

Multifunctional Steam & Grill Oven

SGV-2623



Online Warranty Registration



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

USER MANUAL

Contents

Safety Instructions	3
Product Structure	6
Operating Instructions	8
Cleaning & Maintenance	19
Troubleshooting	21
Technical Specification	23
Warranty Terms & Conditions	43

Safety Instructions

When using this product, the following Safety Instructions must be observed:

1. Please read this User Manual thoroughly before using this steam oven.
2. This steam oven is intended for home cooking and reheating, and should not be used for commercial purposes.
3. ⚠ **WARNING:** Children should ONLY be allowed to use this product without adult supervision AFTER sufficient safety guidance has been provided, with the understanding that incorrect use can cause danger.
4. ⚠ **WARNING:** Before cooking, please fill water tank to the maximum marking, and make sure water tank is fully inserted into oven, to avoid pump not being able to function properly during cooking.
5. ⚠ **WARNING:** Opening the oven door during cooking should be kept to a minimum, in order to avoid steam loss and affecting the cooking efficiency.
6. ⚠ **WARNING:** Should it be necessary to open oven door during the cooking process, please keep all body parts (especially the face) of children or users away from the oven door to avoid scalding.
7. When removing food and utensils from the steam oven, wear heat-resistant gloves to avoid scalding and burning.
8. Do not use steam oven for storage purposes.
9. After heating, feeding bottles and baby food jars should be stirred or shaken. Check the temperature of the food in the bottle before feeding to avoid scalding.
10. ⚠ **WARNING:** For safety reason, maintenance and repair work should only be carried out by the manufacturer's maintenance department or qualified professionals.
11. ⚠ **WARNING:** If oven door or door gasket seal is damaged, do not use steam oven until it is properly repaired.
12. ⚠ **WARNING:** If the power cord is damaged, in order to avoid danger, the user must not disassemble or replace the power cord. It must be replaced by the manufacturer's maintenance department or similarly qualified professionals.

Safety Instructions

13. ⚠ **WARNING:** When steam oven is in operation, its accessible parts may be hot to the touch, please avoid letting children near the oven.
14. When steam oven is in operation, it will be hot to the touch, be careful not to touch the heating elements in the oven.
15. After cooking, wait 30 minutes until the steam oven cools down before cleaning it.
16. The supply circuit including the socket, associated wirings and protection against earth faults must only be carried out by a suitably qualified and competent person. The safety protection features must be able to clear and timely disconnect the oven from the main power supply should faults occur.
17. Children, elderly people or patients who have lost their ability to take care of themselves should only use this appliance under the supervision of an adult to prevent accidents.
18. This oven is not a toy. Children should not be allowed to play with this oven.
19. When oven glass door is opened, do not place objects on the glass door.
20. Do not heat the following objects in the oven: eg. paper, cards, plastic, fabrics, flammable materials etc.
21. Regularly inspect steam oven, electric cords and socket to check for wear and tear. If steam oven, electric cord or socket is worn or damaged, immediately stop using it and take it into our Customer Service & Repairs Centre for inspection and repair.
22. Do not immerse steam oven's electric cord, socket or other parts in water or liquid to avoid danger or risk of fire.
23. Do not place steam oven near fire or high temperature surroundings like gas stove or microwave oven.
24. Do not place steam oven on or near tablecloths, curtains or other flammable materials to avoid danger of fire.
25. ⚠ **WARNING:** Make sure oven is unplugged from electrical source before changing oven lightbulbs.

Safety Instructions

Installation Guide

1. Remove all wrappings and accessories from steam oven.
2. Carefully inspect if steam oven is damaged. In case of any damages, please contact your dealer or our Customer Service & Repairs Centre immediately.
3. This product is heavy, and must be placed on a sturdy and level surface.
4. This product should be placed in a spot that is dry and well ventilated, and away from corrosive gases, high temperature or steam.
5. ⚠ **WARNING:** To protect against electric shock, please ensure steam oven is connected to an electric source that is well-grounded.

NOTE:

First time you open up this product, there is a chance there may be water stains or droplets in the water tank. The water droplets are clean distilled water left behind when the factory performed Quality Control testing on the product. Rest assured this product is brand new and not defective or refurbished.

Notices For Use

1. Minimum cooking time should be set for at least 5 minutes.
2. After cooking process is finished, convection fan will continue to operate for 3 minutes to expel residual heat in oven cavity.
3. When oven door is opened during cooking process, the steam oven will pause operating, and resume cooking when oven door is closed.

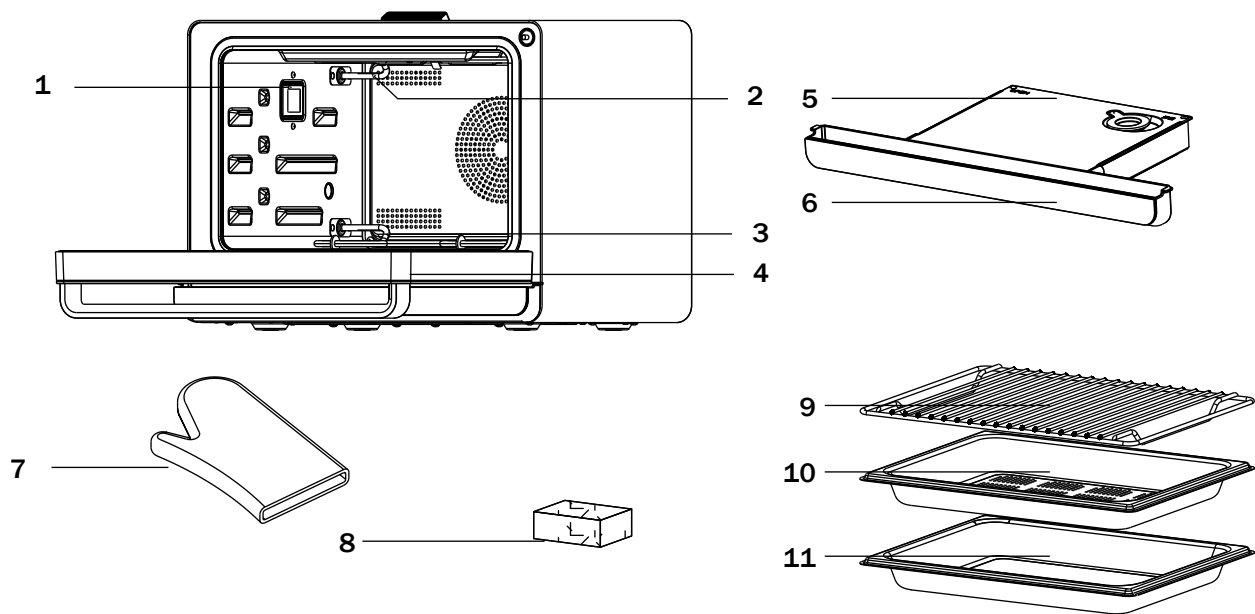
NOTE:

During cooking, excess steam in oven cavity will be released through the steam vent, but a small amount of steam will condense on the vent grill. This is a normal phenomenon.

NOTE:

Voltage fluctuation may affect cooking effect: when the voltage fluctuates in the range of -10% to +5%, the steam oven can still operate normally, but the power output will decrease or increase slightly, and this may affect the cooking effect. Please note that this is normal.

