

Air-Fry Microwave Steam Grill Oven | SGM-3218



Online Warranty Registration



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

USER MANUAL

請即進行保用登記！
有關保用條款細則，請看說明書最後一頁。

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

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Warnings & Safety Precautions

 WARNING!

Read all instructions carefully before using this product.

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

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
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 PROHIBITED

1. This product is intended for household kitchen use only. It is not suitable for commercial use or any other purpose.
2. DO NOT allow children to operate this product. Keep children at a safe distance from this product at all times.
3. Installation, relocation, and repair of this product must be performed by qualified personnel. DO NOT disassemble, modify, or repair any part of this product by yourself.
4. DO NOT store or use flammable, explosive, or corrosive materials in or near this product. Keep this product away from heat sources, gas, alcohol, and other flammable substances.
5. DO NOT immerse this product in water or spray water onto it, as it may cause short circuit or electric shock.
6. DO NOT directly heat liquid or food in sealed bottles, jars, cans, or other containers. The internal pressure may cause the container to burst.
7. DO NOT heat eggs in their shells or boiled eggs with this product, as they may explode.
8. DO NOT clean this product with a high-pressure cleaner or steam cleaner, as it may cause short circuit, fire, or other hazards.
9. DO NOT use a loose or poorly connected power outlet, as it may cause electric shock, short circuit, or fire.
10. DO NOT damage the power cord or crush, pinch, or strike it with heavy objects.

Warnings & Safety Precautions

11. DO NOT use a power source other than 220-240V~50-60Hz, otherwise it may cause fire or electric shock.
12. DO NOT remove this product's rating label.
13. DO NOT block ventilation and heat dissipation openings.



ATTENTION

1. Before using this product for the first time, remove all packaging and ensure children are kept away from the packaging materials.
2. Use this product only in a well-ventilated and dry location with no corrosive gases. Keep this product away from high temperatures and steam to prevent overheating.
3. This product is heavy. Install it only on a surface that can adequately support its weight. Failure to do so may cause parts to fall, resulting in injury or property damage.
4. Only connect this product to a dedicated 10A socket with reliable grounding. Do not connect the ground wire to a gas pipe, water pipe, lightning rod, or telephone line. Poor grounding may cause electric shock and accidents.
5. Before inserting the power plug, use a dry cloth to wipe off any dust adhering to the metal pins of the plug.
6. When unplugging the power plug, grip the plug body, DO NOT pull on the cord, otherwise it may cause hazards like electric shock, short circuit, or fire.
7. DO NOT directly touch the glass door surface, accessories, cooking containers, or any other items inside the oven cavity while this product is operating or immediately after a cycle ends, as the cavity is extremely hot. If you must remove items urgently, wear heat-resistant protective gloves to avoid burns.
8. DO NOT spray water into the oven cavity while this product is operating or immediately after a cycle ends, as the cavity is extremely hot. Doing so may damage the inner liner.
9. Be careful when opening the oven door. DO NOT expose your face directly to the steam to prevent burns.
10. Always position accessories or attachments correctly when using this product. Do not place food or plates directly on the product bottom. Place them on the wire rack or tray.
11. DO NOT cook foods containing alcohol, as alcohol vapors may catch fire inside the oven cavity.
12. If this product will not be used for an extended period of time, unplug the power plug to prevent electric leakage or fire due to aging of the power cord.
13. If a malfunction occurs during use, refer to the 'Troubleshooting' section for relevant information. If the problem is not resolved, immediately stop using this product, unplug the power cord, and contact German Pool Customer Service & Repair Centre.
14. To prevent accidents, dispose of the old appliance according to local regulations and ensure it cannot be reused. For example, sever the power cord or break the door lock so the door cannot be closed.
15. This appliance incorporates an earth connection for functional purposes
16. The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar can lead to risk of injury, ignition or fire.

Warnings & Safety Precautions



WARNING

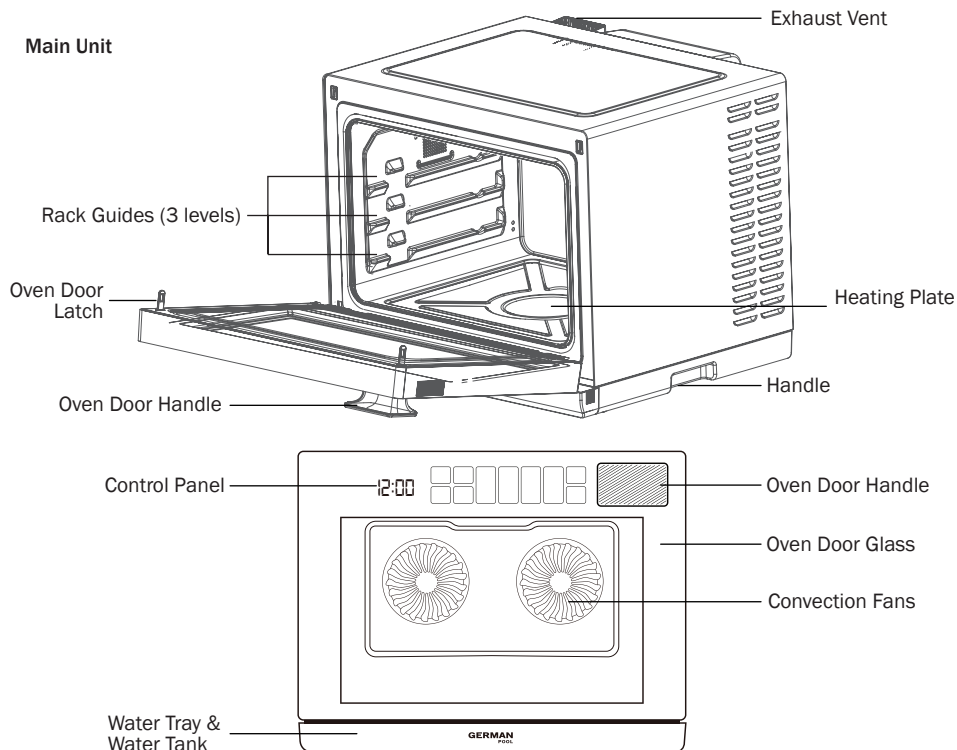
1. German Pool assumes no liability for any losses or damages caused by incorrect or improper use of this product.
2. Be cautious of the hinge area when closing the oven door to prevent pinching injuries.
3. If the oven door or door seal becomes damaged, stop using this product immediately, unplug the power cord, and contact German Pool Customer Service & Repair Centre.
4. To avoid risk of electric shock, ensure this product is unplugged from the power source before replacing the oven lamp.
5. When moving this product, do not lift by the oven door handle. Lift the product from its bottom, and handle it gently.
6. Do not operate this product with wet hands or feet, or while barefoot.
7. DO NOT operate this product with an external timer or an independent remote-control system.
8. Improper use may cause water or gas leakage. If this occurs, contact German Pool Customer Service & Repair Centre for repair.
9. Use only temperature sensing probes recommended for this product during repair or maintenance.
10. 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.
11. DO NOT insert metal objects or foreign materials (such as wires or fingers) into the air inlets, outlets or vents of this product. If any object accidentally falls inside, immediately unplug the power plug and contact German Pool Customer Service & Repair Centre for assistance.
12. After each use, immediately cut off the power source and clean the oven cavity of any food debris to prevent moisture accumulation inside this product. This prevents surface deterioration which could affect this product's service life and may lead to hazardous conditions.
13. Always disconnect the power supply before cleaning this product. Use only neutral detergent and soft cloth to avoid scratching the surface.
14. When using the grill function, if plastic containers are used, make sure they are heat-resistant to at least 300°C, otherwise they may melt or crack.
15. When using the microwave function, if a container is required, microwave-safe containers and accessories must be used. It is strictly prohibited to use metal containers, metal grills, or metal trays not provided by our company. Operation without a load (empty running) is strictly forbidden.
16. DO NOT leave this product unattended when heating food in plastic or paper packaging, monitor closely as these materials may ignite.
17. If smoke is detected, unplug the power cord and keep the oven door closed to contain any potential flames.
18. Liquids heated by microwave can erupt with delayed boiling. Handle containers with extreme caution after heating.

