

PHILIPS

HD2633



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1 Important

Read this safety leaflet carefully before you use the appliance and save it for future reference.

Danger

- The appliance must not be immersed.

Warning

- This appliance is 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.
- This appliance should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- 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.
- 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.
- Surface of the heating element is subject to residual heat after use.
- **WARNING:** Make sure to avoid spillage on the power connector to avoid a potential hazard.
- **WARNING:** Always follow the instructions and use the appliance properly to avoid potential injury.
- According to the instructions prescribed in this user manual, use a soft damp cloth to clean the surfaces in contact with food and make sure to remove all the food residues stuck to the appliance.

- Check if the voltage indicated on the appliance corresponds to the local power voltage before you connect it.
- 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 press any of the buttons on the control panel with wet hands.

Caution

- The symbol marked on the appliance means "Caution, Hot surfaces", do not touch the hot surface in order to avoid scald.
- The device must not be located immediately below a socket outlet.
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the appliance to direct sunlight.
- Place the appliance on a stable, horizontal, and level surface.
- Always put the inner pot in the appliance before you put the plug in the power outlet and switch it on.
- Do not place the inner pot directly over an open fire to cook rice.
- Do not use the inner pot if it is deformed.



- The accessible surfaces may become hot when the appliance is operating.
- Take extra caution when touching the appliance.
- Beware of hot steam coming out of the steam cover during cooking or out of the appliance 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 which might cause potential hazard.
- Do not place the cooking utensils inside the pot while cooking, keeping warm or reheating rice.
- 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 insert metallic objects or alien substances into the steam vent.
- Do not place a magnetic substance on the lid. Do not use the appliance near a magnetic substance.
- Always let the appliance cool down before you clean or move it.
- Always clean the appliance after use. Do not clean the appliance in a dishwasher.
- Always unplug the appliance if not used for a longer period.
- If the appliance is used improperly or for professional or semiprofessional purposes, or if it is not used according to the instructions in this user manual, the guarantee becomes invalid and Philips refuses liability for any damage caused.
- Visit www.philips.com/support to download the user manual.

Electromagnetic fields (EMF)

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

2 Your Multicooker

Congratulations on your purchase, and welcome to Philips!

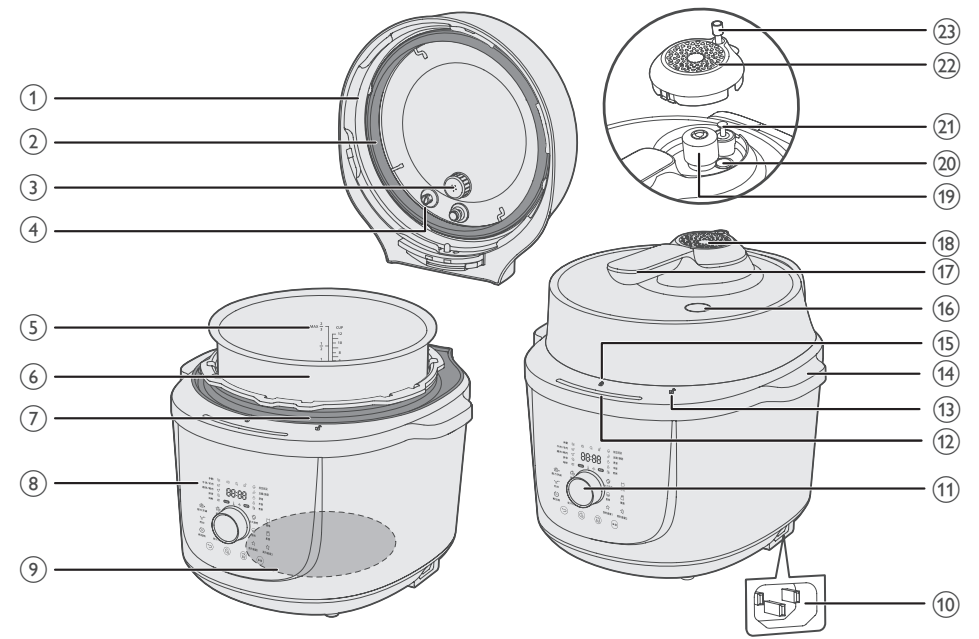
To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

What's in the box

Main unit	Inner Pot
2-in-1 spoon	Measuring cup
Power cord	Steaming rack
Glass lid	Quick start guide
Important information leaflet	



Product overview



①	Top lid	⑬	Lid unlock position
②	Sealing ring	⑭	Side handle
③	Anti-blocking cover	⑮	Lid lock position
④	Safety valve	⑯	Manual pressure release button
⑤	Water level indication	⑰	Handle
⑥	Inner pot	⑱	Steam box
⑦	Condensation rim	⑲	Pressure release valve
⑧	Control panel	⑳	Pressure release rod
⑨	Heating element	㉑	Floating valve
⑩	Power socket	㉒	Steam cover
⑪	Rotation knob	㉓	Floater
⑫	Cooking process indication bar		

Controls overview



Control buttons

	Return/Cancel button		Sauté/Sear button
	Delay start button		Slow cook button
	Add ingredient button		Bake button
	Start button		Jam button
	Pressure cook button		Reheat button
	Steam button		Sauce thickening button
	Stew button		Favorite 1 button
	Yogurt button		Favorite 2 button

Indicators

	Keep warm indicator		Pressure indicator
	Temperature indicator		Lid unlocked indicator
	Low temperature/pressure indicator		Delay start indicator
	High temperature/pressure indicator		Standby mode

3 Using your Multicooker

Before first use

- 1 Remove all packaging materials from the appliance.
- 2 Take out all the accessories from the inner pot.
- 3 Clean the parts of the Multicooker thoroughly before using it for the first time (see chapter “Cleaning and Maintenance”).



Note

- Read user manual carefully before use.
- Place the appliance on a flat surface.
- Remove the promotional sticker on the appliance before first use.
- Make sure all parts are completely dry before you start using the Multicooker.
- 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/temperature	Adjustable pressure/temperature range
Pressure cook 	Manual ()	5 minutes	2-59 minutes	Low pressure	Low/High pressure
	Beef/Lamb ()	40 minutes	13-59 minutes	High pressure	NA
	Chicken/Duck ()	25 minutes	12-59 minutes	High pressure	NA
	Bone-in meat ()	25 minutes	20-59 minutes	High pressure	NA
	Seafood ()	3 minutes	1-59 minutes	Low pressure	NA
	Root vegetables ()	5 minutes	2-10 minutes	Low pressure	NA
	Beans/Tendons ()	30 minutes	25-59 minutes	High pressure	NA
	Soup ()	30 minutes	25-59 minutes	High pressure	NA
	Rice ()	14 minutes	NA	Low pressure	NA
	Porridge ()	15 minutes	2-59 minutes	Low pressure	NA
Slow cook 	Manual ()	2 hours	2-12 hours	Low temperature	Low/High temperature
	Beef/Lamb ()	6 hours	2-12 hours	High temperature	NA
	Chicken/Duck ()	4 hours	2-12 hours	High temperature	NA
	Bone-in meat ()	6 hours	2-12 hours	High temperature	NA
	Seafood ()	2 hours	2-12 hours	Low temperature	NA
	Soup ()	2 hours	2-12 hours	Low temperature	NA
Steam 	Manual ()	10 minutes	3-30 minutes	Low pressure	NA
	Beef/Lamb ()	20 minutes	3-30 minutes	Low pressure	NA
	Chicken/Duck ()	15 minutes	3-30 minutes	Low pressure	NA
	Bone-in meat ()	20 minutes	3-30 minutes	Low pressure	NA
	Seafood ()	3 minutes	3-30minutes	Low pressure	NA
	Rice ()	14 minutes	3-30 minutes	Low pressure	NA

Cooking function	Sub cooking function	Default cooking time	Adjustable cooking time	Default pressure/temperature	Adjustable pressure/temperature range
Stew 	Manual ()	1 hour	0.5-10 hours	Constant temperature	NA
	Beef/Lamb ()	2 hours	0.5-10 hours	Constant temperature	NA
	Chicken/Duck ()	1 hour	0.5-10 hours	Constant temperature	NA
	Bone-in meat ()	2 hours	0.5-10 hours	Constant temperature	NA
	Seafood ()	30 minutes	0.5-10 hours	Constant temperature	NA
Sauté/Sear 		3 minutes	3-59 minutes	Low temperature	Low/High temperature
Yogurt 		8 hours	6-12 hours	Constant temperature	NA
Bake 		45 minutes	10-59 minutes	Constant temperature	NA
Jam 		55 minutes	25-59 minutes	Constant temperature	NA
Reheat 		15 minutes	15-59 minutes	Constant temperature	NA
Sauce thickening 		8 minutes	8-15 minutes	Constant temperature	NA

Note

- Do use the pressure cooking lid when **Pressure cook**  and **Steam**  functions.
- Close and fully lock the pressure cooking lid when using these functions: **Pressure cook** , **Steam** .
- Keep the lid open when using **Sauté/Sear** , **Jam**  and **Sauce thickening** .
- The appliance automatically enters standby mode after 2 minutes of inactivity. To wake the appliance and select a cooking program, press the knob.
- You can use the glass lid for these functions: **Stew**  or **Slow cook** .
- For pressure programs (such as **Pressure cook**  and **Steam** ), the default cooking time shown on the display refers to the pressure maintain time. The total cooking time consists of heating time + pressure maintain time + pressure release time.
- The actual cooking time will vary according to the amount of food (rice), water, voltage, temperature, water temperature, and food quality.

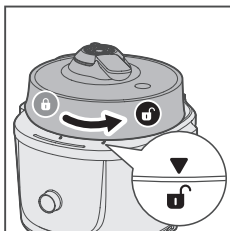
Preparations

Note

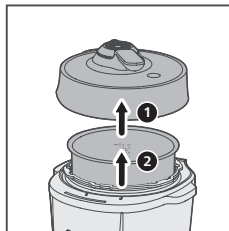
- Do not fill the inner pot with food and liquid less than the minimum of the water level indications, or more than the maximum of the water level indications.
- Do not exceed the volume indicated nor exceed the maximum water level indicated in the inner pot, as this may cause the Multicooker to overflow.
- Use the top lid for most cooking programs, and especially for pressure cooking and steam program.
- For food that expands (such as beans, dried foods, or viscous liquid food) 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 water level 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.

Before using the Multicooker to cook food, follow below preparation steps:

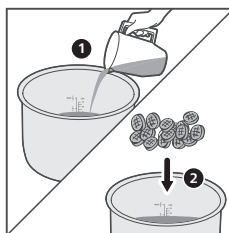
- 1 Turn handle anti-clockwise to open the lid, make sure the  and  icons are aligned.



- 2 Take out the inner pot from the Multicooker.



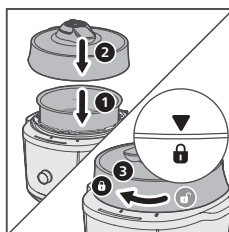
- 3 Add water and other ingredients to the inner pot.



