




**gemini**  
ITALY

13L Steam Electric Oven

蒸氣電焗爐

Model No. 型號: GOV12SG  
1000W



**Before using your product for first time, please read this instruction manual.**  
在使用本產品前，請仔細閱讀本說明書並保存好。

## IMPORTANT SAFEGUARDS

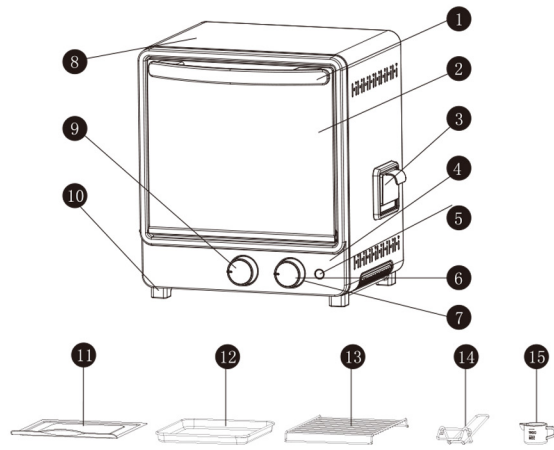
1. When using this steam electric oven, basic precautions should always be followed, included the followings:
2. Read all listed instructions.
3. Do not touch hot surface, use handles and knobs.
4. Close supervision is necessary when any appliance is used by or near children.
5. To protect against electric shock, do not immerse cold, plug or any parts of the oven in water or other liquids.
6. Do not let cord hang over edge of table or counter, or touch hot surface.
7. Do not operate appliances with damaged cord or plug or after the appliance malfunctions, or have been damaged in any manner. Return the appliance to the nearest authorized service center of examination, repair, or adjustment.
8. The use of accessory attachments not recommended may cause hazard or injury.
9. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microware oven.
10. When operating the oven keep at least 0.5metre of space on all sides of the oven to allow for adequate air circulation.
11. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
12. To disconnect, turn the timer knob control to "0" position, then remove the plug. Always hold the plug, but never pull the cord.
13. Extreme cautions must be used when moving an appliance containing hot oil or other hot liquid.
14. Do not cover any parts of the oven with metal foil.
15. Be extreme cautions when remove the tray or disposing of hot grease or other hot liquid.
16. Do not use metal brushes when using the oven because it may be dangerous to come into contact with live parts.
17. Never leave the appliances unattended while broiling or toasting.
18. Oversized foods and metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.
19. A fire may cause if oven is covered or touching inflammable material, including curtains draperies, walls and like, when on operation, Do not store any item on the oven during operation.
20. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
21. Do not place any of the following materials on the oven: cardboard, plastic, paper or anything similar.
22. Do not store any materials, other than recommended accessories in the oven.
23. Always wear protective, insulated oven gloves when inserting or removing any items from the hot oven.
24. This appliance is for HOUSEHOLD USE ONLY, do not use outdoor.
25. Do not use appliance for other than intended use.

26. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

27. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervised.

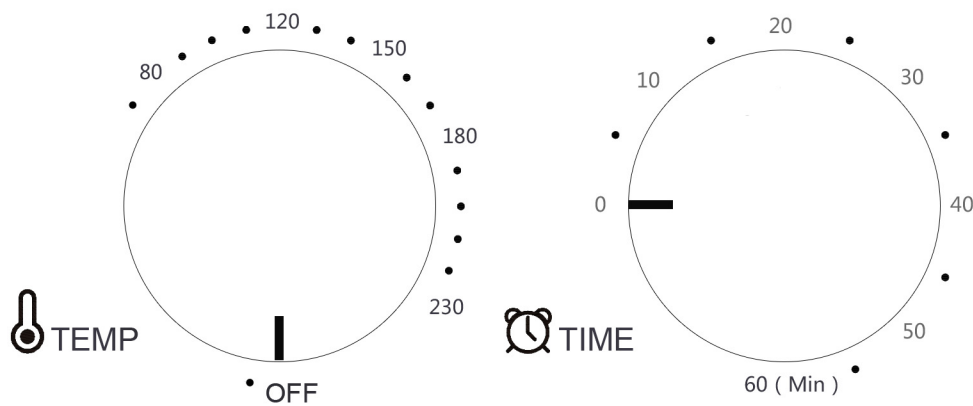
28. If the supply cord is damaged, it must be replaced by the After-sales Service Center or a similarly qualified person in order to avoid a hazard.

