GERMAN POOL

Built-in Air-Fry Steam Grill Oven | SGV-5228L



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.

Table of Contents

Warnings & Safety Precautions	04
Product Structure	07
Installation Instructions	08
Operation Instructions	11
Cleaning & Maintenance	22
Troubleshooting	24
Technical Specification	25
Warranty Terms & Conditions	47

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.
- Disconnect this product from the power source before cleaning and maintenance.
- Contact German Pool authorized service technician for repair or maintenance of this product.
- This product is designed for embedded installation and must not be installed behind decorative doors to prevent overheating.

To prevent personal injury, property damage, or other accidents, carefully read and follow all content marked with the following symbols in this manual before using this product for the first time:

PROHIBITED Strictly not allowed	**ATTENTION** Important safety precautions	**WARNING** Must be operated strictly in accordance with the requirements

PROHIBITED

1. This product is not for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge (including children), unless they have been given supervision or instruction concerning the use of this product by a person responsible for their safety. Children must be supervised to ensure they DO NOT play with this product.
2. DO NOT alter the internal wiring except by a qualified service technician.
3. DO NOT disassemble or repair any part of this product by yourself.
4. If the power cord becomes damaged, it must be replaced by qualified technicians from German Pool Customer Service & Repair Centre.
5. DO NOT store flammable, explosive, or corrosive materials in this product.
6. DO NOT allow children to operate this product. Keep children at a safe distance from this product at all times.
7. DO NOT use a loose or poorly connected power outlet.
8. DO NOT damage the power cord or crush, pinch, or strike it with heavy objects.
9. DO NOT use any power source other than 220-240 V~ 50-60 Hz.

Warnings & Safety Precautions

ATTENTION

1. The power cord is 1200mm in length, make sure it is reliably grounded.
2. DO NOT pull on the cord to disconnect power, otherwise it may cause hazards like electric shock, short circuit, or fire.
3. When this product is in operation, DO NOT touch the oven glass door to avoid burns.
4. If this product will not be used for an extended period of time, disconnect the power source to prevent electric leakage or fire due to aging of the power cord.
5. When this product is operating or immediately after a cycle ends, the oven cavity is extremely hot. DO NOT touch the heated parts inside the oven cavity. Directly touching the utensils will result in burns.
6. Be careful when opening the oven door. DO NOT expose your face directly to the steam to prevent burns.
7. DO NOT place food or utensils directly on the bottom of this product. Food and utensils must be placed on the grill rack, grill pan, or steam tray.
8. DO NOT use steam cleaners.
9. Make sure this product is placed in a well-ventilated location to prevent overheating.
10. This product will generate heat during use, Do NOT touch heating elements inside the produc, accessories and utensils inside will become very hot. Wear heat-resistant gloves when retrieving accessories and utensils from the oven cavity.
11. This product must be reliably grounded, and DO NOT connect the ground wire to a gas pipe, water pipe, lightning rod, or telephone line. Poor grounding will cause electric shock and accidents.
12. This product must be installed on a surface that can adequately support its weight. Failure to do so may cause parts to fall, resulting in injury or property damage.
13. Installation must be carried out by qualified professionals. Failure to do so may result in hazardous conditions.
14. DO NOT cook foods containing alcohol, as alcohol vapors may catch fire inside the oven cavity.
15. Use only temperature sensing probes recommended for this product.

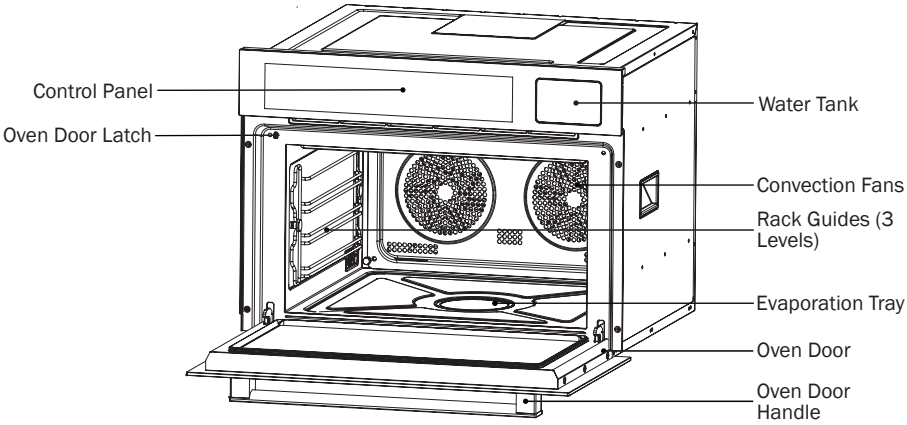
Warnings & Safety Precautions

WARNING

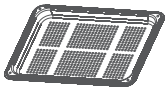
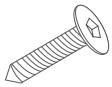
1. DO NOT use abrasive cleaners or sharp metal scrapers on the oven door glass. Scratching the glass surface may cause it to shatter.
2. This product's oven door hinges will move when opening and closing the oven door. Make sure your hands stay clear from the hinge areas to avoid getting pinched.
3. To avoid risk of electric shock, ensure this product's power source is disconnected before replacing the oven lamp.
4. When moving this product, DO NOT lift by the oven door handle. Lift the product from its bottom, and handle it gently.
5. For appliances equipped with a convection motor, disconnect the appliance from the power supply before removing the protective cover for cleaning. After cleaning, the protective cover must be reinstalled in its original position.
6. When securing this product, the bottom of the cabinet must be supported by a platform with a load-bearing capacity of at least 75 kg. DO NOT rely solely on screws at the door frame to hold the product in place.
7. Do not allow children to use this product without supervision unless they have been given adequate instructions concerning the safe use of the appliance, fully understand the hazards involved, and possess the capability to operate it in a correct manner
8. DO NOT operate this product with an external timer or an independent remote-control system.
9. Due to the inherent characteristics of the tempered glass manufacturing process, spontaneous breakage is an intrinsic property of the material. The industry's standard spontaneous breakage rate is 3%- 5%; however, our company rigorously controls this rate to within 3%.
10. This product must have its own dedicated flex outlet. DO NOT share outlet with other appliances, doing so may cause abnormal overheating and result in a fire.
11. **WARNING!** Accessible parts can become hot during use. Young children should be kept away.
12. If the product emits abnormal noise, odor, overheats, or malfunctions, stop using it immediately, turn off the switch, and disconnect the power supply.
13. Power should not be connected to household appliances via light bulbs with sockets.
14. The total rated current of appliances connected to an extension power outlet must not exceed the rated current of the original fixed socket or circuit.
15. Users must not replace the fuses in household appliances and power supplies with ordinary conductors or fuses exceeding the specified current capacity.
16. Users should not alter the settings of low-voltage circuit breakers or residual current devices (RCDs) without professional guidance.

Product Structure

Main Unit



Accessories

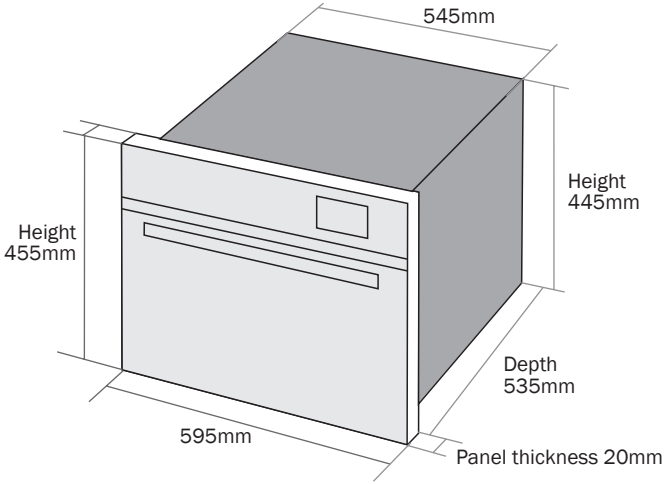
		
Grill Pan For grilling and baking, or placed under the grill rack to catch grease and food debris, or containing liquids	**Steam Tray** For steaming food	**Grill Rack** Can be used for holding cooking utensils during cooking
		
Rubber Bulb Syringe For cleaning drip tray and sucking up residual water inside the oven cavity	**Oven Mitten** For removing hot utensils from the oven	**Installation Screw x4** For installing the oven into the kitchen cabinet

Note:

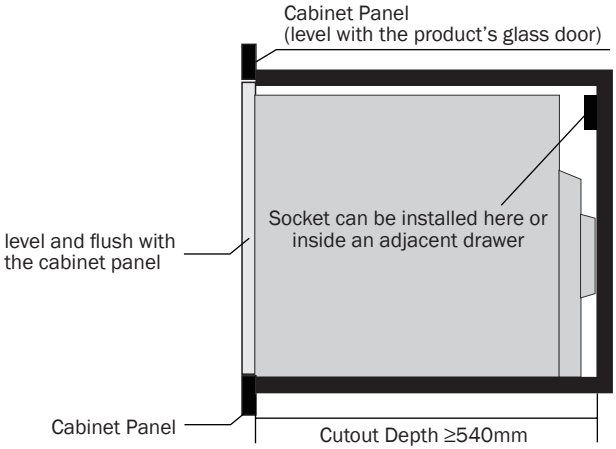
Grill pan, steam tray and grill rack may temporarily warp or deform slightly due to thermal expansion during prolonged high-temperature use. This is normal and does not affect their function. They will return to their original form after cooling down.

Installation Instructions

Product Dimensions & Cabinet Cutout Dimensions

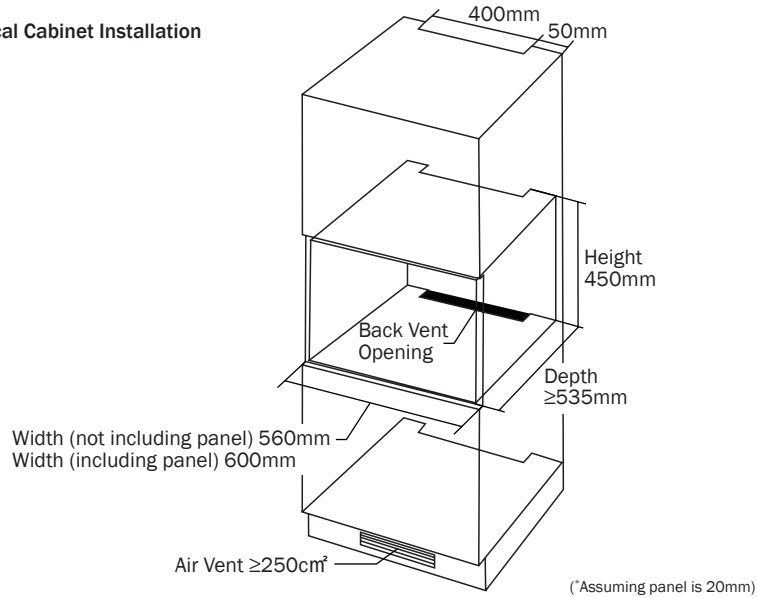


Note:
Unit height includes the feet at the bottom of the unit to the top of the product.



