Always there to help you

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HR2358/06



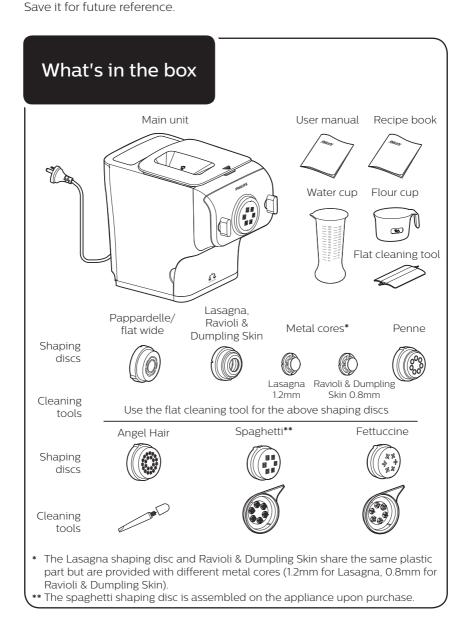
EN User manual 2 ZHS 用户手册 34



Congratulations on your purchase, and welcome to Philips!

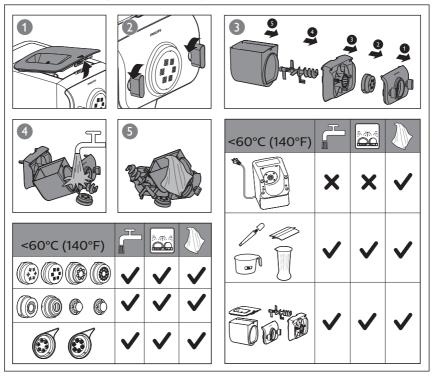
To fully benefit from the support that Philips offers, register your product at

www.philips.com/welcome. Read this user manual carefully before you install and use the appliance.

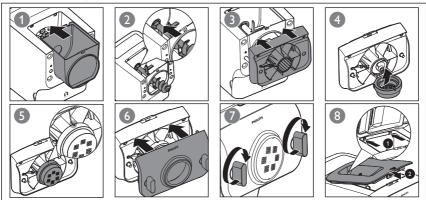


Quick Start Guide

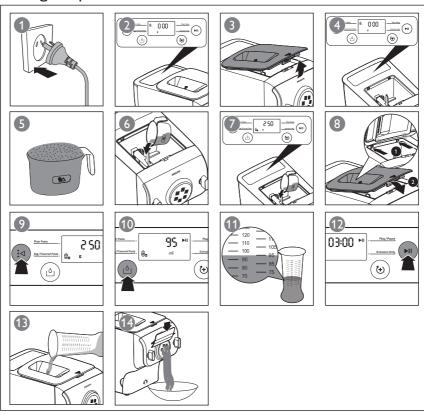
Disassembling and cleaning before first use



Assembling



Using the pasta and noodle maker



4 English

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Important

Safety

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

Marning

- Before you connect the appliance to the power, make sure that the voltage indicated on the bottom of the appliance corresponds to the local power voltage.
- Make sure that your hands are dry before you insert the plug into the power outlet.
- Do not immerse the main unit in water.
- To prevent a short circuit or an electric shock, do not pour water or any liquid into the safety switch.
- Make sure that the plug is firmly inserted into the power outlet.
- Never connect this appliance to a timer switch.
- Make sure that the appliance is assembled correctly before you insert the plug into the power outlet.
- If the power cord, the plug, or other parts are damaged, do not use the appliance.
- If the power cord is damaged, you must have it replaced by Philips, a service center authorized by Philips or similarly qualified persons to avoid a hazard.
- Do not replace parts of the appliance by yourself.
- This appliance shall not be used by children.
 Keep the appliance and its power cord out of reach of children.

M Warning

- This appliance is not intended for use by persons 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.
- To prevent any accidents, do not use the appliance if it is damaged for any reason.

Caution

- Before using the appliance for the first time. disassemble and wash the accessories thoroughly (refer to the chapter "Disassemble and cleaning before first use").
- This appliance is intended for household use only.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically reommend. If you use such accessories or parts. your guarantee becomes invalid.

⚠ Caution

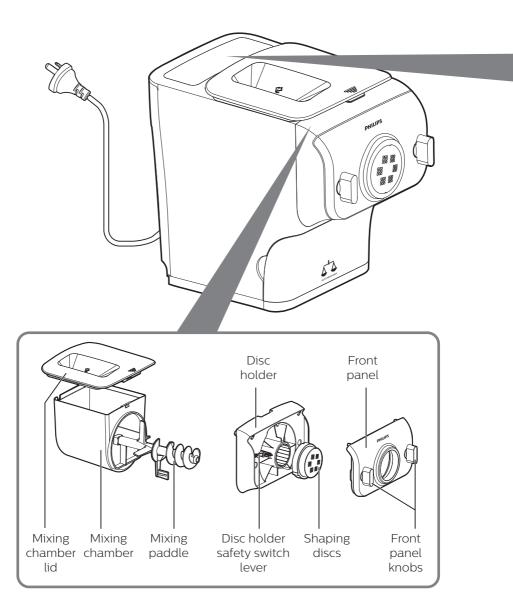
- Do not use this appliance on an unstable or uneven surface.
- Do not disconnect the power cord before the processing is complete. If you have to stop processing, disconnect the power cord before you perform other operations.
- To better protect the lifetime of the appliance, we recommend the continuous working time to be less than 45 minutes. You can restart using the appliance after 15 minutes.
- If you intend to use the appliance continuously, clean the shaping disc with the supplied cleaning tool each time after use. For easy cleaning, do not soak the shaping disc into water directly.
- Do not bend, jerk, twist, or bundle the power cord forcibly, nor put it under heavy objects.
- Do not put metal or flammable objects in the mixing chamber.
- Unplug the appliance when not in use.
- Do not use the appliance near flammable objects such as table cloth or drapes.
- Pull out the power plug immediately after you detect smoke.
- When unplugging the power cord, do not pull the cable but grab the plug part.

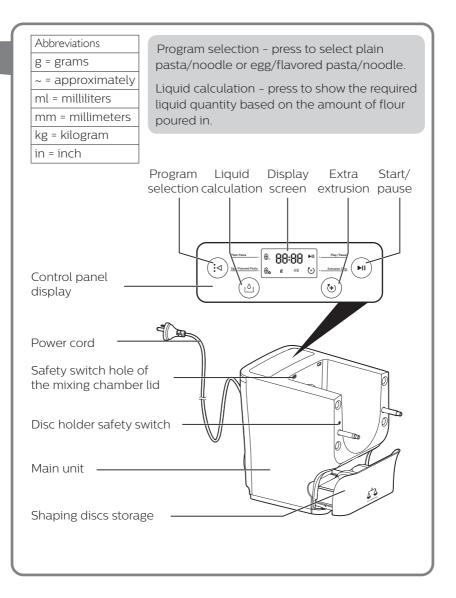
- · Keep the power plug clean.
- Do not put heavy objects on the appliance.
- This appliance is designed as consumer kitchen appliance. Do not use for any other purpose.
- Do not move the appliance while it is operating.
- Disconnect the power cord if the appliance is left unattended and before assembling, disassembling or cleaning.
- Place the appliance in a dry and well ventilated place after use.

