

Built-In Multifunctional Steam & Grill Oven | SGV-7030



Online Warranty Registration



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

USER MANUAL

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Safety Instructions

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

 **DANGER!**

1. 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. All maintenance and repair must be done by professional qualified technicians only. DO NOT attempt to disassemble product by yourself.
2. To avoid accidents. DO NOT put any foreign object inside the heat vent.
3. DO NOT put heavy objects on top of the power cord to avoid accidents.
4. Please keep the product and power cord away from heat-generating objects, flammable and explosive materials, to avoid product damage or fire or explosion hazards.
5. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer's maintenance department or similar qualified technicians.
6. Power connection to this product must be equipped with an air switch or leakage protection switch that meets the electrical parameters marked on the product nameplate before it can be connected and used.
7. Use a separate power outlet for this product; sharing the outlet with other appliances may lead to overheating and fire hazard.
8. DO NOT directly heat food or liquid in sealed container to avoid explosion. (eg. canned food, sealed glass jar, etc.)
9. Please use suitable steaming trays and containers to avoid spilling oil droplets and causing a fire.
10. Please place the cooking container on the shelf correctly, DO NOT place directly on the bottom of the oven cavity to avoid accidents.
11. When operating in modes with steam, DO NOT stand near the heat vent; when opening the oven door, be cautious of hot steam in order to avoid steam burns.
12. The oven door surface behind the door handle will get hot, be careful to avoid getting burnt.
13. When product is in use, and after cooking when the oven door is still hot, DO NOT pour water on the oven door as it may cause the glass to break.

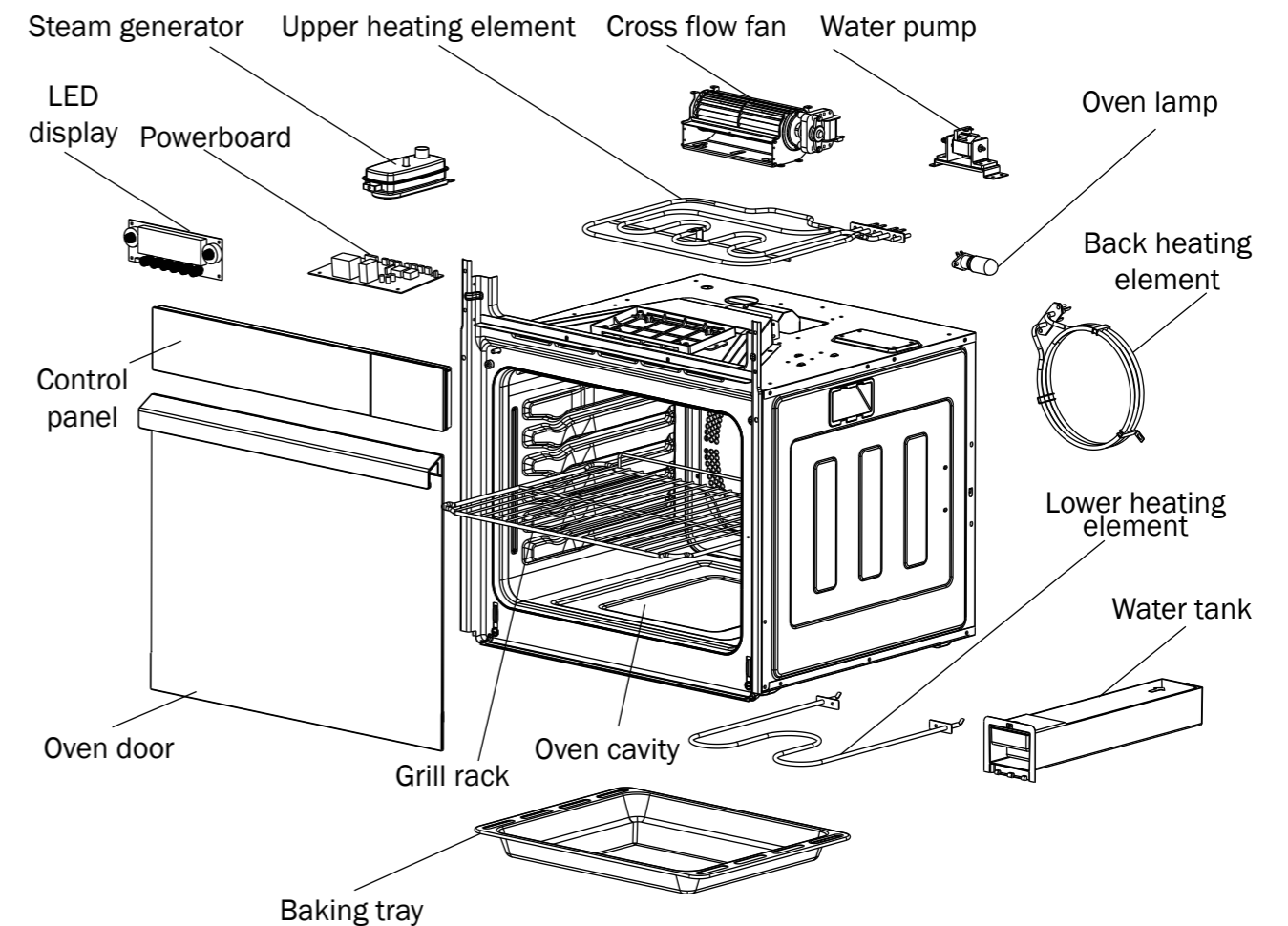
Safety Instructions

14. After cooking is completed, wait until the product completely cools down before cleaning to avoid scalding.
15. The steam vent located between the control panel and oven door will emit steam when product is in use. Please be careful not to get scalded. (Dew condensation on the vent is a normal phenomenon.)

⚠ CAUTION

1. DO NOT plug/unplug the power plug with wet hands to avoid electric shock.
2. 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.
3. DO NOT use the product door to hang heavy objects, or lean against or sit on the product door to avoid damaging the product.
4. DO NOT use steam cleaner to clean this product.
5. To prevent possible hazards, the control panel of this product can only be connected to the specified heating element.
6. DO NOT use harsh abrasive scrubber or sharp metal scraper to clean the oven door glass, as it may scratch the surface and result in shattering of the glass.
7. Handle the product with care, and lift from the bottom of the product when transporting and placing it; DO NOT use the oven door handle as a supporting point for transport to avoid damage due to excessive force.
8. DO NOT operate this product with an external timer or independent remote control system.

Product Structure



Installation Instructions

INSTALLATION REQUIREMENTS

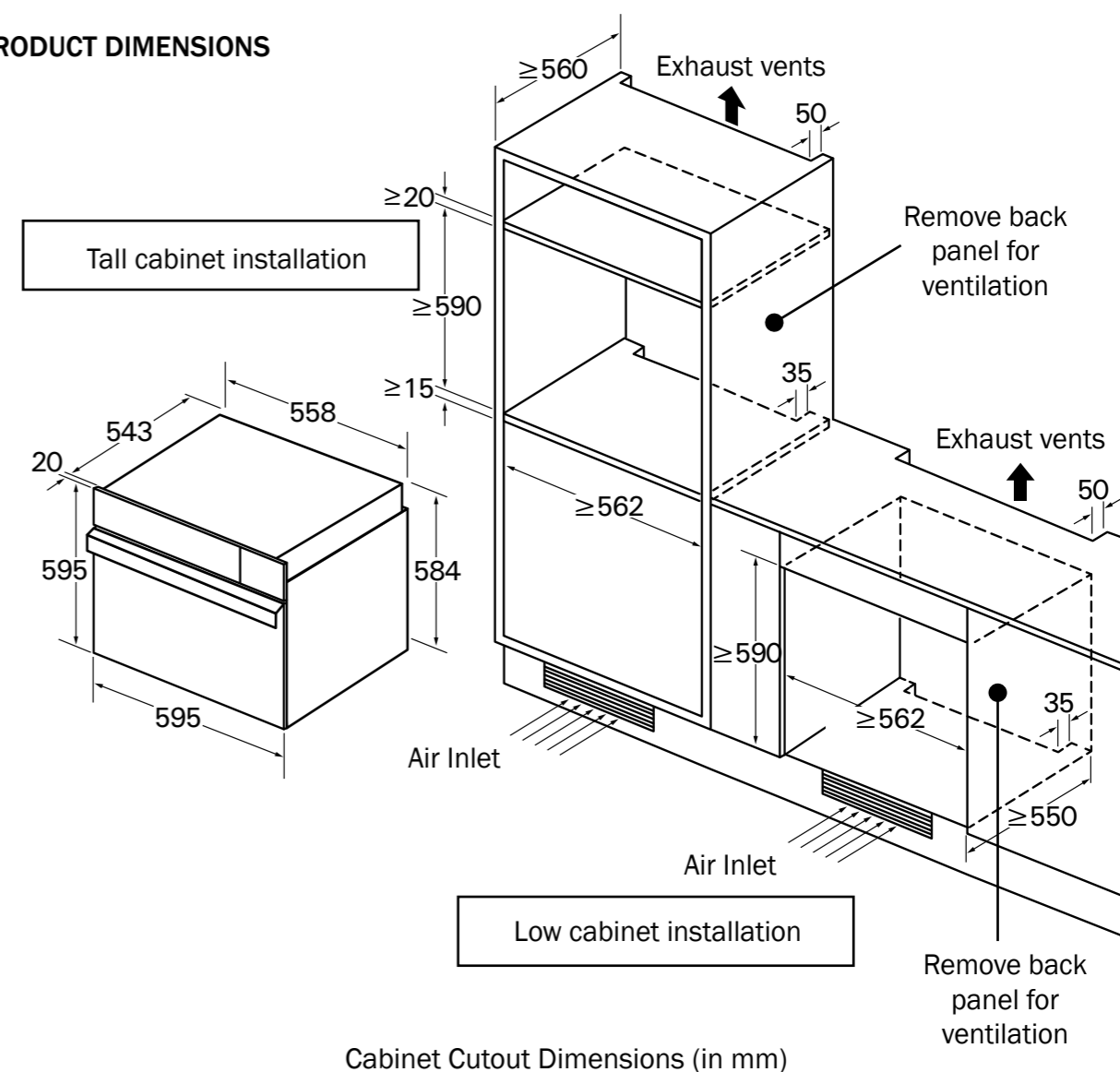
1. In order to ensure that the product can be used safely for a long time, the product must be installed on a perfectly sturdy surface, and the electronic components must be isolated to prevent the possibility of contact with metal accessories.
2. The kitchen cabinet where the product is installed and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

