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HD4765

HD4767



EN User manual 3

ZH-TW 使用手冊 25

PHILIPS

Contents

| | | | |
|--|-----------|---|-----------|
| 1 Important | 4 | 10 Yoghurt | 15 |
| Danger | 4 | Ingredients | 15 |
| Warning | 4 | Prepare | 15 |
| Caution | 4 | Start cooking | 15 |
| Electromagnetic fields (EMF) | 5 | | |
| Power failure backup function | 5 | 11 Pasta | 16 |
| Environment | 5 | Prepare | 16 |
| Guarantee and service | 5 | Start cooking | 16 |
| | | | |
| 2 Product Overview | 6 | 12 Preset time for delayed cooking | 17 |
| Accessories | 7 | | |
| Control panel | 7 | 13 Reheat | 18 |
| | | | |
| 3 Clean & Install accessories | 8 | 14 Keep warm | 19 |
| | | | |
| 4 Set the clock | 8 | 15 Cleaning | 20 |
| | | | |
| 5 Rice | 9 | 16 Recipes | 21 |
| Cooking time | 9 | Yoghurt | 21 |
| Prepare | 9 | Pasta with sauce | 21 |
| Start cooking | 10 | Cake | 21 |
| | | Braised Beef with Garlic | 22 |
| | | Lotus Root Soup | 22 |
| | | Vegetable Soup | 22 |
| 6 Congee | 11 | | |
| Prepare | 11 | 17 Troubleshooting | 23 |
| Start cooking | 11 | | |
| | | | |
| 7 Steam | 12 | | |
| | | | |
| 8 Soup and Stew | 13 | | |
| | | | |
| 9 Cake | 14 | | |
| Prepare | 14 | | |
| Start cooking | 14 | | |

1 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 power voltage before you connect the appliance.
- Only connect the appliance to an earthed 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.
- 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.
- 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 make sure that they do not play with the appliance.
- Keep the power cord out of the reach of children. Do not let the power 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 power outlet.

- 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.
- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the appliance to direct sunlight.
- Place the appliance on a stable, horizontal, and level surface.
- Always put the inner pot in the appliance 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 appliance is operating. Only touch the control panel and lid open button.
- 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, steam basket, and resealable cups, 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.
- Do not use the cooking utensils provided by the rice cooker on open flame.
- 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 appliance near a magnetic substance.
- Always let the appliance cool down before you clean or move it.
- Always clean the appliance after use. Do not clean the appliance in the dishwasher.
- Always unplug the appliance if not used for a longer period.
- 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.
- 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.

Electromagnetic fields (EMF)

This 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 two 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 two hours and the failure occurs during a cooking process, the appliance 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.

Environment

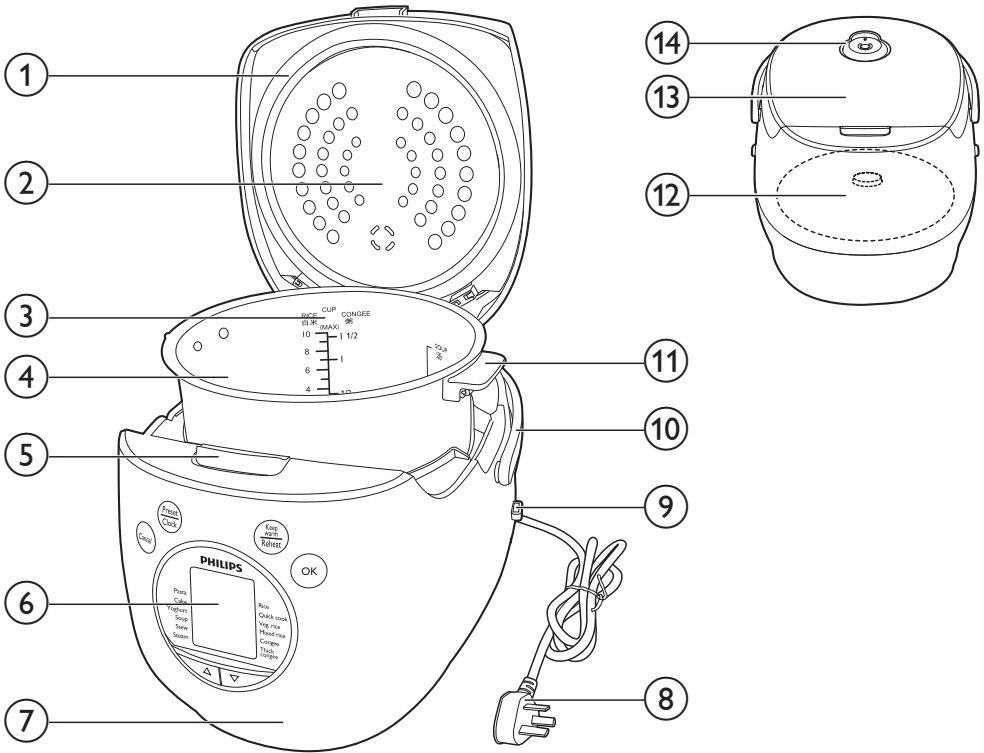
Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.



