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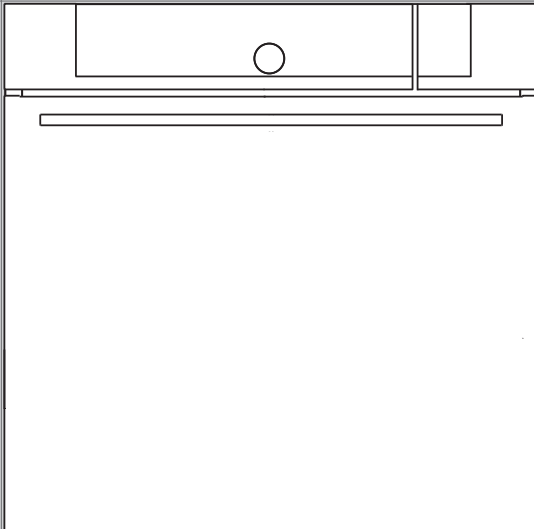
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DETAILED INSTRUCTIONS

FOR USE OF A
COMBINED STEAM 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

CONTENTS

4 IMPORTANT SAFETY INSTRUCTIONS 6 Before connecting the appliance	WARNINGS
7 COMBINED STEAM OVEN 11 Information on the appliance - data plate (depending on the model) 12 Control unit	INTRODUCTION
14 BEFORE THE FIRST USE 14 Steam cooking 15 Filling the water tank 16 FIRST USE 17 Testing water hardness	INITIAL PREPARATION OF THE APPLIANCE
18 CHOOSING THE BASIC COOKING MENUS AND SETTINGS 19 A) baking by selecting the type of food (Automatic mode Auto) 21 B) baking by selecting the mode of operation (Professional mode and steam mode) 28 C) steam cooking (Steam - quick access to steam programs) 31 D) storing your own programme (my mode) 32 START THE COOKING PROCESS 32 END OF COOKING AND SWITCHING OFF THE OVEN 33 SELECTING ADDITIONAL FEATURES 35 SELECTING GENERAL SETTINGS 37 DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES	SETTINGS AND BAKING
57 MAINTENANCE & CLEANING 58 Conventional oven cleaning 59 Steam cleaning program (steam clean) 60 Cleaning the steam system 61 Cleaning the filter foam 62 Removing and cleaning wire and telescopic extendible guides 63 Removing and inserting the oven door 66 Removing and inserting the oven door glass pane 67 Replacing the bulb	CLEANING AND MAINTENANCE
68 TROUBLESHOOTING TABLE 69 DISPOSAL	PROBLEM SOLVING

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.

Safe and correct use of the steam oven

Leave the appliance at room temperature for some time before connecting it to the power mains to allow all components to adapt to room temperature. If the oven is stored at a temperature near or below freezing point, there is a danger for some components, especially the pumps.

The appliance should not operate in an environment with a temperature below 5 °C. Below this temperature, the appliance may not operate correctly. If the appliance is switched on in such conditions, the pump could be damaged.

If the appliance does not work correctly, disconnect it from the power mains.

Do not store items in the oven, which could cause danger when the oven is switched on.

Do not use distilled water that is not suitable for ingestion (e.g. distilled water for batteries, to which acid is added).

When you open the oven door (with steam systems) after the end or during steam cooking, make sure to open the door to the fully open position; otherwise, the steam from the oven cavity could negatively affect the control panel operation.

After the steam cooking is completed, there is some residual steam in the oven. Open the oven door carefully, as there is danger of scalding with steam. Clean the oven once it has cooled down to room temperature.

After the cooking process, the remaining water in the steam system is pumped back into the water tank. Therefore, the water there could be hot. Be careful when emptying the water tank.

To prevent the build-up of limescale, leave the oven door open after cooking to allow the oven cavity to cool down to room temperature.

It is inadvisable to open the door during the steam cycle, as this will increase power consumption and formation of water condensate.

BEFORE CONNECTING THE APPLIANCE:

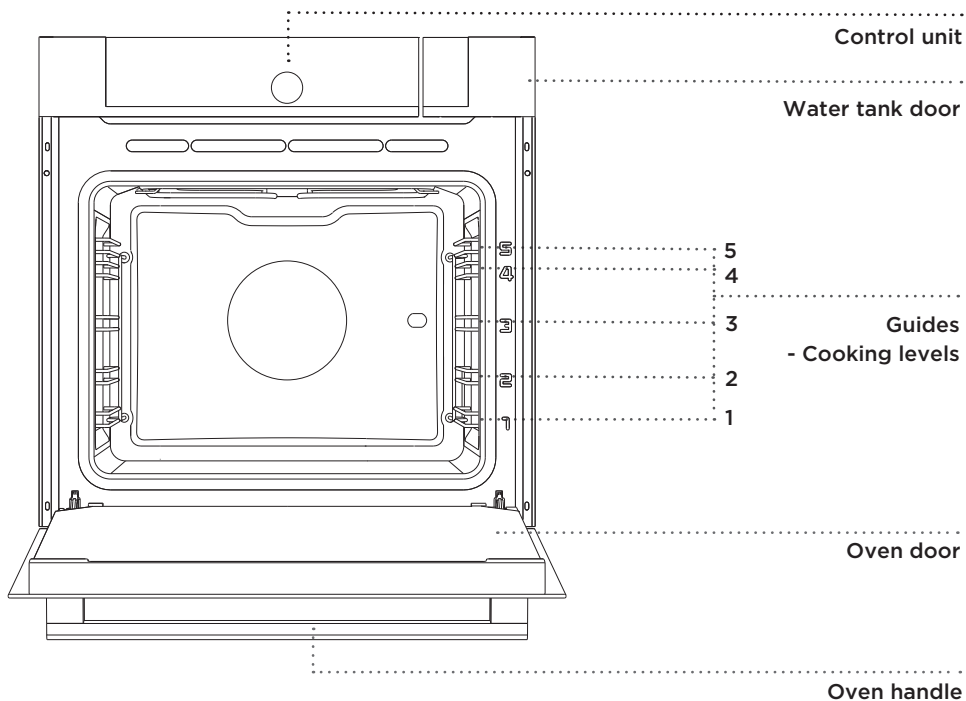


Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

COMBINED STEAM 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

If you open the oven door during operation, the oven heaters, fan, and steam generator will be switched off. When the door is closed again, the switches turn the heaters and steam injection back on.

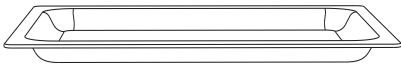
COOLING FAN

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)



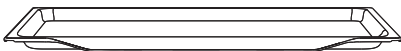
GLASS BAKING DISH is used for cooking with all oven systems. It can also be used as a serving tray.



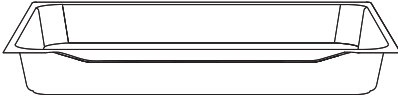
The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.




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




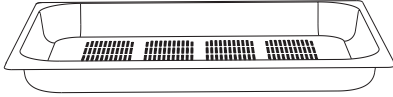
The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.



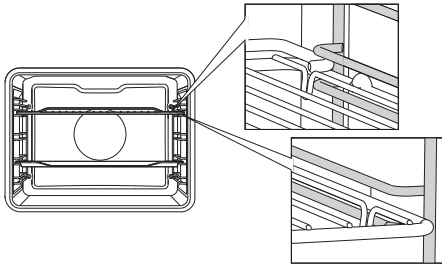
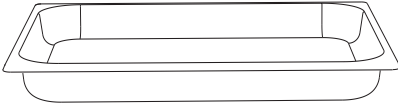
The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.

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

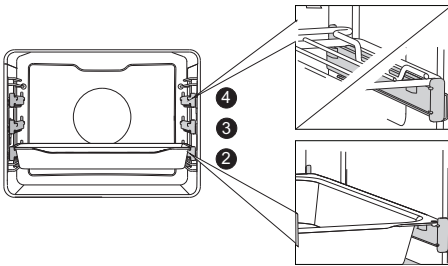
 **As baking accessories heat up, their form may change. This does not affect their functionality and their original form will be restored when they cool down.**




STEAM SET (INOX) is used for steam cooking. Place the perforated tray in the middle level and the drip tray one level below.

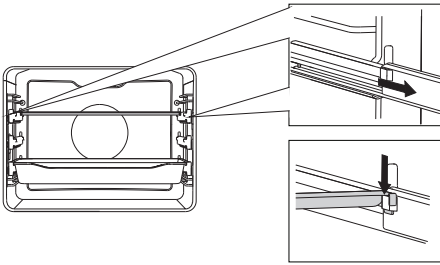


The grid or the tray should always be inserted into the groove between the two wire profiles.



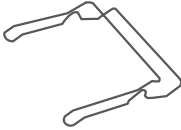
With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.

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

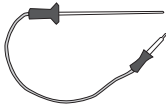


SYNCHRONIZATION BAR

The bar can be installed on the telescopic extendable guides (full extension) or removed from them. First, remove both guides of one level. Place the bar onto the two tabs on the guides and push the guides in with your hand until they stop.



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



Meat temperature probe

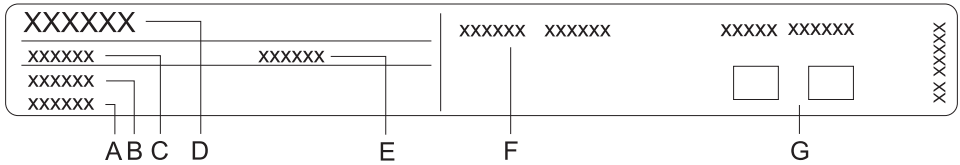
DESCALING AGENT or steam system cleaning.

TEST PAPER STRIP for testing water hardness.



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)

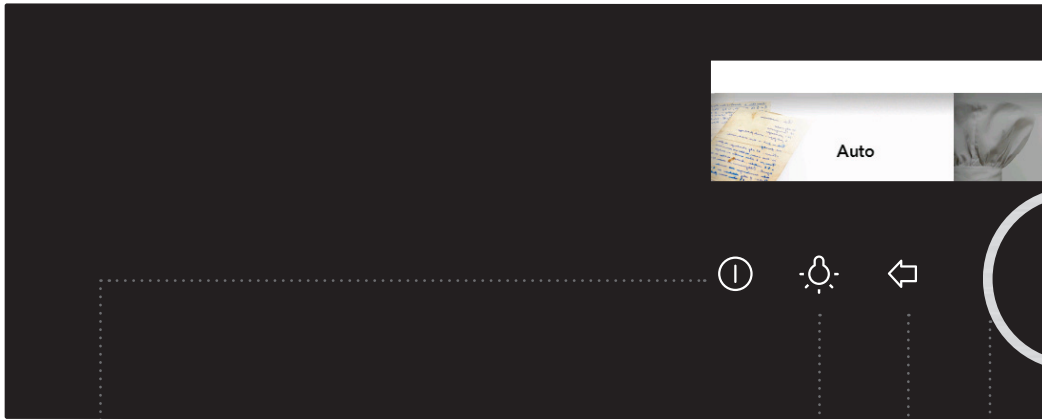


- A Serial number
- B Code
- C Type
- D Brand
- E Model
- F Technical data
- G Compliance symbols

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

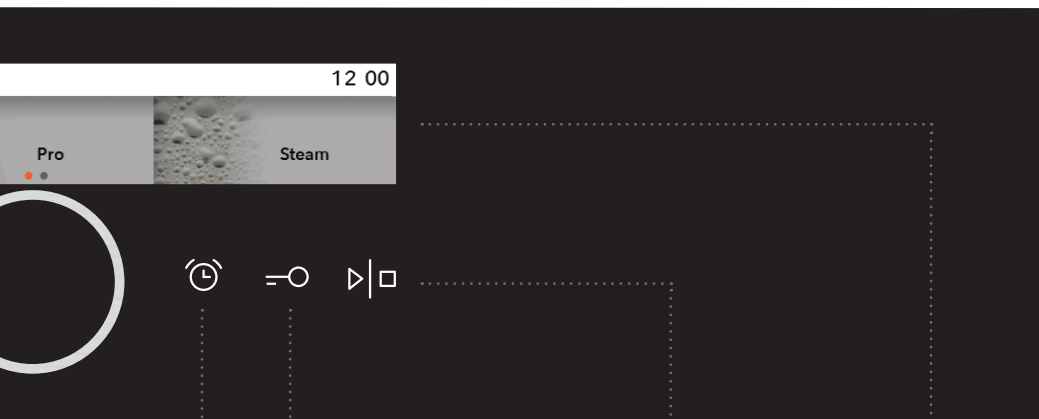
4 Selection and
CONFIRMATION
KNOB

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.

STEAM COOKING

Healthy and natural, steam cooking preserves the full flavour of foods. This cooking method releases no odours.

Following are the advantages of steam cooking:

Cooking (braising, roasting) starts before the temperature inside the oven reaches 100 °C. Slow cooking (braising, roasting) is also possible at lower temperatures.

It is healthy: vitamins and minerals are well preserved because only a small share of them is dissolved in the condensation water that touches the food.

There is no need to add any fat during the cooking process. The steam maintains the taste of food. It does not add odours, nor the taste of the grill or the pan. Furthermore, it takes nothing away because the food is not diluted in the water.

Steam does not spread the flavour or smell; therefore, meat or fish can be cooked together with vegetables.

Steam is also suitable for blanching, defrosting and reheating or keeping the food warm.

