

## Built-in Steam & Grill Microwave Oven | SGM-3620



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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# Safety Instructions

1. Please read all instructions carefully before using this product, in order to avoid property damage and personal injury due to improper use.
2. This product must be installed and repaired by manufacturer’s authorized after-sales personnel only; if consumers entrust personnel not designated by the manufacturer, or if consumers perform the above operations on their own, there may be a risk of personal injury or property loss.
3. If the provisions of this manual conflict with the mandatory provisions of the law, the legal provisions shall prevail.

 **DANGER!**

1. DO NOT use metal cooking utensils when operating the product in Microwave mode, otherwise it may cause fire or explosion.
2. DO NOT pierce the oven door mesh, otherwise may cause microwave leakage.
3. If oven door or door sealing is damaged, stop using the product immediately; and the product must not be operated until it has been repaired by a qualified technician.
4. DO NOT run the microwave function when there is no food in the oven; without food or liquid in the oven to absorb the microwave energy, the microwave energy will reflect continuously inside the oven cavity, and will cause the cavity to overheat and malfunction.
5. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar items may lead to risk of injury, ignition or fire.
6. DO NOT use microwave to heat chemical reagents or other non-food objects, to avoid causing microwave leakage.
7. This product will generate heat when in use, DO NOT touch the heating elements inside the oven cavity. When retrieving food container from the oven, user should wear heat-resistant gloves or oven mittens to avoid getting burnt.
8. Keep children away from the product when it is in use, as accessible parts may become hot to the touch.
9. Disconnect the product from the power source before cleaning, maintenance and reinstallation to avoid electric shock.
10. To avoid fire hazard, DO NOT use this product for storing items.
11. DO NOT place this product near gas pipes. Gas pipes installed in the surrounding vicinity of this product must have sufficient safety insulation (such as metal gas pipe sleeve) to ensure the gas pipes will not be affected by the high temperature emitted by this product.

# Safety Instructions

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## **WARNING!**

1. DO NOT place objects near the heat vent of this product in order to avoid accidents.
2. DO NOT let persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge use this product without supervision; DO NOT place this product where young children can reach, in order to avoid burns, electric shock or other accidents; when product is operated in Combination Mode, the oven will become very hot, and children must not be allowed to use it without adult supervision.
3. When product is in use, and after cooking when the oven door is still hot, DO NOT pour water on the oven door as it may cause the glass to break.
4. Use a separate power outlet for this product; sharing the outlet with other appliances may lead to overheating and fire hazard.
5. If product malfunctions during usage, stop using product immediately, and proceed to “TROUBLESHOOTING” section.
6. When microwaving baby food, make sure to shake or stir the contents of feeding bottles and baby food jars, and check the temperature before consumption in order to avoid scalds.
7. DO NOT directly heat food or liquid in sealed container to avoid explosion. (eg. canned food, sealed glass jar, etc.)
8. When microwaving food with skin, must first puncture the skin to avoid it from exploding. (eg. potato, sausage, etc)
9. DO NOT microwave eggs in their shell to avoid explosion.
10. Keep constant watch when microwaving foods wrapped in plastic or paper, as the wrapping may catch fire.
11. If smoke is detected, switch off or unplug the appliance immediately, and keep the oven door closed in order to stifle any flames.
12. When microwaving liquids, the cooked liquid should not be removed out immediately. Let it sit for a moment before removing in order to avoid possible hazards caused by the delayed eruptive boiling of liquids.
13. When operating in modes with steam, DO NOT stand near the heat vent; when opening the oven door, be cautious of hot steam in order to avoid steam burns.
14. Power connection to this product must be equipped with an air switch or leakage protection switch that meets the electrical parameters marked on the product nameplate before it can be connected and used.
15. DO NOT put heavy objects on top of the power cord to avoid accidents.
16. Please keep the product and power cord away from heat-generating objects, flammable and explosive materials, to avoid product damage or fire or explosion hazards.
17. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer's maintenance department or similar qualified technicians.

# Safety Instructions

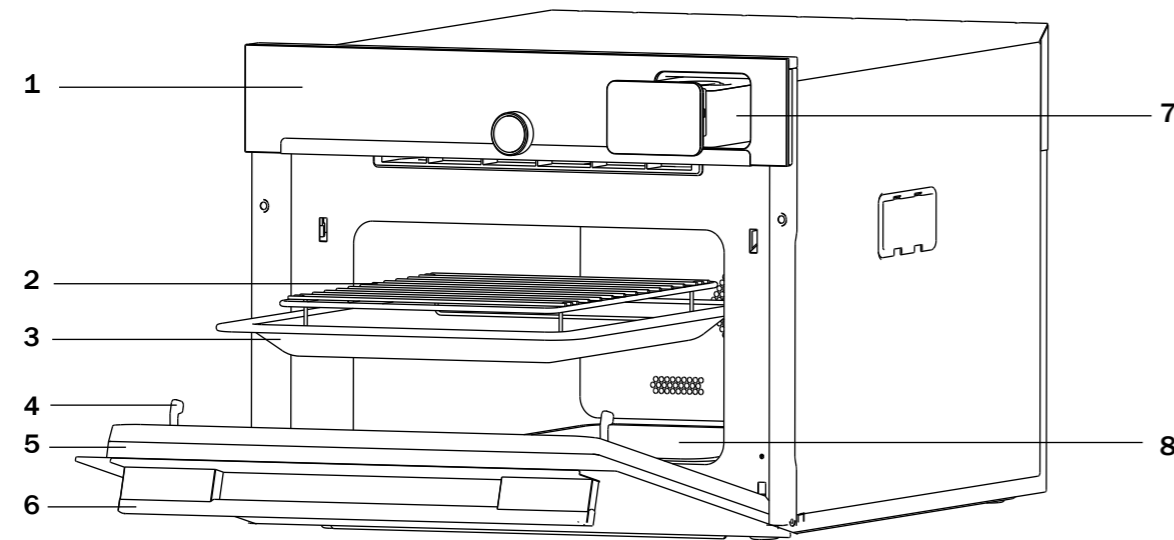
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18. Please use suitable steaming trays and containers to avoid spilling oil droplets and causing a fire.
19. Please place the cooking container on the shelf correctly, DO NOT place directly on the bottom of the oven cavity to avoid accidents.
20. The oven door surface behind the door handle will get hot, be careful to avoid getting burnt.
21. After cooking, the temperature around the oven cavity is still hot, please wait for the cavity to cool down before cleaning to avoid getting burnt.

## **ATTENTION:**

1. Do not use the product door to hang heavy objects, or lean against or sit on the product door to avoid damaging the product.
2. Please do not touch the product or plug/unplug the power plug with wet hands, or when feet are wet or barefooted to avoid electric shock.
3. DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, as it may scratch the surface and result in shattering of the glass.
4. This product must be placed on a sturdy and level surface. DO NOT install the product under plastic lighting equipment or plastic rack to avoid deformation or explosion hazard.
5. Handle the product with care, and lift from the bottom of the product when transporting and placing it; DO NOT use the oven door handle as a supporting point for transport to avoid damage due to excessive force.
6. DO NOT use steam cleaner to clean this product.
7. To prevent possible hazards, the control panel of the product can only be connected to the specified heating element.

# Product Structure



- |                     |                  |
|---------------------|------------------|
| 1. Control Panel    | 5. Glass Door    |
| 2. Metal Rack       | 6. Handle        |
| 3. Glass Tray       | 7. Water Tank    |
| 4. Door Safety Lock | 8. Glass Ceramic |

## ATTENTION:

- Do not place food directly on glass ceramic surface.
- The product will only operate after oven door is properly shut.

# Installation Instructions

## INSTALLATION REQUIREMENTS

1. In order to ensure that the product can be used safely for a long time, the product must be installed on a perfectly sturdy surface, and the electronic components must be isolated to prevent the possibility of contact with metal accessories.
2. The kitchen cabinet where the product is installed and all adhesives used must be able to withstand a temperature of not less than 90°C to avoid deformation and paint cracking.
3. Before connecting to the power source, make sure:
  - According to regulations, there should be an earthing system. The socket and circuit connected to the power supply must be reliably grounded.
  - After installation, the control buttons are easily accessible and operable.
  - After the product is connected to the power source, please check whether the power cord is in contact with heat-prone accessories. If there is contact, move it away to a safe distance.
  - Do not use reducers, shunts and adapters that can cause overheating or self-ignition. The manufacturer is not responsible for any direct or indirect losses caused by incorrect installation or connection of any electronic components. Therefore, all installation and connection operations must be performed by qualified technicians following local regulations.
  - DO NOT connect the ground wire to gas pipes, water pipes, lightning rods and telephone lines to avoid accidents caused by electric shock due to poor grounding. The socket should not be installed in a place exposed to moisture, water or near a heat source.
4. When installing electrical appliances, be sure to wait until the installation is complete before turning on the power source.

## ATTENTION:

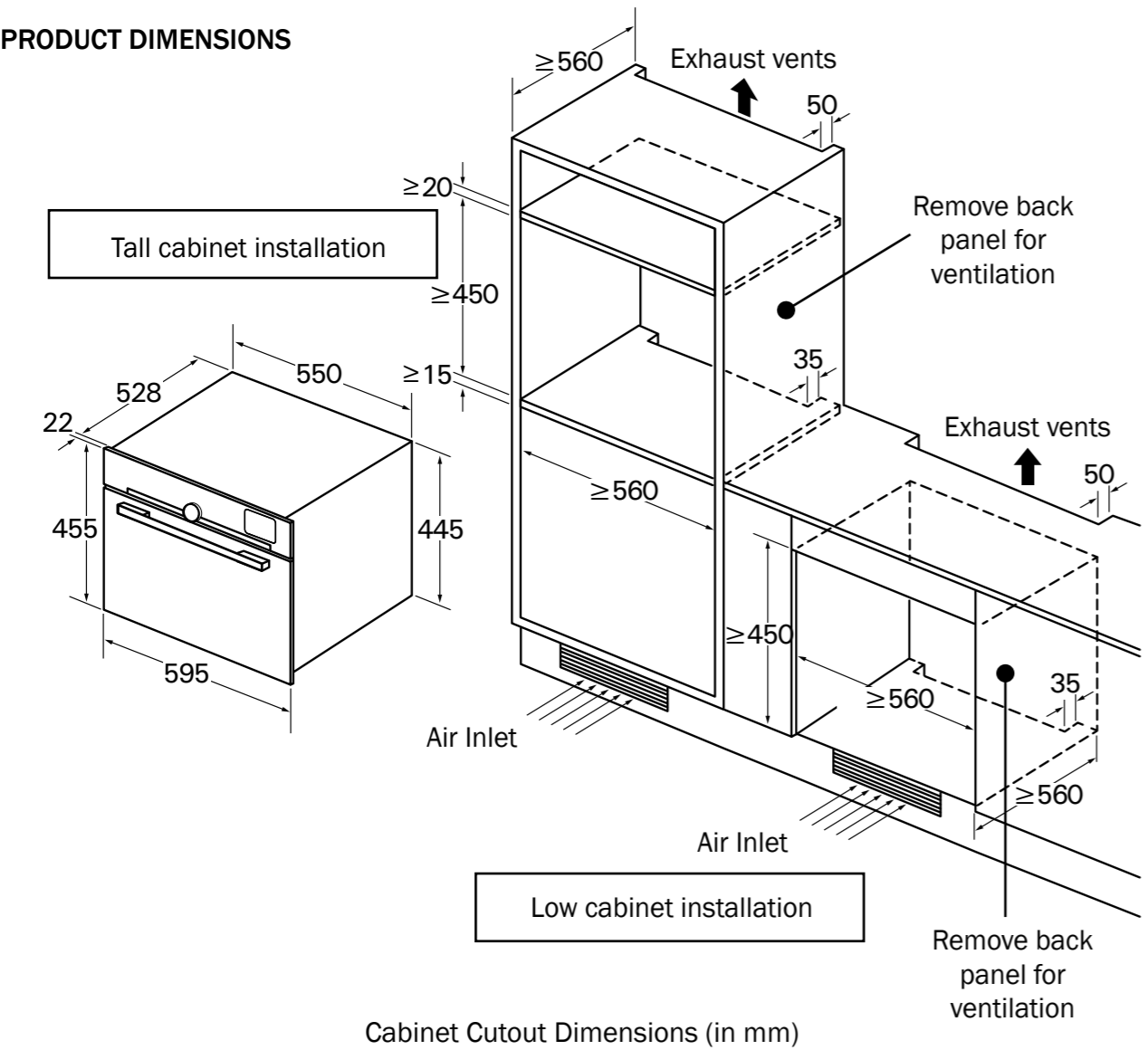
This product is equipped with a power cord approximately 1.5 meters long. Users are required to use a 13A socket, and the socket must be connected to a leakage protection switch.

