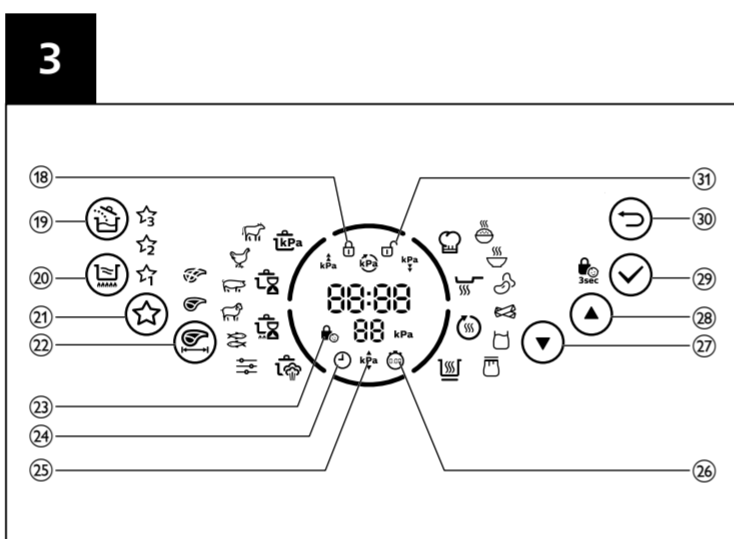
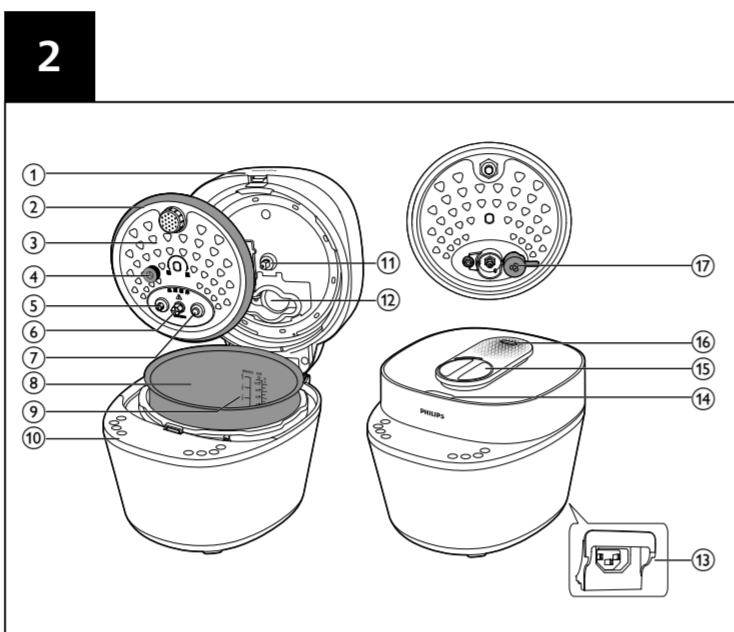
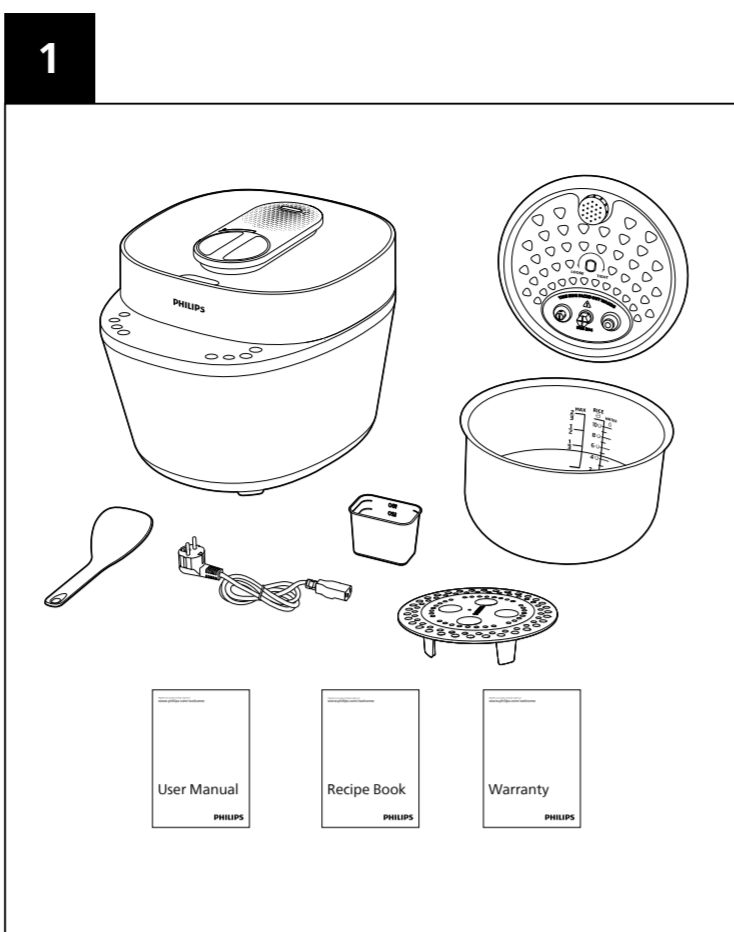




