User manual

HD2078

**PHILIPS** 

Pureed Soup

Base



WK1246.4

## **A** Important safety instructions HD2077

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

• Before you insert the plug into the power outlet, make sure that the appliance is assembled correctly. · Make sure that your hands are dry before you insert the plug into the power outlet.

· 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.

 This appliance can only be used with a grounded plug. Make sure that the plug is firmly inserted into the power outlet.

• Never connect this appliance to a timer switch, to avoid a hazardous situation. • Make sure that you clean the appliance before use (see

the "Cleaning before first use" section).

• Do not use this appliance to heat up soymilk or other liquid foods. • Never use the appliance for dry heating. Never add contents (including water) above MAX

(the maximum level indication) or below MIN (the minimum level indication). 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

Make sure that the water you add into the soymilk maker is warm in ambient temperature. This appliance is intended for household use only.

During processing:

2 first use

Method 2

into it, then soak for 10 minutes

Product

information

• Packaging: 230 × 230 × 345 mm

Capacity: 1000 - 1300 ml (for 2-4 servings)

For rated voltage and frequency information, refer to

Product information is subjected to change without

• Soymilk maker: 239.1 x 176.2 x 310.3 mm

Heating power: 900 W

Weight
• Net weight: 2.5 kg

prior notice.

Gross weight: 3.3 kg

the typeplate on the product.

Dimensions (L  $\times$  W  $\times$  H):

• Do not use this appliance on an unstable or uneven surface. Keep the appliance and its power cord out of the

Cleaning before

1 Pour boiling water into the pot, put the top unit

2 Clean the appliance (see the "Cleaning" section)

1 Follow the instructions in the "Make soymilk"

2 Pour the soymilk away when it is done, and then

clean the appliance (see the "Cleaning" section).

reach of children. Never let the appliance run unattended. • Be careful when lifting the top unit in upright position

keep a good distance from steam to avoid burns or

• Do not touch the steam or the metal parts of the appliance, to avoid burns or scalding.

• Do not disconnect the power cord or remove the top unit before processing is complete.

• If you have to stop processing, disconnect the power cord before you perform other operations. If there is a power outage no less than 3 minutes after

start processing, do not immediately restart the soymilk maker. Empty the contents in the soymilk maker, and then put in new contents before restarting. Otherwise the contents will stick to the pot or overflow, or the appliance will set off a long alarm.

### After processing:

 Disconnect the power before you continue other • Disconnect the power and remove the power cord

before cleaning or disassembling this appliance. • To prevent steam scalding, keep a certain distance from the soymilk maker before you lift the top unit.

• The blade on the top unit is sharp. Be careful not to cut yourself or others.

• To prevent a short circuit or an electric shock, • do not use water to rinse the outside of the pot uni

or top unit (including the top unit handle, control

panel, upper plug, upper plug connector, and the power cord connector) and keep them away from drip or splash; · do not immerse the top unit in water;

· do not immerse the base of the soymilk maker in • Use a microwave oven to heat up cold soymilk. Do not

use this appliance to heat it, as the contents will stick to the inner side of the pot. • Some foods may discolor the overflow sensor. This is

perfectly normal. • Store the power cord in a cool and dry place.

 To prevent an electric shock, do not use the power cord to connect other appliances.

Electromagnetic Fields (EMF)

evidence available today.

• This Philips soymilk maker complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this use

manual, the appliance is safe to use based on scientific

### To shorten the processing time, you can add warm water no hotter than 70°C.

**→S!** (**!**) 4'

Guarantee and

If you have a problem, need service, or need

information, see www.philips.com/support or contact

Do not throw away the appliance with the

normal household waste at the end of its life

recycling. By doing this, you help to preserve

at hand it in at an official collection point for

the Philips Consumer Care Center in your country.

i service

Recycling

· Soymilk can also be served without being

3 Use the appliance

• If you wish to cancel a function once it is

selected, do not lift the top unit to prevent the

facial scalding. You can unplug the power cord,

· Measure ingredients as instructed. You can adjust the

1 Take a cup of dry soybeans with supplied measuring

2 Put the soybeans evenly at the bottom of the pot.

MIN (the minimum level indication).

→ The **Soymilk** indicator lights up.

cord, and connect the power.

is connected.

7 Press Start.

6 Press Select to select Soymilk.

plug is correctly inserted into the connector.

• To extend the life of the blade, soak the soybeans

(8-9 hours in fall and spring, 6-7 hours in summer,

and 9-10 hours in winter) and wash it thoroughly

**3** Pour water into the pot. Make sure that the water level

is between MAX (the maximum level indication) and

4 Put the top unit into the pot. Make sure that the upper

→ The indicators flash in cycle, indicating that the power

The In Progress indicator flashes and the appliance

sounds once, indicating that processing starts.

→ After about 25 minutes, you will hear 6 beeps and

the Keep Warm indicator will light up indicating that

keep warm mode. This lasts for an hour, and then

automatically stops (see the Keep warm section).

**8** After processing, disconnect the power. Hold the handle of

the pot tightly with one hand and lift the top unit with the

**9** Filtrate soymilk with the filter and it is ready to serve. You

soymilk is ready. The appliance will automatically enter

**5** Open the power connection cover, insert the power

re-plug it, and then select another function.

Warning

Make soymilk

For 2-4 people.

quantity to fit your personal taste.

cup and wash it thoroughly.

before processing.

Make five grains soymilk • Measure ingredients as instructed. You can adjust the quantity to fit your personal taste.

can add some sugar before serving.

1 Measure 30g of soybeans (around 1/2 cup) and 50g of rice (around 1/2 cup) with the supplied measuring cup.

Wash them thoroughly. • To extend the life of the blade, soak the soybeans (8-9 hours in fall and spring, 6-7 hours in summer, and 9-10 hours in winter) and wash it thoroughly before processing.

**2** Put the rice and the soybeans evenly at the bottom of 3 Pour water into the pot. Make sure that the water level is between MAX (the maximum level indication) and

MIN (the minimum level indication). 4 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector

**5** Open the power connection cover, insert the power cord, and connect the power. The indicators flash in cycle, indicating that the power is connected.

