制面板	
②	攪拌室蓋子上的安全開關孔	
③	電源線	
④	主裝置	
⑤	模頭儲存	
⑥	攪拌室蓋子	
⑦	攪拌室	
⑧	混合攪棒	
⑨	模頭支架	
⑩	模頭支架安全開關	
⑪	模頭	幼扁模頭
⑫		闊扁模頭
⑬		粗圓模頭
⑭		幼圓模頭
⑮	前面板旋鈕	
⑯	麵粉杯	
⑰	水杯	
⑱	模頭清潔工具	量麵粉時刮去多餘麵粉
		作為麵條切刀使用。
		使用尖頭從模頭孔移除剩餘麵團。

控制面板概覽



⑱	電源開/關按鈕
⑳	程式按鈕：選擇追加擠壓程式 (+) 或自動製作麵條程式 (↻)。
㉑	控制面板顯示
㉒	份量按鈕：選擇 1 (~250g) 或 2 (~500g)
㉓	開始/暫停按鈕

4 首次使用前拆卸和清潔



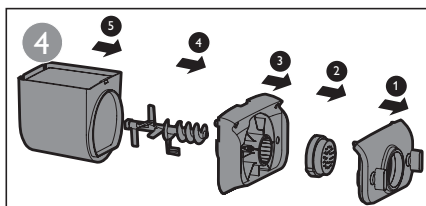
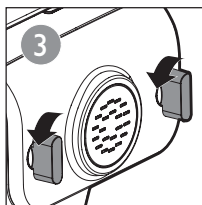
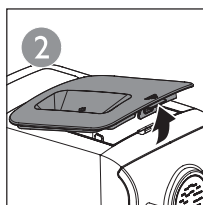
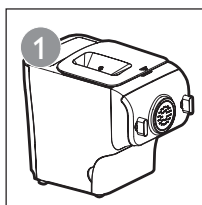
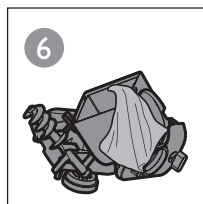
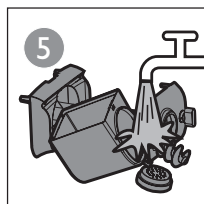
注意事項

- 使用麵條機之前請確保所有部件及配件都為完全乾燥狀態。
- 請勿用水沖洗或浸泡主要元件。
- 請勿使用除垢劑或類似清潔劑，因為這些物品會刮花塑料表面，並影響麵條機的使用壽命。



提示

- 取出所有部件和配件。
- 首次使用之前請先清潔部件和配件（請參閱「清潔」章節）。

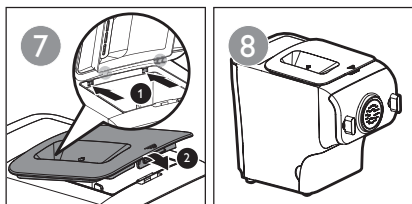
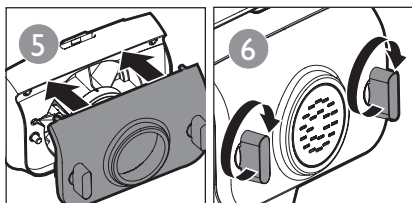
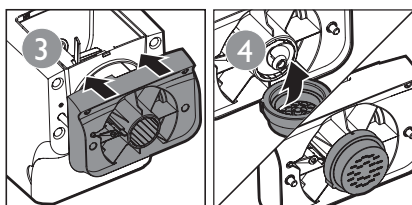
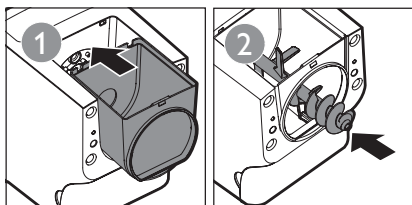