Electromagnetic fields (EMF)

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

Overview





Disassembling and cleaning before first use

Important

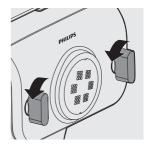
- Before using the appliance for the first time, remove and safely discard any packaging material and /or promotional labels.
- Take out all parts and accessories, wash and thoroughly dry all parts and accessories (refer to the chapter "Cleaning").
- Do not use water to rinse or soak the main unit.
- Do not use a scourer or similar cleaners as these will scratch the plastic surface and affect the lifetime of the pasta and noodle maker.
- The shaping discs and all detachable parts of the appliance are dishwasher proof. When you clean them in a dishwasher, make sure to set the temperature below 60°C (140°F).
- This appliance is intended for household use only.
- Remove the mixing chamber lid from the appliance.



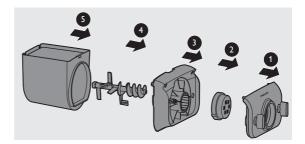
2 Loosen the front panel control knobs.

Note:

 The front panel is heavy. Take extra caution when removing it.

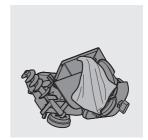


3 Disassemble the front panel, the shaping disc, the shaping disc holder, the mixing paddle, and the mixing chamber in order.



4 Clean all detachable parts, and wipe them dry.



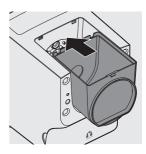


Assembling

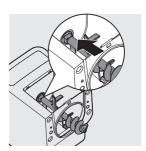
Follow below assembling steps to install the pasta and noodle maker.

Important

- Make sure to tighten the front panel knobs during assembly.
- Make sure the appliance is not plugged in during assembly.
- 1 Push the mixing chamber into the appliance.



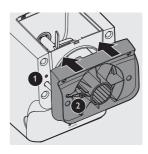
Point the mixing paddle to the hole in the main unit. Insert the mixing paddle all the way into the main unit.



- **3** Attach the disc holder onto the appliance.
 - Disc holder safety switch
 - 2 Disc holder safety switch lever

Note:

• Check that the safety switch **1** and safety switch lever **2** are set as shown in the illustration to the right.

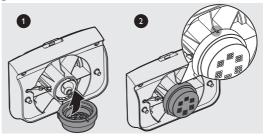


14 English

4 Put the shaping disc onto the disc holder **1**, and make sure it is firmly fixed on the disc holder 2.

Note:

• Make sure the inner cavity of the shaping disc and disc holder is properly fitted.



5 Attach the front panel to the main unit.

Disc holder safety switch lever

Note:

- Make sure the front panel is completely fastened before using the appliance.
- The front panel is heavy. Take extra caution when assembling it.



6 Fasten the front panel control knobs.

Note:

• If the front panel or the shaping disc is not properly assembled, the safety switch will prevent the appliance from working.



7 Close the mixing chamber lid properly.

Note:

• If the mixing chamber lid is not properly installed, the safety switch will prevent the appliance from working.



Using the pasta and noodle maker

Important

- Place the product on the flat surface and prevent table shaking or vibration.
- Make sure that all the parts are well assembled before plugging in.
- Do not shake or move the appliance when it is weighing the flour.
- Do not put your hands or any other object on top of the appliance when it is weighing the flour.
- Do not move or touch the power cord when the appliance is weighing the flour.
- Do not put less than 200g or more than 500g (2 cups) of flour in the chamber
- Press the liquid calculation button on the display.
- Pour in the liquid slowly through the water slot after the appliance start kneading.
- If you want to dispose of the weighed flour before processing with the next batch, empty the chamber and restart the appliance by unplugging and plugging in again.
- Do not put any ingredients that are 60°C / 140°F or above into the pasta and noodle maker, nor place the pasta and noodle maker in surroundings with high temperature (60°C / 140°F), for instance in a high temperature sterilization. This will deform the appliance.
- Never pour water into the mixing chamber before you place the chamber lid onto the chamber. Do not pour any liquids into the safety switch hole.

Preparing the ingredients

1 Connect the power plug to any 230V AC outlet. The pasta and noodle maker will sound once, and all indicators will flash once.

Note:

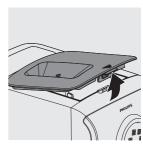
 Make sure that all the parts are well assembled before plugging in.



2 Wait until 000 displays on the screen.



3 Remove the chamber lid.



4 Wait until 000 displays on the screen..



5 Measure the flour with the flour cup. One full cup is equivalent to 1-2 servings..

Note:

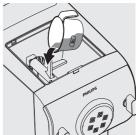
• One full cup of flour weighs around 250 gram (1-2 servings).



6 Pour the flour into the chamber. If you want to make 3-4 servings, add a second cup of flour as you will need 2 cups (~500g) of flour in total.

Note:

• Do not put less than 200g or more than 500g of flour in the chamber. If you put too little or too much flour in the chamber, the appliance will not operate.



7 The appliance automatically weighs the flour, and shows the flour weight in grams.

Note:

- Do not shake or move the appliance when it is weighing the flour.
- Do not put any object on the appliance when it is weighing the flour.
- Do not move or touch the power cord when the appliance is weighing the flour.
- Some recipes (for example cookies, gluten free pasta) require you to skip the weighing part. In this case, press the start/pause button for 3 seconds, and the appliance will start kneading and extruding directly.
- 8 Close the chamber lid properly.

- Insert the two hooks into the appliance first 1 , and then push the lid against the main
- The appliance will not start working if the chamber lid is not properly closed. During the pasta/noodle making process, if the chamber lid becomes loose, the appliance will automatically stop working.





9 Press the program selection button € to choose the type of pasta/noodle you want to make.



Program	Tip	Corresponding recipe
Plain Pasta/ noodle	When you are making pasta/ noodle with flour and water only, select the "Plain Pasta" program 🐞	Wheat pasta/noodle Durum pasta/noodle Ramen Udon Curried pasta/noodle
Egg/ Flavored Pasta/ noodle	When you are making pasta/ noodle with flour and other ingredients (eggs or veggie juice), select the "Egg/ Flavored Pasta" program 6. For dumpling sheet or soba, select this program as well.	Wheat pasta/noodle Durum pasta/noodle Dumpling sheet Whole wheat pasta/noodle Spelt pasta/noodle Carrot pasta/noodle Tomato pasta/noodle Soba Beet pasta/noodle Spinach lasagna/dumpling/wonton Fennel pepper pasta/noodle Pasta nero Herb pasta/noodle

10 Wait until the flour weight is confirmed, and then press the liquid calculation button $\lfloor \frac{\delta}{2} \rfloor$ and the required amount of water or water and egg mixture displays on the screen.

