

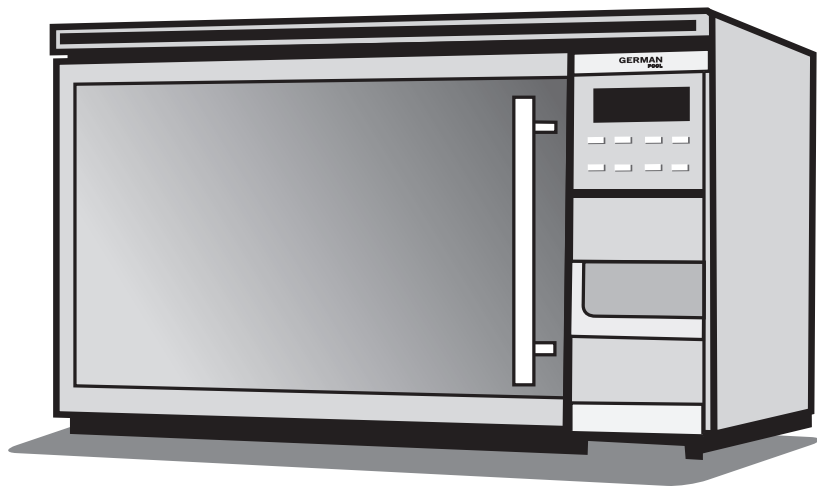
GERMAN
POOL



德國寶

二合一蒸櫃 / 烤爐
2-in-1 Steam Oven with Grill

SGV-2618



在使用之前請詳細閱讀「使用說明書」及「保用條例」，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 OPERATING INSTRUCTIONS

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注意事項 Notice Before Use

重要說明

為安全起見，初次使用產品前請先細閱本說明書，並保存說明書，以便作參考之用。

本產品只供家居使用。請必須依照本說明書內的指示安裝及操作。

1. 切勿讓兒童獨自操作使用本產品，亦不可在無人看管下使用本產品煮食。
2. 本產品於烹調過程中會發熱，切勿觸碰爐內的發熱元件或靠近機身。
3. 於烤或組合燒烤烹調時，切勿用手觸摸爐門、爐窗和外框等高溫的地方，以免燙傷；從爐中取出食物時，切勿觸碰爐內的燒烤管。
4. 於烹調過程中，如需翻轉食物或因其他需要而打開爐門時，請勿靠近爐門（尤其臉部），以免被蒸氣燙傷。
5. 烹調過程中爐內溫度甚高，當打開爐門時蒸氣可能一下子噴出，請勿靠近爐門。
6. 從爐內提取食物和器皿時，應當使用手柄或戴上隔熱手套，以免被高溫燙傷。
7. 切勿用本產品加熱盛放在密封容器內的液體或食物，以免引致爆裂。
8. 爐內沒有食物時，切勿啟動本產品以免損壞機器；並切勿以本產品儲存任何物品。
9. 第一次使用燒烤或組合燒烤功能時，可能會散發一些煙霧或異味，這是正常現象。
10. 如爐門或爐門密封圈損壞，必須先修理然後方可使用。
11. 本產品或隨機之電源線如有損壞，必須由本公司認可或持牌的專業維修人員維修或更換。

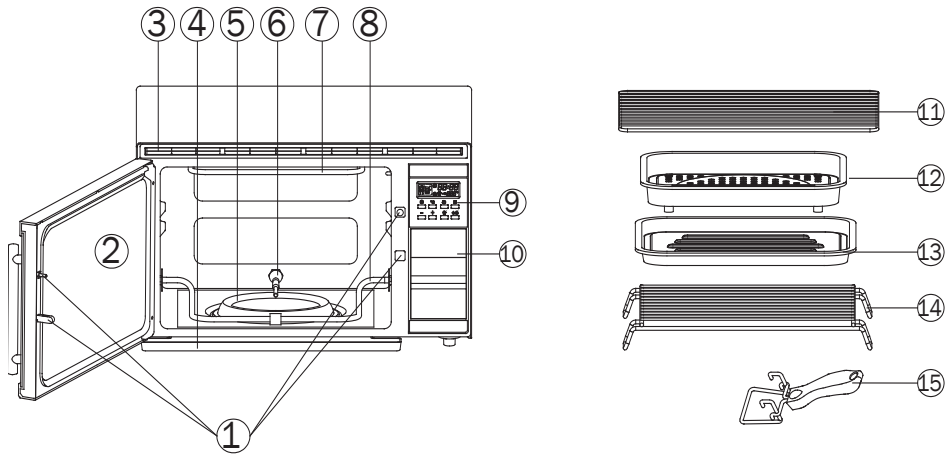
IMPORTANT

For safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.

The appliance is designed for domestic use and may only be installed and operated in accordance with these instructions for use.

