

PHILIPS

HD2616



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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.
- Be cautious about the overflow when you press the manual pressure release button.
- After cleaning the top lid, stand it vertically for 5 minutes to drain excess water. Then dry the top lid with a soft towel.
- 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!

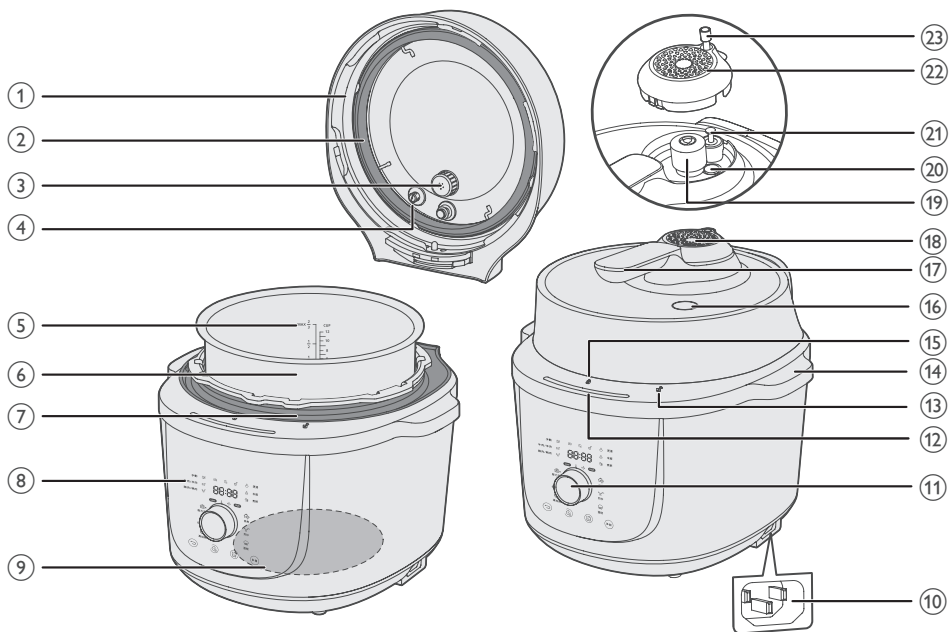
To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

What's in the box

Main unit	Inner pot
2-in-1 spoon	Measuring cup
Power cord	Steaming rack
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		Pressure cook button
	Delay start button		Reheat button
	Add ingredient button		Steam button
	Start /pause button		Sauté/Sear button
	Slow cook button		Bake 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
	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 		2 hours	2-12 hours	Low temperature	Low/High temperature
Steam 		10 minutes	3-30 minutes	Low pressure	NA
Sauté/Sear 		3 minutes	3-59 minutes	Low temperature	Low/High temperature
Reheat ()		15 minutes	15-59 minutes	Constant temperature	NA

Cooking function	Sub cooking function	Default cooking time	Adjustable cooking time	Default pressure/temperature	Adjustable pressure/temperature range
Bake 		45 minutes	10-59 minutes	Constant temperature	NA

Note

- Keep the lid open when using the **Sauté/Sear**  function.
- Close and fully lock the pressure cooking lid when using the **Pressure cook**  and **Steam**  function.
- The appliance automatically enters standby mode after 2 minutes of inactivity. To wake the appliance and select a cooking program, press the knob.
- 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.

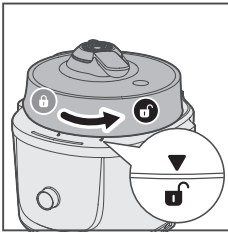
Preparations

Note

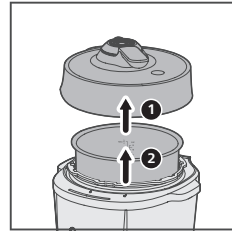
- Do not fill the inner pot with food and liquid less than the minimum of the water level indications, or more than the maximum of the water level indications.
- Do not exceed the volume indicated nor exceed the maximum water level indicated in the inner pot, as this may cause the Multicooker to overflow.
- 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 \ominus to terminate the current work, and the appliance goes to menu selection mode.

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

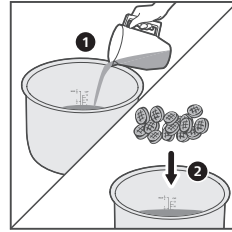
- 1 Turn handle anti-clockwise to open the lid, make sure the  and  icons are aligned.



- 2 Take out the inner pot from the Multicooker.





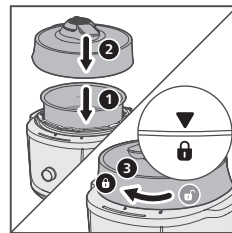
- 3 Add water and other ingredients to the inner pot.



- 4 Wipe the outside of the inner pot dry.



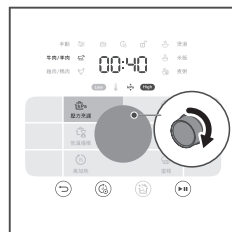
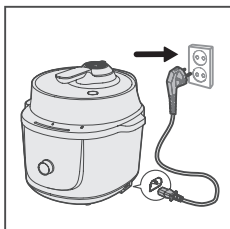
- 5 Put the inner pot in the Multicooker. Then close the lid by turning the handle clockwise, make sure the  and  icons are aligned.



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.

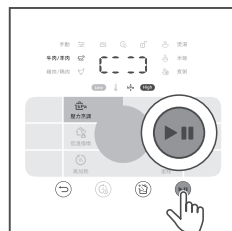
- 6 Put the plug in the power socket.



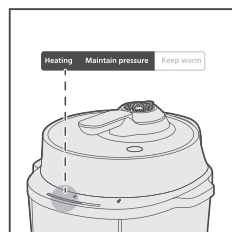
Note

- 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.



Note

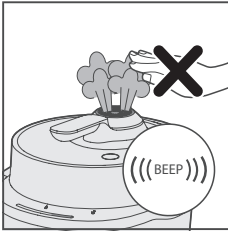
- Make sure the top lid is properly locked before the cooking process started.
- Make sure the steam pressure release valve is installed properly.
- Make sure the sealing ring is in good condition and installed properly.
- Check if the steam cover is installed properly.

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

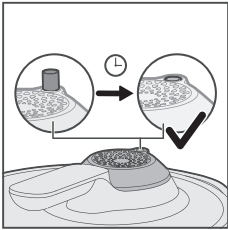


- 3 Rotate the knob to select the **Beef/Lamb**.
↳ The chosen cooking function blinks, and the default cooking time is displayed on the screen.


- 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.



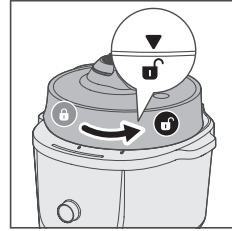
- 8 The Multicooker automatically switches to the keep warm mode.

↳ The keep-warm indicator () lights up.

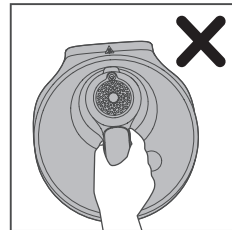
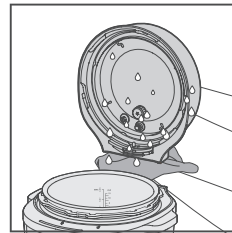
Note

- 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 pressing the manual pressure release button you need to press the  button to pause the "automatic pressure release" process.
- You can also press the manual pressure release button on the top lid to quickly release pressure. Be cautious about the overflow.
- 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

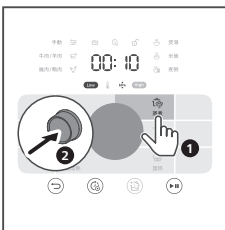
Note

- 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.

