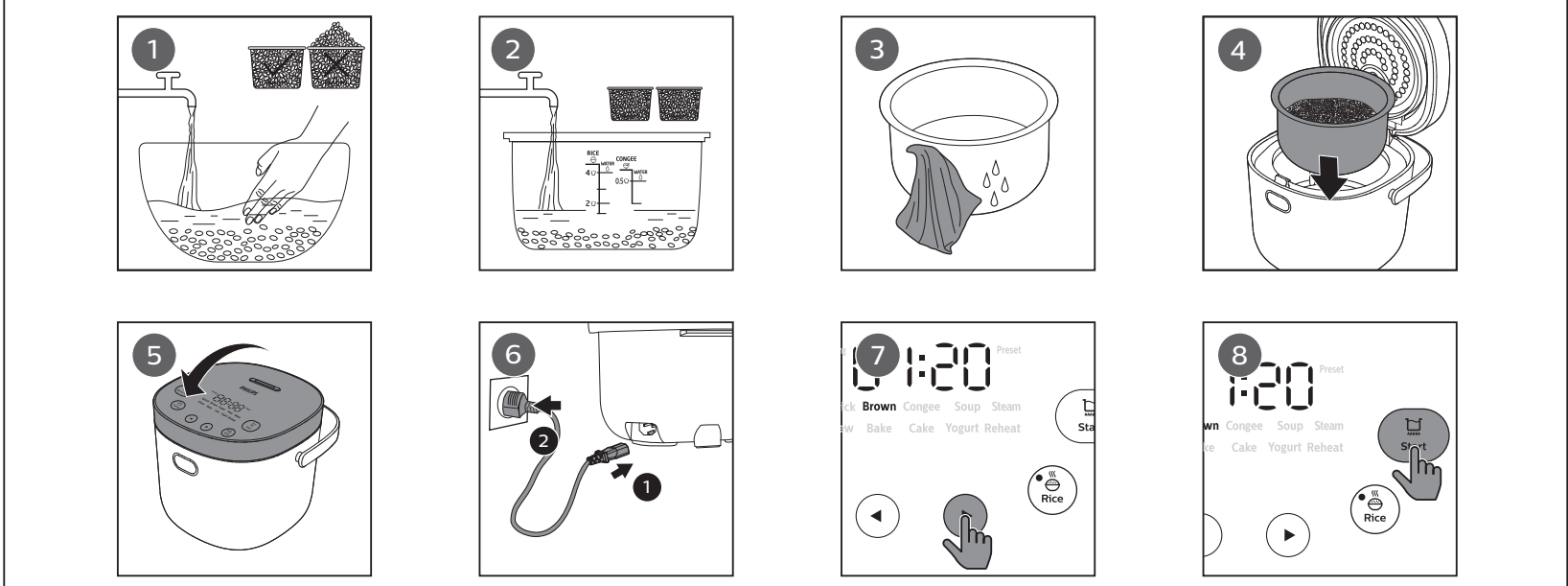
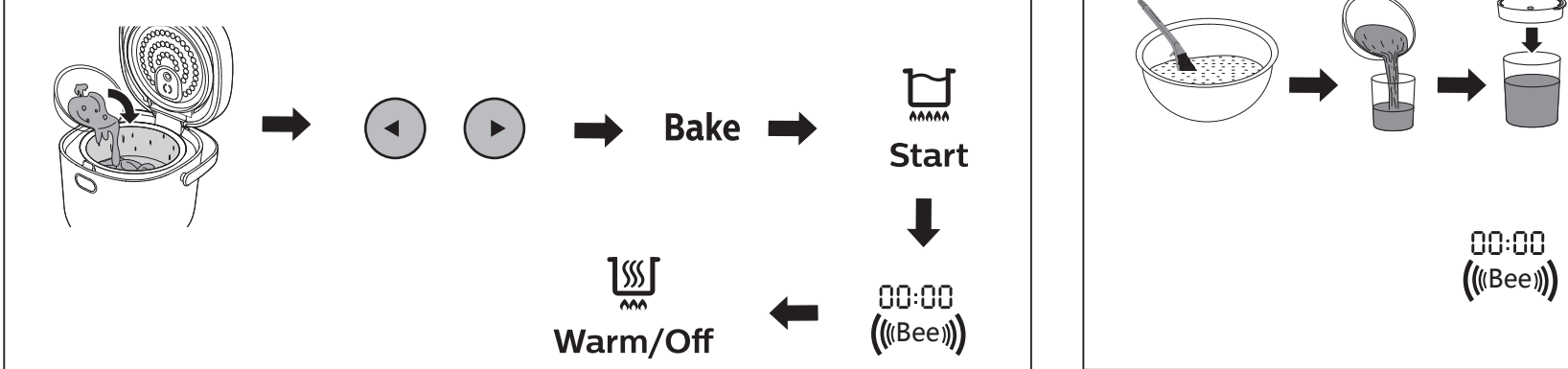


