

geminipro
ITALY

g40 40L
COMBI STEAM OVEN
g40 40升蒸焗爐

MODEL NO. / 型號: GSO40
2100W



A GILMAN GROUP BRAND

Please read and retain for future reference.

SAFETY INSTRUCTION - GENERAL

- Use this appliance solely in accordance with these instructions.
- This appliance is for household use only, not for commercial purpose.
- Remove all packaging material from the appliance before use.
- This appliance shall not be used by children of 0 to 8-year old.
- This appliance can be used by children older than 8-year old 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 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.
- Have any repairs carried out solely by a qualified electrician. Never try to repair the appliance yourself.
- Do not handle the plug or appliance with wet hands.
- Do not immerse the main body in water.
- Children shall not play with the appliance.
- Only use the attachments/accessories supplied with the product.

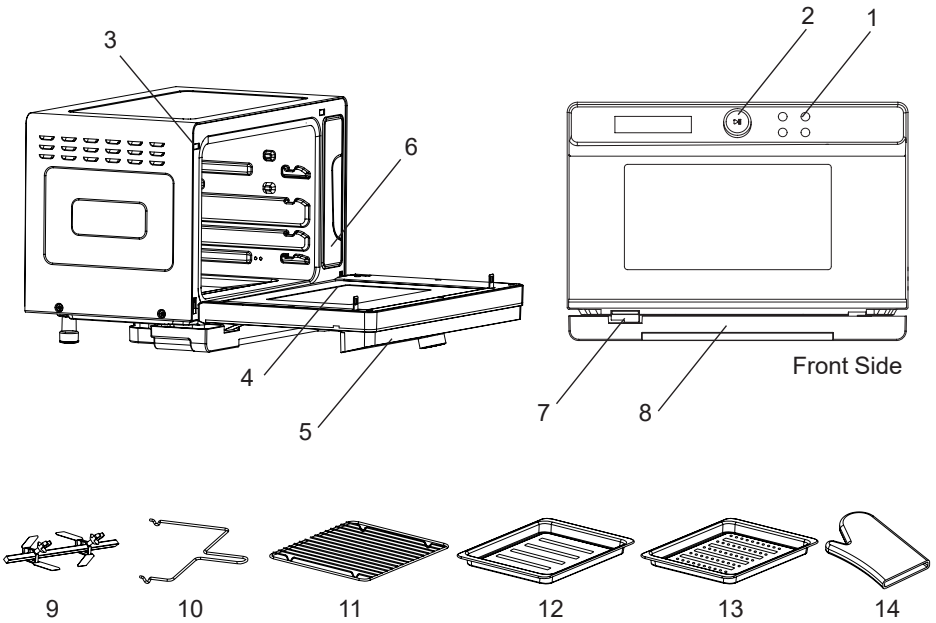
SAFETY INSTRUCTION - ELECTRICITY AND HEAT

- Ensure the appliance is in placed on a horizontal, even and stable surface.
- Verify that the mains voltage is the same as that indicated on the rating plate on the appliance before use.
- Make sure that you always use a grounded wall socket to connect the appliance.
- Always remove the plug from the wall socket when the appliance is not in use.
- Remove the plug from the wall socket by pulling the plug, not the power cord.
- Make sure that the appliance, the power cord and plug do not make contact with water.
- Make sure that the appliance, the power cord and plug do not make contact with hot surface, such as a hot hob or naked flame.
- Check the appliance's power cord regularly to make sure it is not damaged. Do not use the appliance if the power cord is damaged. If the power cord is damaged, it must be replaced by an electrical technician or a person with similar qualification, in order to avoid any hazards.

SAFETY INSTRUCTION – DURING OPERATION

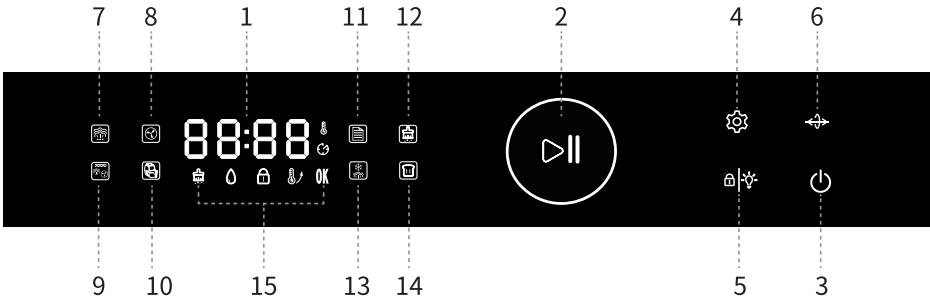
- The Steam Oven shall be kept in a dry and flat place with plenty of space around it, and free space of at least 10cm shall be left at the back and on two sides and above the product when the product is placed. Do not place any object on the product
- A high-temperature steam or high-temperature airflow will be released when you open its door during or after the operation of the product. A safe distance shall be maintained when the door of the product is opened to avoid scalding yourself.
- Do not insert any foreign matter into the Door Lock Switch of the Oven Door.
- Appliances will heat during use. Please pay attention to the Heating Unit in the Oven.
- During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the Oven Door, since they can scratch the surface, which may result in shattering of the glass.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Do not touch at random the steam oven in use because the surface may have a very high temperature. If it is needed to touch or move the Oven, please power off the product first and then use a pair of insulated gloves.
- Please do not share the Power Outlet with other high-power electrical devices to avoid a fire caused by the overload of the Circuit.
- Please check whether all cooking utensils are suitable for this product before using them. It is recommended to place food in high-temperature glass or ceramic containers. The capacity of holding the liquid food may not exceed two-thirds of the container.
- It is required to unplug the Power Plug from the Outlet when the Oven will not be used for a long time to avoid any electric leakage or fire caused by the aging of insulated rubber lines.
- The Water Tank shall not be overfilled with water. Please use it correctly according to the maximum water level.
- Please take out the Water Tank and allow the residual water of the product to flow out automatically from the product and drain or pour away the water from the bottom water holder after each use of the oven for cooking operation.
- The vent holes of the appliance must be kept unblocked.