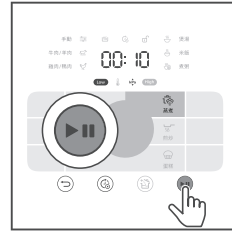
- 1 Follow the steps in "Preparations".
- 2 Pour water into the inner pot, ensuring there is enough water to produce steam. Make sure the water level remains below the steaming rack when boiling. The recommended water amount is up to 2 scales.
- 3 Place the steaming rack in the inner pot. Put all ingredients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

Note

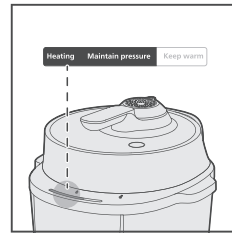
- After selecting a cooking program, you can press the knob to adjust the cooking time, see Chapter "**Adjust the cooking time/pressure/temperature**".



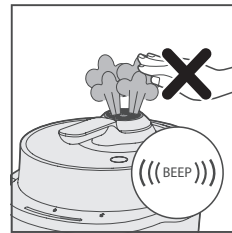
- 5 Press the **▶** button to start the cooking process, the Multicooker starts working in the selected mode.



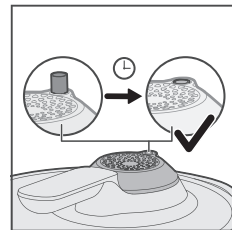
- 6 When the Multicooker reaches the cooking pressure, the pressure maintain time starts countdown.




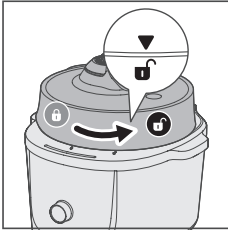
- 7 When the pressure maintain time has elapsed, the Multicooker steps into pressure release stage, the Multicooker starts to release pressure. Do not touch the steam cover.



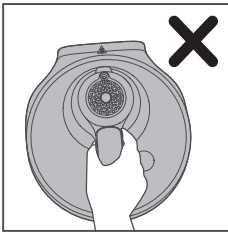
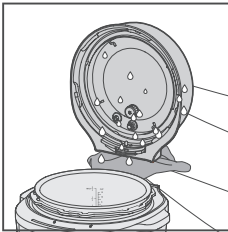
- 8 When pressure is released, the floater will drop completely.



- 9 The Multicooker automatically switches to the keep warm mode.
 - ↳ The keep-warm indicator () lights up.
- 10 Rotate the top lid to the unlock position.



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

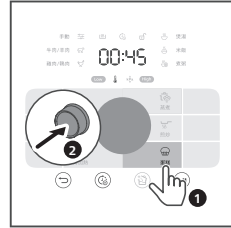



Bake

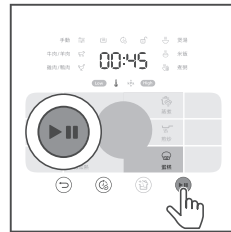
- 1 Follow the steps in "Preparations".
- 2 Mix all ingredients well and put them into the inner pot.
- 3 Press the **Bake** button. Press the knob to confirm selection.

Note

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



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



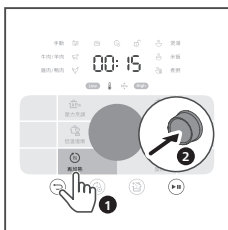
- 5 When the cooking is finished, the Multicooker switches to the keep warm mode automatically.

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 the reheat function. Press the knob to confirm selection.

Note

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



- 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.

Slow cook and Sauté/Sear

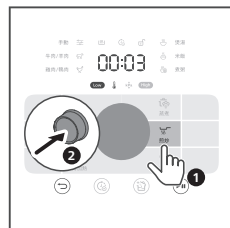
Note

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

- 1 Follow the steps in “Preparations”.
- 2 Press the **Slow cook** or **Sauté/Sear** button. Press the knob to confirm selection.

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 thicken, 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”.




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



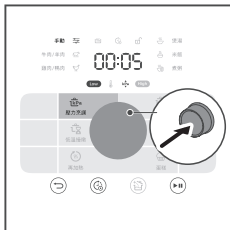
- 4 When the cooking is finished:
- ↳ The Multicooker beeps and switches to the standby mode for the **Sauté/Sear** function.
 - ↳ The Multicooker beeps and switches to the keep warm mode for the **Slow cook** function.

Adjust the cooking time/ pressure/temperature

Note

- You can adjust the pressure only for **Pressure cook-Manual** (Low or High).
- You can adjust the cooking temperature for **Slow cook** 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.

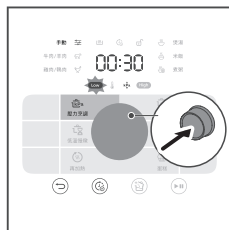
- 1 Choose a desired function. Press the knob to activate cooking time adjustment.



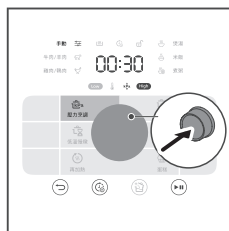
- 2 Rotate the knob to adjust the cooking time. Press the knob to confirm.




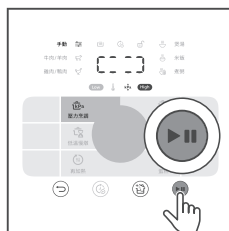
- 3 Rotate the knob to adjust the pressure level.



- 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

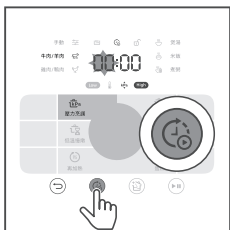
Note

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

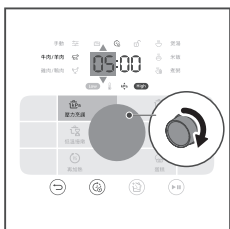
1 Choose a desired function.



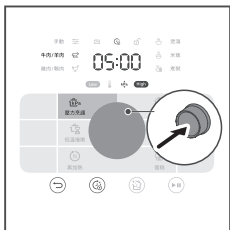
2 Press the  button to set the delayed start time.



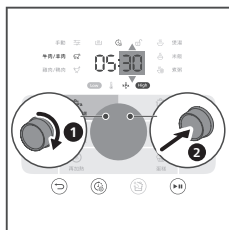
3 Rotate the knob to set hour.




4 Press the knob to confirm.



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

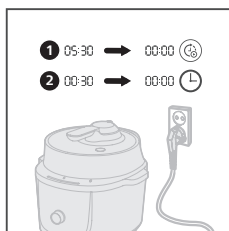


6 Press the  button to confirm.



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

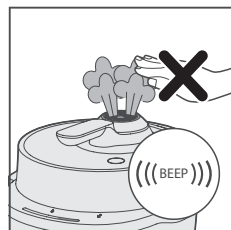
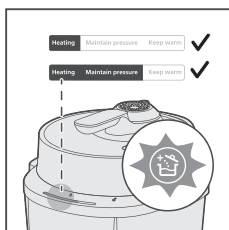
With this function, you can open the lid during the pressure cooking process and add more ingredients.

Note

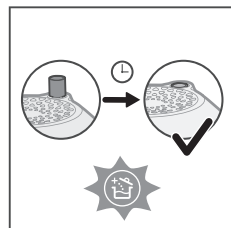
- The add ingredient function is available for all pressure cooking menus except for **Rice** and **Porridge**.


