

PHILIPS

HD5850





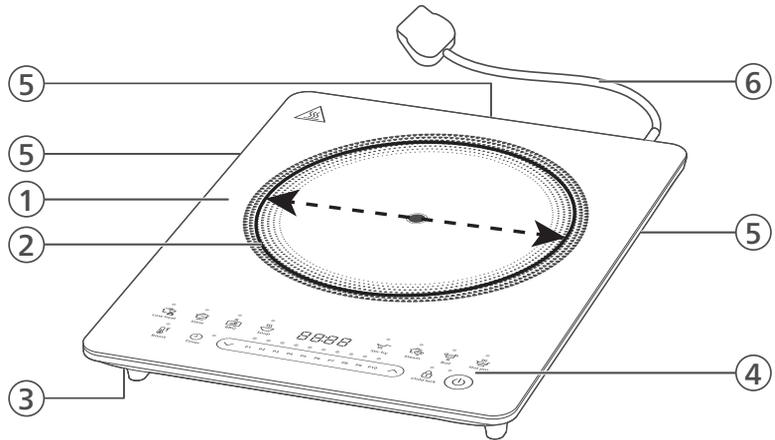
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Introduction

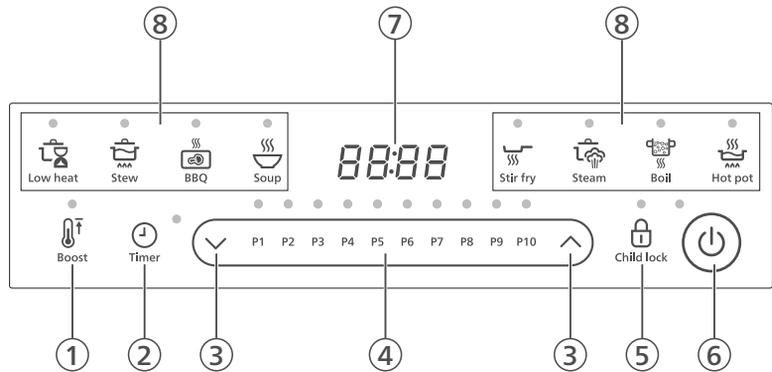
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General description



- 1 Cooking plate
- 2 Cooking zone (heating zone)
 - Cooking Zone Diameter: Ø 218 mm
 - For optimal heating performance and safety, always use cookware that matches the size of the cooking zone.
- 3 Air inlet
- 4 Control Panel
- 5 Air outlets
- 6 Power cord



Control Panel

- 1 Boost button
- 2 Timer Button
- 3 Increase \wedge and decrease \vee button
- 4 Power level
- 5 Child lock button
- 6 ON/OFF button
- 7 Status display
- 8 Preset cooking mode buttons

Preparing for use

- 1 Place the appliance on a dry, stable and level surface.
- 2 Make sure there is at least 10cm free space around the appliance to prevent overheating.
- 3 Always place the cookware on the cooking zone during cooking.
- 4 Make sure you use cookware of the correct types and sizes (see the tables below).

Choosing the proper cookware

Use cookware that meets below requirements:

Material	Cookware with a bottom made of iron or magnetic stainless steel
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Shape	Cookware with a flat bottom
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Do not use cookware described as below:

Material	Cookware with a bottom made of non-iron metal, heat resistant glass pots, ceramic, glass, aluminum or copper.
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8 English

Shape	Cookware with a concave or convex bottom
Size	Cookware with a bottom diameter of less than 12 cm or more than 26 cm

Using the appliance

Cooking power level

P1	P2	P3	P4	P5	P6	P7	P8	P9	P10
120W	300W	500W	800W	1000W	1200W	1400W	1600W	1800W	2000W

Cooking modes

Cooking modes	Default Cooking Power	Default Cooking Time	Adjustable Cooking Power	Adjustable Cooking Time
Low heat	P3	120 min	P1-P4	1-180 min
Stew	P5-P3-P2	120 min	P1-P10	1-180 min
BBQ	P6	60 min	P1-P10	1-180 min
Soup	P8-P5-P6-P2	120 min	P1-P10	1-180 min
Stir Fry	P9	60 min	P1-P10	1-180 min
Steam	P10-P6-P5	60 min	P1-P10	1-180 min
Boil	P10	15 min	P1-P10	1-180 min
Hot Pot	P10	120 min	P1-P10	1-180 min
Boost	b	60 min	P1-P10	1-180 min
Manual mode		60 min	P1-P10	1-180 min

Cooking Mode Usage

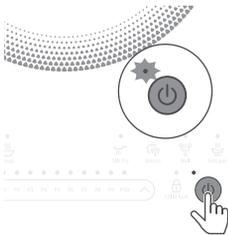
Low Heat	Used for gentle cooking or keeping food warm over extended periods. Ideal for delicate dishes and maintaining serving temperature.
Stew	Used for slow-cooked dishes like stews and braises. Follows several automatic power stages but allows manual power changes for recipe customization.
BBQ	Suitable for grilling meats and vegetables on the pan or cookware. Power is manually adjustable and remains consistent for even cooking.
Soup	Used for making soup with automatic power adjustments to maintain optimal simmering and flavor extraction. Follows several automatic power stages.

Stir Fry	Used for stir-frying with high heat and quick cooking. Power can be freely adjusted to suit different ingredients and techniques.
Steam	Used for steaming vegetables, seafood, and other items while preserving nutrients and texture.
Boil	Used for boiling water or food items. Starts at default power and allows manual adjustment of temperature and time for precise cooking.
Hot Pot	Used for hot pot meals with high initial power. Allows manual adjustment to maintain boiling and accommodate various ingredients.
Boost	Provides high heat quickly for searing or rapid cooking. Suitable for tasks requiring immediate high temperature.
Manual Mode	Allows manual setting of power level using increase or decrease buttons. Suitable for users who prefer full control over cooking settings.

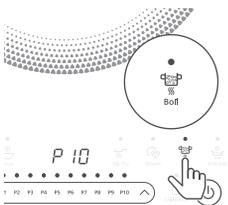
Using the preset cooking modes

There are eight preset cooking modes: Low Heat, Stew, BBQ, Soup, Stir fry, Steam, Boil and Hot pot.

- 1 Follow the steps in "Preparing for use".
- 2 Press the ON/OFF button to switch on the appliance.
 - The ON/OFF indicator lights up.

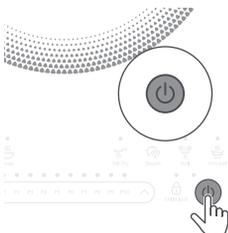


- 3 Press the button of the desired cooking mode.
 - The corresponding indicator lights up.
 - To increase or decrease cooking power, press \wedge or \vee .
 - The appliance starts working in the selected mode.



- 4 When the cooking is finished, press the ON/OFF button to switch off the appliance.
- 5 Unplug the appliance after the fan stops working.

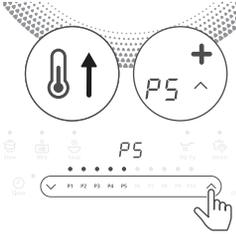
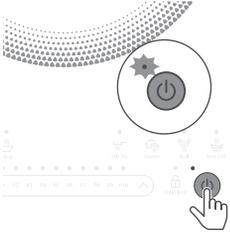
During cooking, you can change the power level by pressing the increase and decrease button.



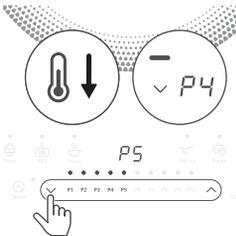
The time for induction cooking may be less than the time taken on a gas stove. Make sure that you keep all the ingredients you need ready before you start cooking.

Using the manual cooking mode

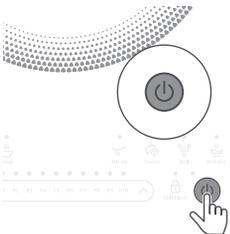
- 1 Follow the steps in "Preparing for use".
- 2 Press the ON/OFF button to switch on the appliance.
 - The ON/OFF indicator lights up.



- 3 Press ^ and v to increase or decrease the cooking power.
 - The appliance starts working at the selected cooking power.



- 4 When the cooking is finished, press the ON/OFF button to switch off the appliance.
- 5 Unplug the appliance after the fan stops working.



