

## **User Manual**

# $\begin{tabular}{ll} \textbf{Built-in Microwave Combi Oven} \\ \textbf{GYV34M} \end{tabular}$

#### **Dear Customer**

Thank you for choosing Mia Cucina products. These meticulously designed products, manufactured with the highest quality materials, have been carefully tested to satisfy all your needs. Please read and follow the following instructions that ensure correct operation and optimal performance.

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# IMPORTANT INSTRUCTIONS AND SAFETY WARNINGS



Read carefully and keep for future use

Dear Customer,

We would like to thank you and congratulate you on your choice.

This new product has been carefully designed and built using top quality materials, and meticulously tested to ensure that it meets all your culinary requirements.

Please read and observe these simple instructions, which will enable you to achieve excellent results from the very first time you use it. This state-of-the-art appliance comes to you with our very best wishes.

THIS PRODUCT IS DESIGNED FOR DOMESTIC USE. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR PERSONAL INJURY OR PROPERTY DAMAGE DERIVING FROM INCORRECT INSTALLATION OR IMPROPER, ERRONEOUS OR UNSUITABLE USE.

THE APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) WITH PHYSICAL, SENSORIAL OR MENTAL IMPAIRMENTS, OR BY PEOPLE WITHOUT THE NECESSARY EXPERIENCE OR KNOWLEDGE, UNLESS THEY ARE SUPERVISED OR INSTRUCTED IN THE USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.

CHILDREN MUST BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE. DO NOT PLACE ALUMINIUM FOIL, POTS OR SIMILAR OBJECTS IN CONTACT WITH THE BASE INSIDE THE OVEN FOR COOKING. THE HEATING ACTION OF THE LOWER HEATING ELEMENT CAUSES OVERHEATING OF THE LOWER PART OF THE OVEN CAUSING DAMAGE AND SERIOUS CONSEQUENCES (RISK OF FIRE) EVEN TO THE COUNTER UNDER THE OVEN.

THE APPLIANCE GETS VERY HOT DURING USE.

WARNING: DON'T TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

### **ATTENTION**

- If the door or the gasket seals of the door are damaged, the oven may not gb be used until it repaired by a qualified service technician;
- It dangerous for anyone other than a service technician to perform any maintenance or repairs that involve the removal of any cover that protects against exposure to microwaves;
- Liquids or other foods must not be heated in air-tight contains because they could explode;
- Children may not use the oven without supervision until they have been adequately instructed in its safe use and understand the dangers of using it incorrectly;
- Only use untensils that are appropriate for microwave ovens;
- When heating food in plastic or paper containers, check the oven frequently because of the risks of fire;

### **ATTENTION**

- If you see smoke coming out, turn off the appliance or remove its plug and keep the door closed to extinguish any flames;
- Heating beverages in the microwave oven can cause a delayed boil-over, so be careful when handling the container:
- The contents of baby bottles and baby food in jars must be mixed or shaken and their temperature must be checked before feeding to avoid scalding;
- Eggs in the shell and whole hardboiled eggs must not be heated in microwave ovens because they could explode even after the end of heating in the microwave;
- A detailed explanation for cleaning the gasket seals of the doors of the cavity and adjacent parts;
- The oven must be cleaned periodically and all food residues must be removed;
- Failure to keep the oven clean could cause deterioration of the surfaces that could reduce the life of the appliance and cause dangerous conditions;
- Do not use rough abrasives or sharp metal scrapers to clean the glass door of the oven because they could scratch the surface and cause the glass to shatter.
- Do not use steam cleaners to clean the appliance.

### **Food preparation**

### Danger of fire!

Only use the microwave function for the preparation of food to be eaten.

Any other uses can be dangerous or cause damage.

For example, heated slippers or pillows filled with grain or cereals can catch fire even after several hours.

### Pots and pans

### Danger of injury!

Porcelain and ceramic crockery can have small holes in the handles and cover.

There can be cavities hidden behind these holes. If water gets into these cavities, the crockery could break.

Do not use crockery that is unsuitable for microwave ovens.

### Danger of burns!

The heat of the food can heat the dish. Always use a pot holder to remove dishes and accessories from the cooking chamber.

### Microwave power and duration

### Danger of fire!

Never set values that are too high for the microwave power or the cooking time. The food could catch fire and damage the appliance. Follow the rules in these instructions.

### **Packaging**

### Danger of fire!

Never heat food in thermal packaging.

Food in containers made of plastic, paper or other inflammable materials must be watched constantly.

### Danger of burns!

Air-tight packaging can explode. Follow the instructions shown on the package. Always use a pot holder to remove dishes.

### **Beverages**

### Danger of burns!

When heating liquids, boiling can be delayed.

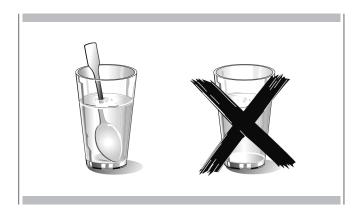
This means that the boiling temperature has been reached without forming the typical little steam bubbles. Even a slight knock can cause the sudden overflow of liquid or sprays.

When heating liquids, always put a spoon in the container to avoid delayed boiling.

### Danger of explosion!

Never heat beverages or other types of food in covered containers.

Never heat alcoholic beverages excessively.



### Foods for newborns

#### Danger of burns!

Never heat baby foods in a covered container. Always remove the cover or nipple.

When finished heating, always carefully shake or mix so that the heat is evenly distributed.

Test the temperature before giving the food to the baby.

### Foods with skin or peel

### Danger of burns!

Never cook eggs in the shell. Never heat hard-boiled eggs because they could explode even after the microwave is turned off. This also goes for molluscs and crustaceans.

In the case of fried eggs, first pierce the yolk.

In the case of foods with a hard peel or skin like apples, tomatoes, potatoes or sausage, the peel or skin could explode. Pierce the peel or skin before cooking.

### **Drying foods**

### Danger of fire!

Never dry food in the microwave.

### Foods with low water content

### Danger of fire!

Never defrost or heat foods with low water content, like bread, for too long or at an excessive power.

### Oil

### Danger of fire!

Never use the microwave to heat just oil.

### Causes of damage

### Juice leaking from fruit

When preparing sweets containing very juicy fruit, do not overfill the baking dish. Fruit juices that overflow the baking dish can leave indelible stains.

### Technical breakdown

Never use enamelled baking dishes in the microwave because it could cause a technical breakdown.

### Cooling with the door of the appliance open

The cooking chamber must only be cooled with the door closed. Check that nothing is stuck on the door of the appliance. Even if the door is only ajar, nearby cabinets can be damaged over time.

### Very dirty gasket seal

If the gasket seal is very dirty, the door of the appliance does not close correctly during operation. The surfaces of nearby cabinets can be damaged.

Always keep the gasket seal clean.

### Using the door of the appliance as a support surface

Do not rest or lean on the open door of the appliance and do not put dishware or accessories on it.

### Using the microwave without food in the chamber

Only turn on the microwave after you have put the food in the cooking chamber. Without food inside, the appliance can become overloaded. The only exception allowed are brief tests of dishware (in this regard, see the warnings about pots and pans).

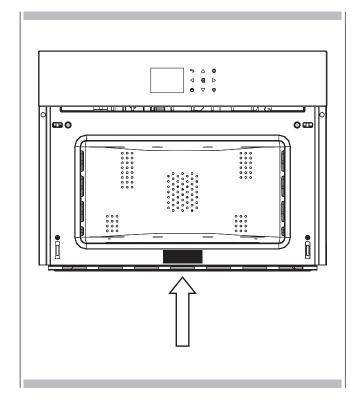
#### Moist foods

Do not leave moist foods in the cooking chamber for extended periods of time.



### **IMPORTANT**

The oven's identification plate is even accessible when the appliance is installed. This identification plate, which is visible when you open the door, shows all the information you will need when requesting replacement parts for the appliance.



### First use

The oven should be thoroughly cleaned with soap and water and carefully rinsed.

Heat the oven for about 30 minutes at the maximum temperature; this eliminates all the residual manufacturing oils that could cause unpleasant odours during cooking. Use the circular plus fan function without accessories in the oven. Before using the accessories for the first time, clean them carefully with a very hot alkaline washing solution and a soft cloth.

### Assembling and disassembling the flat grill

To remove the flat grill, pull the grill towards you until it stops and then lift, by pulling upwards, until it comes completely out. To put the flat grill back in, insert it at a 45-degree angle and then position it horizontally and push it all the way in to the end of the grill track.

If the flat grill has a drip-pan (tray), to remove it, lift slightly and slide it towards you. To reinsert it, slide it back until it is correctly seated.





### **IMPORTANT**

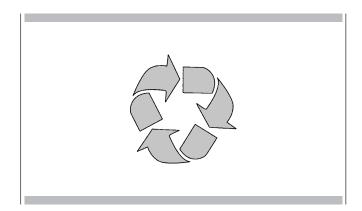
As a safety precaution, before cleaning the oven, always disconnect the plug from the outlet or remove the appliance's power cord. In addition, avoid using acid or alkaline substances such as lemon, vinegar, salt, tomatoes, etc.). Avoid using products containing chlorine, acids or abrasives, especially for cleaning the painted walls.

### Respect for the environment

The documentation for this appliance is printed on paper bleached without chlorine or recycled paper to contribute to protecting the environment. The packaging was designed to prevent damage to the environment; they are ecological products that can be recovered or recycled.

Recycling the packing saves raw materials and reduces the volume of industrial and domestic waste.

THE SYMBOL on the product or accompanying documentation indicates that this product must not be treated as domestic waste but must be delivered to a suitable collection point for the recycling of electrical and electronic equipment.





THE PACKING MATERIAL is 100% recyclable and marked with the recycling symbol. Dispose of in conformity with local law. The packing material (plastic bags, polystyrene parts, etc.) must be kept out of the reach of children because it is potentially dangerous.

THIS APPLIANCE is marked in conformity with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE). By making sure that this product is disposed of correctly, the user contributes to preventing potential negative consequences for the environment and health.

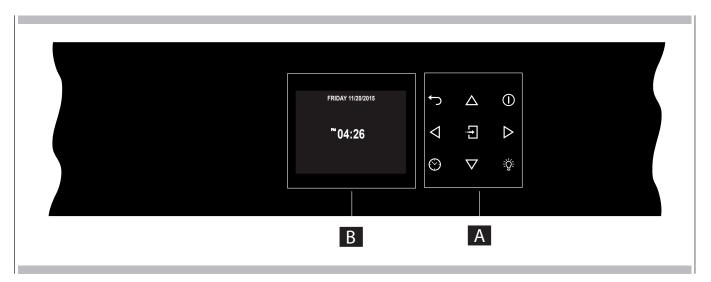
DISPOSAL MUST BE MADE in conformity with local laws on waste disposal.

FOR ADDITIONAL INFORMATION about the treatment, recovery and recycling of this product, contact the local office of competence, the domestic waste collection service or the store where the product was purchased.

BEFORE SCRAPPING, make it unusable by cutting the electrical cord.

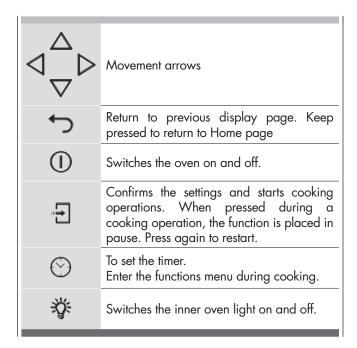
Your appliance could vary slightly compared to the illustrations below.

- A Keypad
- B Display screen



### Keypad

To operate the key, press gently. The keypad will not work if more than one key is pressed at the same time.



### 3 - General Oven Information

Before using your oven for the first time remove all packing and foreign materials from the oven(s). Any material of this sort left inside may melt or burn when the appliance is used.

