

Mini Multifunctional Steam Grill Oven

SGV-1518



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。

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

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# Warnings & Safety Precautions

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## **WARNING!**


Read all instructions carefully before using this product.

- This product is for domestic indoor use only. If this product is used for any commercial, industrial, rental or other purposes, product warranty will be VOIDED.
- This product is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of this product by an adult responsible for their safety.
- Mind your children and **DO NOT** let children play with this product.
- Cleaning and user maintenance shall not be made by children without supervision.
- Check the voltage indicated on the rating label before using this product.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazards.
- Unplug this product from the power source before cleaning and maintenance.
- Contact German Pool authorized service technician for repair or maintenance of this product.

## **Important Safety Instructions**

1. Read this manual carefully and keep for future reference.
2. Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.
3. Always follow basic safety precautions and accident prevention measures when using an electrical appliance.


## **Electrical Safety and Cord Handling**

1. Voltage: Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the product rating label. If it does not match, contact German Pool Customer Service & Repair Centre and **DO NOT** use this product.
2. Electrical circuit: Operate the unit on a separate electrical circuit. If the circuit is overloaded with other appliances, this product may not work properly.
3. Connection: Insert the plug firmly into the mains wall socket. The socket must be properly earthed and within easy reach so the plug can easily be removed.
4. No timer: **DO NOT** use with a programmer, timer, wireless plug adapter or outlet that allows control remotely, or connect to a circuit that is regularly switched on and off by your energy provider.
5.  **WARNING!** **DO NOT immerse!** To protect against electric shock, **DO NOT** immerse the cord, plug or the appliance itself in water or other liquid. If it falls into water, immediately unplug it from the electrical outlet. **DO NOT** touch it or reach into the water. Dry the product and have it checked by qualified service personnel.
6. Protect from moisture: **DO NOT** expose the electrical connections to water. **DO NOT** use the

# Warnings & Safety Precautions

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appliance, or touch the plug, with wet or damp hands, on a damp floor, or when the appliance itself is wet. DO NOT use it near an open window as rain may cause electric shock.

7. Short power cord: A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. If you must use an extension cord, exercise due care and ensure that its marked electrical rating is at least as great as that of the appliance. Arrange the longer cord so that it will not drape over the benchtop or tabletop, where it can be tripped over unintentionally or pulled on by children.
8. Protect the power cord: DO NOT kink, squash or strain the power cord and protect it from sharp edges and heat. DO NOT let the cord touch hot surfaces. DO NOT place anything on top of the cord. Never pull the cord to lift up, carry or unplug this product.
9. Damaged cord: Check the power cord regularly for visible damage. If it is damaged, DO NOT use this product. A damaged cord must be replaced by the German Pool Customer Service & Repair Centre in order to avoid any hazards.
10.  **WARNING!** DO NOT use when damaged! DO NOT pick up or operate an appliance with a damaged cord or plug, or after it malfunctions or has been dropped or damaged in any manner. Contact German Pool Customer Service & Repair Centre for assistance.
11. Disconnect this product from the power supply when it is not in use, before cleaning and before putting on or taking off parts. Turn off all controls, then switch off the power at the outlet and remove the plug. Grip the plug when disconnecting, DO NOT pull the cord. Allow the appliance to cool before cleaning it or putting on/taking off parts.
12. After use: Unplug this product and wait until it has cooled completely before putting on or taking off parts, and before cleaning, maintenance or moving it.
13. RCD: Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30 mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.
14. Winding the cord: If winding the power cord, avoid tight bends as this could damage the cord.

## Usage Conditions and Restrictions

1. Domestic use only: This product is intended for private domestic use only. It is not suitable for commercial, industrial or trade use.
2. No outdoor use: DO NOT use this product outdoors or in areas of high humidity.
3. Intended use: DO NOT use this product for anything other than its intended use, and only use it as described in this manual.
4. Usage restrictions: This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this product by a person responsible for their safety.
5. Children: Keep children away from this product when it is being used. Supervise children to ensure they DO NOT play with this product. Close supervision is necessary when any appliance is used by or near children.

# Warnings & Safety Precautions

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6. Work environment: To ensure efficient operation and avoid overturning, always place this product on a level and stable, heat and flameproof work surface. DO NOT use it on an inclined plane or unstable surface. Ensure there is sufficient free space (approximately 15 cm) above and around all sides for air circulation.
7. Protect from heat: DO NOT place this product on or near a hot gas or electric stove/cook top, oven or heater.
8. Appliance garage: DO NOT operate this product in a pantry, appliance garage or under a wall cabinet or shelving. If storing it in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if this product touches the walls of the garage or the door touches this product as it closes.
9. Accessories: DO NOT use any accessories that are not supplied with this product. Doing so may expose you to danger and void your warranty.
10. Oven door and oven door glass: This product has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching the door surface or nicking edges. If the door has a scratch or nick, please contact German Pool Customer Service & Repair Centre before using the oven. DO NOT use this product if the glass door is damaged as the glass may shatter during use. DO NOT rest cooking utensils or baking dishes on the glass door.
11. Containers: Exercise extreme caution when using containers constructed of materials other than metal or ovenproof glass in this product.
12. Cleaning: DO NOT place this product in water or other liquids. Clean the housing only with a sponge/cloth moistened in warm, soapy water. DO NOT use a steel wool pad as pieces may break off and touch electrical parts, causing an electric shock hazard. DO NOT use harsh, abrasive cleaners.
13. ⚠ **WARNING!** Electric shock hazard! DO NOT attempt to dislodge food when this product is plugged into an electrical outlet.
14. Storage: DO NOT store any materials other than the supplied ovenproof accessories in this product. Never place paper, cardboard, plastic or similar products in this product.
15. Repair: This product has no user-serviceable parts contained inside. DO NOT attempt to repair, disassemble or modify it.
16. Misuse: Improper use or installation may cause injury and/or damage. German Pool accepts no responsibility for any eventual damage or injury caused by misuse of this product or noncompliance with the instructions.

## ⚠ **WARNING! FIRE HAZARD!**

1. DO NOT use near flammable materials such as curtains, drapes, paper, wall coverings, tea towels or clothing.
2. DO NOT cover this product, or store anything on top of it, to avoid overheating.
3. DO NOT leave this product unattended when plugged in. Always unplug this product after use and when you are leaving the room.

# Warnings & Safety Precautions

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4. DO NOT place oversize foods, metal foil packages and utensils in this product as they may cause a risk of fire or electric shock.

**⚠ WARNING! HOT SURFACES, RISK OF BURNS!**

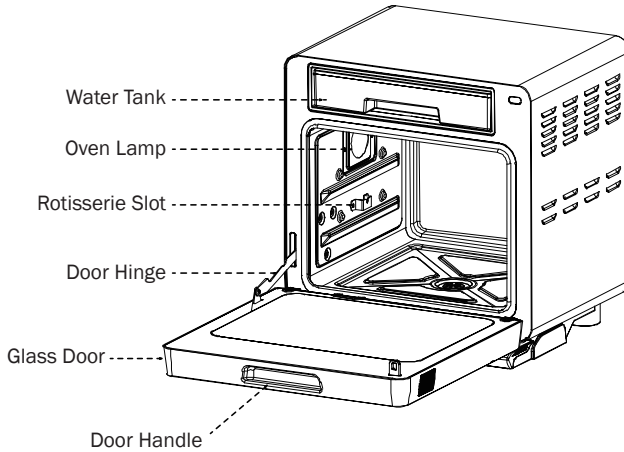
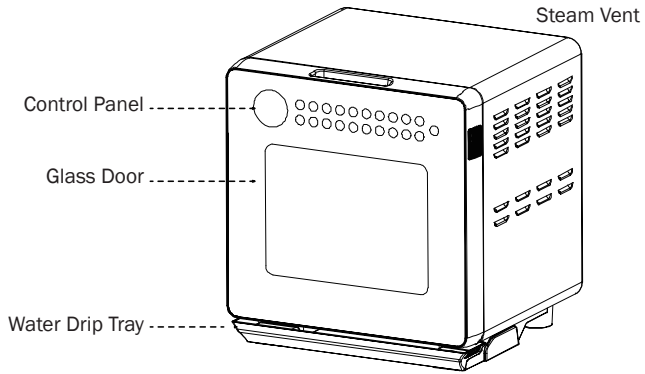
1. Take proper precautions to prevent the risk of burns, fires or other injury to persons or damage to property.
2. DO NOT touch hot surfaces! This product generates heat during use. The temperature of the oven door and other accessible surfaces may be very high when this product is operating, and parts of this product can retain heat for some time after turning off. Always use handles, knobs and oven mitts or pot holders when this product is operating. Allow metal parts to cool before cleaning.
3. DO NOT touch hot food! Always use tongs and oven mitts or pot holders when removing food.
4. DO NOT move this product during cooking! Exercise extreme caution when removing hot food, oil or other liquids from this product. Always protect your hands with non-slip oven mitts or similar.
5. Beware of hot steam! Hot steam is released during this product's operation. Keep your hands and face at a safe distance from the vent. Hot steam may also escape when you open the door of this product. Take proper precautions to protect yourself from burns.
6. Prevent damage! Keep the power cord away from hot parts of this product.

