

**geminipro**  
ITALY

g20 20L

COMBI STEAM OVEN

g20 20 升蒸焗爐

MODEL NO./型號: GSO20

2000W

**Before using your product for first time, please read this instruction manual.**

在使用本產品前，請仔細閱讀本說明書並保存好

## Safety precautions:

When using this product, the following safety measures must be observed:

1. Do not share the same power socket with other high-power appliances; Or excessive use of wire carriage to avoid fire and danger caused by excessive power load; Make sure this product is connected to the socket with grounding wire.
2. During installation, check whether the power cord is dry or whether the back of the machine is in contact with objects with sharp edges. In addition, high temperature may damage the power cord.
3. To avoid danger, do not install a timing switch or an independent remote control system to operate this product.
4. Do not touch, insert or unplug the plug when your hands are wet, otherwise it may pose a risk of electric shock.
5. Do not immerse the product, power cord or plug in water; Or splashed by water to avoid electric shock or fire.
6. Do not use incomplete or loose sockets. Before use, make sure that the plug has been fully wiped and plugged in.
7. After use, the plug should be pulled out of the socket to avoid leakage due to aging of the insulator.

## Usage matters:

1. To avoid danger, the product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
2. When the furnace door is opened, do not drag the container on the furnace door. There should be no objects in the furnace door.
3. Do not put inflammable materials around the product or in the furnace chamber to avoid causing fire.
4. Using accessories that are not recommended or sold by the manufacturer may cause danger.
5. When baking food that will release grease or sauce (such as raw meat, fish, fried food, etc.). Wrap the food with tin foil and put it on the baking tray to avoid fire caused by food grease or sauce splashing on the heating pipe.
6. Make sure that the tin foil and baking paper do not touch the heating pipe to avoid fire. Note that tin foil and oven paper may catch fire due to cooking time and environment; Do not let the product operate unattended.
7. Do not cook with alcohol, otherwise the food may overheat and explode.

## Operating environment matters:

1. Do not use the product in the following environments:

- humid or close to water environment;
- directly exposed to the sun or close to the heat source or high-temperature environment, such as near the gas stove;
- on an unstable surface;
- near inflammable materials or heat-resistant materials (such as tablecloths, curtains and towels).

2. Do not let children use, clean, repair and maintain this product alone without supervision and guidance. Put this product and its power cord out of the reach of children. Touchable parts may become hot during use. Young children should stay away.

3. Do not block the exhaust port, otherwise it may cause a fire. The product must be cleaned regularly to prevent the exhaust port from being blocked by foreign matters and dust.

4. This product can only be used by individuals or families, and is not suitable for commercial purposes.

## Maintenance matters:

1. Do not modify the product without authorization or use the original parts provided by non manufacturers for repair, otherwise it may cause danger and the maintenance will be invalid.

2. Always check the products, power lines and plugs. In case of damage, in order to avoid danger, stop using them immediately, and contact the after-sales service center Co., Ltd. to arrange inspection and maintenance.

## Power matters:

1. When inserting or unplugging the plug, hold the plug firmly with your hand, and do not grasp the power cord.

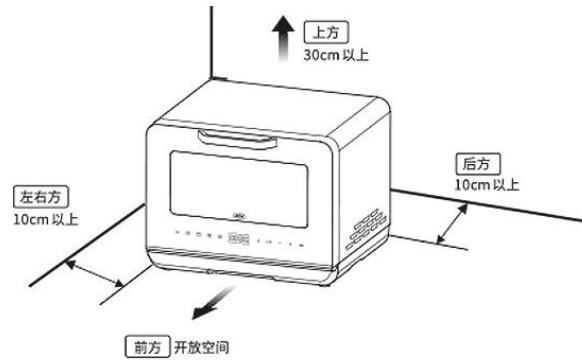
2. Do not put heavy objects on the power line, clamp, modify, pull or twist the power line.

3. Make sure that the power line of this product is not close to the furnace body, otherwise the insulation material of the power line may melt and there is a risk of short circuit.

4. Do not use or hang the power cord on the edge of the table or cabinet when the power cord is entangled, or let it contact the hot surface, otherwise it will damage the power cord.

## Precautions for operation and use:

1. Attention: high temperature surface.
2. Take out heated liquid food such as soup with great care.
3. To avoid water leakage or lack of water, the water tank must be filled before use, and ensure that the water tank is firmly installed.
4. When cracks or gaps appear in the water tank, do not continue to use the product, so as to avoid electric leakage or kitchen electricity caused by water leakage.
5. Do not use the furnace chamber for storage.
6. During use, the product will become hot. Avoid contacting the furnace cavity.
7. When cooking, avoid opening the door, otherwise it will cause steam loss and affect the cooking effect.
8. Be careful when opening the furnace door. Avoid damage to the furnace door glass or door handle.
9. Do not bake bread coated with excessive butter or jam or coat the baking pan with too much oil, otherwise it will cause smoke or fire.
10. Food must be placed in a suitable container, and food cannot be cooked directly in the furnace cavity.
11. After heating, the bottle and baby food should be stirred or shaken, and the temperature should be checked before eating to avoid scalding.
12. When stirring, overturning food during cooking or taking food after cooking, the temperature of utensils and food is very high, so it is necessary to use insulated gloves or pot clamps. Avoid scalding.
13. Stir the food before or during heating. After heating, put the food in the oven for a while, stir it slightly and take it out.
14. To avoid glass cracking and danger, do not put objects or removed heating containers on the open glass door.
15. When heating liquid food, liquid food should not be higher than 80% of the container. Because a small amount of liquid food is heated, the liquid food suddenly splashes due to boiling.
16. Do not use ordinary thermometer, but use meat thermometer to check cooking results. If the cooking is insufficient, put it into the oven to continue cooking.
17. In the process of using steam, if it is necessary to open the furnace door to stir, turn over or re discharge food, pay attention to keep a distance to avoid steam scalding face or hands.
18. Before using vessels of different materials, confirm whether they are resistant to high temperature. When cooking with plastic or paper packaging, pay attention to observation to avoid fire.
19. The product will be tested many times before leaving the factory to ensure normal operation. Moisture and water stains may remain in the water tank or furnace cavity, which is normal. Customers can wipe it with a twisted wet cloth.
20. If smoke or fire occurs to the product, keep the furnace door tightly closed to avoid increasing the fire due to air. In case of safety, immediately unplug the power plug or turn off the main power switch in the house. Do not use water to extinguish the fire, lest the glass door burst.
21. When in use or just after use, the temperature of furnace door, shell, exhaust port, furnace cavity and other parts will be very high. Avoid contacting the hot parts and use insulated gloves to avoid scalding.
22. Cooking recipes are for cooking reference only. The factors that affect the cooking time include: the preferred degree of raw and cooked food, starting temperature, altitude, portion size, size, food shape and the type of container. If you are familiar with the operation of the product, you can set it by yourself.
23. If the product needs to be placed in the wall cabinet or cabinet, it must be placed horizontally, with a space of 30 cm above, and a space of 10 cm on the side and back of the machine. It is recommended to use a special front steam duct to avoid the danger of steam not being discharged, so as to ensure that the product maintains air circulation.



24. Do not use anything (especially metal objects, thermal insulation or flammable materials) to cover the product surface or exhaust port, so as to avoid product failure due to overheating.

25. Do not remove the furnace foot. It shall be placed in a stable position.

26. Do not use this product if the indoor humidity is too high. Do not use it in an environment below 5 °C. Too low a temperature will affect the steam function.

27. Keep the environment clean to prevent cockroaches and other reptiles from entering the product.

28. Do not put too much pressure on the door and top of the product.

29. If the furnace cavity, furnace door or the sealing edge of the furnace door is damaged or the product operates abnormally, stop using it immediately and contact the after-sales service center Co., Ltd. for inspection and maintenance.

30. Lack of proper cleaning will deteriorate the surface of the product, affect the service life of the

finished product and may cause danger.

31. Do not use corrosive detergent to avoid damaging or corroding the product. Do not use a steam cleaner for cleaning.

32. After use, open the furnace door to remove steam, cool and blow dry the furnace chamber. After the product is cooled for 30 minutes, unplug the power cord before moving, checking or cleaning the product.

33. Do not wipe the glass with a cold wet cloth during the operation of the product to prevent the glass from cracking.

34. Do not use rough abrasive cleaner or sharp metal scraper to clean the furnace door glass, otherwise it will scratch the furnace door surface and may cause the furnace door glass to crack.

35. In the process of using the steam oven, if there is a "drum" sound in the cavity, because the stainless steel expands and contracts during the heating process. When the stainless steel produces a high temperature, this is a normal phenomenon, not a problem of the product. Please feel free to use it.

## Cleaning and precautions:

1. The power plug must be unplugged in standby mode before cleaning.

2. Keep the furnace cavity clean. After each use, the furnace chamber must be cleaned with warm water. If the spilled food residue or liquid remains in the furnace cavity, wipe it with a wet cloth first, and then wipe it dry. If the furnace chamber is very dirty, wipe it with a soft cotton cloth dipped with mild detergent and wipe it with a Microsoft cloth.

3. After each use, the grill, steaming tray and baking tray must be cleaned to avoid oil smoke, fire or corrosion and rust caused by the accumulation of grease or food residue stains.

