Always there to help you
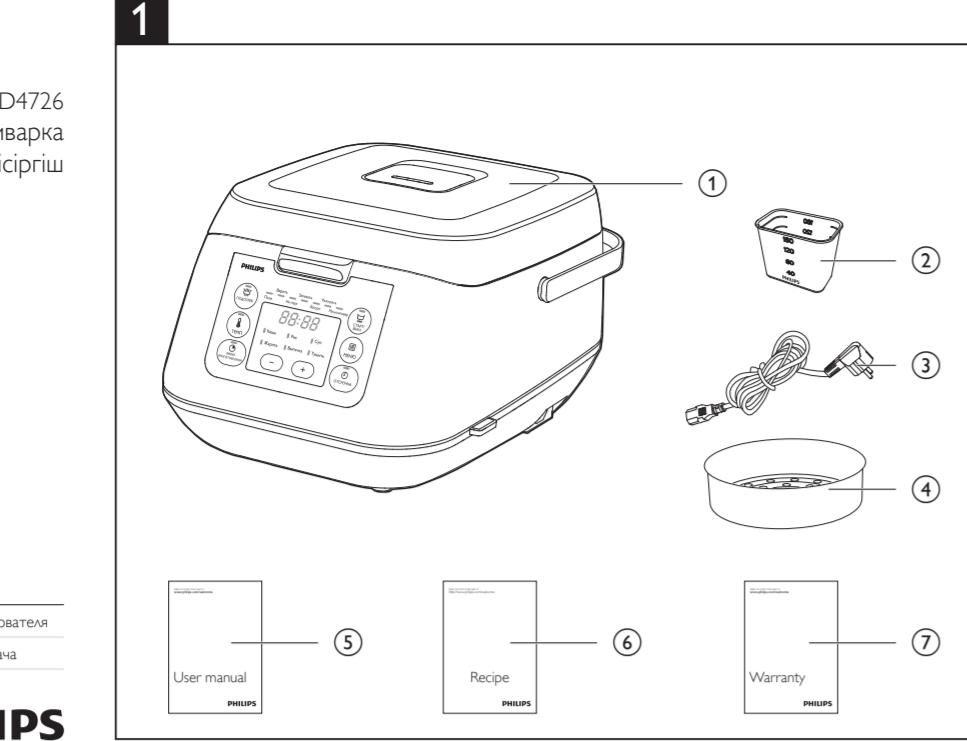Register your product and get support at
philips.com/welcome

HD4726
Мультиварка
Мультипісіргіш

EN User manual
KK Пайдаланушы нұсқаулығы
RU Руководство пользователя
UK Посібник користувача

User manual | Recipe | Warranty

PHILIPS

English

1 Your multicooker

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.

2 What's in the box (fig. 1)

1. Multicooker main unit
2. Measuring cup
3. Power cord
4. Steam basket
5. User manual
6. Recipe booklet
7. Warranty card

3 Overview

Product overview (fig. 2)

1. Detachable steam vent cap
2. Lid release button
3. Top lid
4. Detachable inner lid
5. Sealing ring
6. Inner pot
7. Control panel
8. Heating element
9. Main unit
10. Power socket
11. Cooker handle
12. Water level indications

Note
- Only use the original inner pot that comes with this appliance. If the inner pot is damaged, contact the consumer care center in your country/region to order new inner pots.

Controls overview (fig. 3)

1. Keep-warm button
2. Temperature button
3. Cooking time button
4. Decrease button
5. Increase button
6. Preset button
7. Menu button
8. Start/Off button
9. Display screen

Functions overview

Functions	Default cooking time	Cooking time regulating range
Pilaf (Плов)	35 min	/
Boil (Варить)	20 min	5 min - 2 hr
Steam (На пару)	30 min	5 min - 2 hr
Roast (Запекать)	1 hr	/
Yogurt (Йогурт)	8 hr	6-12 hr
Reheat (Разогреть)	25 min	5-60 min
Manual (Мультиповар)	2 hr	5 min - 10 hr
Porridge (Каша)	10 min	5 min - 2 hr
Rice (Рис)	40 min	/
Soup (Суп)	1 hr	20 min - 4 hr
Fry (Жарить)	15 min	5-60 min
Bake (Выпечка)	45 min	20 min - 2 hr
Stew (Тушить)	1 hr	20 min - 10 hr

