



## 4 Using the rice cooker

### Before first use

- 1 Take out all the accessories from the inner pot. Remove the packaging material of the inner pot.
- 2 Clean the parts of the rice cooker thoroughly before using it for the first time (see chapter "Cleaning and Maintenance").

### Note

- Make sure all parts are completely dry before you start using the rice cooker.

### Preparations before cooking

Before using the rice cooker, you need to do the following steps:

- 1 Measure the grains using the measuring cup provided.
- 2 Wash the grains thoroughly.
- 3 Put the pre-washed grains in the inner pot.
- 4 Add water to the level indicated on the scale inside the inner pot and smooth the grains surface.
- 5 Press the lid release button to open the lid (fig.4).
- 6 Wipe the outside of the inner pot dry (fig.5), then put the inner pot in the rice cooker (fig.6). Check if the inner pot is in proper contact with the heating element.
- 7 Close the lid of the rice cooker (fig.7), and put the plug in the power socket (fig.8).

### Note

- For details about the ratio of grains and water, see the recipe.
- The level marked inside the inner pot is just an indication. You can always adjust the water level for different types of grains and your own preference.
- Make sure that the outside of the inner pot is clean and dry, and that there is no foreign residue on the heating element or the magnetic switch.

### Quick cook/Standard cook

Cooking function	Estimated cooking time
Quick cook	20 minutes
Standard cook	45 minutes

You can cook rice using the quick cook or standard cook function.

- 1 Follow the steps in "Preparations before cooking".
- 2 Press the quick cook or standard cook button to start cooking (fig.9).
  - ↳ The rice cooker starts cooking if no operations are performed 5 seconds after you press the quick cook or standard cook button.
- 3 When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off.
- 4 The rice cooker will be in keep-warm mode automatically.
  - ↳ The keep-warm indicator lights up (fig.10).

### Note

- If the voltage is unstable at the area you live, it is possible that the rice cooker overflows.
- After the cooking is finished, stir the rice and loosen it immediately to release excessive moisture for fluffy rice.
- Depending on the cooking conditions, the bottom portion of the rice may become slightly browned.

### Reheating

Cooking function	Estimated cooking time
Reheating	25 minutes

- 1 Loosen the cooled food and evenly distribute it in the inner pot (fig.11).
- 2 Pour some water onto the food to prevent it from becoming too dry (fig.12). The quantity of the water depends on the amount of food.
- 3 Follow steps 6 and 7 in "Preparations before cooking".
- 4 Press the reheat button to start cooking (fig.13).
  - ↳ The rice cooker starts cooking if no operations are performed 5 seconds after you press the quick cook or standard cook button.
- 5 When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off.
- 6 The rice cooker will be in keep-warm mode automatically.
  - ↳ The keep-warm indicator lights up (fig.10).

### Cooking congee/ making soup

Cooking function	Estimated cooking time
1 hour Soup/Congee	1 hour
2 hour Soup/Congee	2 hours

You can cook congee or soup using 1 hour soup/congee or 2 hour soup/congee function.

- 1 Put ingredients and water into the inner pot.
- 2 Follow steps 6 to 7 in "Preparations before cooking".

### Note

- Do not exceed the maximum water level indicated in the inner pot, as this may cause the rice cooker to overflow.

- 3 Press the 1 hour soup/congee or 2 hour soup/congee to start cooking (fig.14).
  - ↳ The rice cooker starts cooking if no operations are performed 5 seconds after you press the quick cook or standard cook button.
- 4 When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off.
- 5 The rice cooker will be in keep-warm mode automatically.
  - ↳ The keep-warm indicator lights up (fig.10).

### Baking cake

Cooking function	Estimated cooking time
Cake	45 minutes

- 1 Whisk the ingredients for cake well (fig.15).
- 2 Coat the inner pot with some butter or cooking oil, and then pour the cake mixture into it (fig.16).
- 3 Follow steps 6 and 7 in "Preparations before cooking".
- 4 Press the cake button to start cooking (fig.17).
  - ↳ The rice cooker starts cooking if no operations are performed 5 seconds after you press the quick cook or standard cook button.
- 5 When the cooking is finished you will hear 4 beeps and the selected cooking function light will be off.
- 6 The rice cooker will be in keep-warm mode automatically.
  - ↳ The keep-warm indicator lights up (fig.10).
- 7 Open the lid and carefully take out the inner pot to cool down.
- 8 After the inner pot is cool down, put a plate or cake rack on top of the pot, and then flip ver to take the cake out.

### How to cook cakes

- 1 Preparation of raw material:  
**Small quantity:** 3 eggs, 100g white sugar (about 2/3 cup), 100g cake powder (about 1 cup), 50g butter (about 1/3 cup), 18g milk (about 1/10 cup)  
**Large quantity:** 5 eggs, 180g white sugar (about 1 cup), 180g cake powder (about 2 cups), 80g butter (about 2/3 cup), 36g milk (about 1/5 cup)

### Note

- The user may adjust the raw material proportion as per personal tastes.
- Don't put in too much raw material, or the quality will be affected and even underdone

- 2 Mix round white sugar with egg, till the bubbles appear.

### Note

- If the temperature of egg is too low, the user may use insulated water of 40°C to warm it. The cake made will be soft, loose and elastic.
- Whisk the egg till the egg material flows down the egg whisk as silk.
- The vessel and egg whisk must be clean, if they have oil, the bubbles will be difficult to appear.
- Don't whisk the egg in the inner pot, to avoid scratching the nonstick coating.