5 組裝

請遵循以下組裝步驟安裝麵條機。

! 注意

- 確保組裝時擰緊前面板旋鈕。



6 使用麵條機

! 注意事項

- 切勿在麵條機中放入過多的材料。這樣會損壞產品。
- 請勿將溫度為 60°C 或以上的材料放入麵條機中，亦不要將麵條機放在溫度較高 (60°C) 的環境中，如高溫消毒。這樣會導致產品變形。
- 請嚴格遵照指示操作。先將麵粉放入攪拌室中，再將攪拌室蓋子蓋上。啟動麵粉機，再將水沿蓋上的開口處緩慢倒入。
- 未蓋上攪拌室蓋之前切勿倒水。請勿將任何液體倒入安全開關孔。

≡ 提示

- 如果操作時攪拌室蓋子打開或變鬆，麵條機會自動停止操作。
- 使用附送的麵粉杯和水杯準確測量麵粉和水的比例。正確的比例對麵條的口感非常重要。
- 操作之後，攪拌室內有剩餘麵團是正常的。

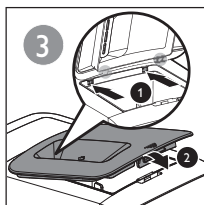
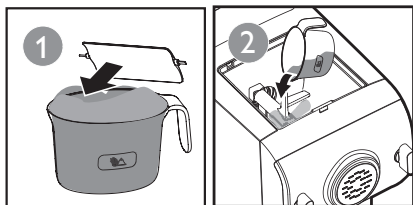
- 1 量出一整杯麵粉。使用附送의 清潔工具從麵粉杯邊緣刮去多餘麵粉。1 整杯麵粉相當於 1 至 2 人份的麵條 (~250g)。

! 注意

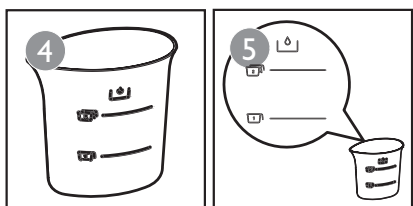
- 請勿使用搖晃或觸碰麵粉杯的方式移除多餘麵粉。這樣會影響麵粉重量。

- 2 打開攪拌室蓋子，將麵粉倒進攪拌室。如果您想製作 3 至 4 人份的麵條 (~500g)，則需要量出 2 杯麵粉，然後重覆步驟 1。

- 3 關閉攪拌室蓋子。



4 根據「麵粉/水比例表」量出所需的水量。(圖 4-5)

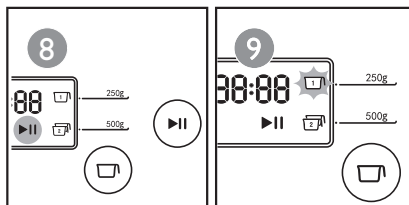
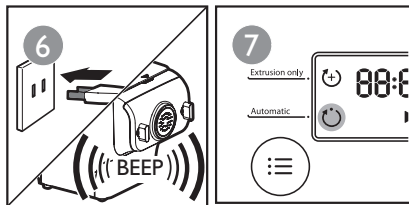


提示

- 附送的水杯上有兩種水位標誌。一種是用於製作普通麵食，另一種是用於製作加蛋麵食和其他口味的麵食。

5 連接至電源。麵條機會發出一下聲響，(圖 6)，所有的指示燈亦會閃爍一次。按下電源開/關按鈕，(⏻) 啟動麵條機。

- ↳ 自動製作麵條指示燈(🔄)及開始/暫停指示燈會(▶||)亮起。
份量指示燈(1/2)會以圓圈方式閃爍。(圖 7-9)



! 注意

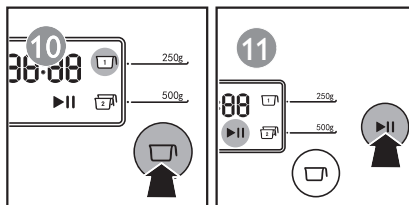
- 在預設狀態下，程式設定為自動製作麵條程式。如果不是預設為自動製作麵條程式，請按程式按鈕(≡)重新選擇。

