

Always there to help you

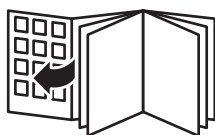
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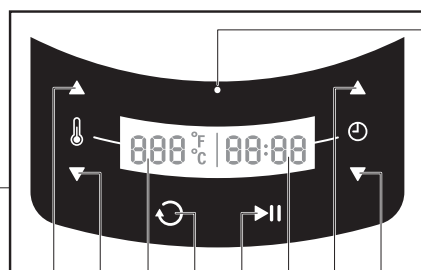
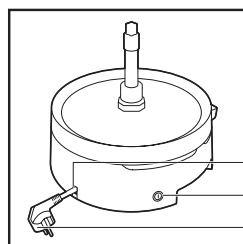
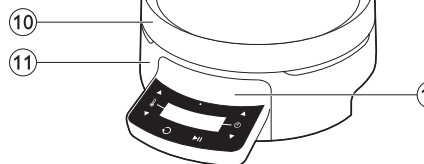
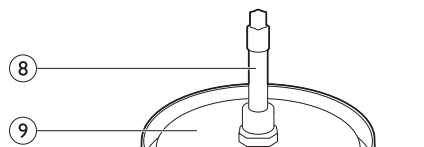
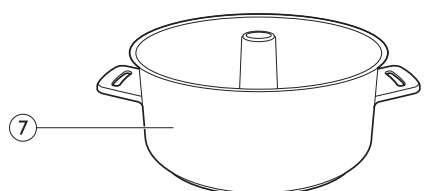
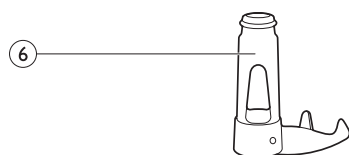
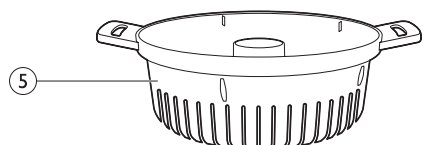
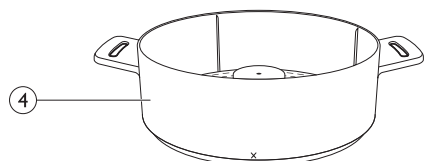
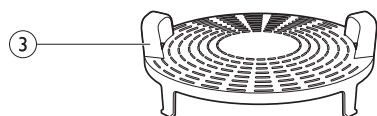
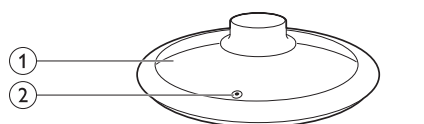


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Introduction

Congratulations on your purchase and welcome to Philips! This HomeCooker has been developed to help you cook a vast array of dishes and gives you long-lasting performance. It has been designed to allow easy cleaning and all accessories (except the safety ring) are dishwasher-proof. Some of the advantages of your HomeCooker:

- Time saving: The HomeCooker allows you to do other things during cooking. So you can enjoy other things you like and cook at the same time.
- No burned food: The stirrer prevents your food from burning on the bottom. Furthermore the appliance stops heating automatically when the set temperature has been reached and the set time has elapsed.
- Versatile: You can melt, keep warm, simmer, boil, steam, fry with or without the stirrer.
- Very user-friendly: The simple user interface allows you to easily adjust the settings at the touch of a button.
- Portable: The HomeCooker has a compact design, which allows you to take it with you and cook anywhere you have electricity and a wall socket (e.g. at a campsite, in a summer house or on your patio).
- Safe: The HomeCooker has a safety ring around the heating plate to prevent finger burning.

Special benefits of product registration

You have bought a culinary tool for life and we want to ensure that you remain satisfied. We would like you to register your purchase so that we can stay in contact with you and you can receive additional recipes from use. Register within 3 months to receive benefits including:

- Fresh ideas for recipes via email.
- Tips to use and maintain your HomeCooker.
- Special offers for accessories and other products.

Please visit www.philips.com/welcome to register your HomeCooker.

