

PHILIPS

HD2178



User manual



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1 Important

Read this safety leaflet carefully before you use the All-in-One cooker and save it for future reference.

Warning

- The appliance must not be immersed in water.
- Check 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 similar type environments;
 - farm houses;
 - by clients in hotels, motels and other similar 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 supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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. Refer to: Assembling and disassembling the pressure regulator.
- The container must not be opened until the pressure has decreased sufficiently.

- Cleaning and user maintenance should not be performed 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.
- **WARNING:** Make sure to avoid spillage on the power connector to avoid a potential hazard.
- **CAUTION:** The surface of the heating element is subject to residual heat after use.
- Use a 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 press the buttons 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 sticky liquid such as congee, 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 carry 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, shellfish and meats with protruding bones. Remove the hard shells or excessive bone 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. Do not pour water inside the unit if the inner pot has been removed.
- 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.

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

All-in-One cooker main unit

Inner pot x 2

Measuring cup

User manual

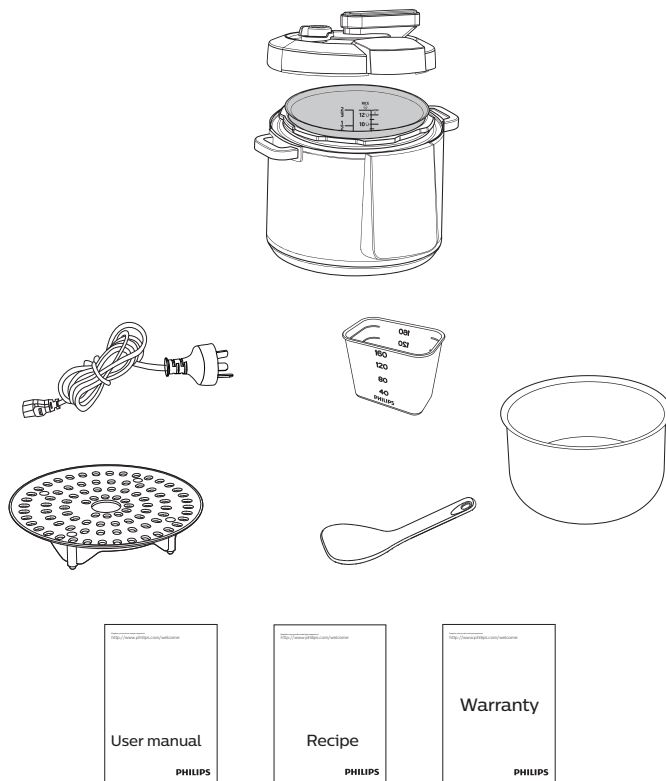
Power cord

Rice & soup ladle

Steaming plate

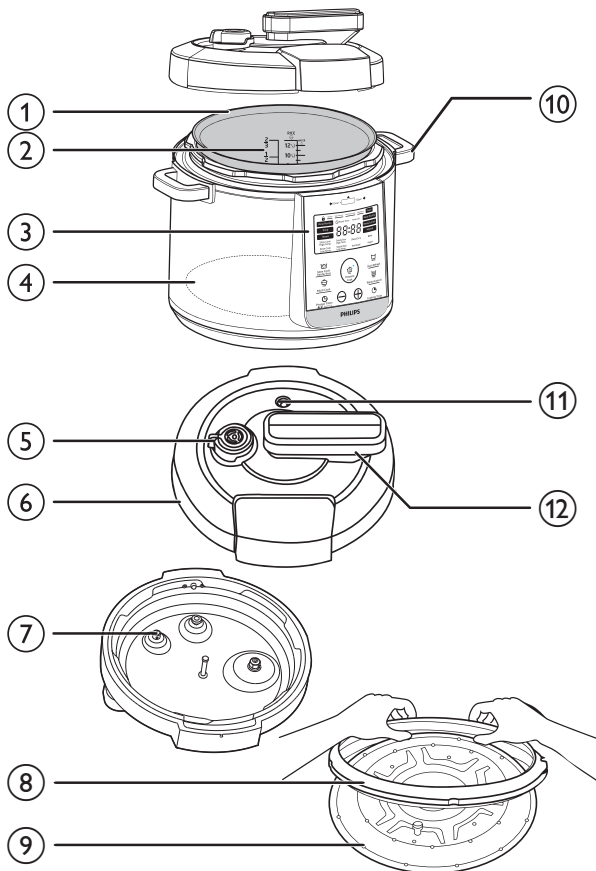
Warranty card

Recipe Booklet



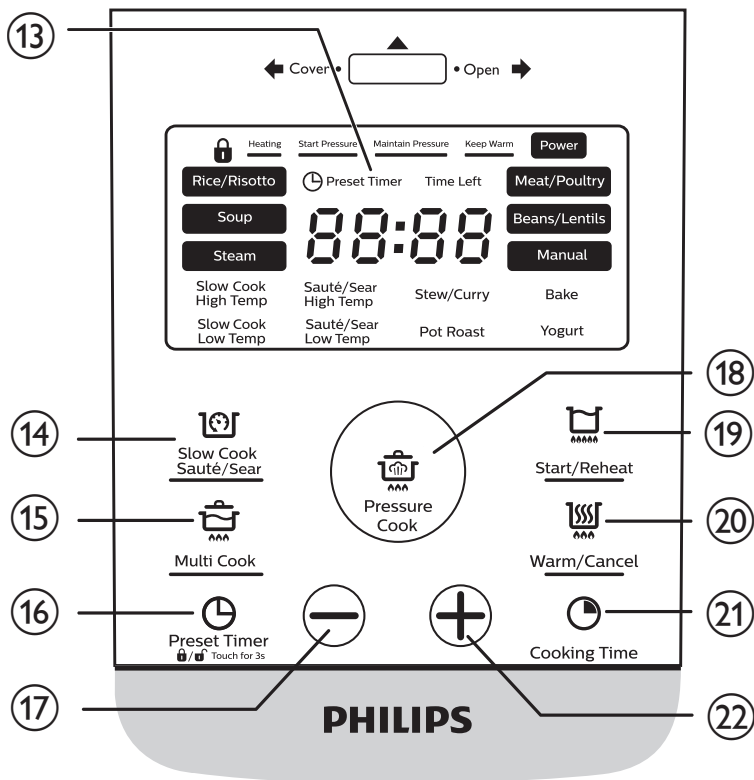
Product overview

①	Inner pot	⑦	Safety valve
②	Water level indication	⑧	Sealing ring
③	Control panel	⑨	Inner lid
④	Heating element	⑩	Main unit handle
⑤	Pressure regulator	⑪	Floating valve
⑥	Top lid	⑫	Lid handle



Controls overview

⑬	Display screen	⑱	Pressure Cook button
⑭	Slow cook Sauté / Sear button	⑲	Start/Reheat button
⑮	Multi Cook button	⑳	Warm/Cancel button
⑯	Preset Timer and Screen Lock button	㉑	Cooking Time button
⑰	Decrease button	㉒	Increase button



3 Getting started

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 All-in-One cooker thoroughly before using it for the first time (see chapter 'Cleaning').

Note

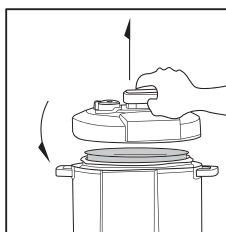
- Make sure all parts are completely dry before you start using the All-in-One cooker.

4 Using the All-in-One cooker

Preparations before cooking

Before using the All-in-One cooker to cook food, you need to follow below preparations:

- 1 Hold the lid handle and turn it anti-clockwise until the top lid cannot move any more, then lift up the top lid.

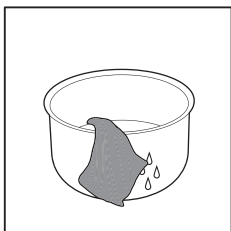


- 2 Take out the inner pot from the All-in-One cooker and put the pre-washed food in the inner pot.

