

geminipro
ITALY

**g18 STEAM
AIR FRYER OVEN**

g18 氣炸蒸焗爐

MODEL NO. / 型號: GSAO18BK

1600 - 1900W



A GILMAN GROUP BRAND

Please read carefully and retain for future reference.

SAFETY INSTRUCTION - GENERAL

- Read this manual thoroughly before first use, even if you are familiar with this type of product. 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. If applicable, pass these instructions on to the next owner of the appliance.
- Always follow basic safety precautions and accident prevention measures when using an electrical appliance
- This appliance is intended for private domestic use only. It is not suitable for commercial, industrial or trade use.
- 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 of 0 to 8-year old.
- This appliance can be used by children older than 8-year 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 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

- Ensure the appliance is placed on a horizontal, even and stable surface.
- Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label.
- Make sure that you always use a grounded wall socket to connect the appliance.
- Insert the plug firmly into the mains wall socket. The socket must be properly earthed and within easy reach so the plug can easily be removed.
- Always remove the plug from the wall socket when the appliance is not in use.
- Remove the plug from the wall socket by pulling the plug, not the power cord.
- The power cord of this product is relatively short to reduce the risk of entanglement or tripping. If an extension cord must be used, please be very careful and ensure its rated electrical specifications are at least consistent with those of this product. Tie up any excess cord of the extension cord power strip to prevent it from hanging over the workbench or table, avoiding accidental tripping or pulling by children.
- Keep the plug away from water sources. Do not operate the appliance or touch the plug with wet hands, on a wet floor, or if the appliance itself is damp. Avoid using the device near open windows, as rainwater may pose a risk of electric shock.
- Make sure that the appliance, the power cord and plug do not make contact with hot surface, such as a hot hob or naked flame.
- Do not kink, squash or strain the power cord and protect it from sharp edges and heat. Do not let the cord touch hot surfaces. Do not place anything on top of the cord. Never pull the cord to lift up, carry or carry the appliance.
- Check the power cord regularly for visible damage. If it is damaged, do not use the appliance. A damaged cord must be replaced by its authorized service centers or similarly qualified personnel in order to avoid any hazards.
- **WARNING:** Do not use when damaged! Do not pick up or operate an appliance with a damaged cord or plug, or after it malfunctions or has been dropped or damaged in any manner. Contact our after sales support center for advice.
- Disconnect the appliance from the power supply when it is not in use, before cleaning and before putting on or taking off parts. Turn off all controls, then switch off the power at the outlet and remove the plug. Grip the plug when disconnecting, do not pull the cord. Allow the appliance to cool before cleaning it or putting on/taking off parts.
- After use: Unplug the appliance and wait until it has cooled completely before putting on or taking off parts, and before cleaning, maintenance or moving it.
- 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 the appliance, or store anything on top of it, to avoid overheating.

SAFETY INSTRUCTION – DURING OPERATION

- 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 store or use flammable and explosive gases, liquids or objects near this product, and do not put flammable materials in the product to avoid causing fire.
- 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 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 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 furnace door, pay attention to the position of the chain and be careful of pinching.
- This product features a tempered safety glass door. This glass is stronger and more resistant to breakage than ordinary glass. While tempered glass may shatter, it is designed to break into pieces without sharp edges. Please avoid scratching the glass surface or striking the edges. If the glass door is scratched or chipped, contact our after-sales service center before using the oven.
- 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.
- Appliances will heat during use. Please pay attention to the Heating Unit in the Oven.
- During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.
- When high temperatures are generated, it is normal for food in the machine to make abnormal noises.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the Oven Door, since they can scratch the surface, which may result in shattering of the glass.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Do not touch hot surfaces! This appliance generates heat during use. The temperature of the oven door and other accessible surfaces may be very high when the appliance is operating, and parts of the appliance can retain heat for some time after turning off. Always use handles, knobs and heat-resistant gloves or pot holders when the oven is operating. Wait until the appliance cooled completely before cleaning.
- Please do not share the Power Outlet with other high-power electrical devices to avoid

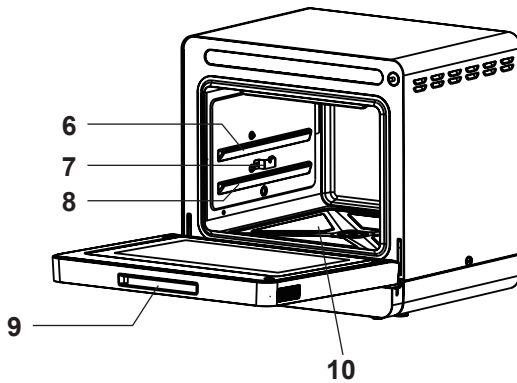
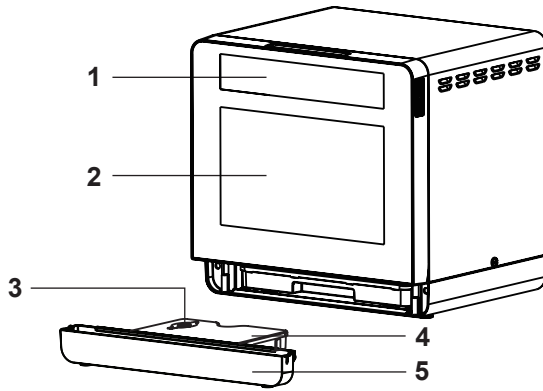
- a fire caused by the overload of the Circuit.
- Do not use any accessories that are not supplied with this unit. Doing so may expose you to danger and void your warranty.
 - Please check whether all cooking utensils are suitable for this product before using them. It is recommended to place food in high-temperature glass or ceramic containers. The capacity of holding the liquid food may not exceed two-thirds of the container.
 - Exercise extreme caution when using containers constructed of materials other than metal or ovenproof glass in the oven.
 - It is required to unplug the Power Plug from the Outlet when the Oven will not be used for a long time to avoid any electric leakage or fire caused by the aging of insulated rubber lines.
 - The Water Tank shall not be overfilled with water. Please use it correctly according to the maximum water level.
 - The vent holes of the appliance must be kept unblocked. A high-temperature steam or high-temperature airflow will be released during the operation of the product, a safe distance shall be maintained, and DO NOT contact it or keep children close.
 - The heating element surface is subject to residual heat after use the appliance.
 - Do not use with a programmer, timer, wireless plug adapter or outlet that allows control remotely, or connect to a circuit that is regularly switched on and off by your energy provider.
 - If smoke is detected, turn off appliance switches or power plugs, and keep the furnace door closed to curb the spread of flames.
 - Before disposing of the machine, please turn off the machine and cut off the power supply, cut off the plug and dispose of it, and directly cut off all the hole wires on the back of the machine to prevent misuse.
 - Do not touch hot food! Always use tongs and oven mitts or pot holders when removing food. Do not move the appliance during cooking! Exercise extreme caution when removing hot food, oil or other liquids from the appliance. Always protect your hands with non-slip oven mitts or similar.
 - When inserting or removing cooking containers or condensate plates, be careful not to spill juices, and do not touch the product or the top of the product to prevent burns.
 - **WARNING: Electric shock hazard!** Do not attempt to dislodge food when the appliance is plugged into an electrical outlet.
 - Do not store any materials other than the supplied ovenproof accessories in the appliance. Never place paper, cardboard, plastic or similar products in the oven.
 - 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.
 - **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.



SAFETY INSTRUCTION – GETTING STARTED

- Before first use, make sure you have read and understood all instructions and warnings in this manual. Refer to the Product Overview to familiarize yourself with the product and identify all parts. Pay particular attention to the safety instructions.
- Unpack and use the appliance with due care. This product has been packaged to protect it against transportation damage. Unpack the appliance and keep the original packaging carton in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the packaging materials are to be disposed of, please recycle them where possible. Make sure to remove any stickers from the surface of the oven and all documentation from inside the oven.
- Safe packaging disposal. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely. Before you discard any packaging, ensure you have unpacked all the parts listed previously. Contact our customer service if anything is missing. Check the contents.
- Unwind the power cord to its full length and inspect all parts of the appliance for visual damage. Do not use it if anything appears to be damaged or not working properly. In case of damage, please contact our customer service.
- Before first use, please make sure the power cord is unplugged and clean all parts of the appliance that come into contact with food, as described in the “Cleaning and Maintenance” section. Dry thoroughly.
- Your appliance is now ready for connection to your power supply. Place the appliance on a flat, level and dry surface which should also be heat-resistant and non-flammable.
- Please allow at least 5 cm of clearance at the rear and on both sides of the product to ensure proper ventilation—you may need to maintain this distance from walls or other items on the countertop. (Refer to the Installation Manual for detailed clearance requirements.)
- 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).

