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2020 Koninklijke Philips N.V. b All rights reserved.HD2238 72_UM_Aus_v1.01. Your All-in-one Multi CookerCongratulations on your purchase, and welcome to Philips!To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.2. ImportantSafetyRead this user manual carefully before you use the appliance, and save it for future reference.DangerThe appliance must not be immersed.WarningCheck if the voltage indicated on the appliance corresponds to the local power voltage before you connect it.The appliance is intended to be used in household or similar applications such as: Staff kitchen areas in shops, offices, and other residential type environments; Farm houses; By clients in hotels, motels and other residential type environments; Bed and breakfast type environments. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.Children should be supervised to ensure that they do not play with the appliance.If the power cord set is damaged, it must be replaced by a cord set available from the manufacturer.The appliance is not intended to be operated by means of an external timer or a separate remote-control system.The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.The container must not be opened until the pressure has decreased sufficiently.Cleaning and user maintenance shall not be made by children.Keep the appliance and its cord out of reach of children.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.WARNING: Make sure to avoid spillage on the power connector to avoid a potential hazard.Use clean and soft cloth to clean the surfaces in contact with food.Only connect the appliance to a grounded power outlet. Always make sure that the plug is inserted firmly into the power outlet.Do not use the appliance if the plug, the power cord, the inner pot, the sealing ring, or the main body is damaged.Do not let the power cord hang over the edge of the table or worktop on which the appliance stands.Make sure the heating element, the temperature sensor, and the outside of the inner pot are clean and dry before you put the plug in the power outlet.Do not plug in the appliance or turn the control knob with wet hands.Make sure the power socket is clean and dry before you plug in the appliance.Do not use the appliance if too much air or steam is leaking from under the top lid.When cooking soup or viscous liquid, do not release pressure by turning the pressure regulator to the steam vent position, otherwise liquid might spurt from the pressure regulator valve. Wait until the pressure is naturally released and the floater has dropped to open the top lid.CAUTION: Surface of the heating element is subject to residual heat after use.Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.Do not expose the appliance to direct sunlight.Place the appliance on a stable, horizontal, and level surface.Do not use the handle on the top lid to move the appliance, use the side handles instead.When pressure is being released from the pressure regulator valve, hot steam or liquid will be ejected. Keep hands and face away from the steam vent.Always put the inner pot in the appliance before you put the plug in the power outlet and switch it on.Do not place the inner pot directly over an open fire to cook food.Do not use the inner pot if it is deformed.Make sure that the sealing ring is clean and in good condition.The accessible surfaces may become hot when the appliance is operating. Take extra caution when touching the surfaces.Beware of hot steam coming out of the floating valve and pressure regulator valve during cooking or when you open the lid. Keep hands and face away from the appliance to avoid the steam.Do not lift and move the appliance while it is operating.Do not exceed the maximum water level indicated in the inner pot to prevent overflow.Do not place the cooking utensils inside the pot while cooking.Only use the cooking utensils provided. Avoid using sharp utensils.To avoid scratches, it is not recommended to cook ingredients with crustaceans and shellfish. Remove the hard shells before cooking.Do not place a magnetic substance on the lid. Do not use the appliance near a magnetic substance.Always let the appliance cool down to room temperature before you clean or move it.Always clean the appliance after use. Do not clean the appliance in dishwasher.Always unplug the appliance if not used for a longer period.If the appliance is used improperly or for professional or semi-professional purposes, or if it is not used according to the instructions in this safety leaflet, the guarantee becomes invalid and Philips refuses liability for any damage caused.Visit www.philips.com/support to download the user manual.Electromagnetic fields (EMF)This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields. 2 Whats in the box (fig. 1)Main unitRice & Soup ladleMeasuring cupRecipe bookletPower cordSteaming plateUser manualWarranty card3 Overview (fig. 1)Product overviewControls overviewFunctions overview4 Using the All-in-one Multi Cooker.Before first useRemove all packaging materials from the appliance.Take out all the accessories from the inner pot.Clean the parts of the All-in-one Multi Cooker thoroughly before using it for the first time (see chapter Cleaning and Maintenance).NoteMake sure all parts are completely dry before you start using the All-in-one Multi Cooker.Preparations before cooking (fig. 2)Before using the All-in-one Multi Cooker to cook food, follow below preparation steps:Hold the lid handle and turn it anti-clockwise until the top lid cannot move any more, then lift up the top lid.Take out the inner pot from the electric pressure cooker and put the pre-washed food in the inner pot.Wipe the outside of the inner pot dry, then put it back into the All-in-one Multi Cooker.Place the top lid onto the All-in-one Multi Cooker and turn it clockwise. You will hear a click sound when the top lid is properly locked.NoteMake sure the sealing ring is properly assembled around the edge of the detachable inner lid.Make sure the pressure regulator valve and floating valve are clean and not blocked.