PRODUCT OVERVIEW



- | | |
|-----------------------|--------------------------|
| 1. Control Panel | 8. Water Drip Collector |
| 2. Knob | 9. Rotisserie Set |
| 3. Door Safety switch | 10. Rotisserie Rack |
| 4. Oven Door | 11. Grill Rack |
| 5. Oven Door Handle | 12. Bake Tray |
| 6. Water Tank | 13. Steam Tray |
| 7. Vent hole | 14. Heat Resistant Glove |

CONTROL PANEL

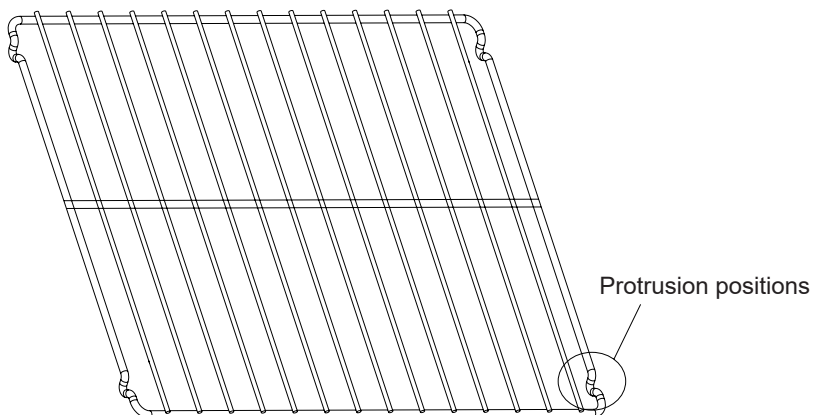
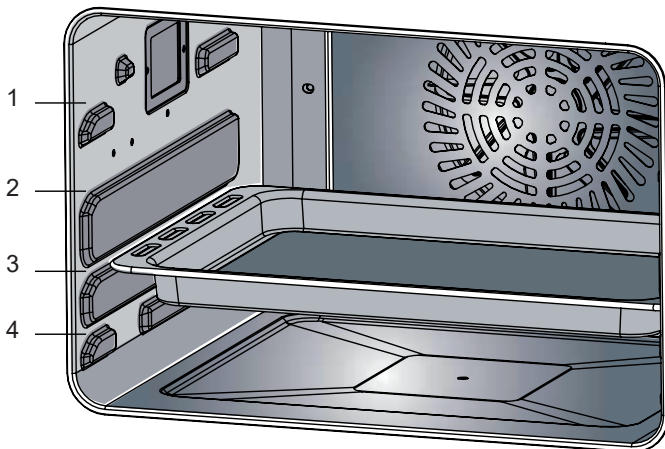


1. LED display
2. Knob control
3. Power button
4. Setting button
5. Child Lock/ Lamp
6. Rotisserie button
7. Steaming mode
8. Convection mode
9. Steaming + Convection mode
10. Air-Frying mode
11. Preset mode
12. Self-Cleaning mode
13. Defrosting mode
14. Fermentation mode
15. Indicator

PRODUCT STRUCTURE




Wire rack Installation


There are 4 height levels for the grill rack and bake tray. Please keep the protrusion positions downward and push the grill rack into the oven. Select a height level based on food type or recipe.










































ABOUT THE ELECTRIC BLANKET















For the first usage, select any mode, heat for 5-10 minutes.






















Once the appliance is connected to the power, a “Beep” sounds would be heard and the LED display will display in full screen for 3 seconds and then off, the power button  flashes to save power, press the power button , the full-screen icon is half bright, and the  icon flashes to enter function selection mode.

If no action is detected within 3 minutes, the full screen will be turned off, and the power button  flashes to return to the power-saving mode.


Function Key	Function Description
Power On/Off 	<ol style="list-style-type: none"> 1. Press the power button , the full-screen icon is half bright, and the  icon flashes to enter function selection mode. 2. Cancel key: Press this button to cancel the function being set and the food processing in progress, and return to the standby state.
Knob 	<ol style="list-style-type: none"> 1. Press the knob  to Start or pause cooking. 2. Turn the knob to select one of the operation modes (displayed in clockwise direction): Steaming/ Convection/ Steaming + Convection/ Air-Frying/ Preset/ Self-cleaning/ Defrosting/ Fermentation.  →  →  →  →  →  →  →  3. In one of the modes, turn the knob to adjust the temperature and time settings. 4. When the knob  flashes, turn it to adjust or select settings, or press it to confirm current settings. 5. When the oven is working, the knob  lights up continuously.
Settings 	<ol style="list-style-type: none"> 1. In standby mode, after selecting cooking mode, press the setting button  to enter time and temperature adjustment. When complete the time and temperature settings, press the knob  to confirm. 2. During operation, press setting button  to extend the time and temperature, then turn the knob  to adjust and press it to confirm.
Child lock/ Lamp 	<ol style="list-style-type: none"> 1. Child Lock: After selecting cooking mode or during operation, press and hold the Child lock/ Lamp  button for 3 seconds to lock or unlock the control panel. 2. Lamp: In standby mode or during operation, press Child lock/ Lamp button for to on/off the lamp. 3. When starting work, the furnace lamp will go out automatically after it is on for 3 minutes, and when the work is over, the furnace lamp will go out automatically after it is on for 3 minutes;

