

450 Slim Series Built-In Oven | EVB-120



Online Warranty Registration



Please read these instructions and warranty information carefully before use and keep them handy for future reference.

USER MANUAL

Built-In Oven User Manual

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Safety Instructions

General Information

- Your safety is the most important thing to us. Please make sure that you read this instruction booklet before attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Customer Service Centre.
- The oven is designed for domestic use and can be built into a standard kitchen cabinet or housing unit. The appliance is not suitable for industrial, commercial use or other unintended purposes.
- Without prejudice to the operation of the product, the manufacturer reserves the right to make improvements to the product.
- The oven is an easy-to-use and efficient product. Please read the user's manual carefully before use for the first time. Please pay special attention to instructions and tips on how to use the oven properly, especially for safety instructions stated in this manual.
- The appliance has passed the safety inspection at the factory, please be assured use.
- Please keep the instruction manual for easy access. If you donate the product to others, please be sure to submit the instruction manual at the same time.
- Please follow the instructions on the manual to avoid possible accidents.
- Be sure to install the product correctly and make proper electrical connection. We are not responsible for problems or damage caused by improper product installation or improper electrical connection.
- The Company is not responsible for any modification, disassemble and repair of any products that have not been carried out by our company or the authorized after-sales service.

IMPORTANT: The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85 °C above the ambient temperature of the room it is located in, whilst in use.

Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, will be the liability of the owner.

The use of this appliance for any other purpose or in any other environment without the express agreement of the manufacturer will invalidate any warranty or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the manufacturer's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

Repairs may only be carried out by service engineers that are approved by the manufacturer.

Safety Instructions

Warning and safety instructions

- This appliance complies with all current European safety legislation. The manufacturer does wish to emphasise that this compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Child Safety

- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- Do not place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.
- Do not leave heated oil or fat unattended, as this is a fire risk.
- Do not place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.
- Do not allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- Do not use the appliance to heat the room it is located in or to dry clothing.
- Do not install the appliance next to curtains or soft furnishings.
- Do not attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.

IMPORTANT: The appliance must be disconnected from the mains before following the cleaning procedure.

- The oven should be placed in where it is easy to connect the grounded outlet.
- It is recommended to use special power supply circuit. When additional electrical products are

Safety Instructions

added on the same circuit, it may exceed the current rating, result in trip of leakage protection or blowing a fuse.

- This product must be installed by qualified technicians. We assume no liability for any damages caused by failure to observe this instruction.
- Disconnect the power supply before adjusting or repairing of the appliance.
- Furniture or housing materials must be insulate. Cabinets, plywood and glue that used in assembling must withstand 85°C .
- Please do not place or install the product at air outlet or places with poor ventilation. Please leave enough space on both sides for ease of installation.
- The appliance should be connected to grounded outlet (220-240V and 13A BS plug).
- Do not use extension cords to prevent the risk of fire caused by overheating.
- The appliance shall be placed in a dry and spotless location during transportation or at installation site. Considerable oscillation may result in product damage.
- Do not use the oven when the power cord is damaged or there is a heating fault. Contact the nearest service center for electrical and mechanical adjustments and repairs.
- Follow the instructions on the manual. Any other operating methods are not recommended to prevent the risk of fire, electric shock or other personal injury.
- This oven product is designed for domestic use, as barbecue and cooking. Do not use for other unintended purposes.
- The door must keep closed during operation.
- Be careful when open the door because hot steam may come out.
- Do not pour water into the hot oven directly to prevent damaging the enamel.
- Kitchen gloves should be used when removing hot trays from the oven.
- Do not try to cool down the oven by opening the door.
- Never leave flammable materials inside the oven.
- Do not place pans or baking trays directly on the base of the oven cavity. Please put them on grill or tray.
- Do not sit or lean on the oven door, otherwise the oven door will not be closed properly.
- The oven you use is a classified electrical appliance. Just as any other electrical appliance, you must follow basic precautions to reduce the risk of fire, burns, electric shock, or other serious injury or death.
- The appliance may become hot when using the grill. Be careful not to touch hot parts inside of the oven to avoid injury!
- Keep children away from the oven during operation.
- Wires and other household appliances should be kept away from the oven.
- Do not place 15kg or above appliances into the oven.
- We recommend you to clean the oven regularly for longer service life.
- Do not use high-pressure cleaner or steam cleaner to clean the appliance.

Safety Instructions

- Do not use harsh or abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering.
- Do not use sponge or cloth to clean the interior of the oven to avoid damage of the glazed surface.
- For any product default, stop using, unplug the power cord and contact the service center.
- Do follow the instructions in this manual. The appliance is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or any individual lacking experience and knowledge, unless they have been given supervision or instruction by a person responsible for their safety. This product is not intended to be operated by a child, physically or mentally handicapped, inexperienced or knowledgeable unless the person is regulated or guided by a person responsible for the safety of the person.

Tips for Energy-Saving

Let's work together to save energy! Here's what you can do:

- Do not open the oven door frequently if it is not necessary.
- Turn off the oven at the right time or when it is heat enough.
- For long time grilling, turn off the heating elements 5 to 10 minutes before the food is done, which can help to save 20% energy. For example, for dishes which required 40 minutes cooking, you can turn off the oven 10 minutes before the finish time.
- Only use the oven when cooking large dishes.
- When using the timer, cooking time can be properly reduced.

NOTE:

- Make sure the oven door is closed.
- Heat will come out through the gap between the sealing strip and the body of the oven. Please make sure sealing well.
- Do not install the appliance near the refrigerator to prevent unnecessary energy loss!

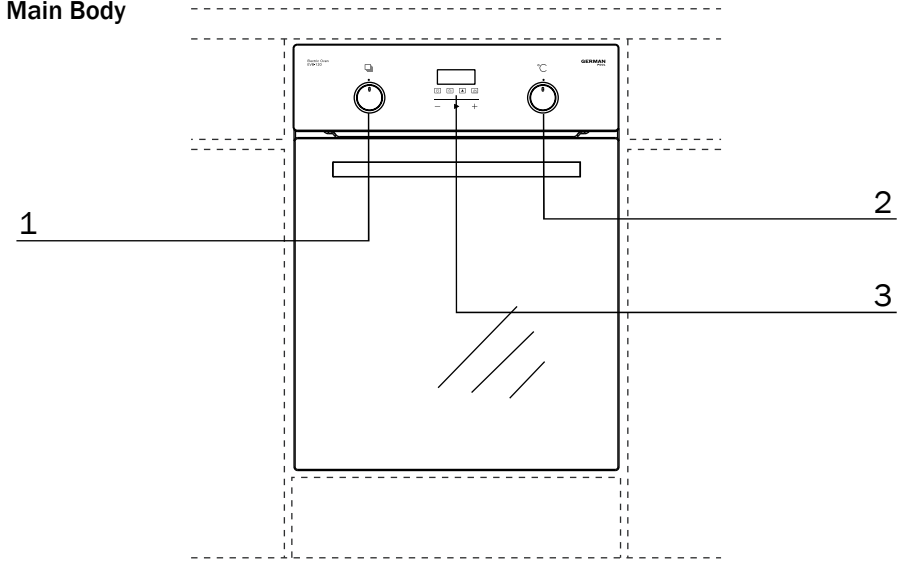
Technical Specifications

Model	EVB-120
Gross Capacity	55L
Rated Voltage / Frequency	220-240 V / 50 - 60 Hz
Supply Connection	13A (double pole switched fused outlet with 3mm contact gap)
Rated Inputs (Max)	2.00 kW
Mains Supply Lead	3 x 1.5mm ²
Oven Light Bulb	25W/300 °C screw type pygmy

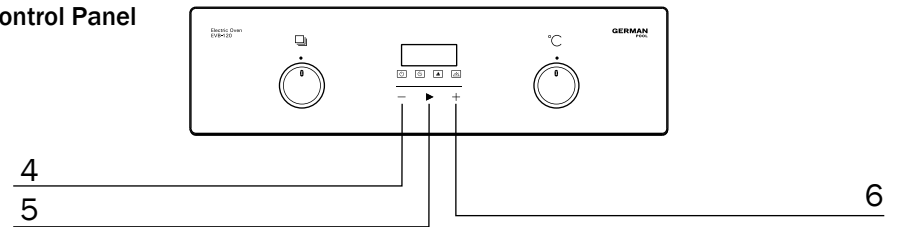
Specifications are subject to change without prior notice.
 If there is any inconsistency or ambiguity between the Chinese version and the English version, the English version shall prevail.
 Refer to www.germanpool.com for the most up-to-date version of the User Manual.

Product Structure

Main Body



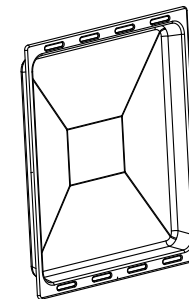
Control Panel



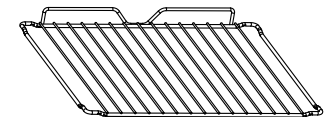
- | | | |
|-----------------------------|--------------------|-------------------|
| 1. Function selector knob | 3. Indicator light | 5. Confirm(▶ Key) |
| 2. Temperature control knob | 4. Decrease | 6. Increase |

Standard accessories:

- Stainless steel grill grate (1 pc)
- Stainless steel grill shelves (2 pcs)
- Food deep tray (1 pc)



Food deep tray

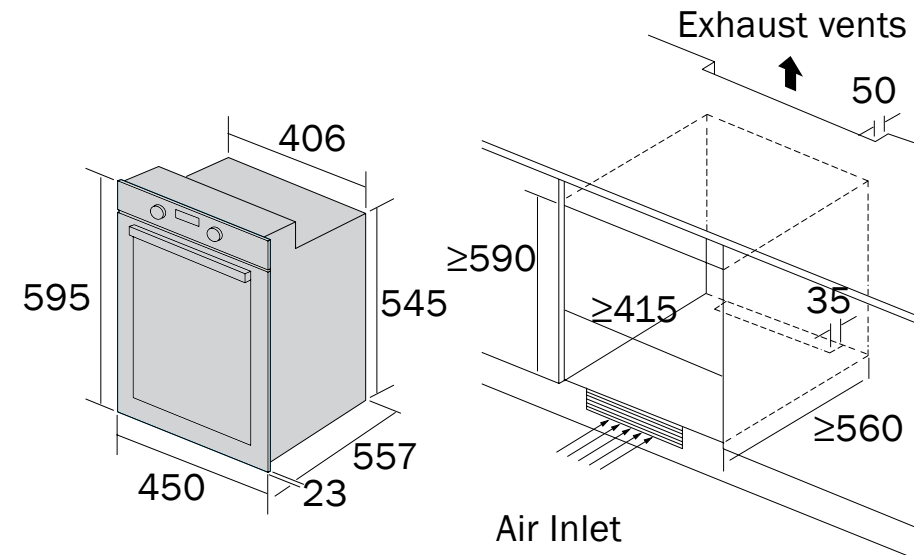


Stainless steel grill grate

Installation Instruction

- The manufacturer declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.
- Make sure all control parts are working properly during installation.
- This built-in oven can be placed in high cabinets or walls. Paint or glue that used in such furniture shall be heat-resisting to prevent surface distortion or coating separation.
- Please install the oven according to the size given in the drawing below.
- The four screws showed in the drawing below are not allowed to be removed after the oven is fully inserted into the cabinet.

