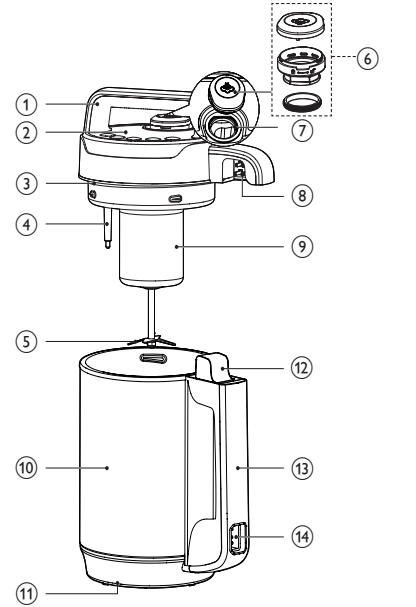




## 1 Overview



① Handle of the top unit
② Control Panel <ul style="list-style-type: none"><li>• 乾/濕豆漿 (Soymilk)</li><li>• 五穀豆漿 (Five Grains Soymilk)</li><li>• 營養米糊 (Rice Paste)</li><li>• 蔬果冷飲 (Fruit/Veggie Drink)</li><li>• 蔬菜濃湯 (Pureed Soup)</li></ul>
③ Top unit seal (removable)
④ Overflow sensor - Monitor soymilk and prevent overflowing
⑤ Blade
⑥ Steam <ul style="list-style-type: none"><li>• Steam vent upper cap</li></ul> vent cap <ul style="list-style-type: none"><li>• Steam vent lower cap</li></ul> (Removable) • Steam vent seal
⑦ Steam vent
⑧ Upper plug
⑨ Lower part of the top unit
⑩ Pot unit
⑪ Base
⑫ Upper plug connector
⑬ Pot handle
⑭ Power cord connector

## 2 Important safety instructions

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

### Before processing:

- Before you connect the appliance to the power, make sure that the voltage indicated on the appliance corresponds to the local power voltage.
- This appliance can only be used with a grounded plug. Make sure that the plug is firmly inserted into the power outlet.
- Make sure that your hands are dry before you insert the plug into the power outlet.
- Never connect this appliance to a timer switch, to avoid a hazardous situation.
- Before you insert the plug into the power outlet, make sure that the appliance is assembled correctly.
- Make sure that you clean the appliance before use (see the "Cleaning before first use" section).
- Do not use this appliance to heat up soymilk or other liquid foods.
- Never use the appliance for dry heating.
- Never add contents (including water) above **MAX** (the maximum level indication) or below **MIN** (the minimum level indication).
- 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 yourself.
- 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 instructions concerning use of the appliance by a person responsible for their safety.
- For their safety, do not allow children to play with the appliance. Keep the appliance and its power cord out of the reach of children.
- Make sure that the water you add into the soymilk maker is warm in ambient temperature.
- This appliance is intended for household use only.

### During processing:

- Do not use this appliance on an unstable or uneven surface.

- Keep the appliance and its power cord out of the reach of children.
- Do not touch the steam vent and the metal parts of the appliance to avoid burns or scalding.
- Do not disconnect the power cord or remove the top unit before processing is complete.
- If you have to stop processing, disconnect the power cord before you perform other operations.
- If there is a power outage no less than 3 minutes after processing, do not immediately restart the soymilk maker. Empty the contents, and then put in new ingredients before restarting. Otherwise, the contents will stick to the pot or overflow, or the appliance will set off a long alarm.

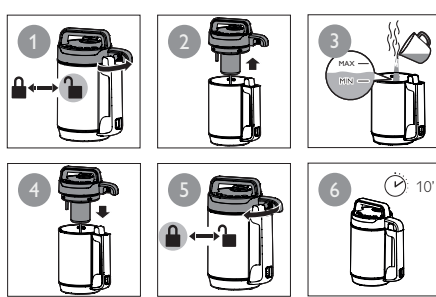
### After processing:

- Disconnect the power before you continue other operations.
- To prevent steam scalding, keep a certain distance from the soymilk maker before you turn and lift the top unit.
- Be careful of the blade on the top unit, do not cut yourself or others with it.
- Before cleaning or disassembling the appliance, disconnect the power cord from the power outlet.
- To prevent a short circuit or an electric shock, do not use water to rinse the outside of the pot unit or top unit (including the top unit handle, control panel, upper plug upper plug connector, and the power cord connector) and keep them away from drip or splash.
- To prevent a short circuit or an electric shock, do not immerse the base of the pot unit in water as there is a heat vent at the bottom, otherwise water will drip into the electronic components through the heat vent.
- Use a microwave oven to heat up cold soymilk.
- Do not use this appliance to heat it, as the contents will stick to the inner side of the pot.
- Some foods may discolor the overflow sensor. This is perfectly normal.
- Store the power cord in cool and dry place. To prevent electric shock, do not use the power cord to connect other appliances.