General description (Fig. 1)

- 1 Glass lid
- 2 Steam vent
- 3 Steaming tray
- 4 Steaming basket
- 5 Pasta insert
- 6 Stirrer
- 7 Pot
- 8 Spindle
- 9 Heating plate
- 10 Removable safety ring
- 11 Base
- 12 Control panel with display
- 13 Temperature increase button
- 14 Temperature decrease button
- 15 Temperature indication (°C or °F)
- 16 Stirrer on/off button
- 17 Start/pause button
- 18 Set time indication
- 19 Time increase button
- 20 Time decrease button

- 21 'Heating plate hot' light
- 22 Mains cord with plug
- 23 On/off button
- 24 Cord storage compartment

Important

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

Danger

- **Never use the appliance on an induction cooker, stove, gas stove, oven or other cooking appliances.**
- Never immerse the base in water or any other liquid, nor 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.
- Do not operate the appliance by means of an external timer or a separate remote control system.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the appliance if the plug, the mains cord or other parts are 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.
- The appliance can be used by children aged 8 or above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given instructions in safe use of the appliance or supervision to establish safe use and if they have been made aware of the hazards involved.
- Do not allow children to play with the appliance.
- keep the appliance and its mains cord out of reach of children aged 8 or under when the appliance is switched on or cooling down.
- Children aged 8 or above are only allowed to clean the appliance under supervision.



- Do not let the mains cord hang over the edge of the surface or worktop on which the appliance stands.
- Keep the appliance and the mains cord away from hot surfaces.
- Leave at least 10cm free space behind and on both sides of the appliance.
- Do not place objects close to the appliance when it is operating.
- Always fully unwind the mains cord before you plug in the appliance.
- Never let the appliance operate without the pot on the base.
- The appliance becomes very hot and stays hot for a long time after cooking. When the red 'heating plate hot' indication light on the control panel lights up, the heating plate is hot and must not be touched.
- Never remove the safety ring when the heating plate is on or hot.
- Keep long hair, jewelry, loose clothing etc. away from the stirrer.
- The temperature of accessible surfaces is high when the appliance is operating.
- Overheated oil and fat may catch fire.

Caution

- 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.
- 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.

- Only use the pot in combination with its original base. Do not use the pot on an induction cooker, stove or other cooking device.
- Only use the steaming basket, the pasta insert and steaming tray in combination with the original base and pot.
- Only cover the pot, the steaming basket or the pasta insert with the lid supplied. Never use a towel or something similar for this purpose.
- Always place the appliance on a dry, flat and stable surface.
- Do not place the appliance near or underneath objects that would be damaged by steam, such as walls and cupboards.
- Do not use the appliance to deep fry food.
- Do not use the appliance or any of its parts in the microwave.
- You can blend the ingredients in the pot with a hand blender, but only if you remove the stirrer from the pot first.
- Do not exceed the MAX indication on the pot (3 litres).
- Always make sure that the steaming slots in the steaming baskets and steaming tray are free from fat, food remnants and dirt.
- Only use a moist cloth to clean the base.
- Never let the appliance operate when the pot is empty.
- Always use the lid when you want to steam food.
- Consult the recipe book for the correct quantities and cooking times.
- Always use oven mitts if you want to handle the appliance while it is operating or still hot.
- Always remove the lid carefully and away from you. Let condensation drip off the lid into the pot to avoid scalding.
- Beware of the hot steam that comes out of the steam vent in the lid during cooking or out of the pot when you remove the lid. When you check the food, always use kitchen utensils with long handles.
- When you switch off and/or unplug the appliance, the red 'heating plate hot' indication light goes out. However, the heating plate may still be hot. Always let

the heating plate cool down completely before you handle or clean the base.

- Always press the buttons on the control panel with your fingertips. Do not use your nails to prevent damage to the protection foil.
- Always carry the pot by its handles.
- Always hold the steaming basket, the pasta insert and the steaming tray by their handles when they contain hot food.
- Do not move the appliance while it is operating.
- Never clean the safety ring in the dishwasher.
- Always check if the food is properly cooked before you eat it.

Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Overheat protection

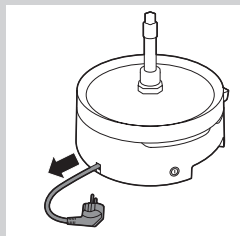
The HomeCooker is equipped with overheat protection. If the appliance overheats, it switches off automatically. Unplug the appliance and let it cool down to ambient temperature. Then put the mains plug back into the wall socket and press the on/off button to switch on the appliance again.

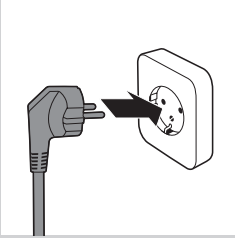
Before first use

- 1** Remove all packaging materials from the appliance and the protection foil from the control panel.
- 2** Thoroughly clean the parts that come into contact with food before you use the appliance for the first time (see chapter 'Cleaning').

