Register your product and get support at www.philips.com/welcome

HD4938



User manual

PHILIPS



All registered and unregistered trademarks are property of their respective owners.
© 2012 Koninklijke Philips Electronics N.V.
All rights reserved.

HD4938_UM_India_V1.0_1008

Your induction 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.

2 Important

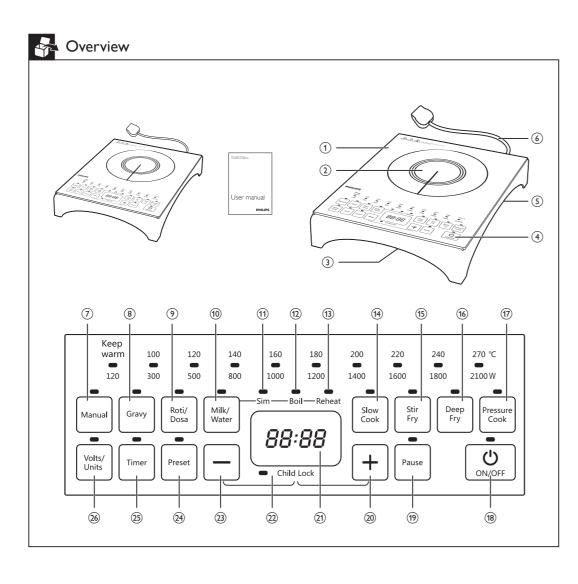
Read this user manual carefully before you use the appliance and save it for future reference.

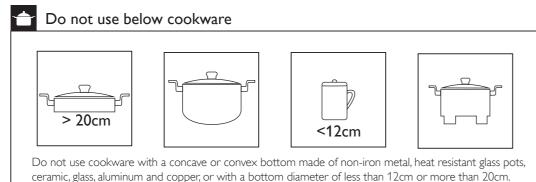
Danger

 Never immerse the appliance in water or rinse it under the tap.

Warning

• WARNING: If the surface of the cooking plate is cracked, switch off the appliance and do not use it anymore to prevent the





risk of electric shock, short circuiting or fire.

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket.
 Always make sure the plug is inserted firmly into the socket.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance is intended for household use only. If the appliance is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the guarantee

becomes invalid and Philips refuses any liability for damage caused.

Use cookware with a flat bottom made of iron or magnetic stainless steel, and with a

bottom diameter of 12-20cm.

Use below cookware

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

 Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Unplug the appliance 3 minutes after the

cooking is finished and let it cool down.

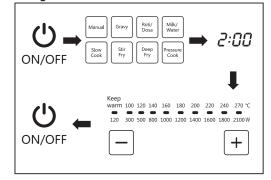
Preparing for use

Cleaning

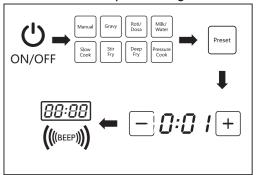
• Children should be supervised to ensure that they do not play with the appliance.

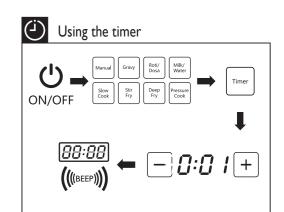
Keep the appliance and its cord out of reach of children less than 8 years.
 Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.

Using the induction cooker



Preset time for delayed cooking





- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The temperature of accessible surfaces may be high when the appliance operates.
- Make sure the cooking plate is clean and dry before you switch on the appliance.
- Do not cover the air outlets while the induction cooker is operating.





- Do not plug in the appliance or operate the control panel with wet hands.
- Do not touch the cooking plate after cooking, as it retains heat from the cookware.
- · Metallic objects such as knives, forks, spoons and lids should not be placed on the induction cooker since they can get got.
- Do not insert external objects such as iron wires and bolts into the appliance.
- Do not cover any part of the cooking plate with aluminum to prevent the risk of electric shock, short circuiting or fire.

