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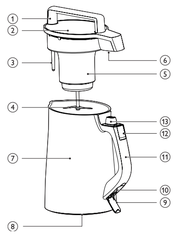
HD2072
HD2073

User manual

使用手册

PHILIPS

1 Overview



1	Handle of the top unit
2	Control Panel
	• Functional buttons • **Select**
	• **Start**
	• **Easy Clean**
	• Indicators • **Soymilk**
	• **Five Grains Soymilk**
	• **Rice Paste**
	• **Fruit/ Veggie Drink**
	• **Pureed Soup**
	• **Corn Juice** (HD2073 only)
	• **In Progress**
	• **Keep Warm**
	• **Easy Clean**
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	Waterproof lid for coupling - prevent drip or splash, which makes washing safer
13	Upper plug connector

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 **Start** 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.

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).

Product information

Motor power: 150 W
Heating power: 900 W
Dimensions (L x W x H):
- Soymilk maker: 239.1 x 176.2 x 310.3 mm
- Packaging: 230 x 230 x 345 mm

Weight
- Net weight: 2.3 kg
- Gross weight: 3.1 kg

Capacity: 1000 - 1300 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.

Guarantee and service

If you have a problem, need service, or need information, see 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.

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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 people.

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 Pour the soymilk into the soymilk cup, 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 rice paste 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 oxidization.
- Wait about 10 minutes until the appliance cools down before the next use. This makes the appliance more durable.

Make vegetable puree soup

- Measure ingredients as instructed. You can adjust the quantity to fit your personal taste.
- Example recipes: tremella, lotus seed, and chinese date soup, for 2-4 servings.

1 Take 35g of dry lotus seeds, 20g of chinese dates with the supplied measuring cup, and then 10g of tremella (around 2 pieces). Wash and soak them thoroughly. Cut the soaked tremella into pieces, and with the size of soaked soybeans.
2 Put the cleaned ingredients 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 **Pureed Soup**.
  ↳ The **Pureed Soup** 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 vegetable puree soup 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 puree 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 corn juice (HD2073 only)

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

1 Take 300-350g of fresh corn (around 5-6 cups with the supplied measuring cup and wash it thoroughly.
2 Put the fresh corn 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 **Corn Juice**.
  ↳ The **Corn Juice** 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 corn juice 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 corn juice 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.

Keep Warm

After soymilk, rice paste, pureed soup, or corn juice 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.

Tips

- 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

Note

- 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, then cover the waterproof lid onto the upper plug connector. Rinse the lower part of the top unit, the overflow sensor, the blade, and the inner side of the pot.
2 Use a cleaning pad to remove the residues which left on the lower part of top unit, the overflow sensor, and the blade.
3 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.

Recipes

For more recipes, you can visit Philips MyKitchen website 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)	
Red bean milk	90 g of red beans (a full cup)	
Mung bean milk	90 g of mung 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.
Black rice and soybeans milk	• 50 g of black rice (around 1/2 cup) • 30 g of soybeans (around 1/2 cup) • some black sesame seeds • some sugar	Wash the black rice and black sesame; wash and soaked the soybeans thoroughly. 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 pumpkin (around 1/2 cup)	Wash the soybeans and soak thoroughly. Remove the pumpkin skin and cut the pumpkin 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.
Black rice, soybeans, and walnut milk	• 60 g of black rice (around 2/3 cup) • 30 g of soybeans (around 1/2 cup) • flesh of 5 walnuts • some sugar	Wash black rice and the soybeans. Chop walnut flesh into small pieces. 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 **MAX** and **MIN**. After connecting to the power, press Select to select Rice Paste. Press Start 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 (shān yào) 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 **MAX** and **MIN**. After connecting to the power, press **Select** to select **Rice Paste**. Press **Start** 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 **MAX** and **MIN**. After connecting to the power, press **Select** to select **Rice Paste**. Press **Start** 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 **MAX** and **MIN**. After connecting to the power, press **Select** to select **Rice Paste**. Press **Start** 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 put the clean rice. Add water up to the middle of **MAX** and **MIN**. After connecting to the power, press **Select** to select **Rice Paste**. Press **Start** 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.
Cucumber juice	One cucumber (around 200 g)	Cut the cucumber into 1 cm cubes. For details, see the "Make fruit/veggie drink" section.

Pureed soup

Recipe	Ingredients	Cooking
Tremella, lotus seed, and chinese date puree	• Two pieces of tremella (around 10 g) • 35 g of lotus seeds (around 1/2 cup) • 30 g of chinese dates (around 1/2 cup)	Wash tremella and soak thoroughly. Cut tremellas and Chinese dates into small pieces. For details, see the "Make vegetable puree soup" section.

