

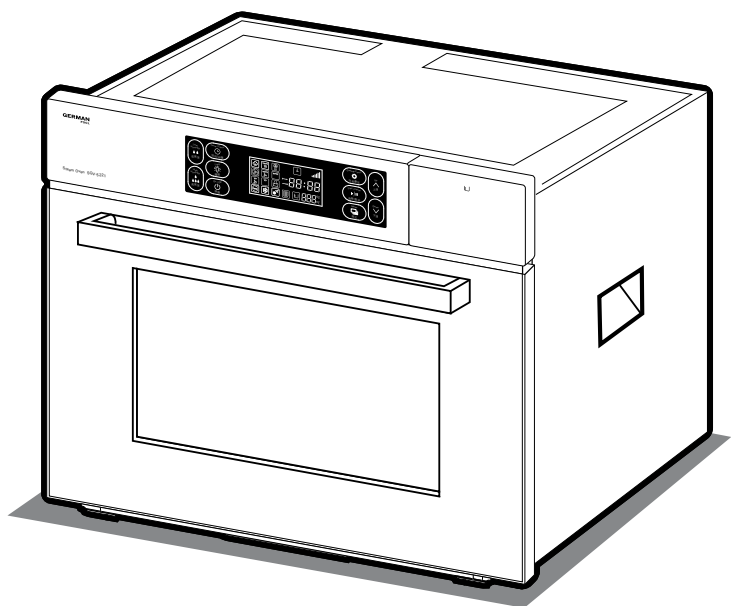
GERMAN
POOL



德國寶

嵌入式多功能蒸氣焗爐
Built-In Multifunctional Steam Oven

SGV-5221



即時網上登記保用
Online Warranty Registration



在使用之前請詳細閱讀「使用說明書」及「保用條款」，並妥為保存。
Please read these instructions and warranty information carefully
before use and keep them handy for future reference.

使用說明書 USER MANUAL

請即進行保用登記！

有關保用條款細則，請看本說明書最後一頁。

Please register your warranty information now!

For Warranty Terms & Conditions,

please refer to the last page of this user manual.

目錄

使用前注意事項	04
安裝	06
安全注意事項	07
產品結構	09
控制面板	10
自動菜單	12
操作方法	13
開機	13
調節時鐘	14
烹調功能設置	15
預約功能設置及查詢	16
疊加功能設置及查詢	18
使用須知	20
清潔與保養	21
故障排除	24
技術規格	25
電路原理圖	26
保用條款	51

使用前注意事項

安裝前

- 檢查出廠標牌上指明的輸入電壓是否與所要用的電源插座電壓相符。
- 打開蒸氣焗爐爐門，拿出所有配件並除去包裝材料。

注意：蒸氣焗爐正面可能有保護膜覆蓋。在第一次使用蒸氣焗爐前，請從內部小心除去保護膜。

- 請檢查蒸氣焗爐是否出現任何損壞。檢查蒸氣焗爐爐門是否可以正常關閉，以及爐門內部和蒸氣焗爐開口前部是否出現損壞。如果出現任何損壞，請聯繫客戶服務及維修中心。
- 如果電源線或插頭出現損壞，蒸氣焗爐無法正常工作，或者蒸氣焗爐出現損壞或跌落，請不要使用蒸氣焗爐。請即聯繫客戶服務及維修中心。
- 請將蒸氣焗爐置於平穩的地方。不能將蒸氣焗爐置於熱源、無線電設備或電視機附近。
- 在安裝階段，請檢查電源線是否潮濕，是否與邊緣鋒利的物品或者蒸氣焗爐後部接觸。另外，高溫可能會損害電源線。

注意：一旦放置好蒸氣焗爐，請檢查插頭是否可以連接插座。

安裝後

- 蒸氣焗爐已配有一條電源線和一個220-240 V ~ 50 Hz 單相電流的電源（家用）插頭。
- 在永久安裝的情況下，請求助合格的技術人員。在這種情況下，蒸氣焗爐應該連接一個觸點斷開距離不小於3毫米的全極開關相連。

注意：蒸氣焗爐應連接地線！

- 對於因未遵守安裝說明而造成的人員、動物或者物品損害，生產商和分銷商不承擔任何責任。
- 蒸氣焗爐只在爐門正確關閉的情況下才會工作。
- 在第一次使用蒸氣焗爐之前，請按照“清洗蒸氣焗爐”這一節中給出的專門說明清洗蒸氣焗爐內部和配件。

在安裝過程中，請遵照下列說明。

注意：使用蒸氣焗爐時切勿無人看管！

注意：如果蒸氣焗爐冒煙或者冒火，請保持爐門關閉以熄滅火焰。請關閉蒸氣焗爐，並將插頭從插座中拔出或中斷蒸氣焗爐電力供應！

- 過熱的脂肪和油很容易著火。烤肉時，在烹調期間嚴禁對油進行加熱，因該舉動十分危險！在撲滅燃燒著的油或者脂肪時，嚴禁用水（可能發生爆炸）！請用濕布撲滅火焰，並保持門窗關閉。

注意：在用蒸氣焗爐烹調時，請不要使用酒精。食物可能會出現過熱的情況，有可能發生爆炸！

- 身體、智力或者感官有缺陷的人，或者沒有經驗和能力的人（包括小孩），在沒有負責他們安全的人員的監督和指導的情況下，不能使用此蒸氣焗爐。
- 請不要讓小孩玩此設備。

使用前注意事項

注意：在使用過程中，此蒸氣焗爐可能會變得很熱。切勿用手或其他物件，如取物夾、隔手套等觸摸蒸氣焗爐內部發熱元件或其他高溫部件。有燙傷危險或造成損壞！

注意：在使用過程中，可接觸到的零件可能會變得很熱。請勿讓小孩靠近或觸摸蒸氣焗爐！

注意：在烹調週期過程中或者在烹調週期結束時打開爐門，請小心噴出的熱氣或蒸氣氣流及滴出的水滴，請保持適當的距離以避免燙傷！

注意：請檢查蒸氣焗爐的其它電源線是否與蒸氣焗爐發燙的爐門接觸。電源線的絕緣材料可能會熔化。有短路的危險！

- 蒸氣焗爐只供家庭使用。此蒸氣焗爐是為家庭烹調食物而設計。
- 生產商對因不恰當或不正確使用造成的損害不承擔任何責任。
- 為避免損壞蒸氣焗爐或其它危險情況，請遵照以下說明：
 - 請不要覆蓋也不要堵塞通風口。
 - 請不要將易燃物品置於蒸氣焗爐內，這是因為在開啟蒸氣焗爐時可能會起火。
 - 請不要把蒸氣焗爐當成儲藏食物的地方。
 - 請不要在發燙的食物上澆酒精飲料（白蘭地、威士卡、酒精飲料等等）。此舉有引發爆炸的危險！
- 在烹調期間，配件（架子、盤子等等）可變得很熱。請務必戴上防護手套或者使用防燙手墊。
- 為了避免燙傷，在操作盤子和容器，以及接觸蒸氣焗爐時，請務必戴上防護手套。
- 請不要依靠或坐在蒸氣焗爐打開的爐門上。蒸氣焗爐尤其是安裝接合的地方可能會受到損壞。爐門可以承受的重量不超過3.5千克。
- 架子可以承受的最大載重為3.5千克。為了避免損害蒸氣焗爐，請不要超過這個限度。

清潔：

- 在關閉之後，此蒸氣焗爐在一段時間內還是熱的，它會慢慢冷卻至室溫。在進行清潔前，請等待蒸氣焗爐冷卻至室溫。
- 請不要使用磨蝕性的清潔劑或者磨尖的金屬刮刀清潔蒸氣焗爐的爐門玻璃，因為這些物品會劃傷表面，甚至可能造成玻璃破裂。
- 為使蒸氣焗爐能正常運行，爐門的接觸面（烹調間的前部和爐門內部）應始終保持乾淨。
- 請遵照在“清潔與保養”這一節中給出的說明進行清潔。

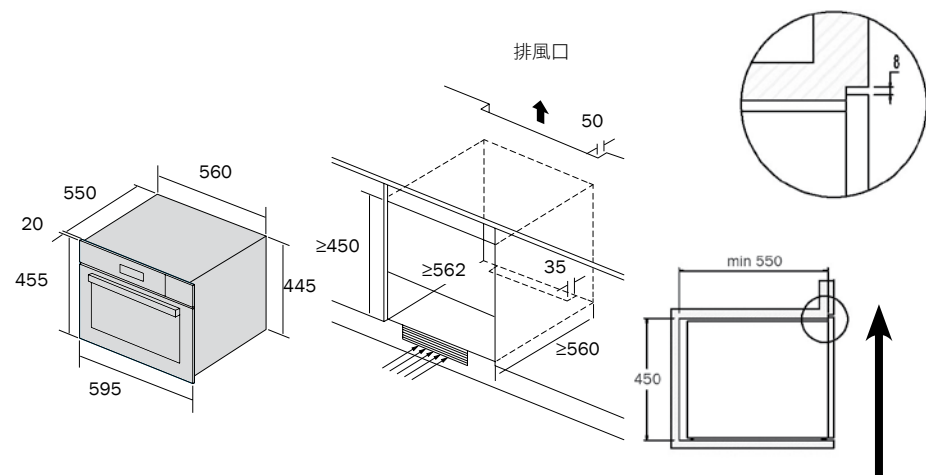
維修：

- 如果電源線受損，為了避免發生危險，應由生產商、授權代表或者合格技術人員進行更換。更換電源線，需要使用專門的工具。
- 修理和維護工作，特別是與電氣相關的零件，僅可由生產商授權的技術人員執行。

安裝

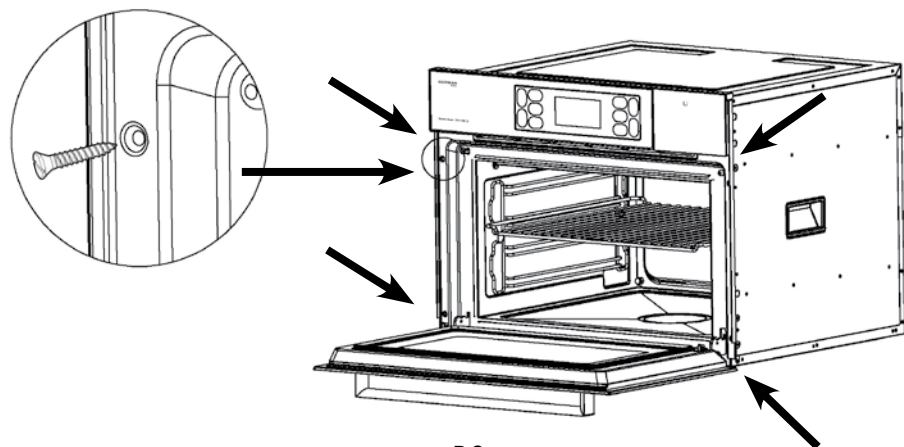
蒸氣焗爐的產品尺寸及安裝廚櫃尺寸

單位：mm(毫米)



蒸氣焗爐固定在廚櫃中

1. 將本機嵌入廚櫃凹進處；
2. 打開蒸氣焗爐門；
3. 用4個螺絲將蒸氣焗爐主體固定



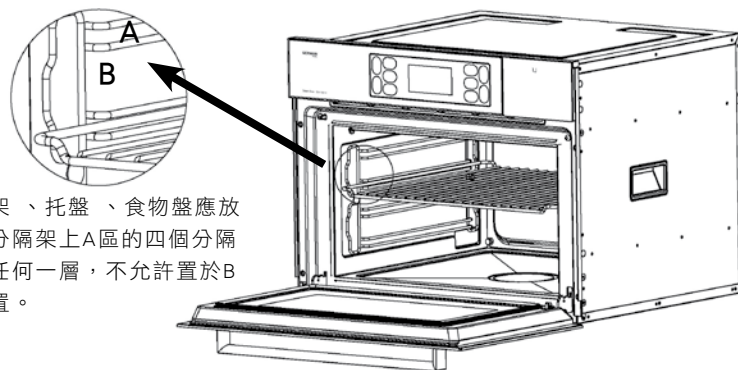
P.6

安全注意事項

安裝注意事項

安裝工作須符合當前標準和現行條例。僅可由專門的持證人員操作完成。

廚櫃要求對於要裝入蒸氣焗爐的廚櫃，其元件（塑膠材料和裝飾木）須由耐熱粘合劑來組裝（最高100℃）：不合適的材料和粘合劑可導致變形和不粘合。廚櫃須有足夠空間可供電氣連接。要裝入蒸氣焗爐的廚櫃須足以結實至可承受設備的重量。須將蒸氣焗爐牢固地安裝到凹處。倘若可保證充分通風的話，可將蒸氣焗爐安裝到直立式廚櫃內或一個標準廚櫃頂部的下方。



燒烤架、托盤、食物盤應放置於分隔架上A區的四個分隔層的任何一層，不允許置於B區位置。

- 蒸氣焗爐內的包裝物全部取出。
- 使用不帶蒸氣的烹飪功能的時候，水箱無須有水或將水箱取出。
- 應仔細查看蒸氣焗爐有否損壞。如有損壞，請立刻聯絡客戶服務及維修中心。
- 此蒸氣焗爐較重，應放置於有足夠承托力的水平面上。
- 本蒸氣焗爐應在通風乾燥，無腐蝕性氣體的環境中使用，遠離高溫及蒸氣。

警告：為了防止觸電，必須確保此蒸氣焗爐接地良好！

- 電源線長度為1.1m，注意插座要安裝到電源線能接觸到的地方。
- 安裝後必須保證能夠斷開電源的連接。

為安全起見，初次使用產品前請先細閱本說明書，並保存說明書，以便作參考之用。

- 本蒸氣焗爐專為家庭加熱及烹調食物而設計，故不適用於其它工商用途。

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。
- 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。
- 烹調過程中儘量不打開爐門，以免蒸氣流失，影響烹調效果。
- 烹調過程中因需要翻轉食物或其它需要必須打開爐門時，請兒童或用戶身體部位(特別是臉部)不要靠近爐門，以免蒸氣燙傷。

