

PHILIPS

HR2355
HR2356



User manual

3

使用手冊

19



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1 Important

Safety

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



Warnings

- 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.
- Make sure that the plug is firmly inserted into the power outlet.
- Make sure that your hands are dry before you insert the plug into the power outlet.
- Never connect this appliance to a timer switch, to avoid a hazardous situation.
- Before you insert the plug into the power outlet, make sure that the appliance is assembled correctly.
- 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. Keep the appliance and its power cord out of the reach of children.
- To prevent any accidents, do not use the appliance if it is damaged for any reasons.
- Do not insert any objects into the device.
- Do not pour any liquids into the safety switch hole.



Cautions

- Before using the appliance for the first time, disassemble and wash the accessories thoroughly (see "Disassemble and cleaning before first use" section.)
- The appliance is intended for household use only.
- Do not use this appliance on an unstable or uneven surface.
- Keep the appliance and its power cord out of the reach of children.
- Do not disconnect the power cord before processing is complete. If you have to stop processing, disconnect the power cord before you perform other operations.
- To better protect the lifetime of the appliance, we recommend the continuous working time to be less than 45 minutes. You can restart using the appliance after 15 minutes.
- If you intend to use the appliance continuously, clean the shaping disc with the supplied cleaning tool each time after use. For cleaning ease, do not soak the shaping disc into the water directly.
- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- Do not immerse the main unit in water.
- Place the appliance to a dry and well ventilated place after use.
- To prevent a short circuit or an electric shock, do not pour water or any liquid into the safety switch.

EMF

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

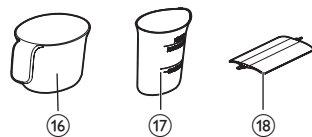
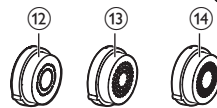
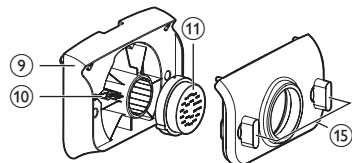
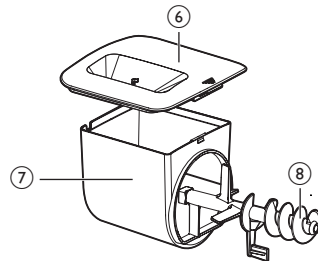
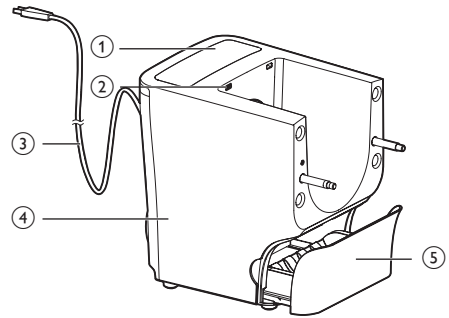
2 Your noodle maker

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.

Read this user manual carefully before you install and use the unit. Save it for future reference.

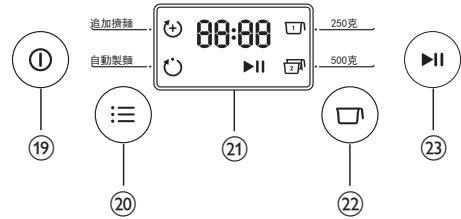
3 Overview



Noodle maker overview

①	Control panel	
②	Safety switch hole of the mixing chamber lid	
③	Power cord	
④	Main unit	
⑤	Shaping discs storage	
⑥	Mixing chamber lid	
⑦	Mixing chamber	
⑧	Mixing paddle	
⑨	Disc holder	
⑩	Disc holder safety switch	
⑪	Shaping discs	Flat thin noodle
⑫		Flat thick noodle
⑬		Round thick noodle
⑭		Round thin noodle
⑮	Front panel knob	
⑯	Flour cup	
⑰	Water cup	
⑱	Disc cleaning tool	Scrape off excessive flour while measuring flour.
		Use as a noodle cutting knife.
		Use the pointed end to remove the leftover dough from the holes of the shaping disc.

Control panel overview



⑱	Power on/off button
⑳	Programs button - select the extrusion-only program (☺) or automatic program (☺).
㉑	Control panel display
㉒	Servings button - select (-250g) or (-500g)
㉓	Start/pause button

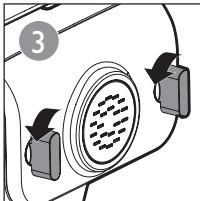
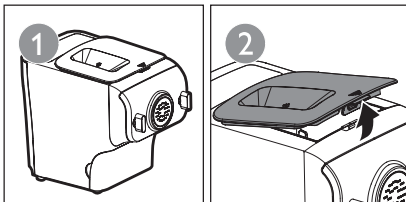
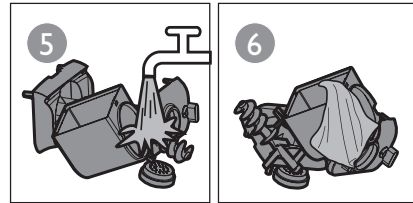
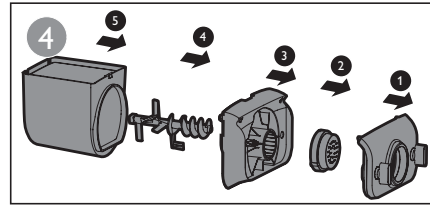
4 Disassemble and cleaning before first use

! Cautions

- Before using the noodle maker, make sure all parts and accessories are completely dry.
- Do not use water to rinse nor soak the main unit.
- Do not use a scourer or similar cleaners as these will scratch the plastic surface and affect the lifetime of the noodle maker.

☰ Notes

- Take out all the parts and accessories.
- Clean the parts and accessories before first use (see "Cleaning" section).