Guarantee and service

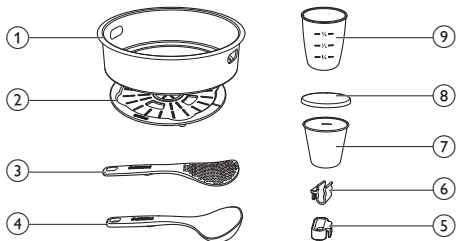
If you need service or information or if you have a problem, visit the Philips website at www.philips.com or contact the Philips Customer Care Center in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Center in your country, go to your local Philips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

2 Product Overview



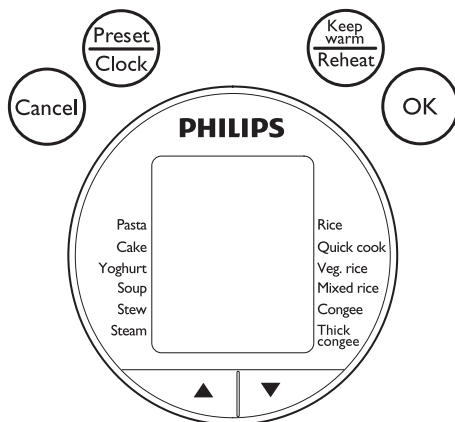
- ① Sealing ring
- ② Detachable inner lid
- ③ Water level indications
- ④ Inner pot
- ⑤ Lid release button
- ⑥ Control panel
- ⑦ Main body
- ⑧ Mains plug
- ⑨ Mounting brackets (left and right)
- ⑩ Cooker handle
- ⑪ Pot handle
- ⑫ Heating element
- ⑬ Outer lid
- ⑭ Detachable steam vent cap

Accessories



- ① Steam basket
- ② Detachable steam tray
- ③ Rice scoop
- ④ Soup ladle
- ⑤ Scoop holder
- ⑥ Mains cord holder
- ⑦ Yoghurt cup
- ⑧ Lid of yoghurt cup
- ⑨ Measuring cup

Control panel



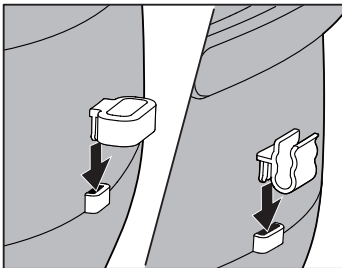
○ : This means indication light is on

★ : This means number or indication light blinks

| Menu | Default cooking time | Flexible time |
|--------------|----------------------|-----------------|
| Rice | 35 min | None |
| Quick cook | 25 min | None |
| Veg. rice | 35 min | None |
| Mixed rice | 45 min | None |
| Congee | 1 h | 30 min - 4 h |
| Thick congee | 1 h | 30 min - 2 h |
| Cake | 50 min | None |
| Pasta | 35 min | 25 min - 35 min |
| Yoghurt | 4 h | 3 h - 6 h |
| Steam | 30 min | 1 min - 1 h |
| Soup | 2 h | 30 min - 4 h |
| Stew | 1 h | 45 min - 3 h |
| Reheat | 28 min | None |

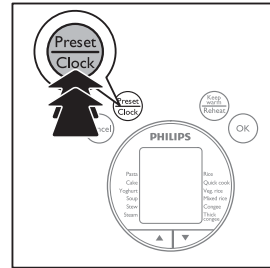
3 Clean & Install accessories

- 1 Take out all the accessories from inner pot.
- 2 Wipe the cooker with soft cloth.
- 3 Clean the inner pot and inner lid with **STEAM** menu.
 - Fill half pot of water in the inner pot. Close the outer lid and connect the mains plug to power supply.
 - Press up/down arrow key to **STEAM**, and then press **OK**.
 - "Add ingredients" is prompted. Press **OK** to confirm.
 - The time suggested for the cooking is displayed.
 - Press **OK** to confirm. The cooker starts steaming. The time needed is displayed.
 - After the cooker beeps, press **CANCEL** button.
 - Pour the water out of the pot after it cools.
- 4 Wash all the accessories with dish washing liquid and soft sponge. Then use a soft cloth to dry inside and outside of the pot and the accessories.
- 5 Attach the scoop holder and mains cord holder to the mounting brackets.

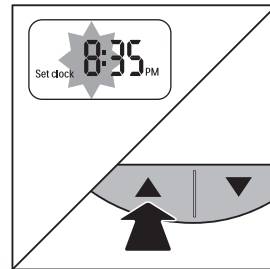


4 Set the clock

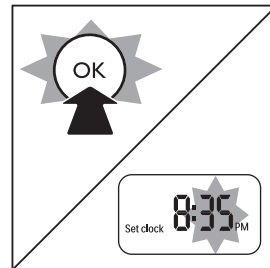
- 1 Press **PRESET/CLOCK** twice
↳ Hour time blinks.