# Installation Instructions

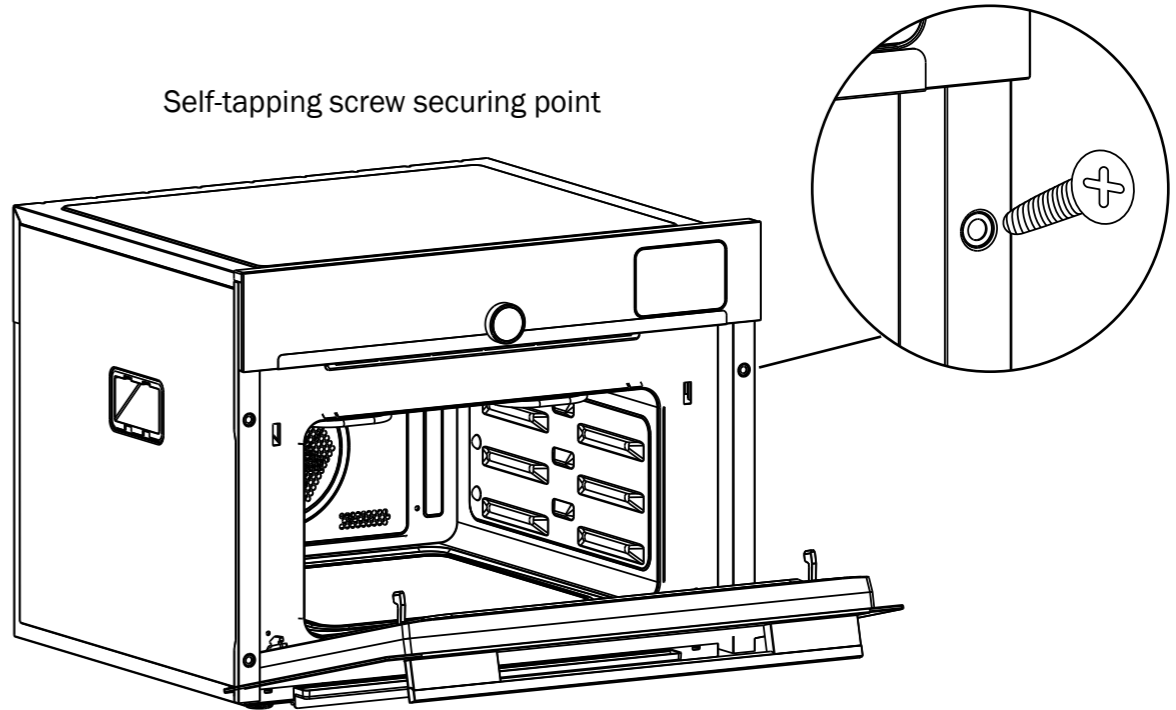
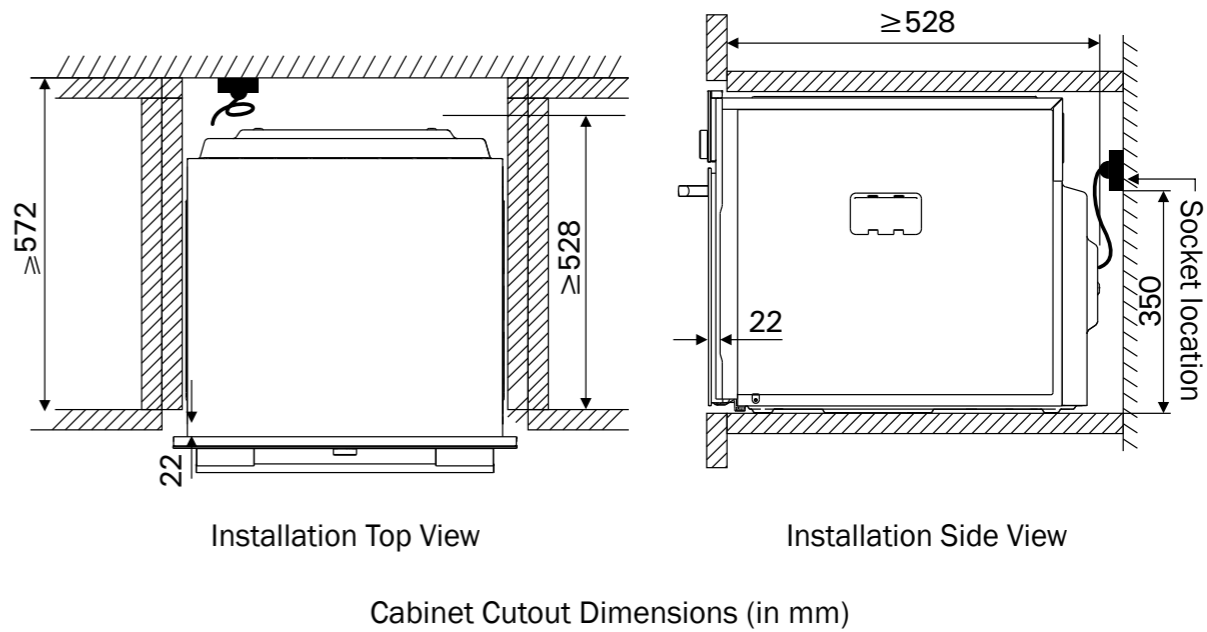
## INSTALLATION PROCEDURE

1. Open the oven door and use the self-tapping screws to fix the product onto the kitchen cabinet (there are self-tapping screw holes on both sides of the front panel of the product). Make sure that the product is firmly fixed, so that the product will not slant forward and damage the contents in the oven during use.
2. Please refer to the diagram below when installing the product. To ensure that the product has enough installation space and adequate ventilation, user is recommended to remove the kitchen cabinet back panel.

## PRODUCT DIMENSIONS



# Installation Instructions



# Operating Instructions

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## BEFORE INITIAL USE


1. Remove the special film covering the door glass.
2. Thoroughly clean the interior of the product (use moist cloth to wipe the product's exterior).
3. Fill the water tank with water, and run the product in Steam Mode at 100°C for 45 minutes (or above) to remove the new product smell.

## NOTICES FOR USE

### 1. Maximum Mark On Water Tank

The maximum water level mark is affixed on the top of the outside of the water tank. When adding water to the water tank, please fill to the highest water level in order to maximize the cooking time. Do not fill to beyond the highest water level to avoid water spilling out when removing the water tank.

### 2. Low Water Tank Warning

Low Water Tank Warning indicator light on the Control Panel will light up and buzzer will beep, indicating water tank level is below the minimum mark and product has stopped operating. User should refill the water tank immediately, or long press  to cancel cooking.

### 3. Selecting Cooking Utensil

When choosing cooking utensil, it is preferable to use a porous container. The utensil should not be too deep. For steaming food, use utensil that is 3-5 cm deep, so that the steam can fully penetrate the ingredients and optimize the taste of the steamed food.

### 4. Burnt Smell When Product Is Used For The First Time

When the product is used for the first time, user may detect an odor or smoke due to the high temperature. User is recommended to fill the water tank and steam the oven cavity for more than 45 minutes, and let the product cool down before actually cooking with it.



### 5. If Left Unused For A Prolonged Period

If product will be left unused for a prolonged period, please clean the oven cavity and use Baking Mode to dry out residual water in the oven cavity to avoid bacterial growth and odor.

### 6. Default Cooking Mode Temperature And Time

Each cooking mode has a default temperature and time. The default temperature and time can meet most cooking needs under normal conditions. When user is cooking at a default temperature and time, and find that the food is not thoroughly cooked, you can consider extending the cooking time or increasing the cooking temperature.

### 7. Standby Mode And Sleep Mode

When connected to the power source, this product will enter Sleep Mode, and  will light up (in Sleep Mode the power output is less than 1W). Press  to enter into Standby Mode; if product does not receive any instructions and there is no operation within 10 minutes, the product will automatically return to Sleep Mode.

# Operating Instructions

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## 8. Oven Lamp Energy-Saving Mode

After this product has been operating for a period of time, if user does not press any key, the oven lamp will automatically switch off.

## 9. Fan Delayed Turn Off (For Cooling Purposes)

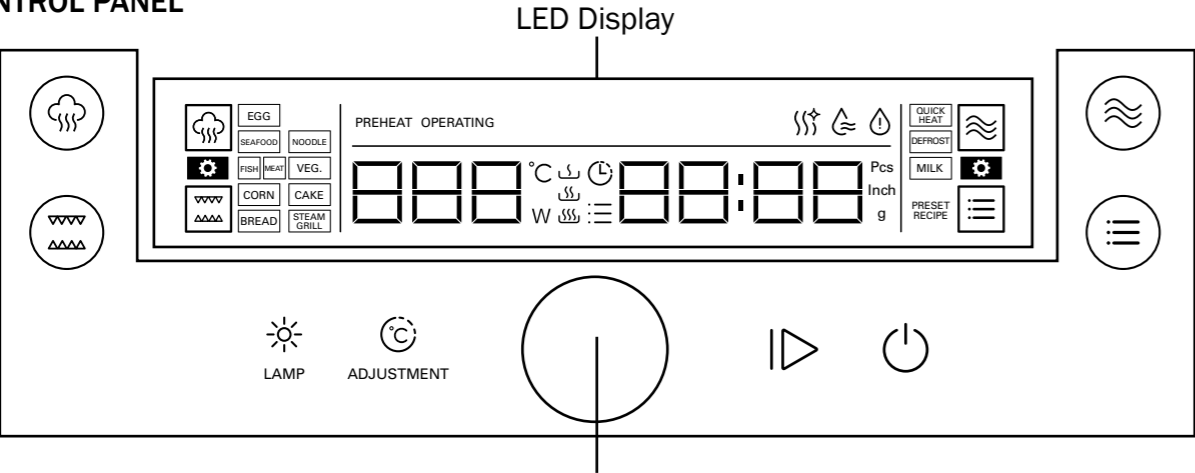
When product is paused or after cooking is finished, the built-in fan will continue to run for 5 minutes or more to dissipate residual heat.

## 10. Common Phenomena When Using Microwave Function

- A "bang" sound when starting is a normal phenomenon, it is the starting sound of the transformer operating under high voltage and high frequency.
- Loud noises during operation are normal, they are the operating and resonating sounds of the transformer, magnetron and high-speed cooling fan.
- The metal barrier will reflect microwave energy back into the oven, and the oven glass door only allows light to pass through, and microwaves cannot pass through to prevent microwave leakage.
- Microwave cooking will accumulate energy in the food. Be aware that after the food is taken out of the oven, the inside of the food will continue to heat for 2-3 minutes
- Lightning and crackling sounds during cooking may be due to the use of tableware that contain metal (including gold and silver); putting forks or other metal utensils in the furnace; using too much metal foil; using metal wires to bind food
- When product is operating in Microwave Mode, the high-voltage transformer and fan will make a "humming" sound. This is a normal phenomenon, please rest assured the product is working normally.
- The product emitting wind, light or smell when operating in Microwave Mode is normal and will not cause microwave leakage.