- 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.



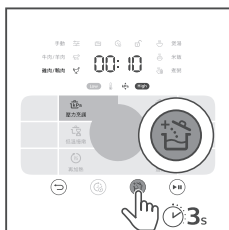
- 3 When pressure is released, the floater will drop completely.





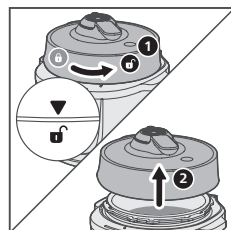
- 2 You can press and hold the  button for 3 seconds anytime during **Heating** process or **Maintain pressure** process.

↳ The  button blinks.



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



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



Note

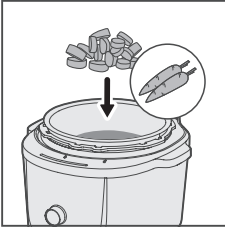
- After pressing the  button, if you then press the  button, the Multicooker will cancel the add ingredient process and resume to the previous cooking program.



Note

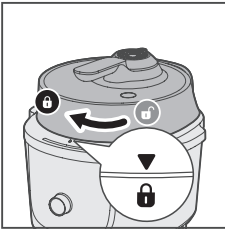
- If you have difficulty opening the lid, press the manual pressure release button to release pressure until the floater drops completely.

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

- 5 Add more ingredients.



- 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.



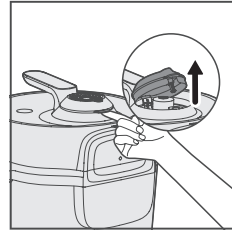
4 Cleaning and Maintenance

Note

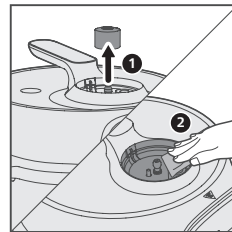
- Unplug the Multicooker before starting to clean it.
- Wait until the Multicooker has cooled down sufficiently before cleaning it.
- Clean the Multicooker after each use.

Steam box

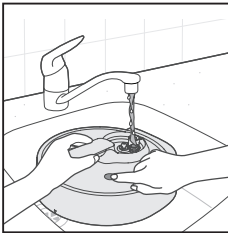
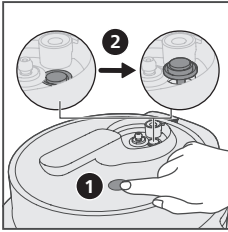
- Remove the steam cover.



- 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.

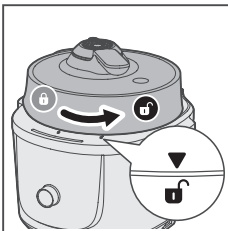


Note

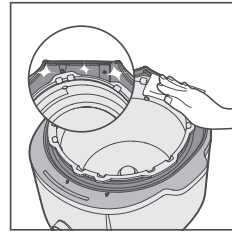
- If overflow happens, clean the floater thoroughly.

Top lid

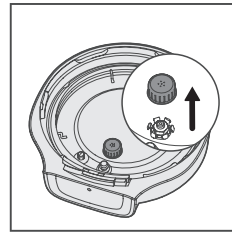
- Turn handle anti-clockwise to open the lid, make sure the  and  icons are aligned.



- Clean the condensation rim thoroughly.

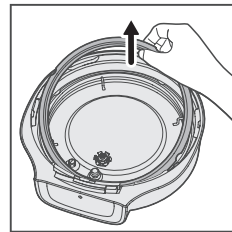


- Remove the anti-blocking cover.

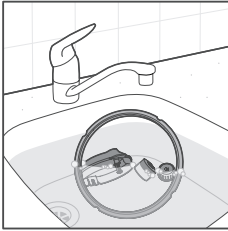


Note

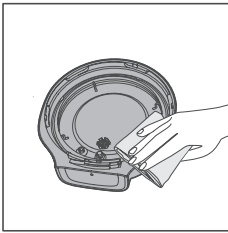
- Do not remove the sealing ring by force.
- Remove the sealing ring.



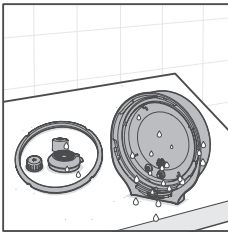
- Soak steam cover, sealing ring, pressure release valve and anti-blocking cover in water and clean with sponge. Make sure no food residue is left.



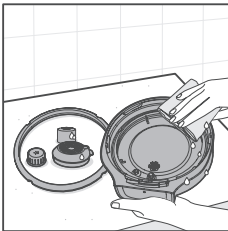
- Wipe clean the top lid with a damp cloth.



- 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

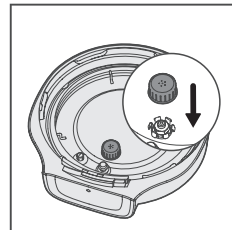
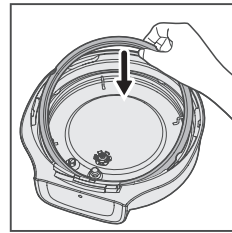
Note

- 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

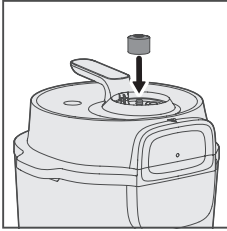


Reassemble

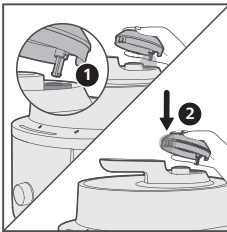
- Reassemble the sealing ring and anti-blocking cover.



- 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 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 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	HD2616
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.	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • 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.
E1 displays on the screen.	<ul style="list-style-type: none"> • The sensor of the heating element has a open circuit. Take the appliance to a Philips dealer or a service center authorised by Philips.
E2 displays on the screen.	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • The heating element temperature exceeds 200 °C. Check if the inner pot is well placed on the heating element.

Problem	Solution
E4 displays on the screen.	<ul style="list-style-type: none"> • Low pressure switch is turned on and the heating element temperature is below 70 °C. Take the appliance to a Philips dealer or a service center authorised by Philips.
E5 displays on the screen.	<ul style="list-style-type: none"> • 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/Jam/Sauce thickening 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.	<ul style="list-style-type: none"> • 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.	<ul style="list-style-type: none"> • The Multi-cooker has encountered a malfunction. If this is the case, please: <ol style="list-style-type: none"> (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

在使用本產品前，請先仔細閱讀此安全手冊，並保留手冊以供日後參考。

危險

- 不可浸泡本產品。

警告

- 基於安全考慮，在缺乏監督及適當指示之下，本產品不適用於孩童及任何身體、知覺或心理功能障礙者，或缺乏使用經驗及知識者。
- 請監督孩童，切勿讓其使用本產品或將本產品當成玩具。
- 本產品應放置於平穩的環境中，且將把手(如果有)置於避免高溫液體溢出的位置。
- 本產品可供居家與類似用途使用，例如：
 - 店家的員工廚房、辦公室與其他工作場所；
 - 農舍；
 - 供住宿的飯店、汽車旅館與其他居住場所；
 - 民宿型環境。
- 如果電源線組損壞，必須以製造商提供的電源線組替換。
- 本產品的設計不是為了透過外部定時器或獨立遙控系統來進行操作。
- 使用後，加熱板表面可能留有餘溫。
- 警告：切勿讓液體潑灑到電源接頭上，避免潛在危險。
- 警告：請務必遵照指示操作並正確使用本產品，以免發生潛在危險。
- 根據本使用手冊的說明，使用柔軟的濕布清潔接觸到食物的表面，並確認清掉所有黏到產品上的食物殘渣。
- 連接電源之前，請檢查本地的電源電壓是否與產品標示的電壓相符。
- 本產品僅可與已接地的電源插座連接。請務必確保插頭確實插到電源插座中。
- 如果插頭、電源線、內鍋、密封環或主體有損壞，請勿使用本產品。
- 請勿讓電源線懸掛在產品放置的餐桌或流理台邊緣。
- 請先確定加熱元件、溫度感應器與內鍋外側是否清潔、乾燥，再將插頭插入電源插座。
- 連接電器電源或按壓控制面板上的按鈕時，請確保雙手乾燥。

