

PHILIPS

HD2145



EN User manual 1

ZH-T 使用手冊 27



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1 Important

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

Danger

- The appliance must not be immersed.

Warning

- 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.
- 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.
- If the power cord set is damaged, it must be replaced by a cord set available from the manufacturer.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The pressure regulator should be checked regularly to ensure that they are not blocked.

- The container must not be opened until the pressure has decreased sufficiently.
- **WARNING:** Make sure to avoid liquid spillage on the power connector to avoid a potential hazard.
- **WARNING:** Always follow the instructions and use the appliance properly to avoid potential injury.
- According to the instructions prescribed in this user manual, use a soft damp cloth to clean the surfaces in contact with food and make sure to remove all the food residues stuck to the appliance.
- Use a clean and soft cloth to clean the surfaces in contact with food.
- Only connect the appliance 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 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 turn the control knob with wet hands.
- Make sure the power socket is clean and dry before you plug in the appliance.
- Do not use the appliance if too much air or steam is leaking from under the top lid.

Caution

- **CAUTION:** Surface of the heating element is subject to residual heat after use.
 - 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.
 - Do not move the appliance by the top lid.
 - When pressure is being released from the pressure regulator valve, hot steam or liquid will be ejected. Keep hands and face away from the steam vent.
 - 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 food.
- Do not use the inner pot if it is deformed.
- Make sure that the sealing ring is clean and in good condition.
- The accessible surfaces may become hot when the appliance is operating. Take extra caution when touching the surfaces.
- Beware of hot steam coming out of the floating valve and pressure regulator valve during cooking or when you open the lid. Keep hands and face away from the appliance to avoid the steam.
- Do not lift and move the appliance 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.
- Only use the cooking utensils provided. Avoid using sharp utensils.
- To avoid scratches, it is not recommended to cook ingredients with crustaceans, shellfish and meats with protruding bones. Remove the hard shells or excessive bone before cooking.
- Do not place a magnetic substance on the lid. Do not use the appliance near a magnetic substance.

- Always let the appliance cool down to room temperature before you clean or move it.
- Always clean the appliance after use. The detachable inner lid, including its components can be put into the dishwasher for clean, but other parts of the appliance can not be washed in the dishwasher.
- Always unplug the appliance if not used for a longer period.
- 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 safety leaflet, the

guarantee becomes invalid and Philips refuses liability for any damage caused.

- Visit www.philips.com/support to download the user manual.

Power failure backup function

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

- If the power failure occurs during a cooking process, and the power supply is resumed within 30 minutes, the countdown of the cooking time continues where it is left off.
- If the power failure occurs when the appliance is at preset mode, and the power supply is resumed within 30 minutes, the countdown of the preset time continues where it is left off.
- If the power supply is not resumed within 30 minutes, the appliance might not continue with the previous working process, but stay in standby mode.

Electromagnetic fields (EMF)

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

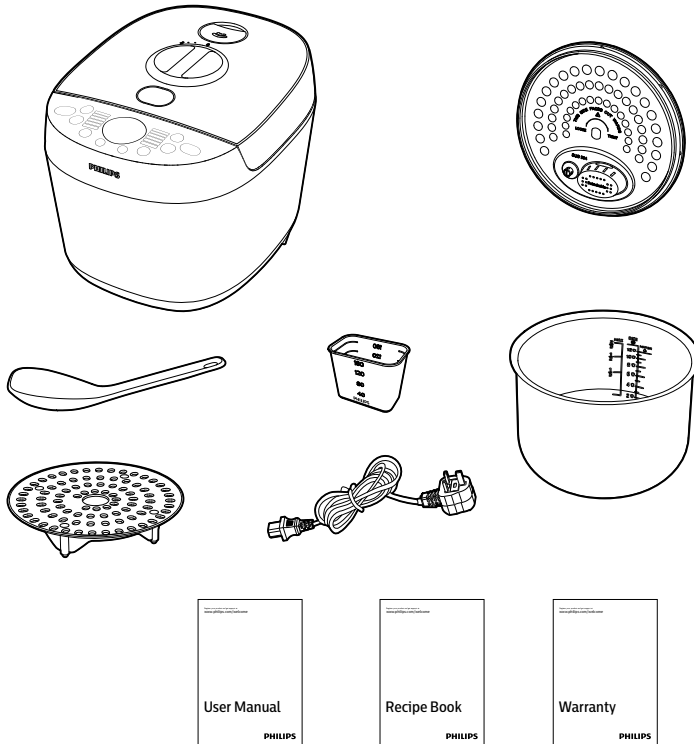
2 Your All-in-One cooker

Congratulations on your purchase, and welcome to Philips!

To fully benefit from the support that Philips offers, register your product at www.Philips.com/welcome.

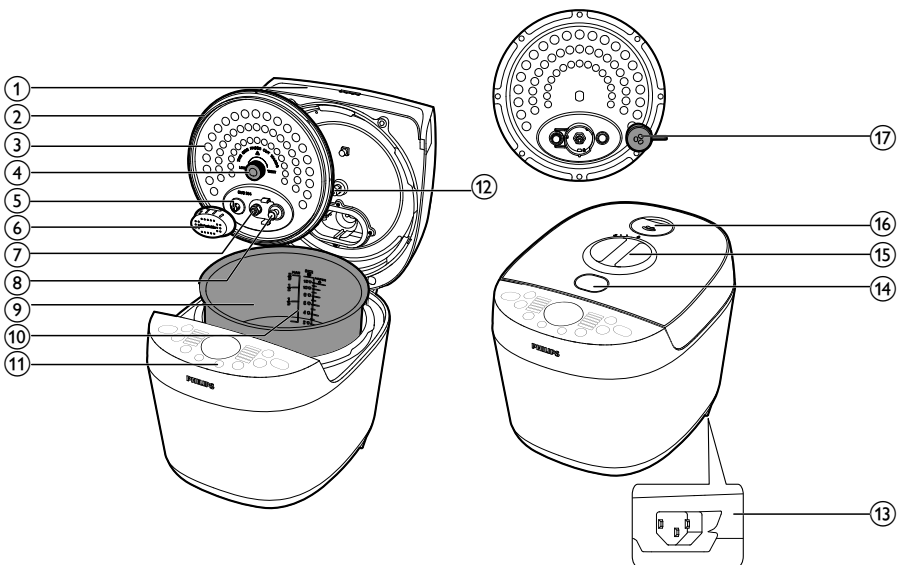
What's in the box

Main unit	Steaming plate
Inner Pot	Rice&Soup ladle
Measuring cup	Power cord
detachable inner lid	User manual
Recipe book	Warranty card



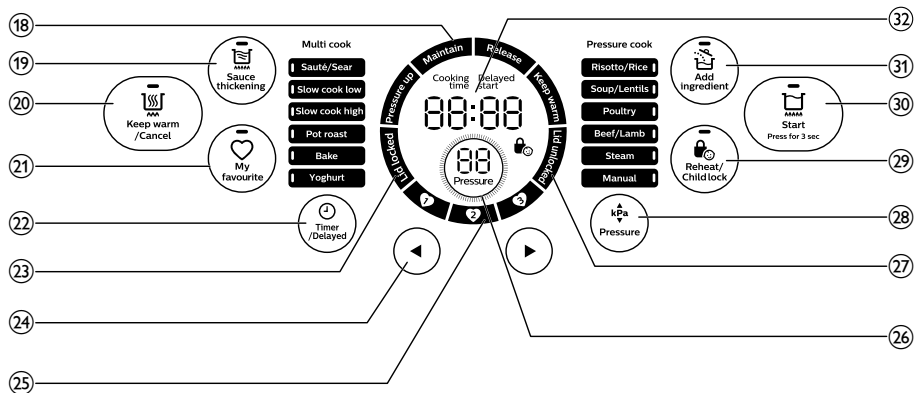
Product overview

①	Top lid	⑩	Water level indication
②	Sealing ring	⑪	Control panel
③	Detachable inner lid	⑫	Temperature controller
④	Cap nuts	⑬	Power socket
⑤	Safety valve	⑭	Lid open button
⑥	Anti-block cap	⑮	Lid lock/unlock handle
⑦	Fixing nut	⑯	Steam valve
⑧	Floating valve	⑰	Pressure regulator
⑨	Inner pot		



Control panel overview

18	Cooking process indicator	26	Pressure display
19	Sauce thickening button	27	Lid unlocked indicator
20	Keep warm/Cancel button	28	Pressure selection button
21	My favourite button	29	Reheat/child lock button
22	Timer/Delayed button	30	Start button
23	Lid locked indicator	31	Add ingredient button
24	Menu selection button	32	Display panel
25	My favourite indicator		



3 Using your All-in-One cooker

Before first use

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



Note

- Make sure all parts are completely dry before you start using the All-in-One cooker.
- Make sure the inner pot is in proper contact with the heating element.

