Mia Cucina

KITCHENS BY TOWNGAS

# User Manual

**Built-in Oven**

# GYV65
# GYV34

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**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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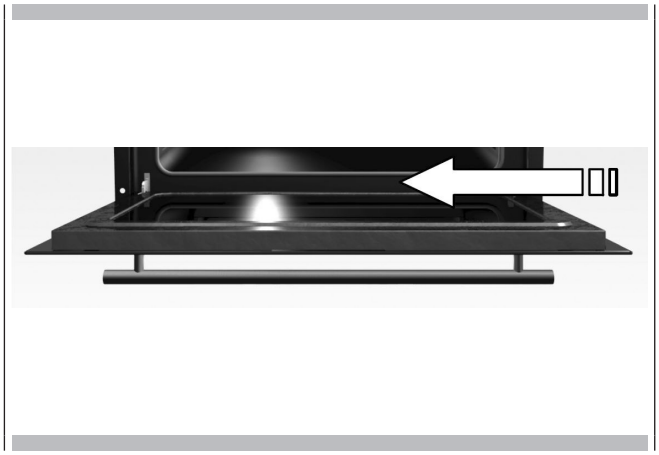


**IMPORTANT**

The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.

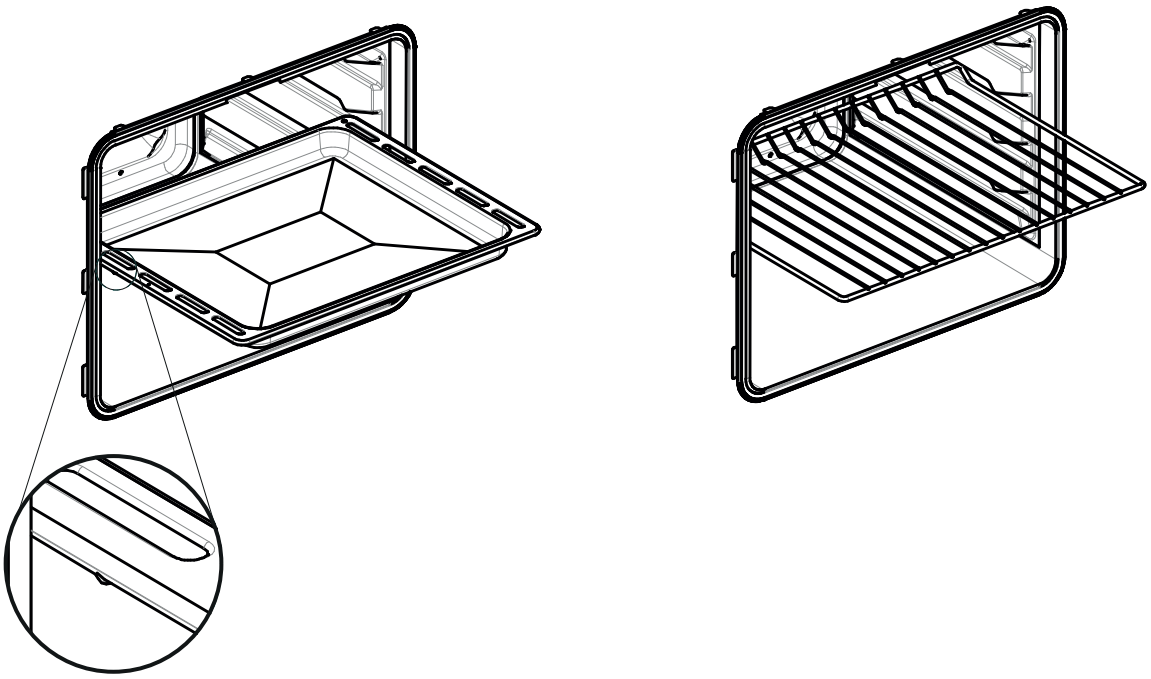
- **Do not disassemble any parts prior to having disconnected the oven from the mains.**
- **Do not use the appliance if any part is broken (for example a glass). Disconnect it from the mains and call service.**
- Before using the oven, it is recommended to make it operate at noload at the maximum temperature for an hour to eliminate the insulating material odour.
- In all models, leave the door closed when the grill is used.
- The cooling fan may remain in operation so long as the oven is hot, even after it has been switched off.
- **During the use the appliance becomes very hot; don't touch the heating elements inside the oven.**
- Parents and adults should pay particular attention when using the product in presence of children.
- Children should be overseen so as to ensure that they don't play with the equipment.
- **Keep children under age 8 away, unless constantly supervised.**
- This appliance is not intended for use by persons **(including children over age 8)** with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsable for their safety.
- **Children may not perform cleaning and maintenance unsupervised.**
- In order to avoid damage to the oven enamel coat, do not cover the oven muffle sole with any item (e.g. aluminum foil, pans and the likes).
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Abrasive detergents and steam cleaning equipment should not be used for cleaning.
- The appliance must not be installedbehind a decorative door in order to avoid overheating.
- **WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**
- The oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- Use only the meat probe supplied with the appliance.

**IMPORTANT**

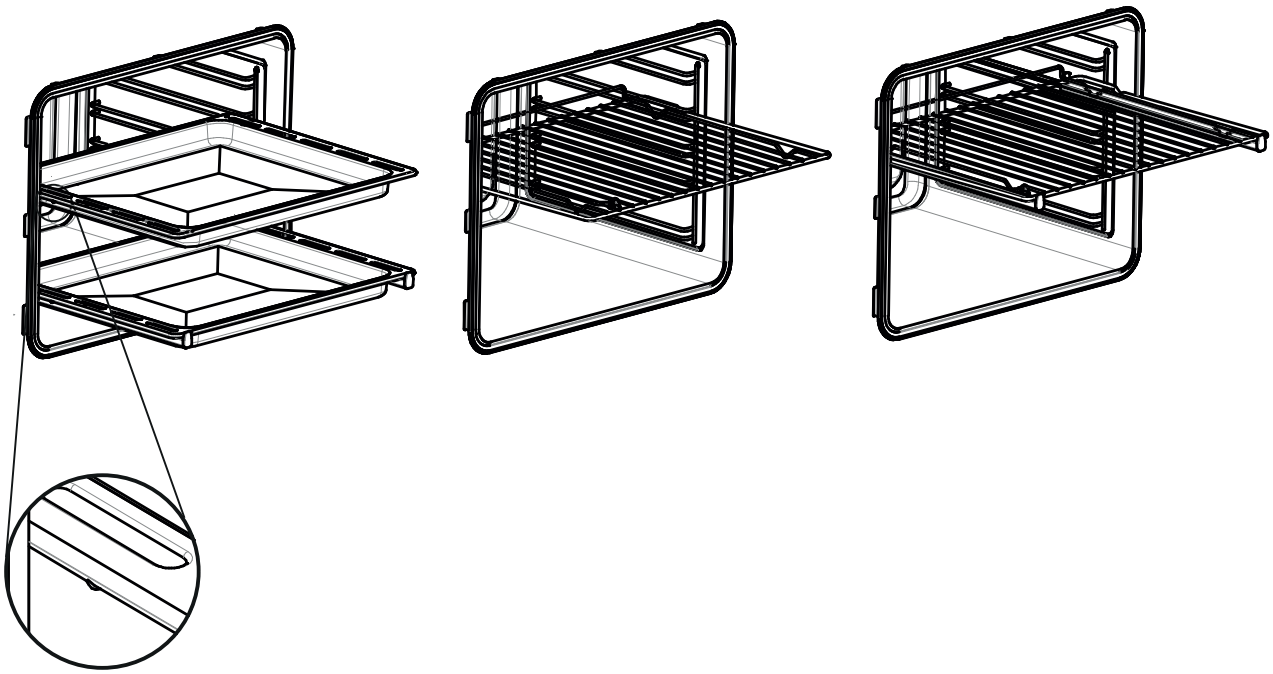
If the oven is installed in an ambient temperature below 37 °F (3 °C), F*0117 may appear; when a higher ambient temperature is reached, the error will no longer appear.

Refer to the figures below for the correct placement of the grills

EMBOSSED GUIDES



REMOVABLE GUIDES



To install the oven into the kitchen a cutout should be made in accordance with the dimensions shown in the Cutout & Dimensions figure.
The apparatus is to be fastened to the top by means of the two screws provided in the kit through the holes made on the oven uprights.
The cabinet in which the apparatus is installed shall be open on the back side to ensure a sufficient air circulation and prevent overheating.

**⚠ WARNING**

As the apparatus is to be fitted in your kitchen furniture, make sure that all surfaces in contact with the oven can resist a temperature of approx 90°C.

## Electricals

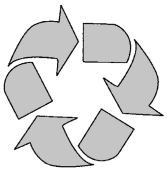
**Maximum absorbed power:** (see data plate).

Supply voltage: (see data plate).

NOTE: This appliance is in compliance with following European directives: 2006/95/CE (LVD), 2004/108/CE (EMC), 2011/65/CE (RoHS), 2012/19/UE (WEEE), 2002/40/CE.