注意

- 產品上標示的符號表示「注意，高溫表面」，請勿觸碰高溫表面以免燙傷。



- 裝置不得位於插座的正下方。
- 注意：為防止產品損壞，請勿使用鹼性清潔劑清潔產品，請使用軟布和溫和洗劑。
- 請勿使用其他製造商的任何配件或零件，或非由飛利浦建議之配件或零件。如果您使用此類配件或零件，保固即會失效。
- 請勿將本產品暴露在高溫下，也請勿放置於正在使用(或尚有餘溫)的爐子或廚具上。
- 請勿將本產品直接曝曬在陽光下。
- 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電源之前，務必將內鍋放入本產品中。
- 請勿直接將內鍋置於明火上煮飯。
- 內鍋若變形請勿使用。
- 產品運作時，暴露在外表面可能會變熱。
- 觸碰產品時，請格外小心。
- 請小心，烹調過程中蒸氣可能會從蒸氣蓋冒出；當您掀開上蓋時也可能會有蒸氣從本產品冒出。雙手和臉部必須遠離本產品，以免蒸氣燙傷。
- 請勿於本產品運作期間加以抬起及移動。
- 請勿超過內鍋所指示的最高水位，以免水溢出，造成潛在危險。
- 烹調、保溫或重新加熱米飯時，請勿在內鍋中放置廚具。
- 請僅使用隨附廚具。避免使用鋒利的廚具。
- 為避免刮痕，不建議直接烹調含有甲殼類食材的食物。烹飪前請先移除其硬殼。
- 請勿將金屬製品或其他異物插入蒸氣孔內。
- 請勿將磁性物質放到蓋子上。請勿將本產品放在磁性物質附近使用。
- 清潔或移動產品之前，請務必先待其冷卻。
- 使用後請務必清潔本產品。請勿將產品放入洗碗機清洗。
- 如長時間不使用本產品，務必拔除插頭。
- 如果不當使用本產品、作為(半)專業用途，或未依照使用手冊操作，保固將無效，且飛利浦將不擔負任何損壞賠償責任。
- 按下手動壓力釋放按鈕時，請小心溢出。
- 清潔頂蓋後，直立放置 5 分鐘以排出多餘水份，然後請用軟毛巾擦乾頂蓋。
- 若要下載使用手冊，請造訪 www.philips.com/support。

電磁場 (EMF)

本產品符合電磁場暴露的相關適用標準和法規。

2 您的多功能烹煮鍋

感謝您購買本產品。歡迎來到飛利浦的世界！

請至 www.philips.com/welcome 註冊您的產品，以獲得飛利浦提供的完整支援。

盒內附件

主機體

2 合 1 湯匙

電源線

快速入門指南

內鍋

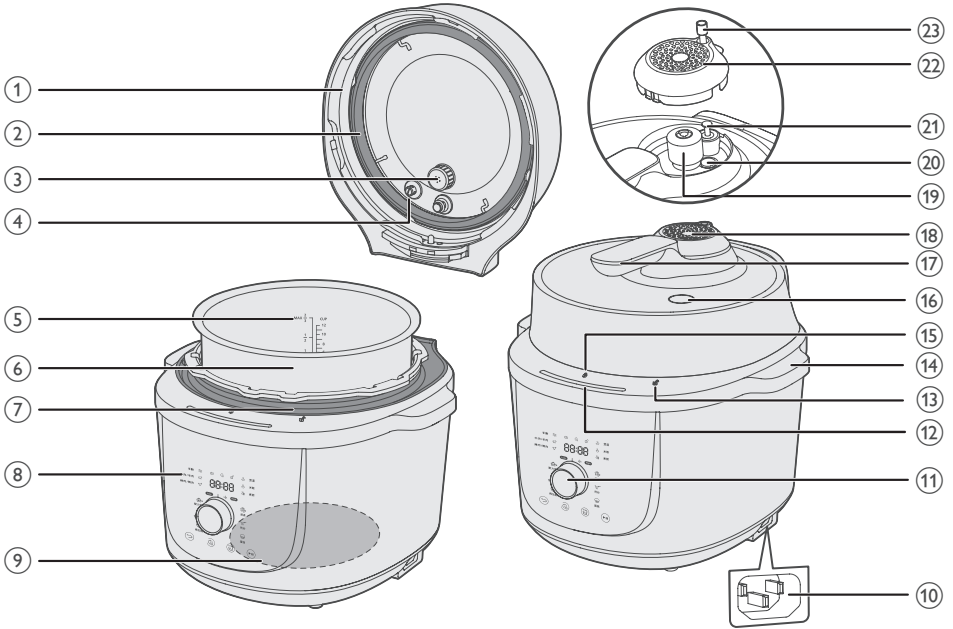
量杯

蒸架

重要資訊手冊



產品概要



①	頂蓋	⑬	上蓋解除鎖定位置
②	密封環	⑭	側面把手
③	防阻塞護蓋	⑮	上蓋鎖定位置
④	安全閥	⑯	手動釋壓按鈕
⑤	水位指示	⑰	握把
⑥	內鍋	⑱	蒸氣箱
⑦	冷凝環	⑲	釋壓閥
⑧	控制面板	⑳	釋壓桿
⑨	加熱元件	㉑	浮子閥
⑩	電源插座	㉒	蒸氣蓋
⑪	旋鈕	㉓	浮筒
⑫	烹調進度指示條		

控制項概覽



控制按鈕

	返回/取消按鈕		壓力烹調按鈕
	延遲啟動按鈕		再加熱按鈕
	加入食材按鈕		蒸氣按鈕
	開始/暫停按鈕		舒肥/炙烤按鈕
	燉煮按鈕		無水烹調按鈕

指示燈

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

3 使用多功能烹煮鍋

第一次使用前

- 1 拆除本產品的所有包裝材料。
- 2 從內鍋拿出所有配件。
- 3 第一次使用多功能烹煮鍋前，請先徹底清洗產品零件 (請參閱「清潔與維護」單元)。




備註

- 在使用前請先仔細閱讀使用手冊。
- 將產品置於平坦表面。
- 第一次使用時請先移除產品上面的促銷貼紙。
- 開始使用多功能烹煮鍋前，請確認所有零件都已經完全乾燥。
- 請確定內鍋是否與加熱板適當接觸。

