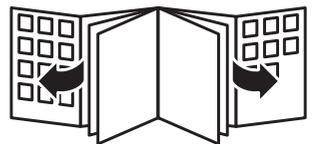


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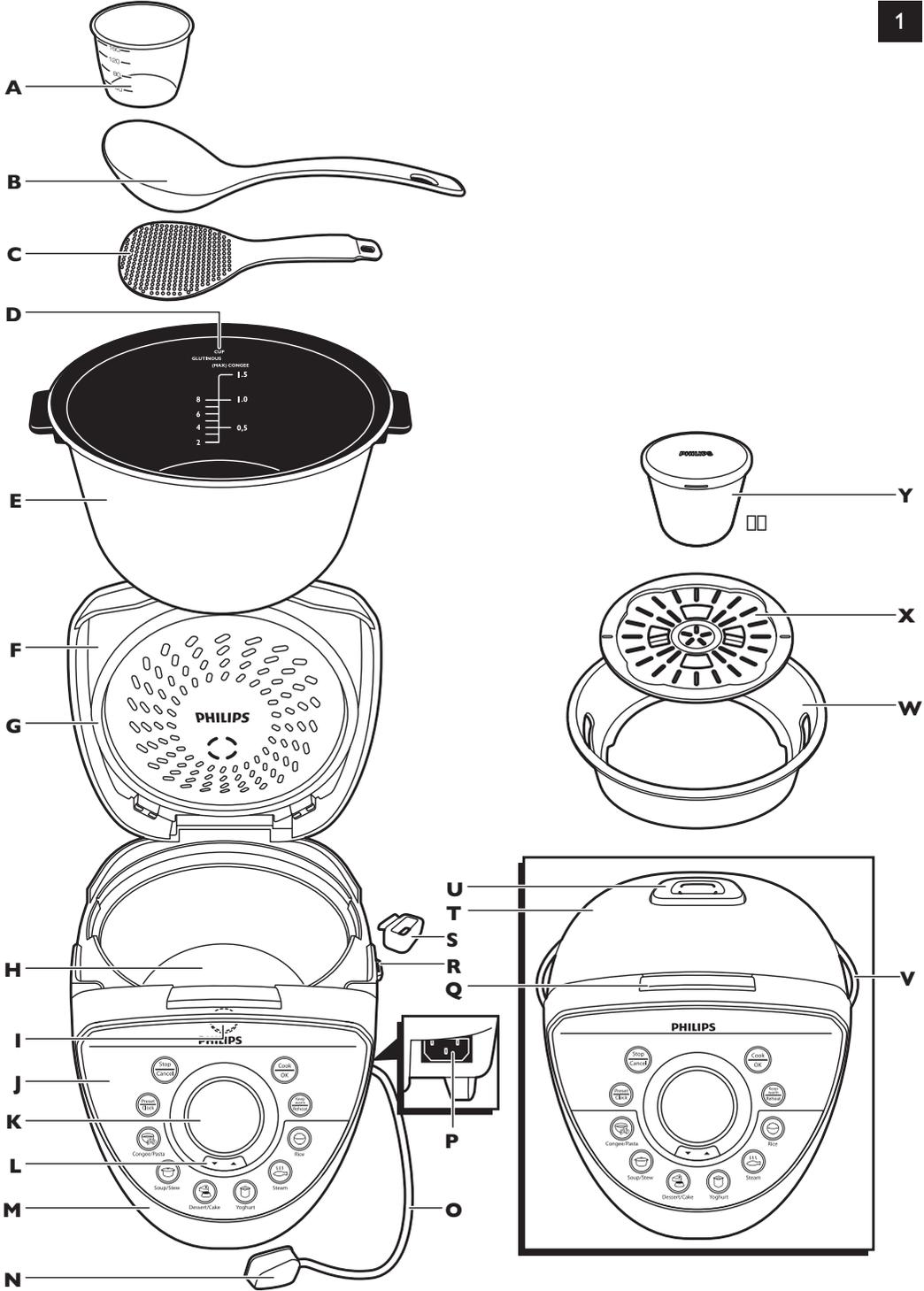
HD4768, HD4766



PHILIPS



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HD4768, HD4766

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Introduction

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.

General description (Fig. 1)

- A** Measuring cup
- B** Soup ladle
- C** Rice scoop
- D** Water level indications
- E** Inner pot with handles
- F** Detachable inner lid
- G** Sealing ring
- H** Heating element
- I** Temperature sensor
- J** Control panel
- K** Display
- L** Up and down buttons
- M** Main body
- N** Mains plug
- O** Detachable mains cord
- P** Socket for appliance plug
- Q** Lid release button
- R** Mounting bracket of scoop holder
- S** Scoop holder
- T** Outer lid
- U** Detachable steam vent cap
- V** Rice cooker handle
- W** Steam basket
- X** Detachable steam tray
- Y** Yoghurt pot

Important

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

Danger

- Never immerse the main body of the rice cooker in water, nor rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted firmly into the wall socket.
- Do not use the appliance if the plug, the mains cord, the inner pot or the main body is damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the mains cord out of the reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.

- Make sure the heating element, the temperature sensor and the outside of the inner pot are clean and dry before you put the plug in the wall socket.
- Do not use the appliance if the sealing ring is damaged.
- Do not plug in the appliance or press any of the buttons on the control panel with wet hands.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.

Caution

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Only use the rice scoop provided. Avoid using sharp utensils.
- Do not expose the rice cooker to high temperatures, nor place it on a working or still hot stove or cooker.
- Always insert the inner pot before you put the plug in the wall socket and switch on the rice cooker.
- Always unplug the rice cooker if you are not going to use it for a longer period of time.
- Always let the rice cooker cool down before you clean or move it.
- Do not place the inner pot directly over an open fire to cook rice.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in this user manual, the guarantee becomes invalid and Philips refuses liability for any damage caused.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- Place the rice cooker on a stable, horizontal and level surface.
- The accessible surfaces may become hot when the appliance is operating. Only touch the control panel.
- Beware of hot steam coming out of the steam vent during cooking or out of the rice cooker when you open the lid.
- Do not lift and move the rice cooker by its handle while it is operating.
- Be careful with the inner pot and the steam basket when you handle them after the cooking process, as they may be hot and heavy.
- Do not expose the rice cooker to direct sunlight.
- Do not insert metallic objects or alien substances into the steam vent.
- Do not place a magnetic item on the lid. Do not use the appliance near a magnetic item.
- Do not use the inner pot if it is deformed.
- Do not exceed the maximum water level indicated in the inner pot to prevent overflows.
- Do not place the rice scoop inside the pot while cooking, keeping warm or reheating rice.
- Always clean the appliance after use.
- Do not clean the appliance in the dishwasher.

Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Power failure backup function

This appliance has a backup function that remembers the status before a power failure, provided the power supply is resumed within 2 hours. If the power failure occurs during a cooking process, the countdown of the cooking time continues where it left off when the power supply resumes.

If the power failure lasts longer than 2 hours and the failure occurs during a cooking process, the rice cooker automatically resets to standby mode when the power supply resumes. Open the rice cooker, remove its contents and start all over again.

If you have set the timer and the preset cooking process has not yet started when a power failure occurs, the process starts when the power supply resumes, provided it resumes within 12 hours.

Preparing for use

Before first use

- 1 Remove the plastic bag between the inner pot and the heating element.
- 2 Clean the parts of the rice cooker thoroughly before you use the appliance for the first time (see chapter 'Cleaning').
- 3 Dry all parts thoroughly before you start to use the appliance.
- 4 Attach the scoop holder to the body of the rice cooker (Fig. 2).

Control panel and display

The control panel has 12 buttons with which you operate the appliance. The display gives information on the selected processes.

The display light goes on as soon as you press any button, to give you a better view of the display information.

Note: When the appliance is cooking or reheating, the display light switches off after 10 minutes.

- Control panel and display (Fig. 3)

Up and down buttons

You can use the up and down buttons below the display to select the desired menu and to adjust settings (clock, timer and cooking time).

Menu/control buttons

There are 4 control buttons on the top part of the control panel and 6 menu buttons on the bottom part of the control panel.

A flashing button indicates that you can press this button to go to the next step. You can use the Stop/Cancel button to stop a cooking process or to stop a preset timer. You can also use this button as an "undo" button when you are programming a cooking process to go back to the previous screen.

Menus

Some of the menus have submenus. When you press the buttons for these menus, the submenu appears on the display. If a menu does not have a submenu, the first step of the cooking process is shown on the display.

In some of the menus, text and animations are shown on the display to guide you through the cooking process step by step.

Setting the clock time

Note: You cannot adjust the clock time during a cooking process or when the appliance is in keep-warm mode.

- 1 Put the plug in the wall socket and switch on the mains.
 - ▶ The display shows the greeting message ('Good morning', 'Good afternoon' or 'Good evening').
- 2 Press the Preset/Clock button twice (Fig. 4).
- 3 Press the up or down button to select 'Clock setting'. (Fig. 5)

- 4 Press the Cook/OK button (Fig. 6).
- 5 Press the up or down button to set the clock (24-hour time notation). Press and hold the up or down button to move the time forward or backward quickly (Fig. 7).
- 6 Press the Cook/OK button to confirm the time (Fig. 6).

Note: If you want to cancel the change, press the Stop/Cancel button.

- ▶ The message 'Saved' is shown on the display. The time stops flashing and the display shows the set clock time (Fig. 8).

Note: The clock time is confirmed automatically if you do not press the Cook/OK button within 30 seconds.

Note: The display only shows the clock time when the appliance is plugged into the wall socket.

Setting the display language

You can select one of three languages: Simplified Chinese, Traditional Chinese or English.

- 1 Press the Preset/Clock button twice (Fig. 4).
- 2 Press the up or down button to select 'Language setting' (Fig. 9).
- 3 Press the Cook/OK button (Fig. 6).
- 4 Press the up or down button to select the desired language (Simplified Chinese, Traditional Chinese or English) (Fig. 10).
- 5 Press the Cook/OK button to confirm the language (Fig. 6).

Note: If you want to cancel the change, press the Stop/Cancel button.

- ▶ The message 'Saved' is shown on the display (Fig. 8).

Using the appliance

List of 20 rice cooker menus

Menu	Submenu
Rice	Plain
	Quick plain
	Small portion plain
	Glutinous
	Mixed
Congee/Pasta	Rice with soup
	Plain congee thick
	Plain congee thin
	Mixed grain congee
Soup/Stew	Pasta
	Vegetable soup
	Stew
	Long boil soup

Menu	Submenu
Yoghurt	Yoghurt
Dessert/Pudding	Green bean soup
	Cereal cake
	Carrot cake
	White radish pudding
	Taro pudding
Steam	Steam

Step-by-step cooking guide

The table below shows you what steps to perform in the different submenus.

The numbers of the list below correspond to the numbers in the table and tell you what you have to do next at certain points during the cooking process.

- 1 Press the Cook/OK button to start the cooking process. If you do not press this button, the cooking process starts automatically after 10 seconds.
- 2 Press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 30 seconds.
- 3 Cooking only starts if you press Cook/OK button.
- 4 Press the Cook/OK button. If you do not press this button, the display automatically shows the cooking time after 10 seconds.
- 5 Press the Cook/OK button. If you do not press this button, the display automatically shows the cooking time after 30 seconds.

Menu	Submenu	Steps before cooking	Cooking time for second step	Steps during cooking	Steps after cooking
Rice	Rice with soup	Cook rice first (1)	Depends on the amount of rice cooked	Add warm broth and other ingredients (2)	
Congee/Pasta	Mixed grain congee	Add mixed grains and water (5)			
	Pasta	Add pasta, sauce and water (5)			
Soup/Stew	Vegetable soup	Add water to make broth (4)	Approx. 10-15 min.	Add vegetables (2)	
	Stew	Add water, meat and other ingredients (4)			
	Long boil soup	Add water and ingredients (4)			

Menu	Submenu	Steps before cooking	Cooking time for second step	Steps during cooking	Steps after cooking
Yoghurt	Yoghurt	Pour warm milk (40°C) and yoghurt mixture into yoghurt pot, fill inner pot with water (5)			
Dessert/ Pudding	Green bean soup	Add water and dessert ingredients (4)			
	White radish pudding	Add white radish, dried shrimps, Chinese sausages and seasonings (1)	20 min.	Add rice flour mixture (3)	
	Taro pudding	Add taro, Chinese sausages, dried shrimps and seasonings (1)	20 min.	Add rice flour mixture (3)	
	Cereal cake	Put cake mixture in inner pot (1)			
	Carrot cake	Put cake mixture in inner pot (1)			
Steam	Steam	Put the dish on steam basket, fill inner pot with water (5)			

Cooking rice

The Rice menu of this appliance consists of 6 submenus that allow you to cook different types of rice or rice recipes.