Functions	Preset time	Default cooking temperature	Temperature regulating range
Pilaf (Плов)	1 - 24 hr	130 - 140°C	/
Boil (Варить)	1 - 24 hr	90 - 100°C	/
Steam (На пару)	1 - 24 hr	100°C	/
Roast (Запекать)	1 - 24 hr	120 - 130°C	/
Yogurt (Йогурт)	1 - 24 hr	40°C	/
Reheat (Разогреть)		85°C	/
Manual (Мультиповар)	1 - 24 hr	100°C	30 - 160°C
Porridge (Каша)	1 - 24 hr	90 - 100°C	/
Rice (Рис)	1 - 24 hr	130 - 140°C	/
Soup (Суп)	1 - 24 hr	90 - 100°C	/
Fry (Жарить)		140 - 160°C	/
Bake (Выпечка)	1 - 24 hr	130°C	40 - 160°C
Stew (Тушить)	1 - 24 hr	100°C	/

Note
- The cooking time for rice (Рис) and pilaf (Плов) is determined by the multicooker according to the quantity of ingredients put in the inner pot.
- You can adjust the cooking temperature for bake (Выпечка) and manual (Мультиповар). For bake, the temperature is available from 40°C to 160°C; for manual, the temperature is available from 30°C to 160°C.
- After the cooking process has started, you can press the Start/Off button (СТАРТ/ВЫКЛ) to deactivate the current cooking process, and the multicooker will turn into standby mode.

4 Using the multicooker (fig. 4)

Note
- For all functions, do not exceed the MAX indication on the inside of the inner pot when putting food, liquid or ingredients in it, otherwise the food may overflow during cooking.
- To open the top lid of the multicooker, press the lid release button (fig. 5).
- The cooking time does not display straight from the beginning for rice (Рис) and pilaf (Плов). displays on the screen during most of the cooking time as the multicooker needs to detect the water/liquid and ingredient volume in the initial preparation stage. When the multicooker detects the actual cooking time needed, the remaining cooking time displays on the screen. For porridge (Каша), steam (На пару), and boil (Варить), displays on the screen before the water/liquid is brought to boil. When the water/liquid starts boiling, the set cooking time displays on the screen.
- Refer to the recipe booklet for more details on cooking with each function.

Tip
- To select a certain function, press "menu" (МЕНЮ) repeatedly. You can also press "menu" (МЕНЮ) once, and then press increase (+) or decrease (-) to do so.

