



EN User manual
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UK Посібник користувача

PHILIPS



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HD9015/HD9016_UM_V1.0 3140 035 31731

English

1 Important

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

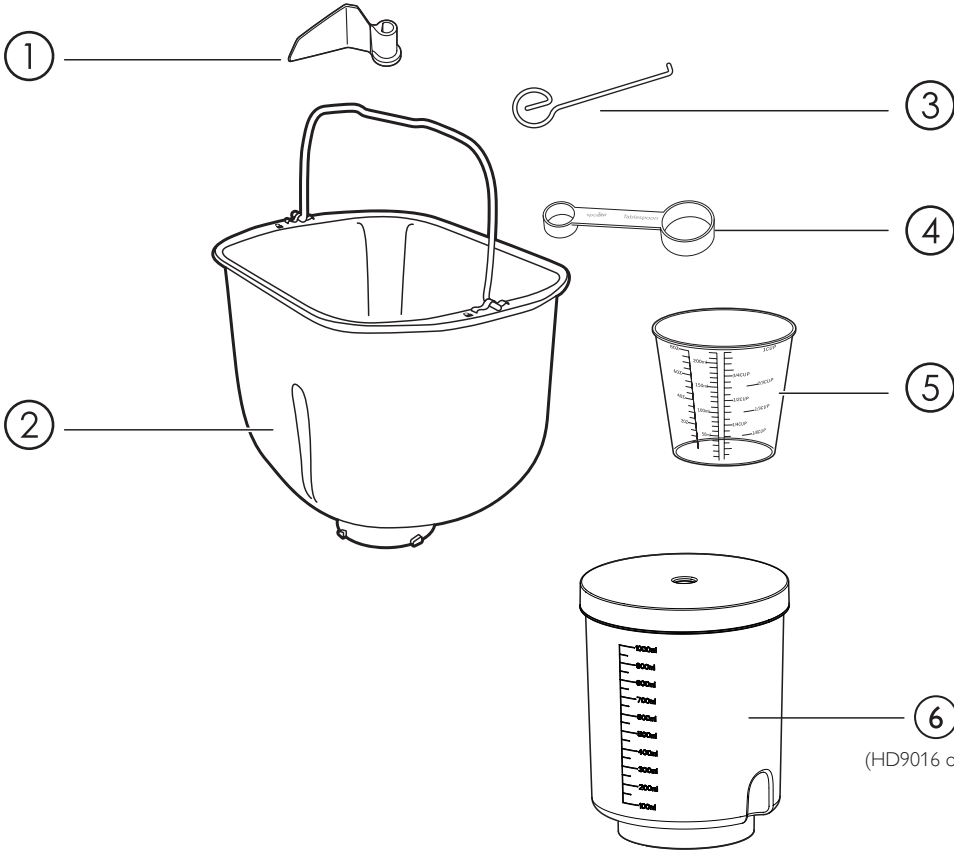
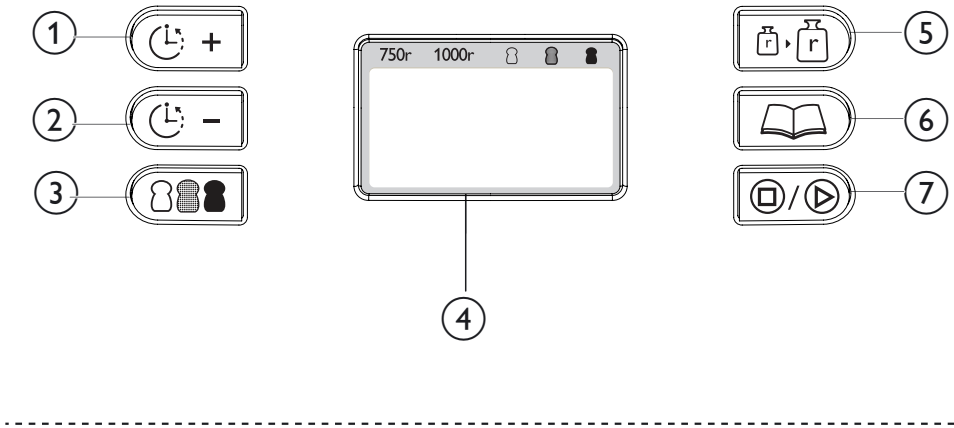
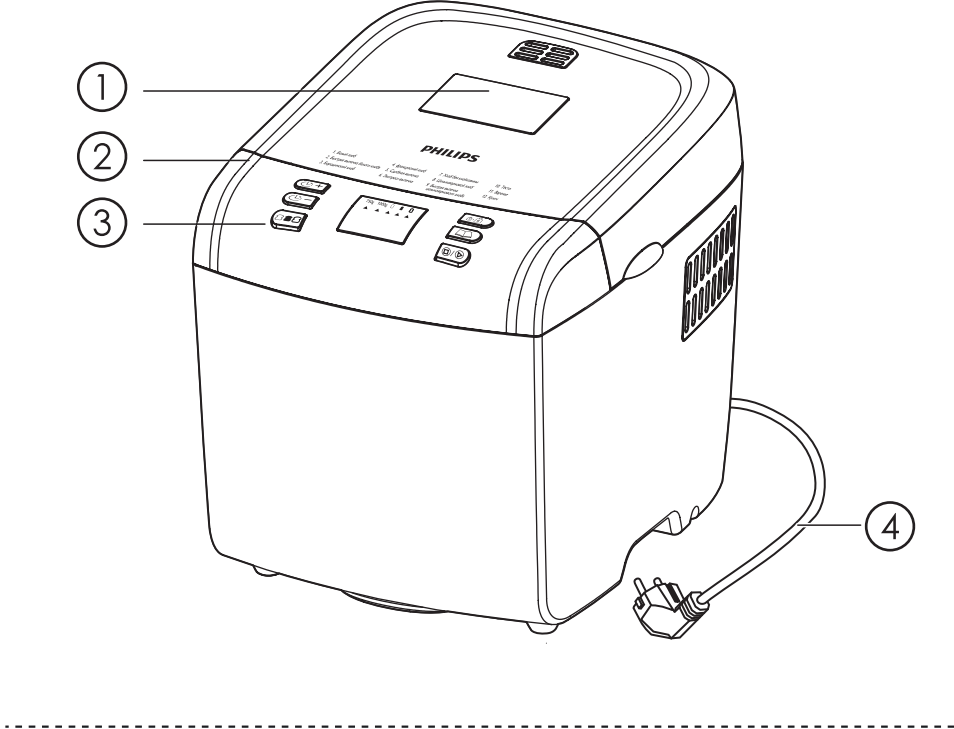
Danger

