

# Comfort Plus

HD6122, HD6120

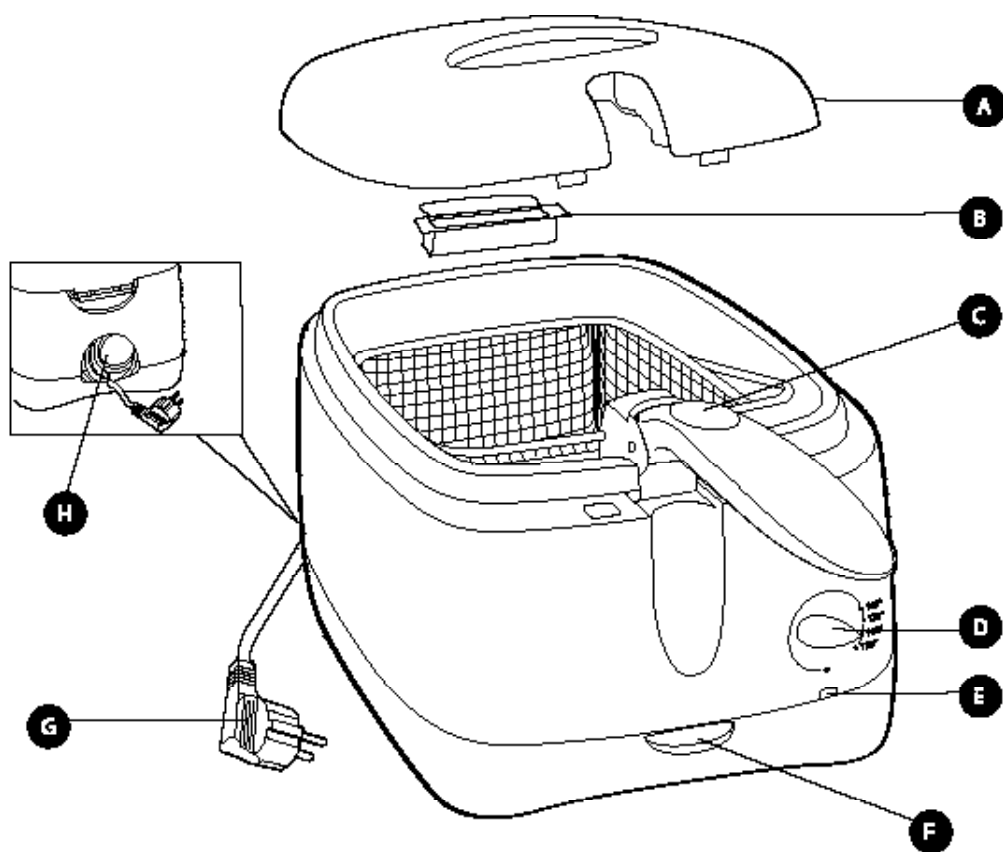


使用产品前请仔细阅读本使用说明书



**PHILIPS**







**ENGLISH 4**

**简体中文 15**

**HD6122, HD6120**

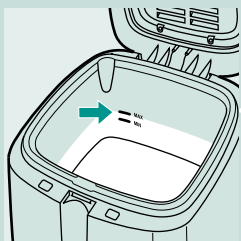
## Important

- ▶ Read the instructions for use and look at the illustrations before you start using the appliance.
- ▶ Check if the voltage indicated on the appliance corresponds to the mains voltage in your home before you connect the appliance.
- ▶ Only connect the appliance to an earthed wall socket.
- ▶ Clean the fryer parts as described in the 'Cleaning' section. Dry the parts thoroughly.
- ▶ Do not immerse the housing and the inner pot in water. These parts may only be cleaned with a moist cloth and some washing-up liquid
- ▶ Make sure all parts are completely dry before you fill the fryer with oil or liquid fat.
- ▶ During frying, hot steam is released through the filter. Keep your hands and face at a safe distance from the steam. You should also be careful of the hot steam when you open the lid.
- ▶ Keep the appliance out of the reach of children when you use it. Do not let the mains cord hang over the edge of the table or worktop on which the appliance is standing.
- ▶ After you have used the appliance, set the temperature control to the lowest setting (turn it completely to the left). Remove the plug from the wall socket and let the oil or fat cool down. Do not move the fryer until it has cooled down sufficiently.
- ▶ If the mains cord or other parts of this appliance are damaged, they must only be replaced by Philips or a service centre authorised by Philips, since repair requires special tools and/or parts.

