



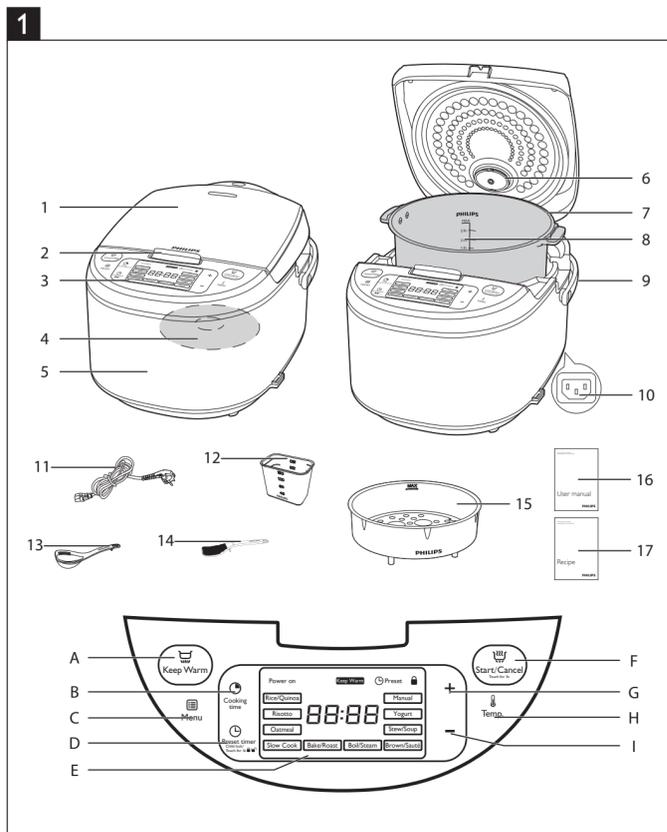
Multicooker User Manual

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17. Do not place cooking utensils inside the pot while cooking, keeping warm or reheating.
18. Always attach plug to appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "cancel", then remove plug from wall outlet.
19. Make sure the heating element, temperature sensor and the outside of the inner pot are clean and dry before putting plug in power outlet.
20. Make sure your hands are dry before plugging the appliance into an outlet or pressing any of the buttons on the control panel.
21. Do not use this appliance for other than intended use.
22. Use extreme caution when removing the inner pot and/or disposing of hot grease or liquids. The inner pot and steamer may be hot and heavy during and after the cooking process.
23. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
24. Use only on properly grounded outlet.
25. A short power-supply (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
26. Extension cords may be used if care is exercised in their use. If an extension cord is used: The marked electrical rating of the cord must be as great as the rating of the appliance. The longer cord should be arranged so that it will not drape over the edge of the counter or table top where it could be pulled by children or tripped over unintentionally. If the appliance is of grounded type, the extension cord should be a grounded-type 3-wire cord.
27. CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only. Risk of electric shock, cook only in removable inner pot.
28. Do not place any of the following materials in the appliance: paper, cardboard, plastic and the like.
29. This appliance is not intended to be operated by means of an external timer or a separate remote control system.
30. Use on a flat stable, heat-resistant surface away from water or any heat source.
31. This appliance operates at high temperatures which may cause burns. Do not touch hot surfaces, parts or inside of appliance while operating. Allow appliance to cool down completely before moving, handling or cleaning.
32. During cooking, hot steam is released through the steam vent openings or when you open the lid. Keep hands and face away

from steam and air outlet openings. Do not insert any object or substances into the steam vent.

33. Never use the multicooker without the inner pot in place. Always put the inner pot in the multicooker before you put the plug in the power outlet and switch it on. Do not use the inner pot if it is warped or deformed in any way.
34. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
35. This appliance is for household use only.