6 Press Select to select Five Grains Soymilk → The Five Grains Soymilk indicator lights up.

→ The In Progress indicator flashes and the appliance sounds once, indicating that processing starts. → After about 26 minutes, you will hear 6 beeps and

the Keep Warm indicator will light up indicating that soymilk is ready. The appliance will automatically enter keep warm mode. This lasts for an hour, and then automatically stops (see the Keep warm section). **3** After processing, disconnect the power. Hold the handle of

the pot tightly with one hand and lift the top unit with the

**9** Pour soymilk into the soymilk cup, and it is ready to serve. You can add some sugar before serving.

 To shorten the processing time, you can add warm water no hotter than 70°

Make rice paste

• Measure ingredients as instructed. You can adjust the

quantity to fit your personal taste. • Example recipes: lily bulb and barley rice paste, for 2-4

**1** Measure 35g of barley and 35g of rice (around 2/5 cup each) with supplied measuring cup. Then, take 20g of fresh lily bulbs (around 7-8 pieces). Wash them

2 Put the lily bulbs, barley, and rice evenly at the bottom of the pot.

3 Pour water into the pot. Make sure that the water level is between MAX (the maximum level indication) and MIN (the minimum level indication). 4 Put the top unit into the pot. Make sure that the upper

plug is correctly inserted into the connector. **5** Open the power connection cover, insert the power cord, and connect the power.

→ The indicators flash in cycle, indicating that the power is connected. 6 Press Select to select Rice Paste.

→ The Rice Paste indicator lights up. 7 Press Start. → The In Progress indicator flashes and the appliance

sounds once, indicating that processing starts. → After about 26 minutes, you will hear 6 beeps and the Keep Warm indicator will light up indicating that rice paste is ready. The appliance will automatically enter keep warm mode. This lasts for an hour, and then

automatically stops (see the Keep warm section). 8 After processing, disconnect the power. Hold the handle of the pot tightly with one hand and lift the top unit with the

**9** Pour rice paste into the soymilk cup, and it is ready to serve. Make corn juice (HD2078 only) You can add some sugar before serving.



 To shorten the processing time, you can add warm water no hotter than 70°C

# Make fruit/ veggie drink

• Measure ingredients as instructed. You can adjust the quantity to fit your personal taste. • Example recipe: banana milkshake, for 2-4 servings.

1 Cut 3 bananas (about 400g) into 1 cm cubes. 2 Put the banana cubes evenly at the bottom of the pot.

**3** Pour 300ml of milk and some water into the pot. Make sure that the water mark is between MAX (the maximum level indication) and MIN (the minimum level 4 Put the top unit into the pot. Make sure that the upper

plug is correctly inserted into the connector. **5** Open the power connection cover, insert the power cord, and connect the power. → The indicators flash in cycle, indicating that the power

**6** Press **Select** to select **Fruit/Veggie Drink**. → The Fruit/Veggie Drink indicator lights up.

7 Press Start. → The In Progress indicator flashes and the appliance sounds once, indicating that processing starts. After about 4 minutes, you will hear 6 beeps, indicating that milkshake is ready.

**8** After processing, disconnect the power. Hold the handle of the pot tightly with one hand and lift the top unit with the other hand.

9 Pour banana milkshake into the soymilk cup, and it is ready to serve. You can add some sugar before

· After banana milkshake is ready, serve at once

• Wait about 10 minutes until the appliance cools down before the next use. This makes the appliance more durable.

# Make vegetable puree soup

· Measure ingredients as instructed. You can adjust the quantity to fit your personal taste. • Example recipes: tremella, lotus seed, and chinese date

The Easy Clean indicator lights up and sounds once, indicating that the easy clean function starts.

**5** Clean the appliance as instructed in the "Cleaning" section.

4 Press Easy Clean.

→ After about 8 minutes, you will hear 6 beeps and the In Progress indicator will turn off, indicating that the easy

clean function is complete.

drink,

# 4 Cleaning

• Disconnect the power and remove the power cord before cleaning or disassembling this

 Do not immerse the top unit in water. • To prevent scalding, do not touch the top unit or inner side of the pot before they cool

• Take care of sharp blades during cleaning to

avoid cutting yourself and others. 1 After disconnecting the power, lift the top unit, then cover the waterproof lid onto the upper plug connector. Rinse the lower part of the top unit, the overflow sensor.

the blade, and the inner side of the pot. **2** Use a dry cloth to clean the top unit handle, control panel, upper plug, upper plug connector, base, and power cord connector. The outside of the pot can be cleaned

with a damp cloth. Easy clean

is connected.

• Promptly clean the residue on the appliance; otherwise, the residue will dry up and stick on the appliance, and

appliance within 10 hours after use.

this become difficult to remove. When this happens, you can use the easy clean function to heat and soak the inner side of the pot and clean the appliance easier. • To prevent the residue from smelling, cleaning the

1 Pour water into the pot. Make sure that water level is between MAX (the maximum level indication) and MIN (the minimum level indication).

2 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector. 3 Open the power connection cover, insert the power cord, and connect the power.

→ The indicators flash in cycle, indicating that the power

Black rice and soybeans • 50 g of black rice (around 1/2 cup) • 30 g of soybeans (around 1/2 cup) soaked the soybeans thoroughly,. For details, see

 some black sesame seeds the "Make five grains soymilk" section. • some sugar Red bean and millet milk • 50 g of read beans (around 1/2 cup) Wash the red beans and millet and soak • 35 g of millet (around 2/5 cup) thoroughly. For details, see the "Make five grains some sugar Rice and soybeans milk • 30g of soybeans (around 1/2 cup) Wash and soak soybeans thoroughly. Wash rice. • 50 g of rice (around 1/2 cup) For details, see the "Make five grain soymilk" • some sugar

Pumkin soybeans milk • 35 g of soybeans (around 1/2 cup) Wash the soybeans and soak thoroughly. Remove 35 g of pumpkin (around 1/2 cup) the pumpkin skin and cut the pumpkin into 1 cm cubes. For details, see the "Make five grains • 40 g of sweet potato (around 1/2 cup) Sweet potato and Wash the soybeans and soak thoroughly, Remove

• 35 g of soybeans (around 1/2 cup) soybean milk the sweet potato skin and cut the sweet potate into 1 cm cubes. For details, see the "Make five grains soymilk" section. Black rice, soybeans, and • 60 g of black rice (around 2/3 cup)

• 30 g of soybeans (around 1/2 cup)

• 35 g of mung beans (around 2/5 cup)

• 5-10 chinese dates (with stones removed)

• 5-10 longans (with stones removed)

• 20 g of rice (around 1/5 cup)

• 10g of oats (around 1/5 cup)

• 35 g of millet (around 2/5 cup)

• flesh of 5 walnuts

flesh of 5 cashews

flesh of 5 walnuts

150 g of cashews

some milk and crystal suga

• 15 g of millet (around 1/5 cup)

• 10 peanuts (with shells removed)

• 35 g of rice (around 2/5 cup)

• 20 g of fresh lily bulbs

5 chinese dates (with stones removed

• 10 g of black sesame seeds

flesh of walnuts

some sugar

some crystal sugar

some sugar

some sugar

Mung bean and barley • 35 g of barley (around 2/5 cup)

Walnut and cashew paste • 35 g of rice (around 2/5 cup)

Complete nutritious rice • 35 g of rice (around 1/2 cup)

Barley and lily rice paste • 35 g of barley (around 2/5 cup)