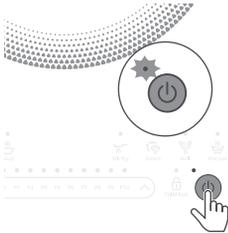
Using the Timer function

You can use the **Timer** button to decide how much time you want the appliance to work at different cooking modes.

1 Follow the steps in "Preparing for use".

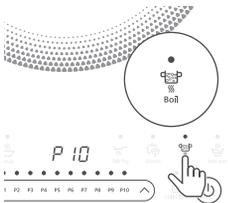
2 Press the ON/OFF button.

- The ON/OFF indicator lights up.



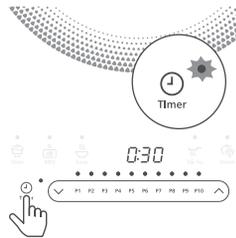
3 Press the button of the desired cooking mode.

- The corresponding indicator lights up.



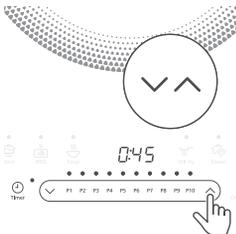
4 Press the **Timer** button.

- The timer indicator lights up.

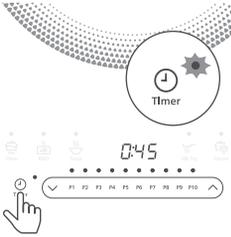


5 Press **^** and **∨** to adjust the cooking time.

- Short press: increase or decrease by 1 minute.
- Long press: increase or decrease in 5-minute increments.



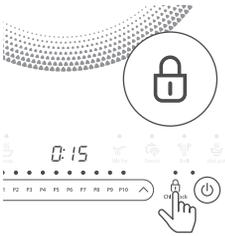
12 English



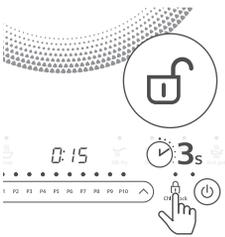
- 6 Press the **Timer** button again to confirm your selection.
 - The appliance starts working in the selected mode after the cooking time is set.

Using the Child lock function

You can use the **Child Lock** button to lock the control panel to prevent accidental operation.



- 1 Press the **Child Lock** button during any cooking mode or after cooking to activate the lock.
- 2 When the Child Lock is on, you can still use the ON/OFF button. All other buttons are disabled to prevent accidental use.



- 3 To deactivate this function, press and hold the **Child Lock** button for 3 seconds until the lock is released.

Cleaning

Unplug the appliance 3 minutes after the cooking is finished and let it cool down.

Clean the appliance with a damp cloth and, if necessary, with some mild cleaning agent.

Do not unplug the appliance before the fan stops working.

Never immerse the appliance in water nor rinse it under the tap.

Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.

Do not put vinegar on the cooking plate.

Maintenance

Improper use can lead to scratches on the cooking plate. To avoid discoloring and scratches, use the appliance according to the instructions in this user manual and always clean the appliance and cookware properly after use.

Storage

Do not place heavy objects on the cooking plate as it is breakable.

Do not store the appliance in a hot place, for example near a cooker.

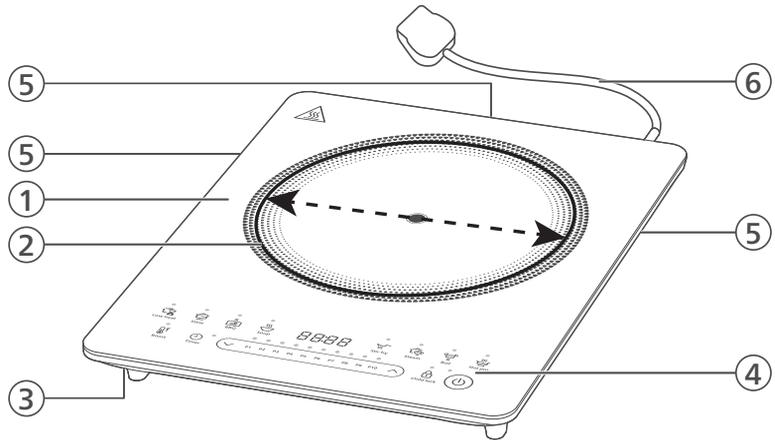
If you are not going to use the appliance for a longer period of time, store the appliance in a cool and dry place.

Giới thiệu

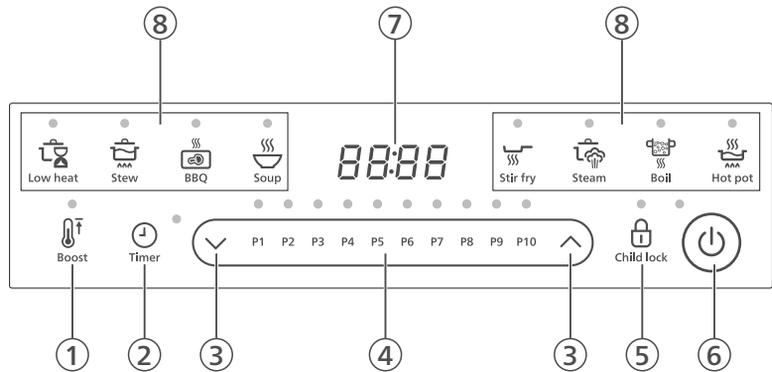
Chúc mừng bạn đã mua hàng và chào mừng bạn đến với Philips!

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Mô tả chung



- 1 Mặt bếp
- 2 Vùng nấu (vùng làm nóng)
 - Đường kính vùng nấu: Ø 218 mm
 - Để đảm bảo làm nóng hiệu quả và an toàn, luôn sử dụng dụng cụ nấu có đường kính đáy từ 12-26 cm.
- 3 Cửa hút gió
- 4 Bảng điều khiển
- 5 Cửa thoát gió
- 6 Dây điện



Bảng điều khiển

- 1 Nút tăng cường
- 2 Nút hẹn giờ
- 3 Nút tăng ^ và giảm v
- 4 Mức công suất
- 5 Nút khóa trẻ em
- 6 Nút BẬT/TẮT
- 7 Màn hình trạng thái
- 8 Các nút chế độ nấu cài đặt sẵn

Chuẩn bị sử dụng

- 1 Đặt thiết bị trên bề mặt khô ráo, chắc chắn và bằng phẳng.
- 2 Đảm bảo có ít nhất 10cm khoảng trống xung quanh thiết bị để tránh quá nhiệt.
- 3 Luôn đặt dụng cụ nấu lên vùng nấu trong suốt quá trình nấu.
- 4 Đảm bảo bạn sử dụng dụng cụ nấu đúng loại và kích cỡ (xem bảng bên dưới).

Chọn dụng cụ nấu phù hợp

Sử dụng dụng cụ nấu đáp ứng các yêu cầu sau:

Chất liệu	Dụng cụ nấu có đáy làm bằng sắt hoặc thép không gỉ từ tính
Hình dạng	Dụng cụ nấu có đáy phẳng
Kích thước	Dụng cụ nấu có đường kính đáy từ 12-26 cm

Không sử dụng dụng cụ nấu được mô tả như sau:

Chất liệu	Dụng cụ nấu có đáy làm bằng kim loại không chứa sắt, nồi thủy tinh chịu nhiệt, gốm sứ, thủy tinh, nhôm hoặc đồng.
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16 Tiếng Việt

Hình dạng Dụng cụ nấu có đáy lõm hoặc lồi

Kích thước Dụng cụ nấu có đường kính đáy nhỏ hơn 12 cm hoặc lớn hơn 26 cm

Sử dụng thiết bị

Mức công suất nấu

P1	P2	P3	P4	P5	P6	P7	P8	P9	P10
120 W	300 W	500 W	800 W	1000W	1200 W	1400 W	1600 W	1800 W	2000 W

Chế độ nấu

Chế độ nấu	Công suất nấu mặc định	Thời gian nấu mặc định	Công suất nấu có thể điều chỉnh	Thời gian nấu có thể điều chỉnh
Lửa nhỏ	P3	120 phút	P1-P4	1–180 phút
Hầm	P5-P3-P2	120 phút	P1-P10	1–180 phút
BBQ	P6	60 phút	P1-P10	1–180 phút
Xúp	P8-P5-P6-P2	120 phút	P1-P10	1–180 phút
Xào nhanh với lửa lớn	P9	60 phút	P1-P10	1–180 phút
Hấp	P10-P6-P5	60 phút	P1-P10	1–180 phút
Luộc	P10	15 phút	P1-P10	1–180 phút
Lẩu	P10	120 phút	P1-P10	1–180 phút
Tăng cường	b	60 phút	P1-P10	1–180 phút
Chế độ thủ công		60 phút	P1-P10	1–180 phút

Chế độ nấu Cách sử dụng

Lửa nhỏ	Dùng để nấu chậm ở nhiệt độ thấp hoặc giữ ấm thức ăn trong thời gian dài. Lý tưởng cho các món ăn tinh tế và duy trì nhiệt độ món ăn.
Hầm	Dùng cho các món hầm chậm như món kho và món om. Tự động điều chỉnh nhiều mức công suất nhưng cho phép thay đổi công suất thủ công để tùy chỉnh công thức.
BBQ	Thích hợp để nướng thịt và rau củ trên chảo hoặc dụng cụ nấu nướng. Công suất có thể điều chỉnh thủ công và duy trì ổn định để nấu chín đều.
Xúp	Dùng để nấu xúp với tính năng tự động điều chỉnh công suất để duy trì độ sôi liu liu tối ưu và chiết xuất hương vị. Tuân theo nhiều mức công suất tự động.