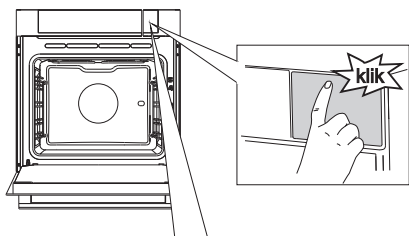
FILLING THE WATER TANK

The WATER TANK allows for independent water supply to the steam oven. The tank volume amounts to approx. 1.3 litres (maximum water level – see marking). This amount of water suffices for approximately 3 hours of cooking time with the longest steam cycle (hot air with steam on "high" system).

 Clean the water tank before the first use.

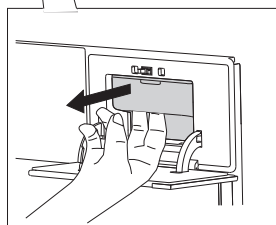


Always fill the water tank with clean and cool water from the pipeline, bottled water without additives, or distilled water suitable for use in cooking. Water poured into the water tank should be at a temperature of 20 °C (+/- 10 °C).

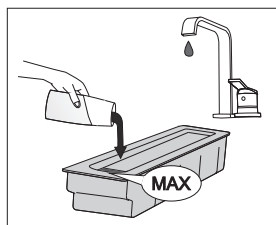


1 Press (on the spot with the sticker) to open the tank door.

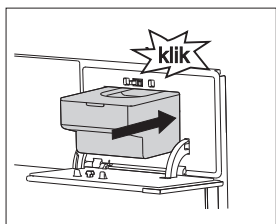
 The sticker can be removed later.




2 Remove the water tank from the housing by pulling by the recessed part.



3 Open the lid. Wash the tank with water. Re-assemble the tank. Before use, add fresh water up to the MAX marking on the tank.




4 Push the water tank back into the housing to the final position (until you hear a short click). Then, press the tank door to close it.

 After the cooking process, the remaining water in the steam system is pumped back into the water tank. The lid and the water tank can be washed with standard non-abrasive liquid cleaners or in a dishwasher.

FIRST USE

LANGUAGE SELECTION

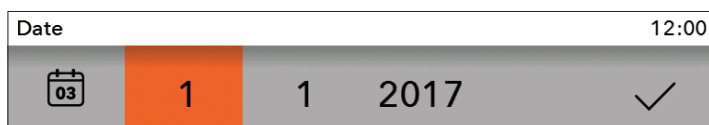
Upon the first connection of the appliance to the power supply or after a prolonged period of being disconnected, please set the desired language. The default language is English.

 Confirm each setting by pressing the KNOB.



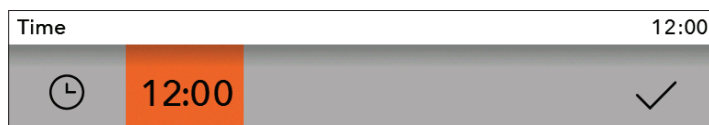
Turn the KNOB and select the desired language. Confirm your selection.

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 operates 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).

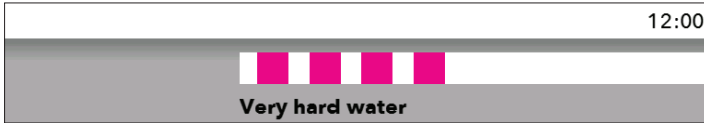
TESTING WATER HARDNESS

Water hardness test should be carried out before first use.

A strip will appear on the display with the sign **"Very hard water"**.



Maximum water hardness is set as a factory default.



	4 green stripes	Very soft water
	1 red stripe	Soft water
	2 red stripes	Medium hard water
	3 red stripes	Hard water
	4 red stripes	Very hard water

Soak the test paper strip (supplied with the appliance) in water for one (1) second. Wait one minute and observe the number of stripes on the paper. Enter the information on the number of stripes into the appliance. Rotate the KNOB and confirm.

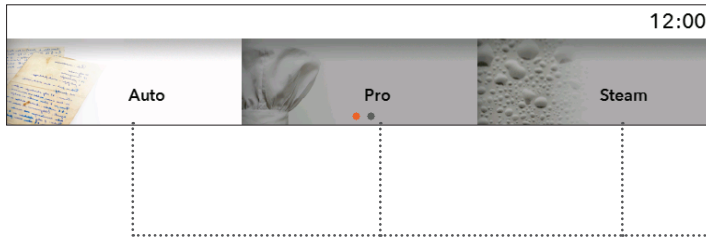
CHANGING THE WATER HARDNESS SETTING

Water hardness can also be set in the menu CHOOSING THE GENERAL SETTINGS.



Incorrect water hardness level setting could affect appliance operation and useful life.

SELECTING THE MAIN MENUS FOR BAKING AND SETTINGS



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) Steam

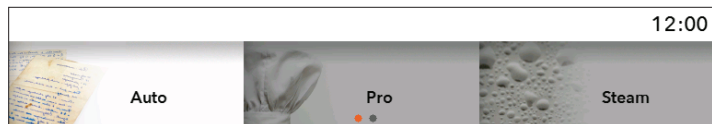
This is a natural way of cooking that retains a full flavour of the food.

D) My mode

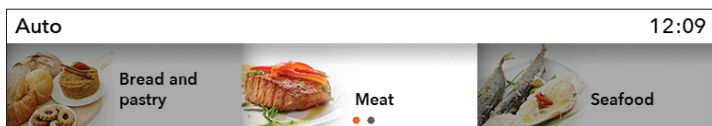
This mode allows you to prepare dishes according to your wishes, each time using the same steps and settings. You can save your settings in the oven's memory and recall them the next time you want to use them.

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

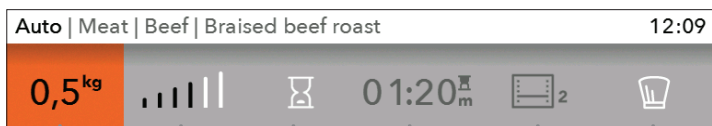
 Confirm each setting by pressing the KNOB.



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.



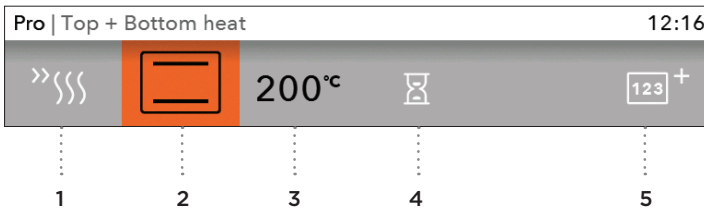
When the preheat function is set, delayed start function cannot be used.

B) BAKING BY SELECTING THE MODE OF OPERATION (Professional mode and steam 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)
- 6 (steam injection) (see chapter STEAM INJECTION)

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			
	<p>TOP + BOTTOM HEAT</p> <p>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.</p>	200	30-230
	<p>TOP HEAT</p> <p>Only the heater on the oven cavity ceiling will radiate heat. Use this heater to brown the upper side of the dish.</p>	150	30-230
	<p>BOTTOM HEAT</p> <p>Only the heater on the bottom of the oven cavity will radiate heat. Use this heater to brown the lower side of the dish.</p>	160	30-230
	<p>SMALL GRILL</p> <p>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.</p>	230	30-230
	<p>LARGE GRILL</p> <p>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.</p>	230	30-230
	<p>LARGE GRILL + FAN</p> <p>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.</p>	170	30-230
	<p>HOT AIR + BOTTOM HEAT</p> <p>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.</p>	200	30-230
	<p>HOT AIR</p> <p>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.</p>	180	30-230
	<p>ECO HOT AIR ¹⁾</p> <p>In this mode, power consumption during the cooking process is optimized. This mode is used for roasting meat and baking pastry.</p>	180	120- 230


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	30-230

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.

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
	HOT AIR WITH STEAM This system is used for cooking and defrosting. It allows quick and efficient cooking without changing the colour or shape of the food. Three options are available:	160	
	HIGH: cooking escalopes, steaks, and smaller chunks of meat		30-230
	MEDIUM: reheating cool/frozen meals, cooking fish fillets and vegetables au gratin		30-230
	LOW: cooking large chunks of meat (roast, whole chicken), baking risen dough (bread and rolls), cooking lasagne etc.		30-230
	STEAM Use this for all types of meat, stews, vegetables, pies, cakes, bread, and dishes au gratin (i.e. food that require longer cooking time).	100	-
	SOUS VIDE is a slow cooking procedure with food vacuum sealed and cooked at a specific temperature that is accurately maintained. The sous vide method is suitable for cooking meat, fish, and all types of fruit and vegetables. Food cooked in this way is juicy and it develops a fuller flavour.	50	30-95

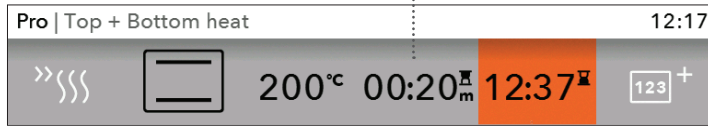
Touch the **START/STOP** key to start the baking process. The display shows all the selected settings.

 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.



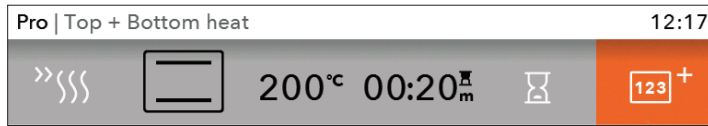
When the set time expires, the oven will automatically stop operating (end of cooking). A short acoustic signal will be emitted and the Finish menu will appear.

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

MULTIPHASE COOKING

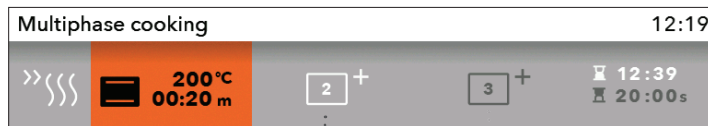
This mode allows you to combine three consequent different manners of food preparation in one baking process.

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



In the basic **Pro mode, Multiphase cooking** and Steam are available.

Confirm the setting by pressing on the **KNOB**.

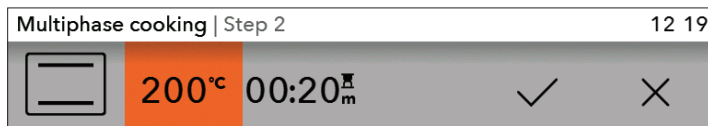


Select:

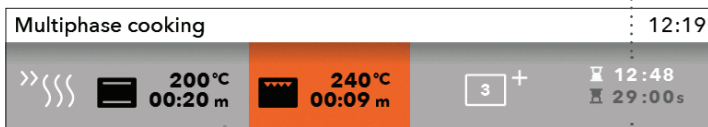
step 1, step 2, step 3
Confirm the step by pressing the **KNOB**.



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



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

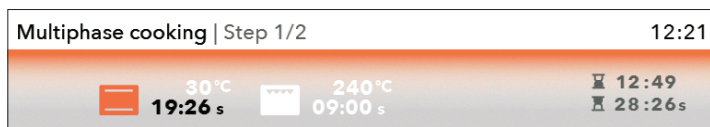



Entire baking time - end

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.

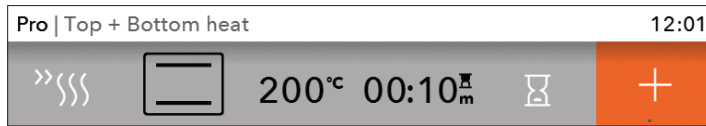
STEAM INJECTION

Steam injection is recommended when cooking:

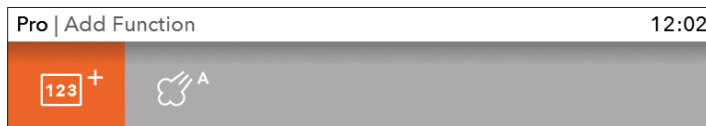
- **meat** (towards the end of the cooking process): the meat will be juicier and softer, and basting is not required. Meat: beef, veal, pork, venison, poultry, lamb, fish, sausages;
- **bread and bread rolls**: use steam during the first 5-10 minutes of baking. The crust will be crunchy and nicely browned;
- **vegetable and fruit soufflés**, lasagne, starchy dishes, puddings;
- **vegetables**, especially potatoes, cauliflower, broccoli, carrots, zucchini, and eggplant.

Steam injection is possible in **professional mode** when selecting cooking time. Cooking time must be long enough to allow steam injection.

 **Total cooking time may not be shorter than 10 minutes.**



For steam injection, select the **+ symbol**. Confirm the setting by pressing the knob.




Rotate the KNOB and select a function.
- Multiphase cooking (See chapter MULTIPHASE COOKING.)
- Steam injection intensity in three levels


A) STEAM INJECTION BY STEPS

Set the steps (see chapter MULTIPHASE COOKING). Select the **+ symbol** for steam injection. The system will automatically calculate individual steam injections according to total cooking time. Touch the START/STOP key to start oven operation.

B) DIRECT STEAM INJECTION

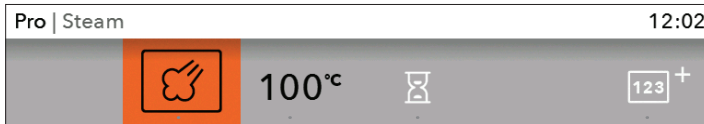
Direct steam injection takes place during the cooking process. Select the symbol . A warning appears: **"Would you like to inject steam?"** The symbol flashes until the process is complete. Direct steam injection can be repeated in three steps; then, the steam symbol disappears.

C) STEAM COOKING (Steam – quick access to steam programs)

 Confirm each setting by pressing the KNOB.



Rotate the KNOB and select the **Steam mode**. Confirm your selection by pressing the KNOB.