Product Structure



1. Oven Lamp

2. Upper Heating Element

3. Lower Heating Element

4. Oven Door

5. Water Tank

6. Water Drip Collector
7. Oven Mitten

8. Sponge

9. Wire Rack

10. Cooking Tray

11. Grease-collecting Tray

Control Panel

LED Display



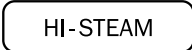
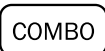
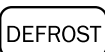
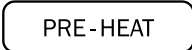
LED Display

LED Display Icon

ICON		ICON	
	Clock		Convection
	Preset Timer		Preset Cooking Function

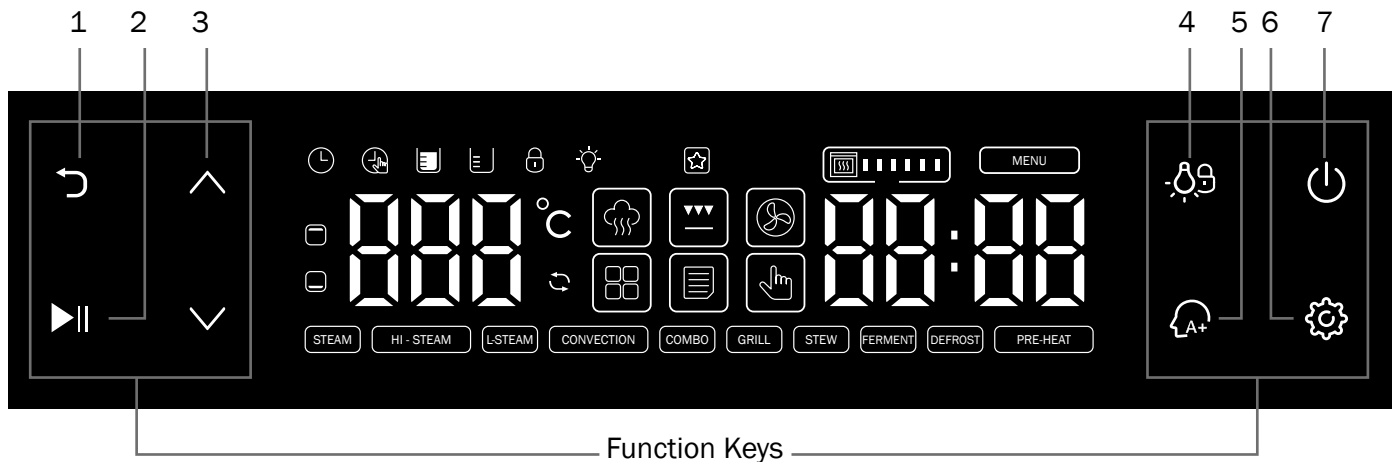
Product Structure

LED Display Icon

ICON		ICON	
	Water Tank High		Grill
	Water Tank Low		Preset Recipe Function
	Child Lock		DIY Function
	Oven Lamp		STEAM Mode
	Memory Function		HIGH STEAM Mode
	Cooking Status		LOW STEAM Mode
	Preset Cooking Menu		CONVECTION Mode
	Temperature		STEAM GRILL Mode
	Real Time Temperature		GRILL Mode
	Timer		STEW Mode
	Upper Heating Element		FERMENT Mode
	Lower Heating Element		DEFROST Mode
	Steam		PRE-HEAT Mode

Operating Instructions

Function Keys



- | | |
|-----------------------------|---------------------------------|
| 1. ↶ Return / Cancel | 5. 🧠 ^{A+} DIY Function |
| 2. ▶ Confirm / Pause | 6. ⚙️ Preset Timer / Setting |
| 3. ^ ∨ Select / Adjust | 7. ⏻ Power |
| 4. 🔦🔒 Oven Lamp/ Child Lock | |



Preset Cooking Function

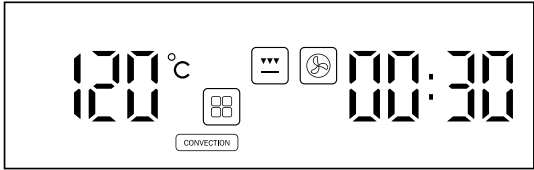
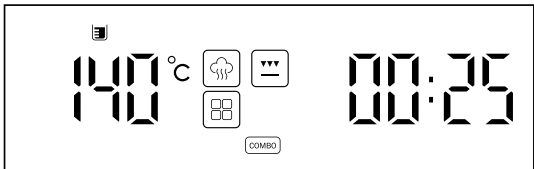
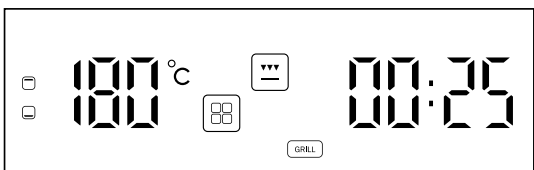
1. Connect power source, press to enter into Standby Mode.
2. Press ^ ∨ to select , then press ▶|| to enter into Preset Cooking Mode menu.
3. Press ^ ∨ to select desired mode (STEAM / HI-STEAM / L-STEAM / CONVECTION / COMBO / GRILL / STEW / FERMENT / DEFROST / PRE-HEAT), then press ▶|| to enter into desired mode. (for mode selection, see Guide below).
4. Press ^ ∨ to adjust cooking temperature, press ▶|| to confirm; press ^ ∨ to adjust cooking time, then press ▶|| to start cooking.
5. During cooking process, if you wish to readjust cooking temperature, press ▶||; to readjust cooking time, press ▶|| then press ↶. After readjustment, press ▶|| to continue cooking.
6. During cooking process, press ↶ will cancel cooking immediately.
7. During cooking, press ⚙️ to display oven real-time temperature.

Operating Instructions

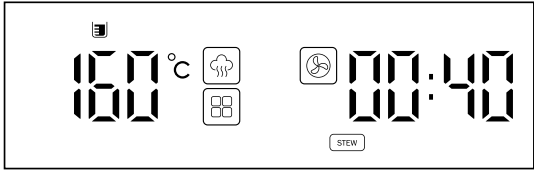
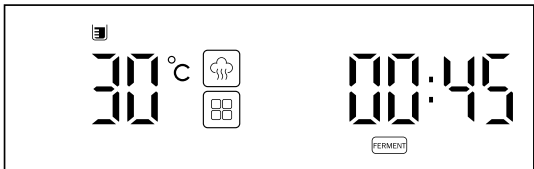
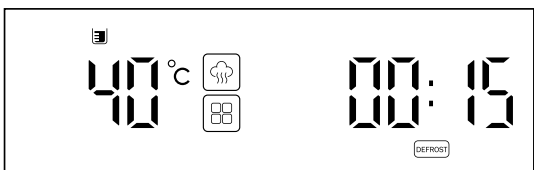
Quick Start Guide

STEAM		STEAM Mode Default time: 20 min Default temperature: 100°C Adjustable time: 5 min – 3 hr Adjustable temperature: 60°C – 100°C Default Steam Mode: > > > > > > > > Adjust Steam Mode: > > > > > > > > > >
HI-STEAM		HIGH STEAM Mode Default time: 30 min Default temperature: 160°C Adjustable time: 5 min – 3 hr Adjustable temperature: 120°C – 200°C Default High Steam Mode: > > > > > > > > Adjust High Steam Mode: > > > > > > > > > >
L-STEAM		LOW STEAM Mode Default time: 20 min Default temperature: 80°C Adjustable time: 5 min – 3 hr Adjustable temperature: 50°C – 80°C Default Low Steam Mode: > > > > > > > > Adjust Low Steam Mode: > > > > > > > > > >

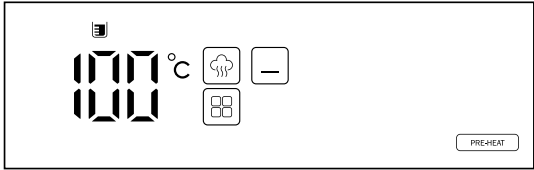
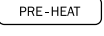
Operating Instructions

CONVECTION		CONVECTION Mode Default time: 30 min Default temperature: 120°C Adjustable time: 5 min – 3 hr Adjustable temperature: 50°C – 230°C
	Default Convection Mode:  >  >  >  >  >  >  >  >  Adjust Convection Mode:  >  >  >  >  >  >  >  >  >  > 	
COMBO		STEAM GRILL Mode Default time: 25 min Default temperature: 140°C Adjustable time: 5 min – 3 hrs Adjustable temperature: 100°C – 230°C
	Default Steam Grill Mode:  >  >  >  >  >  >  >  Adjust Steam Grill Mode:  >  >  >  >  >  >  >  >  >  > 	
GRILL		GRILL Mode Default time: 25 min Default temperature: 180°C Adjustable time: 5 min – 3 hr Adjustable temperature: 100°C – 230°C
	Default Grill Mode:  >  >  >  >  >  >  >  >  Adjust Grill Mode:  >  >  >  >  >  >  >  >  >  > 	

