

## Multifunctional Free Standing Steam Oven



SGV-3921F



SGV-3921R

Online Warranty Registration



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

# USER MANUAL

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# 1. Notice Before Use

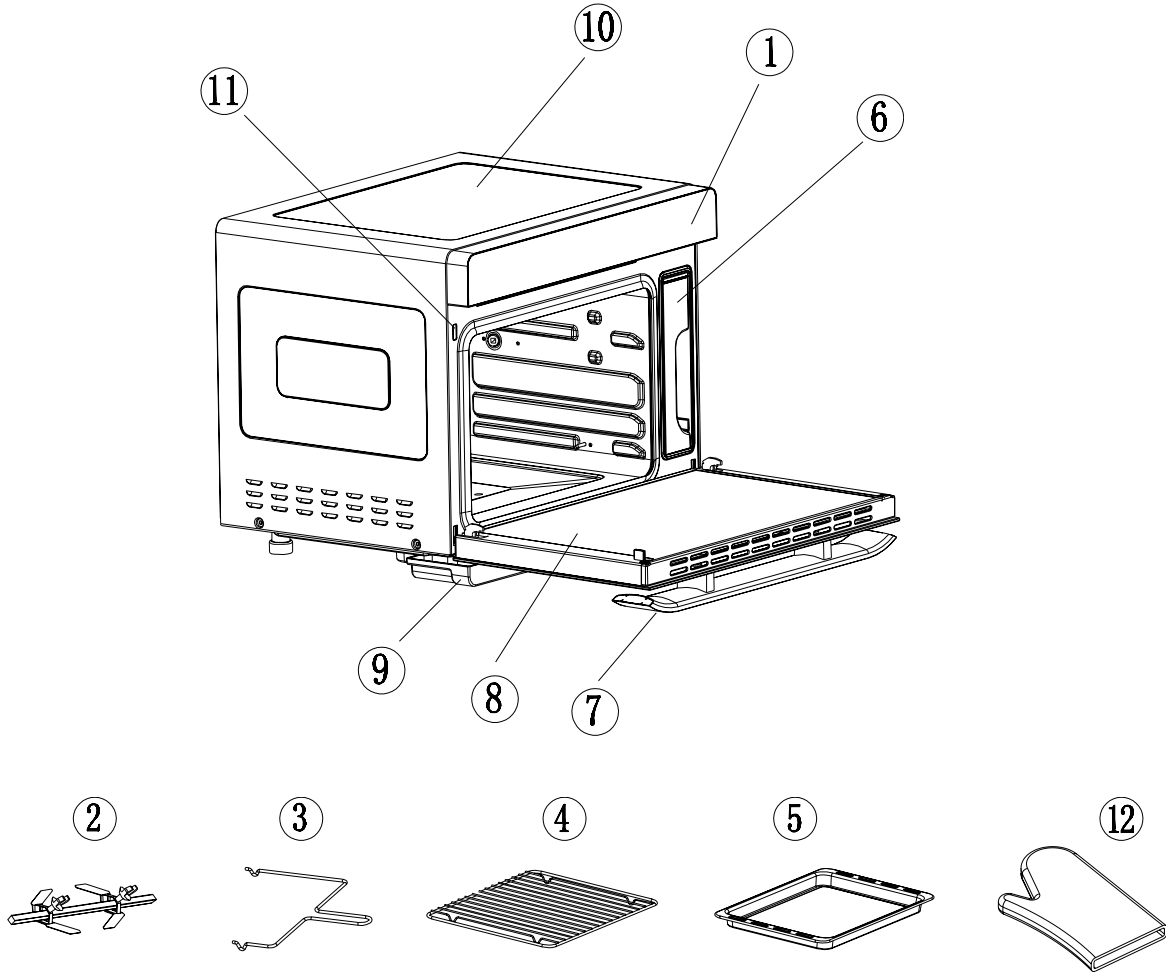
1. Please read the Instructions carefully before the use. This product is designed specially for the home cooking of food and it is not suitable for other public and commercial purposes.
2. Do not touch the steam oven when in use because it may have a very high surface temperature. If it is needed to touch or move the oven, please power off the product first and then use the insulated gloves.
3. The oven cannot be cleaned unless the power plug has been unplugged and the oven is cooled down.
4. The steam oven shall be kept in a dry and flat place with plenty of space around it and a distance of at least 10cm shall be kept away from the surrounding objects when it is used.
5. An overloaded circuit may cause the steam oven to work abnormally when the product is used, and therefore, the steam oven shall use a single circuit.
6. Do not put the steam oven near any flammable object. It shall be kept far away from window curtains, door curtains, wallpapers and similar items to prevent a fire. Do not put any object on the steam oven when in operation.
7. Please clean the glass of the oven door with a soft and wet cloth rather than any sharp cleaning tools to prevent the damage to the oven door glass.
8. The appliance cannot be operated when connected to an external timer or an independent remote control system.
9. Please do not share an outlet with other high-power electrical devices to avoid a fire caused by the overload of the circuit.
10. Please check whether all cooking utensils are suitable for this product before it is used. It is recommended to hold the food with high-temperature resistant glass or ceramic containers. The capacity of holding the liquid food may not exceed two-thirds of its container.
11. It is required to unplug the machine from the outlet when the oven will not be used for a long time to avoid any electric leakage or fire caused by aging of insulated rubber lines.
12. The power plug shall be unplugged when changing the lights or cleaning the interior to avoid possible electric shock.
13. The water tank shall not be overfilled with water. Please use it correctly since there is a marked maximum water level scale.
14. Do not put food on the glass door after cooking, it could cause users to burn themselves.
15. Please take out and empty the water tank , drain residual water from the appliance. It must be done after each use of the oven.
16. Do not heat food in a sealed container because it could cause an explosion, such as, sealed bottles, boxed milk, etc. It is necessary to tear the package and drop the food into other vessels for heating.
17. Please put the oven on a counter over 850 millimeter height.