## Product Descriptions



|   |                       |    |                        |
|---|-----------------------|----|------------------------|
| 1 | Door handle           | 9  | Temperature Knob       |
| 2 | Glass door            | 10 | Rubber foot            |
| 3 | Water inlet           | 11 | Crumb tray             |
| 4 | Control panel         | 12 | Bake tray              |
| 5 | Power Indicator       | 13 | Grill rack x 2pcs      |
| 6 | Knob decorative sheet | 14 | Tong                   |
| 7 | Timer knob            | 15 | Water cup (10cc x 1pc) |
| 8 | Main body             |    |                        |

## Control Knobs descriptions



### Baking with steam water vapor

Firstly need to add water to the water inlet by using the supplied water cup. through water inlet at the right side of oven ,

Place the food in oven, select desired temperature by turning the temperature knob then select cooking time by turning the time knob. the oven starts operation.

### Pure baking steam without steam water vapor

No need to add water to water inlet .

Place the food in oven ,select desired temperature by turning the temperature knob then select cooking time by turning the time knob. the oven starts operation.

### Turn OFF the oven

When time knob at “0” position the steam electric oven will not turn on oven even the temperature knob is set The design can prevent the children accidentally turn on the steam electric oven by adjusting the temperature knob .

## Operation Instructions

1. Before first use, remove the binding ties that secure the grill rack, take out all the accessories, remove the POP sticker on glass door, rinse the accessories with clean water and let them dry completely.
2. Make sure the temperature knob and timer knob are at "OFF" and "0" position respectively. Plug in the steam electric oven to the power socket.
3. Put the food on the middle of the grill rack or bake tray.
4. If using the steam baking with water vapor, please use the supplied water cup. Add water to the water inlet on the left side of the steam electric oven.
  - ※ There is 5cc and 10cc reference line on the water cup, suggested to add 10cc water per time, the water will transform to water vapor in the process. If the baking time is less than 3 minutes and within 1min 30s-2min-30s time range, please add 5cc water.
  - ※ Pure baking without steam water vapor, Lower & upper heating element will be operated, no need to add water to water inlet.
  - ※ Do not splash water outside of the water inlet, or it may cause electric shock.
  - ※ When cooking foods which are greasy or marinated with sauce, please wrap the food with aluminum foil and put them on the bake tray. When use the grill rack, make sure food do not leak through the rack, or you may use bake tray to hold food in small species.
  - ※ Only the first bake will have obvious water vapor. Recommend to leave the door open when continuous cooking, so that the steam electric oven can cool down before next cooking.

5. Close the door, select the desired temperature by rotating the temperature knob.
6. Select the time by rotating the timer knob, the steam electric oven will turn on.
  - ※ If the cooking time is less than 5 minutes, turn the timer knob over 10 minutes and rotate back to the required time.
7. When the cooking is finished, the timer knob will back to “0” position, it will have a signal sound.
  - ※ If you want to switch off the oven during cooking, you can turn the timer knob to “0” manually.
  - ※ You may hear the timer continue to the tick sound even the timer knob is back to “0” position which is a normal phenomenon. It will stop after about 60s.
8. After use, turn the timer knob to “0” position and unplug it from the power socket.

### **Cooking Precautions:**

1. Frozen food may take longer to cook, please adjust the cooking time according to the actual cooking condition.
2. The cooking time is varied with different food temperature, types, quantity etc. Please adjust it according to the actual cooking condition.
3. Always pay attention to the food during cooking to avoid overcook. Cover the food which easily overcook with aluminum foil.
4. The oven may emit smoke when first time use under normal operation and it will soon disappear after 5-10 minutes. water vapor may condense around oven door or on the door glass. This is because water evaporates from the food which is normal.
5. There may be sounds when the oven is operating, it is due to heat expansion of material and food, and it does not indicate any malfunction.
6. When cooking foods which are greasy or marinated with sauce (e.g. raw meat, fish, deep-fried food, etc.), please wrap the food with aluminum foil and put them on the bake tray. It is to avoid the food grease or sauces from spilling onto the heating elements and cause fire.
7. Make sure the aluminum foil or cooking sheet does not touch the heating element to avoid fire. Also, please note that the aluminum foil and cooking sheet could start a fire depending on the cooking time and conditions.
8. When the steam electric oven starts baking, water should not be added to the water inlet. please add water before baking, because the steam pipe is controlled by a separate thermostat and disconnected for about 2.5 minutes.
9. Please do not put the supplied water cup in a high-temperature condition e.g. the top of the steam electric oven, it may cause deformation.