Note:

after the flour weight is confirmed on the display.



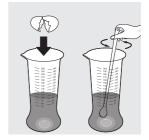
11 Measure the correct amount of water, egg mixture or vegetable mixture with the supplied water cup.

Note:

• Make sure to measure the liquid volume at eye level on a flat surface.



- When making the egg mixture, crack the egg into the water cup. Add water up to the required amount, and then whisk the water and egg to combine.
- If preferred, 2 eggs can be used instead of 1.
- When making the vegetable mixture, crack the egg into the water cup. Add vegetable juice up to the required amount, and then whisk the juice and egg to combine.



Starting the pasta/noodle making program

Important

- Do not select the extra extrusion program before the dough mixing is complete. Otherwise, this will damage the pasta and noodle maker and its lifetime.
- Do not disconnect the power cord before the processing is complete.
 If you have to stop processing, press the start/pause button >1 to stop the working process and then disconnect the power cord from outlet before performing other operations.
- To better protect the lifetime of the appliance, the continuous working time should be less than 45 minutes. You can restart using the appliance after a 15 minute rest.
- If you intend to use the appliance continuously, clean the shaping disc
 with the supplied cleaning tool each time after each pasta/noodle
 making session. For cleaning ease, do not soak the shaping disc
 directly in water.

1 Press the start/pause button It o start processing, and the processing time starts to count down



2 After the kneading starts, slowly pour in the water or water and egg mixture along the entire length of the slot in the lid.

Note:

 During dough mixing, do not add other ingredients after you have poured in the water. Otherwise, it will affect the results of the pasta/noodle texture.



3 After the pasta and noodle maker finishes kneading, it will beep a few times and the pasta/noodle extrusion will start after a few seconds. Place a container right under the outlet. Cut the pasta/noodle into the length you need with the flat cleaning tool.

Note:

- If the ratio of liquid and flour is not correct, the extrusion will not succeed. In this case, prepare the ingredients again.
- Move the cleaning tool downwards to cut the pasta/noodle.
- After the extrusion process is complete, the appliance will beep a few times. The whole working process (including kneading and extruding) takes 15 minutes for 500g of flour.
- 4 After the pasta/noodle making is complete, if you notice some leftover dough inside the chamber, you can press the extra extrusion button ⊕ first, and then press the start/pause button ▶ II for extra extrusion.

Note:

- The countdown timer of the extra extrusion program is 3 minutes.
- You may find some fine pasta/noodle threads on the pasta/noodle surface. This is normal.



- The cooking time of the pasta/noodle varies depending on personal preferences, pasta/noodle shapes, and number of servings.
- 5 If you want to make another batch of pasta/noodle right after the first batch is finished, press the program selection button ♣ and wait until 000 displays on the screen. Then start from step 3 (remove the chamber lid) at Page 17, and all the rest steps are the same as the first batch.

Note:

 Make sure that all the parts (including the chamber lid) are well assembled before plugging in.

Pasta/noodle type reference table

This table is for your reference to select the right program to make various pasta/noodle. You can find the recipes in the recipe book.

Program	Tip	Corresponding recipe
Plain Pasta/ noodle	When you are making pasta/ noodle with flour and water only, select the "Plain Pasta" program 🖫	Wheat pasta/noodle Durum pasta/noodle Ramen Udon Curried pasta/noodle
Egg/ Flavored Pasta/ noodle	When you are making pasta/ noodle with flour and other ingredients (eggs or veggie juice), select the "Egg/ Flavored Pasta" program 6 . For dumpling sheet or soba, select this program as well.	Wheat pasta/noodle Durum pasta/noodle Dumpling sheet Whole wheat pasta/noodle Spelt pasta/noodle Carrot pasta/noodle Tomato pasta/noodle Soba Beet pasta/noodle Spinach lasagna/dumpling/wonton Fennel pepper pasta/noodle Pasta nero Herb pasta/noodle

Important

• The pasta/noodle recipes provided in the recipe book have been tested for success. If you experiment with or use other pasta/noodle recipes, the flour and water/egg ratios will need to be adjusted to the flour and water cup ratios included with the pasta and noodle maker. The pasta and noodle maker will not operate successfully without adjusting the new recipe accordingly.

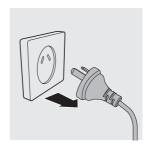
Note:

- To help ensure the quality of the pasta/noodle, add the recommended liquid proportion.
- Using ingredients from different regions may affect the flour/water
- When making egg pasta/noodles or vegetable pasta/noodles follow these steps:
 - Measure the egg and liquid to the recommended level.
 - Whisk the mixture evenly before pouring it into the chamber through the slot in the lid.
- See the recipe book provided for more delicious pasta/noodle ideas.

Cleaning

Important

- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- Do not immerse the main unit in water.
- Do not use a scourer, caustic cleaners, or abrasive cleaners (for examples, gasoline, alcohol, and propanol) to clean the appliance.
- Clean the appliance each time after use, or the appliance might not operate properly.
- Take extra caution when cleaning the appliance to avoid getting cut by any sharp edges.
- The shaping discs and all detachable parts of the appliance are dishwasher proof. When you clean them in a dishwasher, make sure to set the temperature below 60°C (140°F).
- Disconnect the plug from the power outlet.



2 Remove the chamber lid from the appliance.



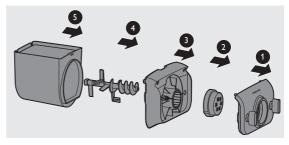
3 Loosen the front panel control knobs.

Note:

• The front panel is heavy. Take extra caution when removing it.



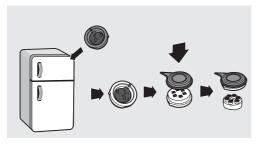
4 Disassemble the front panel, the shaping disc, the shaping disc holder, the mixing paddle, and the mixing chamber in order.



- 5 Use a dry cloth to clean flour residue in the hole **1** where the mixing paddle is placed.
- 6 Clean the shaping disc with the supplied cleaning tool to remove the dough residues. After that, you can clean it with water.

Tip:

• For the spaghetti, angel hair and fettuccine shaping discs, put the shaping disc into the freezer for 2 hours. Then use the corresponding cleaning tool to poke out the dough in the holes.





