PHILIPS HD2137





3

×

Slow cook Low Temp Sauté/sear Low Temp Sauté/sear High Temp

Bake

Power Heating Start Maintain Keep Pressure Pressure warm

88:88



78





©2016 Koninklijke Philips N.V. All rights reserved HD2137\_UM\_HK\_v2.0

## English

## 1 Your All In One Cooker

PHILIPS

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

## 2 Important

Read this safety leaflet carefully before you use the All In One Cooker and save it for future reference.

## Danger

• The appliance must not be immersed into water.

## Warning

- Check if the voltage indicated on the appliance corresponds to the local power voltage before you connect it.
- The appliance is intended to be used in household or similar applications such as:
- staff kitchen areas in shops, offices, and other residential type environments;
- farm houses;
- by clients in hotels, motels and other

residential type environments: bed and breakfast type environments. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play

- with the appliance. Cleaning and user maintenance shall not be made by children.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified

persons in order to avoid a hazard.

Start Reheat

Maintain Keep Pressure warm

\_ \_ \_

88

- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system
- WARNING: Always follow the instructions and use the appliance properly to avoid potential injury.
- WARNING: Make sure to avoid spillage on the power connector to avoid a potential hazard.
- Caution: Surface of the heating element is subject to residual heat after use.
- Use clean and soft cloth to clean the surfaces in contact with food
- Only connect the appliance to a grounded power outlet. Always make sure that the plug is inserted firmly into the power outlet.

- Do not use the appliance if the plug, the power cord, the inner pot, the sealing ring, or the main body is damaged.
- 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 instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not let the power cord hang over the edge of the table or worktop on which the appliance stands.
- Make sure the heating element and the outside of the inner pot are clean and dry

before you put the plug in the power outlet. Do not plug in the appliance or touch the control panel with wet hands.

• The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.

• Make sure the power socket is clean and dry before you plug in the appliance.

The container must not be opened until the pressure has decreased sufficiently.

Do not use the appliance if too much air or steam is leaking from under the top lid. When cooking soup or viscous liquid, do not release pressure by turning the pressure regulator to the steam vent position, otherwise liquid might

spurt from the pressure regulator valve. Wait until the pressure is naturally released and the floating valve has dropped to open the top lid.

## Caution

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid. Do not expose the
- appliance to high temperatures, nor place it on a working or still hot stove or cooker. Do not expose the
- appliance to direct sunlight. Place the appliance on a stable, horizontal.
- and level surface. Do not use the handle on the top lid to move the appliance, use the
- side handles instead. • When pressure is being released from the pressure regulator valve, hot steam or liquid will be ejected. Keep hands and face away from the steam vent.
- · Always put the inner pot in the appliance before you put the plug in the power outlet and switch it on.
- Do not place the inner pot directly over an open fire to cook food.
- Do not use the inner pot if it is deformed. Make sure that the sealing ring is clean
- and in good condition. The accessible surfaces may become hot when the appliance is operating. Take extra caution when touching the surfaces.
- Beware of hot steam coming out of the floating valve and pressure regulator valve during cooking or when vou open the lid. Keep hands and face away

from the appliance to avoid the steam.

- Do not lift and move the appliance while it is operating.
- Do not exceed the maximum water level indicated in the inner pot to prevent overflow.
- Do not place the cooking utensils inside the pot while cooking. Only use the cooking
- utensils provided. Avoid using sharp utensils.
- To avoid scratches, it is not recommended to cook ingredients with crustaceans and shellfish. Remove the hard shells before cooking.
- Do not place a magnetic substance on the lid. Do not use the appliance near a magnetic substance. Always let the
- appliance cool down to room temperature before you clean or move it.
- Always clean the appliance after use. Do not clean the appliance in dishwasher.
- Always unplug the appliance if not used for a longer period. If the appliance is used improperly or for professional or semi-professional purposes, or if it is not used according to the instructions in this safety leaflet, the guarantee becomes invalid and Philips refuses liability for any damage caused.
- Visit www.philips.com/ support to download the user manual.