Installation Instructions

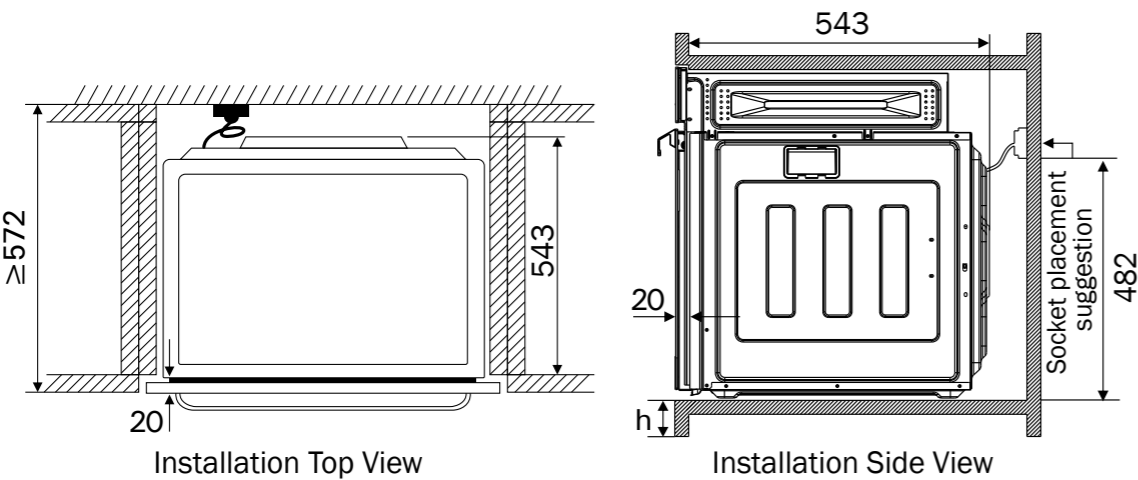
INSTALLATION PROCEDURE

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

PRODUCT DIMENSIONS

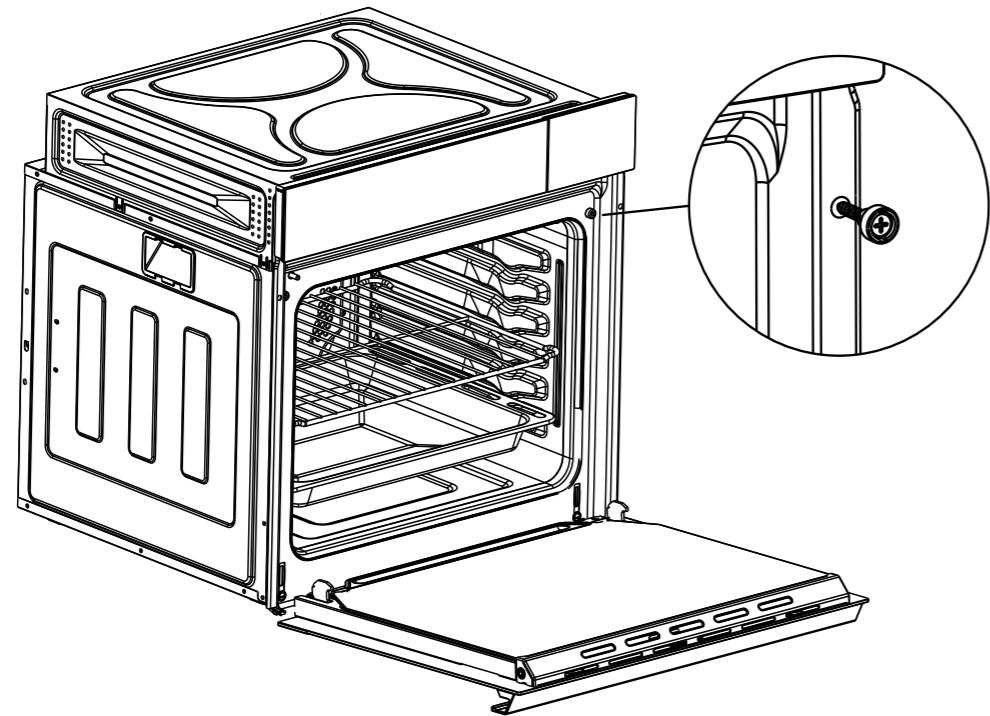


Installation Instructions



Cabinet Cutout Dimensions (in mm)

Self-tapping screw securing point

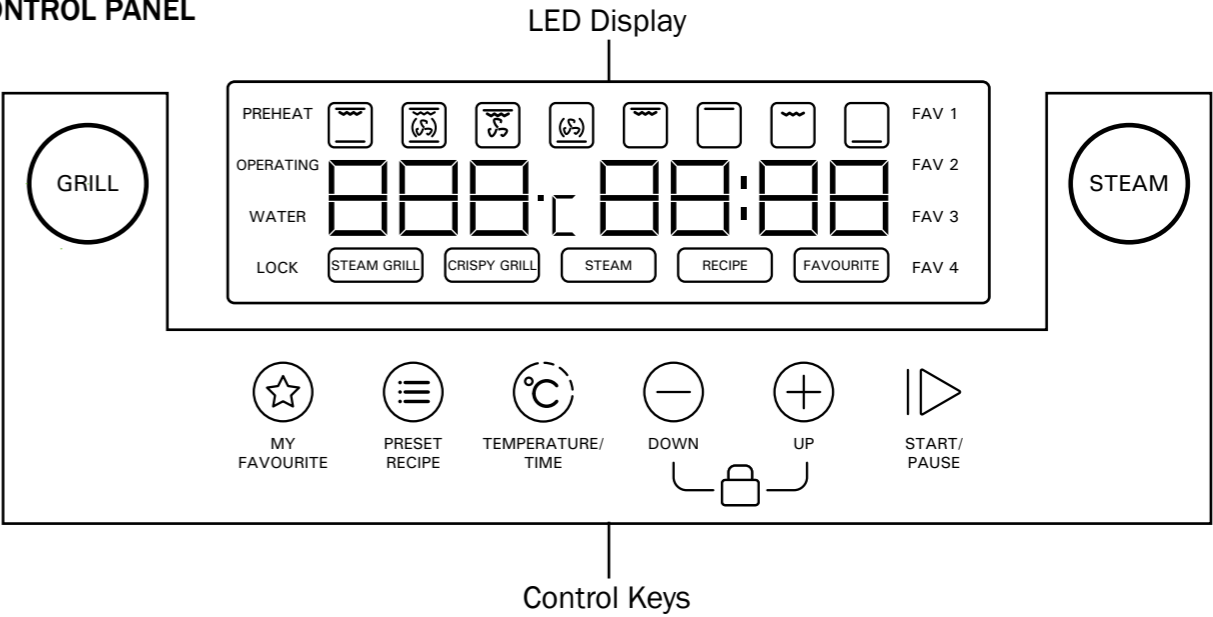


Operating Instructions

BEFORE INITIAL USE

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

CONTROL PANEL



Operating Instructions

LED DISPLAY ICONS

ICON	FUNCTIONS
	Temperature Display
	Time Display
PREHEAT	Preheating
OPERATING	Operating
WATER	Low Water Tank
LOCK	Child Lock
FAV 1	Saving Location 1
FAV 2	Saving Location 2
FAV 3	Saving Location 3
FAV 4	Saving Location 4


