

Built-In Oven | EVA-287



Online Warranty Registration



Please read these instructions and warranty information carefully before use and keep them handy for future reference.

USER MANUAL

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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Safety Instructions

1. Installation and repair should always be performed by "AUTHORIZED SERVICE". Manufacturer shall not be held responsible for operations performed by persons.
2. Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.
3. The oven should be used according to the operating instructions.
4. Keep children below the age of 8 and pets away when operating.
5. Keep young children away from the oven, the accessible parts may be hot during use.
6. WARNING: Danger of fire: do not store items on top of or inside the oven.
7. WARNING: During use the appliance will become hot. Avoid touching the heating elements inside the oven.
8. Conditions of this device are specified on the label. (Or on the data plate)
9. The accessible parts may be hot when the grill is used. Small children should be kept away.
10. WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.
11. Do not use steam cleaners to clean the appliance.
12. Ensure that the oven door is completely closed after putting food inside the oven.
13. NEVER try to put out fire with water. Only shut down from the circuit box and then cover the flame with a cover or a fire blanket.
14. WARNING: Children less than 8 years of age shall be kept away unless continuously supervised.
15. Touching the heating elements should be avoided.
16. CAUTION: Cooking process shall always be supervised.
17. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
18. This device has been designed for household use only.
19. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years of age and supervised by adults.
20. Keep the appliance and its power cord away from children less than 8 years old.
21. Keep curtains, tulle, paper or any flammable (ignitable) material away from the appliance before using the appliance. Do not put ignitable or flammable materials on or in the appliance.
22. Keep the ventilation channels open.
23. The appliance is not suitable for use with an external timer or a separate remote control system.
24. Do not heat closed cans and glass jars. The pressure may cause jars to explode.
25. The oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
26. Do not place the oven trays, plates or aluminum foils directly on the oven base. The accumulated heat may damage the base of the oven.

Safety Instructions

27. While placing food or removing food from the oven, etc., always use heat resistant oven gloves.
28. Do not use the product when medicated and/or under influence of alcohol which may affect your ability of judgment.
29. Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire. A fire will start if alcohol comes in contact with hot surfaces.
30. After each use, check if the unit is turned off.
31. If the appliance is faulty or has a visible damage, do not operate the appliance.
32. Do not touch the plug with wet hands. Do not pull the cord, always hold the plug when unplugging.
33. Do not use the appliance when the front door has been removed or when the glass has been damaged.
34. Place the food onto baking paper with an oven accessory (tray, wire grill etc.) into a pre-heated oven.
35. Do not put objects for children to reach on the appliance.
36. It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Insert the grill or tray between two rails and make sure it is balanced before putting food on it.
37. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
38. Do not exceed the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven, against the risk of touching the oven heater elements.
39. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.
40. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.
41. Do not use abrasive cleaners or sharp metal scrapers to clean the glass, the scratches that may occur on the surface of the door glass may cause the glass to break.
42. User should not handle the oven independently.
43. During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.
44. Oven power supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.
45. User should disconnect the power before cleaning. It may cause an electric shock if not previously done.
46. To prevent overheating, the appliance should not be installed behind of a decorative cover.
47. Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.
48. Cable fixing point shall be protected.
49. Please don't cook the food directly on the tray grid. Please put the food into or on appropriate tools before putting them in the oven.

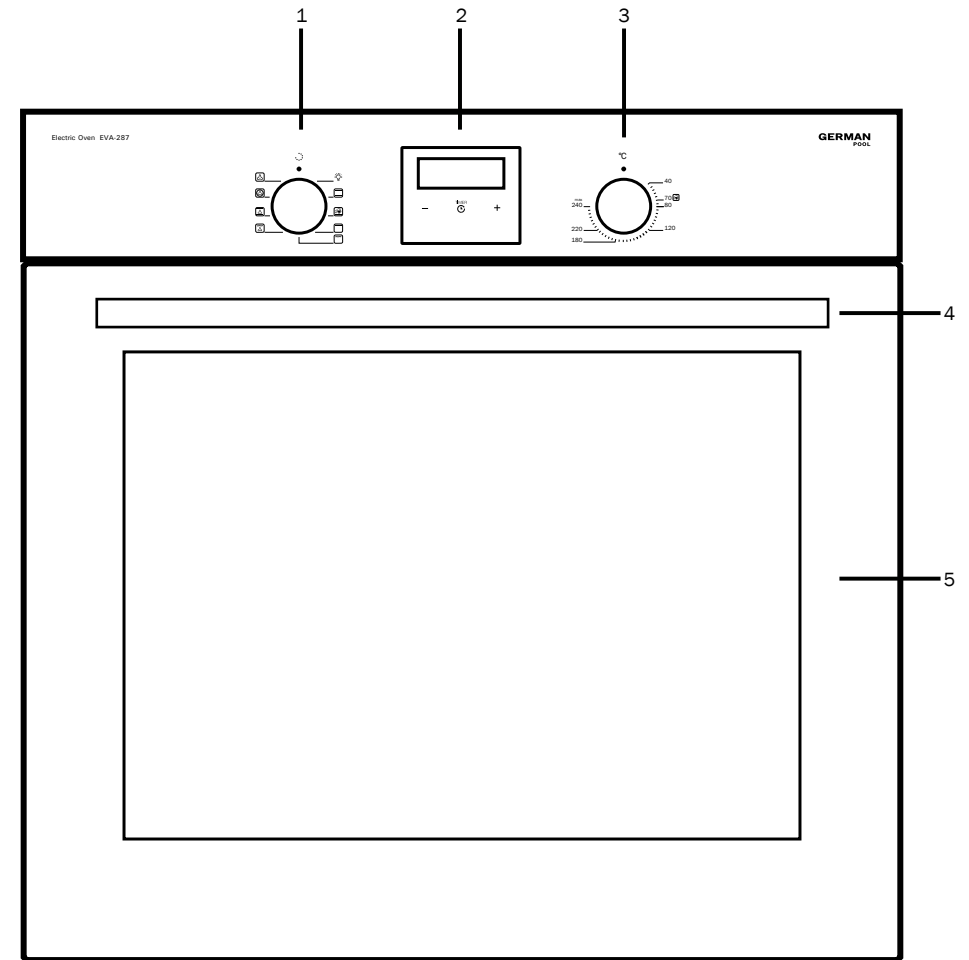
Safety Instructions

Intended Use

1. This product has been designed for domestic use. Commercial use is not permitted.
2. This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.
3. This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.
4. The manufacturer assumes no responsibility for any damage due to misuse or mishandling.
5. Oven part of the unit may be used for thawing, roasting, frying and grilling food.

Product Structure

Main Body



1. Function Selector Knob
2. Display
3. Temperature Control Knob
4. Door Handle
5. Glass Door

Product Structure

Using Pop-up Knobs

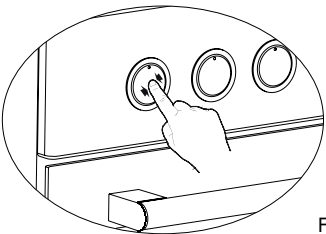


Figure A

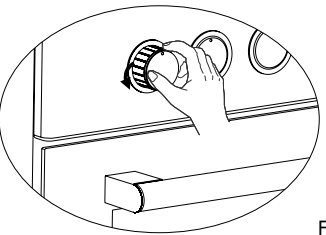


Figure B

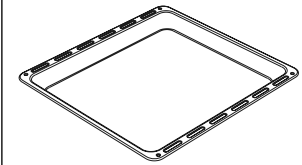
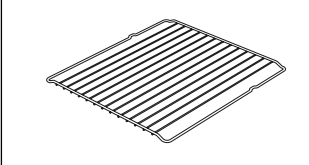
Adjustment can be made only when knob is popped out. Make sure that the knob is popped by pressing on the knob (figure A). You can make necessary adjustments by turning right or left when knob is popped out (figure B).

Product Structure



- 1. Control Panel
- 2. Lamp
- 3. Wire Grid
- 4. Standard Tray

Supplied Accessories

<p>Standard Tray</p> 	<p>Wire Grid</p> 
<p>Used for pastry (cookie, biscuit etc.), frozen foods.</p>	<p>Used for roasting or placing foods to be baked, roasted and frozen into desired rack.</p>

Electrical Connections

- Installation place of the product must have appropriate electrical installation.
- Network voltage must be compatible with the values provided on type label of product.
- Product connection must be made in accordance with local and national electrical requirements.
- Before installing disconnect power source. Do not connect the product to a power source until its installation is complete.

Electrical Safety

1. Plug the appliance into a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.
2. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.
3. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.
4. The power supply cord (the cord with plug) should not be in contact the hot parts of the appliance.
5. If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.
6. Never wash the appliance by spraying or pouring water on it. There is a risk of electrocution.
7. WARNING: To avoid electric shock, ensure that the device circuit is open before changing the lamp.
8. WARNING: Cut off all supply circuit connections before accessing the terminals.
9. Do not use cut or damaged cords or extension cords.
10. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.
11. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.
12. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.
13. Unplug the unit during installation, maintenance, cleaning and repair.
14. Make sure the plug is inserted firmly into wall socket to avoid sparks.
15. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
16. An Omni polar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to the building code.

Electrical Connections

Electrical Connection

1. This oven must be installed and connected to its place correctly according to manufacturer instructions and by an authorized service.
2. Appliance must be installed in an oven enclosure providing high ventilation.
3. Electrical connections of the appliance must be made only via sockets having earth system furnished in compliance with rules. Contact an authorized electrician if there is no socket complying with the earthed system at where appliance will be placed. Manufacturing company is by no means responsible for damage resulting from connection of non-earthed sockets to appliance.
4. Plug of your oven must be earthed; ensure that socket for the plug is earthed. Plug must be located in a place that can be accessed after installation.
5. Your oven has been manufactured as 220V-240V~ 50Hz. AC power supply compliant and requires a 13 Amp fuse. If your power network is different that these indicated values, refer to an electrician or your authorized service.
6. When you need to replace the electrical fuse, please ensure that electrical connection is made as follows:
 - Phase brown cable to live terminal
 - Blue cable to neutral terminal
 - Yellow-green cable to earth terminal
7. Oven disconnecting switches must be in an accessible place for final user while oven is in its place.
8. Power supply cable (plug in cable) must not touch hot parts of the appliance.

Installation Instructions

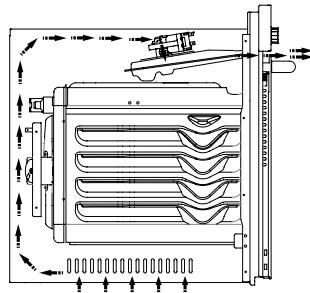
Ensure that electrical installation is suitable for the appliance. If not, call an electrician and plumber to make necessary arrangements. Manufacturing firm can't be hold responsible for damages to arise due to operations by unauthorized people and product warranty becomes void.

