

gemini
ITALY

5-IN-1
MULTI-FUNCTIONAL GRILLER

5合1多功能烘烤機

MODEL NO 型號:GDM6V2



A GILMAN GROUP BRAND

IMPORTANT SAFEGUARDS

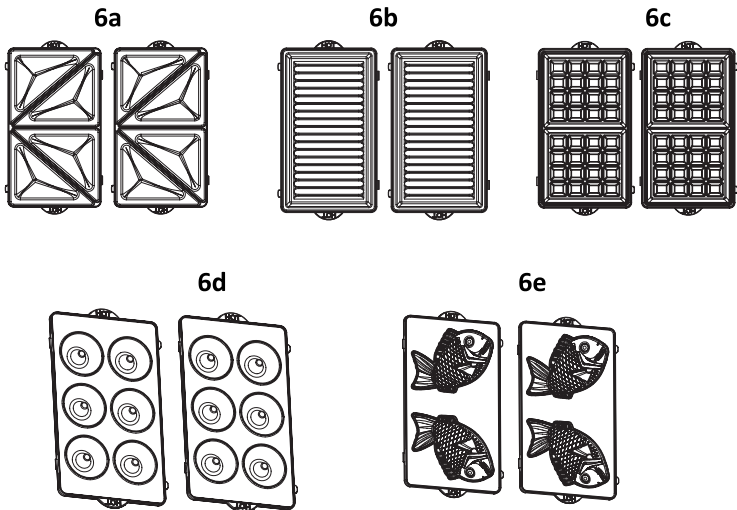
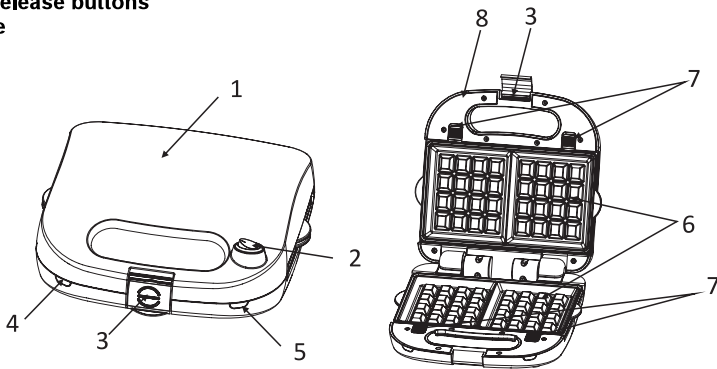
- **READ ALL INSTRUCTIONS BEFORE USE**
- **Always remove the plug when the appliance is not in use and before cleaning.**
- This appliance can be used by children older than 8 years and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, but only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and maintenance must not be done by children, except if they are older than 8 years and supervised.
- Keep the appliance and the cable out of reach of children under 8 years.
- Have any repairs carried out solely by a qualified electrician. Never try to repair the appliance by yourself.
- Verify that the mains voltage is the same as that indicated on the rating label on the appliance before use.
- Always plug the appliance into an earthed wall socket.
- Always remove the plug from the wall socket when the appliance is not in use.
- Always remove the plug from the wall socket by pulling on the plug, not the power cord.
- Regularly check the appliance's power cord to make sure it is not damaged. Do not use the appliance if the power cord is damaged. Pls. contact our after-sales service center for assistance.
- Do not use an extension power cord.
- Certain parts of the appliance can become hot during operation; do not touch them, as you could hurt yourself.
- The appliance needs space to allow heat to escape, thereby avoiding the risk of fire. Make sure that the appliance has sufficient space around it and does not come in contact with flammable materials. The appliance must not be covered by any objects.
- Never use the appliance in the vicinity of flammable materials.
- Make sure that the appliance, the power cord or the plug do not come into contact with heat sources, such as a hot hob or naked flame.
- Make sure that the housing, the power cord and the plug do not come into contact with the water.
- Never use the appliance outdoors.
- Never use the appliance in humid rooms.
- Place the appliance on a stable and flat surface where it cannot fall over.
- Make sure that your hands are dry when you touch the appliance, the power cord or the plug.