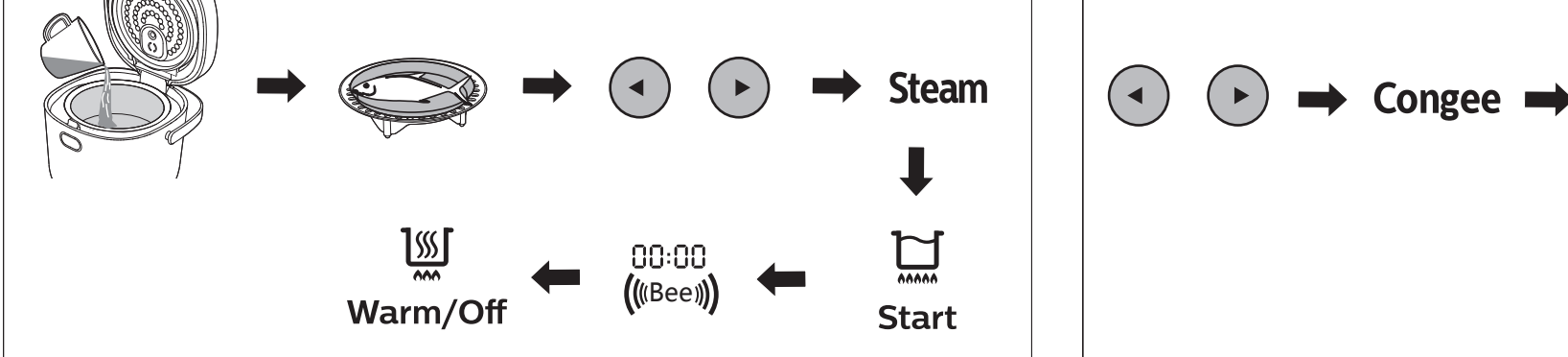
## 5 Brown 糙米飯



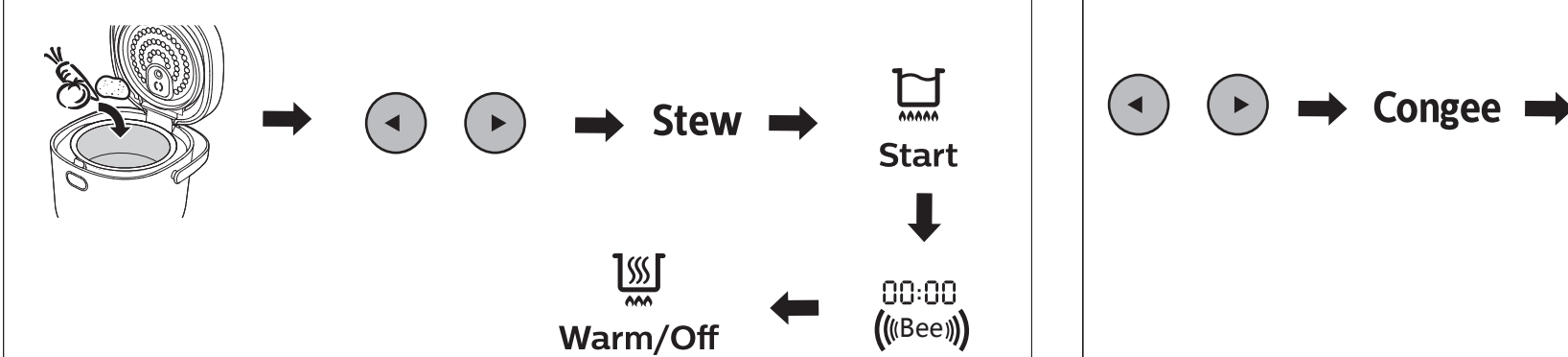
## 9 Bake 烘培



## 10 Steam 蒸制食物



## 11 Stew 燉煮



- Note**
- The user may adjust the raw material proportion as per personal tastes.
  - Do not put in too much raw material, or the quality will be affected and even underdone.
- 2 Separate the whites from the yolks and put them in different bowls.
- 3 Mix round white sugar with the whites and yolks respectively, till the bubbles appear.

- Note**
- If the temperature of egg is too low, you may use insulated water at 40° C to warm it up. The cake made will be soft, loose and elastic.
  - Whisk the egg till the egg material flows down the egg whisk as silk.
  - The vessel and egg material must be clean. If there is oil in it, the egg mixture will not produce bubbles easily.
  - To avoid scratching the nonstick coating, do not whisk the egg in the inner pot.

- Note**
- The Steam function is for steaming foods only.
  - Whening steaming foods, water can not exceed the upper surface of the steam basket, or the food will be immersed in water.
- 2 Add cake powder, and mix well.
- 3 Add milk and melted butter (warm up the butter above warm water till it liquifies), and mix them immediately.

- Note**
- If the mixture is not well beat up, there will be big bubbles in the cake, and the cake will have a rough taste. If the mixture is over beat up, the cake will be too hard without bubbles.
  - Pour the cake mixture into the inner pot and start the baking process before the bubbles burst.
  - When the baking is finished, do not leave the cake inside of the inner pot. Take it out immediately to avoid the cake getting damp.

- Note**
- Put the ingredients into the inner pot.
  - Wipe off water outside of the inner pot and put it into the appliance.
  - Press Start to start the cooking.
  - When the cooking is finished, the rice cooker indicator will be off. The rice cooker switches to the keep warm mode automatically.
  - The Warm indicator lights up.

## Bake (Fig 9)

Menu	Default cooking time	Cooking time regulation range
Bake	About 35 mins	5-60 mins

- 1 Whisk the ingredients for bake well.
- 2 Put the inner pot with some butter or cooking oil, and then pour the bake mixture into it.
- 3 Close the lid of the rice cooker, and put the plug in the power socket.
- 4 Press Start to start the cooking.
- 5 Press Start to start the cooking.
- 6 When the cooking is finished, the rice cooker indicator will be off. The rice cooker switches to the keep warm mode automatically.
- 7 The Warm indicator lights up.
- 8 Open the lid and carefully take out the inner pot to cool down.
- 9 After the inner pot is cool down, put a plate on top of the pot, and then flip over to take the baked food out.