## 2. Safety Notes

### Warning

1. Do not rinse the shell of the product in water because there are electric components in the shell.
2. Do not allow water or other liquids to enter the product to avoid electric shock.
3. 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 appliance. Cleaning and user maintenance shall not be made by children.
4. Please check whether the voltage of the product matches the voltage of local power supply before the product is connected to the power supply.
5. Do not use this product if the plug, power cord or the product is damaged.
6. If the power cord is damaged, it must be replaced by the manufacturer or its qualified service technicians in order to avoid the danger.
7. Please make sure children do not play with this product.
8. Do not use wet hands to insert the plug or operation console of this product.
9. Do not place this product on or near the tablecloths, curtains and other flammable materials.
10. A free space of at least 10cm shall be reserved on the back and two sides and over the product when the product is placed. Do not place any item on the product.
11. The product in use must be watched.
12. A high temperature steam or high temperature airflow will be released when you open its door during or after the cooling operation of the product. A safe distance shall be maintained when the door of the product is opened to avoid the scalding yourself.
13. Do not stuff any foreign object into door lock switch of the oven door.
14. The recommended temperature probe to this oven must be used.
15. Appliances will heat up during the use. Please pay attention to the heating unit in the oven.
16. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
17. The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
18. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door, since they can scratch the surface, which may result in shattering of the glass.
19. Steam cleaner is not to be used.
20. WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
21. The appliance must not be installed behind a decorative door in order to avoid overheating.

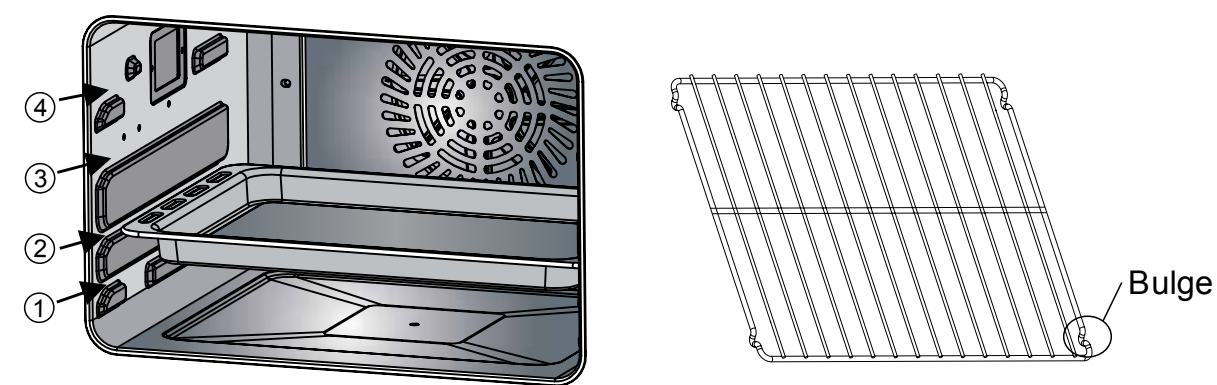
## 3. Product Structure



- |                  |                                |
|------------------|--------------------------------|
| 1. Control Panel | 7. Oven Handle(F-Flat R-Round) |
| 2. Fork Assembly | 8. Oven Door                   |
| 3. Fork Handle   | 9. Drip Tray                   |
| 4. Wire Shelf    | 10. Oven Body                  |
| 5. Oil Collector | 11. Door Safety Switch         |
| 6. Water Tank    | 12. Insulated Glove            |

### 3. Product Structure

#### 4 Levels to Place the Wire Shelf



Accessory	Quantity
Wire Shelf	1
Oil Collector	1
Fork Handle	1
Fork Assembly	1
Insulation Glove	1
Instruction Manual	1

### 4. Control Panel

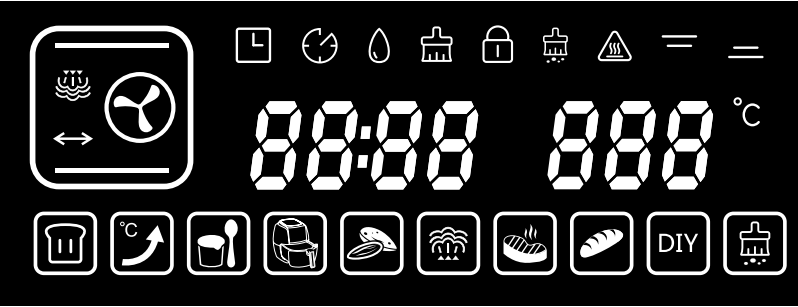


#### Function Keys

	Function Key	Function Description
1		<b>Oven Lamp/Child Lock Key:</b> 1.Touch it once, oven lamp is ON; touch it again, oven lamp is OFF. 2.Oven lamp will be ON for three minutes after the work is over. 3.Oven lamp will be ON for three minutes when the oven door is opened. 4. The key turns to child lock by holding it down for three seconds; in the standby mode, hold it down once, it is locked; press it again to unlock.
2		<b>Setting Key: Preset and Time-Delay</b> 1. In any programs standby mode, press this key to enter the preset mode and preset icon is ON. 2. After any programs working end, Press this key to enter the time-delay function sates and the time-delay icon is ON.
3		<b>BACK Key:</b> Press this key to return to the previous setting mode before start working, and press it again to return again.
4		<b>Selection Key (Left Arrow):</b> 1.Select 9 DIY regular function modes and 10 specific working modes. 2.Decrease the time. 3.Decrease the temperature.
5		<b>ON/OFF Key:</b> Press this key to activate all icons to light up; press again to return to standby status.
6		<b>Selection Key(Right Arrow):</b> 1. Select 9 DIY regular function modes and 10 specific working modes in a forwarding sequence. 2. Increase the time. 3. Increase the temperature.
7		<b>ENTER Key:</b> 1. Start. 2. Pause. 3. Enter.

4. Control Panel

Control Panel Display



	Display	Function
1	88:88	Time
2	888 °C	Temperature
3		Preset Function
4		Working time delay prompt
5		Water level icon
6		Prompt for cleaning of water tray
7		Children lock
8		Prompt for descaling
9	=	Upper heater element
10	=	Bottom heater element
11		High temperature Icon
12		Ferment
13		Preheat
14		Making Yogurt
15		Air Fryer
16		Dry Fruit and Bake Nuts
17		Steam
18		Roast Meat
19		Bake
20	DIY	DIY Mode
21		Descaling

5. Operation Instructions

1. Initial Use

The machine enters the full-screen standby interface after a “beep” sound when it is first switched on by touching power ON . During the setting up process, if there is no activity for three minutes all current settings will be cancelled and the interface will return to standby status.



2. Menu Selection

In the standby status, press the selection keys “ > ” “ < ” to enter the menu selection mode. Default menu selection is the “” steam function, press selection keys“ > ” “ < ” to move left or right to select the menu modes.