Functions overview

Multi-cooking

Cooking function	Cooking temperature	Default cooking time	Adjustable cooking time
Sauté/Sear*	150°C	2 minutes	2-59 minutes
Slow cook low	70°C	8 hours	2-12 hours
Slow cook high	90°C	6 hours	2-12 hours
Pot roast	90°C	6 hours	2-12 hours
Bake	126°C	45 minutes	10-59 minutes
Yoghurt	40°C	8 hours	6-12 hours
Reheat	105°C	10 minutes	10-59 minutes

*The preheat time of Sauté/Sear may take up to 5 minutes.

Pressure cooking

Cooking function	Default cooking time (minute)	Adjustable cooking time (minute)	Default pressure (kPa)	Adjustable pressure regulating range(kPa)
Risotto/Rice	14	\	30	\
Soup/Lentils	20	20-59	50	20-50
Poultry	15	12-59	40	20-70
Beef/Lamb	30	30-59	60	20-70
Steam**	8	3-20	10	\
Manual	5	2-59	20	20-70

**Steam will be released intermittently from the steam valve during cooking. This is to have optimal airflow and to ensure cooking result.

Note: When pressure starts to build up, the All-in-One cooker will automatically release steam from the inner pot through the steam valve. This is to make sure temperature controller can accurately sense and control the temperature and pressure inside.

Note: Cooking pressure can be adjusted to reach your preferred texture. You may increase the cooking pressure to have an even more tender result, or decrease the cooking pressure if you find the texture to be too soft.

Preparations before cooking

! Warning

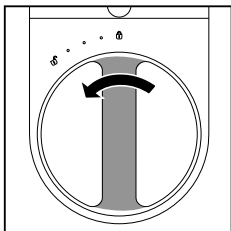
- Make sure that the steam valve is not blocked and the detachable inner lid is properly installed.

☰ Note

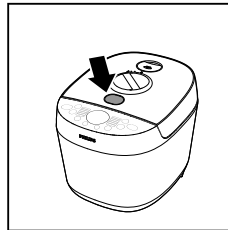
- Do not fill the inner pot with food and liquid less than the minimum of the water level indications, or more than the maximum of the water level indications.
- For food that expands (such as beans or dried foods) during cooking, do not fill the inner pot with more than 1/2 full of food and liquid.
- For rice cooking, follow the water level indications on the inside of the inner pot. You can adjust the water level for different types of rice and according to your own preference. Do not exceed the maximum quantities indicated on the inside of the inner pot.
- After the cooking process is started, you can press **Keep Warm/Cancel** to terminate the current work, and the appliance goes to standby mode.

Perform the following preparations before cooking with the All-in-One cooker:

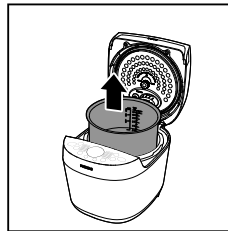
- 1 Turn the lid lock/unlock handle counter clockwise to  position.



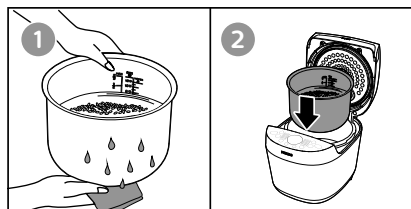
- 2 Press the lid open button to open the top lid.



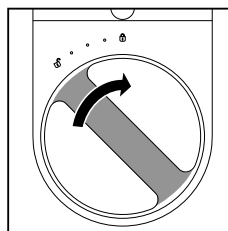
- 3 Take out the inner pot from the All-in-One cooker.



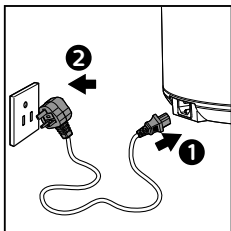
- 4 Put the pre-washed food in the inner pot, wipe the outside and bottom of the inner pot dry (fig 1) with soft cloth, then put it back into the All-in-One cooker (fig 2).



- 5 Turn the handle clockwise to lock the top lid.



- 6 Put the plug into the power socket.



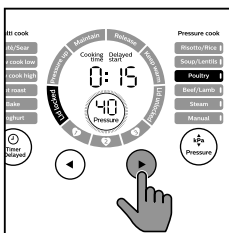
Note

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

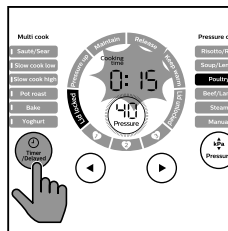
Pressure cooking

Risotto/Rice, Soup/Lentils, Poultry, Beep/Lamb, Steam and Manual are pressure cooking functions. About the information of the pressure cooking time and pressure regulating range, refer to Chapter "Functions Overview".

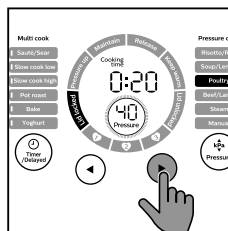
- 1 Follow the steps in "Preparations before cooking".
- 2 Tap ► to choose one of the pressure cooking functions.
 - ↳ The chosen cooking function lights up, the default pressure keeping time and pressure are displayed on the screen.



- 3 To set a different pressure keeping time, tap Timer/Delayed, Cooking time lights up.
 - ↳ The pressure keeping time blinks.



- 4 Tap ◀/▶ to set the cooking time. For the cooking time adjustable range, refer to adjustable cooking time in Chapter "Functions overview".

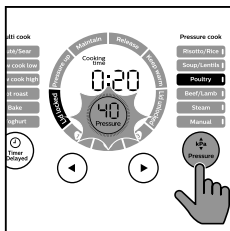


Tips

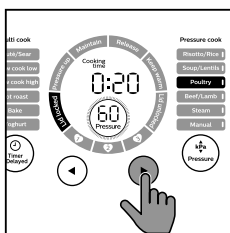
- Tap ◀ to adjust the time by hours, tap ▶ to adjust the time by minutes. Tap and hold ◀/▶ to fast forward or fast backward time.
- The cooking time is not adjustable for **Risotto/Rice**.
- Tap **Keep warm/Cancel** button to cancel cooking time setting.

- 5 To set a different cooking pressure, tap **Pressure** button.

↳ The pressure blinks on the screen.



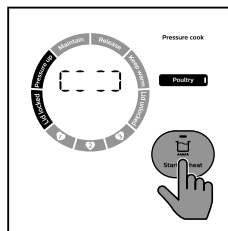
- 6 Tap ◀/▶ to choose the pressure you need.



Note

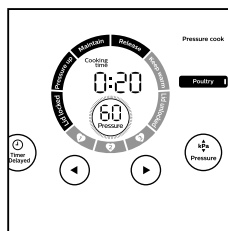
- You may increase the cooking pressure to achieve an even more tender result according to your preference, while decrease the cooking pressure if you find the texture to be too soft.
- Only the pressure level for the following functions are adjustable: Soup/Lentils, Poultry, Beef/Lamb and Manual.
- Tap Keep warm/Cancel to cancel the pressure setting.

- 7 Tap and hold **Start** for 3 seconds, the All-in-One cooker starts working in the selected mode.



- 8 When the All-in-One cooker reaches the cooking pressure, the pressure keeping time starts countdown.

- 9 When the pressure keeping time has elapsed, the All-in-One cooker beeps and releases the pressure automatically. Keep your hands and face away from the hot steam and steam valve.



- 10 The All-in-One cooker automatically switches to keep warm mode after pressure is released completely. You can unlock and open the top lid.

Note

- The pressure will be released automatically after the cooking completes. You can open the lid when it shows no pressure on the screen and the lid unlocked indicator blinks.
- After the cooking process is finished, unplug the All-in-One cooker from the electrical outlet.
- At the end of cooking process, unlock the set, press the LID OPEN button, and slightly push the lid to fully open the lid.

Adding ingredient

With this function, you can open the lid during pressure cooking process and add more ingredients.

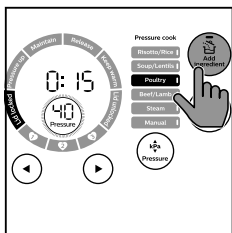
Note

- The **Add ingredient** function is not available for the Risotto/Rice and Sauce thickening functions.