P.7

安全注意事項

- 從蒸氣焗爐內提取食物和器皿時，應當使用器皿叉或戴上隔熱手套，以免高溫燙傷。
- 不要用蒸氣焗爐儲存任何物品。
- 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。

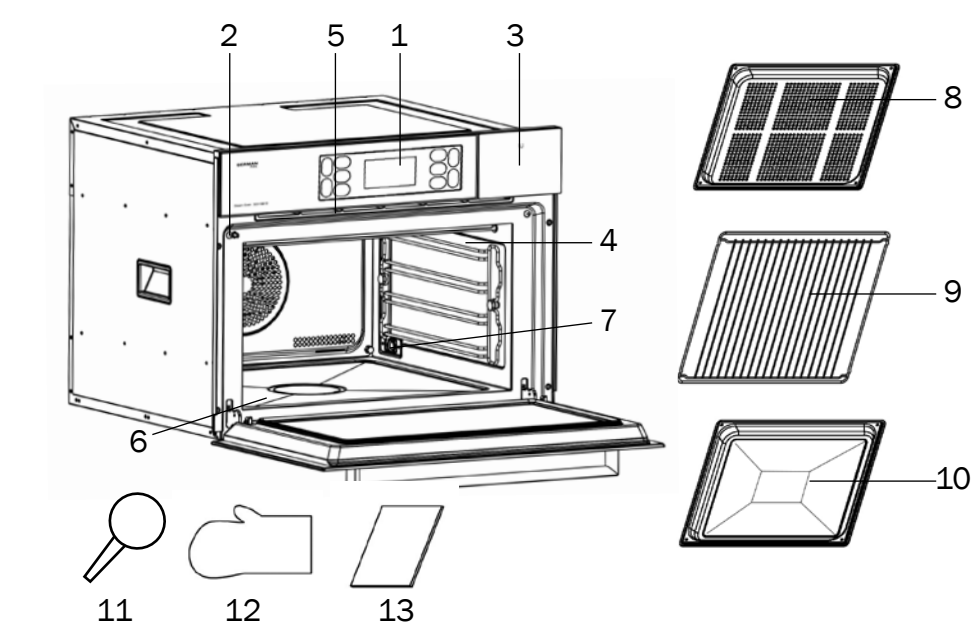
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警告：

- 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。
- 如果爐門或爐門密封圈損壞，在修好之前不要使用。
- 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。
- 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。

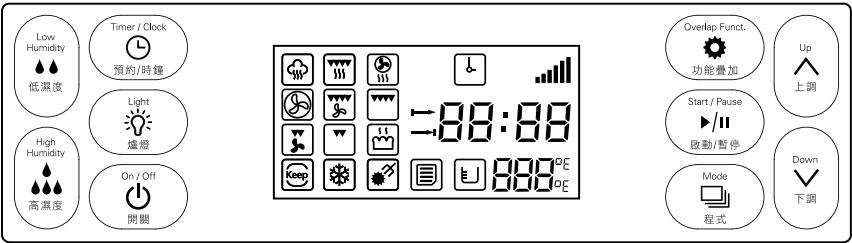
- 該電器在使用過程中會變熱，小心不要碰到爐內的發熱元件。
- 烹調結束後，等待三十分鐘，使爐體冷卻再清潔蒸氣焗爐。
- 電源連接的插座和電路必須可靠接地，並保證產品安裝後能夠完全斷開本機的電源連接，必須有專業人員安裝。
- 體能弱反應遲緩或有精神障礙者（包括兒童）必須在對其負有安全負責者的指導或明白正確使用下安全使用本產品。
- 防止兒童玩耍本產品。
- 本蒸焗爐不適用於外置計時器或獨立的遙控裝置。

產品結構



編號	部件名稱	功能簡介
1	控制面板	詳見控制面板說明
2	爐門安全開關	爐門打開，蒸氣焗爐暫停工作；爐門關上，按開關鍵，蒸氣焗爐繼續工作。
3	水箱面架蓋	打開可以放入或拔出水箱；打開方法：輕按後鬆手會自動彈開。
4	層架	安放托盤用的托架
5	排氣口	用於排出腔體多餘水蒸氣
6	接水盤	盛接水箱和門沾附的水
7	排水口開關	用於排出蒸氣發生器內的積水及水垢
8	食物盤	盛放要烹調的食物
9	燒烤架	盛放要燒烤的食物
10	集油盤	用於接烹調產生的油汁等
11	吸水器	吸收腔內或接水盤內的積水
12	隔熱手套	用於取放加熱的食物烤盤及架
13	說明書	介紹蒸氣焗爐的使用方法、注意事項及清潔保養等

控制面板



圖示	功能說明
	蒸煮
	頂部蒸烤組合
	後部熱風蒸組合
	後部熱風
	頂部熱風
	頂部烤焗
	頂部單管熱風
	頂部單管烤焗
	發酵
	保溫
	解凍
	殺菌

圖示	功能說明
	菜單
	表示時鐘
	烹調工作狀態指示
	時間顯示
	溫度顯示
	無水提示
	預約功能指示
	表示預約烹調啟動時間
	表示預約烹調結束時間

控制面板

圖示	按鍵名稱	功能介紹
	低濕度選擇鍵	在蒸烤組合功能時點按此為低濕度方式。
	高濕度選擇鍵	在蒸烤組合功能時點按此為高濕度方式。
	預約/時鐘	1. 選擇預約功能； 2. 調節當前時間。
	爐燈	控制爐燈的開與關。
	開關鍵	1. 開啟和關閉操作面板； 2. 取消當前設置或烹調。
	功能疊加鍵	啟動工作後點按此鍵進行不同的烹調模式、溫度、時間疊加設置，最多可疊加3種模式。
	啟動/暫停	1. 啟動烹調程式； 2. 暫停正在進行的烹調程式。
	程式鍵	開機狀態下，按此鍵返回功能選擇介面。
	上調節鍵	1. 選擇不同工作模式； 2. 增加時間或者溫度的數值。
	下調節鍵	1. 選擇不同的工作模式； 2. 減少時間或者溫度的數值。

各程式預設參數及調校範圍：


程式	預設時間	預設溫度	時間選擇範圍	溫度選擇範圍
蒸煮	20分鐘	100℃	0-3小時	50-115℃
頂部蒸烤組合	20分鐘	180℃	0-3小時	120-250℃
後部熱風蒸組合	20分鐘	180℃	0-3小時	120-250℃
後部熱風	20分鐘	180℃	0-3小時	40-250℃
頂部熱風	20分鐘	180℃	0-3小時	40-250℃
頂部烤焗	20分鐘	180℃	0-3小時	40-250℃
頂部單管熱風	20分鐘	180℃	0-3小時	40-250℃
頂部單管烤焗	20分鐘	180℃	0-3小時	40-250℃
發酵	20分鐘	40℃	0-3小時	30-60℃
保溫	20分鐘	60℃	0-3小時	預設，不可更改
解凍	20分鐘	60℃	0-3小時	30-60℃
殺菌	20分鐘	100℃	0-3小時	預設，不可更改

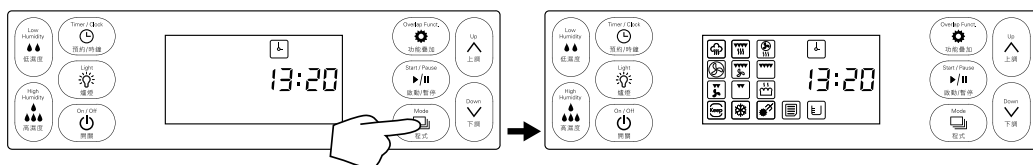
自動菜單



菜單

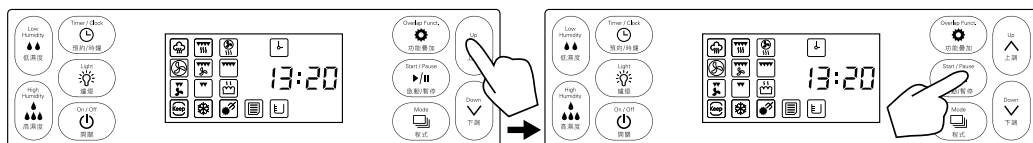
烹調菜單	程式	時間
H01 蒸蝦	蒸95°C	15分鐘
H02 雞胸/雞肉	蒸110°C	20分鐘
H03 蒸魚	蒸100°C	15分鐘
H04 蒸蛋	蒸100°C	12分鐘
H05 蒸蔬菜	蒸80°C	15分鐘
H06 薄餅	熱風200°C	20分鐘
H07 烤雞翼	熱風200°C	18分鐘
H08 烤排骨	熱風200°C	25分鐘
H09 烤全雞	熱風200°C	40分鐘
H10 芝士薯仔	熱風200°C	10分鐘
H11 烤魚	蒸烤200°C	15分鐘
H12 烤青椒及牛肉	蒸烤200°C	12分鐘
H13 烤蒜蓉包	蒸烤200°C	12分鐘
H14 蒸烤薯餅	蒸烤200°C	15分鐘
H15 蘋果豬肉片	蒸烤200°C	20分鐘

自動菜單操作方法及步驟：

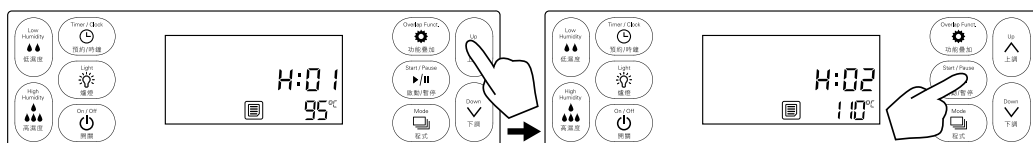
1. 待機狀態下按程式鍵  進入功能選擇界面



2. 按  或  鍵選到菜單鍵，菜單圖標閃爍，按啟動鍵確認



3. 按  或  鍵選擇所需的菜單編號，然後按啟動鍵開始工作



操作方法

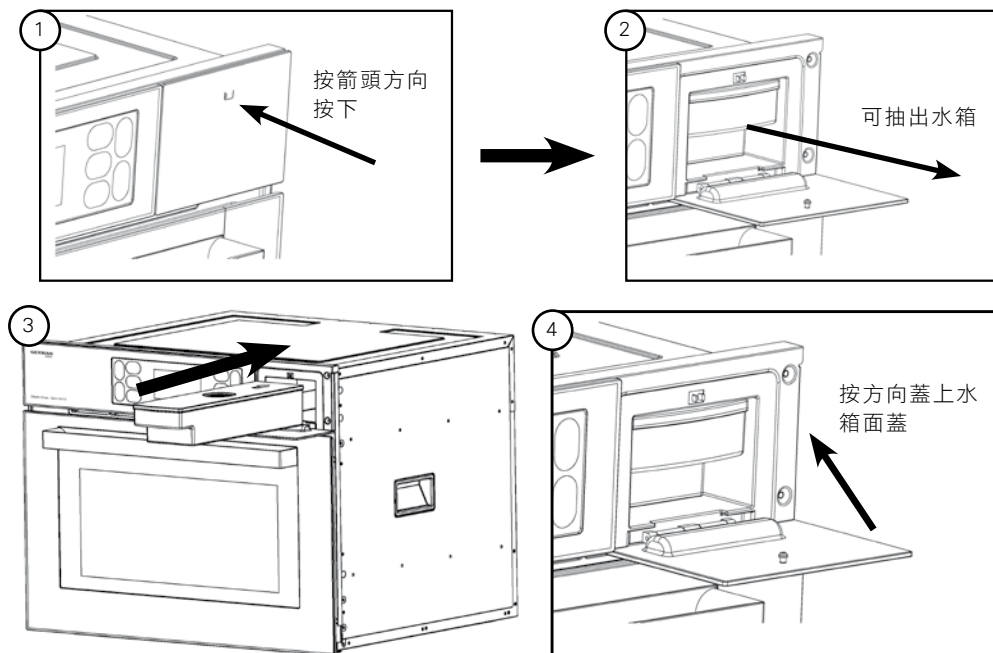
注意：使用前請安裝好水箱，並確保水箱內裝有水。

觀看操作視頻



水箱安裝注意事項：


1. 按下水箱面蓋，蓋會自動打開，然後抽出水箱
2. 水箱裝好蒸餾水(或經過濾的家庭飲用水)，裝水不可滿出水箱邊緣。
3. 然後蓋好水箱蓋，端平水箱，將水箱插到水箱槽，並確保安插到位,最後關上水箱面蓋。



1.首次通電

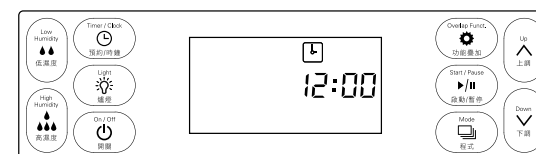
蜂鳴“嗶”一聲，所有按鍵及LCD屏點亮1秒，開關鍵閃爍30秒後半亮。

2.開機

長按  開關鍵1秒“嗶”一聲，進入待機模式，可操作的按鍵將半亮顯示，LCD屏背光點亮、顯示時鐘圖示及時間，時鐘當前時間預設為：12：00；30秒內無操作，則關機進入省電模式。