# Operating Instructions

## CONTROL PANEL



## Control Key

CONTROL KEY		FUNCTION
	POWER	Turn product on or off During cooking, long-press to cancel cooking process
	PAUSE/START	Pause/Start operation During cooking, long-press to return to previous step
	ADJUSTMENT	During cooking, press this key to adjust temperature and time
	LAMP	Turn oven lamp on or off
	STEAM	Select Steam Function Cycles among different Steam Modes
	GRILL	Select Grill Function Cycles among different Grill Modes
	MICROWAVE	Select Microwave Function Cycles among different Microwave Modes
	PRESET RECIPE	Select Preset Recipe Function
	TURN KNOB/ CONFIRM	Turn knob to adjust Press knob to confirm


# Operating Instructions

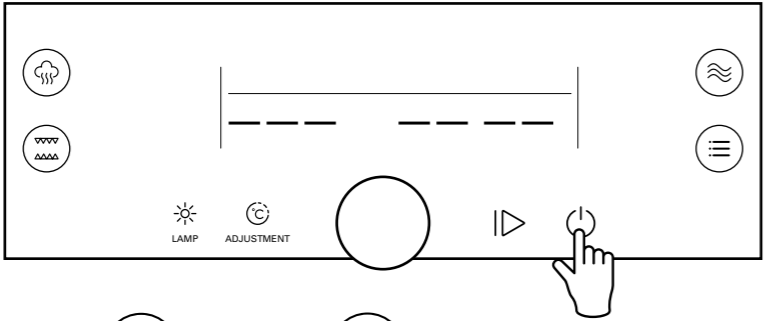
## LED Display




ICON		FUNCTION
	STEAM FUNCTION	Icon lights up when operating in Steam Mode
	GRILL FUNCTION	Icon lights up when operating in Grill Mode
	MICROWAVE FUNCTION	Icon lights up when operating in Microwave Mode
	PRESET RECIPE FUNCTION	Icon lights up when cooking a Preset Recipe
	STEAM CLEAN	Icon lights up when product is steam-cleaning
	DRYING	Icon lights up when product is drying off residual water in oven cavity
	LOW WATER TANK	Icon lights up when the water tank is low. Refill water immediately
	QUANTITY SELECTION	In Preset Recipe Function, when these icons light up, user can choose quantity of food being cooked

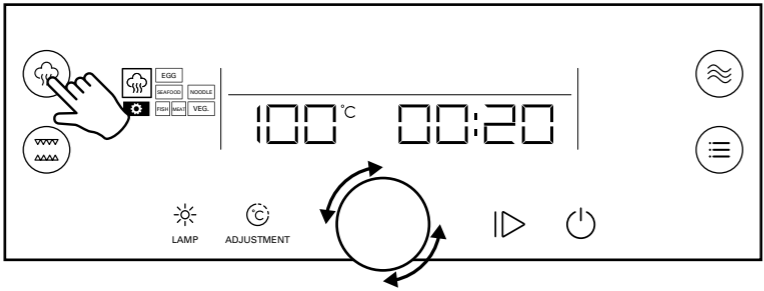
# Operating Instructions


## STEAM/GRILL/MICROWAVE FUNCTION

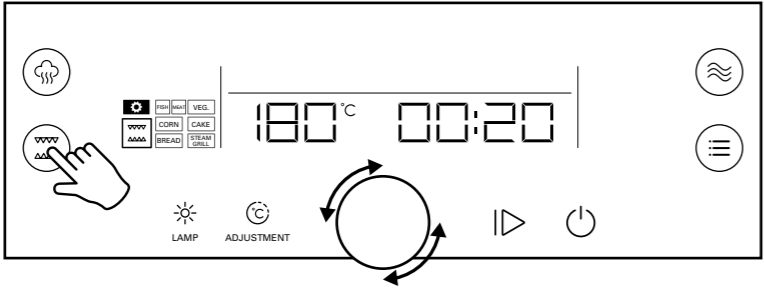
1. Press  to enter into Standby Mode.




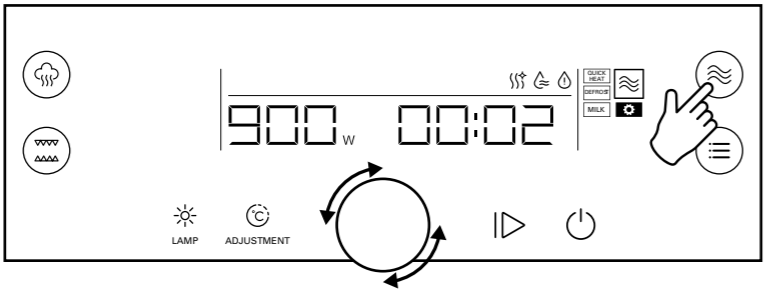
2. Press  (pic. 1) or  (pic. 2) or  (pic. 3) to select STEAM, GRILL or MICROWAVE function, then rotate Turn Knob to select desired mode.




 ( pic. 1)



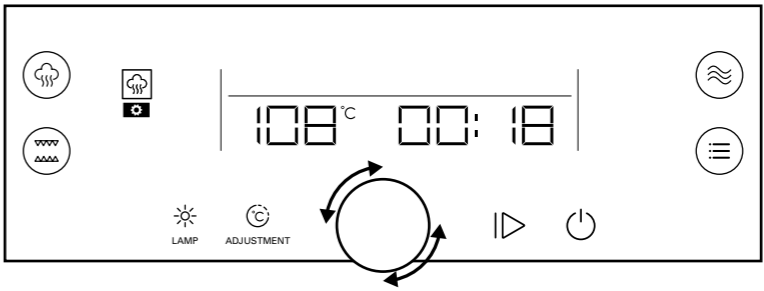
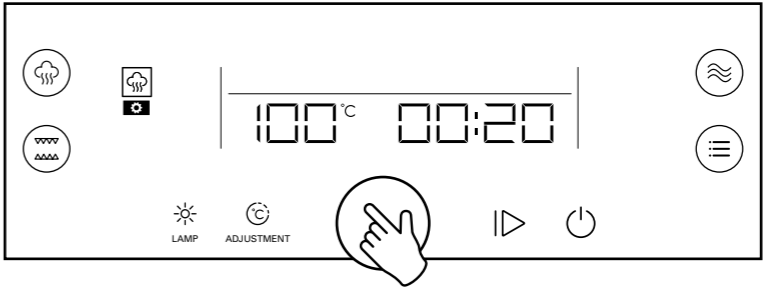
 ( pic. 2)



 ( pic. 3)

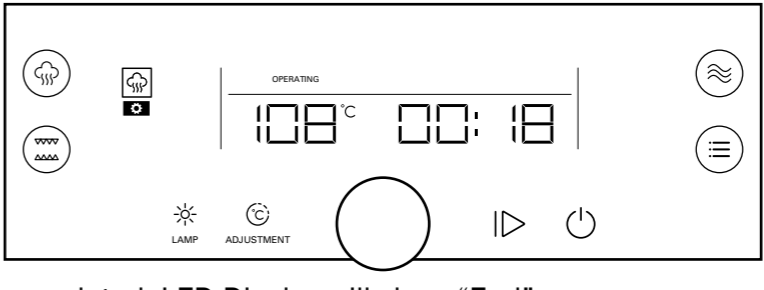
# Operating Instructions

3. Press Turn Knob to confirm selected mode → rotate Turn Knob to set temperature or power output, then press knob to confirm → rotate Turn Knob to set time, then press knob to confirm → oven starts to preheat (if in Microwave mode, product will not pre-heat).







4. After oven has preheated to set temperature, buzzer will beep for 1 min, then it will automatically start cooking. User may also choose to open then close oven door, and oven will start cooking right away.

5. During cooking, LED Display will show“OPERATING”, and simultaneously display cooking temperature and countdown timer.



6. After cooking is completed, LED Display will show “End”.

**ATTENTION:**

- During cooking, user can adjust time and temperature setting at any time:  
Press to pause cooking, press  to select temperature or time  rotate Turn Knob to adjust temperature or time press  to resume cooking.
- During cooking, long-press  3 seconds to cancel cooking.

Operating Instructions


STEAM/GRILL/MICROWAVE (COOKING FUNCTION) SETTINGS

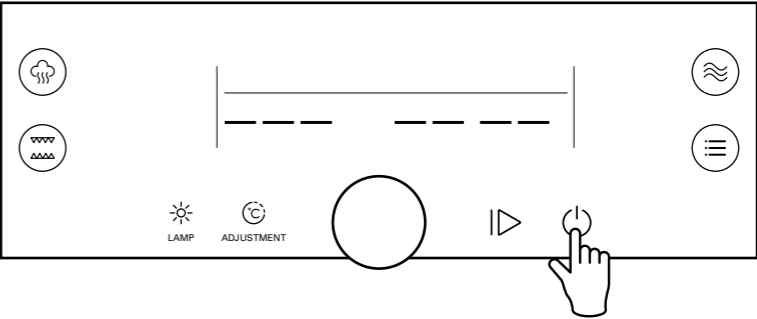
FUNCTION	MODE	DEFAULT TEMPERATURE/ POWER	ADJUSTABLE RANGE	DEFAULT TIME	ADJUSTABLE RANGE
Steam	Steam	100°C	60°C - 110°C	20 min	1-120 min
	Fish	90°C + 600W (Steam + Microwave)		14 min	
	Meat	100°C + 900W (Steam + Microwave)		16 min	
	Vegetable	100°C + 900W (Steam + Microwave)		10 min	
	Seafood	90°C + 600W (Steam + Microwave)		9 min	
	Noodle	100°C		30 min	
	Egg	100°C		27 min	
Grill	Grill	180°C	100°C - 230°C	20 min	1-120 min
	Fish	180°C + 900W (Grill + Microwave)		13 min	
	Meat	180°C + 900W (Grill + Microwave)		18 min	
	Vegetable	180°C + 900W (Grill + Microwave)		12 min	
	Corn	200°C + 900W (Grill + Microwave)		35 min	
	Cake	170°C		30 min	
	Bread	180°C		20 min	
	Steam Grill	180°C (Steam + Grill)	100°C - 200°C	25 min	
Microwave	Microwave	300W / 600W / 900W	/	2 min	1-30 min
	Quick Heat	300W / 600W / 900W			
	Defrost	300W			
	Milk	900W			


Operating Instructions

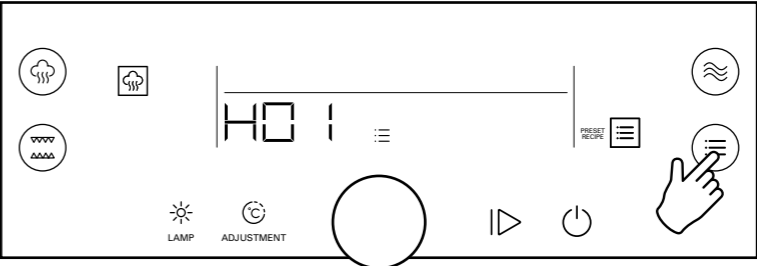
**ATTENTION:**  
Default times and temperatures are for reference only; the actual cooking effect is affected by the ingredients and cooking utensils, and can be adjusted according to the actual situation and personal preference.

PRESET RECIPE FUNCTION

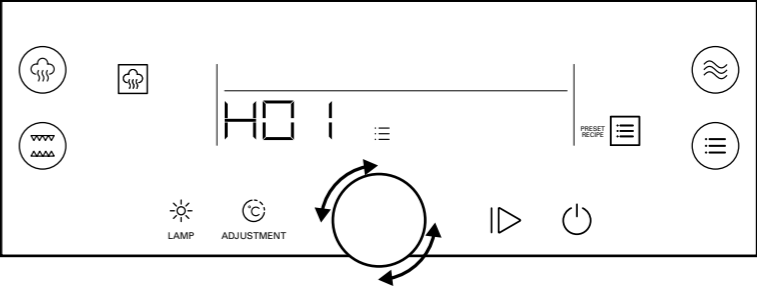
1. Press  to enter into Standby Mode.



2. Press  to enter into Preset Recipe function (pic. 1) rotate Turn Knob to select desired recipe (refer to "PRESET RECIPE" P.19) (pic. 2).



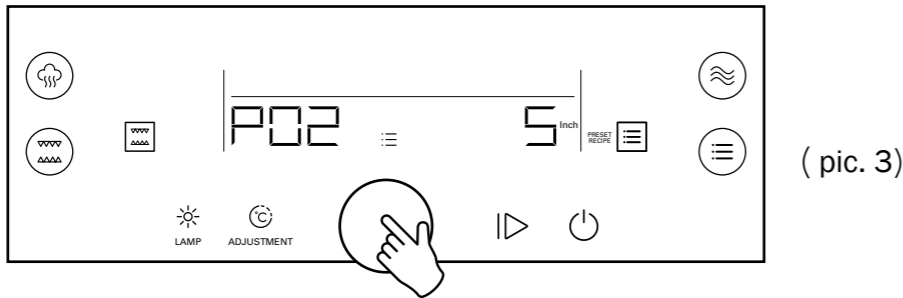
( pic. 1)



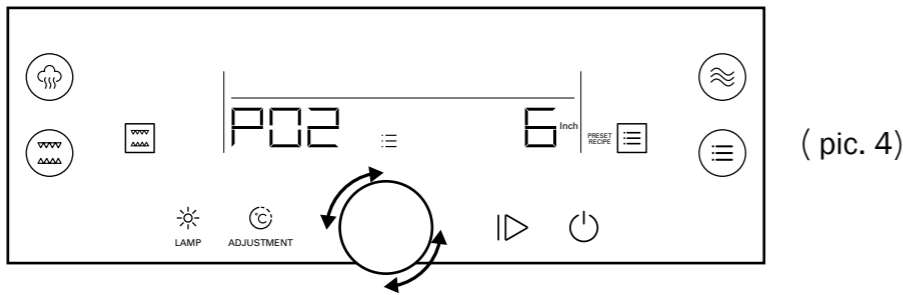
( pic. 2)

# Operating Instructions

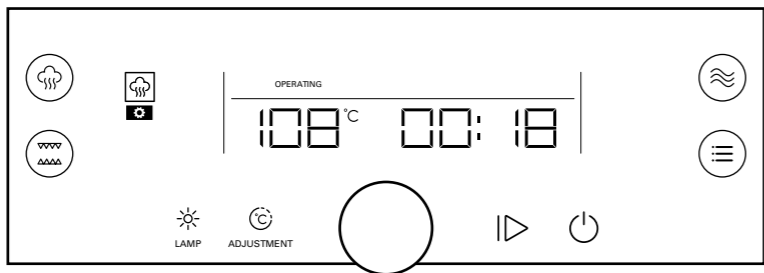
3. Press Turn Knob to confirm selected recipe (pic. 3).