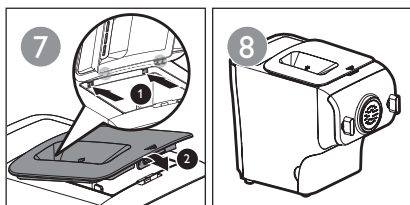
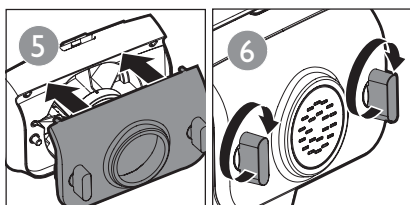
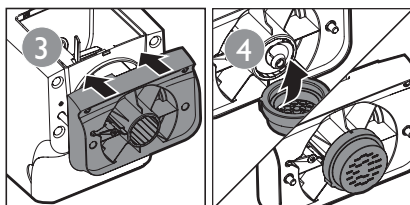
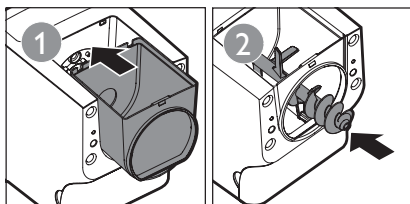


5 Assemble

Follow the assembling steps below to install the noodle maker.

! Caution

- Make sure to tighten the front panel knob during assembling.



6 Use the noodle maker

! Cautions

- Never put in excessive ingredients in the noodle maker. Otherwise, it will damage the appliance.
- Do not put in any ingredients that are 60°C or above to the noodle maker, nor place the noodle maker in surroundings with high temperature (60°C), for instance in a high temperature sterilization. This will deform the appliance.
- Follow the operating instructions completely. Put in the flour into the chamber first, then place the chamber lid onto the chamber. Start the noodle maker, and then slowly pour water along the entire length of the opening in the lid.
- Never pour in water before you place the chamber lid onto the chamber. Do not pour in any liquids into the safety switch hole.

≡ Notes

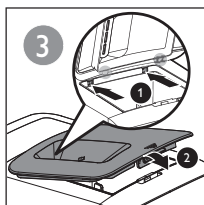
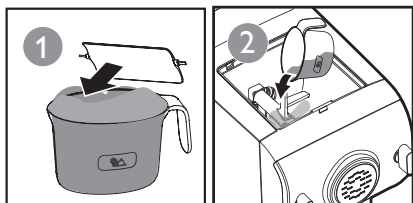
- During processing, if the chamber lid is open or loose, the noodle maker will automatically stop processing.
- Use the supplied flour cup and water cup for accurate measure of flour and water ratio. This is very important to the noodle texture.
- After processing, it is normal to find some leftover dough inside the chamber.

- 1 Measure one full cup of flour. Scrap off any excessive flour from the cup edge with the supplied cleaning tool. One full cup is equivalent to 1-2 servings (~250g).

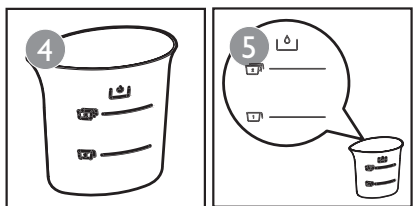
! Caution

- Do not shake nor hit the flour cup to remove excessive flour. This will affect the flour weight.

- 2 Open the chamber lid, and pour the flour into the chamber. If you want to make 3-4 servings (~500g), repeat step 1 as you will need 2 cups of flour.
- 3 Close the chamber lid.



- 4 Based on the “Flour/water proportion table” to measure the required amount of water. (Figure 4-5)



Note

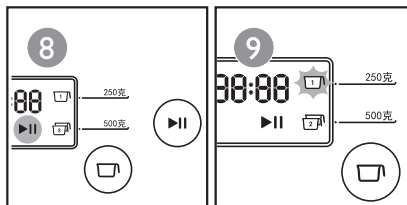
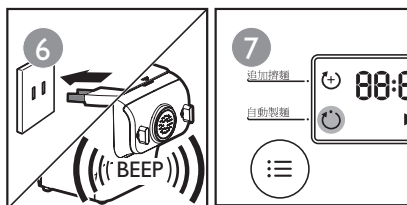
- There are 2 sets of water markings on the supplied water cup. One set is for normal noodle making, and the other set is for egg noodle and other flavors noodle making.

- 5 Connect to the power. The noodle maker will sound once (Figure 6), and all indicators will flash once.

Press the power on/off button (⏻) to start the noodle maker.

- ↳ Automatic indicator (⏻) and the start/pause indicator (▶||) will light up.

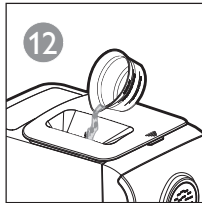
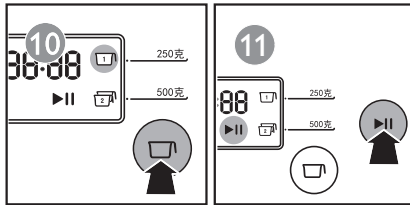
The serving indicators (1 / 2) will flash in cycle. (Figure 7-9)



! Caution

- By default, the program is set as automatic program. If this is not the case, press the programs button (☰) to re-select.

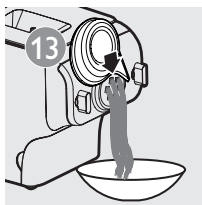
- 6 Based on the amount of flour, press the servings button (1 / 2) to select 1 or 2 for the respective servings. (Figure 10)
- 7 Press the start/pause button (▶||) to start processing. (Figure 11)
 - ↳ The processing time starts to countdown.
- 8 During processing, slowly pour in the water or other ingredients, which you measure with the supplied water cup, along the entire length of the opening in the lid. (Figure 12)



! Cautions

- During dough mixing, do not add in other ingredients after you pour in the water. Otherwise, it will affect the results of the noodle texture.
- If you notice the program is not set as the automatic program while noodle is extruding, press the start/pause button (⏮) to stop the program. Then, press the power on/off button (⏻) to disconnect the noodle maker from the power. After cleaning the shaping discs, you can restart the process by pressing the power on/off button (⏻).

9 The noodles will start extruding out after a few minutes. Place a container right under the outlet. Cut the noodles to the desired length with the supplied disc cleaning tool. (Figure 13)









≡ Notes

- After the noodle making is complete, if you notice there are some leftover doughs inside the chamber, you can press the program button (≡) to select the extrusion-only program.
- The countdown timer of the extrusion-only program is 3 minutes.
- You may find some fine noodle threads on the noodle's surface. This is normal.

! Caution

- Do not select the extrusion-only program before the dough mixing is complete. Otherwise, this will damage the noodle maker and its lifetime.