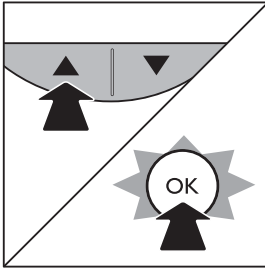
- 2 Press up/down arrow key to set proper hour time.



- 3 Press **OK**.
↳ Minute time blinks.



- 4 Press up/down arrow key to set proper minute time. Press **OK**.



5 Rice

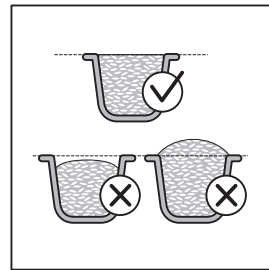
There are four types of rice cooking menus: RICE, QUICK COOK, VEG. RICE, and MIXED RICE.

Cooking time

| Menu | Cooking time |
|------------|--------------|
| Rice | 35 min |
| Quick cook | 25 min |
| Veg. rice | 35 min |
| Mixed rice | 45 min |

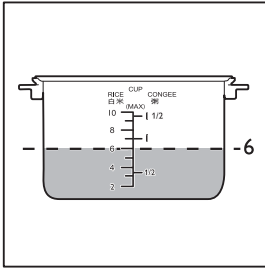
Prepare

- 1 Measure the rice with the measuring cup supplied.



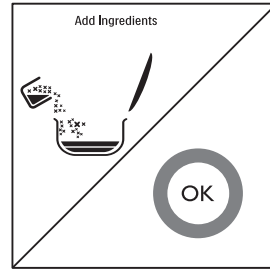
- The supplied measuring cup is approx 180ml.
- Using HD4767, you can cook 2 to 10 cups of rice each time. While using HD4765, 2 to 8 cups of rice each time.
- Each cup of uncooked rice normally gives two servings of cooked rice.

- 2 Rinse rice, put the washed rice in the inner pot, and fill in water:

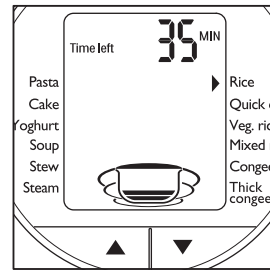


- Do not rinse rice in the inner pot, for that may scratch off the non-sticky coating of the inner pot.
- Add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups and type of rice used. For example, if you are cooking 6 cups of rice, add water to scale 6.

- 3 Wipe off the water outside of the inner pot and put it into the main body.



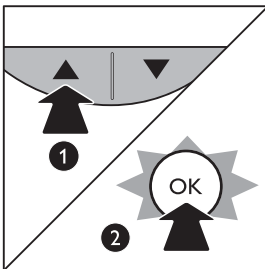
- 3 The time needed is displayed.



- ↳ The rice cooker beeps 10 minutes before the Veg. rice cooking ends, and "add ingredients" is prompted.

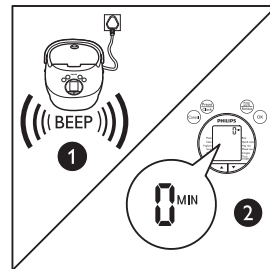
Start cooking

- 1 Select the menu you need and confirm.



- 2 "Add ingredients" prompted, and red indicator turned on, the cooker starts cooking automatically.

- 4 When the cooking is finished, the rice cooker beeps and turns into warm keeping automatically.



- The rice cooker remains at warm keeping for 12 hours, after that it beeps and cease warm keeping process.

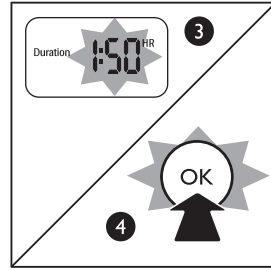
- 5 Press **CANCEL** to cease warm keeping, and unplug the power:

- To cook rice properly, do not open the lid during cooking process.

6 Congee

Prepare

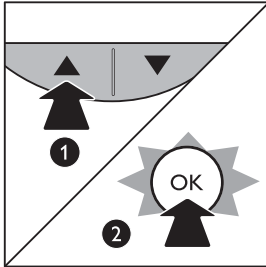
- 1 Put ingredients for the congee into the inner pot and add water according to the scale in the inner pot.
- 2 Wipe off the water outside of the inner pot and put it into the main body.
- 3 Plug the power:



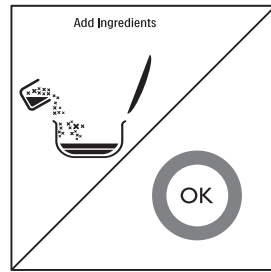
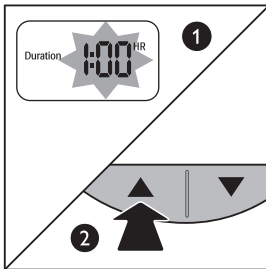
- 3 "Add ingredients" prompted, and red indicator turned on, the cooker starts cooking automatically.