## Respect for the environment

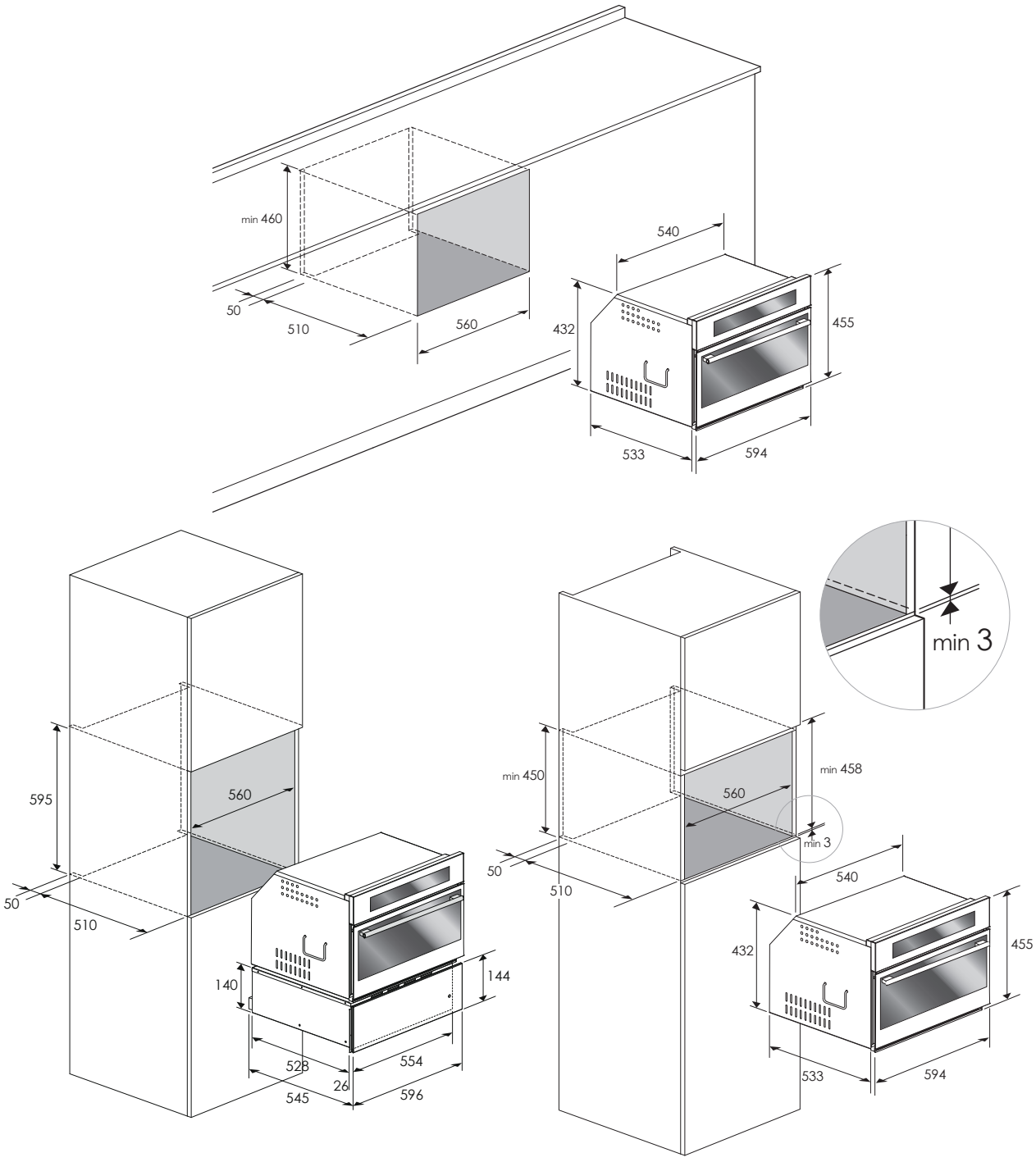
The documentation for this appliance is printed on paper bleached without chlorine or recycled paper to contribute to protecting the environment. The packaging was designed to prevent damage to the environment; they are ecological products that can be recovered or recycled.
Recycling the packing saves raw materials and reduces the volume of industrial and domestic waste.



THE 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 2012/96/UE, 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.

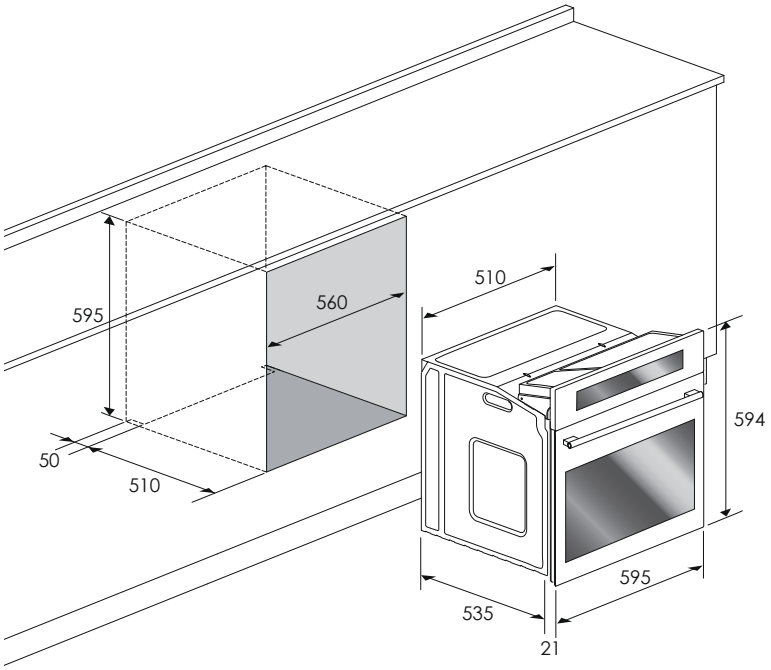
THE SYMBOL on the product or accompanying documentation indicates that this product must not be treated as domestic waste but must be delivered to a suitable collection point for the recycling of electrical and electronic equipment.

