

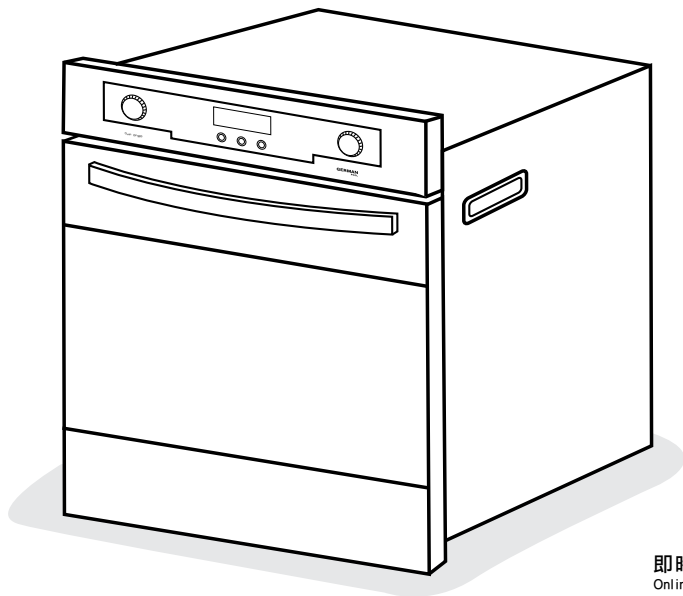
GERMAN
POOL



德國寶

電焗爐 | EV-15D / EV-55D

Electric Oven



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.

即時網上登記保用
Online Warranty Registration



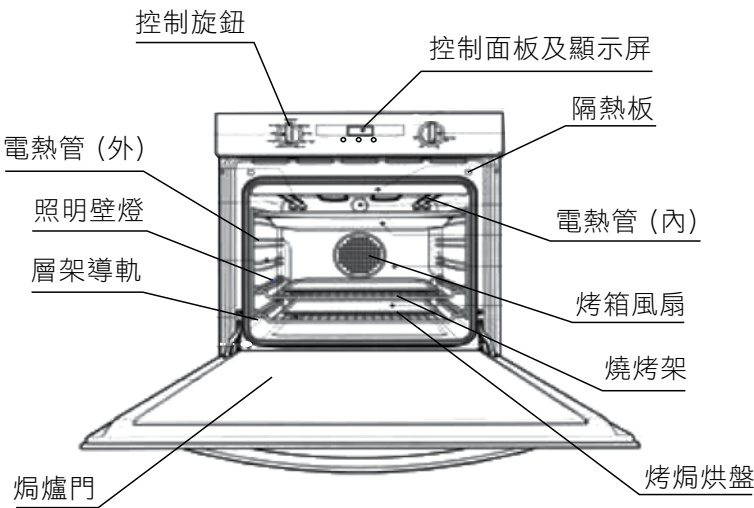
使用說明書 USER MANUAL

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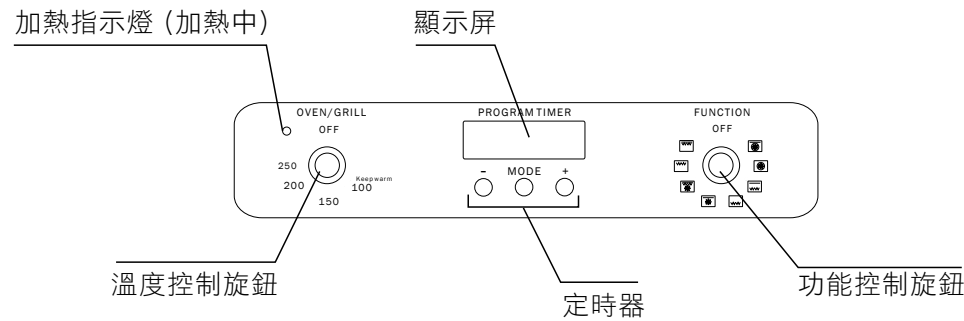
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產品結構

I. 主機



II. 控制面板及顯示屏



III. 基本控制方法

調校運作時間

按任何一個 [定時器] 按鍵以顯示定時時間（預設值為60分鐘），每按右鍵一次增加5分鐘，連續按則可連續增加（最大值為150分鐘）。每按左鍵一次則可減少設定時間5分鐘。

