GERMAN POOL

2-In-1 Built-In Steam Oven | SGV-5228

Steam Oven SGV-5228

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

USER MANUAL

Contents

1. Notice Before Use

Before installation
- Check the input voltage specified on rating label is consistent with the use of an electrical outlet voltage
- Open steam oven door, take out all the accessories and remove the packing materials carefully.

Note: Steam oven may have a protective film covering the front. In the first use of steam oven, please carefully remove the protective film from the inside.

- Please check if there is any damage on steam oven. Ensure that the steam oven door can be closed properly, interior steam oven and door opening no damage. If there is any damage, please contact customer service & repair centre.
- If the power cord is damaged, the steam oven is not working properly, or if the steam oven is damaged or dropped, do not use steam oven, please contact customer service & repair centre.
- Put the steam oven on a stable place. Steam oven cannot be placed near a heat source, radio or television.
- During the installation phase, check the power cord to ensure it is not wet, no sharp edges in contact with steam oven rear. In addition, high temperatures may damage the power cord.

After installation
- In the case of permanent installation, please get qualified technical personnel. In this case, the steam oven should be connected to a contact opening distance of not less than 3 mm all-pole switch connected.

Note: The steam oven should be grounded!

- Failing to comply with the installation instructions and caused damage to the product, manufacturers and distributors do not take any responsibility.
- Steam oven will only function properly when the door closed accordingly.

During the installation process, please follow the instructions given.

Note: Please monitor and do not let the steam oven unattended.

Note: If there is smoke or fire, keep the door closed to suffocate the flames. Turn off the steam oven and cut off the power supply of the steam oven.

- Overheated fat and oil can easily catch fire. To barbecue, cooking oil during heating is very dangerous and should not be done. In extinguish burning oil or fire, please do not use water (may explode).Please extinguish the flames with a damp cloth and keep doors and windows closed.

Note: When cooking with steam oven, do not use alcohol. Food may overheat. Can cause oven to explode!

- This appliance is not intended for people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Do not let children play with this appliance.

1. Notice Before Use

Note: 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, concerning the steam oven will become very hot.

Note: During use, all connected parts may become hot. Do not let children go near or touch the oven.

Note: When open the oven door at the end of the cooking cycle or during the cooking cycle, be careful of the hot air discharged from cooking or steam airflow and hot water droplets. Please keep an appropriate distance in order to avoid burns or scalding.

Note: Check to see if the power cord of the steam oven in contact with the door of the hot oven Insulating material of the power cord may melt. The risk of short circuit!

- This appliance is for household use only.
- The manufacturer and distributor are not responsible for damage caused due to incorrect use.
- To avoid damaging the steam oven or other dangerous situations, please follow these instructions:
  - Do not cover or block the ventilation.
  - Do not place flammable items inside the oven because when you turn on the steam oven may cause fire.
  - Do not store food in the steam oven.
  - Do not pour alcoholic beverages (brandy, whiskey, alcoholic beverages, etc.) in the hot food. There is danger of explosion!
- Accessories (shelves, plates, etc.) can become very hot during or after cooking. Always wear protective gloves or use an anti-hot pad.
- To avoid burns and scalding, always wear protective gloves when remove plates and containers after cooking.
- Do not lean on or to sit near to the steam oven. Oven door can withstand the weight of no more than 3.5 kg.
- To avoid any damage of the steam oven, the loading weight of shelf should be no more than 3.5kg.

Cleaning:
- After switching off, the steam oven will still be hot for a period of time. It will slowly cool down to room temperature. Wait for the steam oven to cool down to room temperature before doing any cleaning.
- Do not use abrasive cleaners or sharpened metal blade to clean the steam oven glass door since they can scratch the surface, and may even cause the glass to break.
- To ensure the steam oven in good operation, the door surfaces (the front and the door between the internal cooking) should always be kept clean.
- Follow the instructions in the "Care & Maintenance" to clean the steam oven.

Maintenance:
- If the power cord is damaged, only a qualified technician is allowed to do replacement in order to avoid any danger. To replace the power cord, you need to use special tools.
- Repair and maintenance can only be done by manufacturer authorised technical personnel especially related to electrical components.
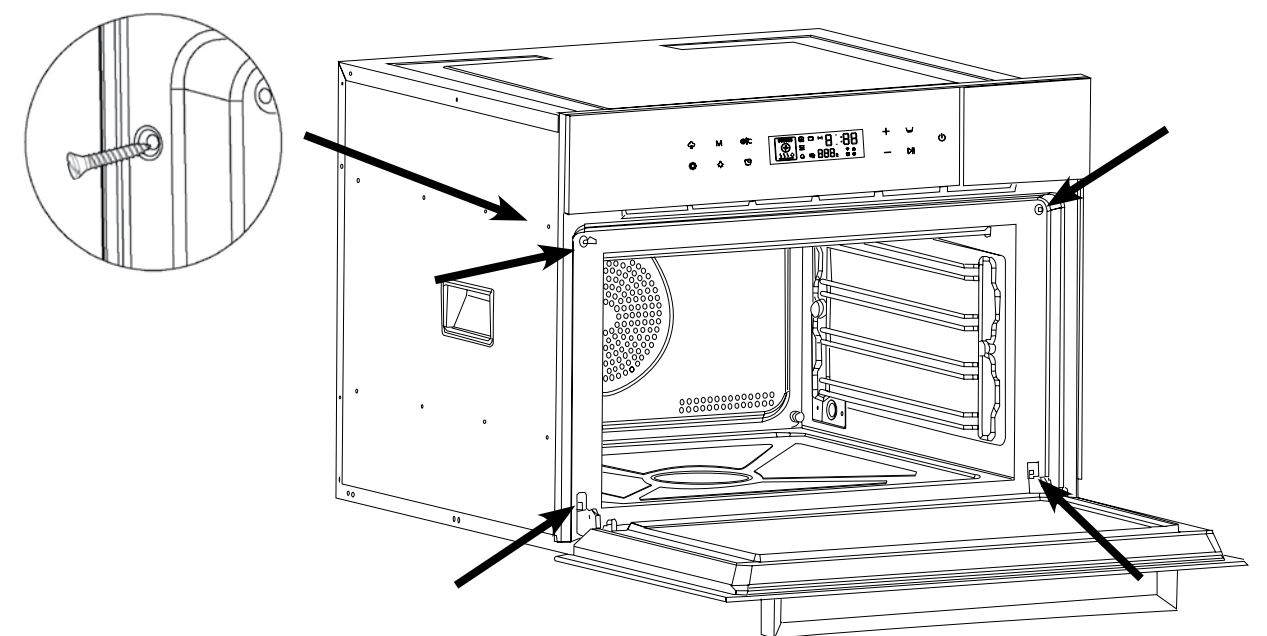
2. Installation

Dimension of the product and cabinet

Unit: mm (milimetre)
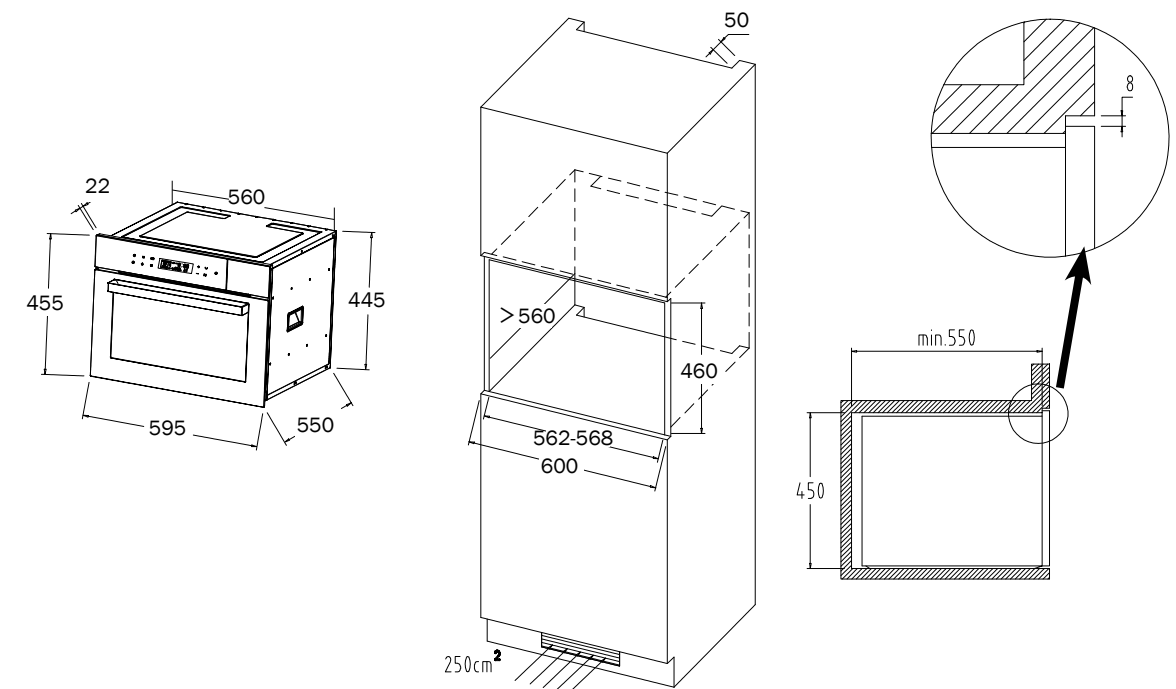
Install the steam oven into cabinet

1. Put the appliance in furniture recess;
2. Open the oven door;
3. Fix the appliance with 4 screws.
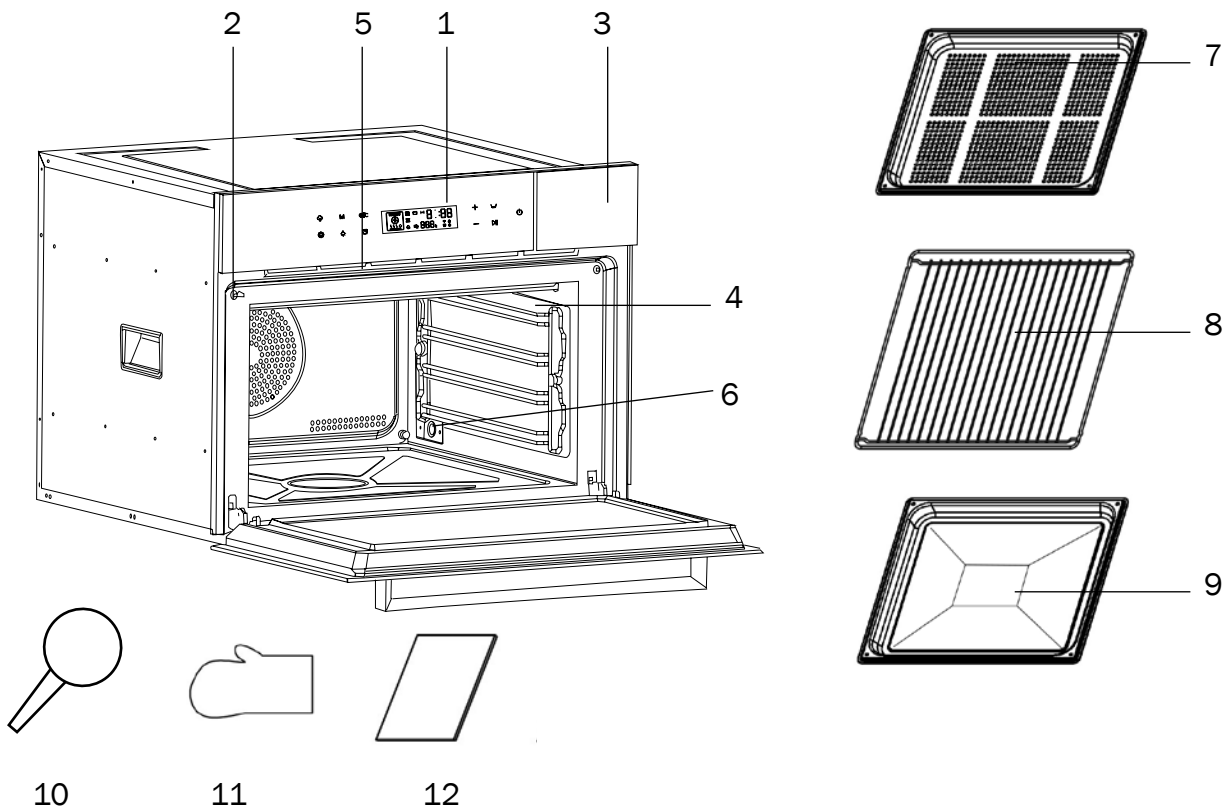
3. Safety Instructions

Please read these instructions carefully before installing or using the appliance! Keep the instructions handy with the appliance for future use!