#### Error codes

This code appears in the event of the electronic control indicating a fault. When the error appears, the current function is blocked. If the type of error is related to a safety function, the oven becomes unusable and every time a start attempt is made, the same error appears (in which case call in the aftersales service), while if the error relates to a minor fault, after being restarted the oven can be used for the functions that do not involve the faulty part (e.g., a heating element).

### **Beeps**

Confirms that the command has been received after a key has been pressed.

It also indicates that a time function has been completed (e.g. Timer or Timed Cooking). During the execution of a recipe, an acoustic signal warns the user that the oven is waiting for operation by the user (e.g., insert the dish or turn it over). Beeps also signal an oven fault.

### **Default Settings**

The cooking modes automatically select a suitable temperature when the cooking mode is selected, these can be changed when a different one is needed.

### F Failure Number Codes

These codes are displayed when the electronic control detects a problem in the oven or in the electronics.

The error code is recorded in the Error Log in the Setup menu. This error can be communicated to the service technician so he/she can understand the possible cause of the problem in advance.

### **Preheat**

Whenever a cooking mode is set and the oven is heating, the preheating starts, during this period, the instantaneous temperature is displayed together with the thermometer icon. As soon as the 100% is reached, the control sounds an "end of preheat" tone and the current temperature value disappears.

#### **Timer**



### WARNING

The timer on your oven does not turn the appliance on or off, its only purpose is to alert you through the buzzer. When you want to turn off the oven automatically, use the end-of-cooking or delayed cooking function.

**NOTE:** Pressing the OFF button does not reset or stop the timer.

- Press the button ⊙ and set the desired time using the arrows △ ▽ and confirm with the button ∃. To switch the selection between hours and minutes use the arrows ✓ ▷.
- 2. The time can be set from 1 minute to 12 hours and 59 minutes and, when set, the remaining time is always visible in the bottom status bar until the time expires or is reset.
- 3. To change or cancel the time set, you must reset the timer by pressing and holding the button 🕥 for a few seconds.
- 4. Timer format is usually HR:MIN, switching into MIN:SEC during the last minute.
- 5. When the time expires, the display shows 00:00 and the buzzer will sound for one minute or until the button  $\bigcirc$  is pressed.

### Preheating the Oven

- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- During preheating, the selected cooking temperature is always displayed.
- A beep will confirm that the oven is preheated and the "detected temperature" will turn off.

### **Operational Suggestions**

- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

### Operation with microwaves

The microwaves are transformed into heat inside foods. The microwave oven can be used by itself or in combination with other types of heating. This section contains information about the dishware and instructions for setting the microwave oven.

### WARNINGS FOR DISHWARE

#### Suitable dishware

You can use heat-resistant dishware made of glass, glass ceramic, porcelain, ceramic or refractory plastics. These materials are permeable to microwaves.

It is also possible to use normal plates. In this way, it won't be necessary to transfer the food.

Dishware with gold or silver decorations can only be used if the manufacture guarantees that they can be used in microwave ovens.

Remember that, when using the oven in microwave mode, the dish must be placed on the rotating plate.

When using the oven in combination mode, it is preferable to place the dish to be cooked on the low, round grill, supported so that it is centred on the rotating plate.

### Unsuitable dishware

Metal dishware cannot be used.

Metal is not permeable to microwaves. Food in metal containers will remain cold.

Warning! Metal components, such as spoons in glasses, must stay at least 2 cm from the walls of the oven and the inside of the door. In fact, sparks could seriously damage the inside of the glass door.

**Warning!** The flat grill must be removed when using the microwave and combined modes. Use it only with traditional oven functions.

### Testing dishware

Never turn on the microwave oven before you have put in the food.

The only exception allowed is testing dishware.

If you unsure if your dishware can be used in the microwave oven, we

recommend performing the following test:

place the empty pot in the appliance for  $\frac{1}{2}$  - 1 minute at the maximum

power. Check the temperature. The pat must be cold or slightly warm. If it is

hot or there are sparks, the pot is not suitable.

### Oven Condensation and Temperature

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.
- Your new oven has an electronic temperature sensor that allows maintaining an accurate temperature.

### **High Altitude Baking**

 When cooking at high altitude, recipes and cooking time will vary from the standard.

### Instructions for initial switch-on

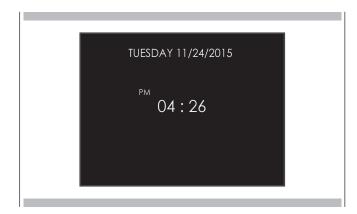
Once the oven has been connected to the power supply for the first time, the control automatically prepares for setting a number of user settings, which remain stored in case of any subsequent switch-on.

NOTE: Both at the first and subsequent connections to the power supply, the door lock mechanism performs a calibration run – in this phase, always keep the door closed.

- Language
- Temperature & Weight
- Time
- Date

### Refer to the USER SETTING paragraph for setting instructions.

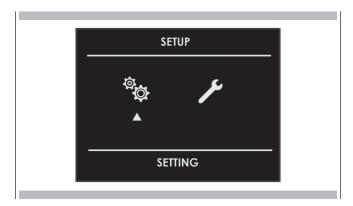
After making the user settings, the control moves automatically to the "Standby" display page.



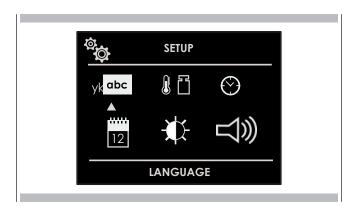
With the oven on, select the icon and confirm with the key 1 to enter the SETTINGS menu. This menu permits personalizing the settings of your oven. To make access, no active cooking or any set time functions must be in progress.

**NOTE:** The Setting menù can never be set if any time function is already set: first delete all the active time functions.

 Press the keys < ▷ to select the sub menu and confirm by means of the ∃ key.



2. Use this menu to change the following settings: Press the keys  $\triangleleft \triangleright$  or  $\triangle \nabla$  to select the setting or change a sub menu from among the six available ones and confirm by means of the  $\boxdot$  key.



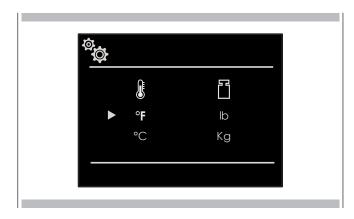
### Language

Press the arrow key  $\triangle \nabla$  to select a language from among those available, and confirm with the  $\boxminus$  key.



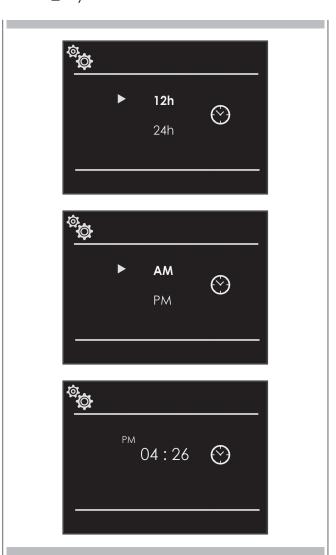
### Temperature & Weight

Press the arrow key  $\triangleleft \triangleright$  and  $\triangle \nabla$  to select one of the two temperature options "°C/°F" or weight options Kg/ib and confirm with the  $\boxdot$  key.



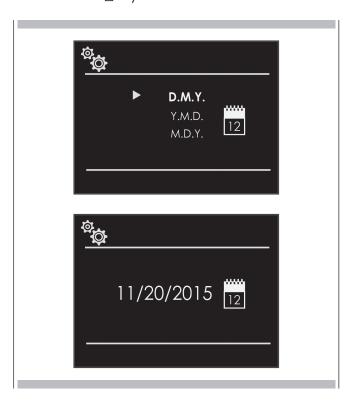
### **Time**

Press the arrow key  $\triangle \nabla$  to select the time format between the options "12h AM/PM or 24h" and confirm with the  $\boxdot$  key. Subsequently, set the time using the arrows  $\triangle \nabla$  and confirm with the  $\boxdot$  key.



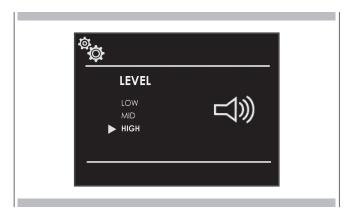
### **Date**

Press the arrow key  $\triangle \nabla$  to select the date format from among the options "D.M.Y. – Y.M.D. – M.D.Y." and confirm with the  $\boxdot$  key. Subsequently set the value using the arrows  $\triangle \nabla$  and confirm with the  $\boxdot$  key.



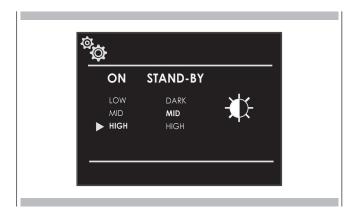
### Volume

Press the arrow key  $\triangle$   $\nabla$  to select the required degree of luminosity and confirm with the key  $\boxdot$ .



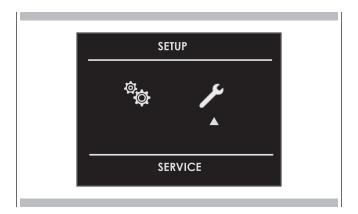
### **Brightness**

Press the arrow key  $\triangleleft \triangleright$  to choose which luminosity setting to change between ON or STANDBY, then by means of the arrows  $\triangle \nabla$  select the required degree of luminosity and confirm with the  $\boxdot$  key.



With the oven on, select the icon and confirm with the key 1 to enter the SETTINGS menu. This menu permits setting a number of parameters or special functions. It also permits accessing the error events list.

1. Press the keys  $\triangleleft \triangleright$  to select the sub menu and confirm with the  $\boxminus$  key.



2. Use this menu to change the following settings:

Press the keys  $\triangle \nabla$  to select the item to be set or to be displayed from among the three available ones and confirm with the  $\boxdot$  key.



# Demo

The purpose of this function is to set the DEMO mode, which makes the oven useless for cooking but automatically performs a demonstration of functions.

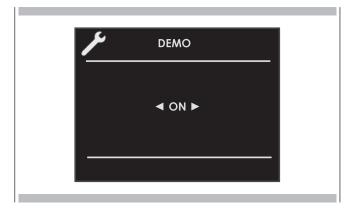
- 1. Press the keys  $\triangleleft \triangleright$  to select the item ON.
- 2. Confirm with the 🗄 key.
- 3. Press the (1) key.

After about 30 seconds, the oven starts to operate in this mode.

To temporarily stop the DEMO function, simply keep any key pressed for a few seconds until the oven switches to standby. To start it again, press the ① key.

To disable the function, enter the DEMO display page and set OFF. Confirm using the  $\frac{1}{2}$  key.

**NOTE:** Once set, the function remains enabled even if the oven is disconnected from the power mains.



### **Event Log**

The menu permits checking any recorded errors. These codes can be notified to the after-sales service.

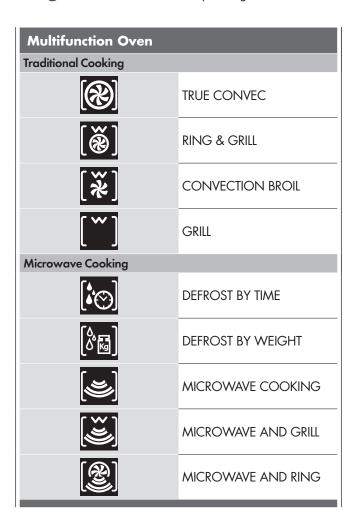


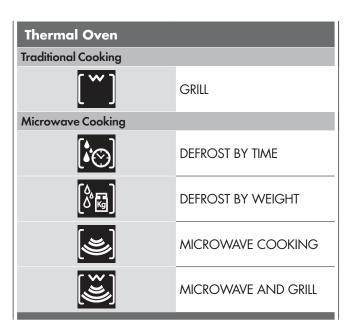
### Switching the oven on and off

### **IMPORTANT**

- The  $\blacksquare$  key does not stop the function.
- After switching off the oven, the cooling fan could continue to operate until the inner parts of the oven have cooled down.

