

# Healthy Speedfryer Oven SF

SFO-312



Online Warranty Registration



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

USER MANUAL

### 請即進行保用登記! 有關保用條款細則,請看説明書最後一頁。

Please register your warranty information now!

For Warranty Terms & Conditions,

please refer to the last page of this user manual.

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### Warnings & Safety Precautions

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Read all instructions carefully before using this product.

- This product is for domestic indoor use only. If this product is used for any commercial, industrial,
- rental or other purposes, product warranty will be VOIDED.
- This product is not intended for use by children or persons with reduced physical, sensory
- · or mental capabilities, or lack of experience and knowledge, unless they have been given
- supervision or instruction concerning use of this product by an adult responsible for their safety.
- Mind your children and DO NOT let children play with this product.
- Cleaning and user maintenance shall not be made by children without supervision.
- Check the voltage indicated on the rating label before using this product.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazards.
- Unplug this product from the power source before cleaning and maintenance.
- Contact German Pool authorized service technician for repair or maintenance of this product.
- 1. Always plug in this product to a stand-alone socket, DO NOT share socket with other appliances.
- 2. Make sure the glass pot is properly placed into the main body before turning on the power.
- 3. If this product is not placed on a heat-resistant surface, an insulation pad must be placed under the product before use.
- This product is intended for domestic use only. DO NOT use it in a commercial, industrial or laboratory setting.
- 5. DO NOT operate this product by means of an external timer or separate remote control system.
- 6. Preheating is recommended when using this product for the first time or when the glass pot is cold, it will facilitate the cooking process.
- When the product is heating up, DO NOT touch the transparent components and the glass pot to avoid getting burnt. Only touch the glass pot after it has cooled down completely, and keep this product out of the reach of children.
- 8. Food must be placed on the rack and make sure the ventilation is not blocked.
- When cooking with this product, DO NOT put water into the cookware or use cookware that is sealed or not heat-resistant (e.g., plastic) to avoid affecting the cooking quality.
- 10. Always unplug this product after use.
- 11. Unplug this product and allow the main unit and glass pot to cool down completely before any cleaning or user maintenance.
- 12. DO NOT immerse or rinse the main body of this product with water. Wipe with wrung out soft cloth only. DO NOT use alcohol or volatile substances (e.g., degreaser) to clean the main body.
- When cleaning or using this product, avoid bumping the glass pot against any surface to prevent it cracking or breaking.
- 14. While in use, this product must be kept at least 10 cm away from the wall.
- 15. DO NOT let children use, touch or play with this product.
- 16. If this product emits noises or strong vibrations after it's been turned on, turn it off and disconnect from the power source, and promptly contact German Pool Customer Service & Repair Centre for repair.
- 17. If the power cord is damaged or other malfunctions occur, DO NOT dismantle, repair or modify this product by yourself. Repair work must be performed by German Pool Customer Service & Repair Centre's qualified technicians only.
- DO NOT use if power supply cord or plug is damaged in order to prevent fire, short circuit or electric shock.

# **Product Structure**

### Main Body



### **Control Panel**



### **Operation Instructions**

#### Before Use

- This product is equipped with a safety mechanism. Product will stop cooking automatically when
  the glass pot is pulled out; once the glass pot is put back in place, the product will automatically
  resume cooking.
- If user wishes to place an additional cookware inside the glass pot, that cookware must be made
  of metal.
- When using additional cookware, first place the fry rack inside the glass pot, then place the cookware on top of the fry rack; leave at least 3 cm space between the cookware and the heating element.

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- DO NOT touch the glass class pot when product is in use. DO NOT let children near the product to avoid getting burnt.
- When in use, this product must be kept at least 10 cm away from the wall.

### **Start Cooking**

- Connect product to the power source, the Start/Cancel key will blink, product enters sleep state.
- Tap Start/Cancel Key
   —, the whole Control Panel will light up, LED Display shows "—", product enters standby state.

#### Note:

In standby state, if the product does not receive any command in 15 seconds, it will automatically return to sleep state.

- 4. Tap Temperature keys ⊕ ⊖ or Time +/- keys ⊕ ⊖ to adjust the temperature or time.

#### Note:

- Each tap of Temperature keys ( ) ( ) will increase or decrease cooking temperature by 5 °C.
- Each tap of Time key 🕂 🕒 will increase or decrease cooking time by 10 seconds.
- Tap and hold the key for quick adjustment.
- 5. Once setting is completed, tap Start/Cancel key to begin cooking.

### Note:

- During cooking, if user wishes to pause the function, simply pull out the glass pot.