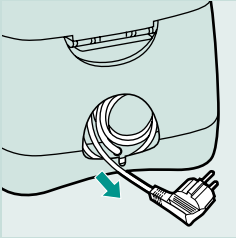
## General description

- A Lid
- B Condensed water tray
- C Frying basket
- D Temperature control knob
- E Pilot lamp
- F Lid release button
- G Cord set
- H Cord storage compartment

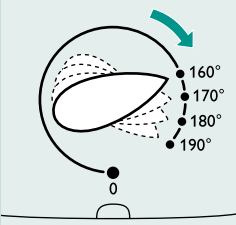
## Frying



- 1 Put the appliance on a horizontal, even and stable surface out of the reach of children.
- 2 Fill the dry fryer with (2.3 litres) of oil, liquid fat or melted solid fat up to the top indication mark on the inner pot. Read the 'Oil and fat' section on how to do this.



- 3** Take the entire cord from the cord storage compartment and put the plug in the wall socket.

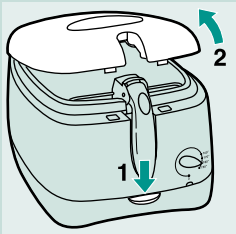


- 4** Set the temperature control to the correct temperature.

For information about which temperature to select, check the package of the food to be fried or the table in these instructions for use.

The pilot light of the temperature control goes on. While the fryer is heating up, the pilot light will go out and on a number of times. When it stays out for some time, the oil or fat has reached the preset temperature.

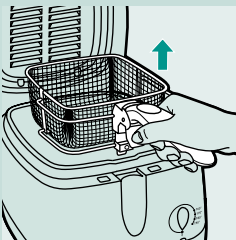
After a batch has been fried, the pilot light will also go on. Wait until it stays out for some time before frying the next batch.



- 5** Open the lid by pressing the release button. The lid will open automatically.



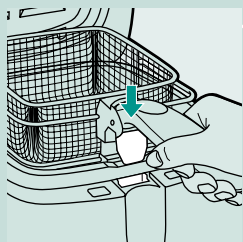
- 6** Lift the handle to raise the basket to its highest position.



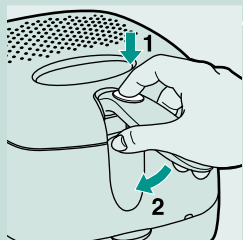
- 7** Remove the basket from the fryer.

- 8** Put the food to be fried in the basket.

Never exceed the maximum amount of food to be fried in one batch (see the table about preparation times and temperature settings).



**9** Carefully put the basket in the fryer.



**10** Close the lid.

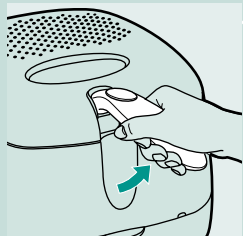
**11** Press the release button of the basket handle and carefully lower the basket to its lowest position.

Stick to the preparation time indicated on the package or follow the preparation times mentioned in the table.

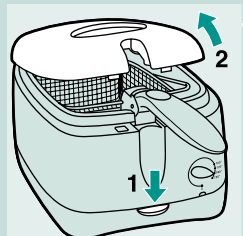
For a uniform golden frying result, lift the basket out of the oil or fat a few times during frying and gently shake the contents.

Be careful: hot steam will emerge from the filter in the lid during frying.

### After frying

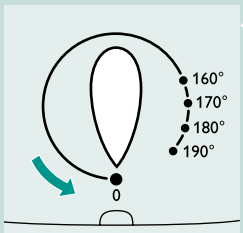


**1** Lift the handle to raise the basket to its highest position.



**2** Open the lid.

Beware of the hot steam.



**3** Carefully remove the basket from the fryer.

If necessary, shake the basket over the fryer to remove excess fat. Put the fried food in a bowl or colander containing grease-absorbing paper, e.g. kitchen paper.

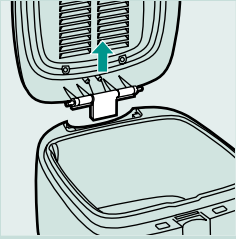
**4** Turn the temperature control anti-clockwise to the '0' setting.

**5** Unplug the appliance after use.



## Cleaning

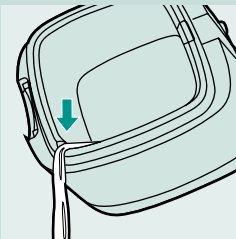
Wait until the oil or fat has cooled down sufficiently.



- 1 Remove the lid.



- 2 Remove the water tray.

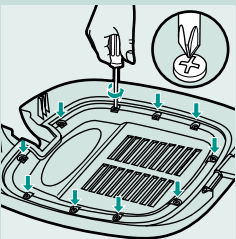


- 3 Remove the basket from the fryer and pour out the oil or fat.

- 4 Clean the housing with a moist cloth (with some washing-up liquid) and/or kitchen paper. Clean the inner pot with hot soapy water. Do not immerse the complete fryer housing in water.

