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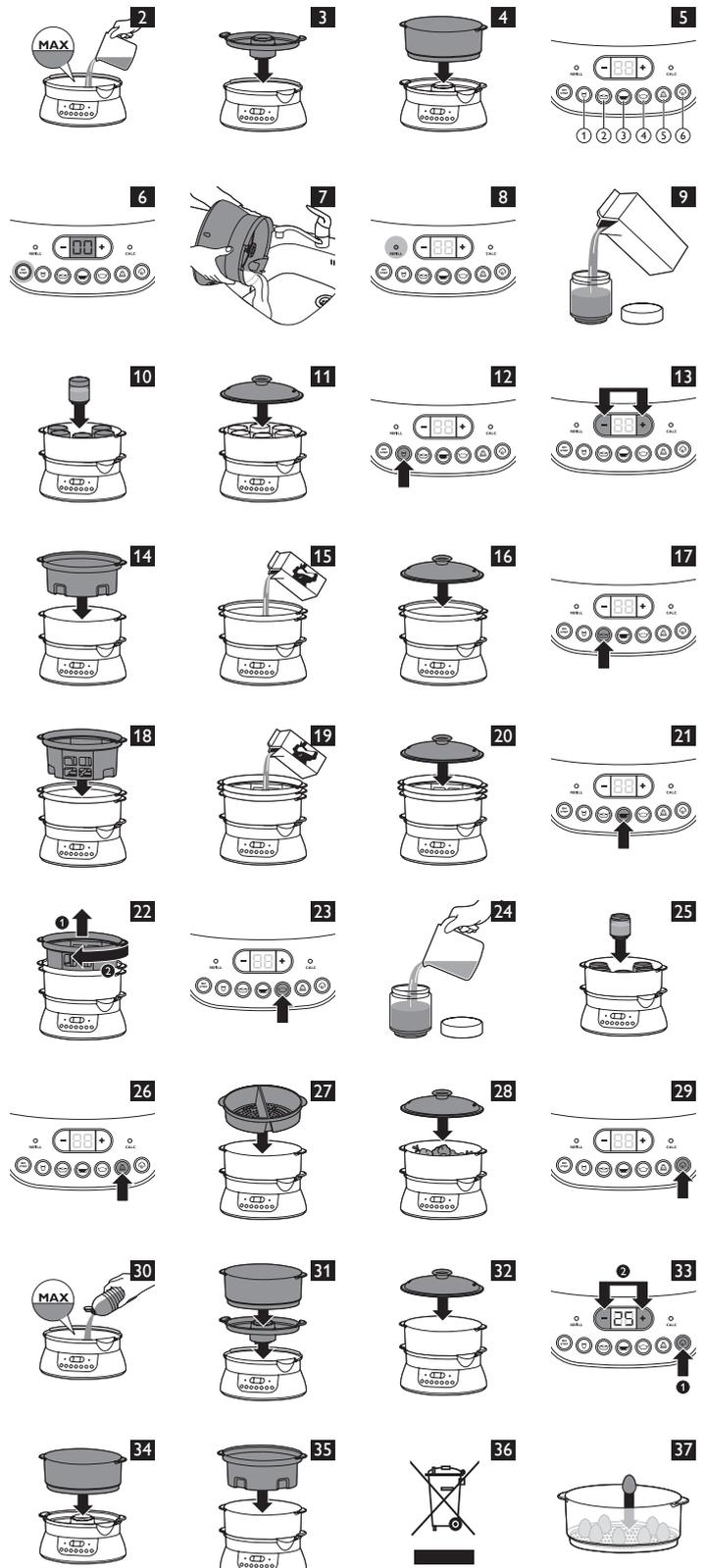
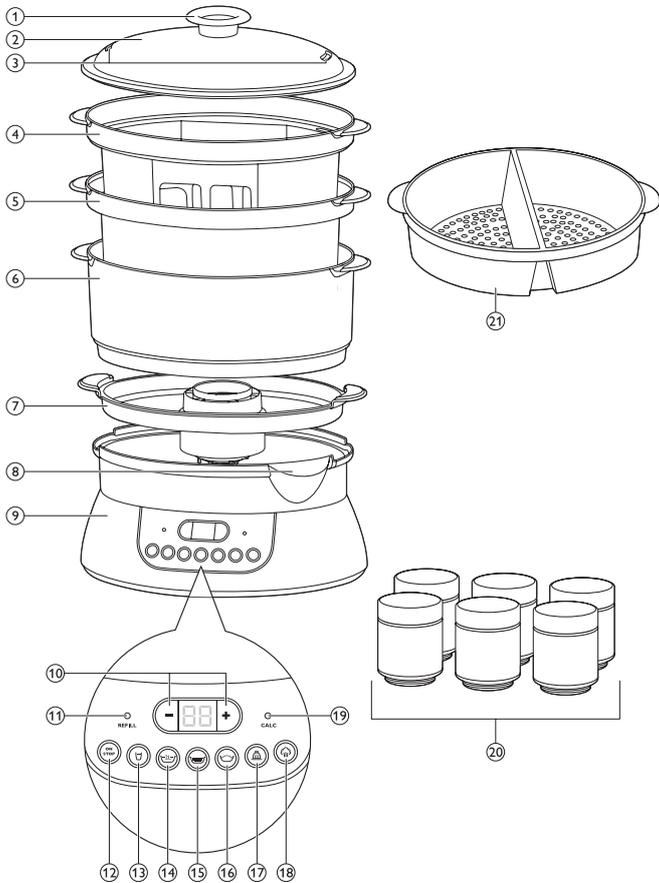
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HD9142
HD9141