Operating Instructions

STEW		STEW Mode Default time: 40 min Default temperature: 160 °C Adjustable time: 20 min – 4 hr Adjustable temperature: 110 °C – 200 °C
	Default Stew Mode:  >  >  >  >  > STEW >  >  >  Adjust Stew Mode:  >  >  >  >  > STEW >  >  >  > 	
FERMENT		FERMENT Mode Default time: 45 min Default temperature: 30 °C Adjustable time: 20 min – 9 hr Adjustable temperature: 30 °C – 40 °C
	Default Ferment Mode:  >  >  >  >  > FERMENT >  >  >  Adjust Ferment Mode:  >  >  >  >  > FERMENT >  >  >  > 	
DEFROST		DEFROST Mode Default time: 15 min Default temperature: 40 °C Adjustable time: 5 min – 3 hr Adjustable temperature: 40 °C – 60 °C
	Default Defrost Mode:  >  >  >  >  > DEFROST >  >  >  Adjust Defrost Mode:  >  >  >  >  > DEFROST >  >  >  > 	

Operating Instructions

PRE - HEAT		PRE-HEAT STEAM Mode Default time: nil Default temperature: 100 °C Adjustable time: nil Adjustable temperature: 60 °C – 100 °C
	Default Pre-Heat Steam Mode:  >  >  >  >  >  >  >  >  Adjust Pre-Heat Steam Mode:  >  >  >  >  >  >  >  >  >  > 	
PRE - HEAT		PRE-HEAT GRILL Mode Default time: nil Default temperature: 180 °C Adjustable time: nil Adjustable temperature: 100 °C – 230 °C

Operating Instructions



Preset Recipe Function

1. Connect power, press  to enter into Standby Mode.
2. Press   to select , then press   to enter into Preset Recipe Function.
3. Press   to select Recipe Key (refer to table below), then press  .
4. Press   to select Recipe Code (refer to table below), then press   to begin cooking.

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
A	01	Steamed yellow croaker	STEAM	100°C	0:14
A	02	Steamed crab	STEAM	100°C	0:18
A	03	Steamed lily with pumpkin	STEAM	100°C	0:25
A	04	Steamed egg custard	STEAM	100°C	0:18
A	05	Steamed Scallops with Garlic & Vermicelli	STEAM	100°C	0:15
A	06	Steamed crucian carp	STEAM	100°C	0:17
A	07	Steamed striped bass	STEAM	100°C	0:15
A	08	Steamed spare ribs with rice vermicelli	HIGH STEAM	100°C	0:28
A	09	Steamed baby cabbage	STEAM	100°C	0:10
A	10	Steamed rice	STEAM	100°C	0:38
A	11	Steamed sweet potato	STEAM	100°C	0:26
A	12	Steamed corn	STEAM	100°C	0:33
A	13	Steamed broccoli	STEAM	100°C	0:25
A	14	Steamed asparagus	STEAM	100°C	0:17

Operating Instructions

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
A	15	Steamed carrot	STEAM	100 °C	0:20
A	16	Steamed choy sum	STEAM	100 °C	0:18
A	17	Reheat dumplings	STEAM	100 °C	0:17
A	18	Steamed chicken with mushrooms	STEAM	100 °C	0:27
A	19	Steamed peanuts	STEAM	100 °C	0:22
A	20	Steamed lotus root	STEAM	100 °C	0:22
A	21	Steamed snow peas	STEAM	100 °C	0:20
A	22	Steamed green soybeans	STEAM	100 °C	0:22
A	23	Steamed potato (small)	STEAM	100 °C	0:28
A	24	Steamed taro (small)	STEAM	100 °C	0:18
b	01	Sole with lemon	CONVECTION	200 °C	0:25
b	02	Steamed abalone with garlic and black bean sauce	STEAM GRILL	180 °C	0:21
b	03	Grilled fish in foil	CONVECTION	200 °C	0:45
b	04	Grilled steak	HIGH STEAM GRILL	190 °C	0:19
b	05	Roasted corn	GRILL	200 °C	0:26
b	06	Ribs with honey sauce	STEAM GRILL	200 °C	0:33
F	01	Double-steamed pear with Chuan Pei	STEAM	100 °C	1:02
F	02	Apple drink with orange peel	STEAM	100 °C	0:50
F	03	Double-steamed papaya with milk	STEAM	100 °C	0:26

Operating Instructions

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
F	04	Double-steamed pear with rock sugar	STEAM	100 °C	0:58
F	05	snow fungus sweet soup with water chestnut red dates	STEW	110 °C	0:43
F	06	snow fungus sweet soup with lily and lotus seeds	STEW	110 °C	1:18
F	07	Snow fungus sweet soup with yam	STEW	110 °C	0:40
F	08	Snow fungus sweet soup with papaya	STEAM	100 °C	0:33
F	09	Double-steamed pear with snow fungus and red dates	STEAM	100 °C	1:00
F	10	Double-steamed papaya with pear	STEAM	100 °C	0:58
S	01	Fish keep warm	FERMENT	35 °C	0:30
S	02	Meat keep warm	FERMENT	50 °C	0:30
S	03	Vegetable keep warm	FERMENT	40 °C	0:30
S	04	Pasta keep warm	FERMENT	35 °C	0:45
S	05	Soup keep warm	LOW STEAM	50 °C	1:00
H	01	One-key Bread	FERMENT	35 °C	0:25
			FERMENT	40 °C	1:40
			CONVECTION	50 °C	0:15
			GRILL	180 °C	0:15
H	02	Home-made yogurt	FERMENT	40 °C	9:00

Operation Instructions

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
H	03	Reheat bread	HIGH STEAM	180 °C	0:08
H	04	Apple chips	CONVECTION	110 °C	1:30
H	05	Dried lemon slices	CONVECTION	110 °C	1:45
H	06	Warm sake	STEAM	80 °C	0:08
H	07	Warm milk	GRILL	180 °C	0:05
H	08	Melt chocolate	GRILL	180 °C	0:14
P	01	Warm towel	LOW STEAM	50 °C	0:06
P	02	Warm coffee cup	LOW STEAM	50 °C	0:05
P	03	Cleaning steam tube	STEAM	90 °C	0:06
P	04	Disinfect tableware	HIGH STEAM	110 °C	0:20
P	05	Auto-descaling	STEAM	100 °C	0:25
P	06	Dry oven cavity	CONVECTION	200 °C	0:13



Preset Timer Function

This function is used for presetting cooking timer (maximum preset time is 23hr59min):

1. Connect power, then press  to enter into Standby Mode.
2. Press  to select , then press  to confirm.
3. Press  to select desired mode from  /  /  /  /  /  /  /  /  / , then press  to confirm.
4. (Cooking Mode Setting) Press  to adjust cooking temperature, then press  to confirm; press  to adjust cooking time; then press  to enter into Preset Timer Setting.
5. (Preset Timer Setting) Press  to preset hour, then press  to confirm, then press  to preset minute, then press  to begin timer countdown.

Operation Instructions

DIY Function

This function is used for manually setting different cooking combinations (max. 3 combinations per setting):

1. Connect power, then press  to enter into Standby Mode.
2. In Standby Mode, press  to enter into DIY Function.
3. Press   to select desired mode from  /  /  /  /  /  /  /  /  , then press   to confirm selection.
4. Press   to adjust temperature, then press   to confirm; press   to adjust timer; then press  and repeat steps 2-3 if you wish to set 2nd and 3rd selections.
5. After setting is completed, press   to start cooking.

Memory Function

For convenience, you can save commonly used DIY combination settings into memory (can store up to maximum 10 combination settings):

1. After DIY cooking process is finished, LED panel will display  icon.
2. Press  to enter into Memory Function  , select from 'dy01...dy10' (10 Memory Settings available), press   to confirm Save to Memory.
3. To use a saved memory setting: in Standby Mode, long-press  to enter into Memory Settings menu.
4. Press   to select desired Memory Setting, press   to begin cooking.

NOTE:

When all 10 memory settings have been used up, and you wish to save a new DIY setting, you can choose to delete any previously saved setting, it does not have to be chronological.

Clock Setting Function

This function is for adjusting steam oven time display:

1. Connect Power. Press  to enter into Standby Mode.
2. Long press  for 3 seconds to enter into CLOCK SETTING Mode.
3. Press   to adjust hour, press   to confirm; press   to adjust minute, then press   to confirm.