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 induction cooker to high temperatures, hot gas, steam or damp heat. Do not place the induction cooker on or near an operating or still hot stove or cooker.
- Always switch off the appliance before you unplug it.
- · Always unplug the appliance and let it cool down before you clean it.
- · This appliance is intended for household use only. If the appliance is used improperly or for professional or semiprofessional purposes or if it is not used according

- to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- Place the induction cooker on a stable, horizontal and level surface and make sure there is at least 10cm free space around it to prevent overheating.
- · Do not use the induction cooker on a gas cooker or metal plate.
- For better ventilation, do not block the air inlet and outlets while the appliance is operating, e.g. do not operate the appliance on a plastic tablecloth.
- · Do not place anything between the cookware and the cooking plate.
- · Do not put heavy objects on the induction cooker.
- Beware of hot steam that comes out of the cookware during cooking or when you remove the lid.
- · Do not lift and move the induction cooker while it is operating.
- Never put empty cookware on the switchedon induction cooker, as this could cause the cookware to become distorted or the heating coil to become damaged.
- · Do not store flammable materials and liquids near or on the induction cooker.
- Avoid hard contact between the cookware or other objects and the cooking plate.
- · Always place the cookware on the cooking zone during cooking.
- · Always use cookware with a bottom diameter from

12cm to 20cm during cooking.

Automatic shut-off

The appliance is equipped with automatic shut-off, It switches off

- automatically in the following situations:

 If cookware with a bottom diameter less than 6cm, or small objects like knives, forks, or spoons are placed on the plate
- If the voltage is lower than 120±5V or higher than 280±5V.
- If no cookware is put on the cooking zone when the induction cooker is working for 1 minute
- If the induction cooker has been idle for 3 hours.
- If the temperature of the central plate is higher than 300°C, or if the internal temperature of the induction cooker is too high.

Electromagnetic fields (EMF)

This Philips appliance 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.

What's in the box

1	Cooking plate	4	Control panel
2	Cooking zone	(5)	Air outlets
3	Air inlet	6	Power cord

Controls overview

Overview

7	Manual mode	17)	Pressure Cook mode
8	Gravy mode	18)	ON/OFF button
9	Roti/Dosa mode	19	Pause button
10	Milk/Water mode	20	Increase button
11)	Sim indicator	21)	Screen
12)	Boil indicator	22	Child Lock indicator
13)	Reheat indicator	23	Decrease button
14)	Slow Cook mode	24)	Preset button
15)	Stir Fry mode	25)	Timer button
16)	Deep Fry mode	26)	Volts/Units button

Before first use

Remove all packaging materials from the induction cooker.

Preparing for use

- Place the appliance on a dry, stable and level surface.
- 2 Make sure there is at least 10cm free space around the appliance 3 Always place the cookware on the cooking zone during cooking.
- 4 Make sure you use cookware of the correct types and sizes (see

Choosing the proper cookware

Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom
Size	Cookware with a bottom diameter of 12-20cm
Weight	Cookware with a weight up to 8kg (including contents)

DO HOL USC	To flot use cookware described as below.		
Material	Cookware with a bottom made of non-iron metal, heat resistant glass pots, ceramic, glass, aluminum or copper:		
Shape	Cookware with a concave or convex bottom		
Size	Cookware with a bottom diameter of less than 12cm or more than 20cm		
Weight	Cookware with a weight over 8kg (including contents)		

Using the induction cooker

There are eight preset cooking modes: Manual, Roti/Dosa, Gravy, Slow Cook, Stir Fry, Pressure Cook, Deep Fry and Milk/Water

- 1 Follow the steps in "Preparing for use".
 2 Press the ON/OFF button (), the On/Off indicator lights up.
- Press the desired cooking mode button. The corresponding indicator lights up and the induction cooker starts working in the
- 4 When the cooking is finished, press the ON/OFF button ($^{\circ}$) to switch off the appliance.
- 5 Unplug the induction cooker after the fan stops working.



- During cooking, you can change the power level by pressing the Increas (+) or Decrease () button (not applicable in Slow Cook and
- The time taken for cooking on your induction cooker may be less than
- the time taken on a gas stove. Make sure you keep all the ingredients you need ready before you start cooking.

 Press the "Pause" button to stop the cooking process at any time. Press the "Pause" button again to resume cooking.
- Press the "Volts/Units" button once to show the current voltage. Press it again to show the accumulated power consumption

Getting to know the cooking modes

Refer to below table for more details of different cooking modes.