## Electromagnetic fields (EMF)

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

## 2 What's in the box (fig. 1)

Main unit Rice spoon Measuring cup User manual Recipe booklet

## 3 Overview (fig. 1)

#### Product overview

1	Lid handle	8	Control Panel
2	Top lid	9	Heating element
3	Detachable inner lid	10	Power socket
4	Sealing ring	11	Locking pin
5	Water level indications	12	Floating valve
6	Side handle	(13)	Pressure regulator valve
1	Inner pot	14)	Safety valve

#### Controls overview

(15)	Heating indicator	25	Increase button
(16)	Power indicator	26	Cooking time button
17	Slow cook button (low temperature)	27	Bake button
18	Slow cook button (high temperature)	28	Yogurt button
(19)	Sauté/sear button (low temperature)	29	Display screen
20	Sauté/sear button (high temperature)	30	Stew button
21	Preset timer button	31	Start/Reheat button
22	Decrease button	32	Keep warm indicato
23	Pressure cook button	33	Maintain pressure indicator
24)	Cancel/Warm button	34	Start pressure indicator

#### **Functions overview**

Pressure cooking functions		
Cooking function	Default pressure keeping time (minute)*	Pressure keeping time regulating range (minute)
Soup	20	25-59
Risotto	14	Not adjustable
Rice	14	Not adjustable
Steam	10	5-59
Meat/Poultry	15	12-59
Manual	2	2-59
	Normal cooking fu	nctions
Cooking function	Default cooking time#	Cooking time regulating range
Slow cook (low temperature)	6 hours	2 - 12 hours
Slow cook (high temperature)	6 hours	2 - 12 hours
Sauté/sear (low temperature)	2 minutes	2 minutes - 2 hours
Sauté/sear (high temperature)	2 minutes	2 minutes - 2 hours
Stew	1 hour	20 minutes - 10 hours
Yogurt	8 hours	6 - 12 hours
Bake	45 minutes	10 - 59 minutes
Reheat	25 minutes	8 - 25 minutes

\* Pressure keeping time starts after the working

pressure has been reached # For normal cooking programs, cooking time starts after the pre-set temperature has been

#### 4 Using the All In One Cooker

#### Before first use

1 Remove all packaging materials from the appliance.

chapter 'Cleaning and Maintenance').

2 Take out all the accessories from the inner pot. thoroughly before using it for the first time (see

## Note

· Make sure all parts are completely dry before you start using the All In One Cooker

#### Preparations before cooking (fig. 2)

- Before using the All In One Cooker to cook food,
- follow below preparation steps: 1 Hold the lid handle and turn it anti-clockwise until the top lid cannot move any more, then lift up the top lid.
- 2 Take out the inner pot from the All In One Cooker
- and put the pre-washed food in the inner pot. 3 Wipe the outside of the inner pot dry, then put it back into the All In One Cooker
- 4 Place the top lid onto the All In One Cooker and
- turn it clockwise. You will hear a "click" sound when the top lid is properly locked.

Note

- Make sure the sealing ring is properly
- inner lid Make sure the pressure regulator valve and floating valve are clean and not blocked.
- on the heating element. with the heating element

## Cooking food (fig. 3)

- Note Do not fill the inner pot with less than 1/3 or
- more than 2/3 full of food and liquid. For food that expands during cooking, do not fill the inner pot with more than 1/2 full of food and liquid. For rice cooking, follow the water level
- on the inside of the inner pot.
- Make sure the floating valve on the top lid drops down before cooking. After the cooking process is started, you can press Cancel/Warm to deactivate the current
- work, and the appliance goes to standby mode.

#### Pressure cooking

- 1 Follow the steps in "Preparations before cooking".
- 2 Turn the pressure regulator to seal.
- 3 Put the plug in the power socket. → The power indicator starts flashing. 4 Press **Pressure cook** to choose one of the pressure cooking functions - Soup, Risotto, Rice Steam, Meat/Poultry or Manual.  $\rightarrow$  The default pressure keeping time is displayed on the screen

# - Note

Risotto and Rice.

- Cooking time
- pressure → Maintain Pressure lights up;
- 9 When the pressure keeping time has elapsed, keep warm mode

10 Turn the pressure regulator to vent.

pressure is released sufficiently. 11 Hold the top lid handle and turn the lid anticlockwise until it cannot move any more, ther lift it up.

## - Note

- When cooking soup or viscous liquid, do the pressure is naturally released and the floating valve has dropped down to open the top lid
- Warm/Cancel) and unplug the All In One

when not in use.