6 根據麵粉量按下份量按鈕(📏)以進行選擇1或2以確定相應份量。(圖 10)

7 按下開始/暫停按鈕(▶||)開始操作。(圖 11)

- ↳ 操作時間開始倒計時。

8 操作時，請將使用附送水杯量好的水或其他材料沿著蓋子開口緩慢倒入。(圖 12)



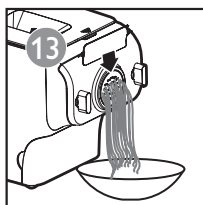


12

! 注意事項

- 攪拌麵團時，請勿在加水之後加入其他材料。否則會影響麵食的口感。
- 如果在擠壓麵食時發現程式並非設定為自動製作麵條，請按下開始/暫停按鈕 (⏸) 停止程式。然後按下電源開/關按鈕 (⏻) 斷開電源。清潔模頭後，您可以按下電源開/關按鈕 (⏻) 重新開始操作。

- 9 麵條機會在幾分鐘後開始擠壓麵食。將容器放在出口下方。使用附送의清潔工具將麵條切斷至所需長度。(圖 13)



13







≡ 提示

- 如果您發現麵食製作完成後攪拌室內還有剩餘麵團，您可以按下程式按鈕 (⏮) 選擇追加擠壓程式。
- 追加擠壓程式的倒計時時間為 3 分鐘。
- 您可能會在麵食表面看到一些小麵線。這是正常的。

! 注意

- 麵團攪拌未完成前，請勿選擇追加擠壓程式。此舉會損壞麵條機，影響產品的使用壽命。

麵粉 / 水比例表

麵粉	普通麵食	加蛋麵食	操作時間
	水量 (刻度)	蛋 + 水混 合液 (刻度)	
 1 量杯 (~250g)	 一杯麵粉 所需水量 (~85ml)	 一杯麵粉所 需蛋水混合 量 (~95ml)	10 分鐘
 2 量杯 (~500g)	 2 杯麵粉 所需水量 (~170ml)	 2 杯麵粉 所需蛋水 混合量 (~190ml)	15 分鐘

7 清潔

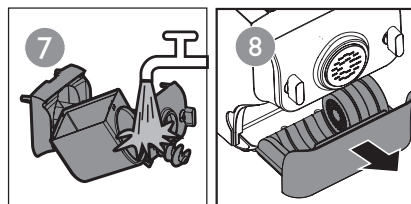
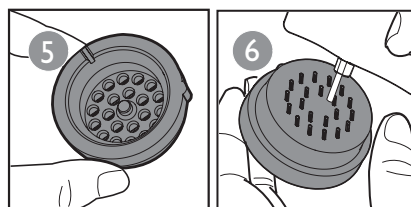
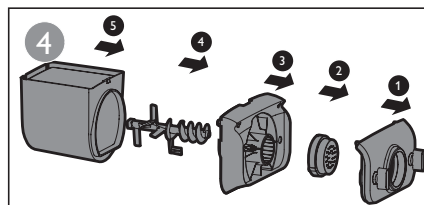
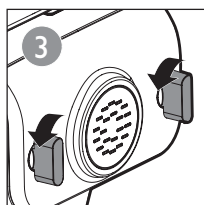
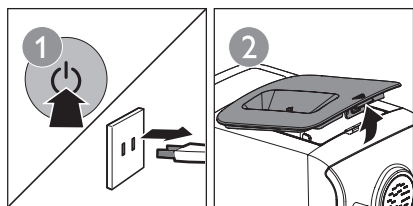
! 注意事項