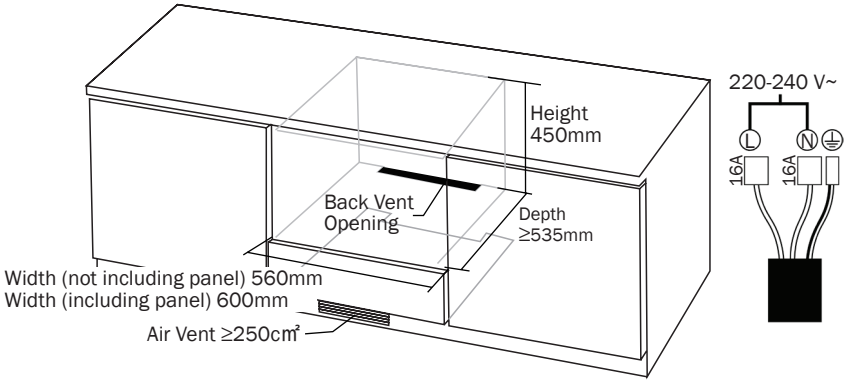
Installation Instructions

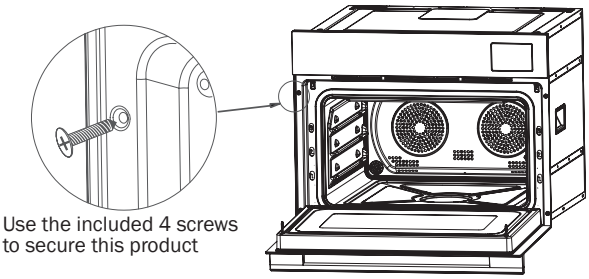
Vertical Cabinet Installation



(*Assuming panel is 20mm)

Countertop Cabinet Installation





Use the included 4 screws
to secure this product

Installation Instructions

Preparation & Inspection Before Installation

- Installation must be carried out by professional personnel in strict compliance with all applicable codes and regulations.
- All components of the cabinet intended to house this product (including plastic materials and decorative wood) must be assembled using heat-resistant adhesive capable of withstanding 100°C high temperature. The use of unsuitable materials or adhesives may result in cabinet deformation or bonding failure.
- There must be sufficient space inside the cabinet to provide for this product's power connection. During installation, the power outlet must be installed outside the cabinet. If the outlet is installed inside the cabinet, a double pole switch must be fitted outside the cabinet to ensure the power supply can be disconnected at any time after the product is installed.
- The cabinet intended to house this product must be structurally sturdy enough to support its weight. This product must be securely and firmly installed into the cutout opening.
- Provided that adequate ventilation is ensured, this product can be installed in a wall cabinet or beneath a standard base cabinet.
- Before using this product, all packaging materials must be removed from the oven cavity.
- Carefully inspect the surfaces of this product for any signs of damage. If damage is detected, contact German Pool Customer Service & Repair Centre immediately.

Installation Method

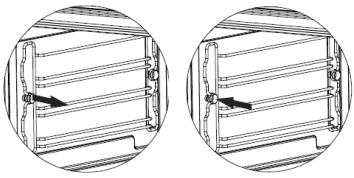
1. Before installation, ensure this product is connected to a separate 16A flex outlet with reliable grounding. The power cable connection must be equipped with a full-pole disconnect device to ensure product safety (eg. a full-pole disconnect residual current protection switch).
2. Connect the power cord to the electrical outlet, then gently slide the product into the cutout hole.
3. Open the oven door and use the four provided installation screws to secure the product in a position flush with the cabinet door front.
4. Upon completion of installation, functional testing must be performed in accordance with the operating instructions.

Note:

- Ensure the product is securely fastened to prevent it from tilting forward during operation, which could damage items inside.
- To ensure sufficient installation space and adequate airflow around the product, it is recommended to remove the back panel of the cabinet during installation.

Installing & Detaching Rack Guides

To detach: loosen the 4 nuts fixed on the left and right rack guides by turning them clockwise, and remove the rack guides.
To install: Place the left and right rack guides on their proper side, and tighten the 4 nuts by turning them anticlockwise.



Operation Instructions

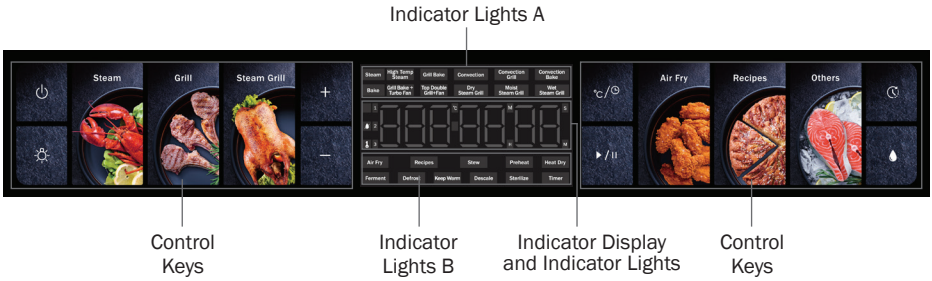
Note:
Before using any function involving steam, make sure to fill up the water tank first.

1. Take out the water tank: connect power. In standby state, tap Water Tank Key and the water tank will automatically pop out. Pull out the tank.
2. Add water: lift the seal ring on the top of the water tank, fill in purified water.
3. Install the water tank: after filling with water, close the seal ring properly and insert the water tank back into the water tank slot.

Note:

- DO NOT fill to above the maximum water mark.
- It is recommended to use only purified or distilled water to prevent limescale build-up, and clean the water tank regularly to keep it hygienic. It is recommended to take out the water tank after each use and pour off any residual water.
- Before each use, make sure the water tank's seal ring is completely closed to prevent leakage.
- DO NOT put the water tank in the dishwasher.
- DO NOT fill the water tank with hot water, to avoid deforming the water tank and damaging the oven.

Control Panel



Indicator Lights (A)

Indicator Light	Mode/Function	Indicator Light	Mode/Function	Indicator Light	Mode/Function
Steam	Steam Mode	High Temp Steam	High Temperature Steam Mode	Grill Bake	Grill Bake Mode
Convection	Convection Mode	Convection Grill	Convection Grill Mode	Convection Bake	Convection Bake Mode
Bake	Bake Mode	Grill Bake + Turbo Fan	Grill Bake + Turbo Fan	Top Double Grill+Fan	Top Double Grill + Fan
Dry Steam Grill	Dry Steam Grill Mode	Moist Steam Grill	Moist Steam Grill Mode	Wet Steam Grill	Wet Steam Grill Mode

Operation Instructions

Indicator Lights (B)

Indicator Light	Mode/Function	Indicator Light	Mode/Function	Indicator Light	Mode/Function
Air Fry	Air Fry Mode	Recipes	Preset Recipes	Stew	Stew Mode
Preheat	Preheat Function	Heat Dry	Heat Dry Function	Ferment	Ferment Function
Defrost	Defrost Function	Keep Warm	Keep Warm Function	Descale	Descale Function
Sterilize	Sterilize Function	Timer	Timer Function		

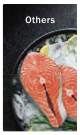
Display Panel & Indicator Lights

Indicator Light	Mode/Function	Indicator Light	Mode/Function
	Child Lock Function		Temperature/ Time Indicator
	Add Water Alert		

Control Keys

Key		Description
	Power	• In sleep state, tap this key to enter standby state • During operation, tap this key to cancel operation and return to standby state • In standby state, tap this key to enter sleep state
	Lamp	Tap this key to turn oven lamp on or off
	Increase	• When adjusting cooking time or temperature, tap this key to increase parameters like time, temperature, weight, etc. • When using Recipes function, tap this key to forward to the next recipe
	Decrease	• When adjusting cooking time or temperature, tap this key to decrease parameters like time, temperature, weight, etc. • When using Recipes function, tap this key to go back to the last recipe
	Temperature / Time	• When using product for the first time, tap this key to enter Clock settings • After selecting mode or function, or during operation, tap this key to alter between adjusting temperature and time
	Start / Pause	• After selecting mode or function, tap this key to start operation • During operation, tap this key once to pause operation, tap again to resume operation • Press and hold this key for 3 seconds to deactivate the child lock function
	Timer	After selecting mode or function, tap this key to enter Timer settings
	Water Tank	Tap this key to pop out the water tank
	Steam	Tap this key to enter Steam mode selection, then tap this key repeatedly to select mode **Mode Selection** • Steam: suitable for pasta, vegetables, seafood, etc. • High Temperature Steam: suitable for foods that don't tenderize easily, such as tendons or boned-in chicken

Operation Instructions

Key		Description
	Grill	Tap this key to enter Grill mode selection, then tap this key repeatedly to select mode **Mode Selection** • Grill Bake：suitable for casseroles,baked potatoes, etc. • Convection：can grill several tiers at once, suitable for grilling meat, etc. • Convection Grill：suitable for grilling hamburger steak, chicken skewers, etc. • Convection Bake：suitable for pizzas, croissants, etc. • Bake：suitable for cakes and pastries • Grill Bake + Turbo Fan：suitable for roasting large foods like whole chicken, lamb rack, etc. • Top Double Grill + Fan ：suitable for thicker cuts of meat e.g. fish steak, sausages, etc.
	Steam Grill	Tap this key to enter Steam Grill mode selection, then tap this key repeatedly to select mode **Mode Selection** • Dry Steam Grill: suitable for chicken wings, etc. • Moist Steam Grill: suitable for BBQ pork, grilled fish, etc. • Wet Steam Grill: suitable for crème brûlée, etc.
	Air Fry	Tap this key to enter Air Fry Mode **Mode** Air Fry: suitable for fried chicken nuggets, French fries, etc.
	Recipes	Tap this key to enter Preset Recipes selection, then tap Increase/Decrease keys to select recipe
	Others	Tap this key to enter Others mode selection, then tap this key repeatedly to select desired mode/function **Mode/Function Selection** • Stew: suitable for soups, etc. • Preheat: quickly raise oven cavity temperature • Heat Dry: for drying residual water inside oven cavity • Ferment: suitable for rising dough, making yogurt, etc. • Defrost: quick defrost with heat • Keep Warm: keep food warm with steam • Descale: for cleaning limescale on piping and evaporator • Sterilize: for sterilizing heat-resistant utensils and tableware

Using for the First Time

Before using this product for the first time, fill the water tank with purified water to the maximum water mark, and run Steam Mode at 100°C for 20 minutes. Afterwards, wipe dry any residual water inside the oven cavity, then run Convection Grill Mode at 180°C for 20 minutes. Upon completion, allow the oven cavity to cool down, then open the oven door to ventilate the interior to eliminate any new appliance odors. Finally, wash all provided accessories separately before using.

