

GERMAN  
POOL



德國寶

多功能蒸氣焗爐  
Multifunctional Free Standing Steam Oven

SGV-2617

熱 旋 風 版  
Tornado Series



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    U S E R   M A N U A L

# 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。

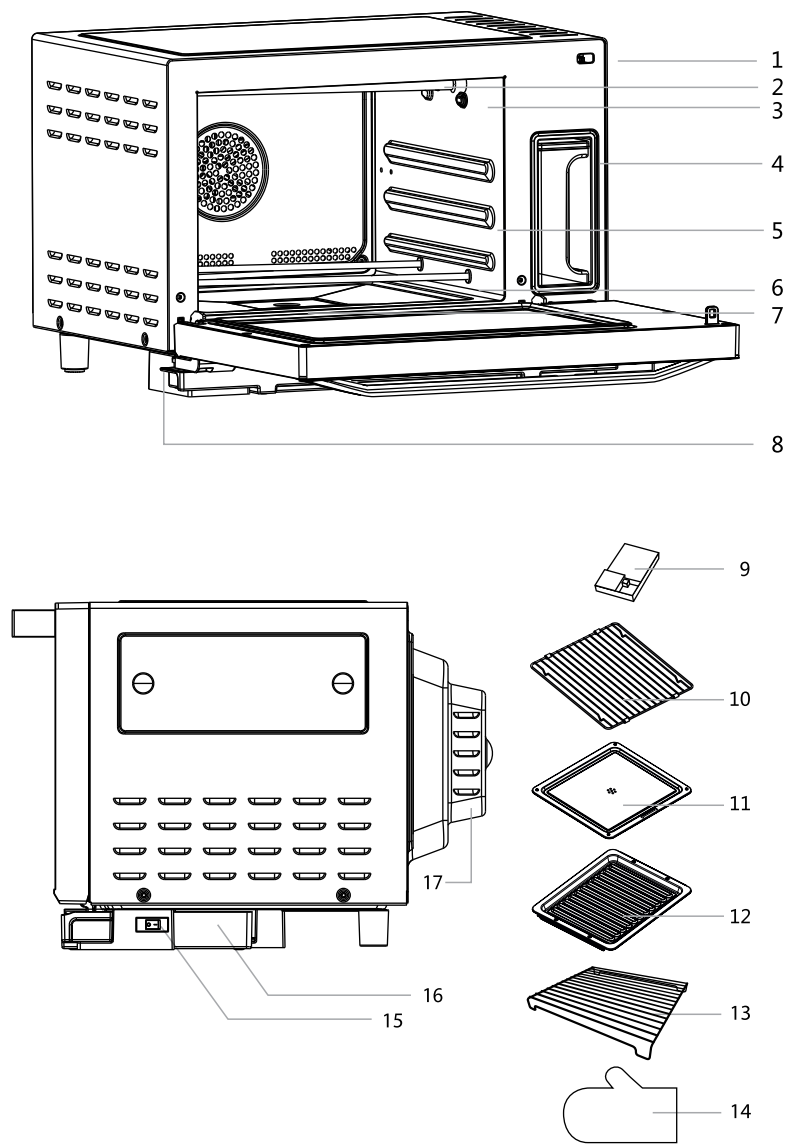
Please register your warranty information now !