**NOTE:**



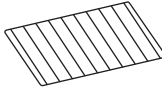
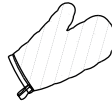
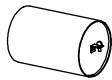

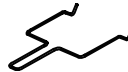
Some benchtop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. DO NOT set the heated appliance on a finished wood table. We recommend placing a hot pad or trivet under your appliance to prevent possible damage to the surface.

# Product Structure

## Main Unit



## Accessories

			
Steam Tray	Grill Pan	Grill Rack	Oven Mitt
			
Rotisserie Basket	Rotisserie Fork	Fetch Rack	

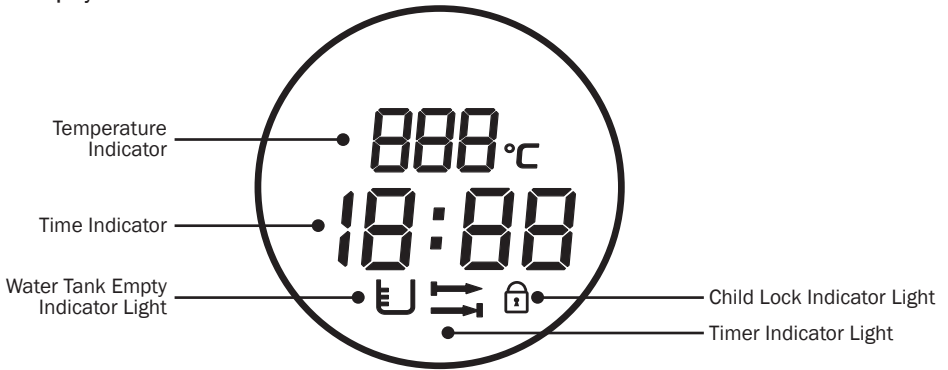
### Note:

All accessories are to be washed by hand. DO NOT place in dishwasher.



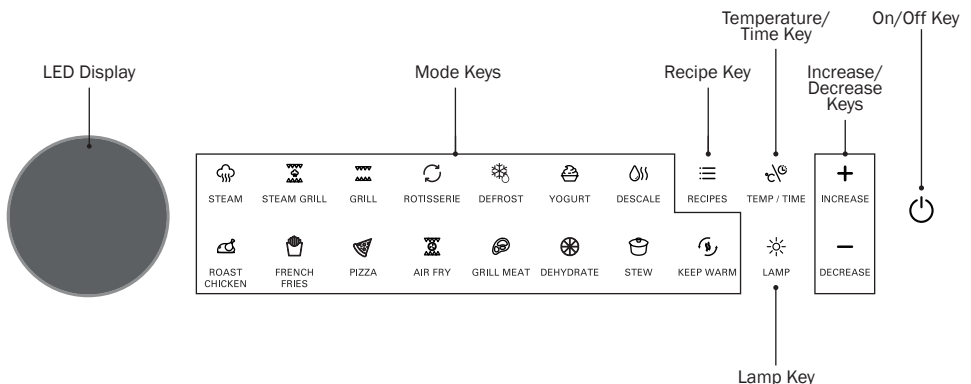
# Operation Instructions

## LED Display



Temperature Indicator	When selecting mode, this indicator displays the set cooking temperature; during cooking, this indicator displays the real-time temperature inside the oven cavity
Time Indicator	When selecting mode, this indicator displays the set cooking duration; during cooking, this indicator displays cooking time left; when on-timer is set, this display shows timer countdown to automatic turn on time
Water Tank Empty Indicator Light	When water tank is empty, this indicator light will blink. Please refill water tank promptly.
Child Lock Indicator Light	When Child Lock function is activated, this indicator light lights up constant, and all other keys are rendered inoperable
Timer Indicator Light	When setting the on-timer, the lower arrow lights up constant; when timer countdown starts, the upper arrow lights up constant

## Control Panel



# Operation Instructions

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Mode Keys	Tap these keys to select different functions. For details, see P.13
Recipe Key	Tap this key to enter Preset Recipe function, then tap Increase Key or Decrease Key to select recipe. For details, see P.15
Temperature/ Time Key	<ul style="list-style-type: none"><li>• After selecting function or during cooking, tap this key to rotate between “adjust temperature” and “adjust time”</li><li>• After selecting function, tap and hold this key for 2 seconds to set on-timer</li><li>• During cooking, tap and hold this key for 3 seconds to activate Child Lock; tap and hold this key for 3 seconds again to deactivate Child Lock</li></ul>
Increase/ Decrease Keys	<ul style="list-style-type: none"><li>• When adjusting temperature, each tap increases or decreases 5 °C</li><li>• When adjusting time, each tap increases or decreases 1 minute</li><li>• When selecting recipes, tap these keys to select recipe</li></ul>
On/Off Key	<ul style="list-style-type: none"><li>• After selecting function, tap this key to start cooking</li><li>• During cooking, tap this key to pause or resume cooking; tap and hold this key for 3 seconds to cancel cooking. Product will enter sleep state</li><li>• In sleep state, tap and hold this key for 3 seconds to return to standby state</li></ul>
Lamp Key	Tap this key to turn oven lamp on or off

## Before Use

### Unpack The Product

1. This product has been packaged to protect it against transportation damage. Unpack this product and keep the original packaging carton in a safe place. It will help prevent any damage if the product needs to be transported in the future. You can also use the carton to store this product when it is not in use. In the event that the packaging materials are to be disposed of, please recycle them where possible.
2. Make sure to remove any stickers from the surface of the product and all documentation from inside the oven cavity.

#### Note:

Unpack and use this product with due care.

### Dispose Packaging Safely

Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely. Before you discard any packaging, user must make sure all the parts listed previously have been unpacked. Contact German Pool Customer Service & Repair Centre if anything is missing.

### Check The Contents

1. Unwind the power cord to its full length and inspect all parts of the product for visual damage. DO NOT use it if anything appears to be damaged or not working properly. In case of damage, please contact German Pool Customer Service & Repair Centre.

# Operation Instructions

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2. Make sure you have read and understood all instructions and warnings in this manual. Refer to the Product Structure section to familiarize yourself with the product and identify all parts. Pay particular attention to the safety instructions.

## Clean The Product

Make sure the power cord is unplugged. Before first use, clean all parts of the product that come into contact with food, and thoroughly dry off all parts before use.

### Note:

DO NOT immerse this product in water or other liquids.

## Set Up The Product

1. Place this product on a flat, level and dry counter. The surface must be heat-resistant and non-flammable.
2. Make sure the rear of this product is placed against a wall, and leave at least 15cm empty space in the rear and both sides of the product for adequate ventilation. If necessary, move this product away from the wall and away from other objects on the counter.
3. DO NOT place any objects on top of this product, because when this product is in use, its exterior walls may get very hot. Keep children away when this product is in use.

## Fill Up The Water Tank

Open the oven door, pull out the water tank horizontally, open the rubber lid and fill to the “MAX” water line with distilled or purified water.

### WARNING!

DO NOT fill to above the “MAX” water line.

## Using For The First Time

### Note:

Before connecting the product to the power source, make sure all accessories, tapes, labels and paperwork have been removed from the product.

Before cooking with this product, follow the steps below to dissipate any odor or excess lubricants inside the product. During the initial heating process, the product may give off a slight odor or smoke, this is due to the elements and components being new. This is a normal phenomenon. Please make sure the room is well-ventilated.

1. Connect product to the power source. Buzzer beeps once, and product enters standby state.
2. Tap Air Fry Key, then tap Increase Key to set temperature to 230°C.
3. Tap Temperature/Time Key to select “adjust temperature”, tap Decrease Key to set time to 15 minutes, then tap On/Off Key to start the product.

