



HD4995
HD4996



HD4996



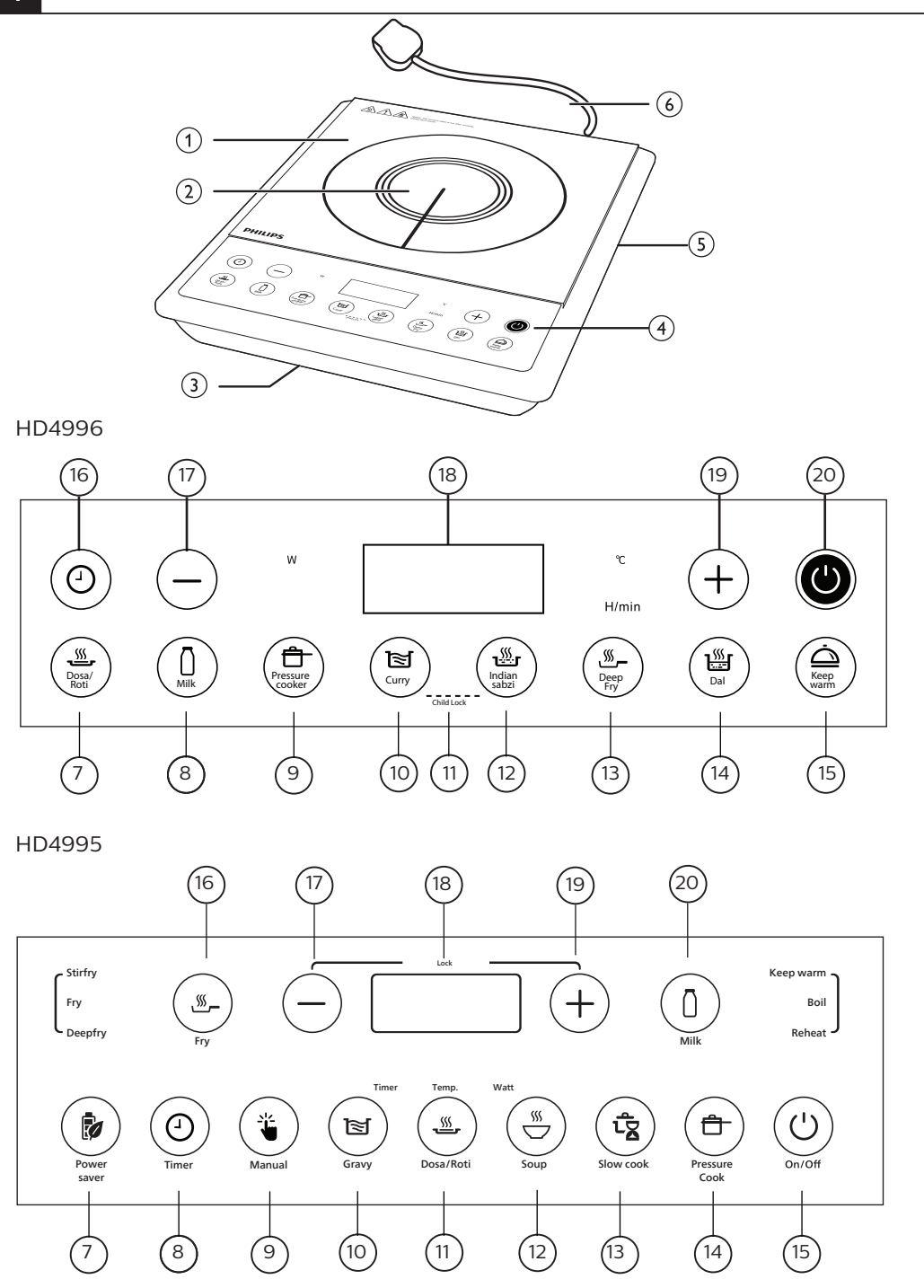
HD4995

Induction stove

Please read the guidelines provided in this DFU on important instructions, appliance usage & warranty before using the product.