Corn juice (HD2073 only)

Recipe	Ingredients	Cooking
Corn juice	300-350 g of fresh corns (around 5-6 cups)	Wash corn. For details, see the "Make corn juice" 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.	Make sure that the top unit is put into the pot correctly.
	Too much ingredient is added.	Put proper quantity of ingredient evenly at the bottom of the pot as instructed.
	There is water in the top unit or the indicators are broken.	Contact the Philips Consumer Care Center.
The indicators light up but the appliance does not work.	You do not press **Start**.	Press **Start**.
	The power is disconnected during processing.	Follow the instructions in this user manual.
	The appliance is broken.	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.	Use a household power regulator.
	Too many beans are added.	Put proper quantity of ingredients as instructed in the "Use the appliance" section.
	Insufficient water is added.	Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
	The machine is broken.	Contact the Philips Consumer Care Center.
Overflow.	A wrong function was selected.	Select a correct function.
	Soymilk is too diluted or too many beans are added.	Put proper quantity of ingredient as instructed in the "Use the appliance" section.
	The water level is above **MAX** (the maximum level indication) and **MIN** (the minimum level indication).	Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
	The appliance is broken.	Contact the Philips Consumer Care Center.
	The overflow sensor is not cleaned.	Clean the overflow sensor.
The time taken to process soymilk is longer than instructed, but other functions work well.	The voltage is too low.	User a household power regulator.
	The water temperature is too low.	Add warm water in ambient temperature.
Food is burnt.	A wrong function is selected.	Select a correct function.
	The inner side of the pot was not cleaned.	Clean the inner side of the pot.
	Insufficient water is added.	Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
	Too much ingredient is added.	Put proper quantity of ingredient as instructed in the "Use the appliance" section.
The beeps occur before soymilk is ready.	Too much water or ingredient is added.	• Put proper quantity of ingredient as instructed in the "Use the appliance" section. • Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication).
	The appliance is broken.	Contact the Philips Consumer Care Center.
	The sea level of your region is too high.	This appliance can only be used in regions no more than 2000m above mean sea level.
The appliance begins stirring once you press any button.	The appliance is broken.	Contact the Philips Consumer Care Center.

重要安全性指示

使用本產品前，請先仔細閱讀本使用手冊，並保留使用手冊以供日後參考。

開始調理前：

- 在將插頭插入電源插座之前，請先確保已正確組裝本產品。
- 請先確定您的雙手乾燥，再將插頭插入電源插座。
- 在您連接產品電源之前，請確認本地電壓與產品底部所標示的電源電壓相符。
- 本產品只可使用有接地的插頭。請確保插頭已穩固插到電源插座中。
- 為了避免發生危險，本產品不可加裝定時開關。
- 使用前請務必先清潔本產品 (請參閱「第一次使用前的清潔」一節)。
- 請勿將本產品用於加熱豆漿或其他液體食物。
- 切勿以本產品乾烘食物。
- 加入的食材 (包含水在內) 不可超過 MAX (最高液位標示) 或低於 MIN (最低液位標示)。
- 如果電源線、插頭或其他部分損壞，請勿使用本產品。
- 如果電源線損壞，您必須將其交由 Philips、Philips 授權之服務中心，或是具備相同資格的技師進行更換，以免發生危險。
- 請勿自行更換本產品零件。
- 如果負責安全的人員沒有在旁監督或給予使用本產品的相關指示，則身體官能或心智能力退化者，或是經驗與知識缺乏者 (包括孩童在內) 將不適合使用本產品。
- 為安全起見，請勿讓小孩把玩本產品。
- 請確保您加入豆漿機的水在環境溫度下是溫水。
- 本產品僅供家用。

調理過程中：

- 請勿在不穩或不平的表面上使用本產品。
- 請勿讓孩童接觸到本產品與電源線。
- 不可在無人看顧的情況下任由產品運作。
- 垂直按開機頭時請小心，並和蒸氣保持安全距離以免發生燒燙傷。
- 請勿碰觸蒸氣或本產品的金屬部分，以免發生燒燙傷。
- 調理程序完畢之前，請勿按除電源線或移除機頭。
- 如果您必須停止調理程序，請在執行其他操作之前，先將電源線拔除。
- 如果在調理程序開始後，發生至少 3 分鐘的斷電情形，請勿立即重新啟動豆漿機。請先將豆漿機內的食材清出，並在重新啟動前，放入新食材。否則食材會黏著於鎖內或溢出，或者本產品會發出長鳴警示聲。