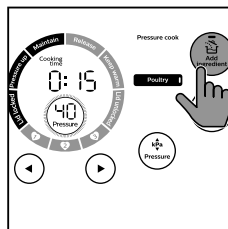
- In standby mode, tap ◀/▶ to choose the function you need, and then tap **Add ingredient**.
 - Tap and hold **Start** for 3 seconds to start the cooking process. When the remaining cooking time is 10 minutes left, the current cooking process pauses, the All-in-One cooker beeps and starts to release pressure.

Note

- If the pressure cooking time is less than 10 minutes, you use this function by tapping **Add ingredient** directly during cooking process.



- You can also tap **Add ingredient** anytime during pressure maintain process.
 - The current cooking process pauses, the All-in-One cooker beeps and starts to release pressure.

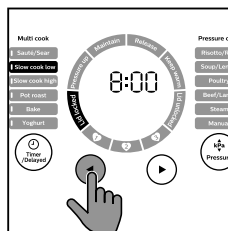


- When pressure is released completely, the lid unlocked indicator on the cooking process indicator blinks and the All-in-One cooker beeps. You can open the top lid to add more ingredients you want.
- Close the lid and turn the handle clockwise to lock it. The pressure cooking program will resume cooking until it finishes.
- If you don't add the ingredients in two minutes, it will resume to the previous cooking process.

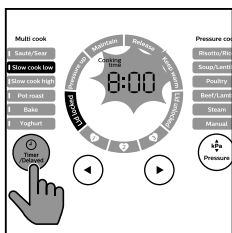
Multi-cooking

Saucè/Sear, Slow cook low, Slow cook high, Pot roast, Bake, Yoghurt and Reheat are multi-cooking functions.

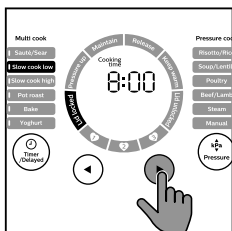
- Follow the steps in "Preparations before cooking".
- Tap ◀ to choose the function you need.
 - The chosen cooking function lights up, the default cooking time is displayed on the screen.



- 3 To set a different cooking time, tap **Timer/Delay**, Cooking time lights up.
 ↳ The cooking time blinks.



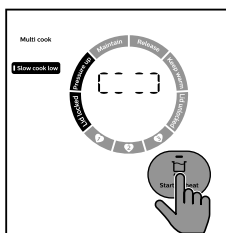
- 4 Tap ◀/▶ to set the cooking time. For the cooking time regulating range, refer to adjustable cooking time in Chapter "Functions overview".



Note

- Cooking time will start to count down once internal temperature reaches cooking temperature as outlined in adjustable cooking time in Chapter "Functions overview".
- There is preheat time for **Sauté/Sear** mode (up to 5 minutes). Insert your food once the "**Maintain**" status is reached on the cooking process indicator and the timer starts to count down. Inserting food before the "**Maintain**" status is reached will slow down the process.
- Tap ◀ to adjust the time by hours, tap ▶ to adjust the time by minutes.
- Always keep the top lid open when using the Saucé/Sear function.

- 5 Tap and hold **Start** for 3 seconds, the All-in-One cooker starts working in the selected mode.



- 6 When the All-in One cooker reaches the cooking temperature, the cooking time starts countdown.
- 7 When the cooking time has elapsed, the All-in-One cooker automatically switches to keep warm mode.
 ↳ The Keep warm indicator on the cooking process indicator lights up.
- 8 Tap **Reheat/Child lock** in standby mode, the All-in-One cooker will operate in reheat mode.

Note

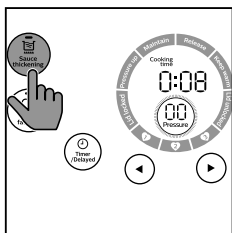
- When using the reheat function, close and lock the lid, if the pressure builds up, the cooker will automatically release steam during cooking.

Sauce thickening

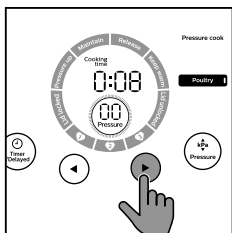
Note

- The Sauce thickening function applies to all cooking functions, you can use it in standby mode or keep warm mode.
- The default time is 8 minutes, you can set the time from 5 to 15 minutes.
- When the Sauce thickening function is working, tap Keep warm/Cancel to cancel.
- When using this function, keep the lid open.

- 1 Tap Sauce thickening button.
↳ The default cooking time is displayed.



- 2 Tap Timer/Delayed and tap ◀/▶ to set the time.



Note

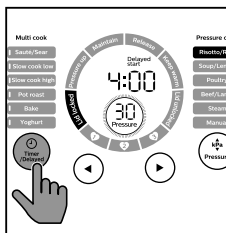
- When the All-in-One cooker is in warm-keeping mode, tap **Sauce thickening**, the function starts immediately.
- When the All-in-One cooker is in standby mode, firstly tap **Sauce thickening**, and then tap **Start** for 3 seconds, the function starts immediately.

Preset time for delayed cooking

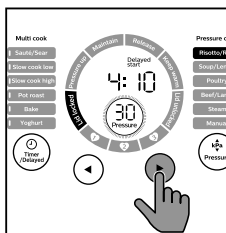
Note

- The preset timer is not available only in **Sauté/Sear**, **Sauce thickening** and **Reheat**.

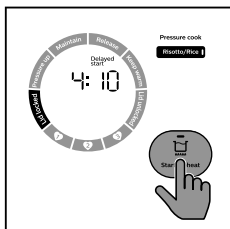
- 1 Follow the steps of pressure cooking or multi-cooking, choose the cooking function you need.
- 2 Tap **Timer/Delayed** twice, the **Delay start** indicator lights up.



- 3 Tap ◀/▶ to set time. Tap ◀ to adjust the time by hours, tap ▶ to adjust the time by minutes.




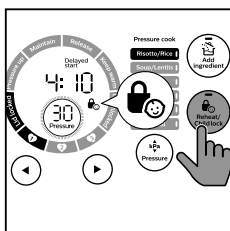
- 4 Tap **Start** for 3 seconds to confirm the preset time.
- ↳ When preset time is elapsed, the All-in-One cooker starts working in the selected cooking mode automatically.




Setting up child lock




To protect your child from using the appliance, or to avoid unexpected operations during cooking, you can set up the child lock function.

- 1 Tap and hold  for 3 seconds activate child lock.




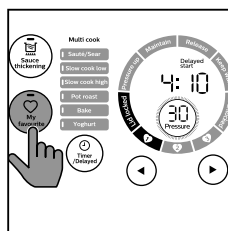
- ↳ The other buttons are not responsive.
- 2 Tap and hold  for 3 seconds again to deactivate child lock.



Setting up My Favourite menu

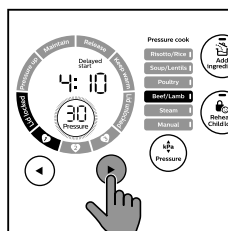
You can set any three menus as "My Favourite". Before you make any changes to the setting, the default menus are "-Risotto/Rice", "-Soup/Lentils" and "-Steam".

If you need to change the menu in "**My Favourite**", for instance to change "**Soup/Lentils**" to "**Beef/Lamb**", follow the steps below.




- 1 Tap **My Favourite** repeatedly until  is selected.



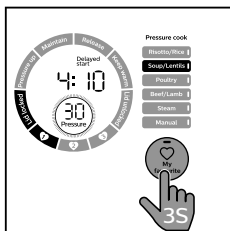
- 2 Tap  /  to select Beef/Lamb.



Note

- Refer to "**Set the cooking time**" and "**Set the cooking pressure**" if you need to customize the program. The new program will be saved in the "**My Favourite**" menu.
- If you want to save your own favourite menus,
 - 1) first, press any No. from ,  or .
 - 2) second, select the menu you preferred from the menu list.
 - 3) third, adjust your preferred cooking time and pressure. 4) then press and hold "**My Favourite**" button to save it.

- 3 Touch and hold **My Favourite** for 3 seconds, the **Soup/Lentils** will be replaced by **Beef/Lamb**.



- 4 Follow steps 1-3 to change My favourite **1** or **3**.
- 5 After changing the menu, tap My Favourite once or more times to select my favourite **1**, **2** or **3** and then tap Start button to quickly access my favourite menu.