- 5 Clean the lid, the water tray and the basket in hot soapy water or in the dishwasher.

Do not use any abrasive (liquid) cleaning agents or materials (e.g. scouring pads) to clean the appliance.

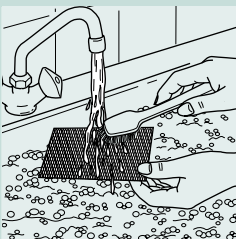


- 6 Rinse the parts with fresh water afterwards and dry them thoroughly.

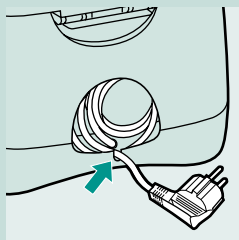
To clean the permanent anti-grease filter thoroughly:

- ▷ Undo the screws on the inside of the lid.

- ▷ Remove the filter and clean it in hot soapy water. Let the filter dry thoroughly before you put it back into the lid and before you start using the appliance again.



## Storing the appliance



- 1** Put all parts back onto/into the fryer and close the lid.
- 2** Wind up the cord, push it back into the storage compartment and put the plug in the plug fixing facility.
- 3** Lift the fryer by its handles.

## Oil and fat

We advise you to use frying oil or liquid frying fat, preferably vegetable oil or fat that is rich in unsaturated fats (e.g. linoleic acid). You can also use solid frying fat, but in that case you should melt it in a pan over low heat before use to prevent spattering or overheating of the fat.

If you want to melt rather cold solid fat that has been used before, there is a chance that the fat will start spattering. You can prevent this by punching holes in the surface of the resolidified fat with a fork.

Only use types of oil or fat that are suitable for deep-frying and that contain an antifoam agent. You can find this information on the package or label of the oil or fat.

Never mix two different kinds of oil or fat!

## Changing the oil or fat

As the oil or fat loses its favourable properties rather quickly, you should change the oil or fat regularly. To do so, follow the instructions below:

- If you mainly use the fryer to prepare French fries and if you sieve the oil or fat after each use, you can re-use the oil or fat 10 to 12 times before it needs to be changed.
- If you use the fryer to prepare food that is rich in proteins (such as meat or fish), you should change the oil or fat more often.
- Never use the same oil longer than 6 months and always follow the instructions on the package.
- Never add fresh oil or fat to used oil or fat.
- Always change the oil if it starts foaming when it is heated, when it has a strong smell or taste or when it turns dark and/or syrupy.

## Disposing of used oil or fat

Pour used oil or liquid fat back into its original (resealable) plastic bottle. You can dispose of used solid fat by letting it solidify in the fryer (without the basket in it) and subsequently scooping it out of the fryer

by means of a spatula and wrapping it in a newspaper. You can put the bottle or newspaper in the bin for non-compostable waste (not in the compostable waste bin) or dispose of them in accordance with the regulations in your country.

### Frying tips

For preparation times and temperature settings, see the table at the end of this booklet.

### Home-made French fries

You will make the tastiest and crispiest French fries in the following way:

Use firm potatoes and cut them into sticks. Rinse the sticks with cold water:

Fry the French fries twice:

- the first time for 4-6 minutes at a temperature of 160°C
- the second time for 2-4 minutes at a temperature of 190°C

### Frozen food

Food from the freezer (-16 to -18°C) will cool the oil or fat considerably when it is immersed in it. Because it does not sear right away, the food may also absorb too much oil or fat. Take the following measures to prevent this:

Preferably allow frozen food to partly defrost at room temperature and shake off as much ice and water as possible.

Do not fry very large quantities at one time (see the table with preparation times and temperature settings).

### Getting rid of unwanted flavours

Certain types of food, particularly fish, can give the oil or fat an unpleasant flavour. To neutralise the taste of the oil or fat:

- Heat the oil or fat to a temperature of 160°C.
- Put two thin slices of bread or a few sprigs of parsley in the oil.
- Wait until no more bubbles appear and then scoop the bread or the parsley out of the fryer with a spatula.

The oil or fat will now have a neutral taste again.

### Problems that may occur during frying

If your fryer does not function properly or if the frying quality is insufficient, consult the table below. If you are unable to solve the problem by means of this troubleshooting guide, contact your Philips dealer or call the Philips Helpline. See the worldwide guarantee leaflet for telephone numbers.