PRODUCT OVERVIEW



- 1. Control panel
- 2. Glass doors
- 3. Water inlet
- 4. Water tank
- 5. Water receiving box
- 6. Baking pan/steaming tray holder: Upper layer
- 7. Rotating fork / basket holder
- 8. Baking pan/steaming tray holder: Lower layer
- 9. Door handle
- 10. Bottom plate

ACCESSORIES



11



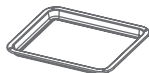
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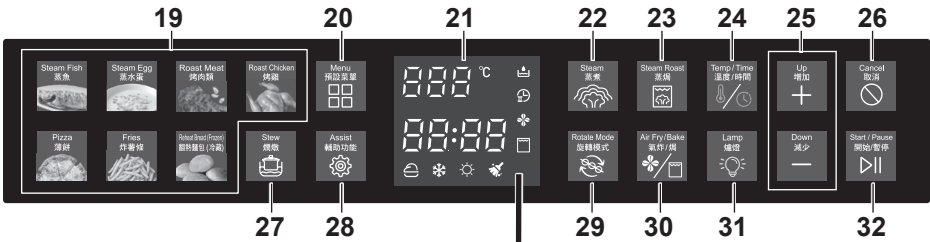
11. Rotating fork: Pierce and fix food (such as roast chicken), flip and bake, and use it with a rotating shaft.
12. Rotating basket: Suitable for tumbling and baking small pieces of ingredients (such as nuts, popcorn) and used with a rotating shaft.
13. Rotating shaft: Suitable for use with rotating forks/rotating baskets.
14. Rotisserie handle: Used when inserting or removing the rotating fork / rotating basket from the oven.
15. Baking tray: Used during baking or when catching dripping liquids or debris.
16. Steaming tray: Used when steaming food.
17. Heat-resistant gloves: Use when removing the baking tray, steaming tray or other utensils from the oven to prevent burns.
18. Tray lifter / remover: Used to remove baking sheets and steaming plates in the oven.

Remarks:

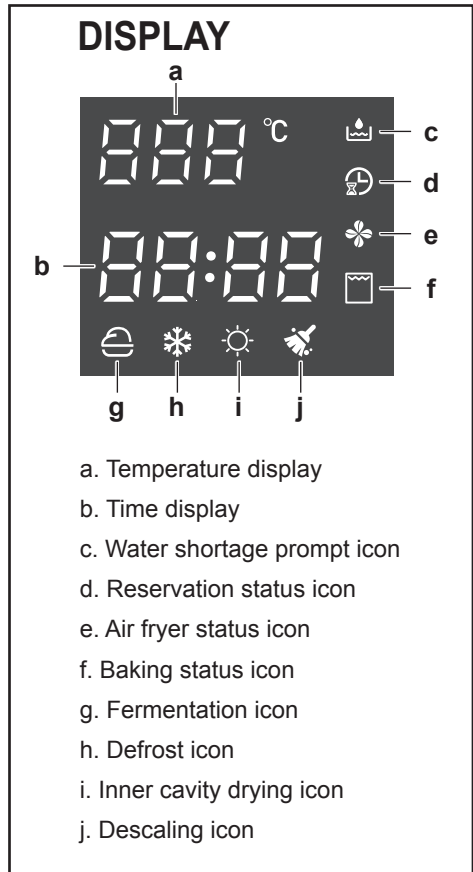
Accessories no. 11, 12, 13 must be used along with the “Rotate mode” button.






CONTROL PANEL








- 19. Auto menu shortcuts
- 20. Auto menu program mode button
- 21. Display
- 22. Steam mode button
- 23. Steam Roast mode button
- 24. Temperature / Time adjustment button
- 25. Up / Down button
- 26. Cancel / Power switch on button
- 27. Stew mode button
- 28. Assist function button
- 29. Rotate mode button
- 30. Air fry / Bake mode button
- 31. Lamp (Oven Light) On / Off button
- 32. Start / Pause button



OPERATING INSTRUCTION

Function buttons	Corresponding functions
<p>Auto menu shortcuts button (19)</p> 	<ol style="list-style-type: none"> 1. There are 7 preset menu shortcuts to choose from – steamed fish / steamed egg / grilled meat / grilled chicken / crepes / french fries and reheated bread (refrigerated). 2. Select the desired preset menu and press the buttons. 3. Press the “Start / Pause” button (32) to start the operation. <p>*Cooking results may vary depending on the ingredients *</p> <p>*You can manually adjust the cooking time by pressing the “Temp/Time” button, depending on the ingredients and your preferred level of cooking. *</p> <p>* Please note that the preset temperature and preset cooking mode cannot be modified for this program. *</p>
<p>Auto menu program mode button (20)</p> 	<ol style="list-style-type: none"> 1. There are 50 preset menu options. 2. Press the “Menu” button (20). 3. Press the “Up / Down” button (25) to select the desired menu (refer to the auto menu list), and the cooking time can be adjusted according to the ingredient time. 4. Press the “Start / Pause” button (32), start the operation and the time starts to count down. <p>*Cooking results may vary depending on the ingredients *</p> <p>*You can manually adjust the cooking time by pressing the “Temp/Time” button, depending on the ingredients and your preferred level of cooking. *</p> <p>* Please note that the preset temperature and preset cooking mode cannot be modified for this program. *</p>
<p>Steam mode button (22)</p> 	<ol style="list-style-type: none"> 1. Time Range: 1 to 90 minutes (Default Time: 10 minutes). 2. Temperature range: 30°C-120°C (Default temperature: 100°C). 3. When selecting the steam mode, press the “Steam” button (22) to enter the steaming mode. 4. You may press the “Temperature / Time” button (24) to switch between time and temperature settings, then press the “Up / Down” button (25) to adjust the time or temperature. 5. After setting the desired time and temperature, press the “Start / Pause” button (32) to start the operation, and the time starts counting down.

<p>Steam Roast mode button (23)</p> 	<ol style="list-style-type: none"> 1. Time Range: 1 to 90 minutes (Default Time: 20 minutes). 2. Temperature range: 100°C-230°C (default temperature: 200°C). 3. When selecting the steam roast mode, press the “Steam Roast” button (23) to enter the steam roast mode 4. You may press the “Temperature / Time” button (24) to switch between time and temperature settings, then press the “Up / Down” button (25) to adjust the time or temperature. 5. After setting the desired time and temperature, press the “Start / Pause” button (32) to start the operation, and the time starts counting down.
<p>Temperature / Time adjustment button (24)</p> 	<ol style="list-style-type: none"> 1. Select the required features. 2. Press the “Temperature / Time” button (24) to switch between time and temperature settings, then press the “Up / Down” button (25) to adjust the time or temperature.
<p>Up / Down button (25)</p> 	<p>For preset menus, assist mode, temperature / time selection.</p>
<p>Cancel / Power switch on button (26)</p> 	<ol style="list-style-type: none"> 1. Long press the “Cancel / Power switch on” button (26) for about 3 seconds to turn On / Off the machine. 2. Touch any key to turn on the machine. 3. Short press the “Cancel / Power switch on” button (26) during the working process to cancel the function being set and the cooking program in progress, and return to the standby state.
<p>Stew mode button (27)</p> 	<ol style="list-style-type: none"> 1. Time Range: 1 to 90 minutes (Default Time: 58 minutes). 2. Temperature range: 130 degrees. 3. When selecting the stew mode, press the “Stew” button (27) to enter the stew mode. 4. Then press the “Up / Down” button (25) to adjust the time. 5. Set the desired time, press the “Start / Pause” button (32) to start the operation, and the time starts counting down.

Assist function
button (28)



1. Multiple mode options – Fermentation (g) / Defrost (h) / Inner cavity drying (i) / Descaling (j)
2. Press the “Assist function” button (28) and then press “Up / Down” button (25) to select the desired function mode (refer to the list of accessibility function settings).
3. You may press the “Temperature / Time” button (24) to switch between time and temperature settings, then press the “Up / Down” button (25) to adjust the time or temperature.
4. Start working after setting the time or temperature.

Fermentation (g)

Time Frame:5 minutes to 24 hours (Default time:40 minutes)

Temperature Range:30°C - 45°C (Default temperature:40°C)

Defrost (h)

Time Frame:5 minutes to 24 hours (Default time:15 minutes)

Temperature Range:45°C - 60°C (Default temperature:60°C)

Inner cavity drying (i)

Time Frame:10 minutes (It cannot be adjusted)

Temperature Range:140 degrees (It cannot be adjusted)

This function is used to dry the internal cavity of the body to prevent bacterial growth.




Descaling (j)




Time Frame:15 - 65 minutes (Default time: 15 minutes)

Descaling steps:

1. Mix the citric acid granules or descaling agent according to the instructions to make a 300ml 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.

