geminipro
ITALY

g32 MICROWAVE AIR FRYER STEAM OVEN

g32 微波氣炸蒸焗爐

MODEL NO. / 型號: GMSO32BK

A GILMAN GROUP BRAND

IMPORTANT SAFETY INSTRUCTIONS, READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

SAFETY INSTRUCTION - GENERAL

- Read this manual thoroughly before first use. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton.
- Always follow basic safety precautions and accident prevention measures when using an electrical appliance
- Please use this product in accordance with these instructions.
- Appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments
  - By clients in hotels, and residential environments
- No outdoor use: Do not use the appliance outdoors or in areas of high humidity.
- Do not use the appliance for anything other than its intended use.
- Remove all packaging material from the appliance before use.
- This appliance shall not be used by children from 0 to 8 years old.
- This appliance can be used by children older than 8 years old and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, but only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Keep children away from the appliance when it is being used, supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- Cleaning and maintenance must not be done by children.
- Have any repairs carried out solely by a qualified electrician. Never try to repair the appliance yourself.
- Do not use the appliance if damaged in any way until it is repaired by a professional repairer.
- Do not handle the plug or appliance with wet hands.
- WARNING: Do not immerse! To protect against electric shock, do not immerse the cord, plug or the appliance itself in water or other liquid. If it falls into water, immediately unplug it from the electrical outlet. Do not touch it or reach into the water. Dry the appliance and have it checked by qualified service personnel.
- Only use the attachments/accessories supplied with the product.
- Improper use or installation may cause injury and/or damage. We accept no responsibility for any eventual damage or injury caused by misuse of the product or noncompliance with the instructions

SAFETY INSTRUCTION - ELECTRICITY AND HEAT

- Place this product on a stable surface before use.
- Ensure your outlet voltage and circuit frequency match the voltage indicated on this product.
- This product should only be used with a grounded power outlet.
- Insert the plug firmly into the outlet. The outlet must be properly grounded and easily accessible for unplugging.
- When not in use, unplug the product from the wall outlet.
- When unplugging from the wall outlet, hold the plug, not the power cord.
- Keep the plug away from water. Do not use the appliance or touch the plug in humid environments or when the appliance itself is wet. Do not use it near open windows, as rainwater may cause an electric shock hazard.
- Ensure this product, power cord, and plug do not come into contact with hot surfaces such as open flames.
- Do not twist, flatten, or pull the power cord, and protect it from sharp edges. Do not allow the cord to come into contact with hot surfaces. Do not place anything above the power cord. Do not lift or move this product by pulling on the power cord alone.
- Regularly inspect the power cord for visibly damaged areas. Do not use the device if it is damaged. Damaged wiring must be replaced by an authorized service center or equivalent personnel to avoid any danger.
- WARNING: Do not use if damaged! Do not operate the appliance with a damaged wire or plug, or after the device has malfunctioned, fallen, or is damaged. Please contact our after-sales support center for advice.
- When not using this product, before cleaning, and before installing or removing parts, disconnect the power and turn off all control menus, then turn off the power to the outlet and unplug it. Hold the plug when unplugging the power; do not pull on the wire. Allow the product to cool down before cleaning or installing/removing parts.
- After use: Unplug the power and allow it to cool completely before installing/removing parts, and before cleaning, maintaining, or moving the appliance.
- Residual Current Device (RCD): Most homes in Hong Kong are equipped with an RCD. If not, please install an RCD with a rated residual current operating current of 30mA or less to provide additional safety protection when using electrical appliances. Please consult a professional electrician for assistance.
- Winding the cord: If winding the power cord, avoid tight bends as this could damage the cord.
- Do not cover this product or place anything on it to avoid overheating.
- This product cannot be installed behind decorative doors to avoid overheating.
- Warning: If the microwave oven door or door seal is damaged, do not use it until it has been repaired by a qualified technician.
- Warning: It is dangerous for anyone other than a qualified technician to perform any maintenance, including removing the protective cover to prevent microwave energy leakage.
- Warning: Do not heat liquids or other foods in sealed containers, as this may cause an explosion.

- Do not store or use flammable or explosive gases, liquids, or materials near this product. Do not place flammable materials inside the product to avoid causing a fire.
- Users should not disassemble this product themselves, nor should they alter the internal wiring, components, or protective devices.
- Do not share an outlet with other high-power electrical appliances to avoid fire caused by circuit overload.
- Before disposing of this machine, turn it off and disconnect the power supply. Cut off the plug and discard it. Directly disconnect all power cords from the back of the machine to prevent misuse.

SAFETY INSTRUCTION – DURING OPERATION

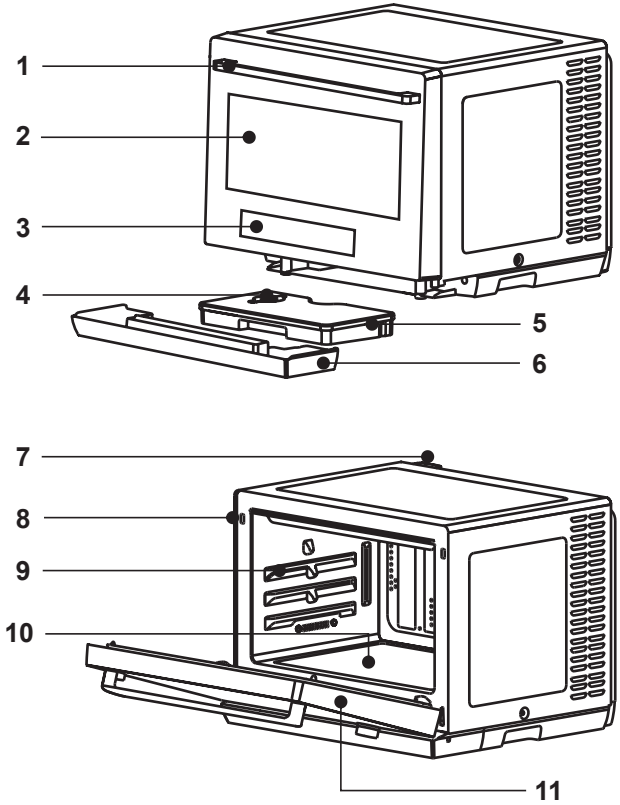
- The appliance will get hot during use. Avoid touching the heating elements inside the oven.
- Warning: Accessible parts may get hot during use. Keep out of reach of children.
- Do not use metal containers when cooking food and beverages in a microwave oven.
- When heating food in plastic or paper containers, observe the microwave oven carefully to prevent the possibility of fire.
- Heating food and beverages in a microwave oven, drying food or clothing, and heating pads, slippers, sponges, damp cloths, and similar items can cause injury, fire, or conflagration hazards.
- If smoke is detected, turn off the appliance or unplug it, and keep the oven door closed to prevent the spread of flames.
- Microwaving beverages may cause delayed splattering and boiling; therefore, handle with care.
- Food in baby bottles and food containers should be stirred or shaken. Check the temperature of the food in the container before feeding to avoid burns.
- Microwave ovens should not be used to heat eggs in their shells or whole, cooked eggs, as they may explode during or even after microwaving.
- If the product exhibits abnormal noise, odor, temperature, or malfunction, please stop using it immediately, turn off the switch, and disconnect the power.
- The appliance shall be kept in a dry and flat place with plenty of space around it, and should be kept free space at least 50mm from back, left and right sides and at least 200mm on the top of machine for heat dissipation. Do not place any object on the product (Please refer to the installation instructions for detailed heat dissipation space distance).
- Do not place the appliance on or near a hot gas or electric stove/cook-top, oven or heater.
- Do not operate the air fryer oven in a pantry, appliance garage or under a wall cabinet or shelving. If storing it in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the oven door touches the unit as it closes.
- Beware of hot steam! Hot steam is released during appliance operation. Keep your hands and face at a safe distance from the vent, Hot steam may also escape when you open the oven door of the appliance, Take proper precautions to protect yourself

from burns.

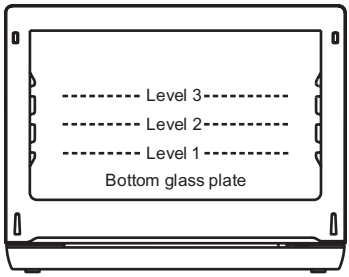
- NOTE: Some benchtop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances, Do not set the heated appliance on a finished wood table. We recommend placing a hot pad or trivet under your appliance to prevent possible damage to the surface.
- When closing the oven door, pay attention to the position of the chain and be careful of pinching.
- Do not use the oven if the glass door is damaged, as it may shatter during operation. Additionally, do not place cooking utensils or baking trays on the glass door.
- WARNING: Ensure that the cavity does not contain any items or utensils that are not suitable for the use with this appliance before you operate the appliance.
- Do not overfill the water tank. Do not exceed the maximum water level line.
- Do not touch hot food! When removing food, always use tongs, heat-resistant gloves, or a trivet. Never move the equipment during cooking! Exercise extreme caution when removing hot food, oil, or other liquids. Always protect your hands with non-slip heat-resistant gloves.
- When placing or removing cooking containers or condensate pans, be careful to prevent splashes and avoid contact with the product and its top to prevent burns.
- Do not store any materials other than the oven accessories included with the appliance inside this product. Never put paper, cardboard, plastic, or similar items inside.
- Do not leave unattended when plugged in. Always unplug the appliance after use and when you are leaving the room.
- Do not heat food in airtight containers, such as airtight bottles, boxed milk, etc., as it may burst. The packaging must be torn open and the food placed in other containers to be heated.
- Do not place oversize foods, metal foil packages and utensils in the air fryer oven as they may cause a risk of fire or electric shock.
- After turning on the machine, it will enter standby mode after 10 minutes without running any programs.
- Slight smoke on the first use is a normal occurrence. It will disappear shortly afterwards (It is recommended to run the air fryer mode once without any food inside).
- WARNING: Do not use the cavity for storing combustible products, cooking utensils, or food and similar when the appliance is not is use.

- WARNING: HOT SURFACES! RISK OF BURNS!
- Take proper precautions to prevent the risk of burns, fires or other injury to persons or damage to property.
- This appliance is not suitable for operation via external timers or other remote control systems.

