

PHILIPS

HD2195



User manual



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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;
- 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. The children should not contact with the appliance or power cord. Do not let the power cord hang over the edge of the table or worktop on which the appliance stands.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Make sure to avoid spillage on the power connector to avoid a potential hazard.
- Always follow the instructions and use the appliance properly to avoid potential injury.
- CAUTION: The surface of the heating element is subject to residual heat after use.

- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- The container must not be opened until the pressure has decreased sufficiently.
- Do not spill on the power connector to avoid a potential hazard.
- 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.
- 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.
- Do not use the appliance if too much air or steam is leaking from under the top lid.

Caution

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the appliance to direct sunlight.
- Place the appliance on a stable, horizontal, and level surface.
- Always put the inner pot in the appliance before you put the plug in the power outlet and switch it on.

- Do not place the inner pot directly over an open fire to cook 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. Do not put the appliance into the dishwasher (accessories included).
- 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.
- If the power failure occurs during pressure release process, and the power supply is resumed within 30 minutes. If there is still pressure inside the pot, the pressure release indicator blinks, the appliance beeps and then starts to release pressure automatically.

Electromagnetic fields (EMF)

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

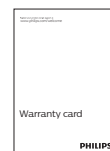
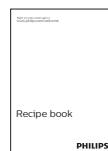
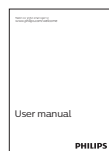
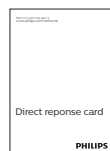
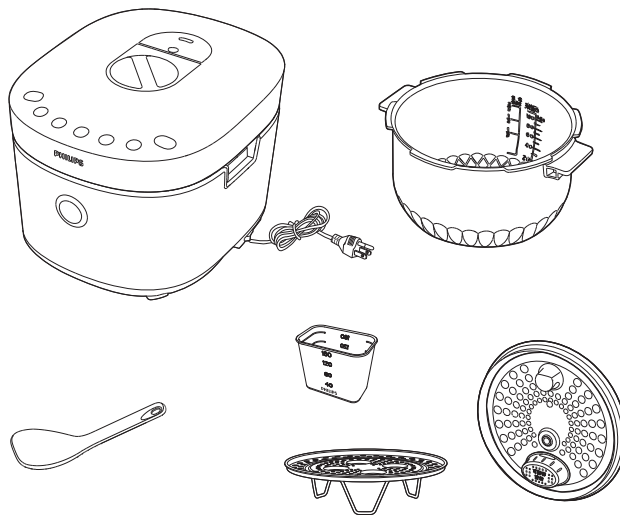
2 Your All-in-One cooker

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.

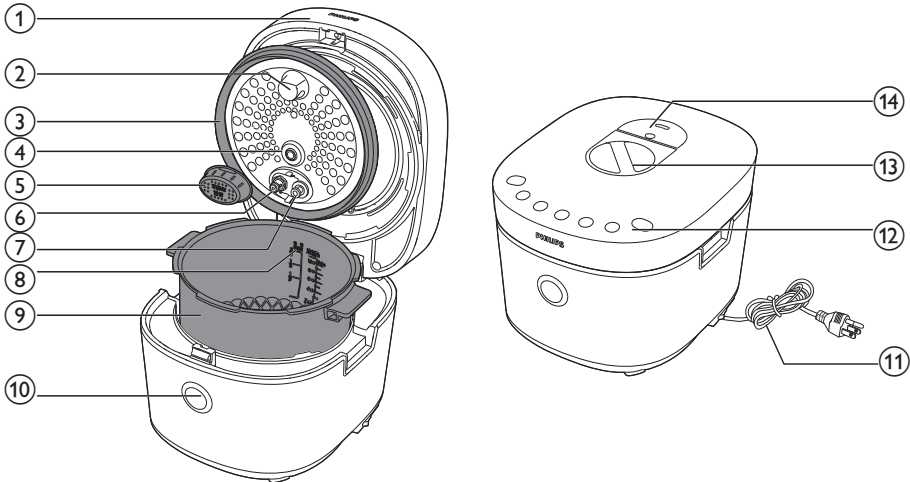
What's in the box

Main unit	Rice&Soup ladle
Inner Pot	Measuring cup
Power cord	Recipe book
Steaming rack	Direct response card
User manual	Warranty card
Detachable inner lid and the sealing ring	