4. When cleaning accessories, dip a soft cloth or sponge with mild detergent, and then rinse and wipe dry with clean water. Make sure the product, plug and all accessories are wiped dry before use.

5. When cleaning the product surface, furnace door and furnace cavity, wipe it with a slightly wet soft cloth, and then wipe it dry. In order to prevent damage to the internal parts of the product, do not let water penetrate into the exhaust port.

6. If there is steam stain in the furnace or around the furnace door, wipe it with a soft cloth. This phenomenon may occur when this product is used under high humidity, but it does not mean that the product function is abnormal.

7. Do not use rough sanitary ware (such as wire brush), toxic or corrosive detergent for cleaning.


8. Salt is an aggressive substance, which will form rust once accumulated in the furnace cavity. Some acidic sauces, such as tomato juice, mustard and pickled foods, contain chlorine and acid chemicals. These components will affect the surface of stainless steel. Therefore, it is recommended to clean the oven after each use.


9. There is yellowing in the furnace cavity, because the yellow mark produced by the heating of metal is a normal phenomenon, which neither affects the use nor does harm to human body.

10. After the product is used for a period of time, the furnace chamber may have peculiar smell, and the following procedures can be followed for cleaning:

① Place 5-6 slices of lemon in the oven.

② Ensure that the water tank is filled with water and installed correctly at the bottom of the furnace.

③ In standby mode, press to start the  control panel.

④ Press  and set it at 100 °C and 20 minutes for cleaning.

⑤ After setting, press to  start the program.

⑥ After the procedure is completed, open the furnace door and wait for the product to cool down.


⑦ Clean the furnace chamber with a slightly wet soft cloth


11. Tap water, edible water or distilled water taken from the water pipe can be used to inject into the water tank. If you use tap water or edible water, it will be easier to produce scale. Please remove the scale and clean it regularly. Citric acid or baking powder (100% sodium bicarbonate) is required for cleaning. It is recommended to remove scale at least once a month and follow the following procedures:

① Prepare detergent and Dissolve 3 grams of citric acid or baking powder in 20 ml of water.

② Pour the detergent into the bottom heating plate and wait for 15 minutes.

③ Ensure that the water tank is filled with water and correctly installed at the bottom of the furnace.

④ In standby mode, press to start the  control panel.

⑤ Press , set it at 100 °C and clean it for 30 minutes.

⑥ After setting, press to  start the program.

⑦ After the procedure is completed, open the furnace door and wait for the product to cool down.

⑧ Clean the furnace chamber with a slightly wet soft cloth.

⑨ If scale still accumulates on the bottom heating plate, repeat the above procedure for cleaning.

12. Scale may be formed in the furnace due to water circulation during steam production, or the product may not work. Therefore, it is recommended to descale at least once a month and follow the following procedures:

- ① Use bottled 100% pure lemon juice or freshly squeezed lemon juice without any pulp ingredients. If you are not sure that there is no pulp, filter it with a filter.
- ② Add 50 ml of filtered lemon juice to 1000 ml of water. Stir well and pour into the water tank.
- ③ Put the water tank back to the bottom of the furnace correctly and push it firmly into place.
- ④ Clean according to steps ④ to ⑧ of the descaling procedure.
- ⑤ After the procedure is completed, remove and empty the water tank, clean it and refill it. Clean according to steps ④ to ⑧ of the descaling procedure.
- ⑥ When the cleaning is finished and the product is cooled, remove and empty the water tank and wipe the furnace chamber dry.

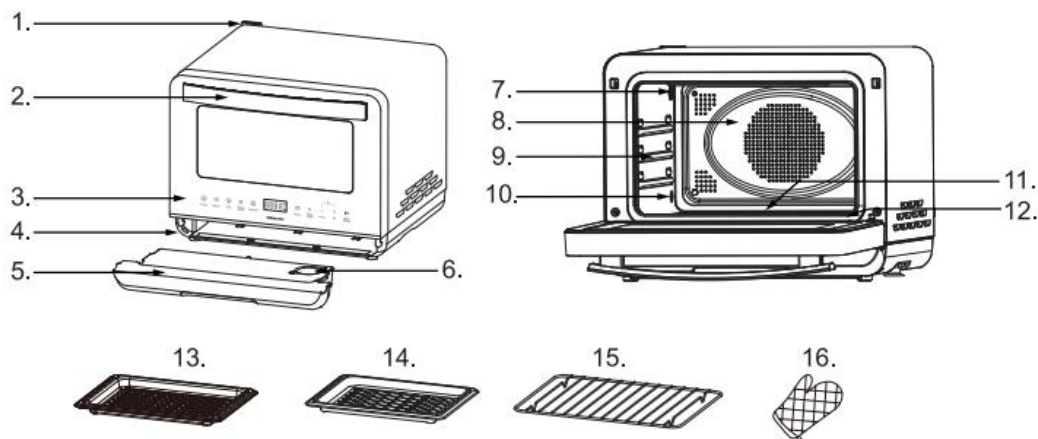
13. After use, empty and clean the water tank and drain pan, and wipe them dry with a soft cloth.

14. Regularly clean the sealant edge of the furnace door with a slightly wet soft cloth.

15. Do not wet the control panel. If the control panel is wet, wipe it dry with a soft cloth. Before cleaning the control panel, unplug the power plug to avoid wrong setting or accidental operation. Never use detergent, abrasive or spray cleaner to clean the control panel.

## Product description

Product structure:



(The product image is only for illustrative purposes and may be different from the actual product.)







1. Exhaust port: used to discharge the water vapor in the furnace chamber.
2. Furnace door handle: used to open and close the furnace door.
3. Control panel: it is used to operate the steam oven. Please refer to the "control panel guide" for details.
4. Water tank inlet: put it into the water tank.

5. Water tray: containing condensate. Water must be removed and cleaned after each use.
6. Water inlet of water tank: the position of adding water into the water tank.
7. Steam port: discharge the water vapor in the furnace chamber.
8. Heating pipe and hot air convection fan: generate heat to bake food. After use, the fan will still run for 2 minutes to exhaust the hot air in the furnace chamber.
9. Layer Rail: support steaming plate, baking plate and grill.
10. Water inlet: let water enter the heating plate at the bottom of the furnace cavity to generate steam.
11. The small round hole at the bottom is that condensate flows to the bottom to the water tray.
12. Furnace door sealing ring: to prevent the loss of heat energy and steam from the furnace door.
13. Steaming dish: it is mainly used in steam mode, but it can also be used in other cooking.
14. Baking tray: mainly used for hot air convection barbecue and steaming mode. If the food is not contained in containers, it should be spread on the baking tray with butter paper or tin foil. This baking pan can be placed on the bottom rail to hold the oil dripping when baking food on the grill.
15. Grill: mainly used for hot air convection barbecue mode. Place the grill on the middle rail and the baking pan on the bottom rail, and place the baking pan on the bottom rail to contain the dripping oil.
16. Gloves: take out the cooked food, plate or rack from the steam oven.













## Control panel guide



Introduction to control panel and display screen:

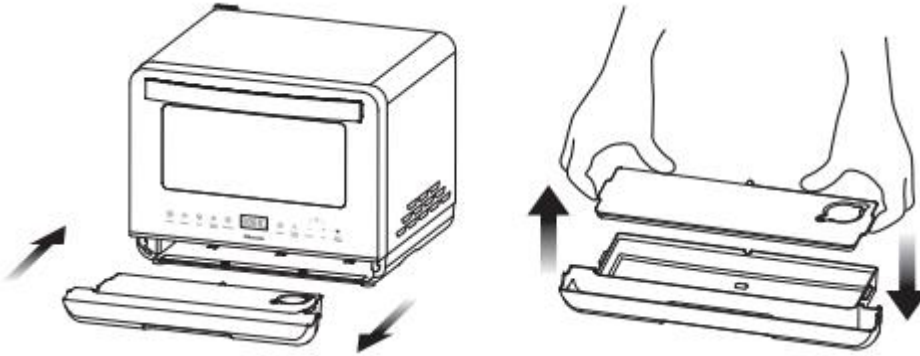
Icon	Function	Instructions
 Power	"Power" button	<ol style="list-style-type: none"> <li>1. Start and turn off the power supply of the control panel.</li> <li>2. Cancel the current setting.</li> </ol>
 Steam	"Steam" button	<ol style="list-style-type: none"> <li>1. Set steam mode</li> <li>2. Use with "  , "  +  and  ".</li> </ol>



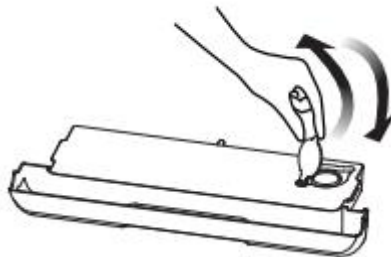
 Convection	"Convection" button	1. Set convection mode 2. Use with "🌡️⌚", "− + and ▶️⏸️".	
 Steam+Convection	"Steam+Convection" button	1. Set steam+convection mode 2. Use with "🌡️⌚", "− + and ▶️⏸️".	
 Ferment Defrost	"Ferment/Defrost" button	1. Set ferment/defrost mode 2. Use with "🌡️⌚", "− + and ▶️⏸️".	
	Display screen		Display time and temperature
			Display temperature Icon
			Water shortage display
 Light	"Light" button	Control the opening and closing of light	
 Temp. Timer	"Temp./Timer" button	1. 1. Display the currently set temperature or time 2. Used with "− , + " can change the set temperature or time。	
 Down	"Down" button	1. "Down" button function. 2. Reduce the value of time or temperature.	
 Up	"Up" button	1. "Up" button function. 2. Increase the value of time or temperature.	
 Start Pause	"Start/Pause" button	1. Start the cooking procedure. 2. Suspend the ongoing cooking procedure. 3. Cancel the cooking procedure in progress.	

