

Multi-Functional Steam & Grill Oven | SGV-5220



Online Warranty Registration



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

USER MANUAL

請即進行保用登記！
有關保用條款細則，請看說明書最後一頁。

Please register your warranty information now !
For Warranty Terms & Conditions,
please refer to the last page of this user manual.

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Warnings & Safety Precautions

WARNING!

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.
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- Please strictly follow the instructions of this manual to avoid injuries or losses due to misuse.
 - For safety reasons, this product must be installed and repaired by personnel designated or sent by German Pool (HK) Ltd. If installation or repair is not performed by such personnel, it may lead to injuries or property losses.
 - If any of the instructions in this manual contradicts with mandatory laws of the region you are in, the local legislations should prevail.

Basic Precautions

DANGER

1. 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.
2. Keep children away from the product when it is in use, as accessible parts may become hot to the touch.
3. Disconnect the product from the power source before cleaning, maintenance and reinstallation to avoid electric shock.
4. To avoid fire hazard, DO NOT use this product for storing items.
5. DO NOT place this product near gas pipes. Gas pipes installed in the surrounding vicinity of this product must have sufficient safety insulation, to ensure the gas pipes will not be affected by the high temperature emitted by this product.

WARNING

1. DO NOT place objects near the heat vent of this product in order to avoid accidents.
2. DO NOT let children or persons with reduced physical capabilities use this product without supervision. This product must be installed in a spot where young children cannot reach, in order to avoid burns, electric shocks or other accidents.
3. DO NOT heat food in tightly-sealed containers to avoid accidents.

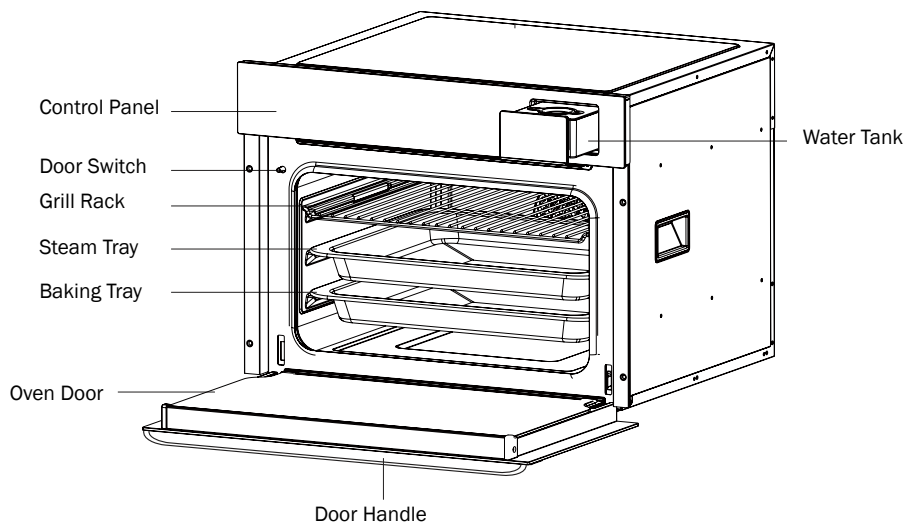
Warnings & Safety Precautions

4. When product is in use or right after use, DO NOT splash water on the oven door to prevent the glass door from cracking or breaking.
5. Use a separate power socket (with switch) for this product. Plugging this product into a power strip may lead to overheating and fire hazard.
6. If product malfunctions during use, stop using it immediately and proceed to “Troubleshooting” section.
7. DO NOT stand near heat vent when using modes with steam, and when opening the oven door, be cautious of hot steam to avoid burns and scalding
8. Before connecting product to power switch, make sure the power connection to this product is equipped with an air switch or leakage protection switch that meets the electrical parameters marked on the product’s rating label.
9. DO NOT put heavy objects on the power cord to avoid hazard.
10. Keep the product and power cord away from heat-generating products, flammable and explosive materials, to avoid product damage or fire or explosion hazards.
11. If the power cord is damaged, in order to avoid danger, it must be replaced by German Pool Customer Service and Repair Centre’s qualified technicians.
12. Use only suitable steaming trays and containers to avoid oil spillage causing fire hazards.
13. Cooking container must be placed properly on the shelf. DO NOT place container directly on the bottom of the oven cavity to avoid hazard.
14. When the product is in use or directly after use, the oven door surface behind the door handle will get hot, be careful to avoid getting burns and scalds.
15. After cooking, the temperature in the oven cavity is still high, user must allow the oven cavity to cool down completely before cleaning to avoid getting burns and scalds.

CAUTION

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. DO NOT touch the product or plug/unplug the power plug with wet hands / wet feet / 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 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, control panel of the product can only be connected to the specified heating element.
8. Use only temperature sensors or detectors that are recommended for this product.

Product Structure



Installation Requirements

Safety Precautions

1. To ensure the product can be used safely for a long time, it 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 power switch must be 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 the cord away to a safe distance.
 - It is strictly forbidden to 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 improper 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.

Note:

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

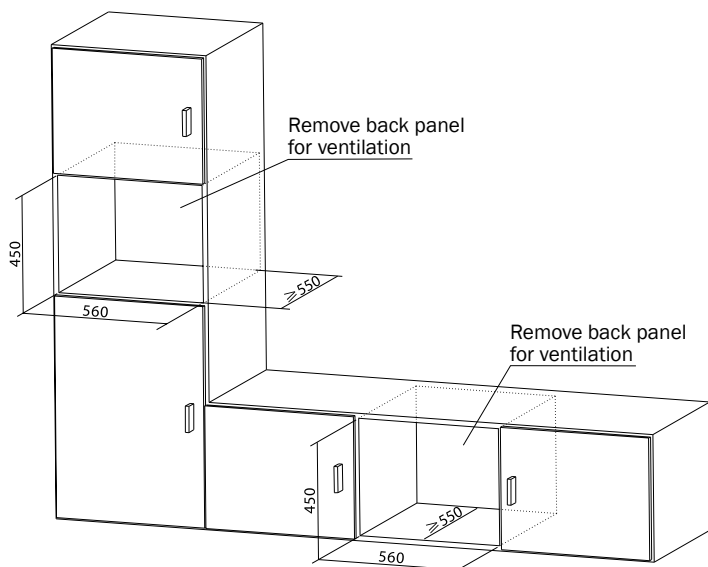
1. Open the oven door and use the self-tapping screws to fix the product onto the kitchen cabinet (there are self-tapping screw holes on both sides of the front panel of the product). Make sure that the product is firmly fixed, so that the product will not slant forward and damage the contents in the oven during use.
2. Please refer to the diagram on p.8 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.

