



嵌入式組合蒸焗爐

使用說明書

型號：PSO6072

100% 純蒸

使用蒸焗爐前，請仔細閱讀說明，並妥善保存本說明書。
如按照說明進行操作，蒸焗爐可使用多年。

請妥善保管此說明書

安全資訊

用途

感謝購買本內嵌式焗爐。開啟包裝之前，請仔細閱讀本說明書。唯有如此，你才能安全正確操作本裝置。我們強烈建議保留使用手冊及安裝說明，以供將來使用或供後續使用者使用。

本電器僅包含為功能目的整合的接地連接。

本產品僅供在廚房安裝。請遵循特殊安裝說明。

打開包裝後，檢查產品是否有損壞。如裝置已損壞，請勿連接裝置。只有持牌專業人士方能連接不帶插頭的產品。由錯誤連接導致的損壞不屬於保養範圍。僅在室內使用本產品。本產品只能用於烹飪食物及飲料。操作期間必須看管產品。

8 歲以上兒童及身體、感官或心智弱能人士，或缺乏經驗及知識人士，必須在了解相關風險，並得到監督或指引有關本產品的安全使用方法之下方可使用。

禁止兒童把玩本產品或在產品附近玩耍。除非兒童年滿 8 歲並接受監督，否則不得清潔產品或進行一般維護。

讓 8 歲以下兒童與產品及電源線保持安全距離。

而且，請確保永遠以正確方式將配件滑動至爐腔。

警告

觸電的危險！

1. 維修不當非常危險。維修及損壞電源線的更換只能由我們受訓的售後技術人員進行。如本電器故障，請從電源拔除電器插頭或關閉保險絲盒中的斷路器，然後，請聯絡售後服務。
2. 產品的電線絕緣層接觸到高溫部件時可能會熔化。切勿讓產品電線與高溫部件接觸。
3. 請勿使用任何高壓清潔器或蒸氣清潔器，否則會導致觸電。
4. 有缺陷的產品可能會導致觸電。切勿開啟有缺陷的產品，從電源拔除電器的插頭，或關閉保險絲盒中的斷路器。並聯絡售後服務。

燒傷的危險！

1. 產品變得非常熱。切勿觸摸產品內壁或加熱元件。
2. 請讓產品冷卻。
3. 讓兒童保持安全距離。
4. 配件及焗爐用具可變得非常炙熱。請永遠使用焗爐手套，以從爐腔或焗爐器皿中取出配件。
5. 酒精蒸氣可能在高溫的爐內起火。切勿烹調含有大量高酒精含量液體的食物。請只使用低酒精含量食材。小心打開焗爐門。

燙傷的危險！

1. 操作期間，可接觸部件會變熱。切勿觸碰高溫部件。讓兒童保持安全距離。
2. 打開焗爐門時，熱蒸氣會逸出。肉眼可能無法看到蒸氣，這取決於溫度，開啟時，請勿站離裝置太近。小心打開焗爐門。讓兒童遠離產品。
3. 熱爐腔內的水可能產生熱蒸氣。切勿將水倒入熱爐腔內。

受傷的危險！

1. 焗爐門上的玻璃刮痕可能發展成裂縫。切勿使用玻璃刮刀、鋒利或具研磨性的清潔用品或清潔劑。
2. 開啟或關閉門時，焗爐門上的鉸鏈會移動，請小心可能會被夾到。將雙手遠離門鉸。

火災的危險！

1. 存放在爐腔內的可燃物品可能會著火。切勿將可燃物品存放在爐腔內。如果爐內冒煙，切勿打開焗爐門。請關閉電器並從電源上拔除插頭，或者關閉保險絲盒中的斷路器。
2. 打開焗爐門時會產生對流風。防油紙可能會與加熱元件接觸並著火。預熱期間，切勿將防油紙隨意放上配件。應用碟或烤盤固定防油紙。僅用防油紙覆蓋所需表面。防油紙不得突出配件。

磁性的危險！

控制面板或控制元件使用永久磁鐵，可能會影響電子植入物，例如心臟起搏器或胰島素泵。電子植入物使用者必須與控制面板保持至少 10 cm 距離。

損壞原因

1. 爐腔底部上的配件、錫紙、防油紙或焗爐用具：切勿將配件放上爐腔底部。切勿使用任何類型的錫紙或防油紙覆蓋爐腔底部。如果設定溫度超過 50°C，切勿將焗爐用具放上爐腔底部。這將導致熱力積聚，令搪瓷損壞。
2. 錫紙：爐腔內的錫紙不得與焗爐門玻璃接觸。這可能會導致焗爐門玻璃永久變色。
3. 矽膠鍋：切勿使用任何矽膠鍋或任何含有矽膠的墊、蓋或配件，以免損壞焗爐感應器。
4. 高溫爐身內的水：高溫時切勿將水倒入爐腔。這會產生蒸氣，溫度變化可能會損壞搪瓷。
5. 爐腔內水分：在較長時間內，爐腔中的水分可能導致腐蝕。使用後讓焗爐乾燥。切勿將濕潤的食物長時間放在密閉的爐內。切勿將食物貯存在爐內。
6. 打開焗爐門進行冷卻：高溫操作後，應讓產品在焗爐門關閉的情況下冷卻。切勿將任何物品夾在焗爐門。即使只稍微打開焗爐門，附近家具也會隨著時間而損壞。僅在焗爐於操作時產生大量水分時，才可以打開焗爐門來乾燥。
7. 果汁：尤其是在烘烤多汁的水果批時，切勿過份包覆烤盤。從烤盤滴落的果汁留下的污漬將無法清除。請盡量使用更深的萬能平底鍋。
8. 過份骯髒的密封條：如果密封條非常骯髒，焗爐門會在操作期間無法正確關上。相鄰部件的正面可能會損壞。請常時保持密封條清潔。
9. 將焗爐門當作座椅、架或工作台：切勿坐在焗爐門上或在其放上或懸掛任何物品。切勿將任何鍋具或配件放上焗爐門。
10. 插入配件：視乎產品型號，配件可能會在關閉焗爐門時刮傷焗爐門板。應將配件盡量放入爐內。
11. 搬運產品：切勿利用門柄搬運或提起產品。門柄無法支撐產品重量，並可能會折斷。
12. 如果使用已關閉焗爐的餘熱來讓食物保溫，則可能會在爐內產生大量濕氣。這可能會導致濕氣凝結，並可能損壞產品質素及損壞廚房。打開焗爐門或使用「解凍」模式，可避免凝結。

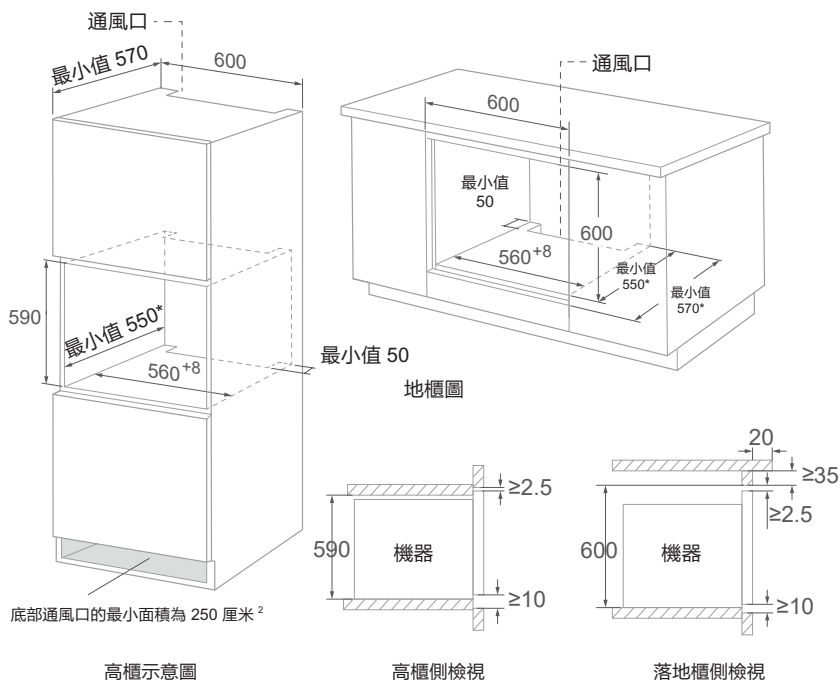
有關安裝的重要資訊

- 本電器不適用於商業場景。
- 請遵守隨附的安裝說明，並注意本電器僅能由合資格技術人員安裝。
- 如需要新插座，則安裝及電線連接必須由合資格電工進行。如果安裝後不再能接觸到插頭，則必須於安裝現場設有一個接觸間隙至少為 3 毫米的斷極裝置。
- 不得使用轉接器、多路線及延長線。超出負荷可能導致火災。
- 如果裝置未配備電源線及插頭，連線裝置必須於所有極點上設有一個提供完全斷開的觸點分離，而且裝置必須按照接線規則納入固定接線。

適用單位

- 本電器僅適用於廚房完全嵌入。
- 本電器不能用作桌面電器或於櫥櫃內使用。
- 安裝電器櫃倉的後面不得有背後牆壁。
- 牆壁與上方裝置的底座或背板之間必須保持至少 50 毫米的間隙。
- 安裝倉櫃正面必須有一個 250 平方厘米的通風口。為達致此點，請削減底板或安裝通風格柵。
- 不得覆蓋通風槽及進氣口。
- 只有按照安裝說明進行安裝，才能保證本電器安全運作。
- 安裝工人對因安裝不正確而造成的任何損壞負責。
- 安裝設備的位置必須可耐熱高達 90°C。

安裝



為確保本電器安全運作，請確保由專業人員標準按照安裝說明進行安裝。因安裝不當造成的損壞不在保養範圍內。

於安裝時，請戴上防護手套，以免被鋒利的邊緣割傷。

安裝之前，請檢查產品是否損壞，如有損壞，切勿連接產品。

於開啟本電器前，請將的所有包裝材料及膠膜清理乾淨

所附尺寸單位為毫米。

務須使插頭可接觸或在固定線路中加入開關，以便在必要時將電器與電源斷開。警告：切勿將本產品安裝在裝飾門後面，以免過熱。

配件

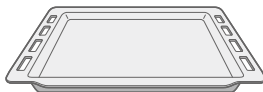
產品隨附一系列配件。您可以在這裡找到隨附配件的概述，以及如何正確使用它們的資訊。

