



**gemini**  
ITALY

**14L ELECTRIC  
STACKABLE STAINLESS  
STEEL HOTPOT COOKER**

**14公升不銹鋼  
電子蒸煮烹調鍋**

**MODEL NO 型號: GFS136  
1360W**



A GILMAN GROUP BRAND

## 14L Electric Stackable Stainless Steel Hotpot Cooker

Many thanks for choosing 14L Electric Stackable Stainless Steel Hotpot Cooker! In order to use the product correctly, please read carefully the manual before use and keep the manual safely.

### Notes

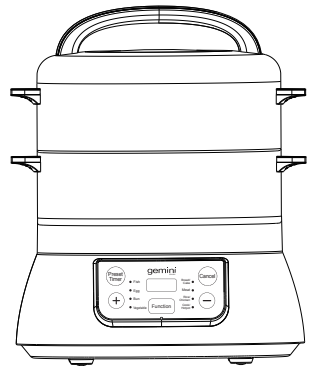
1. Before connecting to the power, please make sure the voltage applied is in accordance with that marked on the product. The power should have reliable grounding. In case that the power cable is damaged, in order to avoid dangers, please change it with those specially offered by the manufacturer. Any replacement of the cable or the plug by the user whose is not allowed.
2. Children should not use this product by themselves. Should put it on the place that the infant cannot touch, in order to avoid the dangerous accident such as electric shock, scald happening.
3. Before connecting to the power, please make sure the water level in the steamer is not lower than the "Low water level" limit. While adding water to the steamer, water amount should not exceed the "Upper water level" limit.
4. Before use, please make sure all components are correctly assembled. Components specially designed for the steamer should be used.
5. This multi-functional electric steamer should not function without filling with enough water. Before connecting to the power, please make sure the water tank contains enough water as required in the manual.
6. Please make sure the steamer can not be placed near hot objects/area, heat insulation is necessary or heat-insulated gloves should be applied for operations. Meanwhile, please avoid direct touch with steam flow leads burns happen.
7. When the steamer is hot, if you want to remove the upper tier, you should be careful of the lower tier. The two tiers may have been assembled tightly, which will cause food overturning
8. Do not immerse the product body of the electric steamer into water to avoid water entering the product body cause danger.
9. The multi-functional electric steamer should not be used and should be sent to our after-sales service department for maintenance when:
  - (1) The base of the multi-functional electric steamer is damaged or broken.
  - (2) The multi-functional electric steamer is with abnormal display on panel.
  - (3) The power cable is damaged or broken.
  - (4) Other abnormal conditions.

10. This product is only suitable for household use. It is not allowed for commercial or outdoor use.
  11. The warranty won't cover the defective caused by improper operations or use ranges which are not in accordance with those stipulated in the manual.
  12. During operation, do not touch the stainless parts of the container and the lid to avoid being burnt.
  13. Before the electric steamer works, the air hole direction of the lid and the handle of handle should not be in the same direction; When working, the person should avoid contact with the hot steam to prevent scald.
  14. When the steamer is not filled with enough water, don't place the steam concentrator for heating directly.
- For safety and long-term use of this product, please conduct careful daily check and maintenance.

## Product features

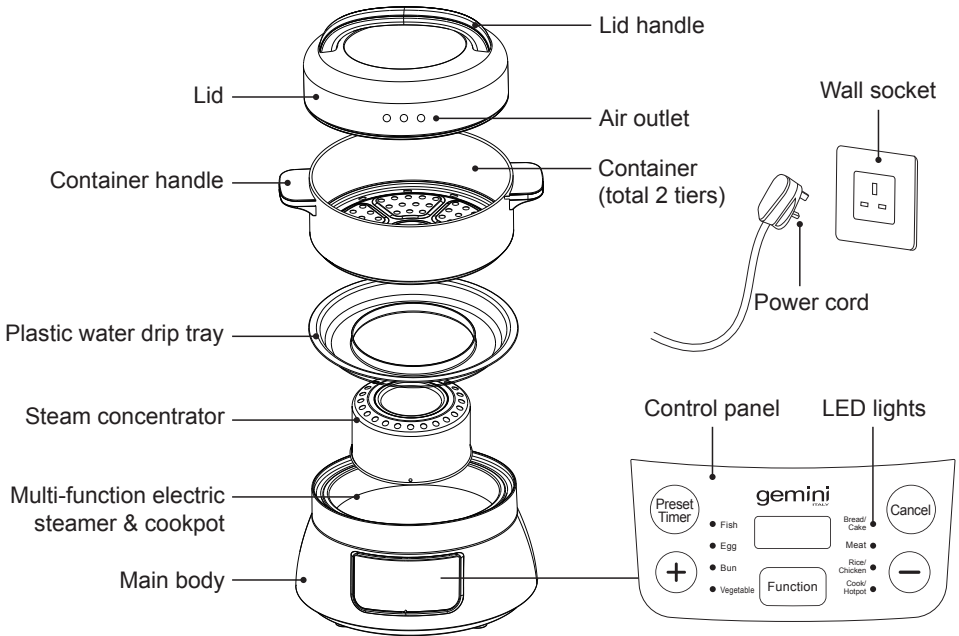
This product is designed for household cooking. It is applied to cook foods with multiple functions. It allows fast cooking and convenience experience to user.