Start cooking

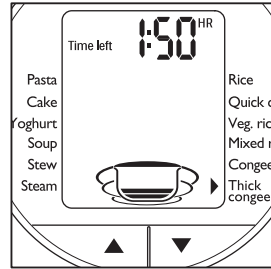
- 1 Select the menu you need and press OK to confirm.



- 2 The time suggested for the cooking is displayed. Press up/down arrow key to adjust time as needed.

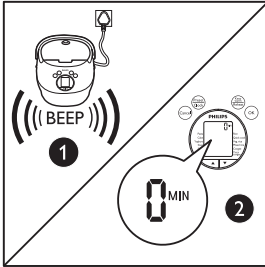


- 4 The time needed is displayed.



↳ The rice cooker beeps 30 minutes before the thick congee cooking ends, and "add ingredients" is prompted. Add minced beef, sliced chicken or sliced fish.

- 5 When the cooking is finished, the rice cooker beeps and turns into warm keeping automatically.

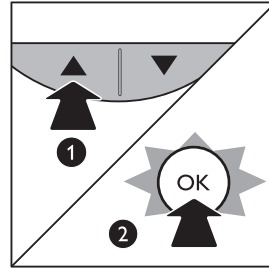


- The rice cooker remains at warm keeping for 12 hours, after that it beeps and ceases warm keeping process.

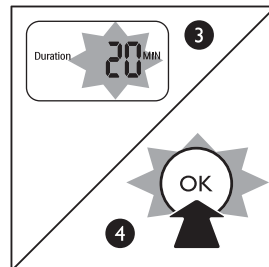
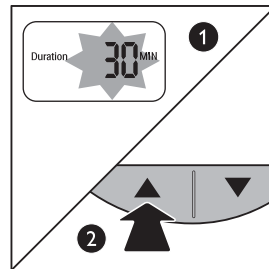
- 6 Press **CANCEL** to cease warm keeping, and unplug the power.

7 Steam

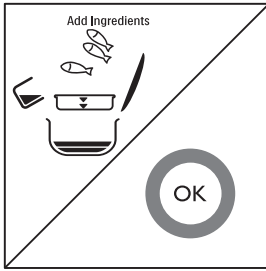
- 1 Put 5 cups of water into the inner pot (you can adjust water level as needed).
- 2 Put the steam basket into the inner pot, put the food into the steam basket, and close the outer lid.
- 3 Select **STEAM** and press **OK** to confirm.



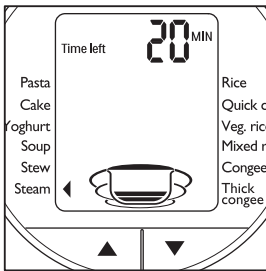
- 4 The time suggested for the cooking is displayed. Press up/down arrow key to adjust time as needed.



- 5 “Add ingredients” prompted, and red indicator turned on, the cooker starts cooking automatically.



- 6 The time needed is displayed.



- 7 When the cooking is finished, the rice cooker beeps.
- 8 Unplug the power:

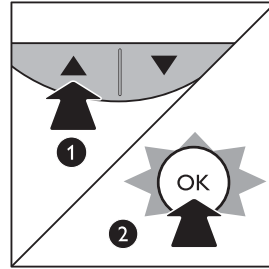


Tip

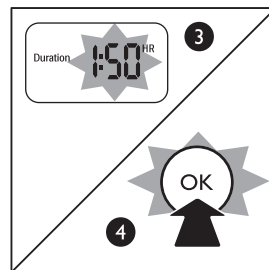
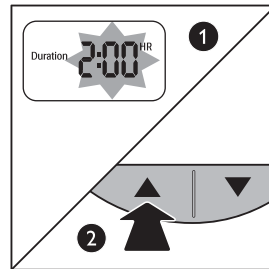
- The rice cooker does not turn to warm keeping after the **STEAM** process is ended.

8 Soup and Stew

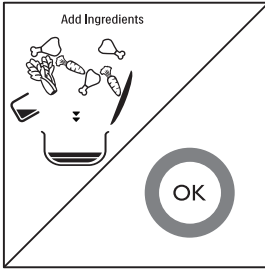
- 1 Wipe off the water outside of the inner pot and put it into the main body.
- 2 Put the ingredients prepared into the inner pot. Add water as required, stir evenly, and close the lid.
- 3 Select the menu you need and confirm.



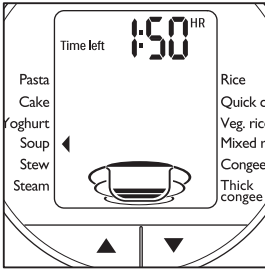
- 4 The time suggested for the cooking is displayed. Press up/down arrow key to adjust time as needed.