User manual

PHILIPS



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Introduction

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.

General description (Fig. 1)

- 1 Lid handle
- 2 Lid
- 3 Steam vents
- 4 Sieve
- 5 Regular bowl
- 6 Basket
- 7 Drip tray
- 8 Water inlet
- 9 Base with water tank
- 10 Timer buttons
- 11 Refill light
- 12 On/stop button with light ring
- 13 Yoghurt single serving preset button
- 14 Yoghurt family size preset button
- 15 Thick yoghurt family size preset button
- 16 Fresh cheese preset button
- 17 Milk dessert preset button
- 18 Steam preset button
- 19 Descaling light
- 20 Glass cups
- 21 Duo bowl (HD9142 only)

Important

Read this user manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the base in water or rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure the plug is inserted firmly into the socket.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Children shall not play with the appliance.
- Keep the mains cord out of the reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- Never use raw milk. Always boil fresh raw milk and let it cool down to room temperature before use.
- Never use the yoghurt maker without the drip tray, otherwise hot water splashes out of the appliance.
- Only use the basket and bowls in combination with the original base.
- Keep the mains cord away from hot surfaces.

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 base of the appliance to high temperatures, hot gas, steam or damp heat from other sources than the yoghurt maker itself. Do not place the yoghurt maker on or near an operating or still hot stove or cooker.
- Always make sure the appliance is off before you unplug it.
- Always unplug the appliance and let it cool down before you clean it.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- The basket, lid, glass cups and bowls are only intended for preparing yoghurt, fresh cheese and desserts in the yoghurt maker or steaming other ingredients. Do not put them in the deep freezer and do not use them in the microwave or oven.
- Place the yoghurt maker on a stable, horizontal and level surface and make sure there is at least 10cm free space around it to prevent overheating.
- Beware of the hot steam that comes out of the yoghurt maker while it is operating or when you remove the lid. When you check the food, always use kitchen utensils with long handles.
- Always remove the lid carefully and away from you. Let condensation drip off the lid into the yoghurt maker to avoid scalding.
- Always hold the basket, regular bowl, duo bowl (HD9142 only) or sieve by the handles when the food is hot.
- Do not move the yoghurt maker or reach over it while it is operating.
- Do not touch the hot surfaces of the appliance. Always use oven mitts when you handle hot parts of the appliance.
- Do not place the appliance near or underneath objects that would be damaged by steam, such as walls and cupboards.
- Do not operate the appliance in the presence of explosive and/or flammable fumes.
- Never connect the appliance to a timer switch or remote control system in order to avoid a hazardous situation.
- There is a small sieve inside the water tank. If the sieve becomes detached, keep it out of the reach of children to prevent them from swallowing it.
- Always use the appliance at room temperature for the best results. The ideal usage temperature is between 20°C and 25°C.
- Always make sure that the ingredients are at room temperature for the best results.