- Never immerse the body of the breadmaker in water or any other liquid, nor rinse it under the tap.
- Do not cover the steam and air vents while the breadmaker is operating.

Warning

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or metal 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 unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- 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 is not intended to be operated by means of an external timer or a separate remote control system.
- The accessible surfaces may become hot during use.
- Do not put over 560 g flour, and 9 g, 12 g, 14 g yeast for general bread, super rapid bread, and easter cake programs respectively.
- 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. Always make sure that the plug is inserted firmly into the wall socket.
- Do not use the appliance if the plug, the mains cord, the body of the appliance or the bread pan is damaged.
- Make sure that the heating element, the rotating shaft of the bread pan and the outside of the bread pan are clean and dry before you put the plug in the wall socket.
- Do not use the appliance for any other purpose than described in this manual.
- Only put ingredients in the bread pan. Do not put or spill any ingredients and/or additives in the inside of the appliance to avoid damage to the heating element.
- When you remove jam from the bread pan, lift the bread pan with both hands in oven mitts to pour out the hot jam.

- This appliance is intended for household use only. 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.
- Do not touch the bread pan with sharp utensils to avoid damage.



- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Always place the appliance on a stable, level and horizontal surface.
- Always put the bread pan in the appliance before you put the plug in the wall socket and switch on the appliance.
- Always unplug the appliance after use.
- Always let the appliance cool down before you clean or move it.
- Do not place the bread pan in a conventional oven to bake bread.
- The accessible surfaces may become hot when the appliance is operating. Always use oven mitts when you lift the bread pan by its handle or when you handle the hot bread pan, the kneading blade or the hot bread.
- Beware of the hot steam that comes out of the steam vents during baking or out of the breadmaker when you open the lid during or after the baking process.
- Do not lift and move the appliance while it is operating.
- Do not touch moving parts.
- Do not expose the appliance to direct sunlight.
- Do not insert metallic objects or alien substances into the steam vents.
- Do not use the bread pan if it is damaged.
- Always clean the appliance after use.
- Do not clean the appliance in the dishwasher.
- Do not use the appliance outdoors.
- Leave a free space of at least 10cm above, behind and on both sides of the appliance to prevent damage due to radiated heat.
- To avoid damage to the appliance, do not place the bread pan or any other object on top of the appliance.

Recycling

Your product is designed and manufactured with high quality materials and components, which can be recycled and reused.
When you see the crossed-out wheel bin symbol attached to a product, it means the product is covered by the European Directive 2002/96/EC.
Never dispose of your product with other household waste. Please inform yourself about the local rules on the separate collection of electrical and electronic products. The correct disposal of your old product helps prevent potentially negative consequences on the environment and human health.

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.

Power failure backup

This appliance has a backup function that remembers the status before a power failure, provided the power supply resumes within 10 minutes. If the power failure occurs during a cooking process, the countdown of the cooking time continues where it left off when the power supply resumes. If the power failure lasts longer than 10 minutes and the failure occurs during a cooking process, the breadmaker automatically resets to the preset setting when the power supply resumes. Open the breadmaker, remove its contents and start all over again. If you have set the timer and the preset cooking process has not yet started when a power failure occurs, the breadmaker automatically resets to the preset setting when the power supply resumes. Open the breadmaker, remove its contents and start all over again.

2 Introduction

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.