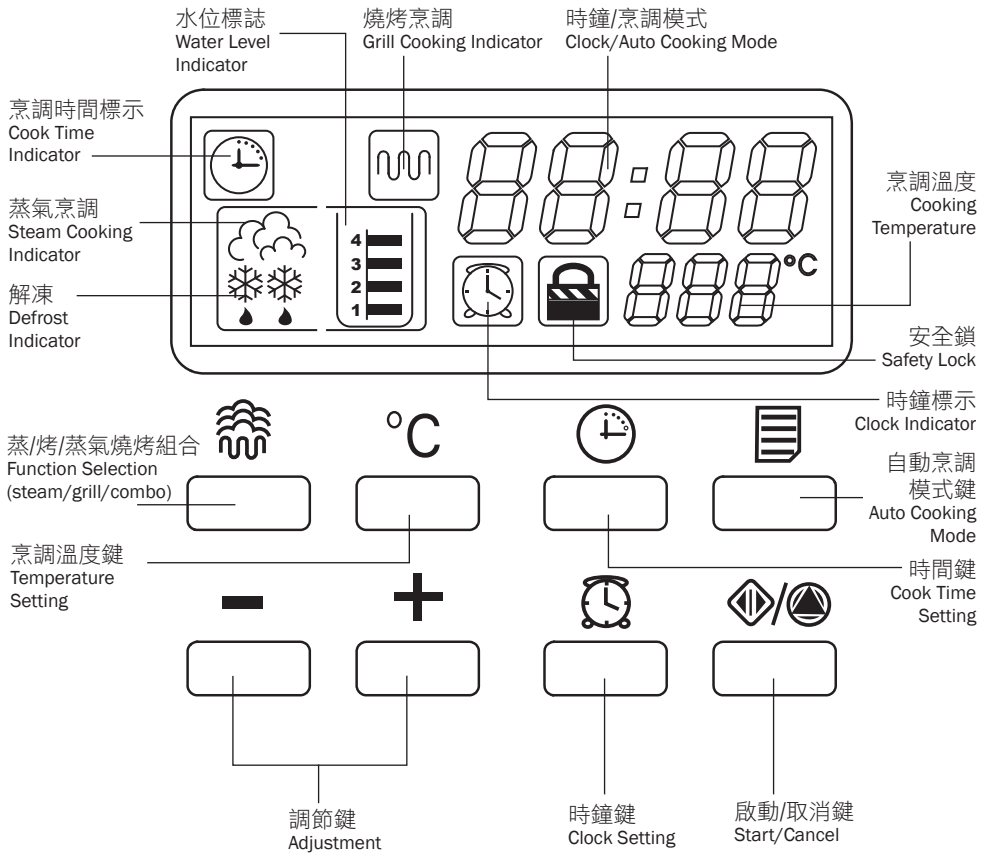
1. Do not allow children to operate the oven without supervision. The oven must not be unattended at any time during operation.
2. Since the oven becomes hot during operation, do not touch the heating elements inside the oven and keep a distance from the oven when it is operating.
3. When using grill or combination functions, do not touch the door, window and frame of the oven in order to avoid possible burns; avoid touching the grilling tubes inside the oven when taking food out of the oven.
4. During operation, if you need to open the oven door for turning the food around or for other reasons, keep a distance from the oven (especially the face), in order to avoid possible scalds from the steam.
5. The oven becomes hot during operation. Since steam may emit when door is opened, do not keep close to the oven door.
6. Wear gloves or make use of a handle when taking food or cookware out of the oven in order to avoid possible burns caused by excessive heat.
7. Do not use the oven to heat liquid or other food in a sealed container, in order to prevent explosion.
8. Do not operate the oven without placing any food inside, in order to prevent damaging the oven. Also, do not use the oven to store food.
9. When using grill or combination cooking for the first time, the oven may give out some smoke and smell, which is a normal phenomenon.
10. If the door or door seal is damaged, it is a must to repair it before use.
11. If the oven or the supplied power cord is damaged, contact German Pool-authorized or licensed technicians for replacement.

產品結構 Product Structure



- 1. 爐門安全聯鎖開關**
確保爐門與爐腔緊密接觸
Door Safety Lock
To ensure safe lock and tight contact between door and cavity
- 2. 爐門窗**
手拉爐門窗，能充分密封爐腔
Window
Used to fasten the sealing rubber against the cavity
- 3. 百葉窗**
用來排除多餘蒸氣
Shutter
To dispel redundant steam from cavity
- 4. 接水槽**
烹調時用來盛載排出來的水
Water Trough
To collect water
- 5. 蒸發盤**
產生高溫蒸氣的發熱盤
Heating Plate
To evaporize the water
- 6. 注水管**
將水注入蒸發盤加熱
Water Pipe
To pour water into heating plate
- 7. 頂部發熱管**
用於燒烤食物
Top Heater
Heating food from the top
- 8. 底部發熱管**
用於燒烤食物
Bottom Heater
Heating food from the bottom
- 9. 控制面板**
參看右頁控制面板詳細描述
Control Panel
See control panel description on the right page for details
- 10. 水箱**
用來裝水
Water Tank
To contain water
- 11. 燒烤架**
用於燒烤食物
Top Rack
Used to place food on for grilling
- 12. 食物盤**
用於蒸食物
Food Tray
Used primarily for steaming
- 13. 接油盤**
蒸食物或燒烤食物時用來集油或汁液，防止油或汁液滴到蒸發盤
Oil Tray
To collect oil, sauce, etc.
- 14. 網架**
放置接油盤或其他烹調器皿
Rack
Used primarily for placing cooking accessories
- 15. 手柄**
用來夾出烹調器皿
Handle
Used to lift food tray