## Steam (Fig 10)

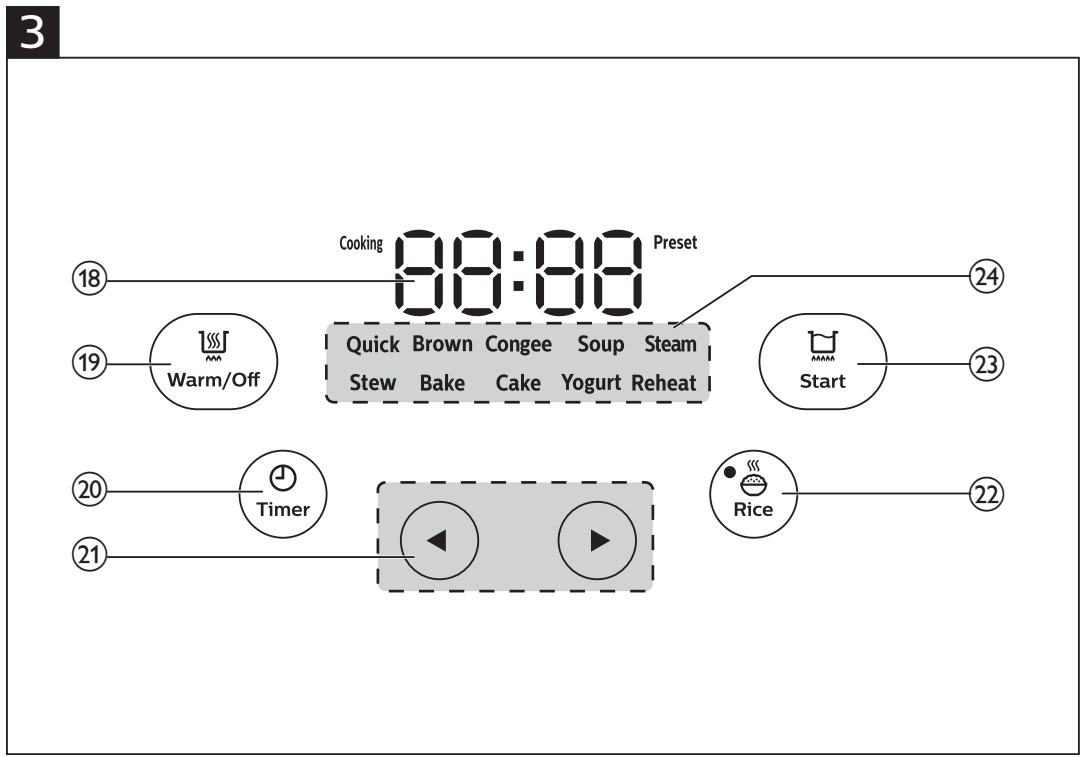
Cooking functions	Default cooking time	Time regulation range
Steam	About 20 mins	10 - 40 mins

## Adjusting the cooking time (Fig 11)

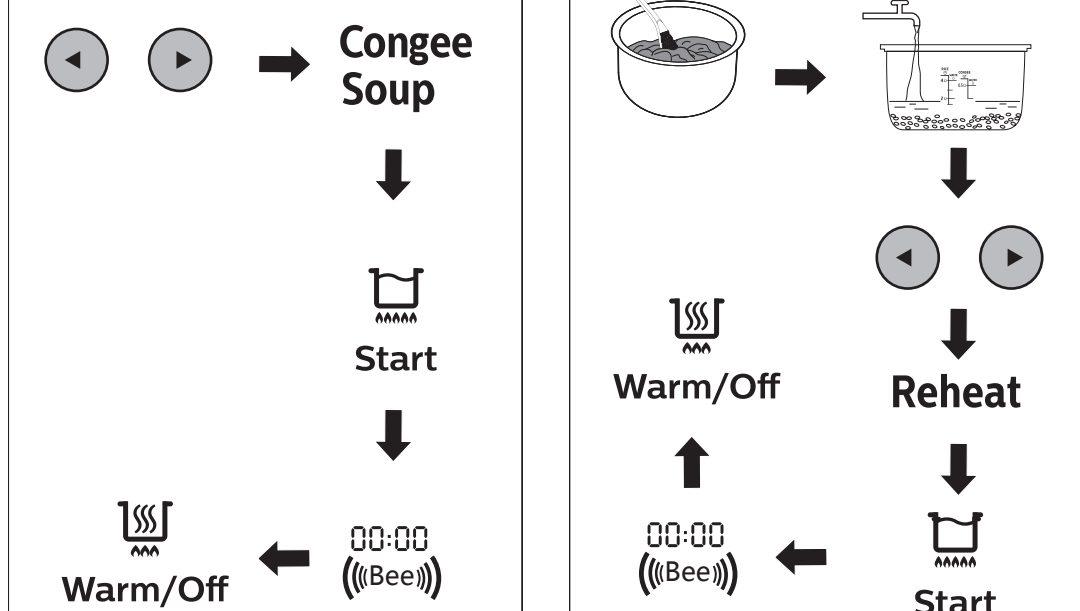
- You can set the cooking time for some menus. Refer to the cooking time table in each chapter for the detailed regulating range.
- 1 Choose the function you need.
- 2 Press Timer repeatedly until Cooking displayed on the screen.

## Disassemble the inner lid (Fig 12)

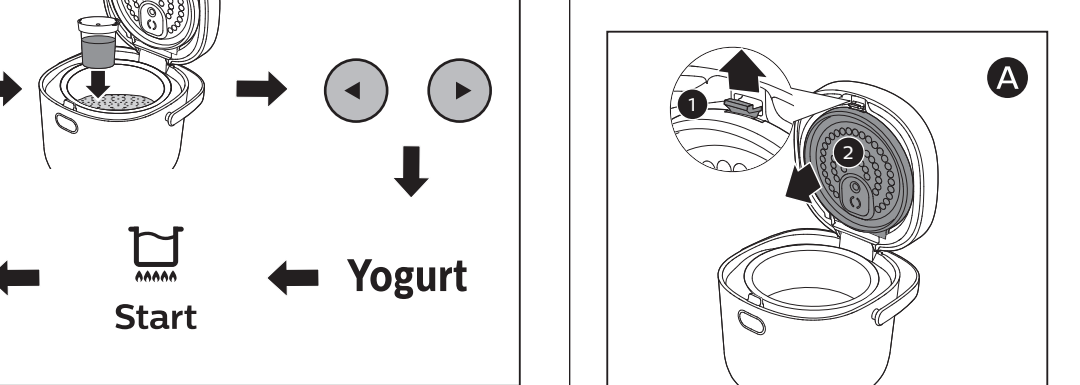
- To disassemble the inner lid, press the clamp on top of the lid (1), and then pull the lid out (Fig 12).
- To assemble the inner lid, attach the lock on the bottom of the inner lid to the slot on the top lid, and then aim the high spot in the triangle at the hole in the center of the inner lid (Fig 12).