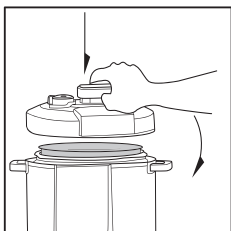
Note

- Do 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. Water level indication for rice, refer to cup provided with the product. You can adjust the water level for different types of rice and your own preference. Do not exceed the maximum water level indication.
- Make sure the floating valve falls down before cooking.

- 1 Wipe the outside of the inner pot dry and put it back into the All-in-One cooker.



- 2 Place the top lid onto the All-in-One cooker and turn it clockwise. You will hear a “click” sound when the top lid is properly locked.



Note

- Make sure the sealing ring is properly assembled around the inside of the top lid.
- Make sure the pressure regulator 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 time regulating range

Non-pressure cooking programs

Cooking function	Cooking temperature	Default cooking time	Adjustable cooking time
Slow cook High Temp	90°C±10°C	6 hrs	2-12 hrs
Slow cook Low Temp	70°C±10°C	6 hrs	2-12 hrs
Sauté/Sear High Temp*	150°C±10°C	2 mins	2 mins-2 hrs
Sauté/Sear Low Temp**	130°C±10°C	2 mins	2 mins-2 hrs
Stew/Curry	90°C±10°C	1 hr	20 mins-10 hrs
Pot Roast	90°C ± 10°C	6 hrs	2-12 hrs
Bake	140°C±10°C	45 mins	10-59 mins
Yogurt	40°C±10°C	8 hrs	6-12 hrs
Warm	65°C-85°C	12 hrs	\
Reheat	85°C±10°C	25 mins	8-25 mins



*The preheat time of **Saute/Sear Low Temp** may take up to 3 minutes.

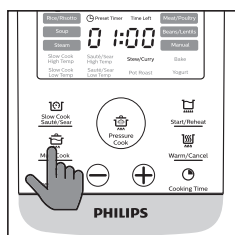
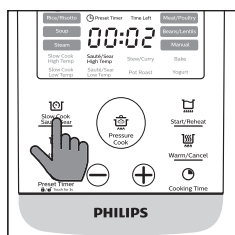
The preheat time of **Saute/Sear High Temp may take up to 5 minutes.

Pressure cooking programs


Cooking function	Default cooking time (minute)	Adjustable cooking time (minute)
Rice/Risotto	14	\
Soup	20	20-59
Steam	10	5-59
Meat/ Poultry	15	12-59
Beans/Lentils	30	25-59
Manual	2	2-59

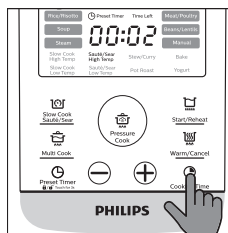
Non-pressure cooking

- 1 Follow the steps in “Preparations before cooking”.
- 2 Turn the pressure regulator to the **Bake** or **Vent** position.
 - When choosing **Slow cook**, **Stew/Curry**, **Pot Roast**, **Yogurt** and **Reheat** turn the pressure regulator to the **Vent** position.
 - When choosing **Bake**, turn the pressure regulator to the **Bake** position.
 - When using **Sauté/Sear** mode, make sure to keep the top lid open for the entire time.
 - To choose the **Reheat** function, press **Start/Reheat** when the appliance is in standby mode.
- 3 Put the plug in the power socket.
- 4 Press the **Slow Cook Sauté/Sear** button () or **Multi Cook** button () to choose a desired non-pressure cooking function.



- ↳ The selected cooking mode indicator flashes.
- ↳ The default cooking time is displayed on the screen.

- 5 If you want to set a different cooking time, press the **Cooking Time** button ().

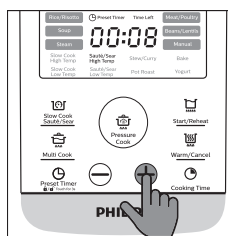



- ↳ The **cooking time** flashes on the screen.