## Usage method:

### Water tank installation:




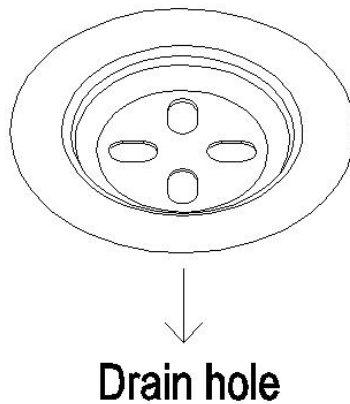
1. When pulling out, pushing back and using the water tank, it must be kept horizontal. The water tank and the water tray are integrated. When removing the water tank, hold both sides of the water tray with both hands and gently pull out the water tank.
2. Clean the water tank and its cover before the first use. Before use, make sure that the water tank has been filled with an appropriate amount of clean water and installed properly.
3. Before injecting water into the tank, ensure that the sealing ring of the water tank cover is pressed on the top of the tank.
4. Before cooking, fill the water tank with pure water or distilled water from the water injection hole, but do not exceed the water inlet and outlet, and then ensure that the water injection hole is covered tightly. Do not overflow.



5. Push the water tank back to the bottom of the furnace until it is compressed to avoid water leakage.
6. After cooking, you must empty the water tank and drain pan, and clean the water tank, water tank cover and drain pan.

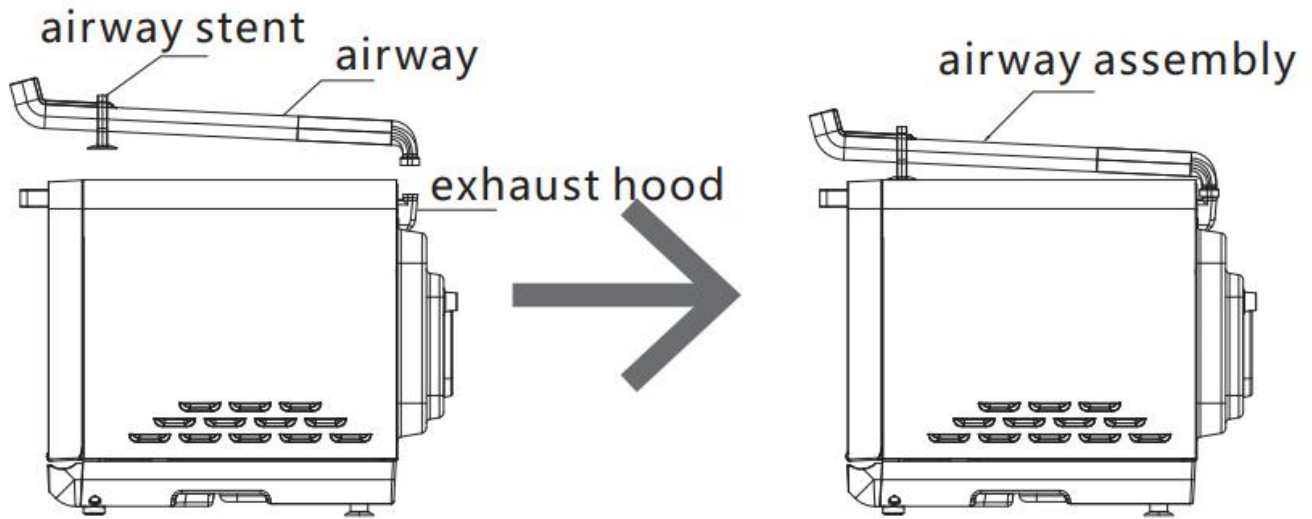
## Precautions for water tank:

1. Do not use hot water and other liquids such as mineral water.
2. If the water in the water tank is insufficient, unpredictable consequences may result.
3. After each cooking, the remaining water in the water tank must be emptied, and the remaining water in the water tank must not be stored in the furnace for more than one day.
4. When there is water shortage during cooking, you will hear the prompt sound, and the icon of temperature and water shortage will flash in the display screen. The operation will pause. After replenishing the paper water tank and reinstalling the water tank, press the  key to resume the original operation, and the water shortage icon will go out and the prompt sound will stop.
5. Do not drop or damage the water tank. The water tank is a consumable. After long-term use, the heat energy generated during the operation of the product may make the water tank deformed. To avoid danger, if the water tank is damaged, stop using it immediately, and contact the after-sales service center Co., Ltd. to buy a new water tank.
6. When taking out the water tank, there may be a small amount of water droplets, which can be wiped dry with a soft cloth.
7. If you need to use the steam function (such as cooking and steaming), when the water tank is filled with water, if the cooking time exceeds 90 minutes, you need to fill the water tank with water to continue cooking and check whether it is installed properly.
8. When the steam oven is used, the drain hole is used for water removal, and cannot remove grease and food residue, which will lead to blockage of the drain pipe.
9. When using the steam oven, do not block the drain hole with something to avoid normal drainage.



10. When using the steaming and baking function or baking oily food, the baking tray must be placed on the lowest layer for oil collection, so as to prevent grease and residue from flowing into the drain hole and blocking the drain pipe.

## Instructions for installation and use of front conduit tube:



1、 First put the airway bracket through the guide tube, align the groove when assembling, the airway bracket passes through the groove, and both sides are visible.

2、 Insert the airway assembly into the exhaust hood of the back panel so that the bottom of the airway bracket is firmly attached to the housing.

The front conduit tube is optional parts : needs to be purchased independently


1. The front conduit tube is made of silicone , and the parts in contact with food meet the national food safety standards.
2. Please use this product in strict accordance with the instructions and the accessories attached to the product. The above components are only used with the complete machine corresponding to this brand.
3. When using the front catheter, the catheter is under high temperature and cannot be directly touched by hand to avoid scalding.
4. When working in the steam oven, if it is necessary to move the front duct, you must wear anti heat gloves to avoid scalding
5. The air duct support is only used for supporting, and cannot fix and absorb the position of the furnace door.







## Product instructions

### Operation method


First power on:



1. Plug in the power supply, the buzzer emits a long sound of "drip", the display screen lights up and then goes out, the power button "  " flashes, other keys and the display screen go out, and they are in the standby state.

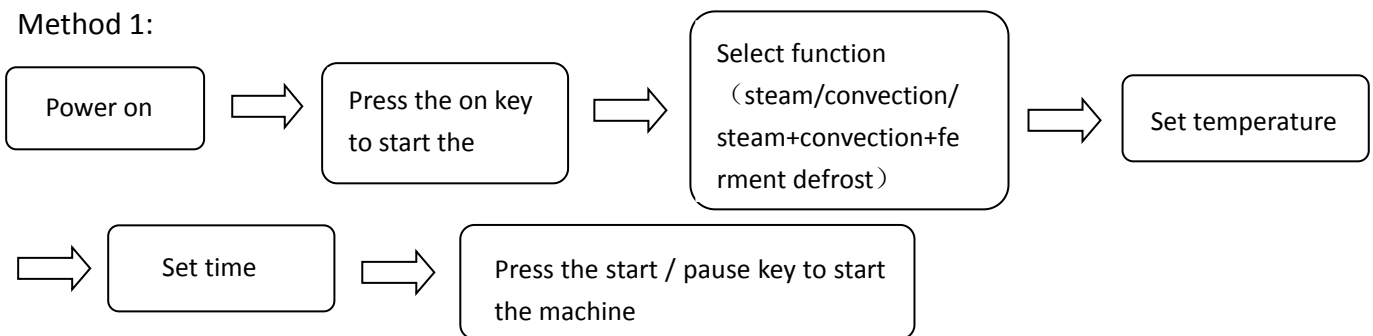
2. Press the power button "  " and the machine enters the operation mode. The buzzer emits a short sound of "drip", and the numbers of the , , , ,  keys and display screen are always on; The rest of the keys go out.

3. When in the operation mode state, if the next operation is not carried out for 30 seconds, it will automatically return to the standby state.

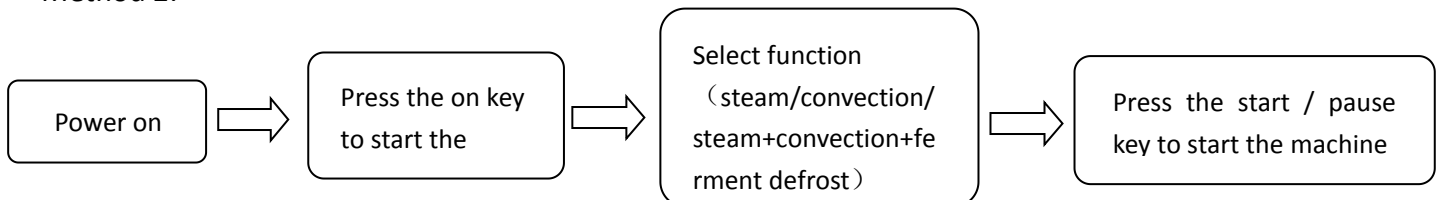
4. In the standby mode, if the next operation is not carried out for 3 minutes, the machine will automatically enter the sleep state. At this time, the machine power icon "  " flashes and turns off.