	<ol style="list-style-type: none"> When the furnace door is opened, the furnace lamp will be automatically extinguished after being on for 3 minutes, and after the furnace door is closed, the furnace lamp will be automatically extinguished after being on for 3 minutes; There is a button operation at any time, the furnace light will automatically go out after 3 minutes.
<p>Rotessier button</p> 	<ol style="list-style-type: none"> During operation, press Rotessier  button to start or stop rotate function.
<p>Steaming mode</p> 	<ol style="list-style-type: none"> Steaming mode: Steaming + Top & Bottom heating tube + Back Fan Time range: 1 to 120 minutes Temperature range: 95°C, 100°C, 105°C When Steaming mode is selected, the  icon lights up and flashes, press the knob  to confirm, enter the steam mode, turn the knob to set the required time, after selecting the time, press the knob  to confirm, enter the temperature setting, after the temperature is selected, press the knob  to confirm, and the appliance starts to work, and the time begins to count down.
<p>Convection mode</p> 	<ol style="list-style-type: none"> Convection mode: Top & Bottom heating tube + back Fan Time range: 5 to 120 minutes Temperature range: 120°C to 230°C (± 5 per adjustment) When Convection mode is selected, the  icon lights up and flashes, press the knob  to confirm, enter the baking mode, turn the knob to set the required time, after selecting the time, press the knob  to confirm, enter the temperature setting, after the temperature is selected, press the knob  to confirm, and the appliance starts to work, and the time begins to count down.
<p>Steaming + Convection mode</p> 	<ol style="list-style-type: none"> Steaming + Convection mode: Steaming + Top heating tube + Back heating tube + Back fan Time range: 5 to 120 minutes Temperature range: 120°C to 230°C (± 5 per adjustment) When Steaming + Convection mode is selected, the  icon lights up and flashes, press the knob  to confirm, enter the Steaming + Convection mode, turn the knob to set the required time, after selecting the time, press the knob  to confirm, enter the temperature setting, after the temperature is selected, press the knob  to confirm, and the appliance starts to work, and the time begins to count down.

<p>Air-Frying mode</p> 	<ol style="list-style-type: none"> 1. Air-Frying mode: Top heating tube + Back heating tube + Back fan 2. Time range: 5 to 120 minutes 3. Temperature range: 120°C to 230°C (± 5 per adjustment) 4. When Oven-frying is selected, the  icon lights up and flashes, press the knob  to confirm, enter the Oven-Frying mode, turn the knob to set the required time, after selecting the time, press the knob  to confirm, enter the temperature setting, after the temperature is selected, press the knob  to confirm, and the appliance starts to work, and the time begins to count down.
<p>Pre-set Programs mode</p> 	<ol style="list-style-type: none"> 1. When the menu is selected, the  icon lights up and flashes, press the knob to confirm to enter the menu setting mode and turn the knob to display the F-01~F-37 menu reciprocating cycle. After selecting the corresponding mode, press the knob  to confirm, and the appliance starts to work. There are defaulted times and temperatures.
<p>Self-Cleaning mode</p> 	<p>Main function of this mode is cleaning oven cavity after cooking. When the Self-Cleaning mode is selected, the  icon lights up and flashes, press the knob  to confirm to enter the Self-Cleaning mode, turn the knob clockwise to display the column “C-01”; “C-02”.</p> <p>“C-01” is Evaporation Pan Descaling function, preset time is 50 minutes, no adjustment allows.</p> <p>“C-01” Mode instructions</p> <ol style="list-style-type: none"> 1. When the accumulated working time of the Steam Generator reaches 50 hours, the cleaning mode  icon will flash automatically (automatically enter C-01 cleaning mode) for cleaning. 2. Combine 1 part descaler and 8 parts water and pour solution into water tank (water level must be above minimum mark). 3. When the time counts down to 20 minutes, replace descaler in the water tank with clean water. When it counts down to 10 minutes, replace the water in the tank with clean water again. Once complete, the cleaning mode  icon will go off. <p>“C-02” is high-temperature disinfection function, preset time is 60 minutes, preset temperature is 100°C, no adjustment allows; After selecting the corresponding mode, press the knob  to confirm, and the appliance starts to work, and the time begins to count down.</p>

	<p>During the cleaning operation, the  indication indicator for cleaning mode is always on.</p>
<p>Defrosting mode</p> 	<ol style="list-style-type: none"> 1. Time range: 5 to 120 minutes 2. Temperature range: 50°C, 55°C, 60°C 3. When Defrosting mode is selected, the  icon lights up & flashes, press the knob  to confirm,  enter the Defrosting mode, turn the knob to set the required time, after selecting the time, press the knob  to confirm, and enter the temperature setting, after the temperature is selected, press the knob  to confirm, and the appliance starts to work, and the time begins to count down.
<p>Fermentation mode</p> 	<ol style="list-style-type: none"> 1. Time range: 5 to 480 minutes 2. Temperature range: 35°C to 45°C (± 1 per adjustment) 3. When Fermentation mode is selected, the  icon lights up & flashes, press the knob  to confirm, enter the Fermentation mode, turn the knob to set the required time, after selecting the time, press the knob  to confirm, and enter the temperature setting, after the temperature is selected, press the knob  to confirm, and the appliance starts to work, and the time begins to count down.
	<ol style="list-style-type: none"> 1. Water refill  : During any operation mode, this status icon  will flash if the Water Tank is empty (water level is lower than the minimum mark). The oven will stop working and no key will respond until the Water Tank is refilled and put back into the Water Tank Slot. 2. Preheat  : When the oven is pre-heating, this status icon  lights up. Once the oven reaches the desired temperature, this icon will be switched off. 3. Complete: When the cooking program is done, the Display will show the word “END”. And the status icon  lights up. 4. Child Lock: When the control panel is locked, this status icon  lights up. Press “Child Lock/ Lamp ” button for 3 seconds to unlock. 5. Cleaning: When the oven is descaling, this status icon  lights up. Once descaling is complete, this icon will be switched off. 6.  Cleaning icon, when the light of this icon flashes, it means that the product has been working for more than 50 hours and needs to be descaled

NOTE

- During the working process, when the glass door is opened, the furnace lamp lights up, the heating tube stops working, but the back fan will continue to work for a while to cool the cavity down until 60°C then stop working, and the display panel flashes. After the glass door is closed, the work will continue automatically.
- Water Shortage alarm  : When using steam-related functions, if water level is lower than the minimum mark), the water shortage icon flashes and the oven stops working and no key will respond until the Water Tank is refilled and put back into the Water Tank Slot. After adding water, it automatically resumes, and the icon lights off. Functions that do not require steam can continue to work when there is water shortage.
- Fan: Under the following working modes (Steaming/ Convection/ Steaming + Convection/ Air-Frying/ Preset/ Self-Cleaning), the fan works. When the cooking program completes, the fan continues to work for a while to cool down the cavity until 60°C.

