Mia Cucina

KITCHENS BY **TOWNGAS**

Built-in Steam Combi Oven

GYV34S

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.

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 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 be used until it is repaired by a qualified service technician;

- This appliance and its internal components, especially electrified parts, may only be repaired, modified or customized by the manufacturer, its service department or similarly qualified persons. Incompetent repairs can cause serious accidents, damage to the appliance and its surroundings and malfunctions.

- Remember that even the replacement of the lamp inside the oven must be performed by qualified personnel who will first disconnect the appliance from the mains.

- If the appliance fails to operate or requires repair, contact our service department.

- Use only original replacement part.

⚠ 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 painted parts.

- Although the cooking chamber is made of high-quality steel, incorrect maintenance can cause corrosion;
- The oven must be cleaned periodically and all food residues must be removed;
- Do not clean the oven immediately after the dish has been removed because the residual drops of steam are still very hot (danger of burns); check that the display shows a low residual temperature or none.
- Take care when opening the door when the oven is on because the exiting steam can cause burns.
- If the electricity is interrupted, when it comes back on, the oven requires you to empty the circuit even though there shouldn't be any water in it.
- 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.
- During cleaning, take care that no water enters the appliance.
- Use only slightly damp rags.
- Never spray water inside or outside of the appliance.
- Do not use steam devices for cleaning because water that penetrates could cause damage.
- Do not use the appliance for heating or humidifying the room.
- The appliance must be installed and used in an ambient temperature between 5 °C and 35 °C.
- If there is a risk of frost, the residual water in the pumps could freeze and damage them.
- Use only the thermal probe recommended for this oven.
- The food probe is an accessory available only in some versions of the product
- The set of 6 Gastronorm trays is an accessory available on request

⚠ 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.

SERIAL TAG LOCATION
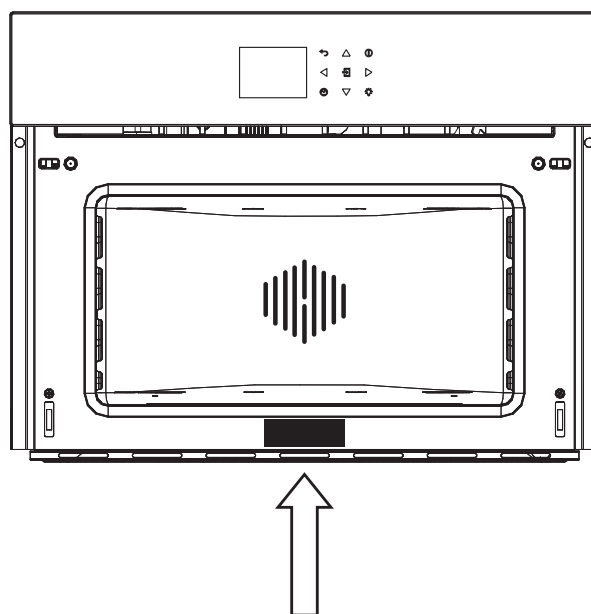
The oven should be thoroughly cleaned with soap and water and carefully rinsed.
Heat the oven for about 30 minutes at the maximum temperature; this eliminates all the residual manufacturing oils that could cause unpleasant odours during cooking. Use the circular plus fan function without accessories 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.

Using 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 insert the flat grill, slide it in at an angle of 45° until it locks and then lower it horizontally and push it all the way in.

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

Using the perforated tray

This tray is used for steam cooking and is positioned on the flat grill together with its support.

NOTE: the set of 6 Gastronorm trays is an accessory available on request.

We recommend also using it in combination with the drip tray to catch everything the drips from the food during cooking.

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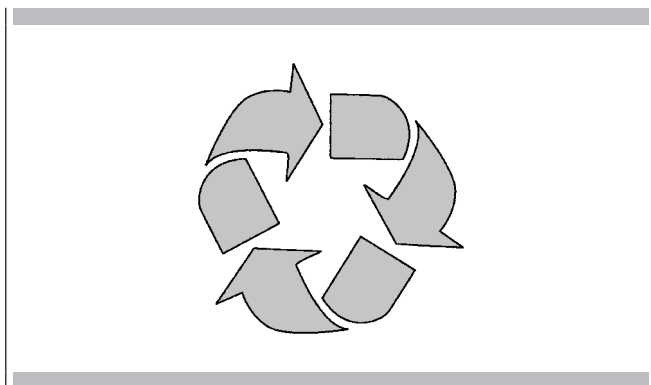
THIS APPLIANCE is marked in conformity with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE). By making sure that this product is disposed of correctly, the user contributes to preventing potential negative consequences for the environment and health.

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.

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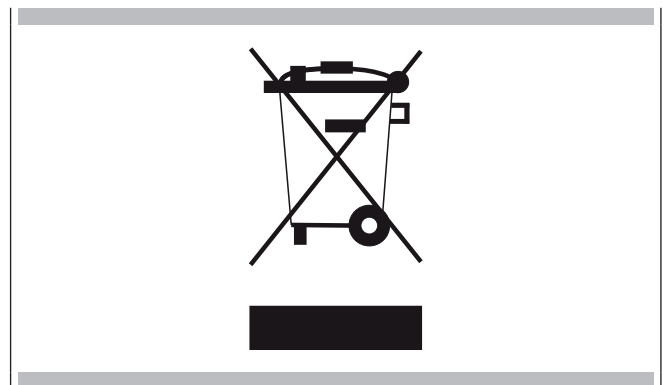
BEFORE SCRAPPING, make it unusable by cutting the electrical cord.

Your appliance could vary slightly compared to the illustrations below.

A - Keypad

B - Display screen

FRIDAY 11/20/2015

04:26

B   A
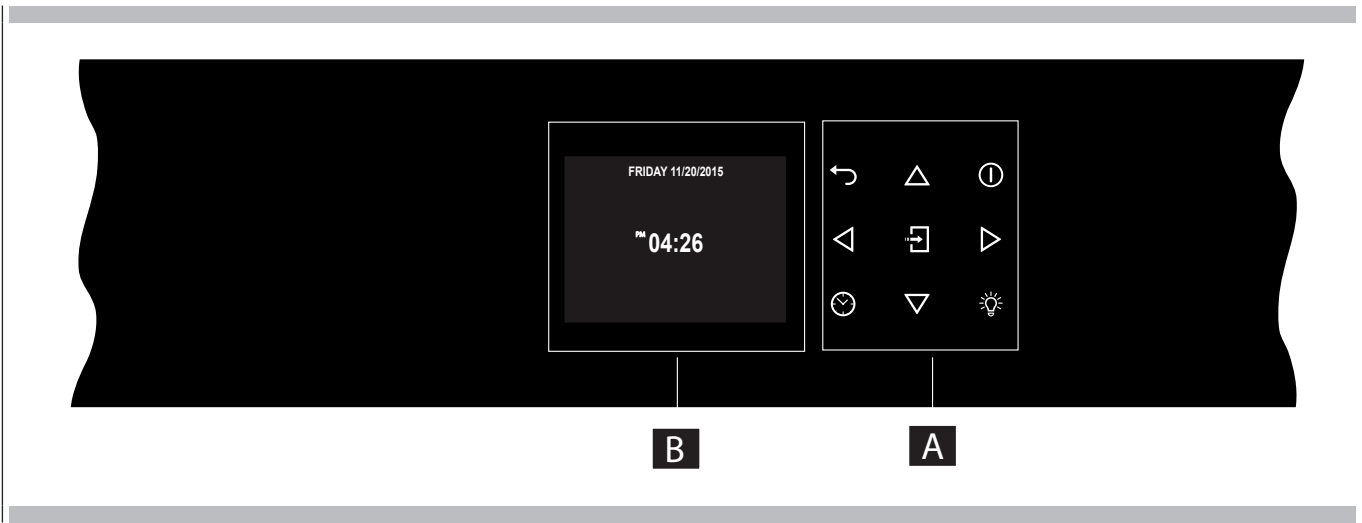
Keypad

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

△ ◁ ▷ ▽	Movement arrows
↰	Return to previous display page. Keep pressed to return to Home page
⏻	Switches the oven on and off.
⤵	Confirms the settings and starts cooking operations. When pressed during a cooking operation, the function is placed in pause. Press again to restart.
🕓	To set the timer. Enter the functions menu during cooking.
☀	Switches the inner oven light on and off.

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 after-sales 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.

1. 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 ☉ 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.

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.
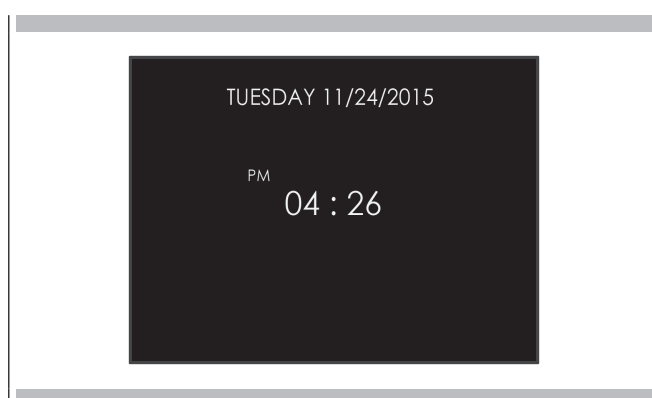
TUESDAY 11/24/2015

PM
04 : 26

With the oven on, select the icon ⚙ and confirm with the key ⊟ 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.

1. Press the keys ◁ ▷ to select the sub menu and confirm by means of the ⊟ key.

```
           SETUP

        ⚙       🔧
         ▲

          SETTING
```
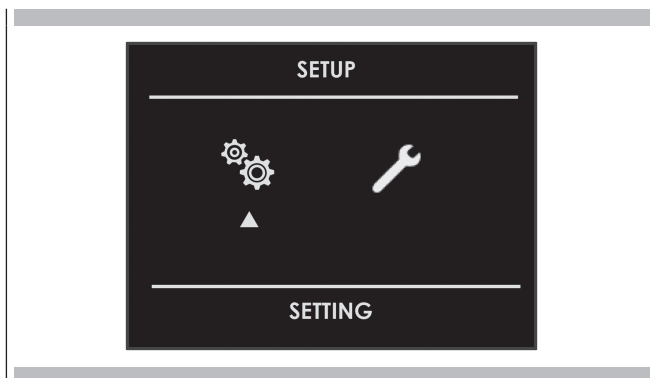
2. Use this menu to change the following settings:
   Press the keys ◁ ▷ or △ ▽ to select the setting or change a sub menu from among the six available ones and confirm by means of the ⊟ key.

```
⚙         SETUP

yk abc   🌡🗋      🕐
          ▲
    12      ☀       🔊

        LANGUAGE
```
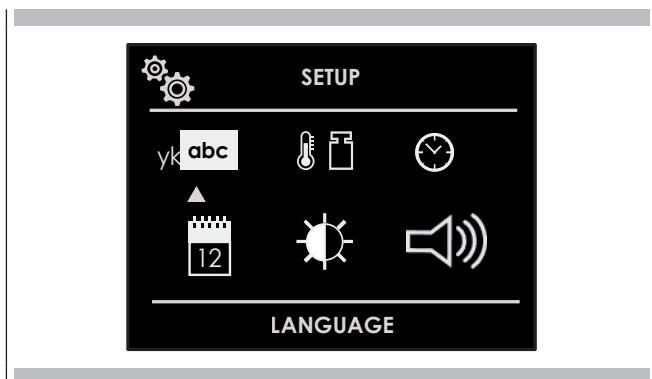
Language

Press the arrow key △ ▽ to select a language from among those available, and confirm with the ⊟ key.

```
⚙
   ▶ Italiano
       English
       Deutsch
       Francaise          yk abc
       Espanol
       Nederlands
```

Temperature & Weight

Press the arrow key ◁ ▷ and △ ▽ to select one of the two temperature options "°C/°F" or weight options Kg/ib and confirm with the ⊟ key.

```
⚙

       🌡        🗋

   ▶   °F        lb
       °C        Kg
```
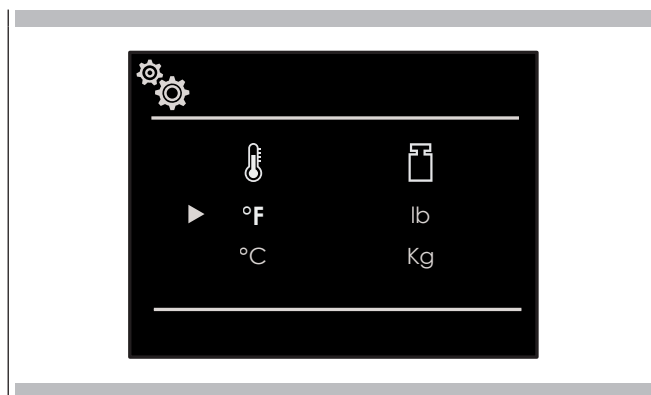
Time

Press the arrow key △ ▽ to select the time format between the options "12h AM/PM or 24h" and confirm with the ⊟ key. Subsequently, set the time using the arrows △ ▽ and confirm with the ⊟ key.

```
⚙

       ▶  12h       🕐
          24h
```

```
⚙

       ▶  AM        🕐
          PM
```

```
⚙

          PM
          04 : 26    🕐
```
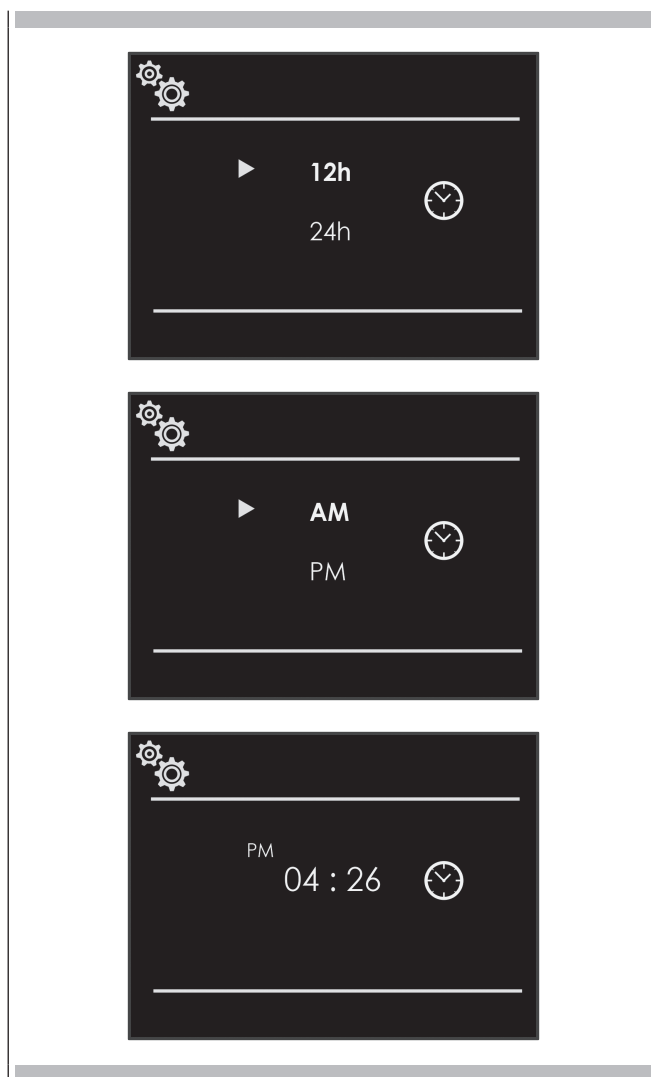
Date

Press the arrow key △ ▽ to select the date format from among the options "D.M.Y. – Y.M.D. – M.D.Y." and confirm with the ⊟ key. Subsequently set the value using the arrows △ ▽ and confirm with the ⊟ key.