# Normal cooking Note

- to **bake** Make sure to keep the top lid open for the entire time when you cook food in the
- Sauté/sear mode To choose the **Reheat** function, press

mode

To cook food with normal pressure, press the cooking buttons and choose Slow cook, Sauté/sear, Stew, Yogurt or Bake. 1 Follow the steps in "Preparations before

- cooking". 2 Turn the pressure regulator to **bake** or **seal**.
- · For Slow cook, Stew and Yogurt, turn the pressure regulator to seal.

- Power cord Soup ladle Steaming plate Warranty card

For Bake, turn the perssure regulator to bake

Start/Reheat when the appliance is in standby

For normal cooking, you can cook food without adding water in the inner pot. In this case, make sure to turn the pressure regulator

The pressure keeping timer will start counting down when the working pressure is reached. After the cooking is finished and the pressure is released, you can press the cancel button Cooker to turn off the keep warm function or

not release pressure by turning the pressure regulator to vent, otherwise liquid might spurt from the pressure regulator valve. Wait until

 $\rightarrow$  The All In One Cooker starts releasing pressure  $\rightarrow$  The floating valve drops down when the

→The keep warm indicator (Keep warm) lights

the All In One Cooker automatically switches to

7 Press Start/Reheat to start the cooking process. 8 When the All In One Cooker reaches the working

6 Press + or - to set the pressure keeping time

5 To set a different pressure keeping time, press

The pressure keeping time is not adjustable for

indications on the inside of the inner pot. You can adjust the water level for different types of rice and according to your own preference. Do not exceed the maximum quantities indicated

and clean, and that there is no foreign residue Make sure the inner pot is in proper contact

Make sure the outside of the inner pot is dry

assembled around the edge of the detachable

- 3 Put the plug in the power socket. → The power indicator (**Power**) starts flashing
- 4 Press the desired cooking function button to choose a cooking mode
- 5 To set a different cooking time, press **Cooking** →The cooking time flashes on the screen.
- 6 Press+or to set the cooking time.
- 7 Press Start/Reheat to start the cooking process. 8 When the cooking time has elapsed, the All In One Cooker automatically switches to keep warm or standby mode.
- 9 Turn the pressure regulator to vent
- 10 Hold the top lid handle and turn the lid anticlockwise until it cannot move any more, then lift it up.

#### **Baking recipe**

#### Apple cake with hazelnuts

- Ingredients
- 190g margarine • 190g flour
- 200g sugar
- 3/4 tsp.baking powder
- Cinnamon 100g almond meal
- 2 medium eggs
- 80ml of mayple syrup
- · 2 medium apples, peeled, cored and cut into eights. 1 Mix the margarine with sugar, add the eggs and
- mix thoroughly. Add the flour, baking powder and almond meal mix until the mixture is creamy. Fold with maple syrups. 2 Grease the base and slides of the inner pot,
- add the mixture and smooth the top of mixture to create level finish. Place the apples on top, pushing them slightly into the mixture. Sprinkle with cinnamon
- 3 Press Bake, set cooking time for 50 minutes and press Start/Reheat. Close the lid.

#### Preset time for delayed cooking (fig.4)

You can preset the delayed cooking time for different cooking functions. The preset timer is available up to 24 hours.

- 1 After the cooking function is selected, press Preset time
- $\rightarrow$  The hour unit starts flashing on the display. 2 Press + or - to set the hour unit.
- 3 After the hour unit is set, press Preset timer
- $\rightarrow$  The minute unit starts flashing on the display. 4 Press + or - to set the minute button.
- 5 Press Preset timer to confirm the preset time. 6 Press Start/Reheat to start the cooking process.
- 7 When the preset time has elapsed, the All In One
- Cooker starts working automatically.

Note

The preset function is not available in the following modes: Sauté/Sear (both low and high temperatures), Reheat and Warm

#### Assembling and disassembling the pressure regulator

Warning
---------

- Do not disassemble the pressure regulator during cooking. Always unplug the All In One Cooker and wait until the pressure has been released sufficiently to do so.
- To disassemble the pressure regulator (fig. 5): 1 Turn the lower screw anticlockwise until it
- becomes loose. 2 Pull it up and take out the pressure regulator.
- To assemble the pressure regulator (fig. 6):
- 1 Assemble the lower screw back to the regulator.
- 2 Make sure the regulator points at the sealed position (  $\bigcirc$  ) and put it back to the steam valve.
- 3 Turn the screw clockwise until it is fastened.