Operating Instructions

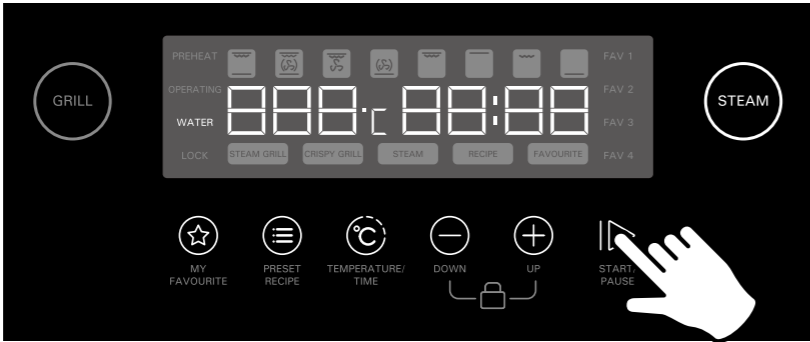
CONTROL KEYS

ICON		FUNCTION
	Sleep Mode/Standby Mode	When product is not in operation, or when product is paused, if product does not receive any command in 5 minutes, it will automatically enter Sleep Mode, will light up; press to enter into Standby Mode, at this time will light up.
	Start/Pause/Cancel	During cooking process, press to pause or restart cooking. Long-press 3 seconds will cancel cooking and return the product to Standby Mode.
	Steam Function/Grill Function	In Standby Mode, press or to select desired mode; press repeatedly to cycle among the 3 steam functions; press repeatedly to cycle among the 8 Grill functions.
	Steam Clean Function	In Standby Mode, long-press 3 seconds to enter into Steam Clean Function. Default cleaning time is 25 minutes.
	Temperature/Time	After selecting cooking mode, user can press once to adjust cooking temperature, or press twice to adjust cooking time.
	Up/Down	When adjusting cooking temperature or time, press to increase temperature or time, press to decrease temperature or time.
	Child Lock	During cooking process, press and simultaneously for 3 seconds to engage or cancel Child Lock Function.
	Preset Recipe Function	Press or , then press to enter into Preset Steam Recipes (S1-S28) or Preset Grill Recipes (P1-P40) (for details, please refer to Preset Recipes Menu on P.16). Then press or to select desired recipe code.
	Favourite	Save Customized Cooking Settings / select previously saved Customized Cooking Settings (for details, see P.14 Save Customized Cooking Settings)




Operating Instructions

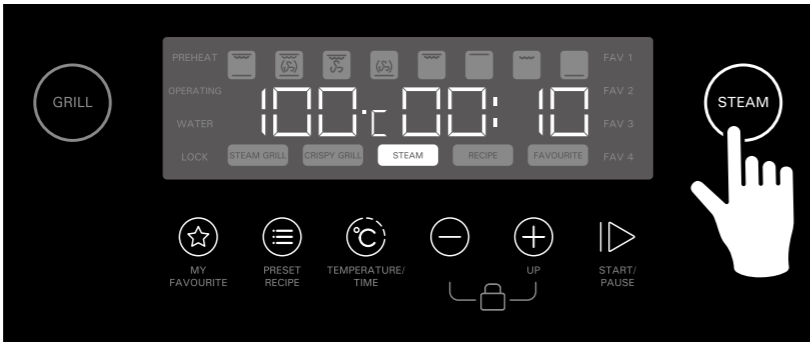
1. Enter into Standby Mode

When the product is connected to the power source, press  to enter into Standby Mode.






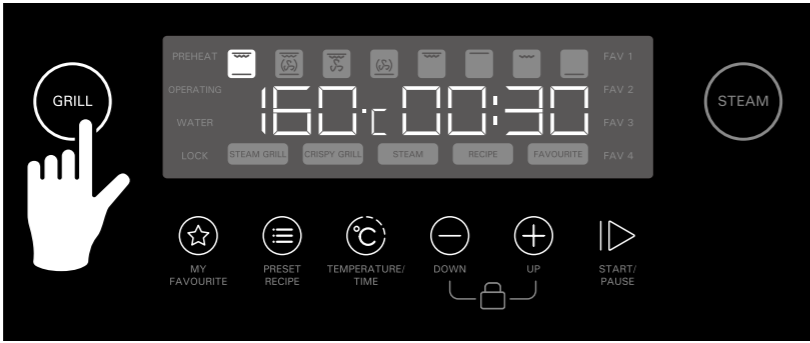
2.1. Steam Function & Preset Steam Recipes

- Press  to select Steam Function, then:
- Press  repeatedly to cycle among the 3 Steam modes; or
- Press  to select Preset Steam Recipes S1-S28 (for details, see P.16 Preset Recipes.)



2.2. Grill Function & Preset Grill Recipes

- Press  to select Grill/Bake Function, then:
- Press  repeatedly to cycle among the 8 Grill modes; or
- Press  to select Preset Grill Recipes P1-P40 (for details, see P.16 Preset Recipes.)









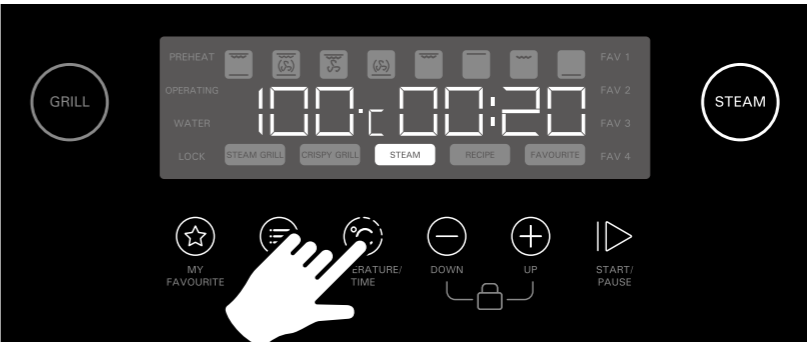
Operating Instructions

3. Set Temperature & Time



Note:


If using Preset Recipe Function, skip this step and proceed directly to Step 4.

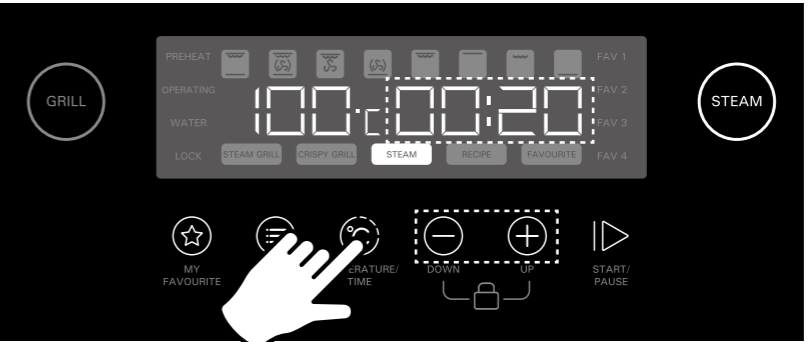
After selecting desired cooking mode, press  to enter into Temperature Setting, press   to adjust temperature, then press  to enter into Time Setting, and press   to adjust time.








4. Start Cooking

After setting temperature and time, or after selecting desired Preset Recipe, press  to start cooking. The oven will start to preheat. After reaching preheat temperature, buzzer will buzz, and  icon will flash:

- If using Steam Function, open oven door and place in food item. Close oven door, cooking will automatically commence.
- If using Grill Function, open oven door and place in food item. Close oven door, press  to commence cooking.



Note:

- If food item is placed in oven before preheating the oven, after oven reaches preheat temperature, directly press  to start cooking. Alternatively, oven will automatically start cooking after 1 minute.
- During cooking, if user wishes to adjust temperature or cooking time, press  to pause cooking, then press  to adjust temperature and time (see Step 3).
- During cooking, if user wishes to open the oven door, press  to pause cooking first.
- During cooking, if user wishes to cancel cooking, long-press  3 seconds and product will stop cooking and return to Standby Mode.

Operating Instructions

5. When Cooking Is Finished

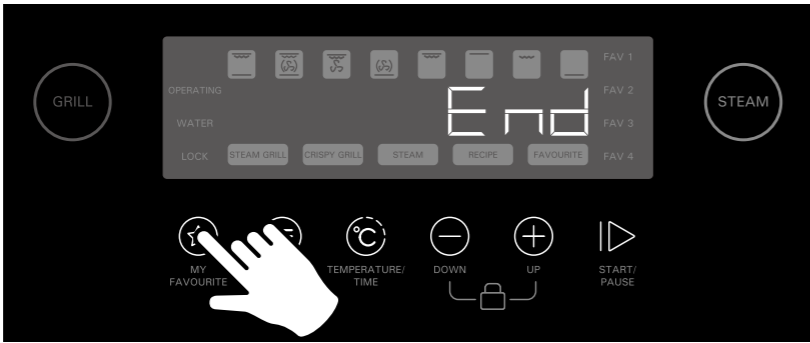
After cooking is finished, buzzer will buzz for 5 seconds, LED Display will alternately show the current cooking temperature/time & “End”. If user wishes to save the current setting, press ☆ (for details, see Step 6), or press ▶ to return to Standby Mode.

6. Save Customized Cooking Setting

When LED Display alternately shows the current cooking setting & “End”, press ☆ then press + - to choose saving location (fav 1/fav 2/fav 3/fav 4), then press ☆ to confirm.

When user wishes to use a saved cooking setting:

In Standby Mode, press ☆ then press + - to select among fav 1/fav 2/fav 3/fav 4, then press ▶ to commence cooking.



⚠ WARNING!

- During or immediately after cooking, the product surfaces will be hot, DO NOT let children touch the product to avoid getting burnt.
- During cooking, if user needs to open the oven door, take a step back to avoid getting scalded by the hot air and steam.