7 Clean all detachable parts.



8 Use a dry cloth to clean the main unit, control panel, and the exterior of the pasta and noodle maker.



9 Store the pasta and noodle maker in a dry, well ventilated place after use.

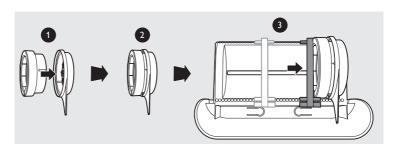
Note:

 After cleaning, make sure all parts and the shaping disc air dry thoroughly before storing. Assemble the pasta and noodle maker back for next use.

Storing the shaping discs and cleaning tools

1 Insert the shaping disc 1 and cleaning tool 2 together. Put 1 and 2 into the storage drawer. Move the sliding bar 3 to secure the shaping discs and cleaning tools.

Make sure the cleaning tools and shaping discs are dry before putting them into the storage drawer.



Troubleshooting

This chapter summarizes 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 or refer to page 31 for the consumer care number to call for assistance.

The indicators do not light up.

The power plug is not connected correctly.
 Check whether the power plug is connected correctly and the outlet is working properly.

After pressing the start/pause button with appliance sounds but does not work.

The chamber is assembled incorrectly.
 The shaping disc, or the front panel is assembled incorrectly.
 Make sure you follow the user manual to assemble all parts correctly.

The safety switch is triggered and the appliance suddenly stops or restarts during the processing.

- The front panel knob is loose.
 - Make sure the front panel is securely assembled.
- Excessive ingredients in the pasta and noodle maker.

 The maximum amount of flour used for each batch is 500g. If more than 500g is added, reduce the amount of flour before next batch.

During processing, the appliance stops. There is no alarm sound or flashes.

The pasta and noodle maker has overheated due to long continuous working time.
 Disconnect from the power outlet, and allow the pasta and noodle maker to cool down.
 To better protect the lifetime of the appliance, the continuous working time should be less than 45 minutes. You can restart using the appliance after a 15-minute rest.

When weighing the flour, the weight shown on the screen changes all the time.

• You are touching the appliance or the power cord.

When the appliance is weighing the flour, do not touch the appliance or the power cord.

The appliance stops during processing, EEEE displays on the screen, the indicators are flashing quickly, and the alarm sounds.

• The mixing paddle may be blocked by some foreign objects.

The dough may be too dry.

The wrong program is selected.

Disconnect from the power outlet, clean the pasta and noodle maker, and follow the user manual again to restart the pasta/noodle making.

Too much leftover dough inside the chamber.

- The flour is either exposed to moisture before use, or the dough is too wet.
 Keep your flour dry during storage. Follow the user manual instructions to restart the pasta/noodle making.
- The chamber, the mixing paddle, the shaping disc are not cleaned properly before use.
 Make sure all parts are clean before use.
- The mixing paddle or the chamber is still wet.
 Make sure all parts are completely dry before use.
- Water is not added in the right order.

The flour type is not correct.

Follow the user manual instructions to make pasta/noodle.

Small amount of water is leaking from the appliance.

• Water is added before the program starts.

Follow the user manual instructions to add water right after the program starts.

The mixing paddle is running idle, and there is no pasta/noodle coming out.

• The ratio of the flour and water is incorrect.

Disconnect the plug from the power outlet and discard dough. Clean the pasta and noodle maker, re-measure ingredients correctly and follow the user manual instructions again to restart the pasta/noodle making.

Unable to make pasta/noodle successfuly with the liquid calculation function.

 The required liquid amount indicated on the display screen does not apply to some recipes (for example cookies, gluten free pasta/noodle).

These recipes require you to skip the liquid calculation part. In this case, press the start/pause button for 3 seconds, and the appliance will start kneading and extruding directly.

After the flour is poured in the mixing chamber, the weight shown on the display screen changes a bit after the lid is closed.

• After the appliance is plugged in, the chamber lid is removed when the weighing system is still calibrating.

Strictly follow steps 2, 3 and 4 on page 17

The kneading process does not start and E1 displays on the screen.

• There are more than 500g of flour in the mixing chamber. Make sure that you do not put more than 500g of flour in the mixing chamber for one batch.

The kneading process does not start and E2 displays on the screen.

• There are less than 200g of flour in the mixing chamber. Make sure that you do not put less than 200g of flour in the mixing chamber for one batch.

E3 displays on the screen.

. The weighing system has been reset.

When using the appliance, make sure to put it on a flat and stable surface. If the problem persists, refer to page 31 for the consumer care number to call for assistance.

E4 displays on the screen.

Software in the appliance is not working.

Refer to page 31 for the consumer care number to call for assistance.

E5 displays on the screen.

• The total weight exceeds the upper limit of the weighing system (approximately 999 grams).

Unplug the appliance, remove any objects placed on the appliance, empty the mixing chamber, and start again from step 1 in chapter "Preparing the ingredients" (page 16).

EEEE displays on the screen.

• Excessive current is flowing through the circuit.

Pull power plug out of outlet first and then plug in again to reset the appliance.

Product information

Model	HR2358/06
Motor power	200W
Rated voltage	AC220-240V (50Hz)
Dimensions (L x W x H)	343mm x 215mm x 315mm / 13.5 in x 8.5 in x 12.4 in
Net weight	6.9kg

• For rated voltage and frequency information, refer to the typeplate on the product. Product information is subject to change without prior notice.

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.

Warranty

2-YEAR WARRANTY

IMPORTANT:

Please keep this warranty card together with your proof of purchase for use when claiming.

AUSTRALIA

Philips Consumer Care: 1300 363 391 Website: www.philips.com/support

NEW ZEALAND

Philips Consumer Care: 0800 658 224 Website: www.philips.com/support

PHILIPS

Philips Electronics Australia Limited and Philips **New Zealand Commercial Limited Warranty against Defects**

In this warranty:

We or us means Philips Electronics Australia Limited ACN 008 445 743 or Philips New Zealand Commercial Limited NZBN: 9429041782170, and our contact details are set out at the end of this warranty;

You means the purchaser or the original end-user of the Goods;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or New Zealand; and

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand.

If you require assistance with the operation of the product, its features or specifications please call the Philips Consumer Care Centre on 1300 363 391 in Australia or 0800 658 224 in New Zealand.

Australia: Our Goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. This is not a complete statement of your legal rights as a consumer.

New Zealand: Our Goods come with guarantees that cannot be excluded under the Consumer Guarantees Act 1993. This guarantee applies in addition to the conditions and guarantees implied by that legislation.

Additional Warranty:

In addition to the rights and remedies that you have under the Australian Consumer Law, Consumer Guarantees Act of New Zealand or any other applicable law, we provide the following warranty against defects:

1. If, during the first 2 years from their date of purchase from the Supplier (Warranty Period), the Goods prove defective by reason of improper workmanship or materials and none of your statutory rights or remedies apply, we will repair or replace the Goods without charge.