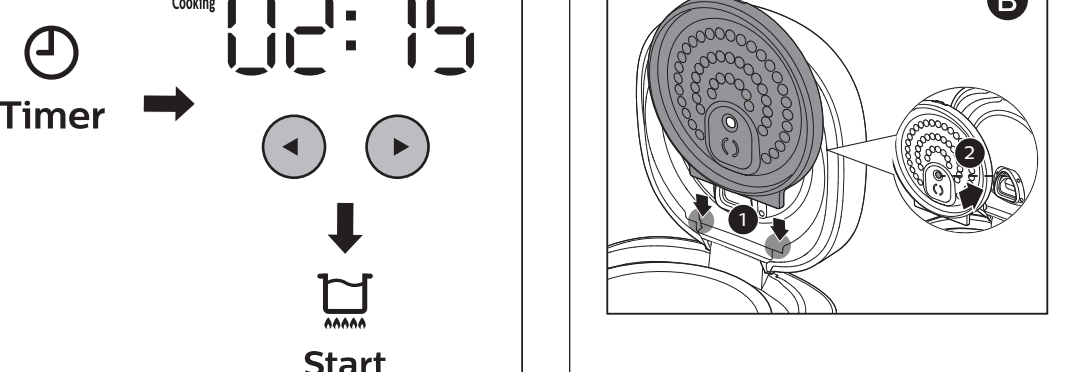
## 6 Congee and Soup 粥湯



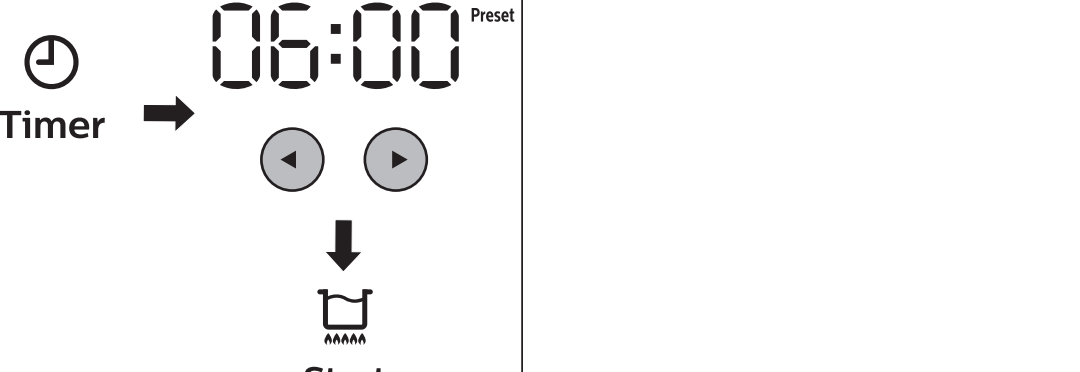
## 12 Yougurt 乳酪



## 13 Set cooking time 設置烹調時間



## 14 Set preset time for delayed cooking 設置延時烹調時間



- Note**
- Before using the appliance, make sure to check if the inner lid is properly assembled.

## Interior

- Soak the detachable inner lid and steam valve in warm or cold water and wash with a sponge.
- Wipe the inside of the appliance with wrung out cloth.
- Remove all the food residues stuck to the appliance.

## Exterior

- Wipe with a cloth damped with soap water.
- Only use soft and dry cloth to wipe the control panel.
- Make sure to remove all the food residues on the top lid.

## Accessories and inner pot

- Rice-cook, steam basket and inner pot.
- Soak in hot water and clean with sponge.

- Note**
- The cooking process will be finished by the time the preset time has elapsed. For instance, if the current time is 12:00 (noon time), and you would like the rice ready by 18:00 in the afternoon, you need to set the preset time of 6 hours.
  - If the preset time is shorter than the cooking time, the cooking process will start immediately.
  - The preset timer is not available in the following menus: Reheat, Yougurt and Cake.

## 4 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.

## 5 Guarantee and service

- If you need service or information, or if you have a problem, visit the Philips website at [www.philips.com.tw](http://www.philips.com.tw) or contact the Philips Customer Care Center in your country. You can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Center in your country, go to your local Philips dealer.

