# Mini Multifunctional Steam Grill Oven

# SGV-1528K



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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# 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.

Observe these following safety precautions when using this product. Failure or negligence in observing these safety precautions could cause fire, electric shock or personal injury.



# FORBIDDEN (Absolutely forbidden to do)

- When this product is in use or right after cooking, the oven cavity is very hot. DO NOT splash water inside the oven cavity to avoid damaging the cavity.
- DO NOT retrofit the wiring inside the product unless by a professional repair technician from German Pool Customer Service & Repair Centre.
- 3. DO NOT disassemble or repair this product by yourself.
- If the power cord is damaged, it must be replaced by German Pool Customer Service & Repair Centre.
- 5. Make sure children stay safely away from this product. DO NOT let children operate this product.
- 6. DO NOT use this product with a loose or poorly connected power socket.
- 7. DO NOT squeeze or clamp the power cord, or put heavy objects on the power cord.
- 8. DO NOT use any power source other than 220-240  $V \sim 50/60$  Hz.

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### ATTENTION (Critical areas that require attention)

- The power cord is 1000mm long. The socket used must have a rated current of 10A or higher and reliably grounded. DO NOT share socket with other appliances.
- Grip the plug when unplugging the plug from the socket, DO NOT pull on the cord, otherwise it may lead to electric shock, short circuit or fire hazard.
- 3. When the product is in use, DO NOT touch the oven door glass to avoid scorching.
- If the product will not be used for a prolonged period of time, it is crucial to unplug the power cord from the socket to prevent potential electrical leakage and fire hazards due to aging of the power cord.
- 5. When this product is in use or right after cooking, the oven cavity is very hot. DO NOT touch the

# Warnings & Safety Precautions

- heating elements or any hot parts with your hand. Direct contact with hot parts or cookware will lead to burns.
- Be careful when opening the oven door, DO NOT allow steam to come into contact with your body in order to prevent scorching.
- Before plugging the product into the socket, use dry cloth to remove any dust or lint on the metal pins.
- 8. DO NOT place food or cookware directly on the bottom of this product. Food or cookware must be placed on a rack or tray.
- DO NOT use pressurized cleaner or steam cleaner to clean this product, otherwise it may lead to short circuit and fire hazards.
- Make sure this product is placed at a location with adequate air circulation all around, to avoid the machinery from overheating.
- 11. This product will produce heat during use, the accessories and cookware will become very hot. Wear oven mittens when retrieving accessories or cookware from the oven cavity.
- 12. This product must be reliably grounded. DO NOT connect the grounding wire to gas pipes, water pipes, lightning rods, or telephone lines. Poor grounding can lead to electric shock and accidents.
- 13. This product must be placed on a surface that is capable of supporting sufficient weight; otherwise, it may cause this product to fall, resulting in injury or damage.
- 14. This product must be installed by a professional technician in order to avoid danger.
- 15. Vapor from alcohol may cause fire inside the oven cavity. DO NOT cook food with alcohol content.

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### WARNING (Must strictly comply with instructions for operation)

- If this product's door glass is scratched, it may crack or break. DO NOT use glass scraper, harsh or
  corrosive cleaners or detergents to clean the oven door.
- When closing the oven door, the hinge on the door will move. Be careful not to catch your fingers on the hinge. Keep your hands away from the hinge.
- 3. Make sure to unplug this product from the power source before changing the lightbulb inside oven cavity, in order to avoid possible electric shock.
- When transporting this product, DO NOT lift the product by the handle. Lift this product by its base and handle with care.
- 5. Children are only allowed to use this product without supervision if they have received sufficient guidance, fully understand the dangers of improper use, and demonstrate adequate cognitive abilities to use this product safely and correctly. DO NOT operate this product through external timers or independent remote control systems.
- This product is only intended for household kitchen use, and is not suitable for commercial or other usages.

# Installation Instructions

This product complies with safety requirements. When using it, please adhere to the following installation instructions. The manufacturer and distributor will not be held responsible for any damages caused by failure to follow the installation instructions.

## To Prevent Fire, burns and electric shock, make sure to adhere to the following instructions:

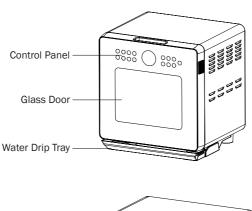
- This product has a high power consumption and must be plugged into a dedicated power outlet.
   DO NOT share the same power outlet with other electrical appliances. Ensure that the input voltage specified on the product rating label matches the local voltage.
- Ensure a secure connection between the plug and the socket. Poor contact can result in
  overheating of the power cord, affecting the functionality of this product and increasing the risk of
  product damage or fire hazards.
- 3. Fixed electrical installation must be carried out by qualified technicians.
- 4. This product must be used in well-ventilated conditions. DO NOT block this product's vents in order to prevent overheating. DO NOT place any object on top of this product, and DO NOT insert any metal object (such as needle or wire) inside this product, its crevices or steam vent.
- 5. This product must be placed in a well-ventilated location away from corrosive gas, fire, high temperature, strong magnetism, steam, humidity, smoke or flammable substance.

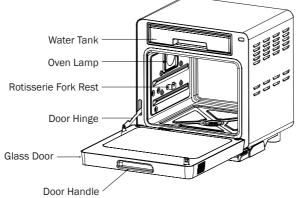
#### Note:

Leave at least 10cm open space between the top of this product and the overhanging wall or cabinet, and leave at least 5cm empty space in the rear and both sides of the product for adequate ventilation.

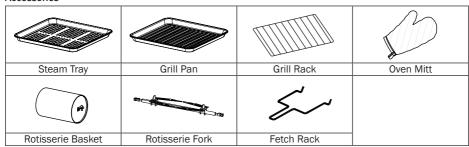
# **Product Structure**

### Main Unit





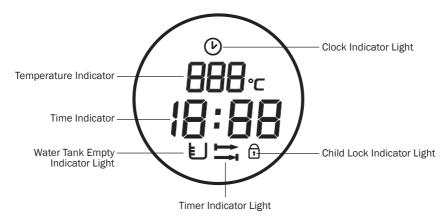
#### Accessories



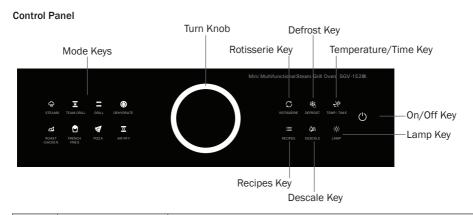
## Note:

All accessories are to be washed by hand. DO NOT place in dishwasher.