## Startup method

Method 1:





Method 2:






(Note: after startup, the machine is working at the default temperature and time)


For example, the operation of "steam  " function menu is as follows:


- ① When the product is powered on, press the  power button to select the operation mode;
- ② Press the steam  function button again, and the display screen will flash at the default

temperature of 180 °C;

- ③ Continue to press, **—**、**+** decrease or add keys to select the required temperature;
- ④ Press the temperature time  switch button to switch to the time setting button;
- ⑤ Continue to press, **—**、**+** decrease or increase the key, and select the required time. By default, the time is set from the minute position first, set the minute position, and press the temperature time  switch key to switch to the hour position setting;
- ⑥ After setting the baking time, press the start button to  start the steam function.


## Remarks:

1. Pause operation: during baking, short press the pause key to pause  the currently set function.

In the pause state, if you need to adjust the time, you need to press the  temperature time key to activate the temperature time setting state, and then continue to press and press the key to **—**、**+** change the time and temperature. For details, please refer to the above ③--⑤ operation methods.

2. During the working process, the remaining working time and the set temperature in the display screen will be displayed alternately, with an interval of 10 seconds.



3. After the work is completed, the display shows end, and the buzzer rings 10 times. Press the power button to turn off immediately and enter the standby state.

4. Furnace lamp function  : under the setting state, or after selecting steam, convection, steam + convection function, after starting the function, and under the pause state, you can press the furnace lamp button to turn on the cavity lighting.



Press the button of the furnace lamp briefly, and the furnace lamp will be on by default for 30 seconds, and then it will automatically turn off after 30 seconds;

Long press the button of the furnace lamp for about 3 seconds, and the furnace lamp can be lit for a long time. Short press the button of the furnace lamp again, and the furnace lamp lighting of the cavity can be turned off;





In order to save energy and electricity, after selecting the fermentation / thawing function, the furnace lamp is turned off by default and cannot be operated and turned on.

5. After the function starts working, or in the suspended state, long press the start / pause button  for about 3 seconds to return to the setting state.
6. After the function starts to work, or in the pause state, in the setting state, press the power button  to turn it off and enter the standby state.
7. If you use a steam function (such as cooking, steaming), you will hear the sound of the water pump pumping or the sound of water vapor spraying, which is a normal phenomenon, not product damage.

## Precautions for using steam function:

- ① When using the Steam ,Convection, Ferment/Defrost, function ,you need to pull out the water tank first and fill it with water;
- ② The product design has a water shortage alarm prompt. When the display shows the symbol of water shortage  , you need to take out the water tank to add water. After re placing it, press the start / pause button  again to resume work.
- ③ After each use of the steam function, after the whole machine is cooled, it is necessary to clean the steam residual water in the chamber with a water absorbent sponge (purchased by consumers, this product is not provided) and clean the inner chamber.
- ④ At the end of each use of the steam function, after the whole machine is cooled, draw out and pour out the condensate in the bottom water tray for next use.
- ⑤ Every time you use the steam function, try to reduce the opening of the door, or pay attention to protection when opening the door to prevent steam overflow injury.
- ⑥ This product is designed to open the door and suspend the work. During the function startup work, open the glass door and suspend the work of the product; When the glass door is closed, the program will automatically restore the previous function.
- ⑦ In the process of using the steam function, if there is a "drum" sound in the cavity, stainless steel will expand and contract during heating, resulting in high-temperature steam. This is a normal phenomenon, not a problem of the product.

## Working mode of functional components of the product:

Function	Icon	Back heating tube	Back fan	Steam generator	Default temperature	Adjustable temperature range	Default time	Adjustable time range	Light
Steam		/	work	work	100°C	80-100°C	00:40	00:01--02:59	It can be opened / closed manually
Convection		work	work	/	150°C	100-230°C	00:50	00:01--02:59	
Steam + Convection		work	work	work	180°C	100-230°C	00:50	00:01--02:59	
Ferment/Defrost		/	/	work	38°C	30-60°C	00:50	00:01--47:59	Cannot be opened

## The menu reference is as follows:


Array	Recipes	weight	Cooking mode	Cooking temperature	Cooking time	Recommended containers	Container location
01	Steamed fish*	500g	Steam	100°C	00:15	蒸盤	底層
02	Steamed Fresh vegetables*	400g	Steam	100°C	00:15	蒸盤	底層
03	Steamed crab*	2pcs	Steam	100°C	00:25	蒸盤	底層
04	Stewed bird's nest*	16g	Steam	100°C	01:00	蒸盤	底層
05	Chiffon Cake	8 inches	convection	130°C	00:50	烤盤	中層
06	Roasted sweet potato	200-300g	convection	200°C	00:45	烤架	中層



07	Roast chicken	1pcs	convection	230°C	00:40	烤盤	中層
08	Steamed and roasted sausage*	6pcs	Steam+convection	180°C	00:13	烤盤	中層
09	Steamed and roasted chicken leg*	1pcs	Steam+convection	230°C	00:25	烤盤	中層
10	Steamed pumpkin*	400g	Steam	100°C	00:25	蒸盤	底層
11	Steamed shrimp*	500g	Steam	100°C	00:10	蒸盤	底層
12	Cookies	20 pieces	convection	150°C	00:30	烤盤	中層
13	Roast pork ribs	9 pieces	convection	230°C	00:20	烤盤	中層
14	Steamed meat cake*	300g	Steam	100°C	00:12	蒸盤	底層
15	Steamed chicken*	Half pcs	Steam	100°C	00:25	蒸盤	底層
16	Roast chicken wings	400g	convection	200°C	00:20	烤盤	中層
17	Ferment*	-	Steam	40°C	30 分鐘 -13 小時	蒸盤	底層
18	Defrost*	-	Steam	50°C	01:00	蒸盤	底層
19	drying	-	convection	70°C	01:00	-	-
20	Degreasing	-	Steam	100°C	00:30	-	-

Note: the dishes with "\*" are those with steam function. Be sure to fill the water tank with water before cooking.

## Common fault handling methods:

Number	Fault phenomenon	Possible causes	Solution
1	The display does not light up	1. The power plug is not plugged tightly. 2. The product is not opened. 3. The circuit board is damaged.	1. Reconnect the power plug. 2. Press the  key to start the control panel. 3. Contact after-sales service.

2	Abnormal display on the display	1. The display screen is damaged. 2. The circuit board is damaged.	Contact after-sales service.
3	Steam leaks out during cooking	1. The furnace door cannot be closed tightly. 2. The sealing ring of the furnace door is damaged.	1. Close the furnace door again. 2. Contact after-sales service.
4	The stove light doesn't work	1. The furnace lamp is damaged. 2. The circuit board is damaged.	Contact after-sales service.
5	Key failure	The circuit board is damaged.	Contact after-sales service.
6	No steam	1. The water tank is damaged. 2. The water pipe is bent, blocked or damaged 3. The chassis is damaged.	Contact after-sales service.
7	Water shortage alarm	1. When using with steam function, the water tank is short of water. 2. The water tank is not installed properly.	Add water to the water tank to the water level line and install it properly.

## Display fault code Troubleshooting:

Fault code	Fault analysis	Solutions
E-0	High temperature protection of furnace body: greater than 280 °C	Contact after-sales service.
E-1	High temperature protection of bottom evaporation tray	Contact after-sales service.
E-2	Open circuit protection of furnace sensor	Contact after-sales service.
E-3	Short circuit protection of furnace sensor	Contact after-sales service.
E-4	Bottom evaporation pan sensor open circuit protection	Contact after-sales service.
E-5	Bottom evaporation pan sensor short circuit protection	Contact after-sales service.

## Product specifications:

Model	GSO20
Rated voltage	220-240V~50-60HZ
Rated power	2000W
Water tank capacity (approx.)	1.2 Litre
cavity size (H x Wx D) (about)	207*346*280mm
Product size(H x W x D) (about)	346*440*463mm
Net weight (about)	12.5KG

\*The cavity capacity is calculated according to the maximum width, depth and height, and the actual storage capacity of food is slightly smaller than this value.