#### 5 Cleaning and Maintenance

Note Unplug the All In One Cooker before starting

to clean it. Wait until the All In One Cooker has cooled down sufficiently before cleaning it.

#### Interior

- Inside of the top lid and the main body Wipe with wrung out and damp cloth. Make sure to remove all the food residues
- stuck to the All In One Cooker. Heating element:
- Wipe with wrung out and damp cloth. • Remove food residues with wrung out and damp cloth.

Sealing ring

- Soak in warm water and clean with sponge Inner lid: Remove the detachable inner lid. Soak it in
- warm water and clean with sponge.

#### Exterior

- Surface of the top lid and outside of the main bodv
- 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 around the pressure regulator valve and floating valve.
- Pressure regulator valve and floating valve: Disassemble the pressure regulator, soak it in warm water, and clean with sponge.
- Remove food residues in the pressure regulator valve and floating valve.

#### Accessories

- Measuring cup, steaming plate, rice spoon, soup ladle, and inner pot:
- Soak in hot water and clean with sponge

## 6 Specifications

e opeenieuriene	
Model Number	HD2137
Rated power output	1000W
Rated capacity	6.0L
Warm keeping temperature	60-80°C

#### Note

Always unplug the appliance if not used for a longer period

## 7 Environment

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.

## 8 Guarantee and service

If you need service or information, or if you have a problem, visit the Philips website at www.philips.com 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.

## 9 Troubleshooting

If your All In One Cooker does not function properly or if the cooking quality is insufficient, consult the table below. If you are unable to solve the problem, contact a Philips service center or the Consumer Care Center in your country.

Problem	Cause	Solution
I have difficulties opening the lid after cooking.	Need to release the pressure.	Pressure regulator valve Floating valve Valve Valve Pressure regulator Set the pressure regulator to 'Vent'.
		And wait until the floating valve has dropped.
	Floating valve stuck in up position.	Set the pressure regulator to 'Vent'. And wait until the floating valve has dropped.
I have difficulties closing the top lid.	The sealing ring is not well assembled.	Make sure the sealing ring is well assembled around the inside of the top lid.
	The floating valve stuck in up position.	The floating valve blocks the locking pin. Push down the floating valve so that it does not block the locking pin.
Leaking from under lid.	Sealing ring missing.	Sealing ring Inner lid Put sealing ring in place correctly on inner lid.
	Food or debris under sealing ring. Lid not correctly closed.	Remove the sealing ring, clean and replace. Open and reclose the lid, checking for correct closing.
	The pressure level inside of the appliance is abnormal.	In this case the safety valve will be releasing steam. Take the appliance to your Philips dealer or a service center authorized by Philips.
Leaking from floating	Sealing ring broken.	Replace the sealing ring of the floating valve.
valve	Food or debris under sealing ring.	Remove the sealing ring, clean and replace.
Floating valve does not rise up after the	Food&water are below minimum level.	Add food/water. Make sure there is enough food and water in the inner pot.
appliance starts pressurizing.	Leaking from lid or pressure regulator valve.	Take the appliance to a Philips service dealer.
E3 displays on the screen.	The temperature inside the inner pot is too high.	Wait until it falls down to room temperature.
E1, E2, or E4 displays on the screen.	The All In One Cooker has malfunction.	Take the appliance to a Philips service center.

## 繁體中文

## 您的智能萬用鍋

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。

## 2 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。

## 危險事項

請勿將本產品浸在水中 也請勿在水龍頭下清洗。

## 警告

- 在連接本產品前,請檢查 產品註明的指示電壓與當 地電源電壓是否對應。
- 給提供住宿加早餐的旅館 使用;
- 此產品適用於家庭或類 似的場所,譬如:
- 商店、辦公室及其它居 所的職員廚房區域 農舍
- 於酒店、汽車旅館及其 它居所
- 睡覺及吃早餐等 環境下。

此產品可供體能、感官或 心智能力缺陷人仕,或缺 乏知識及經驗人仕使用 如該等人仕已就使用本 產品給予監督或有關安全 使用本產品的指導及明白 本產品的使用所涉及的 危險。