Warning

- It is customer's responsibility to prepare the location the product shall be installed on and also have a power source prepared.
- The rules about electrical local standards must be adhered to during product installation.
- Check for any damage on the product before installing it. Do not have product installed if it's damaged. Damaged products pose danger for your safety.

Important Warning

- Cooling fan shall expel extra steam and prevent outer surfaces of appliance from overheating during operation of oven. This is a necessary condition for better appliance operation and better cooking.
- Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed.
- A clearance must be left behind the enclosure where you'll place the appliance for efficient and good operation. This clearance shouldn't be ignored as it's required for ventilation system of the appliance to operate.



Right Place for Installation

- Product has been designed to be mounted to worktops procured from market. A safe distance must be left between the product and kitchen walls or furniture. See the drawing provided below for proper distances.
- Used surfaces, synthetic laminates and adhesives must be heat resistant. (minimum 100 °C)
- Kitchen cupboards must be level with product and secured.
- If there is a drawer below the oven, a rack must be placed between oven and drawer.

Installation Instructions

Warning

- Do not install the product next to refrigerators or coolers. The heat emitted by the product increases the energy consumption of cooling devices.
- Do not use door and/or handle to carry or move the product.

60 cm Built-In Oven Installation And Mounting

- Placement for product must be located before starting installation.
- Product must not be installed in places which are under the effect of strong air flow.
- Carry the product with minimum of two people. Do not drag the product to prevent the floor from being damaged.
- Remove all transportation materials inside and outside the product. Remove all materials and documents in the product.

Installation Instructions

A. Installation Under Counter

- Space must match the dimensions provided in figure 2.
- A ventilation space must be provided indicated in the figure 2 so that necessary ventilation can be achieved.
- After installing, there should be a space between lower and upper part of the counter is indicated in figure 3 with "A". It's for ventilation and should not be covered.

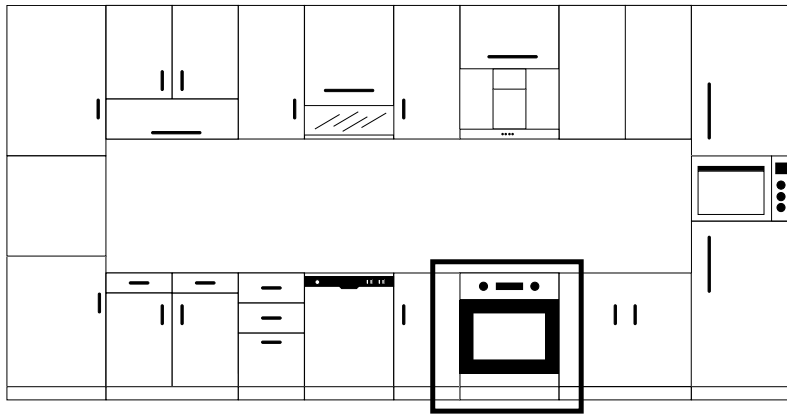


Figure 1

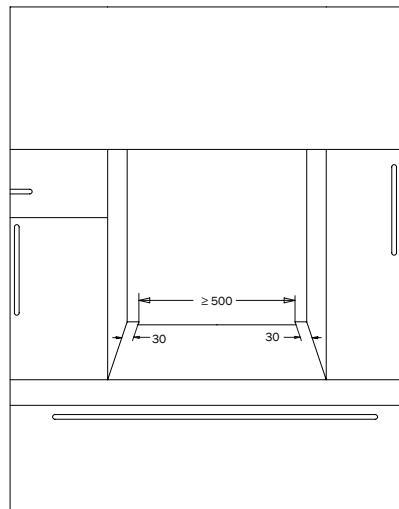
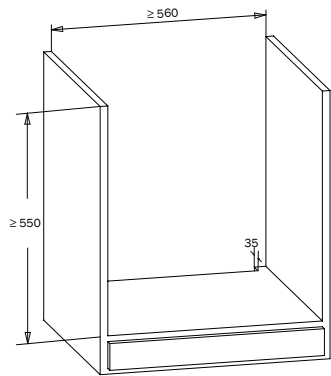


Figure 2
mm

Installation Instructions

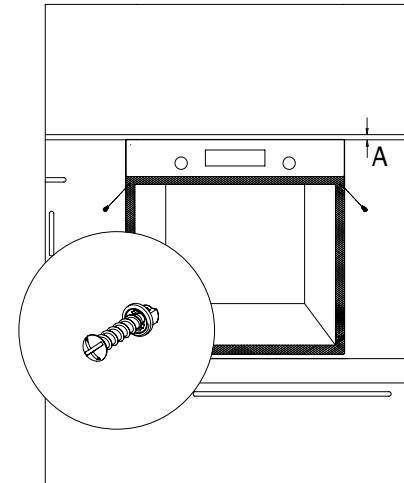


Figure 3

Installation Instructions

B. Installation In An Elevated Cabinet

- The space must match the dimensions provided in figure 5.
- The clearances with the dimensions indicated in the figures 5 must be provided at the rear part of installation space, upper and lower sections so that necessary ventilation can be achieved.

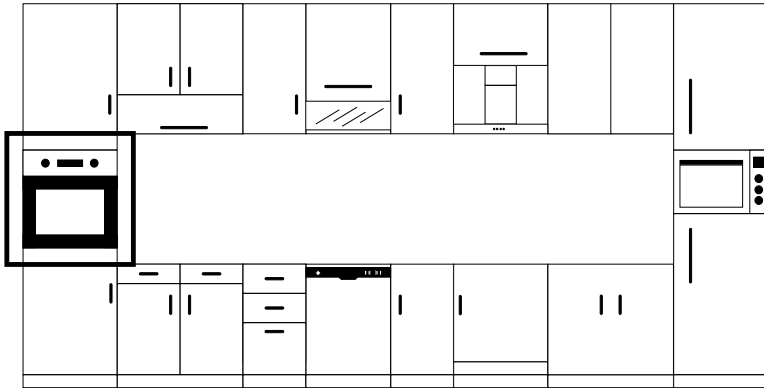


Figure 4

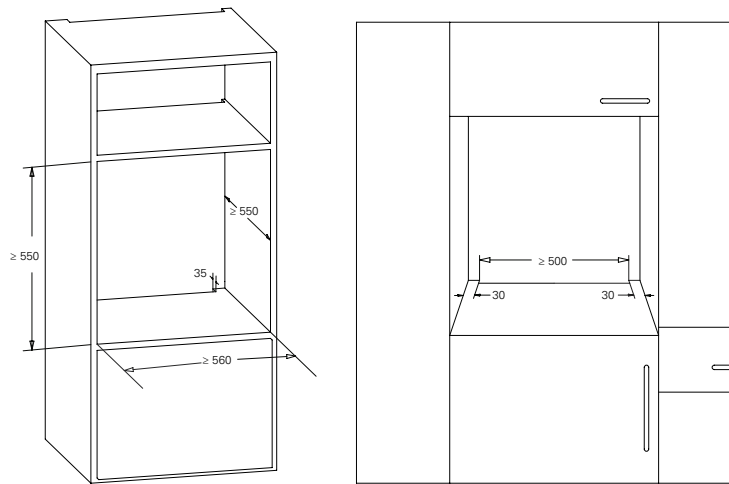


Figure 5

Installation Instructions

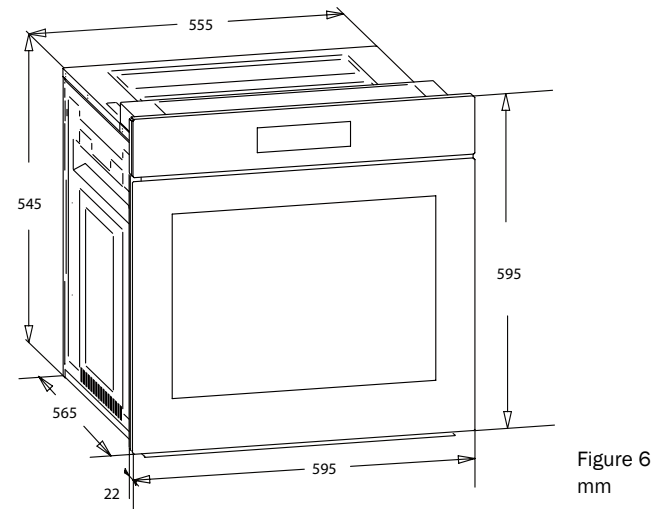


Figure 6
mm

Installation Requirements

- Product dimensions are provided in the figure 6.
- Furniture surfaces for cabinet installation must have a minimum temperature resistance of 100 °C.
- Cabinets must be secured and its floor must be level for product not to tilt over.
- The cabinet base must have a minimum strength that would handle a load of 60 kg.

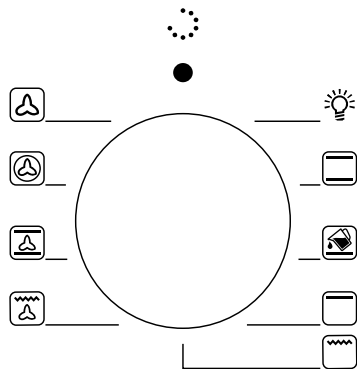
Placing And Securing The Oven

- Place the oven into the cabinet with two or more people.
- Ensure that oven's frame and front edge of the cabinet match uniformly.
- Power supply cord must not be under the oven, squeeze or bend in between the oven and furniture.
- Secure the oven to the cabinet by using the screws provided with the product. Screws must be mounted as shown in figure by passing them through plastics attached to frame of the product. Screws must not be over tightened. Otherwise, screw sockets might be worn.
- Check that oven does not move after installation. If oven is not installed accordance to the instructions, there is a risk of tilting over during operation.

Operating Instructions

Selecting an Oven Function

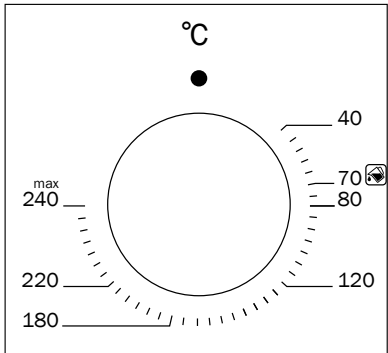
Heating program types in your appliance and important explanations of them are provided below for you can cook different foods appealing to your taste.