- 1) Ferment (steam function, default temperature 40 °C adjustable between 30-50 °C, time adjustable from 0-7 hours).
- 2) Preheat (temperature is not adjustable). It is set as 180 °C. When the temperature reaches 180 °C, it will finish preheating. The control panel will display “END” and the buzzer will beep for 10 times to indicate that the preheating is completed and you can continue the baking operation.
- 3) Making Yogurt (Default temperature is not adjustable set at 45 °C and default time is not adjustable set at 8 hours).
- 4) Air Fryer: When this menu is selected icon is ON, the temperature display column will show “P-1” and the time display column will display the required working time. Press the selection key, the temperature display column will show “P-2”, “P-3”, “P-4”, ... “P-9”... “P-1”(order cycle). The corresponding time column will show the required time. Press the ENTER key “ >|| ” .

Code	P - 1	P - 2	P - 3	P - 4	P - 5	P - 6	P - 7	P - 8	P - 9
Food Style	Pork Chop	Chicken Wings	Chicken Kebabs	Onion Meatballs	Pita Chips	Chips	Croutons	Mini Pizza	Bacon
Heating Time (Minute)	20	23	18	18	7	12	14	18	15
Heating Temperature	210	200	180	210	220	180	140	180	200


- 5) Dry fruits or bake nuts. When this menu is selected icon is ON, the temperature display column will show “L-1” and the time display column will display the required working time. Press the selection key, the temperature display column will show “L-2”, “L-3”, “L-4”, ... “L-9”... “L-1”(order cycle). The corresponding time column will show the required time. Press the ENTER key “ >|| ” , the machine will start and the timer will begin to count down.



Code	L - 1	L - 2	L - 3	L - 4	L - 5	L - 6	L - 7	L - 8	L - 9
Food Style	Dry Bananas	Dry Apple	Dry Raisins	Dry Kiwi	Dry Lemon	Almonds	Walnut	Macadamia Nut	Cashew Nut
Heating Time (Minute)	360	360	420	360	360	10	12	12	12
Heating Temperature	65	65	90	65	65	140	160	160	160

5. Operation Instructions



6) When this menu “Steam”  is selected, icon is ON . The temperature display column will show “E-1” while the time display column will show the working time. Press the selection key “>” the temperature display column will show “E-1”, “E-2”, “E-3” ... “E-9”.. “E-1” (order cycle), and the corresponding time column will show the required time. Press the ENTER key “▷||”, the machine will start and the timer begins count down.

Code	E - 1	E - 2	E - 3	E - 4	E - 5	E - 6	E - 7	E - 8	E - 9
Food Style	Steam Vegetable	Steam Rice	Steam Fish	Steam Shrimp	Steam Crab	Steam Eggs	Steam Chicken	Steam Papaya	Steam Potatoes
Heating Time (Minute)	16	50	20	15	30	16	30	35	30
Heating Temperature	100	100	100	100	100	100	100	100	100

**Note:** Fill the tank to its maximum capacity before using the steam function. The water tank indicator  indicates the water level. When the water tank is full of water, it will light up. When the water tank is short of water, it will flash. All the buttons will be locked and will not resume after adding water.


7) When the menu “Roast”  is selected,  icon is ON. The temperature display column will show “F-1” while the time display column will show the required working time. Press the selection key “>”, the temperature display column will show “F-1”, “F-2”, “F-3” ... “F-9”.. “F-1” (order cycle), and the corresponding time column will show the required time. Press the ENTER key “▷||”, the machine will start and the timer begins count down.










Code	F - 1	F - 2	F - 3	F - 4	F - 5	F - 6	F - 7	F - 8	F - 9
Food Style	Roast Chicken	Roast Beef	Roast Potatoes	Roast Salmon	Roast Chicken Legs	Roast Saury	Roast Chips	Roast Shrimp	Roast Sausages
Heating Time (Minute)	35	12	35	20	26	20	12	15	10
Heating Temperature	230	230	200	220	200	220	180	180	200

8) When the menu “Bake”  is selected,  icon is ON. The temperature display column will show “H-1”, while the time display column will show the required working time. Press the selection key “>”, the temperature display column will show “H-1”, “H-2”, “H-3” ... “H-9”.. “H-1”(order cycle) and the corresponding time column will show the required time. Press the ENTER key “▷||”, the machine will start and the timer begins count down.

Code	H - 1	H - 2	H - 3	H - 4	H - 5	H - 6	H - 7	H - 8	H - 9
Food Style	Baguette Bread	Wheat Bread	Pizza	Yogurt Cheese Cake	Chiffon Cake	Chocolate Cake	Cookies	Puff	Egg Tart
Heating Time (Minute)	16	20	22	60	50	50	14	30	22
Heating Temperature	180	180	180	150	150	150	180	180	180

5. Operation Instructions

9) When the menu  is selected, the “steam” function icon in the upper left corner will switch ON. Press the selection key “>”to enter the function selection mode. The display column at the left side of the screen will show the corresponding function icon, as shown in the following figure. There are 9 DIY regular function modes. Each light corresponds to an oven function, the selection key chooses the different oven functions. The selected function icon will flash, after the desired function is selected, it can be confirmed by press the ENTER key “▷||” .

1		Steam Mode
2		(Convection mode + Upper grill mode + Lower grill mode)
3		Upper grill mode
4		Dual grill mode
5		Upper grill mode + Convection fan
6		Back grill convection mode (Back grill mode + Convection fan)
7		Steam + Back grill convection mode
8		Turning Fork + Back grill convection mode
9		Upper grill mode + Turning fork

The DIY function adjusts the time and temperature.

**Steam mode:**



The preset temperature is 100 degrees and the adjustable temperature range is 50-110 ° C, each interval 5 ° C.

The preset time is 30 minutes and the adjustable time range is 6 hours and 59 minutes.

**Other modes:**

The preset temperature is 180 degrees and the adjustable temperature range is 100-230 ° C, each interval 10 ° C.

The preset time is 30 minutes and the adjustable time range is 3 hours and 59 minutes.

10) When the menu “Descaling” is  selected, the  icon is ON. (Working time is not adjustable set at 50 minutes, the function cannot be paused)




# 5. Operation Instructions

## 3. Setting time and Temperature

Timer: After the desired function is selected, confirm by pressing the ENTER key “▷||” .  
The corresponding timers will flash indicating it has been selected. Adjust the timer according to preference. Press the selection key to set the hour, then select again to set the minutes.