請勿讓孩童將本產品當成 玩具

- 兒童不應對產品進行清潔 及維護。
- 此產品不可供兒童使用。 請勿讓兒童使用此產品及 其電線。
- 如果電源線損壞,必須由 生產商、服務代理或類似 的合資格人士負責更換。
- 避免發生危險事故。 本電器不得以外部計時器 或其他遙控系統操作
- 使用
- 警告:請遵循此說明並適 當地使用本產品,避免發 生潛在傷害。
- 警告:確保避免液體溢進 電源連接器,以避免潛在 的危險。
- 小心:發熱元件表面有 可能會在使用渦後尚有 餘熱。
- 請使用清潔且柔軟的抹布 清潔與食物接觸的表面 僅將智能萬用鍋連接上接 地的電源插座。務必確保 插頭已穩固插入電源 插座。
- 如插頭、電源線、內鍋、
- 密封圈或機身受損,切勿 使用本產品。
- 本產品並不適合身體、感 覺或心智能力低下人仕 包括兒童),或缺乏知

識及經驗人仕使用,除非

該人仕已受其他負責其安

全之人仕就使用本產品的

兒童應受監督以確保他們

請勿讓電源線懸掛於放置

在本產品的桌面或工作檯

將插頭插入電源插座前,

確保加熱元件及內鍋外部

拔除產品電源插頭或使用

控制按鍵前,請先將雙手

應定期檢查壓力調節器內

的蒸氣管道,以確保它們

將本產品接電前,請確保

壓力未完全降低前,請勿

如果頂蓋發生大量空氣或

蒸汽洩漏,請勿使用

煲湯或者煮粘性液體時

請勿將壓力調節器調至排

氣位置,否則液體可能會

由調壓閥噴出。請等候直

至壓力自然釋放且浮動閥

掉落再打開頂蓋。

插座乾凈且乾爽。

不會以本產品玩耍。

監督或指導。

邊緣。

擦乾。

清潔乾爽。

不被堵塞。

打開頂蓋。

本產品。

注意

請勿使用任何其他廠商製 造而非 Philips 特別建議 使用的配件或零件。如使 用該等配件或零件,您的 保障將會失效

請勿將產品暴露於高溫之 中,也不要放置於正在使 用或仍然燙熱的爐子或廚 具上。

請勿將產品暴露於直射陽 光下。

將產品放置於穩固、平坦 的水平表面上。

使用側面手柄移動本產 品,請勿使用頂蓋進行 移動。

當調壓閥正在釋放壓力 時,會有熱蒸汽或液體噴 出。請保持手及面部遠離 蒸汽孔。

將插頭插入電源插座並開 **啟之前,務必將內鍋放入** 本產品內。

請勿將內鍋直接放置在開 放火源上煮食物。

如內鍋變形,則請勿 使用。

請確保密封圈清潔並處于 良好狀態

產品運作期間,可接觸的 表面或會變熱。接觸表面 時請額外小心。

煲煮期間或打開頂蓋時 注意浮動閥及調壓閥噴出 的熱蒸汽。將雙手及臉部 遠離本產品,以免受蒸氣 湯傷。

產品運作時,請勿將其抬 起或移動

請勿超過內鍋註明的最高 水位,以免溢出。

**煲煮時請勿將廚具放置於** 內鍋裡。

僅使用隨附的廚具。避免 使用尖銳的廚具。

為了避免刮花,不建議運 司甲殼類或貝類烹調材

料。烹調前取下硬殼 請勿將磁性物質放在蓋

上。請勿在磁性物質附近 使用本產品

清潔或移動本產品之前 務必讓本產品冷卻至 室溫。

使用後請清潔本產品。請 勿將本產品放在洗碗機內 清洗。

如長時間不使用本產品 務必拔除插頭。

如不當使用本產品、使用 本產品作專業或半專業用 途,或沒有按照本安全手 冊的說明使用,保用將會 無效,而 Philips 拒絕承 擔任何造成的損毀。 訪問 www.philips.com/ support 以下載用戶 手冊。

# 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 包裝盒內容(圖1) 主機 雷源線 飯勺 湯勺 蒸盤 量杯 用戶手冊 食譜手冊 保用證

## 3 概覽(圖1)

## 產品概要

1	蓋子把手	8	控制面板
2	頂蓋	9	加熱元件
3	可拆式內蓋	10	電源插座
D	密封圈	1	鎖銷
5	水位顯示	12	浮動閥
6	側手柄	(13)	調壓閥
0	內鍋	14)	安全閥

