

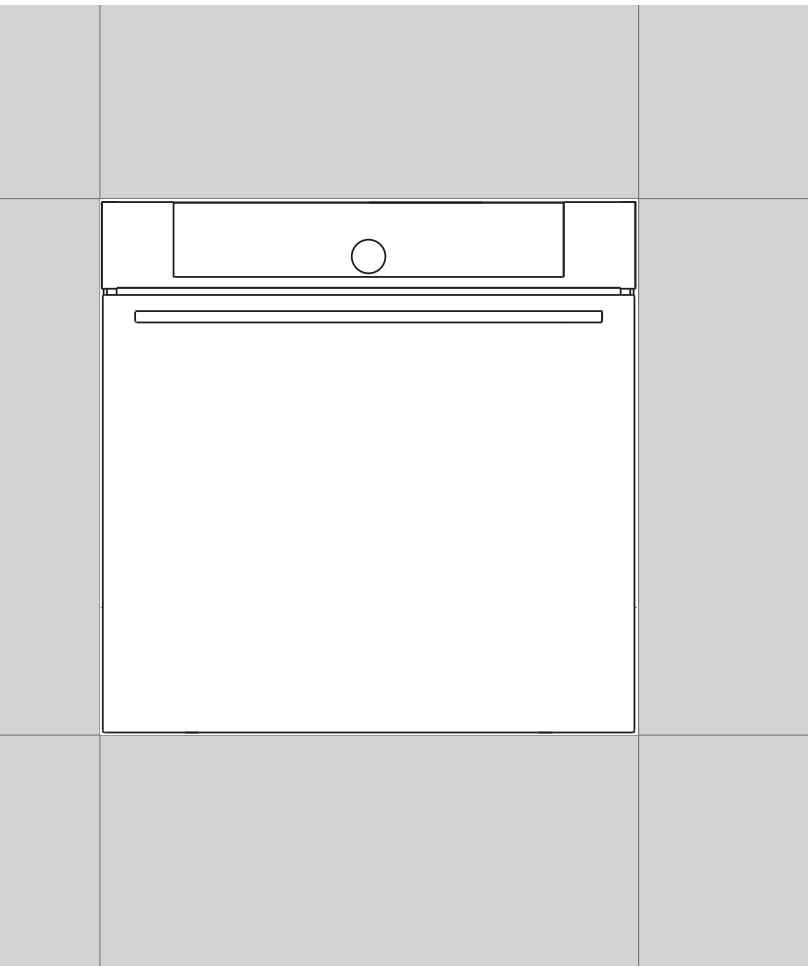
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DETAILED INSTRUCTIONS FOR USE OF THE ELECTRIC OVEN

gorenje



We thank you for your trust in purchasing our appliance.

This detailed instruction manual is supplied to allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. Should you notice any transport damage, please notify your dealer or regional warehouse where your appliance was supplied from. The telephone number can be found on the invoice or on the delivery note.

Instructions for installation and connection are supplied on a separate sheet.

Instructions for use are also available at our website:

www.gorenje.com / <http://www.gorenje.com> />



Important information



Tip, note

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IMPORTANT SAFETY INSTRUCTIONS



CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Only use the temperature probe recommended for use in this oven.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners or high pressure cleaners to clean the appliance as this may result in an electric shock.

The appliance is not intended to be controlled with external timers or special control systems.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance must not be installed behind a decorative door in order to avoid overheating.

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. As this may lead to injury or fire hazard.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or nonprofessional repair thereof may result in risk of severe injury or damage to the product.

If the power cords of other appliances located near this appliance are caught in the oven door, they may be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.

Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the

oven, hinder the cooking process, and ruin the enamel coating.

Oven door become very hot during operation. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

Oven door hinges may be damaged when under excessive load. Do not place heavy pans on open oven door and do not lean against open oven door when cleaning the oven cavity. Never stand on the open oven door and do not let children to sit on it.

Do not lift the appliance by holding it by the door handle.

Appliance operation is safe with and without tray guides.

Make sure the vents are never covered or obstructed in any other way.

BEFORE CONNECTING THE APPLIANCE

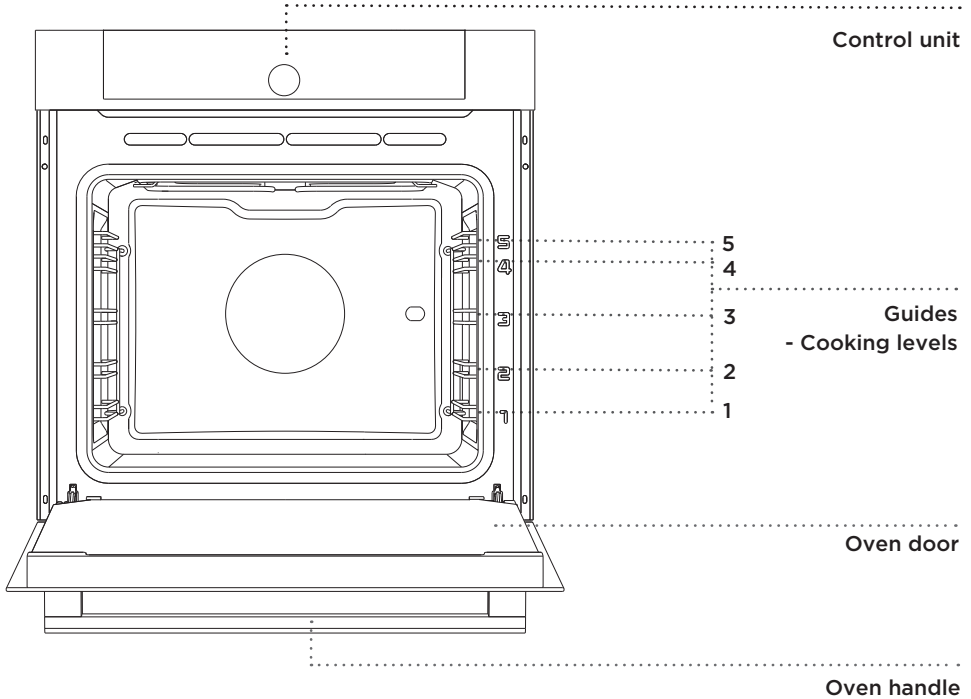


Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

THE ELECTRIC OVEN

(DESCRIPTION OF THE OVEN AND EQUIPMENT - DEPENDING ON THE MODEL)

The figure represents one of the built-in appliance models. Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



WIRE GUIDES

The wire guides allow preparation of the food on 5 levels (please note that the levels/ guides are counted from the bottom up).

Guides 4 and 5 are intended for grilling.

TELESCOPIC PULL-OUT GUIDES

Telescopic pull-out guides can be installed on the 2nd, 3rd and 4th level. Pull-out guides can be partially or completely extractable.

OVEN DOOR SWITCH

The switches deactivate oven heating and the fan when the oven door is opened during the cooking process. When the door is closed, the switches turn the heaters back on.

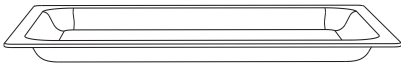
COOLING FAN

The appliance is fitted with a cooling fan that cools the housing and the appliance control panel.

EXTENDED OPERATION OF THE COOLING FAN

After the oven is switched off, the cooling fan continues to operate for a short while in order to cool the oven. (Extended cooling fan operation depends on the temperature in the center of the oven).

OVEN EQUIPMENT AND ACCESSORIES (depending on the model)



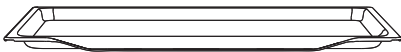
GLASS BAKING DISH is used for cooking with all oven systems. It can also be used as a serving tray.



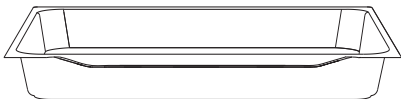
The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.



There is a safety latch on the grid. Therefore, lift the grid slightly at the front when pulling it out from the oven.



The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.



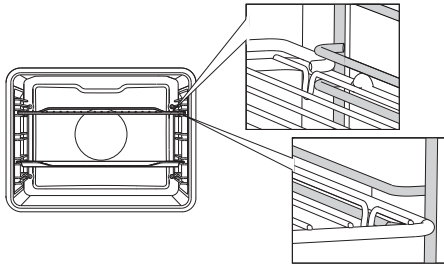
The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.



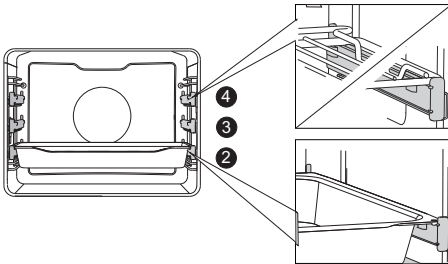
Never place the deep baking tray in the first guide during the cooking process, except when grilling food or using the roasting spit and you are only using the deep tray as a drip tray



As baking accessories heat up, their form may change. This does not affect their functionality and their original form will be restored when they cool down.



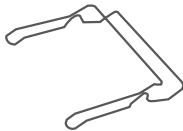
The grid or the tray should always be inserted into the groove between the two wire profiles.



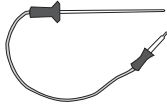
With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.



Close the oven door when the telescopic guides are retracted all the way into the oven.



BAKING TRAY HOLDER makes it easier to remove hot baking trays from the oven after baking.



Meat temperature probe

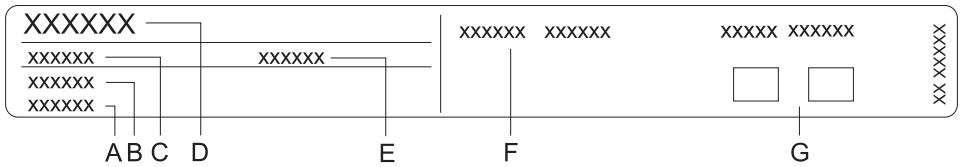


ROTISSERIE is used for baking meat. The kit consists of the rotisserie stand, the rotisserie with screws and a removable handle.



The appliance and some of the accessible parts tend to heat up during cooking. Use oven mitts.

INFORMATION ON THE APPLIANCE - DATA PLATE (DEPENDING ON THE MODEL)

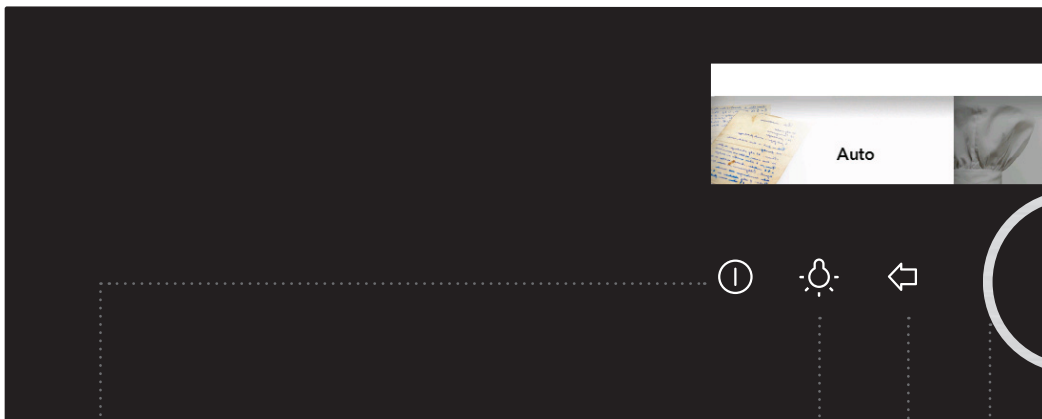
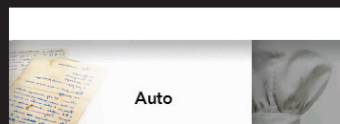


- A Serial number
- B Code
- C Type
- D Brand
- E Model
- F Technical data
- G Compliance symbols

The rating plate indicating the basic information about the appliance is located at the edge of the oven and it is visible when the oven door is opened.

CONTROL UNIT

(depending on the model)



1 ON/OFF KEY

2 OVEN
LIGHTING ON/
OFF KEY

3 BACK KEY

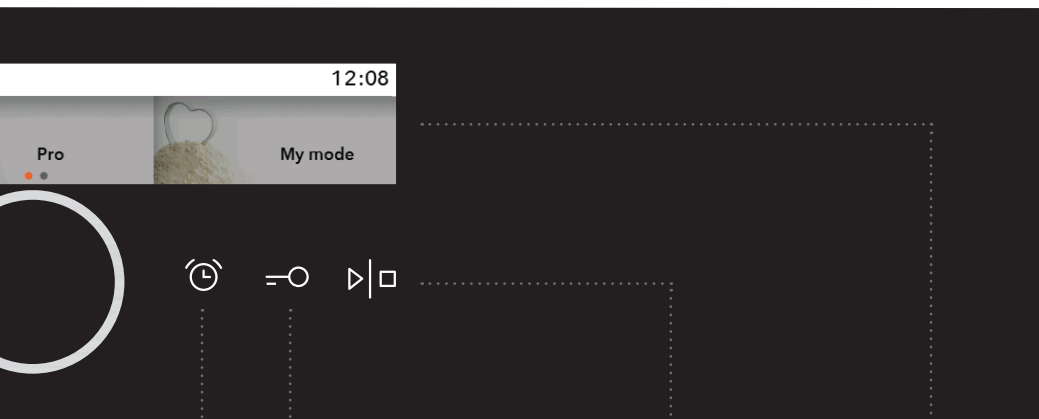
4 Selection and
CONFIRMATION
KNOB

Touch briefly to
return to previous
menu.

Touch and hold to
return to main menu.

Select the setting by
rotating the knob.

**Confirm your
selection** by pressing
the knob.



5 MINUTE
MINDER/
ALARM

6 CHILD LOCK
KEY

7 START/STOP
KEY

8 DISPLAY - displays
all settings

Long touch: START

**Long touch during
operation:** STOP

NOTE:

The keys will respond better if you touch them with a larger area of your fingertip. Each time you touch a key, this will be acknowledged by a short acoustic signal.

BEFORE THE FIRST USE


Before the first use, remove all components, including any transport equipment, from the oven. Clean all accessories and utensils with warm water and regular detergent. Do not use any abrasive cleaners.

Before using the oven the first time, heat it without any food, in the system “upper and bottom heater”, at the temperature of 200 °C for approximately one hour. The characteristic smell of a “new appliance” will be emitted. Ventilate the room thoroughly during the first use.

FIRST USE

LANGUAGE SELECTION

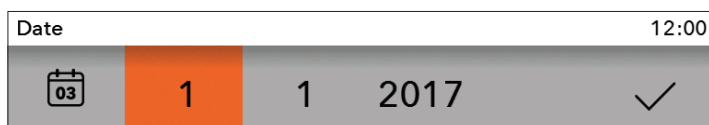
Upon the first connection of the appliance to the power supply or after a prolonged period of being disconnected, please set the desired language. The default language is English.

 Confirm each setting by pressing the KNOB.



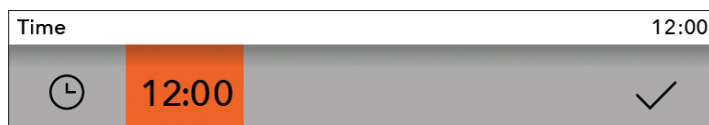
Turn the KNOB and select the desired language. Confirm your selection.

SETTING THE DATE



By pressing the KNOB set the DAY, MONTH and YEAR. Turn the knob and confirm your selection with a check mark.

SETTING THE CLOCK



Turn the KNOB and set the CLOCK. Confirm your selection with a check mark.

 The oven also if you do not set the time of day, but in this case it is not possible to set the timer features (see chapter SELECTING TIMER FEATURES).