Temperature: The temperature will flash indicating it has been selected. Press the selection key to set the working temperature for “Upper heater element” and “Bottom heater element” for example. After the setting the temperature, press the ENTER key “▷||” to start.  
Example: Adjusting Roasting Time and Temperature

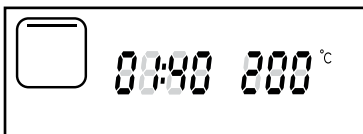
- 1) After selecting the roast function , it will light up, the default time is 30 minutes, the temperature is 180 °C.



- 2) Set the timer to 1 hour and 40 minutes. Set the hour first, then set the minute.



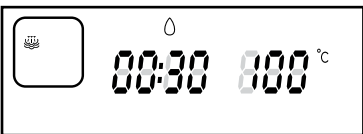
- 3) Set the temperature to 200 °C.



- 4) Press the ENTER key “▷||” to start operation

**Attention:** all functions follows this adjustment order except for functions with fixed time and temperature settings.

**Note:** water tank icon will be displayed when a steam-related function is selected (such as, steam, high-temperature steam, ferment, unfreeze etc.), for example:



# 5. Operation Instructions

## 4. During Operation

Pause  
During operation, the machine will pause when the ENTER key “▷||” is pressed, this will stop the timer countdown, the display interface will flash indicating the machine is in a paused status. Press the ENTER key “▷||” again, the machine will resume operation until the cooking is completed.

- Timer and temperature adjustment during operation  
During the Cooking/Baking / Roasting Process, if you want to adjust the cooking time or temperature, the operation is as follows:
- 1) Press Setting key “⚙” until the “Time-delay” icon “⌚” on the screen is ON. At this time, the minute display will flash. The minute functions can be adjusted by pressing the selection key “<” “>”(setting hour is not available for delay time function).
- 2) After the minute is adjusted, press the ENTER key “▷||” to enter the temperature.  
If you do not need to adjust the temperature, please press the ENTER key“▷||” to directly start operation.

## 5. Program Finish

- 1) After the program has ended “END” appears on the display screen, and the buzzer will beep for 10 times. This indicates that the cooking is completed. Afterwards, you can open the door and take out the food, the system will automatically enter standby status five minutes later.
- 2) After the program is over or in the standby state, for a pause or stop in the midway, the display screen will show the high-temperature prompt icon so long as the Oven interior temperature is over 50°C and The centrifugal fan will delay the working time for 3 minutes.
- 3) After the program is completed with the steam function, icon will flash on the screen, which reminds the user to take out the water tank and drain the water in the evaporator, then pour the residual water from water holder. This icon will flash for 1 minute.

**Note:** Removal of residual water and icon display are available only related to steam-related functions and while evaporating heater is functional.

## 6. Oven Door Switch Protection

When the oven door is open, all functions will be suspended. All functions are restored when the door is closed.

# 6. Clean and Maintenance

1. Please turn off the steam oven and unplug the power cord from the outlet before cleaning the interior.
2. Do not clean the bake ware surface with a metal tool or sharp object because there is a non-stick coating on the surface.
3. Please keep the interior clean frequently. When food or grease is splashed onto the inner surface wall, it can be wiped with a damp cloth. Do not clean with a hard substance. If the inner wall of the oven is dirty, user can use a clean cloth with dish soap to clean.
4. It is recommended to use the pure water or distilled water for the cooking with the steam oven. If the tap water is used for an extended period of time, there will be scaling residue on the inner walls.
5. The water tank shall be checked regularly. If necessary, the water tank shall be taken out horizontally. The water tank must be cleaned and wiped gently with a soft cloth. After the wiping or cleaning of the inner wall, the water tank shall be put back to its original place.
6. After the cooking is completed, the residual water in the water holder shall be removed.
7. The sealing surface of the oven door shall be cleaned frequently and wiped with a soft dry cloth.
8. If the steam oven is not used for a long time, the outlet plug must be unplugged. The interior shall be cleaned and then the steam oven shall be placed in a dry environment without a corrosive gas.
9. The product must be repaired by a certified technician in case of any failure. Do not disassemble by yourself.
10. Do not clean the glass of oven door with a rough detergent or a sharp metal scraper because it may lead to the damaging of the glass.
11. The power cord shall be unplugged when cleaning the interior or replacing the bulb.
12. Do not use the steam cleaner.

## Descaling Function:

When the accumulated working time of heating elements of evaporating heater reaches 100 hours, the system will remind the user to remove the scale from the evaporating heater (user can also start the descaling function automatically). At this moment, the descaling icon on the screen will flash.



The user can use the automatic descaling function of the steam oven.

1. Distilled water and descaling agent (citric acid or white vinegar recommended) are mixed in a ratio of 1:8 and the mixture is poured into a water tank.
2. After closing the oven door, select the Remove scale function and press the ENTER key “▷||” to start the descaling work.
3. The time is 50 minutes. When the countdown reaches 20 minutes, the user should pull out the water tank to discharge the detergent and replace the distilled water. When reciprocating to 10 minutes, the water should be replaced again.

## 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.

# 7. Troubleshooting

Code	Possible Causes	Solution
Er1	Open circuit for top sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service.
Er2	Short circuit for top sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service.
Er3	Open circuit for down sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service.
Er4	Short circuit for down sensor	Stop operation, open the oven door and allow the interior to cool down for 10 minutes, and then restart it or contact the customer service.
Er7	Open circuit for evaporating heater sensor	Contact the customer service department for repair
Er8	Short circuit for evaporating heater sensor	Contact the customer service department for repair
No display on the screen	1. Check whether the power supply plug is plugged; 2. Display panel in poor contact	1. Re-start 2. Contact the customer service department for repair
Oven lamp does not light up	1. Oven lamp is damaged 2. Poor contact	1. Replace or contact the customer service department for repair 2. Contact the customer service department for repair
Exhaust fan does not work	1. Poor contact 2. Fan is damaged Poor contact	1. Replace or contact the customer service department for repair 2. Contact the customer service department for repair
No response from the button	PCB is failed or damaged	Contact the customer service department for repair
No steam	1. Water pipe is blocked 2. Evaporator heater is damaged 3. Water intake system is damaged	Contact the customer service department for repair
Steam oven does not work	1. Door is not closed tightly 2. Poor contact of door control switch	1. Re-close the oven door 2. Contact the after-sales department for repair
Steam leakage from oven door	1. Door is not closed in place 2. Door sealant is off or damaged 3. Door structure is damaged or not assembled in place	Contact the customer service department for repair



## 8. Technical Specifications

Model	SGV-3921
Voltage / Frequency	220-240V / 50-60 Hz
Power	2100-2400 W
Net Weight	21.8 kg
Dimensions	(H)437 (W)526 (D)498 mm
Cavity Capacity	39 L

- 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.

