

gemini
ITALY

2-TIERS MINI MULTI-FUNCTIONAL
FOOD STEAMER
迷你電子多功能雙層電蒸籠
MODEL NO. 型號 : GFS2DB-V2

Before using your product for first time, please read this instruction manual.
在使用本產品前，請仔細閱讀本說明書並保存好。

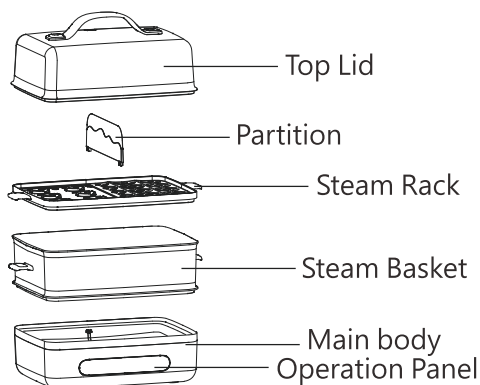
SAFETY INTRUCTIONS

1. Please read these instructions carefully and retain them for reference.
2. This appliance is not intended for use by persons (including children under 8 years old) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
3. Have any repairs carried out solely by a qualified electrician. Never try to repair the appliance yourself.
4. Use this appliance solely in accordance with these instructions.
5. Never use the appliance outdoors and in a humid room.
6. Before start use, ensure the power supply same as indicate at the appliances. The power supply should has earth wire.
7. Appliances should place at a stable platform, and keep away from children.
8. When power cable damages, please contact service center for replacement. Do not replace it by your own.
9. While selecting the features, kindly do not press the button so hard, it will damage the button and control panel.
10. Any faulty operation, must off power and unplug the power supply. Do not unplug while your hand is wet, because will get electric shock.
11. Do not pull the line along sharp object / sharp edges, crimp the wire or let it hang down. Also put away from hot heating and wet condition.
12. Do not insert any metal object into to the heat dissipation holes / gaps, otherwise it will cause the electric shock.
13. Do not place the product on the surface or beside extreme heat condition, such as oven etc.
14. It is forbidden to use this product on an unstable / inclined platform to avoid accident such as injury or fire cause by products falling over.
15. Keep away from children or in-experience person to operate this products.

16. While in process, it is normal the steamer body is always hot when pouring water or soup out, please lift the pot by hold the handle. Do not touch the steamer body with hands directly, this would get hurt.
17. Please keep the surface of the heating plate clean. After using it for a period of time, you need to clean the dirt on the surface of the heating plate.
18. The product will generate steam when it is working. It is easy to cause burns from the steamer. Please be careful while using it.
19. Do not allow liquid to flow into the product during cleaning, and to avoid danger do not allow the power cord, plug, main body, etc. to dip in the water.
20. Heating element in the steamer shall not be direct contact with food
21. Steamer has the dry boiling protection. If the heating PTC is out of water, the steamer will cut off and digital display will show "E00" alarm, and it can return to normal use after adding water.
22. Do not put the steamer base into water for cleaning. The steamer base only can wiped with wet towel. Do not wash it with water to avoid electric leakage and failure.
23. Because the production batches are different, some of the measuring cups have steel pins. You can poke a small hole in the bottom of the egg when you use boiled egg function. It can reduce cracking of eggs during cooking. Please pay attention to safety when using the measuring cups, to avoid injury.

PRODUCT REVIEW

This unit is for HOUSEHOLD USE ONLY



Note : The pictures are for reference only, assemblies maybe different from the picture.

PANEL INSTRUCTION



Function settings

1. After the power is turned on, press the "function / cancel" key to select the required function, the LED indicator light will be on, and the display show the default working time of each function.
2. After the function is selected, when the function indicator light and flash, you can press the "+" or "-" key to adjust the working time required by the function.
3. After selecting the function, when the function light and flash, you can press "Preset" to enter the appointment function, and the LED will display the default appointment time. The appointment time can be adjusted by "+" or "-".
4. The "Preset" function can also select the appointment time first and then select the function. After selecting the appointment time and function, you can enter the appointment work within 5 seconds, and automatically enter the selected function work after the appointment time is completed.