Choose your own basic settings.


1

2

3

4

- 1 System
- 2 Oven temperature
- 3 Cooking duration
- 4 Multiphase cooking (see chapter MULTIPHASE COOKING)

 Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible.

Fill the **water tank** with fresh water up to the MAX marking. Use the STEAM SET to cook vegetables, fish, meat, and potatoes – when not cooking in a sauce. Place the steam set into the 2nd guide.

SOUS VIDE (STEAM COOKING)

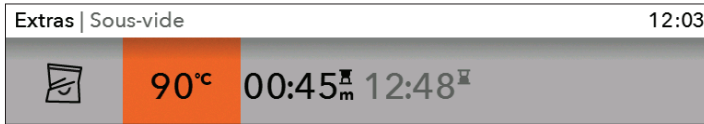
Season the food and seal it in a plastic bag suitable for vacuum sealing and sous vide cooking. Place the sealed bag containing the food onto the perforated tray and place it on the middle oven shelf.



Rotate the KNOB and select **Extras** in the main menu. Confirm your selection by pressing the KNOB.



Rotate the KNOB and select **Sous-vide**.




Choose the cooking temperature and time. Cook the food for a long period of time at a low temperature (see cooking table).

After the cooking process, remove the food from the bag. For a more intense flavour, the food can be quickly seared over hot oil.

Dish	Thickness (cm)	Temperature icon (°C)	Cooking time (minutes)
MEAT			
Beef steak, medium	3	60	150-180
Beef steak, well done	3	70	140-170
Pork steak, medium	3	65	70-100
Pork steak, well done	3	70	70-100
Lamb steak, medium	2	60	90-120
Lamb steak, well done	2	70	70-100
Veal steak, medium	3	60	90-120
Veal steak, well done	3	70	70-100
Boneless chicken breast	3	65	90-120
Boneless duck breast	3	65	120-150
Boneless turkey breast	3	65	180-210
Fish fillet	1	55	40-60
Fish steak	2	55	40-60
Shrimps	/	60	30-40
Octopus, tentacles	/	85	180-240
Scallops	/	60	40-60
Carrots, chopped/sliced	1	85	90-120
Potatoes, cubed	2	85	100-130
Asparagus	/	85	50-70
Eggplant / aubergines	1	85	50-70
Fruit, chunks	/	70	90-120

D) 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.

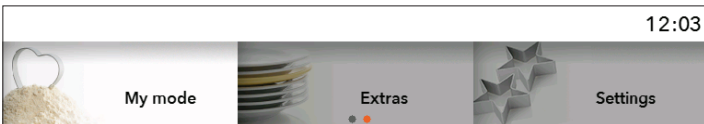


Select the field with asterisks for which you will select a new recipe name.

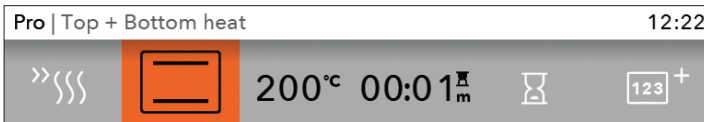
 You can store up to 12 recipes in the memory.




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 THE COOKING PROCESS

The START/STOP key will flash before the start of the cooking process.

Start the cooking process by touching the START/STOP key.

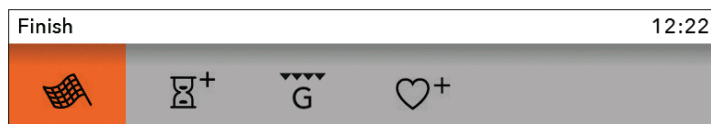
Press and rotate the KNOB to change the current settings during cooking.



 If you open the door during operation, the cooking process will stop. It will resume when you close the door again. This has to be done within no more than 3 minutes; otherwise, operation will be aborted and "Finish" will appear on the display.

END OF COOKING AND SWITCHING OFF THE OVEN

For a pause in the cooking process, press 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.

Steam cleaning (steam-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.

Reheating

Reheating can be used to keep the food that is already cooked warm. Select the symbol to set the temperature, and reheating start and end time.

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.

Regenerate

This cooking mode can be used to reheat the food that has already been cooked. As the food is reheated with steam, it does not lose its quality.

The flavour and texture are maintained as if the food was freshly cooked. Several dishes can be regenerated at the same time.

- With this function, you can select the start and the end of the regeneration 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.

Sabbath

In this mode set the temperature between 85 and 180 °C and set the time (up to 74 hours) for Sabbath activities. Press START to start the countdown. A light will be lit in the oven. All sounds and operation will be deactivated, except for the ON/OFF key. After the end, you can save your settings.



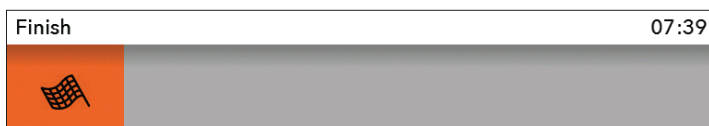
In the case of power outage, Sabbath mode is cancelled and oven goes back in the start position.



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

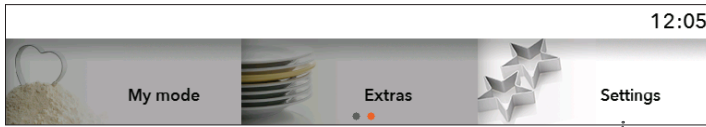
Sous vide

It is used for slow cooking in vacuum, using steam. Slowly cook the vacuum-sealed food at a low temperature. The food will develop a fuller flavour and more vitamins and minerals will be retained.

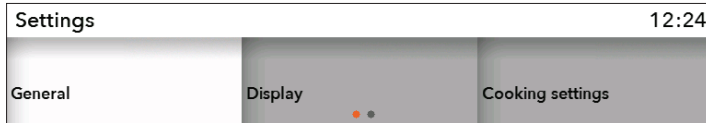


Turn the KNOB to display the **Finish** menu with a display of symbols.

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.

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.

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.

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

Descaling procedure.

Water hardness

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 button.



CHILD LOCK

It is activated by touching the CHILD LOCK key. The message **"Child lock ON"** 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 of 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.

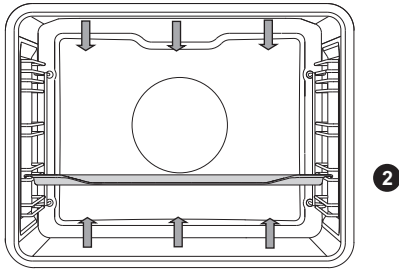
Switch off the oven approximately 10 minutes before the end of the cooking process to save energy by making use of the accumulated heat.

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.

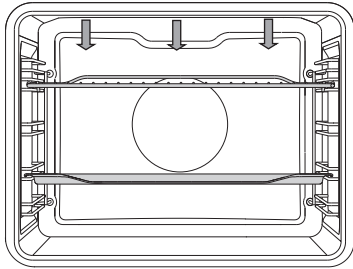
Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Vegetable soufflé	2	190 – 210	35 – 45
Sweet soufflé	2	170 – 190	40 – 50
Bread rolls *	3	190 – 210	20 – 30
White bread, 1 kg *	3	220	10 – 15
		180 – 190	30 – 40
Buckwheat bread, 1 kg *	3	180 – 190	50 – 60
Whole grain bread, 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



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 : 230°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	230	20-25
Pork neck fillet	150 g/piece	4	230	25-30
Cutlets/chops	280 g/piece	4	230	30-35
Grill sausages	70 g/piece	4	230	20-25
TOASTED BREAD				
Toast	/	4	230	5-10
Open sandwiches	/	4	230	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	230	10 - 15
Beefsteak, well done	180 g/piece	4	230	15 - 20
Pork neck fillet	150 g/piece	4	230	15 - 20
Cutlets/chops	280 g/piece	4	230	20 - 25
Veal escalope	140 g/piece	4	230	15 - 20
Grill sausages	70 g/piece	4	230	10 - 20
Spam (Leberkäse)	150 g/piece	4	230	15 - 20
FISH				
Salmon steaks/fillets	200 g/piece	4	230	15 - 20
TOASTED BREAD				
6 slices of bread	/	4	230	1 - 4
Open sandwiches	/	4	230	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.

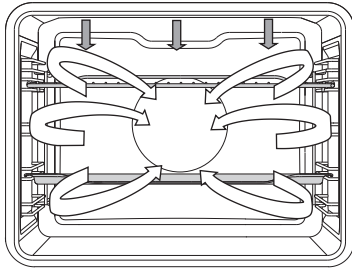
When baking trout, pat the fish dry with a paper towel. Season on the inside; coat with oil on the outside and place on the grid. Do not turn the fish when grilling.



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

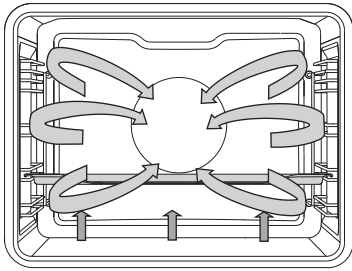


In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(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

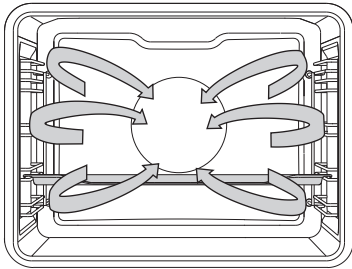


The bottom heater, the round heater, and the hot air fan will operate. Suitable for baking pizzas, apple pies, and fruitcakes.

(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.

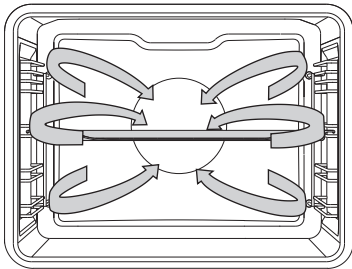
Small pastries should be of the same thickness in order to achieve even browning.

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



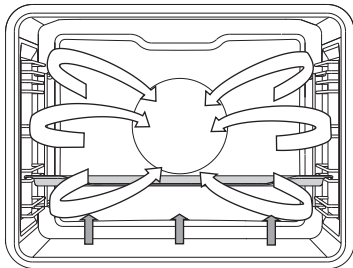
Round heater and the fan will operate. The fan installed on the back wall of the oven cavity makes sure the hot air constantly circulates around the meat, vegetables, or pastry.

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

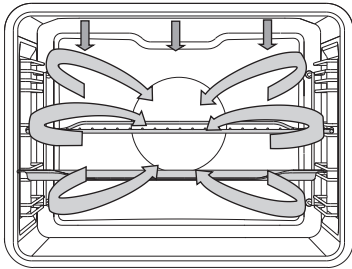
Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

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



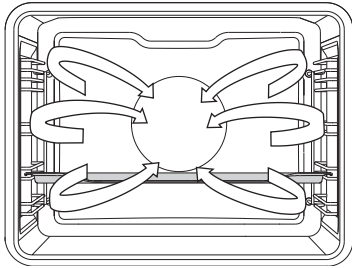
In the Auto Roast mode, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.

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

HOT AIR WITH STEAM

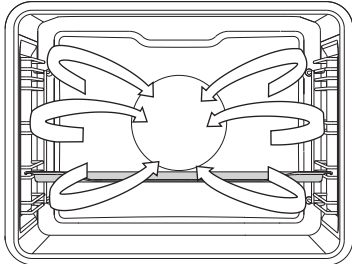


Water from the steam generator enters the oven cavity in the form of steam. In addition, round heater with fan operates to provide continuous circulation of the hot air and steam.

 Fill the water tank with fresh water.

Type of food	Weight (g)	Guide (from the bottom)	Steam intensity	Temperature (°C)	Cooking time (min)
Beef/leg	1000	2	1	160-180	80-110
Beef/tenderloin	1000	2	2	170-190	50-70
Veal/leg	1000	2	1	170-190	80-110
Lamb	1000	2	1	170-190	60-90
Poultry, whole	1500	2	1	170-190	65-85
Poultry/breast	1000	3	3	170-190	50-60
Pork/fillet	1000	2	2	170-190	50-70
Fish	200 g/piece	3	2	180-200	25-35
Potatoes	1000	3	1	180-200	45-60
Potatoes with broccoli	1000	3	2	170-190	35-50

STEAM



Water from the steam generator enters the oven cavity in the form of steam.

 Fill the water tank with fresh water.