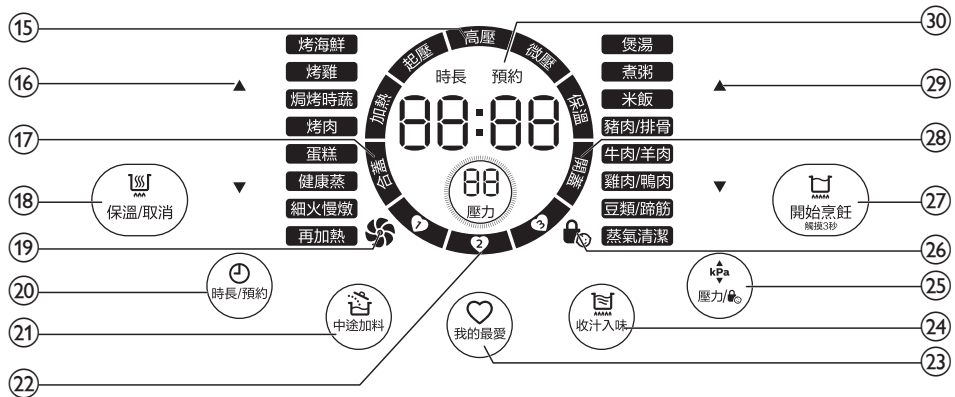
Product overview

①	Top lid	⑧	Water level indication
②	Detachable inner lid	⑨	Inner pot
③	sealing ring	⑩	Lid open button
④	Temperature controller	⑪	Power cord
⑤	Anti-block cap	⑫	Control panel
⑥	Safety valve	⑬	Lid lock/unlock handle
⑦	Floating valve	⑭	Steam valve



Controls overview

⑮	Cooking process indicator	⑳	我的最愛 button
⑯	Menu/Time selection button	㉑	收汁入味 button
⑰	Lid close indicator	㉒	壓力選擇/安全鎖 button
⑱	保溫/取消 button	㉓	Child lock indicator
⑲	Pressure release indicator	㉔	開始烹飪 button
㉒	時長/預約 button	㉕	Lid open indicator
㉓	中途加料 button	㉖	Selection button for pressure cooking
㉔	My favourite indicator	㉗	Time indication area



Function overview

Waterless cooking

(You can open lid only when the time starts to count down.)

Cooking function	Preset time (minute)	Adjustable cooking time(minute)	Default pressure (kPa)	Pressure regulation range (kPa)
烤海鮮	23	20-59	/	/
烤雞	18	15-59	/	/
焗烤時蔬	5	3-30	/	/
烤肉	15	10-59	/	/
蛋糕	45	40-59	/	/

Other functions

Cooking function	Preset time (minute)	Adjustable cooking time(minute)	Default pressure (kPa)	Pressure regulation range (kPa)
細火慢燉	2 hrs	2-6 hrs	/	/
再加熱	10	10-40	/	/

Pressure cooking

(When you adjust the cooking time by yourself, it means the total time of high pressure and the micro pressure, which are called pressure keeping time.)

Cooking function	Preset time (minute)	Adjustable cooking time(minute)	Default pressure (kPa)	Pressure regulation range (kPa)
煲湯	30	25-59	70	20-70
煮粥	20	15-59	40	20-70
米飯	14	/	30	/
豬肉/排骨	30	30-59	50	20-70
牛肉/羊肉	40	30-59	60	20-70
雞肉/鴨肉	25	25-59	50	20-70
豆類/蹄筋	40	40-90	50	20-50
蒸氣清潔	15	5-59	20	/
健康蒸	8	3-20	20	/

