



**Built-in Combination Steam  
Oven with Hot air and  
Microwave  
USER MANUAL  
Model : PSMO634X**



Read these instruction carefully before using your oven, and keep it carefully. If you follow the instructions, your oven will provide you with many years of good service.

**SAVE THIS USER MANAL CAREFULLY**

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## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

## ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

## Specifications

Model:	PSMO634X
Rated Voltage:	230V~50Hz
Rated Input Power(Microwave):	1550W
Rated Output Power(Microwave):	900W
Rated Output Power(Grill):	1200W
Rated Input Power(Convection):	1750W
Rated Input Power(Steam):	1500W
Rated Input Power(Maximum):	3300W
Oven Capacity:	34L
External Dimensions:	595×525× 454mm
Net Weight:	Approx. 33kg

# IMPORTANT SAFETY INSTRUCTIONS

## WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - by clients in hotels, motels and other residential type environments;
  - farm houses;
  - bed and breakfast type environments.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.
20. Do not let cord hang over edge of table or counter.
21. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
24. Children should be supervised to ensure that they do not play with the appliance.
25. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
26. Accessible parts may become hot during use. Young children should be kept away.
27. Steam cleaner is not to be used.
28. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
29. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)
30. **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
31. The microwave oven must be operated with the decorative door open. (for ovens with a decorative door.)
32. Surface of a storage cabinet can get hot.
33. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
34. **WARNING:** When move the stove, do not carry handle. ( Stove is overweight, handles are easily broken.)
35. The water in the receiving tank, inside the oven and in the water tank should be cleaned up after each use.
36. Do not use the paper cups and plastic containers with temperature below 120 degrees. The glass, ceramic, stainless steel utensils can be used.
37. Steam is the main heating function for this product.

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

# To Reduce the Risk of Injury to Persons Grounding Installation

## DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

## WARNING

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
  - 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

- 2)The extension cord must be a grounding-type 3-wire cord.

- 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

## CLEANING

Be sure to disconnect the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch:  
Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes.  
Wipe the oven clean using a soft, dry cloth.

# UTENSILS

## CAUTION

### Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

### Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

## Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

# Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.
Enamel Tray	Not allowed to be used in microwave power

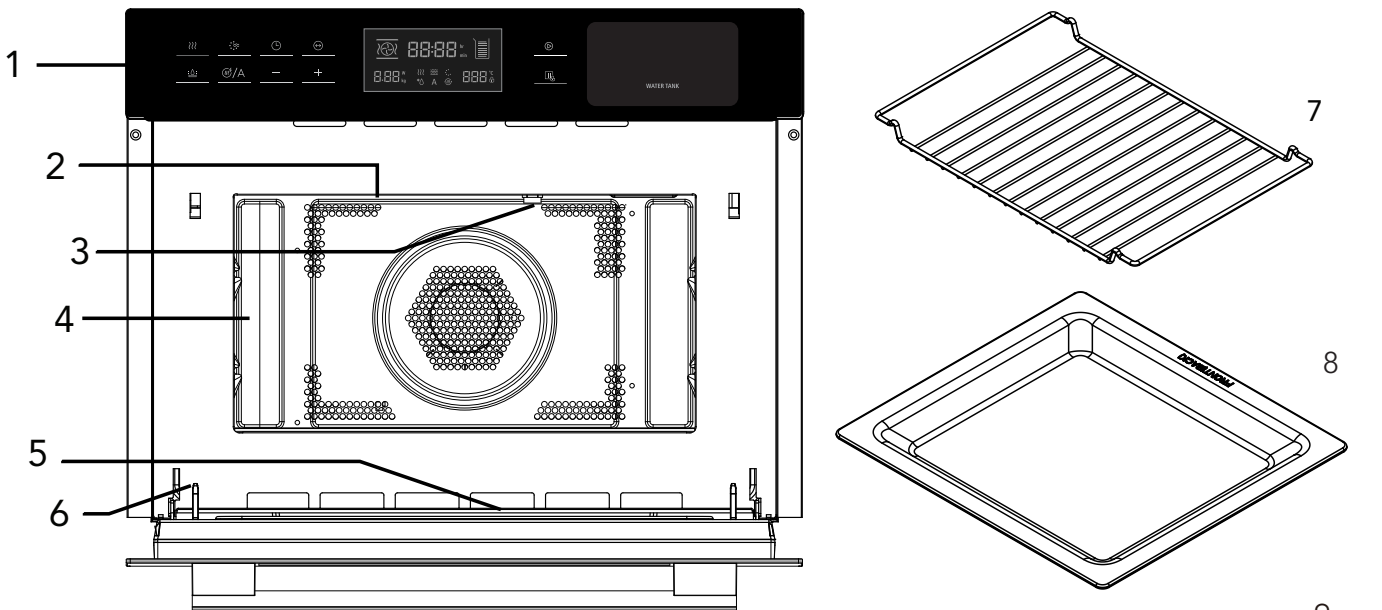
## SETTING UP YOUR OVEN

### Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity

Your oven comes with the following accessories:

Instruction Manual 1



- |                  |                                     |
|------------------|-------------------------------------|
| 1. Control panel | 7. Grill Rack                       |
| 2. Grill element | 8. Glass Dish                       |
| 3. Light         | 9. Enamel Tray (Packing Separately) |
| 4. Level         |                                     |
| 5. Glass door    |                                     |
| 6. Hinge         |                                     |



## IMPORTANT INFORMATION ABOUT INSTALLING

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance must be connected to a properly installed earthed socket.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have a contact separation in all poles that provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.

The accessible surface  
may be hot during  
operation.



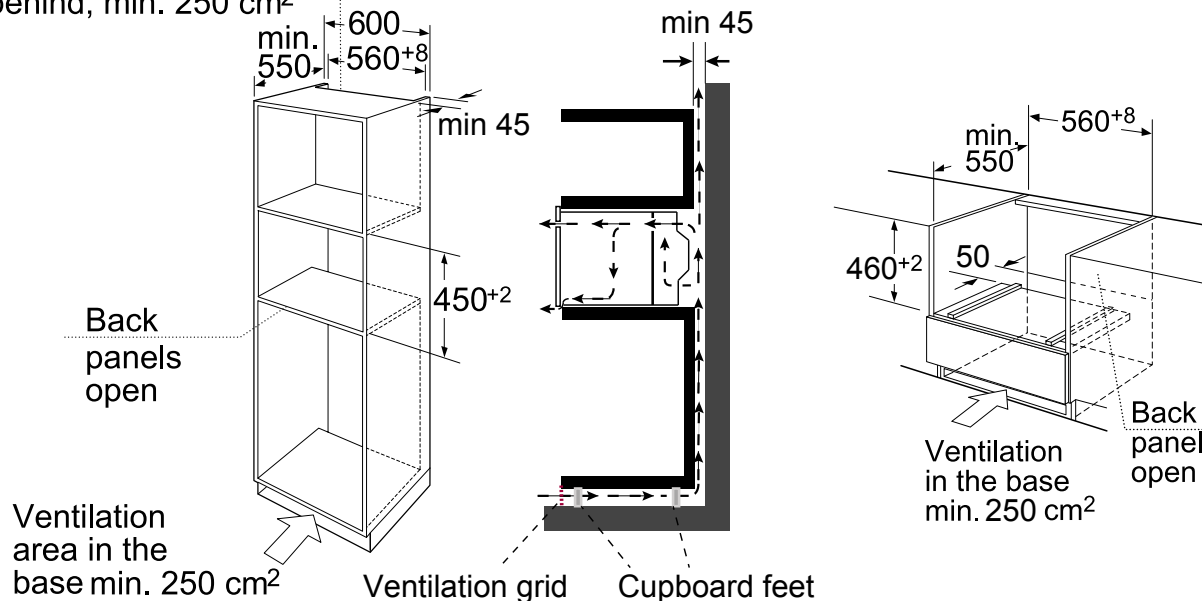
## Placement

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 100 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm<sup>2</sup> on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90 °C .

## Installation dimensions

### Ventilation openings

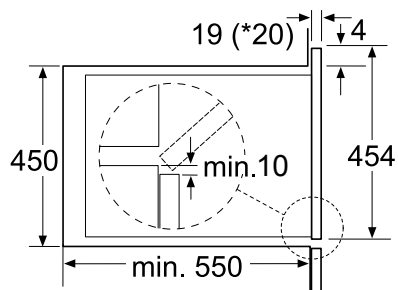
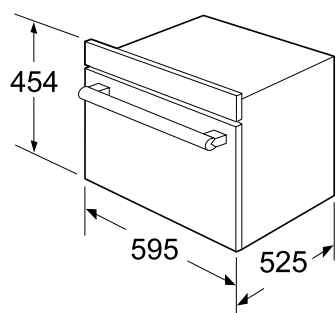
behind, min. 250 cm<sup>2</sup>



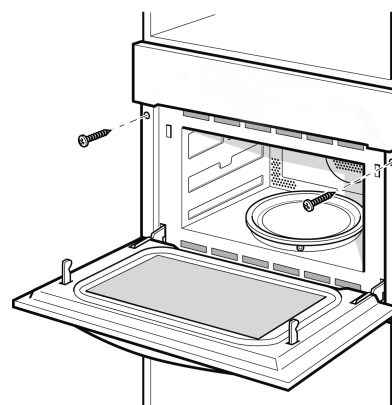
Note: There should be gap above the oven.

## Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the appliance into the cabinet, making sure that it is in the centre.
  2. Open the door and fasten the appliance with the screws that were supplied.



\* 20 mm for metal fascias



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.


# BEFORE FIRST USE


## Initial cleaning and heating

Removing all of the protection foil on the front of the appliance.

For more information see the "CLEANING". Before the first use of the appliance,


- Before using your appliance for the first time:
  1. Take out and clean all the tray, wire rack and glass dish.
  2. Clean the appliance interior cavity with a damp cloth and warm water. Never use abrasive detergent to clean the cavity.
  3. Heat the empty oven to banish odor.

- Touch "  " keys. Appliance turn on, the main menu appears in the display.

- Touch "  " to choose the convection function.

Recommended temperature will be highlighted, along with microwave started directly.

- Raise the temperature to maximum temperature. This can be achieved by using beside proximity keys or the numeric keypad to achieve.

- Touch "  " symbol next to the sensor keys. Heat the empty oven for at least an hour.