Note:

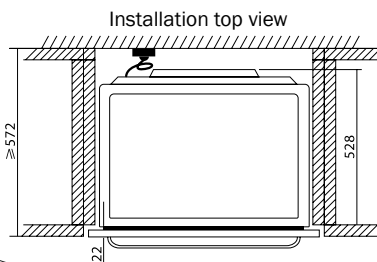
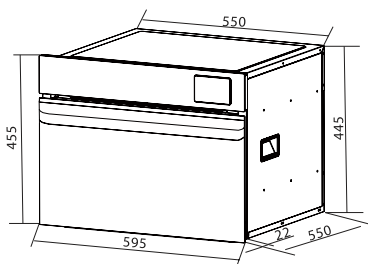
Leave ≥1mm space between the product and its surrounding cabinet walls.

Installation Requirements

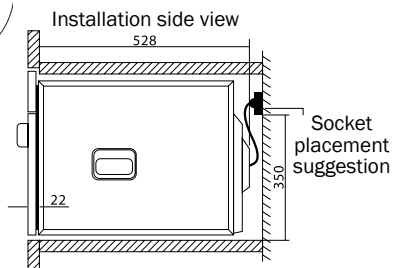
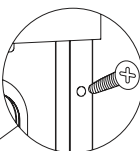
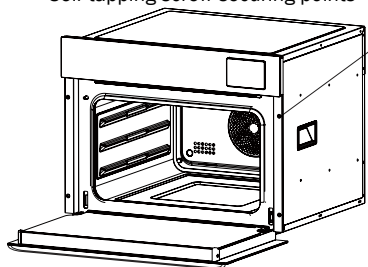
Installation Cut-out Dimensions



Cabinet Cut-Out Dimensions (in mm)



Self-tapping screw securing points



Operation Instructions

Control Panel








LED Display

Icon	Description	Icon	Description
888 °C	Temperature Display	⚡	Oven Lamp
88:88	Time Display	⌚	Timer
🔥	Preheat	🔄	Defrost
🕒	Cooking In Progress	🔥	Keep Warm
💧	Refill Water Tank	🛡️	Steam Sterilization
🔒	Child Lock	🔥	Heat Dry
📖	Smart Mode/Smart Recipes	🧹	Steam Clean

Control Keys

Icon	Description	
⏻	Power	<ul style="list-style-type: none">Press key to turn on product.Long-press key 3 seconds to turn off product.
▶️	Start/Pause	<ul style="list-style-type: none">Press key to start or pause cooking.During cooking, long-press key 3 seconds to cancel cooking.
⊕	Increase	<ul style="list-style-type: none">When adjusting temperature or time, press key to increase temperature or time.When using Smart Mode and Smart Recipes, press key to select code.
⊖	Decrease	<ul style="list-style-type: none">When adjusting temperature or time, press key to decrease temperature or time.When using Smart Mode and Smart Recipes, press key to select code.
🌡️	Temperature/Time	<ul style="list-style-type: none">Press key to enter Temperature/Time Setting.Long-press key 3 seconds to enter Timer Function.
🔒	Child Lock	<ul style="list-style-type: none">Press key to activate Child Lock (during cooking, if product does not receive any further instructions in 1 minute, Child Lock will automatically engage; except for Oven Lamp, all keys will become inoperable) .Long-press 3 seconds to deactivate Child Lock.

Operation Instructions

Icon		Description
	Smart Recipes	<ul style="list-style-type: none">Press key to select Smart Mode or Smart Recipes.
	Steam Grill Mode	<ul style="list-style-type: none">Press key to select Steam Grill Mode.
	Grill/Bake Mode	<ul style="list-style-type: none">Press key to select Grill/Bake Mode.Press key repeatedly to cycle among 6 Grill and Bake functions.
	Steam Mode	<ul style="list-style-type: none">Press key to select Steam Mode.
	Oven Lamp	<ul style="list-style-type: none">Except for when the product is turned off, press key to turn oven lamp on or off (During cooking, oven lamp will automatically turn off after 2 minutes).

Before Initial Use


1. Remove the special film covering the door glass.
2. Use moist cloth to thoroughly clean the product's interior and exterior.
3. Fill the water tank with water, and run the product in Steam Mode at 100°C for 45 minutes (or more) to remove the new product smell. After the product cools down thoroughly, it is ready for use.

Note:

- Before using Steam Mode or Steam Grill Mode, please fill water tank to the maximum water mark before turning on the product.
- Please use purified water to avoid scale accumulating in the water tank.
- Please pour off any residual water in the water tank every time after use.

Basic Operation




1. Enter Into Standby Status

When the product is turned on, LED Display Panel and Control Panel will light up for 1 second then turn dark, buzzer beeps once and product enters Standby Status. Press Power key , Display Panel shows "000 00:00", and user can now select cooking mode.


Note:

If product does not receive any commands after 5 minutes, it will automatically return to Standby Status.

2. Selecting Cooking Mode

For Steam Mode, press , for Grill Bake Mode, press , for Steam Grill Mode press . Buzzer will beep once, and product enters selected mode.







Note:

- When using Grill/Bake Mode, press  repeatedly to cycle among 6 Grill and Bake Functions.
- When using Steam Mode, place your cooking container on the multi-hole steam tray, and the container should not be too deep, and ideally the food ingredients should be 3-5cm in thick, ensuring the steam can reach the food all over.