操作面板 Control Panel



安裝說明 Installation Instructions

1. 把爐內的包裝物全部取出。
 2. 應仔細查看爐有否損壞。如有損壞，請立刻聯絡本公司維修部。
 3. 將產品放置於有足夠承托力的水平面上。
 4. 本產品應在通風乾燥、無腐蝕性氣體的環境中使用。
 5. 水平放置，檢查位置是否合適。
 6. 切勿在爐頂放置任何物件，並保持與頂部壁櫃距離至少20厘米。
 7. 本爐兩旁應與牆壁距離至少5厘米，爐背應與牆壁至少距離10厘米。
 8. 注意：確保本產品接地良好，以免觸電。
1. Take out all the packing from the oven.
 2. Check the oven. If it is damaged, contact German Pool Repair Centre immediately.
 3. The oven must be placed on a level surface, which is able to hold it.
 4. Place the oven in a dry area with sufficient airflow and no corrosive gas.
 5. Place the oven horizontally and check whether it is positioned properly.
 6. Never place anything on top of the oven. Keep a distance of at least 20 cm to the top cabinet.
 7. Leave a distance of 5 cm between each side of the oven and the wall, and a minimum of 10 cm between the back of the oven and the wall.
 8. Warning: the oven should be well-grounded, in order to prevent electric shock.



操作說明 Operating Instructions

自動提示


當完成烹調程式後，如果爐門不被打開或沒有任何鍵被按下，蒸焗爐顯示窗將顯示“End”，並每隔兩秒自動發出提示聲響。

調校時鐘

當蒸烤爐通電時，顯示窗顯示12:00，這時需要調校時鐘。

1. 如果時間閃爍，直接進入下一步；或者在待機狀態下，按住  鍵直至時鐘閃爍。
2. 按調節鍵 **+** 或 **-** 調校時鐘時間。
3. 按  鍵確認。

水箱處理

1. 建議於烹調前將水注滿至水箱最大刻度處；同時確保已將水箱充分插入爐內，並固定到正確位置，以免因泵不到水而不能運作。
2. 如於烹調時  標誌閃爍且發出提示音，可能是因為水箱沒水，或沒有放置好水箱。請於處理問題後關上爐門，蒸焗爐會自動恢復烹調。

抽水功能

如果長時間不使用蒸烤爐，把爐腔注水管的水抽出。

步驟：



1. 取出水箱。
2. 同時按住 °C 和  鍵，即可把主水管的水抽到加熱盤內。

Automatic Reminder


When a cooking program ends, “End” will be displayed and beep heard every 2 seconds until the door is opened or any button is pressed.

Setting the Clock

After the steam oven is switched on, the screen displays the default clock setting of 12:00. To set the clock time:


1. If the clock time is still flickering on the screen, go to the next step; if not, press and hold  until clock time flickers on the screen.
2. Press **+** or **-** to set the time of the day.
3. Press  to confirm.

Filling the Water Tank

1. Water tank must be fully filled before cooking. Make sure the water tank is properly inserted into the oven at the right position before use, in order to prevent malfunction caused by inability to pump water.
2. If problems occur to water flow while cooking, the empty-tank sign indicates  on the display and the oven beeps. Possible causes is that no water is left in the tank, or the tank is not placed properly. In this case, fix the problems and then close the door. The oven will then resume cooking.

Pumping Function

If the steam oven will be leaved unused for a long time, you'd better draw out water in the piping. Steps:

1. Take out the water tank.
2. Press °C and  button at the same time, the water will be pumped to the heating plate.














操作說明 Operating Instructions

安全鎖










安全鎖用以防止兒童在無人看管的情況下使用蒸烤爐。當安全鎖啟動後，安全鎖顯示燈會亮起，此時蒸烤爐不能運作。

1. 設置安全鎖：按住 /  幾秒直至顯示屏顯示 。
2. 解開安全鎖：按住 /  幾秒直至顯示屏  符號消失。

設置解凍功能或蒸氣烹調

1. 選擇解凍或蒸氣烹調功能
按  或  鍵一次。顯示屏顯示預設值：烹調時間為 10:00、溫度為 60°C、烹調功能為  和 。
2. 選擇溫度
 - a. 解凍：按調節鍵  或  選擇解凍溫度 55°C-65°C (以5°C 遞增或遞減)。
 - b. 蒸氣烹調：按調節鍵  或  選擇蒸氣烹調溫度 70°C-100°C (以5°C 遞增或遞減)。
3. 設定時間
先按  一次，再按調節鍵  或  調校解凍/烹調時間，最多可以設為60分鐘。
4. 啟動
按 /  啟動程式。







設置燒烤或蒸氣燒烤組合烹調

1. 選擇燒烤或蒸氣燒烤組合烹調功能
 - a. 燒烤烹調：在待機狀態下，按  鍵兩次
 - b. 蒸氣燒烤組合烹調：在待機狀態下，按  鍵三次
2. 選擇溫度
按調節鍵  或  調校燒烤或蒸氣燒烤組合的烹調溫度，起始溫度為 120°C，以 20°C 遞進，最高為 200°C。
3. 設定時間
先按  一次，再按調節鍵  或  調校烹調時間。
4. 啟動
按 /  啟動程式。














注意：燒烤或蒸氣燒烤組合烹調結束後，等待 5-10 分鐘至爐內的空氣冷卻後，方可開始進行蒸氣烹調。

Safety Lock










Safety lock is used to prevent children from using the oven without supervision. When the Safety Lock indicator lights up, the steam oven cannot be operated.