PRESET MENU LIST

This menu is for reference only. If users put more food inside or use multiple layers of grills to cook food at the same time, please press the knob to select other DIY cooking modes to adjust the required time and temperature.

Code	F-1	F-2	F-3	F-4	F-5	F-6	F-7	F-8	F-9	F-10
Food Style	Steam Vegetable	Steam Rice	Steam Fish	Steam Shrimp	Steam Crab	Steam Eggs	Steam Chicken	Steam Buns	Steam Potatoes	Steam Chinese Preserve Meat
Heating time (Min.)	16	50	30	15	30	18	50	30	50	30
Temperature (°C)	100	100	100	100	100	100	100	100	100	100
Food weight (g)	600	500	300	500	800	300	600	500	1000	500
Code	F-11	F-12	F-13	F-14	F-15	F-16	F-17	F-18	F-19	F-20
Food Style	Roast Chicken	Roast Steak	Roast Lamb	Roast Salmon	Roast Chicken legs	Roast Saury	Roast Potatoes	Roast Shrimp	Roast Sausages	Roast Sweet Potatoes
Heating time (Min.)	28	11	35	20	25	20	35	10	10	50
Temperature (°C)	230	230	200	200	220	200	200	180	200	220
Food weight (g)	1000	500	500	400	750	600	500	400	1000	800
Code	F-21	F-22	F-23	F-24	F-25	F-26	F-27	F-28	F-29	F-30
Food Style	Soft Salty Bread	Wheat Bread	Pizza	Yogurt Cheese Cake	Chiffon Cake	Chocolate Cake	Cookies	Puff	Egg Tart	Beef Hamburger
Heating time (Min.)	16	20	23	60	50	50	14	32	22	12
Temperature (°C)	180	180	180	150	150	150	180	180	180	180
Code	F-31	F-32	F-33	F-34	F-35	F-36	F-37			
Food Style	Peanut Kernel	Almond	Walnut	Melon Seeds	Cashew Nuts	Chestnut	Yogurt			
Heating time (Min.)	12	10	12	12	12	20	480			
Temperature (°C)	160	140	160	160	160	180	45			

CLEANING AND MAINTENANCE

- Please turn off the Combi Steam Oven and unplug the Power Cord from the outlet before cleaning the cavity.
- Do not clean the Drip Tray surface with metal tool or abrasive material. It would damage the non- stick coating.
- Please keep the cavity clean at all time. When food or grease is splashed onto the inner wall of the oven, wipe with a damp cloth soaked with detergent rather than any hard substance.
- It is recommended to fill the tank with distilled water or pure water. If tap water is used for a long time, there will be scale on the inner walls of the cavity.
- The Water Tank should be checked regularly. Remove the Water Tank horizontally. It must be cleaned and wiped gently with soft cloth. After cleaning the inner wall of the oven, put the Water Tank back to its original place.
- After cooking is completed, remove the remaining water in the Water Tank.
- The sealing surface of the oven door should be cleaned frequently and wiped with a soft, dry cloth.
- If the oven will not used for a long time, please unplug and clean the cavity. The oven should be stored in a dry environment with no exposure to corrosive gas. Do not clean the glass of Oven Door with a rough detergent or sharp metal scraper because it may lead to damage of the glass.
- The Power cord must be unplugged when cleaning the cavity or replacing the lamp.
- Unplug the appliance and let it cool down completely before storage.
- Make sure all parts are cleaned and dry before storage.

TROUBLE SHOOTING

Abnormal conditions	Possible causes	Solution
E1	Top sensor over temperature short circuit	Stop working, open the steam oven, wait for the cavity to cool naturally for 10 minutes, re-start again or contact the after-sales department for repair
E2	Top sensor open	Stop working, open the steam oven, wait for the cavity to cool naturally for 10 minutes, re-start again or contact the after-sales department for repair
E3	Bottom sensor over temperature short circuit	Stop working, open the steam oven, wait for the cavity to cool naturally for 10 minutes, re-start again or contact the after-sales department for repair
E4	Bottom sensor open	Stop working, open the steam oven, wait for the cavity to cool naturally for 10 minutes, re-start again or contact the after-sales department for repair
E5	Evaporator pan sensor over temperature short circuit	Contact the after-sales department for repair
E6	Evaporator sensor open circuit	Contact the after-sales department for repair
No Display on the screen	1.Check whether the power supply plug is plugged 2.Display panel in poor contact	1.Plug the power and turn on the power 2.Contact the after-sales department for repair
Oven Lamp does not light	1.Oven lamp is damaged 2.Poor contact	1.Replace or contact the after-sales department for repair 2.Contact the after-sales department for repair

Exhaust fan does not work	1.Poor contact 2.Fan is damaged	1.Replace or contact the after-sales department for repair 2.Contact the after-sales department for repair
No response from the button	PCB is failed or damaged	Contact the after-sales department for repair
No Steam	1.Water pipe is blocked 2.Evaporator heater is damaged 3.Water intake system is damaged	Contact the after-sales department for repair
Combi steam oven does not work	1.Door is not closed tightly 2.Poor contact of door control switch	1.Re-close the oven door 2.Contact the after-sales department for repair
Steam leakage from oven door	1.Door is not closed in place 2.Door sealant is off or damaged 3.Too much steam is accumulated in the oven	1.Push door by hand 2.Replace sealant or contact the after-sales department for repair 3. It is normal