## **Cleaning and Storage**

1. Must unplug the appliance before cleaning.
2. After each use, must clean the steam electric oven cavity when it is lukewarm. And also clean the crumb tray, grill rack and bake tray to avoid smoke fire or metal erosion caused by the accumulated grease or food residue. Always make sure the steam electric oven, power plug and all accessories are dried before use again.
3. Do not rinse the steam electric oven under water tape. Wipe the enclosure, cavity and door with a soft cloth soaked with water.
4. When clean the grill rack, bake tray and crumb tray, please use a soft cloth or sponge soaked with mild detergent, then wash with clean water and wipe them dry.
5. Wipe the remaining water with dry cloth, clean the vapor water channel ( located under the Bottom heating elements which link to the water inlet ) by spilling the baking soda on it,wipe with a damp cloth or soft brush,then wipe with a clean damp cloth and rub it
6. dry. Never clean with harsh cleaning tools (e.g. metal-wired brush), or use poisonous or corrosive detergent to clean.
7. A removable crumb tray is at the bottom of the steam electric oven that can be pulled out for cleaning. Make sure it must be put back in place before use.
8. When store, put the steam electric oven in a box and store in a dry place.
9. When store, never wrap the power cord around the oven or put any pressure on the power cord, it is to avoid the power cord damage.

## Product Specifications

|                          |               |
|--------------------------|---------------|
| Model                    | GOV12SG       |
| Colour                   | Blue          |
| Rated Voltage            | 220V~ 50-60Hz |
| Rated Power              | 1000W         |
| Net Weight               | 3.7KG         |
| Capacity                 | 13L           |
| Product Size (W x H x D) | 290X337X277mm |

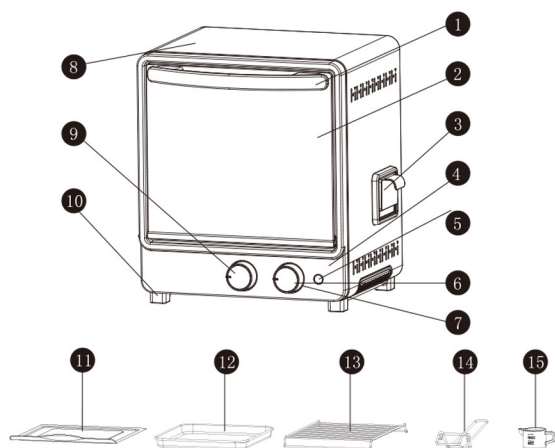
\*The final product specification may be varied according to a different lot of material and actual input voltage power of the usage area.



## 安全注意事項

1. 在使用本產品前，請遵循以下基本安全措施。
2. 仔細閱讀本使用說明書。
3. 在使用焗爐時，不允許小孩子操作或接近焗爐。
4. 為防止觸電，嚴禁將電源線、插頭或電焗爐的任何部件浸入水中。
5. 電源線不能接觸焗爐的受熱面。
6. 不要讓電源線懸掛在桌子或櫃檯邊緣或接觸發熱表面。
7. 電源線、插頭、附件損壞或電器設備出現故障的情況下，為避免危險切勿作電器，請聯繫指定的專職維修人員進行更換檢查。
8. 不要使用非本機配件，以免發生危險及造成傷害。
9. 不要將焗爐放在靠近熱水器，電爐或微波爐等熱源的地方。
10. 在使用焗爐時，要保證焗爐每一邊至少有 0.5 米的空間，讓空氣流通。
11. 當不使用焗爐或清潔時，請先拔掉電源線插頭，要先冷卻才能進行拆卸配件。
12. 斷開連接時，將時間旋鈕調到“0”處，然後拔下電源插頭，拔下插頭時，請務必抓住插頭，不要拉扯電源線。
13. 移動裝有熱油或其他高溫液體的器具時，必須格外小心。
14. 不要用金屬片去接觸焗爐的任何部件。
15. 移動托盤或處置熱油脂或其他高溫液體時要格外小心。
16. 焗爐在使用時，不要使用帶金屬的刷子去清潔，因可能與帶電部件接觸，造成危險。
17. 當焗爐在使用時，請務必有人看管。
18. 體積較大的食物或玻璃，塑料類的器皿切勿放入焗爐內烘烤，以免危險。
19. 焗爐頂部不得盛放任何物品或覆蓋易燃物品（如窗簾，牆紙等），容易釀成火災。
20. 使用一些由金屬或玻璃製成的容器時要格外小心。
21. 請勿將紙板，塑料，紙等類似易燃物品放在焗爐內加熱。
22. 不要將非本機的配件放入焗爐內。
23. 從焗爐內插入或取出物品時，一定要帶上耐高溫隔熱手套。
24. 本產品只可作家庭用途，不能放置戶外使用。
25. 不可讓本產品作非指定用途使用。
26. 該電器可適用於 8 歲以上的兒童以及身體，感官或者智力能力下降和缺乏經驗和知識的人群，當他們使用該電器需要得到安全使用電器的監督或者指導，並且了解所涉及的危險。
27. 成人應該指導小孩不可把玩此電器。
28. 定期檢查本產品的電源線。如果電源線損壞，必須由本公司售後服務部或合格的電器技師更換，以避免危險。