Xào nhanh với lửa lớn	Dùng để xào với nhiệt độ cao và nấu nhanh. Có thể điều chỉnh công suất dễ dàng để phù hợp với các nguyên liệu và kỹ thuật nấu khác nhau.
Hấp	Dùng để hấp rau củ, hải sản và các thực phẩm khác, giúp giữ nguyên chất dinh dưỡng và kết cấu.
Luộc	Dùng để luộc nước hoặc thức ăn. Khởi động ở công suất mặc định và cho phép điều chỉnh nhiệt độ và thời gian thủ công để nấu chín chính xác.
Lẩu	Dùng cho các món lẩu với công suất ban đầu cao. Cho phép điều chỉnh thủ công để duy trì độ sôi và phù hợp với nhiều loại nguyên liệu.
Tăng cường	Cung cấp nhiệt độ cao nhanh chóng để áp chảo hoặc nấu nhanh. Thích hợp cho các món ăn cần nhiệt độ cao ngay lập tức.
Chế độ thủ công	Cho phép điều chỉnh mức công suất thủ công bằng các nút tăng hoặc giảm. Thích hợp cho người dùng muốn kiểm soát hoàn toàn các cài đặt nấu ăn.

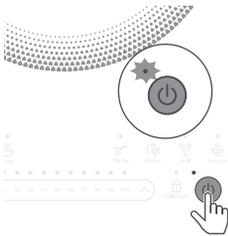
Sử dụng các chế độ nấu cài đặt sẵn

Có tám chế độ nấu cài đặt sẵn: Lửa nhỏ, Hầm, BBQ, Xúp, Xào nhanh với lửa lớn, Hấp, Luộc và Lẩu.

1 Làm theo các bước trong phần "Chuẩn bị sử dụng".

2 Nhấn nút BẬT/TẮT để bật thiết bị.

- Đèn báo BẬT/TẮT sẽ sáng lên.

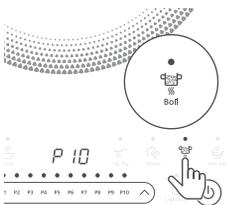


3 Nhấn nút chế độ nấu mong muốn.

- Đèn báo tương ứng sẽ sáng lên.

- Để tăng hoặc giảm công suất nấu, nhấn ^ hoặc v.

- Thiết bị sẽ bắt đầu hoạt động ở chế độ đã chọn.

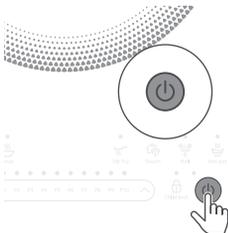


4 Khi quá trình nấu hoàn tất, nhấn nút BẬT/TẮT để tắt thiết bị.

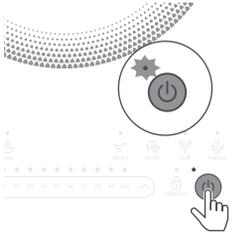
5 Rút phích cắm thiết bị sau khi quạt ngừng hoạt động.

Trong khi nấu, bạn có thể thay đổi mức công suất bằng cách nhấn nút tăng và giảm.

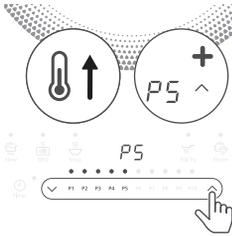
Thời gian nấu bằng bếp từ có thể ngắn hơn so với bếp ga. Hãy đảm bảo rằng bạn đã chuẩn bị sẵn tất cả các nguyên liệu cần thiết trước khi bắt đầu nấu.



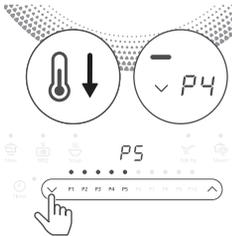
Sử dụng chế độ nấu thủ công



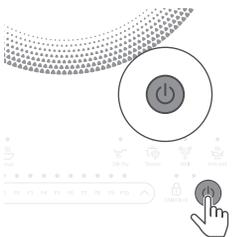
- 1 Làm theo các bước trong phần “Chuẩn bị sử dụng”.
- 2 Nhấn nút BẬT/TẮT để bật thiết bị.
 - Đèn báo BẬT/TẮT sẽ sáng lên.



- 3 Nhấn ^ và v để tăng hoặc giảm công suất nấu.
 - Thiết bị sẽ bắt đầu hoạt động ở công suất nấu đã chọn.



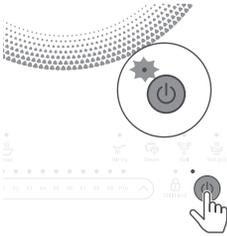
- 4 Khi quá trình nấu hoàn tất, nhấn nút BẬT/TẮT để tắt thiết bị.
- 5 Rút phích cắm thiết bị sau khi quạt ngừng hoạt động.



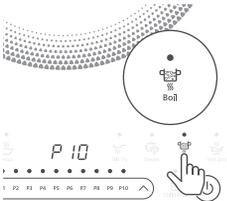
Sử dụng chức năng Hẹn giờ

Bạn có thể sử dụng nút **Timer** (Hẹn giờ) để quyết định thời gian thiết bị hoạt động ở các chế độ nấu khác nhau.

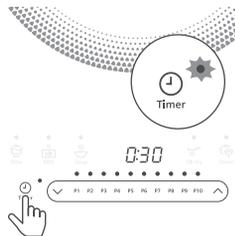
- 1 Làm theo các bước trong phần “Chuẩn bị sử dụng”.



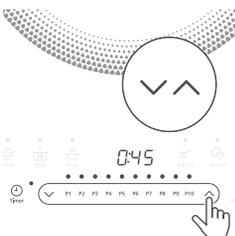
- 2** Nhấn nút **BẬT/TẮT**.
- Đèn báo **BẬT/TẮT** sẽ sáng lên.



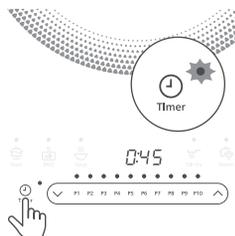
- 3** Nhấn nút chế độ nấu mong muốn.
- Đèn báo tương ứng sẽ sáng lên.



- 4** Nhấn nút **Timer** (Hẹn giờ).
- Đèn báo tương ứng sáng lên.



- 5** Nhấn **^** và **∨** để điều chỉnh thời gian nấu.
- Nhấn nhanh: tăng hoặc giảm 1 phút.
 - Nhấn giữ: tăng hoặc giảm 5 phút.

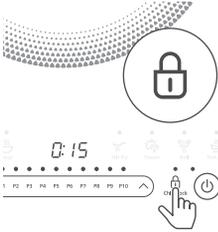


- 6** Nhấn nút **Timer** (Hẹn giờ) một lần nữa để xác nhận lựa chọn của bạn.
- Thiết bị sẽ bắt đầu hoạt động ở chế độ đã chọn sau khi thời gian nấu được thiết lập.

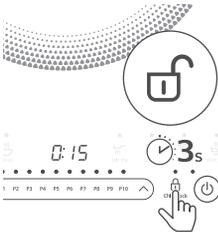
Sử dụng chức năng Khóa trẻ em

Bạn có thể sử dụng nút **Child Lock** (Khóa trẻ em) để khóa bảng điều khiển nhằm tránh thao tác ngoài ý muốn.