Flour/water ratio table

Flour	Normal noodle	Egg noodle	Processing time
	Water (marking)	Egg+Water mixture (marking)	
 1 cup (~250g)	 Amount of water needed for a cup of flour (~85ml)	 Amount of egg mixture needed for a cup of flour (~95ml)	10 minutes
 2 cups (~500g)	 Amount of water needed for 2 cups of flour (~170ml)	 Amount of egg mixture needed for 2 cups of flour (~190ml)	15 minutes

7 Cleaning

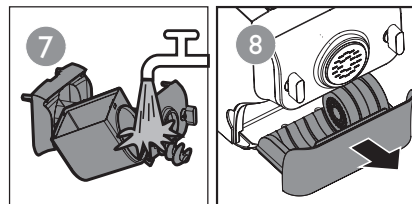
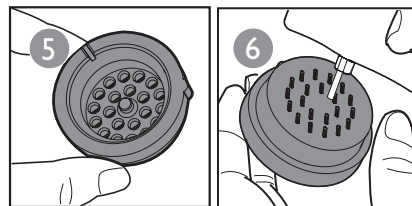
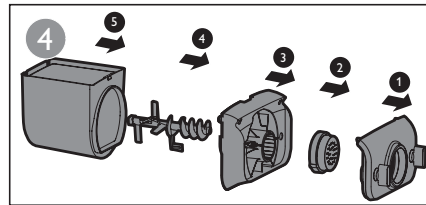
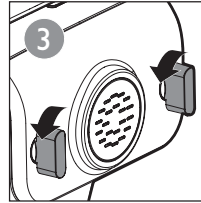
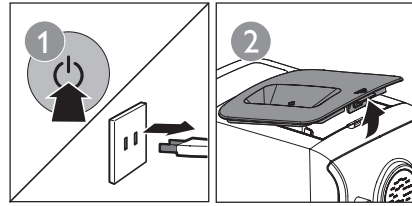
! Cautions

- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- Do not immerse the main unit in water.
- Do not use a scourer, caustic cleaners, or abrasive cleaners (for examples, gasoline, alcohol, and propanol) to clean the appliance.

* Tip

- It is easier for you to clean the chamber after the dough residues dry up.

- 1** Press the power on/off button (⏻) to turn off the noodle maker. Disconnect from the power outlet. Loosen the front panel control knob. Then, disassemble the front panel, the shaping disc, the shaping disc holder, the mixing paddle, and others in order. (Figure 1-4)
- 2** Clean the shaping disc with the supplied cleaning tool to remove the dough residues. After that, you can clean it with water. (Figure 5-6)
 - Put the shaping disc aside and allow it to completely dry up for about 20 minutes. It will be easier for you to clean later on.
- 3** Clean all parts. (Figure 7) Use a dry cloth to clean the main unit, control panel, and the exterior of the noodle maker.



* Tip

- After cleaning, make sure all parts and the shaping disc storage are dry. Assemble the noodle maker back for next use.

8 Recipes

For more recipes, you can visit Philips MyKitchen websites www.philips.com.tw/mykitchen.

Notes





- To guarantee the quality of the noodle, use gluten flour to make noodle. Follow the recommended proportion to add the ingredients.
- Seasonal changes and using ingredients from different regions may affect the flour/water ratio. You may adjust based on the recommended proportion.
- When making the egg noodle or vegetable noodle, make sure you whisk the egg mixture or vegetable juice evenly before pouring into the chamber.

Noodle making recipes

Pour the flour into the chamber first, then select the corresponding servings, and the noodle maker will start. Slowly pour the water or ingredients mixture in through the opening of the chamber lid. Place a container right under the outlet. Cut the noodle to the desired length with the supplied cleaning tool. The appliance will sound to indicate the noodle making is complete. After finished cooking in the boiling water, the noodles are ready to serve.

Tip

- The cooking time of the noodle varies depending on personal preferences, noodle shapes, and number of servings.

Recipes	Flour (g)	Ingredients
Plain noodle	1 cup of flour (~250g)	85 ml of water (use the water cup to measure the water to  .
	2 cups of flour (~500g)	170ml of water (use the water cup to measure the water to  .
Egg noodle	1 cup of flour (~250g)	A medium size egg (~45g), whisk the egg in the water cup, then pour water in to the water marking of  . Total volume is around 95ml.
	2 cups of flour (~500g)	2 medium size eggs (~90g), whisk the eggs in the water cup, then pour water in to the water marking of  . Total volume is around 190ml.

Recipes	Flour (g)	Ingredients
Spinach noodle	1 cup of flour (~250g)	Spinach juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of $\overline{17}$). Total volume is around 95ml.
	2 cups of flour (~500g)	Spinach juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of $\overline{27}$). Total volume is around 190ml.
Tomato noodle	1 cup of flour (~250g)	Tomato juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of $\overline{17}$). Total volume is around 95ml.
	2 cups of flour (~500g)	Tomato juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of $\overline{27}$). Total volume is around 190ml.
Carrot noodle	1 cup of flour (~250g)	Carrot juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of $\overline{17}$). Total volume is around 95ml.
	2 cups of flour (~500g)	Carrot juice (Use a juicer to freshly extract the juice, then use the water cup to measure it to the water marking of $\overline{27}$). Total volume is around 190ml.

Cooking recipes

Recipes	Ingredients	Cooking
Taiwanese Dan Zai Noodles	<ul style="list-style-type: none"> • 1 whole pack of fresh noodles • 1 pound pork tenderloin (minced or ground) • 6 cloves garlic (minced) • 1 medium size red onion (thinly sliced) • 500ml chicken broth (optional) • ½ stalk spring onions • Oil 	<ol style="list-style-type: none"> ① In a pot, boil water. Add noodles and simmer for half a minute. ② Remove the noodles and drain then set aside. ③ In a pan, heat oil and add red onion and garlic. Stir-fry until the garlic turns brown. ④ Add the meat and stir-fry until the meat is almost cooked. ⑤ Add the chicken broth and bring to a boil. ⑥ Add the noodles and simmer for 1 minute. ⑦ Add some salt according to your taste. ⑧ Top with spring onions when serving.