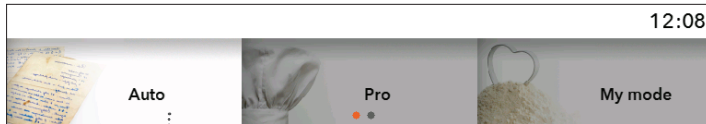
After a few minutes of inactivity, the appliance goes into Standby mode.

CHANGING CLOCK SETTINGS

You can change the time of day when no timer function is activated (see chapter SELECTING GENERAL SETTINGS).

SELECTING THE MAIN MENUS FOR BAKING AND SETTINGS

You can control baking in several different ways:



Turn the KNOB and select the name of the menu. Confirm the selection by pressing the KNOB. The NAME of the selected menu appears above.



Confirm each setting by pressing the KNOB.

A) Auto

In this mode, first select the type of dish and then the selected food with automatic setting of the quantity, level of doneness and end of operation.

The programme offers a variety of pre-set recipes, tested by chefs and nutrition experts.


B) Pro

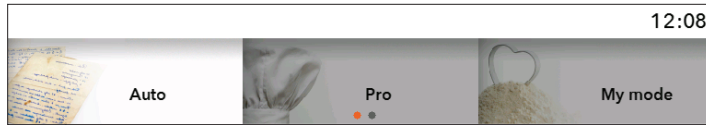
This mode offers a selection of dishes with factory pre-set values, which you can modify.

C) My mode

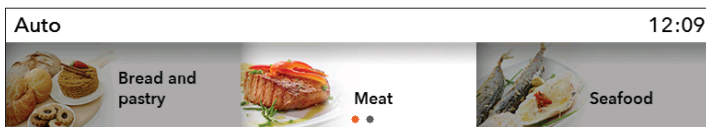
This mode allows you to prepare dishes according to your wishes, each time using the same steps and settings. You can save your settings in the oven's memory and recall them the next time you want to use them.

A) BAKING BY SELECTING THE TYPE OF FOOD (Automatic mode Auto)

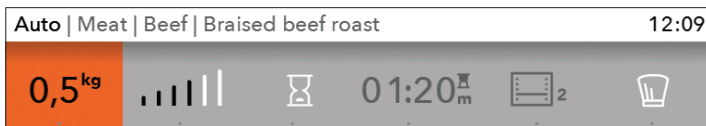
 Confirm each setting by pressing the KNOB.



Turn the KNOB and select the **Auto**. Confirm your selection by pressing the KNOB.



Select the type of dish and the selected food. Confirm your selection.




The pre-set values are shown. You can change the quantity, level of doneness and delayed start (end of baking).

- 1 quantity
- 2 level of doneness
- 3 delayed start
- 4 duration of baking
- 5 baking system and recommended level
- 6 professional (Pro) mode

 If in the **Automatic** mode the symbol  is selected, the programme switches to **Professional (Pro) mode** (see chapter BAKING BY SELECTING THE MODE).

Touch the **START/STOP** key to start the baking process.
The display shows all the selected settings.

PREHEATING


Cooking procedures for some dishes in the **Auto** mode also include the preheat function . When you select the food, the following notification will appear: **"Selected program includes preheat function."** (Confirm your selection with the KNOB.) **"Preheating started."** Do not insert the food yet. Actual and set temperature will alternate on the display.

When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted. The following notification will appear on the display: **"Preheating complete."** Open the door and insert the food. The program then resumes the cooking process with selected settings.



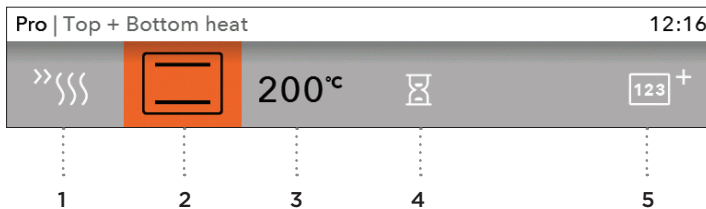
When the preheat function is set, delayed start function cannot be used.

B) BAKING BY SELECTING THE MODE OF OPERATION (Professional (Pro) mode)

 Confirm each setting by pressing the KNOB.



Turn the KNOB and select **Pro**. Confirm your selection.



Select your own **basic settings**.


BASIC SETTINGS

- 1 pre-heating
- 2 system (see table OVEN SYSTEMS)
- 3 temperature in the oven

ADDITIONAL SETTINGS

- 4 duration of baking (see chapter TIMER FUNCTIONS – DURATION)
- 5 Multiphase cooking (see chapter Multiphase cooking)

PREHEATING










Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. When this symbol  is selected, the preheat function will be activated and a notification will appear: **"Preheating started."** Do not insert the food yet. Actual and set temperature will alternate on the display.



When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted.

The following notification will appear on the display: **"Preheating complete."** Open the door and insert the food. The program then resumes the cooking process with selected settings.

 When the preheat function is set, delayed start function cannot be used.

OVEN SYSTEMS (depending on the model)


SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
OVEN SYSTEMS			
	TOP + BOTTOM HEAT The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry or meat can only be baked/roasted at a single height level.	200	30 - 275
	TOP HEAT Only the heater on the oven cavity ceiling will radiate heat. Use this heater to brown the upper side of the dish.	150	30 - 235
	BOTTOM HEAT Only the heater on the bottom of the oven cavity will radiate heat. Use this heater to brown the lower side of the dish.	160	30 - 235
	SMALL GRILL Only grill heater, a part of the large grill set, will operate. Use this heater to grill a few open sandwiches or beer sausages, or for toasting bread.	240	30 - 275
	LARGE GRILL The upper heater and the grill heater will operate. The heat is radiated directly by the grill heater installed in the oven ceiling. To boost the heating effect, the upper heater is activated as well. This system is used for grilling a smaller amount of open sandwiches or beer sausages, and for toasting bread.	240	30 - 275
	LARGE GRILL + FAN Grill heater and the fan will operate. This combination is used to grill meat and to roast larger chunks of meat or poultry at a single height level. It is also appropriate for dishes au gratin and for browning to a crispy crust.	170	30 - 275
	HOT AIR + BOTTOM HEAT Bottom heater, round heater, and the fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust on several levels simultaneously.	200	30 - 275
	HOT AIR Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry. This mode is used for roasting meat and baking pastry at several levels simultaneously.	180	30 - 275
	ECO HOT AIR ¹⁾ In this mode, power consumption during the cooking process is optimized. This mode is used for roasting meat and baking pastry.	180	120 - 275

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
OVEN SYSTEMS			
	BOTTOM HEAT + FAN This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables.	180	30 - 230
	ROASTING In the Auto Roast mode/system, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.	180	30 - 240

¹⁾ It is used for determining the energy efficiency class pursuant to the EN 60350-1 standard.

In this mode, the actual temperature in the oven is not displayed due to a special appliance operation algorithm and use of residual heat.

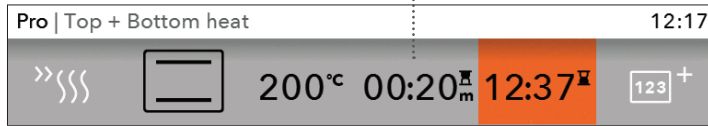
Touch the **START/STOP** key to start the baking process.
The display shows all the selected settings.

 The symbol °C flashes on the display until the set temperature is reached. A sound signal beeps. During the process you cannot change the baking systems.

TIMER FUNCTIONS - DURATION



In the basic Professional mode you can select the **Timer function**. Confirm your selection by pressing the KNOB.



Duration of oven operation

Delayed start



Setting the cooking time

In this mode, you can define the duration of oven operation. Set the desired cooking time and confirm the selection (max. cooking time is 10 hours). The displayed end time is adjusted accordingly. Press START to start the cooking process. The display shows all the selected settings. Turn off all timer functions by setting the selected time to 0.



Setting the delayed start

 Delayed switch-on is not possible on the systems small grill, large grill, and grill with fan.

In this mode, you may specify the duration of the cooking process (cooking time) and the time when you wish the cooking process to stop (end time) (the delay can be set for 24 hours). Make sure the clock is accurately set to current time.

Example:

Current time: 12:00

Cooking time: 2 hours

End of cooking: 18:00

First, set the COOKING TIME (2 hours). The sum of the current time and cooking time is automatically displayed (14:00). Then select END TIME and set the timer (18:00).

Press START to start the cooking process. The timer will wait for the time to start the cooking process. The display shows the message: **"Start delayed. Cooking will start at 16:00."**

When the set time expires, the oven will automatically stop operating.



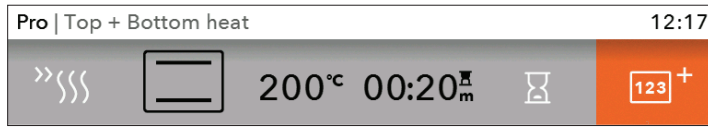
When the set time expires, the oven will automatically stop operating (end of cooking). A short acoustic signal will be emitted and the Finish menu will appear.

After a few minutes of inactivity, the appliance goes into Standby mode.

MULTIPHASE COOKING

This mode allows you to combine three consequent different manners of food preparation in one baking.


By selecting different settings you can prepare dishes exactly as you wish.

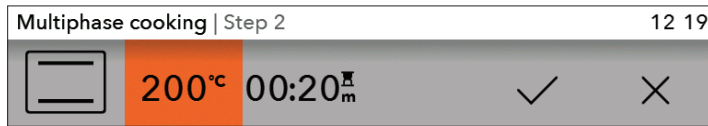


In the basic Professional (Pro) mode you can select the **Multiphase cooking**. Confirm your selection by pressing the KNOB.

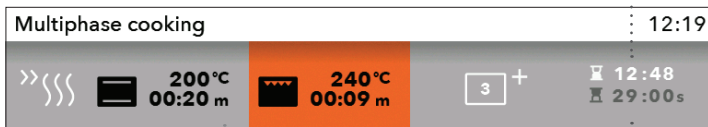


Select: step 1, step 2, step 3
Confirm your settings by pressing the KNOB.

 Step 1 is already selected if you have set the **Timer functions** beforehand.



Set the system, temperature and time. Confirm your selection with a CHECK MARK by pressing the KNOB.

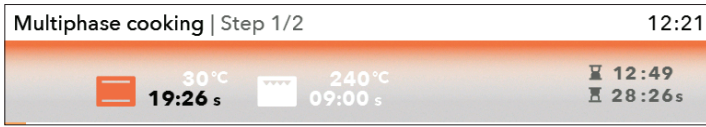



Entire baking time - end

Progress of the current step


Temperature and duration of the selected step

By touching the START key, the oven first starts operating according to step 1. (The progress bar on the bottom of the display indicates the current step of the baking process). When a certain time expires, step 2 is activated and then step 3 if it was selected.



 If you want to cancel any of the steps during the operation, turn the KNOB, select the step and cancel it by confirming with a CROSS MARK. You can only do this with the steps that haven't been initiated yet.

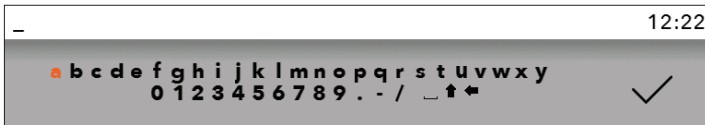
C) STORING YOUR OWN PROGRAMME (MY MODE)

When the cooking process is complete, the "Finish" menu will appear. Select the  symbol to store your settings into the oven memory.

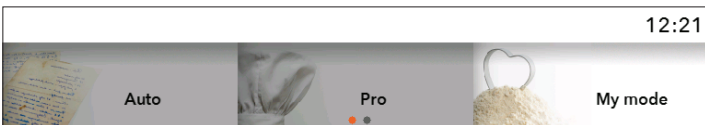


Select the field with asterisks for which you will select a new recipe name.

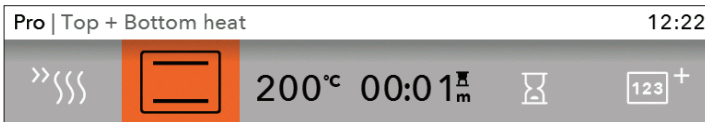
 You can store up to 12 recipes in the memory.




Rotate the KNOB and confirm respective characters to enter the name. If required, delete a character with the arrow; store the name with the check mark.



You can retrieve your favourite recipes by choosing My mode in the main menu. Confirm your selection with the KNOB.



The pre-set values are shown and you can change them if necessary.

When the program is complete, the **Finish** menu will appear. If you have made any changes, you can store them by selecting the  symbol. Select a recipe with the same name. The sign **"The program will be overwritten"** appears on the display.

- Confirm the selection to store the recipe under the same or a new name.
- You may also cancel your selection. A display will appear on which you can select a new field and store the new recipe.


START OF BAKING

Before the beginning of baking, the START/STOP key flashes.

Start the baking process by briefly touching the START/STOP key.

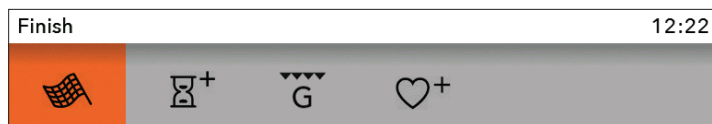
If you want to change the current settings during baking, turn the KNOB and select the setting or value. Confirm your selection.



 If the door is opened during the baking process, baking stops and continues once the door is closed again. This must be done within 3 minutes, otherwise the baking process is terminated and the word **Finish** is displayed on the screen.

END OF BAKING AND OVEN SHUT-OFF

You can end the baking process by touching the START/STOP key.



Turn the KNOB and the menu **Finish** appears along with the symbols.



Finish

Select the icon and end the baking process. The display shows the main menu.



Add duration

You can extend the duration of baking by selecting the icon. You can determine a new time of the end of baking (see chapter **TIMER FUNCTIONS - DURATION**).




Au gratin

Choose this symbol to brown the upper layer of the dish after cooking.

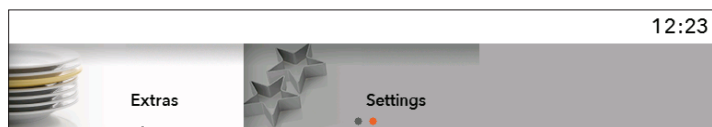


Add to favourites

You can store the selected settings in the oven memory and use them again the next time.

 After the use of the oven, some water may be left in the condensate channel (underneath the door). Wipe the channel with a sponge or a cloth.

SELECTING ADDITIONAL FEATURES



Turn the KNOB and select **Extras** in the main menu. Confirm your selection. The additional functions menu is displayed.



Some functions are not available with some systems; an acoustic signal sounds in such cases.

Cleaning /Aqua clean

This program makes it easier to remove any stains from inside the oven. (See chapter CLEANING AND MAINTENANCE.)

Defrost

In this mode, the air circulates without any heaters operating. Only the fan is operating.

It is used for slow defrosting of frozen food (cakes, pastry, bread and rolls, and deep-frozen fruit).

By selecting the symbol, set the type of food, weight, and the time of start and end of defrosting process.

Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

Warming

Use this function to keep the prepared dishes at the desired temperature.

By selecting the symbol, you can set the temperature and the time of start and end of the warming process.

Plate warmer


Use this function to pre-heat your dinnerware (plates, cups) before serving food in it to keep the food warm longer. By selecting the symbol, you can set the temperature and the time of start and end of the heating process.

Rapid pre-heat

Use this function if you wish to heat the oven to the desired temperature as quickly as possible. Not appropriate for cooking food. When the oven heats up to the set temperature, the heating process is completed and the oven is ready for operation in the selected programme.