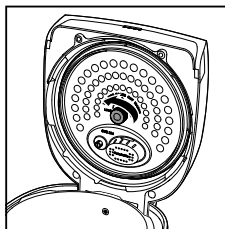
4 Cleaning and Maintenance

Note

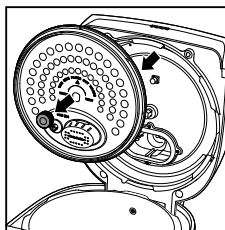
- Unplug the All-in-One cooker before starting to clean it.
- Wait until the All-in-One cooker has cooled down sufficiently before cleaning it.

Inner lid

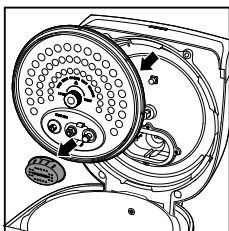
- Unscrew the screw around the temperature controller counter clockwise.



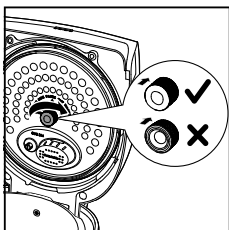
- Hold the detachable inner lid and pull it outwards to remove it from the top lid for cleaning.
- Soak in hot water and clean with sponge, or put in the dishwasher.



- Hold the anti-block cap and pull it outwards to remove it from the detachable inner lid for cleaning.



- To assemble the detachable inner lid, fully attach it to the top lid, and then screw the nut around the temperature controller clockwise.

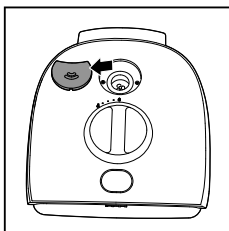


Note

- Always follow the right direction when assembling the nut.

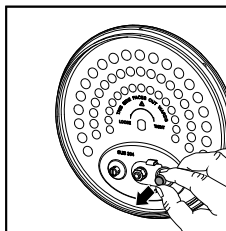
Steam valve

- Press the recess of the steam valve and remove it from the top lid for cleaning.

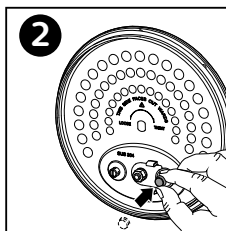
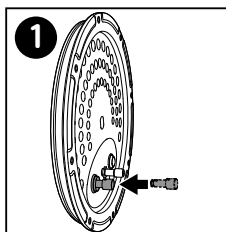


Floater

- Hold the rubber ring around the floater, and pull outwards to remove it from the top lid. Clean it regularly with water and make sure there's no food residue sticking to it, otherwise you may encounter difficulty to open the lid.



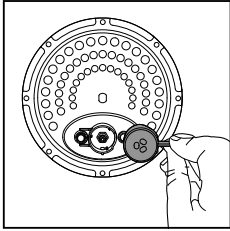
- To assemble the floater, put the thin end of the floater into the hole on the lid (fig. ①), and assemble the rubber ring around the floater (fig. ②).



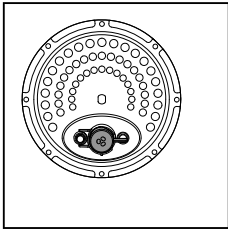
- You can also add water to the pot and start the steam function to help with the cleaning.

Pressure regulator

- Hold the handle of pressure regulator and pull it out gently. Rinse it under tap water to remove food residues inside, or use a toothpick.



- Hold the right handle of pressure regulator and assemble it back to the inner lid.



Interior

Inside of the outer lid and the main body and the heating element:

- Wipe with damp cloth.
- Make sure to remove all the food residues stuck to the All-in-One cooker.



Note

- Do not remove the sealing ring by force, it will leak if not fully assembled.

Exterior

Surface of the outer lid and outside of the main body:

- Wipe with a cloth damped with soap water.
- Only use soft and dry cloth to wipe the control panel.

Accessories and inner pot

Soup ladle and inner pot.

- Soak in hot water and clean with sponge.

5 Recycling

Do not throw away the product 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. Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

6 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 can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Center in your country, go to your local Philips dealer.

7 Specifications





Model	Rated power output	Rated capacity	Diameter
HD2145	910 - 1090W	6.0 L	22 cm

Note

- Unplug the All-in-One cooker if not used for a long time.

8 Troubleshooting

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

Problem	Solution
I have difficulties closing the top lid.	<ul style="list-style-type: none"> • The inner lid is not well assembled. Make sure the inner lid is well assembled around the inside of the top lid. • If the handle is in  position, turn it counter clockwise to  position, press the top lid hard to make sure it's well covered, then turn the handle back to  position.
I have difficulties opening the top lid after the pressure is released.	<ul style="list-style-type: none"> • Make sure the handle is in  position. • There could be food residue on the bottom of the floating valve. Do not force to open it which may cause burn. Wait for the appliance to cool down (around 30 minutes) then repeatedly turn the handle back and forth.
The food is not cooked.	<ul style="list-style-type: none"> • Incorrect function or time was selected, increase cooking time or change cooking method. • Make sure that there is no foreign residue on the heating element and the outside of the inner pot before switching the All-in-One 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.
Air or steam leaks from the lid or the steam valve.	<ul style="list-style-type: none"> • The inner lid is not well assembled. Make sure the inner lid is well assembled around the inside of the top lid. • There is food residue in the sealing ring. Make sure the sealing ring is clean. • There is food residue on the floater. Clean the floater. • There is food residue in the pressure regulator. Clean the pressure regulator. • The pressure regulator is not well assembled. Make sure it's well assembled. • The cap nut around the temperature controller is loose. Fasten the cap nut tightly with the appropriate tools. • The lid is not completely closed and locked. Make sure that the lid is completely fastened and locked in the right position.

Problem	Solution
<p>The displayed pressure is higher than 70kPa.</p>	<ul style="list-style-type: none"> • The appliance is heated by a heating plate. When it reaches a preset pressure, it will stop heating. During the pressure keeping process, the temperature of the heating plate is very high, and the residual heat will continue to increase the temperature of the inner pot, so the pressure will be higher than the preset value. • When there is small water (less than 2 marks) in the pot, if the preset pressure is reached, the residual heat of the heating plate will continue to heat the inner pot for a short time. If more water is added, the displayed pressure will decrease.
<p>E1, E2, E3, E8, E10, E11, or E16 displays on the screen.</p>	<ul style="list-style-type: none"> • The All-in-One cooker has malfunction. Take the appliance to a Philips dealer or a service center authorised by Philips.
<p>The above problems still exist.</p>	<ul style="list-style-type: none"> • The All-in-One cooker has encountered a malfunction. If this is the case, please: <ol style="list-style-type: none"> (1) Do-it-yourself service. Call your local service hotline and we may be able to give instructions and help you solve the problem. (2) Carry-in service. Carry your product into the Philips Service Care Center.

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1 重要事項

使用本產品前請仔細閱讀本安全單張，並保管以作將來參考。

危險事項

- 不可將本產品浸泡。

警告

- 此產品適用於家居及類似的場所，譬如：
 - 店鋪、辦公室和其他工作環境的員工廚房；
 - 農舍；
 - 於酒店、汽車旅館及其它居所；
 - 睡覺及吃早餐等環境下。
- 本產品並不適合身體、感覺或心智能力低下人仕（包括兒童），或缺乏知識及經驗人仕使用，除非該人仕已受其他負責其安全之人仕就使用本產品的監督或指導。

- 兒童應受監督以確保他們不會視本產品為玩具。
- 如電線損壞，必須以生產商提供的電線更換。
- 本電器不得以外部計時器或其他遙控系統操作使用。
- 應定期檢查壓力閥內的蒸氣管道，以確保它們不被堵塞。
- 壓力未完全降低前，請勿打開頂蓋。
- 警告：確保避免液體溢進電源連接器，以避免潛在的危險。
- 警告：請遵循此說明並適當地使用本產品，避免發生潛在傷害。
- 根據用戶手冊中所載之指引，請使用柔軟的濕布清潔與食物接觸的表面，確保清除所有沾粘於產品中的食物殘渣。

- 請使用清潔且柔軟的抹布清潔與食物接觸的表面。
- 僅將智能萬用鍋連接上接地的電源插座。務必確保插頭已穩固插入電源插座。
- 如插頭、電源線、內鍋、密封圈或機身受損，切勿使用本產品。
- 請勿讓電源線懸掛於放置在本產品的桌面或工作檯邊緣。
- 將插頭插入電源插座前，確保加熱元件、溫度感應器及內鍋外部清潔乾爽。
- 拔除產品電源插頭或使用控制按鍵前，請先將雙手擦乾。
- 將本產品接電前，請確保插座乾淨且乾爽。
- 如果頂蓋發生大量空氣或蒸汽洩漏，請勿使用本產品。