Before first use

1. Take out all the accessories from the inner pot, and remove the packaging material of the inner pot.
2. Clean all parts of the multicooker 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 multicooker.
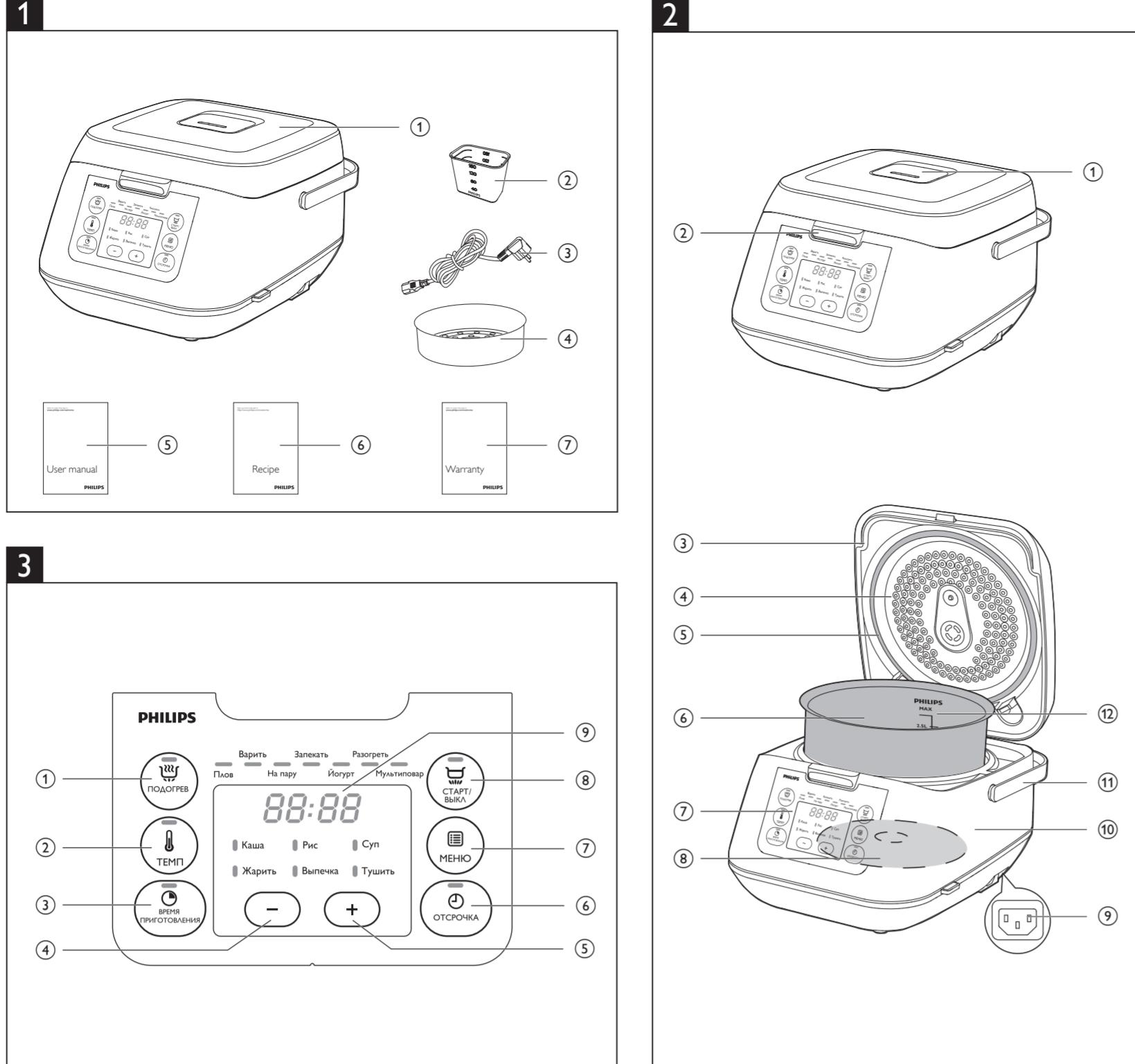
Making pilaf (Плов)

1. Put the ingredients for the pilaf into the inner pot.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "pilaf" (Плов) (fig. 3).
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Note
- If the voltage is unstable at the area you live, it is possible that food in the multicooker overflows.

Boiling (Варить)

1. Fill the inner pot with some water.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "boil" (Варить) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. When the water is brought to boil, the multicooker beeps 5 times as a reminder for you to open the lid and put the food in the inner pot.

Note
- If you select a temperature below 80°C, the multicooker automatically turns into standby mode after the cooking process is finished.
- If you choose a temperature above 140°C, the lid must be open during cooking.

Steaming (На пару)

1. Pour some water into the inner pot.

Note
- To steam food, pour 0.5L to 2L of water into the inner pot. You can slightly adjust the amount of water depending on the type of food.

2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Put the steam basket in the inner pot, put the food in a bowl, and then put the bowl on the steam basket.
   - Make sure that not all the steaming holes on the steam basket are covered, so that hot steam could flow up from under the steam basket.
4. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
5. Press "menu" (МЕНЮ) to select "steaming" (На пару) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
6. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
7. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Note
- When steaming food, do not immerse the steam basket in water.
- displays on the screen before the water/liquid is brought to boil. When the water/liquid starts boiling, the set cooking time displays on the screen.
- After the steaming is finished, use a kitchen glove or a cloth to remove the inner pot and steam basket, as they could be very hot.

Roasting (Запекать)

1. Put ingredients into the inner pot.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "roast" (Запекать) (fig. 3).
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. There are 2 stages of roasting. When the first stage (about 35 minutes, 130°C) is over, the multicooker beeps 5 times every 30 seconds as a reminder for you to open the lid and turn the food over in the inner pot.
   - The remaining cooking time (25 minutes) displays on the screen.
7. Press "menu" (МЕНЮ) to start the second stage (120°C).
   - If menu (МЕНЮ) is not pressed within 5 minutes after the first stage is over, the multicooker will turn into warm keeping automatically.
8. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Making yogurt (Йогурт)

1. Whisk the ingredients for the yogurt well and put them in sealed containers.

Note
- Use sealed containers which are made of food-grade plastics or glass that can bear temperatures higher than 80°C.
- Refer to the recipe book for more details on how to make yogurt.