- Switch off the appliance and remove the plug from the wall socket in the event of a malfunction during use and before cleaning the appliance, or storing the appliance after use.
- Never leave the appliance unattended when in use.
- Never move the appliance when it is switched on or is still hot. Switch off the appliance, and wait until it has cooled down before moving it.
- Make sure there is sufficient free space around the appliance (at least 10 cm), as well as above the appliance (at least 30 cm).
- Parts of the appliance will become hot during use, and for this reason always hold the handle when opening and closing the lid.
- Do not put heavy objects on the lid to keep the appliance closed.
- Make sure that water does not come into contact with the hot baking plates during or shortly after use. Contact with the water could deform the baking plates such that they no longer fit properly.
- Do not touch the appliance if it has fallen into water. Remove the plug from the wall socket immediately.
- Do not use the appliance any more.
- Clean the appliance thoroughly after use (see “Cleaning and maintenance”).
- This appliance may not be used through an external timer or by means of a remote control.

PARTS IDENTIFICATION

This device is intended only for domestic use, not for professional use.

- 1. Housing
- 2. On/Off switch
- 3. Handle latch lock
- 4. Power light (red)
- 5. Heating light (green)
- 6. Plates
 - 6a. Sandwich plates (1 pair)
 - 6b. Grill plates (1 pair)
 - 6c. Waffle plates (1 pair)
 - 6d. Donuts plates (1 pair)
 - 6e. Taiyaki plates (1 pair)
- 7. Plate release buttons
- 8. Handle



USING FOR THE FIRST TIME

1. Remove the packaging.
2. Clean the baking plates to remove any residues that may be left from the manufacturing process (see “Cleaning and maintenance”).
Dry them thoroughly.
3. Lightly grease the baking plates surface before the unit is used for the first time. Switch on the appliance for about 10 minutes with the housing closed. Then unplug it and wipe away the grease on the plates with a damp cloth after the machine is cooled down. Apply the same step for each set of new plates.
4. Please do not eat the first pieces of food prepared by each pair of plates.

Warning:

- The appliance may emit a little smoke and a characteristic smell when you switch it on for the first time. This is normal, and will soon stop. Make sure the appliance has sufficient ventilation.

CHANGING THE PLATES



When remove the Top Plate, push both buttons up and then plates will be released.

When remove the Bottom Plate, push both buttons down and then plates will be released.



Warning: Please be careful when remove the hot plate, wait until the plates are cooled off or wear gloves to avoid scalding.

PREHEATING

1. Put the plug into the wall socket and switch on the “On/Off” button on the top housing. The power and heating lights will illuminate, and the appliance will begin to heat up.
2. Wait until the green heating light is off. The baking plates are now at the correct temperature and the appliance is ready for use. This process takes 3-4 minutes.

CLEANING And MAINTNEANCE

Note: Clean the appliance after each use.

- Pull out the mains plug and allow the unit to cool down.
- Brush away remains of crumbs from the baking plates. Wash the cool plates in water with mild detergents if necessary.
- Clean the machine only with a slightly damp cloth.
- Do not use abrasive detergents.
- Dry the appliance thoroughly after cleaning.

Warning:

- Make sure the plug has been removed from the wall socket before cleaning the appliance.
- Never use corrosive or scouring cleaning agents or sharp objects (such as knives or hard brushes) to clean the appliance.
- Never immerse the appliance, the power cord or the plug in water or any other liquid.

TECHNICAL DATA

Item no: GDM6V2

Voltage: 220-240V~

Frequency: 50/60Hz

Power: 640-760W

Product Dimension: 253(W) × 108(H) × 246(D)mm

RECIPE – DONUTS

Ingredients (For 12 pieces):

- 95g of low-gluten flour (sifted)
- 1 Egg
- 25g of white sugar
- 35g of melted butter
- 80ml of milk
- 2g of baking powder
- 1g of salt

Method

1. Stir the egg with a whisk at clockwise direction in a bowl;
2. Melt the butter, add the sugar, egg and milk together and mix well;
3. Sift the low-gluten flour and baking powder, then add the salt ;
4. Add the flour into the butter mixture, then stir all the ingredients until all flour dissolved;
5. Spread the both sides with some vegetable oil, plug in and switch on the machine to preheat for 3-4 minutes before baking;
6. Pour the mixture into the plate to around 80% full, gently close the upper housing. Allow it to cook for approximately 5-7 minutes or until the donuts turn to golden color;
7. Gently remove the donuts from the baking plate. Place the donuts on dish and add icing sugar or sauce (optional). Then the donuts are ready to serve.