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.Cooking food (fig. 3)NoteDo not fill the inner pot with less than 1/3 or more than 2/3 full of food and liquid.For food that expands during cooking, do not fill the inner pot with more than 1/2 full of food and liquid.For rice cooking, follow the water level indications on the inside of the inner pot. You can adjust the water level for different types of rice and according to your own preference. Do not exceed the maximum quantities indicated on the inside of the inner pot.Make sure the floater on the top lid drops down before cooking.After the cooking process is started, you can press Cancel/Warm to deactivate the currentwork, and the appliance goes to standby mode.Pressure cookingFollow the steps in Preparations before cooking.Turn the pressure regulator to seal.Put the plug in the power socket.The power indicator starts flashing.Press Pressure cook to choose one of the pressure cooking functions Soup, Risotto, Rice,Steam, Chicken/Duck, Beef/Lamb or Beans/Tendons.The default pressure keeping time is displayed on the screen.NoteThe pressure keeping time is not adjustable for Risotto and Rice.You can adjust the pressure (Low, High) by pressing the Temp/kPa button.When cooking 2 cups of rice (small amount), for better result, spread the rice evenly in theinner pot before cooking.5. To set a different pressure keeping time, press Cooking time.6. Press or to set the pressure keeping time.7. Press Start/Reheat to start the cooking process.8. When the All-in-one Multi Cooker reaches the working pressure: Maintain Pressure lights up.9. When the pressure keeping time has elapsed, the All-in-one Multi Cooker automaticallyswitches to keep warm mode. The keep warm indicator (Keep warm) lights up.10. Turn the pressure regulator to vent. The All-in-one Multi Cooker starts releasing pressure.The floater drops down when the pressure is released sufficiently.11. Hold the top lid handle and turn the lid anticlockwise until it cannot move any more, then lift it up.NoteWhen cooking soup or viscous liquid, do not release pressure by turning the pressure regulator to vent, otherwise liquid might spurt from the pressure regulator valve. Wait untilthe pressure is naturally released and the floater has dropped down to open the top lid.The pressure keeping timer will start counting down when the working pressure is reached.After the cooking is finished and the pressure is released, you can press the cancel button(Warm/Cancel) and unplug the All-in-one Multi Cooker to turn off the keep warm function or when not in use.Normal cookingNoteFor normal cooking, you can cook food without adding water in the inner pot. In this case, make sure to keep the top lid open for the entire time when you cook food in the Saut/sear mode.To choose the Reheat function, press Start/ Reheat when the appliance is in standby mode.You can press the Temp/kPa button to adjust temperature (Low, Mid, High) for the following functions: Saut/sear, Sauce thickening, Hot pot and Jam.To cook food with normal pressure, press the cooking buttons and choose Slow cook, Saut/sear, Jam, Sauce thickening, Stew, Yogurt or Bake.Follow the steps in Preparations before cooking.Turn the pressure regulator to bake or seal. For Slow cook, Stew and Yogurt, turn the pressure regulator to seal. For Bake, turn the pressure regulator to bake.Put the plug in the power socket.The power indicator (Power) starts flashing.Press the desired cooking function button to choose a cooking mode.To set a different cooking time, press Cooking time.The cooking time flashes on the screen.Press + or to set the cooking time.Press Start/Reheat to start the cooking process.When the cooking time has elapsed, the All-in-one Multi Cooker automatically switches to keep warm or standby mode.Turn the pressure regulator to vent.Hold the top lid handle and turn the lid anticlockwise until it cannot move any more, then lift it up.Preset time for delayed cooking (fig.4)You can preset the delayed cooking time for different cooking functions. The preset timer isavailable up to 24 hours.After the cooking function is selected, press Preset timer.The hour unit starts flashing on the display.Press + or to set the hour unit.After the hour unit is set, press Preset timer again.The minute unit starts flashing on the display.Press + or to set the minute button.Press Preset timer to confirm the preset time.Press Start/Reheat to start the cooking process.When the preset time has elapsed, the All-in-one Multi Cooker starts working automatically.NoteThe preset function is not available in the following modes: Saut/Sear (both low andhigh temperatures), Reheat and Warm.Assembling and disassembling the pressure regulatorWarningDo not disassemble the pressure regulator during cooking. Always unplug the All-in-one Multi Cooker and wait until the pressure has