<p>Rotate mode button (29)</p> 	<ol style="list-style-type: none"> 1. Press the “Rotate mode” button (29) to start or stop the rotation. 2. Rotation mode is activated when the button flashes. 3. The button remains steady indicates operation is stopped.
<p>Air fry / Bake mode button (30)</p> 	<p>Air fry mode</p> <ol style="list-style-type: none"> 1. Time Range: 1 to 90 minutes (Default Time: 20 minutes). 2. Temperature range: 100°C-230°C (default temperature: 200°C). 3. When the air fry mode is selected, press the “Air Fry / Bake” button (30) to enter the air frying mode (the air frying status icon will be displayed and flashed on the right side of the display to indicate that the air frying mode has been selected). 4. You may press the “Temperature / Time” button (24) to switch between time and temperature settings, then press the “Up / Down” button (25) to adjust the time or temperature. 5. After setting the desired time and temperature, press the “Start / Pause” button (32) to start the operation, and the time starts counting down. <p>Bake mode</p> <ol style="list-style-type: none"> 1. Time range: 1 to 90 minutes (default time: 20 minutes) 2. Temperature range: 100°C-230°C (Default temperature: 200°C). 3. When selecting the Bake mode, press the “Air Fry /Bake” button (30) twice to enter the Bake mode (the baking status icon will be displayed and flashes on the right side of the display to indicate that the bake mode has been selected). 4. You may press the “Temperature / Time” button (24) to switch between time and temperature settings, then press the “Up / Down” button (25) to adjust the time or temperature. 5. After setting the desired time and temperature, press the “Start / Pause” button (32) to start the operation, and the time starts counting down.
<p>Stove light on/off button (31)</p> 	<ol style="list-style-type: none"> 1. Press the “Stove light On / Off” button (31) to turn the furnace light on or off. 2. The button will flash when the appliance is running. 3. The button remains steady indicates operation is stopped. 4. The lamp will automatically turn off after running for a period of time.

<p>Water shortage prompt icon (c)</p> 	<ol style="list-style-type: none"> 1. When the water tank is running out of water, the Water shortage prompt icon (c) flashes 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 continue running.
<p>Reservation status icon (d)</p> 	<ol style="list-style-type: none"> 1. Select the desired function, adjust the Time / Temperature, and press and hold the “Time / Temperature” button (24) for 1.5 seconds to enter the appointment time setting 2. Press the “Up / Down” button (25) to adjust the approximate time, press the “Start / Pause” button (32) to automatically start cooking after the countdown ends.
<p>Start / Pause button (32)</p> 	<ol style="list-style-type: none"> 1. Select a function, set the time/temperature, then press the “Start/Pause” button to start the operation. 2. Press the “Start/Pause” button during operation to pause the work.

COOKING MODE FUNCTION SETTINGS

**** The cooking effect may vary depending on the ingredients, Please adjust the time frame yourself if necessary ****

**** If you cook twice in a row, please pay attention to the temperature of the inner cavity. If necessary, adjust accordingly to avoid roasting and steaming for too long ****

Mode	Default time (minutes)	Default temperature (°C)	Time frame (minutes)	Temperature range (°C)
Steam fish	15	100	1 - 90	Cannot adjust
Steam eggs	12	100	1 - 90	Cannot adjust
Roast meat	25	190	1 - 90	Cannot adjust
Roast chicken	35	190	1 - 90	Cannot adjust
Pizza	17	170	1 - 90	Cannot adjust
Fries	20	200	1 - 90	Cannot adjust
Reheat bread (frozen)	4	180	1 - 90	Cannot adjust
Stew	58	130	1 - 90	Cannot adjust
Steam	10	100	1 - 90	30 - 120
Steam Roast	20	200	1 - 90	100 - 230
Air Fry	20	200	1 - 90	100 - 230
Bake	20	200	1 - 90	100 - 230

Preset menu program function options – 50 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.

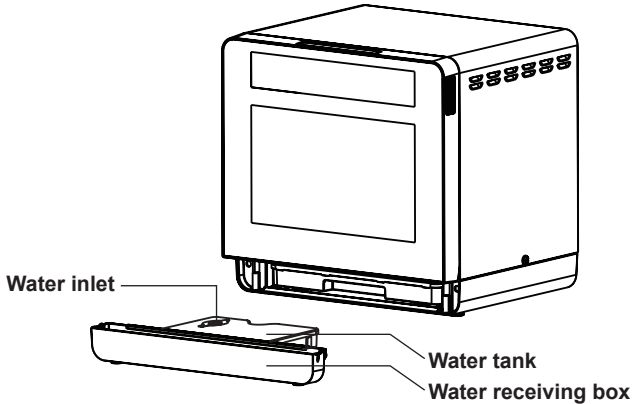
Category	Preset menu program	Category	Preset menu program
Steam	P01 Steamed eggs	Air Fry	P25 Reheat bread (frozen)
	P02 Steamed fish		P26 Reheated bread (room temperature)
	P03 Steamed chicken		P27 Pizza
	P04 Steamed pork with rice flour		P28 Roast beef
	P05 Steamed seafood		P29 Roasted sweet potatoes
	P06 Steamed scallops with vermicelli		P30 Roasted corn
	P07 Reheat Pastries		P31 Cookies
	P08 Steamed buns		P32 Baked Egg Tart
	P09 Steamed pork ribs		P33 Roasted Chestnuts
	P10 Steamed baby cabbage		P34 Pineapple bun
	P11 Steamed sweet potatoes		P35 Chiffon Cake
	P12 Baby milk warming		P36 Puffs
	P13 Heating sake		P37 Bagel
	P14 Steamed glutinous rice		P38 Macaron
	P15 Stewed bird's nest		P39 Grilled pacific saury
	P16 Papaya stewed with milk		P40 Crispy toast
Steam+Air Fry	P17 Braised pork belly	P41 Crispy roasted steamed buns	
Steam Roast	P18 Grilled Steak	P42 Roast meat	
	P19 Grilled seafood	P43 Grilled fish	
	P20 Roasted chicken wings	P44 Fried tofu	
	P21 Braised oxtail	P45 Flower Cookies	
Stew	P22 Stewed pigeon soup	P46 Roast Chicken	
	P23 Red bean paste / porridge	P47 French Fries	
	P24 Vietnamese pork rib soup	P48 Frying/Grilling	
		P49 Black garlic	
	Yogurt	P50 Yogurt	

WATER TANK USAGE INSTRUCTION

- Regularly clean the water tank and water reception 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 dispensing 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 supply 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
- 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 the water connection tank in time.

Water filling steps for the water tank:

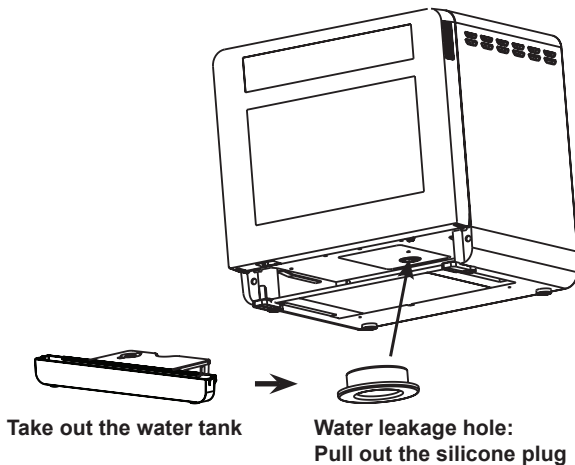
1. Remove the water tank with water receiving box: Hold both ends of the water receiving box with both hands and slide it outward to remove.
2. Add Water - Remove the rubber seal cap and fill in a sufficient amount of purified water.
3. Install the water box and inlet box: Hold both ends of the water receiving box with both hands and push the box inward to ensure it is installed in place.



After a period of use, if the water accumulates at the bottom of the inner cavity cannot be drained, it is necessary to clean up the leakage hole dirt;

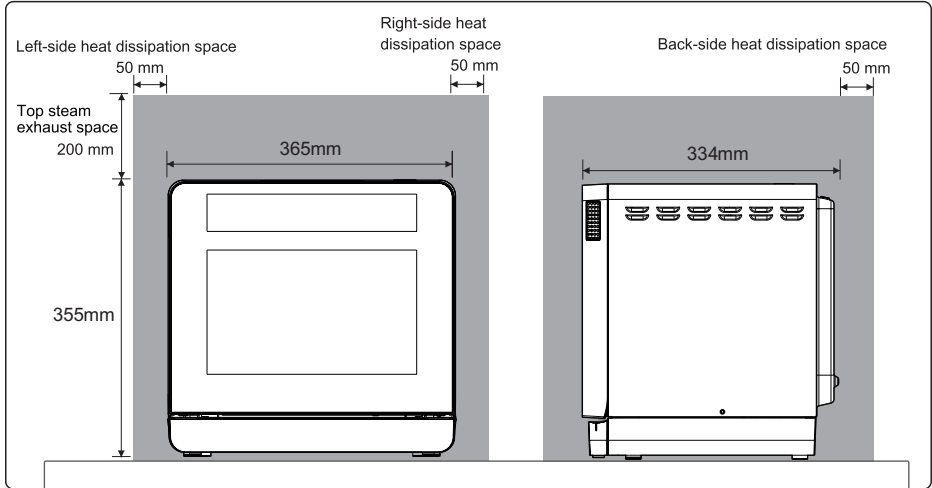
Cleaning steps:

1. Make sure the machine is in the cool state and take out the water tank;
2. Put a dry towel under the leak hole to absorb water, pull out the silicone plug, and clean the dirt in the silicone plug and the leak hole.
3. After cleaning, reinstall the silicone plug into the original position. Please make sure the silicone plug must be properly installed, otherwise the water leakage may occur.