- Be careful when you remove the glass cups from the yoghurt maker after yoghurt preparation, the glass cups may be slippery due to condensation. Dry the outside of the glass cups before you put them in the fridge.

Standby mode

The appliance goes into standby mode if you do not press a preset button within 2 minutes after plugging in the appliance. The appliance also goes into standby mode after the set program time has elapsed.

Boil-dry protection

This yoghurt maker is equipped with boil-dry protection. The boil-dry protection automatically switches off the appliance if it is switched on when there is no water in the water tank or if the water runs out during use. Let the yoghurt maker cool down for 10 minutes before you use it again.

Electromagnetic fields (EMF)

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

Before first use

- 1 Thoroughly clean the parts that come into contact with food before you use the appliance for the first time (see chapter 'Cleaning').
- 2 Wipe the inside of the water tank with a damp cloth.

Preparing for use

Choice of ingredients for making yoghurt

Milk

All recipes are based on using cow's milk. You can also use sheep's or goat's milk and even vegetable milk such as soy milk, but the firmness of the yoghurt may vary depending on the type of milk used. The fat content of the milk influences the flavour, texture and nutritional value of the yoghurt. The use of whole milk gives a thicker and creamier yoghurt than when you use semi-skimmed milk. This Philips yoghurt maker preheats the milk to ensure even firmer yoghurt.

The following milk types are suitable for use in the yoghurt maker:

- **Pasteurised milk**

This results in creamy yoghurt and produces a small bit of skin on top.

- **Long-life sterilised milk or UHT whole milk**

This results in firmer yoghurts.

- **Raw milk (farm milk)**

This needs to be boiled first. Let it boil for a long time to kill any harmful bacteria so it is safe to use for preparing yoghurt. Let it cool down to room temperature before you use it in the appliance.

- **Powdered milk**

This results in very creamy yoghurts. Follow the usage instructions on the package of the powdered milk.

Always make sure your ingredients are at room temperature before you put them in the appliance

Enzymes

All recipes are based on using shop-bought (commercial) plain yoghurt to ferment the milk.

You can also use:

- Yoghurt from your last production cycle. In this case, make sure you only repeat this process 6 consecutive times. The amount of active enzymes in the yoghurt decreases and this results in less thick yoghurt. After 6 times, you need to use shop-bought yoghurt.
- A dry or freeze-dried enzyme. Follow the usage instructions on the package of the enzyme.

After 12 hours in the fridge, the yoghurt is optimal for consumption.

The yoghurt can be kept in the fridge for 1 week.

Filling the water tank

Fill the water tank before first use and as soon as the refill light flashes.

- 1 Put the appliance on a stable, horizontal and level surface.
- 2 Pull out the mains cord from the cord storage facility.
- 3 Fill the water tank with water up to the MAX indication. (Fig. 2)
 - ▶ When the water tank is filled up to the MAX indication, the appliance can operate for approx. 16 hours when you use the yoghurt preset buttons and it can produce steam for approx. 1 hour when you use the fresh cheese, milk dessert or the steam preset button.

Do not fill the water tank beyond the MAX indication.

Only fill the water tank with water. Never put other substances in the water tank.

- 4 Place the drip tray on the water tank in the base (Fig. 3).

Note: Never use the appliance without the drip tray.

- 5 Put the basket on the drip tray (Fig. 4).