Cooking Mode	Function	Default Time	Default Temperature	Adjustable Time Range	Adjustable Temperature Range
Steam	Steam	20 min	100°C	00:05 -03:00	60°C-110°C
Steam Grill	Steam + Grill Bake	20 min	180°C	00:05 -03:00	100°C-230°C
Grill / Bake	Upper Heating Element	20 min	150°C	00:05 -03:00	100°C-200°C
	Upper Heating Element + Convection	20 min	150°C	00:05 -03:00	100°C-200°C
	Upper Heating Element + Convection + Back Heating Element	20 min	150°C	00:05 -03:00	100°C-230°C
	Back Heating Element + Convection	20 min	180°C	00:05 -03:00	100°C-230°C
	Upper Heating Element + Lower Heating Element + Back Heating Element + Convection	20 min	150°C	00:05 -03:00	100°C-230°C
	Upper Heating Element + Lower Heating Element + Convection	20 min	150°C	00:05 -03:00	100°C-230°C

Basic Operation







3. Setting Temperature & Timer

After selecting cooking mode, press  to enter into Temperature Setting, and press  or  to adjust desired temperature (short-press increase/decrease by 1 °C, long-press increase/decrease by 5 °C); after setting the temperature, press  again to enter into Timer Setting, and press  or  to adjust desired timer duration (short-press increase/decrease by 1 minute, long-press increase/decrease by 5 minute).

4. Start Cooking

After setting is confirmed, press  and product will start to preheat. After preheating is completed, buzzer will beep for 1 minute and  will flash. Now press  to start cooking; or if product does not receive any further command in 1 minute, it will automatically start cooking.


Note:

- Child Lock will automatically engage one minute after cooking starts.
- During cooking, if user wishes to adjust temperature and time, press  to disengage Child Lock and press  to pause cooking, then follow the steps in “Temperature and Timer Setting” section to adjust temperature and time. After readjustment is completed, press  to resume cooking.
- During cooking, if user needs to open the oven door, press  to pause cooking, and remember to take a step back when opening the door, in order to avoid being scalded by the hot steam.
- If user wishes to cancel cooking, first press  to disengage Child Lock, then long-press  3 seconds to return to mode-selection status.

WARNING!

- During cooking, the product surfaces will be hot, DO NOT let children touch the product to avoid getting burnt or scalded.
- During cooking, DO NOT stand in front of the heat vent; when placing or retrieving steam tray or other cooking utensils, please wear oven mittens to avoid scalding.


5. When Cooking Is Finished

When cooking is completed, buzzer will beep 10 times, LED Display Panel will show “End”. Press  to return to Standby Status; or if product does not receive any further command in approx. 5 minutes, it will automatically return to Standby Status.

Note:

When cooking is paused or after cooking is completed, the fan will continue to run for an additional 5 minutes to dissipate heat, this is to ensure user safety and prolong the product's life.

Low Water Tank Reminder












When operating in Steam Mode, if the water tank is not inserted properly, or if the water level becomes low,  will flash, buzzer will beep to remind user to refill water tank. Please take out water tank, add water to the maximum mark and reinsert the water tank properly.

Note:










When refilling, DO NOT exceed the maximum water mark to avoid spillage.

Advanced Operation

On-Timer

1. Press  to turn on the product. Long-press  3 seconds to enter On-Timer Setting, and press  or  to set the timer.
2. After setting the timer, press  /  /  /  to select cooking mode.
3. After selecting cooking mode, press  to start the On-Timer. Buzzer will beep once and indicator light  will light up constant, and product will automatically start to cook at the set time.
4. After cooking is completed, buzzer will beep 10 times, LED Display will show “End”. Press  to return product to Standby Status.

Smart Mode & Smart Recipes

1. Connect to the power source and press  to turn on the product. Press  and Display Panel will show “L01” (Supportive Category). Press  repeatedly to cycle among “H01” (Smart Recipes - Steam), “C01”(Smart Recipes - Steam Grill) and “P01” (Smart Recipes - Grill Bake).
2. Press  or  to select desired menu code. For details, please refer to “Smart Mode” and “Smart Recipes” tables.
3. After selection is completed. Press  and product will start to preheat. After preheating is completed, buzzer will beep for 1 minute,  will flash. Now press  to begin cooking.
4. After cooking is completed, buzzer will beep 10 times, LED Display will show “End”. Press  to return product to Standby Status.

Smart Mode

Category	Code	Function	Default Time	Default Temperature	Adjustable Time Range	Adjustable Temperature Range
Supportive	L01	Defrost	30 min	58℃	00:05 -03:00	45℃-60℃
	L02	Keep Warm	50 min	45℃	00:05 -24:00	40℃-60℃
	L03	Steam Sterilization	30 min	100℃	00:05 -03:00	Not Adjustable
	L04	Heat Dry	30 min	80℃	00:05 -03:00	60℃-90℃
	L05	Steam Clean	30 min	100℃	00:05 -03:00	90℃-110℃
	L06	Proofing	50 min	38℃	00:05 -24:00	Not Adjustable

