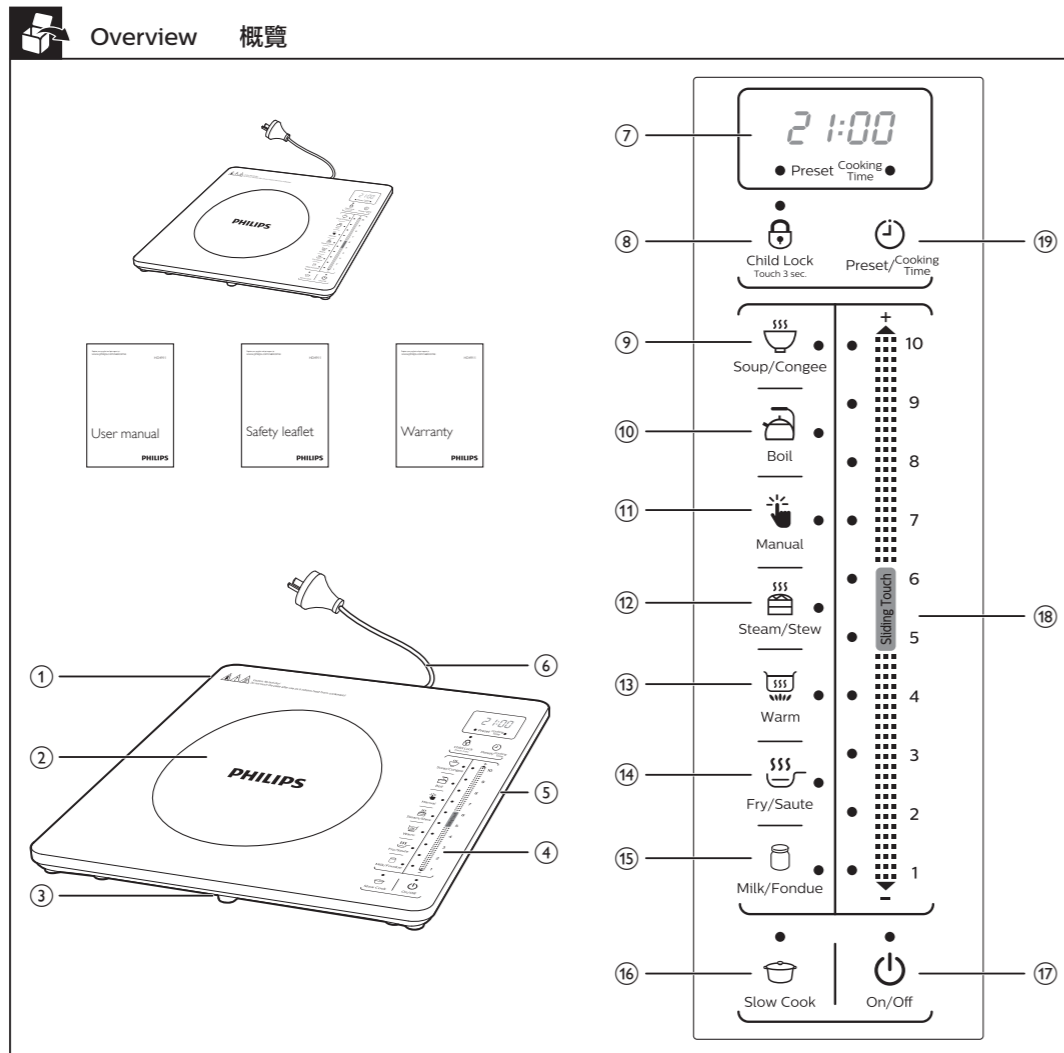
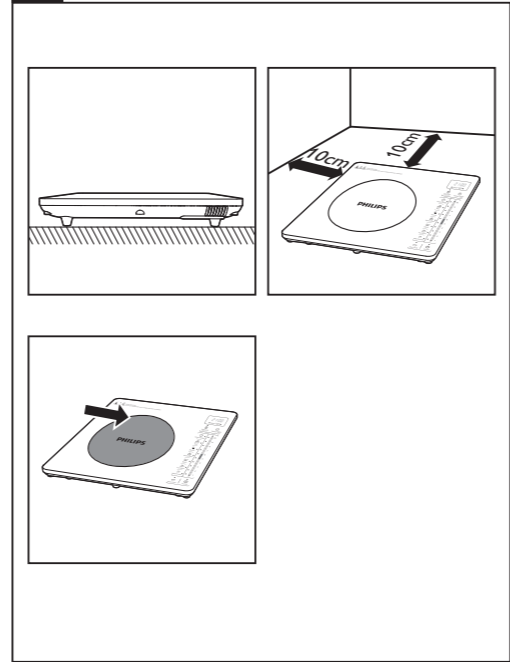