▶ **D.M.Y.**
Y.M.D.
M.D.Y.

11/20/2015
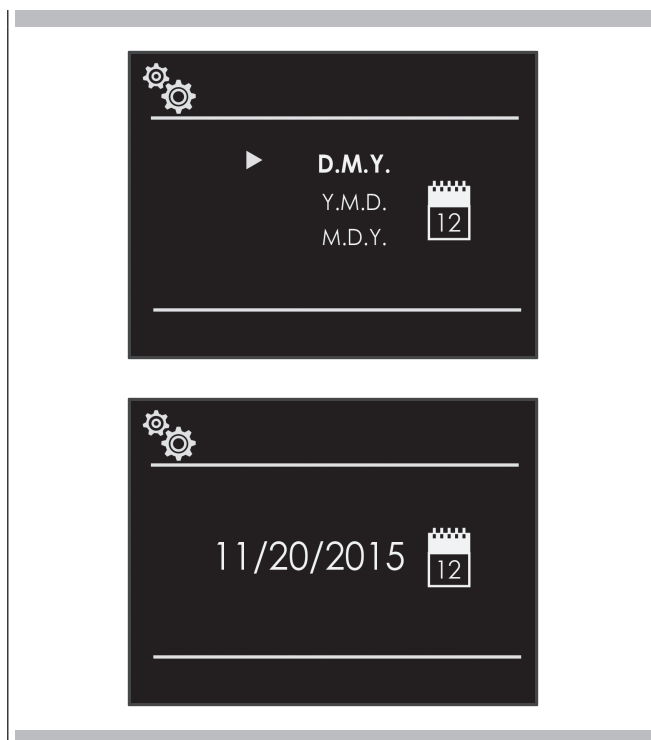
Volume

Press the arrow key △ ▽ to select the required degree of luminosity and confirm with the key ⊟.

LEVEL
LOW
MID
▶ HIGH

Brightness

Press the arrow key ◁ ▷ to choose which luminosity setting to change between ON or STANDBY, then by means of the arrows △ ▽ select the required degree of luminosity and confirm with the ⊟ key.
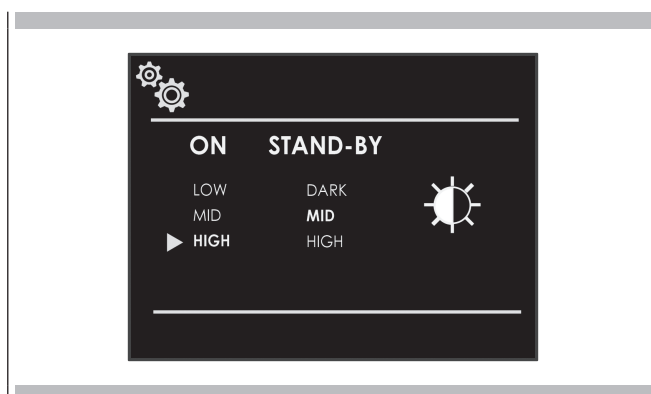
ON **STAND-BY**
LOW   DARK
MID   **MID**
▶ HIGH   HIGH

With the oven on, select the icon ⚙ and confirm with the key ⏎ 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 ◁ ▷ to select the sub menu and confirm with the ⏎ key.

```
                    SETUP

            ⚙
                         🔧
                    ▲


                   SERVICE
```
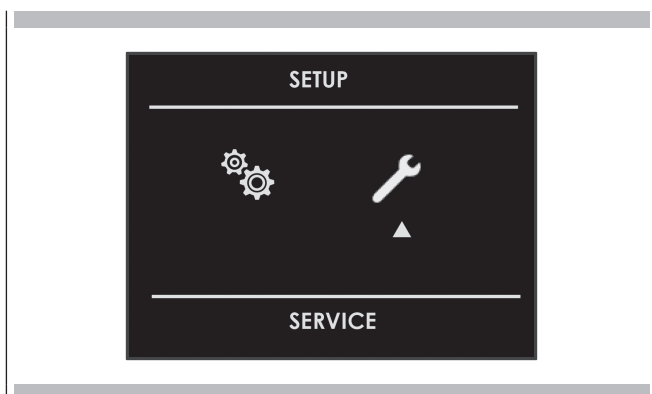
2. Use this menu to change the following settings:
   Press the keys △ ▽ to select the item to be set or to be displayed from among the three available ones and confirm with the ⏎ key.

```
       🔧       SYSTEM

        ▶ EVENT LOGS
          MAIN SUPPLY
          DEMO


                   OM 15
```

Event Log

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

```
       🔧     EVENT LOGS

       01  12/11/2015  07:06  CODE: F10305
       02  17/11/2015  13:17  CODE: F10305
```

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 ◁ ▷ 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 ⏎ key.

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

```
       🔧       DEMO


                ◀ ON ▶
```

Switching the oven on and off

> ⚠ **IMPORTANT**
>
> - The ⊟ 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.

Selecting the cooking mode

Traditional Cooking		
	🌀	TRUE CONVEC
	⚙	RING & GRILL
	❈	CONVECTION BROIL
	⎍	BROIL
Steam Cooking		
	〰	STEAM 100
	〰 130	STEAM 130
	⚙	STEAM & RING
	〰 CLEAN	CLEAN STEAM OVEN
	CLEAN	CLEAN STEAM CIRCUIT

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 ⊟ key to start cooking, otherwise, if the ⊟ key is not pressed within 10 seconds, the oven switches to automatic mode and the cooking mode icon becomes animated.

Cooking Mode Tables

COOKING MODE	ICON	TEMPERATURE		
		Min.	Preset	Max.
TRUE CONVECTION		50° C	165° C	230° C
RING & GRILL		50° C	210° C	230° C
CONVECTION BROIL		50° C	165° C	230° C
GRILL		50° C	230° C	230° C
STEAM 100		40° C	100° C	100° C
STEAM 130		70° C	130° C	130° C
STEAM & RING		50° C	165° C	230° C

CLEAN MODE	ICON	TEMPERATURE		
		Min.	Preset	Max.
CLEAN STEAM OVEN		-	100° C	-
CLEAN STEAM CIRCUIT		-	-	-

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 ◁ ▷.

Changing temperature

⚠ IMPORTANT

- At the end of a function, the display screen shows the residual compartment heat temperature from the standby page.

1. From the cooking mode preview display page, the temperature can be changed by means of the arrows △ ▽ subsequently confirming by means of the ⊟ key.

2. Once cooking has started, the temperature can in any case be changed, at any time, by means of the arrows △ ▽.

Pre-heating phase

While the oven is in pre-heating phase, the instantaneous temperature is displayed underneath the cooking mode icon.
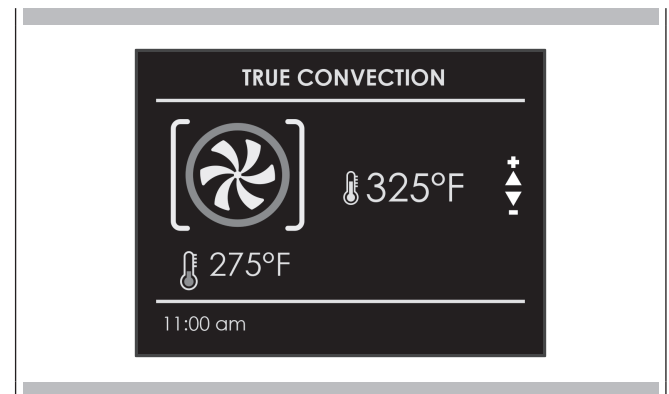
Just as soon as the set temperature is reached, an acoustic signal is heard and the instantaneous temperature indication disappears.
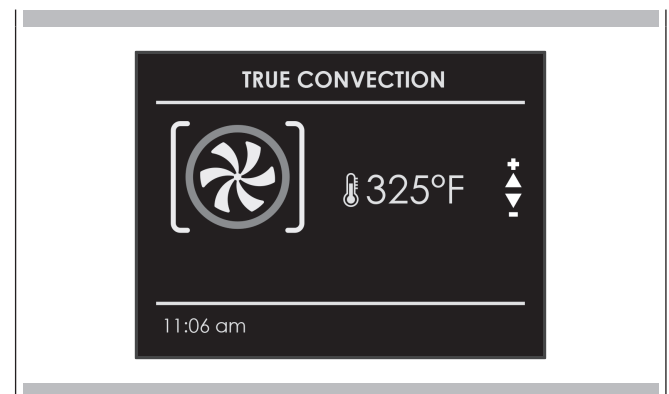
NOTE: it is essential to carefully read the instructions and warnings to ensure correct use.

Steam operation

Steam cooking is used most for oriental cuisine but it is certainly very useful for our own.

It is fat free and has the advantage of preserving the original flavour of the food.

In this case, the food is not cooked with water but with water vapour.

Steam cooking is different than boiling. In fact, the water vapour works on the inside of the cells, which is fundamentally different from the effect of boiling water.

In fact, steam also cooks the food completely but, except for the fat, nothing else comes out of the food.

The cell walls and tendons gradually soften, the protein coagulates without coming out, the starches swell and combine and the sugars and minerals remain unchanged.

The same goes for odours, which are reduced to a minimum, or coloured substances.

Only the fat liquefies due to the heat and, for this reason, it is almost never a good idea to steam cook large cuts of meat or fish. Vitamins are another story because heat generally tends to destroy them; however, depending on the cooking time, some of them are only slightly altered. So, the foods that lend themselves to this cooking method are, generally, those with no fat such as, for example, fish, some types of meat, legumes, potatoes, cereals, eggs, pudding, vegetables, etc.

It is not good for vegetables with tough fibres or fruits in general.

Useful tips

When using the steam oven, always start with the oven cold. Using steam in a hot oven (immediately after traditional cooking) is not recommended because the benefits of cooking with steam will be cancelled out.

For steam cooking try to use the perforated stainless steel tray together with the lower stainless steel drip tray as much as possible.

The first, resting with its support on the flat grill, allows the steam to fully cook the food while draining everything released by the food during cooking through the holes.

The second, lower tray, slid under the grill on its guides, will collect the drippings and keep the oven chamber cleaner.

When done cooking, the support of the perforated tray can be used as a support to keep the hot tray off of the counter while you remove the food you just cooked.

⚠ **ATTENTION**

Before using any steam functions, the water container must be filled.

If while the oven is on, the message CHECK WATER CONTAINER appears on the display (acoustic signal will sound), open the door, watching out for the hot steam that will be released, extract the container and refill it. When the door is closed, the oven will go into PAUSE mode. Press the key ⊟ to continue cooking.

NOTE: The steam functions will not start until the door is closed. If the door is open, the message CLOSE THE DOOR will be shown on the display. If the door is opened while the oven is on, the oven will go into pause mode. To restart the function, the door needs to be closed.

Select the desired function and confirm using the key ⊟, at this point the circuit will be filled. As soon as the water reaches the right temperature, the steam generated by the boiler will enter the cavity.

The function can be paused at any time using the key ⊟, when it is pressed again ⊟ the function restarts.

[❀][❀] Steam Cooking

Steam 100

By way of radial ventilation, the steam is distributed to ensure the food is evenly heated and cooked.

This holds the advantage of being able to cook on the three different levels at the same time, taking care to insert the more "full-bodied" food on the higher level, and less dense foods such as vegetables on the lower levels (from the first to the third).

NOTE: during steam cooking, always place the lower stainless steel tray underneath the perforated cooking container, to collect any food scraps or condensate that may eventually fall.

Steam 130

During regeneration, the cooking chamber is heated with steam and warm air, which allows rapid and consistent heating of the food without drying it.

Based on the type of food being reheated, this programme offers the possibility to modify the temperature inside the oven so as to manage this function as you please. This type of function is therefore particularly suitable for:

• Heating pre-cooked food from 70°C to 130°C;

• Preparing ready and semi-ready meals, frozen foods from 70°C to 130°C

NOTE: for these types of meals, remember to insert suitable dishes in the oven (not made from synthetic or similar materials) and to position them above the grill, making sure to remove any lids.

⚠ **ATTENTION**

Once the functions have been completed, a circuit discharge request will be sent (see WATER DISCHARGE paragraph).

⟨⟩ Combined Steam and Convection Cooking

This type of cooking is called "professional cooking" because the food being cooked is placed into a cold chamber that has not been preheated.
After starting the oven, the food is initially exposed to steam (or "steamed"). After a short period of exposure to the steam, depending on the filling volume and therefore on the size of the food being cooked, the appliance automatically moves on to the second warm air phase.