PRODUCT OVERVIEW



1. Door handle
2. Glass door
3. Control panel
4. Water inlet
5. Water tank
6. Water receiving box
7. Air vent
8. Main lock
9. Shelf Slots
10. Bottom glass plate
11. Oven door



Shelf slots placement for accessories

ACCESSORIES

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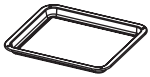

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12. Perforated tray: Used when steaming food.
    ⚠ Note: Do not use in microwave-related modes.

13. Baking tray: Used during baking or when catching dripping liquids or debris.
    ⚠ Note: Do not use in microwave-related modes.

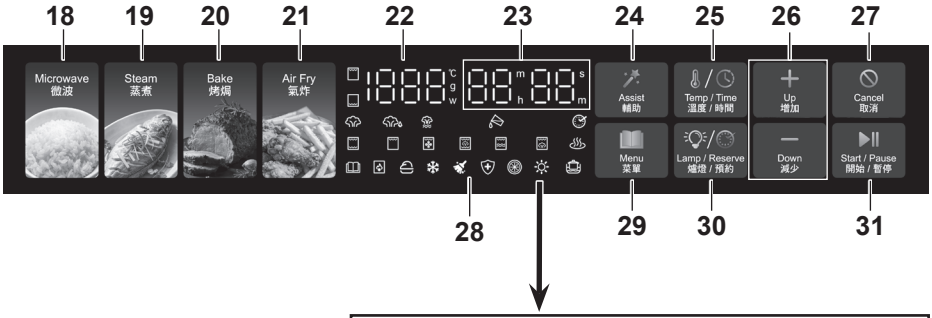
14. Grill Rack (must be use with Baking tray): Use when grilling food.
    ⚠ Note: Do not use in microwave-related modes.

15. Heat-resistant oven glove: Use when removing the baking tray, perforated tray or other utensils from the oven to prevent burns.
16. Absorbent sponge: Used for cleaning accumulated water in the water receving box and the cavity.
17. Humidity control clip: Used for Dehydrate mode when high levels of dehumidification are required.

Remarks:

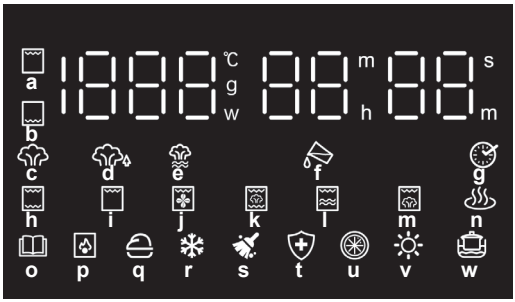
Slight deformation may occur under prolonged high-temperature use;
this does not affect functionality and will return to its original shape after cooling.

CONTROL PANEL



18. Microwave mode button
19. Steam mode button
20. Bake mode button
21. Air fry mode button
22. Temperature/power/weight display
23. Time display
24. Assist mode button
25. Temperature / Time adjustment button
26. Up / Down button
27. Cancel / Power switch off button
28. Display
29. Auto menu program mode button
30. Lamp (Oven Light) On / Off button / Reserve mode button
31. Start / Pause button

Display Screen



a. Top heater
b. Lower heater
c. Pure steam
d. High temperature steam
e. Microwave + steam
f. Water shortage prompt icon
g. Reservation Indicator
h. Top-Bottom Grill
i. Top grill
j. Convection Baking
k. Steam bake
l. Microwave + Bake
m. Top Grill & Bottom Steam
n. Preheat
o. Menu
p. Keep warm
q. Fermentation
r. Defrost
s. Descaling
t. Sterilization
u. Dehydrate
v. Cavity Drying
w. Healthy Stew

℃	Temperature
g	Weight : g
w	Power : watt

OPERATING INSTRUCTION

Function buttons	Corresponding functions
Microwave mode Button (18) 	Time Range: 10 seconds – 1 hour 30 minutes (Default time: 30 seconds) Power Range: 100W – 1000W, (10-levels setting) (Default power: 1000W) Usage: For rapid heating of food. ⚠ Do not use metal containers or utensils. How to Use: 1. Press the Microwave Mode Button (18) to enter microwave mode. 2. Press the Temperature / Time Adjustment Button (25) to switch between time and power (W) settings. 3. Use the Up / Down Buttons (26) to adjust the desired power or time. 4. After completing the settings, press the Start / Pause Button (31) to begin operation. 5. The Time display (23) will start counting down once the operation begins.
Steam mode Button (19) 	This function includes three modes: Pure Steam / High-temperature Steam / Microwave + Steam 1. Pure Steam (c) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 30°C – 100°C (Default temperature: 100°C) Usage: Suitable for steaming pasta and most dishes. Fill the water tank with purified water before use. 2. High-Temperature Steam (d) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 100°C – 120°C (Default temperature: 110°C) Usage: Suitable for foods that require stronger steaming. Fill the water tank with purified water before use. 3. Microwave + Steam (e) Time Range: 1 minute – 1 hour 30 minutes (Default time: 10 minutes) Temperature: 100°C (not adjustable) Usage: Combination of microwave and steam for assisted cooking. ⚠ Do not use metal containers or utensils.

	How to Use: 1. Press the Steam Mode Button (19) to enter steam mode. 2. Press the Steam Mode Button (19) repeatedly or press Steam Mode Button (19) and press Up / Down Buttons (26) to select the desired mode (the corresponding icon on the Display (28) will light up). 3. Press the Temperature / Time Adjustment Button (25) to switch between temperature and time settings (the selected parameter will flash). 4. Use the Up / Down Buttons (26) to adjust temperature or time. 5. After completing the settings, press the Start / Pause Button (31) to begin operation. 6. The Time display (23) will start counting down when operation begins.
Bake Mode Button (20) 	This function includes 7 modes: Top-bottom Grill / Top Grill / Convection Baking / Steam Bake / Microwave + Bake / Top Grill & Bottom Steam / Preheat 1. Top-bottom Grill (h) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 100°C – 230°C (Default temperature: 180°C) Top-bottom heaters can be adjusted separately Usage: Suitable for baking and grilling. 2. Top Grill (i) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 100°C – 200°C (Default temperature: 180°C) Usage: For browning food and making the surface crispy. 3. Convection Baking (j) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 120°C – 230°C (Default temperature: 180°C) Usage: Suitable for multi-level baking and roasting meat. 4. Steam Bake (k) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 120°C – 230°C (Default temperature: 180°C) Usage: Baking or roasting with added steam moisture. Fill the water tank with purified water before use.

	5. Microwave + Bake (l) Time Range: 1 minute – 1 hour 30 minutes (Default time: 10 minutes) Temperature Range: 100°C – 200°C (Default temperature: 180°C) Usage: Microwave-assisted baking for faster cooking. ⚠ Do not use metal containers or utensils. 6. Top Grill & Bottom Steam (m) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 120°C – 230°C (Default temperature: 170°C) Usage: Suitable for combination dishes. Fill the water tank with purified water before use. 7. Preheat (n) Time Range: Not adjustable Temperature Range: 120°C – 230°C (Default temperature: 200°C) Usage: Preheats the oven to the selected temperature before cooking. How to Use: 1. Press the Bake Mode Button (20) to enter bake mode. 2. Press the Bake Mode Button (20) repeatedly or press Bake Mode Button (20) and press Up / Down Buttons (26) to select the desired mode (the corresponding icon on the Display (28) will flash). 3. Press the Temperature / Time Adjustment Button (25) to switch between temperature and time settings (the selected parameter will remain lit). 4. Use the Up / Down Buttons (26) to adjust temperature or time. 5. After completing the settings, press the Start / Pause Button (31) to begin operation. 6. The Time Display (23) will start counting down when operation begins.

Air Fry Mode Button (21) 	Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 120°C – 230°C (Default temperature: 200°C) Usage: Suitable for foods such as chicken wings, fries, and similar items. How to Use: 1. Press the Air Fry Mode Button (21) to enter air fry mode. 2. Press the Temperature / Time Adjustment Button (25) to switch between temperature and time settings. 3. Use the Up / Down Buttons (26) to adjust the desired temperature or time. 4. After completing the settings, press the Start / Pause Button (31) to begin operation. 5. The Display (28) will start counting down when operation begins.
Assist Mode Button (24) 	This function includes 8 modes: Keep Warm / Fermentation / Defrost / Descaling / Sterilization / Dehydrate / Cavity Drying / Healthy Stew 1. Keep Warm (p) Time Range: 5 minutes – 24 hours (Default time: 2 hours) Temperature Range: 60°C – 80°C (Default temperature: 70°C) Usage: Keeps food warm. Fill the water tank with purified water before use. 2. Fermentation (q) Time Range: 5 minutes – 24 hours (Default time: 20 minutes) Temperature Range: 30°C – 45°C (Default temperature: 30°C) Usage: For fermenting dough, buns, yogurt, etc. Fill the water tank with purified water before use. 3. Defrost (r) Weight Range: 100 g – 1000 g (Default time: 8 minutes for 500g) Time Setting: Determined automatically based on weight (Refer to the defrost time reference table) Usage: For defrosting frozen foods. ⚠ Do not use metal containers or utensils.

	4. Descaling (s) Time: 1 hour 5 minutes (not adjustable) Usage: Removes limescale from pipelines and the evaporator. Descaling steps: 1. Mix the citric acid granules or descaling agent according to the instructions to make a 500ml aqueous solution, pour it into the water tank, and empty the water receiving box at the same time. 2. Select the “Descaling” function to start the work. 3. When there are 3 minutes left in the operation, an audible prompt will sound to change the water. Empty the water receiving box and any remaining citric acid solution or descaling agent from the water tank. 4. Refill the water tank with 300ml of purified water, replace the water, and then press the “Start/Pause” button. The machine will continue operating. 5. After the work is completed, clean the water tank and water receiving box, and the descaling is completed. Note: Depending on the water quality and frequency of use in different regions, it is recommended to use it for descaling once a month. 5. Sterilization (t) Time: 30 minutes (not adjustable) Temperature: 120°C (not adjustable) Usage: Sterilizes the oven cavity. 6. Dehydrate (u) Time Range: 5 minutes – 24 hours (Default time: 3 hours) Temperature Range: 60°C – 120°C (Default temperature: 70°C) Usage: For drying and dehydrating food (use with humidity control clip if applicable). 7. Cavity Drying (v) Time: 10 minutes (not adjustable) Temperature: 140°C (not adjustable) Usage: Dries the oven cavity. It is recommended to wipe off excess moisture inside the cavity before use to keep the interior dry and prevent bacterial growth. 8. Healthy Stew (w) Time Range: 1 minute – 1 hour 30 minutes (Default time: 20 minutes) Temperature Range: 100°C – 150°C (Default temperature: 115°C) Usage: Suitable for stewed soup. Fill the water tank with purified water before use.