## 安全注意事項

使用本產品時，必須遵守下列安全措施：

1. 切勿與其他高功率的電器共用同一電源插座；或超額使用電線拖板，以免電力負荷過重而導致火災及危險；確保本產品連接於帶接地線的插座。
2. 安裝時，檢查電源線是否乾爽，或機背有否與邊緣鋒利的物件接觸。另外，高溫可能會損壞電源線。
3. 為避免危險，切勿在本產品加安裝定時開關或獨立的遙控系統來操作。
4. 手濕時切勿接觸、插入或拔除插頭，否則可構成觸電危險。
5. 切勿把本產品、電源線或插頭浸入水中；或被水濺濕，以免造成觸電或火災。
6. 切勿使用有殘缺或鬆動的插座。使用前，確保插頭已充分擦乾及已插緊。
7. 使用後，應將插頭從插座內拔出，以免因絕緣體老化而發生漏電。

## 使用事項

1. 為避免危險，產品只適用於本說明書所註明的用途。切勿將本產品或任何部分作其他用途使用。如錯誤操作，可造成傷害。
2. 爐門開啟時，切勿在爐門上拖拉容器。爐門不應放任何物件。
3. 切勿將易燃物料放於產品周圍或爐腔內，以免導致起火。
4. 使用未經生產商建議或出售的配件，可能會造成危險。
5. 烤焗會釋出油脂或有醬汁的食物時（如生肉、魚、炸物等）。須用錫紙包裹食物及放於烤盤上，避免因食物油脂或醬汁濺到發熱管而起火。
6. 確保錫紙貨焗爐紙沒有接觸到發熱管，以免發生火災。注意錫紙及焗爐紙可能會因烹飪時間和環境而起火；切勿讓產品在無人看管下運作。
7. 切勿使用酒精烹調，否則食物可能會出現過熱情況及可能發生爆炸。

## 使用環境事項

1. 切勿在以下環境使用產品：
  - 潮濕或接近水的環境；
  - 被陽光直接照射或靠近熱源或高溫環境如煤氣爐附近；
  - 在不平穩的表面上；
  - 易燃物料或不耐熱物品附近（如枱布、窗簾及毛巾等）。
2. 切勿讓小孩在沒有監督指導下單獨使用、清潔及維修保養本產品。將本產品及其電源線放於小孩不能接觸的地方。可觸摸部件在使用過程中可能會變熱。幼兒應該遠離。
3. 切勿堵塞排氣口，否則可能造成火災。須定期清潔產品，以避免排氣口被異物及灰塵等堵塞。
4. 此產品只可供個人或家庭使用，不適合商業用途。

## 保養事項

1. 切勿擅自改裝產品或使用非生產商提供的原裝零件進行修理，否則可能造成危險及保養將無效。
2. 經常檢查產品、電源線及插頭，如有損壞，為避免危險，應立即停止使用，並聯絡售後服務中心有限公司安排檢查及維修。

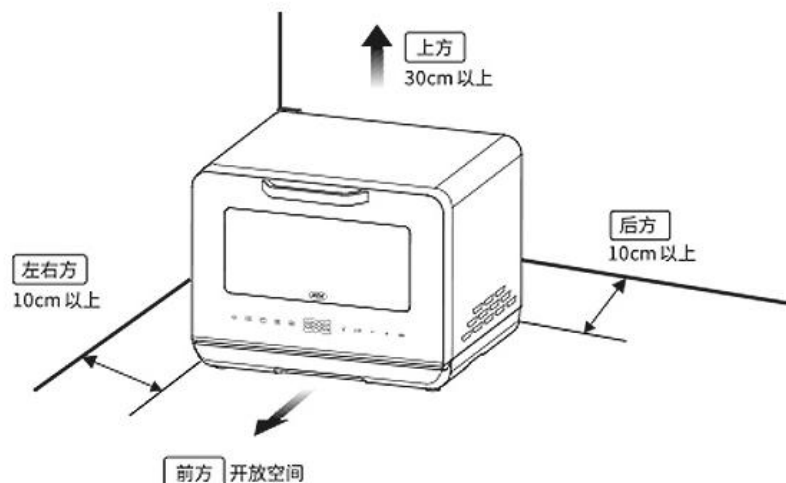
## 電源事項

1. 在插入或拔除插頭時，應手握穩插頭本身，不要抓住電源線。
2. 切勿在電源線上放重物、夾住、改裝、用力拉扯或扭曲電源線。
3. 確保本產品的電源線沒有貼近爐身，否則電源線的絕緣物料或會融化，有短路危險。
4. 切勿在電源線纏結的情況下使用或將電源線懸掛在桌子、櫥櫃的邊緣或讓它接觸發熱的表面，否則會損害電源線。

## 操作使用注意事項

1. 注意：高溫表面。
2. 取出加熱流質食物如湯時，必須格外小心。
3. 為避免漏水或缺水，使用前必須將水箱裝滿，並確保水箱牢固地裝上。
4. 水箱出現裂紋或缺口時，切勿繼續使用產品，以免引起因漏水而導致的漏電或廚電。
5. 切勿使用爐腔作儲存用途。
6. 在使用過程中，產品會變熱。應避免接觸爐腔腔體部位。
7. 烹調時，避免打開門，否則會引起蒸氣流失及影響烹調效果。
8. 打開爐門時務必小心。避免造成爐門玻璃或門手柄損壞。
9. 切勿烤焗塗有過量牛油或果醬的麵包或在烤盤上塗過多油，否則會引起濃煙或火災。
10. 食物必須放置在合適的器皿中，不能直接在爐腔中烹調食物。
11. 加熱後，奶瓶及嬰兒食物應經過攪拌或動搖，餵食前應檢查溫度，避免燙傷。
12. 烹調時進行攪拌、翻轉食物或烹調後拿取食物時，器皿及食物的溫度很高，須使用隔熱手套或鍋夾。以免燙傷。
13. 加熱前或加熱途中需攪拌食物。加熱後，先讓食物在爐內放置片刻，略加攪拌后取出。
14. 為避免玻璃破裂和危險，切勿將物件或取出的加熱容器放在打開的玻璃門上。
15. 加熱流質食物時，流質食物不能高於容器的八成滿。因為加熱少量流質食物由於沸騰而導致流質食物突然飛濺。
16. 不可使用一般的溫度計，必須使用測肉溫度計檢查烹調結果。如果烹調不足則再放入爐內繼續烹調。
17. 在使用蒸氣過程中，如需打開爐門對食物進行攪拌、翻轉或重新排放等操作時，注意保持距離，以免蒸氣燙傷臉部或手。
18. 使用各種不同材質器皿前，應先確認是否耐高溫。當使用塑料或紙包裝進行烹調時，應注意觀察，以免著火。
19. 產品於出廠前均會進行多次功能測試，以確保運作正常。水氣及水漬或會殘留於水箱或爐腔，此乃正常情況，客戶用扭乾的濕布擦拭便可。

20. 如產品發生冒煙或起火現象，須保持爐門緊閉，避免因遇上空氣而加大火勢。在安全的情況下，立即拔去電源插頭或關掉屋內電源總開關。切勿用水滅火，以免玻璃門爆裂。
21. 使用時或剛使用後，爐門、外殼、排氣口及爐腔等部分溫度會很高，避免接觸灼熱部分並應使用隔熱手套，以免燙傷。
22. 烹調食譜僅供烹調參考。影響烹調時間的因素有：所喜歡的生熟程度、開始溫度、海拔高度、份量、大小、食物形狀和容器的種類等。如果您熟悉產品的操作，可自行設定。
23. 產品如需放入牆櫃或櫥櫃，必須平放，上方保持 30 厘米空間，機側及背部則保持 10 厘米空間。建議使用專用前置蒸汽導管，以免蒸汽不能排出，產生危險，以確保產品保持空氣流通。






24. 切勿使用任何物品（特別是金屬物體、隔熱或易燃材料）遮蓋產品表面或排氣口，避免因過熱而導致產品故障。
25. 切勿取掉爐腳。須安放於穩固的位置。
26. 如室內濕度過高則不能使用本產品。切勿在 5°C 以下環境使用，溫度過低會影響蒸氣功能。
27. 保持使用環境清潔，防止蟑螂等爬蟲進入產品。
28. 切勿讓產品的門及頂部承受過大的壓力。
29. 如爐腔、爐門或爐門密封膠邊損壞或產品運作不正常，應立即停止使用，並聯絡售後服務中心有限公司進行檢查維修。
30. 缺乏適當清潔，會使產品表面惡化，影響成品的使用壽命及可能會造成危險。
31. 切勿使用含腐蝕性的清潔劑，以免損壞或腐蝕產品。切勿使用蒸氣清潔機清潔。
32. 使用後，打開爐門以排除蒸氣，冷卻及吹乾爐腔。待本產品冷卻 30 分鐘後，拔掉電源線插頭，才可移動、檢查或清潔產品。
33. 切勿於產品運作時用冰冷的濕布拭擦玻璃，避免玻璃炸裂。
34. 切勿使用粗糙的磨蝕性清潔劑或鋒利的金屬刮刀清潔爐門玻璃，否則會劃傷爐門表面及可能會導致爐門玻璃炸裂。
35. 在使用蒸氣烤箱的過程中，如腔體出現“鼓”的聲音，因為不銹鋼在加熱過程中有熱脹冷縮的情況，當不銹鋼產生高溫從而導致的現象，這屬於正常現象，並非產品存在問題，請放心使用。




