1 Your induction 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.

2 What's in the box

Induction cooker
User manual
Register your product and get support at www.philips.com/welcome.

3 Before first use

Remove all packaging material from the induction cooker.

Preparing for use (Fig. 2)

1. Place the appliance on a dry, flat and stable surface.
2. Make sure there is at least 10cm free space around the appliance.
3. Always place the induction cooker on a cooling plate during cooking.
4. Make sure you use cookware of the correct type and size (see the tables below).

Choosing the proper cookware

Use cookware that meets the following requirements:

- Material: Copper or aluminum with stainless steel cladding.
- Size: Bottom diameter of less than 20cm.

4 Using the induction cooker (Fig. 5)

There are six preset cooking modes: Manual, Roti/Dosa, Gravy, Stir Fry, Slow Cook and Pressure Cook.

- Stir Fry This setting can be used to cook foods which are continuously stirred like dry vegetables. The cooking temperature can be adjusted using the (+) or (-) buttons.
- Gravy This setting can be used to make a gravy dish from meat. The cooking temperature can be adjusted using the (+) or (-) buttons.
- Slow Cook This setting can be used for cooking foods like soups and stews. The cooking temperature can be adjusted using the (+) or (-) buttons.
- Pressure Cook This setting can be used for pressure cooking. The cooking temperature can be adjusted using the (+) or (-) buttons.

Using the timer (Fig. 6)

1. Press the ON/OFF button and the appliance will switch off automatically.
2. When the cooking time has elapsed, the appliance will switch to the default setting.

5 Using the induction cooker (Fig. 5)

There are six preset cooking modes: Manual, Roti/Dosa, Gravy, Stir Fry, Slow Cook and Pressure Cook.

- Roti/Dosa This setting can be used to cook food on a flat induction type tawa. In case the tawa gets too hot, increase or decrease the cooking temperature.
- Gravy This setting can be used to make a gravy dish from meat. The cooking temperature can be adjusted using the (+) or (-) buttons.
- Slow Cook This setting can be used for cooking foods like soups and stews. The cooking temperature can be adjusted using the (+) or (-) buttons.
- Pressure Cook This setting can be used for pressure cooking. The cooking temperature can be adjusted using the (+) or (-) buttons.

6 Cleaning (Fig. 7)

- Before first use, make sure the base of the appliance is clean and free of any dust.
- After cleaning, wipe the appliance with a damp cloth.

7 Guarantee and service

For any information or problems, contact your Philips dealer or a service center authorized by Philips.

1. Do not plug in the appliance before first use.
2. Do not forget to connect the appliance to the mains.
3. Do not leave the appliance unattended while it is cooking.
4. Do not unplug the appliance before the cooking temperature has cooled down.
5. Do not put the appliance in contact with any source of water.
6. Do not throw away the appliance with the normal waste.
7. Do not plug in the appliance while it is cooking.
8. Do not put heavy objects on the cooking plate.
9. Do not use the appliance for more than 24 hours continuously.
10. Do not touch the induction cooker with wet hands.

Troubleshooting

If the induction cooker does not function properly, you may have a problem with the power supply or contact the Philips Consumer Care Centre in your country.

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