隨附配件

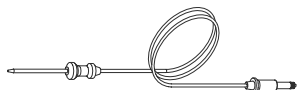
產品配備以下配件：



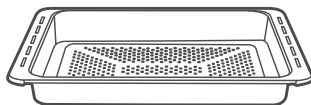
金屬架
供焗爐用具、蛋糕盤及可用於焗爐的餐具
使用。用於燒烤食物



烘焗盤
供燒烤功能使用。



肉探針
將探針插入肉類或家禽的中心位置，請遠
離脂肪或骨頭



蒸盤
與蒸氣功能一起使用。

您可以使用烘焗盤放在架子底層，以收集油脂和殘渣。
僅使用原裝配件。它們專為產品而設。
您可以從售後服務、專業零售商購買配件。

註

配件受熱時可能會變形。這並不影響其功能。一旦其再次冷卻下來，其就會恢復原來的形狀。

插入配件

爐腔有五個攔板位置。烤架位置從下至上數起。配件可以拉出約一半而不會翻倒。

註

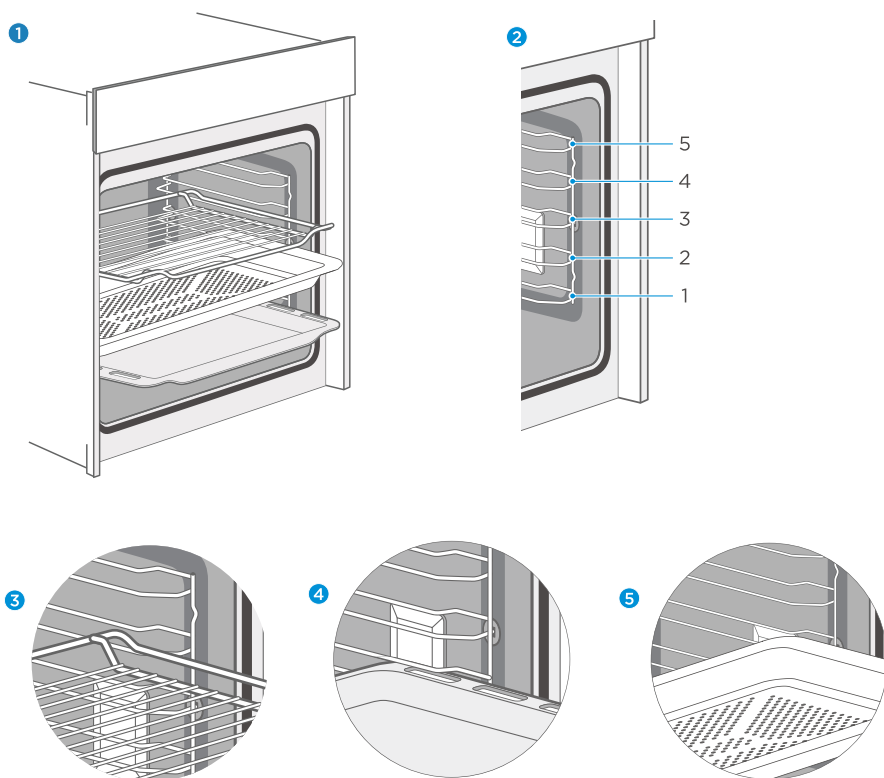
1. 確保常時以正確方式將配件插入爐腔。
2. 常時將配件完全插入爐腔，以免碰到焗爐門。

金屬架鎖定功能

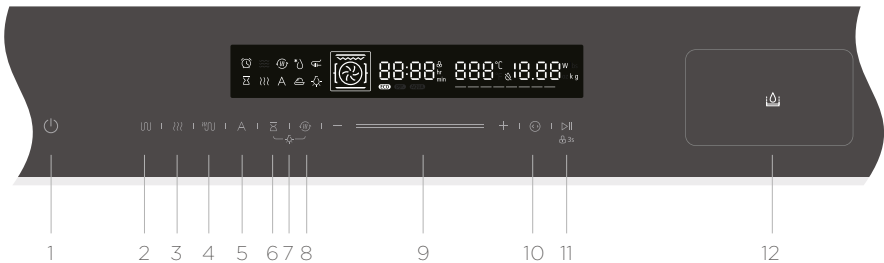
配件可拉出大約一半，直到其鎖定至正確位置為止。鎖定功能可防止配件在拉出時因食物及配件本身的重力而傾斜。配件必須正確放入爐腔，以保護傾斜。插入烤架時，請確保烤架如圖 ① ③ 所示面向右側。















放入烘焗盤時，確保烘焗盤朝著正確方向，如圖 ① ④ 所示。

請確保蒸盤以正確的方向放入爐腔，如圖 ① ⑤ 所示。



控制面板



	1. 開啟 / 取消	開啟 / 取消
	2. 烘焙	點擊並選擇烘焙功能。
	3. 純蒸	點擊並選擇純蒸功能。
	4. 蒸烤	點擊並選擇蒸烘功能。
	5. 自動選單	選擇「自動 選單」。
	6. 進行預約	點擊以進入預約時間設定。
	7. 爐燈	同時按下  鍵及  鍵，爐燈將亮起或熄滅。
	8. 快速預熱	點擊以預熱焗爐間。
	9. 滑動條	左右滑動可調節烹飪溫度及時間。
	10. 溫度 / 時間 / 蒸氣調節	設定烹飪溫度 / 時間 / 蒸氣。
	11. 啟動 / 停止 / 兒童鎖定	短按啟動 / 暫停按鈕，長按 3 秒進入或退出兒童鎖定
	12. 水箱	用於蒸煮功能的水箱，按下後會彈出。


使用產品之前

首次使用

首次使用本產品烹調食物之前，必須清潔爐腔及配件。

1. 清除所有貼紙、表面保護箔及運輸保護部件。
2. 從爐腔取出所有配件及側架。
3. 使用肥皂水及抹布或軟毛刷徹底清潔配件及側架。
4. 確保爐腔內沒有任何殘留的包裝，例如聚苯乙烯顆粒或木片，以免引起火災。
5. 用柔軟的濕布擦拭爐腔及焗爐門的光滑表面。
6. 要去除新電器的氣味，請關閉焗爐門，並加熱空爐腔。
7. 焗爐首次進行加熱時，請保持廚房空氣流通。在此期間，請讓兒童及寵物遠離廚房。關上相鄰房間的門。
8. 調整焗爐設定。您可以在下一節找到設定加熱方式及溫度的方法。

設定





加熱模式	
溫度	250 °C
時間	1 小時

產品冷卻後：


1. 用肥皂水及抹布清潔光滑表面及焗爐門。
2. 弄乾所有表面
3. 安裝側架

設定時間

於焗爐投入使用之前，請先設定時間。

1. 最初開機時，小時位「00」將會閃爍，時鐘的小時位可以「」或 + / - 鍵設定。
2. 按下「」確認，分鐘位置「00」閃爍，以「」或 + / - 鍵調整時鐘分鐘位置，然後按下「」以完成設定。

註：

1. 如果須要再次修改時鐘，請按住「」按鍵 3 秒鐘，然後參考步驟 1 及 2 以完成修改。
2. 時鐘可以 24 小時顯示。

功能介紹

你的裝置設有多種操作模式，使你的裝置更易於使用。為助你找到正確加熱方法，我們謹此解釋各功能區別及適用範圍。

烘烤功能

一般操作：選擇燒烤功能，調整時間或溫度，開始烹飪。

加熱方式		溫度	用途
	傳統加熱	30 至 250℃	用於傳統烘焙及燒烤一層食物。特別適合濕潤的蛋糕。
	對流	50 至 250℃	用於烘焙及燒烤一層或多層食物。環形加熱風扇將熱力均勻分布。
	雙重燒烤 + 風扇	50 至 250℃	用於燒烤扁平食物，使食物變得金黃香脆。風扇將熱力均勻分布在爐腔內。
	傳統加熱 + 風扇	50 至 250℃	用於烘焙及燒烤一層或多層食物。風扇將加熱元件產生的熱力均勻分布在爐腔內。
	輻射熱力	150 至 250℃	用於燒烤少量食物，使食物變得金黃香脆。請將食物置於燒烤加熱元件下方的中央。
	底部加熱	30 至 200℃	用於在披薩、餡餅及糕點烤出金黃色。熱力來自底部加熱器。
	麵糰發酵	30 至 45℃	用於發酵酵母麵團和酸麵團及製作乳酪。
	乾燥功能	-	用於弄乾爐腔，防止細菌生長
	ECO 對流	140 至 240℃	用於節約能源。


蒸烤功能

一般操作：選擇蒸煮功能，調整蒸煮時間／溫度／蒸氣量，開始蒸煮。

蒸烤功能可以使食物更柔軟，而且使表皮更酥脆！

加熱方式		溫度	用途
	傳統加熱 + 蒸煮	160 至 230℃	用於傳統烘焙及燒烤一層食物。特別適合濕潤的蛋糕。
	對流 + 蒸煮	160 至 250℃	用於烘焙及燒烤一層或多層食物。環形加熱風扇將熱力均勻分布。
	傳統加熱 + 風扇 + 蒸煮	160 至 230℃	用於烘焙及燒烤一層或多層食物。風扇將加熱元件產生的熱力均勻分布在爐腔內。
	底熱 + 蒸煮	160 至 200℃	用於在披薩、餡餅及糕點烤出金黃色。熱力來自底部加熱器。
	輻射熱力 + 蒸煮	160 至 235℃	用於燒烤少量食物，使食物變得金黃香脆。請將食物置於燒烤加熱元件下方的中央。

註

1. 於使用蒸烘功能之前，請向水箱中加入清水。
2. 蒸氣為 L1~L3，蒸氣量按級增加
3. 啟用蒸烤功能後，除了顯示燒烤圖示外，還會顯示蒸氣圖示 .

注意！

如果在操作期間打開焗爐門，操作將會暫停。請加倍小心燒傷的危險。

冷卻風扇

冷卻風扇按需要開啟及關閉。熱氣將從門上方逸出。

自動選單

一般操作：選擇自動選單功能，並選擇餐單，以開始烹飪。

烘焙餐單

顯示	選單	功能或溫度	煮食時間	預熱
01	烤南瓜伴山羊芝士及火箭菜	 230°C	10 分鐘	是
02	意式芝士焗茄子	 180°C	30 分鐘	是
03	雜燴菜	 160°C	40 分鐘	是
04	鹽焗蟹	 200°C	23 分鐘	是
05	油炸調味魚	 160°C	30 分鐘	是
06	龍脷柳伴新鮮香草	 220°C	10 分鐘	是
07	燻烤雞肉伴根莖類蔬菜和薯仔	 200°C	55 分鐘	是
08	脆皮豬肚	 180~230°C	67 分鐘	是
09	肋骨牛排	 230°C	25 分鐘	是
10	牧羊人餡餅	 100°C	30 分鐘	是
		 200°C	20 分鐘	是
11	焗烤通心粉	 200°C	45 分鐘	是
12	哈里薩雞肉伴橄欖和鷹嘴豆	 160°C	40 分鐘	是
13	香蕉麵包	 160°C	60 分鐘	是
14	熔岩朱古力蛋糕	 180°C	10 分鐘	是
15	蘋果餡餅伴雲呢拿醬	 180°C	30 分鐘	是

注意！

切勿覆蓋通風槽。否則，產品可能會過熱。
為使產品在運行後更快冷卻，可繼續運行冷卻風扇一段時間。

純蒸煮餐單



顯示	選單	功能或溫度	煮食時間	預熱
16	意式涼拌蔬菜	 100°C	20 分鐘	不用
17	澳洲式南瓜湯	 100°C	40 分鐘	不用
18	西式焗釀翠肉瓜	 100°C	30 分鐘	不用
19	希臘扁豆沙律	 100°C	30 分鐘	不用
20	咖哩魚伴香桃	 100°C	25 分鐘	不用
21	鱸魚伴蔬菜	 100°C	30 分鐘	不用
22	醬汁伴青口	 100°C	40 分鐘	不用
23	雞胸肉伴蕃茄乾	 100°C	40 分鐘	不用
24	加泰隆尼亞焦糖奶凍	 100°C	30 分鐘	不用
25	英式椰棗太妃蛋糕	 100°C	45 分鐘	不用