Installation Instruction



Product Dimensions

Height: 595 mm
Width: 450 mm
Depth: 580 mm

Aperture Dimensions

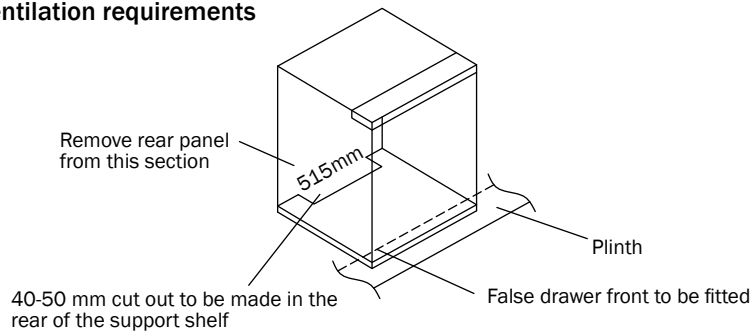
≥ 590 mm
≥ 415 mm
≥ 560 mm (min)

Positioning the appliance

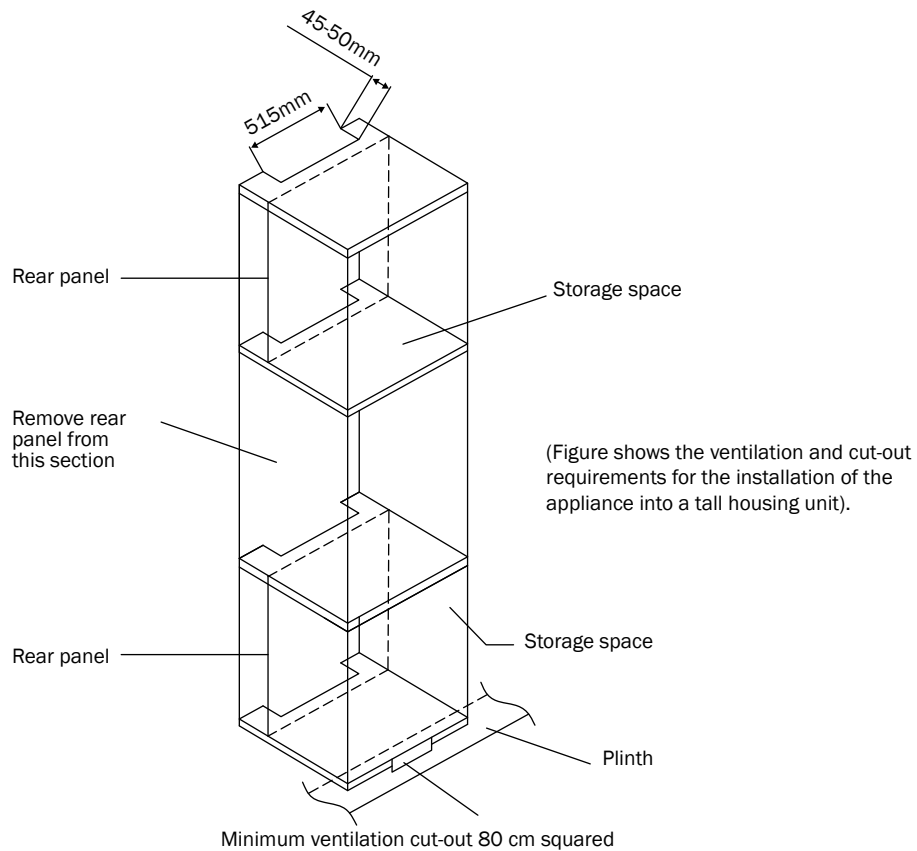
- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.

Installation Instruction

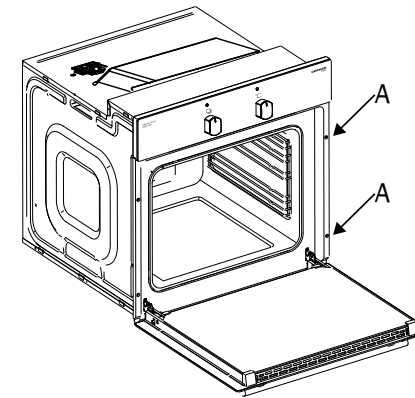
Ventilation requirements



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



Installation Instruction



Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

Cooling fan

- A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower.
- After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

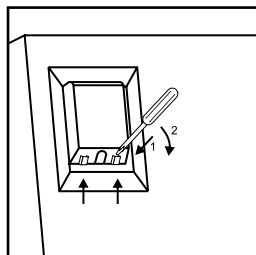
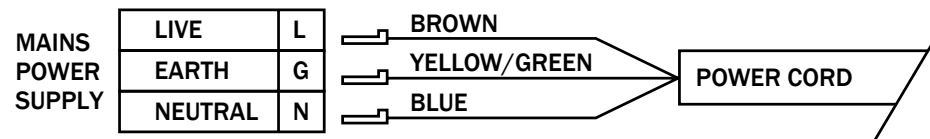
Electrical Connections

Installation Guidelines

- Circuit requirement: single-phase AC power supply (220V - 240V ~ 50/60 Hz).
- Drawings below shows the lid of the connection box.
- Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.
- Power cord should be tightened safely.

WARNING: THIS APPLIANCE MUST BE EARTHED.

This appliance should be wired into a 10A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



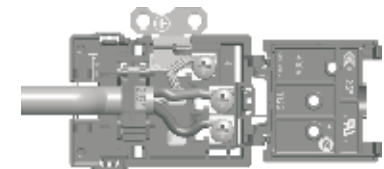
- To connect the oven power cord, remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

Electrical Connections

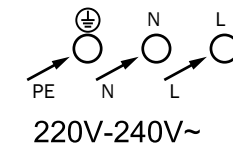
CONNECTION DIAGRAM

Caution! Voltage of heating elements 220V~240V

Caution! In the event of any connection the safety wire must be connected to the PE terminal



For 220V-240V earthed one phase connect on: Brown wire connect to L and blue wire connect to N, safety wire (Yellowgreen) connect to PE



- Connect the wires as indicated in the image above, using the brass links provided where necessary.
- The earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the manufacturer.



Caution!

The power supply should have a safety switch to cut off the power in time in case of an emergency. Before connecting the power cord, be sure to read the label and connection diagrams carefully.

Declaration of conformity







This appliance complies with the following European Directives:

- 2014/35/EU regarding "low voltage"
- 2014/30/EU regarding "electromagnetic disturbances"
- Regulation (EC) N° 1935/2004 regarding "materials in contact with food"
- The above directives comply with 93/68/EEC regarding CE marking.
- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Operating Instructions

Selecting manual operation mode

Before you can select a cooking function or set a temperature, you must set the appliance into manual operation mode.




1.  is the “on/off light” for the electric timer. Press “▶” for 3 seconds at any time,  will be constantly on, and all other functions on the timer are blocked. After chosen the cooking function and temperature, the oven starts to work without timer. Press “▶” key again when  is on, the other functions of the timer become available.  is the “Delayed cooking Function Light”, and it’s used to set the desired cooking time length.  is the “Delayed cooking Function Light” (cooking finishing time), and it’s used together with the “Cooking Period Function”.  is the “Cooking Indicating Light”, and when the oven is heating, it will light up. Vice versa, when the oven is not heating, it will go off.
2. The default setting of clock is 12:00; the default setting of cooking period time length is 1 hour; and the default setting of cooking finishing time is 12:00.



Clock Setting







When the oven is connected with electricity, the LED display will be on, and the four function lights are off. One can set up the clock now. Pressing the “▶” key, the “Hour” display will be blinking, and pressing the “-” and “+” keys could adjust the number; press “▶” key again, the “Minute” display will be blinking, and press “-” and “+” to set the minute. Press “▶” again, the clock setting is done.

Cooking period length setting

Press “OK” till the “Cooking Period Function Light ” is on and blinking together with the “Hour” display, press “-” and “+” keys to set the cooking period length in hour; press “▶” again, the “Minute” display will be blinking for adjustment. After the cooking period length is adjusted, press “▶” again to set it. Then the “Cooking Period Function Light ” is constantly on, and the display will be showing the set cooking period time length, and starts counting backwards if the required cooking function and temperature are all set. When the set cooking period is over, the  light starts to blink and the alarm will ring 10 times. This oven will be out of this function by pressing any key now, and all display lights go off, while the LED display goes back to clock.

Operating Instructions





Delayed Cooking Setting


The “Delayed Cooking” function will only work after the “Cooking Period” function is set in use. After setting the cooking period function, press “▶” again, the “Delayed Cooking Function Light ” will be on and blinking together with the “Hour” display. Set the required cooking finishing time as you do on setting the “Cooking Period” time. When the finishing time is adjusted, press “▶” to set it. Then the “Delayed Cooking Function Light ” is constantly on, and the time showing on the display is back to clock. The system will automatically calculate the cooking starting time, and when it’s reached, oven starts heating, ,  and  will all light up. When the set cooking finishing time is reached, the light  will start blinking and the alarm will ring 10 times. This oven will be out of this function by pressing any key now, and all display lights go off, while the LED display goes back to clock.

Example 1: Setting clock at 15:15

The default setting of clock is 12:00, press “▶” once, the “12” starts to blink, pressing “+” to adjust it to “15”. Press “▶” again, “00” starts to blink, pressing “+” to adjust it to “15”. Press “▶” again, the clock is set.

Example 2: Setting cooking time length








The time is 15:30 now, and you want to cooking under the convection function at 250 degree for 1 hour and 15 minutes. Press “▶” key till  and “15” are blinking, press “+” to adjust “15” to “16”, and press “▶” again, “30” starts to blink. Then press “+” to adjust “30” to “45”, then press “▶” again, the cooking time length of 1 hour 15 minutes is set. Turn function to convection mode, and temperature to 250 degree, the oven starts to work, the display starts to count down, and the  and  lights will be on ( light may go off from time to time).

When 1 hour and 15 minutes is reached, oven stops heating, the display will show “0:00”, and the  will starts to blink with alarm warning 10 times. Press any key to get out of this setting, and display goes back to clock.



Operating Instructions

Example 3: Setting delayed cooking

It's 8:00 am now, and you want to finish the cooking at 16:00 pm, and cooking time needs to be 45 minutes.

Press “▶” to set the cooking time length to 45 minutes as per above example. Press “▶” again, the  light and “8” start to blink. Adjust the timer to 16:00, and press “▶” again to set it. The display goes back to clock. Then turn the oven to your desired cooking function and temperature. The oven starts to work automatically at 15:15 pm, and the ,  and  lights will be on ( light may go off from time to time). At 16:00 pm, the oven will stop working, both  and  lights start to blink and the alarm will warn 10 times. Press any key to get out of the setting, and the display goes back to clock.

Manual Function Setting

In standby mode, long press “▶” till  manual icon starts to blink. Oven starts working. Press “▶” again,  goes out and the appliance stops working. Press “▶” to set cooking period length. Setting is confirmed by pressing “▶” key while the LED display goes back to clock.

NOTES:

1. Every valid touch comes with buzzer sound(200ms).
2. The appliance turns to standby mode after Cooking Period Time Length or other function setting is completed without operation in 5s.
3. Cooking period length setting range:from 1 minute to 10 hours.
4. Delayed Cooking time setting shall not exceed 24 hours.
5. In stand-by mode, press “-” and “+” for 3s at the same time, hour and minute starts to blink.At this time you can set the clock in the same way as clock setting.

Operating Instructions

Selecting a cooking function and temperature

IMPORTANT: Make sure that you have set your oven into manual operation mode before selecting an oven function and temperature.










Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function and set the thermostat to its maximum temperature setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the oven on maximum setting for 30 – 40 minutes.
- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- We would recommend that an appropriate cleaner and polish is regularly used on the surfaces of this appliance.

Operating Instructions

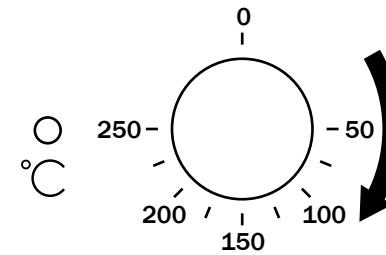
Selecting an oven function

The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

	Function	Description
	OVEN LIGHT	Separate light control which allows the light to be switched on, even when the oven is not cooking.
	Defrosting	This function allows all frozen foods to be rapidly and delicately thawed or hot dishes to be cooled down thanks to the internal fan.
	Conventional oven mode Bottom and top heaters on	Setting the knob to this position allows the oven to be heated conventionally.
	Fan oven mode Fan, bottom and top heaters on	At this knob position the oven executes the cake function . Conventional oven with a fan.
	Bottom element Only	This method of cooking uses the lower element to direct heat upwards to the food. For slow-cooking recipes or for warming up meals.
	Back element with fan on	This cooking mode allows homogeneous distribution of the heat inside the oven, making it possible to cook several items of food at the same time.
	Combined grill(Grill and the top heater)	It enables grilling with the grill and with the top heater switched on at the same time. This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.
	Fan and combined grill on.	The oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speed up and an improvement in the taste of the dish. Please keep the door closed.
	Bottom + back element + fan	A crisp underside to pizza bases, quiches and pastry cases can be achieved by activating the intensive hot air setting. No need to preheat the oven when using this setting.

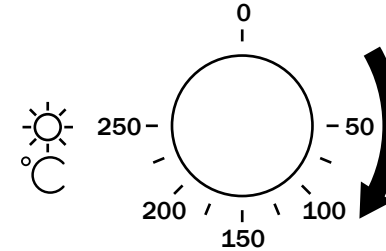
Operating Instructions

Thermostat control knob



- The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250 °C.
- Turn the control knob clockwise.

Oven operating light



- This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

You should not place food inside the cavity, until the correct cooking temperature has been reached.

Operating Instructions

Rapid Heating

Fan and heaters works together to realize effective hot air circulation. The oven can be heated to 150 °C in about 4 minutes if Fan and Combined Grill function is activated.

- Choose “Fan and Combined Grill” function.
- Set temperature to 150 °C by temperature control knob.
- the appliance stops heating when the oven is heated to 150 °C.
- Place the tray with the dough into the oven.
- Turn the knob to select an oven function.

IMPORTANT: You are not recommended to activate the Rapid Heating Function while there is no food in the oven.

Grill

During operation, heating element becomes incandescent and emits infrared radiation to the surface of the food.

Here are some instructions for this function:

- Close the door and select grill function with the knob. Preheat the oven for about 5 minutes.
- Put the tray with the food into the oven.
- Temperature can be set to 250 °C under Grill or Combined Grill function, and 200 °C with the fan on.

NOTE:

Keep the oven door closed while grilling.

The oven will become hot when using the grill. It is recommended to keep children away from the oven.

Cooking Guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- You should preheat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least 10 minutes.

Operating Instructions

IMPORTANT: You should ALWAYS preheat the oven if you are baking.

- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.
- Before cooking, check that any accessories that are not required are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven light will remain on during cooking.

Warning: Keep the oven door closed when using any of the cooking functions, including the grill functions.

- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.
- You should also never line the base of your oven with aluminium foil.
- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.
- The internal components of the oven become extremely hot during operation, care should be taken avoid touching them inadvertently.
- Important: Be careful when opening the door, to avoid contact with hot parts of the oven and steam.
- When removing any item from the oven, you should **ALWAYS** use an oven glove.

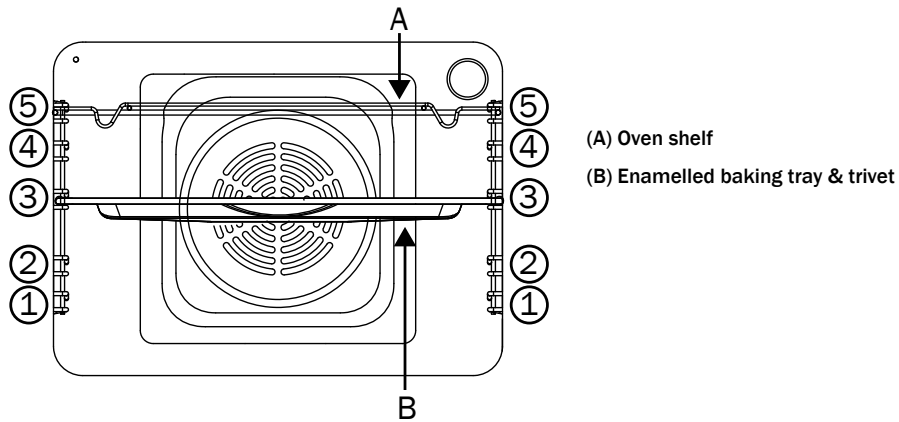
Warning: Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.

Operating Instructions

Shelf positions

Your oven will come supplied with the following oven furniture:

(Image for reference only – actual product may differ slightly)



(A) Oven shelf
(B) Enamelled baking tray & trivet



- The numbers 1 – 5, indicate the different shelf positions that you can utilise within the oven.
- The sides of the cavity are moulded to provide positions for the shelves or enamelled baking tray to rest on. Ensure that you select a shelf position at the same height on both sides of the cavity. The oven shelf has safety stops to prevent accidental withdraw. After engaging the oven shelf into the side racks, as you push the oven shelf into the oven, lift the front of the shelf slightly to bypass the stops and allow the oven shelf to slide fully into the racks.
- To remove the oven shelf, gently pull the oven shelf outwards. When the shelf stops, lift the front slightly to bypass the safety stops and then completely withdraw the oven shelf from the oven.
- When installed correctly, the shelf and tray should be horizontal and not on an angle.

For Baking

- You are recommended to use the tray that comes with the oven;
- Shelves are the best for making cake. Because of its good thermal conductivity, it can also save energy and shorten cooking time.
- When baking the cake under the conventional heating (top and bottom heating), glossy tray is not recommended. Please cover the bottom of the cake with aluminum foil.
- Before the cake is taken out of the oven, use a stick to check if it is done. (If the cake is cooked well, the stick would come out dry and clean.)
- After turning off the oven, it is recommended to leave the cake in the oven for another 5 minutes.



Cooking Chart

All parameters within the following tables are intended as a guide only, and as such you may wish to adapt the cooking advice given by using your own experience and/or preferences.

Cakes: Conventional Oven mode  / Fan Oven mode 

CAKE TYPE	Conventional oven mode		Fan oven mode		BAKING TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Baking in cake tins					
Sponge cake/marble cake	2	170-180	2	150-170	60-80
Victoria sponge	2	160-180	2	150-170	68-80
Base for a layer cake	2-3	170-180	2-3	160-170	20-30
Sponge layer cake	2	170-180			30-40
Fruit cake (crispy base)			2-3	160-180	60-70
Cheesecake(shortcrust base)			2	140-150	60-90
Teacake	2	160-180	2	150-170	40-60
Bread(e.g. wholegrain bread)	2	210-220	2	180-200	50-60
Baking on the trays prays provided with the cooker					
Fruit cake(crispy base)	3	170-180	2	160-170	35-60
Fruit cake (with yeast)			2	160-170	30-50
Crumble cake	3	160-170	2	150-170	30-40
Sponge roll	2	180-200			10-15
Pizza (thin base)	3	200-240			10-15
Pizza (thick base)	2	190-210			30-50
Baking smaller items					
Buns	3	160-170	2	150-160	10-30
Puff pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110			80-90
Choux buns			2	170-190	35-45

Cooking Chart

Meat: Conventional Oven mode  / Fan Oven mode 


TYPE OF MEAT	LEVEL FROM THE BOTTOM		TEMPERATURE [°C]		TIME* IN MINUTES
	Fan oven mode	Conventional oven mode	Fan oven mode	Conventional oven mode	
BEEF					Per 1 cm
Roast beef or fillet rare		3		250	12-15
oven warmed up Juicy("medium")		3		250	15-25
oven warmed up "well done"		3		210-230	25-30
oven warmed up Roast joint	2	2	160-180	200-220	120-140
PORK					
Roast joint	2	2	160-180	200-210	90-140
Ham	2	2	160-180	200-210	60-90
Fillet		3		210-230	25-30
VEAL	2	2	160- 170	200- 210	90- 120
LAMB	2	2	160- 180	200- 220	100- 120
VENISON	2	2	175- 180	200- 220	100- 120
POULTRY					
Chicken	2	2	170-180	220-250	50-80
Goose(approx.2 kg)	2	2	160-180	190-200	150-180
FISH	2	2	175- 180	210- 220	40- 55

In the above chart, the meat portion takes 1kg as an example. Cooking time shall have a 30 to 40 minutes increase for every 1kg increase in portion.

Caution:

Be sure to turn over the meat from time to time during grilling. All utensils used to put into the oven shall be heat-resistant.

Cooking Chart

Grill Combine: Combined Grill mode 

TYPE OF DISH	TEMPERATURE [°C]	TIME [MINUTES]
Chicken (about 1.5kg)	250	90-100
Whole Chicken (about 1.5kg)	250	110-130
Mutton Shashlik (about 1kg)	250	60-70

Grill:

TYPE OF DISH	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	GRILLING TIME [MINUTES]	
			SIDE 1	SIDE 2
Pork chop	4	250	8-10	6-8
Pork schnitzel	3	250	10-12	6-8
Shish kebab	4	250	7-8	6-7
Sausages	4	250	8-10	8-10
Roastbeef (steak approx. 1 kg)	3	250	12-15	10-12
Veal cutlet	4	250	8-10	6-8
Veal steak	4	250	6-8	5-6
Mutton chop	4	250	8-10	6-8
Lamb chop	4	250	10-12	8-10
Chicken half (per 500g)	3	250	25-30	20-25
Fish fillet	4	250	6-7	5-6
Trout (per approx. 200-250g)	3	250	5-8	5-7
Bread (toast)	4	250	2-3	2-3

Cooking Chart

Grill and fan: Combined Grill mode  + Fan Oven mode  or Fan & Combined Grill mode  + Fan Oven mode 

TYPE OF MEAT	WEIGHT [kg]	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	BAKING [MINUTES]
Roast pork	1.0	2	170-190	80-100
	1.5	2	170-190	100-120
	2.0	2	170-190	120-140
Leg of lamb	2.0	2	170-190	90-110
Roast beef	1.0	2	180-200	30-40
Chicken	1.0	2	180-200	50-60
Duck	2.0	1-2	170-190	85-90
Goose	3.0	2	140-160	110-130
Turkey	2.0	2	180-200	110-130
	3.0	1-2	160-180	150-180

Care and Maintenance



Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning or maintenance process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and use the enamelled baking tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.
- To thoroughly cleaning, please use an oven cleaner when the oven is cooled down. If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Do not use harsh or abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering.
- Any damage that is caused to the appliance by a cleaning product will not be fixed by the manufacturer free of charge, even if the appliance is within the guarantee period.
- Before cleaning, please cover sharp places in the oven with lid to prevent injury.
- Extra care should be taken when using tools. Keep children away.
- We recommend you suitable cleaner such as degreaser or solution. You can dilute the wash liquor with warm water.
- Oven light can be switched on for easy cleaning.
- Dry the oven with a soft cloth immediately after cleaning.