PHILIPS

1 Overview



HD4996

HD4995

1 Your induction stove

Congratulations on your purchase

2 What's in the box

Induction stove main unit and user manual

Overview (Fig.1)

- Cooking plate
- Cooking zone
- Air Inlet
- Control Panel
- Air outlets
- Power cord

Controls overview

HD4996	HD4995
7. Dosa/Roti	7. Power saver
8. Milk	8. Timer
9. Pressure cooker	9. Manual
10. Curry	10. Gravy
11. Child lock	11. Dosa/Roti
12. Indian sabzi	12. Soup
13. Deep Fry	13. Slow cook
14. Dal	14. Pressure cook
15. Keep warm	15. On/Off
16. Timer	16. Fry
17. Decrease temperature	17. Decrease temperature
18. Display	18. Display
19. Increase temperature	19. Increase temperature
20. On/Off	20. Milk

3 Before first use

Remove all packaging materials from the induction stove

Preparing for use (Fig.2)

- Place the appliance on a dry, stable and level surface
- Make sure there is at least 10cm free space around the appliance to prevent overheating
- Always place the cookware on the cooking zone during cooking
- Make sure you use cookware of the correct types and sizes (see the table below)

Choosing the proper cookware

Use cookware that meets below requirements (Fig.3)

Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom
Size	Cookware with a bottom diameter of 12-20cm
Weight	Cookware with a weight up to 8kg (including contents)

Do not use cookware described as below: (Fig.4)

Material	Cookware with a bottom made of non-iron metal, heat resistant glass pots, ceramic, glass, aluminum or copper.
Shape	Cookware with a concave or convex bottom
Size	Cookware with a bottom diameter of less than 12cm or more than 20cm
Weight	Cookware with a weight over 8kg (including contents)

4 Using the induction stove (Fig.5)

There are eight preset cooking modes in HD4996 and eleven in HD4995.

HD4996: Dosa/Roti, Milk, Pressure Cooker, Curry, Indian Sabzi, Deep Fry, Dal and keep warm
HD4995: Manual, Gravy, Dosa/Roti, Soup, Slow Cook, Pressure cook, Fry, Stirfry, Deepfry, Milk (Keep warm, Boil, Reheat)

- Follow the steps in "Preparing for use"
- Press the ON/OFF button to switch on the appliance, and ON/OFF indicator lights up
- Press the desired cooking mode button, and the corresponding indicator lights up. The appliance starts working in the selected mode.
- When the cooking is finished, press the ON/OFF button to switch off the appliance
- Unplug the appliance after the fan stops working

Note

• During cooking, you can change the temperature/wattage by pressing the increase or decrease button (not applicable in slow mode).

• The time for induction cooking may be less than the time taken on a gas stove. Make sure that you keep all the ingredients you need ready before you start cooking.

• Press the function button and the induction stove starts working

• HD4955 comes with "Power Saver mode". Press "Power Saver" button to show the consumption of electricity during the cooking, the display form is "d0.00". Press "Power saver" button again, it will be cancelled.

"d" in the display indicates Power Dissipation (kwh)

Getting to know the cooking modes

Refer to below tables for more details of different cooking modes.

HD4996

Cooking mode	Preset Condition	Cooking Guide (Suggestive)
Dosa/Roti	1400 Watts	Dosa/Roti mode is used to cook Chapati/ Roti/Dosa on a flat induction type tawa. Power can be modulated from 300 Watts to 2100 Watts using +/- key.
Milk	20 mins	Boiling of milk/water is ideal to be carried out in this mode. Time can be changed from 1 min to 4hrs using +/- key.
Pressure Cooker	1900 Watts	Pressure cooking with induction type cookers can be used in pressure cooker mode. Power can be modulated using +/- key from 300 Watts to 2100 Watts.
Curry	1600 Watts	Curry dishes can be cooked in this mode. Power can be varied using +/- key from 300 Watts to 2100 Watts
Indian Sabzi	1600 Watts	This mode can be used to cook vegetables. Power can be modulated using +/- key from 300 Watts to 2100 Watts.
Deep Fry	200°C	This mode can be used for all deep frying cooking requirements. Temperature can be modulated using +/- key from 60°C to 240°C
Daal	1600 Watts	Daal cooking can be performed in Daal mode. Power can be modulated using +/- key from 300 Watts to 2100 Watts.
Keep Warm	300Watts	This mode is particularly used to keep dishes warm. Power cannot be changed.

Note: Timer can be modulated from 1 min to 3hrs for all the above modes using +/- key.