Recipes	Ingredients	Cooking
Taiwanese Beef Noodle Soup	<ul style="list-style-type: none"> • 2 pounds boneless beef shank, cut into 1-inch pieces • 5 cups water • 2 cups beef broth • 1/2 cup soy sauce • 1/3 cup cooking rice wine • 1/4 cup tomato paste • 1 piece (1 1/2 inches) fresh ginger, peeled, cut into matchstick-size strips • 2 tablespoons spicy bean paste • 1 1/2 teaspoons sugar • 1 1/2 teaspoons five spice powder • 4 green onions, thinly sliced • 1 pound Chinese broccoli • 1 package (11.2 ounces) dried Taiwanese wheat noodles 	<ol style="list-style-type: none"> ① In a 4- to 5-quart slow cooker, combine beef, water, broth, soy sauce, rice wine, tomato paste, ginger, spicy bean paste, sugar, five spice powder and half of the sliced green onions. ② Cover; cook on Low heat setting for 8 to 9 hours (or on High setting for 4 to 5 hours). ③ Separate thin Chinese broccoli stems from large stalk; discard large stalks. Cut small stems, florets and leaves into 2-inch pieces. ④ Stir chopped Chinese broccoli into beef mixture in slow cooker. Cover; cook about 10 minutes longer or until broccoli is crisp tender. ⑤ Cook and drain noodles. Rinse with cold water; drain. ⑥ Divide noodles among bowls; ladle soup mixture over the noodles. Top with remaining sliced green onions. <p>Tip: For more traditional flavor, use a tablespoon of Chinese rock sugar or yellow sugar instead of granulated sugar and let it slowly dissolve by itself in the slow cooker.</p>

Recipes	Ingredients	Cooking
Taiwanese Cold Sesame Noodles	<ul style="list-style-type: none"> • 1 lb. Chinese egg noodles, fresh or frozen • ¼ cup toasted sesame oil • 3½ tbsp. soy sauce • 2 tbsp. rice wine vinegar • 2 tbsp. sesame paste • 2 tbsp. smooth peanut butter • 1 tbsp. sugar • 2½ tsp. chili-garlic paste, such as sambal oelek • 2 tsp. toasted sesame seeds • 2 cloves garlic, finely chopped • 2 scallions, thinly sliced • 1 (1½") piece ginger, peeled and finely chopped • 1 small cucumber, peeled, seeded, and julienned • 1 carrot, peeled and julienned • Chopped roasted peanuts, to garnish 	<p>① Bring a large pot of water to a boil. Add noodles, and cook until barely tender, about 5 minutes; drain in a colander, rinse with cold water, and drain again. Transfer to a bowl and add 3 tbsp. sesame oil; toss until evenly coated and set aside.</p> <p>② In another bowl, whisk together remaining sesame oil, soy sauce, vinegar, sesame paste, peanut butter, sugar, chili-garlic paste, sesame seeds, garlic, scallions, and ginger. Pour over noodles along with cucumber and carrot, and toss until evenly combined. Transfer to a serving bowl, and garnish with peanuts.</p>

9 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 Consumer Care Center in your country.

Problem	Cause	Possible solution
The indicators do not light up.	The power plug is connected incorrectly.	Check whether the power plug is plugged correctly.
	The power button is not pressed.	Press the power on/off button (Ⓞ).
After pressing the start/pause button (⏸) the appliance sounds but it does not work.	The chamber is assembled incorrectly.	Make sure you follow the user manual to assemble all parts correctly.
	The shaping disc, or the front panel is assembled incorrectly.	
During processing, the appliance suddenly stop, and then suddenly restart again. The safety switch of the shaping disc holder is triggered.	The preferred servings is not selected.	Make sure you have selected the servings before pressing the start/pause button (⏸).
	The front panel knob is loosen.	Make sure the front panel is securely assembled.
During processing, the appliance stops working when you open the lid.	The ratio of the flour and water is incorrect.	Follow the flour/water ratio table to measure the amount of flour and water needed.
	For safety reasons, the appliance always stops working when the lid is opened during processing.	If you need to resume the previous operation, close the lid properly, and press the start/pause button.
During processing, the appliance stops. There is no alarm sound or flashes.	The noodle maker is overheat due to long continuous working time.	Disconnect from the power, and allow the noodle maker to cool down.

Problem	Cause	Possible solution
The appliance stops during processing, then the indicators are flashing quickly, and the alarm sounds.	The mixing paddle can be blocked by some foreign objects.	Disconnect from the power, clean the noodle maker, and follow the user manual again to restart the noodle making.
	The dough can be too dry.	
	The wrong program is selected.	
Too much leftover dough inside the chamber.	The flour is either exposed to moisture before use, or the dough is too wet.	Keep your flour dry during storage. Follow the user manual to restart the noodle making.
	The chamber, the mixing paddle, the shaping disc are not cleaned properly before use.	Make sure all parts are clean before use.
	The mixing paddle or the chamber is still wet.	Make sure all parts are dry before use.
	The water is not pour in the right time.	Follow the user manual to make noodle.
	The flour type is not suitable.	
	Incorrect servings was selected.	Select the extrusion-only program.
Small amount of water is leaking out from the appliance.	The method to pour water is incorrect.	Follow the user manual to make noodle.
The mixing paddle is running idle, and there is no noodle coming out.	The ratio of the flour and water is incorrect.	Disconnect from the power, clean the noodle maker, and follow the user manual again to restart the noodle making.

10 Product information

Motor power: 200W
Dimensions (L x W x H):
343mm x 215mm x 300mm
Capacity: 500g (for 1-4 servings)

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

12 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.

11 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.

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1 重要事項

安全

在使用本產品前，請先仔細閱讀本使用手冊，並保留使用手冊以供日後參考。

警告

- 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。
- 請確保插頭已穩固插到電源插座中。
- 請先確定您的雙手乾燥，再將插頭插入電源插座。
- 為了避免發生危險，本產品不可加裝定時開關。
- 將插頭插入電源插座之前，請先確認已正確組裝本產品。
- 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，請勿讓孩童把玩本產品。請勿讓孩童接觸產品與電源線。
- 為避免意外發生，如果本產品出現任何損壞，請勿繼續使用。
- 請勿將任何物體插入裝置。
- 請勿將任何液體倒入安全開關孔。