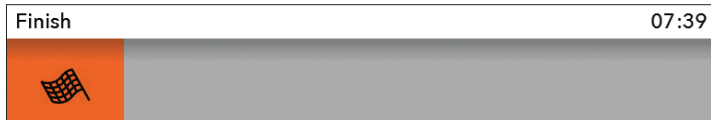
Shabbat

In this mode, set the temperature between 85 and 180 °C and the time (up to 74 hours) of Sabbath duration. Press START to start the countdown. A light will be lit in the oven. All sounds and operation, except for the ON/OFF key, will be deactivated. When the process is complete, the settings can be stored.

 In the case of power outage, Shabbat mode is cancelled and oven goes back in the start position.



Warning: producer is not responsible for improper use of Shabbat mode.

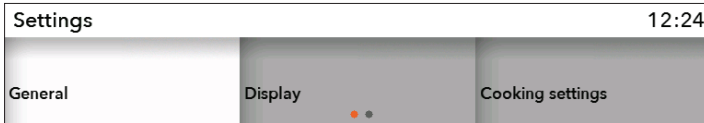


Turn the KNOB to display the **Finish** menu with a display of symbols.

SELECTING GENERAL SETTINGS



Turn the KNOB and select **Settings** in the main menu. Confirm your selection.



By turning the KNOB you can move around the menu. Confirm each selection by pressing the KNOB.

General

Language - select the language in which you want the text to be displayed.

Time - time of day must be set when you connect the appliance to the power mains for the first time or if the appliance has been disconnected from the power mains for a longer period of time (more than one week). Set the CLOCK - time. In the Time field you can also select digital or analogue clock display.

Date - set the date when connecting the appliance to the power mains for the first time or if the appliance has been disconnected from the power mains for a longer period of time (more than one week). Set the day, month and year.

Sound - the volume of the sound signal can be set only when no time feature is activated (only the time of day is shown).

Volume - you can choose three different levels of volume.

Sound of key - you can activate or deactivate it.

Sound on start/stop - you can activate or deactivate it.

Display

In this menu you can set:

Brightness - you can set three different levels.

Night mode - set the timeframe when you want the display to be dimmed.

Appliance to stand-by mode - the display automatically switches off after 1 hour.

Cooking settings

Power of baking in the default programme.

System

Appliance information

Factory settings

Oven light during operation - illumination is turned off when you open the door during the baking process.

Oven illumination - oven illumination is activated automatically when you open the door or turn on the oven. When the baking process is finished, the light stays on for about 1 minute. You can turn the light on or off by pressing the light activated.



CHILD LOCK

It is activated by touching the CHILD LOCK key. The message **"Child lock activated"** is displayed. Touch the key again to deactivate the child lock.



If the child lock is activated with no timer function engaged (only clock is displayed), the oven will not operate. If the child lock is activated after a timer function has been set, the oven will operate normally; however, it will not be possible to change the settings. When the child lock is activated, systems or additional functions cannot be changed. The only possible change is to end the cooking process. Child lock will remain active after the oven is switched off. To select a new system, the child lock must first be deactivated.



SETTING THE MINUTE MINDER

The minute minder can be used separately, independently of the oven operation. It is activated by pressing the key. The maximum setting is 10 hours. When the set time expires, an acoustic signal sounds, which can be turned off by pressing any key or is turned off automatically after one minute.



After a power outage or after the appliance is switched off, all additional settings will remain stored.

DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES

If your desired food cannot be found in the cooking table, find information for similar food.

The information displayed applies to cooking in a single level.

An interval of suggested temperature is indicated. Start with a lower temperature setting and increase it if you find the food is not browned sufficiently.

Cooking times are rough estimates and may vary subject to some conditions.

Only preheat the oven if required by the recipe or in the tables in this instruction manual. Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.

When using parchment paper, make sure it is resistant to high temperatures.

When cooking larger chunks of meat or pastry, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon which will not affect the operation of the appliance. After the cooking process, wipe the door and the door glass dry.

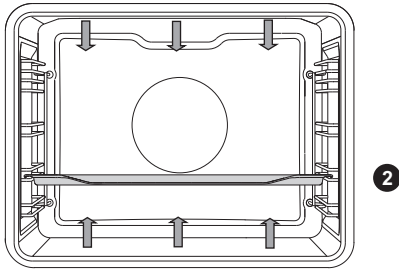
Switch off the oven approximately 10 minutes before the end of the cooking process to save energy by making use of the accumulated heat.

Do not cool the food in a closed oven to prevent condensation (dew).



The symbol * means that the oven should be preheated using the selected cooking system.

TOP + BOTTOM HEAT



The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior.

Roasting meat

Use enamel coated, tempered glass, clay, or cast iron pans or trays. Stainless steel trays are not suitable as they strongly reflect the heat. During roasting, provide enough moisture to keep the meat from burning. Turn the meat during roasting. If you cover the roast, it will remain juicier.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Pork roast	1500	2	180 - 200	90 - 120
Pork shoulder	1500	2	180 - 200	110 - 140
Pork roulade	1500	2	180 - 200	90 - 110
Roast beef	1500	2	170 - 190	120 - 150
Veal roulade	1500	2	180 - 200	80 - 100
Lamb sirloin	1500	2	180 - 200	60 - 80
Rabbit loin	1000	2	180 - 200	50 - 70
Deer shank	1500	2	180 - 200	90 - 120
FISH				
Braised fish, 1 kg	1000g/piece	2	190 - 210	40 - 50

Baking pastry

Only use one level and dark baking sheets or trays. In light-coloured baking sheets or trays, the browning of the pastry will be poorer, as such equipment will reflect the heat. Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid. Cooking time will be shorter if the oven is preheated.

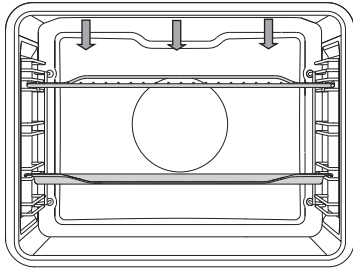
Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Vegetable soufflé	2	190 – 210	35 – 45
Sweet soufflé	2	170 – 190	40 – 50
Bread rolls *	3	190 – 210	20 – 30
White bread, 1 kg *	3	220	10 – 15
		180 – 190	30 – 40
Buckwheat bread, 1 kg *	3	180 – 190	50 – 60
Whole grain bread, 1 kg *	3	180 – 190	50 – 60
Rye bread, 1 kg *	3	180 – 190	50 – 60
Spelt bread, 1 kg *	3	180 – 190	50 – 60
Walnut cake	2	170 – 180	50 – 60
Sponge cake *	2	160 – 170	30 – 40
Small pastries made with yeast dough	3	200 – 210	20 – 30
Cabbage pirozhki *	3	190 – 200	25 – 35
Fruitcake	2	130 – 150	80 – 100
Meringue cookies	3	80 – 90	110 – 130
Jelly-filled rolls (Buchtel)	3	170 – 180	30 – 40

Tip	Use
Is the cake done?	<ul style="list-style-type: none"> • Pierce the cake at the top with a wooden toothpick or skewer. If there are no traces on the pick or the skewer when pulled out, the cake is done.
Did the cake collapse?	<ul style="list-style-type: none"> • Check the recipe. • Next time, use less liquid. • Note the mixing time when using small mixers, blenders etc.
The cake is too light at the bottom?	<ul style="list-style-type: none"> • Use a dark-coloured baking sheet or tray. • Place the baking sheet one guide lower and switch on the lower heater towards the end of the cooking progress.
Cake with moist stuffing is underdone?	<ul style="list-style-type: none"> • Increase temperature and extend baking time.



Do not insert the deep baking tray into the first guide.

LARGE GRILL, SMALL GRILL



4

2

When grilling food with the large grill, the upper heater and the grill heater fitted on the ceiling of the oven cavity will operate.

When grilling with the small grill, only the grill heater (a part of the large grill set) will operate.

Max allowed temperature : 240°C.

Pre-heat the infra red (grill) heater for five minutes. Supervise the cooking process at all times. The meat may burn quickly due to high temperature!

Roasting with the grill heater is suitable for crispy and low-fat cooking of bratwurst, cuts of meat and fish (steaks, escalopes, salmon steaks etc.) or toasted bread.

When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 4th guide. Insert the drip tray into the 1st or 2nd guide.

When grilling in a tray, provide enough moisture to keep the meat from burning. Turn the meat during grilling.

After each grilling, clean the oven and the accessories.

Grilling table - small grill

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Beefsteak, rare	180 g/piece	4	240	20-25
Pork neck fillet	150 g/piece	4	240	25-30
Cutlets/chops	280 g/piece	4	240	30-35
Grill sausages	70 g/piece	4	240	20-25
TOASTED BREAD				
Toast	/	4	240	5-10
Open sandwiches	/	4	240	5-10

Grilling table - large grill

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Beefsteak, rare	180 g/piece	4	240	10 - 15
Beefsteak, well done	180 g/piece	4	240	15 - 20
Pork neck fillet	150 g/piece	4	240	15 - 20
Cutlets/chops	280 g/piece	4	240	20 - 25
Veal escalope	140 g/piece	4	240	15 - 20
Grill sausages	70 g/piece	4	240	10 - 20
Spam (Leberkäse)	150 g/piece	4	240	15 - 20
FISH				
Salmon steaks/fillets	200 g/piece	4	240	15 - 20
TOASTED BREAD				
6 slices of bread	/	4	240	1 - 4
Open sandwiches	/	4	240	2 - 5

When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

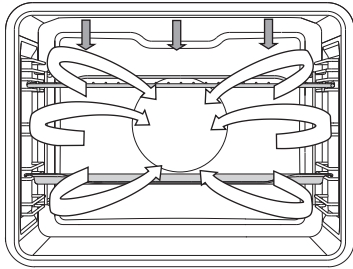
When baking trout, pat the fish dry with a paper towel. Season on the inside; coat with oil on the outside and place on the grid. Do not turn the fish when grilling.



Always keep the oven door closed when using the grill (infrared) heater.

Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.

LARGE GRILL + FAN

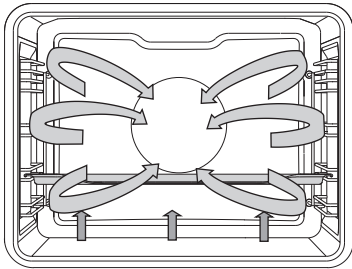


In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for Large grill and Small grill.)

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Duck	2000	2	180 - 200	90 - 110
Pork roast	1500	2	170 - 190	90 - 120
Pork shoulder	1500	2	160 - 180	100 - 130
Half of chicken	700	2	190 - 210	50 - 60
Chicken, 1.5 kg	1500	2	200 - 220	60 - 80
Meat loaf	1500	2	160 - 180	70 - 90
FISH				
Trout	200 g/piece	2	200 - 220	20 - 30

HOT AIR + BOTTOM HEAT

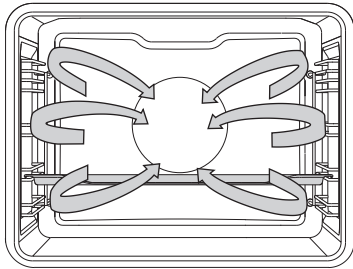


The bottom heater, the round heater, and the hot air fan will operate. Suitable for baking pizzas, apple pies, and fruitcakes.

(See descriptions and tips for UPPER and BOTTOM HEATER.)

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Cheesecake, short crust	2	150 - 160	60 - 70
Pizza *	3	210 - 220	10 - 15
Quiche Lorraine, shortcrust	2	190 - 200	50 - 60
Apple strudel, phyllo dough	2	170 - 180	50 - 60

HOT AIR



Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.

Roasting meat:

Use enamel coated, tempered glass, clay, or cast iron pans or trays. Stainless steel trays are not suitable as they strongly reflect the heat.

During roasting, provide enough moisture to keep the meat from burning. Turn the meat during roasting. If you cover the roast, it will remain juicier.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Pork roast, including skin	1500	2	160 – 180	90 – 120
Chicken, whole	1500	2	170 – 190	70 – 90
Duck	2000	2	160 – 180	120 – 150
Goose	4000	2	150 – 170	170 – 200
Turkey	5000	2	150 – 170	180 – 210
Chicken breast	1000	3	180 – 200	50 – 60
Stuffed chicken	1500	2	180 – 200	110 – 130

Baking pastry

Pre-heating of the oven is recommended.

Small pastries can be baked in low trays in several levels (2nd and 3rd).

Keep in mind that with different baking trays, the baking time may vary.

You may have to remove the upper tray sooner than the lower one.

Always place the baking pans on the grid; if you are using the supplied baking tray, remove the grid.

Small pastries should be of the same thickness in order to achieve even browning.

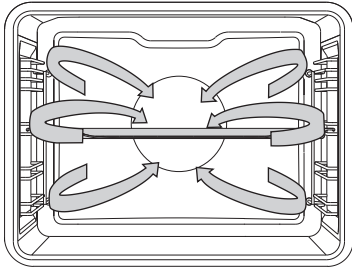
Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Sponge cake	2	150 - 160	30 - 40
Crumble cake	3	160 - 170	25 - 35
Plum cake	2	150 - 160	30 - 40
Sponge roll *	3	160 - 170	15 - 25
Fruit cake, short crust	2	160 - 170	50 - 70
Challah (braided yeast bun)	2	160 - 170	35 - 50
Apple strudel	3	170 - 180	50 - 60
Pizza *	3	200 - 210	15 - 20
Biscuits, short crust *	3	150 - 160	15 - 25
Biscuits, pressed *	3	140 - 150	20 - 30
Small cakes *	3	140 - 150	20 - 30
Cookies, leavened	3	170 - 180	20 - 35
Cookies, phyllo dough	3	170 - 180	20 - 30
Cream-filled pastry	3	180 - 190	25 - 45
FROZEN PRODUCTS			
Apple and cottage cheese strudel	3	170 - 180	55 - 70
Pizza	3	180 - 190	20 - 35
Fried potatoes, oven-ready	3	200 - 210	25 - 40
Croquettes, oven-baked	3	200 - 210	20 - 35



Do not insert the deep baking tray into the first guide.

ECO HOT AIR

eco



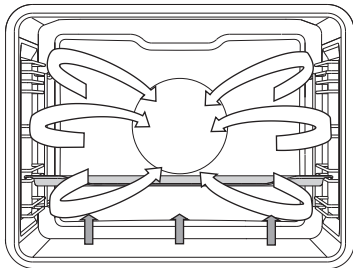
Round heater and the fan will operate. The fan installed on the back wall of the oven cavity makes sure the hot air constantly circulates around the meat, vegetables, or pastry.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT			
Pork roast, 1 kg	2	190 - 200	110 - 130
Pork roast, 2 kg	2	190 - 200	130 - 150
Beef roast, 1 kg	2	200 - 210	100 - 120
FISH			
Whole fish, 200 g/piece	3	190 - 200	40 - 50
Fish fillet, 100 g/piece	3	200 - 210	25 - 35
PASTRY			
Pressed cookies	3	170 - 180	15 - 25
Small cupcakes	3	180 - 190	30 - 35
Sponge roll	3	190 - 200	15 - 25
Fruit cake, short crust	2	180 - 190	55 - 65
DISHES AU GRATIN			
Potatoes au gratin	2	180 - 190	40 - 50
Lasagne	2	190 - 200	45 - 55
FROZEN PRODUCTS			
Pommes frites, 1 kg	3	220 - 230	35 - 45
Chicken medallions, 0.7 kg	3	210 - 220	30 - 40
Fish sticks, 0.6 kg	3	210 - 220	30 - 40



Do not insert the deep baking tray into the first guide.