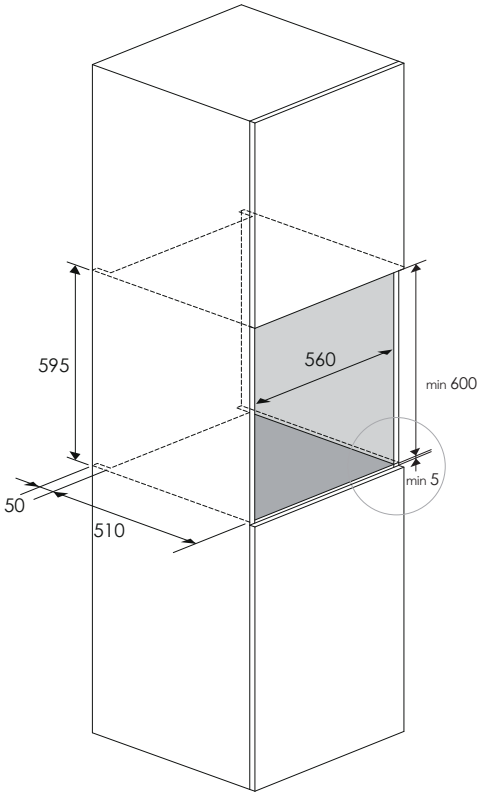
## MOD. 45

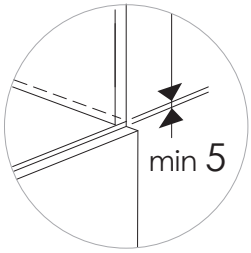


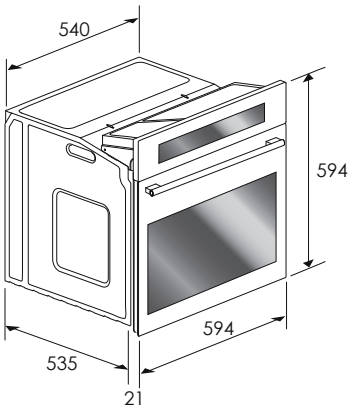

Dimensions are in millimeters

## MOD. 60



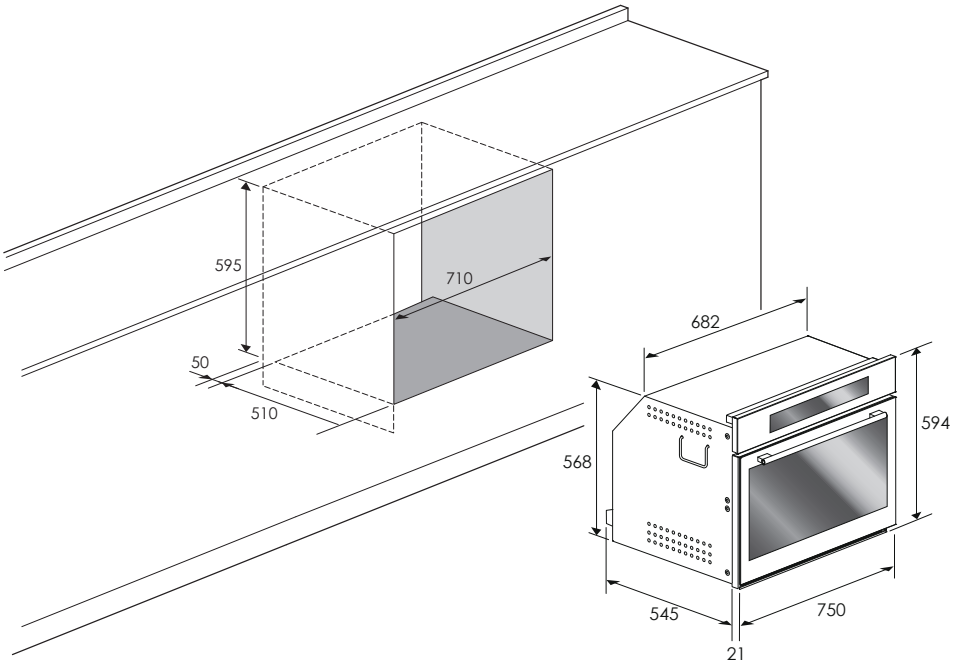



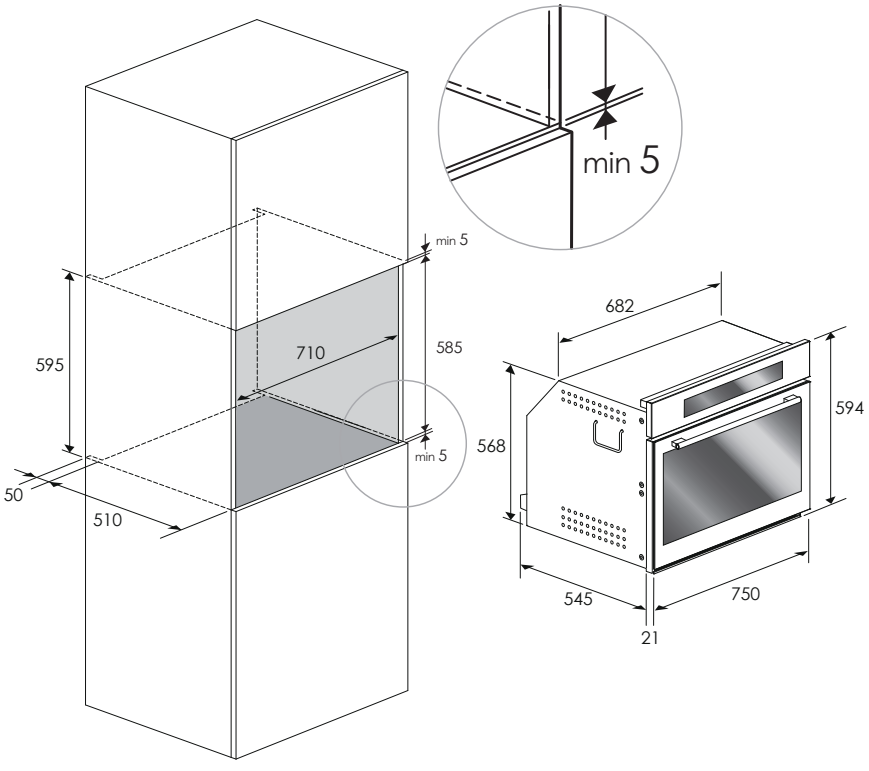




Dimensions are in millimeters

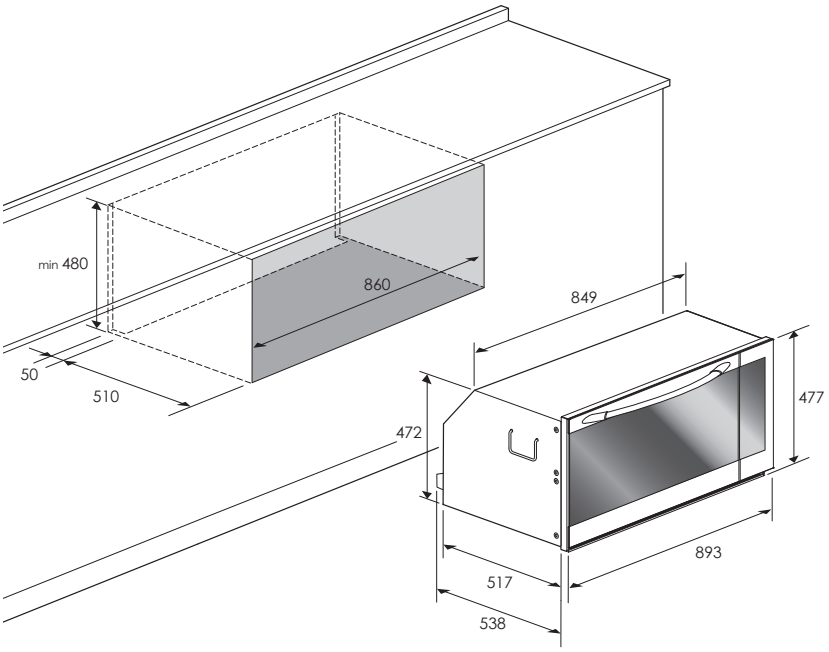
## MOD. 75

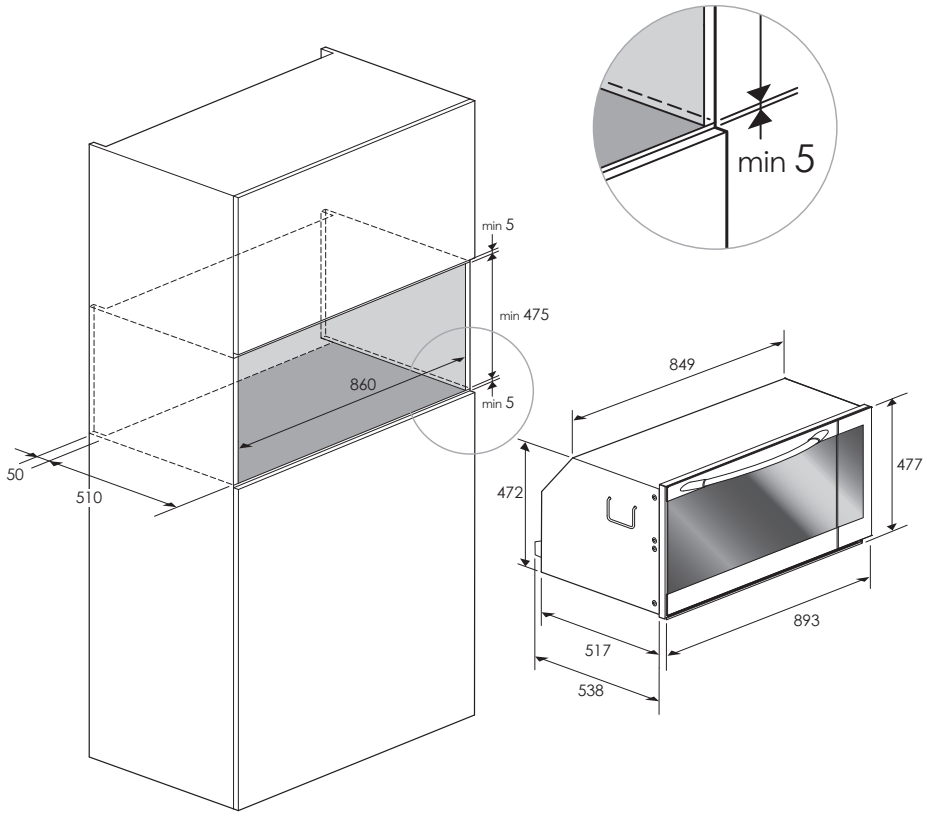



Dimensions are in millimeters

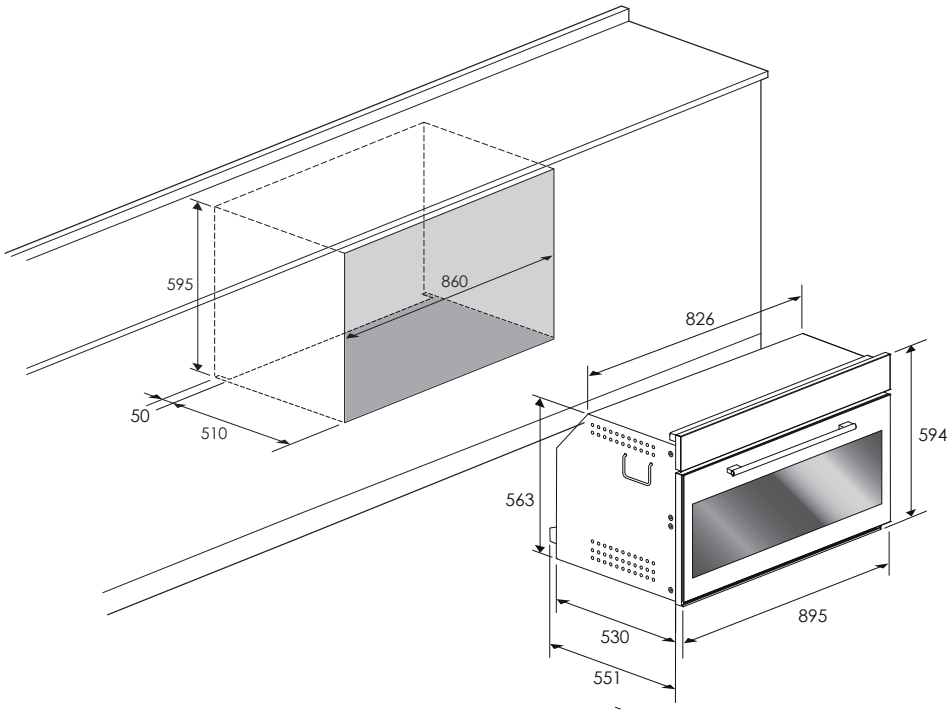
**MOD. 90x48**

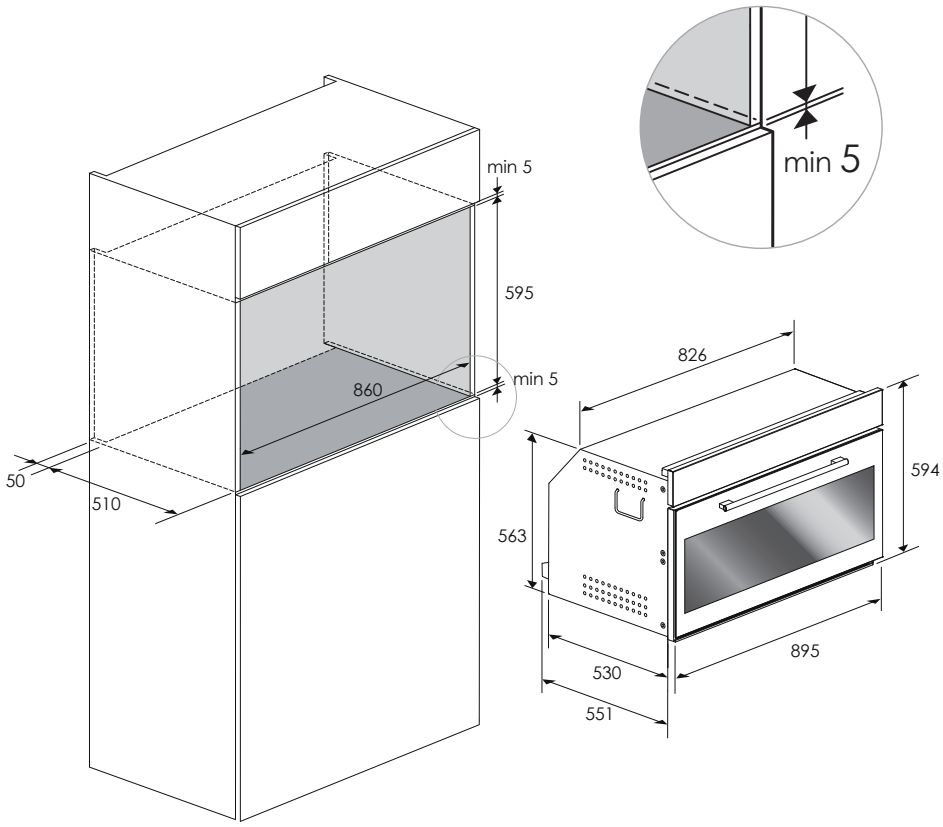



Dimensions are in millimeters

**MOD. 90x60**




Dimensions are in millimeters

## Connection to the electrical power mains

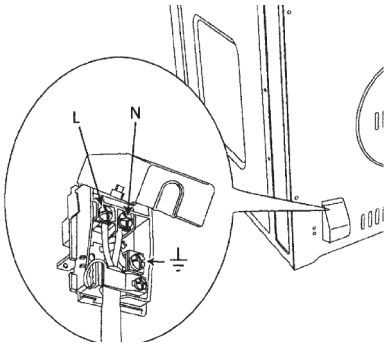
**⚠ WARNING**

This apparatus must be earthed.