	Function	Description
	Oven Light	Separate light control which allows the light to be switched on, even when the oven is not cooking.
	Lower and Upper Heating Elements	A program that can be used for cooking foods like cake, pizza, biscuit and cookie.
	Steam Cleaning	The oven will use steam to clean the cavity.
	Upper Heating Element	Used for post heating or roasting very little pieces of foods.
	Grill	Grill cooker is used for grilling meat like foods such as steak, sausage and fish. While grilling, tray should be placed in the lower rack and water must be placed in it.
	Grill and Fan	Suitable for cooking meat type foods. Do not forget to place a cooking tray in a lower rack inside the oven and a little water in it while grilling.
	Lower-Upper Heating Element and Fan	Use mostly for cooking foods like fruit cake.
	Turbo Heater and Fan	Suitable for baking and roasting. Keep heat setting lower than "Lower and Upper Heater" program since heat is conveyed immediately via air flow
	Fan	The fan will switch on.

Product Structure

Temperature Control Knob

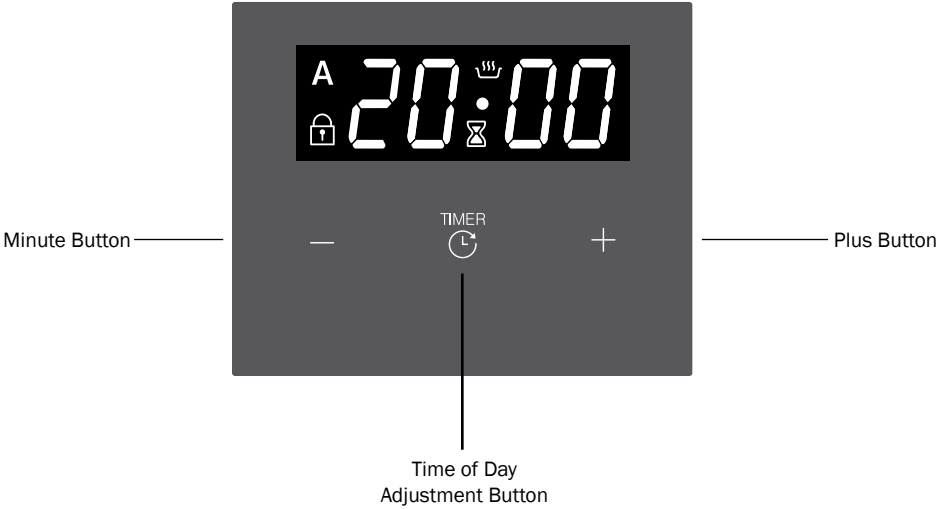


Set cooking temperature, you can set the desired temperature by turning the temperature control knob after placing the food into the oven. For cooking temperatures of different foods, please refer to "Cooking Recommendations"

Note: The control panel above is only for illustration purposes. Consider the control panel on your device.

Operating Instructions

Display



	Function	Description
	Oven Status Indication	<ul style="list-style-type: none">On: Cooking or ready for cooking.Off: No cooking.
	Minute Minder Status Indication	<ul style="list-style-type: none">On: Minute minder alarm active.Flashing: Minute minder adjustment mode , adjustment possible by buttons or current minute minder alarm completed.Off: Minute minder is not active.
	Child Lock Indication	<ul style="list-style-type: none">On: Child Lock is active.Off: Child Lock is inactive.
	Automatic Cooking Status Indication	<ul style="list-style-type: none">On: Full or semi auto-cooking active.Flashing: Auto cooking completed or power on condition.Off: No auto cooking active.

Electronic Timing Function

It is an electronic timing module enabling your food you have put in the oven to be ready for service at any time you like. The only thing you need to do is to program the cooking time of the food and also the time when you would like your food to be ready.

It is also possible to use a minute-programmed alarm clock independent from the oven.

Operating Instructions

Initial Use Of Oven

Here are the things you must do at first use of your oven after making its necessary connections as per instructions:

1. Remove labels or accessories attached inside the oven. If any, take out the protective foil on front side of the appliance.
2. Remove dust and package residues by wiping inside of the oven with a damp cloth. Inside of oven must be empty. Plug the cable of appliance into the electrical socket.
3. Set the temperature control knob to the highest temperature (240 °C Max.) and run the oven for 30 minutes with its door closed. Meanwhile a slight smoke and smell might occur and that's a normal situation.
4. Wipe inside of the oven with slightly warm water with detergent after it becomes cold and then dry with a clean cloth. Now you can use your oven.

Power On

At power on, oven is inactive, time of day and **A** symbols are flashing.

The indicated time of day is not correct and has to be adjusted. Press to activate the oven and proceed adjusting the time of day as below.

Time of the Day Adjustment

Time of Day adjustment is only possible when no cooking program is in progress.

1. Press and simultaneously for 3 seconds to enter the adjustment mode and then the dot symbol in between hours and minutes digits will start to flash.
2. Using either and to adjust the desired duration. The maximum adjustable duration is 23h 59 minutes.
3. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing .

Note: Time of Day adjustment is also activated in first 7 seconds after power on.



Setting the Minute Minder

With this function, you can adjust a duration in minutes . After the adjusted time has been elapsed, an alarm sound will be produced.

1. Press once to enter the minute minder adjustment mode, will start flashing on the screen.
2. Using either or to adjust the desired duration. The maximum adjustable duration is 10 hour.
3. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the button.




Operating Instructions

Cancelling the Alarm Buzzer Sound:

Once the adjusted minute minder duration is elapsed, the buzzer alarm will start to sound, accompanied by the flashing symbol  on the screen. Any button press will stop the alarm sound and this indication. If no button is pressed, the alarm sound will end automatically after 5 minutes, but the flashing symbol  will go on.






Semi-Automatic Cooking

This cooking program is intended to start cooking immediately for a specified duration.

1. After the oven is set to the desired function and temperature via the oven knobs.
2. Press  twice, **A** will flash on the screen.  and duration of cooking will show on the screen one after another.
3. Using or buttons, adjust the desired cooking duration.
4. After 6 seconds of the last button press or by pressing  twice, the adjustment is completed.
5. **A** will be steady on the screen and the display shows the current time of day.


Full Automatic Cooking

This cooking program is intended to perform a delayed cooking by programming the time of day, when the food should be ready. In other words, the oven will start cooking not immediately but will automatically calculate the time to start cooking.

1. After the oven is set to the desired function and temperature via the oven knobs.
2. Press button once again, **A** will flash on the screen.  and duration of cooking will show on the screen one after another.
3. Using  or  buttons, adjust the desired end of cooking time.  will disappear but **A** will be still flashing on the screen. This indicates that an automatic cooking is programmed but **A** cooking has not started yet.
4. After 6 seconds of the last button press or by pressing , the adjustment will be completed, the display shows the current time of day.

Auto Cooking End

After the automatic cooking has been completed, **A** will be flashing on the screen and the buzzer alarm will sound.

Any button press will stop the alarm sound but the flashing symbol **A** will go on till  button is pressed. The buzzer alarm will sound for 7 minutes if not stopped.

Operating Instructions

Power Interrupts




After any interrupt of mains power, your oven will be inactive after the power is restored, for safety reasons.

After power on, the time of day digits and **A** symbol will flash and the time of day has to be adjusted.





(See Power On)

Note: The flashing symbol **A** indicates that the oven is inactive and you have to enter the manual mode.





Child Lock

This function is intended to prevent any unauthorized modification of the timer settings. This function will be active, within 30 seconds after the last button press .  will appear. To deactivate it, press the button for 3 seconds.  will disappear.

Alarm Tone

Pressing and holding the  button for 3 seconds will result in the currently valid buzzer tone being produced. By pressing  and  buttons, you may scroll through 3 available buzzer tones. The last heard buzzer tone will be automatically recorded as the selected tone. After 6 seconds of the last button press or by pressing , the adjustment is completed.

Brightness Setting

Pressing and holding the  button for 3 seconds will result in the currently valid brightness setting being showed. By pressing  and  buttons, you may scroll through 8 available brightness setting. The last seen brightness setting will be automatically recorded as the selected setting. After 6 seconds of the last button press or by pressing , the adjustment is completed.

Note: Default settings are highest.

Note: Programmable options are nonvolatile and will be resident after any power failure.

Using The Grill

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill:

Turn the function selector knob to the grill symbol. Then, set it to the desired grill temperature.

To turn the grill off:

Set the function selector knob to the off position.










WARNING: Keep the oven door closed while grilling.

Operating Instructions






Cooking Recommendations

You can find in the following table the information of food types which we tested and identified their cooking values in our labs. Cooking times can vary depending on the network voltage, quality of material to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

Warning: Oven must be preheated for 7-10 minutes before placing the food inside.

Food	Cooking Function		Cooking Temperature (°C)	Cooking Rack	Cooking Time (min.)
Cake		Lower and Upper Heating Elements / Lower-Upper Heating Element and Fan	170-180	2-3	35-45
Small cake		Lower and Upper Heating Elements / Turbo Heater and Fan	170-180	2	25-30
Pie		Lower and Upper Heating Elements / Lower-Upper Heating Element and Fan	180-200	2	35-45
Pastry		Lower and Upper Heating Elements	180-190	2	20-25
Cookie		Lower and Upper Heating Elements	170-180	2	20-25
Apple pie		Lower and Upper Heating Elements / Turbo Heater and Fan	180-190	1	50-70
Sponge cake		Lower and Upper Heating Elements	200/150 *	2	20-25
Pizza		Lower-Upper Heating Element and Fan	180-200	3	20-30
Lasagne		Lower and Upper Heating Elements	180-200	2-3	25-40

Operating Instructions

Meringue		Lower and Upper Heating Elements	100	2	50
Grilled chicken **		Grill and Fan	200-220	3	25-35
Grilled fish **		Grill and Fan	200-220	3	25-35
Calf steak **		Grill and Fan	Max	4	15-20
Grilled meatball **		Grill and Fan	Max	4	20-25
<p>* Do not preheat. First half of cooking time is recommended to be at 200 °C while the other half at 150 °C.</p> <p>** Food must be turned over halfway into the cooking time.</p>					

Care and Maintenance

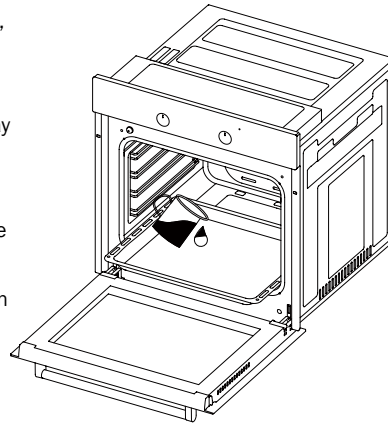
1. Remove the power plug from electrical socket.
2. Do not clean inner parts, panel, trays and other parts of the product with hard tools such as bristle brush, wire wool or knife. Do not use abrasive, scratching materials or detergent.
3. Rinse after wiping the parts at inner parts of the product with soapy cloth, then dry thoroughly with a soft cloth.
4. Clean glass surfaces with special glass cleaning material.
5. Do not clean your product with steam cleaners.
6. Never use combustibles like acid, thinner and gas while cleaning your product.
7. Do not wash any part of the product in dishwasher.
8. Use potassium stearate (soft soap) for dirt and stains. You can perform cleaning with a soft textured cloth not to scratch surfaces according to the figures below.