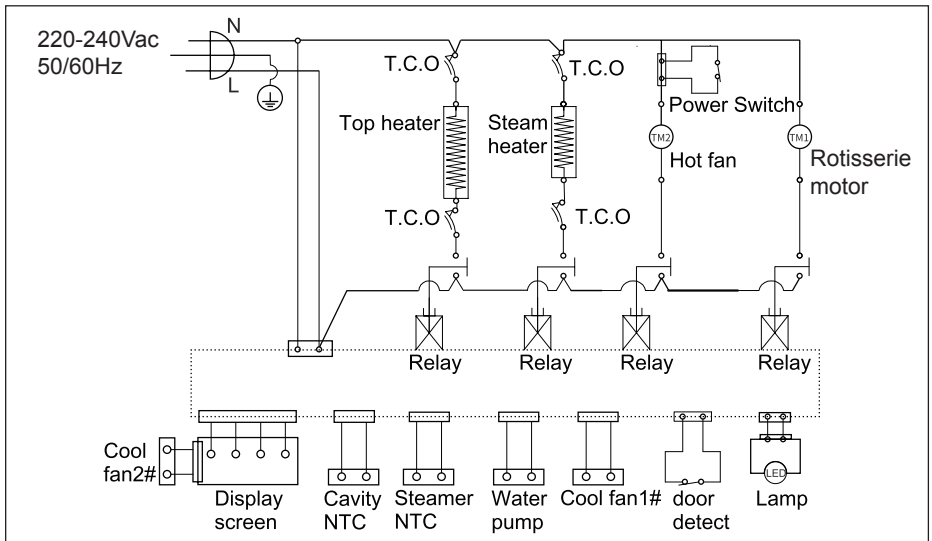


INSTALLATION INSTRUCTIONS

1. Place the machine on the countertop. ensuring that the machine has sufficient space for heat dissipation and exhaust.
2. A heat dissipation space of more than 50mm should be set on the back, left, and right sides of the machine.
3. A steam exhaust space of more than 200mm above the top of the machine.
4. The installation space dimensions of the gray part.



ELECTRICAL SCHEMATIC DIAGRAM



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.
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.	
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 E04	Heating failure.	Contact after-sales service.
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.	
Displays E13	Timer of the power board fails.	

CLEANING AND MAINTENANCE

- Please turn off the Combi Steam Oven and unplug the Power Cord from the outlet and wait for the product to cool completely before cleaning the cavity.
- Do not clean the Drip Tray surface with metal tool or abrasive material. It would damage the coating.
- Please keep the cavity clean at all time. When food or grease is splashed onto the inner wall of the oven, wipe with a damp cloth soaked with detergent rather than any hard substance.
- Do not use organic solvents (such as gasoline, alcohol, etc.) and strong acids, alkalis, and strong oxidizing solvents (such as washing powder, stain remover, soapy water, etc.), otherwise it will cause the machine to change color and crack the surface.
- Recommended to use pure water to fill the tank. If you use tap water or drinking water, it is more likely to form limescale, so please clean it regularly.
- The Water Tank should be checked regularly. Remove the Water Tank horizontally.
- It must be cleaned and wiped gently with soft cloth. After cleaning the inner wall of the oven, put the Water Tank back to its original place.
- Please take out the food and cooking utensils in time after cooking, do not leave the inner cavity of the machine for too long, and wait for the machine to cool down before cleaning the inner cavity and door cracks to avoid oil and gas condensation and erosion of the machine.
- After cooking is completed, remove the remaining water in the Water Tank.
- The sealing surface of the oven door should be cleaned frequently and wiped with a soft, dry cloth.
- If the oven will not used for a long time, please unplug and clean the cavity. The oven should be stored in a dry environment with no exposure to corrosive gas.
- Do not clean the glass of Oven Door with a rough detergent or sharp metal scraper because it may lead to damage of the glass.
- The Power Cord must be unplugged when cleaning the cavity.
- Unplug the appliance and let it cool down completely before storage.
- Make sure all parts are cleaned and dry before storage.
- Do not place the appliance in water or other liquids. Clean the housing only with a sponge/cloth moistened in warm, soapy water. Do not use a steel wool pad as pieces may break off and touch electrical parts, causing an electric shock hazard. Do not use harsh, abrasive cleaners.
- Wipe the appliance housing clean with a damp cloth and a mild detergent. Apply the cleansing agent to the cloth, not directly onto the oven.
- To keep your appliance in good working order, make sure to remove all food residues and grease splatters from interior surfaces on a regular basis. Regular cleaning will also reduce the fire hazard risk.
- Remove all accessories from the oven cavity when cleaning.
- Use a damp cloth and mild detergent solution on a sponge to clean the interior walls and door of the air fryer oven. Repeat with a dry, clean cloth.
- If scrubbing is necessary on the Interior walls and oven door, use a nonabrasive nylon or polyester mesh pad.
- The accessories should be hand-washed in hot, sudsy water.
- If scrubbing is necessary for the accessories, use a nylon scouring pad or nylon brush. Rinse and dry the accessories thoroughly after washing.

- Storing the appliance and accessories safely in the original packaging will protect it from dust.
- Store the appliance in a dry location, out of reach of children. Do not store any materials other than the supplied ovenproof accessories in the appliance. Never place paper, cardboard, plastic or similar products in the oven.
- Do not place any heavy items on top of appliance during storage as this may result in damage of appliance.

PRODUCT SPECIFICATIONS

Model no.: GSAO18BK

Voltage: 220-240V~

Frequency: 50/60Hz

Output power: 1600-1900W

Capacity: 18 Litres

Product dimensions: 355(H) x 365(W) x 334(D) mm

閱讀下列說明事項並請妥善保管，以供日後參考。

安全指引 - 一般安全

- 即使你熟悉這類產品，也請在首次使用前仔細閱讀這本手書。本書附帶的安全措施若正確遵守，可降低火災、觸電及受傷風險。將說明書與完整的保固卡、購買收據及紙盒一同妥善保存，方便日後查閱。如適用，請將這些指示轉達給下一位家電擁有者。
- 使用本產品時，務必遵守基本的安全措施及事故預防措施。
- 請按照這些說明事項，使用本產品。
- 本產品僅供私人家庭使用。不適合商業或工業用途。
- 禁止戶外使用：請勿在戶外或高濕度地區使用本產品。
- 請勿將該家電用於其預期以外的用途。
- 使用前，請將所有包裝材料拆除。
- 0至8歲的兒童不應使用本產品。
- 超過8歲的兒童可使用本產品，但請勿由肢體不健全、感覺或精神上有障礙或缺乏相關經驗知識的人使用，除非有負責他們安全的人對他們使用本產品進行監督或指導。
- 使用家電時請讓兒童遠離，並監督孩子避免玩弄家電。當兒童使用或靠近任何家電時，必須密切監督。
- 兒童不應清潔或維修本產品。
- 當需進行任何維修，必須由專業維修人員進行維修。請不要嘗試自己修理本產品。
- 如果本產品有任何損壞，則不得再使用，直到經專業維修人員修好為止。
- 手濕時不可以接觸電源插頭或本機。
- 警告：請勿沉浸其中！為了防止觸電，請勿將電線、插頭或產品本身浸入水或其他液體中。如果掉進水裡，立刻拔掉電源插座。不要碰它，也不要伸手進水裡。將電器晾乾，並請合格的維修人員檢查。
- 只使用隨機附送的配件。
- 不當使用或安裝可能導致受傷和/或損害。我們不承擔因產品誤用或未遵守說明而造成的任何損害或傷害的責任。