Meat

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Sauerkraut and sausage	700	3	100	35-45
Beef steak	1000	3	100	45-55
Chicken breast	1000	3	100	25-35
Shrimps	1000	3	100	25-35
Fish fillet	500	3	80	20-25
Fish steak	500	3	80	25-30
Whole fish	400	3	100	25-35
Mussels	1000	3	100	20-25
Frankfurter sausage	1000	3	85	15-20

Vegetable

Type of food	Weight (g)	Ratio food: liquid	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
String beans	500	/	3	100	50-60
Beans - seeds	500	1:2	3	100	80-90
Peas	500	/	3	100	20-25
Cauliflower - whole	500	/	3	100	20-30
Cauliflower - chopped	500	/	3	100	15-20
Broccoli - whole	500	/	3	100	15-25
Broccoli - chopped	500	/	3	100	15-20
Carrot - whole	500	/	3	100	20-30
Carrot - diced	500	/	3	100	15-25
Corn	500	/	3	100	20-30
Chickpeas	500	1:2	3	100	70-80
Fennel	500	/	3	100	15-25
Kohlrabi	500	/	3	100	20-30
Red beets - whole	500	/	3	100	50-60
Bell peppers	500	/	3	100	15-20
Radicchio	500	/	3	100	15-20
Brussels sprout	500	/	3	100	15-25
Asparagus	500	/	3	100	15-25
Spinach	500	/	3	100	5-10
Swiss chard	500	/	3	100	15-20
Mixed vegetables	1000	/	3	100	20-30
Cabbage	500	/	3	100	30-40
Chinese cabbage	500	/	3	100	25-35
Eggplant / aubergines	500	/	3	100	15-20
Courgettes	500	/	3	100	10-15
Potatoes, whole	500	/	3	100	30-40
Potatoes, sliced	500	/	3	100	25-35

Pasta/rice/cereals

Type of food	Weight (g)	Ratio food: liquid	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
White rice	200	1:2	3	100	25-35
Brown rice	200	1:2	3	100	60-70
Risotto	Recipe	1:2	3	100	30-40
Pasta	200	1:2	3	100	15-25
Whole grain pasta	200	1:2	3	100	15-25
Millet	250	1:1	3	100	25-35
Gnocchi	500	/	3	100	15-25
Dumplings	500	/	3	100	15-25
Tortellini	500	/	3	100	20-30
Couscous	500	1:1	3	100	15-20
Ravioli	500	/	3	100	15-20

Desserts

Type of food	Weight (g)	Ratio food: liquid	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Melting chocolate *	200	/	3	50	20-30
Soaking/dissolving gelatin *	1 pack	/	3	50	15-20
Rice pudding	Recipe	1:4	3	100	30-40
Leavened dough	Recipe	/	3	40	25-35
Crème caramel	Recipe	/	3	100	40-50

* Cover the container with a lid or foil

Egg dishes

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Soft-boiled eggs	200	3	100	10-15
Hard-boiled eggs	200	3	100	15-20
Poached eggs	200	3	100	13-17
Scrambled eggs	200	3	100	10-15
Omelette with bacon	Recipe	3	100	15-20


Fruit

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Apple slices	500	3	100	5-15
Apricot slices	500	3	100	5-15
Cherries	500	3	100	10-15
Gooseberries	500	3	100	5-15
Pear - chunks	500	3	100	5-15
Plums	500	3	100	5-15
Rhubarb	500	3	100	5-15
Nectarines	500	3	100	5-10

Defrosting

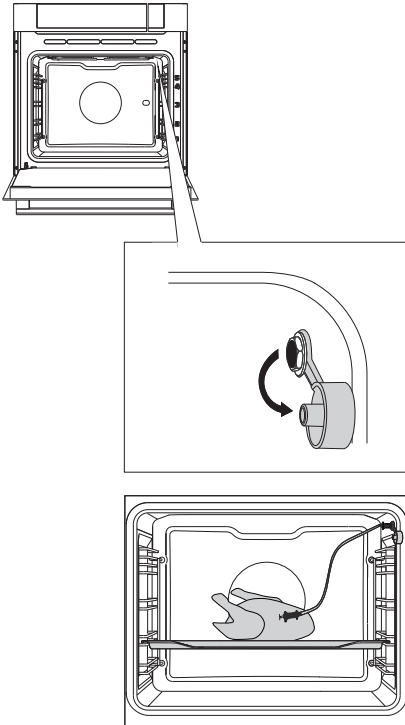
Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Defrosting time (min)
Frozen meat	1000	2	50	45-55
Frozen poultry	1500	2	50	55-65
Frozen fish, 200 g / piece	1000	3	50	40-50
Frozen fruit	500	3	50	15-25
Frozen ready-made meals	1000	3	60	50-65



To dry the inside of the oven, set hot air and bottom heater  to 170 °C for 15 minutes. After the end of the programme leave the oven door open for at least two minutes to let the steam out and let the inside of the appliance become dry.

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 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 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.

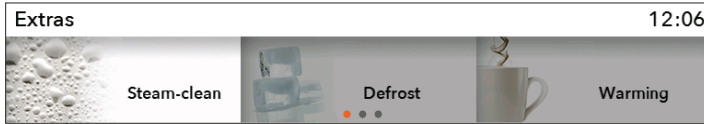
Clean the accessories (baking sheets and trays, grids etc.) with hot water and detergent.

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.

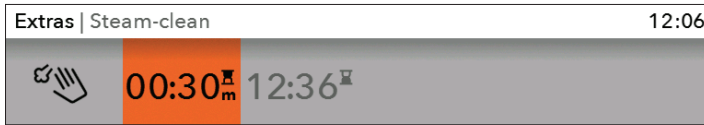
STEAM CLEANING PROGRAM (STEAM CLEAN)

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

Fill the water tank with water and set the steam cleaning program.




In the main menu, select Extras and **Steam clean**. 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 safely wipe the oven interior.

When the program is complete, the stains on the oven enamel walls will be softened, 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.

CLEANING THE STEAM SYSTEM

Cleaning depends on the water hardness level.

Water hardness	°N	Number of coloured stripes on the test strip
Soft	0-3 dH	4 green stripes
Slightly hard	3-7 dH	1 red stripe
Medium hard	7-14 dH	2 red stripes
Hard	14-21 dH	3 red stripes
Very hard	>21 dH	4 red stripes

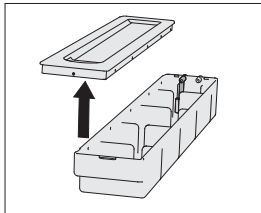
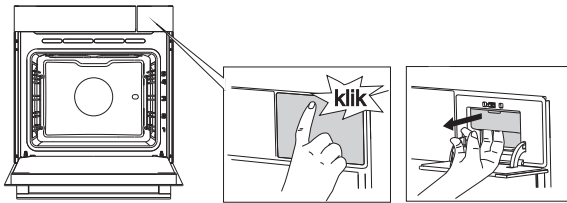
We recommend using the descaling agent as it delivers quality results of the steam system cleaning process.

The following note will appear on the display: **"Please run the descaling procedure."** The notes on the display will guide you through the descaling procedure.

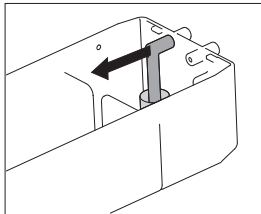
1. Add the descaling agent into the water tank.
2. Descaling procedure is in progress.
3. Descaling procedure complete. Please remove the liquid, rinse the water tank and add fresh water for the rinsing process.
4. Rinsing process complete. Clean the tank and wipe the oven.
Also clean the filter foam (see chapter CLEANING THE FILTER FOAM)

CLEANING THE FILTER FOAM

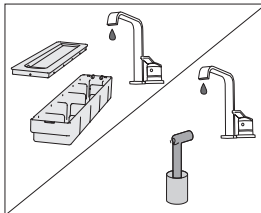
 Any time you clean the water tank or descale the appliance, also clean the filter foam.



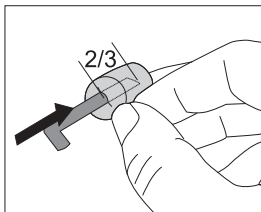
1 Open the water tank cover.




2 Remove the inlet pipe from the pipe attachment.



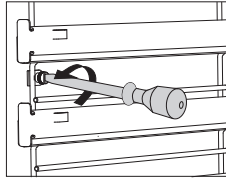
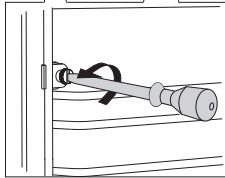
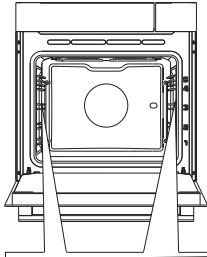
3 Clean the inlet pipe with the filter foam under running water. Rinse the foam clean so that there are no visible impurities on it. Thus, you will make sure the appliance operates correctly and preserve the fresh flavour and smell of food.



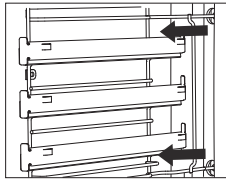
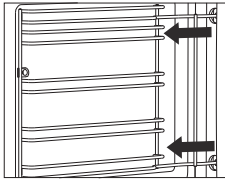
 If the filter foam is detached from the inlet pipe, replace it by inserting the pipe to the depth of two thirds of the overall foam length.

REMOVING AND CLEANING WIRE AND TELESCOPIC EXTENDIBLE GUIDES

Only use conventional cleaners to clean the guides.



1 Undo the screw.

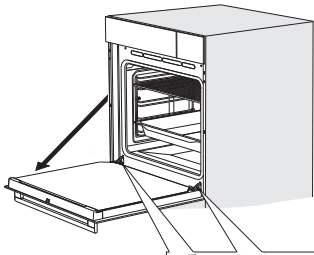


2 Remove the guides from the holes in the back wall.

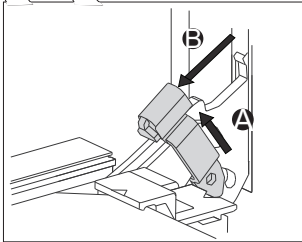


After cleaning, re-tighten the screws on the guides with a screwdriver.

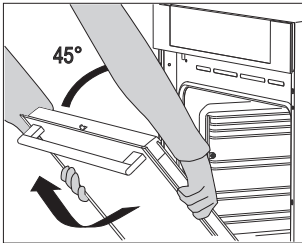
REMOVING AND INSERTING THE OVEN DOOR




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



- 2** Slightly lift the two retainers and pull towards you.



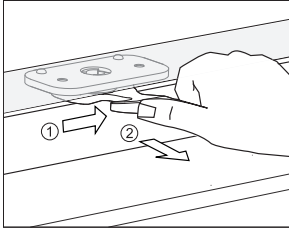
- 3** Slowly close the door to a 45-degree angle (relative to the position of the fully closed door); then, lift the door and pull it out.

 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)



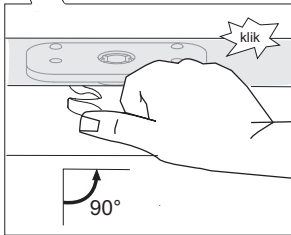
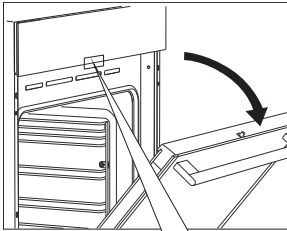
To open it, gently push it to the right with your thumb and pull the door outwards at the same time.

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

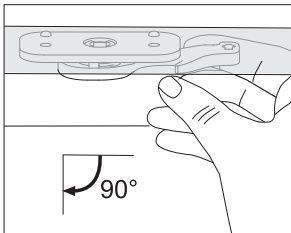
DEACTIVATING AND ACTIVATING THE DOOR LOCK

 **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.

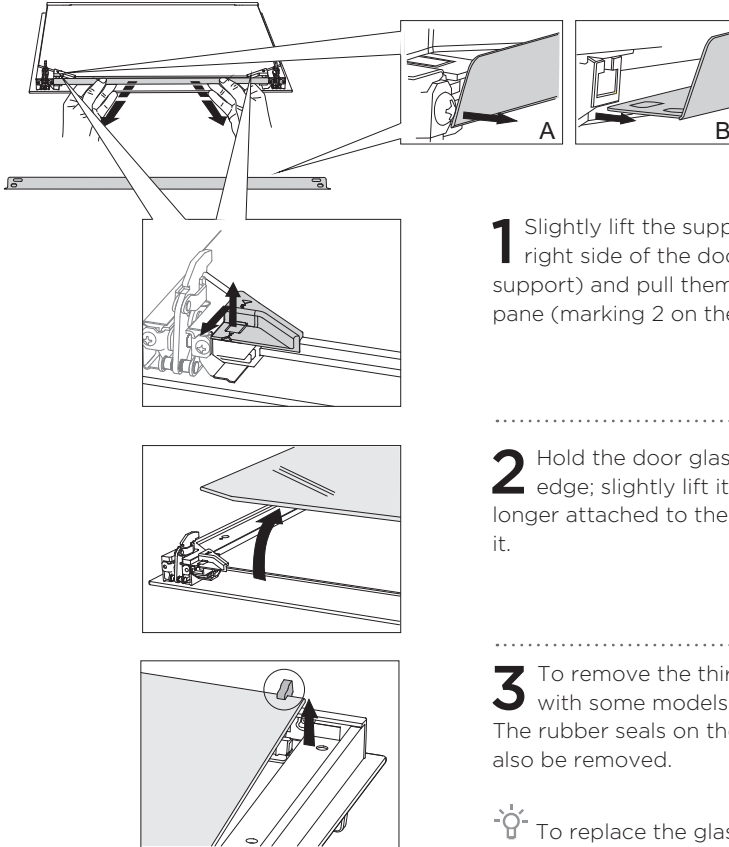


If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

(depending on the model)


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.

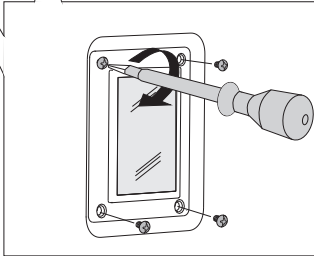
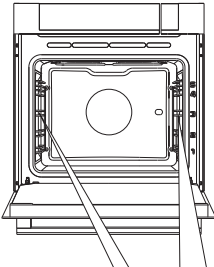
3 To remove the third glass pane (only with some models), lift and remove it. The rubber seals on the glass pane must also be removed.