SAVE THESE INSTRUCTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Introduction

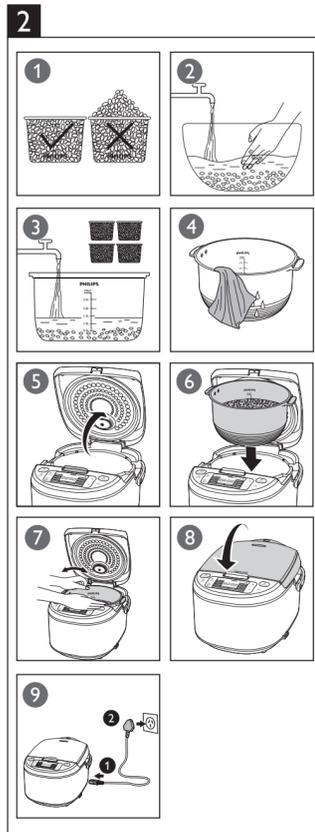
Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

The Philips Multicooker is about to become your own personal chef and will cook many tasty dishes very simply.

Refer to the Recipe Book for recipes, cooking temperatures, times and tips.

General product description (Fig. 1)

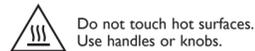
- 1 Detachable top lid
- 2 Lid release button
- 3 Control panel
 - A Keep Warm button
 - B Cooking time button
 - C Menu button
 - D Preset timer and child lock button
 - E Display screen
 - F Start/Cancel button
 - G Increase button
 - H Temperature button
 - I Decrease button
- 4 Heating element
- 5 Main unit
- 6 Detachable steam vent cap
- 7 Inner pot
- 8 Water level indications
- 9 Cooker handle
- 10 Power socket
- 11 Power cord
- 12 Measuring cup with 180mL (6 fl oz) capacity
- 13 Spoon
- 14 Rice scoop
- 15 Multi-use steam basket
- 16 User manual
- 17 Recipe Book



Note: The measuring cup included with the multicooker is not a standard U.S. 8 oz measuring cup and should not be used as such.

Using the multicooker

This product is for household use only.



Before first use

- 1 Take out all the accessories from the inner pot. Remove all packaging materials from the inner pot.
- 2 Clean the parts of the multicooker thoroughly before using the multicooker for the first time (see chapter "Cleaning").
- 3 Add a half pot full of water to the inner pot, close the lid and use the "Boil/Steam" function to keep water boiling for 5 minutes (see chapter "Boiling").
- 4 Unplug the appliance, wait until the pot has cooled down to pour out the water.

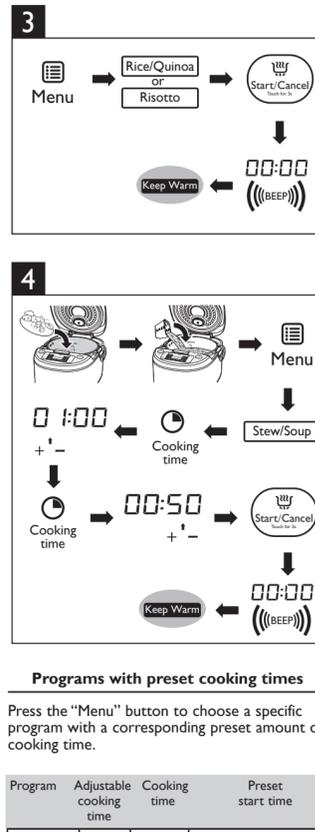
Note: Make sure all parts are completely dry before you start using the multicooker.

Keep Warm Mode and Automatic shut-off

When the selected or set cooking timing is finished, you will hear 4 beeps. The multicooker will then automatically switch to the "Keep Warm" mode which lasts for 12 hours. In the "Keep Warm" mode, the display will track the elapsed time for up to 12 hours. Then the multicooker will automatically shut off. You may also switch the multicooker off by unplugging from power outlet.

Choosing a program or setting cooking times

Each program or function except "Brown/Saute" has a preset default cooking time associated with it. You may either choose a program with a preset amount of time or set your own amount of cooking time.



Programs with preset cooking times

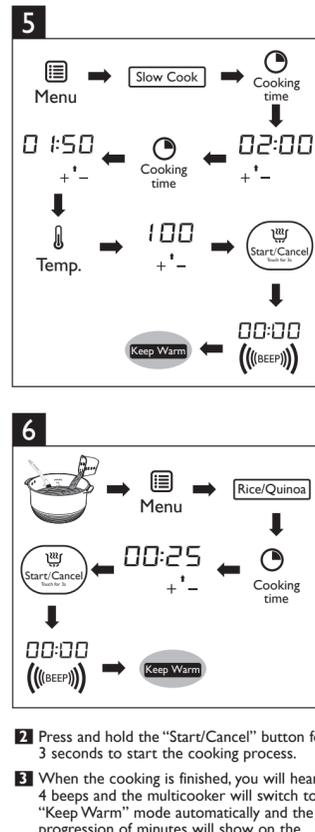
Press the "Menu" button to choose a specific program with a corresponding preset amount of cooking time.