HD4995

Cooking mode	Preset condition	Cooking guide (Suggestive)
Milk (Press Milk icon to toggle between three modes: Keep warm, Boil and Reheat)	Keep Warm 500 Watts	This mode can be used to keep milk warm. Power can be changed from 120 to 800Watts using +/- key.
Boil	1000 Watts	Boiling of milk is ideal to be carried out in this mode. Power can be changed from 120 to 1000Watts using +/- key.
	30 mins	Boiling of water is ideal to be carried out in this mode. Timer can be modulated from 1 min to 3hrs using +/- key.
Stir Fry	2100 Watts	Stir fry modes are used to cook foods which require continuous stirring. Power can be changed from 120 to 2100 Watts using +/- key.
	Fry	1800 Watts
Deepfry	180°C	This mode can be used for all deep frying cooking requirements. Temperature can be modulated from 60°C to 260°C using +/- key.
	1000 Watts	This mode can be used for all type of cooking specially if time and power has to be manually controlled during cooking. Power can be modulated from 120 Watts to 2100 Watts using +/- key.
Manual	500 Watts	Gravy type dishes can be cooked in this mode. Power can be modulated from 120 Watts to 1000 Watts using +/- key.
Gravy	500 Watts	Gravy type dishes can be cooked in this mode. Power can be modulated from 120 Watts to 1000 Watts using +/- key.
Dosa/Roti	1200 Watts	Dosa/Chapati mode is used to cook Chapati/Roti/Dosa on a flat induction type tawa. Power can be modulated from 500 Watts to 1400 Watts using +/- key.
Soup	1400 Watts	Soup mode is used for preparation of soup. Power can be modulated from 120 Watts to 2100 Watts using +/- key.
Slow Cook	1000 Watts	This mode is ideal for cooking at low temperature for longer time. Power cannot be changed in this mode.
Pressure Cook	1200 Watts	Pressure cooking with induction type cookers can be used in pressure cooker mode. Power can be modulated using +/- key from 120 Watts to 2100 Watts

Note: Timer can be modulated from 1 min to 3hrs for all the above modes using +/- key.

Adjusting the mode temperature/wattage

You can change the mode temperature/wattage to decide on what temperature the appliance has to work.

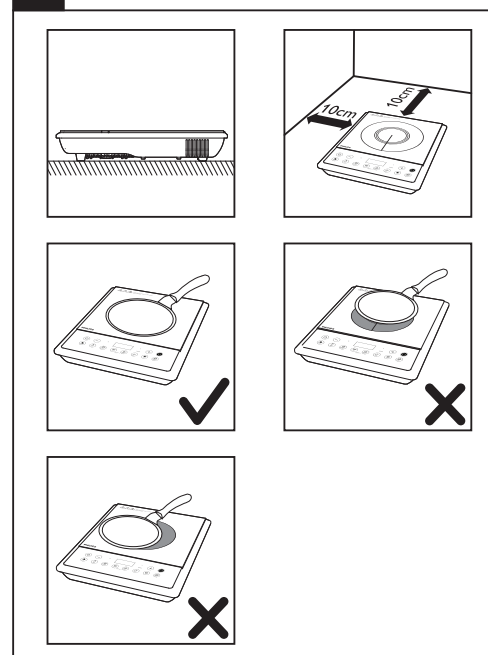
- Follow the steps in "Preparing for use"
- Press the ON/OFF button, the ON/OFF button lights up.
- Press the mode button to select the desired cooking mode.
- Press increase (+) or decrease (-) button to adjust the temperature/ wattage.

5 Specifications

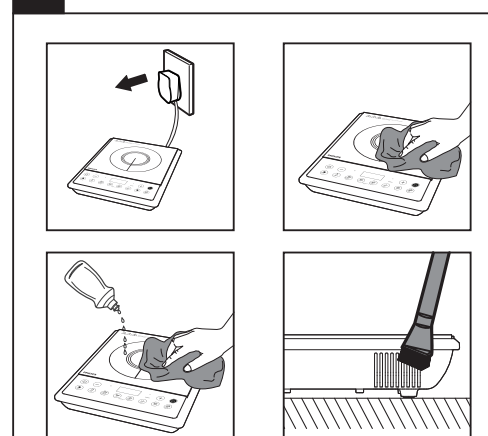
Models	HD4995	HD4996
Voltage	220-240V	220-240V
Power	2100Watt	2100Watt
Dimension	330X110X400mm	335X100X415 mm
Net Weight	2.40 kg	2.45 kg

The product is in conformance with the reduction of hazardous substances as per the India E-Waste Rule 2022.