- 4 Wipe the outside of the inner pot dry.



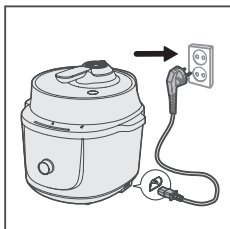
- 5 Put the inner pot in the Multicooker. Then close the lid by turning the handle clockwise, make sure the  and  icons are aligned.



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.

6 Put the plug in the power socket.



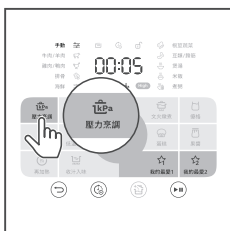
Pressure cook

Note

- Make sure the top lid is properly locked before the cooking process started.
- Make sure the steam pressure release valve is installed properly.
- Make sure the sealing ring is in good condition and installed properly.
- Check if the steam cover is installed properly.

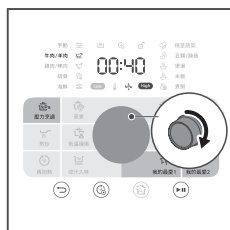
For pressure cooking time and pressure regulating range, refer to Chapter "Cooking program".

- 1 Follow the steps in "Preparations".
- 2 Press the **Pressure cook** button to select pressure cooking ().



3 Rotate the knob to select **Beef/Lamb**.

- ↳ The chosen cooking function blinks, and the default cooking time is displayed on the screen.



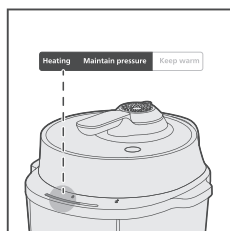
Note

- For cooking program with adjustable cooking time, you can rotate the knob to adjust the cooking time, see Chapter "Adjust the cooking time/pressure/temperature".

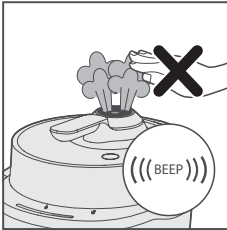
4 Press the  button to start the cooking process, the Multicooker starts working in the selected mode.



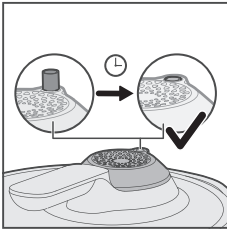
5 When the Multicooker reaches the cooking pressure, the pressure maintain time starts countdown.



- 6 When the pressure maintain time has elapsed, the Multicooker steps into pressure release stage, the Multicooker starts to release pressure. Do not touch the steam cover.



- 7 When pressure is released, the floater will drop completely.

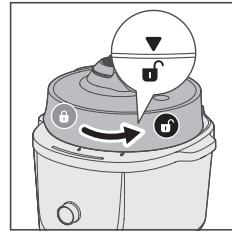


- 8 The Multicooker automatically switches to the keep warm mode.
↳ The keep-warm indicator () lights up.

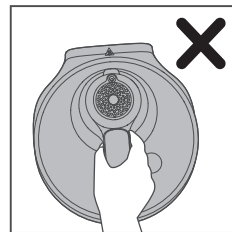
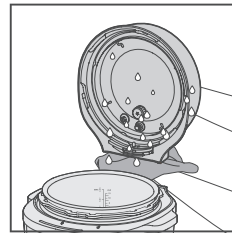
Note

- Steam will be released automatically, it takes a few minutes depending on the quantity of liquid inside.
- Do not use manual pressure release button when cooking sticky liquid such as congee, beans, since it may cause overflow.
- Before press the manual pressure release button you need to press the  button to deactivate "automatic pressure release" process.
- You can also press the manual pressure release button on the top lid to quickly release pressure. Be cautious about overflow when you press the manual pressure release button. In case there is overflow, release the button immediately.
- After the cooking process is finished, unplug the Multicooker from the electrical outlet.

- 9 Rotate the top lid to the unlock position.



- 10 When opening the lid, use a towel to catch any food or condensed water dripping from the inside of the lid to prevent scalding.

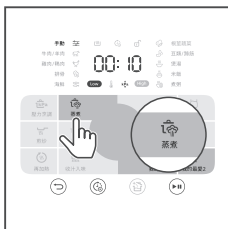


Steam

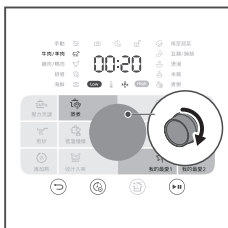
Note

- Make sure the top lid is properly locked before the cooking process started.
- Make sure the steam pressure release valve is installed properly.
- Make sure the sealing ring is in good condition and installed properly.
- Check if the steam cover is installed properly.

- 1 Follow the steps in "Preparations".
- 2 Pour water into the inner pot, ensuring there is enough water to produce steam. Make sure the water level remains below the steaming rack when boiling. The recommended water amount is up to 2 scales.
- 3 Place the steaming rack in the inner pot. Put all ingredients on the steaming rack.
- 4 Press the **Steam** button to choose steam cooking function.



- 5 Rotate the knob to select **Beef/Lamb**.
 ➔ The chosen cooking function blinks, and the default cooking time is displayed on the screen.



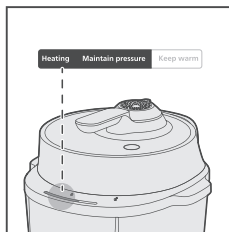
Note

- After selecting a cooking program, you can press the knob to adjust the cooking time, see Chapter "Adjust the cooking time/pressure/temperature".

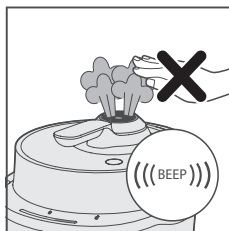
- 6 Press the **▶||** button to start the cooking process, the Multicooker starts working in the selected mode.



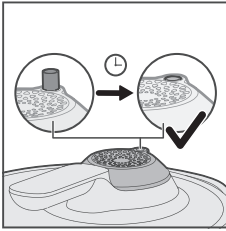
- 7 When the Multicooker reaches the cooking pressure, the pressure maintain time starts countdown.



- 8 When the pressure maintain time has elapsed, the Multicooker steps into pressure release stage, the Multicooker starts to release pressure. Do not touch the steam cover.



- 9 When pressure is released, the floater will drop completely.

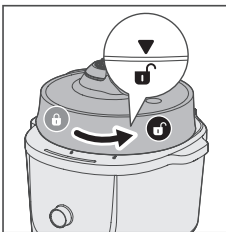


- 10 The Multicooker automatically switches to the keep warm mode.
 ↳ The keep-warm indicator () lights up.

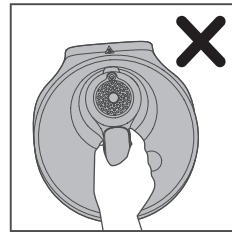
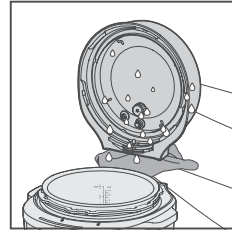
Note

- Steam will be released automatically, it takes a few minutes depending on the quantity of liquid inside.
- Do not use manual pressure release button when cooking sticky liquid such as congee, beans, since it may cause overflow.
- Before press the manual pressure release button you need to press the button to deactivate "automatic pressure release" process.
- You can also press the manual pressure release button on the top lid to quickly release pressure. Be cautious about overflow when you press the manual pressure release button. In case there is overflow, release the button immediately.
- After the cooking process is finished, unplug the Multicooker from the electrical outlet.

- 11 Rotate the top lid to the unlock position.



- 12 When opening the lid, use a towel to catch any food or condensed water dripping from the inside of the lid to prevent scalding.

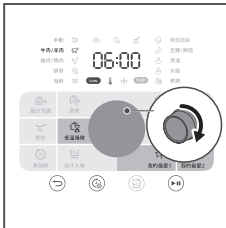


Slow cook

- 1 Follow the steps in "Preparations".
- 2 Press **Slow cook** button to choose the slow cooking function.



- 3 Rotate the knob to select **Beef/Lamb**.
 ↳ The chosen cooking function blinks, and the default cooking time is displayed on the screen.



Note

- Please choose the corresponding program based on your recipe and ingredient.
- Do not use the manual program to cook foods that easy expand or thick, and do not fill the inner pot with more than 1/2 full of food and liquid.
- After selecting a cooking program, you can press the knob to adjust the cooking time, or temperature (for **Manual** only), see Chapter "**Adjust the cooking time/pressure/temperature**".

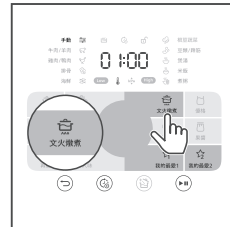
- 4 Press the  button to start the cooking process, the Multicooker starts working in the selected mode.



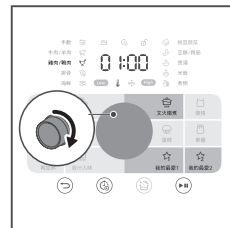
- 5 When the cooking is finished, the Multicooker switches to the keep warm mode automatically.

Stew

- 1 Follow the steps in "Preparations".
- 2 Press the **Stew** button to choose the stew function.



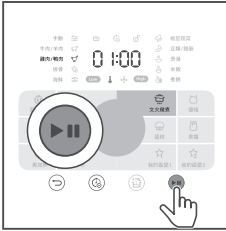
- 3 Rotate the knob to select **Chicken/Duck**.
 ↳ The chosen cooking function blinks, the default cooking time is displayed on the screen.



Note

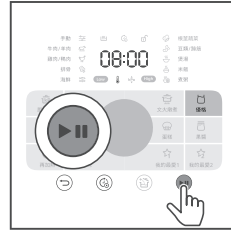
- Please choose the corresponding program based on your recipe and ingredient.
- Do not use the manual program to cook foods that easy expand or thick, and do not fill the inner pot with more than 1/2 full of food and liquid.
- After selecting a cooking program, you can press the knob to adjust the cooking time, see Chapter "**Adjust the cooking time/pressure/temperature**".

- Press the  button to start the cooking process, the Multicooker starts working in the selected mode.



- When the cooking is finished, the Multicooker switches to the keep warm mode automatically.

- Press the  button to start the cooking process, the Multicooker starts working in the selected mode.



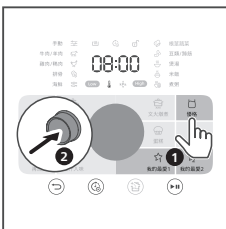
- When the cooking is finished, the Multicooker beeps and switches to the standby mode automatically.

Yogurt and Jam

Note

- Keep the lid open when using the **Jam** function.

- Mix all ingredients well and put it into the inner pot.
- Follow the steps in "Preparations".
- Press the **Yogurt or Jam** button. Press the knob to confirm selection.