Program	Adjustable cooking time	Cooking time	Preset start time
Rice/Quinoa	No	40 min	1 hour -24 hours
Risotto	No	30-40 min	1 hour -24 hours
Brown/Sauté	5 min to 1 hr	15 min	Open lid during cooking. Preset function cannot be used
Oatmeal	5 min to 2 hrs	10 min	1 hour -24 hours
Stew/Soup	20 min to 10 hrs	1 hr	1 hour -24 hours
Yogurt	6 hrs to 12 hrs	8 hrs	1 hour - 24 hours
Manual	5 mins to 10 hrs	2 hrs	1 hour - 24 hours
Boil/steam	5 mins to 2 hrs	45 min	1 hour - 24 hours
Keep Warm	No		
Slow cook	1 hr to 15 hrs	5 hrs	1 hour - 24 hours
Bake/Roast	20 mins to 2 hrs	45 min	1 hour - 24 hours

	Fahrenheit (approx.)	105-120-140-160-175-195-210-230-250-270-285-300-320°F
	Celsius	40-50-60-70-80-90-100-110-120-130-140-150-160°C

Set your own cooking time

- 1 To set a different cooking time, press the "Cooking time" button. The hour unit starts flashing on the display.
 - Press the increase (+) or decrease (-) button to set the hour unit.
 - After the hour unit is set, press the "Cooking time" button again, and the minute unit starts flashing on the display.
 - Press the increase (+) or decrease (-) button to set the minute unit.



Cooking rice, quinoa or risotto

Preparations before cooking (Fig. 2)

Before using the multicooker, follow below preparations:

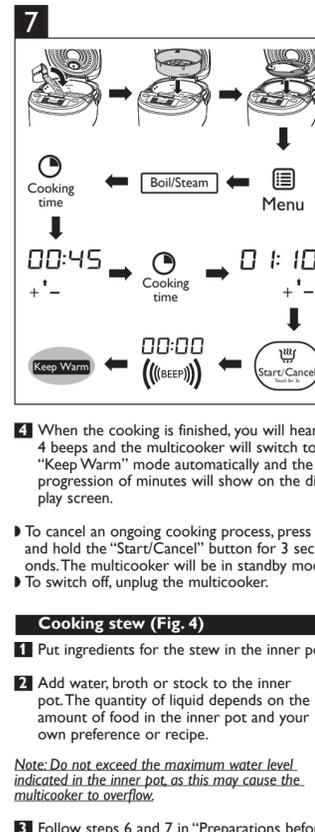
- 1 Measure the rice, quinoa or risotto using the measuring cup provided. The recommended rice/water ratio is 1:2. The quantity of the water depends on the amount of rice, quinoa or risotto or your own preference.
- 2 Wash the rice thoroughly.
- 3 Put the pre-washed rice in the inner pot. Smooth the surface.
- 4 Press the lid release button to open the lid.
- 5 Wipe the outside of the inner pot dry, then put it in the multicooker.
- 6 Close the lid of the multicooker, and put the plug in the power outlet.

Important:

- Make sure the inner pot handle fits into the recesses of the cooker body, and that the inner pot is in proper contact with the heating element.
- Make sure the outside of the inner pot is dry and clean, and there is no foreign residue on the heating element or the magnetic switch.
- Make sure the steam valve is clean and not blocked before each cooking process, and that it is properly closed during cooking.

Begin Cooking (Fig. 3)

- 1 Follow the steps 1-7 in "Preparations before cooking" section.
- 2 Press and hold the "Menu" button until the "Rice/Quinoa" or "Risotto" function is displayed on the screen along with the default cooking time.
- 3 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.



Cooking stew (Fig. 4)

- 1 Put ingredients for the stew in the inner pot.
- 2 Add water, broth or stock to the inner pot. The quantity of liquid depends on the amount of food in the inner pot and your own preference or recipe.

Note: Do not exceed the maximum water level indicated in the inner pot, as this may cause the multicooker to overflow.