# Operation Instructions

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4. When heating is completed, buzzer beeps 5 times then product automatically returns to standby state. Unplug product from the power source and let it cool down to room temperature.

## **WARNING!**

This product generates heat during use. DO NOT touch the hot surfaces.

### **Using The Accessories**

The oven cavity has two support guides on each side for placing steam tray, grill pan and grill rack. The best position for the accessory will depend on the size of the food, cooking mode and the desired browning level:

1. When using Air Fry, Bake or Steam mode, it is recommended to place the accessory on the lower support guide.
2. When using Grill mode, it is recommended to use the rotisserie fork or rotisserie basket.
3. DO NOT place food directly on the bottom of the oven cavity.
4. Allow the oven to cool down before retrieving the accessory. Grip the accessory and pull it out carefully to prevent food slipping down the accessory when you pull it out.
















### **Standby State & Sleep State**

1. After power is connected, buzzer beeps once and product enters standby state. All control keys light up.
2. In standby state, if product does not receive any commands in 60 seconds, or when you tap and hold On/Off Key for 3 seconds under any circumstance, the product returns to sleep state. On/Off Key will pulsate in breathing light form.
3. Tap and hold On/Off Key for 3 seconds to return to standby state.

# Operation Instructions

## Start Cooking

1. In standby state, tap the desired mode key to select corresponding mode. Selected mode key will blink, LED display lights up and Temperature display blinks.

Key	Mode	Default Time	Default Temperature	Time Range	Temperature Range
	Steam	15 min	100 °C	1 min-3 hrs	40-115 °C
	Steam Grill	30 min	180 °C	1 min-3 hrs	40-230 °C
	Grill	30 min	180 °C	1 min-3 hrs	40-230 °C
	Rotisserie	Use with Air Fry, Roast Chicken, Grill Fish, Grill Meat or Keep Warm functions			
	Defrost	45 min	45 °C	1 min-19 hrs 59 min	30-95 °C
	Yogurt	8 hrs	45 °C	1 min-19 hrs 59 min	30-70 °C
	Descal	40 min	100 °C	Not adjustable	Not adjustable
	Roast Chicken	45 min	200 °C	1 min-1 hr	160-230 °C
	French Fries	25 min	220 °C	15-35 min	160-230 °C
	Pizza	20 min	180 °C	1-30 min	170-190 °C
	Air Fry	40 min	190 °C	1-50 min	160-230 °C
	Grill Meat	15 min	200 °C	15-35 min	160-230 °C
	Dehydrate	8 hrs	70 °C	1 min-12 hrs	30-95 °C
	Stew	3.5 hs	200 °C	Not adjustable	Not adjustable
	Keep Warm	20 min	65 °C	1 min-3 hrs	50-80 °C

2. If you do not need to adjust temperature and time, tap On/Off Key directly to start cooking.
3. If you wish to adjust temperature and time, tap Increase Key or Decrease Key to adjust temperature, then tap Temperature/Time Key to select "adjust time" and tap Increase Key or Decrease Key to adjust time.
4. After setting is completed, tap On/Off Key to start cooking.
5. If the mode you select supports Rotisserie function, Rotisserie Key will light up constant. Tap Rotisserie Key to activate or deactivate Rotisserie function.
6. After cooking is completed, LED display shows "End", buzzer beeps 5 times then product automatically returns to standby state.

# Operation Instructions

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## Note:

- During cooking, tap On/Off Key or open the oven door to pause cooking; tap On/Off Key again or close oven door to resume cooking.
- During cooking, tap Temperature/Time Key to adjust temperature or time. When adjustment is completed, tap On/Off Key to confirm adjustment and resume cooking.
- During cooking, tap Lighting Key to turn oven lighting on or off.
- To cancel cooking, tap and hold On/Off Key for 3 seconds, product will cancel cooking and return to sleep state.

## WARNING!

- Before cooking, make sure the food is not touching the heating elements.
- HOT! Take utmost care when using the product on any setting. Accessible surfaces of the product can get very hot during use. DO NOT touch hot surfaces!
- Make sure to wear oven mitts and use fetch racks when retrieving food from the oven cavity.

## Cooking With Timer

1. In standby state, tap the desired mode key to select corresponding mode. Selected mode key will blink, LED display lights up, temperature display blinks.
2. If you wish to adjust temperature and time, tap Increase Key or Decrease Key to adjust temperature, then tap Temperature/Time Key to select “adjust time” and tap Increase Key or Decrease Key to adjust time.
3. Tap and hold Temperature/Time Key for 3 seconds to enter Timer setting. Lower arrow under Timer Indicator Light will light up constant.
4. Tap Increase Key or Decrease Key to set the hour, and Tap On/Off Key to confirm, then tap Increase Key or Decrease Key to set the minute.
5. After setting is completed, tap On/Off Key and product will start to countdown. LED display shows remaining countdown time.
6. When countdown reaches zero, the product will automatically start to cook.

## Cooking With Recipe Function

1. In standby state, tap Recipe Key to select Recipe function. Recipe Key blinks, and LED display shows “P1”.
2. Tap Increase Key or Decrease Key to select recipe.
3. If you do not need to adjust temperature and time, tap On/Off Key directly to start cooking.
4. If you wish to adjust temperature and time, tap Increase Key or Decrease Key to adjust temperature, then tap Temperature/Time Key to select “adjust time” and tap Increase Key or Decrease Key to adjust time.
5. After setting is completed, tap On/Off Key to start cooking.

# Operation Instructions

Code	Recipe	Default Time	Default Temperature	Time Range	Temperature Range
P01	Sterilize	30 min	100°C	1 min-3 hrs	/
P02	Auto Clean	30 min	100°C	1 min-3 hrs	/
P03	Chicken Soup	1.5 hrs	110°C	1 min-3 hrs	90-110°C
P04	Caramel Pudding	15 min	100°C	1-20 min	90-110°C
P05	Steamed Fish	15 min	100°C	1-50 min	100-130°C
P06	Steamed Chicken	35 min	100°C	1-50 min	100-130°C
P07	Steamed Meat	30 min	110°C	1-50 min	100-130°C
P08	Steamed Seafood	15 min	100°C	1-50 min	100-130°C
P09	Scallop Salad	15 min	100°C	1-20 min	90-110°C
P10	Steamed Frozen Buns	10 min	100°C	1-20 min	100-120°C
P11	Steamed Fresh Buns	18 min	110°C	1-30 min	110-130°C
P12	Ribs	25 min	115°C	1-35 min	110-130°C
P13	Steamed Vegetables	15 min	100°C	1-20 min	90-120°C
P14	Steamed Sweet Potato	40 min	115°C	1-50 min	90-120°C
P15	Cinnamon Oatmeal	23 min	95°C	1-35 min	90-110°C
P16	Warm Milk (baby bottle)	13 min	90°C	1-35 min	90-110°C
P17	Hot Drink	8 min	90°C	1-35 min	90-110°C
P18	Honey Soy Chicken	25 min	180°C	1-35 min	160-230°C
P19	Grilled Seafood Platter	20 min	190°C	1-50 min	160-230°C
P20	Yogurt	8 hrs	45°C	1 min-19 hrs 59 min	30-70°C
P21	Tender Roast Beef	20 min	190°C	1-35 min	180-220°C
P22	Baked Jacket Potato	40 min	210°C	1-50 min	160-230°C
P23	Grilled Corn	25 min	180°C	1-60 min	160-230°C
P24	Sugar Cookie	20 min	155°C	1-50 min	140-190°C
P25	Egg Tart	18 min	170°C	1-35 min	170-220°C
P26	Roasted Nuts	20 min	180°C	1-50 min	180-220°C
P27	Pineapple Bun	15 min	150°C	1-35 min	150-220°C
P28	Chiffon Cake	40 min	125°C	1 min-3 hrs	120-160°C
P29	Profiterole	25 min	170°C	1-30 min	170-200°C
P30	Bagel	20 min	160°C	1-30 min	160-220°C
P31	Macaron	5 min+12 min	140°C+120°C	/	/
P32	Greek Potato Wedges	18 min	200°C	1-30 min	180-220°C
P33	Grilled Salmon	20 min	180°C	1 min-3 hrs	90-180°C
P34	Toast	2 min+2 min	200°C	/	/
P35	Beignet	8 min+4 min	180°C	/	/
P36	Grilled Steak	15 min	190°C	1-20 min	180-220°C
P37	Grilled Fish	2x10 min	190°C	/	/

# Operation Instructions

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Code	Recipe	Default Time	Default Temperature	Time Range	Temperature Range
P38	Roast Chicken	2x30 min	130 °C+60 °C	/	/
P39	Grilled Chicken Leg	20 min	180 °C	1-30 min	180 °C+220 °C
P40	Meat Belly	20 min (Steam)/15 min (Grill)	110 °C+200 °C	/	/
P41	Warm Bread (from refrigerator)	4 min	180 °C	1-30 min	180 °C+220 °C
P42	Warm Bread (from room temperature)	3 min	180 °C	1-30 min	180 °C+220 °C
P43	Steamed Glutinous Rice	40 min	100 °C	40-60 min	/

## Descale Mode

Regular descaling helps to maintain this product's performance, prolong its lifespan, and ensure that it operates safely and efficiently. It is recommended to run Descale Mode every 2-4 weeks depending on frequency of use.