- 1 Nhấn nút **Child Lock** (Khóa trẻ em) trong bất kỳ chế độ nấu nào hoặc sau khi nấu xong để kích hoạt khóa.
- 2 Khi Khóa trẻ em được bật, bạn vẫn có thể sử dụng nút BẬT/TẮT. Tất cả các nút khác đều bị vô hiệu hóa để tránh sử dụng ngoài ý muốn.



- 3 Để tắt chức năng này, nhấn và giữ nút **Child Lock** (Khóa trẻ em) trong 3 giây cho đến khi khóa được nhả ra.



Vệ sinh

Rút phích cắm thiết bị 3 phút sau khi nấu xong và để thiết bị nguội.

Vệ sinh thiết bị bằng khăn ẩm và dùng một chút chất làm sạch nhẹ, nếu cần thiết.

Không rút phích cắm thiết bị trước khi quạt ngừng hoạt động.

Tuyệt đối không nhúng thiết bị vào nước hoặc rửa dưới vòi nước.

Không sử dụng miếng tẩy rửa, chất tẩy rửa có tính ăn mòn hoặc những chất lỏng mạnh như là xăng hoặc axêton để lau chùi thiết bị.

Không đổ giấm lên mặt bếp.

Bảo trì

Sử dụng không đúng cách có thể dẫn đến trầy xước trên mặt bếp. Để tránh bị đổi màu và trầy xước, hãy sử dụng thiết bị theo hướng dẫn trong sách hướng dẫn sử dụng này và luôn vệ sinh thiết bị và dụng cụ nấu đúng cách sau khi sử dụng.

Bảo quản

Không đặt vật nặng lên mặt bếp vì mặt bếp dễ vỡ.

Không cất giữ thiết bị ở nơi nóng, ví dụ như gần bếp nấu.

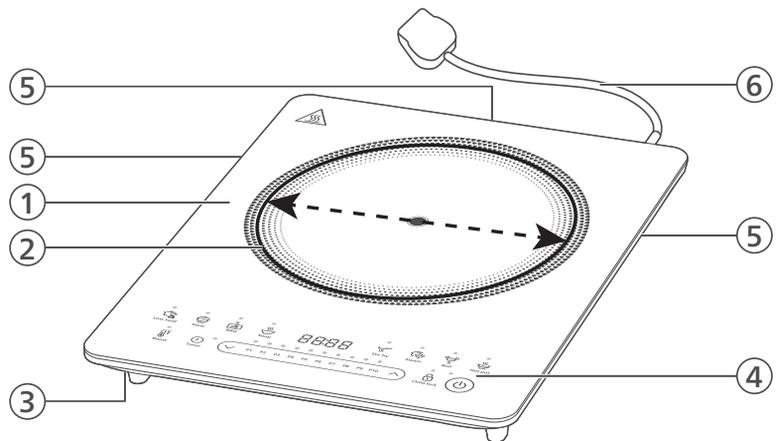
Nếu bạn không sử dụng thiết bị trong thời gian dài, hãy cất giữ thiết bị ở nơi khô ráo và thoáng mát.

ข้อมูลเบื้องต้น

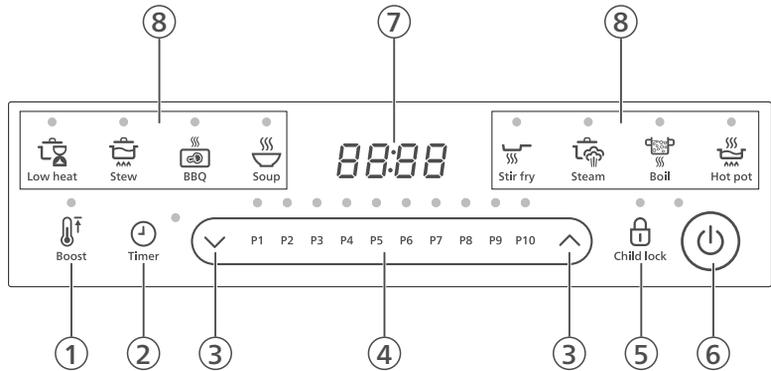
ขอแสดงความยินดีที่คุณเลือกซื้อผลิตภัณฑ์ของเรา และยินดีต้อนรับสู่ Philips

เพื่อให้คุณได้รับประโยชน์อย่างเต็มที่จากบริการที่ Philips มอบให้ โปรดลงทะเบียนผลิตภัณฑ์ของคุณที่ www.philips.com/welcome

คำอธิบายทั่วไป



- 1 แผ่นทำอาหาร
- 2 บริเวณทำอาหาร (บริเวณทำความร้อน)
 - เส้นผ่านศูนย์กลางบริเวณทำอาหาร: Ø 218 มม.
 - เพื่อให้มั่นใจถึงความร้อนที่มีประสิทธิภาพและปลอดภัย ควรใช้เครื่องครัวที่มีเส้นผ่านศูนย์กลางด้านล่างขนาด 12-26 เซนติเมตรเสมอ
- 3 ช่องรับอากาศ
- 4 แผงควบคุม
- 5 ทางลมออก
- 6 สายไฟ



แผงควบคุม

- 1 ปุ่มเพิ่มกำลังไฟ
- 2 ปุ่มตั้งเวลา
- 3 ปุ่มเพิ่ม \wedge และลด \vee
- 4 ระดับกำลังไฟ
- 5 ปุ่มล๊อคกันเปิด
- 6 ปุ่มเปิด/ปิด
- 7 การแสดงสถานะ
- 8 ปุ่มโหมดประกอบอาหารแบบตั้งค่าล่วงหน้า

การเตรียมตัวก่อนใช้งาน

- 1 วางเครื่องบนพื้นที่แห้งและมีพื้นผิวเสมอกัน
- 2 ตรวจสอบให้แน่ใจว่าบริเวณโดยรอบเครื่องมีพื้นที่ว่างอย่างน้อย 10 ซม. เพื่อป้องกันไม่ให้เตาร้อนเกินไป
- 3 ควรวางภาชนะปรุงอาหารไว้บนบริเวณที่ปรุงอาหารเสมอ
- 4 ตรวจสอบให้แน่ใจว่าคุณได้ใช้ภาชนะประกอบอาหารถูกประเภทและขนาด (ดูที่ตารางด้านล่าง)

การเลือกเครื่องครัวให้เหมาะสม

ให้ใช้ภาชนะที่เป็นไปตามข้อกำหนดดังต่อไปนี้:

วัสดุ	เครื่องครัวที่มีก้นทำด้วยเหล็กหรือสแตนเลสแบบแม่เหล็ก
รูปร่าง	เครื่องครัวก้นแบน
ขนาด	เครื่องครัวขนาดเส้นผ่านศูนย์กลางก้น 12-26 ซม.

ห้ามใช้เครื่องครัวตามที่ระบุด้านล่างนี้:

วัสดุ	เครื่องครัวที่มีก้นทำด้วยโลหะที่ไม่ใช่เหล็ก หม้อแก้วทนความร้อน เซรามิก แก้ว อลูมิเนียม หรือทองแดง
รูปร่าง	เครื่องครัวที่มีก้นเว้าหรือนูน
ขนาด	เครื่องครัวที่มีเส้นผ่านศูนย์กลางก้นภาชนะน้อยกว่า 12 ซม. หรือมากกว่า 26 ซม.