## 清潔及注意事項

1. 必須在待機模式下拔除電源插頭後，才可進行清潔。
2. 保持爐腔清潔。每次使用後，必須用溫水清潔爐腔。如濺出的食物渣或液體殘留在爐腔內，應先以濕布抹淨，再抹乾。如爐腔十分骯髒，可用軟綿布沾上溫和清潔劑擦拭，並用微軟布抹淨。
3. 每次使用後，必須清潔烤架、蒸盤及烤盤，避免油脂或食物渣漬聚而造成油煙、引起火災或侵蝕生銹。
4. 清潔配件時，用軟布或海綿沾上溫和清潔劑，再用清水沖洗及擦乾。使用前必須確保產品、插頭及所有配件抹乾。
5. 清潔產品表面、爐門及爐腔時，用微濕軟布抹淨，再抹乾。為防止損壞產品內部零件，不要讓水滲入排氣口。
6. 如有水蒸氣漬在爐內或爐門周圍，可用軟布擦淨。當本產品在濕度高的情況下使用，可能會產生這種現象，但不代表產品機能不正常。
7. 切勿使用粗糙的潔具（如鋼絲刷）、有毒或含腐蝕性的清潔劑進行清潔。
8. 鹽分是具侵蝕性的物質，一旦積聚在爐腔內，將形成銹漬。一些帶酸性的醬汁，例如茄汁、芥末和醃製食品含有氯和酸的化學成份。而該等成份會對不鏽鋼表面造成影響。所以建議每次使用蒸焗爐後，必須進行清潔。
9. 爐腔有變黃現象，因為金屬受熱作用下產生的黃色印記，這屬於正常現象，既不影響使用，也不會對人體產生危害。

10. 當產品使用一段時間后，爐腔或有異味，可遵循以下程序清潔：

- ① 在爐腔內放置 5-6 片檸檬。
- ② 確保水箱已注滿水，並正確安裝在爐底。
- ③ 在待機模式下，按  啟動控制面板。
- ④ 按 ，設定在 100°C 及 20 分鐘進行清潔。
- ⑤ 設定後，按  啟動程序。
- ⑥ 程序完成後，打開爐門及等候產品冷卻。
- ⑦ 用微濕軟布清潔爐腔

11. 可使用從水喉取的自來水、食用水或蒸餾水注入水箱。若使用自來水或食用水，會較容易產生水垢，請定期除垢清潔。需要使用檸檬酸或梳打粉（100%碳酸氫鈉）進行清潔。建議每月除水垢不少於一次，並遵循以下程序：

- ① 準備清潔劑，將 3 克檸檬酸或梳打粉完全溶解於 20 毫升水。
- ② 將清潔劑倒入底部發熱盤，並靜待 15 分鐘。
- ③ 確保水箱已注滿水，並正確的安裝在爐底。
- ④ 在待機模式下，按  啟動控制面板。
- ⑤ 按 ，設定在 100°C 及 30 分鐘進行清潔。
- ⑥ 設定後，按  啟動程序。
- ⑦ 程序完成後，打開爐門及等候產品冷卻。

- ⑧ 用微濕軟布清潔爐腔。
- ⑨ 如仍有水垢積聚於底部發熱盤，重複上述程序進行清潔。

12. 水垢可能會在製造蒸氣的過程中因為水循環作用而在爐內形成，或會造成產品不能運作。因此，建議每月不少於 1 次進行除水垢，並遵循以下程序：

- ① 使用瓶裝 100%純檸檬汁或鮮榨不含任何果肉成分的檸檬汁。如果不確定沒有果肉，須用過濾器過濾。
- ② 將 50 毫升已過濾檸檬汁加入 1000 毫升水。攪拌均勻，倒入水箱。
- ③ 將水箱正確放回爐底並將其穩固地推入就位。
- ④ 按除水垢程序之步驟④至⑧進行清洗。
- ⑤ 程序完成後，移除及清空水箱，清洗乾淨並重新注水。依照除水垢程序之步驟④至⑧進行清洗。
- ⑥ 當清洗結束並待產品冷卻後，移除及清空水箱，抹乾爐腔。

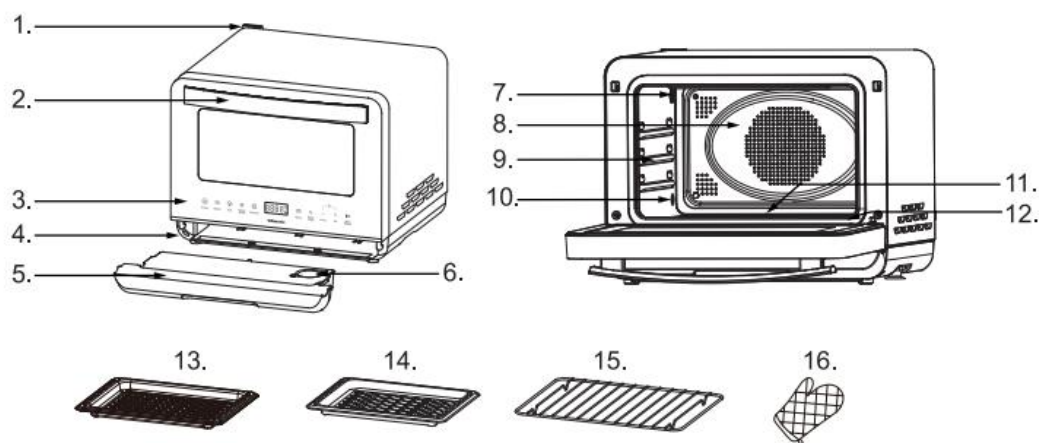
13. 使用後，須清空及清潔水箱及接水盤，並用軟布抹乾。

14. 定期用微濕軟布清潔爐門密封膠邊。

15. 切勿弄濕控制面板。如控制面板被弄濕，可用軟布擦乾。清潔控制面板前，須拔除電源插頭，以免導致錯誤設定或意外操作。切勿使用洗滌劑、研磨劑或噴霧清潔劑清潔控制面板。

## 產品說明

產品結構：



(產品圖像僅用作說明用途，可能與實際產品有所不同。)

- 1. 排氣口：用於排出爐腔內的水蒸氣。
- 2. 爐門手柄：用於開關爐門。
- 3. 控制面板：用於操作蒸氣焗爐，詳細請參閱“控制面板指南”。
- 4. 水箱入口：放入水箱位置。
- 5. 接水盤：盛載冷凝水。每次使用後都必須清除積水並清洗乾淨。










6. 水箱入水口：加水入水箱位置。
7. 蒸氣口：排出爐腔內的水蒸氣。
8. 發熱管及熱風對流風扇：產生熱能烤焗食物。使用後，風扇仍會運行 2 分鐘，以排走爐腔的熱空氣。
9. 層軌：承托蒸盤、烤盤及烤架。
10. 入水口：讓水進入爐腔內底部發熱盤，以產生蒸氣。
11. 底部小圓孔是冷凝水往底部流到接水盤。
12. 爐門密封圈：以防熱能及蒸氣從爐門流失。
13. 蒸盤：主要用於蒸氣模式但亦可用於其他烹調。
14. 烤盤：主要用於熱風對流及蒸煮模式。如食物沒有容器盛載，須用牛油紙或錫紙，平鋪在烤盤上使用。此烤盤可放於最底層軌以盛載用烤架烤焗食物時滴下的油。
15. 烤架：主要用於熱風對流燒烤模式。將烤架放於中間層軌，並將烤盤放於最底層軌，並將烤盤放於最底層軌以盛載滴下的油。
16. 手套：從蒸氣焗爐內取出烹調後的食物、盤或架。

## 控制面板指南



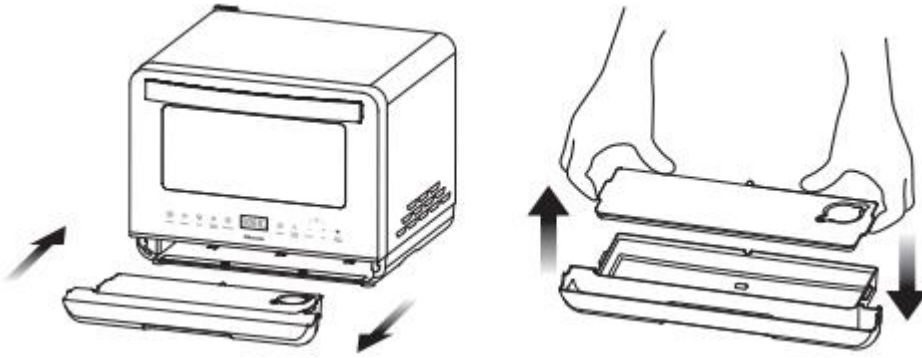
控制面板、顯示屏介紹：

圖標	名稱	功能說明
 Power	“電源” 按鍵	<ol style="list-style-type: none"> <li>1. 啟動及關閉控制面板電源。</li> <li>2. 取消當前設置。</li> </ol>
 Steam	“蒸煮” 按鍵	<ol style="list-style-type: none"> <li>1. 設定蒸煮模式</li> <li>2. 配合 “ ”、“ - + ” 及 “ ” 使用。</li> </ol>
 Convection	“熱風對流” 鍵	<ol style="list-style-type: none"> <li>1. 設定熱風對流模式</li> <li>2. 配合 “ ”、“ - + ” 及 “ ” 使用。</li> </ol>