# **LED Display**



888∘	Temperature Indicator	When selecting mode, this indicator displays the default cooking temperature; during cooking, this indicator displays the set temperature
18:88	Time Indicator	When selecting mode, this indicator displays the default cooking duration; during cooking, this indicator displays cooking time left; when on-timer is set, this display shows the current clock time
E	Water Tank Empty Indicator Light	When water tank is empty, this indicator light will blink. Please refill water tank promptly
ī	Child Lock Indicator Light	When Child Lock function is activated, this indicator light lights up constant, all keys and turn knob are rendered inoperable, except for On/Off, Rotisserie and Lamp keys; Child Lock function will be automatically activated after cooking has started for 1 minute. Alternately, user can tap and hold turn knob for 3 seconds to activate or deactivate lock
Ħ	Timer Indicator Light	After selecting cooking mode, tap and hold Temperature/Time Key for 2 seconds to preset cooking time. When the lower arrow of the Timer Indicator Light lights up, set the time you want the timer to end. After setting the timer, tap Temperature/Time Key, when the upper arrow of the Timer Indicator Light lights up, it indicates the time cooking starts; when the lower arrow of the Timer Indicator Light lights up, it indicates the time cooking ends
©	Clock Indicator Light	Setting the clock: in standby state, tap and hold Temperature/ Time Key until buzzer beeps once and Hour display blinks. Rotate turn knob to adjust the hour, then press turn knob to confirm hour, buzzer will beep and Minute display blinks. Rotate turn knob to adjust the minute, then press turn knob to confirm. (Note: when this indicator light is lit, it means the time displayed is the actual clock time; if temperature display is also lit, it means the product has been set on timer)



	Mode Keys	Tap these keys to select different functions. For details, see P.11	
≔	Recipes Key	Tap this key to enter Preset Recipe function, then rotate turn knob to select recipe. For details, see P.13	
*c\©	Temperature/Time Key	After selecting function or during cooking, tap this key to rotate between "Adjust Temperature" and "Adjust Time" After selecting function, tap and hold this key for 2 seconds to set on-timer	
Ů	On/Off Key	<ul> <li>During cooking, tap and hold this key for 3 seconds to cancel cooking. Product will return to working state</li> <li>In working state, tap and hold this key for 3 seconds to return to standby state</li> </ul>	
-× <del>;</del> -	Lamp Key	Tap this key to turn oven lamp on or off, tap and hold key for 3 seconds and oven light will light up constant	
S	Rotisserie Key	Tap this key to activate/stop rotisserie function, use together with Air Fry, Grilled Chicken, Grilled Meat or mode (Rotisserie Key can not be activated during descale function)	
*	Defrost Key	Tap key to enter Defrost function settings; default defrost time is 45 min, default temperature is 45 °C; time is adjustable between 1 min-19hr59min, temperature is adjustable between 30-70 °C	
<b>O</b> \$\$	Descale Key	Tap this key to start Descale function. For details, see P. 14	
0	Turn Knob	<ul> <li>After selecting cooking mode, rotate turn knob left or right to adjust temperature, time or select preset recipe. After selection is complete, press turn knob to start cooking</li> <li>During cooking, press turn knob to pause cooking; press again to resume cooking</li> <li>During cooking, tap and hold turn knob for 3 seconds to activate Child Lock; tap and hold turn knob for 3 seconds again to deactivate Child Lock</li> </ul>	

#### Before Use

## **Unpack The Product**

- This product has been packaged to protect it against transportation damage. Unpack this product
  and keep the original packaging carton in a safe place. It will help prevent any damage if the
  product needs to be transported in the future. You can also use the carton to store this product
- when it is not in use. In the event that the packaging materials are to be disposed of, please recycle them where possible.
- Make sure to remove any stickers from the surface of the product and all documentation from inside the oven cavity.

#### Note:

Unpack and use this product with due care.

### **Dispose Packaging Safely**

Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely. Before you discard any packaging, user must make sure all the parts listed previously have been unpacked. Contact German Pool Customer Service & Repair Centre if anything is missing.

#### Check The Contents

- Unwind the power cord to its full length and inspect all parts of the product for visual damage. DO
  NOT use it if anything appears to be damaged or not working properly. In case of damage, please
  contact German Pool Customer Service & Repair Centre.
- Make sure you have read and understood all instructions and warnings in this manual. Refer to
  the Product Structure section to familiarize yourself with the product and identify all parts. Pay
  particular attention to the safety instructions.

### Clean The Product

Make sure the power cord is unplugged. Before first use, clean all parts of the product that come into contact with food, and thoroughly dry off all parts before use.

### Note:

DO NOT immerse this product in water or other liquids.

#### Set Up The Product

- Place this product on a flat, level and dry counter. The surface must be heat-resistant and nonflammable.
- Leave at least 10cm open space between the top of this product and the overhanging wall or cabinet, and leave at least 5cm empty space in the rear and both sides of the product for adequate ventilation.

DO NOT place any objects on top of this product, because when this product is in use, its exterior walls may get very hot. Keep children away when this product is in use.

### Fill Up The Water Tank

Open the oven door, pull out the water tank horizontally, open the rubber lid and fill to the "MAX" water line with distilled or purified water.

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DO NOT fill to above the "MAX" water line.

### Using For The First Time

#### Note:

Before connecting the product to the power source, make sure all accessories, tapes, labels and paperwork have been removed from the product.

Before cooking with this product, follow the steps below to dissipate any odor or excess lubricants inside the product. During the initial heating process, the product may give off a slight odor or smoke, this is due to the elements and components being new. This is a normal phenomenon. Please make sure the room is well-ventilated.

- 1. Connect product to the power source. Buzzer beeps once, and product enters standby state.
- 2. Tap Air Fry Key, then rotate turn knob to set temperature to 230 °C.
- Tap Temperature/Time Key to select "adjust time", rotate turn knob to set time to 15 minutes, then tap turn knob to start the product.
- 4. When heating is completed, buzzer beeps 5 times, display panel shows "End". If product does not receive any command in 60 seconds, the product will return to standby state, then unplug product from the power source and let it cool down to room temperature.

## WARNING!

This product generates heat during use. DO NOT touch the hot surfaces.

# Using The Accessories

The oven cavity has two support guides on each side for placing steam tray, grill pan and grill rack. The best position for the accessory will depend on the size of the food, cooking mode and the desired browning level:

- When using Air Fry, Bake or Steam mode, it is recommended to place the accessory on the lower support guide.
- 2. When using Grill mode, it is recommended to use the rotisserie fork or rotisserie basket.
- 3. DO NOT place food directly on the bottom of the oven cavity.
- Allow the oven to cool down before retrieving the accessory. Grip the accessory and pull it out carefully to prevent food slipping down the accessory when you pull it out.

### Standby State & Sleep State

- After power is connected, buzzer beeps once, all control keys light up 1 second, and product enters standby state.
- In standby state, On/Off Key, Temperature/Time Key and Lamp Key will pulsate in breathing light form.
- 3. Tap and hold On/Off Key for 3 seconds to return to working state.

### **Start Cooking**

 In working state, tap the desired mode key to select corresponding mode. Selected mode key will blink, LED display shows default temperature and time, and Temperature display blinks.

Key	Mode	Default Time	Default Temperature	Adjustable Time Range	Adjustable Temperature Range
€£	Steam	15 min	100°C	1 min - 3 hrs	40 - 115°C
\$\$\$	Steam Grill	30 min	180°C	1 min - 3 hrs	40 - 230°C
₩₩ ΔΔΔΔ	Grill	30 min	180°C	1 min - 3 hrs	40 - 230°C
₩	Dehydrate	8 hrs	70°C	1 min - 12 hrs	30 - 95°C
₫	Roast Chicken	45 min	200°C	1 min - 1 hr	160 - 230°C
	French Fries	25 min	220°C	15 - 35 min	160 - 230°C
<b>®</b>	Pizza	20 min	180°C	1 - 30 min	170 - 190°C
<b>3</b>	Air Fry	30 min	190°C	1 - 50 min	40 - 230°C

- 2. If you do not need to adjust temperature and time, press turn knob to start cooking directly.
- 3. If you wish to adjust temperature and time, rotate turn knob to adjust temperature, then tap Temperature/Time Key to select "adjust time" and rotate turn knob to adjust time.
- 4. After setting is completed, press turn knob to start cooking.
- If the mode you select supports Rotisserie function, after the mode is activated, Rotisserie Key will pulsate in breathing light form. Tap Rotisserie Key to activate or deactivate Rotisserie function.
- After cooking is competed, LED display shows "End", buzzer beeps 5 times. If product does not receive any command in 60 seconds, the product will return to standby state.