Problem	Possible cause	Solution
The fried food does not have a golden brown colour and/or is not crispy.	The selected temperature is too low and/or the food has not been fried long enough.	Check on the package of the food or in the table in these instructions for use whether the temperature and/or preparation time you have selected is/are correct. Set the temperature controls to the correct temperature.
	There is too much food in the basket.	Never fry more food at one time than the quantities indicated in the table.
	The oil or fat does not get hot enough.	The fuse of temperature control may have blown, causing the thermal safety cut-out to switch the appliance off. Turn to your Philips dealer or a service centre authorised by Philips to have the fuse replaced.
The fryer gives off a strong unpleasant smell.	The permanent anti-grease filter is saturated.	Remove the lid and clean the lid and filter in hot soapy water or in the dishwasher.
	The oil or fat isn't clean anymore.	Change the oil or fat. Regularly sieve the oil or fat to keep it fresh longer.
	The type of oil or fat used is not suitable for deep-frying food.	Use frying oil or liquid frying fat of good quality. Never mix two different types of oil or fat.
Steam escapes from other places than the filter:	The lid has not been closed properly.	Check whether the lid has been closed properly.
	The permanent anti-grease filter is saturated.	Remove the lid and clean the lid and filter in hot soapy water or in the dishwasher.
	The sealing ring around the metal inside of the lid is dirty or worn.	If the ring is dirty, clean the lid in hot soapy water or in the dishwasher. If the lid is worn, turn to your Philips dealer or a service centre authorised by Philips to have the sealing ring replaced.
During frying, the oil or fat spills over the edge of the fryer:	There is too much oil or fat in the fryer.	Make sure the oil or fat in the fryer does not exceed the maximum level.
	The food contains too much liquid.	Dry the food thoroughly before you start frying it and fry the food in accordance with these instructions for use.
	There is too much food in the frying basket.	Do not fry more food at one time than the quantities indicated in the table.
The oil or fat foams too much during frying.	The food contains too much liquid.	Dry the food thoroughly before frying it.
	The type of oil or fat used is unsuitable for deep-frying food.	Never mix two different types of oil or fat and use oil or liquid fat that contains an antifoam agent.
	The inner pot has not been cleaned properly.	Clean the inner pot as described in these instructions for use.

## Preparation times and temperature settings

The table below indicates how much of a particular type of food you can prepare at one time and which temperature and preparation time you should select.

If the instructions on the package of the food to be prepared differ from those in the table, always follow the instructions on the package.

Temperature	Type of food	Advised quantity per session	Frying time (minutes) fresh or (partly) defrosted food	Frying time (minutes) frozen food	
160°C	Home-made French fries*) 1st frying cycle	600 g	4-6	-	
	Fresh fish	450 g	5-7	-	
170°C	Chicken (drumsticks)	3-5 pieces	12-15	15-20	
	Cheese croquettes	5 pieces	4-5	6-7	
	Mini potato pancakes	4 pieces	3-4	4-5	
180°C	Vegetable fritters (mushrooms, cauliflower)	8-10 pieces	2-3	-	
	Chinese spring rolls	2-3 pieces	6-7	10-12	
180°C	Vietnamese spring rolls	5-6 pieces	5-6	8-10	
	Chicken nuggets	8-10 pieces	3-4	4-5	
	Mini snacks	8-10 pieces	3-4	4-5	
	Meatballs (small)	8-10 pieces	3-4	4-5	
	Fish fingers	8-10 pieces	3-4	4-5	
	Mussels	12-15 pieces	2-3	3-4	
	Squid rings in batter	8-10 pieces	3-4	4-5	
	Fish (pieces) in batter	8-10 pieces	3-4	4-5	
	Prawns	8-10 pieces	3-4	4-5	
	Apple fritters	5 pieces	3-4	4-5	
	190°C	Home-made French fries*) 2nd frying cycle	600 g	3-4	-
		Frozen French fries	450 g	-	5-6
Crisps (very thin potato slices)		600 g	3-4	-	
Aubergine (slices)		600 g	3-4	-	
Potato croquettes		4-5 pieces	4-5	6-7	
Meat/fish croquettes		4-5 pieces	4-5	6-7	
Doughnuts		3-4 pieces	5-6	-	
Camembert (breadcrumbs)		2-4 pieces	2-3	-	
Escalope with ham and cheese		2 pieces	4-5	-	
Wiener schnitzel	2 pieces	3-4	-		

\*) See 'Frying tips' for the preparation of home-made French fries.