Watch the video clip

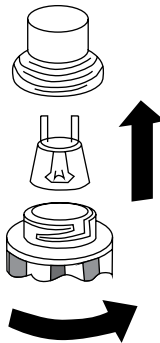
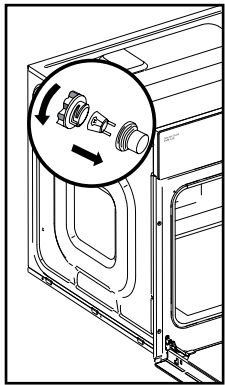


Care and Maintenance

Replacing the oven bulb

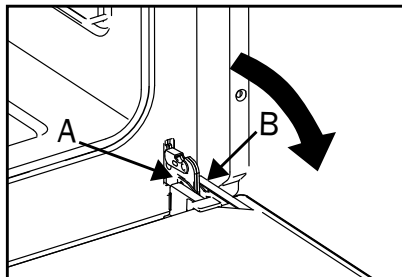
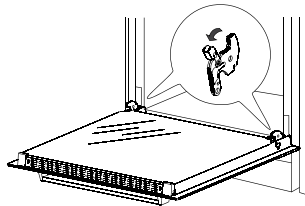


IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
- Remove the light cover by turning it anti-clockwise.
- Unscrew the bulb anti-clockwise and remove it from its holder.
- Replace the bulb with a 25 W/300 °C, screw type pygmy. G9
- Do not use any other type of bulb.
- Place the lamp cover back into position.

Removing the oven door for cleaning



To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:

- Open the oven door.
- The hinges (A) have two movable bolts on them (B).
- If you raise both of the movable bolts (B), then the hinges (A) are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull the door gently away from the oven cavity.

Care and Maintenance

IMPORTANT: You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.

- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth **MUST NOT** have come into contact with any form of cleaning product or chemical previously.
- To refit the door you should slide the hinges back into their slots and open the door fully.

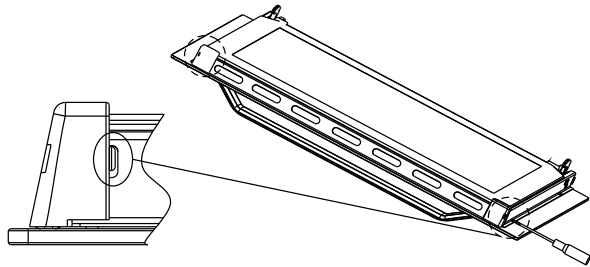
IMPORTANT: The movable bolts (B) must be closed back into their original positions before closing the door.

- Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.
- Do not immerse the door in water at any time. Removing the inner door glass for cleaning.
- Do not use any abrasive cleaner that could cause damage.
- Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.
- To facilitate cleaning, the inner door glass can be lifted out.

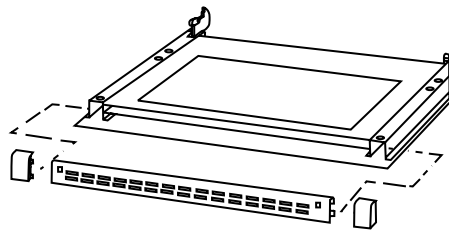
Care and Maintenance

Remove the inner glass panel

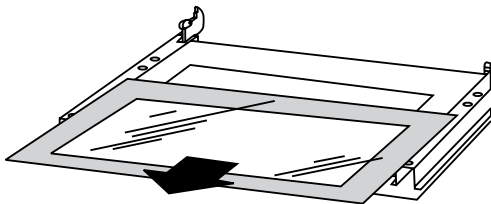
a. Glass door has two plastic fixed blocks . Use a slotted screwdriver to insert into the hole of the plastic fixed block and gently pry it



b. Remove the bracket latch and ventilation grid.



c. Remove the glass from the door and clean with warm soapy water. After cleaning, insert the glass panel correctly back into the door. Screw the bracket latch back into place.



IMPORTANT: Remember where the panel of glass is removed from so you can reassemble the door correctly. Do not mix the glasses up or rearrange the order.

Troubleshooting

NO.	Phenomenon	Solution
1	The oven isn't coming on	Check whether the oven is in manual operation mode. Check that you have selected a cooking function and a cooking temperature.
2	There appears to be no power to the oven and grill.	Check that the appliance has been connected to the electrical mains supply correctly. Check that the mains fuses are in working order. Check that the operating instructions for putting the appliance into manual operation mode have been followed.
3	The grill function works but the main oven does not.	Check that you have selected the correct cooking function.
4	The grill and top oven element is not working, or cuts out for long periods of time during use.	Allow the oven to cool for approximately 2 hours. Once cool down, check whether the appliance is again working properly.
5	Food is not cooking properly.	Ensure that you are selecting the correct temperature and cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10 °C, to achieve the best cooking results.
6	Food is not cooking evenly.	Check that the oven has been installed correctly and is level. Check that the correct temperatures and shelf positions are being used.
7	The oven light is not working.	Refer to the "Replacing the oven bulb" section.
8	Getting condensation in oven.	Steam and condensation is a natural by-product of cooking any food with high water content, such as frozen food, chicken etc. You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly. Do not leave food in the oven to cool after it has been cooked and the oven has been switched off. Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

Troubleshooting



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Customer Service and Repair Centre.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance - like plinths, or any installation other than the one specified by the manufacturer has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: The manufacturer operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

Eco-Friendly Disposal

Packing Material

Protective packaging is used to protect the product from any damage during transportation.

Please discard all packaging material with due regard for the environment.

The packaging materials that the manufacturer uses are environmentally friendly and can be recycled.




Caution:

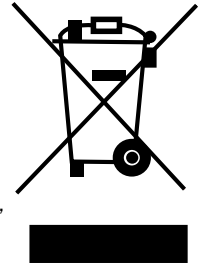
Keep away from children from all packing materials while unpacking (including nylon bags and foam).

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

嵌入式電焗爐 使用說明

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安全注意事項

說明

- 在沒有仔細閱讀說明書前請不要使用焗爐。若您對於本說明書有任何不確定的資訊，請聯繫客戶服務部門。
- 焗爐供日常家庭使用，可安裝於櫥櫃。本設備不作其他工業或專業用途，焗爐也不能應用於其他目的。
- 在不影響產品運行的情況下，製造商保留對產品改進的權利。

注意事項

- 焗爐是一款易於使用且高效的產品，在初次使用前請仔細閱讀使用說明書，以便於您的操作。請您特別注意產品使用說明書中有關如何正確使用焗爐（特別是安全方面）的說明和提示。
- 焗爐的安全性能在出廠前已通過檢查，請放心使用。
- 請妥善保管使用說明書以便隨時查閱。如果您將產品轉贈給他人，請務必同時轉交使用說明書。
- 請正確的按照說明書上的指示操作，以避免可能發生的事故。
- 請務必正確安裝本產品，並進行正確的電氣連接。對因產品安裝不當或電氣連接不當而引起的問題或損壞，本公司概不負責。
- 本公司不對任何未經本公司或授權的售後服務所進行的產品修改、拆裝和維修負責。

重要提示

- 相鄰的傢俱、家裝以及安裝中使用的所有材料，必須能夠承受比其所在空間的環境溫度高於85°C的最低溫度。
- 部分乙烯基或吸塑廚房傢俱，在上述指標的溫度下，特別容易導致熱損傷或傢俱變色。
- 任何因違反此溫度限制的安裝，或將本設備安裝於距離相鄰的櫃體少於4mm的位置所導致的產品故障或損害，本公司概不負責。
- 未經製造商明確同意，將本設備用於任何其他目的或任何其他環境，本公司不承擔任何保養或索賠責任。
- 除部分保用條款中說明不屬於保用範圍的情況外，本產品依法享受電氣或機械故障的保養服務。
- 本設備只能由合資格的授權人士進行保養維修。

警告及安全說明

- 本設備符合所有現行歐洲安全法規，但仍需強調工作狀態下的焗爐表面溫度將會升高，且停止工作後仍有餘熱的情況。

安全注意事項

- 本產品不適合身體，心智殘障或缺乏經驗和知識的人員（包括兒童）使用，除非該人士得到負責保障其安全的人士的監管或指引。

兒童安全

- 我們強烈建議嬰幼兒不要靠近器具，並且任何時候不得觸摸器具。
- 若有必要讓年幼的家庭成員進入廚房，請確保他們始終處於嚴密監督之下。

注意事項

- 打開焗爐門後，請勿倚靠或將重物放在焗爐門上，否則會損壞焗爐門鉸鏈。
- 應妥善放置熱油或脂肪，因為這將引起火災風險。
- 請勿將平底鍋或烤盤直接放在焗爐底座上，或將鋁箔鋪在底座上。
- 電氣元件或電源線應繞開高溫表面。
- 請勿使用本產品加熱它所在的房間或用於乾燥衣物。
- 請勿將設備安裝在窗簾或軟裝旁。
- 請勿嘗試使用焗爐門或手柄來提升或移動烹飪用具，因為這可能會導致設備損壞或導致人員受傷。

清潔

- 應定期清潔焗爐。
- 在使用本產品時以及清潔時應特別小心。

重要提示：在進行清潔程式之前，必須先將電器與主電源斷開連接。

- 焗爐應放置在容易連接接地插座的地方。
- 建議使用者使用專門的電源電路，因當額外的電器產品在同一電路上使用時可能超過電流的額定值，導致漏電保護裝置啟動或保險管熔斷。
- 本產品必需由合格技師負責安裝。因非授權人員安裝導致的安裝錯誤或故障，我司概不負責。
- 在對設備進行調整或維修之前，必須確保電源已經斷開。
- 焗爐附近的面板必須是耐熱材料。機櫃與膠合板、及用於組裝櫥櫃的膠水應能承受達85°C高溫。
- 為了避免火災危險，請不要把產品放置或者安裝在通風口或流通管道堵塞的地方。焗爐兩邊需預留一定的空間以便安裝。
- 設備應連接在已接地，電壓220-240V的13A電源插座。

安全注意事項

- 避免使用延長線，以免因電線過熱而引起火災。
- 當運輸或存放該產品時，要求放置在乾燥、淨塵位置，振盪過度或其他因素都可能損壞產品。
- 在電源線有損傷或存在加熱故障時請不要使用焗爐，並聯繫附近服務中心進行電氣和機械的調整和維修。
- 請按照說明書上的指示來操作焗爐，其他任何操作方法都不推薦使用，避免導致產品起火、電擊或其他人身傷害。
- 此焗爐產品專門為家庭使用者設計。只能用於燒烤和烹調食物，請勿作他用。
- 無論選擇何種燒烤功能，運行時焗爐門必須關閉。
- 打開焗爐門時要小心，因為熱蒸氣可能會溢出。
- 不能直接向高溫的焗爐內撒水，以免損害瓷釉。
- 從焗爐中取出高溫托盤時需要佩戴隔熱手套。
- 請勿打開焗爐門散熱。
- 請勿將易燃物放置於焗爐內。
- 請勿將食物或盤子直接放在焗爐底部，請放在烤架或托盤上。
- 請勿坐或斜靠在焗爐門上，否則會導致焗爐門關閉不嚴。
- 您使用的焗爐是一種分類電器，和其他的電器一樣都必須遵守基本的防護措施以減少火災危險、燒傷、電擊或其他嚴重傷害或死亡。
- 本產品在運作時會逐漸加熱，小心不要碰到焗爐裡面的加熱部分。直接接觸器具會導致燙傷！
- 使用焗爐時，應避免兒童在附近活動。
- 電線及其他家電應避免接觸焗爐。
- 請勿在焗爐內放置超過15kg的器具。
- 為了延長設備的使用壽命，建議對焗爐進行定期清潔。
- 不要用高壓清潔器或蒸氣類清潔器清潔焗爐。
- 不要使用腐蝕能力強的清潔劑或者尖銳的金屬物體來清潔焗爐門體，避免刮花焗爐門玻璃表面從而導致玻璃破裂。
- 避免使用海綿或擦布清潔焗爐內部，以免造成焗爐釉面損壞。
- 當產品發生故障時，請不要使用。請立即拔掉電源並通知服務中心進行維修。
- 必須嚴格遵守說明書上的規則。本產品並不適宜讓兒童、身體或心智殘障、缺乏經驗或知識的人士操作，除非該人士得到負責保障其安全的人士的監管或指引。