Steam Cleaning

It enables soiled clothing to be softened for an easier clean, thanks to the steam generated in the oven.

1. Remove all the accessories in the oven.
2. Pour a half litre of water into the tray and Place the tray at the bottom of the boiler.
3. Set the switch to the steam cleaning mode.
4. Set the temperature to 70 °C degrees and operate the oven for 30 minutes.
5. After operating the oven for 30 minutes, open the oven door and wipe the inner surfaces with a wet cloth.
6. Use dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth.



Care and Maintenance

Cleaning And Mounting Oven Door

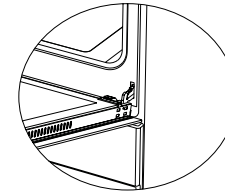
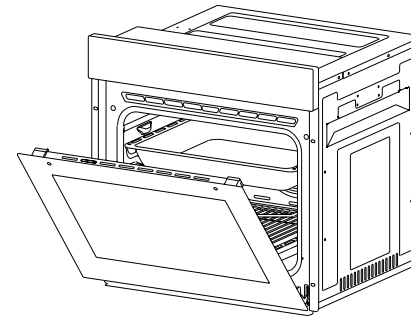


Figure 8.1

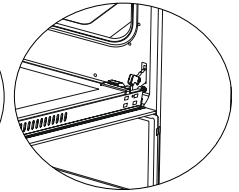


Figure 8.2

Figure 8.1

Open the door fully by pulling the oven door toward yourself. Then perform unlock operation by pulling the hinge lock upwards with the aid of screwdriver as indicated in figure 8.1.

Figure 8.2

Set the hinge lock to the widest angle as in figure 8.2.

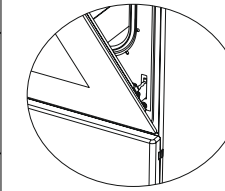
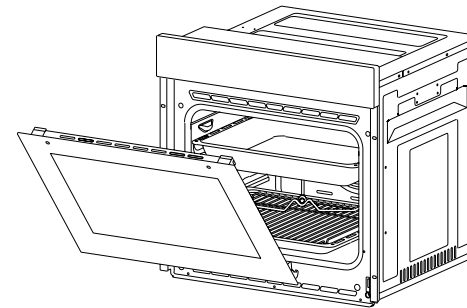


Figure 9.1

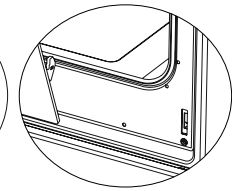


Figure 9.2

Figure 9.1

Adjust both hinges connecting oven door to the oven to the same position. Later, close the opened oven door so that it will be in a position to contact with hinge lock as in figure 9.1.

Figure 9.2

For easier removal of oven door, when it comes close to closed position, hold the cover with two hands as in figure 9.2 and pull upwards

Care and Maintenance

Cleaning Oven Glass

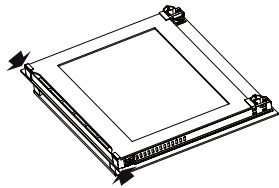


Figure 10

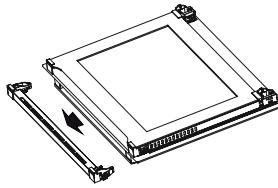


Figure 11

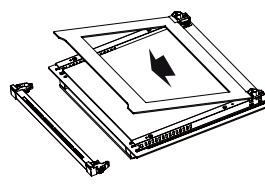


Figure 12

Lift by pressing on plastic latches on left and right side as shown in figure 10 and pulling the profile toward yourself as in figure 11.

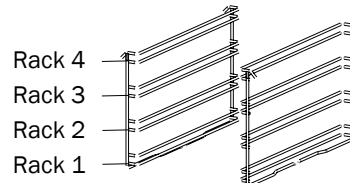
Glass is released after profile is removed as shown in figure 12. Remove the released glass by pulling toward yourself carefully. Outer glass is fixed to oven door profile. You can perform glass cleaning easily after glasses are released. You can mount glasses back by performing the operations reversely after cleaning and maintenance are completed. Ensure that profile is seated properly in place.

Rack Positions

It is important to place the wire grill into the oven properly. Do not allow the wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

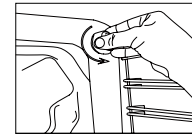
To remove wire racks, press the clips in the figure, first remove the lower, and then the upper side from installation location.

To install wire racks; reverse the procedure for removing wire rack.



Care and Maintenance

Type G9 Lamp



220-240V, AC
15-25 W

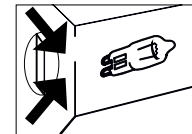
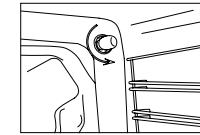


Figure 13

Type E14 Lamp



220-240 V, AC
15 W

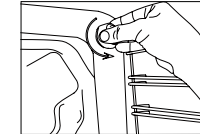


Figure 14

Replacing Oven Lamp

WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off)

First disconnect the power of appliance and ensure that appliance is cold.

1. Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning. (Figure 13)
2. Then remove the lamp by turning, install the new lamp with same specifications.
3. Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven. (Figure 14)

Care and Maintenance

Handling Rules

1. Do not use the door and/or handle to carry or move the appliance.
2. Carry out the movement and transportation in the original packaging.
3. Pay maximum attention to the appliance while loading/unloading and handling.
4. Make sure that the packaging is securely closed during handling and transportation.
5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

Recommendations for Energy Saving

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.
2. As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
3. Do not open the oven door frequently while cooking.
4. Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
5. Cook multiple dishes successively. The oven will not lose heat.
6. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
7. Defrost the frozen food before cooking.

Troubleshooting

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

In case you experience a problem about the oven, first check the table below and try out the suggestions.

NO.t	Phenomenon	Solution
Oven does not operate.	Power supply not available.	Check for power supply.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	Cooling fan not operating.	Listen the sound from the cooling fan.
	Oven not installed in a location with good ventilation.	Make sure clearances specified in operating instructions are maintained.
	More than one plugs in a wall socket.	Use only Use only one plug for each wall
Outer surface of the oven gets very hot during operation.	Oven not installed in a location with good ventilation.	Make sure clearances specified in operating instructions are maintained.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.
shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a cloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
The cooling fan continues to operate after cooking is finished.	The fan operates for a certain period for ventilation of internal cavity of the oven.	This is not a fault of the appliance; therefore you don't have to worry.

Troubleshooting

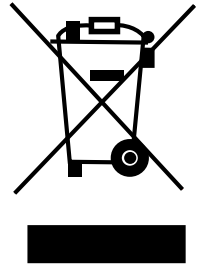
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke coming out during operation.	When operating the oven for the first time	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the ground of the oven and surface of upper heater.
When operating the oven burnt or plastic odour coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.

Eco-Friendly Disposal

Packing Material

Dispose of packaging in an environmentally-friendly manner.

This appliance is labeled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.



Package Information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Technical Specifications

Model	EVA-287
Gross Capacity	87L
Rated Voltage / Frequency	220-240V / 50 Hz
Power (Max)	2465W
Electric Current	10.7A
Product Dimensions	(H)595 (W)595 (D)565 mm
Net Weight	26.5 kg

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.

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安全注意事項

安全注意事項

1. 安裝和維修必須由合資格人員進行。任何未經授權的操作，製造商概不負責。
2. 請仔細閱讀本使用說明書，確保以正確方式安全地使用本產品。
3. 使用焗爐時必須遵照一切操作說明。
4. 操作時，請確保8歲以下兒童和寵物保持遠離。
5. 使用過程中，焗爐部件在使用過程中可能會變熱。幼兒應該遠離。
6. 警告：火災危險：不要將物品存放在焗爐上面或裏面。
7. 警告：使用過程中焗爐會變熱。應注意避免接觸焗爐內的加熱元件。
8. 請遵守產品標籤上指明的操作條件。
9. 使用完烤架後，其可觸及的部件可能仍很熱。幼兒必須遠離。
10. 警告：本產品僅適用於煮食。請勿用於加熱房間等其他用途。
11. 請勿使用蒸氣清潔器清潔本產品。
12. 將食物放入焗爐後，請確保焗爐門完全關閉。
13. 如焗爐起火，切勿嘗試用水滅火。只可關閉焗爐的電路，然後用蓋子或滅火毯將火焰覆蓋。
14. 警告：除非受到持續監督，否則8歲以下的兒童需保持遠離。
15. 應避免接觸加熱元件。
16. 注意：煮食時必須全程看管烹調過程。
17. 8歲及以上兒童，身體、心智殘障或缺乏經驗和知識的人員，如果他們接受監督或指導並了解有關危害，則可以使用本產品。兒童不得玩耍本產品。如沒有人監督，兒童不得進行清潔和維修本產品。
18. 本產品專為家庭使用而設計。
19. 兒童不得玩耍本產品。兒童不得清潔和維修本產品，除非他們年齡超過8歲，並由成年人監督。
20. 請確保8歲以下的兒童遠離本產品及其電源線。
21. 使用焗爐之前，首先把窗簾、薄紗、紙或任何易燃物品（可點燃）材料遠離焗爐，方可開始使用。不可把可燃或易燃的物品放在焗爐上或焗爐裏。
22. 請保持通風口暢通無阻。
23. 本產品不適合與外部計時器或獨立遙控系統一起使用。
24. 不可加熱封閉的罐子和玻璃罐。壓力可能導致罐子爆開。
25. 焗爐把手不可用於烘乾毛巾。請勿把毛巾等物件晾掛在焗爐把手上。
26. 不要把托盤、碟子或鋁箔直接放置在焗爐底部，否則可能導致過熱和損壞焗爐的底部。
27. 將食物放入焗爐或從焗爐中取出食物時，必須佩戴隔熱手套。