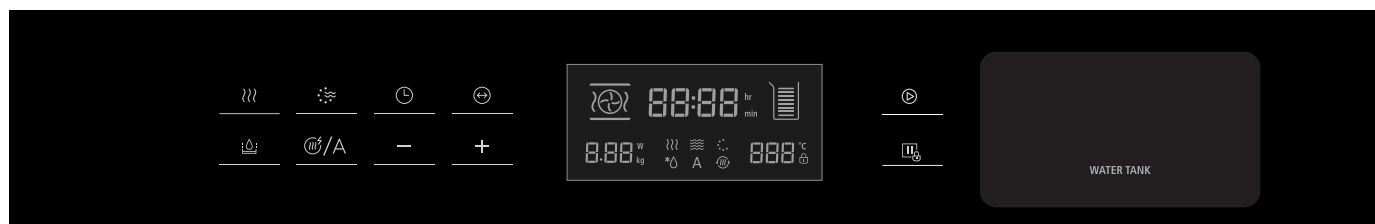
When you do this, make sure that the room is well ventilated. Close the door to the other room to avoid odor pervaded the House.

- Let the appliance cool down to room temperature. Then solution of neutral detergent mixed with hot water to clean inside the microwave oven, then wipe dry with a clean soft cloth.

Keep the door open until completely dry in the oven.

# OPERATION INSTRUCTION

## Control Panel



This oven uses modern electronic control to adjust cooking parameters to meet your needs better.

Symbol	Function
)))	Steam
⋮	Heat Mode (Microwave, Grill, Convection, Grill+Fan, MW+Grill, MW+Convection, Microwave+Grill+Fan, Grill+Fan function)
MW/A	Rapid preheating/Auto menu/Defrost
⏸	Press briefly: Stop Press twice: Cancel Press and hold: Childproof Lock
↔	Temperature/Weight
L	Clock
▶	Start
💧	Water tank

### 1. Clock Setting

When connecting to the power, "00:00" will blink, buzzer will ring once.

- 1) Press " - " or " + " to set the right time (between 00:00 and 23:59.)
- 2) After you have set the right time, press " L ". The clock has been set.

Note: 1) If you want to change the time, you have to press and hold the " L " button for 3 seconds. The actual time disappears and then the time will blink in the display.






Press " - " or " + " to set the new time and press the " L " button to confirm the setting.

- 2) When you set the clock, long press " - " or " + " when adjusting 10MIN, short press time (each time you adjust 1MIN).

### Using the programmer

NOTE: Press " ⋮ ", you could choose Microwave, Grill, Convection, Grill+Fan, MW+Convection, MW+ Grill function, Microwave+Grill +Fan.

## 2. Microwave Cooking

- 1) Press the "  " button to activate the program selection. "01:00" will light in the display and the microwave icon appears.
- 2) Press "  " or " - " or " + " to select microwave cooking mode.
- 3) Press "  ", then press " - " or " + " to set the microwave power (900W,700W,450W,300W,100W). The default power is 900W
- 4) Press "  ", then press " - " or " + " to set the cooking time.  
The max. cooking time depends on the power that has been set. When the power is 900W, the MAX. time is 30 minutes and other powers are 90 minutes.
- 5) Press "  " button to start cooking.






### Microwave Power Chart

Microwave Power	100%	80%	50%	30%	20%
Display	900W	700W	450W	300W	100W






You can see from the table below from which power levels you can choose and for which foods the power levels are suitable.

Power level	Food
900 W	- Boiling water, reheating - Cooking chicken, fish, vegetables
700 W	- Reheating - Cooking mushrooms, shell fish - Cooking dishes containing eggs and cheese
450 W	- Cooking rice, soup
300 W	- Defrosting - Melting chocolate and butter
100 W	- Defrosting sensitive/delicate foods - Defrosting irregularly-shaped foods - Softening ice cream - Allowing dough to rise




### 3. Grill Cooking







- 1) Press the "  " button to activate the program selection. "01:00" displays and the microwave icon appears.
- 2) Press "  " or " - " or " + " to select grill mode. The default grill power is the third level.
- 3) Press "  " to choose the grill level.
- 4) Press " - " or " + " to select the level 3(the MAX.), level 2 or level 1(the MIN.).
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.  
Press " - " or " + " to select the cooking time of grill. The MAX.time is 90 minutes.
- 6) Press "  " button to start cooking.

### 4. Convection Cooking















- 1) Press the "  " button to activate the program selection. "01:00" displays and the microwave icon appears.
- 2) Press "  " or " - " or " + " to select convection mode.  
The default temperature is 180 degrees.
- 3) Press "  " to enter to the temperature mode.
- 4) Press " - " or " + " to select temperature. The temperature is from 50 to 230 degrees.(50,100,105,110,115,120,125,130,135,140,145,150,155,160,165,170,175,180,185,190,195,200,205,210,215,220,225,230)
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.  
Press " - " or " + " to select the cooking time. The MAX.time is 5 hours.
- 6) Press "  " button to start cooking.

### 5. Grill Fan Cooking












- 1) Press the "  " button to activate the program selection. "01:00" displays and the microwave icon appears.
- 2) Press "  " or " - " or " + " to select grill fan mode. The default temperature is 180 degrees.
- 3) Press "  " to enter to the temperature selection.

- 4) Press "  " or "  " to select the temperature . The temperature is from 35 to 180 degrees.(35,100,105,110,115,120,125,130,135,140,145,150) 155,160,165,170,175,180)
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.  
Press "  " or "  " to select the cooking time. The MAX.time is 5 hours.
- 6) Press "  " button to start cooking.

## 6. Microwave + Grill Cooking

- 1) Press the "  " button to activate the program selection. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select the " MW+GRILL" combination mode.
- 3) Press "  " to enter to the grill level selection.
- 4) Press "  " or "  " to select the level 3(the MAX.), level 2 or level 1(the MIN.).
- 5) Press "  " to enter to the microwave power level selection.
- 6) Press "  " or "  " to select the microwave power(700W, 450W, 300W, 100W).  
The default power is 300W.
- 7) Press "  " to select the time setting mode. The default time is 10 minutes.
- 8) Press "  " or "  " to select the cooking time . The MAX.time is 90 minutes.
- 9) Press "  " button to start cooking.

## 7. Microwave + Convectional Cooking


- 1) Press the "  " button to activate the program selection. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select the "MW+ CONV."combination mode.
- 3) Press "  " to enter to the temperature selection.  
The default temperature is 180 degrees.
- 4) Press "  " or "  " to select the temperature between 50 to 230 degrees.  
(50,100,105,110,115,120,125,130,135,140,145,150,155,160, 165,170,175,180,185,190,195,200,205,210,215,220,225,230)
- 5) Press "  " to enter to the microwave power level selection.
- 6) Press "  " or "  " to select the microwave power(700W, 450W, 300W, 100W).  
The default power is 300W.
- 7) Press "  " to select the time setting mode. The default time is 10 minutes.




8) Press " − " or " + " to select the cooking time . The MAX.time is 90 minutes.

9) Press "  " button to start cooking.

## 8. Microwave + Grill Fan Cooking


1) Press the "  " button to activate the program selection. "01:00" displays and the microwave icon appears.

2) Press "  " or " − " or " + " to select the "MW+GRILL+FAN" combination mode.

3) Press "  " to enter to the temperature selection.

The default temperature is 180 degrees.

4) Press " − " or " + " to select the temperature . The temperature is from 100 to 180 degrees.(100,105,110,115,120,125,130,135,140,145,150,155,160,165,170,175,180)

5) Press "  " to enter to the microwave power level selection.

6) Press " − " or " + " to select the microwave power(700W, 450W, 300W, 100W).


The default power is 300W.


7) Press "  " to select the time setting mode. The default time is 10 minutes.

8) Press " − " or " + " to select the cooking time . The MAX.time is 90 minutes.



9) Press "  " button to start cooking.


## 9. Auto Cook

1) In standby mode, press "  /A " button once, the display " \*Δ " lights, go into defrost menu mode; press the key more than once, you can switch between the different cooking types such as d01, P01, S01, at this point you can press the " − " or " + " to choose Defrost, Non Steam Menu ,Steam Menu switches between three types of cooking. When the display " A " lights, enter menu mode automatically, the default symbol weight, cooking time and cooking light; the display shows P01 or S01.

2) Press the "  " and flashing display shows P01 or S01, at this point, you can press " − " or " + ", select the Menu type (P01-P40 or S01-S40).

Note:




- 1) For non-steam menu (P01-P40), press " " to confirm menu selection and enter the weight of menu selection state automatically, at this point, you can press " - " or " + ", choose the automatic menu weight cooking time display.
- 2) For the steam menu, at this time, if you need to adjust the default cooking time, you can press " ", and makes the default cooking time of flashing, at this point, press " - " or " + " to adjust the Cook time menu.

3) Press " " button to start cooking.

#### NOTE:




- 1) After steam auto menu, the water pump will withdraw the water back to water tank, there will be some noise.
- 2) After steam auto menu, you need to clean the water on cavity and door panel.
- 3) If the menu need preheating, don't put the food in the oven during preheating. Only when the temperature is reached, then you can put in the food to start cooking.

## 10. Defrost

- 1) In standby mode, press " /A" button once, select defrost mode, the display " \*Δ " lights, into Auto Defrost Mode; display shows d01, initial weight, cooking time and cooking signs light up;
- 2) Press " ", to confirm the selected defrost mode and enter the defrost weight selection state, press " - " or " + " to select automatic defrost weight cooking time display;
- 3) Press " " button to start cooking.





## 11. Preheating Function

The preheating function can be activated after you have set the functions has been set: Convection, Grill fan, ,MW-convection,MW-Grill fan.







- 1) Press " /A " button. When the preheat icon appears in the display.
- 2) Press " " button to start preheating. When the right temperature is reached, you will hear three beeps. You can stop the preheating by opening the oven door or by pressing the " " button.

Note: The preheating function only works if you have already chosen one of the modes above. During preheating, the microwave function is switched off. During preheating, don't put the food in the oven. You may put in the food for cooking, when the temperature is reached.

## 12. Steam Function

- 1) In standby mode, press "  " button, enter the steam mode, time lights up by default 10:00. Press the key several times, you can switch to other steam modes (or you can press " - " or " + " to select other desire steam modes.)
- 2) When you select Steam mode, the icon is displayed, signs light up. The icon is displayed, and "10:00", "Min" and "°C " lights up. Tank icon on the right show current water level (lack of water or not), and the default temperature 100 °C lights up.
- 3) Press the "  " key to switch to the temperature selection, the temperature flashes, at this point, press " - " or " + " to select a temperature (50°C ,60°C,70°C,80°C,90°C,100°C.)
- 4) Press "  " to select the time setting mode. The default time is 10 minutes.
- 5) Press " - " or " + " to select the cooking time . The MAX.time is 90 minutes.
- 6) Press "  " button to start cooking.