Press (1) to switch the oven on and press again to switch it off. The oven returns to standby mode.





- 1. Select the icon and press the key Select the appropriate cooking mode according to the food to be cooked using the arrows and confirm with the key .
- 2. On this display page, it is still possible to change the cooking mode by using the ⊲ ▷ keys.
- 3. If the proposed temperature is correct, confirm with the  $\pm$  key to start cooking, otherwise, if the  $\pm$  key is not pressed within 10 seconds, the oven switches to automatic mode and the cooking mode icon becomes animated.

## Cooking Mode Tables

Traditional Cooking							
COOKING MODE	ICON	Min.	TEMPERATURE Preset	Max.			
TRUE CONVECTION	<b>®</b>	50° C	165° C	230° C			
ring & Grill	<b>[</b> *)	50° C	210° C	230° C			
CONVECTION BROIL	[*]	50° C	165° C	230° C			
GRILL	["]	50° C	230° C	230° C			

Microwave Cooking											
COOKING MODE	ICON	SET		WEIGH	Т		WATT		TE	MPERATU	RE
			Min.	Preset	Max.	Min.	Preset	Max.	Min.	Preset	Max.
DEFROST BY TIME							150 W				
		Bread	100 g	500 g	600 g		150 W				
DEFROST BY	(	Vegetable	100 g	500 g	1000 g		150 W				
WEIGHT		Meat	100 g	500 g	1500 g		150 W				
		Fish	100 g	500 g	800 g		150 W				
MICROWAVE COOKING						150 W	900 W	900 W			
		150W					150 W			200° C	
MICROWAVE AND GRILL		300W					300 W				
		450W					450 W				
		150W					150 W		50° C	100° C	200° C
MICROWAVE AND RING		300W					300 W				
		450W					450 W				

### 9 - Traditional Cooking

### Changing the cooking mode

- 1. During untimed cooking, a cooking pause can be set by pressing the 🔁 key.
  - All the settings of the suspended cooking operation remain stored and can be reactivated by pressing the same key again.
- 2. To change the cooking mode while the oven is working, press the 🗄 key and then the 🗀, key.

### At this point, another cooking mode can be selected from among those available in the group by means of the arrows 90.

### Changing temperature

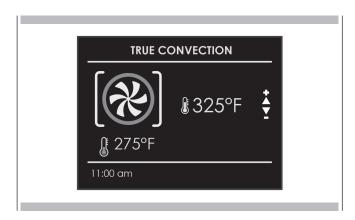


### **IMPORTANT**

- At the end of a function, the display screen shows the residual compartment heat temperature from the standby
- 1. From the cooking mode preview display page, the temperature can be changed by means of the arrows  $\Delta \nabla$ subsequently confirming by means of the  $\blacksquare$  key.
- 2. Once cooking has started, the temperature can in any case be changed, at any time, by means of the arrows  $\Delta \nabla$ .

### **Pre-heating phase**

While the oven is in pre-heating phase, the instantaneous temperature is displayed underneath the cooking mode icon.



Just as soon as the set temperature is reached, an acoustic signal is heard and the instantaneous temperature indication disappears.



Be sure that the time-of-day clock is displaying the correct time. The timed mode turns off the oven at the end of the cook time.

### **CAUTION**

Never leave food in the oven for more than one hour before and after cooking. This could deteriorate the properties of the food itself.

**NOTE:** The maximum cooking time that can be set is 12 h.

### **Cook Time**

Use the "Cook Time" function to operate the oven for a determinate period of time. The oven starts immediately and switches off automatically once the time has expired.

### To Set a Timed Mode

- 1. Select the cooking mode and temperature.
- 2. There are two ways to set the function.
- a) Select to set the duration and press .
- b) Select  $\leftarrow$  to set the stop time and press  $\blacksquare$ .
- 3. After selecting one of the two above options, set the time by means of the arrows  $\Delta \nabla$  and confirm with the  $\Xi$  key.
- 4. After pressing the ∃ key, cooking starts and the time cooking information is shown on the display page.
  - Cooking mode
  - Temperature
  - Cooking time
  - End of cooking time

5 After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

To change the cooking time when the oven is already operating, simply press the  $\bigcirc$  e key and enter the new cooking time before pressing the  $\boxdot$  key again.

### **Stop Time**

Use the "Stop Time" function to delay the start of timed cooking. Enter the cooking stop time and the oven will automatically calculate the start time. The oven switches on and off automatically.

### To Delay the Start of a Timed Mode

- 1 First of all set the required timed cooking as indicated in the "COOK TIME" paragraph.
- 2 Select  $\longrightarrow$  to set the stop time and press  $\boxdot$ .
- 3 Set the cooking stop time by means the arrows  $\triangle \nabla$  and confirm by means of the  $\boxdot$  key.
- 4 After pressing the 🗄 key, the function positions in standby and the postponed cooking details are shown on the screen.
  - Cooking mode
  - Temperature
  - Cooking stop time
  - Cooking start time



After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

To change the cooking time and stop time when the oven is already operating, simply press the key  $\bigcirc$  and enter the new cooking time or cooking stop time and press the key  $\bigcirc$  again.

**NOTE:** it is essential to carefully read the instructions and warnings to ensure correct use.



### **ATTENTION**

Microwave functions will not start until the door has been closed. If the door is opened while the oven is on, the oven will go into pause mode and the message "DOOR OPEN" will appear on the display.

To restart the function, the door needs to be closed.

The function can be paused at any time using the key  $\boxdot$ , when it is pressed again  $\boxdot$  la funzione riparte.

### Timed Thawing Function

Select the timed thawing icon using the arrows and press the key  $\boxdot$ , then set the thawing time using the arrows  $\triangle$  and  $\nabla$ . To start the function press the key  $\boxdot$ .



Once the function has been started, a countdown will be shown on the display. The time can be changed at any time using the arrows  $\triangle$  and  $\nabla$ .

When thawing is complete, the message "DEFROSTING FINISHED" will appear on the display.

### **│** Weight Thawing Function

Select the weight thawing icon using the arrows and press the E



Select the type of meal using the arrows  $\triangleleft$  and  $\triangleright$ , then set the weight using the arrows  $\triangle$  and  $\nabla$ , finally start thawing using the key  $\boxdot$ .

Following are types of meals and relative weights that can be set:

MEAL		MIN Weight (g)	MAX Weight (g)
	Bread Pizza Pasta Dishes	100	600
	Vegetables	100	1000
	Meat	100	1500
<b>&gt;</b> 20	Seafood	100	800

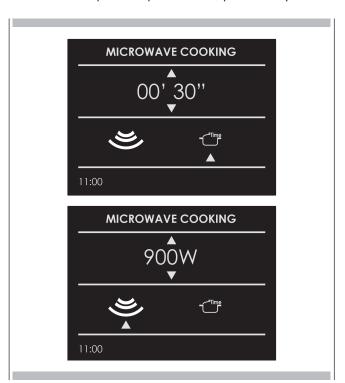
The thawing time is calculated completely automatically and without needing to set any time parameters, based on the set type of meal and weight.

When thawing is complete, the message DEFROSTING FINISHED will appear on the display.

### Microwave Function

Select the Microwave function icon using the arrows and press the key  $\boxdot$ .

If you wish to start the function immediately with a preset time of 30 sec and a preset output of 900W, press the key  $-\frac{1}{2}$ .



If you wish to personalise the time and output, open the submenu managed as follows:

- TIME: Select the icon  $\neg$  and use the keys  $\triangle$  and  $\nabla$  to personalise the time.
- MICROWAVE OUTPUT: Select the icon and use the keys
   \( \Delta\) and \( \neq \) to select the microwave output setting from the 6
   possible levels, 150W 300W 450W 600W 750W
   - 900W.

Once the new parameters have been set, press the key  $\Xi$  to start cooking.

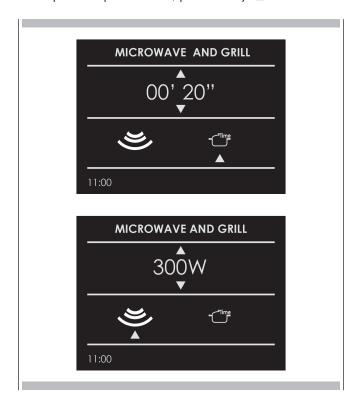
Once cooking has started, a countdown will be shown on the display. The time can be changed at any time using the arrows  $\triangle$  and  $\nabla$ .

At the end of cooking, the message "END COOKING" will appear on the display.

### Microwave + Grill Function

Select the Microwave+Grill function icon using the arrows and press the key  $\boxdot$ , then set the thawing time using the arrows  $\triangle$  and  $\nabla$ .

If you wish to start the function immediately with the preset time and a preset output of 300W, press the key  $\pm$ 1.



If you wish to personalise the output, open the sub-menu managed as follows:

• MICROWAVE OUTPUT: Select the icon  $\rightleftharpoons$  and use the keys  $\triangle$  and  $\nabla$  to select the microwave output setting from the 3 possible levels, 150W - 300W - 450W.

Once the new parameter has been set, press the key 🗄 to start cooking.

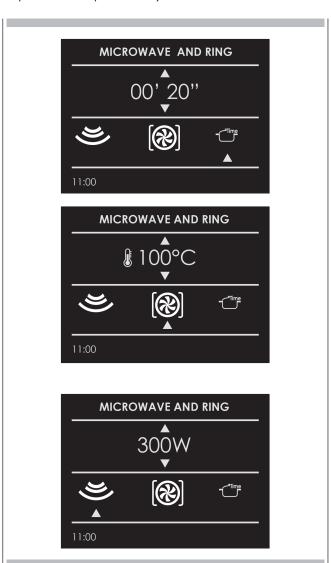
Once cooking has started, a countdown will be shown on the display. The time can be changed at any time using the arrows  $\triangle$  and  $\nabla$ .

At the end of cooking, the message "END COOKING" will appear on the display.

### Microwave + Ring Function

Select the Microwave+Ring function icon using the arrows and press the key  $\Xi$ , then set the thawing time using the arrows  $\triangle$  and  $\nabla$ .

If you wish to start the function immediately with the preset time and a preset temperature of 100°C, with a preset microwave output of 300W, press the key -1.



If you wish to personalise the temperature and output, open the sub-menu managed as follows:

- MICROWAVE OUTPUT: Select the icon and use the keys
   \( \text{\tin}\text{\texi}\text{\text{\tex{\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\tex

Once the new parameters have been set, press the key  $\blacksquare$  to start cooking.

Once cooking has started, a countdown will be shown on the display. The time can be changed at any time using the arrows  $\triangle$  and  $\nabla$ .

At the end of cooking, the message "END COOKING" will appear on the display.

### **Changing Watts Power**

Press the icon  $\boxdot$  and press the key  $\hookleftarrow$  Select the time icon and change the time value by means the arrows  $\triangle$  and confirm with the key  $\boxdot$ .

### **Changing Time**

- 1. From the cooking mode preview display page, the temperature can be changed by means of the arrows  $\Delta \nabla$  subsequently confirming by means of the  $\Xi$  key.
- 2. Once cooking has started, the temperature can in any case be changed, at any time, by means of the arrows.

### **Changing Temperature**

(only available for microwave and ring) Press the icon  $\boxdot$  and press the key  $\leftrightarrows$  Select the cooking mode icon and change the setting temperature by means the arrows  $\triangle \nabla$  and confirm with the key  $\boxdot$ .