Instruction manuals are intended for the specialist who is responsible for the installation of the appliance. Operation manuals are for the end user.

The latest version of the instructions can be found online at www.germanpool.com.

- During or shortly after use the appliance and the cavity become hot. Do not touch the heating elements or it will cause burn.
- During use, do not touch the oven door to avoid burns.
- A high temperature steam or high temperature airflow will be released when you open its door. Be careful to avoid scalding.
- Don't place food or dishes directly on the bottom of the oven. Put them on the grill or tray.
- Do not use a high pressure cleaner or a steam cleaner to clean the product, otherwise short circuit, fire, etc. may occur.
- There may be a smell when using the appliance for the first time. Please set the product to 200°C for 1 hour, then open the door for ventilation.
- Ensure that the air outlet is well ventilated.
- When the appliance is in use, do not touch the heating elements in the cavity.
- When the appliance is in use, touchable parts of the appliance may become hot. Children should not go near the appliance.
- Non-qualified technician should not perform maintenance operations.
- Do not place flammable, explosive or corrosive materials in the appliance.
- Children must be kept at a safe distance from the appliance and must not operate the appliance.
- Do not damage or let heavy objects press the power cord.
- Do not use power supply other than 220V∼50 Hz.
- Do not disassemble or repair by yourself.
- If the power cord is damaged, it must be replaced by the manufacturer or other qualified technician.
- During or shortly after use the oven cavity becomes hot. Do not sprinkle water at the cavity to avoid damage.
- Do not use a rough scrub or a sharp metal scraper to clean the oven door to avoid scratching the glass or even breaking the glass.
- When cleaning the convection motor, the appliance's power must be switched off before removing the protection device. After cleaning, the protective device must be reset to its original position.
- The power supply must be cut off before replacing the light.
- Please ground the appliance properly; do not connect the ground wire to a gas pipe, water pipe, lightning rod or telephone line; poor grounding can cause an accident due to electric shock.
- The appliance should be installed in a place that can withstand sufficient weight, otherwise it will cause the parts to fall and cause injury or loss.
- Installation should be performed by a professional, otherwise danger will occur.
- When moving the appliance, the door handles should not be used for handling. The appliance should be lifted from the bottom and handled carefully.
- When placing the product, the bottom of the cabinet should have a platform support with a bearing capacity of 60 kg or more, and it cannot be fixed only by the screws at the door frame.

4. Product Structure

No	Component	Description
1	Control Panel	For details see instruction of control panel.
2	Oven Door Safety	When oven door is open, the appliance stops working; When oven door is closed, press ON/OFF button to restart the appliance.
3	Water Tank Cover	Open the cap to pull out the tank; unlock method: press the cover, and it will pop open automatically.
4	Shelf	To hold the cooking tray
5	Ventilation	Discharge redundant steam in the chamber.
6	Drain Water Switch	Drain water and water scald in steam generator
7	Food Tray	To hold the cooking food.
8	Grill Tray	To hold the cooking food for grilling
9	Oil Tray	To collect oil extracted from cooking food
10	Water Absorber	To absorb water in chamber or water board
11	Heat Insulating Gloves	Pick and place the hot food, plate and grill.
12	User Manual	To introduce the operation, safety notes, cleaning & maintenance information of the steam oven.

5. Control Panel

GERMAN POOL

Steam Oven SGV-5228
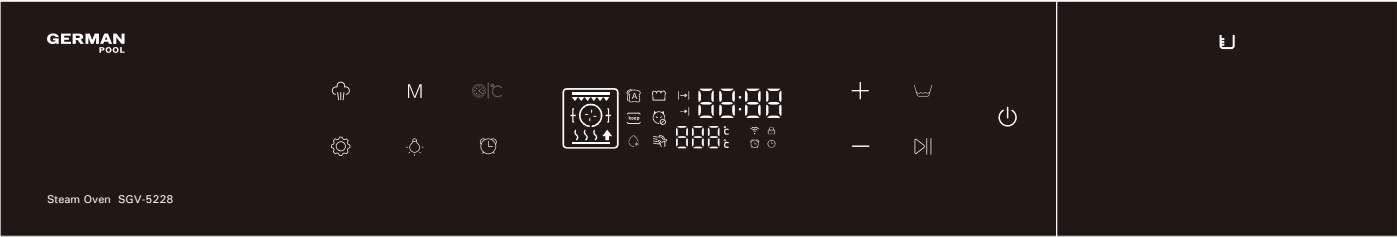
🥘 Steam assist key: Grill mode, this button can add steam to the grilling effect.

⚙ Overlap function: You can select two function modes for overlap.

M Function selection key: Used to switch between functions. Press once to enter "select function" window. Then press this button to switch functions, or press " + " or " – " to switch functions.

🔆 Oven light: Turn the light on or off.

⊗|℃ Temperature/time switch button: Switch between temperature window and time window.

⏰ Time status switch button: Set the alarm, working time, end time and clock.

+ Digital plus key: Increase the value of time or temperature; in "select function" window use this key to switch functions.

− Digital minus key: Decrease the value of time or temperature; in "select function" window use this key to switch functions.

⌣ Water shortage indicator key: When this key flashes, press "⌣⌣" to open the panel, filling water, press this key to cancel indicator and resume operation.

▷ǁ Start/pause button: 1. Start the Cooking program; 2. Pause; 3. Press and hold for the child lock function.

⏻ On/Off key: Press and hold to open and close the operation panel; tap to cancel the current setting to return to standby.

6. Operating Instructions

Initial Power Connection

In the case that the user connects the appliance to power for the first time or after power disconnection, the initial setting interface will appear. At this time, the user can perform initial setting or use the default setting.

After connecting to power, "**00:00**" flashes on the screen. Touch "+" and "-" to increase and decrease the time. Press and hold can be adjust the parameters quickly. After setting, wait for 5 seconds or touch the "⏰" button to confirm the settings.

Normal Operation

1. Turn On the Appliance

Press and hold the power button "⏻" for 1 second to enter the power-on state. After the power is turned on, the oven directly enters the initial state of grill mode.
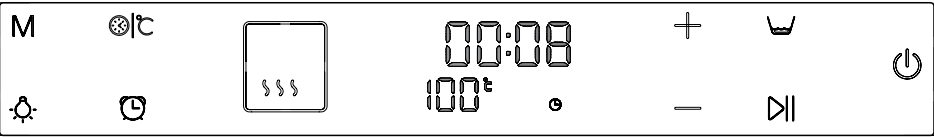
2. Selecting Functions

Select a different function by touching the "M" button. When a different function is selected, the temperature zone will display the default temperature of the current function, the time zone displays the current time. Touch the clock key "⏰" and the time area will display the alarm clock, operating time, and appointment time respectively.

Function Icon	Function	Default Temperature (℃)	Default Time (min)	Function Icon	Function	Default Temperature (℃)	Default Time (min)
▭	Top and Bottom Grill	180	20	keep	Keep Warm	60	20
✳	Convection	160	20	◔	Defrost	50	20
⊛	Bottom Grill + Rear Hot Wind	220	20	▭	Ferment	30	20
▭	Top Single-tube Grill	220	20	⤳	Descaling	-	-
▭	Top Grill	220	20				
✳	Top Single-tube Grill + Rear Hot Wind	210	20				
⊛	Rear Hot Wind	180	20				
▭	Steam	100	20				
▭	High Temperature Steam	110	20				
🅰	Bread	Step1: 30 (Rear Hot Wind)	40				
		Step2: 180 (Top and Bottom Grill)	28				

3. Temperature Setting

When this mode is selected, the time display shows current time by default.

Touch the temperature/time switch button "⊗|℃" and the temperature window will flash. Adjust the desired temperature by touching the "+" and "-" keys on the right of the time display area.

4. Operation Time Setting

When this mode is selected, the time display defaults to the current time.

Press the clock key twice or the temperature/time switch key "⊗|℃" once, and the operation time icon "|→|" will flash. Then press the "-" and "+" keys on the right of the time display area to adjust the required time.

5. Preset Cooking

To preset cooking time and end time for the steam oven, follow the instructions below.

The steam oven will automatically shut down after the end of the cooking time.

In preset cooking mode, the timer can also be set to the steam oven.

For example, the time is now 11 : 15 in the morning. Desired cooking end time is at 12 : 30 in the afternoon, and the required cooking time is 1 hour.

Setting the Cooking Time
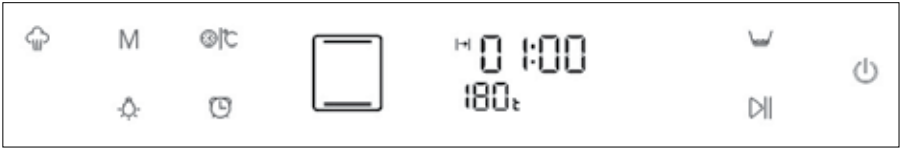
a. After selecting a function, set the temperature, click "⊗|℃" to select display area.

The icon "|→|" lights up, the time shows the default running time, touch the "+" button to adjust the time to 1 hour.

b. Press "🕐" again to know that the end time icon "→|" is on, and the end time set is 12 : 30.

c. Press the start button to start the function. After the function is activated, the display shows the end time "→|" indication.

Cooking Ends

The steaming oven emits a beep sound, displays End, press any button or open the door, the prompt sound and indicator on the display disappear. The oven enters standby mode. The oven will then be turned off if there are no further operation instructions.

View end time, cooking time and timer

Before cooking starts: If the timer is set, the time display only shows the timer time;
If the timer time is not set, the cooking end time and the cooking time (duration) are shown alternately.
After the start of the cooking function: If the timer is set, the cooking time and the timer time are shown alternately;
If the timer time is not set, only the cooking time is displayed.

Changing the Cooking Time and End Time

Press "⊗|℃" until the cooking time indicator light "|→|" flashes. Then use "+" and " - " to change the cooking time.
Press " 🕐 " until the end time indicator light " →| " flashes. Then use "+" and " - " to change the end time.
Press the confirmation key "▷||" to confirm the changes.

Note:

The present time can only be viewed when the oven is turned off or in standby mode.
During the cooking process, press the power button to cancel, press and hold the power button to turn off the oven.

