



spurt from the pressure regulator valve. Wait until the pressure is naturally released and the floating valve has dropped to open the top lid.

**Caution**

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the appliance to direct sunlight.
- Place the appliance on a stable, horizontal, and level surface.
- Do not use the handle on the top lid to move the appliance, use the side handles instead.
- When pressure is being released from the pressure regulator valve, hot steam or liquid will be ejected. Keep hands and face away from the steam vent.
- Always put the inner pot in the appliance before you put the plug in the power outlet and switch it on.
- Do not place the inner pot directly over an open fire to cook food.
- Do not use the inner pot if it is deformed.
- Make sure that the sealing ring is clean and in good condition.
- The accessible surfaces may become hot when the appliance is operating. Take extra caution when touching the surfaces.

from the appliance to avoid the steam. Do not lift and move the appliance while it is operating. Do not exceed the maximum water level indicated in the inner pot to prevent overflow.

Do not place the cooking utensils inside the pot while cooking. Only use the cooking utensils provided. Avoid using sharp utensils. To avoid scratches, it is not recommended to cook ingredients with crustaceans and shellfish. Remove the hard shells before cooking.

Do not place a magnetic substance on the lid. Do not use the appliance near a magnetic substance. Always let the appliance cool down to room temperature before you clean or move it. Always clean the appliance after use. Do not clean the appliance in dishwasher.

**3 Overview (fig. 1)**

**Product overview**

① Lid handle	⑧ Control Panel
② Top lid	⑨ Heating element
③ Detachable inner lid	⑩ Power socket
④ Sealing ring	⑪ Locking pin
⑤ Water level indications	⑫ Floating valve
⑥ Side handle	⑬ Pressure regulator valve
⑦ Inner pot	⑭ Safety valve

**Controls overview**

⑮ Heating indicator	⑳ Increase button
⑯ Power indicator	㉑ Cooking time button
⑰ Slow cook button (low temperature)	㉒ Bake button
⑱ Slow cook button (high temperature)	㉓ Yogurt button
㉔ Saute/sear button (low temperature)	㉕ Display screen
㉖ Saute/sear button (high temperature)	㉗ Stew button
㉘ Preset timer button	㉙ Start/Reheat button
㉚ Decrease button	㉛ Keep warm indicator
㉜ Pressure cook button	㉝ Maintain pressure indicator
㉞ Cancel/Warm button	㉟ Start pressure indicator

**Functions overview**

Pressure cooking functions		
Cooking function	Default pressure keeping time (minute)*	Pressure keeping time regulating range (minute)
Soup	20	25-59
Risotto	14	Not adjustable
Rice	14	Not adjustable
Steam	10	5-59
Meat/Poultry	15	12-59
Manual	2	2-59
Normal cooking functions		
Cooking function	Default cooking time#	Cooking time regulating range
Slow cook (low temperature)	6 hours	2 - 12 hours
Slow cook (high temperature)	6 hours	2 - 12 hours
Saute/sear (low temperature)	2 minutes	2 minutes - 2 hours
Saute/sear (high temperature)	2 minutes	2 minutes - 2 hours
Stew	1 hour	20 minutes - 10 hours
Yogurt	8 hours	6 - 12 hours
Bake	45 minutes	10 - 59 minutes
Reheat	25 minutes	8 - 25 minutes

\* Pressure keeping time starts after the working pressure has been reached.  
# For normal cooking programs, cooking time starts after the pre-set temperature has been reached.

**4 Using the All In One Cooker**

**Before first use**

- Remove all packaging materials from the appliance.
- Take out all the accessories from the inner pot.
- Clean the parts of the All In One Cooker thoroughly before using it for the first time (see chapter 'Cleaning and Maintenance').

**Note**

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

**Preparations before cooking (fig. 2)**

- Before using the All In One Cooker to cook food, follow below preparation steps:
- Hold the lid handle and turn it anti-clockwise until the top lid cannot move any more, then lift up the top lid.
  - Take out the inner pot from the All In One Cooker and put the pre-washed food in the inner pot.
  - Wipe the outside of the inner pot dry, then put it back into the All In One Cooker.
  - Place the top lid onto the All In One Cooker and turn it clockwise. You will hear a "click" sound when the top lid is properly locked.

**Note**

- Make sure the sealing ring is properly assembled around the edge of the detachable inner lid.
- Make sure the pressure regulator valve and floating valve are clean and not blocked.
- Make sure the outside of the inner pot is dry and clean, and that there is no foreign residue on the heating element.
- Make sure the inner pot is in proper contact with the heating element.