Note

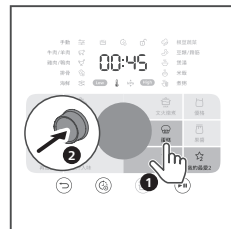
- If you prefer a thick jam, simply extend the cooking time in the Jam function.
- After selecting a cooking program, you can press the knob to adjust the cooking time, see Chapter "**Adjust the cooking time/pressure/temperature**".

Bake

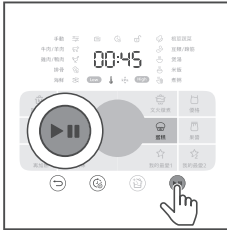
- Follow the steps in "Preparations".
- Mix all ingredients well and put them into the inner pot.
- Press the **Bake** button. Press the knob to confirm selection.

Note

- After selecting a cooking program, you can rotate the knob to adjust cooking time, then press the knob to confirm.



- 4 Press the knob to confirm the selection.
- 5 Press the  button to start the cooking process, the Multicooker starts working in the selected mode.



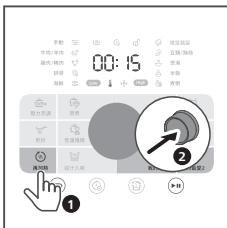
- 6 When the cooking is finished, the Multicooker switches to the keep warm mode automatically.

Reheat

- 1 Loosen the cooled food and evenly distribute it in the inner pot.
- 2 Pour some water onto the food to prevent it from becoming too dry. The quantity of the water depends on the amount of food.
- 3 Close the lid, put the plug in the power socket, and switch on the appliance.
- 4 Press the **Reheat** button to choose reheat function.

Note

- After selecting a cooking program, you can rotate the knob to adjust cooking time, then press the knob to confirm.



- 5 Press the knob to confirm the selection.
- 6 Press the  button to start the cooking process, the Multicooker starts working in the selected mode.



- 7 When the cooking is finished, the Multicooker switches to the keep warm mode automatically.

Sauté/Sear

Note

- Keep the lid open when using the **Sauté/Sear** function.

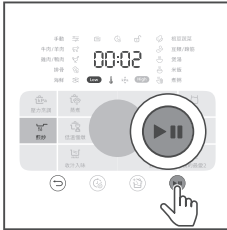
- 1 Follow the steps in "Preparations".
- 2 Press the **Sauté/Sear** button.

Note

- After selecting a cooking program, you can rotate the knob to adjust cooking time, then press the knob to confirm.



- 3 Press the knob to confirm the selection.
- 4 Press the ► button to start the cooking process, the Multicooker starts working in the selected mode.



- 5 When the cooking is finished, the Multicooker switches to the standby mode.

Sauce thickening

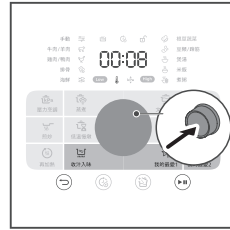
Note

- Keep the lid open when using this function.
- When the **Sauce thickening** function is working, press the ⊖ button to cancel the program.

- 1 Press the 🍲 button.
- ↳ The default cooking time is displayed.



- 2 Press the knob to confirm.



- 3 Press the ► button to start the cooking process, the Multicooker starts working in the selected mode.



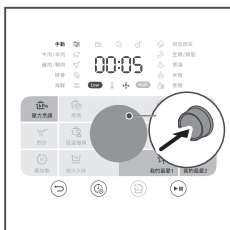
- 4 When the cooking is finished, the Multicooker switches to the keep warm mode automatically.

Adjust the cooking time/pressure/temperature

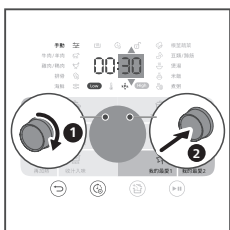
Note

- You can adjust the pressure only for **Pressure cook-Manual** (Low or High).
- You can adjust the temperature for **Slow cook-Manual** (Low or High) and **Sauté/Sear** (Low or High).
- When you adjust the cooking time, pressure, or temperature, press the ⊖ button to return to the previous step.
- If the adjustable cooking time is less than 1 hour, each rotation of the knob adjusts the time in 1-minute increments.
- If the adjustable cooking time is more than 1 hour, each rotation adjusts by 1-hour increments. Set the hours first, then set the minutes.

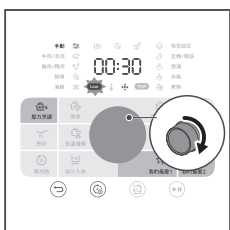
- 1 Choose a desired function.
 - ↳ For **Pressure cook**, **Slow cook**, **Steam**, **Stew**, press the knob first, then rotate the knob to adjust the cooking time.
 - ↳ For **Bake**, **Jam**, **Yogurt**, **Sauté/Sear**, **Reheat** and **Sauce thickening**, rotate the knob to adjust the cooking time directly.



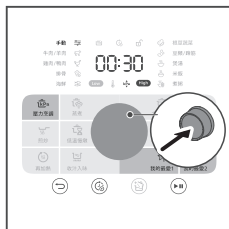
- 2 Rotate the knob to adjust the cooking time. Press the knob to confirm.



- 3 Rotate the knob to adjust the pressure level.



- 4 Press the knob to confirm.



- 5 Press the **▶▶** button to start the cooking process, the Multicooker starts working in the selected mode.

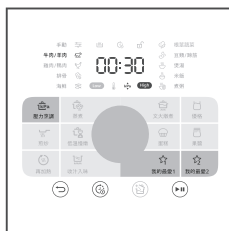


Adjust the delay start time

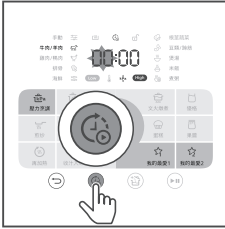
Note

- The cooking process will be started by the time the preset time has elapsed.
- Delay start is not available for **Sauté/Sear**, **Jam**, **Sauce thickening** and **Reheat**.
- Do not use long delay start time with perishable foods, as they may spoil before cooking begins.

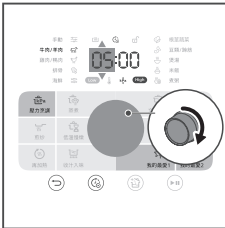
- 1 Choose a desired function.



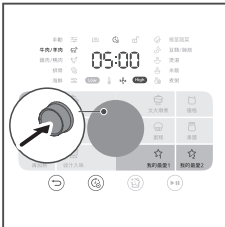
- 2 Press the  button to set the delayed start time.



- 3 Rotate the knob to set hour.



- 4 Press the knob to confirm.



- 5 Rotate the knob to set minute. Press the knob to confirm.

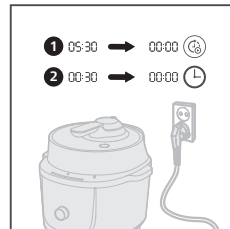


- 6 Press the  button to start.



- 7 After the delay start time has elapsed, the cooking process will be started.

➔ After the cooking process is finished, the Multicooker switches to the keep warm mode automatically, and the keep warm indicator lights up.



Adding ingredient

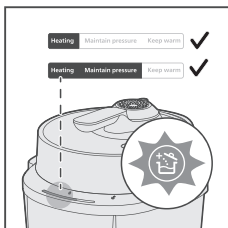
With this function, you can open the lid during the pressure cooking process and add more ingredients.

Note

- The add ingredient function is available for all pressure cooking menus except for Rice and Porridge.

- 1 After the cooking process starts, in **Heating** process or **Maintain pressure** process, the (🍲) button will light up if the selected function is supporting adding ingredient.

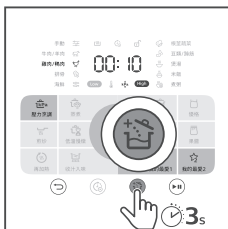
↳ The (🍲) button lights up.



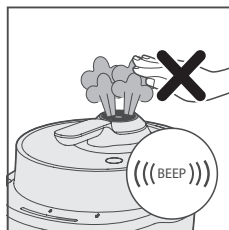
- 2 You can press and hold the (🍲) button for 3 seconds anytime during **Heating** process or **Maintain pressure** process.

↳ The (🍲) button blinks.

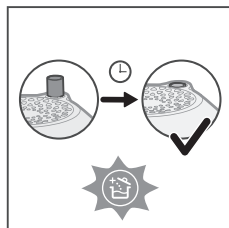
↳ The current cooking process pauses, the Multicooker beeps for 5 times and starts to release pressure.



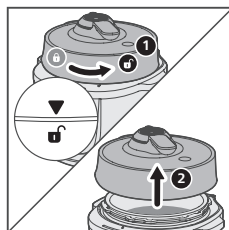
CAUTION: HOT STEAM! Do not touch the steam cover.



- 3 When pressure is released, the floater will drop completely.



- 4 Turn handle anti-clockwise to open the lid, make sure the (🔒) and (▼) icons are aligned.



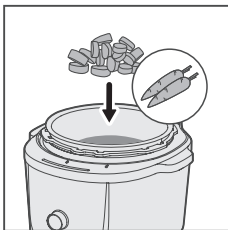
Note

- After pressing the (🍲) button, if you then press the (🔒) button, the Multicooker will cancel the add ingredient process and resume to the previous cooking program.

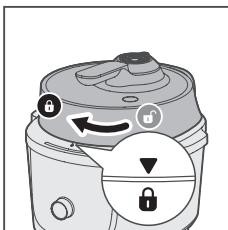
Note

- If you have difficulty opening the lid, press the manual pressure release button to release pressure until the floater drops completely.

5 Add more ingredient.



6 Close the lid by turning the handle clockwise, make sure the and icons are aligned.



Note

- If you have difficulty locking the lid, press the manual pressure release button to release pressure until the floater drop completely, ensure the lid is fully seated and flush with the condensation rim (no rear lifting) before turning the handle to close.

7 Press the button to resume the cooking process.



Setting my favorite menu

You can set any two menus as "My Favorite". Before you make any changes to the settings, the two default menus are:

- : Pressure cook - Beef/Lamb
- : Slow cook - Soup

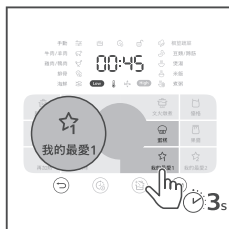
If you need to change  - to Bake, follow the steps below:

1 Press the **Bake** button.

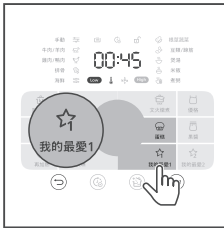


2 Press and hold the button for 3 seconds.

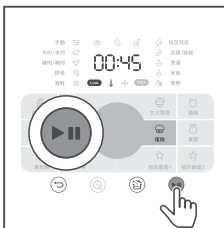
- ↪ The  button blinks twice.
- ↪ The appliance beeps.



- 3 Follow steps 1-2 to set my favorite 2 ☆.
- 4 Press ☆ or ☆ to access the menu.



- 5 Press the ► button to start the cooking process.