2. Put the containers in the inner pot. Make sure that the containers are sealed.
3. Pour some water in the inner pot. Make sure that half of the containers are immersed in water.
4. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
5. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
6. Press "menu" (МЕНЮ) to select "yogurt" (Йогурт) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
7. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
8. When the cooking is finished, the appliance beeps and turns into standby mode automatically.

Reheating (Разогреть)

1. Loosen the food and evenly distribute it in the inner pot.
2. If needed, pour some water onto the food to prevent it from becoming too dry. The quantity of the water depends on the amount of food.
3. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
4. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
5. Press "menu" (МЕНЮ) to select "reheat" (Разогреть) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
6. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).

Manual (Мультиповар)

You may use the manual mode to cook food with more control over the cooking time and temperature.

1. Put ingredients into the inner pot.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "manual" (Мультиповар) (fig. 3).
   - To choose a different cooking temperature, refer to chapter "Setting up the cooking temperature".
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Note
- When baking cake, keep the lid closed during cooking. Baking cake at 130°C and by 45 minutes usually delivers best cooking result.
- If you bake other food with a temperature above 140°C, keep the lid open.
- When removing the inner pot from the multicooker after cooking, use a kitchen glove or a cloth, as the inner pot could be very hot.

Making stew (Тушить)

1. Put the ingredients for the stew or ragout in the inner pot.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "stew" (Тушить) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Warm keeping

For cooking functions with warm keeping, you can choose to activate or deactivate warm keeping after the cooking process is finished.
- Before you start a cooking function with warm keeping, the keep-warm indicator will be flashing. If you start the cooking function directly, the multicooker will turn into warm keeping automatically when the cooking process is finished.
- Before you start a cooking function with warm keeping, the keep-warm indicator will be flashing. If you press the keep-warm button (ПОДОГРЕВ), the keep-warm indicator will be off. After the cooking process is finished, the multicooker will turn into standby mode automatically.

Note
- The maximum warm keeping time is 12 hours.
- The warm keeping mode does not apply to the following cooking functions: Yogurt, Fry, Manual, and Bake (only when baking at temperatures below 80°C).

Setting up the cooking time

You can set up the cooking time for some functions. Refer to chapter "Functions overview" for the regulating range.

1. Select the cooking function you need.
2. Press "cooking time" (ВРЕМЯ ПРИГОТОВЛЕНИЯ) (fig. 3).
   - The hour unit starts flashing on the display.
3. Press "increase" (+) or "decrease" (-) to set the hour unit (fig. 3).
4. After the hour unit is set, press "cooking time" (ВРЕМЯ ПРИГОТОВЛЕНИЯ) (fig. 3).
   - The minute unit starts flashing on the display.
5. Press "increase" (+) or "decrease" (-) to set the minute unit (fig. 3).
6. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).

Note
- If the multicooker is left idle for 10 seconds after "cooking time" (ВРЕМЯ ПРИГОТОВЛЕНИЯ) is pressed, it will beep for another 15 seconds, you can still set the cooking time at this point. If no button is pressed, the multicooker will turn into standby mode.
- For functions with a maximum cooking time of no more than 1 hour, the first time you press "cooking time" (ВРЕМЯ ПРИГОТОВЛЕНИЯ), the minute unit starts flashing on the display.

Preset time for delayed cooking

You can preset the delayed cooking time for some cooking functions. Refer to chapter "Functions overview" and see the preset time for different functions.

1. Select the cooking function you need.
2. Press "preset" (ОТСРОЧКА) (fig. 3).
   - The hour unit starts flashing on the display.
3. Press "increase" (+) or "decrease" (-) to set the hour unit (fig. 3).
4. After the hour unit is set, press "preset" (ОТСРОЧКА) again (fig. 3).
   - The minute unit starts flashing on the display.
5. Press "increase" (+) or "decrease" (-) to set the minute unit (fig. 3).
6. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).

Note
- If the multicooker is left idle for 10 seconds after "preset" (ОТСРОЧКА) is pressed, it will beep for another 15 seconds, you can still set the preset time at this point. If no button is pressed, the multicooker will turn into standby mode.
- The cooking process will be finished when the preset time has elapsed. For example, if you set a preset time of 8 hours, the dishes will be ready 8 hours later.

Setting up the cooking temperature

You can set up the cooking temperature for some functions. Refer to chapter "Functions overview" for the regulating range.

1. Select the cooking function you need.
2. Press "temperature" (ТЕМП.) (fig. 3).
   - The default cooking temperature displays on the screen.
3. Press "increase" (+) or "decrease" (-) to set the cooking temperature (fig. 3).
4. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).