- 3 Follow steps 6 and 7 in "Preparations before cooking" section.
- 4 Press the "Menu" button until the "Stew/Soup" function is displayed on the screen along with the default cooking time.

To set a different cooking time, press the "Cooking time" button and follow the directions in the "Set your own cooking time" section.

- 5 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.

When the cooking is finished you will hear 4 beeps and the multicooker will switch to "Keep Warm" mode automatically and the progression of minutes will show on the display screen.

- 6 To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.
- 7 To switch off, unplug the multicooker.

Manual mode (Fig. 5)

You may use the manual mode to cook food with more control over the cooking time and temperature.

- 1 Put the ingredients in the inner pot.
- 2 Follow steps 6 and 7 in "Preparations before cooking" section.
- 3 Press the "Menu" button until the desired cooking function is displayed on the screen.

To set a different cooking time, press the "Cooking time" button and follow the directions in the "Set your own cooking time" section.

To set a different cooking temperature, press the "Temp" button, then press the increase (+) or decrease (-) button to set the desired temperature.

The default cooking temperature is 210°F / 100°C. You can select the temperature from 105°F/40°C to 320°F/160°C.

- 4 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.

When the cooking is finished you will hear 4 beeps and the multicooker will switch to "Keep Warm" mode automatically and the progression of minutes will show on the display screen.

- 5 To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.
- 6 To switch off, unplug the multicooker.

Important:
• When cooking at a temperature higher than 272°F/130°C and for more than 1 hour, the top lid must be opened during cooking.

Reheating (Fig. 6)

- 1 Evenly distribute food in the inner pot.
- 2 If food is dry, add some water or broth to prevent it from becoming too dry or sticking. The quantity of the water or broth depends on the amount of food or your own preference.
- 3 Follow steps 6 and 7 in "Preparations before cooking" section.
- 4 Press the "Menu" button until the desired cooking function is displayed on the screen along the default cooking time.
- 5 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.
- 6 When the cooking is finished you will hear 4 beeps and the multicooker switches to "Keep Warm" mode automatically and the progression of minutes will show on the display screen.

To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.

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To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.

Steaming (Fig. 7)

- 1 Measure a few cups of water using the supplied multicooker measuring cup.
- 2 The quantity of water depends on the amount of food in the steam basket.

Do not immerse the steam basket in water.

- 2 Pour the water into the inner pot.
- 3 Put the steam basket into the inner pot.

The steam basket has a removable bottom. You may release the bottom from the steam basket and put it in the inner pot to steam food directly. Do not immerse the bottom in water.

- 4 Put the food or plate of food on top of the bottom of the steam basket.

- 5 Follow steps 6 and 7 in "Preparations before cooking".

Press the "Menu" button until the "Boil/Steam" function is displayed on the screen along with the default cooking time.

To set a different cooking time, press the "Cooking time" button and follow the directions in the "Set your own cooking time" section.

The cooking time will not start tracking until the water actually comes to a boil. Once the water starts to boil, the multicooker will then maintain the boiling temperature for 10 minutes or the selected cooking time.

- 7 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.

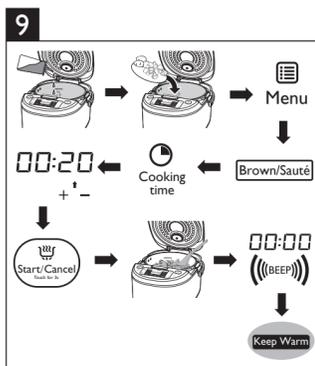
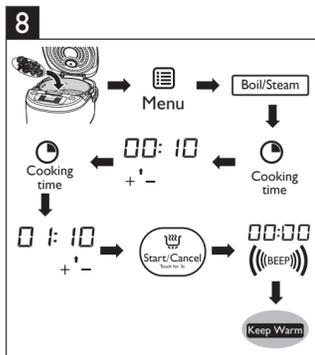
When the cooking is finished you will hear 4 beeps and the multicooker switches to "Keep Warm" mode automatically and the progression of minutes will show on the display screen.

To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.

- 8 Open the lid and carefully take out the food from the plate or steam basket.

Important:
• Keep hands and face away from steam and air outlet openings.

