



EN User manual

ZH-T 使用手册



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English

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;
  - bed and breakfast 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.
- If the power cord set is damaged, it must be replaced by a cord set available from the manufacturer.
- 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.
- WARNING: 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.
- Use a clean and soft cloth to clean the surfaces in contact with food.
- 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.
- Do not let the power cord hang over the edge of the table or worktop on which the appliance stands.
- 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.
- Make sure the power socket is clean and dry before you plug in the appliance.
- Do not use the appliance if too much air or steam is leaking from under the top lid.
- When cooking soup or viscous liquid, do not release pressure by turning the pressure regulator to the steam vent position, otherwise liquid might spurt from the pressure regulator valve. Wait until the pressure is naturally released and the floater has dropped to open the top lid.

Caution

- CAUTION: the surface of the heating element is subject to residual heat after use.
- 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.
- Do not use the handle on the top lid to move the appliance, use the side handles instead.
- When pressure is being released from the pressure regulator valve, hot steam or liquid will be ejected. Keep hands and face away from the steam vent.
- 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 and shellfish. Remove the hard shells 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.
- The detachable inner lid, including its components can be put into the dishwasher for clean, but other parts of the appliance can not be washed in the dishwasher.
- Always unplug the appliance if not used for a longer period.
- If the appliance is used improperly or for professional 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.
- Do not let children near the All-in-One cooker when in use.
- Do not put the All-in-One cooker into a heated oven.
- Move the All-in-One cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
- Do not use the All-in-One cooker for a purpose other than the one for which it is intended.
- This appliance cooks under pressure. Scalds may result from inappropriate use of the All-in-One cooker. Make sure that the cooker is properly closed before applying heat.
- Never force open the All-in-One cooker. Do not open before making sure that its internal pressure has completely dropped.
- Never use your All-in-One cooker without adding water, this would seriously damage it.
- Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
- Use the appropriate heat source(s) according to the instructions for use.
- After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- Before each use, check that the valves are not obstructed. See the instructions for use.
- Never use the All-in-One cooker in its pressurized mode for deep or shallow frying of food.
- Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
- Repairs have to be made by authorized personnel only.
- The All-in-One cooker should be put in a dry place when storage.
- Visit [www.philips.com/support](http://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.

Electromagnetic fields (EMF)

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

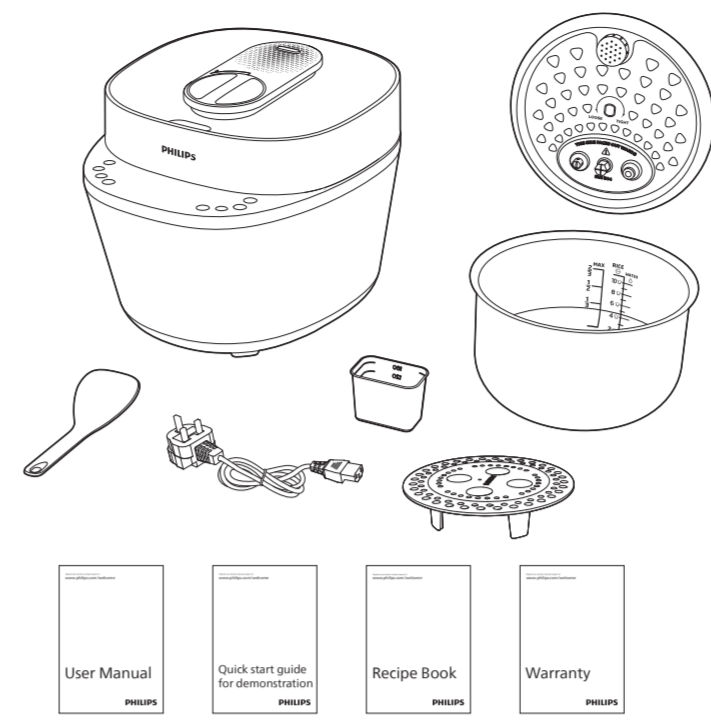
2 Your All-in-One cooker

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](http://www.philips.com/welcome).

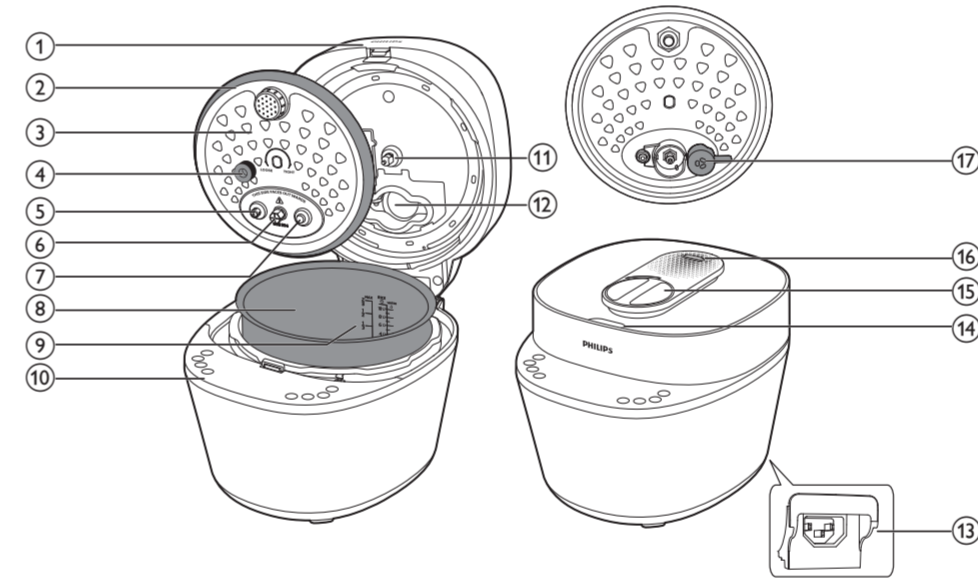
What's in the box

- |                 |                       |
|-----------------|-----------------------|
| Main unit       | Inner Pot             |
| Rice&Soup ladle | Measuring cup         |
| Power cord      | Detachable inner lid  |
| Steaming plate  | User manual           |
| Recipe book     | Quick start guide for |
| demonstration   | Warranty card         |



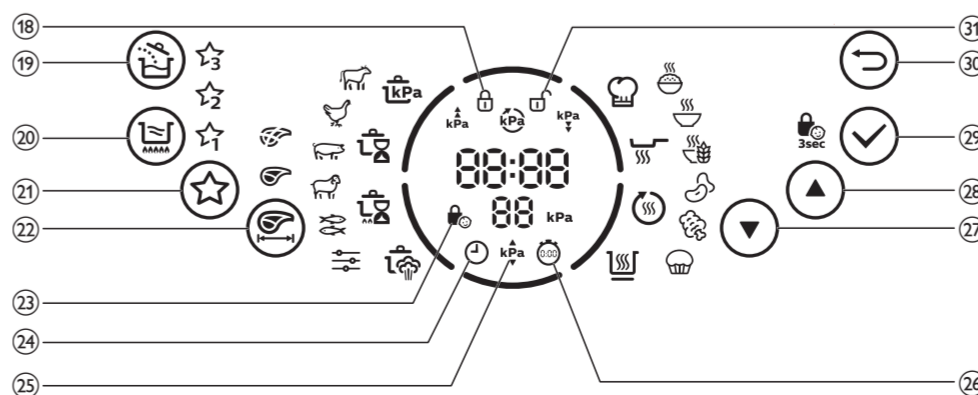
Product overview

①	Top lid	⑩	Control panel
②	Sealing ring	⑪	Temperature controller
③	Detachable inner lid	⑫	Steam box
④	Cap nuts	⑬	Power socket
⑤	Safety valve	⑭	Lid open button
⑥	Fixing nut	⑮	Lid lock/unlock handle
⑦	Floating valve	⑯	Steam vent
⑧	Inner pot	⑰	Pressure regulator
⑨	Water level indication		



Control panel overview

⑱	Lid locked indicator	⑳	Pressure selection indicator
⑲	Add ingredient button	㉑	Delay start indicator
㉒	Sauce thickening button	㉒	Menu selection button
㉓	My favourite button	㉓	Menu selection button
㉔	Meat cubes' size selection button	㉔	Confirm/Child lock button
㉕	Child lock indicator	㉕	Cancel button
㉖	Timer selection indicator	㉖	Lid unlocked indicator



3 Using your All-in-One cooker

Before first use

- Remove all packaging materials from the appliance.
- Take out all the accessories from the inner pot.
- Clean the parts of the All-in-One cooker thoroughly before using it for the first time (see chapter "Cleaning and Maintenance").