注意

- 注意：加熱元件表面在使用過後可能尚有餘熱。
- 請勿使用任何其他廠商製造而非 Philips 特別建議使用的配件或零件。如使用該等配件或零件，您的保障將會失效。
- 請勿將產品暴露於高溫之中，也不要放置於正在使用或仍然燙熱的爐具或廚具上。
- 請勿將產品暴露於直射陽光下。
- 將產品放置於穩固、平坦的水平表面上。
- 請勿使用頂蓋移動本產品。
- 當壓力閥正在釋放壓力時，會有熱蒸汽或液體噴出。請保持手及面部遠離蒸汽孔。
- 將插頭插入電源插座並開啟之前，務必將內鍋放入本產品內。

- 請勿將內鍋直接放置在開放火源上煮食物。
- 如內鍋變形，則請勿使用。
- 請確保密封圈清潔並處于良好狀態。
- 產品運作期間，可接觸的表面或會變熱。接觸表面時請額外小心。
- 煲煮期間或打開頂蓋時，注意浮動閥及壓力閥噴出的熱蒸汽。將雙手及臉部遠離本產品，以免受蒸汽燙傷。
- 產品運作時，請勿將其抬起或移動。
- 請勿超過內鍋註明的最高水位，以免溢出。
- 煲煮時請勿將廚具放置於內鍋裡。
- 僅使用隨附的廚具。避免使用尖銳的廚具。
- 為了避免刮花，烹調材料時不建議連同甲殼類、貝類和帶突出骨頭的肉塊。烹調前取下硬殼或多餘的骨頭。
- 請勿將磁性物質放在蓋上。請勿在磁性物質附近使用本產品。
- 清潔或移動本產品之前，務必讓本產品冷卻至室溫。
- 使用後請清潔本產品。可拆式內上蓋（包括其零件）可放入洗碗機清洗，但產品的其他部分不可放入洗碗機清洗。
- 如長時間不使用本產品，務必拔除插頭。
- 如不當使用本產品、使用本產品作專業或半專業用途，或沒有按照本安全手冊的說明使用，保用將會無效，而 Philips 拒絕承擔任何造成的損毀。
- 訪問 www.philips.com/support 以下載用戶手冊。

斷電備份功能

產品設有備份功能，可保留斷電前使用中的狀態。

- 若在烹調期間發生斷電，而電源於 30 分鐘內恢復，烹調時間的倒數將在斷電的時間繼續。
- 如果產品在預設模式期間斷電，而電源於 30 分鐘內恢復，預設時間的倒數將在斷電的時間繼續。
- 如果電源未能於 30 分鐘內恢復，產品便不能繼續之前的工作程序，並處於待機模式。

電磁場 (EMF)

這款 Philips 產品符合一切有關電磁場暴露的適用安全標準及條例。

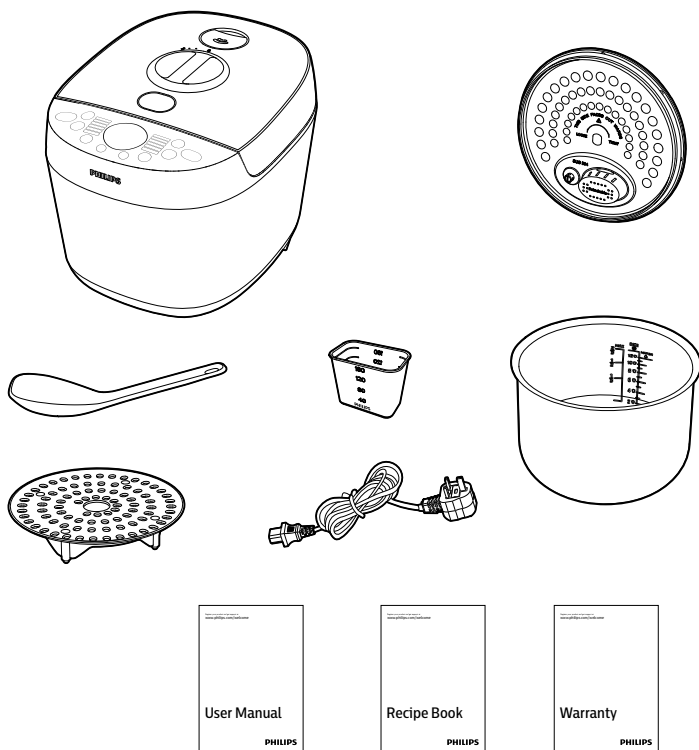
2 智能萬用鍋

感謝您購買 Philips 產品，歡迎來到 Philips 世界！

要享受 Philips 為您提供的全面支援，請在以下網站 www.Philips.com/welcome 註冊您的產品。

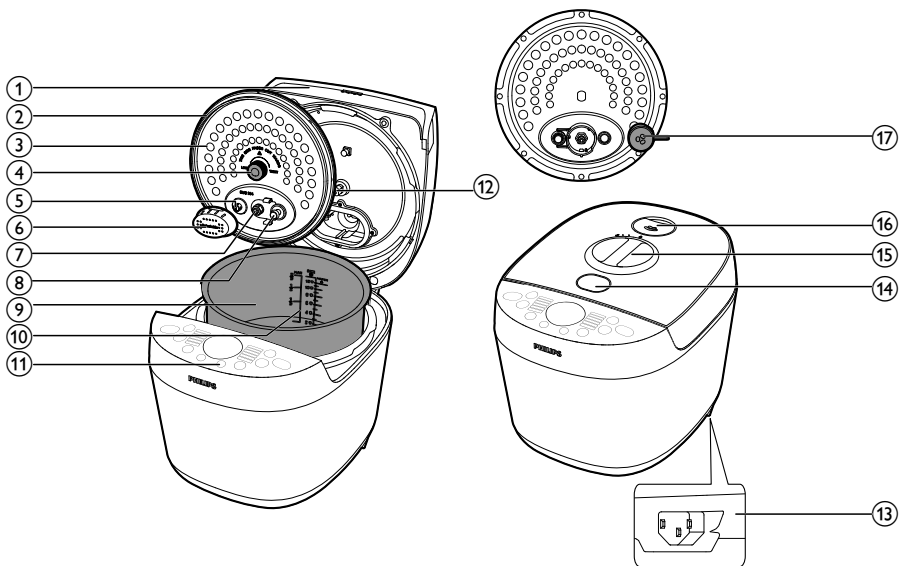
包裝盒內容

主裝置	蒸盤
內鍋	杓子
量杯	電源線
可拆式內上蓋	用戶手冊
食譜	保用證



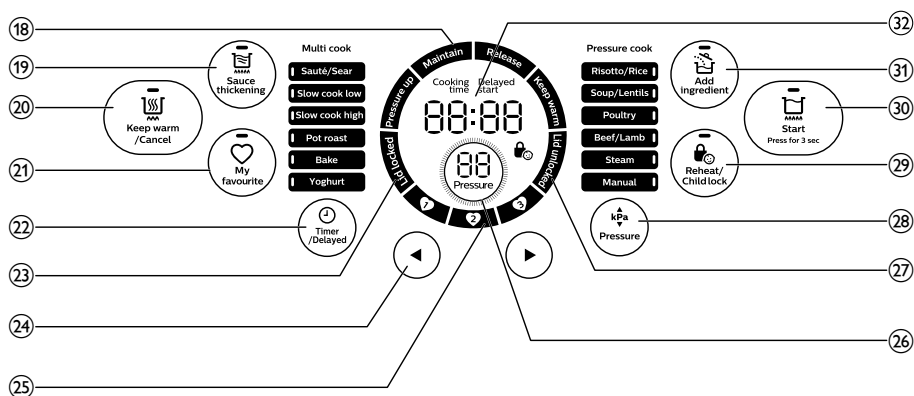
產品概要

①	頂蓋	⑩	水位顯示
②	密封圈	⑪	控制面板
③	可拆式內上蓋	⑫	溫度感應器
④	內上蓋固定螺帽	⑬	電源插座
⑤	安全閥	⑭	開蓋按鈕
⑥	防堵塞罩	⑮	蓋鎖
⑦	固定螺帽	⑯	蒸汽閥
⑧	浮動閥	⑰	壓力閥
⑨	內鍋		



控制面板概覽

⑱	烹調狀態顯示燈	⑳	壓力顯示
㉑	收汁濃味按鈕	㉑	上蓋解鎖指示燈
㉒	保溫/取消按鈕	㉒	壓力選擇按鈕
㉓	我的最愛按鈕	㉓	重新加熱/兒童安全鎖按鈕
㉔	烹調時間/延遲按鈕	㉔	開始按鈕
㉕	上蓋鎖定指示燈	㉕	添加食材按鈕
㉖	烹調模式選擇按鈕	㉖	顯示面板
㉗	我的最愛指示燈		