### **Changing Weight**

(only available for defrost by weight) Press the icon  $\boxdot$  and change the weight by means the arrows  $\triangle \nabla$  and confirm with the key  $\boxdot$ .

A single light key activates the lights.

Touch ights to turn lights on or off.

Oven lights turn on automatically when the door is opened.

When an oven is in use, oven lights turn on automatically when a mode is started.

Oven lights will turn off automatically when the oven mode is cancelled.

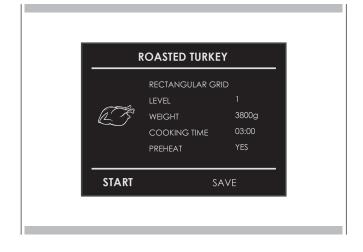
NOTE: Once switched on, the lights go off automatically after 3 minutes. To switch them back on, press the key or open the door.

The Recipe function of your oven gives you the chance to cook food without having to set the oven manually every time. By selecting a "SET" recipe, the cooking mode, the temperature and the time are automatically set according to the recipe selected from the menu.

Recipe List	Type of Food	Food condition	Recipes List	Information displayed
		FRESH	BREAD PIZZA FIRST	
		FROZEN	DREA TO TIZES CTIMOT	
		WHOLE	MEAT	
		IN PEICES	MEAI	
	NAL NAL	WHOLE	POULTRY	TYPE OF ACCESSORY
DRECET OR DEDCOMAIN		IN PEICES		LEVEL POSITION FOOD WEIGHT
PRESET OR PERSONAL		WHOLE	51011	COOKING TIME
		IN PEICES	FISH	PREHEAT REQUIRED (YES/NO)
		-	VEGETABLES	
		-	VEGETABLES	
		-	PIES	

### Select an already-set recipe:

- 1. Switch the oven, select the icon  $\blacksquare$  and press the button  $\blacksquare$ .
- 2. Using the arrows  $\triangle \nabla$  select the list between "PRESET" or "PERSONAL" and confirm by means of the  $\boxdot$  key.
- Choose the type of food to be cooked using the arrows △
   ∇ and the arrows △
   A and confirm by means of the E
   key.
- 4. Using the arrows △ ▽ choose between "FRESH" or "FROZEN" or in other cases between "WHOLE" or "IN PEICES" and confirm with the ∃ key.
- 5. Select the required recipe by means of the arrows  $\triangle \nabla$  and confirm using the  $\boxminus$  key.
- 6. When the recipe is selected, the following display page appears on the screen:

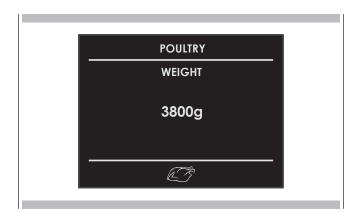


- 7. To start the recipe, confirm with the 🔁 key.

  During a recipe, a number of acoustic and visual messages will ask you to perform the following operations. Simply follow the instructions on the screen.
- 8. Upon termination, the oven switches off and an acoustic and visual signal warns that the recipe has terminated.

### Saving a personalized recipe:

- Once a recipe has been selected, the "Time" and "Weight" setting can be changed and the recipe can be saved among the "PERSONAL" ones.
- 1. Once a recipe has been selected, press the key  $\triangle$  and confirm by means of the  $\boxminus$  key.
- 2. To change the weight, enter the desired weight by means of the arrows △ ▽ and confirm by means of the ∃ key.



3. The oven switches automatically to the cooking time. To change this time, use the arrows  $\triangle \nabla$  and confirm again by means of the  $\blacksquare$  key.



4. At this point, the recipe can be saved in the list of "PERSONAL" recipes by selecting "SAVE" and confirming by means of the ∃ key.

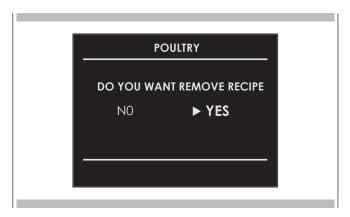


NOTE: If the time and weight values are changed and not saved straight away, at the end of the recipe, a message appears which asks whether you want to save it.

5. To start the recipe press the 🗄 key.

### Cancelling a Personalized recipe:

- 1. To eliminate a recipe from the list of personalized recipes, select the recipe.
- 2. Press the key < and select the choice and confirm with the ∃ key.



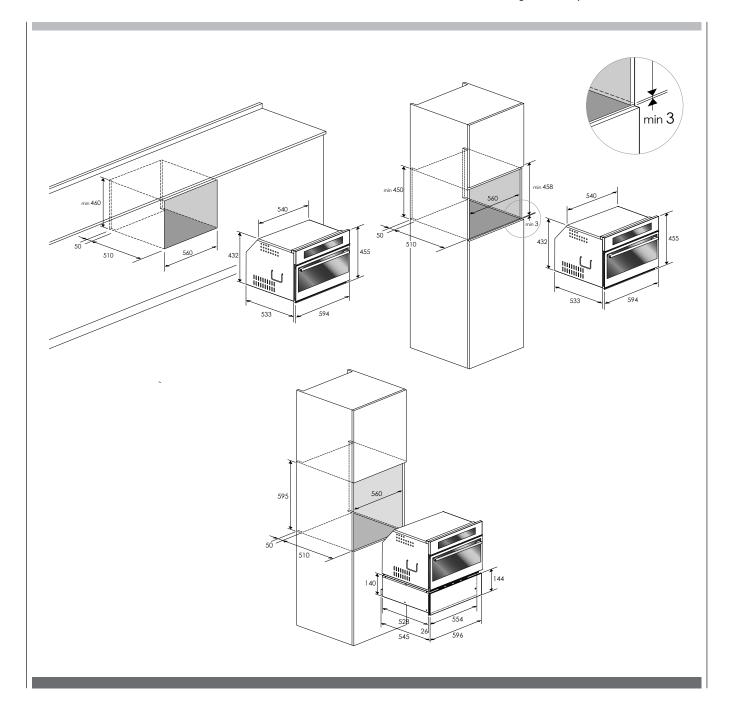
### Install the oven in the counter

The oven must be installed under a cook top, in a column, or combined with the relative food-warmer drawer.

The dimensions of the space must be those shown in figure.

The cabinet material must be able to withstand the heat.

The oven must be centred within the walls of the cabinet and fixed with the screws and bushings that are provided.



TECHNICAL DATA			
Power supply	220-240 V~,	50	Hz
Maximum absorbed power		3200	W
Microwave power		900	W
Grill		1500	W
Hot air		1500	W
Microwave frequency		2450 /	MHz

TYPE AND MINIMUM DIAMETER OF THE CABLES						
SASO						
H05RR-F	3x1,5 mm <sup>2</sup>	H05RR-F	3x2,5 mm <sup>2</sup>			
H05VV-F	$3x1,5 \text{ mm}^2$	H05VV-F	3x2,5 mm <sup>2</sup>			
H05RN-F	3x1,5 mm <sup>2</sup>	H05RN-F	3x2,5 mm <sup>2</sup>			
H05V2V2-F	3x1,5 mm <sup>2</sup>	H05V2V2-F	3x2,5 mm <sup>2</sup>			

### **Electrical Hook-Up**

Before making the electrical hook-up, make sure that:

- the characteristics of the electrical system satisfy what is shown on the serial number plate applied to the front of the oven;
- the electrical system has an effect earth connection conforming to standards and current law.

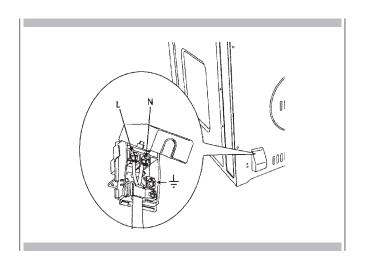
The earth connection is required by law.

The cable must not, at any point, reach a temperature greater than 50 °C above the ambient temperature.

This oven must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this oven.

If a fixed appliance does not have a power cord and plug, or another device that ensures disconnection from the mains, with an opening distance of the contacts that allows complete disconnection under the conditions of excessive voltage category III, such disconnection devices must be provided in the power supply mains conforming to the installation rules. The omnipolar socket or switch must be easy to reach when the appliance is installed.

NOTE: The manufacturer declines all liability if the usual accident prevention standards and the above instructions are not followed.



## 15 - Solving Traditional Baking Problems

With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

Baking Problem	Cause
Food browns unevenly	- Oven not preheated
	- Aluminum foil on oven rack or oven bottom
	- Baking utensil too large for recipe
	- Pans touching each other or oven walls
Food too brown on bottom	- Oven not preheated
	- Using glass, dull or darkened metal pans
	- Incorrect rack position
	- Pans touching each other or oven walls
Food is dry or has shrunk excessively	- Oven temperature too low
	- Oven not preheated
	- Oven door opened frequently
	- Tightly sealed with aluminum foil
	- Pan size too small
Food is baking or roasting too slowly	- Oven temperature too low
	- Oven not preheated
	- Oven door opened frequently
	- Tightly sealed with aluminum foil
	- Pan size too small
Pie crusts do not brown on bottom or have soggy crust	- Baking time not long enough
	- Using shiny steel pans
	- Incorrect rack position
	- Oven temperature is too low
Cakes pale, flat and may not be done inside	- Oven temperature too low
	- Incorrect baking time
	- Cake tested too soon
	- Oven door opened too often
	- Pan size may be too large
Cakes high in middle with crack on top	- Baking temperature too high
	- Baking time too long
	- Pans touching each other or oven walls
	- Incorrect rack position
	- Pan size too small
Pie crust edges too brown	- Oven temperature too high
	- Edges of crust too thin

Before contacting service, check the following to avoid unnecessary service charges.

Oven Problem	Problem Solving Steps
Other F_ Error appears in the display window.	Remove power and turn it back on again after a few seconds. If condition persists, note the code number (in the EVENT LOG list) and contact service.
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Refer to cooking charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convection Bake mode.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven. See the Clock sections on pages 8 and 11.
Excessive moisture	Convection modes will eliminate any moisture in oven (this is one of the advantages of convection).

Before contacting service, please check "Troubleshooting." It may save you the cost of a service call.

If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

### Service Data Record

For authorized service or parts information see paragraph "WARRANTY for Home Appliances".

For serial tag location see Page 3. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation.