1. Lock: keep pressing /  till the Safety Lock indicator  is shown.
2. Unlock: keep pressing /  till the Safety Lock indicator  goes off.

Defrost Or Steam Cooking

1. Select defrost or steam cooking function
Press  or  once. The default settings are: cook time 10:00, temp 60 °C, cooking function  and .
2. Set temperature
 - a. Defrost: press  or  to select a defrost temperature 55°C-65°C (increase or decrease by 5°C).
 - b. Steam cooking: press  or  to select a steam cooking temperature 70°C-100°C (increase or decrease by 5°C).
3. Set time
Press  once, then press  or  to adjust defrost/steam cooking time (maximum 60 minutes).
4. Start
Press /  to start the function.

Grill Or Steam & Grill Combo Cooking

1. Select grill or steam & grill combo cooking function
 - a. Grill cooking: Press  twice under standby mode.
 - b. Steam & grill combo cooking: Press  three times under standby mode.
2. Set temperature
Press  or  to select a grill or steam & grill combo cooking temperature 120°C-200°C (increase or decrease by 20°C).
3. Set time
Press  once, then press  or  to adjust cooking time.
4. Start
Press /  to start the function.


Warning: Do not begin a steam cooking program immediately after a grill or combination cooking, let the oven stand for 5-10 minutes to cool down the air in the cavity.


自動烹調模式 Auto Cooking Mode

1. 待機狀態下，按  可以循環選擇以下自動烹調模式，烹調時間由系統預設。


蒸氣模式選項（“A-1”至“A-8”）→燒烤
 模式選項（“b-1”至“b-5”）→蒸氣燒烤
 組合模式選項（“C-1”至“C-5”）


2. 按  以啟動自動烹調模式。

3. 選擇自動烹調模式後或在烹調過程中，按  鍵一次，再按調節鍵 **+** 或 **-** 可調節當前的烹調時間，最長可以設為60分鐘，最少可以設為5分鐘。


1. Under standby mode, press  once or repeatedly to select an auto cooking mode from the followings, the cooking time is preset.

Steam Cooking Modes (“A-1” to “A-8”) → Grill
 Cooking Modes (“B-1” to “B-5”) → Steam & Grill
 Combo Cooking Modes (“C-1” to “C-5”)


2. Press  to start the cooking mode.

3. Cooking time can be adjusted after mode selection or while cooking by pressing  key once, and pressing **+** or **-** key to adjust (Max. 60 mins and Min. 5mins).

注意：

啟動蒸烤爐後，若中途按  停止程式，蒸焗爐會繼續運作多3分鐘，以排走爐內的熱蒸氣，顯示屏會由“3:00”開始倒數時間。

IMPORTANT:

When steam oven is in operation, press  once, it will continue running for 3 minutes to exhaust the hot steam from the cavity. The display counts down cooking time from “3:00”.

I. 蒸氣自動烹調模式 Auto Cooking Mode - Steam

功能代碼 Function Code	溫度°C Temperature	烹調模式 Way of Cooking	適用烹調範圍 Application
A-1	100	常用蒸氣烹調模式 Basic steam cooking	蔬菜和肉 Vegetable and meats
A-2	95	烹調新鮮食品，水果，蜜餞 For cooking delicate food fruits, compe	法國批，冷盤翻熱 Reheating cooked dishes
A-3	90		煮雞蛋、釀番茄、布丁等 Billed eggs; stuffed tomatoes, puddings, etc.
A-4	85	用於烹調美味食物 For cooking delicate food	新鮮魚(整條) Delicate and fresh fish (whole)
A-5	80	低溫加熱 Low heat	融化巧克力、牛油，加熱水果 Melting chocolate, butter, slightly warm fruit for immediate serving
A-6	75	肉質保持鮮嫩，營養成分沒有消失 The meat remains tender and nutritious	如烹調沙丁魚片，紅鯊魚等 Cooking delicate fish (sardine filets ,red mullet)
A-7	60	慢速解凍(不能烹調) Slow defrosting (without cooking)	用於燒烤前將肉類解凍 Defrosting meats before grilling
A-8	55		解凍魚片，融化冷卻的漿果（用於水果批，沙司） Defrosting fish fillets before breading. Berries that must remain cool(for pies and sauces)

自動烹調模式 Auto Cooking Mode

II. 燒烤自動烹調模式 Auto Cooking Mode - Grill

功能代碼 Function Code	溫度°C Temperature	適用烹調範圍 Application	食物種類 Type of Food
b-1	200	常用燒烤烹調 Basic grill cooking	漢堡包、肉排、雞塊、牛肉、羊肉、魚片、海鮮，薄餅、玉米等 Hamburgers, steaks, chicken pieces, boneless poultry, beef, mutton, meat slice, fish steaks, seafood, pizza, corn
b-2	180	家禽和肉 Poultry and meat	烤雞、鴨、排骨、肉片等 Chicken(whole), cornish hens, pork chop, meat slice
b-3	160	香腸 Sausage	熱狗、火腿等 Hot dog, ham
b-4	140	蛋糕 Cake	烤奶油蛋糕、巧克力製品 Cheese cake, chocolate cookies
b-5	120	翻熱 Reheat	翻熱食物 Reheat food