1 Measure the rice with the measuring cup provided (Fig. 11).

Each cup of uncooked rice normally gives 2 bowls of cooked rice. Do not exceed the quantities indicated on the inside of the inner pot. 1 cup of rice is approx. 180ml.

- HD4768: inner pot capacity is 5.0L, maximum capacity for cups of rice is 1.8L
- HD4766: inner pot capacity is 4.0L, maximum capacity for cups of rice is 1.5L

Rice quantities and cooking times for rice menus

The table below shows the approximate cooking time. The actual cooking time may vary, depending on the voltage, room temperature, humidity and amount of water used.

Menu	HD4766 Approximate cooking time	HD4766 Quantity of rice (cups)	HD4768 Approximate cooking time	HD4768 Quantity of rice (cups)
Plain rice	40-50 min.	2-8	40-50 min.	2-10
Quick plain rice*	30-40 min.	2-4	30-40 min.	2-6
Small portion plain rice**	40-50 min.	2-3	40-50 min.	2-3
Glutinous rice	50-90 min.	2-8	50-90 min.	2-8
Mixed rice	40-50 min.	2-4	40-50 min.	2-6
Rice with soup	35-70 min.	2-8	35-70 min.	2-10

Note: Beans, pulses or cereals used in mixed rice should be pre-soaked before use.

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*To get an optimal result, we advise you to cook not more than 4 (HD4766) or 6 (HD4768) cups of rice.

**To get an optimal result, we advise you to cook not more than 3 cups of rice.

2 Wash the rice thoroughly.

3 Put the pre-washed rice in the inner pot.

4 Add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups and type of rice used. Then smooth the surface of the rice.

For instance, if you cook 4 cups of North East rice, add water up to the 4-cup level for North East rice indicated on the scale.

- HD4768 (Fig. 12)

- HD4766 (Fig. 13)

Note: The level marked inside the inner pot is just an indication; you can always adjust the water level for different types of rice and your own preference.

5 Press the lid release button to open the lid.

6 Put the inner pot in the rice cooker (Fig. 14).

Make sure the pot is placed properly and the handles of the pot are aligned with the grooves in the main body.

Note: Make sure the heating element and the outside of the inner pot are clean and dry.

7 Put the plug in the wall socket and switch on the mains.

8 Close the lid of the rice cooker.

Do not close the lid with force. If the lid does not close properly, check if the inner pot is placed correctly.

9 Press the Rice button. Then press the up or down button to select the rice type (Fig. 15).

10 Press the Cook/OK button to start the cooking process.

▶ The Cook/OK light goes on and the cooking animation appears on the display. (Fig. 16)

▶ The display counts down in minutes (10, 9, 8 etc.) during the last 10 minutes of the cooking process.

▶ At the end of the cooking process the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to the keep-warm mode.

▶ The display counts up the keep-warm time in hours (12 hours max.).

11 Press the Stop/Cancel button to cancel the keep-warm mode (Fig. 17).

If you want to continue the keep-warm mode again, simply press the Keep warm/Reheat button again.

12 Press the lid release button to open the lid. (Fig. 18)

13 Stir the rice to loosen it.

Stirring the rice allows excess steam to escape. This gives fluffier rice.

14 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Rice with soup

1 Follow steps 1 to 9 in section 'Cooking rice'.

2 Press the Cook/OK button to confirm the setting (Fig. 6).

▶ The first instruction appears on the display.

3 Press the Cook/OK button again to start the cooking process.

If you do not press the Cook/OK button again, the cooking process starts automatically after 10 seconds.

▶ The Cook/OK light goes on and the cooking animation appears on the display.

4 The rice cooker beeps and the Cook/OK button flashes to indicate when you have to add other ingredients.

5 Add the ingredients shown on the display. Then press the Cook/OK button to continue the cooking process.

If you do not press the Cook/OK button again, the cooking process continues automatically after 30 seconds.

▶ The display counts down in minutes (10, 9, 8 etc.) during the last 10 minutes of the cooking process.

▶ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.

6 Press the Stop/Cancel button once to cancel the cooking process, the preset setting or the keep-warm mode.

7 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Congee

The Congee/Pasta menu contains 3 submenus for congee.

Menu	HD4766 Approximate cooking time	HD4766 Quantity of rice (cups)	HD4768 Approximate cooking time	HD4768 Quantity of rice (cups)
Plain congee thick	0.5-4 hrs	0.5-2	0.5-4 hrs	0.5-2.5
Plain congee thin	0.5-4 hrs	0.5-1	0.5-4 hrs	0.5-1.5
Mixed grain congee	0.5-4 hrs	0.5-2	0.5-4 hrs	0.5-2.5

1 Put the ingredients in the inner pot.

2 Add the water.

Make sure all ingredients including water do not exceed the maximum water level on the scale for congee indicated on the inside of the inner pot.

Not suitable for cooking fine rice/ beans flour or it may cause water overflow.

- HD4768 (Fig. 19)

- HD4766 (Fig. 20)

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Congee/Pasta button (Fig. 21).

5 Press the up or down button to select the type of congee you want to cook.

6 Press the Cook/OK button.

▶ The default cooking time of 1 hour appears on the display.

▶ If you have selected 'mixed grain congee', the first instruction appears on the display.

Note: If you have selected 'mixed grain congee' and you do not press the Cook/OK button, the display automatically shows the cooking time after 30 seconds.

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7 To adjust the cooking time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

You can set any time from 30 minutes to 4 hours.

Tip: Set 30 minutes if you cook 0.5 cups of rice in HD4766 or HD4768. Set 4 hours if you cook 2 cups of rice in HD4766 or 2.5 cups of rice in HD4768.

8 Press the Cook/OK button to start the cooking process (Fig. 6).

- ▶ The Cook/OK light goes on and the cooking animation appears on the display.
- ▶ The display counts down the cooking time in minutes.
- ▶ At the end of the cooking process, the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to keep-warm mode.
- ▶ The display counts up the keep-warm time in hours (12 hours max.).