This type of function is particularly suited to large meat and seafood dishes for example; large sized bread loaves made from white or wholemeal flour, with yeast or yeast dough at 190°C until 210°C, as well as filled and hollow puff pastry, whether fresh or frozen from 190°C to 210°C.

NOTE: For best results when running two consecutive "professional cooking" programmes, the oven must be cooled before inserting the second dish.

⚠ ATTENTION

Once the functions have been completed, a circuit discharge request will be sent (see WATER DISCHARGE paragraph).
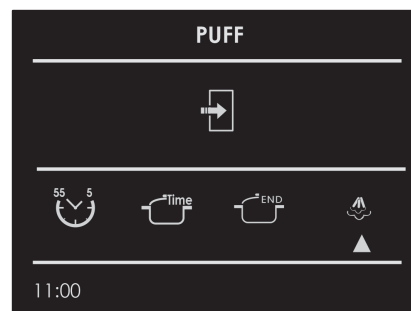
⟨⟩ Steam Assist Function

This particular function can only be used with traditional oven functions.

Once the oven has been turned on, the steam assist function will only become available once the internal oven temperature has exceeded 100°C. Only from that moment on will the symbol ⟨⟩ appear on the lower part of the display.

NOTE: THIS FUNCTION IS NOT ENABLED DURING STEAM COOKING.

To inject steam inside the cavity, press the key ⟨⟩ select the icon ⟨⟩ using the arrows ◁ and ▷ and confirm using the key ⟨⟩.

The steam assist function will be enabled and the change in status can be seen on the animated display. The steam assist function will continue for 5 minutes, humidifying the food so that it doesn't dry out during cooking. Ideal for roasts in general, large meat/seafood dishes and softer cooking.

After 5 minutes, the oven returns to the previously set cooking function.

A single light key activates the lights.
Touch ☼ 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.

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 time functions cannot be used if the meat probe is on. 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 ⌐᷂ᵀⁱᵐᵉ to set the duration and press ⊡.

b) Select ⌐᷂ᴱᴺᴰ to set the stop time and press ⊡.

3. After selecting one of the two above options, set the time by means of the arrows △▽ and confirm with the ⊡ 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
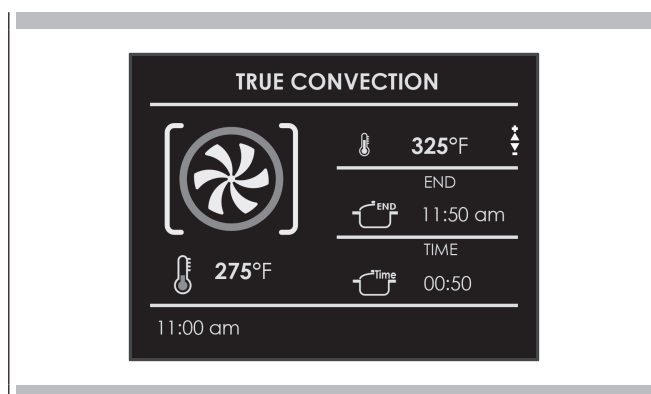
5. After cooking, the oven switches off and an acoustic signal warns that cooking has terminated.

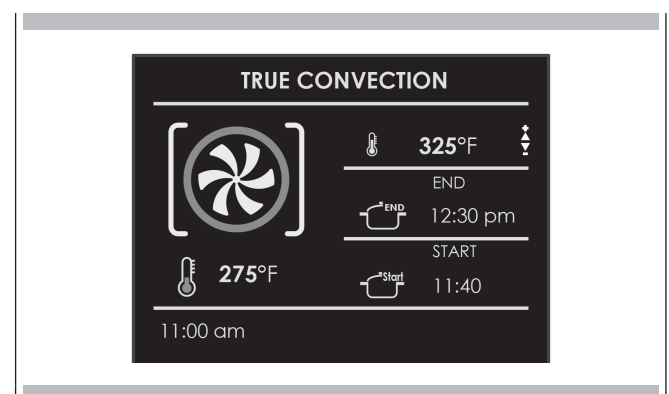To change the cooking time when the oven is already operating, simply press the ⊙ e key and enter the new cooking time before pressing the ⊡ key again.

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 ⌐᷂ᴱᴺᴰ to set the stop time and press ⊡.

3. Set the cooking stop time by means the arrows △▽ and confirm by means of the ⊡ 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 ⌐᷂ᵀⁱᵐᵉ and enter the new cooking time or cooking stop time and press the key ⊡ again.

When roasts, steaks or poultry are being cooked, this is the best way to tell when the food is correctly cooked.

This oven is optionally provided with the meat probe feature to sense the temperature inside meat and stop cooking as soon as the set value is reached.

When the probe is used, the oven automatically checks the cooking time.

NOTE : the food probe is an accessory available only in some versions of the product.
Tenderness, aroma and flavour are the result of precise, functional control.
The food probe is a thermometer which, when inserted into the food, makes it possible to check the internal temperature and use it to establish the end of cooking. For example, meat may look like it is cooked on the outside, but still be pink on the inside!

The temperature reached by food during cooking is closely linked to problems relating to health and hygiene. Bacteria can be contained in every kind of meat, poultry and fish, as well as raw eggs.

Certain types of bacteria make food go off, while others, such as Salmonella, Campylobacter jejuni, Listeria monocytogenes, Escherichia coli and Staphylococcus aureus can be seriously harmful to human health. Bacteria multiply very quickly above a temperature of 4.4° up to 60°C. Mince is particularly at risk from this point of view.

To prevent bacteria from multiplying, it is necessary to take the following measures:

- Do not defrost food at room temperature, always in the fridge or in the oven using the specific function. In the latter case, cook the food immediately afterwards.

- Stuff chicken just before eating it. Never buy pre-packed ready-stuffed chicken and only buy ready-cooked stuffed chicken when you intend to eat it within 2 hours.

- Marinate food in the fridge, not at room temperature.

- Use a food probe to check the temperature of meat, fish and poultry if they are more than 5 cm thick, to ensure that the minimum cooking temperatures are reached.

- The greatest hazards are posed by poorly cooked chicken, particularly at risk from Salmonella.

- Avoid interrupting the cooking process, i.e., partially cooking food, storing it and completing the cooking process later. This sequence encourages the growth of bacteria due to the "warm" temperatures reached inside the food.

- Roast meat and poultry in the oven at temperatures of at least 165°C.

⚠ **IMPORTANT**

Use only the meat probe supplied with the appliance.

In any case, we recommend that you consult the following table taken from the National Food Safety Database (USA).

Food	Minimum internal temperature
Mince	
Hamburger	71° C
Beef, veal, lamb, pork	74° C
Chicken, turkey	74° C
Beef, veal, lamb	
Roasts and steaks:	
Rare	The cooking temperature for rare meat is not indicated by the NFSD as it is unsafe for health reasons
Medium-rare	63° C
Medium	71° C
Well done	77° C
Pork	
Chops, roasts, ribs:	
Medium	71° C
Well done	77° C
Fresh ham	71° C
Fresh sausages	71° C
Poultry	
Whole chicken or chicken pieces	82° C
Duck	82° C
Whole turkey (not stuffed)	82° C
Turkey breast	77° C

⚠ WARNING

- To avoid burns, use a kitchen glove to fit and remove the meat probe when the oven is hot.

- Always remove the probe using the grip. If it is removed by pulling the cable, it could suffer damage.

- Make sure the food is completely de-frozen when the probe is fitted. Otherwise it could suffer damage.

NOTE: - The meat probe is not enabled for all functions (meat probe function not available also for Recipes).
If it is fitted during one of these functions, a probe removal message appears on the screen.

- If the meat probe is accidentally removed during operation, a warning message appears on the screen.

- The temperature of the probe can be set between 104°F and 212°F (40°C - 100°C).

- The oven stores the last temperature set by the user.

How use the food probe

As you can see from Figure, the probe socket is located in the upper left corner of the oven chamber, protected by a metal cover with plug.
Remove the cover and insert the plug of the probe all the way (you will hear a slight confirming click).
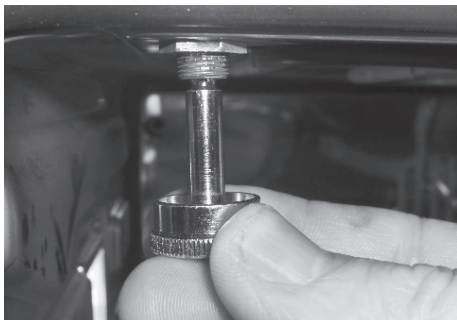
Insert the probe in the food without touching fatty parts or bones.

⚠ WARNING

Remember that the probe will not work if it is connected when the oven is already switched on!

Insert the tip of the probe in the central and thickest part of the meat.
Make sure the probe is not in contact with the fat, bone, oven parts or dishes.
The meat probe is automatically recognised when it is inserted and the icon appears 𝄃 on the screen.
When a cooking mode is started with the probe inserted, the display page for setting the function appears automatically.
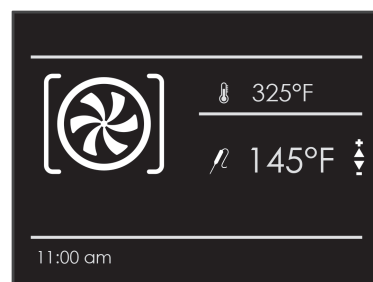
1. Set the required probe temperature by means of the arrows △ ▽ and confirm with the ⊡ key.
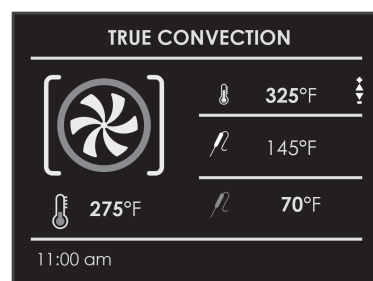
2. After pressing the ⊡ key, cooking starts and all probe cooking details appear on the screen.

- Cooking mode
- Oven temperature
- Set probe temperature
- Instantaneous probe temperature

Once the set probe temperature is reached, the oven switches off and an acoustic signal warns that cooking has terminated.

NOTE: After cooking has started, the oven temperature can in any case be changed at any time by means of the arrows △ ▽.

To change the probe temperature, press the ⊡ key and then the ↰ key and finally, the ⊡ key again.

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
PRESET OR PERSONAL		FRESH	BREAD PIZZA FIRST	TYPE OF ACCESSORY LEVEL POSITION FOOD WEIGHT COOKING TIME PREHEAT REQUIRED (YES/NO)
		FROZEN		
		WHOLE	MEAT	
		IN PEICES		
		WHOLE	POULTRY	
		IN PEICES		
		WHOLE	FISH	
		IN PEICES		
		-	VEGETABLES	
		-		
		-	PIES	
		-		

Select an already-set recipe:

1. Switch the oven, select the icon 📖 and press the button ⤵.

2. Using the arrows △ ▽ select the list between "PRESET" or "PERSONAL" and confirm by means of the ⤵ key.

3. Choose the type of food to be cooked using the arrows △ ▽ and the arrows ◁ ▷ and confirm by means of the ⤵ 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 △ ▽ and confirm using the ⤵ key.

6. When the recipe is selected, the following display page appears on the screen:

ROASTED TURKEY

RECTANGULAR GRID	
LEVEL	1
WEIGHT	3800g
COOKING TIME	03:00
PREHEAT	YES

START   SAVE

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:

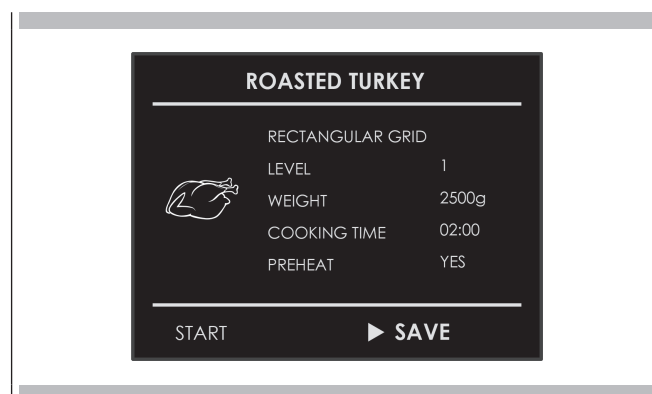Once a recipe has been selected, the "Time" and "Weight" setting can be changed and the recipe can be saved among the "PERSONAL" ones.

1. Once a recipe has been selected, press the key △ and confirm by means of the ⊡ key.

2. To change the weight, enter the desired weight by means of the arrows △ ▽ and confirm by means of the ⊡ key.

```
           POULTRY
           WEIGHT

           3800g
```

3. The oven switches automatically to the cooking time. To change this time, use the arrows △ ▽ and confirm again by means of the ⊡ key.

```
           POULTRY
         COOKING TIME

           03:00
```
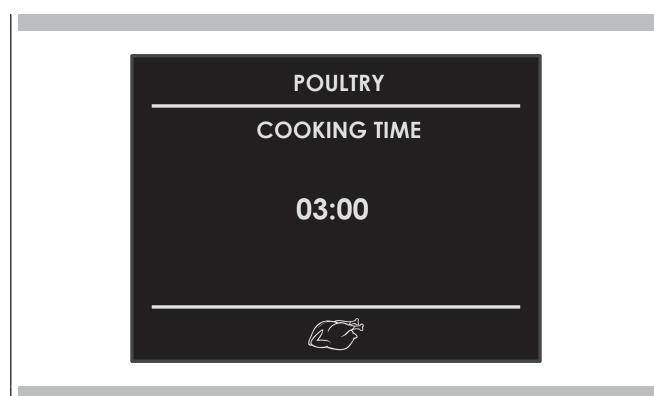
4. At this point, the recipe can be saved in the list of "PERSONAL" recipes by selecting "SAVE" and confirming by means of the ⊡ key.

```
        ROASTED TURKEY

         RECTANGULAR GRID
         LEVEL          1
         WEIGHT         2500g
         COOKING TIME   02:00
         PREHEAT        YES

   START          ▶ SAVE
```

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.

```
           POULTRY

   DO YOU WANT REMOVE RECIPE

      NO           ▶ YES
```
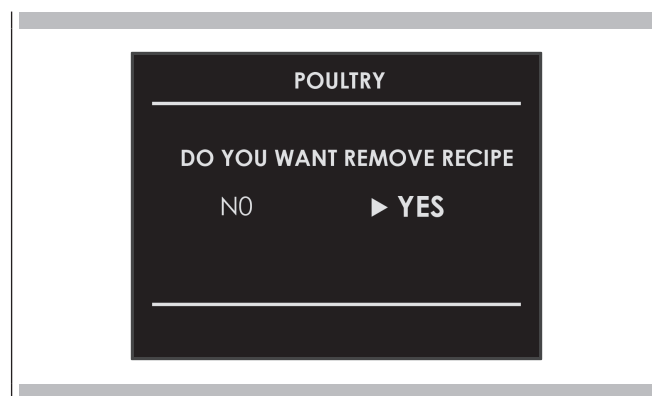
Oven Clean

This function performs a cleaning cycle by injecting steam into the cavity for 15 minutes. At the end of the cycle, any crusting that may have formed due to high-temperature cooking inside the oven cavity, will be softened and become much easier to remove.

