

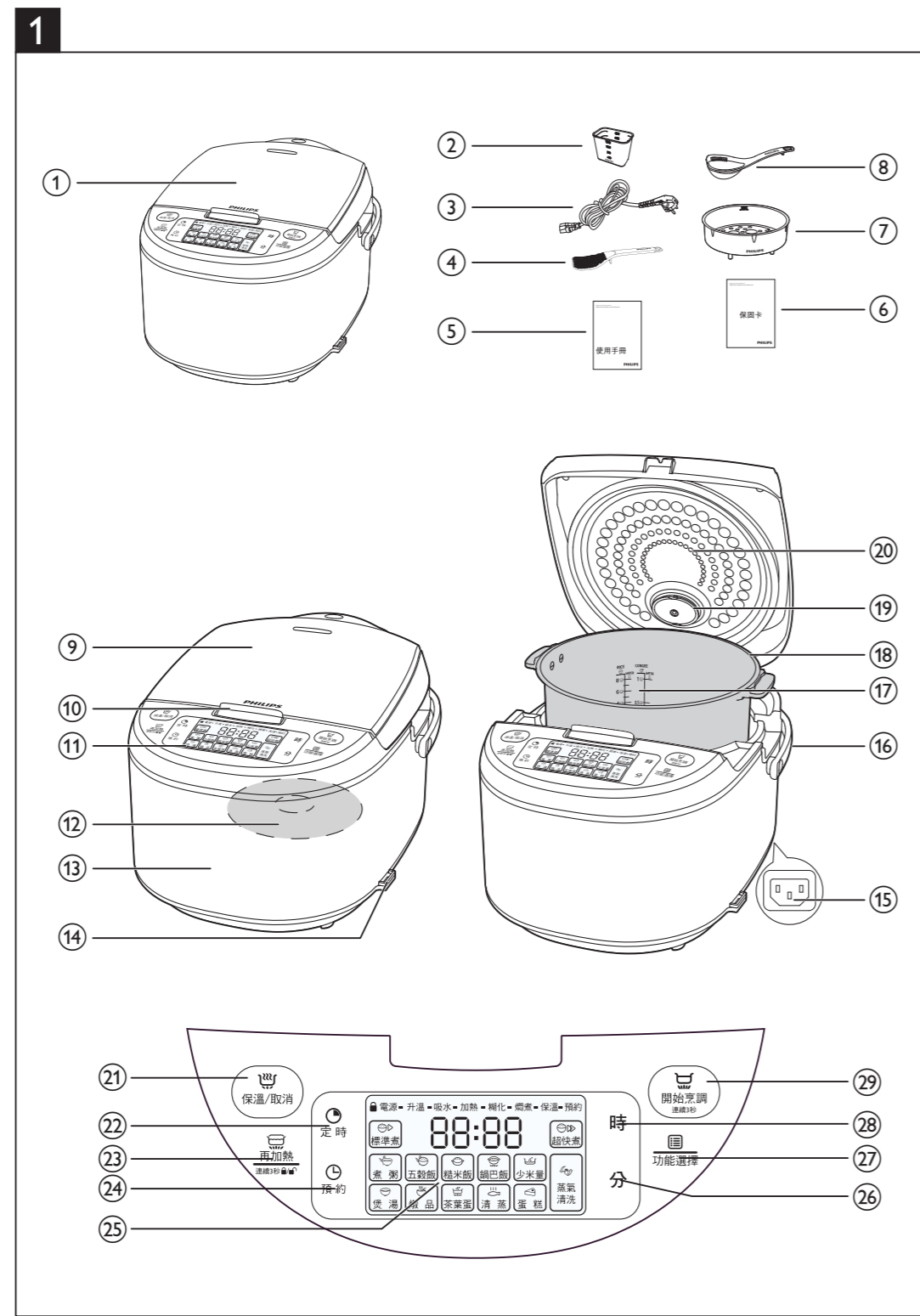


PHILIPS



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HD3095_UM_TW_V1.0_131231



English

1 Your multicooker

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 Important

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

Danger

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