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

REPLACING THE BULB

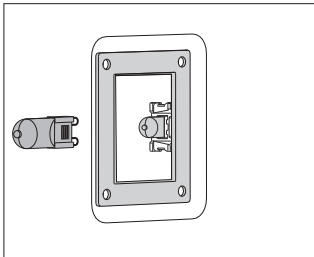
The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

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



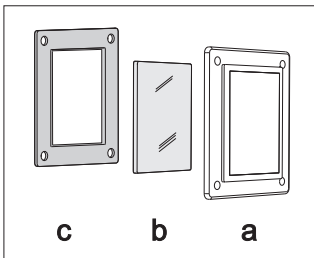
1 Use a flat screwdriver to release the bulb cover and remove it.


NOTE: Make sure not to damage the enamel.



2 Remove the halogen bulb.

 Use protection to avoid burns.



 There is a gasket on the cover which should not be removed. Do not allow the gasket to be detached from the cover. The gasket should fit correctly onto the oven cavity wall.

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.
Water is not pumped into the steam system.	Check the water level in the water tank. Not enough water in the water tank Make sure the tubes on the back of the water tank and the holes are not clogged.

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.

STEAM ASSIST_DM_60

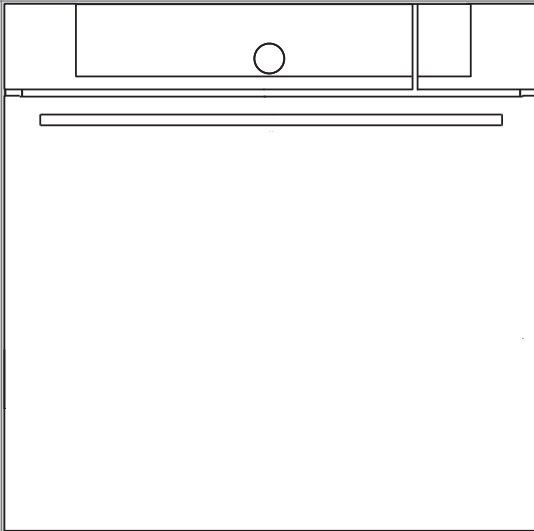


en (12-19)

HK

說明書 組合式蒸焗爐

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

目錄

4 重要安全指南	警告
6 連接電源前	
7 組合式蒸焗爐	介紹
11 技術參數	
12 控制單元	
14 首次使用產品前	首次使用產品前
14 蒸煮法	
15 水箱注水	
16 首次使用產品	
17 測試水硬度	
18 烹飪及設定主要選擇功能表	設定及烹飪
19 A) 選擇食物種類烹飪	
21 B) 根據烹飪模式進行烹飪	
28 C) 蒸汽烹飪 (蒸汽 - 快速進入蒸汽模式)	
31 D) 儲存常用菜單 (我的菜單)	
32 開始烹飪	
32 烹飪結束·關閉焗爐	
33 選擇額外功能	
35 常用設置	
37 加熱系統 (烹飪模式)詳解以及烹飪介紹(圖表)	
57 維護和清潔	維護與清潔
58 清潔焗爐常規方法	
59 使用蒸汽清潔功能清潔焗爐	
60 清潔蒸汽系統	
61 清潔濾網	
62 導軌的拆除和清洗	
63 移除及安裝焗爐門	
66 焗爐門內玻璃的拆卸和安裝	
67 焗爐內部照明燈泡的更換	
68 故障排除表	故障排查
69 廢物丟棄	



重要安全指南

請仔細閱讀此說明書，並妥善保管以便後續使用。

請仔細閱讀此說明書，並妥善保管以便後續使用。

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，並且被告知潛在危險。請勿讓兒童玩耍機器。兒童不能在無人監管時清潔及保養本機器。

警告: 本產品及隨附部件在使用過程中變熱。請勿觸摸。小於8歲兒童需在監護下使用。

警告：本產品在使用過程中變熱。請小心避免觸摸焗爐加熱部件。

本產品在使用過程中變熱。請小心避免觸摸焗爐加熱部件

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損傷機器或破壞塗層，導致玻璃破碎，請勿用於清潔焗爐。

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。

請勿使用外部定時功能或特殊控制系統控制本產品。

斷開連接必須按照相關家庭佈線規範並在固定線路中進行。

若電源線損壞，請由製造商，擁有同等資格證的人更換，避免發生危險。

請勿將本產品安裝於裝飾性門板後，以防過熱。

本產品為家用型電焗爐，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。

確保有無導軌均時均安全操作。

確認通氣處無覆蓋或堵塞。

安全及正確地使用蒸焗爐

連接主電源之前請讓焗爐恢復至室溫，適應環境溫度。若焗爐儲存在0°C附近及以下，部件會損壞，尤其是泵機。

請勿在5°C以下的環境中使用焗爐，在此溫度下，本產品不能正常使用。若在此條件下開啟，泵機會損壞。

如果本產品不能正常使用，請斷開主電源。

請勿在焗爐內儲存物品，因為當再次啟動焗爐時，可能造成危險。

請勿使用不適合人體攝入的蒸餾水（如電池用蒸餾水中添加酸）。

帶有蒸汽系統的程序結束後，或蒸汽烹飪過程中打開焗爐門時，務必將焗爐門拉開至全開位置。否則，來自爐腔的蒸汽會對控制面板的操作產生負面影響。

蒸汽烹飪結束後，焗爐內有殘餘蒸汽。請小心開啟焗爐門，謹防燙傷。

烹飪結束後，蒸汽系統內剩餘水被泵回水箱。此時水箱變燙，請小心清空水箱。

為防止水垢生成，烹飪後請打開焗爐門讓其內部溫度恢復至室溫。

建議請勿在使用蒸汽烹飪時避免開啟焗爐門，此行為會增加電能消耗和增加冷凝水。

連接電源前

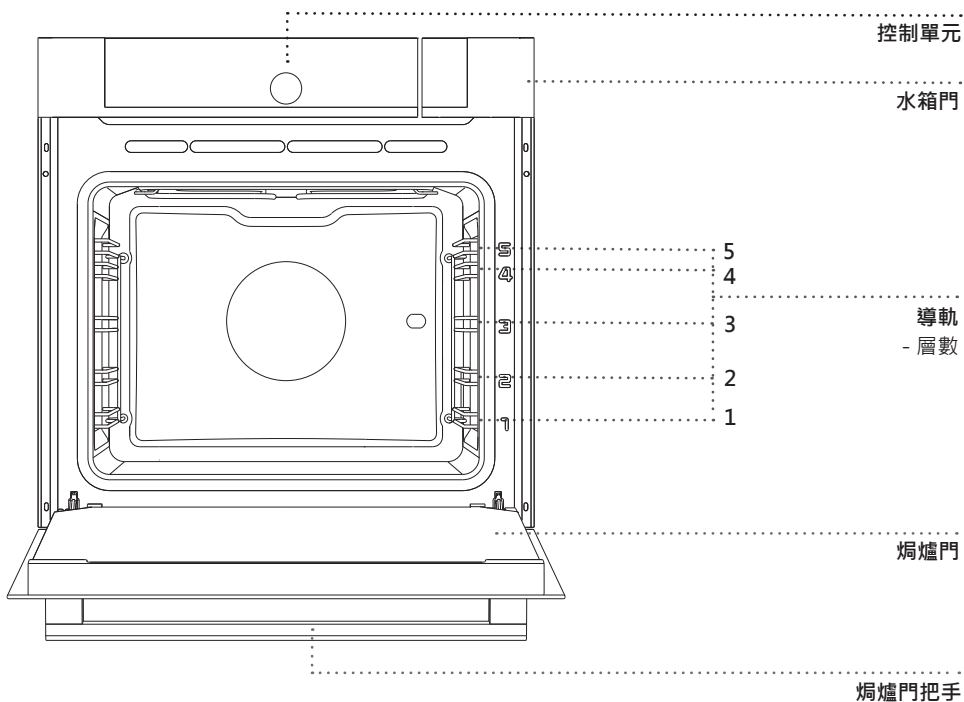


連接產品前請仔細閱讀說明書。由於不正確連接或不當使用產品而造成的損壞不在保修範圍內。

組合式蒸焗爐

(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 3 和 4 層用於燒烤。

滑動伸縮導軌

滑動伸縮導軌可位於第 2、3 層。滑動伸縮導軌可全部或部分伸長。

焗爐門安全開關

焗爐在工作中門被打開時，安全開關會關閉焗爐內部加熱器和風扇，以免熱氣迅速散出，灼傷用戶。當再次關閉焗爐門後，安全開關又將內部加熱器和風扇開啟，焗爐繼續工作。

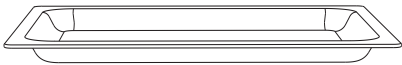
冷卻風扇

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。

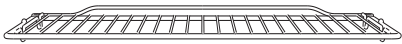
冷卻風扇的延時工作

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）

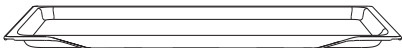


玻璃烤盤可用於全部烹飪模式。也可當託盤使用。

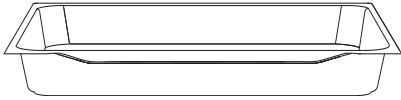


烤架用於燒烤或者支撐烤盤和其他器皿。


 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。




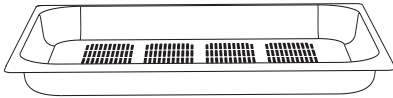
淺烤盤用於烘焙糕點。



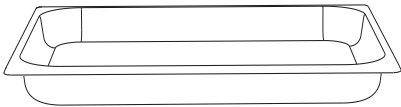
深烤盤用於烤肉和烘焙糕點，也充當滴油盤。

 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。

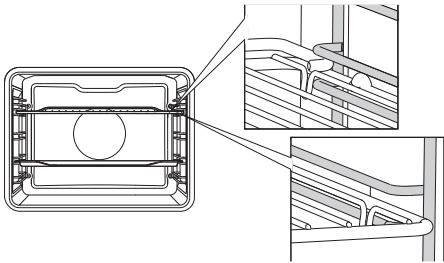
 **注意：**當烤盤加熱時，可能會變形。但並不會影響其功能，當烤盤冷卻后，會恢復原形。




多孔蒸盤可用來烹煮蔬菜，馬鈴薯，魚或肉，盤子可避免食物與底部深烤盤收集的冷凝水接觸。

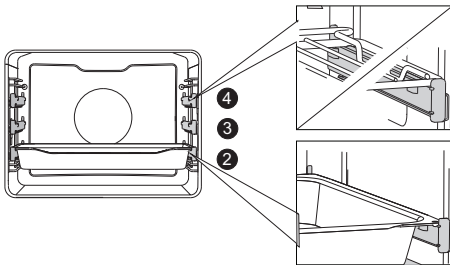


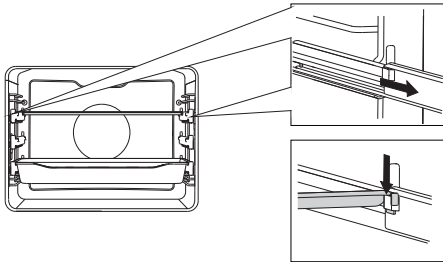
請將烤架或烤盤置於導軌之間。



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。

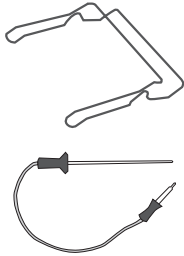
 將伸縮導軌完全推入焗爐後，再關閉焗爐門。





固定條

固定條可以安裝在導軌上。首先將想使用的導軌拉出。在導軌上的卡槽處放置固定條，並將導軌推入焗爐。



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

除垢劑清潔蒸汽系統。

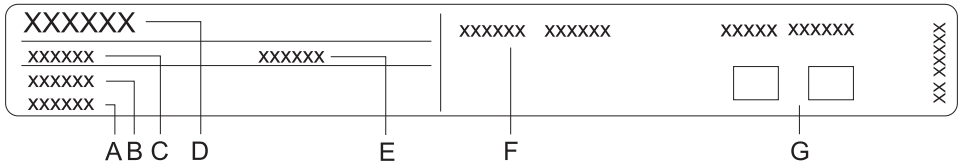
測試紙條測試水硬度。



產品部分配件使用時變燙，請使用手套。

技術參數

(依據型號)

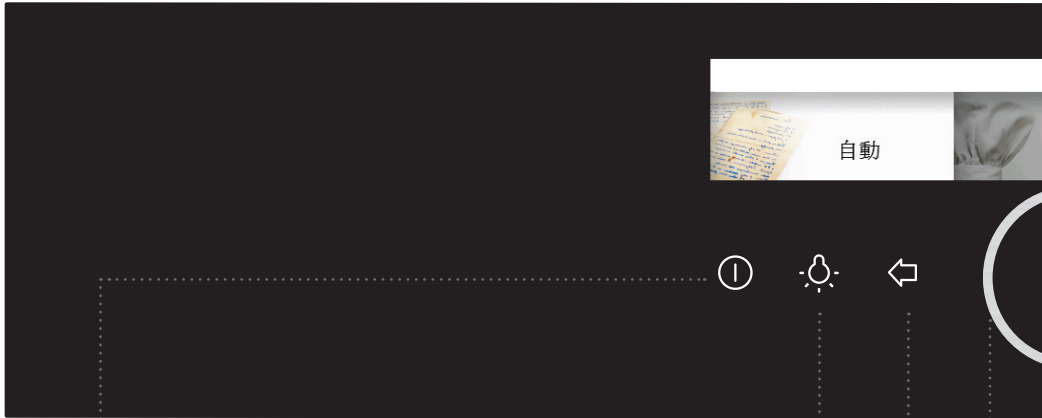


- A 序號
- B 編號
- C 型號
- D 品牌
- E 款式
- F 技術參數
- G 認證標識

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。

按住回到主菜單。

轉動旋鈕選擇選項。

輕按旋鈕確認選擇。



5 提醒/鬧鐘

6 童鎖

7 開始/暫停

按：開始

焗爐運行中長按：暫停

8 顯示幕-顯示所有
設置

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。

蒸煮法

蒸煮法是一種天然而健康的烹調方法，能保留食物的原汁原味。該烹調法不會溢出任何味道，同時無需在水中加入鹽或任何香料。

蒸煮法優點如下：

可在蒸爐內部達到100°C前就開始蒸煮(燉或烤)，還可選擇更低溫度進行慢速蒸煮。

蒸煮法煮出的食物相當營養，因為食物中的維生素和礦物質大部分得以保留，只有食物與底盤冷凝水接觸部分營養被溶解到水裡。

在烹調過程中，完全不需要添加食用油。蒸汽會鎖住食物的原味，不會竄入其他味道，也不會讓盤子或烤架的味道滲入其中。因食物並未在水中稀釋，營養基本不會流失。此外，蒸汽不會散播氣味，所以魚類和肉類都可以與蔬菜一起烹飪。蒸汽還適用於食物熱燙、解凍、重新加熱或者保溫。