Warnings & Safety Precautions

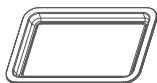
19. Baby bottles and food jars must be stirred and shaken thoroughly after heating. Check the temperature carefully before feeding to avoid scalding.
20. This product will generate heat during use, be careful not to touch the heating elements inside the oven cavity.
21. Accessible parts of this product will become hot during use. Keep children away to prevent accidents.
22. Inspection or service operation performed by unqualified personnel is hazardous. This includes the removal of protective covers which prevent exposure to microwave energy.
23. DO NOT heat liquids or food in sealed containers, as they may explode.
24. Children may only be allowed to use this product without supervision if they have been given adequate instruction so that they can use it safely and understand the hazards of improper use.
25. To prevent any hazard, if the power cord becomes damaged, it must be replaced by qualified technicians from German Pool Customer Service & Repair Centre.
26. Do not use abrasive cleaners or sharp metal scrapers on the oven door glass. Scratching the glass surface may cause it to shatter.
27. Failure to clean this product may cause deterioration of the appliance surface, shorten its service life, and potentially lead to hazardous conditions.
28. If the oven door or door seal is damaged, DO NOT use this product until it has been repaired by a qualified service person.
29. Use only cookware that is suitable for this product.
30. This product must strictly not be placed inside a cabinet. It should be placed on a horizontal desktop with sufficient load-bearing capacity and permitted for installation at a height of less than 850 mm from the floor, unless otherwise allowed by testing. A clearance of at least 50 mm must be provided at the back, left, and right sides of the product for heat dissipation, and at least 200 mm of vapor exhaust space at the top.
31. The product must not be installed behind a decorative door to prevent overheating. If the product is intended to be placed in a cabinet equipped with an auxiliary decorative door, the decorative door must remain open while the product is operating normally. Furthermore, the cabinet in which it is installed must be able to withstand temperatures up to 120°C, and the panels of adjacent cabinets must be able to withstand temperatures up to 70°C.
32. WARNING: Ensure that the cavity does not contain any items or utensils that are not suitable for the use with the microwave oven before you operate the appliance.
33. WARNING: Do not use the cavity for storing combustible products, cooking utensils, or food and similar when the device oven is not in use.

Product Structure

Main Unit

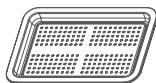


Accessories



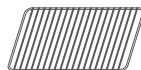
Grill Pan

For grilling and baking, or placed under the grill rack to catch grease and food debris. DO NOT use with any mode involving microwave



Steam Tray

For steaming food. DO NOT use with any mode involving microwave



Grill Rack

Can be used for holding cooking utensils during cooking; can be used with Microwave Grill mode. DO NOT use with any other modes involving microwave



Rubber Bulb Syringe

For cleaning water tray and residual water inside the oven cavity



Oven Mitten

For removing hot utensils from the oven

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

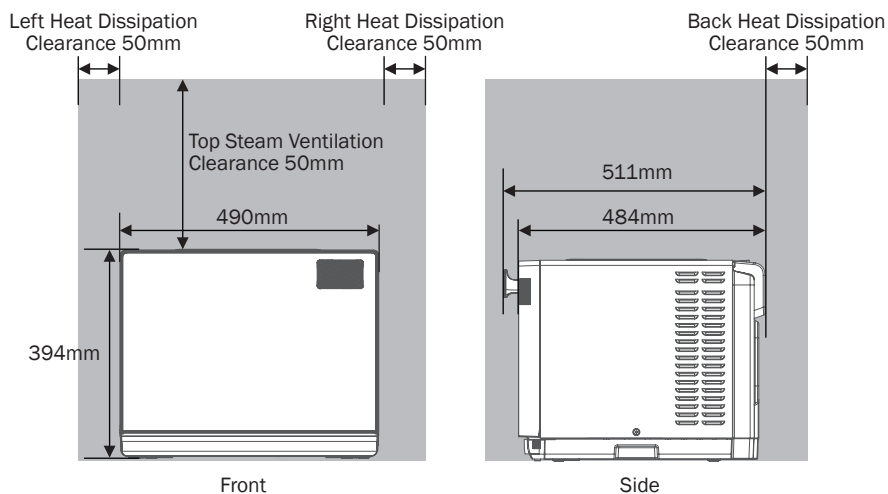
1. Place this product on a stable, level countertop, and ensure that it has sufficient space for heat dissipation and ventilation (the gray areas in the diagram below indicate the required installation clearances).
2. Maintain a minimum clearance of 50 mm on the back, left, and right sides for heat dissipation.
3. Maintain a minimum clearance of at least 200 mm above the top for steam ventilation.

Note:

- Remove all packing materials inside the product.
- Thoroughly check to see if the product is damaged. If it is, contact German Pool Customer Service & Repair Centre immediately.
- Before connecting the power, ensure your household voltage corresponds to the voltage shown on the product's rating label.
- This product is quite heavy, make sure it is placed on a level surface with sufficient load-bearing capacity.
- This product must be used in a well-ventilated, dry environment free of corrosive gases, and kept away from high temperatures and steam.
- DO NOT place any objects on top of this product.

⚠ WARNING!

To prevent electric shock, make sure this product is properly grounded.



Operation Instructions

Cookware & Utensil Chart

Utensil	Steam	Grill Bake	Air Fry	Ferment	Microwave
Supplied Accessories					
Steam Tray	√	√	√	√	×
Grill Pan	√	√	√	√	×
Grill Rack	√	√	√	√	√
Other Accessories					
Heat-resistant glassware	×	×	√	√	√
Non-heat resistant glassware	×	×	×	×	×
Clay/ceramic ware	×	×	√	√	√
Lacquer ware	×	×	×	×	×
Metal ware	√	√	√	√	×
Heat-resistant plastic ware	×	×	√	√	√
Non-heat resistant plastic ware	×	×	×	×	×
Wood/Bamboo ware	×	×	×	×	×
Heat-resistant cling wrap	×	×	×	×	×
Aluminum foil	√	√	√	√	×
Disposable Paper Ware	√	√	√	√	√
Heat-resistant cooking bag	√	√	√	√	√
Kitchen paper & napkins	×	×	×	×	√
Brown paper bag	×	×	×	×	×
Plastic plate	×	×	×	×	×
Thermometer	√	√	√	√	×

⚠ WARNING!

- The provided cooking utensil guidelines are for reference only. Always follow the temperature and usage instructions specified by the cookware manufacturer.
- When using modes with microwave, DO NOT use any metal utensils or containers.

Operation Instructions

Using the Water Tank

Note:

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

1. Remove the water tray, hold the water tray on both ends and pull out; remove the water tank, hold the water tank handle and pull out.
2. Add water: flip open the rubber stopper on the water tank, and pour in enough purified water.
3. Insert the water tank, push the filled water tank horizontally back into its original position; insert the water tray, push the water tray back horizontally into its original position.

Note:

- DO NOT fill to above the maximum water mark.
- It is recommended to use only purified or distilled water to prevent scale build-up, and clean the water tank regularly to keep it hygienic. After each use, it is recommended to remove the water tank and pour off any residual water, and clean off the water tray.
- Before use, make sure the water tank's rubber stopper 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 unit.

Control Panel



Indicator Lights (A)

Indicator Light	Mode/Fucntion	Indicator Light	Mode/Fucntion	Indicator Light	Mode/Fucntion
Low Temp Steam	Low Temperature Steam Mode	Steam	Steam Mode	High Temp Steam	High Temperature Steam Mode
Micro Steam	Microwave Steam Mode	Dry Steam Bake	Dry Steam Grill Mode	Moist Steam Bake	Moist Steam Grill Mode
Convection	Convection Mode	Top & Bottom Grill	Top & Bottom Grill Mode	Top Grill	Top Grill Mode
Smart Bake	Smart Bake Mode	Micro Grill	Microwave Grill Mode	Air Fry	Air Fry Mode
Steam Fry	Steam Fry Mode	Microwave	Microwave Mode	Recipes	Recipes Function
Stew	Stew Mode				

Operation Instructions

Indicator Lights (B)

Indicator Light	Mode/Fucntion	Indicator Light	Mode/Fucntion	Indicator Light	Mode/Fucntion
	Defrost Mode		Ferment Mode		Dehydrate Mode
	Keep Warm Mode		Heat Dry Function		Descale Function
	Sterilize Function		Clean Function		Quick Browning Mode

Display & Indicator Lights

Indicator Light	Mode/Fucntion	Indicator Light	Mode/Fucntion	Indicator Light	Mode/Fucntion
	Child Lock Function		Add Water Alert		Top & Bottom Heating Element Indicator (Smart Bake Function)
	Preheat Function		Work Indicator		Cooking Start Time (Timer Function)
	Cooking End Time (Timer Function)				Watt / Weight / Temperature Indicator

Control Keys

Keys		Description
	Power	<ul style="list-style-type: none"> In sleep state, tap this key to enter standby state During cooking, tap this key to cancel cooking and return to standby state During cooking or standby state, tap and hold this key for 2 seconds to return to sleep state
	Lamp Key	Tap this key to turn oven lamp on or off
	Start / Pause	<ul style="list-style-type: none"> After selecting mode or function, tap this key to start cooking During cooking, tap this key to pause cooking, tap again to resume cooking During cooking, tap and hold this key for 2 seconds to deactivate Child Lock
	Temperature / Time	<ul style="list-style-type: none"> After selecting mode or function, or during cooking, tap this key to switch between adjusting temperature, cooking power or time After selecting mode or function, tap and hold this key to enter Timer Settings
	Increase	<ul style="list-style-type: none"> When adjusting cooking time or temperature, tap this key to increase parameters like time, temperature, cooking power or weight When selecting recipe, tap this key to select the previous mode/function
	Decrease	<ul style="list-style-type: none"> When adjusting cooking time or temperature, tap this key to decrease parameters like time, temperature, cooking power or weight When selecting recipe, tap this key to select the next mode or function