## 13. Microwave+Steam Function



- 1) In standby mode, press "  " button, enter the steam mode, time lights up by default 10:00. Press the key several times, you can switch to other steam modes (or you can press " - " or " + " to select other desire steam modes.)
- 2) When you select MW+Steam mode, the icon is displayed, then displays 300W.
- 3) Press "  " to enter to the microwave power level selection.
- 4) Press " - " or " + " to select the microwave power(900W, 700W, 450W, 300W, 100W). The default power is 300W.
- 5) Press "  " button, adjust the steam, and the steam icon flashes, then press " - " or " + " to set steam (default 30 percent), if the steam is not in Flash, you can press the "  " key to make it Flash and then press " - " and " + " to set the steam.
- 6) Press "  " to select the time setting mode. The default time is 10 minutes.
- 7) Press " - " or " + " to select the cooking time . The MAX.time depends on the power that has been set. When the power is 900W, the MAX.time is 30 minutes and other powers are 90 minutes.
- 8) Press "  " button to start cooking.

## 14. Convection+Steam Function


- 1) In standby mode, press " } } " button, enter the steam mode, time lights up by default 10:00. Press the key several times, you can switch to other steam modes (or you can press " - " or " + " to select other desire steam modes.)
- 2) When you select Conv.+Steam mode, the icon is displayed, the default temperature is 180 degrees.
- 3) Press " ↔ " to enter to the temperature selection.
- 4) Press " - " or " + " to select temperature. (180°C, 190°C, 200°C, 210°C, 220°C)
- 5) Press " ↔ " button, adjust the steam, and steam the display flashes, then press " - " or " + " to set steam (default 30 percent), if the steam is not in Flash, you can press the " ↔ " key to make it Flash and then press " - " and " + " to set the steam.
- 6) Press " ⌚ " to select the time setting mode. The default time is 10 minutes.
- 7) Press " - " or " + " to select the cooking time . The MAX.time is 90 minutes.
- 8) Press " ▶ " button to start cooking.

### \* Child Safety Lock Function

Lock: In standby mode, press "  " for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and "  " indicator will light.


Unlock : In locked mode, press "  " for 3 seconds, there will be a long "beep" denoting that the lock is released, and "  " indicator will disappear.

### \* Display Specification

- (1) When setting, if no other operation, it will confirm automatically after 10 seconds. Except clock setting for the first time.
- (2) During setting program, after adjusted for 3 seconds, it will confirm after 3 seconds.
- (3) When the oven is in setting state or pause state, including auto menu and defrost program, if no operation in 5 minutes, it will enter into the off state.
- (4) The oven lamp will light all the time if the door is open.
- (5) The oven lamp will light all the time if the oven is paused.
- (6) " ▶ " button must be pressed to continue cooking if the oven door is open during cooking process.
- (7) The "  " button can be press in any state to open the water tank.

## **Steam note:**

### **1. Before steam cooking:**

Before starting the steam cooking mode, if the tank is empty, press  button, abnormal buzzer is emitted and the screen icon will show water scarcity status of water level to remind you to add water.

### **2. During steam cooking:**

During steam cooking mode, if the tank is empty, abnormal buzzer will ring and the screen icon will show water scarcity status of water level to remind you to add water. After adding water, it will work normally.

### **3. After steam cooking:**

1-After steam function is finished , the water in boiler will be withdraw to water tank. This process lasts for about 1 minute.

2-During the process to withdraw the water back to water tank , if the water tank is full , the system will be beeping 10 times to remind you clean up the tank. After the water tank is empty, the system will continue to withdraw water.

### **4. Defect codes**

The following defect codes may occur during steam functions :

E-06: 1-Water tank is not close well.

2-The water tank is empty, need to fill the water tank.

E-05: water system abnormal, need to contact Customer Service for help, below is the possibilities.

1-The water sensor is abnormal.





2-The water pipe is abnormal.

3-The water pump is abnormal.

4-The water tank is abnormal.

## 15. Automatic descaling Function

For best cleaning results, we recommend that you use detergent like "Sodium citrate" for descaling the appliance. Please refer to the manufacturer's instruction for use. It is suggested that descaling function should be used after the steam function has been run for 20 hours.

- 1) Turn on the appliance, remove the water tank, fill in 1 litre of fresh water into the water tank, add a packet of descaling agent.
- 2) Put the water tank back in the appropriate place.
- 3) In standby mode, press "  /A " button, the display "  " lights, display shows default mode d01, default weight 0.10, corresponding cooking time and " Kg ""Min" light up.
- 4) Press "  /A " repeatedly, when " CLE " indicator lightens, it means to enter Descaling function. "Min" and default time " 20:00 " lightens, tank icon shows the current water level ( Water, lack of water, full of water ), other icons disappear.
- 5) Press "  " to start the program.
- 6) Wait for 1 minute till program is finished, remove the water tank, empty and clean it thoroughly.
- 7) Refill the tank with fresh water. then repeat steps 3 to 6.

Note: the descaling process shall not be shut down. If the descaling process shut down before the end, the entire program must be restarted from step 3.

# Auto Cook Menu

## 1. STEAM MENU

AUTO-MENU	DISPLAY	WEIGHT	POWER
Trout	S01	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Salmon Filet	S02	200	Steam100°C +100W
		300	
		400	
		500	
		600	
Pikeperch	S03	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Prawns	S04	200	Steam100°C
		300	
		400	
		500	
		600	
Halibut filet	S05	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Cockles	S06	200	Steam100°C+100W
		300	
		400	
		500	
		600	
Cod filet	S07	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Herring	S08	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Tuna filet	S09	200	Steam100°C +100W
		300	
		400	
		500	
		600	

Crab	S10	2	Steam100°C +300W
		3	
		4	
		5	
		6	
Chicken leg	S11	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Chicken breast	S12	200	Steam100°C +300W
		300	
		400	
		500	
		600	
		700	
Meatball	S13	200	Steam100°C +300W
		300	
		400	
		500	
Turkey escalope	S14	600	Steam100°C +300W
		700	
		800	
		400	
		500	
Pork filet, whole	S15	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Sausages	S16	200	Steam100°C +100W
		300	
		400	
		500	
		600	
Eggs in Glass	S17	1	Steam100°C
		3	
Eggs, hard	S18	1	Steam100°C
		3	
Eggs, soft	S19	1	Steam100°C
		3	
Brown rice + water	S20	200g+400mL	Steam100°C+ 450W/ Steam100°C+ 300W
		400g+800mL	
Rice + water	S21	200g+300mL	Steam100°C+ 450W/ Steam100°C+300W
		400g+600mL	



Eggplant/ Aubergine	S22	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Beans	S23	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Broccoli	S24	200	Steam100°C
		300	
		400	
		500	
		600	
Cauliflower	S25	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Peas	S26	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Potatoes with skin (whole, small)	S27	1	Steam100°C+ 300W
		2	
		3	
		4	
Potatoes with skin (whole, big)	S28	1	Steam100°C+ 300W
		2	
		3	
		4	
Potatoes without skin (pieces)	S29	200	Steam100°C+ 300W
		300	
		400	
		500	
		600	
Carrots	S30	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Corn cobs	S31	2	Steam100°C+300W
		3	
		4	
		5	
		6	

Bell peppers	S32	200	Steam100°C
		300	
		400	
		500	
		600	
Hot peppers	S33	200	Steam100°C
		300	
		400	
		500	
		600	
Mushrooms	S34	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Leeks	S35	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Brussels sprouts	S36	200	Steam100°C
		300	
		400	
		500	
		600	
Celery	S37	200	Steam100°C+300W
		300	
		400	
		500	
		600	
		700	
		800	
Asparagus	S38	200	Steam100°C+100W
		300	
		400	
		500	
		600	
Spinach	S39	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Courgette	S40	200	Steam100°C+300W
		300	
		400	
		500	
		600	

## 2. NO-STEAM MENU

AUTO-MENU	DISP LAY	WEIGHT	POWER
Melt chocolate	P01	100	450W
		150	450W
		200	450W
Melt butter	P02	100	450W
		150	450W
		200	450W
Sweet potato	P03	200	100W+220°C
		400	100W+220°C
		600	100W+220°C
Chicken Whole	P04	800	100W+220°C
		1000	100W+220°C
		1200	100W+220°C
Chicken leg	P05	200	450W+220°C
		300	450W+220°C
		400	450W+220°C
		500	450W+220°C
		600	450W+220°C
		700	450W+220°C
		800	450W+220°C
Chicken Wings	P06	200	300W+220°C
		300	300W+220°C
		400	300W+220°C
		500	300W+220°C
		600	300W+220°C
		700	300W+220°C
		800	300W+220°C
Fish Whole	P07	1	100W+220°C
		2	100W+220°C
		3	100W+220°C
Fish Steak	P08	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
		500	100W+220°C
		600	100W+220°C
Fresh pizza	P09	200	Pre-heat/200°C conv.
		300	Pre-heat/200°C conv.
		400	Pre-heat/200°C conv.
		500	Pre-heat/200°C conv.
		600	Pre-heat/200°C conv.
Frozen Pizza	P10	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
Cake	P11	400	Pre-heat/150°C
		500	Pre-heat/150°C
		600	Pre-heat/150°C

Roast Pork	P12	400	450W+220°C
		500	450W+220°C
		600	450W+220°C
		700	450W+220°C
		800	450W+220°C
		900	450W+220°C
		1000	450W+220°C
Chicken kabobs	P13	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
		500	100W+220°C
		600	100W+220°C
Shrimp	P14	200	Pre-heat/220°C
		400	Pre-heat/220°C
		600	Pre-heat/220°C
Beef steak	P15	400	100W+220°C
		500	100W+220°C
		600	100W+220°C
		700	100W+220°C
		800	100W+220°C
		900	100W+220°C
		1000	100W+220°C
Roast Ribs	P16	200	100W+220°C
		400	100W+220°C
		600	100W+220°C
Chocolate cookies	P17	500	Pre-heat/180°C
lemon cookies	P18	400	Pre-heat/200°C
Sausage	P19	200	Pre-heat/220°C
		400	Pre-heat/220°C
		600	Pre-heat/220°C
finger food	P20	200	Pre-heat/220°C
		300	Pre-heat/220°C
		400	Pre-heat/220°C
Reheat	P21	200	900W
		300	900W
		400	900W
		500	900W
		600	900W
Potato	P22	1	900W
		2	900W
		3	900W
Beverage	P23	1	900W
		2	900W
		3	900W

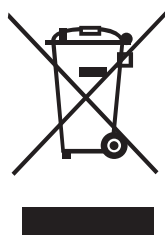
Pasta	P24	100 (+800ml cold water)	700W
		150 (+1000ml cold water)	
		200 (+1200ml cold water)	
Soup	P25	1	900W
		2	
		3	
Pizza	P26	1	900W
		2	
		3	
Muffin	P27	1	900W
		2	
		3	
		4	
Oatmeal	P28	50+500ml water	900W/450W
		100+1000ml water	
		150+1500ml water	
Baked Apple	P29	2	700W
		3	
		4	
Sandwich	P30	1	900W
		2	
		3	
Popcorn	P31	50	900W
		100	
Fudge Brownies	P32	800	100W+180°C
Bread	P33	100	Grill Level3
		150	
		200	
Chicken nuggets	P34	200	100W+220°C
		300	
		400	
		500	
		600	
French Fries	P35	200	100W+220°C
		300	
		400	
		500	
Oatmeal raisin cookies	P36	600	Pre-heat/180°C
pecan crisps	P37	500	Pre-heat/180°C

peanut chocolate cookies	P38	500	Pre-heat/180°C
Hamburger steak	P39	2	100W+220°C
		4	
		6	
Muffin	P40	840 (70g*12)	Pre-heat/180°C

# TROUBLE SHOOTING

<b>Normal</b>	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.