The oven is only for domestic use.
The feed voltage and the absorbed power are as indicated on the data plate attached to the left-hand side upright, which can be seen when the oven door is open.
Connecting must be carried out by qualified personnel and in accordance with the regulations currently in force.
The manufacturer can not be held responsible for any damages to persons or objects caused by failure to observe these instructions.
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
The oven must be connected to the mains through a multipole circuit breaker with a contact-to-contact gap of at least 3 mm, making sure that the earth wire is not disconnected. For connecting use a flexible cable remembering to make it long enough to allow the oven to be removed from its housing unit when maintenance work is required.
Such a device must be fitted to the power supply in compliance with the regulations
governing electrical installations.

The socket or switch must be easily reachable with the oven fully installed.

| CABLE TYPES AND MINIMAL DIAMETERS | | | |
|---|---|---|---|
| | | SASO | |
| H05RR-F | 3x1,5 $mm^2$ | H05RR-F | 3x2,5 $mm^2$ |
| H05VV-F | 3x1,5 $mm^2$ | H05VV-F | 3x2,5 $mm^2$ |
| H05RN-F | 3x1,5 $mm^2$ | H05RN-F | 3x2,5 $mm^2$ |
| H05V2V2-F | 3x1,5 $mm^2$ | H05V2V2-F | 3x2,5 $mm^2$ |



## The first time you use the oven

Clean the oven thoroughly with soapy water and rinse well.
Operate the oven for about 30 minutes at maximum temperature to burn off all traces of
grease which might otherwise create unpleasant smells when cooking.

**⚠ WARNING**

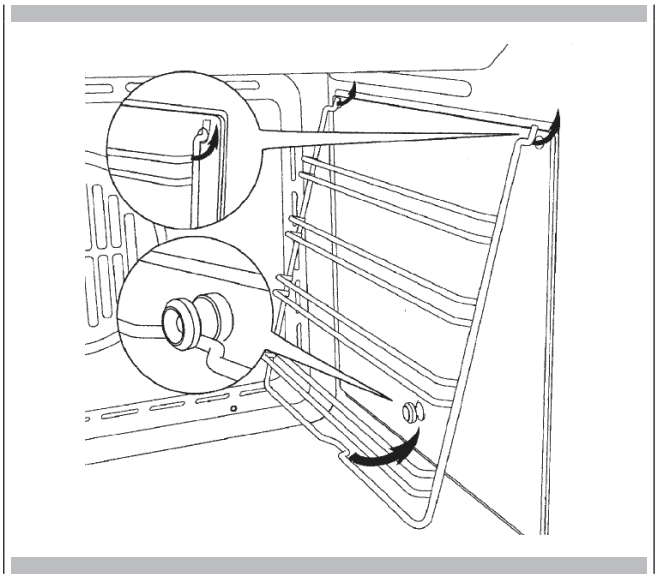
Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

**⚠ WARNING**

Make sure you do not force it to avoid damage to the enamel.

## Removable Guides (if present)

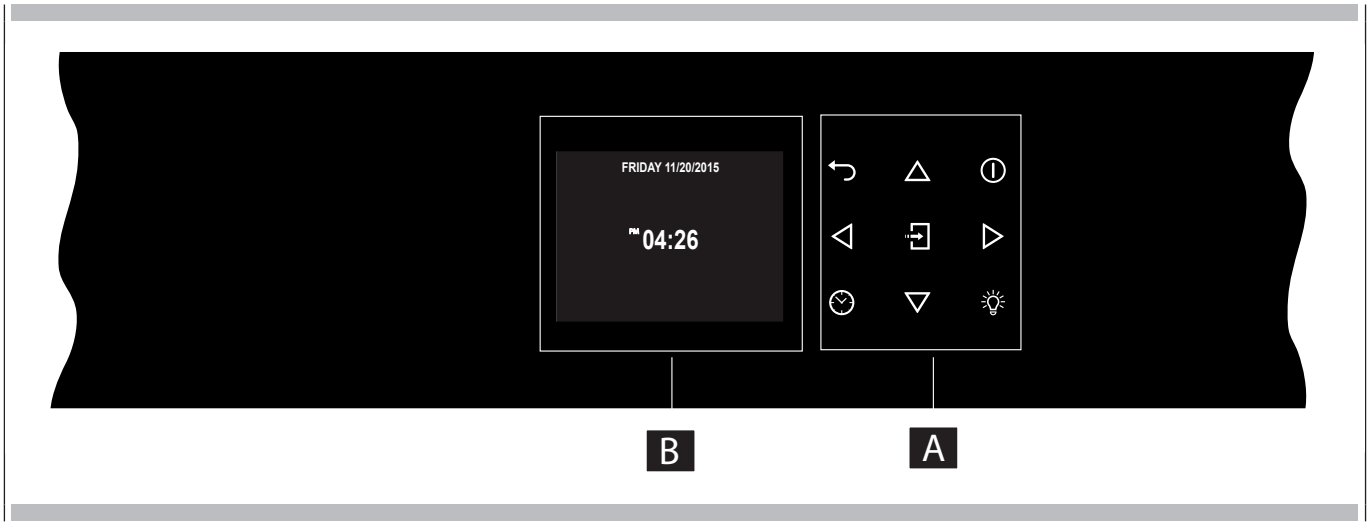
To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.



# 5 - Control panel

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.

| | |
|---|---|
| | 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.<br>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 and Fast 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.
When it's necessary to heat up the oven rapidly, a Fast Preheat mode is available: it uses the heating elements and the convection fan in a special way, in order to reduce the heating time as long as possible.
After having set one of the cooking functions for which the fast preheat is available and set the desired temperature value touch the ⏲ key, after entering the functions menu, select the icon ⏫ by means of the keys ◁ ▷ and confirm by means of the key ⏎.
As soon as the set-point temperature is reached, the control sounds a and both "Fast Preheat Icon" and "current temperature" disappear. The oven switches automatically to the desired cooking mode that was previously set: put the food inside now.

## 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.

# 7 - General Oven Tips

## Preheating the Oven

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Use Fast Preheat mode when a shorter time is desired to preheat 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.

## Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
- Shiny, smooth metal or light non-stick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.
- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-stick / anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance.
- Store the broil pan outside of the oven.

## 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. Your previous oven may have had a mechanical thermostat that drifted gradually over time to a higher temperature. It is normal that you may need to adjust your favorite recipes when cooking in a new oven.

## 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.

- Language
- Temperature & Weight
- Time
- Date

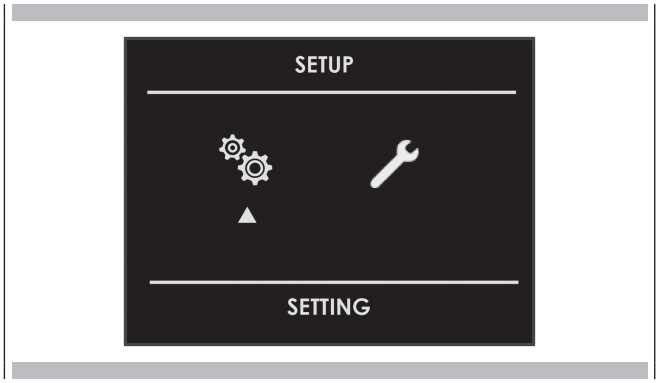
**Refer to the USER SETTING paragraph for setting instructions.**

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

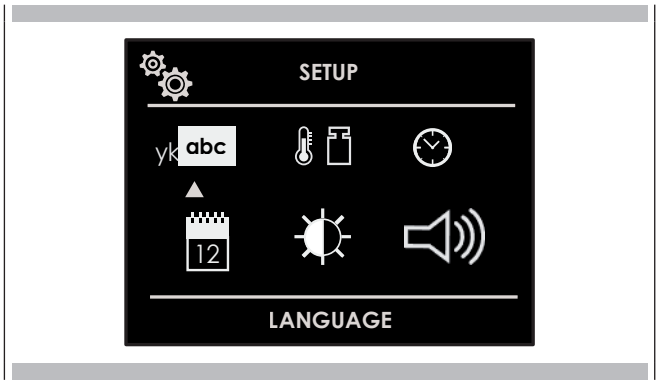
With the oven on, select the icon and confirm with the key to enter the SETTINGS menu. This menu permits personalizing the settings of your oven. To make access, no active cooking or any set time functions must be in progress.

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.




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.

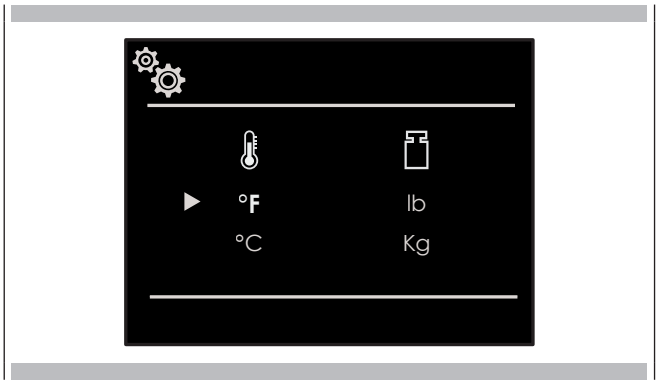



## Language

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

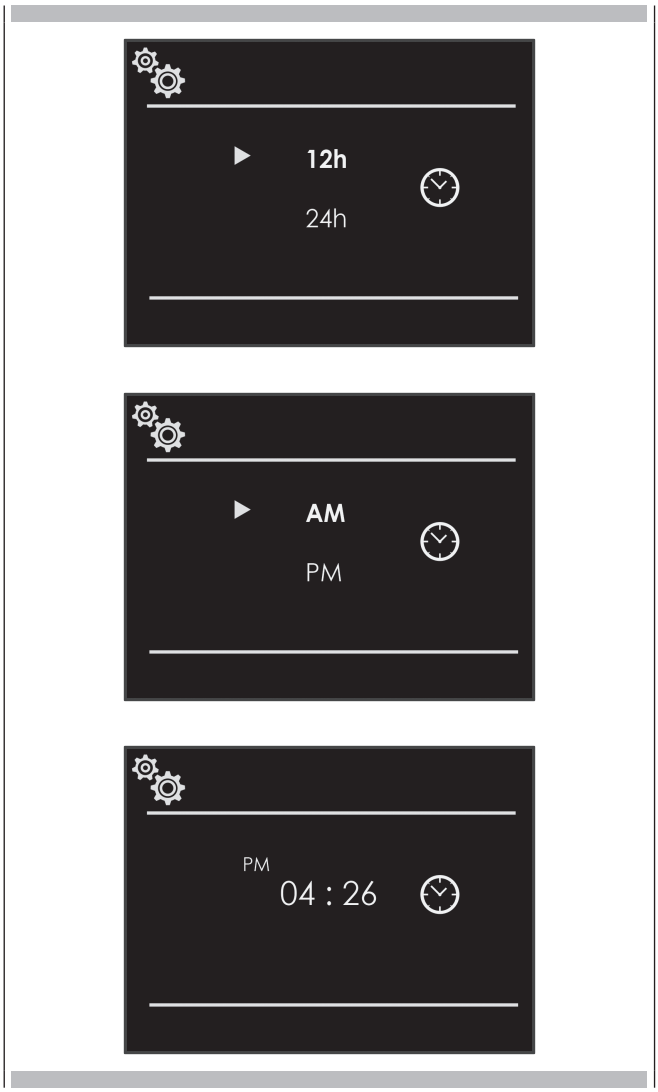
## Temperature & Weight

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.