5 Cleaning and Maintenance

Note
- Unplug the multicooker and wait until it has cooled down sufficiently before cleaning.

Interior

Inside of the top lid and the main body; the heating element:
- Wipe with a wrung out cloth.
- Make sure to remove all the food residues stuck to the multicooker.

Exterior

Surface of the top lid and outside of the main body:
- Wipe with a wrung out cloth.
- Only use soft and dry cloth to wipe the control panel.
- Make sure to remove all the food residues around the control panel.

Cooking porridge (Каша)

1. Put ingredients for the porridge into the inner pot and stir a little bit.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "porridge" (Каша) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Note
- displays on the screen before the water/liquid is brought to boil. When the water/liquid starts boiling, the set cooking time displays on the screen.
- For details about the ratio of ingredients and liquid, refer to the recipe booklet.
- If the voltage is unstable at the area you live, it is possible that food in the multicooker overflows.

Cooking rice (Рис)

1. Rinse rice, put the washed rice in the inner pot, and fill in water.

Note
- If the voltage is unstable at the area you live, it is possible that food in the multicooker overflows.
- After the cooking is finished, stir the rice and loosen it immediately to release excessive moisture for fluffy rice.
- Depending on the cooking conditions, the bottom portion of the rice may become slightly browned.

2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "rice" (Рис) (fig. 3).
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Note
- For details about the ratio of rice and water, refer to the recipe booklet.

Making soup (Суп)

1. Put ingredients and water/liquid for the soup into the inner pot.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "soup" (Суп) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. When the cooking is finished, the appliance beeps and turns into warm keeping automatically.

Frying (Жарить)

1. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
2. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
3. Pour some cooking oil into the inner pot.

Note
- Refer to the recipe book for more details on using the frying function.

4. Press "menu" (МЕНЮ) to select "fry" (Жарить) (fig. 3).
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).
6. Keep the lid open and stir the ingredients constantly with a spatula.
7. When the cooking is finished, the appliance beeps and turns into standby mode automatically.

Baking (Выпечка)

1. Put the ingredients to bake in the inner pot.
2. Wipe the outside of the inner pot dry (fig. 3), and then put it in the multicooker (fig. 3).
3. Close the lid of the multicooker (fig. 3), and put the plug in the power socket (fig. 3).
4. Press "menu" (МЕНЮ) to select "bake" (Выпечка) (fig. 3).
   - To choose a different baking temperature, refer to chapter "Setting up the cooking temperature".
   - To choose a different cooking time, refer to chapter "Setting up the cooking time".
5. Press "start" (СТАРТ/ВЫКЛ) to confirm and start cooking (fig. 3).

Note
- If the baking temperature is set below 80°C, when the cooking is finished, the appliance turns into standby mode automatically.

Accessories

Detachable inner lid, inner pot, steam basket, and detachable steam vent cap:
- Soak in hot water and clean with sponge.

6 Recycling

This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU). Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

7 Guarantee and service

If you need service or information, or if you have a problem, visit the Philips website at www.philips.com or contact the Philips Customer Care Center in your country. You can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Center in your country, go to your local Philips dealer.

8 Specifications

Model Number	HD4726
Rated voltage	220V-240V~, 50-60Hz
Rated power output	790-940W
Rated capacity	4.0L

9 Troubleshooting

If you encounter problems when using this multicooker, check the following points before requesting service. If you cannot solve the problem, contact the Philips Customer Care Center in your country.

Problem	Solution
The light on the button does not go on.	There is a connection problem. Check if the power cord is connected to the multicooker properly and if the plug is inserted firmly into the power socket.
	The plug is defective. Take the appliance to your Philips dealer or a service center authorized by Philips.
The display does not function.	The multicooker is not connected to the power supply. If there is no power supply, the power failure backup function does not work and the display does not function.
The ingredients are not cooked.	You did not press "start" (СТАРТ / ВЫКЛ).
	The heating element is damaged, or the inner pot is deformed. Take the multicooker to your Philips dealer or a service center authorized by Philips.
The rice is too dry and not well cooked.	Make sure to add water to the rice, and cook for a bit longer.
The rice is scorched.	You have not rinsed the rice properly. Rinse the rice until the water runs clear.
The multicooker does not turn into warm keeping automatically.	You might have pressed "keep-warm" (ПОДОГРЕВ) before starting the cooking process. In this case the multicooker will turn into standby mode after the cooking is finished.
	The temperature control is defective. Take the appliance to your Philips dealer or a service center authorized by Philips.
Water spills out of the multicooker during cooking.	Make sure that the ingredients you put in the inner pot do not exceed the MAX indication.
I cannot get to the desired cooking function.	Press "menu" (МЕНЮ) repeatedly to select the desired function.
Dishes smell bad after cooking.	Clean the inner pot with some washing detergent and water.
	After cooking, make sure the steam vent cap, inner lid and inner pot is cleaned thoroughly.
Error message (E1, E2, E3, or E4) appears on the display.	There seems to be a power failure during cooling. Take the appliance to your Philips dealer or a service center authorized by Philips.