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。

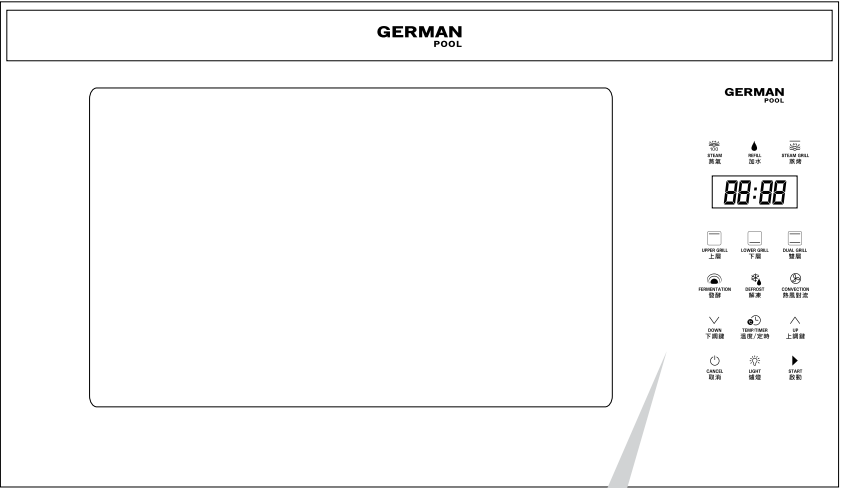
產品結構



產品結構

	部件名稱	功能
1	爐門安全裝置	確保爐門關上，蒸焗爐才開始運作。
2	上發熱管	置於爐腔上層，產生熱量，加熱食物。
3	進氣口	讓蒸氣進入爐腔。
4	儲水箱	盛裝清水以產生蒸氣。
5	層架	承托烹調食物時用的食物盤。
6	下發熱管	置於爐腔下層，產生熱量，加熱食物。
7	排水口	排出爐腔多餘水份。
8	排氣口	用於排出爐腔內多餘的水蒸氣。
9	排氣口導套	安裝於排氣口上以控制蒸氣排放。
10	網架	盛放要烹調的食物。
11	集油盤	安裝在爐腔底部，用於盛接烹調食物時產生的油汁。易折設計方便清潔。
12	烤盤	承載要烹調的食物或裝有食物的容器，主要於烤焗時使用。
13	隔熱保護網架	防止接觸發熱管。
14	隔熱手套	由蒸焗爐取出食物或托盤時使用。
15	電源開關	總電源的開關。
16	接水盤	收集蒸煮時多餘的水份。
17	熱風風扇	加速爐內熱風循環流動，使熱能均勻分佈，提高熱效能，提升烹調速度。

# 控制面板



# 控制面板

注意：當功能被選定時，相應的按鍵燈亮起。當功能不可選定時，相應的按鍵燈會熄滅。

圖示	功能
	100℃ 蒸煮模式
	無水提示
	高溫蒸烤模式
	時間/溫度顯示
	上燒烤模式
	下燒烤模式
	上下同時燒烤模式
	發酵 / 保溫模式
	解凍模式
	熱風對流模式
	爐燈
	減少烹調時間/溫度
	選擇切換顯示時間/溫度
	增加烹調時間/溫度
	開關(長按) / 取消(單按)
	調節溫度後作確定，調節時間後作啟動
	當溫度顯示閃動時，表示腔體溫度正在上升，直至溫度達到預設溫度，圖示會變為長亮

如使用“蒸煮”模式對煮食器皿進行消毒操作，請先確保被消毒的器皿為耐高溫玻璃或其他耐高溫材質所製。

# 技術規格

型號	SGV-2617
額定電壓及額定頻率	220 - 240V ~ 50Hz
額定輸入功率 (最大)	2100W
產品尺寸 (寬×高×深)	505mm×349mm×478mm
爐腔尺寸 (約) (寬×高×深)	350mm×230mm×300mm
爐腔容積	26L
淨重	約14.6 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。

# 使用前注意事項

- 請確認家中使用的電壓與產品標籤上的一致。
- 請把蒸焗爐內的包裝物全部取出。
- 應仔細查看蒸焗爐有否損壞。如有損壞，請立刻聯絡經銷商或本公司維修部。
- 此蒸焗爐較重，應放置於有足夠承托力的水平面上，確保蒸焗爐及食物的重量能安全承托。
- 本蒸焗爐應在通風乾燥，無腐蝕性氣體的環境中使用，遠離高溫及蒸氣。
- 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。
- 蒸焗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。
- 警告：為了防止觸電，必須確保此蒸焗爐接地良好。
- 生產商不承擔一切由客人不正確使用而產生的問題。

# 安全注意事項



- 使用前請詳細閱讀“使用手冊”全部內容。
- 本蒸焗爐專為家庭加熱及烹調食物而設計， 故不適用於其他工商用途。
- 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。
- 烹調前最好把水注滿至水箱最大刻度處，不要使用其他液體，並且把水箱充分插入爐內，確保固定到位，以免工作時水位不夠導致不能工作。
- 每次使用完畢後務必清空水箱，此舉有助於保持衛生及蒸焗爐的保養。
- 烹調過程中盡量不要打開爐門，以免蒸氣流失，影響烹調效果。
- 烹調過程中因需要翻轉食物或其它需要必須打開爐門時，請不要讓兒童或用戶身體部位(特別是臉部)靠近爐門，以免被蒸氣燙傷。
- 從蒸焗爐內提取食物和器皿時，應當使用器皿叉或戴上隔熱手套，以免被高溫燙傷。
- 不要用蒸焗爐儲存任何物品。
- 加熱過後的奶樽和嬰兒食品罐應經過攪拌或搖動，餵食前應檢查樽內食物的溫度，避免燙傷。
- 除有資格的維修人員外，不可讓其他人來執行檢修操作都是危險的。
- 如果爐門或爐門密封圈損壞，在修好之前不要使用。
- 如果電源軟線損壞，為了避免危險，必須由製造廠、其維修部或類似的專業人員更換。
- 在蒸焗爐使用過程中，其易觸及部件會變得很熱，兒童應該遠離。
- 電器在使用過程中會變熱，小心不要碰到爐內的發熱元件和前板玻璃。
- 烹調結束後，等待三十分鐘，使爐體冷卻再清潔蒸焗爐。
- 請勿用濕布、濕手或腳觸碰本產品或其電源線，或接通電源。
- 如使用“蒸煮”模式對煮食器皿進行消毒操作，請先確保被消毒的器皿為耐高溫玻璃或其他耐高溫材質所製。
- 本蒸焗爐不適用於外置計時器或獨立的遙控裝置。