Preparing for use

- 1** Put the appliance on a dry, flat and stable surface.
- 2** Pull the mains cord out of the cord storage compartment.





- 3** Put the mains plug in the wall socket.

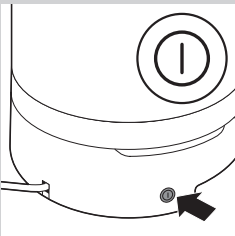


- 4** Place the pot on the base.

Using the appliance

For cooking and steaming tips and recipes, see the recipe book and visit our website www.philips.com/homecooker.

Using the control panel



- 1** Press the on/off button.

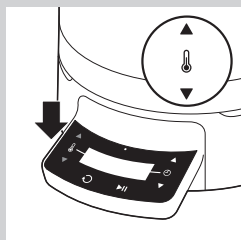


- The temperature shown on the display is '---' and the time shown is 00:00.

Note: If you do not use the appliance for 10 minutes, it goes into standby mode to save energy. In this mode, the start/pause button flashes every 10 seconds. If you want to switch the appliance back on, press the start/pause button.

Note: If the appliance is still hot but is cooling down, it goes into standby mode to save energy. The 'heating plate hot' light lights up as long as the plate is hot. If you want to switch the appliance back on, press the start/pause button.

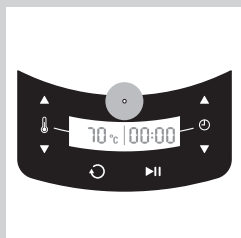
Note: If you switch off the appliance or if you unplug the appliance, the 'heating plate hot' light goes out. However, the heating plate may still be hot.



- 2 Press the temperature increase or decrease button one or more times to set the required temperature.



- The set temperature is shown on the display. The temperature flashes to indicate that the appliance is changing the temperature.



- When the red 'heating plate hot' light on the display lights up, the heating plate is hot and must not be touched.



- When the heating plate or bottom of the pot has finally reached the set temperature, the temperature on the display stops flashing. The appliance maintains the set temperature while you can do something else.

Note: Due to the different ambient temperature it might happen that the temperature display starts flashing again.

Note: If you press the temperature increase and decrease buttons briefly at the same time, the temperature is reset to zero ('-').

Note: If you press the temperature increase and decrease buttons at the same time for 3 seconds, you can switch from °C to °F and back.

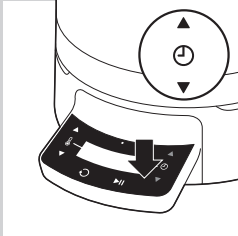
Note: You can also adjust the temperature while the appliance is operating. If you set a higher temperature, the temperature light starts flashing again.

Temperature settings

- Melting: 40°C/104°F*
- Keeping warm: 70°C/158°F*
- Simmering: 90°C/194°F*
- Boiling: 110°C/230°F*
- Steaming: 130°C/266°F*
- Frying: 175°C/347°F*
- Turbo: 250°C/482°F** (to heat up ingredients quickly or to roast large amounts of ingredients)

* indicates temperature on the bottom of the pot

** indicates temperature on heating plate



- 3** Press the timer increase or decrease buttons to set the required cooking time. You can set a time from 1 to 99 minutes.

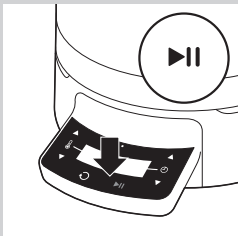


- The set time is shown on the display.

Note: The longer you keep the button pressed, the faster the time is put forward or backward.

Note: You can also adjust the time while the appliance is operating.

Note: If you press the timer increase and decrease button briefly at the same time, the time is reset to 00:00.

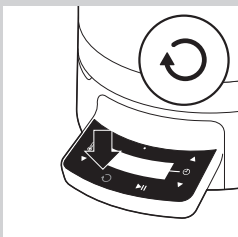


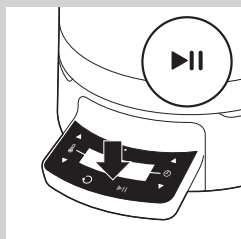
Tip: When you have become more familiar with the appliance and when you want to prepare your own recipes, you can also use it without setting the timer. In that case, the time starts counting up from zero and the appliance continues to operate for 99 minutes or until you switch it off yourself. If you press the pause button while cooking without setting the timer, the timer is reset to 00:00.