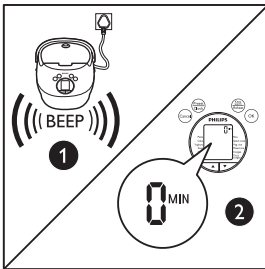
- 5 “Add ingredients” prompted, and red indicator turned on, the cooker starts cooking automatically.



- 6 The time needed is displayed.



- 7 When the cooking is finished, the rice cooker beeps and turns into warm keeping automatically.



- The rice cooker remains at warm keeping for 12 hours, after that it beeps and cease warm keeping process.

- 8 Press **CANCEL** to cease warm keeping, and unplug the power.

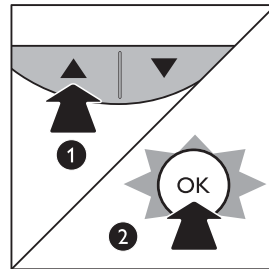
9 Cake

Prepare

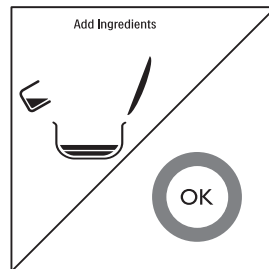
- Whisk the ingredients for cake well.
- Coat the inner pot with some butter and then pour the cake mixture into it.
- Wipe off water outside of the inner pot and put it into the main body.
- Plug the power.

Start cooking

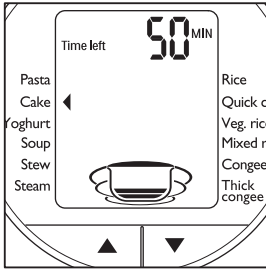
- 1 Select **CAKE** and confirm.



- 2 “Add ingredients” prompted, and red indicator turned on, the cooker starts cooking automatically.



- 3 The time needed is displayed.



- 4 When the cooking is finished, the rice cooker beeps.
- 5 When the cooking process is finished, let the cake cool down. Then turn the inner pot upside down to let the cake slip out of the inner pot onto a plate.

10 Yoghurt

Ingredients

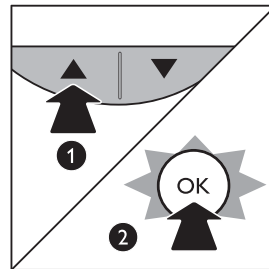
| | |
|---------------|--------|
| Milk | 500 ML |
| Plain Yoghurt | 100 ML |

Prepare

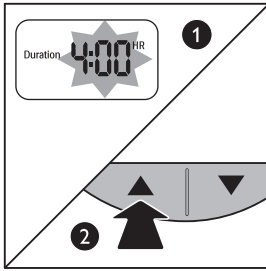
- 1 Place the yoghurt in room temperature for a few minutes. Warm the milk to around 40°C.
- 2 Mix the yoghurt with the warm milk rapidly and pour the mixture into the individual yoghurt pots.
- 3 Cover the pots with the lids.
- 4 Plug the power.

Start cooking

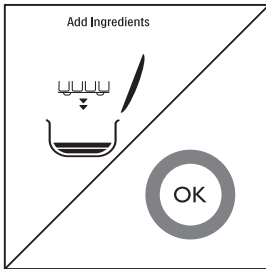
- 1 Put the steam tray in the inner pot. Add water up to level indication of yoghurt. The put the pots on the steam tray.
- 2 Select the **Yoghurt** and press **OK** to confirm.



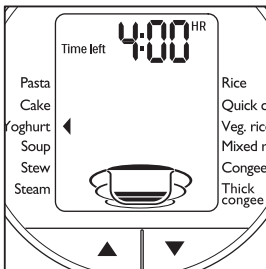
- 3 The time suggested for the cooking is displayed. Press up/down arrow key to adjust time as needed.



- 4 "Add ingredients" prompted, and red indicator turned on, the cooker starts cooking automatically.



- 5 The time needed is displayed.



- 6 When the cooking is finished, the rice cooker beeps.
- 7 Remove yoghurt pots from inner pot & cool down completely to room temperature before placing into refrigerator.

11 Pasta

Prepare

- 1 Prepare pasta and ingredients.
- 2 Plug the power.

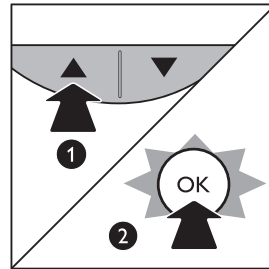
Start cooking



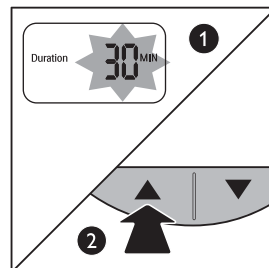
Tip

- Please use pasta sauce and do not add liquid more than the "pasta" water level mark. If water is used, please add two teaspoons of oil.