慳電小帖士

- 有效的使用能源不僅省錢而且環保，讓我們一起來節約能源吧！這是您能做到的：
- 如沒必要請不要經常打開焗爐門。

安全注意事項

- 在適當的時候或有餘熱的時候關掉焗爐。
- 長時間烤焗時，在食物烤熟前的5到10分鐘關掉焗爐發熱管，這樣可以節省20%的能源。如果烤焗時間大於40分鐘，那麼在烹調結束前10分鐘關掉焗爐。
- 在做較大的菜肴時才使用焗爐。
- 當使用計時器時，根據所準備的菜肴可以適當縮短烹飪時間。

注意：

- 確保關好焗爐門。
- 熱量會通過密封條與內膽之間的縫隙洩漏出去，請確保密封。
- 不要在冰箱/冰櫃附近安裝該產品！否則會帶來不必要的能源損耗！

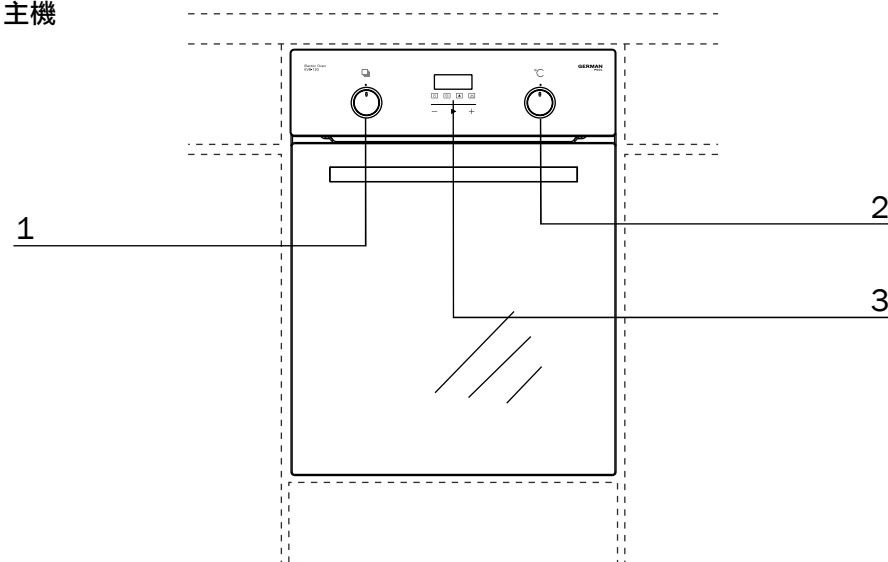
技術規格

型號	EVB-120
容量	55L
額定電壓/頻率	220-240 V / 50 - 60 Hz
電氣連接	13A (double pole switched fused outlet with 3mm contact gap)
額定功率(最大)	2.00 kW
電源線	3 x 1.5mm ²
照明燈規格	25W/300°C screw type pygmy

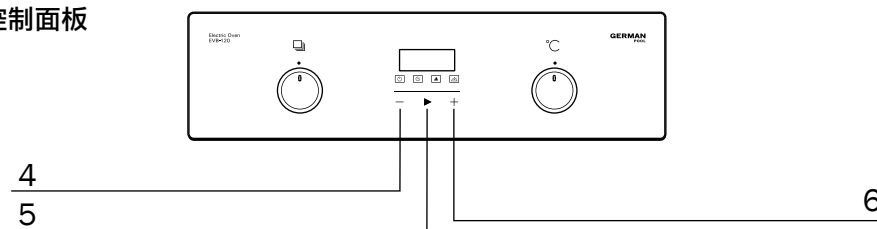
產品規格及設計如有變更，恕不另行通知。
 中英文版本如有出入，一概以英文版為準。
 本產品使用說明書以 www.germanpool.com 網上版為最新版本。

產品結構

主機



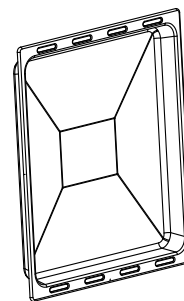
控制面板



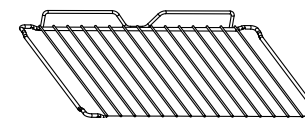
- | | | |
|---------|----------|-----------|
| 1. 功能旋鈕 | 3. 功能指示燈 | 5. 確認(▶)鍵 |
| 2. 溫度旋鈕 | 4. 減少 | 6. 增大 |

標準附件

- 不銹鋼烤架 (1個)
- 不銹鋼側網架 (2個)
- 食物烤盤 (1個)



食物烤盤



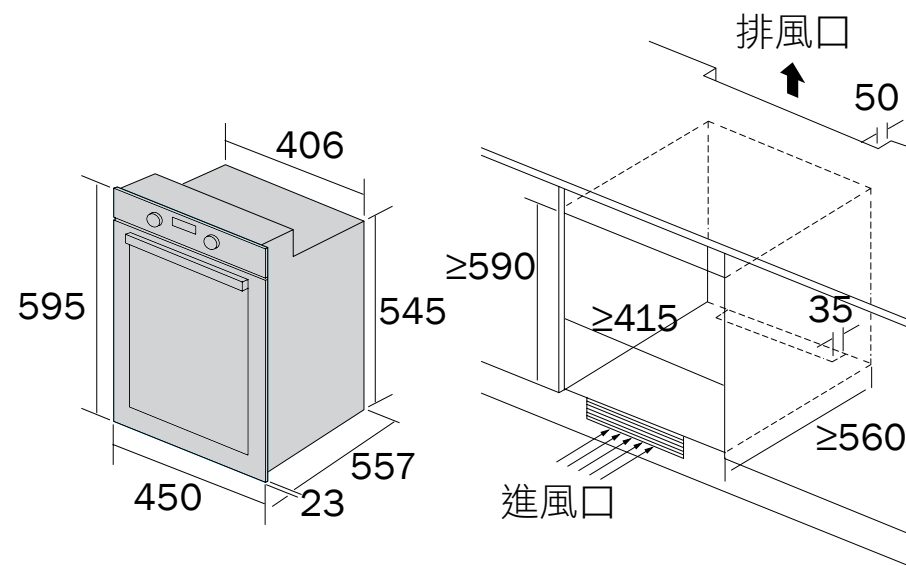
不銹鋼烤架

安裝說明

本公司對未遵照此規定而引致之損失或問題概不負責。

- 工作時，產品溫度上升，並會產生高溫蒸氣。請注意避免受傷並確保房間通風良好。若需長時間使用本設備，則可能需要增加額外的通風設施。
- 若對產品的具體通風要求有疑問，請諮詢安裝人員。
- 安裝焗爐時，確保所有控制元件都能正常運作。
- 此嵌入式焗爐可以安裝在高的傢俱和牆體上。安裝產品的塗料或膠合板必須是耐高溫黏合劑。這可以防止表面變形或者塗層分離。
- 請根據圖紙給出的尺寸安裝焗爐。
- 圖示的四顆螺絲在焗爐完全插入櫥櫃處時不允許拆下。

安裝說明



產品尺寸

高：595 mm
寬：450 mm
深：580 mm

開口尺寸

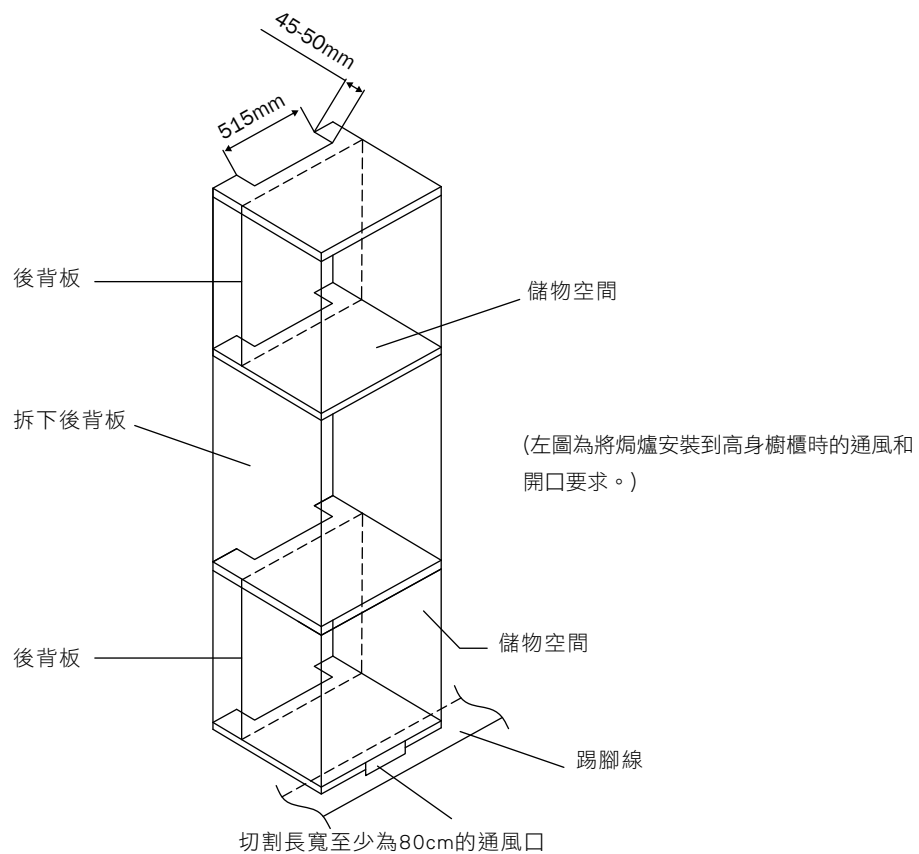
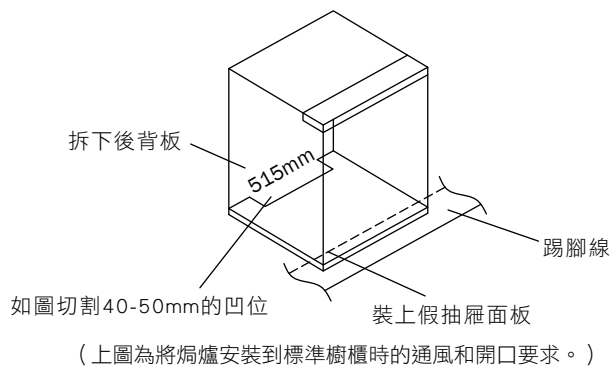
≥ 590 mm
≥ 415 mm
≥ 560 mm (min)