註

1. 解凍大部份食物時，你可以拿走旁邊的烤架，把烹飪用具放在爐內的底部。
2. 如果你需要加熱餐具，請選擇「對流」功能，並將溫度設定為 50°C。
3. 烹飪完成後，風機會繼續延遲出風，這是正常現象。
4. 解凍和「節能」功能不能快速預熱。

使用電器



用焗爐烹飪

1. 焗爐通電後，觸控焗爐功能符號選擇功能，使用滑動條或「+ / -」符號以設定烹飪溫度。
2. 觸控  符號，焗爐開始工作，否則，焗爐將在 5 分鐘後返回時鐘。
3. 在烹飪過程中，你可以觸控  取消烹飪。

註：設定溫度後，你可以觸控時鐘符號  設定烹飪持續時間，可通過滑動條或「+ / -」符號設定。

快速預熱



使用快速預熱可縮短烹飪時間。

點按一下  符號。螢幕上的  標誌將亮起。

註

達到預熱溫度後，請將食物放入焗爐。

烹飪過程中更改設定

如須於烹飪過程更改烹飪時間、溫度或蒸氣量，請點按一下  鍵並使用滑動條或「+ / -」鍵進行調整。當你希望取消烹飪過程，請觸控 。


註

改變模式／溫度／暫停烹飪時間可能會使烹飪效果變差，除非你有豐富的烹飪經驗，否則我們強烈建議你請勿改變。

注意！

產品在打開後會變得非常熱，尤其是在爐內。切勿觸摸產品內壁或加熱元件。用焗爐手套從爐腔取出配件或焗爐用具，並讓產品冷卻。同時讓兒童保持安全距離，以免燙傷。



兒童安全鎖

產品具有兒童安全鎖，讓兒童不會意外開啟或更改任何設定。
長按  3 秒，爐具將進入或退出童鎖功能。




省電模式

待機狀態下，10 分鐘無操作後，會自動進入省電狀態。
於省電狀態下，按下任何按鍵蜂鳴器響後，將返回待機狀態。

乾燥功能

於待機狀態下，按下  鍵 8 次以進入烘乾功能，通過滑動條或「+ / -」調節烘乾時間，按下開始鍵  即可運作。




除垢功能

1. 取出水箱，加入水及半包檸檬酸，靜置後，請將水箱放回水座。
2. 於待機模式下，按下  鍵一次，然後通過滑動條或「+ / -」進入乾燥功能，螢幕將顯示 dE5。
3. 點按一下  鍵開始運作。當時間倒數到「08:00 分鐘」，將表示缺水。
4. 取出水箱，加水後放回水箱座內。點按一下  按鍵以重新開始運作。





註

1. 檸檬酸並不隨附於產品，敬請自行購買。

預約功能

1. 設定時鐘後，按下  鍵可設定預約的結束時間。
2. 請參閱「時鐘設定」設定結束預約時間的步驟。
3. 選擇功能（自動選單及預熱功能不支援預約功能），調整烹飪時間／溫度／蒸氣量，按下  鍵以開始運作。
4. 點按一下  鍵以查詢預約時間。

探針功能

1. 在任何狀態下，將探針短端插入，焗爐螢幕顯示「Prob」，將探針長端插入食物中，並將其放入焗爐中。
2. 選擇燒烤功能（  ），通過 + / - 鍵調節探針設定溫度，然後點按一下  鍵開始工作。
3. 當食物的中心溫度達到探針的設定溫度時，烹飪結束並發出 3 蜂鳴聲，連同探針返回待機狀態。


註

1. 為了長期使用，在使用食物探針時，請將其頭部插入食物之中而不是其他地方。
2. 僅使用建議用於此焗爐的肉類探針。

蒸煮

1. 當焗爐處於待機狀態時，設定好模式後，按下蒸氣鍵即可增加蒸氣。
2. 在烹飪過程中，按下蒸氣鍵可手動增加蒸氣。
3. 當焗爐處於待機狀態時，按下蒸氣鍵可設定蒸氣模式，增加蒸氣進行烹飪。蒸氣級別預設設定為級別 1。

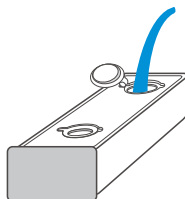
註

蒸氣共有三層，而蒸氣量隨著層數上升而增加。按下「」鍵，然後以「+/-」鍵調節蒸氣量。無論選擇哪個級別，螢幕都會顯示相應級別（L1/L2/L3）。由於運輸過程中的震動，開啟包裝後，水箱可能處於彈出狀態。請緊記把其推回。

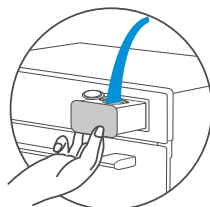
水箱

加水

方法 1



方法 2



1. 按下水箱，取出水箱，取出密封墊，然後加水
2. 按下水箱，取密封墊，然後加入

註

烹飪結束後，請將剩餘的水倒出，並將水盒弄乾。

節約能源

1. 取出所有在烹調及烘焙期間不需要的配件。
2. 在烹調及烘焙期間切勿打開焗爐門。
3. 如果在烹調及烘焙期間打開焗爐門，請將模式切換為「焗爐燈」（無需更改溫度設定）。
4. 非風扇輔助模式時，在烹調及烘焙時間結束前 5 至 10 分鐘，將溫度設定降至 50°C。利用餘熱來完成烹調過程。
5. 如果可能，則請使用「風扇加熱」模式。您可將溫度降低 20°C 至 30°C。
6. 你可以使用「風扇加熱」同時在多層。
7. 如果無法同時烹調及烘焙不同菜餚，則可以使用焗爐的預熱狀態逐個加熱。
8. 如非必要，切勿預熱空的焗爐。
如有必要，在指示燈於達到溫度後第一次關閉時，立即將食物放入焗爐。
9. 切勿使用錫紙之類的反射箔覆蓋爐腔底部。
10. 請盡可能使用計時器或溫度探針
11. 使用深色磨砂表面且重量較輕的烘焙模具及容器。切勿使用表面光亮的沉重配件，例如不銹鋼或鋁。

環境

根據廢棄電子及電力裝置（WEEE）指令，WEEE 須單獨收集及處理。如果將來你需要處理本產品，請勿將本產品與家庭垃圾一起處理。請將此產品傳送至適用 WEEE 收集點。



健康

丙烯酰胺主要是因長時間將澱粉類食物（例如馬鈴薯、炸薯條、麵包）加熱到高溫而產生。

提示

1. 使用較短的烹調時間。
2. 將食物表面烹調成金黃色，切勿將其燒成深棕色。
3. 增加份量可減少丙烯酰胺。
4. 如果可能，使用「風扇加熱」模式。
5. 炸薯條：每個烘焗盤盛載 450 克以上份量，將其均勻放上，並不時翻轉。

維護您的產品

清潔劑

透過妥善保養及清潔，您的產品將保持外觀，並在一段長時間維持正常運作。這裡將說明應如何正確保養及清潔產品。

為確保使用正確的清潔劑，以免損壞各個表面，請遵循表內說明。視乎產品型號，您的產品可能沒有所列的部分。

注意！

表面損壞的危險

切勿使用：

1. 粗糙或研磨性清潔劑。
2. 酒精含量高的清潔劑。
3. 堅硬的百潔布或清潔海綿。
4. 高壓清潔器或蒸氣清潔器。
5. 專用清潔劑（在清潔帶熱的產品時）。

使用前請徹底清洗新的海綿布。

提示

強烈推薦通過售後服務購買清潔及護理產品。
請遵循相關製造商說明。

產品外部區域	清潔
產品外部不銹鋼正面	熱肥皂水： 用抹布清潔，然後用軟布擦乾。 立即清除水垢、油脂、澱粉及白蛋白（例如蛋白）的斑點。 此類斑點可導致腐蝕。 我們的售後服務或專業零售商可提供適用於熱表面的特殊不銹鋼清潔產品。 用軟布沾上少量清潔產品。
塑膠	熱肥皂水： 用抹布清潔，然後用軟布擦乾。切勿使用玻璃清潔劑或玻璃刮刀。
塗層表面	熱肥皂水： 用抹布清潔，然後用軟布擦乾。
控制面板	熱肥皂水： 用抹布清潔，然後用軟布擦乾。切勿使用玻璃清潔劑或玻璃刮刀。
門板	熱肥皂水： 用抹布清潔，然後用軟布擦乾。 切勿使用玻璃刮刀或鋼絲刷。
門柄	熱肥皂水： 用抹布清潔，然後用軟布擦乾。 如果除垢劑接觸到門柄，請立即擦拭乾淨。否則，將無法清除任何污漬。
搪瓷表面及自清潔表面	遵循表格後有關爐身表面的說明。

產品外部區域	清潔
爐內照明玻璃罩	熱肥皂水： 用抹布清潔，然後用軟布擦乾。 如果爐身過份髒污，請使用焗爐清潔劑。
門密封條請勿拆下	熱肥皂水： 用抹布清潔。切勿沖刷。
不銹鋼門蓋	不銹鋼清潔劑： 遵循製造商的說明。 切勿使用不銹鋼保養品。 拆除門蓋進行清潔。
配件	熱肥皂水： 用抹布或刷子浸泡並清潔。 如有大量污垢，請使用鋼絲刷。
鐵軌	熱肥皂水： 用抹布或刷子浸泡並清潔。
拉出系統	熱肥皂水： 用抹布或刷子清潔。 拉出延伸軌道時，切勿清除潤滑劑。建議在將其推入時進行清潔。 切勿放入洗碗機清洗。
肉類溫度計	熱肥皂水： 用抹布或刷子清潔。切勿放入洗碗機清洗。

註

1. 產品正面顏色的細微差異是由於使用的材料不同所致，例如玻璃、塑膠及金屬。
2. 門板上看似條紋的陰影，是由室內照明反射所致。
3. 搪瓷在高溫下烘烤，會輕微變色。這是正常現象，不需進行操作。烘焗盤邊緣無法以塗層完全覆蓋，這些邊緣可能會較為粗糙。這不會損害防腐蝕保護。
4. 常時保持產品清潔並立即清除污垢，以免積聚成頑固污垢。

提示

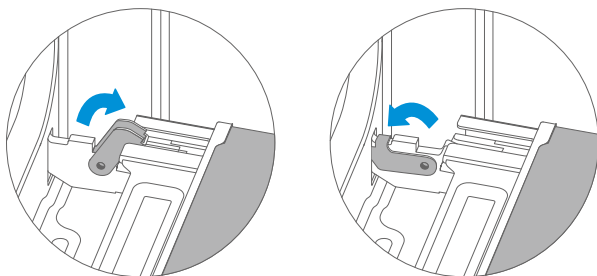
1. 每次使用後都要清潔爐身。這樣可確保不會烘烤污垢。
2. 應立即清除水垢、油脂、澱粉及白蛋白（例如蛋白）的斑點。
3. 盡量在斑點仍然溫暖時立即清除含糖食物的斑點。
4. 使用合適的焗爐用具進行烘烤，例如烘烤盤。