## 重要注意事项

- ▶ 使用产品前请仔细阅读本使用说明书。
- ▶ 请妥善保管本使用说明书。
- ▶ 在接通电源以前，应先检查本装置上所标明的电压是否与您家中所用的电压相符。
- ▶ 本产品只可连接至有接地的电源插座。
- ▶ 依照清洗一节所述方法清洗电炸锅的各组件并将它们彻底洗洁。
- ▶ 不可将电炸锅的外壳与内锅浸入水中，这些部件只能用蘸有少许洗涤剂的湿布清洁。并应在其完全干燥后才再次使用。
- ▶ 将油或液体油脂注入电炸锅之前，应确保电炸锅完全干燥。
- ▶ 油炸时热蒸汽会从油烟过滤网上冒出，您的手脸应与热蒸汽保持安全距离，打开电炸锅盖时亦应小心热蒸汽。
- ▶ 使用电炸锅时，不要让孩童接触电炸锅，且不要让电源线垂挂于放置电炸锅的桌子或工作台的边缘。
- ▶ 使用完炸锅后，将温度控制钮旋至最低档（旋至最左边），将插头从墙壁插座上拔下并让油或油脂冷却下来，等到电炸锅充分冷却以后方可移动电炸锅。
- ▶ 产品或其他部份破损时，必须由飞利浦家庭小电器或其授权的维修中心更换，因更

换、修理时需要特别的工具与(或)零件。  
如果电源软线损坏，为避免危险，必须由  
造厂或其维修部或类似的专职人员来更  
换。

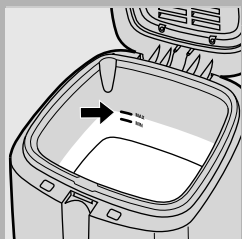
- ▶ 将本产品放在孩童触摸不到的地方。
- ▶ 切勿将两种不同的油或油脂混合使用!

## 一般说明

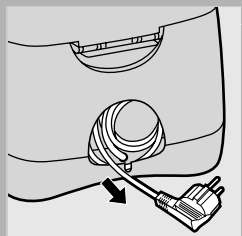
- A** 锅盖
- B** 蓄水盘
- C** 炸篮
- D** 温度控制旋钮
- E** 温度控制指示灯
- F** 锅盖打开键
- G** 电源线
- H** 电源线收藏格

## 油炸食物

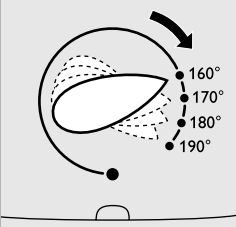
- 1** 将电炸锅置于水平、平滑、稳固、且孩童接触不到的台面上。
- 2** 往电炸锅内注入最多为2.3升的食用油、液体油脂或熔化后的固体油脂或直至电炸锅内壁上的最多(MAX)容量刻度线。  
详情请参阅‘油与油脂’一节。



- 3** 将整条电源线从电源线收藏格内取出，并将插头插入墙壁上的插座。



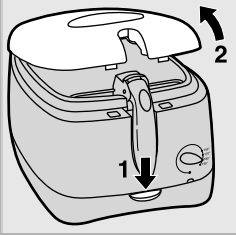




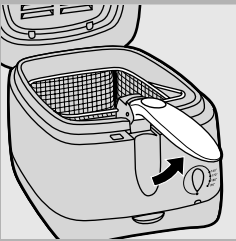
- 4** 将温度控制旋钮设为适当的温度上。  
有关温度选定的指示可参照所要油炸食物包装上的说明或参照本使用说明书上的指示。

温度控制指示灯亮起。电炸锅在加热过程中，该指示灯会熄灭再亮起数次。当其保持熄灭一段时间的时候，即表示油或油脂已达到预定的温度。

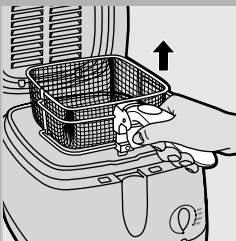
在炸完一批食物后，温度控制指示灯又会亮起。应等到其保持熄灭一段时间后方可开始炸下一批食物。



- 5** 按下锅盖打开键，电炸锅的上盖即会自动打开。



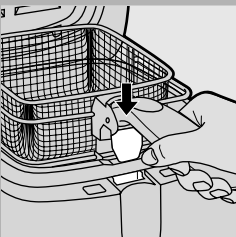
- 6** 提起手柄将炸篮提到最高位置。



- 7** 将炸篮从锅内取出。

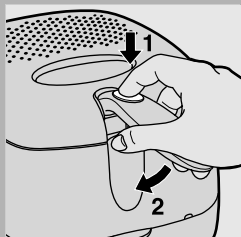
- 8** 将要油炸的食物放入炸篮内。

油炸食物的份量切勿超过每次可油炸的最多份量(参阅油炸时间与油炸温度选定表)。



- 9** 小心地将炸篮放回锅内。

- 10** 关上锅盖。



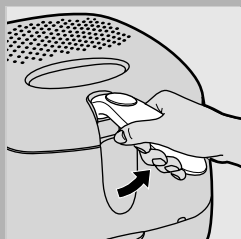
- 1** 按下炸篮手柄上的炸篮下降键，并小心地将炸篮降到最低位置。

按照食物包装上的说明，或按照本使用说明书上所指示的时间油炸食物。

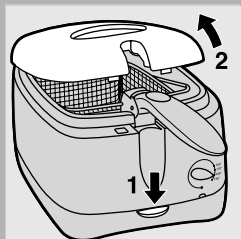
为使食物炸得平均，在油炸过程中，可将炸篮从油(或油脂)中提起数次，并轻轻抖动篮里的食物。