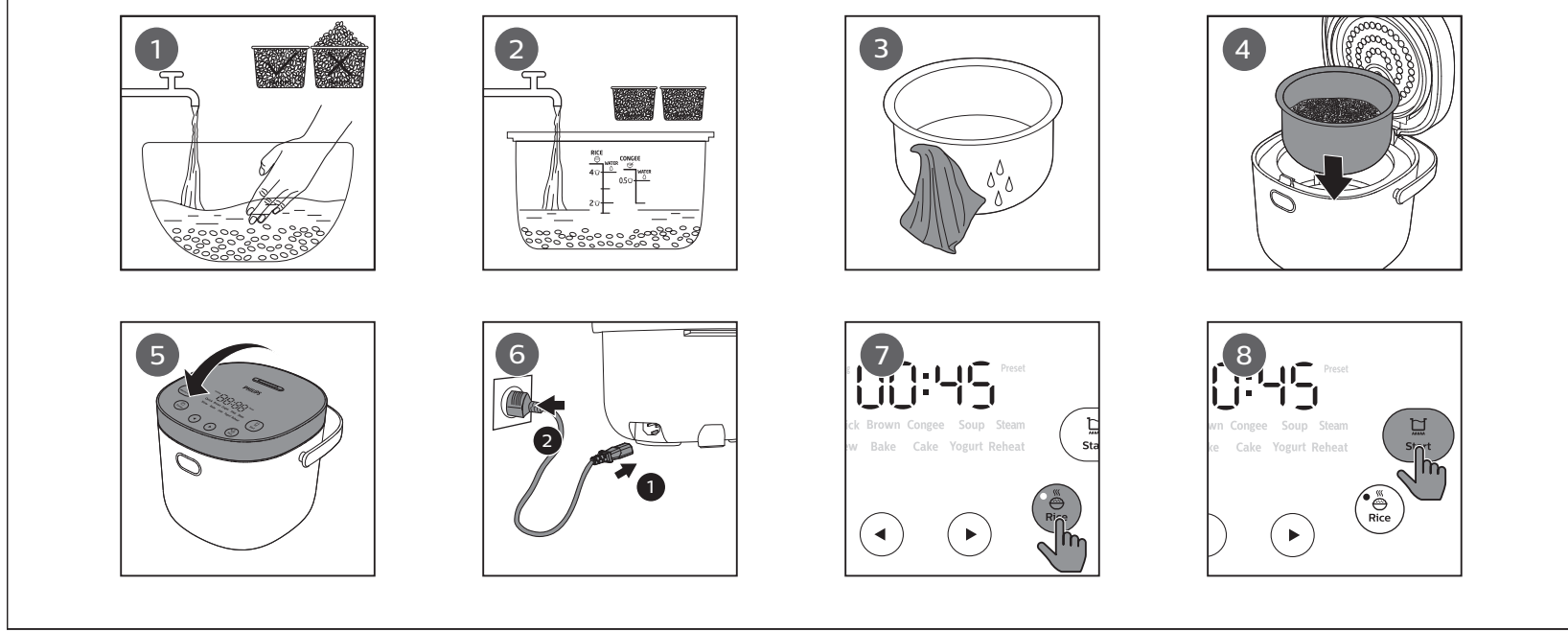
## 6 Specifications

Model	HD3070/HD3071
Rated voltage/Frequency	220-240V ~, 50-60Hz
Rated power output	300-360W
Rated capacity	2L

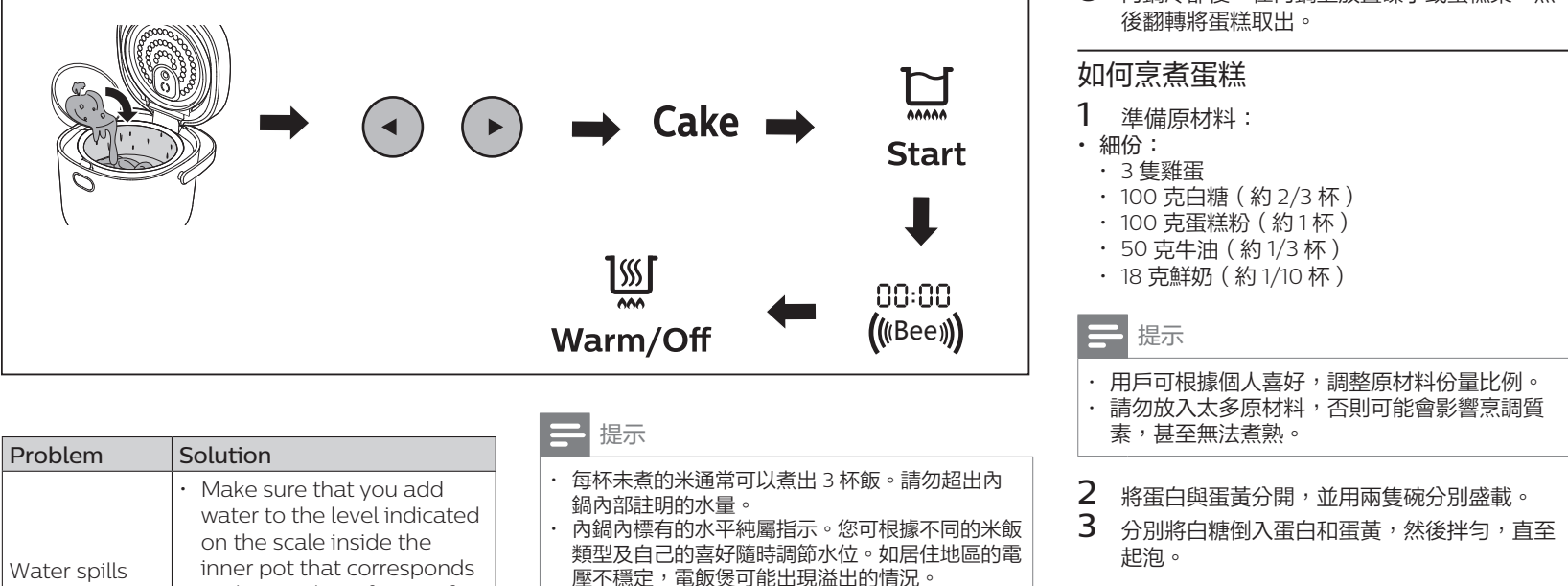
## 7 Troubleshooting

- If you encounter problems when using this appliance, check the following points before requesting service. If you cannot solve the problem, contact the Philips Consumer Care Center in your country.