焗爐門

透過妥善保養及清潔，您的產品將保持外觀，並在一段長時間維持正常運作。以下將告訴你如何拆下焗爐門，並進行清潔。

為方便清潔及拆卸門板，你可以拆下焗爐門。每個電器的門鉸鏈都具有鎖定杆。

當鎖定杆關閉時，焗爐門固定至正確位置。其不能分離。當鎖定杆開啟以分離焗爐門時，鉸鏈則被鎖定。其不能突然關閉。

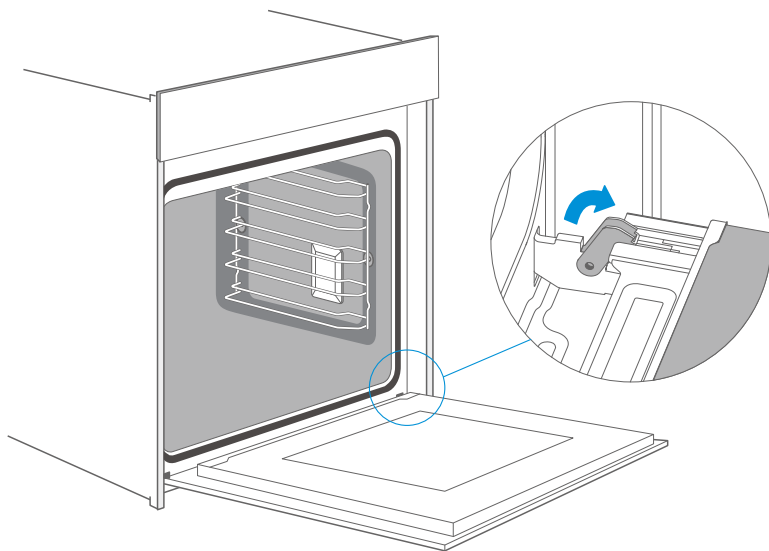


警告—有受傷的危險！

1. 如果鉸鏈沒有鎖緊，門就有機會突然大力關上。確保鎖杆始終處於完全關閉狀態，或者在拆卸焗爐門時，鎖杆始終處於完全開啟狀態。
2. 開啟或關閉門時，焗爐門上的鉸鏈會移動，請小心可能會被夾到。將雙手遠離門鉸。

拆卸焗爐門

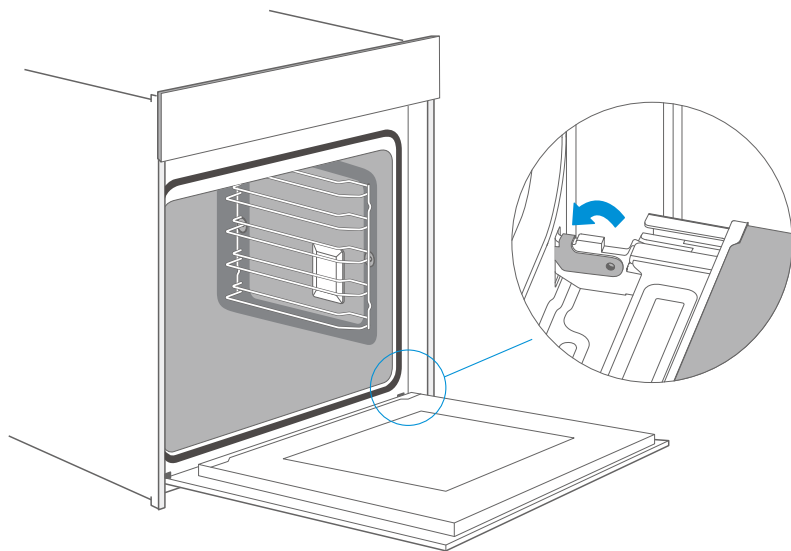
1. 完全開啟焗爐門。
2. 開啟左右兩側的兩個鎖定杆
3. 將焗爐門關閉到最盡。
4. 用雙手抓住門的左側及右側，然後將其向上拉出。



安裝焗爐門

按照與拆卸相反的順序，重新安裝焗爐門。

1. 安裝焗爐門時，請確保兩個鉸鏈都位於腔體前面板的安裝孔。
請確保鉸鏈插入正確的位置。你必須能夠輕鬆並且沒有阻力地插入。如果感覺到任何阻力，請檢查鉸鏈是否正確插入孔中。
2. 完全開啟焗爐門。開啟焗爐門時，你可以再次檢查鉸鏈是否處於正確位置。如果安裝錯誤，將無法使焗爐門完全開啟。
將兩個鎖定杆再次摺疊關閉。
3. 關閉爐箱門。同時，我們強烈建議你再次檢查門的位置是否正確，通風槽是否半密封。

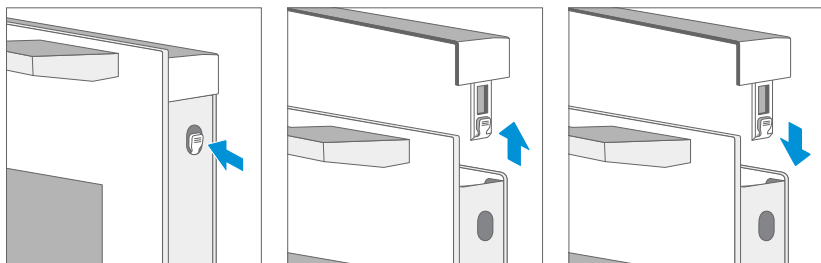


拆卸門蓋

門蓋中的塑料嵌體可能會變色。如需進行徹底清潔，可以取下蓋子。

[按下照上述說明拆下焗爐門。](#)

1. 按下蓋子的右側及左側。
2. 取下蓋子。
3. 拆下門蓋後，可輕鬆取下焗爐門的其餘部分，以便繼續清潔。完成焗爐門的清潔後，將蓋子放回原位並按下壓，直到聽到其卡入到位的聲音。
4. 安裝焗爐門並將其關閉。



注意！

在焗爐門安裝好的同時，門蓋此時也可以取下。

1. 移除門蓋代表將焗爐門的內部玻璃為自由移動狀態，玻璃可以容易地移動並導致損壞或傷害。
2. 因為移除門蓋及內玻璃代表焗爐門的總重量減輕。當關門時，鉸鏈更容易移動，請小心被夾到。將雙手遠離門鉸。

由於上述兩點，我們強烈建議你請勿拆下門蓋，除非焗爐門已拆下。錯誤操作造成的損壞不屬於保養範圍內。

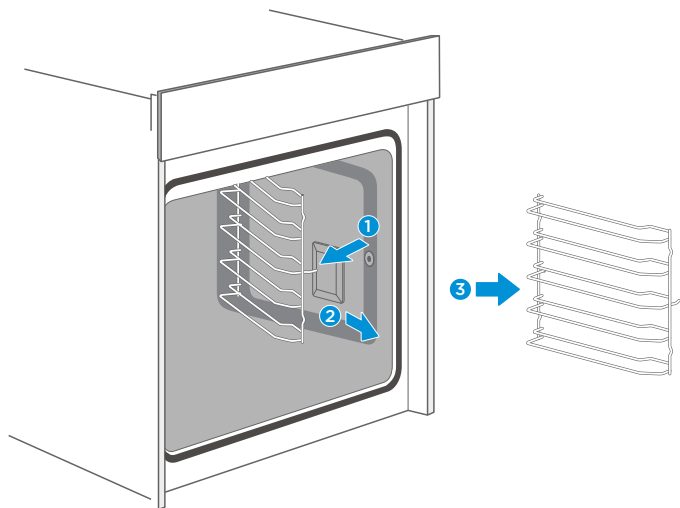
鐵軌

如希望妥善清潔軌道及爐腔，您可以拆除側架並進行清潔。這樣，您的產品將保持外觀，並在一段長時間維持正常運作。

拆卸並重新安裝軌道。

插入支架

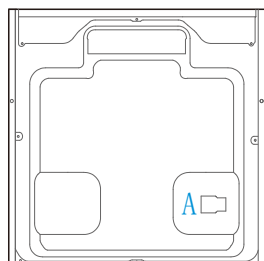
連線滑軌



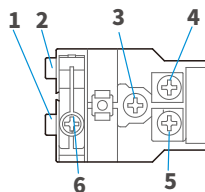
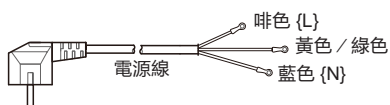
更換電源線

位置 A 顯示後外殼背面的接線盒位置已關上。

- 步驟：
- 切斷電源，用小闊螺絲批開啟兩個卡扣 1、2。
 - 使用十字螺絲批取下螺絲 3、4、5 及 6。
 - 更換新的電源線，3 號線上的黃 / 綠線，4 號線上的兄弟線，5 號線的藍線。
 - 擰緊螺絲 6，關閉接線盒蓋，完成更換。



背後外殼



終端箱

註

由於產品不斷升級，圖片和實際產品之間可能存在差異。概請以收到的實際產品為準。

在必要時解決產品的問題

如果發生故障，在致電售後服務前，請確保故障並非由於錯誤操作造成，並參考故障表來嘗試自行糾正故障。通常您可以自己輕鬆糾正產品的技術故障。
如果碟子形狀並不理想，您可在操作說明書末尾找到許多烹調技巧及說明。

故障	可能的原因	注意事項 / 補救措施
產品不能運作。	保險絲故障。	檢查保險絲盒內的斷路器。
	停電	檢查廚房燈或其他廚房產品是否運作正常。
旋鈕從控制面板的支架上脫落。	旋鈕已意外脫離。	旋鈕可以拆下。 只需將旋鈕放回控制面板的支架中，並將其推入，使其接合並可像往常一樣轉動。
旋鈕不再容易轉動。	旋鈕下面有污垢。	旋鈕可以拆下。 如需分離旋鈕，只需將其從支架上拆下即可。 或者，按下旋鈕的外緣，使其傾斜並可輕鬆拿起。 使用抹布及肥皂水，仔細清潔旋鈕。 用軟布擦乾。 切勿使用任何鋒利或磨損性材料。 請勿在洗碗機中浸泡或清洗。 請勿過於頻繁地拆卸旋鈕，以使支架保持穩定
風扇在以下模式下一直沒有運作： 「風扇加熱」		這屬正常運作，因為焗爐的熱力分布及性能均為良好所致。
在烹調過程後聽到噪音，並可以見到控制面板附近的氣流。		冷卻風扇仍在運作，以防止爐內環境濕度變高，並為焗爐進行冷卻。冷卻風扇將自動關閉。
食物在食譜所述的時間內未有充分煮熟。		用了與食譜不同的溫度。再次檢查溫度。材料份量與食譜不同。再次檢查食譜。
金黃色不均勻		溫度設定太高，或仍有機會改善烤架高度。再次檢查食譜及設定。烘焙用具的表面塗層及 / 或顏色及 / 或材料並非所選焗爐功能的最佳選擇。當使用輻射加熱時，例如「上下加熱」模式，請使用經啞光處理、深色且輕身的爐具。
焗爐燈沒有亮起		需要更換燈泡。