Note

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

Cooking program

Cooking function	Sub cooking function	Default cooking time	Adjustable cooking time	Default pressure (kPa)/ Temperature	Adjustable pressure regulating range(kPa)
Pressure cooking	Beef (🐮)	30 minutes	3-59 minutes	70	20-70
	Poultry (🐔)	15 minutes	2-59 minutes	60	20-70
	Pork (🐷)	15 minutes	0-59 minutes	70	20-70
	Lamb (🐏)	20 minutes	3-59 minutes	70	20-70
	Seafood (🐠)	3 minutes	1-59 minutes	40	20-70
Manual (🔧)	5 minutes	2-59 minutes	20	20-70	
Slow cook Low	Beef (🐮)	12 hours	2-12 hours	70°C±10°C	NA
	Poultry (🐔)	10 hours	2-12 hours	70°C±10°C	NA
	Pork (🐷)	10 hours	2-12 hours	70°C±10°C	NA
	Lamb (🐏)	10 hours	2-12 hours	70°C±10°C	NA
	Seafood (🐠)	8 hours	2-12 hours	70°C±10°C	NA
Manual (🔧)	2 hours	2-12 hours	70°C±10°C	NA	
Slow cook High	Beef (🐮)	6 hours	2-12 hours	90°C±10°C	NA
	Poultry (🐔)	4 hours	2-12 hours	90°C±10°C	NA
	Pork (🐷)	4 hours	2-12 hours	90°C±10°C	NA
	Lamb (🐏)	4 hours	2-12 hours	90°C±10°C	NA
	Seafood (🐠)	2 hours	2-12 hours	90°C±10°C	NA
Manual (🔧)	2 hours	2-12 hours	90°C±10°C	NA	
Steam cooking	Beef (🐮)	30 minutes	3-59 minutes	10	NA
	Poultry (🐔)	20 minutes	3-59 minutes	10	NA
	Pork (🐷)	30 minutes	3-59 minutes	10	NA
	Lamb (🐏)	30 minutes	3-59 minutes	10	NA
	Seafood (🐠)	8 minutes	3-59 minutes	10	NA
Manual (🔧)	10 minutes	3-59 minutes	10	NA	
Special recipe	Rice (🍚)	14 minutes	NA	30	NA
	Soup (🍲)	20 minutes	20-59 minutes	50	20-50
	Congee (🍲)	15 minutes	15-59 minutes	40	20-70
	Beans (🍲)	20 minutes	20-59 minutes	70	20-70
	Stew (🍲)	30 minutes	30-90 minutes	50	20-50
Bake (🍲)	45 minutes	10-59 minutes	136°C±10°C	NA	
Sauté (🍲)	10 minutes	10-59 minutes	150°C±10°C	NA	
Reheat (🍲)	15 minutes	15-59 minutes	140°C	NA	
Keep warm (🍲)	12 hours	NA	70°C±10°C	NA	
Sauce thickening (🍲)	8 minutes	5-15 minutes	140°C	NA	

Notes

- Keep the lid open when using these functions: Sauté and Sauce thickening. Otherwise the All-in-One cooker beeps to remind you to open the lid.
- Do close and lock the lid when using these functions: Pressure cooking, Steam cooking, Rice, Soup, Congee and Stew. If you unlock the lid, the All-in-One cooker will stop the cooking process, indicator lights up and beeps.
- You can start the cooking process, either with the lid open or closed. This is applicable for Slow cook Low, Slow cook High and Keep warm.
- You can start the cooking process, either with the lid open or closed&locked. This is applicable for Bake and Reheat.
- When using the Manual function in Slow cook Low, Slow cook High or Steam cooking, you need to set the cooking time, cooking pressure and preset time manually before starting the cooking process.
- Steam will be released intermittently from the steam vent during cooking. This is to have optimal airflow and to ensure cooking result.
- When pressure starts to build up, the All-in-One cooker will automatically release cold air from the inner pot through the steam vent. This is to make sure sensor can accurately sense and control the temperature and pressure inside.
- Cooking pressure can be adjusted to reach your preferred texture. You may increase the cooking pressure to have an even more tender result, or decrease the cooking pressure if you find the texture to be too soft.

Preparations before cooking

Warning

- Make sure that the detachable inner lid is properly installed.



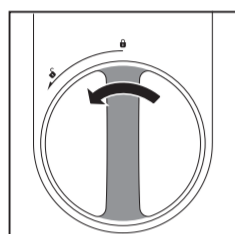


## Note

- Do not fill the inner pot with food and liquid less than the minimum of the water level indications, or more than the maximum of the water level indications.
- For food that expands (such as beans or dried foods) 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. You can adjust the water level for different types of rice and according to your own preference. Do not exceed the maximum quantities indicated on the inside of the inner pot.
- After the cooking process is started, you can press to terminate the current work, and the appliance goes to menu selection mode.
- After the cooking process is started and the pressure already exists in the inner pot, you must press and hold for 3 seconds to cancel the current cooking process (single click the button does not work).
- ONLY button lighting up on the screen means the All-in-One cooker is in standby mode.

Perform the following preparations before cooking with the All-in-One cooker:

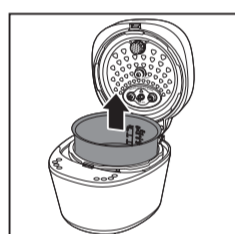
- Turn the lid lock/unlock handle counter clockwise to position.



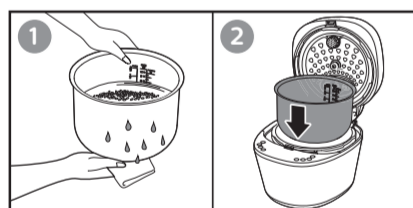
- Press the lid open button to open the top lid.



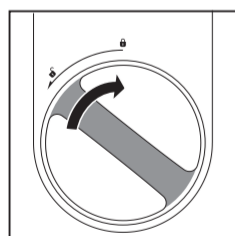
- Take out the inner pot from the All-in-One cooker.



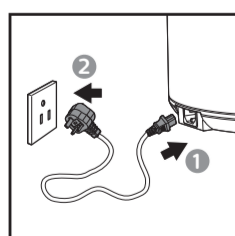
- Put the pre-washed food in the inner pot, wipe the outside and bottom of the inner pot dry (Fig. 1) with soft cloth, then put it back into the All-in-One cooker (Fig. 2).



- Turn the handle clockwise to lock the top lid.



- Put the plug into the power socket.



## Note

- 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.

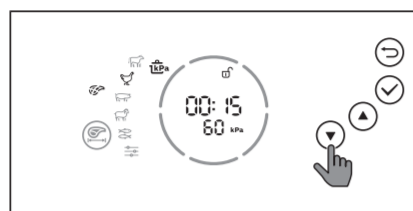
## Pressure cooking

There are 6 sub menus available. For pressure cooking time and pressure regulating range, refer to Chapter "Functions Overview".

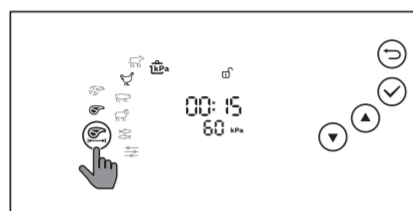
- Follow the steps in "Preparations before cooking".
- Tap or to select pressure cooking (), tap confirm.



- Tap or to select one of the sub menus.   
↳ The chosen cooking function lights up, the default pressure keeping time and pressure are displayed on the screen.



- Tap to select the size of the meat cubes.

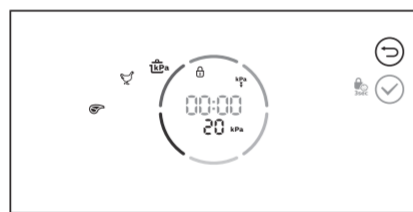


- Tap to confirm, the All-in-One cooker starts working in the selected mode.



- When the All-in-One cooker reaches the cooking pressure, the pressure keeping time starts countdown.

- When the pressure keeping time has elapsed, the All-in-One cooker steps into pressure release stage, the indicator lights up, the All-in-One cooker starts to release pressure at intervals. Do not touch the steam vent.



- The All-in-One cooker automatically switches to keep warm mode after pressure is released completely. You can unlock and open the top lid.   
↳ The keep-warm indicator () lights up.

## Note

- Wait until the All-in-One cooker cools down naturally to open the lid.
- After the cooking process is finished, unplug the All-in-One cooker from the electrical outlet.

## Slow cooking

You can select Slow cook Low () or Slow cook High () , each function has 6 sub menus. For cooking time and time regulating range, refer to Chapter "Functions Overview".

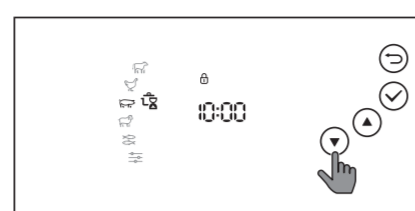
## Note

- This is non-pressure cooking menu.

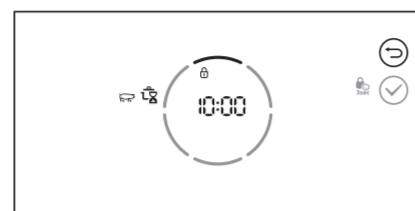
- Follow the steps in "Preparations before cooking".
- Tap or to select slow cooking () , tap confirm.