9 Press the Stop/Cancel button to cancel the keep-warm mode.

10 Press the lid release button to open the lid.

11 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Cooking in other menus

The table below shows the default cooking time and the adjustable cooking time in other menus.

Cooking times in other menus

Menu	Default cooking time	Optimal capacity for default cooking time	Adjustable cooking time	Suggested cooking time for maximum capacity
Pasta	30 min.	250g pasta	20-30 min.	30 min.
Vegetable soup	30 min.	Soup level up to Plain rice level 4	30 min.-1 hr 30 min.	1 hr 30 min.
Long boil soup	3 hrs	Soup level up to Plain rice level 8	2-4 hrs	4 hrs
Yoghurt	4 hrs	4 cups yoghurt	3-6 hrs	4 hrs
Green bean soup	1 hr	2L water	30 min.-4 hrs	2 hrs
Cereal cake	50 min.	Cake mixture up to Cake level	-	-
Carrot cake	50 min.	Cake mixture up to Cake level	-	-
Stew	1 hr	300g meat	45 min.-4 hrs	3 hrs
White radish pudding	70 min.	600g white radish, 250g pumpkin, 360ml water, 300g rice flour mixture up to the Pudding level	-	-
Taro pudding	70 min.	700g taro, 250 rice flour mixture, 700ml water up to the Pudding level	-	-
Steaming	30 min.	300g pork ribs	10 min.-1 hr	1 hr

Pasta

The Congee/Pasta menu contains 1 submenu for pasta. Refer to **Recipe** section for cooking ideas.

1 Put the ingredients and water in the inner pot.

Make sure all ingredients including water do not exceed the maximum water level on the scale for pasta indicated on the inside of the inner pot.

- HD4768 (Fig. 22)
- HD4766 (Fig. 23)

2 Follow steps 5 to 8 in section ‘Cooking rice’ in this chapter.

3 Press the Congee/Pasta button. Then press the up or down button to select the Pasta submenu (Fig. 21).

▷ The first instruction appears on the display.

4 Press the Cook/OK button.

▷ The default cooking time of 30 minutes appears on the display.

5 To adjust the cooking time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

You can set any time from 20 to 30 minutes.

6 Press the Cook/OK button to start the cooking process.

▷ The Cook/OK light goes on and the cooking animation appears on the display.

▷ The display counts down the cooking time in minutes.

▷ At the end of the cooking process, the appliance beeps and the message ‘Done’ appears on the display.

7 Press the lid release button to open the lid.

8 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Soup/Stew

Soup

The Soup/Stew menu contains 2 submenus for soup: vegetable soup and long boil soup. The vegetable soup submenu is suitable for cooking types of soup that just need a short cooking time but high power, like cabbage and meat soup. The long boil soup submenu is suitable for cooking types of soup that need longer cooking times and low power to boil out all of the taste from the ingredients, like chicken soup with Chinese medicine.

1 Put the ingredients in the inner pot according to the display.

Note: You can put the vegetables for vegetable soup in the inner pot in the second step in order to cook these ingredients soft.

2 Add the water.

Make sure all ingredients including water do not exceed the maximum water level on the scale for soup indicated on the inside of the inner pot.

- HD4768 (Fig. 22)
- HD4766 (Fig. 23)

3 Follow steps 5 to 8 in section ‘Cooking rice’ in this chapter.

4 Press the Soup/Stew button. (Fig. 24)

5 Press the up or down button to select the type of soup you want to cook.

6 Press the Cook/OK button.

▶ The first instruction appears on the display.

7 Press the Cook/OK button. If you do not press this button, the display automatically shows the cooking time for vegetable soup or long boil soup after 10 seconds.

▶ The default cooking time (30 minutes for vegetable soup and 3 hours for long boil soup) appears on the display.

8 To adjust the cooking time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

You can set any time from 30 minutes to 1 hour and 30 minutes for vegetable soup and from 2 to 4 hours for long boil soup.

9 Press the Cook/OK button to start the cooking process.

▶ The Cook/OK light goes on and the cooking animation appears on the display.

▶ The display counts down the cooking time in minutes.

▶ For vegetable soup, the appliance beeps and the Cook/OK light flashes to indicate that you have to perform the next step shown on the display. Press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 30 seconds.

▶ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.

▶ The display counts up the keep-warm time in hours (12 hours max.).

10 Press the Stop/Cancel button to cancel the keep-warm mode.

11 Press the lid release button to open the lid.

12 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Stew

The Soup/Stew menu contains 1 submenu for stew.

1 Put the ingredients in the inner pot.

Make sure all ingredients including water do not exceed the maximum water level on the scale for stew indicated on the inside of the inner pot.

2 Add water until $\frac{3}{4}$ of the ingredients are covered.

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Soup/Stew button (Fig. 24).

5 Press the up or down button to select the Stew submenu.

6 Press the Cook/OK button.

▶ The first instruction appears on the display.

7 Press the Cook/OK button. If you do not press this button, the display automatically shows the cooking time after 10 seconds.

▶ The default cooking time of 1 hour appears on the display.

8 To adjust the cooking time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

You can set any time from 45 minutes to 3 hours.

9 Press the Cook/OK button to start the cooking process.

- ▶ The Cook/OK light goes on and the cooking animation appears on the display.
 - ▶ The display counts down the cooking time in minutes.
 - ▶ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.
 - ▶ At the end of the cooking process, the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to keep-warm mode.
 - ▶ The display counts up the keep-warm time in hours (12 hours max.).
- 10** Press the Stop/Cancel button to cancel the keep-warm mode.
- 11** Press the lid release button to open the lid.
- 12** Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Yoghurt

Refer to **Recipe** section for cooking ideas.

- 1** Pour warm milk and yoghurt mixture into the yoghurt pots.
- 2** Put the steam tray in the inner pot (Fig. 25).
- 3** Fill the inner pot with water (Fig. 26).

Make sure all ingredients including water do not exceed the maximum water level on the scale for yoghurt indicated on the inside of the inner pot.

- HD4768 (Fig. 22)
- HD4766 (Fig. 23)

- 4** Put the yoghurt pots on the steam tray. (Fig. 27)
- 5** Follow steps 5 to 8 in section 'Cooking rice' in this chapter.
- 6** Press the Yoghurt button. (Fig. 28)
- 7** Press the Cook/OK button.
- ▶ The first instruction appears on the display.
- 8** Press the Cook/OK button. If you do not press this button, the display automatically shows the cooking time after 30 seconds.
- ▶ The default cooking time of 4 hours appears on the display.
- 9** To adjust the cooking time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

You can set any time from 3 to 6 hours.

