

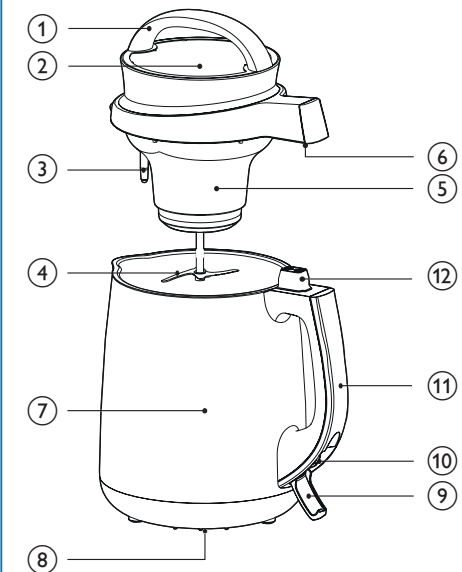


User manual

使用手册

PHILIPS

## 1 Overview



1	Handle of the top unit
2	Control Panel
	• Functional buttons
	• Indicators
	• <b>Select</b>
	• <b>Start</b>
	• <b>Easy Clean</b>
	• <b>Soymilk</b>
	• <b>Five Grains Soymilk</b>
	• <b>Rice Paste</b>
	• <b>Fruit/Veggie Drink</b>
	• <b>In Progress</b>
	• <b>Keep Warm</b>
	• <b>Easy Clean</b>
3	Overflow sensor - Monitor soymilk and prevent overflowing
4	Blade
5	Lower part of the top unit
6	Upper plug
7	Pot unit
8	Base
9	Power connection cover
10	Power cord connector
11	Pot handle
12	Upper plug connector

## Guarantee and service

If you have a problem, need service, or need information, see [www.philips.com/support](http://www.philips.com/support) or contact the Philips Consumer Care Center in your country.

## Recycling

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.

## Important safety instructions

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

### Before processing:

- Before you insert the plug into the power outlet, make sure that the appliance is assembled correctly.
- Make sure that your hands are dry before you insert the plug into the power outlet.
- Before you connect the appliance to the power, make sure that the voltage indicated on the bottom of the appliance corresponds to the local power voltage.
- This appliance can only be used with a grounded plug. Make sure that the plug is firmly inserted into the power outlet.
- Never connect this appliance to a timer switch, to avoid a hazardous situation.
- Make sure that you clean the appliance before use (see the "Cleaning before first use" section).
- Do not use this appliance to heat up soymilk or other liquid foods.
- Never use the appliance for dry heating.
- Never add contents (including water) above **MAX** (the maximum level indication) or below **MIN** (the minimum level indication).
- If the power cord, the plug, or other parts are damaged, do not use the appliance.
- If the power cord is damaged, you must have it replaced by Philips, a service center authorized by Philips or similarly qualified persons to avoid a hazard.
- Do not replace parts of the appliance yourself.
- 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 instructions concerning use of the appliance by a person responsible for their safety.
- For their safety, do not allow children to play with the appliance.
- Make sure that the water you add into the soymilk maker is warm in ambient temperature.
- This appliance is intended for household use only.

### During processing:

- Do not use this appliance on an unstable or uneven surface.
- Keep the appliance and its power cord out of the reach of children.
- Never let the appliance run unattended.
- Be careful when lifting the top unit in upright position, keep a good distance from steam to avoid burns or scalding.

- Do not touch the steam or the metal parts of the appliance, to avoid burns or scalding.
- Do not disconnect the power cord or remove the top unit before processing is complete.
- If you have to stop processing, disconnect the power cord before you perform other operations.
- If there is a power outage no less than 3 minutes after start processing, do not immediately restart the soymilk maker. Empty the contents in the soymilk maker, and then put in new contents before restarting. Otherwise, the contents will stick to the pot or overflow, or the appliance will set off a long alarm.

### After processing:

- Disconnect the power before you continue other operations.
- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- To prevent steam scalding, keep a certain distance from the soymilk maker before you lift the top unit.
- The blade on the top unit is sharp. Be careful not to cut yourself or others.
- To prevent a short circuit or an electric shock:
  - do not use water to rinse the outside of the pot unit or top unit (including the top unit handle, control panel, upper plug, upper plug connector, and the power cord connector) and keep them away from drip or splash;
  - do not immerse the top unit in water;
  - do not immerse the base of the soymilk maker in water.
- Use a microwave oven to heat up cold soymilk. Do not use this appliance to heat it, as the contents will stick to the inner side of the pot.
- Some foods may discolor the overflow sensor. This is perfectly normal.
- Store the power cord in a cool and dry place.
- To prevent an electric shock, do not use the power cord to connect other appliances.

### Electromagnetic Fields (EMF)

- This Philips soymilk maker 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.

## Product information

Motor power: 150 W  
Heating power: 900 W  
Dimensions (L x W x H):

- Soymilk maker: 231.5 x 180 x 314.2 mm
- Packaging: 230 x 230 x 345 mm

Weight

- Net weight: 2.3 kg

- Gross weight: 2.9 kg

Capacity: 1000 - 1200 ml (for 2-4 servings)

For rated voltage and frequency information, refer to the typeplate on the product.  
Product information is subjected to change without prior notice.

## 2 Cleaning before first use

### Method 1

- 1 Pour boiling water into the pot, put the top unit into it, then soak for 10 minutes.
- 2 Clean the appliance (see the "Cleaning" section).

### Method 2

- 1 Follow the instructions in the "Make soymilk" section.
- 2 Pour the soymilk away when it is done, and then clean the appliance (see the "Cleaning" section).



## 3 Use the appliance

### Warning

- If you wish to cancel a function once it is selected, do not lift the top unit to prevent the facial scalding. You can unplug the power cord, re-plug it, and then select another function.

### Make soymilk

- Measure ingredients as instructed. You can adjust the quantity to fit your personal taste.
- For 2-4 servings.

- 1 Take a cup of dry soybeans with supplied measuring cup and wash it thoroughly.
  - To extend the life of the blade, soak the soybeans (8-9 hours in fall and spring, 6-7 hours in summer, and 9-10 hours in winter) and wash it thoroughly before processing.
- 2 Put the soybeans evenly at the bottom of the pot.
- 3 Pour water into the pot. Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
- 4 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector.
- 5 Open the power connection cover, insert the power cord, and connect the power:
  - The indicators flash in cycle, indicating that the power is connected.

