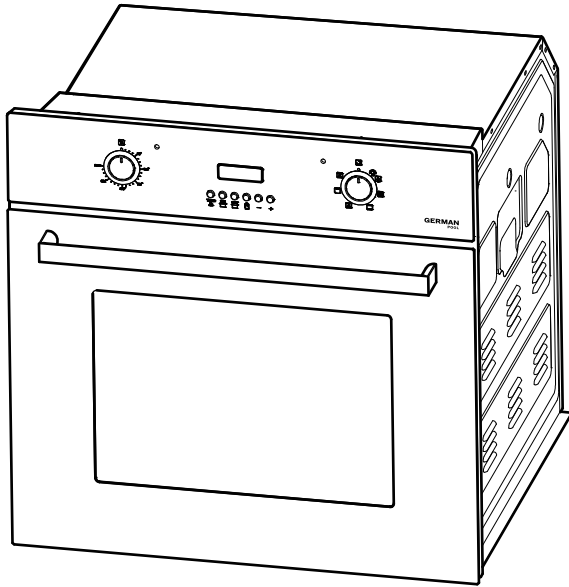


GERMAN
POOL



德國寶

嵌入式電焗爐 | EVA-166
Built-In Electric Oven



即時網上登記保用
Online Warranty Registration



在使用之前請詳細閱讀「使用說明書」及「保用條款」，並妥為保存。
Please read these instructions and warranty information carefully before use and keep them handy for future reference.

使用說明書 USER MANUAL

目錄

請即進行保用登記!

有關保用條款細則，請看本說明書最後一頁。

Please register your warranty information now!

For Warranty Terms & Conditions,
please refer to the last page of this user manual.

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For English instructions, please refer to P.17.
英文版說明書請參閱 P.17。

安全守則

注意

本產品必需由合格技師負責安裝、初始操作及保養，以確保符合有關安全標準及安裝條例。本公司對未遵照此規定而引致之損失或問題概不負責。

- 本產品尚未完全穩妥安裝或被確定一切操作正常之前，請勿使用。
- 焗爐工作時，應平穩放置於通風處。
- 出現故障或損壞時請不要使用。
- 焗爐僅供日常家庭使用，不作其他工業或專業用途。焗爐不能應用於其他目的，如升高周圍環境溫度，或烘乾寵物毛髮或衣服等。
- 操作前應清理設備附近的窗簾，起絨織物，紙張或其他易燃物品。不要將易燃物品放置於焗爐內，否則焗爐正常工作時容易起火。
- 注意！尤其對兒童，使用時灼傷的危險性較高。正常工作時，焗爐的門，內部零件及蒸汽排出口溫度較高，容易導致灼傷或燙傷。因此兒童應避免接近焗爐。稍年長的兒童應在成人的指引下使用本焗爐。
- 注意！灼傷危險：高溫零件，工作狀態下的焗爐及配件溫度很高。為了避免灼傷，取出廚具時建議穿戴隔熱手套或其他保護物。
- 避免兒童於焗爐附近活動或進行操作。
- 首次使用時，可能因隔熱材料或加熱材料而產生異常氣味。用戶可以將焗爐門打開，調至250°C，運行45分鐘則可解決。
- 烹調時加熱及焗爐控制按鈕須同時調節。
- 焗爐工作時請勿觸摸玻璃。兒童及寵物應避免在附近活動。
- 使用烤架時，可觸摸的部分溫度可能較高。兒童應避免在附近活動。請勿觸摸焗爐內部加熱原件。
- 工作時，焗爐表面溫度上升，內部、加熱原件及排出的蒸汽溫度非常高。即使關閉後，這些部分仍保持較高溫度。請勿觸摸高溫表面。
- 電源線應繞開高溫零件及表面。
- 請勿將手放置在焗爐門鉸鏈上，避免夾傷手指。
- 請勿將水倒在高溫焗爐玻璃門上。
- 若恆溫指示器顯示有較大差別時，請聯繫附近的服務點。
- 設備不適用於使用外部計時器或遙控器。
- 本產品並不適宜讓兒童、身體或心智殘障、缺乏經驗或知識的人士操作，除非該人士得到負責保障其安全的人士的監管或指引。

使用前注意事項

- 使用設備前請先佈置好焗爐放置的位置及線路。隨後聯繫附近服務中心進行安裝工作。因非授權人員安裝導致的安裝錯誤或故障，我司概不負責。首次使用前請徹底清除包裝物及保護物。由於焗爐偏重，搬運時請注意。
- 額定電壓230V，頻率50-60Hz。
- 保險絲的設定電流值為16安培以下。須有專業電工更換適合的保險絲。
- 焗爐必須接地。
- 焗爐應放置在容易連接插座的地方。
- 電線應避免接觸高溫表面，或放置在焗爐門及機身處，以避免擠壓電線。
- 更換焗爐燈泡前請先切斷電源。
- 首次使用前或斷電後，計時器需要重新設置。
- 使用時，熱量或水分會出現在周圍，請保障廚房良好通風。通常長時間使用需要額外的通風。您可以打開門窗或調大排氣扇。
- 焗爐工作時請勿觸摸焗爐內部或加熱元件
- 請勿將易燃物放置與焗爐內。不正確的操作會導致焗爐內部起火。
- 從焗爐中取出高溫托盤時需要佩戴隔熱手套。
- 由於焗爐內溫度較高，焗爐停止工作後玻璃上可能會出現小水珠。請用乾布擦拭乾淨。
- 使用後，確保所有的控制按鈕處於“關閉”位置。