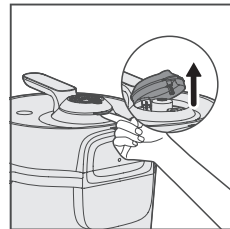
4 Cleaning and Maintenance

Note

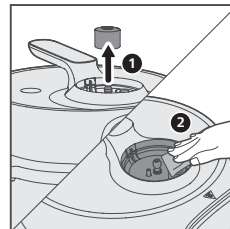
- Unplug the Multicooker before starting to clean it.
- Wait until the Multicooker has cooled down sufficiently before cleaning it.
- Clean the Multicooker after each use.

Steam box

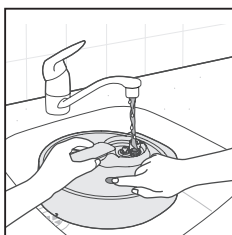
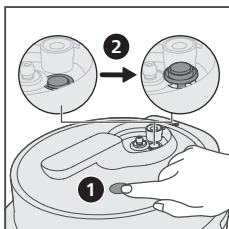
- Remove the steam cover.



- Remove the pressure release valve and clean the food residue inside the steam box with a damp cloth.



- Press the pressure release button, the pressure release rod will be popped up, then you can clean the food residue and wash it under a tap.

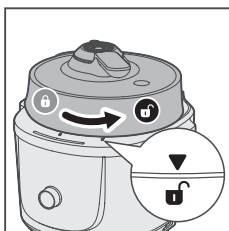


Note

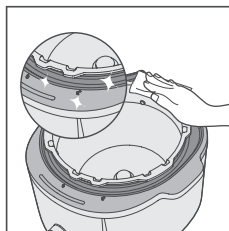
- If overflow happens, clean the floater thoroughly.

Top lid

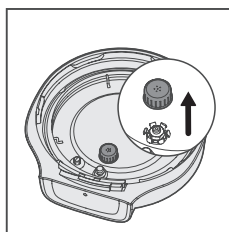
- Turn handle anti-clockwise to open the lid, make sure the  and  icons are aligned.



- Clean the condensation rim thoroughly.

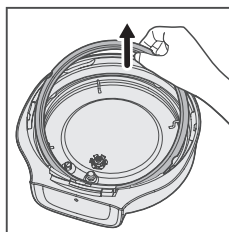


- Remove the anti-blocking cover.

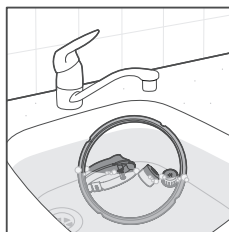


Note

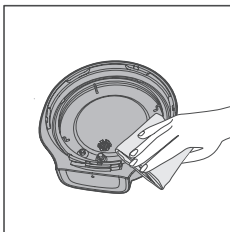
- Do not remove the sealing ring by force.
- Remove the sealing ring.



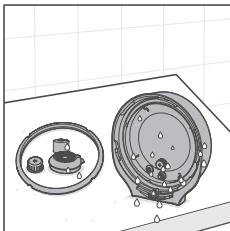
- Soak all parts in water and clean with sponge. Make sure no food residue is left.



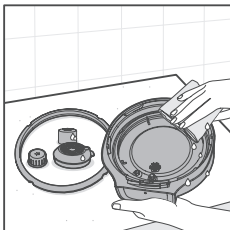
- Wipe clean the top lid with a damp cloth.



- After cleaning, stand the top lid vertically to drain excess water. Then dry the top lid with a soft towel.



- Dry all parts with a soft towel.



Inner pot



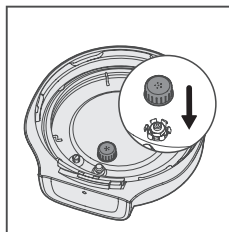
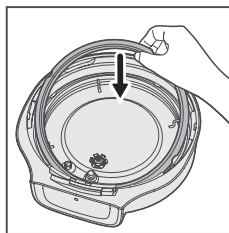
Note

- Do not use a metal shovel or other hard tool, otherwise it will damage the inner surface of the inner pot.
- Clean the inner pot with mild detergent or warm water to remove dust, oil and dirt

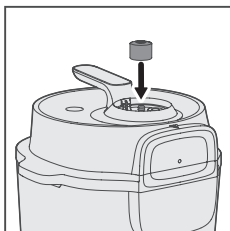


Reassemble

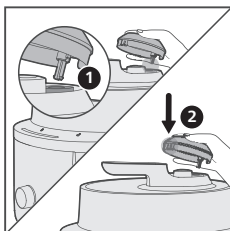
- Reassemble the sealing ring and anti-blocking cover.



- Reassemble pressure release valve.



- Align the floater with the hole in the steam box and secure the steam cover back in place.



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 Multicooker.

Exterior

Surface of the top lid and outside of the main body:

- Wipe with a cloth dampened with soap water.
- Only use soft and dry cloth to wipe the control panel.

Accessories and inner pot

2-in-1 spoon, steaming rack, glass lid and inner pot.

- Soak in hot water and clean with sponge.

5 Recycling

This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU). 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 Netherlands B.V., registered at Claude Debussylaan 88, Amsterdam, NL, offers a two-year warranty on this product after the date of purchase (or the date of delivery, if later). 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, for spare parts, or for invoking the warranty, please visit our website home.id/support.

7 Specifications

Model Number	HD2633
Cooking power input	1000W
Rated capacity	6.0L



Note

- Unplug the Multicooker if not used for a long time.

8 Troubleshooting

If you encounter problems when using this appliance, check the following points before requesting service. If you cannot solve the problem, contact the Philips Consumer Care Center in your country.

Problem	Solution
I have difficulties closing the top lid.	• The lid is not well assembled. Rotate the handle clockwise, make sure the  and  icons are aligned. • Check if the sealing ring is well assembled around the top lid. • Check if the floater valve is cleaned well. • Press the manual pressure release button to release pressure until the floater drops completely.
I have difficulties opening the top lid after the pressure is released.	• Press the manual pressure release button to release pressure until the floater drops completely. • Make sure the  and  icons are aligned. • Food residue may accumulate at the bottom of the floating valve and the floater. Do not attempt to force it open, as this may cause burns. Wait around 30 minutes for the appliance to cool completely, push down the floater, then gently turn the handle back and forth repeatedly. • Clean the floating valve and the floater according to the cleaning instruction.
The food is not cooked.	• Incorrect function or time was selected, increase cooking time or change the cooking method. • Make sure that there is no foreign residue on the heating element and the outside of the inner pot before switching the Multicooker on. • The heating element is damaged, or the inner pot is deformed. Take the cooker to your Philips dealer or a service center authorized by Philips.
Air or steam leaks from the lid or the steam vent.	• The sealing ring is not well assembled. Make sure it is well assembled around the top lid. • There is food residue in the sealing ring. Make sure the sealing ring is clean. • There is food residue on the floating valve. Clean the floating valve. • The lid is not completely closed and locked. Make sure that the lid is completely fastened and locked in the right position.

Problem	Solution
E1 displays on the screen.	The sensor of the heating element has an open circuit. Take the appliance to a Philips dealer or a service center authorised by Philips.
E2 displays on the screen.	The sensor of the heating element has a short circuit. Take the appliance to a Philips dealer or a service center authorised by Philips.
E3 displays on the screen.	The heating element temperature exceeds 200 °C. Check if the inner pot is well placed on the heating element.
E4 displays on the screen.	Low pressure switch is turned on and the heating element temperature is below 80 °C. Take the appliance to a Philips dealer or a service center authorised by Philips.
E5 displays on the screen.	- Unplug the power cord, press manual release button to release pressure or let it cool down naturally until the floater drops. - Open the lid and reconnect the power to resume operation. Ensure the lid is open when using the Sauté program. - If the above steps still fail to resolve the issue, take the appliance to a Philips dealer or a service center authorised by Philips.
E6 displays on the screen.	- Unplug the power cord, press manual release button to release pressure or let it cool down naturally until the floater drops, then you can open lid. - The sealing ring is not well assembled. Make sure it is well assembled around the top lid. - There is food residue in the sealing ring. Make sure the sealing ring is clean. - There is food residue on the floating valve. Clean the floating valve. - The top lid is not completely closed and locked. Make sure the top lid is completely locked in the right position.
The above problems still exist.	- The Multi-cooker has encountered a malfunction. If this is the case, please: (1) Do-it-yourself service. Contact Consumer Care Center and we may be able to give instructions and help you solve the problem with video. (2) Carry-in service. Carry your product into the Philips Service care. (3) Onsite service. Contact us and we'll help you arrange a Philips-authorized repair for your product, at no additional charge.

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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

- 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，除非該人士已接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。
- 本產品應置於固定位置，把手應移至合適方向（如有），以防止灼熱液體濺出。
- 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；
 - 睡覺及吃早餐等環境下。
- 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。
- 加熱元件表面可能會在使用過後尚有餘熱。
- 警告：請避免電源適配器洩漏，避免發生危險事故。
- 警告：請遵循此說明並適當地使用本產品，避免發生潛在傷害。
- 根據用戶手冊中所載之指引，請使用柔軟的濕布清潔與食物接觸的表面，確保清除所有沾粘於產品中的食物殘渣。
- 在連接本產品前，請檢查產品註明的指示電壓與當地電源電壓是否對應。
- 僅將煮食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。
- 請勿用濕手插入本產品的電源，或按下控制面板的按鈕。

注意事項

- 產品上標示的符號代表「注意：發熱表面」，請勿觸摸發熱表面以免灼傷。
- 裝置不可置於電源插座的下方。



- 注意：為避免損壞產品，清潔時請勿使用鹼性清潔劑，請使用柔軟抹布和溫和清潔劑。
- 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燙熱的爐具或廚具上。
- 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。
- 將插頭插入電源插座並開啟之前，務必將內鍋放入電壓鍋裡。
- 請勿將內鍋直接放置在開放火源上煮飯。
- 如內鍋變形，則請勿使用。
- 產品運作期間，可接觸的表面或會變熱。
- 接觸本產品時必須格外小心。
- 烹調期間，應留意蒸氣蓋噴出的熱蒸氣；打開鍋蓋時，亦應留意本產品噴出的熱蒸氣。將雙手及臉部遠離本產品，以免受蒸氣燙傷。
- 產品運作時，請勿將其抬起或移動。
- 請勿超出內鍋內部註明的最高水位，以防止液體溢出，避免發生危險事故。
- 烹調、保溫或再加熱米飯期間，請勿將廚具放入鍋內。
- 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。
- 請勿將金屬物件或異物插入蒸氣通氣孔。
- 請勿將磁性物質放在蓋上。請勿在磁性物質附近使用本產品。
- 清潔或移動本產品之前，務必讓本產品冷卻下來。
- 使用後請清潔本產品。請勿將本產品放入洗碗碟機內清洗。
- 如長時間不使用本產品，務必拔除本產品的插頭。
- 如不當使用本產品、使用本產品作專業或半專業用途，或沒有按照本用戶手冊的說明使用本產品，保用將會無效，而 Philips 亦拒絕承擔任何造成的損毀。
- 訪問 www.philips.com/support 以下載用戶手冊。