Operation Instructions

Setting the Clock (When Using for the First Time)

1. Connect the power source, the product will beep once, control panel will light up for 1 second, display panel shows 12:00, and product enters standby state.
2. In standby state, tap and hold Temperature/Time Key, the Hour digits on the display panel blink. Tap Increase/Decrease keys to adjust the hour.
3. After adjusting the Hour, tap Temperature/Time Key, the Minute digits on the display panel blink. Tap Increase/Decrease keys to adjust the minutes.
4. After setting is complete, tap Start/Pause Key to confirm. Alternatively, if the product does not receive any further command in 10 seconds, it will automatically confirm the current clock setting.

Note:
If the power source has been disconnected (eg. power outage or power plug is unplugged), when reconnecting the product to power, the clock has to be reset again. After the clock has been set, if user wishes to adjust the clock, user must unplug then re-plug the product and reset the clock.

Standby State & Sleep State

1. In sleep state, all keys go dark except for Power Key.
2. In sleep state, tap Power Key to enter standby state. All keys light up and display shows the current time.
3. In standby state, tap Power Key to return to sleep state. Buzzer will beep once.

A. Basic Operation

Cooking Guidelines

- When heating soup, sauces or liquids, be careful when retrieving from the oven.
- DO NOT overheat, otherwise when retrieving the food from the oven, sudden boiling will cause liquid to splash and cause scalding.
- When heating liquids, ensure the liquid is filled to at least 60% of the container's capacity. Heating a small amount of liquid can lead to boiling and sudden, dangerous splattering.
- DO NOT stir liquids immediately before or during the heating process.
- After heating, allow the container to sit in the oven for a while, then stir the contents gently before retrieving from the oven.
- Always stir or shake heated baby food or liquids thoroughly. Test the temperature before feeding to avoid scalding the infant.
- DO NOT use conventional thermometers with this product. Use only meat thermometers to verify the cooking result. If the food is undercooked, continue cooking until the recommended internal temperature is reached.
- When using Grill category, control the cooking time and monitor the cooking process closely. DO NOT leave the product unattended. Excessive heating of food can cause smoke or fire.

Operation Instructions

Start Cooking

1. In standby state, tap Steam Key, Grill Key, Steam Grill Key, Air Fry Key, or Others Key to select desired category.
2. I. If selecting Steam category, tap Steam Key repeatedly to switch between Steam Mode and High Temperature Steam Mode, the corresponding indicator light will blink.
   II. If selecting Grill category, tap Grill Key repeatedly to cycle among Grill Bake, Convection, Convection Grill, Convection Bake, Bake, Grill Bake + Turbo Fan, and Top Double Grill + Fan modes, the corresponding indicator light will blink.
   III. If selecting Steam Grill category, tap Steam Grill Key repeatedly to cycle among Dry Steam Grill, Moist Steam Grill, and Wet Steam Grill modes, the corresponding indicator light will blink.
   IV. If selecting Air Fry Mode, tap Air Fry Key, and Air Fry Indicator Light will blink.
   V. If selecting Others category, tap Others Key repeatedly to cycle among Stew, Preheat, Heat Dry, Ferment, Defrost, Keep Warm, Descale, Sterilize modes/functions. The corresponding indicator light will blink.
3. After selection is complete, tap Temperature/Time Key to adjust temperature and time, then tap Increase/Decrease keys to adjust parameters.
4. When setting is complete, tap Start/Pause Key to start operation. If selected mode comes with Preheat function, the product will start to preheat, the cooking time on the display panel will light up constant (no countdown). At this time, DO NOT place food inside the oven. When preheating is complete, product will automatically start to cook, the cooking time on the display panel will start to countdown. User can now open the oven door and place in the food, close the door and the product will automatically continue cooking.
5. When cooking is complete, buzzer will beep 10 times.

Note:

- During cooking, tap Temperature/Time Key then Increase/Decrease keys to adjust temperature or time.
- During operation, tap Start/Pause Key to pause operation, Start/Pause Key will blink. Tap Start/Pause Key again to resume operation.
- If oven door is opened during operation, operation will automatically pause, display panel will alternately blink remaining time and “OPEN”.
- During operation, if user wishes to cancel operation, tap Power Key and product will return to standby state.
- When operation time has exceeded 30 seconds, Child Lock will automatically activate, Child Lock Indicator Light will light up constant. Tap and hold Start/Pause Key for 3 seconds to deactivate Child Lock.
- Before using Heat Dry or Sterilize functions in the Others category, remove all food, accessories and containers from the oven cavity.
- Beware of high heat when opening the oven door during operation, whern operation is on pause or immediately after operation is completed.
- After operation is complete, it is recommended to clean off any food debris or water inside the oven cavity, and keep the oven cavity dry and clean.

Operation Instructions

Category	Mode/Function	Heating Elements	Default Temperature/ Time	Adjustable Temperature/Time	Preheat
Steam	Steam	Steam	100°C / 20 min	50-100°C / 1 min - 3 hr	NA
	High Temperature Steam	Top Inner Heating Element, Steam, Hot Fan	110°C / 20 min	105-150°C / 1 min - 3 hr	NA
Grill	Grill Bake	Lower Heating Element, Top Outer Heating Element	180°C / 20 min	40-220°C / 1 min - 3 hr	Yes
	Convection	Back Heating Element, Hot Fan	180°C / 20 min	40-250°C / 1 min - 3 hr	Yes
	Convection Grill	Top Outer Heating Element, Back Heating Element, Hot Fan	180°C / 20 min	40-250°C / 1 min - 3 hr	Yes
	Convection Bake	Lower Heating Element, Back Heating Element, Hot Fan	220°C / 20 min	40-250°C / 1 min - 3 hr	Yes
	Bake	Lower Heating Element, Back Heating Element, Hot Fan	180°C / 20 min	40-180°C / 1 min - 3 hr	Yes
	Grill Bake + Turbo Fan	Lower Heating Element, Top Outer Heating Element, Hot Fan	180°C / 20 min	50-230°C / 1 min - 3 hr	Yes
	Top Double Grill + Fan	Top Inner Heating Element, Top Outer Heating Element, Hot Fan	180°C / 20 min	50-230°C / 1 min - 3 hr	Yes
Steam Grill	Dry Steam Grill	Back Heating Element, Steam, Hot Fan	180°C / 20 min	120-250°C / 1 min - 3 hr	Yes
	Moist Steam Grill	Back Heating Element, Steam, Hot Fan	180°C / 20 min	120-250°C / 1 min - 3 hr	Yes
	Wet Steam Grill	Back Heating Element, Steam, Hot Fan	180°C / 20 min	120-250°C / 1 min - 3 hr	Yes

Operation Instructions

Category	Mode/Function	Heating Elements	Default Temperature/ Time	Adjustable Temperature/Time	Preheat
Air Fry	Air Fry	Lower Heating Element, Top Outer Heating Element, Hot Fan	190°C / 20 min	120-230°C / 1 min - 3 hr	Yes
Others	Stew	Top Inner Heating Element, Top Outer Heating Element, Steam, Hot Fan	110°C / 40 min	105-150°C / 1 min - 3 hr	NA
	Preheat	Back Heating Element, Steam, Hot Fan	140°C / 15 min	Temperature not adjustable / 1 min - 1 hr	NA
	Heat Dry	Lower Heating Element, Top Outer Heating Element, Back Heating Element, Hot Fan	Uses dry heat to evaporate residual water from the bottom of the oven cavity. The operation will end automatically once the drying process is complete. Temperature and time are not adjustable		NA
	Ferment	Lower Heating Element, Top Outer Heating Element, Steam, Hot Fan	30°C / 20 min	30-45°C / 1 min -24 hr	NA
	Defrost	Steam	50°C / 20 min	50-60°C / 1 min -24 hr	NA
	Keep Warm	Back Heating Element, Steam, Hot Fan	60°C / 20 min	60-80°C / 1 min -24 hr	NA
	Descale	Steam, Top Inner Heating Element, Top Outer Heating Element	A two-stage cleaning cycle to remove limescale from the piping. Temperature and time are not adjustable		NA
	Sterilize	Steam	Operates at 100°C dry heat for 30 minutes to sterilize the cavity and utensils. Temperature and time are not adjustable		NA

Operation Instructions

Add Water Alert

During operation, if the water level in the water tank falls to the minimum mark, the Add Water Indicator Light on the display panel will blink, buzzer will beep continuously and operation will pause. The water tank will automatically pop out. Please remove the water tank, refill and reinsert it properly into the oven, then tap Start/Pause Key to resume operation.

Descale Function

When the evaporation plate has accumulated 100 hours of operation, the product will alert the user to run the Descale Function. It is recommended to descale the product in time.

1. In standby state, remove the water tank, fill it to the max water mark with purified water and descaling agent, and reinstall it back into the oven.
2. Tap Others Key and select Descale function, display panel shows “C01”.
3. Tap Start/Pause Key to start Descale function. The product will automatically run for approximately 25 minutes until the first stage of descaling is complete. Buzzer will beep, and display will show “C02”.
4. Take out the water tank again, empty it and refill it to the maximum water mark with only purified water, and reinstall it into the oven.
5. Tap Start/Pause Key to resume Descale function. The product will automatically run until the second stage of descaling is complete. Buzzer will beep, and product will return to standby state.
6. Wipe off any water or residue left on the bottom of the oven cavity with a dry cloth.

Note:

- If the product has been disconnected from power, the cumulative operating time of the evaporation plate will automatically reset to zero.
- To avoid any descaling agent residue left inside the oven cavity, user can run the Descale Function again, using only purified water for both stages.

B. Advanced Operation

Timer Function

1. In standby state, select the desired cooking mode and set the temperature and time.
2. Tap Timer Key, display panel will show programmed end time, the Hour digits will blink. Tap Increase/Decrease keys to adjust the hour.
3. When hour is set, tap Temperature/Time Key to switch to the Minute digits. Use Increase/Decrease keys to adjust the minute.
4. After desired timer is set, tap Start/Pause Key to confirm, and product will start to countdown.

Note:

- The programmed end time is based on the 24-hour clock system, and refers to the time at which cooking will finish, not when cooking will start. For example, if you set the programmed end time to 15:30 and the cooking duration to 20 minutes, the product will automatically begin cooking at 15:10 and finish at 15:30.
- Before using the timer, make sure the clock has been set correctly (please refer to the “Setting the Clock” section).
- After activating Timer function, tap Power Key and the product will return to standby state.
- Timer can be set for all modes and functions except for Heat Dry, Descale, and Sterilize.
- If selected mode has preset Preheat function, the product will automatically begin preheating in advance and automatically start cooking when preheat is complete.

Operation Instructions

Preset Recipes

1. In standby state, tap Recipes Key to enter Preset Recipes Selection interface.
2. Tap Increase/Decrease keys to select desired recipe (P01-P50).
3. When selection is complete, tap the Start/Pause Key to start cooking. The cooking time can be adjusted by ±5 minutes, while the temperature cannot be adjusted.
4. When cooking is finished, buzzer will beep 10 times.