PRODUCT SPECIFICATIONS

Model no.: GSO40

Voltage: 220V

Frequency: 50-60Hz

Output power: 2100W

Capacity: 40 Litres

Product dimensions: 370(H) x 525(W) x 520(D) mm

閱讀下列說明事項並請妥善保管，以供日後參考。

安全指引 - 一般安全

- 請按照這些說明事項，使用本產品。
- 本產品僅供家用，不作商業用途。
- 使用前，請將所有包裝材料拆除。
- 0至8歲的兒童不應使用本產品。
- 超過8歲的兒童可使用本產品，但請勿由肢體不健全、感覺或精神上有障礙或缺乏相關經驗知識的人使用，除非有負責他們安全的人對他們使用本產品進行監督或指導。
- 請務必看顧好兒童，以確保他們不玩耍本產品。
- 兒童不應清潔或維修本產品。
- 當需進行任何維修，必須由專業維修人員進行維修。請不要嘗試自己修理本產品。
- 手濕時不可以接觸電源插頭或本機。
- 主機不可以浸入水中。
- 兒童不可以把玩本機。
- 只使用隨機附送的配件。

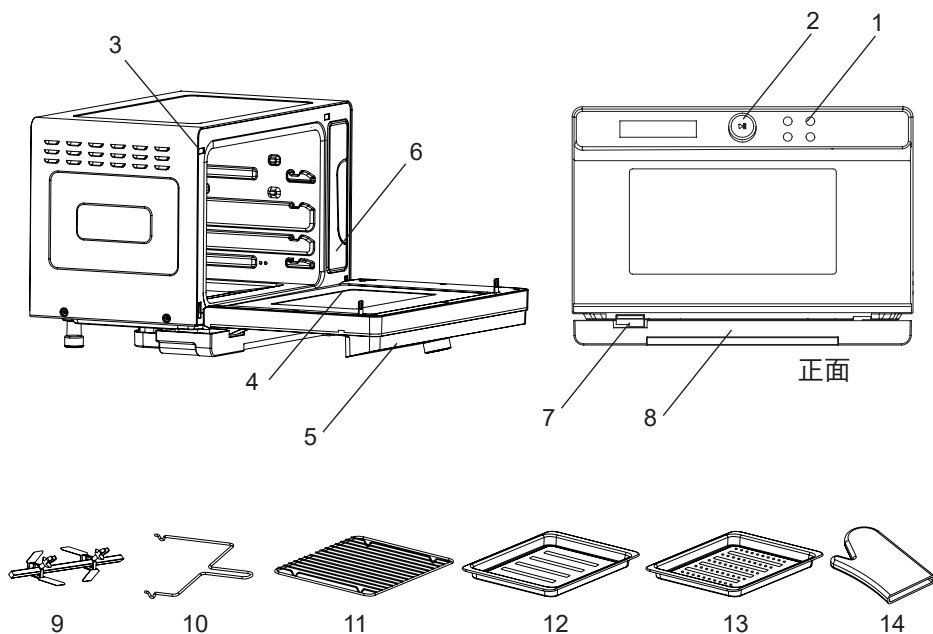
安全指引 - 電子產品

- 請把本產品放置在平穩的表面上使用。
- 使用相符的電源和電壓，以防止觸電。
- 本產品只能使用帶接地線的電源插座。
- 當本產品不使用時，請從牆上的插座中拔掉插頭。
- 從牆上插座中拔掉插頭時，應拿著插頭而不是電源線。
- 確保本產品、電源線和插頭不與水接觸。
- 確保本產品、電源線和插頭不接觸發熱表面，如明火。
- 定期檢查本產品的電源線以確保其沒有損壞。如果電源線損壞，請勿使用其產品，並須由專業維修人員來更換，以避免出現任何危險。

安全指引 - 操作期間

- 蒸焗爐應放在乾燥平坦的地方，周圍有足夠的空間，使用時應遠離周圍物體至少10厘米的距離，並且不可在產品上面放置物品。
- 操作期間或之後打開門時，蒸焗爐將釋放高溫蒸氣或高溫氣流，打開門時應保持安全距離，以免燙傷。
- 不要將任何異物塞入蒸焗爐門的門鎖開關中。
- 蒸焗爐在使用過程中會升溫。請注意蒸焗爐裡的加熱裝置。
- 在使用過程中，電器會變熱。應該注意避免接觸蒸焗爐內的加熱元件。
- 請勿使用磨蝕性清潔劑或鋒利的金屬刮刀清潔蒸焗爐門，因為它們會劃傷表面，可能會導致玻璃破碎。
- 警告：更換燈泡前請確保已關掉爐內燈泡，以避免觸電的可能。
- 不得將設備安裝在裝飾門後面，以避免過熱。
- 使用時請勿觸摸蒸焗爐，因為它的表面溫度可能很高。如果需要觸摸或移動蒸焗爐，請先關閉產品電源，然後再使用隔熱手套。
- 請勿與其他大功率電器設備共用插座，以免因電路過載而引起火災。
- 使用前請檢查所有煮食器具是否適合本產品。建議使用耐高溫玻璃或陶瓷容器盛裝食物。液體食物不得盛超過容器的三分之二容量。
- 如果長時間不使用蒸焗爐，需要從插座上拔下電源插頭，以免因電源線老化而導致漏電或火災。
- 水箱裝水不得過滿。請勿超過最高水位線。
- 不要將食物放在密封容器中加熱，例如密封瓶、盒裝牛奶等，因為它可能會爆開。必須撕開包裝並將食物放入其他容器中加熱。
- 產品各排氣孔必須保持暢通。