Advanced Operation

Smart Recipes

Category	Code	Dish	Suggested Portion	Suggested Shelf	Suggested Accessory
Steam	H01	Crab	500 gm	Middle	Steam Tray
	H02	Chili Fish Head	500 gm	Middle	Steam Tray
	H03	Sea Bass	500 gm	Middle	Steam Tray
	H04	Scallop in Shell	500 gm	Middle	Steam Tray
	H05	Garlic Shrimp	500 gm	Middle	Steam Tray
	H06	Rice	500 gm	Bottom	Steam Tray
	H07	Frozen Pastry	6-8 pcs	Middle	Steam Tray
	H08	Dumpling	500 gm	Middle	Steam Tray
	H09	Stuffed Tofu	500 gm	Middle	Steam Tray
	H10	Mushroom Chicken	500 gm	Middle	Steam Tray
	H11	Chicken Wing	500 gm	Middle	Steam Tray
	H12	Spare Rib	500 gm	Middle	Steam Tray
	H13	Pork Patty	500 gm	Middle	Steam Tray
	H14	Short Rib	500 gm	Middle	Steam Tray
	H15	Garlic Cabbage	500 gm	Middle	Steam Tray
	H16	Steamed Cake	500 gm	Bottom	Steam Tray
	H17	Stewed Pear	500 gm	Bottom	Steam Tray
	H18	Corn	500 gm	Middle	Steam Tray
	H19	Beef Brisket	500 gm	Middle	Steam Tray
	H20	Pork Knuckle	500 gm	Middle	Steam Tray
	H21	Pork Belly	500 gm	Middle	Steam Tray
	H22	Chinese Cured Meat	500 gm	Middle	Steam Tray
	H23	Eggplant	500 gm	Middle	Steam Tray
	H24	Chinese Roll	500 gm	Middle	Steam Tray
Steam Grill	C01	BBQ Pork	500 gm	Middle	Grill Rack
	C02	Grilled Chicken	500 gm	Middle	Baking Tray
	C03	Baby Back Rib	500 gm	Middle	Grill Rack
	C04	Pork Knuckle	500 gm	Middle	Baking Tray
	C05	Cajun Wing	1000-1500 gm	Middle	Grill Rack
	C06	Honey Drumstick	1000-1500 gm	Middle	Grill Rack
	C07	Enoki Beef Roll	600 gm	Middle	Grill Rack
	C08	Artisan Bread	500 gm	Bottom	Grill Rack
	C09	Pepper Steak	500 gm	Middle	Grill Rack
	C10	Duck Leg	500 gm	Middle	Grill Rack
	C11	Cod Steak	500 gm	Middle	Baking Tray/ Grill Rack
	C12	Grilled Tofu	500 gm	Middle	Baking Tray/ Grill Rack

Advanced Operation

Category	Code	Dish	Suggested Portion	Suggested Shelf	Suggested Accessory
Grill / Bake	P01	Pepper Bacon	500 gm	Middle	Grill Rack
	P02	Stuffed Pepper	500 gm	Middle	Grill Rack
	P03	Baked Oyster	1500 gm	Middle	Grill Rack
	P04	Basil Fish	500 gm	Middle	Grill Rack
	P05	Grilled Prawn	500 gm	Middle	Grill Rack
	P06	Spicy Squid	500 gm	Middle	Grill Rack
	P07	Baked Potato	500 gm	Middle	Grill Rack
	P08	Vegetable Skewer	300 gm	Middle	Grill Rack
	P09	Garlic Eggplant	500 gm	Middle	Grill Rack
	P10	Chiffon Cake	8 inch	Middle	Grill Rack
	P11	Portuguese Egg Tart	12 pcs	Middle	Baking Tray
	P12	Butter Cookie	600 gm	Middle	Baking Tray
	P13	Milk Toast	300 gm	Middle	Baking Tray
	P14	Crème Brulee	500 gm	Middle	Baking Tray
	P15	Sesame Crisp	400 gm	Middle	Baking Tray
	P16	Cheese Pizza	8 inch	Middle	Baking Tray

Note:

Smart Recipes are for reference only. Cooking time and temperature may vary with actual ingredients and personal preference.

Cleaning and Maintenance

Warning!

Before cleaning and maintenance, turn off the product, unplug the power source, and wait till the product has completely cooled down.

Note:

- DO NOT use abrasive cleaners or cleaning agents with soda, acid or chlorine.
- DO NOT use spray cleaners, dishwasher detergent or corrosive cleaning agents.
- DO NOT use hard brush, scour pad, steel scrubber or other hard and abrasive cleaners that may scratch the stainless steel surface.

Daily Cleaning

1. After each cooking session, wipe dry any residual water in the oven cavity to avoid excess water dripping onto your kitchen cabinet.
2. After each cleaning session, empty the water tank to avoid residual water causing coagulation or breeding germs.

Cleaning The Oven Door & Display Panel

Use only neutral cleansers to clean stain on the oven door and Display Panel, DO NOT use steel scrubber which may scratch the coating on the glass. Wipe dry with soft cloth after cleaning.

Cleaning The Oven Door Seal

1. After each cooking session, use moist sponge to wipe clean the door seal strip, and dry with soft cloth afterwards.
2. DO NOT use cleaning agent to clean the door seal strip, as it may cause corrosion to the rubber.
3. Over time, holes or cracks may form on the oven door seal strip; when this happens, the sealing strip will have to be replaced.

Cleaning The Stainless Steel Oven Cavity

1. After every cooking session that requires steam, please clean the oven cavity thoroughly; use sponge or cloth to clean off any stain on the cavity walls, and open the oven door to let the cavity air dry completely.
2. After every grill-bake session, allow the product to cool down completely then clean the oven cavity. Use neutral cleansers to clean off any grease, then wipe with moist soft cloth afterwards.

Note:

If product will not be used for a prolonged period of time, please clean the oven cavity thoroughly, then use Smart Function L04 (Heat Dry) to dry off any residual moisture to avoid breeding germs and causing odors.

Troubleshooting

Phenomenon	Possible Cause	Solution
Food not thoroughly cooked	Food placed too close together	Use a flat and low container; cut food into smaller pieces ; increase cooking time
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	
Product does not respond after turning on the power	Power circuit connection malfunction	
	Socket has no power	Switch on the socket
Display shows empty water tank even after refilling	Water level too low	Refill water tank to the maximum water mark
	Water level detection switch malfunction	Cut off power supply, and contact Customer Service & Repair Centre
Oven lamp will not light	Lamp connection wiring malfunction	
	Lamp bulb is damaged	
Product emits steam but food will not cook	Oven cavity temperature sensor malfunction	
	Steam pipe is damaged	
Control Panel Malfunction	Control Panel circuitry malfunction	
Product emits strange sounds	Cooling fan malfunction and causing noise	
	Convection fan malfunction	

Technical Specification

Model No.	SGV-5220
Voltage	220 V~
Frequency	50 Hz
Power	2000 W
Oven Cavity Volume	52 L
Product Dimensions	(H) 455 (W) 595 (D) 550 mm
Cut-Out Dimensions	(H) 450 (W) 560 (D) ≥550 mm
Net Weight	28.3 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 updated version of the user manual.