请小心：油炸时热蒸汽会从盖上的油烟过滤网冒出。

## 油炸完后



- 1** 提起手柄将炸篮提到最高位置。

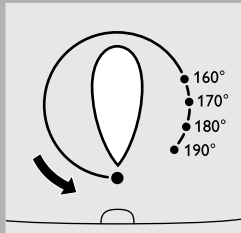


- 2** 打开锅盖。

当心热蒸汽。

- 3** 小心地将炸篮从锅内提出。

必要时，可在电炸锅上方抖动几下炸篮，以除去过多的油脂。将炸好的食物放于垫有能吸收油脂的纸(如厨房手纸等)的碗或滤器内。



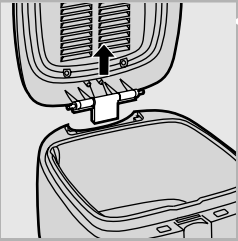
- 4** 将温度控制旋钮逆时针方向旋转，直到'关闭'的位置。

如您不常使用电炸锅的话，可将用过的油或油脂滤净后，放于瓶子内盖紧，并将瓶子置于阴凉处。如您使用固体油脂的话，可先让油脂在内锅里凝固，然后将内锅连同油脂一起存放。

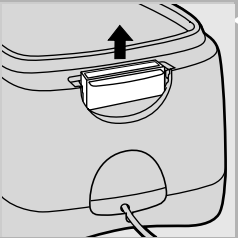
- 5** 拔出电源插头。

## 清洗

必须让油或油脂完全冷却后才可进行清洗。



**1** 取下锅盖。



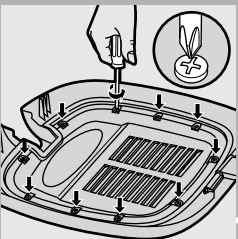
**2** 取出蓄水盘。



**3** 从内锅取出炸篮，并将油或油脂倒出。

**4** 用湿布(蘸上少许洗涤剂)或厨房用手纸清洁外壳。用温热的肥皂水清洁内锅。

不要将油炸锅外壳完全浸入水中。



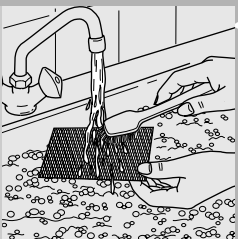
**5** 在温热的肥皂水或在洗碗机内清洗锅盖、蓄水盘及炸篮。请勿用有腐蚀性的清洁剂或材料(如洗刷擦等)来清洗本产品。

**6** 用清水冲洗以上部件，并彻底将其擦干。

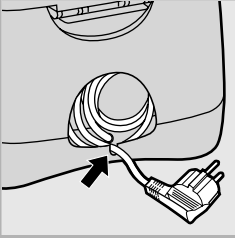
如要清洗永久性油烟过滤网：

▮ 旋出锅盖里面的螺丝。

▮ 取下滤网并用温热肥皂水擦洗，让其完全干燥后才可将其放回盖子上，然后方可重新开始使用电炸锅。



## 本装置的存放



- 1 将所有部件装回电炸锅内，并盖好盖子。
- 2 将电源线卷绕起来，推放回电源线收藏格内，并将插头固定在插头固定装置上。
- 3 可用双手紧握电炸锅底部的手把，将电炸锅提起。

## 油与油脂

我们建议您使用适用于油炸的油或液体油脂，最好是植物油或含丰富不饱和脂肪(如亚油酸等)的油脂。您也可使用适用于油炸的固体油脂，但为避免油脂飞溅及加热过度，使用时您应首先将固体油脂放在一平底锅内用小火熔化。

如您要熔化已冷却且已使用过的固体油脂，应注意油脂有可能会飞溅出来。如要防止这种情况发生，您可用餐叉在仍凝固着的油脂表面上刺一些孔。

只可使用适用于油炸且含有防起泡沫的油或油脂。此类信息可参照油或油脂的包装或标识。

### 切勿将两种不同的油或油脂混合使用!

#### 更换油或油脂

油或油脂很快就会失去其优良特性，因此您应定期更换油或油脂。更换时应遵照以下提示：

- 如您的电炸锅主要是用于炸薯条，且每次用完后您都将油或油脂过滤干净，该油或油脂可重复使用10至12次才需更换新油。
- 如您用电炸锅炸含有丰富蛋白质的食物(如鱼或肉)，则需经常更换油或油脂。
- 切勿使用同一锅油超过6个月，并必须遵照油或油脂包装上的使用说明。
- 切勿在已用过的油或油脂里加入新油或新油脂。
- 当油一经加热即产生泡沫、有很强烈的气味或味道、开始发黑、或看起来像糖浆一样时，就应更换新油。