Operation Instructions

Keys		Description
	Steam Grill	<p>Tap this key to enter Steam Grill Mode Selection, and repeat tapping this key to select desired mode</p> <p>Mode Selection</p> <ul style="list-style-type: none"> • Low Temp Steam: suitable for steaming vegetables, seafood, etc. • Steam: suitable for steaming starchy food and most dishes • High Temp Steam: suitable for steaming harder foods like tendon or bone-in meat • Microwave Steam: using microwave to aid steaming process, suitable for quickly reheating food • Dry Steam Bake: suitable for steam-baking chicken wings, etc. • Moist Steam Bake: high moisture steam bake, suitable for crème brulee, etc. • Convection: can grill several tiers at once, suitable for grilling meat, etc. • Top & Bottom Heat: suitable for baking cakes, tarts, cookies, etc. • Top Grill: suitable for grilling large foods • Smart Bake: can independently set top and bottom heating element temperature, suitable for precise baking • Microwave Grill: using microwave to aid grilling, suitable for grilling food quickly
	Air Fry	<p>Tap this key to enter Air Fry Mode Selection, and repeat tapping this key to switch between desired mode</p> <p>Mode Selection</p> <ul style="list-style-type: none"> • Air Fry: suitable for chicken nuggets, French fries, etc. • Steam Fry: using steam to aid frying, foods come out crispy outside and tender inside
	Microwave	<p>Tap this key to select Microwave function, then tap Temperature/Time Key , and tap Increase/Decrease keys to adjust between 100-1,000W microwave power</p> <p>Watt Selection</p> <ul style="list-style-type: none"> • 1100W: suitable for quick re-heating of dishes, rice, etc. • 900W: suitable for heating up frozen food, soups, etc. • 700W: suitable for heating grilled seafood, quick grilling of fish, small meat, etc. • 500W: suitable for slow stewing, defrost of frozen foods, etc. • 300W: suitable for defrosting food • 100W: suitable for gently heating drinks, slight defrost of frozen foods, softening butter or chocolate, etc.

Operation Instructions

	Others	<p>Tap this key to enter into Others Mode Selection. Repeat tapping this key to select desired mode/function</p> <p>Mode/Function Selection</p> <ul style="list-style-type: none">• Recipes: 51 preset recipes• Stew: suitable for soups, etc.• Defrost: quick defrost with microwave• Ferment: suitable for raising dough, making yogurt, etc.• Dehydrate: dehydrate food with low heat• Keep Warm: keep food warm with steam• Heat Dry: for drying residual water inside oven cavity• Descale: for cleaning limescale on piping and evaporator• Sterilize: for sterilizing heat-resistant utensils and tableware• Clean: melts grease stains with high temperature steam• Quick Browning: for browning food surface after food is grilled or baked
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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 function at 100 °C for 20 minutes. Afterwards, wipe dry any residual water inside the oven cavity, then run Grill function 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.

Setting The Clock (When Using the First Time)

1. Connect the power source, the product will beep once, control panel will light up for 1 second, and display shows 12:00.
2. Tap and hold Temperature/Time Key for 2 seconds, the Hour digits will blink. Tap Increase/Decrease keys to adjust the hour.
3. After adjusting the hour, tap Temperature/Time Key, the Minute digits will blink. Tap Increase/Decrease keys to adjust the minute.
4. When setting is complete, tap Start/Pause Key to confirm the 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 to resume cooking.

Standby State & Sleep Mode

1. In sleep state, all keys and display panel go dark except for Power Key.
2. In sleep state, tap Power Key to enter standby state. All keys light up constant, and display shows the current time.
3. In standby state, if product does not receive any command in 2 minutes, or if user taps and holds Power Key for 2 seconds, product returns to sleep state, and buzzer will beep once.

Operation Instructions

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 they fill at least 60% of the container's capacity. Heating a small amount of liquid can lead to 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. Stir the contents gently before removal.
- 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 baking or grilling functions, 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.

When using cooking modes involving microwave, please observe the following:

- DO NOT run the oven with the cavity empty. DO NOT start the microwave without any food inside, as this can overheat the oven cavity and cause malfunction.
- DO NOT use metal containers or aluminum foil to avoid causing sparking and fire.
- DO NOT heat food with shells. Using microwave to food sealed in a shell can cause the food to explode.
- DO NOT fill container to over 2/3 of its capacity, to prevent boiling liquids from splashing out and causing scalding.

Start Cooking

1. In standby state, tap Grill Steam Key, Air Fry Key, Microwave Key or Others Key to select desired cooking category.
2. I. If selecting Steam Grill category, tap Steam Grill Key repeatedly to cycle among Low Temp Steam, Steam, High Temp Steam, Micro Steam, Dry Steam Grill, Moist Steam Grill, Convection, Top & Bottom Grill, Top Grill, Smart Bake and Micro Grill modes. The corresponding indicator light will light up constant.
II. If selecting Air Fry category, tap Air Fry Key repeatedly to switch between Air Fry and Steam Fry. The corresponding indicator light will light up constant.
III. If selecting Microwave function, the corresponding indicator light will light up constant.
IV. If selecting Others category, tap Others Key repeatedly to cycle among Recipes, Stew, Defrost, Ferment, Dehydrate, Keep Warm, Heat Dry, Descale, Sterilize, Clean, Quick Browning modes/functions.

Operation Instructions

3. After selection is complete, tap Temperature/Time Key to adjust temperature, power and time, then tap Increase/Decrease keys to adjust parameters.
4. When setting is complete, tap Start/Pause Key to start cooking. If selected mode comes with Preheat function, the product will start to preheat, Preheat Indicator Light on the display panel will light up constant; at this time, DO NOT place food inside the oven. When preheating is complete, product will automatically start to cook, buzzer beeps once, Preheat Indicator Light on the display panel will go dark. User can now open the oven door and place in the food, close the door and the product will automatically start to cook.
5. When cooking is complete, buzzer will beep 10 times.

Note:

- During cooking, tap Temperature/Time Key then Increase/Decrease keys to adjust temperature, watt or time.
- When using Smart Bake Mode, tap Temperature/Time Key to adjust temperatures of top and bottom heating elements separately.
- During cooking, tap Start/Pause Key to pause cooking. Start/Pause Key will blink. Tap key again to resume cooking.
- During cooking, to cancel cooking, tap Power Key to return to standby state.
- When cooking time has exceeded 30 seconds, Child Lock will automatically activate, and all keys except Lamp Key and Power Key will be rendered inoperable. When cooking is finished, or if oven door is opened Child Lock will automatically unlock. To manually deactivate Child Lock, tap and hold Start/Pause Key for 2 seconds.
- Before using Heat Dry, Clean or Sterilize functions in the Others category, remove all food, accessories and containers from the oven cavity.

WARNING!

- Food must be placed in suitable containers and on appropriate accessories for cooking.
- When using any mode involving microwave (including Microwave, Microwave Steam, Microwave Grill), DO NOT operate the oven with an empty cavity, DO NOT use metal containers or aluminum foil, DO NOT heat food with shells. When heating liquid, DO NOT fill containers to above 2/3 of its capacity. Container should be placed in the centre of the included microwaveable grill rack, and it is recommended to place the grill rack on the bottom tier. DO NOT place the rack on the top tier.

Operation Instructions

Category	Mode/ Function	Indicator Light	Default Temperature /Time	Adjustable Temperature/ Time	Pre- heat
Steam Grill	Low Temp Steam	Low Temp Steam	85 °C / 20 min	50-90 °C / 1 min - 3 hrs	NA
	Steam	Steam	100 °C / 20 min	95-100 °C / 1 min - 3 hrs	NA
	High Temp Steam	High Temp Steam	110 °C / 20 min	105-130 °C / 1 min - 3 hrs	NA
	Microwave Steam	Micro Steam	100 °C / 10 min	Temperature not adjustable / 1-20 min	NA
	Dry Steam Grill	Dry Steam Bake	180 °C / 20 min	120-230 °C / 1 min - 3 hrs	Yes
	Moist Steam Grill	Moist Steam Bake	180 °C / 20 min	120-230 °C / 1 min - 3 hrs	Yes
	Convection	Convection	180 °C / 20 min	50-230 °C / 1 min - 3 hrs	Yes
	Top & Bottom Grill	Top & Bottom Grill	180 °C / 20 min	50-230 °C / 1 min - 3 hrs	Yes
	Top Grill	Top Grill	180 °C / 20 min	50-200 °C / 1 min - 3 hrs	Yes
	Smart Bake	Smart Bake	180 °C / 20 min	Top & bottom heating elements can be separately adjusted from 100-200 °C / 1 min - 3 hrs	Yes
	Microwave Grill	Micro Grill	200 °C / 20 min	120-230 °C / 1 min - 3 hrs	Yes
Air Fry	Air Fry	Air Fry	200 °C / 20 min	120-230 °C / 1 min - 3 hrs	Yes
	Steam Fry	Steam Fry	200 °C / 20 min	120-230 °C / 1 min - 3 hrs	Yes
Microwave	/	Microwave	1,000 W / 30 sec	100-1,000W / 10 sec - 1 hr 30 min	NA
Others	Recipes	Recipes	P01	P01-P51	/
	Stew	Stew	110 °C / 40 min	100-150 °C / 1 min - 3 hrs	NA
	Defrost	Defrost	500g / 8 min 40 sec	100-1,900g / Time automatically adjusts according to selected weight	NA
	Ferment	Ferment	30 °C / 20 min	30-45 °C / 1 min - 24 hrs	NA
	Dehydrate	Dehydrate	70 °C / 2 hrs	50-90 °C / 1 min - 24 hrs	NA
	Keep Warm	Keep Warm	60 °C / 20 min	60-80 °C / 1 min - 24 hrs	NA
	Heat Dry	Heat Dry	Uses dry heat to remove 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
	Descale	Descale	A two-stage cleaning cycle to remove limescale from the piping. Temperature and time are not adjustable		NA
	Sterilize	Sterilize	Operates at 100 °C dry heat for 30 minutes to sterilize the cavity and utensils. Temperature and time are not adjustable		NA
	Clean	Clean	Uses 100 °C steam for 20 minutes to dissolve residual grease inside the oven cavity. Tempera- ture and time are not adjustable		NA
	Quick Browning	Quick Browning	Uses 230 °C grilling to quickly brown food's surface. Temperature and time are not adjustable		NA

