



User manual

PHILIPS

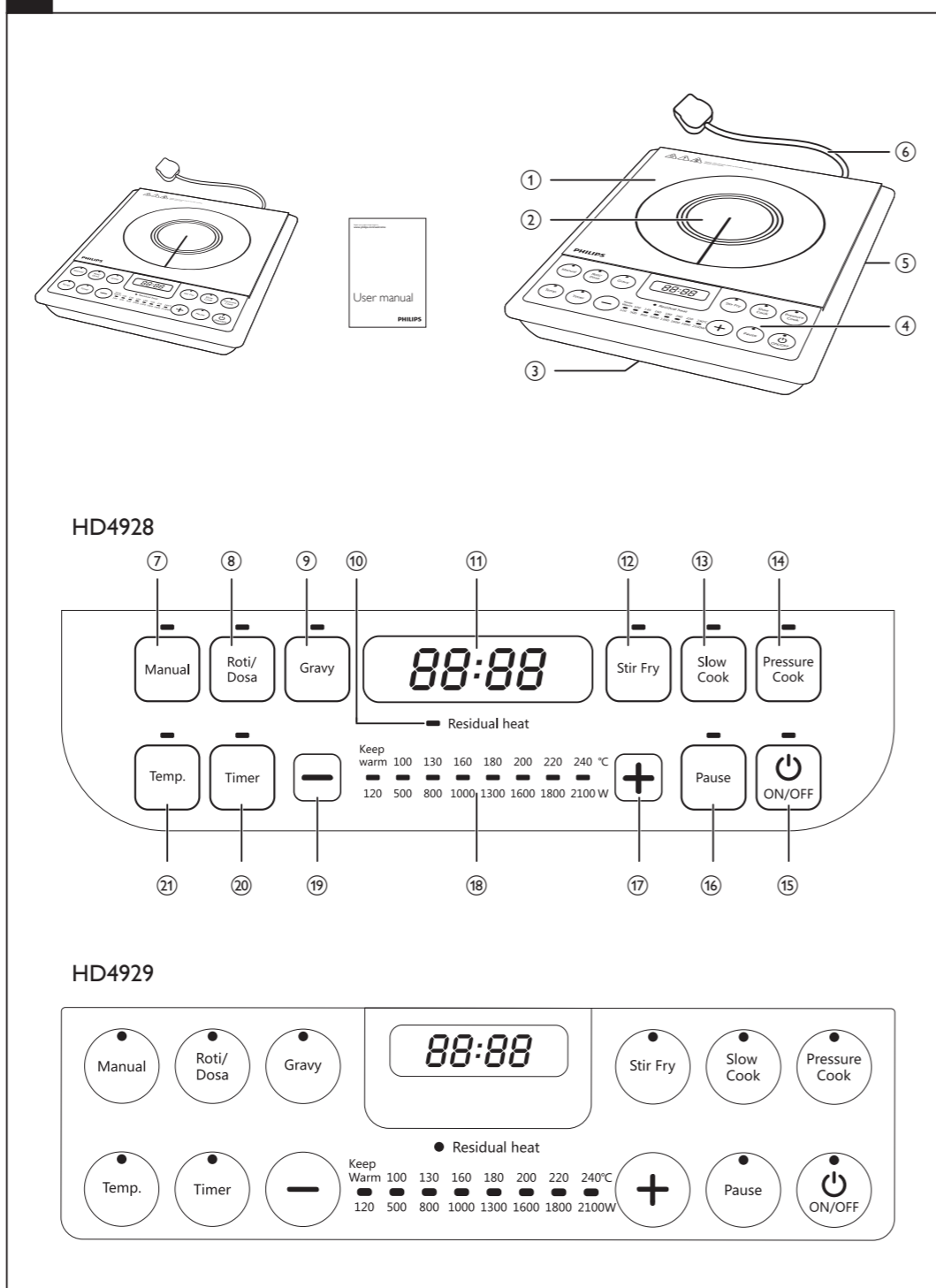


All registered and unregistered trademarks are property of their respective owners.
© 2012 Koninklijke Philips Electronics N.V.
All rights reserved.

HD4928_4929_UM_India_V1.0_121019



1 Overview



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.

2 What's in the box

Induction cooker main unit User manual

Overview (Fig.1)

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

Controls overview

⑦ Manual Button	⑮ ON/OFF button
⑧ Roti/Dosa button	⑯ Pause button
⑨ Gravy button	⑰ Increase button
⑩ Residual heat indicator	⑱ Cooking temperature and power
⑪ Screen	⑲ Decrease button
⑫ Stir Fry button	⑳ Timer Button
⑬ Slow Cook button	㉑ Temp. Button
⑭ Pressure Cook button	

3 Before first use

Remove all packaging materials from the induction cooker.

Preparing for use (Fig.2)

- 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 the tables below).