- 2. We do not have to repair or replace the Goods under this Additional Warranty if the Goods have been used for a commercial purpose; misused, improperly or inappropriately installed, operated or repaired; abused; damaged; or not maintained in accordance with the manufacturer's instructions.
- 3. Even when we do not have to repair or replace the Goods, we may decide to do so anyway. In some cases, we may decide to substitute the Goods with a similar alternative product of our choosing. All such decisions are at our absolute discretion.
- 4. All such repaired, replaced or substituted Goods continue to receive the benefit of this Additional Warranty for the time remaining on the original Warranty Period.
- 5. This Additional Warranty is limited to repair, replacement or substitution only. As far as the law permits, we will not be liable for any loss or damage caused to property or persons arising from any cause whatsoever.
- 6. In order to claim under this Additional Warranty you must telephone us on 1300 363 391 in Australia or 0800 658 224 in New Zealand within the Warranty Period. You will be asked for details of the Goods, a description of the defect and your personal details. Upon accepting your claim, we shall assist you with either returning the Goods to the Supplier for replacement or to the most convenient Philips Authorised Service Centre for your Goods to be repaired. In some case we may require that you return to the Goods to us (at the address below) for repair, replacement or substitution.
 - All returned Goods must be accompanied by satisfactory proof of purchase which clearly indicates the name and address of the Supplier, the date and place of purchase and identifies product. It is best to provide a legible and unmodified receipt or sales invoice.
 - You must bear any expense for return of the Goods or otherwise associated with making your claim under this Additional Warranty.
- 7. This warranty is only valid and enforceable in Australia and New Zealand.

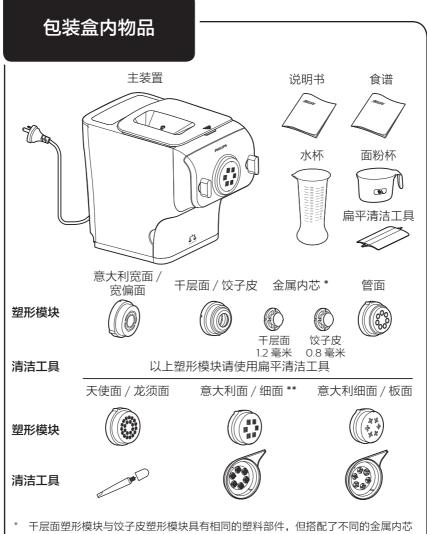
Contact us or the place of purchase for further details.

Philips Electronics Australia Limited 65 Epping Road North Ryde North Ryde SYDNEY NSW 2113 Consumer Care: 1300 363 391 Website: www.philips.com/support Philips New Zealand Commercial Limited Level 3, 123 Carlton Gore Road Newmarket AUCKLAND 1023 Consumer Care: 0800 658 224 Website: www.philips.com/support



4222.005.0272.4

感谢您的惠顾,欢迎光临飞利浦! 为充分享受飞利浦提供的支持,请在 www.philips.com/welcome 注册您的产品 在安装和使用产品之前,请仔细阅读本用户手册。妥善保管以供日后参考。



- * 千层面型形模块与饺子皮型形模块具有相同的塑料部件,但搭配了不同的金属内芯 (千层面厚 1.2 毫米,饺子皮厚 0.8 毫米)。
- ** 意大利面 / 细面塑形模块在购买时即已安装在机器上。

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重要信息

安全

使用本产品之前,请仔细阅读本用户 手册,并妥善保管以备日后参考。

↑ 警告

- ·在将产品连接到电源之前,确保产品底部上标示的 电压与当地的电源电压相符。
- ・将插头插入电源插座之前,双手要保持干燥。
- ・请勿将主装置浸入水中。
- ・为防止短路或触电,请勿让水或任何液体流入安全 开关。
- ·确保插头牢固插入电源插座。
- ·切勿将本产品连接到定时开关。
- ·将插头插入电源插座之前,确保正确组装产品。
- ・如果电源线、插头或其他部件受损,请勿再使用本 产品。
- ·如果电源线损坏,为避免危险,必须由飞利浦或其 授权的服务中心,或类似的专职人员进行更换。
- ・请勿自行更换产品部件。
- ·儿童不得使用本产品。将产品及其电源线放在儿童 接触不到的地方。
- ·本产品不打算由肢体不健全、感觉或精神上有障碍或缺乏相关经验和知识的人使用,除非有负责他们安全的人对他们使用本产品进行监督或指导。

▲ 警告

- ・应照看好儿童,确保他们不玩耍该产品。
- ・为防止发生意外,如果产品因任何原因发生损坏,请 勿再使用。

⚠ 注意

- ·首次使用产品之前,拆卸并彻底清洗附件(请参阅"首次使用前的拆卸和清洁"一章。)
- ・本产品仅限于家用。
- ·切勿使用由其他制造商生产或未经飞利浦特别推荐 的任何附件或部件。如果使用此类附件或部件,您 的保修将失效。
- ・请勿在不稳固或不平坦的表面上使用本产品。
- ·加工完成之前,请勿拔掉电源线。如果必须停止加工, 请先拔掉电源线再执行其他操作。
- ·为更好地延长使用寿命,我们建议产品的连续工作时间不要超过 45 分钟。15 分钟后可重新使用产品。
- ·如果要连续使用产品,请在每次使用后用随附的清洁工具清洁塑形模块。为便于清洁,请勿将塑形模块直接浸入水中。
- ・请勿强行弯折、猛拉、扭曲或捆扎电源线,也不要 将其置于重物下。
- ・请勿将金属物或易燃物放入搅拌容器中。
- ·不用时要拔下产品的插头。
- ・请勿在桌布或布帘等易燃物附近使用产品。
- ・发现冒烟后请立即拔出电源插头。
- ・拔出电源线时不要拉扯线缆,而要抓住插头部分。
- ・请保持电源插头洁净。
- ・请勿将重物放在产品上。

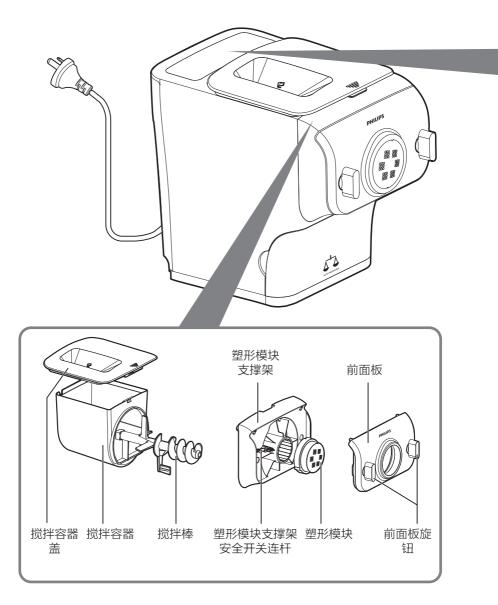
▲ 警告

- ・本产品旨在作为厨房用具使用。请勿将产品用于任何其他用途。
- ・请勿在使用期间移动本产品。
- ・产品处于无人看管时、拆装或清洁之前,请拔掉电 源线。
- ·使用后,将产品置于干燥和通风良好的地方。