- 10** Press the Cook/OK button to start the cooking process.
- ▶ The Cook/OK light goes on and the cooking animation appears on the display.
 - ▶ The display counts down the cooking time in minutes.
 - ▶ At the end of the cooking process, the appliance beeps and the message 'Done' is shown on the display.
- 11** Press the lid release button to open the lid.
- 12** Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Dessert/Pudding

The Dessert/Pudding menu contains 1 submenu for dessert soup, 2 submenus for pudding and 2 submenus for cake.

Green bean soup

- 1 Put the ingredients in the inner pot.
- 2 Add the water.

Make sure all ingredients including water do not exceed the maximum water level on the scale for dessert indicated on the inside of the inner pot.

- HD4768 (Fig. 22)
- HD4766 (Fig. 23)

- 3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.
- 4 Press the Dessert/Pudding button. (Fig. 29)
- 5 Press the up or down button to select Green bean soup.
- 6 Press the Cook/OK button.
 - ▷ The first instruction appears on the display.
- 7 Press the Cook/OK button. If you do not press this button, the display automatically shows the cooking time after 10 seconds.
 - ▷ The default cooking time of 1 hour appears on the display.
- 8 To adjust the cooking time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

You can set any time from 30 minutes to 4 hours.

- 9 Press the Cook/OK button to start the cooking process.
 - ▷ The Cook/OK light goes on and the cooking animation appears on the display.
 - ▷ The display counts down the cooking time in minutes.
 - ▷ At the end of the cooking process, the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to keep-warm mode.
 - ▷ The display counts up the keep-warm time in hours (12 hours max.).
- 10 Press the Stop/Cancel button to cancel the keep-warm mode.
- 11 Press the lid release button to open the lid.
- 12 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Pudding

The Desert/Pudding menu contains 2 submenus for pudding: white radish pudding and taro pudding. Refer to **Recipe** section for cooking ideas.

- 1 Put the ingredients in the inner pot.
 - White Radish pudding: Put the white radish, Chinese sausages, dried shrimps and seasonings in the inner pot and mix well.
 - Taro pudding: Put the taro, Chinese sausages, dried shrimps and seasonings in the inner pot and mix well.

Make sure all ingredients including water do not exceed the maximum water level on the scale for pudding indicated on the inside of the inner pot.

Note: Follow the instructions in the White radish pudding recipe or Taro pudding recipe in chapter 'Recipes'.

- 2 Press the Dessert/Pudding button (Fig. 29).
- 3 Press the up or down button to select the type of pudding you want to make.

- 4** Press the Cook/OK button.
 - ▶ The first instruction appears on the display.
- 5** Press the Cook/OK button to start the cooking process. If you do not press this button, the cooking process starts automatically after 10 seconds.

Note: You cannot change the cooking time for the Pudding submenus.

- ▶ The Cook/OK light goes on and the cooking animation appears on the display.
- ▶ The appliance beeps and the Cook/OK button flashes to indicate when you have to add the rice flour mixture.

Be careful when you open the lid to add the rice flour mixture. The lid and the steam that comes out of the inner pot are hot.

- 6** Add the rice flour mixture and stir it well. Then press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process does not start.
 - ▶ The display counts down the cooking time in minutes.
 - ▶ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.
- 7** Press the lid release button to open the lid.
- 8** Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Cake

The Dessert/Pudding menu contains 2 submenus for cake: cereal cake and carrot cake. Refer to **Recipe** section for cooking ideas.

- 1** Mix the ingredients to prepare the cake mixture.

Note: Follow the instructions in the cake recipes in chapter 'Recipes'.

- 2** Grease the inner pot.
- 3** Put the cake mixture in the inner pot.
- 4** Follow steps 5 to 8 in section 'Cooking rice' in this chapter.
- 5** Press the Dessert/Pudding button (Fig. 29).
- 6** Press the up or down button to select the type of cake you want to make.
- 7** Press the Cook/OK button.
 - ▶ The first instruction appears on the display.
- 8** Press the Cook/OK button to start the cooking process. If you do not press this button, the cooking process starts automatically after 10 seconds

Note: You cannot change the cooking time for cake.

- ▶ The Cook/OK light goes on and the cooking animation appears on the display.
- ▶ The display counts down the cooking time in minutes.
- ▶ At the end of the cooking process, the appliance beeps and the message 'Done' is shown on the display.

- 9** Press the lid release button to open the lid.
- 10** Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Steaming

1 Put the steam tray in the steam basket. The line on the steam tray has to point to the mark on the steam basket. (Fig. 30)

2 Measure 3 cups of water with the measuring cup and pour them into the inner pot. It takes approx. 8 minutes for 3 cups of water to come to the boil.

Note: The amount of water depends on the amount of food to be steamed.

3 Put the assembled steam basket with steam tray in the inner pot (Fig. 31).

4 Put the food to be steamed on a plate or in the steam basket.

Note: To ensure even steaming, spread out the food evenly and do not pile it up.

5 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

6 Press the Steam button to select the Steam menu (Fig. 32).

- ▷ The first instruction appears on the display.

7 Press the Cook/OK button. If you do not press this button, the display automatically shows the cooking time after 30 seconds.

- ▷ The default cooking time of 30 minutes appears on the display.

8 To adjust the cooking time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

You can set any time from 10 minutes to 1 hour.

9 Press the Cook/OK button to start the cooking process.

- ▷ The Cook/OK light goes on and the cooking animation appears on the display.

- ▷ The display counts down the cooking time in minutes.

- ▷ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.

10 Press the lid release button to open the lid.

11 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Reheating

You can use the reheat mode to warm up rice that has cooled down. Fill the inner pot to not more than half its capacity to ensure that the rice is heated up properly.

Note: Do not reheat cooled rice more than once.

1 Loosen the cooled rice and evenly distribute it in the inner pot.

2 Pour ½ cup of water onto the rice to prevent it from becoming too dry. The amount of water to be added depends on the amount of rice being reheated.

If the rice starts scorching, add more water.