Using the appliance

The yoghurt maker has 6 programs: (Fig. 5)

- 1 Yoghurt single serving
- 2 Yoghurt family size
- 3 Thick yoghurt family size
- 4 Fresh cheese
- 5 Milk dessert
- 6 Steaming

See the separate sections below for more information on how to use these programs.

General procedure

The following steps are general steps that apply to all six programs.

- 1 Put the plug in the wall socket.
 - ▶ The appliance beeps.
 - ▶ The light ring around the on/stop button lights up and the display shows '00' (Fig. 6).
- 2 Choose one of the six programs and follow the required steps (see the sections for the different programs below).
 - ▶ The program starts directly after you press the preset button.

Notes:

- You cannot use more than one program at the same time.
- If you do not press a preset button, the appliance goes into the standby mode after 2 minutes. If this happens, press the on/stop button to activate the appliance again.
- Within the first 3 minutes of the selected program, you can switch to another program by pressing the on/stop button. Then press the preset button of the other program.
- After 3 minutes you cannot switch to another program anymore. The milk has already heated up, so you need to let the appliance and the ingredients cool down first before you can start another yoghurt making program.
- If you want to pause the program, press the activated preset button once during the program. To continue the program, press the activated preset button again.
- If you want to stop the program, press the on/stop button.

- 3 When the program has finished, the appliance beeps and after one minute it automatically switches to standby mode.

- 4 After use, carefully remove the lid.

Beware of hot steam that comes out of the appliance when you remove the lid, especially when you use the fresh cheese, milk dessert and steam program.

Note: To prevent burns, wear oven mitts when you remove the lid. Remove the lid slowly and away from you.

Note: Use a kitchen utensil with long handles to remove the food from the basket.

- 5 Remove the plug from the wall socket and let the yogurt maker cool down completely before you remove the drip tray.
- 6 Empty the water tank after each use by tilting the base backwards and pouring the water from the back of the base (Fig. 7).

Be careful when you remove the drip tray and empty the water tank, because the water in both of them may still be hot, even if the other parts of the appliance have cooled down already.

Note: If the water runs out during a program, the refill light goes on to indicate that you need to refill the water tank (Fig. 8).

Yoghurt single serving

- 1 Prepare the required ingredients and make sure that they are at room temperature.
- 2 Fill 2/3 of the cups with milk. Leave room for one tablespoon of yoghurt (Fig. 9).

Note: If you want to prepare less than 6 cups of yoghurt, fill the remaining cups with water.

- 3 Place the filled cups (without lids) in the basket (Fig. 10).
- 4 Place the lid on the basket (Fig. 11).
- 5 Press the yoghurt single serving preset button to start the program (Fig. 12).
 - ▶ The default preparation time of 8 hours appears on the display.

Note: If you want to adjust the preparation time, press the timer + and - buttons. You can adjust the yoghurt single serving program from 6 to up to 10 hours (Fig. 13).

- ▶ To make even thicker and tastier yoghurt, the appliance heats up the milk to 80°C at the start of the process.
- ▶ After the heating-up phase, which takes approx. 18 minutes, the appliance repeatedly beeps 5 times every minute to indicate that you have to remove the lid.

Beware of the hot steam that comes out of the yoghurt maker when you remove the lid.

- 6 Remove the lid to let the milk cool down faster. Make sure you remove the lid horizontally to prevent condensation from dripping into the yoghurt.
- 7 Press the yoghurt single serving preset button again to continue the process.

Note: If you do not press the yoghurt single serving preset button, the appliance continues to beep.

- ▶ When the milk has cooled down and has reached a temperature of approx. 45°C after approx. 40 minutes, the appliance repeatedly beeps 5 times again.
- 8 Add one tablespoon of yoghurt to each cup that contains milk. Then stir with a clean spoon.
 - 9 Put the lid back onto the basket and press the yoghurt single serving button again for the program to continue.
 - 10 When the set time has elapsed, the appliance beeps and after 1 minute the appliance goes into standby mode.
 - 11 Remove the lid and carefully take the glass cups out of the basket.