安全指引 - 電子產品

- 請把本產品放置在平穩的表面上使用。
- 請確保您的插座電壓和電路頻率與本產品標示的電壓相符。
- 本產品只能使用帶接地線的電源插座。
- 將插頭牢牢插入插座。插座必須正確接地且位置方便取出，方便拔出插頭。
- 當本產品不使用時，請從牆上的插座中拔掉插頭。
- 從牆上插座中拔掉插頭時，應拿著插頭而不是電源線。
- 本產品電源線較短，以降低被纏繞或絆倒的風險。如果必須使用延長線，請務必小心，並確保其標示的電氣額定值至少與本產品一致。將延長線排插多餘的電線捆綁好，避免它垂掛在工作台或桌面上，避免不小心絆倒或被小孩拉扯。
- 請將插頭遠離水源。請勿在手部或地面潮濕時，或在器具本身潮濕時使用該器具或觸碰插頭。也請勿在開著窗戶的地方使用，因為雨水可能導致觸電危險。
- 確保本產品、電源線和插頭不接觸發熱表面，如明火。
- 不要扭結、壓扁或拉扯電源線，並保護它免受銳利邊緣。不要讓電線接觸到熱的表面。不要把任何東西放在電源線上方。不要只拉起電源線來提起、搬運本產品。
- 定期檢查電源線是否有明顯損壞。如果損壞了，請不要使用該設備。損壞的電線必須由其授權的維修中心或同等資格的人員更換，以避免任何危險。
警告：損壞後請勿使用！請勿在電線或插頭損壞的家電，或在設備故障、掉落或損壞後撿起或操作。請聯絡我們的售後支援中心尋求建議。
- 當不使用本產品時、清潔前及安裝或拆卸零件前，請斷開電源並關閉所有控制選單，然後關閉插座電源並拔掉插頭。拔掉電源時請握住插頭，切勿拉扯電線。清潔或裝卸零件前，請先讓產品冷卻。
- 使用後：拔掉電源，等完全冷卻後再裝卸零件，且清潔、保養或移動前。
漏電保護器裝置：一般(香港)家中已安裝漏電保護器裝置(漏電斷路器(RCD))，如果沒有安裝的話，請安裝額定漏電動作電流為30mA (毫安)或以下漏電保護器裝置，以在使用電器時提供額外的安全保護。請找專業電工協助。
- 繞線：如果繞電源線，避免彎曲過緊，因為這可能會損壞電源線。
- 不要覆蓋住本產品，也不要任何東西放在上面，以避免過熱。

安全指引 - 操作期間

- 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)
- 請勿在本產品附近存放或使用易燃易爆氣體、液體或物品，請勿將易燃物放入產品內，以免引起火災。
- 請勿將家電放置在或靠近熱瓦斯爐、電爐、爐具、烤箱或暖爐。
- 切勿在儲藏室、電器收納櫃、吊櫃或層架下方操作本氣炸烤箱。若要將其存放於電器收納櫃中，請務必先將插頭拔離電源插座。若未按規定操作，可能會引發火災風險，尤其是當產品觸碰到收納櫃壁面，或是櫃門在關閉時觸碰到產品。
- 小心高溫蒸氣！本產品運作時會釋放高溫蒸氣或高溫氣流，請與排氣口保持安全距離，打開爐門時也可能有蒸氣釋出。請採取適當防護措施，避免被燙傷。備註：部份櫃面及表面材質無法承受某些機器長時間運作而產生的高溫，請勿將加熱後的設備放置在已上漆的木質表面上。建議在設備下方墊隔熱墊或隔熱架，以避免表面受損。
- 關爐門時注意較鏈位置，小心夾傷。
- 蒸焗爐在使用過程中會升溫。請注意蒸焗爐裡的加熱裝置。
- 在使用過程中，電器會變熱。應該注意避免接觸蒸焗爐內的加熱元件。
- 產生高溫時，機器內食物發出異響，屬正常現象。
- 本產品採用鋼化安全玻璃門。此玻璃比普通玻璃更堅固，且更耐破裂。鋼化玻璃有可能會碎裂，但碎片邊緣不會鋒利。請避免刮傷玻璃門表面或碰撞邊緣。如果玻璃門出現刮痕或缺角，請在使用烤箱前聯絡本公司的售後服務中心。
- 如果玻璃門受損，請勿使用烤箱，因為玻璃在使用過程中可能會破裂。請勿將烹飪器具或烤盤放在玻璃門上。
- 請勿使用磨蝕性清潔劑或鋒利的金屬刮刀清潔蒸焗爐門，因為它們會劃傷表面，可能會導致玻璃破碎。
- 不得將設備安裝在裝飾門後面，以避免過熱。
- 請勿觸碰表面高溫！本產品在使用過程中會產生熱能。當設備運行時，烤箱門及其他可接觸表面的溫度可能非常高，且部分設備在關閉後仍能保持餘熱一段時間。烤箱運作時務必使用手柄、旋鈕及耐熱手套或鍋架。請待本產品完全冷卻後才清潔。
- 請勿與其他大功率電器設備共用插座，以免因電路過載而引起火災。
- 請勿使用本機未附贈的任何配件。這樣做可能會讓您面臨危險並使保固失效。

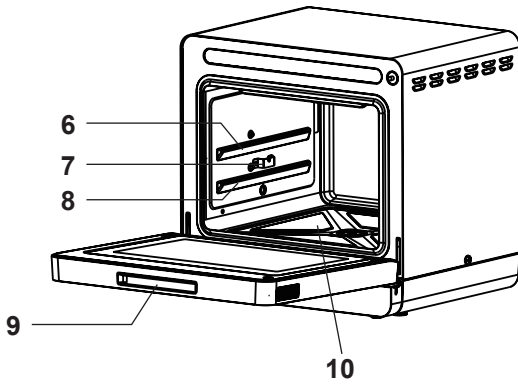
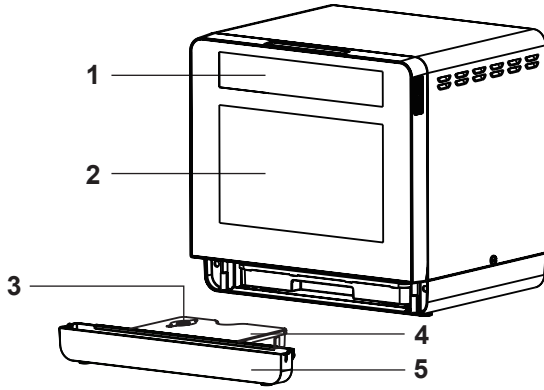
- 使用前請檢查所有煮食器具是否適合本產品。建議使用耐高溫玻璃或陶瓷容器盛裝食物。液體食物不得盛超過容器的三分之二容量。
 - 使用非金屬材質或防烤箱玻璃容器時，務必格外小心
 - 如果長時間不使用蒸焗爐，需要從插座上拔下電源插頭，以免因電源線老化而導致漏電或火災。
 - 水箱裝水不得過滿。請勿超過最高水位線。
 - 不要將食物放在密封容器中加熱，例如密封瓶、盒裝牛奶等，因為它可能會爆開。必須撕開包裝並將食物放入其他容器中加熱。
 - 產品各排氣孔必須保持暢通。蒸焗爐在運行時，前方排風孔會釋放高溫蒸氣或高溫氣流，請勿近距離觸摸或讓兒童靠近。
 - 電器使用後，發熱管表面會有餘熱。
 - 請勿使用程式器、計時器、無線插頭轉接器或可遠端控制的插座，或連接由電力供應商定期開關的電路。
 - 如發現有煙霧，關掉器具開關或撥掉電源插頭，並保持爐門關閉，以抑制火焰蔓延。
 - 棄置本機前，請先關機及切斷電源，剪掉插頭並將之棄置，直接切除機背所有電源線以防亂用。
 - 請勿觸碰高溫食物！取出食物時，務必使用夾子、耐熱手套或鍋墊。烹飪過程，中千萬不要移動設備！取出高溫食物、油或其他液體時，務必格外小心。務必用防滑耐熱手套等保護雙手。
 - 放入或取出烹調容器或冷凝液盤子時，慎防濺出汁液，同時不要接觸到本產品及本產品頂端，防止燙傷。
 - 警告：存在觸電危險！當本產品已插入電源插座時，請勿嘗試拿出食物。
 - 請勿將除機附贈的烤箱配件外的任何材料存放於本產品內。切勿將紙張、紙板、塑膠或類似物品放入產品內。
 - 本產品通電時切勿無人看管。使用後以及離開房間時，務必拔掉產品的電源插頭。
 - 請勿將超大尺寸的食物、金屬箔包裝及金屬餐具放入本產品內，因為這些物品可能會引發火災或觸電危險。
- 警告：高溫表面！有燙傷風險！**
請採取適當的預防措施以防止燙傷、火災或其他人身傷害或財產損失。