Chinese yam (shān yào) • 50 g of rice (around 1/2 cup)

and chinese date rice • 30 g of chinese yam

To shorten the processing time, you can add

1 Take 35g of dry lotus seeds, 20g of chinese dates with

the supplied measuring cup, and then 10g of tremella

the soaked tremella into pieces, and with the size of

**3** Pour water into the pot. Make sure that the water level

is between MAX (the maximum level indication) and

4 Put the top unit into the pot. Make sure that the upper

**5** Open the power connection cover, insert the power

The indicators flash in cycle, indicating that the power

→ The In Progress indicator flashes and the appliance

→ After about 26 minutes, you will hear 6 beeps and

the Keep Warm indicator will light up indicating that

automatically enter keep warm mode. This lasts for

an hour, and then automatically stops (see the Keep

8 After processing, disconnect the power, Hold the handle of

**9** Pour puree into the soymik cup, and it is ready to serve. You

the pot tightly with one hand and lift the top unit with the

vegetable puree soup is ready. The appliance will

sounds once, indicating that processing starts.

plug is correctly inserted into the connector.

The Pureed Soup indicator lights up.

2 Put the cleaned ingredients evenly at the bottom of

MIN (the minimum level indication).

cord, and connect the power.

6 Press Select to select Pureed Soup.

is connected.

warm section).

can add some sugar before serving.

warm water no hotter than 70°C.

soaked soybeans.

the pot.

**7** Press **Start**.

(around 2 pieces). Wash and soak them thoroughly. Cut

• Measure ingredients as instructed. You can adjust the quantity to fit your personal taste. For 2-4 servings.

1 Take 300-350g of fresh corn (around 5-6 cups with the supplied measuring cup and wash it thoroughly. **2** Put the fresh corn evenly at the bottom of the pot. 3 Pour water into the pot. Make sure that the water level is between MAX (the maximum level indication) and

MIN (the minimum level indication). 4 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector. **5** Open the power connection cover insert the power

cord, and connect the power. → The indicators flash in cycle, indicating that the power

**6** Press **Select** to select **Corn Juice**. → The **Corn Juice** indicator lights up.

7 Press Start. → The In Progress indicator flashes and the appliance sounds once, indicating that processing starts.

→ After about 26 minutes, you will hear 6 beeps and the Keep Warm indicator will light up indicating that corn juice is ready. The appliance will automatically enter keep warm mode. This lasts for an hour, and then automatically stops (see the Keep warm section). 8 After processing, disconnect the power. Hold the handle of

the pot tightly with one hand and lift the top unit with the **9** Pour corn juice into the soymilk cup, and it is ready to serve You can add some sugar before serving.

• To shorten the processing time, you can add warm water no hotter than 70°C.

Keep Warm

After soymilk, rice paste, pureed soup, or corn juice is made, you will hear 6 beeps and the **Keep Warm** indicator will light up. The keep warm function lasts for an hour, and then automatically stops.

is complete, the appliance does not start the

 If you lift the top unit as soon as processing keep warm function.

The appliance does not start the keep warm

function at the completion of fruit/veggie

? Troubleshooting

**Recipes** 

Soymilk

Black bean milk

Red bean milk

walnut milk

Rice paste

Mung bean milk

Five grains soymilk

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

75 g of dry beans (a full cup)

85 g black beans (a full cup)

90 g red beans ( a full cup)

Classic five grains soymilk • 15 g of soybeans (around 1/5 cup

10 g of wheat

90 g of mung beans ( a full cup)

• 20 g of rice (around 1/5 cup)

• 20 g of millet (around 1/5 cup)

15 g of oats (around 1/5 cup)

the problem with the information below contact the Philips Consumer Care Center in your country

Too much ingredient is added. Put proper quantity of ingredient evenly at the bottom of the pot as instructed. There is water in the top unit or the Contact the Philips Consumer Care Center indicators are broker The indicators light up but You do not press **Start**. Press Start. the appliance does not 
The power is disconnected during proce ssing. Follow the instructions in this user manual. The appliance is broken. Contact the Philips Consumer Care Center rocessing will not stop. The appliance is broken Contact the Philips Consumer Care Cente Contact the Philips Consumer Care Cente The buttons do not work. The appliance is broken. The beans or rice is not The voltage is too low. Use a household power regulator. Put proper quantity of ingredients as Too many beans are added. instructed in the "Use the appliance" section Insufficient water is added. Make sure that the water level is between MAX (the maximum level indication) and MIN (the minimum level indication). Contact the Philips Consumer Care Cente The machine is broken. Overflow. A wrong function was selected. Select a correct function. Soymilk is too diluted or too many beans are Put proper quantity of ingredient as instruc in the "Use the appliance" section. The water level is above MAX (the maximum Make sure that the water level is between level indication) and MIN (the minimum level MAX (the maximum level indication) and MIN (the minimum level indication) Contact the Philips Consumer Care Center The appliance is broken.

The overflow sensor is not cleaned.

MAX and MIN. After connecting to the power, press Select to select Rice Paste. Press Start to start processing. Once done, the appliance will sound. Pour the sesame paste to the soymilk cup and serve. Finally, add some milk and sugar to taste. 180 g of walnuts Brown the walnuts and make sure they are around 1cm in size. Wash rice. Put the walnuts • 50 g of rice · some milk and crystal sugar into the pot first, then put the clean rice. Ad vater up to the middle of MAX and MIN. After onnecting to the power, press **Select** to select Rice Paste. Press Start to start processing. Once done, the appliance will sound. Pour the sesame paste to the soymilk cup and serve. Finally, add some milk and sugar to taste. Fruit/veggie drink 400 g of banana Remove the skin of the bananas and cut them 300 ml of milk into 1 cm cubes. For details, see the "Make fruit/ reggie drink" section. One carrot(around 280 g) Carrot juice Cut the carrot into 1 cm cubes. For details, see the "Make fruit/veggie drink" section. Pureed soup Vash tremella and soak thoroughly. Cut wo pieces of tremella (around 10 g • 35 g of lotus seeds (around 1/2 cup) hinese date puree remellas and Chinese dates into small pieces. 30 g of chinese dates (around 1/2 cup) For details, see the "Make vegetable puree soup" mato potato puree • One potato (around 280 g) Wash potato and tomato. Cut them into 1 cm One tomato (around 150 g) cubes. For details, see the :Make vegetable puree Corn juice (HD2078 only) 300-350 g of fresh corns (around 5-6 cups) | Wash corn. For details, see the "Make corn ju

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve

	The time taken to process	The voltage is too low.
pot	soymilk is longer than instructed, but other functions work well.	The water temperature is too lo
	Food is burnt.	A wrong function is selected. The inner side of the pot was no
r,		Insufficient water is added.
r.		Too much ingredient is added.
r,	The beeps occur before	Too much water or ingredient is
r.	soymilk is ready.	
n.		
		The appliance is broken.
		The sea level of your region is to
r.	The appliance begins	The appliance is broken.
ted	stirring once you press any button.	
	arry buttorn.	l.
r.		

pumpkin rice paste

Peanut paste

Sesame paste

Vash and soak soybeans thoroughly, For details

see the "Make soymilk" section.