3 Your breadmaker

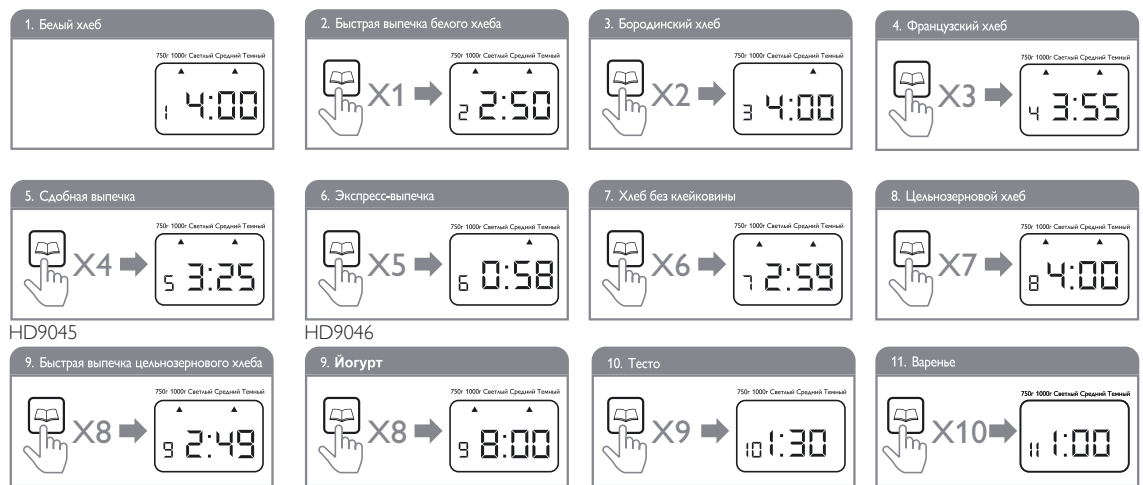
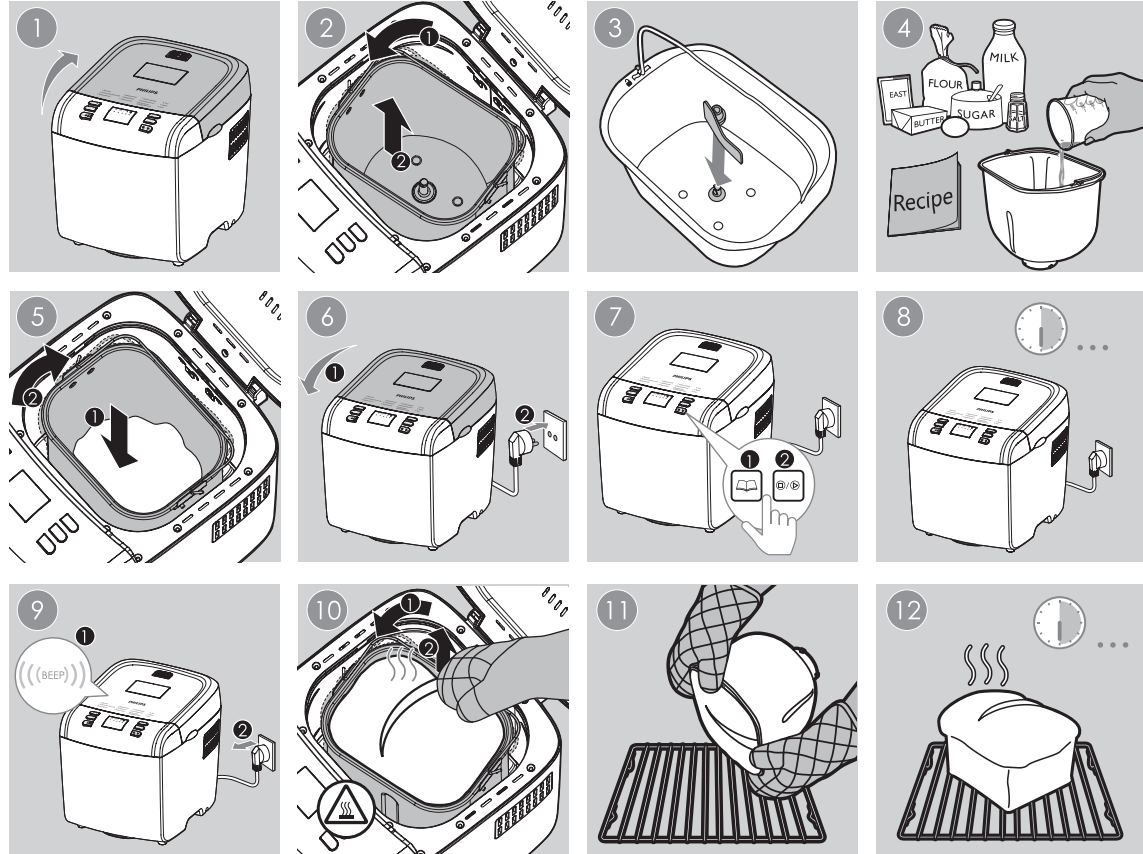
Main unit			
① Viewing window	③ Control panel		
② Cover lid	④ Mains plug		

Control panel			
① Timer increase	⑤ Loaf weight		
② Timer decrease	⑥ Program menu		
③ Crust color	⑦ Start/stop/cancel button		
④ LCD status display			