Operation Instructions

Add Water Alert

During operation, if the water level in the tank falls to the minimum mark, the Add Water Indicator Light on the display panel will light up constant, Start/Pause Key will blink, buzzer will beep 10 times, and cooking will pause. 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 Assist Key and select Descale function, display shows "C01".
3. Tap Start/Pause Key to start Descaling 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 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 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 and hold Temperature/Time Key for 2 seconds, display will show the 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. When countdown hits zero, the product will automatically start to cook.

Operation Instructions

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 it 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 Temperature/Time Key repeatedly to display cooking end time, cooking start time and the current clock. To cancel timer, 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.

Defrost Function

1. In standby state, tap Defrost Key to enter Defrost function setting.
2. Tap Temperature/Time Key, display will blink “500”. Tap Increase/Decrease keys to adjust the weight between 100g-1,900g, and the product will automatically adjust the time according to the weight.
3. When setting is complete, tap Start/Pause Key to start defrosting.

Note:

- Defrosting time and watt are not adjustable.
- Defrost function involves microwave, DO NOT run Defrost function on an empty oven, DO NOT use metal container or aluminum foil, DO NOT heat food with shells, and DO NOT fill container with liquid to above 2/3 of its capacity. The container should be placed in the centre of the included grill rack, and it is recommended to place the grill rack on the bottom tier. DO NOT place grill rack on the top tier.

Preset Recipes Function

1. In standby state, tap Assist Key once to enter Preset Recipes Selection interface.
2. Tap Temperature/Time Key, then tap Increase/Decrease keys to select desired recipe (P01-P51).
3. When selection is complete, tap Start/Pause Key to start cooking. The parameters are not adjustable.
4. When cooking is finished, buzzer will beep 10 times.
5. Before starting, the time can be adjusted by ± 30 seconds for the microwave menu, ± 5 minutes for other menus, and specifically for the second stage of multi-stage menus; however, once started, the time is fixed and cannot be adjusted.

Operation Instructions

Preset Recipes

P01 Reheat Meal Box #	P10 Braised Tofu with Luffa Gourds	P19 Pork Liver Congee	P28 Cumin Lamb Rack	P37 Chicken Skewers	P46 Mango Swiss Roll
P02 Milk Oatmeal #	P11 Egg Custard	P20 Bird's Nest with Snow Fungus	P29 Boston Lobster	P38 Buffalo Wings	P47 Hokkaido Toast
P03 Chili Pork Stir Fry #	P12 Tomato Beef Brisket Stew	P21 Chinese Sausage Clay Pot Rice	P30 Steamed Abalone with Vermicelli	P39 Walnut Cookie Crisp	P48 Strawberry Soft Bread
P04 Spare Ribs Potato Stew#	P13 Steam Fish	P22 Purple Potato Bitter Gourd Rings	P31 Beer-Braised Goose	P40 Mochi	P49 No-Knead Country Loaf
P05 Mushroom Chicken Stew#	P14 Garlic Prawns with Vermicelli	P23 Mala-Spicy Grilled Fish	P32 Winter Melon Barley Duck Soup	P41 Crème Brulee	P50 Wheat Chiffon Cake
P06 Mushroom Soup#	P15 Pork & Cabbage Dumplings	P24 Roast Chicken	P33 Baked Sweet Potato with Cheese	P42 Portuguese Egg Tart	P51 Basque Cheesecake
P07 Spicy Bean Paste Noodles#	P16 Steamed Salted Orange	P25 Shaoxing Wine Drunken Crab	P34 Crispy Salt & Pepper Enoki Mushrooms	P43 Cod Fish Pancake	
P08 Mantou	P17 Dehydrated Lemon Slices	P26 Sukiyaki	P35 French Fries	P44 Cranberry Cookies	
P09 Red Bean Water Chestnut Cake	P18 Lamb & Fish Maw Soup	P27 Beef Wellington	P36 Beef Jerky	P45 Bacon Sandwich	

Note for Using P01 Reheat Meal Box Function:

- The “P01 Reheat Meal Box” function is designed to reheat refrigerated meal boxes using microwaves. Before heating, open the meal box and cover it with cling film. Pierce a few small holes around the edges with a fork or toothpick to allow steam to escape. When heating one meal box, place it in the centre of the heating plate inside the oven cavity. When heating multiple meal boxes, arrange them evenly around the centre of the heating plate.

Heat 1 Meal Box	Use the default heating time of 6 minutes with the “P01 Reheat Meal Box” function
Heat 2 Meal Boxes	Use the default heating time of 6 minutes with the “P01 Reheat Meal Box” function
Heat 3 Meal Boxes	Use the “P01 Reheat Meal Box” function and manually increase the heating time to 12 minutes
Heat 4 Meal Boxes	Use the “P01 Reheat Meal Box” function and manually increase the heating time to 14 minutes

- The recommended heating times are based on our tests using meal boxes containing approximately 400 g of food, refrigerated at 4 °C–7 °C. Heating results may vary depending on the amount and type of food and the refrigeration temperature. If the food in the centre is not sufficiently hot after heating, it is recommended to reheat it using the microwave function.
- 4 °C–7 °C is the normal refrigeration temperature range. If the meal box has been removed from the refrigerator and left at room temperature before heating, the recommended heating time may be reduced by 1–2 minutes.

Operation Instructions

Note:

The recipes marked with # in the table above (P01-P07) involves microwave energy. DO NOT heat oven empty, DO NOT use metal containers and aluminum foil, DO NOT heat food with shells; when heating liquid DO NOT fill to above 2/3 of the container's capacity; place the container in the centre of the included grill rack, and it is recommended to place the grill rack on the bottom tier of the oven, DO NOT place on the top tier.

Cleaning & Maintenance

WARNING!

- Before repair and maintenance, turn off the product, disconnect from 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.

Cleaning The Oven

- Wait until the oven cavity has completely cooled down before commencing cleaning.
- Use a soft, damp cloth to wipe and clean adjacent parts of the product, including the oven door, door glass, control panel, bottom plate, door seal, and 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 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.

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).

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 German Pool Customer Service & Repair Centre; if consumer entrusts personnel not designated by German Pool, or if consumer repairs this product by themselves, there may be a risk of personal injury or property loss.

Problem	Possible Cause	Solution
Product emits light and wind during cooking	During operation, the product requires adequate heat dissipation. Hot air may be exhausted from the sides and base, which may be accompanied by visible light and a slight odor	This is a normal phenomenon
Product emits noise during operation	Product needs to dissipate heat during operation, and the high-speed cooling fan will produce a noticeable operating sound	
Display panel does not light up or display is abnormal	Product is not properly plugged in	Unplug the product, re-plug and turn on the oven
	Display panel is damaged	Contact German Pool Customer Service & Repair Centre
	Computer system is down or damaged	Unplug the product, re-plug and turn on the oven
During operation, oven door leaks water or steam	Oven door seal not properly installed; oven door hinge is damaged	Smooth the oven door gasket flat and ensure it is properly aligned
	Oven door hinge damaged	Contact German Pool Customer Service & Repair Centre
Oven lamp does not light up	Oven lamp damaged	
	Main board damaged	
Fan motor does not turn	Motor damaged	
	Computer board damaged	
	Power plug is not properly plugged in	Unplug the product, re-plug and turn on the oven
No steam is emitted (display shows error code)	Water tank is empty	Fill up water tank and reinsert properly into the oven
	Steam system abnormal (display shows error code)	Contact German Pool Customer Service & Repair Centre
	Water tank's rubber stopper is missing	
Microwave does not heat up	Metal container has been used	use ceramic glass ware
	Microwave heating system damaged	Contact German Pool Customer Service & Repair Centre

Troubleshooting

Problem	Possible Cause	Solution
Display shows “E1”	Oven Cavity Overheat Protection: Oven cavity sensor temperature exceeds 260 °C	Contact German Pool Customer Service & Repair Centre
Display shows “E2”	Evaporator Overheat Protection: Evaporator sensor temperature exceeds 260 °C	
Display shows “E3”	Oven Cavity Low-Temperature Protection: Oven cavity temperature remains below 35 °C after 5 minutes of operation	
Display shows “E4”	Evaporator Low-Temperature Protection: Evaporator temperature remains below 35 °C after 5 minutes of operation	
Display shows “E5”	Oven Cavity Sensor Error: Sensor open circuit or short circuit	
Display shows “E6”	Evaporator Sensor Error: Sensor open circuit or short circuit	
Display shows “E7”	Display panel communication error	
Display shows “E8”	Boiling tray sensor error	
Display shows “E9”	Lower heating element sensor error	
Display shows “E10”	Microwave inverter board communication error	
Display shows “E11”	Microwave inverter board error	
Display shows “E12”	Magnetron error	

Technical Specification

Model	SGM-3218
Voltage / Frequency	220-240 V~ 50-60 Hz
Rated Input Power	1,950 W
Microwave Operation Frequency	2,465 MHz
Capacity	32 L
Product Dimensions	(H) 394 (W) 490 (D) 511 mm
Net Weight	23 kg
Gross Weight	30 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.