BOTTOM HEAT + FAN



This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables. Use the second guide from the bottom and a rather shallow baking tray to allow the hot air to circulate across the upper side of the dish.

PRESERVATION

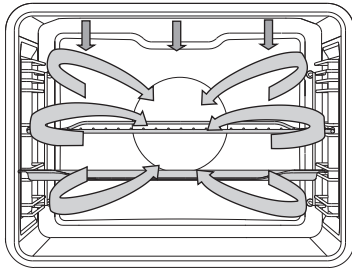
Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

Pour 1 litre of hot water into the deep tray (approx. 70°C) and place 6 1-litre jars into the tray. Place the tray into the oven on the second guide.

During preservation, observe the food and cook until the liquid in the jars starts to simmer - when bubbles appear in the first jar.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	Temperature at the start of simmering	Resting time in the oven (min)
FRUIT					
Strawberries (6×1 l)	2	180	40 - 60	switch off	20 - 30
Stone fruits (6×1 l)	2	180	40 - 60	switch off	20 - 30
Fruit mush (6×1 l)	2	180	40 - 60	switch off	20 - 30
VEGETABLE					
Pickled gherkins (6×1 l)	2	180	40 - 60	switch off	20 - 30
Beans/carrots (6×1 l)	2	180	40 - 60	120 °C, 60 min	20 - 30

ROASTING



In the Auto Roast mode, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.

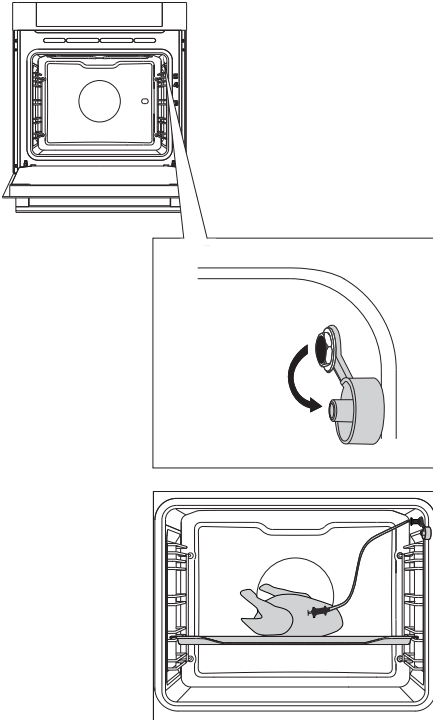
When roasting directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 3rd guide. Insert the drip tray into the 2nd or 3rd. When roasting meat in the tray, insert the tray into the 2nd guide. Set the cooking system and temperature, and the final temperature of the dish.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	Core temperatur (°C)
MEAT					
Beef tenderloin	1000	2	160 - 180	60 - 80	55 - 75*
Chicken, whole	1500	2	170 - 190	65 - 85	85 - 90
Turkey	4000	2	160 - 180	150 - 180	85 - 90
Pork roast	1500	2	160 - 180	100 - 120	70 - 85
Meat loaf	1000	2	160 - 180	50 - 65	80 - 85
Veal	1000	2	160 - 180	70 - 90	75 - 85
Lamb	1000	2	170 - 190	50 - 70	75 - 85
Venison	1000	2	170 - 190	60 - 90	75 - 85
Whole fish	1000	3	160 - 180	40 - 50	75 - 85

* rare = 55-60 °C; medium = 65-70 °C; well done = 70-75 °C

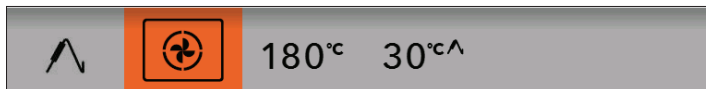
Roasting with a meat probe (depending on the model)

In this mode, set the desired temperature of the food core. The oven operates until the food core reaches the set temperature. Temperature core is measured by the temperature probe.




1 Remove the metal cap (the socket is in the front upper corner of the oven right wall).

2 Connect the meat probe plug to the socket and stick the probe into the food. (If any timer settings were activated, they will be cancelled.)



Select the system (example: hot air).

Preset temperature and probe temperature will be displayed. Set the cooking system and temperature, and the final temperature of the dish. Touch the START key.

 During cooking, the rising temperature of the core will be displayed (the desired core temperature may be adjusted during the cooking process).

When the set core temperature is reached, the cooking process will stop.

An acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically. Clock will appear on the display.

After the cooking process, replace the metal cap of the meat probe socket.

Degrees of doneness for meat

TYPE OF MEAT	Core temperature (°C)
BEEF	
Raw	40 – 45
Rare	55 – 60
Medium	65 – 70
Well done	75 – 80
VEAL	
Well done	75 – 85
PORK	
Medium	65 – 70
Well done	75 – 85
LAMB	
Well done	79
MUTTON	
Raw	45
Rare	55 – 60
Medium	65 – 70
Well done	80
GOAT MEAT	
Medium	70
Well done	82
POULTRY	
Well done	82
FISH	
Well done	65 – 70



Only use the probe intended for use with your oven. Make sure the probe does not touch the heater during cooking. After the cooking process, the probe will be very hot. Take care to prevent burning.

MAINTENANCE & CLEANING



Before you start cleaning the appliance, disconnect it from the power mains and let it cool down.

Cleaning and maintenance of the appliance should not be performed by children without appropriate supervision!

Aluminium surfaces

Aluminium surfaces should be cleaned with non-abrasive liquid detergents intended for such materials.

Apply the detergent on a wet cloth, clean the surface and rinse with water.

Do not apply the cleaner directly on the surface.

Do not use abrasive cleaners or abrasive sponges.

Note: The surface should not come into contact with oven cleaning sprays; this may cause visible and permanent damage.

Stainless steel front panels

(depending on the model)

Clean the surface with a mild cleaner (soapsuds) and a soft non-abrasive sponge.

To avoid damages to the surface, do not use abrasive or solvent-based cleaners.

Lacquer-coated and plastic surfaces

(depending on the model)

Never use abrasive cleaners and sponges, alcohol-based cleaners or pure alcohol to clean the knobs, door handles, labels and the rating plate.

Remove the stains immediately using a soft cloth and liquid detergents. You may also use the cleaners made especially for this type of surfaces; in this case, follow the manufacturer's instructions.



The aluminium surfaces should never come into contact with oven cleaning sprays, as these will cause visible and permanent damage.

CONVENTIONAL OVEN CLEANING

You may use the standard cleaning procedure to clean stubborn dirt in the oven (using cleaners or an oven spray). After such cleaning, rinse the cleaner residues thoroughly.

Clean the oven and the accessories after each use to prevent the dirt from burning into the surface. The easiest way to remove grease is by using warm soapsuds while the oven is still warm.

With stubborn dirt and grime, use conventional oven cleaners. Rinse the oven thoroughly with clean water to remove all cleaner residue. Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

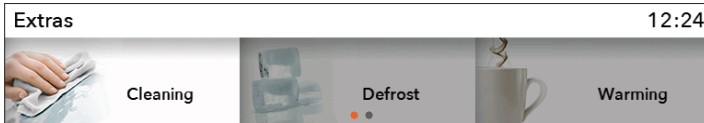
Clean the accessories (baking sheets and trays, grids etc.) with hot water and detergent.

The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

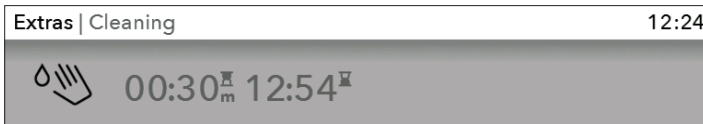
AQUA CLEAN CLEANING PROGRAM

Before running the cleaning program, remove all large chunks of dirt and food residues from the oven cavity.


Pour 0.6 l of warm water into the deep baking tray and place it in the second guide. Select the oven cleaning program.




In the main menu, select **Extra** and **Cleaning**. Confirm your selection by pressing the KNOB.



Press the START key.

 When the program is complete, wait for the oven to cool down sufficiently so that you can wipe the oven interior safely.

After the 30-minute program, the stains on the oven enamel walls will soften, which allows easier cleaning. Wipe the stains with a damp cloth.

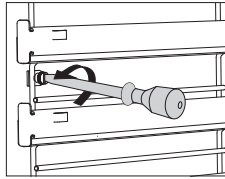
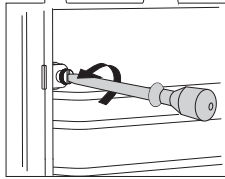
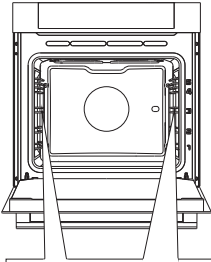
 If the cleaning process is not successful (in case of particularly stubborn dirt), repeat it.



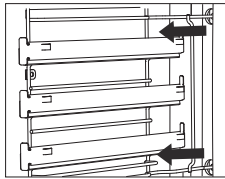
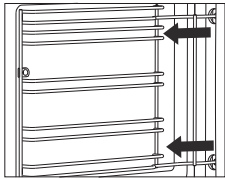
Use the cleaning program after the oven has fully cooled down.

REMOVING AND CLEANING WIRE AND TELESCOPIC EXTENDIBLE GUIDES

Only use conventional cleaners to clean the guides.



1 Undo the screw.

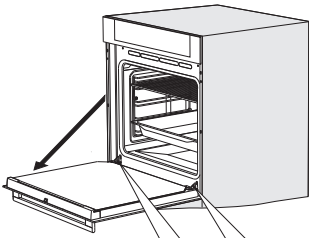


2 Remove the guides from the holes in the back wall.

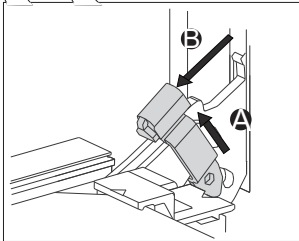


After cleaning, re-tighten the screws on the guides with a screwdriver.

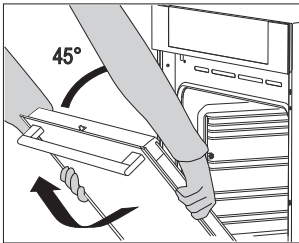
REMOVING AND INSERTING THE OVEN DOOR



1 First, fully open the door (as far as it will go).



2 Slightly lift the two retainers and pull towards you.



3 Slowly close the door to a 45-degree angle (relative to the position of the fully closed door); then, lift the door and pull it out.

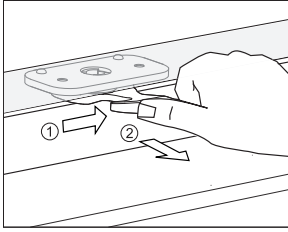


To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.




When replacing the door, always make sure the hinge retainers are correctly placed in the hinge beds to prevent sudden closing of the main hinge which is connected to a strong main spring. If the main spring is engaged, there is a risk of injury.


DOOR LOCK (depending on the model)



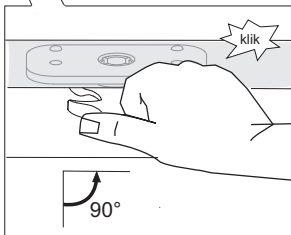
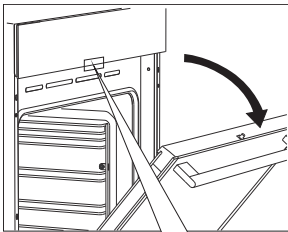
To open it, gently push it to the right with your thumb and pull the door outwards at the same time.

 **When the oven door is closed, the door lock automatically returns to the initial position.**

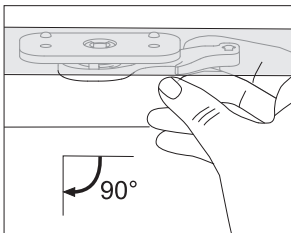
DEACTIVATING AND ACTIVATING THE DOOR LOCK

 **The oven should be cooled down completely.**

First, open the oven door.



Push the door lock to the right by 90° with your thumb until you feel a click. The door lock is not deactivated.



To reactivate the door lock, open the oven door and use your right-hand index finger to pull the lever towards you.

SOFT DOOR OPENING (depending on the model)

Oven door is fitted with a system that dampens the door opening force, starting at the 75-degree angle.

SOFT DOOR CLOSING (depending on the model)

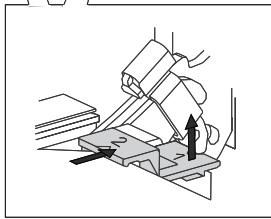
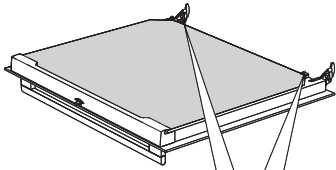
Oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.



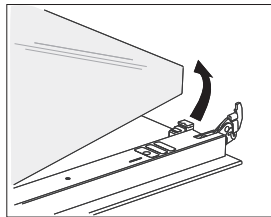
If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

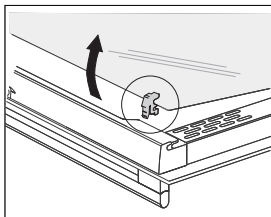
Oven door glass pane can be cleaned from the inside, but the door must be removed first. Remove the oven door (see chapter REMOVING AND REPLACING THE OVEN DOOR).




1 Slightly lift the supports on the left and right side of the door (marking 1 on the support) and pull them away from the glass pane (marking 2 on the support).



2 Hold the door glass pane by the lower edge; slightly lift it so that it is no longer attached to the support; and remove it.



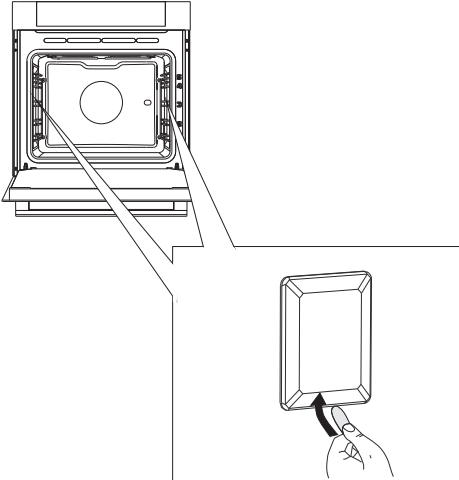
3 To remove the third glass pane (only with some models), lift and remove it. The rubber seals on the glass pane must also be removed.

 To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

REPLACING THE BULB

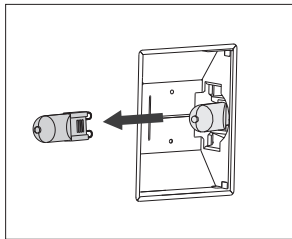
The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

Use a Phillips (cross) screwdriver.
(Halogen lamp: G9, 230 V, 25 W)



- 1** Use a flat screwdriver to release the bulb cover and remove it.

NOTE: Make sure not to damage the enamel.



- 2** Remove the halogen bulb.



Use protection to avoid burns.

TROUBLESHOOTING TABLE

Problem/error	Solution
There is no response of the sensors; the display is frozen.	Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb is described in the chapter Cleaning and Maintenance.
The pastry is underdone.	Did you choose the right temperature and heating system? Is the oven door closed?
Error code is displayed: ERRXX ... * XX denotes the number/code of the error.	There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. Then, reconnect it and set the time of day. If the error is still indicated, call a service technician.

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.



Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).