III. 蒸氣燒烤組合自動烹調模式 Auto Cooking Mode - Steam & Grill Combo

功能代碼 Function Code	溫度°C Temperature	適用烹調範圍 Application	食物種類 Type of Food
C-1	200	常用蒸氣燒烤組合烹調 Basic steam + grill cooking	漢堡包、肉排、雞塊、牛肉、羊肉、魚片、海鮮，薄餅、玉米等 Hamburgers, steaks, chicken pieces, boneless poultry, beef, mutton, meat slice, fish steaks, seafood, pizza, corn
C-2	180	家禽和肉 Sausage	烤雞、鴨、排骨、肉片等 Chicken(whole), cornish hens, pork chop, meat slice
C-3	160	香腸 Sausage	熱狗、火腿等 Hot dog, ham
C-4	140	蛋糕 Cake	烤奶油蛋糕、巧克力製品 Cheese cake, chocolate cookies
C-5	120	新鮮蔬菜和水果 Fresh Vegetable and fruits	加熱蔬菜和水果 Heating instant fruit, vegetable

烹調設定參考 Cook Chart

I 蒸氣烹調 Steam Cooking

以下是蒸氣烹調的快速烹調表，烹調時間僅供參考：

The following is a quick cook chart for steaming, the time settings are for reference only.

食物 Food		溫度 Temp.	準備好食物 (無特別說明代表新鮮食物) Food preparation (fresh food if not specified)	建議烹調時間 (分鐘) Suggested cook time (min)	備註 Note
肉類 Meat	排骨 Chop	100 °C	排骨：600g 急凍排骨：600g Chop pieces 600g Frozen chop 600g	18-25 30-40	較大的肉塊 可直接放在 食物盤。 Large pieces of meat may be directly placed on food plate.
	香腸 Sausage	90 °C	400g	15	
	血腸 (香腸狀碎肉) Blood sausage (Ground meat)	90 °C	400g	10-15	
	肉片 Meat pieces	100 °C	肉切片 500g 急凍肉片 500g Pork, pieces, 500g Frozen pork, pieces 500g	15-25 30-40	
	肉塊 Meat cuts	100 °C	肉塊(3cm 厚) 500g 急凍肉塊(3cm 厚) 500g Meat cuts(3cm thick) 500g Frozen cuts(3cm thick) 500g	30-40 50-60	
	雞腿 Drumstick	100 °C	新鮮雞腿 700g 冰鮮雞腿 700g Fresh 700g Frozen 700g	30-35 35-45	
	雞鴨(全隻) Whole chicken, duck	100 °C	新鮮的 1000g 冰鮮的 1000g Fresh 1000g Frozen 1000g	25-30 40-50	
	火雞 Turkey	100 °C	1400g	40-50	
	牛肉片 Beef piece	100 °C	新鮮的 500g 急凍的 500g Fresh 500g Frozen 500g	15-25 25-40	
牛肉塊 Beef cuts	100 °C	新鮮的(3cm 厚) 500g 急凍的(3cm 厚) 500g Beef cuts(3cm thick) 500g Frozen cuts(3cm thick) 500g	30-40 50-60		

烹調設定參考 Cook Chart

食物 Food		溫度 Temp.	準備好食物 (無特別說明代表新鮮食物) Food preparation (fresh food if not specified)	建議烹調時間 (分鐘) Suggested Cook time (min)	備註 Note
蔬果 Vegetables and fruits	芹菜 Celery	100°C	新鮮的 400g 雪藏的 400g Fresh, cuts, 400g Frozen, cuts, 400g	15-20 20-25	不同重量的食物 需要不同的烹調 時間。 Different quantity of food requires different cooking time. 烹調時間可能受 食物形狀、大小 及新鮮度影響。 Cooking time may be affected by shapes, sizes and freshness of food. 烹調前把大塊蔬 菜切成小塊。 Before cooking cut the thick parts of vegetable to thin slices.
	椰菜花 Cauliflower	100°C	小塊 300g 大塊 300g In small bundle, 300g Cut to pieces, 300g	18-22 20-25	
	胡蘿蔔 Carrot	100°C	新鮮、切薄的圓片, 500g 雪藏、切成段 500g Thin discs, 500g Frozen cuts, 500g	18-20 25-30	
	新鮮豌豆 Fresh pea	100°C	300g	15-20	
	南瓜 Pumpkin	100°C	新鮮、切立方體 500g 雪藏、切立方體 500g Cubic shape, 500g Frozen cubics, 500g	15-20 25-30	
	馬鈴薯 Potato	100°C	新鮮、切圓片 300g 雪藏、切圓片 300g Cut to discs, 300g Frozen discs, 300g	15-20 25-30	
	菠菜 Spinach	100°C	新鮮、烹調中途攪拌 雪藏、烹調中途攪拌 Stir in middle Frozen, stir in middle	15 25	
	香菇 Mushroom	100°C	新鮮、切小塊 300g 雪藏、切小塊 300g Cut to thick slice, 300g Frozen, small, 300g	13-18 20	
	蘋果、 梨、桃 Apple, pear, peach	90°C	帶皮的 1-3份 Skinned, 1-3 pieces	10-15	
	果盤 Compote	90°C	帶皮水果 500g Fruit skinned, 500g	20-25	