LCD開機介面：

蜂鳴“嗶”一聲，所有按鍵及LCD屏點亮1秒，開關鍵閃爍30秒後半亮。



操作方法

3. 調節時鐘

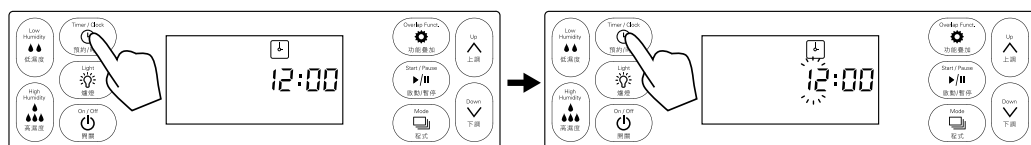
在待機模式下，長按 \odot 時鐘鍵3秒進入時鐘設置介面，時鐘小時位閃爍，按 \wedge 或 \vee 鍵設置小時，然後按 \odot 時鐘鍵確認並切換到分鐘設置，按 \wedge 或 \vee 鍵設置所需數值，最後按 \odot 時鐘鍵時鐘設置完成，時鐘以新設置的時間顯示。（注：時鐘一經調整即生效，若想更改必須重新設置。）



例如：調節時間為13時20分。

操作步驟：

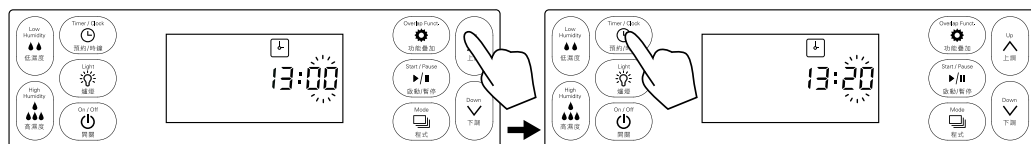
1) 在待機狀態下，長按 \odot 時鐘鍵3秒；



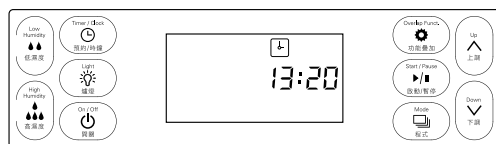
2) 小時位閃爍，按 \wedge 鍵到小時位顯示13時，按 \odot 時鐘鍵確認；



3) 分鐘位閃爍，按 \wedge 鍵到小時位顯示20分，按 \odot 時鐘鍵確認；



4) 調節時鐘完畢。



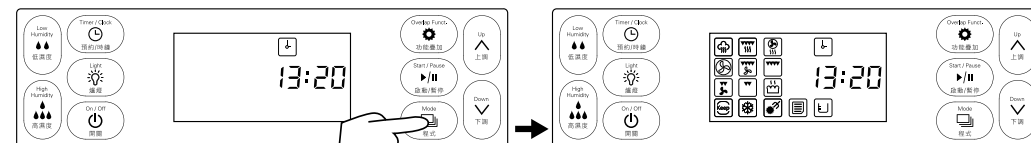
操作方法

4. 烹調功能設置操作

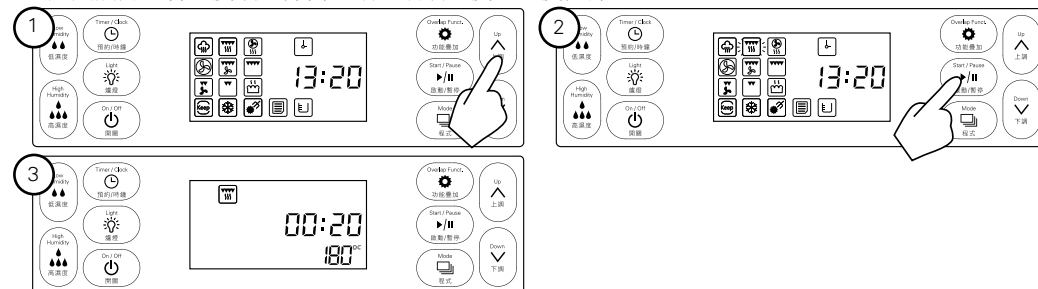
操作步驟：設置烹調功能 \rightarrow 設置烹調溫度 \rightarrow 設置烹調時間 \rightarrow 確認啟動

例：設190℃蒸烤組合30分鐘

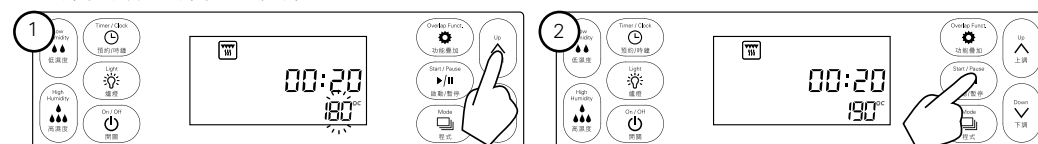
步驟1：在待機介面下點按 \square 程式鍵，進入功能圖示選擇介面：



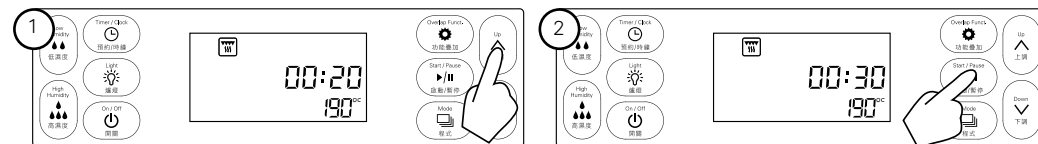
按 \square 程式鍵或 \wedge 或 \vee 鍵選擇 \square 頂部蒸烤組合，選中圖標閃爍，然後按 \triangleright/\parallel 啟動/暫停鍵確認，進入蒸烤組合溫度設置介面，顯示預設溫度，溫度閃爍：



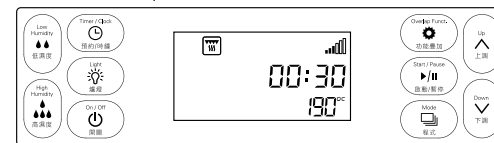
步驟2：按 \wedge 或 \vee 鍵選擇所需烹調溫度，然後按 \triangleright/\parallel 啟動/暫停鍵確認，進入烹調時間設置介面：時間為默認時間，並閃爍。



步驟3：然後按 \wedge 或 \vee 設置烹調時間；



步驟4：按 \triangleright/\parallel 啟動/暫停鍵確認，操作完成，烹調啟動。



顯示：烹調啟動工作後，工作狀態指示圖示顯示： |||| ，當達到設置溫度時靜態顯示： |||| 。


操作方法

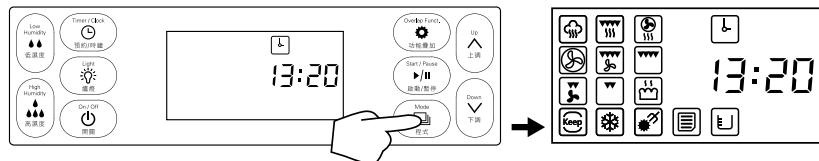
5.預約功能設置操作及查詢






5.1設置操作步驟：

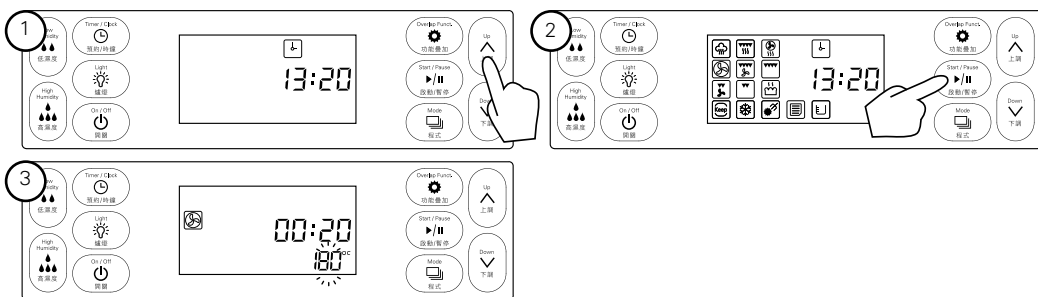
設置烹調功能→設置烹調溫度→設置烹調時間→按預約鍵→設置烹調結束時間→確認操作




例：當前時間為13:20，設置後部熱風190℃烹調30分鐘，於15:30結束

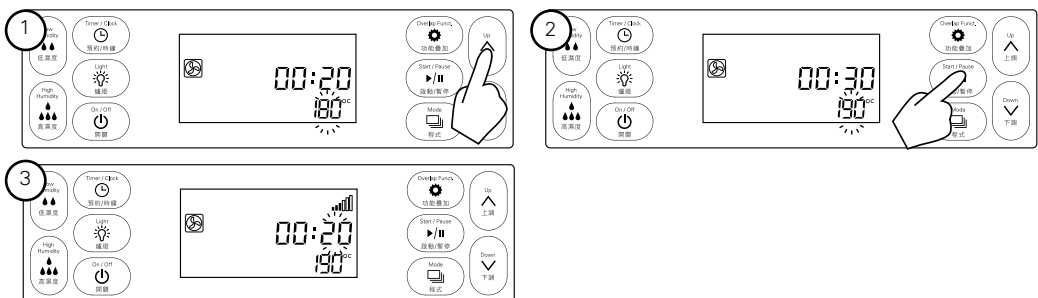
步驟1：在待機介面下按程式鍵，進入功能圖示選擇介面：



按程式鍵或或鍵選擇後部熱風烹調，選中圖標閃爍，然後按啟動/暫停鍵確認，進入烹調溫度設置介面，顯示預設溫度，溫度閃爍：

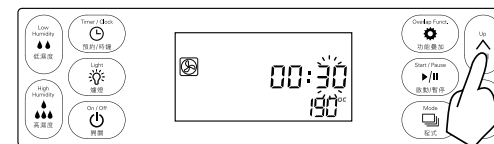



步驟2：按或鍵選擇所需烹調溫度，然後按啟動/暫停鍵確認，進入烹調時間設置介面：時間為默認時間，並閃爍。

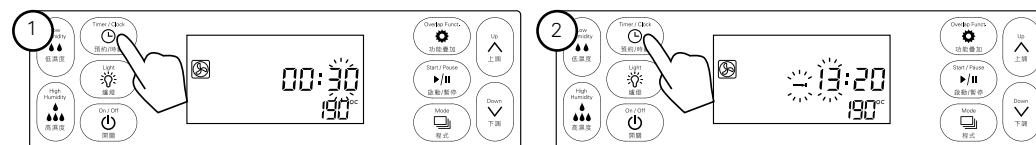




操作方法

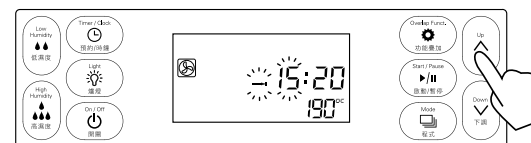
步驟3：然後按或設置烹調時間為30分鐘：




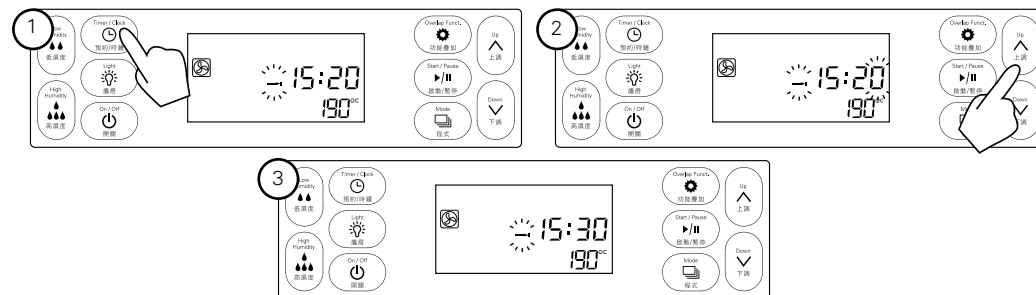
步驟4：按時鐘鍵，進入預約設置介面：




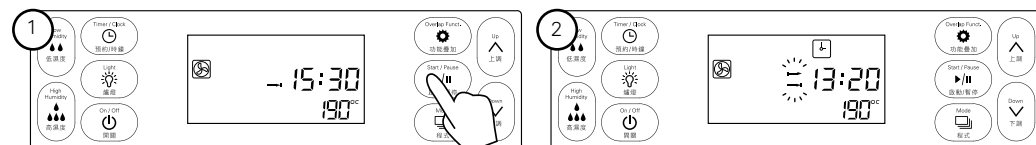
然後按或設置預約結束時間——小時設置，設定15時：




然後按時鐘鍵進入設置預約結束時間——分鐘設置，設定30分：



步驟5：按啟動/暫停鍵確認，到此預約設置完成。

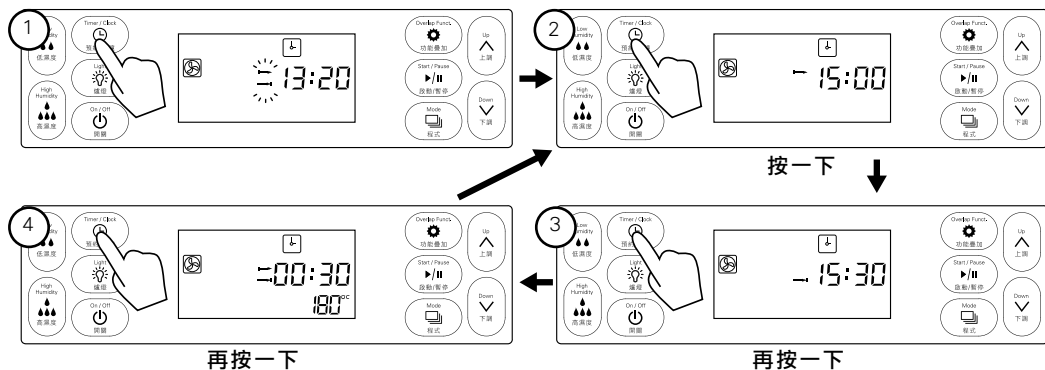


時鐘顯示當前時間，閃爍。

操作方法

5.2 查詢預約：

預約功能啟動後，按 時鐘鍵顯示預約啟動工作時間，再按 時鐘鍵顯示預約烹調結束時間，再按 時鐘鍵顯示預約程序的設定：



操作過程中持續10秒無任何操作直接返回最初介面。

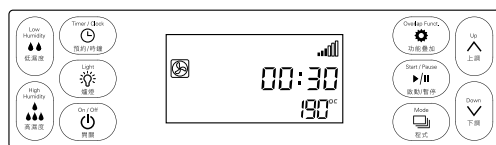
疊加功能設置及查詢

6.1 疊加設置操作步驟：

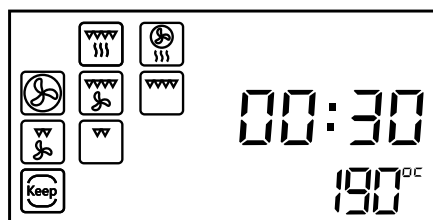
啟用烹調工作 \longrightarrow 按功能疊加鍵 \longrightarrow 設置烹調功能 \longrightarrow 設置烹調溫度/時間 \longrightarrow 確認完成（注：重複操作可再次疊加，最多只能疊加三個功能）