Other Functions

Child Lock Function

Press and hold the start button " ▷|| " for two seconds to enter the child lock mode. At this time, the time display area shows the child lock icon "🔒" lit up. At this time, except for the unlock button and the shutdown button, all buttons cannot be operated.

After entering the child lock mode, press and hold the start button "▷||" for two seconds to unlock.

Timer Function

a. Press "🕐" to select the timer. The timer "🕐" flashes and 00 : 00 lights up.

b. Use the "+" and "-" keys to modify the timer's time. Press and hold the plus or minus button to speed up the adjustment of the time.

c. After the timer setting is completed, the digital tube countdown will display the set time of the timer. If the operation time and timer's time are set at the same time, the set time of the timer will be displayed first.

d. To modify the timer's time, press "🕐" once while the timer is running. The digital display displays the countdown of the remaining time and flashes. At this time, the timer's time can be modified by pressing the "+" and "-" keys.

e. To cancel the timer, press "🕐" once in the timer mode. The digital display shows the countdown of the remaining time and flashes. At this time, press the "-" button to adjust the time to 00 : 00, the timer icon goes off.

f. When the set time is reached, the digital display will show 00 : 00, a reminder prompt tone will be played. Press any key to end the prompt tone.

Descaling Function

It is recommended that the steam oven be descaled every one and a half to two months. If the descaling is not performed, the oven will automatically remind the user when the descaling time is reached, the cleaning icon "🗲" flashes and the buzzer rings. At this time you would need to descale the steam oven. You can press any key to stop the alarm. The next time you turn on the oven you will hear the alarm again, until the descaling program is performed.
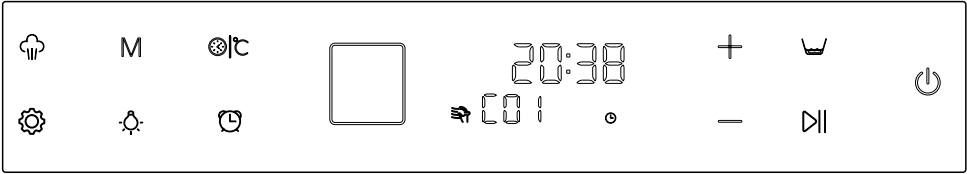
a. Remove the water box, put in the detergent, and add an appropriate amount of water, then close the water tank panel.

b. Press "M", select descaling function, then press start "▷||" .

c. When water shortage indicator "⌣" flashes, pull out the water tank and fill up with clean water, then put it back and press the " ▷|| " start button.

d. Clean water and water scale will be released to the cavity.

e. When the descaling process is completed display shows End. Wait until the steam oven is cooled down and clean the water and scale inside the cavity.

Overlap Function
You can use two different functions for this overlap function. After running the first function, the oven automatically uses the second function.
For example, the first function is top + bottom grill at 180°C for 20 minutes and the second function is normal steam at 100°C mode for 15 minutes.

Select the grill mode and use the "M" button to select the top and button mode.
Set the operation time to 20 minutes and set the working temperature to 180°C.
Press the start button to start. When the oven is in operation, the overlap function button "⚙" at the left bottom corner lights up.
Press the overlap button to enter the overlap setting mode.

Set the overlap mode to steam, 15 minutes, 100°C.
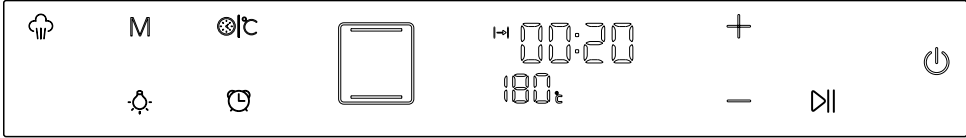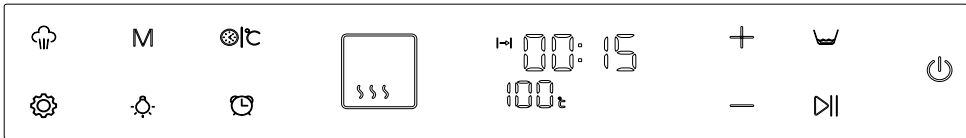Press the start button to start operation.
After setting the overlap function, the overlap key "⚙" lights up. Press the overlap setting button to switch between parameter status of the first level and the second level.

Water Shortage Reminder
When the water tank is short of water, the water shortage indicator key "◡" on the panel flashes and the buzzer sounds. When the water shortage prompt appears, the steam oven is paused.
a. When the water shortage indicator key "◡" flashes, press the water tank cover to open it.
b. Take out the water tank, pour in an appropriate amount of water, and put the water tank back into the steam oven.
c. Close the water tank cover, press the water shortage indicator and the ovens resumes to operate.

Steam Assist Function
You can use steam to assist the grilling effect based on your preference. There are three levels of steam assistance. The higher level the more steam.
Steam addition steps:
a. When the grill function is operating, the steam assist key "⌂" at the upper left corner of the control panel lights up.
b. Press the steam assist key "⌂". The temperature display area displays "001" and flashes.
c. Press the steam assist key "⌂" repeatedly, the temperature display area will flash "001" "002" "003", if there is no operation for 3 seconds, the setting will be confirmed automatically.
d. When the steam assist function is set, the steam assist key will light up.
e. When the steam assist function is set, press the steam assist key repeatedly until the button is half-bright, and the steam assist function is canceled.

Use of Water Tank
All functions require the water tank to be full.
Inject cold fresh distilled water into the water tank, until it's full (approximately 1.3L).
Please empty and clean the water tank after the end of a cooking cycle. It can prevent the formation of bacteria and limestone. Please do not use dishwasher to wash the appliance.
Note:
Please use distilled/pure water as much as possible for cooking to prevent the formation of water scale.

Two-level/Multi-Level Cooking
When cooking in two/multiple levels, the grill rack must always be on the second or third layer (from bottom to top). This way, common ceramic or stainless steel containers can be placed in the steam oven.
The deep grill tray or the shallow grill tray should be placed in the first layer from the bottom to top.
The positioning of the steaming pan depends on the length of time required for the food:
a. Food that needs to be cooked for a long time should be placed on the upper layer of the steam oven.
b. Food that needs to be cooked for a short period of time should be placed on the lower layer of the steam oven.

7. Preset Menus

Operation
1. Press and hold the "M" button for 3 seconds when power is on to enter the auto menu selection interface, and the temperature window displays the menu number "P01";
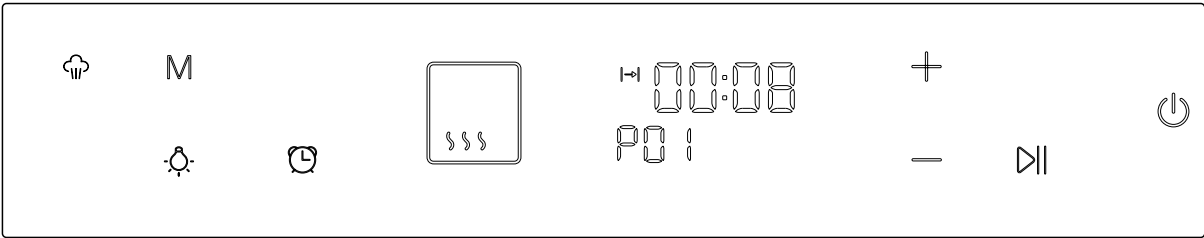
2. Then press the "+" or "-" button to select the desired menu number (P01-P50 is optional). Then, press the start button to start.

Note:
The recipes are for your reference only. Factors affecting cooking include: the degree of rawness, the starting temperature, the portion, the size, the shape of the food, and the type of container. If you are familiar with the operation of the product, you can adjust the cooking time by referring to the above factors.

Auto Menu Code	Menu	Description
P-01	Steamed Tofu and Scallop	High Temperature Steam 115°C, 8 minutes.
P-02	Steamed Tofu	Steam 100°C, 8 minutes.
P-03	Steamed Three-Color Eggs	Step1: Steam 100°C, 10 minutes; Step2: Steam 100°C, 5 minutes.
P-04	Steamed Eggplant with Vinegar	High Temperature Steam 110°C, 20 minutes.
P-05	Steamed Pumpkin with Mashed Garlic	High Temperature Steam 110°C, 15 minutes.
P-06	Bitter Melon	High Temperature Steam 115°C, 25 minutes.
P-07	Steamed Minced Meat with Chinese Mushroom	High Temperature Steam 115°C, 20 minutes.
P-08	Steamed Minced Meat with Dried Squid	High Temperature Steam 115°C, 12 minutes.
P-09	Spare Ribs with Black Bean Sauce	High Temperature Steam 115°C, 25 minutes.
P-10	Steamed Spare Ribs	High Temperature Steam 115°C, 35 minutes.
P-11	Steamed Chicken Feet with Black Beans Sauce	High Temperature Steam 115°C, 12 minutes.
P-12	Steamed Meat	Steam 100°C, 20 minutes.
P-13	Steamed Three-color Pork Belly	High Temperature Steam 110°C, 20 minutes.
P-14	Steamed Pork Belly with Cured Meat	High Temperature Steam 115°C, 20 minutes.
P-15	Steamed Chicken with Lily Flowers and Fungus	High Temperature Steam 115°C, 25 minutes.
P-16	Steamed Mushroom Chicken with Lotus Leaves and Red Dates	High Temperature Steam 115°C, 22 minutes.
P-17	Steamed Shrimp	High Temperature Steam 115°C, 17 minutes.
P-18	Steamed Prawns with Garlic	High Temperature Steam 105°C, 12 minutes.
P-19	Steamed Hairy Crab	Steam 100°C, 30 minutes.
P-20	Steamed Grouper	High Temperature Steam 115°C, 17 minutes.
P-21	Steamed Mud Carp	High Temperature Steam 115°C, 16 minutes.
P-22	Steamed Bass	Steam 100°C, 12 minutes.
P-23	Steamed Softshell Turtle with Fungus and Chinese Mushroom	High Temperature Steam 115°C, 22 minutes.
P-24	Steamed Fresh Abalone	High Temperature Steam 115°C, 10 minutes
P-25	Curry Pork Ribs	Rear Hot Wind 250°C, 30 minutes.
P-26	Teriyaki Salmon	Step1: Rear Hot Wind 220°C, 15 minutes; Step2: Rear Hot Wind 220°C, 5 minutes.
P-27	Grilled Corn	Rear Hot Wind 200°C, 12 minutes.
P-28	Grilled Dumplings	Rear Hot Wind 150°C, 10 minutes.
P-29	Glutinous Rice Balls Stuffed with Red Bean Paste	Rear Hot Wind 200°C, 30 minutes.
P-30	Green Rice Dumpling	High Temperature Steam 110°C, 15 minutes.