DISPOSAL



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection center for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

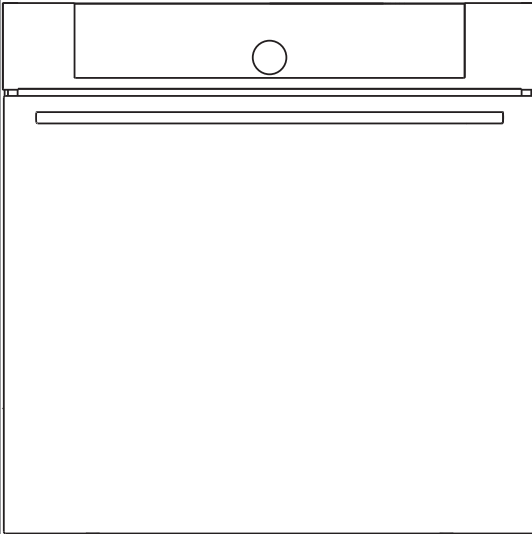
We reserve the right to any changes and errors in the instructions for use.



HK

電焗爐使用說明

gorenje



感謝您 信賴並購買本產品。

本手冊為用戶專用，可讓您迅速上手本產品。

收到產品後，請先確認產品是否有損壞；如有疑問，請立即與當地經銷商或者零售商聯繫。具體聯繫方式請查閱產品發票或貨運單。

安裝和連接指導收錄於分冊中。

可在以下連結下載此手冊：

www.gorenje.com / < <http://www.gorenje.com> />



重要資訊



提示

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9 技術參數	
10 控制單元	
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13 首次使用產品	
14 烹飪及設定主要選擇功能表	設定及烹飪
15 A) 選擇食物種類烹飪	
17 B) 根據烹飪模式進行烹飪 專業(Pro)模式	
21 C) 儲存常用菜單 (我的菜單)	
22 開始烘烤	
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27 加熱系統 (烹飪模式)詳解以及烹飪介紹(圖表)	
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44 水洗清潔模式	
45 導軌的拆除和清洗	
46 移除及安裝焗爐門	
49 焗爐門內玻璃的拆卸和安裝	
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52 廢物丟棄	



重要安全資訊

請仔細閱讀說明書，並妥善保管。

本產品可供八歲及以上人士使用。身心尚未健全或缺乏相關經驗和知識的人士，在監護指導下方能安全使用本產品，並且告知潛在危險。請勿讓小童玩耍機器。兒童不能在無人監管時清潔及保養本機器。

警告:本產品在使用過程中變熱，請小心避免觸摸加熱部件，讓小於8歲的兒童遠離本產品。

警告:產品隨附部件在使用過程中變熱，讓小童遠離本產品。

本產品在使用過程中變熱。請小心避免觸摸焗爐內部加熱部件。

本焗爐只能使用推薦的溫度探針

警告：給本產品更換燈泡前拔掉電源以避免觸電危險。

由於研磨洗滌劑或鋼絲刷可傷表面，導致玻璃破碎，請勿用於清潔焗爐門玻璃/把手的鉸鏈蓋（酌情而定）。

請勿使用蒸汽清洗機或高壓清洗機清洗機器，否則可能發生觸電危險。

請勿使用外部計時器或特殊控制系統控制本產品。

固定佈線包含的斷電方法應按照當地的安全法規和標準連接。

如電源線損壞，務必由廠家、服務代理商或者類似人員進行更換以免產生事故。

請勿在產品前方安裝裝飾性門，以防止機器過熱發生危險。

本產品為家用型電烤爐，請勿作暖房，烘乾寵物及其他動物，紙張，纖維，藥草等其他用途。因為可能引起灼傷或火災。

本產品只能由經授權的專業技師連接主電源。改造產品或非專業維修可能對產品造成損害。

主電源上的其他機器鄰近焗爐門時可能損壞，造成短路。因此，主電源上其他產品請與焗爐保持安全距離。

請勿在焗爐上覆蓋鋁箔紙，並且不要將烤盤或其他烹飪器具直接放至焗爐底。鋁箔紙會阻斷焗爐內空氣流通，阻礙烹飪進程，損壞搪瓷塗層。

焗爐門在使用過程中變燙。安裝三層玻璃用於降低焗爐門最外層溫度（僅存在於幾種型號中）。

超載時，焗爐門上鉸鏈可能損壞。請勿將重物置於門上。清潔焗爐內部時，請勿倚靠焗爐門。請勿站立於焗爐門之上，也請勿讓兒童坐在焗爐門之上。

抬起設備時切勿握住門把手。

有無導軌均可安全操作。

確認通氣處無覆蓋或堵塞。

連接焗爐之前：

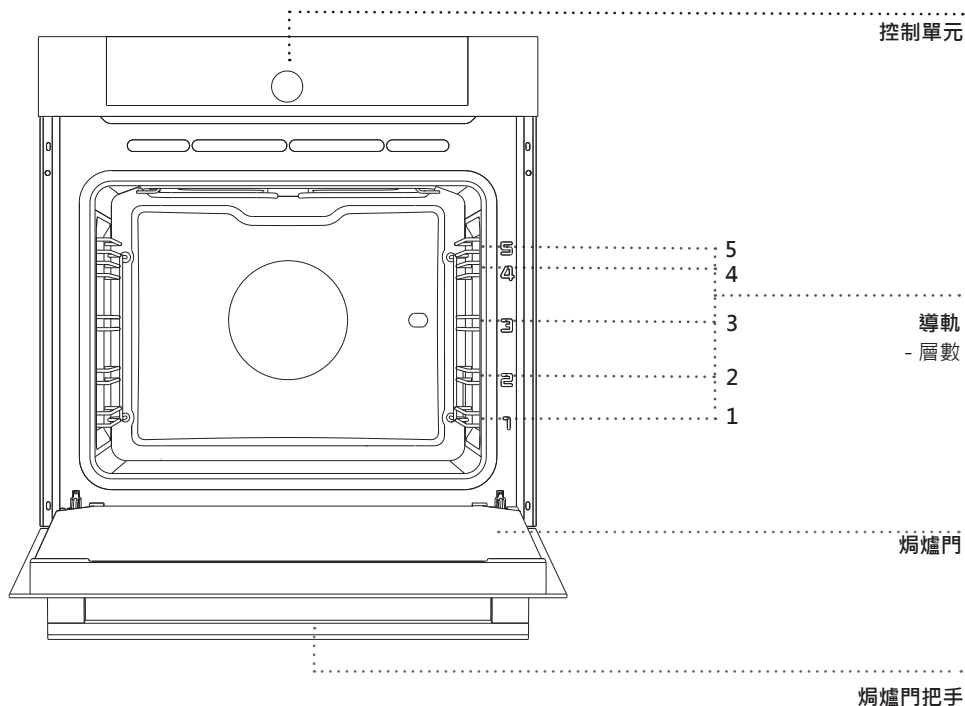


連接產品前請仔細閱讀說明書。由於不正確接駁或不正當使用產品而造成的損壞不在保修範圍內。

電焗爐

(焗爐和配件詳解 – 依據型號)

下圖顯示了其中一款焗爐。本說明書適用於同一系列不同型號的組合式蒸焗爐，所以您所購買的型號可能不具備部分功能和配件。



導軌

四層導軌均可用於烹飪食物（請注意，始終由下自上數導軌層）

導軌 4 和 5 層用於燒烤。

伸縮式導軌

伸縮式導軌可以安裝在第二、第三和第四層並可以被部分或完全拉出。

爐門開關

若焗爐門在烹飪過程中被打開，則爐內的加熱和風扇會被停止運作；當爐門關閉時，則加熱器會被重新打開。

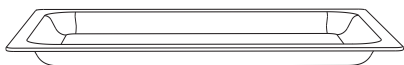
冷卻風扇

焗爐內部設計有冷卻風扇(貫流式風機)，持續給機殼和控制電路板降溫。

冷卻風扇的延時工作

當關閉焗爐後，冷卻風扇會繼續工作直到焗爐內部溫度降低才停止。(冷卻風扇的關閉時間取決於焗爐中心溫度)。


焗爐配件 (取決於焗爐型號)

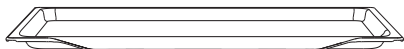


玻璃烤盤可用於全部烹飪模式。也可當託盤使用。

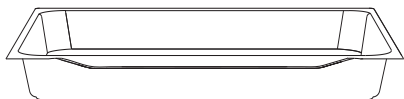


烤架用於燒烤或者支撐烤盤和其他器皿。

 烤架上有安全突起，避免烤架滑落。因此，當取出烤架時，需將烤架前端輕輕抬起。




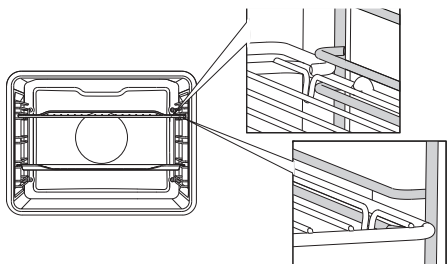
淺烤盤用於烘焙糕點。



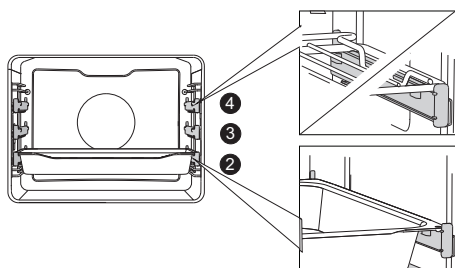
深烤盤用於烤肉和烘焙糕點，也充當滴油盤。

 請勿將深烤盤放入焗爐第1層，除非將深烤盤用於滴油盤使用時。


 **注意：**當烤盤加熱時，可能會變形。但並不會影響其功能，當烤盤冷卻后，會恢復原形。

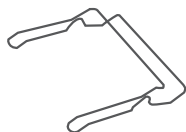


請將烤架或烤盤置於導軌之間。

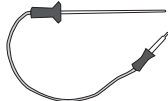


使用伸縮導軌，首先拉出一層導軌，將烤架或烤盤放在導軌之上，之後，推入焗爐。

 將伸縮導軌完全推入焗爐後，再關閉焗爐門。



烤盤託盤輕易移除高溫的烤盤。



探針使用於大塊的肉類燒烤



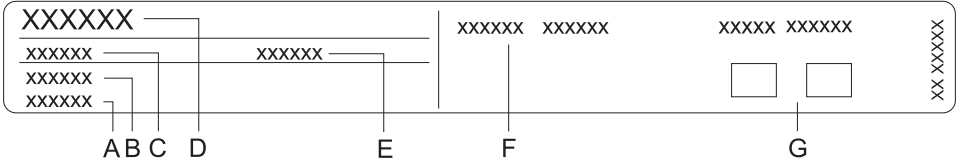
烤肉套裝 (ROTISSERIE)用於烘烤肉類，套裝包括旋轉燒烤架、帶螺絲的旋轉燒烤架和一個可拆卸手柄。



產品部分配件使用時變燙，請使用手套。

技術參數

(依據型號)

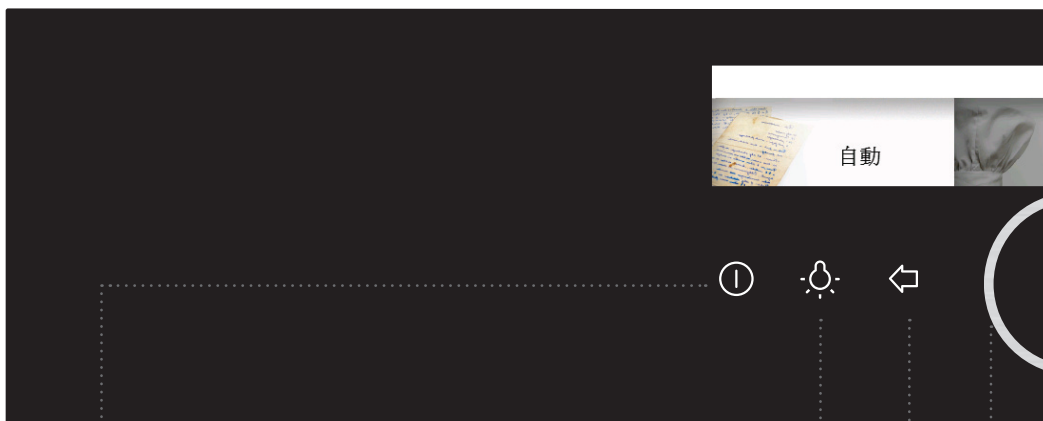


- A 序號
- B 編號
- C 型號
- D 品牌
- E 款式
- F 技術參數
- G 認證標識

銘牌位於焗爐邊，開門時可見。

控制單元

(依據型號)



1 開關

2 燈開關

3 返回

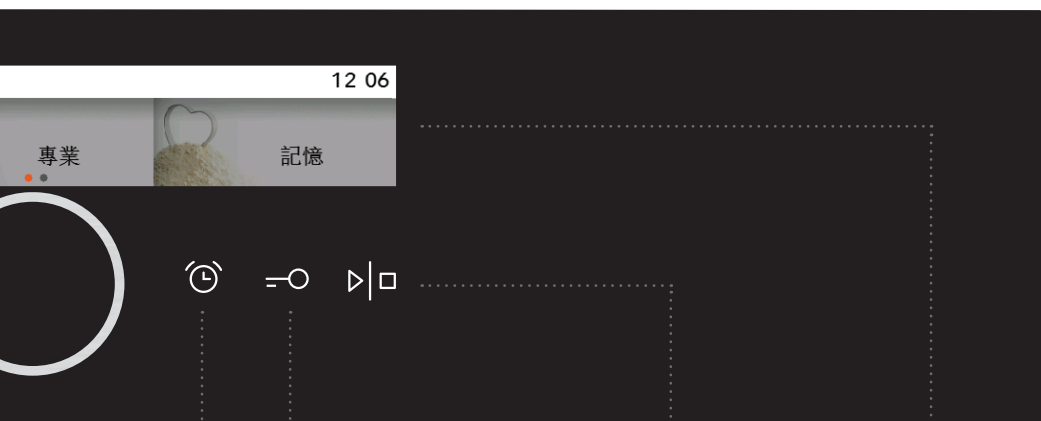
4 選擇、確認旋鈕

輕按以回到上一菜單。

轉動旋鈕選擇選項。

按住回到主菜單。

輕按旋鈕確認選擇。



5 提醒/鬧鐘

6 童鎖

7 開始/暫停
按：開始

8 顯示幕-顯示所有設置

焗爐運行中長按：暫停

注意：

按鍵時，手指與按鍵接觸面越大，操作越順暢。每次按鍵均會有按鍵音提示。

首次使用產品前

拿到產品後，請拆除所有包裝，包括所有運輸包裝（硬紙殼，泡沫墊等）。用溫水及普通清潔劑擦拭產品及配件，在首次使用產品前，不要使用研磨劑進行清潔。

首次使用焗爐前，焗爐內部無物品，用上層和下層加熱器200°C大約焗烤一小時，確保房間通風良好，此法可除去“新器具”的味道。首次使用時請讓房間徹底通風。

首次使用產品

語言設置

首次將產品電源連接至插頭或長時間斷電之後，請設定所需語言。英語為出廠預設語言。

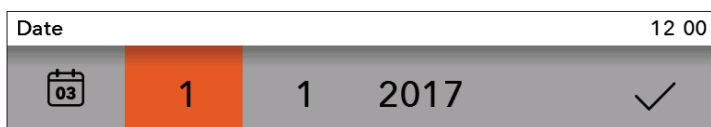


確認每種設定請按旋鈕。



轉動旋鈕選擇所需語言。並確認選擇。

設定日期



請按旋鈕，設定日、月和年。旋轉旋鈕至鈎號確認選擇。

設定時鐘



旋轉旋鈕設定時間。旋轉旋鈕至鈎號確認選擇。



若不設定時間，焗爐仍可工作，但此情況下不能使用定時功能（請參閱章節定時功能設定）。

數分鐘內無操作，機器進入待機模式。

改變時間設定

當無定時功能時可改變時間設定（請參閱章節常用設定）。

烹飪及設定主要選擇功能表

烘烤過程可以通過以下方式控制。



旋轉旋鈕選擇相應菜單。請按旋鈕確認選擇。所選菜單名稱顯示于上方。



輕按旋鈕確認選擇。

A) 自動模式

此模式下，先選擇菜係，之後選擇食物類型，自動設定食物數量，熟制程度，結束烹飪。

此程式提供多種由主廚及營養師設計的預設菜譜。

B) 專業模式

此模式下，選擇菜單中可修改的預設值。

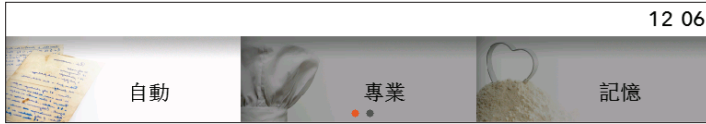
我的模式

此模式下，根據您的需求自由設定，每次課使用相同步驟和設定。你可保存設定，以便下次使用。

A) 選擇食物種類烹飪

(自動模式)