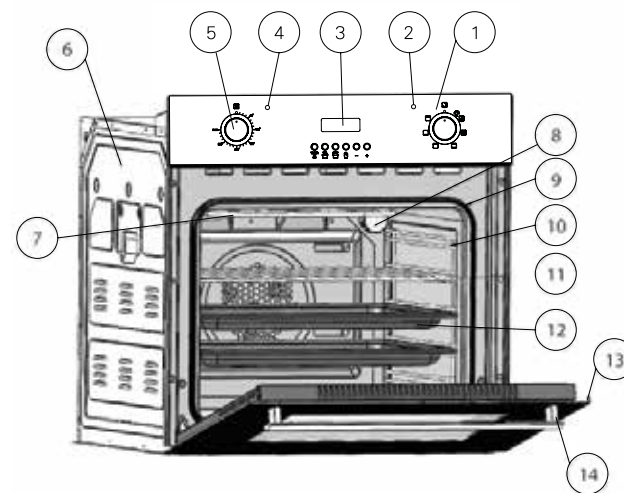
技術規格

型號	EVA-166
電壓	230V
功率	2179W
上加熱器功率	1000W
下加熱器功率	1100W
燈泡功率	15W
渦輪摩打功率	40W
恆溫器	50 - 300°C
排氣功率	22W
計時器	電子式
容量	66 L

產品規格及設計如有變更，恕不另行通知。
 中英文版本如有出入，一概以英文版為準。
 本產品使用說明書以 www.germanpool.com 網上版為最新版本。

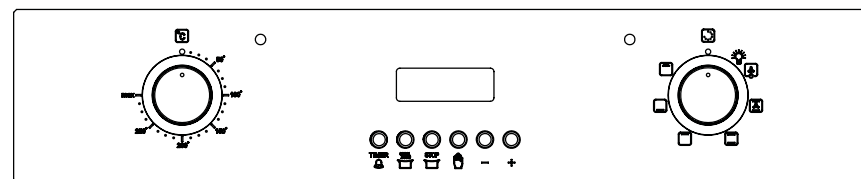
產品結構

主機



- 1 · 控制按鈕
- 2 · 電源指示燈
- 3 · 電子計時器
- 4 · 恆溫器指示燈
- 5 · 溫度調節按鈕
- 6 · 機身外殼
- 7 · 頂部加熱組件
- 8 · 照明壁燈
- 9 · 焗爐門密封條
- 10 · 兩側金屬架
- 11 · 烤架
- 12 · 托盤
- 13 · 焗爐門外玻璃
- 14 · 把手

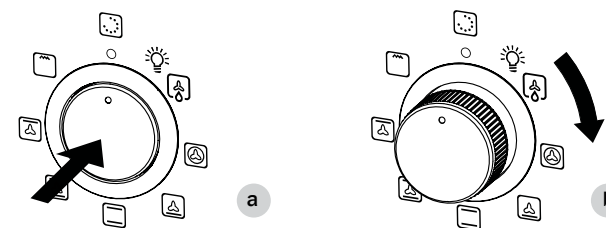
控制面板



溫度調節按鈕

控制按鈕

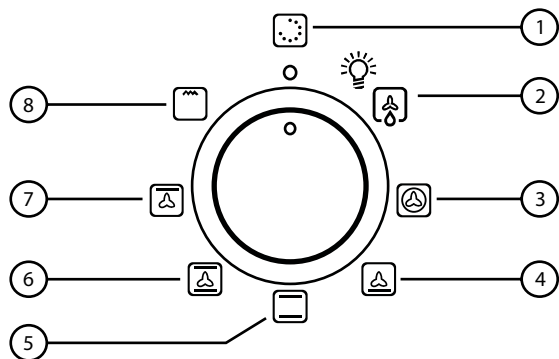
按鈕使用須知



使用者需要先按下彈出按鈕（如上圖 a），再進行調節（如上圖 b）。煮食完成後，請將按鈕調節至“。”位置，再按下按鈕。不使用焗爐時，需確保按鈕處於非工作位置。

產品結構

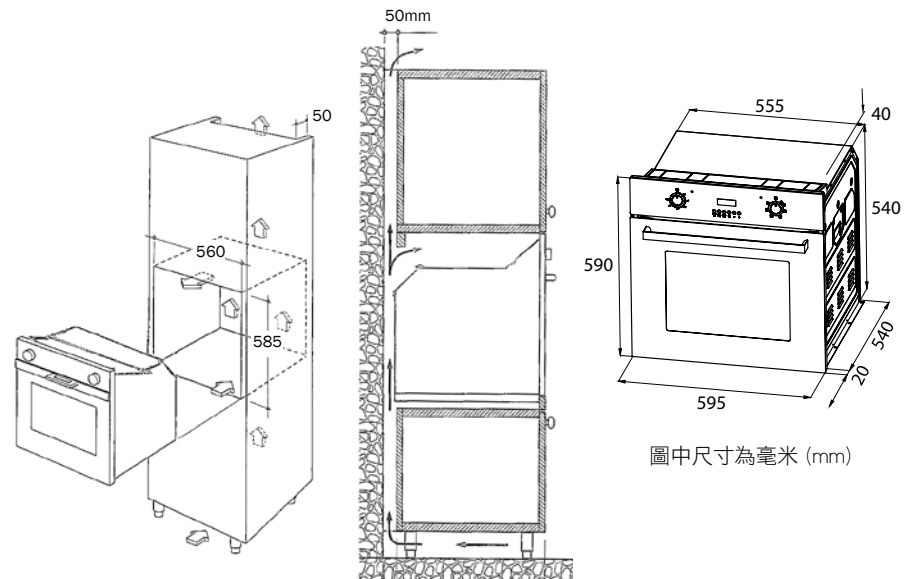
控制按鈕圖示



圖標	功能	描述
1	關	焗爐待機狀態
2	照明壁燈、解凍模式	解凍模式、渦輪風機、照明壁燈工作。
3	照明壁燈、渦輪風機加熱器	照明壁燈、渦輪風機、渦輪電熱器同時工作。應用於快煮模式。
4	照明壁燈、下加熱器、渦輪風機	照明壁燈、烤架、下加熱器及渦輪風機同時工作。煮食時熱風從下方加熱器送出，並在爐腔內迴圈。
5	照明壁燈、上下加熱器	上下加熱器同時工作。煮食時熱量從上下處送出，在焗爐內迴圈。
6	上下加熱器、渦輪風機、照明壁燈	上下加熱器同時工作。在渦輪風機作用下，煮食時熱風在爐腔內迴圈，保證受熱均勻。
7	照明壁燈、上加熱器、渦輪風機	照明壁燈、上烤架加熱器及渦輪風機同時工作。煮食時熱風從上方加熱器送出，並在爐腔內迴圈。
8	照明壁燈、上烤架加熱器	照明壁燈與上烤架加熱器同時工作。煎炸模式。恆溫器應調節至最大值。