### Electromagnetic Fields (EMF)

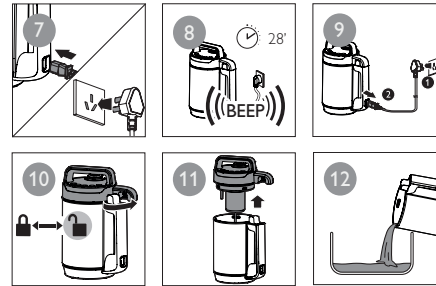
This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

## 3 Cleaning before first use



### Method 1

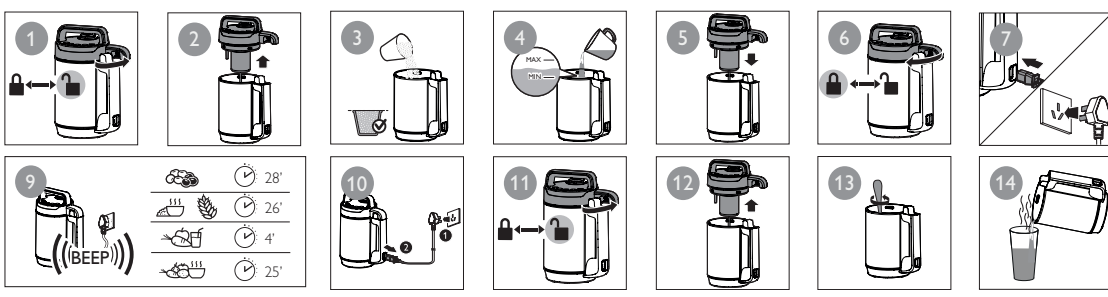
- 1 Pour boiling water into the pot, put the top unit into it, then soak for 10 minutes. (Figure 1-6)
- 2 Clean the appliance (see the "Cleaning" section).



### Method 2

- 1 Follow the soymilk making instructions.
- 2 Pour the soymilk away when it is done (Figure 7-12), and then clean the appliance (see the "Cleaning" section).

## 4 Use the appliance



### Warning

- If you wish to cancel a function after selected, do not turn and lift the top unit to prevent the facial scalding. You can unplug the power cord, re-plug it, and then selected another function. If the appliance has processed more than 3 minutes, make sure to empty and replace the ingredients and water before restarting the new function.

### Tip

- Within 3 seconds after you selected the current function, you can re-select a new function by pressing a new functional button directly.

- Measure ingredients as instructed. You can adjust the quantity to fit your personal taste. Do not adjust the quantity sharply.
- For 2-4 servings.

- 1 Clean the supplied measuring cup and stand by.
  - To extend the lifetime of the blade, soak the soybeans (8-9 hours in Fall and Spring, 6-7 hours in Summer, 9-10 hours in Winter), and wash it thoroughly before processing.
- 2 Put the soybeans evenly at the bottom of the pot. (Figure 3)
- 3 Pour water into the pot. Make sure that the water level is between **MAX** (the maximum level indication) and **MIN** (the minimum level indication). (Figure 4)
- 4 Put the top unit into the pot, and turn to tightly close the top unit. Make sure that the upper plug is correctly inserted into the connector. (Figure 5-6)

### Note

- All functions, except Fruit/Veggie Drink, are in keep warm mode for an hour after they are complete. The indicator for the functional button lights up in keep warm mode.
- For Five Grains Soymilk, Rice Paste and Pureed Soup, the appliance constantly stirs the ingredients in keep warm mode, and the process has been completed. You can unplug the appliance at any time and the ingredients are ready to serve.

## 5 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, contact the Philips Consumer Care Center in your country.

Problem	Possible cause	Solution
The indicators do not light up.	The upper plug is not connected correctly. There is water in the top unit or the indicators are broken.	Make sure the top unit is put into the pot correctly. Contact the Philips Consumer Care Center.
The indicators light up but the appliance does not work.	The appliance is broken.	Contact the Philips Consumer Care Center.
Processing will not stop.	The appliance is broken.	Contact the Philips Consumer Care Center.
The buttons do not respond nor work.	The voltage is too low. Too many beans are added.	Use a household power regulator. Put in proper amount of soybeans and other ingredients as instructed in the "Use the appliance" section.
The beans or rice do not ground well.	Insufficient water is added. Continuous usage of the appliance. The machine is broken.	Make sure the water level is between <b>MAX</b> (the maximum level indication) and <b>MIN</b> (the minimum level indication). Wait about 20 minutes or above before next use. Contact the Philips Consumer Care Center.
The appliance overflows, or it sounds while all the indicators flash.	Select a wrong function. Add in too much ingredients. The amount of added water is less than the <b>MIN</b> (the minimum level indication), or is more than the <b>MAX</b> (the maximum level indication). The machine is broken.	Select a correct function. Put in proper amount of soybeans and other ingredients as instructed in the "Use the appliance" section. Make sure the water level is between <b>MAX</b> (the maximum level indication) and <b>MIN</b> (the minimum level indication). Contact the Philips Consumer Care Center.
The processing time for soymilk is longer than instructed. Other functions work normal.	The overflow sensor is not cleaned. Water temperature is too high. The steam vent is blocked. Re-heat soymilk or other liquid foods. The voltage is too high. Incorrect assemble the top unit seal. The voltage is too low.	Clean the overflow sensor. Add warm water in ambient temperature. Clean the steam vent. Use the appliance correctly. Use a household power regulator. Correctly assemble the top unit seal. Use a household power regulator.
The water temperature is too low.	The water temperature is too low.	Add warm water in ambient temperature.
Food is burnt.	Select a wrong function. The inner side of the pot is not cleaned. Insufficient water is added. Add in too much ingredients.	Select a correct function. Clean the inner side of the pot. Make sure the water level is between <b>MAX</b> (the maximum level indication) and <b>MIN</b> (the minimum level indication). Put in proper amount of soybeans and other ingredients as instructed in the "Use the appliance" section.
The soymilk is not fully boiled.	Add in too much water or ingredients. The appliance is broken. The sea level of your region is too high.	Put in proper amount of soybeans and other ingredients as instructed in the "Use the appliance" section. Contact the Philips Consumer Care Center. This appliance can only be used in regions no more than 2000m above sea level.