**Cooking food (fig. 3)**

**Note**

- Do not fill the inner pot with less than 1/3 or more than 2/3 full of food and liquid.
- For food that expands during cooking, do not fill the inner pot with more than 1/2 full of food and liquid.
- For rice cooking, follow the water level indications on the inside of the inner pot. You can adjust the water level for different types of rice and according to your own preference. Do not exceed the maximum quantities indicated on the inside of the inner pot.
- Make sure the floating valve on the top lid drops down before cooking.
- After the cooking process is started, you can press **Cancel/Warm** to deactivate the current work, and the appliance goes to standby mode.

**Pressure cooking**

- Follow the steps in "Preparations before cooking".
- Turn the pressure regulator to **seal**.
- Put the plug in the power socket.  
↳ The power indicator starts flashing.
- Press **Pressure cook** to choose one of the pressure cooking functions - **Soup, Risotto, Rice, Steam, Meat/Poultry or Manual**.  
↳ The default pressure keeping time is displayed on the screen.

**Note**

- The pressure keeping time is not adjustable for **Risotto and Rice**.

- To set a different pressure keeping time, press **Cooking time**.
- Press **+** or **-** to set the pressure keeping time.
- Press **Start/Reheat** to start the cooking process.
- When the All In One Cooker reaches the working pressure:  
↳ **Maintain Pressure** lights up;
- When the pressure keeping time has elapsed, the All In One Cooker automatically switches to keep warm mode.  
↳ The keep warm indicator (**Keep warm**) lights up.
- Turn the pressure regulator to **vent**.  
↳ The All In One Cooker starts releasing pressure.  
↳ The floating valve drops down when the pressure is released sufficiently.
- Hold the top lid handle and turn the lid anti-clockwise until it cannot move any more, then lift it up.

**Note**

- When cooking soup or viscous liquid, do not release pressure by turning the pressure regulator to **vent**, otherwise liquid might spurt from the pressure regulator valve. Wait until the pressure is naturally released and the floating valve has dropped down to open the top lid.
- The pressure keeping timer will start counting down when the working pressure is reached.
- After the cooking is finished and the pressure is released, you can press the cancel button (**Warm/Cancel**) and unplug the All In One Cooker to turn off the keep warm function or when not in use.

**Normal cooking**

**Note**

- For normal cooking, you can cook food without adding water in the inner pot. In this case, make sure to turn the pressure regulator to **bake**.
- Make sure to keep the top lid open for the entire time when you cook food in the **Saute/sear** mode.
- To choose the **Reheat** function, press **Start/Reheat** when the appliance is in standby mode.

To cook food with normal pressure, press the cooking buttons and choose **Slow cook, Saute/sear, Stew, Yogurt or Bake**.

- Follow the steps in "Preparations before cooking".
- Turn the pressure regulator to **bake or seal**.
  - For **Slow cook, Stew and Yogurt**, turn the pressure regulator to **seal**.
  - For **Bake**, turn the pressure regulator to **bake**.

**English**

**1 Your All In One Cooker**

Congratulations on your purchase, and welcome to Philips! To fully benefit from the support that Philips offers, register your product at [www.philips.com/welcome](http://www.philips.com/welcome).

**2 Important**

Read this safety leaflet carefully before you use the All In One Cooker and save it for future reference.

**Danger**

- The appliance must not be immersed into water.

**Warning**

- Check if the voltage indicated on the appliance corresponds to the local power voltage before you connect it.
- The appliance is intended to be used in household or similar applications such as:
  - staff kitchen areas in shops, offices, and other residential type environments;
  - farm houses;
  - by clients in hotels, motels and other

residential type environments; bed and breakfast type environments.

- This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified

- persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- WARNING:** Always follow the instructions and use the appliance properly to avoid potential injury.
- WARNING:** Make sure to avoid spillage on the power connector to avoid a potential hazard.
- Caution:** Surface of the heating element is subject to residual heat after use.
- Use clean and soft cloth to clean the surfaces in contact with food.
- Only connect the appliance to a grounded power outlet. Always make sure that the plug is inserted firmly into the power outlet.

- Do not use the appliance if the plug, the power cord, the inner pot, the sealing ring, or the main body is damaged.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not let the power cord hang over the edge of the table or worktop on which the appliance stands.
- Make sure the heating element and the outside of the inner pot are clean and dry

- before you put the plug in the power outlet.
- Do not plug in the appliance or touch the control panel with wet hands.
- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- Make sure the power socket is clean and dry before you plug in the appliance.
- The container must not be opened until the pressure has decreased sufficiently.
- Do not use the appliance if too much air or steam is leaking from under the top lid.
- When cooking soup or viscous liquid, do not release pressure by turning the pressure regulator to the steam vent position, otherwise liquid might