#### 控制鍵概覽

-			
15	加熱顯示	25	增加按鈕
16	電源顯示	26	烹調時間按鈕
17	慢速烹調按鈕(低溫)	27	烤焗按鈕
18	慢速烹調按鈕(高溫)	28	乳酪按鈕
(19)	嫩煎/輕煎按鈕(低溫)	29	顯示屏幕
20	嫩煎/輕煎按鈕(高溫)	30	炆煮按鈕
21	預設定時按鈕	31	啟動/重新加熱按鈕
22	減少按鈕	32	保溫顯示
23	壓力烹調按鈕	33	壓力維持顯示
24	取消/保溫按鈕	34	啟動壓力顯示
	•		

#### 功能概覽

壓力烹調功能			
烹調功能	預設壓力維持 時間(分鐘)*	。 壓力維持時間調校範圍 ( 分鐘 )	
湯水	20	25-59	
意大利燴飯	14	不可調校	
飯	14	不可調校	
蒸煮	10	5-59	
肉類/家禽	15	12-59	
自設	2	2-59	
烹調功能	預設烹調時間#	烹調時間調校範圍	
慢速烹調(低溫)	6 小時	2 - 12 小時	
慢速烹調(高溫)	6 小時	2 - 12 小時	
嫩煎/輕煎(低 溫)	2 分鐘	2 分鐘 - 2 小時	
嫩煎/輕煎 ( 高 溫 )	2 分鐘	2 分鐘 - 2 小時	
炆煮	1小時	20 分鐘 - 10 小時	
乳酪	8 小時	6 - 12 小時	
烘焗	45 分鐘	10 - 59 分鐘	
重新加熱	25 分鐘	8 - 25 分鐘	

\*在達到烹調壓力後,壓力維持時間會開始倒數。 #使用一般烹調功能時,在達到設定的溫度後,烹調時

## 4 使用智能萬用鍋

#### 首次使用前

- 1 除下產品的所有包裝。
- 2 從內鍋取出所有配件。 3 首次使用前,請徹底清潔智能萬用鍋各個部件(請參 閱「清潔與保養」章節 )

是提示

開始使用智能萬用鍋前,確保所有部件完全乾透。

#### 烹調前準備(圖2)

- 使用智能萬用鍋烹調食物前,請遵從以下準備步驟 1 拿住蓋子把手,向逆時針方向旋轉,直至頂蓋不能再 轉動,然後拉起頂蓋。
- 2 拿出智能萬用鍋的內鍋,將預先洗好的食物放進內
- 3 擦乾內鍋外部,然後將其放回智能萬用鍋。 4 將頂蓋放在智能萬用鍋上,並向順時針方向旋轉。頂 蓋穩妥鎖好後,您將會聽到「喀嗒」聲。

## ┣, 提示

- 確保密封圈穩妥安裝於可拆式內蓋的邊緣上。
- 確保調壓閥和浮動閥清潔而且暢通無阻。 確保內鍋外部乾爽清潔,加熱元件上沒有異物。
- 檢查內鍋與加熱元件適當接合。

## 烹調食物(圖3)

- 提示
- 請勿在內鍋內注入少於 1/3 或多於 2/3 滿的食物 和液體

為延時烹調預設時間(圖4)