調校烤焗溫度

利用左邊的 [溫度] 控制旋鈕，調校適當的溫度設定。
(有關資料可參照〈操作程序〉的溫度時間參考表 P. 07)。

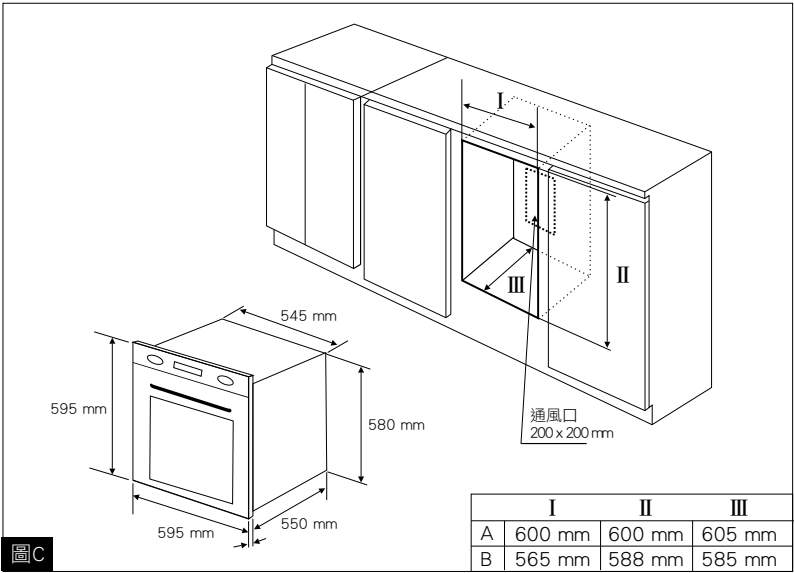
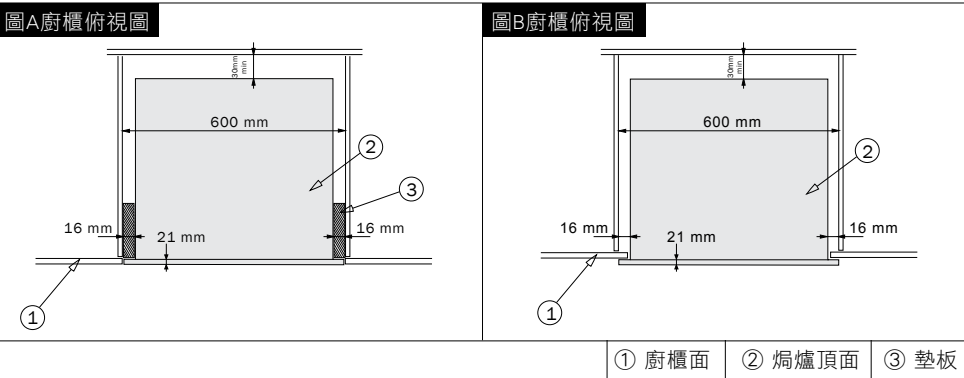
選擇功能

將右邊的 [功能] 控制旋鈕調到適當位置。
(個別功能資料可參照〈產品主要功能〉P. 06)。

啟動

按 [定時器] 按鍵中間的 [MODE] 鍵啟動焗爐，焗爐會按設定時間倒時工作，直到設定時間便關機。於工作狀態下如要查閱設定時間，可按左鍵 [-] 顯示，5秒後則恢復工作狀態顯示。

1. 為了使焗爐安裝後與整體的廚房融成一體，可將烤箱安裝在一個標準闊度為 600 mm 的廚櫃裏，焗爐門可與廚櫃面平排，如圖A。
2. 亦可讓焗爐門外露於廚櫃面，如圖B。



說明：

- 安裝焗爐的地面必須平整，盡量讓焗爐周圍空氣流通，建議夾板和墊板採用不易燃絕熱材料覆蓋
- 電源插頭要接插方便，且必須接妥地線

產品主要功能



特快加熱

此功能結合了風扇周圍和上方2個加熱器的熱力，比以標準加熱功能預熱快達30%。只須將食物直接放進烤箱進行加熱即可。

適宜：烤焗已熟的急凍食品，如意式薄餅、廣東點心、肉餡餅和西式糕餅等。

提示：在烤箱的上半部分烤焗食品效果最為理想。



風扇 + 加熱

此功能熱力來自風扇周圍的加熱器，風扇驅動熱氣在烤箱內循環，可把食品放在烤箱內不同位置同時烤焗。使用〔風扇+加熱〕功能比單獨使用無風扇〔加熱〕功能快及均勻。

提示：烤焗後食物可能有不同色調，乃屬正常現象。



加熱

此功能之熱力同時來自食物上方和下方（即層板下），兩部分都設有一個恆溫器來維持設定溫度不變。

適宜：燒烤單盤的曲奇餅、烤餅、蛋糕、肉片、意大利粉、布甸和薄脆蛋餅等。



底部加熱

此功能之熱力單一來自食物下方（即層板下）的加熱器，並由恆溫器維持設定溫度。

適宜：加深意式薄餅、餡餅和糕餅底部的金黃色。



解凍

由風扇驅動低溫空氣在烤箱中流動來達致解凍效果。

適宜：在燒烤以前可幫助食物進行融霜；製作麵包糕餅時亦可利用此功能協助麵團發酵。



風扇+燒烤

熱力來自內膽上方的兩個加熱器，具有烘焙和標準烤焗兩種功能。焗爐門關閉時，風扇驅動熱空氣循環流動，加熱器以時開時關來維持設定溫度。

適宜：燒烤較大肉類時具有相似於旋轉烤肉的效果。

提示：將食物放在烤箱倒數第二層烤架上，然後在最下層可放置烤盤以盛載散落碎屑肉汁，烤燒期間無需反轉食物。



燒烤

把上方加熱器的熱力輻射引導到食物上。

適宜：燒烤嫩肉、肉排、芝士餅和其他快燒食物。

提示：先將烤箱連烤架預熱3分鐘，效果更好。



強力燒烤

將上方兩個加熱器的熱力同時輻射引導到食物上，烤燒速度比一般快。

適宜：利用大烤架盤面積烤燒嫩肉、香腸、點心和其他快燒食品。

提示：先將烤箱連烤架預熱3分鐘，效果更佳。

操作說明

I. 操作前注意

- 首次使用之前，請先用中性清潔劑清洗烤箱爐壁，擦乾後關閉焗爐門，調至180°C 空燒烤箱2-4小時以去除烤箱內之物料氣味
- 使用時，房間必須保持通風良好

II. 操作程序

1. 預熱烤箱

預熱能使烤箱更快地達到設定溫度。

說明：指示燈熄滅，表示溫度已達到，可將食品放入烤箱。

2. 預熱烤架

預熱烤架3分鐘以上效果最佳，有助於保持肉排、香腸和其它肉食的原汁美味。

3. 設定溫度

參考下表，設定烤箱內溫度。

烤箱狀態	參考溫度
冷	80°C / 175°F
微熱	100~110°C / 210~230°F
低熱	130~140°C / 265~285°F
小熱	150~160°C / 300~320°F
中熱	170~180°C / 340~355°F
熱	190~200°C / 375~390°F
高熱	200~210°C / 390~416°F
特高熱	220~230°C / 430~450°F
極熱	240~250°C / 465~480°F