烹調程式


烹調功能	子烹調功能	預設烹調時間	可調整烹調時間	預設的壓力/ 溫度	可調式壓力/ 溫度範圍
壓力烹調 	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	力道過重	不適用
	雞/鴨 ()	25 分鐘	12-59 分鐘	力道過重	不適用
	湯 ()	30 分鐘	25-59 分鐘	力道過重	不適用
	米飯 ()	14 分鐘	不適用	低壓	不適用
	粥 ()	15 分鐘	2-59 分鐘	低壓	不適用
燜煮 		2 小時	2-12 小時	低溫	低 / 高溫
蒸煮 		10 分鐘	3-30 分鐘	低壓	不適用
舒肥/炙烤 		3 分鐘	3-59 分鐘	低溫	低 / 高溫
再加熱 		15 分鐘	15-59 分鐘	恆溫	不適用
烘焙 		45 分鐘	10-59 分鐘	恆溫	不適用

備註



- 使用舒肥/炙烤  功能時，請保持上蓋開啟。
- 使用壓力烹調  和蒸氣  功能時，請關閉並確實鎖定壓力烹調蓋。
- 本產品在未使用 2 分鐘後，會自動進入待機模式。要喚醒本產品並選擇烹調模式，請按下旋鈕。

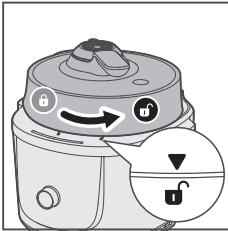
準備作業

備註

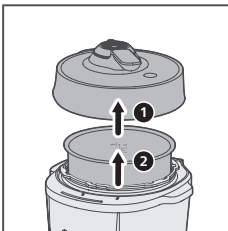
- 請勿在內鍋中添加低於最低水位刻度，或超過最高水位刻度標示的食材和液體。
- 請勿超過指示的量或超過內鍋所標示的最高水位，否則可能使水溢出多功能烹煮鍋。
- 大多數的烹調模式都須使用上蓋，尤其是壓力烹調和蒸氣烹調模式。
- 若為烹調期間會膨脹的食材 (例如豆類、乾燥食品或濃稠液體食物)，在內鍋中的食材和液體請勿放超過 1/2 滿。
- 煮飯時請依內鍋的水位線加水。您可以根據不同種類的米飯和個人喜好來調整水位。請勿超過內鍋內部所標示的水位。
- 烹調程序啟動後，您可以按下  終止目前的工作，且產品會進入選單選擇模式。

使用多功能烹煮鍋烹調食物前，您必須完成以下準備工作：

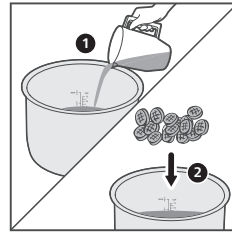
- 1 逆時針轉動握把打開上蓋，確保  和  圖示對齊。



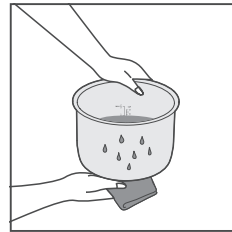
- 2 從多功能烹煮鍋拿出內鍋。





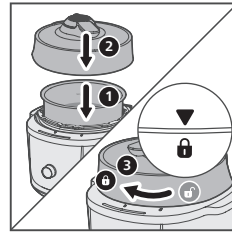
- 3 將水和其他食材放入內鍋中。



- 4 將內鍋外部擦乾。



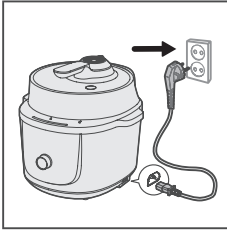
- 5 將內鍋放入多功能烹煮鍋中。接著順時針轉動握把關閉上蓋，確保  和  圖示對齊。



備註

- 請確定內鍋外部乾燥、乾淨，且加熱板上沒有異物殘留。
- 請確定內鍋是否與加熱板適當接觸。

- 6 將插頭插入電源插座。

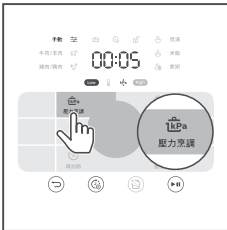


壓力烹調

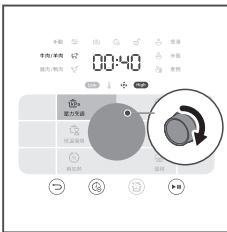
備註

- 開始烹調前，請確認上蓋已正確鎖定。
- 請確認蒸氣釋壓閥已正確安裝。
- 請確認密封圈狀態良好並已正確安裝。
- 請檢查蒸氣蓋是否已正確安裝。

- 1 請遵照「前置準備」的步驟操作。
- 2 按下壓力烹調按鈕以選擇壓力烹調 (15Pa) 功能。



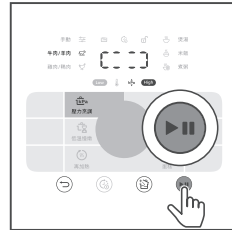
- 3 轉動旋鈕以選擇牛肉/羊肉。
- ↳ 所選的烹調功能燈會閃爍，螢幕上會顯示預設烹調時間。



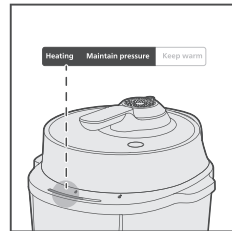
備註

- 對於可調節烹調時間的烹調模式，您可以旋轉旋鈕調整烹調時間，請參閱「調整烹調時間/壓力/溫度」章節。

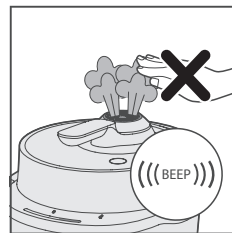
- 4 按下 (▶) 按鈕以開始烹調程序，多功能烹煮鍋會開始以所選模式運作。



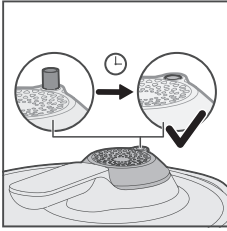
- 5 多功能烹煮鍋達到烹調壓力時，壓力維持時間會開始倒數。




- 6 壓力維持時間結束後，多功能烹煮鍋即進入壓力釋放階段，多功能烹煮鍋會開始釋放壓力。請勿觸碰蒸氣蓋。




- 7 當壓力釋放時，浮子閥會完全下降。

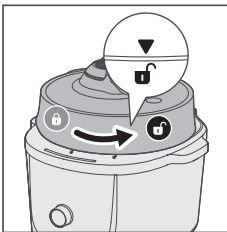


- 8 多功能烹煮鍋會自動轉換至保溫模式。
↳ 保溫指示燈 () 會亮起。

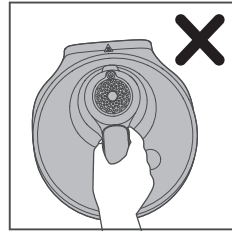
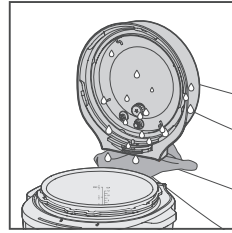
備註

- 蒸氣會自動釋放，需要幾分鐘的時間，視鍋內的液體量而定。
- 煮粥、豆類等黏性液體時，請勿使用手動釋壓按鈕，以免造成溢出。
- 在按下手動釋壓按鈕前，您需要先按下  按鈕暫停「自動釋壓」程序。
- 您也可以按下上蓋上的手動釋壓按鈕，快速釋放壓力。請小心溢出。
- 烹調程序完成後，從電源插座上拔下多功能烹煮鍋。