<b>Trouble</b>	<b>Possible Cause</b>	<b>Remedy</b>
Oven can not be started.	(1) Power cord not plugged in properly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Contact Customer Service.
	(3) Trouble with outlet.	Contact Customer Service.
Oven does not heat.	(4) Door not closed well.	Close door properly.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

請記錄下列產品資料

• 型號

• 機身編號

• 經銷商名稱

• 購買日期

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。

說明書內容以英文版本為準

### **ToolBox Customer Service Centre 客戶服務中心：**

7/F., Goodwill Industrial Building, 36-44 Pak Tin Par Street, Tsuen Wan, N.T.  
新界荃灣白田壩街36-44號信義工業大廈7樓

Customer Service Hotline 客戶服務熱線：(852) 8210 8210  
Service E-mail 電郵地址：8210service@gilman-group.com  
Please register now at 請即上網登記：www.toolbox.hk  
Website 網址：www.gilman-group.com



Proudly Serviced by:



### **太平家庭電器**

2/F, Shing Dao Industrial Building, 232 Aberdeen Main Road, Hong Kong  
香港香港仔大道232號城都工業大廈2樓





內置式三合一微波蒸焗爐

使用說明書

型號：PSMO634X



於使用焗爐前，請仔細閱讀並妥善保存本使用說明書。

倘若按照以下指引說明正確使用焗爐，焗爐的使用壽命可延長。

**請妥善保存本使用說明書**

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## **避免接觸過多微波能量的預防措施**

- (a) 切勿於焗爐機門打開時啟動操作，否則有可能因接觸微波能量而造成傷害。請勿損壞或撬開爐門安全鎖。
- (b) 請勿放置任何物品於焗爐正面與機門之間，或殘留髒物或清潔劑於密封表面。
- (c) **警告：**倘若機門或門邊封條破損，必須經專業人員檢查維修後方可使用。

## **附錄**

請保持焗爐清潔，清除殘留物，否則會導致焗爐表面變質，更會影響焗爐的使用壽命，甚至造成危險。

## **規格**

型號：	PSMO634X
額定電壓：	230V~50Hz
額定輸入功率（微波）：	1550W
額定輸出功率（微波）：	900W
額定輸出功率（燒烤）：	1200W
額定輸入功率（對流）：	1750W
額定輸入功率（蒸煮）：	1500W
最大額定輸入功率：	3300W
焗爐容量：	34 公升
外部尺寸：	595 x 525 x 454 毫米
淨重量：	約 33 公斤

## 重要安全注意事項

### 警告

為避免於使用焗爐時發生火警、觸電、人身傷害或接觸過多微波能量，請遵守以下基本預防措施，包括：

1. 警告：不得以密封容器加熱液體及其他食品，否則有機會引致爆炸。
2. 警告：如非專業維修人員，請勿自行維修焗爐，尤其倘若需要開啟焗爐頂蓋，可能會導致微波洩漏，構成危險。
3. 倘若已就安全使用本產品及了解相關危險方面接受監督或指導，8 歲或以上兒童、身體或精神殘疾人士及反應過慢人士均可使用本產品。切勿讓兒童將本產品當作玩具。除非使用者年齡為 8 歲或以上及受到監督，否則兒童不得清潔及保養維修本產品。
4. 務必確保 8 歲以下兒童遠離本產品及其電源線。
5. 請使用焗爐專用器皿。
6. 請定期清洗焗爐，並請清理乾淨任何殘留食物。
7. 請細閱及遵守「**避免接觸過多微波能量的預防措施**」。
8. 於利用塑膠或紙製容器加熱食物時，請時刻留意焗爐，以防起火。
9. 倘若焗爐排出煙霧，請立即停機或拔下電源插頭，並保持機門緊閉，以阻止任何火勢蔓延。
10. 請勿過度烹調食物。
11. 請勿將焗爐用作儲存空間。切勿於焗爐內存放物品，如麵包、餅乾等。
12. 將器皿放進焗爐前，請先拆除紙質或塑膠容器／包裝袋上的金屬索帶及金屬手挽。
13. 請按照附隨的安裝指示安裝或放置焗爐。
14. 由於蛋於微波加熱時或加熱後有可能爆裂，切勿使用焗爐加熱帶殼鮮蛋或已煮熟的蛋。
15. 本產品只適用於家居及類似應用環境，如：
  - 商店、辦公室及其他工作環境的員工廚房；
  - 酒店、汽車旅館及其他住宅類型環境；
  - 農莊；
  - 渡假旅館／民宿。
16. 倘若電源線損壞，必須由製造商、其指定服務代理商或具備類似資格的技術維修人員進行更換，以免發生意外。
17. 請勿將本產品放置於室外或於室外使用。
18. 請勿於水源附近、潮濕地下室或泳池附近使用本產品。
19. 於本產品操作時，可接觸的表面或於使用過程中變熱，溫度較高。請將電源線遠離受熱表面，切勿遮擋焗爐的任何排風口。
20. 請勿將電源線懸掛於桌子或櫃檯邊緣。
21. 請保持焗爐清潔，清除殘留食物，否則會導致焗爐表面變質，更會影響本產品的使用壽命，甚至造成危險。
22. 於微波爐加熱後，盛載食物的奶瓶及嬰兒食品容器必須於進食前攪拌或搖動，並檢查溫度，避免燙傷。

23. 以焗爐加熱飲料可能會因沸騰而溢濺。因此，必須小心處理內有液體的容器。
24. 兒童使用焗爐時必須有成人從旁監督，確保焗爐不會被當作玩具。
25. 焗爐不得透過外部計時器或獨立遙控系統進行操作。
26. 焗爐的可接觸表面可能會於使用時變熱，請確保兒童遠離本產品。
27. 切勿使用蒸氣清洗機。
28. 於使用過程中，焗爐會變熱。使用者應小心避免接觸焗爐內部的發熱部件。
29. 請使用焗爐專用溫度探測器。（僅適用於具備溫度探測器工具的焗爐）
30. **警告：**本產品及其可接觸零部件於使用時會變熱。使用者應加倍小心，以避免接觸發熱部件。除非有成人到場從旁監督，否則 8 歲以下兒童應遠離本產品。
31. 焗爐的附加裝飾門必須於操作期間打開。（僅適用於具備裝飾門的焗爐）
32. 用作放置焗爐的廚櫃表面會於產品操作時變熱。
33. 焗爐乃用作加熱食物及飲料。任何用以烘乾食物或衣物，以及加熱暖墊、拖鞋、海綿、濕布等類似物品可能會導致人身傷害、起火或火災危險。
34. 警告：於搬運焗爐時，切勿以手柄支撐，此乃由於焗爐過重，手柄容易折斷。
35. 每次使用後，必須清理所有殘留於收集槽、焗爐內及水箱的水份。
36. 切勿使用耐熱度低於 120 度的紙杯及塑膠容器。請選用玻璃、陶瓷、不銹鋼器皿。
37. 蒸氣是本產品的主要加熱功能。

**請細閱並妥善保存本使用說明書**

**以供日後參考**

## 減低接地安裝人員的受傷風險

### 危險

#### 觸電危險

觸碰若干內部零部件可能會導致嚴重人身傷害或死亡。切勿自行拆卸本產品。

### 警告

#### 觸電危險

不正確使用接地可能會導致觸電。本產品必須妥為安裝及接地後，方可插入電源插座。

焗爐必須進行接地。倘若發生短路，接地可透過為電流提供排電線減少觸電的危險。本產品配備接地線及接地插頭的電源線。

倘若對於接地安裝有任何疑問或不完全理解，請聯絡合資格電工或維修人員。

1. 本產品亦同時提供短電源線，以減少被較長電源線纏住或絆倒的風險。
2. 倘若使用長電源線或延長線：
  - 1) 標記電源線或延長線應至少擁有與本產品相同的額定電功率。
  - 2) 延長線必須使用接地型三線式電源線。
  - 3) 長電源線應妥善放置，切勿懸掛於櫃檯上或桌面，以免被兒童拉倒或無意絆倒。

### 清潔

清潔焗爐前，請確保已關機及切斷電源。

1. 使用焗爐後，使用微濕的抹布清潔焗爐內部。
2. 以常用方式使用肥皂水清洗配件。
3. 使用濕布清潔骯髒的機門門框、封口及周邊附件。
4. 切勿使用刺激性或腐蝕性清潔劑或尖銳金屬刮刀清潔焗爐機門玻璃，否則會劃花表面，甚至可能導致玻璃碎裂。
5. 清潔焗爐內部的小貼士：

將半個檸檬放入碗裡，加入 300 毫升水，以 100%微波輸出功率加熱 10 分鐘。然後，用柔軟的乾布擦拭焗爐。

## 器皿

### 注意事項 人身傷害危險

除專業維修人員外，任何人士切勿自行進行涉及拆卸焗爐外殼的檢查或維修。焗爐外殼有效保護使用者避免暴露於微波能量中。

請細閱「**焗爐可使用或應避免使用的材料**」說明指示。若干非金屬器皿或不適用於焗爐烹調。如有任何疑問，使用者可按照以下步驟測試有關器皿。

### 器皿測試

1. 於微波專用容器中加入一杯 250 毫升凍水以及測試器皿。
2. 以最大火力烹調 1 分鐘。
3. 小心觸摸測試器皿。倘若空器皿變熱，請勿將其用於微波烹調。
4. 測試時間不得超過 1 分鐘。

