

## Philips HD9150/91

# Philips HD9150/91 Avance Collection Steamer User Manual

Model: HD9150/91

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## 1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or the base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, level surface during operation.
- Always ensure the water tank is filled to the appropriate level before switching on.

## 2. INTRODUCTION

Congratulations on your purchase of the Philips HD9150/91 Avance Collection Steamer. This appliance is designed to provide a healthy and convenient way to prepare meals through steam cooking. Its unique Flavour Booster feature enhances the taste of steamed food with herbs and spices. The digital timer and keep-warm function contribute to precise and flexible meal preparation.



**Figure 1:** Philips HD9150/91 Avance Collection Steamer. This image displays the assembled steamer with three tiers of transparent baskets, containing various foods such as carrots, beets, and chicken. The black base unit features a digital display showing "20" and control buttons. A water level indicator is visible on the side.

### 3. PRODUCT OVERVIEW (COMPONENTS)

Familiarize yourself with the components of your Philips HD9150/91 Steamer:

1. **Lid:** Covers the top basket to retain steam.
  2. **Steaming Baskets (3):** Transparent, stackable baskets for cooking different food items simultaneously.
  3. **Drip Tray:** Collects condensed water and food juices.
  4. **Flavour Booster:** A small compartment for herbs and spices to infuse flavor into your food.
  5. **Water Tank:** Reservoir for water, located in the base unit.
  6. **Base Unit:** Contains the heating element, water tank, and control panel.
  7. **Digital Display:** Shows cooking time and other indicators.
  8. **Control Dial/Buttons:** For setting time and operating the steamer.
  9. **Water Level Indicator:** Shows the current water level in the tank.
  10. **Rice Bowl:** A dedicated bowl for steaming rice (2.5 L capacity).
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## 4. SETUP AND FIRST USE

### 4.1 Before First Use

- Remove all packaging materials and labels.
- Wash the lid, steaming baskets, drip tray, Flavour Booster, and rice bowl in warm soapy water. Rinse thoroughly and dry. These parts are also dishwasher-safe.
- Wipe the base unit with a damp cloth. Do not immerse the base unit in water.

### 4.2 Assembling the Steamer

1. Place the base unit on a stable, heat-resistant surface.
  2. Insert the drip tray into the base unit.
  3. Place the desired number of steaming baskets onto the drip tray. Baskets are stackable.
  4. Place the lid on the top steaming basket.
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## 5. OPERATING INSTRUCTIONS

### 5.1 Filling the Water Tank

- Ensure the steamer is unplugged.
- Fill the water tank with cold tap water up to the maximum level indicated by the water level indicator (1.1 L capacity). Do not exceed the MAX mark.
- The digital water refill indicator will signal if the water level is low during operation.

### 5.2 Adding Food

- Place food items into the steaming baskets. Ensure food is cut into uniform pieces for even cooking.
- For rice, use the provided rice bowl and place it in one of the steaming baskets.
- For optimal results, place foods requiring longer cooking times in the bottom basket.

### 5.3 Using the Flavour Booster

- Open the Flavour Booster compartment located on the base unit.
- Add herbs, spices, or other aromatics into the compartment.
- Close the Flavour Booster. The steam will pass through, infusing your food with flavor.

### 5.4 Setting the Cooking Time

- Plug the steamer into a grounded wall outlet.

- Use the control dial or buttons to set the desired cooking time on the digital display. Refer to a cooking guide for recommended steaming times.
- Press the start button to begin steaming. The steamer will start generating steam within a few minutes.

## 5.5 Keep Warm Function

- After the set cooking time has elapsed, the steamer may automatically switch to a "keep warm" function. This feature maintains the food at a serving temperature without overcooking.

## 5.6 After Cooking

- Carefully remove the lid, being mindful of hot steam. Use oven mitts if necessary.
- Remove the steaming baskets.
- Unplug the appliance and allow it to cool completely before cleaning.

# 6. GENERAL COOKING GUIDE

The following are approximate steaming times. Adjust according to food quantity, size, and desired doneness. Always ensure food is thoroughly cooked.

Food Item	Preparation	Approximate Steaming Time (minutes)
Broccoli	Florets	8-12
Carrots	Sliced	15-20
Potatoes	Diced	20-25
Chicken Breast	Boneless, skinless	20-30
Fish Fillets		10-15
Rice	In rice bowl with water	25-35

**Note:** Cooking times may vary. Always check food for doneness before serving.

# 7. MAINTENANCE AND CLEANING

## 7.1 Cleaning After Each Use

- Always unplug the steamer and allow it to cool completely before cleaning.
- Wash the lid, steaming baskets, drip tray, Flavour Booster, and rice bowl in warm soapy water or in a dishwasher.
- Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scourers.
- Empty and rinse the water tank.