3 使用智能萬用鍋

首次使用前

- 1 除下產品的所有包裝。
- 2 從內鍋取出所有配件。
- 3 首次使用前，請徹底清潔智能萬用鍋各個部件（請參閱「清潔與保養」章節）。

備註

- 開始使用智能萬用鍋前，請確保所有部件完全乾透。
- 檢查內鍋與加熱元件適當接合。

功能概覽

多功能烹調

烹調功能	烹調溫度	預設烹調時間	可調節烹調時間
嫩煎/輕煎*	150°C	2 分鐘	2-59 分鐘
慢煮 (低溫)	70°C	8 小時	2-12 小時
慢煮 (高溫)	90°C	6 小時	2-12 小時
慢燉	90°C	6 小時	2-12 小時
烘焗	126°C	45 分鐘	10-59 分鐘
乳酪	40°C	8 小時	6-12 小時
重新加熱	105°C	10 分鐘	10-59 分鐘

*嫩煎/輕煎的預熱需時最多 5 分鐘。

壓力烹調

烹調功能	預設烹調時間 (分鐘)	可調節烹調時間 (分鐘)	預設壓力 (kPa)	可調節烹調 壓力 (kPa)
意大利飯/米飯	14	\	30	\
湯/小扁豆	20	20-59	50	20-50
家禽	15	12-59	40	20-70
牛肉/羊肉	30	30-59	60	20-70
蒸煮**	8	3-20	10	\
自訂	5	2-59	20	20-70

**烹調期間，將有蒸汽斷續由蒸汽閥噴出。這是為了優化氣流和確保烹調效果。

備註：當壓力累積時，智能萬用鍋將自動由內鍋透過蒸汽閥釋放蒸汽。這是為了確保溫度感應器可準確地感應和操控內部氣溫和壓力。

備註：您可調整壓力，以烹調出理想的食物質感。您可增加烹調壓力以達至更柔軟的質感，如食物太柔軟，亦可減低烹調壓力。

烹調前準備


警告

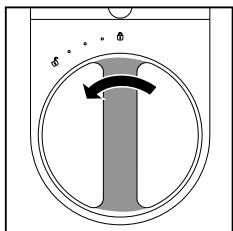
- 確保蒸汽閥沒有阻塞，而可拆式內上蓋已適當地安裝。

備註

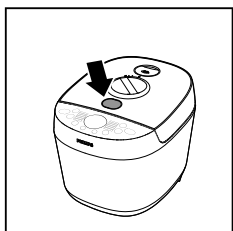
- 不要把食物或液體注入低於內鍋的最低水位顯示，或高於最高水位顯示。
- 如食物在烹調時會膨脹（例如豆類或乾身食物），則請勿在內鍋內注入多於半滿的食物和液體。
- 煮飯時，請遵從內鍋內部註明的水量。您可根據不同米的類型及自己的喜好調節水位。請勿超出內鍋內部註明的最高水量。
- 烹調程序開始後，您可按保溫/取消按鈕停止目前工作，本產品將轉到待機模式。

使用智能萬用鍋前，請作以下烹調前準備：

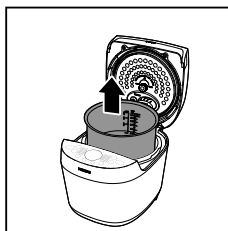
- 逆時針旋轉蓋鎖至  位置。



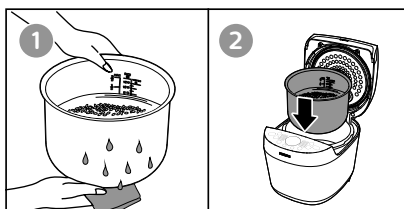
- 按下開蓋按鈕打開頂蓋。



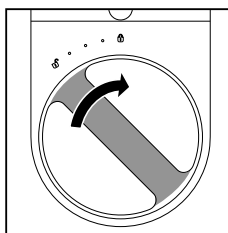
- 取出智能萬用鍋內鍋。



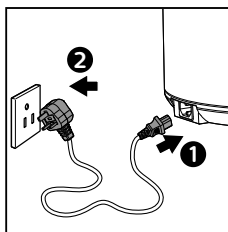
- 將已清洗的食物放進內鍋，以柔軟的抹布抹乾表面和內鍋底部（圖1），然後放回智能萬用鍋（圖2）。



- 順時針旋轉手柄以鎖定上蓋。



- 將插頭插入電源插座。



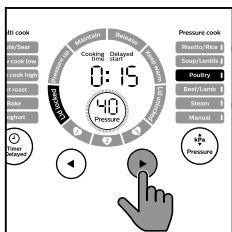
備註

- 確保內鍋外部乾爽清潔，加熱元件上沒有異物。
- 檢查內鍋與加熱元件適當接合。

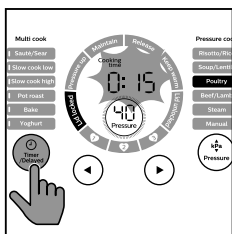
壓力烹調

意大利飯/米飯、湯/小扁豆、家禽、牛肉/羊肉、蒸煮及自訂為壓力烹調功能。關於壓力烹調時間及壓力調節範圍，請參閱「功能概覽」一節。

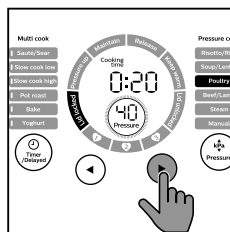
- 1 請遵從「烹調前準備」內所述的步驟。
- 2 按▶選擇一項壓力烹調功能。
 - ↳ 已選擇的壓力烹調功能燈將亮起，預設的壓力維持時間及壓力將於螢幕顯示。



- 3 如要設定不同的壓力維持時間，按「烹調時間/延遲」，烹調時間燈將亮起。
 - ↳ 壓力維持時間將閃爍。



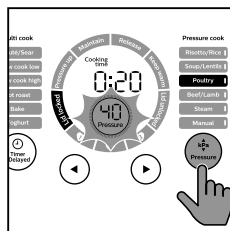
- 4 按◀或▶以設定烹調時間。烹調時間可調校範圍方面，請參閱「功能概覽」一節中的可調節烹調時間。



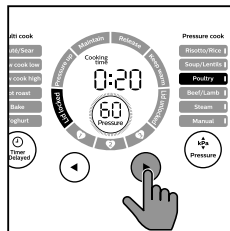
貼士

- 按◀以小時調整時間。按▶以分鐘調整時間。按住◀/▶以快速前進或倒後時間。
- 意大利飯/米飯的烹調時間不得調整。
- 按「保溫/取消」按鈕以取消烹調時間設定。

- 5 如要設定不同的烹調壓力，按「壓力選擇」按鈕。
 - ↳ 壓力燈將在螢幕上閃爍。



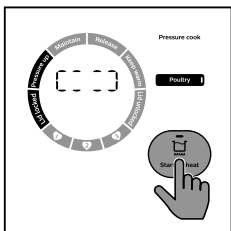
- 6 按◀/▶選擇您所需的壓力。



備註

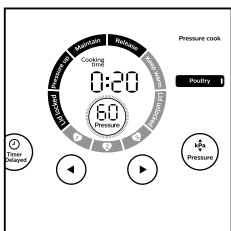
- 您可按您的喜好增加烹調壓力以達至更柔軟的質感，如食物太柔軟，亦可減低烹調壓力。
- 只有以下的功能可調整壓力：湯/小扁豆、家禽、牛肉/羊肉及自訂。
- 按「保溫/取消」按鈕以取消壓力設定。

- 7 按住「開始」按鈕 3 秒，智能萬用鍋將按已選擇的模式開始操作。



- 8 當智能萬用鍋達到烹調壓力時，壓力維持時間將開始倒數。

- 9 當壓力維持時間過去後，智能萬用鍋便會發出嗶聲，並自動釋放壓力。注意手部和面部不要接近熱蒸汽和蒸汽閥。



- 10 在壓力完全釋放後，智能萬用鍋將自動切換為保溫模式。您可解鎖並打開上蓋。

備註

- 壓力將於烹調完成後自動釋放。當螢幕顯示沒有壓力，以及上蓋解鎖指示燈亮起時，您便可打開上蓋。
- 烹調程序完成後，將智能萬用鍋的插頭從電源插座拔出。
- 烹調程序完成後，按下開蓋按鈕或用手輕推上蓋邊緣即可打開上蓋。