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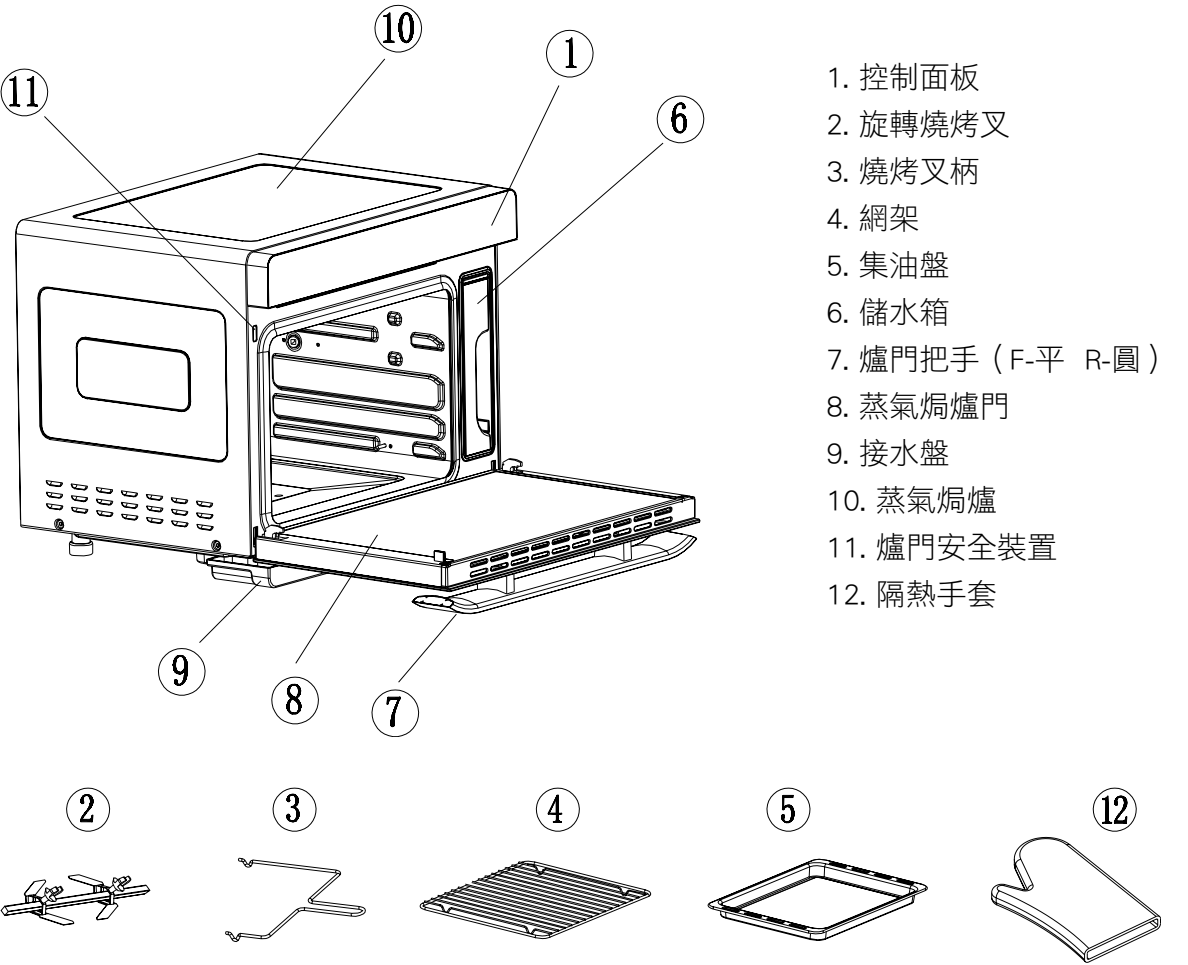
# 1. 使用前注意事項

- 1. 使用前請仔細閱讀說明書。本產品專為家庭烹飪而設計，不適合其他公共和商業用途。
- 2. 使用時請勿觸摸蒸氣焗爐，因為它的表面溫度可能很高。如果需要觸摸或移動蒸氣焗爐，請先關閉產品電源，然後再使用隔熱手套。
- 3. 清潔蒸氣焗爐前必須已拔下電源插頭，且蒸氣焗爐已冷卻。
- 4. 蒸氣焗爐應放在乾燥平坦的地方，周圍有足夠的空間，使用時應遠離周圍物體至少10厘米的距離。
- 5. 使用產品時電路過載可能導致蒸氣焗爐工作異常，因此應使用單路電源。
- 6. 不要將蒸氣焗爐放在任何易燃物體附近。它應遠離窗簾、門簾、壁紙和類似物品，以防止火災。操作時，請勿在蒸氣焗爐上放置任何物體。
- 7. 請用軟濕布清潔蒸氣焗爐門的玻璃，不可使用鋒利的清潔工具，以免損壞爐門玻璃。
- 8. 本設備不可連接到外部計時器或獨立的遙控系統時。
- 9. 請勿與其他大功率電器設備共用插座，以免因電路過載而引起火災。
- 10. 使用前請檢查所有煮食器具是否適合本產品。建議使用耐高溫玻璃或陶瓷容器盛裝食物。液體食物不得盛超過容器的三分之二容量。
- 11. 如果長時間不使用蒸氣焗爐，需要從插座上拔下電源插頭，以免因電源線老化而導致漏電或火災。
- 12. 更換燈泡或清潔內部時應拔掉電源插頭，以免觸電。
- 13. 水箱裝水不得過滿。請勿超過最高水位線。
- 14. 使用後不要將食物放在玻璃門上，以免造成使用者燙傷。
- 15. 每次使用蒸氣焗爐後，必須取出並清空水箱，從設備中排出殘留的水。
- 16. 不要將食物放在密封容器中加熱，例如密封瓶、盒裝牛奶等，因為它可能會爆開。必須撕開包裝並將食物放入其他容器中加熱。
- 17. 請將蒸氣焗爐放在850毫米以上的檯上。