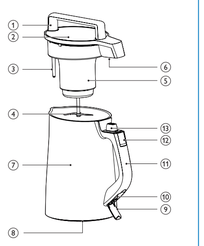
調理完成後：

- 請先切斷電源再繼續其他操作。
- 清潔或拆卸本產品之前，請先切斷電源並拔除電源線。
- 為了避免被蒸氣燙傷，請與豆漿機保持一定距離後再掀開機頭。
- 安裝、拆卸及清潔穿孔濾杯時，請格外謹慎小心。 機頭上的刀片相當鋒利，須留意勿割傷自己或他人。
- 為了避免發生短路或觸電情形，請勿以水沖洗鎖子或機頭外部 (包含機頭把手、控制面板、頂部插桿、頂部插桿連接座與電源線連接座)，並避免水滴入或噴濺到這些部位。
- 請勿將機頭浸泡在水中。
- 請勿將豆漿機底座浸泡在水中。
- 請使用微波爐加熱冷豆漿。 請勿使用本產品加熱豆漿，否則食材會黏著於鎖子內側。
- 部分食物可能會導致溢位感測器變色， 此為正常現象。
- 請將電源線儲放在陰涼乾燥的地方。
- 為了避免觸電，請勿將本電源線用於連接其他裝置。

電磁波 (EMF)

- 本 Philips 豆漿機符合電磁波 (EMF) 所有相關標準。只要妥善使用並依照本使用手冊之說明進行操作，根據現有的科學研究資料，使用本產品並無安全顧慮。

1 概覽



① 機頭把手		
② 控制面板		
• 功能按鈕	• Select (選擇)	
	• Start (開始)	
	• Easy Clean (簡易清潔)	
• 指示燈	• Soymilk (豆漿)	
	• Five Grains Soymilk (五穀豆漿)	
	• Rice Paste (米糊)	
	• Fruit/Veggie Drink (蔬果汁)	
	• Pureed Soup (濃湯)	
	• Corn Juice (玉米汁) - 僅限 HD2073	
	• In Progress (調理中)	
	• Keep Warm (保溫)	
	• Easy Clean (簡易清潔)	
③ 溢位感測器 - 監控豆漿狀態並防止溢流		
④ 刀片		
⑤ 機頭		
⑥ 頂部插桿		
⑦ 鎖身		
⑧ 機座		
⑨ 電源連接外蓋		
⑩ 電源線連接座		
⑪ 把手		
⑫ 接合處防水蓋 - 避免水滴入或濺入，讓清洗過程更安全		
⑬ 頂部插桿連接座		

2 第一次使用前的清潔

方法 1

1 將沸水倒入內鍋，放入機頭，浸泡 10 分鐘。
2 清潔產品 (請參閱「清潔」一節)

方法 2

1 依照「製作豆漿 (Soymilk)」一節的說明操作。
2 完成後，將豆漿倒出，接著清潔產品 (請參閱「清潔」一節)。

3 使用產品

警示

- 若要取消已選擇的功能，請不要按開機頭，以免臉部被燙傷。 您可以拔除電源線後重新插回，然後再選擇其他的功能。

製作豆漿 (Soymilk)

- 請依照說明測量食材。 您可以視個人喜好調整份量。
- 適合 2-4 人份。

1 使用隨附的量杯，取一杯份量的乾燥黃豆，徹底清洗乾淨。
- 開始調理前，先浸泡黃豆 (春秋季需浸泡 8-9 個小時，夏季 6-7 個小時，冬季 9-10 個小時) 並徹底清洗乾淨，如此可以延長刀片的使用壽命。

2 將黃豆平鋪於內鍋底部。
3 將水倒入內鍋。請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
4 將機頭放入內鍋。請確保頂部插桿正確插入連接座中。
5 打開電源連接外蓋，插入電源線並連接電源。
↳ 指示燈開始循環閃爍，表示已接上電源。
6 按 Select (選擇) 並選擇 Soymilk (豆漿)。
↳ Soymilk (豆漿) 指示燈會亮起。
7 按 Start (開始)。
↳ In Progress (調理中) 指示燈會閃爍，產品發出一聲聲響，表示開始調理。
↳ 約 25 分鐘過後，您會聽見 6 次嗶聲，接著 Keep Warm (保溫) 指示燈會亮起，表示豆漿已製作完成。本產品會自動進入保溫模式，維持一小時後即自動停止保溫 (請參閱「保溫」一節)。
8 調理完成後，請切斷電源。 一手緊握內鍋把手，另一手掀開機頭。
9 將豆漿倒入豆漿杯中，即可飲用。 您可以在飲用前添加適量的糖。