安全注意事項

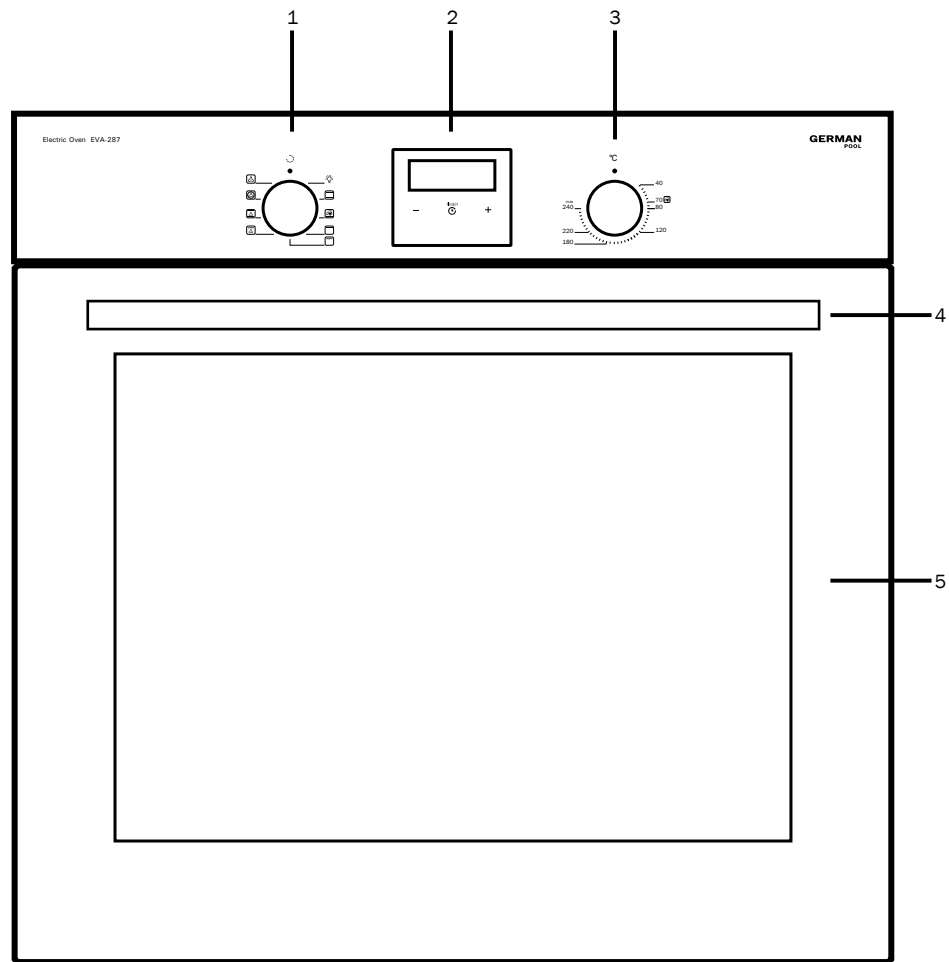
28. 請勿在受藥物或酒精影響的狀態下使用本產品，這可能影響您的判斷能力。
29. 如在食物中使用酒精必須小心，酒精會在高溫下蒸發，如果與熱表面接觸可能會著火，引起火災。
30. 每次使用後，請檢查是否已關掉焗爐。
31. 如果焗爐出現故障或有明顯損壞，請勿操作焗爐。
32. 請勿用濕手觸摸插頭。拔出插頭時請握住插頭，請勿拉扯電源線。
33. 如拆下焗爐門玻璃或玻璃有損壞，請勿操作焗爐。
34. 將烘焙紙與食物一起放在焗爐配件上（如托盤、烤架），再放進已預熱的焗爐。
35. 請勿將兒童可能觸及的物品放置在焗爐上。
36. 烤架和托盤必須正確穩妥地放置在焗爐層架上。將烤架或托盤兩側平放在同一高度的層架上，請確保平衡後才可放置食物。
37. 避免烘焙紙的多餘部分垂掛在托盤外，以防止烘烤紙接觸到焗爐的加熱元件。
38. 如使用烘焙紙，焗爐溫度不可高於烘焙紙指明的最高溫度。不要將烘焙紙直接鋪在焗爐底座上，以防止烘烤紙接觸到焗爐的加熱元件。
39. 當焗爐門打開時，不要放置任何重物在門上，或允許兒童坐在門上，以免焗爐翻倒或損壞爐門鉸鏈。
40. 包裝材料會對兒童產生危險，兒童必須遠離及不可接觸包裝材料。
41. 請勿使用研磨性清潔劑或鋒利的金屬刮刀來清潔焗爐門玻璃，因為它們會劃傷表面，可能會導致玻璃破碎。
42. 用戶不應單獨移動焗爐。
43. 使用過程中，焗爐內腔和外部表面均會變熱。打開焗爐門時，用戶應退後和避開爐內溢出的熱蒸氣，以免燙傷。
44. 家居裝潢可能會導致焗爐裝置斷開。完成裝潢之後，應由合資格人員重新連接焗爐。
45. 清潔焗爐之前必須先將電源斷開，以防止觸電。
46. 焗爐不得安裝在裝飾門後面，以免過熱。
47. 拆下防護罩之前必須關掉焗爐，並且在清潔後，按照說明重新裝上。
48. 電纜固定點應受到保護。
49. 請勿直接在托盤上烹調食物。請將食物放到適當的焗爐配件上，然後把它們放進焗爐。

焗爐用途

1. 焗爐供家庭使用，請勿用於商業用途。
2. 焗爐僅適用於煮食。請勿用於加熱房間等其他用途。
3. 焗爐不可用於加熱碟子，不可在手柄上晾掛衣服或毛巾。
4. 因錯誤操作或搬運造成的損壞，製造商對此不承擔任何責任。
5. 焗爐適用於解凍、烘、煎、烤食物。

產品結構

主機



1. 功能旋鈕
2. 顯示屏
3. 溫度旋鈕
4. 爐門把手
5. 玻璃門

產品結構

使用彈出式旋鈕

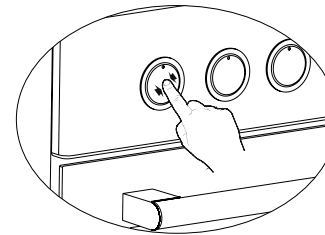


圖 a

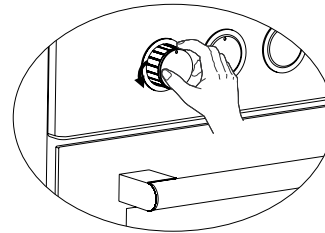


圖 b

彈出式旋鈕只有在彈出時才能轉動。先按下旋鈕（如左圖 a），彈出後再轉動旋鈕進行調節（如左圖 b）。烹調完成後，請將旋鈕轉回原位，再按下旋鈕。不使用焗爐時，需確保旋鈕處於非工作位置。

產品結構



1. 控制面板
2. 照明壁燈
3. 托盤
4. 烤架

附件

托盤	烤架
用於烹調糕點（曲奇、餅乾等）和冷凍食品。	在烤架上烘烤、烘焙食物、烹調冷凍的食物。請放在所需的層架上。

電氣連接

- 產品的安裝位置必須連接適當的電源。
- 電壓必須符合產品標籤所示的電壓。
- 產品連接必須符合本地和國家的電氣要求。
- 安裝焗爐之前必須先斷開電源，直到安裝完成後才可連接到電源。

電氣安全

1. 將設備連接於正確接地的電源插座中，保險絲必須符合產品規格。
2. 需由合資格的電工安裝接地設備。設備如未根據本地法規正確接地，本公司不會承擔因此引起的損壞和保修費用。
3. 安裝後，斷路器開關應放置在方便用戶操作的位置。
4. 電源線和插頭應避免接觸設備的高溫部件。
5. 電源線和插頭如有損壞，應由製造商、其服務代理人或同等資格的人員更換，以免引起危險。
6. 清洗焗爐時切勿灑水或潑水，以免造成觸電。
7. 警告：為避免觸電，在更換燈泡之前，請確保斷開電源。
8. 警告：連接終端前必須先斷開電源。
9. 請勿使用切斷或損壞的電源線或延長線。
10. 連接焗爐的電源插座，注意不要被液體或濕氣弄濕。
11. 焗爐加熱時，焗爐後部也會發熱。注意電氣連接裝置不要觸及焗爐後部，以免過熱造成損壞。
12. 請勿把電源線繞住焗爐門，電源線不可放在熱表面上，可能會導致電源線熔化，引起短路或火災。
13. 安裝、維修或清潔焗爐時，必須拔下電源插頭。
14. 請確保插頭牢固地插入牆壁插座，以免引起火花。
15. 請勿使用蒸氣清潔器清潔焗爐，以免觸電。
16. 安裝焗爐時必須提供一個能夠斷開電源的全極開關，可通過開關掣或固定電源的保險絲斷開連接電源。

電氣連接

電氣連接

1. 必須按照製造商說明並由合資格人員正確地安裝焗爐。
2. 焗爐必須安裝於提供足夠通風空間的櫥櫃。
3. 電氣連接必須通過符合規格的接地插座。如有需要，請聯繫電工並安排適合的插座。連接到非接地插座而造成損害，本公司不會承擔責任。
4. 焗爐的插頭必須接地，請確保插座正確接地。安裝後，插頭必須放置在方便用戶操作的位置。
5. 焗爐的電壓為220-240V- 50Hz，並需要13安培的保險絲。如果電源電壓不符合要求，請聯絡電工或合資格人員。
6. 如有需要更換保險絲，請確保電氣連接如下：
 - 相線/棕色線連接到相線端子
 - 藍色線連接到中線端子
 - 黃綠色線連接到接地端子
7. 焗爐的開關必須放在靠近的位置，以方便用戶使用。
8. 電源線不得接觸焗爐的高溫部件。

安裝說明

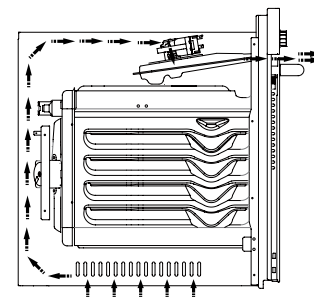
必須確保電氣安裝適合本產品。如不適合，請聯絡合資格人員作出適當的安排。
必須由合資格人員安裝，否則如引起任何損害，製造商不會承擔損失和保修責任。

警告

- 用戶有責任確保產品應安裝在妥當的位置及可以連接電源。
- 安裝時必須遵守有關電氣的本地標準。
- 安裝前請檢查產品是否有任何損壞。如發現損壞，切勿安裝產品，否則會對用戶安全構成危險。

重要警告

- 焗爐運行期間，散熱風扇會排出額外的蒸氣，以防止焗爐表面過熱。這可確保焗爐運作和烹調效果更佳。
- 焗爐完成烹調後，散熱風扇仍會繼續運行，直至焗爐冷卻後，風扇才自動停止。
- 放置焗爐時，必須在櫥櫃後方預留散熱空間，以確保高效和良好的操作。請必須遵守散熱要求，讓通風系統得以正常運作。



安裝位置

- 本產品為嵌入式焗爐，可安裝在櫥櫃之中。焗爐和櫥櫃中間必須保持安全距離。請參閱本說明書提供的尺寸要求。
- 櫥櫃的表面、合成層板和黏合劑必須能夠承受耐最低100°C溫度。
- 櫥櫃與產品必須保持齊平和固定。
- 如果焗爐下方有抽屜，則必須在焗爐和抽屜中間放置一個層板。