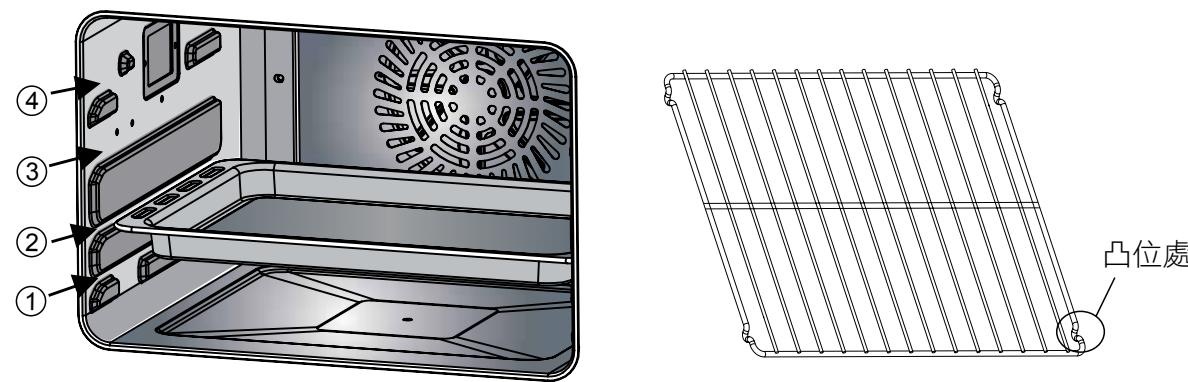
# 2. 安全注意事項

- 警告**
- 1. 請勿把產品外殼放在水中沖洗，因為外殼中有電氣元件。
  - 2. 不要讓水或其他液體進入產品，以避免觸電。
  - 3. 本產品可供8歲及以上兒童及身體、感官或精神能力下降、缺乏經驗和知識的人使用，如他們已接受監督或指示，並了解所涉及的危害。兒童不可玩耍、清潔和維護本產品。
  - 4. 連接到電源之前，請檢查產品電壓是否與電源電壓相符。
  - 5. 插頭、電源線或產品如有破損，請勿使用本產品。
  - 6. 如果電源線損壞，必須由製造商或合格的維修技師更換，以避免危險。
  - 7. 請確保兒童不得玩耍本產品。
  - 8. 請勿用濕手使用插頭或操作產品。
  - 9. 請勿將本產品放在桌布、窗簾和其他易燃材料附近。
  - 10. 放置時產品的背面和兩旁需保留至少10厘米的空間，並且不可在產品上面放置物品。
  - 11. 必須觀察使用中的產品。
  - 12. 操作期間或之後打開門時，蒸氣焗爐將釋放高溫蒸氣或高溫氣流，打開門時應保持安全距離，以免燙傷。
  - 13. 不要將任何異物塞入蒸氣焗爐門的門鎖開關中。
  - 14. 必須使用推薦的溫度探頭。
  - 15. 蒸氣焗爐在使用過程中會升溫。請注意蒸氣焗爐裡的加熱裝置。
  - 16. 在使用過程中，電器會變熱。應該注意避免接觸蒸氣焗爐內的加熱元件。
  - 17. 本產品及其部件在使用過程中會變熱。應採取措施避免接觸加熱元件。除非受到監督，8歲以下兒童不應使用本產品。
  - 18. 請勿使用磨蝕性清潔劑或鋒利的金屬刮刀清潔蒸氣焗爐門，因為它們會劃傷表面，可能會導致玻璃破碎。
  - 19. 不得使用蒸氣清潔機。
  - 20. 警告：更換前請確保已關掉爐內燈泡，以避免觸電的可能。
  - 21. 不得將設備安裝在裝飾門後面，以避免過熱。

3. 產品結構



共有四層位置可放入網架



配件	數量
網架	1
集油盤	1
旋轉燒烤叉	1
燒烤叉柄	1
隔熱手套	1
說明書	1

4. 控制面板

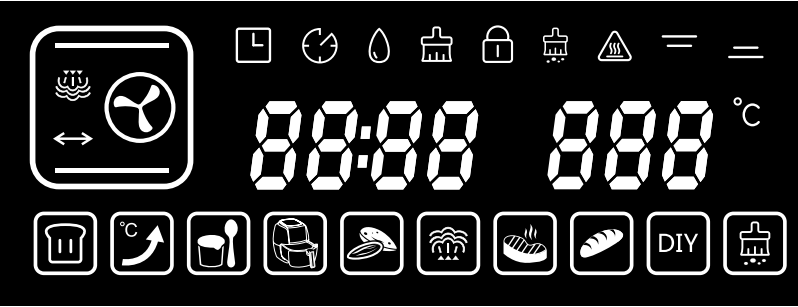


按鍵

	功能鍵	功能鍵
1		<b>爐燈/童鎖鍵</b> 1. 觸按一次，爐燈亮起；再次觸按，爐燈關閉 2. 工作結束後，爐燈亮3分鐘 3. 爐門打開時，爐燈將亮3分鐘 4. 按住三秒鐘即可轉為童鎖鍵：待機模式時，按一次鎖定，再按開鎖
2		<b>設置鍵：預設和延時</b> 1. 在任何程序待機模式下，按此鍵進入預設模式，和預設圖標亮起 2. 任何程序結束後，按此鍵進入延時功能，延時圖標亮起
3		<b>返回鍵</b> 在啟動工作前按此鍵一次，可返回上一個設置模式，如此類推
4		<b>選擇鍵（向左）</b> 1. 倒序選擇9種DIY功能模式和10種預設模式 2. 減少時間 3. 減少溫度
5		<b>開關/取消鍵</b> 待機狀態時，按此鍵開機點亮所有圖標；啟動或工作狀態下，按此鍵退出運行模式，返回待機狀態
6		<b>選擇鍵（向右）</b> 1. 順序選擇9種DIY功能模式和10種預設模式 2. 增加時間 3. 增加溫度
7		<b>輸入鍵</b> 1. 啟動 2. 暫停 3. 輸入

4. 控制面板

顯示面板



	圖標	功能
1	88:88	時間
2	888 °C	溫度
3		預設功能
4		延時
5		水箱提示
6		接水盤提示
7		童鎖功能
8		清除水垢提示
9		上發熱線
10		下發熱線
11		高溫
12		發酵
13		預熱
14		乳酪
15		氣炸
16		乾果和堅果
17		蒸
18		烤
19		焗
20		DIY模式
21		清除水垢