⚠ ATTENTION

Once the functions have been completed, a circuit discharge request will be sent (see WATER DISCHARGE paragraph).

Circuit Clean

This function performs a cleaning cycle of the circuit, to keep it clean and efficient over time.

⚠ ATTENTION

Once the functions have been completed, a circuit discharge request will be sent (see WATER DISCHARGE paragraph).

This oven is one of its kind insofar as it does not require any descalers to keep the steam generation system running efficiently.

Circuit discharge

At the end of any steam function, when the oven is turned off using the key ① a circuit discharge is requested.

The following message will appear on the display: NEED TO DISCHARGE / OPEN THE DOOR.

Open the door, watching out for the hot steam that will be released. A new message will appear on the display with an animated icon, requesting the user to extract the container until the symbol indicated on the same. Press the key ⊡ to start the steam circuit discharge.

At the end of the procedure, the message DISCHARGE ENDED / REMOVE AND EMPTY THE TANK will appear on the display, confirming that the discharge was successful. If you do not wish to immediately repeat a new steam cooking cycle, it is recommended to empty the container and replace it in its housing, then close the door.
The oven is now ready for a new cooking cycle.

⚠ IMPORTANT

The oven lamp must have precise characteristics:

a) Structure suitable for high temperatures (up to 300 °C);

b) Power supply: see the V/Hz value on the serial number plate;

c) power 25 W;

d) Type G9 connector.

Attention: make sure the appliance is off before replacing the lamp to avoid the possibility of electric shock.

- To avoid damage, spread a tea towel for pots and pans inside the oven;

- Remove the screws holding the steel frame;

- Remove the old lamp by sliding it out of its seat and taking care not to break it;

- Insert the new bulb taking care not to touch it with your hands (we recommend using a disposable latex glove);

- Replace the stainless steel frame taking care not to pinch the silicone gasket seal;

- Screw in the stainless steel screws you previously removed

- Connect the appliance to the power line.

Installing the oven in a cabinet

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 the 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.
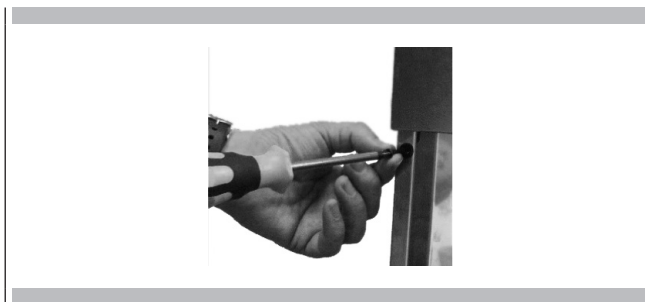
CUTOUT & DIMENSIONS
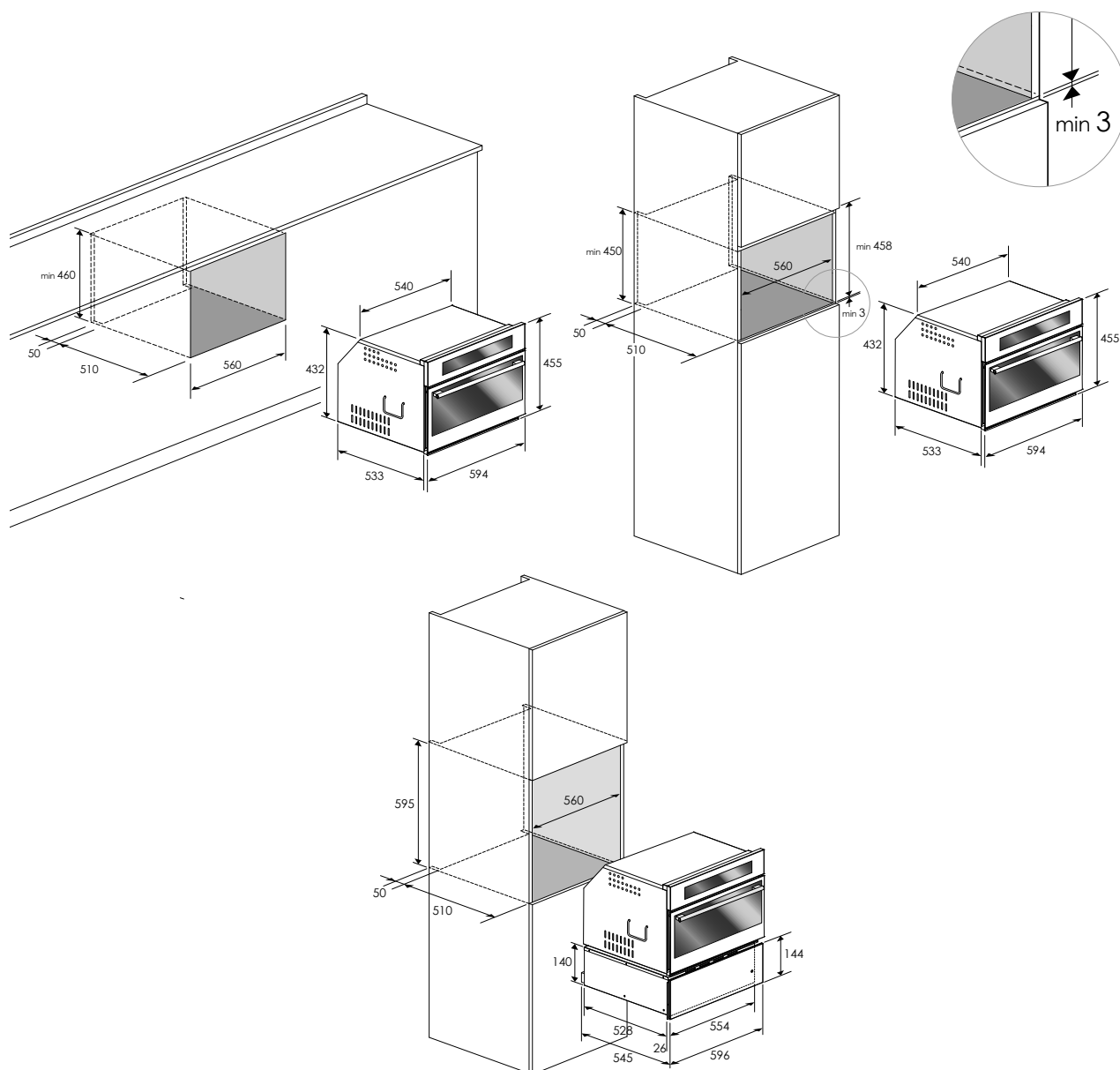
Electrical Hook-Up

Before connecting to the electricity, 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 system has an effective earth connection compliant with current standards and laws.

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 electricity through a power supply cable and plug that is compatible with the outlet of the electrical system that powers 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.

TYPE AND MINIMUM DIAMETER OF THE CABLES			
		SASO	
H05RR-F	3x1,5 mm²	H05RR-F	3x2,5 mm²
H05VV-F	3x1,5 mm²	H05VV-F	3x2,5 mm²
H05RN-F	3x1,5 mm²	H05RN-F	3x2,5 mm²
H05V2V2-F	3x1,5 mm²	H05V2V2-F	3x2,5 mm²
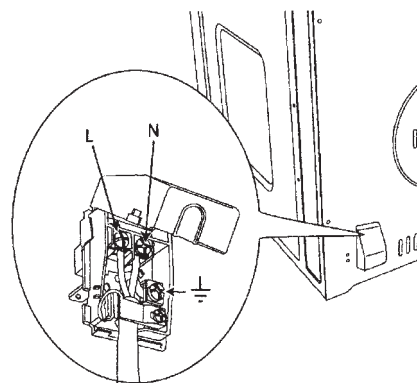
With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace 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.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 25. Avoid touching the bulb glass with bare fingers as finger oil may cause bulbs to burn out prematurely.
Clock and timer are not working properly	Make sure there is proper electrical power to the oven.

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 _____

嵌入式蒸氣焗爐
GYV34S

尊敬的客戶

多謝選用 Mia Cucina 的產品，本產品經精心設計，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。

重要指南及安全警告

請仔細閱讀並保存本說明以供未來使用參考

親愛的顧客：

我們感謝並祝賀您選擇了產品。

這款新產品經過精心設計，並採用優質材料製造，通過嚴格檢測，確保滿足您的烤煮需求。

請閱讀並遵守書內簡單說明，以便首次使用產品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，希望能夠滿足您的所有需求。

產品只供家庭使用。

因安裝錯誤、使用不當或錯誤使用所造成的人身傷害或財產損壞，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，或缺乏必要經驗或知識的人士，除非在負責他們安全的人士的監督或指導下使用產品。

必須監督兒童，確保他們不會將產品當作玩具。

烤煮時，不得將鋁箔、鍋或類似物品與焗爐內部底板接觸。

本設備使用時會產生高溫。

警告：不得接觸焗爐內的加熱零件。

⚠ 注意：

- 如果焗爐門或密封墊圈損壞，必須由合資格的維修人員修理後方可使用；

- 產品及其內部零件，特別是電子零件，只能由製造商、維修服務部門或類似的合資格人員修理、改良或定制。有非合資格人士維修可能會導致嚴重事故，損壞產品及其周圍環境，並導致故障。

- 請緊記，即使是更換焗爐內部燈泡，也需要由合資格的人員進行，並應首先斷開焗爐電源。

- 如果產品無法操作或需要維修，請聯繫我們的客戶服務部。

- 只可使用原廠替換零件。

⚠ 重要：

- 安全提示：清潔焗爐前，請務必拔掉外部電源插頭，或拔走產品的電源線。

- 另外，請避免使用酸性或鹼性物質（如檸檬、醋、鹽、番茄等）清潔。避免使用含氯、酸性或研磨產品，特別是清潔含有塗層的零件。

- 雖然焗爐由優質鋼材製成，但保養不當也可能造成腐蝕；
- 必須定期清洗焗爐，清潔食物殘渣；
- 取出食物後，不要馬上清潔焗爐，因為殘留的水氣還是很燙（小心燙傷）；檢查顯示屏有否顯示殘留溫度低或無溫度殘留。
- 焗爐運行過程中打開焗爐門要小心，以免被蒸汽燙傷。
- 如果出現電力中斷，當電力恢復時，即使回路中應該沒有水份，但仍會要求清空回路。
- 切勿使用粗糙或銳利的金屬刮刀清潔焗爐玻璃門，因為這樣可能會刮傷表面，令玻璃碎裂。
- 清潔時，注意不要讓水分滲入產品。
- 只可使用微溫抹布進行清潔。
- 不要在產品的內外部分噴灑清水。
- 切勿使用蒸汽清潔機進行清潔，因為水氣滲透可能會導致產品損壞。
- 切勿使用產品提升房間溫度或濕度。
- 產品的安裝及使用環境溫度範圍為 5 ˚C 至 35 ˚C。
- 如果出現霜凍，泵中的殘留水分可能結冰，並對泵造成損壞。
- 焗爐只可使用隨爐的烤肉探針。
- 只有產品的部分型號配備烤肉探針。
- 如有需要，可按要求提供一組 6 隻的標準托盤。

⚠️ **重要**

安裝產品時，焗爐識別牌應處於方便查閱的位置。該識別牌在打開焗爐門時可以看見，上面會顯示產品零更換配件的相關資料。

序號標牌位置
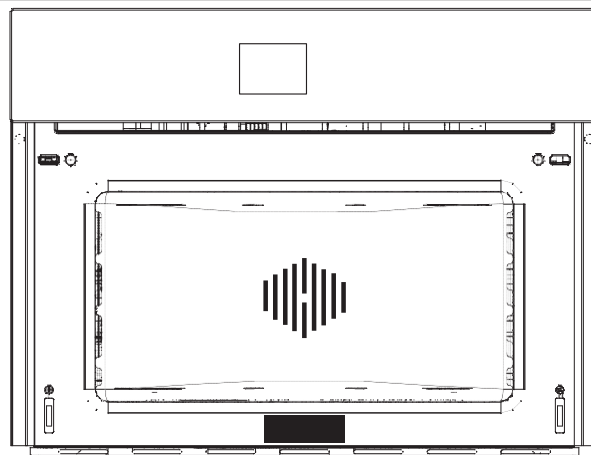
使用肥皂水徹底清潔並仔細清洗焗爐。

使用最高溫度加熱焗爐約 30 分鐘，清除可能會在烤煮時製造異味的殘餘工業油污。請在沒有任何配件在內的情況下使用循環風扇功能。

首次使用配件前，請用熱水、鹼性清潔劑和軟布仔細清潔。

使用平板烤架

拆除平板烤架時，朝自己的方向拉出烤架直至卡住，然後向上推起，直至完全取出烤架為止。放回烤架時，以 45 度角放進爐內，直至鎖住，然後垂直向下壓，將烤架完全推入焗爐滑軌的盡頭。