# 各模式預設參數及調校範圍


模式	預設時間	預設溫度	時間調校範圍	溫度調校範圍
蒸煮	5 分鐘	100°C	5 - 180 分鐘 (3 小時)	80 - 115 °C
燒烤	5 分鐘	180°C	5 - 180 分鐘 (3 小時)	40 - 250 °C
蒸烤	5 分鐘	180°C	5 - 180 分鐘 (3 小時)	120 - 250 °C
熱風對流	5分鐘	180°C	5 - 180 分鐘 (3 小時)	40 - 230°C
保溫 / 發酵	20 分鐘	40°C	5 - 180 分鐘 (3 小時)	不可調校
解凍	20 分鐘	60°C	5 - 180 分鐘 (3 小時)	不可調校

# 操作說明

## 開啟 / 關閉控制面板





- 1. 開啟電源總開關。
- 2. 長按  鍵1秒，控制面板啟動。
- 3. 控制面板啟動的情況下長按  鍵1秒，控制面板關閉。

## 開啟 / 關閉爐燈

在待機或烹煮狀態下按  鍵開啟爐燈可檢視烹煮情況，爐燈會在數秒後自動關閉。






## 蒸煮模式


例如：設置烹調時間為20分鐘，溫度100°C的程式。

- 1. 確定水箱已裝水。
- 2. 在待機狀態下按  100 鍵。
- 3. 預設溫度是 100°C, 按  鍵確認。
- 4. 預設時間為5分鐘，按  鍵調節時間至20分鐘再按  鍵確定開始烹煮。

## 蒸烤模式

例如：設置烹調時間為20分鐘，溫度190°C的程式。

- 1. 確定水箱已裝水。
- 2. 在待機狀態下按  鍵。
- 3. 顯示預設溫度為180°C，按  鍵調節溫度至190°C，按  鍵確認。
- 4. 顯示預設時間為5分鐘，按  鍵調節時間至20分鐘，再按  鍵確定開始烹煮。

小提示：開始烹煮後，需要加熱數分鐘才能達至預設溫度，可按  鍵切換顯示時間或溫度。當顯示溫度時， **88:8°C** 圖示閃動，表示正在升溫中，當達至預設溫度，顯示會變為長亮並發出響聲示意。

若烹煮食譜中有預熱要求，請於響聲後將食物放入爐內。  
當達至預設溫度後，此爐會自行調節操作將爐腔溫度保持在設定的溫度。









觀看操作視頻





# 操作說明

## 上燒烤 / 下燒烤 / 上下燒烤 / 熱風對流

例如：設置燒烤時間為45分鐘，溫度200℃的程式。




1. 在待機狀態下按  /  /  /  鍵。
2. 顯示預設溫度為180℃，按  鍵調節溫度至200℃，按  鍵確認。
3. 顯示預設時間為5分鐘，按  鍵調節時間至45分鐘，再按  鍵確認。

小提示：開始烹煮後，需要加熱數分鐘才能達至預設溫度，可按  切換顯示時間或溫度。顯示溫度時，  圖示閃動，表示正在升溫中，當達至預設溫度，顯示會變為長亮並發出響聲示意。

若烹煮食譜中有預熱要求，請於響聲後將食物放入爐內。  
當達至預設溫度後，此爐會自行調節操作將爐腔溫度保持在設定的溫度。




## 保溫 / 發酵

例如：設置發酵時間為30分鐘。

1. 在待機狀態下按  鍵。
2. 溫度已預設為40℃，時間預設為20分鐘，請按  鍵調節時間至30 分鐘。
3. 按  鍵確定開始運作。

## 解凍

例如：設置解凍時間為30分鐘

1. 在待機狀態下按  鍵。
2. 溫度已預設為60℃，時間預設為20分鐘，請按  鍵調節時間至30 分鐘。
3. 按  鍵確定開始運作。

# 使用須知

下列現象均屬正常：

現象	原因
進氣口噴水	當水箱內的水較滿時, 進氣口有時會噴出少量的水，這是正常現象。
排氣口噴水	使用蒸煮模式後，爐腔壓力效大, 若此時立即關上爐門，排氣口有機會噴出少量的水，這是正常現象。建議等待約60秒後才關上爐門。
蒸氣凝聚在排氣百葉窗	烹調時爐腔內多餘蒸氣通過排氣口快速冷卻排出，但少部分蒸氣會凝聚在百葉窗排氣口處，這是正常現象。
電壓波動，會影響烹調時間及效果	當電壓在-10%至+5%的範圍波動時，蒸焗爐仍能工作，只是受電壓偏高或者偏低的影響，輸出功率相對升高或者降低，故烹調時間及效果會有變化，這是正常現象。