Operation Instructions



Child Lock Function

This function is for preventing children from using steam oven without adult guidance or supervision:

1. In Standby Mode or during cooking, long press  for 3 seconds to activate Child Lock.
Thereafter, all panel controls will cease to respond.
2. Long press  for 3 seconds to inactivate Child Lock.



Oven Lamp Function

This function is for switching oven lamp ON and OFF:

In Standby Mode, press  to switch oven lamp on or off.



Water Tank Low Display

During cooking process, if water tank runs too low, oven will automatically pause cooking,  icon will blink and buzzer will beep. Please remove water tank and refill, then reinsert water tank, and press  to resume cooking. At this time,  will light up.

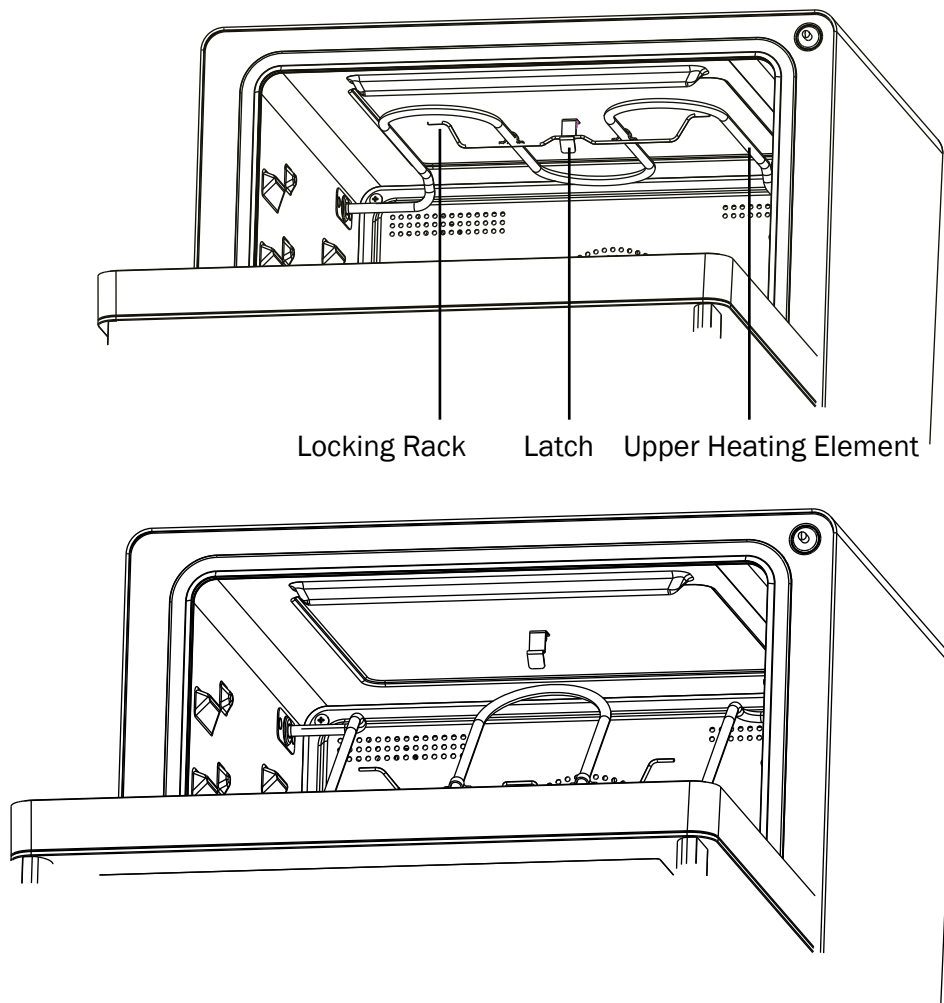
Cleaning & Maintenance

Cleaning Instructions

1. Do not use strong detergents, banana oil cleaner, gasoline, abrasive powders or metal brushes to clean any part of the steam oven. After prolonged use, the furnace cavity may have an odor. To deodorize, place 5-6 lemons in the oven cavity, select STEAM function, set 100°C and let oven run for 15-20 minutes, and odor will be cleared.
2. Turn off and unplug steam oven before cleaning oven cavity.
3. Keep oven cavity clean at all times. If food or soup is spilled on the inner walls of the oven, wipe off with a damp cloth. Do not use hard abrasive materials to clean oven cavity. If the inner walls of the oven are very dirty, soft detergent can be used. Never use rough, abrasive detergents.
4. It is recommended to use purified or distilled water for steaming. Prolonged use of tap water may generate scale on the inner walls of the oven cavity.
5. Inspect water tank at least once a month. Take out water tank, clean thoroughly and reinsert into water tank slot.
6. After cooking, clean off any residual water in the drip tray.
7. Regularly clean oven door and glass with soft dry cloth.
8. If the control panel gets wet, please wipe dry with a soft dry cloth. Do not use rough, abrasive detergent to wipe the control panel. As a safety precaution, please unplug the power source when wiping the control panel.
9. If the steam oven will not be used for a prolonged period, unplug the socket, thoroughly clean out the oven cavity, and place oven in a well-ventilated and dry environment away from any corrosive gas.
10. In the event of malfunction, the steam oven must be inspected and repaired by professional maintenance personnel only. Disassembly and repair by unqualified technicians may cause danger.
11. When replacing the oven lamp, disconnect the power source before opening the oven casing, and only use the specific model of bulb intended for this oven.
12. Do not use rough cleaners or sharp metal to scrape the door glass, as it may cause the glass to break.
13. When cleaning the wire rack and oven trays, please use soft materials (such as cloth); do not use hard abrasive materials (such as metal scrub) to avoid scratching the accessories and damaging their protective layers.
14. Please follow local Environmental Protection regulations when discarding this product. For more information about disposal, recycling, etc. of this product, please consult your local waste electrical and electronic equipment disposal authority.
15. Do not use steam cleaner to clean the oven.

Cleaning & Maintenance

Cleaning of Upper Heating Element



1. Press against the locking rack, then lightly push back the latch.
2. When the rack is loosen, lower the heating element to clean the oven ceiling.
3. After cleaning, lift up the heating element, and lightly push back the latch to lock in the rack.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
LED display won't light up	1. Steam oven is not plugged in 2. Electrical cable failure	1. Plug in steam oven 2. Contact Customer Service & Repair Centre
LED display malfunction	1. LED panel damaged 2. Electronic components of the circuit board are damaged	Contact Customer Service & Repair Centre
Water or steam oozing out from oven door during cooking	1. Oven door not closed properly 2. Oven door gasket seal is damaged	1. Re-shut oven door properly 2. Contact Customer Service & Repair Centre
Oven lamp won't light up	1. Oven lamp is damaged 2. The main computer board is damaged	Contact Customer Service & Repair Centre
Fan motor doesn't work	1. Motor is damaged 2. The main computer board is damaged	Contact Customer Service & Repair Centre
Press key malfunction	1. Press-key damaged or not properly installed 2. Electronic components of circuit board are damaged	Contact Customer Service & Repair Centre
No steam emission	1. Water pipe bent, blocked or damaged 2. Pump damaged 3. Water system's seal is damaged	Contact Customer Service & Repair Centre

Troubleshooting

ERROR CODE	DEFINITION
ER2	Steam tray sensor high temperature protection alert (steam tray temperature exceeding 200°C)
ER3	Lower heating element sensor open circuit alert
ER4	Lower heating element sensor short circuit alert
ER5	Steam tray sensor open circuit alert
ER6	Steam tray sensor short circuit alert
ER7	1. Upper heating element sensor open circuit alert
ER8	2. Upper heating element sensor short circuit alert

 **ATTENTION:** if error remains, please contact Customer Service & Repair Centre. DO NOT disassemble oven unless by a qualified technician.

Technical Specification

Model	SGV-2623
Rated Voltage/Frequency	220V-240V~ 50Hz/60Hz
Rated Power	2,000W
Product Dimensions	(H) 350 (W) 451 (D) 480 mm
Oven Cavity Volume	26L
Net Weight	16kg

- 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 for the most up-to-date version of the Operating Instructions.