1 選擇烹調功能後,按預設定時按鈕。

→小時單位開始在螢幕上閃爍。

→分鐘單位開始在螢幕上閃爍。

3 設定好小時單位後,再按預設定時按鈕。

6 按啟動/重新加熱按鈕以開始烹調程序

7 經過預設時間後,智能萬用鍋將自動開始烹調

預設功能在以下模式中並不適用:嫩煎/輕煎

請勿在烹調時拆卸壓力調節器。必須將智能萬用

鍋的插頭從電源插座拔出,並等待壓力降低至合

(高溫及低溫)、重新加熱和保溫。

安裝和拆卸壓力調節器

適水平後,方可拆卸壓力調節器。

1 將下方的螺絲旋回至壓力調節器上。

等待智能萬用鍋完全冷卻才清潔。

1 向逆時針方向旋開下方的螺絲,使其鬆脫。

2 確保壓力調節器對準密封位置(◎),並將其放回

必須將智能萬用鍋的插頭從電源插座拔出,方可

確保清除所有黏在智能萬用鍋上的食物殘渣

這需要釋放壓力。

浮動閥卡在上方位置

密封圈並未穩妥安裝好

浮動閥卡在上方位置

沒有裝好密封圈

密封圈下黏有食物殘渣。

智能萬用鍋內的壓力水平

密封圈下黏有食物殘渣

食物和水低於最低水平。

蓋子或調壓閥有洩漏情況。

蓋子沒有正確關好

密封圈已經破損。

內鍋的壓力過高。

智能萬用鍋故障。

失常。

拆卸壓力調節器(圖5)

2 拉出螺絲,拿出壓力調節器

安裝壓力調節器(圖6)

3 向順時針方向旋緊螺絲。

5 清潔與保養

2 按 + 或 — 以設定小時單位

4 按 + 或 - 以設定分鐘按鈕。

5 按預設定時按鈕確定預設時間

長可達 24 小時。

- 提示

▲ 警告

至蒸汽閥

- 提示

內部

加熱元件

開始清潔。

頂蓋內部和機身

用擰乾的濕布擦拭。

9 故障排除

在國家的顧客服務中心

烹調後打開蓋子時遇到

關閉蓋子時遇到困難。

蓋下有洩漏情況。

浮動閥處有洩漏情況。

智能萬用鍋開始加壓後

螢幕將會顯示 E1、E2 或

浮動閥並不上升。

螢幕將會顯示 E3。

用擰乾的濕布擦拭

您可以為不同烹調功能預設延時烹調時間. 預校時間最

- 如食物在烹調時會膨脹,則請勿在內鍋內注入多 於 1/2 滿的食物和液體 煮飯時,請遵從內鍋內部註明的水量。您可根據
- 不同米的類型及自己的喜好調節水位。請勿超出 內鍋內部註明的最高水量
- 確保頂蓋的浮動閥在烹調前降下 烹調程序開始後,您可按取消/保溫按鈕停止目前
- 工作,本產品將轉到待機模式。

## 壓力烹調

- 1 請遵從「烹調前準備」內所述的步驟。
- 2 將壓力調節器調至密封。 3 將插頭插入電源插座
- ➡電源指示燈開始閃爍
- 4 按下壓力烹調按鈕以選擇一項壓力烹調功能:湯 意大利燴飯、飯、蒸煮、肉類/家禽或自設。 →預設的壓力維持時間在螢幕上顯示。

#### = 提示

- 意大利燴飯和飯的壓力維持時間並不可調校。
- 5 如需設定不同的壓力維持時間,請按烹調時間按鈕
- 6 按 + 或 以設定壓力維持時間
- 7 按啟動/重新加熱按鈕以開始烹調程序 8 當智能萬用鍋到達亨調壓力時
- ▶壓力維持指示燈發亮 9 經過壓力維持時間後,智能萬用鍋會自動調至保溫 植式。
- →保溫指示燈(保溫)亮起。
- 10 將壓力調節器調至排氣。 ➡智能萬用鍋開始釋放壓力
- →壓力降低至合適水平後,浮動閥會下降。
- 11 拿住頂蓋把手,向逆時針方向旋轉蓋子,直至不能再 轉動,然後拉起頂蓋

## -

- 烹調湯或糊狀液體時,請勿將壓力調節器調至排 氣位置釋出壓力,否則液體可能從調壓閥噴出。 等待壓力自然釋出以及浮動閥降下後,方可打開 頂蓋
- 壓力維持計時器會在達到烹調壓力後開始倒數。 完成烹調,並釋放壓力後,您可以按下取消按鈕
- (保温/取消),並在不使用,或需關閉保溫功能 時,將智能萬用鍋的插頭從電源插座拔出。

## 一般烹調

## ┣━ 提示

- 進行一般烹調時,您無需加水進內鍋亦可烹調 食物。在此情況中,請確保將壓力調節器調至
- 烤焗。
- 在使用嫩煎/輕煎模式烹調食物的整段期間, 必須將頂蓋打開。
- 如要選擇重新加熱功能,請在本產品處於備用模 式時按啟動/重新加熱按鈕