- Do not cook food in the inner pot and use the steam basket at the same time, otherwise the feet of the detachable bottom might be in contact with the food.
- During steaming, make sure that food in the steam basket does not exceed the MAX indication on the inside of the steam basket, otherwise the steam vent hole will be blocked, and pressure will build up inside of the appliance, causing the top lid to burst open.
- Do not put more than 2kg (4.5 lb) of food in the steam basket, as the steam basket might slip into the inner pot and the detachable bottom might fall off.



Boiling (Fig. 8)

1 Put ingredients and water into the inner pot.

Note: Do not exceed the maximum water level indicated in the inner pot, as this may cause the multicooker to overflow.

2 Follow steps 6 and 7 in "Preparations before cooking".

3 Press the "Menu" button until the "Boil/Steam" function is displayed on the screen along with the default cooking time.

4 To set a different cooking time, press the "Cooking time" button and follow the directions in the "Set your own cooking time" section.

5 The cooking time will not start tracking until the water actually comes to a boil. Once the water starts to boil, the multicooker will then maintain the boiling temperature for 10 minutes or the selected cooking time.

6 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.

7 When the cooking is finished you will hear 4 beeps and the multicooker switches to "Keep Warm" mode automatically and the progression of minutes show on the display screen.

8 To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.

Brown/Sauté (Fig. 9)

The lid must be open when cooking food at a temperature higher than 270°F/130°C or for more than 50 minutes or when brown/sautéing at a temperature higher than 210°F/100°C for more than 1 hour.

This function may be not used for deep fry, and the amount of oil may not exceed the water level of 0.5L (2 c) as indicated in the inner pot.

1 Pour some cooking oil into the inner pot.

2 Put food and ingredients into the inner pot.

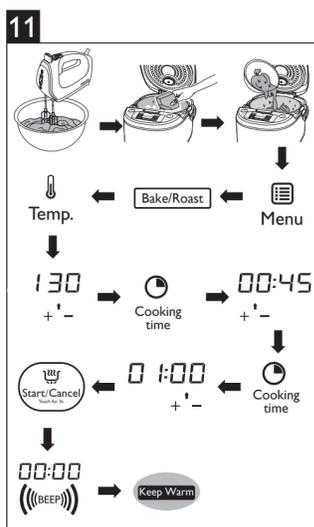
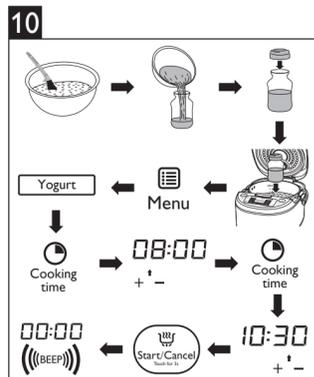
3 Follow step 6 in "Preparations before cooking".

4 Put the plug in the power outlet.

5 Press the "Menu" button until the "Brown/Sauté" function is displayed on the screen along with the default cooking time.

6 To set a different cooking time, press the "Cooking time" button and follow the directions in the "Set your own cooking time" section.

7 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.



7 During cooking, stir the food constantly with a spatula (a wooden spatula is recommended).

8 When the cooking is finished you will hear 4 beeps and the multicooker switches to "Keep Warm" mode automatically and the progression of minutes will show on the display screen.

9 To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.

Making yogurt (Fig. 10)

You can make yogurt directly in the inner pot or using glass bottles or jars.

1 Whisk the ingredients for the yogurt well and pour directly into the inner pot.

2 If you prefer using a glass container, pour mixture into a microwave safe glass container. Cover the container. Place the container into the inner pot. Pour enough water into the inner pot to be sure half of the glass container is immersed in water.

3 Follow steps 6 and 7 in "Preparations before cooking".

4 Press the "Menu" button until "Yogurt" function is displayed on the screen along with the default cooking time.

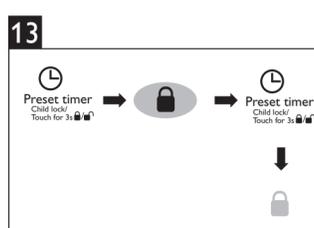
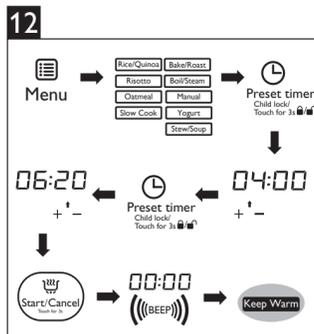
5 To set a different cooking time, press the "Cooking time" button and follow the directions in the "Set your own cooking time" section.