1. Fill the water tank with water and descaling agent. You can purchase a descaling agent or use a natural substance like citric acid (ratio of 20g to 1l water).
2. Insert the water tank, tap Descale Key, LED display shows "C01". Tap On/Off Key to start descaling.
3. Product will pump the descaling solution into the steam generator and will let that stand for approximately 10 minutes to melt scale. After this time, a beep will sound and the product will activate Steam Mode at 100 °C for 15 minutes.
4. When Steam Mode is completed, buzzer will beep. Open the oven door and take out the water tank, clean it and refill with fresh clean water, then reinstall the water tank and close the oven door.
5. LED display will show "C02", and product will activate Steam Mode at 100 °C for 15 minutes to clean out the descaling agent.
6. When Steam Mode is completed, LED display will show "End", buzzer will beep 5 times and product will automatically return to standby state.
7. Open the oven door, take out the water tank, pour off any residual water and wipe dry residual water in the oven cavity.



# Cleaning & Maintenance

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## **WARNING!**

Before cleaning and maintenance, turn off the product, disconnect from the power source, and wait for the product to completely cool down first.

- DO NOT use steel scourer pad or other hard object to scrub this product, and DO NOT clean the oven door safety lock system.
- DO NOT use harsh cleanser or metal blade to clean the oven door glass. Scratching the door glass may cause the glass to shatter.

### **Cleaning The Exterior Surfaces**

- Wipe the product housing clean with a damp cloth and mild detergent. Apply the detergent to the cloth, DO NOT apply directly onto the oven.
- After cleaning, wipe dry thoroughly with a dry cloth.

### **Cleaning The Oven Door & Oven Cavity**

- Before cleaning, unplug the product from the power source, wait till the product has cooled down completely, and remove all accessories from the oven cavity.
- To keep the product in good working order, make sure to remove all food residues and grease splatters from interior surfaces on a regular basis. Regular cleaning will also reduce the risk of fire hazards.
- Use a damp cloth or sponge moistened with mild detergent solution to clean the cavity walls and door of the product, then wipe dry thoroughly with a dry cloth.
- DO NOT use harsh abrasives or corrosive products as these could damage the product surface. DO NOT use steel wool pads or other abrasive cleaning products, as abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this product. Pieces can break off and touch electrical parts involving a risk of electric shock.
- If scrubbing is necessary, use a nonabrasive nylon or polyester mesh pad.

### **Cleaning The Accessories**

- All accessories should be handwashed in hot, sudsy water.
- If scrubbing is necessary, use a nylon scouring pad or nylon brush. Rinse and dry the accessories thoroughly after washing.

### **Storing This Product**

- When this product is not in use, disconnect it from the power supply.
- Store this product and accessories safely in its original packing will protect it from dust.
- Store this product in a dry location out of reach of children.
- DO NOT store any material other than the supplied complimentary ovenproof accessories inside this product. DO NOT store paper, cardboard, plastic or similar products inside this product.
- DO NOT place any heavy items on top of this product during storage as this may result in damage of this product.

# Troubleshooting

## ⚠ WARNING!

- Before maintenance work, turn off the product and disconnect from power source.
- This product must only be repaired by a professional technician authorized by the manufacturer; if consumer entrusts personnel not designated by the manufacturer, or if consumer repairs this product by themselves, there may be a risk of personal injury or property loss.

Problem	Solution
Product is not turning on	Check and ensure that you have selected a mode and set a time and temperature
	Check and ensure that the power cord is plugged in, the power is turned on and that the outlet is working (check the product at a different outlet)
Smoke is coming from the product when I switch it on	If using the product for the first time, this is a normal phenomenon and no cause for concern, it should subside soon. Ensure good ventilation
	If the product has been used before, unplug it from the power source and let it cool. Check and ensure that the interior surfaces and all accessories inside the oven are clean and free of food residues
	If the product has been cleaned properly and it continues to emit smoke, stop using it immediately and contact German Pool Customer Service & Repair Centre
If you are air-frying greasy food, oil will drip into the tray where it may produce white smoke. This will not affect the product or the end result	
Heating element doesn't work	The heating elements cycle on and off to maintain the set (predetermined) cooking temperature
Steam venting out from the air outlet	Excess steam will be cooled and discharged from the air vent. This is a normal phenomenon
There are noises during operation	Check and ensure that the accessories are securely inserted in the support guides at the sides of the oven
	Check and ensure that nothing is placed on top of the product
	he unit has not yet passed its break-in period (of approximately three cooking cycles). Noises during this time is a normal phenomenon. They do not impact cooking performance and should stop after approximately three cooking cycles. If the noises persist, please contact German Pool Customer Service & Repair Centre. But please note that the product will always produce noise when in operation, especially in Air Fry mode
Food is undercooked	Trays may be overfilled. Put smaller batches of food in the tray, which will cook more evenly
	Check and ensure that the temperature is set correctly
Food is overcooked	Lower the set cooking time and/or temperature. As this product is smaller than standard ovens, it generally heats up faster than a traditional oven and cooks in shorter periods of time
Food is fried unevenly	Try tossing the food halfway through the cooking time, but be careful not to burn yourself. The metal parts are very hot during use
French fries are fried unevenly	You may not have used the right potato type. Use fresh potatoes that will remain firm during frying. Also ensure to rinse and dry the cut potato sticks properly before cooking
Batter comes off during air-frying	Make sure the batter is not too wet. Pat dry flour onto the (battered) food pieces to ensure it will remain on the food during air-frying

# Technical Specification

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<b>Model</b>	<b>SGV-1518</b>
Power	1,800 W
Voltage / Frequency	220 V / 50 Hz
Rated Capacity	15 L
Product Dimensions	(H)355 (W)335 (D)320 mm
Net Weight	8.8 kg
Gross Weight	11.5 kg

- Specification is subject to change without prior notice.
- If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail.
- Refer to [www.germanpool.com](http://www.germanpool.com) for the most update version of the user manual.

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# 警告及注意事項

## ⚠ 警告！

使用本產品前，請仔細閱讀所有說明。

- 本產品只限家居室內日常使用，如產品作任何商業、工業、出租或其他用途，保用證即告失效。
- 請勿讓兒童或身體有殘障、精神不健全及對本產品缺乏經驗或知識的人士單獨使用本產品；
- 如需使用，必須要在負責任的成年人監管下方可使用。
- 應照顧好兒童，確保他們不會玩耍本產品。
- 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，必須先關機及拔掉插頭。
- 請聯繫德國寶授權的技術人員進行維修或保養本產品。

## 重要安全說明

1. 請仔細閱讀並保存說明書以供日後參考。
2. 即使您熟悉此類產品，首次使用前必須仔細閱讀本說明書。如正確遵循本說明書包含的安全預防措施，可降低火災、觸電和受傷的風險。請把本說明書以及完整的保養卡、購買收據和紙箱妥善保存以供日後參考。如適用，請把本說明書傳遞給本產品的下一個擁有者。
3. 使用本產品時必須遵循基本的安全預防措施和事故預防措施，包括下文內容。