### 焗爐可使用材料

器皿	備註
燒烤盤	請遵照製造商的說明指示使用燒烤盤。燒烤盤底部必須距離轉盤至少 3/16 英寸（即 5 毫米）。不正確使用可能會導致轉盤破裂。
餐具	僅適用於微波爐適用餐具。請遵照製造商的說明指示使用。切勿使用破裂或有缺口的盤子。
玻璃瓶	於任何情況下均應取出瓶蓋。玻璃瓶只能用作將食品加熱至溫熱狀態。大部分玻璃瓶並不耐熱，並有可能會破裂。
玻璃器皿	僅適用於具備耐熱功能的焗爐專用玻璃器皿。請確保器皿並無任何金屬裝飾。切勿使用破裂或有缺口的盤子。
焗爐專用烹調袋	請遵照製造商的說明指示使用。切勿以金屬索帶索緊烹調袋，須預留縫隙以便蒸氣溢出。
紙盤或紙杯	僅可用作短時間烹調或加熱。請勿在烹調時離開現場。
廚房紙	適用於覆蓋食品，以進行加熱及吸收油脂。只可用於短時間烹調。請勿於烹調時離開現場。
牛油紙	適用於覆蓋食品，以防止飛濺或用作裹蒸。
塑膠器皿	僅適用於微波爐適用塑膠器皿。請遵照製造商的說明指示使用。塑膠器皿應有「微波爐適用」標籤。倘若所盛載的食品變熱，若干塑膠器皿會變軟。「蒸煮袋」及密實袋應按包裝上的指示拆開、刺穿或開孔。
保鮮紙	僅適用於微波爐適用保鮮紙。於烹調時，用作覆蓋食品，以保持水分。保鮮紙有機會融掉，故此切勿讓保鮮紙接觸食物。
溫度計	僅適用於微波爐適用溫度計（肉類及糖果溫度計）。
食品蠟紙	適用於覆蓋食品，以防止飛濺及保持水分。

## 焗爐應避免使用材料

器皿	備註
錫紙盤	可能會產生火花。應將食物轉移至焗爐專用盤。
帶金屬手柄的食品紙盒	可能會產生火花。應將食物轉移至焗爐專用盤。
金屬或金屬包邊器皿	金屬會阻隔微波能量接觸食品。金屬包邊可能會產生火花。
金屬索帶	可能會產生火花及引致焗爐內部起火。
紙袋	可能會引致焗爐內部起火。
發泡膠	發泡膠遇高溫時可能會融掉或污染盛載的液體。
木材	木材會燒乾，可能會裂開。
搪瓷盤	微波功能下不能使用

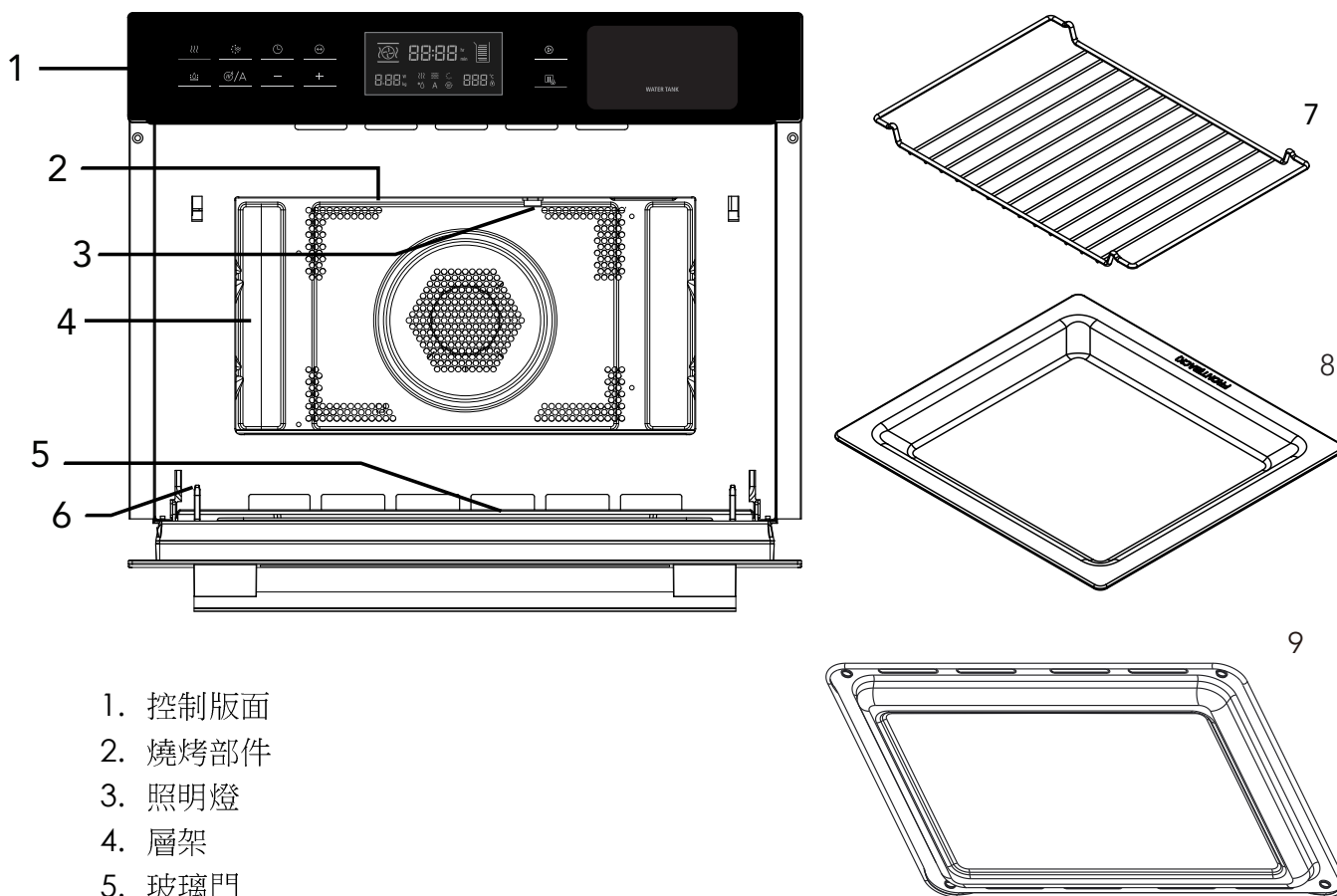
## 設置焗爐

### 焗爐零部件及配件

分別從包裝紙箱及焗爐內部取出焗爐及所有材料。

焗爐隨附以下各項：

說明書 1



1. 控制版面
2. 燒烤部件
3. 照明燈
4. 層架
5. 玻璃門
6. 鉸鏈
7. 燒烤架
8. 玻璃托盤
9. 搪瓷盤 (分開打包)



## **重要安裝注意事項**

- 本產品不適合於商業環境中使用。
- 謹請遵守已提供的安裝說明指引，並注意本產品只能由專業技術人員進行安裝。
- 本產品必須連接至正確安裝的接地插座。
- 不得使用轉換器、多路板及延長電線，電力超出負荷可導致起火。
- 倘若本產品無法連接至電源線及插頭，連接設備的任何接觸點必須具備特定斷開距離。根據接線條例，本產品必須設於固定佈線中。



可接觸的表面可能會於操作過程中變熱。

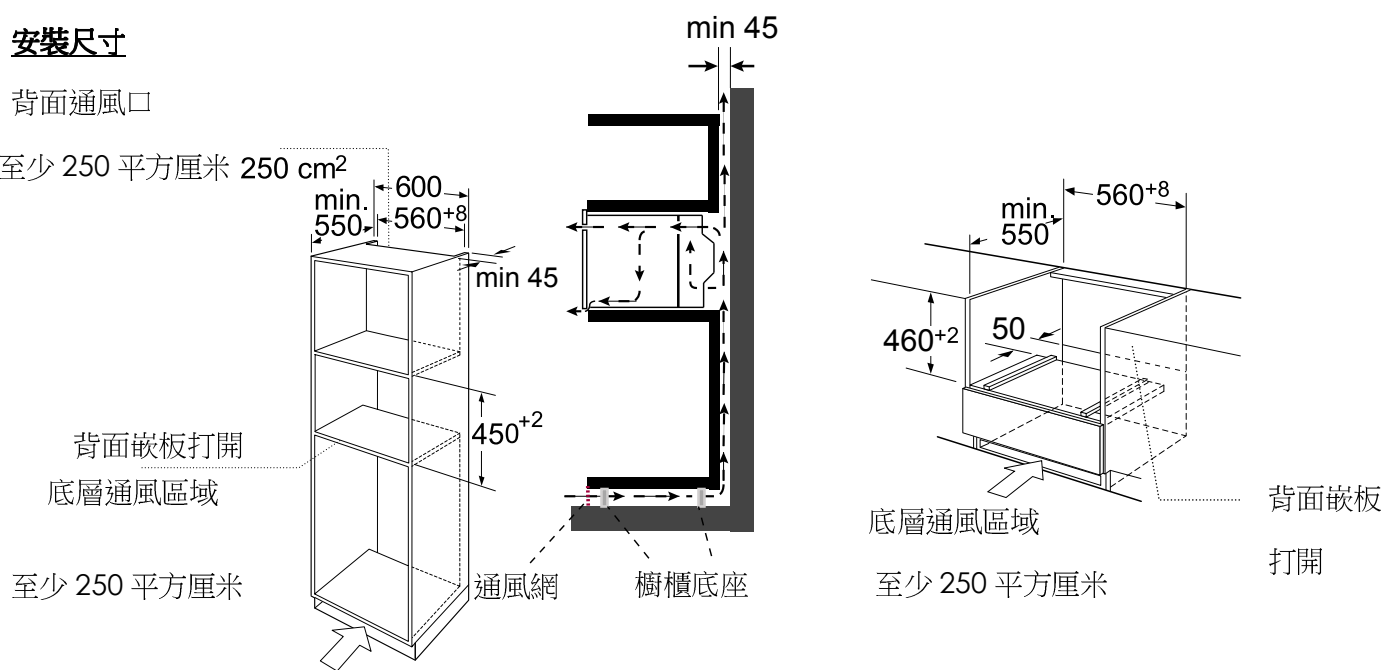
## 安裝說明

- 本產品僅適用於完全安裝在廚房範圍。
- 本產品並非設計用作檯面裝置或放置於櫥櫃內。
- 用作安置焗爐的櫥櫃背面不得設有嵌板。
- 牆身與焗爐底部或背部之間必須距離至少 100 毫米以上。
- 櫥櫃前方必須設有 250 平方厘米的通風口。使用者可切割底板至合適尺寸或採用通風格網。
- 不得覆蓋通風槽及入口。
- 必須根據本說明書進行安裝，方可保證本產品能夠安全運作。
- 安裝工人須對任何不正確安裝造成的損失承擔責任。
- 安裝焗爐的櫥櫃必須能夠抵禦高達 90°C 高溫。