6 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.

7 When the cooking is finished you will hear 4 beeps and the multicooker will be in standby mode automatically.

8 To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.

9 To switch off, unplug the multicooker.



Bake/Roast (Fig. 11)

1 Put the ingredients to bake in the inner pot.

2 Follow step 6 in "Preparations before cooking".

Important:
• Keep the top lid closed when baking a cake.
• The lid must be open when baking food at a temperature higher than 270°F/130°C or for more than 50 minutes or when baking at a temperature higher than 210°F/100°C for more than 1 hour.

3 Put the plug in the power outlet.

4 Press the "Menu" button until "Bake/Roast" function is displayed on the screen along with the default cooking time.

5 To set a different cooking time, press the "Cooking time" button and follow the directions in the "Set your own cooking time" section.

6 The default baking temperature is 270°F/130°C. You can select the temperature from 105°F/40°C to 320°F/160°C.

7 To set a different cooking temperature, press the "Temp" button, then press the increase (+) or decrease (-) button to set the desired temperature.

Tip: Baking a cake at 270°F/130°C for 45 minutes usually delivers the best cooking result.

8 Press and hold the "Start/Cancel" button for 3 seconds to start the cooking process.

9 When the cooking is finished you will hear 4 beeps and the multicooker switches to "Keep Warm" mode automatically and the progression of minutes will show on the display screen.

10 To cancel an ongoing cooking process, press and hold the "Start/Cancel" button for 3 seconds. The multicooker will be in standby mode.

Preset timer for delayed cooking (Fig. 12)

You can preset the delayed cooking time in different cooking modes. The preset timer is available from 10 minutes to 24 hours.

1 The preset timer is not available in "Brown/Sauté" mode.

2 If the preset time is shorter than the cooking time, the multicooker will start the cooking process immediately.

3 Follow steps 6 and 7 in "Preparations before cooking".

4 Press the "Menu" button until the desired cooking function is displayed on the screen.

5 Press the "Preset timer" button.

6 The default preset time of the chosen function is displayed on the screen.

7 Press the increase (+) or decrease (-) button to set the preset time.

5 Press and hold the "Start/Cancel" button for 3 seconds to confirm the preset timer.

6 After the preset time is set, you can press and hold the "Start/Cancel" button for 3 seconds to deactivate the preset function.

7 The cooking will be finished when the preset time has elapsed. You will hear 4 beeps and the multicooker switches to keep warm or standby mode automatically.

8 To switch off, unplug the multicooker.

Setting up child lock (Fig. 13)

To protect your child from using the multicooker, you may set up the child lock function.

1 Press and hold the "Preset timer" button for 3 seconds to enter the child lock mode.

2 The child lock icon appears on the display screen.

3 To unlock, press and hold the "Preset timer" button for 3 seconds again.

4 The child lock icon disappears from the display screen.

"Keep Warm" and "standby" mode

The multicooker provides you with easy control over the "Keep Warm" function.

1 After you have selected the cooking function, if you press and hold the "Start/Cancel" button for 3 seconds directly, the "Keep Warm" indicator will light up. After the cooking is finished the multicooker will switch to keep warm mode directly.

2 After you have selected the cooking function, if you press the "Keep Warm" button before pressing the "Start/Cancel" button, the "keep warm" indicator will be off. After the cooking is finished the multicooker will be in "standby" mode. If the display shows "ECO", it means the appliance is in standby mode.

3 To switch off, unplug the multicooker.

Note:

• Except for the yogurt-making function, all cooking functions will allow the product to go into the "Keep Warm" mode.

• In "standby" mode, you can press the "Keep Warm" button to enter the "Keep Warm" mode.

• In "Keep Warm" mode, you can press the "Keep Warm" button to enter the "standby" mode.

Cleaning and Maintenance

Unplug the multicooker and wait until the multicooker has cooled down sufficiently before cleaning it.