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Keep warm/Reheat button **twice** to start the reheating process. (Fig. 33)

- ▷ The Keep warm/Reheat light goes on and the reheat animation and the remaining reheat time appear on the display. (Fig. 34)

Note: The default reheat time is 23 minutes.

- ▷ When the reheating process is finished, you hear a beep and the message 'Done' is shown on the display.

5 Press the lid release button to open the lid.

- 6** Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Keeping warm

The keep-warm mode allows you to keep your rice or food warm for a longer period of time.

Note: We advise you to keep your rice or food warm for not more than 12 hours so as to preserve its taste.

- 1** Press the Keep warm/Reheat button once to activate the keep-warm mode (Fig. 33).
- ▶ The Keep warm/Reheat light is on continuously.
 - ▶ During the keep-warm process, the display shows the time in hours from 0 to 11 (0HR, 1HR ...11HR).
 - ▶ After 12 hours, the keep-warm mode automatically ends and the rice cooker beeps 10 times. The display switches to clock time.

Timer

The table below shows the timer options available for the different menus.

Menu	Submenu	Timer options
Rice	Plain	1 hr- 24 hrs
	Quick plain	-
	Small portion plain	1 hr - 24 hrs
	Glutinous	1 hr - 24 hrs
	Mixed	1 hr - 24 hrs
Congee/Pasta	Rice with soup	-
	Plain congee thick	1 hr - 24 hrs
	Plain congee thin	1 hr - 24 hrs
	Mixed grain congee	1 hr - 24 hrs
	Pasta	-
Soup/Stew	Vegetable soup	-
	Long boil soup	1 hr - 12 hrs
	Stew	1 hr - 12 hrs
Yoghurt	Yoghurt	-
Dessert/Pudding	Green bean soup	1 hr - 12 hrs
	White radish pudding	-
	Taro pudding	-
	Cereal cake	-
	Carrot cake	-
Steam	Steam	1 hr - 12 hrs

Note: Some menus allow you to set the cooking time. You can set both the timer and the cooking time in these menus. You can set the timer first and then the cooking time, or vice versa.

Setting the ready time with the Preset/Clock button

- 1** Press the Preset/Clock button (Fig. 4).
 - ▷ The lights of the available menu buttons go on. (Fig. 35)
- 2** Press the button of the menu you want to use and, if necessary, select the desired submenu with the up or down button. Then press the Cook/OK button.
- 3** To set the ready time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

Note: You can for example use the Preset/Clock button to set the ready time at 18:30 (Fig. 36).

- 4** Press the Cook/OK button to start the timer.
 - ▷ The message 'Saved' appears on the display.
 - ▷ The Cook/OK light goes on and the text 'Timer set' and the preset ready time for the selected menu appear on the display.
 - ▷ When the cooking process starts, the cooking animation and the remaining cooking time appear on the display.

Note: If the preset time is shorter than the required total cooking time of the selected menu, the rice cooker starts the cooking process immediately, using the default cooking time. The cooking time is not shortened if the preset time is shorter than the required total cooking time. You can adjust the cooking time before you set the timer if the cooking time of the selected menu is adjustable.

Setting the ready time with the menu buttons

- 1** Press the button of the menu you want to use and, if necessary, select the desired submenu with the up or down button. Then press the Preset/Clock button.

Note: You can also press the preset button in the submenu screen, the first step-by-step screen or the cooking time screen.

- 2** To set the ready time, press the up or down button. Press and hold the up or down button to move the time forward or backward quickly.

Note: You can for example use the Preset/Clock button to set the ready time at 18:30.

- 3** Press the Cook/OK button to start the timer.
 - ▷ The Cook/OK light goes on and the text 'Timer set' and the preset ready time for the selected menu appear on the display.
 - ▷ When the cooking process starts, the cooking animation and the remaining cooking time appear on the display.

Cleaning

Unplug the rice cooker before you clean it.

Wait until the rice cooker has cooled down sufficiently before you clean it.

To protect the non-stick coating of the inner pot, do not:

- use the inner pot for washing dishes;
- put vinegar in the pot.

- 1** Take the steam basket with tray, yoghurt pot and the inner pot out of the body of the appliance.
- 2** Detach the inner lid from the outer lid by pressing the lid release tabs and pulling the inner lid outwards and downwards (Fig. 37).

To reattach the inner lid, slot the top end of the inner lid into the outer lid and push the release tabs firmly home ('click').

3 Detach the steam vent cap from the outer lid by pulling it upwards (Fig. 38).

- To remove the bottom cover of the steam vent cap, press the locking tab to the open position and detach the cover from the hinge. (Fig. 39)
- To reattach the bottom cover of the steam vent cap, insert the projections of the bottom cover into the slots of the cap, push the bottom cover against the cap (1) and push the locking tab to the closed position (2) ('click'). (Fig. 40)
- To put the steam vent cap back into the vent hole of the outer lid, insert it into the hole and push it down firmly.

4 Clean the inner lid, inner pot, steam basket with tray, yoghurt pots, rice scoop and steam vent cap with a sponge or a cloth in hot water with some washing-up liquid.

Do not use abrasive cleaning agents, scourers or metal utensils to clean the inner pot as these damage the non-stick coating.

5 Use only a damp cloth to wipe the inside and outside of the body of the rice cooker.

Never immerse the body of the rice cooker in water, nor rinse it under the tap.

Storage

1 You can store all accessories inside the appliance in the following way: (Fig. 41)

- Put the detachable steam tray in the inner pot.
- Put the yoghurt pots in the inner pot.
- Put the steam basket in the inner pot.

2 Store the appliance in a safe, dry place.

Environment

- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment (Fig. 42).

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 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.

Troubleshooting

If your rice cooker does not function properly or if the cooking quality is insufficient, consult the table below. If you are unable to solve the problem, please contact the Philips Consumer Care Centre in your country.

Problem	Possible cause	Solution
The light in the Cook/OK button does not go on.	There is a connection problem.	Check if the mains cord is connected to the rice cooker properly and if the plug is inserted firmly into the wall socket.
	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.