	How to Use: 1. Press the Assist Mode Button (24) to enter assist mode. 2. Press the Assist Mode Button (24) repeatedly or press Assist Mode Button (24) and press Up / Down Buttons (26) to select the desired mode (the corresponding icon on the Display (28) will flash). 3. Press the Temperature / Time Adjustment Button (25) to switch between temperature and time settings (the selected parameter will remain lit). 4. Use the Up / Down Buttons (26) to adjust the temperature, time, or weight (for defrost). 5. After completing the settings, press the Start / Pause Button (31) to begin operation. 6. The Time Display (23) will start counting down when operation begins.
Temperature / Time Adjustment Button (25) 	After selecting the desired function: 1. Press the Temperature / Time Adjustment Button (25) to switch between time and temperature settings. 2. Then use the Up / Down Buttons (26) to adjust the value. Notes: • Some modes under Assist functions do not allow adjustment of time or temperature. • Cooking time may be adjusted based on the type and quantity of ingredients. • During operation, press the Temperature / Time Adjustment Button (25) to modify settings. The updated parameters will be applied automatically once adjusted.
Up / Down Buttons (26) 	Used for: • Selecting preset menus • Adjusting assist functions • Setting temperature, time, or weight
Cancel / Power Switch Off Button (27) 	• Press and hold the Cancel / Power Switch Off Button (27) for approximately 1.5 seconds to turn the appliance OFF. • Touch any button to power on the appliance. • During operation, press the button briefly to cancel the current setting or cooking program and return to standby mode.

Auto Menu Button (29) 	Provides 42 preset menu options. (Please refer to Auto Menu Programs List for details) How to Use: 1. Press the Menu Button (29). 2. Press Menu Button (29) repeatedly to select the desired category. 3. Use the Up / Down Buttons (26) to select the desired menu item. 4. Cooking time can be adjusted according to the ingredients. 5. Press the Start / Pause Button (31) to begin operation. 6. The Time Display (23) will start counting down when operation. Notes: • Cooking results may vary depending on the ingredients. • Cooking time can be fine-tuned using the Temperature / Time Adjustment Button (25). • Preset temperature and cooking mode cannot be changed.
Lamp / Reserve Button (30) 	1. Oven Lamp • Press the Lamp Button (30) to turn the oven light ON or OFF. 2. Reserve • Time Range: 1 minute – 24 hours How to Use: 1. Select the desired cooking mode and set time / temperature / power. 2. Press and hold the Lamp / Reserve Button (30) for 1.5 seconds to enter reserve mode (icon will remain lit). 3. Press the Up / Down Buttons (26) to set the reserve time in hours. 4. Press the Temperature / Time Adjustment Button (25) to switch to the minute and press Up / Down Button (26) again to set the reserve time in minutes. 5. Press the Start / Pause Button (31) to confirm. 6. The countdown will begin, and cooking will start automatically when the time reaches zero.
Start / Pause Button (31) 	After completing the settings for cooking functions, time, temperature, etc., press the “Start / Pause” button (31) to start the cooking program. During cooking, if you need to pause the program, press the “Start / Pause” button (31) to pause the operation and a prompt sound will be emitted. Press the button again to resume the program.
Water shortage prompt icon 	1. When the water tank is empty, the water shortage prompt icon will flash and an audible prompt will sound indicating that the water tank is short of water and needs to be refilled. 2. After adding water, press the “Start / Pause” button (32) to resume operation. 3. If the indicator continues flashing after refilling, check whether the water tank is properly installed.

Defrost Time Reference Table (For Reference Only)

Weight	100g	200g	300g	400g	500g
Time	1 min 30 sec	3 min 30 sec	5 min	6 min 30 sec	8 min
Weight	600g	700g	800g	900g	1000g
Time	9 min 30 sec	11 min	12 min 30 sec	14 min	15 min 30 sec

Important Notes

- When using microwave or microwave-related functions, do not use metal containers or utensils. Do not operate the appliance empty. Do not heat food with shells (e.g., eggs) or sealed food items.
- When using microwave mode only, place the container at the center of the turntable.
- When using steam-related functions, fill the water tank with clean water (do not exceed the maximum water level).
- When using steam functions for the first time, or after a long period of non-use, water may drip from the water tank after starting operation. This is normal. Restart the function to continue operation.
- Cooking results may vary depending on the ingredients. Adjust cooking time as needed. When performing continuous cooking cycles, monitor the oven cavity temperature and adjust settings as necessary to prevent overcooking.

AUTO MENU PROGRAMS

Preset menu program function options – 42 recipes are included, please refer to the recipe for detailed cooking methods.

The built-in recipes are for reference only, if you put more food in or cook in multiple layers/multiple times, please select other cooking modes to adjust the time and temperature.

Category	Auto Menu Description	Category	Auto Menu Description
Steam (C01 - C12)	C01 Steamed Buns C02 Steamed Handmade Buns C03 Steamed Frozen Dumplings C04 Steamed Egg with Shrimp C05 Steamed Fish C06 Steamed Fish Head with Chopped Chili C07 Steamed Scallops with Glass Noodles C08 Steamed Prawns with Garlic C09 Steamed Clams with Black Bean Sauce C10 Steamed Baby Cabbage C11 Steamed Pork Ribs with Pumpkin C12 Steamed Chicken with Shiitake Mushrooms	Bake / Air Fry (E01 - E18)	E01 Orleans Chicken Wings E02 Grilled Chicken Skewers E03 Roasted Herb Chicken E04 Roasted Pork Ribs with Cumin E05 Grilled Chicken Soft Bone Skewers E06 Grilled Squid with Sauce E07 Roasted Shrimp with Salt and Pepper E08 Roasted Pacific Saury E09 Black Pepper Steak E10 Italian Pizza E11 Baked Sweet Potato with Cheese E12 Roasted Savory Vegetable Skewers E13 Cranberry Cookies E14 Portuguese Egg Tarts E15 Chiffon Cake E16 Butter Roll E17 French Fries E18 Popcorn Chicken
Microwave (F01 - F12)	F01 Braised Pork Ribs with Potatoes F02 Yuxiang Shredded Pork F03 Sauteed Eggplant with Minced Pork F04 Fish Skin Dumpling Soup with Egg Drop F05 White Fungus Soup with Lotus Seeds F06 Braised Snow Hash with Papaya and Coconut Milk F07 Ginseng Chicken Soup F08 Rock Sugar Stewed Pear F09 Longan and Red Date Soup F10 Lotus Root and Pork Rib Soup F11 Fig and Lean Pork Soup F12 Double-Stewed Pigeon with Cordyceps Flower		

COOKWARE SELECTION

The cookware guidelines provided are for reference only. Please follow the cookware manufacturer's recommended temperature and instructions during use. This appliance comes with basic accessories.

⚠ Warning: When using microwave or microwave-related functions, do not use metal containers (including aluminum foil).

Unless specifically recommended, use heat-resistant glass or microwave-safe containers..

Cookware Compatibility Table

Cookware Type	Microwave	Microwave+Steam	Microwave+Bake	Steam	Bake
Steam Tray (Accessory)	X	X	X	✓	X
Baking Tray (Accessory)	X	X	X	X	✓
Grill Rack (Accessory)	X	X	X	X	✓
Heat-resistant Glass	✓	✓	✓	✓	X
Non-heat-resistant Glass	X	X	X	X	X
Ceramic / Porcelain	✓	✓	✓	✓	X
Lacquerware	X	X	X	X	X
Metal Containers	X	X	X	✓	✓
Heat-resistant Plastic	✓	✓	✓	✓	X
Non-heat-resistant Plastic	X	X	X	X	X
Wood / Bamboo	X	X	X	✓	X
Heat-resistant Plastic Wrap	✓	✓	✓	✓	X
Aluminum Foil	X	X	X	✓	✓

WATER TANK USAGE INSTRUCTION

Regularly clean the water tank and water receiving box to ensure water safety and hygiene.

- Before use, make sure the sealing ring of the tank is fully covered.
- Before use, check whether the water tank and water receiving box are properly installed in place to avoid water leakage or misalignment of the water tank position.
- Use purified water, otherwise limescale may form.
- Never pour boiling water into the tank.
- When filling the tank, try not to exceed the maximum water level.
- After use, please clean the water tank and water receiving box in time.
- Dripping water when placed on the side of the tank or turned upside down is normal. It is recommended to place the water tank horizontally.
- Do not use a dishwasher to clean the water tank and water receiving box, as this may cause damage.
- If the tank needs to be cleaned, remove the tank cover for cleaning and then reinstall it.
- After use, please wash the water tank and water receiving box in time.

Water filling steps for the water tank:

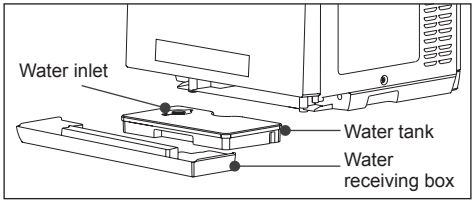
1. Remove the water receiving box: Hold both ends of the water receiving box with both hands and slide it outwards to remove it.

2. Remove the water tank: Reach down into the water tank with one hand, hook the tank onto the latch, and slide it outwards to remove it.