Be careful, the glass cups may be slippery due to condensation. Dry the outside of the cups.

- 12 Place the lids on the cups.
- 13 Store the closed cups with yoghurt in the fridge for at least 4 hours.

Note: The yoghurt will reach its optimal thickness after 12 hours in the fridge.

Note: Natural yoghurt can be kept in the fridge for up to 7 days.

Yoghurt family size

- 1 Prepare the required ingredients and make sure that they are at room temperature.
- 2 Place the regular bowl in the basket (Fig. 14).
- 3 Pour the milk into the bowl (Fig. 15).
- 4 Place the lid on the bowl (Fig. 16).
- 5 Press the yoghurt family size preset button to start the program (Fig. 17).
 - ▶ The default preparation time of 8 hours appears on the display.

Note: If you want to adjust the preparation time, press the timer + and - buttons. You can adjust the yoghurt family size program from 6 to up to 10 hours (Fig. 13).

- ▶ To make even thicker and tastier yoghurt, the appliance heats up the milk to 80°C at the start of the process.
- ▶ After the heating-up phase, which takes approx. 33 minutes, the appliance repeatedly beeps 5 times every minute to indicate that you have to remove the lid.

- 6 Remove the lid to let the milk cool down faster. Make sure you remove the lid horizontally to prevent condensation from dripping into the yoghurt.

Beware of the hot steam that comes out of the yoghurt maker when you remove the lid.

- 7 Press the yoghurt family size preset button again to continue the process.

Note: If you do not press the yoghurt family size preset button, the appliance continues to beep.

- ▶ When the milk has cooled down and has reached a temperature of approx. 45°C after approx. 60 minutes, the appliance repeatedly beeps 5 times again.
- 8 Pour the yoghurt into the bowl and stir it with a clean spoon.
 - 9 Put the lid back onto the bowl and press the yoghurt family size preset button again for the program to continue.
 - 10 When the set time has elapsed, the appliance beeps and after 1 minute the appliance goes into standby mode.

- 11 Carefully take the bowl out of the basket.

Be careful, the outside of the regular bowl may be slippery due to condensation. Dry the outside of the bowl.

- 12 Leave the lid on the bowl or cover the bowl with foil.
- 13 Store the closed bowl with yoghurt in the fridge for at least 4 hours.

Note: The yoghurt will reach its optimal thickness after 12 hours in the fridge.

Note: Natural yoghurt can be kept in the fridge for up to 7 days.

Thick yoghurt family size

- 1 Prepare the required ingredients and make sure that they are at room temperature.
- 2 Place the regular bowl in the basket (Fig. 14).
- 3 Place the sieve in the bowl (Fig. 18).
- 4 Pour the milk into the sieve (Fig. 19).

Do not touch the sieve with sharp utensils to avoid damage.

- 5 Place the lid on the sieve (Fig. 20).
- 6 Press the thick yoghurt family size preset button to start the program (Fig. 21).
 - ▶ The default preparation time of 14 hours appears on the display.

Note: If you want to adjust the preparation time, press the timer + and - buttons. You can adjust the thick yoghurt family size program from 12 to up to 16 hours (Fig. 13).

- ▶ To make even thicker and tastier yoghurt, the appliance heats up the milk to 80°C at the start of the process.
- ▶ After the heating-up phase, which takes approx. 33 minutes, the appliance repeatedly beeps 5 times every minute to indicate that you have to remove the lid.

- 7 Remove the lid to let the milk cool down faster. Make sure you remove the lid horizontally to prevent condensation from dripping into the yoghurt.

Beware of the hot steam that comes out of the yoghurt maker when you remove the lid.

- 8 Press the thick yoghurt family size preset button again to continue the process.

Note: If you do not press the thick yoghurt family size preset button, the appliance continues to beep.

- ▶ When the milk has cooled down and has reached a temperature of approx. 45°C after approx. 60 minutes, the appliance repeatedly beeps 5 times again.