- 清潔或拆卸本產品前，請先斷開電源及移除電線。
- 請勿將主要元件浸入水中。
- 請勿使用除垢劑、腐蝕性清潔劑或擦洗劑（如汽油、酒精和丙醇）清潔產品。

* 貼士

- 待麵團殘渣乾透後再清潔攪拌室會更加容易。

- 1 按下電源開/關按鈕(Ⓐ) 關閉麵條機。斷開電源插座。擰開前面板控制旋鈕。然後依次卸下前面板、模頭、模頭支架、混合攪棒和其他部件。（圖 1-4）
- 2 使用附送的清潔工具清潔模頭，移除麵條殘渣。然後再用水清洗。（圖 5-6）
 - 將模頭晾置約 20 分鐘，等其完全晾乾。這樣可方便之後進行清潔。
- 3 清潔所有部件。（圖 7）使用乾布清潔所有元件、控制面板和麵條機外部。



* 貼士

- 清潔之後，確保所有部件和模頭均為乾燥狀態。重新組裝麵條機，留待下次使用。

8 食譜

如需更多食譜，請瀏覽 Philips 「我的廚房」網站：www.kitchen.philips.com。

提示

- 為了保證麵食的質量，請使用高筋麵粉製作麵食。根據推薦的比例添加材料。
- 季節變化和使用不同地區的材料可能會影響麵粉/水的比例。您可以根據推薦比例進行調整。
- 製作加蛋或蔬菜麵食時，確保將蛋液或蔬菜汁攪拌均勻後再倒入攪拌室。



麵食製作食譜

先將麵粉倒進攪拌室，選擇相應的份量後麵條機即會啟動。將水或材料透過攪拌室蓋子上的開口緩慢倒入。請將容器放在出口下方。使用附送的清潔工具將麵食切斷至合適長度。麵條機會發出聲響，提示已經完成麵食製作。將麵食放入沸水煮熟後即可享用。

貼士

- 麵食的烹飪時間視乎個人喜好、麵食形狀和份量而有所不同。

食譜	麵粉	材料
普通麵條	1 杯麵粉 (~250g)	85 ml 水（使用水杯加水至  ）。
	2 杯麵粉 (~500g)	170ml 水（使用水杯加水至  ）。
加蛋麵食	1 杯麵粉 (~250g)	一枚普通大小的蛋 (~45g)，將蛋放在水杯中攪拌，再加水至  。總容量約為 95ml。
	2 杯麵粉 (~500g)	2 枚普通大小的蛋 (~90g)，將蛋放在水杯中攪拌，再加水至  。總容量約為 190ml。
菠菜麵	1 杯麵粉 (~250g)	菠菜汁（使用榨汁器榨出新鮮的菠菜汁，再使用水杯量出刻度為  的量）。總容量約為 95ml。
	2 杯麵粉 (~500g)	菠菜汁（使用榨汁器榨出新鮮的菠菜汁，再使用水杯量出刻度為  的量）。總容量約為 190ml。
番茄麵	1 杯麵粉 (~250g)	番茄汁（使用榨汁器榨出新鮮的番茄汁，再使用水杯量出刻度為  的量）。總容量約為 95ml。
	2 杯麵粉 (~500g)	番茄汁（使用榨汁器榨出新鮮的番茄汁，再使用水杯量出刻度為  的量）。總容量約為 190ml。

食譜	麵粉	材料
紅蘿蔔麵	1 杯麵粉 (~250g)	紅蘿蔔汁 (使用榨汁器榨出新鮮的紅蘿蔔汁，再使用水杯量出刻度為  的量)。總容量約為 95ml。
	2 杯麵粉 (~500g)	紅蘿蔔汁 (使用榨汁器榨出新鮮的紅蘿蔔汁，再使用水杯量出刻度為  的量)。總容量約為 190ml。