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警告及注意事項

⚠ 警告！

使用本產品前，請仔細閱讀所有說明。

- 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，確保他們不會玩弄本產品。
 - 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。
-
- 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或人身傷害。
 - 本產品必須由德國寶客戶服務及維修中心進行安裝、維修等，如果消費者委託非本公司人員或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。
 - 本說明書的各項規定若有與地區法律強制性規定相衝突，以法律規定為準。

基本注意事項

危險

1. 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。
2. 產品在使用時，可觸及部份可能會發熱，兒童應遠離。
3. 產品在清潔、安裝和維修服務前，必須斷開電源，以免觸電。
4. 嚴禁在本產品內放置雜物，以免發生火災。
5. 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，例如使用燃氣管外套鐵管。

⚠ 警告

1. 嚴禁在散熱口塞入雜物，以免發生意外。
2. 嚴禁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、觸電或其它意外。
3. 嚴禁使用密封的容器進行烹飪，以免發生意外。
4. 使用過程中或使用後，嚴禁用水淋爐門，以免發生玻璃爆裂危險。
5. 必須使用獨立且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。
6. 如產品在使用過程中出現任何故障，必須立即停止使用，並參照「故障檢修」進行相應處理。
7. 在有蒸氣的工作狀態下，嚴禁長時間站在散熱口處；打開爐門時，注意避開高溫蒸氣，以免燙傷。
8. 產品連接的電源，必須裝有符合產品銘牌上標電氣參數的空氣開關或者漏電保護開關，方可進行連接和使用。
9. 嚴禁以重物碾壓電源線，以免發生意外。

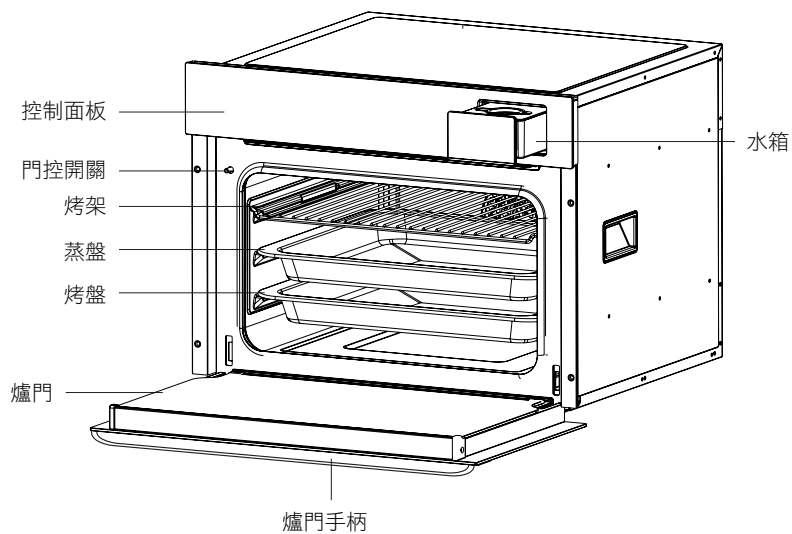
警告及注意事項

10. 必須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、爆炸等危險。
11. 如電源線損壞，為避免危險，必須由製造商、其維修部或類似部門的專業人員更換。
12. 必須使用合適的蒸盤、容器，以免溢出油滴引發火災。
13. 必須將烹飪容器正確放置於層架上，嚴禁直接放在爐腔底部，以免發生意外。
14. 使用時或使用後，爐門手柄內側中部表面會發燙，請避免燙傷。
15. 烹飪完畢後，爐腔四周溫度仍然較高，必須待爐腔冷卻後再行清潔，以免燙傷。

注意

1. 嚴禁以爐門負載重物或靠、坐在爐門上，以免損壞產品。
2. 嚴禁在手腳潮濕、赤腳的狀態下觸摸產品或插拔電源插頭，以免觸電。
3. 嚴禁使用粗糙清潔劑或鋒利的金屬刮刀清潔爐門玻璃，爐門玻璃表面有機會擦傷，且有機會導致玻璃粉碎。
4. 產品必須安裝在強度足夠的平台表面上。嚴禁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，嚴禁將爐門手柄作為搬運支撐點，以免受力過大而損壞。
6. 嚴禁使用蒸氣清潔器。
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。
8. 此產品只能使用為該產品推薦的溫度傳感器探頭。

產品結構



安裝說明

安裝注意事項

1. 為延長產品使用壽命及確保使用安全，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. 安裝產品的櫥櫃以及所使用的黏合劑必須能承受不低於90℃的溫度，以避免變形和塗料斷裂。
3. 在連接電源之前，必須確保：
 - 配備符合規定的接地系統。電源連接的插座和電路必須可靠接地。
 - 產品安裝後，開關應是易於觸及和操作的。
 - 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，必須將電源線遠離到安全距離。
 - 嚴禁使用任何會導致熱或自燃的減速器、分流器和適配器。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必須由遵循所在地區規例的專業人士進行。
 - 嚴禁將地線接駁在煤氣管、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。插座嚴禁安裝在受潮、被水淋濕或靠近熱源的地方。
4. 進行電路安裝時，必須等安裝完畢後再通電。

注意：

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

安裝方法

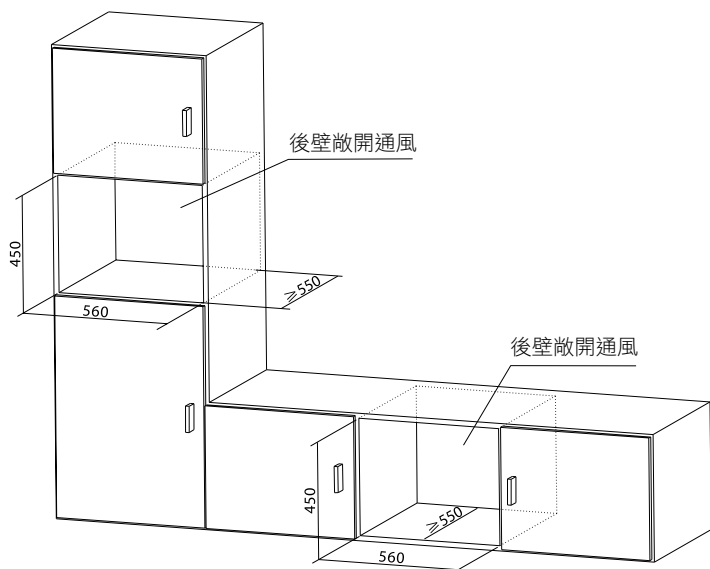
1. 打開爐門，用附贈的自攻螺絲將產品固定在櫥櫃上。要確保產品固定牢靠，以免使用過程中產品向前傾斜損壞機內物品（產品前板的兩側有自攻螺絲孔）。
2. 安裝產品時，請參照示意圖，為保證產品有足夠的安裝空間以及周圍的空氣流通，建議安裝時去掉櫥櫃背板。