## 废油或废油脂的处理

将冷却后的废油或废油脂注入原(可再封紧的)塑料瓶。在处理废固体油脂时, 让其在电炸锅内先凝固(要把炸篮拿出来), 接着再用刮勺将其舀出并用报纸包好。您可将装有废油或废油脂的塑料瓶或报纸放于不可回收废料的专用垃圾箱(不可扔在可回收废料的专用垃圾箱)或按照所在国的有关规定处理。

## 油炸方法提示

油炸时间及温度选择请参阅本使用说明书后面的附表。

### 炸薯条

按照下面的方法您可炸出最脆、味道最好的薯条:

选用坚实的马铃薯, 切条并用冷水冲洗。

应将薯条炸两遍:

- 第一遍应炸4 - 6分钟, 油温摄氏160度(160°C)
- 第二遍应炸2 - 4分钟, 油温摄氏190度(190°C)

### 油炸冷冻食物

从冷藏室(-16至-18°C)里拿出的食物, 在直接放入热油或油脂里后, 会使油或油脂温度骤减。由于食物表面没有即刻形成一层焦皮, 食物会吸收过多的油或油脂, 您可采取如下措施来防止这种情况发生:

最好先让冷冻食物在室温下解冻, 并尽可能抖掉多余的冰及水。不要一次性油炸大量食物(参阅油炸时间与油炸温度选定表)

### 除掉怪味

某些食物, 尤其是鱼, 会给油或油脂带来怪味。以下是给油或油脂除味的方法:

- 将油或油脂加热至摄氏160度(160°C)。
- 放两片薄面包或数支小的西洋芹菜于油里。
- 直到再无气泡冒出时即用刮勺将面包或西洋芹菜从电炸锅里舀出。

此时, 油或油脂便再无异味。

## 油炸时有可能发生的问题

如果您的电炸锅不能正常使用, 或者油炸食品效果不好, 请参阅下表。如果问题仍然未能解决, 请与当地的飞利浦经销商或与最近的飞利浦服务中心或代表联系。您可以在产品全球维修保证书中找到飞利浦顾客服务中心的电话号码。

问题	可能发生的原因	处理方法
所炸的食物不是金黄色及(或)食物不酥脆。	选定的油炸温度太低及(或)油炸时间不够。	在食物包装的说明上或在本使用说明书内的附表上查找您所选择的油炸温度及(或)时间是否正确。将温度控制旋钮设至适当的温度上。
	炸篮里的食物太多。	一次油炸的食物份量不可超过附表上所规定的份量。
	油或油脂不够热。	可能是温度控制的保险丝烧断了,因而自动启动防过热安全装置而关掉本装置。请与飞利浦经销商或飞利浦服务中心或代表联系,让其为您更换保险丝。
电炸锅发出一股很浓的异味。	永久性油烟过滤网上的油污过多。	取下盖子,在温热肥皂水里或在洗碗机里清洗盖子及滤网。
	油或油脂脏了。	更换油或油脂。定期滤净油或油脂,以使其能保鲜较长时间。
	该类油或油脂不适用于油炸食品。	使用质量较好及适用于油炸的油或液体油脂。不可将两种不同的油或油脂混合使用。
蒸汽从油烟过滤网以外的地方冒出。	盖子没盖好。	查看盖子是否盖好。
	永久性油烟过滤网上的油污过多。	取下盖子,在温热肥皂水里或在洗碗机里清洗盖子及滤网。
	环绕于盖子里面金属部份上的密封圈脏了或陈旧了。	如密封圈脏了,可在温热肥皂水里或在洗碗机里清洗盖子。如密封圈陈旧了,应与飞利浦经销商或飞利浦服务中心或代表,让其为您更换密封圈。
油炸时油或油脂从电炸锅边溢出。	电炸锅里的油或油脂太多。	确保电炸锅里的油或油脂不超过最多(MAX)容量刻度线。
	食物里含水份太多。	油炸食物之前先彻底擦干食物,并按照本使用说明书上的指示来油炸食物。
	炸篮里食物太多。	一次油炸的食物份量不可超过附表上所规定的份量。
油炸时油或油脂起太多泡沫。	食物里含水份太多。	油炸食物之前先彻底擦干食物。
	该类油或油脂不适用于油炸食品。	不可将两种不同的油或油脂混合使用及使用含防起泡沫的油或油脂。
	电炸锅的内锅没洗干净。	按照本使用说明书上的指示清洗内锅。