3. Add water - Open the rubber sealing cap and add a sufficient amount of purified water.

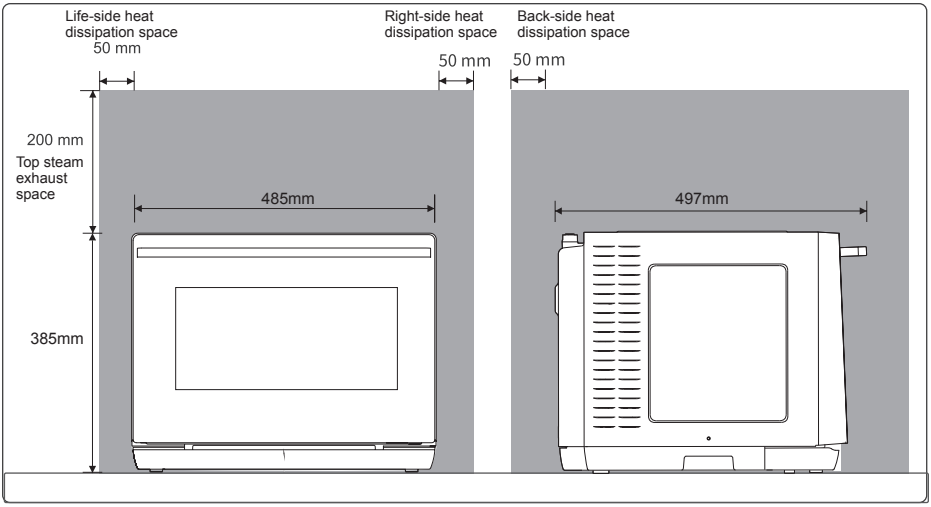
4. Install the water tank: Push the full water tank firmly into the installation position to ensure it is in place.

5. Install the water receiving box: Hold both ends of the water receiving box with both hands and push it inwards to ensure it is in place.



INSTALLATION INSTRUCTIONS

- Place the machine on the countertop. ensuring that the machine has sufficient space for heat dissipation and exhaust.
- A heat dissipation space of more than 50mm should be set on the back, left, and right sides of the machine.
- A steam exhaust space of more than 200mm above the top of the machine.
- The installation space dimensions of the gray part.
- The appliance should not be placed in a cabinet and not intended to be placed or used on a working surface lower than 850mm above the floor.

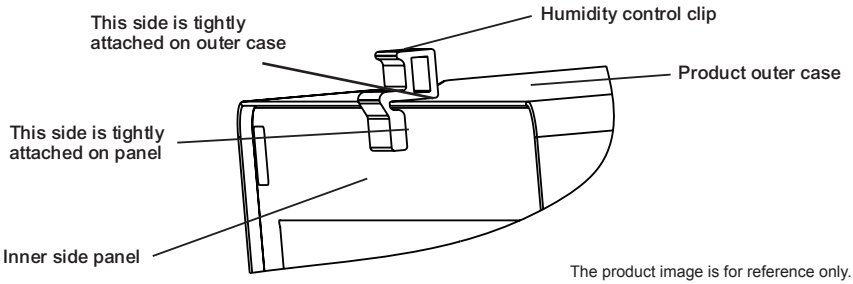


Note:
Measurements are taken manually and may have slight deviations. Please refer to the actual product for accuracy.

HUMIDITY CONTROL CLIP – USER INSTRUCTIONS

Purpose of the Humidity Control clip:
Only applicable for use in Dehydrate mode that require significant moisture removal.

Operating Instructions:
Open the oven door. As shown in the illustration, attach the humidity control clip to the center position on the top of the product. Close the oven door gently to ensure that the inner side panel securely adheres to the humidity control clip.



The product image is for reference only.
Please refer to the actual product.

Important Notes:
- If the humidity control clip is installed and the product cannot start, please check whether the humidity control clip is correctly positioned.
- If the product still cannot start after correct placement, adjust the clip slightly to the left or right.

TROUBLESHOOTING

If your appliance fails to operate, or you experience any other problems with the appliance, check the table below for solutions to common problems. If none of the solutions offered helps you solve the problem, please contact our customer service.

Problem	Possible causes	Processing Method
Display screen is not lit up	Power not connected	Connect to the power supply.
	The display screen is broken.	Contact after-sales service.
	System failure.	Power on again.
Display screen shows abnormalities	System failure.	Power on again.
	Screen damage	Contact after-sales service.
Buttons are unresponsive	Water droplets/mist on the display screen	Wipe the screen and touch it again. Power on again.
	System failure.	Contact after-sales service.
	Loose Internal cable / Touch panel now working	
Door is leaking air	The oven door seal is damaged, deformed or displaced.	Contact after-sales service.
	The oven door hinge is damaged.	
Oven light failure	The light bulb is damaged.	Contact after-sales service.
	The computer board is damaged.	
	The plug is loose.	
Microwave not heating	Food placed outside microwave heating area	Place food within designated heating area (center area)
	Use of non-microwave-safe containers, such as metal.	Use appropriate microwave-safe containers, such as ceramic or glass.
	Microwave heating system failure	Contact after-sales service.
No steam is generated	The water tank is not filled with water (indicated by the water shortage icon).	Add water to the water tank and then start working.
	The steam system is abnormal (fault prompt)	Contact after-sales service.
	The water tank sealing ring is missing.	
Displays E02	microwave communication module out of service (the microwave function can no longer be used)	
Displays E03	Inverter microwave error (the microwave function can no longer be used)	
Displays E04	Heating failure.	
Displays E05	NTC of the evaporation pan is open-circuited (the steam function can no longer be used).	
Displays E06	NTC of the evaporation pan is short-circuited (the steam function can no longer be used).	
Displays E07	NTC of the cavity is open-circuited.	
Displays E08	NTC of the cavity is short-circuited.	

CLEANING AND MAINTENANCE

- Do not use abrasive cleaners or sharp metal scrapers to clean the glass oven door, as this will scratch the glass surface and may cause it to shatter.
- Clean the door seal, cavity, and adjacent parts thoroughly.
- Clean this product regularly and remove all food residue.
- Failure to clean this product will degrade the machine's surface, shorten its lifespan, and may lead to dangerous situations.
- Do not use a steam cleaner to clean the appliance.
- Before cleaning the machine, always disconnect the power cord and allow it to cool completely.
- Wipe the exterior with a cloth dampened with a mild detergent (such as dish soap), then wipe clean with a damp cloth, and finally dry the cavity with a dry cloth.
- Grease produced during cooking can corrode the interior, affecting heating efficiency and food flavor. After use, clean the interior with hot water, wipe dry, and use the dryer function to keep it dry and prevent bacterial growth.
- Clean accessories with warm water. Do not clean with cold water immediately after prolonged cooking.
- Never spray water directly onto the machine body.
- Steam generator maintenance: To ensure the continuous and effective operation of steam-related functions, it is recommended to descale every 1-3 months, depending on local water quality and usage frequency.
- Do not use organic solvents (such as gasoline, alcohol, etc.) or strong acids, strong alkalis, or strong oxidizing solvents (such as laundry detergent, scouring powder, soapy water, etc.), otherwise it will cause discoloration of the machine and cracking of the surface paint.
- It is recommended to use purified water to fill the water tank. If using tap water or drinking water, scale will easily form; please clean it regularly.
- The water tank should be checked and cleaned regularly. When removing the water tank, it should be removed horizontally. Clean the water tank gently with a soft cloth. After wiping or cleaning the inner wall, the water tank should be returned to its original position.
- After cooking, please remove food and cooking utensils promptly. Do not leave them inside the machine cavity for too long. Clean the inner cavity and door seams after the machine has cooled down to prevent grease buildup and corrosion.
- After cooking, remove the water tray to drain any residual water. - Clean the seal of the oven door regularly and wipe it with a soft, dry cloth.
- If not used for an extended period, unplug the appliance, clean the interior, and then place the steam oven in a dry environment free of corrosive gases.
- Do not use harsh cleaners or sharp metal scrapers to clean the oven door, as this may damage the glass.
- Before storing, disconnect the power to the product and allow it to cool completely.
- Before storing, ensure all parts are clean and completely dry.
- Do not immerse this product in water or other liquids. When cleaning the exterior, use a sponge or cloth dampened with warm soapy water. Do not use steel wool pads, as they may break and come into contact with live parts, posing a risk of electric shock. Do not use strong, abrasive cleaners.
- Wipe the exterior of the product with a damp cloth and mild laundry detergent. Apply the cleaner to the cloth, not directly to the oven.

- Remove all accessories from inside the oven cavity when cleaning.
- Hand wash accessories with hot, foamy water.
- If accessories require scrubbing, use a nylon scouring pad or brush. Rinse thoroughly and dry accessories after washing.
- Store appliances and accessories safely in their original packaging to protect them from dust.
- Store appliances in a dry place out of reach of children. Do not store any materials inside the appliance except for the included oven-safe accessory. Never put paper, cardboard, plastic, or similar materials in the oven.
- Never place any heavy objects on top of the appliance while storing it, as this may damage it.