1. Multiple functions including food steaming.  
Fish, Egg, Bun, Vegetable, Bread/Cake, Meat, Rice/Chicken, Cook/Hotpot and disinfecting.
2. 15 hours preset timer function.
3. With design of dry-heating and overheat auto-off protection.



Pic.1

# Product structure



# Usage

Please read the instructions carefully and operate as required.

Take out the steamer and accessories from the box, remove the inner package, and wash the lid of the steamer, container, steam concentrator, plastic water drip tray and steamer cookpot with food detergent, and dry them after washing. Wipe the interior of the steamer/ cook pot with a damp cloth. Do not splash or rinse water on the external power slot at the back to avoid dangers.

The body of product should be place on a stable platform ( Pic.2).

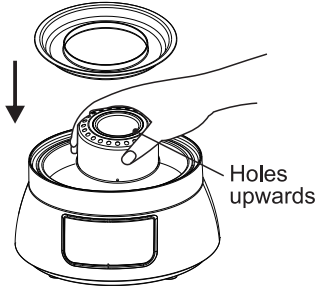
Keep away from objects that may be damaged by steam, and keep out of the reach of the children.

**Note:** The steam concentrator is necessary used for steaming function; while for hot-pot or boiling/cooking use, it is no need to use the steam concentrator.



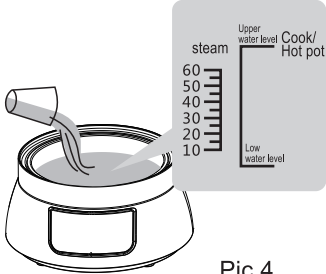
Pic.2

Pour cold water directly into the steamer, and then place the steam concentrator at the central bulge of the steamer, and place the water drip tray on the top of concentrator(as show in Pic 3). When selecting the hot pot function or cooking /stewing food, the water must be filled higher than the mark of low water level mark and below the upper water level mark in Pic 4. The filled water reaches the upper water level can steam around 75 minutes. When choosing time steaming programs, water can be added according to the actual of cooktime (The sale mark for steam: 10 mark line. Adding water can maintain steaming time for about 10 minutes, and so on) .



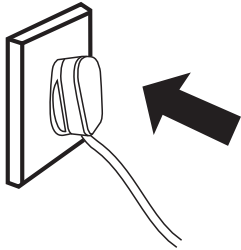
Pic.3

Before connecting to the power, make sure if there is water inside in pot. If there is not enough water inside, make complement promptly. After the power is connected, the digital display shows "8:88" with a flash of all LED lights and meanwhile the buzzer priduces a sound; then the digital display shows a flashing"- - -", The machine is now at a Standby state. If no cook operation is needed, please disconnect the power cord, let all LED lights off on control panel and turn off the steamer completely.



Pic.4

When the steamer in the standby state, you can choose "Fish", "Egg", "Bun" menu function etc. After selecting the function, the steamer will automatically enter the working state if the default cook time does not need to adjust. The cook time of each menu could be adjusted by pressing "+" or "-" button according to the actual amount of food and cooking result. The adjustable cook time range of each menu can refer to the below table. The selected function light will be on, and the default cooking time will be displayed on the 3-digit code tube.



In the working process, press the "Cancel" button and the steamer will enter into standby state.