## 注意：

1. 如果蒸焗爐不工作，應檢查：
  - 電源插頭是否連接好；
  - 爐側電源總開關是否已開啟；
  - 爐門是否關好；
  - 水箱是否正確放置；
  - 家用保護器是否跳閘或燒斷；
2. 爐內無食物而蒸焗爐被偶然啟動：
  - 請立即打開爐門，停止其工作。
3. 蒸焗爐在工作結束後仍有較高溫度，切勿用手或其他物件，如取物夾、隔熱手套等接觸發熱線或其他高溫部件，以免被燙傷或損壞物件。

# 清潔與保養

**注意：**切勿使用腐蝕性強的清潔劑、天拿水、汽油、研磨粉和金屬刷來清洗此爐的任何部位。

1. 清洗爐腔之前，必須確保蒸焗爐處於關機狀態，並從插座上拔去電源線插頭。
2. 經常保持爐腔清潔。當食物或湯水濺到爐內壁時，可用濕布擦去。不宜用硬質物料清潔。如爐內壁非常骯髒，請使用軟性清潔劑，切勿使用粗糙、磨損性的清潔劑。
3. 蒸焗爐烹調用水建議使用純淨水或蒸餾水，因自來水中的礦物質會令爐腔產生水垢。
4. 每次使用後請清空水箱及接水盤。如有需要可取出水箱及接水盤，擦洗乾淨晾乾後再放回原處。
5. 每次使用後請打開爐門10-15分鐘風乾爐腔及門框。
6. 應經常清潔門的密封邊，可用軟乾布擦淨。
7. 如控制面板被弄濕，則請用軟的乾布抹擦，不能用粗糙、磨損性的清潔劑來擦控制面板，擦控制面板時，請將電源切斷，以免誤操作。
8. 蒸焗爐若長期不用，應拔掉電源插頭，清潔乾淨爐腔，把儲水箱抹乾，然後放在通風，乾燥及沒有腐蝕性氣體的環境中。
9. 更換爐燈前必須斷開電源，打開機殼，爐燈要採用本公司的專用型號。
10. 不能用粗糙的清潔器或鋒利的金屬刮洗玻璃爐門，因為這樣會引起玻璃的破碎。
11. 在清潔食物盤、集油盤等器皿時，請用軟質物料（比如布類物料）來清潔，勿用硬質物料（比如金屬類物料），以免刮傷器皿，破壞保護層。
12. 處理並拋棄此產品時，應遵守當地環境管理條列。
13. 蒸焗爐發生故障，必須由本公司指定的專業維修人員檢修。
14. 使用完畢後，可用煮開後的白醋清潔焗爐內壁，再選擇蒸煮模式，用蒸氣蒸幾分鐘，最後用乾抹布擦拭乾淨即可。



## 清除水垢程序

1. 當發現蒸氣速度比之前緩慢或不順，或者發現噴出的蒸氣帶有白色粉末，可嘗試在儲水箱中加入檸檬酸或白醋，再啟動蒸氣焗爐以清除管道中的水垢，完成後便可回復正常運作。如水垢過多，可以反覆除水垢。完成除水垢後，建議使用純淨水運行一次。
2. 假如產品完全沒有噴出蒸氣，很有可能喉管已因積聚過多水垢而嚴重淤塞，蒸氣完全無法通過，應儘快聯絡維修人員進行維修。
3. 建議用戶應每個半至兩個月進行一次上述的清水垢程序。

# 故障排除

故障現象	可能原因	排解方法
顯示屏上沒有顯示	蒸焗爐沒有連接電源或爐側電源總開關未開啟	接上電源（配有保險絲）；開啟電源總開關
	電源線不能正常工作	聯系售後服務部
顯示屏顯示異常	顯示屏損壞	聯系售後服務部
	電路板電子元件損壞	
蒸焗爐不能操作	電源沒有正確連接	重新連接電源
	爐門沒有妥善關好	重新把爐門關上
	儲水箱沒有正確放置	重新將儲水箱放回
	電路板電子元件損壞	聯系售後服務部
烹調期間爐門泄漏出水或水蒸氣	爐門沒有妥善關好	重新把爐門關上
	門的密封邊損壞	聯系售後服務部
爐燈不亮	爐燈損壞	聯系售後服務部
	主機電路板損壞	
風扇不能正常工作	風扇機件損壞	聯系售後服務部
	主電路板損壞	
按鍵失靈	按鍵面板不良或損壞	聯系售後服務部
	電路板電子元件損壞	
蒸氣速度慢、不順或帶有白色粉末	水垢堵塞管道	清除水垢
沒有蒸氣噴出	水管被折、堵塞或損壞	聯系售後服務部
	儲水箱沒有放好	重新放回水箱
	注水系統密封不良	聯系售後服務部