電磁場 (EMF)

這款產品符合有關電磁場暴露的適用安全標準及條例。

2 您的多功能煮食鍋

感謝您購買 Philips 產品，同時歡迎您來到 Philips 世界！

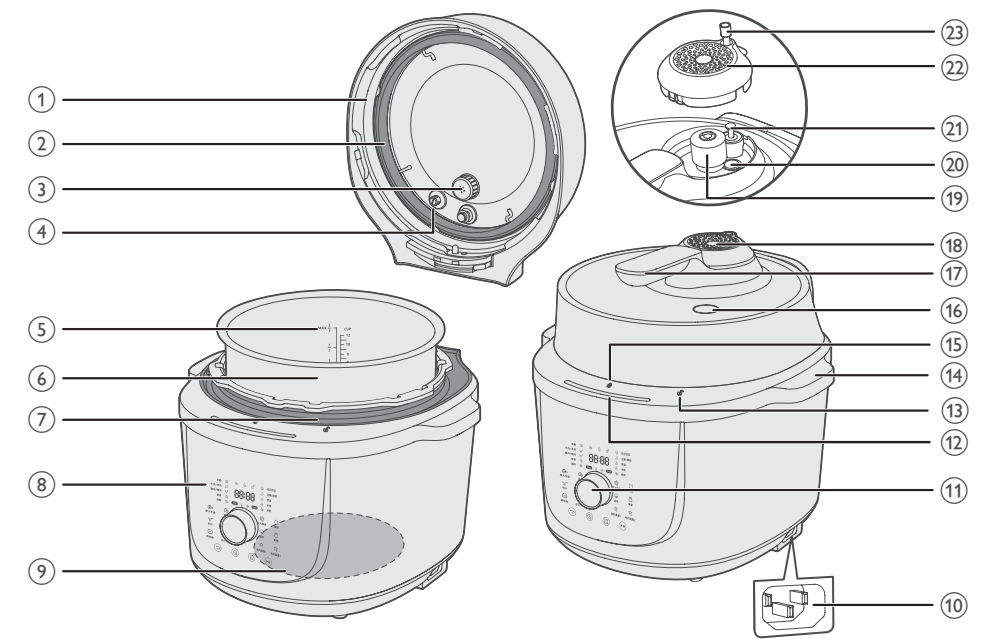
要享受 Philips 為您提供的全面支援，請在 www.Philips.com/welcome 網站註冊您的產品。

包裝盒內容

主機	內鍋
2 合 1 湯匙	量杯
電源線	蒸架
玻璃鍋蓋	快速入門指南
重要資訊小冊子	

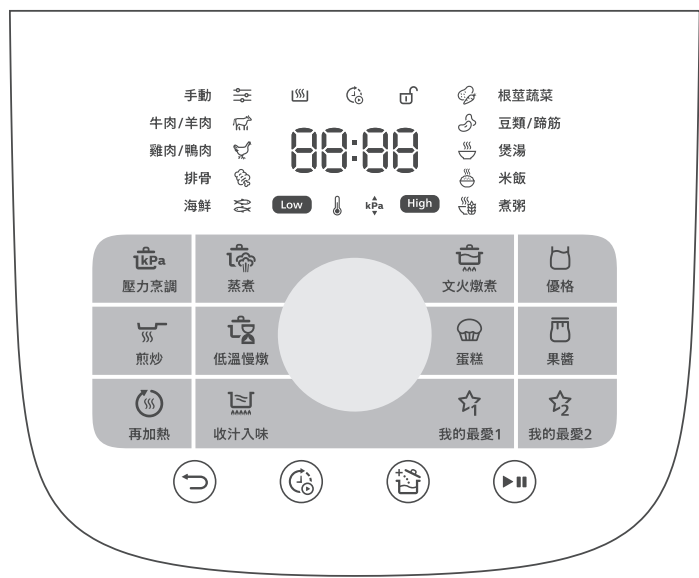


產品概要



①	頂蓋	⑬	上蓋解鎖位置
②	密封圈	⑭	側手柄
③	防堵蓋	⑮	上蓋鎖定位置
④	安全閥	⑯	手動壓力釋放按鈕
⑤	水位顯示	⑰	把手
⑥	內鍋	⑱	蒸盒
⑦	冷凝水邊槽	⑲	壓力釋放閥
⑧	控制面板	⑳	壓力釋放桿
⑨	加熱元件	㉑	浮閥
⑩	電源插座	㉒	蒸氣蓋
⑪	操作旋鈕	㉓	浮子
⑫	烹調程序顯示條		

控制按鈕概覽



控制按鈕

	返回/取消按鈕		煎炒按鈕
	延遲啟動按鈕		低溫慢燉按鈕
	加入材料按鈕		蛋糕按鈕
	開始按鈕		果醬按鈕
	壓力烹調按鈕		再加熱按鈕
	蒸煮按鈕		收汁入味按鈕
	文火燉煮按鈕		我的最愛 1 按鈕
	優格按鈕		我的菜單 2 按鈕

指示燈

	保溫指示燈		壓力指示標
	溫度指示器		上蓋解鎖指示燈
	低溫/壓力指示標		延遲啟動指示燈
	高溫/壓力指示標		待機模式

3 使用您的多功能煮食鍋

首次使用前

- 1 除下產品的所有包裝。
- 2 從內鍋取出所有配件。
- 3 首次使用前，請徹底清潔煮食鍋的各個部件（請參閱「清潔與保養」章節）。

備註

- 使用前請細閱用戶手冊。
- 將產品放置於平坦表面。
- 首次使用前，請移除產品上的功能特色貼紙。
- 開始使用煮食鍋前，確保所有部件完全乾透。
- 檢查內鍋與加熱元件適當接合。

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/溫度	可調節壓力/溫度範圍
壓力烹調 1kPa	手動 (👉)	5 分鐘	2-59 分鐘	低壓	低 / 高壓
	牛肉/羊肉 (🍖)	40 分鐘	13-59 分鐘	大力	不適用
	雞肉/鴨肉 (🍗)	25 分鐘	12-59 分鐘	大力	不適用
	排骨 (🍖)	25 分鐘	20-59 分鐘	大力	不適用
	海鮮 (🐠)	3 分鐘	1-59 分鐘	低壓	不適用
	根莖蔬菜 (🥕)	5 分鐘	2-10 分鐘	低壓	不適用
	豆類/蹄筋 (🍲)	30 分鐘	25-59 分鐘	大力	不適用
	煲湯 (🍲)	30 分鐘	25-59 分鐘	大力	不適用
	米飯 (🍚)	14 分鐘	不適用	低壓	不適用
	煮粥 (🍲)	15 分鐘	2-59 分鐘	低壓	不適用
低溫慢燉 🔥	手動 (👉)	2 小時	2-12 小時	(低溫)	低 / 高溫
	牛肉/羊肉 (🍖)	6 小時	2-12 小時	高溫	不適用
	雞肉/鴨肉 (🍗)	4 小時	2-12 小時	高溫	不適用
	排骨 (🍖)	6 小時	2-12 小時	高溫	不適用
	海鮮 (🐠)	2 小時	2-12 小時	(低溫)	不適用
	煲湯 (🍲)	2 小時	2-12 小時	(低溫)	不適用
蒸煮 🔥	手動 (👉)	10 分鐘	3-30 分鐘	低壓	不適用
	牛肉/羊肉 (🍖)	20 分鐘	3-30 分鐘	低壓	不適用
	雞肉/鴨肉 (🍗)	15 分鐘	3-30 分鐘	低壓	不適用
	排骨 (🍖)	20 分鐘	3-30 分鐘	低壓	不適用
	海鮮 (🐠)	3 分鐘	3-30 分鐘	低壓	不適用
	米飯 (🍚)	14 分鐘	3-30 分鐘	低壓	不適用

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/溫度	可調節壓力/溫度範圍
文火燉煮 	手動 ()	1 小時	0.5-10 小時	恆溫	不適用
	牛肉/羊肉 ()	2 小時	0.5-10 小時	恆溫	不適用
	雞肉/鴨肉 ()	1 小時	0.5-10 小時	恆溫	不適用
	排骨 ()	2 小時	0.5-10 小時	恆溫	不適用
	海鮮 ()	30 分鐘	0.5-10 小時	恆溫	不適用
煎炒 ()		3 分鐘	3-59 分鐘	(低溫)	低 / 高溫
優格 ()		8 小時	6-12 小時	恆溫	不適用
蛋糕 ()		45 分鐘	10-59 分鐘	恆溫	不適用
果醬 ()		55 分鐘	25-59 分鐘	恆溫	不適用
再加熱 ()		15 分鐘	15-59 分鐘	恆溫	不適用
收汁入味 ()		8 分鐘	8-15 分鐘	恆溫	不適用

備註

- 使用**壓力烹調**  及**蒸煮**  功能時須使用壓力烹調鍋蓋。
- 使用以下功能時須蓋上並完全鎖緊壓力烹調鍋蓋：**壓力烹調** 、**蒸煮** .
- 使用**煎炒** 、**果醬**  及**收汁入味**  功能時須打開鍋蓋。
- 產品會在停用後 2 分鐘自動進入待機模式。只需選擇烹調程序並按下旋鈕即可喚醒產品。
- 使用以下功能時，您可以使用玻璃鍋蓋：**文火燉煮**  或**低溫慢燉** .
- 對於壓力程式（例如**壓力烹調**  及**蒸煮** ），顯示屏上所示的預設烹調時間是指壓力維持時間。總烹調時間包括加熱時間 + 壓力維持時間 + 壓力釋放時間。
- 實際烹調時間會因食物（米量）、水量、電壓、溫度、水溫和食物品質而異。

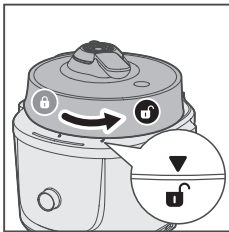
準備程序

備註

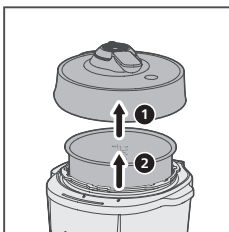
- 不要把食物或液體注入低於內鍋的最低水位顯示，或高於最高水位顯示。
- 請勿超出內鍋註明的最高水位，否則可能導致水從多功能煮食鍋溢出。
- 大部分烹調程序均需使用上蓋，尤其是壓力烹調及蒸煮程序。
- 如食物在烹調時會膨脹（例如豆類、乾身或黏稠液態食材），則請勿在內鍋內注入多於半滿的食物和液體。
- 煮飯時，請遵從內鍋內部註明的水量。您可根據不同米的類型及自己的喜好調節水位。請勿超出內鍋內部註明的最高水位。
- 烹調程序開始後，您可按  以停止目前工作，本產品將轉到菜單選擇模式。