- 4** Press the start/pause button to start the cooking process.
 - The time on the display is counted down (in minutes and seconds) and the start/pause button flashes slowly to indicate that the appliance is operating.
 - The appliance starts to heat up.
 - The stirrer starts rotating.

Note: If you want to switch off the stirrer to cook for instance potatoes or if you want to steam, press the stirrer on/off button. To activate the stirrer again, press the stirrer on/off button again.

Note: To deactivate the stirrer, press the stirrer on/off button right after you switched on the appliance.





5 If you want to interrupt the cooking process, press the start/pause button.

► The start/pause button lights up continuously and the time on the display stops counting down or up.

Note: If you did not set a cooking time, the display shows 00:00.

6 To resume the cooking process, press the start/pause button again.

► The time on the display starts counting down or up again and the start/pause button starts flashing again.

Note: If you did not set a cooking time, the display starts counting up from 0 again when you press the start/pause button.

Note: If you do not resume the cooking process within 10 minutes, the appliance goes into standby mode. In this mode, the start/pause button flashes every 10 seconds.

7 When the set time has elapsed, the appliance beeps and the start/pause button lights up continuously. Press any button to stop the beeping.

Melting, keep warm, simmering, boiling, and frying with stirrer



1 Place the stirrer on the cone in the pot.

Note: For easy assembly, always put the stirrer in the pot before you add the ingredients.

2 Put the ingredients you want to prepare in the pot. If necessary, add water (e.g. to cook potatoes).

Caution: Make sure the ingredients in the pot do not exceed the MAX indication.

Note: Certain ingredients may cause discolouration. If you spill ingredients on the outside of the appliance, wipe away the spills immediately.

Tip: For cooking times and temperatures, see the recipe book.

3 If desired, put the lid on the pot.

4 Follow the instructions in section 'Using the control panel'.

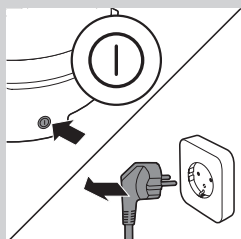
5 When the set time has elapsed, remove the ingredients from the pot with a spatula or a scoop. Press any button to stop the beeping.

Note: You can blend the ingredients in the pot with a hand blender, but only if you remove the stirrer from the pot first.

Note: If you want to remove the stirrer, never touch the hot ingredients and only touch the top of the stirrer.

6 Switch off and unplug the appliance.

Caution: When you switch off and/or unplug the appliance, the red 'heating plate hot' indication light goes out. However, the heating plate may still be hot. Always let the heating plate cool down completely before you handle or clean the base.



Steaming and boiling without stirrer

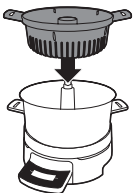


- 1** Remove the stirrer from the cone in the pot.



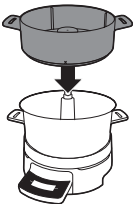
- 2** Pour water into the pot. For the quantity of water, see the recipe book.

Caution: Make sure the water and ingredients in the pot do not exceed the MAX indication.

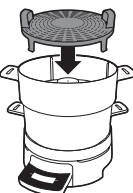


- 3** Put the ingredients you want to prepare in the steaming basket, the pasta insert and/or the steaming tray. Put the steaming basket, the pasta insert and the steaming tray in place.

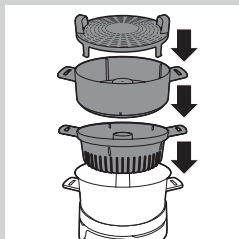
- Put the pasta insert in the pot. Use the pasta insert to steam large ingredients.



- Put the steaming basket on the pot. Use the steaming basket to steam smaller ingredients.



- Put the steaming tray in the steaming basket. Use the steaming tray to steam delicate ingredients, e.g. fish.



- You can also use the steaming basket, the pasta insert and the steaming tray at the same time.

Caution: Make sure that you place the steaming basket, the pasta insert and the steaming tray properly and that they do not wobble.

Caution: Make sure that you put the food in the steaming basket, the pasta insert and the steaming tray in such a way that there is some space between the pieces and that some of the steaming slots stay clear to allow optimal steam flow. Do not overload the steaming baskets and the steaming tray.

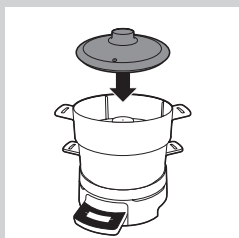
Note: Certain ingredients may cause discolouration. If you spill ingredients on the outside of the appliance, wipe away the spills immediately.