Auto Menu Code	Menu	Description
P-31	Dried Beancurd and Ginkgo Nuts Sweet Soup	Step1: Steam 100°C, 10 minutes; Step2: High Temperature Steam 115°C, 20 minutes; Step3: High Temperature Steam 115°C, 15 minutes.
P-32	Classic Meal	Step1: High Temperature Steam 115°C, 26 minutes; Step2: Steam 115°C, 9 minutes.
P-33	Grilled Chicken Wings	Rear Hot Wind 180°C, 20 minutes.
P-34	Grilled Whole Chicken Wings	Rear Hot Wind 200°C, 30 minutes.
P-35	Grilled Chicken with Lemon Juice	Step1: Rear Hot Wind 200°C, 20 minutes; Step2: Rear Hot Wind 220°C, 50 minutes.
P-36	Kebab	Rear Hot Wind 200°C, 20 minutes.
P-37	Grilled Eggplant	Step1: High Temperature Steam 110°C, 15 minutes; Step2: Top Single-tube Grill 180°C, 5 minutes.
P-38	Grilled Sweet Potato	Step1: Rear Hot Wind 230°C, 45 minutes; Step2: Rear Hot Wind 180°C, 20 minutes.
P-39	Grilled Purple Potato	Rear Hot Wind 180°C, 25 minutes.
P-40	Potato Chips	Step1: Rear Hot Wind 200°C, 8 minutes; Step2: Rear Hot Wind 200°C, 4 minutes.
P-41	Korean Style Grilled Squid	Rear Hot Wind 200°C, 15 minutes.
P-42	Seared Scallops with Homemade Herb Butter	Rear Hot Wind 200°C, 8 minutes.
P-43	Italian Style Garlic Toast	Rear Hot Wind 115°C, 25 minutes.
P-44	Cookies	Step1: Rear Hot Wind 230°C, 3 minutes; Step2: Rear Hot Wind 160°C, 13 minutes.
P-45	Cream Puff	Step1: Rear Hot Wind 230°C, 3 minutes; Step2: Rear Hot Wind 200°C, 25 minutes.
P-46	Roll Cake	Step1: Rear Hot Wind 250°C, 3 minutes; Step2: Rear Hot Wind 160°C, 18 minutes.
P-47	Orange and Almond Madeleines	Rear Hot Wind 200°C, 10 minutes.
P-48	Palmier	Rear Hot Wind 180°C, 12 minutes.
P-49	Banana Cake	Rear Hot Wind 200°C, 30 minutes.
P-50	Raisin steamed bread	Steam 100°C, 25 minutes.

Note: For multi-step program, after each step ends the buzzer rings for 1 minute. When the buzzer stops ringing, the steam oven enters next step.

8. Cleaning and Maintenance

Cleaning the Cavity

Add 250 ml of water to a bowl and place it on the first layer of the oven. Then close the oven door.
Set the temperature to 50°C, select the bottom heating function, and set the timer to 30 minutes.
After the function is performed, open the oven door and wipe the inner cavity with a rag or sponge to pick up warm water with washing liquid.
After cleaning, wipe dry the inner parts of the product.

Cleaning the Control Panel

Wipe the panel with a rag or sponge and warm water with detergent.

Cleaning the Oven Door

Remove the door as follows.
1) Open the door to 90 degrees.
2) Open the left and right hinges of the appliance to the maximum angle, as shown in Figure 1.
3) Gently close the door. After the hinges are fixed at a suitable angle, lift the door slightly upwards and then pull it outward to remove the door, as shown in Figure 2.

Reverse the steps to reinstall the oven door.
Note:
1) When reinstalling the door, make sure that the groove below the hinges is correctly installed in the hole in the frame.
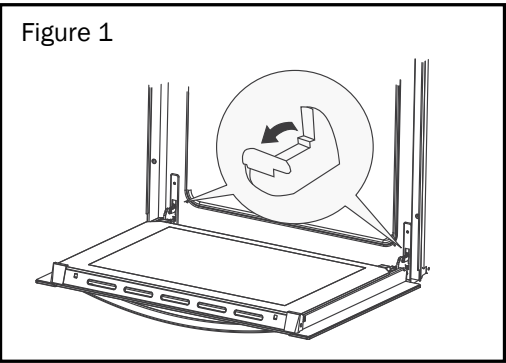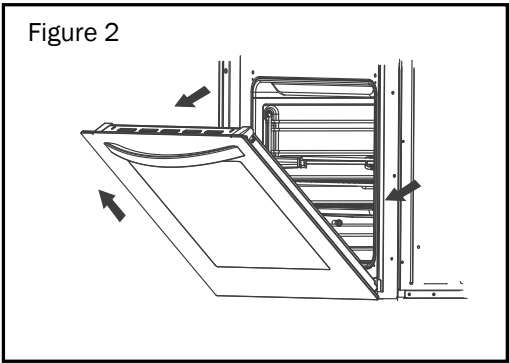2) When reinstalling the oven door, the hinges of the door should be pressed tightly.

Figure 1

Figure 2

Note:
- Carry out cleaning and maintenance work only after the oven has cooled down.
- Do not use gasoline, alcohol, or other organic solvents, decontamination powder, etc. to avoid discoloration of the oven, or damage on the surface. The steam oven should be cleaned with a mild detergent.
- The product should be cleaned regularly, and it is best to clean it after each use to avoid soot or odor when it is used next time. Turn on the light when cleaning to enhance. Remember to use a small amount of washing liquid diluted with warm water for cleaning. After cleaning the product, wipe it off with a soft cloth.
- Do not use sharp tools to clean the door and the cavity to avoid cracking or scratching.
- Make sure the oven is disconnected from the power supply before replacing the lamp. Please make sure to use a high temperature bulb or contact the customer service center.
- Do not place objects that are too heavy on the product door to avoid damaging the door.
- Do not use hot steam to clean the steam oven.

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.

9. Troubleshooting

Error Description	Possible Cause(s)	Solution(s)
Appliance not operating.	Steam oven is not connected to power supply.	Check power connection. Connect power supply properly.
Light not working.	Light bulb problem; Power connection problem or fuse blown.	Tighten or replace with a new compatible light bulb Product power connection problem or fuse blown; Turn on the power or check the fuse.
There is smoke when the appliance is running.	Residual grease in the appliance.	Clear the residual grease in the appliance.
There is noise after the appliance is turned off.	The appliance is in the process of cooling down.	Completely normal.
The glass inside the product is not clear, and oil spots can be seen.	Grilled food produces oil droplets or water.	Clean the glass inside the appliance after the appliance has cooled down.
There is a sound when the oven door is closed.	The appliance's door hinges are not tightly pressed.	Ensure the hinges are pressed firmly.
ER1 is displayed.	Cavity high temperature protection.	Contact customer service & repair center.
ER2 is displayed.	Evaporation tray high temperature protection.	Contact customer service & repair center.
ER3 is displayed.	Cavity low temperature protection.	Contact customer service & repair center.
ER4 is displayed.	Evaporation tray low temperature protection.	Contact customer service & repair center.
ER5 is displayed.	Sensor open circuit failure.	Contact customer service & repair center.
ER6 is displayed.	Sensor short circuit failure.	Contact customer service & repair center.

Contact customer service & repair center if the error remains.

10. Technical Specifications

Model No	SGV-5228
Rated Power	2800 W
Voltage Frequency	220V~ 50-60 Hz
Product Dimension (H X W X D) (mm)	455 X 595 X 550 (mm)
Cavity Dimension (H X W X D) (mm)	254 X 469 X 401 (mm)
Water Tank Capacity	1.3 L
Net Weight	33 Kg

Specifications are subject to change without prior notice.
If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail.
Refer to www.germanpool.com for the most up-to-date version of the Operating Instructions.

11. Circuit Diagram
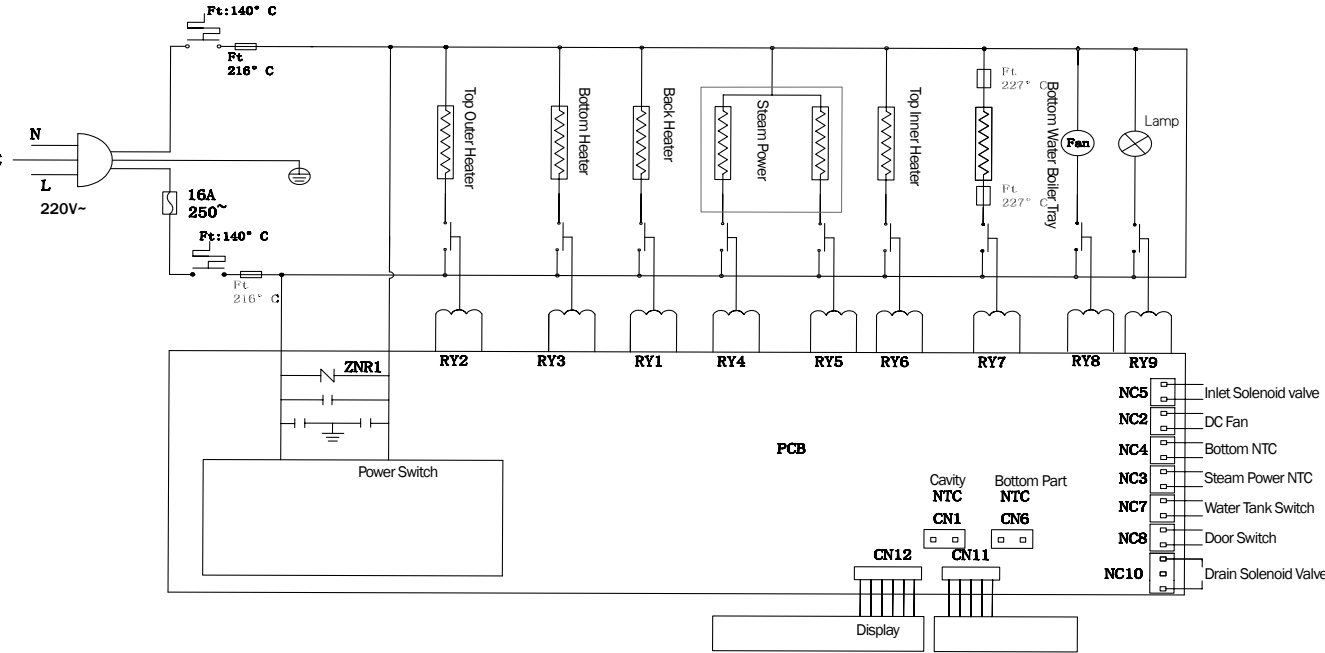
目錄

1. 使用前注意事項

安裝前
- 檢查出廠標牌上指明的輸入電壓是否與所要用的電源電壓相符。
- 打開蒸氣焗爐爐門，拿出所有配件並除去包裝材料。

注意：蒸氣焗爐正面可能有保護膜覆蓋。在第一次使用蒸氣焗爐前，請從內部小心除去保護膜。

- 請檢查蒸氣焗爐是否出現任何損壞。檢查蒸氣焗爐爐門是否可以正常關閉，以及爐門內部和蒸氣焗爐開口前部是否出現損壞。如果出現任何損壞，請即聯繫客戶服務及維修中心。
- 如果電源線出現損壞，蒸氣焗爐無法正常工作，或者蒸氣焗爐出現損壞或跌落，請不要使用蒸氣焗爐。請即聯繫客戶服務及維修中心。
- 請將蒸氣焗爐置於平穩的地方。不能將蒸氣焗爐置於熱源、無線電設備或電視機附近。
- 在安裝階段，請檢查電源線是否潮濕，是否與邊緣鋒利的物品或者蒸氣焗爐後部接觸。另外，高溫可能會損害電源線。