been released sufficiently to do so.To disassemble the pressure regulator:Turn the lower screw anticlockwise until it becomes loose.Pull it up and take out the pressure regulator.To assemble the pressure regulator:Assemble the lower screw back to the regulator.Make sure the regulator points at the sealed position () and put it back to the steam valve.Turn the screw clockwise until it is fastened.5 Cleaning and MaintenanceNoteUnplug the All-in-one Multi Cooker before starting to clean it.Wait until the All-in-one Multi Cooker has cooled down sufficiently before cleaning it.Interior/Inside of the top lid and the main body:Wipe with wrung out and damp cloth.Make sure to remove all the food residues stuck to the All-in-one Multi Cooker.Heating element:Wipe with wrung out and damp cloth.Remove food residues with wrung out and damp cloth.Sealing ring:Soak in warm water and clean with sponge.Inner lid:Remove the detachable inner lid. Soak it in warm water and clean with sponge.Exterior/Surface of the top lid and outside of the main body:Wipe with a cloth damped with soap water.Only use soft and dry cloth to wipe the control panel.Make sure to remove all the food residues around the pressure regulator valve and floating valve.Pressure regulator valve and floating valve:Disassemble the pressure regulator, soak it in warm water, and clean with sponge.Remove food residues in the pressure regulator valve and floating valve.AccessoriesMeasuring cup, rice & soup ladle, and inner pot:Soak in hot water and clean with sponge.6 SpecificationsNoteAlways unplug the appliance if not used for a longer period.7 RecyclingDo 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 countrys rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health. Guarantee and serviceIf you need service or information, or if you have a problem, visit the Philips website www.philips.com or contact the Philips Customer Care Center in your country. You can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Center in your country, go to your local Philips dealer.9 TroubleshootingIf your All-in-one Multi Cooker does not function properly or if the cooking quality is insufficient, consult the table below. If you are unable to solve the problem, contact a Philips service center or the Consumer Care Center in your country. Home > Kitchenware > Multi Cookers > Philips Multi Cookers Below you can find all models Philips Multi Cookers for which we have manuals available. Currently we have 5 manuals for Philips Multi Cookers of which the latest was added on 28-04-2022. Also view the frequently asked questions at the bottom of the page for useful tips about your product. Is your model not on the list? Please contact us. Is your product defective and the manual offers no solution? Go to a Repair Caf for free repair services. Frequently Asked QuestionsOur support team searches for useful product information and answers to frequently asked questions. If you find an inaccuracy in our frequently asked questions, please let us know by using our contact form. Multi cookers are suitable for all kinds of different cooking methods. Most models can boil, simmer, broil, bake, stew, fry, grill and steam. This was helpful (130) Read more Some multi cookers also have a slow cooker function, but a slow cooker is usually only a slow cooker and therefore only suitable for slow cooking of food. This was helpful (59) Read more Philips HD4518 - Multicooker Manual Important Read this user manual carefully before you use the Rice cooker and save it for future reference. The appliance must not be immersed. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised and they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children. 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. Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids. The appliance is not intended to be operated by means of an external timer or a separate remote-control system. Check if the voltage indicated on the appliance corresponds to the local power voltage before you connect it. 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 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. Make sure to avoid spillage on the power connector to avoid a potential hazard. Always follow the instructions and use the appliance properly to avoid potential injury. 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. Do not place the power cord under the appliance when in use. When placing the steaming basket, avoid touching the side wall of the inner pot, otherwise it may cause deformation due to high temperature. Surface of the heating element is subject to residual heat after use. Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid. Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker. Do not expose the appliance to direct sunlight. Place the appliance on a stable, horizontal, and level surface. 