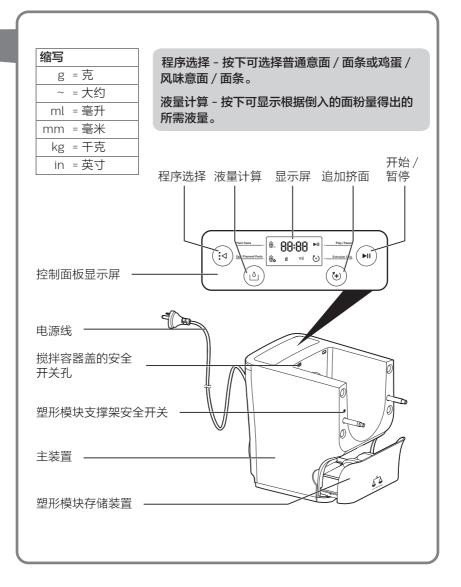
电磁场 (EMF)

本飞利浦产品符合所有有关暴露于电磁场的适用标准和法规。

概览



40 简体中文



首次使用前的拆 卸和清洁

重要信息

- 第一次使用产品前,请拆下并安全弃置任何包装材料和/或促销标签。
- ・取出所有部件和附件,清洗并彻底干燥所有部件和附件(请参阅"清洁"一章)。
- ・请勿用水冲洗或浸泡主装置。
- ·请勿使用钢丝绒或类似的清洁工具,以免刮花意面 / 面条机的塑料表面和影响使用寿命。
- ·产品的塑形模块及所有可拆卸部件均可用洗碗机清洗。用洗碗机清洗时,确保将温度设置为 60°C (140°F) 以下。
- ・本产品仅限于家用。
- 1 从产品上卸下搅拌容器盖。



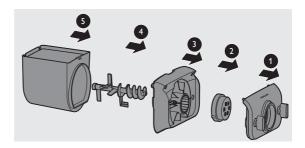
2 拧松前面板控制钮。

注意:

• 前面板很重。取下时要加倍小心。

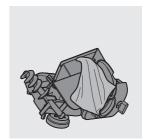


3 依次卸下前面板、塑形模块、塑形模块支架、搅拌棒和搅拌容器。



4 清洁所有可拆卸部件,然后擦干。



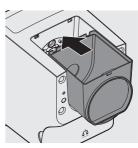


组装

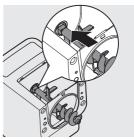
按照以下组装步骤安装意面/面条机。

重要信息

- · 组装时确保拧紧前面板旋钮。
- ・组装时确保产品不要通电。
- 1 将搅拌容器推入产品。



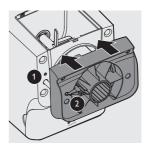
2 将搅拌棒对准主装置中的孔。将搅拌棒一直插入主装置。



- 3 将塑形模块支撑架安装到产品上。
 - ●塑形模块支撑架安全开关
 - 2 塑形模块支撑架安全开关连杆

注意:

• 检查安全开关 ① 和安全开关连杆 ② 是否 按右图所示设置完毕。

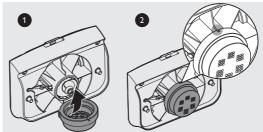


44 简体中文

4 将塑形模块放到塑形模块支撑架上 **①**,确保将其牢固固定到塑形模块支撑架上 **②**。

注意:

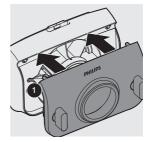
• 确保正确安装塑形模块 和塑形模块支撑架的内 腔。



5 将前面板安装到主装置上。 ●塑形模块支撑架安全开关连杆

注意:

- 使用产品之前,确保牢固固定前面板。
- 前面板很重。组装时要加倍小心。



6 拧紧前面板控制钮。

注意:

• 如果前面板或塑形模块组装不正确,安全开关会阻止产品工作。



7 盖好搅拌容器盖。

注意:

• 如果搅拌容器盖安装不正确,安全开关会阻止产品工作。



使用意面 / 面条机

重要信息

- · 将产品置于平坦的表面上并防止桌子晃动或振动。
- · 产品通电之前,确保所有部件均已装好。
- 产品称量面粉时,请勿对其晃动或移动。
- ·产品称量面粉时,请勿将手或任何其他物体放在意面/面条机上。
- · 产品称量面粉时,请勿移动或触碰电源线。
- · 请勿将不足 200 克重或超过 500 克重(两杯)的面粉放入搅拌容器。
- ・待显示屏上确认面粉重量后再按液量计算按钮 □ □
- · 产品开始和面后,通过水槽缓慢倒入液体。
- · 如果要弃置已称量的面粉,然后再加工下一批面粉,请清空搅拌容器并拔下电源插头,然后再次插入,重启产品。
- ·请勿将 60°C / 140°F 或以上温度的原料放入意面 / 面条机,也不要将意面 / 面条机放在高温 (60°C / 140°F) 环境中,例如高温消毒。这样会使产品变形。
- · 在盖好搅拌容器盖之前,请勿向搅拌容器注水。请勿将任何液体倒入安全 开关孔。

准备原料

- 1 将电源插头插入 230 伏交流插座。意面 / 面条机会响一声,所有指示灯会闪烁一次。
 注意:
 - 产品通电之前,确保所有部件均已装好。



2 等待屏幕显示 000.



3 取下搅拌容器盖。



4 等待屏幕再次显示 000。



- **5** 用面粉杯量取面粉。一满杯相当于 1-2 人份... **注意:**
 - 一满杯面粉重约 250 克 (1-2 人份)。



6 将面粉倒入搅拌容器。如果要制作 3-4 人份, 请再添加一杯面粉,因为总共需要 2 杯(约 500 克)面粉。

注意:

 请勿将不足 200 克重或超过 500 克重的面粉 放入搅拌容器。在搅拌容器中放入过少或过多 面粉,产品都不会运行。



 (\bullet)

(4)

7 产品会自动称量面粉并显示重量(以克为单位)。

注意:

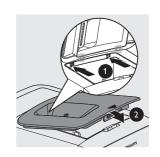
- 产品称量面粉时,请勿对其晃动或移动。
- 产品称量面粉时,请勿将手或任何其他物体放在意面/面条机上。
- 产品称量面粉时, 请勿移动或触碰电源线。
- 某些食谱(例如曲奇饼、无麦麸意面)会要求跳过称量环节。在此情况下,按开始/暂停按