Low Water Tank Reminder

When operating in Steam Function, if the water tank is not inserted properly, or if the water level becomes low, LED Display will flash “WATER” and “000 00 00”simultaneously, and buzzer will buzz to remind user to add water. Please take out water tank, add water to maximum level marker, and reinsert the water tank properly.

Operating Instructions

STEAM & GRILL FUNCTION GUIDE

FUNCTION	MODE		DEFAULT TEMPERATURE	ADJUSTABLE RANGE	DEFAULT TIME	Suggested Dishes
STEAM Steam	STEAM	Steam	100°C	50-110°C	20 min	Meatball Striped bass
	CRISPY GRILL	Crispy Grill	200°C	100-250°C	30 min	Roast pigeon Crispy capelin
	STEAM GRILL	Steam Grill	180°C		20 min	Cod steak Mushroom
GRILL Grill		Bake + Grill	160°C	100-250°C	18 min	Chiffon cake Cookie Croissant
		Bake + Grill + Convection	180°C		25 min	Sweet potato Egg tart Cream puff
		Grill + Convection	180°C		13 min	BBQ pork Spare rib Mooncake
		Bake + Convection	210°C		13 min	Pizza
		Grill	180°C		25 min	Steak Meat Kabab
		Grill seafood	200°C		13 min	Oyster Prawn
		Grill vegetables	200°C		8 min	Veggie kabab Eggplant
		Bake	150°C	50-200°C	15 min	Bread

Operating Instructions

PRESET RECIPES

CLASSIFICATION	CODE	RECIPE	TEMPERATURE	TIME
Steam	S1	Ferment	38℃	20 min
	S2	Defrost	58℃	30 min
	S3	Yoghurt	38℃	480 min
	S4	Chinese bun	100℃	20 min
	S5	Siu-mai	100℃	20 min
	S6	Red date cake	100℃	30 min
	S7	Braised beef	100℃	50 min
	S8	Chinese black pudding	100℃	15 min
	S9	Chinese cured meat	100℃	40 min
	S10	Chicken with fungus	100℃	15 min
	S11	Corn cake	100℃	30 min
	S12	Fish	100℃	14 min
	S13	Chicken with mushroom	100℃	15 min
	S14	Silky melon	100℃	15 min
	S15	Braised fish with chicken	100℃	40 min
	S16	Meatball	100℃	22 min
	S17	Cabbage roll	100℃	15 min
	S18	Tofu with shrimp	100℃	12 min
	S19	Sliced pork	100℃	45 min

Operating Instructions

PRESET RECIPES

CLASSIFICATION	CODE	RECIPE	TEMPERATURE	TIME
Steam	S20	Fish cake	100℃	15 min
	S21	Spare rib	100℃	25 min
	S22	Spicy fish head	100℃	18 min
	S23	Eggplant	100℃	22 min
	S24	Chinese sausage	100℃	15 min
	S25	Chicken with shitake	100℃	15 min
	S26	Stuffed tofu	100℃	15 min
	S27	Short rib	100℃	15 min
	S28	Pork patty	100℃	15 min
Bake	P1	Butter cookie	165℃	18 min
	P2	Mini walnut crisp cookie	165℃	18 min
	P3	Croissant	180℃	15 min
	P4	Coconut bun	165℃	20 min
	P5	Toast	175℃	40 min
	P6	Cupcake	160℃	20 min
	P7	Cheesecake	120℃	50 min
	P8	Chiffon cake 6"	160℃	30 min
	P9	Crème brulee	160℃	25 min
	P10	Egg tart	200℃	15 min

Operating Instructions

PRESET RECIPES

CLASSIFICATION	CODE	RECIPE	TEMPERATURE	TIME
Bake	P11	Cream puff	160°C	25 min
	P12	Bacon pizza	200°C	13 min
	P13	Shrimp pizza	200°C	13 min
	P14	Potato with cheese	180°C	15 min
	P15	Baked rice with seafood	180°C	15 min
Grill	P16	Sweet potato	200°C	50 min
	P17	Eggplant	200°C	35 min
	P18	Vegetable kebab	180°C	18 min
	P19	Mushroom in foil	200°C	20 min
	P20	Hasselback potato	200°C	35 min
	P21	Sausage	200°C	13 min
	P22	Pork belly	180°C	15 min
	P23	Bacon	180°C	11 min
	P24	Clam in foil	200°C	40 min
	P25	Squid	180°C	20 min
Steam Grill	P26	Roast pigeon	185°C	25 min
	P27	Roast chicken	185°C	27 min
	P28	Peking duck	185°C	45 min
	P29	Capelin	180°C	20 min

Operating Instructions

PRESET RECIPES

CLASSIFICATION	CODE	RECIPE	TEMPERATURE	TIME
Steam Grill	P30	Pork knuckle	190°C	55 min
	P31	Char-siu	200°C	35 min
	P32	Cajun chicken wing	180°C	20 min
	P33	Steak	180°C	10 min
	P34	Baby back rib	200°C	20 min
	P35	Duck leg	185°C	25 min
	P36	Cod steak	180°C	5 min
	P37	Tofu	180°C	20 min
	P38	Mushroom	180°C	15 min
	P39	Corn on the cob	180°C	20 min
	P40	Asparagus	180°C	8 min

Attention:
Preset recipes are for reference only. Cooking time and temperature may vary with actual ingredients and personal preference.

Cleaning & Maintenance

 **WARNING!**

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

1. After each cooking session, empty water tank to avoid residual water causing coagulation or breeding germs.
2. After each cooking session, please wipe oven door seal with warm wet cloth, then wipe dry with soft cloth.
3. Over time, holes or cracks may form on the oven door sealing strip; when this happens, the sealing strip will have to be replaced.
4. After each cooking session, please use wet cloth to wipe off stains in the oven cavity, then wipe dry with soft cloth.
5. Most cooking stains can be wiped off with cloth soaked in mild detergent or warm water.
6. After each cooking session, please use dry cloth or other tools to clean and dry off residual water collected in the water trough (located at bottom front of the oven cavity).

Taking Out the Oven Door

1. Open the door completely, lift upwards to unhinge the door.
2. Grasp the door firmly, then slowly close the oven door.
3. When the door is almost shut, the hinge part will come loose from the door frame.
4. Lift to take out the door, and place it carefully on a level surface.

Re-installing the Oven Door

1. Grasp the door firmly, slide the hinge securely back into the door frame.
2. Open the door completely, press the hinge downwards until it latches onto the frame.
3. Close the oven door and make sure it has latched on securely.

CLEANING OVEN DOOR GLASS AND DISPLAY PANEL

1. Clean oven door and Control Panel regularly. Remove stubborn stains with cloth moistened with neutral detergent.
2. DO NOT use hard brush, scouring pad or wire scrubber to clean the product as it may scratch its surfaces. Dry off with clean soft cloth.

CLEANING THE OVEN CAVITY

1. Use warm water or neutral detergent, do not use abrasive cleansers.
2. Use soft nylon brush to clean off stubborn stains, do not use steel scourer ball to avoid scratching the product's surfaces.
3. When using cleaners to clean the oven cavity, make sure it is completely rinsed off, then use soft cloth to dry all surfaces completely, and keep the oven cavity dry at all times.

Troubleshooting

 **WARNING!**

- Before maintenance work, turn off the product and unplug product from power source.
- This product must be installed and repaired by the manufacturer's authorized after-sales personnel only; if consumers entrust personnel not designated by the manufacturer, or if consumers perform reparation work on their own, there may be a risk of personal injury or property loss.

ERROR CODE	POSSIBLE CAUSE	SOLUTION
E1	Temperature Sensor may be open circuit	Contact Customer Service & Repair Centre
E2	Water pipe may be damaged	
E3	Evaporator may be damaged	
E4	Heating elements may be damaged	
E5	Circuitry may be damaged	
OPEN	Oven door is not properly closed during operation	Close oven door properly

Technical Specifications

Model	SGV-7030
Rated Voltage/Frequency	220V / 50Hz
Rated Power	3,000W
Product Dimensions	(H) 595 (W) 595 (D) 563 mm
Oven Cavity Volume	70L
Net Weight	34kg

- 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.