Warning

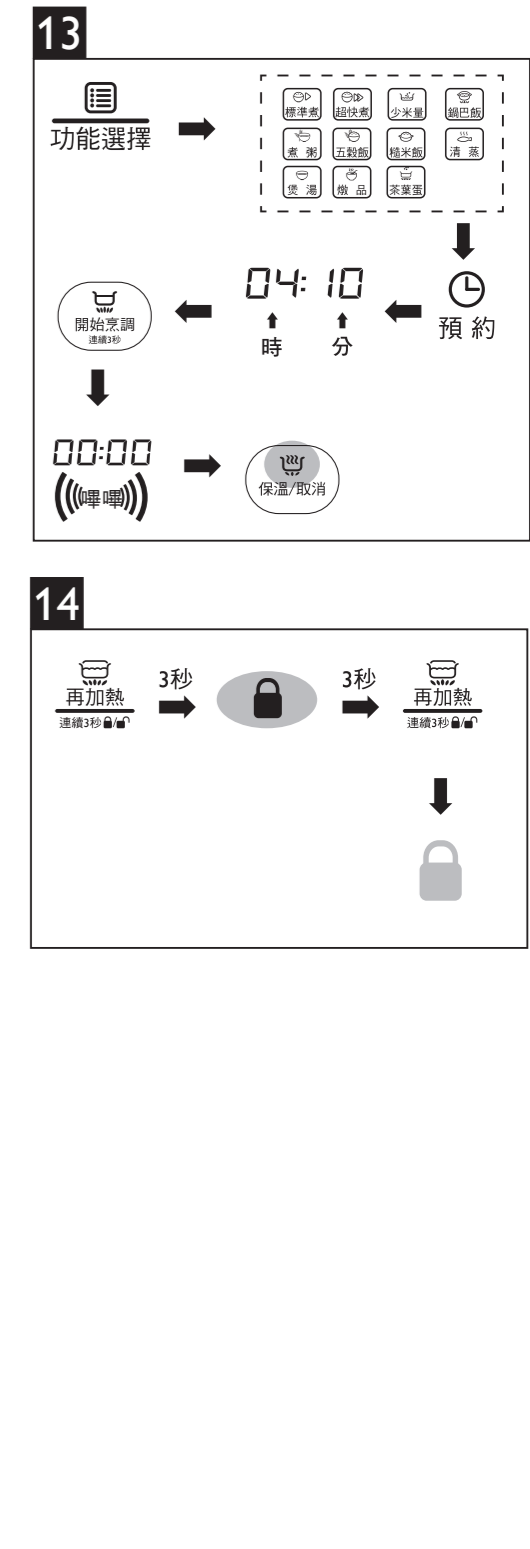
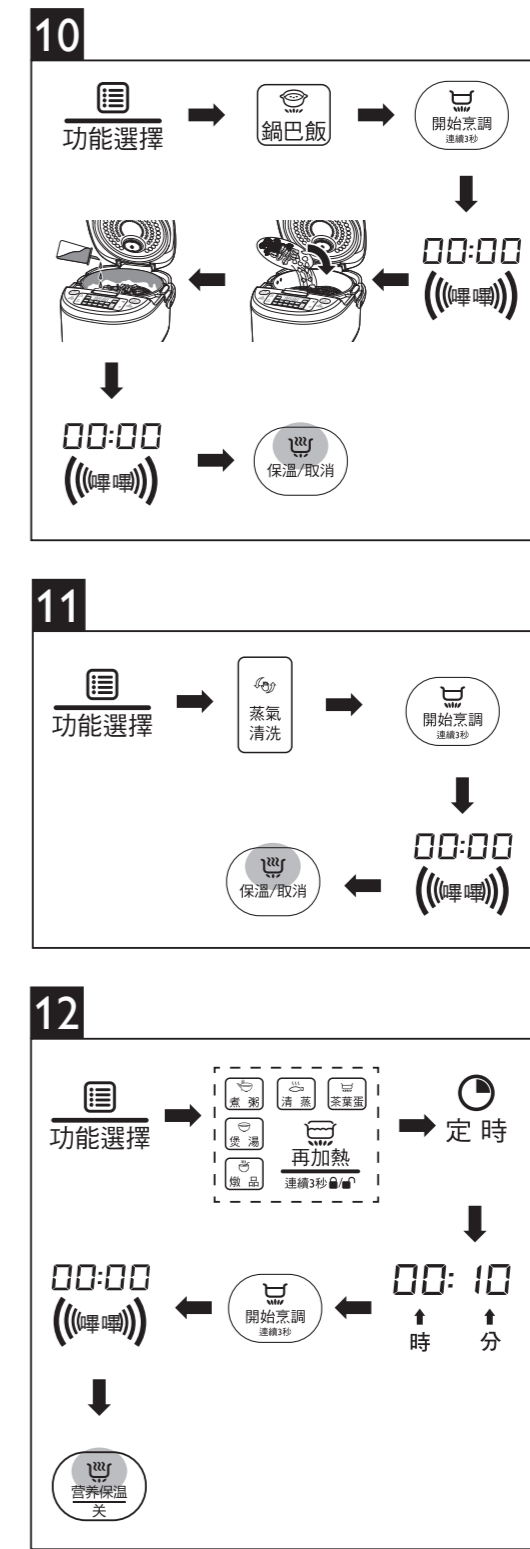
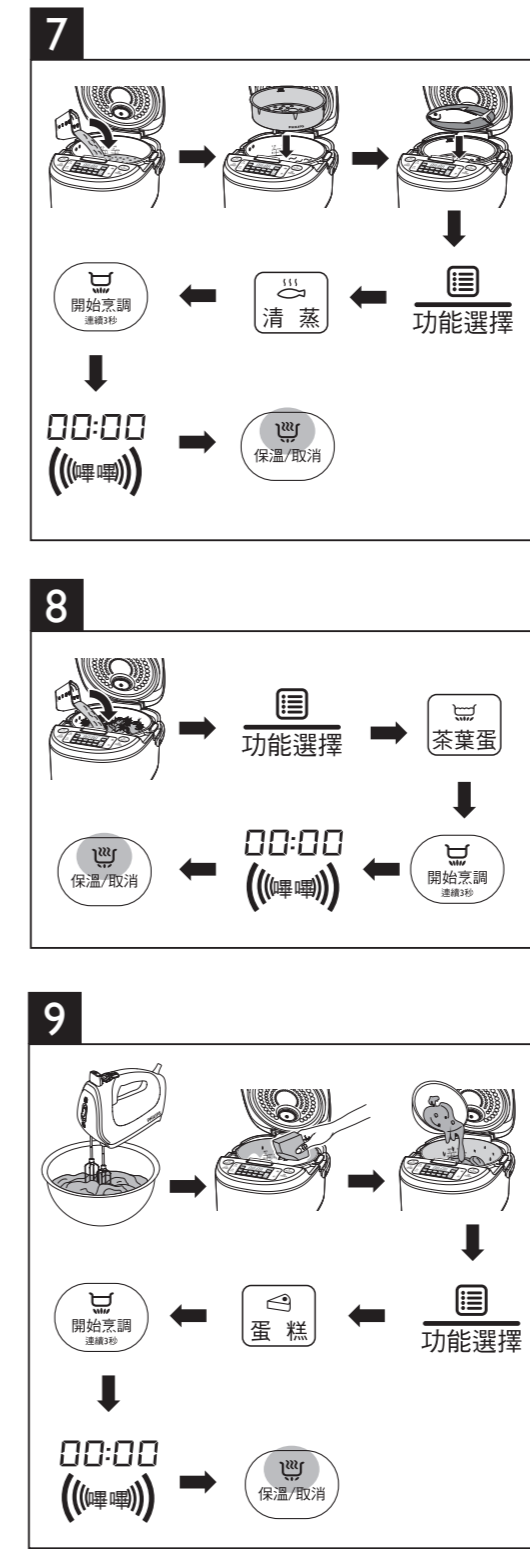
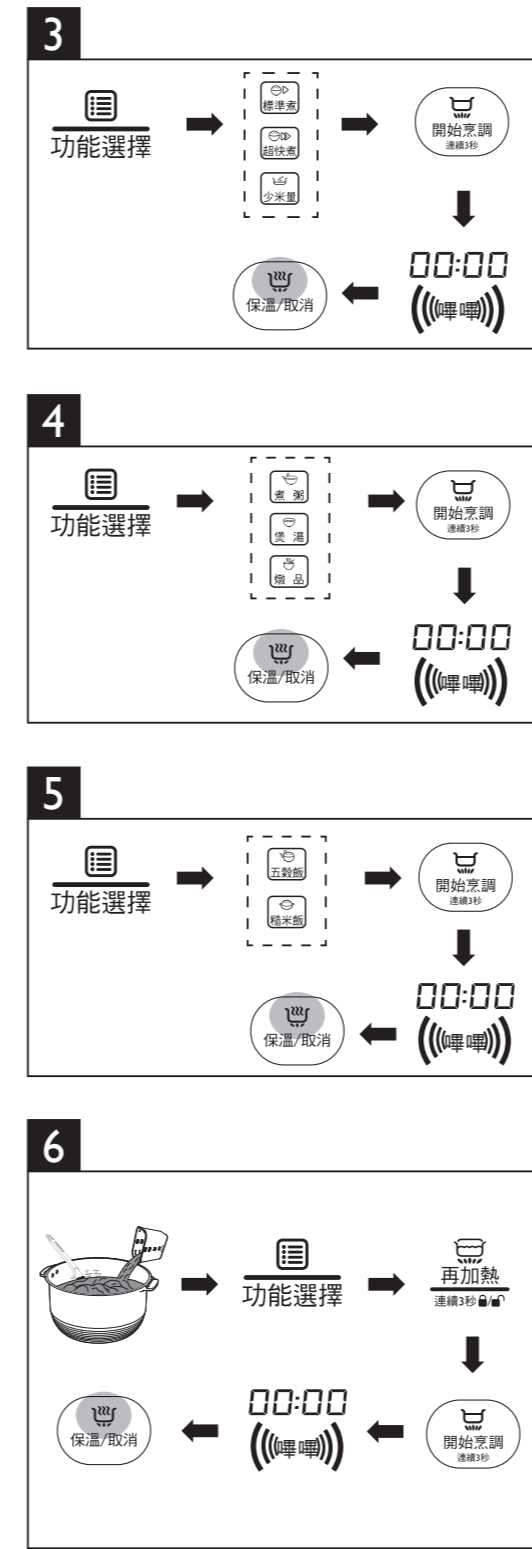
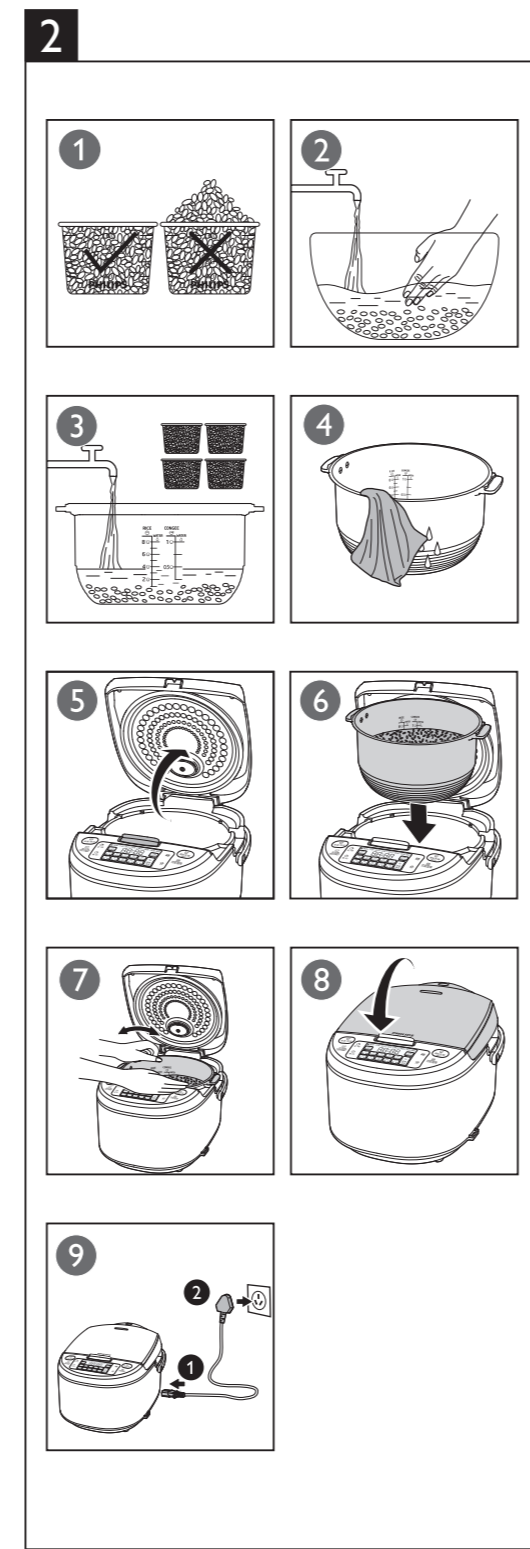
- This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
- 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;
 - 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 multi-cooker corresponds to the local power voltage before you connect it.
- Only connect the multi-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 multi-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 multi-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 multi-cooker to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the multi-cooker to direct sunlight.
- Place the multi-cooker on a stable, horizontal, and level surface.
- Always put the inner pot in the multi-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 multi-cooker is operating. Take extra caution when touching the multi-cooker.