烹飪食譜

食譜	材料	製作美食
豆醬和肉醬麵條 (2 人份)	<ul style="list-style-type: none"> 免治豬肉 200g 薑蓉 10g 蔥花 20g 蒜蓉 20g 粟米澱粉 10g 3 茶匙甜麵醬 (又名海鮮醬) 1 茶匙豆瓣醬 (又名辣椒醬) 青瓜絲 50g 使用一杯麵粉製作蛋麵 (建議使用闊扁模頭) 	<ol style="list-style-type: none"> 在免治豬肉中加入蛋白、少量料酒和少許鹽。攪拌均勻。 在另外的碗中加入 3 茶匙甜麵醬、1 茶匙豆瓣醬作為調味醬。(根據個人喜好調整調味醬) 將食用油倒入煎鍋或炒鍋後加熱。放入薑蓉、蔥花和蒜蓉，煸炒至發出香味。接著放入免治豬肉，快炒煮熟。 調至小火，倒入調味醬。加入少許醬油和半碗水。快炒後再煮 5 分鐘。 用鍋煮水。將蛋麵放入沸水。水滾後再加入半碗水。這一步驟重覆 3 次。 取出煮熟的麵條，濾出多餘水份。放好置涼。然後將麵條、肉醬和青瓜絲混在一起，即可上碟。
菠菜麵沙律 (2 人份)	<ul style="list-style-type: none"> 杏鮑菇粒 80g 紅蘿蔔粒 80g 芹菜粒 60g 碎香蔥 60g 粟米 50g 火腿粒 50g 薑絲 5g 使用一杯麵粉製成菠菜麵 (建議使用幼扁模頭) 	<ol style="list-style-type: none"> 將食用油倒入煎鍋或炒鍋加熱。煸炒薑絲至發出香味。 先加入紅蘿蔔粒快炒。之後加入碎香蔥、杏鮑菇粒、芹菜粒、粟米和火腿粒。繼續快炒。 材料快熟時加入蠔油、醬油和鹽。將材料炒至熟透。 關火，將炒熟的原料放入容器。 用鍋煮水。將菠菜麵放入沸水。水滾後再加入半碗水。這一步驟重覆 3 次。 取出煮熟的菠菜麵，濾出多餘水份。在菠菜麵中加入鹽、醋和醬油。之後將煮熟的材料澆在菠菜麵上。攪拌均勻後上碟。

食譜	材料	製作美食
炒番茄麵 (2 人份)	<ul style="list-style-type: none"> 小白菜 100g 豆芽 100g 紅蘿蔔粒 80g 洋蔥絲 80g 火腿粒 50g 2 個雞蛋，加入少許料酒攪拌均勻 使用 1 杯麵粉製成番茄麵（建立使用粗圓模頭） 	<ol style="list-style-type: none"> ① 用鍋煮水。將番茄麵放入沸水中煮。水滾後再加入半碗水。此步驟重覆兩次。取出快熟的番茄麵，用冷水沖後濾出多餘水份。加入少量橄欖油防止番茄麵黏連。之後將番茄麵放在一邊待用。 ② 利用沸水煮熟小白菜，煮熟後放在一邊待用。 ③ 將食用油倒入煎鍋或炒鍋，大火將油加熱。將蛋液倒入鍋中，快炒煮熟。將炒熟的蛋放在一邊待用。 ④ 將食用油倒入煎鍋或炒鍋後加熱。之後加入紅蘿蔔粒、洋蔥絲和火腿粒，煸炒至快熟狀態。 ⑤ 加入炒蛋、煮熟番茄麵、豆芽後快炒。加入少許鹽和醬油。加入小白菜和調味後上碟。
牛腩麵湯 (2 人份)	<ul style="list-style-type: none"> 白菜切段 100g 切片牛腩 150g 薑片 20g 一杯麵粉製成的紅蘿蔔麵（建議使用幼圓形的模頭） 	<ol style="list-style-type: none"> ① 在鍋中加入水和牛腩。加入少許料酒後煮至沸騰。之後熄火。 ② 取出牛腩，濾出水份後放入高壓鍋。在高壓鍋中加入薑片、少許桂皮、八角、糖、鹽、醬油、老抽、辣椒醬和料酒。加水至略微浸過牛腩的位置。牛腩在高壓鍋中煮 15 分鐘。 ③ 熄火。挑出桂皮、八角和薑片。將牛腩和湯倒入另一個鍋中。在鍋中加水，煮沸。 ④ 將紅蘿蔔麵放入沸水。水滾後再加入半碗水。這一步驟重覆 3 次。 ⑤ 麵條快熟時放入白菜和少許調味。 ⑥ 將麵條裝入碗中，將白菜和牛腩放在上面。最後加入湯汁，即可上碟。

