

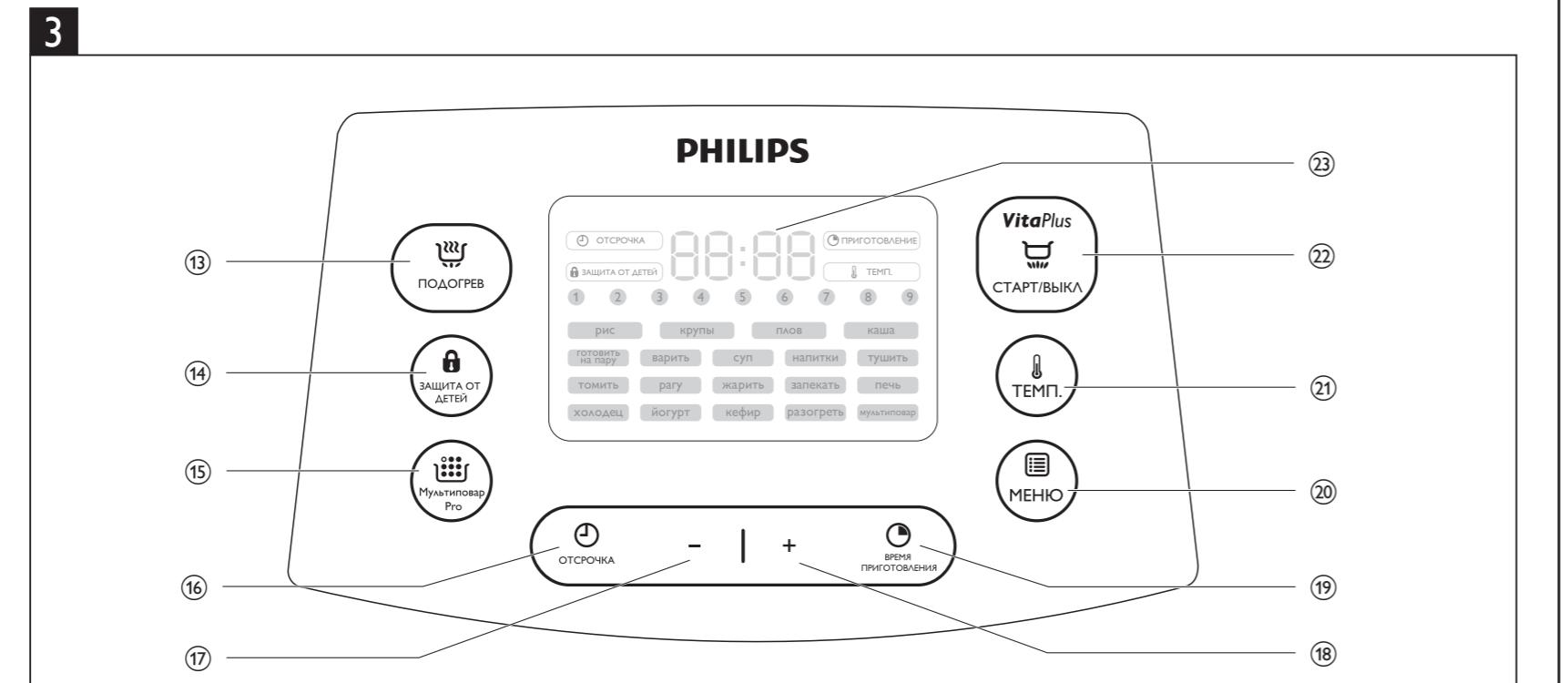
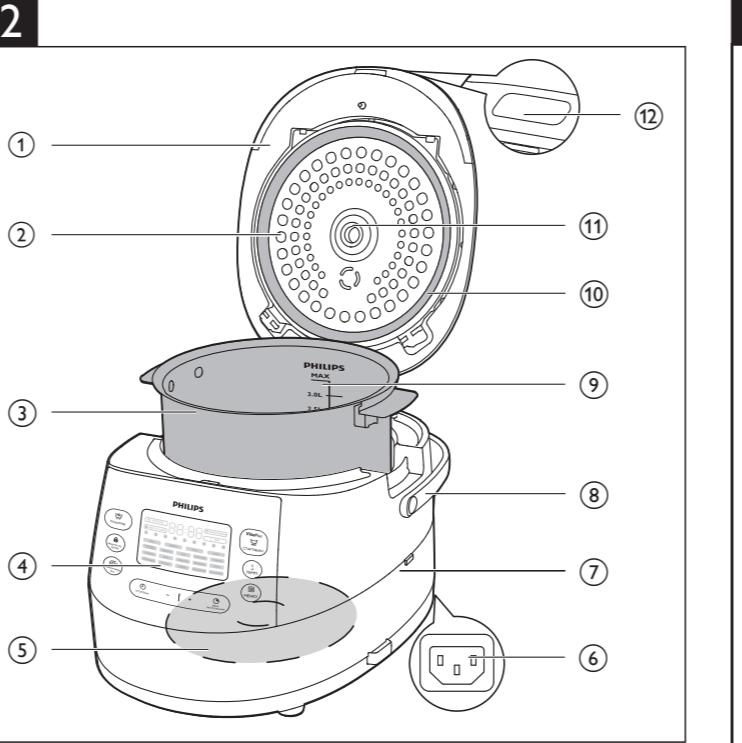
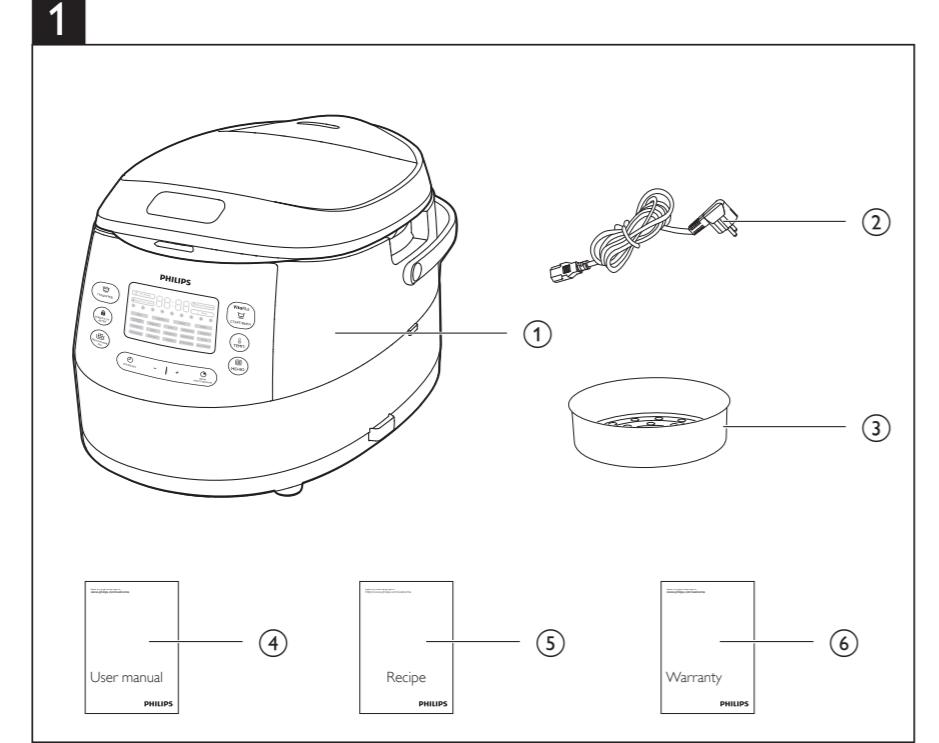