例：設定190°C熱風30分鐘疊加105°C純蒸氣30分鐘

步驟1：啟動烹調工作（此操作參考烹調功能設置操作），熱風190°C 30分鐘。



步驟2：在工作狀態下按 功能疊加鍵進入疊加功能設置介面：



操作方法

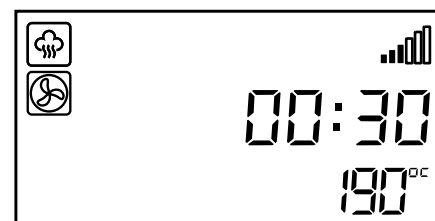
步驟3：設置 蒸氣功能：按 功能疊加鍵或 \wedge 或 \vee 選擇 蒸氣模式，按 $\blacktriangleright/\parallel$ 啟動/暫停鍵或 功能疊加鍵進入烹調溫度設置介面：



然後按 $\blacktriangleright/\parallel$ 啟動/暫停鍵或 功能疊加鍵進入烹調時間設置介面，並設置烹調時間為30分鐘。

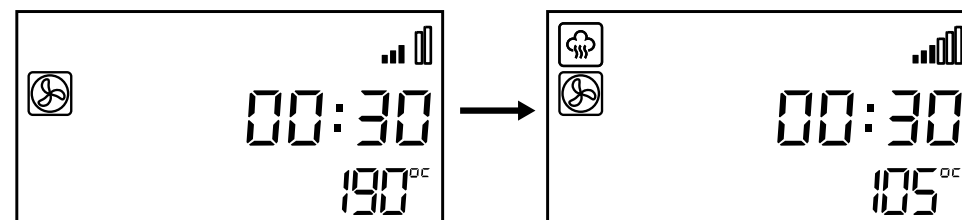


步驟4：然後 $\blacktriangleright/\parallel$ 啟動/暫停鍵或 功能疊加鍵確認，首次疊加操作完成；可重複操作繼續疊加，最多可疊加三層。



當前工作功能圖示點亮，等待工作功能圖示閃爍。

6.2 查詢疊加功能：按 功能疊加鍵可以查詢等待工作功能設置溫度及時間。



10秒內無操作返回工作狀態

使用須知

下列現象均屬正常：

現 象	原 因
蒸氣凝聚在排氣口	烹調時爐腔內多餘蒸氣通過排氣口快速冷卻排出，但少部分蒸氣會凝聚在排氣口處，這是正常現象。
電壓波動，會影響烹調時間及效果	當電壓在-10%至+5%的範圍波動時，蒸氣焗爐仍能工作，只是受電壓偏高或者偏低的影響，輸出功率相對升高或者降低，故烹調時間及效果會有變化，這是正常現象。

注意：

1.如果蒸氣焗爐不工作應檢查：

- 電源插頭是否插好；
- 爐門是否關好；
- 水箱是否安放到位；
- 家用保險箱是否跳閘或燒斷。

2.爐內無食物而蒸氣焗爐被偶然啟動時，請立即打開爐門，停止其工作。

小貼士：

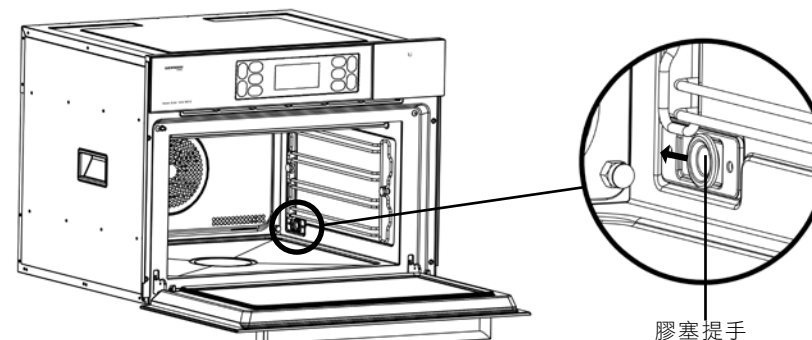
- 排風扇會延時工作3分鐘，將腔體內的熱量排盡，這是正常現象；但是必須滿足下面三個條件：
 - a. 熱風烤焗工作時間超過3分鐘後；
 - b. 蒸氣焗爐工作，爐內有蒸氣產生；
 - c. 工作時間完成或烹調中途關閉停止工作滿足以上三種現象排風扇會延時工作3分鐘。
- 整機的工作時間最小需要設定5分鐘，
- 在工作中，將爐門打開，機器將暫停運作，當使用者將爐門關上，需要重新按▶/||啟動/暫停鍵啟動蒸氣焗爐工作。
- 本機設有預熱提醒功能，預熱完成後，設定的烹調時間才開始倒計時，同時機器會發出“嗶嗶嗶”三聲提示音。

清潔與保養

蒸氣發生器的清潔

1. 如果長時間不使用機器，請把蒸氣發生器內的殘留水及水垢排除。

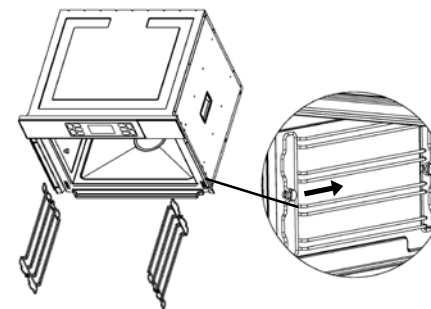
具體操作：把腔體內右下角排出膠塞拔掉即可(注意：水排乾後切記把膠塞裝上)。



按箭頭方向拉開該位置的膠塞，可排除蒸發盤和管道內的廢積水，以免積水停滯時間太久導致水垢堵塞管道，排完水後請將膠塞裝回原位以免漏水。

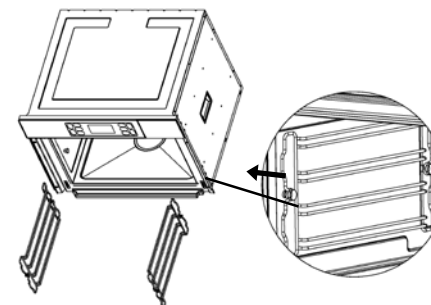
層架拆卸

1. 順時針方向旋出固定左、右層架的4顆螺母，分別取出左、右層架；
2. 清洗層架。



層架安裝

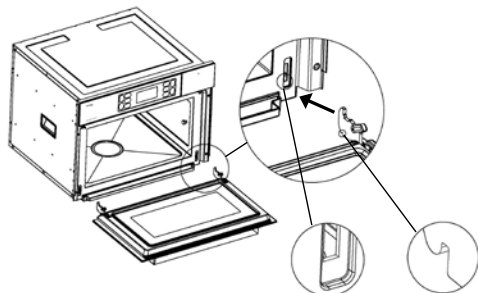
1. 依次裝入左、右層架於爐內，用配套螺母逆時針方向旋入固定層架。



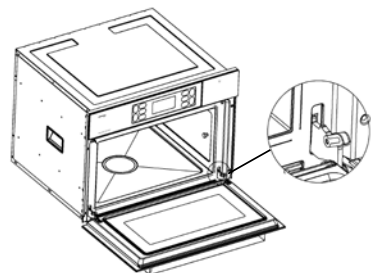
清潔與保養

爐門組件安裝

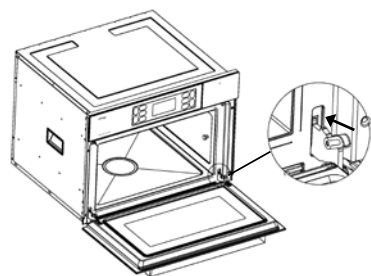
1. 兩手拿起門組件，使兩個鉸鏈對準前板的鉸鏈插口，左右兩端平行地往裡扣，並確保鉸鏈的卡槽能卡住前板的鉸鏈支撐。



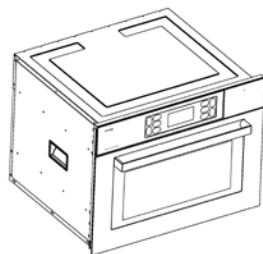
2. 門組件完全扣於前板後，開門狀態。



3. 將門組件的安全扣往下扣合。



4. 門組件完成安裝上後，關門狀態。



門組件拆卸：

按其安裝步驟反向進行即可。

清潔與保養

注意：

切勿使用強洗滌劑、香蕉水、汽油、研磨粉和金屬刷來清洗爐子的任何部位。蒸氣焗爐在長時間使用後，腔體內有異味，可以在腔體內放置5-6片檸檬，使用普通蒸氣功能，設置110℃工作15-20分鐘後，即可清除異味。

1. 清洗爐腔之前，須關閉蒸氣焗爐，並從插座上拔去電源插頭。
2. 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。不宜用硬質物料，如爐內壁很髒則可使用軟性洗劑，切勿使用粗糙、磨損性的洗劑。
3. 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，腔體內壁上會有水垢產生。
4. 水箱至少每月檢查一次，有必要時向外水平取出水箱，在清潔水箱時，需用柔軟的細布，輕輕擦拭水箱內壁，擦洗乾淨後放回原處。
5. 烹調完畢，需清理接水板中腔體內殘留的水。
6. 應經常清潔門的密封面，可用軟乾布擦淨。
7. 如控制面板被弄濕，則請用軟的乾布擦乾，不能用粗糙、磨損性的洗滌劑來擦控制面板，清潔控制面板時，請將電源切斷，以免誤操作。
8. 蒸氣焗爐若長期不用，應拔掉電源插頭，腔體內清潔乾淨後放在通風乾燥，沒有腐蝕性氣體的環境中。
9. 蒸氣焗爐發生故障，必須由德國寶客戶服務及維修中心的專業維修人員檢修，其它任何人拆修將是危險的。
10. 更換爐燈前必須斷開電源，爐燈要採用本公司的專用型號。
11. 不能用粗糙的清潔用具或鋒利的金屬刮洗玻璃爐門，因為這樣會引起玻璃的破碎。
12. 在清潔食物盤、集油盤器皿時，請用軟質物料（比如布類物料）來清潔，勿用硬質物料（比如金屬類物料），以免刮傷器皿，破壞保護層。
13. 處理並棄置此產品時，應遵守當地環境管理條例。更多關於此產品的處理、回收、循環使用等資訊，請諮詢當廢棄家電處理服務站，和當地相關管理部門。

清除水垢程序

1. 當發現蒸氣速度比之前緩慢或不順，或者發現噴出的蒸氣帶有白色粉末，可嘗試在儲水箱中加入檸檬酸或白醋，再啟動蒸氣焗爐以清除管道中的水垢，完成後便可回復正常運作。如水垢過多，可以反覆除水垢。完成除水垢後，建議使用純淨水運行一次。
2. 假如產品完全沒有噴出蒸氣，很有可能喉管已因積聚過多水垢而嚴重淤塞，蒸氣完全無法通過，應儘快聯絡維修人員進行維修。
3. 建議用戶應每半年至兩個月進行一次上述的清水垢程序。

故障排除

故障現象	可能原因	排除辦法
顯示屏不亮	1. 蒸氣焗爐沒有連上電源 2. 電源線不能正常工作	1.蒸氣焗爐接上電源（配有保險絲） 2.聯繫客戶服務及維修中心或更換
顯示屏顯示異常	1.顯示屏損壞 2.電路板電子元件損壞	聯繫客戶服務及維修中心或更換
烹調期間水或水蒸氣洩露出爐門	1. 門未能關嚴實 2. 門的密封圈破壞	1.重新把門關嚴實； 2.聯繫客戶服務及維修中心或更換
爐門漏氣	1. 門組件上的密封圈裝配不當 2. 門鉤損壞	聯繫客戶服務及維修中心或更換
爐燈不亮	1. 爐燈損壞 2. 主機電腦板損壞	聯繫客戶服務及維修中心或更換
風扇電機不工作	1. 電機損壞 2. 主機電腦板損壞	聯繫客戶服務及維修中心或更換
按鍵失靈	1. 導電橡膠按鍵裝配不良或損壞 2. 電路板電子元件損壞	聯繫客戶服務及維修中心或更換
蒸氣速度慢、不順或帶有白色粉末	水垢堵塞管道	清除水垢
不出蒸氣	1. 排水開關未關閉。 2. 水管打折、堵塞或損壞、 3. 蒸氣發生器損壞 4. 注水系統密封不好	1.關閉腔體內排水開關； 2.聯繫客戶服務及維修中心或更換 3.聯繫客戶服務及維修中心或更換 4.聯繫客戶服務及維修中心或更換