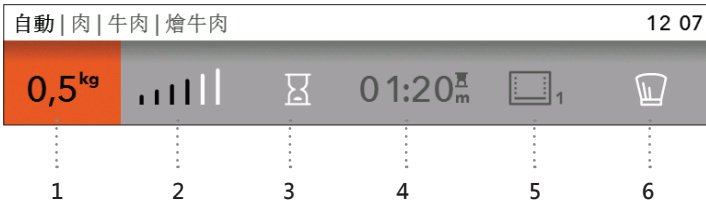
 輕按旋鈕確認選擇。



旋轉旋鈕選擇自動模式，輕按旋鈕確認選擇。





選擇食物種類及菜譜，並確認選擇。




預設值顯示於顯示屏中。可改變其中的重量，熟度及預約時間（烹飪結束時間）。

- 1 重量
- 2 熟度
- 3 預約
- 4 時長
- 5 烹飪模式和建議導軌層數。
- 6 專業 (Pro) 模式

 自動模式下，圖標  被選擇，程式自動變成專業 (Pro) 模式（請參閱章節按食物類型烹飪）。

按開始/暫停鍵開始程式，顯示屏顯示所有已選設定。

快速預熱

自動模式中的一些菜譜包含快速預熱 。當設置此類菜譜時，將會出現以下語言 “Selected program includes preheat function (所選套裝程式含快速預熱。)。” (輕按旋鈕確認選擇) “Preheating started (快速預熱開啟)” 請勿放入食物。實際溫度和設定溫度顯示於顯示屏中。當設定溫度到達後，快速預熱完成，並伴隨提示音顯示幕將會出現以下語言: "Preheating complete". ("快速預熱完成。") 此時，請打開機門，放入食物，關閉機門，程式繼續。



使用快速預熱功能時，預約功能無法使用。

B) 根據烹飪模式進行烹飪 專業(Pro)模式

 按下旋鈕確認設置



旋轉旋鈕選擇專業模式，輕按旋鈕確認選擇。



選擇您自己的基本設定。


基本設定

- 1 快速預熱
- 2 烹飪模式 (請參閱烹飪模式表)
- 3 焗爐內溫度

常用設置

- 4 時長 (請參閱章節定時功能 – 時長)
- 5 分段烹飪 (請參閱章節分段烹飪)












快速預熱

當需要焗爐儘快到達所需溫度時，可使用快速預熱功能。當圖示已選 ，快速預熱開始，顯示幕顯示"快速預熱開始。" "Preheating started." 此時，請勿放入任何食物。實際溫度和設定溫度顯示於顯示屏中。

當設定溫度到達後，快速預熱完成，並伴隨提示音顯示幕將會出現以下語言: "Preheating complete". ("快速預熱完成。") 此時，請打開機門，放入食物，關閉機門，程式繼續。

 使用快速預熱功能時，預約功能無法使用。


烹飪模式 (依據不同型號)

系統	詳解	預設溫度 (°C)	最低-最高溫度 (°C)
烹飪模式			
	頂部外圍加熱器+底部加熱器 頂部外圍加熱器和底部加熱器同時工作。請將糕點或肉類置於同一層烹飪，請勿分層烹飪。	200	30 – 275
	頂部外圍加熱器 僅頂部外圍加熱器工作。適合烹飪食物上表面。	150	30 – 235
	底部加熱器 僅底部加熱器工作。適合烹飪食物下表面。	160	30 – 235
	頂部內圍加熱器 僅頂部內圍加熱器工作。適合燒烤少量肉類、香腸和烘烤少量吐司麵包。	240	30 – 275
	頂部內圍加熱器+頂部外圍加熱器 頂部內圍加熱器+頂部外圍加熱器同時工作。適合燒烤適量肉類、香腸和烘烤適量吐司麵包。	240	30 – 275
	頂部內圍加熱器+頂部外圍加熱器+背部風扇 頂部內圍加熱器+頂部外圍加熱器+背部風扇同時工作。適合燒烤大塊肉類、禽類，方便烤出脆皮。	170	30 – 275
	底部加熱器+背部環形加熱器+背部風扇 底部加熱器+背部環形加熱器+背部風扇同時工作。適合烘焙比薩、水果蛋糕、發酵麵團和脆皮糕點，可以多層同時烘焙。	200	30 – 275
	背部環形加熱器+背部風扇 背部環形加熱器+背部風扇同時工作。適合燒烤適量肉類、禽類，可以多層同時燒烤。	180	30 – 275
	節能烹飪¹⁾ 適合燒烤肉類和糕點松餅類食品。	180	120 - 275
	底部加熱器+背部風扇 底部加熱器+背部風扇同時工作。適合烘焙發酵麵團和製作水果	180	30 – 230
	自動燒烤模式 頂部內圍加熱器+頂部外圍加熱器+背部環形加熱器同時工作。適合燒烤各種肉類，方便烤出脆皮。	180	30 – 240

¹⁾ 依據 EN 60350-1 標準測試。

在此模式下，由於特殊的操作算法，並且使用余熱，因此不會顯示焗爐中的實際溫度。

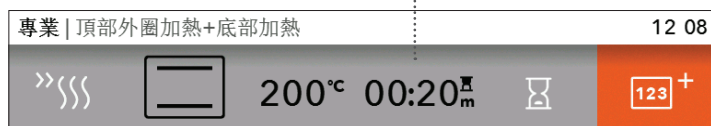
按開始/停止鍵開始烹飪，
所有設置顯示於顯示幕上。

 °C圖示在顯示幕閃爍。到達設定溫度後圖示停止閃爍，響起短暫鳴音。烹飪時烹飪系統無法更改設置。

定時功能 – 時長



在基本專業模式中可設定定時功能，輕按旋鈕確認設定。



時長

預約功能



設置時長

此模式下，設置烹飪時長。設置烹飪所需時長，確定設置。（最大烹飪時長為10小時）。系統自動計算烹飪結束時間。輕按開始鍵 START，開始烹飪。顯示幕將顯示所有設置。所有定時功能可通過將時長設置為"0"來取消。



設置預約功能

 小型燒烤、大型燒烤和帶風扇燒烤系統無法應用預約啟動功能。

此模式下，您可選擇烹飪時長（烹飪時間），及期望的程式停止時間（結束時間）（最大預約時間可設定為24小時）。請確保時鐘無誤差。

例如：

當前時間：12:00烹飪

烹飪時長：2 小時 結束

時間：下午6點

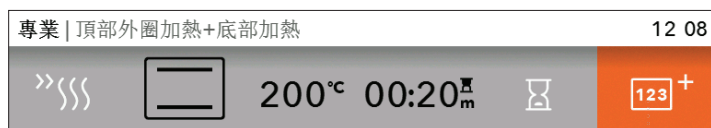
首先，設置烹飪時長COOKING TIME (2 小時)。自動顯示當前時間與烹飪時長的總和 (14:00)。之後選擇結束時間END TIME 並設定計時器 (18:00)。按開始鍵開始烹飪，計時器等待至開始時間開始程式。顯示幕顯示："Start delayed. Cooking will start at 16:00 (烹飪已推遲至下午 4 點開始)。" 當到達設定時間，焗爐將自動停止程式。



當所設時間截止後，焗爐會自動停止工作（烹飪結束），會伴隨提示音同時顯示幕顯示結束畫面。幾分鐘內無操作，焗爐進入待機狀態。

分段烹飪

最多可在一次烹飪過程中選擇 3 個不同烹飪階段按順序烹飪。
按照你的安排選擇不用的烹飪模式。



在基本的專業模式下，您可以選擇多重烹飪。按旋鈕(KNOB)鍵確認您的選擇。

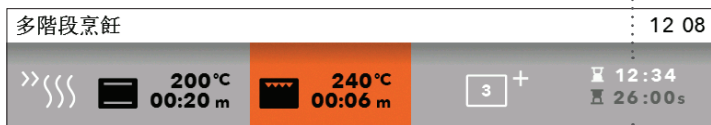


選擇：步驟 1，步驟 2，步驟 3
輕按旋鈕以確認選項。

 如果已經設置了計時功能，步驟1將會被自動選擇。



置烹飪程式，確認溫度時間。選擇對勾並輕按旋鈕以確認選擇。



全部烹飪時間- 結束

步驟中的溫度和烹飪時間


當前步驟

按開始鍵，焗爐開始工作。焗爐立即按照步驟 1 中的設置開始工作，（顯示器底部顯示一條橫線表示分步驟烘焙正在進行中。）步驟1結束後，第 2 步和第 3 步會按照設置好的程式相繼開始。




 如果你想刪除一個步驟，轉動旋鈕，選擇步驟，並通過確認 X。標記刪除步驟。僅能刪除尚未開始的步驟。

C) 儲存常用菜單 (我的菜單)

當烹飪步驟完成，"Finish (已結束)" 顯示於菜單中。選擇圖標  儲存至常用菜單。



選擇星號處以設定菜單名稱。

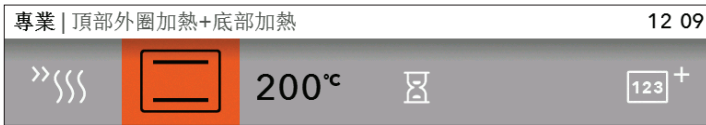
 您可儲存12個常用菜單。




轉動旋鈕添加名稱。還可使用箭頭圖標刪除字母。輕按勾號或開關鍵確認名稱。並選擇食物類型。



Yo通過選擇主菜單中 My mode我的菜單恢復常用菜單。輕按旋鈕以確認選擇。



預設值顯示于顯示屏，可根據需求更改。

當烹飪步驟完成，"Finish (已結束)" 顯示於菜單中。若做出更改，可選擇  圖標，後選擇相同名稱菜單，顯示屏提示 "The program will be overwritten (舊設定會被覆蓋)" 。

- 確認表示替換或覆蓋原有菜單。
- 也可取消選擇。顯示屏顯示提示新建菜單或儲存新菜單。


開始烘烤

烘烤開始前，"開始/停止" (START/STOP) 鍵會閃爍。

輕觸 "開始/停止" 鍵即可開始烘烤過程。

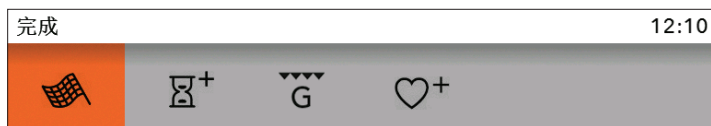
若您希望在烘烤過程中變更當前設置，請轉動旋鈕並選擇相應的設置或數值，並確認您的選擇。



 若爐門在烘烤過程中被打開，烘烤就會停止，必須在3分鐘內再次關閉才會繼續。否則烘烤過程將被終止，螢幕上將顯示完成字樣。

結束烘烤及關閉焗爐

你可以通過輕觸開始/停止鍵來結束烘焙過程。



轉動旋鈕，顯示幕會顯示結束頁面，包含如下圖示。



結束

選擇此圖示以結束烹飪。顯示幕進入主菜單。



延長烹飪時間

選擇此圖示以延長烹飪時間。克選擇新的烹飪時間（參閱定時功能章節）。




上色烘烤

選擇此圖標為菜品烘烤上焦糖色。



添加入最常用菜單


選擇此圖示以添加成為最常用功能表。在之後的烹飪中直接使用。

 使用焗爐後，可能會有一些水留在冷凝水通道（門下方）。請用海綿或布擦拭通道。

選擇額外功能



旋轉旋鈕選擇主菜單中的Extras額外。並確認選擇。顯示屏中顯示額外功能菜單。

 某些額外功能會無法應用於某些功能，此時，會伴隨提示音。

清潔/水清洗模式

該模式可以更容易地清除焗爐內部的任何污漬。(見清潔和保養一章)。

解凍

使用此功能時，僅開啟背部風扇，任何加熱器均關閉狀態。可用於緩慢解凍食物(蛋糕、糕點、麵包、卷類以及結凍的水果) 通過選擇相關圖示可以選擇食物種類、種類和解凍開始結束時間。解凍時間過半時，請打開機門將食物翻轉、分開以增加解凍效果。

保溫

此功能可以將準備好的菜肴維持在所需的溫度。
通過選擇符號，您可以設置溫度以及加熱過程的開始和結束時間。

暖碟

盛裝食物前使用此功能預熱器具(盤、杯)讓菜品保溫更持久。選擇相應圖標，選擇此圖標設定溫度和開始結束時間。

快速預熱

使用此功能可以幫您儘快將烤箱加熱到所需溫度，但不適用於烹飪食物。當焗爐加熱到預設的溫度時，加熱過程就完成了，並可以在選定的程式中操作了。

安息日

在此模式下，請將溫度設置在85至180°C之間並設置安息日的時間（最長74小時）。按“開始”啟動倒計時，而爐內的燈將會被點亮。除開關(ON/OFF)外，所有的聲音和操作都將被停用。當此模式被完成後，可將設定重置。