- 6 Press **Select** to select **Soymilk**.

- The **Soymilk** indicator lights up.

- 7 Press **Start**.

- The **In Progress** indicator flashes and the appliance sounds once, indicating that processing starts.
- After about 25 minutes, you will hear 6 beeps and the **Keep Warm** indicator will light up indicating that soymilk is ready. The appliance will automatically enter keep warm mode. This lasts for an hour, and then automatically stops (see the Keep warm section).

- 8 After processing, disconnect the power. Hold the handle of the pot tightly with one hand and lift the top unit with the other hand.
- 9 Filtrate soymilk with the filter and it is ready to serve. You can add some sugar before serving.

### Tips

- To shorten the processing time, you can add warm water no hotter than 70°C.
- Soymilk can also be served without being filtrated.

### Make five grains soymilk

- Measure ingredients as instructed. You can adjust the quantity to fit your personal taste.
- For 2-4 servings.

- 1 Measure 30g of soybeans (around 1/2 cup) and 50g of rice (around 1/2 cup) with the supplied measuring cup. Wash them thoroughly.
  - To extend the life of the blade, soak the soybeans (8-9 hours in fall and spring, 6-7 hours in summer, and 9-10 hours in winter) and wash it thoroughly before processing.

- 2 Put the rice and the soybeans evenly at the bottom of the pot.
- 3 Pour water into the pot. Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
- 4 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector.
- 5 Open the power connection cover, insert the power cord, and connect the power:
  - The indicators flash in cycle, indicating that the power is connected.

- 6 Press **Select** to select **Five Grains Soymilk**.

- The **Five Grains Soymilk** indicator lights up.

- 7 Press **Start**.

- The **In Progress** indicator flashes and the appliance sounds once, indicating that processing starts.
- After about 26 minutes, you will hear 6 beeps and the **Keep Warm** indicator will light up indicating that soymilk is ready. The appliance will automatically enter keep warm mode. This lasts for an hour, and then automatically stops (see the Keep warm section).

- 8 After processing, disconnect the power. Hold the handle of the pot tightly with one hand and lift the top unit with the other hand.
- 9 Pour soymilk into the soymilk cup, and it is ready to serve. You can add some sugar before serving.

### Tip

- To shorten the processing time, you can add warm water no hotter than 70°C.

### Make rice paste

- Measure ingredients as instructed. You can adjust the quantity to fit your personal taste.
- Example recipes: lily bulb and barley rice paste, for 2-4 servings.

- 1 Measure 35g of barley and 35g of rice (around 2/5 cup each) with supplied measuring cup. Then, take 20g of fresh lily bulbs (around 7-8 pieces). Wash them thoroughly.
- 2 Put the lily bulbs, barley, and rice evenly at the bottom of the pot.
- 3 Pour water into the pot. Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
- 4 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector.
- 5 Open the power connection cover, insert the power cord, and connect the power:
  - The indicators flash in cycle, indicating that the power is connected.
- 6 Press **Select** to select **Rice Paste**.
- The **Rice Paste** indicator lights up.
- 7 Press **Start**.
- The **In Progress** indicator flashes and the appliance sounds once, indicating that processing starts.
- After about 26 minutes, you will hear 6 beeps and the **Keep Warm** indicator will light up indicating that soymilk is ready. The appliance will automatically enter keep warm mode. This lasts for an hour, and then automatically stops (see the Keep warm section).

- 8 After processing, disconnect the power. Hold the handle of the pot tightly with one hand and lift the top unit with the other hand.
- 9 Pour rice paste into the soymilk cup, and it is ready to serve. You can add some sugar before serving.

### Tip

- To shorten the processing time, you can add warm water no hotter than 70°C.

### Make fruit/ veggie drink

- Measure ingredients as instructed. You can adjust the quantity to fit your personal taste.
- Example recipe: banana milkshake, for 2-4 servings.

- 1 Cut 3 bananas (about 400g) into 1 cm cubes.
- 2 Put the banana cubes evenly at the bottom of the pot.
- 3 Pour 300ml of milk and some water into the pot. Make sure that the water mark is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
- 4 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector.
- 5 Open the power connection cover, insert the power cord, and connect the power:
  - The indicators flash in cycle, indicating that the power is connected.

- 6 Press **Select** to select **Fruit/Veggie Drink**.

- The **Fruit/Veggie Drink** indicator lights up.

- 7 Press **Start**.

- The **In Progress** indicator flashes and the appliance sounds once, indicating that processing starts. After about 4 minutes, you will hear 6 beeps, indicating that milkshake is ready.

- 8 After processing, disconnect the power. Hold the handle of the pot tightly with one hand and lift the top unit with the other hand.
- 9 Pour banana milkshake into the soymilk cup, and it is ready to serve. You can add some sugar before serving.

### Tips

- After banana milkshake is ready, serve at once to avoid oxidation.
- Wait about 10 minutes until the appliance cools down before the next use. This makes the appliance more durable.

### Keep Warm

After soymilk or rice paste is made, you will hear 6 beeps and the **Keep Warm** indicator will light up. The keep warm function lasts for an hour, and then automatically stops.

### Tip

- If you lift the top unit as soon as processing is complete, the appliance does not start the keep warm function.
- The appliance does not start the keep warm function at the completion of fruit/veggie drink.

## 4 Cleaning

### Notes

- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- Do not immerse the top unit in water.
- To prevent scalding, do not touch the top unit or inner side of the pot before they cool down.
- Take care of sharp blades during cleaning to avoid cutting yourself and others.

- 1 After disconnecting the power, lift the top unit, rinse the lower part of the top unit, overflow sensor, blade, and inner side of the pot.
- 2 Use a dry cloth to clean the top unit handle, control

panel, upper plug, upper plug connector, base, and power cord connector. The outside of the pot can be cleaned with a damp cloth.

### Easy clean

- Promptly clean the residue on the appliance; otherwise, the residue will dry up and stick on the appliance, and this become difficult to remove. When this happens, you can use the easy clean function to heat and soak the inner side of the pot and clean the appliance easier.
- To prevent the residue from smelling, cleaning the appliance within 10 hours after use.