3 Using the 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').



Note

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

Preparations before cooking



Warning


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

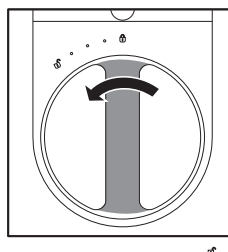


Note

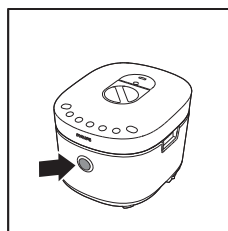
- Do not fill the inner pot with less than 1/3 or more than water level indication .
- For food that expands during cooking, do not fill the inner pot with more than 1/2 full of food and liquid.
- For rice cooking, follow the water level indications on the inside of the inner pot. Water level indication for rice, refer to cup provided with the product. You can adjust the water level for different types of rice and your own preference. Do not exceed the maximum water level indication.
- After the cooking process is started, you can press 保温/取消 to terminate the current work, and the appliance goes to standby mode.

Before using the All-in-One cooker to cook food, you need to follow below preparations:

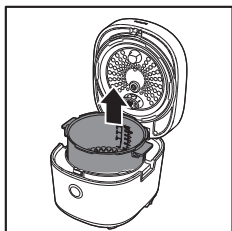
- 1 Turn the lid lock/unlock handle counter clockwise to unlock () position.



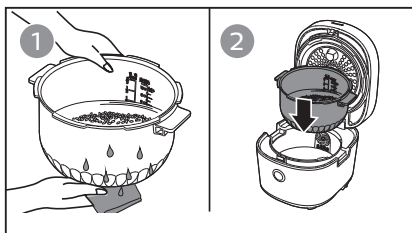
- 2 Press the lid open button to open the top lid.



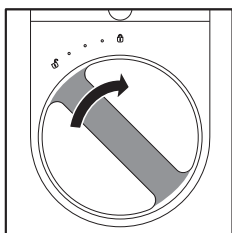
- 3 Take out the inner pot from the All-in-One cooker.



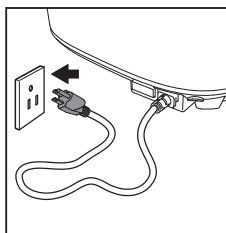
- 4 Put the pre-washed food in the inner pot, wipe the outside and bottom of the inner pot dry (fig 1) with soft cloth, then put it back into the All-in-One cooker (fig 2).



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



- 6 Put the plug into the power socket.



Note

- Make sure the sealing ring is properly assembled around the inside of the top lid.
- Make sure the detachable inner lid is properly installed, for details, please refer to Chapter “Cleaning and Maintenance”.
- 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.
- The All-in-One cooker uses dual pulse technology, it has high pressure stage and micro pressure stage. 加熱, 起壓, 高壓 and 微壓 are the four stages of pressure cooking.

Pressure cooking

Note

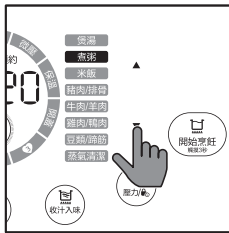
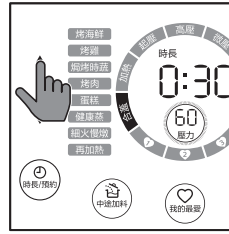
- The pressure shown on the illustrations in this chapter is for reference only, the actual pressure for cooking is based on the value displayed on the screen.

煲湯, 煮粥, 米飯, 豬肉/排骨, 牛肉/羊肉, 健康蒸 (pressure unadjustable), 雞肉/鴨肉 and 豆類/蹄筋 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 ▲/▼ on the right to choose one of the pressure cooking functions (if you want to choose '健康蒸', tap ▲/▼ on the left).

↳ The chosen cooking function lights up, the default pressure keeping time and pressure are displayed on the screen.



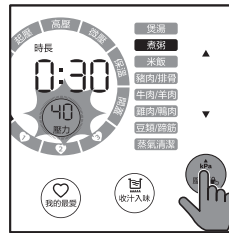
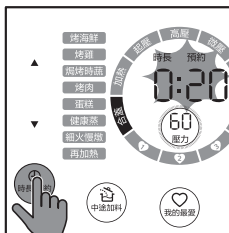
- 3 To set a different pressure keeping time, tap 時長/預約, Cooking time lights up.