Recipe Code	Recipe Name	Cooking Time/Temperature
P-01	Mantou	Steam 100°C, 18 min
P-02	Okra egg custard	Steam 100°C, 15 min
P-03	Steamed Fish	Steam 100°C, 15 min
P-04	Steamed Prawns	Steam 100°C, 10 min
P-05	Steamed Vegetables with Vermicelli	Steam 100°C, 15 min
P-06	Garlic Eggplants*	Step 1: Convection 200°C, 15 min Step 2: Convection 200°C, 10 min
P-07	Spare Ribs with Potatoes	High Temperature Steam 110°C, 30 min
P-08	Chili Fish Head	Steam 100°C, 15 min
P-09	Seafood Baked Rice*	Top Double Grill + Fan 200°C, 8 min
P-10	Braised Pork Belly	High Temperature Steam 150°C, 90 min
P-11	Bird's Nest with Snow Fungus	High Temperature Steam 110°C, 40 min
P-12	Chicken Coconut Soup	High Temperature Steam 110°C, 90 min
P-13	Spinach Cake*	Steam 100°C, 35 min
P-14	Osmanthus Milk Pudding	Steam 100°C, 15 min
P-15	Buddha's Temptation Soup	High Temperature Steam 110°C, 20 min
P-16	Dried Lemon Slices	Convection Grill 70°C, 180 min
P-17	Beef Wellington*	Dry Steam Grill 220°C, 30 min
P-18	Grilled Lobster*	Top Double Grill + Fan 220°C, 6 min
P-19	Roast Chicken	Convection Grill 140°C, 60 min
P-20	Roast Pigeon*	Convection 170°C, 30 min
P-21	Crispy Pork Knuckle	Step 1: High Temperature Steam 110°C, 60 min; Step 2: Air Fry 210°C, 40 min
P-22	Drunken Crab	Steam 100°C, 20 min
P-23	Mala Grilled Fish	Convection Grill 200°C, 30 min
P-24	Pizza*	Convection Bake 200°C, 15 min
P-25	Crab & Rice Cake Pot	High Temperature Steam 120°C, 40 min
P-26	Sukiyaki	High Temperature Steam 120°C, 20 min
P-27	Honeyed Sweet Potato	Convection 220°C, 45 min
P-28	Steak Salad*	Dry Steam Grill 220°C, 7 min
P-29	Mixed Vegetables*	Top Double Grill + Fan 200°C, 25 min
P-30	Pumpkin Glutinous Rice Bun	Steam 100°C, 15 min

Recipe Code	Recipe Name	Cooking Time/Temperature
P-31	Grilled Salmon*	Dry Steam Grill 200°C, 15 min
P-32	Snack Platter*	Air Fry 200°C, 20 min
P-33	Cumin Lamb Rack*	Convection 200°C, 30 min
P-34	Grilled Chicken Wings*	Convection Grill 200°C, 18 min
P-35	Spare Ribs with Lemon Sauce*	Convection 200°C, 20 min
P-36	Crispy Fish Fillet*	Air Fry 200°C, 25 min
P-37	Chicken Skewers*	Air Fry 200°C, 20 min
P-38	Pork Jerky*	Air Fry 180°C, 20 min
P-39	Caramel Chestnut Cake*	Grill Bake 180°C, 15 min
P-40	Portuguese Egg Tart*	Grill Bake 200°C, 30 min
P-41	Crème Brûlée*	Wet Steam Grill 150°C, 35 min
P-42	Chocolate Crisps*	Grill Bake 170°C, 12 min
P-43	Chiffon Cake*	Grill Bake 140°C, 45 min
P-44	Butter Cookies*	Grill Bake 160°C, 20 min
P-45	Matcha Mochi*	Grill Bake 180°C, 25 min
P-46	Sandwich Bread Loaf*	Grill Bake 170°C, 35 min
P-47	Country Loaf*	Convection Grill 220°C, 45 min
P-48	Red Bean Bun*	Dry Steam Grill 170°C, 18 min
P-49	Cream Puff*	Step 1: Grill Bake 200°C, 12 min; Step 2: Grill Bake 150°C, 30 min
P-50	Soft Milk Bread*	Grill Bake 160°C, 20 min

Note:

- Recipes marked with * in the table above feature a default preheat function. DO NOT place food in the oven during preheating. Place in food only after preheating is complete and the main cooking cycle begins.
- Recipes are for reference only. Cooking results may vary depending on factors such as personal preference for doneness, initial food temperature, portion size, shape, and the type of cookware used.

Cleaning & Maintenance

⚠ **WARNING!**

- Before repair and maintenance, turn off the product, disconnect the power source, and wait for the product to completely cool down first.
- DO NOT place heavy items on the oven door to avoid damaging the oven door.

Note:

- DO NOT use gasoline, alcohol, organic solvents, abrasive cleaners, etc. for cleaning, as they may cause discoloration or cracking of the surface finish. Use only dedicated neutral cleaners to clean this product.
- Clean this product regularly. It is recommended to clean the interior after each use to prevent smoke or odors during subsequent uses.
- It is recommended to turn on the oven lamp during cleaning for better visibility of the cavity surfaces. Clean the interior with a soft cloth dampened with warm water and mild detergent, then wipe dry immediately with a dry soft cloth.
- DO NOT use sharp objects to clean the oven door or cavity, as this may cause the glass to break or scratch the interior lining.
- Before changing the oven lamp, make sure the product is disconnected from the power supply. Only use heat-resistant bulbs. If the oven lamp is broken, please contact German Pool Customer Service & Repair Centre. DO NOT change the bulb yourself.
- DO NOT use steam cleaner to clean this product.

Cleaning the Oven

- Wait until the oven cavity has completely cooled down before commencing cleaning.
- Use a moist soft cloth to wipe the oven door, oven door glass, control panel and oven cavity.
- To prevent damaging the oven's parts, DO NOT allow water to enter the air vents on the sides of the unit.
- After each cooking, clean the oven cavity and accessories of any food residue, and keep the oven cavity dry. This will help prevent smoking when the product is heated up.
- To clean off stubborn stains, use a soft cloth moisten with a little bit of soft neutral cleanser. DO NOT use harsh abrasive cleaners.
- If steam accumulates inside the oven cavity or around the oven door, wipe it dry with a soft cloth. This may occur during normal operation of the oven or under conditions of high humidity.

Cleaning the Oven Cavity

Pour 250 ml of water into a bowl and place it on the first rack level, then close the oven door. Select Convection Bake Mode, set to 50°C for 30 minutes to melt the grease. Once the cycle is complete, open the oven door and wipe the oven cavity using a cloth or sponge moistened with warm, soapy water.

Cleaning & Maintenance

Cleaning the Control Panel

Wipe the control panel can be wiped with a cloth or sponge moistened with warm soapy water.

Cleaning the Oven Door

1. Open the oven door to a 90° angle, then flip open the locking levers on both the left and right hinges to their maximum angle (Fig 1).
2. Gently close the oven door until the hinges engage at the appropriate angle, then slightly lift the door upward and pull it outward to remove it (Fig 2).
3. After cleaning, reinstall the oven door back onto the oven, ensuring it is securely and properly in place.

Fig 1

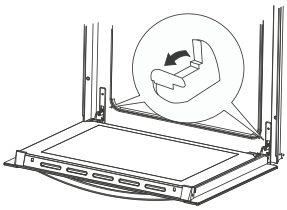
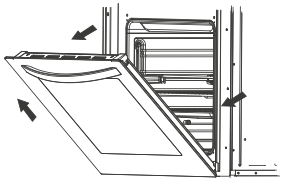


Fig 2



Note:

- When reinstalling the oven door, ensure the notches on the lower part of the hinges are correctly fitted into the mounting holes on the main body.
- Once aligned, firmly press down on the hinge locking levers to secure the oven door in place.

Cleaning the Water Tank

Check the water tank at least once per month. If this product will not be used for a prolonged period of time, pour off the water inside the water tank, and install the water tank properly into the water tank slot.

Cleaning the Accessories

- Wash the accessories with detergent and soft cloth promptly after use.
- DO NOT use abrasive substances to clean the accessories (eg. steel scourer will damage the top coating and lead to rusting).

Cleaning Limescale

- If you notice that steam output is slower or less consistent than usual, or if the steam contains white powder, please use the Descale Function to clean the oven. If there is heavy limescale buildup, you can run the descaling cycle multiple times.
- If no steam comes out at all, the pipes may be severely blocked by excessive scale buildup, blocking the steam from passing through. In this case, please contact German Pool Customer Service & Repair Centre for assistance.

Troubleshooting

⚠ **WARNING!**

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

Problem	Possible Cause	Solution
Product does not work	The outlet has no power	Check power connection status
	Product is not connected to power	Connect product to power
Oven lamp does not light up	Oven lamp broken	Contact German Pool Customer Service & Repair Centre
	The oven has power connection issues or a blown fuse	Contact German Pool Customer Service & Repair Centre
Product emits smoke during operation	Oven cavity has grease residue	Clean off grease residue in oven cavity
Motor makes sound even after power has been turned off	Oven motor cooling	This is a normal phenomenon
Oven door glass is foggy, and has oil drippings	Food producing oil drips or moisture during grilling	Clean oven door glass after product has cooled down completely
Oven door makes a clacking sound when closing	Oven door hinge locking levers not fully pressed down	Fully press down the hinges' locking levers
Display shows error code E01	Oven cavity temperature probe over 290°C	Contact German Pool Customer Service & Repair Centre
Display shows error code E02	Evaporation plate temperature probe over 260°C	
Display shows error code E03	No change within 5 minutes after startup and oven cavity temperature is below 35°C	
Display shows error code E04	No change within 5 minutes after startup and evaporation plate temperature is below 35°C	
Display shows error code E05	Oven cavity temperature probe open circuit or short circuit	
Display shows error code E06	Evaporation plate temperature probe short circuit	
Display shows error code E07	Water-boiling plate open circuit or short circuit	
Display shows error code E08	Lower heating element temperature probe open circuit or short circuit	
Display shows error code E09	Power board communication error	

Technical Specification

Model	SGV-5228L
Power	3,000 W
Voltage / Frequency	220 - 240 V~ 50 - 60 Hz
Product Dimensions (H x W x D)	455 X 595 X 600 mm
Oven Cavity Dimensions (H x W x D)	255 X 470 X 420 mm
Water Tank Capacity	1.2 L
Net Weight	32 kg

- Information in this User Manual is for reference only. Specification and design are subject to change without prior notice.
- If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.
- Refer to www.germanpool.com for the most update version of the User Manual.