嵌入式焗爐的安裝

焗爐的安裝及電線連接需要由授權的技術人員進行。下述內容為符合相關法律及標準的安裝指引。



圖中尺寸為毫米 (mm)

如下圖所示，擰緊4顆螺栓以固定焗爐。

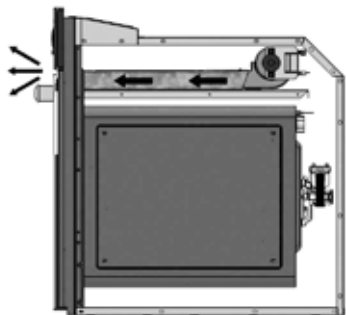


嵌入安裝

- 請確保廚櫃尺寸適合嵌入式安裝並選擇耐高溫電纜。
- 為了確保安裝正確，電子零件及工作零件需要分開放置。
- 絕緣材料應嚴格安裝，保證利用任何工具亦不能將其拆下。
- 強烈建議嵌入式焗爐不要安裝在靠近冰箱或冷藏箱附近，避免因焗爐熱風迴圈影響其他設備工作。
- 在嵌入式焗爐上安裝嵌入式爐具時，兩者的電線需要分開，以確保焗爐或爐具可以輕易地從其位置上撤下。
- 焗爐應放置在靠近牆壁插座的地方。
- 請勿將電纜放置在高溫表面附近。焗爐門應避免擠壓電線。

操作說明

首次使用時，可能因隔熱材料或加熱材料而產生異常氣味。用戶可以將焗爐門打開，調至250°C，運行45分鐘則可解決。



冷卻風機冷卻嵌入廚櫃及設備前面部分。
煮食結束後，冷卻風機將啟動並運作約20-30分鐘。

電子計時器的應用及設定

電子計時器讓使用者只需設定烹調時間及完成時間就可以在想要的時間享受到美食。電子計時器亦可作為鬧鐘使用，時間到後會發出蜂鳴聲。

將烤箱連接電源後，計時器螢幕上則顯示0.00。同時“AUTO”標誌閃爍。該狀態下計時器的觸點是打開的，焗爐不工作。通過計時器觸點產生的電流頻率，接通加熱元件電路。按 鍵可設定手動模式。

焗爐的計時器工作原理與時鐘一樣。斷電後需要重新設定定時器。

按鍵音設置

1. 按下“-”按鈕選擇按鍵音。
2. 有3種按鍵音可選。
3. 按下的最後一個按鍵音將被選定。
4. 按住“-”按鈕不放可查聽按鍵音。

童鎖設定

1. 按住“+”按鈕3秒啟動童鎖功能，顯示屏上出現鎖的標示。
2. 童鎖功能啟動後，按任何其他按鈕都無效。
3. 再次按住“+”按鈕將解除童鎖功能，可按其他按鈕進行操作。

操作說明

時鐘設定

非烹調模式下方可更改時鐘設定。按 鍵或同時按 及 鍵，5秒內按 + 或 - 鍵更改時鐘設定，長按令數字快速改變。



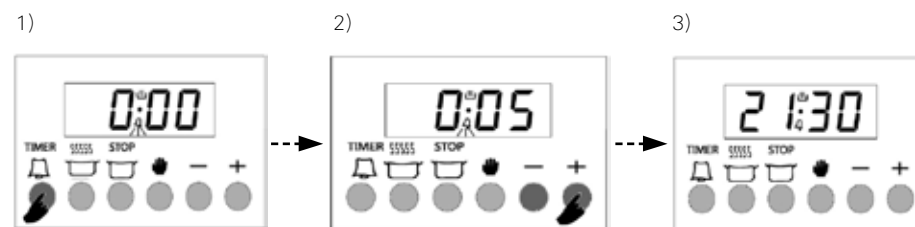
1) 按 鍵。

或

- 1) 同時按 及 鍵。
- 2) 按 + 或 - 鍵更改時間，數秒後顯示時鐘。

響鬧設定

可設定在需要的時候發出響鬧聲以示提醒。



- 1) 進入響鬧模式。
- 2) 輸入時間段。
- 3) 數秒後螢幕返回時鐘模式，鬧鐘響時，需要按 停止。

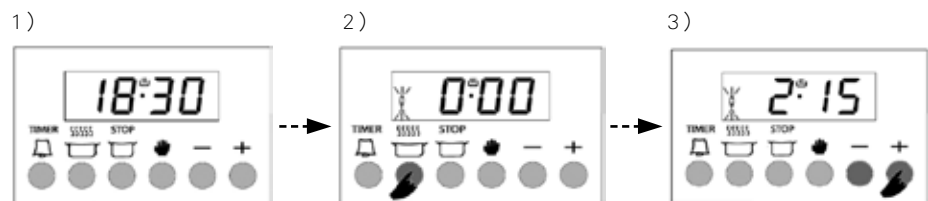
注意：設定後，按 鍵可得知剩餘時間。

操作說明

自動烹調程式

烹調時間設定

若使用者需要立刻烹調，設定烹調時間後即可。
例如：將食物放置焗爐內，所需烹調時間為2小時15分鐘。



- 1) 當前時間18:30。
- 2) 按 進入烹調時間調節模式。
- 3) 按 + 或 - 鍵進行烹調時間設定。
- 4) 數秒後，螢幕將顯示烹調已經開始，並顯示當前時間。不要忘記設定烹調功能或溫度控制按鈕。