## 6 Recipes

For more recipes you can visit Philips MyKitchen website [www.philips.com/kitchen](http://www.philips.com/kitchen).

### Soymilk

Recipe	Ingredients	Cooking method
Soymilk	70g of soybeans (a full cup)	Wash and soak the soybeans thoroughly. Place them into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 乾/濕豆漿 (Soymilk). Once done, the appliance will sound. Pour the red beans and millet milk to the glass. Finally, mix well to taste.
Black bean milk	80g of black beans (a full cup)	
Mung bean milk	85g of mung beans (a full cup)	

### Five grains soymilk

Recipe	Ingredients	Cooking method
Classic five grains soymilk	• 15g of soybeans (around 1/5 cup); 20g of rice (around 1/5 cup); 20g of millet (around 1/5 cup); 10g of oats (around 1/5 cup); 10g of wheat	Wash and soak the soybeans. Wash the rice, millet, wheat, and oats. Place them all into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 五穀豆漿 (Five Grains Soymilk). Once done, the appliance will sound. Pour the red beans and millet milk to the glass. Finally, mix well to taste.
Red bean and millet milk	• 50g of red beans (around 1/2 cup); 35g of millet (around 2/5 cup); some sugar	Wash the red beans and millet. Place them all into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 五穀豆漿 (Five Grains Soymilk). Once done, the appliance will sound. Pour the red beans and millet milk to the glass. Finally, mix well to taste.
Rice and soybean milk	• 30g of soybeans (around 1/2 cup); 50g of rice (1/2); some sugar	Wash and soak the soybeans. Wash the rice. Place them all into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 五穀豆漿 (Five Grains Soymilk). Once done, the appliance will sound. Pour the rice and soybean milk to the glass. Finally, mix well to taste.
Pumpkin soybean milk	• 35g of soybeans (around 1/2 cup); 35g of pumpkin (around 1/2 cup)	Wash and soak the soybeans. Wash and remove the skin of the pumpkin. Cut them in 1cm cubes. Place them all into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 五穀豆漿 (Five Grains Soymilk). Once done, the appliance will sound. Pour the pumpkin and soybean milk to the glass. Finally, mix well to taste.
Sweet potato and soybean milk	• 40g of sweet potato (around 1/2 cup); 35g of soybeans (around 1/2 cup)	Wash and soak the soybeans. Wash and remove the skin of the sweet potato. Cut them in 1cm cubes. Place them all into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 五穀豆漿 (Five Grains Soymilk). Once done, the appliance will sound. Pour the sweet potato and soybean milk to the glass. Finally, mix well to taste.
Mung bean and job's tears paste	• 35g of job's tears (around 2/5 cup); 35g of mung beans (around 2/5 cup); 20g of rice (around 1/5 cup); 10g of oats (around 1/5 cup); some sugar	Soak the mung beans after washing. Wash rice, job's tears, and oats. Then, place them all into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 五穀豆漿 (Five Grains Soymilk). Once done, the appliance will sound. Pour the mung bean and job's tears paste to the glass. Finally, add some sugar and mix well to taste.

### Rice paste

Recipe	Ingredients	Cooking method
Complete nutritious rice paste	• 35g of rice (around 1/2 cup); 15g of millet (around 1/5 cup); 10g of black sesame seeds; 10 peanuts (with shells removed); 5 walnut flesh; 5 chinese dates (with stones removed)	Wash rice, millet, and peanuts. Crush the walnut flesh and break the chinese dates into small pieces. Place them all into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 營養米糊 (Rice Paste). Once done, the appliance will sound. Pour the complete nutritious rice paste to the glass. Finally, add some crystal sugar to taste.
Job's tears and lily rice paste	• 35g of job's tears (around 2/5 cup); 35g of rice (around 2/5 cup); 20g of fresh lily bulbs; some crystal sugar	Wash the job's tears and rice. Wash and tear fresh lily bulb into small pieces. Put them into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 營養米糊 (Rice Paste). Once done, the appliance will sound. Pour the job's tears and lily rice paste to the glass. Finally, add some crystal sugar and mix well to taste.
Chinese yam and chinese date rice paste	• 50g of rice (around 1/2 cup); 50g of chinese yam; 5-10 chinese dates (with stones removed); some crystal sugar	Wash the chinese dates and rice. Break the chinese dates into pieces. Remove the skin of the chinese yam. Cut them into 1cm cubes. Put them into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 營養米糊 (Rice Paste). Once done, the appliance will sound. Pour the chinese yam and chinese date rice paste to the glass. Finally, add some crystal sugar to taste.
Sweet potato and pumpkin rice paste	• 30g of sweet potato (around 1/2 cup); 20g of pumpkin (around 1/3 cup); 35g of rice (around 1/3 cup); 35g of millet (around 1/3 cup)	Wash millet and rice. Remove the skin of sweet potato and pumpkin. Cut them into 1cm cubes. Put them into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 營養米糊 (Rice Paste). Once done, the appliance will sound. Pour the sweet potato and pumpkin rice paste to the glass. Finally, add some crystal sugar to taste.
Almond paste	• 70g of almonds; 30g of rice; some milk and sugar	Brown the almonds and make sure they are around 1cm in size. Put them into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 營養米糊 (Rice Paste). Once done, the appliance will sound. Pour almond paste to the bowl. Finally, add some milk and sugar to taste.
Cashew paste	• 130g of cashews; some milk and sugar	Brown the cashews and make sure they are around 1cm in size. Put them into the pot. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 營養米糊 (Rice Paste). Once done, the appliance will sound. Pour cashew paste to the bowl. Finally, add some milk and sugar to taste.
Sesame paste	• 120g of black sesame seeds; 30g of white sesame seeds; 35g of rice; some milk and sugar	Brown the black sesame seeds and the white sesame seeds. Wash rice. Put both the black and white sesame seeds into the pot first, then put the clean rice. Add water up to the middle of <b>MAX</b> and <b>MIN</b> . After connecting to the power, press 營養米糊 (Rice Paste). Once done, the appliance will sound. Pour sesame paste to the bowl. Finally, add some milk and sugar to taste.