PRODUCT SPECIFICATIONS

Model no.: GMSO32BK
Capacity: 32 Litres
Voltage: 220-240V~
Frequency: 50/60Hz
Bake Power: 1900W - 2250W Steam Power: 2000W - 2400W
Microwave Input Power: 1550W; Microwave Output Power: 1000W
Microwave Frequency: 2450MHz
Product dimensions: 385(H) x 485(W) x 497(D) mm

重要安全須知，請仔細閱讀並妥善保管以備日後參考。

安全指引 - 一般安全

- 首次使用本產品前，請務必仔細閱讀本說明書。本產品所附之安全措施如能妥善遵守，可有效降低火災、觸電及其他受傷風險。請妥善保存本說明書、保固卡、購買收據及紙盒，以便日後查閱。
- 使用本產品時，請務必遵循基本安全規範及事故預防措施。
- 請依照本說明書之指示正確使用本產品。
- 本設備適用於家庭及類似場所，例如：
  商店、辦公室及其他工作場所的員工廚房
  飯店及住宅場所的顧客使用
- 請勿於戶外使用，亦請避免在潮濕或高濕度環境中操作本產品。
- 嚴禁將本產品用於任何非預期用途。
- 使用前請先移除所有包裝材料。
- 0至8歲兒童不得操作或使用本產品。
- 身體機能、感官或精神狀況較為薄弱或缺乏使用經驗與知識者，應在具備安全責任之人員監督或指導下使用本產品，並確保其了解相關風險。
- 使用電器時，請確保兒童與產品保持安全距離，並加以監護。兒童在使用或接近任何電器設備時，須接受適當監督。
- 兒童不得自行進行清潔或維護作業。
- 任何維修作業均須由專業維修人員執行，切勿自行拆解或修理本產品。
- 如本產品發生損壞，應立即停止使用，並待專業人員檢修完成後方可再次使用。
- 切勿在雙手潮濕的情況下觸摸電源插頭或操作本產品，以免發生觸電危險。
- 【重要警示】為防止觸電危險，請避免將電線、插頭或整機浸入水中或其他液體中。如產品不慎落入水中，請立即拔除電源插頭，切勿觸碰水體或將手伸入水中，並將產品妥善乾燥後交由合格維修人員檢查。
- 僅可使用原廠提供或隨附之配件。
- 若因未遵循說明書指示或不當操作所導致之任何損失或傷害，本公司概不負責。

安全指引 - 電子產品

- 請將本產品置於平穩且牢固之表面上使用，以確保運作安全。
- 請確認插座電壓與電路頻率符合本產品標示之規格。
- 本產品須使用具備接地之電源插座。
- 請正確插入電源插頭，並確保插頭方向與位置正確，以便安全插拔。
- 當本產品不使用時，請務必將電源插頭自插座中拔除。
- 拔除插頭時，請手持插頭本體操作，切勿直接拉扯電源線。
- 請避免讓電源線接觸水源，於清潔或設備本體尚未乾燥時，嚴禁使用或觸碰電器。
- 請注意避免電源線與插頭長時間接觸高溫表面，如暖氣設備等。
- 請勿拉扯、擠壓、扭曲或承受過重負荷於電源線，亦不得將重物置於電源線上或以電源線拖拉搬運本產品。
- 請定期檢查電源線是否有破損。如發現損壞，應立即停止使用，並由具備資格之專業人員更換，以避免事故發生。
- 【警告】若電器設備曾掉落、遭受撞擊、處於不穩定狀態,或出現明顯故障時，請勿繼續使用。
- 清潔或更換配件前，請先關閉電源並拔除插頭,並待所有控制裝置恢復至關閉狀態後再進行操作。拔除插頭時，請握住插頭本體，切勿拉扯電源線。
- 使用後，請務必關閉電源並待設備完全冷卻後，方可拆卸配件、進行清潔或移動。
- 漏電保護器裝置 (漏電斷路器(RCD)) : 一般(香港)家中的電箱已安裝漏電保護器。如果沒有安裝，請找專業電工安裝，能為家居提供額外安全保護。
- 電源線收納 : 收納電源線時,請避免過度彎曲，以免損壞電線。
- 請勿覆蓋本產品，亦不得在其上放置任何物品，以免影響散熱並導致過熱。
- 本產品不得安裝於裝飾性門後方，以免阻礙散熱並引致過熱風險。
- 【警告】如爐門或門邊密封受損，請停止使用本產品，並必須由合資格維修人員修理後方可再次使用。
- 【警告】如除經授權的專業維修人員外，任何人士均不得自行拆卸本產品或進行內部操作，包括拆除任何防護裝置。

  【警告】切勿加熱密封容器內的液體或食物，以免發生爆炸危險。
- 請勿在產品內或其周邊使用易揮發或具腐蝕性的物質 (如酒精、汽油或其他液體燃料)，亦不得將易燃物品放置於產品內。
- 切勿自行拆解本產品、改動內部線路、零件或任何安全裝置。
- 請避免與其他高功率電器共用同一插座，以避免電路過載及火災風險。
- 棄置本產品前，請先關機並切斷電源，剪除電源插頭及電線 (特別是機背電源線)，以防被不當再用。

安全指引 - 操作期間

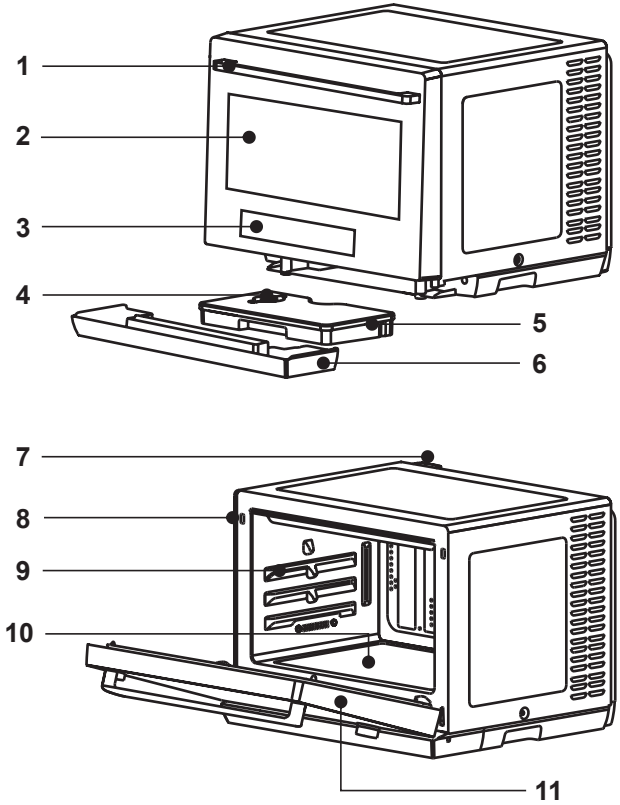
- 使用過程中，本產品可能產生高溫,請避免直接接觸蒸氣出口及加熱元件，以防燙傷。
- 【警告】操作時部分外殼可能變熱，請務必讓兒童遠離設備。
- 進行微波加熱時，請勿使用金屬容器。
- 使用紙質或塑膠容器加熱食物時，請隨時留意設備運作狀況，以防引發火災。
- 加熱食品、飲料、衣物、加熱墊、拖鞋、海綿或濕布等類物品時，可能引發受傷或火災風險，請特別注意。
- 若設備內出現煙霧，請立即關閉電源並保持爐門關閉，同時拔除電源插頭，以抑制火勢擴散。
- 微波加熱飲料可能導致延遲噴濺沸騰，因此取放時應小心謹慎。
- 嬰兒食品或奶瓶內容物在餵食前，請務必攪拌或搖勻，並先測試溫度，以避免燙傷。
- 請勿使用微波功能加熱帶殼雞蛋或整顆已煮熟之雞蛋，以免發生爆裂。
- 若產品出現異常聲響、異味或溫度異常,請立即停止使用，關閉電源並拔除插頭。
- 本產品應放在乾燥平坦的地方，周圍有足夠的空間，使用時應遠離機器的背面、左側和右側超過50mm的空間距離，以及機器頂部至少200毫米的空間以散熱,並且不可在產品上面放置物品。(詳細散熱空間距離請參閱安裝說明)
- 請勿將家電放置在或靠近熱瓦斯爐、電爐、爐具、烤箱或暖爐。
- 切勿於儲藏室、電器收納櫃、吊櫃或層架下方操作本氣炸烤箱；收納前務必拔除電源，否則可能因接觸櫃體或關門碰觸而引發火災風險。
- 小心高溫蒸氣！本產品運作時會釋放高溫蒸氣及氣流,請與排氣口保持安全距離並避免直接接觸；開啟爐門時亦須防範蒸氣逸出造成燙傷，且請勿將加熱後之設備置於不耐熱表面，建議於下方加設隔熱墊以避免損壞。
- 【注意】長時間運作所產生的熱氣，可能影響檯面或櫃體材質。建議於設備下方加設耐熱墊，以防止表面受損。
- 開關爐門時，請注意門鎖位置，以防夾傷。
- 如玻璃部件受損，請停止使用本產品，並由專業人員檢修或更換。
- 警告：操作本產品前，請確保腔體內沒有不適合與本產品一起使用的物品或用具。
- 加水時請避免超過最高水位線。
- 取出高溫食物時，請使用夾具或耐熱手套，並小心操作以避免燙傷。在加熱過程中，請勿移動設備，取出含油或高溫液體時，應格外謹慎，以防濺出造成危險。

- 放入或取出烹調容器或冷凝盤時，請小心避免汁液濺出，並切勿接觸產品本體及其頂部，以防燙傷。
- 請勿將非本產品附屬之烤箱配件以外的任何物品存放於機內，亦嚴禁放入紙張、紙板、塑膠等易燃或不耐熱材料。
- 產品運作時不得無人看管，使用後或離開時務必拔除電源。
- 請勿於密封容器內加熱食物 (例如密封瓶、盒裝牛奶等)，以防爆裂。
- 同時避免放入過大食材、金屬包裝或金屬器具，以免引發火災或觸電危險。
- 若開啟本機後，靜止10分鐘沒進行任何程序，便會進入待機模式。
- 在第一次使用本產品時，會有輕微的煙霧，均屬正常的。不久後，將會消失 (建議不放任何食物使用氣炸模式運行一次)。
- 警告：不使用本產品時，請勿在腔體內存放易燃物品、烹飪用具或食物等物品。

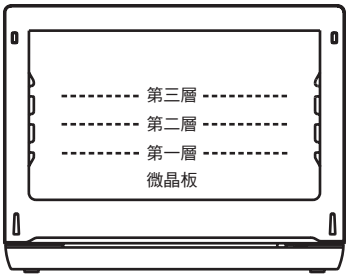
警告：表面高溫！小心燙傷！

- 請採取適當預防措施，避免燙傷、火災或其他人員傷害或財產損失。
- 本產品不適用於透過外部定時器或其他遙控器系統操作。

部件示意圖



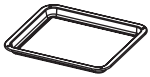
1. 門把手
2. 玻璃門
3. 控制板
4. 注水口
5. 進水箱
6. 接水槽
7. 排氣口
8. 主聯鎖
9. 層架卡位
10. 微晶板
11. 爐門



配件使用層架位置

配件 (以實際產品為準)