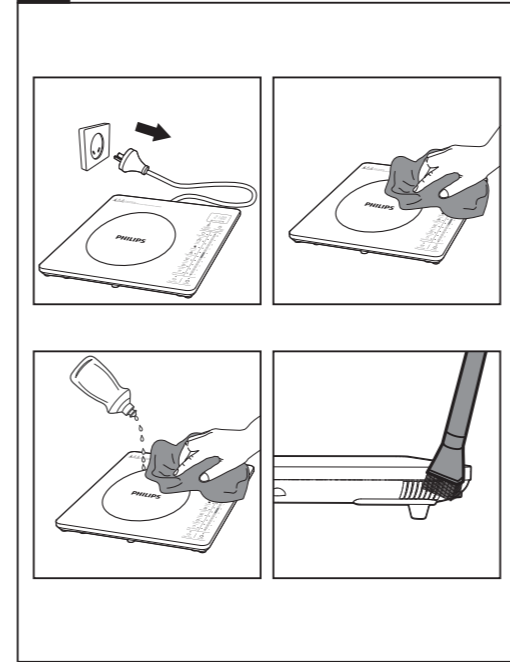
EN User manual ZH-T 使用手冊



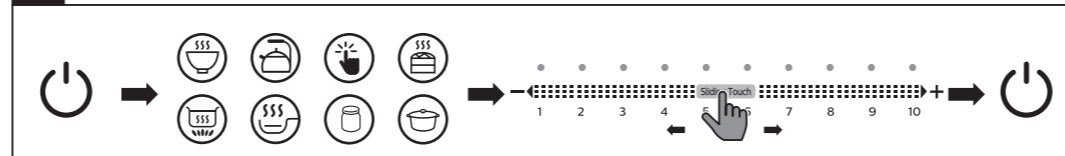
**i Preparing for use 準備使用**



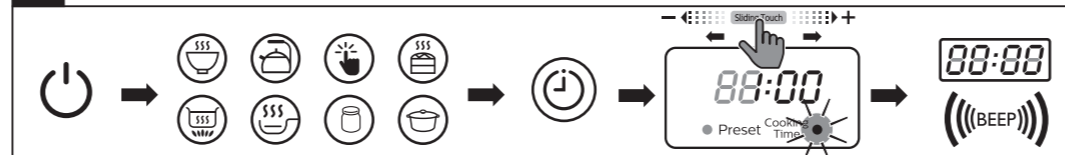
**Cleaning 清潔**



**Using the induction cooker 使用電磁爐**



**Using the timer 使用定時功能**



**Preset time for delayed cooking 預約時間延時烹飪**



**English**

**1 Your induction cooker**

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](http://www.philips.com/welcome).

**2 What's in the box**

- Induction cooker main unit
- Important information leaflet
- Magnet
- Warranty card
- User manual
- Free carry bag

**Overview**

① Cooking plate	④ Control panel
② Cooking zone	⑤ Air outlets
③ Air inlet	⑥ Power cord

**Controls overview**

⑦ Display screen	⑭ Fry/Saute
⑧ Child Lock	⑮ Milk/Fondue
⑨ Soup/Congee	⑯ Slow Cook
⑩ Boil	⑰ On/Off
⑪ Manual	⑱ Power Slider
⑫ Steam/Stew	⑲ Preset/Cooking Time
⑬ Warm	

**3 Before first use**

Remove all packaging materials from the induction cooker.