### Fruit/veggie drink

Recipe	Ingredients	Cooking method
Banana milkshake	• 400g of banana; 300ml of milk	Remove the skin of the bananas and cut them into 1cm cubes. Place them evenly in the pot. Then, add the water up to the middle of <b>MAX</b> and <b>MIN</b> . Connect to power, and select 蔬果冷飲 (Fruit/Veggie Drink) function. Once the processing is complete, the appliance sounds. Pour the milkshake out and ready to serve.
Cucumber juice	• One cucumber (around 200g)	Cut the cucumber into 1cm cubes, and place evenly in the pot. Then add water till <b>MIN</b> (the minimum level indication). Connect to power, and select 蔬果冷飲 (Fruit/Veggie Drink) function. Once the processing is complete, the appliance sounds. Pour the juice out and ready to serve.

### Pureed soup

Recipe	Ingredients	Cooking method
Tremella, lotus seed, and chinese date puree	• Two pieces of tremella (around 10g); 35g of lotus seeds (around 1/2 cup); 30g of chinese dates (around 1/2 cup)	Wash tremella and soak thoroughly. Cut tremella and chinese dates into small pieces. Place them evenly in the pot. Then, add the water up to the middle of <b>MAX</b> and <b>MIN</b> . Connect to power, and select 蔬菜濃湯 (Pureed Soup) function. Once the processing is complete, the appliance sounds. Pour the soup out, add some sugar, and ready to serve.

## 7 Product information

Motor power: 140 W  
Heating power: 850 W  
Dimensions (L x W x H):

- Soymilk maker: 215 x 150 x 300 mm
- Packaging: 225 x 225 x 345 mm

Weight

- Net weight: 2.0 kg
- Gross weight: 2.6 kg

Capacity: 900~1100 ml (for 2-4 servings)

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

## 8 Guarantee and service

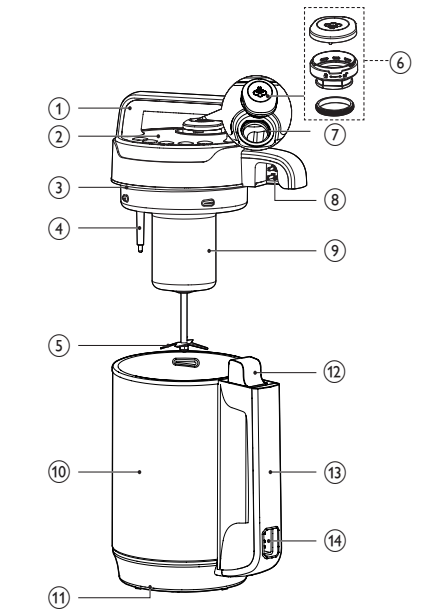
If you have a problem, need service, or need information, see [www.philips.com/support](http://www.philips.com/support) or contact the Philips Consumer Care Center in your country.

## 9 Recycling

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.



## 1 概覽



1	機頭把手
2	控制面板
3	乾 / 濕豆漿
4	五穀豆漿
5	營養米糊
6	功能按鈕 / 指示燈
7	機頭密封墊 (可拆式)
8	溫度感測器 - 監控豆漿狀態並防止溢流
9	刀片
10	蒸氣通氣孔上蓋
11	蒸氣通氣孔下蓋 (蒸氣通氣孔密封墊)
12	蒸氣通氣孔
13	頂部插桿
14	機頭
15	鍋身
16	機座
17	頂部插桿連接座
18	把手
19	電源線連接座