EN User manual RU Руководство пользователя  
KK Пайдалануудын куулушу UK Порядок користування

PHILIPS



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HD4731\_HD4737\_UM\_v1.0



### Cooking rice (рис) and grain (крупы)

#### Note

- The inner pot is not present in the correct position with the heating element.
- Make sure that the inner pot is clean and dry, and that there is no foreign residue on the heating element.

1 Rinse rice, put the washed rice in the inner pot, and fill it in water (fig. ②).

2 Press the lid release button to open the lid (fig. ③).

3 Wipe the outside of the inner pot (fig. ④), and then put it in the multicooker (fig. ⑤).

4 Note

- For details about the ratio of rice/grain and water, refer to the recipe booklet.

5 Put the plug in the power socket (fig. ⑦), and then put it in the multicooker (fig. ⑧).

6 Touch "menu" (МЕНЮ) to select "simmer" (Томити) (fig. ⑨).

7 When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

### Frying (жарить)

1 Put ingredients into the inner pot.

2 Wipe the outside of the inner pot dry (fig. ④), and then put it in the multicooker (fig. ⑤).

3 Close the lid of the multicooker (fig. ⑥), and put the plug in the power socket (fig. ⑦).

4 Touch "menu" (МЕНЮ) to select "fry" (пю) or "grain" (крупа) (fig. ⑨).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

### Roasting (запекать)

1 Put ingredients into the inner pot.

2 Wipe the outside of the inner pot dry (fig. ④), and then put it in the multicooker (fig. ⑤).

3 Close the lid of the multicooker (fig. ⑥), and put the plug in the power socket (fig. ⑦).

4 Touch "menu" (МЕНЮ) to select "roast" (запекати) (fig. ⑨).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into stand-by automatically.