## 電氣安全和電線處理

1. 電壓：必須確保您的插座電壓和電路頻率符合本產品標籤上顯示的電壓。若不相符，請聯絡德國寶客戶服務及維修中心，嚴禁使用本產品。
2. 電路：在單獨的電路上操作本產品。如電路與其他設備過載，本產品可能無法正常運作。
3. 連接：將插頭牢固地插入牆壁電源插座。插座必須正確接地並且易於觸及，以便可輕鬆拔出插頭。
4. 無定時器：嚴禁與程式設計器、定時器、無線插頭轉接器或遠端控制裝置一起使用，或連接到由能源供應商定期開啟和關閉的電路。
5. ⚠ 警告！嚴禁將本產品浸入水中！為防止觸電，嚴禁將電源線、插頭或本產品浸入水或其他液體中。如果本產品掉入水中，必須立即從電源插座拔下插頭。嚴禁觸摸它或將手伸入水中。將本產品擦乾並由合資格的維修人員進行檢查。
6. 防潮：嚴禁讓電源插頭接觸任何水源。嚴禁在濕手、潮濕地板上或本產品機身潮濕時使用本產品或觸摸插頭。嚴禁在打開的窗戶附近使用本產品，因為下雨可能導致觸電。
7. 短電源線：本產品提供短電源線，以減少因較長電源線纏繞或絆倒而造成的風險。如必須使用延長線，必須確保其標記的電源額定值與本產品的電源額定值相同。妥善處理較長的電源線，使其不會懸掛在櫃檯或桌面上，以免兒童意外絆倒或拉扯。
8. 保護電源線：嚴禁打結、擠壓或拉緊電源線，並保護其免受鋒利邊緣和熱量的影響。嚴禁讓電源線接觸熱表面。嚴禁在電源線上放置任何物品。嚴禁拉動電源線以提起、搬運或拔除本產品插頭。

# 警告及注意事項

9. 電源線損壞：必須定期檢查電源線是否有明顯損壞。若損壞，嚴禁使用本產品。損壞的電源線必須由德國寶客戶服務及維修中心更換，以避免發生任何危險。
10. **⚠ 警告！**本產品損壞時嚴禁使用！如電源線或插頭損壞，嚴禁拿起本產品，如本產品發生故障、掉落或以任何方式損壞，嚴禁使用。聯絡德國寶客戶服務及維修中心。
11. 不使用本產品時、清潔前、安裝、拆卸配件前，必須先中斷本產品的電源並關閉所有控制器，然後關閉插座的電源並拔除插頭。斷開連接時必須握住插頭，嚴禁拉扯電源線。在清潔或安裝、拆卸配件前，必須先讓產品冷卻。
12. 使用後：拔除電源插頭並等待其完全冷卻後再安裝或拆卸配件以及清潔、維護或移動本產品。
13. RCD：除非您的家中已安裝剩餘電流裝置（安全開關），否則我們建議安裝額定剩餘動作電流不超過30mA的RCD，以在使用本產品時提供額外的安全保護。請向電工尋求專業建議。
14. 捲繞電源線：如需捲繞電源線，必須避免過度彎曲，因為這可能會損壞電源線。

## 使用條件和限制

1. 僅供家庭使用：本產品僅供家庭使用。本產品不適合商業、工業或其他貿易用途。
2. 禁止室外使用：嚴禁在室外或高濕度區域使用本產品。
3. 預期用途：嚴禁將本產品用於預期用途以外的任何用途，並且只能按照本說明書中的說明使用。
4. 使用限制：本產品不適合身體、感官或智力障礙人士（包括兒童）、或缺乏經驗及知識者使用，除非他們曾經接受負責其安全人士的監督和指示。
5. 兒童：使用本產品時，必須讓兒童遠離本產品。必須小心看管小孩，以確保他們不會把本產品當成玩具玩耍。當兒童使用或靠近任何設備時，必須密切看管。
6. 工作環境：為確保運作效能並避免翻倒，必須將本產品置於水平、穩定、耐熱、防火的工作表面上。嚴禁在傾斜或不穩定的表面上使用並確保四周都有足夠的空間（約15公分）以便散熱。
7. 防熱：嚴禁將本產品置於爐灶、電爐、烤箱或加熱器上或附近。
8. 廚櫃：嚴禁在食品儲存室、廚櫃、壁櫃或架子下操作本產品。如將其存放在廚櫃中，必須從電源插座拔除電源插頭。否則可能發生火災，特別是當本產品接觸廚櫃牆壁，或當廚櫃門關閉後接觸到本產品時。
9. 配件：嚴禁使用本產品跟機附送以外的任何配件。否則可能產生危險並使保養失效。
10. 爐門及爐門玻璃：本產品配備強化安全玻璃門，該玻璃比普通玻璃更堅固及不易破碎，即使強化玻璃破裂後碎片不會有鋒利的邊緣。使用時必須避免刮傷爐門玻璃表面或邊緣。如有刮痕或缺口，使用本產品前必須聯絡德國寶客戶服務及維修中心。如爐門玻璃損壞，嚴禁使用本產品，因為玻璃在使用過程中可能會破裂。嚴禁將廚房用具或烤盤放在爐門上。
11. 容器：在本產品中使用金屬或耐熱玻璃以外的材質製成的容器時，必須小心謹慎。
12. 清潔：嚴禁將本產品浸入水或其他液體中。請使用海綿或布沾少許溫熱肥皂水以清潔本產品外殼。嚴禁使用鋼絲球，因為鋼絲球可能會脫落並接觸電源或零件導致觸電危險。嚴禁使用刺激性、研磨性清潔劑。
13. **⚠ 警告！**觸電危險！當本產品通電後，嚴禁嘗試清潔卡在機身內的食物。
14. 存放：除跟機附送的耐熱配件外，嚴禁在本產品中存放任何其他物料的配件如紙張、紙板、塑膠或類似的物品。

# 警告及注意事項

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15. 維修：本產品內部不包含使用者可維修的零件。嚴禁嘗試修理、拆卸或改裝本產品。
16. 誤用：不當使用或安裝本產品，可能會造成傷害或損壞。對於因誤用本產品或不遵守說明而造成的任何最終損壞或傷害，本公司不承擔任何責任。

## ⚠ 警告！火災危險！

1. 嚴禁在窗簾、紙張、牆紙、餐巾或衣服等易燃材料附近使用本產品。
2. 嚴禁覆蓋本產品或在其上方存放任何物品，以免過熱。
3. 插入電源後必須看管本產品。使用本產品後及離開房間時必須拔除插頭。
4. 嚴禁將過大食物、金屬箔包裝和器具放入本產品內，否則可能會導致火災或觸電危險。

## ⚠ 警告！高溫表面有燒傷危險！

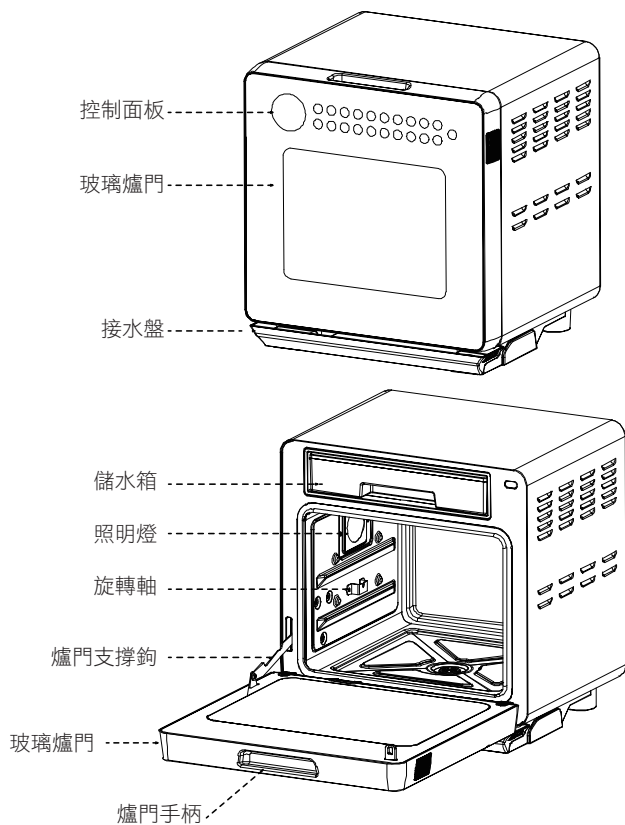
1. 採取適當的預防措施，防止燒傷、火災或其他人身傷害或財產損失的風險。
2. 嚴禁觸摸高溫表面！本產品在使用過程中會產生熱量。當本產品運作時，爐門和其他可觸及表面的溫度可能非常高，而且本產品的某些部件在關機後可能會保留熱量一段時間。本產品運作時，必須使用手柄、旋鈕和手套或鍋架。清潔前必須先讓金屬部件冷卻。
3. 嚴禁接觸熱的食物！取出食物時，必須使用鉗子和手套或鍋架。
4. 烹飪過程中嚴禁移動本產品！從本產品中取出熱的食物、油或其他液體時要格外小心。必須使用防滑手套或類似物品保護雙手。
5. 小心熱蒸氣！本產品運作期間會釋放熱蒸氣。必須讓您的手和臉與通風口保持安全距離。打開爐門時，熱蒸氣也可能溢出，採取適當的預防措施，保護自己免受燒傷。
6. 防止損壞！讓電源線遠離本產品的熱部件。