如果平板烤架配備下方滴盤，取下滴盤時只需輕輕抬起，並向自己的方向拉出即可。放回滴盤時，請完全推入至正確位置。

使用篩孔托盤

這種托盤用於蒸煮，通過支撐部件架在平板烤架上。

注意：一組 6 隻標準托盤是按要求提供的配件。

我們推薦與滴盤一同使用，以便讓滴盤收集烤煮中食物流下的水滴。

為保護環境，產品說明書一般為無氯漂白紙或回收紙。
包裝的設計避免對環境造成損害，可以回收重用。
回收包裝可以節省原材料，減少工業和家居廢物。

包裝材料為 100% 可回收物料，並標有可回收重用的標記。
請根據當地法律處置廢棄物料。包裝材料（塑膠袋、發泡
聚苯乙烯零件等）必須遠離兒童，因為可能會有潛在危險。

產品或產品說明書上的標誌表示產品不得按家居廢物處置，
必須送到適當的廢棄電子或電機設備回收點。

廢棄產品處理必須符合當地處置廢棄材料的法例。

有關產品的廢棄處置和回收重用的額外資料，請聯繫當地
相關部門、家居廢物回收服務站或購買產品的商舖。
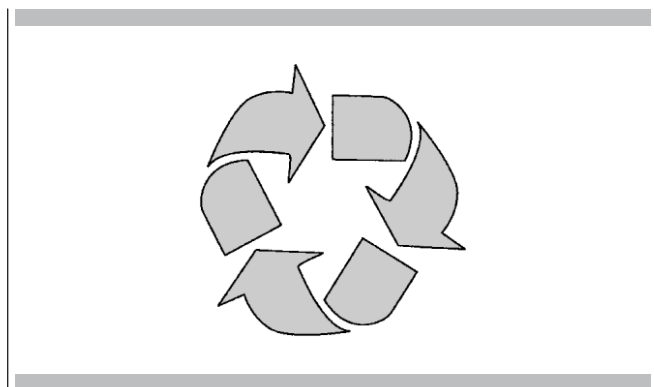
產品符合歐洲廢棄電子電機設備（WEEE）指令
2002/96/EC。確保適當棄置產品，避免對環境和健康造成
潛在不利影響。

廢棄前，請確保剪斷電源線，使其無法再使用。

您的產品可能與下圖所示略有不同。

A - 鍵盤
B - 顯示屏
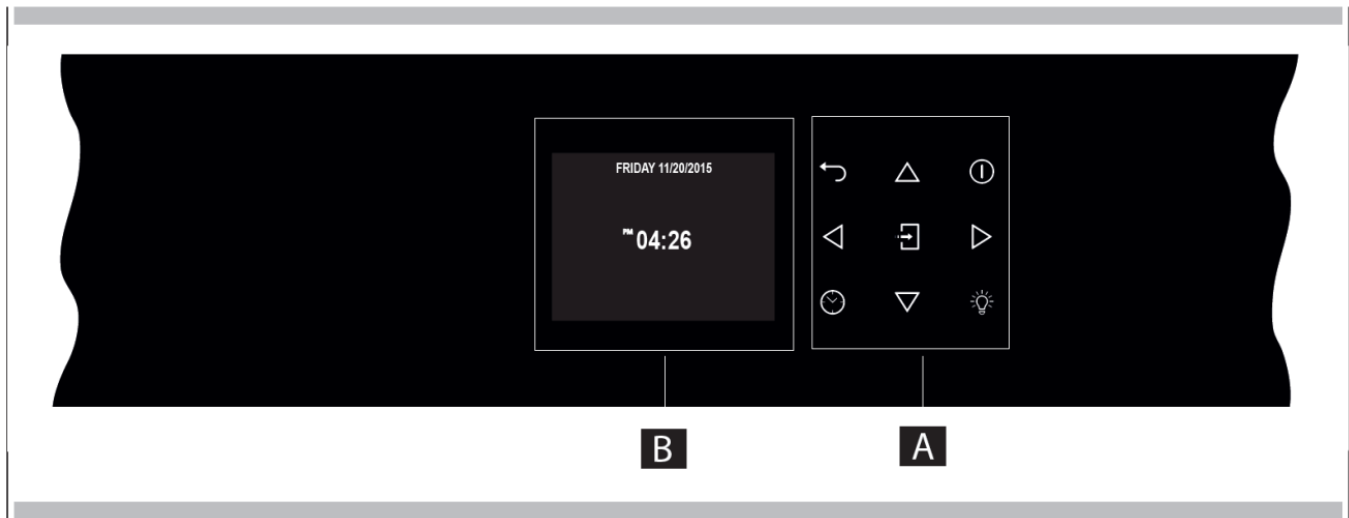
鍵盤

操作鍵盤時，只需輕輕觸鍵。如果同時按下兩個及以上的觸鍵，
鍵盤將不會運行。

△ ◁ ▷ ▽	移動箭頭
↰	返回上一頁。按住不放可返回主頁。
⓪	切換焗爐開關。
🔳	確認設定和啟動烤煮操作。如在烤煮操作時按下觸鍵，相應功能會暫停。再按一次則重新啟動。
🕐	設定時間掣。 烤煮時輸入功能表。
☀	切換焗爐內部照明開關。

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。僅出現故障時，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。

嗶嗶聲

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，將自動選擇原廠設定的溫度，但需要時可根據需要更改設定。

F 故障數字代碼

電子控制檢查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，系統會發出 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，不用於開啟或關閉焗爐，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，不會重置或停止時間掣。

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，直到時間結束或重置。

3. 要改變或取消時間設定，必須按住觸鍵 🕐 數秒，重置時間掣。

4. 顯示時間的格式，通常為 HR:MIN（時：分），最後一分鐘的時候會切換為 MIN:SEC（分：秒）。

5. 時間結束後，顯示為 00:00，同時蜂鳴聲會持續響起一分鐘，或直至按下觸鍵 🕐，蜂鳴才會停止。

預熱焗爐

- 選擇較高溫度並不會縮短預熱時間。
- 為了烤焗優質的蛋糕、餅乾、甜點和麵包,預熱是必須的。
- 預熱有助烘烤肉片和鎖緊肉汁。
- 預熱前,請將烤架放到適當位置。
- 預熱時,您所選擇的烤煮溫度將會持續顯示。
- 嗶聲響起,代表焗爐完成預熱,detected temperature(檢測溫度)功能會關閉。

操作建議

- 切勿在打開的焗爐門上擺放盤子或其他東西。
- 可以使用焗爐內部照明,從門外觀察食物,無需頻繁打開焗爐門。

高海拔地區烹調

- 在高海拔地區烤煮時,食譜和烤煮時間會與標準的不同。

- 選擇較高溫度並不會縮短預熱時間。

- 嗶聲響起,代表焗爐完成預熱,detected temperature(檢測溫度)功能會關閉。

首次開機說明

焗爐首次接駁電源時，控制系統會自動準備設定，並保存
一組用戶設定，供往後開機時使用。

注意：首次及隨後接駁電源時，門鎖機制會進行校正程
式 — 在這階段，**請一直保持焗爐門關閉。**

- 語言

- 溫度及重量

- 時間

- 日期

有關設定的資料，請參閱使用者設定一段。

完成使用者設定後，控制系統將自動轉換至（待機）頁面。
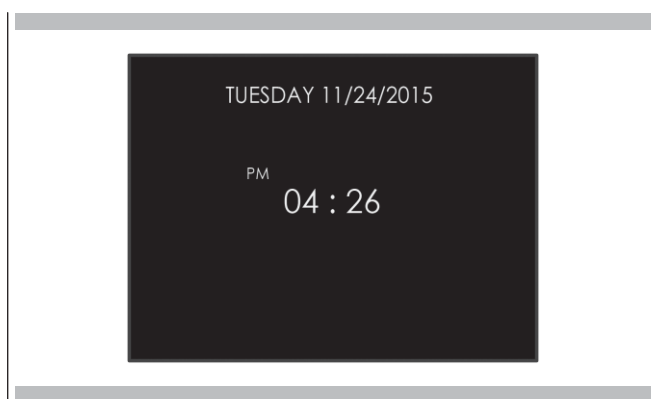
開啟焗爐，選擇圖標 並按 觸鍵確認，進入 SETTING 設定功能表。本功能表可個人化訂制您的焗爐設定。如須進行設定，不可啟動任何烤煮功能或時間設定功能。

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。
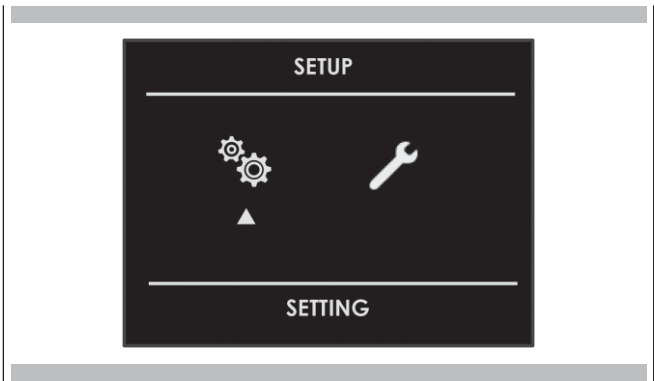
2. 使用本功能表，調較以下設定：
按下觸鍵 ◁▷ 或 △ ▽ 選擇設定或從六個次功能表中，選擇其中一個，並按下 ⤶ 觸鍵確認。
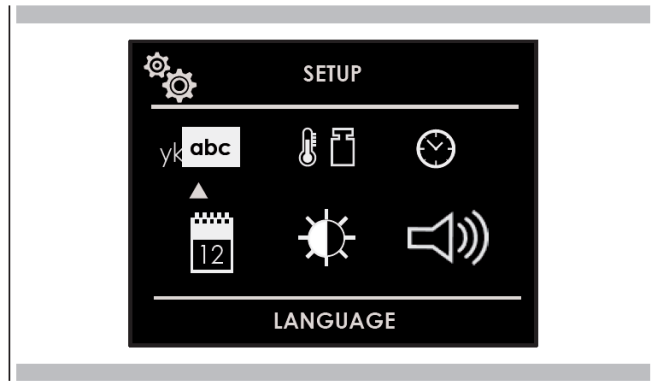
語言

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 ◁▷ 和 △ ▽ 在溫度選項 "°C/°F" 或重量選項 kg/lb（公斤/磅）之間選擇，並按下觸鍵 ⤶ 確認。
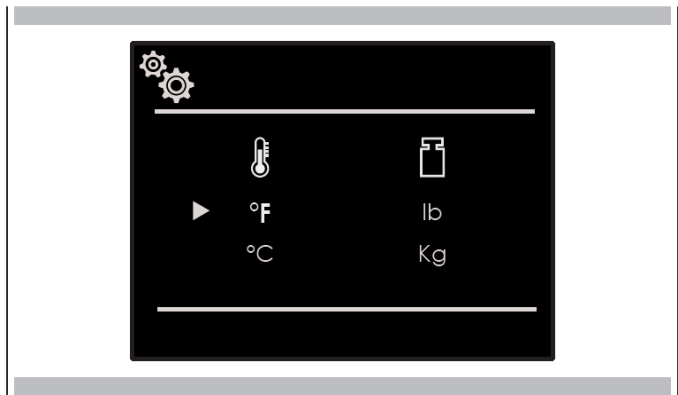
時間

按下箭頭觸鍵 △ ▽ 選擇時間格式 "12 AM/PM 或 24h"，然後按 ⤶ 觸鍵確認。然後用箭頭觸鍵 △ ▽ 設定時間，按觸鍵 ⤶ 確認。

日期

按下箭頭觸鍵△ ▽ 選擇以下日期格式"D.M.Y.– Y.M.D.–M.D.Y." 並按下 ⏎ 觸鍵確認。然後用箭頭 △ ▽ 設定數值，並按下 ⏎ 觸鍵確認。

聲量
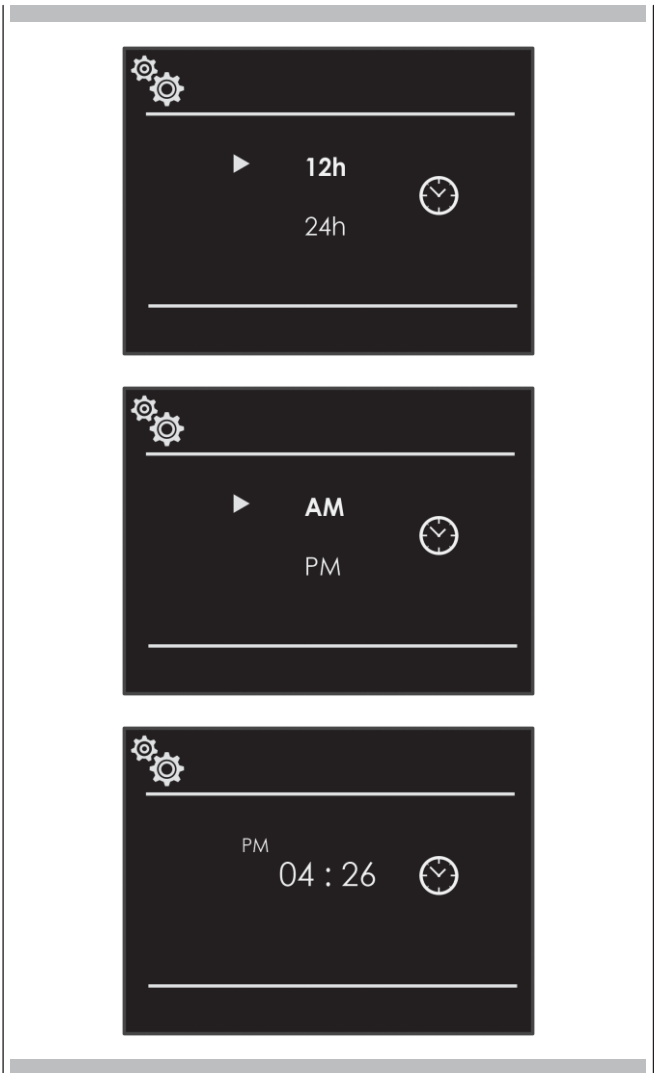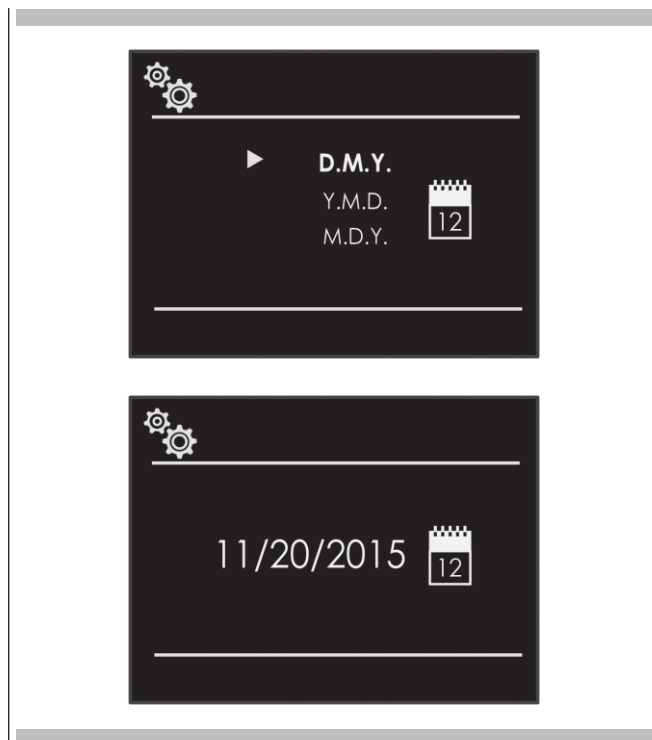
按下箭頭觸鍵△ ▽ 選擇所需聲量，然後按⏎ 觸鍵確認。