การใช้เครื่อง

ระดับกำลังไฟในการประกอบอาหาร

P1	P2	P3	P4	P5	P6	P7	P8	P9	P10
120 W	300 W	500 W	800 W	1000 W	1200 W	1400 W	1600 W	1800 W	2000 W

โหมดการประกอบอาหาร

โหมดการประกอบอาหาร	กำลังไฟการประกอบอาหารเริ่มต้น	เวลาประกอบอาหารเริ่มต้น*	ปรับกำลังไฟการประกอบอาหารได้	ปรับเวลาในการประกอบอาหารได้
ไฟอ่อน	P3	120 นาที	P1-P4	1-180 นาที
สตูว์	P5-P3-P2	120 นาที	P1-P10	1-180 นาที
บาร์บีคิว	P6	60 นาที	P1-P10	1-180 นาที
ซूप	P8-P5-P6-P2	120 นาที	P1-P10	1-180 นาที
ผัด	P9	60 นาที	P1-P10	1-180 นาที
นึ่ง	P10-P6-P5	60 นาที	P1-P10	1-180 นาที
ต้ม	P10	15 นาที	P1-P10	1-180 นาที
หม้อไฟ	P10	120 นาที	P1-P10	1-180 นาที
เพิ่มกำลังไฟ	b	60 นาที	P1-P10	1-180 นาที
โหมดปรับด้วยตนเอง		60 นาที	P1-P10	1-180 นาที

โหมดการประ- การใช้งาน อบอาหาร

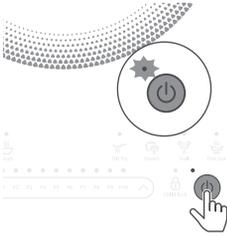
ไฟอ่อน	ใช้สำหรับการประกอบอาหารแบบเบาๆ หรือรักษาความร้อนของอาหารเป็นเวลานาน เหมาะสำหรับการที่ต้องการความละเอียดอ่อนและรักษาอุณหภูมิในการเสิร์ฟ
สตูว์	ใช้สำหรับอาหารที่ปรุงช้าๆ เช่น สตูว์และการตุ๋น มีขั้นตอนกำลังไฟอัตโนมัติหลายขั้นตอนแต่สามารถเปลี่ยนแปลงกำลังไฟด้วยตนเองเพื่อปรับแต่งสูตรได้
บาร์บีคิว	เหมาะสำหรับการย่างเนื้อและผักบนกระทะหรือเครื่องครัว สามารถปรับกำลังไฟได้ด้วยตนเองและคงที่เพื่อให้ประกอบอาหารได้ทั่วถึง
ซูป	ใช้สำหรับทำซูปโดยปรับกำลังไฟอัตโนมัติเพื่อรักษาระดับความเดือดและสกัดรสชาติให้เหมาะสม มีขั้นตอนกำลังไฟอัตโนมัติหลายขั้นตอน
ผัด	ใช้สำหรับผัดด้วยไฟแรงและประกอบอาหารได้รวดเร็ว สามารถปรับกำลังไฟได้อย่างอิสระเพื่อให้เหมาะกับส่วนผสมและเทคนิคต่างๆ
นึ่ง	ใช้สำหรับนึ่งผัก อาหารทะเล และรายการอื่นๆ โดยยังคงคุณค่าทางโภชนาการและเนื้อสัมผัสเอาไว้
ต้ม	ใช้สำหรับต้มน้ำหรือต้มอาหาร เริ่มต้นด้วยกำลังไฟเริ่มต้นและอนุญาตให้ปรับอุณหภูมิและเวลาด้วยตนเองเพื่อการประกอบอาหารที่แม่นยำ
หม้อไฟ	ใช้สำหรับทำอาหารหม้อไฟที่มีกำลังไฟเริ่มต้นสูง ช่วยให้ผู้ปรับด้วยมือเพื่อรักษาระดับการเดือดและรองรับส่วนผสมต่างๆ
เพิ่มกำลังไฟ	ให้ความร้อนสูงเพื่อการจี่หรือประกอบอาหารอย่างรวดเร็ว เหมาะสำหรับงานที่ต้องการอุณหภูมิสูงทันที
โหมดปรับด้วยตนเอง	ช่วยให้สามารถตั้งค่าระดับกำลังไฟด้วยตนเองได้โดยใช้ปุ่มเพิ่มหรือลด เหมาะสำหรับผู้ที่ต้องการควบคุมการตั้งค่าการประกอบอาหารแบบเต็มรูปแบบ

การใช้โหมดการประกอบอาหารที่ตั้งไว้ล่วงหน้า

มีโหมดการประกอบอาหารที่ตั้งไว้ล่วงหน้าแปดโหมด:

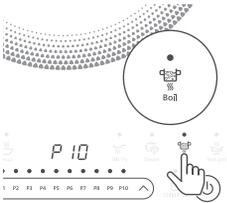
ประกอบอาหารแบบไฟอ่อน ตุ่น ทำบาร์บีคิว ทำซูป ผัด นึ่ง ต้ม และทำหม้อไฟ

1 ทำตามขั้นตอนต่อไปนี้ใน "การเตรียมตัวก่อนใช้งาน"



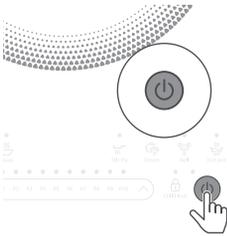
2 กดปุ่มเปิด/ปิดเพื่อเปิดเครื่อง

- ไฟแสดงการเปิด/ปิดเครื่องติดสว่างขึ้น



3 กดปุ่มโหมดการประกอบอาหารที่ต้องการ

- ไฟแสดงที่สอดคล้องกันจะสว่างขึ้น
- หากต้องการเพิ่มหรือลดความร้อน ให้กดปุ่ม ^ หรือ v
- เครื่องจะเริ่มทำงานในโหมดที่เลือก



4 เมื่อประกอบอาหารเสร็จ ให้กดปุ่มเปิด/ปิดเพื่อปิดเครื่อง

5 ถอดปลั๊กเครื่องหลังจากที่พัดลมหยุดทำงาน

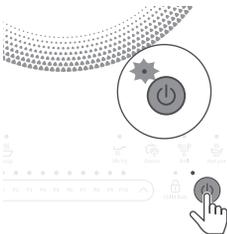
ระหว่างประกอบอาหาร

คุณสามารถเปลี่ยนระดับกำลังไฟได้โดยการกดปุ่มเพิ่มหรือลด

เวลาในการประกอบอาหารด้วยเตาแม่เหล็กไฟฟ้าอาจจะน้อยกว่าเวลาที่ใช้นเตาแก๊ส

ตรวจสอบให้แน่ใจว่าคุณเตรียมส่วนผสมทั้งหมดที่คุณต้องการไว้ให้พร้อมก่อนที่จะเริ่มทำอาหาร

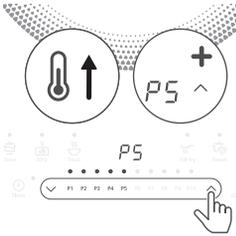
การใช้โหมดการประกอบอาหารด้วยตนเอง



1 ทำตามขั้นตอนต่อไปนี้ใน "การเตรียมตัวก่อนใช้งาน"

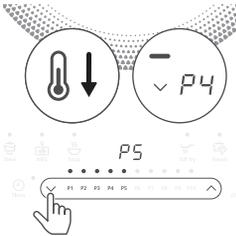
2 กดปุ่มเปิด/ปิดเพื่อเปิดเครื่อง

- ไฟแสดงการเปิด/ปิดเครื่องติดสว่างขึ้น



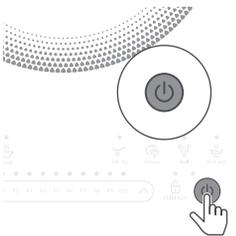
3 กด ^ และ v เพื่อเพิ่มหรือลดกำลังไฟการประกอบอาหาร

- เครื่องจะเริ่มทำงานเมื่อถึงระดับกำลังไฟในการประกอบอาหารที่เลือกไว้



4 เมื่อประกอบอาหารเสร็จ ให้กดปุ่มเปิด/ปิดเพื่อปิดเครื่อง

- 5 กดปลั๊กเครื่องหลังจากที่พัดลมหยุดทำงาน



การใช้ฟังก์ชันจับเวลา

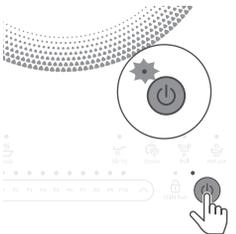
คุณสามารถใช้ปุ่ม **ตั้งเวลา**

เพื่อกำหนดเวลาที่คุณต้องการให้เตาทำงานในโหมดการประกอบอาหารต่างๆ

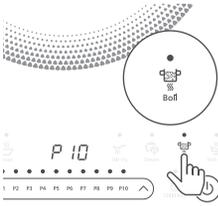
1 ทำตามขั้นตอนต่อไปนีใน "การเตรียมตัวก่อนใช้งาน"