4. If quantity is shown in LED Display, user may rotate Turn Knob to adjust to a specific quantity (pic. 4).



5. After oven has reached preheated temperature, buzzer will beep for 1 minute, then automatically start cooking. User may also choose to open then close oven door, and oven will start cooking right away.
6. During cooking, LED Display will show “OPERATING”, and simultaneously display cooking temperature and countdown timer.



7. After cooking is completed, LED Display will show “End”.

# Operating Instructions

## PRESET RECIPES

CLASSIFICATION	CODE	RECIPE	SUGGESTED PROPORTIONS	SUGGESTED RACK
Preset	H01	Ferment	200-700 g	Bottom
	H02	Yoghurt	550 g	Middle
	H03	Defrost	300-800 g	Bottom
	H04	Rice	300 g	Middle
	H05	Quick Heat	600 g	Middle
Steam	H06	Chinese bun	900 g	Middle
	H07	Egg custard with shrimp	1-3 pcs	Middle
	H08	Crab	8 pcs	Middle
	H09	Scallop on vermicelli	8 pcs	Middle
	H10	Cranberry cake	6 inch	Middle
	H11	Chinese cake	6 inch	Middle
Microwave Steam	H12	Corn/Legume	1,000 g	Middle
	H13	Steamed spare rib	300-800 g	Middle
	H14	Minced pork patty	400 g	Middle
	H15	Steamed sliced pork	300-500 g	Middle
	H16	Steamed chicken with mushroom	500 g	Middle
	H17	Curry chicken	500 g	Middle
	H18	Spicy fish head	500 g	Middle
	H19	Steamed fish	400 g	Middle

# Operating Instructions

## PRESET RECIPES

CLASSIFICATION	CODE	RECIPE	SUGGESTED PROPORTIONS	SUGGESTED RACK
Microwave Steam	H20	Steamed prawn with garlic	500 g	Middle
	H21	Baby cabbage	500 g	Middle
	H22	Short rib	400 g	Middle
	H23	Pumpkin bisque	400 g	Middle
	H24	Apple puree	300 g	Middle
Grill	P01	European bread	600 g	Middle
	P02	Chiffon cake	5-8 inch	Middle
	P03	Egg tart	12 pcs	Middle
	P04	Cookie	24 pcs	Middle
	P05	Toast	450 g	Middle
	P06	Finger biscuit	15 pcs	Middle
	P07	Donut	6 pcs	Middle
	P08	Pizza	9 inch	Middle
	P09	Pudding	6 pcs	Middle
	P10	Chicken	1,000 g	Middle
	P11	Prawn	500 g	Middle
	P12	Scallop	3 pcs	Middle
	P13	Corn	3 pcs	Middle


# Operating Instructions

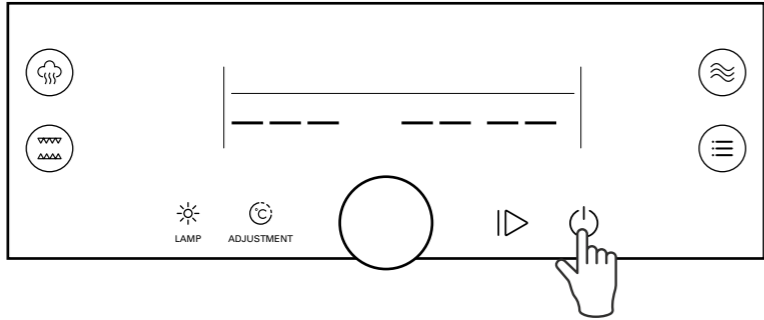
## PRESET RECIPES


CLASSIFICATION	CODE	RECIPE	SUGGESTED PROPORTIONS	SUGGESTED RACK
Microwave Grill	P14	Bacon	300 g	Middle
	P15	Stuffed pepper	600 g	Middle
	P16	Pork belly	500 g	Middle
	P17	Kebab	500 g	Middle
	P18	Beef and mushroom roll	500 g	Middle
	P19	Squid	500 g	Middle
	P20	Capelin	500 g	Middle
Microwave Steam Grill	P21	Pike	4 pcs	Middle
	P22	Mushroom	400 g	Middle
	P23	Cajun chicken wing	1,000 g	Middle
	P24	Garlic chicken wing	2 pcs	Middle

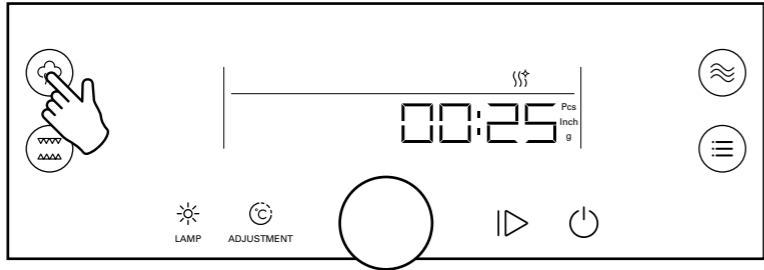
# Operating Instructions

## STEAM CLEAN FUNCTION

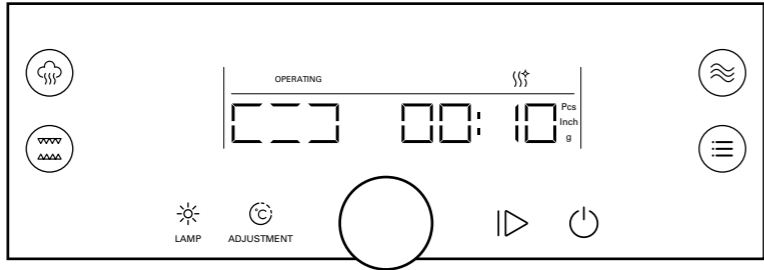
1. Press  to enter into Standby Mode.



2. Long-press  for 3 seconds to enter into Steam Clean function.




3. The product will automatically start the selected function, LED Display will show “OPERATING” and time left.

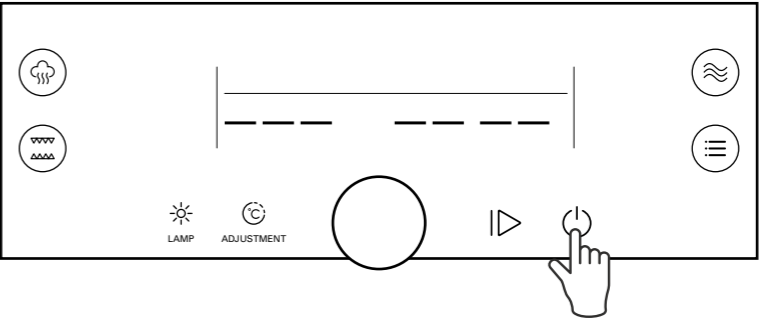



4. When operation is completed, LED Display will show “End”.

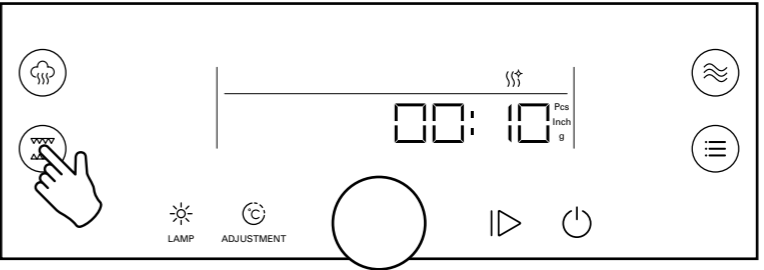
# Operating Instructions

## DRYING FUNCTION

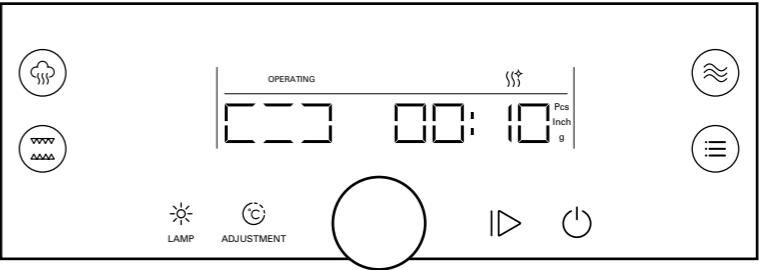
1. Press  to enter into Standby Mode.



2. Long-press  for 3 seconds to enter into Drying function.



3. The product will automatically start the selected function, LED Display will show “OPERATING” and time left.




4. When operation is completed, LED Display will show “End”.

# Operating Instructions

## STEAM CLEAN AND DRYING SETTINGS

FUNCTION	MODE	DEFAULT TEMPERATURE/ POWER	ADJUSTABLE RANGE	DEFAULT TIME
Steam Clean	/	/	/	25 min
Drying				10 min

**ATTENTION:**  
When product is operating, do not stand in front of the heat vent; when opening the oven door, first press  to pause the product, and step back to avoid being burnt by the hot steam; when inserting and removing steam tray or cooking utensil, wear heat-proof gloves to avoid getting burnt.

# Cleaning & Maintenance

- ATTENTION:**
- After each use, wipe dry any residual moisture in oven cavity to prevent water dripping out onto kitchen cabinet.
  - After each steaming session, empty water tank to avoid residual water causing coagulation or breeding germs.
  - **DO NOT** use abrasive cleaners or cleaning agents with soda, acid or chlorine, and do not use cleaning sprays, dishwasher detergent or corrosive cleaning agent to clean the product.
  - **DO NOT** use hard brush, scouring pad or wire scrubber to clean the product as it may scratch its surfaces.

## CLEANING OVEN DOOR AND DISPLAY PANEL

To clean stubborn stains on oven door, use neutral cleaning agents. **DO NOT** use metallic spiral ball to clean oven door to avoid scratching the protective layer on the glass. Clean with neutral agent then wipe dry with soft cloth.

## CLEANING OVEN DOOR SEAL


1. After every use, use soft sponge moistened with warm water to clean the oven door sealing strip, then wipe dry with soft cloth.
2. **DO NOT** use cleaning agents to clean the door seal, as they may contain components which may corrode the strip.
3. Over time, holes or cracks may form on the oven door sealing strip; when this happens, the sealing strip will have to be replaced.

## STAINLESS STEEL OVEN CAVITY

1. After every steaming session, clean oven cavity thoroughly using a sponge or cloth to wipe off any stain on the walls, and leave oven door opened to let it air dry.
2. After every grilling session, let the product cool down completely then clean thoroughly. Use neutral cleaning agents to clean off greasy stains, then rinse off with wet cloth.

# Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Display Panel shows E1	Temperature sensor open circuit or short circuit	Cut off power supply, and contact Customer Service & Repair Centre
Display Panel shows E2	Steam pipe malfunction	
Display Panel shows E4	Heating element malfunction	
Display Panel shows E5	Power circuit connection malfunction	
The product does not respond after turning on the power	Power outlet malfunction	
	Control panel cable is not connected	
Display shows empty water tank despite it being filled	Water level detection switch malfunction	
Oven lamp will not light	Lamp connection wiring disconnected	
	Light bulb may be damaged	
Product emits steam but food will not cook	Oven cavity temperature sensor malfunction	
	Steam pipe is broken	
Control Panel malfunction	Control Panel circuitry malfunction	
Product emits strange sounds	Cooling fan damaged and causing noise	
	Back fan is damaged	

 **WARNING!** Unplug product from power source before maintenance.

# Technical Specifications

Model	SGM-3620
Rated Voltage/Frequency	220V / 50Hz
Rated Power	2,000W
Product Dimensions	(H) 455 (W) 595 (D) 550 mm
Oven Cavity Volume	36L
Net Weight	32kg

- All information in this manual is for reference only. If there are any errors or omissions, the specifications produced by the factory shall prevail. Specification is subjected 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.
- Specifications are subject to change without prior notice. Refer to [www.germanpool.com](http://www.germanpool.com) for the most up-to-date version of the Operating Instructions.

