

Register your product and get support at
www.philips.com/welcome

HD4909



Please read the guidelines provided in this DFU on important instructions,
Appliance Usage & Warranty before using the product

PHILIPS

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Introduction:

Congratulations on your purchase of a Philips induction cooker! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

With your induction cooker you get a number of exciting features:

Safety: Your induction cooker does not make use of an open flame or fire. It also has a number of safety features like auto cut off and auto cool, which allow you to enjoy cooking with your family whenever you want.

Auto Cooling: A fan cools your induction cooker even after it is switched off to enable it to cool down very quickly.

Auto Switch Off: Your induction cooker will automatically switch off if it is accidentally left on or is unattended for a long time

Child Lock Feature: To ensure the safety of your family

Fast: In induction cooking, the cookware serves as the heat source. This results in much faster and more even heat transfer, reducing the cooking time as compared to conventional cooking.

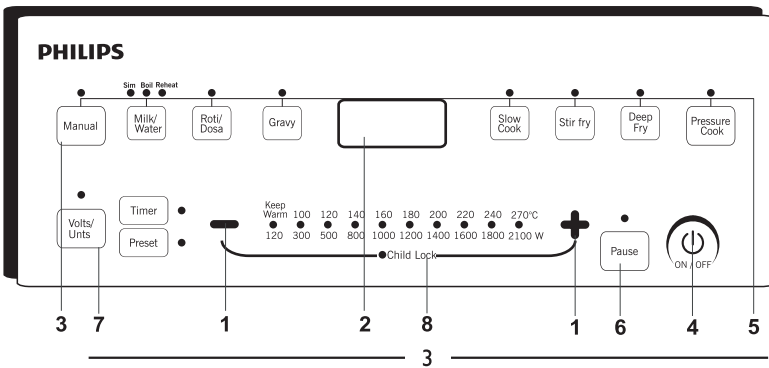
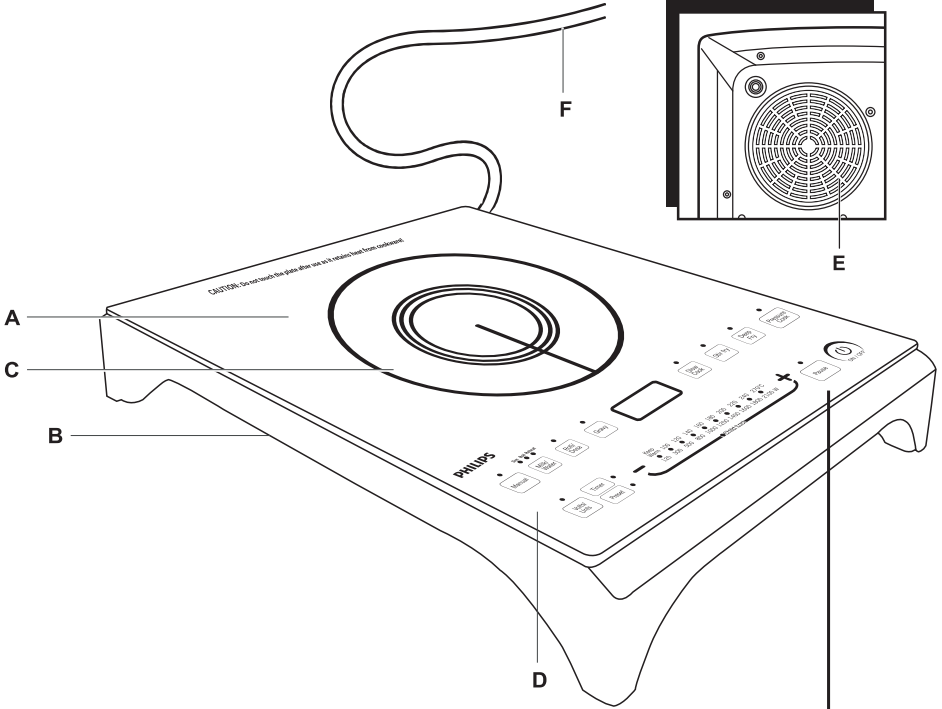
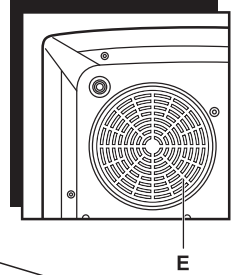
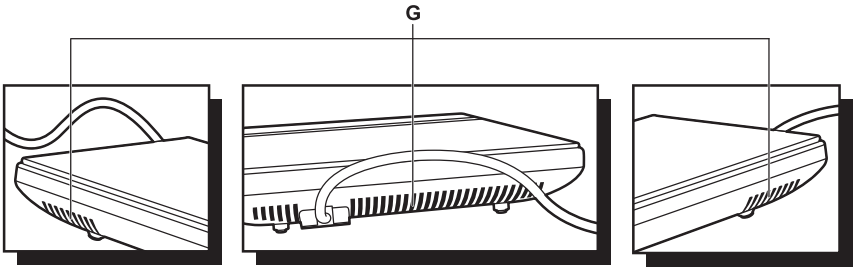
Versatile: Your induction cooker has 8 preset cooking modes, each with its own optimal heating pattern. These modes allow you to prepare a great variety of nutritious meals.