4. 烤焗設定

A. 糕餅點心

糕點種類	糕點名稱	參考溫度	烤箱層數*	參考時間
鬆餅類	乾果鬆餅	210 °C	3	10-12 min
餅乾類	餅乾卷	170-180 °C	3或4	10-15 min
	牛油曲奇	170-180 °C	3或4	10-15 min
	鬆脆麵包餅乾	150 °C	3或4	15-20 min
蛋糕類	小餡餅	180 °C	3或4	15-20 min
	海棉蛋糕-4蛋	170-180 °C	3	18-20 min
	果仁條形餅	170 °C	3	45-50 min
	熱果批	160-170 °C	3	60-90 min
	濃味水果蛋糕	140 °C	3	180-210 min
酥餅/餡餅類	吉士撻	180-160 °C	3	10/30 min
	忌簾奶油泡芙	220-180 °C	3或4	20/30 min
	丹麥棒形餅	210-180 °C	3或4	15/30-40 min
發酵類	饅頭	200 °C	3或4	20/30 min
	面包	220 °C	3	25-30 min
布甸類	巧克力	190 °C	3或4	40 min
	芝士梳乎厘	180 °C	3	35 min

* 從烤箱底往上數

B. 烤肉

- 1. 把肉放進烤箱，設定溫度在180-200°C。建議用錫紙把肉食包起來，防止油和脂肪溢出，事後清潔烤箱也較方便。
- 2. 使用烤架/烤盤和無煙烤架配件，把肉放在插件上。
- 3. 不要刺戳肉食，以免肉汁流失。
- 4. 肉燒熟後，立即從烤箱取出。
- 5. 用鋁箔紙包起來，放置約10分鐘，這有助於肉食在切開時保持原汁原味。

肉類	參考溫度	燒烤程度	參考時間
牛排	200 °C	淺烤	35-40 min
	200 °C	中烤	45-50 min
	200 °C	烤熟	55-60 min
羊架	200 °C	淺烤	40 min
	200 °C	中烤	60 min
小牛肉	180 °C	一般	60 min
豬扒	200 °C	一般	60 min

註：上表提供不同肉類的參考烤焗溫度和時間，但實際設定須根據肉的厚度、骨頭大小和肉中混和的材料而略作調整。

C. 魚類 / 禽類

- 1. 把禽肉或魚放進烤箱，設定180°C的中度溫度。
- 2. 在魚上面放一層錫紙，烤燒約45分鐘。

魚 / 禽類	參考溫度	參考時間
雞肉	180 °C	45-50 min
鴨肉	180-200 °C	60-70 min
火雞	180 °C	40-45 min (<10kg)
	180 °C	35-40 min (>10kg)
魚	180 °C	20 min

註：上表提供各種禽、魚的參考燒烤溫度和時間，但實際設定須根據禽魚的厚度和餡子的內容而略作調整。

5. 操作小提示

- 烤焗肉類時無須調味，若要增添風味，可將魚放在一盤香草上或在雞肉上撒上迷迭香或龍蒿等香料
- 食物切割成小塊，有助烤煮得更快、更均勻
- 要令雞、小牛肉或豬扒等肉類看起來更美味，可在烤盤上塗上少許油，然後各面烤一次，可使肉表面帶有金黃色澤

注意事項

- 不得讓十二歲以下兒童單獨操作使用，亦不可在無人看管下進行烤焗
- 使用時，請勿接觸發熱部分及焗爐表面（如焗爐門），以免燙傷和灼傷
- 切勿將焗爐用作室內取暖器
- 為防止火警，焗爐必須保持清潔，風道必須暢通無阻
- 焗爐運作時，切勿在附近使用噴霧劑
- 不可將易燃物質（如噴霧劑）放置在焗爐內或附近
- 使用後應立即關閉電源，否則食物殘餘的脂肪或油漬會容易引致火警
- 不要將厚度大的食品放到烤架下面，以免引起食品捲曲、發熱甚至燃燒
- 隨機之電源線如有損壞，必須由本公司認可或持牌的專業維修人員進行更換
- 如長期不使用焗爐，應將電源插頭拔下

保養與維護

重要提示：

- 清洗烤箱前，先應保證切斷烤箱的電源
- 切勿使用蒸氣清洗
- 切勿用錫紙覆蓋或用器皿遮擋烤箱的底部及燒烤架，以免阻擋烤箱內之熱空氣運行

I. 搪瓷面

- 難去除的銹斑可用尼龍刷或專用去污液大力抹擦
- 切勿使用強烈或有刺激性清潔劑、去污粉、鋼絲刷、石蠟或粗糙摩擦性的抹布等清潔，以免傷害物質表面

說明：使用家庭搪瓷器皿去污劑進行清洗，請必須按照產品說明進行清洗。

II. 不銹鋼面板

任何等級之不銹鋼材料均會產生銹斑、褐色或會沾油漬。請按下列程序清洗，以確保焗爐的外觀、性能和壽命。

- 請用溫熱的肥皂水清洗，再用清水沖洗乾淨
- 如要使焗爐外觀光潔，可用不銹鋼專用清潔劑擦洗，然後用一塊不留棉屑的布抹擦乾淨
- 不銹鋼特別髒或呈褐色的部分必須使用不銹鋼專用清潔劑擦洗

說明：必須根據鋼材的紋理走向來擦洗焗爐之不銹鋼部分。

III. 噴漆（控制面板）

- 用溫熱肥皂水擦洗，再以清水沖洗乾淨，然後用不留棉屑的布抹擦乾淨
- 切勿使用強烈或有刺激性清潔劑、去污粉、鋼絲刷、石蠟或粗糙摩擦性的抹布等清潔，以免傷害面板表面物質