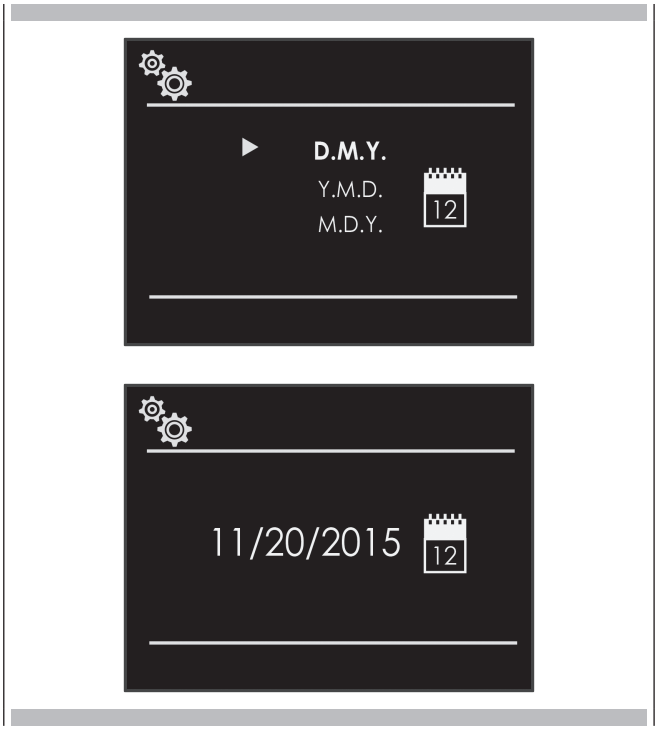

## Time

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.



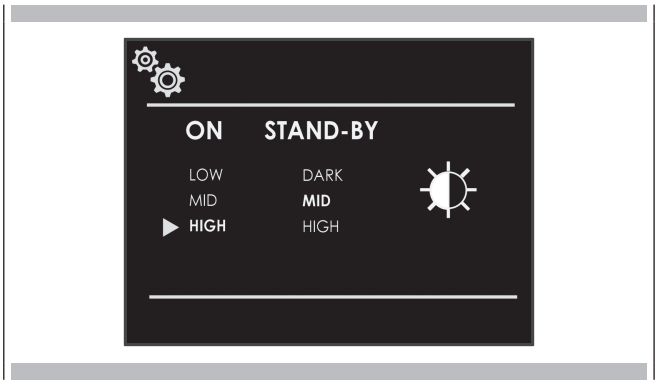
## Date

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.




## 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.

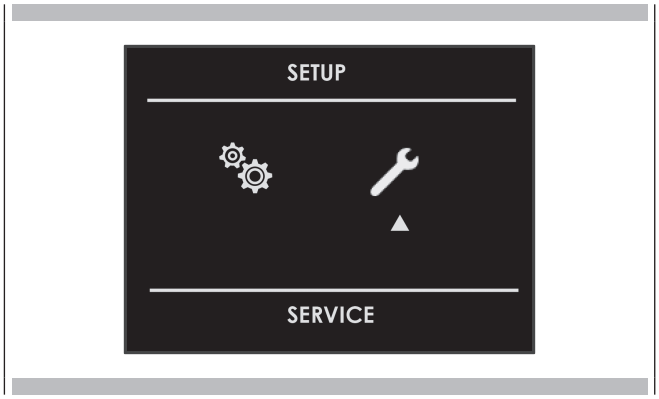



## Volume

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

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.




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.

## Event Log

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

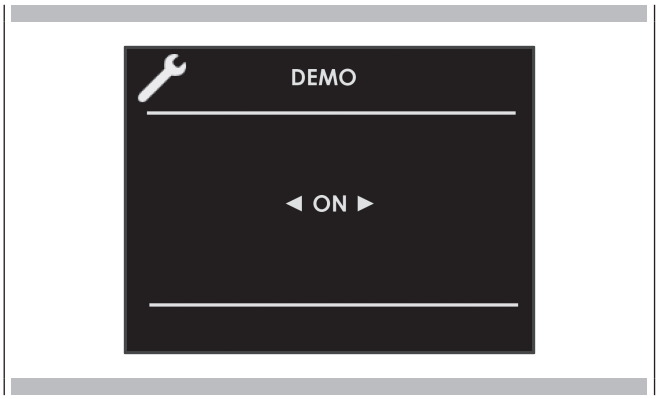
## Demo

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 ⏻ 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 ⏻ 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.



## Switching the oven on and offf

**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 ⏻ to switch the oven on and press again to switch it off. The oven returns to standby mode.

## Selecting the cooking mode

**IMPORTANT**

- Do not leave the door open for a long time during cooking.
- The door must be kept closed during the BROIL functions.
- Position the grill or grills on an appropriate level.

| Functions | |
|---|---|
| | BAKE |
| | ROAST |
| | TRUE CONVEC. |
| | CONVEC. ROAST |
| | ECO BAKING |
| | DOUBLE GRILL |
| | GRILL |
| | CONVEC. GRILL |
| | CONVEC. DOWN BAKE |
| | PIZZA |
| | DEFROST |
| | DEHYDRATE |

| Functions | |
|---|---|
| | UP BAKE |
| | SABBATH<br>On some models |
| | CLEAN<br>On some models |

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.

## 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**

- In all the cooking modes where the temperature is fixed, this is not shown on the screen.
- 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 △ ▽.

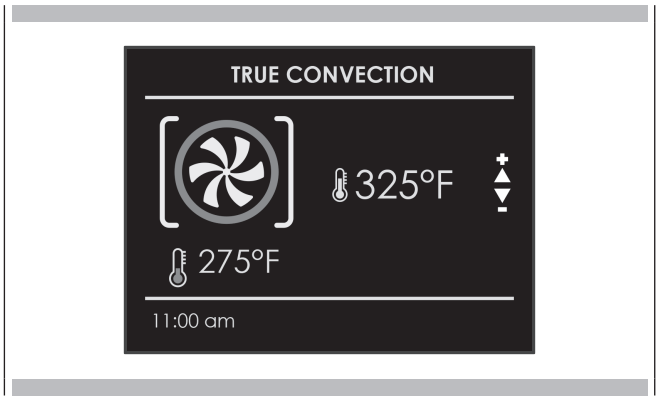
# 12 - Cooking Mode Tables

| OVEN 45 cm | | | | | | |
|---|---|---|---|---|---|---|
| **COOKING MODE** | **ICON** | **FAST PREHEAT** | **MEAT PROBE** | **TEMPERATURE** | | |
| | | | | **Min.** | **Preset** | **Max.** |
| DEFROST | | | | 40°C | 50°C | 60°C |
| BAKE | | | | 50°C | 50°C | 200°C |
| ROAST | | | | 50°C | 190°C | 230°C |
| ECO BAKING | | | | 50°C | 165°C | 230°C |
| TRUE CONVECTION | | | | 50°C | 165°C | 230°C |
| PIZZA | | | | 50°C | 230°C | 230°C |
| CONVECTION ROAST | | | | 50°C | 165°C | 230°C |
| CONVECTION GRILL | | | | 50°C | 165°C | 230°C |
| CONVECTION DOWN BAKE | | | | 50°C | 165°C | 200°C |
| GRILL | | | | 50°C | 230°C | 230°C |
| DOUBLE GRILL | | | | 50°C | 230°C | 230°C |
| UP BAKE | | | | 50°C | 180°C | 230°C |
| SABBATH (if present) | | | | 60°C | | |

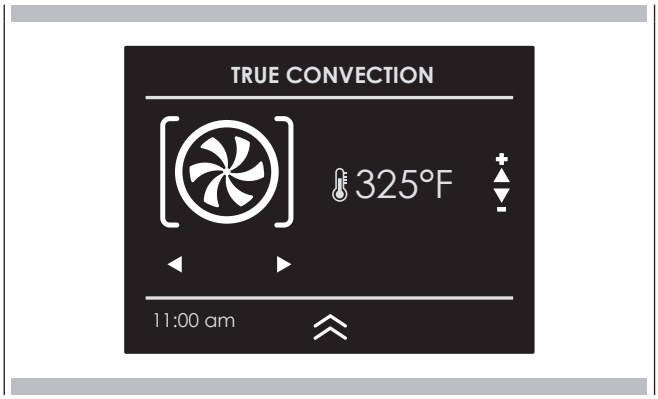
| OVEN 60 cm - OVEN 75 cm - OVEN 90x48 cm - OVEN 90X90 cm | | | | | | |
|---|---|---|---|---|---|---|
| **COOKING MODE** | **ICON** | **FAST PREHEAT** | **MEAT PROBE** | **TEMPERATURE** | | |
| | | | | **Min.** | **Preset** | **Max.** |
| DEFROST | | | | 40°C | 50°C | 60°C |
| BAKE | |  |  | 50°C | 50°C | 250°C |
| ROAST | |  |  | 50°C | 190°C | 250°C |
| ECO BAKING | | |  | 50°C | 165°C | 250°C |
| TRUE CONVECTION | |  |  | 50°C | 165°C | 250°C |
| PIZZA | |  |  | 50°C | 230°C | 250°C |
| CONVECTION ROAST | |  |  | 50°C | 165°C | 250°C |
| CONVECTION GRILL | |  |  | 50°C | 165°C | 250°C |
| CONVECTION DOWN BAKE | |  |  | 50°C | 165°C | 250°C |
| GRILL | |  |  | 50°C | 230°C | 250°C |
| DOUBLE GRILL | |  |  | 50°C | 230°C | 250°C |
| UP BAKE | |  |  | 50°C | 180°C | 250°C |
| SABBATH (if present) | | | | 60°C | | |
| CLEAN | | | | 250°C | | |

## Pre-heating phase

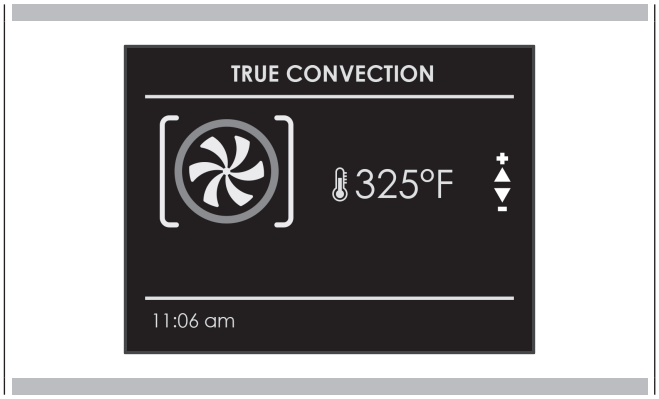
While the oven is in pre-heating phase, the instantaneous temperature is displayed underneath the cooking mode icon.