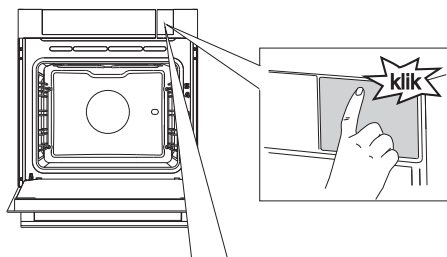
水箱注水

水箱使用獨立供水系統，將水注入蒸焗爐中。水箱容量約1.3公升（最大水位見水箱標示）。此水量在特定程序下可最多烹飪大約3小時：蒸汽迴圈（熱氣及蒸汽：“高”蒸汽強度）。

 請在首次使用前清潔水箱。

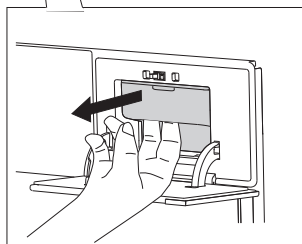


請注入乾淨的自來水、不含添加劑的瓶裝水或者適合烹調的蒸餾水。注水溫度應為 20 °C (+/- 10 °C)。

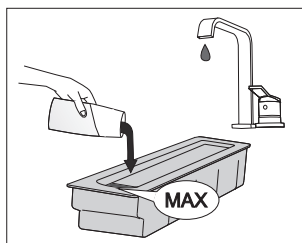


1 按壓以打開水箱門

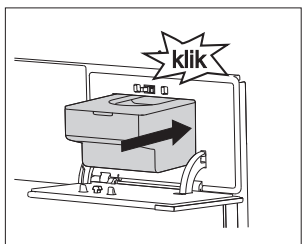
 標籤可稍後撕下。




2 抓住凹槽，將水箱拉出蒸焗爐。



3 打開水箱頂蓋，用清水沖洗。使用前，注入乾淨冷水，加到水箱的最大水位線標示處。



4 將水箱推回箱體，直至定位開關開啟。然後按壓水箱門將其關閉。

 烹飪結束後，蒸汽系統中的水會再次泵入水箱。水箱和水箱蓋子可使用非研磨清潔劑或放入洗碗機中清洗。

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。

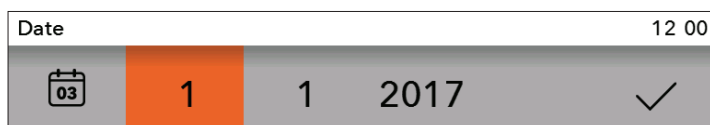


確認每種設定請按旋鈕。



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

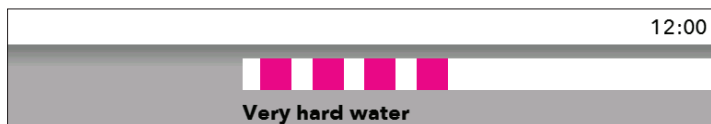
當無定時功能時可改變時間設定（請參閱章節常用設定）。

測試水硬度

首次使用前請測試水硬度。






測試條帶顯示於顯示幕，且顯示 "極硬水"。

 出廠設置為極硬水。



用水浸濕試紙（隨產品提供）（1）秒。一分鐘後觀察試紙上出現的條帶。將條帶數輸入機器。

旋轉旋鈕並確認。

	4條綠條帶	極軟水
	1條紅條帶	軟水
	2條紅條帶	中等硬度水
	3條紅條帶	硬水
	4條紅條帶	極硬水

改變水硬度設置

水硬度可在選擇基本設置功能表進行設置。



若未設置水硬度，會影響洗滌效果及使用壽命。

烹飪及設定主要選擇功能表



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。

C) 蒸汽

此模式為保留食物風味，天然的烹飪方法。

D) 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)

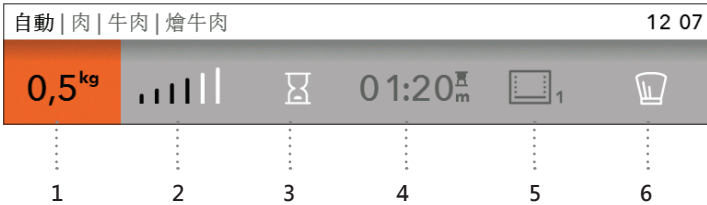
 輕按旋鈕確認選擇。



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)
- 6 (蒸汽噴射) (請參閱章節蒸汽噴射)

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			
	頂部外圈加熱器+底部加熱器 頂部外圈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	30-230
	頂部外圈加熱器 僅頂部外圈加熱器工作。適合烹飪食物上表面。	150	30-230
	底部加熱器 僅底部加熱器工作。適合烹飪食物下表面。	160	30-230
	頂部內圈加熱器 僅頂部內圈加熱器工作。適合燒烤少量肉類、香腸和烘烤少量吐司麵包。	230	30-230
	頂部內圈加熱器+頂部外圈加熱器 頂部內圈加熱器+頂部外圈加熱器同時工作。適合燒烤適量肉類、香腸和烘烤適量吐司麵包。	230	30-230
	頂部內圈加熱器+頂部外圈加熱器+背部風扇 頂部內圈加熱器+頂部外圈加熱器+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	30-230
	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	30-230
	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	30-230
	節能烹飪¹⁾ 適合燒烤肉類和糕點松餅類食品。	180	120-230
	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 頂部內圈加熱器+頂部外圈加熱器+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	30-230

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。

系統	詳解	預設溫度 (°C)	最低- 最高溫度 (°C)
	熱風+蒸汽組合 該系統可用於烹製和解凍食物，過程快速高效，且保留食物原有色澤與形狀。共有三種不同蒸汽量供選擇：	160	
	高: 烹飪炸雞塊、牛排、和小塊肉類。		30-230
	中: 重新加熱冷凍食物，烹飪魚排和乳酪蔬菜烤蘑菇。		30-230
	低: 烹飪大塊肉類（烤肉、整雞）烘焙生麵團（麵包和麵包卷）和義大利面等等。		30-230
	純蒸汽 該系統可用於烹製各種肉類、燉菜、蔬菜、餅、蛋糕、麵包和焗飯(例如：需要長時間烹製的食物)	100	-
	SOUS VIDE 真空低溫烹飪法是在真空狀態下，使用特殊烹飪溫度進行緩慢烹飪的方法。真空低溫烹飪法適用於肉類、魚、及所有類型的水果和蔬菜。使用此方式烹飪，可使菜品風味馥郁，飽滿多汁。	50	30-95

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

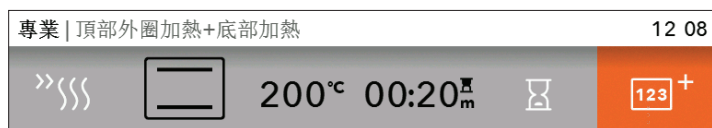
首先，設置烹飪時長COOKING TIME (2 小時)。自動顯示當前時間與烹飪時長的總和 (14:00)。之後選擇結束時間END TIME 並設定計時器 (18:00)。按開始鍵開始烹飪，計時器等待至開始時間開始程式。顯示幕顯示："Start delayed. Cooking will start at 16:00 (烹飪已推遲至下午 4 點開始)。" 當到達設定時間，焗爐將自動停止程式。



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。



在專業模式中，可選擇分段烹飪。輕按旋鈕以確認選項。

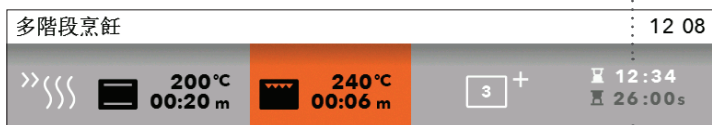


選擇: 步驟 1, 步驟 2, 步驟 3
輕按旋鈕以確認選項。

💡 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。

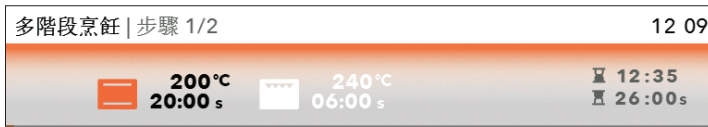


全部烹飪時間- 結束

當前步驟

步驟中的溫度和烹飪時間

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。

蒸汽喷射

烹調以下食品時，建議使用蒸汽喷射功能

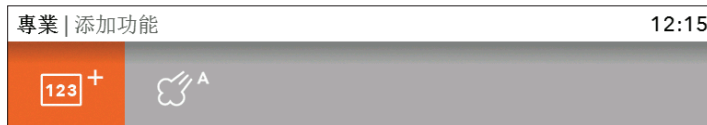
- 肉類 (烹飪程式即將結束時)：這會讓肉品更多汁軟嫩，同時採用蒸汽喷射則無需給肉品表層塗油。
肉類：牛肉、小牛肉、豬肉、野味、羊肉、魚肉、香腸；
- 麵包、麵包卷：在烘焙開始後的前 5-10 分鐘使用蒸汽喷射，則麵包外皮酥脆、色澤焦黃；
- 蔬菜與水果蛋奶酥、意式寬面、含澱粉的菜肴、布丁；
- 蔬菜，特別是馬鈴薯、花椰菜、綠花菜、蘿蔔、西葫蘆和茄子。

在專業模式(Pro)下分段烹飪程式裡可啟動蒸汽喷射功能(參閱第 9 章)。輕按開始鍵，焗爐開始烹飪。

 分段烹飪模式下總的烹飪時間不能低於 5 分鐘。



使用蒸汽喷射功能，選擇 + 圖標，輕按旋鈕確認選擇。




旋轉旋鈕選擇功能。
- 分段烹飪 (請參閱章節分段烹飪)
- 蒸汽喷射
三種喷射強度。

A) 分步蒸汽喷射

設定分段烹飪(請參閱章節分段烹飪)。選擇+ 圖標中的蒸汽喷射。系統根據總烹飪時間，自動計算蒸汽喷射時間。輕按開始/停止鍵開始烹飪。

B) 直擊蒸汽喷射

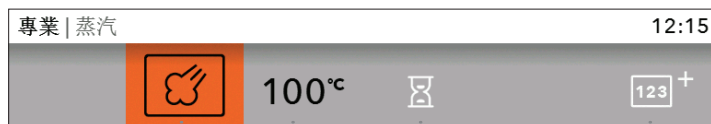
烹飪時可選擇直接蒸汽喷射，選擇圖標  顯示警告語 "Would you like to inject steam? (您需喷射蒸汽嗎)" 圖標閃爍，直到程式完成。分段烹飪中三步均可使用蒸汽喷射程式。程式結束，蒸汽圖標消失。

C) 蒸汽烹飪 (蒸汽 – 快速進入蒸汽模式)

 輕按旋鈕確認選擇。



旋轉旋鈕選擇蒸汽模式。輕按旋鈕確認選擇。



選擇您自己的基本設定。

1 2 3 4

- 1 模式
- 2 焗爐溫度
- 3 烹飪時長
- 4 分段烹飪 (請參閱章節分段烹飪)

 若想焗爐快速達到所需溫度，可使用預熱功能。

幹淨水填滿水箱至最大水位線。使用蒸汽功能烹飪蔬菜、魚類、肉類和馬鈴薯——當不使用醬汁烹飪時——若烹飪時使用醬汁，請將烤盤放入第二層導軌。

SOUS VIDE 真空低溫烹飪 (蒸汽烹飪)

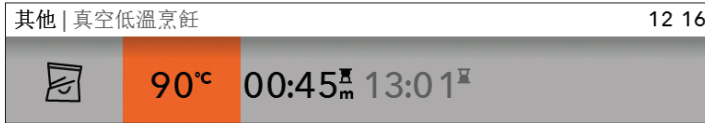
醃製食物，並裝入可承受高溫的真空密封帶真空密封，接著進行低溫烹飪。將裝有食物的真空袋放入蒸盤，放入焗爐中層。