#### Note:

- During cooking, press turn knob or open the oven door to pause cooking; press turn knob again or close oven door to resume cooking.
- During cooking, tap Temperature/Time Key and rotate turn knob to adjust temperature or time.
   When adjustment is completed, press turn knob again to confirm adjustment and resume cooking.
- During cooking, tap Lighting Key to turn oven lighting on or off.
- To cancel cooking, tap and hold On/Off Key for 3 seconds, product will cancel cooking and return to
  working state. In working state, tap and hold On/Off Key for 3 seconds to return to standby state.

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- Before cooking, make sure the food is not touching the heating elements.
- HOT! Take utmost care when using the product on any setting. Accessible surfaces of the product can get very hot during use. DO NOT touch hot surfaces!
- Make sure to wear oven mitts and use fetch rack when retrieving food from the oven cavity.

### **Cooking With Timer**

- In working state, tap the desired mode key to select corresponding mode. Selected mode key will blink. LED display lights up, temperature display blinks.
- 2. If you wish to adjust temperature and time, rotate turn knob to adjust temperature, then tap Temperature/Time Key to select "adjust time" and rotate turn knob to adjust time.
- Tap and hold Temperature/Time Key for 3 seconds to enter Timer setting. Lower arrow under Timer Indicator Light will light up constant (at this time, user can set desired timer's ending clock time).
- Rotate turn knob to set the hour, and press turn knob to confirm, then rotate turn knob to set the minute.
- After setting is completed, press turn knob and product will activate timer. LED display shows the current clock time. Tap Temperature/Timer Key to check on timer's activating clock time and ending clock time.
- When clock time reaches on-timer clock time, the product will automatically start to cook. When timer reaches end time, cooking is completed.

#### **Cooking With Recipe Function**

- In working state, tap Recipes Key to select Recipe function. Recipes Key blinks, and LED display shows "PO1".
- 2. Rotate turn knob to select recipe code.
- 3. If you do not need to adjust temperature and time, press turn knob to start cooking directly.
- 4. To adjust temperature and time (some recipes are non-adjustable, for details please see P. 13 Preset Recipes), rotate turn knob to select recipe, tap Temperature/Time Key to adjust time/temperature, then rotate turn knob to adjust time/temperature.
- 5. After setting is completed, press turn knob to start cooking.

Code	Recipe	Default Time	Default Temperature	Adjustable Time Range	Adjustable Temperature Range
P01	Sterilize	30 min	Steam 100°C	1min-3 hrs	Not adjustable
P02	Auto Clean	30 min	Steam 100°C	1min-3 hrs	Not adjustable
P03	Chicken Soup	1hr 30 min	Steam 110°C	1min-3 hrs	90-110°C
P04	Steamed Egg Pudding	15 min	Steam 100°C	1-20 min	90-110°C
P05	Steamed Fish	15 min	Steam 100°C	1-50 min	100-130°C
P06	Steamed Chicken	35 min	Steam 100°C	1-50 min	100-130°C
P07	Steamed Meat	30 min	Steam 110°C	1-50 min	110-130°C
P08	Steamed Seafood	15 min	Steam 100°C	1-50 min	100-130°C
P09	Steamed Scallops with Vermicelli	15 min	Steam 100°C	1-20 min	90-110°C
P10	Steamed Frozen Bun	10 min	Steam 100°C	1-20 min	100-120°C
P11	Steamed Fresh Bun	18 min	Steam 110°C	1-30 min	110-130°C
P12	Steamed Ribs	25 min	Steam 115°C	1-35 min	110-130°C
P13	Steamed Vegetables	15 min	Steam 100°C	1-20 min	90-120°C
P14	Steamed Sweet Potato	40 min	Steam 115°C	1-50 min	90-120°C
P15	Papaya Milk	23 min	Steam 95°C	1-35 min	90-110°C
P16	Warm Milk (Baby formula)	13 min	Steam 90°C	1-35 min	90-110°C
P17	Sake	8 min	Steam 90°C	1-35 min	90-110°C
P18	Honey Wings	20 min + flip 5 min	Air Fry 180°C	Not adjustable	Not adjustable
P19	Fried Seafood Platter	20 min	Air Fry180°C	1-35 min	180-230°C
P20	Ferment	8hrs	Ferment 45°C	1 min -19hr- s59min	30-70°C
P21	Tender Roast Beef	20 min	Air Fry 190°C	1-35 min	180-220°C
P22	Baked Jacket Potato	40 min	Air Fry 210°C	1-50 min	200-230°C
P23	Grilled Corn	25 min	Air Fry 180°C	1-30 min	180-220°C
P24	Cookie	20 min	Air Fry 155°C	1-50 min	140-190°C
P25	Egg Tart	18 min	Air Fry 170°C	1-35 min	170-220°C
P26	Roasted Nuts	20 min	Air Fry 180°C	1-50 min	180-220°C
P27	Pineapple Bun	15 min	Steam Grill 150°C	1-35 min	150-220°C
P28	Chiffon Cake	40 min	Air Fry 125°C	1min-3 hrs	120-160°C
P29	Profiterole	25 min	Air Fry 170°C	1-30 min	170-200°C
P30	Bagel	20 min	Air Fry 160°C	1-30 min	160-220°C
P31	Macaron	5 min +12 min	140°C +120°C	Not adjustable	Not adjustable
P32	Greek Potato Wedges	18 min	Air Fry 200°C	1-30 min	180-220°C
P33	Semi-Dried Mackerel	20 min	Air Fry 180°C	1min-3 hrs	90-180°C
P34	Toast	3 min + flip 2 min	Air Fry 200°C	Not adjustable	Not adjustable

P35	Beignet	8 min + flip 4 min	Air Fry 180°C	Not adjustable	Not adjustable
P36	Grilled Steak	15 min	Air Fry 190°C	1-20 min	180-220°C
P37	Grilled Fish	10 min + flip 10 min	Steam Grill 190°C	Not adjustable	Not adjustable
P38	Roast Chicken	30 min +30 min	Air Fry 130°C +160°C	Not adjustable	Not adjustable
P39	Grilled Seafood	20 min	Air Fry 180°C	1-30 min	180-220°C
P40	Braised Pork Belly	Steam 20 min +Grill 15 min	Steam 110°C +Grill 200°C	Not adjustable	Not adjustable
P41	Warm Bread (from refrigerator)	4 min	Air Fry 180°C	1-30 min	180-220°C
P42	Warm bread (room temperature)	3 min	Air Fry 180°C	1-30 min	180-220°C
P43	Steamed Glutinous Rice	40 min	Steam 100°C	40-60 min	Not adjustable

#### Descale Mode

Regular descaling helps to maintain this product's performance, prolong its lifespan, and ensure that it operates safely and efficiently. It is recommended to run Descale Mode every 2-4 weeks depending on frequency of use.

- Fill the water tank with water and descaling agent. You can purchase a descaling agent or use a natural substance like citric acid (ratio of 20g to 1l water).
- Insert the water tank, tap Descale Key, LED display shows "CO1". Press turn knob to start descaling.
- Product will pump the descaling solution into the steam generator and will let that stand for approximately 10 minutes to melt scale. After this time, a beep will sound and the product will activate Steam Mode at 100°C for 15 minutes.
- 4. When Steam Mode is completed, buzzer will beep. Open the oven door and take out the water tank, clean it and refill with fresh clean water, then reinstall the water tank and close the oven door.
- LED display will show "CO2", and product will activate Steam Mode at 100°C for 15 minutes to clean out the descaling agent.
- 6. When Steam Mode is completed, LED display will show "End".
- Open the oven door, take out the water tank, pour off any residual water and wipe dry residual water in the oven cavity.