安裝後
- 在永久安裝的情況下，請求助合格的技術人員。在這種情況下，蒸氣焗爐應該連接一個觸點斷開距離不小於3毫米的全極開關。

注意：蒸氣焗爐應連接地線！

- 對於因未遵守安裝說明而造成的人員、動物或者物品損害，生產商和分銷商不承擔任何責任。
- 蒸氣焗爐只在爐門正確關閉的情況下才會工作。

在安裝過程中，請遵照下列說明。

注意：使用蒸氣焗爐時切勿無人看管！

注意：如果蒸氣焗爐冒煙或者冒火，請保持爐門關閉以熄滅火焰。請關閉蒸氣焗爐，並中斷蒸氣焗爐電力供應！

- 過熱的脂肪和油很容易著火。烤肉時，在烹調期間嚴禁對油進行加熱，因該舉動十分危險！在撲滅燃燒著的油或者脂肪時，嚴禁用水（可能發生爆炸）！請用濕布撲滅火焰，並保持門窗關閉。

注意：在用蒸氣焗爐烹調時，請不要使用酒精。食物可能會出現過熱的情況，有可能發生爆炸！

- 身體、智力或者感官有缺陷的人，或者沒有經驗和能力的人（包括小孩），在沒有負責他們安全的人員的監督和指導的情況下，不能使用此蒸氣焗爐。
- 請不要讓小孩玩此設備。

注意：在使用過程中，此蒸氣焗爐可能會變得很熱。切勿用手或其他物件，如取物夾、隔手套等觸摸蒸氣焗爐內部發熱元件或其他高溫部件。有燙傷危險或造成損壞！

注意：在使用過程中，可接觸到的零件可能會變得很熱。請勿讓小孩靠近或觸摸蒸氣焗爐！

注意：在烹調週期過程中或者在烹調週期結束時打開爐門，請小心噴出的熱氣或蒸氣氣流及滴出的水滴，請保持適當的距離以避免燙傷！

1. 使用前注意事項

注意：請檢查蒸氣焗爐的其他電源線是否與蒸氣焗爐發燙的爐門接觸。電源線的絕緣材料可能會熔化。有短路的危險！

- 蒸氣焗爐只供家庭使用。此蒸氣焗爐是為家庭烹調食物而設計。
- 生產商和分銷商對因不恰當或不正確使用造成的損害不承擔任何責任。
- 為避免損壞蒸氣焗爐或其他危險情況，請遵照以下說明：
  - 請不要覆蓋也不要堵塞通風口。
  - 請不要將易燃物品置於蒸氣焗爐內，這是因為在開啟蒸氣焗爐時可能會起火。
  - 請不要把蒸氣焗爐當成儲藏食物的地方。
  - 請不要在發燙的食物上澆酒精飲料（白蘭地、威士卡、酒精飲料等等）。此舉有引發爆炸的危險！
- 在烹調期間，配件（架子、盤子等等）可變得很熱。請務必戴上防護手套或者使用防燙手墊。
- 為了避免燙傷，在操作盤子和容器，以及接觸蒸氣焗爐時，請務必戴上防護手套。
- 請不要倚靠或坐在蒸氣焗爐打開的爐門上。蒸氣焗爐尤其是安裝接合的地方可能會受到損壞。爐門可以承受的重量不超過3.5千克。
- 架子可以承受的最大載重為3.5千克。為了避免損害蒸氣焗爐，請不要超過這個限度。

清潔：
- 在關閉之後，此蒸氣焗爐在一段時間內還是熱的，它會慢慢冷卻至室溫。在進行清潔前，請等待蒸氣焗爐冷卻至室溫。
- 請不要使用磨蝕性的清潔劑或者磨尖的金屬刮刀清潔蒸氣焗爐的爐門玻璃，因為這些物品會劃傷表面，甚至可能造成玻璃破裂。
- 為使蒸氣焗爐能正常運行，爐門的接觸面（烹調間的前部和爐門內部）應始終保持乾淨。
- 請遵照在"清潔與保養"這一節中給出的說明進行清潔。

維修：
- 如果電源線受損，為了避免發生危險，應由生產商、授權代表或者合格技術人員進行更換。更換電源線，需要使用專門的工具。
- 修理和維護工作，特別是與電氣相關的零件，僅可由生產商授權的技術人員執行。

2. 安裝

蒸氣焗爐的產品尺寸及安裝廚櫃尺寸

單位：mm(毫米)
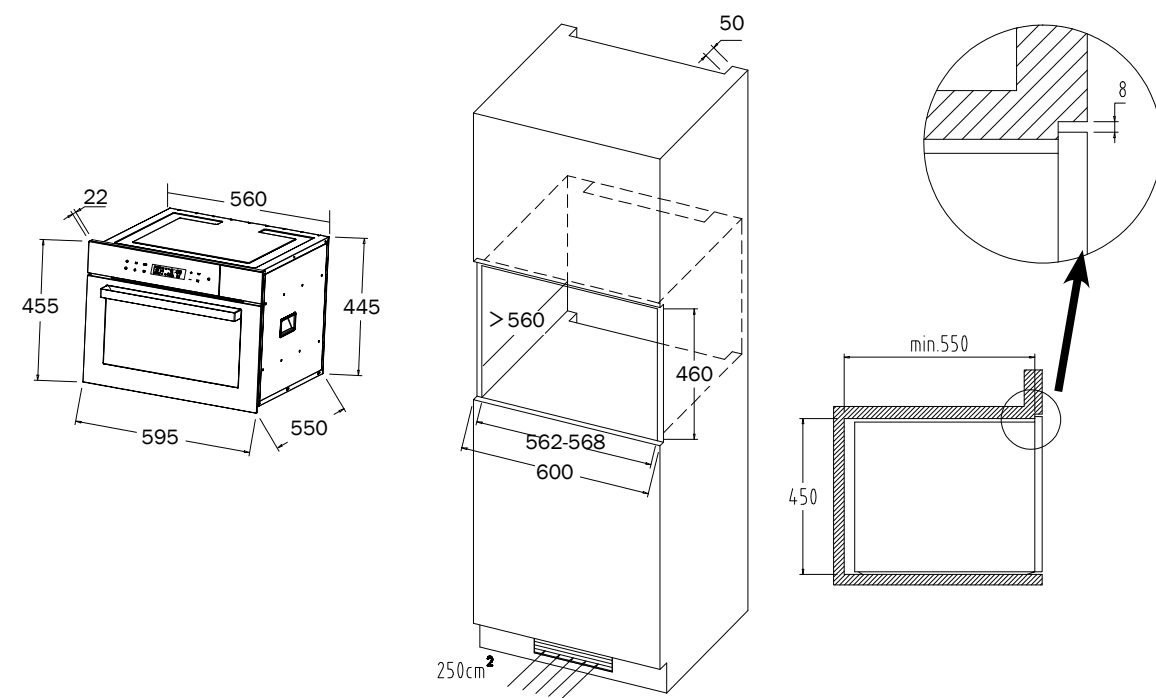
蒸氣焗爐固定在廚櫃中

1. 將本機嵌入廚櫃凹進處；
2. 打開蒸氣焗爐門；
3. 用4個螺絲將蒸氣焗爐主體固定。
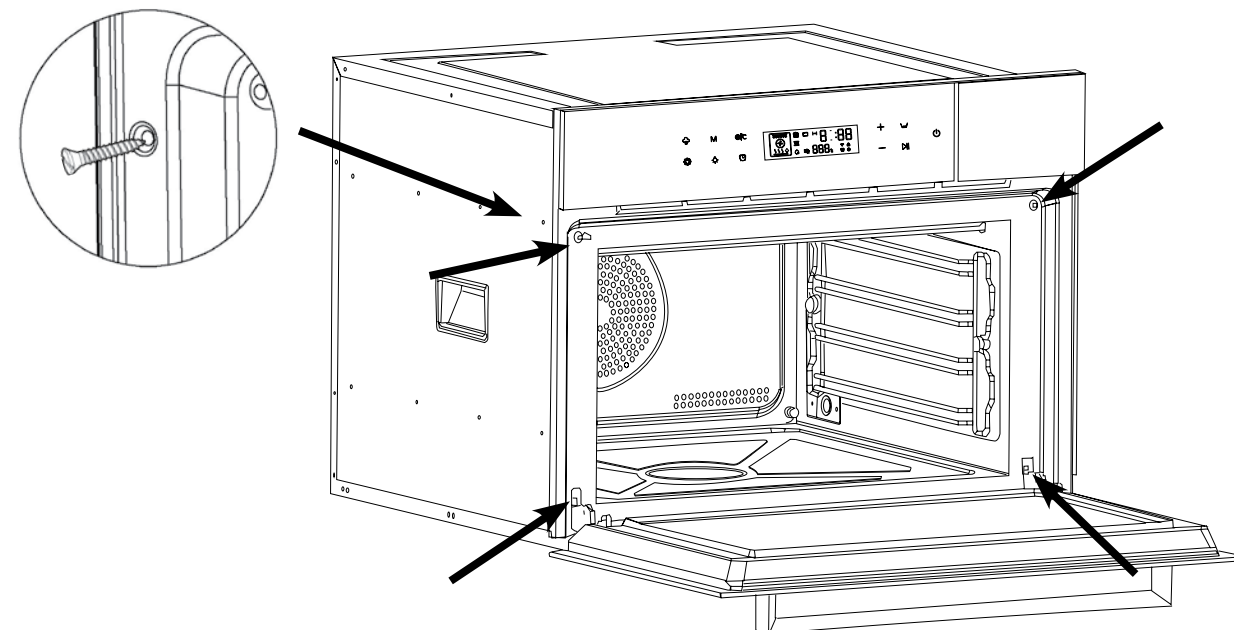
3. 安全說明

安裝或使用設備前請仔細閱讀本操作指引，並妥為保存。

安裝指引為合資格的設備安裝技師所用。操作指引為終端客戶所用。

用戶可登錄 www.germanpool.com 獲得最新的操作指引。

- 產品在工作過程中或程序剛剛結束，爐腔內處於高溫狀態，小心不要碰到爐腔內的加熱部分。直接接觸器具會導致燙傷。
- 使用中，請勿觸摸門體玻璃表面，以免燙手。
- 打開產品門時要小心，因為熱蒸汽可能會溢出。
- 不要將食物或盤子直接放在產品底部，請將它們放在烤架或託盤上。
- 不要用高壓清潔器或蒸汽類清潔器清潔產品，否則會發生短路、起火等。
- 初次使用可能會有異味，請先將產品設定到200℃工作1小時，然後打開門體通風。
- 確保出氣口通風良好。
- 產品在使用期間會發熱，注意避免接觸蒸氣焗爐內的發熱單位。
- 產品在使用時可觸及部分可能會發熱，兒童應遠離。
- 非專業維修人員禁止私自改動內部佈線。
- 不要在產品中存放易燃、易爆、易腐蝕物品。
- 必須保證兒童與產品之間保持安全距離，兒童不得操作產品。
- 請勿損傷或用重物擠壓、夾住電源線。
- 請勿使用220V～50Hz以外的電源。
- 請勿私自拆卸修理。
- 如果電源線損壞，為避免危險，必須由製造廠其維修部或類似的合資格人員來更換。
- 產品在工作過程中或程序剛剛結束，產品腔內處於高溫狀態，不可向內腔灑水，以免損壞內膽。
- 不要使用粗糙擦洗劑或鋒利的金屬刮刀清潔產品門玻璃，以免擦傷玻璃甚至導致玻璃破裂。
- 清理對流電機時，移開保護裝置前必須將產品斷電。清潔後，必須把保護裝置重新設置到原位置。
- 為避免可能出現的電擊，換燈前應確保器具已斷開電源。
- 請可靠接地，但不得將地線接於煤氣管、自來水管、避雷針及電話線上；接地不良會造成觸電引發意外事故。
- 應安裝於能承受足夠重量的地方，否則會使部件掉落造成傷害或損失。
- 安裝應委託專業人員進行，否則會發生危險。
- 搬運時不可用門把手，應從產品底部抬起，輕搬輕放。
- 固定產品時，櫃體底部應有承重60kg以上平台支撐，不能僅靠門框處螺釘固定。