2 Preparing for use

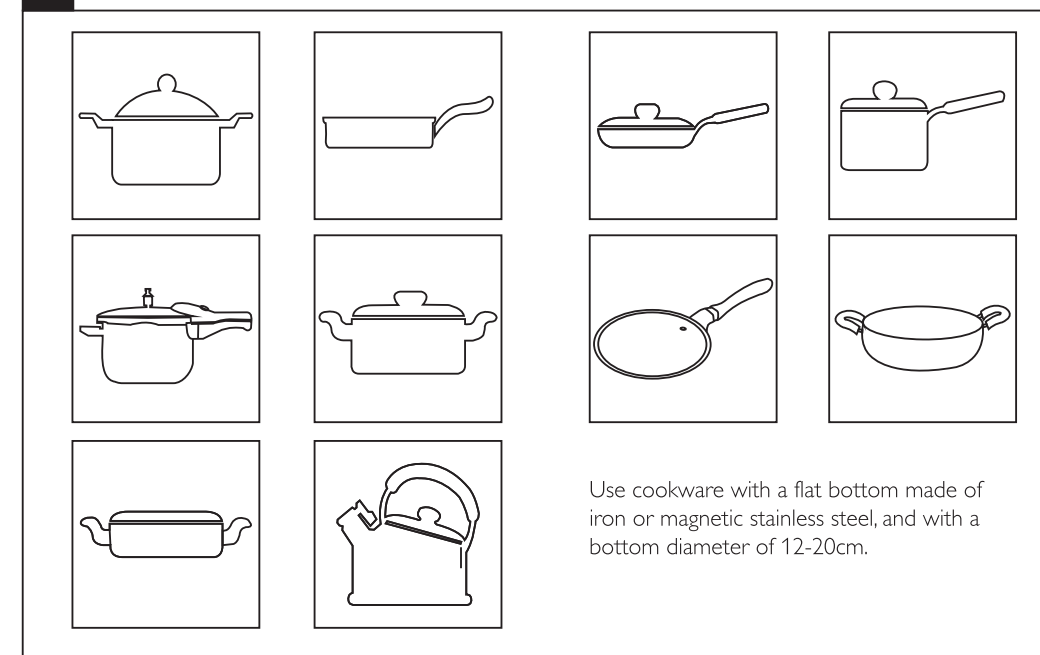


7 Cleaning



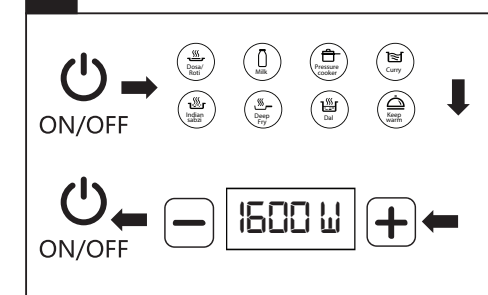
Unplug the appliance 3 minutes after the cooking is finished and let it cool down.

3 Use below cookware

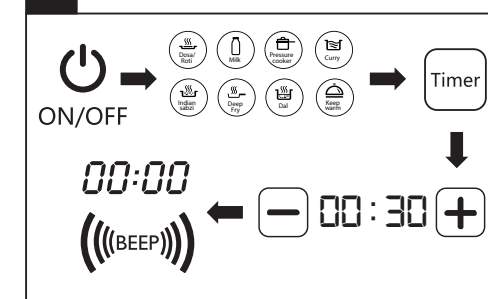


Use cookware with a flat bottom made of iron or magnetic stainless steel, and with a bottom diameter of 12-20cm.

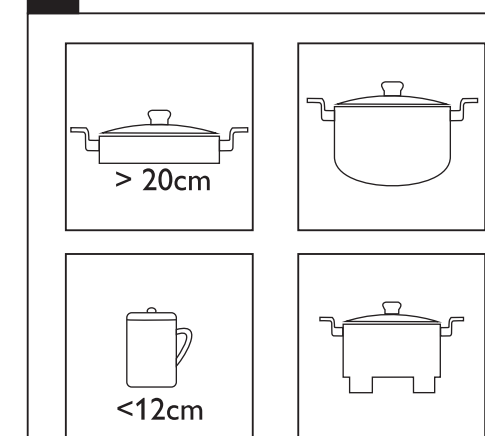
5 Using the induction stove



6 Using the timer



4 Do not use below cookware



Do not use cookware with a concave or convex bottom made of non-iron metal, heat resistant glass pots, ceramic, glass, aluminum and copper, or with a bottom diameter of less than 12cm or more than 20cm.