# Cleaning & Maintenance

### WARNING!

Before cleaning and maintenance, turn off the product, disconnect from the power source, and wait for the product to completely cool down first.

- DO NOT use steel scourer pad or other hard object to scrub this product, and DO NOT clean the
  oven door safety lock system.
- DO NOT use harsh cleanser or metal blade to clean the oven door glass. Scratching the door glass
  may cause the glass to shatter.

## **Cleaning Exterior Surfaces**

- Wipe the product housing clean with a damp cloth and mild detergent. Apply the detergent to the cloth, DO NOT apply directly onto the oven.
- After cleaning, wipe dry thoroughly with a dry cloth.

### Cleaning Oven Door & Oven Cavity

- Before cleaning, unplug the product from the power source, wait till the product has cooled down
  completely, and remove all accessories from the oven cavity.
- To keep the product in good working order, make sure to remove all food residues and grease splatters from interior surfaces on a regular basis. Regular cleaning will also reduce the risk of fire hazards.
- Use a damp cloth or sponge moistened with mild detergent solution to clean the cavity walls and door of the product, then wipe dry thoroughly with a dry cloth.
- DO NOT use harsh abrasives or corrosive products as these could damage the product surface.
   DO NOT use steel wool pads or other abrasive cleaning products, as abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this product. Pieces can break off and touch electrical parts involving a risk of electric shock.
- If scrubbing is necessary, use a nonabrasive nylon or polyester mesh pad.

# **Cleaning The Accessories**

- All accessories should be handwashed in hot, sudsy water.
- If scrubbing is necessary, use a nylon scouring pad or nylon brush. Rinse and dry the accessories thoroughly after washing.

#### Storing This Product

- When this product is not in use, disconnect it from the power supply.
- Store this product and accessories safely in its original packing will protect it from dust.
- Store this product in a dry location out of reach of children.
- DO NOT store any material other than the supplied complimentary ovenproof accessories inside
  this product. DO NOT store paper, cardboard, plastic or similar products inside this product.
- DO NOT place any heavy items on top of this product during storage as this may result in damage of this product.

# Troubleshooting

### WARNING!

- Before maintenance work, turn off the product and disconnect from power source.
- This product must only be repaired by a professional technician authorized by German Pool; if consumer entrusts personnel not designated by German Pool, or if consumer repairs this product by themself, there may be a risk of personal injury or property loss.

If this product fails to operate, please check the following pointers:

- · Is the plug properly plugged in?
- Is the oven door properly closed?
- · Is the water tank installed properly?
- Is the thermal cutoff (TCO) tripped or the fuse blown?

### **Operation Tips**

If any of the following 3 conditions are met, the ventilation fan will continue to run for 3 minutes after the product has stopped operating, in order to dissipate residual heat inside the oven cavity.

- Oven has just finished operating.
- · Oven has activated any mode.
- Cooking time has ended or the product has been turned off during cooking.

#### Note:

- It is recommended to let the product operate for at least 5 minutes.
- If the oven door is opened during operation, the machine will pause working immediately; when the oven door is closed again, the machine will resume operation.

# Troubleshooting

Should a problem occur with this product, check if you can solve it following the table below. If problem persists, please contact German Pool Customer Service & Repair Centre. DO NOT disassemble or repair this product yourself.

Problem	Possible Cause	Solution
Panel doesn't light up	Product is not connected to the power source	Connect the power source
	Power cord is damaged	Contact German Pool Customer Service & Repair Centre for inspection/repair
Panel display abnormal	Panel is damaged	Contact German Pool Customer Service
	PCB is damaged	& Repair Centre for inspection/repair
Water or steam leaking	Door is not closed properly	Close oven door properly
from oven door	Door's rubber seal is damaged	Contact German Pool Customer Service & Repair Centre for inspection/repair
Air leaking from oven door	Door's rubber seal is not properly installed	Contact German Pool Customer Service & Repair Centre for inspection/repair
	Door hinge is damaged	
Oven lamp doesn't light	Lamp is damaged	Contact German Pool Customer Service
lup	Main control circuit board malfunction	& Repair Centre for inspection/repair
Ventilation fan	Fan motor is damaged	Contact German Pool Customer Service
malfunction	Main control circuit board malfunction	& Repair Centre for inspection/repair
Key malfunction	control circuit board malfunction	Contact German Pool Customer Service & Repair Centre for inspection/repair
	PCB is damaged	
Product does not emit steam	Steam hose is bent, blocked or damaged	Contact German Pool Customer Service & Repair Centre for inspection/repair
	Steam generator is damaged	
	Water system is improperly sealed	

# Troubleshooting

Problem	Possible Cause	Solution
Error Code E-1	Oven cavity probe temperature too high	Contact German Pool Customer Service & Repair Centre for inspection/repair
Error Code E-2	Evaporator tray probe tem- perature too high	Contact German Pool Customer Service & Repair Centre for inspection/repair
Error Code E-5	Temperature probe open circuit	Contact German Pool Customer Service & Repair Centre for inspection/repair
Error Code E-6	Temperature probe short circuit	Contact German Pool Customer Service & Repair Centre for inspection/repair
Error Code E-7	Communication malfunction	Contact German Pool Customer Service & Repair Centre for inspection/repair

### 

### Risk of electric shock:

- DO NOT attempt to repair an appliance which is defective or presumed to be defective, in order to avoid hazards. Only authorized specialists are allowed to carry out repair work of this product.
- Improper repair will void the warranty and subsequent damages will not be recognized.

# Technical Specification

Model	SGV-1528K
Voltage	220-240 V~
Frequency	50/60 Hz
Power	1800 W
Rated Capacity	15 L
Water Tank Volume	650 ml
Product Dimensions	(H) 355 (W) 335 (D) 320 (includ. turn knob 333) mm
Oven Cavity Dimensions	(H) 200 (W) 270 (D) 263 mm
Net Weight	8.8 kg
Gross Weight	11.5 kg

- 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 update 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 人員進行更換。
- · 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。

必須仔細閱讀本説明書,並遵守以下注意事項。為防止人身傷害及物品損壞事故,必須仔細閱讀並遵守本説明書中有以下標誌符號的內容。

# 禁止(嚴禁進行操作)

- 本產品在工作過程中或程序剛剛結束後,產品內腔處於高溫狀態,嚴禁向內腔灑水,以免損壞內膽。
- 2. 非德國寶客戶服務及維修中心專業維修人員嚴禁私自改動內部佈線。
- 3. 嚴禁私自拆卸修理本產品。
- 如果電源線損壞,必須由德國寶客戶服務及維修中心的專業人員來更換。
- 必須保證兒童與本產品之間保持安全距離。兒童嚴禁操作本產品。
- 6. 嚴禁使用鬆動或接觸不良的電源插座。
- 7. 嚴禁損傷或用重物擠壓、夾擊電源線。
- 8. 嚴禁使用220-240V~50/60Hz以外的電源。