顯示報警故障排除

顯示內容	原因	解決辦法
E01	腔體高溫保護 (腔體感測器溫度高於安全設定)	停止工作，打開爐門等8-10分鐘後，則可重新啟動工作。
E02	蒸發盤高溫保護 (蒸發盤感測器溫度高於安全設定)	停止工作，等8-10分鐘後，則可重新啟動工作。
E03	腔體低溫保護 (連續工作3分鐘溫度低於35℃)	1. 檢查腔體內排水膠塞是否關上，關上後重新啟動機器； 2. 聯繫客戶服務及維修中心
E04	蒸發盤低溫保護 (連續工作3分鐘溫度低於35℃)	聯繫客戶服務及維修中心
E05	感測器連接出故障 (腔體或蒸發盤感測器開路)	聯繫客戶服務及維修中心
E06	感測器感應出故障 (腔體或蒸發盤感測器短路)	聯繫客戶服務及維修中心

技術規格

型號	SGV-5221
電壓 / 頻率	220-240V / 50Hz
額定輸入功率(最高)	2,100W
產品尺寸（高×寬×深）	455mm×595mm×550mm
爐腔尺寸（高×寬×深）	約225mm×約470mm×約410mm
水箱容積	1.3L
淨重	32 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，一概以英文版為準。
本產品使用說明書以 www.germanpool.com 網上版為最新版本。

電路原理圖

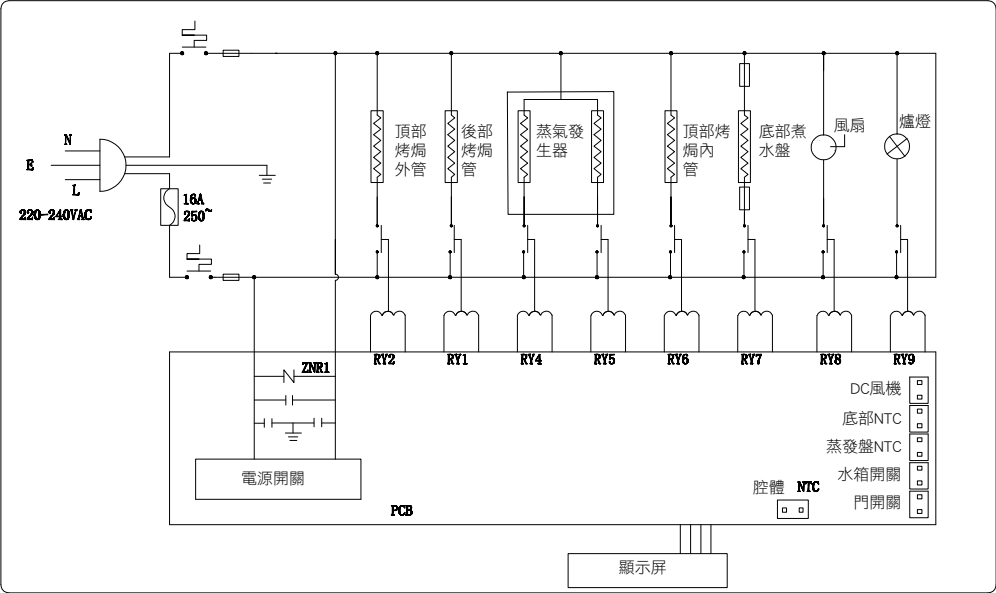


Table of Contents

Notice Before Use	28
Installation	30
Safety Notes	31
Product Structure	33
Control Panel	34
Auto Menu	36
Operating Instruction	37
Start-up	37
Time setting	38
Function setting	39
Preset Timer setting and inquiry	40
Overlap function setting and inquiry	42
Tips for Using the Oven	44
Care and Maintenance	45
Troubleshooting	48
Technical Specifications	49
Circuit Diagram	50
Warranty Terms & Conditions	51

Notice Before Use

Before installation

- Check the input voltage specified on rating label is consistent with the use of an electrical outlet voltage
- Open steam oven door, take out all the accessories and remove the packing materials carefully.

Note: Steam oven may have a protective film covering the front. In the first use of steam oven, please carefully remove the protective film from the inside.

- Please check if there is any damage on steam oven. Ensure that the steam oven door can be closed properly, interior steam oven and door opening no damage. If there is any damage, please contact customer service & repair centre.
- If the power cord or plug is damaged, the steam oven is not working properly, or if the steam oven is damaged or dropped, do not use steam oven, please contact customer service & repair centre.
- Put the steam oven on a stable place. Steam oven cannot be placed near a heat source, radio or television.
- During the installation phase, check the power cord to ensure it is not wet, no sharp edges in contact with steam oven rear. In addition, high temperatures may damage the power cord.

Note: Once you put steam oven in place, check whether you can connect to the plug socket.

After installation

- The steam oven is equipped with a power cord and a 220-240 V ~ 50 Hz single-phase current (household) plug.
- In the case of permanent installation, please get qualified technical personnel. In this case, the steam oven should be connected to a contact opening distance of not less than 3 mm all-pole switch connected.

Note: The steam oven should be connected to grounded!

- Failing to comply with the installation instructions and caused damage to the product, manufacturers and distributors do not take any responsibility.
- Steam oven will only function properly when the door closed accordingly
- For first time use of steam oven, please follow the instructions “Care & Maintenance”. This section gives specific instructions how to clean the steam oven interior and accessories.

During the installation process, please follow the instructions were given.

Note: Please monitor and do not let the steam oven unattended.

Note: If there is smoke or fire, keep the door closed to suffocate the flames. Turn off the steam oven, and pull the plug out of the socket or interrupt the power supply of the steam oven.

- Overheated fat and oil can easily catch fire. To barbecue, cooking oil during heating is very dangerous and should not be done. In extinguish burning oil or fire, please do not use water (may explode). Please extinguish the flames with a damp cloth and keep doors and windows closed.

Note: When cooking with steam oven, do not use alcohol. Food may overheat. Can cause oven to explode!

Note: This appliance is not intended for people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Notice Before Use

- Do not let children play with this appliance.

Note: Never touch the heating element or any hot parts with your hands or anything else, like cooking tweezer and protective glove, as it could be dangerous, or cause damages, concerning the steam oven will become very hot.

Note: During use, all connected parts may become hot. Do not let children go near or touch the oven.

Note: When open the oven door at the end of the cooking cycle or during the cooking cycle, be careful of the hot air discharged from cooking or steam airflow and hot water droplets. Please keep an appropriate distance in order to avoid burns or scalding.

Note: Check to see if the power cord of the steam oven in contact with the door of the hot oven Insulating material of the power cord may melt. The risk of short circuit!

- This appliance is for household use only.
- The manufacturer is not responsible for damage caused due to incorrect use.
- To avoid damaging the steam oven or other dangerous situations, please follow these instructions:
 - Do not cover or block the ventilation.
 - Do not place flammable items inside the oven because when you turn on the steam oven may cause fire.
 - Do not store food in the steam oven.
 - Do not pour alcoholic beverages (brandy, whiskey, alcoholic beverages, etc.) in the hot food. There is danger of explosion!
- Accessories (shelves, plates, etc.) can become very hot during or after cooking. Always wear protective gloves or use an anti-hot pad.
- To avoid burns and scalding, always wear protective gloves when remove plates and containers after cooking.
- Do not lean on or to sit near to the steam oven. Oven door can withstand the weight of no more than 3.5 kg.
- To avoid any damage of the steam oven, the loading weight of shelf should be no more than 3.5kg.

Cleaning:

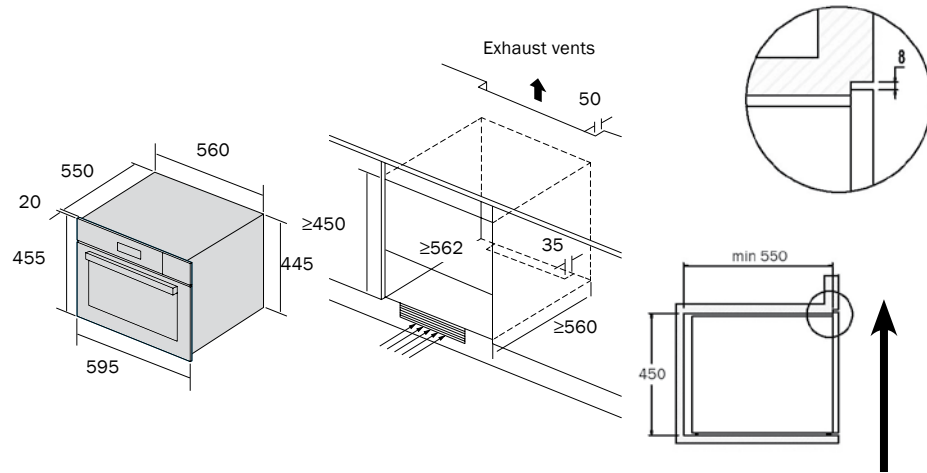
- After switching off, the steam oven will still be hot for a period of time. It will slowly cool down to room temperature. Wait for the steam oven to cool down to room temperature before doing any cleaning.
- Do not use abrasive cleaners or sharpened metal blade to clean the steam oven glass door since they can scratch the surface, and may even cause the glass to break.
- To ensure the steam oven in good operation, the door surfaces (the front and the door between the internal cooking) should always be kept clean.
- Follow the instructions in the “Care & Maintenance” to clean the steam oven.

Maintenance:

- If the power cord is damaged, only authorised representative by the manufacturer or a qualified technician is allowed to do replacement in order to avoid any danger. To replace the power cord, you need to use special tools.
- Repair and maintenance can only be done by manufacturer authorised technical personnel especially related to electrical components.

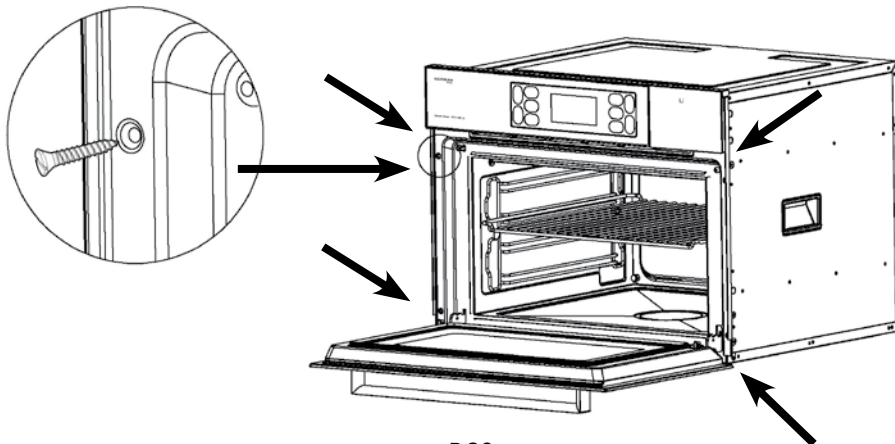
Installation

Dimension of the product and furniture finishing



Fix the steam oven on cabinet

1. Put the appliance in furniture recess;
2. Open the oven door;
3. Fix the appliance with 4 screws.



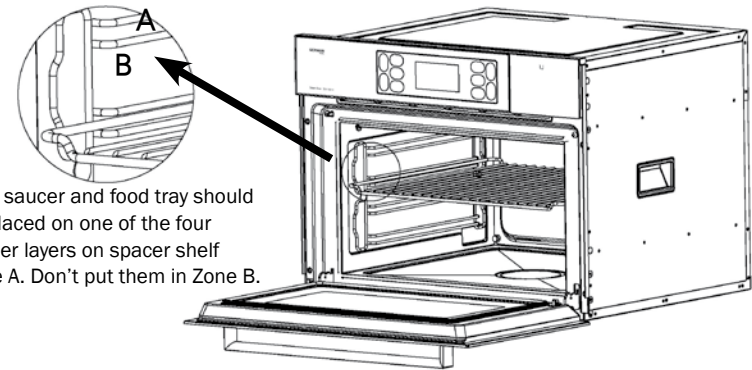
P.30

Safety Notes

Notice for installation:

The installation must comply with the prevailing standards and regulations and conducted by qualified technicians.

Demand for cabinet: For cabinet with oven installed, its components (plastic material and molding wood) should be assembled by heat-resistant bonding agent (up to 100°C): improper material and bonding agent will lead to deformation and incomplete adhesion. Enough space should be left for electrical connection of household appliance. The cabinet holding the oven should be firm with enough supporting strength. Install oven in the recession firmly. Steam oven could be installed in an in-line type cabinet or below the top of standard cabinet, given it is ventilated adequately.



Grill, saucer and food tray should be placed on one of the four spacer layers on spacer shelf Zone A. Don't put them in Zone B.

- Take out the packaging material from chamber.
- Water tank must be taken out if no steam is needed in the selected function.
- Please check the integrity of the steam oven. If there is any damage, please contact customer service & repair centre.
- Place steam oven on an even surface with enough supporting strength.
- Place the appliance in ventilating environment without corrosive gas around.



Warning: The steam oven must be reliable grounded to avoid electric shock!


- The length of power cord is 1.1m, please place the appliance near power socket within reach.
- Disconnection of power supply must be available after installation.

P.31

Safety Notes


For safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference

- This appliance is for household use only, and it does not apply to other industrial or commercial use.

**Warning:**

- Children cannot use the appliance, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Prior to cooking, better to fill up the steam oven water tank to the maximum and the tank is correctly inserted into the tank area to ensure the steam oven function properly.
- During cooking process, do not open the oven door to ensure no steam loss and affect cooking result.
- During cooking process, if you need to open the oven door to turn the food or when necessary, ensure the child or the user's body parts (especially the face) no near to the oven door, in order to avoid steam burn or scalding.