IV. 玻璃（門及面板）

- 門和控制面板上的玻璃面當沾有污漬就應立即清潔
- 沉積在玻璃上的食物烤跡可用濕布擦淨
- 頑固的斑跡可用焗爐專用清潔劑清潔

V. 烤箱

- 必須長期保持烤箱的清潔，確保發熱元件、風扇周圍沒有積聚脂肪和油膩
- 烤盤和燒烤架插件必須保持清潔，脂肪積斑會容易引致火警
- 肉食必須用箔紙包起來或裝進燒烤錫袋中，可減少清潔麻煩

VI. 烤架

- 經常保持烤架盆和無煙烤架插件的清潔，防止脂肪積層引致發生火警

清潔須知

按以下指示，可較方便地將手伸進烤箱內進行清潔工作：
注意：拆裝任何零件或配件前必先關閉焗爐電源，以免觸電

I. 完全打開烤箱門

1. 打開焗爐門，朝前方旋轉2個挑動器，使它們二者扣上鉸鏈臂上的鉤子。
2. 就地按住二個挑動器，把它們稍為關攏一點，挑動器宣告掛扣完畢。
3. 把門關攏一半，向上提升，就可以卸下箱門了。
4. 不要用手把抬起箱門，用一只手執門的任何一側起出，手指保持與鉸鏈臂的距離。

II. 重新裝上烤箱門

1. 把二個鉸鏈臂同時返回到焗爐的下面。
2. 把門局部開啟，確保定位凹口落在位置上。
3. 鉸鏈定位後，把門打開，確保挑動器膠鉤。

注意：
- 不可強行用力，裝門前必須先套上定位凹口
- 切勿握著門把手拆門
- 禁止將門浸入水裏

III. 拆下烤盤和烤架

1. 拉出烤盤和燒烤架到盡頭位置。
2. 提起烤盤和燒烤架，把他們取出。
3. 在烤箱下面斜提烤盤和燒烤架，拆除承托架，注意不要倒出烤盤內的食物殘餘。
4. 用溫暖肥皂水洗滌烤盤和接插件。
5. 把它們放置兩側支撐線架之間。

IV. 拆去側旁架（燒烤架承托）

1. 握住焗爐下面的燒烤架承托。
2. 把它們堅定地往裏托。
3. 要安裝承托架，應先將後方的鉤插進後方孔。
4. 把前壯攀插進前樁孔，並把它插牢。

說明：燒烤架應置在上面的位置。

V. 拆裝風扇擋板（如有擋板）

1. 兩邊握住風扇蓋，朝自身方向抽出。
2. 把風扇底部的兩個拉手稍插進相應的孔洞裏。
3. 輕輕壓向頂面。

說明：風扇擋板清洗以後務必重新裝回。

VI. 拆裝烤箱燈的側旁燈（如有燈）

1. 逆時針向旋轉照明燈玻璃，然後拆下，更換燈泡。
2. 如要更換側旁照明燈燈泡，可利用鐵匙插進玻璃照明燈的底下，然後把它扳起來。

說明：風扇擋板清洗以後務必重新裝回。

常見問題

一般問題

故障	原因分析
焗爐不工作	- 電源未連接妥當 - 控制器設定不正確 - 安全保險絲燒斷致令電源未打開 說明：如安全保險絲更換後仍燒掉，請立即找技術人員維修
焗爐指示燈不亮	- 指示燈壞了 - 家中的安全保險絲燒掉 說明：如家中的安全保險絲更換後仍燒掉，請立即找技術人員維修
烤箱升溫不夠，不能燒烤	- 烤箱底有鋁紙和烤盤 - 安全保險絲燒掉 說明：如安全保險絲更換後仍燒掉，請立即找技術人員維修
首次使用時，烤箱冒煙	- 防護油正在揮發
爐門拆下後，不能重新裝上	- 鉸動杆沒有妥然掛扣
實心電熱管已褪色	- 發熱元件和飾邊圈在烤燒中受熱而褪色是正常的

常見問題

燒烤問題

故障	原因分析	處理方法
烤燒不均勻	- 燒烤架位置不正確 - 烤箱托盤太大 - 烤箱內空氣流通不均勻 - 烤盤影響了溫控器	- 選擇能把食品放在烤箱中心的燒烤架層格 - 用其它托盤或烤盤試驗 - 烤燒期間旋轉食物 - 拿掉焙模式的烤架盤
烤好的食物表面褐色太深	- 烤箱未有預熱 - 烘烤皿太大 - 焙烤鍋皿空間不均勻 - 食品塊大小不一或烤盤上放得不均勻 - 焙烤溫度太高	- 預熱烤箱 - 採用適用尺寸的烤鍋皿 - 調正焙烤鍋皿和間距，皿與皿間，皿與壁間一律3cm距離 - 每塊大小切得一樣，烤盤上放得均勻 - 調低溫度
烤出的食品底面褐色太深	- 相對於合成配置，焙烤鍋皿太大 - 鍋皿是暗色金屬或玻璃 - 食品在烤箱中位置太低 - 烤燒期間爐門開的次數太多 - 焙烤溫度太高 - 烤盤影響了溫控器	- 改用正確尺寸的鍋皿 - 改用光亮輕質鍋皿，並調低溫度10℃ - 改放到高一層的位置 - 至少烤到一半時間才可以打開爐門 - 調低溫度 - 焙烤模式時，把烤架盆拿掉
烤出的糕餅有裂縫和深厚的鍋巴層	- 焙烤溫度太高 - 食物在烤箱裏放得太高 - 糕糊攪抖時間過份 - 鍋形狀太深 - 焙烤鍋顏色太暗	- 調低溫度 - 將食物放低一格 - 攪抖時間要適當以食品成份互相結合就可 - 檢查鍋的尺寸，採用參考尺寸鍋 - 改用明亮焙烤鍋
烤出的食品顏色蒼白，不豐滿，以及未烘透	- 焙烤溫度太低 - 食品在烤箱裏放得太低 - 焙烤時間太短 - 鍋皿尺寸不對	- 調高溫度 - 放高一格 - 延長焙烤時間 - 改用尺寸正確的鍋皿