警告：觸電的危險！

維修不當非常危險。維修及損壞電源線的更換只能由我們受訓的售後技術人員進行。如本電器故障，請從電源拔除電器插頭或關閉保險絲盒中的斷路器，並聯絡售後服務。

最長操作時間

為防忘記關閉電源，本產品的最長操作時間為 9 小時。

爐倉燈泡

為照亮你的爐倉內部，你的電器配有一個或多個長壽命 LED 燈泡。然而，如果 LED 燈泡或燈泡的玻璃罩有缺陷，請致電售後服務。請勿拆下燈罩。

客戶服務

如果產品需要維修，我們的售後服務隨時為您候命。我們將會提供適當的解決方案。請與您購買本產品的經銷商聯絡。致電我們時，請提供型號及序列號，以便我們為您提供正確的建議。

型號:	PSO6072
額定電壓:	220-240V~
額定頻率:	50Hz-60Hz

警告

本產品應按照現行法例進行安裝，並只能在空氣流通的空間使用。安裝或使用本產品之前，請閱讀說明。

註

請注意，即使在保養期內，售後服務工程師的上門服務亦非免費。
請委託製造商的專業人士。這樣您可以確保維修是由受訓的維修技術人員進行，並確保他們為產品提供原裝備件。
再次感謝你購買本內嵌式焗爐，希望我們的電器為你帶來美味的食物及幸福的生活。

技巧及竅門

想按自己的食譜烹調	先嘗試使用類似食譜的設定，並根據結果調整烹調過程。
蛋糕是否烤熟？	在達到指定烘焙時間之前約 10 分鐘，將一根木棍插入蛋糕。如果拉出的棍上沒有生麵團，則表示蛋糕已烤熟。
蛋糕體積在烘焙後的冷卻期間大量縮小	嘗試將溫度設定降低 10°C，並仔細檢查麵團製作原理的食物製作說明。
蛋糕的中央高度比外圍高	切勿在蛋糕模外圍抹油。
蛋糕頂部太焦	使用較低的烤架高度或使用較低的設定溫度（這可能會導致烹調時間更長）。
蛋糕太乾	將設定溫度提高 10°C（這可能會縮短烹調時間）。
食物賣相好，但內裡太濕	將設定溫度降低 10°C（這可能會導致烹調時間更長），並再次檢查食譜。
金黃色不均勻	將設定溫度降低 10°C（這可能會導致烹調時間更長）。使用底層「頂部及底部加熱」模式。
蛋糕底部較淺色	向下選擇第一層。
在多層同時烘烤：一層的食物比另一層深色。	使用風扇輔助模式進行多於一層的烘烤，將煮熟的烘焗盤逐個取出。並非所有烘焗盤的食物會同時煮熟。
烘焙期間的冷凝水	蒸氣是烘焙及烹調的一部分，通常與冷空氣一起流出焗爐。蒸氣可能會在焗爐的不同表面或靠近焗爐的地方凝結並形成水滴。這個物理過程無法完全避免。
可以使用哪種烘焙用具？	所有耐熱的烘焙用具均可使用。建議不要將鋁與食物直接接觸，尤其是酸的食物。請確保容器及蓋子匹配。
如何使用燒烤功能？	將焗爐預熱 5 分鐘，然後將食物放入本說明書所述的高度。使用焗爐時切勿開門，除非要放入 / 取出 / 檢查食物。

燒烤期間如何保持焗爐清潔？	在第一層使用盛滿 2 升水的烘焗盤。幾乎所有金屬架上的食物的液體都會滴落烘焗盤。
在所有燒烤模式下，加熱元件均會隨著時間而開啟及關閉。	這屬正常運作，並視乎溫度設定而定。
如果食譜沒有提供烤肉重量，該如何計算焗爐設定？	選擇烤肉重量旁邊的設定，然後稍微更改時間。 盡量使用食物探針來量度肉的中心溫度。 按照製造商說明，將食物探針的頭部小心插入肉中。 確保將探針頭部置於肉的較大部分中間，而不是骨頭或孔的附近。
如果在烘焙或烹調期間將液體倒入焗爐中的食物會怎樣？	作為正常的物理過程，液體會沸騰，並產生蒸氣。 請小心熱蒸氣。更多資訊請參閱《烘焙期間的冷凝水》。如果液體中含有酒精，沸騰過程會更快，並可能導致爐內起火。確保在上述過程關閉焗爐門。請小心控制烘焙或烹調過程。僅在必要時輕輕打開焗爐門。

能源效益符合 EN 60350-1 標準

請注意以下資訊：

1. 測量是在「ECO」模式，以確定有關強制通風模式及標籤等級的資料
2. 測量是在「頂部及底部加熱」模式來確定關於傳統加熱模式的資料
3. 測量過程中，只有必要的配件在爐腔內。所有其他部件都必須拆下
4. 焗爐按照安裝指南中的說明進行安裝，並放置在機櫃中間。
5. 即使在測量過程中電纜干擾了墊圈的密封功能，也必須如同在家庭中一樣關門進行測量。為確保能源資料不會對密封擾動產生負面影響，在測量過程中必須小心關門。可能需要使用工具來保證墊圈的密封，就像在家庭中一樣，沒有電纜干擾密封功能。
6. 爐腔體積的量度是為使用「除霜」而進行。為確保焗爐的有效使用，包括側架在內的所有配件均已拆除。

以環保模式烹調

環保模式由底部及環形加熱器加熱，使用此模式可以節省烹調時的電源。

食譜	配件	°C	等級	時間(分鐘)	預熱
辮子麵包	1 個烘焗盤	180	1	45-50	不用
烤豬肉	1 個烘焗盤	200	1	80-85	不用
法式櫻桃布丁蛋糕	圓形模具	200	1	55-60	不用
烤牛肉 1.3 kg	1 個烘焗盤	200	1	80-85	不用
布朗尼蛋糕	金屬架及玻璃板	180	1	55-60	不用
法式焗薯	金屬架及圓碟	180	1	65-70	不用
千層麵	金屬架及玻璃板	180	1	75-80	不用
芝士蛋糕	彈簧模板 Ø 20 厘米	160	1	80-90	不用

數據表 (EU 65/2014 & EU 66/2014)

PSO6072	
腔數	1
熱源	電力
可用體積	72 L
能耗，爐腔（傳統加熱）	1.06kWh/ 週期
能耗，空腔（強制熱風）	0.63kWh/ 週期
能效指數	74
能源效益等級（A+++ 至 D）	A+ 級

註

第 12 頁及第 18 頁所述的所有焗爐模式均是焗爐的主要功能。



BUILT-IN COMBINATION STEAM OVEN

INSTRUCTION MANUAL

MODEL:PSO6072

100% PURE STEAM

Read these instructions 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 THESE INSTRUCTIONS CAREFULLY

SAFETY INFORMATION

Intended Use

Thank you for buying Built-in Oven. Before unpacking it, please read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warmly recommend retain the instruction manual and installation instructions for future use or for subsequent owners.

The appliance incorporates an earth connection for functional purposes only.

The appliance is only intended to be fitted in a kitchen. Observe the special installation instructions.

Check the appliance if there is any damage after unpacking it. Do not connect the appliance if it has been damaged. Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty. Only use this appliance indoors. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation.

This appliance may be used by children over the age of 8 and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

And please always slide accessories into the cavity the right way round.

WARNING

Risk of electric shock!

1. Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the aftersales service.
2. The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
3. Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
4. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burns!

1. The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements.
2. Always allow the appliance to cool down.
3. Keep children at a safe distance.
4. Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cavity.
5. Alcoholic vapors may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with high alcohol content. Only use small quantities of drinks with alcohol content. Open the appliance door with care.

Risk of scalding!

1. The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
2. When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
3. Water in a hot cavity may create hot steam. Never pour water into the hot cavity.

Risk of injury!

1. Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Risk of fire!

1. Combustible items stored in the cavity may catch fire. Never store combustible items in the cavity. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
2. A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Causes of Damage

1. Accessories, foil, greaseproof paper or ovenware on the cavity floor: do not place accessories on the cavity floor. Do not cover the cavity floor with any sort of foil or greaseproof paper. Do not place ovenware on the cavity floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The enamel will be damaged.
2. Aluminum foil: Aluminum foil in the cavity must not come into contact with the door glass. This could cause permanent discoloration of the door glass.
3. Silicone pans: Do not use any silicone pans, or any mats, covers or accessories that contain silicone. The oven sensor may be damaged.
4. Water in a hot cooking compartment: do not pour water into the cavity when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
5. Moisture in the cavity: Over an extended period of time, moisture in the cavity may lead to corrosion. Allow the appliance to dry after use. Do not keep moist food in the closed cavity for extended periods of time. Do not store food in the cavity.
6. Cooling with the appliance door open: Following operation at high temperatures, only allow the appliance to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the appliance to dry with the door open if a lot of moisture was produced while the oven was operating.
7. Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
8. Extremely dirty seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
9. Appliance door as a seat, shelf or worktop: Do not sit on the appliance door or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
10. Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cavity as far as they will go.
11. Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
12. If you use the residual heat of the switched off oven to keep food warm, a high moisture content inside the cavity can occur. This may lead to condensation and can cause corrosion damage of your high quality appliance as well as harm your kitchen. Avoid condensation by opening the door or use "Defrost" mode.

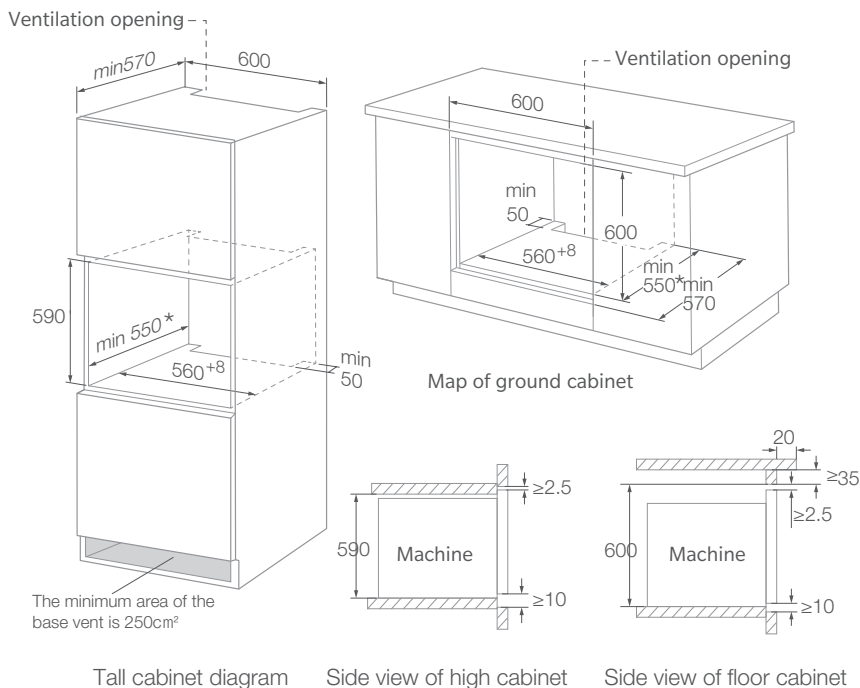
IMPORTANT INFORMATION ABOUT INSTALLING

- 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.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multi-way 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.

Fitted units

- 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 50 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 cm² 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



To operate this appliance safe , please be sure that it has been installed to a professional standard respecting the installation instructions . Damages occur because of incorrect installation are not within the warranty.