4. 產品結構
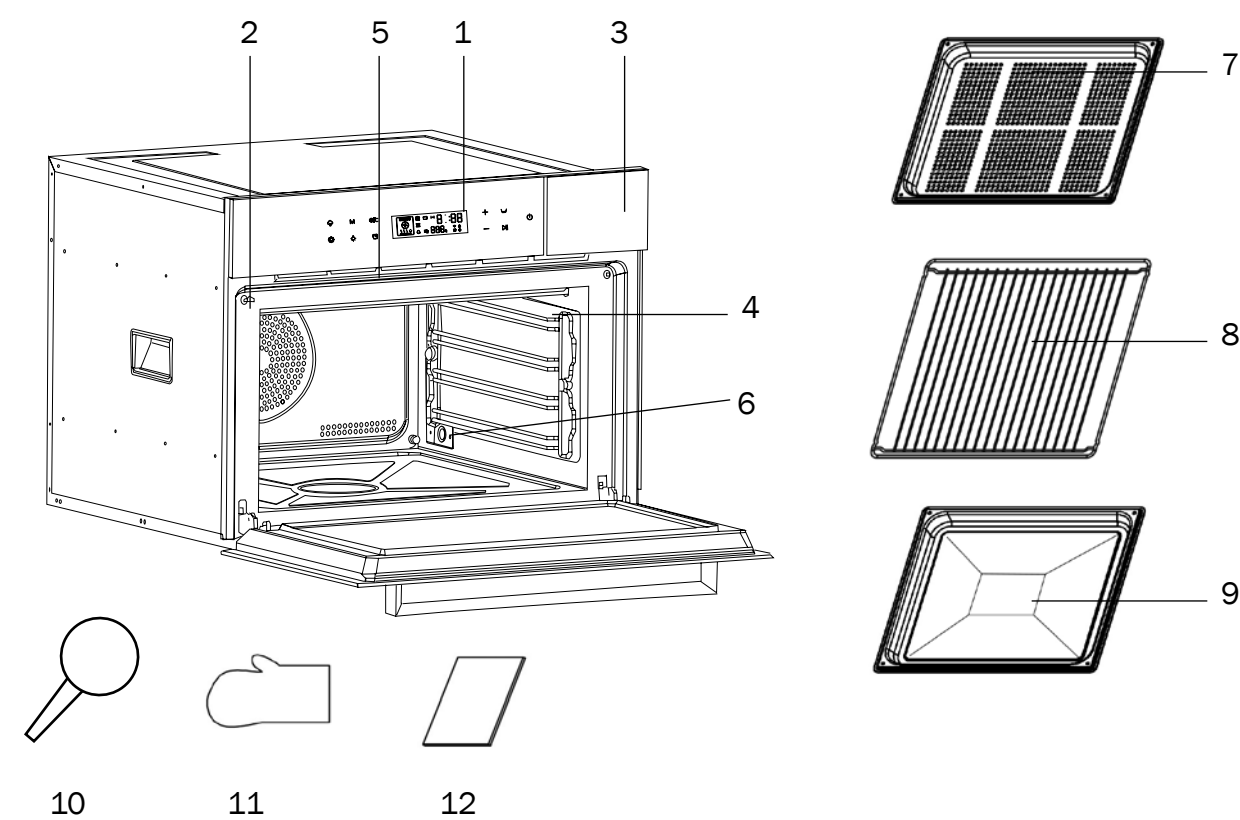
編號	部件名稱	功能簡介
1	控制面板	詳見控制面板説明
2	爐門安全開關	爐門打開，蒸氣焗爐暫停工作； 爐門關上，按開關鍵，蒸氣焗爐繼續工作。
3	水箱面架蓋	打開可以放入或拔出水箱； 打開方法：輕按後鬆手會自動彈開。
4	層架	安放托盤用的托架
5	排氣口	用於排出腔體多餘水蒸氣
6	排水口開關	用於排出蒸氣發生器內的積水及水垢
7	食物盤	盛放要烹調的食物
8	燒烤架	盛放要燒烤的食物
9	集油盤	用於接烹調產生的油汁等
10	吸水器	吸收腔內或接水盤內的積水
11	隔熱手套	用於取放加熱的食物烤盤及架
12	説明書	介紹蒸氣焗爐的使用方法、注意事項及清潔保養等

5. 控制面板
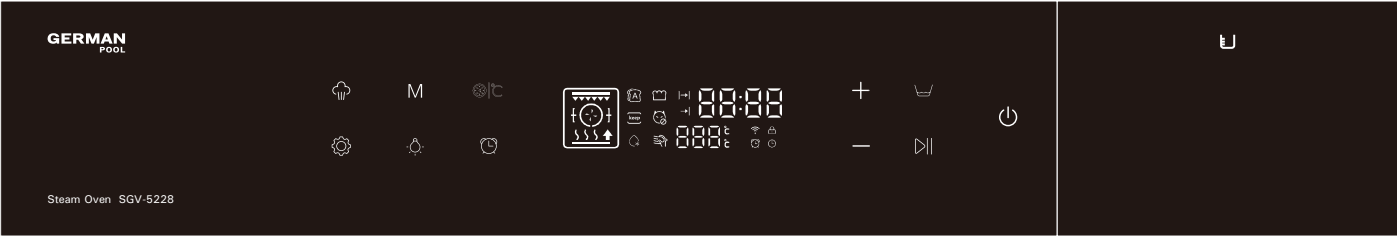
蒸氣輔助鍵：烤焗模式，此鍵可烘烤中加入蒸氣。

疊加鍵：可以選擇兩個功能模式進行疊加。

M 功能選擇鍵：用於烹調功能模式之間的切換，點選一次進入「選擇功能」界面，可連續點選此鍵切換功能，或點選「+」、「-」鍵切換功能。

照明燈鍵：啟動或者關閉照明燈。

溫度/時間切換鍵：用於溫度與時間的視窗切換。

時間狀態切換鍵：用於設置鬧鈴、工作時間、結束時間、時鐘。

十 數字加鍵：增加時間或溫度的數值；於「選擇功能」界面中可切換功能。

一 數字減鍵：減少時間或溫度的數值；於「選擇功能」界面中可切換功能。

缺水提示鍵：當此鍵閃爍，按 "ㅂ" 打開水箱面架，取出水箱，加水後按此鍵取消提示繼續工作。

啟動/暫停鍵：1. 啟動烹調程式；2. 暫停；3. 長按為童鎖功能。

開關鍵：長按開啟和關閉操作面板；點按取消當前設置或烹調，返回待機模式。

初次接駁電源

用戶在首次通電或者切斷電源後再接駁電源的情況下，會出現初始化設置
介面，此刻用戶進行初始化設置，或者直接開機使用預設設置。

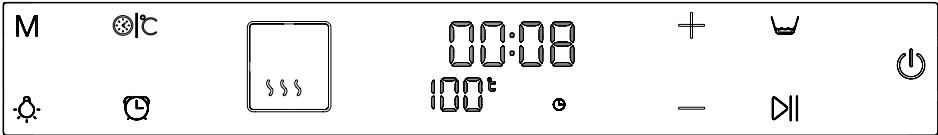請觀看視頻操作

初次接駁電源時，螢幕上"**00:00**"閃爍，按"＋"鍵與"－"鍵可以上調與下調時間。長按可以
快速調整。設置完後，5秒後或者按"🕐"鍵確認。

正常操作

1. 開機
長按電源鍵"⏻"1秒開機，進入開機狀態，開機後蒸氣焗爐直接進入純蒸模式的初始狀態。

2. 選擇功能
通過按"M"鍵選擇不同的烤焗功能。當選擇到不同的功能後，溫度區域會顯示當前功能的預
設溫度，時間區域顯示當前時間，按時鐘鍵"🕐"時間顯示在鬧鐘、運行時間、預約時間切
換。

圖示	功能名稱	預設溫度 (℃)	預設時間 (min)	圖示	功能名稱	預設溫度 (℃)	預設時間 (min)
▭	上下烤焗	180	20	keep	保溫	60	20
✿	熱風對流	160	20	◌	解凍	50	20
⊛	底部烤焗+後部熱風	220	20	▭	發酵	30	20
▭	頂部單管烤焗	220	20	⇲	除垢	-	-
▭	頂部烤焗	220	20				
✿	頂部單管烤焗+後部熱風	210	20				
⊛	後部熱風	180	20				
⌇	純蒸	100	20				
⌇	高溫蒸	110	20				
Ⓐ	一鍵麵包	步驟一: 30 (後部熱風)	40				
		步驟二: 180 (上下烤焗)	28				

3. 溫度設定
選定模式後，時間顯示默認為當前時間。
按溫度/時間切換鍵"◎|℃"，溫度窗口閃爍，通過按時間顯示區域右側的"＋"鍵與"－"鍵調
整到所需要的溫度。

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4. 設置運行時間
選定模式後，時間顯示默認為當前時間。
連續按兩次時溫度/時間切換鍵"◎|℃"，運行時間圖示"|➔|"亮起，通過　連續按時間顯示
區域右側的"＋"鍵與"－"鍵調整到所需要的時間。

5. 預約烹飪
可以給蒸氣焗爐設置烹飪時間、結束時間。詳細操作指導如下步驟。蒸氣焗爐會在烹飪時間結
束後無後續操作的情況下自動關機。在預約烹飪模式下可以給蒸氣焗爐同時設置定時器。
例如：現在時間是上午11:15。希望食物在中午12:30烹飪完畢，需要烹飪1小時。

設置烹飪時間

a. 選擇一個功能後，設定好溫度後，點按"◎|℃"鍵切換到運行時間顯示區域，運行時間圖示
"|➔|"亮起，時間顯示默認運行時間，按"＋"鍵，調整運行時間1小時。
b. 再按"🕐"鍵，直到結束時間圖示"➔|"亮起，此時設定結束時間為12:30。

c. 按啟動鍵開始啟動，啟動功能後，顯示幕顯示結束時間"➔|"指示。
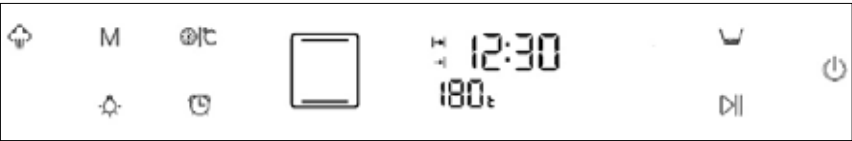
到達結束時間
蒸氣焗爐有提示音，顯示End，按任意按鍵或者打開門，提示音和顯示消失，進入待機狀態，
如待機狀態長時間無操作，則會自動關機。

查看結束時間、烹飪時間、定時器時間
烹飪功能啟動前：若設置了定時器時間，時間僅顯示定時器時間；
　　　　　　　　若未設置定時器時間，烹飪結束時間和烹飪時間切換顯示。
烹飪功能啟動後：若設置了定時器時間，烹飪時間和定時器時間切換顯示；
　　　　　　　　若未設置定時器時間，只顯示烹飪時間。