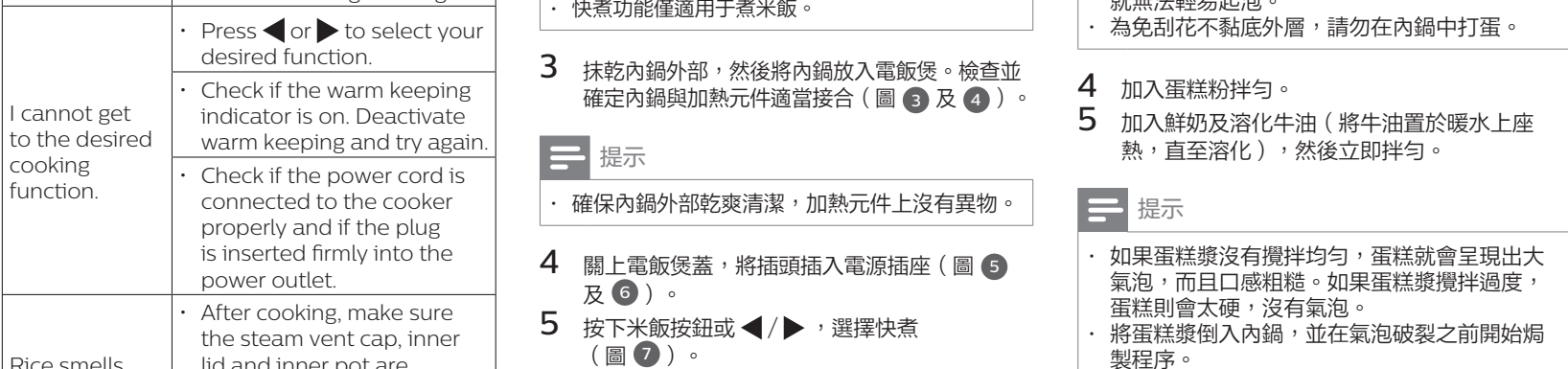
## 4 Rice 米飯



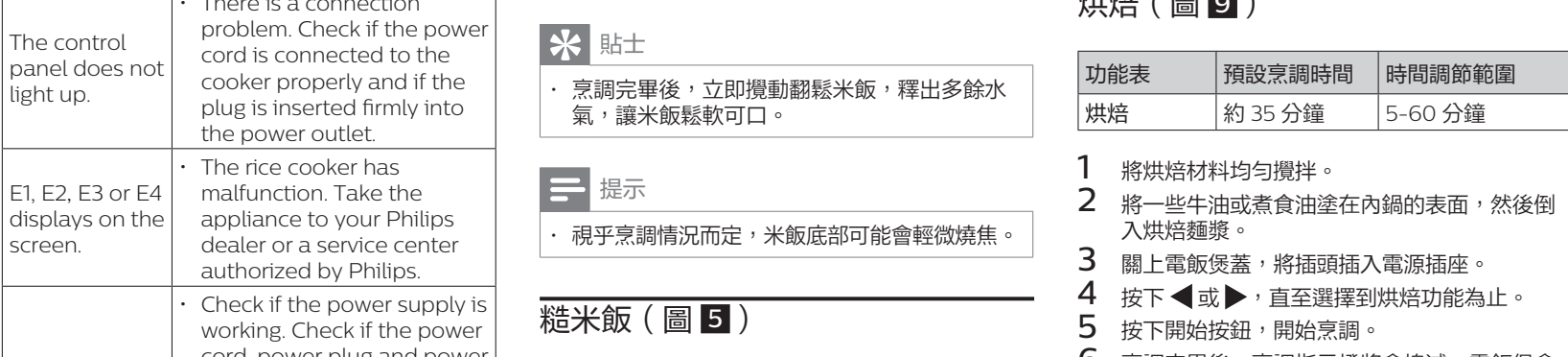
## 8 Cake 蛋糕



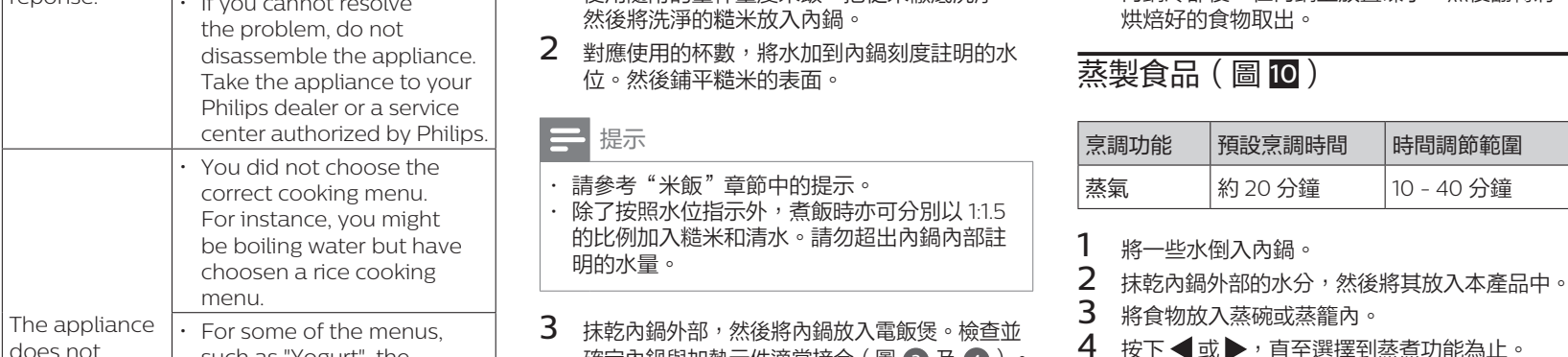
## 15



## 16



## 17



- Note**
- The user may adjust the raw material proportion as per personal tastes.
  - Do not put in too much raw material, or the quality will be affected and even underdone.
- 2 Separate the whites from the yolks and put them in different bowls.
- 3 Mix round white sugar with the whites and yolks respectively, till the bubbles appear.