注意：

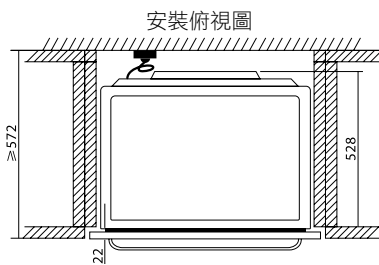
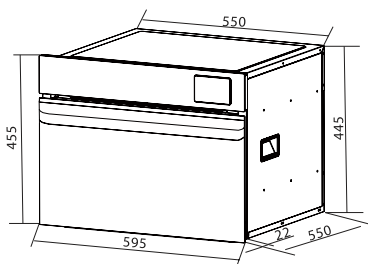
保持產品與周圍部件之間 ≥1mm 距離。

安裝說明

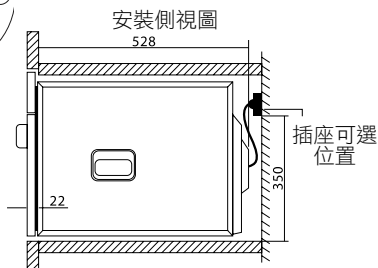
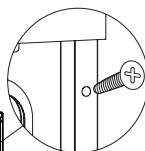
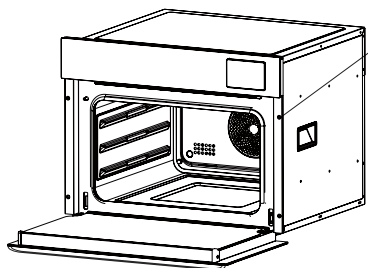
安裝尺寸



廚櫃開孔尺寸 (單位：毫米)



自攻螺絲固定位置



使用說明

控制面板








LED顯示屏圖標說明

圖標	說明	圖標	說明
888 °C	溫度顯示	🔥	爐燈照明
88:88	時間顯示	⌚	預約
🔥	預熱中	🔄	解凍
🕒	烹飪中	🏠	保溫
💧	加水提示	☑️	蒸氣消毒
🔒	童鎖	☀️	烘乾
📖	智能模式/智能食譜	🧹	蒸氣清潔

控制按鍵說明

按鍵	功能
🔌	電源鍵 <ul style="list-style-type: none">按此鍵開機。長按此鍵3秒關機。
▶️	啟動/暫停 <ul style="list-style-type: none">按此鍵開始或暫停烹飪。烹調期間長按此鍵3秒取消烹飪調。
➕	增加 <ul style="list-style-type: none">調整溫度或時間期間，按此鍵增加溫度或時間。使用智能模式及智能食譜期間，按此鍵選擇代碼。
➖	減少 <ul style="list-style-type: none">調整溫度或時間期間，按此鍵減少溫度或時間。使用智能模式及智能食譜期間，按此鍵選擇代碼。
🌡️	溫度/時間 <ul style="list-style-type: none">按此鍵進入溫度/時間設置。長按此鍵3秒進入預約功能。
🔒	童鎖 <ul style="list-style-type: none">按此鍵啟用童鎖（烹調期間如無任何操作，將自動在1分鐘後上鎖）除爐燈外所有按鍵均不能操作。長按此鍵3秒解鎖。

使用說明

按鍵		功能
	智能模式/智能食譜	· 按此鍵選擇智能模式或智能食譜。
	蒸烤模式	· 按此鍵選擇蒸烤模式。
	烤焗模式	· 按此鍵選擇烤焗模式。 · 重複按此鍵選擇6種烤焗功能。
	蒸煮模式	· 按此鍵選擇蒸煮模式。
	爐燈照明	· 除關機外的所有狀態下，按此鍵開關爐燈（烹調期間2分鐘後自動熄滅）。

首次使用產品


1. 移除覆蓋在產品上的保護薄膜。
2. 用濕布將產品內外部仔細擦拭乾淨。
3. 水箱注滿水後，以蒸氣模式100℃、45分鐘（或以上），將產品空蒸以去除新品初次使用的氣味，待產品放涼即可使用。

注意：

- 如需使用蒸煮模式或蒸烤模式，請在開機前將水箱注滿水。
- 為免水箱積存水垢，請使用純淨水。
- 每次使用完畢請將水箱餘水倒盡。

基本操作

1. 開機及待機狀態

接通電源後，LED顯示屏及控制按鍵全亮1秒後熄滅，蜂鳴器發出提示聲 1 聲，進入待機狀態。按電源鍵 ，顯示屏顯示「000 00:00」，進入模式選擇狀態。


注意：

如5分鐘內無任何操作，產品將自動回復待機狀態。

2. 選擇烹飪模式







按蒸煮模式鍵/烤焗模式鍵/蒸烤模式鍵，蜂鳴器發出提示聲 1 聲，進入相應模式。

注意：

- 如選擇烤焗模式，可重複按烤焗模式鍵循環選擇6種烤焗功能。
- 使用蒸煮模式時，建議在烹調容器上放置一個多孔的蒸架，且容器深度不宜過深，放置食材的高度以3-5cm為佳，讓蒸氣能最大程度接觸到食材。

烹飪模式	功能	預設時間	預設溫度	調時間範圍	可調溫度範圍
蒸煮模式	蒸氣	20分鐘	100℃	00:05-03:00	60℃-110℃
蒸烤模式	蒸氣+烤焗	20分鐘	180℃	00:05-03:00	100℃-230℃
烤焗模式	上管	20分鐘	150℃	00:05-03:00	100℃-200℃
	上管+風扇	20分鐘	150℃	00:05-03:00	100℃-200℃
	上管+後管+風扇	20分鐘	150℃	00:05-03:00	100℃-230℃
	後管+風扇	20分鐘	180℃	00:05-03:00	100℃-230℃
	上管+下管+後管+風扇	20分鐘	150℃	00:05-03:00	100℃-230℃
	上管+下管+風扇	20分鐘	150℃	00:05-03:00	100℃-230℃