旋轉旋鈕在主菜單中選擇Extras額外功能輕按旋鈕確認選擇。



旋轉旋鈕選擇Sous-vide真空低溫烹飪。




選擇烹飪溫度和時間。長時間低溫烹飪。(請參閱烹飪表)。

烹飪結束後，從袋內拿出食物。若想增加風味，可在熱油中快速煎制。

食物類型	厚度 (cm)	溫度 (°C)	烹飪時間 (分鐘)
肉類			
牛排·五分熟	3	60	150-180
牛排·全熟	3	70	140-170
豬排·五分熟	3	65	70-100
豬排·全熟	3	70	70-100
羊排·五分熟	2	60	90-120
羊排·全熟	2	70	70-100
小牛肉排·五分熟	3	60	90-120
小牛肉排·全熟	3	70	70-100
無骨雞胸肉	3	65	90-120
無骨鴨胸肉	3	65	120-150
無骨火雞肉	3	65	180-210
魚片	1	55	40-60
魚排	2	55	40-60
蝦	/	60	30-40
章魚·章魚須	/	85	180-240
扇貝	/	60	40-60
紅蘿蔔·切塊/切片	1	85	90-120
馬鈴薯·切塊	2	85	100-130
蘆筍	/	85	50-70
茄子	1	85	50-70
水果·切塊	/	70	90-120

D) 儲存常用菜單 (我的菜單)

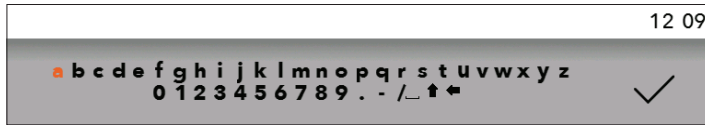
當烹飪步驟完成，"Finish (已結束)" 顯示於菜單中。選擇圖標  儲存至常用菜單。



選擇星號處以設定菜單名稱。



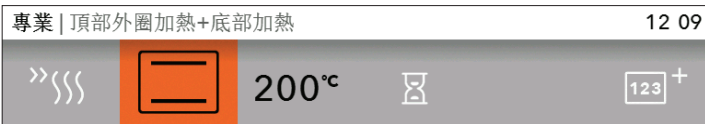
您可儲存12個常用菜單。




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。



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。

開始烹飪

烹飪開始前，開始/暫停鍵會不斷閃爍。

輕按開始/暫停鍵開始烹飪。

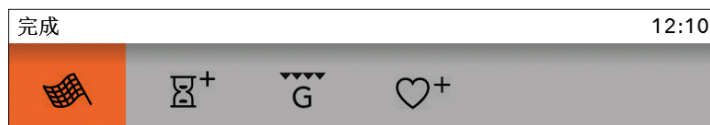
在烹飪過程中，可以轉動旋鈕改變設置。



 若烹飪時焗爐門開啟，烹飪暫停，當焗爐門關閉後程式再繼續。但需在3分鐘內完成，否則程式終止，顯示屏顯示Finish 烹飪結束字樣。

烹飪結束，關閉焗爐

暫停烹飪進程，長按開啟/暫停鍵。



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。

蒸汽清潔功能

此功能可讓焗爐內汙漬清潔變得簡單。(請參閱章節維護和清潔)

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

使用此功能保溫菜品至需求溫度。選擇此圖標設定溫度和開始結束時間。

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。

熱菜

此功能可再次加熱已烹飪好的食物。使用蒸汽熱菜，可保留食物原本質量。若食物為新加熱，可保留食物香氣與口感。大容量焗爐設計，可同時熱幾盤菜。

- 使用此功能，您可選擇熱菜程式的開始與結束時間。

快速預熱

當需要焗爐儘快達到所需溫度時，可選擇快速預熱功能。此功能不適用於烹飪。當焗爐加熱至所需溫度，快速預熱完成，焗爐可開始根據所選模式進行烹飪。

齋期模式

此模式下，可將溫度設定至 85 至 180 °C 之間，時間 (可長達 74 小時) of Sabbath duration。按開始鍵開始倒數，焗爐內照明燈被點亮。除開啟/關閉鍵外，焗爐內所有的聲響和程式均取消。當程式完成，可儲存設定。



若斷電，齋期模式被取消，焗爐恢復至開始狀態。



警告：若不正當使用 齋期模式，可能無反應。

Sous vide真空低溫烹飪

此為真空慢速烹飪。使用蒸汽，低溫下緩慢烹飪真空密封的食物。此方法可讓食物保留更多香氣，維他命和礦物質。

完成

12 10

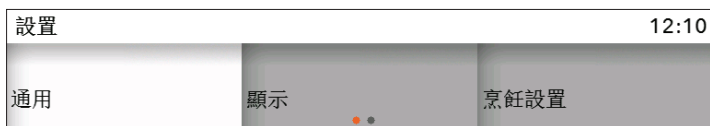


當烹飪結束時，轉動旋鈕，並顯示如下圖標。

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。

烹飪過程中設置

默認程式中的烹飪火力。

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。

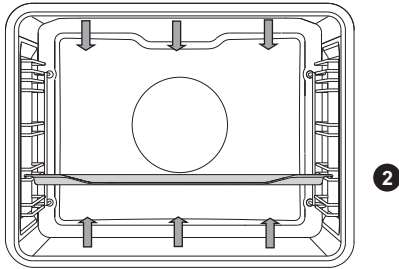
可在烹飪結束前大約 10 分鐘，關閉焗爐，以節約能耗。

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。

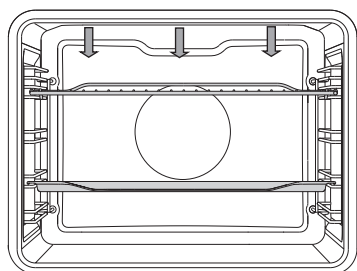
食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
糕點			
蔬菜奶酥	2	190-210	35-45
甜心奶酥	2	170-190	40-50
面包卷	3	190-210	20-30
白面包 · 1千克	3	220	10-15
		180-190	30-40
蕎麥面包 · 1千克	3	180-190	50-60
全麥面包 · 1千克	3	180-190	50-60
黑面包 · 1千克	3	180-190	50-60
小麥面包 · 1千克	3	180-190	50-60
胡桃蛋糕	2	170-180	50-60
海綿蛋糕	2	160-170	30-40
酵母生面團小糕點	3	200-210	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	230	20-25
豬頸肉片	150 克/條	4	230	25-30
肉餅	280 克/條	4	230	30-35
烤香腸	70 克/條	4	230	20-25
吐司麵包				
吐司	/	4	230	5-10
三明治	/	4	230	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	230	10-15
牛排·全熟	180 克/條	4	230	15-20
肩颈肉	150 克/條	4	230	15-20
肉餅	280 克/條	4	230	20-25
小牛肉片	140 克/條	4	230	15-20
烤香腸	70 克/條	4	230	10-20
罐頭豬肉	150 克/條	4	230	15-20
魚類				
鮭魚肉片	200克/條	4	230	15-20
吐司麵包				
6片麵包	/	4	230	1-4
三明治	/	4	230	2-5

開啟頂部加熱器時，請保持機門關閉。

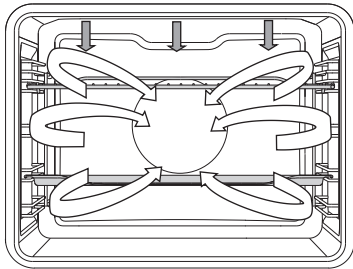
燒烤時，焗爐內各部件溫度較高，請使用焗爐手套和肉鉗。



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



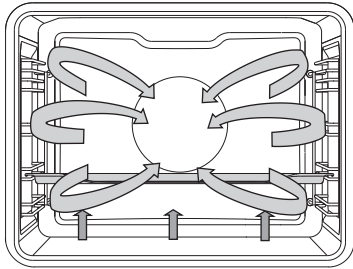
此模式下，頂部內外加熱器和背部風扇同時工作。

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



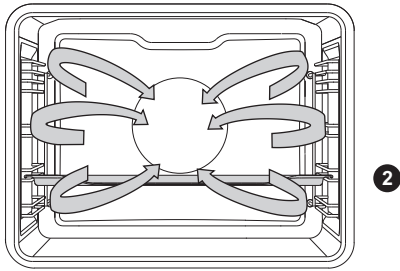
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背部加熱器、底部加熱器和背部風扇同時工作。
適合烘焙比薩、水果派和水果蛋糕。

(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。

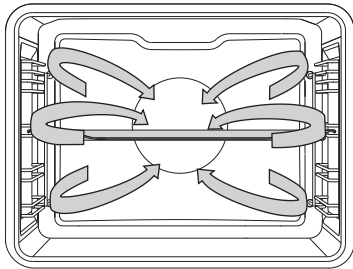
食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
糕點			
海綿蛋糕	2	150-160	30-40
面包屑蛋糕	3	160-170	25-35
葡萄幹蛋糕	2	150-160	30-40
海綿卷	3	160-170	15-25
硬皮水果蛋糕	2	160-170	50-70
辮子面包	2	160-170	35-50
蘋果派	3	170-180	50-60
披薩	3	200-210	15-20
脆皮餅乾	3	150-160	15-25
壓縮餅乾	3	140-150	20-30
小蛋糕	3	140-150	20-30
餅乾·發酵後	3	170-180	20-35
薄片餅乾	3	170-180	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



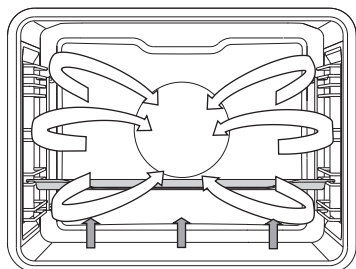
背部加熱器和環形風扇開啟。環形風扇確保熱源均勻分佈。

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

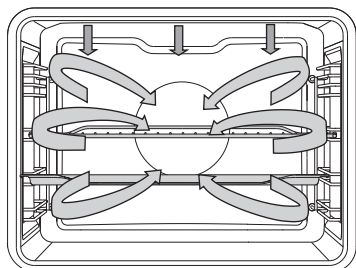
用罐子製作水果蔬菜罐頭。請使用有橡膠封條，玻璃蓋子的罐子。請勿使用金屬蓋子的罐子。確保所有罐子大小統一，並放入大致相等重量的食物。

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



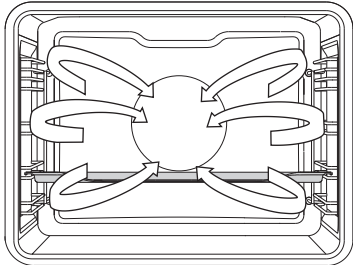
頂部內外圈加熱器和背部環形加熱器同時工作。適合燒烤各種肉類，方便烤出脆皮。適合各種肉類燒烤。

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

熱風 + 蒸汽

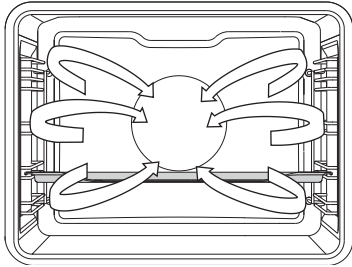


水通過蒸汽發生器進入焗爐內部汽化成蒸汽。環形加熱器及風為焗爐內部提供源源不斷的熱風。

 請使用新鮮水注入水箱。

食物種類	重量 (克)	層數 (從下至上)	蒸汽強度	溫度 (°C)	烹飪時間 (分鐘)
牛腿	1000	2	1	160-180	80-110
牛裏脊	1000	2	2	170-190	50-70
小牛腿	1000	2	1	170-190	80-110
羔羊	1000	2	1	170-190	60-90
禽類·整只	1500	2	1	170-190	65-85
禽類·胸部	1000	3	3	170-190	50-60
豬肉片	1000	2	2	170-190	50-70
魚類	200 克/條	3	2	180-200	25-35
土豆	1000	3	1	180-200	45-60
土豆花椰菜	1000	3	2	170-190	35-50

純蒸汽



水通過蒸汽發生器進入焗爐內部形成蒸汽

 請使用新鮮水注入水箱。

肉類

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
德國泡菜	700	3	100	35-45
牛排	1000	3	100	45-55
雞胸肉	1000	3	100	25-35
蝦	1000	3	100	25-35
魚塊	500	3	80	20-25
魚排	500	3	80	25-30
整魚	400	3	100	25-35
蚌類	1000	3	100	20-25
法蘭克福香腸	1000	3	85	15-20

蔬菜

食物種類	重量 (克)	食物與液體 比例	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
豆角	500	/	3	100	50-60
豆類/胡蘿蔔	500	1:2	3	100	80-90
豌豆	500	/	3	100	20-25
整顆花菜	500	/	3	100	20-30
碎花菜	500	/	3	100	15-20
整顆花椰菜	500	/	3	100	15-25
碎花椰菜	500	/	3	100	15-20
整根胡蘿蔔	500	/	3	100	20-30
胡蘿蔔丁	500	/	3	100	15-25
玉米	500	/	3	100	20-30
鷹嘴豆	500	1:2	3	100	70-80
茴香	500	/	3	100	15-25
甘藍	500	/	3	100	20-30
整顆紅甜菜	500	/	3	100	50-60
燈籠椒	500	/	3	100	15-20
菊苣	500	/	3	100	15-20
球芽甘藍	500	/	3	100	15-25
蘆筍	500	/	3	100	15-25
菠菜	500	/	3	100	5-10
瑞士甜菜	500	/	3	100	15-20
混合蔬菜	1000	/	3	100	20-30
卷心菜	500	/	3	100	30-40
大白菜	500	/	3	100	25-35
茄子	500	/	3	100	15-20
綠皮南瓜	500	/	3	100	10-15
整個土豆	500	/	3	100	30-40
土豆片	500	/	3	100	25-35

主食

食物種類	重量 (克)	食物與液體 比例	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
白米	200	1:2	3	100	25-35
糙米	200	1:2	3	100	60-70
意大利燴飯	食譜	1:2	3	100	30-40
意大利面	200	1:2	3	100	15-25
全麥意大利面	200	1:2	3	100	15-25
小米	250	1:1	3	100	25-35
土豆團子	500	/	3	100	15-25
餛飩	500	/	3	100	15-25
餃型細條通心粉	500	/	3	100	20-30
蒸粗麥粉	500	1:1	3	100	15-20
意大利餛飩	500	/	3	100	15-20