注意：按 鍵或同時按 及 鍵可隨時取消烹調時間模式。

完成時間設定

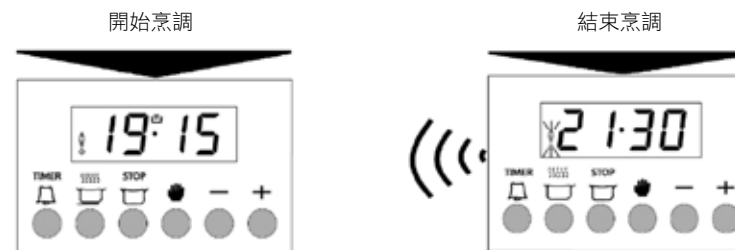
根據上述例子，煮食時間設定完成後烹調開始。按 鍵可隨時查看烹調完成時間。用戶可更改完成時間。操作如下：



- 1) 按 顯示的為烹調完成時間 $18:30 + 2:15 = 20:45$ 。
- 2) 按 + 或 - 鍵設定希望的完成時間。
- 3) 數秒後螢幕變為時鐘模式。

操作說明

如今我們設置的完成烹調時間為21:30。烹調所需時間為2小時15分鐘，因此焗爐在19:15開始工作，21:30烹調完成。



烹調完成後，計時器會發出響鬧聲。若未按停，響鬧會響7分鐘。
注意：按 鍵或同時按 及 鍵可隨時取消完成時間設定。

關閉焗爐

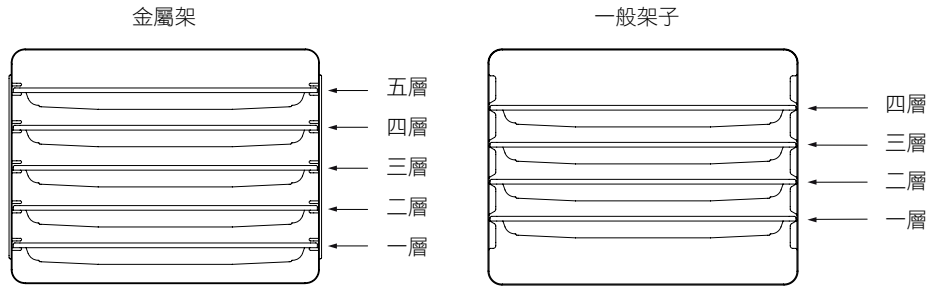
- 1) 將控制按鈕調節至“。”位置。
- 2) 按 鍵或同時按 及 鍵重設為時鐘，重設前焗爐不能使用。

- 1) 關閉焗爐
- 2) 重設計時器



在上述例子中，先設定了烹調耗時間，程式會自動計算完成時間，完成時間是可以更改的。使用者亦可先設定完成時間，隨後再調整烹調時間，上限為所設定的完成時間。

操作說明




- 烹調時請勿頻繁打開焗爐門。否則可導致焗爐內的熱風迴圈不均勻，影響烹調效果。另外烹調耗時取決於分量，烤盤材料不一樣亦可能改變烹調耗時。
- 使用蛋糕烤盤可達到更好烹調效果。
- 若用不同的托盤代替原裝托盤，請選擇適當位置放置（如上圖）。
- 製作小餡餅時，請勿使用玻璃或熱反射效果差的器皿。
- 原裝烤盤適用於所有烹調。
- 焗爐的照明壁燈及風機摩打與溫度調節器相連。即使紋條調節器停止了加熱元件工作，照明壁燈及風扇仍然繼續工作。

恆溫控制燈

當溫度達到所設溫度時，恆溫器自動停止工作，控制燈熄滅。

使用焗爐烤肉

- 將焗爐控制按鈕旋至 。
- 強烈建議使用內部烤架。
- 使用金屬烤架時，請將烤盤放置在金屬架下方，防止油脂滴落。
- 關閉焗爐門並預熱5-10分鐘。
- 預熱完成後，烘焗時保持焗爐門半開。
- 避免肉粘附在烤架上，請在烤架上塗油。
- 燒烤時將恆溫器調至最高溫度。

超溫燒烤時，為了避免損壞控制台上的旋鈕，請使用金屬分離保護。否則造成的損壞或傷害，我司概不負責。

操作說明

烹調時間表

食物名稱	烹調溫度 (°C)	烤架位置	金屬架位置	烹調時間 (分鐘)
蛋糕	150 - 170	2	3	30 - 35
小餡餅	200 - 220	2	3	35 - 45
餅乾	160 - 170	3	4	20 - 25
曲奇	160 - 170	3	4	20 - 35
鬆餅	160 - 180	2	3	25 - 35
紙杯蛋糕	200 - 220	2	3	30 - 40
夾心酥	180 - 200	2	3	35 - 45
鹹味糕點	160 - 180	2	3	20 - 30
羔羊肉	200 - 230	3	4	20 - 25
牛肉	200 - 230	3	4	30 - 40
羊肉	230 - 250	3	4	30 - 40
雞肉	230 - 240	3	4	30 - 40
魚	200 - 220	3	4	20 - 30