**Menu Table:**

Food	Fish	Egg	Bread/Cake	Vegetable	Bun	Meat	Rice/Chicken	Cook/hot pot
Preset time(min)	15	16	18	20	22	24	35	60
Adjustable time(min)	1~60	1~60	1~60	1~60	1~60	1~60	1~60	1~90

### Preset timer function:

When the steamer in standby state (the digital display "--") flashes when connected with power) press "Preset Timer" button will display "1:00" which means 1 hour. And press "+" or "-" button can adjust the time interval in 10 minutes for each press "+" or "-". The preset hour starts from 1 to 15 hours. Due to the digital panel displays in 3 digits only. When the time needs to preset at 10 hours, the display only show the hour digit on the display as "10".

If the preset time is 11 hour, the display will show as "11" on panel and so on (Pic.5).

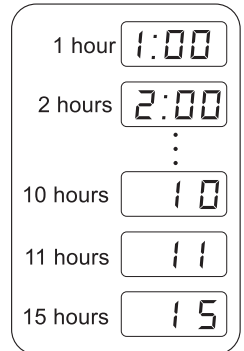
If preset time is set less than 10 hours, the display shows the hour and minute digit on display, such as "9:50". Due to the display in 3 digits, the time interval is in hour display on each press "+" or "-" button after preset time at 10 hours or more is needed.

For example, want to steaming the corn 2 hour later. At first, press "Preset Timer" and press "+" to set at 2 hours. And then, press "Function" to choose "Vegetable" menu and set the cook time. After 5 seconds, the steamer will start countdown, the display ":" on "2:00" flashes and start count down. After count down 2 hours, the steamer starts operating. Please prepare the food in container and make sure filled with enough water inside the steamer.

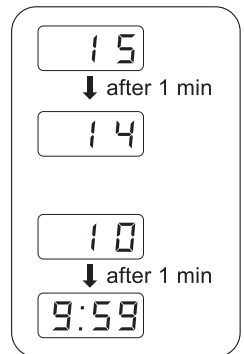
### Display for Countdown

When the selected preset timer is 15 hours, the steamer starts to countdown. The display shows "15", after 1 minute, it shows "14", the actual timer now is 14:59. The display keeps showing "14" until 1 hour later to show "13" and so on. When the selected preset timer is 10 hours, the display shows "10" and start to countdown, after 1 minute, the display will show "9:59" and so on (Pic.6).

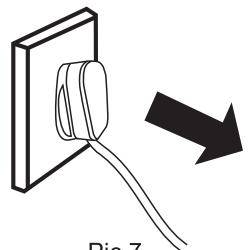
After use, unplug the power plug, and the steamer must be cooling before move (Pic.7). Open the lid carefully to avoid the overflow steam. To prevent over-cooking can remove the steamer and place it on the plate.



Pic.5



Pic.6



Pic.7

## Suggested steaming time table for foods

The steaming times and ways indicated in the chart are only for reference. The listed times are based on steaming with cold water and food placed in the containers. The concrete operation should be subject to the actual situation.

### Vegetables:

1. The shortest time is suggested for cooking vegetables which could contain chlorophyll to avoid color change or gloss loss.
2. After the vegetable is timed to have the best result, add salt of appropriate amount.
3. Frozen vegetable can be steamed directly without defrosting.

### Vegetables:

Food	Type	Amount (g)	Add water to required marking in steamer	Cook Time (min.)
Asparagus	Fresh	680	10	7
Corn	Fresh	1030	30	20
Beans	Fresh	390	20	14
Cauliflower	Fresh	655	10	6
Potatoes	Fresh	1050	40	35

### Eggs & meats:

Food	Type	Amount (g)	Add water to required marking in steamer	Cook Time (min.)
Egg	Fresh	300g (50g/pc)	20	16
Chop	Fresh	300g	35	24

### Rice & Grains:

Food	Type	Amount (g)	Add water to required marking in steamer	Cook Time (min.)
Rice	Fresh	180g	40	35

### Wheaten food:

Food	Type	Amount (g)	Add water to required marking in steamer	Cook Time (min.)
Buns	Fresh	240g (40g/pc)	25	18
Bread	Fresh	450g (75g/pc)	30	22