甜點

食物種類	重量 (克)	食物與液體 比例	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
融化巧克力	200	/	3	50	20-30
溶解凝膠	1 板	/	3	50	15-20
粽子	食譜	1:4	3	100	30-40
發酵生面團	食譜	/	3	40	25-35
奶油焦糖	食譜	/	3	100	40-50

*蓋上蓋子或鋁箔紙

蛋類


食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
半熟雞蛋	200	3	100	10-15
全熟雞蛋	200	3	100	15-20
水煮蛋	200	3	100	13-17
炒雞蛋	200	3	100	10-15
煎蛋卷	食譜	3	100	15-20

水果

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
蘋果片	500	3	100	5-15
杏子片	500	3	100	5-15
櫻桃	500	3	100	10-15
醋栗	500	3	100	5-15
梨塊	500	3	100	5-15
李子	500	3	100	5-15
大黃	500	3	100	5-15
油桃	500	3	100	5-10

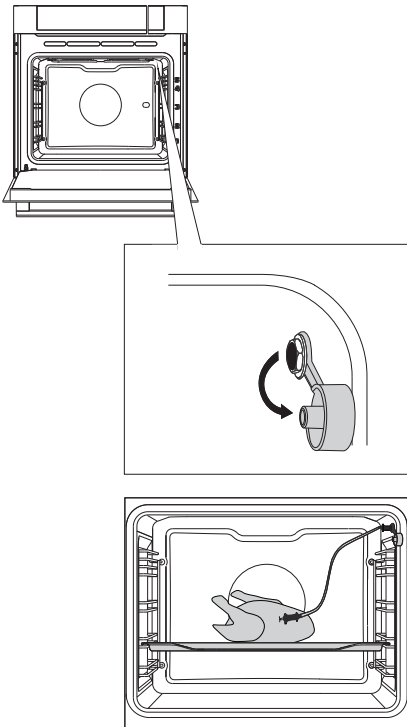
解凍

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	解凍時間 (分鐘)
凍豬肉	1000	2	50	45-55
凍禽類	1500	2	50	55-65
凍魚·200克/塊	1000	3	50	40-50
凍水果	500	3	50	15-25
凍半成品	1000	3	60	50-65

 烘乾焗爐內部，設定熱烘和底部加熱  至170°C·15分鐘。程式結束後，請保持焗爐門開啟至少2分鐘，讓蒸汽逸出，並乾燥焗爐內部。

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。

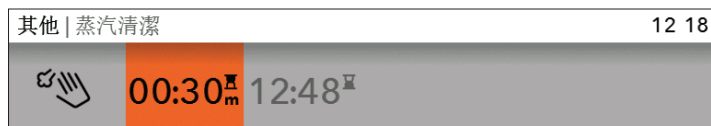
使用蒸汽清潔功能清潔焗爐

運行清潔程式前，請移除焗爐內所有大塊食物殘留和大塊汗漬。

水填滿水箱並設定蒸汽清潔程式。



主菜單中選擇 Extras 額外和蒸汽清潔功能。輕按旋鈕確認選擇。



輕按開始鍵。

當程式完成，等待焗爐冷卻方可擦拭內部。

程式運行30分鐘後，焗爐內的汗漬變軟，可輕易清除。請用濕抹布擦淨。

💡 若清潔程式不成功（若有頑固汗漬），請重複此程式。



焗爐徹底冷卻後使用清潔程式。

清潔蒸汽系統

清潔方式依據不同水硬度分類

水硬度	°N	試紙顏色及條帶數
極軟水	0-3 dH	4 綠色 條帶
軟水	3-7 dH	1 紅色 條帶
中硬水	7-14 dH	2 紅色 條帶
硬水	14-21 dH	3 紅色 條帶
特硬水	>21 dH	4 紅色 條帶

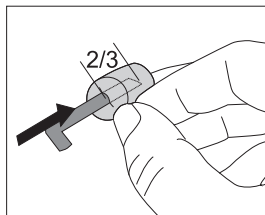
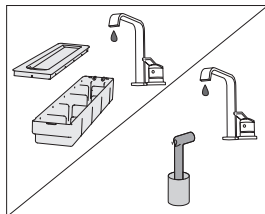
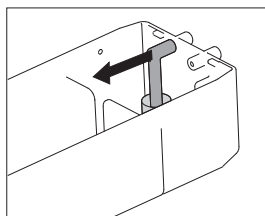
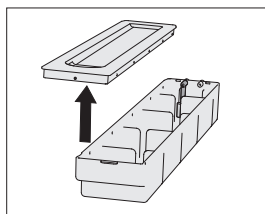
建議使用清潔蒸汽系統時使用除垢劑增強蒸汽清潔效果。

顯示幕會顯示 "Please run the descaling procedure." (請使用除垢程式) 接著顯示幕會引導您使用除垢功能。

1. 除垢劑加入水箱。
2. 除垢程式編入進程。
3. 除垢程式完成，清洗水箱，在水箱中裝入清水進入清洗程式。
4. 清洗程式完成。清潔水箱，擦淨焗爐。
同樣請清洗濾網 (參看清潔濾網章節)。

清潔濾網

💡 每次清潔焗爐或為焗爐除垢後需清潔濾網。



1 打開水箱蓋。

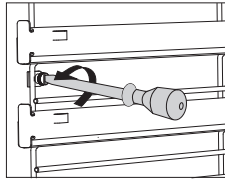
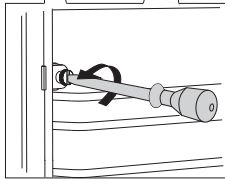
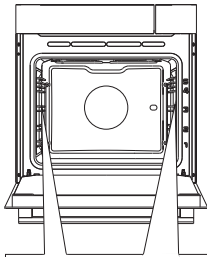
2 在流水下清潔進水管及濾網。沖洗濾網除去雜質。防止蒸汽問題影響烹飪。

3 在流水下清潔進水管及濾網。沖洗濾網除去雜質。防止蒸汽問題影響烹飪。

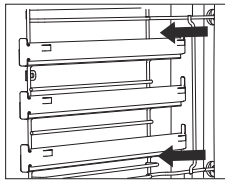
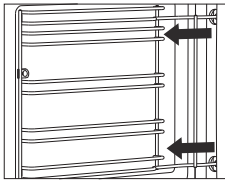
💡 若濾網與進水管分離，將進水管2/3部分均插入連接器。

導軌的拆除和清洗

導軌的拆除和清洗。



1 旋下螺絲。

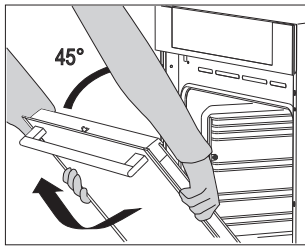
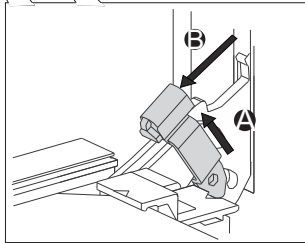
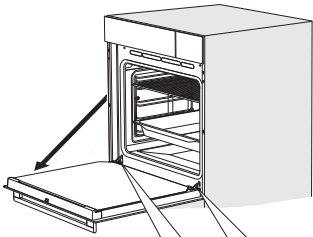


2 焗爐背面孔中取下導軌。



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。

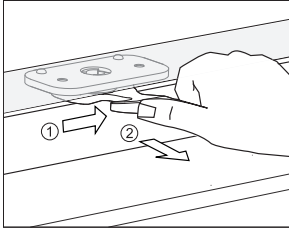
3 小心將門關至門完全關閉時為邊形成的45°角；抬起門並抽出。

 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)



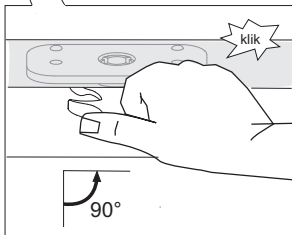
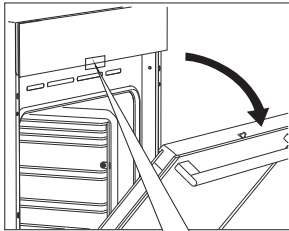
開啟焗爐門，用拇指輕輕按門鎖至右邊同時向外拉門。

 當焗爐門關閉，門鎖自動恢復初始位置。

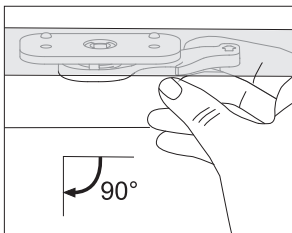
停用和恢復門鎖

 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。

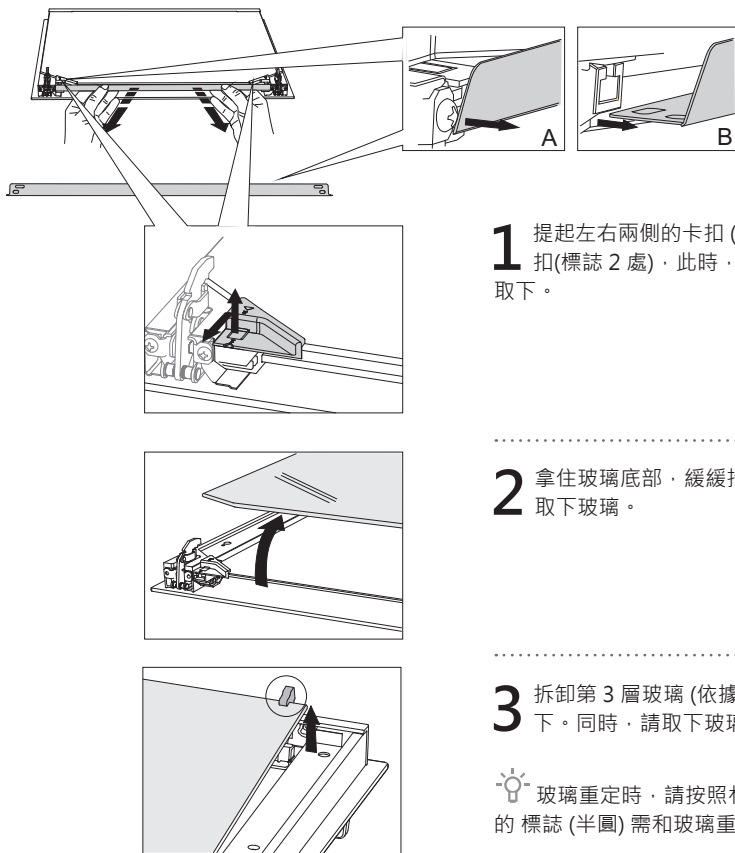


如果關門用力過猛，緩衝系統作用將減弱。

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。

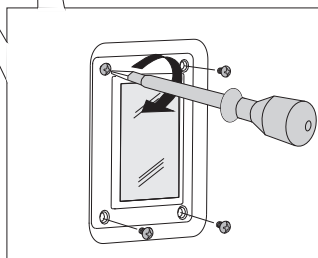
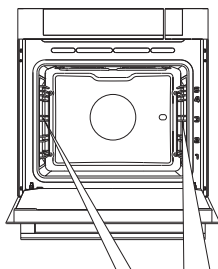
 玻璃重定時，請按照相反的順序進行。門上的標誌(半圓)需和玻璃重合。

焗爐內部照明燈泡的更換

請注意，燈泡屬於消耗品，因此不在保修範圍內。更換前，請取出焗爐內各配件。

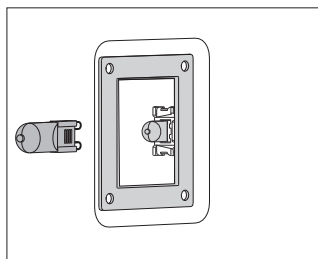
請使用飛利浦螺絲刀。

(鹵素燈: G9, 230 V, 25 W)



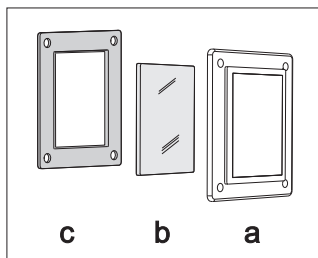
1 請用一字螺絲刀撬開並取下燈罩。


注意：勿損壞搪瓷內壁



2 取下鹵素燈

 注意保護，以免燙傷



 勿取下燈罩上的墊圈。且保持墊圈與燈罩緊密連接。墊圈應完全與焗爐內壁貼合。

故障排除表

故障	
感應按鍵失靈，螢幕顯示內容不能變換。	關閉焗爐，拔下電源插頭數分鐘(將熔斷器解鎖或者關閉總電源開關)，然後重新接通電源，開啟焗爐。
室內電路保險絲經常跳閘	請致電維修人員或電工。
焗爐照明無效	按照"更換部件"中的說明更換焗爐燈泡。
糕點不熟	參見"清潔和維護"
顯示錯誤代碼(ERRXX)* * XX 為錯誤代碼的數字/符號	電子設備存在錯誤。關閉焗爐，拔下電源插頭數分鐘後，然後重新接通電源，開啟焗爐。如果錯誤仍在，請致電維修人員或電工。
水未泵入蒸汽系統。	檢查水箱中的水位。 水箱裡沒有足夠的水 確保水箱背面的管道和孔沒有堵塞。

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。

STEAM ASSIST_DM_60



zh/hk (12-19)