Choosing the proper cookware

Use cookware that meets below requirements: (Fig.3)

Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom
Size	Cookware with a bottom diameter of 12-20cm
Weight	Cookware with a weight up to 8kg (including contents)

Do not use cookware described as below: (Fig.4)

Material	Cookware with a bottom made of non-iron metal, heat resistant glass pots, ceramic, glass, aluminum or copper.
Shape	Cookware with a concave or convex bottom
Size	Cookware with a bottom diameter of less than 12cm or more than 20cm
Weight	Cookware with a weight over 8kg (including contents)

4 Using the induction cooker (Fig.5)

There are six preset cooking modes: Manual, Roti/Dosa, Gravy, Stir Fry, Slow Cook and Pressure Cook.

- Follow the steps in "Preparing for use".
- Press the ON/OFF button (⏻) to switch on the appliance, and the ON/OFF indicator lights up.
- Press the desired cooking mode button, and the corresponding indicator lights up.
 - The appliance starts working in the selected mode.
- When the cooking is finished, press the ON/OFF button (⏻) to switch off the appliance.
- Unplug the appliance after the fan stops working.

Note

- During cooking, you can change the power level by pressing the Increase (+) or Decrease (-) button (not applicable in Slow Cook mode).
- 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.
- Press the "Temp." button, and the induction cooker starts working at the power of 800W.
- Press the "Pause" button to stop the cooking process at any time. Press the "Pause" button again to resume cooking.
- When the "Residual heat" indicator lights up, do not touch the cooking plate as the temperature is high.

Getting to know the cooking modes

Refer to below tables for more details of different cooking modes.

Cooking mode	Default cooking time (minute)	Cooking temperature range	Adjustable cooking time range (minute)
Manual	120	Keep warm - 240°C	1-180
Roti/Dosa	60	Keep warm - 160°C	1-180
Gravy	45	Keep warm - 160°C	1-180
Slow Cook	180	100°C	1-180
Stir Fry	60	100 - 180°C	1-180
Pressure Cook	30	Keep warm - 220°C	1-45

Cooking mode	Usage
Manual	This setting can be used for all types of cooking especially if you want to control the time and temperature setting yourself. Press the manual button and use the (+) or (-) button to increase or decrease the cooking temperature.
Roti/Dosa	This setting can be used to cook food on a flat induction type tawa. In case the tawa gets overheated or is less heated, the temperature can be adjusted using the (+) or (-) button.

Gravy	This setting can be used to make a gravy dish from the beginning to the end. The induction cooker provides moderate heating for 5 minutes. You can prepare the Tadka during that time. Then the induction cooker switches to a higher power level to roast vegetables, meat, and other ingredients for 13 minutes. After that it automatically switches to a lower power level for another 27 minutes. You may also switch to the manual mode for better temperature control when making gravies.
Slow Cook	This setting is ideal for cooking at a low temperature for a long time.
Stir Fry	This setting can be used to cook foods which are continuously stirred like dry vegetables. The temperature can be adjusted using the (+) or (-) button.
Pressure Cook	This setting can be used for pressure cooking on induction type pressure cookers. Pressure cooking on an induction cooker may be faster than pressure cooking on the gas stove. If you do not remove the pressure cooker for more than 30 minutes, the induction cooker will switch off automatically.

Using the timer (Fig.6)

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

- Follow the steps in "Preparing for use".
- Press the ON/OFF (⏻) button, the ON/OFF (⏻) indicator lights up.
- Press the desired cooking mode button, and the corresponding indicator lights up. The induction cooker starts working in the selected mode.
- Press the Timer button and the timer indicator lights up.
- Press the Increase (+) or Decrease (-) button to adjust the time by minute.
- When the time has elapsed, the induction cooker turns off automatically.

Note

- After you have selected the cooking time, wait for a few seconds before the induction cooker automatically confirms it.
- After the timer is set, you can press the Timer button again to cancel the timer.

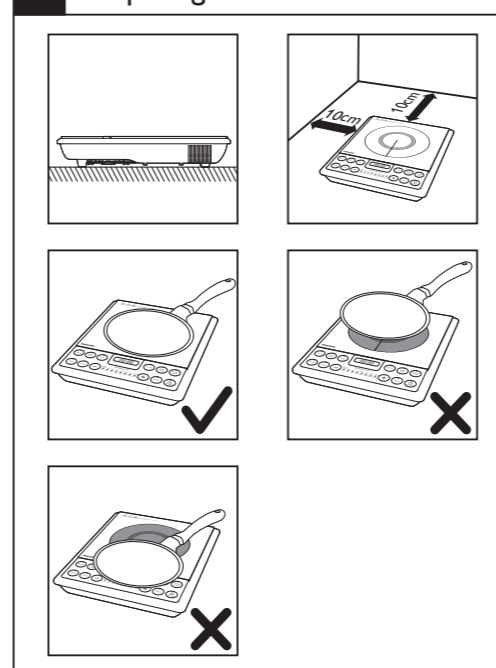
5 Specifications

Models	HD4928	HD4929
Voltage	220-240V/50-60Hz	220-240V/50-60Hz
Power	2100W	2100W
Dimension	340x270x65mm	160x280x65mm
Net weight	2.1kg	2.1kg