3. 設置溫度及時間

選擇好烹飪模式後，按溫度/時間鍵進入溫度設置，然後按增加鍵或減少鍵調整溫度（短按增減1℃，長按快速增減5℃）；再按溫度/時間鍵進入時間設定，然後按增加鍵或減少鍵調整時間（短按增減1分鐘，長按快速增減5分鐘）。

基本操作

4. 開始烹調

設置完成後，按啟動/暫停鍵⏻，產品進入預熱狀態。預熱完成後，蜂鳴器發出提示聲響1分鐘，⏻閃爍，此時再按啟動/暫停鍵⏻開始烹飪；如無任何操作，產品會在1分鐘後自動開始烹調。

注意：

- 童鎖會在烹調開始後1分鐘自動上鎖。
- 烹調過程中如需更改溫度或時間，先按童鎖鍵🔒解鎖再按啟動/暫停鍵⏻暫停烹飪，然後根據「設置溫度及時間」步驟重新調整溫度及時間，完成後按啟動/暫停鍵⏻繼續烹調。
- 烹飪過程中如需打開爐門，請先按啟動/暫停鍵⏻暫停烹飪，並退後一步，免熱蒸氣燙傷。
- 如需取消工作，先按童鎖鍵🔒解鎖，再長按啟動/暫停鍵⏻3秒返回模式選擇狀態。

⚠ 警告！

- 烹調時嚴禁讓小孩接觸本產品以防燙傷。
- 烹調時請勿長時間站在散熱口前；取出或放入蒸盤或其他烹飪容器時建議佩戴手套，以免燙傷。

5. 完成烹調

烹調完成後，蜂鳴器發出提示聲10聲，LED顯示屏顯示「End」，按啟動/暫停鍵⏻返回待機狀態；如無任何操作，產品會在5分鐘後自動返回待機狀態。

注意：

暫停或結束工作後，散熱風機會延時工作約5分鐘或以上，以保障安全和產品壽命。

缺水提示

使用蒸氣模式時，如水箱缺水或沒有安裝好，LED顯示屏加水提示指示燈💧閃爍，蜂鳴器發出提示聲響，請將水箱加水至最高水位線，並正確裝回機身。

注意：

加水嚴禁超過最高水位線，以免抽拉水箱時水箱中的水濺出。

進階操作

使用預約功能

1. 開機及進入模式選擇狀態後，長按溫度/時間鍵 \odot 3秒進入預約時間設置，按增加鍵 \oplus 或減少鍵 \ominus 設置預約時間。
2. 設置完成後，按 \odot / \ominus / \otimes / \oplus 選擇對應功能。
3. 選擇完成後，按啟動/暫停鍵 \odot 啟動預約功能，蜂鳴器發出提示聲1聲後預約功能指示燈 \odot 常亮，並於倒數完畢後自動啟動進行烹調。
4. 烹調完成後，蜂鳴器發出提示聲10聲，LED顯示屏顯示「End」，按啟動/暫停鍵 \odot 返回待機狀態。

使用智能模式及智能食譜

1. 開機及進入模式選擇狀態後，按智能食譜鍵 \odot ，顯示屏顯示「L01」（輔助類），重複按智能食譜鍵 \odot 循環選擇「H01」（蒸煮類）、「C01」（蒸烤類）及「P01」（烤焗類）。
2. 按增加鍵 \oplus 或減少鍵 \ominus 選擇相應代碼，請參閱「智能模式一覽」及「智能食譜一覽」。
3. 選擇完成後，按啟動/暫停鍵 \odot ，產品進入預熱狀態。預熱完成後，蜂鳴器發出提示聲響1分鐘， \odot 閃爍，此時再按啟動/暫停鍵 \odot 開始烹調。
4. 烹調完成後，蜂鳴器發出提示聲10聲，LED顯示屏顯示「End」，按啟動/暫停鍵 \odot 返回待機狀態。

智能模式一覽

類別	代碼	功能	預設時間	預設溫度	可調時間範圍	可調溫度範圍
輔助	L01	解凍	30分鐘	58℃	00:05-03:00	45℃-60℃
	L02	保溫	50分鐘	45℃	00:05-24:00	40℃-60℃
	L03	蒸氣消毒	30分鐘	100℃	00:05-03:00	不可調校
	L04	烘乾	30分鐘	80℃	00:05-03:00	60℃-90℃
	L05	蒸氣清潔	30分鐘	100℃	00:05-03:00	90℃-110℃
	L06	發酵	50分鐘	38℃	00:05-24:00	不可調校

進階操作

智能食譜一覽

類別	代碼	菜式	建議份量	建議位置	推薦附件
蒸煮	H01	清蒸蟹	500克	中層	蒸盤
	H02	剁椒魚頭	500克	中層	蒸盤
	H03	清蒸鱸魚	500克	中層	蒸盤
	H04	粉絲扇貝	500克	中層	蒸盤
	H05	蒜蓉蒸蝦	500克	中層	蒸盤
	H06	米飯	500克	下層	蒸盤
	H07	急凍麵點	6-8個	中層	蒸盤
	H08	餃子	500克	中層	蒸盤
	H09	釀豆腐	500克	中層	蒸盤
	H10	香菇蒸雞	500克	中層	蒸盤
	H11	咖喱雞翼	500克	中層	蒸盤
	H12	蒸排骨	500克	中層	蒸盤
	H13	肉餅	500克	中層	蒸盤
	H14	牛仔骨	500克	中層	蒸盤
	H15	蒜蓉娃娃菜	500克	中層	蒸盤
	H16	蒸蛋糕	500克	下層	蒸盤
	H17	蜂蜜燉雪梨	500克	下層	蒸盤
	H18	粟米	500克	中層	蒸盤
	H19	蘿蔔牛腩	500克	中層	蒸盤
	H20	南乳豬蹄	500克	中層	蒸盤
	H21	五香粉蒸肉	500克	中層	蒸盤
	H22	臘味	500克	中層	蒸盤
	H23	茄子	500克	中層	蒸盤
	H24	麵點	500克	中層	蒸盤
蒸烤	C01	蜜汁叉燒	500克	中層	烤架
	C02	脆皮燒雞	500克	中層	烤盤
	C03	醬燒肋骨	500克	中層	烤架
	C04	德國咸豬手	500克	中層	烤盤
	C05	奧爾良烤翼	1-1.5公斤	中層	烤架
	C06	蜜汁琵琶腿	1-1.5公斤	中層	烤架
	C07	金菇牛肉卷	600克	中層	烤架
	C08	歐式麵包	500克	下層	烤架
	C09	黑椒牛扒	500克	中層	烤架
	C10	醬香鴨腿	500克	中層	烤架
	C11	嫩烤魚扒	500克	中層	烤盤、烤架
	C12	嫩烤豆腐	500克	中層	烤盤、烤架