定位焗爐

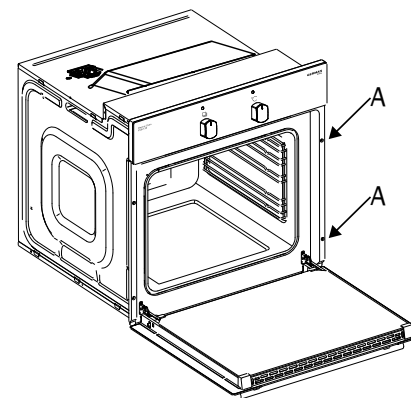
- 請確保安裝位置的尺寸與上圖一致。
- 焗爐必須安裝於在滿足下述“通風要求”的地方。
- 請確保放置焗爐的櫥櫃後背板已經拆除。

安裝說明

通風要求



安裝說明



為確保焗爐已牢固安裝到櫥櫃中，需通過使用四個螺釘將焗爐固定。這些螺絲應該通過焗爐機櫃擰入櫥櫃中。

散熱風扇

- 焗爐內部裝有散熱風扇，以保持焗爐內部溫度穩定並降低外表面溫度。
- 完成烹飪並關閉焗爐後，風扇將繼續運行一段時間。時間的長短取決於焗爐工作的時間和溫度。

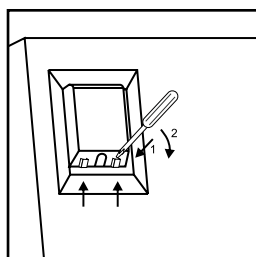
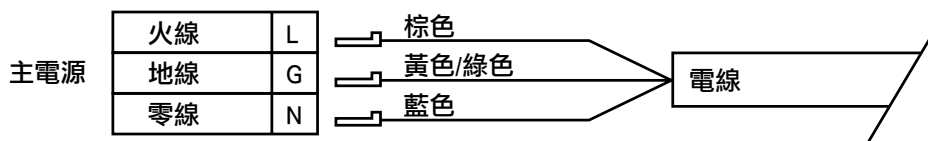
電氣連接

安裝準則

- 焗爐要使用單相交流電供電（220-240V ~ 50/60Hz）。
- 圖紙上顯示了接線盒的蓋子。
- 連接電線的時候請確保供電電壓與焗爐銘牌上標稱電壓匹配。
- 電源線應確保安全擰緊。

警告：本設備必須接地！

焗爐應連接到10A，觸點間隔為3mm的雙極熔斷式開關插座中，插座應安裝在靠近設備的位置。開關必須是容易接近的，即使在焗爐完成嵌入式安裝後。

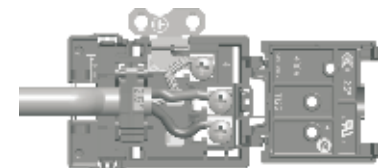


- 連接焗爐電源線：先拆下接線盒上的蓋子，以便進行連接。隨後使用電纜夾將電源線固定到位，然後合上接線盒蓋。

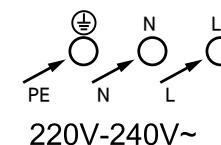
電氣連接

線路圖

注意：發熱管電壓為220V-240V
記得連接安全電路中的連接端子標記 ⊕。



220V-240V接地及電線連接：
棕色線接L，藍色線接N，
黃綠色線接 ⊕。



- 請按照上圖所示連接電線，必要時使用黃銅連結。
- 接地（黃/綠電線）導線必須比線路導線長10 mm。
- 必須留意並確保主電源電纜的溫度不超過50° C。
- 如果主電源電纜損壞，則必須用由製造商提供的適當更換件進行更換。



警告！






焗爐的電源供應處應有一個安全開關以便在發生緊急情況下及時切斷電源。在連接電源線前務必仔細閱讀銘牌上的參數和連接圖。

符合性聲明

- 本設備符合以下歐洲指令：
 - 2014/35/EU 關於“低電壓”
 - 2014/30/EU 關於“電磁干擾”
 - 關於“與食品接觸的材料”的法規（EC）N° 1935/2004
- 上述指令符合93/68/EEC關於CE標誌的規定。
- 製造商聲明焗爐採用經認證的材料製造，並要求按照現行標準安裝。必須由得到監管或指引的人員使用。本設備僅用於家庭用途。

手動操作模式

只有在手動操作模式下，方可選擇烹飪功能及設置溫度。




1.  亮起，表示計時器正在工作。無論何時，按下“▶”鍵3秒鐘，計時功能保持開啟，並且計時器上的所有其他功能全部鎖定。在設定了功能和溫度後，焗爐開始工作，但未開始計時。按“▶”鍵至  亮起，計時器開始工作。 是“時間指示燈”，可用於設置烹飪時長。 是“預約功能指示燈”（烹調結束時間），並與“時間指示燈”使用。 是“加熱指示燈”，當焗爐加熱時，指示燈亮起。反之，當焗爐停止加熱時，指示燈熄滅。
2. 時鐘的預設設置是12:00; 默認時長設定為1小時; 默認結束時間是12:00。









時鐘設定

通電後，LED螢幕亮起，4項功能指示燈熄滅，可開始設定時鐘。按“▶”，小時位閃爍。按“-”或“+”鍵更改小時位設置，按下“▶”鍵完成小時位設置並進入分鐘位設置。按“-”或“+”鍵可進行分鐘設置，完成後按下“▶”，時鐘設定完成。

烹調時間設定

按“▶”直到“時間” 功能指示燈亮起,同時小時位閃爍。按“-”或“+”鍵可進行小時設置，按下 鍵完成小時位設置並進入分鐘設置。完成後按下“▶”，烹調時間設定完成。時間指示燈常亮，螢幕顯示設定的時間，功能及溫度設定完成後開始倒計時。倒計時結束時， 閃爍，並發出10下蜂鳴聲。按下任意鍵退出本功能，所有螢幕指示燈熄滅，LED顯示屏重新顯示當前時間。






預約功能的設定

烹調時間設定完成後方可設定預約烹調。完成時間設定後，按下“▶”鍵，預約功能指示燈 閃爍，同時小時位閃爍。如上述時間設定方法，設定指定完成烹調的時間，隨後按OK確認。預約功能指示燈 常亮，螢幕顯示當前時間。系統自動計算開始烹調的時間，時間到後自動啟動加熱功能，、 及 指示燈亮起。倒計時結束時， 閃爍，並響起10下蜂鳴聲。按下任意鍵退出本功能，所有螢幕指示燈熄滅，LED顯示屏重新顯示當前時間。








例1：設定時鐘為15：15

預設時鐘為12:00，按“▶”一次，“12”開始閃爍，按“+”調整至“15”，再次按下“▶”鍵，“00”開始閃爍，按“+”調整至“15”，按下“▶”鍵即完成設置。

例2：設置烹調時間。

當前時間是15:30，您準備設定為250°C的對流功能下，烹飪1小時15分鐘。按“▶”鍵直到 及數字15閃爍，按“+”將“15”調整到“16”，再次按“▶”，“30”開始閃爍。然後按“+”將“30”調整為“45”，然後再次按“▶”，設置1小時15分鐘的烹飪時間長度。功能選定為對流模式，溫度升至250°C，焗爐開始工作，顯示屏開始倒計時，  亮起（ 指示燈可能時不時熄滅）。當達到1小時15分鐘時，焗爐停止加熱，顯示屏將顯示“0:00”， 開始閃爍並響起10下蜂鳴聲。按任意鍵退出此設置，LED顯示屏重新顯示當前時間。

例3：預約烹調設定

現在是早上8點，你想在下午16點完成烹飪，烹飪時間需要45分鐘。按“▶”後，如例2所述方法，將烹調時間設置45分鐘。再次按“▶”， 和“8”開始閃爍。將計時器調整到16:00，然後再次按“▶”進行設置。LED顯示屏重新顯示當前時間。隨後設定所需的功能和溫度，下午15點15分焗爐自動工作，、 及 指示燈亮起。（ 指示燈可能時不時熄滅）。下午16點，焗爐停止工作，  兩者都開始閃爍，並響起10下蜂鳴聲。按任意鍵退出此設置，LED顯示屏重新顯示當前時間。

手動功能的設定

在待機狀態下，長按“▶”鍵，手動操作圖示開始閃爍，焗爐開始工作。再按“▶”鍵，手動操作圖示滅，焗爐停止運作。在手動的工作過程中，按一次“▶”鍵後，設定烹調時間。按“▶”鍵確認設定，LED顯示屏重新顯示當前時間。

注意：

1. 觸摸有效時，蜂鳴器鳴叫一聲(200ms)。
2. 在烹調時間設置和功能設置完成後，5s內無任何操作將自動返回待機狀態。
3. 可設定烹調時間長度為1分鐘至10小時。
4. 預約烹調時間不得超過24小時；
5. 在待機狀態下，同時按下“-”和“+”3s響起蜂鳴聲，小時位和小數點同時閃爍，此時可更改系統時鐘，更改方式和時鐘設置相同。只有在烹調時間開始計時時，同時按下“-”和“+”至響起蜂鳴聲方才能取消時間設定。

操作說明

重要提示：只有在手動操作模式下，方可選擇烹飪功能及設置溫度。

初次使用前

- 為除去製造過程中可能留下的殘留物，可選擇立體熱風對流功能，並設置為最高溫度。
- 此過程中可能產生異常氣味，屬正常現象。
- 請打開房間裡的窗戶，保持良好通風。
- 發生意外時，建議不要留在房間。
- 應將焗爐設定為最高溫度下工作30-40分鐘。
- 待焗爐內部冷卻後，應使用沾有肥皂水的海綿或軟布清洗。不應使用研磨清潔劑。
- 應使用沾有溫暖的肥皂水的海綿或軟布擦拭焗爐外部。不應使用研磨清潔劑。
- 建議使用合適的清潔劑和拋光劑，定期清潔焗爐的表面。

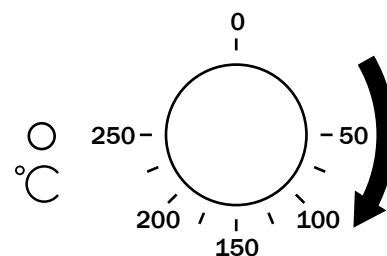
功能選擇

通過旋轉功能按鈕選擇所需的預設功能。選擇功能完成時，電源指示燈將亮起。

功能	功能	描述
	照明壁燈	獨立的照明壁燈設計，即使焗爐不工作時仍可打開。
	解凍	焗爐內的風扇啟動。可將冷凍的食物快速解凍或將熱的食物冷卻。
	立體加熱模式 頂部及底部發熱管	頂部及底部發熱管啟動，焗爐進行常規加熱。
	立體熱風對流模式 頂部及底部發熱管、風扇	頂部及底部發熱管及爐內風扇啟動，該功能可應用於蛋糕製作。
	底部發熱管	底部發熱管啟動，焗爐從下往上加熱；可應用於慢煮或翻熱菜肴。
	背部發熱管 + 風扇	確保爐內每個角落受熱均勻，可一次過烹調多種食物。
	燒烤組合功能（燒烤及頂部發熱管）	燒烤發熱管和頂部發熱管同時工作。該功能可集中提升焗爐上方溫度，烘烤效果會更金黃可口，使得大塊食材也更易烤熟。
	燒烤組合功能 + 風扇	燒烤組合功能及風扇啟動，該功能可加速烘烤過程和改善菜肴的口味。使用該功能時焗爐門要保持關閉。
	底部加熱 + 背部發熱管 + 風扇	以底部與環形同時加熱，該功能適合於烤薄餅、蛋捲、糕點等；使用此功能時可不需要預熱。