钮▶Ⅱ3秒钟, 意面/面条机将直接开始和面程序以及之后的挤面程序。

8 盖好搅拌容器盖。

注意:

- 先将两根挂钩插入产品❶,然后朝主装置按下 盖子 ②。
- 如果搅拌容器盖未盖好,产品不会开始工作。 在意面/面条制作期间,如果搅拌容器盖出现 松动,产品会自动停止工作。



9 按程序选择按钮 □ 可选择要制作的意面 / 面条种类。



程序	提示	相应的食谱
普通意面/面条	在仅用面粉和水制作意面/面条时,请选择"Plain Pasta"(普通意面)程序。	小麦意面 / 面条 硬粒小麦意面 / 面条 拉面 乌冬面 咖喱意面 / 面条
鸡蛋/风味意面/面条	在用面粉和其他原料(鸡蛋或蔬菜汁)制作意面 / 面条时,请选择"Egg/Flavored Pasta"(鸡蛋 / 风味意面)程序 设 。制作饺子皮或荞麦面条时同样选择该程序。	小麦意面/面条 硬粒小麦意面/面条 饺子皮 全麦意面/面条 斯佩耳特小麦意面/面条 胡萝卜意面/面条 都茄意面/面条 器茄意面/面条 荞麦面 甜菜意面/面条 菠菜干层面/饺石条 墨鱼汁意大利面 香草意面/面条

10 等到面粉重量确认后,按液量计算按钮 💪, 屏幕上会显示所需的水量或水蛋混合物量。

注意:

仅当显示屏上确认面粉重量后才能按液量计算按钮 (△)。



11 用随附的水杯量取适量的水蛋混合物或蔬菜混合物。

注意:

• 确保在平坦表面上以齐眼高度量取液体容量。





- 在制作鸡蛋混合物时,将鸡蛋打碎,倒入水杯中。加入所需水量,然后将水和鸡蛋搅拌混合。
- 根据喜好,可将1个鸡蛋换成2个鸡蛋。
- 在制作蔬菜混合物时,将鸡蛋打碎,倒入水杯中。加入所需蔬菜汁量,然后将蔬菜汁和鸡蛋搅拌混合。

启动意面 / 面条制作程序

重要信息

- · 在和面完成前,请勿选择追加挤面程序。否则,这会损坏意面 / 面条机,缩 短其使用寿命。
- 加工完成之前,请勿拔掉电源线。如需停止加工,请先按开始/暂停按钮▶Ⅱ停止工作过程,然后从插座上拔下电源线,之后再执行其他操作。
- · 为更好地延长使用寿命,产品的连续工作时间应不得超过 45 分钟。停机 15 分钟后方可重新开始使用产品。
- ·如果要连续使用产品,请在每次制作意面 / 面条后,用随附的清洁工具清洁塑形模块。为便于清洗,请不要将塑形模块直接浸入水中。
- 按下开始/暂停按钮►II开始加工,加工时间开始倒计时。



2 和面开始后,沿着盖中的整个槽沟缓慢倒入 水或水蛋混合物。

注意:

和面过程中,注水后就不要再加入其他原料。
 否则,会影响最终意面/面条质地。



3 意面/面条机完成和面后,会发出几声蜂鸣音,几秒钟后将开始挤出意面/面条。将容器放在出口正下方。用扁平清洁工具将意面/面条切成所需的长度。

注意:

- 如果液体和面粉的比例不正确,挤出不会成功。 这种情况下,请重新准备原料。
- 向下移动清洁工具可切削意面 / 面条。
- 挤出过程完成后,产品会发出几声蜂鸣音。加工 500 克面粉时,整个工作过程(包括和面和挤压成形)需要 15 分钟。
- **4** 意面 / 面条制作完成后,如果发现搅拌容器中有一些剩面,您可以先按追加 挤面按钮 **(+)**,然后按开始 / 暂停按钮 **▶II** 进行追加挤面。

注意:

- 追加挤面程序倒计时器的时间为 3 分钟。
- 意面 / 面条表面可能会有一些意面 / 面条细丝。这是正常的。
- 意面 / 面条的烹饪时间不固定,具体应取决于个人偏好、意面 / 面条形状以及份量。
- 5 如果要在第一批意面 / 面条制作完成后立即制作下一批,则按程序选择按钮 ❖4,等到屏幕上显示 0 00。然后从第 47 页的步骤 3 开始(取下搅拌容器 盖),其余所有步骤与第一批相同。

注意:

• 通电之前,确保所有部件(包括搅拌容器盖)均已装好。

意面/面条种类参考表

本表供您在选择正确程序制作各种意面/面条时参考。调配手册中提供了各种食谱。

程序	提示	相应的食谱
普通 意面 / 面 条 争 。	在仅用面粉和水制作意面/面条时,请选择"Plain Pasta"(普通意面)程序。	小麦意面/面条 硬粒小麦意面/面条 拉面 乌冬面 咖喱意面/面条
鸡蛋 / 风 味意面 / 面条	在用面粉和其他原料(鸡蛋或蔬菜汁)制作意面/面条时,请选择"Egg/Flavored Pasta"(鸡蛋/风味意面)程序。。制作饺子皮或荞麦面条时同样选择该程序。	小麦意面/面条 硬粒小麦意面/面条 饺子皮 全麦面/面条 斯佩耳特小麦意面/面条 胡萝卜意面/面条 番茄意面/面条 荞麦面 甜菜高面/面条 荞麦面 甜菜干层面/饺子/馄饨 茴香胡椒意面/面条 墨鱼汁意大利面 香草意面/面条

重要信息

· 调配手册中提供的意面 / 面条配方均已经过测试,可以成功制作。如果您试验或使用其他意面 / 面条配方,那么面粉和水 / 蛋比例需要调整到意面 / 面条机随附的面粉和水杯比例。若不相应调整新配方,意面 / 面条机将不会成功运转。

注意:

- 为确保意面 / 面条的品质,请按照推荐的比例添加液体。
- 各地区所用的原料可能会影响面 / 水比例。
- 制作鸡蛋意面 / 面条或蔬菜汁意面 / 面条时,请遵循以下步骤:
 - 准备好产品推荐容量的鸡蛋与液体。
 - 将混合液体搅拌均匀,然后沿着盖中的槽沟倒入搅拌容器。
- 请参阅随附的调配手册, 获取更多美味的意面 / 面条制作方法。

清洁

重要信息

- · 清洁或拆卸本产品之前,请断开电源并拔出电源线。
- ・请勿将主装置浸入水中。
- ・请勿使用钢丝绒、碱性洗洁剂或磨蚀性清洁剂(例如汽油、酒精和丙醇) 清洁产品。
- · 每次使用后都要清洁产品,否则产品可能无法正常运行。
- ・清洁产品时要加倍小心,以免被任何锋利边缘割伤。
- · 产品的塑形模块及所有可拆卸部件均可用洗碗机清洗。用洗碗机清洗时,确 保将温度设置为 60°C (140°F) 以下。
- 1 从电源插座上拔下插头。