- Note**
- If the temperature of egg is too low, you may use insulated water at 40° C to warm it up. The cake made will be soft, loose and elastic.
  - Whisk the egg till the egg material flows down the egg whisk as silk.
  - The vessel and egg material must be clean. If there is oil in it, the egg mixture will not produce bubbles easily.
  - To avoid scratching the nonstick coating, do not whisk the egg in the inner pot.

- Note**
- The Steam function is for steaming foods only.
  - Whening steaming foods, water can not exceed the upper surface of the steam basket, or the food will be immersed in water.
- 2 Add cake powder, and mix well.
- 3 Add milk and melted butter (warm up the butter above warm water till it liquifies), and mix them immediately.

- Note**
- If the mixture is not well beat up, there will be big bubbles in the cake, and the cake will have a rough taste. If the mixture is over beat up, the cake will be too hard without bubbles.
  - Pour the cake mixture into the inner pot and start the baking process before the bubbles burst.
  - When the baking is finished, do not leave the cake inside of the inner pot. Take it out immediately to avoid the cake getting damp.

- Note**
- Put the ingredients into the inner pot.
  - Wipe off water outside of the inner pot and put it into the appliance.
  - Press Start to start the cooking.
  - When the cooking is finished, the rice cooker indicator will be off. The rice cooker switches to the keep warm mode automatically.
  - The Warm indicator lights up.

## Bake (Fig 9)

Menu	Default cooking time	Cooking time regulation range
Bake	About 35 mins	5-60 mins

- 1 Whisk the ingredients for bake well.
- 2 Put the inner pot with some butter or cooking oil, and then pour the bake mixture into it.
- 3 Close the lid of the rice cooker, and put the plug in the power socket.
- 4 Press Start to start the cooking.
- 5 Press Start to start the cooking.
- 6 When the cooking is finished, the rice cooker indicator will be off. The rice cooker switches to the keep warm mode automatically.
- 7 The Warm indicator lights up.
- 8 Open the lid and carefully take out the inner pot to cool down.
- 9 After the inner pot is cool down, put a plate on top of the pot, and then flip over to take the baked food out.

## Steam (Fig 10)

Cooking functions	Default cooking time	Time regulation range
Steam	About 20 mins	10 - 40 mins

## Adjusting the cooking time (Fig 11)

- You can set the cooking time for some menus. Refer to the cooking time table in each chapter for the detailed regulating range.
- 1 Choose the function you need.
- 2 Press Timer repeatedly until Cooking displayed on the screen.

## Disassemble the inner lid (Fig 12)

- To disassemble the inner lid, press the clamp on top of the lid (1), and then pull the lid out (Fig 12).
- To assemble the inner lid, attach the lock on the bottom of the inner lid to the slot on the top lid, and then aim the high spot in the triangle at the hole in the center of the inner lid (Fig 12).

- 1 選擇所需功能。
- 2 重覆按下定時功能，直至螢幕上顯示延時 (Delayed)。
- 3 按下 或 選擇所需的預設時間。
- 4 按下開始按鈕，確認預設時間。達到預設時間後，烹調程序將會結束。

- 貼士**
- 按住 或 ，可加快烹調時間的選擇速度。

## 3 清潔及保養

- 提示**
- 清潔之前，請先拔除電源產品。
  - 請等候本產品充分冷卻後才清潔。
  - 確保定期清洗可拆式內蓋，否則可能會變色及發出臭味。
  - 請用軟手潔布或其他粗糙物件清潔內鍋及頂蓋。

- 貼士**
- 使用軟手潔布或抹布清潔頂蓋。
  - 內鍋附有不黏底外層。請用百潔布或其他粗糙物件清潔。使用蒸氣功能，可讓您更易清潔。

- 拆出內蓋 (圖 13)**
- 如要拆出內蓋，請按上蓋子頂部的扣夾 (1)，然後拉出內蓋 (圖 13)。
  - 如要裝回內蓋，請將內蓋底部的鎖扣插入頂蓋的插孔中，然後對準內蓋中間三角形孔位的高點 (圖 13)。

- 貼士**
- 使用本產品前，請確保檢查內蓋是否已正確裝上。

- 室內設計**
- 將可拆式內蓋和蒸氣開關放入暖水或凍水中，然後用海綿加以清潔。
  - 僅用乾透的軟布擦拭控制面板。
  - 確保清除頂蓋上的食物殘渣。

- 外觀**
- 用沾有皂水的潔布擦拭。
  - 僅用乾透的軟布擦拭控制面板。
  - 確保清除頂蓋上的食物殘渣。

- 配件及內鍋**
- 飯勺、蒸籠及內鍋。
- 放入熱水浸透，用海綿清潔。

- 提示**
- 請勿將匙羹、碗或任何其他物件放入內鍋，否則可能導致不黏底外層受損。
  - 如果在內鍋中使用調味料，使用後應立即清潔。

- 4 回收**
- 請勿在本產品使用壽命結束後當作一般家庭垃圾棄棄，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例。正確處理廢棄產品有助避免對環境和人造成負面影響。

- 5 保養及服務**
- 如果您需要服務或資訊，或者有任何疑問，請瀏覽 Philips 網站 [www.philips.com.hk](http://www.philips.com.hk)，或聯絡您所在國家/地區的 Philips 客戶服務中心。您可在全球保障單張內找到相關電話號碼。如果您的國家沒有客戶服務中心，請前往當地的 Philips 經銷商。

## 6 產品規格

型號	HD3070/HD3071
額定電壓/頻率	220-240 V ~, 50-60Hz
標準輸出功率	300-360W
標準容量	2 公升

## 7 疑難排解

- 如果您使用本產品時遇到任何問題，請在送往維修之前檢查下列事項。如果無法解決問題，請聯絡您所在國家的 Philips 客戶服務中心。

問題	解決方案
按按鈕的指示燈沒有亮起。	• 連接有線。檢查並確保電源線已正確接入電燈，以及插頭已穩固插入電源插座。 • 指示燈損壞。請攜帶本產品前往 Philips 經銷商或 Philips 認可的服務中心。