5. 操作說明

1. 初始使用

按開關鍵開機，發出“嗶”一聲後，進入全屏待機界面。  
在設置過程中，如果三分鐘沒有活動，則所有當前設置都將被取消，界面將返回待機狀態。



2. 功能選擇

在待機狀態下，按選擇鍵或進入功能選擇模式。默認功能是蒸氣功能，按選擇鍵或或向左移動以選擇功能。




- 1)發酵：使用蒸氣發酵，默認溫度為40℃，可在30-50℃之間調節；時間可在0-7小時之間調整。
- 2)預熱：默認溫度為180℃，溫度不可調節。當溫度達到180℃時，預熱完成。顯示面板將顯示“END”，蜂鳴器將發出10次蜂鳴聲，表示預熱已完成，您可以繼續烘烤操作。
- 3)乳酪：默認溫度為45℃，時間為8小時，均不可調節。
- 4)氣炸：9個程式可以選擇。選擇此菜單時，顯示面板將顯示“P-1”和所需的工作時間。按選擇鍵，將顯示“P-2”、“P-3”……“P-9”和相應所需的時間（循環顯示）。按輸入鍵“>||”，蒸氣焗爐開始工作，計時器開始倒計時。

程式	P - 1	P - 2	P - 3	P - 4	P - 5	P - 6	P - 7	P - 8	P - 9
菜式	豬扒	雞翼	雞肉串	洋蔥肉丸	皮塔餅	薯片	麵包塊	迷你薄餅	煙肉
加熱時間 (分鐘)	20	23	18	18	7	12	14	18	15
加熱溫度 (° C)	210	200	180	180	180	180	140	180	200


- 5) 乾果或堅果：9個程式可以選擇。選擇此菜單時，顯示面板將顯示“L-1”和所需的工作時間。按選擇鍵，將顯示“L-2”、“L-3”……“L-9”和相應所需的時間（循環顯示）。按輸入鍵“>||”，蒸氣焗爐開始工作，計時器開始倒計時。


程式	L - 1	L - 2	L - 3	L - 4	L - 5	L - 6	L - 7	L - 8	L - 9
菜式	香蕉乾	蘋果乾	葡萄乾	奇異果乾	檸檬乾	杏仁	核桃	夏威夷果	腰果
加熱時間 (分鐘)	360	360	420	360	360	10	12	12	12
加熱溫度 (° C)	65	65	90	65	65	140	160	160	160

5. 操作說明


6) 蒸 ：9個程式可以選擇。選擇此菜單時，顯示面板將顯示“E-1”和所需的工作時間。按選擇鍵，將顯示“E-2”、“E-3”……“E-9”和相應所需的時間（循環顯示）。按輸入鍵“▷||”，蒸氣焗爐開始工作，計時器開始倒計時。

程式	E - 1	E - 2	E - 3	E - 4	E - 5	E - 6	E - 7	E - 8	E - 9
菜式	蒸蔬菜	蒸飯	蒸魚	蒸蝦	蒸蟹	蒸蛋	蒸雞	蒸木瓜	蒸薯仔
加熱時間 (分鐘)	16	50	20	15	30	16	30	35	30
加熱溫度 (° C)	100	100	100	100	100	100	100	100	100

**注意：**  
使用蒸氣功能前需將水箱注滿至最大容量。  
水箱指示燈  提示水位，水箱夠水時長亮，水箱缺水時將閃爍，所有按鍵會被鎖定，並在添加水後才會恢復運行。



7) 烤 ：9個程式可以選擇。選擇此菜單時，顯示面板將顯示“F-1”和所需的工作時間。按選擇鍵，將顯示“F-2”、“F-3”……“F-9”和相應所需的時間（循環顯示）。按 輸入鍵“▷||”，蒸氣焗爐開始工作，計時器開始倒計時。

程式	F - 1	F - 2	F - 3	F - 4	F - 5	F - 6	F - 7	F - 8	F - 9
菜式	烤雞	烤牛扒	烤薯仔	烤三文魚	烤雞腿	烤秋刀魚	烤薯片	烤蝦	烤香腸
加熱時間 (分鐘)	35	12	35	20	26	20	12	15	10
加熱溫度 (° C)	230	230	230	230	200	220	180	180	200

8) 焗 ：9個程式可以選擇。選擇此菜單時，顯示面板將顯示“H-1”和所需的工作時間。按選擇鍵，將顯示“H-2”、“H-3”……“H-9”和相應所需的時間（循環顯示）。按輸入鍵“▷||”，蒸氣焗爐開始工作，計時器開始倒計時。

程式	H - 1	H - 2	H - 3	H - 4	H - 5	H - 6	H - 7	H - 8	H - 9
菜式	法式長棍麵包	小麥麵包	薄餅	乳酪芝士蛋糕	雪芳蛋糕	朱古力蛋糕	曲奇	泡芙	蛋撻
加熱時間 (分鐘)	16	20	22	60	50	50	14	30	22
加熱溫度 (° C)	180	180	180	150	150	150	180	180	180


5. 操作說明

9) DIY模式 ：選擇DIY模式後，左上角的“蒸氣”圖標亮起。按選擇鍵  進入功能選擇模式，可依次選擇9種DIY模式，每種模式有不同的加熱組合，顯示屏顯示發熱位置的圖標閃爍，選擇所需功能後，按輸入鍵“▷||”確認。

1		蒸氣
2		上下燒烤+熱風對流
3		上燒烤
4		上下燒烤
5		上燒烤+對流風
6		熱風對流
7		蒸氣+熱風對流
8		轉叉+熱風對流
9		上燒烤+轉叉

DIY功能均可以調節時間和溫度。  
**蒸氣模式：**  
預設溫度為100度，可調溫度範圍為50-110℃，每個間隔5℃。  
預設時間為30分鐘，可調時間範圍為6小時59分鐘。

**其他模式：**  
預設溫度為180度，可調溫度範圍為100-230℃，每個間隔10℃。  
預設時間為30分鐘，可調時間範圍為3小時59分鐘。

10)清除水垢 ：默認時間為50分鐘，時間不可調節及功能無法暫停。




## 5. 操作說明

### 3. 設定時間和溫度

計時器：選擇所需功能後，按輸入鍵確認，時間將閃爍。按一下輸入鍵“▷||”進入時間設置，小時閃爍時，按選擇鍵增加或減少小時；完成後再按輸入鍵“▷||”，分鐘閃爍，可調整分鐘。