## 4 重要安全性指示

使用本產品前，請先仔細閱讀本使用手冊，並保留使用手冊以供日後參考。

### 開始調理前：

- 在您連接產品電源之前，請確認本地電壓與產品所標示的電源電壓相符。
- 本產品僅可搭配有接地的插頭使用。請確保插頭已穩固插到電源插座中。
- 請先確定您的雙手乾燥，再將插頭插入電源插座。
- 為了避免發生危險，本產品不可加裝定時開關。
- 將插頭插入電源插座之前，請先確認已正確組裝本產品。
- 使用前請務必先清潔本產品 (請參閱「第一次使用前的清潔」一節)。
- 請勿將本產品用於加熱豆漿或其他流質食物。
- 切勿以本產品乾烘食物。
- 加入的食材 (包含水在內) 不可超過 **MAX** (最高液位標示) 或低於 **MIN** (最低液位標示)。
- 如果電源線、插頭或其他部分損壞，請勿使用本產品。
- 如果電源線損壞，您必須將其交由 Philips、Philips 授權之服務中心，或是具備相同資格的技師進行更換，以免發生危險。
- 請勿自行更換本產品零件。
- 如果負責安全的人員沒有在旁監督或給予使用本產品的相關指示，則身體官能或心智能力退化者，或是經驗與知識缺乏者 (包括孩童在內) 將不適合使用本產品。
- 為安全起見，請勿讓孩童把玩本產品。請勿讓孩童直接接觸產品與電源線。
- 請確保您加入豆漿機的水在環境溫度下是溫水。
- 本產品僅供家用。

### 調理過程中：

- 請勿在不穩或不平的表面上使用本產品。

- 請勿讓孩童接觸產品與電源線。
- 請勿碰觸熱蒸氣孔或本產品的金屬部分，以免發生燒燙傷。
- 調理程序完畢之前，請勿拔除電源線或移除機頭。
- 如果您必須停止調理程序，請在執行其他操作之前，先將電源線拔除。
- 如果在調理程序開始後，發生至少 3 分鐘的斷電情形，請立即重新啟動豆漿機，在重新啟動前，請先將食材清出，然後放入新食材。否則食材會黏著於鍋內或溢出，或者本產品會發出長鳴警示聲。

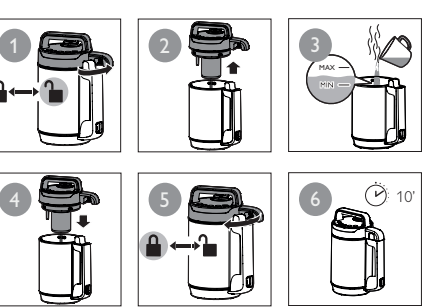
### 調理完成後：

- 請先切斷電源再繼續其他操作。
- 為了避免被蒸氣燙傷，請與豆漿機保持一定距離後再旋轉並掀開機頭。
- 小心處理機頭上的刀片，以防割傷自己或他人。
- 清潔或拆卸本產品之前，請先從電源插座上拔除電源線。
- 為免造成短路或觸電，請勿以水沖洗鍋子或機頭外部 (包含機頭把手、控制面板、頂部插桿、頂部插桿連接座與電源線連接座)，並避免水滴入或噴濺到這些部位。
- 嚴禁將鍋身的機座浸入水中 (底部留有散熱孔)，避免水經過散熱孔進入電路組件，造成短路、觸電等事故。
- 請使用微波爐加熱冷豆漿。請勿使用本產品加熱豆漿，否則食材會黏著於鍋子內側。
- 部分食物可能會導致溫度感測器變色，此為正常現象。
- 請將電源線儲放在陰涼乾燥的地方。為了避免觸電，請勿將本電源線用於連接其他裝置。

### 電磁波 (EMF)

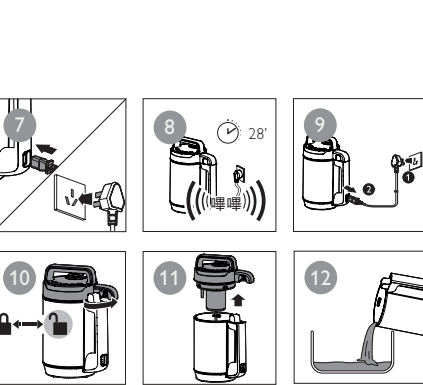
本 Philips 產品符合所有電磁波暴露的相關適用標準和法規。

## 2 第一次使用前的清潔



### 方法 1

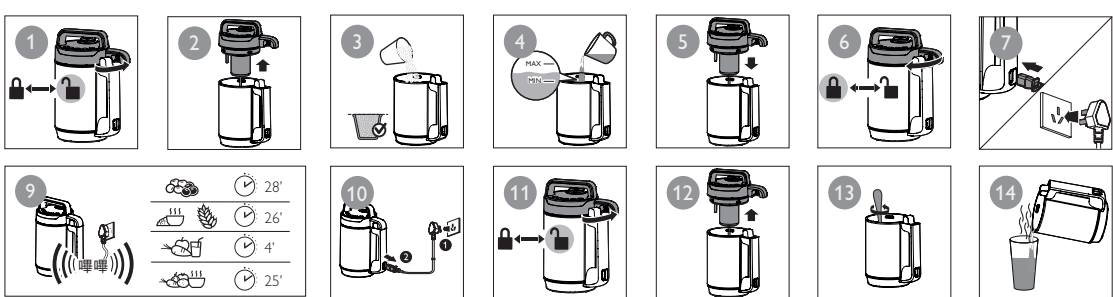
- 將沸水倒入鍋中，放入機頭，浸泡 10 分鐘 (圖 1-6)。
- 清潔產品 (請參閱「清潔」一節)。