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- 1. 請嚴格按照本說明書規定使用本產品，以免因使用不當造成財產損失、人身傷害。
- 2. 本產品必須由本公司指派的售後人員進行安裝、維修等，如果消費者委託非本公司指派的人員或者消費者自行進行以上操作，可能存在造成人身損害或財產損失的風險。
- 3. 本說明書的各項規定若有與法律強制性規定相衝突，以法律規定為準。

⚠ 危險

- 1. 微波爐微波加熱時，不得使用金屬器皿進行烹調，否則會發生打火現象。
- 2. 不要戳穿爐門網孔，否則會造成微波洩漏。
- 3. 如果產品門或門封已損壞，請暫停使用，需專業人員維修好後再使用。
- 4. 切勿在沒有放食物情況下啟動本產品微波功能，沒有食物或者水分在爐腔內吸收微波能量時，微波能量會在爐腔內不停的反射，會引起爐內溫度過高而發生異常。
- 5. 產品不能做烹飪以外用途。例如用於烘乾物品等，有可能引發火災。
- 6. 勿使用微波爐加熱化學試劑，或其他非食物製品，以免引起微波外洩。
- 7. 產品在使用期間會發熱，注意避免接觸產品內部的發熱單元，從產品內提取食物與器皿時，需戴上隔熱手套，以免燙傷。
- 8. 產品在使用時，可觸及部份可能會發熱，兒童應遠離。
- 9. 產品在清潔、安裝和維修服務前，必須斷開電源，以免觸電。
- 10. 禁止在產品內放置雜物，以免發生火災。
- 11. 確保產品遠離燃氣管。當燃氣管從產品旁邊經過時，燃氣管應採取有效隔離保護措施，確保燃氣管不受高溫影響，如採取燃氣管外套鐵管。

⚠ 警告

- 1. 禁止在散熱口塞入雜物，以免發生意外。
- 2. 請不要讓兒童或行動不便者單獨使用，更不要放在幼兒可觸及的地方使用，否則可能導致燙傷、觸電或其他意外；當產品以組合模式工作時，因溫度過高，兒童必須在成年人的監督下使用。
- 3. 使用過程中或使用後，禁止水淋產品門，以免發生玻璃爆裂危險。
- 4. 請使用獨立的帶有開關的電源插座，使用排插可能造成異常發熱而引發火災。
- 5. 如果產品在使用過程中出現任何故障，請立即停止使用，並參照「故障檢修」進行相應處理。
- 6. 使用微波功能對奶瓶和嬰兒食品應經過攪拌或搖動，餵食前應檢查食物溫度，避免燙傷。
- 7. 禁止直接加熱裝在密封容器內的液體或其他食物，可能引起爆炸。例如：罐頭食品、密封玻璃瓶等。
- 8. 使用微波功能時對帶皮食物要進行刺孔處理，以避免食物炸裂。
- 9. 使用微波功能時禁止對帶殼蛋類進行烹飪，防止飛濺炸裂。
- 10. 當加熱用塑料或紙包裝的食物時，應注意觀察微波爐，因為有著火的可能。
- 11. 如發現有煙霧，應關掉器具開關或拔掉電源插頭，並保持爐門關閉，以抑制火焰蔓延。
- 12. 微波加熱飲料會導致延遲噴濺沸騰，因此取出時必須小心謹慎。
- 13. 在有蒸氣模式的工作狀態下，請勿長時間站在散熱口處；打開產品門時，要注意避開高溫蒸氣，以免燙傷。
- 14. 產品連接電源必須裝有符合產品銘牌上標識的電氣參數的空氣開關或者漏電保護開關，方可進行連接並使用。
- 15. 禁止重物碾壓電源軟線，以免發生意外。
- 16. 請保持產品及電源線遠離發熱物體、易燃易爆物，以免產品損壞或發生火災、爆炸危險。
- 17. 如果電源軟線損壞，為了避免危險，必須由製造商其維修部或類似部門的專業人員更換。
- 18. 請使用合適的蒸盤、容器，以免溢出油滴引發火災。
- 19. 請將烹飪容器正確放置於層架上，不要直接放在腔體底部，以免發生意外。
- 20. 把手內側中部表面會發燙，請避免燙傷。

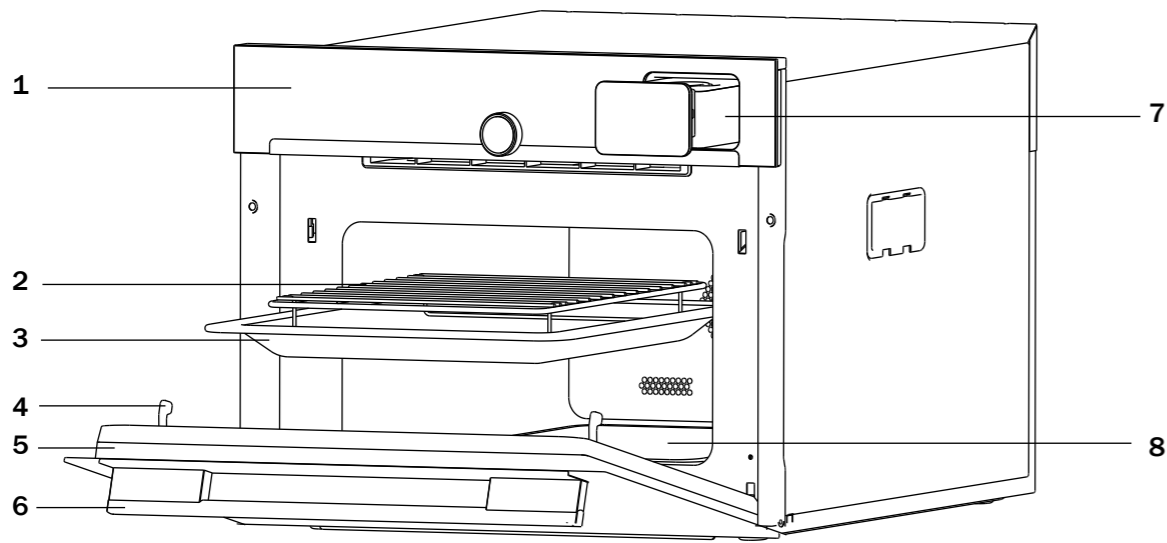
# 警告及注意事項

21.烹飪完畢後，內膽四周溫度仍然較高，請待內膽冷卻後再行清潔，以免燙傷。

### 注意

- 1. 禁止以產品門負載重物或靠、坐在產品門上，以免損壞產品。
- 2. 請不要在手腳潮濕、赤腳的狀態下觸摸產品或插拔電源插頭，以免觸電。
- 3. 不要使用粗糙的抹布或鋒利的金屬刮刀清潔產品門玻璃，以免擦傷玻璃表面，導致玻璃破碎。
- 4. 產品需安裝在強度足夠的平台表面上。請勿在塑料照明設備或塑料架下安裝產品，以免發生變形或爆炸危險。
- 5. 搬運放置時從產品底部抬起，輕搬輕放，切勿將產品拉手作為搬運的支撐點，以免受力過大而損壞。
- 6. 不能使用蒸氣清潔器。
- 7. 為防止可能的危害，產品的控制面板只能連接到規定的發熱單元。

# 產品結構



- |         |         |
|---------|---------|
| 1. 控制面板 | 5. 玻璃爐門 |
| 2. 層架   | 6. 爐門把手 |
| 3. 玻璃盤  | 7. 水箱   |
| 4. 門勾   | 8. 微晶玻璃 |

### 注意：

- 微晶玻璃表面不能直接放置食物。
- 必須確保爐門關閉後，產品才能正常運作。

# 安裝說明

### 安裝注意事項

- 1. 為保證產品能夠長期安全使用，必須用絕對堅固的方法固定產品，並且隔離電子元件以防止和金屬配件接觸的可能。
- 2. 安裝產品的廚櫃以及所有使用的黏合劑必須能承受不低於90°C的溫度，以避免變形和塗料斷裂。
- 3. 在連接電源之前，請確保：
  - 根據規定，應有接地的供給系統。電源連接的插座和電路必須可靠接地。
  - 產品安裝後，開關是易於操作的。
  - 產品連接電源後，請檢查電源線是否接觸易受熱的配件，如有接觸，須遠離到安全距離。
  - 不要使用會導致過熱或自燃的減速器、分流器及適配器。製造商對於任何電子錯誤安裝或連接所造成的直接或間接損失，概不承擔任何責任。因此，所有的安裝和連接操作都須由遵循當地實施規定的專業人士進行。
  - 不得將地線連接在煤氣管、自來水管、避雷針及電話線上，避免因接地不良造成觸電而引發意外事故。插座不能裝在受潮、被水淋濕或靠近熱源的地方。
- 4. 進行電器安裝時，務必等安裝完畢後再通電。