常見問題

燒烤問題

故障	原因分析	處理方法
糕餅中央塌下了	- 焙烤溫度太低 - 焙烤時間太短 - 味配方比例不對 - 焙烤時間爐門開得太早	- 調高溫度 - 延長焙烤時間 - 檢查食物配方 - 要等焙烤時間後一刻鐘才能開爐門
在風扇烤箱中烤肉和烤薯仔顏色不和	- 熱空氣流通不足 - 烤架盤影響了溫控器	- 把食物放到高一點的架子上，使熱氣流通好 - 焙烤模式時，拿掉烤架盆
原汁從肉中流出		- 不可用叉子戳肉塊 - 要用鉗子翻肉塊
烤出來的肉外層烤過頭，中間欠烤	- 肉食太接近發熱管	- 放到低一點的烤架位置
烤架烤成的剝肉和牛排變形		- 每隔2cm用刀切一下

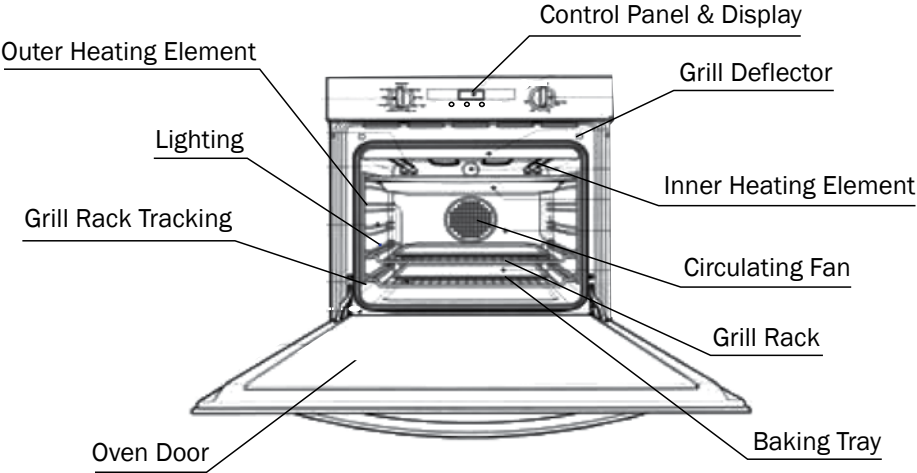
型號	EV-55D	EV-15D
電壓	220 - 240 V / 50 - 60 Hz	220 - 240 V / 50 - 60 Hz
功率	2900 - 3200 W	2900 - 3200 W
電流	13.5 A	13.5 A
溫度範圍	100 - 250 °C	100 - 250 °C
顏色	不銹鋼	黑色
烤箱容量	84 L	84 L
機身尺寸	(H) 595 x (W) 595 x (D) 575 mm	(H) 595 x (W) 595 x (D) 575 mm
烤箱容積尺寸	(H) 470 x (W) 380 x (D) 430 mm	(H) 470 x (W) 380 x (D) 430 mm
安裝尺寸	(H) 588 x (W) 565 x (D) 585 mm	(H) 588 x (W) 565 x (D) 585 mm
淨重	41.0 kg	41.0 kg

本說明書內容之中英文版本如有出入，一概以中文版為準。
本產品之外型、機件或規格如有任何變更，恕不另行通知。
本產品使用說明書以 www.germanpool.com 網上版為最新版本。

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Control Panel & Display	
Basic Control	
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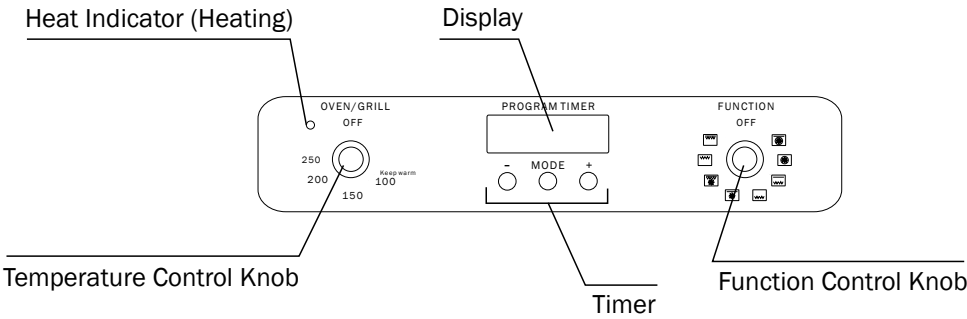
Product Structure

I . Main Body



Product Structure

II . Control Panel & Display



III. Basic Control

Set Timer

Press any button to show the timer setting on the display (default value is 60 min). Press right button to add 5 min and left button to reduce 5 min (Maximum timer setting is 150 min) .

Set Temperature

Using [Temperature] control knob (left), set temperature from 100-250 °C.

Select Function

Turn [Function] control knob (right) to desired position (Please refer to p.06 “Function Descriptions” in this manual for details about each function).

Start

Press [Set] (middle button) to start. Timer will begin counting down from the set time and operation will stop when it reaches “0”. During operation, press the left button [-] to display the timer for 5 seconds.