### **Operation Instructions**

Functions	Recommended Quantity	Default Temperature	Default Time	Adjustable Temperature	Adjustable Time
Custom	/	160°C	20 min	120-200°C	5-40 min
Chicken Wing	8-10 Pieces	180℃	15 min	160-200°C	12-18 min
Cake	150g	160℃	20 min	140-180℃	15-25 min
Fries	300g	180℃	20 min	160-200°C	17-23 min
Steak	1 Piece	180℃	14 min	160-200°C	11-17 min
Sweet Potato	300g	180℃	40 min	160-200°C	37-43 min

#### Note:

The above table serves as a reference guide only. Check if the food is cooked thoroughly before serving.

### Cleaning & Maintenance

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- Before cleaning and maintenance, return the product to sleep state, unplug from the power source, and let product cool down completely first.
- DO NOT immerse or rinse the main body with water.
- If using a dishwasher, take out the glass pot and put it into the dishwasher together with the fry rack. DO NOT put the main body of this product into the dishwasher.
- When washing the glass pot, avoid bumping it against any surface to prevent it cracking or breaking.
- DO NOT immerse or rinse the main body with water as it will damage the electronic components.Simply wiping with a wrung out soft cloth is sufficient to keep it clean.
- 4. Glass pot, fry rack and other accessories may be cleaned with water and mild detergent.
- 5. After cleaning, dry off the glass pot, fry rack and other accessories with dry soft cloth.

## Troubleshooting

Problem	Solution
Smoke or smell is detected when using product for the first time	Preheat the product for 5 minutes to volatilize the machinery's protective grease coating
Product does not operate	Check whether the power plug is properly plugged in; check whether the glass pot is properly inserted (product will automatically stop cooking if glass pot is not in place)
Product does not heat up	Check whether the power has been turned on and the heating element has been lightened up.
Glass pot is damaged	Please contact German Pool Customer Service and Repair Centre.

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If problem cannot be rectified, please contact Customer Service & Repair Centre for assistance. It is strictly forbidden to disassemble this product unless by a qualified professional technician.

## **Technical Specification**

Model	SF0-312
Voltage	220 V
Power	1200 W
Frequency	50 Hz
Temperature	120-200°C
Product Dimensions	(H) 260 (W) 260 (D) 250 mm

- Specification is subject to change without prior notice.
- If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.
- Refer to www.germanpool.com for the most updated version of the User Manual.

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## 警告及注意事項

### ⚠ 警告!

使用本產品前,請仔細閱讀所有説明。

- 本產品只限家居室內日常使用,如產品作任何商業、工業、出租或其他用途,保用證即告失效。
- · 請勿讓兒童或身體有殘障、精神不健全及對本產品缺乏經驗或知識的人士單獨使用本產品;如 需使用,必須要在負責任的成年人監管下方可使用。
- · 應照顧好兒童,確保他們不會玩耍本產品。
- · 無成年人監管下,勿讓兒童清潔及維護本產品。
- 使用前,請先檢查所有電壓是否與本產品標籤上的電壓相符。
- 如果電源線損壞,為免發生意外,電源線必須由廠方、廠方指定的維修中心或同等合格的技術 人員推行更換。
- 清潔或檢查本產品前,必須先關機及拔掉插頭。
- · 請聯繫德國寶授權的技術人員進行維修或保養本產品。
- 1. 請使用獨立的插座,嚴禁與其他電器共用插頭。
- 2. 啟動電源前,必須先將玻璃鍋穩妥裝入主機內。
- 3. 如放在不隔熱的枱面使用,必須在本產品下放置隔熱層才能使用。
- 4. 本產品只供家庭使用,不適用於工業、商業和實驗室用途。
- 5. 本產品嚴禁以外置時間裝置或獨立的遙控器操控。
- 6. 第一次使用或當玻璃鍋身冷時,可先預熱一下,食物烹煮效果更好。
- 烹調加熱時,切勿碰觸產品透明件和鍋身,以免燙傷。待玻璃鍋身冷卻後,才可碰觸。請勿讓 小孩靠折。
- 8. 食物必須懸空放置於層架上不能阴寒風道。
- 9. 烹飪時,不要在容器內放入水或與其他不通風、不耐溫的器皿(如塑膠)共同使用,以免影響 烹調效果。
- 10. 使用完畢後,請立即拔掉電源插頭。
- 11. 清潔本機前必須先拔下電源,待機器及玻璃鍋完全冷卻後方可推行擦拭。
- 12. 嚴禁將機身直接沖水或泡水清洗,可用扭乾的軟布擦拭污漬,不可用酒精或揮發性物質(如去 清油等)擦拭機身。
- 清洗或烹調時,請避免碰撞玻璃鍋身,以免造成暗傷導致破裂。
- 14. 機器工作時,本產品與牆壁距離需大於10cm。
- 15. 嚴禁讓兒童使用、觸摸式把玩本機。
- 16. 如發現本產品通電後有異聲或較大震動,應先切斷電源,然後立即聯絡本公司客戶服務及維修中心推行維修。
- 17. 如電源線損壞或發生其他故障,嚴禁自行拆卸、修理或改裝,必須由本公司或合格的專業技術 人員更換和維修。
- 18. 嚴禁使用受損的電源或電源插頭,以防觸電、引起短路或火災。