- 1 Pour water into the pot. Make sure that water level is between **MAX** (the maximum level indication) and **MIN**

- (the minimum level indication).
- 2 Put the top unit into the pot. Make sure that the upper plug is correctly inserted into the connector.
- 3 Open the power connection cover, insert the power cord, and connect the power:
  - The indicators flash in cycle, indicating that the power is connected.
- 4 Press **Easy Clean**.
- The **Easy Clean** indicator lights up and sounds once, indicating that the easy clean function starts.
- After about 8 minutes, you will hear 6 beeps and the **In Progress** indicator will turn off, indicating that the easy clean function is complete.
- 5 Clean the appliance as instructed in the "Cleaning" section.

## ? Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, contact the Philips Consumer Care Center in your country.

Problem	Possible cause	Solution
The indicators do not light up.	The upper plug is not plugged correctly. Too much ingredient is added. There is water in the top unit or the indicators are broken.	Make sure that the top unit is put into the pot correctly. Put proper quantity of ingredient evenly at the bottom of the pot as instructed. Contact the Philips Consumer Care Center.
The indicators light up but the appliance does not work.	You do not press <b>Start</b> . The power is disconnected during processing. The appliance is broken.	Press <b>Start</b> . Follow the instructions in this user manual. Contact the Philips Consumer Care Center.
Processing will not stop.	The appliance is broken.	Contact the Philips Consumer Care Center.
The buttons do not work.	The appliance is broken.	Contact the Philips Consumer Care Center.
The beans or rice is not ground well.	The voltage is too low. Too many beans are added. Insufficient water is added.	Use a household power regulator. Put proper quantity of ingredients as instructed in the "Use the appliance" section. Make sure that the water level is between <b>MAX</b> (the maximum level indication) and <b>MIN</b> (the minimum level indication).
	The machine is broken.	Contact the Philips Consumer Care Center.
	A wrong function was selected. Soymilk is too diluted or too many beans are added.	Select a correct function. Put proper quantity of ingredient as instructed in the "Use the appliance" section.
Overflow.	The water level is above <b>MAX</b> (the maximum level indication) and <b>MIN</b> (the minimum level indication). The appliance is broken.	Make sure that the water level is between <b>MAX</b> (the maximum level indication) and <b>MIN</b> (the minimum level indication). Contact the Philips Consumer Care Center.
	The overflow sensor is not cleaned.	Clean the overflow sensor.

## Recipes

For more recipes, you can visit Philips MyKitchen website [www.philips.com/kitchen](http://www.philips.com/kitchen)

### Soymilk

Recipe	Ingredients	Cooking
Soymilk	75 g of dry beans (a full cup)	Wash and soak soybeans thoroughly. For details, see the "Make soymilk" section.
Black bean milk	85 g of black beans (a full cup)	

### Five grains soymilk

Recipe	Ingredients	Cooking
Classic five grains soymilk	• 15 g of soybeans (around 1/5 cup) • 20 g of rice (around 1/5 cup) • 20 g of millet (around 1/5 cup) • 15 g of oats (around 1/5 cup) • 10 g of wheat	Soak the soybeans thoroughly, wash the ingredients. For details, see the "Make five grains soymilk" section.
Red bean and millet milk	• 50 g of read beans (around 1/2 cup) • 35 g of millet (around 2/5 cup) • some sugar	Wash the red beans and millet and soak thoroughly. For details, see the "Make five grains soymilk" section.
Rice and soybeans milk	• 30g of soybeans (around 1/2 cup) • 50 g of rice (around 1/2 cup) • some sugar	Wash and soak soybeans thoroughly. Wash rice. For details, see the "Make five grain soymilk" section.
Pumkin soybeans milk	• 35 g of soybeans (around 1/2 cup) • 35 g of pumkin (around 1/2 cup)	Wash the soybeans and soak thoroughly. Remove the pumkin skin and cut the pumkin into 1 cm cubes. For details, see the "Make five grains soymilk" section.
Sweet potato and soybean milk	• 40 g of sweet potato (around 1/2 cup) • 35 g of soybeans (around 1/2 cup)	Wash the soybeans and soak thoroughly. Remove the sweet potato skin and cut the sweet potato into 1 cm cubes. For details, see the "Make five grains soymilk" section.
Mung bean and barley paste	• 35 g of barley (around 2/5 cup) • 35 g of mung beans (around 2/5 cup) • 20 g of rice (around 1/5 cup) • 10g of oats (around 1/5 cup)	Wash the ingredients. For details, see the "Make five grains soymilk" section.
Walnut and cashew paste	• 35 g of rice (around 2/5 cup) • 35 g of millet (around 2/5 cup) • flesh of 5 cashews • flesh of 5 walnuts • 5-10 chinese dates (with stones removed) • 5-10 longans (with stones removed) • some sugar	Wash rice and millet. Chop walnut flesh, chinese dates, and longans into small pieces. For details, see the "Make five grains soymilk" section.