亮度

按下箭頭觸鍵 ◁ ▷ 切換 ON（啟動）或 STANDBY（備用）狀態的亮度設定，然後按下箭頭 △ ▽ 選擇所需亮度，並按下 ⏎ 觸鍵確認。

日期

按下箭頭觸鍵△ ▽ 選擇以下日期格式"D.M.Y.– Y.M.D.–M.D.Y." 並按下 ⏎ 觸鍵確認。然後用箭頭 △ ▽ 設定數值，並按下 ⏎ 觸鍵確認。

聲量

按下箭頭觸鍵△ ▽ 選擇所需聲量，然後按⏎ 觸鍵確認。
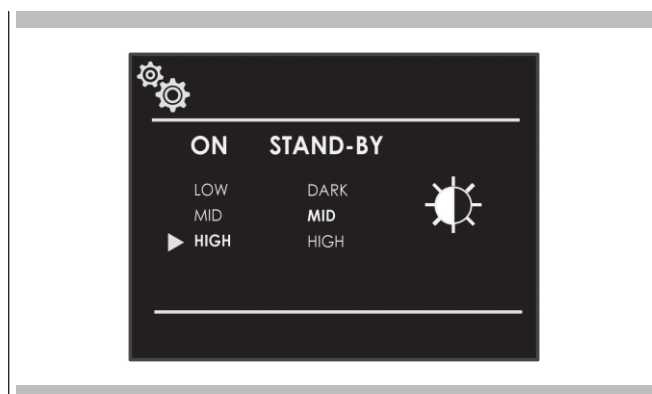
啟動焗爐，選擇圖標 ⚙，按下 ⮂ 觸鍵進入 SETTING 設定功能表。本功能表可設定一組參數或特殊功能。還可進入故障事件名單。

1. 按下觸鍵 ◁ ▷ 選擇子功能表並按下 ⮂ 觸鍵確認。

```
              SETUP

        ⚙⚙        🔧

                    ▲

             SERVICE
```
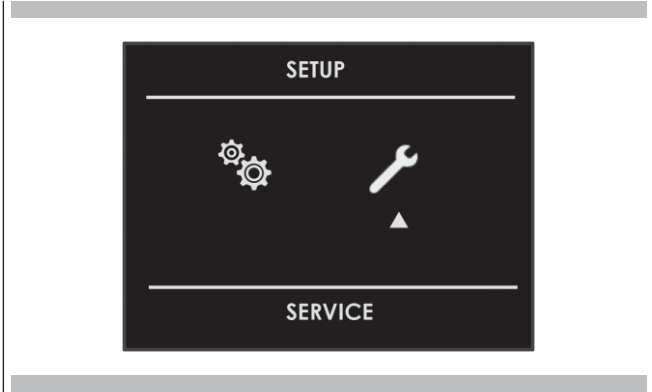
2. 使用本功能表，調較以下設定：
   按下 △ ▽ 觸鍵，從三個可選項目中，選擇要設定的項目或要顯示的項目，然後按下 ⮂ 觸鍵確認。

```
  🔧      SYSTEM

   ▶ EVENT LOGS
     MAIN SUPPLY
     DEMO

             OM 15
```

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。

```
  🔧      EVENT LOGS

   01  12/11/2015 07:06 CODE: F10305
   02  17/11/2015 13:17 CODE: F10305
```
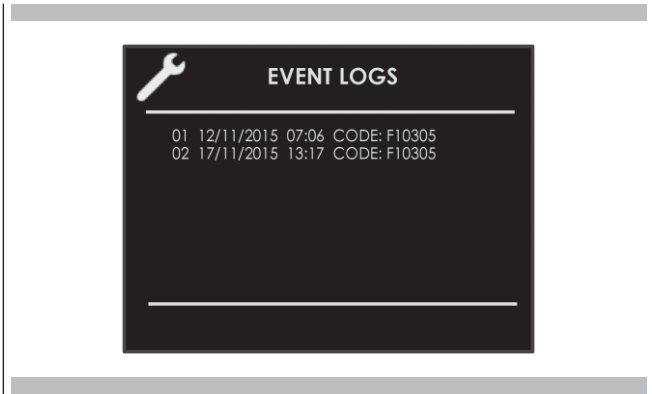
展示模式

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 ⮂ 觸鍵確認。
3. 按下 ⓵ 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 ⓵ 觸鍵。

如要取消該功能，進入 DEMO（展示頁面）設定為 OFF（關閉）。按下 ⮂ 觸鍵確認。

注意：設定後，即使焗爐中斷電源，該功能將一直啟動。

```
  🔧      DEMO

          ◀ ON ▶

```
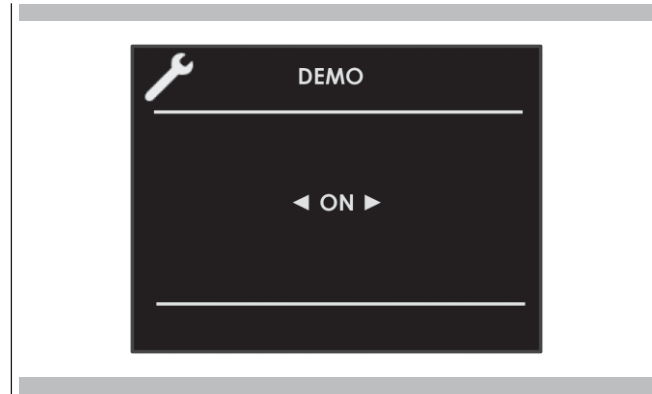
切換焗爐開關

> ⚠️ **重要**
>
> - 觸鍵 ⊡ 無法停止功能。
> - 焗爐關機後，冷卻風扇會繼續運行，直至焗爐內部零件冷卻。

按下 ① 啟動焗爐，再按一次關閉焗爐。焗爐返回到待機模式。

選擇烤煮模式

傳統烤煮		
	🌀	真對流
	🌀	環火及燒烤
	🌀	對流烘烤
	⌣	烘烤
蒸汽烤煮		
	⬛	蒸煮 100
	130	蒸煮 130
	🌀	蒸煮及環火
	CLEAN	清潔蒸汽焗爐
	CLEAN	清潔蒸汽回路

1. 選擇圖標 ▦ 並按下 ⊡ 觸鍵，根據食物類型，用箭頭 ◁▷ 和 △ ▽ 選擇適當的烤煮模式，按下 ⊡ 觸鍵確認。

2. 這個頁面上，可以用 ◁▷ 鍵，改變烤煮模式。

3. 如果建議的溫度是正確，請按下 ⊡ 觸鍵，開始烤煮，如果在 10 秒內不按下該 ⊡ 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

烤煮模式	圖標	溫度 最低	溫度 預設	溫度 最高
真對流		50°C	165°C	230°C
環火及烤烘		50°C	210°C	230°C
對流烘烤		50°C	165°C	230°C
烤烘		50°C	230°C	230°C
蒸煮 100		40°C	100°C	100°C
蒸煮 130	130	70°C	130°C	130°C
蒸煮及環火		50°C	165°C	230°C

清潔模式	圖標	溫度 最低	溫度 預設	溫度 最高
清潔蒸汽焗爐	CLEAN	--	100°C	--
清潔蒸汽回路	CLEAN	--	--	--

改變烤煮模式

1. 在持續烤煮期間，可按下 ⊡ 觸鍵，暫停烤煮。所有待完成的烤煮操作，將會全部儲存，再次按下同樣觸鍵後，可重新啟動。

2. 如果要在焗爐運行中改變烤煮模式，請按下 ⊡ 觸鍵，然後按 ↩ 觸鍵。這時，可用箭頭 ◁ ▷ 選擇其他可用模式。

更改溫度

> ⚠ **重要**
>
> • 這功能結束時，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 △ ▽ 調整溫度，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。

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。
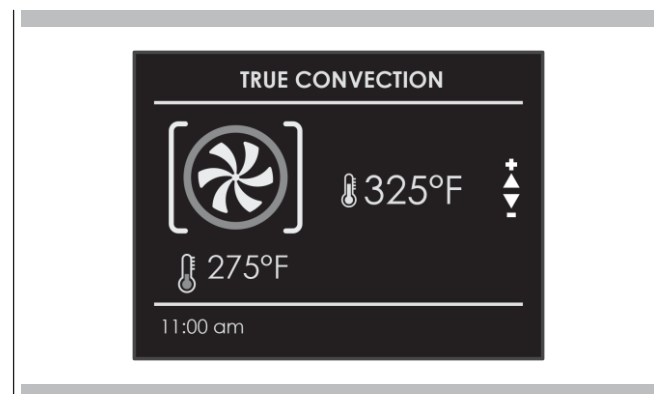
達到設定溫度後，會聽到嗶嗶聲信號，即時溫度顯示會同時消失。
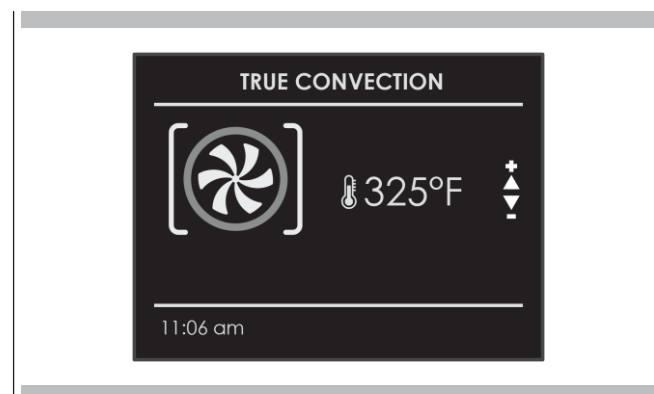
注意：為正確使用，必須仔細閱讀本說明和注意事項。

蒸汽操作

蒸煮是最常見的東方料理方式，但為了自身安全，使用時必須小心。

蒸煮後的食物沒有脂肪，可以保存食材的原汁原味。

蒸煮並不是用水煮食物，而是用水蒸汽蒸熟食物。

蒸煮和水煮不同。事實上，水蒸氣會在細胞內部發揮作用，這是與水煮之間最基本的分別。

水蒸汽還能夠完全蒸熟食物，不會流失除脂肪外的任何營養。

蒸煮時，細胞壁和肌腱慢慢軟化，蛋白凝結而不溢出，澱粉質膨脹並相互結合，糖和礦物質則會維持原狀。

氣味和色素物質也一樣，都可以最大程度的保存下來。

只有脂肪會在高溫下液化，因此，蒸煮不適合用來處理蒸大塊的魚肉或肉類。維他命則是另一回事，因為高溫通常會破壞維他命。但是，視乎烤煮時間，有些維他命只會僅略微改變。因此，適合蒸煮的食物通常是不含脂肪的，例如魚、部分肉類、豆類、番茄、穀物、蛋、布丁和蔬菜等。粗纖維蔬菜或水果一般都不適合拿來蒸煮。

使用提示

使用蒸汽焗爐時，最好在焗爐尚冷的情況下開始蒸煮。不建議在熱箱中（傳統烤煮之後立即開始）蒸煮食物，因為這會抵銷蒸煮的好處。

蒸煮時，儘量在不銹鋼篩孔托盤下面，放一個不銹鋼滴盤。首先將篩孔托盤架在平板烤架上面，方便在蒸汽完全蒸熟食物時，讓食物流出的液體通過篩孔排走。

其次，烤架下層滴盤可收集滴下的液體，保持焗爐清潔。

蒸煮結束後，取出篩孔托盤擱在爐灶時，篩孔托盤下的架子可以起到隔熱的作用。

⚠ **注意**

使用蒸汽功能時，水槽內必須裝水。

如果焗爐運行時，顯示屏上顯示 CHECK WATER CONTAINER（檢查水箱）的信息（還將聲音信號會響起），請打開焗爐門，小心冒出的熱蒸汽，取出水箱並加水。然後關閉焗爐門，焗爐會進入暫停模式。按下 ⊡ 觸鍵繼續蒸煮。

注意：焗爐門關上後，方可開啟蒸汽功能。如果焗爐是打開的，顯示屏上將顯示「關閉箱門」的信息。如果焗爐運行時，焗爐門被打開，焗爐將進入暫停模式。為恢復運行，請務必關閉焗爐門。