Tip: For steaming and boiling times and temperatures, see the recipe book.

Tip: For the best taste, do not prepare fish and other ingredients at the same time.

4 Put the lid on the pot.

Caution: Always use the lid when you want to steam food.



5 Follow the instructions in section 'Using the control panel'.

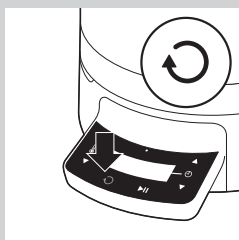
Note: After you have switched on the appliance, press the stirrer on/off button to deactivate the stirrer motor.

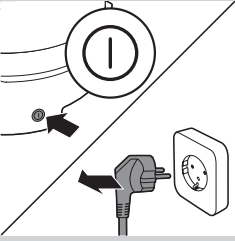
6 If you want to steam ingredients that require different steaming times, you can do this in the following way:

- Set the timer to the longest steaming time.
- Put the food that requires the longest steaming time in the large steaming basket (according recipe book).
- Let the appliance operate until the time on the display is equal to the shorter steaming time.
- Press the start/pause button to pause the appliance. Do not pause longer than 10 minutes to prevent the appliance from going into standby mode.
- Carefully remove the lid with oven mitts.
- Place the steaming basket containing the ingredients requiring the shorter steaming time on the pot.
- Put the lid on the steaming basket.
- Press the start/pause button again and let the appliance operate until the set time has elapsed.

Tip: For more information on the steaming and boiling times of ingredients, see the recipe book.

7 When the set time has elapsed, remove the ingredients from the steaming basket, the pasta insert and/or the steaming tray with a spatula or scoop. Press any button to stop the beeping.





- 8** Switch off and unplug the appliance.

Caution: When you switch off and/or unplug the appliance, the red 'heating plate hot' light goes out. However, the heating plate may still be hot. Always let the heating plate cool down completely before you handle or clean the base.

Cleaning

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

- 1** Switch off and unplug the appliance.
- 2** Let the appliance cool down.
- 3** Clean the pot, the stirrer, the steaming basket, the pasta insert and the steaming tray with warm water and some washing-up liquid or in the dishwasher.
- 4** Wipe the base and the heating plate with a moist cloth.

Danger: Never immerse the base in water, nor rinse it under the tap. Do not clean it in the dishwasher either.

Caution: Always keep the heating plate dry, as dampness and steam lead to rust formation.

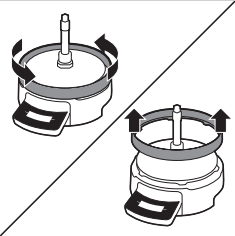
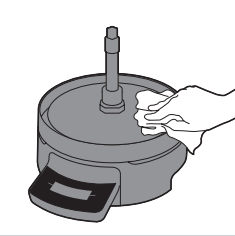
- 5** Remove the safety ring from time to time for extra thorough cleaning. Wipe the safety ring with a moist cloth.

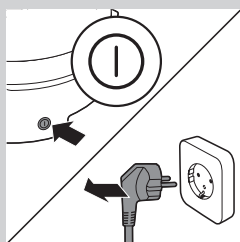
Never remove the safety ring when the heating plate is hot.

Caution: Never clean the safety ring in the dishwasher.

- 6** Wipe all parts of the appliance dry with a tea towel.

Note: If there are scale deposits on the heating plate, remove them with white vinegar (4% acetic acid). Then wipe away the vinegar residues with a soft cloth moistened with fresh water.

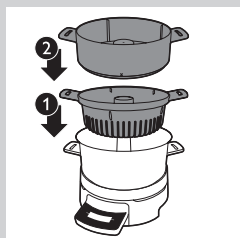


Storage

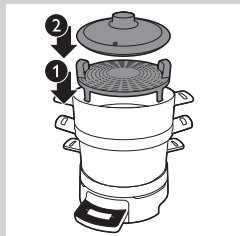
- 1** Switch off and unplug the appliance.
- 2** Let the appliance cool down.



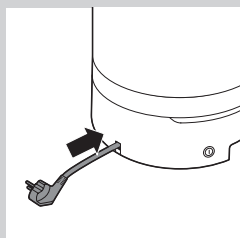
- 3** Put the pot on the base (1) and put the stirrer on the cone (2).



- 4** Put the pasta insert in the pot (1) and put the steaming basket on the pasta insert (2).