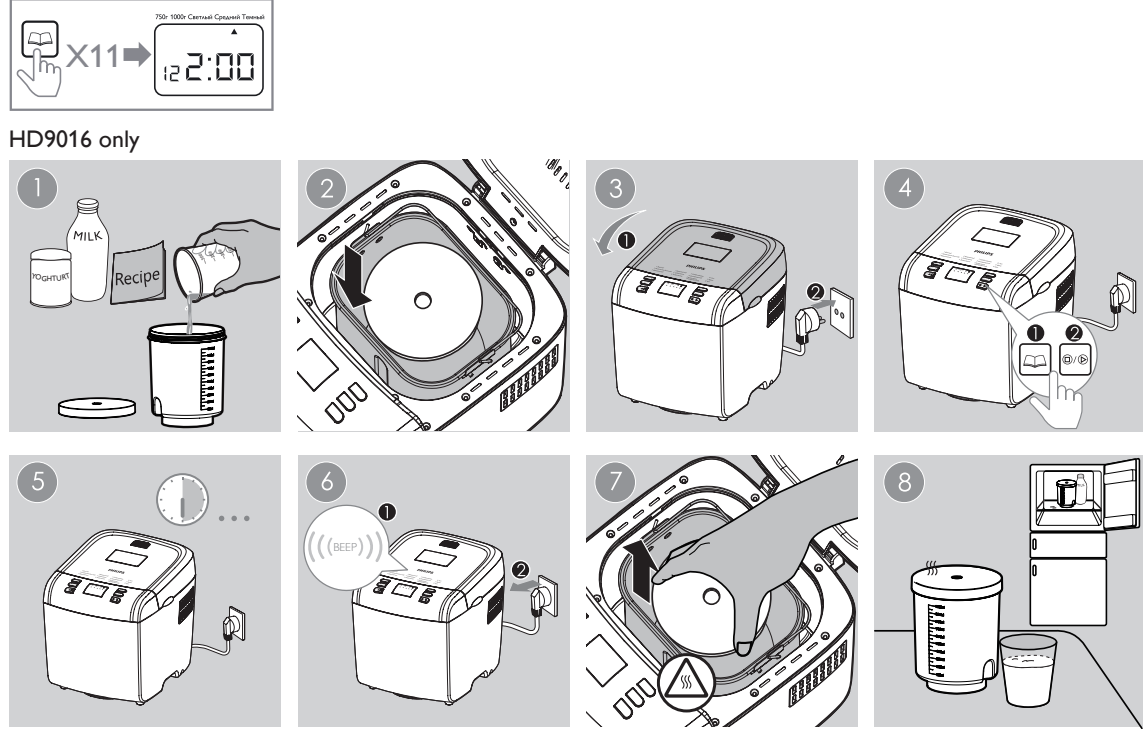
Accessories

① Kneading blade	④ Measuring spoon
② Bread pan	⑤ Measuring cup
③ Hook	⑥ Yoghourt

HD9015/HD9016



HD9016 only



4 Use your breadmaker

Before the first use

- Remove all packaging material from the appliance. Be careful not to throw away the kneading blade.
- Remove any labels from the body of the appliance.
- To remove any dust that may have accumulated on the appliance, wipe the outside of the appliance, the bread pan and the kneading blade with a damp cloth.

Note

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

- Dry all parts thoroughly before you start to use the appliance.

Prepare your breadmaker and ingredients

- Put your breadmaker on a stable, horizontal and level surface.
- Turn the bread pan anticlockwise and lift it out.
- Push the kneading blade firmly onto the shaft.
- Measure the ingredients for the recipe you want to prepare (see section 'bread recipes' below).
 - Always measure ingredients accurately.
 - All ingredients should be at room temperature unless recipe suggests otherwise.
- Put ingredients in the bread pan in the order they are listed in the recipe.

Note

- Do not add more quantities than mentioned in the recipe as it may damage the breadmaker.

- The yeast should be dry and separate from other ingredients when it is added to the bread pan.
 - Butter and other fats should be cut into small pieces before putting in the bread pan to aid the mixing.
 - If necessary, use a spatula to scrape down the sides of the bread pan to get the mixture sticking to the wall back to the mix.
 - During the mixing stage, there will be beep sounds to alert you to add additional ingredients such as nuts if you wish.
- Put the bread pan in the appliance. Turn the bread pan clockwise until it locks into position.

Note

- If the bread pan is not assembled properly, the kneading blade does not turn.

- Put down the handle of the bread pan and close the lid of the appliance.
- Put the mains plug in the wall socket.
 - The appliance beeps and '1' and '3:55' appear on the display, which refers to the 'White' program.

Set your breadmaker

- Press repeatedly to select the program.
 - The select program number and processing time are displayed.
 - For detailed program description, see section 'Bread recipe' below.
- Press repeatedly to select the crust color.
 - The selected crust color can be changed from light to dark.
- Press repeatedly to select the loaf weight.
 - Make sure the selected weight is appropriate for the amount of ingredients of the selected recipe. See section 'Bread recipe' below.
- Press to start bread making process.