注意

- 第一次使用前，請務必拆卸本產品並徹底清潔配件 (請參閱「第一次使用前的拆卸與清潔」一節)。
- 本產品僅供家用。
- 請勿在不穩或不平的表面上使用本產品。
- 請勿讓孩童接觸產品與電源線。
- 調理程序完畢之前，請勿拔除電源線。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。
- 為維持本產品壽命，建議您不要連續使用本產品超過 45 分鐘。您可以等待 15 分鐘後重新啟動本產品。
- 如果您必須持續使用本產品，請於每次使用後以隨附的清潔工具清理麵條模頭。為方便清理，請勿將麵條模頭直接浸入水中。
- 清潔或拆卸本產品之前，請先切斷電源並拔除電源線。
- 主機不可放入水中清洗。
- 本產品使用過後，請將其放置於乾燥及通風良好處。
- 為免造成短路或觸電，請勿將水或其他液體倒入安全開關處。

EMF

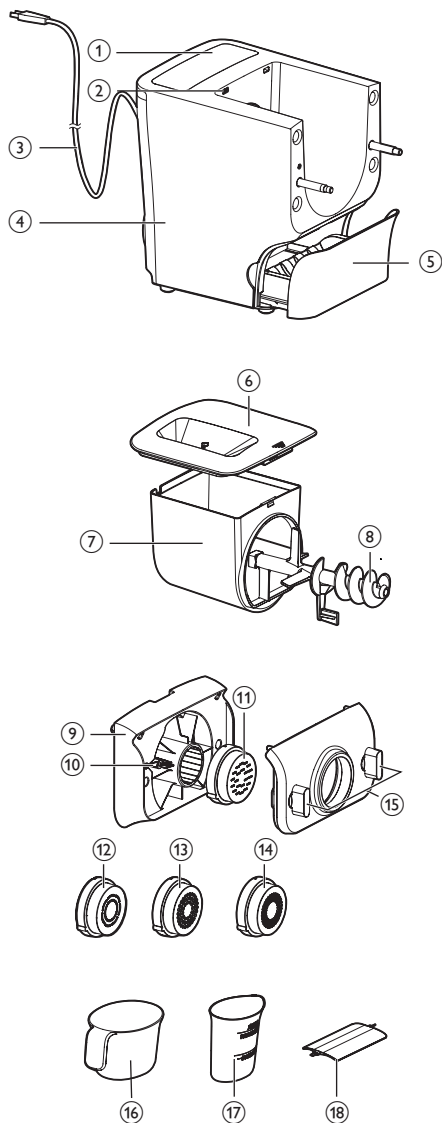
本飛利浦產品符合所有電磁波暴露的相關適用標準和法規。

2 您的愛麵機

感謝您購買本產品。歡迎來到飛利浦的世界！

請至 www.Philips.com/welcome 登錄您的產品，以獲得 Philips 提供的完整支援。在您安裝和使用本裝置前，請先詳讀本使用手冊。敬請妥善保管本手冊，以供日後參考。

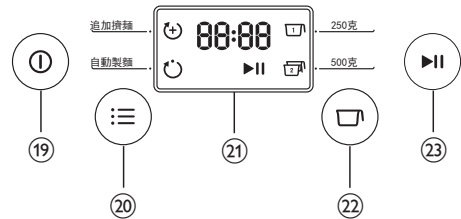
3 概覽



愛麵機概覽

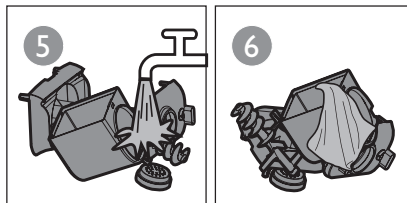
①	控制面板	
②	攪拌室上蓋安全開關孔	
③	電源線	
④	主裝置	
⑤	麵條模頭收納處	
⑥	攪拌室上蓋	
⑦	攪拌室	
⑧	攪拌棒	
⑨	模頭固定座	
⑩	模頭固定座安全開關	
⑪	麵條模頭	窄扁麵
⑫		寬扁麵
⑬		粗圓麵
⑭		細圓麵
⑮	前面板旋鈕	
⑯	麵粉杯	
⑰	水杯	
⑱	模頭清理工具	量麵粉時用於刮去多餘的麵粉。
		用於切割麵條。
		用尖頭端清除麵條模頭洞口的麵團殘渣。

控制面板概覽



⑱	電源開/關按鈕
⑳	程式設定按鈕 – 選擇追加擠麵程式 (⊕) 或自動製麵程式 (⊙)。
㉑	控制面板顯示
㉒	份量按鈕 – 選擇 (約 250 公克) 或 (約 500 公克)
㉓	開始/暫停按鈕

4 第一次使用前的拆卸與清潔

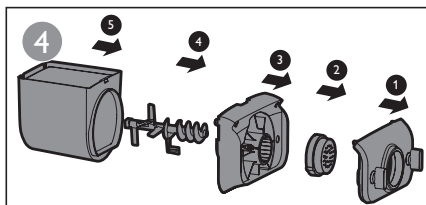
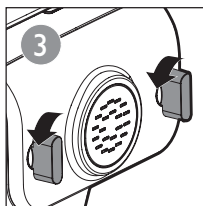
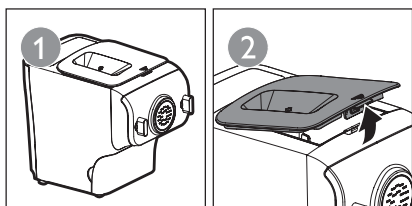


! 注意

- 使用愛麵機前，請確認所有零件與配件完全乾燥。
- 請勿以水沖洗或浸泡主裝置。
- 請勿使用鋼絲絨或類似清潔用品清理本產品，以免造成塑膠表面刮傷，影響愛麵機的壽命。

≡ 備註

- 取出所有零件與配件。
- 第一次使用前，請清理零件與配件 (請參閱「清潔」一節)。

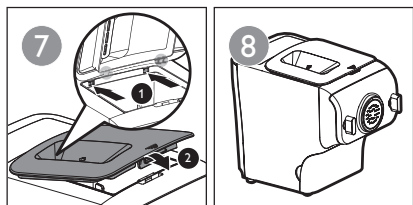
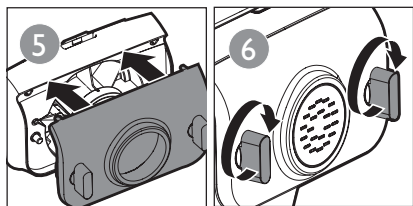
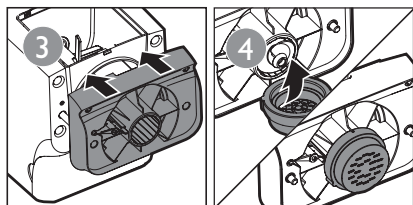
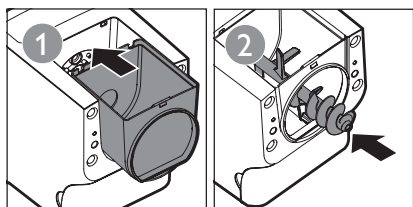