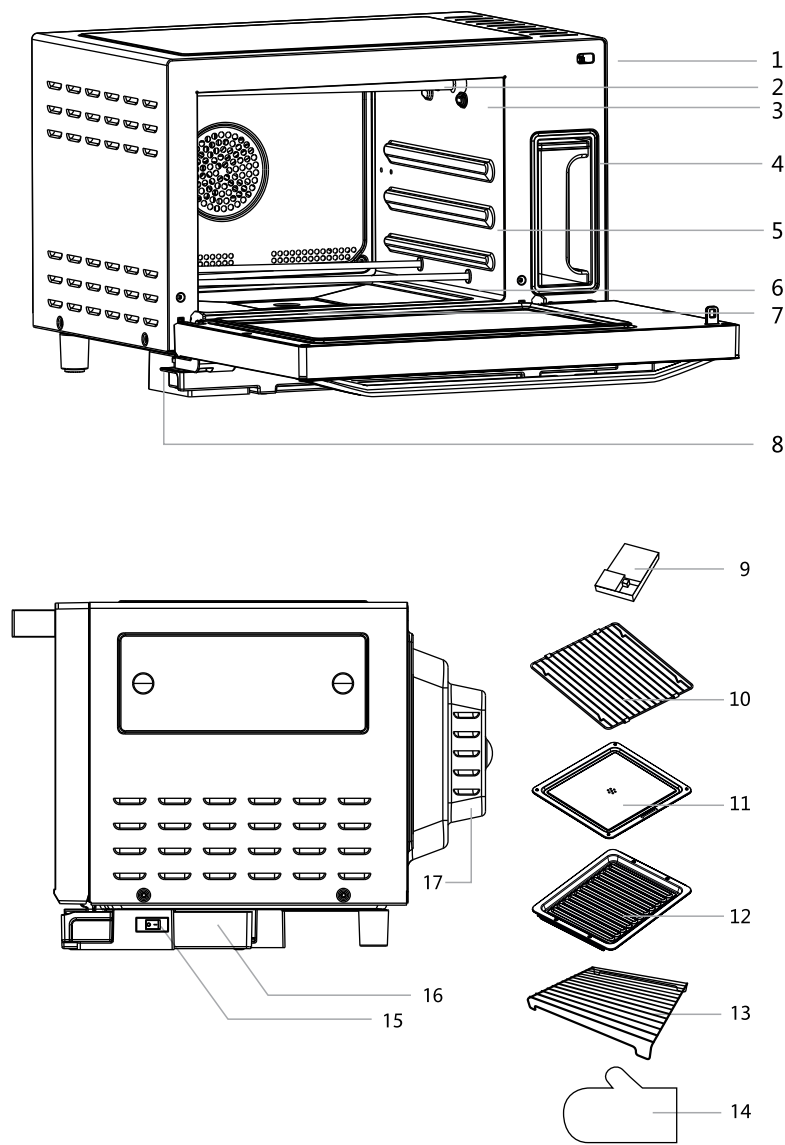
## 故障排除

代碼	代碼詮釋	可能成因
E-1	爐腔高溫保護裝置啟動	腔體溫度感應器溫度高於安全設定
E-2	蒸發盤高溫保護裝置啟動	蒸發盤高溫保護裝置啟動溫度高於安全設定
E-3	爐腔低溫保護裝置啟動	啟動工作後3分鐘無變化且腔體溫度低於30℃
E-4	蒸發盤低溫保護裝置啟動	啟動工作後3分鐘無變化且蒸發盤溫度低於30℃
E-5	溫度感應器連接發生故障	溫度感應器斷路
E-6	溫度感應器發生故障	溫度感應器發生短路
E-7	電路板故障	通信故障

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# Product Structure



# Product Structure

	Parts Name	Function
1	Door safety switch	The appliance will be disable when the door is open.
2	Upper heating element	To produce heat for food cooking/reheating from the top
3	Steam inlet	To allow steam to enter the oven cavity
4	Water tank	To hold water for steam generation
5	Shelves	To hold food trays or racks for cooking
6	Lower heating element	To produce heat for food cooking/reheating from the bottom
7	Water outlet	To discharge excess water from the oven cavity
8	Air Outlet	To exhaust excess steam from the oven cavity
9	Steam outlet accessory	To be installed on the steam outlet for direct control
10	Wire shelf	To support food container. For steam and grill mode
11	Oil collector	Place on the bottom of the oven cavity to collect oil produced during the cooking process. Removable design for easy cleaning
12	Grill tray	To support food or food container. Mainly for grill mode
13	Protection wire shelf	To avoid touching heating element
14	Insulated glove	To handle hot food or tray from the oven
15	Power Switch	To switch ON / OFF the appliance
16	Drip tray	To collect excess water from the oven cavity
17	Convection fan	To strengthen the heat circulation inside the oven for a more efficient and even cooking result

# Control Panel



# Control Panel

Remarks: when the function is selected, the button will lights on. When the mode is not available to select, the light will be off.