### Baking (печь)

1 Put the ingredients to bake in the inner pot.

2 Wipe the outside of the inner pot dry (fig. ④), and then put it in the multicooker (fig. ⑤).

3 Close the lid of the multicooker (fig. ⑥), and put the plug in the power socket (fig. ⑦).

4 Touch "menu" (МЕНЮ) to select "bake" (печь) (fig. ⑨).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

### Cooking porridge (каш)

1 Put ingredients for porridge into the inner pot and stir a little.

2 Wipe the outside of the inner pot dry (fig. ④), and then put it in the multicooker (fig. ⑤).

3 Close the lid of the multicooker (fig. ⑥), and put the plug in the power socket (fig. ⑦).

4 Touch "menu" (МЕНЮ) to select "porridge" (каш) (fig. ⑨).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

### Steaming (готовить на пару)

1 Pour some water into the inner pot.

2 Note

- When steaming food, do not immerse the steam basket in water.
- When the waterliquid starts boiling, the set cooking time displays on the screen.

3 For details about the ratio of ingredients and liquid, refer to the recipe booklet.

4 Note

- When steaming food, it is below 80°C, when the cooking is finished, the appliance turns into stand-by automatically.

5 When removing the inner pot from the multicooker after cooking, wear a kitchen glove or a cloth, as the inner pot can be very hot.

6 When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

### Boiling (варить)

1 Fill the inner pot with some water.

2 Wipe the outside of the inner pot dry (fig. ④), and then put it in the multicooker (fig. ⑤).

3 Close the lid of the multicooker (fig. ⑥), and put the plug in the power socket (fig. ⑦).

4 Touch "menu" (МЕНЮ) to select "boil" (вари) (fig. ⑨).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into stand-by automatically.

### Making yogurt (йогурт) or sour milk (кисломол)

1 Mix the ingredients for the yogurt into the inner pot.

2 Wipe the outside of the inner pot dry (fig. ④), and then put it in the multicooker (fig. ⑤).

3 Close the lid of the multicooker (fig. ⑥), and put the plug in the power socket (fig. ⑦).

4 Touch "menu" (МЕНЮ) to select "yogurt" (йогурт) (fig. ⑨).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into stand-by automatically.

### Making yogurt (йогурт) or sour milk (кисломол)

1 Mix the ingredients for the yogurt or sour milk well and put them in the inner pot.

2 Wipe the outside of the inner pot dry (fig. ④), and then put it in the multicooker (fig. ⑤).

3 Close the lid of the multicooker (fig. ⑥), and put the plug in the power socket (fig. ⑦).

4 Touch "menu" (МЕНЮ) to select "yogurt" (йогурт) (fig. ⑨).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into stand-by automatically.

### Reheating (разогреть)

1 Pour the food and water into the inner pot.

2 Note

- When reheating food, do not immerse the steam basket in water.

3 When the waterliquid starts boiling, the set cooking time displays on the screen.

4 For details about the ratio of ingredients and liquid, refer to the recipe booklet (fig. ⑦).

5 Touch and hold "start" (СТАРТ/ВЫКЛ) for 3 seconds to confirm and start cooking (fig. ⑩).

6 When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

### Note

- The cooking time for rice (рис), grain (крупа), and plat (плита) is determined by the quantity of ingredients and liquid.

You can adjust the cooking temperature for bain-marie (мультиовар) and multicook Pro. For example, if the inner pot is at 100°C, the temperature of the outer pot will be 90°C to 100°C.

After the cooking process has started, you can touch the Start/Off button (СТАРТ/ВЫКЛ) to deactivate the current cooking process, and the multicooker will switch to the stand-by mode.

Refer to the recipe booklet for more details on cooking with each menu.

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Refer to the recipe booklet for more details on cooking with each menu.

• To select a certain menu, touch "menu" (МЕНЮ) repeatedly. You can also touch "menu" (МЕНЮ) once, and then touch "increase" (+) or "decrease" (-) to do so.

• Make sure all parts are completely dry before you start using the multicooker.

• Take out all the accessories from the inner pot, and remove the packaging material of the inner pot.

• Clean all parts of the multicooker thoroughly before using it for the first time (see chapter "Cleaning and Maintenance").

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• Note

- The total cooking time for all the cooking stages you have set is a maximum limitation of 24 hours.

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