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English

1 Important

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

Danger

- The appliance must not be immersed.

Warning

- Check if the voltage indicated on the appliance corresponds to the local power voltage before you connect it.
- This 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 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 in a safe way and understand the hazards involved.
 - Children shall not play with the appliance.
 - Cleaning and user maintenance shall not be made by children.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- If the power cord set and its cord out of reach of children.
- 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.
- WARNING: Always follow the instructions and use the appliance properly to avoid potential injury.
- WARNING: Make sure to avoid spillage on the power connector to avoid a potential hazard.
- Caution: Surface of the heating element is subject to residual heat after use.
- 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 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 touch the control panel with wet hands.
- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- Make sure the power socket is clean and dry before you plug in the appliance.
- The container must not be opened until the pressure has decreased sufficiently.
- 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 floating valve has dropped to open the top lid.

Caution

- 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.
- Read all the instructions.
- Do not let children near the pressure cooker when in use.
- Do not put the pressure cooker into a heated oven.
- Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
- Do not use the pressure cooker for a purpose other than the one for which it is intended.
- This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat.
- Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped.
- Never use your pressure cooker without adding water, this would seriously damage it.
- Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
- Use the appropriate heat source(s) according to the instructions for use.
- After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- Before each use, check that the valves are not obstructed. See the Instructions for use.
- Never use the pressure cooker in its pressurized mode for deep or shallow frying of food.
- Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
- Repairs have to be made by authorized personnel only.
- The pressure cooker should be put in a dry place when storage.
- Visit www.philips.com/support to download the user manual.

Power failure backup function

- This appliance has a backup function that reserves the status before a power failure.
- If the power failure occurs during a cooking process, and the power supply is resumed within 30 minutes, the countdown of the cooking time continues where it is left off.
 - If the power failure occurs when the appliance is at preset mode, and the power supply is resumed within 30 minutes, the countdown of the preset time continues where it is left off.
 - If the power supply is not resumed within 30 minutes, the appliance might not continue with the previous working process, but stay in standby mode.

Electromagnetic fields (EMF)