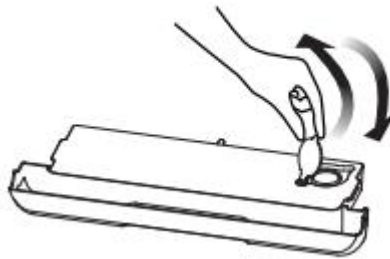
 Steam+Convection	“蒸焗” 鍵	<ol style="list-style-type: none"> <li>1. 設定蒸焗模式</li> <li>2. 配合 “ ”、“ - + ”及 “ ” 使用。</li> </ol>	
 Ferment Defrost	“發酵/解凍” 按鍵	<ol style="list-style-type: none"> <li>1. 設定發酵/解凍模式</li> <li>2. 配合 “ ”、“ - + ”及 “ ” 使用</li> </ol>	
	顯示屏		顯示時間及溫度
			顯示溫度圖標
			缺水顯示圖標
 Light	“爐燈” 按鍵	控制爐燈的開及關，	
 Temp. Timer	“溫度/時間” 按鍵	<ol style="list-style-type: none"> <li>3. 顯示當前設定的溫度或時間</li> <li>4. 與 “ - , + ” 配合使用可以改變設定溫度或者時間。</li> </ol>	
- Down	“減少” 按鍵	<ol style="list-style-type: none"> <li>1. “減少” 按鍵功能。</li> <li>2. 減少時間或者溫度的數值。</li> </ol>	
+ Up	“增加” 按鍵	<ol style="list-style-type: none"> <li>3. “增加” 按鍵功能。</li> <li>4. 增加時間或者溫度的數值。</li> </ol>	
 Start Pause	“啟動/暫停” 按鍵	<ol style="list-style-type: none"> <li>1. 啟動烹調程序。</li> <li>2. 暫停正在進行的烹調程序。</li> <li>3. 取消正在進行的烹調程序。</li> </ol>	

# 使用方法

水箱安裝：




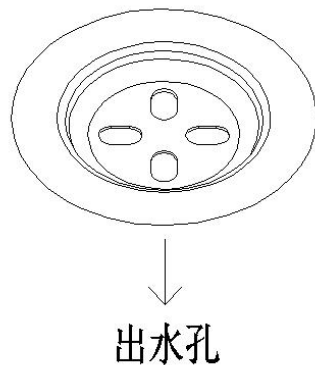
1. 拉出、推回及使用水箱時，須保持水平狀態。水箱和接水盤為一體式。拆除水箱時，雙手拿住接水盤兩側，輕輕地拉出水箱。
2. 首次使用前需清洗水箱及水箱蓋。使用前先確保水箱已注入適量的清水及安裝妥當。
3. 注水入箱前，確保水箱蓋密封圈壓緊在水箱頂部。
4. 烹調前，從注水孔將純淨水或蒸餾水注入水箱至滿水，但不可超出入水口，之後確保注水孔蓋蓋緊。切勿溢出。



5. 將水箱推回爐底直至壓緊，以避免漏水現象。
6. 烹調後，必須清空水箱及接水盤並清洗水箱、水箱蓋及接水盤。

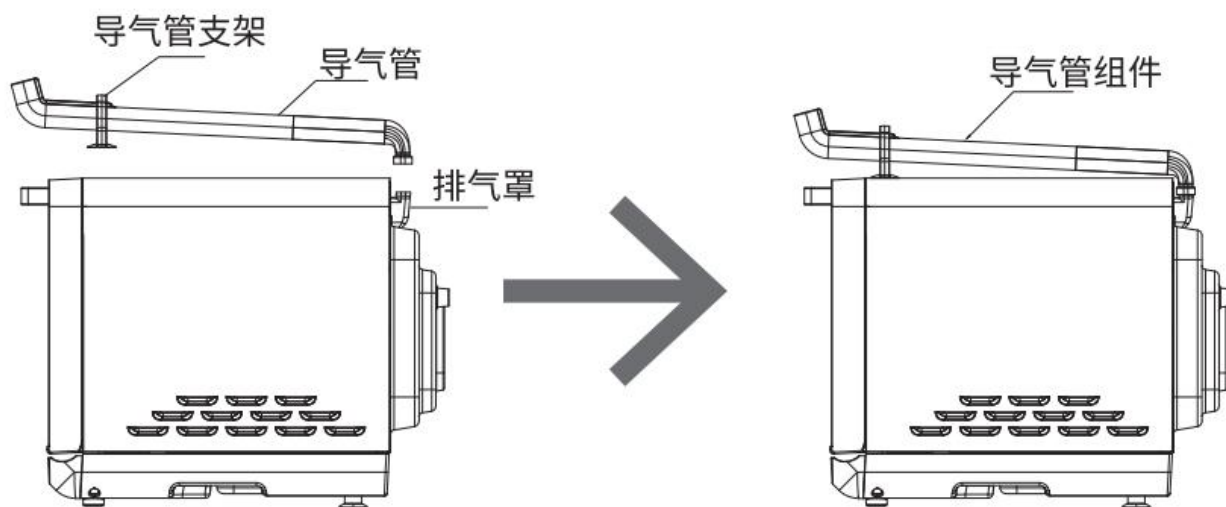
## 水箱注意事項：

1. 切勿使用熱水及其他液體如礦泉水,自來水等。以免煮水器產生水垢。
2. 如果水箱內的水量不足，可能導致無法預料的後果。
3. 每次烹調後都必須清空水箱剩水，切勿讓水箱剩水存放在爐內超過一天。
4. 在烹調時缺水，會聽到提示聲，溫度及缺水圖標會在顯示屏內閃動。操作會暫停。補充水箱及重新安裝水箱后，按  鍵恢復原來的操作，缺水圖標會熄滅及提示聲會停止。
5. 切勿跌落及損壞水箱。水箱是消耗品，經長時間使用後，產品運作時產生的熱能可能會使水箱變型。為避免危險，如水箱損壞，應立即停止使用，並聯絡售後服務中心有限公司購買新水箱。
6. 將水箱取出時，可能會有少量水滴，可用軟布抹乾。
7. 如需使用蒸汽功能時，在水箱加滿水的情況下，蒸煮時間若超過 40 分鐘，則需往水箱加滿水以繼續烹飪及檢查是否安裝妥當。
8. 使用蒸氣烤箱時，出水孔作為去水用途，不能夠去油脂、食物殘渣，會導致去水管道堵塞。
9. 使用蒸氣烤箱時，不能用東西堵住出水孔，以免不能正常排水。



10. 使用蒸焗功能或烤油性類的食物時，必須把烤盤放到最低層以做接油作用，以免油脂和殘餘物流入出水孔造成堵塞去水管道。

## 前置導管安裝使用說明：



1、先把导气管支架穿过导线管，装配时对齐槽，导气管支架过了槽，两边都可见即可。

2、把导气管组件插入背板的排气罩上，使导气管支架底部与外壳贴紧。









### \*前置導管需要獨立購買\*

1. 前置導管材質為硅膠，與食品接觸零部件符合食品安全國家標準。
2. 請嚴格按照說明書及產品所帶附件資料使用本產品，上述部件僅限於與本品牌對應整機配套使用。
3. 使用前置導管時，導管處於高溫狀態下，不可以直接用手觸摸，以免燙傷。
4. 在蒸氣烤箱工作時，如需移動前置導管必須佩戴防熱手套，以免燙傷
5. 導氣管支架只做支撐作用，並不能夠固定及吸實爐門位置。

# 產品使用說明

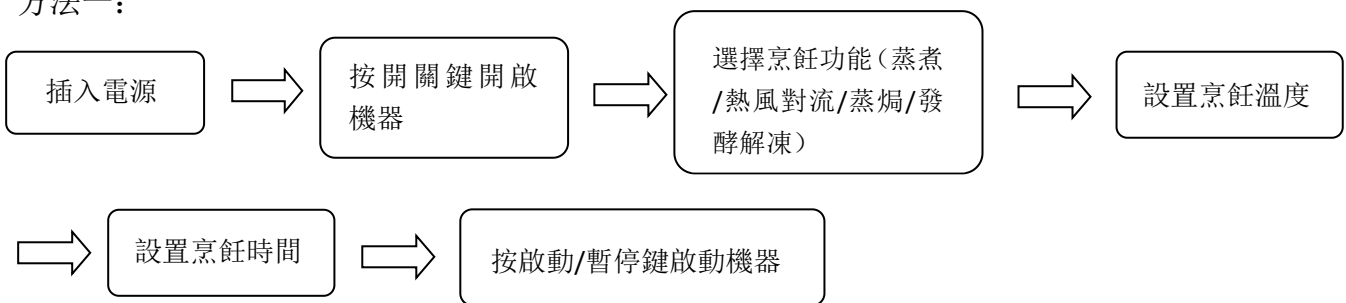
## 操作方法

### 首次通電：

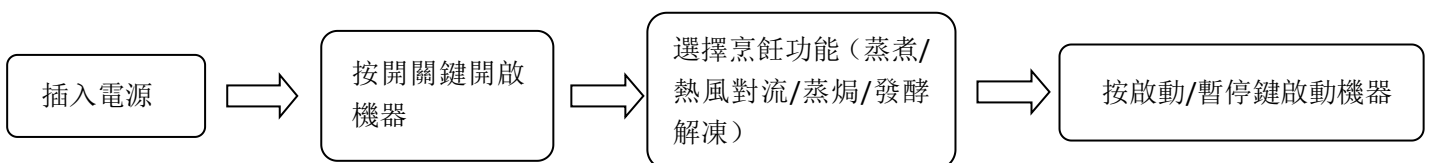
1. 插上電源，蜂鳴器發出“滴”一聲長音，顯示屏  亮一下再熄滅，電源按鍵“”閃爍，其他按鍵和顯示屏熄滅狀態，處於待機狀態。
2. 按電源按鍵“”，機器進入操作模式，蜂鳴器發出“滴”一聲短音，、、 按鍵及顯示屏數字  常亮；其餘按鍵熄滅。
3. 處於操作模式狀態時，如 30 秒沒有進行下一步操作，自動返回待機狀態。
4. 處於待機模式狀態時，如 3 分鐘沒有進行下一步操作，機器則自動進入休眠狀態，此時機器電源圖標“”閃爍轉為熄滅。