- 5** Put the steaming tray in the steaming basket (1) and put the lid on the steaming basket (2).



- 6** Push the mains cord into the cord storage compartment.
- 7** Store the appliance on a dry, flat and stable surface, preferably on the working top in your kitchen.

Ordering accessories

To purchase accessories for this appliance, please visit our online shop at **www.shop.philips.com/service**. If the online shop is not available in your country, go to your Philips dealer or a Philips service centre. If you have any difficulties obtaining accessories for your appliance, please contact the Philips Consumer Care Centre in your country. You find its contact details in the worldwide guarantee leaflet.

Tip: You can also use the HomeCooker in combination with the specially designed Cutting tower (HR1055/HR1056). This Cutting tower shreds and slices vegetable like cucumbers, carrots, potatoes, leeks and onions as well as certain kinds of cheese and meat and ejects the processed ingredients straight into the HomeCooker pot. You can order the Cutting tower in the online shop at www.shop.philips.com/service by looking for HR1055/HR1056 or at www.philips.com/homecooker.

Guarantee and service

Philips guarantees its products for two years after the date of purchase. Defects due to faulty materials and poor workmanship will be repaired or the product will be replaced at Philips' expense, provided that convincing proof of purchase is provided.

Replacement products and repaired parts are guaranteed for the remaining time of the guarantee or a period of six months, whichever is longer.

The guarantee does not apply to any defect that results from an accident, misuse, improper maintenance or that is due to normal wear and tear.

The terms of the guarantee do not exclude, restrict or modify your statutory rights.

If you believe your product is defective, please contact your local Consumer Care hotline. You will find the Consumer Care hotline phone numbers on **www.philips.com/support**.

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.

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, contact your local Consumer Care hotline. You find the Consumer Care hotline phone numbers on www.philips.com/support.

Problem	Possible cause	Solution
The appliance does not work	The appliance is not plugged in.	Put the plug in the wall socket.
	The appliance is not switched on.	Press the on/off button on the side of the base to switch on the appliance.
	You did not press the start/pause button.	Press the start/pause button to start the cooking or steaming process.
	The appliance was in standby mode, but you thought it was switched off and pressed the on/off button in an attempt to switch it on, but in fact you switched it off.	Press the on/off button once more to switch on the appliance.
Not all the food is steamed/cooked.	The mains cord 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.
	Some pieces of food in the pot, steaming baskets or steaming tray are larger than others and/or require a longer steaming/cooking time than others.	Set a longer steaming/cooking time. When you use both steaming baskets and the steaming tray, you can easily prepare ingredients with different steaming times (see chapter 'Using the appliance', section 'Steaming and boiling without stirrer').
	You put too much food in the steaming baskets and on the steaming tray.	Make sure you put the food in the steaming baskets and on the steaming tray in such a way that there is some space between the pieces and that some of the steaming slots stay clear to allow optimal steam flow. Please consult the recipe book for the correct quantities.
	You did not put the lid on the appliance (or not properly on the appliance) when you were steaming.	Always place the lid properly on the appliance when you are steaming, otherwise a lot of steam escapes and the food is not steamed properly.
	The temperature is not hot enough.	Always let the appliance heat to the right temperature before you steam the food.
The food is too dark.	You set a too high temperature or a too long cooking time.	Set a lower cooking temperature and/or a shorter cooking time. Please consult the recipe book for the correct temperature.
I want to change the temperature during cooking.	This is possible.	Press the temperature increase or decrease button during cooking until the display shows the desired temperature.

Problem	Possible cause	Solution
The appliance produces some smoke.	The heating plate and/or pot are not completely clean.	Make sure you clean the heating plate and the pot properly after each use.
	The appliance may produce some smoke when you use it for the first time.	It is normal for a new product to produce an unpleasant smell or emit some smoke when it is first used. This is because new electric motors have a safety lacquering on the motor windings, which emit this unpleasant smell or even smoke, when they get warm during the first uses. This phenomenon stops after you have used the appliance a few times.
The stirrer blocks.	You put too many ingredients in the pot.	Remove the ingredients and give the stirrer a light push. Do not overload the pot.
	During roasting a piece of meat got stuck on the bottom of the pot.	Give the stirrer a slight push.
The message 'Err' appears on the display.	An error has occurred.	Have the appliance checked by a service centre authorised by Philips.
The display shows °C, but I want to work with °F.	This is possible.	Press the temperature increase and decrease button at the same time for 3 seconds to switch from °C to °F and back again.