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警告及注意事項

⚠ 警告！

使用本產品前，請仔細閱讀所有說明。

- 本產品只限家居室內日常使用，如產品作任何商業、工業、出租或其他用途，保用證即告失效。
- 請勿讓兒童或身體有殘障、精神不健全及對本產品缺乏經驗或知識的人士單獨使用本產品；如需使用，必須要在負責任的成年人監管下方可使用。
- 應照顧好兒童，確保他們不會玩弄本產品。
- 無成年人監管下，勿讓兒童清潔及維護本產品。
- 使用前，請先檢查所有電壓是否與本產品標籤上的電壓相符。
- 如果電源線損壞，為免發生意外，電源線必須由廠方、廠方指定的維修中心或同等合格的技術人員進行更換。
- 清潔或檢查本產品前，必須先關機及拔掉插頭。
- 請聯繫德國寶授權的技術人員進行維修或保養本產品。

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
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禁止

1. 本產品只適合家庭廚房使用，不適合商業用途或其他用途。
2. 嚴禁兒童操作本產品，以及兒童和產品需保持安全距離。
3. 本產品必須由專業人員安裝或移裝、維修，嚴禁擅自拆解、改裝、修理本產品的任何零件。
4. 嚴禁在產品的周圍和裡面，存放和使用易燃、易爆、易腐蝕物品。並確保本產品遠離熱源、煤氣和酒精等易燃物品。
5. 嚴禁將本產品浸入水中或向本產品噴水，否則有短路或觸電的危險。
6. 嚴禁直接加熱裝在密封瓶子或罐子等容器內的液體或其他食物，避免因內部壓力爆裂。
7. 嚴禁以本產品加熱帶殼的鮮蛋和已煮熟的蛋，否則會有爆炸危險。
8. 嚴禁用高壓清潔器或蒸氣類清潔器清潔本產品，否則會發生短路、起火等危險。
9. 嚴禁使用鬆動或接觸不良的電源插座，否則可能導致觸電、短路、起火等危險。
10. 嚴禁損傷或用重物擠壓、夾擊電源線。
11. 嚴禁使用220-240V-50-60Hz以外的電源，否則會導致火災、觸電。
12. 嚴禁將本產品上的銘牌標籤撕走。
13. 嚴禁使用任何物品堵住通風及散熱孔。

注意

1. 首次使用本產品前，必須去除所有包裝，確保兒童遠離包裝材料。
2. 本產品必須置於周圍通風乾燥、無腐蝕性氣體的環境中使用，遠離高溫及蒸氣，避免本產品悶熱。
3. 本產品較重，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。

警告及注意事項

4. 必須單獨使用額定電流**10A**的插座，並可靠接地。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。
5. 在插入電源插頭前，必須用乾布將插頭鋼片上附著的灰塵擦去。
6. 在拔出電源插頭時，必須手握插頭端部將其拔出，嚴禁手拿電源線端來拔插頭，否則可能發生觸電、短路、起火等危險。
7. 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，嚴禁直接觸摸爐門玻璃表面、附件、烹飪容器等爐腔內的任何器具；如急需取出器具，必須戴好耐高溫保護手套來操作，避免導致燙傷。
8. 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，嚴禁向爐腔灑水，以免損壞內膽。
9. 打開產品門時必須小心，嚴禁直面蒸氣，防止燙傷。
10. 本產品在使用時，必須正確放置附件或配件。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。
11. 酒精蒸氣可能會在爐腔內著火，嚴禁烹飪含有酒精的食物。
12. 長時間不使用本產品時，應拔出電源插頭，避免因電源線老化而引起漏電、火災的情況發生。
13. 使用過程中如出現故障，可參照「故障檢修」一節了解相關資訊。如沒有解決故障，必須立即停止使用，並拔出電源線插頭，聯絡德國寶客戶服務及維修中心。
14. 為防止事故發生，必須將舊機器按相關規定處理，確保舊機器無法再被使用。如剪斷電源線或將門鎖打壞使之不能關門等。
15. 器具含有僅用於實現功能用途的接地連接。
16. 器具加熱食物和飲料。烘乾食品或衣物，及加熱暖墊、拖鞋、海綿、濕布和類似物品，可導致受傷、著火或火災的危險。



警告

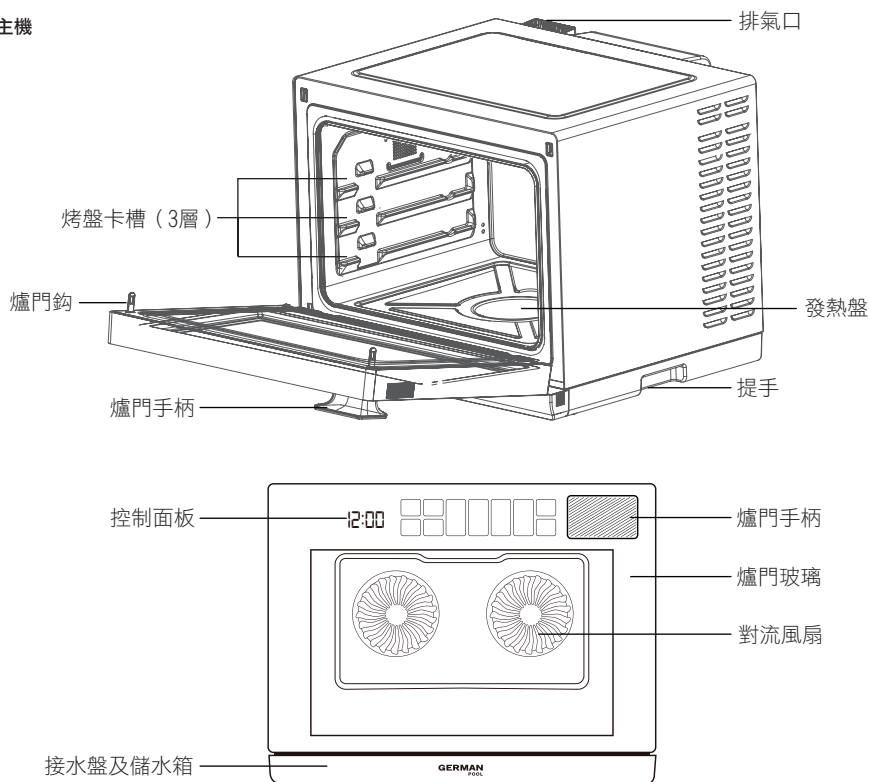
1. 由於不正確使用所造成的一切損失，品牌概不負責。
2. 開關門時，必須注意鉸鏈位置，小心夾傷。
3. 如本產品爐門或門封已損壞，必須立即停止使用，並拔出電源線插頭，聯絡德國寶客戶服務及維修中心。
4. 為避免可能出現的電擊，換爐燈前必須確保本產品已斷開電源。
5. 搬運本產品時，嚴禁用爐門手柄，必須從產品底部抬起，輕搬輕放。
6. 嚴禁在手腳潮濕或赤腳的狀態下操作本產品。
7. 本產品嚴禁在外接計時器或獨立的遙控控制系統的方式下運行。
8. 如使用不當會導致漏水、漏氣現象，必須聯絡德國寶客戶服務及維修中心進行維修。
9. 維修時只可使用本產品推薦的溫度傳感探頭。
10. 本產品不適用於身體、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，以確保他們不玩壞本產品。
11. 嚴禁將金屬或異物，如鐵絲、手指等伸入本產品的吸氣口、排氣口及百葉窗。若不慎有異物掉入產品內部，必須拔除電源線插頭，聯絡德國寶客戶服務及維修中心處理。