# 注意(必須引起重視的部分)

- 電源線長度為1000mm。必須單獨使用額定電流10A以上的插座,並可靠接地。
- 拔出插座上的插頭時,必須手握插頭的端部將其拔出,嚴禁拉扯電源線拔插頭,否則容易發生 觸電、短路、起火等危險。
- 3. 使用本產品時嚴禁觸摸爐門玻璃表面,以免燙手。
- 4. 長時間不使用本產品時,必須拔除電源插座的插頭,避免因電源線老化而引起漏電、火災的情況發生。
- 5. 本產品在工作過程中或程序剛剛結束後,產品內腔處於高溫狀態,嚴禁碰到產品內腔的加熱部分。直接接觸器具會導致燙傷。
- 6. 打開本產品爐門時要小心,嚴禁直面蒸氣,防止燙傷。
- 7. 在插入電源插頭前,必須用乾布將插頭鋼片上附著的灰塵擦去。
- 8. 嚴禁將食物或盤子直接放在本產品底部,必須將它們放在網架或托盤上。

# 警告及注意事項

- 嚴禁用高壓清潔器或蒸氣清潔器清潔本產品,否則會發生短路、起火等危險。 9.
- 10. 確保本產品四周通風良好,避免機器悶熱。
- 11. 本產品在使用期間會發熱,附件(配件)和烹飪容器會變得極度灼熱,從內腔取出附件或烹飪 容器時必須戴上專用隔熱手套。
- 12. 本產品必須可靠接地,嚴禁將地線接於煤氣管、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。
- 13. 本產品必須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。
- 14. 安裝本產品必須委托專業人員進行,否則會發生危險。
- 15. 酒精蒸氣可能會在內腔著火,嚴禁烹飪含有酒精的食物。

# **(!)** 警示(必須嚴格按要求操作)

- 爐門玻璃如果有刮傷,可能會導致裂開。嚴禁使用玻璃刮刀、劇烈或腐蝕性的清潔用品或洗滌 劑清潔爐門。
- 爐門上的鉸鏈會在關門時移動,雙手必須遠離鉸鏈,避免夾傷。 2.
- 為避免可能出現的電擊,換燈前必須確保本產品已斷開電源。
- 搬運時嚴禁以門把手借力,必須從本產品底部抬起,輕搬輕放。
- 只有在已經提供充分的指導,確認兒童能明白不正確使用本產品的危險性,並且確保其有足夠 的行為認知能力,能夠採用安全正確的方法使用本產品,才能允許兒童在無人監督的情況下使 用本產品。本產品不能在外接定時器或獨立的遙控控制系統的方式下運行。
- 6. 本產品只適合家庭廚房使用,嚴禁用於商業用途或其他用途。

# 安裝説明

本產品符合安全要求。使用時必須遵守以下安裝須知。如果因不遵守安裝説明而造成電器損壞,製造商和經銷商不承擔任何責任。

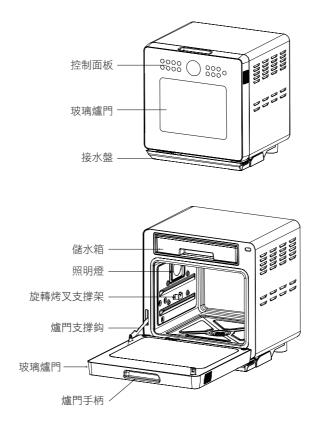
### 為防止火災、燒傷和觸電,在使用前必須注意以下事項:

- 本產品耗電量較大,必須使用單獨的電源插座,嚴禁與其他電器共用一個電源插座。必須確保本產品銘牌上規定的輸入電壓與當地的電壓一致。
- 2. 必須確保插頭和插座連接牢固,否則因接觸不良導致電源線過熱,將影響本產品的功能,加速 產品損壞或引起火災等危險。
- 3. 在固定電氣安裝的情況下,必須由合資格的技術人員來執行。
- 4. 使用時必須確保本產品處於良好的通風條件下。避免堵塞本產品的通風孔,避免過熱。嚴禁在本產品上面放置任何物件,嚴禁將金屬物品(如針或鐵絲等)插入本產品、縫隙內或蒸氣出口。
- 5. 必須將本產品放置在沒有腐蝕性氣體、火災、高溫、強磁、蒸氣、濕氣、煙霧或與易燃物接觸 的通風環境中。

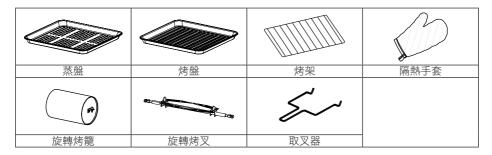
### 注意:

本產品的頂部應至少離牆10厘米,兩側及背面應至少離牆5厘米。

# 主機



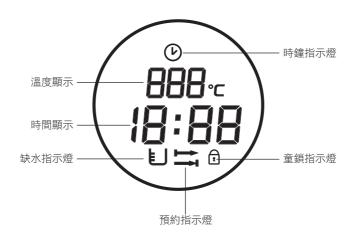
# 配件



# 注意:

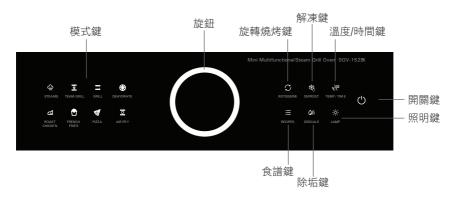
所有配件必須手洗,不可使用洗碗機。

# LED顯示屏



888-	溫度顯示	選擇模式時顯示默認烹調溫度;烹調期間顯示設置的溫度
18:88	時間顯示	選擇模式時顯示默認烹調時間;烹調期間顯示剩餘烹調時間; 設置預約功能後顯示當前時鐘時間
	缺水指示燈	當水箱缺水時,缺水指示燈閃爍顯示,請及時加水
Ð	童鎖指示燈	當啟用童鎖功能後童鎖指示燈常亮,此時除爐燈、旋轉燒烤功能及開關鍵外的所有按鍵無效;烹調開始後約1分鐘會自動啟動童鎖或長按旋鈕3秒上鎖、開鎖
ΔĪ	預約指示燈	選擇需要模式設置烹調時間,長按「溫度/時間鍵」2秒,預約指示燈下方箭咀常亮,此時可設置預約結束時間。設置預約功能後,點按「溫度時間鍵」依次查看烹調開始時間和烹調結束時間,預約指示燈上方箭咀常亮表示烹調開始時間,預約指示燈下方箭咀表示烹調結束時間。
<b>(</b>	時鐘指示燈	設定時鐘:在待機狀態下,長按「溫度/時間鍵」直至蜂鳴器 發出提示聲一聲,小時燈閃爍,旋動旋鈕調校小時,然後按旋 鈕確定小時,蜂鳴器發出提示聲一聲,分鐘燈閃爍,旋動旋鈕 調校分鐘,再按旋鈕確定。 (注意:指示燈亮起表示屏幕顯示的是時鐘;當指示燈亮起並 同時顯示溫度和時鐘時間,表示產品已被設置為預約功能)