## 注意：



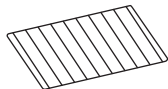

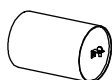

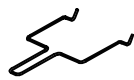
某些桌面的設計不能承受過熱的設備。嚴禁將加熱設備放置在木桌上。建議在設備下方放置一個隔熱墊或鐵架，以防止損壞桌面表面。

# 產品結構

## 主機



## 配件

			
蒸盤	烤盤	烤架	隔熱手套
			
旋轉烤籠	旋轉烤叉	取叉器	

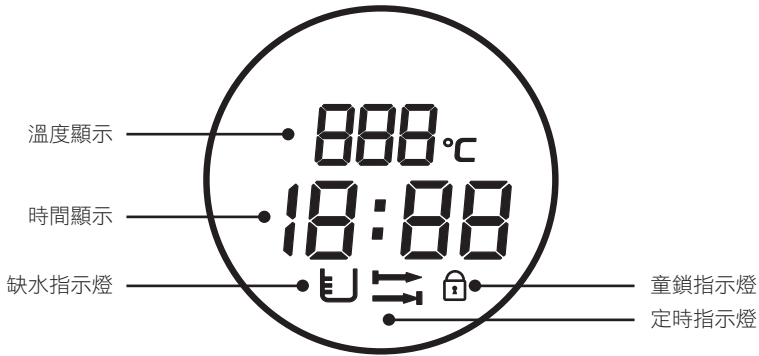
### 注意：

所有配件必須手洗，不可使用洗碗碟機。



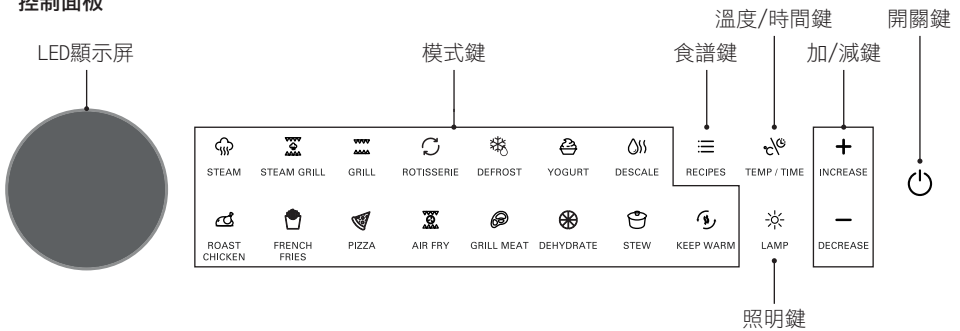
# 使用說明

## LED顯示屏



溫度顯示	選擇模式時顯示烹調溫度；烹調期間顯示實時爐內腔溫度
時間顯示	選擇模式時顯示烹調時間；烹調期間顯示剩餘烹調時間；設置定時開機時顯示倒數開機時間
缺水指示燈	當水箱缺水時，缺水指示燈閃爍顯示，請及時加水
童鎖指示燈	當啟用童鎖功能後童鎖指示燈常亮，此時所有按鍵無效
定時指示燈	設置定時開機期間，定時指示燈的下方箭咀常亮；設置定時開機後，定時指示燈的上方箭咀常亮

## 控制面板



模式鍵	按此鍵選擇相應的功能，有關功能、預設設置和時間，詳情請參閱P. 28
食譜鍵	按此鍵進入食譜選擇功能，再按「加/減鍵」選擇對應食譜，詳情請參閱P. 29
溫度/時間鍵	<ul style="list-style-type: none"> <li>選擇功能後或烹調期間，按此鍵循環選擇調校溫度或時間</li> <li>選擇功能後，長按此鍵2秒進入定時開機設置</li> <li>烹調期間，長按此鍵3秒啟動童鎖功能，再次長按此鍵3秒取消童鎖功能</li> </ul>
加/減鍵	<ul style="list-style-type: none"> <li>調校溫度期間，按鍵調節±5°C</li> <li>調校時間期間，按鍵調節±1分鐘</li> <li>選擇食譜期間，按鍵選擇食譜</li> </ul>
開關鍵	<ul style="list-style-type: none"> <li>選擇功能後，按此鍵開始烹調</li> <li>烹調期間，按此鍵暫停或繼續烹調；長按此鍵3秒取消烹調進入睡眠狀態</li> <li>在睡狀態下，長按此鍵3秒返回待機狀態</li> </ul>
照明鍵	按此鍵開啟或關閉爐燈

# 使用說明

## 使用前注意事項

### 開箱

1. 本產品經過包裝以防止運送時損壞。打開本產品包裝並將原包裝箱存放在安全的地方。如果將來需要再次運送本產品，它將有助於防止任何損壞，且可以在長期不使用時用於存放本產品。如要丟棄包裝材料，請盡可能將其回收。
2. 確保撕掉產品表面的保護膜、貼紙以及移除爐腔內的所有文件。

### 注意：

打開包裝或使用本產品時必須小心。

### 處置包裝

塑膠包裝可能會對嬰兒和幼兒造成窒息危險，必須確保所有包裝材料都擺放於他們無法接觸的地方並安全處置。在丟棄任何包裝前，必須確保已拆開所有部件的包裝。如有任何缺失，請聯絡德國寶客戶服務及維修中心。

### 檢查本產品

1. 將電源線完全展開並檢查本產品的所有部件是否有明顯可見的損壞。如有任何損壞或無法正常操作，嚴禁使用，並聯絡德國寶客戶服務及維修中心。
2. 確保您已閱讀並理解本說明書中的所有說明和警告。請參閱產品結構來熟悉本產品並識別所有部件，必須特別注意安全說明。

### 清潔

必須確保電源線已拔除。首次使用前，必須清潔本產品與食物接觸的所有零部件並徹底瀝乾。

### 注意：

嚴禁將本產品浸入水中或其他液體中。

### 擺放位置

1. 將本產品放置在平坦、水平且乾燥的表面上，該表面必須耐熱且不易燃。
2. 必須確保本產品背部靠牆放置，且機身背面和側面有至少15公分通風空間，如有必要，將本產品移離牆壁或枱面上的任何物體。
3. 本產品頂部嚴禁存放任何物品，使用時本產品可觸及部位可能會變得很熱。使用本產品時，必須讓兒童遠離。

### 注滿儲水箱

打開爐門將儲水箱水平拉出，打開橡膠蓋注入蒸餾水或純淨水至「最高水位線MAX」。

### ⚠ 警告！

注水嚴禁超過「最高水位線MAX」。

# 使用說明

## 首次使用

### 注意：

接通電源前，必須確保已從產品上取下所有配件、膠帶、標籤和文件。

使用前請按以下步驟消除產品內的任何氣味，並消除製造過程中可能使用的任何多餘潤滑劑；首次加熱過程中可能會發出輕微的氣味或煙霧，這是由於元件和組件是新的，屬正常情況，請確保通風良好。

1. 將本產品連接到電源，蜂鳴器發出提示聲1聲，進入待機狀態。
2. 按「氣炸鍵」，再按「加鍵」將溫度設置為到230°C。
3. 按「溫度/時間鍵」選擇調校溫度，再按「減鍵」將時間設置為15分鐘，然後按「開關鍵」啟動。
4. 加熱完成後，蜂鳴器發出提示聲5聲後自動返回待機狀態，拔除電源插頭，讓其冷卻至室溫。