### 安裝尺寸

背面通風口

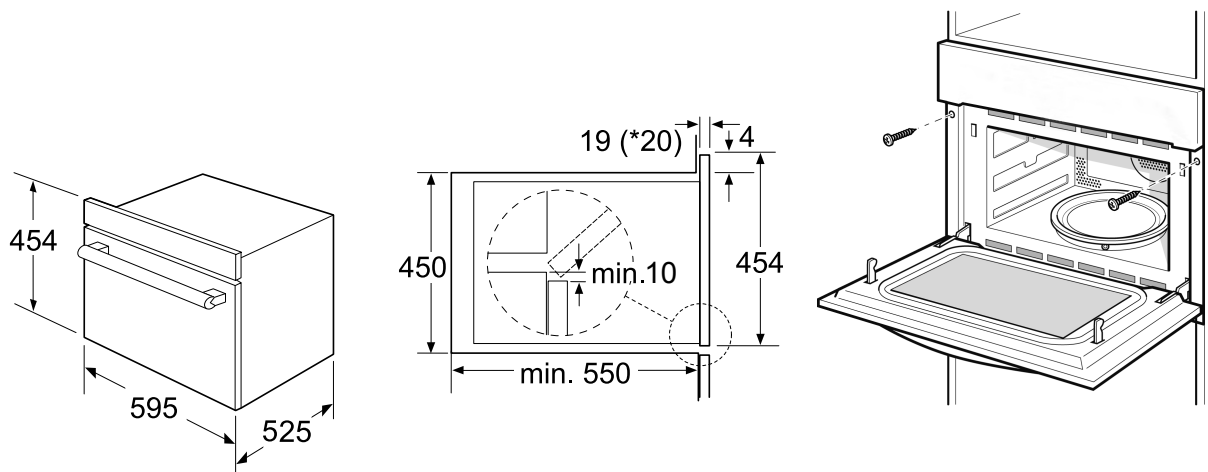
至少 250 平方厘米 250 cm<sup>2</sup>



備註：焗爐上方應預留空隙。

### 嵌入安裝說明

- 切勿利用機門門柄支撐或搬抬焗爐。門柄不能承受焗爐重量，並可能會折斷。
1. 將焗爐小心塞進櫥櫃，確保放置於中間位置。
  2. 打開機門，然後用提供的螺絲固定位置。



\* 預留 20 毫米用作金屬板

- 將焗爐完全塞入櫥櫃，並置於中間位置。
- 切勿將連接電線扭成一團。
- 用螺絲固定產品位置。
- 檯面及焗爐之間的空隙不得被額外板條堵住。

## 首次使用注意事項


### 初始清潔及加熱


拆走焗爐前端的所有保護箔紙。

如欲了解更多，請瀏覽「清潔」部分。首次使用焗爐前，

●首次使用焗爐前：

1. 取出並清潔所有托盤、金屬架及玻璃盤。
2. 用溫水沾濕抹布，用作清潔焗爐內部。切勿使用磨砂清潔劑。
3. 加熱空爐，驅除異味。

● 按下「」鍵，啟動焗爐，屏幕同時顯示功能表。

● 按下「」鍵，挑選對流功能。

一旦直接啟動焗爐，屏幕將會顯示建議溫度。

● 透過使用近似值鍵或數字鍵，將焗爐提高至最高溫度。

● 按下感應鍵旁的「」鍵，將空爐加熱至少一小時。

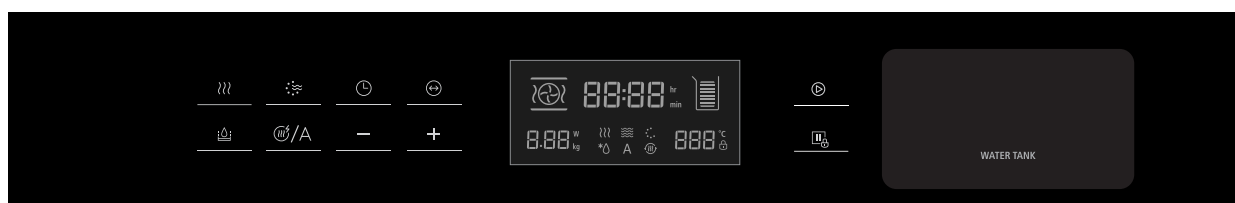
進行加熱時，請保持室內空氣流通，並緊閉連接其他房間的大門，以免異味瀰漫全屋。

● 讓焗爐冷卻至室溫，同時混合熱水與中性清潔劑，用作清潔焗爐內部，然後以乾淨的柔軟抹布擦拭。

保持機門打開，直至焗爐內部完全變乾。

## 操作說明

### 操作版面



本產品採用現代電子控制系統，以隨意調節烹調設定，更能夠滿足你的要求。

圖示	功能
)))	蒸氣
☼	加熱模式（微波、燒烤、對流、燒烤+風扇、微波+燒烤、微波+對流、微波+燒烤+風扇、燒烤+風扇功能）
@/A	快速預熱／自動烹調／解凍
🔒	短按：停止 連接兩次：取消 長按：開啟兒童安全保險鎖
↔	溫度／重量
🕒	時鐘
▶	開始
💧	水箱

### 1. 時鐘設定

接通電源後，屏幕會顯示「00:00」，蜂鳴器會響聲一次。

1) 按「-」或「+」鍵設定正確時間（介乎 00:00 至 23:59）。

2) 於設定正確時間後，按「🕒」鍵，表示成功設置。

備註：1) 如欲更改時間，請長按「🕒」鍵 3 秒。實際顯示時間會消失，時間值亦會閃光。






按「-」或「+」鍵設定全新時間，並按「🕒」鍵確認設置。

2) 於設置時鐘時，長按「-」或「+」鍵表示調較單位為 10 分鐘，而短按則表示單位為 1 分鐘。

使用程式

備註：按「☼」可選擇不同烹調模式，包括微波、燒烤、對流、燒烤+風扇、微波+對流、微波+燒烤、微波+燒烤+風扇等。

## 2. 微波烹調模式

- 1) 按「」鍵啟動程式選項。屏幕會顯示「01:00」及出現微波圖示。
- 2) 按「」或「-」或「+」鍵選擇合適的微波烹調模式。
- 3) 按「」，然後按「-」或「+」鍵設定微波輸出功率（可選 900W、700W、450W、300W、100W）。預設功率為 900W。
- 4) 按「」鍵，然後按「-」或「+」鍵設定烹調時間。倘若設定為 900W 功率，烹調時間最長為 30 分鐘；其他功率的烹調時間則為 90 分鐘。
- 5) 按「」鍵開始烹調。






微波輸出功率表

微波輸出功率	100%	80%	50%	30%	20%
顯示	900W	700W	450W	300W	100W






下表列出烹調不同食物所適用的功率。

功率	食物
900W	- 燒開水、翻熱 - 烹調雞肉、魚、蔬菜
700W	- 翻熱 - 烹調蘑菇、貝類海產 - 含蛋及芝士的菜餡
450W	- 煮飯、煲湯
300W	- 解凍 - 煮融朱古力及牛油
100W	- 解凍易變壞食物 - 解凍不規則形狀食物 - 軟化雪糕 - 麵團發酵




### 3. 燒烤烹調模式

- 1) 按「」鍵啟動程式選項。屏幕會顯示「01:00」及出現微波圖示。
- 2) 按「」或「-」或「+」鍵選擇合適的燒烤烹調模式。預設燒烤功率為第三級。
- 3) 按「」鍵選擇燒烤強度。
- 4) 按「-」或「+」鍵調較燒烤強度（第三級（最高）、第二級或第一級（最低））。
- 5) 按「」鍵設定烹調時間，預設時間為 10 分鐘。按「-」或「+」鍵調較燒烤時間，烹調時間最長為 90 分鐘。
- 6) 按「」鍵開始烹調。

### 4. 對流烹調模式

- 1) 按「」鍵啟動程式選項。屏幕會顯示「01:00」及出現微波圖示。
- 2) 按「」或「-」或「+」鍵選擇合適的對流加熱模式。預設溫度為 180°C。
- 3) 按「」鍵選擇溫度模式。
- 4) 按「-」或「+」鍵調較溫度（介乎 50 至 230°C：可選 50°C，然後直接跳至 100°C；而 100 至 230°C 範圍內則以 5°C 遞增）。
- 5) 按「」鍵設定烹調時間，預設時間為 10 分鐘。按「-」或「+」鍵調較烹調時間，烹調時間最長為 5 小時。
- 6) 按「」鍵開始烹調。


### 5. 燒烤+風扇烹調模式


- 1) 按「」鍵啟動程式選項。屏幕會顯示「01:00」及出現微波圖示。
- 2) 按「」或「-」或「+」鍵選擇合適模式。預設溫度為 180°C。
- 3) 按「」鍵選擇溫度模式。
- 4) 按「-」或「+」鍵調較溫度（介乎 35 至 180°C：可選 35°C，然後直接跳至 100°C；而 100 至 180°C 範圍內則以 5°C 遞增）。