RECIPE – WAFFLE

Ingredients (16 slices):

- 300g of low-gluten flour (sifted)
- 2 Eggs
- 75g of white sugar
- 100g of melted butter
- 500ml of milk
- 10g of baking powder
- Pinch of salt

Method

1. Put the white sugar, salt and melted butter into a bowl and add the eggs to mix well;
2. Pour the milk into the bowl and keep stirring;
3. Add the sifted low-gluten flour and baking powder into the bowl, then stir them until all the ingredients mixed & become smoothly;
4. Cover it with plastic wrap and keep it stable for an hour;
5. Spread the both sides with some vegetable oil, plug in and switch on the machine to preheat for 3-4 minutes before baking;
6. Pour the mixture into the plate to around 80% full, gently close the upper housing. Allow it to cook for approximately 5-7 minutes until the waffle turns to golden color;
7. Gently remove the waffles from the baking plates. Place the waffles on dish and add icing sugar or others sauce (optional). Then the waffles are ready to serve.

RECIPE – TAIYAKI

Ingredients (for 6-8 pieces):

- 180g of low-gluten flour (sifted)
- 2 Eggs
- 20g of white sugar
- 80ml of milk
- Pinch of salt
- 3g of baking powder
- 30g of melted butter
- 100g of red bean paste

Method

1. Sift the low-gluten flour and baking powder;
2. Put the eggs into a bowl and add the sugar then use a whisk to stir them until blistering;
3. Put the sifted flour & baking powder into the bowl, then add the milk and keep stirring until all the ingredients mixed. Add the melted butter to mix well;
4. Spread the both sides with some vegetable oil, plug in and switch on the machine to preheat for 3-4 minutes before baking;
5. Pour the mixture into the plate to around 50% full, add some red bean paste on top and pour the mixture again until 90% full. Gently close the upper housing. Allow it to cook for approximately 5-7 minutes until the Taiyaki turns to golden color;
6. Gently remove the Taiyaki from the baking plates. Place the Taiyaki on dish to serve.

RECIPE – SANDWICH

Ingredients:

- Sandwich bread
- Eggs, ham, bacon, vegetable, cheese (optional)

Method

1. Preheat the griller once before baking, then add butter or oil onto the surface of baking plates;
2. Put one layer of bread on the plates;
3. Put the ingredients on the bread;
4. Then put another layer bread on the plates;
5. Close the housing, using a wooden spoon to hold the bread in place if necessary, until the handle latch locks. Do not force the housing to close.
6. Allow it to cook for approximately 5-7 minutes till the surface to be golden color or you could cook it until the result you like.
7. Make sure the ingredients inside are totally cooked.
8. Gently remove the sandwiches from the cooking plates. Place the sandwiches on dish and then the sandwiches are ready to serve.

RECIPE – Grill

The Grill plate could be used for grilling or griddling the meats or eggs.

Method

1. Preheat the griller once before cooking, then put some butter or oil on the bottom plate;
2. Put the soured ingredients on the plates separately, then cover the housing and start cooking;
3. Gently remove the cooked food from the cooking plates. Place them on dish and then ready to serve.

Reference cooking duration for some ingredients:

- Steaks/Burgers (About 3 oz patties): Closed grilling 2 to 10 minutes depending on desired doneness.
- Frankfurter Sausages: 3 to 6 minutes depending on desired doneness
- Chicken breast fillets (1/2 inch thickness): 4 to 8 minutes depending on desired doneness
- Pork loin chop (1/2 to 1 inch thickness): 4 to 12 minutes depending on desired doneness
- Fish/Shrimp: 2 to 8 minutes depending on desired doneness.
- EGGS: 3 to 5 minutes, you may add butter or oil on the surface.
- French toast: 5 to 10 minutes, add butter or oil on cooking surface, turn until the surface become golden brown.
- BACON: 8 to 15 minutes, cook and turn until desired doneness.