6 Cleaning (Fig.7)

Unplug the appliance 3 minutes after the cooking is finished and let it cool down.
Clean the appliance with a damp cloth and, if necessary, with some mild cleaning agent.

Note

- Do not unplug the appliance before the fan stops working
- Never immerse the appliance in water 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
- Do not put vinegar on the cooking plate

7 Maintenance

Improper use can lead to scratches on the cooking plate. To avoid discoloring and scratches, use the appliance according to the instructions in this user manual and always clean the appliance and cookware properly after use.

8 Storage

- Do not place heavy objects on the cooking plate as it is breakable.
- Do not store the appliance in a hot place, for example near a cooker.
- If you are not going to use the appliance for a longer period of time, store the appliance in a cool and dry place.

9 Environment

Do not throw away the appliance with the normal household waste at the end of its life. Dispose of responsibly. By doing this, you help to preserve the environment.

10 Troubleshooting

Problem	Solution
The On/Off button (⏻) does not respond.	There is a connection problem. Check if the induction stove is connected to the mains and if the plug is inserted firmly into the wall socket
The appliance beeps continuously and then stops working.	You may have put unsuitable cookware on the cooking plate or you may have removed the cookware from the cooking plate during cooking. Make sure the cookware is made of steel, iron or aluminum with stainless steel cladding base and has a base diameter larger than 12cm. You may have placed the cookware outside of the cooking zone.
The cookware does not heat up to the required temperature.	The bottom of the cookware may not be flat. Use cookware with a flat bottom. If the problem still exists, take the appliance to authorised service center

The appliance does not switch from one preset mode to another.	You need to switch off the appliance and restart with another cooking mode.
The cooking temperature of the preset modes are too high or too low.	You may increase or decrease the mode temperature
When I press one of the cooking mode buttons, the light of the selected mode does not go on.	The light is defective. Take the appliance to authorised service center
The fan works but the appliance has not started working.	You have to press a cooking mode button after you have pressed the ON/OFF (⏻) button. If you do not press a cooking mode button within one minute, the induction cooker will switch off and the fan continues to work for a while to cool down the appliance.
Error code E1 or E2 is displayed on the screen.	The main sensor is in open circuit or short circuit state. Take the appliance to authorised service center
Error code E3 or E4 is displayed on the screen.	The heat sink sensor is in open circuit or short circuit state. Take the appliance to your authorised service center
Error code E5 or E6 is displayed on the screen.	The voltage is either too high or too low. Wait for the voltage to stabilize and try again.
Error code E7 is displayed on the screen.	The fan has malfunction. Take the appliance to authorised service center
Error code E8 is displayed on the screen.	The main sensor is not working. Take appliance to authorised service center
Error code E9 is displayed on the screen.	The fuse has malfunction. Take the appliance to authorised service center

In case these measures do not work, contact the nearest company service center or call at customer care numbers 1800 572 1800 (Toll free).

Warranty and Service:
For any information or problem, contact us at 1800 572 1800 (Toll Free).

Warranty Card:
This apparatus is covered under warranty against any defect due to defective material or workmanship for ONE YEAR on the product. Should a defect develop during the period of warranty, Versuni India Home Solutions Limited (Formerly known as Philips Domestic Appliances India Ltd.) undertakes to repair the apparatus FREE OF CHARGE through the dealer from whom it has been purchased or at any of the our Authorized Service Center.

- The warranty is not valid in case:
- Apparatus is not used according to the user manual.
 - Defects caused by improper or reckless use.
 - Repairs are done by persons other than company authorized service center.
 - Modifications of any nature made in the apparatus.
 - Incomplete warranty card after purchase.
 - Usage of parts not recommended by the company or those made by other manufacturers. All consumables and parts susceptible to normal wear and tear are not covered under warranty.

Weekly / S. No. _____
Date of Purchase _____
Dealer's Name _____
Dealer's Stamp _____
Customer's Name and Address: _____
Model No: _____
Dealer's Signature: _____



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