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警告及注意事項

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

⚠ 危險

- 1. 本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、安裝維修服務前，必須先斷開電源，以免觸電。
- 4. 禁止在產品內放置雜物，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，如採取燃氣管外套鐵管。

⚠ 警告

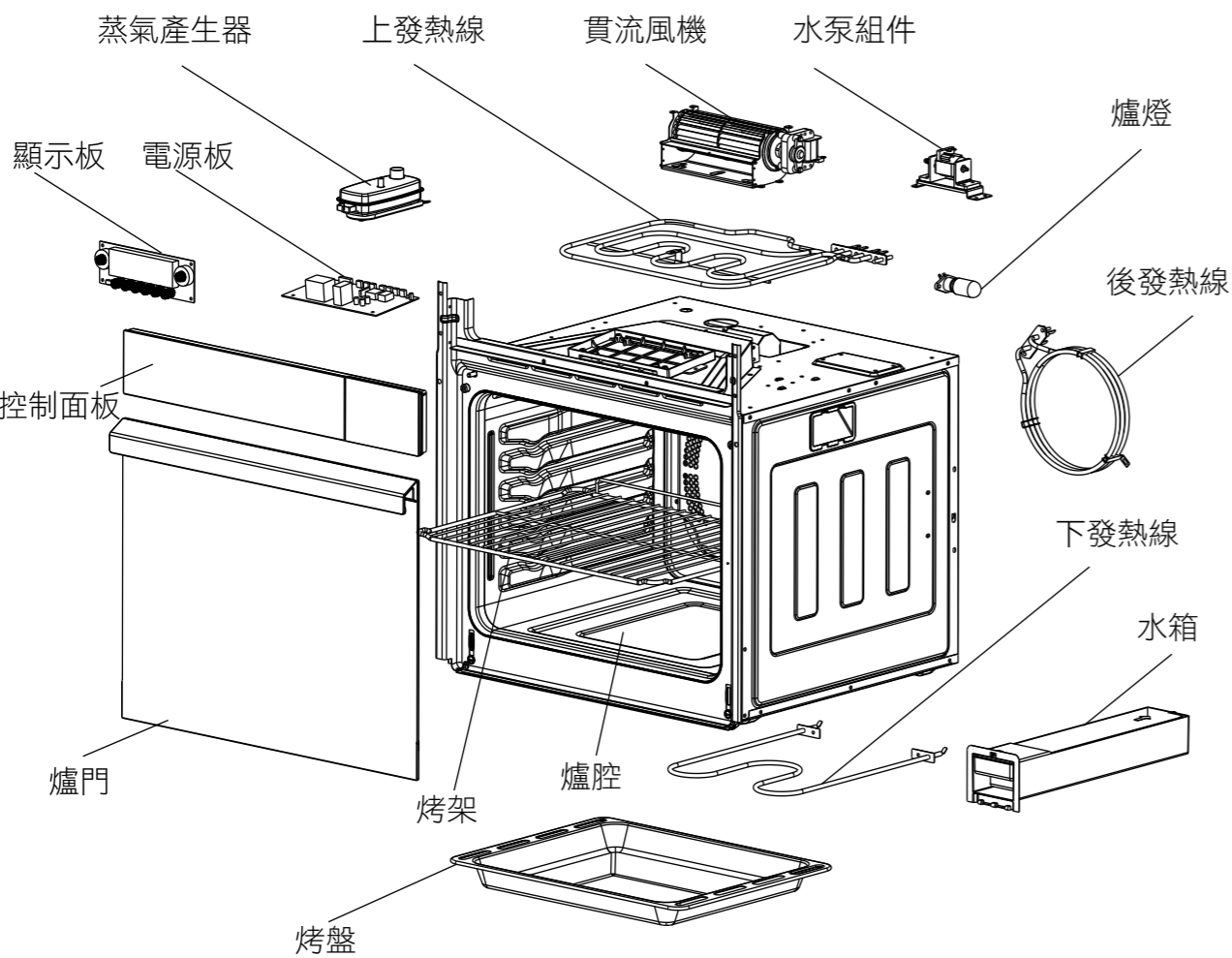
- 1. 非專業人員不得擅自拆機修理或更換零件。
- 2. 禁止在產品的散熱水塞入雜物，以免發生意外。
- 3. 禁止重物碾壓電源軟線，以免發生意外。
- 4. 請保持產品及電源線遠離發熱物體、易燃易爆物，以免產品損壞或發生火災、爆炸危險。
- 5. 如果電源軟線損壞，為了避免危險，必須由製造商其維修部或類似部門的專業人員更換。
- 6. 產品連接電源必須裝有符合產品銘牌上標識的電氣參數的空氣開關或者漏電保護開關，方可進行連接並使用。
- 7. 請使用獨立的帶有開關的電源插座，使用排插可能造成異常發熱而引發火災。
- 8. 禁止直接加熱裝在密封容器內的液體或其他食物，可能引起爆炸。例如：罐頭食品、密閉玻璃瓶等。
- 9. 請使用合適的蒸盤、容器，以免溢出油滴引發火災。
- 10. 請將烹飪容器正確放置於層架上，不要直接放在腔體底部，以免發生意外。
- 11. 在有蒸氣模式的工作狀態下，請勿長時間站在散熱口處；打開產品門時，要注意避開高溫蒸氣，以免燙傷。
- 12. 把手內側中部表面會發燙，請避免燙傷。
- 13. 使用過程中或使用後，禁止水淋產品門，以免發生玻璃爆裂危險。
- 14. 烹飪完畢後，為避免燙傷，請待產品冷卻後再進行清潔。
- 15. 控制面板與門之間的排氣口，使用過程會有蒸氣排出，應謹慎小心，防止燙傷。（若有水珠凝結屬正常現象）

警告及注意事項

⚠ 注意

- 1. 當手濕時，禁止插拔電源插頭，以免觸電。
- 2. 產品需安裝在強度足夠的平台表面上。請勿在塑料照明設備或塑料架下安裝產品，以免發生變形或爆炸危險。
- 3. 禁止以產品門負載重物或靠、坐在產品門上，以免損壞產品。
- 4. 不能使用蒸氣清潔器。
- 5. 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。
- 6. 不要使用粗糙的抹布或鋒利的金屬刮刀清潔產品門玻璃，以免擦傷玻璃表面，導致玻璃破碎。
- 7. 搬運放置時從產品底部抬起，輕搬輕放，切勿將產品拉手作為搬運的支撐點，以免受力過大而損壞。
- 8. 本器具不能在外接定時器或獨立的遙控控制系統的方式下運行。