重要事項

使用前請仔細閱讀本說明書

電器在閒置或清洗前，必須拔出插頭。

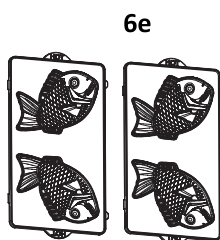
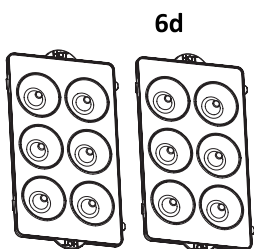
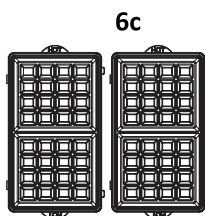
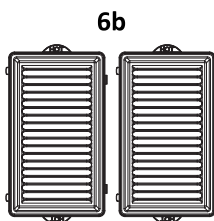
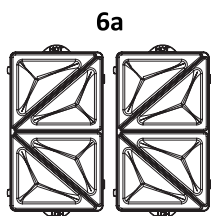
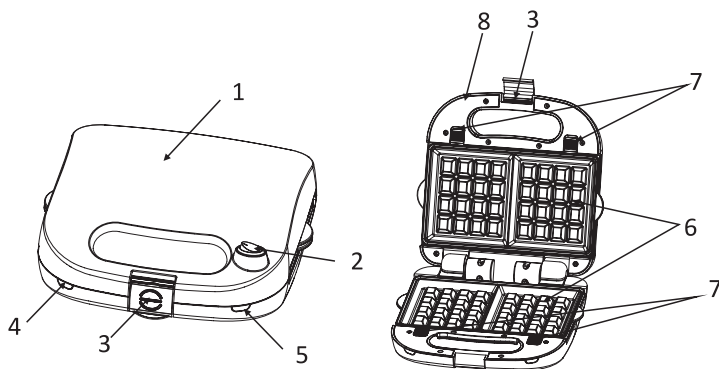
- 8歲以上的孩童、身體、感官、智力比較弱，欠經驗和知識的人仕，在經過指導，說明安全使用方法和知道可能的危險後，可以使用本機。
- 請勿讓小孩使用本產品或將本產品當成玩具。
- 請勿讓 8 歲以下或未被監督的兒童清潔或保養本機。
- 請勿讓 8 歲以下兒童接觸到本機或電源線。
- 只可合資格人仕清潔和保養本機，請勿自行維修。
- 請確保插上的電壓與本機所標示的相符。
- 請接上有地線連接的插座。
- 用完後請拔出本機插頭。
- 插上或拔出插座時，請不要只拉電源線。
- 定期檢查本機電源線是否完好，電線和插頭如有損壞或本機發生故障時，請勿使用本機，以免發生危險，請交給我司的售後服務部進行維修。
- 請勿使用延長電線。
- 本機部分零件使用時會發熱，請勿觸摸以免受傷。
- 使用本機時，請預留足夠的散熱空間，不能接觸到易燃物品及不能被覆蓋，以免引起火災。
- 切勿在易燃物料附近使用本機。
- 請勿將本機放置於燃氣體、火焰、其他電器旁或其他機器旁邊。
- 避免機身、電源線和插頭接觸到水。
- 請勿在戶外使用本機。
- 請勿在潮濕環境使用本機。
- 請將本產品放在平穩的水平面上，避免翻倒。
- 接觸本產品，電源線和插頭時，請保持雙手乾爽。
- 當本產品故障時，使用前清潔或使用後需儲藏時，請關閉本機電源及拔出插頭。
- 本機在使用時，請勿離開。
- 本機加熱時或剛使用後，請勿移動本機，避免受傷。在關閉主機及溫度降低後，方可移動。
- 在本機周邊，請預留足夠的散熱空間（旁邊至少 10cm，上方至少 30cm）。
- 本機部分零件使用時會發熱，請使用把手打開，及關閉上蓋。
- 請不要放重物在主機上蓋。
- 請勿讓水接觸到正在加熱中或剛使用完之烤盤，這會令烤盤變形或不能順利放入主機。
- 如本機浸入水中，請勿接觸機身並立刻拔除插頭。
- 本機進水後不能再使用。