目錄

警告及注意事項	27
產品結構	29
安裝說明	30
使用說明	33
清潔與保養	43
故障檢修	45
技術規格	46
保用條款	47

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，確保他們不會玩耍本產品。
- 無成年人監管下，勿讓兒童清潔及維護本產品。
- 使用前，請先檢查所有電壓是否與本產品標籤上的電壓相符。
- 如果電源線損壞，為免發生意外，電源線必須由廠方、廠方指定的維修中心或同等合格的技術人員進行更換。
- 清潔或檢查本產品前，必須先關機及切斷電源。
- 請聯繫德國寶授權的技術人員進行維修或保養本產品。
- 本產品必須嵌入式安裝使用，且不得安裝於裝飾門後，以免過熱。

為防止人身受到傷害及物品損壞等事故，首次使用本產品前，必須仔細閱讀並遵守本說明書有以下標誌的內容：

禁止標誌 嚴禁進行操作	**注意標誌** 必須引起重視的部份	**警告標誌** 必須嚴格按要求操作

禁止

1. 本產品不適用於身體、感官、智力能力下降或缺乏經驗和知識的人員（包括兒童）使用，除非他們已由負責他們安全的人員就使用本產品給予監督和指導。必須監督兒童，以確保他們不玩耍本產品。
2. 非專業維修人員禁止私自改動內部布線。
3. 嚴禁私自拆卸修理。
4. 如電源線損壞，必須由德國寶客戶服務及維修中心的專業技術員來更換。
5. 嚴禁在產品中存放易燃、易爆、易腐蝕物品。
6. 嚴禁兒童操作本產品。必須保證兒童與本產品之間保持安全距離。
7. 嚴禁使用鬆動或接觸不良的接線蘇。
8. 嚴禁損傷或用重物擠壓、夾擊電源線。
9. 嚴禁使用220-240 V~ 50-60 Hz以外的電源。

⚠ 注意

1. 電源線長度為1200mm。必須可靠接地。
2. 嚴禁手拿電源線端來拔接線蘇，否則可能發生觸電、短路、起火等危險。
3. 使用中，嚴禁觸摸爐門玻璃表面，以免燙手。
4. 長時間不使用本產品時，應切斷電源，避免因電源線老化而引起漏電、火災的情況發生。
5. 本產品在工作過程中或程式剛結束時，爐腔內處於高溫狀態，嚴禁碰到產品爐腔內的加熱部分。直接接觸器具會導致燙傷。

警告及注意事項

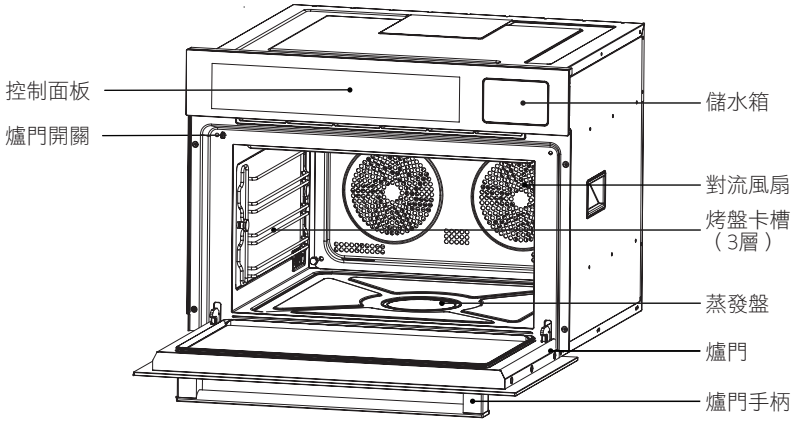
6. 打開產品門時必須小心，嚴禁直面蒸氣，防止燙傷。
7. 嚴禁將食物或盤子直接放在產品底部，必須將它們放在網架或托盤上。
8. 嚴禁使用蒸氣清潔器。
9. 必須確保本產品周圍通風良好，避免機器悶熱。
10. 本產品在使用期間會發熱，注意避免接觸產品內的發熱單元，附件（配件）和烹飪容器會變得十分灼熱，從本產品內腔取出附件或烹飪容器時必須戴上防燙手套。
11. 本產品必須可靠接地，但不得將地線接於煤氣管、自來水管、避雷針及電話線上；接地不良會造成觸電引發意外事故。
12. 必須安裝於能承受足夠重量的地方，否則會使部件掉落造成傷害或損失。
13. 安裝應委托專業人員進行，否則會發生危險。
14. 酒精蒸氣可能會在爐腔內著火，嚴禁烹飪含有酒精的食物。
15. 使用該器具推薦的温度傳感探頭。

警告

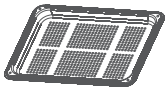
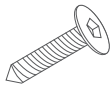
1. 嚴禁使用粗糙擦洗劑或鋒利的金屬刮刀清潔爐門玻璃，如爐門玻璃表面有擦傷，這樣做會導致玻璃粉碎。
2. 本產品爐門上的鉸鏈會在開關門時移動，雙手必須遠離鉸鏈，以免被夾傷。
3. 為避免可能出現的電擊，換爐燈前必須確保本產品已斷開電源。
4. 搬運本產品時，嚴禁用爐門手柄，必須從產品底部抬起，輕搬輕放。
5. 對於有對流電機的電器產品，清理對流電機時，移開保護裝置前必須將產品斷電。清潔後，必須把保護裝置重新設置到原位置。
6. 固定本產品時，櫃體底部必須有承重75kg以上平台支撐，不能僅靠門框處螺釘固定。
7. 只有在已經提供充分的指導，確認兒童能明白不正確使用電器產品的危險性，並且確保其有足夠的行為認知能力，能夠採用正確的方法使用電器產品，才能允許兒童在無人監督的情況下使用電器產品。
8. 本產品嚴禁在外接定時器或獨立的遙控控制系統的方式下運行。
9. 由於鋼化玻璃工藝特殊性，自爆是鋼化玻璃本身具有的特性，行業內是3%-5%自爆率，我司嚴格控制在3%之內。
10. 嚴禁本產品與其他電器共用一個接線蘇，否則可能會出現異常發熱導致起火。
11. **警告！**使用時可觸及的部件可能會發熱，兒童必須遠離本產品。
12. 如本產品出現異常噪聲、異常氣味、異常高温或故障，必須立即停止使用、關閉開關並斷開電源。
13. 嚴禁從帶有插座的燈頭上引接電源供家用電器使用。
14. 延長線電源插座所接家用電器的總額定電流值，嚴禁超過原固定插座或線路的額定電流值。
15. 嚴禁使用普通導電體或超出規定電流容量的熔斷體，替換家用電器及電源的熔斷體。
16. 嚴禁自行更改低壓斷路器或剩餘電流動作保護器的設定值。