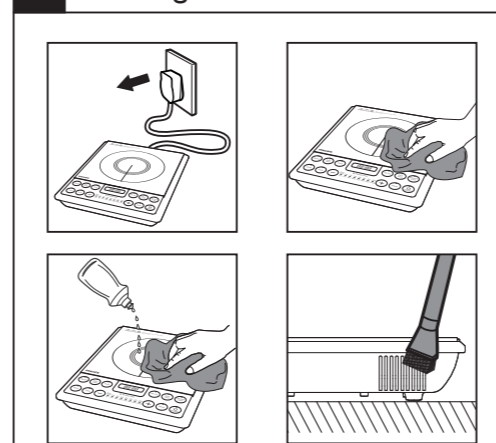
6 Cleaning (Fig.7)

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.

2 Preparing for use



7 Cleaning



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

Note

- 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.

7 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.

8 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.

9 Environment

Do not throw away the appliance with the normal household waste at the end of its life. Dispose of responsibly. By doing this, you help to preserve the environment.



10 Guarantee and service

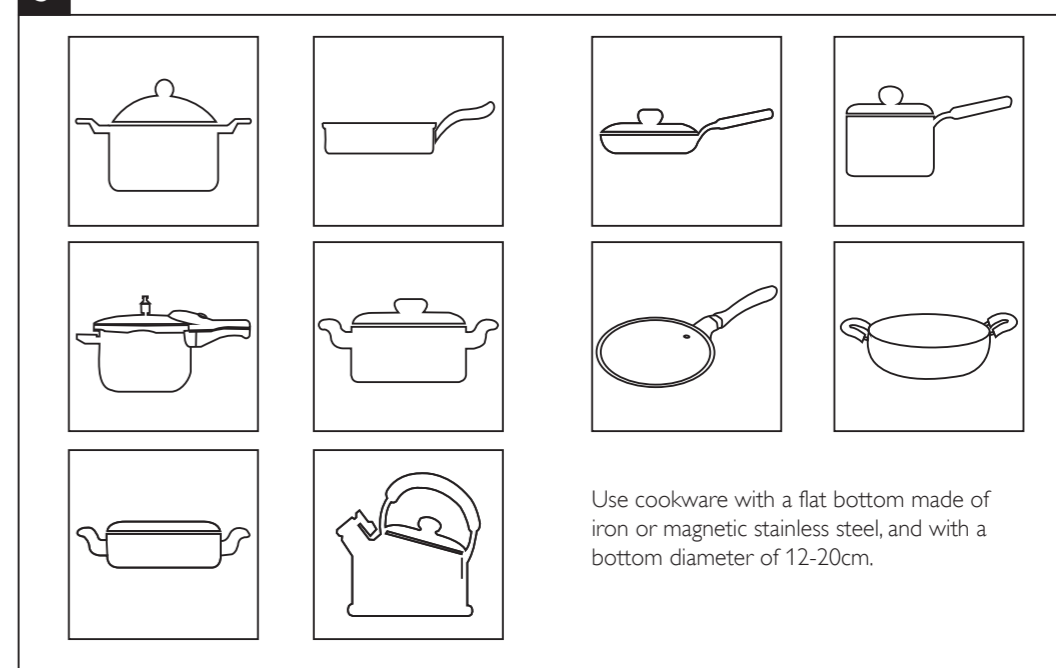
If you need service or information or if you have a problem, please visit the Philips website at www.philips.com or contact the Philips Consumer Care Centre in your country (you will find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer.

11 Troubleshooting

If your induction 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 centre or the Consumer Care Centre in your country. For a list of authorized Philips services centers, visit www.philips.com or contact our consumer care at 1800 102 2929 (toll free) or 1860 180 1111 (standard call rates apply).

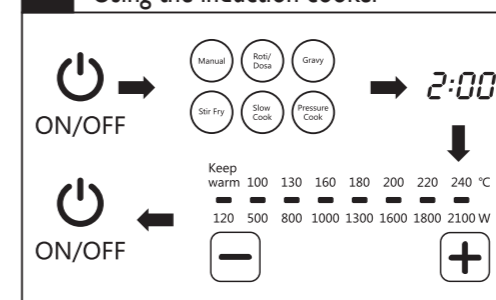
Problem	Solution
The On/Off button (⏻) does not respond.	There is a connection problem. Check if the induction cooker is connected to the mains and if the plug is inserted firmly into the wall socket.
The appliance beeps continuously and then stops working.	You may have put unsuitable cookware on the cooking plate or you may have removed the cookware from the cooking plate during cooking. Make sure the cookware is made of steel, iron or aluminum with stainless steel cladding base and has a base diameter larger than 12cm. You may have placed the cookware outside of the cooking zone.
The cookware does not heat up to the required temperature.	The bottom of the cookware may not be flat. Use cookware with a flat bottom. If the problem still exists, take the appliance to your Philips dealer or a service center authorised by Philips.