## Tips

1. Fill the steamer with hot water can reduce cooking time, but please note that the reference time of the above table is according to the cold water .
2. Do not place food too crowded in each container tier. Adequate space is necessary to keep among food so that hot steam can flow suggested.
3. Tolerance may happen for the listed steaming times due to the actual sizes of the food, space among the food, freshness of the food and personal favour.
4. It is only necessary to get more and more familiar with the multi-functional electric steamer to master steaming times adequately. To obtain the best steaming result, sizes of food pieces should be similar; in case of stacking food pieces of different sizes, those of the smallest size should be placed on the top.
5. If a big amount of food is to be steamed, it is allowed to remove the lid during steaming and restore it after overturning the food.
6. The default times in the each program are all set up based on adding the cold water for steaming and food placed inside the container.

## Maintenance and repair

1. Please disconnect the power plug & cord each use and pour the water out of the cooker. And wait until the electric steamer is completely cooled before cleaning.
2. Do not use abrasive cleaning products or solvents for cleaning.
3. The steamer base can be swabbed with a damp cloth after each use.
4. Regularly clean the stainless steel steamer and steam concentrator. Make sure the gap of steam concentrator cannot be blocked.
5. The water inside the steamer tank should be emptied after every use and replace it with clean water for each cooking.
6. Do not put the entire electric steamer into water for cleaning. Avoid the risk of electric shock and functional failure. Do not splash or rinse water on the external power slot to avoid dangers.
7. Dry all the parts before collection and place the steamer in the safe and dry place. Caution: Do not attempt to touch the steamer surface until it is completely cooled to avoid scalding.



## Removing water scale:

After using the steamer once or twice, water scale will be accumulated on the inner surface at the bottom. Amount of water scale is determined by hardness of the water from the users' location. It is suggested to remove water scale regularly to avoid prevention from heat exchange to enable longer life span of the steamer.

1. Add water until it reaches the "Low water level" limit.
2. Place the steam concentrator in the center of steamer.
3. Add some white vinegar into steam concentrator ( around 30ML). The white vinegar can help to clean up the scale.

**Note:** be sure to pour the vinegar liquid inside the holes of steam concentrator. It is not allowed to use other chemicals or cleaning media.

4. Place the lid on the steamer to avoid water splashing out.
5. Connect to the power and choose "Fish" program for 5 minutes; after the time runs up disconnect the plug and empty the vinegar liquid after it is completely cooled down.
6. Use wet cotton rag to clean the inner surface of the steamer; wipe the steamer with clean water repeatedly until the vinegar smell disappears.

**Note:** it is suggested for the user to clean off water scale on surfaces of the steamer with wrung wet cotton rag after use every time to avoid water scale which accumulated day by day.

## Usual phenomena and handlings

No.:	Phenomena	Causes	Handlings	
1	The indicator light is off.	The heating tube component does not work.	1. The power source is not connected. 2. The power circuit is damaged.	1. Check to see if the plug (whether connected properly), the socket, the fuse and the power cable are all ok. 2. Contact our after sales service centre for assistance.
		The heating tube component is working.	The control panel is damaged.	Contact our after sales service centre for assistance.
2	The indicator light is on.	The heating tube component does not work.	1. The heating tube component is burnt out. 2. Connection of the circuit panel is disconnected.	Contact our after sales service centre for assistance.
3	'C1" or "C2" shows on the control panel and the buzzer keeps sounding.	Sensor open or short circuit.	Contact our after sales service centre for assistance.	
4	Dirt floats in the water or water with bad smell.	Not being clean completely.	Stop working and wash the steamer thoroughly.	
5	The steamer is still working when there is no water inside.	Sensor failure.	Contact our aftersales service centre for assistance.	
6	The steamer does not work after dry heat protection.	The heating pipe component is not completely cooled and the dry-burning thermostat is not reset.	Add cold water to the steamer over the lower water level to reduce the heat pipe temperature.	