5 組裝

請依照下列組裝步驟安裝愛麵機。

！ 注意

- 組裝時請確實將前面板旋鈕轉緊。



6 使用愛麵機

！ 注意

- 請勿在愛麵機內裝入過多食材。否則，本產品可能會損壞。
- 請勿將 60° C 以上的食材放入愛麵機，或將本產品置於高溫消毒等高溫環境中 (60° C)。這會造成本產品變形。
- 請確實遵守操作指示。首先將麵粉放入攪拌室，然後蓋妥攪拌室上蓋。啟動愛麵機，沿著上蓋的開口緩緩將水倒入。
- 攪拌室上蓋未蓋妥前請勿加水。請勿將任何液體倒入安全開關孔。

≡ 備註

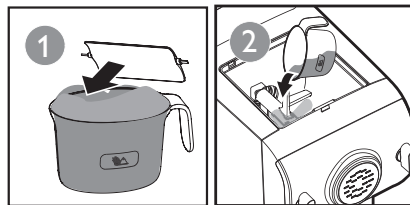
- 若攪拌室上蓋於調理過程中打開或鬆開，愛麵機會自動停止調理。
- 請使用隨附的麵粉杯與水杯以準確量取麵粉與水的比例。這對麵條口感非常重要。
- 調理完成後，攪拌室內會有少許麵團殘渣，這是正常現象。

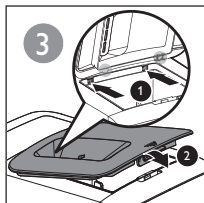
- 1 量取一整杯的麵粉。使用隨附的清理工具將多餘的麵粉由杯緣刮除。一整杯相當於 1-2 人份 (約 250 公克)。

！ 注意

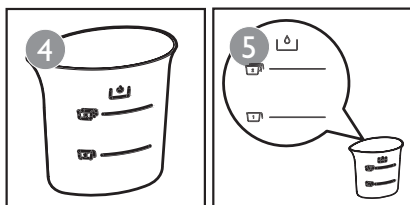
- 請勿以搖晃或敲打麵粉杯的方式去除多餘麵粉。這會影響麵粉的重量。

- 2 打開攪拌室上蓋，將麵粉倒入攪拌室。若要製作 3-4 人份 (約 500 公克)，請重複步驟 1，倒入 2 杯麵粉。
- 3 蓋上攪拌室上蓋。





4 依據「麵粉與水比例表」測量所需水量。(圖 4-5)



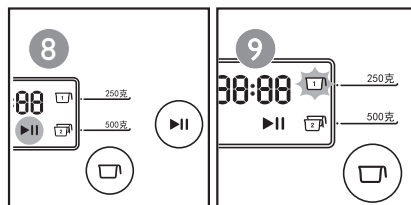
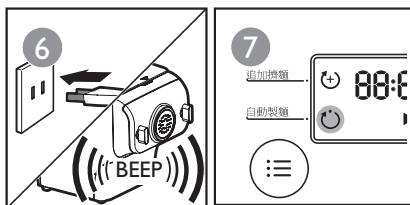
備註

- 隨附的水杯上有 2 組水位標記。一組用於製作一般的麵條，另一組則是用於製作雞蛋麵條及其他口味的麵條。

5 連接電源。愛麵機會發出一聲聲響(圖 6)，所有的指示燈均會閃爍一次。按下電源開/關按鈕(⏻)啟動愛麵機。

自動製麵指示燈(☺)和開始/暫停指示燈(▶||)會亮起。

份量指示燈(1 / 2)會循環閃爍。(圖 7-9)



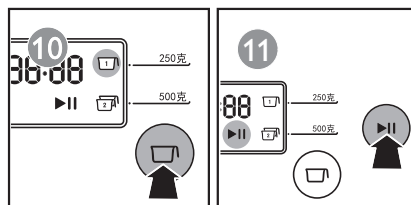
注意

- 預設設定為自動製麵程式。若您需要另行設定，請按下程式設定按鈕(☰)重新選擇。

6 按下份量按鈕(☐)，依據麵粉量為不同份量選擇 1 或 2。(圖 10)

7 按下開始/暫停按鈕(▶||)開始調理。(圖 11)
調理時間會開始倒數。

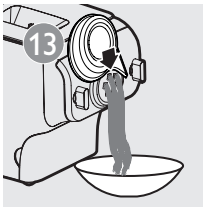
8 調理過程中，將隨附水杯測量的水或其他食材沿著上蓋的開口緩緩倒入。(圖 12)



! 注意

- 麵團攪拌過程中，請勿在倒入水後加入其他食材。否則，這將會影響麵條口感。
- 若您在麵條擠出時發現程式並非設定為「自動製麵」，請按下開始/暫停按鈕 (▶) 停止程式。然後，按下電源開/關按鈕 (ⓐ) 將電源關閉。清理麵條模頭後，按下電源開/關按鈕 (ⓐ) 即可重新開始製作麵條。

9 麵條會在幾分鐘後開始擠出。在出麵口正下方放置容器。使用隨附的模頭清理工具將麵條切成所需的長度。(圖 13)



≡ 備註

- 在麵條製作完成後，若您發現攪拌室裡有些麵團殘渣，可以按下程式設定按鈕 (≡) 選擇追加擠麵程式。
- 追加擠麵程式的倒數計時器設為 3 分鐘。
- 在麵條表面可能會有少許較細的麵條出現。這是正常現象。

! 注意

- 在麵團攪拌完成前，請勿選擇追加擠麵程式。否則，這將會損壞愛麵機或減短其使用壽命。

麵粉與水比例表

麵粉	一般麵條	雞蛋麵條	調理時間
	水 (標記)	雞蛋與水混合 (標記)	
 1 杯 (約 250 公克)	 一杯麵粉 所需水量 (約 85 毫升)	 一杯麵粉 所需蛋液 量 (約 95 毫升)	10 分鐘
 2 杯 (約 500 公克)	 2 杯麵粉 所需水量 (約 170 毫升)	 2 杯麵粉 所需蛋液 量 (約 190 毫升)	15 分鐘