- 電飯煲煮飯沒有煮面。
- 連接有線。檢查電源線已穩妥接入電燈，以及插頭已穩固插入電源插座。
  - 水量不足。根據內鍋內的刻度加入水。
  - 您沒有按下開始按鈕。
  - 開啟電飯煲前，確保加熱元件和內鍋外部沒有異物。
  - 加熱元件受損，或者內鍋變形。請攜帶電飯煲前往 Philips 經銷商或 Philips 認可的服務中心。

- 米飯未煮熟。
- 連接有線。檢查電源線已穩妥接入電燈，以及插頭已穩固插入電源插座。
  - 水量不足。根據內鍋內的刻度加入水。
  - 您沒有按下開始按鈕。
  - 開啟電飯煲前，確保加熱元件和內鍋外部沒有異物。
  - 加熱元件受損，或者內鍋變形。請攜帶電飯煲前往 Philips 經銷商或 Philips 認可的服務中心。

- 米飯太軟、太硬或未煮熟。
- 使用預設功能，可使飯質較軟。此為正常。
  - 使用快速煮飯功能表，飯質可能較硬。此為正常。
  - 檢查內鍋有否變形。
  - 水量不足。根據內鍋內的刻度加入水。
  - 開啟本產品前，確保電源內部和內鍋外部沒有異物。
  - 檢查本產品內部或內鍋外部是否有食物殘渣。請清除食物殘渣。
  - 您沒有正確洗米。洗米直至水呈透明色。
  - 檢查內鍋有否變形。

- 米飯燒焦。
- 確保對準應使用的杯數，將水加到內鍋刻度註明的水位。
  - 確保水沒有超過刻度的最高水位，否則可能令本產品在烹調期間過熱出水。

- 烹調期間，本產品有水溢出。
- 檢查本產品內部或內鍋外部是否有食物殘渣。請清除食物殘渣。
  - 您沒有正確洗米。洗米直至水呈透明色。
  - 檢查內鍋有否變形。

- 無法取得所需的烹調功能。
- 按下 或 選擇所需功能。
  - 檢查保護指示燈有否亮起。請關閉功能，然後再試一次。
  - 檢查電源線已穩妥接入電燈，以及插頭已穩固插入電源插座。

- 烹調飯後有異味。
- 烹調後，確保徹底蒸氣蒸氣氣味。內蓋及內鍋。用洗潔劑和溫水清潔內鍋。

- 控制面板沒有亮起。
- 連接有線。檢查電源線已穩妥接入電燈，以及插頭已穩固插入電源插座。

- 螢幕上顯示 E1、E2、E3 或 E4。
- 電飯煲出現故障。請攜帶本產品前往 Philips 經銷商或 Philips 認可的服務中心。
  - 檢查電源供應線是否正確連接。檢查電源線、電源插頭和電源插座是否已適當連接。
  - 確保從用戶手冊上請勿自行拆卸本產品。請攜帶本產品前往 Philips 經銷商或 Philips 認可的服務中心。

- 按鈕沒有反應。
- 您未選擇正確的烹調功能表。例如，您目前正在煲水，但卻選擇了煮飯功能表。
  - 在某些功能表 (例如「乳酪」) 中，本產品會在烹調完畢時進入保溫模式。
  - 溫度控制系統故障。請攜帶本產品前往 Philips 經銷商或 Philips 認可的服務中心。

- 本產品沒有自動切換至保溫模式。
- 溫度控制系統故障。請攜帶本產品前往 Philips 經銷商或 Philips 認可的服務中心。

## 為延時烹調預設時間 (圖 14)

- 某些功能表可預設延時烹調時間。延時定時功能有 1 至 24 小時可供選擇。

- 提示**
- 達到預設時間後，烹調程序將會結束。例子：如果現在是 12:00 (中午)，而您想煮飯在下午 6:00 煮飯完成，就需要將預設時間設定為 6 小時。
  - 如果預設時間比延時烹調時間短，烹調程序將會立即開始。
  - 預設延時功能在翻熱、乳酪和蛋糕功能表中無法使用。

- 提示**
- 達到預設時間後，烹調程序將會結束。例子：如果現在是 12:00 (中午)，而您想煮飯在下午 6:00 煮飯完成，就需要將預設時間設定為 6 小時。
  - 如果預設時間比延時烹調時間短，烹調程序將會立即開始。
  - 預設延時功能在翻熱、乳酪和蛋糕功能表中無法使用。

- 提示**
- 達到預設時間後，烹調程序將會結束。例子：如果現在是 12:00 (中午)，而您想煮飯在下午 6:00 煮飯完成，就需要將預設時間設定為 6 小時。
  - 如果預設時間比延時烹調時間短，烹調程序將會立即開始。
  - 預設延時功能在翻熱、乳酪和蛋糕功能表中無法使用。

- 提示**
- 達到預設時間後，烹調程序將會結束。例子：如果現在是 12:00 (中午)，而您想煮飯在下午 6:00 煮飯完成，就需要將預設時間設定為 6 小時。
  - 如果預設時間比延時烹調時間短，烹調程序將會立即開始。
  - 預設延時功能在翻熱、乳酪和蛋糕功能表中無法使用。

- 提示**
- 達到預設時間後，烹調程序將會結束。例子：如果現在是 12:00 (中午)，而您想煮飯在下午 6:00 煮飯完成，就需要將預設時間設定為 6 小時。
  - 如果預設時間比延時烹調時間短，烹調程序將會立即開始。
  - 預設延時功能在翻熱、乳酪和蛋糕功能表中無法使用。