## Technical parameters

Model No.: GFS136      Frequency: 50Hz      Steamer/Cook pot capacity: 3L  
Voltage: 220-240V~      Power: 1360W      Total capacity of 2 steam tiers: 11L  
Product dimension(mm): 335×300×411mm (with 2 tiers and lid)

## 14公升不銹鋼電子蒸煮烹調鍋

感謝您選用14公升不銹鋼電子蒸煮烹調鍋！為了使您能正確使用本產品，敬請使用前詳閱本說明書，並請妥善保管。

### 注意事項

- 1、接通電源前，應確認所有電壓與產品上標明的電壓相符。電源應有可靠的接地。若電源線損壞，為避免危險，必須用製造廠提供專用的電源線來更換，不可自行更換電線或插頭。
- 2、產品不能讓兒童單獨操作使用，要放在嬰幼兒不能觸及的地方，以避免觸電、燙傷等危險事故發生。
- 3、使用前必須確認蒸氣鍋內已加水並不低於“下水位”線，方可接通電源。向電蒸鍋內加水時，水量不可超出“上水位”線。
- 4、使用前必須正確裝配各部件，必須使用專為本電蒸鍋設計的部件。
- 5、本電蒸鍋不得無水乾燒，接通電源前必須確認蒸氣鍋內有說明書規定的水量。
- 6、使用中如果您接觸的部位很熱，應採取隔熱措施或戴上隔熱手套操作，並避免人體與蒸汽流直接接觸，以免燙傷。
- 7、在電蒸鍋熱的狀態下，欲取下上層部件時，應當小心粘帶下層部件而引起翻帶食物等。
- 8、清洗電蒸鍋前必須拔下電源插頭。不得將電蒸鍋產品本體浸入水中，或採用可能使水進入產品本體內的操作，以免造成危險。
- 9、出現下列情況時，不得使用電蒸鍋，應交給我司的售後服務部進行維修。
  - (1).電蒸鍋底座受損破裂;
  - (2).電蒸鍋功能不正常;
  - (3).電源線破損;
  - (4).其他異常情況發生時。
- 10、本產品只限家庭使用，不得用於商業營業，不得在戶外使用。
- 11、因不符合本說明書規定的操作方法和使用範圍，而發生的所有問題，本公司概不負責。

- 13、在電蒸鍋工作期間，為避免燙傷請勿觸及蒸格和鍋蓋的不銹鋼部位。
- 14、電蒸鍋工作前，鍋蓋排氣孔方向與側提手方向不應處於同一個方向；工作時，人應儘量避免與熱蒸氣接觸，防止燙傷。
- 15、蒸氣鍋缺水時，禁止放入蒸氣集中罩進行加熱。

為了安全和長久的使用本產品，請仔細進行日常檢查和維護。

## 產品特點

本產品適用於家庭烹飪。用於烹飪食物，具有多功能，加熱蒸氣速度快及使用方便等優點。

1. 蒸魚、蒸雞蛋、蒸饅頭、蒸蔬菜、蒸蛋糕、蒸肉、蒸飯/雞肉、蒸煮/火鍋、消毒殺菌等多種功能；
2. 15小時定時蒸煮；
3. 防乾燒保護安全設計。

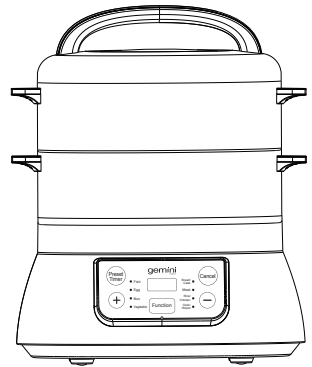
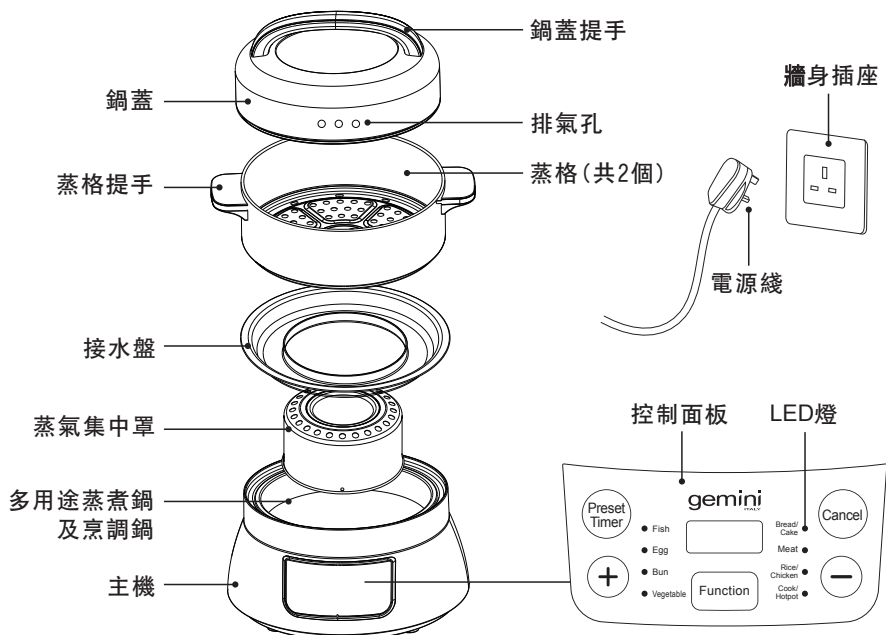