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 vent 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. Electromagnetic fields (EMF) This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields. Your Rice cooker Congratulations on your purchase, and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome. What's in the box Rice cooker main unit Rice and soup 2 in 1 spoon Steaming basket Warranty card Measuring cup Power cord User manual Overview Product overview Top lid Power socket Detachable inner lid Lid release button Inner pot Steam vent Water level indications Steam vent cap Control panel Steam valve Controls overview Rice button Preset time indicator Stew button Time display Keep warm button Menu selection button Brown rice button Confirmation button Steam button Cooking time/preset time button Sushi rice button Cancel button Timer indicator Menu selection button Cooking program Cooking function Default cooking time Adjustable cooking time Slow cook 4 hours 3-10 hours Sponge cake 45 minutes NA Bread 45 minutes 30 minutes-2 hours Curry 70 minutes 1-2 hours Soy sauce chicken wings 30 minutes 25 minutes-2 hours Yakimiku rice/Nasi Lemak 45 minutes NA Claypot rice 60 minutes NA Claypot rice 40 minutes NA Chicken rice 45 minutes NA Congee 1.5 hours 1-4 hours Soup 2 hours 1-4 hours Quick cook 25 minutes NA Stew 4 hours 3-6 hours Steam 25 minutes 10-59 minutes White rice 45 minutes NA Brown Rice 60 minutes NA Sushi rice 50 minutes NA Keep warm 24 hours NA Using the Rice cooker Before first use Take out all the accessories from the inner pot. Remove the packaging material of the inner pot. Before first use, boil water and clean the Rice cooker. Clean the parts thoroughly before using it for the first time (see chapter "Cleaning and Maintenance"). Preparation before cooking Make sure that the detachable inner lid is properly installed. NOTE: Do not fill the inner pot with food and liquid less than the minimum of the water level indications, or more than the maximum of the water level indications. For rice cooking, follow the water level indications on the inside of the inner pot. You can adjust the water level for different types of rice and according to your own preference. Do not exceed the maximum quantities indicated on the inside of the inner pot. After the cooking process is started, you can press to terminate the current work, and the appliance goes to menu selection mode. Perform the following preparations before cooking with the Rice cooker: Press the lid release button to open the Rice cooker (fig. 4). Take out the inner pot from the Rice cooker (fig. 5). Put the pre-washed food in the inner pot, wipe the outside and bottom of the inner pot dry with soft cloth, then put it back into the Rice cooker (fig. 6). Close the lid. Put the plug into the power socket (fig. 7). 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. Rice cooking There are 8 cooking function: Yakimiku rice/Nasi Lemak, Claypot rice, Fried rice, Chicken rice, Quick cook, White rice, Brown Rice and Sushi rice. For cooking time range, refer to Chapter "Cooking program". Follow the steps in "Preparations before cooking". Pressor to select one of the cooking menus (fig. 8). The indicator chosen cooking function lights up, the default cooking time is displayed on the screen. Presto confirm, the Mutli cooker starts working in the selected mode. When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Rice cooker will be in keep-warm mode automatically. The keep-warm indicator lights up. NOTE: You can add more ingredients according to the recipe for different rice menus. The level marked inside the inner pot is just an indication. You can always adjust the water level for different types of grains and your own preference. Besides following the water level indications, you may also add rice and water at 1:1-1:3 ratio for rice cooking. Do not exceed the volume indicated or exceed the maximum water level, as this may cause the appliance to overflow. After the cooking process is started, you can press to terminate the current work, and the appliance goes to menu selection mode. Soy sauce chicken wings Put chicken wings and other ingredients into the inner pot. Follow the steps in "Preparations before cooking". Press the or to select Soy sauce chicken wings (fig. 9). The indicator chosen cooking function lights up, the default cooking time is displayed on the screen. Press to confirm, the Mutli cooker starts working in the selected mode. Open the lid, turn the chicken wings over after 15 minutes. Close the lid to continue the cooking process, when the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Rice cooker will be in keep-warm mode automatically. The keep-warm indicator lights up. Congee/Soup/Curry Put ingredients and water into the inner pot. Follow the steps in "Preparations before cooking". Press the or to select Congee/Soup or Curry (fig. 10). The indicator chosen cooking function lights up, the default cooking time is displayed on the screen. Press to confirm, the Mutli cooker starts working in the selected mode. When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Rice cooker will be in keep-warm mode automatically. The keep-warm indicator lights up. NOTE: Do not exceed the maximum water level indicated in the inner pot, as this may cause the Rice cooker to overflow. Baking cake or bread Mix all ingredients well and put it into the inner pot. Follow the steps in "Preparations before cooking". Press the or to select Sponge cake or Bread (fig.11). Press to confirm, the Mutli cooker starts working in the selected mode. When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Rice cooker will be in keep-warm mode automatically. The keep-warm indicator lights up. Steaming food Measure a few cups of water with the measuring cup. Pour the water into the inner pot. Put the steam basket into the inner pot. Put the food into the steam basket. Follow the steps in "Preparations before cooking". Pour some water onto the food to prevent it from becoming too dry. The quantity of the water depends on the amount of food. Press