Problem	Possible cause	Solution
The Keep warm/ Reheat light does not go on when the cooking process is finished.	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
	You have been reheating food, baking a cake, making yoghurt, cooking rice with soup, cooking pasta or steaming food.	The automatic keep-warm mode only applies to the rice, congee, soup, stew and dessert menus.
The display does not function.	The appliance is not plugged in.	If the appliance is not plugged in, the power failure backup function does not work and the display will not function.
The rice is not cooked.	Not enough water has been added.	Add water according to the scale on the inside of the inner pot (see chapter 'Using the appliance').
	The cooking process has not started.	You did not press the Cook/OK button.
	The inner pot is not properly in contact with the heating element.	Make sure that there is no foreign residue on the heating element.
	The heating element is damaged.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
	The inner pot is deformed.	Take the inner pot to your Philips dealer or a service centre authorised by Philips.
The cake is not properly baked.	The quantity of ingredients was too large.	Check the quantities mentioned in the cake recipes in chapter 'Recipes'.
The rice is too hard or too soft.	Not enough or too much water was added.	Add water according to the scale on the inside of the inner pot (see chapter 'Using the appliance').
	You selected the incorrect menu.	Select the required menu (see chapter 'Using the appliance').
There are flour lumps in the pudding.	You have not mixed the ingredients for the pudding properly.	After pouring in the flour mixture, stir the mixture very well until it is smooth.
The Preset/Clock light does not go on when I set the timer.	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The rice is scorched.	You have not rinsed the rice properly.	Rinse the rice until the water runs clear.

Problem	Possible cause	Solution
The rice cooker does not switch to keep-warm mode automatically.	You have been reheating food, baking a cake, cooking rice with soup, cooking pasta or steaming food.	The automatic keep-warm mode only works in the rice, congee, soup, stew and dessert menus.
	The temperature control is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The yoghurt is not firm enough or does not form at all.	You have warmed the milk to over 40°C, which has destroyed the bacteria in the yoghurt culture.	Do not warm the milk too long in order to keep the bacteria alive in the yoghurt culture. For smoother and firmer yoghurt, you can add 60g milk powder to the milk and then warm it.
Error message E5 appears on the display.	There has been a power failure during cooking or in the keep-warm mode that lasted longer than 2 hours.	When the power supply resumes, press the Stop/Cancel button to reset the appliance.

Recipes

Pasta

Refer to **Pasta** section for detail operation procedures.

Serves 3-4 persons

Ingredients:

- 250g pasta (penne or macaroni)
- 500ml pasta sauce
- 700ml water

- 1** Put the pasta and pasta sauce in the inner pot and add water up to the water level for pasta. Press the **Congee/Pasta** button and select the **Pasta** submenu. Set the cooking time to 20 minutes for macaroni or 30 minutes for penne. Then press the **Cook/OK** button to cook.
- 2** When the pasta cooking process is finished, sprinkle some pepper or cheese on top and serve the pasta hot.

Yoghurt

Serves 4 persons

Ingredients:

- 500ml milk
- 100ml plain live yoghurt

- 1** Place the yoghurt in room temperature a few minutes before cooking to warm up the yoghurt culture. Warm the milk to around 40°C. Mix the yoghurt with the warm milk rapidly in a separate big pot and pour the mixture into the individual yoghurt pots. Cover the pots with the lids.

Note: It takes only a few seconds to warm the milk to 40°C. If the milk reaches a too high temperature, it will destroy the bacteria in the yoghurt.

- 2** Put the steam tray in the inner pot. Add water up to the level indication for yoghurt. Then put the cups on the steam tray and close the lid.

- 3 Press the Yoghurt button and press Cook/OK to confirm. Press Cook/OK again to skip the first instruction message. Set the cooking time to 3 hours. Then press the Cook/OK button to cook and close the lid.

Note: If you want a more sour taste, you can set to a longer cooking time.

- 4 When the yoghurt cooking process is finished, add some fruits or honey to the yoghurt and serve. Or you can let the yoghurt cool down and put it into the fridge overnight and then serve cold.

Tip

For smoother and firmer yoghurt, you can add 60g milk powder to the milk and then warm it. Then follow the above steps.

Carrot cake

Serves 3-4 persons

Ingredients:

- 200ml vegetable oil
- 4 large eggs
- 50g white sugar
- 225g all-purpose flour
- 2 tbsp baking powder
- ½ tsp (2g) baking soda
- a pinch of salt
- 1 tsp vanilla extract
- 190g grated carrot

- 1 Put the eggs, oil, white sugar and vanilla extract in a large bowl and beat them together.

Note: Make sure there are no lumps in the sugar.

- 2 Mix in the flour, baking soda, baking powder and salt.
- 3 Add the grated carrots.
- 4 Pour the mixture into the inner pot.
- 5 Press the Dessert/Pudding button and select the Carrot cake submenu.
- 6 Press the Cook/OK button to cook.

Banana oatmeal cake

Serves 3-4 persons

Ingredients:

- 120g all-purpose flour
- 120g oatmeal
- 90g brown sugar
- 2¼ tsp baking powder
- 38g milk powder
- 2.5 large bananas
- 2 large eggs (120-130g)
- 1 egg white (35-40g)
- 1.5 tbsp butter (softened)
- 1 tsp vanilla oil
- 1.5 tbsp honey

- 1 Mix the flour, oatmeal, brown sugar, baking powder, and milk powder in a mixing bowl.
- 2 Mash the bananas into a paste.

- 3** In a different bowl, mix the eggs, egg white, banana paste, softened butter, vanilla oil and honey. Then stir in the ingredients mixed in step 1. Mix well and make sure the mixture does not contain any lumps.

Tip: To increase the banana flavour of the cake, use a ripe banana and mash it.

Tip: To make the cake more moist, add another half banana.

- 4** Pour the cake mixture into the inner pot.
- 5** Press the Dessert/Pudding button and select the Cereal cake submenu, press Cook/ OK to confirm.
- 6** Press the Cook/OK button to cook.

White radish pudding

Serves 3-4 persons

Ingredients:

- 250g rice flour
- 7 tbsp tang mien flour (56g)
- 60g dried shrimps
- 2 chinese sausages (90g)
- 700g white radish
- 360ml water

Seasoning:

- 2 tbsp chicken powder
- 2 tbsp sugar
- 1 tsp white pepper
- 1.5 tsp salt

- 1** Mix the rice flour and tang mien flour with 360ml water in a mixing bowl and put it aside.
- 2** Shred the white radish and remove the excessive water from the shredded white radish.
- 3** Chop the Chinese sausages into small pieces.
- 4** Press the Desert/Pudding button and select the White radish pudding submenu, press Cook/ OK to confirm.
- 5** Put the Chinese sausages, dried shrimps and shredded white radish in the inner pot and close the lid. Press the Cook/OK button to cook for 20 minutes.
- 6** When the rice cooker beeps, stir the seasoning into the white radish mixture and gradually pour the flour mixture into the inner pot. Stir again. Flatten the top surface after stirring then close the lid when finish.