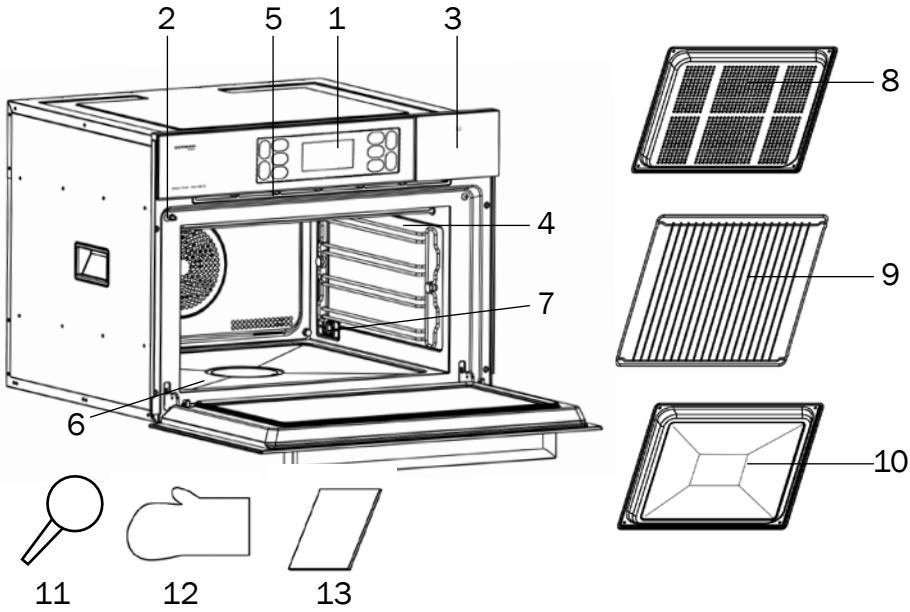
- When taking out food from the steam oven, please use safety utensils such as oven fork or wear insulated gloves to avoid scalding hot.
- Do not store anything inside steam oven.
- After warming milk and baby food, should check the temperature of milk or food prior to feed to avoid burns.

**Warning:**

- Other than qualified service personnel, no experience personnel to perform maintenance operations because it can be dangerous.
- If the door or door seal is damaged, do not use the steam oven until it is fully repaired.
- If the power cord is damaged, it must be replaced by the manufacturer or similar professionals in order to avoid danger.
- Children should stay away when the steam oven is in use because all accessible parts become very hot.

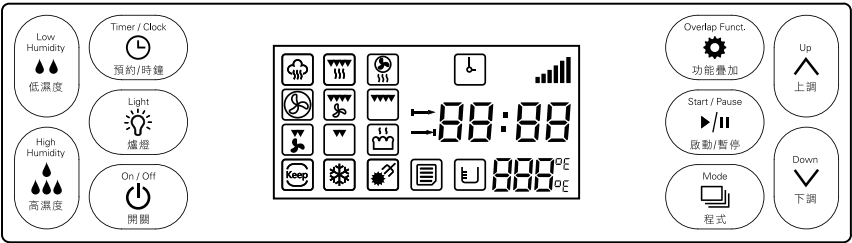
- The steam oven will become very hot during use. Be careful not to touch the heating element.
- After cooking, please wait 30 minutes to allow the steam oven to cool down before cleaning.
- Power socket and circuit connection must be properly installed by professional personnel to ensure steam oven can be completely disconnected to the power circuit.
- This appliance is not intended for people(including children)with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not let children play with this appliance.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Product Structure



No	Component	Description
1	Control Panel	For details see instruction of control panel.
2	Oven Door Safety	When oven door is open, the appliance stops working; When oven door is closed, press ON/OFF button to restart the appliance.
3	Water tank cover	Open the cap to pull out the tank; unlock method: press the cover, and it will pop open automatically.
4	Shelf	To hold the cooking tray
5	Ventilation	Discharge redundant steam in the chamber.
6	Droplets tray	Collect water adhere on tank bracket and oven door
7	Drain water switch	Drain water and water scald in steam generator
8	Food tray	To hold the cooking food.
9	Grill tray	To hold the cooking food for grilling
10	Oil tray	To collect oil extracted from cooking food
11	Water absorber	To absorb water in chamber or water board
12	Heat Insulating gloves	Pick and place the hot food, plate and grill.
13	User manual	To introduce the operation, safety notes, cleaning & maintenance information of the steam oven.

Control Panel



Icon	Description
	Steam
	Top steam grill
	Rear hot wind and steam
	Back hot wind
	Top hot wind
	Top grill
	Top single-tube hot wind
	Top single-tube grill
	Ferment
	Keep warm
	Defrost
	Sterilize

Icon	Description
	Menu
	Clock
	Working status
	Time
	Temperature
	Water tank indicator
	Pre-set timer indicator
	Pre-set start time
	Pre-set finish time

Control Panel

Icon	Button	Description
	Low humidity	Low humidity in steam grill mode.
	High humidity	High humidity in steam grill mode.
	Preset/Clock	1.Preset timer; 2.Current time adjustment.
	Oven light	Oven light ON or OFF.
	ON/OFF	1. Turn ON or OFF the control panel 2. Cancel current setting or operation.
	Overlap function	Press this button to overlap different cooking modes with selected time and temperature. 3 cooking modes could be added at most.
	Start/Pause	1. Start cooking mode; 2. Pause the working appliance.
	Mode	Press this button to turn back to function selecting interface.
	"Up" button	1. Select different working modes; 2. Increase value of time and temperature.
	"Down" button	1. Select different working modes; 2. Decrease value of time and temperature.

Default Settings

Mode	Default Time	Default Temperature	Time Range	Temperature Range
Steam	20mins	100℃	0-3hours	50-115℃
Top steam grill	20mins	180℃	0-3hours	120-250℃
Rear hot wind and steam	20mins	180℃	0-3hours	120-250℃
Back hot wind	20mins	180℃	0-3hours	40-250℃
Top hot wind	20mins	180℃	0-3hours	40-250℃
Top grill	20mins	180℃	0-3hours	40-250℃
Top single-tube hot wind	20mins	180℃	0-3hours	40-250℃
Top single-tube grill	20mins	180℃	0-3hours	40-250℃
Ferment	20mins	40℃	0-3hours	30-60℃
Keep warm	20mins	60℃	0-3hours	cannot adjust
Defrost	20mins	60℃	0-3hours	30-60℃
Sterilize	20mins	100℃	0-3hours	cannot adjust

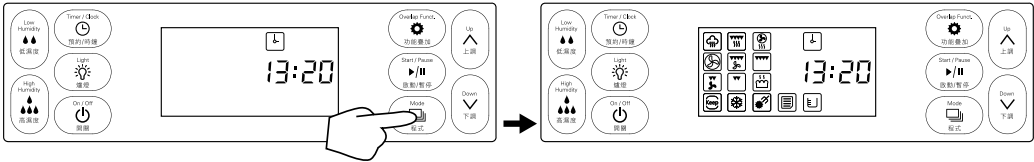
Auto Menu



Menu

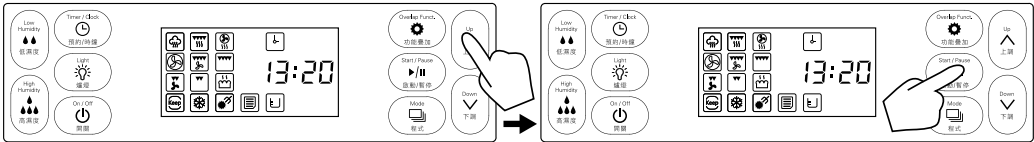
Cooking Menu	Mode	Time
H01 Steam Shrimp	Steam95℃	15min
H02 Chicken Breast/Meat	Steam110℃	20min
H03 Steam Fish	Steam100℃	15min
H04 Steam Egg	Steam100℃	12min
H05 Steam vegetables	Steam80℃	15min
H06 Pizza	Hot Wind200℃	20min
H07 Grill Chicken Wings	Hot Wind200℃	18min
H08 Grill Ribs	Hot Wind200℃	25min
H09 Grilled Whole Chicken	Hot Wind200℃	40min
H10 Cheese Potato	Hot Wind200℃	10min
H11 Grill Fish	Steam Grill200℃	15min
H12 Grill Green Pepper and Beef	Steam Grill200℃	12min
H13 Grill Garlic Bread	Steam Grill200℃	12min
H14 Steam Grill Potato Cake	Steam Grill200℃	15min
H15 Apple Pork-Chip	Steam Grill200℃	20min



Auto Menu Operating Guidelines

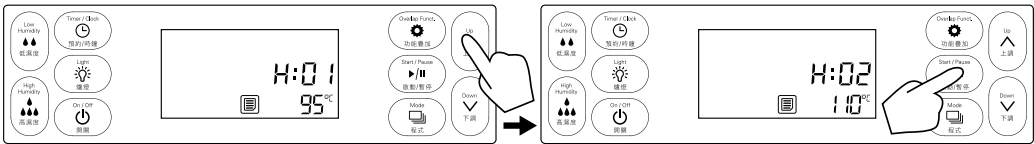
1. On standby mode, Press “Mode” button  to enter functionality selection interface.



2. Press  or  button to select the menu icon. The icon flashes. Press “Start / Pause” to continue.



3. Press  or  button to select the code for the corresponding menu. Press “Start / Pause” to begin.

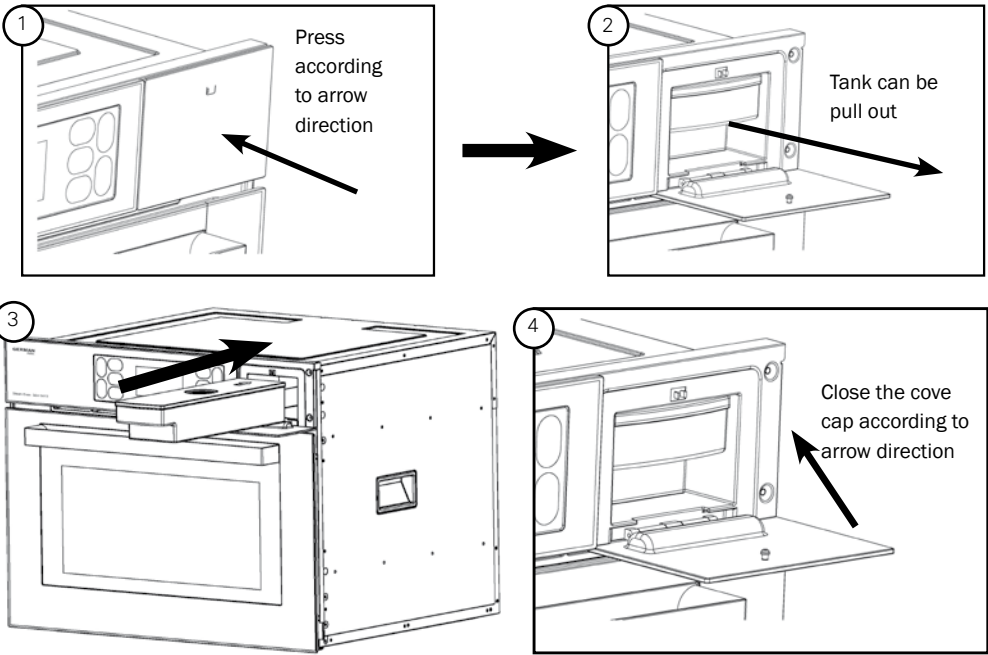


Operating Instruction

Note: Please install the water tank correctly and make sure it filled with water before use.

Notice for tank installation


1. Press water tank cover to open, and pull out the tank.
2. Fill the tank with distilled water (or filtered drinking water), water should not over brim the tank.
3. Cover the cover of tank, and insert the tank in bracket. Close the water tank cover after it is installed correctly.



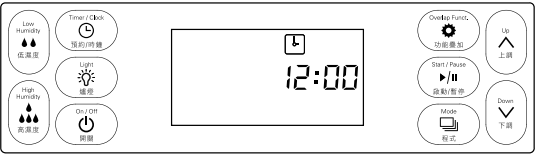
1. First electrify

Buzzer “beep” for one time, all the indicators and LCD screen light up for 1s. ON/OFF button flashes for 30s then turn to semi-bright.

2. Start up








Press  ON/OFF button for 1s, buzzer “beep” for one time and turn to standby mode with indicators of controllable buttons semi-bright. LCD screen light up, indicating clock icon and time, time o'clock is default as 12:00; if the appliance is left idle for 30s, it will turn to standby mode.

LCD starts up interface:




Operating Instruction

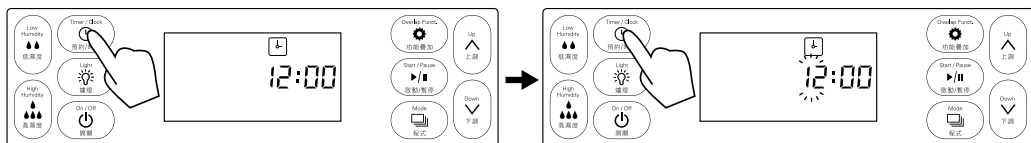
3. Time Setting



Under standby mode, press  lock button for 3s, then turn to time setting interface, press  or  to set hour, then press  clock button to confirm switching to minute setting, press  or  to set minute, press  clock button again to confirm setting. The screen shows new time.

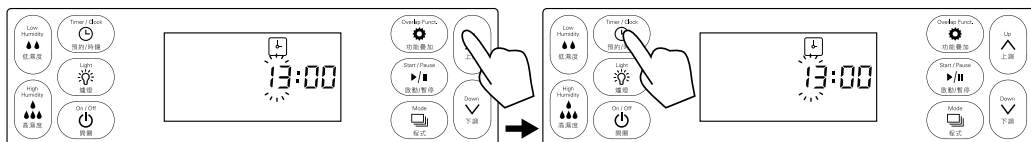
E.g. Adjust time at 13:20.