Soak the soybeans thoroughly, wash the

ingredients. For details, see the "Make five grains

Wash the black rice and black sesame: wash and

Wash black rice and the soybeans. Chop walnut

flesh into small pieces. For details, see the "Make

Wash the ingredients. For details, see the "Make

Wash rice and millet. Chop walnut flesh, chinese

dates, and longans into small pieces. For details,

rown the cashews and make sure they are

water up to the middle of MAX and MIN. After

connecting to the power, press Select to select

Rice Paste. Press Start to start processing. Once

done, the appliance will sound. Pour the cashew

paste to the soymilk cup and serve. Finally, add

Wash rice and millet. Chop walnut flesh into

small pieces. Fo details, see the "Make rice past

Wash the barley and rice. Wash and chop fresh

lily bulbs into small pieces. For details, see the

Wash the chinese dates and rice. Remove the

skin of the chinese yam and cut it into 1 cm

ome milk and sugar to taste

"Make rice paste" section.

Clean the overflow sensor.

• 5-10 chinese dates (with stones removed) cubes. For details, see the "Make rice paste"

around 1cm in size . Put it into the pot. Add

see the "Make five grains soymilk" section.

five grains soymilk" section.

five grains soymilk:" section.

20 g of pumpkin (around 1/3 cup)

• 200 g of peanuts (with shell removed

• 35 g of rice (around 1/3 cup)

• 35 g of millet (around 1/3 cup)

some milk and crystal sugar

some milk and crystal sugar

• 125 g of black sesame seeds

• 25 g of white sesame seeds

some milk and crystal sugar

50 g of rice

70 g of almonds

• 30 g of rice

50 g of rice

potato and pumpkin and cut them into 1 cm

cubes. For details, see the "Make rice paste"

Brown the peanuts and make sure they are

up to the middle of MAX and MIN. After

around 1cm in size. Wash rice. Put the peanuts

into the pot first, then the clean rice. Ad water

connecting to the power, press Select to select

Rice Paste. Press Start to start processing. Once

done, the appliance will sound. Pour the peanut

paste to the soymilk cup and serve. Finally, add

Brown the almonds and make sure they are

up to the middle of MAX and MIN. After

around 1cm in size. Wash rice. Put the almond

nto the pot first, then the clean rice. Ad water

onnecting to the power, press Select to select

Rice Paste. Press Start to start processing. Once

done, the appliance will sound. Pour the almond

paste to the soymilk cup and serve. Finally, add

Brown the black sesame seeds and the white

sesame seeds. Wash rice. Put both the black and

white sesame seeds into the pot first then put

the clean rice. Add water up to the middle of

Add warm water in ambient temperature

some milk and sugar to taste.

some milk and sugar to taste.

## Select a correct function. ot cleaned. Clean the inner side of the pot Make sure that the water level is between MAX (the maximum level indication) and MIN (the minimum level indication). Put proper quantity of ingredient as instructed in the "Use the appliance" section. Put proper quantity of ingredient as instructed in the "Use the appliance" Make sure that the water level is between MAX (the maximum level indication) and MIN (the minimum level indication). Contact the Philips Consumer Care Center. This appliance can only be used in regions no more than 2000m above mean sea level. Contact the Philips Consumer Care Center.

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為便於您正確操作本產品,使用前請仔細閱 讀本使用手冊,並妥善保管

- 使用前須注意的事項: • 將本產品連接電源之前,請確保本產品 電壓與當地的供電電壓相符
- 本產品衹能使用帶接地線的電源插座。 確保插頭牢固插到電源插座上 切勿用浸濕的手插接電源插頭。
- 切勿將本產品連接至外部定時器,以免 • 將產品插接到電源插座前,應正確組裝
- 第一次使用前,需將本產品清洗乾淨
- 參見《第一次使用前的清洗》。
- 禁止使用本產品加熱其它液體類食物。 嚴禁乾燒。
- 所加食材(包括清水)切勿超過 MAX
- 或低於MIN。
- 如果插頭、電源線、底座或產品本身已 經損壞,請不要使用。
- 如果電源軟線損壞,為避免危險,必須 由製造廠或其維修部或類似的專職人員
- 不要自行更換本產品的零配件,以免發
- 本產品不打算由肢體不健全、感覺或精 神上有障礙或缺乏相關經驗和知識的人 (包括兒童)使用,除非有負責他們安 全的人對他們使用本產品進行監督或指
- 照看好兒童,確保他們不玩耍該產品 並將電源線置於兒童無法接觸到的地
- 本產品僅供家用。

### 使用中須注意的事項:

- 禁止在不穩或傾斜的台面使用本產品。 • 製作飲品時,請將本產品置於兒童觸摸 不到的地方。
- 機器運行中,切勿觸摸豆漿壺邊沿金屬 部分,防止高溫或蒸汽燙傷。 • 製作飲品時,建議添加的清水為常溫
- 本產品工作完成之前,切勿切斷電源
- 或提出主機。 如果必須終止機器運行,請務必先切斷
- 電源,然後才繼續其他操作。 在程序開始3分鐘之後,如果發生突然 意外斷電的情況,切勿馬上重新開始程序,務必先更換新的食材和水再重新開 始程序,否則可能會發生燒焦壺底、溢 売現象或機器長鳴。

### 豆漿製作完成後須注意的事項

- 製作完成後,請務必先拔掉電源線、切 斷電源,然後繼續其他操作。
- 提出主機時,請與本產品保持一定距 離,謹防蒸汽燙傷臉部。
- 請格外小心,切勿讓主機上的刀片劃傷
- 在清洗或拆卸本產品之前,請務必拔掉 電源線,切斷電源。
- 嚴禁用水沖洗豆漿壺外部與主機上蓋 包括主機手柄,控制板,電源連接器

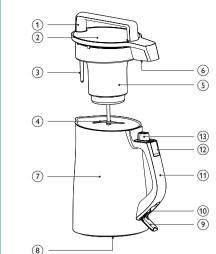
電源連接器接口以及電源線接口),嚴

- 禁將主機浸入水中,以免水進入機體內 部而造成短路、觸電等事故。 嚴禁將豆漿壺的底座浸入水中(底部留 有散熱孔),避免水經過散熱孔進入電
- 器器件內部而造成短路、觸電等事故。 放涼了的豆漿建議用微波爐加熱,不要 用本產品再次加熱,否則會燒焦豆漿壺
- 在按照某些食譜製作果蔬飲品和蔬菜濃 湯後,防溢感應棒可能會有輕微染色。
- 使用完畢後請收好電源線,將其置於乾 燥處・切勿用其接插本產品以外的電 器,以防觸電。