警告

- 請勿將焗爐安裝在雪櫃或冷卻裝置旁邊。焗爐散發的熱量會增加雪櫃或冷卻裝置的能源消耗。
- 請勿用焗爐門或手柄搬動焗爐。

60厘米嵌入式安裝

- 請在開始安裝之前預備適當的安裝位置。
- 請勿安裝於受強氣流影響的地方。
- 搬動焗爐至少需要兩個人。請勿拖動焗爐，以免損壞地板。
- 安裝前必須移除產品內外的所有包裝材料。

安裝說明

A.安裝在櫥櫃底

- 所有安裝尺寸必須符合圖2提供的尺寸。
- 必須遵照圖2要求，預留圖2中所示的通風空間。
- 完成安裝後，焗爐和櫥櫃板之間應留有通風空間，如圖3中“A”所示。切勿覆蓋此通風空間。

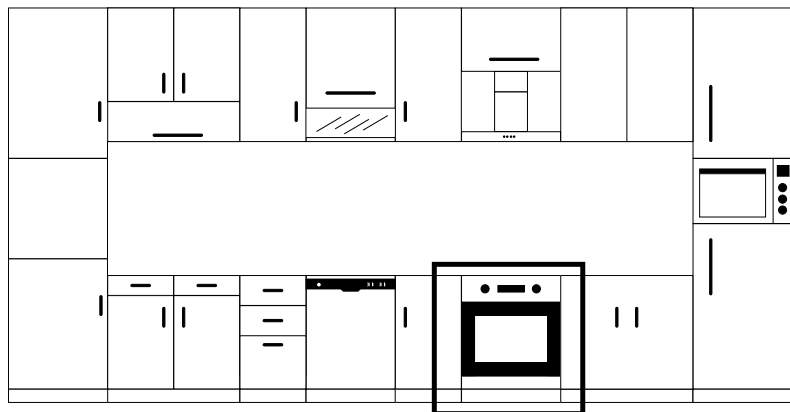


圖1

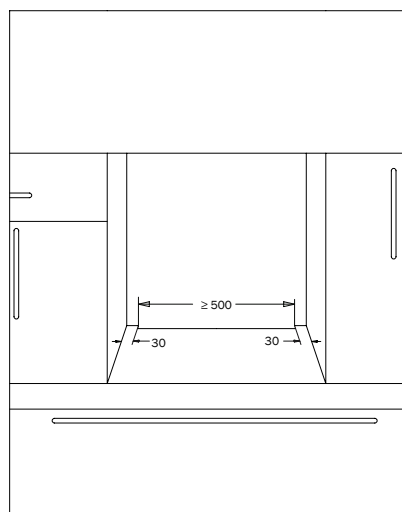
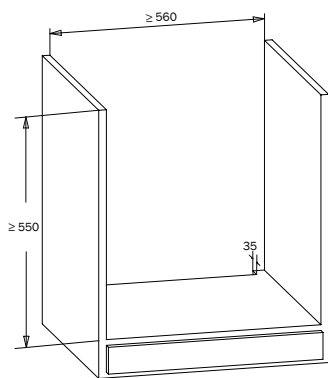


圖2
毫米 mm

安裝說明

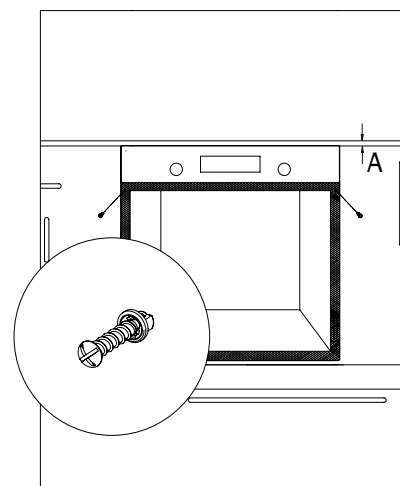


圖3

安裝說明

B. 安裝在高層櫥櫃

- 所有安裝尺寸必須符合圖5提供的尺寸。
- 必須遵照圖5要求，預留圖5中所示的通風空間。
- 完成安裝後，焗爐頂部和櫥櫃板之間應留有通風空間，如圖3中“A”所示。切勿覆蓋此通風空間。

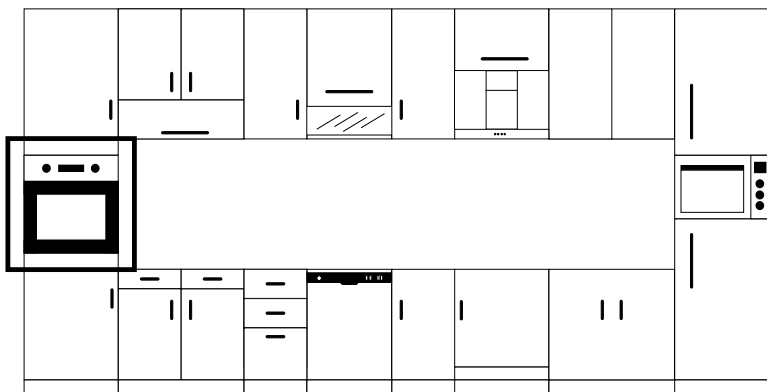


圖4

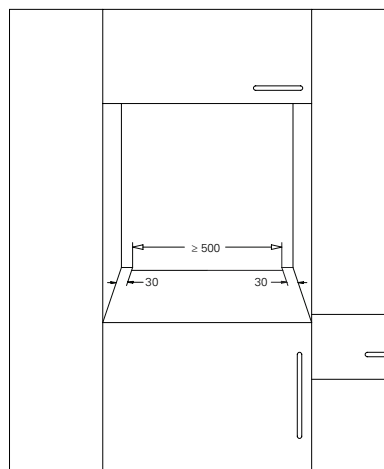
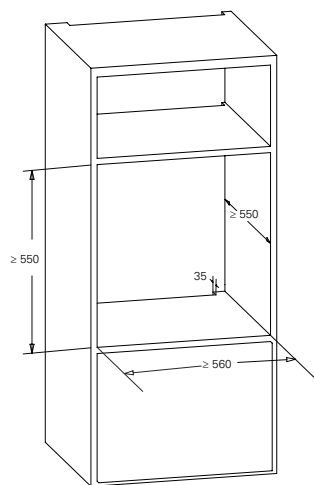


圖5
毫米 mm

安裝說明

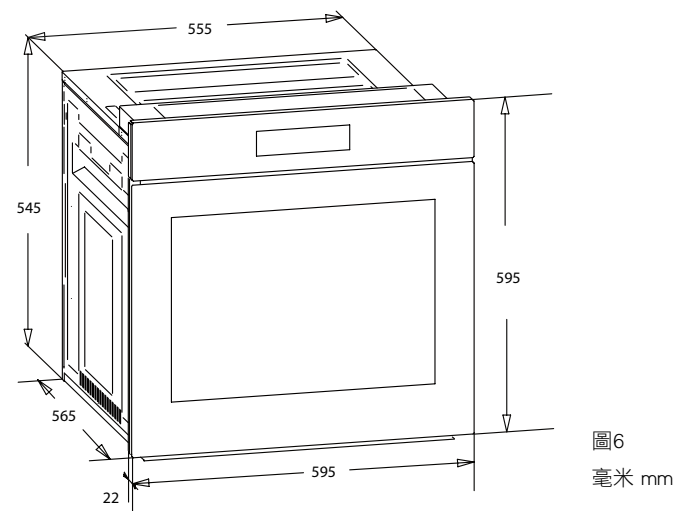


圖6
毫米 mm

安裝要求

- 產品尺寸如圖6所示。
- 安裝焗爐的櫥櫃表面必須能承受至少100℃溫度。
- 櫥櫃必須固定，其櫃板必須與產品齊平，不可傾斜。
- 櫥櫃底座必須能承受最少60公斤重量。

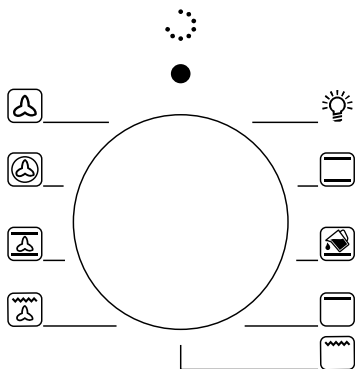
放置並固定焗爐

- 將焗爐放置於櫥櫃時至少需要兩個人。
- 請確保焗爐機面與櫥櫃前緣齊平。
- 電源線不可壓在焗爐下面、彎曲或擠壓在焗爐與櫥櫃之間。
- 使用隨附的螺絲將焗爐固定在櫥櫃裏。必須按照安裝圖所示，把螺絲鑲在產品的塑料框架上。請勿將螺絲擰得太緊，以免造成損壞。
- 安裝後檢查焗爐能否移動，請確保焗爐不能鬆動。如果沒有根據說明書要求正確安裝焗爐，焗爐在操作過程中有傾倒的風險。

操作說明

焗爐功能

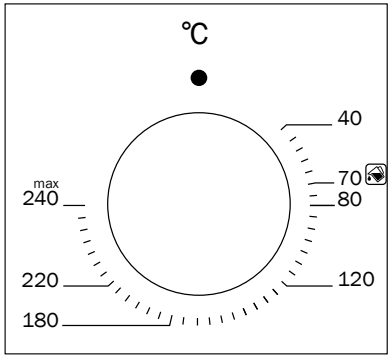
功能旋鈕：設置所需的烹調功能，並將食物放入焗爐。



下表說明焗爐預設的功能，請根據個人喜好烹調不同的食物。

	功能	描述
	照明壁燈	獨立的照明壁燈設計，即使焗爐不工作時仍可打開。
	頂部及底部發熱管	適用於烹飪蛋糕、薄餅、餅乾和曲奇等食物。
	蒸氣清潔	焗爐會加熱並使用蒸氣清潔內部。
	頂部發熱管	適用於加熱或烘烤小量食物。
	燒烤功能	適用於燒烤肉類，如牛扒、香腸和魚類等食物。燒烤時托盤應放在下層，並需要在托盤裏加水。
	燒烤功能 + 風扇	適用於烹調肉類食品。烹調時托盤應放在下層，並需要在托盤裏加水。
	頂部及底部發熱管 + 風扇	適用於烹飪水果蛋糕等食物。
	風扇 + 加熱	用於烘焙和烘烤。熱量通過氣流可更快地傳熱。
	風扇	風扇開啟。