- 9 將上蓋旋轉到解鎖位置。



- 10 打開上蓋時，請使用毛巾接住從上蓋內側滴下的任何食物或凝結水，以避免燙傷。



蒸煮

備註

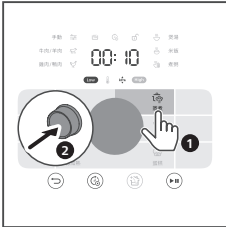
- 開始烹調前，請確認上蓋已正確鎖定。
- 請確認蒸氣釋壓閥已正確安裝。
- 請確認密封圈狀態良好並已正確安裝。
- 請檢查蒸氣蓋是否已正確安裝。

- 1 請遵照「前置準備」的步驟操作。
- 2 將水倒入內鍋中，請確保有足夠水量可以產生蒸氣。請確保煮沸時水位低於蒸架。建議的水量為最多 2 刻度。
- 3 將蒸架放入內鍋。將所有食材放在蒸架上。

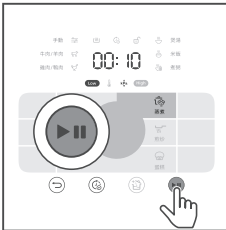
- 4 按下蒸氣按鈕以選擇蒸氣功能。按下旋鈕以確認選項。

備註

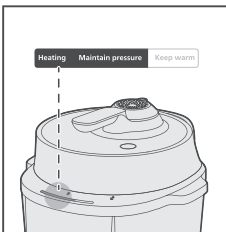
- 選擇烹調模式後，您可按下旋鈕調整烹調時間，請參閱「調整烹調時間/壓力/溫度」章節。



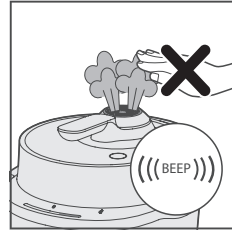
- 5 按下 **▶▶** 按鈕以開始烹調程序，多功能烹煮鍋會開始以所選模式運作。



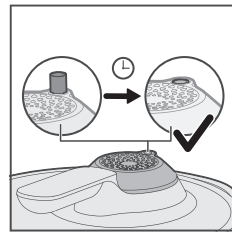
- 6 多功能烹煮鍋達到烹調壓力時，壓力維持時間會開始倒數。



- 7 壓力維持時間結束後，多功能烹煮鍋即進入壓力釋放階段，多功能烹煮鍋會開始釋放壓力。請勿觸碰蒸氣蓋。

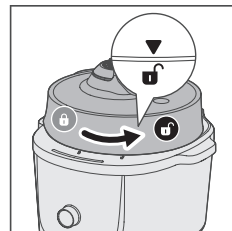


- 8 當壓力釋放時，浮子閥會完全下降。

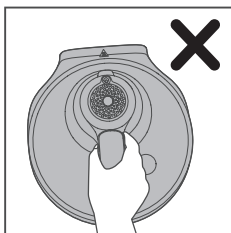
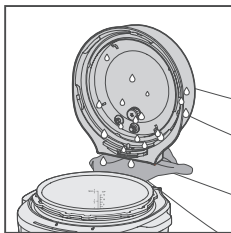


- 9 多功能烹煮鍋會自動轉換至保溫模式。
↳ 保溫指示燈 (🔒) 會亮起。

- 10 將上蓋旋轉到解鎖位置。



- 11 打開上蓋時，請使用毛巾接住從上蓋內側滴下的任何食物或凝結水，以避免燙傷。

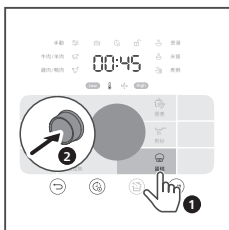


烘焙

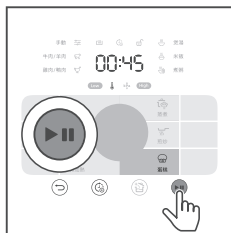
- 1 請遵照「前置準備」的步驟操作。
- 2 均勻攪拌所有食材後放入內鍋。
- 3 按下**烘焙**按鈕。按下旋鈕以確認選項。

備註

- 選擇烹調模式後，您可以旋轉旋鈕來調整烹調時間，接著按下旋鈕確認。



- 4 按下**▶**按鈕以開始烹調程序，多功能烹煮鍋會開始以所選模式運作。



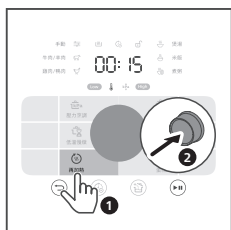
- 5 烹調完成時，多功能烹煮鍋會自動切換至保溫模式。


再加熱

- 1 將放涼的食物翻鬆，均勻分布在內鍋中。
- 2 在食材上倒一些水，以免過乾。水量取決於食材量。
- 3 關上上蓋，將插頭插入電源插座，再開啟產品電源。
- 4 按下**覆熱**按鈕以選擇覆熱功能。按下旋鈕以確認選項。

備註

- 選擇烹調模式後，您可按下旋鈕調整烹調時間，請參閱「調整烹調時間/壓力/溫度」章節。



- 5 按下  按鈕以開始烹調程序，多功能烹煮鍋會開始以所選模式運作。



- 6 烹調完成時，多功能烹煮鍋會自動切換至保溫模式。

燜煮與舒肥 / 炙烤

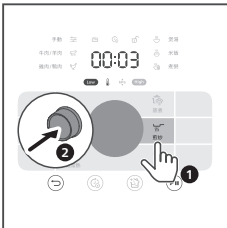
備註


- 使用舒肥/炙烤功能時，請保持上蓋開啟。

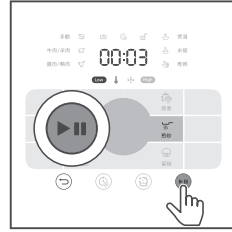
- 1 請遵照「前置準備」的步驟操作。
- 2 按下燜煮或舒肥/炙烤按鈕。按下旋鈕以確認選項。

備註

- 請根據食譜和食材選擇對應的模式。
- 請勿使用手動模式烹調容易膨脹或濃稠的食物，也不要內鍋裝入超過 1/2 滿的食物和液體。
- 選擇烹調模式後，您可按下旋鈕調整烹調時間或溫度（只適用於手動操作），請參閱「調整烹調時間/壓力/溫度」章節。




- 3 按下  按鈕以開始烹調程序，多功能烹煮鍋會開始以所選模式運作。



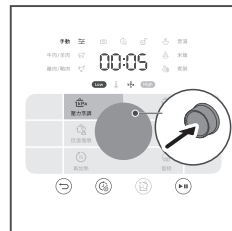
- 4 烹調完成時：
- ↳ 多功能烹煮鍋會發出嗶聲，並自動切換至舒肥/炙烤功能的待機模式。
 - ↳ 多功能烹煮鍋會發出嗶聲，並自動切換至悶煮功能的保溫模式。

調整烹調時間/壓力/溫度

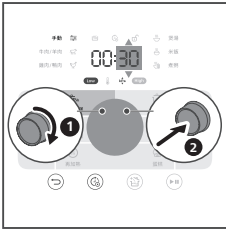
備註

- 您只能調整壓力烹調-手動（低壓或高壓）的壓力。
- 您可以調整悶煮和舒肥/炙烤的烹調溫度（低溫或高溫）。
- 調整烹調時間、壓力或溫度時，您可按下  按鈕以返回之前的操作步驟。
- 如果可調整的烹調時間少於 1 小時，則每轉動一次旋鈕就會以 1 分鐘為單位調整時間。
- 如果可調整的烹調時間大於 1 小時，則每轉動一次就會以 1 小時為單位調整時間。先設定小時，再設定分鐘。