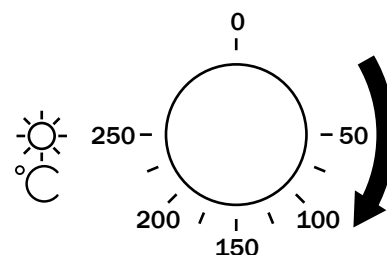
操作說明

溫度控制旋鈕



- 溫度控制旋鈕與焗爐恆溫器相連接。
- 焗爐恆溫器控制旋鈕設定了焗爐的溫度。可調節溫度範圍為50-250°C。
- 順時針轉動按鈕控制。

工作指示燈



- 指示燈亮起時表示焗爐的加熱元件正在工作。達到設定溫度時，指示燈熄滅。整個烹飪過程中，指示燈會不時熄滅。

待焗爐溫度升至所需溫度後，方可放入食物進行烹調。

操作說明

快速加熱

- 焗爐通過啟動風扇和加熱器來實現熱風對流。如果運行風扇＋燒烤組合功能，焗爐可在約4分鐘內加熱到150°C。
- 設置焗爐功能為“燒烤組合＋風扇”。
- 通過溫度調節旋鈕，將溫度調至150°C。
- 焗爐加熱到150°C，設備停止加熱。
- 將裝有生麵糰的托盤放入焗爐內。
- 扭動旋鈕選擇焗爐加熱模式。

重要！

當選擇了快速加熱功能時，焗爐內腔的托盤必須放有食物。

燒烤

燒烤過程中發熱管處於白熾狀態將紅外線發射到食物表面。

運行燒烤功能你需要：

- 關好焗爐門，功能旋鈕轉到指示位置，預熱約5分鐘。
- 把放有食物的托盤放入焗爐。
- 燒烤和組合燒烤時溫度可設定至250°C，但對於加上風扇的燒烤功能，溫度最大設置為200°C。

注意！

燒烤時請關好焗爐門。當正在使用燒烤功能時，焗爐溫度會升高，請讓兒童遠離焗爐。

使用方法

- 請參閱食品包裝上提供的資訊以獲取有關溫度和時間的資訊。使用者也可根據經驗及個人喜好調節溫度和時間。
- 如果您正在使用立體熱風對流模式時，請遵循食品包裝上針對此特定烹飪模式所提供的資料進行設定。
- 預熱時請勿放入食物。當焗爐加熱指示燈熄滅後方可放入食物。使用立體熱風對流模式時，使用者可選擇不預熱焗爐；但應該延長食品包裝上的建議烹飪時間至少10分鐘。
- **重要：烘培前請務必預熱焗爐。**
- 若食品包裝上未注明立體熱風對流模式下的溫度及時間設置資訊，通常可以根據常規焗爐的說明，將烹飪時間和溫度降低10%。
- 除非食品包裝上的說明可以“烹調前無需解凍”，否則冷凍食品在烘培前需徹底解凍。

操作說明

- 啟動焗爐前，取出焗爐內所有不需使用的配件。
- 托盤應放置在焗爐中部，托盤與托盤之間應留出空隙，讓空氣流通。
- 避免頻繁打開焗爐門。
- 使用焗爐時，保持照明壁燈常亮。

警告：使用任何烹飪功能（包括燒烤功能）時，請保持焗爐門緊閉。

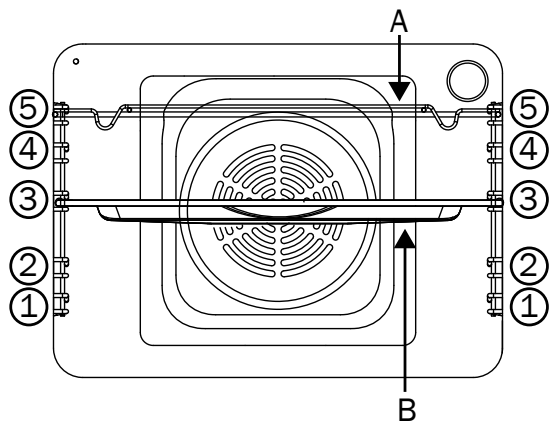
- 請勿使用鋁箔覆蓋烤盤或加熱置於烤盤下用鋁箔包裹住的食物。鋁箔的高反射率可能會損壞加熱元件。
- 請勿將鋁箔鋪在焗爐底部。
- 在烹飪過程中，切勿將平底鍋或炊具直接放在焗爐底部。他們應該始終放在烤架上。
- 在工作過程中，焗爐的內部元件溫度升高，請小心避免觸碰。
- **重要：打開焗爐門時要小心，避免接觸焗爐的高溫部分和蒸氣。**
- 從焗爐中取出高溫托盤時需要佩戴隔熱手套。

警告：部分部件在使用過程中溫度可能升高。兒童應避免靠近。

操作說明

焗爐隨機附有：

- (A) 烤架
- (B) 烤盤和三腳架



數位1-5表示焗爐內放置烤架或烤盤的不同位置。

(圖片僅供參考 - 實際產品可能略有不同)

- 焗爐內部有供烤架或烤盤放置的位置。放入烤架時請確保烤架兩側放置在同一高度上。烤架上設有安全裝置以防止意外滑出。將烤架放上側架後，先輕輕抬起放置架的前部以繞過安全裝置，再將烤架推入焗爐至完全滑入放置架。
- 取出烤架時，請先將烤架向外輕輕拉出。當烤架停止後，輕輕抬起前部以繞過安全裝置，再取出烤架。
- 正確放置後，烤架和烤盤應平衡放置。

烘培時

- 建議使用焗爐附帶的托盤；
- 烘烤蛋糕的時候應選用層架，因為它的導熱性好，還可以節省能源和縮短時間。
- 在立體加熱模式（頂部及底部加熱）下烤蛋糕時，不推薦使用光面的托盤，請用錫紙鋪墊於蛋糕底部。
- 在蛋糕取出焗爐前，可用木棒檢查是否熟透（如果蛋糕熟了插入蛋糕的木棒拿出來時應該乾燥並且乾淨）。
- 在關掉焗爐之後建議把蛋糕繼續留在焗爐裡5分鐘。

煮食時間表

表格內的參數僅供參考，使用者可以根據自己的經驗及個人喜好自行調節。

蛋糕

焗爐功能：立體加熱  + 立體熱風對流 

蛋糕類型	立體加熱		立體熱風對流		烘烤時間 (分鐘)
	層數	溫度 [°C]	層數	溫度 [°C]	
烘烤蛋糕模					
鬆糕／大理石花紋蛋糕	2	170-180	2	150-170	60-80
果醬夾層蛋糕	2	160-180	2	150-170	68-80
夾心蛋糕	2-3	170-180	2-3	160-170	20-30
夾層鬆糕	2	170-180			30-40
水果蛋糕			2-3	160-180	60-70
芝士蛋糕			2	140-150	60-90
茶點心	2	160-180	2	150-170	40-60
麵包	2	210-220	2	180-200	50-60
器具提供的托盤烘烤					
水果蛋糕（酥皮底）	3	170-180	2	160-170	35-60
水果蛋糕（發酵粉）			2	160-170	30-50
麵包屑蛋糕	3	160-170	2	150-170	30-40
蛋卷	2	180-200			10-15
薄餅（薄）	3	200-240			10-15
薄餅（厚）	2	190-210			30-50
小件烘烤					
包子	3	160-170	2	150-160	10-30
鬆餅	3	180-190	2	170-190	18-25
蛋白脆餅	3	90-110			80-90
小圓麵包			2	170-190	35-45

煮食時間表

烤肉

焗爐功能：立體加熱  + 立體熱風對流 

肉類類型	位置 (從底部數起)		溫度 [°C]		烘烤時間 (分鐘)
	立體熱風 對流	立體加熱	立體熱風 對流	立體加熱	
牛肉					每 1 cm
烤半熟的牛肉片		3		250	12-15
烤成多汁的(五成熟)		3		250	15-25
烤全熟		3		210-230	25-30
燒烤	2	2	160-180	200-220	120-140
豬肉					
烤豬腿	2	2	160-180	200-210	90-140
大腿後部	2	2	160-180	200-210	60-90
肉片		3		210-230	25-30
小牛肉	2	2	160- 170	200- 210	90- 120
小羊肉	2	2	160- 180	200- 220	100- 120
鹿肉	2	2	175- 180	200- 220	100- 120
家禽					
雞肉	2	2	170-180	220-250	50-80
鴨肉(大約2公斤)	2	2	160-180	190-200	150-180
魚	2	2	175- 180	210- 220	40- 55


表格裡的食物以1kg為標準，每超過1kg在原有對應的時間上增加30-40分鐘。

注意！

燒烤肉類期間務必將肉類翻轉；所使用的器皿必須是耐高溫的。

煮食時間表

組合燒烤

焗爐功能：燒烤組合功能 

肉類類型	溫度 [°C]	烘烤時間 (分鐘)
雞肉(大約1.5公斤)	250	90-100
全鷄(大約1.5公斤)	250	110-130
羊肉串(大約1公斤)	250	60-70

燒烤

焗爐功能：燒烤加熱管

菜餚類型	位置 (從底部數 起)	溫度 [°C]	烘烤時間 (分鐘)	
			一側	兩側
豬扒	4	250	8-10	6-8
豬肉片	3	250	10-12	6-8
羊肉串	4	250	7-8	6-7
香腸	4	250	8-10	8-10
烤牛肉(約1公斤)	3	250	12-15	10-12
小牛肉排	4	250	8-10	6-8
小牛肉牛排	4	250	6-8	5-6
羊排	4	250	8-10	6-8
小羊排	4	250	10-12	8-10
半隻雞(每500克)	3	250	25-30	20-25
魚類魚片	4	250	6-7	5-6
三文魚(約每200-250克)	3	250	5-8	5-7
麵包	4	250	2-3	2-3

煮食時間表

風扇+燒烤

焗爐功能：組合燒烤  + 風扇  或 風扇 + 組合燒烤  + 風扇 

肉類類型	重量 [公斤]	位置 (從底部數起)	溫度 [°C]	烘烤時間 (分鐘)
烤豬肉	1.0	2	170-190	80-100
	1.5	2	170-190	100-120
	2.0	2	170-190	120-140
羊腿	2.0	2	170-190	90-110
烤牛肉	1.0	2	180-200	30-40
雞肉	1.0	2	180-200	50-60
鴨肉	2.0	1-2	170-190	85-90
鵝肉	3.0	2	140-160	110-130
	2.0	2	180-200	110-130
火雞肉	2.0	2	180-200	110-130
	3.0	1-2	160-180	150-180

清潔與保養



焗爐還未冷卻的時候請勿進行清潔。
清潔或維修保養前請先切斷電源。

觀看操作視頻

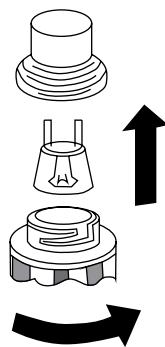
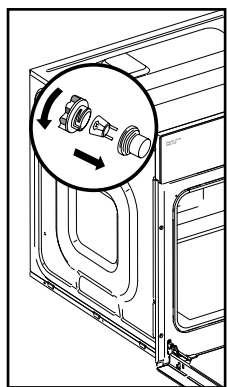