警告及注意事項

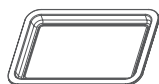
12. 每次使用後，應及時切斷電源和清除爐腔內所有食物殘渣，保持爐腔乾爽。避免表面劣化，影響使用壽命及可能導致危險的情況。
13. 清潔本產品時必須切斷電源。注意使用中性清潔劑以及柔軟抹布擦洗，防止劃傷表面。
14. 使用燒烤功能時，如需使用塑料容器，必須確定其可耐熱達**300°C**，否則會熔掉或裂開。
15. 使用微波功能時，如需要使用容器，必須使用可微波加熱的容器和配件，嚴禁使用非我司配套提供的金屬容器及金屬烤架、金屬盤，禁止空載運行。
16. 當加熱用塑料或紙包裝的食物時，必須現場等待並注意觀察產品，因為有著火的可能。
17. 如發現有煙霧，必須拔出電源線插頭，並保持爐門關閉，以抑制火焰蔓延。
18. 微波加熱飲料會導致延遲噴濺沸騰，因此取出時必須小心謹慎。
19. 奶瓶和嬰兒食品罐必須經過攪拌或搖動，餵食前必須檢查瓶內食物的溫度，避免燙傷。
20. 本產品在使用期間會發熱，注意避免接觸爐腔內的發熱單元。
21. 本產品在使用期間可觸及部分可能會發熱，兒童必須遠離。
22. 除合資格維修人員外，任何人進行檢修操作都是危險的，包括拆下防止微波能量洩漏的防護蓋等操作。
23. 嚴禁加熱裝在密封容器內的液體或其他食物，因為這樣有可能發生爆炸。
24. 只有在已經提供充分的指導以致於兒童能夠採用安全的方法使用本產品，並且明白不正確的使用會造成危險時，才能允許兒童在無人監控的情況下使用本產品。
25. 如電源軟線損壞，為避免危險，必須由德國寶客戶服務及維修中心的專業人員更換。
26. 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。
27. 不清潔本產品會致使器具表面劣化，影響器具的壽命，並可能會導致危險情況。
28. 如果爐門或爐門密封條閘封已損壞，則嚴禁再使用，直至經由具備資格的維修人員修好為止。
29. 在本產品內僅能使用適合的器皿。
30. 本產品嚴禁放置於櫥櫃內，並放置於有足夠承托力，且可允許安裝在離地距離850mm以下的水平桌面上使用，除非已被試驗允許，本產品背部、左側、右側需提供50mm以上的散熱空間，頂部200mm以上的蒸氣排氣空間。
31. 產品不能安裝在裝飾性門後面以免過熱，如本產品預計放置在櫥櫃中，並設有附加裝飾門，在本產品正常工作時，裝飾門必須打開，且所安裝的櫥櫃必須能夠承受高達120°C的溫度，相鄰櫥櫃的面板能夠承受高達70°C的溫度。
32. 在操作含微波功能檔位前，請確保腔體內不含任何不適合與微波爐配合使用的物品或器具。
33. 當器具未使用時，不得將空腔用於儲存易燃物品、炊具或食物等。

產品結構

主機

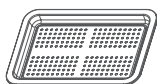


配件



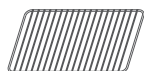
烤盤

用於燒烤，或放置於網架下方接油或食物殘渣；在任何帶微波的模式下嚴禁使用



蒸盤

用於蒸煮食物，在任何帶微波的模式下嚴禁使用



烤架

可用作支撐架，於烤架上擺放裝載食物的器皿；微波烤模式下可以使用，其他微波模式下嚴禁使用



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

注意：

烤盤、蒸盤及烤架長時間使用後，可能因高溫出現輕微變形，並不影響功能，冷卻後會恢復原狀。

安裝說明

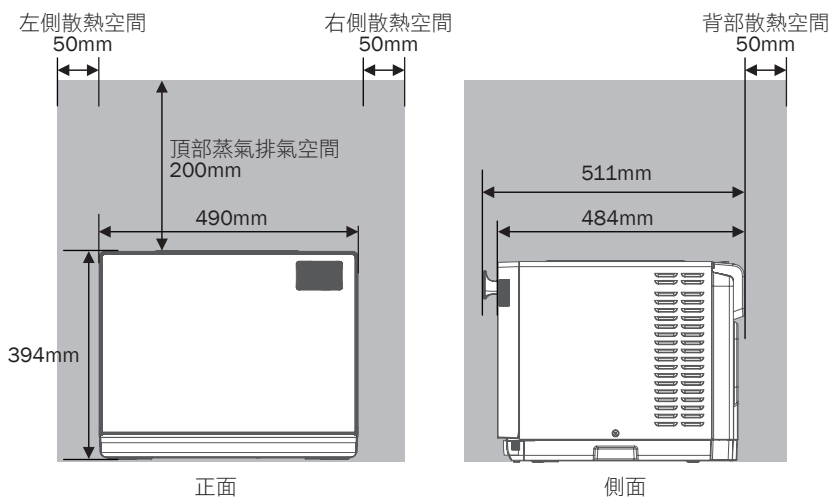
1. 將本產品放置於平穩的檯面上，並必須確保本產品有足夠的散熱和排氣空間（下圖灰色位置為安裝空間需求）。
2. 本產品背部、左右兩側必須預留至少**50mm**散熱空間。
3. 本產品頂部必須預留**200mm**以上的蒸氣排氣空間。

注意：

- 必須把產品內的包裝物全部取出。
- 必須仔細檢查產品是否有損壞。如有損壞，立即聯絡德國寶客戶服務及維修中心。
- 接通電源前，必須確認家中使用的電壓與產品銘牌上所標示的一致。
- 本產品較重，必須放置於有足夠承托力的水平面上。
- 本產品必須放置於通風乾燥、無腐蝕性氣體的環境中使用，遠離高溫及蒸氣。
- 嚴禁在本產品頂部放置任何物品。

⚠ 警告！

為防止觸電，必須確保本產品接地良好。



使用說明

烹調用具使用指南

容器	蒸煮	烤焗	氣炸	發酵	微波
本機配件					
蒸盤	√	√	√	√	×
烤盤	√	√	√	√	×
烤架	√	√	√	√	√
其他用具					
耐熱玻璃容器	×	×	√	√	√
不耐熱玻璃容器	×	×	×	×	×
陶瓷/瓷器	×	×	√	√	√
漆器	×	×	×	×	×
金屬容器	√	√	√	√	×
耐熱塑料容器	×	×	√	√	√
不耐熱塑料容器	×	×	×	×	×
木/竹容器	×	×	×	×	×
耐熱保鮮紙	×	×	×	×	×
鋁箔	√	√	√	√	×
一次性紙容器	√	√	√	√	√
耐熱烹飪袋	√	√	√	√	√
廚房紙巾及餐紙	×	×	×	×	√
牛皮紙袋	×	×	×	×	×
塑料碟子	×	×	×	×	×
溫度計	√	√	√	√	×

⚠ 警告！

- 烹調用具使用指南只供參考，請按照用具生產商建議溫度及方法使用。
- 使用微波的功能時，嚴禁使用任何金屬用具或器皿。

使用說明

使用儲水箱

注意：

使用任何帶蒸氣的功能前，必須先為儲水箱注水。

1. 取出接水盤，握住接水盤兩端向外拉出；取出儲水箱，握住儲水箱扣位向外拉出。
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；安裝接水盤，將接水盤平推到底裝回原位。

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，再將接水盤的積水倒掉並清潔乾淨。
- 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。

控制面板



指示燈 (A)

圖標	模式/功能	圖標	模式/功能	圖標	模式/功能
	低溫嫩蒸模式		蒸煮模式		高溫蒸煮模式
	微波蒸模式		低濕蒸焗模式		高濕蒸焗模式
	3D熱風對流模式		上下烘烤模式		上燒烤模式
	智能烘焙模式		微波烤模式		氣炸模式
	蒸氣炸模式		微波模式		食譜功能
	燉燉模式				

使用說明

指示燈 (B)

圖標	模式/功能	圖標	模式/功能	圖標	模式/功能
	解凍模式		發酵模式		風乾模式
	保溫模式		烘乾功能		除垢功能
	殺菌功能		清潔功能		快速上色模式

顯示屏及指示燈

圖標	模式/功能	圖標	模式/功能	圖標	模式/功能
	童鎖功能		缺水提示		上下發熱線提示（只選用於智能烘培模式）
	預熱功能		工作提示		開始烹調時間（只選用於定時功能）
	開始烹調時間（只選用於定時功能）				溫度/功率/時間/重量顯示

控制按鍵

按鍵		說明
	電源鍵	<ul style="list-style-type: none">睡眠模式下，按此鍵進入待機狀態工作期間按此鍵取消工作，返回待機狀態工作期間或待機狀態下，長按此鍵2秒返回睡眠模式。
	照明鍵	按此鍵開啟或關閉爐燈
	開始/暫停鍵	<ul style="list-style-type: none">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，再按一次繼續工作工作期間，長按此鍵2秒解除童鎖
	溫度/時間鍵	<ul style="list-style-type: none">選擇模式或功能後，或工作期間，按此鍵切換調校溫度、功率及時間選擇模式或功能後，長按此鍵2秒進入定時功能設置
	增加鍵	<ul style="list-style-type: none">調校溫度、功率或時間時，按此鍵增加時間、溫度、火力或重量等參數選擇食譜時，按此鍵選擇上一個模式或功能
	減少鍵	<ul style="list-style-type: none">調校溫度、功率或時間時，按此鍵增加時間、溫度、火力或重量等參數選擇食譜時，按此鍵選擇下一個模式或功能