目錄

安全注意事項	25
產品結構	27
使用說明	29
清潔及維護	39
故障檢修	41
技術規格	42
保用條款	43

安全注意事項

使用本產品時必須遵守下列安全預防措施：

1. 使用蒸氣焗爐前，請仔細閱讀相關說明。
2. 本蒸氣焗爐專為家庭加熱及烹調食物而設計，故不適用於其他工商用途。
3. **⚠ 警告：**只有在已經提供充分的指導以致於兒童能夠採用安全的方法使用蒸氣焗爐並且明白不正確的使用會造成危險時，才能允許兒童在無人監控的情況下使用蒸氣焗爐。
4. **⚠ 警告：**烹調前最好把水注滿至水箱最大刻度處，並且把水箱充分插入爐內，確保固定到位，以免工作時泵不到水而導致不能工作。
5. **⚠ 警告：**烹調過程中儘量不打開爐門，以免蒸氣流失，影響烹調效果。
6. **⚠ 警告：**烹調過程中因需要翻轉食物或其他需要而必須打開爐門時，請兒童或用戶的身體部位（特別是臉部）不要靠近爐門，以免蒸氣燙傷。
7. 從蒸氣焗爐內提取食物和器皿時，應戴上隔熱手套，以免高溫燙傷。
8. 不要用蒸氣焗爐儲存任何物品。
9. 加熱過後的奶瓶和嬰兒食品罐應經過攪拌或搖動，餵食前應檢查瓶內食物的溫度，避免燙傷。
10. **⚠ 警告：**除合資格的維修人員外，其他人來執行檢修操作都是危險的。
11. **⚠ 警告：**如果爐門或爐門密封圈損壞，在修好之前請不要使用。
12. **⚠ 警告：**如果電源軟線損壞，為了避免危險，必須由製造商、其維修部或類似的專業人員更換。
13. **⚠ 警告：**在蒸氣焗爐使用過程中，其易觸及部件會變得很熱，兒童應該遠離。
14. 蒸氣焗爐在使用過程中會變熱，小心不要碰到爐內的發熱元件。
15. 烹調結束後，等待三十分鐘，使爐體冷卻後再清潔蒸氣焗爐。
16. 電源連接的插座和電路必須可靠接地，並保證產品安裝後能夠完全斷開本機的電源連接；必須由專業人員安裝。
17. 體能弱、反應遲緩或有精神障礙者（包括兒童）必須在有安全負責者的指導或幫助下安全使用本產品。
18. 禁止兒童玩耍本產品。
19. 當玻璃門完全打開後，禁止在玻璃門上放置任何物品。
20. 禁止將下列物品放入蒸氣焗爐中燒烤，如：紙張、卡片、塑膠、布料、易燃塑膠等等。
21. 經常檢查蒸氣焗爐、電源線、插頭是否有破損，一旦蒸氣焗爐、電源線或插頭有破損跡象，應停止使用，並送到維修服務中心檢查及維修。
22. 請勿將蒸氣焗爐的電源線、插頭或其他任何部分浸在水中或液體中，以免產生火災或危險。
23. 請勿將蒸氣焗爐擺放在煤氣爐、微波爐旁等高溫環境中使用，並遠離火源。
24. 如果蒸氣焗爐在工作中接觸易燃物或被一些易燃物所覆蓋，如窗簾、織物等類似的東西容易引起火災。

安全注意事項

25. ⚠ **警告：** 如果需要更換爐燈，為避免可能出現的觸電，換燈前應確認蒸氣焗爐已斷開電源。

安裝注意事項

1. 把蒸氣焗爐內的附件及其包裝物全部取出。
2. 仔細檢查蒸氣焗爐是否有損壞。如有損壞，請立刻聯絡經銷商或本公司維修部。
3. 本產品較重，必須放置於有足夠承托力的水平表面上。
4. 本產品應在通風乾燥，無腐蝕性氣體的環境中使用，遠離高溫及蒸氣。
5. ⚠ **警告：** 為了防止觸電，必須確保此蒸氣焗爐的接地良好。

注意：

當你首次使用本產品時，可能會發現水箱周邊有殘留水點，並非本產品是舊品或次品，這是由於工廠於出廠前作出全面品質控制檢查時剩餘的蒸餾水，不會產生任何衛生問題。

使用注意事項

1. 烹調工作時間最少需設定5分鐘。
2. 排風扇會在完成烹調後延時工作3分鐘，將腔體內的熱量排走。
3. 在烹調過程中打開爐門，蒸氣焗爐會自動暫停烹調，關上爐門後自動繼續烹調。

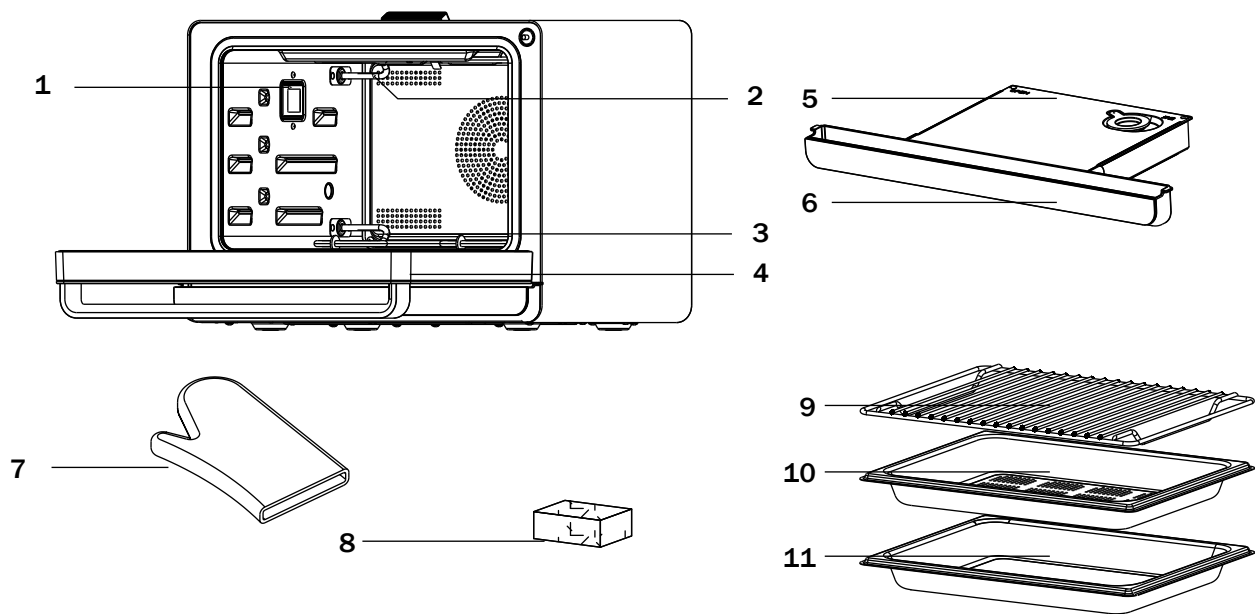
注意：

烹調時爐腔內的多餘蒸氣通過排氣口排出，但少部份蒸氣由於環境溫度，會凝結在百葉窗排氣口處，這是正常現象。

注意：

當電壓在-10%至+5%範圍波動時，蒸氣焗爐仍能正常運作，但受電壓偏低或電壓偏高的影響，輸出功率相對降低或提高，對烹調效果會有影響，這是正常現象。

產品結構



1. 爐燈

2. 上發熱線

3. 下發熱線

4. 爐門

5. 儲水箱

6. 接水盤
7. 隔熱手套

8. 吸水海綿

9. 網架

10. 食物盤

11. 接油盤

控制面板

LED顯示屏



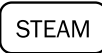
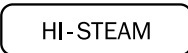
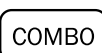
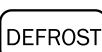
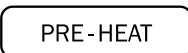
LED顯示

LED顯示屏

圖標		圖標	
	時鐘		熱風對流
	預約		預設功能

產品結構

LED顯示

圖標		圖標	
	水箱有水提示		燒烤
	水箱缺水提示		預設食譜功能
	童鎖		DIY設置功能
	爐燈		蒸氣模式
	食譜儲存功能		高溫蒸氣模式
	烹調狀態顯示		嫩蒸模式
	預設食譜功能		熱風對流模式
	溫度顯示		蒸烤模式
	實時溫度顯示		燒烤模式
	時間顯示		慢燉模式
	上發熱線提示		發酵模式
	下發熱線提示		解凍模式
	蒸氣		快速預熱模式