### 方法 2

- 依照豆漿製作指示進行。
- 完成後，將豆漿倒掉不喝 (圖 7-12)，接著清潔產品 (請參閱「清潔」一節)。

## 3 使用產品



- 警告**
  - 若要取消已選擇的功能，請不要轉動及掀開機頭，以免臉部被燙傷。您可以拔除電源線後重新插回，然後再選擇其他的功能。若本產品已運作 3 分鐘以上，請務必先清空並更換食材與水，然後再重新啟動新功能。
- 秘訣**
  - 當您選擇某項功能之後，您可以在 3 秒以內直接按下另一個功能按鈕來選擇新功能。
- 指示燈開始循環閃爍，表示已接上電源。** (圖 8)
- 選擇您想要的功能。
- 您選擇的功能指示燈將會亮起，且產品會發出一聲聲響。(圖 8)
- 選擇功能 5 秒後，產品會發出一聲聲響並開始運轉。(圖 9)
- 如為乾 / 濕豆漿，您會在大約 28 分鐘以後聽到 6 聲嗶聲，調理程序即告完成。
- 如為營養米糊與五穀豆漿，您會在大約 26 分鐘以後聽到 6 聲嗶聲，調理程序即告完成。
- 如為蔬果冷飲，您會在大約 4 分鐘以後聽到 6 聲嗶聲，調理程序即告完成。
- 如為蔬菜濃湯，您會在大約 25 分鐘以後聽到 6 聲嗶聲，調理程序即告完成。

- 請依照說明測量食材。您可以視個人喜好調整份量，切勿大幅增減食材份量。
- 適合 2-4 人份

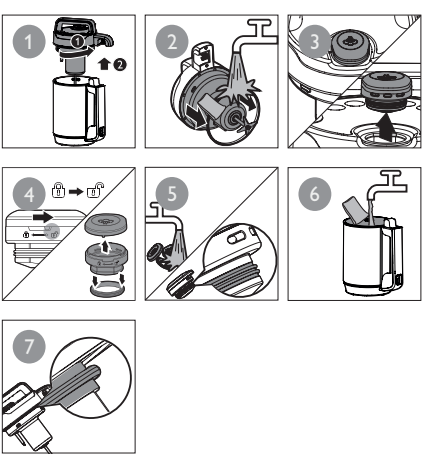
### 1 清潔隨附的量杯備用。

- 開始調理前，先浸泡黃豆 (春秋季需浸泡 8-9 個小時，夏季 6-7 個小時，冬季 9-10 個小時) 並徹底清洗乾淨，如此可以延長刀片的使用壽命。
- 將黃豆平鋪於內鍋底部。(圖 3)
- 將水倒入內鍋。請確定水位介於 **MAX** (最高液位標示) 與 **MIN** (最低液位標示) 之間。(圖 4)
- 將機頭放入內鍋，並轉至關閉機頭。請確保頂部插桿正確插入連接座中。(圖 5-6)
- 插上電源線並連接電源。(圖 7)

- 備註**
  - 清潔或拆卸本產品之前，請先切斷電源並拔除電源線。
  - 請勿將機頭浸泡在水中。
  - 為了避免被燙傷，在冷卻之前，請勿碰觸機頭、蒸氣通氣孔蓋或鍋子內側。
  - 清潔過程中，請小心處理刀片，以防割傷自己及他人。

- 旋轉並掀開機頭。(圖 1)
- 以清水沖洗機頭下部、溫度感測器、刀片和鍋子內側。使用清潔墊除去殘渣。(圖 2)

## 4 清潔



- 拆卸及清潔機頭密封墊。(圖 2)
- 拆卸蒸氣通氣孔上蓋及密封墊，並以水沖洗清潔。(圖 3-5)
- 使用清潔墊與水清潔鍋子內側。(圖 6)
- 使用乾布擦拭機頭把手、控制面板與電源線連接座。鍋子外部可以使用濕布擦拭。

- 秘訣**
  - 使用後請盡快清潔本產品。
  - 清潔後，請務必將機頭密封墊與蒸氣通氣孔密封墊各自且正確地裝回機頭與蒸氣通氣孔上。密封墊的尖側必須朝外。(圖 5 和 7)
  - 若蒸氣通氣孔蓋、蒸氣通氣孔密封墊或機頭密封墊受損或遺失，請聯絡您所在國家 / 地區的 Philips 客戶服務中心以購買新零件。