- 3 Add cake powder, and averagely mix them round by a wooden spoon.

### Note

- Whisk the wooden spoon so as to fully mix the material round.

- 4 Add milk and melted butter, quickly mix them round.

### Note

- Melt the butter into liquid by insulated warm water.

### Cooking claypot rice

Cooking function	Estimated cooking time
Claypot rice	80 minutes

- 1 Follow steps 1 to 7 in "Preparations before cooking".
- 2 Press the claypot rice button to start cooking.
  - ↳ The rice cooker starts cooking if no operations are performed 5 seconds after you press the quick cook or standard cook button.
- 3 When the rice is ready, the rice cooker beeps for a while.
- 4 Add the ingredients for the claypot rice by placing them on top of the rice. Close the lid to resume the cooking process.
- 5 When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off.
- 6 The rice cooker will be in keep-warm mode automatically.
  - ↳ The keep-warm indicator lights up (fig.10)

- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.
- Make sure that the damaged power cord is replaced by Philips, a service center authorized by Philips or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Check if the voltage indicated on the rice cooker corresponds to the local power voltage before you connect it.
- Check if the steam valve is clear before every cooking and becomes blocked during the cooking.
- If the steam valve becomes blocked, the pressure will increase and the jet steam will hurt and scald users.
- During cooking, steam can only come out from the steam valve. If steam starts to come out between the top lid and main body, immediately power off the rice cooker. Check if the sealing ring is in place, in good condition and stacked with foreign objects/food residues. If there are foreign objects/food residues, clean them up. If there is no foreign object, return it to the service center for checking and sealing ring replacement if necessary. Note that sealing ring lifetime is limited and depends on cooking and maintenance frequency.
- During cooking, water or liquid food can't come out from the inner pot. The only exception is that water condenses around the steam valve and small amount of water condensate leaks on the back side of the rice cooker if top lid was opened during cooking, this can be easily wiped off by clean cloth and continuous cooking. If any water/liquid food starts to come out directly from the steam valve or between the top lid and main body, immediately power off the rice cooker. Check if the amount of water in inner pot doesn't exceed allowed limit, amount of food corresponds to the recipe, cooking mode and timing selection are correct and the rice cooker is used according to the user manual. Check if the sealing ring is in

- place, in good condition and stacked with foreign objects/food residues. If there are foreign objects/food residues, clean them up. If there is no foreign object and the rice cooker is used according to the user manual, return it to the service center for checking and repair if necessary.
- Only connect the rice cooker to a grounded power outlet. Always make sure that the plug is inserted firmly into the power outlet.
  - Do not use the appliance if the plug, the power cord, the inner pot, the sealing ring, or the main body is damaged.
  - Do not let the power cord hang over the edge of the table or worktop on which the rice cooker 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 power outlet.
  - Do not plug in the rice cooker or press any of the buttons on the control panel with wet hands.

### 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.
- Do not expose the rice cooker to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the rice cooker to direct sunlight.
- Place the rice cooker on a stable, horizontal, and level surface.
- Always put the inner pot in the rice cooker before you put the plug in the power outlet and switch it on.
- Do not place the inner pot directly over an open fire to cook rice.
- Do not use the inner pot if it is deformed.
- The accessible surfaces may become hot when the rice cooker is operating. Take extra caution when touching the rice cooker.
- Beware of hot steam coming out of the steam vent during cooking or out of the rice cooker when you open the lid. Keep hands and face away from the rice cooker to avoid the steam.

- The inner pot and steamer during and after cooking process, may be hot and heavy.
- Do not lift and move the rice cooker while it is operating.
- Do not exceed the maximum water level indicated in the inner pot to prevent overflow.
- Do not place the cooking utensils inside the pot while cooking, keeping warm or reheating rice.
- Only use the cooking utensils provided. Avoid using sharp utensils.
- To avoid scratches, it is not recommended to cook ingredients with crustaceans and shellfish. Remove the hard shells before cooking.
- Do not insert metallic objects or alien substances into the steam vent.
- Do not place a magnetic substance on the lid. Do not use the rice cooker near a magnetic substance.
- Always let the rice cooker cool down before you clean or move it.
- Always clean the rice cooker after use. Do not clean the rice cooker in dishwasher.
- Always unplug the rice cooker if not used for a longer period.
- If the rice cooker is used improperly or for professional or semiprofessional 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.

### Electromagnetic fields (EMF)

This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

### 1 Your rice 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 (fig.1)

Rice cooker main unit	Power cord
Steam tray	Measuring cup
Spatula	Soup ladle
User manual	Warranty card

### 3 Overview (fig.2)

① Detachable steam vent cap	⑥ Main body
② Top lid	⑦ Heating element
③ Inner pot	⑧ Power socket
④ Lid release button	⑨ Water level indications
⑤ Control panel	⑩ Sealing ring

### Controls overview (fig.3)

⑪ Quick cook button	⑮ Claypot rice button
⑫ Keep-warm/Cancel button	⑯ 2 Hour soup/Congee button
⑬ 1 Hour soup/Congee button	⑰ Standard cook button
⑭ Cake button	⑱ Reheat button



## English

Read this safety leaflet carefully before you use the rice cooker and save it for future reference.

### Danger

- Do not immerse the rice cooker in water; nor rinse it under the tap.

### Warning

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazard involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- 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;