### 電磁場 (EMF)

這款飛利浦全自動家用豆漿機符合關於電磁 場 (EMF) 的相關標準。據目前的科學證明, 如果正確使用並按照本使用手冊中的説明進 行操作,本產品是安全的。

# 1 配件及功能介紹



# (1) 主機手柄 2)控制板

- 功能鍵 Select (選擇) • Start (啟動) • Easy Clean (易清洗) • 指示燈 • Soymilk (乾/濕豆豆漿)
  - Five Grains Soymilk (五穀 • Rice Paste (營養米糊)
  - Fruit/Veggie Drink (果蔬 • Pureed Soup (蔬菜濃湯)
  - Corn Juice (栗米汁) (僅限
  - In Progress (工作中) • Keep Warm (保溫) • Easy Clean (易清洗)
- 防溢感應棒 用於檢測豆漿沸騰, 防止豆 3) 漿或米糊溢出

# ) 不鏽鋼主機

- 6) 電源連接器接口
- 豆漿壺 8 底座 1 插座蓋板
- 電源線接口 豆漿壺手柄
  - 防水蓋-清洗豆漿壺時防止水濺入電源建

# 第一次使用前

- 方法一 1 將開水倒入豆漿壺,蓋上主機,浸泡 10 分
- 2 按照《清洗》章節的要求,將本產品徹底清

### 方法二

- 1 按照乾/濕豆豆漿(Soymilk)製作方法所示,製
- 2 豆漿製作完成後,將豆漿倒掉不喝,再按照 《清洗》章節的要求,將本產品徹底清洗乾

• 如果選擇了某項功能後想取消該功能,切 勿提出主機,以免蒸汽燙傷臉部(以免發 生危險)。可以拔掉電源線後重新插上電 源線,再選擇其他功能。

# 乾/濕豆豆漿(Soymilk)製作方法

- 按照使用方法量取食材,可根據個人口味適量增 減,切勿大幅增減, • 供 2~4 人食用份量。
- 1 用隨機附送的量杯量取乾豆 1 杯洗淨備用。 • 為延長刀片使用壽命,建議製作前用清水充分浸 泡乾豆(春秋季 8~9 小時,夏季 6~7 小時,冬 季 9~10 小時),再將浸泡好的豆子洗淨備用
- 2 將洗淨的豆子均匀平放在豆漿壺底部。 3 豆漿壺內加入清水,不要超過MAX或低於MIN。
- 4 將主機正確放入豆漿壺,即接通電源連接器。 5 打開電源接口蓋板,插上電源線,接通電源
- → 功能鍵指示燈循環閃爍,表示電源接通。 6 按 Select (選擇)鍵,選擇Soymilk (乾/濕豆豆漿)。 → Soymilk (乾/濕豆豆漿)指示燈亮起。
- 7 按 Start (啟動)鍵。 → In Progress (工作中)指示燈閃爍且伴有 1 聲蜂鳴 豆漿製作開始
- → 約 25 分鐘後,6 聲蜂鳴響起, Keep Warm (保溫) 指示燈亮起,此時豆漿製作完成。 本機將自動進 入保溫功能, 並持續 1 小時後自動結束,參見《
- 8 製作完成後,拔去電源。用一隻手握住豆漿壺手柄, 另一隻手提出主機。
- 9 用過濾網過濾豆漿,即可準備飲用,也可加入適量砂 糖攪匀飲用。

• 若想縮短製作時間,可加入溫水製作米豆 漿,建議水溫不要超過 70°C • 也可直接將豆漿倒入豆漿杯中準備飲用。

### 五穀豆漿 (Five Grains Soymilk) 製作 方法 • 按照使用方法量取食材,可根據個人口味適量增

- 減,切勿大幅增減。 • 以黃豆米漿為例,供 2~4 人食用份量。
- 1 用隨機附送的量杯量取黃豆 30 克,約 1/2 杯,米 50 克,約 1/2 杯。
- 為延長刀片使用壽命, 建議製作前用清水充分浸 泡乾豆(春秋季 8~9 小時,夏季 6~7 小時,冬 季 9~10 小時) , 再將浸泡好的豆子洗淨備用。
- 2 將洗淨的豆子與米均匀平放在豆漿壺底部。 **3** 豆漿壺內加入清水,不要超過MAX或低於MIN。 4 將主機正確放入豆漿壺,即接通電源連接器。
- 5 打開電源接口蓋板,插上電源線,接通電源 → 功能鍵指示燈循環閃爍,表示電源接通。 6 按 Select (選擇)鍵,選擇 Five Grains Soymilk (五穀豆
- → Five Grains Soymilk (五穀豆漿)指示燈亮起。 7 按 Start (啟動)鍵。
- → In Progress (工作中)指示燈閃爍且伴有 1 聲蜂鳴 豆漿製作開始。 → 約 26 分鐘後,6 聲蜂鳴響起, Keep Warm (保溫) 指示燈亮起,此時五穀豆漿製作完成。 本機將自
- 動進入保溫功能,並持續 1 小時後自動結束,參 見《保溫功能》 8 製作完成後,拔去電源。用一隻手握住豆漿壺手柄,
- 另一隻手提出主機。 9 請將豆漿倒入豆漿杯中,即可準備飲用,也可加入適 量砂糖攪匀飲用。

• 若想縮短製作時間,可加入溫水製作米豆 漿,建議水溫不要超過 70°C • 也可直接將豆漿倒入豆漿杯中準備飲用。

# 營養米糊 (Rice Paste) 製作方法 • 按照使用方法量取食材,可根據個人口味適量增

- 以薏米百合米糊為例,供 2~4 人食用份量。
- 1 用隨機附送的量杯量取薏米、米各 35 克,約 2/5
- 杯, 鮮百合 20 克,約 7~8 片。 2 將洗淨的米、薏米和百合均匀平放在豆漿壺底部。

- 3 豆漿壺內加入清水,不要超過MAX或低於MIN。 4 將主機正確放入豆漿壺,即接通電源連接器。 5 打開電源接口蓋板,插上電源線,接通電源
- 功能鍵指示燈循環閃爍,表示電源接通。
- 6 按 Select (選擇)鍵,選擇 Rice Paste (營養米糊)。 → Rice Paste (營養米糊)指示燈亮起。
- 7 按 Start (啟動)鍵 → In Progress (工作中)指示燈閃爍且伴有 1 聲蜂鳴
- → 約 26 分鐘後,6 聲蜂鳴響起, Keep Warm (保溫) 指示燈亮起,此時營養米糊製作完成。 本機將自 動進入保溫功能, 並持續 1 小時後自動結束,參
- 8 製作完成後,拔去電源。用一隻手握住豆漿壺手柄, 另一隻手提出主機。 9 請將米糊倒入豆漿杯中,即可準備飲用,也可加入適