## ? 疑難排解

本單元概述您使用本產品時可能遇到的最常見問題。如果您無法利用以下資訊解決遇到的問題，請聯絡您所在國家/地區的 Philips 客戶服務中心。

問題	可能原因	解決方法
指示燈未亮起	頂部插桿未正確連接。 機頭有水，或是指示燈損壞。	請確定機頭已妥當放入鍋內。 請聯絡 Philips 客戶服務中心。
指示燈亮起，但產品沒有作用。	產品已損壞。	請聯絡 Philips 客戶服務中心。
產品持續進行調理，無法停止操作。	產品已損壞。	請聯絡 Philips 客戶服務中心。
按鈕無回應或無作用。	產品已損壞。	請聯絡 Philips 客戶服務中心。
豆子或生米研磨不足。	電壓過低。	使用家用功率調節器。
	加入太多豆子。	依「使用產品」一節的說明，放入適當份量的黃豆和其他食材。
	添加的水量不足。	請確定水位介於 <b>MAX</b> (最高液位標示) 與 <b>MIN</b> (最低液位標示) 之間。
	連續使用產品。	再次使用前，請先等待約 20 分鐘以上。
機器已損壞。	機器已損壞。	請聯絡 Philips 客戶服務中心。
	功能選擇錯誤。	請選擇正確的功能。
	加入過多食材。	依「使用產品」一節的說明，放入適當份量的黃豆和其他食材。
	加水量低於 <b>MIN</b> (最低液位標示) 或高於 <b>MAX</b> (最高液位標示)。	請確定水位介於 <b>MAX</b> (最高液位標示) 與 <b>MIN</b> (最低液位標示) 之間。
	機器已損壞。	請聯絡 Philips 客戶服務中心。
	未清潔溫度感測器。	請清潔溫度感測器。
	水溫過高。	請使用環境溫度下的溫水。
	蒸氣通氣孔阻塞。	請清潔蒸氣通氣孔。
產品發生溢出情形，或是所有指示燈都在閃爍且發出聲響。	重新加熱豆漿或其他流質食物。	請依照正確方式使用本產品。
	電壓過高。	使用家用功率調節器。
	機頭密封墊組裝不正確。	請正確組裝機頭密封墊。
調理豆漿的時間比手冊指示的時間還久，其他功能則運作正常。	電壓過低。	使用家用功率調節器。
食物燒焦。	水溫過低。	請使用環境溫度下的溫水。
	功能選擇錯誤。	請選擇正確的功能。
	未清潔鍋子內側。	請清潔鍋子內側。
豆漿未完全煮沸。	添加的水量不足。	請確定水位介於 <b>MAX</b> (最高液位標示) 與 <b>MIN</b> (最低液位標示) 之間。
	加入過多食材。	依「使用產品」一節的說明，放入適當份量的黃豆和其他食材。
豆漿不完全煮沸。	水量或食材添加過多。	• 依「使用產品」一節的說明，放入適當份量的黃豆和其他食材。 • 請確定水位介於 <b>MAX</b> (最高液位標示) 與 <b>MIN</b> (最低液位標示) 之間。
	產品已損壞。	請聯絡 Philips 客戶服務中心。
	您所在地區的海平面過高。	本產品只能用於不超過海平面以上 2000 公尺的地區。

## 食譜

如果需要更多食譜，您可以造訪 Philips MyKitchen 網站：www.philips.com/kitchen。

### 乾/濕豆漿

食譜	食材	調理方法
黃豆漿	黃豆 70 公克 (一整杯)	徹底清洗並浸泡黃豆。將其放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>乾 / 濕豆漿</b> 。完成後，產品會發出聲響。
黑豆漿	黑豆 80 公克 (一整杯)	
綠豆漿	綠豆 85 公克 (一整杯)	

### 五穀豆漿

食譜	食材	調理方法
標準五穀豆漿	• 黃豆 15 公克 (約 1/5 杯)； 生米 20 公克 (約 1/5 杯)； 小米 20 公克 (約 1/5 杯)； 燕麥 10 公克 (約 1/5 杯)； 小麥 10 公克	清洗並浸泡黃豆。清洗生米、小米、小麥與燕麥。將其全部放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>五穀豆漿</b> 。完成後，產品會發出聲響。將紅豆小米漿倒入杯中。攪拌均勻後即可飲用。
紅豆小米漿	• 紅豆 50 公克 (約 1/2 杯)； 小米 35 公克 (約 2/5 杯)； 少許糖	清洗紅豆與小米。將其全部放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>五穀豆漿</b> 。完成後，產品會發出聲響。將紅豆小米漿倒入杯中。攪拌均勻後即可飲用。
米豆漿	• 黃豆 30 公克 (約 1/2 杯)； 生米 50 公克 (1/2)； 少許糖	清洗並浸泡黃豆。清洗生米。將其全部放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>五穀豆漿</b> 。完成後，產品會發出聲響。將米豆漿倒入杯中。攪拌均勻後即可飲用。
南瓜豆漿	• 黃豆 35 公克 (約 1/2 杯)； 南瓜 35 公克 (約 1/2 杯)	清洗並浸泡黃豆。南瓜洗淨去皮後，切丁為 1 公分大小。將其全部放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>五穀豆漿</b> 。完成後，產品會發出聲響。將南瓜豆漿倒入杯中。攪拌均勻後即可飲用。
地瓜豆漿	• 地瓜 40 公克 (約 1/2 杯)； 黃豆 35 公克 (約 1/2 杯)	清洗並浸泡黃豆。地瓜洗淨去皮後，切丁為 1 公分大小。將其全部放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>五穀豆漿</b> 。完成後，產品會發出聲響。將地瓜豆漿倒入杯中。攪拌均勻後即可飲用。
綠豆薏仁糊	• 薏仁 35 公克 (約 2/5 杯)； 綠豆 35 公克 (約 2/5 杯)； 生米 20 公克 (約 1/5 杯)； 燕麥 10 公克 (約 1/5 杯)； 少許糖	清洗並浸泡綠豆。清洗生米、薏仁與燕麥。接下來，將其全部放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>五穀豆漿</b> 。完成後，產品會發出聲響。將綠豆薏仁糊倒入杯中。加入少許糖拌勻後即可飲用。