Service Data Record
Model Number
Serial Number
Date of Installation or Occupancy

## 使用說明書

### 嵌入式微波混合焗爐 GYV34M

### 尊敬的客戶

多謝選用 Mia Cucina 的產品,產品經精心設計,採用優質材料生產以及通過嚴謹測試,定能滿足您的烹飪需要。為確保爐具正確使用及維持最佳表現,請細閱及遵循以下說明。

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### 重要指示及安全警告 請仔細閱讀並保存本說明書以供將來參考



### 親愛的顧客:

我們感謝並祝賀您選購產品。

這款新產品經過精心設計,採用優質物料製造,並通過嚴 格檢測,確保能符合不同的烹飪需求。

請閱讀並遵守書內簡單說明,以便首次使用產品時,便能 達到滿意的效果。這款最新型的產品,帶著我們美好的祝 願,希望能夠滿足您所有的烹飪需求。

產品只供家庭使用。因安裝錯誤、使用不當或錯誤使用 而造成人身傷害或財產損毀,製造商概不負責。

以下人士(包括兒童)不得使用本設備:有身體、感官、 精神缺陷的,或沒有所須經驗或知識的人士,除非負責他 們安全的人士,在場進行監督或指導,則可使用產品。

必須監督兒童,確保他們不會玩耍產品。烹飪時,不得將 鋁箔、鍋或類似物品與焗爐內底部接觸。下層加熱零件加 熱時,可導致焗爐下層過熱,這會造成損壞和嚴重後果 (火災危險),甚至波及焗爐下的櫃檯。

產品使用時會產生高溫。

警告:不得接觸焗爐內的加熱零件。

### 注意

- 如果爐門或密封墊圈損壞,必須由合 資格的維修技術員,修理後方可使用;
- 除維修技術員人士外,進行涉及拆除防護微波能量外 殼的維修及修理操作,都極其危險;
- 切勿在密封容器中,加熱液體和其他食物,否則可能 會引發爆炸。
- 若無監督,兒童不得使用本焗爐,直至他們能夠獲得 充分安全使用指示,並理解使用不當的危險;
- 只可使用適合微波焗爐專用的餐具。
- 在塑膠和紙質容器中加熱食物時,將會存在火災風險,因此需經常檢查焗爐。

### 1 注意

- 如果看到冒煙,請關閉產品或拔掉插頭,關閉焗爐門 悶熄任何火苗;
- 使用微波焗爐加熱飲料,可能造成延遲沸騰,因此拿 出容器時要特別小心;
- 奶瓶和罐裝嬰兒食物加熱後,必須搖勻並檢查溫度方可餵食,以免燙傷嬰孩;
- 帶殼雞蛋或原隻煮熟雞蛋,切勿在微波焗爐中加熱, 因為它們可能在加熱期間,甚至加熱後爆開;
- 已詳細說明如何清洗焗爐門、密封墊圈、爐腔和附近 零件的方法;
- 焗爐必須定期清洗,移除食物殘餘物;
- 未能保持焗爐清潔,可能會導致其表面損毀,降低產品的使用壽命,並可能造成危險情況。
- 切勿使用粗糙或銳利的金屬刮刀,清潔焗爐玻璃門, 因為這樣可能刮損表面,導致玻璃碎裂。
- 切勿使用蒸汽清潔器清洗焗爐。

### 食材準備

### 火災危險!

微波功能只限用於準備待用的食物。

其它用途可能會產生危險或導致損毀。

例如,加熱後的有餡食物或穀物餡餅,可能會在加熱過程中, 甚至在加熱幾小時後著火。

### 皿器

### 人身傷害危險!

陶器或瓷器煮食工具的手柄和蓋子,可能帶有小孔。 這些小孔內,可能會隱藏小空腔。如果水進入小空腔,可 能會造成炊具破裂。

切勿使用不適用於微波焗爐的煮食工具。

### 燙傷危險!

食物熱力可能會傳遞到碟子上。請經常使用鍋夾,從爐腔 容器內取出碟子和附件。

### 微波火力和持續時間

### 火災危險!

切勿將微波能量或加熱時間設定太高。食物可能會著火, 損壞產品。請遵守說明書的規條。

### 包裝

### 火災危險!

切勿加熱有隔熱包裝的食物。

在塑膠、紙質或其它易燃物料容器中加熱食物時,必須經 常觀察。

### 燙傷危險!

密封包裝可能爆炸。請遵守包裝上的說明。經常使用鍋夾取出食物。

### 飲品

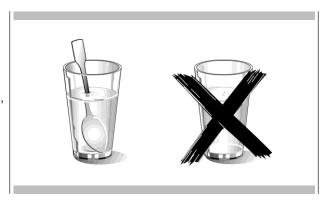
### 燙傷危險!

加熱液體時,沸騰可能會延遲發生。

這意味著已達到沸騰溫度,但只是未形成常見的蒸氣小泡。即使輕微碰撞,也可能導致液體流出或飛濺。因此加熱液 體時,請在容器內放一隻勺子以避免延遲沸騰。

### 爆炸危險!

加熱飲品和其它類型食物時,切勿在容器加上蓋子。切勿過度加熱酒精類飲品。



### 新生嬰兒食物

### 燙傷危險!

加熱新生嬰兒食物時,切勿在容器加上蓋子。切記取下蓋子或奶嘴。

加熱完成後,仔細搖勻,以便熱力均勻散佈。 餵食嬰兒前請先試溫。

### 帶皮或帶殼的食物

### 燙傷危險!

切勿加熱帶殼雞蛋。切勿加熱原隻煮熟的雞蛋,因為它們可能會在加熱過程中,甚至關閉微波爐後爆開。貝殼類或 甲殼類食物也一樣。

如果是煎雞蛋,首先刺穿蛋黃。

加熱硬殼或帶皮食物如蘋果、番茄、薯仔、香腸時,硬殼或外皮可能會爆裂。加熱前應先去皮。

### 乾糧

### 火災危險!

切勿在微波爐內加熱乾糧。

### 低含水量食物

### 火災危險!

切勿在過長時間內或大火力下,解凍或加熱低含水量的食物,如麵包。

### 食用油

### 火災危險!

切勿在微波爐內加熱食用油。

### 損壞原因

### 水果汁液滲出

準備烹煮含水分豐富的水果甜品時,烤盆不可裝得太滿。 果汁可能會滲出烤盆,造成無法消除的染色污漬。

### 技術故障

切勿在微波爐內使用上釉烤碟,這可能造成技術故障。

### 打開爐門冷卻

烹飪室必須在關閉爐門的情況下進行冷卻。檢查爐門無異 物卡住。

即便爐門半開,在長時間滲熱情況下,附近櫥櫃也可能會損壞。

### 密封墊圈太髒

如果密封墊圈過髒,產品在運行期間,將無法正確關閉。 附近櫥櫃表面也可能會受損。

請經常確保密封墊圈清潔。

### 使用爐門作為承重表面

切勿挨在或靠在打開的爐門上,也不可在焗爐上放置餐具和配件。

### 微波爐空轉

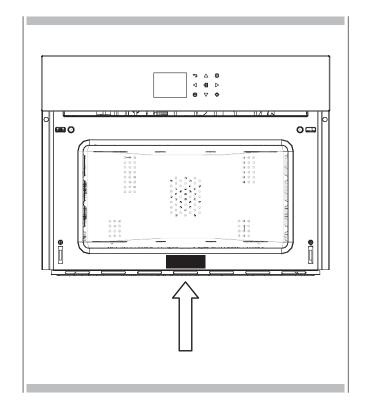
只有在烹飪室內放入食物後,方可啟動微波爐。空轉沒有 食物的情況下,可能會造成產品負荷過重。唯一的例外是 短暫測試餐具(詳情參閱壺和鍋的警告事項)。

### 潮濕食物

請勿在過長時間內,將潮濕食物留在烹飪室內。

### 🕰 重要

安裝產品時,焗爐資料牌應易於觀看。該資料牌在打開 爐門時可看見,顯示了更換零件的相關資訊。



## 首次使用

焗爐應使用肥皂水,徹底清潔並仔細清洗。

最大溫度下加熱焗爐 30 分鐘,消除可能在烹飪中造成異味的殘餘油污。焗爐在無配件情況下,使用循環風扇功能。首次使用配件前,請用加熱水、鹼性清洗劑和軟布仔細擦洗。

## 平板烤架的安裝與拆卸

拆除平板烤架時,朝向自己方向拉出烤架直到卡住,然後推上升起,直到完全取出爲止。 裝回烤架時,45 度角插入,然後水平前推,完全推入焗爐滑軌的盡頭。 如果烤架配有滴盤(碟),輕輕抬起並向自己的方向滑出。裝回烤架時,滑進至完全就位。





# ▲ 重要

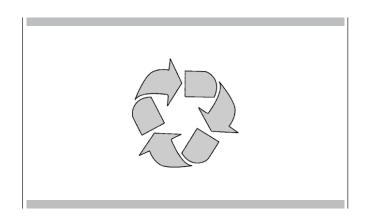
安全提示:清潔焗爐前,經常拔出外部電源插頭或取下產品的電源線。另外,請避免使用酸性或鹼性物品如檸檬、醋、鹽、番茄等。避免使用含氯、酸或研磨性質的產品,特別是清洗爐壁塗層時,要格外小心。

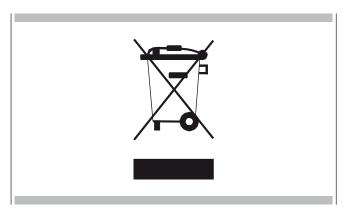
## 環境保護

為要保護環境,產品的說明書,是使用無氯漂白紙或可循 環再造紙。包裝物料是為保護環境而設。它們是可回收再 用的環保物料。

包裝物料回收再用,可節省原材料,減少工業和家居廢物。

產品或產品說明書上的標誌,表示產品不得按家居廢物棄置,必須運送到適當的廢棄電子或電器設備回收點,進行棄置。





包裝物料為 100%可回收物料,並標有可回收使用標記。請根據當地法律處置廢棄物料。包裝物料(塑膠袋、聚苯乙烯零件等)必須遠離兒童,因為對他們可能造成潛在危險。

產品符合歐洲廢棄電子電機設備(WEEE)指令2002/96/EC。請確保產品適當丟棄,避免對環境和健康造成潛在的負面影響。

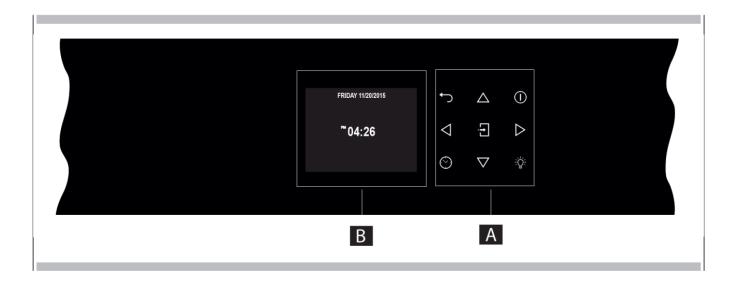
廢棄產品時,必須符合當地廢棄材料的法例。

產品的廢棄、回收和循環再用的額外資訊,請聯絡當地的相關部門、家居廢物回收站或購買產品的商鋪。

廢棄前,請確保切斷有關電源線,使其無法使用。

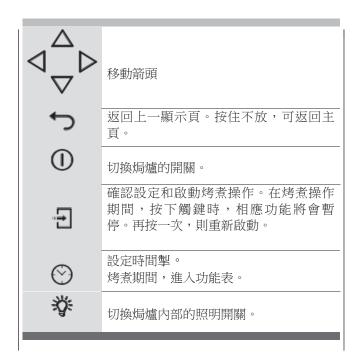
您的產品可能與下圖略有不同。

- A 鍵盤
- B 顯示屏



## 鍵盤

操作鍵盤時,只須輕輕觸鍵。如果同時按下兩個或以上的觸鍵,鍵盤將不能操作。



首次使用焗爐前,請去除焗爐內所有包裝物料和外物。使用焗爐時,這類殘留物料,可能會融掉或起火。

#### 錯誤代碼

在電子控制時出現的代碼,表示出現故障。當出現故障時, 當前功能將被中止。如果故障類型涉及安全功能,

焗爐將無法使用,當每次嘗試啟動焗爐時,都會出現同樣 的故障代碼(這種情況下,請致電售後服務部),如果只 是小故障,焗爐重啟後,不涉及該故障部分(如加熱零件) 的功能,可繼續使用。

#### 嗶嗶臀

確認按下觸鍵後,已接受該指令。

嗶嗶聲還表示已完成一個預設的時間功能(如時間掣或定 時烤煮)。執行食譜操作時,有聲音信號提示用戶,焗爐 已準備好運作(如放入餸菜或翻轉食物)。嗶嗶聲還代表 焗爐出現故障。