秘訣

- 如欲縮短調理時間，您可以使用低於 70°C 的溫水。
- 也可以不過濾豆漿直接飲用。

製作五穀豆漿 (Five Grains Soymilk)

- 請依照說明測量食材。 您可以視個人喜好調整份量。
- 適合 2-4 人份。

1 使用隨附的量杯，測取黃豆 30 公克 (約 1/2 杯) 及生米 50 公克 (約 1/2 杯)。 將食材徹底清洗乾淨。
- 開始調理前，先浸泡黃豆 (春秋季需浸泡 8-9 個小時，夏季 6-7 個小時，冬季 9-10 個小時) 並徹底清洗乾淨，如此可以延長刀片的使用壽命。

2 將生米及黃豆平鋪於內鍋底部。
3 將水倒入內鍋。 請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
4 將機頭放入內鍋。 請確保頂部插桿正確插入連接座中。
5 打開電源連接外蓋，插入電源線並連接電源。
↳ 指示燈開始循環閃爍，表示已接上電源。
6 按 Select (選擇) 並選擇 Five Grains Soymilk (五穀豆漿)。
↳ Five Grains Soymilk (五穀豆漿) 指示燈會亮起。
7 按 Start (開始)。
↳ In Progress (調理中) 指示燈會閃爍，產品發出一聲聲響，表示開始調理。
↳ 約 26 分鐘過後，您會聽見 6 次嗶聲，接著 Keep Warm (保溫) 指示燈會亮起，表示豆漿已製作完成。本產品會自動進入保溫模式，維持一小時後即自動停止保溫 (請參閱「保溫」一節)。
8 調理完成後，請切斷電源。 一手緊握內鍋把手，另一手掀開機頭。
9 將米糊倒入豆漿杯中，即可飲用。 您可以在飲用前添加適量的糖。

秘訣

- 如欲縮短調理時間，您可以使用低於 70°C 的溫水。
- 也可以不過濾豆漿直接飲用。

製作米糊 (Rice Paste)

- 請依照說明測量食材。 您可以視個人喜好調整份量。
- 食譜範例：百合大麥米糊，適合 2-4 人份。

1 使用隨附的量杯，測取大麥 35 公克及生米 35 公克 (各約 2/5 杯)。 接著，取新鮮百合 20 公克 (約 7-8 瓣)。 將食材徹底清洗乾淨。
2 將百合、大麥及生米平鋪於內鍋底部。
3 將水倒入內鍋。 請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
4 將機頭放入內鍋。 請確保頂部插桿正確插入連接座中。
5 打開電源連接外蓋，插入電源線並連接電源。
↳ 指示燈開始循環閃爍，表示已接上電源。
6 按 Select (選擇) 並選擇 Rice Paste (米糊)。
↳ Rice Paste (米糊) 指示燈會亮起。
7 按 Start (開始)。
↳ In Progress (調理中) 指示燈會閃爍，產品發出一聲聲響，表示開始調理。
↳ 約 26 分鐘過後，您會聽見 6 次嗶聲，接著 Keep Warm (保溫) 指示燈會亮起，表示米糊已製作完成。本產品會自動進入保溫模式，維持一小時後即自動停止保溫 (請參閱「保溫」一節)。
8 調理完成後，請切斷電源。 一手緊握內鍋把手，另一手掀開機頭。
9 將濃湯倒入豆漿杯中，即可飲用。 您可以在飲用前添加適量的糖。

秘訣

- 如欲縮短調理時間，您可以使用低於 70°C 的溫水。

製作玉米汁 (Corn Juice) (僅限 HD2073)

- 請依照說明測量食材。 您可以視個人喜好調整份量。
- 適合 2-4 人份。

1 使用隨附的量杯，取新鮮玉米 300-350 公克 (約 5-6 杯)，徹底清洗乾淨。
2 將新鮮玉米平鋪於內鍋底部。
3 將水倒入內鍋。 請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
4 將機頭放入內鍋。 請確保頂部插桿正確插入連接座中。
5 打開電源連接外蓋，插入電源線並連接電源。
↳ 指示燈開始循環閃爍，表示已接上電源。
6 按 Select (選擇) 並選擇 Corn Juice (玉米汁)。
↳ Corn Juice (玉米汁) 指示燈會亮起。
7 按 Start (開始)。
↳ In Progress (調理中) 指示燈會閃爍，產品發出一聲聲響，表示開始調理。
↳ 約 26 分鐘過後，您會聽見 6 次嗶聲，接著 Keep Warm (保溫) 指示燈會亮起，表示玉米汁已製作完成。本產品會自動進入保溫模式，維持一小時後即自動停止保溫 (請參閱「保溫」一節)。
8 調理完成後，請切斷電源。 一手緊握內鍋把手，另一手掀開機頭。
9 將玉米汁倒入豆漿杯中，即可飲用。 您可以在飲用前添加適量的糖。