the or to Steam (fig.12) Press to confirm, the Rice cooker starts working in the selected mode. When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Rice cooker will be in keep-warm mode automatically. The keep-warm indicator lights up. Stew Follow the steps in "Preparations before cooking". Press the or to select Stew (fig.13) Presto confirm, the Rice cooker starts working in the selected mode. When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Rice cooker will be in keep-warm mode automatically. The keep-warm indicator lights up. Adjust the cooking time NOTE: You can adjust the cooking time for Slow cook, Bread, Soy sauce thicken wings, Congee, Soup, Stew, Curry and Steam. Choose a desired function. Press to access the cooking time settings (fig. 14). The cooking time indicator displays on the screen. Press the or to adjust the cooking time you want (fig. 15). Presto confirm. The All-in-One cooker starts working in the selected mode. Adjust the preset time NOTE: The cooking process will be finished by the time the preset time has elapsed. If the preset time you set is shorter than the cooking time, the appliance will start the cooking process immediately. You can set the preset from 1-24 hours for all cooking functions except Bread and Steam. You can preset the delayed cooking time. The preset timer is available from 1 hour up to 24 hours. Choose a desired function. Press to access the preset time settings (fig. 16). The timer indicator displays on the screen. Press the or to set the delayed cooking time (fig. 17). Press to confirm. After the preset time has elapsed, the cooking process will be finished. Cleaning and Maintenance NOTE: Unplug the Rice cooker before starting to clean it. Wait until the Rice cooker has cooled down sufficiently before cleaning it. Inner lid ull the inner lid out outwards to remove it from the top lid for cleaning (fig. 18). Soak in hot water and clean with sponge. Make sure to remove all the food residues stuck to the Rice cooker. Re-install the inner lid back to the top lid. Steam vent cap Follow the above steps to disassemble the inner lid. Disassemble the steam vent cap from the inner lid (fig. 19). Clean the steam vent cap under tap water (fig. 20). Make sure no food residue is left. Reassemble the steam box to the inner lid after cleaning is completed (fig. 21). Interior Inside of the top lid and the main body: Wipe with a damp cloth. Make sure to remove all the food residues stuck to the Rice cooker. Heating element: Wipe with a damp cloth. Remove food residues with a damp cloth. Exterior Surface of the top lid and outside of the main body: Wipe with a cloth damped with soap water. Only use soft and dry cloth to wipe the control panel. Make sure to remove all the food residues around the control panel. Accessories Spatula and inner pot: Soak in hot water and clean with sponge. 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. Guarantee and service If you need service or information, or if you have a problem, visit the Philips website at www.philips.com or contact the Philips Customer Care Center in your country. You can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Center in your country, go to your local Philips dealer. Specifications Model Number HD4518 Rated power output 790 W Rated capacity 5.0L Rice capacity 1.8L Troubleshooting If you encounter problems when using this Rice cooker, check the following points before requesting service. If you cannot solve the problem, contact the Philips Consumer Care Center in your country. Problem Solution The light on the button does not go on. There is a connection problem. Check if the power cord is connected to the Rice cooker properly and if the plug is inserted firmly into the power outlet. The light is defective. Take the appliance to your Philips dealer or a service center authorized by Philips. The rice is not cooked. There is not enough water. Add water according to the scale on the inside of the inner pot. Make sure that there is no foreign residue on the heating element and the outside of the inner pot before switching the Rice cooker on. The heating element is damaged, or the inner pot is deformed. Take the Rice cooker to your Philips dealer or a service center authorized by Philips. The rice is too dry and not well cooked. Add more water to the rice, and cook for a bit longer. The Rice cooker does not switch to the keep-warm mode automatically. You might have pressed the keep-warm button before pressing the start button. In this case the Rice cooker will be in standby mode after the cooking is finished. The temperature control is defective. Take the appliance to your Philips dealer or a service center authorized by Philips. The rice is scorched. You have not rinsed the rice properly. Rinse the rice until the water runs clear. Water spills out of the Rice cooker during cooking. Make sure that you add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups of rice used. Rice smells bad after cooking. Clean the inner pot with some washing detergent and warm water. After cooking, make sure the steam vent cap, inner lid and inner pot is cleaned thoroughly. Documents / ResourcesReferences Product registration | Philips Philips - United States | PhilipsDownload manualHere you can download full pdf version of manual, it may contain additional safety instructions, warranty information, FCC rules, etc.Download Philips HD4518 - Multicooker Manual

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