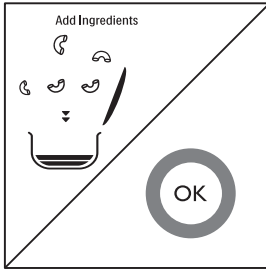
- 1 Put the pasta, sauce and water into the inner pot, and close the lid.
- 2 Select **PASTA** and confirm.



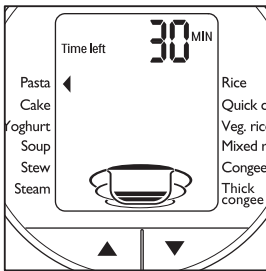
- 3 The time suggested for the cooking is displayed. Press up/down arrow key to adjust time as needed.



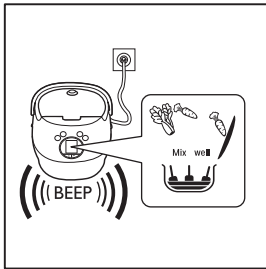
- 4 "Add ingredients" prompted, and red indicator turned on, the cooker starts cooking automatically.



- 5 The time needed is displayed.



↳ The rice cooker beeps 10 minutes before the cooking ends, and "add ingredients" is prompted.



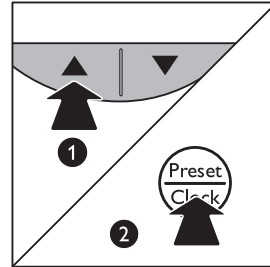
- 6 Add vegetable.
7 When the cooking is finished, the rice cooker beeps.

12 Preset time for delayed cooking

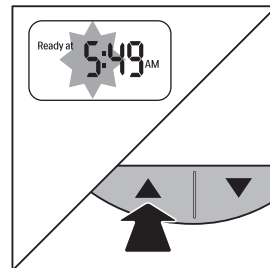
Tip

- It is not recommended to do delayed cooking time for more than 1 hour except for rice, congee and raw vegetable.
- Preset timer is available up to 24 hours for RICE, SOUP, STEAM, STEW CONGEE and THICK CONGEE menus.

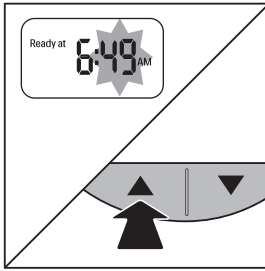
- 1 Put ingredients into the inner pot, add water to the water marking level for the specific program.
- 2 Wipe the cooker with soft cloth.
- 3 Plug in the power.
- 4 Select the menu as needed and press **PRESET**. Or press **PRESET** first and select the menu.



- 5 Hour time blinks. Press up/down arrow key to set proper hour time. Press **OK**.

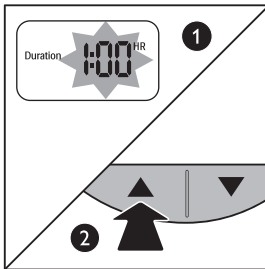


- 6 Minute time blinks. Press up/down arrow key to set proper minute time. Press **OK**.

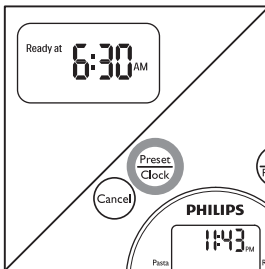


↳ The proposed cooking time is shown.

- 7 Press up/down arrow key to set your desired cooking time. Press **OK**.



↳ The preset ready time immediately disappears. Current clock time is displayed.



Note

- The orange light will be on to indicate **PRESET** is activated.
- To check the preset ready time, press **PRESET** again.

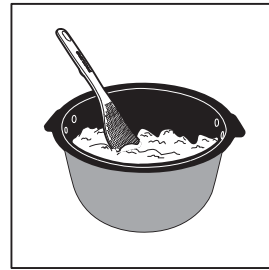
- 8 The cooking starts following the preset time, and the remaining cooking time is displayed.

13 Reheat

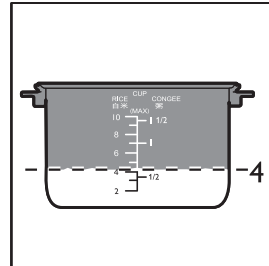
Tip

- Reheat needs 28 minutes.

- 1 Loosen the cooled rice and evenly distribute it in the inner pot.
- To make sure the rice heat up thoroughly, put less amount than "RICE" water level 4.

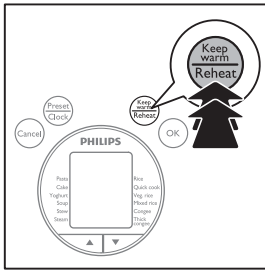


- 2 Pour water onto the rice to prevent it from becoming too dry. The quantity of the water depends on the amount of rice.