5) 按「」鍵設定烹調時間，預設時間為 10 分鐘。按「-」或「+」鍵調較烹調時間，烹調時間最長為 5 小時。

6) 按「」鍵開始烹調。


## 6. 微波+燒烤烹調模式

1) 按「」鍵啟動程式選項。屏幕會顯示「01:00」及出現微波圖示。


2) 按「」或「-」或「+」鍵選擇「微波+燒烤」混合模式。

3) 按「」鍵選擇燒烤強度。


4) 按「-」或「+」鍵調較燒烤強度（第三級（最高）、第二級或第一級（最低））。

5) 按「」鍵選擇微波輸出功率。


6) 按「-」或「+」鍵設定微波輸出功率（可選 700W、450W、300W、100W）。預設功率為 300W。


7) 按「」鍵選擇烹調時間。預設時間為 10 分鐘。


8) 按「-」或「+」鍵調較烹調時間。烹調時間最長為 90 分鐘。

9) 按「」鍵開始烹調。


## 7. 微波+對流烹調模式

1) 按「」鍵啟動程式選項。屏幕會顯示「01:00」及出現微波圖示。


2) 按「」或「-」或「+」鍵選擇「微波+對流」混合模式。

3) 按「」鍵選擇溫度模式。預設溫度為 180°C。

4) 按「-」或「+」鍵調較溫度（介乎 50 至 230°C：可選 50°C，然後直接跳至 100°C；而 100 至 230°C 範圍內則以 5°C 遞增）。

5) 按「」鍵選擇微波輸出功率。

6) 按「-」或「+」鍵設定微波輸出功率（可選 700W、450W、300W、100W）。預設功率為 300W。

7) 按「」鍵選擇烹調時間。預設時間為 10 分鐘。



8) 按「-」或「+」鍵調較烹調時間。烹調時間最長為 90 分鐘。

9) 按「▶」鍵開始烹調。

## 8. 微波+燒烤+風扇烹調模式

1) 按「☼」鍵啟動程式選項。屏幕會顯示「01:00」及出現微波圖示。

2) 按「☼」或「-」或「+」鍵選擇「微波+燒烤+風扇」混合模式。

3) 按「↔」鍵選擇溫度模式。預設溫度為 180°C。

4) 按「-」或「+」鍵調較溫度（介乎 100 至 180°C：100 至 180°C 範圍內以 5°C 遞增）。

5) 按「↔」鍵選擇微波輸出功率。

6) 按「-」或「+」鍵設定微波輸出功率（可選 700W、450W、300W、100W）。預設功率為 300W。

7) 按「⌚」鍵選擇烹調時間。預設時間為 10 分鐘。

8) 按「-」或「+」鍵調較烹調時間。烹調時間最長為 90 分鐘。

9) 按「▶」鍵開始烹調。




## 9. 自動烹調模式

1) 在待機狀態時，按「☼/A」鍵一次，屏幕將會顯示「\*Δ」燈，表示進入解凍模式；連續按「\*Δ」鍵可選擇不同的烹調模式，包括 d01、P01、S01 等。其後，可按「-」或「+」選擇解凍、非蒸煮、蒸煮模式。

當屏幕顯示「A」燈，自動進入選取烹調模式，已預設重量及烹調時間，顯示燈亦已開啟；屏幕顯示 P01 或 S01。

2) 按「↔」鍵，屏幕顯示閃亮 P01 或 S01；其後，可按「-」或「+」鍵選擇合適的自動烹調菜單（P01-P40 或 S01-S40）。





備註：

- 1) 非蒸煮烹調菜單(P01-P40)：按「」鍵確定烹調程式，然後自動跳至輸入材料份量功能；此時，可按「-」或「+」鍵選擇所需材料份量的烹調時間。
- 2) 蒸煮菜單：按「」鍵調較預設烹調時間，按鍵後預設時間顯示會閃光，其後可按「-」或「+」鍵進行調較。
- 3) 按「」鍵開始烹調。

備註：




- 1) 於自動蒸煮模式完結後，水泵將水抽回水箱，過程中會發出輕微噪音。
- 2) 於自動蒸煮後，必須清潔焗爐內部及機門的積水。
- 3) 倘若所選菜單需要預熱，切勿於預熱期間將食物放入焗爐，當達致特定溫度後方可進行烹調。

## 10. 解凍模式

- 1) 於待機模式，按「/A」鍵一次，選擇解凍模式：「\*」燈表示進入自動解凍模式；「d01」顯示初始重量、烹調時間及烹調燈號亮起。
- 2) 按「」確定所選解凍模式，然後自動跳至輸入解凍份量功能；其後，可按「-」或「+」鍵選擇所需材料份量的解凍時間。
- 3) 按「」鍵開始烹調。

## 11. 預熱模式





倘若選擇以下烹調模式：對流、燒烤+風扇、微波+對流、微波+燒烤+風扇，方可啟動預熱功能。

- 1) 按「/A」鍵後，預熱圖示會顯示於屏幕。
- 2) 按「」鍵開始進行預熱。如達致特定溫度後，焗爐將會發出三次「嘟嘟聲」。直接開啟機門或按「」鍵停止預熱程序。







備註：只要選擇以上任何一個烹調模式，才能夠啟動預熱功能。於預熱時，微波功能將會關閉。

切勿於預熱時將食物放入焗爐，當達致特定溫度後方可進行烹調。

## 12. 蒸煮模式

- 1) 於待機模式，按「」鍵進入蒸煮模式，時間燈開啟，預設時間為 10:00。重覆按鍵多次，可轉換至其他蒸煮模式（或按「-」或「+」鍵選擇其他合適模式）。
- 2) 如選擇蒸煮模式，顯示圖示會著燈，同時顯示「10:00」、「分鐘」及「°C」。右方的水箱圖示則顯示目前水位情況；預設溫度為 100°C。
- 3) 按「」鍵跳至溫度選擇功能。溫度顯示燈閃亮時，可按「-」或「+」鍵選擇溫度（50°C、60°C、70°C、80°C、90°C、100°C）。
- 4) 按「」鍵選擇蒸煮所需時間，預設時間為 10 分鐘。
- 5) 按「-」或「+」鍵調較所需時間，最長烹調時間為 90 分鐘。
- 6) 按「」鍵開始烹調。

## 13. 微波+蒸煮模式

- 1) 於待機模式，按「」鍵進入蒸煮模式，時間燈開啟，預設時間為 10:00。重覆按鍵多次，可轉換至其他蒸煮模式（或按「-」或「+」鍵選擇其他合適模式）。
- 2) 如選擇微波+蒸煮模式，顯示圖示會著燈，預設微波輸出功率為「300W」。
- 3) 按「」鍵跳至微波輸出功率選擇功能。
- 4) 按「-」或「+」鍵選擇微波輸出功率（900W、700W、450W、300W、100W）。
- 5) 按「」鍵調較蒸氣強度。蒸氣顯示燈閃亮時，可按「-」或「+」鍵設定蒸氣強度（預設強度為 30%）。倘若顯示燈並無閃亮，可按「」重新啟動，並按「-」或「+」鍵進行設定。
- 6) 按「」鍵選擇所需時間，預設時間為 10 分鐘。
- 7) 按「-」或「+」鍵設定烹調時間。最長烹調時間則視乎微波輸出功率而定。倘若設定為 900W 功率，烹調時間最長為 30 分鐘；其他功率的烹調時間則為 90 分鐘。
- 8) 按「」鍵開始烹調。

## 14. 對流+蒸煮模式

- 1) 於待機模式，按「}}}}」鍵進入蒸煮模式，時間燈開啟，預設時間為 10:00。重覆按鍵多次，可轉換至其他蒸煮模式（或按「-」或「+」鍵選擇其他合適模式）。
- 2) 如選擇對流+蒸煮模式，顯示圖示會著燈，預設溫度為 180°C。
- 3) 按「↔」鍵跳至溫度選擇功能。
- 4) 按「-」或「+」鍵選擇溫度（180°C、190°C、200°C、210°C、220°C）。
- 5) 按「↔」鍵調較蒸煮模式。蒸煮顯示燈閃亮時，可按「-」或「+」鍵設定蒸氣強度（預設強度為 30%）。倘若顯示燈並無閃亮，可按「↔」重新啟動，按「-」或「+」鍵設定。
- 6) 按「⌚」鍵選擇所需時間，預設時間為 10 分鐘。
- 7) 按「-」或「+」鍵設定烹調時間，最長烹調時間為 90 分鐘。
- 8) 按「▶」鍵開始烹調。

### \* 兒童安全保險鎖功能

上鎖：於待機模式，長按「🔒」鍵 3 秒，焗爐會持續發出「嘟嘟聲」，表示開啟兒童安全保險鎖，「🔒」鍵則會著燈。

解鎖：於上鎖模式，長按「🔒」鍵 3 秒，焗爐會持續發出「嘟嘟聲」，表示已解鎖，而「🔒」顯示燈會消失。

### \* 顯示規格

- (1) 於進行設定時，如無其他操作指令，焗爐會於 10 秒後自動確認設置。有關功能不適用於首次設定時鐘。
- (2) 於進行設定時，倘若程式調較長達 3 秒，焗爐將會於 3 秒後確認設置。
- (3) 倘若焗爐處於設置或暫停狀態，包括自動烹調模式及解凍程式，如無其他操作指令，焗爐會於 5 分鐘後自動轉為停機狀態。
- (4) 焗爐燈會於機門開啟時亮著。
- (5) 焗爐燈會於焗爐處於暫停狀態時亮著。
- (6) 倘若機門於烹調過程中被開啟，必須重新按「▶」鍵繼續烹調。
- (7) 可於任何狀態下按「🚰」鍵打開水箱。

## 蒸煮提示：

### 1. 於蒸煮前：

於開始蒸煮模式前，倘若水箱空著，按「▶」鍵後，焗爐會發出異常嘟嘟聲，屏幕圖示將會顯示缺水狀態，提醒使用者要補給水份。

### 2. 於蒸煮時：

於進行蒸煮期間，倘若水箱空著，焗爐會發出異常嘟嘟聲，屏幕圖示將會顯示缺水狀態。加水後，焗爐將會回復正常操作。

### 3. 於蒸煮後：

1- 於完成蒸煮後，鍋爐的水份將會抽回至水箱，需時約 1 分鐘。

2- 於水份抽回至水箱期間，倘若水箱已滿，系統將會發出 10 次嘟嘟聲，提醒需要清理水箱。清理後，系統會繼續抽回水份。

## 4. 故障編碼：

於蒸煮模式時可能出現下列故障情況：

E-06：

- 1- 水箱仍未完全關上。
- 2- 水箱空著，需要加水至水箱。

E-05：供水系統操作異常，使用者需要聯絡客戶服務部跟進。以下為不同故障情況：

- 1- 水位感應器操作異常。
- 2- 水喉操作異常。
- 3- 水泵操作異常。
- 4- 水箱操作異常。

## 15. 自動除水垢功能

為達致最佳清潔效果，推薦使用「檸檬酸鈉」等清潔劑以清除水垢。請參考製造商的使用說明書。

建議於進行蒸煮功能 20 小時後使用除垢功能。

- 1) 首先，啟動焗爐，取出水箱，並加入 1 公升清水及一包除垢劑。
- 2) 將水箱放回適當位置。
- 3) 於待機模式，按「@/A」鍵後，「\*Δ」顯示燈亮著，屏幕則顯示預設模式 d01、預設重量「0.10」及相應烹調時間，而「公斤」及「分鐘」顯示燈亦亮著。
- 4) 重覆按「@/A」鍵，「CLE」指示燈亮著，表示已進入除垢模式。「分鐘」及預設時間「20:00」會顯示於屏幕，水箱圖示亦會顯示目前水位狀態（正常、缺水、已滿），而其他圖示會暫時消失。
- 5) 按「▶」開始除垢。
- 6) 除垢過程需時約 1 分鐘，待完成後，取出水箱，倒掉污水和清潔劑，並徹底進行清潔。
- 7) 重新於水箱灌滿清水，重覆步驟 3 至 6。