產品結構



安裝說明

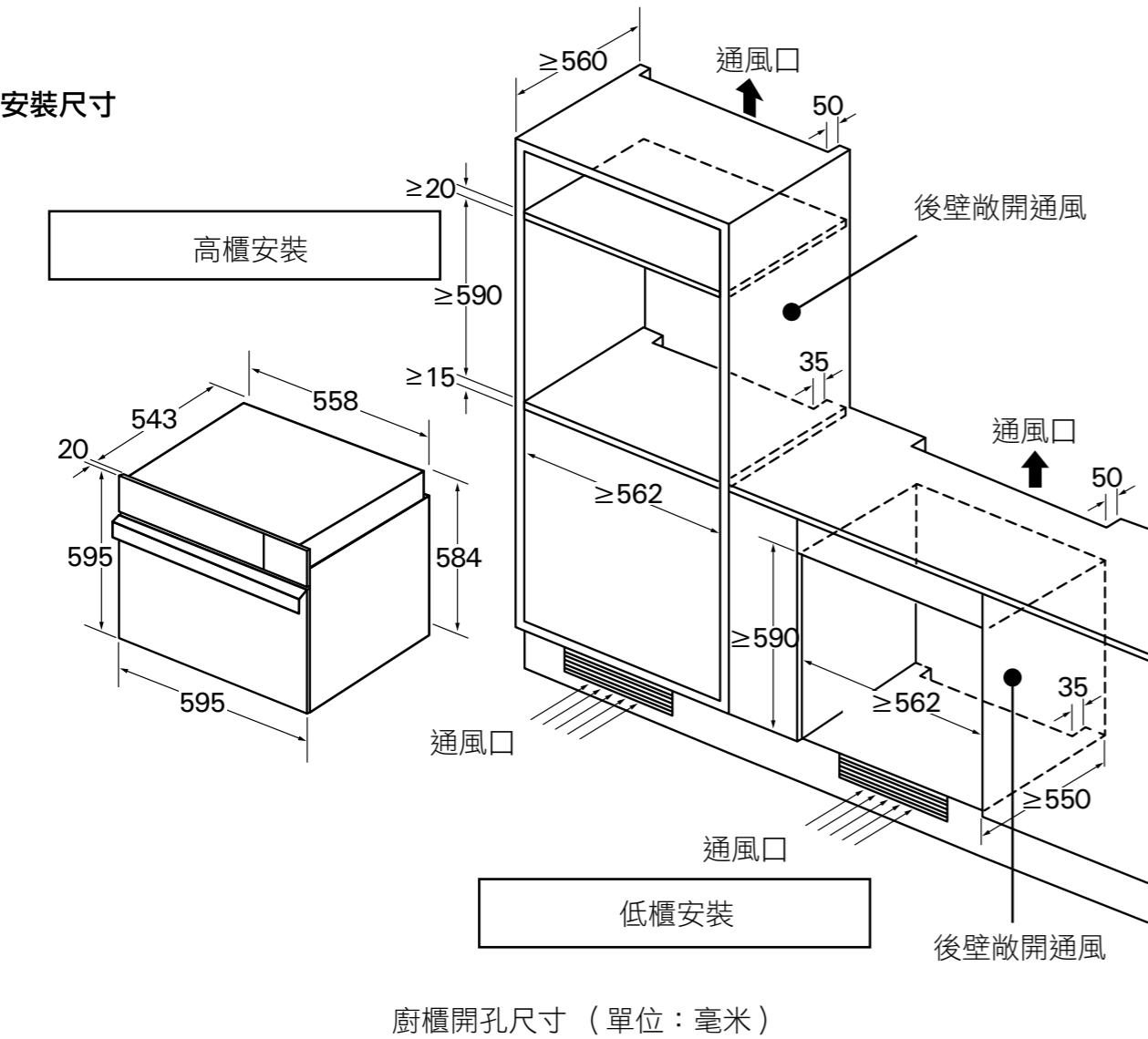
安裝注意事項

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

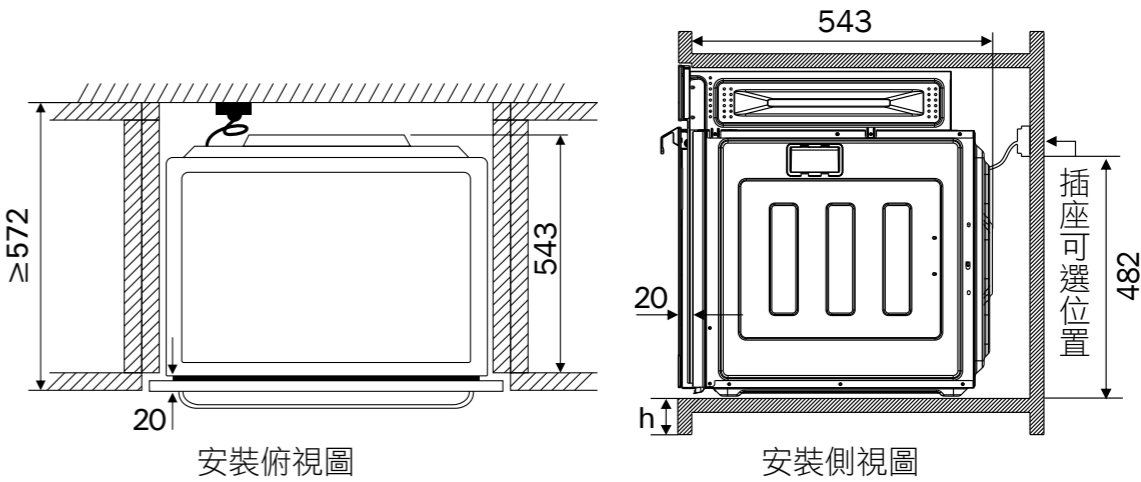
安裝說明

安裝方法

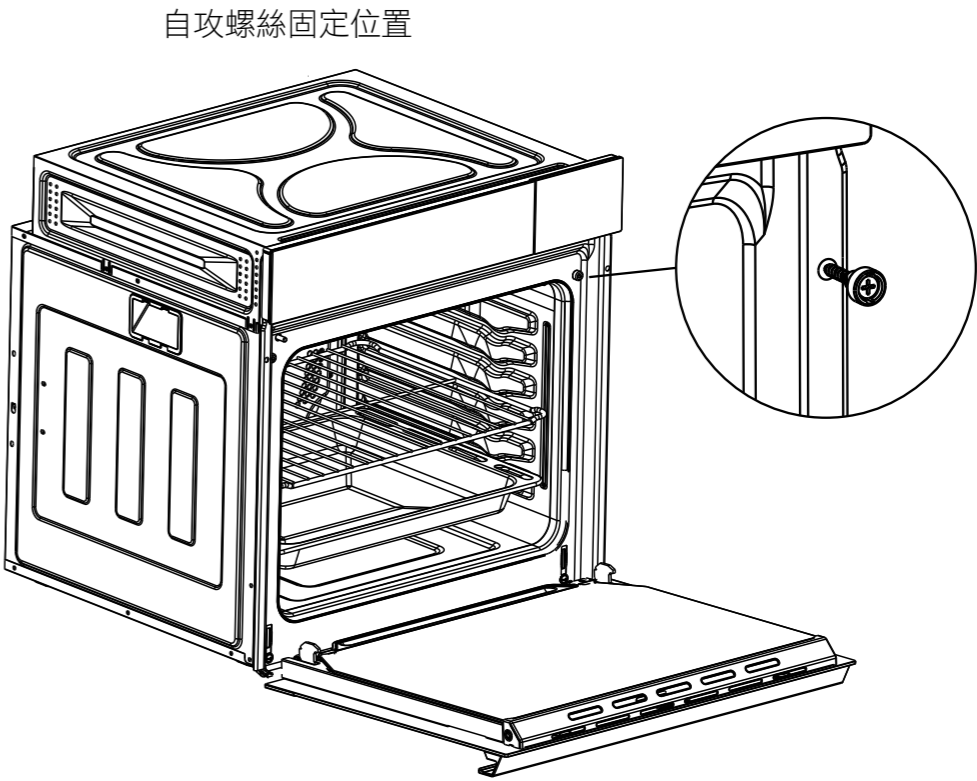
- 1. 打開產品門，用附贈的自攻螺絲將產品固定在廚櫃上（產品前板的兩側有自攻螺絲孔）。
要確保產品固定牢靠，以免使用過程中產品前傾損壞機內物品。
- 2. 安裝產品時請參照以下示意圖，為保證產品有足夠的安裝空間以及周圍的空氣流通，建議安裝時去掉廚櫃背板。



安裝說明



廚櫃開孔尺寸（單位：毫米）

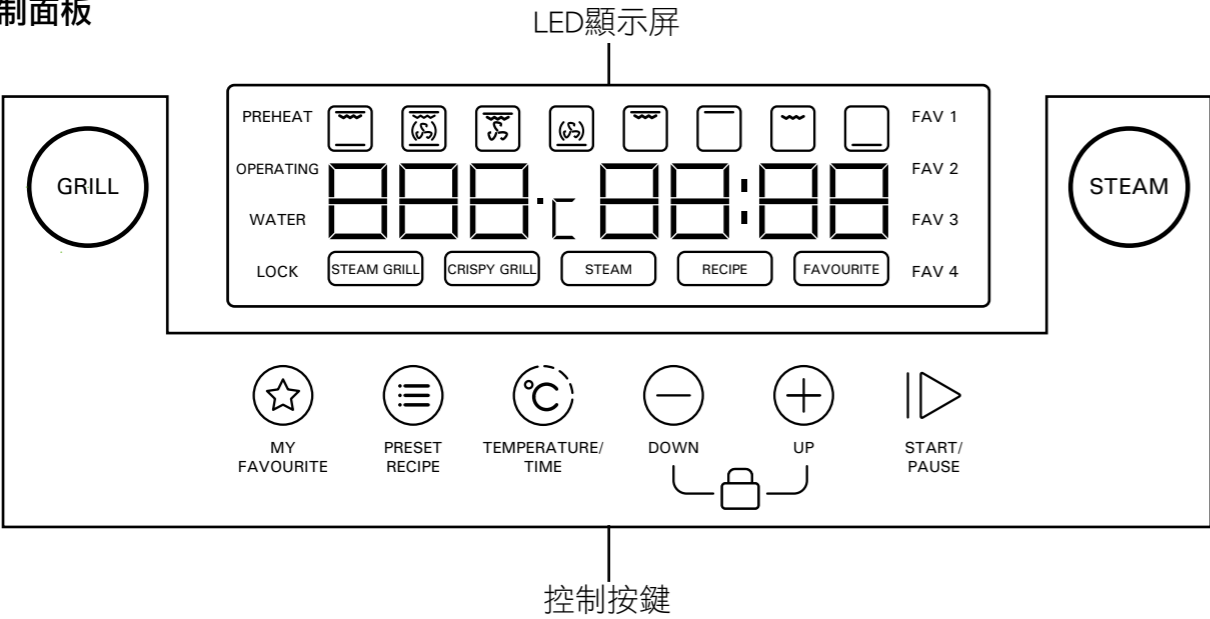


使用說明

首次使用產品

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

控制面板



使用說明

LED顯示屏圖標說明

圖示	功能
888.℃	溫度顯示
88:88	時間顯示
PREHEAT	預熱中
OPERATING	烹飪中
WATER	加水提示
LOCK	童鎖
FAV 1	自訂烹飪設置1
FAV 2	自訂烹飪設置2
FAV 3	自訂烹飪設置3
FAV 4	自訂烹飪設置4

使用說明

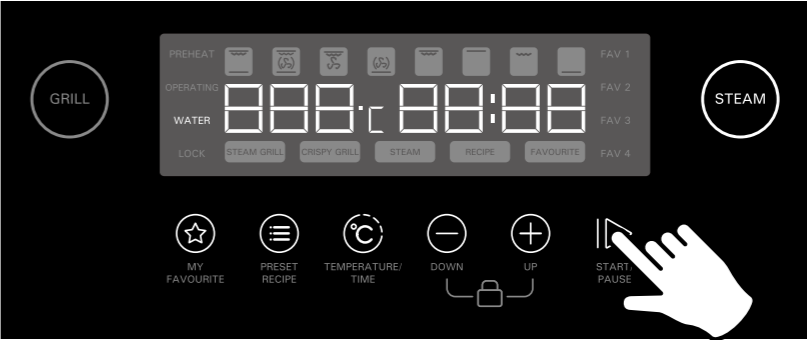
控制按鍵說明

按鍵		功能
	休眠/待機	當本產品處於未工作狀態或工作暫停狀態，如5分鐘內未有任何操作，本產品將自動進入休眠狀態，常亮；按進入待機狀態，此時常亮。
	開始/暫停/取消	在烹飪過程中按開始或暫停烹飪，長按3秒取消烹飪並返回待機狀態。
	蒸煮功能/烤焗功能	在待機狀態下，按或可選擇所需功能；重複按循環選擇蒸或蒸烤功能；重複按循環選擇8種烤焗功能。
	蒸氣清潔功能	在待機狀態下，長按3秒進入蒸氣清潔功能，默認時間為25分鐘。
	溫度/時間	選擇好烹飪模式後，按可調整烹飪溫度，再按可調整烹飪時間。
	增加/減少	在調整溫度或時間期間，按增加溫度或時間，按減少溫度或時間。
	童鎖功能	在烹飪狀態下，同時長按及3秒，可啟用或停用童鎖功能。
	預設食譜功能	按或後按，可進入蒸煮類別（S1-S28）或烤焗類別（P1-P40）的預設食譜（詳見P.37預設食譜一覽），再按或選擇所需預設食譜代碼。
	儲存當前設定	儲存烹飪設置或使用已儲存烹飪設置（詳見P.35儲存烹飪設置）