秘訣

- 如欲縮短調理時間，您可以使用低於 70°C 的溫水。

保溫 (Keep Warm)

當豆漿、米糊、濃湯或玉米汁製作完成後，您會聽見 6 次嗶聲，接著 **Keep Warm (保溫)** 指示燈會亮起。 保溫功能可維持一個小時，之後會自動停止保溫。

秘訣

- 如果您在調理完成時隨即掀開機頭，產品便不會啟動保溫功能。
- 如果是製作蔬果汁，當調理完成時，產品不會啟動保溫功能。

製作蔬菜果汁 (Fruit/Veggie Drink)

- 請依照說明測量食材。 您可以視個人喜好調整份量。
- 食譜範例：香蕉奶昔，適合 2-4 人份。

1 把 3 根香蕉 (約 400 公克) 切成 1 公分小塊狀。
2 將香蕉塊平鋪於內鍋底部。
3 將 300 毫升的牛奶和少許水倒入內鍋。 請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
4 將機頭放入內鍋。 請確保頂部插桿正確插入連接座中。
5 打開電源連接外蓋，插入電源線並連接電源。
↳ 指示燈開始循環閃爍，表示已接上電源。
6 按 Select (選擇) 並選擇 Fruit/Veggie Drink (蔬果汁)。
↳ Fruit/Veggie Drink (蔬果汁) 指示燈會亮起。
7 按 Start (開始)。
↳ In Progress (調理中) 指示燈會閃爍，產品發出一聲聲響，表示開始調理。
↳ 約 4 分鐘過後，您會聽見 6 次嗶聲，表示蔬果汁已製作完成。
8 調理完成後，請切斷電源。 一手緊握內鍋把手，另一手掀開機頭。
9 將香蕉奶昔倒入豆漿杯中，即可飲用。 您可以在飲用前添加適量的糖。

秘訣

- 香蕉奶昔完成後，請立即飲用，以免氧化。
- 如欲繼續使用本產品，請先等候約 10 分鐘，讓其冷卻。 如此可以讓產品更為耐用。

製作蔬菜濃湯 (Pureed Soup)

- 請依照說明測量食材。 您可以視個人喜好調整份量。
- 食譜範例：銀耳蓮子紅棗湯，適合 2-4 人份。

1 使用隨附的量杯，取乾燥蓮子 35 公克、紅棗 20 公克及銀耳 10 公克 (約 2 片)。 徹底清洗並浸泡食材。 把浸泡過的銀耳切成片狀，尺寸如同泡過的黃豆大小。
2 將洗淨的食材平鋪於內鍋底部。
3 將水倒入內鍋。 請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
4 將機頭放入內鍋。 請確保頂部插桿正確插入連接座中。
5 打開電源連接外蓋，插入電源線並連接電源。
↳ 指示燈開始循環閃爍，表示已接上電源。
6 按 Select (選擇) 並選擇 Pureed Soup (濃湯)。
↳ Pureed Soup (濃湯) 指示燈會亮起。
7 按 Start (開始)。
↳ In Progress (調理中) 指示燈會閃爍，產品發出一聲聲響，表示開始調理。
↳ 約 26 分鐘過後，您會聽見 6 次嗶聲，接著 Keep Warm (保溫) 指示燈會亮起，表示蔬菜濃湯已製作完成。本產品會自動進入保溫模式，維持一小時後即自動停止保溫 (請參閱「保溫」一節)。
8 調理完成後，請切斷電源。 一手緊握內鍋把手，

4 清潔

備註

- 清潔或拆卸本產品之前，請先切斷電源並拔除電源線。
- 請勿將機頭浸泡在水中。
- 為了避免被燙傷，在冷卻之前，請勿碰觸機頭或鎖子內側。
- 清潔過程中，請小心處理尖銳刀片，以防割傷自己及他人。