12



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12. 蒸盤：用於蒸煮食物時使用。
⚠ 注：微波相關模式禁止使用。

13. 烤盤：用於烘焙、燒烤或製作其他菜式，或用於接住滴落的液體或碎屑時使用。
⚠ 注：微波相關模式禁止使用。

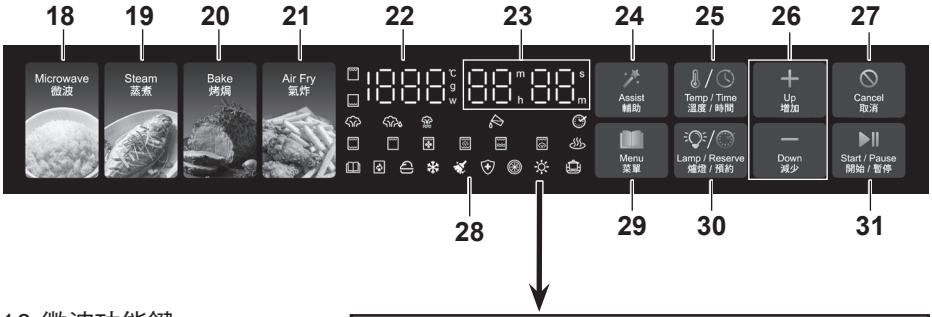
14. 烤架 (需要配合烤盤使用)：燒烤食物時使用。
⚠ 注：微波相關模式禁止使用。

15. 隔熱手套：從烤箱中取出出烤盤 / 蒸盤或其他器皿時使用，以預防燙傷。
16. 吸水海綿：清潔接水槽及腔體內積水時使用。
17. 控濕片：適用於乾果模式下等需要大量排濕時使用。

配件提示：

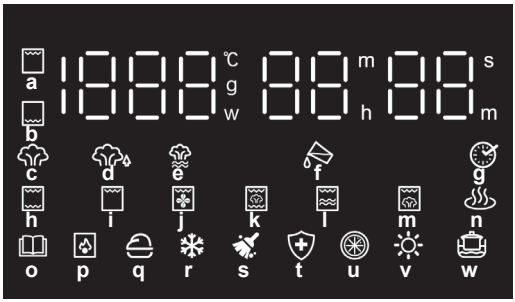
長時間使用高溫情況下可能出現輕微變形，這並不影響功能，待冷卻後會恢復原狀。

控制面板



18. 微波功能鍵
19. 蒸煮功能鍵
20. 烤焗功能鍵
21. 氣炸功能鍵
22. 溫度 / 功率顯示
23. 時間顯示
24. 輔助功能鍵
25. 溫度 / 時間調整鍵
26. 增加 / 減少鍵
27. 取消 / 電源關閉鍵
28. 顯示屏
29. 預設菜單功能鍵
30. 爐燈開 / 關鍵 及
    預約功能鍵
31. 開始 / 暫停鍵

顯示屏



a. 上管
b. 下管
c. 純蒸
d. 高溫蒸
e. 微波+蒸氣
f. 缺水提示
g. 預約
h. 上下烤
i. 上管烤
j. 熱風烤
k. 蒸烤
l. 微波+烤焗
m. 上烤下蒸
n. 預熱
o. 菜單
p. 保溫
q. 發酵
r. 解凍
s. 除垢
t. 殺菌
u. 乾果
v. 烘乾
w. 養生燉

℃ 溫度
g 重量：克
w 功率：瓦

操作說明

功能鍵	對應功能
微波功能鍵 (18) 	時間範圍：10秒至1小時30分 (默認時間：30秒) 溫度範圍：100W至1000W (10段設定) (默認溫度：1000W) 用途：快速加熱食物。 ⚠禁止使用金屬器皿 使用方法： 1.選擇微波功能，按“微波”功能鍵 (18)，進入微波模式。 2.按“溫度 / 時間”鍵，切換時間或功率。 3.按“增加 / 減少”鍵，調整功率或時間。 4.設置所需溫度及時間後，按下“開始 / 暫停”鍵 (31) 開始操作。 5.時間開始倒計時。
蒸煮功能鍵 (19) 	分為：**純蒸 / 高溫蒸/ 微波+蒸氣**三個模式 **1.純蒸 (c)** 時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：30˚C至100˚C (默認溫度：100˚C) 用途：適合蒸麵食、大部分菜式，水箱需加入純淨水 **2.高溫蒸 (d)** 時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：100˚C至120˚C (默認溫度：110˚C) 用途：適合比較難蒸的食物，水箱需加入純淨水 **3.微波+蒸氣 (e)** 時間範圍：1分鐘至1小時30分 (默認時間：10分鐘) 溫度範圍：100˚C (溫度不可調整) 用途：微波與蒸氣結合，輔助烹飪 ⚠禁止使用金屬器皿 **使用方法：** 1. 選擇蒸煮模式，按“蒸煮”功能鍵 (19)，進入蒸煮模式。 2. 重覆按“蒸煮”鍵 (19)，或先按“蒸煮”鍵 (19)後，再按“增加 / 減少”鍵 (26) 選擇模式，所選功能圖案會閃動。 3. 按“溫度 / 時間”鍵 (25)，切換時間或溫度。 (所選功能圖案會長亮) 4. 按“增加 / 減少”鍵 (26) 調整溫度或時間。 5. 設置所需溫度及時間後，按下“開始 / 暫停”鍵 (31)，開始操作。 6. 時間顯示屏開始倒計時。

烤焗功能鍵 (20) 	分為：**上下烤焗 / 上管烤焗 / 熱風烤焗 / 蒸烤 / 微波+烤焗 / 上烤下蒸 / 預熱，7個模式** **1. 上下烤焗 (h)** 時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：100˚C至230˚C (默認溫度：180˚C) - 上管和下管溫度可各自調整 用途：適合烘焙或燒烤 **2. 上管烤焗 (i)** 時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：100˚C至200˚C (默認溫度：180˚C) 用途：食物上色，使表面酥脆 **3. 熱風烤焗 (j)** 時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：120˚C至230˚C (默認溫度：180˚C) 用途：可多層烘烤，適合烤肉 **4. 蒸烤 (k)** 時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：120˚C至230˚C (默認溫度：180˚C) 用途：需要蒸氣補濕的烘焙或燒烤，水箱需加入純淨水 **5. 微波+烤焗 (l)** 時間範圍：1分鐘至1小時30分 (默認時間：10分鐘) 溫度範圍：100˚C至200˚C (默認溫度：180˚C) **用途：微波助烤，適合快速燒烤** ⚠禁止使用金屬器皿 **6. 上烤下蒸 (m)** 時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：120˚C至230˚C (默認溫度：170˚C) **用途：適合組合菜，水箱需加入純淨水** **7. 預熱 (n)** 時間範圍：不可調整 溫度範圍：120˚C至230˚C (默認溫度：200˚C) **用途：預先預熱焗爐至選擇指定溫度，以便繼續選擇後續烹飪。** **使用方法：** 1. 按“烤焗”功能鍵 (20)，進入烤焗模式。 2. 重覆按“烤焗”鍵 (20) 或先按“烤焗”鍵 (20)後，再按“增加 / 減少”鍵 (26) 選擇所需模式，所選功能圖案會閃動。 3. 按“溫度 / 時間”鍵 (25)，切換溫度或時間 (所選功能圖案會長亮)。 4. 按“增加 / 減少”鍵 (26) 調整溫度或時間。 5. 設置所需溫度及時間後，按下“開始 / 暫停”鍵 (31)，開始操作。 6. 時間顯示屏開始倒計時。

氣炸功能鍵 (21) 	時間範圍：1分鐘至1小時30分 (默認時間：20分鐘) 溫度範圍：120˚C - 230˚C (默認溫度：200˚C) 用途：適合炸雞粒、急凍薯條等 **使用方法：** 1. 選擇氣炸模式，按“氣炸”功能鍵 (21)，進入氣炸模式。 2. 按“溫度 / 時間”鍵 (25)，切換溫度或時間。 3. 按“增加 / 減少”鍵 (26) 調整溫度或時間。 4. 設置所需溫度及時間後，按下“開始 / 暫停”鍵 (31)，開始操作。 5. 時間顯示屏開始倒計時。
輔助功能鍵 (24) 	輔助功能 分為：**保溫/ 發酵 / 解凍 / 除垢 / 殺菌 / 乾果 / 爐腔烘乾 / 養生燉** 8個模式 **1. 保溫 (p)** 時間範圍：5分鐘 - 24小時 (默認時間：2小時) 溫度範圍：60 - 80˚C (默認溫度：70˚C) 用途：食物保溫，水箱需加入純淨水 **2. 發酵 (q)** 時間範圍：5分鐘 - 24小時 (默認時間：20分鐘) 溫度範圍：30 - 45˚C (默認溫度：30˚C) 用途：發酵包子、麵糰、乳酪等，水箱需加入純淨水 **3. 解凍 (r)** 重量範圍：100 - 1000g (默認時間：500克 / 8分鐘) 時間範圍：按重量 (請參照解凍模式對應時間參考表) 用途：急凍食物解凍 ⚠禁止使用金屬器皿 **4. 除垢 (s)** 時間範圍：1小時 5分鐘 (不可調整) 用途：清理管道與蒸發器的水垢 除垢步驟： 1. 將擰檬酸顆粒或除垢劑按說明配製成 500ml水溶液，倒入水箱，同時清空接水槽。 2. 選擇“除垢”功能，啟動工作。 3. 當工作時剩餘3分鐘，系統會發出聲音提示，此時請換清水，並清空接水槽內的積水和水箱內剩餘的擰檬酸或除垢劑溶液。 4. 水箱重新加入300ml純淨水，換好清水後放進去，再按“開始 / 暫停”鍵 (31)，機器繼續工作。 5. 工作完成後，清理水箱與接水槽，除垢完成。 注意：根據不同地區的水質和使用頻率，建議使用每個月進行一次除垢。