使用說明

1. 進入待機狀態

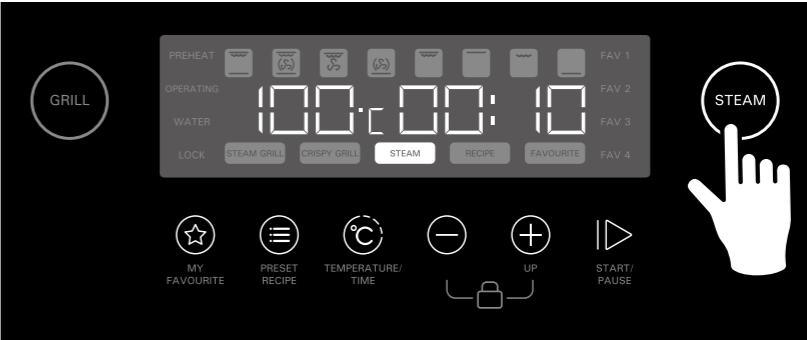
接通電源後，按進入待機狀態。



2.1. 蒸煮功能及預設食譜

按選擇蒸煮功能後：

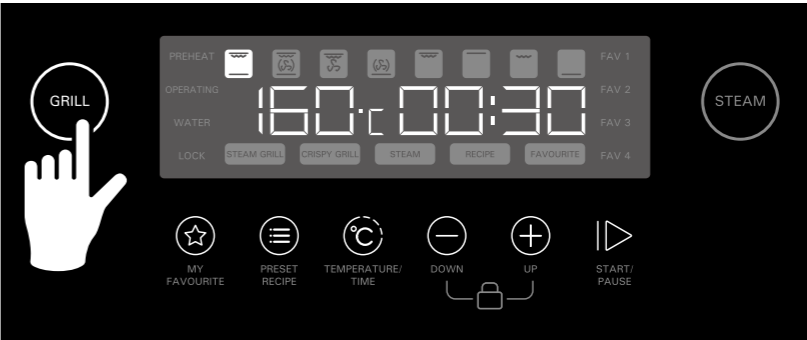
- 重複按可循環選擇3種蒸煮模式。
- 或按選擇預設食譜S1-S28（詳見P.37預設食譜一覽）。



2.2. 烤焗功能及預設食譜

按選擇烤焗功能後：







- 重複按可循環選擇8種烤焗模式。
- 或按選擇預設食譜P1-P40（詳見P.37預設食譜一覽）。

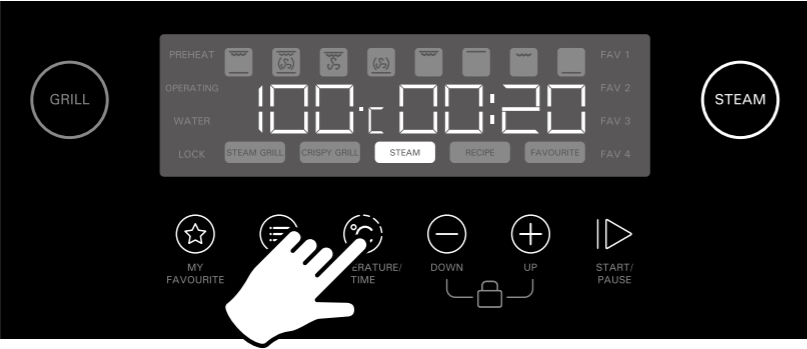


使用說明



3. 設定溫度及時間


注意：
如使用預設食譜功能，此步驟不適用，請直接跳往步驟4。

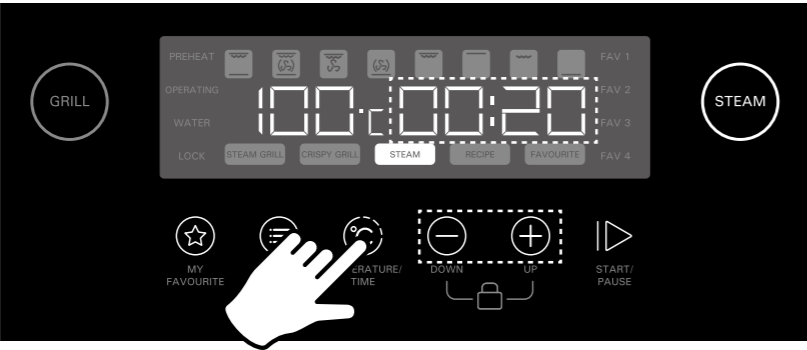
選擇好烹飪模式後，按  進入溫度設定，然後按   調整溫度，再按  進入時間設定，然後按   調整時間。








4. 開始烹飪

設定好溫度及時間，或選擇好預設食譜後，按  開始烹飪，產品進入預熱狀態。預熱完成後，蜂鳴器發出提示聲響， 閃爍：



- 如使用蒸煮功能，此時打開爐門放入食材，關爐門後自動開始烹飪。
- 如使用烤焗功能，此時打開爐門放入食材，關爐門後按  開始烹飪。




- 注意：**
- 如已提前放入食材，預熱結束後可直接按  開始烹飪，或等待1分鐘後自動開始烹飪。
 - 烹飪過程中如需更改溫度及時間，按  暫停烹飪，再按  並根據步驟3重新調整溫度及時間。
 - 烹飪過程中如需打開爐門，請先按  暫停烹飪。
 - 烹飪過程中長按  3秒可取消烹飪，返回待機狀態。




使用說明

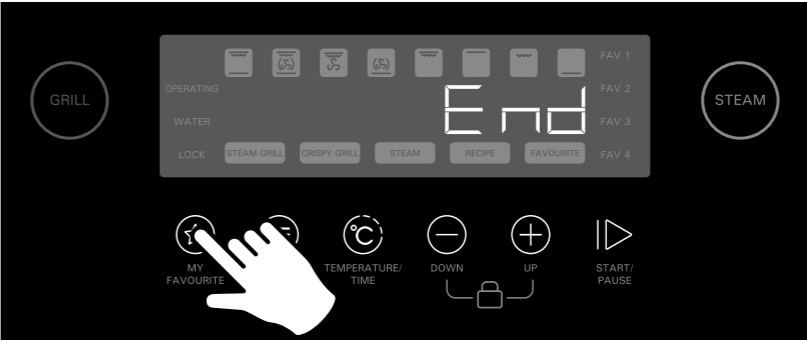
5. 完成烹飪

烹飪完成後，蜂鳴器發出提示聲響5秒，LED顯示屏交替顯示當前烹飪所設置的時間與溫度及「End」，按  儲存當前設定（詳見步驟6），或按  返回待機狀態。

6. 儲存烹飪設置

當LED顯示屏交替顯示烹飪設置及「End」時，按  後按   選擇儲存位置（FAV1、FAV2、FAV3、FAV4），選擇完成後按  確認即可。

如需使用已儲存的烹飪設置，在待機狀態下按  後按   選擇（FAV1、FAV2、FAV3、FAV4），選擇完成後按  開始烹飪。



- 警告**
- 當產品運行時，請勿讓小孩接觸本產品以防止燙傷。
 - 如在烹飪過程中需要打開爐門，請站後一步，以防止燙傷。

缺水提示

使蒸功能時，如水箱缺水或沒有放好，LED顯示屏閃爍「WATER」及「000 00 00」，同時蜂鳴器發出提示聲響，請將水箱加水至最高水位線，並裝回機身。

使用說明

蒸烤功能一覽

功能	模式		預設溫度	可調溫度範圍	預設時間	常用菜譜
<div><div>STEAM</div><div>蒸煮</div></div>	<div>STEAM</div>	蒸氣	100°C	50-110°C	20分鐘	肉丸
	<div>CRISPY GRILL</div>	蒸氣脆烤	200°C	100-250°C	30分鐘	乳鴿
	<div>STEAM GRILL</div>	蒸氣嫩烤	180°C		20分鐘	牛扒
<div><div>GRILL</div><div>烤焗</div></div>	<div></div>	烘焙	160°C	100-250°C	18分鐘	戚風蛋糕、 曲奇、牛角包
	<div></div>	熱風烘焙	180°C		25分鐘	紅薯、葡撻、 泡芙
	<div></div>	熱風燒烤	180°C		13分鐘	蜜汁叉燒、香烤 排骨、廣式月餅
	<div></div>	薄餅烘烤	210°C		13分鐘	披薩
	<div></div>	燒烤	180°C		25分鐘	黑椒牛扒、 烤孜然羊肉串
	<div></div>	海鮮燒烤	200°C		13分鐘	烤生蠔、 蒜蓉烤蝦
	<div></div>	蔬果燒烤	200°C		8分鐘	蔬菜串、 茄子
	<div></div>	烘烤	150°C	50-200°C	15分鐘	麵包