2 กดปุ่มเปิด/ปิด

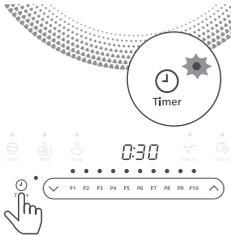
- ไฟแสดงการเปิด/ปิดเครื่องติดสว่างขึ้น



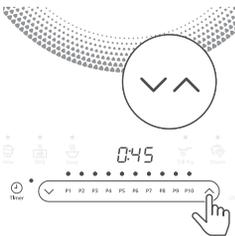
28 ภาษาไทย



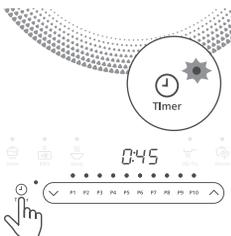
- 3 กดปุ่มโหมดการประกอบอาหารที่ต้องการ**
- ไฟแสดงที่สอดคล้องกันจะสว่างขึ้น



- 4 กดปุ่ม ตั้งเวลา**
- ไฟแสดงการตั้งเวลาจะติดสว่างขึ้น



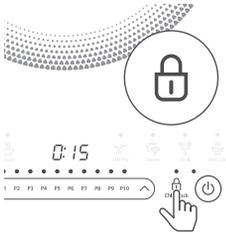
- 5 กด ^ และ v เพื่อตั้งเวลาในการทำอาหาร**
- กดสั้นๆ: เพิ่มหรือลดครั้งละ 1 นาที
- กดค้าง: เพิ่มหรือลดครั้งละ 5 นาที



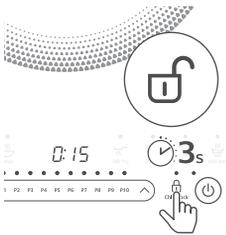
- 6 กดปุ่ม ตั้งเวลา เพื่อยืนยันการเลือกของคุณ**
- เครื่องจะเริ่มทำงานในโหมดที่เลือกหลังจากตั้งเวลาการประกอบอาหาร

การใช้ฟังก์ชันป้องกันเด็ก

คุณสามารถใช้ปุ่ม **ป้องกันเด็ก** เพื่อล็อกแผงควบคุม เพื่อป้องกันการใช้งานโดยไม่ตั้งใจ



- 1 กดปุ่ม **ป้องกันเด็ก** ระหว่างโหมดการประกอบอาหารใด ๆ ก็ตามหรือหลังจากประกอบอาหารเสร็จ เพื่อเปิดใช้งานการล็อก
- 2 เมื่อโหมดป้องกันเด็กเปิดอยู่ คุณจะยังคงใช้ปุ่มเปิด/ปิดได้ ปุ่มอื่นๆ ทั้งหมดถูกปิดการใช้งานเพื่อป้องกันการใช้งานโดยไม่ได้ตั้งใจ



- 3 หากต้องการปิดใช้งานฟังก์ชันนี้ ให้กดปุ่ม **ป้องกันเด็ก** ค้างไว้ 3 วินาทีจนกว่าจะปลดล็อกได้

การทำความสะอาด

ถอดปลั๊กเครื่อง 3 นาทีหลังจากปรุงอาหารเสร็จและปล่อยให้เย็นลง

ทำความสะอาดเครื่องด้วยผ้าชุบน้ำบิดพอหมาด

และหากจำเป็นให้ใช้สารทำความสะอาดถูกรื้ออ่อน

ห้ามถอดปลั๊กเครื่องก่อนที่พัดลมจะหยุดทำงาน

ห้ามจุ่มเครื่องใช้ไฟฟ้าลงในน้ำ หรือนำไปล้างใต้ก๊อกน้ำ

ห้ามใช้แผ่นใย อุปกรณ์ที่มีความคม หรือของเหลวที่มีฤทธิ์รุนแรง เช่น น้ำมัน หรืออะซิโตนในการทำความสะอาดเครื่อง

อย่าใส่น้ำส้มสายชูลงบนแผ่นทำอาหาร

การบำรุงรักษา

การใช้งานที่ไม่ถูกต้องอาจทำให้แผ่นทำอาหารเป็นรอยขีดข่วนได้

เพื่อหลีกเลี่ยงการเปลี่ยนสีและรอยขีดข่วน

ควรใช้เครื่องตามคำแนะนำในคู่มือผู้ใช้ฉบับนี้

และควรทำความสะอาดเครื่องและภาชนะทำอาหารให้สะอาดเสมอหลังการใ
ช้งาน

การจัดเก็บ

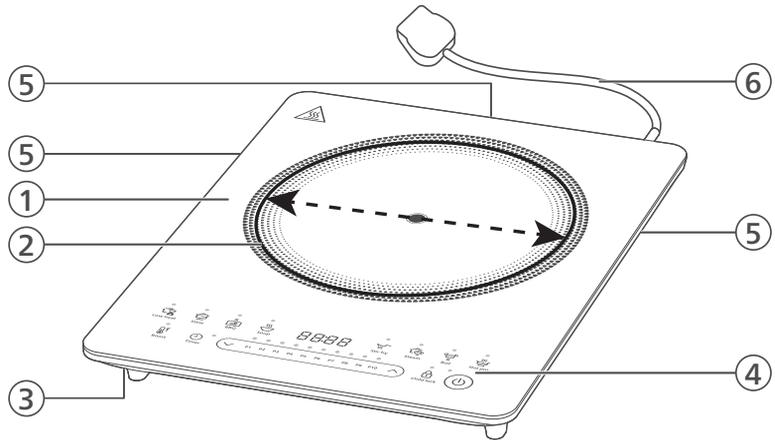
ห้ามวางของหนักบนแผ่นทำอาหารเพราะอาจแตกหักได้
อย่าเก็บเครื่องไว้ในสถานที่ร้อน เช่น ใกล้เตาทำอาหาร
หากคุณจะไม่ใช้เครื่องเป็นเวลานาน ควรเก็บไว้ในที่แห้งและเย็น

簡介

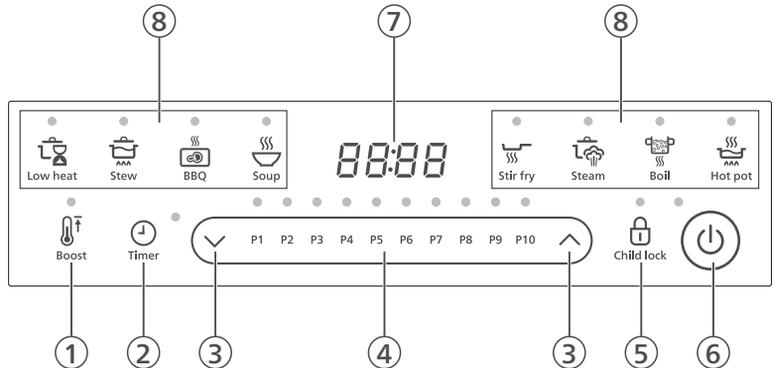
感謝您購買本產品。歡迎來到飛利浦的世界！

請至 www.philips.com/welcome 註冊您的產品，以獲得飛利浦提供的完整支援。

一般說明



- 1 加熱面板
- 2 烹調區 (加熱區)
 - 為確保加熱效率和使用安全，請務必使用與烹調區尺寸相符的鍋具。
 - 烹調區尺寸：直徑 218 公釐
- 3 進風口
- 4 控制面板
- 5 出風口
- 6 電源線



- 1 強力按鈕

- 2 定時功能按鈕
- 3 增加 \wedge 和減少 \vee 按鈕
- 4 功率等級
- 5 兒童鎖按鈕
- 6 ON/OFF (開/關) 按鈕
- 7 狀態顯示幕
- 8 預設烹調模式按鈕

使用前準備

- 1 將產品放在乾燥、穩固且水平的表面上。
- 2 確保產品周圍至少有 10 公分的空間，以防止過熱。
- 3 烹煮時，請務必將鍋具放在烹調區上。
- 4 請務必使用尺寸和類型都正確的鍋具 (請參閱下方表格)。