• 若想縮短製作時間,可加入溫水製作米豆 漿,建議水溫不要超過70℃。

# 果蔬冷飲 (Fruit/Veggie Drink) 製作

- 按照使用方法量取食材,可根據個人口味適量增 減,切勿大幅增減。
- 以香蕉奶昔製作為例,供 2~4 人食用份量。 1 準備三根香蕉(約400克),切成約1厘米見方
- 大小塊狀備用 2 將香蕉塊均匀平放在豆漿壺底部。 3 先往豆漿壺內加入 300 毫升純牛奶,然後加入純 淨水,不要超過MAX或低於MIN。
- 4 將主機正確放入豆漿壺,即接通電源連接器 5 打開電源接口蓋板,插上電源線,接通電源。 → 功能鍵指示燈循環閃爍,表示電源接通。 6 按 Select (選擇)鍵,選擇 Fruit/Veggie Drink (果蔬冷
- → Fruit/Veggie Drink(果蔬冷飲)指示燈亮起。 7 按 Start (啟動)鍵
- → In Progress (工作中)指示燈閃爍且伴有 1 聲蜂鳴 果蔬冷飲製作開始。約4分鐘後,6聲蜂鳴響 起,果蔬冷飲製作完成。 8 製作完成後,拔去電源。用一隻手握住豆漿壺手柄,
- 9 請將香蕉奶昔倒入豆漿杯中,即可準備飲用,也可加 入適量砂糖攪匀飲用。

- 香蕉奶昔製作完成後,請盡快飲用,以免
- 要想多次使用果蔬冷飲功能時,最好每次 之間要間隔 10 分鐘以上,待電機冷卻後 再進行下一次工作,以免影響電機使用壽

# 蔬菜濃湯 (Pureed Soup) 製作方法

- 按照使用方法量取食材,可根據個人口味適量增 減,切勿大幅增減。 • 以銀耳蓮子紅棗湯為例,供 2~4 人食用份量。
- 1 用隨機配送的量杯量取銀耳兩朵,約10克,蓮子 35克,約1/2杯,紅棗20克,約1/2杯,將所有食材 洗淨後充分浸泡。將浸泡後的銀耳和紅棗切成濕黃
- 2 將準備好的蓮子,銀耳和紅棗均匀平放在豆漿壺 3 先往豆漿壺內加入清水,不要超過MAX或低於
- 4 將主機正確放入豆漿壺,即接通電源連接器。 5 打開電源接口蓋板,插上電源線,接通電源
- → 功能鍵指示燈循環閃爍,表示電源接通。 6 按 Select (選擇)鍵,選擇 Pureed Soup (蔬菜濃湯)。 → Pureed Soup (蔬菜濃湯)指示燈亮起。
- 7 按 Start (啟動)鍵。 → In Progress (工作中)指示燈閃爍且伴有 1 聲蜂鳴 蔬菜濃湯製作開始
- → 約 26 分鐘後, 6 聲蜂鳴響起, Keep Warm (保溫) 指示燈亮起,此時蔬菜濃湯作完成。本機將自動 進入保溫功能,並持續 1 小時後自動結束,參見 《保温功能》 8 製作完成後,拔去電源。用一隻手握住豆漿壺手柄

9 請將蔬菜濃湯倒入豆漿杯中,即可準備飲用,也可加

另一隻手提出主機。

入適量砂糖攪匀飲用。

4 按Easy Clean (易清洗) 鍵。

• 若想縮短製作時間,可加入溫水製作米豆 漿,建議水溫不要超過 70 ℃。

## 栗米汁 (Corn Juice) 製作方法 (僅限 HD2078)

- 按照使用方法量取食材,可根據個人口味適量增 減,切勿大幅增減。
- 供 2~4 人食用份量。
- 1 用隨機附送的量杯量取新鮮栗米粒 300~350 克 約 5~6 杯. 洗淨備用 2 將洗淨的栗米粒均匀平放在豆漿壺底部。

→ 功能鍵指示燈循環閃爍,表示電源接通。

### 3 豆漿壺內加入清水,不要超過MAX或低於MIN 量砂糖攪匀飲用。 4 將主機正確放入豆漿壺,即接通電源連接器。 5 打開電源接口蓋板,插上電源線,接通電源

- 6 按 Select (選擇)鍵,選擇 Corn luice (栗米汁)。 → Corn Juice (栗米汁) 指示燈亮起。 7 按 Start (啟動)鍵
  - → In Progress (工作中)指示燈閃爍且伴有 1 聲蜂鳴, 栗米汁製作開始。 → 約 26 分鐘後,6 聲蜂鳴響起, Keep Warm (保溫) 指示燈亮起,此時栗米汁作完成。本機將自動進
  - 入保溫功能, 並持續 1 小時後自動結束,參見《 保溫功能》 8 製作完成後,拔去電源。用一隻手握住豆漿壺手柄,

9 請將栗米汁倒入豆漿杯中,即可準備飲用,也可加入

另一隻手提出主機。

適量砂糖攪匀飲用。。

• 若想縮短製作時間,可加入溫水製作米豆 漿,建議水溫不要超過 70 ℃。

# 保溫 (Keep Warm) 功能

在製作完乾/濕豆豆漿、五穀豆漿、營養米糊、蔬菜 濃湯和栗米汁後,6聲蜂鳴聲響起,並於6秒後進 入保溫狀態。Keep Warm (保溫) 指示燈亮起。保溫功 能時間為 1 小時, 1 小時後保溫功能自動結束。

- 若製作完成後,隨即提起主機,則不會進
- 製作完果蔬冷飲後,本產品不會進入保溫

如果本產品不能工作正常,請查詢以下表格。如果問題仍未解決,則請聯繫您所在國家/地區的飛利浦客戶服務

故障	可能原因	解決方法
指示燈不亮。	電源連接器未接通。	重新放正主機。
	食材放得太多。	按規定量將食材平放在壺底。
	主機內進水或者指示燈損壞。	聯繫客戶服務中心。
指示燈亮,機器不工作。	未按 Start(啟動) 鍵。	按下 Start(啟動) 鍵。
	工作過程中電源被切斷。	須按正常工作步驟進行操作。
	機器故障。	繫客戶服務中心。
電機工作不停。	機器故障。	繫客戶服務中心。
按鍵無反應。	機器故障。	繫客戶服務中心。
豆子或米打不碎。	壓過低。	使用家用穩壓器。
	加豆量太多。	按《使用方法》所示添加豆子 和其他食材。
	加水過少。	將水加至MAX和MIN之間。
	机器故障。	繫客戶服務中心。
溢壺。	選錯功能。	正確選擇功能。
	豆漿太稀或豆加得太多。	按《使用方法》所示添加豆子 和其他食材。
	加水低於最低水位線或高於最高水 位線。	將水加至MAX和MIN之間。
	機器故障。	繫客戶服務中心。
	防溢感應棒未擦洗乾淨。	將防溢感應棒擦洗乾淨。
豆漿加工時間過長,其他正常。	電壓過低。	使用家用穩壓器。
	水溫過低。	使用常溫水。