使用說明

按鍵		說明
	蒸烤鍵	<p>按此鍵進入蒸烤模式選擇，重複按此鍵選擇模式</p> <p>模式介紹</p> <ul style="list-style-type: none">• 低溫嫩蒸 Low Temp Steam：適合蔬菜、海鮮等• 蒸煮 Steam：適合各類麵食、一般蒸饅• 高溫蒸煮 High Temp Steam：適合蹄筋或帶骨難蒸軟的食物• 微波蒸 Micro Steam：微波助蒸，適合快速翻熱食物• 低濕蒸焗 Dry Steam Bake：適合嫩烤雞翼等• 高濕蒸焗 Moist Steam Bake：適合焦糖布丁等• 3D熱風對流 Convection：可多層烤焗，適合烤肉等• 上下烘烤 Top & Bottom Grill：適合烘焙蛋糕、蛋撻、餅乾等• 上燒烤 Top Grill：適合烤體積較大的食材• 智能烘焙 Smart Bake：可獨立設置上下發熱線溫度• 微波烤 Micro Grill：微波助烤，適合快速燒烤食物
	氣炸鍵	<p>按此鍵進入氣炸模式選擇，重複按此鍵選擇模式</p> <p>模式介紹</p> <ul style="list-style-type: none">• 氣炸 Air Fry：適合炸雞塊、薯條等• 蒸氣炸 Steam Fry：氣炸同時蒸氣補濕，令食物外酥內嫩
	微波鍵	<p>按此鍵選擇微波功能 Microwave，按「溫度/時間鍵」再按「增加鍵」或「減少鍵」可調校100-1,000W微波功率</p> <p>功率使用介紹</p> <ul style="list-style-type: none">• 1000W：適合快速加熱肉菜、米飯等主食• 900W：適合加熱冷凍食品、翻熱湯等• 700W：適合加熱烤海鮮、快速烤魚、小塊肉類等• 500W：適合慢燉、深入解凍融化冷凍類等食物• 300W：適合解凍食物• 100W：適合溫和加熱、軟解凍、軟化牛油或朱古力等

使用說明

	輔助鍵	<p>按此鍵進入輔助模式選擇，重複按此鍵選擇模式</p> <p>模式/功能介紹</p> <ul style="list-style-type: none">食譜 Recipes : 共51道預設食譜燉燉 Stew : 適合燉湯等解凍 Defrost : 以微波極速解凍發酵 Ferment : 適合發酵麵團、乳酪等風乾 Dehydrate : 利用低溫風乾使食物脫水保溫 Keep Warm : 以蒸氣加熱為食物保溫烘乾 Heat Dry : 烘乾爐腔水漬，保持乾爽除垢 Descale : 清理管道與蒸發器的水垢殺菌 Sterilize : 對耐高溫餐具進行殺菌清潔 Clean : 高溫蒸氣軟化油污快速上色 Quick Browning : 食物烘烤完後表面快速受熱上色
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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分鐘運行蒸氣功能。完成後把爐腔積水清理乾淨，之後使用烤焗功能以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。
2. 長按「溫度/時間鍵」2秒，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「溫度/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」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，須切斷電源重啟產品後再次進行操作。

待機及睡眠模式

1. 在睡眠模式下，控制面板除「電源鍵」外，所有按鍵及顯示屏熄滅。
2. 在睡眠模式下，按「電源鍵」進入待機狀態，所有按鍵常亮，顯示屏顯示當前時間。
3. 在待機狀態下，如2分鐘後無任何操作或長按「電源鍵」2秒，可返回睡眠模式，蜂鳴器發出提示聲一聲。

使用說明

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，餵食前必須檢查溫度，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。
- 使用烤焗類別功能時，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。

使用帶有微波的功能烹調時，請留意以下各點：

- 嚴禁微波空載。嚴禁在沒有放置食物的情況下啟動，以免引起爐內溫度過高發生異常。
- 嚴禁使用金屬器皿、錫箔紙，避免產生火光。
- 嚴禁加熱帶殼食物。微波加熱密封帶殼的食物會炸開。
- 器皿內裝載的食物容量嚴禁超過2/3，避免因沸騰導致液體飛濺而燙傷。

開始烹調

1. 在待機模式下，按「蒸烤鍵」、「氣炸鍵」、「微波鍵」或「輔助鍵」選擇相應烹調或工作類別。
2. I. 如選擇蒸烤類別，重複按「蒸烤鍵」可循環選擇低溫嫩蒸、蒸煮、高溫蒸煮、微波蒸、低濕蒸焗、高濕蒸焗、3D熱風對流、上下烘烤、上燒烤、智能烘焙及微波烤等模式，相應指示燈閃爍提示。
II. 如選擇氣炸類別，重複按「氣炸鍵」可循環選擇氣炸及蒸氣炸等模式，相應指示燈常亮。
III. 如選擇微波，相應閃爍提示。
IV. 如選擇輔助類別，重複按「輔助鍵」可循環選擇食譜、燜燉、解凍、發酵、風乾、保溫、烘乾、除垢、殺菌、清潔、快速上色等模式或功能。
3. 選擇完成後，按「溫度/時間鍵」切換調整溫度、功率或時間，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，顯示屏上的預熱指示燈常亮，此時無需放入食物；待預熱完成後產品自動開始烹調，顯示屏上的預熱指示燈熄滅，蜂鳴器發出提示聲三聲，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。

使用說明

注意：

- 烹調期間按「溫度/時間鍵」再按「增加鍵」或「減少鍵」可調整溫度、功率或時間。
- 使用智能烘焙模式時，可按「溫度/時間鍵」獨立調整上發熱線及下發熱線的溫度。
- 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。
- 工作期間如需取消工作，按「電源鍵」返回待機模式。
- 當工作時間超過30秒後，產品將自動啟用童鎖功能，除「照明鍵」及「電源鍵」外，其他按鍵無效，當打開爐門或工作完成後自動解鎖，或長按「啟動/暫停鍵」2秒解鎖。
- 如使用輔助類別中的烘乾、清潔或殺菌功能，必須先將所有食物及配件、器皿取出。

⚠ 警告！

- 必須將食物放置在適當的器皿及配件中進行烹調。
- 使用任何帶有微波的模式（包括微波、微波蒸、微波烤）時，嚴禁空載，嚴禁使用金屬器皿、錫箔紙，嚴禁加熱帶殼食物，加熱液體時容閉嚴禁超過器皿的2/3；可將器皿放置在跟機附送的烤架中心位置，而烤架建議置於底部卡槽，嚴禁置於頂部卡槽。

分類	模式/功能	指示燈	預設溫度/時間	可調溫度/時間	預熱
蒸烤	低溫嫩蒸	Low Temp Steam	85°C / 20分鐘	50-90°C / 1分鐘-3小時	否
	蒸煮	Steam	100°C / 20分鐘	95-100°C 1分鐘-3小時	否
	高溫蒸煮	High Temp Steam	110°C / 20分鐘	105-130°C 1分鐘-3小時	否
	微波蒸	Micro Steam	100°C / 10分鐘	溫度不可調 / 1-20分鐘	否
	低濕蒸焗	Dry Steam Bake	180°C / 20分鐘	120-230°C / 1分鐘-3小時	是
	高濕蒸焗	Moist Steam Bake	180°C / 20分鐘	120-230°C / 1分鐘-3小時	是
	3D熱風對流	Convection	180°C / 20分鐘	50-230°C / 1分鐘-3小時	是
	上下烘烤	Top & Bottom Grill	180°C / 20分鐘	50-230°C / 1分鐘-3小時	是
	上燒烤	Top Grill	180°C / 20分鐘	50-200°C / 1分鐘-3小時	是
	智能烘焙	Smart Bake	180°C / 20分鐘	上下發熱線可分別調校 100-200°C / 1分鐘-3小時	是
	微波烤	Micro Grill	200°C / 20分鐘	120-230°C / 1分鐘-3小時	是
氣炸	氣炸	Air Fry	200°C / 20分鐘	120-230°C / 1分鐘-3小時	是
	蒸氣炸	Steam Fry	200°C / 20分鐘	120-230°C / 1分鐘-3小時	是
微波	/	Microwave	1,000 W / 30秒	100-1,000W / 10秒-1小時 30分鐘	否