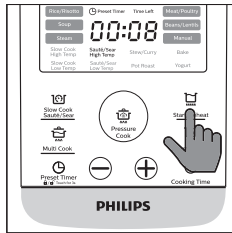
Note

- Cooking time will start count down once internal temperature reaches cooking temperature as outlined in ‘Cooking time regulating range’.
- There is preheat time for **Sauté/Sear** mode (3 minutes for low temp and 5 minutes for high temp). Insert your food once the “Maintain pressure” status is reached on the progression bar and the timer starts to count down. Inserting food before the correct status is reached will slow down the process.
- These functions do not build up pressure, the cooking process is controlled by temperatures.

- 6 Press the **+/-** button to set the cooking time.



- 7 Press and hold the **Start/Reheat** button () for 3 seconds and the All-in-One cooker starts working in the selected mode.

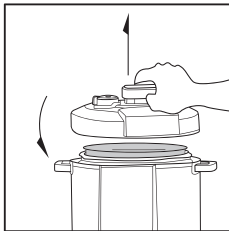


↳ You will hear two beeps after you press the start button.

- 8 When the cooking time has elapsed, you will hear two beeps and the All-in-One cooker switches to keep-warm mode automatically.

↳ The keep warm indicator lights up.

- 9 Hold the top lid handle and turn the lid anti-clockwise until it cannot move any more, then lift it up.



Tip

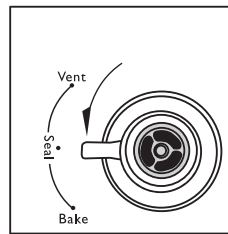
- You can adjust the cooking time for different types of food according to your preference.


Pressure cooking

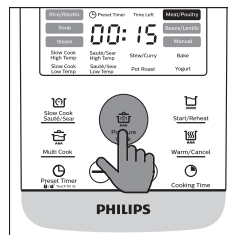
Note

- Make sure the floating valve drops down before closing the lid.


- Follow the steps in “Preparations before cooking”.
- Turn the pressure regulator to the seal position.

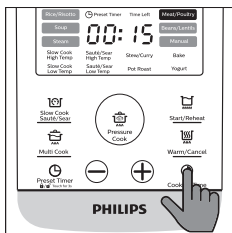


- Put the plug in the power socket.
- Press the **Pressure Cook** button () to choose a desired cooking function.



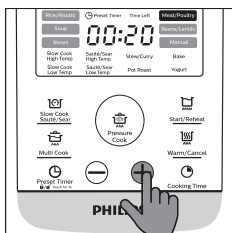
- ↳ The selected cooking mode indicator flashes.
- ↳ The default cooking time is displayed on the screen.


- 5 If you want to set a different cooking time, press the **Cooking Time** button ().

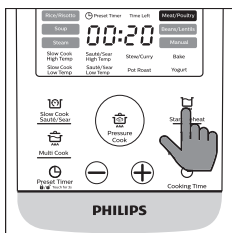


↳ The cooking time flashes on the screen.

- 6 Press the +/- button to set the cooking time.



- 7 Press and hold the **Start/Reheat** button () for 3 seconds and the All-in-One cooker starts working in the selected mode.

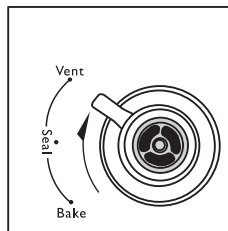


↳ You will hear two beeps after you press the start button.

- 8 When the All-in-One cooker reaches the working pressure, the cooking time starts to count down.

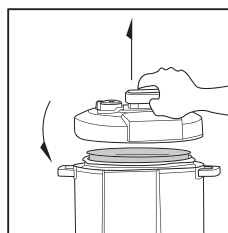
- 9 When the cooking time has elapsed, you will hear two beeps and the All-in-One cooker switches to keep-warm mode automatically.
↳ The keep warm indicator lights up.

- 10 **Caution:** Turn the pressure regulator to the vent position.



- ↳ The All-in-One cooker starts releasing pressure.
↳ The floating valve drops when the pressure is released sufficiently.

- 11 Hold the top lid handle and turn the lid anti-clockwise until it cannot move any more, then lift it up.