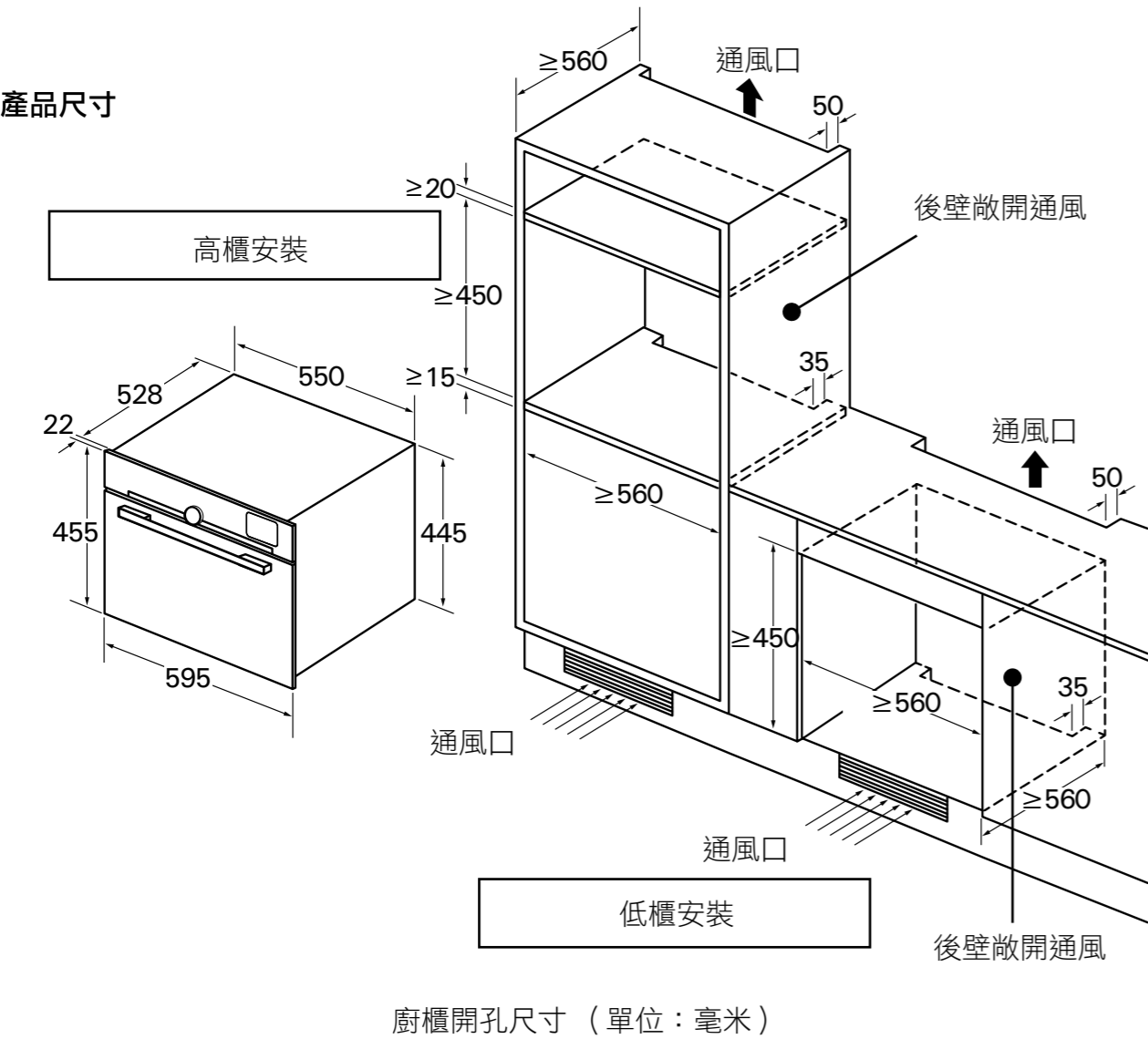
### 注意：

本產品配備約1.5米長的電源線。要求用戶使用13A的插座，且插座必須與漏電保護開關相連。

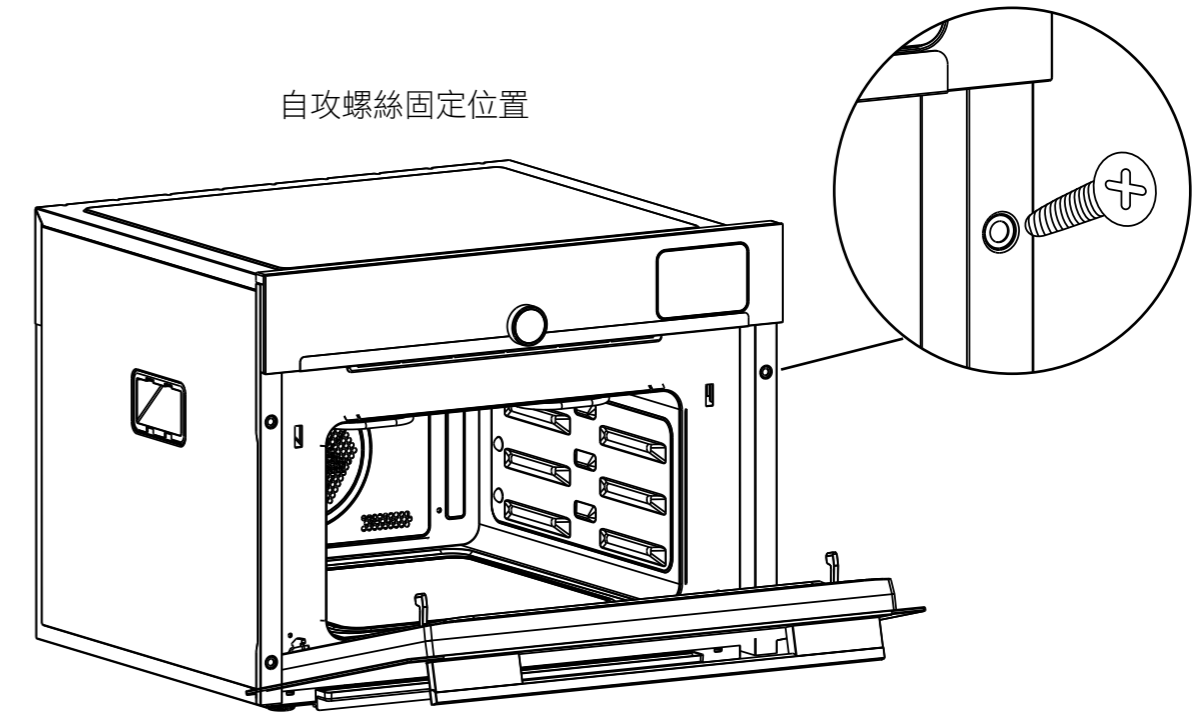
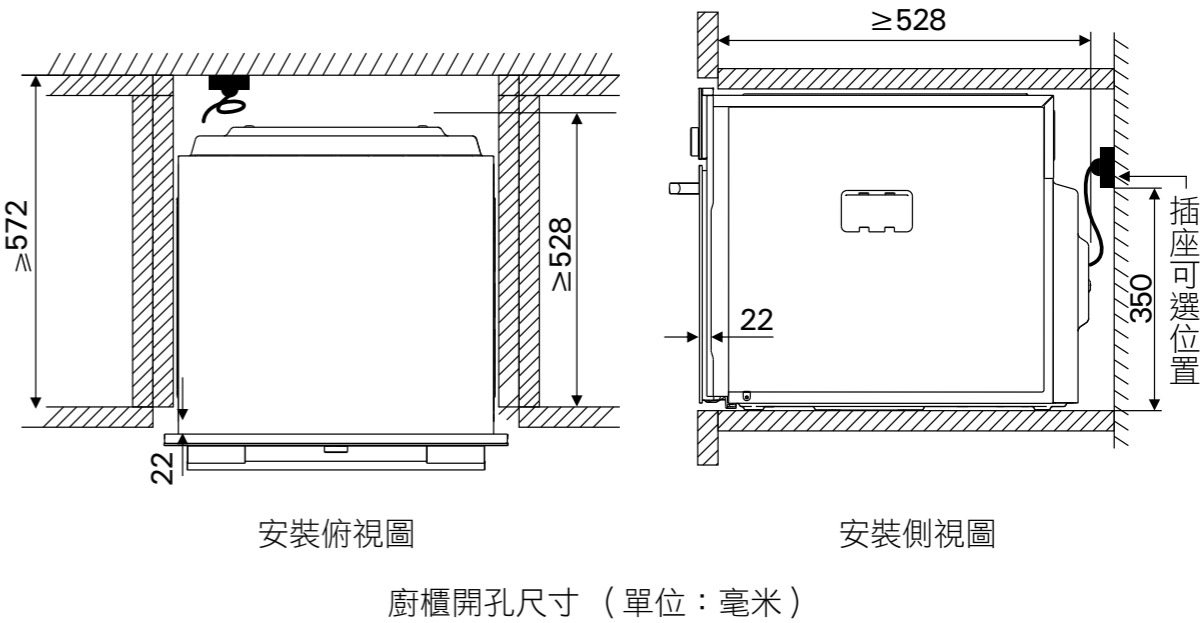
# 安裝說明

## 安裝方法

- 1. 打開產品門，用附贈的自攻螺絲將產品固定在廚櫃上（產品前板的兩側有自攻螺絲孔）。  
要確保產品固定牢靠，以免使用過程中產品前傾損壞機內物品。
- 2. 安裝產品時請參照以下示意圖，為保證產品有足夠的安裝空間以及周圍的空氣流通，建議安裝時去掉廚櫃背板。



# 安裝說明



# 使用說明

## 首次使用產品

1. 移去覆蓋在爐門玻璃上的特殊薄膜。
2. 仔細清洗產品內部（用濕布將產品外部擦拭乾淨）。
3. 水箱加滿水後，以蒸模式100°C及45分鐘（或以上），將產品空蒸以去除新品初次使用的氣味。

## 使用注意事項

### 1. 水箱最高水位線

水箱外側上方貼有最高水位線標識，向水箱加水時，請盡量將水加至最高水位線，以便能最大限度延長烹飪時間，加水請不要超過最高水位線，以免抽拉水箱時水箱中的水濺出。

### 2. 加水提示

控制面板缺水指示燈亮起，及蜂鳴器發出聲響時，即表示水箱中的水低於最低水位要求，產品已停止工作，請取出水箱並及時加水，或長按|▷ 停止提示。

### 3. 烹飪容器選擇

在選用烹飪容器時，請盡量選擇多孔的容器，容器深度不宜過深，放置蒸煮食物的高度以3-5厘米為佳，使蒸氣能更大程度地接觸食材，最佳化蒸煮食物的口感。

### 4. 首次使用產品時產生焦味

首次使用時，有機會因高溫產生氣味或煙味，建議加滿水箱空蒸45分鐘以上，待產品放涼後再正式烹飪。



### 5. 長時間不使用

若長時間不使用本產品，請將產品內部清潔乾淨並使用烤模式將產品內的餘水烘乾，以避免細菌滋生和產生異味。

### 6. 關於烹飪模式的默認溫度與時間

每一種烹飪模式均有預設溫度和時間，預設溫度和時間在正常情況下可滿足絕大多數的烹飪需求。當你在使用預設溫度和時間進行烹飪時，如發現食物不熟，可考慮適當延長烹飪時間或提高烹飪溫度。

### 7. 待機與休眠

產品通電後即處於休眠狀態， 常亮（待機功率小於1W），在休眠狀態下按 以進入待機狀態；如非預熱或烹飪過程中，10分鐘內無任何操作，產品自動進入休眠狀態。

### 8. 爐燈節能模式

本產品工作一段時間後，如無按鍵操作，爐燈會自動熄滅。

### 9. 風扇延時降溫功能

暫停或結束工作後，散熱風扇會延遲5分鐘或以上關閉，以進行散熱。

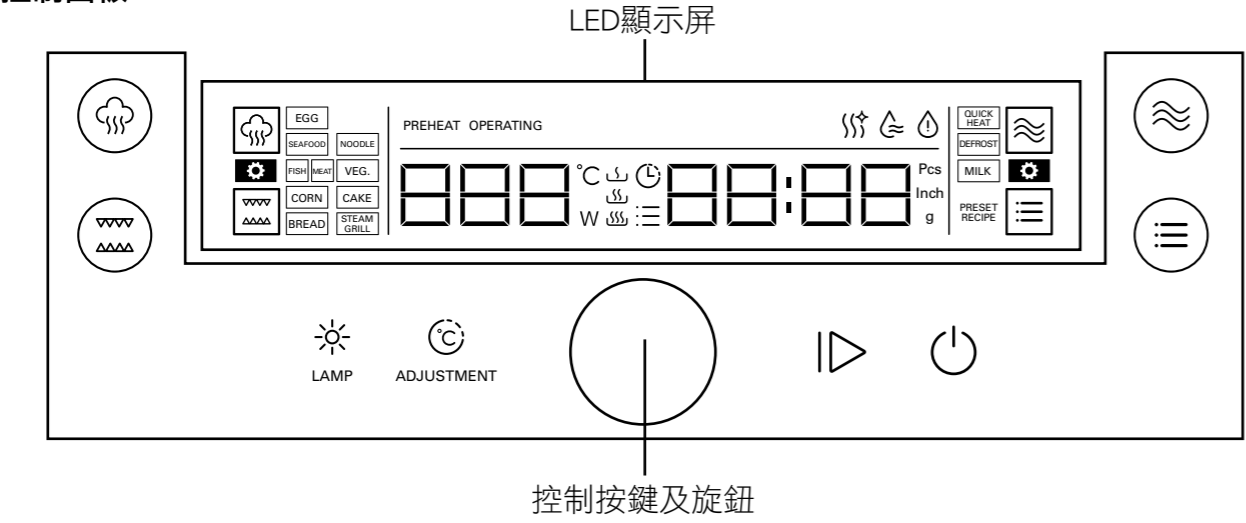
# 使用說明

## 10.微波爐使用常見現象

- 啟動時有「砰」的聲音屬正常現象，是變壓器在高電壓、高頻率情況下運作的啟動聲音。
- 運作時噪音大是變壓器、磁控管及高速散熱風扇的運作聲音和共振聲音。
- 金屬屏障會將微波能量反射回爐內，玻璃爐門只允許光線通過，微波無法通過，以防止微波外洩。
- 微波烹飪會使食物聚集能量，在爐中取出食物後，食物內部會繼續加熱2-3分鐘。
- 烹飪時會發生閃電和清脆的響聲可能是因為使用了含金屬成分的餐具（包括金、銀）；將叉子或其他金屬用具放入爐內；使用過多金屬箔；使用金屬線捆綁食物。
- 微波爐工作時高壓變壓器以及風扇正常運作時發出「嗡嗡」的聲音，屬於正常現象，請放心使用。
- 微波爐運作時有風、燈光或氣味屬於正常現象，不會引起微波洩漏。

使用說明

控制面板



控制按鍵及旋鈕

按鍵		功能
	電源鍵	開啟/關閉產品，在烹飪過程中長按此鍵取消烹飪
	暫停/開始鍵	在烹飪過程中按此鍵暫停/開始工作，長按返回上一步
	時間/溫度鍵	在烹飪過程中按此鍵調節溫度及時間
	照明鍵	開啟/關閉照明燈
	蒸煮鍵	選擇蒸煮功能，循環選擇各種蒸煮模式
	燒烤鍵	選擇燒烤功能，循環選擇各種燒烤模式
	微波鍵	選擇微波功能，循環選擇各種微波模式
	預設食譜鍵	選擇預設食譜功能
	旋鈕/確認鍵	扭動進行調節；按鍵進行確認