User friendly: Your induction cooker has a simple and interactive control panel and display which allows you to easily adjust the settings at the touch of a button.

Touch screen: Your induction cooker has touch screen controls for easy operation

Comfortable: The induction cooking process is smoke-free and produces less grease. Moreover, the cooker and the surrounding area stay cool. This allows you to cook in a cool and comfortable environment.

Portable: The induction cooker has a compact design and the cooking plate stays cool. This means the appliance is always safe to use and allows you to cook anywhere in your home.



Product Description:

- A Glass plate
- B Body
- C Cooking zone
- D Control panel
- E Air inlet
- F Mains cord
- G Air outlets

Control panel

1. **+/- buttons** for setting the cooking temperature and wattage
2. **Time display** for seeing the time
3. **Manual button** for manual temperature setting
4. **Power on** button with light to turn the appliance on and off
5. **10 Preset cooking modes** for preset time and temperature control
6. **Pause** button for stopping the operation in between
7. **Volts/ Unit** to display power consumption in Units and Volts
8. **Child Lock** for the safety of your family

Technical Specifications:

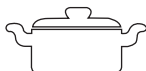
HD4909

Voltage	220 - 240 V~ 50/60 Hz
Power	2100 W
Dimensions	346 x 110 x 455mm
Net weight	2.8Kg

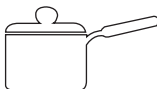
Important Instructions:

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance i.e 220 - 240 V~ 50/60 Hz
- Place the Philips Induction cooker in a well ventilated area on a non-metal flat platform with at least 10 cm free space around it to prevent overheating.
- For better ventilation, do not block the air inlet and outlets while the appliance is operating, e.g. do not operate the appliance on a plastic tablecloth.
- Remove all metal, plastic and canned items from near the induction cooker.
- Do not heat food in sealed or compressed containers, cans or coffee pots to avoid explosion. Also avoid heating empty vessels.
- Only connect the appliance to an earthed wall socket. Always make sure the plug is inserted firmly into the socket.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord or any other part is damaged, you must have it replaced by a service centre authorized by Philips 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 work top on which the appliance stands.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
- Never let the appliance run unattended.
- Make sure the cooking plate is clean, dry and free from any foreign particles before you switch on the appliance.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not touch the cooking plate after cooking, as it retains heat from the cookware.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooking plate since they can get hot.
- Use only Iron, Stainless steel and Aluminum with Stainless steel cladding vessels for cooking.
- Pay Attention to foods being fried at high/medium temperatures and food being boiled
- Do not cover any part of the cooking plate with aluminum to prevent the risk of electric shock, short circuiting or fire.
- Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

Table 1a: Only Use:	
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 12-20 cm
Weight	Cookware with a weight of up to 8kg (including contents)



Stainless Steel Pots



Enamelled Steel Utensils



Enamelled Stainless steel or Iron Kettles



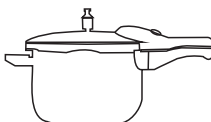
Iron Frying Pans



Iron Pans or Karahis with Flat base

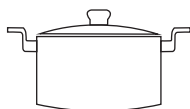


Iron Pans or Karahis with Cladding



Induction Cookware (induction base pressure cooker / karahi / tawa)