注意：上述資料為試驗所得。可根據不同的烹調方法或口味靈活調整。烹調時間可能因食物分量延長或縮短。**烹調前請先預熱烤箱10分鐘。**

清潔與保養

焗爐內部清潔

- 清潔前請先拔掉烤箱電源，並讓其冷卻。取出烤盤與烤架。用肥皂水潤濕抹布後擦拭焗爐內部。後用乾淨的濕布清潔，待焗爐風乾。
- 請勿使用乾燥或多塵的清潔材料。清潔玻璃表面時需要使用玻璃專用清潔劑。
- 清潔焗爐內部時請勿使用硬毛刷、百潔布、刀或類似尖銳物體。
- 焗爐的任何部分均不適用於洗碗機。

拆下烤箱玻璃，便於清洗

清潔焗爐的玻璃時需用熱水進行清潔，清潔玻璃前請務必先冷卻焗爐。
請勿使用尖銳物體。內部零件及搪瓷的零件只能用熱水進行清潔。
打開焗爐門，鬆開左右兩邊螺絲後便可清潔。

1. 打開焗爐門，鬆開左右兩邊螺絲。
2. 取出金屬殼
3. 拆卸玻璃時請將其向上拉出，玻璃通過其上方的彈簧及下方零件固定位置。

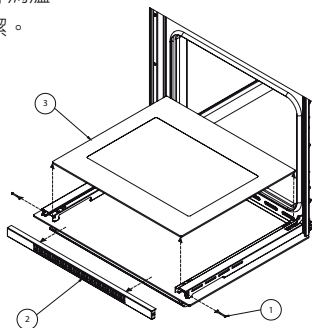


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Safety Instructions

Caution

Installation, initial operation and maintenance of this appliance must only be conducted by an authorised dealer or a certified technician, who will then be responsible for adherence to applicable standards and installation regulations. We assume no liability for any damages caused by failure to observe these instructions.

- Do not use the appliance until it has been correctly installed and unless it is in perfect working order.
- The oven should be installed in a ventilated location and on level ground.
- Do not operate the oven if the appliance is malfunctioning or contains defects.
- The oven is designed for domestic use only. The appliance is not suitable for industrial or commercial use. The appliance cannot be used for other unintended purposes, such as to heat the environment, dry pets' fur or clothes etc.
- Before operating the appliance, make sure materials such as curtains, pile fabric, paper and other inflammables are kept away from the appliance. Do not place any flammable materials inside the oven because they will easily catch on fire during operation.
- Attention! The risk of burns is high especially for children. The oven door, its interior and ventilation outlets are very hot during operation. To prevent burns, children must be kept away from the appliance. Older children may operate the oven under the supervision of grown-ups.
- Attention! Burn Hazard: The heating components, oven and accessories will become extremely hot during operation. In order to prevent burns, it is advised to wear heat resistant gloves and protection when handling the cookware.
- Keep children away from the appliance, do not allow them to operate the appliance.
- There may be odour coming from the insulation materials or heating elements during first time use. When this occurs, adjust the thermostat to 250 °C and let the oven run for 45 minutes with the door open.
- When cooking, the temperature and oven control knobs should be adjusted at the same time.
- Do not touch the glass during operation. Keep children and pets away during operation.
- Parts of the oven may become hot when using the grill, keep children away from the appliance. Do not touch the heating parts inside the oven.
- The surfaces, interior oven, heating parts and ventilation are hot during and after operation.
- The power cable should be kept away from hot parts and surfaces.
- Keep your hands away from front door hinge to avoid injuries.
- Do not pour water onto the hot oven glass door.
- If there is a significant difference on the thermostat indicator, please contact your nearest authorised dealer.
- The appliance is not designed to be used with an external timer or remote control unit.
- The appliance is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or any individual lacking experience and knowledge, unless they have been given supervision or instruction by a person responsible for their safety.

Notice before Use

- To get the appliance ready for operation, arrange a suitable location and proper electric network for installation. Before first use, uncover the packing and protection materials. Due to the weight of the appliance, please pay attention when moving it.
- The operating voltage of the appliance is 230 V and the frequency is 50-60 Hz.
- If the current value of your fuse is below 16 amp, please contact a certified electrician to replace with an appropriate fuse.
- The appliance must be earthed at all times.
- The appliance should be placed in a location where the electric socket is easily accessible.
- The power cable should not come in contact with hot surfaces or be left stuck in the oven door.
- Before changing the oven lamp, unplug the appliance from the electric supply.
- Before first use or after electric cutoff, the timer should be reset.
- During cooking, heat and humidity will collect, so make sure the kitchen is well ventilated. Additional ventilation may be required for prolonged operation, you should open the window or upgrade your ventilation fan.
- During operation, do not touch the interior of the oven or the heating elements.
- Never leave flammable materials inside the oven to prevent the risk of fire.
- Kitchen gloves should be used when removing hot trays from the oven.
- Because of the hot air inside the oven, water drops may collect on the glass door after operation. Wipe off the water drops with a dry cloth.
- After operation, make sure all control knobs are returned to the switch off position.

Technical Specifications

Model	EVA-166
Voltage	230V
Rated Power	2179W
Upper Heating Element	1000W
Lower Heating Element	1100W
Lamp Power	15W
Turbo Motor Power	40W
Thermostat	50 - 300°C
Ventilation Motor Power	22W
Timer	Digital
Volume	66 L

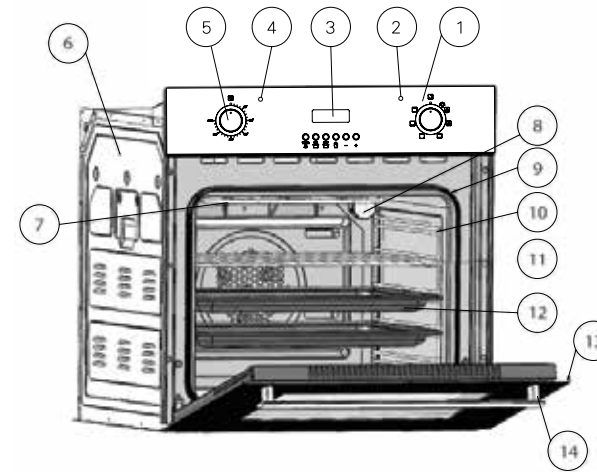
Specifications are subject to change without prior notice.