選擇所需功能並按下 ⊡ 觸鍵確認，此時蒸汽回路將充滿蒸汽。只要水加熱到適當溫度，沸騰的蒸汽便會進入爐內。

可按下 ⊡ 觸鍵隨時暫停蒸汽功能，再按一次 ⊡ 則恢復功能。

[ ][₁₃₀]蒸汽烤煮

蒸煮 100

通過輻向通風系統分佈蒸汽，確保食物均勻受熱。

可以同時蒸三層食物，最高層放整隻食物，下層放低密度食物如蔬菜等（從第一層到第三層）。

注意：蒸煮時，應在篩孔托盤下放一隻不銹鋼托盤，接住食物碎片和凝結的水滴。

蒸煮 130

翻熱食物時，蒸爐會先用蒸汽和熱空氣進行加熱，以便快速均勻加熱食物，避免食物脫水。

這個程式可以根據需要翻熱的食物類型，改變焗爐內的溫度，所以可以按需要操作。因此，這個功能特別適合於：

• 在 70℃ 至 130℃ 下重新翻熱食物；
• 在 70℃ 至 130℃ 下準備即食、半即食食物或冷藏食物。

注意：處理這類食物時，切記在蒸箱內放置適當的容器（不可使用合成材料或類似材料），並將容器放在烤架上，確保已經取下蓋子。

⚠ **注意**

蒸煮完成後，需進行回路排放（見回路排放一段）。

[🐮]蒸汽對流混合烤煮

這種烤煮法名為「專業烤煮」，因為食物會放置在未被預熱的爐內。

啟動焗爐後，食物開始暴露於蒸汽（或「被蒸煮」）。食物暴露在蒸汽下一小段時間後，根據氣體佔據的體積，也就是食物大小，蒸箱將自動切換到第二暖氣階段。

這種功能特別適合處理大塊肉類和海鮮食物等；白麵粉或粗麵粉，加上酵母或酵母麵團製成的大塊麵包的蒸汽溫度為 190℃ 至 210℃。不論是新鮮或冷藏，有餡料松餅或無餡料松餅的蒸汽溫度均在 190℃ 至 210℃。

注意：連續進行兩個「專業烤煮」程式時，第一道菜的烤煮程式結束後，必須等待焗爐冷卻才能放入第二道菜。

⚠ 注意

蒸煮完成後，需進行回路排放（見水氣排放一段）。

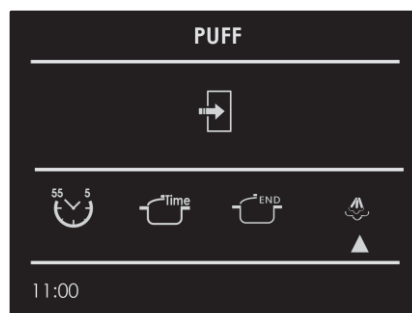---

[♨]蒸汽輔助功能

這個特殊功能只能與傳統焗爐功能一併使用。

焗爐運行時，只有內部溫度超過 100℃ 後才能使用蒸汽協助功能。這時候圖標 ♨ 會出現在顯示屏下方。

注意：蒸汽烤煮時無法使用本功能。

需要向爐內注入蒸汽時，按下 ⊙ 觸鍵，用箭頭◁ 和 ▷ 選擇圖標♨後，按 🔁 觸鍵確認。

PUFF

11:00

這時將啟動蒸汽功能，並且從動畫顯示中可看到狀態改變。蒸汽協助功能將持續在 5 分鐘內令食物保持濕潤，避免食物在烤煮時被抽乾水分。一般適合烘烤大塊肉類/海鮮和軟化烤煮。

5 分鐘後，焗爐會返回上一次設定的烤煮功能。

使用照明觸鍵，可啟動照明功能。

按下💡切換照明開關。

焗爐門打開時，焗爐照明也自動開啓。

焗爐運行時，啟動任一烤煮模式後，焗爐照明也自動開啓。

焗爐模式取消時，焗爐照明自也會自動關閉。

注意： 啟動焗爐照明後，3 分鐘後將自動熄滅。如要重新
啓動，需按下觸鍵或打開焗爐門。

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。

注意： 如果開啟肉類溫度計，則不能使用定時功能。最長烤煮時間為 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 ⌒ 設定時間，然後按下 ⊡。
b) 選擇 ⌒ 設定停止時間，然後按下 ⊡。
3. 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 ⊡ 觸鍵確認。
4. 按下 ⊡ 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
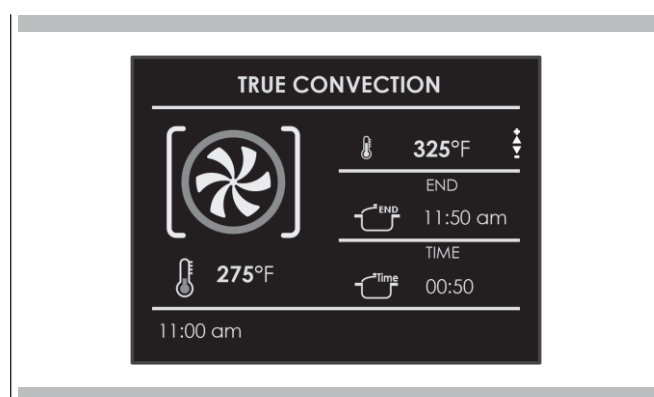   - 溫度
   - 烤煮時間
   - 烤煮時間結束
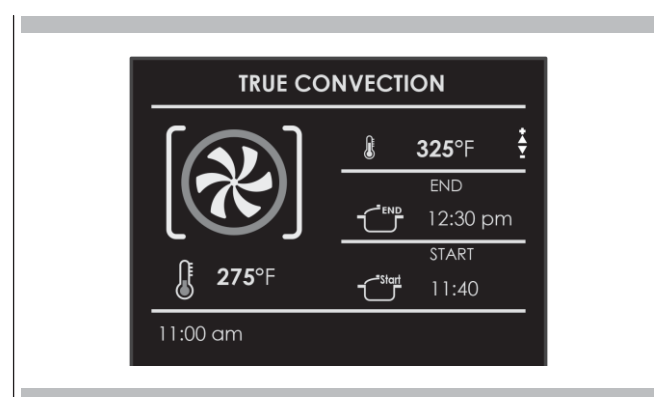
要在焗爐運行中改變烤煮時間，只需要按下 ⊙ 鍵，輸入新的烤煮時間，然後再次按下 ⊡ 鍵。

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. 用箭頭△▽選擇停止烤煮的時間，然後按下 ⊡ 觸鍵確認。
4. 按下 ⊡ 觸鍵後，該功能處於備用狀態，並延遲烤煮操作，詳情將顯示在顯示屏上。
   - 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，提示烤煮已經結束。

烤煮結束後，焗爐關機，並發出聲音信號，提示烤煮已經結束。

要在焗爐運行時，改變烤煮時間和停止時間，只需按下 ⌒ 觸鍵，並輸入新的烤煮時間或停止時間，然後再次按下 ⊡ 觸鍵。

處理烤肉、牛排或家禽時，這是顯示食物烤煮方法正確的最佳方法。

本焗爐會視乎需要，配備肉類溫度計，用來探測肉類內部溫度，當溫度達到設定值時便停止烤煮。

使用肉類溫度計時，焗爐將自動檢查烤煮時間。

注意：只有產品的部分型號配備烤肉探針。

準確的烤煮控制可以令菜肴口感細嫩，獨具風味，香氣誘人。

烤肉探針是插入食物的溫度計，用來探測內部溫度，控制烤煮結束的時間。比如說，肉類可能外表看上去熟了，但裡面還是生的！

烤煮中食物的溫度關乎到健康及衛生問題。肉類、家禽、魚類及生蛋都含有細菌。

某些類型的細菌可能令食物變壞。其他的細菌，如沙門氏菌、空腸彎麴菌、李斯特菌、大腸桿菌和金黃葡萄球菌會對人類健康造成嚴重傷害。細菌會在 4.4℃ 至 60℃ 之間快速繁殖。特別是免治肉類，其細菌增生的風險非常高。

必須採取以下步驟，以為防止細菌繁殖：

- 不要在室溫下解凍食物，應使用專門的解凍功能在雪櫃或焗爐內解凍。如果在焗爐內解凍，請在解凍後立即進行烤煮。
- 烤雞內部填有食材，烤焗後應立即食用。如果您打算在 2 個小時內食用，切勿購買預先包裝的釀烤雞，並應購買即烤即食的釀烤雞。
- 請在雪櫃內醃制食物，切勿在室溫下醃制。
- 用烤肉探針檢查 5 釐米厚的肉類、魚類和家禽的溫度，確保達到最低烤煮溫度。
- 未經煮熟的雞肉對健康的危害最大，特別是會有機會出現沙門氏菌。
- 切勿在中斷烤煮程式後（即食物半熟時） 保存食物，留待之後再煮熟。這樣會令食物內部變得「溫暖」，促進細菌增生。
- 烤肉和烤家禽的爐內溫度不應低於 165℃。

⚠️ **重要**

只可使用產品配備的肉類溫度計。

在任何情況下，我們均建議您參考下方列表（摘自美國國家食物安全資料庫（NFSD））。

食物	最低內部溫度
免治肉類	
漢堡包	71℃
牛肉、小牛肉、羊肉、豬肉	74℃
雞肉、火雞	74℃
牛肉、小牛肉、羊肉	
烤牛肉和牛扒：	
半熟	NFSD 未有指出半熟肉的烤煮溫度，因為這對健康而言不是太安全
三分熟	63℃
五分熟	71℃
全熟	77℃
豬肉	
豬扒、烤豬肉、排骨：	
五分熟	71℃
全熟	77℃
新鮮火腿	71℃
新鮮香腸	71℃
家禽	
全雞或雞塊	82℃
鴨	82℃
整隻火雞（無餡料）	82℃
火雞胸	77℃

- 為避免燙傷，在熱焗爐內插入及取出肉類溫度計時應佩戴廚房手套。
- 務必使用夾鉗取出肉類溫度計。扯住電線拉出溫度計可能會損壞溫度計。
- 插入溫度計時，請確保食物已經完成解凍。否則會可能損壞溫度計。

注意： - 肉類溫度計只適用於部分功能（食譜模式下不得使用肉類溫度計）。
　　　　如果在無法使用肉類溫度計的模式下使用肉類溫度計，顯示屏上將顯示「取出溫度計」的資訊。
　　　・如果肉類溫度計在烤煮操作中意外掉落，顯示屏上將顯示警告資訊。
　　　・溫度計溫度可設定為 104°F 至 212°F （40°C － 100°C）。
　　　・焗爐將保存使用者最後設定的溫度。

如何使用烤肉探針

如圖，溫度計插座位元元於焗爐內左上角，由帶插銷的金屬蓋保護。
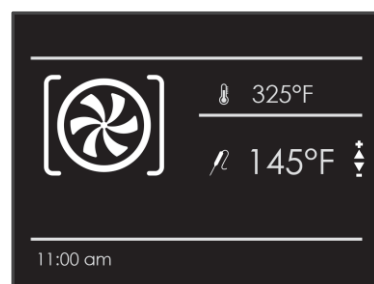取下金屬蓋，然後完全插入溫度計插頭（您將聽到哢嗒一聲，即代表已經完全插入）。
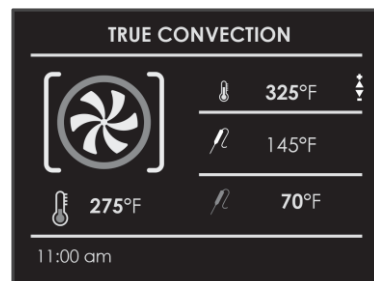

將溫度計插入食物時，不要接觸脂肪或骨頭。

請緊記，如果焗爐已在運行當中，即使連接溫度計插頭，溫度計也不會啟動！

將溫度計插入肉類最厚部分的中心。
確保溫度計沒有接觸脂肪、骨頭、焗爐部件或碟子。
溫度計插入後，系列將自動識別，並在顯示屏上顯示出溫度計 🍢 的圖標。
如果在插入溫度計後開啟烤煮模式，將會自動顯示功能設定頁面。

1. 通過箭頭 △ ▽ 設定要求的溫度計溫度，按 🔁 觸鍵確認。

2. 按下 🔁 觸鍵，開始烤煮，溫度計檢測的所有烤煮資料將會在顯示屏上顯示。
- 烤煮模式
- 焗爐溫度
- 設定溫度計溫度
- 即時溫度計溫度

達到溫度計溫度後，焗爐將關閉，並發出聲音，提示烤煮結束。

注意：烤煮開始後，可用箭頭 △ ▽ 隨時改變溫度。

要改變溫度計溫度，請按下 🔁 觸鍵，再按 ↰ 觸鍵，最後再按下 🔁 觸鍵。

焗爐的食譜功讓您不必每次手動設定焗爐即可烤焗食物。選擇一個 SET（設定）的食譜後，焗爐會根據從功能表中選擇的食譜，自動設定烤煮模式、溫度和時間。

食譜列表	食物種類	食物狀態	食譜列表	顯示資訊
預設或個人化		新鮮	麵包 薄餅	配件類型 水平位置 食物重量 烤煮時間 要求預熱 （是/否）
		冷藏		
		原件	肉類	
		小塊		
		原隻	家禽	
		小塊		
		原條	魚類	
		碎塊		
		--	蔬菜	
		--		
		--	批	
		--		

選擇預設食譜：

1. 切換到焗爐功能，選擇圖標 📖，並按下觸鍵 ↵。
2. 使用箭頭 △ ▽ 選擇 PRESET (預設) 或 PERSONAL (個人化)，然後按下 ↵ 觸鍵確認。
3. 用箭頭 △ ▽ 和 ◁▷ 選擇要烹煮的食物類型，然後按下 ↵ 觸鍵確認。
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 ⏎ 觸鍵確認。
   在食譜烤煮期間，會出現一系列嗶嗶聲和和訊息，詢問您是否執行以下操作。只需簡單跟從螢幕上的指示便可。
8. 結束時，焗爐關機，並發出嗶嗶聲和和訊息，提示食譜烤煮已結束。

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。

1. 當選擇一個食譜後，按下 △ 觸鍵，然後按下⏎觸鍵確認。
2. 如要改變重量，用箭頭 △▽ 輸入所需的重量，再按 ⏎ 觸鍵確認。

```
       POULTRY
       WEIGHT

       3800g
```