使用說明

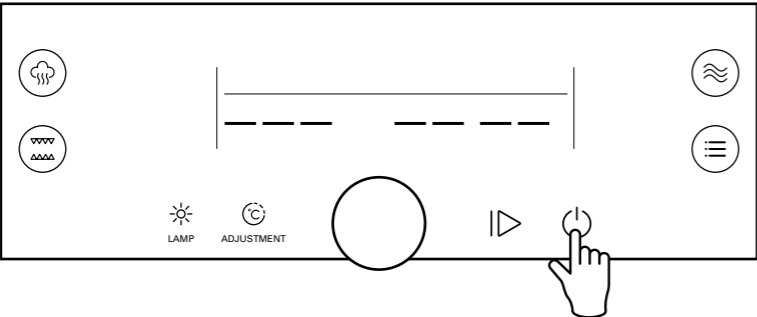
LED顯示屏

圖標		功能
	蒸氣功能	圖標常亮表示正在使用蒸氣模式
	燒烤功能	圖標常亮表示正在使用燒烤模式
	微波功能	圖標常亮表示正在使用微波模式
	預設食譜功能	圖標常亮表示正在運行預設食譜
	蒸氣清潔	圖標常亮表示正在進行蒸氣清潔
	烘乾	圖標常亮表示正在烘乾爐內水份
	缺水	圖標閃爍表示水箱缺水，請及時加水
	份量選擇	在使用預設食譜功能時，當此圖標亮起表示可選擇食物份量。

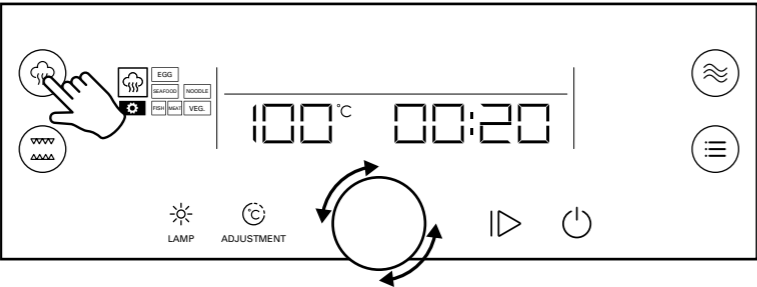
# 使用說明

## 蒸烤微波功能操作

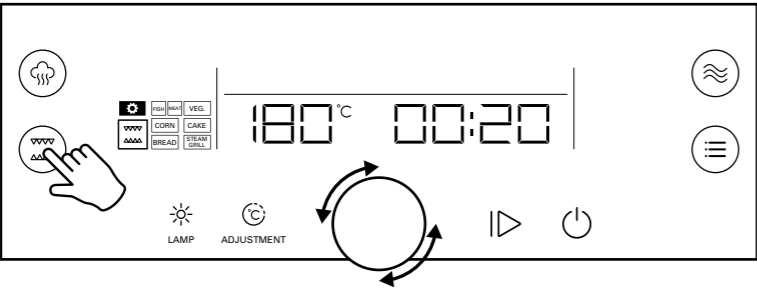
1. 按  進入待機狀態。



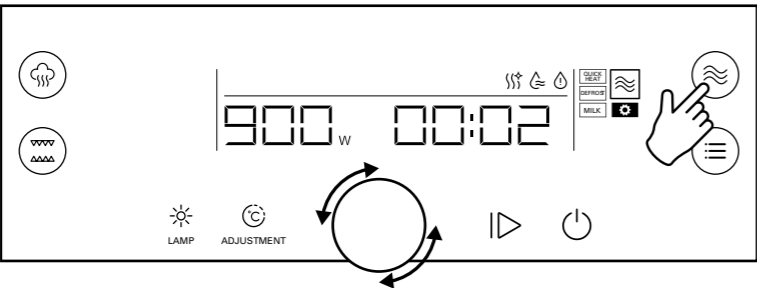
2. 按  (圖 1) 或  (圖 2) 或  (圖 3) 選擇「蒸煮」或「燒烤」或「微波」功能 → 然後扭動旋鈕選擇所需模式。



 (圖 1)



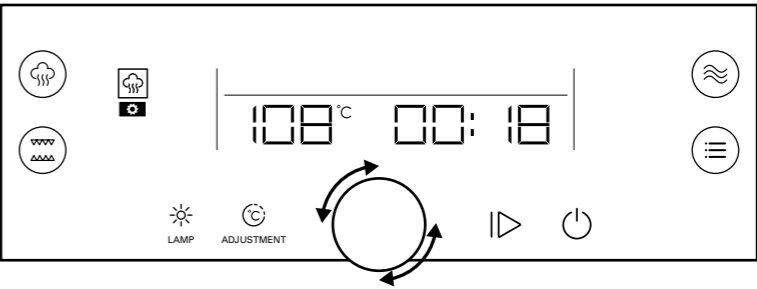
 (圖 2)



 (圖 3)

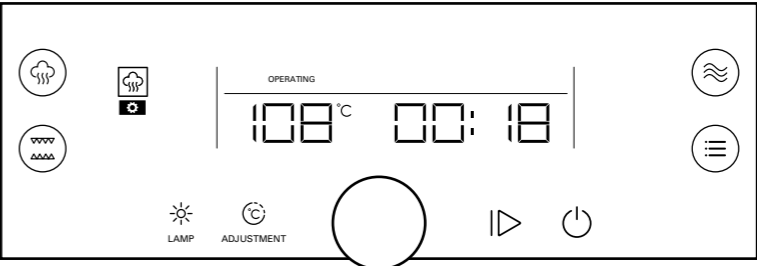
# 使用說明

3. 按旋鈕確認所選擇的模式 → 扭動旋鈕設定溫度或功率後按旋鈕確認 → 扭動旋鈕設定時間後按旋鈕確認 → 本產品開始預熱（微波功能無預熱）。







4. 預熱完成後，蜂鳴器發出聲響1分鐘後自動進入烹飪狀態，或打開爐門再關爐門即時進入烹調狀態。

5. 烹飪進行時LED顯示屏顯示「OPERATING」，同時顯示溫度及倒數時間。



6. 烹飪結束後，LED顯示屏顯示「End」。

### 注意：

- 烹飪過程中，可隨時更改時間及溫度設置：  
先按  暫停烹飪，再按  選擇溫度或時間，然後扭動旋鈕進行調節，完成後按  繼續烹飪。
- 烹飪過程中，長按  3秒可取消烹飪。

使用說明

蒸烤微波（煮食功能）一覽

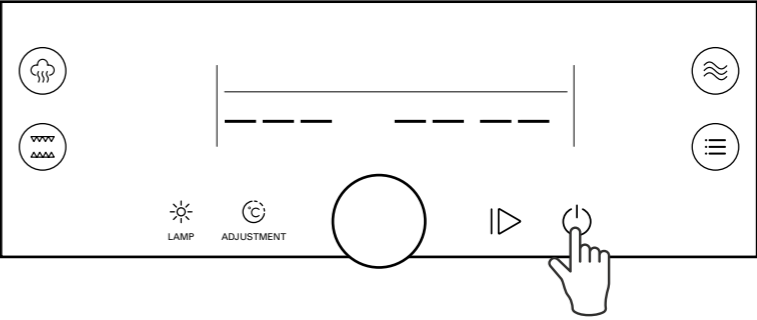
功能	模式分類	預設溫度/功率	可調溫度範圍	預設時間	可調時間範圍
蒸功能	蒸煮	100°C	60°C - 110°C	20分鐘	1-120分鐘
	魚類	90°C + 600W (蒸+微波)		14分鐘	
	肉類	100°C + 900W (蒸+微波)		16分鐘	
	蔬菜	100°C + 900W (蒸+微波)		10分鐘	
	海鮮	90°C + 600W (蒸+微波)		9分鐘	
	麵食	100°C		30分鐘	
	蛋類	100°C		27分鐘	
烤功能	燒烤	180°C	100°C - 230°C	20分鐘	1-120分鐘
	烤魚	180°C + 900W (烤+微波)		13分鐘	
	烤肉	180°C + 900W (烤+微波)		18分鐘	
	蔬菜	180°C + 900W (烤+微波)		12分鐘	
	雜糧	200°C + 900W (烤+微波)		35分鐘	
	蛋糕	170°C		30分鐘	
	麵包	180°C		20分鐘	
	嫩烤	180°C (蒸+烤)	100°C - 200°C	25分鐘	
微波功能	微波	300W / 600W / 900W	/	2分鐘	1-30分鐘
	速熱	300W / 600W / 900W			
	解凍	300W			
	牛奶	900W			


使用說明

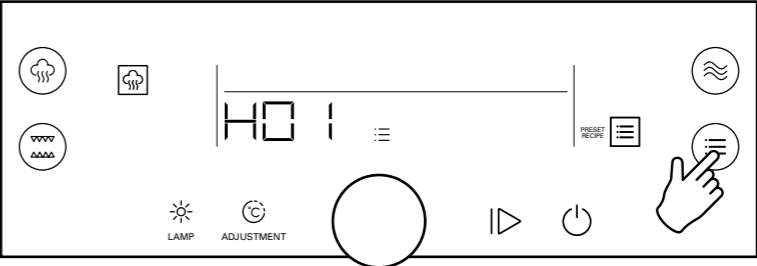
注意：預設時間及溫度僅供參考，實際烹飪效果受食材及烹飪器皿影響，烹飪時可按實際情況及個人喜好調整。