1 切斷電源後，掀開機頭，然後將防水蓋蓋在頂部插桿連接座上。 沖洗機頭下部，溢位感測器、刀片和鎖子內側。
2 使用清潔鬱清除機頭下部、溢位感測器與刀片上的殘渣。
3 使用乾布擦拭機頭把手、控制面板、頂部插桿、頂部插桿連接座、機座與電源線連接座。鎖子外部可以使用濕布擦拭。

簡易清潔 (Easy Clean)

- 請即刻清潔產品上的殘渣；否則待殘渣變乾後，便會黏著於產品上，變得很難清除。 如果發生此狀況，您可以使用簡易清潔功能，加熱鎖子內側並讓其浸泡在水中，如此可以比較容易清除殘渣與清潔產品。
- 為了避免殘渣產生異味，請在使用後的 10 小時內清潔本產品。

1 將水倒入內鍋。 請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
2 將機頭放入內鍋。 請確保頂部插桿正確插入連接座中。
3 打開電源連接外蓋，插入電源線並連接電源。
↳ 指示燈開始循環閃爍，表示已接上電源。
4 按 Easy Clean (簡易清潔)。
↳ Easy Clean (簡易清潔) 指示燈會亮起，並發出一聲聲響，表示簡易清潔功能開始作用。
↳ 約 8 分鐘過後，您會聽見 6 次嗶聲，接著 In Progress (調理中) 指示燈會熄滅，表示簡易清潔功能已經完成。
5 請依照「清潔」一節的說明清潔本產品。

產品資訊

馬達功率：150 W
加熱功率：900 W
尺寸 (長 x 寬 x 高)
- 豆漿機：239.1 x 176.2 x 310.3 公釐
- 包裝：230 x 230 x 345 公釐

重量
- 淨重：2.3 公斤
- 總重：3.1 公斤

容量：1000 - 1300 毫升 (適合 2-4 人份)

如需額定電壓與頻率資訊，請參閱本產品的型號牌。
產品資訊如有變更，恕不另行通知。

保固與服務

如果您有任何問題、需要維修或資訊，請參閱 www.philips.com/support 或聯絡您當地的 Philips 顧客服務中心。

回收

本產品使用壽命結束時請勿與一般家庭廢棄物一併丟棄。請將該產品放置於政府指定的回收站。此舉能為環保盡一份心力。

食譜

如果需要更多食譜，您可以造訪 Philips MyKitchen 網站：www.philips.com/kitchen

豆漿

食譜	食材	廚具
豆漿	乾燥黃豆 75 公克 (一整杯)	徹底清洗並浸泡黃豆。 如需詳細資料，請參閱「製作豆漿 (Soymilk)」一節。
黑豆漿	黑豆 85 公克 (一整杯)	
紅豆漿	紅豆 90 公克 (一整杯)	
綠豆漿	綠豆 90 公克 (一整杯)	

五穀豆漿

食譜	食材	廚具
標準五穀豆漿	• 黃豆 15 公克 (約 1/5 杯) • 生米 20 公克 (約 1/5 杯) • 小米 20 公克 (約 1/5 杯) • 燕麥 15 公克 (約 1/5 杯) • 小麥 10 公克	徹底浸泡黃豆，清洗食材。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
紫米豆漿	• 紫米 50 公克 (約 1/2 杯) • 黃豆 30 公克 (約 1/2 杯) • 少許黑芝麻籽 • 少許糖	清洗紫米與黑芝麻；徹底清洗並浸泡黃豆。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
紅豆小米漿	• 紅豆 50 公克 (約 1/2 杯) • 小米 35 公克 (約 2/5 杯) • 少許糖	徹底清洗並浸泡紅豆與小米。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
米豆漿	• 黃豆 30 公克 (約 1/2 杯) • 生米 50 公克 (約 1/2 杯) • 少許糖	徹底清洗並浸泡黃豆。 清洗生米。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
南瓜豆漿	• 黃豆 35 公克 (約 1/2 杯) • 南瓜 35 公克 (約 1/2 杯)	徹底清洗並浸泡黃豆。 去除南瓜皮，將南瓜切成 1 公分小塊狀。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
地瓜豆漿	• 地瓜 40 公克 (約 1/2 杯) • 黃豆 35 公克 (約 1/2 杯)	徹底清洗並浸泡黃豆。 去除地瓜皮，將地瓜切成 1 公分小塊狀。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
紫米黃豆核桃漿	• 紫米 60 公克 (約 2/3 杯) • 黃豆 30 公克 (約 1/2 杯) • 5 顆核桃仁 • 少許糖	清洗紫米與黃豆。 將核桃仁切成小塊。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
綠豆大麥糊	• 大麥 35 公克 (約 2/5 杯) • 綠豆 35 公克 (約 2/5 杯) • 生米 20 公克 (約 1/5 杯) • 燕麥 10 公克 (約 1/5 杯)	清洗食材。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。
核桃腰果糊	• 生米 35 公克 (約 2/5 杯) • 小米 35 公克 (約 2/5 杯) • 5 顆腰果 • 5 顆核桃仁 • 5-10 顆去核紅棗 • 5-10 顆去核龍眼 • 少許糖	清洗生米與小米。 將核桃仁、紅棗與龍眼切成小塊。 如需詳細資料，請參閱「製作五穀豆漿 (Five Grains Soymilk)」一節。