7 清潔

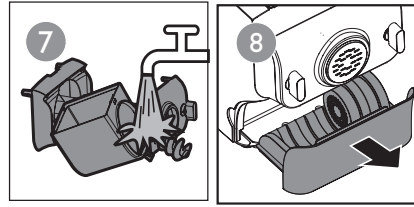
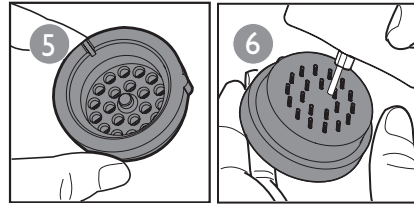
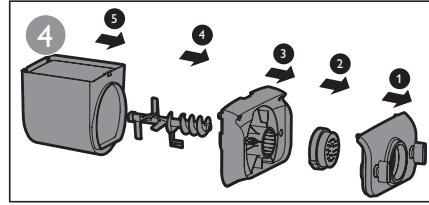
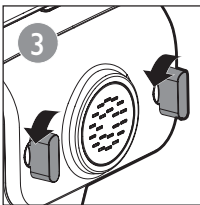
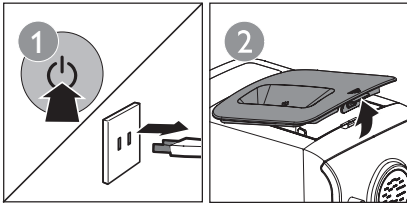
! 注意

- 清潔或拆卸本產品之前，請先切斷電源並拔除電源線。
- 請勿將主裝置浸泡在水中。
- 請勿使用鋼絲絨、腐蝕性的清潔劑或磨蝕性的清潔液（例如汽油、酒精或丙醇）清潔本產品。

* 秘訣

- 麵糰殘渣乾燥後較好清理。

- 1 按下電源開/關按鈕 (⏻) 將愛麵機關閉。拔除電源。將前面板旋鈕轉鬆。將前面板、麵條模頭、麵條模頭固定座、攪拌棒等零件依序拆下。(圖 1-4)
- 2 使用隨附的清理工具將麵條模頭上的麵團殘渣清除。之後，您可以用水加以清洗。(圖 5-6)
 - 將麵條模頭置於一旁，風乾約 20 分鐘。稍後會較好清理。
- 3 清理所有零件。(圖 7) 使用乾布擦拭主裝置、控制面板與愛麵機外部。



* 秘訣

- 清理產品後，務必確認所有零件與麵條模頭收納處已完全乾燥。重新組裝愛麵機，以備下次使用。

8 食譜

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

備註

- 為確保麵條品質，請使用高筋麵粉製作麵條。依照建議比例添加食材。
- 季節變化與食材產地均可能影響麵粉與水比例。您可以建議比例為基礎進行調整。
- 製作雞蛋麵條或蔬菜麵條時，務必將蛋液或蔬菜汁均勻打散再倒入攪拌室。



麵條製作食譜

首先將麵粉倒入攪拌室，接著選擇對應的份量，愛麵機就會啟動。沿著攪拌室上蓋的開口緩緩將水或其他混拌好的食材倒入。在出麵口正下方放置容器。使用隨附的清理工具將麵條切成所需的長度。本產品會發出聲響，表示麵條製作完成。製作好的麵條經過滾水烹煮後即可食用。

秘訣

- 麵條烹煮時間因個人偏好、麵條類型與烹煮份量而有所不同。

食譜	麵粉 (公克)	成份
原味麵條	1 杯麵粉 (約 250 公克)	85 毫升水 (使用水杯量取  的水)。
	2 杯麵粉 (約 500 公克)	170 毫升水 (使用水杯量取  的水)。
雞蛋麵條	1 杯麵粉 (約 250 公克)	一顆中等大小雞蛋 (約 45 公克)，在水杯中將蛋打散，然後加水至  水位標記處。總量約為 95 毫升。
	2 杯麵粉 (約 500 公克)	2 顆中等大小雞蛋 (約 90 公克)，在水杯中將蛋打散，然後加水至  水位標記處。總量約為 190 毫升。
菠菜麵條	1 杯麵粉 (約 250 公克)	菠菜汁 (使用果菜榨汁機榨出新鮮原汁，然後使用水杯量至  水位標記處)。總量約為 95 毫升。
	2 杯麵粉 (約 500 公克)	菠菜汁 (使用果菜榨汁機榨出新鮮原汁，然後使用水杯量至  水位標記處)。總量約為 190 毫升。
番茄麵條	1 杯麵粉 (約 250 公克)	番茄汁 (使用果菜榨汁機榨出新鮮原汁，然後使用水杯量至  水位標記處)。總量約為 95 毫升。
	2 杯麵粉 (約 500 公克)	番茄汁 (使用果菜榨汁機榨出新鮮原汁，然後使用水杯量至  水位標記處)。總量約為 190 毫升。

食譜	麵粉 (公克)	成份
胡蘿蔔麵條	1 杯麵粉 (約 250 公克)	胡蘿蔔汁 (使用果菜榨汁機榨出新鮮原汁，然後使用水杯量至  水位標記處)。總量約為 95 毫升。
	2 杯麵粉 (約 500 公克)	胡蘿蔔汁 (使用果菜榨汁機榨出新鮮原汁，然後使用水杯量至  水位標記處)。總量約為 190 毫升。