While doing the installation , please wear protective gloves to prevent yourself from getting cut by sharp edges .

Check the appliance if there is any damage before installation and do not connect the appliance if there is .

Before turning on the appliance , please clean up all the packaging materials and adhesive film from the appliance

The dimensions attached are in mm.

It is necessary to have the plug accessible or incorporate a switch in the fixed wiring, in order to disconnect the appliance from the supply after installation when necessary.

Warning: The appliance must not be installed behind a decorative door in order to avoid overheating.

ACCESSORIES

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

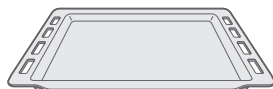
Accessories included

Your appliance is equipped with the following accessories:



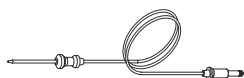
Wire Rack

For ovenware, cake tins and ovenproof dishes. For roasts and grilled food



Bakeware

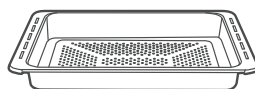
Pure barbecue function for use



Meat probe

Insert the probe into the center of meat or poultry.

Away from fat or bone



Steam bakeware

Use with steam function

You can place the bakeware on the first level of the shelf to catch grease and residue. Only use original accessories. They are specially adapted for your appliance. You can buy accessories from the after-sales service, from specialist retailers.

Note

The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

Inserting accessories

The cavity has five shelf positions. The shelf positions are counted from the bottom up. The accessories can be pulled out approximately halfway without tipping.

Notes

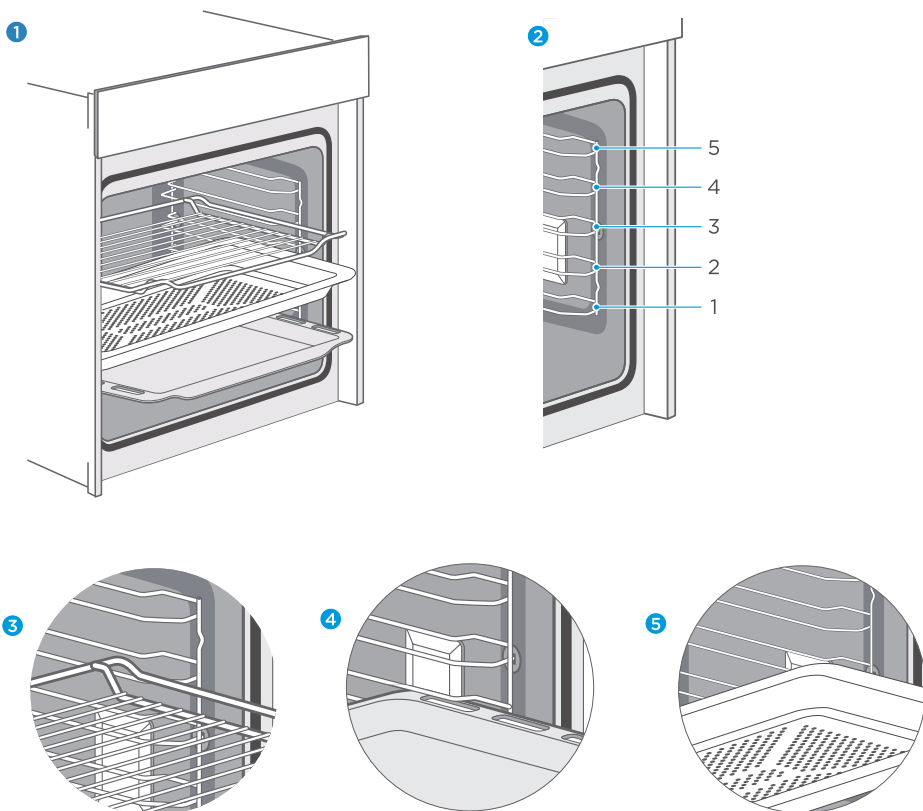
1. Ensure that you always insert the accessories into the cavity the right way round.
2. Always insert the accessories fully into the cavity so that they do not touch the appliance door.

Locking function

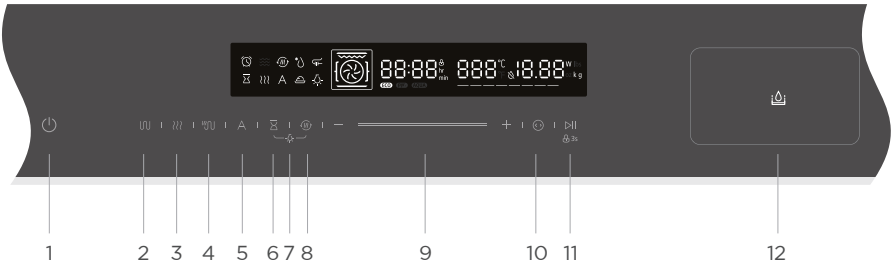
Accessories can be approximately pulled halfway out until they lock in place. The locking function prevents accessories from tilting with the gravity of food and accessories themselves while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting the wire rack, ensure the wire rack is onto the right facing direction like the picture ① ③ .















When inserting the bakeware, ensure the bakeware is onto the right facing direction like the picture ① ④ .

When inserting the Steam bakeware, ensure the Steam bakeware is onto the right facing direction like the picture ① ⑤ .



Control Panel




	1. Cancel	Cancel
	2. Bake	Click, select bake function.
	3. Pure steam	Click, select pure steam function.
	4. Steaming roast	Click, select the steam bake function.
	5. Automatic menu	Select the Auto menu.
	6. Make an appointment	Click to enter the appointment time setting.
	7. Lamp	Press  key and  key at the same time, the furnace light will be on or off.
	8. Quick preheat	Click to preheat the oven chamber.
	9. Slider	Slide left and right to adjust cooking temperature and time.
	10. Temperature/time/steam adjustment	Set the cooking temperature/time/steam.
	11. Start/stop/child lock	Short press start/pause button, long press 3 seconds to enter or exit child lock
	12. Water box	Water box for steam function, the box will pop-up after press it.

BEFORE USING THE APPLIANCE

First using for the first time

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Ensure that the cavity does not contain any leftover packaging, such as polystyrene pellets or wooden piece which may cause risk of fire
5. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
6. To remove the new-appliance smell, heat up the appliance when empty and with the oven door closed.
7. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during this time. Close the door to the adjacent rooms.
8. Adjust the settings indicated. You can find out how to set the heating type and the temperature in the next section.





Settings	
Heating Mode	
Temperature	250°C
Time	1h

After the appliance has cooled down:


1. Clean the smooth surfaces and the door with soapy water and a dish cloth.
2. Dry all surfaces
3. Install the side-racks

Setting the time

Before the oven can be used, the time should be set.

1. Initially power on, the hour bit "00" flashes, and the hour bit of the clock is adjusted by " " or +/- key.
2. Press " " to confirm, the minute position "00" flashes, adjust the clock minute position by " " or +/-, and press " " to complete the setting.

NOTE:







1. If you need to modify the clock again, please hold the  key for 3 seconds and refer to steps 1 and 2 to complete the modification.
2. The clock has a 24 hour display.

FUNCTION IS INTRODUCED

Your device has multiple modes of operation to make your device easier to use. To help you find the right way to heat them, we explain the differences and the range of applications here.

Baking function






General operation: select grill function, adjust time or temperature, start cooking.

Types of Heating		Temperature	Use
	Conventional	30~250 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	Convection	50~250 °C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
	Double Grill + Fan	50~250 °C	For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
	Conventional + Fan	50~250 °C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	Radiant Heat	150~250 °C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
	Bottom Heat	30~200 °C	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
	Dough Proving	30~45 °C	For making yeast dough and sourdough to prove and culturing yogurt.
	Drying function	—	It is used to dry the furnace chamber and prevent bacteria from growing
	ECO	140~240 °C	For energy-saved cooking.


Steaming roast function

General operation: select the steaming function, adjust the cooking time/temperature/steam amount, and start cooking.

The steam grill function, can make the food softer, the skin is more crispy oh!

Types of Heating		Temperature	Use
	Conventional+steam	160-230°C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	Convection+steam	160 -250°C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
	Conventional + Fan +steam	160-230°C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	Bottom Heat+steam	160-200°C	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
	Radiant Heat+steam	160-235°C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.

Note

1. Before using the steam baking function, please add pure water to the tank.
2. The steam is L1-L3, and the amount of steam is increasin
3. When the steam grill function is activated, in addition to the barbecue icon will displayed, steam icon  will also be displayed.

Caution!

If you open the appliance door during an on-going operation, the operation will be paused. Please be especially careful with the risk of burns.















Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door.

Automatic menu

General operation: Select automatic menu function, select menu, start cooking.

Bake menu











Display	Menu	Function or Temperature	Cooking time	Preheating
01	Roasted pumpkin with goat's cheese and rocket	 230°C	10 min	Yes
02	Aubergine gratin	 180°C	30 min	Yes
03	Ratatouille	 160°C	40 min	Yes
04	Crab in a salt crust	 200°C	23 min	Yes
05	Escabeche	 160°C	30 min	Yes
06	Fillet of sole fish with fresh herbs	 220°C	10 min	Yes
07	Oven-roasted chicken with root vegetables and potatoes	 200°C	55 min	Yes
08	Crispy pork belly	 180-230°C	67 min	Yes
09	Côte de bœuf	 230°C	25 min	Yes
10	Shepherd's pie	 100°C	30 min	Yes
		 200°C	20 min	Yes
11	Pasta gratin	 200°C	45 min	Yes
12	Harissa chicken with olives and chickpeas	 160°C	40 min	Yes
13	Banana bread	 160°C	60 min	Yes
14	Chocolate fondant	 180°C	10 min	Yes
15	Apple strudel with vanilla sauce	 180°C	30 min	Yes

Caution!

Do not cover the ventilation slots. Otherwise, the appliance may overheat.

To make the appliance cool down more quickly after the operation, the cooling fan may continue to run for a period afterwards.

Pure steam menu



Display	Menu	Function or Temperature	Cooking time	Preheating
16	Antipasti vegetables	 100°C	20 min	NO
17	Australian pumpkin soup	 100°C	40 min	NO
18	Stuffed courgettes	 100°C	30 min	NO
19	Letil salad	 100°C	30 min	NO
20	Fish curry with peaches	 100°C	25 min	NO
21	Sea bass with vegetables	 100°C	30 min	NO
22	Mussels in sauce	 100°C	40 min	NO
23	Chicken breast with sundried tomatoes	 100°C	40 min	NO
24	Crema catalana	 100°C	30 min	NO
25	Sticky toffee pudding	 100°C	45 min	NO


Notes

1. When thawing large portions of food, you can remove the side shelf and place the cooking utensils at the bottom of the cavity.
2. If you need to heat the tableware, please select the "Convection" function and set the temperature to 50°C.
3. After the cooking is completed, the air blower will delay the air, which is normal.
4. Defrosting and "ECO" functions cannot be preheated quickly .

USING YOUR APPLIANCE

Cooking with oven

1. After the oven has been electrically connected, touch the oven-function symbol to select functions, use the slider or "+/-" symbol to set cooking temperature.
2. Touch  symbol, oven begin to work, if not, oven will back to clock after 5 minutes.
3. During the cooking process, you can touch  to cancel it.