Caution

- During the baking process, the breadmaker itself and the lid become extremely hot. Be careful not to burn yourself.

- The display counts down the processing time until the bread is ready.
- When the baking process is finished, the breadmaker beeps and goes to the keep-warm mode (for 60 minutes).

Preset time for delayed baking

You can use the timer if you want the bread to be ready at a later time. The maximum delay time that can be set is 13 hours.

Note

- Do not use the timer function with recipes that require fresh ingredients that may go bad, for instance eggs, fresh milk, sour cream or cheese.

- Put all ingredients in the bread pan.
- Select the appropriate program, loaf size and crust color for your recipe.
 - The total processing time is shown on the display.
- Press + (timer increase and timer decrease) to choose the desired preset time.
 - The breadmaker enters preset mode.

- For example, if the current time is 19:00 and you want your bread ready at 7:00 next morning (12 hours later), you can set the preset time to 12:00.
 - If you keep the button pressed, the time increases more quickly.
 - If the time on the display reaches 13 hours and you still keep the timer button pressed, the display goes back to the baking time of the set program.
- Press (start/stop/cancel button).
 - The timer counts down the set time in minutes.
 - The bread is ready when the timer has counted down to 0:00 and the breadmaker beeps.

Finish the baking process

Caution

- The inside of the breadmaker, the bread pan, the kneading blade and the bread are very hot.
- Always use oven mitts when you remove the bread pan at the end of the baking cycle or at any time during the keep-warm mode.

- To power off the breadmaker, remove the mains plug from the wall socket.
- Using pot holders or oven mitts, open the lid and turn the bread pan anticlockwise.
- Grab the bread pan by its handle and lift it out.
- Turn the pan upside down, hold the handle and shake the bread out.

Note

- Do not use metal utensils to remove the bread, as these may damage the non-stick coating of the bread pan.
- Be careful, the bread pan and the bread are hot.

- Use the hook supplied to remove the kneading blade from the shaft/bread.
 - Always make sure that the kneading blade does not stay inside the bread, otherwise you may damage the kneading blade when you slice the bread.
- Let the breadmaker cool down before you clean it.

Making Yoghurt (HD9016 only)

Note

- Ensure the yoghurt container is thoroughly washed with warm water and soap, and it is dried before making yoghurt.
- Full fat, skim, or 2% milk can be used
- Make sure the yoghurt is fresh and thus the culture starter is active

- The milk and yoghurt mixture proportion is 10:1 (For example: 400ml Milk with 40ml yoghurt)
- Pour milk into the yoghurt container
- Add yoghurt into the yoghurt container, and mix well.
- Close and tighten the lid
- Start the yoghurt program, and yoghurt will be ready in 8 hours

5 Cleaning and Maintenance

Note

- Uplug the breadmaker before starting to clean it.
- Wait until the breadmaker has cooled down sufficiently before cleaning it.
- Never immerse the appliance in water or any other liquid, nor rinse it under the tap.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.
- For maximum safety, keep the appliance clean and free of grease and food residues.

Interior

Inside of the cover and the main body:

- Wipe with wrung out and damp cloth.
- Make sure to remove all the food residues stuck to the breadmaker.

Heating element:

- Wipe with wrung out and damp cloth.
- Remove sf food residues with wrung out and damp cloth or toothpicks.

Exterior

Surface of the cover lid and outside of the main body:

- Wipe with a cloth dampened with soap water.
- ONLY use soft and dry cloth to wipe the control panel.
- Make sure to remove all the food residues around the control buttons.

Accessories

Bread pan:

- Clean the bread pan with a soft cloth moistened with hot water or washing-up liquid.
 - Do not immerse the bread pan in water and do not clean it in the dishwasher.
- Kneading blade, measuring spoon and cup, and hook:
- Soak in hot water and clean with sponge.

Tip

- After baking, immediately remove the kneading blade from the bread pan to prevent it from getting stuck.

6 Storage

Store your breadmaker in a safe and dry place.

7 Bread ingredients

Bread flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from collapsing after rise. As the gluten content is higher than the common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole -wheat flour or bread flour to achieve the best result.