### 出廠前設定

在烤煮模式下,將自動選擇適當的溫度,但需要時可根據 須要更改設定。

## F 故障數字代碼

電子控制偵測到焗爐或電子零件出現問題時,將顯示這些 代碼。

故障代碼記錄在設定功能表的故障日誌中。請向維修技術 人員,提供這些故障代碼,以便技術人員提前瞭解可能的 故障原因。

#### 預熱

設定烤煮模式後,焗爐便會加熱及預熱開始,這期間將同 時顯示即時溫度和溫度計圖標。當預熱達到 100%後,系統 將發出 end of preheat (預熱停止) 的聲音,當前溫度顯示消 失。

#### 時間掣

# ⚠ 警告

焗爐上的時間掣,不用於啟動或關閉焗爐, 只用於通過蜂鳴聲提示用戶。如果您想自動關閉焗爐, 請使用結束烤煮或延遲烤煮功能。

#### 注意:按下 OFF (關閉) 觸鍵,不會重設或停止時間掣。

- 1. 按下觸鍵 ♡ 並用箭頭△▽設定期望的時間,然後按 下♬觸鍵確認。使用箭頭◁▷切換小時和分鐘。
- 2. 時間設定範圍從 1 分鐘到 12 小時 59 分鐘,設定後,剩 餘時間,將顯示在底部狀態棒上,直到時間結束或重設。
- 3. 要改變或取消時間設定,必須按住觸鍵 ♡ 數秒,重設 時間掣。
- 4. 時間顯示格式,通常為 HR:MIN (時:分),最後一分鐘 時切換為 MIN:SEC (分:秒)。
- 5. 時間結束後,顯示為 00:00,同時響起蜂鳴聲 1 分鐘, 或按下觸鍵♥️停止蜂鳴聲。

#### 預熱焗爐

- 選擇高溫,不會縮短預熱時間。
- 為了烘焙優質的蛋糕、餅乾、甜點和麵包,預熱是必須的過程。
- 預熱有助於烤出焦脆的麵包和鎖緊肉汁。
- 預熱前,將烤架放到適當位置。
- 預熱期間,選擇的烘烤溫度,將持續顯示。
- 一聲嗶確認焗爐預熱完成, detected temperature (檢測溫度)將熄滅。

#### 操作建議

- 請勿在打開的爐門上,擺放擺放盤子或其他東西。
- 使用焗爐內部照明,可透過焗爐玻璃門觀察食物,無需 頻繁打開焗爐門。

#### 微波操作

微波可將熱力傳導到食物內部。微波焗爐可單獨使用,也可與其他加熱模式一起使用。本節描述了有關器皿的資訊和

微波焗爐的設定說明。

## 器皿注意事項

#### 合適的餐具

您可使用玻璃、玻璃陶瓷、陶瓷、瓷器或耐熱塑膠等製成 的耐熱餐具。這些物料可被微波滲透。

也可使用普通碟子。這樣就無需轉移食物。

只可使用製造商保證可用於微波焗爐的金、銀裝飾的餐具。 切記,焗爐使用微波模式時,餐具必須放在轉盤上。

如果焗爐使用混合加熱模式,最好將餐具放在下層圓烤架上,並位於轉盤中央。

#### 不適用的餐具

不可使用金屬餐具。

金屬不能穿透微波。金屬容器內的食物無法用微波加熱。 警告!金屬部件,如玻璃杯中的勺子,必須遠離焗爐內壁 和爐門內側至少2釐米。實際上,火花可能會嚴重損毀玻璃門內側。

**警告!**使用微波和混合模式時,必須移開平面烤架。烤架 只限用於傳統的焗爐功能之中。

#### 測試餐具

放入食物前,請勿啟動微波焗爐。

唯一的例外是測試餐具。

如果您不確定您的餐具是否適用於微波焗爐,我們 建議進行以下測試:

使用最大火力,將空鍋放入微波焗爐約 ½ - 1 分鐘。 檢查溫度。鍋必須是涼的或微熱。如果是 熱的或有火花,該鍋不適用於微波焗爐之中。

#### 焗爐冷凝及溫度

- 烤煮過程中,食物將滲出一定份量的水或蒸汽,這是正常現象。水分量取決於食物的含水量。水分可能在低於 焗爐內溫度的任何表面上凝結,如控制台。
- 新型焗爐帶有電子溫度咸應器,可保持準確的溫度。

#### 高海拔地區烹調

在高處進行烘烤,食譜和烘烤時間,將與標準的數值有所不同。

# 首次開機說明

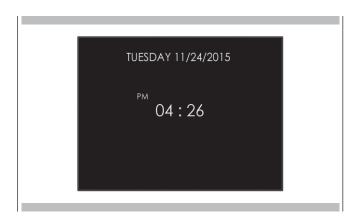
焗爐首次連接電源時,控制系統將自動準備一組用戶設定, 以備後續開機使用。

注意:首次及隨後連接電源時,門鎖機制將執行校正操作——這一階段,請經常保持爐門關閉。

- 語言
- 溫度及重量
- 時間
- 日期

#### 設定指示,請參閱用戶設定一節。

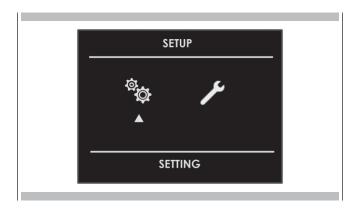
完成用戶設定後,控制系統將自動轉換到 Standby(待機) 顯示頁面。



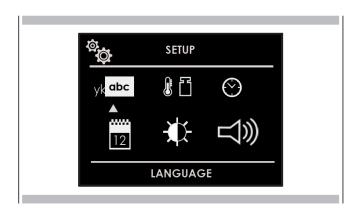
啟動焗爐,選擇圖標 , 按 預 鍵 確 認 , 進 入 SETTING 設定功能表。本功能表可個人化訂制您的焗爐設定。如須進行設定,不可啟動任何烤煮功能或時間設定功能。

**注意:**如果已經設定時間功能,則無法設定功能表:請首 先消除所有啟動的時間功能。

1. 按下觸鍵 ▶ 選擇次功能表,按下 觸鍵確認。



 使用本功能表,調較以下設定: 按下觸鍵◆▶或 △ ▼ 選擇設定或從六個次功能表中,選 擇其中一個,並按下 予 觸鍵確認。



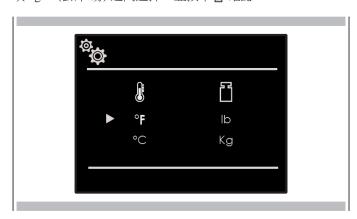
#### 語言

按下箭頭△▽選擇語言,然後按下 ∃ 觸鍵確認。

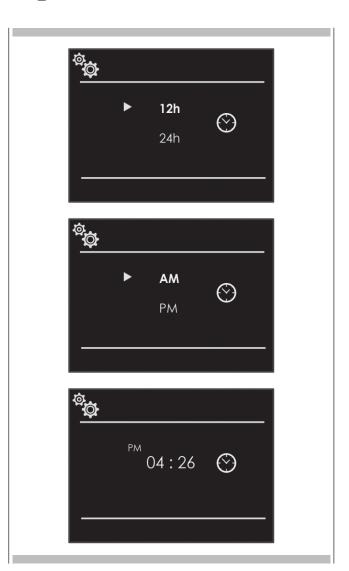


#### 溫度及重量

按下箭頭觸鍵 $\triangleleft \triangleright$ 和 $\triangle \nabla$ ,在溫度選項 "°C/°F" 或重量選項 kg/lb (公斤/磅) 之間選擇,並按下 $\mathbf 2$  確認。

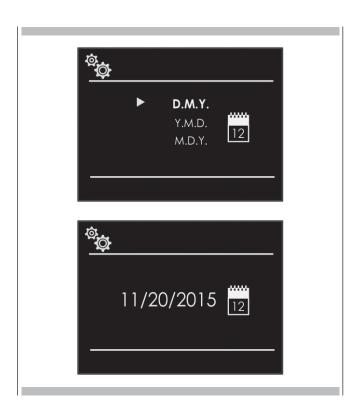


#### 時間



# 日期

接下箭頭鍵  $\Delta \nabla$  選擇以下日期格式"D.M.Y.- Y.M.D.- M.D.Y."並按下  $\Box$  觸鍵確認。然後用箭頭  $\Delta \nabla$ 設定數值,並按下  $\Box$  觸鍵確認。



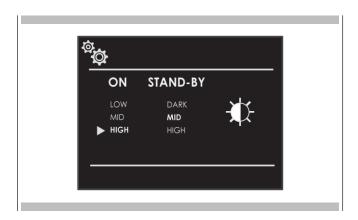
## 聲量

按下箭頭觸鍵△▽ 選擇所需亮度,然後按 🕣 觸鍵確認。



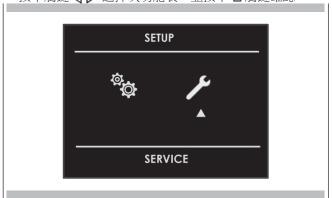
# 亮度

接下箭頭觸鍵  $\triangleleft \triangleright$ ,選擇切換 ON (啟動) 或 STANDBY (備用)狀態的亮度設定,然後接下箭頭  $\triangle \triangledown$  選擇所需亮度,並接下  $\mathbf 2$  觸鍵確認。



啟動焗爐,選擇圖標��,按下觸鍵┛ 進入 SETTING 設定功能表。本功能表可設定一組參數或特殊功能。還可進入故障事件名單。

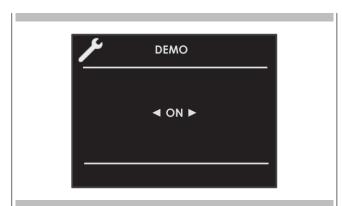
1. 按下觸鍵 ◀▶ 選擇次功能表,並按下 3 觸鍵確認。



2. 使用本功能表,調較以下設定:

按下 △▽ 觸鍵,從三個可選項目中,選擇要設定的項目 或要顯示的項目,然後按下 <sup>1</sup> 觸鍵確認。





#### 事件日誌

本功能表可檢查任何已記錄的故障。這些代碼可提供給售 後服務部門參考。



#### 展示模式

該功能是為了設定 DEMO (展示模式),這將使焗爐無法進行烤煮,但可自動進行展示功能。

- 1. 按下 **◁▷** 觸鍵,選擇項目 ON(開啟)。
- 2. 按下 到觸鍵確認。
- 3. 按下① 觸鍵。

約 30 秒後,焗爐開始在該模式下運行。如要暫停 DEMO(展示功能),只需按下任何觸鍵數秒,直到焗爐切換 到備用狀態。如需重新開始,按下 ① 觸鍵。

如要取消該功能,進入 DEMO (展示頁面) 設定為 OFF (關閉)。按下  $\overline{\ \ }$  觸鍵確認。

**注意:**設定後,即使焗爐中斷電源,該功能也會保留相同 設定。

## 切換焗爐開關

#### ▲ 重要

- 此觸鍵 = 無法停止該功能。
- 焗爐關機後,冷卻風扇可能持續運行,直到焗爐內部零件冷卻。
- 按下① 啟動焗爐,再按一次關機。焗爐回到備用模式。

- 14 1 0 10 10 10 10 10 10 10 10 10 10 10 10	人 例 版 。
多功能焗爐	
傳統烤煮	
	真對流
[ <b>ě</b> ]	環火及燒烤
[ <b>※</b> ]	對流烤炙
["]	燒烤
微波烘焙	
	按時解凍
[Å 6]	按重量解凍
	微波烤煮
	微波及燒烤
<b>(2)</b>	微波及環火



- 2. 在這個頁面上,可以用 **△▶** 觸鍵,改變烤煮模式。
- 3. 如果建議的溫度是正確,請按下 <sup>1</sup> 觸鍵,開始烹飪,如在 10 秒內不按下該 <sup>1</sup> 觸鍵,焗爐將切換為自動模式,烤煮模式圖標將閃動。