	5.殺菌 (t) 時間範圍：30分鐘 (不可調整) 溫度範圍：120˚C (不可調整) 用途：內腔進行殺菌 **6.乾果 (u)** 時間範圍：5分鐘 - 24小時(默認時間：3小時) 溫度範圍：60 - 120˚C (默認溫度：70˚C) 用途：風乾，使食物脫水（配合控濕片使用） **7.爐腔烘乾 (v)** 時間範圍：10分鐘 (不可調較) 溫度範圍：140˚C (不可調較) 用途：烘乾本體內腔 建議在使用前先用乾布抹乾內腔水分後再烘乾，以保持內腔乾爽並防止細菌滋生。 **8.養生燉 (w)** 時間範圍：1分鐘 - 1小時30分 (默認時間：20分鐘) 溫度範圍：100 - 150˚C (默認溫度：115˚C) 用途：適合燉湯，水箱需加入純淨水 **使用方法：** 1. 按“輔助”功能鍵 (24) 進入輔助模式。 2. 重覆按“輔助”鍵 (24) 或先按“輔助”鍵 (24)後，再按“增加 / 減少”鍵 (26) 選擇所需模式，所選功能圖案會閃動。 3. 按“溫度 / 時間”鍵 (25)，切換溫度或時間 (所選功能圖案會長亮)，然後按“增加/減少”鍵 (26) 調整溫度或時間。 4. 設置所需溫度及時間後，按下“開始 / 暫停”鍵 (31)，開始操作。 5. 時間顯示屏開始倒計時。
溫度 / 時間調整鍵 (25) 	選定所需要功能 按“溫度 / 時間”鍵 (25)，切換溫度或時間，然後按“增加 / 減少”鍵 (26) 調整溫度或時間 注： 1. 輔助部分模式不可調節時間和溫度。 2. 菜譜可根據食材情況調整烹飪時間。 3. 工作過程中，如需要重新調整溫度/時間，可按下“溫度 / 時間”鍵 (25) 重新調整參數，設定完成後自動套用新的參數。
增加 / 減少鍵 (26) 	用於 - 預設菜單 - 輔助功能 - 溫度 / 時間或重量選擇

取消 / 電源開關鍵 (27) 	- 長按“取消 / 電源開關”鍵 (27) 約1.5秒關閉機器 - 觸摸任意鍵可開啟機器 - 工作過程中短按“取消 / 電源開關”鍵 (27)，可以取消正在設置的功能和正在進行的烹飪程式，回到待機狀態。
預設菜單功能鍵(29) 	有42種預設菜單選擇 (詳情請參照預設菜單程式功能選項) 使用方法： 1. 按“菜單”功能鍵 (29)。 2. 重覆按“菜單”功能鍵 (29)選擇類別。 3. 按“增加 / 減少”鍵 (26)，選擇需要的菜單，可根據食材時間調整烹飪時間。 4. 按“開始 / 暫停”鍵 (31)，開始操作。 5. 時間顯示屏開始倒計時。 * 烹調效果可能會因應食材差異而有所不同 * * 可因應食材烹煮時間按“溫度 / 時間”鍵 (25) 微調烹煮時間 * * 預設溫度不能更改，預設的烹煮模式也不能更改 *
爐燈 / 預約鍵 (30) 	1. 爐燈 按“爐燈 / 預約”鍵 (30) 開啟或關閉爐燈 2. 預約 預約時間範圍：1分鐘-24小時 使用方法： 1. 選擇所需功能摸式，設定時間 / 溫度 / 功率後 2. 按“爐燈 / 預約”鍵 (30) 1.5秒，進入預約功能設置，預約功能圖案會長亮。 3. 按“增加 / 減少”鍵 (26)調節預約小時位時間，再按“溫度 / 時間”鍵 (25)切換分鐘位時間，按“增加 / 減少”鍵 (26)調節預約分鐘位時間。 4. 按“開始 / 暫停”鍵 (31)確認預約時間。 5. 開始預約倒計時，倒數時間結束後自動開始烹飪。
開始 / 暫停鍵 (31) 	當完成有關烹飪功能、時間、溫度等設置後，請按“開始 / 暫停”鍵 (31) 以啟動相關烹飪程序。 在烹飪過程中，如需暫停程序，請按下“開始 / 暫停”鍵 (31)，即可暫停工作並會發出提示聲音。再次按下該鍵，便可恢復程序。
缺水提示 	1. 當水箱缺水時，缺水圖示閃爍並發出聲音提示，表示水箱缺水，需要加水。 2. 加水後，按下“開始 / 暫停”鍵 (31) 繼續運行。 3. 若加水後缺水圖示仍然閃爍，則可能是水箱未安裝到位，請檢查是否安裝到位。

解凍模式對應時間參考表，僅供參考

解凍重量	100g	200g	300g	400g	500g
總時間	1分30秒	3分30秒	5分	6分30秒	8分
解凍重量	600g	700g	800g	900g	1000g
總時間	9分30秒	11分	12分30秒	14分	15分30秒

溫馨提示：

- 使用純微波或相關功能時，請勿使用金屬器皿，嚴禁空載運行，亦不可加熱帶殼雞蛋或密封食材，以免發生危險。
- 使用純微波功能時，請將器皿置於爐腔底部微晶板的中央位置。
- 使用蒸氣相關功能時，請於水箱中加入純淨水，並避免超過最高水位線。
- 首次使用或長時間未使用蒸氣功能時，啟動後可能出現水箱有水但顯示缺水的情況，此屬正常現象，請繼續操作即可。
- 烹調效果可能因食材差異而有所不同，如有需要，請自行調整烹調時間。若進行連續烹調，請留意內腔溫度變化，並適時作出調整，以避免烤、蒸或煮的時間過長，影響效果。

預設菜單功能說明：

本機內建42個食譜，詳細烹調方法請參閱隨附食譜。內置食譜僅供參考，若放入較多食材，或進行多層/多次烹調，建議選用其他烹調模式，並自行調整所需時間及溫度，以達最佳效果。

類別	預設菜單程序	類別	預設菜單程序
蒸煮類 C01-C12	C01 蒸饅頭 C02 蒸手工包 C03 蒸急凍水餃 C04 蝦仁蒸蛋 C05 清蒸魚 C06 剁椒魚頭 C07 粉絲扇貝 C08 蒜蓉蒸蝦 C09 豉椒蒸花甲 C10 蒸娃娃菜 C11 南瓜蒸排骨 C12 香菇蒸雞塊	烤焗 / 氣炸類 E01-E18	E01 奧爾良雞翼 E02 烤雞肉串 E03 香草烤雞 E04 孜然烤排骨 E05 烤雞軟骨串 E06 醬烤魷魚 E07 椒鹽焗蝦 E08 香燒秋刀魚 E09 黑椒牛排 E10 意大利薄餅 E11 芝士焗番薯 E12 烤風味蔬菜串 E13 蔓越莓曲奇 E14 葡式蛋撻 E15 戚風蛋糕 E16 牛油捲 E17 炸薯條 E18 炸雞粒
微波類 F01-F12	F01 薯仔燜排骨 F02 魚香肉絲 F03 肉碎茄子 F04 魚皮餃蛋花湯 F05 蓮子銀耳湯 F06 木瓜燉雪蛤 F07 花旗參燉雞湯 F08 冰糖燉雪梨 F09 桂圓紅棗湯 F10 蓮藕排骨湯 F11 無花果瘦肉湯 F12 蟲草花燉鴿		

烹飪用具選擇

烹飪用具使用指南僅供參考，請按照用具生產商建議溫度及方法使用，本機配件請以實物為準。

警告：使用純微波或相關功能時，嚴禁使用金屬器皿（包括鋁箔紙）。

除非製造商另有明確建議，請選用耐熱玻璃或可用於微波爐的專用器皿。

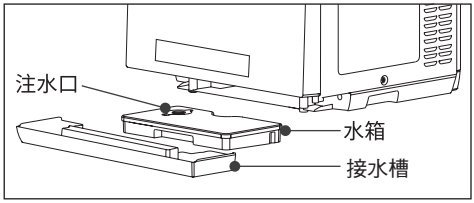
容器的種類	微波	微波 + 蒸氣	微波 + 烤焗	蒸氣	烤焗
蒸盤 (本機附件)	X	X	X	✓	X
烤盤 (本機附件)	X	X	X	X	✓
烤架 (本機附件)	X	X	X	X	✓
耐熱性玻璃容器	✓	✓	✓	✓	X
不耐熱性玻璃容器	X	X	X	X	X
陶瓷 / 瓷器	✓	✓	✓	✓	X
漆器	X	X	X	X	X
金屬容器	X	X	X	✓	✓
耐熱性塑料容器	✓	✓	✓	✓	X
不耐熱性塑料容器	X	X	X	X	X
木、竹容器	X	X	X	✓	X
耐高溫保鮮膜	✓	✓	✓	✓	X
鋁箔	X	X	X	✓	✓

水箱使用說明

- 請定期清潔水箱及接水槽，以確保水質安全與衛生。
- 使用前，請確認水箱密封圈已妥善覆蓋並密封良好。
- 使用前，請檢查水箱及接水槽是否已正確安裝到位，以避免漏水或位置偏移。
- 請使用純淨水，以減少水垢產生。
- 切勿將熱水注入水箱。
- 注水時請勿超過最高水位線。
- 每次使用後，請務必清潔水箱及接水槽，以防止細菌滋生。
- 請勿使用洗碗機清洗水箱及接水槽，以免損壞。
- 水箱側放或倒置時出現滴水屬正常現象，建議保持水平放置。
- 如需清洗水箱，請先拆下水箱蓋進行清潔，完成後再重新安裝。

水箱的注水步驟：

1. 取出接水槽：雙手扶住接水槽兩側，將接水槽向外平移取出。
2. 取出水箱：將手伸入腔體下方，按住水箱扣位後向外拉出。
3. 加水：打開橡膠密封蓋，加入適量純淨水。
4. 安裝水箱：將注滿水的水箱推回安裝位置，確保安裝到位。
5. 安裝接水槽：雙手扶住接水槽兩側，將接水槽向內平推回位，確保安裝穩固。