選擇合適的鍋具

請使用符合以下要求的鍋具：

材質	鍋具底部應由鐵質或具磁性的不鏽鋼材質製成
形狀	底部平坦的鍋具
尺寸	鍋具底部直徑應為 12-26 公分

請勿使用以下類型的鍋具：

材質	底部為非鐵金屬、耐熱玻璃鍋、陶瓷、玻璃、鋁或銅等材質的鍋具。
形狀	底部為內凹或外凸形狀的鍋具
尺寸	底部直徑小於 12 公分或大於 26 公分的鍋具

使用產品

Cooking power level

P1	P2	P3	P4	P5	P6	P7	P8	P9	P10
120W	300W	500W	800W	1000W	1200W	1400W	1600W	1800W	2000W

烹調模式

烹調模式	預設烹調功率	預設烹調時間	可調式烹調功率	可調式烹調時間
低火	P3 (500W)	120 分鐘	P1-P10	1-180 分鐘

燉煮	P5-P3-P2	120 分鐘	P1-P10	1-180 分鐘
烤肉	P6 (1200W)	60 分鐘	P1-P10	1-180 分鐘
湯	P8-P5-P6-P2	120 分鐘	P1-P10	1-180 分鐘
大火快炒	P9 (1800W)	60 分鐘	P1-P10	1-180 分鐘
蒸煮	P8-P6-P5	60 分鐘	P1-P10	1-180 分鐘
煮沸	P10 (2000W)	15 分鐘	P1-P10	1-180 分鐘
火鍋	P10 (2000W)	120 分鐘	P1-P10	1-180 分鐘
Boost (強力)	b (2000W)	60 分鐘	P1-P10	1-180 分鐘
手動模式			P1-P10	1-180 分鐘

烹調模式

使用

低火	用於溫和烹調或長時間保溫。適合烹煮精緻料理與維持上菜溫度。
燉煮	用於燉菜、紅燒等慢煮料理。此模式包含數個自動功率階段，但亦可手動調整功率以配合食譜需求。
烤肉	用於烤肉或烤蔬菜。功率可手動調整，並能維持穩定加熱以確保均勻烹調。
湯	用於熬煮湯品，會自動調整功率以維持最佳的微滾狀態和風味萃取。此模式包含數個自動功率階段。
大火快炒	用於大火快炒，適合高溫加熱和快速烹調。功率可自由調整，以配合不同食材和烹飪技巧。
蒸煮	用於蒸煮蔬菜、海鮮及其他食材，能保留營養及口感。
煮沸	用於煮水或煮食材。以預設功率啟動，並可手動調整溫度和時間，以達到精準烹調效果。
火鍋	適用於火鍋料理，啟動時以高功率加熱。可手動調整火力，以維持沸騰並適應各種食材需求。
Boost (強力)	可迅速提供高溫，用於煎焦或快速烹調。適合需要高溫快煮或瞬間加熱的料理。
手動模式	可使用增加或減少按鈕手動設定功率等級。適合希望完全掌控烹調設定的使用者。

使用預設烹調模式

共有四種預設烹調模式：低火、湯品、大火快炒和煮沸。

- 請依照「使用前準備」中的步驟操作。
- 按下「ON/OFF」(開/關) 按鈕，開啟產品電源。
 - 電源指示燈會亮起。
- 按下所需烹調模式的按鈕。
 - 對應的指示燈亮起。
 - 按下 \wedge 和 \vee 以增加或減少烹調功率。
 - 產品會開始執行所選的模式。
- 烹調完成後，請按下「ON/OFF」(開/關) 按鈕以關閉產品。

- 5 當風扇停止運轉後，請拔除產品電源插頭。

在烹調過程中，您可隨時按下增加和減少按鈕以變更功率等級。

使用感應加熱的烹調時間可能比瓦斯爐更短。請在開始烹調前，確保所有食材皆已準備妥當。

使用手動烹調模式

- 1 請依照「使用前準備」中的步驟操作。
- 2 按下「ON/OFF」(開/關) 按鈕，開啟產品電源。
 - 電源指示燈會亮起。
- 3 按下 \wedge 和 \vee 以增加或減少烹調功率。
 - 產品會以所選的烹調功率開始運作。
- 4 烹調完成後，請按下「ON/OFF」(開/關) 按鈕以關閉產品。
- 5 當風扇停止運轉後，請拔除產品電源插頭。

使用定時功能

您可以使用「Timer」(定時功能) 按鈕來設定產品在不同烹調模式下的運作時間。

- 1 請依照「使用前準備」中的步驟操作。
- 2 按下「ON/OFF」(開/關) 按鈕。
- 3 電源指示燈會亮起。
- 4 按下所需烹調模式的按鈕。
 - 對應的指示燈亮起。
- 5 按下「Timer」(定時功能) 按鈕。
 - 定時功能指示燈亮起。
- 6 按下 \wedge 和 \vee 以增加或減少烹調時間。
 - 設定烹調時間後，產品會開始執行所選的模式。

使用兒童安全鎖功能

您可以鎖定控制面板，以防止意外操作。

- 1 在任何烹調模式下，按下「Child Lock」(兒童安全鎖) 按鈕即可啟用。
- 2 當「Child Lock」(兒童安全鎖) 啟用時，您仍可使用「ON/OFF」(開/關) 按鈕，但其他按鈕皆會停用，以防止誤用。
- 3 若要解除此功能，請長按「Child Lock」(兒童安全鎖) 按鈕 3 秒鐘，直到解除鎖定為止。

清潔

烹調完成後，請在 3 分鐘後拔除電源插頭，讓產品冷卻下來。

使用微濕的布清潔產品表面，必要時可搭配溫和的清潔劑。

請在風扇停止運轉後，再拔除電源插頭。

切勿將產品浸泡在水中，或者在水龍頭下沖洗。

切勿使用鋼絲絨、磨蝕性清潔劑或侵蝕性的液體 (例如汽油或丙酮) 清潔產品。

請勿將醋倒在加熱面板上。

維護

不當使用可能會導致加熱面板出現刮痕。為避免變色或刮傷，請依照本使用手冊中的指示正確操作，並在每次使用後妥善清潔產品和鍋具。

收納

請勿在加熱面板上放置重物，因為面板易碎。

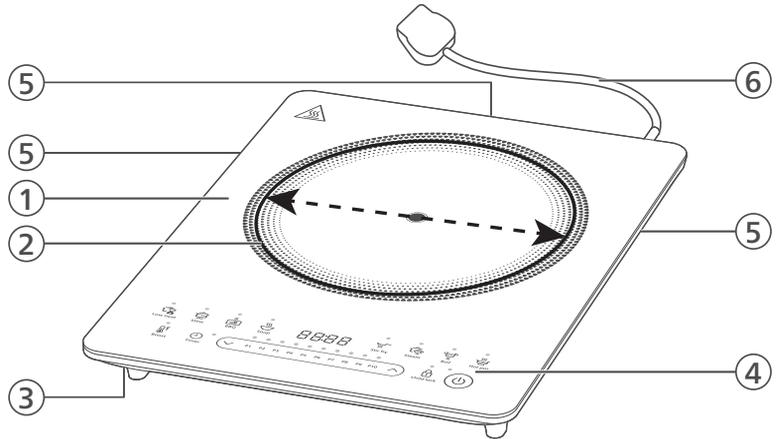
請勿將產品存放於高溫環境中，例如爐具旁。

若長時間不使用，請將產品存放在陰涼乾燥之處。

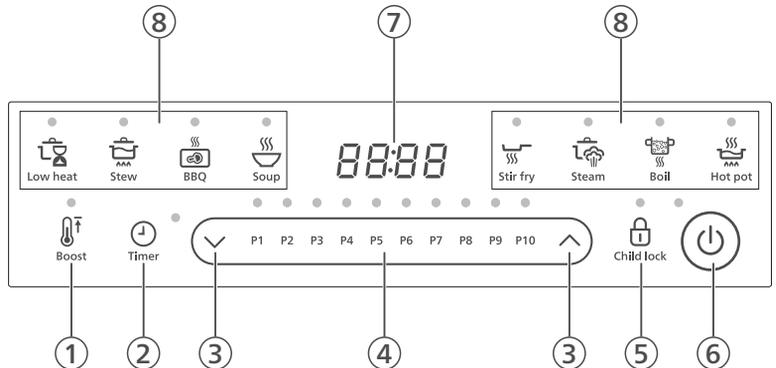
소개

필립스 제품을 구입해 주셔서 감사합니다!
 필립스가 드리는 모든 지원 혜택을 받으실 수 있도록
www.philips.com/welcome에서 제품을 등록하십시오.