產品結構

產品結構



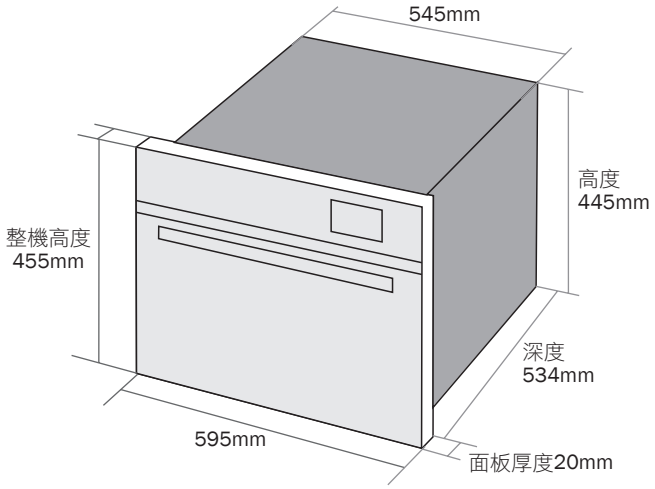
配件

		
烤盤 用於燒烤，或放置於網架下方接油、食物殘渣或盛放液體	**蒸盤** 用於蒸煮食物	**烤架** 可用作支撐架，於烤架上擺放裝載食物的器皿
		
吸水球 用於清潔接水盤及爐腔裡的積水	**隔熱手套** 用於取出爐腔內的器皿以防燙傷	**安裝螺絲 x4** 於廚櫃安裝使用

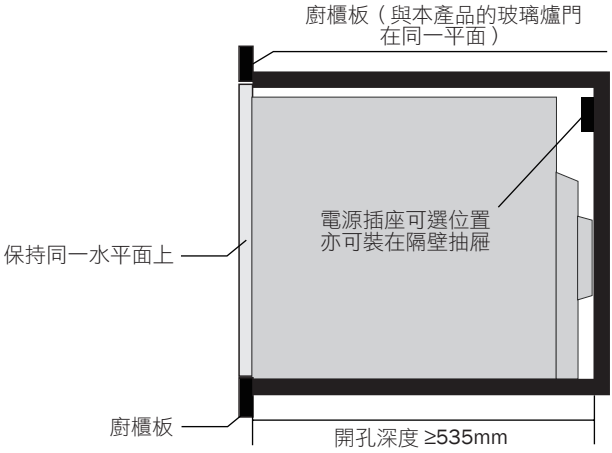
注意：

烤盤、蒸盤及烤架在長時間使用後，可能因高溫而出現輕微變形，並不影響功能，待冷卻之後會恢復原狀。

產品尺寸及廚櫃開孔尺寸

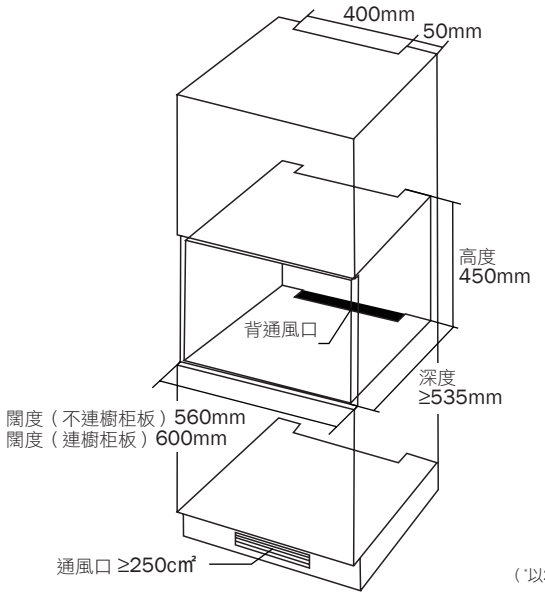


注意：
整機高度是從底板爐腳到爐門頂部的最大距離。



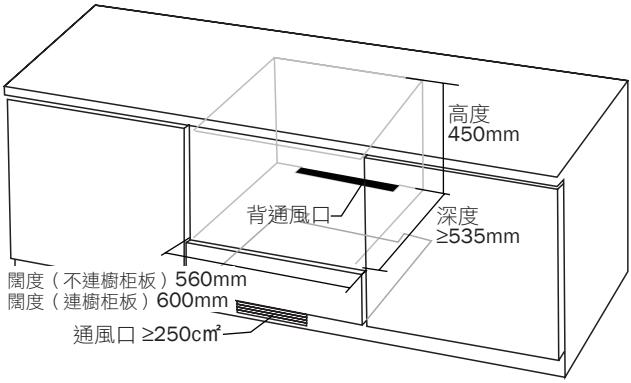
安裝說明

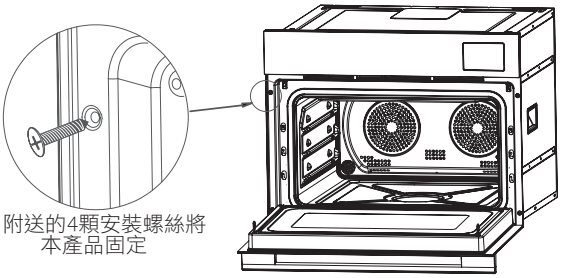
直立廚櫃安裝



（*以20mm櫥柜板計算）

檯面櫃安裝





用附送的4顆安裝螺絲將
本產品固定

安裝說明

安裝前準備與檢查

- 所有安裝工作必須符合當前標準和現行條例，且只可由專業的工作人員進行操作。
- 對於要裝入本產品的櫥櫃，其元件（塑膠材料和裝飾木）必須由耐熱粘合劑來組裝（可承受最高100℃高温），不合適的材質和粘合劑可導致廚櫃變形和不粘合。
- 櫥櫃必須有足夠的空間可供本產品連接電源。安裝櫥櫃時，插座必須安裝在櫥櫃外；如插座安裝於櫥櫃內，在櫥櫃外必須安裝雙刀雙擲開關，以保證本產品安裝後能隨時切斷電源。
- 要裝入本產品的櫥櫃必須足以結實至可承受產品的重量，必須將本產品牢固地安裝到開孔處。
- 若可保證充分通風，可將本產品安裝到直列式櫥櫃內或一個標準座地廚櫃內。
- 使用本產品前，必須將本產品爐腔裡的所有包裝物全部取出。
- 必須仔細檢查本產品外觀是否有損壞。如有損壞，必須立刻聯絡德國寶客戶服務及維修中心。

安裝方法

1. 安裝前必須檢查確定本產品單獨使用16A接線蘇，並確保可靠接地。電源線連接必須配備全極斷開裝置，以確保產品使用安全（如全極斷開的漏電保護開關）。
2. 將電源線插入接線蘇中，將產品平穩推入已經預留好的櫥櫃開孔中。
3. 打開爐門，用附送的4粒安裝螺絲將本產品固定在與櫃門面平齊的位置。
4. 安裝完成後，必須根據使用説明進行測試。

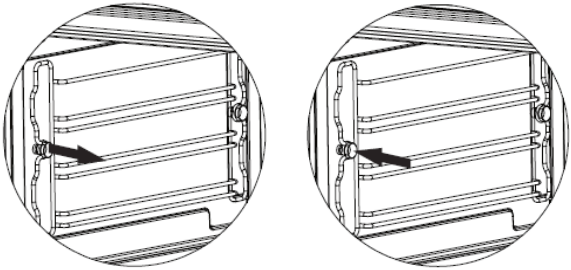
注意：

- 必須確保產品固定牢靠，以免使用過程中產品前傾損壞機內物品。
- 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。

層架拆卸與安裝

層架拆卸：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。

層架安裝：依次裝入左右層架在爐腔內，將螺母逆時針方向旋入以固定層架。

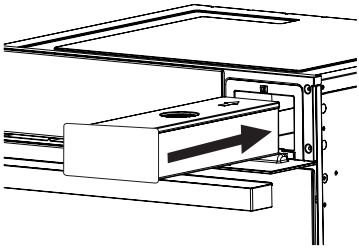


使用説明

注意：
使用任何帶蒸氣的功能前，必須先為儲水箱注水。

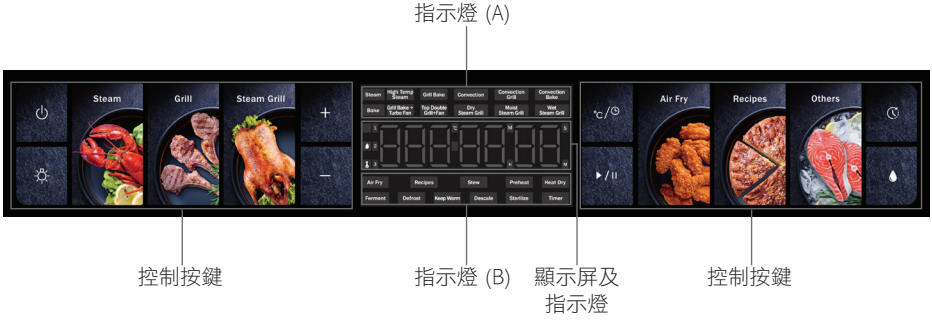
1. 取出儲水箱：接通電源後，在待機狀態下按「儲水箱鍵」，儲水箱自動彈出，向外拉出儲水箱。
2. 加水：掀開儲水箱上的橡膠密封蓋，注入足夠的純淨水。
3. 安裝儲水箱：將注滿水的儲水箱平推到底裝回原位。

注意：
- 注水嚴禁超過最高水位線。
- 建議使用蒸餾水或純淨水，否則容易產生水垢；必須經常清潔儲水箱，以保障水質安全健康。每次使用完本產品後建議將儲水箱取出，倒掉剩餘的水。
- 使用前必須確保儲水箱的密封圈完全蓋好，避免漏水。
- 嚴禁用洗碗碟機清洗儲水箱。
- 嚴禁將熱水注入儲水箱，避免造成儲水箱變形及產品損壞。



使用説明

控制面板



指示燈(A)

指示燈	模式/功能	指示燈	模式/功能	指示燈	模式/功能
Steam	蒸煮模式	High Temp Steam	高温蒸煮模式	Grill Bake	上下烘烤模式
Convection	3D熱風對流模式	Convection Grill	頂部熱風模式	Convection Bake	底部熱風模式
Bake	烘焙模式	Grill Bake + Turbo Fan	強風燒烤模式	Top Double Grill+Fan	風扇燒烤模式
Dry Steam Grill	低濕蒸烤模式	Moist Steam Grill	中濕蒸烤模式	Wet Steam Grill	高濕蒸烤模式

指示燈(B)

指示燈	模式/功能	指示燈	模式/功能	指示燈	模式/功能
Air Fry	氣炸模式	Recipes	智能食譜	Stew	燜燉模式
Preheat	快速預熱功能	Heat Dry	烘乾功能	Ferment	發酵功能
Defrost	解凍功能	Keep Warm	保温功能	Descale	除垢功能
Sterilize	殺菌功能	Timer	定時功能		

顯示屏及指示燈

指示燈	模式/功能	指示燈	模式/功能
	童鎖功能	1 2 3 °C M S H M	温度/時間顯示
	缺水提示		

使用説明

控制按鍵

按鍵		説明
	電源鍵	・ 睡眠狀態下，按此鍵進入待機狀態 ・ 工作期間按此鍵取消工作，返回待機狀態 ・ 待機狀態下，按此鍵返回睡眠狀態
	照明鍵	按此鍵開啟或關閉爐燈
	增加鍵	・ 調校温度或時間時，按此鍵增加時間、温度或重量等參數 ・ 選擇食譜時，按此鍵選擇下一個食譜
	減少鍵	・ 調校温度或時間時，按此鍵增加時間、温度或重量等參數 ・ 選擇食譜時，按此鍵選擇上一個食譜
	温度/時間鍵	・ 初次使用時，按此鍵進入時鐘設置 ・ 選擇模式或功能後，或工作期間，按此鍵切換調校温度及時間
	開始/暫停鍵	・ 選擇模式或功能後，按此鍵開始工作 ・ 工作期間，按此鍵一次暫停工作，再按一次繼續工作 ・ 長按此鍵3秒可解除童鎖
	定時鍵	選擇模式或功能後，按此鍵進入定時功能設置
	儲水箱鍵	按此鍵彈出儲水箱
	蒸煮鍵	按此鍵進入蒸煮模式選擇，重複按此鍵選擇模式 **模式介紹** ・ 蒸煮：適合各類麵食、蔬菜、海鮮等 ・ 高温蒸煮：適合蹄筋或帶骨雞蒸軟的食物
	烤焗鍵	按此鍵進入烤焗模式選擇，重複按此鍵選擇模式 **模式介紹** ・ 上下烘烤：適合烤什燴、焗薯等 ・ 3D熱風對流：可多層烤焗，適合烤肉等 ・ 頂部熱風：適合烤漢堡扒、雞肉串燒等 ・ 底部熱風：適合焗薄餅、牛角包等 ・ 烘焙：適合焗蛋糕、餅類等 ・ 強風燒烤：適合烤大型食材，例如：全雞、羊架等 ・ 風扇燒烤：適合烤厚切食材，例如：魚扒、香腸等
	蒸烤鍵	按此鍵進入蒸烤模式選擇，重複按此鍵選擇模式 **模式介紹** ・ 低濕蒸烤：適合嫩烤雞翼等 ・ 中濕蒸烤：適合烤叉燒、烤魚等 ・ 高濕蒸烤：適合焦糖布丁等

使用説明

按鍵		説明
	氣炸鍵	按此鍵進入氣炸模式 **模式介紹** 氣炸：適合炸雞塊、薯條等
	食譜鍵	按此鍵進入智能食譜選擇，按「增加鍵」或「減少鍵」選擇食譜
	輔助鍵	按此鍵進入輔助模式選擇，重複按此鍵選擇模式 **模式/功能介紹** ・ 燜燉：適合燉湯等 ・ 快速預熱：快速提升爐腔溫度 ・ 烘乾：烘乾爐腔水漬，保持乾爽 ・ 發酵：適合發酵麵團、乳酪等 ・ 解凍：以熱力極速解凍 ・ 保温：以蒸氣加熱為食物保温 ・ 除垢：清理管道與蒸發器的水垢 ・ 殺菌：對耐高温餐具進行殺菌

初次使用

新機初次使用前，往儲水箱注入純淨水至最高水位線，以100℃及20分鐘運行蒸氣模式。完成後把爐腔積水清理乾淨，之後使用頂部熱風模式以180℃空烤20分鐘，待爐腔冷卻後打開爐門通風，以消除異味；配件單獨清洗即可。

時鐘設置（初次使用）

1. 接通電源後，產品發出蜂鳴器提示聲一聲，控制面板亮著1秒後，顯示屏顯示12:00，產品進入待機狀態。
2. 在待機狀態下，長按「温度/時間鍵」，顯示屏小時位閃爍，按「增加鍵」或「減少鍵」進行調整。
3. 完成後按「温度/時間鍵」，顯示屏分鐘位閃爍，按「增加鍵」或「減少鍵」進行調整。
4. 設置完成後，按「開始/暫停鍵」或如10秒內無任何操作，自動確認當前時間設置。