安息日模式會在停電的情況下被取消並回到起始位置。



警告：生產商不對安息日模式的不當使用負責。

完成

12 10

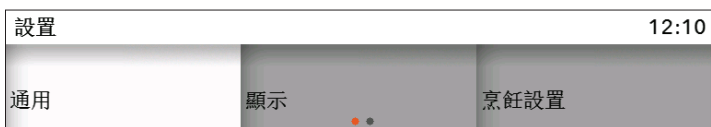


當烹飪結束時，轉動旋鈕，並顯示如下圖標。

常用設置



主菜單選擇設置，進入設置菜單。



轉動旋鈕選擇需要設置的選項，輕按旋鈕確認選擇。

常用設置

語言 – 選擇顯示語言。

時鐘 – 產品首次通電或者斷電超過 1 周時間再次接電後，設置CLOCK – 時間。有兩種時間顯示模式可供選擇：數碼和鐘錶。

日期 – 產品首次通電或者斷電超過 1 周時間再次接電後，設定日、月、年。

音量 – 僅在無倒計時功能開啟時（僅顯示當前時刻），可調整提示。在此菜單下，可設置三種不同音量。

音量鍵 – 可開啟或關閉。

開始/暫停鍵音量 – 可開啟或關閉。

顯示

在此菜單下可設置：

亮度 – 有三種級別可設置。

夜間模式 – 可指定時間使顯示屏變暗。

待機模式 – 一小時後顯示屏自動關閉。

烹飪設置

程式預設的烘烤功率。

系統

機器信息

出廠設定

運行模式時焗爐照明 – 程式運行時開啟焗爐門照明自動關閉。

焗爐照明 – 開啟焗爐門或啟動焗爐時照明自動開啟。烹飪結束後，照明開啟 1 分鐘。通過輕按照明鍵開啟或關閉照明。



童鎖

輕按童鎖圖示鍵開啟童鎖。顯示幕將顯示:"Child lock activated"，"童鎖開啟"。再次輕按童鎖圖示，童鎖解除。



如果沒有使用任何定時功能 (顯示幕只顯示時鐘)，當童鎖處於開啟狀態時，焗爐無法運行。

如果定時之後啟動童鎖，焗爐將會正常運行。並且，童鎖啟動後，無法改變系統 (模式) 或額外功能等設定。只有當烹飪、烘焙、燒烤進程停止或關閉後，方能重新設定。

焗爐關閉後，童鎖仍保持開啟狀態。若想更改設置，必須解除童鎖。



倒計時功能

倒計時功能可獨立使用。輕按此鬧鐘圖示以開啟倒計時功能。最長倒計時時間為 10 小時。倒計時結束時，會伴隨提示音，按任意鍵可關閉提示音。如無任何操作，提示音會在 1 分鐘後自動關閉。



斷電或者關閉焗爐後，所有額外功能都會自動存儲。

加熱系統 (烹飪模式) 詳解以及烹飪介紹 (圖表)

如果沒有在表中找到您需要烹飪的食物，請尋找類似的食物資訊。此烹飪資訊適用於單層烹飪。

表中有溫度區間可供選擇。請先用表中的較低溫度烹飪，若食物沒有完全熟透，再增加溫度繼續烹飪。

烹飪時長會隨著很多不同情況略微改變。

如果說明書提示此功能表需要，請開啟快速預熱。加熱空焗爐消耗大量能量。因此，諸如烘焙糕點後立即烘烤比薩，可以減少能耗。

使用羊皮紙時，請確保其耐高溫。

當烹飪大塊肉類或者糕點時，焗爐內會有一些蒸汽產生，遇到門玻璃會出現冷凝現象。此現象屬正常現象，不會影響正常烹飪。烹飪結束後，請將門上水擦乾。

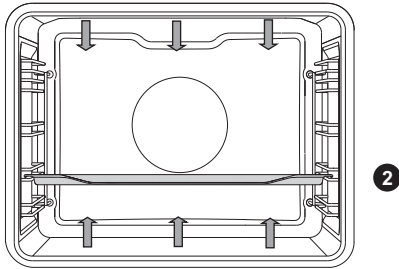
可在烹飪結束前大約 10 分鐘，關閉焗爐，以節約能耗。

請勿在焗爐內冷卻食物，以免焗爐門內出現水珠。



雪花符號 (*) 指需要快速預熱的食物。

頂部外圈加熱器 + 底部加熱



頂部外圈加熱器和底部加熱器同時工作，均勻加熱焗爐內部。

烤肉

請使用搪瓷烤盤、鋼化玻璃烤盤或鐵盤。因不銹鋼盤會反射大量熱量，請勿使用。務必確保盤中有適量的淨水，以免食物烤焦。烘烤時翻面，若覆蓋烤肉，可保留肉汁。

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
豬排	1500	2	180-200	90-120
肩頸肉	1500	2	180-200	110-140
豬肉卷	1500	2	180-200	90-110
烤牛肉	1500	2	170-190	120-150
小牛肉卷	1500	2	180-200	80-100
羊裏脊	1500	2	180-200	60-80
兔裏脊	1000	2	180-200	50-70
鹿腿肉	1500	2	180-200	90-120
魚類				
燴魚, 1 kg	200 克/條	2	190-210	40-50

烘焙糕點

只能適用一層深色烤盤。淺色烤盤對點心的上色效果會變差，例如設備會反射熱量。請將烤盤放在烤架上。若使用標配烤盤，可直接置於導軌上。使用快速預熱功能可以縮短烹飪時長。

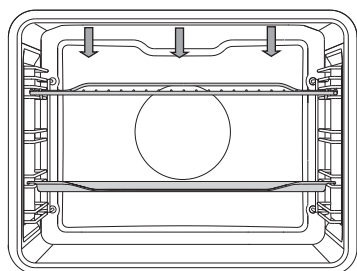
食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
糕點			
蔬菜奶酥	2	190-210	35-45
甜心奶酥	2	170-190	40-50
面包卷	3	190-210	20-30
白面包 · 1千克	3	220	10-15
		180-190	30-40
蕎麥面包 · 1千克	3	180-190	50-60
全麥面包 · 1千克	3	180-190	50-60
黑面包 · 1千克	3	180-190	50-60
小麥面包 · 1千克	3	180-190	50-60
胡桃蛋糕	2	170-180	50-60
海綿蛋糕	2	160-170	30-40
酵母生面團小糕點	3	200-210	20-30
卷心菜餡餅	3	190-200	25-35
水果蛋糕	2	130-150	80-100
馬卡龍	3	80-90	110-130
果凍卷	3	170-180	30-40

小貼士	方法
蛋糕裡面熟了嗎?	<ul style="list-style-type: none"> • 用一根牙籤從上往下插入蛋糕。取出牙籤，如果沒有碎屑粘在牙籤上，說明裡面也已經熟了。
蛋糕沒成型。	<ul style="list-style-type: none"> • 查看菜單。 • 下次，減少用水量 • 攪拌時注意攪拌時間等。
蛋糕底部鬆散。	<ul style="list-style-type: none"> • 使用暗色的烤盤。 • 在整個烘焙快結束前，將烤盤置於底層，開始底部加熱器烘焙。
蛋糕流芯。	<ul style="list-style-type: none"> • 增加溫度，延長烘焙時長。



請勿將深烤盤置於第 1 層(最底層)。

全區域燒烤，普通燒烤



當選擇全區域燒烤功能時，頂部內外加熱器同時工作。

當選擇普通燒烤時，頂部內圈加熱器工作。

最大溫度：230°C。

開啟頂部內圈加熱器預熱 5 分鐘。

請即時關注焗爐內情況，以免溫度過高，將食物烤焦。

使用烤架燒烤食物適用於酥脆，低脂的食物，如：香腸，肉塊，魚塊（魚排，炸物，鮭魚排，或魚肉切片）或吐司麵包。

如果將肉塊直接置於烤架上，請在烤架上刷上食用油，以免烤制過程中，肉類粘在烤架上，然後請將烤架置於第 4 層進行燒烤。

請記住，使用烤架燒烤時，務必在第 1 或 2 層放入深烤盤做滴油盤用。當使用烤盤燒烤時，務必確保盤中有適量的淨水，以免食物烤焦。

燒烤結束後，請清潔焗爐內部和各種配件。

普通燒烤-頂部內圈加熱器

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
牛排，五分熟	180 克/條	4	240	20-25
豬頸肉片	150 克/條	4	240	25-30
肉餅	280 克/條	4	240	30-35
烤香腸	70 克/條	4	240	20-25
吐司麵包				
吐司	/	4	240	5-10
三明治	/	4	240	5-10

全區域燒烤 – 頂部內外圈加熱器

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
牛排·五分熟	180 克/條	4	240	10-15
牛排·全熟	180 克/條	4	240	15-20
肩颈肉	150 克/條	4	240	15-20
肉餅	280 克/條	4	240	20-25
小牛肉片	140 克/條	4	240	15-20
烤香腸	70 克/條	4	240	10-20
罐頭豬肉	150 克/條	4	240	15-20
魚類				
鮭魚肉片	200克/條	4	240	15-20
吐司麵包				
6片麵包	/	4	240	1-4
三明治	/	4	240	2-5

開啟頂部加熱器時，請保持機門關閉。

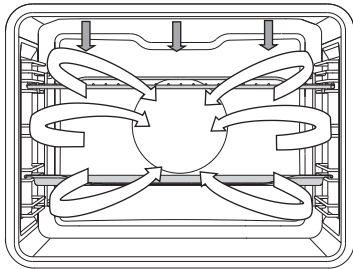
燒烤時，焗爐內各部件溫度較高，請使用焗爐手套和肉鉗。



開啟頂部加熱器時，請保持機門關閉。

燒烤時，焗爐內各部件溫度較高，請使用焗爐手套和肉鉗。

燒烤 + 背部風扇



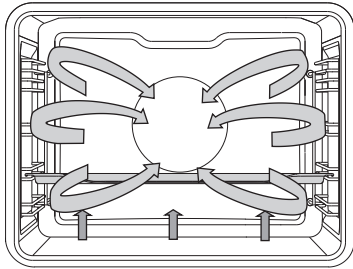
此模式下，頂部內外加熱器和背部風扇同時工作。

適合烤肉、魚和蔬菜。

(參見燒烤的介紹)

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
鴨肉	2000	2	180-200	90-110
豬排	1500	2	170-190	90-120
肩頸肉	1500	2	160-180	100-130
半雞	700	2	190-210	50-60
雞 · 1.5千克	1500	2	200-220	60-80
肉糜卷	1500	2	160-180	70-90
魚類				
鮭魚肉片	200 克/條	2	200-220	20-30

背部加熱器 + 背部風扇 + 底部加熱器

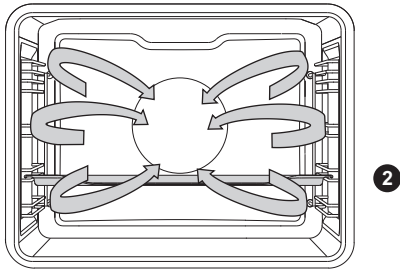


背部加熱器、底部加熱器和背部風扇同時工作。
適合烘焙比薩、水果派和水果蛋糕。

(參見頂部加熱器+底部加熱器的介紹)

食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
糕點			
芝士蛋糕·硬殼	2	150-160	60-70
披薩	3	210-220	10-15
脆皮法式蛋撻	2	190-200	50-60
蘋果薄派	2	170-180	50-60

熱風迴圈



背部環形加熱器和背部風扇同時工作。背部風扇保證焗爐內熱源均勻分佈。

烤肉：

請使用搪瓷烤盤、鋼化玻璃烤盤、鐵盤。請勿使用不銹鋼盤。

當使用烤盤燒烤時，務必確保盤中有適量的淨水，以免食物烤焦。燒烤過程中，需打開機門翻轉食物。若加入烤盤蓋，烤出來更加鮮嫩多汁。

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
豬排，帶皮	1500	2	160-180	90-120
整雞	1500	2	170-190	70-90
鴨肉	2000	2	160-180	120-150
鵝肉	4000	2	150-170	170-200
火雞	5000	2	150-170	180-210
雞胸肉	1000	3	180-200	50-60
釀餡雞	1500	2	180-200	110-130

烘焙糕點

建議先使用快速預熱功能。

請使用淺烤盤烘焙糕點如餅乾、曲奇餅。可同時多層烘焙，建議使用第 2、3 層。

請注意即使使用相同烤盤進行烘焙，烘焙時長也會略微不同。例如上層烘焙比下層烘焙時間短。

若使用非標配烤盤，請將烤盤置於烤架上。若使用標配烤盤，請直接置於導軌上。為達到均勻烘焙效果，請確保放入焗爐前的糕點厚度一致。

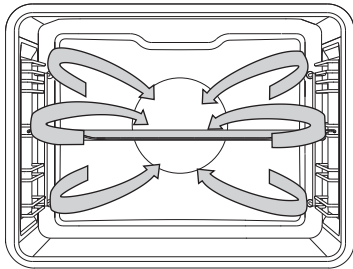
食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
糕點			
海綿蛋糕	2	150-160	30-40
面包屑蛋糕	3	160-170	25-35
葡萄幹蛋糕	2	150-160	30-40
海綿卷	3	160-170	15-25
硬皮水果蛋糕	2	160-170	50-70
辮子面包	2	160-170	35-50
蘋果派	3	170-180	50-60
披薩	3	200-210	15-20
脆皮餅乾	3	150-160	15-25
壓縮餅乾	3	140-150	20-30
小蛋糕	3	140-150	20-30
餅乾·發酵後	3	170-180	20-35
薄片餅乾	3	170-180	20-30
奶油心糕點	3	180-190	25-45
冷凍食品			
奶酪蘋果派	3	170-180	55-70
披薩	3	180-190	20-35
烤箱炸土豆	3	200-210	25-40
油炸丸子	3	200-210	20-35



請勿將深烤盤放入第 1 層。

節能模式

eco



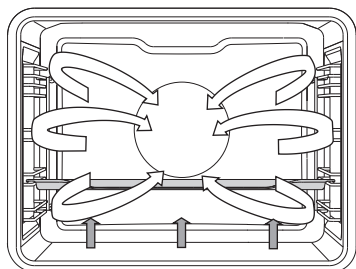
背部加熱器和環形風扇開啟。環形風扇確保熱源均勻分佈。

食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類			
豬排 · 1千克	2	190-200	110-130
豬排 · 2千克	2	190-200	130-150
牛排 · 1千克	2	200-210	100-120
魚類			
整魚 · 200克/條	3	190-200	40-50
魚排 · 100克/塊	3	200-210	25-35
糕點			
壓縮餅乾	3	170-180	15-25
杯子蛋糕	3	180-190	30-35
海綿卷	3	190-200	15-25
硬皮水果蛋糕	2	180-190	55-65
蔬菜			
烤土豆	2	180-190	40-50
意式寬面	2	190-200	45-55
冷凍食品			
炸薯條 · 1千克	3	220-230	35-45
雞肉片 · 0.7千克	3	210-220	30-40
魚條 · 0.6千克	3	210-220	30-40



請勿將深烤盤放入第 1 層。

底部加熱器 + 背部風扇



適合烘焙發酵麵團和製作水果、蔬菜罐頭。請使用淺烤盤增加熱風迴圈，並置於第 2 層。

製作果脯和醃制蔬菜

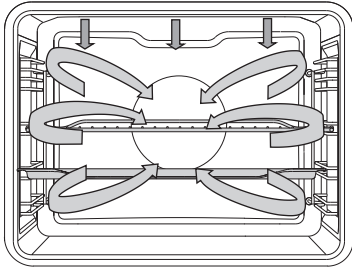
用罐子製作水果蔬菜罐頭。請使用有橡膠封條，玻璃蓋子的罐子。請勿使用金屬蓋子的罐子。確保所有罐子大小統一，並放入大致相等重量的食物。

在深烤盤中倒入 1 升大約 70°C 的水，將 6 個相同的罐子放入熱水中，置於第 2 層。

製作過程中請時刻注意罐內情況，直到罐中水分漸漸消失(罐子中出現泡泡)。

食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)	慢煮開始時的 溫度	烤箱休息時間
水果					
草莓(6×1 升)	2	180	40-60	關機	20-30
核果(6×1 升)	2	180	40-60	關機	20-30
果醬(6×1 升)	2	180	40-60	關機	20-30
蔬菜					
腌黃瓜(6×1 升)	2	180	40-60	關機	20-30
豆类/胡蘿卜(6×1 升)	2	180	40-60	120 °C, 60 分鐘	20-30