↳ The pressure keeping time blinks.
 ↳ The ▲/▼ on the left is on.

Tip

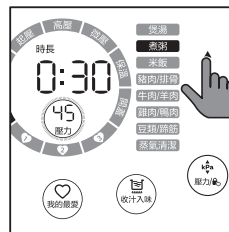
- Tap and hold ▲/▼ to fast forward or fast backward time.
- The cooking time is not adjustable for 米飯.

- 5 To set a different cooking pressure, tap 壓力 button.
 ↳ The pressure blinks on the screen.
 ↳ The ▲/▼ on the right is on.



- 4 Tap ▲/▼ on the left to set the cooking time. For the cooking time adjustable range, refer to Chapter 'Functions Overview'.

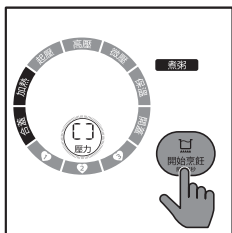
- 6 Tap ▲/▼ to choose the pressure you need.



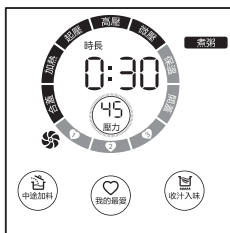
Note

- Only the pressure level for the following functions are adjustable: 煲湯, 煮粥, 豬肉/排骨, 牛肉/羊肉, 雞肉/鴨肉 and 豆類/蹄筋.
- The pressure level for 健康蒸 function is not adjustable.

- 7 Tap and hold 開始烹飪 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 for three times, and then starts to release pressure.
- ↳ The 洩壓 (Pressure Release) indicator on the status ring is on.



- 10 The All-in-One cooker automatically switches to keep warm mode after pressure is released completely.
- ↳ The 保溫 (Keep Warm) indicator on the status ring is on.

Note

- After the cooking process is finished, unplug the All-in-One cooker from the electrical outlet.
- If canceling the cooking process in the pressure up stage, the pressure release indicator lights up, the All-in-One cooker beeps and then starts to release pressure. You can open the lid after the pressure is released sufficiently.

Waterless cooking

Note

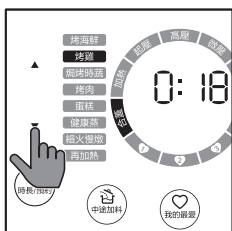
- The pressure is not adjustable for waterless cooking functions.

You can cook foods without adding water into the inner pot when using waterless cooking functions. However, if the ingredients contain more water inside, there may still have pressure. Wait until the countdown starts, then you can open the lid.

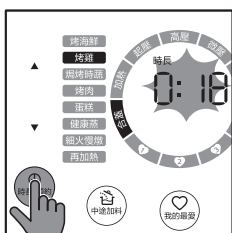
烤海鮮, 烤雞, 焗烤時蔬, 蛋糕 and 烤肉 are waterless cooking functions.

- 1 Follow the steps in "Preparations before cooking".

- 2 Tap ▲/▼ on the left to choose a function you need.
- ↳ The chosen cooking function lights up, the default cooking time is displayed on the screen.



- 3 To set a different pressure keeping time, tap 時長/預約, 時長 lights up.
- ↳ The cooking time blinks.



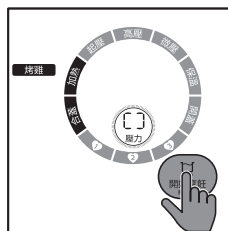
- 4 Tap ▲/▼ on the left to set the cooking time. For the cooking time adjustable range, refer to Chapter 'Functions Overview'.



Tip

- Tap ▲/▼ to adjust time by one minute. Tap and hold ▲/▼ to fast forward or fast backward time.