### Rice paste

Recipe	Ingredients	Cooking
Cashew paste	• 150 g of cashews • some milk and crystal sugar	Brown the cashews and make sure they are around 1cm in size. Put it into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press <b>Select</b> to select <b>Rice Paste</b> . Press <b>Start</b> to start processing. Once done, the appliance will sound. Pour the cashew paste to the soymilk cup and serve. Finally, add some milk and sugar to taste.
Complete nutritious rice paste	• 35 g of rice (around 1/2 cup) • 15 g of millet (around 1/5 cup) • 10 g of black sesame seeds • 10 peanuts (with shells removed) • flesh of walnuts • 5 chinese dates (with stones removed)	Wash rice and millet. Chop walnut flesh into small pieces. For details, see the "Make rice paste" section.
Barley and lily rice paste	• 35 g of barley (around 2/5 cup) • 35 g of rice (around 2/5 cup) • 20 g of fresh lily bulbs • some sugar	Wash the barley and rice. Wash and chop fresh lily bulbs into small pieces. For details, see the "Make rice paste" section.
Chinese yam and chinese date rice paste	• 50 g of rice (around 1/2 cup) • 30 g of chinese yam • 5-10 chinese dates (with stones removed) • some crystal sugar	Wash the chinese dates and rice. Remove the skin of the chinese yam and cut it into 1 cm cubes. For details, see the "Make rice paste" section.
Sweet potato and pumpkin rice paste	• 30 g of sweet potato (around 1/2 cup) • 20 g of pumpkin (around 1/3 cup) • 35 g of rice (around 1/3 cup) • 35 g of millet (around 1/3 cup)	Wash millet and rice. Remove the skin of sweet potato and pumpkin and cut them into 1 cm cubes. For details, see the "Make rice paste" section.
Peanut paste	• 200 g of peanuts (with shell removed) • 50 g of rice • some milk and crystal sugar	Brown the peanuts and make sure they are around 1cm in size. Wash rice. Put the peanuts into the pot first, then the clean rice. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press <b>Select</b> to select <b>Rice Paste</b> . Press <b>Start</b> to start processing. Once done, the appliance will sound. Pour the peanut paste to the soymilk cup and serve. Finally, add some milk and sugar to taste.
Almond paste	• 70 g of almonds • 30 g of rice • some milk and crystal sugar	Brown the almonds and make sure they are around 1cm in size. Wash rice. Put the almonds into the pot first, then the clean rice. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press <b>Select</b> to select <b>Rice Paste</b> . Press <b>Start</b> to start processing. Once done, the appliance will sound. Pour the almond paste to the soymilk cup and serve. Finally, add some milk and sugar to taste.
Sesame paste	• 125 g of black sesame seeds • 25 g of white sesame seeds • 50 g of rice • some milk and crystal sugar	Brown the black sesame seeds and the white sesame seeds. Wash rice. Put both the black and white sesame seeds into the pot first then put the clean rice. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press <b>Select</b> to select <b>Rice Paste</b> . Press <b>Start</b> to start processing. Once done, the appliance will sound. Pour the sesame paste to the soymilk cup and serve. Finally, add some milk and sugar to taste.
Walnut paste	• 180 g of walnuts • 50 g of rice • some milk and crystal sugar	Brown the walnuts and make sure they are around 1cm in size. Wash rice. Put the walnuts into the pot first, then the clean rice. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press <b>Select</b> to select <b>Rice Paste</b> . Press <b>Start</b> to start processing. Once done, the appliance will sound. Pour the walnut paste to the soymilk cup and serve. Finally, add some milk and sugar to taste.

### Fruit/veggie drink

Recipe	Ingredients	Cooking
Banana milkshake	• 400 g of banana • 300 ml of milk	Remove the skin of the bananas and cut them into 1 cm cubes. For details, see the "Make fruit/veggie drink" section.



## 重要事項

為便於您正確操作本產品，使用前請仔細閱讀本使用手冊，並妥善保管。

**使用前須注意的事項：**

- 將本產品連接電源之前，請確保本產品電壓與當地的供電電壓相符。
- 本產品祇能使用帶接地線的電源插座。確保插頭牢固插到電源插座上。
- 切勿用浸濕的手插接電源插頭。
- 切勿將本產品連接至外部定時器，以免發生危險。
- 將產品插接到電源插座前，應正確組裝本產品。
- 第一次使用前，需將本產品清洗乾淨，參見《第一次使用前的清洗》。
- 禁止使用本產品加熱其它液體類食物。
- 嚴禁乾燥。
- 所加食材（包括清水）切勿超過 **MAX**，或低於**MIN**。
- 如果插頭、電源線、底座或產品本身已經損壞，請不要使用。
- 如果電源軟線損壞，為避免危險，必須由製造廠或其維修部或類似的專職人員來更換。
- 不要自行更換本產品的零配件，以免發生危險。
- 本產品不打算於放體部不健全、感覺或精神上有任何缺乏之相關經驗和知識的人（包括兒童）使用，除非有負責他們安全的人對他們使用本產品進行監督或指導。
- 照顾好兒童，確保他們不玩要該產品，並將電源線置於兒童無法接觸到的地方。
- 本產品僅供家用。

**使用中須注意的事項：**

- 禁止在不穩或傾斜的台面使用本產品。
- 製作飲品時，請將本產品置於兒童觸摸不到的地方。
- 機器運行中，切勿觸摸豆漿壺邊沿金屬部分，防止高溫或蒸汽燙傷。
- 製作飲品時，建議添加的清水為常溫水。
- 本產品工作完成之前，切勿切斷電源，或提出主機。
- 如果必須終止機器運行，請務必先切斷電源，然後才繼續其他操作。
- 在程序開始 3 分鐘之後，如果發生突然意外斷電的情況，切勿馬上重新開始程序，務必先更換新的食材和水再重新開始程序，否則可能會發生燒焦壺底、溢壺現象或機器長鳴。

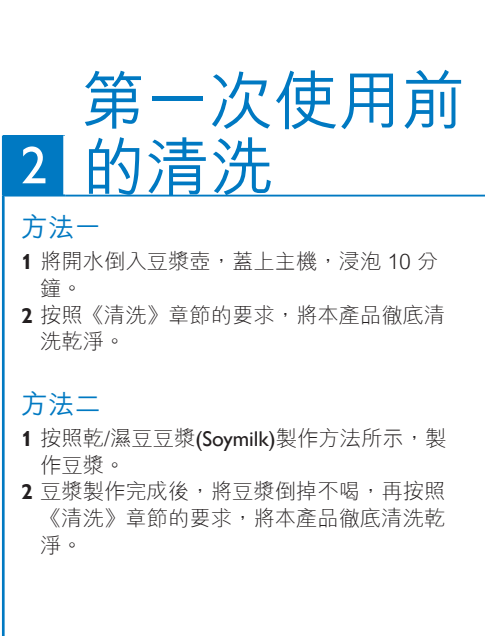
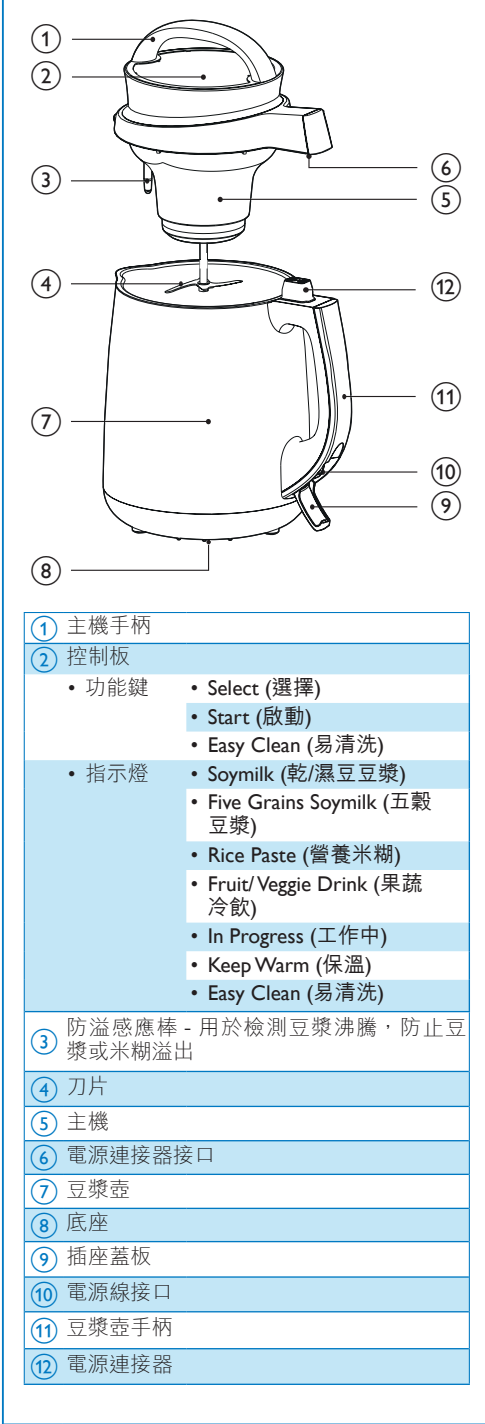
**豆漿製作完成後須注意的事項：**