Rye flour

Rye flour has high fiber level but it has lower gluten content than wheat flour. Rye bread usually has darker color and stronger taste than white and wheat bread. It should be used with bread flour in this breadmaker.

Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber softer. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tsp. active dry yeast =3/4 tsp. instant yeast
1.5 tsp. active dry yeast =1 tsp. instant yeast
2 tsp. active dry yeast =1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Store it back to the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

- Pour 1/2 cup warm water (45-50°C) into a measuring cup.
- Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- Place the measuring cup in a warm place for about 10min. Do not stir the water.
- The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

Salt

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be larger if without salt.

Egg

Eggs can improve bread texture, make the bread more nourish and large in size, the egg should be stirred evenly.

Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 20C and 25C is the best. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

8 Environment

Do not throw away the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you can help to preserve the environment.

9 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.

Русский

1 Важная информация

Перед эксплуатацией прибора внимательно ознакомьтесь с настоящим руководством и сохраните его для дальнейшего использования в качестве справочного материала.

Опасно!

- Запрещается погружать корпус хлебопечи в воду или другие жидкости, а также прикасаться к ней, когда она работает.
- Не закрывайте отверстия выхода пара и вентиляционные отверстия во время работы хлебопечи.

Внимание!

- Данным прибором могут пользоваться дети старше 8 лет и лица с ограниченными возможностями сенсорной системы, интеллектуальными или физическими возможностями, а также лица с недостаточным опытом и знаниями под присмотром других лиц или после инструктирования о безопасном использовании прибора и потенциальных опасностях.
- Не позволяйте детям играть с прибором. Дети могут осуществлять очистку и уход за прибором, только если они старше 8 лет и только под присмотром взрослых.
- Храните прибор и шнур в месте, недоступном для детей младше 8 лет. Не допускайте свисания шнура с края стола или места установки прибора.
- В случае повреждения сетевого шнура его необходимо заменить. Чтобы обеспечить безопасную эксплуатацию прибора, заменяйте шнур только в авторизованном сервисном центре Philips или в сервисном центре с персоналом высокой квалификации.
- Данное устройство нельзя подключать к внешнему таймеру или системам дистанционного управления.
- Во время использования устройства некоторые поверхности могут нагреваться.
- Добавляйте не более 560 г муки и 9 г, 12 г, 14 г дрожжей при использовании программ приготовления обычного хлеба, экспресс-выпечки и куличней соответственно.
- Перед подключением прибора убедитесь, что указанное на нем номинальное напряжение соответствует напряжению местной электросети.
- Подключайте прибор только к заземленной розетке. Убедитесь, что сетевая вилка правильно вставлена в розетку электросети.
- Не используйте прибором, если поврежден сетевой шнур, штепсельная вилка, корпус прибора или форма для выпечки.
- Перед тем как вставить вилку в розетку электросети, убедитесь, что нагревательный элемент, вращающийся вал формы для выпечки и внешняя поверхность формы для выпечки являются чистыми и сухими.
- Не используйте прибор для целей, отличных от описанных в данном руководстве.
- Запрещается включать устройство в сеть или пользоваться панелью управления с мокрыми руками.
- Во время работы прибора соблюдайте достаточное расстояние от отверстий выхода пара и вентиляционных отверстий, чтобы не обжечь лицо и руки.
- Не открывайте крышку в процессе выпекания, т.к. тесто может осесть.
- В процессе выпекания прибор и крышка являются очень горячими. Соблюдайте осторожность, чтобы не обжечься.
- Не извлекайте форму для выпечки во время использования.
- В процессе выпекания не перемещайте ингредиенты в форме для выпечки кухонными принадлежностями.
- Кладите ингредиенты только в форму для выпечки. Не кладите ингредиенты и/или добавки непосредственно в прибор, чтобы не повредить нагревательный элемент. Чтобы переложить варенье из формы для выпечки, наденьте кухонные рукавички, двумя руками поднимите форму для выпечки и слейте горячее варенье.
- Чтобы удалить повидло из формы для выпечки, наденьте кухонные рукавички, двумя руками поднимите форму для выпечки и слейте горячее повидло.