## 准备时间和温度设置

下表说明一次可准备的具体食物的数量以及应选择的时间和准备时间。如果食品包装上的准备说明与表格中的不同，请始终遵守包装上的说明。

温度	食品类型	建议每次油炸份量	新鲜或(部分)解冻食品的油炸时间(分钟)	冷冻食品油炸时间(分钟)	
160°C	炸薯条*)	600 克	4-6	-	
	第一遍油炸鲜鱼	450 克	5-7	-	
170°C	鸡(鸡锤)	3-5 块	12-15	15-20	
	鸡(鸡锤)	5 个	4-5	6-7	
	小薯泥煎饼	4 个	3-4	4-5	
180°C	蔬菜煎饼(蘑菇或花椰菜)	8-10 个	2-3	-	
	中式春卷	2-3 个	6-7	10-12	
	越南春卷	5-6 个	5-6	8-10	
	炸鸡块	8-10 个	3-4	4-5	
	小点心	8-10 个	3-4	4-5	
	小肉丸	8-10 个	3-4	4-5	
	鱼条	8-10 条	3-4	4-5	
	蚌类	12-15 只	2-3	3-4	
	蘸面糊炸的	8-10 圈	3-4	4-5	
	鱿鱼圈 蘸面糊炸的	8-10 块	3-4	4-5	
	鱼块 虾	8-10 只	3-4	4-5	
	苹果煎饼	5 个	3-4	4-5	
	190 摄氏度	炸薯条*)	600 克	3-4	-
		第二遍油炸	450 克	-	5-6
		冷冻薯条炸薄薯片	600 克	3-4	-
茄子(切片)		600 克	3-4	-	
马铃薯丸子		4-5 个	4-5	6-7	
肉/鱼丸子		4-5 个	4-5	6-7	
炸面圈		3-4 个	5-6	-	
裹面包屑炸		2-4 个	2-3	-	
的奶酪(卡门培尔奶酪)无骨肉片加		2 份	4-5	-	
火腿与奶酪裹面包屑炸的维也纳牛仔柳		2 片	3-4	-	

\*)在家里做的炸薯条制作方法请参阅油炸方法提示一节。

\*)本产品不适用于油炸糯米团或年糕类食品，例如广东年糕、上海年糕等等。

## PHILIPS



产品 : 飞利浦电炸锅  
型号 : HD 6120  
额定电压 : 220V~  
额定频率 : 50Hz  
额定输入功率 : 1750W  
产地 : 中国  
生产日期 : 请见产品底部

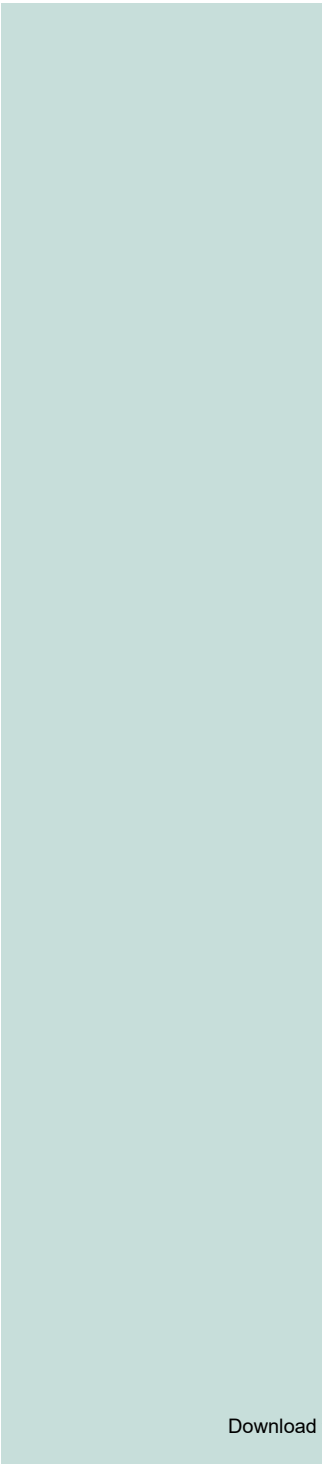
珠海经济特区飞利浦家庭电器有限公司  
中国珠海市三灶镇琴石工业区  
邮政编码 : 519040  
电话 : 0756-7621898

全国顾客免费服务热线 : 800 8203 678

本产品根据GB4706.1-92及GB4706.5-1995制造

发行日期: 04/2002







100% recycled paper  
100% papier recyclé

[www.philips.com](http://www.philips.com)

Download from [Www.Somanuals.com](http://Www.Somanuals.com). All Manuals Search And Download.

4222 001 9522 I

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>