- Beware of hot steam coming out of the steam vent during cooking or out of the multi-cooker when you open the lid. Keep hands and face away from the multi-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 multi-cooker while it is operating.
- Do not exceed the maximum water level indicated in the inner pot to prevent overflow which might cause potential hazard.
- 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 multi-cooker near a magnetic substance.
- Always let the multi-cooker cool down before you clean or move it.
- Always clean the multi-cooker after use. Do not clean the multi-cooker in dishwasher.

- Always unplug the multi-cooker if not used for a longer period.
- If the multi-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.

Power failure backup function

This appliance has a backup function that remembers the status before a power failure.

- If the power failure occurs during a cooking process, and the power supply is resumed within two hours, the countdown of the cooking time continues where it left off.
- If the power failure occurs when the appliance is at preset mode, and the power supply is resumed within two hours, the countdown of the preset time continues where it left off.
- If the power supply is resumed after two hours, the appliance will not resume the previous work, but be in standby mode.

Electromagnetic fields (EMF)

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

3 What's in the box (fig. 1)

1 Multicooker main unit	5 User manual
2 Measuring cup	6 Warranty card
3 Power cord	7 Multi-use steam tray
4 Rice scoop	8 Soup ladle

4 Overview

Product overview (fig. 1)

9 Detachable top lid	15 Power socket
10 Lid release button	16 Cooker handle
11 Control panel	17 Water level indications
12 Heating element	18 Inner pot
13 Main unit	19 Detachable steam vent cap
14 Rice scoop holder	20 Detachable inner lid

Controls overview (fig. 1)

21 Warm/off button	26 Minute button
22 Cooking time button	27 Menu button
23 Reheat button	28 Hour button
24 Preset button	29 Start button
25 Display screen	

Cooking time regulating range

Program	Default cooking time	Time regulation	Preset time
Standard rice cooking	Around 45 minutes	N/A	1-24 hours
Ultra-quick rice cooking	Around 40 minutes	N/A	1-24 hours
Small portion rice cooking	Around 35 minutes	N/A	1-24 hours
Brown rice	Around 55 minutes	N/A	1-24 hours
Congee	1.5 hours	1 - 4 hours	1-24 hours
Soup	2 hours	1 - 4 hours	1-24 hours
Stew	2 hours	1 - 4 hours	1-24 hours
Five-grain rice	60 minutes	N/A	1-24 hours
Chinese marbled tea eggs	16 minutes	12 - 20 minutes	1-24 hours
Claypot rice	70 minutes	N/A	1-24 hours
Reheat	25 minutes	20 - 59 minutes	N/A
Cake	45 minutes	N/A	N/A
Steam	20 minutes	10 - 40 minutes	1-24 hours
Steam cleaning	25 minutes	N/A	N/A
Warm	Note: activated automatically after cooking functions are finished.		