- 製作完成後，請務必先拔掉電源線、切斷電源，然後繼續其他操作。
- 提出主機時，請與本產品保持一定距離，謹防蒸汽燙傷臉部。
- 請格外小心，切勿讓主機上的刀片劃傷自己或他人。
- 在清洗或拆卸本產品之前，請務必拔掉電源線，切斷電源。
- 嚴禁用水沖洗豆漿壺外部與主機上蓋（包括主機手柄、控制板、電源連接器、電源连接器接口以及電源線接口），嚴禁將主機浸入水中，以免水進入機體內部而造成短路、觸電等事故。
- 嚴禁將豆漿壺的底座浸入水中（底部留有散熱孔），避免水經過散熱孔進入電器器件內部而造成短路、觸電等事故。
- 放涼了的豆漿建議用微波爐加熱，不要用水產品再次加熱，否則會燒焦豆漿壺底部。
- 在按照某些食譜製作果蔬飲品和蔬菜濃湯後，防溢感應棒可能會有些輕微染色。
- 使用完畢後請收好電源線，將其置於乾燥處，切勿用其接插本產品以外的電器，以防觸電。

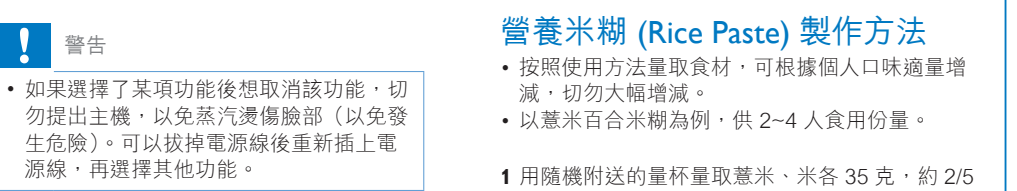
#### 電磁場 (EMF)

這款飛利浦全自動家用豆漿機符合關於電磁場 (EMF) 的相關標準。據目前的科學證明，如果正確使用並按照本使用手冊中的說明進行操作，本產品是安全的。

## 1 配件及功能介紹



## 3 使用方法



#### 乾/濕豆漿(Soymilk)製作方法

- 按照使用方量量取食材，可根據個人口味適量增減，切勿大幅增減。
- 供 2~4 人食用份量。

- 用隨機附送的量杯量取乾豆 1 杯洗淨備用。
- 為延長刀片使用壽命，建議製作前用清水充分浸泡乾豆（春秋季 8~9 小時，夏季 6~7 小時，冬季 9~10 小時），再將浸泡好的豆子洗淨備用。
- 將洗淨的豆子均勻平放在豆漿壺底部。
- 豆漿壺內加入清水，不要超過**MAX**或低於**MIN**。
- 將主機正確放入豆漿壺，即接通電源連接器。
- 打開電源接口蓋板，插上電源線，接通電源。
  - 功能鍵指示燈循環閃爍，表示電源接通。
- 按 **Select (選擇)**鍵，選擇**Soymilk (乾/濕豆漿)**。
  - Soymilk (乾/濕豆漿)**指示燈亮起。

- 按 **Start (啟動)**鍵。
  - In Progress (工作中)**指示燈閃爍且伴有 1 聲蜂鳴，豆漿製作開始。
  - 約 25 分鐘後，6 聲蜂鳴響起，**Keep Warm (保溫)**指示燈亮起，此時豆漿製作完成。 本機將自動進入保溫功能，並持續 1 小時後自動結束，參見《保溫功能》。

- 製作完成後，拔去電源。用一隻手握住豆漿壺手柄，另一隻手提出主機。
- 用過濾網過濾豆漿，即可準備飲用，也可加入適量砂糖攪勻飲用。

- 提示**
- 若想縮短製作時間，可加入溫水製作米豆漿，建議水溫不要超過 70 ℃。
- 也可直接將豆漿倒入豆漿杯中準備飲用。

#### 五穀豆漿 (Five Grains Soymilk) 製作方法

- 按照使用方量量取食材，可根據個人口味適量增減，切勿大幅增減。
- 以黃豆米漿為例，供 2~4 人食用份量。

- 用隨機附送的量杯量取黃豆 30 克，約 1/2 杯，米 50 克，約 1/2 杯。
- 為延長刀片使用壽命，建議製作前用清水充分浸泡乾豆（春秋季 8~9 小時，夏季 6~7 小時，冬季 9~10 小時），再將浸泡好的豆子洗淨備用。
- 將洗淨的豆子與米均勻平放在豆漿壺底部。
- 豆漿壺內加入清水，不要超過**MAX**或低於**MIN**。
- 將主機正確放入豆漿壺，即接通電源連接器。
- 打開電源接口蓋板，插上電源線，接通電源。
  - 功能鍵指示燈循環閃爍，表示電源接通。
- 按 **Select (選擇)**鍵，選擇 **Five Grains Soymilk (五穀豆漿)**。
  - Five Grains Soymilk (五穀豆漿)**指示燈亮起。
- 按 **Start (啟動)**鍵。
  - In Progress (工作中)**指示燈閃爍且伴有 1 聲蜂鳴，豆漿製作開始。
  - 約 26 分鐘後，6 聲蜂鳴響起，**Keep Warm (保溫)**指示燈亮起，此時五穀豆漿製作完成。 本機將自動進入保溫功能，並持續 1 小時後自動結束，參見《保溫功能》。