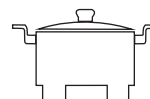
Table 1 b Do NOT Use:	
Material	Cookware with a bottom made of non-iron metal, heat resistant glass pots, crystallite, glass, aluminium and copper
Shape	Cookware with a concave or convex bottom
Size	Cookware with a bottom diameter of less than 12 cm
Weight	Cookware with a weight over 8kg (including contents)



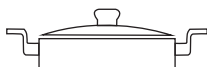
Convex bottom Pots or Pans



Base Diameter less than 12 cms



Pots with Stand



Heat-resistant Glass Pots

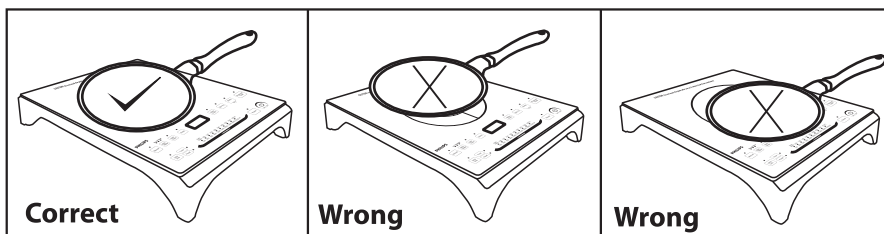
Table 2: Cooking Modes:

Cooking Mode	Default cooking time	Temperature Range(°C)	Adjustable cooking time Range (mins)	Usage
Manual	2 hours	Keep warm to 270°C	1 min. to 3 hour	This setting can be used for all types of cooking especially if you want to control the time and temperature settings yourself. Press the manual button and use the +/- buttons to increase or decrease the temperature.
Milk/ Water ● Sim	45 mins	120-140°C	1 min. to 1 hour	The milk/ water button needs to be pressed once to activate this preset. You can use the Sim mode to heat milk or water.
● Boil	45 mins	Keep warm to 160°C	1 min. to 3 hour	The milk/ water button needs to be pressed twice to activate this preset. You can use the Boil mode to boil milk or water. You must keep an eye on the milk to keep it from spilling over. Once the milk boils, use the power off button to turn the induction cooker off.
Reheat	30 mins	Keep warm	1 min. to 3 hour	The milk/ water button needs to be pressed thrice to activate this preset. You can use the Reheat mode to reheat or warm food.
Roti/ Dosa	1 hour	Keep warm to 160°C	1 min. to 3 hour	The Roti/ Dosa preset 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 modulated using the +/- buttons
Gravy	45 mins	Keep warm to 160°C	1 min. to 3 hour	The gravy preset can be used to make a gravy dish from the beginning to the end. In this preset, the induction cooker will provide moderate heat for 5 minute to allow you to prepare the Tadka (tempering) Thereafter it will switch to high heat to roast vegetables, meat etc., in a gravy mode for 13 minutes. After this it will automatically switch to a low temperature simmer mode for 27 minutes. You may also use the manual mode for better temperature modulation for making gravies

Cooking Mode	Default cooking time	Temperature Range(°C)	Adjustable cooking time Range (mins)	Usage
Slow Cook	3 hours	100°C	1 min. to 3 hour	Slow cook preset is ideal for cooking at a low temperature for a long time.
Stir Fry	1 hour	120-180°C	1 min. to 3 hour	This preset can be used to cook the foods which are continuously stirred like dry vegetables. The temperature can be modulated using the +/- buttons incase required.
Deep Fry	1 hour	Keep warm to 200°C	1 min. to 3 hour	This preset can be used for deep fat frying. The heating temperature can be reduced since the default temperature is high. The oil can get heated very quickly while using this mode. Make sure you regulate the temperature as needed. Do not use cookware with a bottom diameter of more than 16cm to deep-fry food, as this causes the appliance to malfunction.
Pressure Cook	30 mins	Keep warm to 200°C	1 min. to 45 min.	This preset 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 30 minutes, it will switch off on its own.