## 7.2 Descaling

To maintain optimal performance and extend the lifespan of your steamer, regular descaling is recommended, especially in areas with hard water. Descal approximately every 15 uses.

1. Fill the water tank with a mixture of white vinegar and water (e.g., 1 part vinegar to 2 parts water) up to the MAX level.
2. Assemble the steamer with the drip tray and one empty steaming basket. Do not add food.
3. Plug in the steamer and set the timer for 20-30 minutes.
4. After the cycle, unplug the steamer and let it cool.
5. Empty the water tank and rinse it thoroughly several times with fresh water to remove any vinegar residue.

6. Wipe the heating element with a damp cloth to remove any loosened scale.

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## 8. TROUBLESHOOTING

If you encounter issues with your steamer, refer to the following common problems and solutions:

- **Steamer does not turn on:**
  - Ensure the power cord is securely plugged into a working electrical outlet.
  - Check if the water tank is filled above the minimum level.
- **No steam is being produced:**
  - Verify that the water tank contains sufficient water.
  - Ensure the steamer is properly assembled with the drip tray and baskets.
  - The heating element might have scale buildup. Perform a descaling procedure.
- **Food is not cooking evenly or taking too long:**
  - Ensure food items are cut into similar sizes.
  - Do not overcrowd the steaming baskets.
  - Check if the lid is properly seated to prevent steam from escaping.
  - Consider increasing the cooking time.
- **Water leaks from the base:**
  - Ensure the drip tray is correctly positioned in the base unit.
  - Do not overfill the water tank beyond the MAX mark.

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## 9. SPECIFICATIONS

- **Brand:** Philips
- **Model:** HD9150/91
- **Output Wattage:** 900 Watts
- **Voltage:** 230 Volts
- **Water Tank Capacity:** 1.1 Liters
- **Rice Bowl Capacity:** 2.5 Liters
- **Number of Baskets:** 3
- **Product Dimensions:** 30 x 20 x 40 cm
- **Item Weight:** 1 kg (2.2 Pounds)
- **Special Features:** Automatic keep warm, Boil-dry protection, Cool touch handle(s), Cord storage, Dishwasher-proof parts, Egg balcony, Indication light, Non-slip feet, Water level indicator.

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## 10. WARRANTY AND SUPPORT







This Philips appliance comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including warranty period and coverage.

For technical support, service, or to purchase replacement parts, please visit the official Philips website or contact Philips customer service in your region. Contact information can typically be found in the product packaging or on the Philips support website.

Keep your purchase receipt as proof of purchase for warranty claims.

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## Related Documents - HD9150/91

	<p><a href="#">Philips Airfryer Troubleshooting Guide</a></p> <p>Comprehensive troubleshooting guide for Philips Airfryer issues, including food not crispy, coating peeling, white smoke, noise, app problems, and heating/power issues. Provides solutions and tips for optimal use.</p>
	<p><a href="#">Philips 3000 Series Garment Steamer STH3000/STH3020 User Manual</a></p> <p>Comprehensive user manual for the Philips 3000 Series Garment Steamer (models STH3000, STH3020). Learn how to use, maintain, and troubleshoot your garment steamer for effective garment care.</p>
	<p><a href="#">Philips Garment Steamer GC360, GC361, GC362, GC363 User Manual</a></p> <p>Comprehensive user manual for Philips Garment Steamers GC360, GC361, GC362, and GC363, covering product identification, safety instructions, operating procedures, maintenance, cleaning, and troubleshooting.</p>
	<p><a href="#">Philips Garment Steamer AIS8540/AIS8530 User Manual and Guide</a></p> <p>Comprehensive user manual for the Philips Garment Steamer models AIS8540 and AIS8530, covering setup, operation, maintenance, and troubleshooting. Learn how to use your Philips steamer for efficient garment care.</p>
	<p><a href="#">Philips STH3000 Series Garment Steamer User Manual and Instructions</a></p> <p>Comprehensive user manual for the Philips STH3000, STH3010, and STH3020 handheld garment steamers, covering setup, usage, maintenance, and troubleshooting.</p>
	<p><a href="#">Philips STE3170 Garment Steamer User Manual - Assembly, Operation, Maintenance</a></p> <p>Get detailed instructions for your Philips STE3170 garment steamer. Learn about assembly, how to fill the water tank, steaming techniques, descaling, cleaning, and support. This manual is optimized for SEO and accessibility.</p>