Кідіртілген пісіру үшін уақытты алдын ала орнату

Пісіру температурасын орнату

Програм	Пісіру отсрочки старта	Пісіру температурасы орнату	Диапазон реттелетін температур
Плов	1–24 ч	90–100°C	/
Варить	1–24 ч	100°C	/
На пар	1–24 ч	100°C	/
Запекіт	1–24 ч	120–130°C	/
Йогурт	1–24 ч	40°C	/
Разогреть	1–24 ч	85°C	/
Каша	1–24 ч	100°C	30–160°C
Рис	1–24 ч	130–140°C	/
Суп	1–24 ч	90–100°C	/
Жарить	1–24 ч	140–160°C	/
Выпечка	1–24 ч	130°C	40–160°C
Тушить	1–24 ч	90°C	/

5 Тазалау және техникалық қызмет көрсету

6 Қалдықтарды қайта өңдеу

7 Кепілдік және қызмет көрсету

8 Техникалық деректер

Үлгі нөмірі	HD4726
Номиналды қуат	220 В–240 В~, 50-60Гц
Номиналды кіру қуаты	790–940 Вт
Номиналды сыйымдылық	4.0 Л

9 Ақауларды жою

Описание элементов управления (рис. 3)

1. Кнопка режима поддержания температуры
2. Кнопка выбора времени приготовления
3. Кнопка уменьшения
4. Кнопка увеличения
5. Кнопка отсрочки старта
6. Кнопка меню
7. Кнопка включения/выключения
8. Дисплей

Обзор программ

Программа	Время приготовления по умолчанию	Диапазон приготовления
Плов	35 мин	/
Варить	20 мин	5 мин – 2 ч
На пару	20 мин	5 мин – 2 ч
Запекать	45 мин	20 мин – 2 ч
Йогурт	8 ч	6–12 ч
Разогреть	25 мин	5–60 мин
Каша	40 мин	/
Рис	40 мин	/
Суп	1 ч	20 мин – 4 ч
Жарить	15 мин	5–60 мин
Выпечка	45 мин	20 мин – 2 ч
Тушить	1 ч	20 мин – 4 ч

Программа	Время отсрочки старта	Температура приготовления, установленная по умолчанию	Диапазон регулируемых температур
Плов	1–24 ч	90–100°C	/
Варить	1–24 ч	100°C	/
На пару	1–24 ч	100°C	/
Запекать	1–24 ч	120–130°C	/
Йогурт	1–24 ч	40°C	/
Разогреть	1–24 ч	85°C	/
Каша	1–24 ч	100°C	30–160°C
Рис	1–24 ч	130–140°C	/
Суп	1–24 ч	90–100°C	/
Жарить	1–24 ч	140–160°C	/
Выпечка	1–24 ч	130°C	40–160°C
Тушить	1–24 ч	90°C	/

4 Использование мультиварки (рис. 4)

Перед первым использованием

Программа "Каша"

Программа "Плов"

Программа "Варить"

Приготовление в режиме "Рис"

Программа "На пару"

Программа "Суп"

Программа "Жарить"

Программа "Запекать"

Программа "Выпечка"

Программа "Йогурт"

Программа "Тушить"

Программа "Разогреть"

Программа "Мультиповар"

Поддержание температуры

Настройка времени приготовления

Функция отсрочки старта для включения в заданное время

Настройка температуры приготовления

5 Очистка и уход

Очистка внутренних поверхностей мультиварки

Очистка внешней поверхности мультиварки

Аксессуары

6 Утилизация

7 Гарантия и обслуживание

8 Характеристики

Номер модели	HD4726
Номинальное напряжение	220–240 В~, 50–60 Гц
Расчетная выходная мощность	790–940 Вт
Номинальная емкость	4,0 Л