Note:

When the "Preset" time is selected, if the function is not selected, the "Preset" function light will flash for a few seconds and then turn off automatically, and the display will show "off".

Reference Cooking Time Of Each Function

1. "Boiled egg" the default time is "0:20", the minimum setting time is "0:10", the maximum setting time is "0:30"; after setting the working time, stop heating, the display will show "off".
2. The default time of "Manual" is "0:20", the minimum setting time is "0:10", and the maximum setting time is "0:40"; after setting the working time, stop heating, the display will show "off".
3. The default time of " Grain " is "0:35", the minimum setting time is "0:25", and the maximum setting time is "0:45"; after the setting working time is completed, it will automatically jump to the keep warm function and display as " ___ " .
4. The default time of " Meat" is "0:30", the minimum setting time is "0:25", and the maximum setting time is "0:45"; after the setting time is completed, it will automatically jump to the keep warm function and display as " ___ " .
5. The default time of "Steamed Bun " is "0:20", the minimum setting time is "0:15", and the maximum setting time is "0:30"; after the setting time is completed, it will automatically jump to the keep warm function and display as " ___ " .

Reference Cooking Time Of Each Function

Function selection	Cooking ingredients	Water Required	Time reference (minutes)
Manual	Manual	3.5 full cup	20
Boiled egg	Whole egg	2.5 full cup	20
Grains	Sweet potato	3.5 full cup	35
	Corn	3.5 full cup	25
Bun	Steamed Bun	2.5 full cup	20
Meat	Steamed fish	2.5 full cup	20
	Steamed meat	2.5 full cup	30

Tips:

- 1.The above time is the test data of laboratory only for reference, and the time can be adjusted according to the actual demand.
2. Do not add water beyond the maximum water mark.
3. When using the Grain function, please slice the food. It is recommended that the thickness of the slice should not exceed 3cm.Do not to stack the ingredients after slicing.

Maintenance and maintenance

- 1.After use, please remove the power plug from the power socket in time.
- 2.The steam rack, steam basket and top lid can be cleaned with detergent and sponge.Do not use hard steel wire to avoid damaging the surface.
- 2.Do not put the whole machine into water for cleaning. The external surface of the steamer can only be wiped with a wet towel. Do not wash it with water to avoid electric leakage and failure.
- 3.When the product is not used for a long time, please clean it, put it in the packing box, and put it in a ventilated and dry place, so as not to be affected by damp and affect the use.
- 4.After repeated use of the product, a layer of scale may be formed on the surface of the heating body (the scale is characterized by black or gray matter on the surface of the heating body), which needs to be removed in time. It can be removed by boiling water with white vinegar, so as to avoid the scale blocking the heat transfer of the heating body and prolonging the cooking time.

FREQUENTLY ASKED QUESTION

1. There has no display and the product cannot be used normally:
 - Whether there is a power shortage
 - Whether the power plug is plug-in
 - Whether the power socket is turned off
 - The power cord is install at the product, whether well connected to the main body.
2. The food is not well cooked:
 - Whether the stewing time is too short

SPECIFICATIONS

Model No.: GFS2DB-V2

Mains Voltage & Frequency: 220-240V~ 50/60Hz

Power: 350W

Capacity: 2.5 liters Max.

Product Dimension: 250(W) x 228(H) x154(D) mm

***The final product specification may be varied according to a different lot of material and actual input voltage power of the usage area.**