烹調設定參考 Cook Chart

食物 Food		溫度 Temp.	準備好食物 (無特別說明代表新鮮食物) Food preparation (fresh food if not specified)	建議烹調時間 (分鐘) Suggested cook time (min)	備註 Note
雞蛋 Egg	室溫下的新鮮雞蛋 Fresh eggs under room temperature	100°C	使用淺盤 Use plate/dish	10 (較軟 soft) 12 (中等 middle) 14 (偏硬 hard)	不同重量的食物需要不同的烹調時間。 Different quantity of food requires different cooking time.
海鮮 Seafood	小蝦 Shrimp	90°C	新鮮的 500g 急凍的 500g Fresh 500g Frozen 500g	12-16 20-25	把魚切成 2-3cm 長。 確保烹調的魚是新鮮的 Fish cuts 2-3cm long. Ensure that fish is fresh. After finished, it is easier to skin it immediately
	螃蟹 Crab	95°C	600g	20-25	
	鯽魚 Crucian	85°C	整條 (500g) 急凍整條 (500g) Whole piece (500g) Frozen whole pieces (500g)	18-20 30-35	
	鮭魚 Trout	100°C	整條 (1kg) 急凍整條 (300g) Whole (1kg) Whole (300g)	18-25 13-15	
蒸飯 Rice	米 100g Rice	100°C	加水150g, 用玻璃盤盛載 Add water 150g, on glass plate	25	
	米 200g Rice	100°C	加水250g, 用玻璃盤盛載 Add water 250g, on glass plate	30	
	米 300g Rice	100°C	加水400g, 用玻璃盤盛載 Add water 400g, on glass plate	35	
解凍 Defrost	原隻雞 (1kg) Whole chicken (1kg)	60°C	- 18°C 冷凍, 放置食物盤裏 - 18°C Frozen, place in plate	25	解凍食物時可以設置較低溫度, 且時間可以適當縮短, 擱置時間相對延長, 這樣不會熱熟食物, 也能保持食物的新鮮程度。 Set a lower temperature in defrosting food, less time, stand time longer to keep food fresh.
	雞腿 (1kg) Drumstick (1kg)	60°C		35	
	豬肉 (700g) Pork (700g)	60°C		20	
	小蝦 (700g) Shrimp (700g)	55°C		20	
	魚 (700g) Fish (700g)	55°C		25	

烹調設定參考 Cook Chart

II 燒烤及蒸氣燒烤組合烹調 Grill And Combination Cooking

以下是燒烤及蒸氣燒烤組合烹調的快捷烹調表，時間僅供參考，烹調中途請翻轉食物，以免烤焦。
The following is a quick cook chart for Grill and combination cooking, the time settings are for reference only.

食物 Item	烹調模式 Cooking mode	重量 Amount	建議烹調時間 (分鐘) Suggested cook time (min)	備註 Remark
原隻雞 Whole chicken	燒烤 Grill 200°C 組合 Combo 180°C	1200g	45-55 39-49	食物起始溫度為室溫 Initial temperature is room temperature
雞腿 Drumsticks	燒烤 Grill 200°C 組合 Combo 200°C	600g	35-43 38-46	約300g/隻 300g/piece, initial freezing temperature 5°C
雞翅膀 Chicken wings	燒烤 Grill 180°C 組合 Combo 180°C	400g	28-36 33-40	約6隻雞翅 6 pieces, initial freezing temperature 5°C
排骨 Chop	燒烤 Grill 180°C 組合 Combo 180°C	400g	24-30 24-30	起始溫度為5°C Initial freezing temperature 5°C
牛肉 Beef	燒烤 Grill 200°C 組合 Combo 200°C	300g 320g	18-24 18-24	切0.5cm厚，起始溫度為 5°C Beef thickness 0.5cm, initial freezing temperature 5°C
豬肉 Pork	燒烤 Grill 200°C 組合 Combo 200°C	300g	21-27 24-30	切0.5cm厚，起始溫度為 5°C Pork thickness 0.5cm, initial freezing temperature 5°C
魚 Fish	燒烤 Grill 160°C	350g	24-30	食物起始溫度為室溫 Initial room temperature
肉串 Meat skewer	燒烤 Grill 180°C	300g	24-30	起始溫度為5°C Initial room temperature
薄餅 Pizza	燒烤 Grill 160°C 組合 Combo 160°C	400g	13-17 12-15	起始溫度為5°C Initial room temperature
熱狗 Hot dog	燒烤 Grill 180°C 組合 Combo 180°C	300g	13-17 15-20	6 條，食物起始溫度為5°C 6 pieces, initial freezing temperature 5°C
玉米 Corn	組合 Combo 180°C	550g	24-30	食物起始溫度為室溫 Initial room temperature
蛋糕 Cake	燒烤 Grill 140°C 組合 Combo 140°C	500g	45-55 42-52	不用翻轉食物 Need not turn food over
翻熱薄餅 Reheat pizza	燒烤 Grill 120°C 組合 Combo 120°C	300g	13-16 10-13	食物起始溫度為5°C，不用 翻轉食物 Initial freezing temperature 5°C, need not turn food over