Interior

To clean the inside of the outer lid and the main body:

1 Wipe with a damp cloth.

2 Make sure to remove all the food residues stuck to the multicooker.

Heating element:

1 Wipe with a damp cloth.

2 Remove food residues with a damp cloth or toothpick.

Exterior of the main body:

1 Wipe with a cloth dampened with warm, soapy water.

2 Only use a soft, dry cloth to wipe the control panel.

3 Make sure to remove all the food residues around the control panel.

Accessories

1 Soak the rice scoop, spoon, inner pot, steam basket, and steam vent cap in hot soapy water and clean with a soft cloth or sponge.

2 All accessories are also dishwasher safe.

This appliance has no other user-serviceable parts. For assistance in the U.S. or Canada only, call 1-866-309-8817.

Environment

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

Specifications

Model Number: HD3095
Rated power output: 860W
Rated capacity: 4.0L / 4 qt

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

Troubleshooting

This chapter summarizes the most common problems you might encounter with the appliance. If you are unable to solve the problem with the information below, visit www.philips.com/support or in the U.S. or Canada only, call 1-866-309-8817 for assistance.

Problem Solution

Problem: The light on the button does not go on.
Solution: There is a connection problem. Check if the power cord is connected to the cooker properly and if the plug is inserted firmly into the power outlet.

Problem: The light is defective. In the U.S. or Canada only, call 1-866-309-8817 for assistance.

Problem: The display does not function.
Solution: The multicooker is not connected to the power supply. If there is no power supply, the power failure backup function does not work and the display does not function. Check if the power cord is connected to cooker properly, if the plug is inserted firmly into power outlet and outlet is operational.

Problem: The display screen has a malfunction. In the U.S. or Canada only, call 1-866-309-8817 for assistance.

Problem: The food is not cooked.
Solution: You did not press and hold the "Start/Cancel" button for 3 seconds before cooking. Make sure there is no foreign residue on the heating element and the outside of the inner pot before switching the multicooker on.

Problem: The inner pot is not in proper contact with the heating element. Make sure that the inner pot handle fits into the recesses of the cooker body.

Problem: The heating element is damaged, or the inner pot is deformed. In the U.S. or Canada only, call 1-866-309-8817 for assistance.

Problem: The cooker does not switch to "Keep Warm" mode automatically.
Solution: You have pressed the "Keep Warm" button before pressing the "Start/Cancel" button. See chapter "Keep Warm" mode.

Problem: The temperature control is defective. In the U.S. or Canada only, call 1-866-309-8817 for assistance.

Problem: The rice is scorched.
Solution: You have not rinsed the rice properly. Rinse the rice until the water runs clear.

Problem: Water spills out of the multicooker during cooking.
Solution: Make sure the water does not exceed the maximum water level indicated in the inner pot, as this may cause the appliance to overflow during cooking.

Problem: The cake result is too hard.
Solution: Whisk the cake mixture well and follow the instructions in the user manual.

Problem: I cannot get to the desired cooking function.
Solution: Press the "Menu" button repeatedly to select the desired function as shown by the display screen.

Problem: Rice smells bad after cooking.
Solution: Clean the inner pot with some dishwashing detergent and warm water.

Problem: After cooking, make sure the steam vent cap, top lid and inner pot are cleaned thoroughly.

Problem: Error message (E1, E2, E3, or E4) appears on the display.
Solution: There is a malfunction in your multicooker. In the U.S. or Canada only, call 1-866-309-8817 for assistance.

Warranty and service

If you need information, support, or if you have a problem, please visit www.philips.com/support or in the U.S. or Canada only, call 1-866-309-8817 for assistance.

One Year Limited Warranty
Philips warrants that this product shall be free from defects in material, workmanship and assembly, under normal use, in accordance with the specifications and warnings, for a period of one year from the date of purchase. This warranty extends only to the original purchaser of the product, and is not transferable. To exercise your rights under this warranty, you must provide proof of purchase in the form of an original sales receipt that shows the product name and the date of purchase. For customer support or to obtain warranty service, please visit our website www.philips.com/support. THERE ARE NO OTHER EXPRESS OR IMPLIED WARRANTIES. Philips' liability is limited to repair or, at its sole option, replacement of the product. Incidental, special and consequential damages are disclaimed where permitted by law. This warranty gives you specific legal rights. You may also have other rights that vary from state to state, province to province or country to country.

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