If there is any inconsistency or ambiguity between the Chinese version and the English version, the English version shall prevail.

Refer to www.germanpool.com for the most up-to-date version of the User Manual.

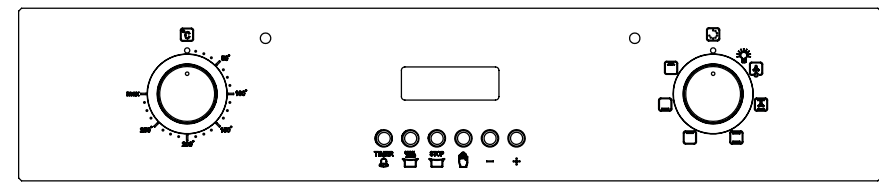
Product Structure

Main Unit



- 1) Position Control Knob
- 2) Power Indicator Lamp
- 3) Digital Timer
- 4) Thermostat Lamp
- 5) Thermostat Adjustment Knob
- 6) Exterior Body
- 7) Upper Heating Element
- 8) Interior Oven Lamp
- 9) Door Sealing
- 10) Wire Side Shelf
- 11) Wire Grid
- 12) Tray
- 13) Exterior Door Glass
- 14) Handle

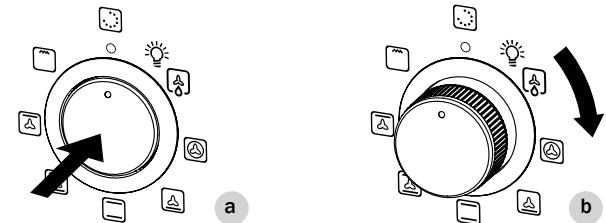
Control Panel



Thermostat Adjustment Knob

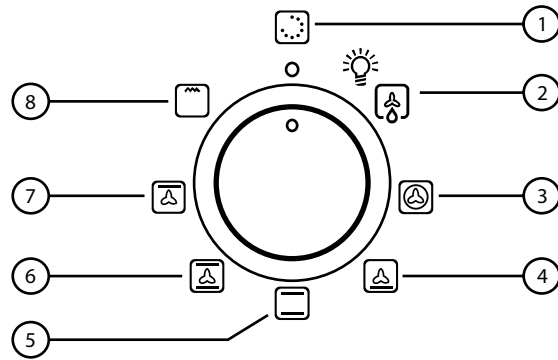
Position Control Knob

About Position Control Knob



Pop out the button as shown above by pushing (pic a) and turning it (pic b). After operation, turn the knob back to " ° " and push it back. Maintain button in this position whenever the oven is not in use.

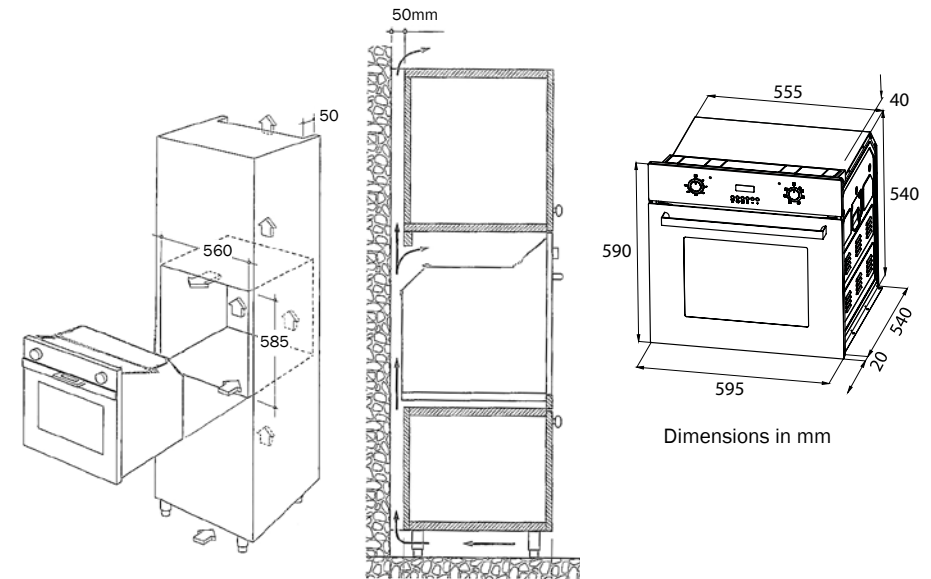
Product Structure



	ICON	FUNCTION	DESCRIPTION
1		Off	Oven in standby mode.
2		Lamp, Defrost mode	Defrost mode with lamp on.
3		Lamp and Turbo Fan with Turbo Resistance	Lamp, Turbo Fan and Turbo resistance running simultaneously for quick cooking.
4		Lamp and Lower Heating Element	Lamp and lower heating element working together, with heat travelling through the cavity from the lower heating element.
5		Lamp with Upper and Lower Heating Elements	Upper and lower heating elements working together, with heat travelling through the cavity from top to bottom.
6		Upper and Lower Heating Element, with Turbo Fan and Lamp	Upper and lower heating elements and turbo fan working together, with heat travelling through the cavity and turbo fan to facilitate even heat distribution.
7		Lamp and Upper Heating Element	Lamp and upper heating element working together, with heat travelling through the cavity from the upper heating element.
8		Lamp and Grill	Lamp and grill working together for frying. Thermostat should be adjusted to maximum.

Installation Instructions

Installation and electric connection should be performed by an authorised dealer or a certified technician. Installation must comply with all statutory regulations, as well as those of the local electricity companies.



Fix the oven with 4 screws as shown below.