NOTE: After temperature setting, you can touch clock symbol  to set the cooking duration time, you can set it by slider or "+/-" symbol.

Quick preheat


Quick preheating can be used to shorten cooking time.

Click the  symbol. The  sign on the screen will light up.

Notes

Please put the food into the oven after the preheating temperature is reached.

Change during cooking

To change the cooking time, temperature, or amount of steam in the cooking process, click the  key and use the slider or the "+/-" key to adjust.

When you want cancel the cooking process, please touch  .

Notes

Changing modes/temperature/rest cooking time may have some negative influences on the result of cooking, we warmly recommend you not to do so unless you are well experienced on cooking.

Caution!

After the appliance switched on, it becomes very hot especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.

Childproof lock

Your appliance has a childproof lock so that children cannot switch it on accidentally or change any settings.



Long press  for 3 seconds, the oven enters or exits the child lock function.

Power saving mode




In standby mode, after 10 minutes of non-operation, it will automatically enter the power-saving state .

In the state of power saving press any key buzzer back to standby state.

Drying function

In standby state, press Key  for 8 times to enter the drying function, adjust the drying time through slider or +/- key, and press the start key  to work.




Descaling function

1. Take out the water box, add water and half a packet of citric acid to the water box, st well, and put the water box back to the tank seat.
2. In standby mode, press The  key once and then enter the desiccating function throu the slider and press +/-, and dE5 is displayed on the screen.
3. Click The  key to start the work.When the time is counted down to "08:00 min", wat shortage is indicated.
4. Take out the tank, add water and put it back into the tank seat.Click The  key to restart work.





Notes

1. Citric acid is not delivered with the product, please buy it by yourself.

make an appointment function

1. After the clock is set, press the  key to set the end time of the reservation.
2. Please refer to the "Clock Setup" step to set the end of the appointment time.
3. Select the function (automatic menu and preheat function do not support reservation adjust the cooking time/temperature/steam amount, and press The  key to start the work.
4. Click The  key to query the appointment tim

probe function

1. In any state, insert the short end of the probe into the oven screen and display "Prob insert the long end into the food and put it into the oven.
2. Select the grill function (  ), adjust the probe setting temperature by +/- key and click  key to start the work.
3. When the temperature of the food center reaches the set temperature of.the probe, tend of cooking and buzzes 3, return to the standby state with the probe

Notes

1. While using meat probe , please make the head of it into the food instead of some-where else for the sake of long-term using.
2. Only use the meat probe recommended for this oven.

Steam

1. When oven is under standby status, press steam key can add steam after mode is set.
2. Steam can be manually add by pressing steam key during cooking.
3. When oven is under standby status, press steam key can set steam mode and add steam for cooking. Steam level default setting as level 1.

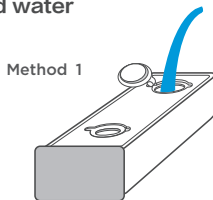
Notes

There are three layers of steam, and the amount of steam increases with the number of layers. Press the "☐" key, and then use the "+/-" key to adjust the steam level. No matter which level is selected, the screen displays that level (L1/L2/L3).

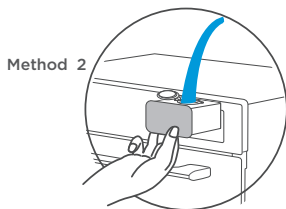
Due to vibration caused by transportation, water box may be pop-up status after opening the package. Remember pushing it back.

Water box

Add water



1. Press water box and take it out , then take out sealing gasket and add water



2. Press water box and take sealing gasket, then add

Notes

When the cooking is over, please pour out the rest of the water box and dry the water box.

ENERGY EFFICIENT USE

1. Remove all accessories, which are not necessary during the cooking & baking process
2. Do not open the door during the cooking & baking process
3. If you open the door during cooking & baking, switch the mode to "Lamp" (Without change the temperature setting)
4. Decrease the temperature setting in not fan assisted modes to 50°C at 5min to 10min before end of cooking & baking time. So you can use the cavity heat to complete the process.
5. Use "Fan Heating", whenever possible. You can reduce the temperature by 20°C to 30°C
6. You can cook and bake using "Fan Heating" on more than one level at the same time.

7. If it is not possible to cook and bake different dishes at the same time, you can heat one after the other to use the preheat status of the oven.
8. Do not preheat the empty oven, if it is not required.
If necessary put the food into the oven immediately after reaching the temperature indicated by switching off the indicator light the first time.
9. Do not use reflective foil, like aluminum foil to cover the cavity floor.
10. Use the timer and or a temperature probe whenever possible
11. Use dark matt finish and light weighted baking molds and containers. Try not to use heavy accessories with shiny surfaces, like stainless steel or aluminum.

ENVIRONMENT

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.



HEALTH

Acrylamide occurs mainly by heating up starchy food (i.e. potato, French fries, bread) to very high temperatures over long times.

Tips

1. Use short cooking times.
2. Cook food to a golden yellow surface color, do not burn it to dark brown colors.
3. Bigger portions have less acrylamide.
4. Use "Fan Heating" mode if possible.
5. French fries: Use more than 450g per tray, place them evenly spread and turn them time by time.

MAINTENANCE YOUR APPLIANCE

Cleaning Agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!

Risk of surface damage

Do not use:

1. Harsh or abrasive cleaning agents.
2. Cleaning agents with a high alcohol content.
3. Hard scouring pads or cleaning sponges.
4. High-pressure cleaners or steam cleaners.
5. Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip

Highly recommended cleaning and care products can be purchased through the after-sales service.

Observe the respective manufacturer's instructions.

Area Appliance exterior		Cleaning
Appliance exterior Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.	
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.	
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.	
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.	
Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.	

Area Appliance exterior		Cleaning
Door handle		Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.
Enamel surfaces and self-cleaning surfaces		Observe the instructions for the surfaces of the cooking compartment that follow the table.
Glass cover for the interior lighting		Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.
Door seal Do not remove		Hot soapy water: Clean with a dish cloth. Do not scour.
Stainless steel door cover		Stainless steel cleaner: Observe the manufacturer's instructions. Do not use stainless steel care products. Remove the door cover for cleaning.
Accessories		Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.
Rails		Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system		Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out. It is best to clean them when they are pushed in. Do not clean in the dishwasher.
Meat thermometer		Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.

Notes

1. Slight differences in color on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
2. Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.

3. Enamel is baked on at very high temperatures. This can cause some slight color variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enameled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.
4. Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

1. Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
2. Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
3. Remove flecks of food with sugar content immediately, if possible, when the fleck is still warm
4. Use suitable ovenware for roasting, e.g. a roasting dish.

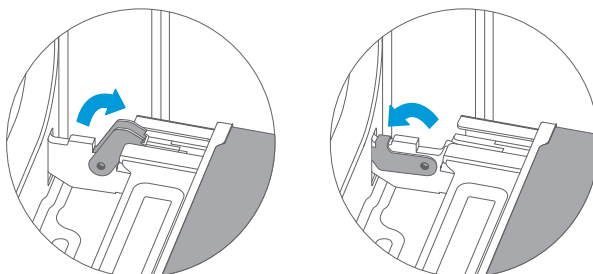
APPLIANCE DOOR

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the appliance door and clean it.

For cleaning purposes and to remove the door panels, you can detach the appliance door. The appliance door hinges each have a locking lever.

When the locking levers are closed, the appliance door is secured in place. It cannot be detached.

When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.

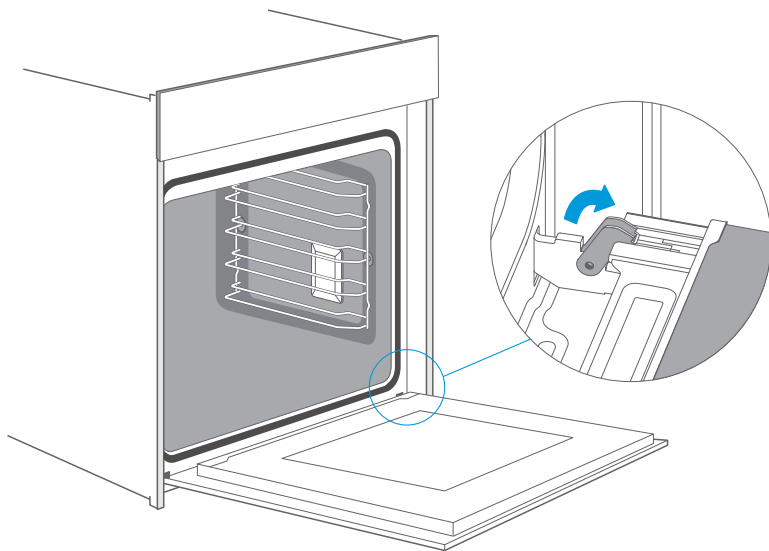


Warning – Risk of injury!

1. If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Removing the appliance door

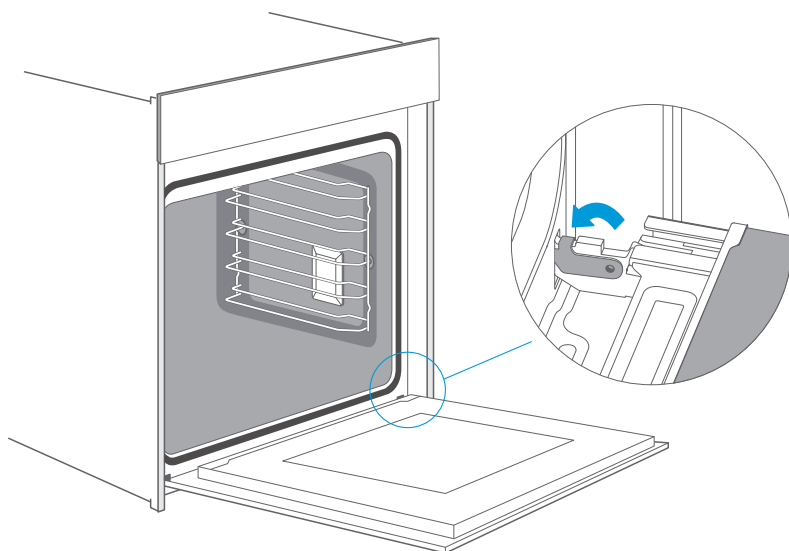
1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right.
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.



Fitting the appliance door

Reattach the appliance door in the opposite sequence to removal.

1. When attaching the appliance door, ensure that both hinges are placed right onto the installing holes of the front panel of the cavity.
Ensure that the hinges are inserted into the correct position. You must be able to insert them easily and without resistance. If you can feel any resistance, check that the hinges are inserted into the holes right.
2. Open the appliance door fully. While opening the appliance door, you can make another check if the hinges are onto the right position. If you make the fitting wrong, you will not be able to make the appliance door fully opened.
Fold both locking levers closed again.
3. Close the cooking compartment door. By the same time, we warmly recommend you to check one more time, if the door is onto the right position and if the ventilation slots are not half-sealed.