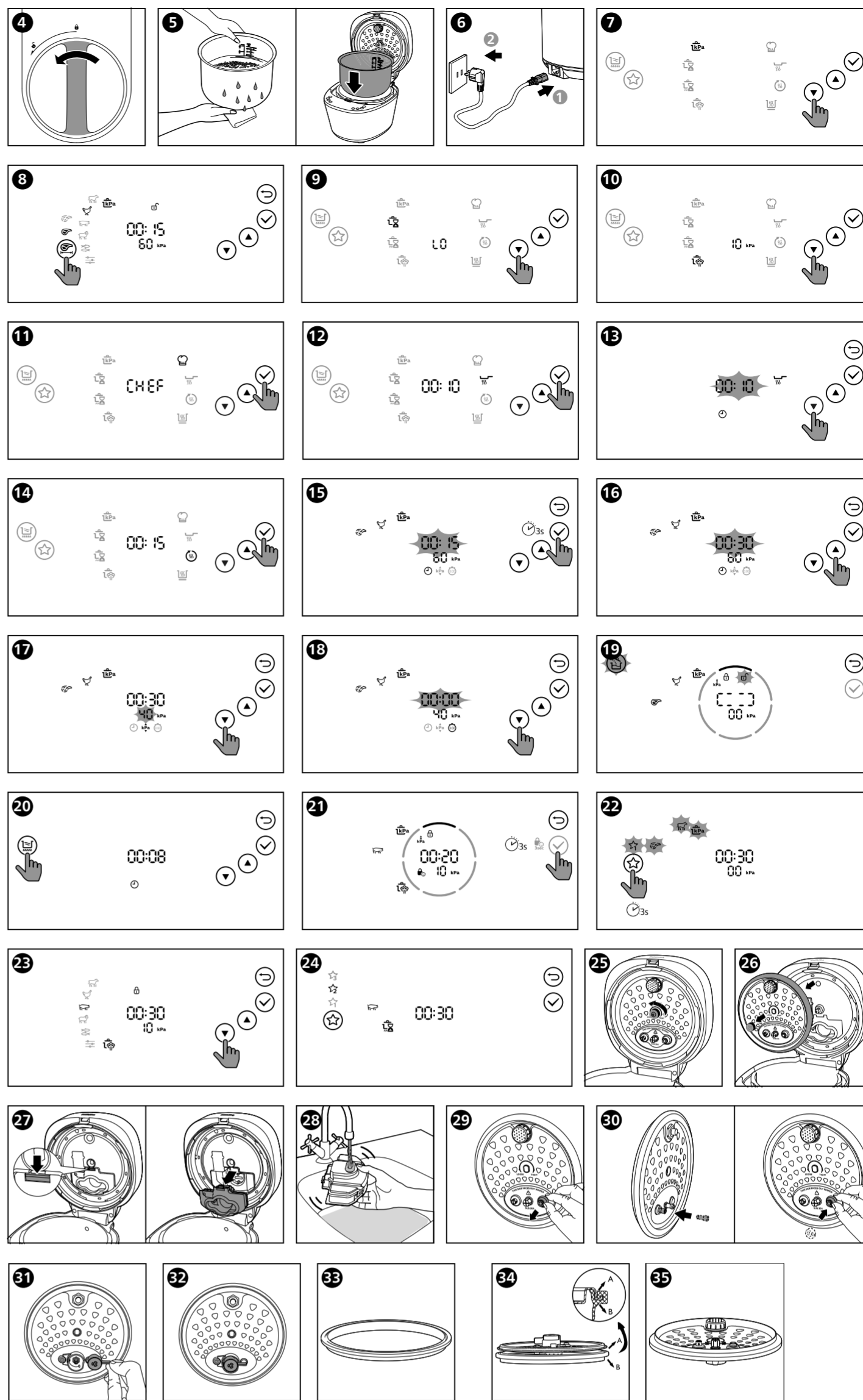
This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

2 Your All-in-One cooker

Congratulations on your purchase, and welcome to Philips!
To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

What's in the box (fig. 1)

Main unit	Inner Pot
Rice&Soup ladle	Measuring cup
Power cord	Detachable inner lid
Steaming plate	User manual
Recipe book	Warranty card



Product overview (fig. 2)

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

Control panel overview (fig. 3)

18 Lid locked indicator	25 Pressure selection indicator
19 Add ingredient button	26 Delay start indicator
20 Sauce thickening button	27 Menu selection button
21 My favourite button	28 Menu selection button
22 Meat cubes' size selection button	29 Confirm/Child lock button
23 Child lock indicator	30 Cancel button
24 Timer selection indicator	31 Lid unlocked indicator