Installation

- 1. For best integration within a kitchen, mount oven in a standard 600 mm wide cabinet that gives a flush fit with the surrounding cabinet front panels (Figure A).
- 2. It can also be mounted with a proud fit with the surrounding cabinet (Figure B).

Figure A: Cabinet Top View

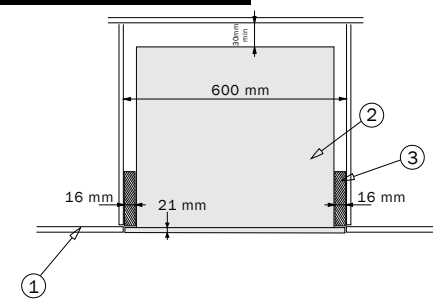
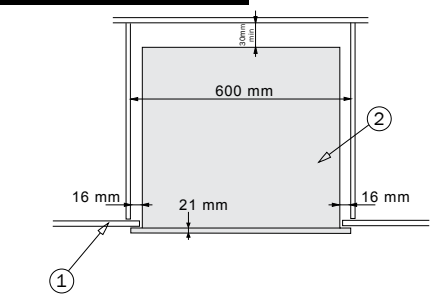
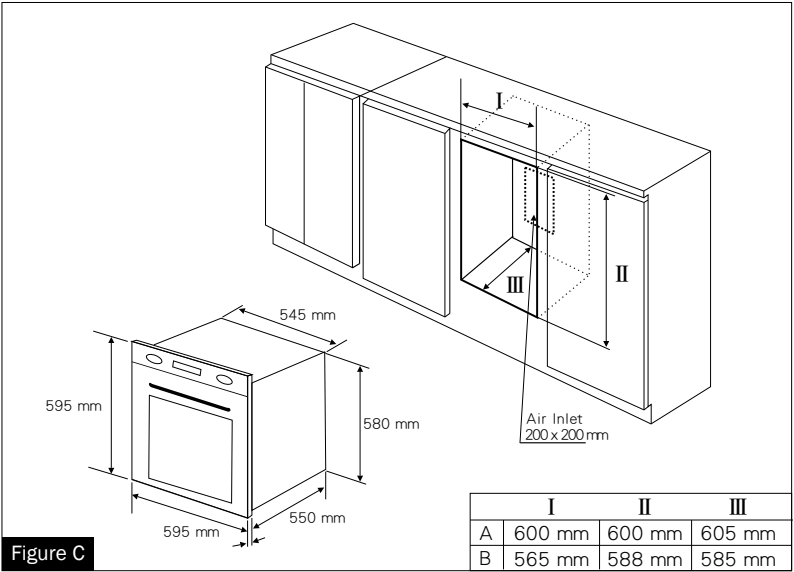


Figure B: Cabinet Top View



① Cabinet Front ② Oven Top ③ Filling Plate



Note:

- Oven must be installed on a flat and level surface; venting space must be present. Non-flammable material is recommended for the surrounding cabinet panels and filling plates
- Power socket should be conveniently accessible and properly earthed

Function Descriptions



Rapid Heat

Heat comes from the element around the circulating fan as well as the smaller element above food. This helps to preheat oven 30% quicker than on standard heating. Simply place food in oven straight from the freezer. Ideal for: cooking frozen (pre-cooked) food, e.g. savoury pastries, pizzas, meat pies and fruit pies.

Note: Cook in the upper half of the oven for best results.



Heat With Fan

Heat comes from the element around the fan, with fan circulating hot air within the oven chamber. Food can be placed in several different positions in the oven at the same time. And this function is quicker than standard non-fan [Heat Only] function.

Note: Some variation in browning is normal.



Heat Only

Heat comes from two elements, one above and one below food. Both elements are controlled by thermostat and will turn on and off to maintain the desired temperature. Ideal for: Baking single trays of biscuits, scones, muffins, cakes, casseroles, egg pudding, etc.



Base Heat

Heat comes from element below food. The element is controlled by thermostat and will turn on and off to maintain desired temperature. Ideal for: Adding extra browning to the bottoms of pizzas, pies and pastries.



Defrost

The “Defrost” function uses low temperature air that is circulated by the fan. Ideal for: defrost/thaw food before cooking. “Defrost” function can also be used to raise yeast dough and dry fruit, vegetables and herbs.



Grill With Fan

Heat comes from two heating elements above food. It combines the benefits of both “Heating” and “Grill” functions. The grill element switches on and off to maintain the desired temperature while the fan circulates heated air. The oven door remains closed for this function. Ideal for: Grill large cuts of meat, which gives you a result that is similar to “roisserie” cooked meat.

Note: Place on a rack in the second lowest level. Put baking pan on the lowest level to catch any spills and droppings. It is not necessary to turn over during “Grill With Fan” cooking cycle.

Function Descriptions



Grill

Radiant heat is directed from the powerful upper element onto food. Ideal for: Grill tender cuts of meat, steak, chops, open toasts and other quick cooking foods.
Note: Preheat oven for 3 minutes to get the best results.



Turbo Grill

“Turbo Grill” directs radiant heat from two powerful upper elements onto the food. Ideal for: Grill tender cuts of meat, sausages, open toasts and other quick cooking foods.
Note: Preheat oven for 3 minutes to get the best results.

Operating Instructions

I . Precautions

- When using oven for the first time, clean the oven interior with warm water (with or without soap). Then heat empty oven at 180 °C for 2 to 4 hours to dispel any manufacturing odor
- Room must be well ventilated during use

II . Operating Procedures

1. Pre-heat Oven Chamber

Pre-heating of oven is recommended for some of the grilling functions. Pre-heating allows oven to reach required temperature quickly and efficiently.