3. 焗爐將自動切換到烤煮時間。要改變這個時間，請使用箭頭△ ▽ 並按下⏎ 觸鍵確認。

```
       POULTRY
     COOKING TIME

       03:00
```
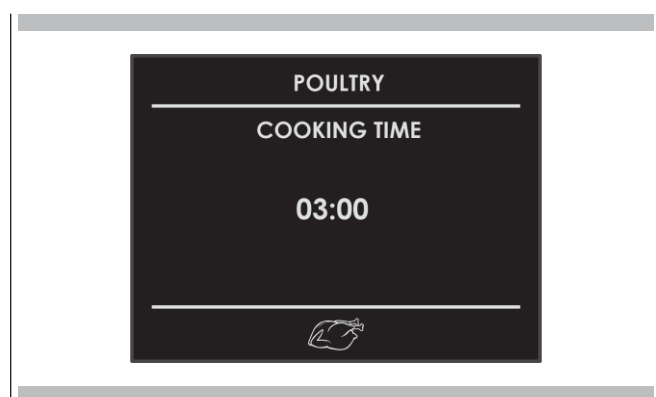
4. 此時，可選擇 SAVE (保存)，將食譜保存在 PERSONAL (個人) 名單中，並按下⏎ 觸鍵確認。

```
       ROASTED TURKEY

   RECTANGULAR GRID
   LEVEL             1
   WEIGHT            2500g
   COOKING TIME      02:00
   PREHEAT           YES

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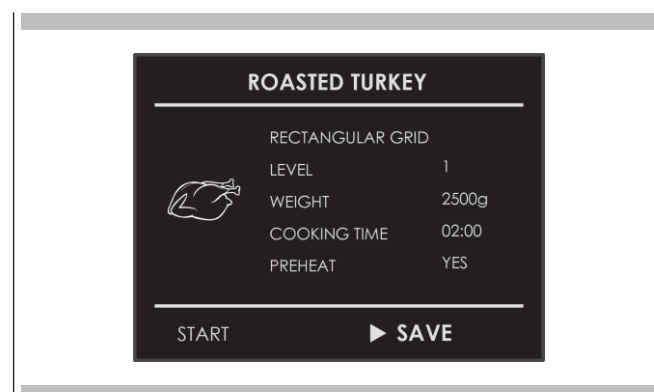
注意： 如果改變時間或重量後，沒有直接儲存數據，則食譜結束時，會出現資訊，詢問您是否保存食譜。

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。
2. 再按下◁觸鍵，並選擇是否刪除，再按下⏎ 觸鍵確認。

```
       POULTRY

   DO YOU WANT REMOVE RECIPE

   NO         ▶ YES
```
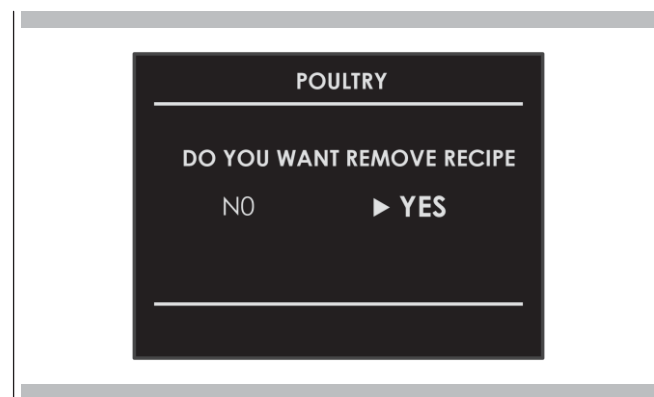
[CLEAN] 焗爐清潔

本功能會在焗爐內注入蒸汽，執行 15 分鐘的清潔循環。循環結束時，焗爐內因高溫烤煮而形成的焦皮將會軟化，令清潔變得非常容易。

⚠ **注意**

蒸煮完成後，需進行回路排放（見回路排放一段）。

[CLEAN] 回路清潔

本功能進行回路清潔循環，保持回路清潔和有效。

⚠ **注意**

蒸煮完成後，需進行回路排放（見回路排放一段）。

在同類產品中，本焗爐不需要使用任何去污劑保持製造蒸汽的系統有效運行。

▤ 回路排放

任何蒸汽功能結束時，焗爐關機後會要求使用 ① 觸鍵執行回路排放。

顯示屏上將顯示以下資訊：NEED TO DISCHARGE（需要排放）／OPEN THE DOOR（打開焗爐門）。

打開焗爐門，小心隨之冒出的熱蒸汽。顯示屏上將出現動態圖標，要求使用者清空容器，直到圖標停止閃爍。按下 ⊡ 觸鍵開始蒸汽回路排放。

本程式結束時，顯示屏將顯示「排放結束/取出並清空水槽」的資訊，確認排放成功。如果您不希望馬上重複新的蒸汽烤煮循環，建議您先清空容器，並在該位置內換上新的容器，然後關上焗爐門。
現在焗爐準備好進行新的烤煮循環。

⚠ 重要

焗爐燈泡必須完全符合以下規格：
a) 結構耐熱（最高 300 ℃）；
b) 電源：見序列牌上的 V/Hz 值；
c) 功率 25 W；
d) G9 連接器。

注意：更換燈泡時，請確保已關掉產品，防止發生觸電。

- 為避免損壞，應在焗爐內的用具鋪上抹布；

- 拆下鋼架固定螺絲；

- 旋轉取下舊燈泡，注意不要打破燈泡；

- 安裝新燈泡時，注意不要用手直接接觸燈泡（建議使用一次性乳膠手套）；

- 更換不銹鋼架時，注意不要夾到矽膠密封墊圈；

- 放回並扭緊已經拆下的不銹鋼螺絲

- 將產品接上電源。

在櫥櫃內安裝焗爐

焗爐必須安裝在爐灶下或直立廚櫃中,或加裝相應的食物保溫抽屜。安裝空間尺寸如下圖所示。櫥櫃材料必須耐熱。焗爐必須位於櫥櫃壁中央,並使用配備的螺絲和軸套固定。

示意圖及尺寸

最小 5

min 460
50
510
540
560
432
455
533
594

min 450
min 458
560
50
min 5
510
540
432
455
533
594

595
560
50
510
140
144
528
26
554
545
596
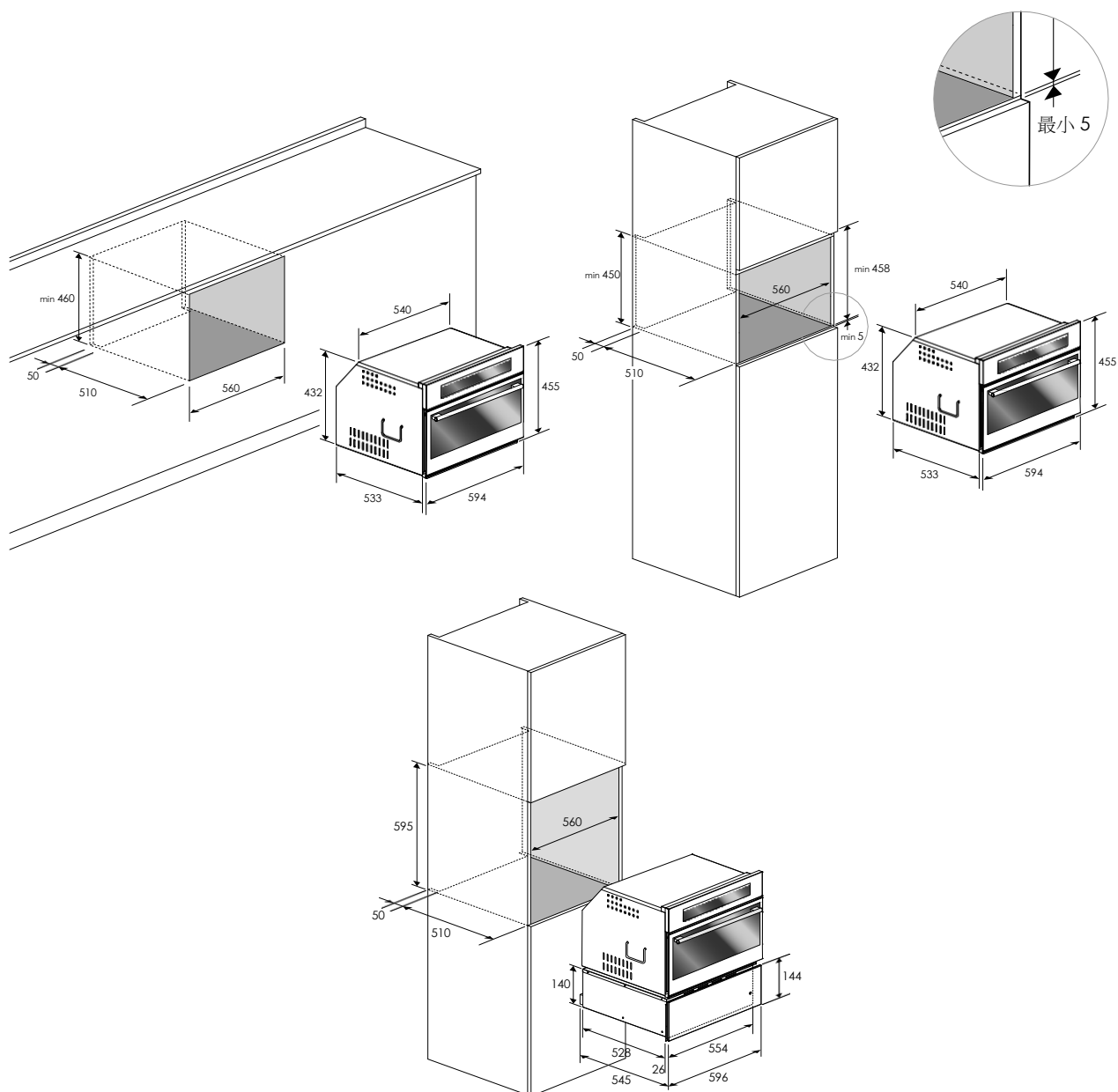
尺寸單位為毫米

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(如適用),插進供電系統內,而插頭必須與牆身插座相相容,也可與固定線路的最終子電路配合,以向焗爐正確供電。

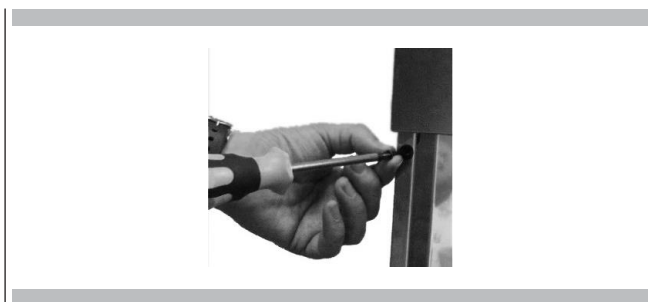如果一部固定電器設備沒有電線和插頭,或沒有確保能中斷電源的其他設備,便須要在電源接觸點上,留有足夠的空間距離,令電源接觸可完全中斷(在超載電壓第 3 類型下),這個中斷設備,必須在供電系統提供,並符合安裝條例。

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。

電纜類型和最小直徑

		SASO	
H05RR-F	3x1.5 平方毫米	H05RR-F	3x2.5 平方毫米
H05VV-F	3x1.5 平方毫米	H05VV-F	3x2.5 平方毫米
H05RN-F	3x1.5 平方毫米	H05RN-F	3x2.5 平方毫米
H05V2V2-F	3x1.5 平方毫米	H05V2V2-F	3x2.5 平方毫米
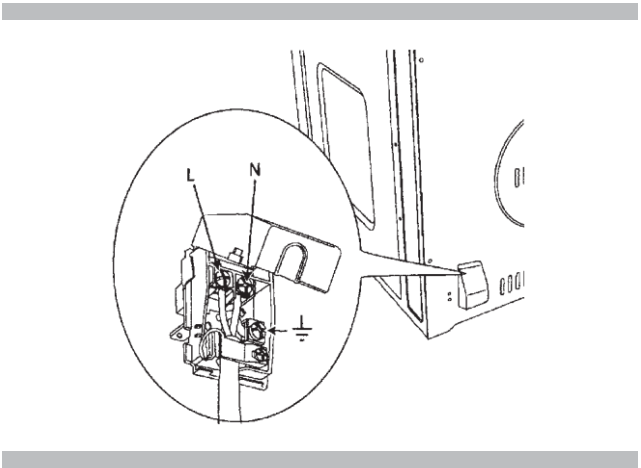
烤焗或對流烤焗時，除焗爐故障外，還有很多因素可能導致不良的烤焗失敗。下表列出了最常見的問題原因。烘烤容器的尺寸、形狀和物料，卻直接影響烘烤結果，最好的解決方法，可能是更換那些因長期使用而變黑、彎曲的殘舊烘烤容器。

烤焗問題	原因
烤焗食物不平均變焦	・焗爐未預熱 ・焗爐烤架或焗爐底部上有錫紙 ・烤焗容器相對食物而言太大 ・焗盤互相接觸或接觸爐壁
食物底部過於焦燶	・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
食物太乾或體積過分變小	・焗爐溫度太低 ・焗爐未預熱 ・焗爐門被頻繁打開 ・錫紙完全密封 ・焗盤太小
食物烤焗或燒烤太慢	・焗爐溫度太低 ・焗爐未預熱 ・焗爐門被頻繁打開 ・錫紙完全密封 ・焗盤太小
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	・焗爐溫度太低 ・烤焗時間不當 ・蛋糕過早試味 ・焗爐門被頻繁打開 ・焗盤太大
蛋糕中部漲高但頂部裂開	・烤焗溫度太高 ・烤焗時間太長 ・焗盤互相接觸或接觸爐壁 ・烤架位置不當 ・焗盤太小
批邊太焦燶	・焗爐溫度太高 ・脆皮邊緣太薄

聯絡維修人員部門前，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	拔掉電源，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。
焗爐烤煮不均勻	參考建議烤架位置的烘煮表。對流烘烤模式下，須降低食譜溫度至 25℉（15℃）。
焗爐照明無法正常工作	如果燈泡鬆動或出現故障，則更換燈泡或重新扭緊燈泡。見第 25 頁。不要徒手直接觸摸燈泡，因為手指上的油污可能會令燈泡提早燒毀。
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。

顯示屏上出現其他 F ___ 故障代碼　　拔掉電源，數秒後重新啟動。如果故障持續，請記下故障代碼

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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 2 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　＿＿＿＿＿＿＿＿＿＿＿＿＿

Mia Cucina

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