Note

- 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. Some fumes/steam could rise from the pressure regulator valve during the pressurizing stage, this is to be considered normal. If an excessive amount of steam is released from the pressure valve, please refer to the assembly and disassembly steps.
- After the cooking is finished and the pressure is released, unplug the All-in-One cooker to turn off the keep warm function or when not in use.
- You can press the **Warm/Cancel** button to cancel the cooking process.

Tip

- You can adjust the cooking time for different types of food according to your preference. Cooking time is not adjustable for rice cooking function.

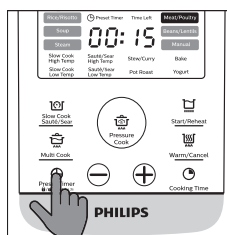
Preset time for delayed cooking

Note

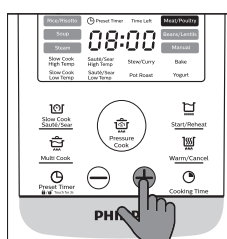
- The preset time is not available in **Sauté/Sear High Temp**, **Sauté/Sear Low Temp** and **Pot Roast**.

You can preset the delayed cooking time for different cooking functions. The preset timer is available up to 24 hours, but is not applicable to the cake baking function.

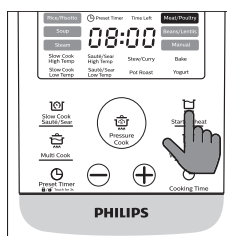
- 1 Choose the desired cooking mode, then press the preset timer button (🕒).



- 2 Press the +/- button to choose the preset time.



- 3 Once the preset time is set, press the start button (👉) to enter preset mode.



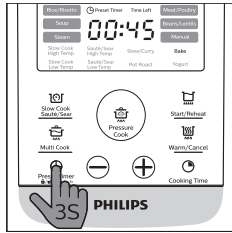
↳ The remaining preset time is displayed on the screen.

- 4 When the preset time is elapsed, the All-in-One cooker starts working in the selected cooking mode automatically.

Setting up child lock

To protect your child from using the product, you can set up the child lock function.

- Press and hold the preset timer button (⌚) for 3 seconds to enter the child lock mode.



- ↳ The child lock icon appears on the display screen.
- To unlock, press and hold the preset timer button (⌚) for 3 seconds again.
 - ↳ The child lock icon disappears from the display screen.

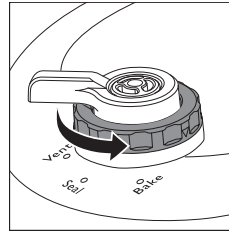
Assembling and disassembling the pressure regulator

! Caution

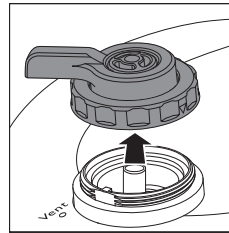
- Do not disassemble the pressure regulator during cooking. Always unplug the All-in-One cooker and wait until the pressure has been released sufficiently.

To disassemble the pressure regulator:

- 1 Turn the lower screw anti-clockwise until it becomes loose.

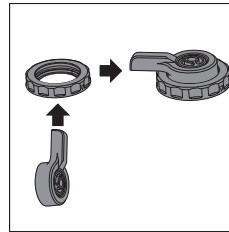


- 2 Pull it up and take out the pressure regulator.

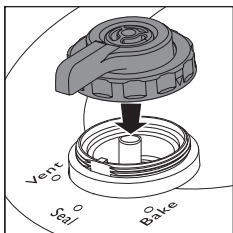


To assemble the pressure regulator:

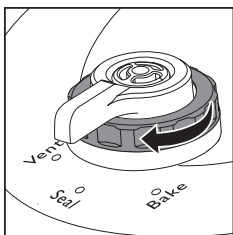
- 1 Assemble the lower screw back to the regulator.



- 2 Make sure the regulator points at the sealed position and put it back to the steam valve.



- 3 Turn the screw clockwise until it is fastened.



5 Specifications

Model Number	HD2178
Rated power output	1000W
Rated capacity	6L

Note

- Always unplug the appliance if not used for a longer period.