使用說明

功能按鍵



- | | |
|---------------|---------------------------|
| 1. ↶ 返回/取消鍵 | 5. 💡 ^{A+} DIY功能鍵 |
| 2. ▶ 確定/暫停鍵 | 6. ⚙️ 預約/設定鍵 |
| 3. ^/v 選擇/調節鍵 | 7. ⏻ 電源鍵 |
| 4. 🔒 爐燈/童鎖鍵 | |

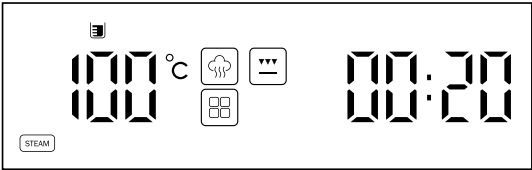
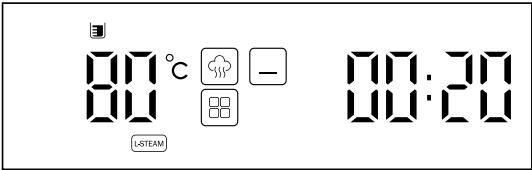


預設功能

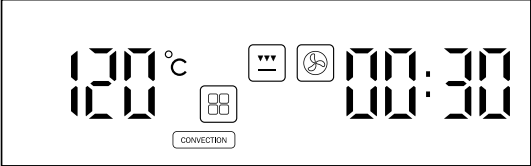
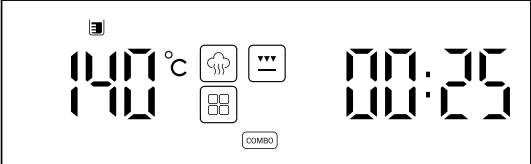
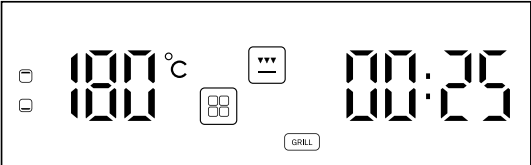
1. 接通電源後，按 ⏻ 進入待機狀態。
2. 按 ^/v 選擇 [2x2 grid icon] 後，再按 ▶|| 進入功能選單。
3. 按 ^/v 從 [STEAM] / [HI-STEAM] / [L-STEAM] / [CONVECTION] / [COMBO] / [GRILL] / [STEW] / [FERMENT] / [DEFROST] / [PRE-HEAT] 選擇所需功能，再按 ▶|| 進入功能設置。
4. 按 ^/v 調整烹調溫度後按 ▶|| 確認，按 ^/v 調整烹調時間後按 ▶|| 開始烹調。
5. 烹調過程中，如需調節烹調溫度，按 ▶||；如需調整烹調時間，按 ▶|| 後再按 ↶。調整完成後，再按 ▶|| 即可繼續烹調。
6. 烹調過程中，按 ↶ 可即時取消烹調。
7. 烹調過程中，按 ⚙️ 可檢視爐內實時溫度。

使用說明

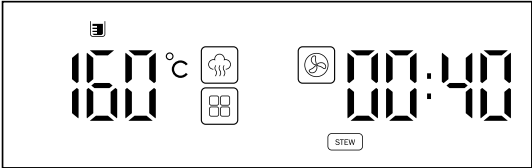
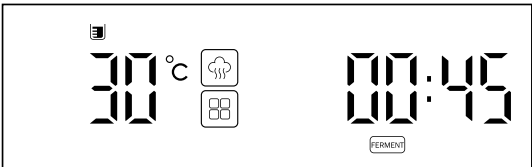
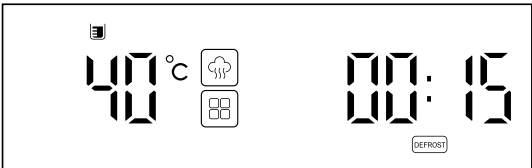
快速指南

STEAM		蒸氣模式 預設時間：20分鐘 預設溫度：100°C 可調時間：5分鐘至3小時 可調溫度：60°C 至100°C 預設烹調：⏻ > ⤴ > [Steam Icon] > ▶▶ > ⤴ > [STEAM] > ▶▶ > ▶▶ > ▶▶ 自定烹調：⏻ > ⤴ > [Steam Icon] > ▶▶ > ⤴ > [STEAM] > ▶▶ > ⤴ > ▶▶ > ⤴ > ▶▶
HI-STEAM		高溫蒸氣模式 預設時間：30分鐘 預設溫度：160°C 可調時間：5分鐘至3小時 可調溫度：120°C 至200°C 預設烹調：⏻ > ⤴ > [Steam Icon] > ▶▶ > ⤴ > [HI-STEAM] > ▶▶ > ▶▶ > ▶▶ 自定烹調：⏻ > ⤴ > [Steam Icon] > ▶▶ > ⤴ > [HI-STEAM] > ▶▶ > ⤴ > ▶▶ > ⤴ > ▶▶
L-STEAM		嫩蒸模式 預設時間：20分鐘 預設溫度：80°C 可調時間：5分鐘至3小時 可調溫度：50°C 至80°C 預設烹調：⏻ > ⤴ > [Steam Icon] > ▶▶ > ⤴ > [L-STEAM] > ▶▶ > ▶▶ > ▶▶ 自定烹調：⏻ > ⤴ > [Steam Icon] > ▶▶ > ⤴ > [L-STEAM] > ▶▶ > ⤴ > ▶▶ > ⤴ > ▶▶

使用說明

CONVECTION		熱風對流模式 預設時間：30分鐘 預設溫度：120°C 可調時間：5分鐘至3小時 可調溫度：50°C至230°C
COMBO		蒸烤模式 預設時間：25分鐘 預設溫度：140°C 可調時間：5分鐘至3小時 可調溫度：100°C至230°C
GRILL		燒烤模式 預設時間：25分鐘 預設溫度：180°C 可調時間：5分鐘至3小時 可調溫度：100°C至230°C

使用說明

STEW		慢燉模式 預設時間：40分鐘 預設溫度：160℃ 可調時間：20分鐘至4小時 可調溫度：110℃至200℃ 預設烹調：⏻ > ⤴ > 🍲 > ⏸ > ⤴ > STEW > ⏸ > ⏸ > ⏸ 自定烹調：⏻ > ⤴ > 🍲 > ⏸ > ⤴ > STEW > ⏸ > ⤴ > ⏸ > ⤴ > ⏸
FERMENT		發酵模式 預設時間：45分鐘 預設溫度：30℃ 可調時間：20分鐘至9小時 可調溫度：30℃至40℃ 預設烹調：⏻ > ⤴ > 🍲 > ⏸ > ⤴ > FERMENT > ⏸ > ⏸ > ⏸ 自定烹調：⏻ > ⤴ > 🍲 > ⏸ > ⤴ > FERMENT > ⏸ > ⤴ > ⏸ > ⤴ > ⏸
DEFROST		解凍模式 預設時間：15分鐘 預設溫度：40℃ 可調時間：5分鐘至3小時 可調溫度：40℃至60℃ 預設烹調：⏻ > ⤴ > 🍲 > ⏸ > ⤴ > DEFROST > ⏸ > ⏸ > ⏸ 自定烹調：⏻ > ⤴ > 🍲 > ⏸ > ⤴ > DEFROST > ⏸ > ⤴ > ⏸ > ⤴ > ⏸

使用説明

PRE-HEAT	 PRE-HEAT	蒸氣預熱模式 預設時間：無 預設溫度：100°C 可調時間：無 可調溫度：60°C 至100°C
PRE-HEAT	 PRE-HEAT	燒烤預熱模式 預設時間：無 預設溫度：180°C 可調時間：無 可調溫度：100°C 至230°C

使用說明



預設食譜功能

1. 接通電源後，按  進入待機狀態。
2. 按 $\wedge \vee$ 選擇  後，再按 $\blacktriangleright \parallel$ 進入預設食譜選單。
3. 按 $\wedge \vee$ 選擇菜式代碼（如下表）後按 $\blacktriangleright \parallel$ 。
4. 按 $\wedge \vee$ 選擇菜式序號（如下表）後按 $\blacktriangleright \parallel$ 開始烹調。