預設食譜功能操作

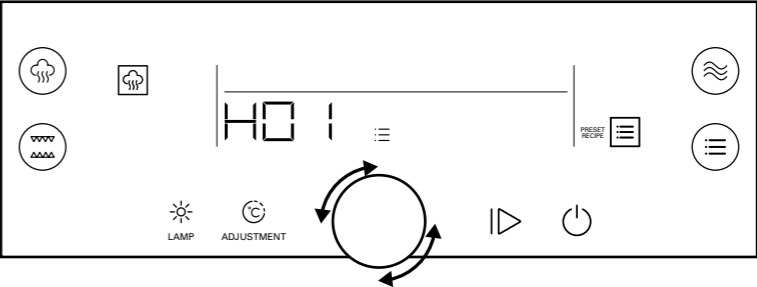
1. 按  進入待機狀態。



2. 按  進入預設食譜功能（圖1），然後扭動旋鈕選擇所需食譜（詳見P.43「預設食譜一覽」）（圖2）。



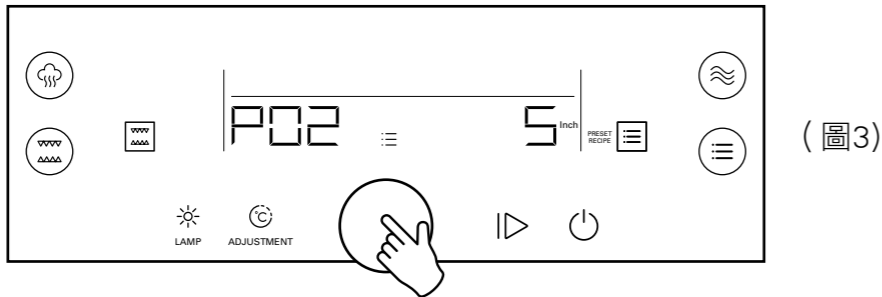
（圖1）



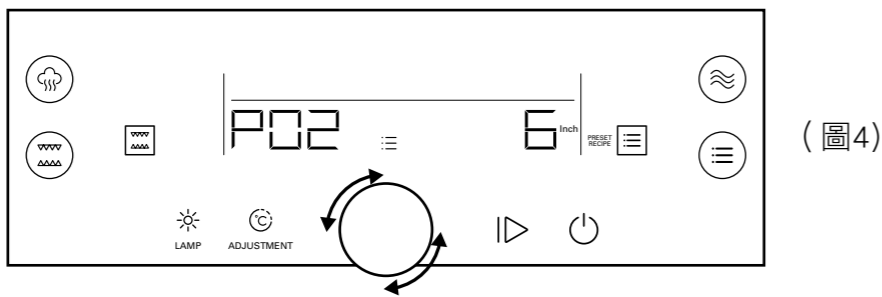
（圖2）

使用說明

3. 按旋鈕確認所選擇的食譜（圖3）。

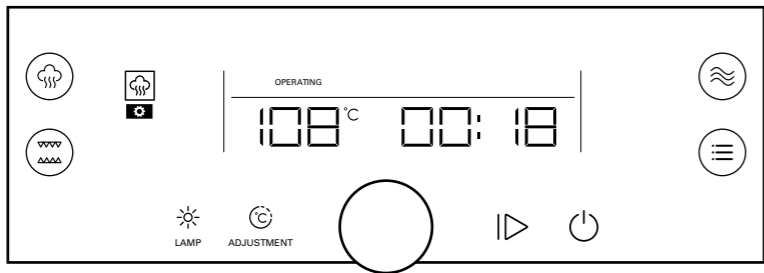


4. 如LED顯示屏顯示份量，可扭動旋鈕進行調整（圖4）。



5. 預熱完成後，蜂鳴器發出聲響1分鐘後自動進入烹飪狀態，或打開爐門再關爐門即時進入烹調狀態。

6. 烹飪進行時LED顯示屏顯示「OPERATING」，同時顯示溫度及倒數時間。



7. 烹飪結束後，LED顯示屏顯示「End」。

使用說明

預設食譜一覽

菜式分類	代碼	菜式	建議份量	建議位置
烹飪輔助	H01	發酵	200-700克	底層
	H02	酸奶	550克	中層
	H03	解凍	300-800克	底層
	H04	米飯	300克	中層
	H05	加熱速食	600克	中層
蒸煮	H06	自製包點	900克	中層
	H07	蝦仁蒸蛋	1-3個	中層
	H08	清蒸蟹	8隻	中層
	H09	蒜蓉粉絲蒸扇貝	8隻	中層
	H10	蒸紅莓蛋糕	6寸	中層
	H11	發糕	6寸	中層
蒸煮 + 微波	H12	五谷豐登	1,000克	中層
	H13	蒜蓉蒸排骨	300-800克	中層
	H14	橄欖菜肉餅	400克	中層
	H15	五香粉蒸肉	300-500克	中層
	H16	香菇蒸雞	500克	中層
	H17	咖哩雞翼	500克	中層
	H18	剁椒魚頭	500克	中層
	H19	清蒸魚	400克	中層

使用說明

預設食譜一覽

菜式分類	代碼	菜式	建議份量	建議位置
蒸煮 + 微波	H20	清蒸蒜蓉開邊蝦	500克	中層
	H21	蒜蓉娃娃菜	500克	中層
	H22	黑椒牛仔骨	400克	中層
	H23	南瓜羹	400克	中層
	H24	蘋果泥	300克	中層
純烤	P01	歐式麵包	600克	中層
	P02	戚風蛋糕	5-8寸	中層
	P03	葡撻	12個	中層
	P04	曲奇	24塊	中層
	P05	吐司	450克	中層
	P06	手指餅乾	15個	中層
	P07	甜甜圈	6個	中層
	P08	薄餅	9寸	中層
	P09	布丁	6個	中層
	P10	燒雞	1,000克	中層
	P11	蒜蓉烤大蝦	500克	中層
	P12	烤扇貝	3隻	中層
	P13	烤粟米	3條	中層


使用說明

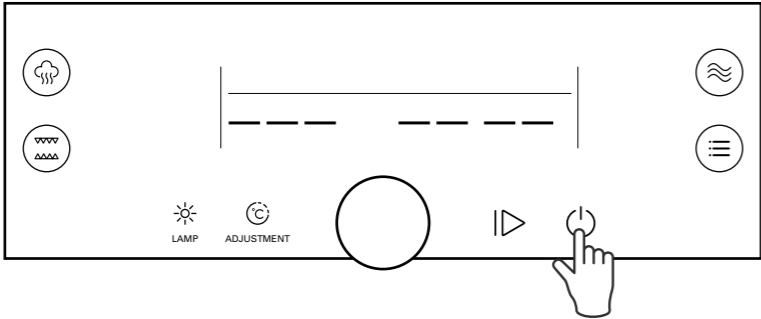
預設食譜一覽

菜式分類	代碼	菜式	建議份量	建議位置
微烤	P14	黑椒煙肉	300克	中層
	P15	烤釀尖椒	600克	中層
	P16	韓式烤花腩	500克	中層
	P17	蔬菜烤肉串	500克	中層
	P18	金菇牛肉卷	500克	中層
	P19	香辣烤魷魚	500克	中層
	P20	烤多春魚	500克	中層
	P21	烤秋刀魚	4條	中層
	P22	烤杏鮑菇	400克	中層
微蒸烤	P23	奧爾良雞翼	1,000克	中層
	P24	蒜蓉烤雞翼	2條	中層

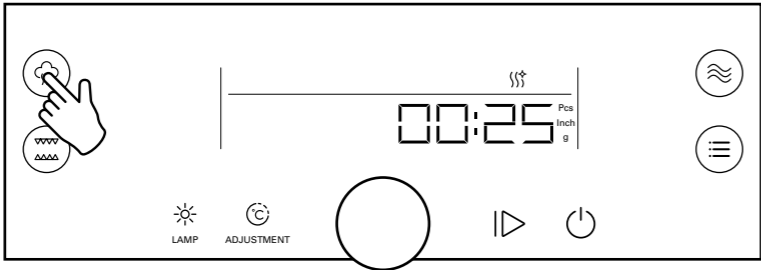
# 使用說明

## 蒸氣清潔功能操作

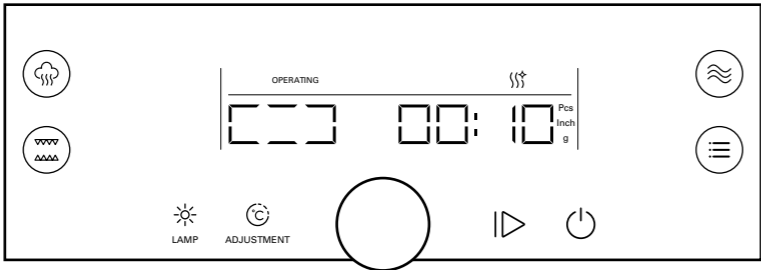
1. 按  進入待機狀態。



2. 長按  3秒進入蒸氣清潔功能。




3. 本產品將自動運行，LED顯示屏顯示「OPERATING」及剩餘時間。

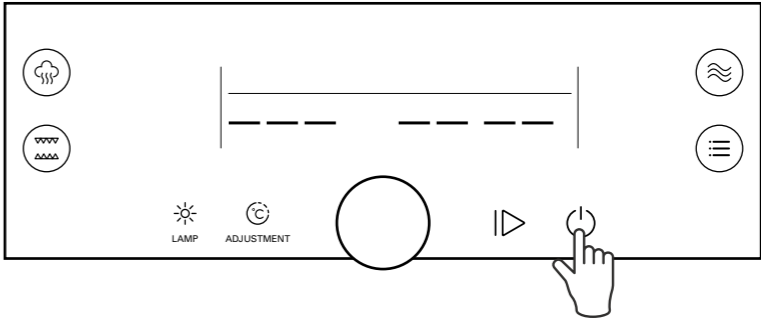



4. 結束後，LED顯示屏顯示「End」。

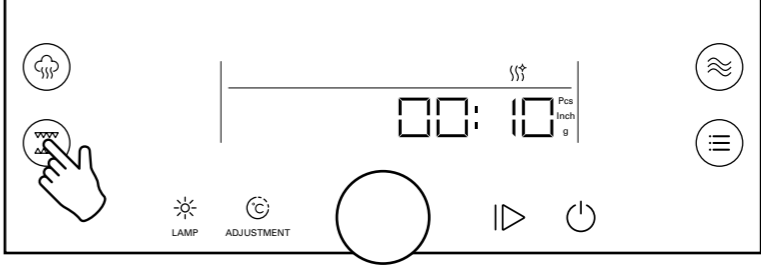
# 使用說明

## 烘乾功能操作

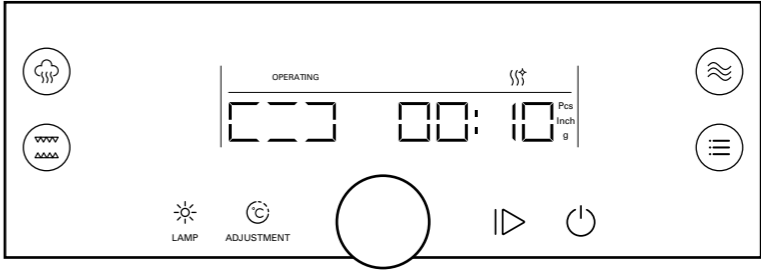
1. 按  進入待機狀態。



2. 長按  3秒進入烘乾功能。



3. 本產品將自動運行，LED顯示屏顯示「OPERATING」及剩餘時間。




4. 結束後，LED顯示屏顯示「End」。

# 使用說明

## 蒸氣清潔及烘乾功能一覽

功能	模式分類	預設溫度/功率	可調溫度範圍	預設時間
蒸氣清潔	/	/	/	25分鐘
烘乾				10分鐘

注意：工作狀態下請勿長時間站在散熱口處；打開產品門時，請先按  暫停，並退後一步，避免熱蒸氣燙傷；取出或放入蒸盤或其他烹飪容器時建議佩帶手套，以免燙傷。

# 清潔與保養

## 注意：

- 每次使用完後必須及時將積水清理乾淨，防止積水過多溢出到廚櫃上。
- 每次在使用完帶有蒸氣的模式後，請將水箱餘水倒淨，避免水箱餘水在水箱中形成凝結物或滋生細菌。
- 請勿使用含礮、蘇打、酸或者氯的清潔劑，亦不要使用清潔噴霧、洗碗機清潔劑或腐蝕性清潔劑。
- 不可使用硬刷、百潔布、鋼絲刷等會劃傷表面的硬質清潔工具。

## 清潔爐門及顯示面板

對於門上附著的難以清洗的污垢可用中性清潔劑清洗，不可用鋼絲球擦洗，以免劃傷玻璃表面的塗層，清洗後用抹布擦乾。

## 清潔門封膠條

- 每次使用完成後，請用浸有溫水的海綿擦拭產品密封條，再用乾布擦乾。
- 清潔門封膠條時不可使用清潔劑，因為清潔劑中的某些成分可能會腐蝕膠條。
- 門封膠條可能會因為長時間使用而出現穿孔、裂開，如出現此情況，請更換新的門封膠條。

## 不銹鋼爐腔

- 每次使用完帶有蒸氣的模式後，請將爐腔清潔乾淨，使用吸水海綿或抹布去抹去爐腔內壁的凝結物，並打開爐門將爐腔吹乾。
- 每次使用完烤模式後，待產品冷卻後請及時清理，油漬的清洗可使用中性的清潔劑擦拭，再用濕布擦洗乾淨。

故障檢修

故障描述	可能原因	處理方法
顯示屏顯示E1	溫度探頭開路或短路	切斷電源，並聯繫客戶服務及維修中心
顯示屏顯示E2	水路異常	
顯示屏顯示E4	加熱組件異常	
顯示屏顯示E5	電路連接異常	
接通電源後產品無反應	提供產品電源的插座沒電	
	控制板連接線未連接	
加水後仍提示缺水	水位檢測開關故障	
照明燈不亮	照明燈接線斷開	
	燈泡可能損壞	
產品有蒸氣產生但食物不熟	內腔溫度傳感器故障	
	蒸氣進氣管破裂	
控制面板失靈	控制板線路異常	
產品有異響	散熱風機損壞產生噪音	
	背部風機損壞	

⚠ 警告：維修前務必關機並拔下電源插頭。

技術規格

型號	SGM-3620
電壓/頻率	220V / 50Hz
功率	2,000W
尺寸	(H) 455 (W) 595 (D) 550 mm
爐腔容積	36L
淨重	32kg

- 所有資料僅供參考，如有錯漏以廠方生產的規格為準。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. : **SGM-3620**

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](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.

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 (Hong Kong) Limited

### Hong Kong, China

Room 113, Newport Centre Phase II, 116 Ma Tau  
Kok Road, Tokwawan, Kowloon, Hong Kong  
Tel: +852 2773 2888  
Fax: +852 2765 8215

### Mainland China

8th, Xinxiang Road, Wusha Industrial Park,  
Daliang, Shunde, Foshan, Guangdong  
Tel: +86 757 2980 8308  
Fax: +86 757 2980 8318

### Macau, China

3/F, Edificio Industrial Pou Fung,  
145 Rua de Francisco Xavier Pereira, Macau  
Tel: +853 2875 2699  
Fax: +853 2875 2661



香港名牌十年成就獎



香港卓越品牌



香港服務名牌



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