## 開機方法

### 方法一：








### 方法二：








(備註：啟動后機器為默認溫度及時間在工作)



## 舉例蒸煮“”功能菜單操作如下：

- ① 產品通電，按電源  按鍵，處於選擇操作模式；
- ② 再次按蒸煮功能按鍵 ，此時顯示屏顯示默認溫度 180°C 閃爍；
- ③ 繼續按 **—**、**+** 減或加按鍵，選擇所需要的溫度；
- ④ 按溫度時間切換按鍵  切換到時間設置按鍵；
- ⑤ 繼續按 **—**、**+** 減或加按鍵，選擇所需要的時間，時間默認先從分鐘位設定，設定好分鐘位，按溫度時間切換按鍵  切換到小時位置設置；
- ⑥ 設置好烘焙時間后，按啟動按鍵 ，啟動蒸煮功能工作。

## 備註：

1. 暫停操作：烘焙期間，短按暫停按鍵 ，即可暫停當前設置的功能工作，暫停狀態下，如需要調整時間，需要先按溫度時間按鍵  激活溫度時間設置狀態，再繼續按 **—**、**+** 按鍵更改時間和溫度，具體參考以上③--⑤操作方法。
2. 工作過程中，顯示屏內工作剩餘時間和設置溫度會交叉循環顯示，間隔 10 秒鐘。
3. 工作完成後，顯示屏顯示 End，蜂鳴器響 10 聲，按電源按鍵，即刻關閉，進入待機狀態。
4. 爐燈功能： 設置狀態下、或者選擇蒸煮、熱風對流、蒸焗功能后、啟動功能工作後、暫停狀態下均可以按爐燈按鍵開啟腔體照明。  
短按爐燈按鍵，爐燈默認點亮 30 秒，30 秒后自動熄滅；  
長按爐燈按鍵約 3 秒，爐燈即可長時間點亮，再次短按爐燈按鍵，即可關閉腔體爐燈照明；  
為了節能省電，選擇發酵/解凍功能後，爐燈默認關閉狀態，不可以操作點亮。
5. 功能啟動工作後，或者在暫停狀態下，長按啟動/暫停按鍵  約 3 秒，即可返回設置狀態。
6. 功能啟動工作後，或者在暫停狀態下，設置狀態下，按電源按鍵  即可關閉，進入待機狀態。
7. 如使用具備蒸汽功能（例如蒸煮、蒸焗）時，會聽到水泵抽水的聲音或水蒸氣噴出的聲音屬於正常現象，並非產品損壞。

## 使用蒸氣功能注意事項：

- ① 使用蒸煮、蒸焗、發酵/解凍功能時，需要先把水箱拉出，加滿水；
- ② 產品設計具有缺水警報提示，當顯示屏顯示缺水符號，需要拿出水箱添加水，重新放入后，再次按啟動/暫停按鍵恢復工作。
- ③ 每次使用蒸氣功能結束，待整機冷卻后，需要把腔體內的蒸氣殘留水用吸水海綿（消費者自行選購，本產品不提供）洗乾淨，清理乾淨內腔。
- ④ 每次使用蒸氣功能結束，待整機冷卻后，把底部接水盤內的冷凝水抽出倒掉，以備下次使用。
- ⑤ 每次使用蒸氣功能，盡量減少開門，或者開門時注意保護，防止蒸氣外溢受傷。
- ⑥ 本產品設計有開門暫停工作，功能啟動工作期間，打開玻璃門，產品暫停工作；當把玻璃門關閉后，程序自動恢復之前的功能工作。

## 產品各功能元器件工作模式：

功能	圖標	背部發熱管	背部風扇	蒸氣發生器	默認溫度	可調溫度範圍	默認時間	可調時間範圍	爐燈
蒸煮		/	工作	工作	100°C	80-100°C	00:40	00:01--02:59	可手動開啟/關閉
熱風對流		工作	工作	/	150°C	100-230°C	00:50	00:01--02:59	
蒸焗		工作	工作	工作	180°C	100-230°C	00:50	00:01--02:59	
發酵解凍		/	/	工作	38°C	30-60°C	00:50	00:01--47:59	不可開啟




## 菜譜參考如下：

序列	食譜	分量	烹飪模式	烹飪溫度	烹飪時間	建議容器	容器位置
01	蒸魚*	500 克	蒸煮	100°C	00:15	蒸盤	底層
02	蒸新鮮蔬菜*	400 克	蒸煮	100°C	00:15	蒸盤	底層
03	蒸蟹*	2 隻	蒸煮	100°C	00:25	蒸盤	底層
04	燉燕窩*	16 克	蒸煮	100°C	01:00	蒸盤	底層
05	戚風蛋糕	8 寸	熱風對流	130°C	00:50	烤盤	中層
06	烤紅薯	200-300 克	熱風對流	200°C	00:45	烤架	中層
07	烤雞	1 隻	熱風對流	230°C	00:40	烤盤	中層
08	蒸烤香腸*	6 條	蒸焗	180°C	00:13	烤盤	中層
09	蒸烤雞腿*	1 隻	蒸焗	230°C	00:25	烤盤	中層
10	蒸南瓜*	400 克	蒸煮	100°C	00:25	蒸盤	底層
11	蒸蝦*	500 克	蒸煮	100°C	00:10	蒸盤	底層
12	曲奇	20 件	熱風對流	150°C	00:30	烤盤	中層
13	烤排骨	9 件	熱風對流	230°C	00:20	烤盤	中層
14	蒸肉餅*	300 克	蒸煮	100°C	00:12	蒸盤	底層
15	蒸雞*	半隻	蒸煮	100°C	00:25	蒸盤	底層
16	烤雞翅	400 克	熱風對流	200°C	00:20	烤盤	中層
17	發酵*	-	蒸煮	40°C	30 分鐘-13 小時	蒸盤	底層
18	解凍*	-	蒸煮	50°C	01:00	蒸盤	底層
19	烘乾	-	熱風對流	70°C	01:00	-	-
20	除油污	-	蒸煮	100°C	00:30	-	-

注：帶“\*”是使用具備蒸氣功能的菜式，務必在烹調前將水箱注滿水。

## 常見故障處理方法

序號	故障現象	可能原因	解決方法
1	顯示屏不亮	1. 電源插頭未插緊。 2. 未開啟產品。 3. 電路板損壞。	1. 重新插緊電源插頭。 2. 按  鍵啟動控制面板。 3. 聯繫售後服務。
2	顯示屏顯示異常	1. 顯示屏損壞。 2. 電路板損壞。	聯繫售後服務。
3	烹調時，水蒸氣漏出	1. 爐門關不緊。 2. 爐門密封圈損壞。	1. 重新將爐門關緊。 2. 聯繫售後服務。
4	爐燈不亮	1. 爐燈損壞。 2. 電路板損壞。	聯繫售後服務。
5	按鍵失靈	電路板損壞。	聯繫售後服務

6	無蒸氣	1. 水箱損壞。 2. 水管折彎、堵塞或損壞 3. 地盤損壞。	聯繫售後服務。
7	缺水報警	1. 使用具備蒸氣功能時， 水箱缺水。 2. 水箱未有安裝妥當。	往水箱里加水到水位線 並妥善安裝到位。

## 顯示故障代碼排除：

故障代碼	故障解析	解決方案
E-0	爐體高溫保護：大於 280°C	聯繫售後服務。
E-1	底部蒸髮盤高溫保護	聯繫售後服務。
E-2	爐體傳感器開路保護	聯繫售後服務。
E-3	爐體傳感器短路保護	聯繫售後服務。
E-4	底部蒸發盤傳感器開路保護	聯繫售後服務。
E-5	底部蒸發盤傳感器短路保護	聯繫售後服務。

## 產品規格

型號	GSO20
額定電壓	220-240 伏特~50-60 赫茲
額定功率	2000 瓦
水箱容量（約）	1.2 升
爐腔尺寸（高 x 闊 x 深）（約）	207*346*280 毫米
產品尺寸（高 x 闊 x 深）（約）	346*440*463 毫米
淨重（約）	12.5 公斤

\*爐腔容量是根據最大闊度、深度和高度而計算的，實際存放食品的容量稍小於此值。

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 Register your product online  
[www.dchtoolbox.com](http://www.dchtoolbox.com)



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

4/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong

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

電郵地址 E-mail: [8210service@gilman-group.com](mailto:8210service@gilman-group.com)

網址 Website: [www.gilman-group.com](http://www.gilman-group.com)