圖1

## 產品結構



## 使用方法

請仔細閱讀使用說明，按要求操作。

從包裝盒中取出蒸鍋及附件，拆去內包裝，用食品洗滌劑清洗鍋蓋、蒸格、蒸氣集中罩、蒸氣鍋、接水盤，並用清水洗淨後晾乾備用。蒸氣鍋內部用濕布擦淨。

產品主機（包括蒸氣鍋、外殼等裝配在一起的）應放置於穩固平臺上（圖2），應遠離可能因蒸氣受損的物體，並放置在兒童觸摸不到的地方。

**注意：**選擇蒸功能時必須放置蒸氣集中罩，選擇火鍋或煮燉菜單功能時無需使用蒸氣集中罩和接水盤。

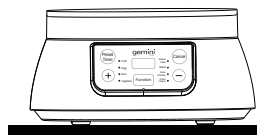


圖2

直接往蒸氣鍋注入冷水，然後將蒸氣集中罩置於蒸氣鍋中央凸起處（如圖3，圖4是蒸氣鍋加水刻度線）。

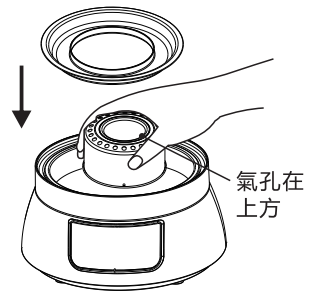


圖3

當選擇火鍋功能或煮/燉食物時加水必須高於下水位刻度線並低於上水位刻度線範圍內，若加水至上水位刻度線可持續工作超過75分鐘；選擇定時蒸功能時，可以根據實際蒸煮的食物耗時選擇加水量。（圖4的鍋內刻度：10表示加水量能維持蒸時間約10分鐘，如此類推。）

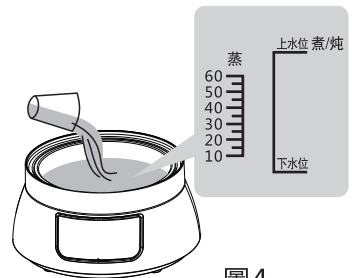
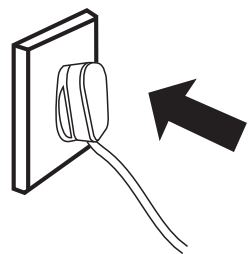


圖4

接通電源前，先確認蒸鍋是否有水在裡面。如水量不足及時補充。接通電源後，數碼管顯示“888”，所有LED燈閃爍顯示一次，同時蜂鳴器響一聲；然後控制面板顯示“---”並持續閃爍。本機處於待機狀態，如不需使用本機，請把電源插頭拔掉，所有顯示燈熄滅正式關機。

在待機狀態下，可以選擇“蒸魚”、“蒸蛋”、“饅頭”等菜單功能，選擇好功能後，若默認時間不用調節，本機會自動進入工作狀態。每一個菜單的工作時間均可以依據實際的食物分量及蒸煮效果按“+”和“-”鍵進行調節，每個菜單可調節的時間範圍可參考下表。進入工作狀態後，被選中的功能燈長亮，三位數碼管顯示預設烹調時間。














工作過程中，按“取消”鍵，電蒸鍋進入待機狀態。





### 菜單默認時間表：

食物	蒸魚	蒸蛋	蒸包子	蒸蔬菜	蒸饅頭	蒸肉	蒸飯/ 蒸雞	煮/火鍋
預設烹調時間(分鐘)	15	16	18	20	22	24	35	60
可調時間(分鐘)	1~60	1~60	1~60	1~60	1~60	1~60	1~60	1~90