### 主機



### 控制面板



## 使用説明

### 使用前準備事項

- 本機設有安全裝置,拉出玻璃鍋後,產品自動暫停烹調;放回玻璃鍋後,產品自動繼續烹調。
- · 如要使用其他烹調器皿,必須使用金屬材質器皿。
- · 使用其他烹調器皿時,先在玻璃鍋放置網架,再將該器皿放置在網架上;必須與發熱線保持3厘 米或以上的距離。

### ⚠ 警告!

- 嚴禁在產品運作時觸碰玻璃鍋,嚴禁讓兒童靠近以免燙傷。
- · 使用本產品時,必須與牆壁保持最少10厘米距離。

#### 開始烹調

- 1. 接通電源,開始/取消鍵(無)閃爍,進入睡眠狀態。
- 2. 按開始/取消鍵(三),控制面板及LED顯示屏常亮,顯示屏顯示「---」,進入待機狀態。

### 注意:

在待機狀態下,如15秒內無任何操作,自動返回睡眠狀態。

- 3. 按自訂模式鍵 (一) 雞翼鍵 (二) / 蛋糕鍵 (二) / 薯條鍵 (一) / 牛扒鍵 (二) / 番薯鍵 (三) 選擇所需功能。
- 4. 按溫度加/減鍵 → 或時間加/減鍵 → 調節所需溫度或時間。

### 注意:

- · 每按一次溫度加/減鍵增加或減少5°C。
- · 時間加/減鍵增加或減少30秒。
- 長按可快速調節。
- 5. 設置完成後,按開始/取消鍵(無)開始烹調。

#### 注意:

- · 烹調期間如要取消烹調,按開始/取消鍵@返回睡眠狀態。
- · 烹調期間如要暫停烹調,拉出玻璃鍋即可。

## 使用説明

### 烹調功能一覽

功能	建議份量	預設溫度	預設時間	可調溫度	可調時間
自訂模式	/	160℃	20分鐘	120-200°C	5-40分鐘
雞翼	8-10隻	180℃	15分鐘	160−200°C	12-18分鐘
蛋糕	150g	160℃	20分鐘	140−180°C	15-25分鐘
薯條	300g	180℃	20分鐘	160−200°C	17-23分鐘
牛扒	1塊	180℃	14分鐘	160−200°C	11-17分鐘
番薯	300g	180℃	40分鐘	160−200°C	37-43分鐘

### 注意:

以上建議份量只供參考,食用前請檢查食物是否徹底煮熟。

## 清潔與保養

### △ 警告!

- · 清潔及保養本產品前必須回復產品至睡眠狀態,拔出電源插頭,並待產品徹底冷卻。
- · 嚴禁將主機浸入水中或直接沖洗。
- 如使用洗碗機,取出玻璃鍋,把玻璃鍋和網架放入洗碗機清洗,嚴禁把本產品其他部件放入洗碗機清洗。
- 2. 清洗時,必須避免碰撞玻璃鍋,以免造成暗傷或導致破裂。
- 嚴禁把本產品機器部件浸入水中清潔,以免損壞電子零件。用扭乾的軟布擦拭清潔即可。
- 4. 清洗玻璃鍋及網架時,可使用含有溫和洗潔精的水清洗。
- 5. 清潔完畢後,用乾布擦拭玻璃鍋、網架等等。

# 故障檢修

故障情況	解決方法
首次使用產品冒煙或有異味	首次使用時,先空烤5分鐘以揮發機件保護油脂。
產品不運作	檢查電源插頭是否插緊到位;玻璃鍋是否安裝到位(拉出玻璃鍋時,產品會自動停止烹調)。
產品不發熱	檢查是否已經開機,發熱線是否發亮。
玻璃鍋破損	聯絡德國寶客戶服務及維修中心。

### △ 警告!

如無法順利排除故障,請與客戶服務及維修中心聯絡,嚴禁非合資格人員對本機拆卸。

# 技術規格

型號	SF0-312
電壓	220 V
功率	1200 W
頻率	50 Hz
溫度	120-200 °C
產品尺寸	(H) 260 (W) 260 (D) 250 mm

- · 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,一概以中文版為準。
- · 本產品使用説明書以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 (白購買日起計算)。

- \* 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。



### 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

www.germanpool.com/ warranty

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



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.	: SF	0-312
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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. 用戶應依照説明書的指示操作。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、不依説明書而錯誤或疏忽使用本 機所引致之指壞。
- 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 中國澳門

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澳門青洲大馬路(青洲新路)

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電郵: repairs@germanpool.com

- 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 Macau, China

Unit B, G/F, Sunshine Kowloon Bay

A, 1 Andar, Mei Kui Kuong Cheong Fase 2,

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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



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