Cooking mode	Default cooking time (minute)	Cooking temperature range	Adjustable cooking time range (minute)
Manual	120	Keep warm - 270°C	1-180
Roti/Dosa	60	Keep warm - 160°C	1-180
Gravy	45	Keep warm - 160°C	1-180
Slow Cook	180	120°C	1-180
Stir Fry	60	120 - 180°C	1-180
Pressure Cook	30	Keep warm - 200°C	1-45
Deep Fry	60	Keep warm - 270°C	1-180
Milk/Water Sim	45	Keep warm - 140°C	1-60
Boil	45	Keep warm - 160°C	1-60
Reheat	30	Keep warm	1-60
Cooking mode	Lleage		

Reheat	30	Keep warm	1-60			
Cooking mode	Usage					
Manual	This setting can be used for all types of cooking especially if you want to control the time and temperature setting yourself. Press the manual button and use the (+) or (-) button to increase or decrease the cooking temperature.					
Roti/Dosa	a flat indu gets over temperat	This setting can be used to cook food on a flat induction type tawa. In case the tawa gets overheated or is less heated, the cooking temperature can be adjusted using the ($\stackrel{ullet}{\bullet}$) or ($\stackrel{ullet}{-}$) button.				
Gravy	This setting can be used to make a gravy dish from the beginning to the end. The induction cooker provides moderate heating for 5 minutes. You can prepare the Tadka during that time. Then the induction cooker switches to a higher power level to roast vegetables, meat, and other ingredients for 13 minutes. After that it automatically switches to a lower powe level for another 27 minutes. You may also switch to the manual mode for better temperature control when making gravies.					
Slow Cook		ng is ideal for cooki ure for a long time.				
Stir Fry	are conting to	ng can be used to convously stirred like (emperature can be (—) button.	dry vegetables.The			
Pressure Cook	on induct cooking of than pres	ng can be used for price on the cooking on the	ookers. Pressure ker may be faster e gas stove. If you			

Pressure	e Cook	This setting can be used for pressure cooking on induction type pressure cookers. Pressure cooking on an induction cooker may be faste than pressure cooking on the gas stove. If you do not remove the pressure cooker for more than 30 minutes, the induction cooker will switch off automatically.	
Deep Fry		This setting can be used for many kinds of cooking, especially if you want to fry some food. The cooking temperature can be adjusted using the (+) or (-) button.	
	Sim	This setting can be used to cook food at boiling point.	
Milk/ Water	Boil	This setting can be used to boil water or milk at boiling point.	
	Reheat	This setting can be used to keep food warm by indirect heating.	

Using the timer

You can use the Timer button to decide how much time you want the appliance to work at different cooking modes

1 Follow the steps in "Preparing for use".

- 2 Press the ON/OFF ($^{\circ}$) button, the ON/OFF ($^{\circ}$) indicator
- 3 Press the desired cooking mode button, and the corresponding indicator lights up. The induction cooker starts working in the
- Press the Timer button and the timer indicator lights up.
- 5 Press the Increase (+) or Decrease () button to adjust the time by minute.
- 6 When the time has elapsed, the induction cooker turns off automatically.



- When using the timer, long press the Increase (+) or Decrease () button to adjust the time by 10 minutes.

 After you have selected the cooking time, wait for a few seconds before
- After the timer is set, you can press the Timer button again to cancel

Preset time for delayed cooking

You can use the Preset button to set the time at which you want the appliance to start cooking. The preset time can be set from 10 minutes to 24 hours in advance.

- Follow the steps in "Preparing to use".
 Press the On/Off button ('Φ'), the On/Off indicator lights up. 3 Press the desired cooking mode button. The corresponding
- indicator lights up and the induction cooker starts working in the 4 Press the Preset button, and the default preset time is displayed
- 5 Press the Increase (+) or the Decrease () button to adjust the preset time by 10 minutes.
- 6 When the preset time has elapsed, you will hear a few beeps and the induction cooker starts working automatically



- After you have selected the preset time, wait for a few seconds before
- the induction cooker automatically confirms it.

 Long press the Increase (+) or the Decrease () button to adjus the preset time by hour.
- When the induction cooker is at preset mode, you can press the Prese button again to cancel the preset time

Setting up child lock

When the induction cooker is working, press the Increase (+) and Decrease (-) button at the same time to enter Child Loc



• In Child Lock mode, only the ON/OFF ($^{\circlearrowleft}$) button is responsive. • To unlock, press the Increase ($^{\bigstar}$) and Decrease ($^{\bigstar}$) button at the

Specifications

o specificati	OHS
Models	HD4938
Voltage	220-240V/50-60Hz
Power	2100VV
Dimension	365×290×65mm
Net weight	2.62kg

Cleaning

Unplug the appliance after the fan stops working and let it cool

Clean the appliance with a damp cloth and, if necessary, with some

Maintenance

Improper use can lead to scratches on the cooking plate. To avoid discoloring and scratches, use the appliance according to the instructions in this user manual and always clean the appliance and cookware properly after use.