自動燒烤模式



頂部內外圈加熱器和背部環形加熱器同時工作。適合燒烤各種肉類，方便烤出脆皮。適合各種肉類燒烤。

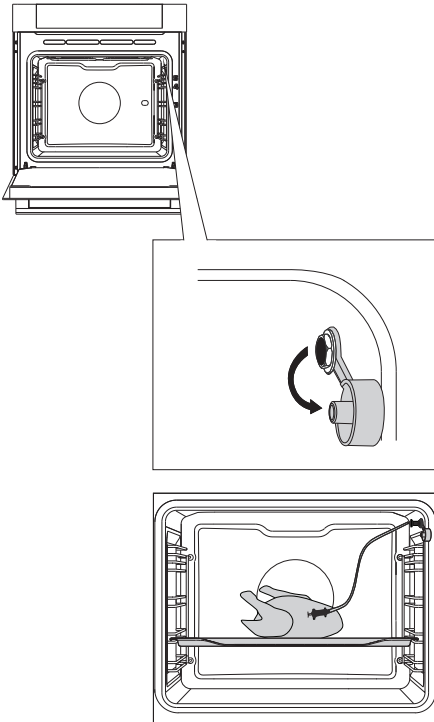
如果將肉塊直接置於烤架上，請在烤架上刷上食用油，以免烤制過程中肉類粘在烤架上，然後請將烤架置於第 3 層進行燒烤。請記住，使用烤架燒烤時，請在第 2 層或第 3 層放入深烤盤做滴油盤用。當使用烤盤燒烤時，請將烤盤置於第 2 層進行燒烤。設定烹飪系統和溫度，以及烹飪菜品的最終溫度。

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)	中心溫度 (°C)
肉類					
牛裏脊	1000	2	160-180	60-80	55-75*
整雞	1500	2	170-190	65-85	85-90
火雞	4000	2	160-180	150-180	85-90
豬排	1500	2	160-180	100-120	70-85
肉糜卷	1000	2	160-180	50-65	80-85
小牛肉	1000	2	160-180	70-90	75-85
羔羊	1000	2	170-190	50-70	75-85
鹿肉	1000	2	170-190	60-90	75-85
整魚	1000	3	160-180	40-50	75-85

* 較生 = 55-60 °C; 半熟 = 65-70 °C; 全熟 = 70-75 °C

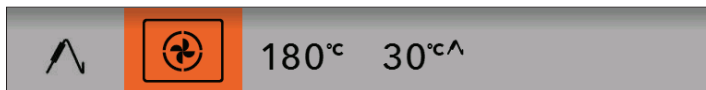
燒烤時使用烤肉探針 (取決於型號)

請設置食物內部所需溫度。食物內部到達預設溫度後，焗爐停止工作。烤肉探針用於探測食物內部溫度。




1 移走蓋帽 (插孔位於焗爐右邊面板前方角落上)。

2 連接烤肉探針，將烤肉探針插入肉中。(若啟動，所有計時設置會被取消。)



選擇系統
(例如：熱風)。

預設溫度和探針的即時溫度均會顯示。設定烹飪模式和溫度，及最終菜品溫度。
輕按開始鍵。

 烹飪過程中，探針即時監測食物內部溫度(烹飪過程中重新設置溫度)。食物內部到達預設溫度後，焗爐停止工作。會伴隨提示音，按任意鍵，提示音會關閉。提示音會在1分鐘後自動關閉。顯示屏顯示時鐘。

烹飪結束後，請將插孔蓋上。

肉類熟度

肉類	食物核心溫度 (°C)
牛肉	
一分熟	40-45
三分熟	55-60
五分熟	65-70
全熟	75-80
小牛肉	
全熟	75-85
豬肉	
五分熟	65-70
全熟	75-85
羔羊肉	
全熟	79
綿羊肉	
一分熟	45
三分熟	55-60
七分熟	65-70
全熟	80
山羊肉	
五分熟	70
全熟	82
禽類	
全熟	82
魚肉	
全熟	65-70



請使用本公司提供的烤肉探針。請確保烹飪過程中探針不直接與加熱器接觸。烹飪結束後，探針較熱，請注意以免燙傷。

維護和清潔



清潔前請切斷焗爐電源並使其完全冷卻。

請勿讓兒童在無監管的情況下清潔焗爐！

鋁塗層表面

設備(前面板)的鋁塗層表面應該使用非研磨性的液體清潔劑清潔。取少量洗滌液塗在潮濕的軟棉布上清洗表面，然後用清水沖洗乾淨，請勿直接將洗滌液塗在焗爐鋁制表面。請勿使用研磨性的清潔劑及海綿。

注意:請勿讓此類表面接觸焗爐清潔噴霧，因為噴霧會明顯並永久地損壞鋁制表面及附件。

不銹鋼前面板

(依據型號)

使用溫性清潔劑(肥皂)和不會產生劃痕的軟海綿清潔表面，請勿使用非溫和的清潔劑或溶劑，否則可能損傷表面。

噴漆塗層及塑膠表面

(依據型號)

使用軟布和液體清潔劑清潔旋鈕和手柄，特別適用於光滑的噴漆塗層；用戶還可以使用符合廠家要求的專門用來清潔此類表面的去汙劑。



請勿讓鋁塗層表面接觸焗爐清潔噴霧，因為噴霧會明顯並永久地損壞鋁制表面及附件。

清潔焗爐常規方法

焗爐可以進行常規的清洗(使用洗滌劑、焗爐噴霧劑)，但這些只建議用來針對頑固汙漬，且要確保在清洗後，用清水將留在表面的洗滌劑徹底清洗乾淨。

每次使用後必須清洗焗爐和附件，否則汙漬在燒灼過後更難清除。焗爐內壁會濺到烘烤噴濺出的油脂，趁焗爐仍舊溫熱時，使用溫的肥皂水進行清洗比較容易去除。

對於具有頑固汙漬的焗爐可以用特殊的焗爐清潔劑進行清潔，在下次使用前用清水徹底清洗設備並清除所有的清潔劑殘留物。

請勿使用非溫和的清潔劑(例如拋光劑)、尖銳的清洗工具、腐蝕抑制劑或可能導致劃痕的其他用具。

焗爐、內層門材料、烤盤以及滴油盤均具有特殊的陶瓷塗層，因此表面光滑且耐用。這種特殊塗層在常溫下更容易清洗。

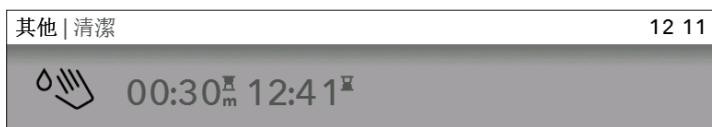
水洗清潔模式

在運行清潔程式之前，請清除焗爐內的所有大塊污垢和食物殘渣。

將0.6升溫水倒入深烤盤中，並將其置於第二層導軌中，然後選擇焗爐清潔程式。



在主功能表中，選擇額外與清潔，及按旋鈕確認您的選擇。



按 "開始" 鍵。

💡 當程式完成後，等待烤箱充分冷卻，以便您可以安全地擦拭焗爐內部。
在程式運作30分鐘之後，焗爐搪瓷壁上的污漬會因此軟化而更容易清潔。請用濕布擦拭污漬。

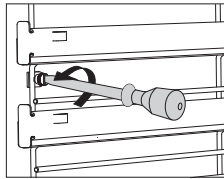
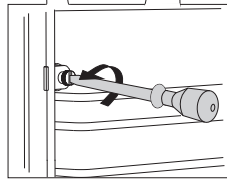
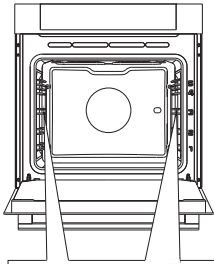
💡 如果污垢在特別頑固而令清潔過程不成功的情況下，請重複進行。



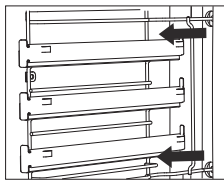
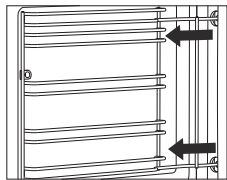
請在在焗爐完全冷卻後使用清潔程式。

導軌的拆除和清洗

導軌的拆除和清洗。



1 旋下螺絲。

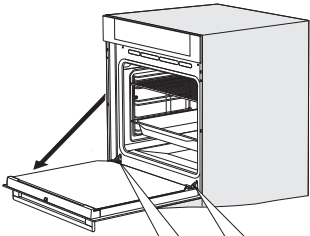


2 焗爐背面孔中取下導軌。

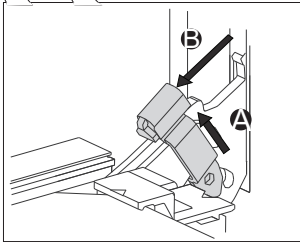


清洗後，重新裝上導軌，並擰緊螺絲。
當更換導軌時，請注意將其安裝在拆除前所放置的一面。

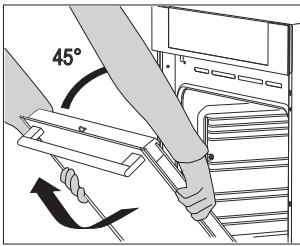
移除及安裝焗爐門




1 首先，全開焗爐門（敞開至底）。



2 輕輕提起鉸鏈固定器，向外拉。



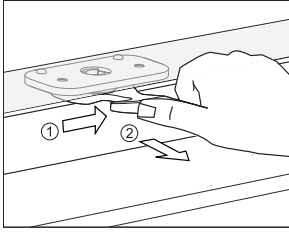
3 小心將門關至門完全關閉時為邊形成的45°角；抬起門並抽出。

 更換門時倒序操作。如果門沒有正確開啟或關閉，請確認鉸鏈及其附件是否對齊。



安裝焗爐門時，確保將鉸鏈附帶的夾鉗徹底歸位。否則，在安裝或者拆卸時鉸鏈所釋放的彈力過大，易造成人身傷害。

門鎖 (依據型號)



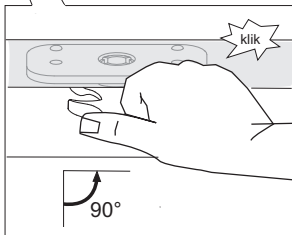
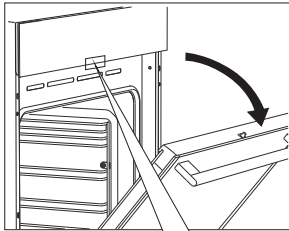
開啟焗爐門，用拇指輕輕按門鎖至右邊同時向外拉門。

 當焗爐門關閉，門鎖自動恢復初始位置。

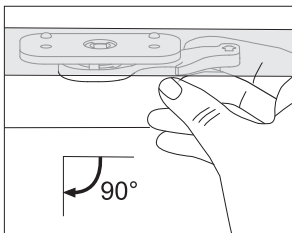
停用和恢復門鎖

 焗爐需完全冷卻。

首先，開啟焗爐門。



拇指將門鎖向右推90°直至聽到清脆歸位聲。門鎖已停用。



恢復門鎖，開啟焗爐門並用右手食指向前拉出門鎖。

門緩衝開啟 (依據型號)

焗爐安裝有緩衝系統，在門關閉到達 75 度時，緩衝關閉。

門緩衝關閉 (依據型號)

焗爐安裝有緩衝系統，在門關閉到達 75 度時，緩衝關閉。可以簡單輕輕關上門。稍微用力（大約 15 度角接近自動關門位置）便可讓門輕緩關上。

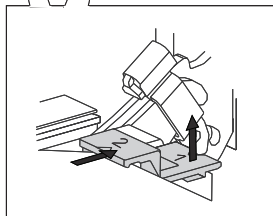
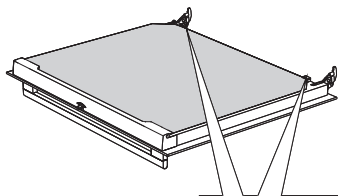


如果關門用力過猛，緩衝系統作用將減弱。

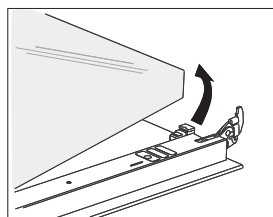
焗爐門內玻璃的拆卸和安裝

(依據型號)

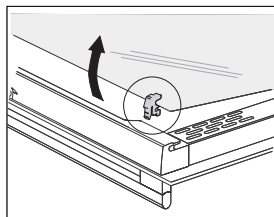
玻璃門板也可以從內側清洗，但是首先必須拆卸。拆卸焗爐門(參看"拆卸焗爐門"章節)。




1 提起左右兩側的卡扣(標誌 1 處)，向前推卡扣(標誌 2 處)，此時，左右兩側的卡扣均被取下。



2 拿住玻璃底部，緩緩抬起，此時，可以完全取下玻璃。



3 拆卸第 3 層玻璃(依據型號)，緩緩提起，取下。同時，請取下玻璃上的橡膠封。

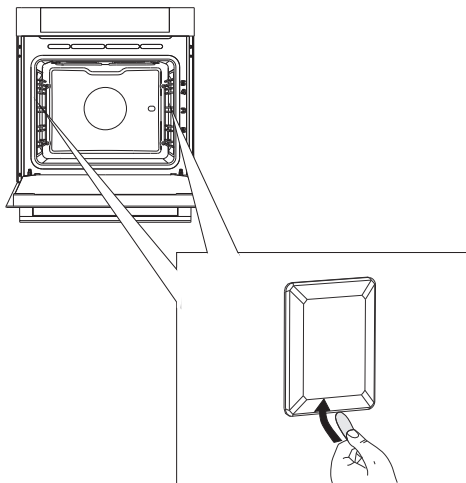
 玻璃重定時，請按照相反的順序進行。門上的標誌(半圓)需和玻璃重合。

更換燈泡

由於燈泡是一種消耗品，因此不在保修範圍內。在更換燈泡之前，請拆下托盤、網格和導軌。

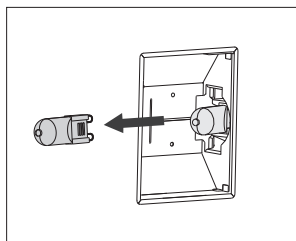
請使用十字螺絲刀。

(鹵素燈：G9 · 230V · 25W)



1 用一把平頭螺絲刀鬆開燈泡蓋，並將其取下。

注意：請確保取下時未對搪瓷造成損壞。



2 拆下鹵素燈泡。

 請採取保護措施以避免被燈泡車針弄傷。

故障排除表

問題/錯誤	解決方案
感測器沒有反應；顯示器畫面定格了	將設備與電源斷開幾分鐘（解開保險絲或關閉總開關）；然後，重新連接設備並打開電源。
你家裡的主保險絲經常跳閘	致電維修技術人員
焗爐的照明失效	更換燈泡的過程在 "清潔和維護" 一章中有所描述。
糕餅沒有熟透。	你是否選擇了正確的溫度和加熱模式？ 焗爐門是否關閉？
顯示錯誤代碼。ERRXX ... *XX代表錯誤的數字/代碼。	電子模組操作有誤。 將設備從電源斷開幾分鐘，然後重新連接並設置當天的時間。 如果仍然顯示錯誤，請致電技術人員。

如以上問題仍未能解決，請聯繫廠家指定售後服務中心。因非正確的連接或者操作導致故障的維修，不包括在產品的免費保修範圍內，所有相關費用需由用戶承擔。



維修前，請務必拔下插頭。

廢物丟棄



包裝材料由環保材料製成，可回收利用，對環境無污染，此類包裝材料均有標識。

此標識標識本產品不可作一般家庭垃圾處理。應送至有資質的廢舊電子產品處理商處。

正確處理本產品可防止本產品廢物對環境和人類健康的影響。具體詳情，請聯繫相關單位，附近的廢物處理商或零售商。

本公司對說明書擁有解釋權和修改權。

BIO MULTI_C_DM_60



zh/hk (07-21)