- Tap or to select one of the sub menus.   
↳ The chosen cooking function lights up, the default cooking time are displayed on the screen.



- Tap to confirm, the All-in-One cooker starts working in the selected mode.



- The All-in-One cooker automatically switches to keep warm mode after the cooking process is finished. You can unlock and open the top lid.   
↳ The keep-warm indicator () lights up.

## Steam cooking

For cooking time and regulating range of each sub menu, refer to Chapter "Functions Overview".

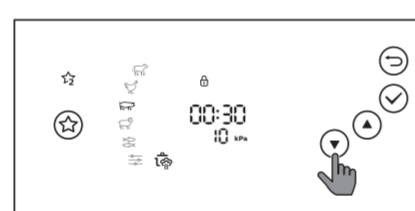
## Note

- The default cooking pressure is 10kPa, and it cannot be adjusted.

- Follow the steps in "Preparations before cooking".
- Tap or to select steam cooking () , tap confirm.



- Tap or to select one of the sub menus.   
↳ The chosen cooking function lights up, the default cooking time and pressure are displayed on the screen.



- Tap to confirm, the All-in-One cooker starts working in the selected mode.



- When the All-in-One cooker reaches the cooking pressure, the pressure keeping time starts countdown. The All-in-One cooker is heating while exhausting steam. During the cooking process, do not touch the steam vent to avoid burning.

- When the pressure keeping time has elapsed, the All-in-One cooker steps into pressure release stage, the indicator lights up, the All-in-One cooker starts to release pressure at intervals. Do not touch the steam vent.

- The All-in-One cooker automatically switches to keep warm mode after pressure is released completely. You can unlock and open the top lid.   
↳ The keep-warm indicator () lights up.

## Special recipes

There are 6 menus in this cooking function: Rice () , Soup () , Congee () , Beans () , Stew () and Bake () .

For cooking time and regulating range, refer to Chapter "Functions Overview".

## Note

- Bake () is non-pressure cooking menus.

- Follow the steps in "Preparations before cooking".

- Tap or to select special recipes () , tap confirm.



- Tap or to select one of the sub menus.   
↳ The chosen cooking function lights up, the default cooking time and pressure are displayed on the screen.



- Tap to confirm, the All-in-One cooker starts working in the selected mode.



- When the All-in-One cooker reaches the cooking pressure, the pressure keeping time starts countdown.

- When the pressure keeping time has elapsed, the All-in-One cooker starts to release pressure at intervals. Do not touch the steam vent.



- The All-in-One cooker automatically switches to keep warm mode after pressure is released completely. You can unlock and open the top lid.   
↳ The keep-warm indicator () lights up.

## Sauté

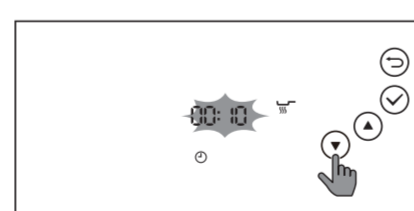
## Note

- Keep the lid open when using the Sauté () function, or the All-in-One cooker will beep.

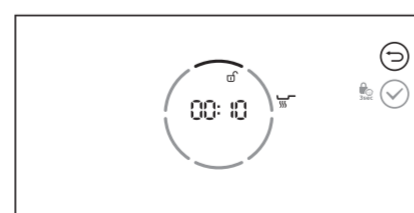
- Follow the steps in "Preparations before cooking".
- Tap or to select Sauté cooking () , tap confirm.



- Tap or to select cooking time.   
↳ The cooking time blinks on the screen.



- Tap to confirm, the All-in-One cooker starts working in the selected mode.



- The All-in-One cooker automatically switches to standby mode after the cooking process is completed.

## Reheat

- Loosen the cooled food and evenly distribute it in the inner pot.

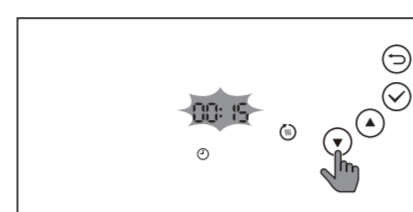
- Pour some water onto the food to prevent it from becoming too dry. The quantity of the water depends on the amount of food.

- Close the lid, and put the plug in the power socket, and switch on the appliance.

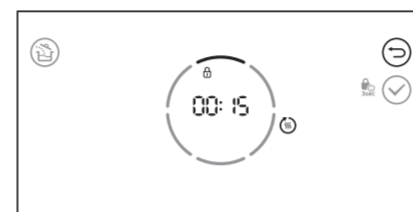
- Tap or to select Reheat () .



- Tap or to select cooking time.   
↳ The cooking time blinks on the screen.



- Tap to confirm, the All-in-One cooker starts working in the selected mode.



- The All-in-One cooker automatically switches to keep warm mode after the cooking process completely.   
↳ The keep-warm indicator () lights up.

## Adjust the cooking time, pressure and delay start

## Note

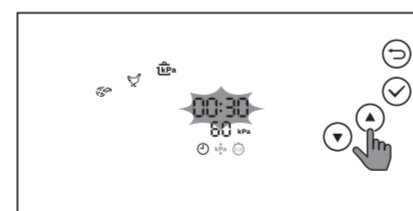
- You cannot adjust the cooking time for Rice () and Keep warm () function.
- Pressure level is not adjustable for: Slow cook Low () , Slow cook High () , Steam cooking () , Rice () , Bake () , Sauté () , Sauce thickening () , Reheat () and keep warm () .

You can adjust the cooking time, default pressure and delay start during the menu selection.

- After you choose a desired function, tap and hold to adjust the cooking time.   
↳ The time indicator () displays on the screen.   
↳ The cooking time blinks.



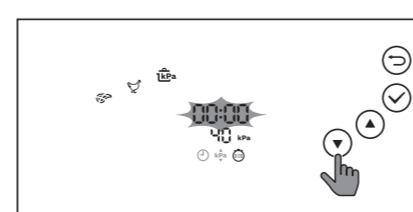
- Tap or to set the time.



- Tap to confirm. Tap or to set the pressure.   
↳ The pressure indicator kPa displays on the screen.   
↳ The cooking pressure blinks.



- Tap to confirm. Tap or to set delay start time.   
↳ The delay start indicator () displays on the screen.



- Tap to confirm, the All-in-One cooker starts working in the selected mode.



## Note

- You may increase the cooking pressure to achieve an even more tender result according to your preference, while decrease the cooking pressure if you find the texture to be too soft.
- Tap to cancel the cooking time/pressure/delay start setting.

## Adding ingredient

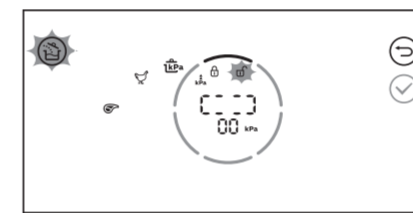
With this function, you can open the lid during pressure cooking process and add more ingredients.

## Note

- The add ingredient function is available for all pressure cooking menus.

- After the cooking process starts, the button will light up if the selected function is supported adding ingredient.
- You can tap anytime during pressure maintain process.   
↳ The current cooking process pauses, the All-in-One cooker beeps and starts to release pressure.

- When pressure is released completely, the lid unlocked indicator () 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.

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

## Sauce thickening

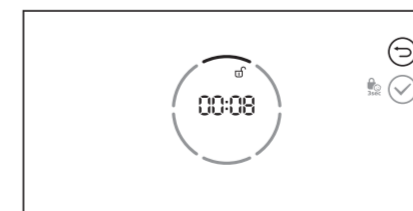
## Note

- In standby mode, the Sauce thickening () function applies to all cooking functions.
- In keep warm mode, the Sauce thickening () function doesn't apply to these functions: Reheat () , Rice () , Congee () and Bake () .
- The default time is 8 minutes, you can set the time from 5 to 15 minutes.
- When the Sauce thickening function is working, tap to cancel.
- When using this function, keep the lid open.

- Tap button in standby mode or in keep warm mode.   
↳ The default cooking time is displayed.



- Tap or to set the desired cooking time. Tap to confirm.

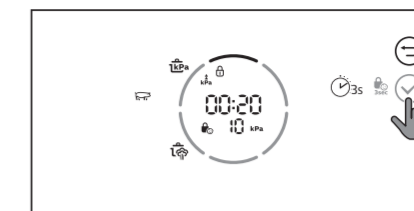


- The All-in-One cooker automatically switches to keep warm mode after cooking time has elapsed.   
↳ The keep-warm indicator () lights up.

## 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.

- After the cooking process starts, long press for 3 seconds activate child lock.



↳ The other buttons are not responsive.

- Long press for 3 seconds again to deactivate child lock.

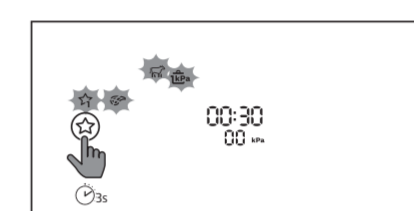
## Setting up My Favourite menu

You can set any three menus as "My Favourite". Before you make any changes to the setting, the three default menus are Pressure cooking () - Beef () - .