9 Storage

- Do not place heavy objects on the cooking plate as it is
- Do not store the appliance in a hot place, for example near a
- If you are not going to use the appliance for a longer period of time, store the appliance in a cool and dry place.

10 Environment

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



11 Guarantee and service

If you need service or information or if you have a problem, please visit the Philips website at www.philips.com or contact the Philips Consumer Care Centre in your country (you will find its phone number in the worldwide guarantee leaflet). If there is no Consume Care Centre in your country, go to your local Philips dealer.

12 Troubleshooting

If your induction cooker does not function properly or if the cooking quality is insufficient, consult the table below. If you are unable to solve the problem, contact a Philips service centre or the Consumer Care Centre in your country.

For a list of authorized Philips services centers, visit www.philips.com or contact our consumer care at 1800 102 2929 (toll free) or 1860 180 1111 (standard call rates apply)

(O) does not respond.	mains and if the plug is inserted firmly into the wall socket
The appliance beeps continuously and then stops working.	You may have put unsuitable cookware on the cooking plate or you may have removed the cookware from the cooking plate during cooking. Make sure the cookware is made of steel, iron or aluminium with stainless steel cladding base and has a base diameter larger than 12cm.
	You may have placed the cookware outside of the cooking zone.
The cookware does not heat up to the required temperature.	The bottom of the cookware may not be flat. Use cookware with a flat bottom. If the problem still exists, take the appliance to your Philips dealer or a service center authorised by Philips.
The appliance stops working suddenly.	The temperature of the cookware is too high. Let the cookware cool down for a while.
The appliance does not switch from one preset mode to another:	You need to switch off the appliance and restart with another cooking mode.
The cooking temperature of the preset modes are too high or too low.	You may switch to the Manual mode for better control of temperature. You may also adjust the cooking temperature in these modes: Manual, Roti/Dosa, Stir Fry and Pressure Cook.
When I press one of the cooking mode buttons, the light of the selected mode does not go on.	The light is defective. Take the appliance to your Philips dealer or a service centre authorised by Philips.
The cooking temperature automatically changes in some preset modes.	In Gravy mode, the cooking temperature automatically changes. Switch to Manual mode for better control over the temperature.
The fan works but the appliance has not started working.	You have to press a cooking mode button after you have pressed the ON/OFF (\circlearrowleft button. If you do not press a cooking mode button within one minute, the induction cooker will switch off and the fan continues to work for a while to cool down the appliance.
Error code E1 or E2 is displayed on the screen.	The main sensor is in open circuit or short circuit state. Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E3 or E4 is displayed on the screen.	The heat sink sensor is in open circuit or short circuit state. Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E5 or E6 is displayed on the screen.	The voltage is either too high or too low. Check if the voltage in your home is suitable for the induction cooker.
Error code E7 is displayed on the screen.	The fan has malfunction, Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E8 is displayed on the screen.	The main sensor is not working. Take the appliance to your Philips dealer or a service center authorised by Philips.
Error code E9 is displayed on the screen.	The fuse has malfunction. Take the appliance to your Philips dealer or a service center authorised by Philips.

There is a connection problem, Check if

The On/Off button

Warranty and Service

For any information or problem, contact your local Philips dealer or authorized service center. For a list of authorized Philips service centers visit: www.philips.com or contact our consumer care at 1800 102 2929 (Toll free) or 1860 180 1111 (standard call rates apply). This apparatus is covered under warranty against any defect due to defective material or workmanship for ONE YEAR from the date of purchase. Should a defec develop during the period of warranty, PHILIPS ELECTRONICS INDIA LTD, undertakes to repair the apparatus FREE OF CHARGE through the dealer from whom it has been purchased or at any of the Philips authorized Service Centers.

The warranty is not valid in case:

- Apparatus is not used according to user manual.

 Defects caused by improper or reckless use.
- Repairs done by persons other than Philips Authorized service center Modifications of any nature made in the apparatus.
- Tampered serial number.

manufacturers.

- Incomplete warranty card after purchase
- 7. Product if used for commercial purpose (i.e. other than domestic use). 8. Usage of parts not recommended by Philips or those made by other

All consumables and parts susceptible to normal wear and tear are not

Week/S.No.
Date of purchase:
Dealer's name:
Dealer's stamp:
Customer's name and address:
MILLEN