更改烹飪時間和結束時間
按"◎|℃"選擇到烹飪時間圖標"|➔|"亮起並閃爍，用"＋"和"－"鍵來修改烹飪時間。
按"🕐"選擇到結束時間圖標"➔|"亮起並閃爍，用"＋"和"－"鍵來修改結束時間。
按確定鍵"▷||"完成修改。

注意
當前時間只能在關機或待機的狀態下才能查看，烹飪的過程中點按電源鍵取消功能，長按電源
鍵關機。

其他功能

童鎖功能

長按啟動鍵"▷‖"兩秒進入童鎖模式，時間顯示區童鎖圖示"🔒"亮起。此時除解鎖鍵和關機鍵外，所有按鍵均不能操作。

進入童鎖模式後，長按啟動鍵"▷‖"兩秒可以解鎖。

定時器功能

a. 按"🕐"一次選擇定時器，定時器"🕐"閃爍顯示，00:00亮起。

b. 用"＋"和"－"鍵來修改定時器時間，長按加減鍵可以快速調節時間。

c. 定時器設置完成後自動確認，顯示屏倒計時顯示定時時間。如果同時設置了運行時間和定時器時間，定時器時間會優先顯示。

d. 若要修改定時器時間，可以在定時器運行的狀態下按"🕐"一次，顯示屏顯示剩餘時間的倒計時並閃爍，此時通過按"＋"和"－"鍵來修改定時器時間。

e. 若要取消定時器，可以在定時器運行的狀態按"🕐"一次，顯示屏顯示剩餘時間的倒計時並閃爍，此時通過按"－"鍵講時間調為00:00，定時指示圖示熄滅。

f. 當達到設定時間後，顯示屏會顯示00:00，提示音響起，按任意鍵都可以結束提示音。

除垢功能

我們建議蒸氣焗爐每使用個半至兩個月進行一次除垢。如果未除垢，當達到除垢時間蒸氣焗爐會自動提醒用戶，清潔圖示"🧽"閃爍，蜂鳴器響起。您需要對蒸氣焗爐進行除垢。您可以按任意鍵取消提示音，下次啟動時仍會有除垢提示直至您啟動除垢程式。
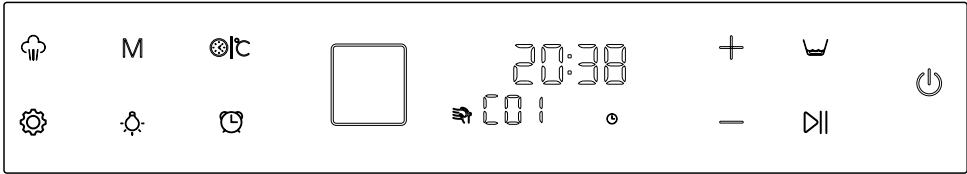
a. 將水盒取出，放入除垢劑，並加入適量的水，然後關閉水箱面架。

b. 按"M"鍵，選定除垢功能，然後按啟動鍵"▷‖"。

c. 工作到無水，缺水指示燈"〰"亮起並閃爍，然後取出水箱換上清水並放回機器，然後點按"▷‖"鍵啟動C02。

d. 清潔的水與水垢會排入內腔體。

e. 工作完成後顯示End，待蒸氣焗爐冷卻後清理爐腔內積水和水垢即可。

疊加設置功能

您可以在烹飪食物時使用兩種功能模式疊加，即在運行完第一個模式自動進入第二個模式。

例如：第一次功能為上下烤焗180℃，20分鐘，第一層運行結束後，立即啟動純蒸模式15分鐘，100℃。
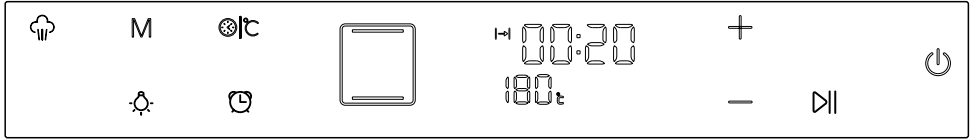
選烤焗模式，通過"M"鍵選定上下烤焗模式。

設置運行時間為20分鐘，設定工作溫度180℃。

按啟動鍵啟動，蒸氣焗爐運行時，左下角疊加設置鍵"⚙"亮起。

按疊加設置鍵，進入疊加設置模式。
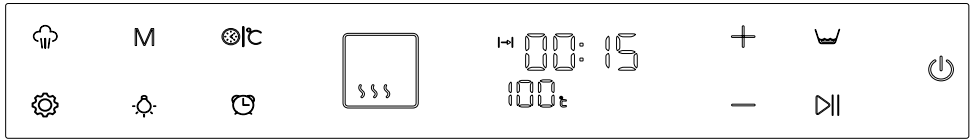
設置疊加模式為純蒸，15分鐘，100℃。

按啟動鍵，開始工作。

設置完疊加功能後，疊加鍵"⚙"為高亮狀態。按疊加設置鍵，可切換第一級功能和第二級功能間的參數狀態。

缺水提示

當水箱缺水時，面板上缺水提示鍵"〰"閃爍，蜂鳴器響起。當缺水提示出現時，蒸氣焗爐處於暫停狀態。

a. 缺水提示鍵"〰"閃爍，按水箱面架蓋打開水箱面架。

b. 取出水箱，將水箱裝入適量的水後，放入蒸氣焗爐。

c. 關閉面架後，需要按缺水提示鍵"〰"蒸氣焗爐才能繼續工作。

蒸氣輔助鍵功能

您可以根據自己的口味，在使用烤焗的時候添加蒸氣輔助烘烤。蒸氣輔助一共有三級，一級二級三級蒸氣量依次增加。

蒸氣添加步驟:

a. 當烤焗功能運行時，控制板左上角蒸氣輔助鍵"☁"亮起。

b. 按蒸氣輔助鍵"☁"溫度顯示區會顯示"001"並閃爍。

c. 連續按蒸氣輔助鍵"☁"，溫度顯示區會依次閃爍顯示"001""002""003"，如果3秒無操作則自動確認。

d. 當設定蒸氣輔助功能後，蒸氣輔助鍵會亮起。

e. 當設定蒸氣輔助功能後，連續按蒸氣輔助鍵至該按鈕半亮，蒸氣輔助功能取消。

6. 操作方法

水箱的使用
所有功能要求清水箱是滿的。
將冷的蒸餾水注滿水箱(大約1.3L)。
請在一個烹飪週期結束後,清空並清洗水箱,它可以防止細菌及石灰石的產生,請不要用洗碗機清洗。

注意
烹飪時,請儘量使用蒸餾水/純淨水,這樣可以有效防止水垢的產生。

雙層/多層烹飪
當進行雙層/多層烹飪時,烤架須始終位於從下到上數的第二層或者第三層上。這樣,常用的陶瓷或者不銹鋼容器可放入蒸氣焗爐內。深烤盤或者淺烤盤放入從下向上數的第一層。
根據食物烹飪時間的長短來控制蒸盤放置的位置。可如下設置:
a. 需要烹飪較長時間的食品應放在蒸氣焗爐的上層。
b. 需要烹飪較短時間的食品應放在蒸氣焗爐的最下層。

7. 智能菜單

操作
1. 開機狀態下長按"M"鍵3秒,進入智能菜單選擇界面,溫度窗口顯示菜單編號"P01";

2. 然後通過"+"或"－"鍵選擇所需菜單編號(P01-P50可選),然後按啟動鍵啟動。

注意
烹調食譜僅提供烹調的參考時間。影響烹調的因素有:偏好的生熟程度、開始溫度、份量、大小、食物形狀和容器的種類等。如果你熟悉產品的操作,則可以適當參照以上因素,調整烹調時間。

7. 智能菜單

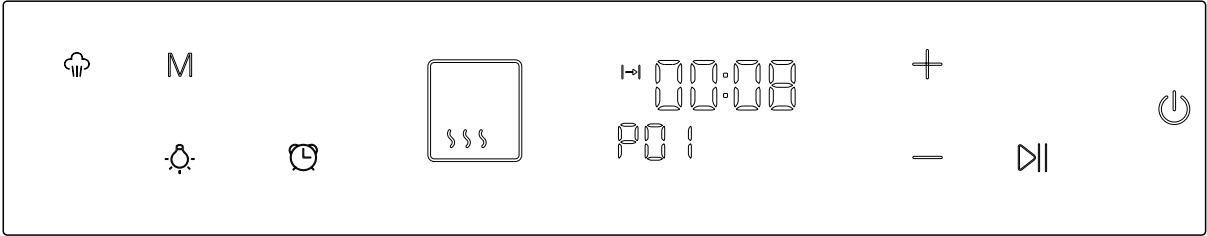| 功能表代碼	菜單名稱	功能描述
P-01	帶子蒸豆腐	高溫蒸115℃,時間8分鐘。
P-02	清蒸豆腐	純蒸100℃,時間8分鐘。
P-03	三色蒸蛋	第一步:純蒸100℃,時間10分鐘; 第二步:純蒸100℃,時間5分鐘。
P-04	醬醋蒸茄子	高溫蒸110℃,時間20分鐘。
P-05	酥蒜蒸南瓜	高溫蒸110℃,時間15分鐘。
P-06	苦瓜盞	高溫蒸115℃,時間25分鐘。
P-07	冬菇蒸肉餅	高溫蒸115℃,時間20分鐘。
P-08	土魷蒸肉餅	高溫蒸115℃,時間12分鐘
P-09	豆豉蒸排骨	高溫蒸115℃,時間25分鐘
P-10	粉蒸排骨	高溫蒸115℃,時間35分鐘。
P-11	豉汁蒸鳳爪	高溫蒸115℃,時間12分鐘。
P-12	粉蒸肉	純蒸100℃,時間20分鐘。
P-13	三色蒸五花肉	高溫蒸110℃,時間20分鐘。
P-14	臘味蒸五花肉	高溫蒸115℃,時間20分鐘。
P-15	金針雲耳蒸雞	高溫蒸115℃,時間25分鐘。
P-16	冬菇荷葉紅棗蒸雞	高溫蒸115℃,時間22分鐘。
P-17	鮮蝦乾蒸	高溫蒸115℃,時間17分鐘。
P-18	蒜香蒸大蝦	高溫蒸105℃,時間12分鐘。
P-19	清蒸大閘蟹	純蒸100℃,時間30分鐘。
P-20	清蒸石斑魚	高溫蒸115℃,時間17分鐘。
P-21	清蒸鯪魚	高溫蒸115℃,時間16分鐘。
P-22	清蒸鱸魚	純蒸100℃,時間12分鐘。
P-23	雲耳冬菇蒸甲魚	高溫蒸115℃,時間22分鐘。
P-24	清蒸鮮鮑魚	高溫蒸115℃,時間10分鐘。
P-25	咖喱豬肋排	後部熱風250℃,時間30分鐘。
P-26	照燒汁三文魚	步驟一:後部熱風220℃,時間15分鐘; 步驟二:後部熱風220℃,時間5分鐘。
P-27	烤粟米	後部熱風200℃,時間12分鐘。
P-28	香脆烤餃子	後部熱風150℃,時間10分鐘。
P-29	紅豆糯米糍	後部熱風200℃,時間30分鐘。
P-30	青糯米糍	高溫蒸110℃,時間15分鐘。
P-31	白果薏米腐竹糖水	步驟一:純蒸100℃,時間10分鐘; 步驟二:高溫蒸115℃,時間20分鐘; 步驟三:高溫蒸115℃,時間15分鐘。