進階操作

類別	代碼	菜式	建議份量	建議位置	推薦附件
烤焗	P01	黑椒煙肉	500克	中層	烤架
	P02	釀尖椒	500克	中層	烤架
	P03	生蠔	1.5公斤	中層	烤架
	P04	紫蘇烤魚	500克	中層	烤架
	P05	大蝦	500克	中層	烤架
	P06	香辣魷魚	500克	中層	烤架
	P07	薯仔	500克	中層	烤架
	P08	蔬菜串	300克	中層	烤架
	P09	蒜蓉茄子	500克	中層	烤架
	P10	威風蛋糕	8寸	中層	烤盤
	P11	葡撻	12個	中層	烤盤
	P12	牛油曲奇	600克	中層	烤盤
	P13	牛奶多士	300克	中層	烤盤
	P14	焦糖布甸	500克	中層	烤盤
	P15	芝麻酥	400克	中層	烤盤
	P16	芝士薄餅	8寸	中層	烤盤

注意：

智能食譜資料只供參考，烹飪時請根據實際情況、實際烹飪份量、烹飪器皿及個人喜好自行調整烹調時間及溫度。

清潔與保養

⚠ 警告！

清潔與保養產品前必須先關機並拔下電源插頭，待產品冷卻後再進行。

注意：

- 嚴禁使用含鹼、梳打、酸或氯的清潔劑。
- 嚴禁使用清潔噴霧、洗碗機清潔劑或腐蝕性清潔劑。
- 嚴禁使用硬刷、百潔布、鋼絲刷等會刮傷不銹鋼表面的硬質清潔工具。

日常清潔

1. 每次使用完畢後必須及時將積水清理乾淨，防止積水過多溢出到櫥櫃上。
2. 每次使用完畢後必須將水箱餘水倒淨，避免水箱餘水在水箱中形成凝結物或滋生細菌。

清潔爐門及顯示面板

如爐門附有難以清洗的污垢，可用中性清潔劑清洗，不可用鋼絲擦洗，以免刮傷玻璃表面的塗層，清洗後用抹布擦乾。

爐門密封膠條

1. 每次使用完畢後，請用浸有溫水的海綿擦拭爐門密封膠條，再用乾燥的抹布擦乾。
2. 嚴禁使用清潔劑清潔爐門密封膠條，因為清潔劑中的某些成份可能會腐蝕膠質。
3. 爐門密封膠條可能因長時間使用出現穿孔、裂開，如出現此情形，請更換新的爐門密封膠條。

不銹鋼爐腔

1. 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抹去內壁的凝結物，並打開產品門將爐腔自然風乾。
2. 每次使用完烤模式後，待產品冷卻後請及時清理，可使用中性的清潔劑擦拭油漬，擦洗完後用沾有清水的抹布擦乾。

注意：

若長時間不使用，請將產品內部清潔乾淨並使用智能模式「L04」（烘乾）將產品內的餘水烘乾，以避免細菌滋生和產生異味。

故障檢修說明

問題	可能原因	處理方法
食物不熟	食物堆疊太厚	建議採用扁平容器置於層架，食物以小塊狀更佳，同時需根據食物份量調節時間
顯示故障代碼「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
顯示故障代碼「E2」	水路故障	
顯示故障代碼「E4」	加熱組件故障	
顯示故障代碼「E5」	電路連接故障	
接通電源後產品無反應	電路連接故障	
	提供產品電源的插座沒電	開啟電源插座
加水後仍提示缺水	加水量不夠	請加水至最高水位線
	水位檢測開關故障	切斷電源，並聯繫客戶服務及維修中心
照明燈不亮	照明燈接線故障	
	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	
	蒸氣進氣管損壞	
控制面板失靈	控制板線路故障	
產品有異響	散熱風機故障產生噪音	
	背部風機故障	

技術規格

產品型號	SGV-5220
電壓	220 V~
頻率	50 Hz
功率	2000 W
容量	52 L
產品尺寸	(H) 455 (W) 595 (D) 550 mm
嵌入尺寸	(H) 450 (W) 560 (D) ≥550 mm
淨重	28.3 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

- 2) 填妥保用登記卡，郵寄至本公司。



Warranty Terms & Conditions

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

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

- 1) Visit our website and register online:

www.germanpool.com/warranty

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



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-5220

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

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

- 未能出示購買發票正本者，將不獲免費維修服務。
- 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。
- 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。
- 總代理有權選擇維修或更換配件或其損壞部份。
- 產品一經被轉讓，其保用即被視作無效。
- 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.
- 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.
- German Pool will, at its discretion, repair or replace any defective part.
- This warranty will be void if there is any transfer of ownership from the original purchaser.

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此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

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香港《S MARK》
安全認證



中國游泳池/泳電行業
十大影響力品牌



CEO非凡品牌大賞



香港優質商號



香港工商業獎



2007
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香港中小企業
最佳績優大獎



香港消費者推祟品牌



香港《Q 獎》
優質服務證書



香港名牌十年成就獎
HONG KONG TOP BRAND TEN YEAR
ACHIEVEMENT AWARD

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