2. Pre-heat Grill Rack

Preheat grill rack for at least 3 minutes to obtain best results. It helps to seal juice and flavour in meat items such as steak, pork chops and lamb.

3. Set Temperature

Set desired temperature (refer to table below).

Oven Status	Reference Temperature
Cool	80 °C / 175 °F
Warm	100~110 °C / 210~230 °F
Very Warm	130~140 °C / 265~285 °F
Moderate Hot	150~160 °C / 300~320 °F
Medium Hot	170~180 °C / 340~355 °F
Hot	190~200 °C / 375~390 °F
Very Hot	200~210 °C / 390~416 °F
Extra Hot	220~230 °C / 430~450 °F
Extremely Hot	240~250 °C / 465~480 °F

Operating Instructions

4. Adjust Settings

A. Cake & Pastry

Pastry Type	Pastry Name	Temperature	Rack Level*	Time
Scones	Dried Fruit Scones	210 °C	3	10-12 min
Biscuits / Cookies	Rolls	170-180 °C	3 or 4	10-15 min
	Butter Cookies	170-180 °C	3 or 4	10-15 min
	Shortbreads	150 °C	3 or 4	15-20 min
Cakes	Patty Cakes	180 °C	3 or 4	15-20 min
	Sponge Cakes	170-180 °C	3	18-20 min
	Nut Loaves	170 °C	3	45-50 min
	Boiled Fruit Pies	160-170 °C	3	60-90 min
	Rich Fruit Cakes	140 °C	3	180-210 min
Pastries	Custard Tarts	180-160 °C	3	10/30 min
	Cream Puffs	220-180 °C	3 or 4	20/30 min
	Danish Stick	210-180 °C	3 or 4	15/30-40 min
Yeast Breads	Buns	200 °C	3 or 4	20/30 min
	Breads	220 °C	3	25-30 min
Puddings	Chocolate	190 °C	3 or 4	40 min
	Cheese Soufle	180 °C	3	35 min

* Counting from bottom to top

B. Meat

1. Place meat in oven and set temperature between 180 °C and 200 °C. It is recommended to wrap meat in a roasting bag or foil to prevent fats and oil from splattering.
2. Use baking pan and/or grill rack insert; place meat on the insert.
3. Do not pierce meat, as it will allow meat juice to escape.
4. When meat is cooked, remove meat from oven.
5. Wrap meat in aluminium foil and leave to stand for about 10 minutes. It will help retain meat juice when the meat is carved.

Meat	Temperature	Grilling Level	Time
Steak	200 °C	Medium Rare	35-40 min
	200 °C	Medium	45-50 min
	200 °C	Medium Cooked	55-60 min
Lamb Rack	200 °C	Medium Rare	40 min
	200 °C	Medium	60 min
Veal	180 °C	Normal	60 min
Pork Chop	200 °C	Normal	60 min

Note: Above table is for reference only. Actual grill time must be adjusted depending on the thickness of meat, size of bones and other ingredients in the dish.

Operating Instructions

C. Fish / Poultry

1. Place poultry or fish in oven. Set temperature at 180 °C.
2. Lay a sheet of foil on top of fish and grill for 20-45 min.

Fish / Poultry	Temperature	Time
Chicken	180 °C	45-50 min
Duck	180-200 °C	60-70 min
Turkey	180 °C	40-45 min (<10kg)
	180 °C	35-40 min (>10kg)
Fish	180 °C	20 min

Note: Above table is for reference only. Actual grill time must be adjusted depending on the thickness of fish/poultry and other ingredients in the dish.

5. Operating Tips

- Seasoning is not necessary when grilling. However, to enrich meat flavour, you can grill fish on top of a bed of herbs, or add a bunch of rosemary or tarragon to your poultry dish
- Food cooks faster and more evenly when cut into pieces
- To make poultry, veal and pork look more appetizing, apply a small amount of fat in baking pan and heat meat on all sides

Cautions

- Children under 12 should not operate oven alone. Oven must not be unattended at any time during operation
- Do not touch heating element and other hot surfaces (e.g. oven door) to avoid burns and injuries
- This appliance cannot be used as a space heater
- In order to avoid a fire, oven should be kept clean and vents unobstructed
- Do not spray aerosols in the vicinity of the appliance during operation
- Do not store flammable materials in or under the appliance
- Shut off power immediately after use
- Do not place thick portions of food under the grill. Foods may curl
- If the supplied power cord is damaged, contact a German Pool-authorized or licensed technician for a replacement
- When oven will not be used for an extended period, unplug power cord

Care & Maintenance

Important:

- Always make sure that the power is disconnected before cleaning
- Do not use steam cleaners
- Do not block heat circulation within the oven chamber by lining the bottom or grill racks with foil or cookware

I. Enamel Surface

- Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers
 - Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes
- Note: User may use household oven enamel cleaners - follow the manufacturer's instructions carefully

II. Stainless Steel

Stainless steel of any grade can be stained, discolored or greasy. In order to maintain oven's best performance and appearance, clean those areas regularly by following the procedures below.

- Wash with warm soap water and then rinse with clean water
- For a better, shinny look, wipe stainless steel areas with a stainless steel cleaner, then wipe with a soft lint-free cloth
- Use a stainless steel cleaner when the stainless steel part is extremely dirty and/or discolored

Note: Please follow the polish or brush lines of the stainless steel.