- For example: add 1 cup (with the measuring cup supplied) of water to reheat the amount of rice up to "RICE" water level 4.

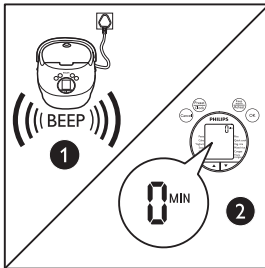
- 3 Press **REHEAT** twice to start the reheating process.



Note

- The red light will be on to indicate **REHEAT** is activated.

- 4 When the reheating process complete, the cooker beeps and turns to warm keeping automatically.

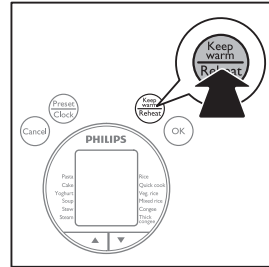


- The rice cooker remains at warm keeping for 12 hours, after that it beeps and cease warm keeping process.

- 5 Press **CANCEL** to cease warm keeping, and unplug the power:

14 Keep warm

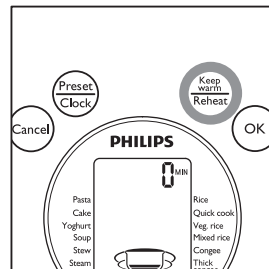
- 1 Press **KEEP WARM** to start warm keeping.



Note

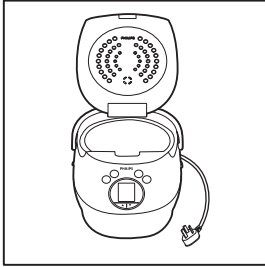
- The green light will be on to indicate **Keep warm** is activated.

- 2 The rice cooker remains at warm keeping for 12 hours, after that it beeps and cease warm keeping process.



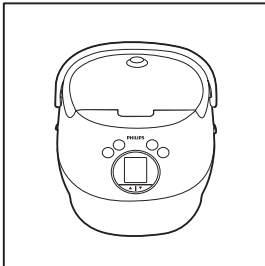
15 Cleaning

- 1 Inside of the outer lid and the main body



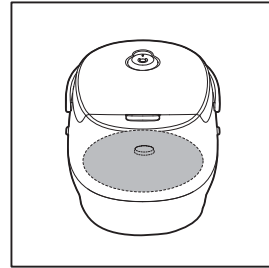
Wipe with wrung out and damp cloth. Make sure to remove all the food residues stuck to the rice cooker.

- 2 Surface of the outer lid and outside of the main body (including the control panel)



Wipe with a cloth dampened with soap water. ONLY use soft and dry cloth to wipe the control panel. Make sure to remove all the food residues around the control buttons.

- 3 Heating element: Wipe with wrung out and damp cloth.



Remove food residues with wrung out and damp cloth or toothpicks.

- 4 Rice scoop, soup ladle, inner pot, mains cord holder; scoop holder; steam basket, steam vent cap, and inner lid



Soak in hot water and clean with sponge.

16 Recipes

Yoghurt

Ingredients:

| | |
|---------------|-------|
| Milk | 500mL |
| Plain Yoghurt | 100mL |

Procedure:

- 1 Place the yoghurt in room temperature a few minutes.
- 2 Warm the milk to around 40°C. Mix the yoghurt with the warm milk rapidly and pour the mixture into the individual yoghurt pots. Cover the pots with the lids.
- 3 Put the steam tray in the inner pot. Add water up to the level indication of yoghurt. Then put the cups on the steam tray.
- 4 Start the yoghurt menu. Cook for 3 hours.
- 5 Remove from inner pot & cool down completely to room temperature before placing into refrigerator.

Cooking time:

3 hours.

Pasta with sauce

Ingredients:

| | |
|--|-------|
| Pasta (Penne or macaroni) | 250g |
| Pasta sauce | 550mL |
| Water | 650mL |
| Frozen Mixed Vegetables (diced carrots, peas, corns) | 120g |
| Ham | 97g |

Procedure:

- 1 Defrosted the frozen vegetables and set aside.
- 2 Sliced the ham and set aside.
- 3 Add pasta, pasta sauce, and water. Close the lid and cook for 25 minutes (macaroni) and 35 minutes (penne).
- 4 In the last 10 minutes before the cooking end, add in defrosted vegetables and ham, mix well and close the lid.

Cake

Ingredients:

| | |
|-------------------------|----------|
| Pre-made cake mix flour | 250g |
| Butter | 65g |
| Egg | 1 big pc |
| Water/milk | 100 ml |
| Chopped Almond | 30g |

Procedure:

- 1 Mix the cake mix flour, water or milk, almond, butter and egg in a large bowl.
- 2 Whisk with an electric mixer at low speed for 1 minute and then at medium speed for another 3 minutes.
- 3 Coat the inner pot with some butter and then pour the cake mixture into it.
- 4 Start the cake menu.
- 5 When the cooking process is finished, let the cake cool down. Then turn the inner pot upside down to let the cake slip out of the inner pot onto a plate.