Tip: Pour in the flour mixture in 3 batches. After pouring in each batch, stir well to avoid lumps.

- 7** Press the Cook/OK button to continue cooking.

Tip: You can serve the pudding while it is still hot, or you can let it cool down in the refrigerator and then fry it.

Taro pudding

Serves 3-4 persons

Ingredients:

- 400g taro
- 150g rice flour
- 100g corn starch

- 2 Chinese sausages (90g)
- 60g dried shrimps
- 700ml water

Seasoning 1:

- 1 tbsp water
- ½ tbsp soy sauce
- 1½ tsp chicken powder
- ¼ tsp allspice
- ½ tsp salt
- ¼ tsp white pepper

Seasoning 2:

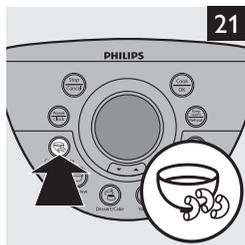
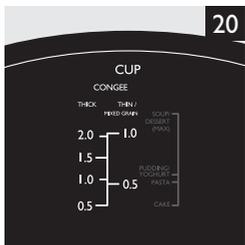
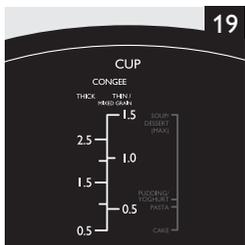
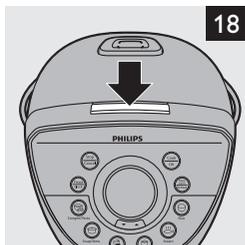
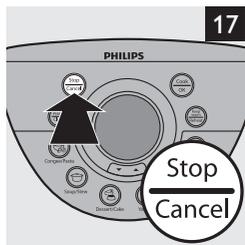
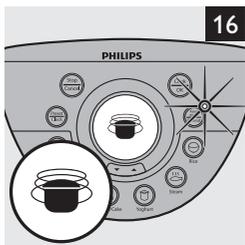
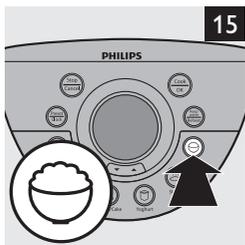
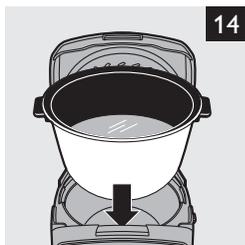
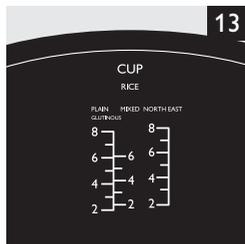
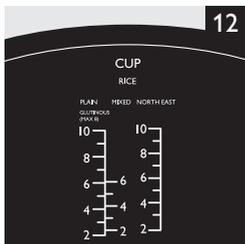
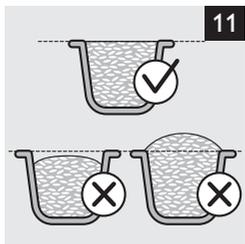
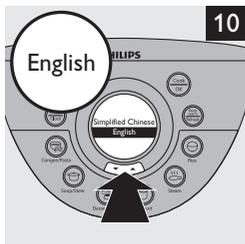
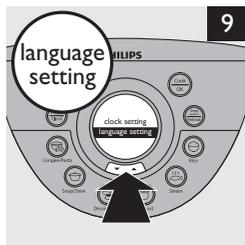
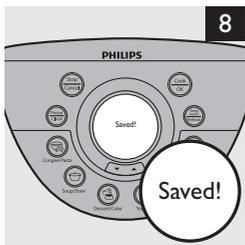
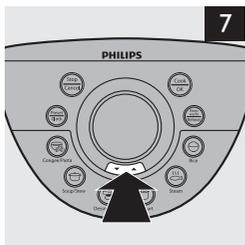
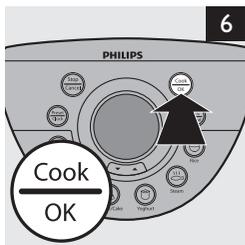
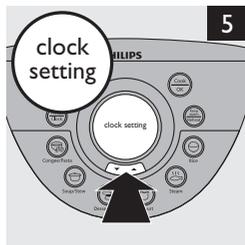
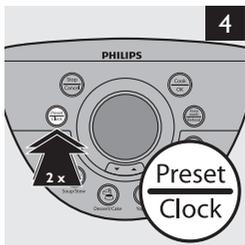
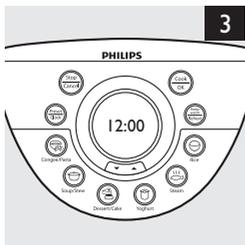
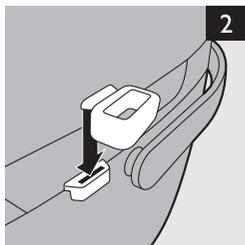
- ½ tsp soy sauce
- ¼ tsp sugar
- ½ tbsp shaoxing wine

- 1** Mix the rice flour and corn starch with 250ml water in a mixing bowl and set it aside.
- 2** Chop the taro into cubes of 1.2cm and mix them with seasoning 1.
- 3** Chop the Chinese sausages into small pieces and mix them with seasoning 2.
- 4** Press the Desert/Pudding button and select the Taro pudding submenu and press Cook/OK to confirm.
- 5** Put the Chinese sausages, dried shrimps, taro and 450ml water in the inner pot and close the lid. Press the Cook/OK button to cook for 20 minutes.
- 6** When the rice cooker beeps, open the lid and mash the taro into a paste. Stir the flour mixture again and pour it into the inner pot gradually. Stir again. Flatten the top surface after stirring and close the lid when finish.

Tip: Pour in the flour mixture in 3 batches. After pouring in each batch, stir well to avoid lumps.

- 7** Press the Cook/OK button to continue cooking.

Tip: You can serve the pudding while it is still hot, or you can let it cool down in the refrigerator and then fry it.





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