If you need to change My Favourite- to Steam cooking () - Pork () , follow the steps below:

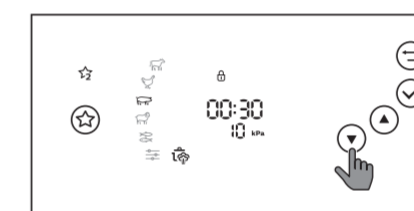
- Tap and hold for 3 seconds until blinks.   
↳ The blinks.

↳ The icons of the default menu blink.



- Tap repeatedly until blinks on the display screen.

- Tap or to select steam cooking () - Pork () .



- Tap to confirm. Tap or to set cooking time.

## Note

- For pressure cooking function, you need to set the pressure before saving new favourite menu .

- Tap to confirm.

↳ The old menu in is replaced by the new one successfully.



- Follow steps 1-5 to set or .
- Tap repeatedly to access my favourite menu, tap to start the cooking process.

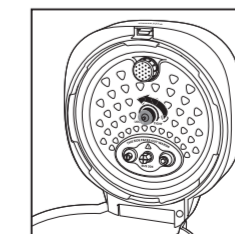
## Cleaning and Maintenance

## Note

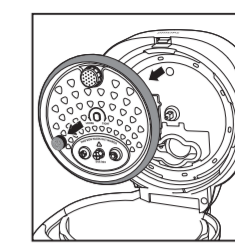
- Unplug the All-in-One cooker before starting to clean it.
- Wait until the All-in-One cooker has cooled down sufficiently before cleaning it.

## Inner lid

- Unscrew the screw around the temperature controller counter clockwise.



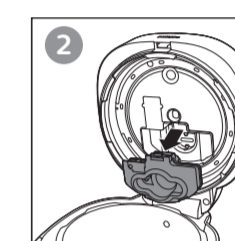
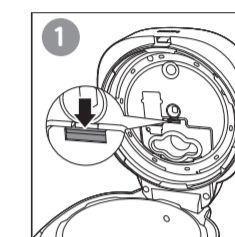
- Hold the detachable inner lid and pull it outwards to remove it from the top lid for cleaning.
- Soak in hot water and clean with sponge.



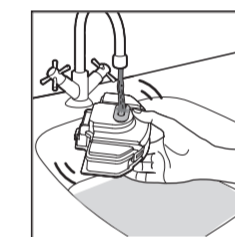
- To assemble the detachable inner lid, fully attach it to the top lid, and then screw the nut around the temperature controller clockwise.

## Steam box

- Follow the above steps to disassemble the inner lid.
- Disassemble the stem box from the inner lid as below:

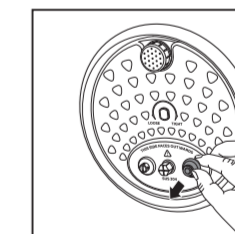


- Direct the tap water to the hole on the back side of the steam box, fill it with water and shake it thoroughly to make sure no food residue is left. Reassemble the steam box to the inner lid after cleaning is completed.

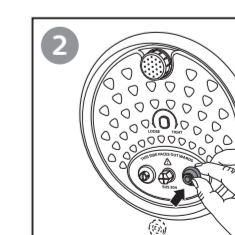
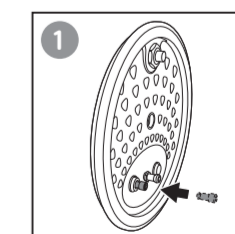


## Floater

- Hold the rubber ting around the floater, and pull outwards to remove it from the top lid. Clean it regularly with water and make sure there's no food residue sticking to it, otherwise you may encounter difficulty to open the lid.



- To assemble the floater, put the thin end of the floater into the hole on the lid (Fig. 1), and assemble the rubber ring around the floater (Fig. 2).

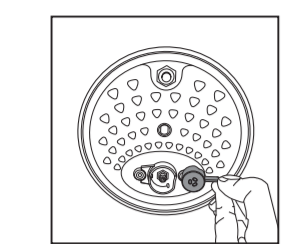


- You can also add water to the pot and start the steam function to help with the cleaning.

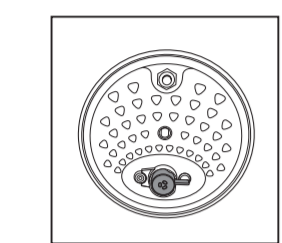


## Pressure regulator

- Hold the handle of pressure regulator and pull it out gently. Rinse it under tap water to remove food residues inside, or use a toothpick.



- Hold the right handle of pressure regulator and assemble it back to the inner lid.



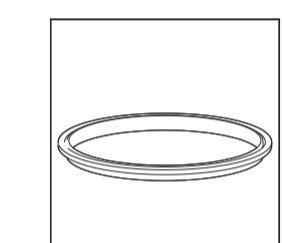
### Sealing ring



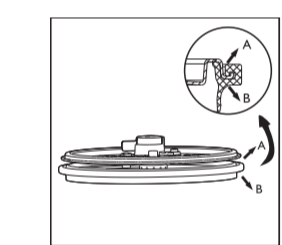
#### Note

- Do not remove the sealing ring by force, it will leak if not fully assembled.

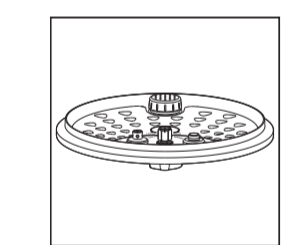
- Put the sealing ring with the groove facing upwards in a flat surface.



- Place the reverse side of the detachable inner lid on the sealing ring.



- Embed the outer edge of the inner lid in the groove, make sure that the sealing ring fits the lid well.



## 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.

<b>Note</b>
<ul style="list-style-type: none"><li>Do not remove the sealing ring by force, it will leak if not fully assembled.</li></ul>

## 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.

## 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 Warranty and support

Versuni offers a two-year warranty after purchase on this product. This warranty is not valid if a defect is due to incorrect use or poor maintenance. Our warranty does not affect your rights under law as a consumer. For more information or for invoking the warranty, please visit our website **www.philips.com/support**.

## 7 Specifications

<b>Model</b>	HD2151
<b>Rated power output</b>	910-1090W
<b>Rated capacity</b>	5.0 L
<b>Diameter</b>	22 cm

<b>Note</b>
<ul style="list-style-type: none"><li>Unplug the All-in-One cooker if not used for a long time.</li></ul>

## 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.

<b>Problem</b>	<b>Solution</b>
I have difficulties closing the top lid.	<ul style="list-style-type: none"><li>The inner lid is not well assembled. Make sure the inner lid and sealing ring are well assembled.</li> <li>The handle is in  position. Turn it counter clockwise to  position.</li></ul>
I have difficulties opening the top lid after the pressure is released.	<ul style="list-style-type: none"><li>Make sure the handle is in  position.</li> <li>There could be food residue on the bottom of the floating valve. Do not force to open it which may cause burn. Wait for the appliance to cool down (around 30 minutes) then repeatedly turn the handle back and forth.</li></ul>
The food is not cooked.	<ul style="list-style-type: none"><li>Incorrect function or time was selected, increase cooking time or change cooking method.</li> <li>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.</li> <li>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.</li></ul>
Air or steam leaks from the lid or the steam vent.	<ul style="list-style-type: none"><li>The cap nut around the temperature controller is loose. Fasten the cap nut tightly with the appropriate tools.</li> <li>The sealing ring is not well assembled. Make sure the it is well assembled around the detachable inner lid.</li> <li>There is food residue in the sealing ring. Make sure the sealing ring is clean.</li> <li>There is food residue on the floating valve. Clean the floating valve.</li> <li>There is food residue in the pressure regulator. Clean the pressure regulator.</li> <li>The pressure regulator is not well assembled. Make sure it's well assembled.</li> <li>The lid is not completely closed and locked. Make sure that the lid is completely fastened and locked in the right position.</li></ul>
E1, E2, E3, E8, E10, E11, or E16 displays on the screen.	<ul style="list-style-type: none"><li>The All-in-One cooker has malfunction. Take the appliance to a Philips dealer or a service center authorised by Philips.</li></ul>
The above problems still exist.	<ul style="list-style-type: none"><li>The All-in-One cooker has encountered a malfunction. If this is the case, please: <ol style="list-style-type: none"><li>Do-it-yourself service. Contact Consumer Care Center and we may be able to give instructions and help you solve the problem with video.</li> <li>Carry-in service. Carry your product into the Philips Service care.</li></ol></li></ul>