### 營養米糊

食譜	食材	調理方法
營養滿分的米糊	• 生米 35 公克 (約 1/2 杯)； 小米 15 公克 (約 1/5 杯)； 黑芝麻籽 10 公克；10 顆 去殼花生；5 顆核桃仁；5 顆去核紅棗	清洗生米、小米與花生。搗碎核桃仁，並將紅棗切碎成小塊。將其全部放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>營養米糊</b> 。完成後，產品會發出聲響。將營養滿分的米糊倒入杯中。加入少許砂糖後即可飲用。
薏仁百合米糊	• 薏仁 35 公克 (約 2/5 杯)； 生米 35 公克 (約 2/5 杯)； 新鮮百合 20 公克；少許砂糖	清洗薏仁與生米。清洗新鮮百合並將其撕成小塊，放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>營養米糊</b> 。完成後，產品會發出聲響。將薏仁百合米糊倒入杯中。加入少許砂糖拌勻後即可飲用。
山藥紅棗米糊	• 生米 50 公克 (約 1/2 杯)； 山藥 50 公克；5-10 顆去核紅棗；少許砂糖	清洗紅棗與生米。紅棗切碎，山藥去皮，切丁為 1 公分大小。放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>營養米糊</b> 。完成後，產品會發出聲響。將山藥紅棗米糊倒入杯中。加入少許砂糖後即可飲用。
地瓜南瓜米糊	• 地瓜 30 公克 (約 1/2 杯)； 南瓜 20 公克 (約 1/3 杯)； 生米 35 公克 (約 1/3 杯)； 小米 35 公克 (約 1/3 杯)	清洗小米與生米。地瓜與南瓜去皮，切丁為 1 公分大小。放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>營養米糊</b> 。完成後，產品會發出聲響。將地瓜南瓜米糊倒入杯中。加入少許砂糖後即可飲用。
杏仁糊	• 杏仁 70 公克；生米 30 公克；少許牛奶和糖	將杏仁烘烤至褐色，並確定每顆杏仁的大小約 1 公分。放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>營養米糊</b> 。完成後，產品會發出聲響。將杏仁糊倒入碗中。最後，可添加適量的牛奶和砂糖增加風味。
腰果糊	• 腰果 130 公克；少許牛奶和糖	將腰果烘烤至褐色，並確定每顆腰果的大小約 1 公分。放入鍋中。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>營養米糊</b> 。完成後，產品會發出聲響。將腰果糊倒入碗中。最後，可添加適量的牛奶和砂糖增加風味。
芝麻糊	• 黑芝麻籽 120 公克；白芝麻籽 30 公克；生米 35 公克；少許牛奶和糖。	將黑芝麻籽和白芝麻籽烘烤至褐色。清洗生米。先將黑、白芝麻籽倒入鍋中，接著倒入清洗過的生米。將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源後，按下 <b>營養米糊</b> 。完成後，產品會發出聲響。將芝麻糊倒入碗中。最後，可添加適量的牛奶和砂糖增加風味。

### 蔬果冷飲

食譜	食材	調理方法
香蕉奶昔	• 香蕉 400 公克；牛奶 300 毫升	去除香蕉皮，將香蕉切成 1 公分小塊狀，均勻鋪入鍋中。接著，將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源，選擇 <b>蔬果冷飲</b> 功能。調理完畢後，產品會發出聲響提示。倒出香蕉奶昔後即可食用。
小黃瓜汁	• 小黃瓜一條 (約 200 公克)	將小黃瓜切丁為 1 公分大小，均勻鋪入鍋中。接下來，加水至 <b>MIN</b> (最低液位標示)。接通電源，選擇 <b>蔬果冷飲</b> 功能。調理完畢後，產品會發出聲響提示。倒出汁液後即可飲用。

### 蔬菜濃湯

食譜	食材	調理方法
銀耳蓮子紅棗濃湯	• 銀耳兩片 (約 10 公克)； 蓮子 35 公克 (約 1/2 杯)； 紅棗 30 公克 (約 1/2 杯)。	徹底清洗並浸泡銀耳。將銀耳與紅棗切成小塊，均勻鋪入鍋中。接著，將水加到 <b>MAX</b> 和 <b>MIN</b> 的中間。接通電源，選擇 <b>蔬菜濃湯</b> 功能。調理完畢後，產品會發出聲響提示。倒出湯汁後，加入少許糖即可飲用。

## 產品資訊

- 馬達功率：140W  
加熱功率：850W  
尺寸 (長 x 寬 x 高)
- 豆漿機：215 x 150 x 300 公釐
  - 包裝：225 x 225 x 345 公釐
- 重量
- 淨重：2.0 公斤
  - 總重：2.6 公斤
- 容量：900 ~1100 毫升 (適合 2-4 人份)

如需額定電壓與頻率資訊，請參閱本產品的型號牌。  
產品資訊如有變更，恕不另行通知。

## i 保固與服務

如果您有任何問題、需要維修或資訊，請參閱 www.philips.com/support 或聯絡您當地的 Philips 客戶服務中心。

## 回收

本產品使用壽命結束時請勿與一般家庭廢棄物一併丟棄。請將該產品放置於政府指定的回收站。此舉能為環保盡一份心力。