Usage:

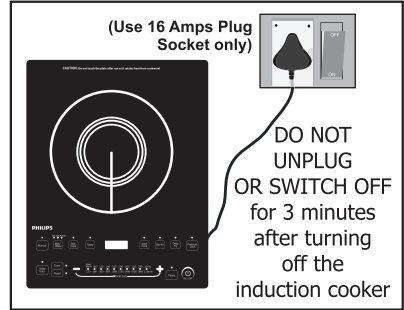
- Read the instructions carefully before using the appliance for the first time.
- Ensure that you are using the appropriate cookware for cooking. For instructions on selecting the appropriate cookware ref Table 1a and 1b
- Place the cookware in the centre of the red circle on the induction cooker



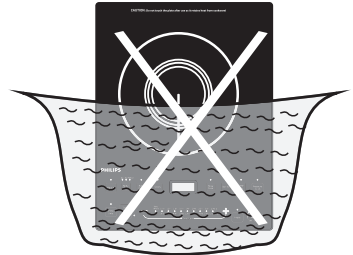
- The time taken for cooking on your induction cooker may be faster than the time taken on a gas stove. Make sure you keep all the ingredients you need ready before you start cooking.
- Select the preset according to the dish you want to cook. For details on the presets, refer Table 2.
- You can also use the manual button for better temperature control during the cooking process

Cleaning:

- Once the cooking operation is over, wait for the appliance to cool down.
- Do not unplug or switch off the mains power switch for a minimum of 3 minutes after cooking. Switching off immediately after cooking will cause the induction cooker to overheat and malfunction



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

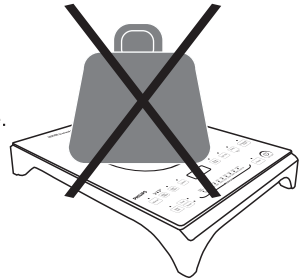


Maintenance:

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

Storage:

- Do not place heavy objects on the Glass 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



Troubleshooting

If your induction cooker does not function properly or if the cooking quality is not as per your expectations, consult the table below

If you are unable to solve the problem, contact a Philips service centre or the Consumer Care Centre. 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)

Problem	Action
The power-on light does not go on	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. If unsolved, take the appliance to your Philips dealer or a service centre authorised by Philips.
The appliance beeps continuously and then stops working	1. You may have put unsuitable cookware on the cooking plate or you may have removed the cookware from the cooking plate during cooking. Ensure the Vessel is made of Steel or Iron or Aluminium with SS Cladding base and has a base diameter larger than 12 cm. 2. You may not have placed the vessel in the centre. Place the vessel within the red circle marked on the induction cooker.
The vessel does not heat up to the required temperature.	The bottom of the vessel may not be flat. Use only flat bottomed vessels. If unsolved, take the appliance to your Philips dealer or a service centre authorised by Philips.
The heating stops abruptly when cooking.	The vessel temperature is very high. Let the vessel cool down for a while. The desired temperature may have been reached and the thermostat will switch off. If required, reset the temperature and start cooking.
The induction cooker does not switch from one preset to another	If you wish to switch to a different cooking mode while cooking, stop the appliance and restart with the other cooking mode
The cooking preset temperature is too high or too low.	You may switch to the manual cooking mode for better control of temperature. You may also increase or decrease the temperature within some cooking presets. For details, refer table 2
The cooking preset temperature automatically changes during the process	The cooking presets like gravy has variable temperature settings (Ref table 2) switch to manual settings for better control over the cooking temperature if required.
The fan works but the appliance has not started cooking.	You have to press the start button within 1 minute after you press the power on/off button. If you do not press the start button within 1 minute, the induction cooker switches off and the fan continues to work for 1 minute to cool down the appliance.
Failure code E3 or E6 is being displayed	The internal temperature or temperature over the glass Top may be very high. Switch off the induction cooker and wait for it to cool
Failure code E7 or E8 is being displayed	The voltage is either too high or too low. Wait for the voltage to neutralize.
Failure codes E1, E2, E4, E5, Eb or Ec are being displayed	Internal failure. Please contact the Philips consumer care.

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 Centres.

The warranty is not valid in case:

1. Apparatus is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Philips Authorized service centre.
4. Modifications of any nature made in the apparatus.
5. Tampered serial number.
6. Incomplete warranty card after purchase.
7. Product if used for commercial purpose (i.e. other than domestic use).
8. 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/S.No.

Date of purchase _____

Dealer's name: _____

Dealer's stamp: _____

Customer's name and address: _____

Model No.: _____

Dealer's signature: _____



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