# 控制面板



<b>:</b>	模式鍵	按此鍵選擇相應的模式,有關模式、預設設置和時間,詳情請參 閱P.28
≔	食譜鍵	按此鍵進入預設食譜選擇功能,旋轉旋鈕選擇對應食譜(詳情請參閱P.30),選定後再按旋鈕,產品開始烹調
°/©	溫度/時間鍵	• 選擇模式/功能後或烹調期間,按此鍵循環選擇調校溫度或時間 • 選擇功能後,長按此鍵2秒進入預約功能設置
Ů	開關鍵	• 烹調期間,長按此鍵3秒取消烹調返回開機狀態 • 在開機狀態下,長按此鍵3秒返回待機狀態
-\ <del>'</del> \	照明鍵	按此鍵開啟或關閉爐燈,長按3秒爐燈常亮
$\mathcal{Z}$	旋轉燒烤功能鍵	按鍵啟動/停止旋轉燒烤功能,配合氣炸、烤雞、烤魚、烤肉功能使用(除垢功能無法啟動旋轉燒烤功能)
*	解凍鍵	按鍵進入解凍功能設置;預設時間為45分鐘,預設溫度為45℃; 可調時間為1分鐘-19小時59分鐘,可調溫度為30-70℃
<b>O</b> \$\$	除垢鍵	按鍵啟動除垢功能,詳情請參閱P.29
0	旋鈕	<ul><li>選擇模式/功能後,向左或右旋動旋鈕調校溫度/時間或選擇自動菜單食譜,選定後按旋鈕開始烹調</li><li>烹調期間,按旋鈕暫停烹調,再按一次繼續烹調</li><li>烹調期間,長按旋鈕3秒啟動童鎖功能,再次長按旋鈕3秒取消童鎖功能</li></ul>

## 使用前注意事

### 開箱

- 本產品經過包裝以防止運送時損壞。打開本產品包裝並將原包裝箱存放在安全的地方。如果將來需要再次運送本產品,它將有助於防止任何損壞,且可以在長期不使用時用於存放本產品。如要丢棄包裝材料,請盡可能將其回收。
- 2. 確保撕掉產品表面的保護膜、貼紙以及移除爐腔內的所有文件。

### 注意:

打開包裝或使用本產品時必須小心。

## 處置包裝

塑膠包裝可能會對嬰兒和幼兒造成窒息危險,必須確保所有包裝材料都擺放於他們無法接觸的地方並安全處置。在丟棄任何包裝前,必須確保已拆開所有部件的包裝。如有任何缺失,請聯絡德國寶客戶服務及維修中心。

### 檢查本產品

- 將電源線完全展開並檢查本產品的所有部件是否有明顯可見的損壞。如有任何損壞或無法正常操作,嚴禁使用,並聯絡德國寶客戶服務及維修中心。
- 確保您已閱讀並理解本説明書中的所有説明和警告。請參閱產品結構來熟悉本產品並識別所有 部件,必須特別注意安全説明。

#### 清潔

必須確保電源線已拔除。首次使用前,必須清潔本產品與食物接觸的所有零部件並徹底瀝乾。

#### 注意:

嚴禁將本產品浸入水中或其他液體中。

## 擺放位置

- 1. 將本產品放置在平坦、水平且乾燥的表面上,該表面必須耐熱且不易燃。
- 2. 本產品的頂部應至少離牆10厘米,兩側及背面應至少離牆5厘米。
- 本產品頂部嚴禁存放任何物品,使用時本產品可觸及部位可能會變得很熱。使用本產品時,必 須讓兒童遠離。

### 注滿儲水箱

打開爐門將儲水箱水平拉出,打開橡膠蓋注入蒸餾水或純淨水至「最高水位線MAX」。

#### ⚠ 警告!

注水嚴禁超過「最高水位線MAX」。

## 首次使用

### 注意:

接通電源前,必須確保已從產品上取下所有配件、膠帶、標籤和文件。

使用前請按以下步驟消除產品內的任何氣味,並消除製造過程中可能使用的任何多餘潤滑劑;首次加熱過程中可能會發出輕微的氣味或煙霧,這是由於元件和組件是新的,屬正常情況,請確保通風 良好。

- 1. 將本產品連接到電源,蜂鳴器發出提示聲1聲,進入待機狀態。
- 2. 按「氣炸鍵」,再旋動旋鈕將溫度設置到230℃。
- 3. 按「溫度/時間鍵」選擇調校時間,再旋動旋鈕時間設置為15分鐘,然後按旋鈕啟動。
- 加熱完成後,蜂鳴器發出提示聲5聲,顯示屏顯示「End」,如60秒內無任何操作,產品返回待機狀態,拔除電源插頭,讓其冷卻至室溫。

## ⚠ 警告!

本產品在使用過程中會產生熱量,嚴禁觸摸高溫表面。

### 使用配件

爐腔兩側設有卡槽用於擺放蒸盤、烤盤、烤架,最佳位置取決於要烹調的食物大小、所選模式和所需焦香程度:

- 1. 使用氣炸、烤焗、蒸煮模式時,建議將烤盤放在低卡槽。
- 2. 使用燒烤模式時,建議使用旋轉烤叉或旋轉烤籠。
- 3. 嚴禁將食物直接放在爐腔底部。
- 4. 取出任何配件前,必須先讓產品靜置冷卻,使用手柄小心將其拉出,避免拉出時食物滑落。

## 待機狀態及睡眠狀態

- 連接電源後,蜂鳴器發出提示聲1聲,所有控制按鍵燈亮起1秒,然後進入待機狀態。
- 2. 在待機狀態下,「開關鍵」及「溫度/時間鍵」、「爐燈鍵」以呼吸燈形式顯示。
- 3. 長按「開關鍵」3秒進入開機狀態。

#### 開始烹調

在開機狀態下,按「模式鍵」選擇所需模式,所選模式的按鍵閃爍,顯示屏顯示默認溫度及時間,溫度顯示閃爍。

按鍵	模式	預設時間	預設溫度	時間範圍	溫度範圍
€£	蒸煮	   15分鐘 	100℃	1分鐘 - 3小時	40 - 115℃
\$\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	蒸烤	30分鐘	180℃	1分鐘 - 3小時	40 - 230℃
<b>₩₩</b>	烤焗	30分鐘	180℃	1分鐘 - 3小時	40 - 230℃
₩	風乾	8小時	70°C	1分鐘 - 12小時	30 - 95℃
ඁු	烤雞	45分鐘	200°C	1分鐘 - 1小時	160 - 230℃
•	炸薯條	25分鐘	220°C	15 - 35分鐘	160 - 230°C
<b>©</b>	焗薄餅	20分鐘	180℃	1 - 30分鐘	170 - 190℃
ŽŽ.	氣炸	30分鐘	190℃	1 - 50分鐘	40 - 230℃

- 2. 如不需調校溫度及時間,按旋鈕直接開始烹調。
- 如需調校溫度及時間,旋動旋鈕調校溫度,完成後按「溫度/時間鍵」鍵選擇調校時間,旋動 旋鈕調校時間。
- 4. 設置完成後,按旋鈕開始烹調。
- 如所選模式支持旋轉功能,模式啟動後「旋轉鍵」以呼吸燈形式顯示,按「旋轉鍵」可啟動或 關閉旋轉功能。
- 6. 烹調完成後,顯示屏顯示「End」,蜂鳴器發出提示聲5聲。如60秒內無任何操作,產品進入待機狀態。

### 注意:

- 烹調期間按旋鈕或打開爐門可暫停烹調;再按一次旋鈕或關閉爐門後繼續烹調。
- · 烹飪期間按「溫度/時間鍵」再旋動旋鈕調整溫度或時間,完成後按旋鈕確認新設置並繼續烹調。
- 烹飪期間按「照明鍵」可開啟或關閉爐燈。
- · 如需取消烹調,長按「開關鍵」3秒,產品取消烹調並進入開機狀態,開機狀態長按「開關鍵」 3秒進入待機狀態。

#### ↑ 警告!

- 烹調前必須確保食物沒有接觸到加熱元件。
- · 高溫!在任何環境下使用本產品時都必須格外小心。烹調期間,本產品的可觸及表面可能會變得很熱,嚴禁觸模熱表面!
- · 取出食物時,必須使用取叉器和隔熱手套。