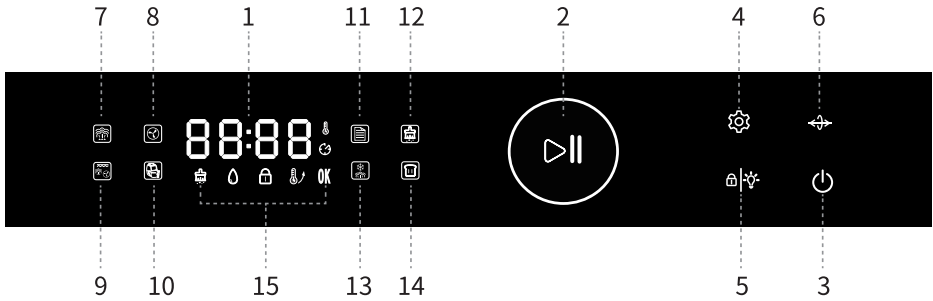
部件示意圖



1. 控制面板
2. 旋鈕
3. 爐門安全裝置
4. 蒸焗爐門
5. 爐門把手
6. 水箱
7. 排氣孔

8. 盛水盤
9. 旋轉燒烤叉
10. 燒烤叉柄
11. 燒烤架
12. 烤盤
13. 蒸盤
14. 隔熱手套

控制面板

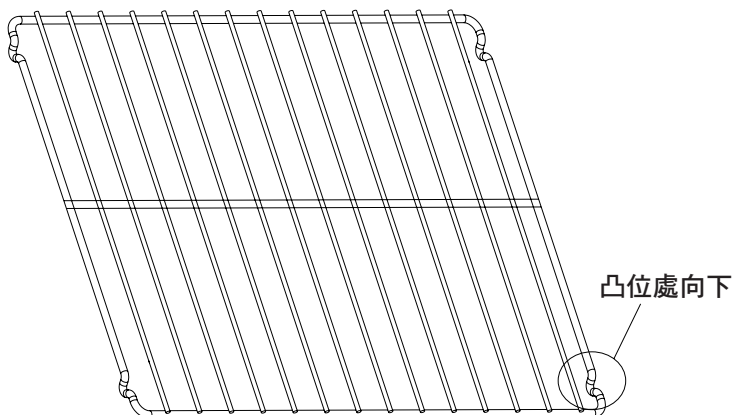
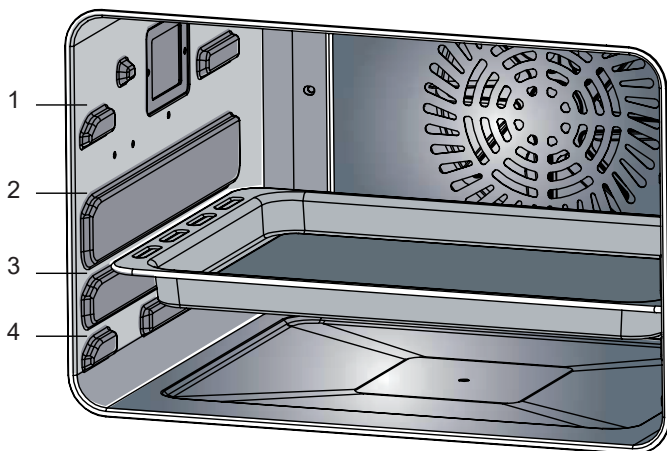


- | | |
|-------------|-------------|
| 1. LED顯示屏 | 8. 熱風對流模式鍵 |
| 2. 旋鈕 | 9. 蒸煮烤焗模式鍵 |
| 3. 電源開關鍵 | 10. 氣炸模式鍵 |
| 4. 設定鍵 | 11. 食譜鍵 |
| 5. 兒童安全鎖/爐燈 | 12. 自動清潔模式鍵 |
| 6. 轉叉鍵 | 13. 解凍模式鍵 |
| 7. 蒸煮模式鍵 | 14. 發烤模式鍵 |
| | 15. 提示燈 |

產品結構




燒烤架安裝

共有四層位置可放入燒烤架，請將凸位處向下置入爐內。請根據不同食譜自行調節最適當位置。






















































使用說明















首次使用產品時，在烹調模式中任意選擇一種模式，並加熱10-15分鐘。


首次通電，產品”嗶”一聲後，LED顯示屏全屏顯示3秒後熄滅，電源開關鍵  閃爍，進行省電狀態，按電源開關鍵 ，全屏圖標半亮， 圖標閃爍，進入待機狀態，可進行功能選擇。

若連續3分鐘內沒有任何操作，將全屏熄滅，電源開關鍵  閃爍退回省電狀態。

功能鍵	對應功能
電源開關鍵 	<ol style="list-style-type: none"> 按電源開關鍵 ，全屏圖標半亮， 圖標閃爍，進入功能選擇模式。 取消鍵，按此鍵可以取消正在設置的功能和正在進行的烹飪程式，回到待機狀態。
旋鈕 	<ol style="list-style-type: none"> 按旋鈕  開始或暫停烹調 旋轉旋鈕  進行選擇；順時針循環功能選擇為：  →  →  →  →  →  →  →  →  蒸/烤焗/蒸及烤焗/氣炸/食譜/清潔/解凍/發酵 在工作狀態下，旋轉旋鈕  調節溫度及時間 當旋鈕  閃爍時，表示用戶需要按或旋轉旋鈕 ，調整或確認當前工作程序或設置。 當產品正常運作時，旋鈕  常亮。
設定鍵 	<ol style="list-style-type: none"> 待機狀態下，選擇烹飪模式後，按設定  鍵進入時間和溫度設置。完成時間和溫度設置後，按下旋鈕確認。 烹調過程中，按設定鍵  可延長工作時間或調整溫度。先旋轉旋鈕  設定溫度/時間，再按下旋鈕確認。
兒童安全鎖/ 爐燈 	<ol style="list-style-type: none"> 在待機狀態或操作過程中，長按兒童安全鎖/爐燈  鍵3秒，即可鎖定或解鎖控制面板。 爐燈：在待機狀態或操作過程中，按兒童安全鎖/爐燈  鍵，即可開啟/關閉爐燈。 開始工作時，爐燈亮3分鐘後自動熄滅，工作結束時，爐燈亮3分鐘後自動熄滅； 爐門打開時，爐燈亮3分鐘後自動熄滅，爐門關閉後，爐燈亮3分鐘後自動熄滅； 任何時候有按鍵操作，3分鐘後爐燈自動熄滅。
轉叉鍵 	<ol style="list-style-type: none"> 工作過程中，單按轉叉  鍵啟動或取消轉叉功能。