7. 智能菜單

功能表代碼	菜單名稱	功能描述
P-32	經典套餐	步驟一：高溫蒸115℃，時間26分鐘； 步驟二：純蒸115℃，時間9分鐘。
P-33	烤雞翼	後部熱風180℃，時間20分鐘。
P-34	烤全雞	後部熱風200℃，時間30分鐘。
P-35	檸香烤雞	步驟一：後部熱風200℃，時間20分鐘； 步驟二：後部熱風220℃，時間50分鐘。
P-36	香烤肉串	後部熱風200℃，時間20分鐘。
P-37	烤茄子	步驟一：高溫蒸110℃，時間15分鐘； 步驟二：頂部單管烤焗 180℃，時間5分鐘。
P-38	香烤番薯	步驟一：後部熱風230℃，時間45分鐘； 步驟二：後部熱風180℃，時間20分鐘。
P-39	烤紫薯	後部熱風180℃，時間25分鐘。
P-40	烤薯片	步驟一：後部熱風200℃，時間8分鐘； 步驟二：後部熱風200℃，時間4分鐘。
P-41	韓式辣醬烤魷魚	後部熱風200℃，時間15分鐘。
P-42	蒜香牛油焗扇貝	後部熱風200℃，時間8分鐘。
P-43	意大利蒜香多士	後部熱風115℃，時間25分鐘。
P-44	曲奇	步驟一：後部熱風230℃，時間3分鐘； 步驟二：後部熱風160℃，時間13分鐘。
P-45	奶油泡芙	步驟一：後部熱風230℃，時間3分鐘； 步驟二：後部熱風200℃，時間25分鐘。
P-46	瑞士卷	步驟一：後部熱風250℃，時間3分鐘； 步驟二：後部熱風160℃，時間18分鐘。
P-47	香橙杏仁瑪德蓮蛋糕	後部熱風200℃，時間10分鐘。
P-48	法式蝴蝶酥	後部熱風180℃，時間12分鐘。
P-49	香蕉蛋糕	後部熱風200℃，時間30分鐘。
P-50	葡萄乾蒸麵包	純蒸100℃，時間25分鐘。

注: 對於多步驟菜單，每步驟完成後蜂鳴提示一分鐘，蜂鳴期間暫停烹調，蜂鳴結束後自動執行下一步驟。

8. 清潔與維護

清潔內膽
在碗中加入250ml水，將其放在產品第一層位置上，關閉產品門體。
設定溫度為50℃，選擇底部加熱功能，並設定定時器30分鐘。
待功能完成後，打開烤箱門，用抹布或者海綿蘸取帶有洗滌液的溫水擦拭內腔。
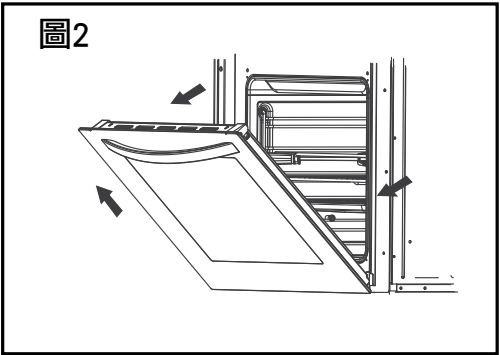清洗完成後，請將產品內壁擦乾。

請觀看視頻操作

清潔面板
用抹布或者海綿蘸取帶有洗滌液的溫水擦拭面板。

清潔門體
按如下步驟將門體拆下：
1) 將門體打開至90度。
2) 將產品左右兩鉸鏈的壓舌打開至最大角度，如圖 1。
3) 輕輕關上門，待鉸鏈轉動一個合適角度後，將門體向上稍稍提起，然後向外拉即可將門體拆下，如圖 2。

按反序將門體裝好
注: 1) 裝回門體時，應確保鉸鏈下部的凹槽正確的裝到框上的孔中。
    2) 安裝門體時，門體鉸鏈上的壓舌應用力壓緊。

圖1

圖2
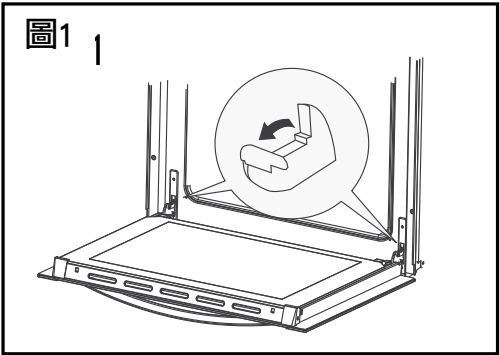
提示：
- 停止工作，待蒸氣焗爐冷卻後，再進行清潔保養工作。
- 不得使用氣油，酒精，及其他有機溶解劑，去污粉等。以免蒸氣焗爐變色，表面漆裂。應使用專用中性清潔劑對蒸氣焗爐進行清潔養護。
- 應定期清洗產品，最好每次使用後都及時清洗，以免下次使用時出現油煙或異味。清潔時打開燈以便於看清產品表面。產品內腔謹記要用少量洗滌液加溫水稀釋後用來清洗，清洗完產品後立即用柔軟的布擦乾。
- 不要用尖銳的工具清洗門體以及內膽，以免造成玻璃碎裂或劃傷內膽。
- 更換燈泡前確保蒸氣焗爐不通電。請使用耐高溫燈泡或與客戶服務及維修中心聯繫。
- 不要把過重的物體放在產品門上，以免損壞門體。
- 不能使用熱蒸氣清洗蒸氣焗爐。

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，應盡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。

9. 故障排除

故障描述	可能導致故障的原因	解決辦法
產品不工作	沒有電源供應； 產品沒有接通電源	檢查電源連接狀況； 正確連接電源
產品照明燈不亮	產品燈泡問題； 產品電源連接問題或保險絲燒斷	扭緊或更換新的高溫燈泡； 接通電源或檢查保險絲
產品運行時有煙冒出	產品內有殘餘油脂	清潔產品內的殘留油脂
產品電源關閉後仍有電機響聲	產品冷卻電機工作，冷卻烤箱	完全屬於正常
產品內玻璃不清澈，有油滴現象	烘烤食物產生了油滴或水份	產品冷卻後清理產品門內玻璃
產品關門時有"呀嗟"聲	產品門體鉸鏈上的壓舌未壓緊	將鉸鏈上的壓舌用力壓緊
螢幕顯示ER1	腔體高溫保護	聯繫客戶服務及維修中心
螢幕顯示ER2	蒸發盤高溫保護	聯繫客戶服務及維修中心
螢幕顯示ER3	腔體低溫保護	聯繫客戶服務及維修中心
螢幕顯示ER4	蒸發盤低溫保護	聯繫客戶服務及維修中心
螢幕顯示ER5	感測器開路出故障	聯繫客戶服務及維修中心
螢幕顯示ER6	感測器短路故障	聯繫客戶服務及維修中心

如上述故障排除後，仍不能正常工作，請聯繫客戶服務及維修中心。

10. 技術規格

型號	SGV-5228
額定輸入功率	2800 W
電壓/頻率	220V~ 50-60 Hz
產品尺寸（高×寬×深）(mm)	455 X 595 X 550 (mm)
內腔尺寸（高×寬×深）(mm)	254 X 469 X 401 (mm)
水箱容積	1.3 L
淨重	33 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，一概以英文版為准。
本產品使用說明書以 www.germanpool.com 網上版為最新版本。

11. 電路原理圖
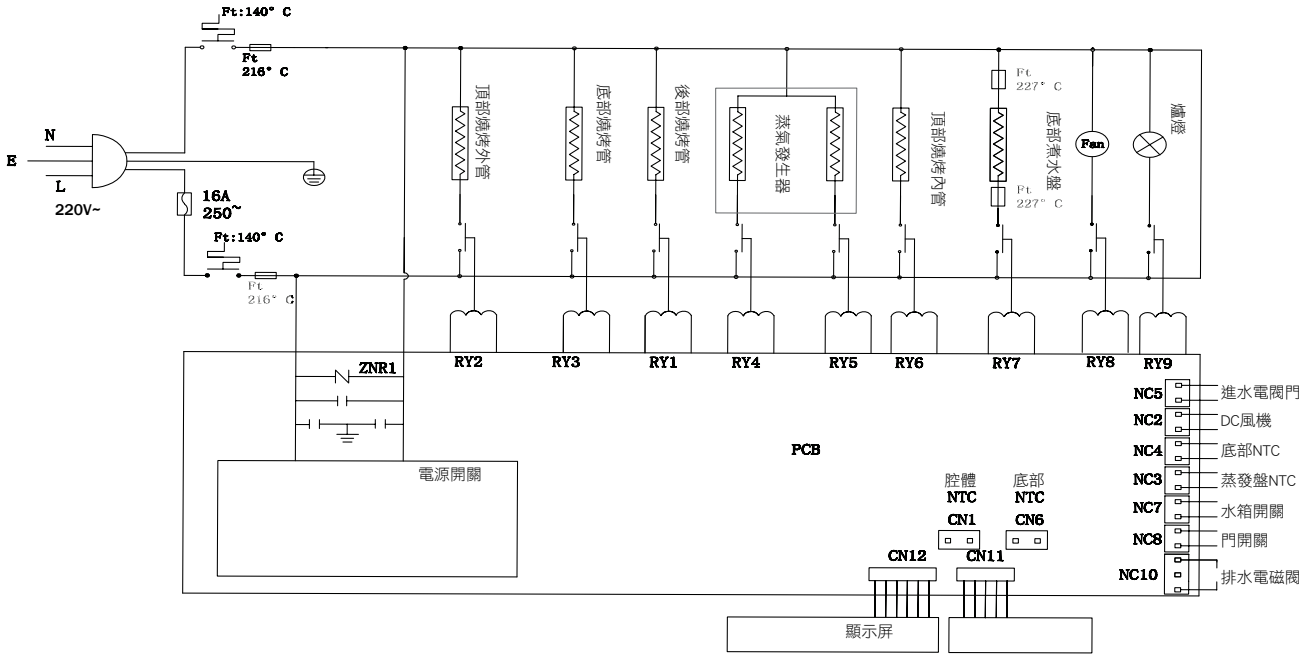
如欲獲取更多有關本產品最新資訊，歡迎瀏覽本公司網站。
For additional product information, please visit our website.

www.germanpool.com

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。

型號 Model No. : ☐ SGV-5228

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。

客戶服務及維修中心

中國香港

九龍灣啟興道1-3號

九龍貨倉10樓

電話：+852 2333 6249

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

傳真：+853 2875 2661

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.

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.

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.

Customer Service & Repair Centre

Hong Kong, China

10/F, Kowloon Godown

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

GERMAN POOL

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Daliang, Shunde, Foshan, Guangdong
Tel:+86 757 2980 8308
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Macau, China
3/F, Edificio Industrial Pou Fung,
145 Rua de Francisco Xavier Pereira, Macau
Tel:+853 2875 2699
Fax:+853 2875 2661

香港《S MARK》 中國櫥櫃/家電行業 CEO非凡品牌大賞 香港 優質 商號 香港工商業獎 最具潛質 香港中小企業 香港消費者推崇品牌 香港《Q嘜》 香港名牌十年成就獎
安全認證 十大影響力品牌 創建品牌企業獎 最佳拍檔大獎 優質服務證書 HONG KONG TOP BRAND TEN YEAR ACHIEVEMENT AWARD

www.germanpool.com

SGV-5228-M-20(5.1)