操作說明

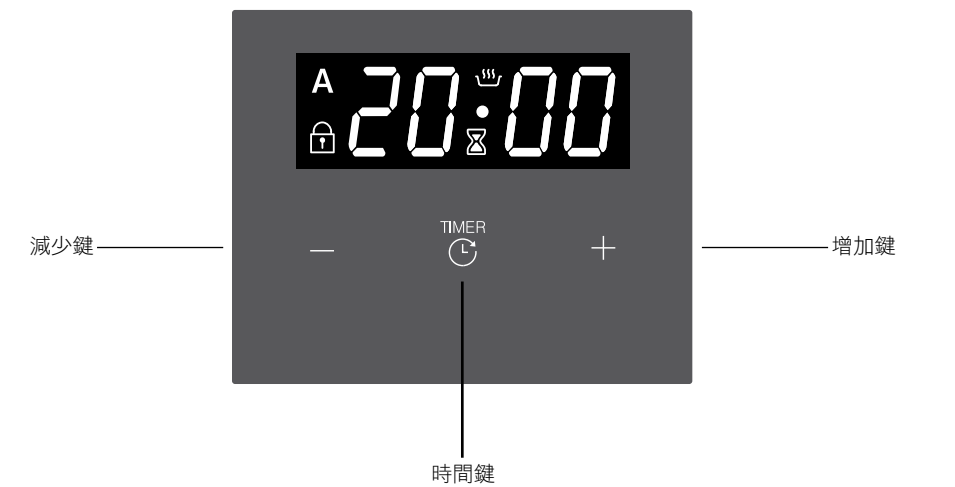


溫度旋鈕：將食物放入焗爐後，轉動溫度旋鈕來設置所需的溫度。請參照“煮食時間表”。

注意：控制面板圖僅供參考，請以產品實物為準。

操作說明

顯示屏



	指示燈	描述
	焗爐狀態指示燈	<ul style="list-style-type: none">亮：烹調中或準備烹調不亮：不烹調
	時間指示燈	<ul style="list-style-type: none">亮：已設置響鬧時間閃爍：可調整響鬧時間，通過按 — 或 + 調整不亮：未設置響鬧時間
	童鎖指示燈	<ul style="list-style-type: none">亮：童鎖已鎖上不亮：童鎖已解除
	自動烹調狀態指示	<ul style="list-style-type: none">亮：全自動或半自動烹調狀態閃爍：已完成自動烹飪或開機時狀態不亮：非自動烹調狀態

電子計時功能

焗爐設有電子計時器，可以隨時為您烹調焗爐內的食物。你只需要設置食物所需的烹調時間和完成烹調的時間。

你也可以獨立使用分鐘編程的響鬧功能。

操作說明

初次使用


- 初次使用焗爐時，必須按照以下說明操作焗爐：
- 取下焗爐內所有標籤或附件，並移除焗爐機面的保護膜（如有）。
 - 用濕布擦拭焗爐內部，清除灰塵和包裝殘留物。必須清空焗爐內部，然後將電源線插到電源插座。
 - 將溫度旋鈕設置為最高溫度（最高240℃），將焗爐門關閉和運行焗爐30分鐘。期間可能會出現輕微的煙霧和氣味，屬正常現象。
 - 待焗爐冷卻後，用清潔劑和微溫的水擦拭焗爐內部，然後用乾淨的抹布擦乾。完成後即可開始使用焗爐。

開機

初次通電時，焗爐處於非運作狀態，顯示屏顯示時間和符號 **A** 閃爍。






顯示的時間並不正確，必須進行調整。按  啟動焗爐並按照以下說明調整時鐘。

時鐘設定

- 非烹調模式下方可更改時鐘設定。
- 同時按 — 和 + 三秒，進入時鐘設定，小數點閃爍。
 - 可按 — 和 + 調整時鐘，設置當前時間，時間由00:00至23:59。
 - 調整完畢後按  確認或等待6秒後自動確認。

注意：焗爐剛插電時會自動進入時鐘設定，可以在7秒內更改時鐘。





響鬧設定

- 可設定在需要的時候發出響鬧聲以示提示，包括不烹調時也可使用。設置的時間會倒數計時，時間到時會有響鬧提示。
- 按一下 ，進入響鬧設定，顯示屏顯示  閃爍。
 - 按輸入響鬧的時間。時間範圍為1分鐘至10小時。
 - 調整完畢後按  確認或等待6秒後自動確認。
- 關掉響鬧：
- 時間到時，焗爐響起響鬧聲，顯示屏顯示  閃爍。
- 可以按任一按鍵停止響鬧。如不按鍵，響鬧會在5分鐘後自動停止，而顯示屏仍會繼續顯示  閃爍。

操作說明






半自動烹調

半自動烹調可設定所需的烹調時間，焗爐會立即開始烹調。

1. 轉動程式旋鈕和溫度旋鈕設定所需的烹調功能。
2. 按  兩次，顯示屏顯示 **A** 閃爍，**dur** 和烹調時間閃爍。
3. 按  和  輸入烹調時間。時間範圍為1分鐘至10小時。
4. 調整完畢後按  兩次確認，或等待6秒後自動確認。
5. 顯示屏顯示 **A** 長亮，並顯示時鐘。


全自動烹調

全自動烹調可設定所需的烹調時間和完結時間。焗爐將不會立即開始烹調，而是會自動計算何時應開始烹調，並自動延遲工作，使食物在完結時間時剛好完成。

1. 轉動程式旋鈕和溫度旋鈕設定所需的烹調功能。
2. 按  三次，顯示屏顯示 **A** 閃爍，**End** 和烹調時間閃爍。
3. 按  和  輸入完結時間。 將不亮，**A** 仍繼續閃爍。這表示焗爐已設置了自動烹調程式，但烹調尚未開始。
4. 調整完畢後按  確認，或等待6秒後自動確認。顯示屏顯示時鐘。

自動烹調結束

自動烹調結束後，顯示屏顯示 **A** 閃爍，焗爐響起響鬧聲。

可以按任一按鍵停止響鬧，但只有按 ，**A** 才會停止閃爍。




如不按鍵，響鬧會在7分鐘後自動停止。

電力中斷

為了安全起見，如有任何電力中斷，電力恢復後焗爐處於非運作狀態。重啟後顯示屏顯示時間數字和 **A** 閃爍，必須重新調整時間。（請參照“開機”）





注意：**A**閃爍為開機時狀態，請手動調整焗爐狀態。

童鎖功能





為了防止兒童錯誤操作焗爐，焗爐擱置30秒後，控制面板會自動上鎖，顯示屏顯示  符號。如需解鎖使用控制面板，長按  3秒即可解鎖， 不亮。

操作說明

設置響鬧聲音

長按  3秒，焗爐會發出目前所選的響鬧聲音。通過按  和 ，可以選擇3種不同的聲音。調整完畢後按  確認，或等待6秒後自動確認。

設置顯示屏亮度

長按  3秒，可見焗爐顯示屏目前的亮度。通過按  和 ，可以選擇8種不同的亮度。調整完畢後按  確認，或等待6秒後自動確認。

注意：默認設置為最高亮度。

注意：焗爐會儲存你的設定，斷電重啟後仍然維持不變。

使用燒烤功能

1. 將烤架放在最高層架，注意烤架上的食物不能接觸發熱管。
2. 燒烤前可以先預熱5分鐘。如有需要，可以將食物翻轉。
3. 食物應位於烤架的中央，使焗爐的空氣流量更大。

選擇燒烤功能：

轉動功能旋鈕選擇燒烤功能。然後設置所需的燒烤溫度。

關掉燒烤功能：

轉動功能旋鈕返回關機位置。












警告：燒烤時必須保持焗爐門關閉。

操作說明

烹調建議

您可以參考下表建議的烹調方法。電壓、食材品質、份量和溫度等因素或會影響烹調所需時間，請自行調整。請按照您的個人口味進行調整。您也可以嘗試不同的設置以獲得不同的口味和效果。

注意：放置之前食物，需將焗爐預熱7-10分鐘。

食物	烹調功能		烹調溫度 (°C)	烹調層架	烹調時間 (分鐘)
蛋糕		頂部及底部發熱管/頂部及底部發熱管 + 風扇	170-180	2-3	35-45
小蛋糕		頂部及底部發熱管 /風扇+ 加熱	170-180	2	25-30
餡餅		頂部及底部發熱管 /頂部及底部發熱管 + 風扇	180-200	2	35-45
糕點		頂部及底部發熱管	180-190	2	20-25
曲奇餅		頂部及底部發熱管	170-180	2	20-25
蘋果批		頂部及底部發熱管/風扇+ 加熱	180-190	1	50-70
海綿蛋糕		頂部及底部發熱管	200/150 *	2	20-25
薄餅		頂部及底部發熱管+ 風扇	180-200	3	20-30
千層麵		頂部及底部發熱管	180-200	2-3	25-40
酥皮		頂部及底部發熱管	100	2	50
烤雞**		燒烤功能 + 風扇	200-220	3	25-35

操作說明

烤魚**		燒烤功能 + 風扇	200-220	3	25-35
小牛排**		燒烤功能 + 風扇	Max	4	15-20
烤肉丸**		燒烤功能 + 風扇	Max	4	20-25
* 無需預熱焗爐。建議前半段時間用200°C，後半段時間用150°C。 ** 當烹調時間達到一半，需要將食物翻轉過來。					

清潔與保養

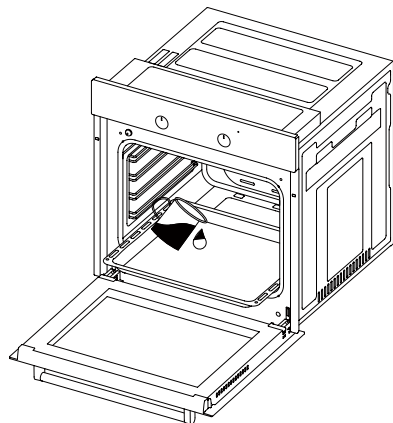
1. 清潔前從電源插座上拔下電源插頭。
2. 請勿使用鬃毛刷、鋼絲刷或刀等硬工具清潔焗爐內部、面板、托盤和其他部件。不要使用磨蝕性和粗糙的清潔劑或工具。
3. 用軟布和肥皂水擦拭焗爐內部，清洗乾淨後再用軟布徹底擦乾。
4. 用玻璃清潔劑清潔玻璃表面。
5. 請勿使用蒸氣清潔劑清潔焗爐內部。
6. 清潔焗爐時，切勿使用酸、稀釋劑或氣體等可燃物。
7. 請勿把焗爐的任何部分放在洗碗碟機中清洗。
8. 使用軟皂去除污垢和污漬。請使用軟布進行清潔，不要刮擦焗爐表面。