注意：

每次重新接通電源後需重新設置時間。當成功設置時間後，如需修改，須切斷電源並重啟產品後再次進行操作。

待機及睡眠狀態

1. 在睡眠狀態下，控制面板除「電源鍵」外，所有按鍵熄滅。
2. 在睡眠狀態下，按「電源鍵」進入待機狀態，所有按鍵半亮，顯示屏顯示當前時間。
3. 在待機狀態下，按「電源鍵」可返回睡眠狀態，蜂鳴器發出提示聲一聲。

A. 基本操作

烹調注意事項

- 加熱湯類、汁類或飲品等液體食物時，取出時必須小心。
- 嚴禁過度加熱，否則在取出食物時，會由於突然沸騰導致液體飛濺而燙傷。
- 加熱液體時，液體避免少於容器六成滿。因為加熱少量液體食物會因沸騰而導致液體突然飛濺。
- 加熱前或加熱途中嚴禁攪拌液體。
- 加熱後先讓食物在爐腔內放置片刻，略加攪拌後取出。
- 使用奶瓶或加熱嬰兒食物後，應經過攪拌或搖動，餵食前應檢查溫度，避免燙傷。
- 嚴禁使用一般溫度計，必須使用測肉溫度計檢查烹調結果。如果烹調不足則繼續烹調。
- 使用烤焗類別模式時，必須控制烹調時間，時刻關注所需加熱食物，嚴禁遠離，過度加熱食物可能引起冒煙或著火。

開始烹調

1. 在待機狀態下，按「蒸煮鍵」、「烤焗鍵」、「蒸烤鍵」、「氣炸鍵」或「輔助鍵」選擇相應烹調或工作類別。
2. I. 如選擇蒸煮類別，重複按「蒸煮鍵」可循環選擇蒸煮及高温蒸煮模式，相應指示燈閃爍。
   II. 如選擇烤焗類別，重複按「烤焗鍵」可循環選擇上下烘烤、3D熱風對流、頂部熱風、底部熱風、烘焙、強風燒烤及風扇燒烤模式，相應指示燈閃爍。
   III. 如選擇微蒸烤類別，重複按「蒸烤鍵」可循環選擇低濕蒸烤、中濕蒸烤及高濕蒸烤模式，相應指示燈閃爍。
   IV. 如選擇氣炸模式，按「氣炸鍵」即可，相應指示燈閃爍。
   V. 如選擇輔助類別，重複按「輔助鍵」可循環選擇燜燉、快速預熱、烘乾、發酵、解凍、保温、除垢、殺菌等模式或功能，相應指示燈閃爍。
3. 選擇完成後，按「温度/時間鍵」切換調整温度或時間，再按「增加鍵」或「減少鍵」進行調整。
4. 設置完成後，按「開始/暫停鍵」開始工作。如所選擇的模式自帶預熱功能，產品將進入預熱階段，顯示屏上的時間常亮（無倒數），此時無需放入食物；待預熱完成後產品自動開始烹調，顯示屏上的時間開始倒數，此時可打開爐門放入食物，關閉爐門後產品繼續烹調。
5. 烹調完成後，蜂鳴器發出提示聲10聲。

使用説明

注意：

- 烹調期間按「温度/時間鍵」再按「增加鍵」或「減少鍵」可調整温度或時間。
- 工作期間按「開始/暫停鍵」暫停工作，「開始/暫停鍵」閃爍；再按一次繼續工作。
- 工作期間打開爐門，將自動暫停工作，顯示屏上的時間位將循環閃爍顯示OPEN。
- 工作期間如需取消工作，按「電源鍵」返回待機模式。
- 當工作時間超過約30秒後，產品將自動啟用童鎖功能，童鎖指示燈常亮，長按「開始/暫停鍵」3秒可解除童鎖。
- 如使用輔助類別中的烘乾或殺菌功能，必須先將所有食物及配件、器皿取出。
- 產品工作過程中暫停或剛結束時，打開爐門時注意高温。
- 產品工作結束後，建議及時清理爐腔內的食物殘渣和積水，保持爐腔乾淨。

類別	模式/功能	發熱元件	預設溫度/時間	可調溫度/時間	預熱
蒸煮	蒸煮	蒸氣	100℃/20分鐘	50-100℃/1分鐘-3小時	否
	高温蒸煮	頂內發熱管、蒸氣、熱風	110℃/20分鐘	105-150℃/1分鐘-3小時	否
烤焗	上下烘烤	下發熱管、頂外發熱管	180℃/20分鐘	40-220℃/1分鐘-3小時	是
	3D熱風對流	背發熱管、熱風	180℃/20分鐘	40-250℃/1分鐘-3小時	是
	頂部熱風	頂外發熱管、背發熱管、熱風	180℃/20分鐘	40-250℃/1分鐘-3小時	是
	底部熱風	下發熱管、背發熱管、熱風	220℃/20分鐘	40-250℃/1分鐘-3小時	是
	烘焙	下發熱管、背發熱管、熱風	180℃/20分鐘	40-180℃/1分鐘-3小時	是
	強風燒烤	下發熱管、頂外發熱管、熱風	180℃/20分鐘	50-230℃/1分鐘-3小時	是
	風扇燒烤	頂內發熱管、頂外發熱管、熱風	180℃/20分鐘	50-230℃/1分鐘-3小時	是
蒸烤	低濕蒸烤	背發熱管、蒸氣、熱風	180℃/20分鐘	120-250℃/1分鐘-3小時	是
	中濕蒸烤	背發熱管、蒸氣、熱風	180℃/20分鐘	120-250℃/1分鐘-3小時	是
	高濕蒸烤	背發熱管、蒸氣、熱風	180℃/20分鐘	120-250℃/1分鐘-3小時	是

類別	模式/功能	指示燈	預設溫度/時間	可調溫度/時間	預熱
氣炸	氣炸	下發熱管、頂外發熱管、熱風	190℃/20分鐘	120-230℃/1分鐘-3小時	是
輔助	燜燉	頂內發熱管、頂外發熱管、蒸氣、熱風	110℃/40分鐘	105-150℃/1分鐘-3小時	否
	快速預熱	背發熱管、蒸氣、熱風	140℃/15分鐘	温度不可調/1分鐘-1小時	否
	烘乾	下發熱管、頂外發熱管、背發熱管、熱風	通過空烤以烘乾爐腔底部積水，積水烘乾完畢後自動結束，温度時間不可調整		否
	發酵	下發熱管、頂外發熱管、蒸氣、熱風	30℃/20分鐘	30-45℃/1分鐘-24小時	否
	解凍	蒸氣	50℃/20分鐘	50-60℃/1分鐘-24小時	否
	保温	背發熱管、蒸氣、熱風	60℃/20分鐘	60-80℃/1分鐘-24小時	否
	除垢	蒸氣、頂內發熱管、頂外發熱管	分兩階段清潔水管水垢，温度時間不可調		否
	殺菌	蒸氣	通過100℃空烤30分鐘進行殺菌，温度時間不可調整		否

缺水提示

在產品運行期間，當儲水箱的水達到最低水位時，顯示屏上的缺水指示燈閃爍，蜂鳴器持續發出提示聲，工作暫停，儲水箱自動彈出。請即取出儲水箱注水，並正確裝回原位，再按「開始/暫停鍵」繼續工作。

除垢功能

當蒸發盤累計運行100小時後，產品會提醒用戶進行除垢，建議盡快進行除垢。

1. 在待機狀態下，取出儲水箱注入純淨水和除垢劑至最高水位線，將儲水箱裝回機身。
2. 按「輔助鍵」選擇除垢功能，顯示屏顯示「C01」。
3. 按「開始/暫停鍵」啟動除垢功能，產品自動運行約25分鐘直至第一階段除垢完成後，蜂鳴器發出提示聲，顯示屏顯示「C02」。
4. 再次取出儲水箱，倒掉儲水箱中混有除垢劑的水，注入純淨水至最高水位線後將儲水箱裝回機身。
5. 按「開始/暫停鍵」啟動除垢功能，產品自動運行直至第二階段除垢完成後，蜂鳴器發出提示聲，返回待機狀態。
6. 以乾布清潔爐腔底部的水和殘渣。

注意：

- 如本產品曾斷電，蒸發盤的累計運行時間將重新計算。
- 為防止除垢劑殘留，可重複運行一次除垢功能，兩段除垢均以清水操作。

B. 進階操作

定時功能

1. 在待機狀態下，選擇所需模式並設置温度和時間。
2. 按「定時鍵」，顯示屏顯示完成烹調時間，此時小時數值閃爍，按「增加鍵」或「減少鍵」調整時間。
3. 設置完成後按「温度/時間鍵」切換至分鐘數值，按「增加鍵」或「減少鍵」調整時間。
4. 完成後按「開始/暫停鍵」確認。

注意：

- 完成烹調時間以時鐘24小時計算，表示所設定的時間為完成烹調的時間 (並非開始烹調時間)，例如所設置的完成烹調時間為15:30，所設置的功能烹調時間為20分鐘，即產品將於15:10開始烹調，並於15:30完成烹調。
- 使用定時功能前必須已設置時鐘（詳見「時鐘設置」部份）。
- 啟動定時功能後按「電源鍵」可取消定時，返回待機狀態。
- 除烘乾、除垢及殺菌無法設置定時外，其他模式或功能皆可設置定時。
- 如所選模式自帶預熱功能，產品將提前啟動進行預熱，並在預熱完成後自動開始工作。

智能食譜

1. 在待機狀態下，按「食譜鍵」選擇食譜功能進入智能食譜選擇介面。
2. 按「增加鍵」或「減少鍵」選擇所需食譜（P01-P50）。
3. 選擇完成後，按「開始/暫停鍵」開始工作，所有食譜時間可調節加減5分鐘，温度不可調。
4. 工作完成後，蜂鳴器發出提示聲10聲。

食譜編號	食譜名稱	功能描述
P-01	手工饅頭	蒸煮100℃，時間18分鐘
P-02	秋葵蒸蛋	蒸煮100℃，時間15分鐘
P-03	清蒸魚	蒸煮100℃，時間15分鐘
P-04	清蒸大蝦	蒸煮100℃，時間10分鐘
P-05	粉絲蒸菜	蒸煮100℃，時間15分鐘
P-06	蒜蓉茄子*	步驟1：3D熱風對流200℃，時間15分鐘 步驟2：3D熱風對流200℃，時間10分鐘
P-07	薯仔排骨	高温蒸煮110℃，時間30分鐘
P-08	剁椒魚頭	蒸煮100℃，時間15分鐘
P-09	海鮮焗飯*	風扇燒烤200℃，時間8分鐘
P-10	紅燒肉	高温蒸煮150℃，時間90分鐘
P-11	雪耳燕窩	高温蒸煮110℃，時間40分鐘
P-12	椰子雞湯	高温蒸煮110℃，時間90分鐘
P-13	菠菜蛋糕*	蒸煮100℃，時間35分鐘
P-14	桂花燉奶	蒸煮100℃，時間15分鐘
P-15	佛跳牆	高温蒸煮110℃，時間20分鐘
P-16	檸檬乾	頂部熱風70℃，時間180分鐘
P-17	威靈頓牛柳*	低濕蒸烤220℃，時間30分鐘
P-18	香烤龍蝦*	風扇燒烤220℃，時間6分鐘
P-19	烤雞	頂部熱風140℃，時間60分鐘
P-20	紅燒乳鴿*	3D熱風對流170℃，時間30分鐘
P-21	脆皮豬手	步驟一：高温蒸煮110℃，時間60分鐘； 步驟二：氣炸210℃，時間40分鐘
P-22	花雕醉蟹	蒸煮100℃，時間20分鐘
P-23	麻辣烤魚	頂部熱風200℃，時間30分鐘
P-24	薄餅*	底部熱風200℃，時間15分鐘
P-25	年糕蟹肉煲	高温蒸煮120℃，時間40分鐘
P-26	壽喜燒	高温蒸煮120℃，時間20分鐘
P-27	蜜汁紅薯	3D熱風對流220℃，時間45分鐘
P-28	牛排沙律*	低濕蒸烤220℃，時間7分鐘
P-29	田園時蔬*	風扇燒烤200℃，時間25分鐘
P-30	南瓜糯米包	蒸煮100℃，時間15分鐘
P-31	烤三文魚*	低濕蒸烤200℃，時間15分鐘