Braised Beef with Garlic

Ingredients:

| | HD4765 | HD4767 |
|------------------------------------|--------|--------|
| Beef, shin or chuck steak, trimmed | 800g | 600g |
| Shao Shing wine | 2 tbsp | 2 tbsp |
| Dark soy sauce | 2 tbsp | 2 tbsp |
| Light soy sauce | 1 tbsp | 1 tbsp |
| Garlic cloves, peeled | 100g | 100g |
| Oil | 3 tbsp | 3 tbsp |
| Salt | ¼ tsp | ¼ tsp |
| Sugar | ½ tsp | ½ tsp |
| Stock | 800mL | 500mL |
| Spring onion, cut into sections | 5pcs | 5pcs |

Procedure:

- 1 Cut the beef into cubes for about 4-cm.
- 2 Brown the beef with garlic in a wok for about 2-3 minutes. Add in the wine and stir continuously for about 1 minute. Remove from the heat.
- 3 Place the ingredients into the inner pot. Season with salt, sugar, and soy sauce. Pour in the stock. Cook for 3 hours.
- 4 When cooking ends, add in the spring onions.
- 5 Just before serving, add come dissolved corn starch to thicken the sauce slightly.

Cooking time:

3 hours.

Lotus Root Soup

Ingredients:

| | |
|------------|-----------------|
| Lotus root | 300g |
| Carrot | 1-2 pcs |
| Pork rib | 600g |
| Ginger | 2 slices |
| Salt | to taste |
| Water | Soup water line |

Procedure:

- 1 Wash all the ingredients, cut the locus root, carrot and portk rib.
- 2 Put all ingredients into inner pot, close the lid and cook with soup menu.

Cooking time:

3 hours.

Vegetable Soup

Ingredients:

| | |
|----------------------|-----------------|
| Baby Chinese cabbage | 5 stalks (~90g) |
| Tomato | 2 |
| Tofu | 1 cake |
| Pork | 300g |
| Salt | to taste |
| Water | Soup water line |

Procedure:

- 1 Wash Chinese cabbage and tomato.
- 2 Wash and slice the tomato into four parts. Cut tofu into small pieces.

Place all ingredients into the pot, close the lid and cook for 30 mins in soup menu.

17 Troubleshooting

If you encounter problems when using this cooker, check the following points before requesting service. If you cannot solve the problem, contact the Philips Consumer Care Center in your country.

| Problem | Possible cause | Solution |
|---|--|--|
| The light on the buttons does not go on. | There is a connection problem. | Check if the power cord is connected to the cooker properly and if the plug is inserted firmly into the power outlet. |
| | The light is defective. | Take the appliance to your Philips dealer or a service center authorized by Philips. |
| The display does not function. | The cooker is not connected to power supply. | If there is no power supply, the power failure backup function does not work and the display does not function. |
| | The battery that supplies power to the display is empty. | Take the appliance to your Philips dealer or a service center authorized by Philips to have the battery replaced. |
| The rice is not cooked. | Not enough water has been added. | Add water according to the scale on the inside of the inner pot. |
| | The cooking process has not started. | You did not press 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 and the outside of the inner pot before switching the rice cooker on. |
| | The heating element is damaged, or the inner pot is deformed. | Take the cooker to your Philips dealer or a service center authorized by Philips. |
| The cooker does not switch to keep-warm mode automatically. | You are using STEAM or CAKE menu. | The automatic keep-warm mode only applies to other 5 menus. |
| | The temperature control is defective. | Take the appliance to your Philips dealer or a service center authorized by Philips. |
| The rice is scorched. | You have not rinsed the rice properly. | Rinse the rice until the water runs clear. |
| Water spills out of the appliance during cooking. | You added too much water to the rice. | Make sure that you add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups of rice used. Make sure the water does not exceed the next level on the scale, as this may cause the appliance to overflow during cooking. |

| Problem | Possible cause | Solution |
|---|---|---|
| There is overflow when using the pasta program. | Too much liquid is added. | Only add liquid to the water mark of Pasta |
| | Water instead of pasta sauce is added. | If only water is added, please add two teaspoons of oil to prevent overflow. |
| The cake result is too hard | You didn't follow the recipe provided in the user manual and may have used flour instead of cake mix. | Please use cake mix and follow the recipe provided in the user manual. |
| Can't get to the desired cooking function | You did not press Menu button | Press Menu button repeatedly to select the desired menu as shown by the LED indicator. |
| Rice smells bad after cooking. | Inner pot is not well cleaned and leftover from previous cooking contaminates the rice. | Clean the inner pot with some washing detergent and warm water. |
| | | After cooking, make sure the steam vent cap, inner lid and inner pot is cleaned thoroughly. |
| 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. |