9 Устранение неисправностей

Русский

1 Мультиварка

2 Комплект поставки (рис. 1)

1. Мультиварка (основное устройство)
2. Мерная чашка
3. Шнур питания
4. Инструкция по эксплуатации
5. Книга рецептов
6. Гарантийный талон
7. Корзина для приготовления на пару

3 Описание

Описание прибора (рис. 2)

1. Съемная крышка отверстия выхода пара
2. Панель управления
3. Кнопка открытия крышки
4. Нагревательный элемент
5. Верхняя крышка
6. Разъем кабеля питания
7. Съемная внутренняя крышка
8. Основное устройство
9. Уплотнительное кольцо
10. Ручка мультиварки
11. Внутренняя емкость
12. Индикация уровня воды

Українська

1 Мультиварка

2 Комплектація упаковки (мал. 1)

1. Мультиварка
2. Мірна чашка
3. Шнур живлення
4. Посібник користувача
5. Книга з рецептами
6. Гарантійний талон

3 Огляд

Огляд виробу (мал. 2)

1. Знімна кришка парового отвору
2. Панель керування
3. Верхня кришка
4. Нагрівальний елемент
5. Знімна внутрішня кришка
6. Розетка для кабелю живлення
7. Ущільнююче кільце
8. Ручка мультиварки
9. Внутрішня каструля
10. Індикатор рівня води

Огляд елементів керування (мал. 3)

1. Кнопка збереження тепла
2. Кнопка налаштування температури
3. Кнопка зменшення
4. Кнопка збільшення
5. Кнопка попереднього налаштування
6. Кнопка меню
7. Кнопка запуску/вимкнення
8. Дисплей

Огляд функцій

Функції	Стандартний час приготування	Діапазон регулювання часу приготування
Плов (Плов)	35 хв	/
Варити (Варить)	20 хв	5 хв – 2 год
На пару (На пару)	20 хв	5 хв – 2 год
Запекти (Запекать)	45 хв	20 хв – 2 год
Йогурт (Йогурт)	8 год	6–12 год
Підігріти (Разогреть)	25 хв	5–60 хв
Приготування в ручному режимі (Мультиповар)	10 хв	5 хв – 10 год
Каша (Каша)	40 хв	/
Суп (Рис)	1 год	20 хв – 4 год
Суп (Жарить)	15 хв	5–60 хв
Пекти (Выпечка)	45 хв	20 хв – 2 год
Тушкувати (Тушить)	1 год	20 хв – 4 год

Функції	Попередньо встановлений час старту	Стандартна температура приготування	Діапазон регулювання температури
Плов (Плов)	1–24 год	130°C	/
Варити (Варить)	1–24 год	90–100°C	/
На пару (На пару)	1–24 год	100°C	/
Запекти (Запекать)	1–24 год	120–130°C	/
Йогурт (Йогурт)	1–24 год	40°C	/
Підігріти (Разогреть)	1–24 год	85°C	/
Приготування в ручному режимі (Мультиповар)	1–24 год	100°C	30–160°C
Каша (Каша)	1–24 год	100°C	90–100°C
Рис (Рис)	1–24 год	130–140°C	/
Смажити (Жарить)	1–24 год	140–160°C	/
Пекти (Выпечка)	1–24 год	130°C	40–160°C
Тушкувати (Тушить)	1–24 год	90°C	/

4 Використання мультиварки (мал. 4)

Перед першим використанням

Приготування плову (Плов)

Приготування рису (Рис)

Варіння (Варить)

Приготування на парі (На пару)

Приготування супу (Суп)

Смаження (Жарить)

Випікання (Выпечка)

Тушкування (Тушить)

Підігрівання (Разогреть)

Запікання (Запекать)

Приготування йогурту (Йогурт)

Приготування в ручному режимі (Мультиповар)

Приготування каші (Каша)

Попередньо встановлений час для відкладеного приготування

Налаштування часу приготування

Налаштування температури приготування

5 Чищення та догляд

Внутрішня частина

Зовнішня частина

Аксесуари

6 Утилізація

7 Гарантія та обслуговування

8 Технічні характеристики

Номер моделі	HD4726
Номінальна напруга	220–240 В змінного струму, 50–60 Гц
Номінальна вхідна потужність	790–940 Вт

9 Усунення несправностей