使用多功能煮食鍋烹調食物前，請遵從以下準備步驟：

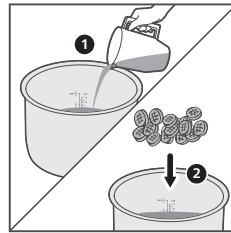
- 1 逆時針旋轉上蓋以打開鍋蓋，確保  及 ▼ 標記對齊。



- 2 取出多功能煮食鍋內鍋。



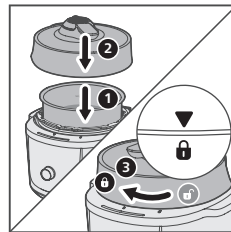
- 3 在內鍋注水並加入其他食材。



- 4 抹乾內鍋的外圍



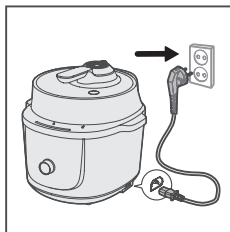
- 5 將內鍋放入多功能煮食鍋中。然後順時針旋轉上鍋蓋，並確保  及 ▼ 標記對齊。



備註

- 確保內鍋外部乾爽清潔，加熱元件上沒有異物。
- 檢查內鍋與加熱元件適當接合。

6 將插頭插入電源插座。



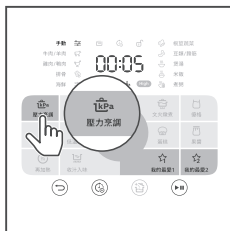
壓力烹調

備註

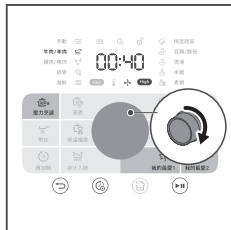
- 開始烹調程序前須確保上蓋已正確鎖緊。
- 確保正確裝上蒸氣壓力閥。
- 確保密封圈並無損壞並妥善安裝。
- 請檢查並確認正確裝上蒸氣蓋。

如需壓力烹調時間和壓力調校範圍，請參閱「烹調程序」一節。

- 1 按照「準備程序」所列的步驟操作。
- 2 按下**壓力烹調**按鈕以選擇壓力烹調程序 (15psi)。



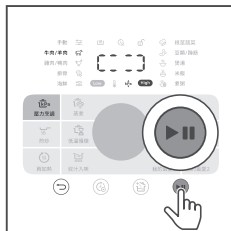
- 3 轉動旋鈕選擇牛肉/羊肉。
→ 已選擇的烹調功能燈將會閃動，預設的烹調時間會在螢幕顯示。



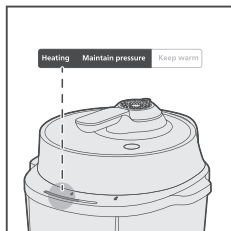
備註

- 您可轉動旋鈕以調校烹調時間，有關調節烹調程序的煮食時間，請參閱「調節烹調時間/壓力/溫度」章節。

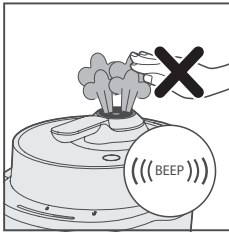
- 4 按下**▶▶**按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



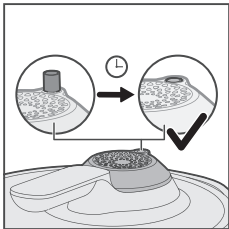
- 5 當多功能煮食鍋達到烹調壓力時，壓力維持時間將會開始倒數。



- 6 經過壓力維持時間後，多功能煮食鍋會進入壓力釋放階段並開始釋放壓力。請勿接觸蒸氣蓋。



- 7 壓力釋放後，浮子會完全降下。

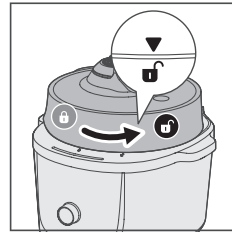


- 8 多功能煮食鍋會自動切換至保溫模式。
↳ 保溫指示燈 () 會亮起。

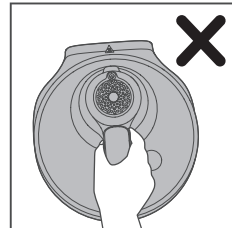
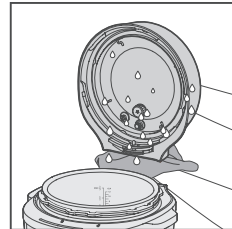
備註

- 蒸氣會自動釋放，因應鍋內的液體分量可能需時數分鐘。
- 烹煮粥和豆類等黏稠液態食物請勿使用手動壓力釋放按鈕，以免食物溢出。
- 按下手動壓力釋放按鈕前請務必按下 按鈕以停用「自動壓力釋放」程序。
- 您亦可按下上蓋的手動壓力釋放按鈕以快速釋放鍋內壓力。按下手動壓力釋放按鈕時，請小心溢出。如發生溢出，請立即鬆開按鈕。
- 烹調程序完成後，將多功能煮食鍋的插頭從電源插座拔出。

- 9 將頂蓋旋轉至解鎖位置。



- 10 打開鍋蓋時，請使用毛巾接住鍋蓋內側滴下的食物或冷凝水，以防止燙傷。



蒸煮

備註

- 開始烹調程序前須確保上蓋已正確鎖緊。
- 確保正確裝上蒸氣壓力閥。
- 確保密封圈並無損壞並妥善安裝。
- 請檢查並確認正確裝上蒸氣蓋。

- 1 按照「準備程序」所列的步驟操作。
- 2 將水注入內鍋，確保有足夠水分產生蒸氣。確保水位在煮沸時不超過蒸架高度。建議水量最多為 2 杯。
- 3 將蒸架放入內鍋。將所有食材放上蒸架。

- 4 按下**蒸煮**按鈕以選擇蒸煮功能。

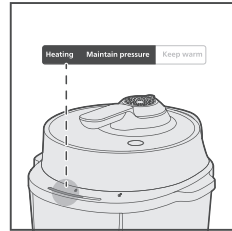


- 5 轉動旋鈕選擇**牛肉/羊肉**。

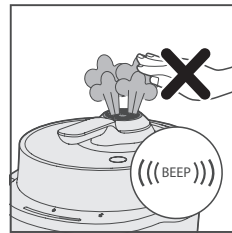
→ 已選擇的烹調功能燈將會閃動，預設的烹調時間會在螢幕顯示。



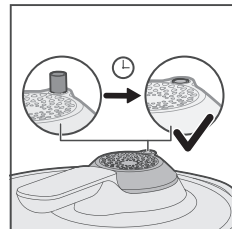
- 7 當多功能煮食鍋達到烹調壓力時，壓力維持時間將會開始倒數。



- 8 經過壓力維持時間後，多功能煮食鍋會進入壓力釋放階段並開始釋放壓力。請勿接觸蒸氣蓋。



- 9 壓力釋放後，浮子會完全降下。



- 10 多功能煮食鍋會自動切換至保溫模式。
→ 保溫指示燈 (🔥) 會亮起。

備註

- 選擇烹調程序後，您可按下旋鈕以調校烹調時間，詳情請參閱「調節烹調時間/壓力/溫度」章節。

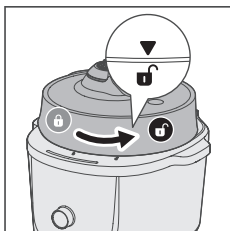
- 6 按下**▶||** 按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



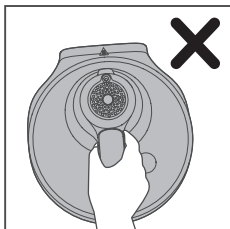
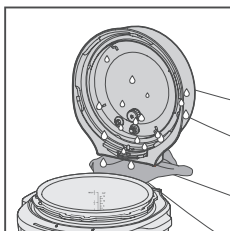
備註

- 蒸氣會自動釋放，因應鍋內的液體分量可能需時數分鐘。
- 烹煮粥和豆類等黏稠液態食物請勿使用手動壓力釋放按鈕，以免食物溢出。
- 按下手動壓力釋放按鈕前請務必按下  按鈕以停用「自動壓力釋放」程序。
- 您亦可按下上蓋的手動壓力釋放按鈕以快速釋放鍋內壓力。按下手動壓力釋放按鈕時，請小心溢出。如發生溢出，請立即鬆開按鈕。
- 烹調程序完成後，將多功能煮食鍋的插頭從電源插座拔出。

- 11 將頂蓋旋轉至解鎖位置。

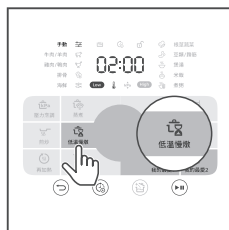


- 12 打開鍋蓋時，請使用毛巾接住鍋蓋內側滴下的食物或冷凝水，以防止燙傷。

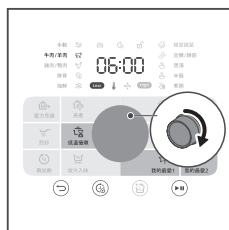


低溫慢燉

- 按照「準備程序」所列的步驟操作。
- 按下**低溫慢燉**按鈕以選擇低溫慢燉功能。



- 轉動旋鈕選擇牛肉/羊肉。
 ↳ 已選擇的烹調功能燈將會閃動，預設的烹調時間會在螢幕顯示。



備註

- 請根據您的食譜及食材選擇相應的程式。
- 請勿使用手動程式烹煮容易膨脹或變稠的食物，且請勿在內鍋裝入超過一半容量的食物及液體。
- 選擇烹調程序後，您可按下旋鈕以調校烹調時間或溫度（只適用於手動操作），詳情請參閱「調節烹調時間/壓力/溫度」章節。

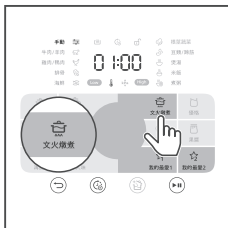
- 按下  按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



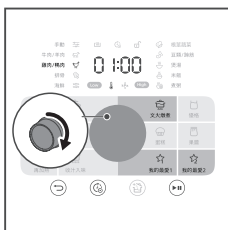
- 5 烹調完畢後，多功能煮食鍋自動切換至保溫模式。

燜煮

- 1 按照「準備程序」所列的步驟操作。
- 2 按下**文火燉煮**按鈕以選擇文火燉煮功能。



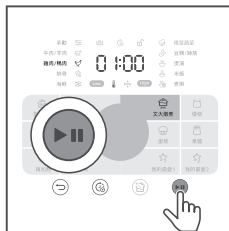
- 3 轉動旋鈕選擇雞肉/鴨肉。
→ 已選擇的烹調功能燈將會閃動，預設的烹調時間會在螢幕顯示。



備註

- 請根據您的食譜及食材選擇相應的程式。
- 請勿使用手動程式烹煮容易膨脹或變稠的食物，且請勿在內鍋裝入超過一半容量的食物及液體。
- 選擇烹調程序後，您可按下旋鈕以調校烹調時間，詳情請參閱「調節烹調時間/壓力/溫度」章節。