燒焦壺低。	選錯功能。	正確選擇功能。
	豆漿壺內部未清洗乾淨。	將豆漿壺內部清洗乾淨。
	加水太少。	將水加至MAX和MIN之間。
	食材加得太多。	按《使用方法》所示添加豆子 和其他食材。
豆漿未煮熟,提前響起。	加水過多或其他食材加得太多。	<ul><li>按《享受》所示添加豆子和 其他食材。</li><li>將水加至MAX和MIN之間。</li></ul>
	機器故障。	繫客戶服務中心。
	海拔過高。	本產品僅適用於海拔 2000 米 以下的地區。
一按任何鍵,豆漿機便自動攪打。	機器故障。	繫客戶服務中心。

# ▼ 產品規格

- 淨重:2.5 kg

• 毛重:3.3 kg

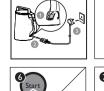
包裝內產品或零配件型號,請以實物為準。 電機功率: 150 W 加熱功率:900 W 外形尺寸(長x寬x高) • 豆漿機: 239.1 x 176.2 x 310.3 mm • 包裝:230 x 230 x 345 mm

容量: 1000~1300 ml (共 2~4 人食用份量)

有關額定電壓和頻率資訊,請參閱產品上的型

以上產品規格如有更改,恕不另行通知,敬請諒

解!包裝內產品或零配件型號,請以實物為準。









源線,切斷電源。 • 切勿將主機浸入水中。 • 在主機,豆漿壺內側冷卻前,切勿用手觸

摸,以防燙傷。 • 在清洗主機時,請格外小心,切勿讓主機 上的刀片劃傷自己或他人。

1 蓋上防水蓋,隨即用清水沖洗主機不鏽鋼下蓋、防 溢感應棒、刀片和豆漿壺內側。 2 用乾抹布擦拭主機手柄、控制板、電源連接器接

口、電源線接口,豆漿壺外側可用濕抹布擦拭。 易清洗 (Easy Clean) 功能的使用

下蓋以及豆漿壺內側的食物殘渣,這些食物殘渣會 變乾、粘結在壺壁和主機上,不易清洗。這時,您 可使用Easy Clean (易清洗)功能,將其加熱潤濕, 建議在使用完成後 10 小時內使用易清洗功能清洗

本產品,以免殘留物變質,產生不易清除的異味

• 製作過程完成後,如果您未能及時清洗黏附在主機

1 豆漿壺內加入清水,不要超過MAX或低於MIN。 2 將主機正確放入豆漿壺,即接通電源連接器。 3 打開電源接口蓋板,插上電源線,接通電源。 → 功能鍵指示燈循環閃爍,表示電源接通。

→ Easy Clean Easy Clean 指示燈亮起,工作中指示燈 閃爍且伴有 1 聲蜂鳴聲,清洗開始。 → 8 分鐘左右後,6 聲蜂鳴聲響起, In Progress (工 作中)指示燈熄滅,此時易清洗過程結束。

5 按照之前所描述的一般清洗要求,將本產品清洗乾

回收中心。這樣做有利於環保。

您還可登陸飛利浦 MYKITCHEN 網站 www.philips.com/kitchen,獲取更多營養食譜

## 乾豆/濕豆豆漿

食譜	配料	製作方法
黃豆豆漿	乾黃豆 75 克,滿杯。	用业外深落,并充分浸泡,故入豆鳖毒中,加水石MAV和MIN
黑豆豆漿	半只 85 豆,油林。	用水洗淨後,並充分浸泡,放入豆漿壺中,加水至MAX和MIN - 之間。接通電源,選擇 Soymilk (乾/濕豆豆漿) 功能,待機器鳴 - 音示意製作完畢,過濾後即可飲用。
紅豆豆漿		
綠豆豆漿	綠豆 90 克,滿杯。	

### 五穀豆漿

1 叙立的	<b>Ž</b>	
食譜	配料	製作方法
4典五穀 5漿	杯;燕麥 10 克,約 1/5 杯:小麥仁 10 克。	將黃豆用水洗淨後並充分浸泡,同洗淨的米、小米、小麥仁和燕麥一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢,裝杯,加入適量砂糖即可飲用。
米黄豆 漿	<ul> <li>黑米 50 克,約 1/2 杯;黃豆 30 克,約 1/2 杯;黑芝麻、砂糖適量。</li> </ul>	將黃豆用水洗淨後並充分浸泡,同洗淨的黑米和黑芝麻一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢便倒入杯中,加入適量砂糖即可飲用。
豆小米 微漿	• 紅豆 50 克,約 1/2 杯;小 米 35 克,約 2/5 杯;砂糖 適量。	將紅豆與小米用水洗淨後,放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢,裝杯,加入適量砂糖即可飲用。
米黄豆	• 黄豆 30 克,約 1/2 杯; 米 50 克,約 1/2 杯;砂糖 適量。	將黃豆用水洗淨後並充分浸泡,同洗淨的米一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢,裝杯,加入適量砂糖即可飲用。
瓜黄豆 漿	• 黄豆 35 克·約 1/2 杯:南瓜 35 克·約 1/2 杯。	將黃豆洗淨、用水充分浸泡後,同去皮切丁(約1厘米大小塊狀)的南瓜一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢,過濾後即可飲用。
薯黄豆 漿	• 紅薯 40 克·約 1/2 杯, 黄豆 35 克·約 1/2 杯。	將黃豆洗淨、用水充分浸泡後,同去皮切丁(約1厘米大小塊狀)的紅薯一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢,過濾後即可飲用。
米黄豆合 缓	• 黑米 60 克,約 2/3 杯;黃豆 30 克,約 1/2 杯;合桃肉 5 顆,砂糖適量。	將黑米與黃豆用水洗淨後,同洗淨掰碎的合桃肉一起放入豆 漿壺中,加水至MAX和MIN之間。接通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢便倒入杯 中,加入適量砂糖即可飲用。
豆薏仁糊	• 薏仁 35 克 · 約 2/5 杯 : 綠 豆 35 克 · 約 2/5 杯 : 米 20 克 · 約 1/5 杯 : 燕麥 10 克 · 約 1/5 杯 : 砂糖適量。	將綠豆用水洗淨後並充分浸泡,同洗淨的大米、薏仁和燕麥一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音示意製作完畢便倒入杯中,加入適量砂糖即可飲用。
桃腰果糊	<ul><li>米、小米各 35 克,約</li><li>2/5 杯;腰果、合桃肉各</li></ul>	將米與小米用水洗淨後,腰果、合桃肉洗淨掰碎,同去核掰碎 的紅棗和桂圓一起放入豆漿壺中,加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接