## 定時功能：

定時功能需在待機狀態（即連接電源後，顯示屏上的數碼管“---”會閃爍）下按“”鍵，數碼管顯示“”表示1小時，再按“”或“”可調節時間，每按一次“”或“”都按10分鐘遞增或遞減。預設時間由1小時開始至15小時，由於顯示器只顯示3位數值，所以當預設時間為10小時，那麼顯示器只顯示“”。如果預設時間是11小時，那麼會顯示“”。如此類推。

如果預設時間少於10小時，顯示器會顯示小時和分鐘值，如“”。由於顯示器只顯示3位數值，預設時間超過10小時後，每按一次“”或“”都會按1小時遞增或遞減（如圖5）。

例如，想預約2個小時後自動蒸玉米。在待機模式下，首先，按“”和“”設置到2小時。然後按“”選擇“●Vegetable”菜單功能設定所需蒸煮時間。5秒之後，蒸鍋就會開始倒數，顯示器會變成“”，此符號“:”閃爍代表開始倒數。倒數2個小時後，蒸鍋會開始工作。但前提一定要確保蒸鍋內要有足够的水及設置好食物的蒸格。

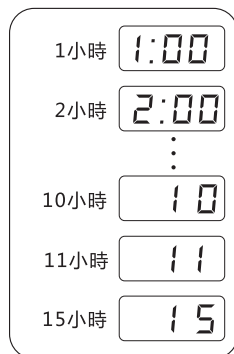


圖5

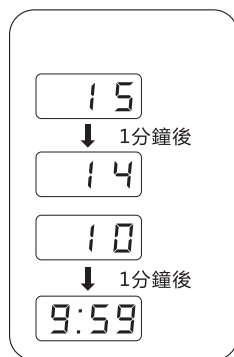








圖6

## 倒數時間的顯示

當確認預約的時間為15個小時後加熱，蒸鍋會開始自動倒數。顯示器顯示，一分鐘之後顯示器會顯示，此刻的實際時間為“14:59”。顯示器會持續顯示，直到一個小時之後顯示，如此類推。當確定預約的時間為10個小時後加熱，那確認之後顯示器顯示，開始自動倒數，一分鐘之後，顯示器會顯示，如此類推（如圖6）。

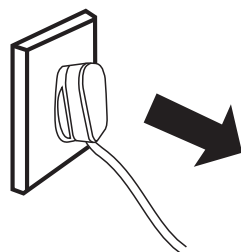


圖7

使用完畢，拔下電源插頭，待蒸鍋完全冷卻後，再移動(如圖7)。小心打開鍋蓋，避免人體與溢出蒸氣正面接觸。為防止食物蒸煮過長，可適當時取下蒸格，放於餐盤內。

## 建議食物蒸煮時間表

表格中蒸煮時間和方法僅供參考，舉例時間均為冷水蒸煮及食物放在蒸格內，具體操作應視實際情況而定。

### 蔬菜類：

- 1、蒸煮葉綠素蔬菜宜用最短時間，避免變色失去光澤。
- 2、時令蔬菜到最佳效果後加鹽。
- 3、冷凍蔬菜在蒸煮前不必解凍。

### 蔬菜類：

食物	類別	數量(克)	需注水達鍋內刻度	蒸煮時間(分鐘)
蘆筍	新鮮	680	10	7
甜玉米	新鮮	1030	30	20
豆類	新鮮	390	20	14
菜花類	新鮮	655	10	6
薯仔	新鮮	1050	40	35