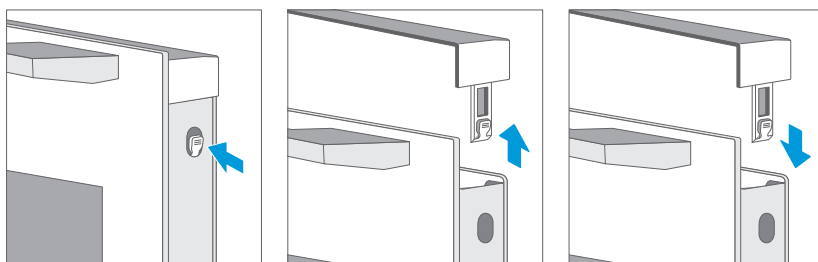


Removing the door cover

The plastic inlay in the door cover may become discolored. To carry out thorough cleaning, you can remove the cover.

[Remove the appliance door like instructed above.](#)

1. Press on the right and left side of the cover.
2. Remove the cover.
3. After removing the door cover, the rest parts of the appliance door can be easily taken off so that you can go on with the cleaning. When the cleaning of the appliance door has finished, put the cover back in place and press on it until it clicks audibly into place.
4. Fitting the appliance door and close it.



Caution!

While the appliance door is well installed, the door cover can also be taken off, by this time.

1. Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
2. As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.

Because of the 2 points above, we strongly recommend you not to remove the door cover unless the appliance door removed. Damage caused by incorrect operation is not covered under warranty.

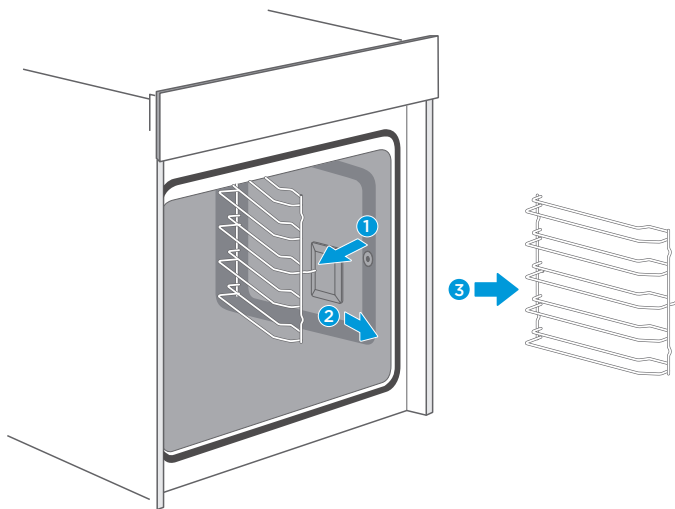
Rails

When you want have a good cleaning for the rails and cavity, you can remove the shelves and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.

Detaching and refitting the rails

Inserting the holders

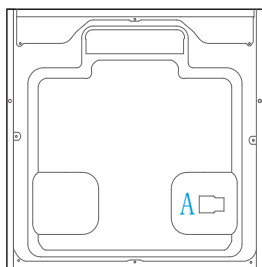
Attaching the rails



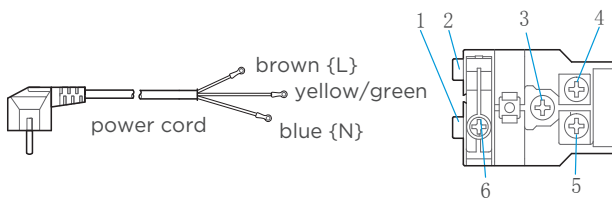
Change the power cord

Position A show the terminal box position on the back of the back outer case and it's closed.

- Steps:
- cut off the power, use small flat screwdriver to open two snap 1, 2.
 - use Phillips screwdriver to take off screws 3, 4, 5 and 6.
 - change the new power cord, fix the yellow/green wire on 3, brown wire on 4, blue wire on 5.
 - twist screw 6 closed the terminal box cover finish the changing.



Machine back



terminal box

Notes

Due to the continuous upgrading of products, there may be differences between the picture and the actual product. Please refer to the actual product received.

CURE YOUR APPLIANCE WHEN NEEDED

If a fault occurs, before calling the after-sales service, please ensure that is not because of incorrect operations and refer to the fault table, attempt to correct the fault yourself. You can often easily rectify technical faults on the appliance yourself.

If a dish does not turn out exactly as you wanted, you can find many tips and instructions for preparation at the end of the operating manual.

Fault	Possible Cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut	Check whether the kitchen light or other kitchen appliances are working.
Knobs have fallen out of the support in the control panel.	Knobs have been accidentally disengaged.	Knobs can be removed. Simply place knobs back in their support in the control panel and push them in so that they engage and can be turned as usual.
Knobs can no longer be turned easily.	There is dirt under knobs	Knobs can be removed. To disengage knobs, simply remove them from the support. Alternatively, press on the outer edge of knobs so that they tip and can be picked up easily. Carefully clean the knobs using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove knobs too often so that the support remains stable
Fan does not work all the time in the mode: "Fan Heating"		This is a normal operation due to the best possible heat distribution and best possible performance of the oven.
After a cooking process a noise can be heard and a air flow in the near of the control panel can be observed.		The cooling fan is still working, to prevent high moisture conditions in the cavity and cool down the oven for your convenience. The cooling fan will switch off automatically.
The food is not sufficient cooked in the time given by the recipe .		A temperature different from the recipe is used. Double check the temperatures. The ingredient quantities are different to the recipe. Double check the recipe.

Uneven browning	The temperature setting is too high, or the shelf level could be optimized. Double check the recipe and settings. The surface finish and or color and or material of the baking ware were not the best choice for the selected oven function. When use radiant heat, such as "Top & Bottom Heating" mode, use matt finished, dark colored and light weighted oven ware.
The lamp doesn't turn on	The lamp needs to be replaced.

Warning-Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Maximum operating time

The maximum operating time of this appliance is 9 hours, to prevent that you forget shot off the power.

Cooking compartment bulbs

To light the interior of your cooking compartment, your appliance has one or more long-life LED bulbs.

However, if ever an LED bulb or the bulb's glass cover is defective, call the after-sales service. The lamp cover must not be removed.

CUSTOMER SERVICE

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution. Please contact the dealer where you by this appliance. When calling us, please give the model number and S/N so that we can provide you with the correct advice.

Model:	PSO6072
Rated Voltage:	220-240V~
Rated Frequency:	50Hz-60Hz

Warning

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Note

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

Above, thank you again for buying Built-in Oven, and we wish that our appliance will bring you delicious food and happy life.

TIPS AND TRICKS

You want to cook your own recipe	Try to use settings of similar recipes first and optimize the cooking process due to the result.
Is the cake baked ready?	Put a wooden stick inside the cake about 10 minutes before the given baking time is reached. If there is no raw dough at the stick after pulling out, the cake is ready.
The cake loses massive volume during cooling down after baking	Try to lower the temperature setting by 10°C and double check the food preparing instructions regarding the mechanical handling of the dough.
The height of the cake is in the middle much higher than at the outer ring	Do not grease the outer ring of the spring form
The cake is too brown at the top	Use a lower shelf level and or use a lower set temperature (this may lead to a longer cooking time)
The cake is too dry	Use a 10°C higher set temperature (this may lead to a shorter cooking time)
The food is good looking but the humidity inside is too high	Use a 10°C lower set temperature (this may lead to a longer cooking time) and double check the recipe
The browning is uneven	Use a 10°C lower set temperature (this may lead to a longer cooking time). Use the "Top & Bottom Heating" mode on one level.
The cake is less browned on the bottom	Choose a level down
Baking on more than one level at the same time: One shelf is darker than the other.	Use a fan assisted mode for baking at more than one level and take out the trays individually when ready. It is not necessary that all trays are ready at the same time.
Condensing water during baking	Steam is part of baking and cooking and moves normally out of the oven together with the cooling air flow. This steam may condensate at different surfaces at the oven or near to the oven and build water droplets. This is a physical process and cannot be avoid completely.

Which kind of baking ware can be used?	<p>Every heat resistant baking ware can be used. It is recommended not to use aluminum in direct contact with food, especially when it is sour.</p> <p>Please ensure a good fitting between container and lid.</p>
How to use the grill function?	<p>Preheat the oven for 5 minutes and place the food in the level given by this manual.</p> <p>Do not use the oven when the door is open, except for load / remove / check the food.</p>
How to keep clean the oven during grilling ?	<p>Use the tray filled with 2 liter of water in at level 1. Nearly all fluids drip down from the food placed on the rack will captured by the tray.</p>
The heating element in all grilling modes are switching on and off over the time.	<p>It is a normal operation and depends on the temperature setting.</p>
How to calculate the oven settings, when the weight of a roast is not given by a recipe?	<p>Choose the settings next to the roast weight and change the time slightly.</p> <p>Use a meat probe if possible to detect the temperature inside the meat.</p> <p>Place the head of the meat probe carefully in the meat, due to the manufacturer instructions.</p> <p>Make sure, that the head of the probe is placed in the middle of the biggest part of the meat, but not in the near of a bone or hole.</p>
What happens if a fluid is poured to a food in the oven during the baking or cooking process?	<p>The fluid will boil and steam will arise as a normal physical process.</p> <p>Please be careful, because the steam is hot. See also "Condensing water during baking" for more information.</p> <p>If the fluid contains alcohol, the boiling process will be quicker and can lead to flames in the cavity. Make sure, that the oven door is closed during such kind of processes. Please control the baking or cooking process carefully. Open the door very gentle and only if necessary.</p>

ENERGY TO EFFICIENCY ACCORDING EN 60350-1

Please note the following information:

1. The measurement is carried out in the “ECO” mode to determine the data regarding the forced air mode and the label-class
2. The measurement is carried out in the “Top & Bottom Heating” mode to determine the data regarding the conventional mode
3. During the measurement only the necessary accessory is in the cavity. All other parts have to be removed
4. The oven is installed as described in the installation guide and placed in the middle of the cabinet
5. It is necessary for the measurement to close the door like in the household, even when the cable disturbs the sealing function of the gasket during the measurement. To make sure, that there are no negative effects regarding the disturbed sealing due to the energy data, it is necessary to close the door carefully during the measurement. It may be required to use a tool to guarantee the sealing of the gasket like in the household, where no cable disturbs the sealing function.
6. The determination of the cavity volume carried out for the usage “Defrost” as. To ensure an efficient use of the oven, all accessories including side-racks are removed.

COOKING BY ECO MODE

ECO mode is heat by bottom and ring heater, with this mode you can save energy during cooking.

RECIPES	Accessories	°C	Level	Time(min)	Pre-heat
Challah	1 tray	180	1	45-50	No
Pork Roast	1 tray	200	1	80-85	No
Clafouti Cherry Cake	Round form	200	1	55-60	No
Beef Roast 1.3kg	1 tray	200	1	80-85	No
Brownies	Rack and glass plate	180	1	55-60	No
Potato Gratin	Rack and round plate	180	1	65-70	No
Lasagne	Rack and glass plate	180	1	75-80	No
Cheese Cake	Springform Φ 20cm	160	1	80-90	No

DATASHEET (EU 65/2014 & EU 66/2014)

PSO6072

No of Cavities	1
Heat Source	Electric
Usable Volume	72L
ECElectric, cavity (Conventional)	1.06kWh/cycle
ECElectric, cavity (Forced Air)	0.63kWh/cycle
EElCavity	74
Energy Efficiency Class (A+++ to D)	A+

Note

All oven modes described on Page 12 and 18 are main functions of the oven.

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



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

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