<p>蒸煮模式 </p>	<ol style="list-style-type: none"> 1. 蒸煮模式：蒸煮+頂部發熱管+底部發熱管+背面風扇 2. 時間範圍：1至120分鐘 3. 溫度範圍：95度，100度，105度 4. 當選擇蒸煮模式時， 圖標亮起並閃爍，按下旋鈕確認，進入蒸煮模式，旋轉旋鈕  設置所需時間，完成時間後，按下旋鈕  確認，進入溫度設置，完成溫度設置後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。
<p>熱風對流模式 </p>	<ol style="list-style-type: none"> 1. 熱風對流模式：頂部發熱管+底部發熱管+背面風扇 2. 時間範圍：5至120分鐘 3. 溫度範圍：120至230度（每次調節為±5度） 4. 當選擇熱風對流模式時， 圖標亮起並閃爍，按下旋鈕確認，進入熱風對流模式，旋轉旋鈕  設置所需時間，完成時間後，按下旋鈕  確認，進入溫度設置，完成溫度設置後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。
<p>蒸煮烤焗模式 </p>	<ol style="list-style-type: none"> 1. 蒸煮烤焗模式：蒸汽+頂發熱管+背部發熱管+背面風扇 2. 時間範圍：5至120分鐘 3. 溫度範圍：120至230度（每次調節為±5度） 4. 當選擇蒸煮烤焗模式時， 圖標亮起並閃爍，按下旋鈕確認，進入嫩烤模式，旋轉旋鈕  設置所需時間，完成時間後，按下旋鈕  確認，進入溫度設置，完成溫度設置後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。
<p>氣炸模式 </p>	<ol style="list-style-type: none"> 1. 氣炸模式：頂部發熱管+背部發熱管+背面風扇 2. 時間範圍：5至120分鐘 3. 溫度範圍：120至230度（每次調節為±5度） 4. 選擇氣炸模式時， 圖標亮起並閃爍，按下旋鈕確認，進入氣炸模式，旋轉旋鈕  設置所需時間，完成時間後，按下旋鈕  確認，進入溫度設置，完成溫度設置後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。
<p>預設烹飪模式 </p>	<ol style="list-style-type: none"> 1. 選擇預設烹飪模式時， 圖標亮起並閃爍，按下旋鈕確認，進入食譜，旋轉旋鈕顯示F-01~F-37食譜菜單往復循環。選擇相應食譜模式後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。默認溫度及時間。

<p>自動清潔模式</p> 	<p>主要功能為烹調後清潔。</p> <p>選擇清潔模式時， 圖標亮起並閃爍，按下旋鈕確認進入清潔模式，順時針旋轉旋鈕顯示“C-01”及“C-02”。</p> <p>“C-01”為蒸氣產生器除垢功能，默認時間50分鐘，不可調。</p> <p>“C-01”模式使用說明：</p> <ol style="list-style-type: none"> 1. 當蒸氣產生器累計工作時間達50小時後，系統會提醒用戶進行除垢，清除水垢指示燈  閃爍（此時，用戶可即時使用清除水垢模式）。 2. 準備除垢劑（水和清潔劑）按照1：8的混合比例均勻混合後注入水箱，除垢混合物的劑量不得低於水箱的最低刻度。 3. 當倒時計剩餘20分鐘時，將提醒用戶取出水箱排放除垢劑並更換為清水，插入水箱後繼續工作。當倒時計剩餘10分鐘時，將提醒用戶再次取出水箱更換乾淨的水，插入水箱後，繼續工作。完成工作後，清除水垢提示指示燈熄滅。 <p>“C-02”為高溫消毒功能，默認時間60分鐘，溫度100℃，不可調。完成溫度設置後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。</p> <p>清潔模式運件時，清潔提示指示燈  常亮。</p>
<p>解凍模式</p> 	<ol style="list-style-type: none"> 1. 解凍模式：蒸煮 2. 時間範圍：5至120分鐘 3. 溫度範圍：50度，55度，65度 4. 當選擇解凍模式時， 圖標亮起並閃爍，按下旋鈕確認，進入解凍模式，旋旋轉旋鈕 設置所需時間，完成時間後，按下旋鈕  確認，進入溫度設置，完成溫度設置後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。
<p>發酵模式</p> 	<ol style="list-style-type: none"> 1. 發酵模式：蒸煮 2. 時間範圍：5至480分鐘 3. 溫度範圍：35至45度（每次調節為±1度） 4. 當選擇發酵模式時， 圖標亮起並閃爍，按下旋鈕確認，進入發酵模式，旋轉旋鈕  設置所需時間，完成時間後，按下旋鈕  確認，進入溫度設置，完成溫度設置後，再按下旋鈕  鍵，產品開始工作，時間開始倒計時。

	<ol style="list-style-type: none"> 1. 水箱 0 提示：任何工作模式啟動時，如果水箱已空或水量低於最低刻度，產品將停止工作，水箱提示指示燈 0 閃爍，蜂鳴器發出提示聲5聲，所有按鍵無效。為水箱注水並放回機體後才可繼續工作。 2. 預熱 熨：當預熱指示燈 熨 常亮，表示產品正在預熱，完成工作後指示燈將會熄滅。 3. 烹調完成提示：當烹調完成提示指示燈 OK 常亮，及LED顯示屏顯示「END」表示當前工作完成。 4. 兒童安全鎖：當兒童安全鎖指示燈常亮，表示已進入兒童安全鎖狀態，所有按鍵鎖定；按「兒童安全鎖/爐燈鍵」3秒可解除兒童安全鎖模式，指示燈將會熄滅 5. 清除水垢提示：當清除水垢提示指示燈 垢 常亮，表示產品正在除垢，完成工作後指示燈將會熄滅。 6. 垢 清潔圖示，此圖標燈閃爍時，表示產品累計工作大於50小時需要進行除垢處理。
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注意

烹調過程中，當打開玻璃門，爐燈會亮起，但發熱管會暫停運作，後風扇會繼續工作直至爐內溫度降到60°C為止，此時顯示屏閃爍提示工作未完成。玻璃門關閉後，自動繼續前置烹調程式。