- 製作完成後，拔去電源。用一隻手握住豆漿壺手柄，另一隻手提出主機。
- 將豆漿倒入豆漿杯中，即可準備飲用，也可加入適量砂糖攪勻飲用。

- 提示**
- 若想縮短製作時間，可加入溫水製作米豆漿，建議水溫不要超過 70 ℃。

#### 營養米糊 (Rice Paste) 製作方法

- 按照使用方法量取食材，可根據個人口味適量增減，切勿大幅增減。
- 以薏米百合米糊為例，供 2~4 人食用份量。

- 用隨機附送的量杯量取薏米、米各 35 克，約 2/5 杯，鮮百合 20 克，約 7~8 片。
- 將洗淨的米、薏米和百合均勻平放在豆漿壺底部。
- 豆漿壺內加入清水，不要超過**MAX**或低於**MIN**。
- 將主機正確放入豆漿壺，即接通電源連接器。
- 打開電源接口蓋板，插上電源線，接通電源。
  - 功能鍵指示燈循環閃爍，表示電源接通。
- 按 **Select (選擇)**鍵，選擇 **Rice Paste (營養米糊)**。
  - Rice Paste (營養米糊)**指示燈亮起。
- 按 **Start (啟動)**鍵。
  - In Progress (工作中)**指示燈閃爍且伴有 1 聲蜂鳴，營養米糊製作開始。
  - 約 26 分鐘後，6 聲蜂鳴響起，**Keep Warm (保溫)**指示燈亮起，此時營養米糊製作完成。 本機將自動進入保溫功能，並持續 1 小時後自動結束，參見《保溫功能》。
- 製作完成後，拔去電源。用一隻手握住豆漿壺手柄，另一隻手提出主機。
- 請將米糊倒入豆漿杯中，即可準備飲用，也可加入適量砂糖攪勻飲用。

- 提示**
- 若想縮短製作時間，可加入溫水製作米豆漿，建議水溫不要超過 70 ℃。

#### 果蔬冷飲 (Fruit/Veggie Drink) 製作方法

- 按照使用方量量取食材，可根據個人口味適量增減，切勿大幅增減。
- 以香蕉奶昔製作為例，供 2~4 人食用份量。

- 準備三根香蕉（約 400 克），切成約 1 厘米見方大小塊狀備用。
- 將香蕉塊均勻平放在豆漿壺底部。
- 先往豆漿壺內加入 300 毫升純牛奶，然後加入純淨水，不要超過**MAX**或低於**MIN**。
- 將主機正確放入豆漿壺，即接通電源連接器。
- 打開電源接口蓋板，插上電源線，接通電源。
  - 功能鍵指示燈循環閃爍，表示電源接通。
- 按 **Select (選擇)**鍵，選擇 **Fruit/Veggie Drink (果蔬冷飲)**。
  - Fruit/Veggie Drink (果蔬冷飲)**指示燈亮起。
- 按 **Start (啟動)**鍵。
  - In Progress (工作中)**指示燈閃爍且伴有 1 聲蜂鳴，果蔬冷飲製作開始。約 4 分鐘後，6 聲蜂鳴響起，果蔬冷飲製作完成。
- 製作完成後，拔去電源。用一隻手握住豆漿壺手柄，另一隻手提出主機。
- 請將香蕉奶昔倒入豆漿杯中，即可準備飲用，也可加入適量砂糖攪勻飲用。

- 提示**
- 香蕉奶昔製作完成後，請盡快飲用，以免氧化。
- 要想多次使用果蔬冷飲功能時，最好每次之間要間隔 10 分鐘以上，待電機冷卻後再進行下一次工作，以免影響電機使用壽命。

#### 保溫 (Keep Warm) 功能

在製作完乾/濕豆漿、五穀豆漿、營養米糊後，6 聲蜂鳴聲響起，並於 6 秒後進入保溫狀態。**Keep Warm (保溫)**指示燈亮起，保溫功能時間為 1 小時，1 小時後保溫功能自動結束。

- 提示**
- 若製作完成後，隨即提起主機，則不會進入保溫功能。
- 製作完果蔬冷飲後，本產品不會進入保溫功能。

## 豆漿營養食譜

您還可登陸飛利浦 MYKITCHEN 網站 [www.philips.com/kitchen](http://www.philips.com/kitchen)，獲取更多營養食譜。

食譜	配料	製作方法
黃豆豆漿	乾黃豆 75 克，滿杯。	用水洗淨後，並充分浸泡，放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Soymilk (乾/濕豆漿)</b> 功能，待機器鳴音示意製作完畢，過濾後即可飲用。
黑豆豆漿	黑豆 85 克，滿杯。	