烹煮食譜

食譜	成份	烹煮
台灣擔仔麵	<ul style="list-style-type: none"> • 1 包新鮮麵條 • 1 磅豬嫩腰肉 (切碎或磨碎) • 6 個丁香大蒜 (切碎) • 1 個中等大小的紅洋蔥 (切成薄片) • 500 毫升雞高湯 (選擇項目，非必要) • 半根蔥 • 油 	<ol style="list-style-type: none"> ① 準備鍋子，煮水。加入麵條，熬煮半分鐘。 ② 將麵條撈起，瀝乾後置於一旁。 ③ 準備平底鍋，熱油，將紅洋蔥和大蒜加入。翻炒至大蒜變成褐色。 ④ 加入豬肉，翻炒至肉幾乎煮熟。 ⑤ 加入雞湯煮至沸騰。 ⑥ 加入麵條，熬煮1分鐘。 ⑦ 根據自己的口味添加些許的鹽。 ⑧ 加入蔥作為裝飾物。
臺灣牛肉麵	<ul style="list-style-type: none"> • 2 磅無骨牛肉小腿，切成1英寸大小 • 5 杯水 • 2 杯牛肉湯 • 1/2 杯醬油 • 1/3 杯食用米酒 • 1/4 杯蕃茄醬 • 1 片鮮薑 (1 1/2 英寸)，去皮，切成火柴大小 • 2 大勺辣豆瓣醬 • 1 1/2 茶匙糖 • 1 1/2 茶匙五香料粉 • 4 片薄片蔥 • 1 磅球花甘藍 • 1 包臺灣小麥麵條 (11.2 盎司) 	<ol style="list-style-type: none"> ① 準備一個4-5夸脫慢煮鍋，加入牛肉、水、湯、醬油、米酒、蕃茄醬、薑、辣豆瓣醬、糖、五香料粉和切片薄蔥。 ② 蓋鍋慢火燉煮8至9個小時 (或高溫燉煮4至5個小時)。 ③ 將球花甘藍的莖與柄分離。丟棄柄的部分，將莖、葉的部分切成約兩英寸的小塊。 ④ 將切碎的球花甘藍加入慢煮鍋並與牛肉混合攪拌。燉煮至少10分鐘。 ⑤ 烹煮麵條，煮熟後將麵條撈出，以冷水沖洗後瀝乾。 ⑥ 將麵條置於碗中，加入熬煮好的湯，最後佐以綠洋蔥作為裝飾。 <p>秘訣： 如希望更有傳統的風味，可加入冰糖或黑糖，與湯汁一起慢火熬煮。</p>

食譜	成份	烹煮
台灣涼拌芝麻麵	<ul style="list-style-type: none"> · 1 磅中式新鮮或冷藏的雞蛋麵條 · 1/4 杯烤過的芝麻油 · 3 湯匙醬油 · 2 湯匙黃酒醋 · 2 湯匙芝麻糊 · 2 湯匙花生醬 · 1 湯匙糖 · 2 湯匙蒜泥 · 2 1/2 湯匙烘烤過的芝麻 · 2 個丁香大蒜，切碎 · 2 片蔥，切成薄片 · 1 塊生薑 (1 1/2 吋)，去皮，切碎 · 1 條小黃瓜，去皮，切成絲 · 1 條胡蘿蔔，去皮，切成絲 · 攪碎烘烤過的花生，用來做為裝飾 	<ol style="list-style-type: none"> ① 將一大壺水煮至沸騰。加入麵條，將其烹煮成柔軟麵條，約5分鐘；將麵條撈出，以冷水沖洗後瀝乾。重複此步驟兩次。接著將麵條撈到碗中，加入3湯匙的芝麻油，攪拌使麵條均勻地沾有芝麻油，置於一旁。 ② 在另一個碗裡，攪拌剩餘的麻油、醬油、醋、芝麻糊、花生醬、糖、蒜泥、芝麻、大蒜、香蔥、和薑。接著將麵條與黃瓜和胡蘿蔔加入碗中，攪拌麵條直至均勻。最後將麵條放到另一個碗中，用花生裝飾，即完成這道料理。

9 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您遇到的問題，請聯絡您所在國家/地區的客戶服務中心。

問題	原因	可能的解決方法
指示燈未亮起。	電源插頭未正確連接。	檢查電源插頭是否已正確連接。
	未按下電源按鈕。	按下電源開/關按鈕 (ⓐ)。
按下電源開/關按鈕 (ⓐ) 後，發出產品聲響但無法運作。	攪拌室未正確組裝	請確認所有零件已按使用手冊正確組裝。
	麵條模頭或前面板未正確組裝。	
調理過程中產品突然停止運轉，隨即又重新啟動。麵條模頭固定座的安全開關為觸發狀態。	未選擇所需的份量。	按下開始/暫停按鈕 (ⓑ) 前，請確認已選擇份量。
	前面板旋鈕鬆脫。	請確認前面板已穩固組裝。
在調理過程打開蓋子，產品會停止運作。	麵粉與水比例不正確。	請依照「麵粉與水比例表」量取所需的麵粉與水份量。
	基於安全考量，如在調理過程打開蓋子，產品一律停止運作。	如需繼續先前的操作，請蓋好蓋子，並按下開始/暫停按鈕。
調理過程中產品停止運轉。沒有出現警示音效或閃燈。	愛麵機因連續操作時間過長而過熱。	拔除電源，讓愛麵機冷卻。
調理過程中產品停止運轉，指示燈快速閃爍並發出警示音效。	攪拌棒可能因捲入異物而無法運作。	拔除電源、清理愛麵機後，依照使用手冊的指示重新開始製作麵條。
	麵團可能過乾。	
	未選取正確程式。	
攪拌室內麵團殘渣過多。	麵粉可能在使用前就已受潮，或者麵糰水分過多。	請將麵粉存放於乾燥處。依照使用手冊的指示重新開始製作麵條。
	攪拌室、攪拌棒、麵條模頭在使用前未妥善清理。	使用前請確認所有零件均已清潔。
	攪拌棒或攪拌室仍有水分。	使用前請確認所有零件均已乾燥。
	加水時機不當。	請依照使用手冊的指示製作麵條。
	未使用適合的麵粉。	
選擇了錯誤的製作份量。	選擇「追加擠麵程式」	

問題	原因	可能的解決方法
有少量的水從產品溢出。	倒水的方式錯誤。	請依照使用手冊的指示製作麵條。
攪拌棒空轉，擠不出麵條。	麵粉與水比例不正確。	拔除電源、清理愛麵機後，依照使用手冊的指示重新開始製作麵條。

10 產品資訊

馬達功率：200W

尺寸 (長 x 寬 x 高)：

343 公釐 x 215 公釐 x 300 公釐

容量：500 公克 (適合 1-4 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。

11 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。請將該產品送至政府指定的回收點或進行回收。此舉能為環保盡一份心力。

請遵循您所在國家/地區對電氣與電子產品分類收集的規定。正確處理廢棄產品有助於避免對環境和人類健康帶來負面影響。

12 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 客戶服務中心。







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