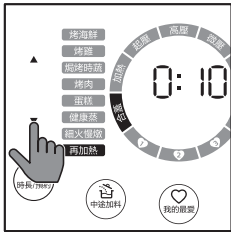
- 5 Tap and hold 開始烹飪 for 3 seconds, the All-in-One cooker starts working in the selected mode.



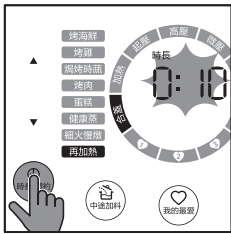
- 6 The All-in-One cooker reaches the preset temperature, the countdown starts. Put the ingredients into the inner pot.
- 7 DO lock the lid if you want to close it. If the ingredients has more moisture, the All-in-One cooker will release pressure automatically. You can open the lid after the pressure is released sufficiently.
- 8 When the cooking process is finished, the All-in-One cooker automatically switches to keep warm mode.
- ↳ The 保溫 indicator on the status ring is on.

Reheat

- 1 Follow the steps in “Preparations before cooking”.
- 2 Loosen the food and evenly distribute it in the inner pot.
- 3 Pour some water onto the food to prevent it from becoming too dry. The quantity of the water depends on the amount of food.
- 4 Tap 再加熱.



- 5 To set a different reheating time, Tap 時長/預約, 時長 lights up.
 - ↳ The reheat cooking time blinks.



Note

- The pressure shown on the illustrations in this chapter is for reference only, the actual pressure for cooking is based on the value displayed on the screen.
- Close and lock the lid when using the reheat function.

- 6 Tap ▲/▼ to set the time. For the cooking time adjustable range, refer to Chapter ‘Functions Overview’.

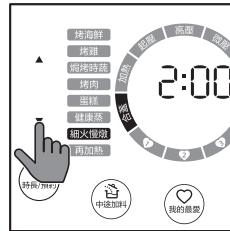
Tip

- Tap ▲/▼ to adjust time by one minute. Tap and hold ▲/▼ to fast forward or fast backward time.

- 7 Tap and hold 開始烹飪 for 3 seconds, the All-in-One cooker starts working in the selected mode.
- 8 When the reheat process is finished, the All-in-One cooker automatically switches to keep warm mode.

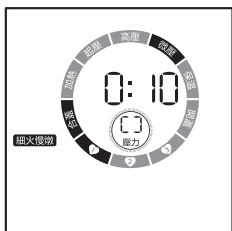
Slow cook

- 1 Put the ingredients into the inner pot, and close the lid.
- 2 Tap ▲/▼ on the left to choose 細火慢燉 function.



- 3 Tap and hold 開始烹飪 for 3 seconds, the All-in-One cooker starts working in the selected mode.
- 4 When the temperature of the inner pot reaches 90 °C, the screen starts to count down.

- 5 When the cooking time has 10 minute left, the 加熱 indicator is off, 微壓 indicator lights up. The All-in-One cooker release a little steam to decrease the pressure.



- 6 After 10 minutes, when the pressure is fully released, the All-in-One cooker automatically switches to keep warm mode.

Note

- When using the slow cook function, you can open the lid and stir the ingredients, DO close and lock the lid after that. If the lid is not locked in the last 10 minutes of the cooking process, the All-in-One cooker beeps, the cooking time expands to 20 minutes automatically.

Adding ingredient

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

Note

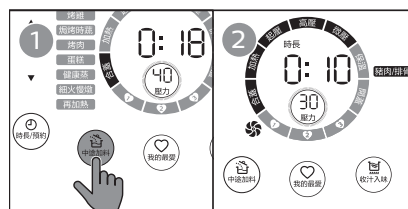
- The **Add ingredient** function is not available for the 煮粥, 煮飯, 蒸氣清潔 and 蛋糕 functions.

- 1 In standby mode, choose the function you need, and then tap 中途加料.

- Tap and hold 開始烹飪 for 3 seconds to start the cooking process. When the remaining cooking time is 8 minutes left, the current cooking process pauses, the All-in-One cooker beeps three times and starts to release pressure.

Note

- The 健康蒸 function can't add ingredient, you can tap 中途加料 in the pressure maintain stage, open the lid and add more ingredients.