保養與清潔 Care & Maintenance

注意：

- 結束烹調後，等待30分鐘至爐身冷卻後才可清潔。
- 切勿使用強烈洗潔劑、揮發油及金屬刷等粗糙、磨損性的洗滌用品清洗蒸烤爐的任何部分。
- 建議使用純淨水或蒸餾水作為蒸烤爐烹調用水，若長期使用自來水，蒸發盤上會產生水垢。
- 清洗爐腔之前，須關掉蒸烤爐，並拔除電源插頭。
- 經常保持爐腔清潔。當食物或湯水濺到爐腔內壁時，可用濕布擦去，不宜用硬質物料，以免擦傷爐腔表面。如爐內壁很髒，則可使用溫和洗潔劑清潔。
- 經常保持蒸發盤清潔：蒸發盤上如有水垢或雜物，可在蒸發盤上倒1/2杯白醋，待數分鐘後再用抹布拭擦，最後用水沖洗乾淨。
- 最少每月檢查一次爐腔注水管，以防有雜物堵住水口，必要時取下注水管，清除殘留在內的污垢。
- 每月檢查水箱一次，有必要時取出水箱，擦洗乾淨後放回原處。
- 烹調完畢時，需清理接水槽中殘留的水。
- 應經常清潔爐門的密封面，可用柔軟乾布擦淨。
- 如操作面板被弄濕，請先將電源切斷，以免誤碰按鍵，然後才用柔軟乾布抹擦。

IMPORTANT:

- Wait for 30 minutes after cooking until the oven cools down before you clean.
- Do not use hard or abrasive substances, such as powerful cleansing agent, benzine and metal brush, to clean any part of the oven.
- It is recommended to use pure or distilled water for cooking. If tap water is used for a long time, there may be scales on the heating plate.
- Before cleaning the steam oven cavity, switch off and unplug the oven.
- Keep the steam oven cavity clean. When food or soup is splashed onto the cavity wall, wipe it away with a damp cloth. Do not use any hard materials, in order to prevent damaging the surface. If the cavity is very dirty, you may clean it with mild cleaning agent.
- Keep the heating plate clean: if there are scales or dirt on the plate, pour 1/2 cup of white vinegar on the plate and wait for several minutes before using a cloth to wipe it clean. Then, rinse it with water.
- Check the water pipe once every month to see if any foreign matter is blocking its mouth. Take off the pipe to clean the dirt inside when necessary.
- Check the water tank once every month. Take off the tank to wipe it clean and then reposition it when necessary.
- After cooking, the water trough should be cleared of residual water.
- Clean the door seal regularly by wiping it with a soft dry cloth.
- If the control panel gets wet, wipe it with a soft, dry cloth. Before cleaning, switch off the oven in order to prevent pressing the operation keys accidentally.

保養與清潔 Care & Maintenance

- 若長期不使用蒸烤爐，應拔掉電源插頭，將爐腔清潔乾淨後放在通風乾爽、並無腐蝕性氣體的環境中。
- 切勿用粗糙的清潔器或鋒利的金屬刮洗玻璃爐門，以免引起玻璃破碎。
- 在清潔食物盤、接油盤器皿時，請用軟質物料（如布類）來清潔，勿用硬質物料（如金屬類），以免刮傷器皿，破壞保護層。
- 更換爐燈前必須關掉電源，打開機殼，爐燈要採用本公司的專用型號。
- If the steam oven is not used for a long time, unplug it from power socket, clean the cavity and placed it in a dry environment without corrosive gases.
- The steam oven door should not be cleaned with abrasive cleaning matters or pointed metals, since they may break the glass.
- When cleaning the food plate and oil tray, use soft materials such as a cloth. Do not use hard materials such as metals, in order to prevent protective layers of the utensils from being damaged.
- Before changing the steam oven lamp, the oven must be unplugged. Use the lamp models from German Pool.

常見故障及處理 Troubleshooting

故障現象 Problems	可能原因 Possible causes	解除辦法 Problem solving
顯示窗不亮 Dark display window	<ul style="list-style-type: none"> - 蒸烤爐沒有連上電源 - 電源線不能正常工作 - Steam oven is not connected - The power cord does not work properly 	<ul style="list-style-type: none"> - 確保蒸烤爐接上電源（配有保險絲） - 聯絡維修部 - Make sure steam oven is connected (fuse is in place) - Contact the Repair Centre
爐燈不亮 Lamp does not work	<ul style="list-style-type: none"> - 爐燈，保險絲不合格 - 爐燈接電不良 - Lamp fuse does not comply with standards - Lamp does not connect to power. 	<ul style="list-style-type: none"> - 更換爐燈 - 正確接電源線或更換保險絲 - Replacement of lamp - Connect the power cord properly or change the fuse
烹調過程中，水或水蒸氣從爐門溢出 During cooking, water or water vapor leaks out from the door	<ul style="list-style-type: none"> - 爐門未關緊 - 門封損壞 - Door is not closed properly - Door seal is damaged 	<ul style="list-style-type: none"> - 聯絡維修部 - Contact the Repair Centre