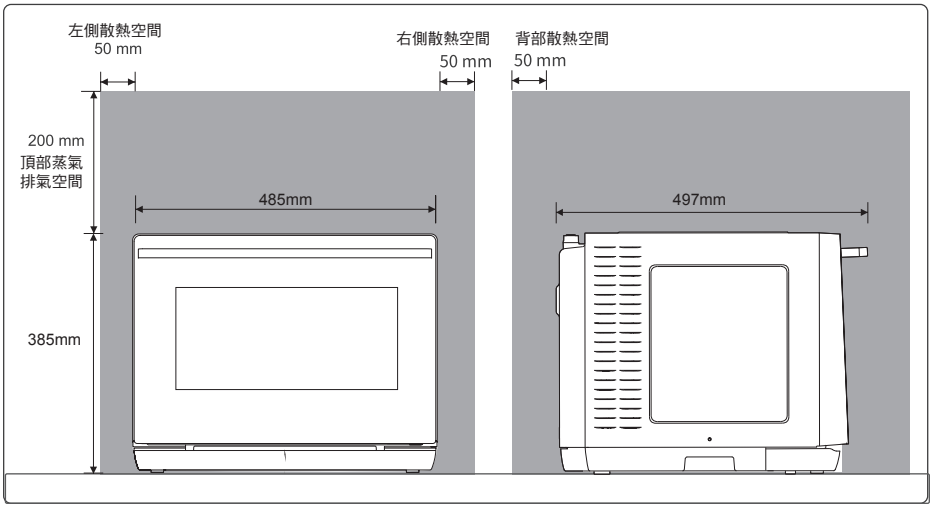


安裝說明

1. 請將機器放置於平穩的檯面上，並確保周圍有足夠空間以利散熱及排風。
2. 機身後方及左右兩側需預留不少於 50 mm 的散熱空間。
3. 頂部蒸氣排放位置與上方障礙物之間需保持至少 200 mm 的距離。
4. 灰色區域所示為建議的安裝空間尺寸，請依圖示配置設備。
5. 本產品不應放置在櫥櫃內也不應放置在或使用於低於地面850mm的工作檯面上。

附註:

手工測量數據可能存在誤差,請以實際情況為準。圖中所標示尺寸僅供安裝參考。



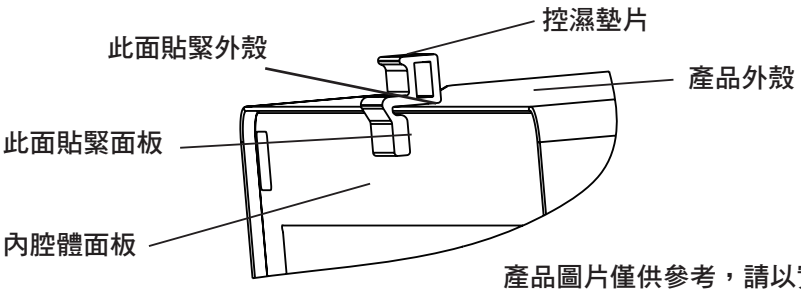
控濕片使用說明

控濕片用途：

適用於乾果模式需要較大排濕量的烹調情況。

操作說明：

打開爐門，依照圖示將控濕片掛裝於產品頂部中間位置，然後緩慢關閉爐門，使爐門能穩固扣住控濕片。(產品圖片僅供參考,請以實物為準。)



產品圖片僅供參考，請以實物為準。

注意事項：

1. **若安裝控濕片後產品無法啟動，請檢查控濕片是否正確安裝。**
2. **如已正確安裝但仍無法啟動，請嘗試將控濕片稍微向右側移動，直至設備可正常運作。**

疑難排解

如果您的家電無法運作，或遇到其他問題，請參考下方表格，了解常見問題的解決方案。如果所提供的解決方案都無法幫助您解決問題，請聯絡我們的客服。

問題	可能原因	處理方法
顯示屏不亮	機器沒有連上電源	連接上電源
	顯示屏壞	聯繫售後服務
	系統死機	拔掉插頭後重新再插電
顯示屏顯示異常	系統死機	拔掉插頭後重新再插電
	顯示屏損壞	聯繫售後服務
按鍵失靈	屏上有水珠、水霧	擦乾屏幕重新觸摸
	系統死機	聯繫售後維修
	TP插線鬆脫/觸控板壞	聯繫售後維修
門漏氣	門上的密封圈變形大、移位	將密封圈整理平整
	門鉸鏈損壞	聯繫售後服務
爐燈不亮	燈泡損壞	聯繫售後服務
	電腦板損壞	
	插線松脫	
微波不加熱	食物未放置在微波加熱區域	食物置於底板圓形區域
	使用金屬器皿	使用陶瓷或玻璃器皿
	微波加熱系統損壞	聯繫售後服務
不出蒸氣 (有故障提示)	進水盒沒加水（水箱圖示有提示）	進水盒加水再啟動工作
	蒸氣系統異常（提示故障）	聯繫售後服務
	水箱前頭密封圈丟失	
顯示 E02	微波通訊失效(微波功能不可再用)	
顯示 E03	變頻微波工作異常(微波功能不可再用)	
顯示 E04	加熱失效	
顯示 E05	蒸發盤NTC開路（蒸氣功能不可再用）	
顯示 E06	蒸發盤NTC短路（蒸氣功能不可再用）	
顯示 E07	腔體NTC開路	
顯示 E08	腔體NTC短路	

清潔和保養

- 請勿使用粗糙清潔劑或尖銳金屬刷具清潔爐門玻璃，以免刮傷表面，甚至導致玻璃破裂。
- 清潔時，請特別留意腔體及其鄰近部件的細節位置。
- 建議定期清潔本產品，以避免食物殘留影響衛生。
- 若長期未清潔，可能導致機器表面劣化，影響使用壽命，甚至引發安全風險。
- 請勿使用蒸氣清潔器進行清潔。
- 清潔前，請先關閉電源並拔除插頭，待產品完全冷卻後再進行操作。
- 機身外部可使用柔軟濕布(如洗潔精溶液)擦拭，再以濕布抹淨，最後用乾布擦乾。
- 烹飪過程中產生的油脂會腐蝕內腔、影響加熱效果與食物的味道，使用後用熱水清潔內腔，抹乾並使用烘乾功能烘乾，保持乾爽，預防細菌滋生。
- 請使用溫水清潔配件；於產品長時間烹調後，切勿立即以冷水清洗，以免造成損壞。
- 嚴禁使用水直接沖洗機體。
- 為確保蒸氣功能持續穩定運作，請定期為蒸氣發生器進行保養。建議依據當地水質及使用頻率，每 1 – 3 個月進行一次除垢。
- 請勿使用有機溶劑 (如汽油、酒精等)或強酸、強鹼及強氧化性清潔劑 (如洗衣粉、去污粉、肥皂水等)，以免造成機體變色或表面塗層受損。
- 建議使用純淨水注入水箱；如使用自來水或食用水，較易產生水垢，需加強定期清潔。
- 請定期檢查並清潔水箱。取出水箱時應保持水平，並使用柔軟布料輕輕擦拭；清潔後請將水箱正確放回原位。
- 烹調完成後，請及時取出食物及烹飪用具，避免長時間留在腔體內。待機體冷卻後，請清潔內腔及門邊縫隙，以防油氣積聚對機體造成影響。
  烹調結束後，請取出接水槽並清除殘留積水。
- 請定期清潔爐門密封面，並以柔軟乾布擦拭。
- 如長時間不使用本產品，請拔除電源插頭，清潔內部後，將機器置於無腐蝕性氣體且乾燥的環境中存放。
- 請勿使用粗糙清潔劑或尖銳金屬工具清潔爐門，以免損壞玻璃表面。進行內部清潔前，請務必先拔除電源。
- 存放產品前，請切斷電源並確保機體已完全冷卻。
- 存放前，請確認所有部件已清潔乾淨且完全乾燥。
- 請勿將本產品浸入水或其他液體中。清潔外殼時，請使用沾有溫和肥皂水的海綿或軟布擦拭。
  請勿使用鋼絲刷或鋼絲絨，因其可能破裂並接觸帶電部件，造成觸電危險。亦請避免使用強刺激性或研磨性清潔劑。

- 清潔機身外殼時，請先將清潔劑塗於布上，再進行擦拭，切勿將清潔劑直接塗於機器表面。
- 為確保產品正常運作，請定期清除內腔表面的食物殘渣及油脂飛濺，避免積聚並降低火災風險。
- 清潔前，請先將爐腔內所有配件取出。
- 可使用濕布配合溫和清潔劑清潔內腔及爐門，再以乾淨濕布重複擦拭，最後以乾布擦乾。
- 配件建議以溫熱的肥皂水手洗清潔。
- 如需刷洗配件，請使用尼龍百潔布或尼龍刷，清潔後須徹底沖洗並完全晾乾。
- 收納時，建議將產品及其配件放回原包裝中，以防灰塵附著。
- 請將產品存放於乾燥且兒童無法接觸的地方。除隨附配件外，請勿將任何物品存放於機內，亦不得將紙張、紙板、塑膠或類似易燃物放入爐內。
- 存放時，請勿在產品上方放置重物，以免造成機體損壞。

維修與正常現象說明:
- 如需由專業人員進行維修，維修前必須先切斷電源並拔除插頭。
- 以下情況屬正常現象:

  烹調過程中出現光線、排風或氣味(設備運作時會產生熱風排出)。

  運行時出現聲響(高速散熱風扇運作所產生的聲音)。

故障排除：

若設備無法啟動，請檢查以下事項：

a. 電源插頭是否牢固插入，請拔出後等待約10秒再重新插入。

b. 保險絲是否燒斷或斷路器是否跳脫，必要時請更換或重置。

c. 插座是否正常運作，可使用其他電器測試；同時請確認爐門已完全關閉並鎖緊。

產品規格

型號：GMSO32BK

容量：32升

電源：220-240V~

頻率：50/60Hz

烘焙功率 : 1900W - 2250W　蒸煮功率 : 2000W - 2400W

微波輸入功率 : 1550W; 微波輸出功率 : 1000W

微波頻率 : 2450MHz

產品尺寸：385(高) x 485(闊) x 497(深) 毫米 (帶把手)

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

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