#### 五穀豆漿

食譜	配料	製作方法
經典五穀豆漿	• 黃豆 15 克，約 1/5 杯；米、小米各 20 克，約 1/5 杯；燕麥 10 克，約 1/5 杯；小麥仁 10 克。	將黃豆用水洗淨後並充分浸泡，同洗淨的米、小米、小麥仁和燕麥一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Five Grains Soymilk (五穀豆漿)</b> 功能，待機器鳴音示意製作完畢，裝杯，加入適量砂糖即可飲用。
紅豆小米米漿	• 紅豆 50 克，約 1/2 杯；小米 35 克，約 2/5 杯；砂糖適量。	將紅豆與小米用水洗淨後，放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Five Grains Soymilk (五穀豆漿)</b> 功能，待機器鳴音示意製作完畢，裝杯，加入適量砂糖即可飲用。
大米黃豆米漿	• 黃豆 30 克，約 1/2 杯；米 50 克，約 1/2 杯；砂糖適量。	將黃豆用水洗淨後並充分浸泡，同洗淨的米一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Five Grains Soymilk (五穀豆漿)</b> 功能，待機器鳴音示意製作完畢，裝杯，加入適量砂糖即可飲用。
南瓜黃豆豆漿	• 黃豆 35 克，約 1/2 杯；南瓜 35 克，約 1/2 杯。	將黃豆洗淨、用水充分浸泡後，同去皮切丁（約 1 厘米大小塊狀）的南瓜一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Five Grains Soymilk (五穀豆漿)</b> 功能，待機器鳴音示意製作完畢，過濾後即可飲用。
紅薯黃豆豆漿	• 紅薯 40 克，約 1/2 杯，黃豆 35 克，約 1/2 杯。	將黃豆洗淨、用水充分浸泡後，同去皮切丁（約 1 厘米大小塊狀）的紅薯一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Five Grains Soymilk (五穀豆漿)</b> 功能，待機器鳴音示意製作完畢，過濾後即可飲用。
綠豆薏仁糊	• 薏仁 35 克，約 2/5 杯；綠豆 35 克，約 2/5 杯；米 20 克，約 1/5 杯；燕麥 10 克，約 1/5 杯；砂糖適量。	將綠豆用水洗淨後並充分浸泡，同洗淨的大米、薏仁和燕麥一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Five Grains Soymilk (五穀豆漿)</b> 功能，待機器鳴音示意製作完畢便倒入杯中，加入適量砂糖即可飲用。
合桃腰果漿	• 米、小米各 35 克，約 2/5 杯；腰果、合桃肉各 5 顆；去核紅棗、桂圓各 5~10 顆；冰糖適量。	將米與小米用水洗淨後，腰果、合桃肉洗淨掰碎，同去核掰碎的紅棗和桂圓一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Five Grains Soymilk (五穀豆漿)</b> 功能，待機器鳴音示意製作完畢便倒入杯中，加入適量冰糖即可飲用。

食譜	配料	製作方法
腰果露	• 腰果 150克；鮮奶和白糖適量。	先將略烘的腰果分成1厘米大小後放入壺中，然後放入洗淨的米。水加至 <b>MAX</b> 和 <b>MIN</b> 之間的中間水位。連接電源後，選擇 <b>Rice Paste (營養米糊)</b> 功能。待機器鳴音示意製作完畢後便倒入碗中。加入適量的鮮奶和白糖即可飲用。
全營養米糊	• 米 35 克，約 1/2 杯；小米 15 克，約 1/5 杯；黑芝麻 10 克；花生仁 10 顆；合桃肉 5 顆；去核紅棗 5 顆。	將米與小米用水洗淨後，合桃肉洗淨掰碎、花生仁洗淨，同去核掰碎的紅棗一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Rice Paste (營養米糊)</b> 功能，待機器鳴音示意製作完畢便倒入杯中，加入適量冰糖即可飲用。
薏米百合米糊	• 薏米、米各 35 克，約 2/5 杯；鮮百合 20 克，冰糖適量。	將米與薏米用水洗淨後，同洗淨斷碎的鮮百合一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Rice Paste (營養米糊)</b> 功能，待機器鳴音示意製作完畢便倒入杯中，加入適量冰糖即可飲用。
山藥紅棗米糊	• 米 50 克，約 1/2 杯；山藥 30 克，去核紅棗 5~10 顆，冰糖適量。	將紅棗去核掰碎與米用水洗淨後，同去皮切丁（約 1 厘米大小塊狀）的山藥一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Rice Paste (營養米糊)</b> 功能，待機器鳴音示意製作完畢便倒入杯中，加冰糖攪拌均勻即可飲用。
紅薯南瓜米糊	• 紅薯 30 克，約 1/2 杯；南瓜 20 克，約 1/3 杯；米 35 克，約 1/3 杯；小米 35 克，約 1/3 杯。	將米與小米用水洗淨後，同去皮切丁（約 1 厘米大小塊狀）的紅薯和南瓜一起放入豆漿壺中，加水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Rice Paste (營養米糊)</b> 功能，待機器鳴音示意製作完畢便倒入杯中，加入適量冰糖即可飲用。
花生糊	• 花生 200克，米 50克；鮮奶和白糖適量。	先將略烘的花生去皮後分成1厘米大小並放入壺中，然後放入洗淨的米。水加至 <b>MAX</b> 和 <b>MIN</b> 之間的中間水位。連接電源後，選擇 <b>Rice Paste (營養米糊)</b> 功能。待機器鳴音示意製作完畢後便倒入碗中。加入適量的鮮奶和白糖即可飲用。
杏仁露	• 杏仁 70克，米 30克；鮮奶和白糖適量。	先將略烘的杏仁分成1厘米大小後放入壺中，然後放入洗淨的米。水加至 <b>MAX</b> 和 <b>MIN</b> 之間的中間水位。連接電源後，選擇 <b>Rice Paste (營養米糊)</b> 功能。待機器鳴音示意製作完畢後便倒入碗中。加入適量的鮮奶和白糖即可飲用。

## ？故障分析及解決方法

故障	可能原因	解決方法
指示燈不亮。	電源連接器未接通。 食材放得太多。 主機內進水或者指示燈損壞。 未按 <b>Start(啟動)</b> 鍵。	重新放正主機。 按規定量將食材平放在壺底。 聯繫客戶服務中心。 按下 <b>Start(啟動)</b> 鍵。
指示燈亮，機器不工作。	工作過程中電源被切斷。 機器故障。	須按正常工作步驟進行操作。 聯繫客戶服務中心。
電機工作不停。 按鍵無反應。	機器故障。 機器故障。 壓過低。	聯繫客戶服務中心。 聯繫客戶服務中心。 使用家用穩壓器。
豆子或米打不碎。	加豆量太多。 加水過多。 機器故障。	按《使用方法》所示添加豆子和其他食材。 將水加至 <b>MAX</b> 和 <b>MIN</b> 之間。 聯繫客戶服務中心。
溢壺。	選錯功能。 豆漿太稀或豆加得太多。 加水低於最低水位線或高於最高水位線。 機器故障。 防溢感應棒未擦洗乾淨。	正確選擇功能。 按《使用方法》所示添加豆子和其他食材。 將水加至 <b>MAX</b> 和 <b>MIN</b> 之間。 聯繫客戶服務中心。 將防溢感應棒擦洗乾淨。
豆漿加工時間過長，其他正常。	電壓過低。 水溫過低。	使用家用穩壓器。 使用常溫水。