- 2 If not tapping the 中途加料 in advance, you can still tap it in the pressure maintain stage to release pressure first, then add the ingredients you want.

- Tap 中途加料 in the pressure maintain stage, the current cooking process pauses, the All-in-One cooker beeps for three times, and then starts to release pressure.

- 3 When pressure is released completely, the 開蓋 indicator on status ring blinks and the All-in-One cooker beeps. You can open the top lid to add more ingredients you want.

- Turn the handle clockwise to lock the top lid.
 - ↳ The All-in-One cooker resumes to the previous cooking process.

Note

- If the top lid is not easy to close, it's because that the inner pot still has steam left. Wait for a while until the steam is released and the floater drops, you can close the top lid.

- If you don't add the ingredients in two minutes, it will resume to the previous cooking process.

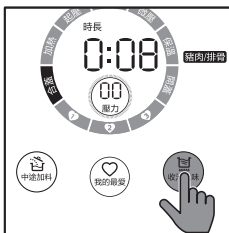
Sauce thickening

Note

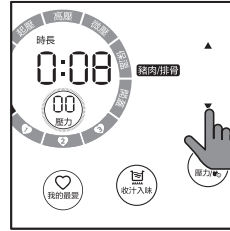
- The Sauce thickening function applies to the following functions: 豬肉/排骨, 牛肉/羊肉, 雞肉/鴨肉, 豆類/蹄筋, 煲湯, 烤海鮮, 烤雞, 焗烤時蔬 and 烤肉. You can use this function in a cooking process, keep warm mode, or standby mode.
- The default time is 8 minutes, you can set the time from 5 to 15 minutes.
- When the Sauce thickening function is working, tap Keep warm/Cancel to cancel.

Reservation mode

- In warm-keeping or standby mode, tap 收汁入味.
 - ↳ The displays shows the default cooking time.



- Tap ▲/▼ to set time, and then tap and hold 開始烹飪 for 3 seconds, the function starts immediately after the pressure is released.



Non reservation mode

- After the cooking process is finished, you can tap 收汁入味 in warm-keep mode, tap and hold 開始烹飪 for 3 seconds, the function starts immediately.

Note

- To get a better result, it's suggested to open the lid when using the sauce thickening function. If you want to close the lid, DO lock the lid, otherwise the All-in-One cooker beeps. If the lid is still not locked, the All-in-One cooker will stop heating.

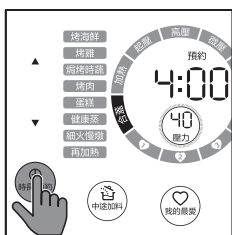
Preset time for delayed cooking

You can preset the delayed cooking time for different cooking functions. The preset timer is from 10 minutes to 24 hours.

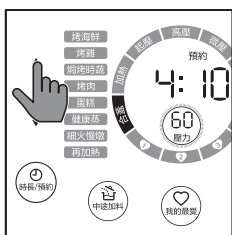
☰ Note

- The preset timer is not available only in 蛋糕 and 蒸氣清潔 function.
- You can use preset timer and sauce thickening for the following functions: 豬肉/排骨, 牛肉/羊肉, 雞肉/鴨肉, 豆類/蹄筋, 煲湯, 烤海鮮, 烤雞, 焗烤時蔬 and 烤肉.
- The pressure shown on the illustrations in this chapter is for reference only, the actual pressure for cooking is based on the value displayed on the screen.

- 1 Follow the steps of pressure cooking or waterless cooking, choose the cooking function you need.
- 2 Tap 時長/預約 twice, the 預約 indicator lights up.



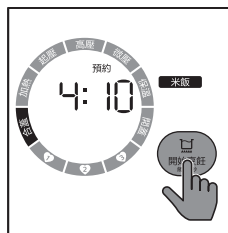
- 3 Tap ▲/▼ to set time.



✻ Tip

- Tap ▲/▼ to adjust time by 10 minutes. Tap and hold ▲/▼ to fast forward or fast backward time.