添加食材

使用這功能時，您可在壓力烹調程序期間打開上蓋，以添加食材。

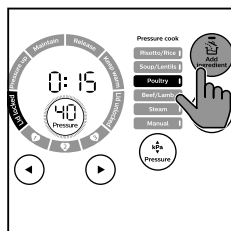
備註

- 添加食材功能不適用於意大利飯/米飯及收汁濃味功能。

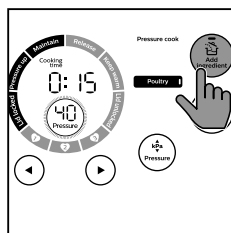
- 1 在待機模式，按 ◀/▶ 選擇您所需的功能，然後按「添加食材」。
- ↳ 按住「開始」按鈕 3 秒以開始烹調程序。當烹調時間剩餘 10 分鐘，現有的烹調程序將暫停，智能萬用鍋會發出嗶聲，並開始釋放壓力。

備註

- 如果壓力烹調時間少於 10 分鐘，您可直接在烹調程序期間按「添加食材」以使用此功能。



- 2 您亦可在壓力維持期間隨時按「添加食材」。
- ↳ 現有的烹調程序將暫停，智能萬用鍋會發出嗶聲，並開始釋放壓力。

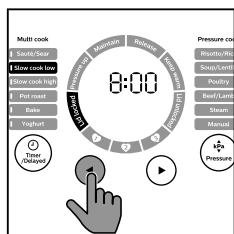


- 3 在壓力完全釋放後，烹調程序指示燈上的上蓋解鎖指示燈將亮起，智能萬用鍋將發出嗶聲。您可打開上蓋以添加更多食材。
- 4 關閉上蓋並將手柄順時針旋轉以鎖定。壓力烹調程序將繼續，直至完成為止。
- 5 如果您未能在兩分鐘內添加食材，裝置將返回之前的烹調程序。

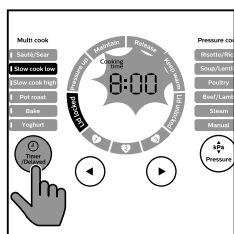
多功能烹調

嫩煎/輕煎、慢煮（低溫）、慢煮（高溫）、慢燉、烘焗、乳酪及重新加熱為多功能烹調。

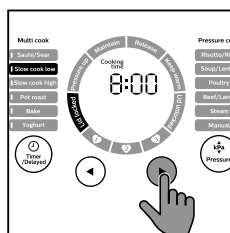
- 1 請遵從「烹調前準備」內所述的步驟。
- 2 按 ◀ 選擇您所需的機能。
↳ 已選擇的烹調功能燈將亮起，預設的烹調時間將於螢幕顯示。



- 3 如要設定不同的烹調時間，請按「烹調時間/延遲」，烹調時間燈將亮起。
↳ 烹調時間將閃爍。



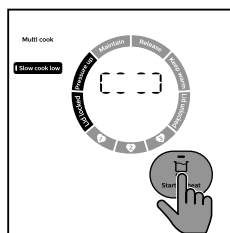
- 4 按 ◀ 或 ▶ 以設定烹調時間。如要查看烹調時間調校範圍，請參閱「功能概覽」一節中的可調節烹調時間。



備註

- 當內部溫度達到「功能概覽」一節中的可調節烹調時間所述的烹調溫度，烹調時間將開始倒數。
- 嫩煎/輕煎模式的預熱時間（最多 5 分鐘）。在烹調狀態顯示燈達到「維持」狀態時加入食材，計時將開始倒數。在達到「維持」狀態前加入食材將減慢程序。
- 按 ◀ 以小時調整時間，按 ▶ 以分鐘調整時間。
- 在使用嫩煎/輕煎模式烹調食物的整段期間，必須將頂蓋打開。

- 5 按住「開始」按鈕 3 秒，智能萬用鍋將按已選擇的模式開始操作。



- 6 當智能萬用鍋達到烹調溫度時，烹調時間將開始倒數。
- 7 當烹調時間過去後，智能萬用鍋會自動調至保溫模式。
↳ 烹調狀態指示燈上的保溫指示燈將亮起。

- 8 在待機模式按下「重新加熱/兒童安全鎖」，智能萬用鍋將轉為重新加熱模式。

備註

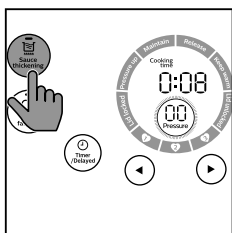
- 當使用重新加熱功能時，關閉並鎖上上蓋，如果壓力累積，智能萬用鍋將在烹調期間自動釋放蒸汽。

收汁濃味

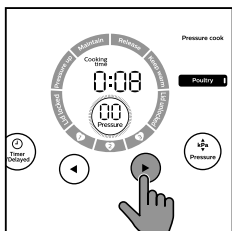
備註

- 收汁濃味功能適用於所有烹調功能，您可在待機模式或保溫模式中使用。
- 預設時間為 8 分鐘，您可設定 5 分鐘至 15 分鐘。
- 裝置以收汁濃味功能運作時，可按「保溫/取消」按鈕取消。
- 當使用此功能時，把上蓋保持打開。

- 1 按下「收汁濃味」按鈕。
↳ 裝置將顯示預設烹調時間。



- 2 按下「烹調時間/延遲」及 ◀/▶ 即可設定時間。



備註

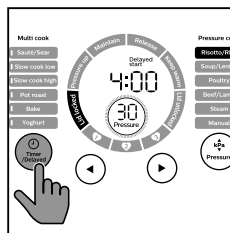
- 當智能萬用鍋處於保溫模式時，按下「收汁濃味」，即會啟動此功能。
- 當智能萬用鍋處於待機模式時，首先按下「收汁濃味」按鈕，然後按住「開始」按鈕 3 秒，即會啟動此功能。

預設延遲烹調時間

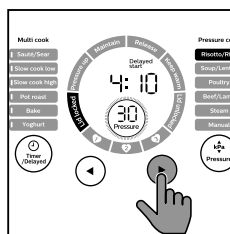
備註

- 預校時間不適用於嫩煎/輕煎、收汁濃味及重新加熱功能。

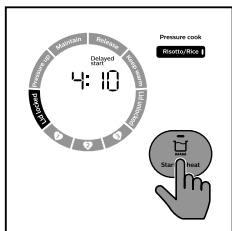
- 1 按照壓力烹調或多功能烹調功能的程序，選擇您所需的烹調功能。
- 2 按「烹調時間/延遲」兩次，「延遲開始」指示燈將亮起。



- 3 按 ◀/▶ 以設定時間。按 ◀ 以小時調整時間，按 ▶ 以分鐘調整時間。



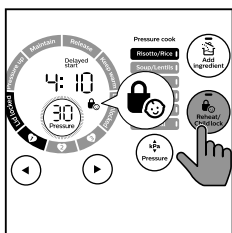
- 4 按住「開始」按鈕 3 秒，以確認預校時間。
↳ 當預校時間過去後，智能萬用鍋將自動按照所選的烹調模式操作。



設定兒童安全鎖

為防止兒童使用產品，或避免在烹調期間出現意料之外的操作，您可設定兒童安全鎖。

- 1 按住 3 秒以啟動兒童安全鎖。



↳ 其他按鈕將停止反應。

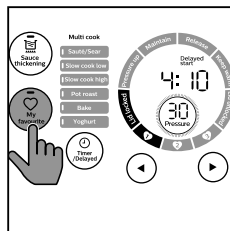
- 2 再次按住 3 秒以取消兒童安全鎖。

設定我的最愛菜單

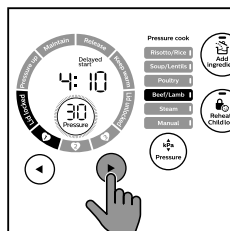
您可設定任何三個菜單為「我的最愛」。在對設定作出任何改變前，預設的菜單為「-意大利飯/米飯」、「-湯/小扁豆」，以及「-蒸煮」。

如需要變更「我的最愛」菜單，例如將「湯/小扁豆」為變更「牛肉/羊肉」，請按照以下步驟操作。

- 1 重覆按「我的最愛」直至選擇 。



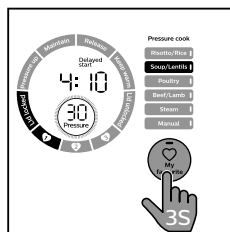
- 2 按 / 以選擇牛肉/羊肉。



備註

- 如果您需要更改程序，請參閱「設定烹調時間」及「設定烹調壓力」。新程序將儲存於「我的最愛」菜單。
- 如果想儲存自己的最愛菜單：1) 首先，按任何數字鍵，即 、 或 。2) 第二，在菜單清單中選擇您偏好的菜單。3) 第三，調校您偏好的烹調時間及壓力。4) 然後按住「我的最愛」按鈕以儲存。