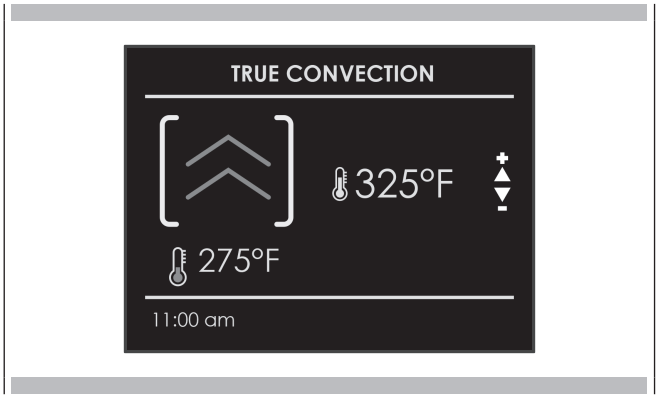



Just as soon as the set temperature is reached, an acoustic signal is heard and the instantaneous temperature indication disappears.




3. Press the ⏎ key again to run the function.
   The display page shows the icon of the active functions until the set temperature has been reached. Afterwards, the function switches to automatic in the selected cooking mode.




## Fast Preheat

The FAST PREHEAT function permits reaching the desired temperature quicker compared to standard preheating. The function can be enabled for all the cooking modes in the BAKE (except the Sabbath and ECO), CONVECT and PIZZA groups.

**To select FAST PREHEAT:**

1. Select the cooking mode as previously indicated and press the ⏎ key to display the cooking mode preview display page.
2. Press the ⏲ key.
   Select the icon ⏲ by means of the arrows and confirm with the key ⏎. The symbol ⩔ appears in the lower part of the screen.

## Eco

This mode is intended to save energy.
Ideal for frozen or precooked food, and small portions-meals.
The preheat time is very short and cooking tends
to be slower. It is not recommended for heavy loads e.g. large portions or big meal preparation.

## Using Oven Lights

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.

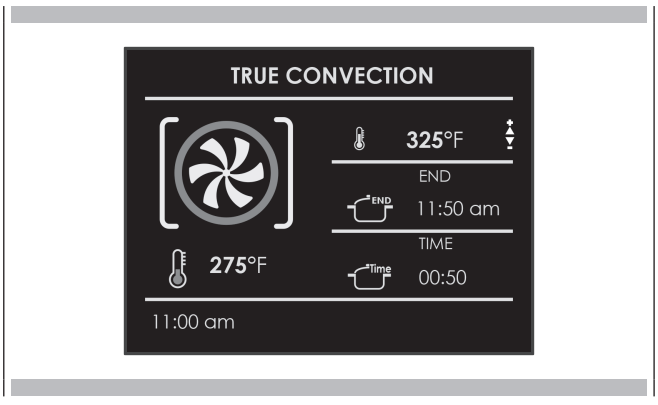
## Cook Time

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.

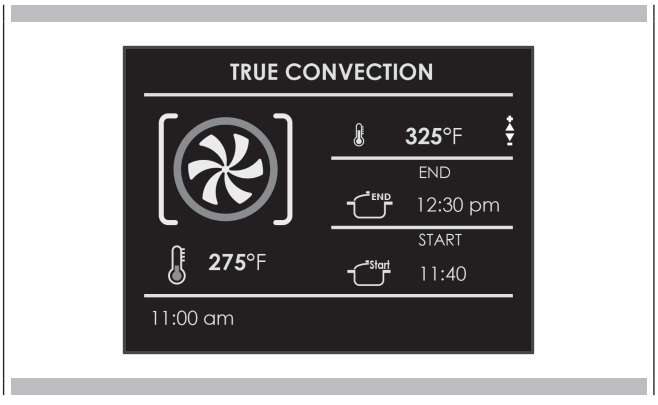
## Stop Time

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.

# 14 - Setting the Meat Probe (if present)

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.

NB: 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).

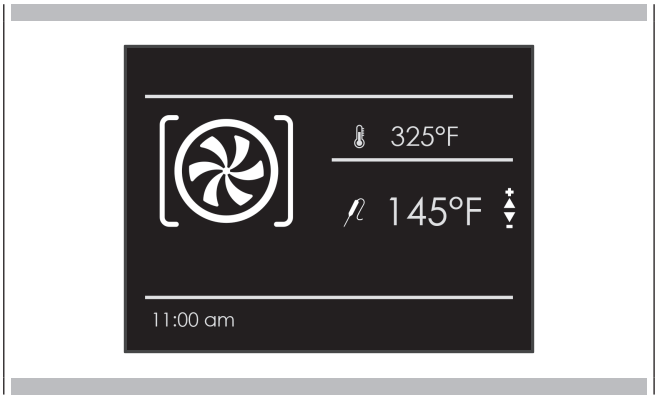
| Food | Minimum internal temperature |
|---|---|
| **Mince** | |
| Hamburger | 71° C |
| Beef, veal, lamb, pork | 74° C |
| Chicken, turkey | 74° C |
| **Beef, veal, lamb** | |
| Roasts and steaks: | |
| Rare | The cooking temperature for rare meat is not indicated by the NFSD as it is unsafe for health 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

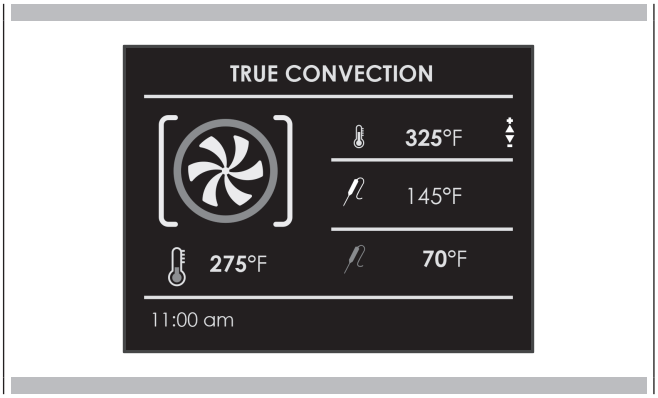
- To avoid burns, use a kitchen glove to fit and remove the meat probe when the oven is hot.
- Always remove the probe using the grip. If it is removed by pulling the cable, it could suffer damage.
- Make sure the food is completely de-frozen when the probe is fitted. Otherwise it could suffer damage.

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.

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.

## Roast Tips and Techniques

Roasting is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.
Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

## General Guidelines

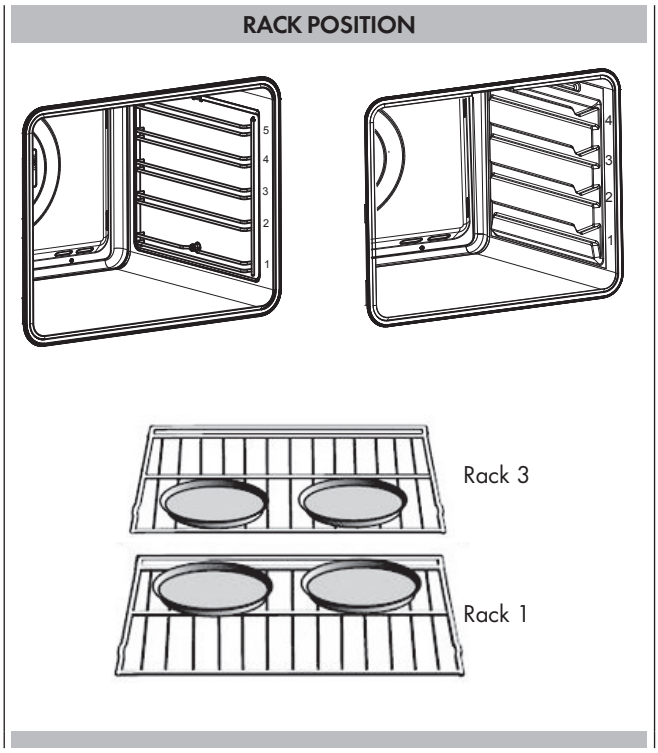
- For best results, bake food on a single rack with at least 1" - 1 ½" (2,5 - 3cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems are found on Page 35.

## True Convection Tips and Techniques

- Reduce recipe baking temperatures by 25°F (15°C).
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie , or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2, 3 , and 4. All four racks can be used for cookies, biscuits and appetizers.
  - 2 Rack baking: Use positions 1 and 3.
  - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2,5 - 3cm).air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- Tips for Solving Baking Problems are found on Page35.

**Foods recommended for Convection Bake mode:**

Appetizers Biscuits Coffee Cakes
Cookies (2 to 4 racks) Yeast Breads
Cream Puffs
Popovers
Casseroles and One-Dish Entreés
Oven Meals (rack positions 1, 2, 3)
Air Leavened Foods (Soufflés, Meringue, Meringue- Topped Desserts, Angel Food Cakes, Chiffon Cakes)




**Quick and easy recipe tips**

Converting from standard BAKE to CONVECTION BAKE:

- Reduce the temperature by 25°F (15°C).
- Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

## Convection Roast Tips and Techniques

- Do not preheat for Convection Roast.
- Roast in a low-sided, uncovered pan.
- When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- Use the 2-piece broil pan for roasting uncovered.
- Use the probe or a meat thermometer to determine the internal doneness on "END" temperature.
- Double-check the internal temperature of meat or poultry by inserting meat thermometer into another position.
- Large birds may also need to be covered with foil (and pan roasted) during a portion of the roasting time to prevent over-browning.