- 9 Pour the yoghurt into the sieve and stir with a clean spoon.
- 10 Put the lid back onto the sieve and press the thick yoghurt family size preset button again for the program to continue.
- 11 When the set time has elapsed, the appliance beeps and after 1 minute the appliance goes into standby mode.

- 12 Remove the lid horizontally.
- 13 Lift and turn the sieve 180 degrees clockwise to put it in drainage position (Fig. 22).
- 14 Put the sieve back into the bowl and leave the yoghurt to drain for 2 hours.

Note: The longer you leave the yoghurt to drain, the thicker the yoghurt becomes.

Note: If there is excessive whey in the bowl, remove the bowl with sieve from the basket and place the sieve in the empty basket. Then empty the bowl, place the sieve back in the bowl and place the bowl back in the basket to continue draining the yoghurt.

Tip: You can also leave the yoghurt to drain in the fridge. Put the bowl with the sieve in drainage position in the fridge.

- 15 Remove the thick yoghurt from the sieve and put it in the bowl.
- 16 Place the lid on the bowl or cover the bowl with foil.
- 17 Store the closed bowl with yoghurt in the fridge for at least 4 hours.

Note: The yoghurt will reach its optimal thickness after 12 hours in the fridge.

Note: Natural yoghurt can be kept in the fridge for up to 7 days.

Fresh cheese

- 1 Prepare the required ingredients and make sure that they are at room temperature.
- 2 Place the regular bowl in the basket (Fig. 14).
- 3 Place the sieve in the bowl (Fig. 18).
- 4 Pour the milk into the sieve (Fig. 19).
- 5 Place the lid on the basket (Fig. 20).
- 6 Press the fresh cheese preset button to start the program (Fig. 23).
 - ▶ The preparation time of 33 minutes appears on the display.

▶ The appliance heats up the milk to 80°C.

- 7 When the set time has elapsed, the appliance beeps and after 1 minute the appliance goes into standby mode.
- 8 Carefully remove the lid and let condensation drip into the basket.

Beware of the hot steam that comes out of the yoghurt maker when you remove the lid.

- 9 Pour buttermilk and lemon juice into the bowl and stir.
 - ▶ The milk starts curdling now. This process takes approx. 10 minutes.
- 10 After curdling, drain the curdled cheese by putting the sieve in drainage position.

Note: If there is excessive whey in the bowl, remove the bowl with sieve from the basket and place the sieve in the empty basket. Then empty the bowl, place the sieve back in the bowl and place the bowl back in the basket to continue draining the yoghurt.

- 11 After draining, put the fresh cheese in a bowl.
- 12 Place the lid on the bowl or cover the bowl with foil.
- 13 Store the closed bowl with fresh cheese in the fridge until you serve it.

Note: Fresh cheese can be kept in the fridge for up to 7 days.

Milk desserts

- 1 Prepare the required ingredients and make sure that they are at room temperature.
- 2 If necessary, cook all ingredients and/or blend them with a whisk or hand blender.
- 3 Fill the cups with the blended ingredients (Fig. 24).
- 4 Place the filled cups in the basket (Fig. 25).
- 5 Place the lid on the basket (Fig. 11).
- 6 Press the milk dessert preset button to start the program (Fig. 26).
 - ▶ The preparation time of 25 minutes appears on the display.

Note: If you want to adjust the preparation time, press the timer + and - buttons. You can adjust the milk dessert program from 1 to up to 60 minutes (Fig. 13).

- ▶ The appliance heats up the ingredients to 100°C.
- 7 When the set time has elapsed, the appliance beeps and after 1 minute the appliance goes into standby mode.
- 8 Carefully remove the lid and let condensation drip into the basket. Then carefully take the glass cups out of the basket.

Beware of the hot steam that comes out of the yoghurt maker when you remove the lid.

Be careful, the glass cups may be slippery due to condensation. Dry the outside of the cups.

- 9 Place the lids on the cups and let the milk desserts cool down in the fridge before serving.