米糊

食譜	食材	廚具
腰果糊	• 腰果 150 公克 • 少許牛奶和砂糖	將腰果烘烤至褐色，並確定每顆腰果的大小約 1 公分。 將腰果倒入鍋中。 將水加到 MAX 和 MIN 的中間。 接上電源後，按 Select (選擇) 並選擇 Rice Paste (米糊)。 按 Start (開始) 開始調理。 完成後，產品會發出聲響。 將腰果糊倒入豆漿杯中，即可飲用。 最後，可添加適量的牛奶和砂糖增加風味。
營養滿分的米糊	• 生米 35 公克 (約 1/2 杯) • 小米 15 公克 (約 1/5 杯) • 黑芝麻籽 10 公克 • 10 顆去殼花生 • 核桃仁 • 5 顆去核紅棗	清洗生米與小米。 將核桃仁切成小塊。 如需詳細資料，請參閱「製作米糊 (Rice Paste)」一節。
大麥百合米糊	• 大麥 35 公克 (約 2/5 杯) • 生米 35 公克 (約 2/5 杯) • 新鮮百合 20 公克 • 少許糖	清洗大麥與生米。 清洗新鮮百合並將其切成小塊。 如需詳細資料，請參閱「製作米糊 (Rice Paste)」一節。
山藥紅棗米糊	• 生米 50 公克 (約 1/2 杯) • 山藥 30 公克 • 5-10 顆去核紅棗 • 少許砂糖	清洗紅棗與生米。 去除山藥皮，將山藥切成 1 公分小塊狀。 如需詳細資料，請參閱「製作米糊 (Rice Paste)」一節。
地瓜南瓜米糊	• 地瓜 30 公克 (約 1/2 杯) • 南瓜 20 公克 (約 1/3 杯) • 生米 35 公克 (約 1/3 杯) • 小米 35 公克 (約 1/3 杯)	清洗小米與生米。 去除地瓜皮與南瓜皮，將其切成 1 公分小塊狀。 如需詳細資料，請參閱「製作米糊 (Rice Paste)」一節。
花生糊	• 去殼花生 200 公克 • 生米 50 公克 • 少許牛奶和砂糖	將花生烘烤至褐色，並確定每顆花生的大小約 1 公分。 清洗生米。 先將花生倒入鍋中，接著倒入清洗過的生米。 將水加到 MAX 和 MIN 的中間。 接上電源後，按 Select (選擇) 並選擇 Rice Paste (米糊)。 按 Start (開始) 開始調理。 完成後，產品會發出聲響。 將花生糊倒入豆漿杯中，即可飲用。 最後，可添加適量的牛奶和砂糖增加風味。
杏仁糊	• 杏仁 70 公克 • 生米 30 公克 • 少許牛奶和砂糖	將杏仁烘烤至褐色，並確定每顆杏仁的大小約 1 公分。 清洗生米。 先將杏仁倒入鍋中，接著倒入清洗過的生米。 將水加到 MAX 和 MIN 的中間。 接上電源後，按 Select (選擇) 並選擇 Rice Paste (米糊)。 按 Start (開始) 開始調理。 完成後，產品會發出聲響。 將杏仁糊倒入豆漿杯中，即可飲用。 最後，可添加適量的牛奶和砂糖增加風味。
芝麻糊	• 黑芝麻籽 125 公克 • 白芝麻籽 25 公克 • 生米 50 公克 • 少許牛奶和砂糖	將黑芝麻籽和白芝麻籽烘烤至褐色。 清洗生米。 先將黑、白芝麻籽倒入鍋中，接著倒入清洗過的生米。 將水加到 MAX 和 MIN 的中間。 接上電源後，按 Select (選擇) 並選擇 Rice Paste (米糊)。 按 Start (開始) 開始調理。 完成後，產品會發出聲響。 將芝麻糊倒入豆漿杯中，即可飲用。 最後，可添加適量的牛奶和砂糖增加風味。
核桃糊	• 核桃 180 公克 • 生米 50 公克 • 少許牛奶和砂糖	將核桃烘烤至褐色，並確定每顆核桃的大小約 1 公分。 清洗生米。 先將核桃倒入鍋中，接著倒入清洗過的生米。 將水加到 MAX 和 MIN 的中間。 接上電源後，按 Select (選擇) 並選擇 Rice Paste (米糊)。 按 Start (開始) 開始調理。 完成後，產品會發出聲響。 將核桃糊倒入豆漿杯中，即可飲用。 最後，可添加適量的牛奶和砂糖增加風味。