### Quick and easy recipe tips

Converting from standard **BAKE** to **CONVECTION ROAST**:

- Temperature does not have to be lowered.
- Roasts, large cuts of meat and poultry generally take 10-20% less cooking time. Check doneness early.
- Casseroles or pot roasts that are baked covered in **CONVECTION ROAST** will cook in about the same amount of time.
- The minimum safe temperature for stuffing in poultry is 165ºF (75ºC).
- After removing the item from the oven, cover loosely with foil for 10 to 15 minutes before carving if necessary to increase the final foodstuff temperature by 5° to 10°F (3° to 6° C).

Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

## Convection Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the oven door closed.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Broiling and convection broiling times are approximate and may vary slightly.
Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

## Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the oven door closed.
- Preheat oven for 5 minutes before use.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Broiling and convection broiling times are approximate and may vary slightly.
Cooking times are indicative and also depend on the thickness and the starting temperature of the meat before cooking.

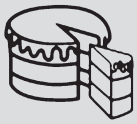
## Dehydrate Tips and Techniques

- Dehydrating can be done using the Dehydrate mode. A lower temperature is used and the circulating heated air slowly removes the moisture for food preservation.
- The Dehydrate mode temperature is pre-programmed at 140ºF (60ºC).
- The Dehydrate mode temperatures available are 120ºF (50ºC) to 160ºF (70ºC).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14-15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and the handling of various foods.
- This mode is suitable for a variety of fruits, vegetables, herbs and meat strips.
- Drying screens can be purchased at specialty kitchen shops.
- By using paper towels, some food moisture can be absorbed before dehydrating begins (such as with sliced tomatoes or sliced peaches).

## Dehydrate Chart

| FOOD | PREPARATION | APPROXIMATE DRYING TIME* (hrs) | | TEST FOR DONENESS |
|---|---|---|---|---|
| **FRUIT** | | | | |
| **Apples** | Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices | | 11 - 15 | Slightly pliable |
| **Bananas** | Dipped in ¼ cup lemon juice and 2 cups water, ¼ slices | | 11 - 15 | Slightly pliable |
| **Cherries** | Wash and towel dry.<br>For fresh cherries, remove pits | | 10 - 15 | Pliable, leathery, chewy |
| **Oranges Peels and slices** | ¼ slices of orange;<br>orange part of skin thinly peeled from oranges | Peels:<br>Slices: | 2 - 4<br>12 - 16 | Orange peel: dry and brittle<br>Orange slices: skins are dry and brittle, fruit is slightly moist |
| **Pineapple rings** | Towel dried | Canned:<br>Fresh: | 9 - 13<br>8 - 12 | Soft and pliable |
| **Strawberries** | Wash and towel dry.<br>Sliced ½" thick,<br>skin (outside) down on rack | | 12 - 17 | Dry, brittle |
| **VEGETABLE** | | | | |
| **Peppers** | Wash and towel dry.<br>Remove membrane of pepper, coarsely chopped about 1" pieces | | 16 - 20 | Leathery with no moisture inside |
| **Mushrooms** | Wash and towel dry.<br>Cut of stem end.<br>Cut into 1/8" slices | | 7 - 12 | Tough and leathery, dry |
| **Tomatoes** | Wash and towel dry.<br>Cut this slices, 1/8" thick, dry well | | 16 - 23 | Dry, brick red color |
| **HERBS** | | | | |
| **Oregano, sage parsley and thyme, and fennel** | Rinse and dry with paper towel | Dry at 120°F (60°C) | 3 - 5 | Crisp and brittle |
| **Basil** | Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry | Dry at 120°F (60°C) | 3 - 5 | Crisp and brittle |

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<br>LEVEL POSITION<br>FOOD WEIGHT<br>COOKING TIME<br>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:

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.

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

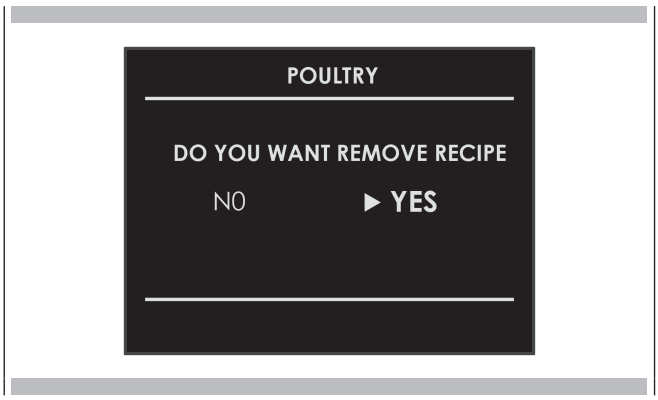
4. At this point, the recipe can be saved in the list of "PERSONAL" recipes by selecting "SAVE" and confirming by means of the ⏎ key.

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:**

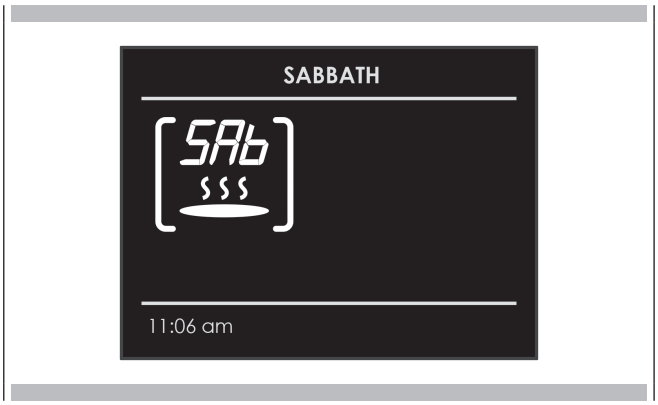
1. To eliminate a recipe from the list of personalized recipes, select the recipe.
2. Press the key ◁ and select the choice and confirm with the ⏎ key.



The Sabbath Mode function of your oven complied with Jewish laws. This function allows the oven to perform only the static function.
When the Sabbath function is selected, the following functions are disabled:

- Oven lights
- All the keys except ON/OFF
- Meat Probe Function
- Timed cooking function
- Timer function
- The icon on the display screen is steady and not animated as in the case of traditional cooking modes.
- Display screen and key acoustic warnings.

To set the Sabbath Mode function, switch on the oven and select the icon ▦ and press the key ⏎. Select the Sabbath function by means of the arrows ◁ ▷ and confirm twice with the key ⏎.
The function starts by showing the icon on the display screen.




NOTE The function lasts at most 72 hours.
The temperature is not adjustable but fixed at 140°F (60°C) The function can be disabled at any time by pressing the OFF key.

Abrasive detergents and steam cleaning equipment should not be used for cleaning.

**⚠ WARNING**

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

## Clean

### Assisted cleaning

High temperature cycle (250°C), combined with self-cleaning panels for gentle, non-invasive cleaning of the cooking chamber.
Correct operation is combined with the use of the lateral panels and catalytic fan cover: the oven is treated with special enamel with a micro-porous structure, which breaks down the fat projected thanks to a catalytic oxidisation process which transforms residues into gaseous products.
The turbo clean function is only activated when no cooking function has been selected, so: switch on the oven and touch the symbol as shown in the figure for five seconds.

**⚠ WARNING**

The cleaning process takes place at a temperature of 250°C and lasts one hour. Do not use it for cooking food!!

The oven light is activated and can be switched off and on again at any time.
All the self-cleaning panels will perform effectively for thirty cleaning processes, after this limit the panels must be replaced. The panels should be cleaned exclusively with tap water and replacements can be ordered from your specialised dealer.

## Removing the door

**⚠ WARNING**

Make sure that:

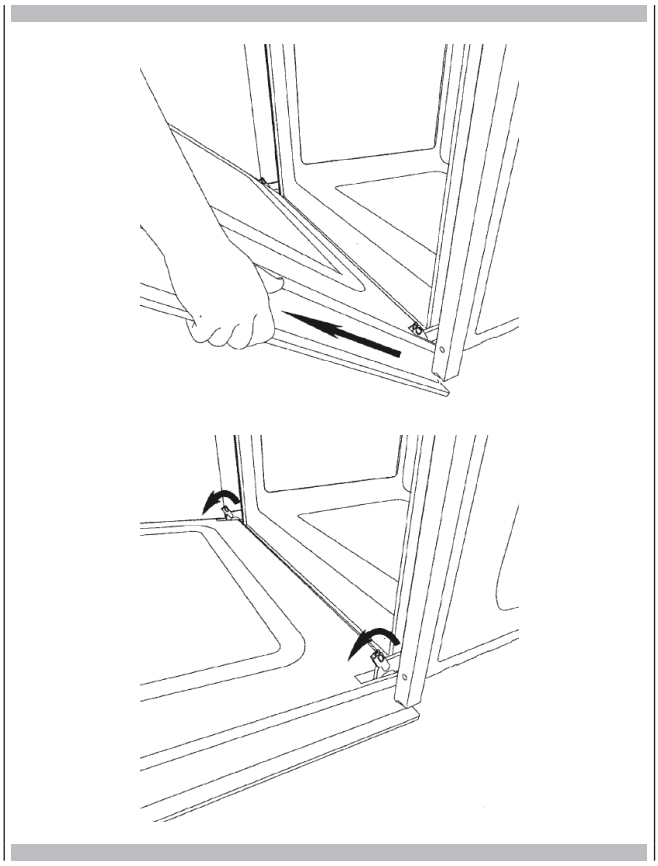
- The oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle care-fully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

### Removing the standard oven door

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown below.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it fromits mountings.