### 繁體中文

## 1 重要事項

使用本產品前請仔細閱讀本安全單張，並保管以作將來參考。

### 危險事項

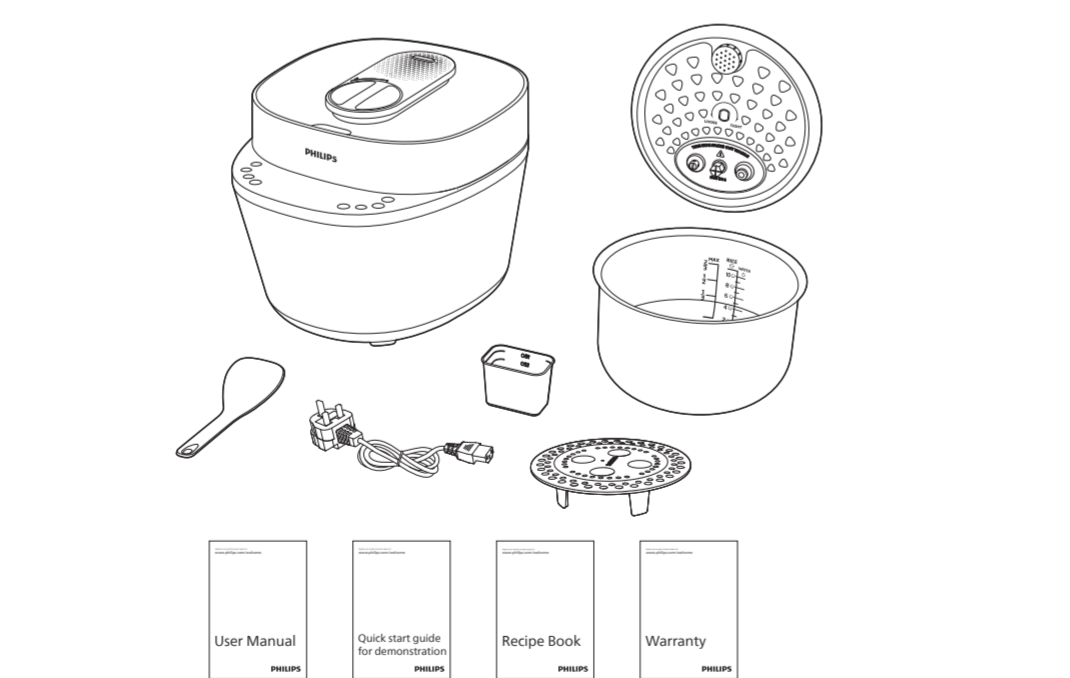
- 不可浸泡本產品。

### 警告

- 此產品適用於家居及類似的場所，譬如：
  - 店鋪、辦公室和其他工作環境的員工廚房；
  - 農舍；
  - 於酒店、汽車旅館及其它居所；
  - 提供住宿和早餐的場所。
- 本產品並不適合身體、感覺或心智能力低下人士（包括兒童），或缺乏知識及經驗人士使用，除非該人士已受其他負責其安全之人士就使用本產品的監督或指導。
- 兒童應受監督以確保他們不會視本產品為玩具。
- 如電線損壞，必須以生產商提供的電線更換。
- 本電器不得以外部計時器或其他遙控系統操作使用。
- 應對調壓器內散熱管進行常規檢查，以免堵塞。
- 壓力未完全降低前，請勿打開箱蓋。
- 警告：請避免電源適配器洩漏，避免發生危險事故。
- 請遵循此說明並適當地使用本產品，避免發生潛在傷害。
- 請使用清潔且柔軟的抹布清潔與食物接觸的表面。
- 僅將萬用鍋連接上接地的電源插座。務必確保插頭已穩固插入電源插座。
- 如插頭、電源線、內鍋、密封圈或機身受損，切勿使用本產品。
- 請勿讓電源線懸掛於放置在本產品的桌面或工作檯邊緣。
- 將插頭插入電源插座前，確保加熱元件、溫度感應器及內鍋外部清潔乾爽。
- 拔除產品電源插頭或使用控制按鍵前，請先將雙手擦乾。
- 將本產品接電前，請確保插座乾淨且乾爽。
- 如果頂蓋發生大量空氣或蒸汽洩漏，請勿使用本產品
- 煲湯或者煮粘性液體時，請勿將調壓器調至汽孔位置，否則液體可能會由調壓閥噴出。請等候直至壓力自然釋放且浮動閥掉落再打開頂蓋。

### 注意

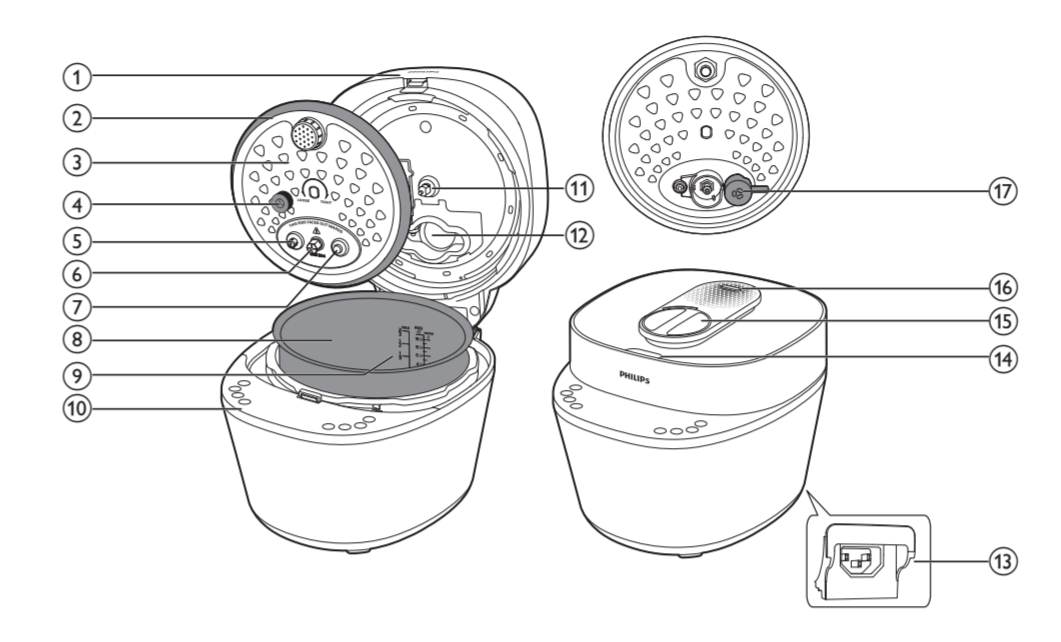
- 注意：加熱元件表面在使用過後可能尚有餘熱。
- 請勿使用任何其他廠商製造或非 Philips 特別建議使用的配件或零件。如使用該等配件或零件，您的保養將會失效。
- 請勿將產品暴露於高溫之中，也不要放置於正在使用或仍然發熱的爐子或廚具上。
- 請勿將產品暴露於直射陽光下。
- 將產品放置於穩固、平坦的水平表面上。
- 使用側面手柄移動本產品，請勿使用頂蓋進行移動。
- 當調壓閥正在釋放壓力時，會有熱蒸汽或液體噴出。請保持手及面部遠離蒸汽孔。
- 將插頭插入電源插座並開啟之前，務必將內鍋放入本產品內。
- 請勿將內鍋直接放置在開放火源上煮食物。
- 如內鍋變形，則請勿使用。
- 請確保密封圈清潔並處於良好狀態。
- 產品運作期間，可接觸的表面或會變熱。接觸表面時請額外小心。
- 煲煮期間或打開頂蓋時，注意浮動閥及調壓閥噴出的熱蒸汽。將雙手及臉部遠離本產品，以免受蒸汽燙傷。
- 產品運作時，請勿將其抬起或移動。
- 請勿超過內鍋註明的最高水位，以免溢出。
- 煲煮時請勿將廚具放置於內鍋裡。
- 僅使用隨附的廚具。避免使用尖銳的廚具。
- 為了避免刮花，不建議連同甲殼類或貝類烹調材料。烹調前取下硬殼。



User Manual	Quick start guide for demonstration	Recipe Book	Warranty
主機	內鍋	飯湯勺	量杯
電源線	分離式內蓋	蒸盤	使用手冊
食譜	用於示範的快速入門指南	保用證	