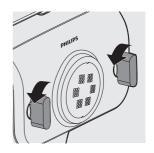
2 从产品上卸下搅拌容器盖。



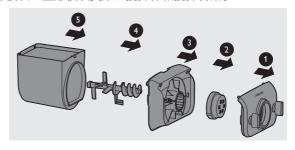
3 拧松前面板控制钮。

注意:

• 前面板很重。取下时要加倍小心。



4 依次卸下前面板、塑形模块、塑形模块支架、搅拌棒和搅拌容器。

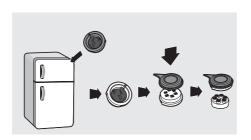


- 5 使用干布清洁放置搅拌棒的孔 **①** 中残留的面。
- **6** 使用随附的清洁工具清洁塑形模块,清除残留的面。之后可以用水进行清洗。

提示:

对于意大利面/细面、天使面/龙须面和意大利细面/板面塑形模块,请将塑形模块放入冷冻室2小时。然后,使用对应的清洁工具捅出孔中的面。







54 简体中文

7 清洁所有可拆卸部件。



8 使用干布清洁主装置、控制面板以及意面 / 面条机的外表面。



9 使用后,将意面/面条机存放在干燥、通风 良好的地方。

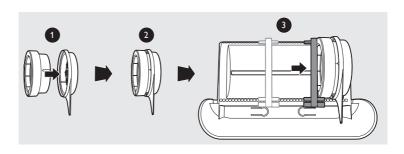
注意:

• 清洁后,确保将所有部件和塑形模块完全晾干后再进行存储。重新组装意 面 / 面条机以备下次使用。

存储塑形模块和清洁工具

1 将塑形模块 ● 和清洁工具 ❷ 插在一起。将 ● 和 ❷ 放入存储抽屉中。移动 滑动条 3 固定塑形模块和清洁工具。

确保将清洁工具和塑形模块晾干后再装入存储抽屉。



故障排除

本章归纳了您在使用产品时最常遇到的问题。如果根据以下信息无法解决问题,请访问 www.philips.com/support 或参阅第 31 页查找客服号码,以便呼叫求助。

指示灯未亮起。

· 电源插头未插好。

检查电源插头是否插好,插座是否可以正常使用。

按下开始/暂停按钮 → 后,产品发出声音但不工作。

· 搅拌容器未装好。

塑形模块或前面板未装好。

确保按照用户手册正确组装所有部件。

加工过程中触发了安全开关,产品突然停止运行或重启。

· 前面板旋钮出现松动。

确保牢固组装前面板。

· 意面 / 面条机中装入的原料过多。

每次可用最大面粉量为 500 克。如果加入了 500 克以上的面粉,请减少面粉量再制作下一批面条。

加工过程中,产品停机。没有警报声或闪烁。

· 意面 / 面条机因长时间连续工作而过热。

断开电源,让意面/面条机冷却。为更好地延长使用寿命,产品的连续工作时间应不得超过 45分钟。产品停机 15 分钟后方可重新开始使用。

产品称量面粉时,屏幕上所示重量会随时变化。

· 您触碰到了产品或电源线。

产品称量面粉时,请勿触碰产品或电源线。

产品在加工过程中停机,显示屏上显示 EEEE,然后指示灯快速闪烁并伴有 警报声。

· 搅拌棒可能被一些异物阻塞。

面团可能太干。

选择了错误的程序。

断开电源,清洁意面/面条机,再次按照用户手册中的说明重新开始制作意面/面条。

搅拌容器中剩面过多。

- · 面粉在使用前已受潮或面团太湿。
 - 存储时使面粉保持干燥。按照用户手册中的说明重新开始制作意面 / 面条。
- · 使用之前未正确清洁搅拌容器、搅拌棒、塑形模块。 使用之前,确保所有部件洁净。
- · 搅拌棒或搅拌容器仍然是湿的。

使用之前,确保所有部件完全干燥。

· 未按正确的顺序加水。

面粉种类不正确。

按照用户手册中的说明制作意面 / 面条。

产品有少量漏水。

· 程序开始之前已经加水。

按照用户手册说明, 在程序开始后再加水。

搅拌棒空转,挤不出意面/面条。

· 面 / 水比例不正确。

从电源插座上拔出插头,弃置面团。清洁意面/面条机,重新正确称量原料,再次按照用户手 册中的说明重新开始制作意面 / 面条。

使用液量计算功能,无法成功制作意面/面条。

· 显示屏上指示的所需液量不适用于某些食谱(例如曲奇饼、无麦麸意面)。 这些食谱要求跳过液量计算环节。在此情况下,按开始/暂停按钮3秒钟,意面/面条机将直 接开始和面程序以及之后的挤面程序。

将面粉倒入搅拌容器并盖上盖后,显示屏所示重量会略有变化。

· 产品通电后,在称量系统仍在校准时取下了搅拌容器盖。 严格按照第 47 页上的步骤 2、3 和 4 进行操作

和面过程未开始,屏幕上显示 E1。

· 搅拌容器中的面粉重量超过 500 克。 确保不要将超过 500 克重的面粉放入搅拌容器。

和面过程未开始,屏幕上显示 E2。

搅拌容器中的面粉重量不足200克。
 确保不要将不足200克重的面粉放入搅拌容器。

屏幕上显示 E3。

· 称量系统已重置。

使用产品时,确保将其置于水平、稳固的表面上。如果问题仍然存在,请参阅第 31 页查找客服号码,以便呼叫求助。

屏幕上显示 E4。

· 产品中的软件无法运行。

请参阅第31页查找客服号码,以便呼叫求助。

屏幕上显示 E5。

· 总重量超过称量系统的上限(约 999 克)。

拔掉产品插头,移除产品上的物体,清空搅拌容器,然后从"准备原料"一章(第 46 页)中的步骤 1 重新开始。

屏幕上显示 EEEE。

· 电路中的电流过大。

先从电源插座中拔出插头,然后重新插入插头以重置产品。

产品信息

型号	HR2358/06
电机功率	200 瓦
电压	交流 220 - 240 伏(50 赫兹)
尺寸(长x宽x高)	343 毫米 x 215 毫米 x 315 毫米 / 13.5 英寸 x 8.5 英寸 x 12.4 英寸
净重	6.9 千克

• 有关额定电压和频率信息,请参阅产品上的铭牌。产品信息如有更改,恕不另行通知。

回收

弃置产品时,请不要将它与一般生活垃圾一同丢弃,应将其交给官方指定的回收 中心。这样做有利于环保。



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