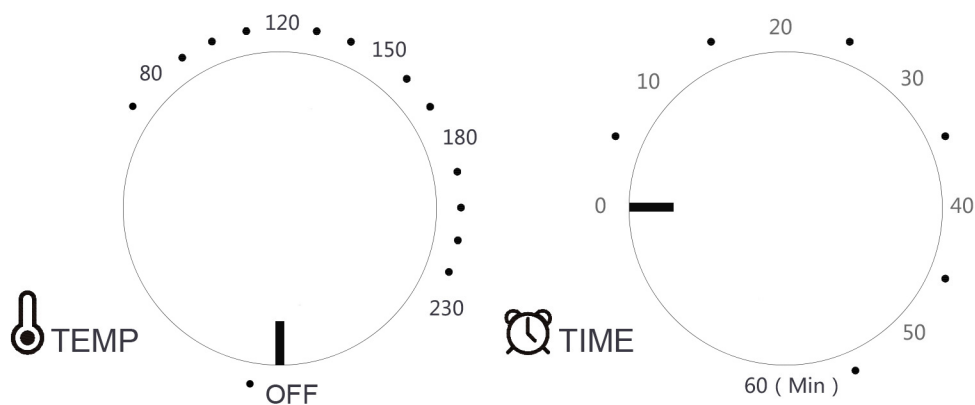
## 產品說明



(以上產品圖片僅供參考，請以實物為準。)

|         |                 |
|---------|-----------------|
| ① 爐門手柄  | ⑨ 溫度旋鈕          |
| ② 玻璃門   | ⑩ 腳墊            |
| ③ 注水口   | ⑪ 碎屑盤           |
| ④ 控制面板  | ⑫ 烤盤            |
| ⑤ 電源指示燈 | ⑬ 烤架 x 2件       |
| ⑥ 旋鈕裝飾片 | ⑭ 烤盤手柄          |
| ⑦ 時間旋鈕  | ⑮ 水杯 (10cc *1件) |
| ⑧ 主機    |                 |

### 控制旋鈕說明



#### 烘焗模式帶水蒸氣 (需加水入注水口)

首先需加水入注水口，需要用配件水杯注入適量清水，進注水口。

放入食物後，轉動溫度旋鈕以選擇溫度，然後轉動時間旋鈕以選擇烹調時間，焗爐將開始運作。

#### 純烘焗模式 (無蒸氣烘烤，毋需加水入注水口)

放入食物後，先轉動溫度旋鈕以選擇溫度，然後轉動時間旋鈕以選擇烹調時間，焗爐將開始運作。

#### 關機 (OFF) 模式

需把時間旋鈕轉至“0”位置，若用戶只調較溫度旋鈕亦不會開啟焗爐。此設計是為防止家中小孩錯誤轉動溫度旋鈕開啟此焗爐。

## 使用方法

1. 首次使用前，請拆除烤架固定帶，並取出所有配件，移除玻璃門上的廣告紙，用清水洗淨所有配件及擦乾。
2. 請確保溫度旋鈕及時間旋鈕分別在OFF(關)及0的位置，並把電源插頭插入牆身插座。
3. 把食物放置在烤架或烤盤中央。
4. 如使用水蒸氣烘焗模式，請使用附送的水杯從蒸氣焗爐機身左側的注水口加水。

※ 水杯上有5cc和10cc的參考線 建議每次烘焗加10cc水量 水會在加熱過程中蒸發為水蒸氣。如烘烤時間為不足3分鐘，並在1分30秒-2分30秒時間範圍內，請注入約5cc的注水量。