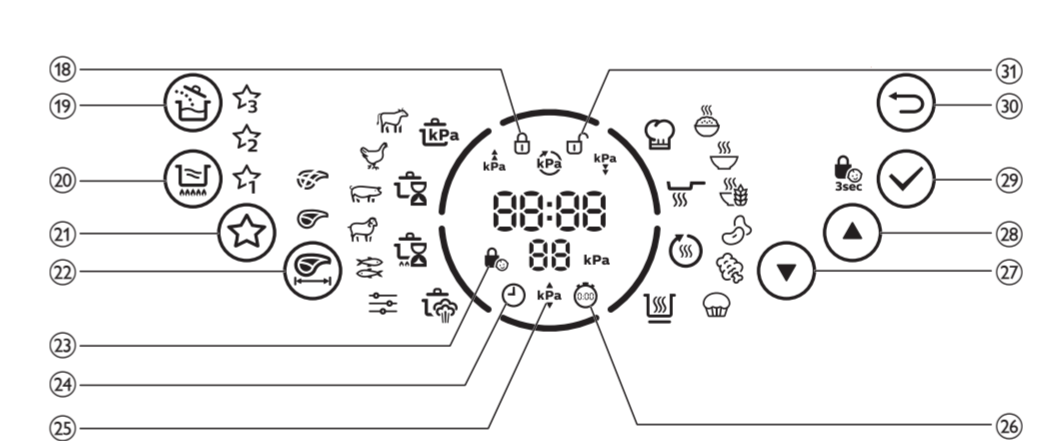
## 產品概要

① 頂蓋	⑩ 控制面板
② 密封圈	⑪ 溫度控制器
③ 分離式上蓋	⑫ 蒸盒
④ 螺帽	⑬ 電源插座
⑤ 安全閥	⑭ 開蓋按鈕
⑥ 固定螺帽	⑮ 蓋鎖/手柄閉合鎖
⑦ 浮動閥	⑯ 蒸氣通氣孔
⑧ 內鍋	⑰ 壓力調校器
⑨ 水位顯示	



### 控制面板概覽

⑮ 上蓋鎖定指示燈	⑳ 壓力選擇指示燈
⑲ 加入材料按鈕	㉒ 延遲啟動指示燈
㉑ 濃厚醬汁按鈕	㉓ 菜單選擇按鈕
㉔ 我的最愛按鈕	㉕ 菜單選擇按鈕
㉖ 肉塊大小選擇按鈕	㉗ 確定/兒童鎖按鈕
㉘ 兒童安全鎖指示燈	㉙ 取消按鈕
㉚ 計時器選擇指示燈	㉛ 上蓋解鎖指示燈



## 3 使用智能萬用鍋

### 首次使用前

- 除下產品的所有包裝。
- 從內鍋取出所有配件。
- 首次使用前，請徹底清潔智能萬用鍋各個部件（請參閱「清潔與保養」章節）。

<b>備註</b>
<ul style="list-style-type: none"><li>開始使用智能萬用鍋前，請確保所有部件完全乾透。</li> <li>檢查內鍋與加熱元件適當接合。</li></ul>

## 烹調程序

烹調功能	子烹調功能	預設烹調時間	可調節的煮食時間	預設壓力 (kPa)/溫度	可調整壓力調節範圍 (kPa)
壓力烹調	牛肉	30 分鐘	3-59 分鐘	70	20-70
	雞	15 分鐘	2-59 分鐘	60	20-70
	豬肉	15 分鐘	0-59 分鐘	70	20-70
	羊肉	20 分鐘	3-59 分鐘	70	20-70
	海鮮	3 分鐘	1-59 分鐘	40	20-70
	自選	5 分鐘	2-59 分鐘	20	20-70

烹調功能	子烹調功能	預設烹調時間	可調節的煮食時間	預設壓力 (kPa)/溫度	可調整壓力調節範圍 (kPa)
慢煮 (低溫)	牛肉	12 小時	2-12 小時	70°C ± 10°C	不適用
	雞	10 小時	2-12 小時	70°C ± 10°C	不適用
	豬肉	10 小時	2-12 小時	70°C ± 10°C	不適用
	羊肉	10 小時	2-12 小時	70°C ± 10°C	不適用
	海鮮	8 小時	2-12 小時	70°C ± 10 °C	不適用
慢煮 (高溫)	牛肉	6 小時	2-12 小時	90°C ± 10°C	不適用
	雞	4 小時	2-12 小時	90°C ± 10°C	不適用
	豬肉	4 小時	2-12 小時	90°C ± 10°C	不適用
	羊肉	4 小時	2-12 小時	90°C ± 10 °C	不適用
	海鮮	2 小時	2-12 小時	90°C ± 10°C	不適用
蒸/燉	自選	2 小時	2-12 小時	90°C ± 10°C	不適用
	牛肉	30 分鐘	3-59 分鐘	10	不適用
	雞	20 分鐘	3-59 分鐘	10	不適用
	豬肉	30 分鐘	3-59 分鐘	10	不適用
	羊肉	30 分鐘	3-59 分鐘	10	不適用
特殊食譜	海鮮	8 分鐘	3-59 分鐘	10	不適用
	自選	10 分鐘	3-59 分鐘	10	不適用
	米飯	14 分鐘	不適用	30	不適用
	湯	20 分鐘	20-59 分鐘	50	20-50
	粥	15 分鐘	15-59 分鐘	40	20-70
炊	豆類	20 分鐘	20-59 分鐘	70	20-70
	燉	30 分鐘	30-90 分鐘	50	20-50
	烤燻	45 分鐘	10-59 分鐘	136°C ± 10°C	不適用
煎炒		10 分鐘	10-59 分鐘	150°C ± 10°C	不適用
再加熱		15 分鐘	15-59 分鐘	140°C	不適用
保溫		12 小時	不適用	70°C ± 10°C	不適用
濃厚醬汁		8 分鐘	5-15 分鐘	140°C	不適用

### 提示

- 使用以下功能時保持蓋子打開：煎炒 和濃厚醬汁 。否則智能萬用鍋會發出聲響以提醒您打開蓋子。
- 使用以下功能時關閉和鎖上蓋子：壓力烹調 、蒸/燉 、米飯 、湯 、粥 和炊 。如果您解鎖蓋子，智能萬用鍋會停止烹調程序， 指示燈會亮起和發出聲響。
- 您可以在蓋子打開或關閉的情況下開始烹調程序。這適用於慢煮 (低溫) 、慢煮 (高溫) 和保溫 。
- 您可以在蓋子打開或關閉/鎖上的情況下開始烹調程序。這適用於烤燻 和再加熱 。
- 在慢煮 (低溫) 、慢煮 (高溫) 或蒸/燉 下使用自選 功能時，您需要手動設定烹調時間、烹調壓力和預設時間，才能開始烹調程序。
- 烹調期間，將有蒸汽斷續由蒸氣通氣孔噴出。這是為了優化氣流和確保烹調效果。
- 當壓力累積時，智能萬用鍋將自動由內鍋透過蒸氣通氣孔釋放冷空氣。這是為了確保感應器可準確地感應和操控內部氣溫和壓力。
- 您可調整壓力，以烹調出理想的食物質感。您可增加烹調壓力以達至更柔軟的質感，如食物太柔軟，亦可減低烹調壓力。





### 烹調前準備

<b>警告</b>	3 取出智能萬用鍋內鍋。
<ul style="list-style-type: none"><li>確保分離式上蓋妥善安裝。</li></ul>	
<b>備註</b>	4 將已清洗的食物放進內鍋，以柔軟的抹布抹乾淨表面和內鍋底部（圖 1），然後放回智能萬用鍋（圖 2）。
<ul style="list-style-type: none"><li>不要把食物或液體注入低於內鍋的最低水位顯示，或高於最高水位顯示。</li> <li>如食物在烹調時會膨脹（例如豆類或乾身食物），則請勿在內鍋內注入多於半滿的食物和液體。</li> <li>煮飯時，請遵從內鍋內部註明的水量。您可根據不同米的類型及自己的喜好調節水位。請勿超出內鍋內部註明的最高水量。</li> <li>烹調程序開始後，您可按  以停止目前工作，本產品將轉到菜單選擇模式。</li> <li>烹調程序開始後，且內鍋壓力已提升，您必須按住  3 秒以取消目前的烹調程序（並非只按按鈕一下）。</li> <li>智能萬用鍋處於待機模式時， 按鈕必定會在螢幕上亮起。</li></ul>	
使用智能萬用鍋前，請作以下烹調前準備：	5 順時針旋轉手柄以鎖定上蓋。
1 順時針旋轉蓋鎖/手柄閉合鎖至  位置。	
2 按下開蓋按鈕打開頂蓋。	6 將插頭插入電源插座。
<b>備註</b>	<ul style="list-style-type: none"><li>確保內鍋外部乾爽清潔，加熱元件上沒有異物。</li> <li>檢查內鍋與加熱元件適當接合。</li></ul>





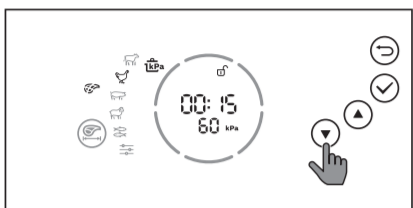
## 壓力烹調

這提供 6 個子菜單。如需壓力烹調時間和壓力調校範圍，請參閱「功能概覽」一節。

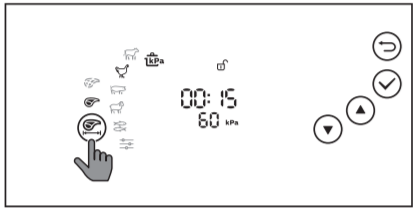
- 請遵從「烹調前準備」內所述的步驟。
- 輕按  或  以選擇壓力烹調 ()，輕按  確定。