- 使用本機後，請徹底清潔本機（見“清潔及維護”部分）。
- 請勿讓水/液體滲入本機。

零件標識

本機只能在家中使用，不能作專業用途。

1. 上蓋
2. 電源開關
3. 開關扣
4. 電源指示燈（紅色）
5. 加熱指示燈（綠色）
6. 烤盤
 - 6a. 三文治烤盤（一對）
 - 6b. 烤盤（一對）
 - 6c. 窩夫餅烤盤（一對）
 - 6d. 甜甜圈烤盤（一對）
 - 6e. 鯛魚燒烤盤（一對）
7. 烤盤解鎖按鈕
8. 把手



首次使用注意事項

- 移除包裝
- 清潔烤盤移除污漬（見“清潔及維護”部分），並讓其徹底乾透。
- 在首次使用前，用食物輕輕塗抹烤盤表面，關上上蓋加熱 10 分鐘，然後關閉電源，用濕布擦拭。
- 請不要食用第一次烘焙的食物。

警告

- 本機第一次加熱後，會散發輕微的氣味和煙霧，這是正常現象，並不會影響本機的正常運作。

更換烤盤



更換拆卸上烤盤時，把烤盤解鎖按鈕往上推，烤盤即彈起。



更換拆卸下烤盤時，把烤盤解鎖按鈕往後推，烤盤即彈起。

注意：若在高溫時要取出或更換烤盤，請特別留意，請待烤盤冷卻之後或者戴上手套以免燙傷。

預熱

1. 插上插頭，按下開關電源及加熱指示燈亮起，即機器開始加熱。
2. 待綠色加熱指示燈熄滅，即烤盤已加熱完畢，可以使用。這過程為 3-4 分鐘。

清潔及維護

提示：每次使用後，請清潔本機。

- 1、關掉上蓋的電源開關，拔下插頭後，等待本機徹底冷卻。
- 2、從本機取出冷卻後的烤盤並用清水清洗烤盤，如需要可用濕布擦拭本機，請確保不要讓液體及濕氣進入本機。
- 3、清潔後，請完全抹乾本機。
- 4、儲藏本機及烤盤，留待下次使用。

警告：

清潔本機前，請先拔出插頭。

請勿用腐蝕性、去污粉、清潔劑或硬物（如刀和鋼絲球清潔本機）。

請勿將本機浸入水中或其他液體中。

產品規格

型號: GDM6V2

工作電壓: 220-240V~

頻率: 50/60Hz

功率: 640-760W

產品尺寸: 253(闊)×108(高)×246(深)毫米

甜甜圈食譜

食材（12 個）：

- 低筋麵粉 95 克
- 雞蛋 1 隻
- 白砂糖 25 克
- 融化的牛油 35 克
- 牛奶 80 毫升
- 泡打粉 2 克
- 鹽 1 克

製法：

1. 先將雞蛋打入容器內，用打蛋器順時針方向進行攪拌至起泡；
2. 將無鹽牛油用熱水隔水座溶，逐步加入白砂糖、蛋、牛奶拌勻至柔滑細膩的狀態；
3. 將低筋麵粉和泡打粉過篩，加入鹽拌勻；
4. 把篩好的粉加入牛油混合物並攪勻，不可起粒；
5. 使用前，把烤盤塗上少許植物油並插上電源預熱3-4分鐘；
6. 將混合物注入烤盤內至八成滿，合上蓋。烘烤5-7分鐘至甜甜圈表面呈金黃色，亦可以根據個人口味再次加熱至焦黃的口感；
7. 將甜甜圈用木製餐具挑出，放置於碟上，可按個人口味加入糖霜或其他醬料，即可享用。