溫度：設置溫度，溫度燈閃爍，按選擇鍵增加或減少溫度。

示例：設置上燒烤的時間和溫度。

1) 選擇上燒烤後， 亮起，默認時間為30分鐘，溫度為180°C。



2) 設置計時器為1小時40分鐘。首先設置小時，然後設置分鐘。



3) 設置溫度為200°C。



4) 按輸入鍵“▷||”開始工作。

**注意：**

除了具有固定時間和溫度設置的功能外，所有功能都可循此調整時間和溫度。

選擇與蒸氣相關的功能時（如蒸、發酵等），將顯示水箱提示，例如：







## 5. 操作說明

### 4. 運行期間的操作

暫停工作：在操作過程中，按下輸入鍵“▷||”工作將暫停，倒計時暫停，顯示界面閃爍，表示蒸氣焗爐處於暫停狀態。再次按輸入鍵“▷||”可恢復運行，直到烹飪完成。

運行期間調節時間和溫度：在烹飪過程中，如果您想調整烹飪時間或溫度，操作如下：


1) 按住設置  鍵直到延時圖標  亮起。此時，分鐘顯示將閃爍。按選擇鍵  和  可以調節分鐘（小時無法調節）。

2) 調整分鐘後，按輸入鍵“▷||”進入溫度調節。如果您不需要調節溫度，請按“▷||”直接開始操作。

### 5. 工作完成

1) 工作結束後，顯示面板出現“END”，並且蜂鳴器會發出10次嗶聲，表示烹飪已完成。之後，你可以打開門取出食物，系統在五分鐘後自動進入待機狀態。

2) 工作結束後、暫停或停止工作、或待機狀態時，只要爐的內部溫度超過50°C，顯示屏將顯示高溫提示圖標，風扇會繼續工作3分鐘。

3) 使用蒸氣功能之後，清除水垢提示  會閃爍1分鐘，提醒用戶取出水箱，排出蒸發器中的水，然後倒出水盤中的殘留水。

**注意：**只有使用與蒸氣相關的功能及蒸發加熱器功能正常時，才會顯示這個提示。

### 6. 爐門開關保護

當蒸氣焗爐門打開時，所有功能將暫停。門關閉時，所有功能會恢復。

6. 清潔與維護

1. 清潔內部前，請關掉蒸氣焗爐，然後從插座上拔下電源線。

2. 請勿使用金屬工具或尖銳物體清潔蒸氣焗爐表面，因為表面上有不粘塗層。

3. 請經常保持內部清潔。當爐腔內壁有食物或油脂飛濺和污漬時，可以用濕布及洗潔精擦拭和清潔。不要用硬物清潔。

4. 建議使用純水或蒸餾水。如果長時間使用自來水，爐腔會出現水垢。

5. 應定期檢查水箱。如需取出時水箱應水平取出。清潔水箱必須使用軟布輕輕擦拭。擦拭或清潔內壁後，應將水箱放回原處。

6. 烹飪完成後，應取下接水盤中的殘留水。


7. 應經常清潔爐門的密封面，並用柔軟的乾布擦拭。

8. 如果長時間不使用，則必須拔下插頭，並清潔內部，然後將蒸氣焗爐放置在沒有腐蝕性氣體的乾燥環境中。

9. 如果發生任何故障，必須由經過認證的技術人員對產品進行維修。不要自己拆卸。

10. 請勿使用粗糙的清潔劑或鋒利的金屬刮刀清潔爐門，因為這可能會導致玻璃損壞。

11. 清潔內部或更換燈泡時，應拔掉電源線。

12. 請勿使用蒸氣清潔機。
- 請觀看視頻操作
- 自動清除水垢功能
- 當蒸發加熱器加熱元件的累計工作時間達到100小時，系統會提醒用戶清除水垢，此時，清除水垢圖標將閃爍。
- 
- 用戶可以使用蒸氣焗爐的自動清除水垢功能。

1. 蒸餾水和除垢劑（建議使用檸檬酸或白醋）用1：8比例混合，將混合液倒入水箱。

2. 關閉爐門後，選擇清除水垢功能，然後按輸入鍵“▷||”開始除垢工作。

3. 時間為50分鐘，倒數至20分鐘時，用戶應拉出水箱以排出除垢劑，並更換蒸餾水。倒數至10分鐘時，應再一次更換水。
- 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。
- P.28
7. 故障排除
- | 錯誤      | 可能原因                                      | 排除辦法                                  |
|---------|---|---------------------------------------|
| Er1     | 頂部傳感器開路                                   | 停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修   |
| Er2     | 頂部傳感器短路                                   | 停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修   |
| Er3     | 底部傳感器開路                                   | 停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修   |
| Er4     | 底部傳感器短路                                   | 停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修   |
| Er7     | 底部傳感器開路                                   | 聯繫客戶服務及維修中心                           |
| Er8     | 底部傳感器短路                                   | 聯繫客戶服務及維修中心                           |
| 顯示屏沒有顯示 | 1. 電源插頭堵塞<br>2. 接觸不良                      | 1. 重啟<br>2. 聯繫客戶服務及維修中心               |
| 爐燈不亮    | 1. 爐燈損壞<br>2. 接觸不良                        | 1. 更換燈泡或聯繫客戶服務及維修中心<br>2. 聯繫客戶服務及維修中心 |
| 散熱風扇不工作 | 1. 接觸不良<br>2. 風扇損壞                        | 1. 更換燈泡或聯繫客戶服務及維修中心<br>2. 聯繫客戶服務及維修中心 |
| 按鍵失靈    | PCB發生故障或損壞                                | 聯繫客戶服務及維修中心                           |
| 不出蒸氣    | 1. 水管堵塞<br>2. 蒸發加熱器損壞<br>3. 進水系統破損        | 聯繫客戶服務及維修中心                           |
| 蒸氣焗爐不工作 | 1. 門沒有關實<br>2. 爐門安全裝置接觸不良                 | 1. 重新把門關實<br>2. 聯繫客戶服務及維修中心           |
| 爐門漏氣    | 1. 門未能關實<br>2. 門的密封圈破壞<br>3. 門組件上的密封圈裝配不當 | 聯繫客戶服務及維修中心                           |
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8. 技術規格

型號	SGV-3921
電壓/頻率	220-240V / 50-60 Hz
功率	2100-2400 W
淨重	21.8 kg
尺寸	(H)437 (W)526 (D)498 mm
爐腔容積	39 L

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

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-3921**

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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中國澳門

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Fax : +852 2356 9798

Email : repairs@germanpool.com

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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

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香港《S MARK》  
安全認證



中國櫥櫃/家電行業  
十大影響力品牌



CEO非凡品牌大賞



香港優質商號



香港工業獎



2007  
最具潛質  
創建品牌企業獎



香港中小企業  
最佳拍檔大獎



香港消費者推崇品牌



香港《Q嘜》  
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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