Note: Milk desserts can be kept in the fridge for up to 5 days.

Steaming program

You can steam any of your favourite vegetables in the yoghurt maker with the steam preset button.

HD9142 only: You can use the duo bowl to prepare several ingredients at the same time. When you insert the duo bowl in the basket, there is room under the duo bowl for ingredients that do not take up a lot of space, such as peas.

Note for HD9142 only: Never use the duo bowl without the basket. The duo bowl does not fit properly on the base and the steam would not be guided through your food properly.

- 1 Cut the vegetables into similar sized pieces.

Tip: Frozen vegetables are ideal for steaming.

- 2 Put the ingredients in the basket, the regular bowl or in the duo bowl (HD9142 only).
- 3 If you have filled the bowl, place it in the basket (Fig. 27).
- 4 Place the lid on the basket (Fig. 28).
- 5 Press the steam preset button to start the program (Fig. 29).
 - ▶ The default steaming time of 30 minutes appears on the display.

Note: If you want to adjust the steaming time, press the timer + and - buttons. You can adjust the steaming time from 1 to up to 60 minutes (Fig. 13).

Note: If you want to steam foods that require different steaming times, put the food that requires the longest steaming time in the steaming basket and start steaming. When the remaining steaming time on the display equals the shorter steaming time, put the food that requires this shorter steaming time in the regular or duo bowl (HD9142 only) and place the bowl in the steaming basket. Put the lid on the bowl and continue steaming until the set time has elapsed.

- ▶ The appliance heats up the milk to 100°C.
- 6 When the set time has elapsed, the appliance beeps and after 1 minute the appliance goes into standby mode.
- 7 Carefully remove the lid horizontally to prevent condensation from dripping onto the vegetables.

Beware of the hot steam that comes out of the yoghurt maker when you remove the lid.

Cleaning and maintenance

Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.

- 1 Remove the plug from the wall socket and let the appliance cool down.
- 2 Clean the outside of the base with a moist cloth.

Never immerse the base in water, nor rinse it under the tap.

Do not clean the base in the dishwasher.

- 3 Clean the water tank with a cloth soaked in warm water with some washing-up liquid. Raise the small sieve in the bottom of the water tank to clean it. Then wipe the water tank with a clean moist cloth.

If the sieve in the water tank becomes detached, keep it out of the reach of children to prevent them from swallowing it.

- 4 Clean the bowls, the basket, the lid, the glass cups and the lids of the glass cups by hand in warm water with some washing-up liquid. You can also clean them in the dishwasher, using a short cycle and a low temperature.

Repeated cleaning of the bowls and the lid in a dishwasher may result in a slight dulling of these parts.

Descaling

Every 120 hours, the descaling light reminds you that you have to descale the appliance. The descaling light flashes during a program (or part of a program). The appliance assumes that you will descale it after the program has ended and will not repeat the descale reminder again until another 120 hours have passed.

Descal the appliance regularly for optimum quality yoghurt and to extend the lifetime of the appliance.

- 1 Fill the water tank with white vinegar (8% acetic acid) up to the maximum level. (Fig. 30)

Do not use any other kind of descaler.

- 2 Put the drip tray and the basket on the base properly (Fig. 31).
- 3 Put the lid on top of the basket (Fig. 32).
- 4 Put the plug in the wall socket.

- 5 Press the steam preset button and the + or - button to let the appliance operate for 25 minutes (Fig. 33).

If the vinegar starts to boil over the edge of the base, unplug the appliance and reduce the amount of vinegar.

- 6 After 25 minutes, unplug the appliance and let the vinegar cool down completely. Then empty the water tank.
- 7 Rinse the water tank with cold water several times.

Note: Repeat the procedure if there is still some scale in the water tank.

Storage

- 1 Make sure all parts are clean and dry before you store the appliance (see chapter 'Cleaning').
 - 2 Place the basket on the drip tray (Fig. 34).
 - 3 Place the regular bowl in the basket (Fig. 35).
- Note: HD9142 only: The duo bowl has to be stored separately.*
- 4 Place the sieve in the bowl (Fig. 18).
 - 5 Place the lid on the sieve (Fig. 20).
 - 6 To store the mains cord, push it into the cord storage compartment in the base.