安全指引 - 開始使用

- 首次使用前，請務必閱讀並理解手冊中的所有說明與警示。參考「部件示意圖述」熟悉產品結構辨識各部件，特別留意安全說明。
- 小心拆封並使用產品，本產品包裝設計用於防運輸損壞。拆封後請妥善保留原包裝箱，未來運輸或閒置收納時可保護產品防止損壞，且在不使用時也能用來存放。倘若包裝材料需要處理，請盡量回收處理。務必撕掉烤箱表面的貼紙和烤箱內的所有文件。
- 安全的包裝處理方式。塑膠包裝對嬰兒和幼兒可能造成窒息危險，因此請確保所有包裝材料都遠離他們並安全處理。丟棄任何包裝前，務必拆開先列出的所有零件。如果有任何缺失，請聯絡我們的客服，請檢查內容
- 將電源線完全解開，檢查家電所有部位是否有視覺損傷。如果有任何損壞或功能異常，請勿使用。若發生損壞，請聯絡我們的客服。
- 首次使用前，確認電源線已拔除並依照「清潔」章節說明，清潔所有會接觸食物的部件，並徹底擦乾。
- 本產品已可連接電源。請將產品放置在平坦、水平、乾燥且耐熱、阻燃材料的表面上。
- 請在產品後方及兩側預留各5公分的空間以確保通風良好——您可能需要將產品與牆壁或檯面上的其他物品保持距離。(請參閱安裝說明書以了解詳細的散熱空間要求。)
- 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)。

部件示意圖



- 1. 控制面板
- 2. 玻璃門
- 3. 注水口
- 4. 水箱
- 5. 接水箱

- 6. 烤盤/蒸盤支架：上層
- 7. 旋轉叉 / 烤籃支架
- 8. 烤盤 / 蒸盤支架：下層
- 9. 門把手
- 10. 底板

配件



11



12



13



14



15



16



17



18

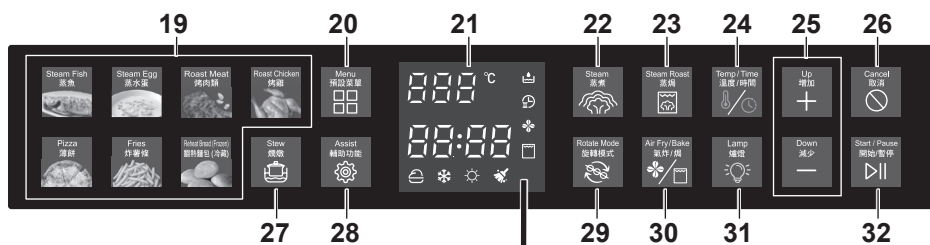
11. 旋轉烤叉：刺穿並定食物（如烤雞），進行翻轉烘烤，配合旋轉軸一同使用。
12. 旋轉烤籃：適用於對小塊食材（如堅果、爆米花）進行翻滾烘烤，配合旋轉軸一同使用。
13. 旋轉軸：適用於與旋轉烤叉 / 旋轉烤籃配合使用。
14. 取物架：用於放入 / 取出旋轉烤叉 / 旋轉烤籃時使用。
15. 烤盤：用於烘焙過程中，或用於接住滴落的液體或碎屑時使用。
16. 蒸盤：用於蒸煮食物時使用。
17. 隔熱手套：從烤箱中取出出烤盤 / 蒸盤或其他器皿時使用，以預防燙傷
18. 取烤盤夾：用於取出烤箱內的烤盤、蒸盤時使用。

備註：

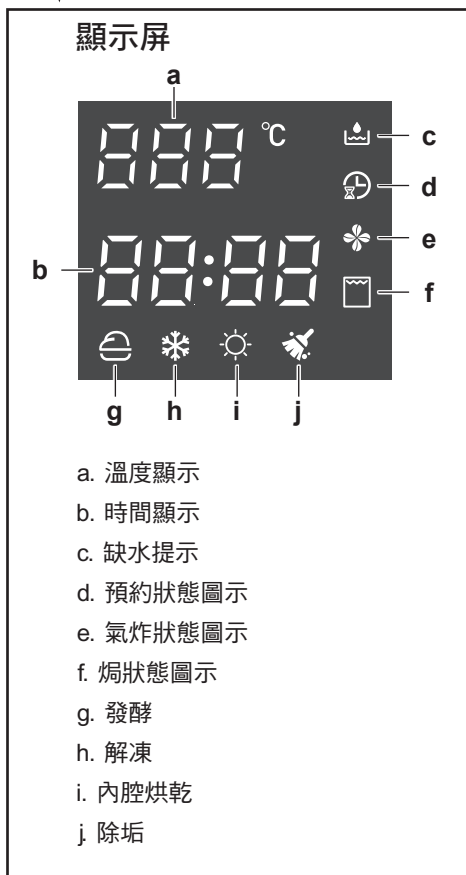
配件 11, 12, 13 需配合旋轉模式鍵使用。







控制面板







19. 預設菜單快捷鍵
20. 預設菜單功能表
21. 顯示屏
22. 蒸煮功能鍵
23. 蒸焗功能鍵
24. 溫度 / 時間調整鍵
25. 增加 / 減少鍵
26. 取消 / 電源開關鍵
27. 燜燉功能鍵
28. 輔助功能鍵
29. 旋轉模式鍵
30. 氣炸 / 焗功能鍵
31. 爐燈開 / 關鍵
32. 開始 / 暫停鍵



操作說明

功能鍵	對應功能
預設菜單快捷鍵 (19) 	<ol style="list-style-type: none"> 1. 有7種預設菜單快捷鍵選擇 - 蒸魚 / 蒸水蛋 / 烤肉類 / 烤雞 / 薄餅 / 炸薯條及翻熱麵包 (冷藏) 2. 選擇所需的預設菜單，然後按鍵 3. 按“開始 / 暫停”鍵 (32)，開始操作，時間開始倒計時。 * 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 *
預設菜單鍵 (20) 	<ol style="list-style-type: none"> 1. 有50種預設菜單選擇 2. 按“預設菜單”鍵 (20) 3. 按“增加 / 減少”鍵 (25)，選擇需要的菜單 (參照預設菜單清單)，可根據食材時間調整烹飪時間。 4. 按“開始 / 暫停”鍵 (32)，開始操作，時間開始倒計時。 * 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 *
蒸煮功能鍵 (22) 	<ol style="list-style-type: none"> 1. 時間範圍：1至90分鐘 (默認時間：10分鐘) 2. 溫度範圍：30°C至120°C (默認溫度：100°C) 3. 當選擇蒸煮模式時，按“蒸煮功能”鍵 (22)，進入蒸煮模式 4. 可以按“溫度 / 時間”鍵 (24)，切換時間或溫度，然後按“增加 / 減少”鍵 (25) 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 (32)，開始操作，時間開始倒計時。
蒸焗功能鍵 (23) 	<ol style="list-style-type: none"> 1. 時間範圍：1至90分鐘 (默認時間：20分鐘) 2. 溫度範圍：100°C至230°C (默認溫度：200°C) 3. 當選擇蒸焗模式時，按“蒸焗功能”鍵 (23)，進入蒸焗模式 4. 可以按“溫度 / 時間”鍵 (24)，切換時間或溫度，然後按“增加 / 減少”鍵 (25) 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 (32)，開始操作，時間開始倒計時。

<p>溫度 / 時間調整鍵 (24)</p> 	<ol style="list-style-type: none"> 1. 選定所需要功能 2. 按“溫度 / 時間”鍵 (24)，切換時間或溫度，然後按“增加 / 減少”鍵 (25) 調整溫度或時間
<p>增加 / 減少鍵 (25)</p> 	<p>用於預設菜單、輔助功能、溫度 / 時間選擇</p>
<p>取消 / 電源開關鍵 (26)</p> 	<ol style="list-style-type: none"> 1. 長按“取消 / 電源開關”鍵 (26) 約3秒開啟 / 關閉機器 2. 觸摸任意鍵可開啟機器 3. 工作過程中短按“取消 / 電源開關”鍵 (26)，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。
<p>燉燉功能鍵 (27)</p> 	<ol style="list-style-type: none"> 1. 時間範圍：1至90分鐘 (默認時間：58分鐘) 2. 溫度範圍：130°C 3. 當選擇燉燉模式時，按“燉燉功能”鍵 (27)，進入燉燉模式 4. 然後按“增加 / 減少”鍵 (25) 調整時間 5. 設置所需時間後，按下“開始 / 暫停”鍵 (32)，開始操作，時間開始倒計時。

輔助功能鍵 (28)



1. 多個模式選擇 - 發酵 (g) / 解凍 (h) / 爐腔烘乾 (i) / 除垢 (j)
2. 重複按“輔助功能”鍵 (28) 或按“輔助功能”鍵 (28)後再按“增加 / 減少”鍵 (25) 選擇需要的功能模式 (參照輔助功能設置功能清單)
3. 可以按“溫度 / 時間”鍵 (24)，切換時間或溫度，然後按“增加 / 減少”鍵 (25) 調整溫度或時間
4. 設置時間或溫度後啟動工作，開始操作，時間開始倒計時。