- 在初次操作和每次使用後應徹底清潔焗爐。以避免殘留的食物在焗爐內被烘烤。殘留物經過多次烘烤後，會大大增加清潔難度。
- 請勿使用蒸氣清潔焗爐表面。
- 請使用沾有溫肥皂水的海綿或軟布清洗焗爐內部。不能使用研磨類清潔劑。
- 焗爐工作時食物飛濺或溢出將導致焗爐底部產生污垢。這可能是因烹調溫度過高或炊具太小而導致的。
- 應確保設定合適的烹調溫度並使用適當尺寸的盤子。有需要時可使用搪瓷烤盤。
- 可用溫熱水加適量洗滌劑清洗焗爐外表面。隨後用足量的清水洗淨並立即用柔軟的布擦乾。請勿使用腐蝕性清潔劑。
- 建議使用不銹鋼專用洗滌劑清潔不銹鋼部分。
- 為徹底清洗焗爐，在焗爐冷卻的狀態下，請使用焗爐專用清潔劑清洗。若採用專用焗爐清潔劑，請向清潔劑生產商確認本產品是否適用。
- 不要使用腐蝕能力強的清潔劑或者尖銳的金屬物體來清潔焗爐門體，避免刮花焗爐門玻璃表面從而導致玻璃破裂。
- 由於不當清潔造成的損傷將不獲免費維修，即便產品仍在保修期內。
- 清潔前請將鋒利的地方予以保護，以防導致受傷。
- 在使用工具時要額外小心，兒童應保持一定距離。
- 建議適當使用光潔產品進行清潔，如一些脫脂乳液或清洗液。可拿少量洗滌液用溫水稀釋然後清洗器具。
- 清潔時可打開照明燈以便於徹底清潔焗爐。
- 清洗完焗爐後立即用柔軟的布擦乾。

更換燈泡



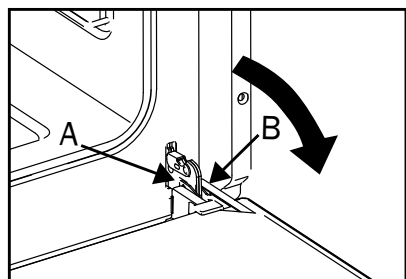
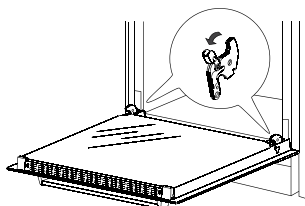
重要：為了避免觸電，更換燈泡前確保焗爐斷開電源。



- 取下所有焗爐架，拆下與燈泡同一側的集油盤和放置架。
- 逆時針旋轉燈罩並取下。
- 逆時針旋轉燈泡並將其從支架上取下。
- 換上新的220V 25W/300°C的G9螺口小燈泡。
- 請勿使用其他型號的燈泡。
- 裝回燈罩於原位。

為了便於清潔焗爐內部和焗爐的外框，可以按如下方式拆下焗爐門：

拆下焗爐門

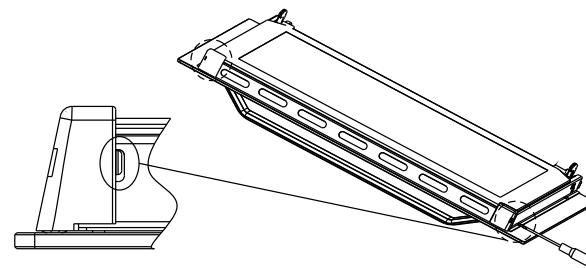


- 將焗爐門完全打開。
- 門鉸鏈 (A) 上有兩個活動螺栓 (B)。
- 抬起兩個活動螺栓 (B)，即可鬆開門鉸 (A)。
- 雙手分別抓住焗爐門的兩側的中間位置。然後往焗爐內腔方向略微傾斜。然後輕輕將焗爐門拉出。
- **重要提示：**應確保焗爐門有所支持，並且在清潔時，焗爐門底部應墊有保護材料。
- 只能使用沾有少量清潔劑的濕布清潔焗爐門和玻璃。請勿使用曾接觸過清潔劑或化學品的抹布。
- 應將門鉸滑回到插槽中並完全打開門，以便安裝。
- **重要提示：**合上焗爐門前，必須裝上活動螺栓 (B) 於原位。
- 拆卸焗爐門時請勿移動鉸鏈鎖定系統，因為門鉸處裝有強彈簧。

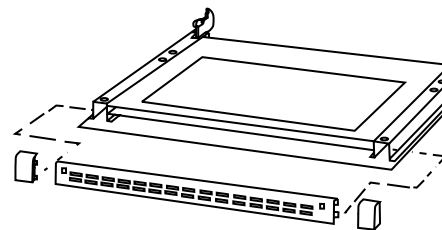
- 請勿將焗爐門浸泡在水中，清潔時請取下焗爐門的玻璃面板。
- 請勿使用研磨類清潔劑以免造成損傷。
- 請注意，玻璃面板表面劃傷可能會導致危險事故。
- 為了便於清潔，可拆下玻璃面板。

取出內部玻璃面板

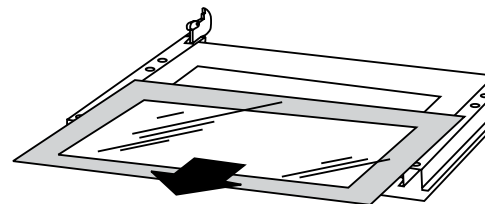
a. 玻璃有塑料固定。使用一字螺刀插入塑料固定的中撬起它。



b. 取出兩端塑膠固定塊及頂通風柵格。



c. 輕輕抽出玻璃面板，隨後用溫肥皂水清洗。清潔完成後把內層玻璃插入，隨後裝上塑膠固定塊並上緊螺絲。



注意：請認准玻璃面板放置的位置，避免混亂使用其他玻璃面板。請按照上述操作順序裝拆玻璃面板。

常見故障及處理

序列	故障現象	處理方法
1	焗爐不啟動。	檢查焗爐是否處於手動操作模式。 檢查有無設定烹調功能及烹調溫度。
2	焗爐不通電。	檢查插頭是否已正確連接至電源。 檢查保險絲是否正常運作。 參閱本說明書將焗爐設定為手動操作模式。
3	燒烤功能正常但焗爐不工作。	檢查是否已選擇正確的烹調程式。
4	燒烤發熱管及頂部發熱管不工作； 在煮食過程中焗爐自動關閉一段較長時間。	待焗爐冷卻2小時，隨後檢查焗爐是否正常工作。
5	食物不熟或過熟。	確保為烹調中的食物選擇正確的溫度和功能。為達到最好的烹飪效果，可以將溫度升高或降低10°C。
6	食物受熱不均勻。	檢查焗爐是否安裝正確且保持水平。 檢查溫度設定及烤架、烤盤的放置位置是否正確。
7	焗爐照明燈不亮。	請參閱“更換焗爐燈泡”部分。
8	焗爐內有冷凝水。	在烹調含水量高的食物如冷凍食物或雞肉時，產生蒸氣和冷凝水屬正常現象。 焗爐內部及焗爐玻璃門之間產生冷凝水並不屬於產品故障。 煮食完成且關閉焗爐後，請勿將烘烤完成的食物置於焗爐內。 可使用合適的帶蓋子的器皿以減少冷凝水。

常見故障及處理



重要提示：若設備不能正常工作時，請立即切斷電源並聯繫客戶服務及維修中心。

請勿嘗試自行拆卸修理。

維修人員進行維修時若發現故障原因並非設備原因，且產品處於保修期內，則使用者有可能需要自己承擔相關維修費用。

設備應安裝在方便維修的位置。若維修人員判定維修時會損壞產品或廚房，維修人員將不會進行維修。

上述情況包括設備安裝在牆體中，用密封劑密封、設備前方裝有木質障礙物，如地腳線或其他非本公司所要求的安裝方式。

請參閱保修卡上的保修條款。

重要提示：產品規格及設計如有變更，恕不另行通知。

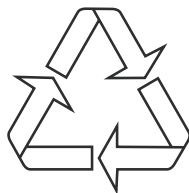
環保處理方法

包裝物料

在運輸時，保護性包裝是用來保護產品不受任何損傷。
拆包裝後，請想辦法處理拆包廢品，以免破壞環境。
所有包裝器具的材料都是環保，並且可回收利用。

注意:

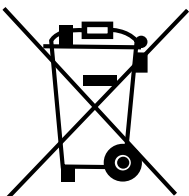
在拆包裝時，請不要讓兒童接觸所任何包裝材料（包括尼龍袋、泡沫等）。



產品正確處置方法

本設備按照歐盟WEEE2002/96/EC指令執行。確保產品的正確處置，有助於防止對環境和人類健康造成潛在的負面影響。

產品、說明書、包裝上都有可以回收的標記，應避免像家庭垃圾一樣處理本產品。應當交由電子電氣回收公司加以回收利用。



請謹記遵守當地環境法規進行廢物處理。

有關本產品的處理、回收的更多詳細資訊，請聯繫您當地政府、當地生活垃圾處理服務或購買本產品的商店。

保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用（自購買日起計算）。

* 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之保用登記表格
www.germanpool.com/warranty
- 2) 填妥保用登記卡，郵寄至本公司。



Warranty Terms & Conditions

Under normal operations, the product will guarantee a 1-year full warranty provided by German Pool (effective from the date of purchase).

* This warranty is not valid until customer registration information is received by our Service Centre within 10 days of purchase via one of the following means:

- 1) Visit our website and register online:
www.germanpool.com/warranty
- 2) Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

型號 Model No. : **EVB-120**

機身號碼 Serial No. : _____ 發票號碼 Invoice No. : _____

購買商號 Purchased From : _____ 購買日期 Purchase Date : _____

1. 未能出示購買發票正本者，將不獲免費維修服務。
1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
2. 用戶應依照說明書的指示操作。本保用並不包括：
- 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
- 因天然與人為意外造成的損壞（包括運輸及其他）；
- 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
2. Customer should always follow the operating instructions. This warranty does not apply to:
- labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
- damages caused by accidents of any kind (including material transfer and others);
- operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations or repairs.
3. 於下列情況下，用戶之保用資格將被取消：
- 購買發票有任何非認可之刪改；
- 產品被用作商業或工業用途；
- 產品經非認可之技術人員改裝或加裝任何配件；
- 機身編號被擅自塗改、破壞或刪除。
3. This warranty is invalid if:
- the purchase invoice is modified by an unauthorized party;
- the product is used for any commercial or industrial purposes;
- the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
- the serial number is modified, damaged or removed from the product.
4. 總代理有權選擇維修或更換配件或其損壞部份。
4. German Pool will, at its discretion, repair or replace any defective part.
5. 產品一經被轉讓，其保用即被視作無效。
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

客戶服務及維修中心

中國香港

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九龍貨倉10樓

電話：+852 2333 6249

傳真：+852 2356 9798

電郵：repairs@germanpool.com

中國澳門

澳門俾利喇街145號

寶豐工業大廈3樓

電話：+853 2875 2699

傳真：+853 2875 2661

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Fax : +852 2356 9798

Email : repairs@germanpool.com

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145 Rua de Francisco Xavier Pereira,

Macau

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Fax : +853 2875 2661

此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

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香港 (S MARK)
安全認證



中國標榜/家電行業
十大影響力品牌

CEO

CEO非凡品牌大賞



香港優質商標



香港工商業獎



2007
最具潛質
創星品牌企業獎



香港中小企業
最佳拍檔大獎



香港消費者推祟品牌



香港《Ozone》
優質服務證書



香港名牌十年成就獎
HONG KONG TOP BRAND TEN YEAR
ACHIEVEMENT AWARD

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