備註：除垢過程期間不得關掉焗爐。倘若中途關機，而並未完成除垢，整個程序必須由步驟 3 重新開始。

## 自動烹調菜單

### 1. 蒸煮菜單

自動烹調	顯示	份量	火力
鱒魚	S01	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
三文魚柳	S02	200 克	100 °C蒸煮 +100W
		300 克	
		400 克	
		500 克	
		600 克	
鱸魚	S03	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
大蝦	S04	200 克	100 °C蒸煮
		300 克	
		400 克	
		500 克	
		600 克	
比目魚柳	S05	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
蛤蜊	S06	200 克	100 °C蒸煮 +100W
		300 克	
		400 克	
		500 克	
		600 克	
鱈魚柳	S07	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
鯡魚	S08	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	

吞拿魚柳	S09	200 克	100 °C蒸煮 +100W
		300 克	
		400 克	
		500 克	
		600 克	
蟹	S10	2 隻	100 °C蒸煮 +300W
		3 隻	
		4 隻	
		5 隻	
		6 隻	
雞腿	S11	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
雞胸	S12	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
		700 克	
肉丸	S13	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
火雞肉片	S14	400 克	100 °C蒸煮 +300W
		500 克	
		600 克	
		700 克	
		800 克	
豬柳（全塊）	S15	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
香腸	S16	200 克	100 °C蒸煮 +100W
		300 克	
		400 克	
		500 克	
		600 克	
蒸蛋	S17	1 隻	100 °C蒸煮
		3 隻	
烩蛋	S18	1 隻	100 °C蒸煮
		3 隻	



溏心蛋	S19	1 隻	100 °C蒸煮
		3 隻	
糙米 + 水	S20	200 克米 + 400 毫升水	100 °C蒸煮 + 450W / 100 °C蒸煮 + 300W
		400 克米 + 800 毫升水	
白米 + 水	S21	200 克米 + 300 毫升水	100 °C蒸煮 + 450W / 100 °C蒸煮 + 300W
		400 克米 + 600 毫升水	
茄子	S22	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
豆類	S23	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
西蘭花	S24	200 克	100 °C蒸煮
		300 克	
		400 克	
		500 克	
		600 克	
椰菜花	S25	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
豌豆	S26	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
連皮薯仔 (全個；小)	S27	1	100 °C蒸煮 +300W
		2	
		3	
		4	
連皮薯仔 (全個；大)	S28	1	100 °C蒸煮 +300W
		2	
		3	
		4	
去皮薯仔 (切片)	S29	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	

紅蘿蔔	S30	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
粟米	S31	2	100 °C蒸煮 +300W
		3	
		4	
		5	
		6	
甜椒	S32	200 克	100 °C蒸煮
		300 克	
		400 克	
		500 克	
		600 克	
辣椒	S33	200 克	100 °C蒸煮
		300 克	
		400 克	
		500 克	
		600 克	
蘑菇	S34	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
大蔥/韭菜	S35	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
小椰菜	S36	200 克	100 °C蒸煮
		300 克	
		400 克	
		500 克	
		600 克	
芹菜	S37	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
		700 克	
		800 克	
蘆筍	S38	200 克	100 °C蒸煮 +100W
		300 克	
		400 克	
		500 克	

		600 克	
菠菜	S39	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	
翠玉瓜	S40	200 克	100 °C蒸煮 +300W
		300 克	
		400 克	
		500 克	
		600 克	

## 2. 非蒸煮菜單

自動烹調	顯示	份量	火力
煮融朱古力	P01	100 克	450W
		150 克	450W
		200 克	450W
煮融牛油	P02	100 克	450W
		150 克	450W
		200 克	450W
蕃薯	P03	200 克	100W + 220°C
		400 克	100W + 220°C
		600 克	100W + 220°C
全雞	P04	800 克	100W + 220°C
		1000 克	100W + 220°C
		1200 克	100W + 220°C
雞腿	P05	200 克	450W + 220°C
		300 克	450W + 220°C
		400 克	450W + 220°C
		500 克	450W + 220°C
		600 克	450W + 220°C
		700 克	450W + 220°C
		800 克	450W + 220°C
雞翼	P06	200 克	300W + 220°C
		300 克	300W + 220°C
		400 克	300W + 220°C
		500 克	300W + 220°C
		600 克	300W + 220°C
		700 克	300W + 220°C
		800 克	300W + 220°C
全魚	P07	1 條	100W + 220°C
		2 條	100W + 220°C
		3 條	100W + 220°C

魚排	P08	200 克	100W + 220°C
		300 克	100W + 220°C
		400 克	100W + 220°C
		500 克	100W + 220°C
		600 克	100W + 220°C
即製薄餅	P09	200 克	預熱 / 200°C 對流
		300 克	預熱 / 200°C 對流
		400 克	預熱 / 200°C 對流
		500 克	預熱 / 200°C 對流
		600 克	預熱 / 200°C 對流
急凍薄餅	P10	200 克	100W + 220°C
		300 克	100W + 220°C
		400 克	100W + 220°C
蛋糕	P11	400 克	預熱 / 150°C
		500 克	預熱 / 150°C
		600 克	預熱 / 150°C
燒肉	P12	400 克	450W + 220°C
		500 克	450W + 220°C
		600 克	450W + 220°C
		700 克	450W + 220°C
		800 克	450W + 220°C
		900 克	450W + 220°C
		1000 克	450W + 220°C
雞肉串燒	P13	200 克	100W + 220°C
		300 克	100W + 220°C
		400 克	100W + 220°C
		500 克	100W + 220°C
		600 克	100W + 220°C
蝦	P14	200 克	預熱 / 220°C
		400 克	預熱 / 220°C
		600 克	預熱 / 220°C
牛扒	P15	400 克	100W + 220°C
		500 克	100W + 220°C
		600 克	100W + 220°C
		700 克	100W + 220°C
		800 克	100W + 220°C
		900 克	100W + 220°C
		1000 克	100W + 220°C
BBQ 豬仔骨	P16	200 克	100W + 220°C
		400 克	100W + 220°C
		600 克	100W + 220°C
朱古力曲奇	P17	500 克	預熱 / 180 °C
檸檬味曲奇	P18	400 克	預熱 / 200 °C
香腸	P19	200 克	預熱 / 220 °C
		400 克	預熱 / 220 °C
		600 克	預熱 / 220 °C

開胃小食	P20	200 克	預熱 / 220 °C
		300 克	預熱 / 220 °C
		400 克	預熱 / 220 °C
翻熱食物	P21	200 克	900W
		300 克	900W
		400 克	900W
		500 克	900W
		600 克	900W
薯仔	P22	1 個	900W
		2 個	900W
		3 個	900W
飲料	P23	1 杯	900W
		2 杯	900W
		3 杯	900W
意粉	P24	100 克 (+800 毫升凍水)	700W
		150 克 (+1000 毫升凍水)	
		200 克 (+1200 毫升凍水)	
湯	P25	1 碗	900W
		2 碗	
		3 碗	
薄餅	P26	1 個	900W
		2 個	
		3 個	
鬆餅	P27	1 個	900W
		2 個	
		3 個	
		4 個	
麥皮	P28	50 克 + 500 毫升水	900W / 450W
		100 克 + 1000 毫升水	
		150 克 + 1500 毫升水	
焗蘋果	P29	2 個	700W
		3 個	
		4 個	
三文治	P30	1 份	900W
		2 份	
		3 份	
爆谷	P31	50 克	900W
		100 克	
軟心朱古力布朗尼	P32	800 克	100W + 180 °C
麵包	P33	100 克	烘焙 (第三級)
		150 克	
		200 克	

雞塊	P34	200 克	100W + 220 °C
		300 克	
		400 克	
		500 克	
		600 克	
薯條	P35	200 克	100W + 220 °C
		300 克	
		400 克	
		500 克	
燕麥提子曲奇	P36	600 克	預熱 / 180 °C
香烤核桃	P37	500 克	預熱 / 180 °C
花生朱古力曲奇	P38	500 克	預熱 / 180 °C
漢堡包	P39	2 個	100W + 220 °C
		4 個	
		6 個	
鬆餅	P40	840 克 (70 克*12 個)	預熱 / 180 °C

## 排解疑難

下列情況均屬正常	
焗爐干擾電視信號接收	當焗爐的微波功能運作時，收音機及電視信號接收可能會受到干擾；亦會對攪拌機、吸塵機及電風扇等小型家電造成干擾。以上均屬正常現象。
焗爐燈光暗弱	低火力烹調時，焗爐燈管可能會變暗，屬正常現象。
蒸氣積聚於機門，有熱風從排氣口排出	烹調食物時會冒出蒸氣。大多數蒸氣會從排氣口排出，惟部分蒸氣可能會聚集於氣溫較低的地方，如機門，均屬正常現象。

故障	潛在成因	解決方法
焗爐無法啟動。	(1) 電源線並未妥為插入。	拔去插頭，待 10 秒後重新插頭。
	(2) 保險絲燒斷或漏電斷路器啟用。	聯絡客戶服務部。
	(3) 電源插座出現問題。	聯絡客戶服務部。
焗爐不加熱。	(4) 機門未有關好。	關好機門。



根據《廢棄電器及電子設備 (WEEE) 指令》，WEEE 應進行獨立收集及處理。倘若需棄置本產品，切勿與家居垃圾一同處理。請將本產品送交至 WEEE 收集點。

PN:16170000A74348

## 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](http://www.dchtoolbox.com)



客戶服務中心 DCH ToolBox Customer Service Centre  
香港九龍灣啓祥道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)