如需以正常壓力烹調食物,請按烹調按鈕,並選擇慢速 烹調、嫩煎/輕煎、炆煮,乳酪或烤焗。

1 請遵從「烹調前準備」內所述的步驟。 2 將壓力調節器調至烤焗或密封

- 使用慢速烹調、炆煮和乳酪模式時,請將壓力調 節器調至密封
- · 使用烤焗模式時,請將壓力調節器調至烤焗 3 將插頭插入電源插座
- →電源指示燈(電源)開始閃爍
- 4 按下所需烹調功能按鈕,以選擇烹調模式 5 如需設定不同的烹調時間,請按烹調時間按鈕。
- →烹調時間在螢幕上閃爍。
- 6 按 + 或 以設定烹調時間
- 7 按啟動/重新加熱按鈕以開始烹調程序。
- 8 經過烹調時間後,智能萬用鍋會自動調至保溫或待機 模式
- 9 將壓力調節器調至排氣。
- 10 拿住頂蓋把手,向逆時針方向旋轉蓋子,直至不能再 轉動,然後拉起頂蓋

2 個中型蘋果,去皮、去芯,切成 8 塊。

動/重新加熱 按鈕。關閉蓋子。

1 將人造牛油與糖混在一起,加入雞蛋,徹底攪拌好。

加入麵粉、發酵粉和杏仁粉,將混合物攪拌至糊狀。

2 在內鍋的底部和側面塗油,將混合物放入鍋中,並使

合物上面,並將其輕輕按入混合物內。撒上肉桂。

3 按烤焗按鈕,將烹調時間設定為 50 分鐘,然後按啟

混合物的頂部變得平滑,成一水平線。將蘋果放在混

#### 烤焗食譜

#### 榛子蘋果蛋糕

- 材料 ・ 190 克人造奶牛油
- ・190 克麵粉
- ・200 克糖
- · 3/4 茶匙發酵粉 肉桂 100 克杏仁粉

・2隻中型雞蛋

混入楓糖漿。

80 毫升楓糖漿

用擰乾的濕布清除食物殘渣。

密封圈

外部

配件

6 規格

標準輸出功率

標準容量

保溫溫度

- 提示

插頭。

7 環境

調壓閥

等待浮動閥降下。

等待浮動閥降下

内蓋

等待溫度下降至室溫

型號

**፲**蓋表面和機身外部:

調壓閥和浮動閥

用沾有皂水的濕布擦拭

內蓋

· 移除可拆式內蓋。放入溫水浸泡,用海綿清潔。

· 放入溫水浸泡,用海綿清潔

僅用乾透的軟布擦拭控制面板,

確保清除所有黏在調壓閥和浮動閥的食物殘渣

· 拆下壓力調節器,放入溫水浸泡,用海綿清潔。 清除所有黏在調壓閥和浮動閥的食物殘渣。

量杯、蒸盤、飯勺、湯勺和內鍋 
 ・放入熱水浸泡
 ・用海綿清潔

> HD2137 1000瓦 6.0 公升 60-80攝氏度

如長時間不使用本產品,務必拔除本產品的

本產品使用壽命結束時,請勿與一般家庭廢棄物一併丟 棄。請將該產品送至政府指定的回收點或進行回收 此舉能為環保盡一份心力。

8 保障及服務 如果您需要服務或資訊,或如有任何問題,請瀏覽

Philips 網站 www.philips.com 或聯絡您所在國家/地 逼的 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

若智能萬用鍋無法正確運作,或烹飪效率不佳,請參照下表。若您無法解決問題,請聯絡 Philips 服務中心或您所

浮動閥 將壓力調節器調至「排氣」。 將壓力調節器調至「排氣」。 確保密封圈穩妥安裝於頂蓋內的邊緣。 浮動閥擋住了鎖銷。拉下浮動閥,讓它不會擋住鎖 將密封圈正確安裝於內蓋。 移除密封圈,進行清潔並更換。 打開後再關上蓋子,確保穩妥關上 在此情況下,安全閥將會釋放蒸汽。請攜帶本產品前 往 Philips 經銷商或 Philips 認可的服務中心。 請更換浮動閥上的密封圈。 移除密封圈,進行清潔並更換。 添加食物或水。確保內鍋內有足夠的食物和水。 將產品送交 Philips 服務中心處理。 將產品送交 Philips 服務中心處理