※ 純烘焗模式不會產生蒸氣，切勿注水。

※ 切勿將水加入至注水口以外的位置，可能會導致觸電。

※ 如烹調會釋出油脂或有醬汁的食物時，請用錫紙包裹食物再放烤盤上。如使用烤架，確保食物不會從烤架跌出。如食物比較細小，可放在烤盤上烤焗。

※ 蒸氣電焗爐只會在首次烘烤才會冒出明顯的水蒸氣。建議在連續烹調食物的間距時間保持爐門打開，讓蒸氣電焗爐在下次烹調前冷卻下來。

5. 把爐門關上，將溫度旋鈕設定到所需模式。
6. 然後將時間旋鈕設定到所需烹調時間，蒸氣電焗爐啟動。
  - ※ 如設定5分鐘或以下的烤焗時間，扭動時間旋鈕至10分鐘或以上，再回轉至所需時間。
7. 烹調完成後，時間旋鈕會轉回“0”位置，蒸氣電焗爐會發出鳴聲提示。
  - ※ 如需在烹調過程中停止烤焗，可手動將時間旋鈕回轉至“0”位置。
  - ※ 時間旋鈕轉回至“0”位置，仍有可能發出滴答聲，屬正常現象，約60秒左右停止。
8. 使用後，請把溫度旋鈕轉回OFF位置，再把電源頭從插座拔出。

**烹調注意事項：**

1. 經冷凍的食物需要較長的烤焗時間，請根據實際烹調情況調整烤焗時間。
2. 烹調時間因食物的溫度、種類、份量等不同而各有差異，請根據實際情況進行調整。
3. 時常留意烤焗中的食物，避免烤焦。烤焗容易燒焦的食物，請用錫紙蓋住。
4. 首次烘烤時會有黑煙及臭味冒出，5到10分鐘後臭味會消散。水蒸氣凝聚於爐門周邊或玻璃上。這些都是由於水分蒸發所造成，此為正常現象。
5. 使用時，蒸氣電焗爐可能有聲音發出，這是由於加熱時物料和食物膨脹，並不表示發生故障。
6. 烤焗會釋出油脂或有醬汁的食物時(如生肉、魚、炸物等)，請用錫紙包裹食物及放於烤盤上，避免因食物油脂或醬汁濺到發熱管而起火。
7. 請確保錫紙或牛油紙沒有接觸到上及下的發熱管，以免發生火災。另外應注意錫紙及牛油紙可能會因烹調時間和狀況而導致起火。
8. 蒸氣電焗爐開始加熱後，不可注水入注水口。先加水再開機，因為蒸汽管由單獨溫容器控制，兩分半鐘左右蒸氣管斷開，之後再加水沒用了。
9. 切勿把附送的水杯放置於高溫的環境如蒸氣電焗爐頂，會造成變形。

## 清潔及儲存

1. 清潔前，必須先拔出電源插頭。
2. 每次使用後，必須在蒸氣電焗爐處於微溫時清潔內腔，並須清潔烤盤，碎屑盤及烤架，避免油脂或食物渣滓積聚導致使用時產生油煙、引起火災或造成侵蝕生銹。使用前，必須擦乾蒸氣電焗爐、插頭及所有配件。
3. 切勿把機體和爐門置於水龍頭下清洗。可用乾布沾水擦拭蒸氣電焗爐外殼、內腔和爐門。
4. 清潔烤架、烤盤及碎屑盤時，可用軟抹布或海綿沾上中性清潔劑清洗，再用清水沖洗後擦乾。
5. 清潔蒸氣水槽，(位於下發熱管的下方，即注水口的水槽)先用吸水毛布將水槽中的水吸乾，然後將梳打粉撒在水槽上，用微濕抹布或軟毛刷擦拭，再用乾淨濕布抹淨，最後用乾布抹乾。
6. 切勿使用粗糙的潔具(如鋼絲刷)、有毒或含腐蝕性的清潔劑進行清潔。
7. 蒸氣電焗爐底部有抽取式碎屑盤，可拉出進行清潔。清潔後，必須裝回原位才可使用。
8. 儲存時，請將蒸氣電焗爐放入紙箱及放置在乾爽的環境中。
9. 儲存時，切勿將電源線纏繞在蒸氣電焗爐四周或壓住電源線，避免造成電源線損壞。

## 產品規格

|              |               |
|--------------|---------------|
| 型號           | GOV12SG       |
| 顏色           | 藍色            |
| 電壓           | 220伏特~50-60赫茲 |
| 容量           | 13公升          |
| 淨重           | 3.7公斤         |
| 產品尺寸 (闊x高x深) | 290x337x277毫米 |

\*相關產品的規格，可能會因配件批次或實際使用地區的電壓差異而有所不同。

請記錄下列產品資料

- 型號

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- 機身編號

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- 經銷商名稱

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- 購買日期

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

說明書內容以英文版本為準

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

4/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong  
香港九龍灣啓祥道20號大昌行集團大廈4樓

Customer Service Hotline 客戶服務熱線：(852) 8210 8210

Service E-mail 電郵地址：8210service@gilman-group.com

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

Website 網址：www.gilman-group.com



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