**Preparing for use**

- Place the appliance on a dry, stable and level surface.
- Make sure there is at least 10cm free space around the appliance to prevent overheating.
- Always place the cookware on the cooking zone during cooking.
- Make sure you use cookware of the correct types and sizes (see Fig 1).
- Put the plug of the appliance in the wall outlet.
  - ECO is displayed on the screen and the On/Off icon (⏻) blinks.
  - The appliance is in standby mode.
- Touch the On/Off icon (⏻), and then choose a cooking mode. You can adjust the timer by using the slider.

**Recommended types and sizes of cookware**

Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom

**4 Using the induction cooker**

There are eight cooking modes: **Soup/Congee** (🍲), **Boil** (🍲), **Manual** (👆), **Steam/Stew** (🍲), **Warm** (🍲), **Fry/Saute** (🍳), **Milk/Fondue** (🍲) and **Slow Cook** (🍲).

- Follow the steps in "Preparing for use".
- Touch the On/Off icon (⏻), the On/Off indicator lights up.
- Touch the cooking icons to choose the desired cooking mode. The corresponding indicator lights up and the induction cooker starts working in the selected mode.
- When the cooking is finished, touch the On/Off icon (⏻) to switch off the appliance.
- Unplug the induction cooker after the fan stops working.

**Warning**

- Once you have finished your cooking put the induction cooker in standby mode and wait for the fan to completely stop before disconnecting the induction cooker from main power. Failing to do so can cause damages to the induction cooker.

**Note**

- During cooking, you can change the power level by moving your fingers up and down on the power slider.
- In **Soup/Congee** (🍲), **Boil** (🍲), **Soup** (🍲), **Steam/Stew** (🍲), and **Milk/Fondue** (🍲) modes, the cooking power automatically changes for better cooking result.

**Default cooking time and temperature**

Refer to below table for the default cooking time and temperature of different cooking modes.

Cooking mode	Cooking temperature	Default cooking power
Soup/Congee (🍲)	100°C	1000W (0-3 mins)
		1600W (3-15 mins)
		1000W (15-20 mins)
		400W (20-60 mins)
		100W (60 mins onwards)

Cooking mode	Cooking temperature	Default cooking power
Boil (🍲)	100(±20)°C	Starts with 1800W. When the water temperature reaches 80±20°C, the power drops to 1000W. After the preset cooking time or the timer(if set) has elapsed, the appliance turns off automatically.
Manual (👆)	100(±20)°C	1800W
Steam/Stew (🍲)	100(±20)°C	1800W (0-5 mins)
		1400W (5-15 mins) When water is brought to boil, the power drops to 1000W. 100W (15 mins onwards)
Warm (🍲)	160(±20)°C	1000W
Fry/Saute (🍳)	200(±20)°C	1200W
Milk/Fondue (🍲)	60(±20)°C	800W
Slow Cook (🍲)	100(±20)°C	1800W (0-3 mins)
		1600W (3-15 mins)
		1400W (15-25 mins)
		400W (25 mins onwards)

Cooking mode	Default cooking time	Timer
Soup/Congee (🍲)	3 hrs	1-120 mins
Boil (🍲)	20 mins	0-1 hr
Manual (👆)	1 hr	4 hrs
Steam/Stew (🍲)	1 hr	1-120 mins
Warm (🍲)	2 hrs	1-120 mins
Fry/Saute (🍳)	2 hrs	1-120 mins
Milk/Fondue (🍲)	20 mins	/
Slow Cook (🍲)	6 hrs	1-600 mins

**Note**

- Depending on the cookware being used or the ingredients in the cookware, the actual cooking temperature may be different.
- The core temperature setting is displayed on the screen for **Fry/Saute** (🍳) function, this is normal.