Procedure:

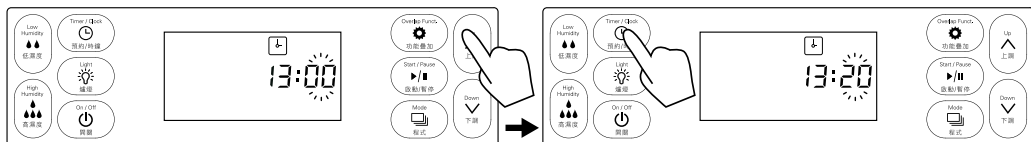
1) Under standby mode, press  clock button for 3 seconds;



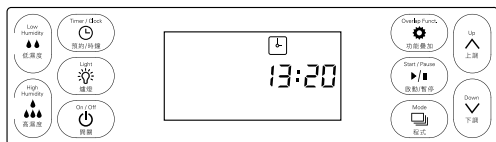
2) Hour position indicator flashes, press  until the indicator displays 13, then press  clock button to confirm.



3) Minute position indicator flashes, press  until the indicator displays 20, then press  clock button to confirm.



4) Time setting is done.



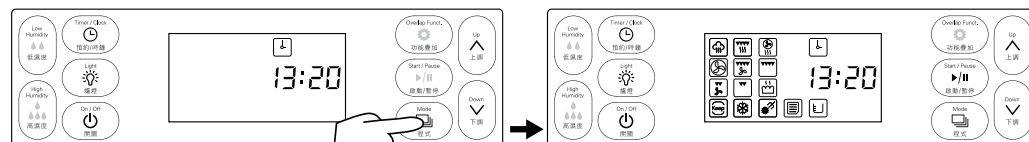
Operating Instruction






4. Function Setting

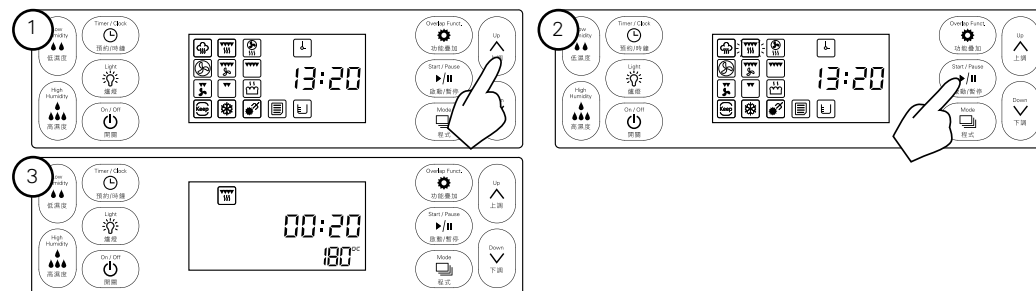
Procedure: Function setting → Temperature setting → Time setting → Confirm




E.g. Set steam grill mode at 190 °C for 30 minutes

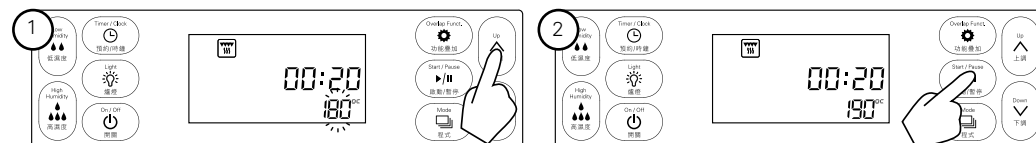
Step1: Press  Mode button under standby mode, and turn to icon selecting interface.




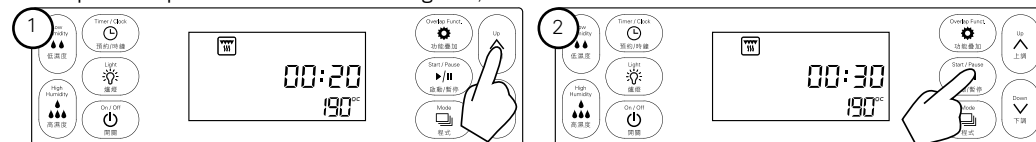
Press  Mode button or  or  button, choose  top steam grill mode, the chosen icon flashes, press  start/pause button to confirm, and then set cooking temperature. LCD screen shows the default temperature with temperature indicator flashes:



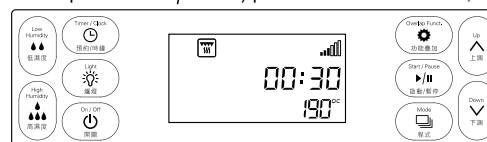
Step2: Press  or  button to set cooking temperature, press  start/pause button to confirm, then set the cooking temperature: LCD screen shows default time and flash.





Step 3: Then press  or  to set cooking time;



Step 4: Press  start/pause button to confirm, cooking mode starts.



Display: After the appliance starts working, working status indicator shows:  When the appliance reaches set temperature, indicator shows: 

Operating Instruction


5. Preset Timer setting and inquiry

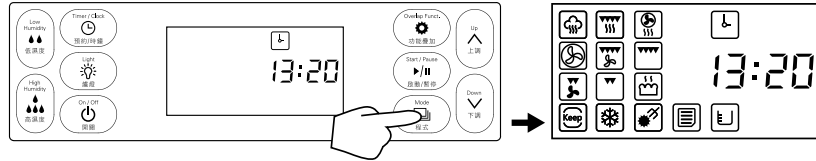
5.1 Preset Timer setting procedure:






Cooking mode setting → Temperature setting → Time setting →

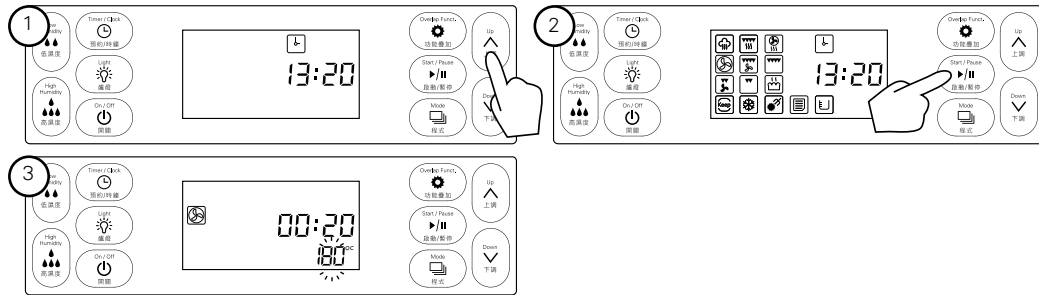
Press Preset Timer button → Set finish time → Confirm




E.g. The current time is 13:30, set back hot wind mode at 30 minutes, 190°C, finish at 15:30.

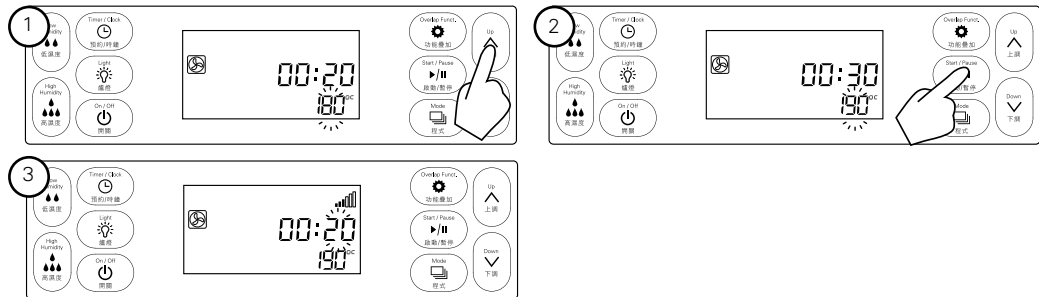
Step 1: Press  mode button under standby mode, then turn to function interface.





Press  mode button or  or  button to choose  hot wind mode. The chosen icon flashes, press  start/pause button to confirm, then set cooking temperature, with screen displaying default temperature and flashing temperature indicator:

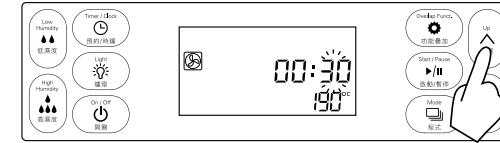



Step 2: Press  or  button to set cooking temperature, press  start/pause button to confirm, then set cooking time: screen displays the default time.

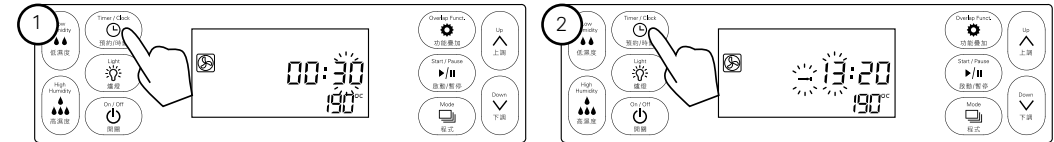



Operating Instruction

Step 3: Then press  or  to set cooking time at 30 minutes;




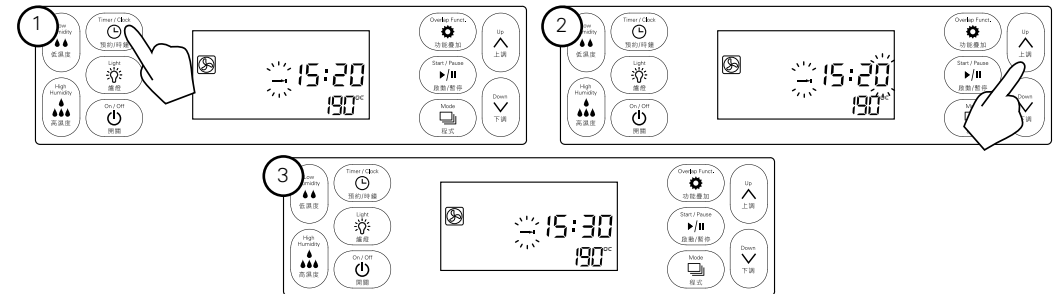
Step 4: Press  clock button to pre-set time.




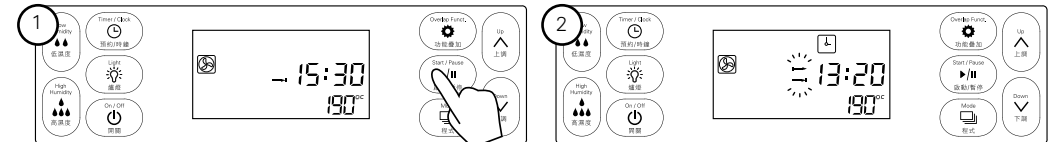
Press  or  to set finish time-hour setting, set 15 o'clock.




Press  clock button to set finish time-minute setting, set 30 minutes:



Step 5: Press  start/pause button to confirm, the setting is done.

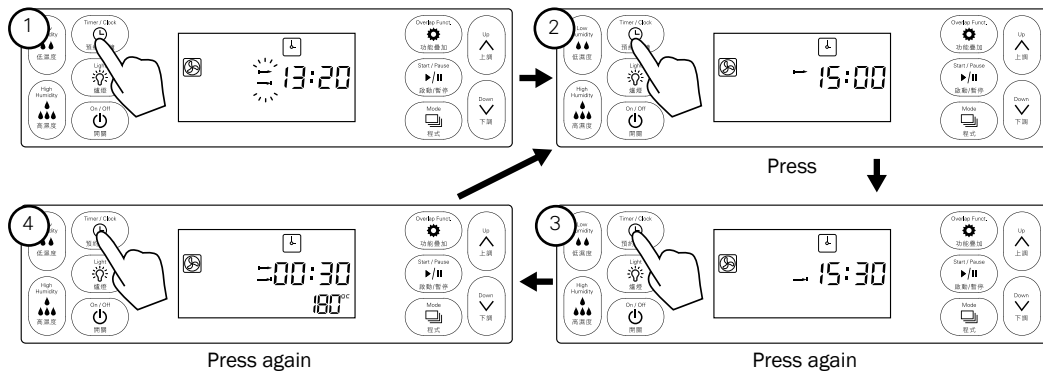


Clock shows current time with icon  flashes.

Operating Instruction

5.2 Preset Timer inquiry:

After preset timer started, press ⌚ clock button to show start time, press ⌚ clock button again to show finish time, and press ⌚ clock button one more time to show the preset setting:



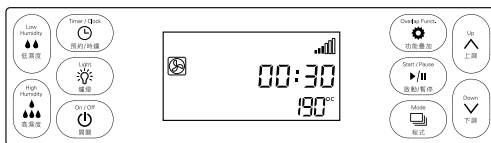
If the appliance is left idle for 10s during setting operation, the system will turn back to initial interface.

6. Overlap Function Setting and Inquiry

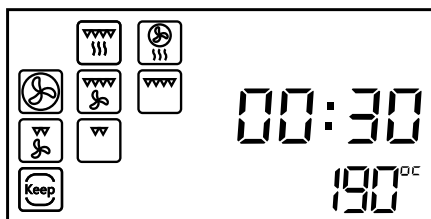
6.1 Overlap function setting procedure:

Start up the appliance → Press overlap button → Set cooking mode → Set time/temperature → Confirm (Note: More cooking modes could be added by repetitive operation, 3 cooking modes at most.)

E.g. Set hot wind mode at 190°C for 30 minutes and steam mode at 105°C for 30 minutes
Step 1: Start cooking mode (please refer to function setting instruction), hot wind mode at 190°C for 30 minutes.



Step 2: Press ⚙️ overlap function button under working mode, and turn to overlap function setting interface



Operating Instruction

Step3: Set ☁️ steam function: Press ⚙️ overlap function button or ^ or v overlap function button to choose ☁️ steam mode, press ▶️/⏸️ start/pause button or ⚙️ overlap function button, then turn to temperature setting interface:



Press ▶️/⏸️ start/pause button or ⚙️ overlap button, then turn to time setting interface, and adjust the time to 30 minutes.