菜式代碼	菜式序號	菜式	功能	溫度	時間
A	01	清蒸黃花魚	蒸氣	100°C	0:14
A	02	蒸蟹	蒸氣	100°C	0:18
A	03	百合蒸南瓜	蒸氣	100°C	0:25
A	04	蒸水蛋	蒸氣	100°C	0:18
A	05	蒜蓉粉絲蒸扇貝	蒸氣	100°C	0:15
A	06	清蒸鯽魚	蒸氣	100°C	0:17
A	07	清蒸鱸魚	蒸氣	100°C	0:15
A	08	蒸排骨（粉蒸肉）	高溫蒸氣	120°C	0:28
A	09	清蒸娃娃菜	蒸氣	100°C	0:10
A	10	蒸米飯	蒸氣	100°C	0:38
A	11	蒸紅薯	蒸氣	100°C	0:26
A	12	清蒸粟米	蒸氣	100°C	0:33
A	13	清蒸西蘭花	蒸氣	100°C	0:25
A	14	清蒸蘆筍	蒸氣	100°C	0:17
A	15	清蒸紅蘿蔔	蒸氣	100°C	0:20
A	16	清蒸菜心	蒸氣	100°C	0:18
A	17	翻熱麵點（蒸餃）	蒸氣	100°C	0:17
A	18	香菇蒸滑雞	蒸氣	100°C	0:27
A	19	清蒸花生	蒸氣	100°C	0:22
A	20	清蒸蓮藕	蒸氣	100°C	0:22

使用說明

菜式代碼	菜式序號	菜式	功能	溫度	時間
A	21	清蒸荷蘭豆	蒸氣	100℃	0:20
A	22	清蒸毛豆	蒸氣	100℃	0:22
A	23	清蒸薯仔	蒸氣	100℃	0:28
A	24	清蒸小芋頭	蒸氣	100℃	0:18
b	01	檸檬龍利魚	熱風對流	200℃	0:25
b	02	蒜蓉豉汁蒸鮑魚	蒸烤	180℃	0:21
b	03	錫紙烤魚	熱風對流	200℃	0:45
b	04	烤牛扒	高溫蒸氣	190℃	0:19
b	05	烤粟米	燒烤	200℃	0:26
b	06	蜂蜜醬香排骨	蒸烤	200℃	0:33
F	01	川貝燉雪梨	蒸氣	100℃	1:02
F	02	橘子蘋果水	蒸氣	100℃	0:50
F	03	牛奶燉木瓜	蒸氣	100℃	0:26
F	04	冰糖雪梨	蒸氣	100℃	0:58
F	05	紅棗馬蹄銀耳羹	慢燉	110℃	0:43
F	06	蓮子百合燉銀耳	慢燉	110℃	1:18
F	07	紫薯銀耳羹	慢燉	110℃	0:40
F	08	木瓜燉銀耳	蒸氣	100℃	0:33
F	09	紅棗銀耳燉雪梨	蒸氣	100℃	1:00
F	10	木瓜燉雪梨	蒸氣	100℃	0:58

使用說明

菜式代碼	菜式序號	菜式	功能	溫度	時間
S	01	魚類保溫	發酵	35℃	0:30
S	02	肉類保溫	熱風對流	50℃	0:30
S	03	蔬菜類保溫	發酵	40℃	0:30
S	04	麵食類保溫	發酵	35℃	0:45
S	05	湯類保溫	嫩蒸	50℃	1:00
H	01	一鍵麵包	發酵	35℃	0:25
			發酵	40℃	1:40
			熱風對流	50℃	0:15
			上下燒烤	180℃	0:15
H	02	自製乳酪	發酵	40℃	9:00
H	03	翻熱麵包	高溫蒸氣	180℃	0:08
H	04	蘋果片	熱風對流	110℃	1:30
H	05	檸檬片	熱風對流	110℃	1:45
H	06	溫青酒	蒸氣	80℃	0:08
H	07	溫牛奶	燒烤	180℃	0:05
H	08	熱溶巧克力	燒烤	180℃	0:14
P	01	溫毛巾	嫩蒸	50℃	0:06
P	02	溫咖啡杯	嫩蒸	50℃	0:05
P	03	蒸氣系統管路清潔	蒸氣	90℃	0:06
P	04	餐具除菌	高溫蒸氣	110℃	0:20
P	05	自清除垢	蒸氣	100℃	0:25
P	06	爐腔乾燥	熱風對流	200℃	0:13

使用說明

預約功能

此功能用於預約烹調（最長可預約23小時59分鐘）：

1. 接通電源後，按  進入待機狀態。
2. 按  選擇  後，再按  進入功能選單。
3. 按  從  /  /  /  /  /  /  /  /  /  選擇所需功能，再按  進入功能設置。
4. （烹調設置）按  調整烹調溫度後按  確認，按  調整烹調時間後按  進入預約設置。
5. （預約設置）按  調整預約小時後按  確認，按  調整預約分鐘後按  開始預約烹調倒數。

A+ DIY功能

此功能用於自行設置不同的烹調組合（每次最多可組合3個功能）：

1. 接通電源後，按  進入待機狀態。
2. 在待機狀態下按  進入功能選單。
3. 按  從  /  /  /  /  /  /  /  /  選擇所需功能，再按  進入功能設置。
4. 按  調整烹調溫度後按  確認，按  調整烹調時間後按  並重複以上步驟進行第二及第三功能設置。
5. 設置完成後按  開始烹調。

食譜儲存功能

烹調組合保存（最多保存10個烹調組合）：

1. 完成DIY功能烹調後顯示屏出現 .
2. 按  進入保存界面，「dy01...dy10」表示保存序號，按  確定保存。
3. 如要使用已保存的烹調組合，在待機狀態下長按  進入組合選單。
4. 按  選擇所需組合的序號，按  開始烹調。