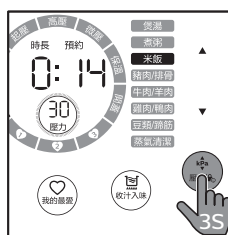
- 4 Tap 開始烹飪 for 3 seconds to confirm the preset time.
 - ↳ The screen shows the remaining time for cooking. When preset time is elapsed, the All-in-One cooker starts working in the selected cooking mode automatically.



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 壓力/🔒 to activate child lock.



- ↳ Child lock indicator lights up.
- ↳ The other buttons are not responsive.

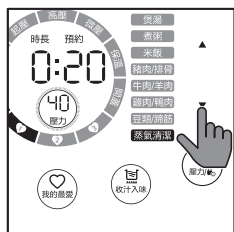
- 2 Tap and hold 壓力/🔒 for 3 seconds again to deactivate child lock.
 - ↳ Child lock indicator goes off.

Steam clean

Note

- The pressure shown on the illustrations in this chapter is for reference only, the actual pressure for cooking is based on the value displayed on the screen.

- Pour more than two cups of water into the inner pot.
- Wipe the outside and bottom of the inner pot dry with soft cloth, then put it back into the All-in-One cooker.
- Close the top lid, put the plug into the power socket.
- Tap 蒸氣清潔 function.



- Tap and hold 開始烹飪 for 3 seconds, the All-in-One cooker starts the steam clean function.
- The All-in-One cooker beeps and switches to standby mode after the cleaning process is finished.
- Wait until the All-in-One cooker cools down before cleaning (refer to Chapter 4 **Cleaning and Maintenance**).

Setting up My Favourite menu

Note

- The pressure shown on the illustrations in this chapter is for reference only, the actual pressure for cooking is based on the value displayed on the screen.

You can set any three menus as “My Favourite”. Before you make any changes to the setting, the default menus are “**1**-米飯”, “**2**-煲湯” and “**3**-煮粥”.

- In standby mode, tap 我的最愛 repeatedly, **1**, **2** and **3** lights up in sequence, tap and hold 開始烹飪 3 seconds to use 我的最愛 menu.

If you need to change the menu in 我的最愛, for instance to change 煲湯 to 豬肉/排骨, follow the steps below:

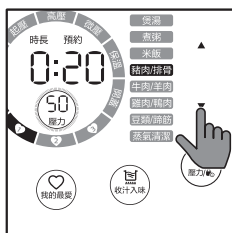
- Tap 我的最愛 repeatedly to choose **1**.
- Tap ▲/▼ on the right to choose 豬肉/排骨.



Note

- If you need to set the different cooking time, please refer to steps in each function. The revised cooking time will be stored in 我的最愛 menu.

- 3 Tap and hold 我的最愛 for 3 seconds, the 煲湯 function will be replaced by 豬肉/排骨.



- 4 Follow steps 1-3 to change My favourite menu 2 and 3.

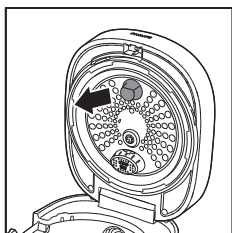
4 Cleaning and Maintenance

Note

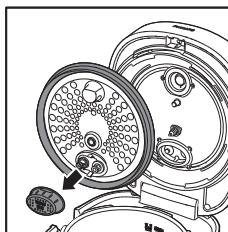
- Unplug the All-in-One cooker before starting to clean it.
- Wait until the All-in-One cooker has cooled down sufficiently before cleaning it.

Cleaning the detachable inner lid

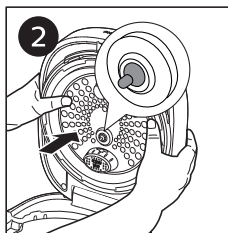
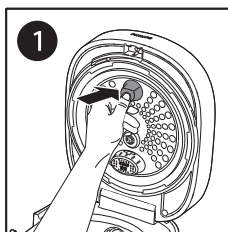
- To disassemble the detachable inner lid, hold the handle and pull it outwards to remove it from the top lid for cleaning.