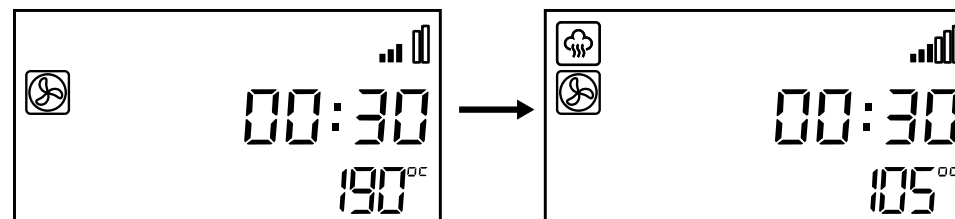


Step 4: Press ▶️/⏸️ start/pause button or ⚙️ overlap button to confirm, the first overlap function setting is done; repeat the operation to add more cooking mode, and three modes can be overlap at most.



Icon of current working mode light up with wait function icon flashes.

6.2 Overlap function inquiry: Press ⚙️ overlap function button to check time and temperature.



Turn back to working mode if it is left idle for 10s

Tips for Using the Oven

The phenomenon below is normal :

Phenomenon	Cause
Steam cluster in air outlet	Redundant steam will be cooled down and discharged through air outlet during cooking, but small part of it will cluster in air outlet.
Voltage fluctuation will influence flavor and cooking time.	When fluctuation range of voltage is from -10% to +5%, the appliance can still function normally. But with the influence of high or low voltage, output power will be higher or lower respectively, affecting the flavor and cooking time.

Note:

- Please check the following if steam oven does not work:
 - If the power cord is plugged properly;
 - If oven door is closed properly;
 - If water tank is installed correctly;
 - If household fuse is tripped or blown out.
- Steam oven is accidentally started without food in chamber: Open the oven door right away to stop the unit.

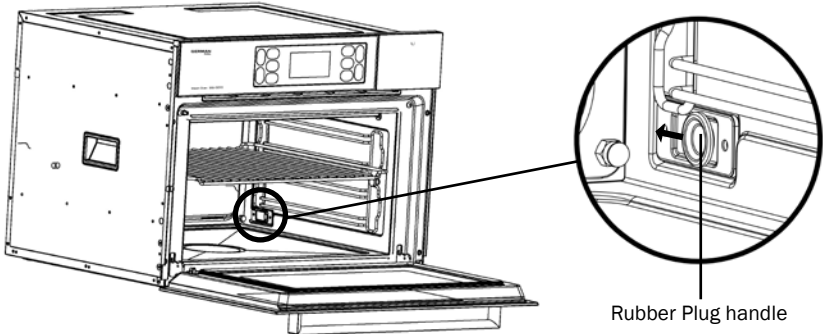
Tips:

- If three conditions to be met, it is normal for exhaust fan to continue working for another 3 minutes after cooking period is over, discharging heat in the chamber.
 - Working time of hot wind grill mode is over 3 minutes;
 - Steam is produced in chamber;
 - Cooking time is over or the unit pauses during working period.The three conditions above will cause exhaust fan to work for another 3 minutes.
- Minimum working time is 5 minutes.
- If oven door is open during working, the unit will be default to pause; when the door is closed again, repress ►/|| start/pause button to restart the unit.
- The machine is equipped with a warm-up alarm function. Not until warming-up finishes then the timer will start counting down. At the same time, the machine will emit three “beep” sounds to indicate warming-up is complete.

Care & Maintenance

Clean steam generator

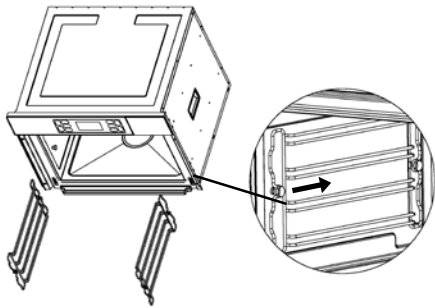
- Please drain the residual water and water scald in steam generator if the unit will not be used for a long time. Operation: Pull out drain cock on lower right corner of chamber (Note: Do not forget to block the drain cock after water in drained).



Pull out the rubber plug according to the arrow direction to drain waste water in evaporating pan and tube. Waste water stagnate for too long will become water scald, leading to pipe blockage. After the drainage, put rubber plug back to avoid water leakage.

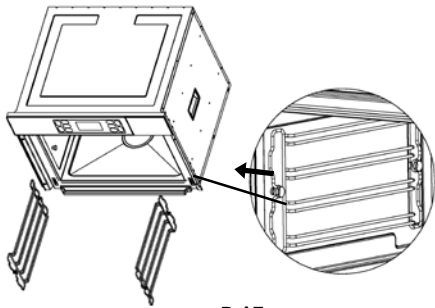
Remove shelves

- Unscrew 4 nuts clockwise on both sides of shelves and then take out shelves.
- Clean the shelves.



Shelf installation

- Insert right and left shelf in chamber, screw mating nuts anticlockwise to fix the shelves.

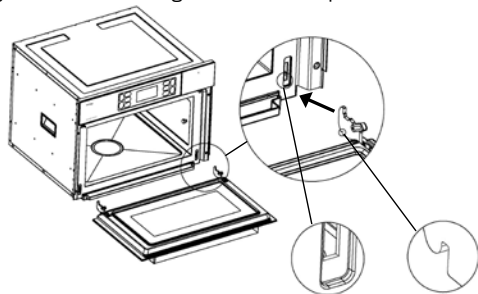


Care & Maintenance

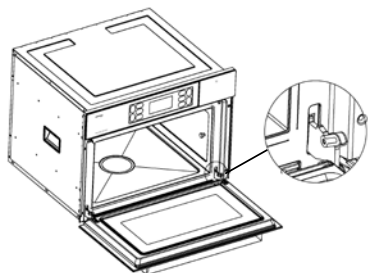
Door installation

Procedure:

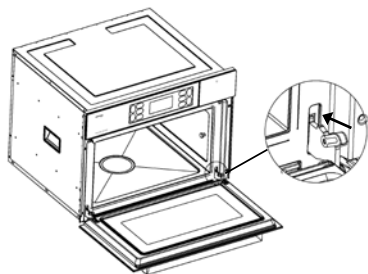
1. Take the door with both hands, and align the two hinges with hinge sockets on front plate. Insert the door horizontally. Ensure slot on the hinges can lock the hinge holds on front plate.



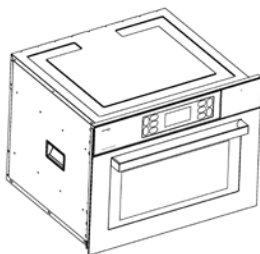
2. Fasten door on front-plate with the door open.



3. Press safe lock downward to fasten the door



4. Close the door when door installation is finished.



Disassembly of door:

Reverse the procedure of installation.

Care & Maintenance

Note: Do not clean any parts of the oven with strong detergent, banana oil, gasoline, abrasive powder or metal brush. If there is an odor from the oven after a long time usage, put 5-6 slices of lemon in the chamber and select steam mode at 110 °C for 15-20 minutes to remove the odor.

1. Shut down the steam oven and disconnect power supply before cleaning the oven chamber.
2. Clean oven chamber with wet cloth if food or soup is splashed on the inwall of oven. It is not suggested to use hard material for cleaning. Use soft detergent if inwall is too dirty, but abrasive detergent is not suggested.
3. It is suggested to use pure water or distilled water. Using tap water for a long time will produce water scald inside chamber.
4. Check the water tank at least once a month. Pull out the tank horizontally if necessary. Use soft cloth to clean inner side of the tank. Put the tank back after the cleaning.
5. Remove waste water on water board after cooking.
6. Clean sealing face of the door with soft cloth frequently.
7. With power disconnected, please use soft cloth to clean control panel if it gets wet. Do not use abrasive detergent to clean the control panel.
8. Disconnect the power and clean the chamber if the appliance will not be used for a long time. Store it in ventilating environment without corrosive gas.
9. Reparation must be conducted by qualified technicians from manufacturer; otherwise, it will be dangerous.
10. Disconnect the power before changing oven light. The light has to be special model from manufacturer.
11. No abrasive cleaner or sharp scraper should be used to clean glass on the oven door to avoid glass fracture.
12. Clean food tray and oil collector with soft material (cloth, etc.) instead of hard material (metal, etc.) to avoid scratches on plates or damage of protective coating.
13. 13. Dispose this appliance according to local criteria. For more information about product disposal, recollection and recycling, please contact local electrical appliance disposal service centre or related municipal department.

Clearing Water Scale

1. If you realize that the steam emission is slower than before or not as smooth, or if the steam is found to have white powdery residues, try adding citric acid or white vinegar to the storage tank, and then start the steam oven to remove the scale from the pipe. After performing these steps normal operation should resume. If the amount of water scale is too high, perform this procedure repeatedly. After the procedure(s), it is recommended to run the oven once with pure water.
2. If the product does not emit steam at all, it is likely that the pipe has been seriously clogged due to excessive accumulation of scale, so the steam is unable to pass through. Contact the maintenance personnel for repair as soon as possible.
3. It is recommended that the user perform the above-mentioned descaling procedure every one and a half to two months.

Troubleshooting

Phenomenon	Cause	Solution
Display does not light up	1.Steam oven is not connected to power supply; 2. Power cord is damaged.	1. Plug in power of steam oven (with fuse) 2. Contact customer service & re-pair centre or replace the component.
Abnormal indication on the screen	1.Screen is damaged; 2. Electronic component of circuit board is damaged.	Contact customer service & repair centre or replace the component.
Water or steam leakage from oven door	1.Door is not closed tightly; 2. Door sealer is damaged.	1. Close the door correctly again; 2. Contact customer service & re-pair centre or replace the component.
Gas leakage from oven door	1.Seal ring on the door is not installed correctly; 2. Door stop is damaged.	Contact customer service & repair centre or replace the component.
Oven light is not lit	1.Oven light is damaged 2.Master computer board is damaged.	Contact customer service & repair centre or replace the component.
Malfunction of fan	1. Engine is damaged. 2. Master computer board is damaged.	Contact customer service & repair centre or replace the component.
Button failure	1.Conductive rubber on the button is assembled improperly or damaged 2.Electronic component of circuit board is damaged	Contact customer service & repair centre or replace the component.
Steam emission is slow or unsmooth, or contains white powdery residues	Pipe clogged by water scale	Clear the water scale
No steam	1. Drain cock is open; 2.Hose is folded, blocked or damaged; 3.Steam generator is damaged; 4.Waterflood system is improperly sealed	1. Shut drain cock in the chamber; 2. Contact customer service & repair centre or replace the component. 3. Contact customer service & repair centre or replace the component. 4. Contact customer service & repair centre or replace the component.

Care & Maintenance

Alarm Troubleshooting

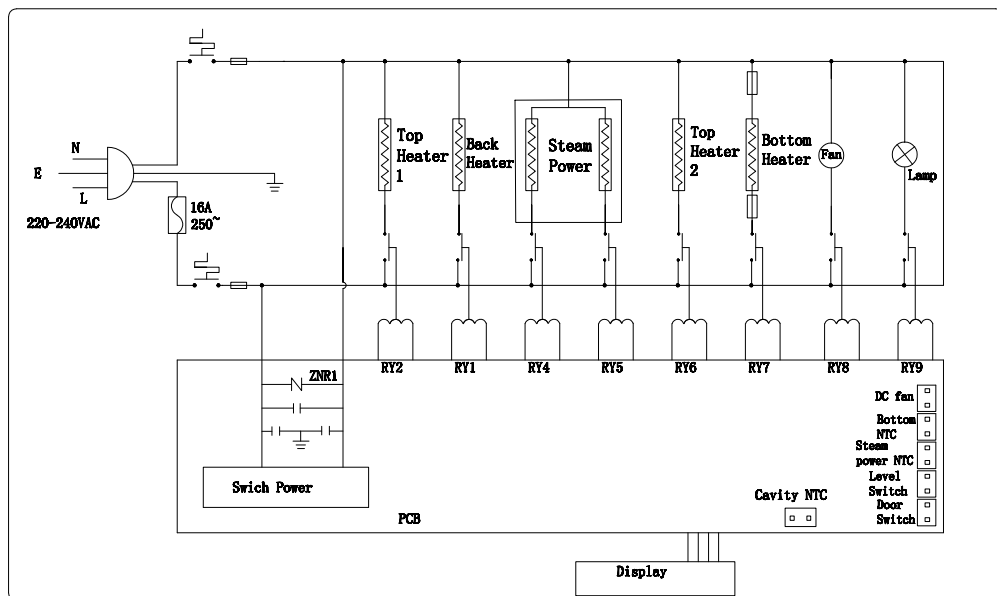
Display	Cause	Solution
E01	Chamber high temperature protection (temperature in the chamber is higher than security setting)	Stop working, open oven door for 8-10 minutes, and restart the appliance.
E02	Evaporator high temperature protection (temperature in evaporator is higher than security setting)	Stop working, wait for 8-10 minutes, and restart the appliance.
E03	Chamber low temperature protection (the unit works for 3 minutes under 35 °C)	1. Check if drain switch in the chamber is closed, if not, close it and reboot the appliance. 2. Contact customer service & re-pair centre.
E04	Evaporator low temperature protection (the unit works for 3 minutes under 35 °C)	Contact customer service & repair centre.
E05	Sensor connection failure (open circuit of chamber or evaporator sensor)	Contact customer service & repair centre.
E06	Malfunction of sensor (short circuit of chamber or evaporator sensor)	Contact customer service & repair centre.

Specification

Model No.	SGV-5221
Voltage/Frequency	220-240V/50Hz
Rated Power(Max)	2,100W
Product Dimension (H×W×D)	455mm×595mm×550mm
Oven Cavity Size (H×W×D)	Approx. 225mm×470mm×410mm
Tank Cavity	1.3L
Net weight	32 Kg

Specifications are subject to change without prior notice.
If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail.
Refer to www.germanpool.com for the most up-to-date version of the Operating Instructions.

Circuit Diagram



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 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.



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-5221**

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.

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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

GERMAN
POOL



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