缺水提示：使用蒸汽相關功能時，當水位檢測到缺水時，缺水圖標 0 閃爍並停止工作；加水後將自動恢復，0 圖標熄滅；當缺水時，無需蒸汽的功能可以繼續工作。

風扇：在以下工作條件下（蒸煮/熱風對流/蒸煮烤焗/氣炸/食譜/自動清洗），風扇啟動。當烹飪菜單完成時，上下溫度探頭感應爐芯溫度大於60°C，風扇繼續工作。

內置食譜

內置食譜只供參考，如用戶放入較多食物，或以多層烹調，請按旋鈕選擇其他DIY烹調模式，以調節所需時間及溫度。

程式	F-1	F-2	F-3	F-4	F-5	F-6	F-7	F-8	F-9	F-10
菜式	蒸蔬菜	蒸飯	蒸魚	蒸蝦	蒸蟹	蒸水蛋	蒸雞肉	蒸包	蒸薯仔	蒸臘味
加熱時間 (分鐘)	16	50	30	15	30	18	50	30	50	30
加熱溫度 (°C)	100	100	100	100	100	100	100	100	100	100
食物份量 (克)	600	500	300	500	800	300	600	500	1000	500
程式	F-11	F-12	F-13	F-14	F-15	F-16	F-17	F-18	F-19	F-20
菜式	烤全雞	烤扒	烤羊肉	烤三文魚	烤雞腿	烤秋刀魚	烤薯仔	烤蝦	烤香腸	烤紅薯
加熱時間 (分鐘)	28	11	35	20	25	20	35	10	10	50
加熱溫度 (°C)	230	230	200	200	220	200	200	180	200	220
食物份量 (克)	1000	500	500	400	750	600	500	400	1000	800
程式	F-21	F-22	F-23	F-24	F-25	F-26	F-27	F-28	F-29	F-30
菜式	鬆軟咸 麵包	全麥 包	迷你 薄餅	乳酪 芝士 蛋糕	雪芳 蛋糕	朱古力 蛋糕	曲奇餅	泡芙	蛋撻	漢堡
加熱時間 (分鐘)	16	20	23	60	50	50	14	32	22	12
加熱溫度 (°C)	180	180	180	150	150	150	180	180	180	180
程式	F-31	F-32	F-33	F-34	F-35	F-36	F-37			
菜式	烤花生	烤杏 仁	烤核 桃	烤瓜 子	烤腰 果	烤栗子	乳酪			
加熱時間 (分鐘)	12	10	12	12	12	20	480			
加熱溫度 (°C)	160	140	160	160	160	180	45			

疑難排解

異常現象	可能原因	解決方法
E1	頂部傳感器過熱及短路	停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修
E2	頂部傳感器接觸不良	停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修
E3	底部傳感器過熱及短路	停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修
E4	底部傳感器接觸不良	停止操作，打開爐門讓內部空氣冷卻10分鐘，然後重啟或聯繫客戶服務及維修
E5	蒸發加熱器過熱及短路	聯繫客戶服務及維修
E6	蒸發加熱器接觸不良	聯繫客戶服務及維修
顯示屏沒有顯示	1. 檢查電源插頭是否插好 2. 顯示屏接觸不良	1. 重啟 2. 聯繫客戶服務及維修
爐燈不亮	1. 爐燈損壞 2. 爐燈接觸不良	更換或聯繫客戶服務及維修
散熱風扇不工作	1. 風扇接觸不良 2. 風扇損壞	更換或聯繫客戶服務及維修
按鍵失靈	1. PCB發生故障或損壞	聯繫客戶服務及維修
不出蒸氣	1. 水管堵塞 2. 蒸發加熱器損壞 3. 進水系統損壞	聯繫客戶服務及維修
蒸焗爐不工作	1. 門沒有關實 2. 爐門安全裝置接觸不良	聯繫客戶服務及維修
爐門漏氣	1. 門未能關實 2. 門的密封圈破壞 3. 當爐內蒸氣過量，會自動排放，屬正常現象	1. 重新把門關實 2. 聯繫客戶服務及維修

清潔和保養

- 清潔內部前，請關掉蒸氣焗爐，然後從插座上拔下電源線。
- 請勿使用金屬工具或尖銳物體清潔蒸氣焗爐表面，因為表面有不粘塗層。
- 請經常保持內部清潔。當爐腔內壁有食物或油脂飛濺和污漬時，可以用濕布及洗潔精擦拭和清潔。不要用硬物清潔。
- 建議使用純水或蒸餾水。如果長時間使用自來水，爐腔會出現水垢。
- 應定期檢查水箱。如需取出時水箱應水平取出。清潔水箱必須使用軟布輕輕擦拭。擦拭或清潔內壁後，應將水箱放回原處。
- 烹飪完成後，應取下接水盤中的殘留水。
- 應經常清潔爐門的密封面，並用柔軟的乾布擦拭。
- 如果長時間不使用，則必須拔下插頭，並清潔內部，然後將蒸氣焗爐放置在沒有腐蝕性氣體的乾燥環境中。
- 請勿使用粗糙的清潔劑或鋒利的金屬刮刀清潔爐門，因為這可能會導致玻璃損壞。
- 清潔內部或更換燈泡時，應拔掉電源線。
- 在儲藏前，切斷產品的電源，並使其完全冷卻。
- 在儲藏前，確保各部件是乾淨並已乾透。

產品規格

型號：GS040

電源：220V

頻率：50-60Hz

火力輸出：2100瓦

容量：40升

產品尺寸：370(高) x 525(闊) x 520 (深) 毫米

請記錄下列產品資料

● **型號 MODEL No .:**

● **機身編號 SERIAL No .:**

● **經銷商名稱 DEALER .:**

● **購買日期 DATE OF PURCHASE .:**

● **單據編號 INVOICE No .:**

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

The product specifications may be changed without prior notice.
Please contact customer service for details if necessary.

說明書內容以英文版本為準

If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail.

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