功能表代碼	菜單名稱	功能描述
P-32	小食拼盘*	氣炸200℃，時間20分鐘
P-33	孜然羊排*	3D熱風對流200℃，時間30分鐘
P-34	香烤雞翼*	頂部熱風200℃，時間18分鐘
P-35	西檸排骨*	3D熱風對流200℃，時間20分鐘
P-36	香酥魚塊*	氣炸200℃，時間25分鐘
P-37	雞肉串燒*	氣炸200℃，時間20分鐘
P-38	豬肉乾*	氣炸180℃，時間20分鐘
P-39	焦糖栗子蛋糕*	上下烘烤180℃，時間15分鐘
P-40	葡撻*	上下烘烤200℃，時間30分鐘
P-41	焦糖布丁*	高濕蒸烤150℃，時間35分鐘
P-42	朱古力脆餅*	上下烘烤170℃，時間12分鐘
P-43	戚風蛋糕*	上下烘烤140℃，時間45分鐘
P-44	牛油曲奇*	上下烘烤160℃，時間20分鐘
P-45	抹茶麻薯*	上下烘烤180℃，時間25分鐘
P-46	吐司磚*	上下烘烤170℃，時間35分鐘
P-47	鄉村歐包*	頂部熱風220℃，時間45分鐘
P-48	紅豆餐包*	低濕蒸烤170℃，時間18分鐘
P-49	酥皮泡芙*	步驟一：上下烘烤200℃，時間12分鐘； 步驟二：上下烘烤150℃，時間30分鐘
P-50	甜心軟歐*	上下烘烤160℃，時間20分鐘

注意：

- 帶*的食譜內含預熱程序，預熱階段無需放入食材，預熱完成後再放入食材，繼續烹調。
- 食譜僅供參考。影響烹調的因素有：偏好的生熟程度、開始温度、份量、大小、食物形狀和容器的種類等。

清潔與保養

⚠警告！

- 維修與保養產品前必須先關機並斷開電源，待產品冷卻後再進行清潔。
- 嚴禁將重物放在產品門上，以免損壞爐門。

注意：

- 嚴禁使用氣油、酒精、有機溶解劑、去污粉等，以免產品變色，表面漆裂。必須使用專用中性清潔劑對本產品進行清潔養護。
- 必須定期清洗本產品，建議每次使用後及時清洗，以免下次使用時出現油煙或異味。
- 清潔時建議打開爐燈以便查看爐腔。爐腔請以少量清潔劑加温水稀釋後使用，清洗後應立即用軟布擦乾。
- 嚴禁用尖銳工具清潔爐門以及爐腔，以免造成玻璃碎裂或劃傷爐腔。
- 更換爐燈前切須確保已切斷電源。必須使用耐高温燈泡。如爐燈損壞，請聯絡德國寶客戶服務及維修中心，嚴禁自行更換。
- 嚴禁使用熱蒸氣機清潔本產品。

清潔機身

- 必須在爐腔完全冷卻下進行清潔。
- 使用軟濕布擦洗本產品爐門、爐門玻璃、面板及爐腔。
- 為防止損傷產品部件，嚴禁讓水滲入機身兩側通風口。
- 使用完本產品後，必須及時清除爐腔及配件的食物殘留物，保持內腔清潔乾燥，避免加熱時可能會冒煙。
- 如遇上難以清洗的污垢，可用軟布沾取少量軟性清潔劑進行清潔。嚴禁使用粗糙、磨損性清潔劑。
- 如蒸氣積聚在爐腔或爐門周圍，可用軟布擦乾。在本產品正常運作和濕度高的情況下都可能會產生此現象。

清潔爐腔

在碗中加入250ml水，將其放在產品第一層卡槽位置上，關閉爐門，選擇底部熱風模式，設定温度50℃運行30分鐘以溶化油污。完成後打開爐門，用抹布或海綿蘸取帶有洗潔液的温水擦拭爐腔。

清潔面板

用抹布或海綿蘸取帶有洗潔液的温水擦拭面板。

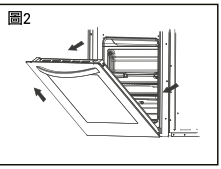
清潔爐門

1. 將爐門打開至90°，將左右兩鉸鏈的壓舌打開至最大角度（圖1）。
2. 輕輕關上爐門，待鉸鏈轉動至合適角度後，將爐門向上稍稍提起，然後向外拉即可將門體拆下（圖2）。
3. 清潔完成後，將爐門重新裝回機身，並確保安裝穩妥。

圖1



圖2



清潔與保養

注意：

- 安裝爐門時，必須確保鉸鏈下部的凹槽正確的裝到主機上的孔中。
- 安裝爐門時，爐門鉸鏈上的壓舌應用力壓緊。

清潔儲水箱

至少每個月檢查一次儲水箱。如長時間不使用本產品，應將儲水箱內的水倒掉，再正確裝回機身。

清潔配件

- 使用後請及時用清潔劑和軟抹布清潔配件。
- 嚴禁使用具磨損性的物品進行清潔（例如鋼絲球會破壞表面塗層導致生銹）。

清除水垢

- 當發現蒸氣速度比之前緩慢或不順，或發現噴出的蒸氣帶白色粉末，請使用除垢功能進行清潔。如水垢過多，可以反覆運行除垢功能。
- 如產品完全沒有蒸氣噴出，可能因喉管已因積聚過多水垢而嚴重淤塞，蒸氣無法通過，請聯絡德國寶客戶服務及維修中心進行維修。

故障檢修

⚠ **警告！**

- 維修前必須先關機並拔下電源插頭。
- 本產品必須由德國寶指派的售後人員進行維修，如果消費者委託非德國寶指派的人員或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。

故障現象	可能原因	處理方法
產品不運作	沒有電源供應	檢查電源連接狀況
	產品沒有接通電源	正確連接電源
爐燈不亮	爐燈損壞	聯絡德國寶客戶服務及維修中心
	產品電源連接問題或保險絲燒斷	聯絡德國寶客戶服務及維修中心
產品運行時有煙冒出	爐腔內有殘餘油脂	清潔爐腔內的殘餘油脂
關閉電源後產品仍有摩打響聲	產品摩打冷卻	屬於正常現象
爐門玻璃不清晰，有油滴現象	烘烤時食物產生油滴式水份	待產品冷卻後清潔爐門玻璃
關閉爐門時有「咔噠」聲響	爐門鉸鏈上的壓吞未壓緊	將鉸鏈上的壓吞壓緊
顯示屏顯示「E01」	爐腔溫度探頭溫度高於290℃	聯絡德國寶客戶服務及維修中心
顯示屏顯示「E02」	蒸發盤探頭溫度高於260℃	
顯示屏顯示「E03」	啟動工作後5分鐘無變化且爐腔溫度低於35℃	
顯示屏顯示「E04」	啟動工作後5分鐘無變化且蒸發盤溫度低於35℃	
顯示屏顯示「E05」	爐腔溫度探頭開路或短路	
顯示屏顯示「E06」	蒸發盤溫度探頭短路	
顯示屏顯示「E07」	煮水盤開路或短路	
顯示屏顯示「E08」	下發熱管溫度探頭開路或短路	
顯示屏顯示「E09」	電源板通信故障	

技術規格

型號	SGV-5228L
功率	3,000 W
電壓 / 頻率	220 - 240 V~ 50 - 60 Hz
產品尺寸（高x闊x深）	455 X 595 X 600 mm
爐腔尺寸（高x闊x深）	255 X 470 X 420 mm
水箱容積	1.2 L
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

Warranty Terms & Conditions

此保用提供德國寶產品之機件在正常使用下壹年保用(自購買日起計算)。

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

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

1) 填妥德國寶VIP手機應用程式保用登記表（掃描右方二維碼）

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

3) 填妥保用卡郵寄至本公司

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

1) Visit our VIP App and register online: (Scan the QR Code on the right)

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

3) Complete the attached Warranty Card and mail it back to our Customer Service Centre.

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

型號 Model No.： SGV-5228L

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

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

1. 未能出示購買發票正本者，將不獲免費維修服務。
2. 用戶應依照說明書的指示操作。本保用並不包括：
   - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
   - 因天然與人為意外造成的損壞(包括運輸及其他)；
   - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
3. 於下列情況下，用戶之保用資格將被取消：
   - 購買發票有任何非認可之刪改；
   - 產品被用作商業或工業用途；
   - 產品經非認可之技術人員改裝或加裝任何配件；
   - 機身編號被擅自塗改、破壞或刪除。
4. 總代理有權選擇維修或更換配件或其損壞部份。
5. 產品一經被轉讓，其保用即被視作無效。

1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
2. Customer should always follow the operating instructions. This warranty does not apply to:
   - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
   - damages caused by accidents of any kind (including material transfer and others);
   - operating failures resulting from applying incorrect voltage,- improper usage, and unauthorized installations or repairs.
3. This warranty is invalid if:
   - the purchase invoice is modified by an unauthorized party;
   - the product is used for any commercial or industrial purposes;
   - the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
   - the serial number is modified, damaged or removed from the product.
4. German Pool will, at its discretion, repair or replace any defective part.
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

客戶服務及維修中心

香港

九龍大業街59號
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傳真：+852 2356 9798
電郵：repairs@germanpool.com

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Fax : +852 2356 9798
Email : repairs@germanpool.com

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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

German Pool (Hong Kong) Limited

香港《S MARK》安全認證 | 中國廚櫃/家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 最具潛質創建品牌企業獎 | 香港中小企業最佳拍檔大獎 | 香港消費者推崇品牌 | 香港《Q嘩》優質服務證書 | 香港名牌十年成就獎 HONG KONG TOP BRAND TEN YEAR ACHIEVEMENTAWARD

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