9 故障排除

本章節總結一些您在本產品上最常見的問題。如果您按照以下資料仍未能解決問題，請聯絡您的國家的 Philips 顧客服務中心。

問題	成因	可行解決方案
指示燈沒有亮起。	沒有正確連接電線。 沒有按下電源按鈕。	檢查電源插座是否正確插入。 按下電源開/關按鈕 (ⓘ)。
按下開始/暫停按鈕後 (⏮)，產品發出聲音但沒有反應。	攪拌室安裝不正確。 模頭或前面板安裝不正確。 沒有選擇喜好的份量。	確保您已遵照用戶手冊正確安裝所有部件。 確保選擇份量後再按下開始/暫停按鈕 (⏮)。
產品在操作時突然停止，接著又突然開始運作。模頭的安全開關啟動。	前面板旋鈕變鬆。 麵粉和水的比例不對。	確保前面板已經組裝穩固。 遵循麵粉/水比例表，量出所需的麵粉和水。
處理食材期間，我打開蓋子時產品停止運作。	為安全起見，如處理食材期間蓋子被打開，產品會停止運作。	如您需要繼續操作，請正確關上蓋子，然後按下開始/暫停鍵。
產品操作時停止工作。沒有警報聲或閃光警報。	麵條機因為長時間連續工作變得過熱。	斷開電源，讓麵條機冷卻。
產品在操作時停止工作，指示燈快速閃爍，並發出警報聲。	混合攪棒可能被異物阻塞。 可能是由於麵團過乾。 選擇了錯誤的程式。	斷開電源，清潔麵條機，再遵照用戶手冊重新啟動麵條機。
攪拌室中的剩餘麵團過多。	麵粉已經受潮或麵團過濕。	儲存時要保持麵粉乾燥。遵照用戶手冊重新啟動麵條機。
	使用前未有適當清潔攪拌室、混合攪棒和模頭。	確保使用前清潔所有部件。
	混合攪棒或攪拌室仍然有水份。	使用前確保所有部件都為乾燥狀態。
	沒有適時倒水。 麵粉類型不適用。	遵照用戶手冊製作麵食。
	選擇了錯誤的份量。	選擇追加擠壓程式。
產品滲出少量的水。	倒水方式不正確。	遵照用戶手冊製作麵食。
混合攪棒空轉，擠不出麵條。	麵粉和水的比例不對。	斷開電源，清潔麵條機，再遵照用戶手冊重新啟動麵條機。

10 產品資訊

電機功率：200W

尺寸（長x寬x高）：

343mm x 215mm x 300mm

容量：500g（1 至 4 人份）

有關額定電壓和頻率資訊，請參閱產品上的型板。產品資訊可能會被修改，恕不另行通知。

11 循環利用

請勿在本產品使用壽命結束後當作一般家庭垃圾廢棄，應交給官方回收站作循環再用。這樣做有助保護環境。

請遵守您的國家/地區回收電器和電子產品的法則。正確處理廢棄產品有助避免對環境和人體造成負面影響。

12 保養和服務

如果有疑問、需要服務或資訊，請參閱
www.philips.com/support，或與您所在國
家/地區的 Philips 顧客服務中心聯絡。

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