蔬果汁

食譜	食材	廚具
香蕉奶昔	• 香蕉 400 公克 • 牛奶 300 毫升	去除香蕉皮，將香蕉切成 1 公分小塊狀。 如需詳細資料，請參閱「製作蔬果汁 (Fruit/Veggie Drink)」一節。
小黃瓜汁	一條小黃瓜 (約 200 公克)	將小黃瓜切成 1 公分小塊狀。 如需詳細資料，請參閱「製作蔬果汁 (Fruit/Veggie Drink)」一節。

濃湯

食譜	食材	廚具
銀耳蓮子紅棗濃湯	• 銀耳二片 (約 10 公克) • 蓮子 35 公克 (約 1/2 杯) • 紅棗 30 公克 (約 1/2 杯)	徹底清洗並浸泡銀耳。 將銀耳與紅棗切成小塊。 如需詳細資料，請參閱「製作蔬菜濃湯 (Pureed Soup)」一節。

玉米汁 (僅限 HD2073)

食譜	食材	廚具
玉米汁	新鮮玉米 300-350 公克 (約 5-6 杯)	清洗玉米。 如需詳細資料，請參閱「製作玉米汁 (Corn Juice)」一節。

疑難排解

本單元概述您使用本產品時可能遇到的最常見問題。 如果您無法利用以下資訊解決遇到的問題，請聯絡您所在國家/地區的 Philips 顧客服務中心。

疑難	可能原因	解決方法
指示燈未亮起。	頂部插桿未正確插置。	請確定機頭已妥當放入內鍋中。
	加入太多食材。	請依照說明將適當份量的食材平鋪在內鍋底部。
	機頭有水，或是指示燈損壞。	請聯絡 Philips 顧客服務中心。
指示燈亮起，但產品沒有作用。	您未按下 Start (開始)。	按 Start (開始)。
	在調理過程中，電源被切斷。	請遵循本使用手冊的說明指示進行。
	產品已損壞。	請聯絡 Philips 顧客服務中心。
產品持續進行調理，無法停止操作。	產品已損壞。	請聯絡 Philips 顧客服務中心。
按鈕無法使用。	產品已損壞。	請聯絡 Philips 顧客服務中心。
豆子或生米研磨不足。	電壓過低。	使用家用功率調節器。
	加入太多豆子。	依「使用產品」一節的說明，放入適當份量的食材。
	添加的水量不足。	請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
	機器已損壞。	請聯絡 Philips 顧客服務中心。
溢流。	選錯功能。	請選擇正確的功能。
	豆漿過稀或是放入太多豆子。	依「使用產品」一節的說明，放入適當份量的食材。
	水位超過 MAX (最高液位標示) 與 MIN (最低液位標示)。	請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
	產品已損壞。	請聯絡 Philips 顧客服務中心。
	未清潔溢位感測器。	請清潔溢位感測器。
調理豆漿的時間比手冊指示的時間還久，但其他功能運作正常。	電壓過低。	使用家用功率調節器。
	水溫過低。	請使用環境溫度下的溫水。
食物燒焦。	選錯功能。	請選擇正確的功能。
	未清潔鎖子內側。	請清潔鎖子內側。
	添加的水量不足。	請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
	加入太多食材。	請依照「使用產品」一節的說明，放入適當份量的食材。
豆漿完成前，發出嗶聲。	加入太多水或食材。	• 依「使用產品」一節的說明，放入適當份量的食材。 • 請確定水位介於 MAX (最高液位標示) 與 MIN (最低液位標示) 之間。
	產品已損壞。	請聯絡 Philips 顧客服務中心。
	您所在地區的海平面過高。	本產品只能用於不超過平均海平面以上 2000 公尺的地區。
一旦按下任何按鈕，本產品即開始攪拌。	產品已損壞。	請聯絡 Philips 顧客服務中心。