Note

- The cooking time is counted from start of cooking till the keep warm process. The actual cooking time may vary depending on the voltage, room temperature, season, and the amount of water used.

5 Using the multicooker

Tip

- To cancel an ongoing cooking process, press the Warm/off button and the multicooker will be in standby mode.
- To switch off, you need to unplug the multicooker.

Before first use

- Take out all the accessories from the inner pot. Remove all packaging materials of the inner pot.
- Clean the parts of the multicooker thoroughly before using the multicooker for the first time (see chapter "Cleaning").

Note

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

Cooking rice (fig. 4)

There are three rice cooking functions: standard rice cooking, ultra-quick rice cooking and small portion rice cooking.

- Measure the rice using the measuring cup provided.
- Wash away the dusts and bran of the rice with tap water.
- Put the pre-washed rice in the inner pot.
- Add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups of rice used. Then smooth the rice surface.

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

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.
- Besides following the water level indications, you may also add rice and water at 1:1-1.2 ratio for rice cooking.
- Do not exceed the volume indicated nor exceed the maximum water level indicated in the inner pot, as this may cause the multicooker to overflow.

- Press the lid release button to open the lid.
- Wipe the outside of the inner pot dry, then put it in the multicooker.

Note

- Make sure that the inner pot handle fits into the recesses of the cooker body, and that the inner pot is in proper contact with the heating element.
- Make sure that the outside of the inner pot is dry and clean, and that there is no foreign residue on the heating element.

Cooking congee (fig. 5)

- Follow steps 1 to 7 in "Cooking rice".
 - When the cooking is finished, you will hear 4 beeps, and the multicooker switches to keep-warm mode automatically.
- Keep-warm (保温) is indicated on the display screen.

Note

- 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.

Cooking five-grain or brown rice (fig. 8)

- Follow steps 1 to 7 in "Cooking rice".
 - Do not exceed the water level indication for congee cooking, as this may cause the rice cooker to overflow.
 - Press the menu button until the congee function is selected.
 - Press and hold the start button for 3 seconds to start the cooking process.
 - When the cooking is finished, you will hear 4 beeps, and the multicooker switches to keep-warm mode automatically.
- Keep-warm (保温) is indicated on the display screen.

- Press and hold the start button for 3 seconds to start the cooking process.
 - When the cooking is finished, you will hear 4 beeps, and the multicooker switches to keep-warm mode automatically.
- Keep-warm (保温) is indicated on the display screen.

- Press and hold the start button for 3 seconds to start the cooking process.
 - When the cooking is finished, you will hear 4 beeps, and the multicooker switches to keep-warm mode automatically.
- Keep-warm (保温) is indicated on the display screen.

Note

- It is normal to find the congee stickier if it is left in keep-warm mode for too long.

Making soup (fig. 6)

- Put food and ingredients for the soup in the inner pot.
- Add some water to the inner pot. The quantity of water depends on the amount of food in the inner pot and your own preference.

Note

- Do not exceed the maximum water level indicated inside the inner pot on the scale for congee cooking.

- Follow steps 6 and 7 in "Cooking rice".
 - Press the menu button until the soup function is selected.
 - To set a different cooking time, refer to chapter "Adjusting the cooking time".
 - Press and hold the start button for 3 seconds to start the cooking process.
 - When the cooking is finished, you will hear 4 beeps, and the multicooker switches to keep-warm mode automatically.
- Keep-warm (保温) is indicated on the display screen.

Cooking stew (fig. 7)

- Put food and ingredients for the stew in the inner pot.
- Add some water to the inner pot. The quantity of water depends on the amount of food in the inner pot and your own preference.

Note

- Do not exceed the maximum water level indicated inside the inner pot on the scale for congee cooking.

- Follow steps 6 and 7 in "Cooking rice".
 - Press the menu button until the stew function is selected.
 - To set a different cooking time, refer to chapter "Adjusting the cooking time".
 - Press and hold the start button for 3 seconds to start the cooking process.
 - When the cooking is finished, you will hear 4 beeps, and the multicooker switches to keep-warm mode automatically.
- Keep-warm (保温) is indicated on the display screen.