# 烤煮模式表

傳統烹飪				
烤煮模式	<b>圖</b> 標	最低	温度 預設	最高
真對流		50° C	165° C	230° C
環火及燒烤	$[\check{\mathfrak{B}}]$	50° C	210° C	230° C
對流烘烤	[*]	50° C	165° C	230° C
燒烤	[*]	50° C	230° C	230° C

微波烹飪											
烤煮模式	圖標	設定	最低	重量 預設	最高	最低	瓦特 預設	最高	温 最低	度 預設	最高
按時解凍							150 瓦				
		麵包	100 克	500克	600克		150 瓦				
按重量解凍	( 6 ( 6	蔬菜	100克	500 克	1000克		150瓦				
	(	肉類 魚	100克 100克		1500克 800克		150 瓦 150 瓦				
微波						150瓦	900瓦	900瓦			
		150瓦					150瓦			200° C	
微波及燒烤		300瓦					300瓦				
		450 瓦					450 瓦				
		150 瓦					150 瓦		50° C	100° C	200° C
微波及環火		300 瓦 450 瓦					300 瓦 450 瓦				

# 改變烤煮模式

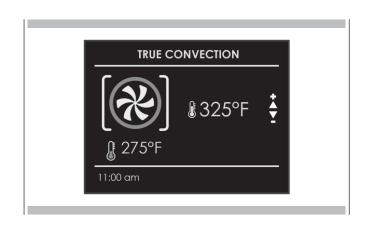
中文

- 1. 在持續烤煮期間,可按下 5 觸鍵,暫停烤煮。 所有待完成的烤煮操作,將會全部儲存,再次按下同樣 的觸鍵後,可重新啟動。
- 2. 如要在焗爐運行中改變烤煮模式,請按下 5 觸鍵,然 後按 🏲 觸鍵。

這時,可用箭頭◆▶選擇其他可用模式。

#### 預熱階段

當焗爐在預熱階段,即時溫度將顯示在烤煮模式圖標下。

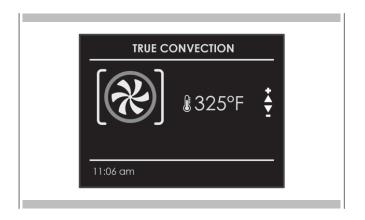


#### 更改溫度

## 重要

- 在功能結束時,備用頁面將顯示爐內剩餘的溫度。
- 1. 在烤煮模式預覽頁中,可通過箭頭 △▽調節溫度,然後 按下 🗗 觸鍵確認。
- 2. 當烤煮開始後,可用箭頭△▽隨時改變溫度。

達到設定溫度後,會聽到嗶嗶聲信號,溫度顯示同時消失。



請確保當日時間顯示正確。時間掣模式,將在烤煮結束時關閉焗爐。

# 小心 🛝

啟動烤煮功能之前或之後,不可將食物留在焗爐內超過1 小時。這可能造成食物變質。

注意:最大烤煮時間可設定為12小時。

#### 烤煮時間

使用 COOK TIME (烤煮時間)功能,在預定時間內運行焗爐。焗爐會在預設時間到達後立即開機,並在預設時間結束後,自動關機。

#### 設定定時模式

- 1. 選擇烤煮模式和溫度。
- 2. 有兩種方法設定該功能。
- a) 選擇 <sup>□</sup> 設定時間,然後按下 <sup>□</sup>。
- b) 選擇 ➡ 設定停止時間,然後按下 。
- 從兩個選項中,選定其中一個後,通過箭頭 △▽設定時間,然後按下 <sup>1</sup> 觸鍵確認。
- 4. 按下 <sup>3</sup> 觸鍵後,開始烤煮操作,烤煮時間資訊,將顯示在顯示頁面上。
  - 烤煮模式
  - 溫度
  - 烤煮時間
  - 烤煮時間結束

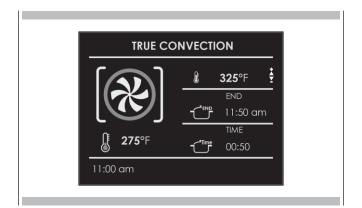
要在焗爐運行中改變烤煮時間,只需要按下♡觸鍵,輸入 新的烤煮時間,然後再次按下¶觸鍵。

## 停止時間

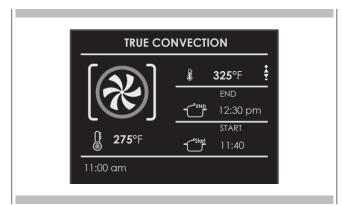
使用 STOP TIME (停止時間) 功能,延遲定時烤煮開始時間。 輸入烤煮停止時間後,焗爐自動計算開機時間。焗爐將自 動切換開機與關機操作。

#### 延遲定時模式開機

- 1 首先按照 COOK TIME (烤煮時間) 一段,設定所需的定時烤煮時間。
- 2 選擇 設定停止時間,然後按下 3 。
- 3 用箭頭 △▽選擇烤煮停止時間,然後按下 → 觸鍵確認。
- 4 按下 <sup>1</sup> 觸鍵後,該功能處於備用狀態,並延遲烘焙操作,詳情將顯示在螢幕上。
  - 烤煮模式
  - 溫度
  - 烤煮停止時間
  - 烤煮開始時間



5 烤煮結束後,焗爐關機,並發出嗶嗶聲信號,提示烤煮 已結束。



烤煮結束後,焗爐關機,並發出嗶嗶聲信號,提示烤煮已 結束。

如要在焗爐運行時,改變烤煮時間和停止時間,只需按下 電 觸鍵,並輸入新的烤煮時間或停止時間,然後再次 按下 **1** 觸鍵。 **注意:**為正確使用微波焗爐,必須仔細閱讀本說明和警告事項。

# **企** 注意

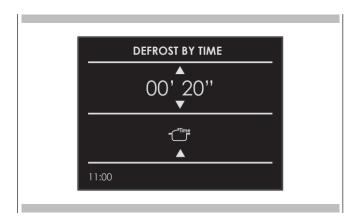
除非關閉爐門,否則不能啟動微波功能。如果焗爐運行中打開爐門,焗爐將進入暫停模式並在顯示屏出現 DOOR OPEN (爐門打開)的資訊。

如要重新啟動功能,必須關閉爐門。

可按下<sup>3</sup> 觸鍵,隨時暫停微波功能,再按下<sup>3</sup> 時,則恢 復該功能。

# □ 定時解凍功能

用箭頭選擇定時解凍圖標,然後再按下 **1** 觸鍵,接著用 箭頭 Δ和 ▽ 設定解凍時間。按下 **1** 觸鍵,開始解凍。

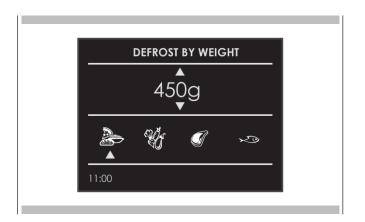


當開始該功能後,顯示屏上將顯示倒數計時。可用箭頭  $\Delta$  和 $\nabla$  隨時改變時間。

解凍完成後,顯示屏上將顯示 DEFROSTING FINISHED (解凍完成) 資訊。

## [월] 按重量進行解凍功能

用箭頭△▽選擇重量解凍,並按下 🖸 觸鍵。



用箭頭◁和▷選擇食物類型,然後用箭頭△和▽,設定重量,最後按下型觸鍵,開始解凍。

以下是可設定的食物類型和相應重量:

食物		最小重量(克)	最大重量(克)
	麵包 薄餅 義大利麵	100	600
	蔬菜	100	1000
	肉類	100	1500
>20	海鮮	100	800

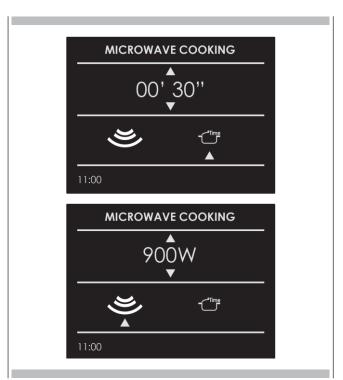
解凍時間完全根據食物類型和重量自動計算,無需設定時間參數。

解凍完成後,將顯示 DEFROSTING FINISHED (解凍完成) 資訊。

# ❷微波功能

用箭頭選擇微波功能圖標,然後按下2 觸鍵。

如果您希望在預設 30 秒和預設火力 900W 下,立即開始該功能,請按下 **3** 觸鍵。



如果您希望個人化訂制時間和火力,請打開次功能表,設定如下:

- 時間:選擇圖標 → 並使用 △ 和 ▼ 觸鍵,個人化時間。
- 微波輸出火力:選擇圖標
   熱後用 △ 和 ▽ 觸鍵選擇微 波輸出火力設定,共有六個等級,150W - 300W - 450W
   - 600W - 750W- 900W。

烹煮開始後,顯示屏上將顯示倒數計時。可用箭頭  $\Delta$  和 $\nabla$ , 隨時改變時間。

烹煮結束時,顯示屏上將顯示 END COOKING (烹煮結束) 資訊。

## (≥) 微波 + 燒烤功能

如果您希望在預設時間和預設輸出火力 300W 後,立即啟動功能,請按下 ¶ 觸鍵。

MICROWAVE AND GRILL

11:00

MICROWAVE AND GRILL

300W

如果您希望個人化訂制輸出火力,開啟次功能表,設定如 下:

● 微波輸出火力:選擇圖標 ◆ 然後用 △ 和 ▽ 觸鍵,選 擇微波輸出火力,設定範圍有共 3 個等級,150W – 300W – 450W。

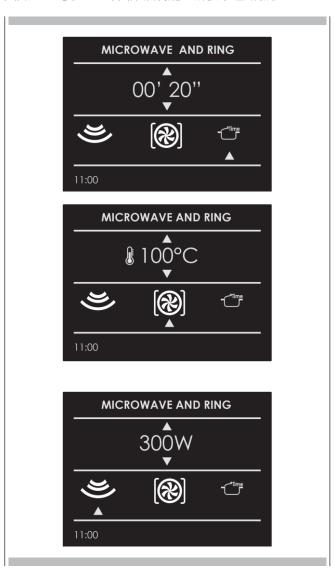
設定好新參數後,請按下 超 觸鍵,開始烤煮。

烤煮開始後,顯示屏上將顯示倒數計時。可用箭頭 △ 和▽ 隨時改變時間。

烤煮結束時,顯示屏上將顯示 END COOKING (烤煮結束) 資訊。

# [劉微波+環火功能

如果您希望在預設時間、預設溫度 100℃ 及預設微波輸出 火力 300 瓦下,立即開始該功能,請按下 **2** 觸鍵。



如果您希望個人化訂制溫度和輸出火力,請開啟次功能表, 設定如下:

- 溫度:選擇圖標(●),然後用 △ 和 ▽ 觸鍵,設定個人化 溫度,範圍在50℃到200℃之間。
- 微波輸出火力:選擇圖標 然後用 △ 和 ▽ 觸鍵選擇 微波輸出火力,設定範圍有 3 個等級,150W 300W 450W。

設定好新參數後,請按下<sup>1</sup> 觸鍵,開始烤焗。

烤焗開始後,顯示屏上將顯示倒數計時。可用箭頭  $\triangle$  和  $\nabla$  隨時改變時間。

烤焗結束時,顯示屏上將顯示 END COOKING (烤焗結束) 資訊。

# 調較時間

接下圖標  $\frac{1}{2}$  然後按下  $\mathbf{m}$  觸鍵,選擇時間圖標,通過箭頭 $\Delta$  ,調整時間值,按下  $\frac{1}{2}$  觸鍵確認。

#### 調較溫度

- 在烤焗模式預覽頁面,可通過箭頭 △▽ 調較溫度, 再按下 型 觸鍵確認。
- 2. 開始烤焗後,可隨時通過箭頭調較溫度。

## 調較溫度

(只適用於微波和環火功能)