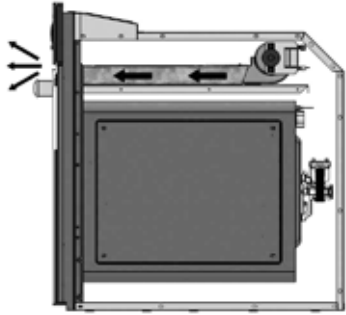


Built in Installation

- Make sure the cabinet where the built-in oven will be placed is appropriate in size and are made of heat resistant materials.
- For proper built-in installation, the electric parts and the working parts should be separated from each other.
- Insulation materials should be firmly in place and cannot be removed easily.
- It is strongly recommended not to install the built-in oven close to refrigerators or freezers as the performance of these appliances may be affected due to insufficient ventilation.
- If a built-in appliance is installed on the top of built-in oven, make sure their cables are connected to separate sockets, so that they can be easily taken out from its place.
- The appliance should be in proper distance from the wall socket.
- Do not place the electric cable near hot surfaces or leave it in the oven door.

Operating Instructions

There may be odour coming from the insulation materials or heating elements during first use. When this occurs, adjust the thermostat to 250 °C and let the oven run for 45 minutes with the door open.



The cooling fan cools both the built-in cabinet and the front side of the appliance.

Cooling fan operates for about 20-30 minutes after the cooking process ended.

Use of Electronic Timer & Programming

The electronic timer is a module that enables your oven to have food ready to be served at the desired time by simply programming the cooking time. It can also be used as an alarm clock, which will give out a buzzer tone when time is up.

When you connect the oven to the electric supply, "0.00" will be appear on the display, and the icon AUTO will begin to blink, meaning the timer contacts are open and the oven is disabled. The heating elements are powered by electricity coming through the timer contacts. To operate the oven manually, you have to push on the button.

The oven timer works on the same principle as a clock. In absence of electricity, the timer needs to be reset, unless there is a defect.

Tone Settings

1. Press button "-" to set tone.
2. 3 different tones' settings are available.
3. The last heard tone is recorder in the memory.
4. Press and hold the key to listen to the tone.

Key Lock Function

1. Press button "+" for 3 seconds , key lock function operates and the key symbol on the screen will be activated.
2. When the key lock function is activate, non of the buttons operate.
3. When you press button "+" again, the key lock function will be out of operation and the buttons will be used again for further operation.

Operating Instructions

Timer Adjustment

Adjustment can only be made when no cooking program is in progress. Press the button, or the and button together. Make the adjustment within 5 seconds by pressing the + or - button. Long presses will result in fast changes.



- 1) Press the button.

or

- 1) Press and button together.
- 2) Adjust the time using the + or - buttons, after a few seconds, screen will return to clock mode.

Adjusting the Alarm

With this feature, you can program the elapsed time for the buzzer to sound.



- 1) Enter buzzer alarm mode.
- 2) Input the countdown time.
- 3) After a few seconds, screen will return to clock mode, when the buzzer sound, press button to stop.

Note: Once programmed, the countdown time can be displayed by pressing the button once.

Operating Instructions

Automatic Cooking Program

Set cooking duration

If you want to begin cooking immediately, simply set the time on the timer; for example; we place the meal inside the oven and the cooking time is 2 hours 15 minutes.



- 1) The present time is 18:30.
- 2) Press to enter cooking duration adjustment mode.
- 3) Set cooking time by pressing + or - button.
- 4) After a few seconds, the display will indicate that cooking has started and shows the running time. Do not forget to adjust the function and/or temperature knob accordingly.

Note : You may cancel the automatic cooking mode at any time by pressing button, or and button together.

Set the ready time

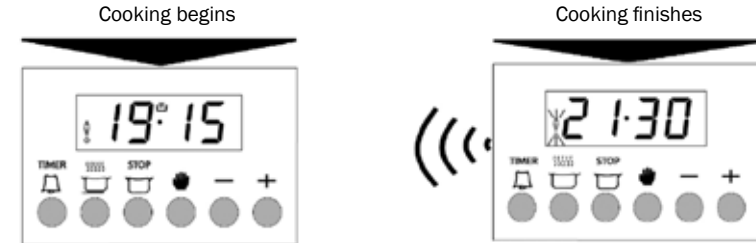
In the above example, cooking started immediately after adjusting the cooking time. By pressing the button, you can see the ready time. You can reset the ready time by following the instructions below.



- 1) Press button to display the ready time $18:30 + 2:15 = 20:45$.
- 2) Press + or - button to reset your new ready time.
- 3) In a few seconds, the display switches to clock mode.

Operating Instructions

We now have programmed the oven to have the food ready at 21:30. Since the cooking time was pre-programmed to 2 hours 15 minutes, the oven will start cooking at 19:15, so that the food is ready at 21:30.



When cooking is completed, a buzzer alarm will sound for 7 minutes if not stopped.

Note : You may cancel the ready time setting at any time by pressing button, or and button together.

Switch off the oven

- 1) Turn the knob back to "o" position.
- 2) Press button, or and button together to reset the timer. The oven will be disabled until you reset the timer.

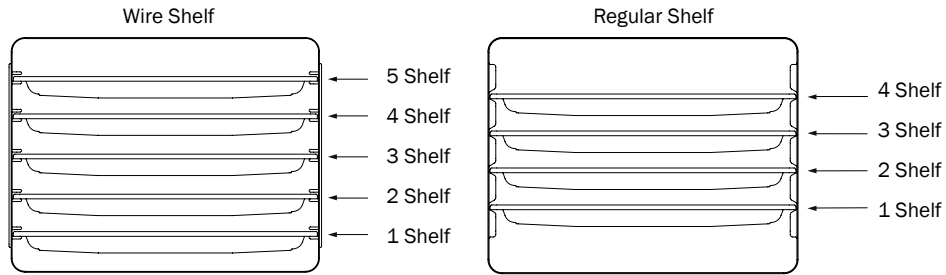
1) Switch oven OFF

2) Reset timer.