ICON	FUNCTION
	Steam mode ( 100 °C )
	Water Refill
	Steam Grill mode
	Cooking time/temperature display
	Upper grill mode
	Lower grill mode
	Dual grill mode
	Fermentation / Keep Warm mode
	Defrost mode
	Convection mode
	Lamp ON/OFF
	To decrease time/temperature
	To switch the display between time and temperature
	To increase time/temperature
	Power ON/OFF(long press)/ cancel (single press)
	Confirm after temperature setting / start after time setting
	Temperature is displayed. When the temperature is rising to meet the pre-set temperature, the symbol will blink. When the cavity temperature reaches the target, it will stay on

Before choose “Steam” mode to sterilize, please make sure the container is made of heat-resistant glass or other heat-resistant materials.

## Technical Specifications

Model	SGV-2617
Voltage / Frequency	220 - 240V ~ 50Hz
Input Power (Max)	2100W
Product Dimension (W×H×D)	505mm×349mm×478mm
Oven Cavity size (approx.) (W×H×D)	350mm×230mm×300mm
Cavity capacity	26L
Net Weight	Appx. 14.6 Kg

- Specifications are subject to change without prior notice.
- If there is any inconsistency or ambiguity between Chinese and English version, the English version shall prevail.
- Refer to [www.germanpool.com](http://www.germanpool.com) for the most updated version of the User Manual.

## Notice Before Use

- Check to confirm the voltage on the rating plate corresponds to the electric supply at your home
- Remove all packing materials from the oven cavity.
- Make sure the appliance is not damaged. Do not operate the appliance if it has a damaged power cord or plug. If it is not working properly, or if it has been damaged or dropped, please contact your nearest authorised dealer.
- The appliance is heavy and needs to be placed on a firm rigid surface.
- Do not block the ventilation of the oven. Stay away from high temperature and steam to avoid damages to the oven.
- Place the appliance in a dry place without the presence of corrosive gas and away from high temperature and steam.
- Do not place anything on top of the appliance and keep at least a 20 cm distance from the cabinet above.
- Leave at least a 5 cm distance between sides of the appliance and the wall, and at least a 10 cm distance between the back of the appliance and the wall.
- Caution – make sure the appliance is earthed at all times to avoid electric shock.
- The manufacturer assumes no liability for any damages caused by improper usage of the appliance or failure to observe these instructions.

## Safety Notes



- This manual contains important information regarding the safety, use and maintenance of your steam oven. Read and keep it in an easily accessible place for future reference.
- This appliance is solely designed for domestic use. Do not operate the appliance for commercial use or purposes other than its intended use as stated in this manual.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, unless they are under the supervision of a person who fully understands the safety information.
- It is recommended to fill the water tank up to the maximum gradation with distilled water. DO NOT USE ANY LIQUID OTHER THAN WATER. Make sure the water tank is properly inserted in place before operation.
- YOU MUST EMPTY THE WATER TANK EVERY TIME AFTER USE. This is for hygienic reasons and proper maintenance of the appliance.
- Avoid opening the oven door frequently during the cooking process to avoid loss of steam.
- If it is necessary to open the oven door during the cooking process, please keep a reasonable distance from the oven door to avoid close contact with high temperature steam.
- Temperature in the oven cavity is still high even when cooking has finished. Always use the protective glove when retrieving food or containers immediately after operation stops.
- Do not use the oven as storage.
- After the reheating of milk or baby food, please mix the food well and check the temperature before feeding to avoid burn injuries.
- The appliance should only be repaired by an authorised dealer or a certified technician.
- If the oven door or its sealing is damaged, do not use the appliance.
- If the power cord or plug is damaged, have it repaired by an authorised dealer or a certified technician.
- Accessible parts of the appliance may become very hot during operation, children should be kept away.
- Do not touch the front panel or heating elements inside the cavity DURING AND RIGHT AFTER operation. It takes time for those parts to cool down after heating.
- Clean the appliance or cavity at least 30 minutes after operation.
- Do not touch the appliance or its power cord and plug with wet or damp hands or feet when its plugged
- Before choose “Steam” mode to sterilize, please make sure the container is made of heat-resistant glass or other heat-resistant materials.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

## Default Settings


Mode	Default Time	Default Temperature	Time Range	Temperature Range
Steam ( 100°C )	5 mins	100°C	5 - 180 mins (3 hrs)	80 - 115 °C
Grill	5 mins	180°C	5 - 180 mins (3 hrs)	40 - 250 °C
Steam Grill	5 mins	180°C	5 - 180 mins (3 hrs)	120 - 250 °C
Convection	5mins	180°C	5 - 180 mins (3 hrs)	40 - 230 °C
Keep Warm / Fermentation	20 mins	40°C	5 - 180 mins (3 hrs)	Cannot Adjust
Defrost	20 mins	60°C	5 - 180 mins (3 hrs)	Cannot Adjust

## How to Use

### Control Panel ON / OFF





1. Turn on the main power switch.
2. Press the  button for 1 second, control panel will be activated.
3. Press  button for 1 second again to turn off the control panel.