注意：

當儲滿10個烹調組合後，可自由選擇覆蓋舊烹調組合保存。

使用說明

調節時鐘功能

此功能用於調節蒸氣焗爐所顯示的時間：

1. 接通電源後，按  進入待機狀態。
2. 長按  3秒進入時鐘調節模式。
3. 按   調整小時後按  確認；按   調整分鐘後按  確認。

童鎖功能

此功能用於防止兒童在沒有成人指導的情況下使用蒸氣焗爐：

1. 在待機或工作狀態下，長按  3秒啟動童鎖功能，此時其他功能均不可操作。
2. 長按  3秒關閉童鎖功能。

爐燈功能

此功能用於啟動或關閉爐燈：

在待機狀態或工作狀態下，按  啟動或關閉爐燈。

缺水提示

烹調過程中，如水箱缺水，將自動停止烹調， 閃爍及蜂鳴器發出提示聲響。請即取出水箱添水，將水箱放回機體後按  繼續烹調，此時  常亮。

清潔與維護

清潔注意事項

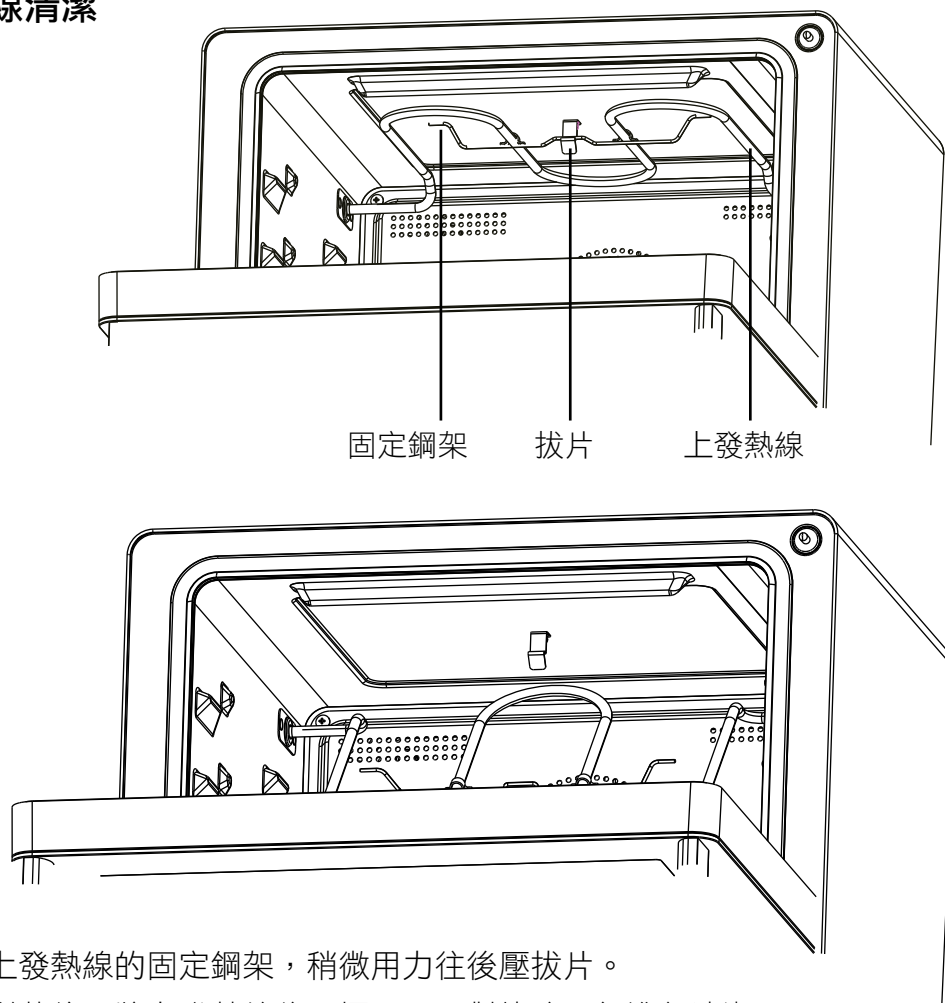
1. 切勿使用強洗滌劑、香蕉水、汽油、研磨粉和金屬刷來清洗蒸氣焗爐的任何部位。蒸氣焗爐在長時間使用後，爐腔內可能會出現異味，如需清除異味，可以在爐腔內放置5-6片檸檬，使用普通蒸氣功能，設置100℃工作15-20分鐘，結束後即可清除異味。
2. 清洗爐腔之前，須關閉蒸氣焗爐，並從插座上拔去電源插頭。
3. 經常保持爐腔清潔。當食物或湯水濺到爐內壁時，可用濕布擦去，不宜用硬質材料。如爐內壁很髒則可使用軟性洗劑，切勿使用粗糙、磨損性的洗滌劑。
4. 蒸氣焗爐烹調用水建議使用純淨水或蒸餾水，若長期使用自來水，爐腔內壁上可能會有水垢產生。
5. 水箱至少每月檢查一次，取出水箱，擦洗乾淨後放回原處。
6. 烹調完畢，需清理接水盤中的殘留水。

清潔注意事項

1. 切勿使用強洗滌劑、香蕉水、汽油、研磨粉和金屬刷來清洗蒸氣焗爐的任何部位。蒸氣焗爐在長時間使用後，爐腔內可能會出現異味，如需清除異味，可以在爐腔內放置5-6片檸檬，使用普通蒸氣功能，設置100℃工作15-20分鐘，結束後即可清除異味。
2. 清洗爐腔之前，須關閉蒸氣焗爐，並從插座上拔去電源插頭。
3. 經常保持爐腔清潔。當食物或湯水濺到爐內壁時，可用濕布擦去，不宜用硬質材料。如爐內壁很髒則可使用軟性洗劑，切勿使用粗糙、磨損性的洗滌劑。
4. 蒸氣焗爐烹調用水建議使用純淨水或蒸餾水，若長期使用自來水，爐腔內壁上可能會有水垢產生。
5. 水箱至少每月檢查一次，取出水箱，擦洗乾淨後放回原處。
6. 烹調完畢，需清理接水盤中的殘留水。
7. 應經常清潔爐門的玻璃表面，可用軟乾布擦淨。
8. 如控制面板被弄濕，請用軟的乾布抹擦，不能用粗糙、磨損性的洗滌劑來擦控制面板；擦控制面板時，請將電源切斷，以免誤操作。
9. 蒸氣焗爐若長時間不使用，應拔掉電源插頭，爐腔內清潔乾淨後放在通風乾燥、沒有腐蝕性氣體的環境中。
10. 蒸氣焗爐發生故障時，必須由專業維修人員檢修，其它任何人拆修有機會產生危險。
11. 更換爐燈前必須斷開電源，打開機殼，爐燈要採用本機的專用型號。
12. 不能用粗糙的清潔器或鋒利的金屬刮洗爐門玻璃，否則有機會導致玻璃破碎。
13. 在清潔食物盤、托盤等器皿時，請用軟質材料（如布類物料）來清潔，請勿使用硬質物料(如金屬類的鐵絲)，以免刮傷器皿，破壞保護層。
14. 處理並拋棄此產品時，應遵守當地環境管理條例。更多關於此產品的處理、回收、循環使用等信息，請諮詢當地廢棄家電處理服務站和相關管理部門。
15. 請勿使用蒸氣清潔器。

清潔與維護

上發熱線清潔



1. 按住上發熱線的固定鋼架，稍微用力往後壓拔片。
2. 鋼架脫落後，將上發熱線往下擺，即可對爐腔頂部進行清潔。
3. 清潔完成後，將上發熱線向上翻，稍微用力把拔片往後壓，扣回固定鋼架。

故障檢修

故障現象	可能原因	排除辦法
顯示屏不亮	1. 蒸氣焗爐沒有接通電源 2. 電源線不能正常工作	1. 為蒸氣焗爐接上電源 2. 聯絡客戶服務及維修中心
顯示屏顯示異常	1. 顯示屏損壞 2. 電路板電子元件損壞	聯絡客戶服務及維修中心
烹調期間水或水蒸氣洩露出爐門	1. 爐門末有關實 2. 爐門密封層損壞	1. 重新把門關實 2. 聯絡客戶服務及維修中心
爐燈不亮	1. 爐燈損壞 2. 主電腦板損壞	聯絡客戶服務及維修中心
風扇電機不工作	3. 電機損壞 4. 主電腦板損壞	聯絡客戶服務及維修中心
按鍵失靈	1. 按鍵裝配不良或損壞 2. 電路板電子元件損壞	聯絡客戶服務及維修中心
不出蒸氣	1. 水管折彎、堵塞或損壞 2. 水泵損壞 3. 注水系統密封不良	聯絡客戶服務及維修中心

故障代碼	原因分析
ER2	蒸發盤傳感器超溫警報（蒸發盤溫度超過200℃）
ER3	爐腔下發熱線傳感器開路警報
ER4	爐腔下發熱線傳感器短路警報
ER5	蒸發盤傳感器開路警報
ER6	蒸發盤傳感器短路警報
ER7	爐腔上發熱線傳感器開路警報
ER8	爐腔上發熱線傳感器短路警報

⚠ 注意：如無法順利排除故障，請與客戶服務及維修中心聯絡，嚴禁非專業人員對本機拆卸。

技術規格

型號	SGV-2623
電壓/頻率	220V-240V~ 50Hz/60Hz
功率	2,000W
尺寸	(H) 350 (W) 451 (D) 480 mm
爐腔容積	26L
淨重	16kg

- 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)。

Warranty Terms & Conditions

Under normal operations, the product will guarantee 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：

1) 填妥本公司網頁內之保用登記表格

www.germanpool.com/warranty

2) 填妥保用登記卡，郵寄至本公司。



* This warranty is not valid until customer registration information is received by our Service Centre within 10 days of purchase via one of the following means:

1) Visit our website and register online:

www.germanpool.com/warranty

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



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-2623

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。

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.

客戶服務及維修中心

中國香港

九龍大業街59號

三湘九龍灣貨運中心地下B室

電話：+852 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

Customer Service & Repair Centre

Hong Kong, China

Unit B, G/F, Sunshine Kowloon Bay

Cargo Centre, 59 Tai Yip Street, Kowloon

Kowloon, Hong Kong

Tel : +852 2333 6249

Fax : +852 2356 9798

Email : repairs@germanpool.com

Macau, China

3/F, Edifício 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



© All rights reserved. Copying, reproducing or using the contents of this manual is not allowed without prior authorization from German Pool, violators will be prosecuted.