- 輕按  或  以選擇其中一個子菜單。
- 已選擇的壓力烹調功能燈將亮起，預設的壓力維持時間及壓力將於螢幕顯示。




- 輕按  以選擇肉塊的大小。



- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。



- 當智能萬用鍋達到烹調壓力時，壓力維持時間將開始倒數。

- 當壓力維持時間結束，智能萬用鍋會進入釋放壓力程序， 指示燈會亮起，而智能萬用鍋會開始分段釋放壓力。不要接觸蒸氣通氣孔。





- 在壓力完全釋放後，智能萬用鍋將自動切換為保溫模式。您可解鎖並打開上蓋。
- 保溫指示燈 () 會亮起。

### 備註






- 等待直至智能萬用鍋自然冷卻，才打開蓋子。
- 烹調程序完成後，將智能萬用鍋的插頭從電源插座拔出。

## 慢煮



您可以選擇慢煮 (低溫) () 或慢煮 (高溫) ()，每個功能提供 6 個子菜單。如需烹調時間和時間調節範圍，請參閱「功能概覽」一節。

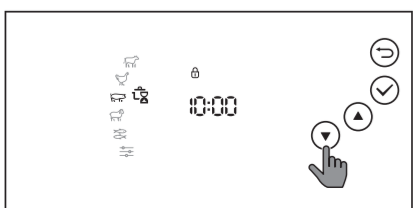
### 備註


- 這是非壓力烹調的菜單。

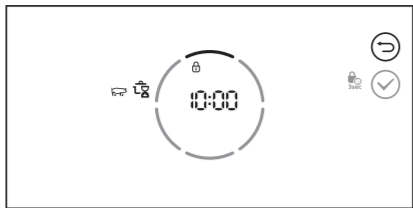
- 請遵從「烹調前準備」內所述的步驟。
- 輕按  或  以選擇慢煮 ( 或 )，輕按  確定。




- 輕按  或  以選擇其中一個子菜單。
- 已選擇的烹調功能燈將亮起，預設的烹調時間將於螢幕顯示。



- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。







- 烹調程序完成後，智能萬用鍋會切換為保溫模式。您可解鎖並打開上蓋。
- 保溫指示燈 () 會亮起。

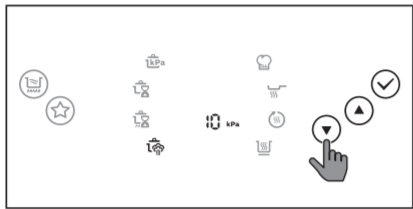
## 蒸/燉



如需每個子菜單的蒸/燉時間和調節範圍，請參閱「功能概覽」章節。

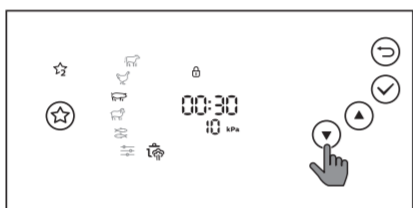
### 備註


- 預設烹調壓力為 10kPa，且無法調校。

- 請遵從「烹調前準備」內所述的步驟。
- 輕按  或  以選擇蒸/燉 ()，輕按  確定。




- 輕按  或  以選擇其中一個子菜單。
- 已選擇的烹調功能燈將亮起，預設的烹調時間和壓力將於螢幕顯示。










- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。



- 當智能萬用鍋達到烹調壓力時，壓力維持時間將開始倒數。智能萬用鍋在加熱時會排放蒸汽。烹調期間，不要接觸蒸氣通氣孔以免燙傷。





- 當壓力維持時間結束，智能萬用鍋會進入釋放壓力程序， 指示燈會亮起，而智能萬用鍋會開始分段釋放壓力。不要接觸蒸氣通氣孔。

### 備註



- 烤燻 () 並不是非壓力烹調菜單。
- 這個烹調功能有 6 個子菜單：米飯 ()、湯 ()、粥 ()、豆類 ()、烩 () 和烤燻 ()。
- 如需烹調時間和調節範圍，請參閱「功能概覽」一節。

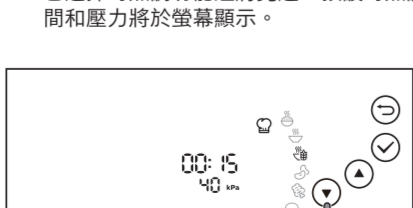
### 備註


- 烤燻 () 並不是非壓力烹調菜單。

- 請遵從「烹調前準備」內所述的步驟。
- 輕按  或  以選擇特殊食譜 ()，輕按  確定。




- 輕按  或  以選擇其中一個子菜單。
- 已選擇的烹調功能燈將亮起，預設的烹調時間和壓力將於螢幕顯示。




- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。



- 當智能萬用鍋達到烹調壓力時，壓力維持時間將開始倒數。


- 當壓力維持時間結束，智能萬用鍋會進入釋放壓力程序， 指示燈會亮起，而智能萬用鍋會開始分段釋放壓力。不要接觸蒸氣通氣孔。







- 在壓力完全釋放後，智能萬用鍋將自動切換為保溫模式。您可解鎖並打開上蓋。
- 保溫指示燈 () 會亮起。



## 煎炒

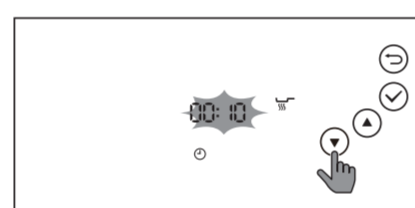
### 備註


- 使用煎炒 () 功能時保持蓋子打開，否則智能萬用鍋會發出警響。

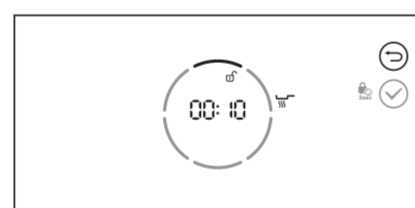
- 請遵從「烹調前準備」內所述的步驟。
- 輕按  或  以選取煎炒烹調 ()，輕按  確定。



- 輕按  或  以選取烹調時間。
- 烹調時間在螢幕上閃爍。






- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。





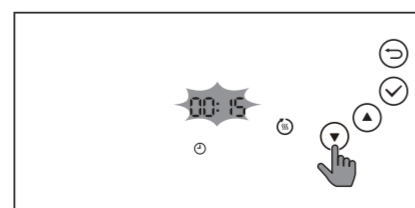
- 烹調程序完成後，智能萬用鍋會自動切換為待機模式。

## 再加熱


- 翻鬆冷的食物，均勻分佈在內鍋之中。
- 在食物上倒入一些水，以免食物變乾。水量視乎食物的總量而定。
- 關閉蓋子並接上電源，然後開啟萬用鍋。
- 輕按  或  以選擇「再加熱」()。

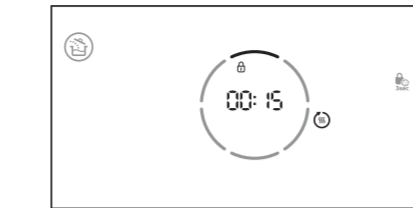



- 輕按  或  以選取烹調時間。
- 烹調時間在螢幕上閃爍。



- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。












- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。





- 烹調程序完成後，智能萬用鍋將自動切換為保溫模式。
- 保溫指示燈 () 會亮起。

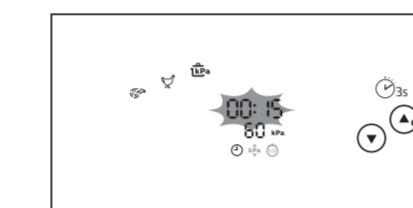
## 調整烹調時間、壓力和延遲開始

### 備註

- 您不可調整煮飯  及保溫  功能。
- 以下功能不可調校壓力水平：慢煮 (低溫) 、慢煮 (高溫) 、蒸/燉 、米飯 、烤燻 、煎炒 、濃厚醬汁 、再加熱  和保溫 。


您可以在選擇菜單時調整烹調時間、預設壓力和延遲開始。

- 選擇功能後，按住  以調整烹調時間。
- 時間指示燈  會顯示在螢幕上。
- 烹調時間將閃爍。



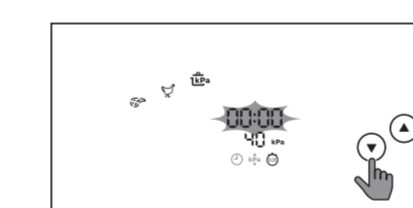
- 輕按  或  以設定時間。




- 點選  確認。輕按  或  以設定壓力。
- 壓力指示燈  會顯示在螢幕上。
- 烹調壓力指示燈將會閃爍。




- 點選  確認。輕按  或  以設定延遲開始時間。
- 延遲開始指示燈  會顯示在螢幕上。



- 輕按  以確定，智能萬用鍋會開始在所選模式下運作。



### 備註



- 您可按您的喜好增加烹調壓力以達至更柔軟的質感，如食物太柔軟，亦可減低烹調壓力。
- 輕按  以取消烹調時間/壓力/延遲開始設定。


## 加入材料

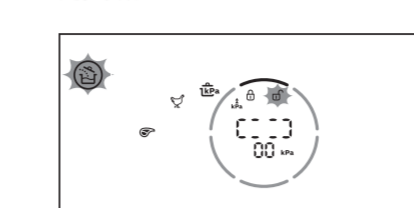
使用這功能時，您可在壓力烹調程序期間打開上蓋，以添加食材。

### 備註

- 加入材料功能適用於所有壓力烹調菜單。

- 烹調程序開始後，如果所選功能可供添加食材， 按鈕會亮起。
- 您可以在維持壓力程序中隨時輕按 。
- 現有的烹調程序將暫停，智能萬用鍋會發出嗶聲，並開始釋放壓力。