3 Use below cookware

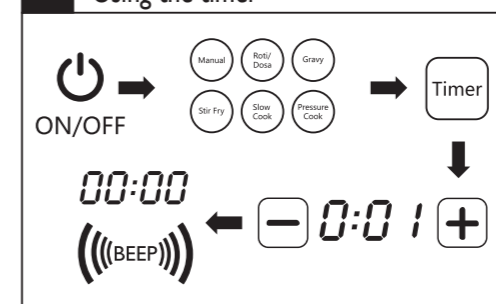


Use cookware with a flat bottom made of iron or magnetic stainless steel, and with a bottom diameter of 12-20cm.

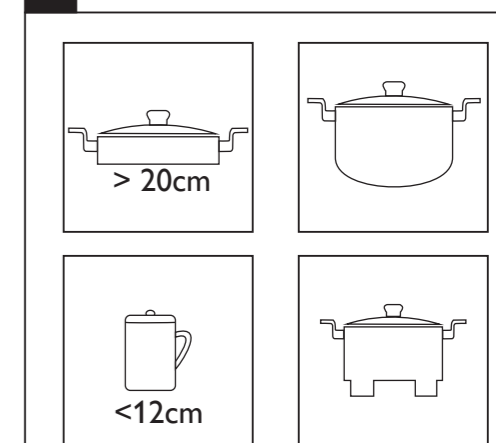
5 Using the induction cooker



6 Using the timer



4 Do not use below cookware



Do not use cookware with a concave or convex bottom made of non-iron metal, heat resistant glass pots, ceramic, glass, aluminum and copper, or with a bottom diameter of less than 12cm or more than 20cm.

Warranty and Service

For any information or problem, contact your local Philips dealer or authorized service center. For a list of authorized Philips service centers visit www.philips.com or contact our consumer care at 1800 102 2929 (Toll free) or 1860 180 1111 (standard call rates apply). This apparatus is covered under warranty against any defect due to defective material or workmanship for ONE YEAR from the date of purchase. Should a defect develop during the period of warranty, PHILIPS ELECTRONICS INDIA LTD. undertakes to repair the apparatus FREE OF CHARGE through the dealer from whom it has been purchased or at any of the Philips authorized Service Centers.

The warranty is not valid in case:

- Apparatus is not used according to user manual.
- Defects caused by improper or reckless use.
- Repairs done by persons other than Philips Authorized service center.
- Modifications of any nature made in the apparatus.
- Tampered serial number.
- Incomplete warranty card after purchase.
- Product if used for commercial purpose (i.e. other than domestic use).
- Usage of parts not recommended by Philips or those made by other manufacturers.

All consumables and parts susceptible to normal wear and tear are not covered under warranty.

Week/5.No.
Date of purchase: _____
Dealer's name: _____
Dealer's stamp: _____
Customer's name and address: _____
Model No.: _____
Dealer's signature: _____

The appliance does not switch from one preset mode to another.	You need to switch off the appliance and restart with another cooking mode.
The cooking temperature of the preset modes are too high or too low.	You may switch to the Manual mode for better control of temperature. You may also adjust the cooking temperature in these modes: Manual, Roti/Dosa, Stir Fry and Pressure Cook.
When I press one of the cooking mode buttons, the light of the selected mode does not go on.	The light is defective. Take the appliance to your Philips dealer or a service center authorised by Philips.
The cooking temperature automatically changes in some preset modes.	In Gravy mode, the cooking temperature automatically changes. Switch to Manual mode for better control over the temperature.
The fan works but the appliance has not started working.	You have to press a cooking mode button after you have pressed the ON/OFF (⏻) button. If you do not press a cooking mode button within one minute, the induction cooker will switch off and the fan continues to work for a while to cool down the appliance.
Error code E1 or E2 is displayed on the screen.	The main sensor is in open circuit or short circuit state. Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E3 or E4 is displayed on the screen.	The heat sink sensor is in open circuit or short circuit state. Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E5 or E6 is displayed on the screen.	The voltage is either too high or too low. Wait for the voltage to stabilize and try again.
Error code E7 is displayed on the screen.	The fan has malfunction. Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E8 is displayed on the screen.	The main sensor is not working. Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E9 is displayed on the screen.	The fuse has malfunction. Take the appliance to your Philips dealer or a service center authorised by Philips.