代碼 Code	分析原因 Analysis	解決辦法 Solution
E-1	爐腔高溫保護：大於205°C Cavity high temperature protection: more than 205°C	暫停並冷卻 Stop to cool down
E-2	爐腔低溫保護：連續工作3分鐘後，溫度小於35°C Cavity low temperature protection: cooking 3 min. 35°C	聯絡維修部門及相關專業人員維修，用戶不得擅自拆裝 Contact service. User should not disassemble
E-3	蒸發盤高溫保護：大於185°C Heating plate protection: more than 185°C	暫停並冷卻 Stop to cool down
E-4	蒸發盤低溫保護：連續工作3分鐘後，溫度小於35°C Heating plate: after 3 min. Cooking, temp. less than 35°C	聯絡維修部門及相關專業人員維修，用戶不得擅自拆裝 Contact service. User should not disassemble
E-5	蒸發盤感測器開路保護 Heating plate sensor open circuit protection	聯絡維修部門及相關專業人員維修，用戶不得擅自拆裝 Contact Repair Centre or professionals. User should not disassemble the oven
E-6	蒸發盤感測器短路保護 Heating plate sensor short circuit protection	
E-7	爐腔感測器開路保護 Cavity sensor open circuit protection	
E-8	爐腔感測器短路保護 Cavity sensor open circuit protection	
E-9	信號故障保護：連續60-70秒檢測不到水位 The flowmeter cannot detect water flow for 60 - 70 seconds	檢查水箱是否放置好或是否有足夠的水或聯絡維修部門及相關專業人員維修 Check if the water tank is placed well or water is enough

技術規格 Technical Specifications

型號 Model	SGV-2618
電壓 Voltage / 頻率 Frequency	220 V / 50 Hz
功率 Rated Power	蒸 Steam: 1,850 W 燒 Grill: 1,250 W
溫度範圍 Thermostat Range	蒸 Steam: 55-100 °C 燒 Grill: 120-200 °C 蒸燒組合烹調 Steam & Grill Combo: 120 - 200 °C
機身尺寸 Dimensions	(H) 329 mm (W) 515 mm (D) 415 mm
爐腔尺寸 Cavity Dimensions	(H) 230 mm (W) 350 mm (D) 312 mm
淨重 Net Weight	13.5 kg

產品規格及設計如有變更，恕不另行通知。
Specifications are subject to change without prior notice.

中英文版本如有出入，一概以中文版為準。
If there is any inconsistency or ambiguity between the English version and the Chinese version,
the Chinese version shall prevail.

請填妥以下空格並與發票一併保存，以便維修時核對資料。用戶提供本公司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 purchase invoice will be required for any repairs. Warranty will be invalid if information provided is found to be inaccurate.

型號 Model No. : **SGV-2618**

機身號碼 Serial No. : _____

發票號碼 Invoice No. : _____

購買商號 Purchased From : _____

購買日期 Purchase Date : _____

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，並連同購機發票之副本一併郵寄到客戶服務部 (本公司將不發還發票副本或登記卡)。

1. 未能出示購買發票正本者，將不獲免費維修服務。
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。
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。
4. 總代理有權選擇維修或更換配件或其損壞部份。
5. 產品一經被轉讓，其保用即被視作無效。

維修部 - 小型電器

德國寶(香港)有限公司
香港九龍紅磡暢通道 1 號
中旅貨運物流中心8樓
電話：+852 2215 4582
傳真：+852 2355 7100
電郵：repairs@germanpool.com

Warranty Terms & Conditions

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

* This warranty is not valid until Customer's registration information is returned to and received by our Service Centre within 10 days of purchase via one of the following methods:

- 1) Visit our website and register online: www.germanpool.com/warranty.
- 2) Complete all fields on the attached Warranty Card and mail it back to our Customer Service Centre along with a photocopy of the purchase invoice (Warranty Card and invoice copy will not be returned to Customer).

1. Customer who fails to present original purchase invoice will be disqualified for free warranty.
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 transport and others);
 - operating failures resulted from incorrect voltage, improper operations and unauthorized installations or repairs.
3. This warranty is invalid if:
 - purchase invoice is modified by unauthorized party;
 - product is used for any commercial or industrial applications;
 - product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - serial number is modified, damaged or removed from the product.
4. German Pool will, in its discretion, repair or replace any defective part.
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

Repair Centre - Small Appliances

German Pool (Hong Kong) Limited
8/F, China Travel (Cargo) Logistics Centre
1 Cheong Tung Road
Hung Hom, Kowloon, Hong Kong
Tel : +852 2215 4582
Fax : +852 2355 7100
Email : repairs@germanpool.com

此保用證只適用於香港

This warranty card is valid only in Hong Kong

GERMAN
POOL



德國寶

德國寶(香港)有限公司 German Pool (Hong Kong) Limited

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www.germanpool.com