- Hold the anti-block cap, pull it outwards to disassemble it for cleaning.

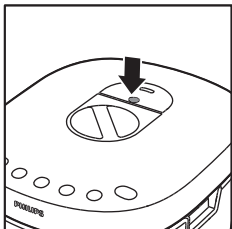


- To assemble the detachable inner lid, fully attach the handle to the top lid (1), aim the hole of the inner lid to the temperature controller, hold both sides of the inner lid with your hands and push it hard until you hear a click(2).

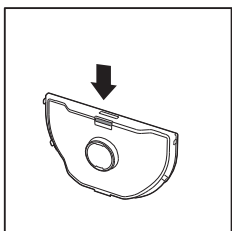


Cleaning the steam valve

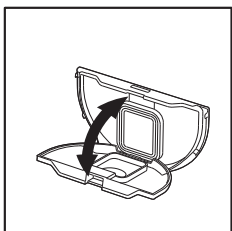
- Press the recession of the steam valve to remove it from the top lid.



- Press the hooks on the top of the steam valve to disassemble it. Soak in warm water and clean with sponge.



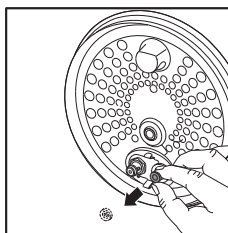
- To assemble the steam valve, fully secure the bottom hooks first, and then press the top hooks until you hear a click.



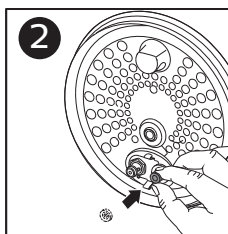
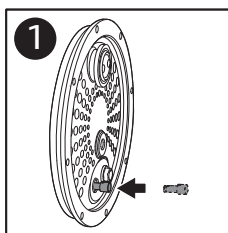
Cleaning the floating valve

Note

- If you have cooked fine or sticky foods, the floating valve may be blocked. Follow the below steps to disassemble and clean the floating valve.
- Grab the rubber ring around the floating valve with your hands, gently pull upwards to remove it from the floating valve. Clean them with water to remove food residues.



- To assemble the floating valve, aim the thinner end of the floating valve to the hole and pass it through the back of the inner lid (1), and assemble the rubber ring around the floating valve (2).



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.

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.
- Make sure to remove all the food residues around the steam valve and floating valve.

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	HD2195
Rated power output	1250 W
Rated capacity	5.0 L
Diameter of inner pot	22 cm
Dimension (WxHxD)	355mmx 285mmx 260mm
Net weight	8.3 kg

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 handle is in  position. Turn it counter clockwise 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.
The food is not cooked.	<ul style="list-style-type: none">• 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.• Incorrect function or time was selected, increase cooking time or change cooking method.
Air or steam leaks from under the lid.	<ul style="list-style-type: none">• The sealing ring is not well assembled. Make sure the sealing ring 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.
Air or steam leaks from the floating valve.	<ul style="list-style-type: none">• There is food residue on the floating valve. Clean the floating valve.• There is food residue in the pressure regulator. Clean the pressure regulator.
E5 displays on the screen.	<ul style="list-style-type: none">• The voltage in your home is too high. Wait until the voltage is stable or check the voltage before use the All-in-One cooker.
E5 displays on the screen.	<ul style="list-style-type: none">• The voltage in your home is too low. Wait until the voltage is stable or check the voltage before use the All-in-One cooker.

Problem	Solution
E14 displays on the screen.	<ul style="list-style-type: none">• The temperature in the inner pot is high or the All-in-One cooker is in dry burning. Wait until the temperature drops, or check if the inner pot is lack of water.
E18 displays on the screen.	<ul style="list-style-type: none">• The floating valve is stuck to the inner lid, cannot fall off. Clean the food residues before use.
E1, E2, E4, E7, E8, E9, E10, E11, E12, E13, E15, E16, E17, E19 or E20 displays on the screen.	<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.



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