接下圖標 → 再按下 → 觸鍵,選擇烤焗模式圖標,再通 過箭頭 △ ▽ 調較設定溫度,並按下 → 觸鍵確認。

## 調較重量

(只適用於按重量解凍)

按下圖標 → ,然後用箭頭△▽ 調較重量,再按下 → 鍵確認。

使用照明觸鍵,可啟動照明功能。

按下等切換照明開關。

焗爐門打開時,焗爐燈也自動開啟。

焗爐運行時,啟動—個烤煮模式後,焗爐照明燈也自動 開啟。

焗爐模式取消時,焗爐照明燈也自動關閉。

**注意**: 啟動焗爐照明燈後,3分鐘後將自動熄滅。如要重新啟動,需按下觸鍵或打開爐門。

焗爐的食譜功能,使您不必每次使用人手設定焗爐,便可烘烤食物。選擇一個 SET (設定) 的食譜,焗爐將根據從功能表選擇的食譜,自動設定烤煮模式、溫度和時間。

食譜名單	食物類型	食物狀態	食譜名單	顯示資訊
		新鮮		
		冷凍	麵包 薄餅	
		原件		
		小塊	肉類	
		原隻		附件類型
		小塊	家禽	水平位置
預設或個人化		原條	魚類	食物重量 烘烤時間
	>20	碎塊		預熱要求 (是/否)
	~.¥			
, , , , , , , , , , , , , , , , , , ,			蔬菜	
			批	

#### 選擇預設食譜:

- 1. 切換到焗爐功能,選擇圖標 Ш, 並按下按觸鍵 5.
- 使用箭頭 △▽ ,選擇 PRESET (預設) 或 PERSONAL (個人化),然後按下 預鍵確認。
- 4. 用箭頭△▽選擇 FRESH (新鮮) 或 FROZEN (雪藏),或者 WHOLE (完整) 或 PIECES (碎塊),然後按下 ☐ 觸鍵確認。
- 5. 用箭頭△▽ 選擇所需食譜,並按下 🖯 觸鍵確認。
- 6. 選擇食譜後,顯示屏上將顯示以下頁面:



- 7. 如要開始選擇食譜,請按下 **①** 觸鍵確認。 在食譜烹飪期間,會出現一系列嗶嗶聲和視覺訊息,詢 問您是否執行以下操作。只需簡單跟隨屏幕上的指示便 可。
- 8. 結束時, 焗爐關機, 並發出嗶嗶聲和視覺訊息, 提示食 譜烹飪已結束。

#### 儲存個人化食譜:

- 選擇一個食譜後,可改變 Time (時間) 和 Weight (重量)設定,並將食譜儲存在 PERSONAL (個人)中。
- 2. 如要改變重量,用箭頭 △▽ 輸入所須的重量,再接 <sup>3</sup> 觸鍵確認。



 焗爐將自動切換到烤煮時間。要改變這個時間,請使用 箭頭 △ ▽ 並再次按下 • 預鍵確認。



4. 此時,可選擇 SAVE (保存) ,將食譜保存在 PERSONAL (個人) 名單中,並按下 型 觸鍵確認。

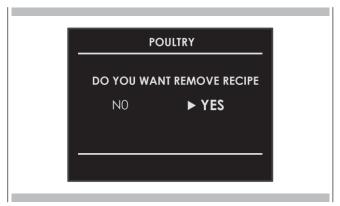


注意:如果改變時間或重量後,沒有直接儲存數據,則食 譜結束時,會出現一條資訊,詢問您是否保存食譜。

5. 按下 🗗 觸鍵,開始食譜烤煮。

#### 取消個人化食譜:

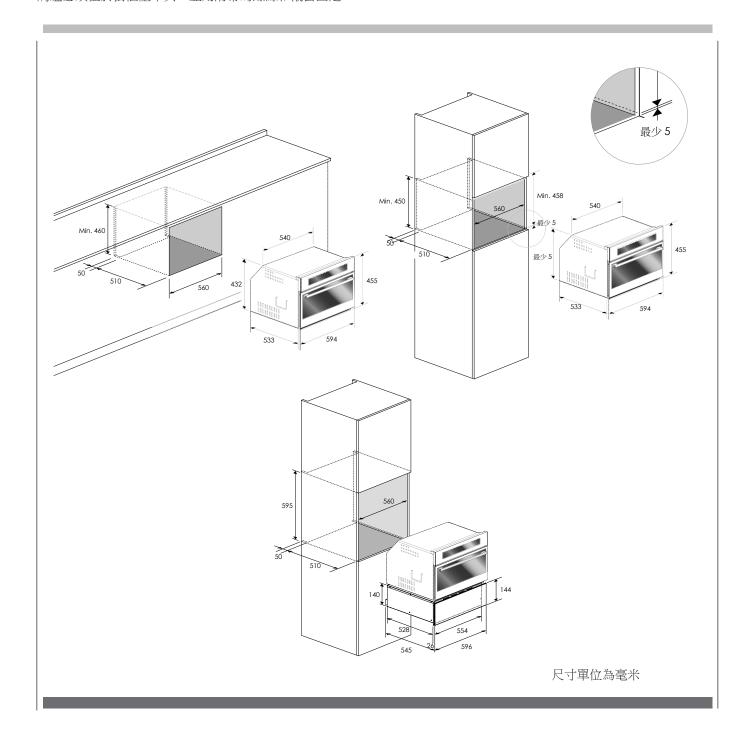
- 1. 若要從個人食譜名單中刪除一個食譜,請先選擇該食譜。



## 在櫥櫃內安裝焗爐

焗爐必須安裝在櫃枱下或直立櫥櫃中,或可加裝在食物保溫抽屜上。空間尺寸必須如圖安裝。 櫥櫃物料必須耐熱。

焗爐必須位於櫥櫃壁中央,並用附帶的螺絲和襯套固定。



技術資料		
電源供應	220-240 V ,	50 Hz
最大吸收火力	320	00 W
微波火力	90	0 W
燒烤	150	00 W
熱氣	150	00 W
微波頻率	245	50 MHz

電線類型和最小直徑						
	SA	ASO				
3x1.5 平方毫米	H05RR-F	3x2.5 平方毫米				
3x1.5 平方毫米	H05VV-F	3x2.5 平方毫米				
3x1.5 平方毫米	H05RN-F	3x2.5 平方毫米				
3x1.5 平方毫米	H05V2V2-F	3x2.5 平方毫米				
	3x1.5 平方毫米 3x1.5 平方毫米 3x1.5 平方毫米	3x1.5 平方毫米       H05RR-F         3x1.5 平方毫米       H05VV-F         3x1.5 平方毫米       H05RN-F				

# 電力接駁及要求

進行電器連接前,請確保:

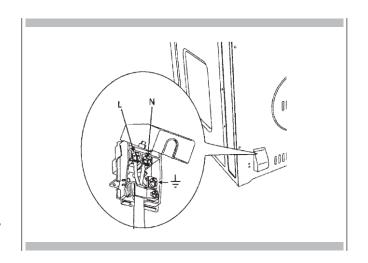
- 電力系統特性,能符合焗爐上規格牌所列出的資料;
- 電力系統有效接地,符合標準和現行法例。

法例規定須有接地系統。

電線在任何情況下,溫度不得超過環境溫度的 50 ℃以上。 焗爐必須使用附設的電源線連同合規格的插頭,插進供電 系統內,而插頭必須與牆身插座相兼容,也可與固定線路 的最終子電路配合,即可以向焗爐正確供電。

如果一部固定電器設備沒有電線和插頭,或沒有確保能中 斷電源的其他設備,便須要在電源接觸點上,留有足夠的 空間距離,令電源接觸可完全中斷(在超載電壓第3類型下), 這個中斷設備,必須在供電系統提供,並符合安裝條例。 全極插座或開關,必須在電器安裝的位置下觸手可及。

**注意**:如果未有遵守一般事故預防準則及上述說明,製造商對意外的責任,一概不負責。



# 15 - 解決烤煮問題

中文

烘烤或對流烘烤時,除焗爐故障外,還有很多因素可能導致不良的烤煮效果。下表列出了最常見的問題原因。烘烤容器的 尺寸、形狀和物料,卻直接影響烘烤結果,最好的解決方法,可能是更換那些因長期使用而變黑、彎曲的殘舊烘烤容器。

烘烤問題	原因
烘烤食物不平均變焦	<ul><li>- 焗爐未預熱</li><li>- 焗爐烤架或焗爐底部上有錫紙</li><li>- 烤焗容器相對食物而言太大</li><li>- 焗盤互相接觸或接觸爐壁</li></ul>
食物底部過份焦燶	- 焗爐未預熱 - 使用了玻璃、啞色或黑色的金屬盤 - 烤架位置不當 - 焗盤互相接觸或接觸爐壁
食物太乾或體積過份變小	<ul><li>- 焗爐溫度太低</li><li>- 焗爐未預熱</li><li>- 焗爐門被頻繁打開</li><li>- 錫紙完全密封</li><li>- 焗盤太小</li></ul>
食物烘烤或燒烤太慢	<ul><li>- 焗爐溫度太低</li><li>- 焗爐未預熱</li><li>- 焗爐門被頻繁打開</li><li>- 錫紙完全密封</li><li>- 焗盤太小</li></ul>
批底沒有焦脆或脆皮太軟	· 烤焗時間不夠長 · 使用了亮面的鋼盤 · 烤架位置不當 · 焗爐溫度太低
蛋糕發白、扁平或內層未熟	<ul><li>- 焗爐溫度太低</li><li>- 烤焗時間不當</li><li>- 蛋糕過早試味</li><li>- 焗爐門被頻繁打開</li><li>- 焗盤可能太大</li></ul>
蛋糕中部漲高但頂部裂開	<ul><li>- 烤焗溫度太高</li><li>- 烤焗時間太長</li><li>- 焗盤互相接觸或接觸爐壁</li><li>- 烤架位置不當</li><li>- 焗盤太小</li></ul>
批邊太焦燶	- 焗爐溫度太高 - 脆皮邊緣太薄

聯絡維修部門前,請檢查下表以避免不必要的維修費用。

焗爐故障	故障解決步驟
顯示屏上出現其他 F 故障代碼	中斷電源,數秒後重新啟動。如果故障持續,請記下故障代碼(事件日誌表中)並與維修部聯絡。
焗爐持續顯示 OFF(關)	關閉電源(保險絲或斷路盒)重新啟動斷路器。 如果故障持續,請致電授權維修部。
焗爐關機後,冷卻風扇持續運行。	當電子零件完全冷卻後,風扇將自動關掉。
焗爐不能發熱	檢查家中斷路器或保險絲箱。確保焗爐供電正常及已選擇焗爐溫度。
焗爐烘烤不均勻	參考建議烤架位置的烘烤表。對流烘烤模式下,須降低食譜溫度至 25°F(15°C)。
時鐘和時間掣無法正常工作	確保焗爐供電正常。參見第8和11頁 Clock (時鐘)部分。
過多濕氣	對流模式將消除焗爐中的所有水氣(這是對流的其中一個優點)。

# 中文 17-服務或維修

在聯絡維修部前,請檢查 Problems (疑難排解)一節。這可為您節省撥出維修電話的服務費用。

如果您仍需要幫助,請按照以下說明,致電尋求協助時, 請讀出您產品的購買日期、型號和序號。這些資訊將令有 關人員更好回應您的訴求。

# 維修資料記錄

如要知道授權的維修服務或零件資訊,請參閱「家用電器保修卡」一節。

序號標籤詳見第3頁。請在下表填寫相關資訊。 保留發票作為維修證明。

維修資料記錄
型號
序號
安裝或送貨日期