### ⚠ 警告！

本產品在使用過程中會產生熱量，嚴禁觸摸高溫表面。

## 使用配件

爐腔兩側設有卡槽用於擺放蒸盤、烤盤、烤架，最佳位置取決於要烹調的食物大小、所選模式和所需焦香程度：

1. 使用氣炸、烘烤、蒸煮模式時，建議將烤盤放在低卡槽。
2. 使用烘烤模式時，建議使用旋轉烤叉或旋轉烤籠。
3. 嚴禁將食物直接放在爐腔底部。
4. 取出任何配件前，必須先讓產品靜置冷卻，使用手柄小心將其拉出，避免拉出時食物滑落。

## 待機狀態及睡眠狀態

1. 連接電源後，蜂鳴器發出提示聲1聲，進入待機狀態，所有控制按鍵亮起。
2. 在待機狀態下如60秒內無任何操作，或在任何情況下長按「開關鍵」3秒，產品進入睡眠狀態，「開關鍵」以呼吸燈形式顯示。
3. 長按「開關鍵」3秒返回待機狀態。

# 使用說明

## 開始烹調

1. 在待機狀態下，按「模式鍵」選擇所需模式，所選模式的按鍵閃爍，顯示屏亮起，溫度顯示閃爍。

按鍵	模式	預設時間	預設溫度	時間範圍	溫度範圍
	蒸蒸日上	15分鐘	100°C	1分鐘-3小時	40-115°C
	蒸烤	30分鐘	180°C	1分鐘-3小時	40-230°C
	烤焗	30分鐘	180°C	1分鐘-3小時	40-230°C
	旋轉	配合氣炸、烤雞、烤魚、烤肉或保溫功能使用			
	解凍	45分鐘	45°C	1分鐘-19小時 59分鐘	30-95°C
	乳酪	8小時	45°C	1分鐘-19小時 59分鐘	30-70°C
	除垢	40分鐘	100°C	不可調	不可調
	烤雞	45分鐘	200°C	1分鐘-1小時	160-230°C
	炸薯條	25分鐘	220°C	15-35分鐘	160-230°C
	焗薄餅	20分鐘	180°C	1-30分鐘	170-190°C
	氣炸	40分鐘	190°C	1-50分鐘	160-230°C
	烤肉	15分鐘	200°C	15-35分鐘	160-230°C
	風乾	8小時	70°C	1分鐘-12小時	30-95°C
	燉湯	3小時30分鐘	200°C	不可調	不可調
	保溫	20分鐘	65°C	1分鐘-3小時	50-80°C

2. 如不需調校溫度及時間，按「開關鍵」直接開始烹調。
3. 如需調校溫度及時間，按「加鍵」或「減鍵」調校溫度，完成後按「溫度/時間鍵」鍵選擇調校時間，按「加鍵」或「減鍵」調校時間。
4. 設置完成後，按「開關鍵」開始烹調。
5. 如所選模式支援旋轉功能，「旋轉鍵」常亮，按「旋轉鍵」可啟動或關閉旋轉功能。
6. 烹調完成後，顯示屏顯示「End」，蜂鳴器發出提示聲5聲後自動返回待機狀態。

## 注意：

- 烹調期間按「開關鍵」或打開爐門可暫停烹調；再按一次「開關鍵」或關閉爐門後繼續烹調。
- 烹飪期間按「溫度/時間鍵」調整溫度或時間，完成後按「開關鍵」確認新設置並繼續烹調。
- 烹飪期間按「照明鍵」可開啟或關閉爐燈。
- 如需取消烹調，長按「開關鍵」3秒，產品取消烹調並進入睡眠狀態。

# 使用說明

## ⚠ 警告！

- 烹調前必須確保食物沒有接觸到加熱元件。
- 高溫！在任何環境下使用本產品時都必須格外小心。烹調期間，本產品的可觸及表面可能會變得很熱，嚴禁觸摸熱表面！
- 取出食物時，必須使用手柄和隔熱手套。

## 定時烹調

1. 在待機狀態下，按「模式鍵」選擇所需模式，所選模式的按鍵閃爍，顯示屏亮起，溫度顯示閃爍。
2. 如需調校溫度及時間，按「加鍵」或「減鍵」調校溫度，完成後按「溫度/時間鍵」選擇調校時間，按「加鍵」或「減鍵」調校時間。
3. 長按「溫度/時間鍵」3秒，進入定時設置，定時指示燈的下方箭咀常亮。
4. 按「加鍵」或「減鍵」設置小時，完成後按「開關鍵」，再按「加鍵」或「減鍵」設置分鐘。
5. 設置完成後，按「開關鍵」產品開始倒數，顯示屏顯示剩餘倒數開機時間。
6. 倒數完成後，產品自動開機烹調。

## 使用食譜功能

1. 在待機狀態下，按「食譜鍵」選擇食譜功能，「食譜鍵」閃爍，顯示屏顯示「P1」。
2. 按「加鍵」或「減鍵」選擇所需食譜。
3. 如不需調校溫度及時間，按「開關鍵」直接開始烹調。
4. 如需調校溫度及時間，按「加鍵」或「減鍵」調校溫度，完成後按「溫度/時間鍵」選擇調校時間，按「加鍵」或「減鍵」調校時間。
5. 設置完成後，按「開關鍵」開始烹調。

序號	食譜	預設時間	預設溫度	時間範圍	溫度範圍
P01	消毒	30分鐘	100°C	1分鐘-3小時	/
P02	自動清潔	30分鐘	100°C	1分鐘-3小時	/
P03	雞湯	1小時30分鐘	110°C	1分鐘-3小時	90-110°C
P04	焦糖布甸	15分鐘	100°C	1-20分鐘	90-110°C
P05	蒸魚	15分鐘	100°C	1-50分鐘	100-130°C
P06	蒸雞	35分鐘	100°C	1-50分鐘	100-130°C
P07	蒸肉	30分鐘	110°C	1-50分鐘	100-130°C
P08	醬油蒸海上鮮	15分鐘	100°C	1-50分鐘	100-130°C
P09	帶子沙律	15分鐘	100°C	1-20分鐘	90-110°C
P10	蒸饅頭(急凍)	10分鐘	100°C	1-20分鐘	100-120°C
P11	蒸饅頭	18分鐘	110°C	1-30分鐘	110-130°C
P12	排骨	25分鐘	115°C	1-35分鐘	110-130°C
P13	蒸蔬菜雜燴	15分鐘	100°C	1-20分鐘	90-120°C
P14	蒸蕃薯	40分鐘	115°C	1-50分鐘	90-120°C
P15	玉桂燕麥粥	23分鐘	95°C	1-35分鐘	90-110°C
P16	暖奶(奶樽)	13分鐘	90°C	1-35分鐘	90-110°C
P17	熱飲	8分鐘	90°C	1-35分鐘	90-110°C

# 使用說明

序號	食譜	預設時間	預設溫度	時間範圍	溫度範圍
P18	蜜糖豉油雞	25分鐘	180°C	1-35分鐘	160-230°C
P19	烤海鮮拼盤	20分鐘	190°C	1-50分鐘	160-230°C
P20	乳酪	8小時	45°C	1分鐘-19小時59分鐘	30-70°C
P21	嫩烤牛肉	20分鐘	190°C	1-35分鐘	180-220°C
P22	焗薯(連皮)	40分鐘	210°C	1-50分鐘	160-230°C
P23	烤粟米	25分鐘	180°C	1-60分鐘	160-230°C
P24	風車餅乾	20分鐘	155°C	1-50分鐘	140-190°C
P25	焗蛋撻	18分鐘	170°C	1-35分鐘	170-220°C
P26	烤堅果	20分鐘	180°C	1-50分鐘	180-220°C
P27	菠蘿包	15分鐘	150°C	1-35分鐘	150-220°C
P28	戚風海綿蛋糕	40分鐘	125°C	1分鐘-3小時	120-160°C
P29	泡芙	25分鐘	170°C	1-30分鐘	170-200°C
P30	貝果	20分鐘	160°C	1-30分鐘	160-220°C
P31	馬卡龍	5分鐘+12分鐘	140°C +120°C	/	/
P32	希臘風味薯條	18分鐘	200°C	1-30分鐘	180-220°C
P33	烤三文魚	20分鐘	180°C	1分鐘-3小時	90-180°C
P34	脆多士	2分鐘+2分鐘	200°C	/	/
P35	貝奈特餅	8分鐘+4分鐘	180°C	/	/
P36	烤牛扒	15分鐘	190°C	1-20分鐘	180-220°C
P37	烤魚	2x10分鐘	190°C	/	/
P38	烤雞	2x30分鐘	130°C +60°C	/	/
P39	烤雞腿	20分鐘	180°C	1-30分鐘	180°C +220°C
P40	腩肉	20分鐘(蒸)/15分鐘(烤)	110°C +200°C	/	/
P41	麵包翻熱(冰箱)	4分鐘	180°C	1-30分鐘	180°C +220°C
P42	麵包翻熱(室溫)	3分鐘	180°C	1-30分鐘	180°C +220°C
P43	蒸糯米飯	40分鐘	100°C	40-60分鐘	/