- 4 按下**▶▶** 按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



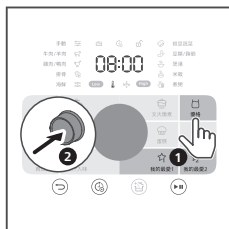
- 5 烹調完畢後，多功能煮食鍋自動切換至保溫模式。

優格和果醬

備註

- 使用**果醬**功能時需打開鍋蓋。

- 1 均勻攪拌所有食材後放入內鍋。
- 2 按照「準備程序」所列的步驟操作。
- 3 按下**優格或果醬**按鈕。按下旋鈕以確認選擇程序。



備註

- 如您喜歡濃稠的果醬，只需延長果醬功能的烹調時間。
- 選擇烹調程序後，您可按下旋鈕以調校烹調時間，詳情請參閱「調節烹調時間/壓力/溫度」章節。

- 4 按下**▶▶** 按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



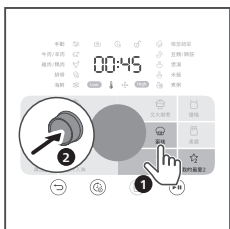
- 5 烹調完畢後，多功能煮食鍋會發出嗶聲，並自動切換至待機模式。

蛋糕

- 1 按照「準備程序」所列的步驟操作。
- 2 均勻攪拌所有食材後放入內鍋。
- 3 按下**蛋糕**按鈕。按下旋鈕以確認選擇程序。

備註

- 選擇烹調程序後，您可轉動旋鈕調節煮食時間，然後按下旋鈕確認。



- 4 按下旋鈕以確認選擇程序。
- 5 按下**▶▶**按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



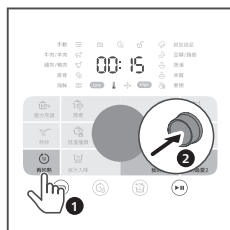
- 6 烹調完畢後，多功能煮食鍋自動切換至保溫模式。

再加熱

- 1 翻鬆冷的食物，均勻分佈在內鍋之中。
- 2 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。
- 3 關上鍋蓋並接上電源，然後開啟多功能煮食鍋。
- 4 按下**再加熱**按鈕以選擇再加熱功能。

備註

- 選擇烹調程序後，您可轉動旋鈕調節煮食時間，然後按下旋鈕確認。



- 5 按下旋鈕以確認選擇程序。
- 6 按下**▶▶**按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



- 7 烹調完畢後，多功能煮食鍋自動切換至保溫模式。

煎炒

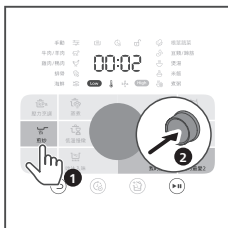
備註

- 使用煎炒功能時需打開鍋蓋。

- 1 按照「準備程序」所列的步驟操作。
- 2 按下煎炒按鈕。

備註

- 選擇烹調程序後，您可轉動旋鈕調節煮食時間，然後按下旋鈕確認。



- 3 按下旋鈕以確認選擇程序。
- 4 按下▶▶按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



- 5 烹調完畢後，多功能煮食鍋會切換至待機模式。

收汁入味

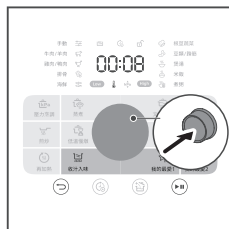
備註

- 使用此功能時需打開鍋蓋。
- 收汁入味功能運作時，按下⏮️按鈕以取消運作程序。

- 1 按下⏮️按鈕。
↳ 裝置將顯示預設烹調時間。



- 2 按下旋鈕進行確認。



- 3 按下▶▶按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。



- 4 烹調完畢後，多功能煮食鍋自動切換至保溫模式。

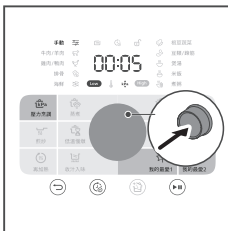
調節烹調時間/壓力/溫度

備註

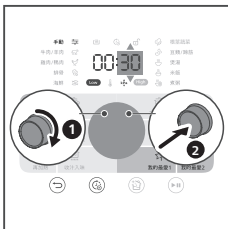
- 您只能透過**壓力烹調-手動**（低壓或高壓）功能調節壓力。
- 您可調節**低溫慢燉-手動**（低溫或高溫）及**煎炒**（低溫或高溫）的溫度。
- 調節烹調時間、壓力或溫度時，您可按下  按鈕以返回之前的操作步驟。
- 如可調節的煮食時間少於 1 小時，則每次轉動旋鈕的間距為 1 分鐘。
- 如可調節的煮食時間多於 1 小時，每轉動旋鈕一次的間距則為 1 小時。因此您可先設定烹調的小時再設定分鐘時數。

1 選擇所需的功能。

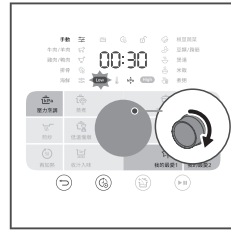
- ➔ 對於**壓力烹調**、**低溫慢燉**、**蒸煮**、**文火燉煮**功能，您可按先下旋鈕再調節烹調時間。
- ➔ 對於**蛋糕**、**果醬**、**優格**、**煎炒**、**再加熱**及**收汁入味**功能，您可轉動旋鈕以直接調節烹調時間。



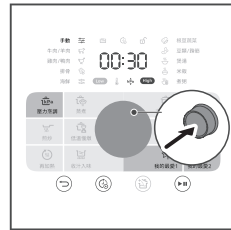
2 轉動旋鈕以調節烹調時間。按下旋鈕進行確認。



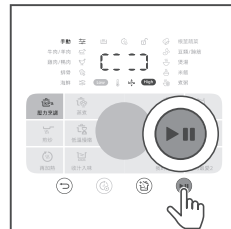
3 轉動旋鈕以調節壓力水平。



4 按下旋鈕進行確認。



5 按下 按鈕以開始烹調程序，多功能煮食鍋會開始所選烹調模式。

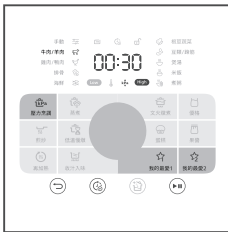


調節延遲開始時間

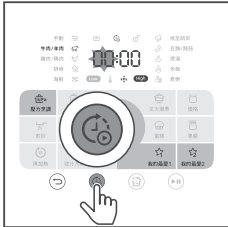
備註

- 達到預設時間後，烹調程序便會開始。
- 煎炒、果醬、收汁入味及再加熱功能不設延遲開始時間。
- 由於容易腐壞的食物可能會於開始烹調前變壞，烹煮容易變質的食材時不宜設定過長的延遲開始時間。