- 3 按住「我的最愛」按鈕 3 秒，「湯/小扁豆」將改為「牛肉/羊肉」。



- 4 按照步驟 1-3 以變更我的最愛 或 。
- 5 更改菜單後，按一次或多次「我的最愛」按鈕以選擇我的最愛 ， 或 ，然後按「開始」按鈕以迅速前往我的最愛菜單。

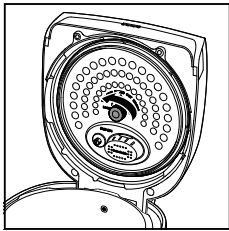
4 清潔及保養

備註

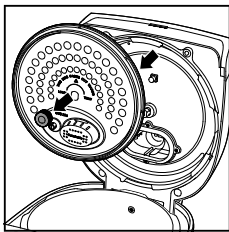
- 必須將智能萬用鍋的插頭從電源插座拔出，方可開始清潔。
- 請等待智能萬用鍋完全冷卻才開始清潔。

內上蓋

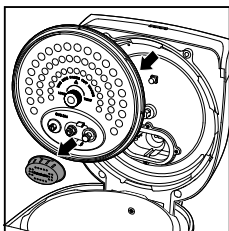
- 請以逆時針方向旋鬆溫度感應器的螺絲。



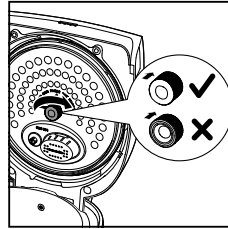
- 拿著可拆式內上蓋，並將其從頂蓋移除，以進行清洗。
- 放入熱水浸泡，用海綿清潔，或放入洗碗機清洗。



- 拿著防堵塞罩，向外拉，並將其從可拆式內上蓋移除，以進行清洗。



- 安裝可拆式內上蓋時，請嵌入頂蓋，順時針方向旋緊溫度感應器的螺絲。

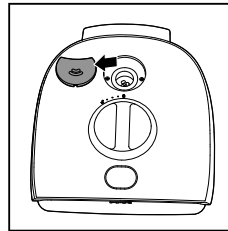


備註

- 安裝螺帽時，請注意方向正確。

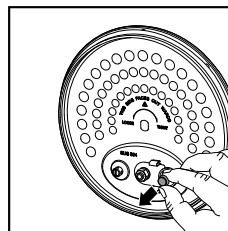
蒸汽閥

- 按下蒸汽閥的兩側，並將其從頂蓋移除，以進行清洗。

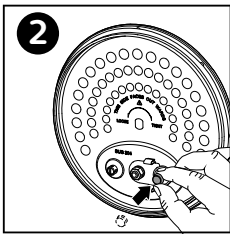
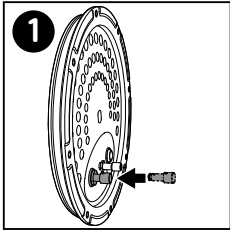


浮動閥

- 拿著浮動閥四週的橡膠圈，向外拉，並將其從頂蓋移除。定時使用清水沖洗，確保沒有食物殘渣黏著，否則可能難以打開上蓋。



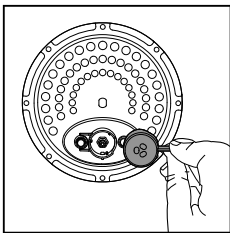
- 安裝浮動閥時，請將浮動閥幼的一邊放進上蓋洞（圖 ①），並裝上浮動閥四週的橡膠圈（圖 ②）。



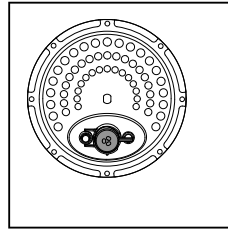
- 您亦可將清水加入到內鍋，啟動蒸煮功能，以協助清潔。

壓力閥

- 拿著壓力閥手柄，並輕輕拉出。使用自來水沖洗，或使用牙籤去除內部的食物殘渣。



- 拿著壓力閥的右手柄，並重新安裝至內蓋。



內部

頂蓋的內部、主體及加熱元件。

- 請用濕布擦拭。
- 確保清除所有黏在智能萬用鍋上的食物殘渣。

備註

- 不要用力移除密封圈，若未完全安裝妥當將導致漏氣。

外部

頂蓋表面和機身外部：

- 用沾有皂水的濕布擦拭。
- 僅用乾透的軟布擦拭控制面板。

配件及內鍋

杓子及內鍋。

- 放入熱水浸泡，用海綿清潔。

5 回收

請勿在本產品使用壽命結束後當作一般家庭垃圾廢棄，應交給官方回收站或循環再用。這樣做有助保護環境。

請遵守你的國家/地區分開處置電器和電子產品的法則。正確處理有助避免對環境和人體造成負面影響。

6 保障及服務

如果您需要服務或資訊，或如有任何問題，請瀏覽 Philips 網站 www.philips.com 或聯絡您所在國家的 Philips 客戶服務中心。您可在全球保障單張內找到相關電話號碼。如果您的國家沒有客戶服務中心，請前往當地的 Philips 經銷商。

7 產品規格





型號	標準輸出功率	標準容量	直徑
HD2145	910 - 1090 瓦	6.0 公升	22 厘米

備註

- 若長時間不使用智能萬用鍋，應拔除電源插頭。

8 疑難排解

如果使用本產品時遇到任何問題，請在送往維修之前檢查下列事項。如果無法解決問題，請聯絡您所在國家的 Philips 客戶服務中心。

問題	解決方案
關閉蓋子時遇到困難。	<ul style="list-style-type: none">內蓋並未穩妥安裝好。確保內蓋穩妥安裝於頂蓋內的邊緣。若握把位於  位置，先逆時針旋轉至  位置，用力按壓頂蓋確保蓋好，再將握把轉回至  位置。
在釋放壓力後難以打開頂蓋。	<ul style="list-style-type: none">確保手柄處於  位置。浮子閥的底部有食物殘渣。請勿強行開啟可能引起灼傷。等待設備冷卻（約30分鐘），然後反覆轉動手柄打開頂蓋。
食材沒有煮熟。	<ul style="list-style-type: none">選擇了錯誤的烹調功能或時間，請增加烹調時間或更改烹調方法。開啟智能萬用鍋前，請確保加熱元件和內鍋外部沒有異物。加熱元件受損，或者內鍋變形。請將智能萬用鍋拿至 Philips 經銷商或 Philips 認可的服務中心。
空氣或蒸汽從蓋下或者蒸汽閥洩漏。	<ul style="list-style-type: none">內上蓋並未穩妥安裝好。確保內上蓋穩妥安裝於頂蓋內的邊緣。密封圈有食物殘渣。確保密封圈清潔。浮動閥有食物殘渣。請清洗浮動閥。壓力閥有食物殘渣。請清洗壓力閥。壓力閥並未穩妥安裝好。確保壓力閥穩妥安裝好。溫度感應器周圍的固定螺帽鬆動。用合適的工具擰緊固定螺帽。蓋子沒有完全關閉和鎖定。確保蓋子完全固定並鎖定在正確的位置。

問題	解決方案
顯示的壓力大於 70kPa。	<ul style="list-style-type: none">· 產品由加熱板加熱。當加熱板達到預設壓力，將停止加熱。壓力保持過程期間，加熱板的溫度會非常高，並且餘熱會繼續增加內鍋的溫度，因此壓力會高於預設值。· 當內鍋只有少量水（少於 2 個刻度），如果達到預設壓力，加熱板的餘熱在短時間內會繼續加熱內鍋。如果加入更多水，顯示的壓力會降低。
螢幕上顯示錯誤代碼「E1」、「E2」、「E3」、「E8」、「E10」、「E11」或「E16」。	<ul style="list-style-type: none">· 智能萬用鍋故障。請將產品帶往 Philips 經銷商或 Philips 授權服務中心。
以上問題仍然存在。	<ul style="list-style-type: none">· 智能萬用鍋遇到故障。如果是這種情況，請：<ol style="list-style-type: none">（1）自助服務。請致電您當地的服務熱線，我們可以提供說明並幫您解決問題。（2）送修服務。將您的產品送至飛利浦服務中心。



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