窩夫餅食譜

食材（16塊）：

- 低筋麵粉 300 克
- 雞蛋 2 隻
- 白砂糖 75 克
- 融化的牛油 100 克
- 牛奶 500 毫升
- 泡打粉 10 克
- 鹽少許

製法：

- 1, 將白砂糖、鹽、融化的牛油倒入容器中，並加入雞蛋攪拌均勻；
- 2, 再倒入牛奶攪拌均勻；
- 3, 加入篩勻的低筋麵粉和泡打粉，攪拌成均勻柔滑的麵糊；
- 4, 蓋上保鮮膠紙並靜置 1 個小時後使用；
- 5, 使用前，請將烤盤兩面塗上少許植物油並插上電源及開機預熱 3-4 分鐘；
- 6, 將混合物注入烤盤內至八成滿，合上蓋。烘烤 5-7 分鐘至窩夫餅表面呈金黃色，亦可以根據個人口味再次加熱至焦黃的口感；
- 7, 將窩夫餅用木製餐具挑出，放置於碟上，可按個人口味加入糖霜或者其他配料，即可享用。

鯛魚燒食譜

食材（6-8 件）：

- 低筋麵粉 180 克
- 雞蛋 2 隻
- 白砂糖 20 克
- 牛奶 180 毫升
- 鹽少許
- 泡打粉 3 克
- 融化的牛油 30 克
- 紅豆餡 100 克

製法：

- 1, 將低筋麵粉和泡打粉過篩篩勻備用；
- 2, 將雞蛋打入容器中，加入白砂糖，用打蛋器攪拌均勻至起泡；
- 3, 加入過篩後的低筋麵粉、泡打粉及牛奶繼續攪拌至均勻。最後加入融化的牛油混合均勻。
- 4, 使用前，請將烤盤兩面塗上少許植物油並插上電源及開機預熱 3-4 分鐘；
- 5, 將混合物注入烤盤內至五成滿，然後加上少許紅豆餡，再於表面加上混合物至九成滿，合上蓋。烘烤 5-7 分鐘至鯛魚燒表面呈金黃色，亦可以根據個人口味再次加熱至焦黃的口感；
- 6, 將鯛魚燒用木製餐具挑出，放置於碟上，即可享用。

三文治食譜

食材：

- 三文治麵包片
- 雞蛋、火腿、培根、青菜、芝士等材料可依據個人口味添加

製法：

- 1, 使用前請將烘烤機預熱一遍，之後把烤盤兩面塗上黃油；
- 2, 將三文治麵包片放一層於烤盤上面；
- 3, 將雞蛋，培根或者青菜放於上一層；
- 4, 之後再蓋上一層三文治麵包片；
- 5, 合上蓋子，必要時可用木製湯匙按住麵包直至鎖扣扣上；但切勿強行合上。
- 6, 烘烤 5-7 分鐘至表面呈金黃色，亦可以根據個人口味再次加熱至金黃的口感；
- 7, 請確保添加的材料完全煮熟；
- 8, 將三文治用木製餐具挑出，放置於碟上，即可享用。

烘烤食譜

烤盤可用於煎烤雞蛋或者肉類。

製法：

- 1, 使用前請將烘烤機預熱一遍，之後在下烤盤倒入適量的食油；
- 2, 將腌製後的肉類均勻鋪在烤盤上面，之後蓋上，進行烘烤；
- 3, 烤熟之後用木製餐具挑出，放置於碟上，即可享用。

部分材料的參考烘烤時間：

- 牛排（三安士）：根據個人喜好烤製 2-10 分鐘；
- 法蘭克福腸：根據個人喜好烤製 3-6 分鐘；
- 雞胸肉（二分之一英寸厚）：根據個人喜好烤製 4-8 分鐘；
- 豬排（二分之一至一英寸厚）：根據個人喜好烤製 4-12 分鐘；
- 魚蝦類：根據個人喜好烤製 2-8 分鐘；
- 雞蛋：根據個人喜好烤製 5-7 分鐘；
- 法式麵包：根據個人喜好烤製 5-10 分鐘，可在表面抹上牛油或食油，烤製出來會更加金黃；
- 培根：根據個人喜好烤製 8-15 分鐘。

請記錄下列產品資料

● 型號

● 機身編號

● 經銷商名稱

● 購買日期

本產品不斷改進中，如功能有所更改，恕不另行通知，如有疑問，請與客戶服務中心聯絡，不便之處，敬請原諒。

說明書內容以英文版本為準

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Please register now at 請即上網登記：www.toolbox.hk

Website 網址：www.gilman-group.com

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