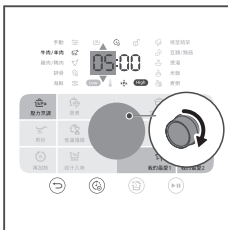
1 選擇所需的功能。



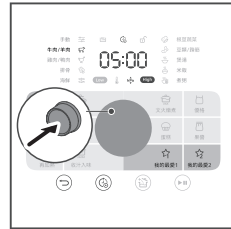
2 按下 (⌚) 按鈕以設定延遲開始時間。



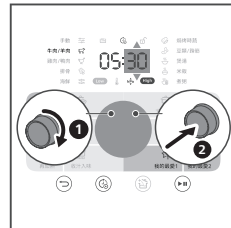
3 轉動旋鈕以設定小時。



4 按下旋鈕進行確認。



5 轉動旋鈕以設定分鐘。按下旋鈕進行確認。

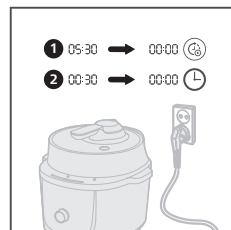


6 按下 (▶▶) 按鈕以開始程序。



7 達到延遲開始時間後，烹調程序便會開始。

- 烹調程序完成後，多功能煮食鍋會自動切換至保溫模式，然後保溫指示燈將會亮起。



添加食材

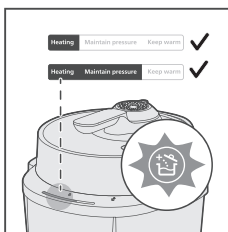
使用這項功能時，您可在壓力烹調程序期間打開上蓋以添加食材。

備註

- 添加食材功能適用於所有壓力烹調食譜（米飯及煮粥除外）。

- 烹調程序開始後、進行**加熱程序**或**維持壓力**程序期間，如所選功能支援添加食材， 按鈕便會亮起。

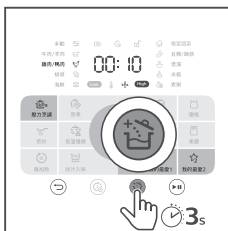
↳  按鈕會亮起。



- 您可在**加熱程序**或**維持壓力**程序期間的任何時候按住  按鈕 3 秒。

↳  按鈕會開始閃動。

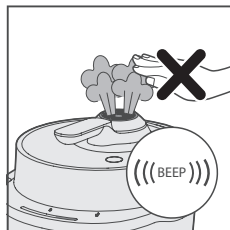
↳ 現有的烹調程序將會暫停，多功能煮食鍋會發出 5 下嗶聲，並開始釋放壓力。



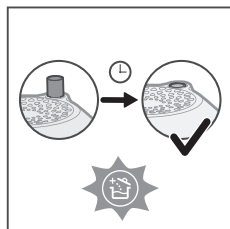
備註

- 按下  按鈕後，如您接著按下  按鈕，多功能煮食鍋會取消添加食材程序並繼續之前的烹調程序。

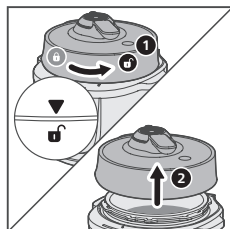
注意：高溫熱蒸氣！請勿接觸蒸氣蓋。



- 壓力釋放後，浮子會完全降下。



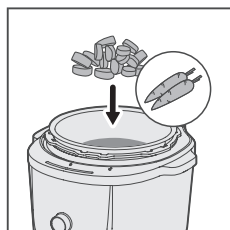
- 逆時針旋轉上蓋以打開鍋蓋，確保  及  標記對齊。



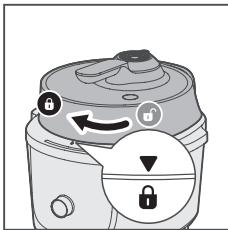
備註

- 如您無法開啟鍋蓋，可按下手動壓力釋放按鈕以釋放壓力，直至浮子完全降下。

- 添加更多食材。



- 順時針旋轉關上鍋蓋，並確保  及  標記對齊。



備註

- 如您無法鎖緊鍋蓋，可按下手動壓力釋放按鈕以釋放壓力，直至浮閥完全降下，確保鍋蓋已完全就位並與冷凝水邊槽齊平（後方沒有翹起），然後再轉動手柄關閉。

- 按下  按鈕以繼續烹調程序。



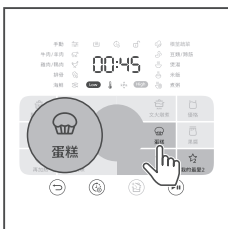
設定我的最愛菜單

您可設定任何兩個菜單為「最愛菜單」。變更任何設定前，兩個預設菜單將為以下烹調程序：

- ：壓力烹調-牛肉/羊肉
- ：低溫慢燉-煲湯

如您需要將  改為蛋糕，請按照以下步驟操作：

- 按下蛋糕按鈕。



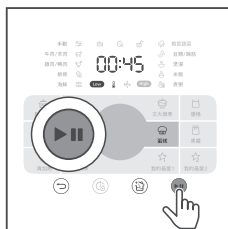
- 按住  按鈕 3 秒。
 按鈕會閃動兩次。
 裝置會發出嗶聲。



- 按照步驟 1-2 設定最愛菜單 2 .
- 按下  或  以進入功能表。



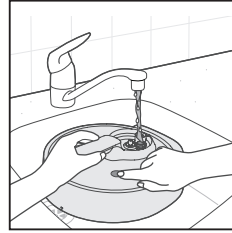
- 按下  按鈕以開始烹調程序。



4 清潔及保養

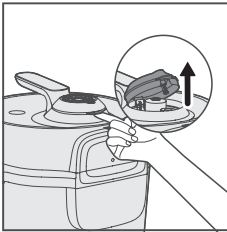
備註

- 開始清潔前，先拔除多功能煮食鍋的插頭。
- 等待多功能煮食鍋完全冷卻再進行清潔。
- 每次使用後清潔多功能煮食鍋。

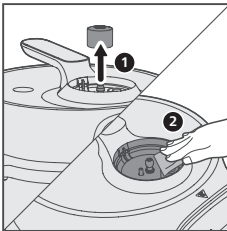


蒸氣盒

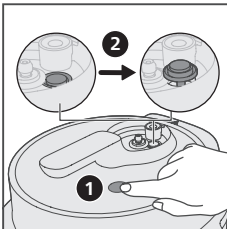
- 移除蒸氣蓋。



- 移除壓力釋放閥，用乾布抹去蒸盒內的食材殘渣。



- 按下壓力釋放按鈕，壓力釋放桿會彈起，然後您可以清理食物殘渣並在水龍頭下沖洗。

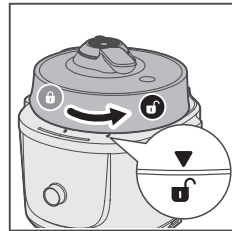


備註

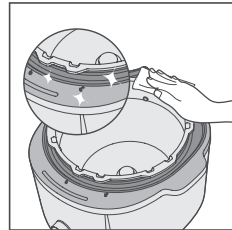
- 如有食材溢出，請徹底清潔浮子。

頂蓋

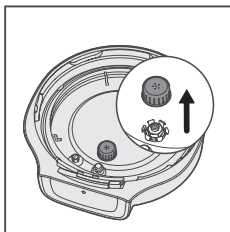
- 逆時針旋轉上蓋以打開鍋蓋，確保  及  標記對齊。



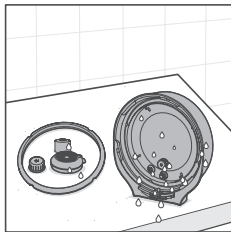
- 徹底清潔冷凝水邊槽。



- 取出防堵蓋。



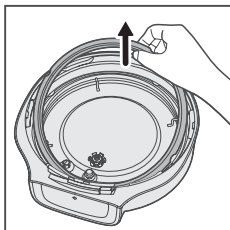
- 完成清潔後，垂直擺放上蓋以排出多餘水分。然後用軟毛巾擦乾頂蓋。



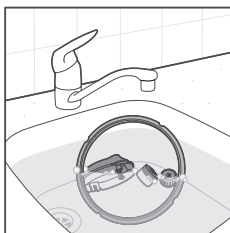
備註

- 請勿用力強行拆除密封圈。

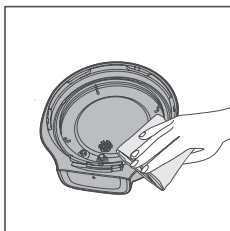
- 移除密封圈。



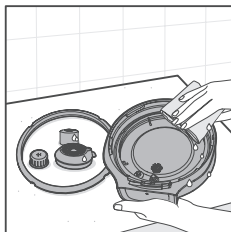
- 將所有部件浸入水中並用海綿清潔。確保沒有遺留食物殘渣。



- 用乾布抹淨上蓋。



- 用軟布擦乾所有組件。



內鍋

備註

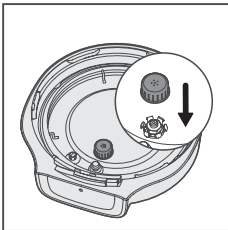
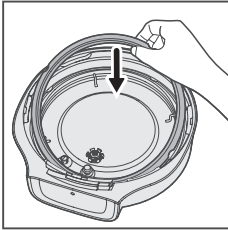
- 請勿用金屬百潔布或其他硬質清潔工具擦拭產品，導致損壞內鍋的內側表面。

- 使用溫和的清潔劑或溫水移除塵垢、油污及污漬

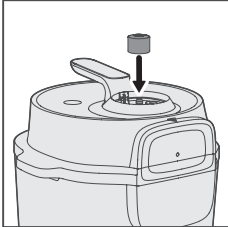


重新組裝

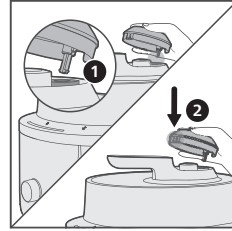
- 重新裝上密封圈及防堵蓋。



- 重新裝上壓力釋放閥。



- 將浮子對準蒸盒的通氣孔，然後將蒸氣蓋裝回原來位置。



內部

外蓋的內部、主體及加熱元件。

- 請用濕布擦拭。
- 確保清除所有黏在多功能煮食鍋上的食物殘渣。

外觀

頂蓋表面和機身外部：

- 用沾有皂水的濕布擦拭。
- 僅用乾透的軟布擦拭控制面板。

配件及內鍋

2 合 1 湯匙、蒸架、玻璃鍋蓋及內鍋

- 放入熱水浸泡，用海綿清潔。

5 回收

此標誌表示該產品不得與普通生活垃圾一起處理 (2012/19/EU)。

請遵守你所在國家/地區對電器和電子產品分類收集的法則。正確處理有助避免對環境和人體健康造成負面影響。

6 保養及支援

Versuni Netherlands B.V. (註冊地址為 Claude Debussylaan 88, Amsterdam, NL) 為本產品提供自購買日期 (或送貨日期, 以較遲者為準) 起計的兩年保養。此保養不適用於因不正確使用或維護不良而造成的損壞。我們的保養不會影響您作為消費者的法律權利。如需了解更多資訊、獲取備用零件或申請保養, 請瀏覽我們的網站: home.id/support。

7 規格

型號	HD2633
烹調輸入功率	1000 瓦
標準容量	6.0 公升

備註

- 如長時間不使用多功能煮食鍋, 應拔除電源插頭。

8 疑難排解

如果使用本產品時遇到任何問題, 請在送往維修之前檢查下列事項。如果您無法解決問題, 請聯絡您所在國家/地區的 Philips 客戶服務中心。

問題	解決方案
關閉蓋子時遇到困難。	• 鍋蓋並未穩妥裝好。順時針轉動把手, 確保  及  標記對齊。 • 檢查密封圈已穩妥安裝於上蓋邊緣。 • 檢查浮子已妥善清潔。 • 按下手動壓力釋放按鈕以釋放壓力, 直至浮子完全降下。
在釋放壓力後難以打開頂蓋。	• 按下手動壓力釋放按鈕以釋放壓力, 直至浮子完全降下。 • 確保  及  標記對齊。 • 食材殘渣可能會積聚在浮閥及浮子底部。請勿嘗試強行打開, 否則可能會引致燙傷。等待 30 分鐘直至產品完全冷卻, 向下推動浮子, 然後輕力前後重複扭動手柄。 • 請按照清潔指引清潔浮閥及浮子。
裝置沒有烹調食物。	• 選擇了錯誤的烹調功能或時間, 請增加烹調時間或更改烹調方法。 • 開啟多功能煮食鍋前, 請確保加熱元件和內鍋外部沒有異物。 • 加熱元件受損, 或者內鍋變形。請將煮食鍋拿至 Philips 經銷商或 Philips 認可的服務中心。
空氣或蒸氣會從蓋子或蒸氣通氣孔排出。	• 密封圈並未穩妥安裝好。請確保密封圈正確安裝到上蓋。 • 密封圈有食物殘渣。確保密封圈清潔。 • 浮閥上有食物殘渣。請清潔浮閥。 • 蓋子未完全關閉和鎖上。請確保蓋子在正確位置完全緊閉和鎖上。

問題	解決方案
螢幕將會顯示 E1。	加熱元件的感應器電路中斷。請將產品帶往 Philips 經銷商或 Philips 授權服務中心。
螢幕將會顯示 E2。	加熱元件的感應器出現短路。請將產品帶往 Philips 經銷商或 Philips 授權服務中心。
螢幕將會顯示 E3。	加熱元件溫度超過 200°C。檢查內鍋與加熱元件穩妥貼合。
螢幕將會顯示 E4。	低壓開關已開啟，而加熱元件溫度低於80°C。請將產品帶往 Philips 經銷商或 Philips 授權服務中心。
螢幕將會顯示 E5。	- 拔掉電源線，按下手動釋壓按鈕釋放壓力，或讓其自然冷卻直至浮子下降。 - 打開鍋蓋並重新連接電源以恢復運作。使用「煎炒/果醬/收汁入味」程式時，請確保鍋蓋已經打開。 - 如果以上步驟仍未能解決問題，請將產品帶至 Philips 經銷商或 Philips 授權的服務中心。
螢幕將會顯示 E6。	- 拔掉電源線，按下手動釋壓按鈕釋放壓力，或讓其自然冷卻直至浮子下降，然後即可打開鍋蓋。 - 密封圈並未穩妥安裝好。請確保密封圈正確安裝到上蓋。 - 密封圈有食物殘渣。確保密封圈清潔。 - 浮閥上有食物殘渣。請清潔浮閥。 - 上蓋未完全關閉和鎖上。請確保上蓋以鎖緊至正確位置。
上述問題持續出現。	- 多功能煮食鍋出現故障情況。如屬此情況，請： (1) 自助服務。請聯絡客戶服務中心，我們或能夠提供影片和指引，協助您解決問題。 (2) 自攜服務。請攜同您的產品前往 Philips 客戶服務中心。 (3) 上門服務。請聯絡我們，我們會為您安排 Philips 授權的產品維修服務，並且不會收取額外費用。



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