#### 定時烹調

- 在開機狀態下,按「模式鍵」選擇所需模式,所選模式的按鍵閃爍,顯示屏亮起,溫度顯示閃 煙。
- 如需調校溫度及時間,旋動旋鈕調校溫度,完成後按「溫度/時間鍵」選擇調校時間,再旋動 旋鈕調校時間。
- 長按「溫度/時間鍵」3秒,進入預約設置,預約指示燈的下方箭咀常亮。(此時可設置想要的預約結束時鐘時間)。
- 4. 旋動旋鈕設置小時,完成後按旋鈕一次,再旋動旋鈕設置分鐘。
- 5. 設置完成後,按旋鈕,產品開始啟動預約,顯示屏顯示當前時鐘時間。按「溫度/時間鍵」可查看預約的啟動時鐘時間及結束時鐘時間。
- 6. 時鐘時間到達預約的時鐘時間後,產品自動開機烹調,並在預約的結束時間完成烹調。

#### 使用食譜功能

- 1. 在開機狀態下,按「食譜鍵」選擇食譜功能,「食譜鍵」閃爍,顯示屏顯示「P01」。
- 2. 旋動旋鈕選擇所需食譜編號。
- 3. 如不需調校溫度及時間,按旋鈕直接開始烹調。
- 4. 如需調校溫度及時間(部分菜譜不可調節時間/溫度,具體見P.30菜譜介紹),旋動旋鈕選擇所需食譜,完成後按「溫度/時間鍵」選擇調校時間/溫度,再旋動旋鈕調校時間/溫度。
- 5. 設置完成後,按旋鈕開始烹調。

#### 除垢功能

定期除垢有助於保持本產品的性能,延長其使用壽命並確保其安全且有效率地運作。建議根據使用密度,每2-4週運行一次除垢清潔模式。

- 在儲水箱中注入水和除垢劑。可選購除垢劑或使用檸檬酸等天然物質(比例為20克:1公升水)。
- 2. 裝入儲水箱,按「除垢鍵」,顯示屏顯示「C01」40分鐘,按旋鈕開始除垢。
- 產品會將除垢劑泵入蒸氣產生器,靜置約10分鐘以融化水垢。然後蜂鳴器發出提示聲,產品將 推入100℃蒸氣模式,持續15分鐘。
- 4. 蒸氣功能完成後,蜂鳴器發出提示聲,此時打開爐門取出儲水箱進行清潔並重新注入清水,將儲水箱正確裝回並關上爐門。
- 5. 顯示屏轉為顯示「CO2」,產品進入100℃蒸氣模式,持續15分鐘以清除除垢劑。
- 6. 完成後,顯示屏顯示「End」。
- 7. 打開爐門取出儲水箱,處理掉儲水箱中的殘餘水並抹掉接水盤上的殘留水清。

序號	食譜	預設時間	預設溫度	時間範圍	溫度範圍
P01	消毒	30分鐘	蒸煮100℃	1分鐘-3小時	不可調
P02	自動清潔	30分鐘	蒸煮100℃	1分鐘-3小時	不可調
P03	雞湯	1小時30分鐘	蒸煮110℃	1分鐘-3小時	90−110°C
P04	蒸水蛋	15分鐘	蒸煮100℃	1-20分鐘	90−110°C
P05	蒸魚	15分鐘	蒸煮100℃	1-50分鐘	100−130°C
P06	蒸雞	35分鐘	蒸煮100℃	1-50分鐘	100−130°C
P07	蒸肉	30分鐘	蒸煮110℃	1-50分鐘	110−130°C
P08	蒸海鮮	15分鐘	蒸煮100℃	1-50分鐘	100−130°C
P09	蒜蓉粉絲蒸扇貝	15分鐘	蒸煮100℃	1-20分鐘	90−110°C
P10	蒸饅頭(急凍)	10分鐘	蒸煮100℃	1-20分鐘	100−120°C
P11	蒸饅頭	18分鐘	蒸煮110℃	1-30分鐘	110−130°C
P12	蒸排骨	25分鐘	蒸煮115℃	1-35分鐘	110−130°C
P13	蒸蔬菜雜燴	15分鐘	蒸煮100℃	1-20分鐘	90−120°C
P14	蒸蕃薯	40分鐘	蒸煮115℃	1-50分鐘	90−120°C
P15	木瓜燉牛奶	23分鐘	蒸煮95℃	1-35分鐘	90−110°C
P16	暖奶 (嬰兒)	13分鐘	蒸煮90℃	1-35分鐘	90−110°C
P17	清酒	8分鐘	蒸煮90℃	1-35分鐘	90−110°C
P18	蜜汁雞翼	20分鐘+5分鐘翻面	氣炸180℃	不可調	不可調
P19	炸海鮮拼盤	20分鐘	氣炸180℃	1-35分鐘	180−230°C
P20	發酵	8小時	發酵45℃	1分鐘-19小時59分鐘	30-70°C
P21	嫩烤牛肉	20分鐘	氣炸190℃	1-35分鐘	180-220℃
P22	焗薯 (連皮)	40分鐘	氣炸210℃	1-50分鐘	200-230°C
P23	烤粟米	25分鐘	氣炸180℃	1-30分鐘	180-220°C
P24	曲奇餅	20分鐘	氣炸155℃	1-50分鐘	140-190°C
P25	焗蛋撻	18分鐘	氣炸170℃	1-35分鐘	170-220℃
P26	烤堅果	20分鐘	氣炸180℃	1-50分鐘	180−220°C
P27	菠蘿包	15分鐘	蒸烤150℃	1-35分鐘	150−220°C
P28	雪芳蛋糕	40分鐘	氣炸125℃	1分鐘-3小時	120−160°C
P29	泡芙	25分鐘	氣炸170℃	1-30分鐘	170−200°C
P30	貝果	20分鐘	氣炸160℃	1-30分鐘	160−220°C
P31	馬卡龍	5分鐘+12分鐘	140°C +120°C	不可調	不可調
P32	希臘風味薯條	18分鐘	氣炸200℃	1-30分鐘	180-220℃
P33	鯖魚一夜干	20分鐘	氣炸180℃	1分鐘-3小時	90−180°C
P34	脆多士	3分鐘+2分鐘翻面	氣炸200℃	不可調	不可調
P35	貝奈特餅	8分鐘+4分鐘翻面	氣炸180℃	不可調	不可調
P36	烤牛扒	15分鐘	氣炸190℃	1-20分鐘	180-220℃
P37	烤魚	10分鐘+10分鐘翻面	蒸烤190℃	不可調	不可調
P38	烤雞	30分鐘+30分鐘	氣炸 130℃+160℃	不可調	不可調
P39	烤海鮮	20分鐘	氣炸180℃	1-30分鐘	180−220°C

序號	食譜	預設時間	預設溫度	時間範圍	溫度範圍
P40	紅燒肉	蒸煮20分鐘+烤焗 15分鐘	蒸煮110℃+ 烤焗200℃	不可調	不可調
P41	麵包翻熱(冰箱)	4分鐘	氣炸180℃	1-30分鐘	180−220°C
P42	麵包翻熱(室溫)	3分鐘	氣炸180℃	1-30分鐘	180−220°C
P43	蒸糯米飯	40分鐘	蒸煮100℃	40-60分鐘	不可調