Guarantee and support

If you need information or support, please visit www.philips.com/support or read the separate worldwide guarantee leaflet.

Environment

- Do not throw away the appliance 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 (Fig. 36).

Troubleshooting

This chapter summarises the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, visit www.philips.com/support for a list of frequently asked questions or contact the Consumer Care Centre in your country.

Problem	Cause	Solution
The yoghurt maker does not work.	The yoghurt maker is not plugged in.	Put the plug in the wall socket.
	There is no water in the water tank.	Fill the water tank.
	You have not yet pressed one of the preset buttons to select a program.	Press one of the preset button to select a program.
The yoghurt is too thick.	You have set a too long preparation time.	Select a shorter preparation time.
The yoghurt is too thin.	You have set a too short preparation time.	Select a longer preparation time.
	You have used yoghurt from your last batch more than 6 successive times.	Use shop-bought yoghurt.
	Scale has built up in the yoghurt maker.	Regularly descale the yoghurt maker for optimal results (see chapter 'Cleaning and maintenance', section 'Descaling').
The yoghurt is too sour.	You have set a too long preparation time.	Select a shorter preparation time.
The yoghurt maker did not make yoghurt or the end results are not as good as expected.	You forgot to add yoghurt or dry enzymes.	Add yoghurt or dry enzyme (see chapter 'Preparing for use').
	You did not place all six glass cups in the basket when making single servings.	If you want to prepare less than 6 cups of yoghurt, fill the remaining cups with water and place them in the basket.

Food table and tips

- For recipes, please see the recipe booklet or visit our website www.philips.com/kitchen.
- All recipes are based on using cow's milk, except for the steaming recipes.
- All yoghurt recipes are based on using shop-bought, plain yoghurt to ferment the milk.
- The preparation times mentioned in the table below are only an indication. The preparation times may vary depending on the size of the food pieces, the freshness of the food and your personal preference.

Food preparation table

Preset program	Standard ingredients	Default preparation time
Yoghurt single serving	1l milk 100ml (6 tbsp) yoghurt or yoghurt culture	8 hours
Yoghurt family size	2l milk 200ml (12 tbsp) yoghurt or yoghurt culture	8 hours
Thick yoghurt family size	1.5l milk 150ml (9 tbsp) yoghurt or yoghurt culture	14 hours
Fresh cheese	1.5l milk 375ml butter milk 3 tsp lemon juice	33 minutes
Milk dessert	see the recipe booklet	25 minutes
Steam	see the recipe booklet	30 minutes

Note: If you want to make less yoghurt than indicated in the table, you can adjust the amount of ingredients. Never add less than 1 litre of milk for optimal results.

Food steaming table

Food to be steamed	Amount	Steaming time (min)
Asparagus	400g	13-15
Broccoli	400g	16-18
Cauliflower	400g	16-18
Chicken fillet	250g	30-35
Fish fillet	250g	10-12
Soup	250ml	12-18
Eggs	6-8	15

Note: You can adjust the steaming time to the amount of food to be steamed and your personal preference.

Tips

- Yoghurt single serving: Leave gaps between the glass cups for optimal yoghurt preparation.
- Gently stir when you add the ingredients to the milk.
- Fresh cheese program: The amount of lemon juice you need, to start the milk to curdle, depends on the type of milk you use.
- Fresh cheese program: If the fresh cheese is still too moist, put it in a clean table cloth and squeeze out excessive whey.
- Place eggs on the egg holders to steam them conveniently (Fig. 37).
- Do not thaw frozen vegetables before you steam them.
- Steaming program: If you use the regular bowl or duo bowl (HD9142 only), condensation drips from the duo bowl into the steaming bowl. Make sure the flavours of the food in the duo bowl and the steaming basket go well together.