- 壓力完全釋放後，上蓋解鎖指示燈  會閃爍，而智能萬用鍋會發出警響。您可打開上蓋以添加更多食材。




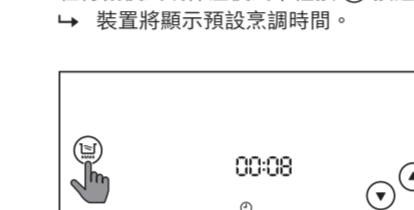
- 順時針旋轉手柄以鎖緊上蓋。
- 如果您沒有在兩分鐘內加入食材，智能萬用鍋會返回上一個烹調程序。

## 濃厚醬汁

### 備註


- 在待機模式下，濃厚醬汁 () 功能適用於所有烹調功能。
- 在保溫模式下，濃厚醬汁 () 功能不適用於以下功能：再加熱 、米飯 、粥  和烤燻 。
- 預設時間為 8 分鐘，您可設定 5 分鐘至 15 分鐘。
- 濃厚醬汁功能運作時，輕按  以取消。
- 當使用此功能時，把上蓋保持打開。

- 在待機模式或保溫模式下輕按  按鈕。
- 裝置將顯示預設烹調時間。



- 輕按  或  以設定烹調時間。點選  確認。

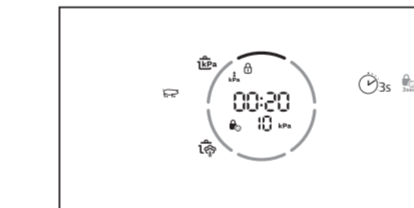


- 烹調時間到後，智能萬用鍋會自動切換至保溫模式。
- 保溫指示燈 () 會亮起。

## 設定兒童安全鎖

為防止兒童使用產品，或避免在烹調期間出現意料之外的操作，您可設定兒童安全鎖。







- 烹調程序開始後，長按  3 秒以啟動兒童鎖。






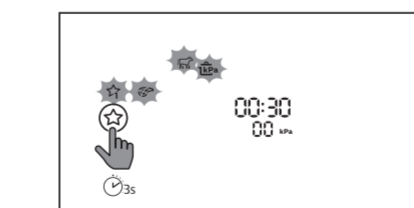
- 其他按鈕將停止反應。







- 再次長按  3 秒以停用兒童鎖。

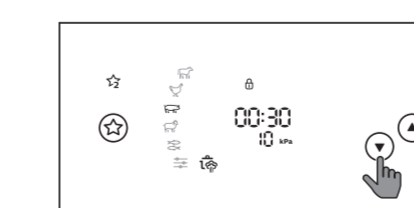
## 設定我的最愛菜單

您可設定任何三個菜單為「最愛菜單」。變更任何設定前，三個預設菜單為壓力烹調 、牛肉 ()、。如要變更「最愛菜單」 為蒸/燉、 為豬肉 ()，按照以下程序執行：

- 按住  3 秒，直至  閃爍。
-  會閃爍。
- 預設菜單的圖示會閃爍。



- 重覆輕按 ，直至  在螢幕上閃爍。
- 輕按  或  以選取蒸/燉、 為豬肉 ()。



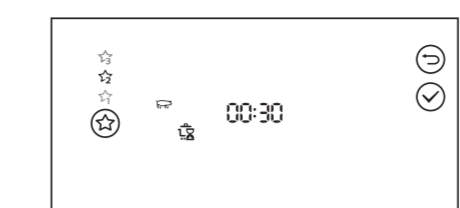
- 點選  確認。輕按  或  以設定烹調時間。





### 備註

- 如屬壓力烹調功能，您要在儲存新最愛菜單前設定壓力。

- 點選  確認。

→  中的舊菜單會被新菜單成功取代。



- 按照步驟 1-5 設定  或 。
- 重覆輕按  以存取最愛菜單，輕按  以開始烹調程序。

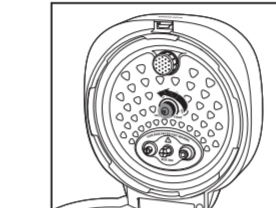
## 清潔及保養

### 備註

- 必須將智能萬用鍋的插頭從電源插座拔出，方可開始清潔。
- 請等待智能萬用鍋完全冷卻才開始清潔。

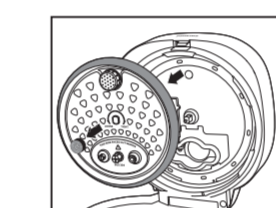
## 內上蓋

- 請以逆時針方向旋轉溫度控制器的螺絲。



- 拿著可拆式內上蓋，並將其從頂蓋移除，以進行清洗。

- 放入熱水浸泡，用海綿清潔。



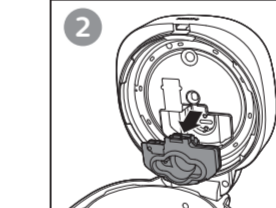
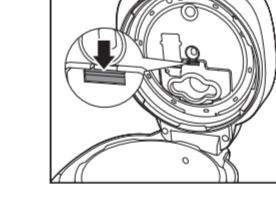
- 安裝可拆式內上蓋時，請嵌入頂蓋，順時針方向旋緊溫度控制器的螺絲。

## 蒸盒

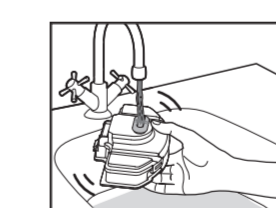
- 按照以上步驟拆除內上蓋。

- 將蒸盒從內上蓋拆除，方法如下：

- 將蒸盒從內上蓋拆除，方法如下：



- 將自來水接駁至蒸盒後方的孔，注水並搖晃以徹底清潔，確保沒有遺留食物殘渣。洗清完畢後，將蒸盒重新安裝到內上蓋。

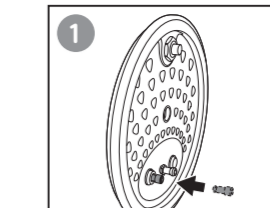


## 浮球

- 拿著浮球四週的橡膠圈，向外拉，並將其從頂蓋移除。定時使用清水沖洗，確保沒有食物殘渣黏著，否則可能難以打開上蓋。



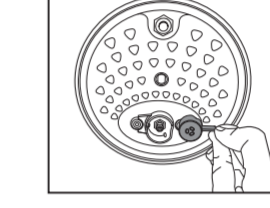
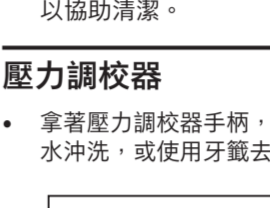
- 安裝浮球時，請將浮球幼的一邊放進上蓋孔 (圖 1)，並裝上浮球四週的橡膠圈 (圖 2)。



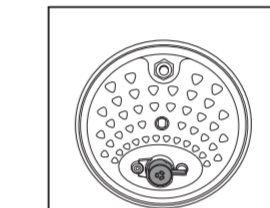
## 內部

外蓋的內部、主體及加熱元件：

- 請用溼布擦拭。
- 確保清除所有黏在智能萬用鍋上的食物殘渣。

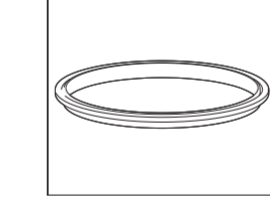


- 您亦可將清水加入到內鍋，啟動蒸汽功能，以協助清潔。

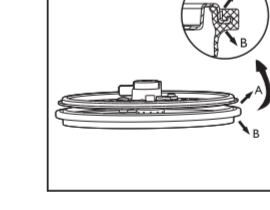





## 密封圈

- 將密封圈的凹槽朝上，並放在平坦的表面。



- 將分離式上蓋的背面放在密封圈上。



問題	解決方案
關閉蓋子時遇到困難。	<ul style="list-style-type: none"><li>內鍋並未穩妥安裝好。請確保內上蓋和密封圈妥善安裝。</li><li>手柄處於  位置。逆時針旋轉至  位置。</li></ul>
在釋放壓力後難以打開頂蓋。	<ul style="list-style-type: none"><li>確保手柄處於  位置。</li><li>浮動閘底部可能有食物殘渣。請勿強行打開，否則可能會引致燒傷。等待萬用鍋冷卻 (約 30 分鐘)，然後前後</li></ul>