5 顆:去核紅棗、桂圓各 通電源,選擇 Five Grains Soymilk (五穀豆漿) 功能,待機器鳴音

# 火火 羊 八八 小山

食譜	配料	製作方法
腰果露	• 腰果150克; 鮮奶和白糖適量。	先將略烘的腰果分成1厘米大小後放入壺中,然後放入洗淨的 米。水加至MAX和MIN之間的中間水位。連接電源後,選擇 Rice Paste (營養米糊) 功能。待機器鳴音示意製作完畢後便倒入 碗中。加入適量的鮮奶和白糖即可飲用。
全營養米糊	<ul> <li>米 35 克,約 1/2 杯;小米 15 克,約 1/5 杯;黑芝麻 10 克;花生仁 10 顆;合桃 肉 5 顆;去核紅棗 5 顆。</li> </ul>	將米與小米用水洗淨後,合桃肉洗淨掰碎、花生仁洗淨,同去核掰碎的紅棗一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Rice Paste (營養米糊) 功能,待機器鳴音示意製作完畢便倒入杯中,加入適量冰糖即可飲用。
薏米百合 米糊	• 薏米、米各 35 克·約 2/5 杯:鮮百合 20 克·冰糖 適量。	將米與薏米用水洗淨後,同洗淨撕碎的鮮百合一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Rice Paste (營養米糊) 功能,待機器鳴音示意製作完畢便倒入杯中,加入適量冰糖即可飲用。
山藥紅棗 米糊	米 50 克·約 1/2 杯:山 藥 30 克·去核紅棗 5~10 顆·冰糖適量。	將紅棗去核掰碎與米用水洗淨後,同去皮切丁(約1厘米大小塊狀)的山藥一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Rice Paste (營養米糊) 功能,待機器鳴音示意製作完畢便倒入杯中,加冰糖攪拌均匀即可飲用。
紅薯南瓜 米糊	• 紅薯 30 克 · 約 1/2 杯 · 南 瓜 20 克 · 約 1/3 杯 · 米 35 克 · 約 1/3 杯 · 小米 35 克 · 約 1/3 杯 ·	將米與小米用水洗淨後,同去皮切丁(約1厘米大小塊狀)的紅薯和南瓜一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇 Rice Paste (營養米糊) 功能,待機器鳴音示意製作完畢便倒入杯中,加入適量冰糖即可飲用。

食譜	配料	製作方法
	• 花生200克, 米50克; 鮮奶 和白糖適量。	先將略烘的花生去皮後分成1厘米大小並放入壺中,然後放入洗淨的米。水加至MAX和MIN之間的中間水位。連接電源後,選擇 Rice Paste (營養米糊) 功能。待機器鳴音示意製作完畢後便倒入碗中。加入適量的鮮奶和白糖即可飲用。
	• 杏仁70克,米30克;鮮奶和 白糖適量。	先將略烘的杏仁分成1厘米大小後放入壺中,然後放入洗淨的米。水加至MAX和MIN之間的中間水位。連接電源後,選擇Rice Paste (營養米糊)功能。待機器鳴音示意製作完畢後便倒了碗中。加入適量的鮮奶和白糖即可飲用。
	<ul> <li>黑芝麻125克,白芝麻25 克,米50克;鮮奶和白糖 適量。</li> </ul>	先將略烘的黑芝麻和白芝麻一起放入壺中,然後加入洗淨的米。水加至MAX和MIN之間的中間水位。連接電源後,選擇Rice Paste (營養米糊)功能。待機器鳴音示意製作完畢後便倒了碗中。加入適量的鮮奶和白糖即可飲用。
合桃糊	• 合桃肉180克,米50克; 鮮 奶和白糖適量。	先將略烘的合桃肉切成1厘米大小後放入壺中,然後加入洗淨的米。水加至MAX和MIN之間的中間水位。連接電源後,選擇Rice Paste (營養米糊)功能。待機器鳴音示意製作完畢後便倒了碗中。加入適量的鮮奶和白糖即可飲用。

### 果蔬冷飲

食譜	配料	製作方法
香蕉奶昔	• 香蕉 400 克,牛奶 300	將香蕉剝皮後切成約1厘米見方大小塊狀,放入豆漿壺中,
	克。	加入牛奶,再加入純淨水至MAX和MIN之間。接通電源,選
		擇 Fruit/Veggie Drink (果蔬冷飲) 功能,待機器鳴音示意製作完畢,裝杯,即可飲用。
紅蘿蔔汁	• 紅蘿蔔一棵,約 200 克。	將紅蘿蔔洗淨後切成約 1 厘米見方大小,放入豆漿壺中,再加入純淨水至MIN。接通電源,選擇 Fruit/Veggie Drink (果蔬冷飲)功能,待機器鳴音示意製作完畢,裝杯,即可飲用。

# 蔬菜濃湯

则不成为	20	
食譜	配料	製作方法
銀耳蓮子紅 棗湯		將銀耳用水洗淨後並充分浸泡,同洗淨的蓮子和去核掰碎的紅 棗一起放入豆漿壺中,加水至MAX和MIN之間。接通電源,選
束/勿	克,約 1/2 杯。	擇 Pureed Soup (蔬菜濃湯) 功能,待機器鳴音示意製作完畢便
		倒入杯中,加入適量冰糖即可飲用。
薯仔番茄湯	<ul><li>薯仔約280克,番茄約150克。</li></ul>	將薯仔和番茄淨後切成約 1 厘米見方大小·放入豆漿壺中· 再加入純淨水至MIN。接通電源,選擇 Pureed Soup (蔬菜濃湯) 功
		能・待機器鳴音示意製作完畢便倒入杯中・加入適量調味料 ( 鹽・味精等)即可飲用。

### 栗米汁 (僅限 HD2078)

良譜	四亿科	
栗米汁	新鮮栗米粒 300~350 克, 約	將新鮮栗米剝去葉子和根鬚後洗淨,再掰下栗米粒。將栗米
		粒放入豆漿壺中,加水至MAX和MIN之間。接通電源,選擇
		Corn Juice (栗米汁) 功能,待機器鳴音示意製作完畢便倒入杯
		中,即可飲用。

如果您需要服務或信息,或者有任何疑問,請 訪問飛利浦網站 www.philips.com/support。您也可與所在地的 飛利浦客戶服務中心聯繫,或者向飛利浦服務 熱線諮詢,服務熱線 852 2619 9663。

i 保修和服務

# ☎ 環保回收

# 棄置產品時,請不要將其與一般生活垃圾堆放在一起;應將其交給官方指定的