### Lamp ON/OFF

Press  button when the appliance is in standby or cooking mode. Turning ON the lamp allows you to check the cooking status, the lamp will turn off automatically after a few seconds.






### Steam mode



Example: 20-minute steaming at 100°C

1. Make sure the water tank is filled with water.
2. In Standby mode, press  button.
3. Preset temperature is 100°C, press  button to confirm.
4. A Preset temperature of 5 minutes is displayed, press  button to adjust the temperature to 20 minutes, press  button to start.

### Steam Grill mode

Example: 20-minute steaming at 190°C

1. Make sure the water tank is filled with water.
2. In Standby mode, press  button.
3. Preset Temperature of 180°C is displayed, press  button to adjust temperature to 190°C, press  button to confirm.
4. Preset time of 5 minutes is displayed, press  button to adjust the time to 20 minutes, press  button to start.

**Tips :** When the cooking process starts, it will take a few minutes to reach your target temperature, you can press  button to switch between time /temperature display. When temperature is displayed, if  is blinking, it means the cavity temperature is rising, when the temperature reaches your target, the symbol will light on and a beep sound will follow.

If your recipe has a preheat procedure, please put in the food after the beep sound. When the oven temperature reaches the target, the oven will automatically maintain a constant temperature.









Watch the video clip




# How to Use

## Upper Grill / Lower Grill / Dual Grill / Convection

Example: 45-minute grilling at 200°C

1. In Standby mode, press  /  /  /  button.
2. Preset Temperature of 180°C is displayed, press  button to adjust temperature to 200°C, press  button to confirm.
3. Preset time of 5 minutes is displayed, press  button to adjust the time to 45 minutes, press  button to start.




**Tips :** When cooking process starts, it will take a few minutes to reach your target temperature, you can press  button to switch between time /temperature display. When temperature is displayed, if **88:8°C** is blinking, it means the oven temperature is rising, when the temperature reaches your target, the symbol will light on and a beep sound will follow.

If your recipe has a preheat procedure, please put in the food after the beep sound.

When the oven temperature reaches the target, the oven will automatically maintain at a constant temperature.




## Fermentation

Example: 30-minute keep warm

1. In Standby mode, press  button.
2. Preset temperature is 40°C, and preset time is 20 minutes, press  button to adjust to 30 minutes.
3. Press  button to start.

## Defrost

Example: 30-minute defrost

1. In Standby mode, press  button.
2. Temperature is preset at 60°C, and preset time is 20 minutes, press  button to adjust to 30 minutes.
3. Press  button to start.

# Tips for Using the Oven

The following circumstances are regarded as normal:

Circumstances	Reason
Water came out from steam inlet	Sometime there will be water coming out from the steam inlet as the water tank is full, this is normal.
Water came out from steam outlet	Due to the pressure in the oven capacity, sometime there will be water coming out from the steam outlet when close the door immediately, this is normal. Suggest closing the door 60 seconds later.
Steam accumulation in vent	During operation, excess steam may be expelled from the vent, this is normal.
Electric voltage stability	If power voltage supply is stable between 5-10% of the stated range, cooking function will operate normally. If there is sudden surge or decrease in power supply, cooking process may be interrupted. This is normal.

## Note:

1. If the appliance is not working properly, please check if:
  - Power cord is connected properly;
  - The main power switch is turn on;
  - Oven door is completely closed;
  - Water tank is completely inserted;
  - The fuse at home is normal;
2. If the appliance starts working when it is not supposed to:
  - Open the oven door immediately to stop operation.
3. Temperature in the oven cavity is still high even when cooking has finished. Never touch the heating element or any hot parts with your hands or anything else, like cooking tweezer and protective glove, as it could be dangerous, or cause damages.

# Cleaning and Maintenance

**NOTE:** NEVER USE METAL SCOURING PADS, ABRASIVE CLEANERS, STEEL WOOL PADS, or GRITTY WASHCLOTHS to clean any part of the oven.