使用說明

分類	模式/功能	指示燈	預設溫度/時間	可調溫度/時間	預熱
輔助	食譜	Recipes	P01	P01-P51	/
	燉燉	Stew	110°C / 40分鐘	100-150°C / 1分鐘-3小時	否
	解凍	Defrost	500g / 8分鐘 40秒	100-1,900g / 時間視乎重量調整	否
	發酵	Ferment	30°C / 20分鐘	30-45°C / 1分鐘-24小時	否
	風乾	Dehydrate	70°C / 2小時	50-90°C / 1分鐘-24小時	否
	保溫	Keep Warm	60°C / 20分鐘	60-80°C / 1分鐘-24小時	否
	烘乾	Heat Dry	透過空烤以烘乾爐腔底部積水，積水烘乾完畢後自動結束，溫度時間不可調整		否
	除垢	Descale	分兩階段清潔水管水垢，溫度時間不可調整		否
	殺菌	Sterilize	透過100°C蒸氣30分鐘進行殺菌，溫度時間不可調整		否
	清潔	Clean	透過100°C蒸氣加熱20分鐘溶解爐腔殘餘油脂，溫度時間不可調整		否
	快速上色	Quick Browning	透過230°C高溫烘烤令食物快速上色，溫度時間不可調整		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，「開始/暫停鍵」閃爍，蜂鳴器發出提示聲10聲，工作暫停。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. 在待機模式下，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。

使用說明

B. 進階操作

定時功能

1. 在待機模式下，選擇所需模式並設置溫度和時間。
2. 長按「溫度/時間鍵」，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「溫度/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，產品開始到數，並在倒數完畢後自動開始烹調。

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**，即產品將自動於**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，重複按「溫度/時間鍵」可檢視完成烹調時間、烹調開始時間及現時實際時間；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，然後自動開始工作。

解凍功能

1. 在待機模式下，按「輔助鍵」選擇解凍功能。
2. 按「溫度/時間鍵」，重量數值**500**閃爍，可按「增加鍵」或「減少鍵」調整**100g-1,900g**重量，時間將按照重量自行調整。
3. 設置完成後按「開始/暫停鍵」開始解凍。

注意：

- 解凍功能的時間及功率不可調整。
- 解凍將使用微波，嚴禁空載，嚴禁使用金屬器皿、錫箔紙，嚴禁加熱帶殼食物，加熱液體時容閉嚴禁超過器皿的**2/3**；可將器皿放置在跟機附送的烤架中心位置，而烤架建議置於底部卡槽，嚴禁置於頂部卡槽。

智能食譜

1. 在待機模式下，按「輔助鍵」選擇食譜功能進入智能食譜選擇介面。
2. 按「溫度/時間鍵」後再按「增加鍵」或「減少鍵」選擇所需食譜（**P01-P51**）。
3. 選擇完成後，按「開始/暫停鍵」開始工作，所有參數不可調整。
4. 工作完成後，蜂鳴器發出提示聲**10**聲。
5. 智能食譜啟動前微波菜單時間可±30秒調節，其餘菜單±5分鐘調節。多段菜單調節時間為第二段，啟動後時間固定不可調整。

使用說明

食譜一覽

P01 熱飯#	P10 絲瓜豆腐煲	P19 蓮棗豬肝粥	P28 孜然烤羊架	P37 雞肉串	P46 芒果蛋糕卷
P02 牛奶燕麥粥#	P11 蔥花蒸水蛋	P20 雪耳燉燕窩	P29 波士頓龍蝦	P38 奧爾良雞翼	P47 北海道吐司
P03 辣椒炒肉#	P12 番茄燉牛腩	P21 臘味煲仔飯	P30 粉絲蒸鮑魚	P39 宮廷桃酥	P48 草莓甜心軟歐
P04 薯仔燉排骨#	P13 清蒸魚	P22 紫薯苦瓜圈	P31 啤酒燉鵝	P40 麻薯	P49 免揉鄉村歐包
P05 姬松茸燉雞#	P14 蒜蓉粉絲蝦	P23 麻辣烤魚	P32 冬瓜薏米鴨湯	P41 焦糖布丁	P50 全麥戚風蛋糕
P06 四季菌菇湯#	P15 白菜豬肉餃	P24 烤雞	P33 芝士烤紅薯	P42 葡撻	P51 巴斯克芝士蛋糕
P07 濃郁炸醬麵#	P16 鹽蒸橙	P25 花雕醉蟹	P34 椒鹽金針菇	P43 鱈魚薄餅	
P08 手工饅頭	P17 風乾檸檬片	P26 日式壽喜燒	P35 炸薯條	P44 蔓越莓曲奇	
P09 紅豆馬蹄糕	P18 花膠羊肉湯	P27 威靈頓牛扒	P36 牛肉乾	P45 煙肉三明治	

使用P01熱飯時注意事項：

- 「P01熱飯」用於把冷藏的雪櫃中的飯盒以微波加熱加熱前請將飯盒打開並用保鮮紙蓋好，邊沿以叉或牙籤刺出小孔出氣。如加熱單個飯盒，請將飯盒放置在爐腔內的發熱盤中央；如加熱多個飯盒，請將飯盒平均放置在發熱盤中央。

加熱1個飯盒	使用「P01熱飯」預設時間加熱（6分鐘）
加熱2個飯盒	使用「P01熱飯」預設時間加熱（6分鐘）
加熱3個飯盒	使用「P01熱飯」，手動增加時間至12分鐘
加熱4個飯盒	使用「P01熱飯」，手動增加時間至14分鐘

- 以上建議時間為本公司以盛裝約400克食物並冷藏於4°C至7°C雪櫃內的飯盒進行測試所得。加熱效果可能因飯盒所盛裝食物的份量、飯鏟、冷藏溫度等因素而有所不同，如加熱後飯盒中間飯鏟溫度未夠熱，建議以微波功能再加熱。
- 4°C至7°C為一般雪櫃正常冷藏溫度；如飯盒在加熱前已取出於室溫中放涼，加熱時間建議可減少1-2分鐘。

注意：

上表帶有#的食譜（P01-P07）使用微波，嚴禁空載，嚴禁使用金屬器皿、錫箔紙，嚴禁加熱帶殼食物，加熱液體時容閉嚴禁超過器皿的2/3；可將器皿放置在跟機附送的烤架中心位置，而烤架建議置於底部卡槽，嚴禁置於頂部卡槽。

清潔與保養

⚠ 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。
- 嚴禁將重物放在產品門上，以免損壞爐門。

機身清潔

- 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、底板、門封、腔體等臨近部件。
- 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。
- 如水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。

儲水箱清潔

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。

配件清潔

- 使用後請及時用清潔劑和柔軟抹布清潔配件。
- 嚴禁使用具有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鏽）。

故障檢修

⚠ 警告！

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

故障現象	可能原因	處理方法
工作時產品出現光和風	產品運作時需要散熱，產品四周及底盤會有熱風排出，可能出現燈光及氣味	屬正常情況
產品運作時發出響聲	產品運作時需要散熱，高速散熱風扇會產生噪音	
顯示屏不亮或顯示異常	電源線插頭未有正確插入	檢查並重新插上電源線插頭
	顯示屏損壞	聯絡德國寶客戶服務及維修中心
	系統當機或死機	重新連接電源再開機
工作期間爐門漏水或水蒸氣	爐門密封圈變形或移位	將爐門密封圈整理平整
	爐門鉸鏈損壞	聯絡德國寶客戶服務及維修中心
爐燈不亮	爐燈損壞	
	主板損壞	
風扇摩打不運作	摩打損壞	
	電腦板損壞	
	電源線插頭未有正確插入	檢查並重新插上電源線插頭
不出蒸氣（有故障提示）	儲水箱沒有加水	注水入儲水箱後再正確裝回機身
	蒸氣系統異常（提示故障）	聯絡德國寶客戶服務及維修中心
	儲水箱前頭密封圈丟失	
微波不加熱	錯誤使用金屬器皿	使用陶瓷或玻璃器皿
	微波加熱系統損壞	聯絡德國寶客戶服務及維修中心

故障檢修

故障現象	可能原因	處理方法
顯示屏顯示「E1」	爐腔高溫保護 爐腔傳感器溫度高於260°C	聯絡德國寶客戶服務及維修中心
顯示屏顯示「E2」	蒸發盤高溫保護 蒸發盤傳感器溫度高於260°C	
顯示屏顯示「E3」	爐腔低溫保護 啟動工作後5分鐘爐腔溫度低於35°C	
顯示屏顯示「E4」	蒸發盤低溫保護 啟動工作後5分鐘蒸發盤溫度低於35°C	
顯示屏顯示「E5」	爐腔傳感器故障 傳感器開路或短路	
顯示屏顯示「E6」	蒸發盤傳感器故障 傳感器開路或短路	
顯示屏顯示「E7」	顯示屏通信故障	
顯示屏顯示「E8」	煮水盤傳感器故障	
顯示屏顯示「E9」	下發熱管傳感器故障	
顯示屏顯示「E10」	微波變頻板通訊故障	
顯示屏顯示「E11」	微波變頻板故障	
顯示屏顯示「E12」	磁控管故障	

技術規格

型號	SGM-3218
電壓/頻率	220-240 V~ 50-60 Hz
額定輸入功率	1,950 W
微波工作頻率	2,465 MHz
容量	32 L
產品尺寸	(H) 394 (W) 490 (D) 511 mm
淨重	23 kg
總重	30 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 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

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. : SGM-3218

機身號碼 Serial No. : _____

購買商號 Purchased From : _____

發票號碼 Invoice No. : _____

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

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此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

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