III. Paint (Control Panel)

- Wash with warm soap water and then rinse with clean water. Then wipe it dry with a soft, lint-free cloth
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes

IV. Glass (Door & Control Panel)

- Glass surfaces on oven door and control panel are best cleaned immediately after being soiled
- Use a damped cloth to remove baked-on food deposits
- Oven cleaners may be used to remove stubborn marks and stains

V. Oven Interior

- Always keep your appliance clean. Ensure that grease do not accumulate around heating elements or circulating fan
- Always keep the oven dish, bake trays and smokeless grill insert clean, as any fat deposits may catch fire
- Always wrap meats in foil or an roasting bag to minimize cleaning effort. Any poly-unsaturated fats can leave a varnish-like residue which is very hard to remove

VI. Grill Rack

- Always keep the baking pan and grill rack inserts clean. Any fat deposits may catch fire

Notes About Cleaning

Follow the following steps to get better access to the oven interior for cleaning:
Note: Make sure power is connected when removing or positioning any parts.

I. Removing Oven Door

1. Rotate the two stirrups forward so that they are engaged together onto the hooks on the hinge arms.
2. Hold both stirrups in place and slightly close the door. The stirrups will now remain engaged.
3. Close the door half way and lift it away from the oven.
4. Do not lift the door by the handle. Keep one hand on either side of the door (Keep fingers away from the hinge arms).

II. Positioning Oven Door

1. Position both hinge arms at the same time into the front.
2. Ensure that the location notches on the bottom of the hinge arms are positioned onto the lower cutout lip.
3. Close the door partially to ensure that the location notch drops into place.
4. When the hinges are located, open the door fully and ensure the stirrups are disengaged.

Caution:
- Do not use force and always ensure that the location notch is correctly engaged before you operate the door
- Do not lift or carry oven door by the handle when removing or positioning
- Do not immerse oven door in water

III. Removing Baking Pans & Grill Racks

1. Slide out baking pan and grill racks towards you until they reach the end.
2. Pull and lift them out.
3. Tilt up baking pan and grill racks at the front to the side supports. Be careful not to spill the contents.
4. Wash pan and racks with warm soap water.
5. Reverse the above steps to put the pan and racks back. Make sure they are placed between 2 support wires.

IV. Removing Side Rack

1. Grasp the rack supports at the front.
 2. Pull them firmly inwards.
 3. To install the rack supports, first insert the rear hook to the rear hole.
 4. Locate the front peg into the front hole and push in firmly.
- Note: Rack support wires should be on top

V. Removing & Re-positioning Fan

1. Hold fan cover by the two sides and pull towards yourself.
 2. Insert the two tabs at the bottom of the fan into their corresponding holes.
 3. Push the top back.
- Note: The fan baffle must be replaced after cleaning.

VI. Removing & Re-positioning Lighting

1. Turn lighting glass anti-clockwise and remove it for bulb replacement.
2. To remove side light, place a spoon under the light glass and lever off. Replace bulb and snap glass.

Troubleshooting

Problem	Possible Cause
Oven or grill not working	- Power not turned on - Controls are incorrectly set - Household fuse has blown or power supply is off Note: If the fuse continues to blow, contact technician for a replacement
Lighting not working	- Light bulb blows out or loose in socket - Household fuse has blown Note: If the fuse continues to blow, contact technician for a replacement
Oven not heating up enough Oven not working	- Foil or trays lining on bottom of oven - Household fuse has blown Note: If the fuse continues to blow, contact technician for a replacement
Condensation building up	- Reduce amount of water used in cooking (Some condensation is normal)
Door cannot be replaced after removal	- Stirrup not engaged properly
Solid heating element has been discolored	- Discoloration of heating elements and trimming is normal

Technical Specifications

Model	EV-55D	EV-15D
Voltage	220 - 240 V / 50 - 60 Hz	220 - 240 V / 50 - 60 Hz
Rated Power	2900 - 3200 W	2900 - 3200 W
Electric Current	13.5 A	13.5 A
Temperature Range	100 - 250 °C	100 - 250 °C
Colour	Stainless Steel	Black
Interior Capacity	84 L	84 L
Dimensions	(H) 595 mm (W) 595 mm (D) 575 mm	(H) 595 mm (W) 595 mm (D) 575 mm
Interior Dimensions	(H) 470 mm (W) 380 mm (D) 430 mm	(H) 470 mm (W) 380 mm (D) 430 mm
Cut-out Dimensions	(H) 588 mm (W) 565 mm (D) 585 mm	(H) 588 mm (W) 565 mm (D) 585 mm
Net Weight	41.0 kg	41.0 kg

If there is any inconsistency or ambiguity between the English version and the Chinese version of these operating instructions, the Chinese version shall prevail.

Product appearance, structure and specifications are subject to change without prior notice.

Refer to www.germanpool.com for the most up-to-date version of the operating instructions.

保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用 (自購買日起計算)。

* 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

1) 填妥本公司網頁內之保用登記表格
www.germanpool.com/warranty

2) 填妥保用登記卡，郵寄至本公司。



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。 Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

型號 Model No. : ☐ EV-15D ☐ EV-55D

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

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

* 此保用不包括：非家庭性質用途；燈泡及塑膠配件；因意外而造成的損壞(包括運輸及其它)；任何附件及輔助裝置；以及一切因人為、電源接合不當、不依說明書而錯誤或疏忽使用本機、經非本公司認可之安裝及不適當維修等等所引致之損壞。

** 保用只在香港、九龍、新界區有效，東涌、愉景灣及離島，需額外收取交通費用。

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.



* Product must be used solely for domestic purposes. Customer should always follow the operating instructions. This warranty does not apply to: replacement of accessories and parts; damages caused by incorrect voltage, improper operations, unauthorized installation or repairs as well as accidents.

** Service area includes Hong Kong Island, Kowloon and New Territories. Repairs in Tung Chung, Discovery Bay or other areas are subject to extra service charge.

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此保用只適用於香港及澳門 | This warranty is valid only in Hong Kong and Macau

GERMAN
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