1. Make sure the appliance is turned off, and disconnected from the power supply before any cleaning and maintenance.
2. Always keep the oven cavity clean, especially if spillover has occurred. Do not use metal scoring pads, abrasive cleansers, steel-wool pads, or gritty washcloths, etc. to clean the oven, this may damage the control panel, baking and steaming trays, cavity and exterior of the appliance. Use a sponge or soft cloth with mild detergent or a paper towel with spray glass cleaner for cleaning. Make sure the oven cavity is dried.
3. It is recommended to use distilled water for cooking.
4. IT IS IMPORTANT TO EMPTY THE WATER TANK AND WATER DRIP TRAY AFTER EACH USE. YOU CAN TAKE OUT THE WATER TANK AND WATER DRIP TRAY TO CLEAN AND PUT BACK WHEN FULLY DRIED.
5. Open the oven door for 10-15 minutes to air dry the oven cavity and door frame after each use.
6. Always clean the oven door and the sealing ring. Failure to keep the sealing clean may result in damages on the front and adjacent units. Use soft cloth to clean the sealing ring.
7. If the control panel is wet, use a soft cloth to clean and dry it. Do not use abrasive cleaners.
8. If the appliance will not be used for long time, please disconnect it from the power supply. Keep the oven cavity, water tank and drip tray clean and dry. Put the appliance in a dry environment absent of corrosive gas.
9. Disconnect the appliance from the power supply for lamp replacement. Only use original parts purchased from the manufacturer.
10. Do not use coarse objects or sharp metal tools to scrape the glass door, as this can crack the glass.
11. If the oven cavity is very dirty, please use the disinfection mode to dissolve grease before cleaning. NEVER USE METAL SCOURING PADS, ABRASIVE CLEANERS, STEEL WOOL PADS, or GRITTY WASHCLOTHS to clean any part of the oven, including the oven door, food plate, and oil collector.
12. When you dispose this appliance, please follow the local environmental protection and recycling regulations.
13. If the appliance is damaged, it should be checked by an authorised dealer or a certified technician.
14. After operation, use boiled vinegar to clean the oven cavity, and then start steam function for few minutes for further cleaning. Wipe the oven cavity with a dry cloth.

## Clearing Water Scale

1. If you realize that the steam emission is slower than before or not as smooth, or if the steam is found to have white powdery residues, try adding citric acid or white vinegar to the storage tank, and then start the steam oven to remove the scale from the pipe. After performing these steps normal operation should resume. If the amount of water scale is too high, perform this procedure repeatedly. After the procedure(s), it is recommended to run the oven once with pure water.
2. If the product does not emit steam at all, it is likely that the pipe has been seriously clogged due to excessive accumulation of scale, so the steam is unable to pass through. Contact the maintenance personnel for repair as soon as possible.
3. It is recommended that the user perform the above-mentioned descaling procedure every one and a half to two months.

Watch the video clip



# Troubleshooting

Problem	Cause	Solution
Nothing appears on the display	Oven is not connected to power; or the main power switch is not turned on	Connect the appliance to power supply; turn on the main power switch
	Defective power cord	Contact customer service
Display is not working normally	Display screen is damaged	Contact customer service
	Parts in circuit board are damaged	
The appliance fails to work	Power supply is not connected properly	Connect the power supply again
	Oven door is not closed properly	Close the oven door again
	Water tank is not in correct position	Reposition the water tank
	Circuit board is damaged	Contact customer service
Water or steam leaks from oven door during operation	Oven door is not closed tightly	Close the oven door again
	Door sealing ring is damaged	Contact customer service
Oven lamp fails to light	Lamp is damaged	Contact customer service
	Master PCB is damaged	
Fan fails to work	Fan motor is damaged	Contact customer service
	Master PCB is damaged	
Button fails to work	Control panel is damaged	Contact customer service
	Master PCB is damaged	
Steam emission is slow or unsmooth, or contains white powdery residues	Pipe clogged by water scale	Clear the water scale
No steam produced	Water tube is stuffed or damaged	Contact customer service
	Water tank is not inserted properly in place	Insert the water tank again
	Water pump is damaged	Contact customer service

# Troubleshooting

Code	Explanation	Possible Reason
E-1	Oven cavity high temperature protection	Temperature in oven cavity exceeds the limit of safety setting
E-2	Steam plate high temperature protection	Temperature of steam plate exceeds the limit of safety setting
E-3	Oven cavity low temperature protection	Oven operated for 3 minutes but temperature of oven cavity is lower than 30°C
E-4	Steam plate low temperature protection	Oven operated for 3 minutes but temperature of steam plate is lower than 30°C
E-5	Sensor connection failure	Sensor is disconnected
E-6	Sensor failure	Sensor is damaged
E-7	Circuit is damaged	Connection problem

# 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](http://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. : **SGV-2617**

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。
- 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。

# 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](http://www.germanpool.com/warranty)

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



- 1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
- 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. 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. German Pool will, at 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.

## 客戶服務及維修中心

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九龍貨倉10樓

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傳真：+852 2356 9798

電郵：repairs@germanpool.com

中國澳門

澳門俾利喇街145號

寶豐工業大廈3樓

電話：+853 2875 2699

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## Customer Service & Repair Centre

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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



GERMAN  
POOL



德國寶

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

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