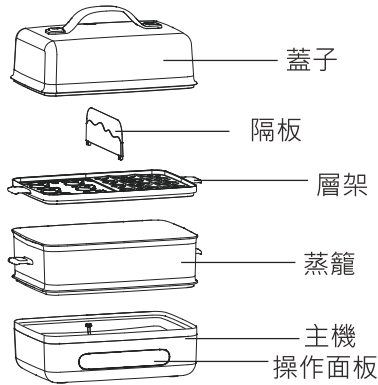
安全指引

1. 請於操作前詳閱操作指引,避免使用不當而造成損壞或危險。
2. 8歲以下兒童、傷健人仕、精神及感官受到影響及缺乏操作常識和經驗者，不適宜獨立操作此產品。如需操作需要有相關人仕從旁指引及對其行為安全負責。
3. 如本產品出現問題，請聯絡代理商或合資格人仕處理，不要自行進行維修以免發生危險。
4. 請遵循從本產品上的規格表資料連接電源。
5. 此本產品只適用於家居室內操作，並不適用於商業用途及不要在濕度高的室間內使用
6. 使用前請確保插座的接地有效，同時請確認輸入電壓為 220 -240V~ 50/60Hz。
7. 如電源線損壞時，請聯絡維修部安排更換。
8. 操作按鍵時不可用力過猛,以防按鍵損壞。
9. 在使用過程中，若發生問題時，請先將電源插頭從插座上拔下；請勿濕手拔/插插頭，以免觸電。
10. 請勿以尖端物或鋒利邊沿來拽線、壓線或讓它懸垂下來，同時要遠離熱源和濕源。
11. 不要將金屬等異物插入散熱孔或間隙中，否則可能導致電路損壞。
12. 切勿將本產品放置在帶熱源的表面上或熱源旁，如烤箱、烘爐等。
13. 禁止放置在不平或傾斜的枱面上使用本產品,避免產品容易傾倒引起傷害或火災等事故。
14. 不要在地毯、塑膠凳這些不耐熱的表面或者附近使用，會因蒸氣受損的物體不要放置在本產品上方。
15. 本產品不適用於兒童、精神病患者或缺乏經驗的人使用或玩耍本產品。
16. 產品使用過程中，其鍋身變熱是一種正常現象,當倒水時，請拿起提手來提鍋身，切勿用手接觸鍋身的高溫表面，以免燙傷。
17. 若產品出現乾燒情況，冷卻後請往陶瓷鍋內加水或拔掉電源,切勿觸摸發熱體以防燙傷。
18. 請保持機器發熱盤表面清潔,使用一段時間後，需清理發熱盤表面的污垢。
19. 產品使用時，會產生蒸氣從蒸氣口噴出，這容易引起燙傷，請務必小心。
20. 清洗時請勿讓液體流入產品內部，也不可將電源線、插頭、整機等浸入液體裏，以免發生危險。

21. 本產品內用於加熱用的PTC不可與食物直接接觸。
22. 本產品具有熱保護功能，如水乾後工作時間未結束數碼管會顯示"E00"報警，加入水後可恢復正常使用。
23. 因為生產批次不同，部分產品量杯帶有鋼針，用於蒸蛋時在雞蛋底部戳一個小洞，可以減少雞蛋在蒸煮過程中裂開的情況。使用時請注意安全，避免弄傷。

部件示意圖

注意! 此產品只適合家庭用途。



注意: 產品圖片與實物略有不同時，請以實物為準。

控制面板



使用方法

1. 接通電源後，按“功能/取消”鍵選擇需要的功能，相應的指示燈亮，並顯示對應功能預設工作時間。
2. 選好功能後，功能指示燈及顯示屏閃爍時，可按“+”或“-”鍵調整功能需要的工作時間
3. 選好功能後，指示燈及顯示屏閃爍時可按下“預約”進入預約功能，顯示屏顯示預設預約時間。可以通過“+”或“-”調節預約時間。
4. “預約”功能也可先選好預約時間再選擇功能，選好預約時間及功能後5秒內進入預約工作，預約時間完成後自動進入所選擇功能工作。