食譜	配料	製作方法
芝麻糊	• 黑芝麻 125克，白芝麻 25 克，米 50克；鮮奶和白糖適量。	先將略烘的黑芝麻和白芝麻一起放入壺中，然後加入洗淨的米。水加至 <b>MAX</b> 和 <b>MIN</b> 之間的中間水位。連接電源後，選擇 <b>Rice Paste (營養米糊)</b> 功能。待機器鳴音示意製作完畢後便倒入碗中。加入適量的鮮奶和白糖即可飲用。
合桃糊	• 合桃肉 180克，米 50克；鮮奶和白糖適量。	先將略烘的合桃肉切成1厘米大小後放入壺中，然後加入洗淨的米。水加至 <b>MAX</b> 和 <b>MIN</b> 之間的中間水位。連接電源後，選擇 <b>Rice Paste (營養米糊)</b> 功能。待機器鳴音示意製作完畢後便倒入碗中。加入適量的鮮奶和白糖即可飲用。

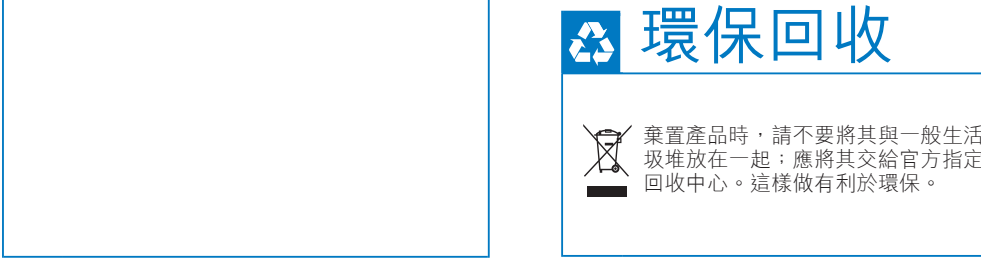
#### 果蔬冷飲

食譜	配料	製作方法
香蕉奶昔	• 香蕉 400 克，牛奶 300 克。	將香蕉剝皮後切成約 1 厘米見方大小塊狀，放入豆漿壺中，加入牛奶，再加入純淨水至 <b>MAX</b> 和 <b>MIN</b> 之間。接通電源，選擇 <b>Fruit/Veggie Drink (果蔬冷飲)</b> 功能，待機器鳴音示意製作完畢，裝杯，即可飲用。

## 產品規格

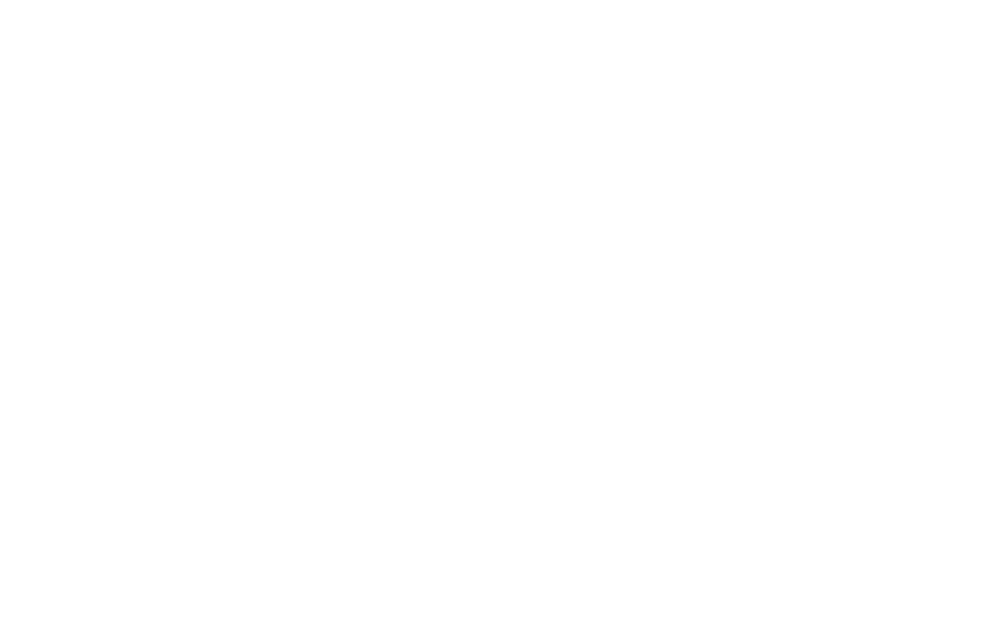
包裝內產品或零配件型號，請以實物為準。 電機功率：150 W 加熱功率：900 W 外形尺寸（長x寬x高） <ul style="list-style-type: none"><li>豆漿機：231.5 x 180 x 314.2 mm</li><li>包裝：230 x 230 x 345 mm</li></ul> 重量 <ul style="list-style-type: none"><li>淨重：2.3 kg</li><li>毛重：2.9 kg</li></ul> 容量：1000~1200 ml （共 2~4 人食用份量）
--

有關額定電壓和頻率資訊，請參閱產品上的型板。  
 以上產品規格如有更改，恕不另行通知，敬請諒解！包裝內產品或零配件型號，請以實物為準。



## i 保修和服務

如果您需要服務或信息，或者有任何疑問，請訪問飛利浦網站：  
[www.philips.com/support](http://www.philips.com/support)。您也可與所在地的飛利浦客戶服務中心聯繫，或者向飛利浦服務熱線諮詢，服務熱線 852 2619 9663。



故障	可能原因	解決方法
燒焦壺底。	選錯功能。 豆漿壺內部未清洗乾淨。 加水太少。 食材加得太多。	正確選擇功能。 將豆漿壺內部清洗乾淨。 將水加至 <b>MAX</b> 和 <b>MIN</b> 之間。 按《使用方法》所示添加豆子和其他食材。
豆漿未煮熟，提前響起。	加水過多或其他食材加得太多。 機器故障。	• 按《享受》所示添加豆子和其他食材。 • 將水加至 <b>MAX</b> 和 <b>MIN</b> 之間。 聯繫客戶服務中心。
海拔過高。	本產品僅適用於海拔 2000 米以下的地區。	聯繫客戶服務中心。
一按任何鍵，豆漿機便自動攪打。	機器故障。	聯繫客戶服務中心。