6 Cleaning and Maintenance



Note

- Unplug the All-in-One cooker before starting to clean it.
- Wait until the All-in-One cooker has cooled down sufficiently before cleaning it.

Interior

Inside of the outer 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 cooker.

Heating element:

- Wipe with wrung out and damp cloth.
- Remove food residues with wrung out and damp cloth or toothpicks.

Sealing ring:

- Soak in warm water and clean with sponge.
- Do not wash the gasket in dishwasher as this may deform it.

Exterior

Surface of the outer 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 and floating valve.

Pressure regulator valve and floating valve:

- Disassemble the pressure regulator valve, soak it in warm water, and clean with sponge.
- Remove food residues in the pressure regulator valve and floating valve with toothpicks.

Accessories

Rice spoon, soup ladle, steaming plate and inner pot:

- Soak in hot water and clean with sponge.

7 Notices

Electromagnetic fields (EMF)

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

Compliance with EMF

Koninklijke Philips N.V. manufactures and sells many products targeted at consumers, which, like any electronic apparatus, in general have the ability to emit and receive electromagnetic signals.

One of Philips' leading Business Principles is to take all necessary health and safety measures for our products, to comply with all applicable legal requirements and to stay well within the EMF standards applicable at the time of producing the products.

Philips is committed to develop, produce and market products that cause no adverse health effects. Philips confirms that if its products are handled properly for their intended use, they are safe to use according to scientific evidence available today.

Philips plays an active role in the development of international EMF and safety standards, enabling Philips to anticipate further developments in standardization for early integration in its products.

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.

8 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.

9 Troubleshooting

If your All-in-One 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.

Problem	Solution
I have difficulties closing the top lid.	<ul style="list-style-type: none">• The sealing ring is not well assembled. Make sure the sealing ring is well assembled around the inside of the top lid.• The floating valve blocks the locking pin. Push down the floating valve so that it does not block the locking pin.
I have difficulties opening the top lid after the pressure is released.	<ul style="list-style-type: none">• The floating valve has not dropped. Push the floating valve down.
The food is not cooked.	<ul style="list-style-type: none">• Make sure that there is no foreign residue on the heating element and the outside of the inner pot before switching the All-in-One cooker 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.• Incorrect function or time was selected, increase cooking time or change cooking method.
Air or steam leaks from under the lid.	<ul style="list-style-type: none">• The sealing ring is not well assembled. Make sure the sealing ring is well assembled around the inside of the top lid.• There is food residue in the sealing ring. Make sure the sealing ring is clean.• The top lid is not properly closed. Make sure the top lid is properly closed.• The pressure level inside of the appliance is abnormal. In this case the safety valve will be releasing steam. Take the appliance to your Philips dealer or a service center authorized by Philips.
Air or steam leaks from the floating valve.	<ul style="list-style-type: none">• There is food residue in the rubber ring of the floating valve. Clean the rubber ring of the floating valve.• The rubber ring of the floating valve is broken. Replace the rubber ring.

Problem	Solution
<p>The floating valve does not rise after the appliance starts pressurizing.</p>	<ul style="list-style-type: none"> • Make sure there is enough food and water in the inner pot. • The top lid or the pressure regulator has malfunction. Take the appliance to your Philips dealer or a service center authorized by Philips.
<p>E3 displays on the screen.</p>	<ul style="list-style-type: none"> • The temperature inside the inner pot is too high. Wait until it falls down to room temperature.
<p>E1, E2, or E4 displays on the screen.</p>	<ul style="list-style-type: none"> • The All-in-One cooker has malfunction. Take the appliance to a Philips dealer or a service center authorised by Philips.
<p>Water steam leaks from pressure regulator valve.</p>	<ul style="list-style-type: none"> • Valve screw is loose or food residual is inside the valve. Switch off appliance and let cool down to room temperature; disassemble valve as per maintenance instructions.
<p>The Start/Reheat or Warm/Cancel button does not respond.</p>	<ul style="list-style-type: none"> • The Start/Reheat or Warm/Cancel button has a deliberate delay response programmed. This is to avoid accidental starts/cancels. Please hold your finger over the button for 3 seconds to activate.