注意：當選擇“預約”時間後如未選擇功能，預約功能燈會閃爍數秒後自動關機，顯示屏顯示“OFF”。

各功能烹飪時間參考表

各功能烹飪時間參考表

1. “煮蛋”對應預設時間為“0：20”，最小設定時間為“0：10”，最大設定時間為“0：30”；設定工作時間完成後，停止加熱，顯示屏顯示OFF。
2. “自訂”對應預設時間為“0：20”，最小設定時間為“0：10”，最大設定時間為“0：40”；設定工作時間完成後，停止加熱，顯示屏顯示OFF。
3. “雜糧”對應預設時間為“0：35”，最小設定時間為“0：25”，最大設定時間為“0：45”；設定工作時間完成後，自動跳到保溫工作。保溫過程顯示屏顯示“__”。
4. “蒸肉”對應預設時間為“0：30”，最小設定時間為“0：25”，最大設定時間為“0：45”；設定工作時間完成後，自動跳到保溫工作。保溫過程顯示屏顯示“__”。
5. “包子”對應預設時間為“0：20”，最小設定時間為“0：15”，最大設定時間為“0：30”；設定工作時間完成後，自動跳到保溫工作。保溫過程顯示屏顯示“__” 注意：當機體內出現無水情況時，保溫功能無法運行，保溫結束後顯示屏顯示“OFF”。

功能使用參考：

功能選擇	烹飪食材	機體加水量	時間參考 (分鐘)
煮蛋	蒸全蛋	3.5滿杯	20
自訂	自訂	2.5滿杯	20
雜糧	蒸番薯	3.5滿杯	35
	蒸粟米	3.5滿杯	25
包子	蒸包子	2.5滿杯	20
蒸肉	蒸魚	2.5滿杯	20
	蒸肉	2.5滿杯	30

溫馨提示：

- 1、以上為參考資料，使用時根據食材分量及實際需求調節時間。
- 2、加水請勿超出最大水位刻度線。
- 3、使用雜糧功能時，請把食材切片，建議切片厚度不超過3cm。注意切片後食材不要堆疊放置。

保養和維護

- 1、使用完畢後，請及時從電源插座上撥下電源插頭。
- 2、層架、蒸籠、上蓋可用洗潔精和海綿清洗，請勿使用硬質鋼絲清洗，以免損壞表面。
- 3、切勿將整機放入水中清洗，主機外表面僅可用濕毛巾擦拭，不得用水沖洗，以免漏電及發生故障。
- 4、產品長時間不使用時，請清潔擦淨，裝入包裝箱中，放於通風和乾燥的地方，以免受潮，影響使用。
- 5、產品在經過多次使用後，發熱板表面會產生一層水垢（水垢特徵為發熱體表面發黑或灰色物質）需及時清除，可加白醋煮水去掉，以免水垢阻擋發熱體熱量傳遞導致烹飪時間加長。

常見問題分析

- 1、指示燈不亮：
 - a、是否停電？
 - b.電源線是否插入插座中？
 - C.電源插座是否處於關閉狀態？
 - d.本產品是否選擇該功能。

備註：

經以上現象分析後仍無法排除故障，請與本公司維修點或經銷商聯繫，嚴禁非專業人員對本機自行拆裝。

產品規格

型號：GFS2DB-V2

電壓：220-240V ~

頻率：50/60Hz

功率：350W

容量：2.5 公升 (最大)

產品尺寸: 250(W) x 228(H) x 154 (D) 毫米

*相關產品的規格，可能會因配件批次或實際使用地區的電壓差異而有所不同。

請記錄下列產品資料

型號 Model No.:

機身編號 Serial No.:

經銷商名稱 Dealer:

購買日期 Date of Purchase:

單據編號 Invoice No.:

本產品不斷改進中，如功能有所更改，恕不另行通知
如有疑問，請與客戶服務中心聯絡。不便之處，敬請原諒。

The product specifications may be changed without prior notice.
Please contact customer service for details if necessary.

說明書內容以英文版本為準

If there is any inconsistency or ambiguity
between the English version and the Chinese version,
the English version shall prevail.

保養登記
Warranty Registration



於網上登記新產品保養
Register your product online
www.dchtoolbox.com

小電維修服務 - 自攜點
Repair Service - Collection Points



客戶服務中心 DCH ToolBox Customer Service Centre
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