## 除垢模式

定期除垢有助於保持本產品的性能，延長其使用壽命並確保其安全且有效率地運作。建議根據使用密度，每2-4週運行一次除垢清潔模式。

1. 在儲水箱中注入水和除垢劑。可選購除垢劑或使用檸檬酸等天然物質（比例為20克：1公升水）。
2. 裝入儲水箱，按「除垢鍵」，顯示屏顯示「C01」，按「開關鍵」開始除垢。
3. 產品會將除垢劑泵入蒸氣產生器，靜置約10分鐘以融化水垢。然後蜂鳴器發出提示聲，產品將進入100°C蒸氣模式；持續15分鐘。
4. 蒸氣模式完成後，蜂鳴器發出提示聲，此時打開爐門取出儲水箱進行清潔並重新注入清水，將儲水箱正確裝回並關上爐門。
5. 顯示屏轉為顯示「C02」，產品進入100°C蒸氣模式，持續15分鐘以清除除垢劑。
6. 完成後，顯示屏顯示「End」，蜂鳴器發出提示聲5聲後自動返回待機狀態。
7. 打開爐門取出儲水箱，處理掉儲水箱中的殘餘水並抹掉接水盤上的殘留水漬。

# 清潔及保養

## ⚠ 警告！

- 維修與保養產品前必須先關機並拔除電源插頭，待產品冷卻後再進行清潔。
- 嚴禁使用鋼絲擦等硬物擦拭本產品，請勿清潔爐門安全鎖系統。
- 嚴禁使用粗糙擦洗劑或金屬刮刀清潔爐門玻璃，如爐門玻璃表面擦傷，可能會導致粉碎。

## 清潔產品表面

- 用濕布和溫和的清潔劑將外殼擦拭乾淨。請將清潔劑塗在布上，嚴禁直接塗在外殼上。
- 清潔完畢後用乾布徹底抹乾。

## 清潔爐門及爐腔

- 清潔前必須拔除電源插頭，讓本產品完全冷卻，然後從爐腔中取出所有配件。
- 為讓本產品保持良好工作狀態，請確保定期清除爐腔內的食物殘渣和油脂。定期清潔也將降低火災風險。
- 使用濕布或海綿，沾上溫和的清潔劑清潔爐門及爐腔，清潔完畢後用乾布徹底抹乾。
- 嚴禁使用粗糙的磨料、腐蝕性產品，否則可能會損壞產品表面。嚴禁使用鋼絲刷或其他研磨性清潔產品；研磨性清潔劑、硬毛刷和化學清潔劑會損壞本產品的塗層，而碎片可能斷裂並接觸電氣部件，產品觸電危險。
- 如需擦洗，建議使用非研磨性的專用清潔抹布擦洗乾淨，如尼龍百潔布或尼龍刷。

## 清潔配件

- 所有配件必須用手以溫熱肥皂水清洗。
- 如需擦洗，建議使用尼龍百潔布或尼龍刷，清潔後徹底沖洗並瀝乾配件。

## 儲存本產品

- 不使用本產品時，必須將其與電源斷開。
- 將本產品和配件安全地存放在原包裝中防塵。
- 必須將本產品存放在乾燥及兒童接觸不到的地方。
- 嚴禁在本產品中存放跟機附送的耐熱配件以外的任何材料。嚴禁將紙張、紙板、塑膠或類似物品放入本產品。
- 嚴禁在本產品頂部放置任何重物，否則可能會導致損壞。

# 故障檢修

## ⚠ 警告！

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

產品不開機	檢查並確保已選擇模式並設定時間和溫度
	檢查並確保電源線已插入、電源已開啟且插座正常工作（可在不同的插座上檢查）
開機時冒煙	若是首次使用本產品，屬於正常現象，無需擔心；煙冒會很快消退，確保四周有良好的通風
	若非首次使用本產品，拔除電源插頭並讓它冷卻。檢查並確保爐腔內壁和所有配件潔淨且沒有食物殘渣
	正確清潔本產品後而冒煙情況持續，必須停止使用並聯絡德國寶客戶服務及維修中心
	如氣炸油膩的食物，油會滴入托盤，可能會產生白煙，但不影響本產品或烹調效果
加熱元件不工作	加熱元件循環開關以維持設定的（預定的）烹飪溫度
蒸氣從排氣口排出	多餘的蒸氣被冷卻並從排氣口排出，屬於正常情況
運轉時有噪音	檢查並確保配件牢固地插入爐腔兩側的卡槽位
	檢查並確保本產品頂部沒有放置任何物品
	最初幾次（約3次）使用本產品時發出噪音屬正常情況，並不會影響烹調性能，如噪音持續存在，聯絡德國寶客戶服務及維修中心；本產品在運作時產生噪音屬於正常情況，尤其使用氣炸模式時
食物未煮熟	托盤可能裝得太滿，將小批量的食物放入托盤中，使烹調效果更均勻
	檢查並確保溫度設定正確
食物過熱	調整（降低）設定的烹飪時間和溫度，本產品比傳統蒸焗爐較細，通常比傳統蒸焗爐加熱得更快，烹飪時間更短
食物炸得不均勻	嘗試在烹飪過程中翻動食物；必須小心燙傷，金屬部件在使用過程中會很熱
薯條炸得不均勻	沒有使用合適的薯仔；建議使用在煎炸過程中能保持挺身的新鮮薯仔，並確保在烹調前正確沖洗並瀝乾切好的薯條
氣炸時麵糊脫落	確保麵糊不要太濕，在食物表面拍上乾麵粉，確保其在氣炸過程中保留在食物上



# 技術規格

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型號	SGV-1518
電壓	1,800W
功率	220V / 50Hz
額定容量	15L
產品尺寸	(H)355 (W)335 (D)320 mm
淨重	8.8kg
總重量	11.5kg

- 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](http://www.germanpool.com)網上版為最新版本。

如欲獲取更多有關本產品最新資訊，歡迎瀏覽本公司網站  
For the latest information about this product, please visit our website

[www.germanpool.com](http://www.germanpool.com)

# 保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用(自購買日起計算)。

# Warranty Terms & Conditions

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

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

- 1) 填妥德國寶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](http://www.germanpool.com/warranty)
- 3) 填妥保用手郵寄至本公司。



\* 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](http://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-1518

機身號碼 Serial No. : \_\_\_\_\_ 發票號碼 Invoice No. : \_\_\_\_\_

購買商號 Purchased From : \_\_\_\_\_ 購買日期 Purchase Date : \_\_\_\_\_

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

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

## 客戶服務及維修中心

中國香港

九龍大業街59號

三湘九龍灣貨運中心地下B室

電話：+852 2773 2888

傳真：+852 2356 9798

電郵：[repairs@germanpool.com](mailto:repairs@germanpool.com)

中國澳門

澳門青洲大馬路(青洲新路)

515號美居廣場第二期1樓A座

電話：+853 2875 2699

傳真：+853 2875 2661

## Customer Service & Repair Centre

Hong Kong, China

Unit B, G/F, Sunshine Kowloon Bay

Cargo Centre, 59 Tai Yip Street,

Kowloon, Hong Kong

Tel : +852 2773 2888

Fax : +852 2356 9798

Email : [repairs@germanpool.com](mailto:repairs@germanpool.com)

Macau, China

A.1 Andar, Mei Kui Kuong Cheong Fase 2,

No.515 Avenida Do Conselheiro Borja

Macau

Tel : +853 2875 2699

Fax : +853 2875 2661

此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

## German Pool (Hong Kong) Limited

### Hong Kong, China

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Fax: +853 2875 2661



香港《S MARK》  
安全認證



中國櫥櫃/家電行業  
十大影響力品牌



CEO非凡品牌大賞



香港優質商標



香港工商業獎



2007  
最具潛質  
創星品牌企業獎



香港中小企業  
最佳拍攝大獎



香港消費者推祟品牌



香港《Q標》  
優質服務證書



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

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