In the example shown, cooking time has been programmed first; the ready time was calculated automatically and can be changed manually. It is also possible to program the ready time first, in that case, the cooking time will be calculated automatically and can be changed thereafter.

Operating Instructions




- During the cooking process, refrain from opening the oven door frequently to maintain even heat circulation inside the oven as to avoid affecting the cooking results. Cooking time may vary due to the amount of ingredients or number of trays used.
- Use cake tray for better cooking result.
- If you use different trays other than the original, select the appropriate shelf position.
- Glass pots and pots with poor heat reflection should not be used for baking pastries.
- The original trays that come with the oven are suitable for all cooking tasks.
- The oven lamp and fan motor are both connected to the thermostat pole. Even if the heating elements are not in operation, the lamp and fan will continue to work.

Thermostat Lamp

When the desired temperature level is reached, the thermostat automatically stops operation and the lamp goes off.

Grilled Meat in the Oven

- Adjust control knob to  position.
- It is strongly recommended to use the interior grid for grilling.
- When using the wire grid, place oven tray at lower shelf to catch dripping fats.
- For easy cleaning, pour some water into the tray before grilling.
- Preheat oven for about 5-10 minutes with the door closed.
- After preheating, keep the door half open when grilling.
- To prevent meat from sticking to the grid, apply oil on the grid.
- During grilling, adjust thermostat to maximum temperature level.

When grilling at an extreme temperature, always use a protection metal separator to prevent damage to the knobs on the control panel. The manufacturer will not take responsibility for damages or harms caused due to violation of these instructions.

Operating Instructions

COOKING CHART

FOOD	THERMOSTAT POSITION (°C)	SHELF POSITION	WIRE SHELF POSITION	COOKING TIME (mins)
Cake	150 - 170	2	3	30 - 35
Pastries	200 - 220	2	3	35 - 45
Biscuit	160 - 170	3	4	20 - 25
Cookie	160 - 170	3	4	20 - 35
Muffin	160 - 180	2	3	25 - 35
Cupcake	200 - 220	2	3	30 - 40
Filo pastry	180 - 200	2	3	35 - 45
Savory Pastry	160 - 180	2	3	20 - 30
Lamb	200 - 230	3	4	20 - 25
Beef	200 - 230	3	4	30 - 40
Mutton	230 - 250	3	4	30 - 40
Chicken	230 - 240	3	4	30 - 40
Fish	200 - 220	3	4	20 - 30

Note: The above values are for reference only. Cooking time may vary due to cooking and eating habits, personal preferences and meal portion.

Before cooking, preheat the oven for 10 minutes.

Care and Maintenance

Cleaning the Interior of the Oven

Before cleaning, unplug from the power supply and let the oven cool down. Take out trays and grids.

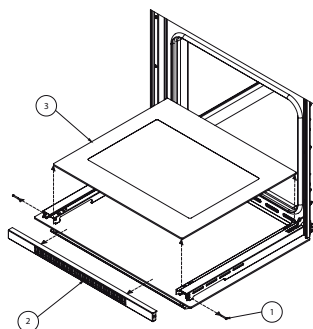
Clean the interior with a damp cloth soaked in soap water and then dry.

- Do not use dry cloth or dust cleaners. Glass surfaces should be cleaned with glass cleaners.
- When cleaning the interior, do not use hard brushes, scouring pad or knife and other sharp objects.
- Do not put any oven components into a dishwasher.

Pull out oven glass for easy cleaning

Clean the oven glass with hot water and only after the oven cools down. Sharp objects should not be used for cleaning. Clean the interior and enamel parts with hot water only. With oven door open, unscrew the screws from both sides to clean the interior glass properly.

1. Open oven door and take out screws from both sides.
2. Remove glass assembly metal cover
3. Interior oven glass can be removed from its place through the top.



保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用(自購買日起計算)。

- * 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之保用登記表格

www.germanpool.com/warranty

- 2) 填妥保用登記卡，郵寄至本公司。



Warranty Terms & Conditions

Under normal operations, the product will guarantee a 1-year full warranty provided by German Pool (effective from the date of purchase).

- * This warranty is not valid until customer registration information is received by our Service Centre within 10 days of purchase via one of the following means:

- 1) Visit our website and register online:

www.germanpool.com/warranty

- 2) Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

型號 Model No. : **EVA-166**

機身號碼 Serial No. : _____ 發票號碼 Invoice No. : _____

購買商號 Purchased From : _____ 購買日期 Purchase Date : _____

1. 未能出示購買發票正本者，將不獲免費維修服務。
1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
2. 用戶應依照說明書的指示操作。本保用並不包括：
 - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
 - 因天然與人為意外造成的損壞 (包括運輸及其他)；
 - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
2. Customer should always follow the operating instructions. This warranty does not apply to:
 - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
 - damages caused by accidents of any kind (including material transfer and others);
 - operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations or repairs.
3. 於下列情況下，用戶之保用資格將被取消：
 - 購買發票有任何非認可之刪改；
 - 產品被用作商業或工業用途；
 - 產品經非認可之技術人員改裝或加裝任何配件；
 - 機身編號被擅自塗改、破壞或刪除。
3. This warranty is invalid if:
 - the purchase invoice is modified by an unauthorized party;
 - the product is used for any commercial or industrial purposes;
 - the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - the serial number is modified, damaged or removed from the product.
4. 總代理有權選擇維修或更換配件或其損壞部份。
4. German Pool will, at its discretion, repair or replace any defective part.
5. 產品一經被轉讓，其保用即被視作無效。
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

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此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

GERMAN POOL  **德國寶**

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商

香港中小企業
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香港消費者推選品牌



香港《Ozone》
優質服務證書

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