使用說明

預設食譜一覽

菜式分類	代碼	菜式	溫度	時間
蒸氣烹飪	S1	發酵	38°C	20分鐘
	S2	解凍	58°C	30分鐘
	S3	酸奶	38°C	480分鐘
	S4	蒸麵點	100°C	20分鐘
	S5	香菇糯米燒賣	100°C	20分鐘
	S6	紅棗切糕	100°C	30分鐘
	S7	芽菜扣牛頭肉	100°C	50分鐘
	S8	剁椒蒸豬血	100°C	15分鐘
	S9	毛豆蒸臘肉	100°C	40分鐘
	S10	金針木耳蒸雞	100°C	15分鐘
	S11	粟米蒸糕	100°C	30分鐘
	S12	清蒸魚	100°C	14分鐘
	S13	清蒸蠔油鮑菇雞	100°C	15分鐘
	S14	蒸絲瓜釀	100°C	15分鐘
	S15	魚蒸雞	100°C	40分鐘
	S16	清蒸獅子頭	100°C	22分鐘
	S17	泰汁白菜肉卷	100°C	15分鐘
	S18	蝦仁蒸日本豆腐	100°C	12分鐘
	S19	粉蒸肉	100°C	45分鐘

使用說明

預設食譜一覽

菜式分類	代碼	菜式	溫度	時間
蒸氣烹飪	S20	蒸魚糕	100℃	15分鐘
	S21	南瓜蒸排骨	100℃	25分鐘
	S22	彩椒蒸魚頭	100℃	18分鐘
	S23	蒸茄子	100℃	22分鐘
	S24	蒸臘味	100℃	15分鐘
	S25	香菇蒸雞	100℃	15分鐘
	S26	蒸釀豆腐	100℃	15分鐘
	S27	黑椒牛仔骨	100℃	15分鐘
	S28	橄欖菜蒸肉餅	100℃	15分鐘
烘焙	P1	牛油曲奇	165℃	18分鐘
	P2	迷你桃酥	165℃	18分鐘
	P3	牛角包	180℃	15分鐘
	P4	椰香餐包	165℃	20分鐘
	P5	牛奶吐司	175℃	40分鐘
	P6	紙杯蛋糕	160℃	20分鐘
	P7	芝士蛋糕	120℃	50分鐘
	P8	戚風蛋糕(寸)	160℃	30分鐘
	P9	法式燉蛋	160℃	25分鐘
	P10	葡撻	200℃	15分鐘

使用說明

預設食譜一覽

菜式分類	代碼	菜式	溫度	時間
烘焙	P11	奶油泡芙	160℃	25分鐘
	P12	蘑菇煙肉薄餅	200℃	13分鐘
	P13	鮮蝦薄餅	200℃	13分鐘
	P14	芝士焗紅薯	180℃	15分鐘
	P15	海鮮焗飯	180℃	15分鐘
燒烤	P16	香烤紅薯	200℃	50分鐘
	P17	蒜蓉烤茄子	200℃	35分鐘
	P18	香烤蔬菜串	180℃	18分鐘
	P19	錫紙金針菇	200℃	20分鐘
	P20	烤風琴薯仔	200℃	35分鐘
	P21	烤香腸	200℃	13分鐘
	P22	烤五花肉	180℃	15分鐘
	P23	黑椒煙肉	180℃	11分鐘
	P24	錫紙焗蜆	200℃	40分鐘
	P25	香辣烤魷魚	180℃	20分鐘
蒸烤	P26	脆皮乳鴿	185℃	25分鐘
	P27	脆皮燒雞	185℃	27分鐘
	P28	北京烤鴨	185℃	45分鐘
	P29	脆烤多春魚	180℃	20分鐘


使用說明

預設食譜一覽

菜式分類	代碼	菜式	溫度	時間
蒸烤	P30	德國咸豬手	190℃	55分鐘
	P31	蜜汁叉燒	200℃	35分鐘
	P32	奧爾良雞翼	180℃	20分鐘
	P33	黑椒烤牛扒	180℃	10分鐘
	P34	醬香烤肋扒	200℃	20分鐘
	P35	醬香烤鴨腿	185℃	25分鐘
	P36	嫩烤鱈魚扒	180℃	5分鐘
	P37	香嫩烤豆腐	180℃	20分鐘
	P38	鮮烤杏鮑菇	180℃	15分鐘
	P39	海鹽粟米棒	180℃	20分鐘
	P40	嫩烤蘆筍	180℃	8分鐘

注意：
預設食譜資料只供參考，烹飪時請根據實際情況及個人喜好自行調校時間及溫度。

清潔與保養

警告

維護與保養產品前務必先關機並拔下電源插頭，待產品冷卻後再進行清潔。

- 每次使用後，請將水箱餘水倒盡，避免水箱形成凝結物或滋生細菌。
- 每次使用後，請用溫水擦拭爐門密封條，再用乾布擦乾。
- 密封條可能因長時間使用出現穿孔、裂開，如出現此情況，請更換新的密封條。
- 每次使用後，請先用濕布擦去爐腔的凝結物，再用乾布擦乾。
- 大部份烹飪殘餘物都可用抹布及溫和清潔劑、溫水清潔。
- 每次使用後，請用乾布或其他工具將水槽（內腔前板下部）內的水清潔乾淨。

拆卸爐門

- 把爐門完全打開，提起鉸鏈卡位片，將之向外拉倒到末端。
- 握緊爐門，並慢慢關閉爐門。
- 在爐門完全關閉前，鉸鏈會從機身下方的連接孔脫離。
- 提起爐門並輕放一邊。

安裝爐門

- 握緊爐門，將爐門鉸鏈插入機身下方的連接孔處，卡到位。
- 把爐門完全打開，鉸鏈卡位片向內壓下卡住鉸鏈。
- 關上爐門並確保已安裝穩妥。

玻璃面板清潔

- 經常清潔爐門和控制面板，牢固的污垢可用中性清潔劑清洗。
- 不可用鋼絲球擦洗，以免劃傷表面，清潔後用乾布擦乾。

爐腔內部

- 用溫水或中性清潔劑清洗，請勿使用具有腐蝕性的清潔劑清洗。
- 難以去除的污漬可用尼龍刷清潔，請勿使用鋼絲球擦洗，以免造成表面不可修復的損傷。
- 爐腔的清潔劑必須清洗乾淨不能有殘留，清洗後用乾布擦乾，保持爐腔乾燥。

故障檢修

⚠ 警告：

- 維修前必須先關機並拔下電源插頭。
- 本產品應由本公司指派的售後人員進行維修，如果消費者委託非本公司指派的人員或者消費者自行進行維修，可能存在造成人身損害或財產損失的風險。

故障描述	可能原因	處理方法
E1	溫度探頭可能開短路	聯繫客戶服務及維修中心
E2	水路連接可能有異常	
E3	蒸發器可能有損壞	
E4	加熱組件可能有損壞	
E5	電路連接可能有異常	
OPEN	工作過程中沒關好爐門	將爐門關好

技術規格

型號	SGV-7030
電壓/頻率	220V / 50Hz
功率	3,000W
尺寸	(H) 595 (W) 595 (D) 563 mm
爐腔容積	70L
淨重	34kg

- 所有資料僅供參考，如有錯漏以廠方生產的規格為準。產品規格及設計如有變更，恕不另行通知。
- 中英文版本如有出入，一概以中文版為準。
- 本產品使用說明書以www.germanpool.com網上版為最新版本。

保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用 (自購買日起計算)。

* 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

1) 填妥本公司網頁內之保用登記表格
www.germanpool.com/warranty

2) 填妥保用登記卡，郵寄至本公司。



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。
Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

型號 Model No. : **SGV-7030**

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。

客戶服務及維修中心

中國香港

九龍灣啟興道1-3號

九龍貨倉10樓

電話：+852 2333 6249

傳真：+852 2356 9798

電郵：repairs@germanpool.com

中國澳門

澳門俾利喇街145號

寶豐工業大廈3樓

電話：+853 2875 2699

傳真：+853 2875 2661

Warranty Terms & Conditions

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

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

1) Visit our website and register online:
www.germanpool.com/warranty

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



- 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.

Customer Service & Repair Centre

Hong Kong, China

10/F, Kowloon Godown

1-3 Kai Hing Road, Kowloon Bay,

Kowloon, Hong Kong

Tel : +852 2333 6249

Fax : +852 2356 9798

Email : repairs@germanpool.com

Macau, China

3/F, Edificio Industrial Pou Fung,

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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

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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



香港星級品牌



香港品質名牌
企業品牌選舉2008-09



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