제품정보



- 1 조리 열판
- 2 조리 영역(가열 영역)
 - 효율적인 가열과 안전을 위해, 항상 조리 영역 크기에 맞는 조리 기구를 사용하십시오.
 - 조리 영역 지름: Ø 218mm
- 3 공기 흡입구
- 4 조절 패널
- 5 공기 배출구
- 6 전원 코드



Low heat	Stew	BBQ	Soup	8888	Stir fry	Steam	Boil	Hot pot
Boost	Timer	P1 P2 P3 P4 P5 P6 P7 P8 P9 P10	Child lock	Power				

- 1 Boost
- 2 Timer
- 3 P1 P2 P3 P4 P5 P6 P7 P8 P9 P10
- 4 P1 P2 P3 P4 P5 P6 P7 P8 P9 P10
- 3 Child lock
- 5 Child lock
- 6 Power

- 1 부스트 버튼
- 2 타이머 버튼
- 3 증가 \wedge 및 감소 \vee 버튼
- 4 출력
- 5 아동 보호용 잠금 버튼
- 6 전원 버튼
- 7 상태 표시창
- 8 프리셋 조리 모드 버튼

사용 준비

- 1 제품을 건조하며 안정적이고 평평한 장소에 두십시오.
- 2 과열 방지를 위해 제품 주위에 최소 10cm의 여유 공간을 확보하십시오.
- 3 요리하는 동안 조리 용기를 반드시 조리 영역에 두십시오.
- 4 적절한 종류와 크기의 조리 기구를 사용하십시오(아래 표 참조).

적합한 조리 기구 선택

아래 요건에 맞는 조리 기구를 사용하십시오.

재질	바닥이 철 또는 자성 스테인리스 스틸로 된 조리 기구
형태	바닥이 평평한 조리 기구
크기	바닥 지름이 12~26cm인 조리 기구

아래와 같은 조리 기구는 사용하지 마십시오.

재질	바닥이 철이 아닌 금속, 내열 유리, 세라믹, 유리, 알루미늄, 구리로 된 조리 기구
형태	바닥이 오목하거나 볼록한 조리 기구
크기	바닥 지름이 12cm 이하이거나 26cm 이상인 조리 기구

제품 사용하기

Cooking power level

P1	P2	P3	P4	P5	P6	P7	P8	P9	P10
120W	300W	500W	800W	1000W	1200W	1400W	1600W	1800W	2000W

조리 모드

조리 모드	기본 조리 출력	기본 조리 시간	조절 가능한 조리 출력	조절 가능한 조리 시간
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38 한국어

약불	P3(500W)	120분	P1-P10	1~180분
스튜	P5-P3-P2	120분	P1-P10	1~180분
바비큐	P6(1,200W)	60분	P1-P10	1~180분
수프	P8-P5-P6-P2	120분	P1-P10	1~180분
볶음	P9(1,800W)	60분	P1-P10	1~180분
찜	P8-P6-P5	60분	P1-P10	1~180분
끓이기	P10(2,000W)	15분	P1-P10	1~180분
전골	P10(2,000W)	120분	P1-P10	1~180분
부스트	b(2000W)	60분	P1-P10	1~180분
수동 모드			P1-P10	1~180분

조리 모드

사용법

약불	부드럽게 조리하거나 장시간 음식을 보온할 때 사용합니다. 섬세한 요리와 서빙 온도 유지에 이상적입니다.
스튜	스튜나 조림 같은 슬로우 쿡링 요리에 사용합니다. 여러 단계의 자동 출력 조절이 이어지지만 레시피에 맞춰서 수동 출력 변경이 가능합니다.
바비큐	고기와 채소를 구울 때 사용합니다. 출력을 수동으로 조절할 수 있으며, 균일한 조리를 위해 일정한 출력을 유지합니다.
수프	수프 조리에 사용되며, 최적의 끓임 상태를 유지하고 풍미 추출을 위해 자동으로 출력을 조절합니다. 여러 단계의 자동 출력 조절이 이어집니다.
볶음	센블로 빠르게 조리하는 볶음 요리에 사용합니다. 다양한 재료와 조리법에 맞게 출력을 자유롭게 조절할 수 있습니다.
찜	영양소와 식감을 보존하며 채소, 해산물 등의 재료를 찜 때 사용합니다.
끓이기	물 또는 식재료를 끓일 때 사용합니다. 기본 출력으로 시작하며, 정밀한 조리를 위해 온도와 시간을 수동으로 조절할 수 있습니다.
전골	초기 고출력으로 전골 요리에 사용합니다. 끓는 상태를 유지하고 다양한 재료를 조리하기 위해 수동 조절이 가능합니다.
부스트	시어링 또는 빠른 조리를 위해 센블을 빠르게 제공합니다. 즉각적인 고온이 필요한 작업에 적합합니다.
수동 모드	증가 또는 감소 버튼을 사용해 수동으로 출력을 설정할 수 있습니다. 조리 설정을 완전히 제어하고 싶은 사용자에게 적합합니다.

프리셋 조리 모드 사용법

네 가지 프리셋 조리 모드가 있습니다. 약불, 수프, 볶음, 끓이기입니다.

- 1 "사용 준비"에 나온 단계를 따릅니다.
- 2 전원 버튼을 눌러 제품을 켭니다.
 - 전원 표시등이 켜집니다.

- 3 원하는 조리 모드의 버튼을 누릅니다.
 - 해당 표시등이 켜집니다.
 - \wedge 및 \vee 버튼을 눌러서 조리 출력을 높이거나 낮춥니다.
 - 제품이 선택한 모드에서 작동을 시작합니다.
- 4 조리가 끝나면 전원 버튼을 눌러 제품의 전원을 끕니다.
- 5 팬이 작동을 멈춘 다음 제품의 전원 코드를 뽑으십시오.

조리 중 증가/감소 버튼을 눌러 출력을 변경할 수 있습니다.

인덕션 조리 시간은 가스레인지보다 짧을 수 있습니다. 조리 시작 전에 필요한 모든 재료를 준비하십시오.

수동 조리 모드 사용

- 1 "사용 준비"에 나온 단계를 따릅니다.
- 2 전원 버튼을 눌러 제품을 켭니다.
 - 전원 표시등이 켜집니다.
- 3 \wedge 및 \vee 버튼을 눌러서 조리 출력을 높이거나 낮춥니다.
 - 제품이 선택한 출력에서 작동을 시작합니다.
- 4 조리가 끝나면 전원 버튼을 눌러 제품의 전원을 끕니다.
- 5 팬이 작동을 멈춘 다음 제품의 전원 코드를 뽑으십시오.

타이머 기능 사용

타이머 버튼을 사용하여 다양한 조리 모드에서 제품 작동 시간을 결정할 수 있습니다.

- 1 "사용 준비"에 나온 단계를 따릅니다.
- 2 전원 버튼을 누릅니다.
- 3 전원 표시등이 켜집니다.
- 4 원하는 조리 모드의 버튼을 누릅니다.
 - 해당 표시등이 켜집니다.
- 5 타이머 버튼을 누릅니다.
 - 타이머 표시등이 켜집니다.
- 6 \wedge 및 \vee 버튼을 눌러서 조리 시간을 늘리거나 줄입니다.
 - 조리 시간이 설정된 후 제품이 선택한 모드에서 작동을 시작합니다.

아동 보호용 잠금 기능

조절 패널을 잠가서 우발적인 작동을 방지할 수 있습니다.

- 1 어떤 조리 모드에서든지 아동 보호용 잠금 버튼을 누르십시오.
- 2 아동 보호용 잠금 기능이 켜져 있어도 전원 버튼은 사용할 수 있습니다. 다른 모든 버튼은 비활성화되어 우발적인 작동을 방지합니다.
- 3 이 기능을 해제하려면 아동 보호용 잠금 버튼을 3초 동안 눌러서 잠금을 해제하십시오.

청소

조리가 끝난 후 3분 뒤에 제품의 전원 코드를 뽑고 식을 때까지 기다리십시오.

젖은 천으로 제품을 세척하고, 필요한 경우 순한 세제를 사용하십시오.

팬이 완전히 멈추기 전에 전원 코드를 뽑지 마십시오.

제품을 절대로 물에 담그거나 헹구지 마십시오.

수세미, 연마성 세제 혹은 휘발유, 아세톤과 같은 강력 세제를 이용해 제품을 세척하지 마십시오.

조리 열판에 식초를 뿌리지 마십시오.

유지관리

부적절하게 사용하면 조리 열판에 흠집이 생길 수 있습니다. 변색과 흠집을 방지하려면, 이 사용 설명서에 있는 지침에 따라 제품을 사용하고, 사용 후에는 항상 제품과 조리 기구를 세척하십시오.

보관

조리 열판은 깨질 수 있으므로 무거운 물건을 올려놓지 마십시오.

제품을 가스레인지 근처 같은 뜨거운 장소에 보관하지 마십시오.

제품을 장기간 사용하지 않을 경우에는 서늘하고 건조한 장소에 보관하십시오.

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