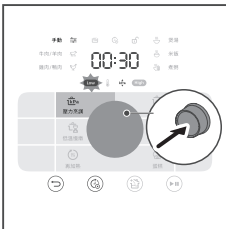
- 1 選擇所需的功能。按下旋鈕以啟動烹調時間調整功能。



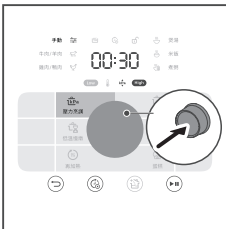
- 2 旋轉旋鈕以調整烹調時間。按下旋鈕以確認。



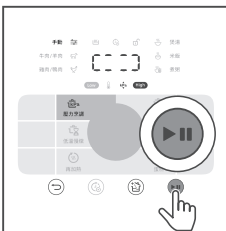
- 3 旋轉旋鈕以調整壓力等級。



- 4 按下旋鈕以確認。



- 5 按下 **▶** 按鈕以開始烹調程序，多功能烹煮鍋會開始以所選模式運作。



調整延遲啟動時間

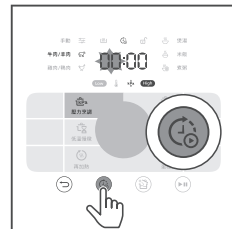
備註

- 預設時間結束後，即開始烹調程序。
- 舒肥/炙烤和覆熱不適用延遲啟動功能。
- 請勿對容易腐壞的食物使用長時間的延遲啟動功能，因為這些食物可能在烹調開始前就已經變質。

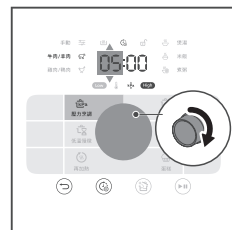
- 1 選擇所需的機能。



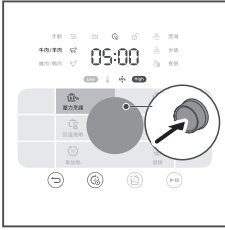
- 2 按下 **⌚** 按鈕以設定延遲啟動時間。



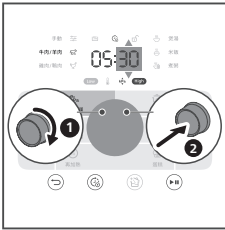
- 3 旋轉旋鈕以設定小時。



- 4 按下旋鈕以確認。



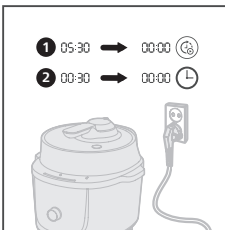
- 5 旋轉旋鈕以設定分鐘。按下旋鈕以確認。



- 6 按下 **▶▶** 按鈕以確認。



- 7 延遲啟動時間結束後，即開始烹調程序。
↳ 烹調程序結束後，多功能烹煮鍋會自動切換至保溫模式，保溫指示燈會亮起。



加入食材

有了這項功能，您可以在壓力烹調過程中打開上蓋，並加入更多食材。

備註

- 除了米飯和粥外，所有壓力烹調食譜都可以使用加入食材功能。

- 1 烹調程序開始後，在**加熱過程**或**壓力維持**過程中，如果所選的功能支援加入食材，**+** 按鈕就會亮起。

↳ **+** 按鈕會亮起。



- 2 您可以在**加熱過程**或**壓力維持**過程中隨時按住 **+** 按鈕 3 秒鐘。

↳ **+** 按鈕閃爍。

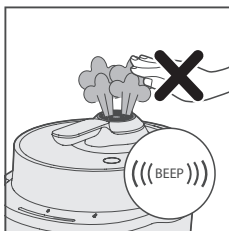
↳ 目前的烹調程序會暫停，多功能烹煮鍋會發出 5 次嗶聲，並開始釋放壓力。



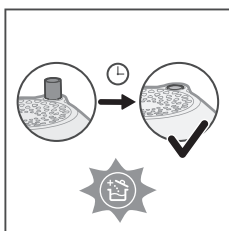
備註

- 按下 **+** 按鈕後，如果您再按下 **⏪** 按鈕，多功能烹煮鍋將會取消加入食材的程序，並恢復到之前的烹調模式。

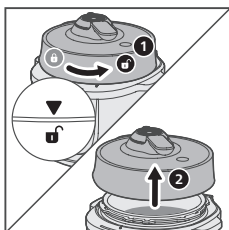
注意：熱蒸氣！請勿觸碰蒸氣蓋。



3 當壓力釋放時，浮子閥會完全下降。



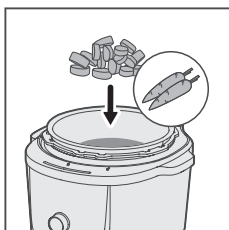
4 逆時針轉動握把打開上蓋，確保🔒和▼圖示對齊。



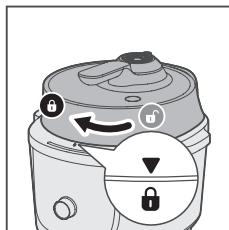
備註

- 如果打開上蓋有困難，請按下手動釋壓按鈕，釋放壓力直到浮子閥完全下降。

5 加入更多食材。



6 順時針轉動握把關閉上蓋，確保🔒和▼圖示對齊。



備註

- 如果無法鎖定上蓋，請按下手動釋壓按鈕來釋放壓力，直到浮子完全下降，確保上蓋完全蓋上且與冷凝水邊槽齊平（後方未翹起），然後再轉動握把以關上。

7 按下▶▶按鈕，恢復烹調程序。



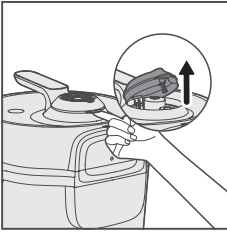
4 清潔與維護

備註

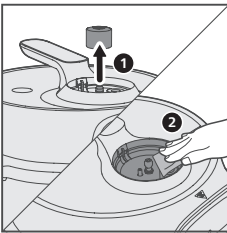
- 開始清潔多功能烹煮鍋前，請先拔除插頭。
- 請先等到多功能烹煮鍋充分冷卻後再行清潔。
- 每次使用後均需清潔多功能烹煮鍋。

蒸氣箱

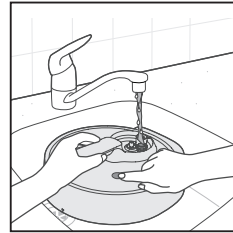
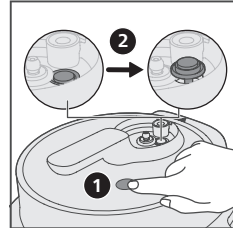
- 取下蒸氣蓋。