發酵 (g)

時間範圍：5分鐘至24小時 (默認時間：40分鐘)

溫度範圍：30°C - 45°C (默認溫度：40°C)

解凍 (h)

時間範圍：5分鐘至24小時 (默認時間：15分鐘)

溫度範圍：45°C - 60°C (默認溫度：60°C)

爐腔烘乾 (i)

時間範圍：10分鐘 (不可調較)

溫度範圍：140°C (不可調較)

此功能是用來烘乾本體內腔，以防止細菌滋生




除垢 (j)




時間範圍：15分鐘至65分鐘 (默認時間：15分鐘)

除垢步驟：

1. 將檸檬酸顆粒或除垢劑按說明配製成300ml水溶液，倒入水箱，同時清空接水箱。
2. 選擇“除垢”功能，啟動工作。
3. 當工作時剩餘3分鐘，有聲音提示換清水，清空接水箱裡的積水和水箱剩餘的檸檬酸水或除垢劑溶液。
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 (32)，機台繼續工作。
5. 工作完成後，清理水箱與接水箱，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。

<p>旋轉模式鍵 (29)</p> 	<ol style="list-style-type: none"> 1. 按“旋轉模式”鍵 (29) 啟動或停止轉動 2. 按鍵閃動時旋轉模式啟動 3. 長亮代表停止運作
<p>氣炸 / 焗功能鍵 (30)</p> 	<p>氣炸功能</p> <ol style="list-style-type: none"> 1. 時間範圍：1 至 90 分鐘 (默認時間：20 分鐘) 2. 溫度範圍：100°C - 230°C (默認溫度：200°C) 3. 當選擇氣炸模式時，按“氣炸 / 焗”功能鍵 (30)，進入氣炸模式 (顯示屏右邊氣炸圖案閃動代表已選擇氣炸模式) 4. 可以按“溫度 / 時間”鍵 (24)，切換時間或溫度，然後按“增加 / 減少”鍵 (25) 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 (32)，開始操作，時間開始倒計時。(顯示屏上氣炸圖案會變為長亮) <p>純焗功能</p> <ol style="list-style-type: none"> 1. 時間範圍：1 至 90 分鐘 (默認時間：20 分鐘) 2. 溫度範圍：100°C - 230°C (默認溫度：160°C) 3. 當選擇純焗模式時，按“氣炸 / 焗”功能鍵 (30) 兩下，進入純焗模式 (顯示屏右邊純焗圖案閃動代表已選擇焗模式) 4. 可以按“溫度 / 時間”鍵 (24)，切換時間或溫度，然後按“增加 / 減少”鍵 (25) 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 (32)，開始操作，時間開始倒計時。(顯示屏上焗圖案會變為長亮)
<p>爐燈鍵 (31)</p> 	<ol style="list-style-type: none"> 1. 按“爐燈”鍵 (31) 開啟或關閉爐燈 2. 啟動時按鍵會閃動 3. 停止後按鍵會長亮 4. 照明燈會在運作一段時間後自動熄滅。

<p>缺水提示 (c)</p> 	<ol style="list-style-type: none"> 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 (32) 繼續運行。
<p>預約 (d)</p> 	<ol style="list-style-type: none"> 1. 選擇要的功能，調節好時間 / 溫度後，長按“溫度 / 時間”鍵 (24) 1.5秒，進入預約時間設置 2. 按“增加 / 減少”鍵 (25) 調節預約時間，按“開始 / 暫停”鍵 (32)，倒計時結束後自動開始烹飪。
<p>開始 / 暫停鍵 (32)</p> 	<ol style="list-style-type: none"> 1. 選擇一個功能，設定時間 / 溫度，然後按下“開始 / 暫停”鍵 (32) 開始操作。 2. 操作時按下「開始/暫停」按鈕即可暫停工作。

烹飪模式功能設置

** 烹調效果可能會因應食材差異而有所不同, 如有需要請自行調節時間範圍 **

**如連續做二次烹調，請自行注意內腔溫度。有需要時，作相應調整，免得烤蒸煮時間過長 **

模式	默認時間 (分鐘)	默認溫度 (°C)	時間範圍 (分鐘)	溫度範圍 (°C)
蒸魚	15	100	1 - 90	不能調整
蒸水蛋	12	100	1 - 90	不能調整
烤肉類	25	190	1 - 90	不能調整
烤雞	35	190	1 - 90	不能調整
薄餅	17	170	1 - 90	不能調整
炸薯條	20	200	1 - 90	不能調整
翻熱麵包 (冷藏)	4	180	1 - 90	不能調整
燜燉	58	130	1 - 90	不能調整
蒸煮	10	100	1 - 90	30 - 120
蒸焗	20	200	1 - 90	100 - 230
氣炸	20	200	1 - 90	100 - 230
焗	20	200	1 - 90	100 - 230

預設菜單程式功能選項 - 內附50個食譜, 詳細煮法請參照附上食譜
 內置食譜只供參考, 如用戶放入較多食物, 或以多層/多次烹調, 請選擇其他烹調模式, 以調節所需時間及溫度。

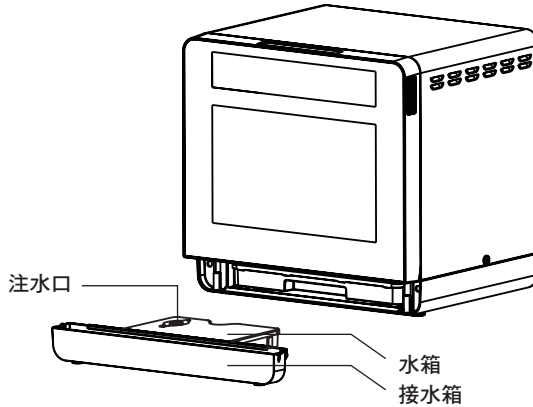
類別	預設菜單程序	類別	預設菜單程序
蒸煮	P01 蒸水蛋	氣炸類	P25 翻熱麵包 (冷藏)
	P02 清蒸魚		P26 翻熱麵包 (室溫)
	P03 蒸雞		P27 薄餅
	P04 粉蒸豬肉		P28 烤牛肉
	P05 蒸海鮮		P29 燴蕃薯
	P06 蒸粉絲扇貝		P30 燒粟米
	P07 翻熱麵點		P31 曲奇
	P08 蒸饅頭		P32 蛋撻
	P09 蒸排骨		P33 焗栗子
	P10 蒸娃娃菜		P34 菠蘿包
	P11 蒸蕃薯		P35 雪芳蛋糕
	P12 嬰兒溫奶		P36 泡芙
	P13 加熱清酒		P37 比高包
	P14 蒸糯米		P38 馬卡龍
	P15 燉燕窩		P39 烤秋刀魚
	P16 木瓜燉鮮奶		P40 脆烤多士
蒸煮+氣炸	P17 紅燒肉	P41 脆烤饅頭	
蒸焗	P18 烤牛排	P42 烤肉	
	P19 烤海鮮	P43 烤魚	
	P20 烤雞翼	P44 炸豆腐	
	P21 紅燒牛尾	P45 腳花曲奇	
燜燉類	P22 燉鴿湯	P46 烤雞 (配合旋轉烤叉使用)	
	P23 紅豆沙 / 粥	P47 炸薯條 (配合旋轉烤籠使用)	
	P24 越式排骨湯	P48 煎炸/燒烤	
		P49 黑蒜	
		乳酪類	P50 乳酪

水箱使用說明

- 定期清潔水箱和接水箱, 以確保水質安全和衛生。
- 在使用之前, 請確保水箱的密封環被完全符蓋。
- 使用前, 請檢查水箱和接水箱是否已正確安裝到位, 避免水洩漏或水箱位置偏移。
- 使用純淨水, 否則可能會形成水垢。
- 切勿將開水倒入水箱。
- 水箱注水時, 儘量不要超過最高水位線。
- 使用完後, 請及時清理水箱與接水箱。
- 水箱側面放置或倒置時滴水是正常現象。建議水準放置水箱
- 如果需要清洗水箱, 須拆下水箱蓋清潔, 然後重新安裝。
- 使用完畢後, 請及時清洗水箱和接水箱。