### 蛋類、肉類：

食物	類別	數量(克)	需注水達鍋內刻度	蒸煮時間(分鐘)
雞蛋	新鮮	6個	20	16
排骨	新鮮	300g	35	24

### 米、穀物：

食物	類別	數量(克)	需注水達鍋內刻度	蒸煮時間(分鐘)
米	新鮮	150g	40	35

### 麵食：

食物	類別	數量(克)	需注水達鍋內刻度	蒸煮時間(分鐘)
包子	新鮮	240	25	18
饅頭	新鮮	450	30	22



## 溫馨提示

- 1、在蒸氣鍋中倒入熱水可適當減少蒸煮時間，但要注意食譜的參考時間均依據冷水標準確定。
- 2、蒸格內的食物不要擠得太滿，應儘量留出適當空間以便蒸氣流動。
- 3、所列舉的蒸煮時間可能視食物切塊大小、食物間距、食物新鮮程度和個人喜好不同而略有差別。
- 4、只要不斷熟悉多功能電蒸鍋便能恰到好處地掌握蒸煮時間。要得到理想的蒸煮效果，應儘量使食物塊大小相近，如果需要疊放大小不同的食物塊，可將最小塊放於頂端。
- 5、如果蒸煮食物量較大，可中途打開蒸鍋蓋，翻動食物後蓋上蒸鍋蓋。
- 6、機器上的預設時間均根據冷水蒸煮及食物放在蒸格內時而進行設置的。

## 維修與保養

- 1、每次使用後請務必拔出電源線插頭，然後將電蒸鍋內的水倒出並待電蒸鍋完全冷卻後才能開始清洗。
- 2、不得使用研磨性清潔產品或溶劑進行清潔，不可清洗時用水濺到外殼的電源金屬部分。
- 3、每次使用後，可用擰乾的濕布擦洗電蒸鍋底座和蒸氣鍋。
- 4、定期清潔不銹鋼蒸氣鍋、蒸氣集中罩，蒸氣集中罩下部的孔位不可堵塞。
- 5、用完後應倒淨蒸氣鍋中的剩水，每次蒸煮應換上乾淨水。
- 6、切勿將整個電蒸鍋放入水中清洗，以免發生觸電危險和功能故障。
- 7、收藏前應晾乾各部件再放置安全、乾燥處。

注意：在蒸氣鍋內表面完全冷卻前，不要試圖用手或人體其它部位觸摸蒸氣鍋內表面，以免燙傷。

## 清除水垢:

蒸鍋使用1-2次後，水垢會沉積在蒸氣鍋底部內表面上，水垢的多少取決於用戶所在地區水的硬度。建議定期清除水垢，以免加熱受阻，從而延長蒸鍋使用壽命。

- 1、加水至“下水位”線。
- 2、套上蒸氣集中罩。
- 3、將白醋倒入蒸氣集中罩內，5勺(約30mL)。**注意:**白醋一定要從集中罩的孔倒入，而不能直接倒入集中器以外的位置；不得使用其他化學品和除垢劑損害蒸煮鍋。
- 4、將蒸鍋蓋蓋在蒸格上，以防沸水濺出燙傷。
- 5、插上電源，選擇“蒸魚”功能調至5分鐘，時間結束後就可拔掉插頭，待醋液完全冷卻後再將醋液倒出。
- 6、用濕棉布擦拭蒸氣鍋內表面，並用清水反復沖洗蒸氣鍋，去除醋味，不可把水濺到或沖洗機殼後的電源位以免觸電。

**注意:**每次使用完成後，建議用戶用擰乾的濕棉布將蒸氣鍋表面產生的水垢擦拭乾淨，避免日積月累。

## 常見現象及處理方法

序號	現象	原因	處理方法
1	顯示板 發熱管不加熱。	1. 電源沒有接通。 2. 電源線損壞。	1. 檢查插頭（是否插到 位）、插座、保險絲、 電源引線是否完好。 2. 送指定的維修部維修。
	發熱管加熱。	控制面板損壞。	送指定的維修部維修。
2	顯示板 發熱管不加熱。	1. 發熱管元件燒壞。 2. 電路板連線部分 斷開。	送指定的維修部維修。
3	面板出現“C1”或 “C2”字樣，並連 續鳴響。	傳感器開路或短路。	送指定的維修部維修。
4	水中有髒物浮起或 有異味。	蒸氣鍋未清洗乾淨。	停止工作，待涼後進行 清洗。
5	水乾後仍然處在工 作狀態。	傳感器故障。	送指定的維修部維修。
6	乾燒保護後再定時 加熱機器不工作。	發熱管未完全冷卻防 乾燒溫控器沒有復位。	在蒸氣鍋中加超過最低 水位線的冷水使發熱管 降溫。

## 產品規格

型號: GFS136

頻率: 50Hz

蒸煮鍋容量：3公升

電壓: 220-240V~

功率: 1360W

蒸格總容量：11公升

產品尺寸(mm): 335×300×411mm（連2層蒸格和提手）

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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