- 取下釋壓閥，用濕布清潔蒸氣箱內的食物殘渣。



- 按下釋壓按鈕，釋壓桿會彈起，接著您就可以清潔食物殘渣並用水龍頭洗滌。

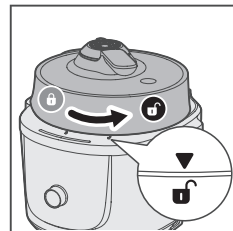


備註

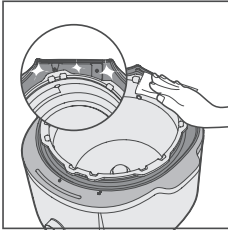
- 如果發生溢出，請徹底清潔浮子閥。

頂蓋

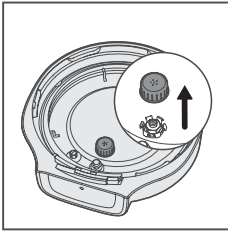
- 逆時針轉動握把打開上蓋，確保🔒和▼圖示對齊。



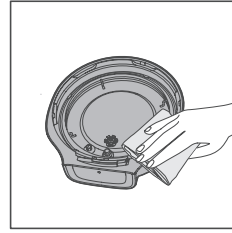
- 徹底清潔冷凝環。



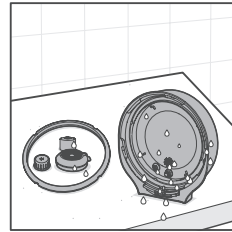
- 取下防阻塞護蓋。



- 用濕布擦拭頂蓋。



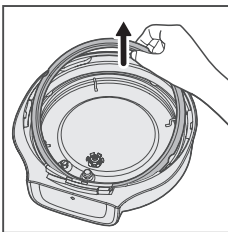
- 清潔後，將頂蓋垂直放置，以排出多餘的水份。然後請用軟毛巾擦乾頂蓋。



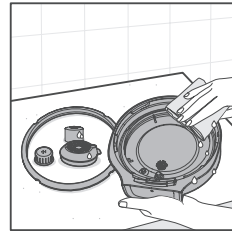
備註

- 請勿強制取下密封環。

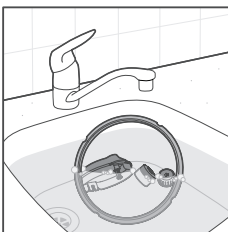
- 取下密封環。



- 用柔軟毛巾擦乾所有零件。



- 將蒸氣蓋、密封環、釋壓閥和防阻塞護蓋浸泡在水中，並以海綿清潔。確保沒有遺留食物殘渣。



內鍋

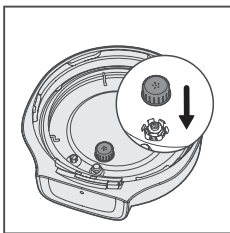
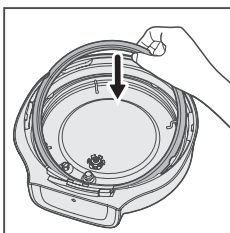
備註

- 請勿使用金屬鏟或其他硬質工具，否則會損壞內鍋的內側表面。
- 使用中性和清潔劑或溫水清潔內鍋，以去除灰塵、油污和污垢。

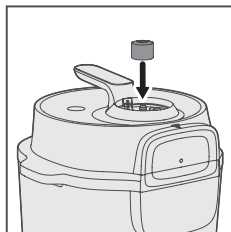


重新組裝

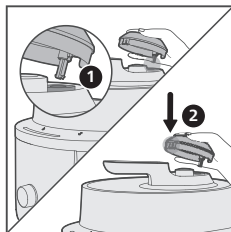
- 重新組裝密封圈和防堵蓋。



- 重新組裝釋壓閥。



- 將浮子閥與蒸氣箱上的孔對齊，並將蒸氣蓋固定回原位。



內部

外鍋蓋與主機體內部及加熱板：

- 使用濕布擦拭。
- 確定清除所有黏在多功能烹煮鍋上的食物殘渣。

外部

頂蓋表面和主機體外部：

- 使用沾肥皂水的濕布擦拭。
- 只能使用軟的乾布擦拭控制面板。

配件和內鍋

2 合 1 湯匙、蒸架和內鍋。

- 浸泡在熱水裡，以海綿刷洗。

5 回收

本產品使用壽命結束時，請勿與一般家庭廢棄物一併丟棄。請將產品送至政府指定的回收點進行回收。此舉能為環保盡一份心力。
請遵循您所在國家/地區對電氣與電子產品分類收集的規定。正確處理廢棄產品有助於避免對環境和人類健康帶來負面影響。

6 保固及支援

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7 規格

型號	HD2616
烹煮功率輸入	1000W
額定容量	6.0L

備註

- 若長時間不使用，請拔下多功能烹煮鍋的插頭。

8 疑難排解

如果您在使用本產品時發生任何問題，送修前請先查看下列各項目。如果您無法解決問題，請聯絡所在國家/地區的飛利浦客戶服務中心。

問題	解決方法
上蓋蓋不起來。	<ul style="list-style-type: none"> 上蓋未正確組裝。順時針轉動握把，確保  和  圖示對齊。 檢查密封環是否正確安裝在上蓋周圍。 檢查浮子閥是否清潔乾淨。 按下手動釋壓按鈕，釋放壓力直到浮子閥完全下降。
壓力釋放後，無法開啟上蓋。	<ul style="list-style-type: none"> 按下手動釋壓按鈕，釋放壓力直到浮子閥完全下降。 確保  和  圖示對齊。 食物殘渣可能會堆積在浮子閥的底部和浮子上。請勿試圖強行打開，以免造成灼傷。等待約 30 分鐘讓產品完全冷卻，壓下浮子，然後輕輕地反覆轉動握把。 根據清潔指示清潔浮子閥和浮子。
食材沒有煮熟。	<ul style="list-style-type: none"> 若選擇了錯誤的功能或時間，請增加烹調時間或變更烹調方法。 在開啟多功能烹煮鍋電源前，請確認加熱板上和內鍋外部沒有異物殘留。 加熱板損壞，或內鍋變形。請將產品送至飛利浦經銷商或飛利浦授權服務中心。
空氣或蒸氣從上蓋或蒸氣通氣孔溢出。	<ul style="list-style-type: none"> 密封環沒裝好。請確保密封環正確安裝在上蓋周圍。 密封環內有食物殘渣。確認密封環是否乾淨。 浮子閥內有食物殘渣。清潔浮子閥。 上蓋沒有完全關閉並鎖定。請確定上蓋完全緊閉，並鎖定在正確位置。
螢幕上顯示 E1。	<ul style="list-style-type: none"> 加熱板的感應器發生開路。將本產品送至飛利浦經銷商或飛利浦授權的服務中心。
螢幕上顯示 E2。	<ul style="list-style-type: none"> 加熱板的感應器發生短路。將本產品送至飛利浦經銷商或飛利浦授權的服務中心。
螢幕上顯示 E3。	<ul style="list-style-type: none"> 加熱板的溫度超過 200 °C。檢查內鍋是否妥當放置在加熱板上。
螢幕上顯示 E4。	<ul style="list-style-type: none"> 低壓開關已開啟，而加熱板溫度低於 70 °C。將本產品送至飛利浦經銷商或飛利浦授權的服務中心。
螢幕上顯示 E5。	<ul style="list-style-type: none"> 低壓開關已開啟，但執行的是非壓力模式。將本產品送至飛利浦經銷商或飛利浦授權的服務中心。
螢幕上顯示 E6。	<ul style="list-style-type: none"> 密封環沒裝好。請確保密封環正確安裝在上蓋周圍。 密封環內有食物殘渣。確認密封環是否乾淨。 浮子閥內有食物殘渣。清潔浮子閥。 上蓋沒有完全關閉並鎖定。請確認頂蓋已在正確位置確實鎖定。
上述問題仍然存在。	<ul style="list-style-type: none"> 多功能烹煮鍋遇到故障。如果是這種情況，請： <ol style="list-style-type: none"> 進行自助式維修。聯絡消費者服務中心，我們可能可以提供指示並用影片協助您解決問題。 送店維修。將您的產品送往飛利浦服務中心。 現場維修。聯絡我們，我們將協助您安排產品的飛利浦授權維修，無需額外付費。



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HD2616_UM_TW (15/05/2026)