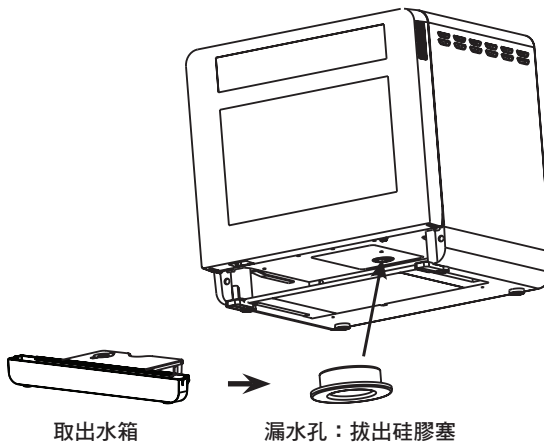
水箱的注水步驟：

1. 取出水箱：雙手扶住接水箱兩端，將接水箱向外平移取出。
2. 加入水 - 揭開橡膠密封蓋，注入足夠量的純淨水。
3. 安裝水箱：雙手扶住接水箱兩端，將接水箱向內平推，確保安裝到位。



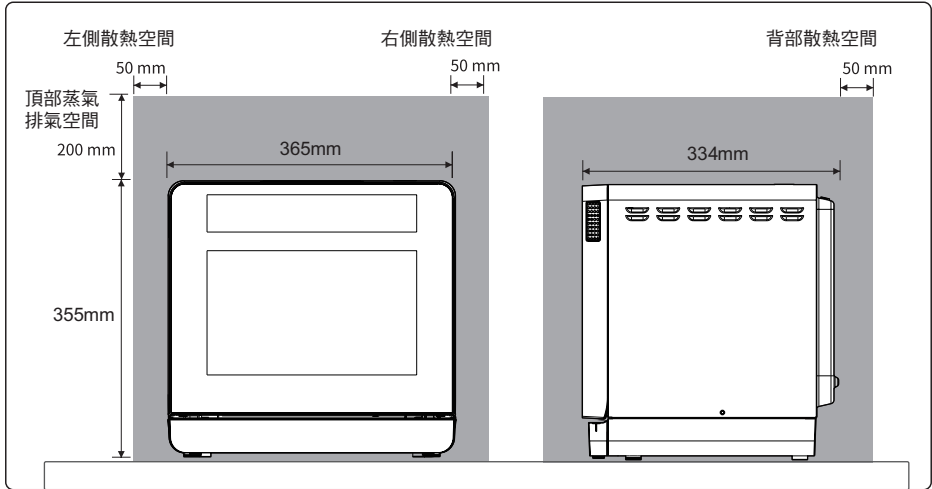
使用一段時間後，如果內腔底部積水無法排出，需要清理漏水孔污垢；清理步驟：

1. 在機器冷態條件下，將水箱取出來；
2. 漏水孔下方放入一條幹毛巾吸水，將矽膠塞拔出來，清理矽膠塞與漏水孔內的污垢；
3. 清理完畢後再按原位安裝即可，注意矽膠塞要安裝到位，否則會漏水。

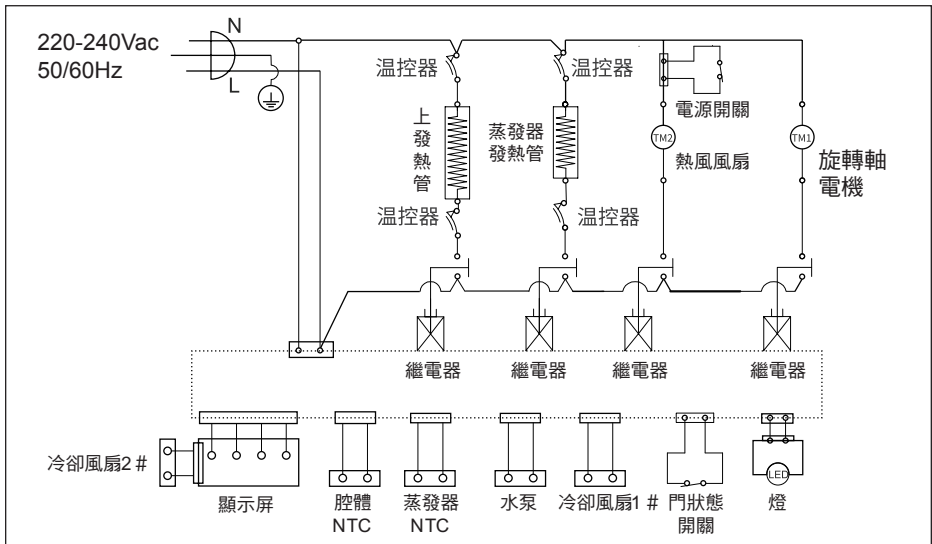


安裝說明

1. 將機器放置在檯面上，確保有充足的空間用於散熱和排風。
2. 機器的背面、左側和右側應預留超過50mm的熱散空間。
3. 蒸汽排放空間應高出機器頂部至少200mm。
4. 灰色部分的安裝空間尺寸。



電氣原理圖



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
門漏氣	門上的密封圈變形大、移位	聯繫售後服務
	門較鏈損壞	
爐燈不亮	燈泡損壞	聯繫售後服務
	電腦板損壞	
	插線松脫	
不出蒸汽 (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
	蒸汽系統異常（提示故障）	聯繫售後服務
	水箱前頭密封圈丟失	
顯示 E04	加熱失效	
顯示 E05	蒸發盤NTC開路（蒸汽功能不可再用）	
顯示 E06	蒸發盤NTC短路（蒸汽功能不可再用）	
顯示 E07	腔體NTC開路	
顯示 E08	腔體NTC短路	
顯示 E13	計時失效	

清潔和保養

- 清潔內部前，請關掉蒸氣焗爐，然後從插座上拔下電源線，並等待本產品完全冷卻後再進行。
- 請勿使用金屬工具或尖銳物體清潔蒸氣焗爐表面，因為表面上有塗層。
- 請經常保持內部清潔。當爐腔內壁有食物或油脂飛濺和污漬時，可以用濕布及中性洗潔精擦拭和清潔。不要用硬物清潔。
- 不能使用有機溶劑（如汽油、酒精等）及強酸、強鹼、強氧化性溶劑（如洗衣粉、去污粉、肥皂水等），否則會導致機器變色，表面漆裂。
- 建議使用從純淨水注入水箱。若使用自來水或食用水，會較容易產生水垢，請定期清潔。
- 應定期檢查及清潔水箱。如需取出時水箱應水平取出。清潔水箱必須使用軟布輕輕擦拭。擦拭或清潔內壁後，應將水箱放回原處。
- 烹飪後請及時取出食物和烹飪用具，請勿留在機體內腔太久，並待機器冷卻後清理內腔及門縫，以免油氣凝聚，侵蝕本機。
- 烹飪完成後，應取下接水箱清除殘留水。
- 應經常清潔爐門的密封面，並用柔軟的乾布擦拭。
- 如果長時間不使用，則必須拔下插頭，並清潔內部，然後將蒸氣焗爐放置在沒有腐蝕性氣體的乾燥環境中。
- 請勿使用粗糙的清潔劑或鋒利的金屬刮刀清潔爐門，因為這可能會導致玻璃損壞。
- 清潔內部時，應拔掉電源線。
- 在儲藏前，切斷產品的電源，並使其完全冷卻。
- 在儲藏前，確保各部件是乾淨並已乾透。
- 請勿將本產品置於水或其他液體中。清潔外殼時，請用沾濕溫肥皂水的海綿或布。請勿使用鋼絲絨墊，因為鋼絲絨墊可能會斷裂並接觸到帶電零件，造成觸電危險。不要使用刺激性強、磨蝕性的清潔劑。
- 用濕布和溫和的洗衣精擦拭本產品外殼。清潔劑要塗在布上，不要直接塗在烤箱上。
- 為了保持家電良好運作，務必定期清除內腔表面的所有食物殘留物和油脂飛濺。定期清潔也能降低火災風險。
- 清潔時請將烤箱腔內所有配件取下。
- 用濕布和溫和的洗劑溶液在海綿上清潔氣炸鍋的內壁和門。用乾淨的布重複這個步驟。

- 配件應用熱水、泡沫狀的水手洗。
- 如果配件需要刷洗，可以使用尼龍百潔布或尼龍刷。洗完後要徹底沖洗並烘乾配件。
- 將家電和配件安全地存放在原包裝中，可以保護它免受灰塵侵擾。
- 將家電存放在乾燥且兒童無法觸及的地方。請勿將除附贈的防烤箱配件外的任何材料存放於設備內。切勿將紙張、紙板、塑膠或類似物品放入烤箱。
- 存放時切勿將任何重物放在家電上方，否則可能會損壞家電。

產品規格

型號：GSAO18BK

電源：220-240V~

頻率：50/60Hz

火力輸出：1600-1900瓦

容量：18升

產品尺寸：355(高) x 365(闊) x 334(深) 毫米

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

香港九龍灣啟祥道20號大昌行集團大廈4樓

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客戶服務熱線 Customer Service Hotline: (852) 8210 8210

電郵地址 E-mail: 8210service@gilman-group.com

www.gemini-living.com