蒸氣清潔

焗爐中產生的蒸氣可以使髒物軟化，更容易清潔。

1. 取下焗爐中的所有附件。
2. 在托盤中倒半公升水，然後放進焗爐底部。
3. 將功能設置為蒸氣清潔。
4. 將溫度設置為70°C，運作30分鐘。
5. 運作30分鐘後，打開焗爐門並用濕布擦拭爐腔。
6. 用洗潔精、溫水和軟布擦拭頑固污垢，然後用乾布擦乾。



清潔與保養

清潔和安裝焗爐門

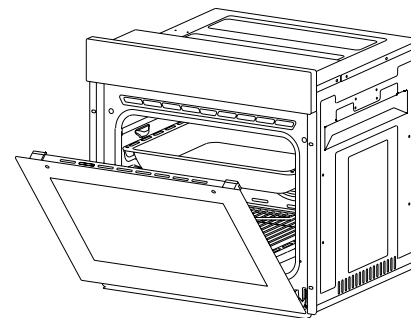


圖8.1

圖8.1

將焗爐門完全打開。然後用螺絲刀向上拉起門鉸，把門鉸鬆開。

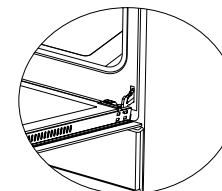


圖8.2

圖8.2

將門鉸鬆開至最寬角度，如圖8.2所示。

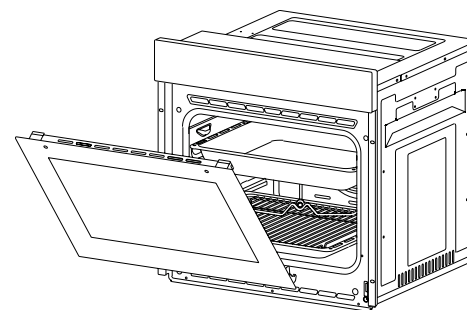
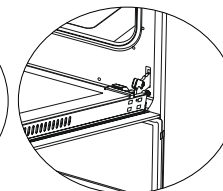


圖9.1

圖9.1

將兩邊門鉸都調節到相同的位置，然後關起打開的焗爐門，使門鉸與焗爐門對齊，如圖9.1所示。

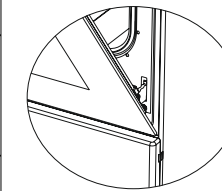
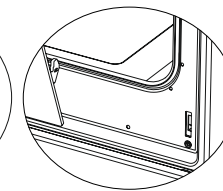


圖9.2

圖9.2

為了便於拆卸焗爐門，當它接近關閉位置時，用雙手握住焗爐門向上拉，便可把門取出，如圖9.2所示。



清潔與保養

清潔玻璃面板

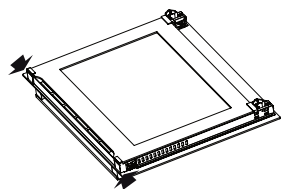


圖10

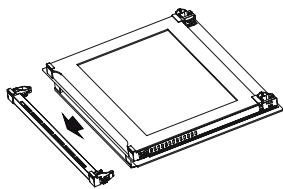


圖11

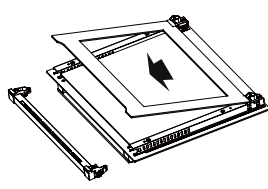


圖12

按下玻璃門左側和右側的塑膠門鎖，如圖10所示。將頂框拆出，如圖11所示。

然後便可拆卸玻璃面板，小心地拉動和取出玻璃面板，如圖12所示。取出後把玻璃面板清潔乾淨。

完成清潔和維護後，將玻璃面板重新裝回焗爐門上，最後將焗爐門裝回焗爐上。

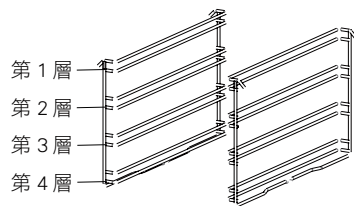
層架位置

必須將烤架正確地放入焗爐。烤架不可觸及焗爐的後壁。

共有4層位置，如圖所示。上層和下層層架均可放置烤架或托盤。

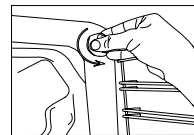
要拆卸焗爐層架，請按下夾子解開層架，先拆下面，再拆上面。

安裝層架時，則要先裝好下面，再裝上面。



清潔與保養

G9燈泡



220-240V, AC
15-25 W

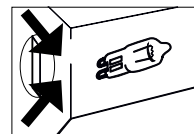
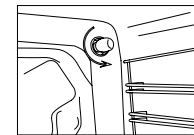


圖13

E14燈泡



220-240 V, AC
15 W



圖14

更換燈泡

警告：為避免觸電，更換燈泡前請確保焗爐斷開電源，並需等待焗爐冷卻。

1. 如圖所示轉動玻璃保護裝置，將它取下。如果難以轉動，請佩戴塑膠手套。(圖13)
2. 然後轉動和取出燈泡，更換符合規格的新燈泡。
3. 完成後重新安裝玻璃保護裝置。將電源線插回電源插座，便可繼續使用焗爐。(圖14)

搬運規則

1. 搬運時不可以用焗爐門或手柄來移動焗爐。
2. 需使用原先的包裝盒裝住焗爐，再一併搬運。
3. 在裝載/卸載時必須小心處理焗爐。
4. 確保在搬運和運輸過程中，保持焗爐包裝牢固。
5. 避免可能損壞包裝的外部因素（如濕度、水等）。
6. 在處理和搬運過程中，小心避免碰撞、撞擊或跌落，以免導致焗爐損壞或無法操作。

節能建議

以下詳細信息將幫助您更環保和節能地使用產品。

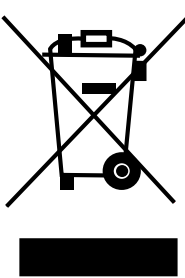
1. 使用深色和搪瓷容器，傳熱效果會更好。
2. 烹調食物前，如有需要，請根據食譜指示或本說明書“烹調建議”預熱焗爐。
3. 烹調時請勿經常打開焗爐門，以免熱量流失。
4. 建議不要放置太多道菜餚同時烹調。如有需要，可將兩道菜餚分別放置在不同層架上。
5. 如連續烹調多道菜餚，可以省卻預熱時間，會比較節能。
6. 在時間完畢前幾分鐘關掉焗爐。在這種情況下，請勿打開焗爐門。
7. 烹調冷凍食品前請預先解凍。

常見故障及處理

使用焗爐時如果遇到問題，在聯絡維修服務之前請先檢查以下幾點。
以下列出問題的可能原因和解決方法，請根據建議嘗試解決問題。

序列	故障現象	處理方法
焗爐無法運作	沒有電力供應	檢查電力供應
烹調期間停止運作	插頭從牆壁插座鬆開	把插頭重新插入插座
焗爐突然關機	連續操作太長時間	長時間操作需讓焗爐冷卻
	冷卻風扇無法運行	聆聽冷卻風扇的聲音是否正常
	焗爐沒有安裝在通風良好的地方	按照說明書要求預留通風空間
	牆壁插座上有超過一個插頭	牆壁插座只使用一個插頭
焗爐表面過熱	焗爐沒有安裝在通風良好的地方	按照說明書要求預留通風空間
焗爐門不能正常關閉	食物殘渣堵塞在門和爐腔之間	清理乾淨焗爐並嘗試重新打開焗爐門
照明壁燈太暗或不亮	燈泡被物件覆蓋	清理焗爐並檢查燈泡
	燈泡損壞	更換符合規格的新燈泡
觸摸焗爐時觸電	焗爐沒有正確接地	確保焗爐正確接地
	使用未接地的牆壁插座	
焗爐滴水	烹調某些食物時可能會產生水或蒸氣，這並非焗爐故障	讓焗爐冷卻，然後用布擦乾
蒸氣從焗爐門縫滲出		
水留在焗爐裏		
烹調結束後風扇繼續運作	風扇會繼續運行一段時間，讓爐腔通風	這是正常運作，並非焗爐故障
焗爐不能加熱	焗爐門打開	關上焗爐門，重新操作
	未選好焗爐功能	請參閱“操作說明”
	保險絲跳掣或斷路器關閉	更換保險絲或重置斷路器。如果問題持續，請聯絡電工檢查和維修
運作時冒煙	焗爐初次使用時會出現冒煙	這是正常現象，操作2-3次後，焗爐便不再冒煙
	食物黏住發熱管	讓焗爐冷卻，並清潔焗爐底部和發熱管表面的食物殘渣
運作時燒焦塑膠和出現氣味	使用了塑膠或其他不耐熱配件	如需高溫加熱，請使用適當的玻璃類器皿和配件
烹調效果不理想	烹調過程中經常打開焗爐門	如果食物不需要翻動，請不要經常打開焗爐門，否則焗爐的溫度會下降，因而影響烹調效果。

環保處理方法

 本產品按照歐盟頒布的廢電器及電子設備（WEEE）指令2012/19/EU，指引適用於整個歐盟舊電器的退回和回收工作，確保正確處置。

包裝信息

產品的包裝材料由可回收的材料製成，材料符合國家環境法規。請勿與家庭垃圾或其他物品一起處理。請把包裝材料交到地方當局指定的收集點。

技術規格

型號	EVA-287
容量	87L
電壓 / 頻率	220-240V / 50 Hz
功率 (最大)	2465W
電氣連接	10.7A
尺寸	(H)595 (W)595 (D)565 mm
淨重	26.5 kg

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。

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。



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-287**

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

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

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

Warranty Terms & Conditions

Under normal operations, the product will gurantee 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.



- Customer who fails to present original purchase invoice will not be eligible for free warranty service.
- 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.
- 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.
- German Pool will, at its discretion, repair or replace any defective part.
- This warranty will be void if there is any transfer of ownership from the original purchaser.

客戶服務及維修中心

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澳門俾利喇街145號

寶豐工業大廈3樓

電話：+853 2875 2699

傳真：+853 2875 2661

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Hong Kong, China

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1-3 Kai Hing Road, Kowloon Bay,

Kowloon, Hong Kong

Tel : +852 2333 6249

Fax : +852 2356 9798

Email : repairs@germanpool.com

Macau, China

3/F, Edificio Industrial Pou Fung,

145 Rua de Francisco Xavier Pereira,

Macau

Tel : +853 2875 2699

Fax : +853 2875 2661

此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

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Fax: +853 2875 2661



香港《S MARK》
安全認證



中國游泳池/泳電行業
十大影響力品牌



CEO非凡品牌大賞



香港優質商標



香港工商業獎



2007
最具價值
創建品牌企業獎



香港中小企業
最佳拍攝大獎



香港消費者推崇品牌



香港《Q標》
優質服務證書



香港名牌十年成就獎
HONG KONG TOP BRAND TEN YEAR
ACHIEVEMENT AWARD

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