# 清潔及保養

#### ⚠ 警告!

- · 維修與保養產品前必須先關機並拔除電源插頭,待產品冷卻後再進行清潔。
- · 嚴禁使用鋼絲擦等硬物擦拭本產品,請勿清潔爐門安全鎖系統。
- · 嚴禁使用粗糙擦洗劑或金屬刮刀清潔爐門玻璃,如爐門玻璃表面擦傷,可能會導致粉碎。

#### 清潔產品表面

- · 用濕布和溫和的清潔劑將外殼擦拭乾淨。請將清潔劑塗在布上,嚴禁直接塗在外殼上。
- · 清潔完畢後用乾布徹底抹乾。

# 清潔爐門及爐腔

- · 清潔前必須拔除電源插頭,讓本產品完全冷卻,然後從爐腔中取出所有配件。
- 為讓本產品保持良好工作狀態,請確保定期清除爐腔內的食物殘渣和油脂。定期清潔也將降低火災風險。
- 使用濕布或海綿,沾上溫和的清潔劑清潔爐門及爐腔,清潔完畢後用乾布徹底抹乾。
- · 嚴禁使用粗糙的磨料、腐蝕性產品,否則可能會損壞產品表面。嚴禁使用鋼絲刷或其他研磨性 清潔產品;研磨性清潔劑、硬毛刷和化學清潔劑會損壞本產品的塗層,而塗層碎片可能斷裂並 接觸電氣部件,使產品產生觸電危險。
- 如需擦洗,建議使用非研磨性的專用清潔抹布擦洗乾淨,如尼龍百潔布或尼龍刷。

### 清潔配件

- 所有配件必須用手以溫熱肥皂水清洗。
- · 如需擦洗,建議使用尼龍百潔布或尼龍刷,清潔後徹底沖洗並瀝乾配件。

#### 儲存本產品

- 不使用本產品時,必須將其與電源斷開。
- 將本產品和配件安全地存放在原包裝中防塵。
- 必須將本產品存放在乾燥及兒童接觸不到的地方。
- 嚴禁在本產品中存放跟機附送的耐熱配件以外的任何材料。嚴精將紙張、紙板、塑膠或類似物品放入本產品。
- 嚴禁在本產品頂部放置任何重物,否則可能會導致損壞。

# 故障檢修

## ⚠ 警告!

- · 維修前必須先關機並切斷電源。
- · 本產品應由德國寶指派的專業人員進行維修,如果消費者委託非德國寶指派的人員或者消費者 自行進行維修,可能存在造成人身損害或財產損失的風險。

#### 如果本產品不工作, 請檢查以下內容:

- · 檢查電源線插入是否正確?
- · 爐門是否正確關閉?
- · 水箱安裝是否正確?
- · 突跳溫控器TCO斷開或保險絲熔斷?

## 操作提示

如果滿足以下三個條件中的任何一個,排風扇在運行後繼續工作約3分鐘是正常的,將熱氣排出爐 腔。

- 機器剛工作完成,顯示屏顯示「END」。
- · 機器啟動工作過程中被暫停時。
- 產品在運行中被關閉時。

### 注意:

- · 建議最短工作時間為5分鐘。
- · 如果在工作過程中爐門打開,機器工作狀態將立即暫停;當爐門再次關閉時,機器恢復工作。

# 故障檢修

每當本產品出現問題時,請檢查是否可以按照下表解決問題。如果問題仍然存在,請聯繫德國寶客 戶服務及維修中心,嚴禁私自拆卸維修。

現象	可能原因	解決方案
	產品沒有連接電源	重新接通電源
顯示屏不亮	電源線損壞	聯絡德國寶客戶服務及維修中心進行檢 查和維修
顯示屏上的指示異常	顯示屏損壞	聯絡德國寶客戶服務及維修中心進行檢
無力が升工口が入中	PCB損壞	查和維修
	門沒有關緊	再次正確關門
爐門漏水或漏蒸氣	門的橡膠密封圈損壞	聯絡德國寶客戶服務及維修中心進行檢 查和維修
爐門上的氣體洩漏	門的橡膠密封圈安裝不正確	聯絡德國寶客戶服務及維修中心進行檢
/温  」上口3米(1日/之//图	門鈎損壞	查和維修
照明燈不亮	產品照明燈損壞	聯絡德國寶客戶服務及維修中心進行檢
無明短小元	主控電路板故障	查和維修
排氣扇發生故障	風扇電機損壞	聯絡德國寶客戶服務及維修中心進行檢
<b>孙米</b> /孙	主控電路板故障	查和維修
按鍵故障	控制面板故障	聯絡德國寶客戶服務及維修中心進行檢
1女)姓以[华	PCB操壞	查和維修
	軟管被折疊、堵塞或損壞	
沒有蒸氣	蒸氣發生器損壞	聯絡德國寶客戶服務及維修中心進行檢     查和維修
	水路系統密封不當	
E-1	爐腔溫度探頭溫度過高	聯絡德國寶客戶服務及維修中心進行檢 查和維修
E-2	蒸發盤探頭溫度過高	聯絡德國寶客戶服務及維修中心進行檢 查和維修
E-5	溫度探頭開路	聯絡德國寶客戶服務及維修中心進行檢 查和維修
E-6	溫度探頭短路	聯絡德國寶客戶服務及維修中心進行檢 查和維修
E-7	通信故障	聯絡德國寶客戶服務及維修中心進行檢 查和維修

# ⚠ 警告!

# 觸電危險:

- · 嚴禁嘗試修理有缺陷或假定有缺陷的產品,避免發生危險。只有經過授權的合資格人員才可以 進行維修工作。
- · 維修不當將導致保修失效,或可導致無法確認的後續損壞。

# 技術規格

型號	SGV-1528K
電壓	220-240 V~
頻率	50/60 Hz
功率	1800 W
額定容量	15 L
水箱容量	650 ml
產品尺寸	(H) 355 (W) 335 (D) 320(含旋鈕 333)mm
爐腔尺寸	(H) 200 (W) 270 (D) 263 mm
淨重	8.8 kg
總重連包裝	11.5 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

# Warranty Terms & Conditions

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)。

Under normal operations, the product will gurantee a 1-year full warranty provided by German Pool (effective from the date of purchase).

- \*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:
- 2) 填妥本公司網頁保用登記表 www.germanpool.com/warranty

1) 填妥德國寶VIP手機應用程式

保用登記表 (掃描右方二維碼)

3) 填妥保用卡郵寄至本公司



- \* 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 VIP App and register online: (Scan the OR Code on the right)
- 2) Visit our website and register online: www.germanpool.com/warranty
- 3) Complete 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.: SGV-	1528K
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機身號碼 Serial No.:

購買商號 Purchased From:

發票號碼 Invoice No.:

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:
  - 購買發票有仟何非認可之刪改;
  - · 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。
- 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

香港

九龍大業街59號

三湘九龍灣貨運中心地下B室

電話: +852 2773 2888

傳真: +852 2356 9798

電郵: repairs@germanpool.com

澳門青洲大馬路(青洲新路)

515號美居廣場第二期1樓A座

電話: +853 2875 2699

傳真: +853 2875 2661

- 1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
- 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

Unit B, G/F, Sunshine Kowloon Bay Cargo Centre, 59 Tai Yip Street,

Kowloon, Hong Kong

Tel: +852 2773 2888 Fax: +852 2356 9798

Email: repairs@germanpool.com

#### Macau

A, 1 Andar, Mei Kui Kuong Cheong Fase 2, No.515 Avenida Do Conselheiro Borja Macau

Tel: +853 2875 2699 Fax: +853 2875 2661



# German Pool (Hong Kong) Limited





















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