3 Using your All-in-One cooker

Cooking program

Cooking function	Sub cooking function	Default cooking time	Adjustable cooking time	Default pressure (kPa)	Adjustable pressure regulating range(kPa)
Pressure cooking	Beef (🐄)	30 minutes	3-59 minutes	70	20-70
	Poultry (🐔)	15 minutes	2-59 minutes	60	20-70
	Pork (🐷)	15 minutes	0-59 minutes	70	20-70
	Lamb (🐏)	20 minutes	3-59 minutes	70	20-70
	Seafood (🐠)	3 minutes	1-59 minutes	40	20-70
Slow cook Low	Manual (👤)	5 minutes	2-59 minutes	20	20-70
	Beef (🐄)	12 hours	2-12 hours	NA	NA
	Poultry (🐔)	10 hours	2-12 hours	NA	NA
	Pork (🐷)	10 hours	2-12 hours	NA	NA
	Lamb (🐏)	10 hours	2-12 hours	NA	NA
Slow cook High	Seafood (🐠)	8 hours	2-12 hours	NA	NA
	Manual (👤)	2 hours	2-12 hours	NA	NA
	Beef (🐄)	6 hours	2-12 hours	NA	NA
	Poultry (🐔)	4 hours	2-12 hours	NA	NA
	Pork (🐷)	4 hours	2-12 hours	NA	NA
	Lamb (🐏)	4 hours	2-12 hours	NA	NA
	Seafood (🐠)	2 hours	2-12 hours	NA	NA
	Manual (👤)	2 hours	2-12 hours	NA	NA

Cooking function	Sub cooking function	Default cooking time	Adjustable cooking time	Default pressure (kPa)	Adjustable pressure regulating range(kPa)
Steam cooking	Beef (🐄)	30 minutes	3-30 minutes	10	NA
	Poultry (🐔)	20 minutes	3-30 minutes	10	NA
	Pork (🐷)	30 minutes	3-30 minutes	10	NA
	Lamb (🐏)	30 minutes	3-30 minutes	10	NA
	Seafood (🐠)	8 minutes	3-30 minutes	10	NA
	Manual (👤)	10 minutes	3-30 minutes	10	NA
Special recipe	Rice (🍚)	14 minutes	NA	30	NA
	Soup (🍲)	20 minutes	20-59 minutes	50	20-50
	Beans (🍲)	20 minutes	20-59 minutes	70	20-70
	Cabbage rolls (🥘)	18 minutes	10-20 minutes	40	NA
	Yogurt (🥛)	8 hours	6-12 hours	NA	NA
	Jam (🍪)	55 minutes	25-59 minutes	NA	NA
	Sauté (🍳)	10 minutes	10-59 minutes	NA	NA
	Reheat/Bake (🔥)	15 minutes	15-59 minutes	NA	NA
	Keep warm (🔥)	12 hours	NA	NA	NA
	Sauce thickening (🍲)	8 minutes	5-15 minutes	NA	NA

Notes

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

Preparations before cooking

Warning

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

Obsah je uzamčen

Dokončete, prosím, proces objednávky.

Následně budete mít přístup k celému dokumentu.



Proč je dokument uzamčen? Nahněvat Vás rozhodně nechceme. Jsou k tomu dva hlavní důvody:

- 1) Vytvořit a udržovat obsáhlou databázi návodů stojí nejen spoustu úsilí a času, ale i finanční prostředky. Dělali byste to Vy zadarmo? Ne*. Zakoupením této služby obdržíte úplný návod a podpoříte provoz a rozvoj našich stránek. Třeba se Vám to bude ještě někdy hodit.

**) Možná zpočátku ano. Ale vězte, že dotovat to dlouhodobě nelze. A rozhodně na tom nezbohatneme.*

- 2) Pak jsou tady „roboti“, kteří se přiživují na naší práci a „vysávají“ výsledky našeho úsilí pro svůj prospěch. Tímto krokem se jim to snažíme překazit.

A pokud nemáte zájem, respektujeme to. Urgujte svého prodejce. A když neuspějete, rádi Vás uvidíme!