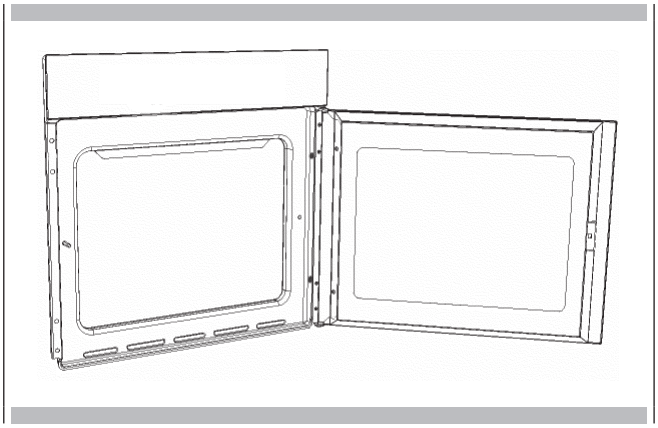
To replace fit the door, fit the hinges in their mountings and lower the two levers



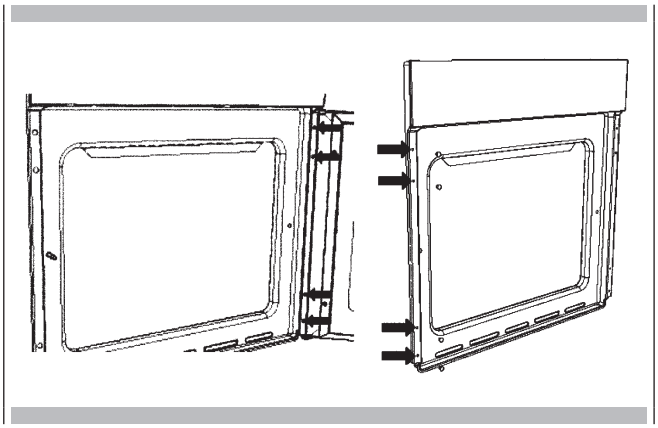
## Removing the slide oven door

1. Decide whether you want the door to open to the left or right before positioning the appliance in the oven recess.

2. Fully open the door.

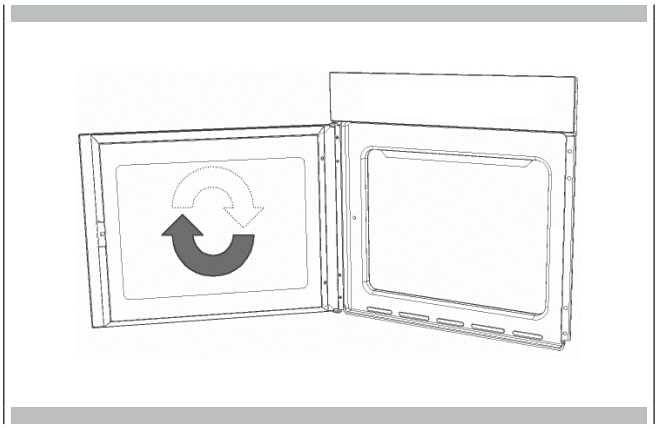


3. Remove the four fixing screws from the door hinge.



4. Remove the four plastic caps from the opposite side and unscrew the locking pin.

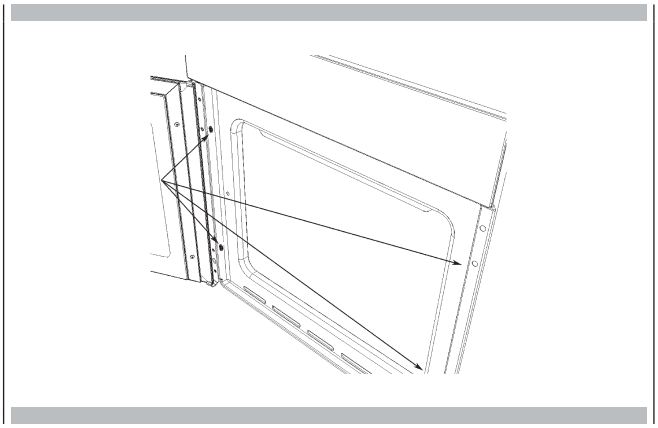
5. Turn the door 180°.



6. Secure the door in its new position using the 4 screws removed previously.

NOTE: Make sure that the oven door is perfectly parallel with the front panel. If it is not, adjust it by means of the screws you have just inserted.

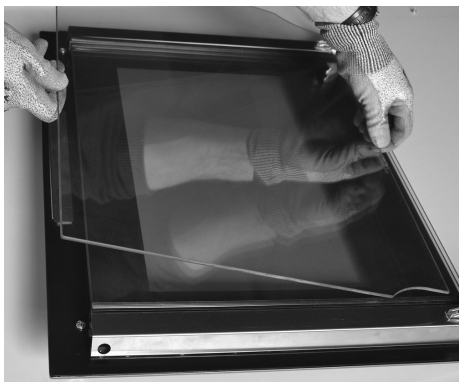
7. Fix the oven in the oven recess using the 4 screws and the plastic spacers provided.

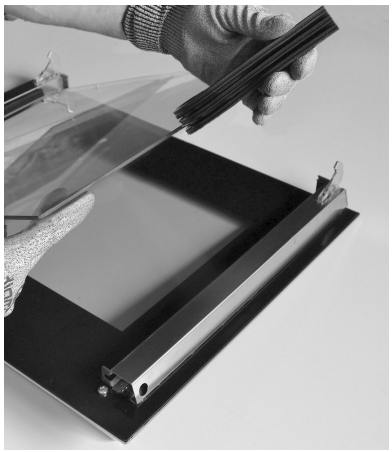


## How to remove the inner glass of the "FULL GLASS" panoramic door

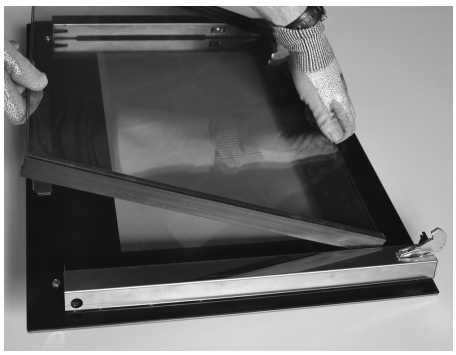
1. Wear protective gloves.
2. Place the door on a flat horizontal surface face down on a soft cloth to avoid scratching the visible part.
3. Simultaneously press the keys of the two side covers, removing the upper strip.

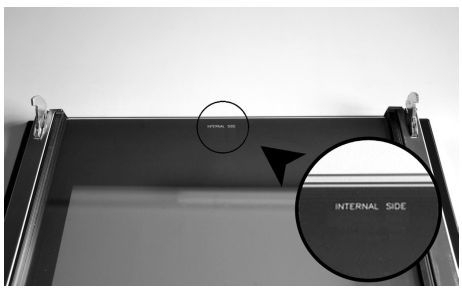
4. Slide out the internal glass as shown below. Remove the second and third panes of glass (middle panes) for cleaning sliding out the rubber strip.





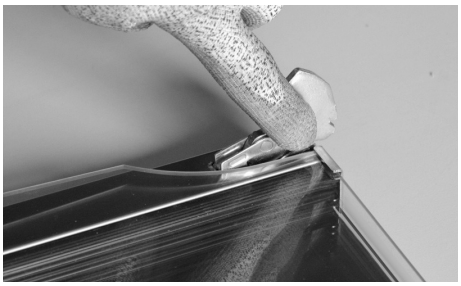
5. Replace the middle panes after cleaning in reverse order, checking that they are oriented so the words INTERNAL SIDE are properly legible.






NOTE: a slight gap between the middle panes and the side supports is normal because it allows for the heat expansion of the glass.

6. Place the pack of three glass panes between the two uprights and replace the top strip.

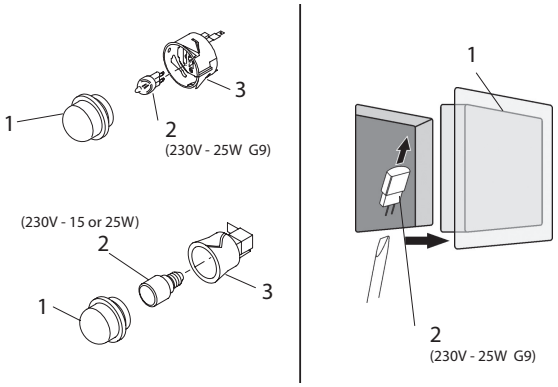


## Replacement of the oven light

**⚠ WARNING**

Make sure that:

- The oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.




1 Turn off power at the main power supply (fuse or breaker box).
2 Remove the lens (1).
3 Remove the light bulb (2) from its socket (3).
4 Replace the bulb (2) with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
5 Use one with the same Volt and Watt (see figure).
6 Screw the lens (1) back on.
7 Turn power back on at the main power supply (fuse or breaker box).

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

# 20 - Solving Operational Problems

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.<br>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 34. Avoid touching the bulb glass with bare fingers as finger oil may cause bulbs to burn out prematurely. |
| Oven light stays on | Check for obstruction in oven door. Check to see if hinge is bent or door switch broken. |
| Clock and timer are not working properly | Make sure there is proper electrical power to the oven. See the Clock sections on Page 16. |
| Excessive moisture | When using Bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in oven (this is one of the advantages of convection). |
| Porcelain chips | When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain. |

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 authorized service or parts information see paragraph “WARRANTY for Home Appliances”.
For serial tag location see Page 2. 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

## 嵌入式焗爐

# GYV65
# GYV34

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**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。

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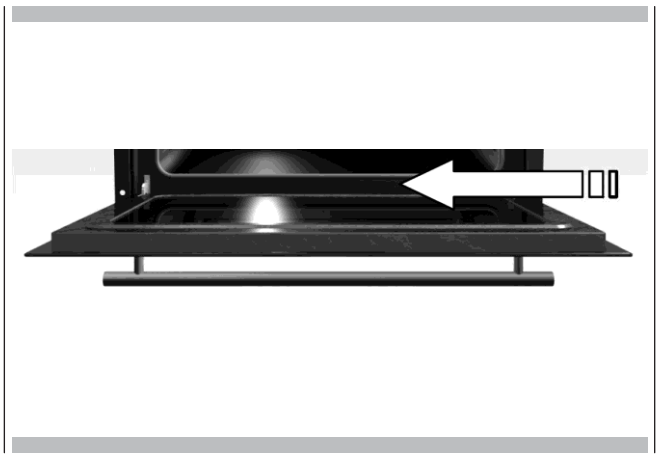


**⚠ 重要**

焗爐安裝完成後，焗爐資料牌應易於觀察。打開爐門便可看得到。訂購後備零件時，需根據資料牌上的詳細資訊，識別產品。

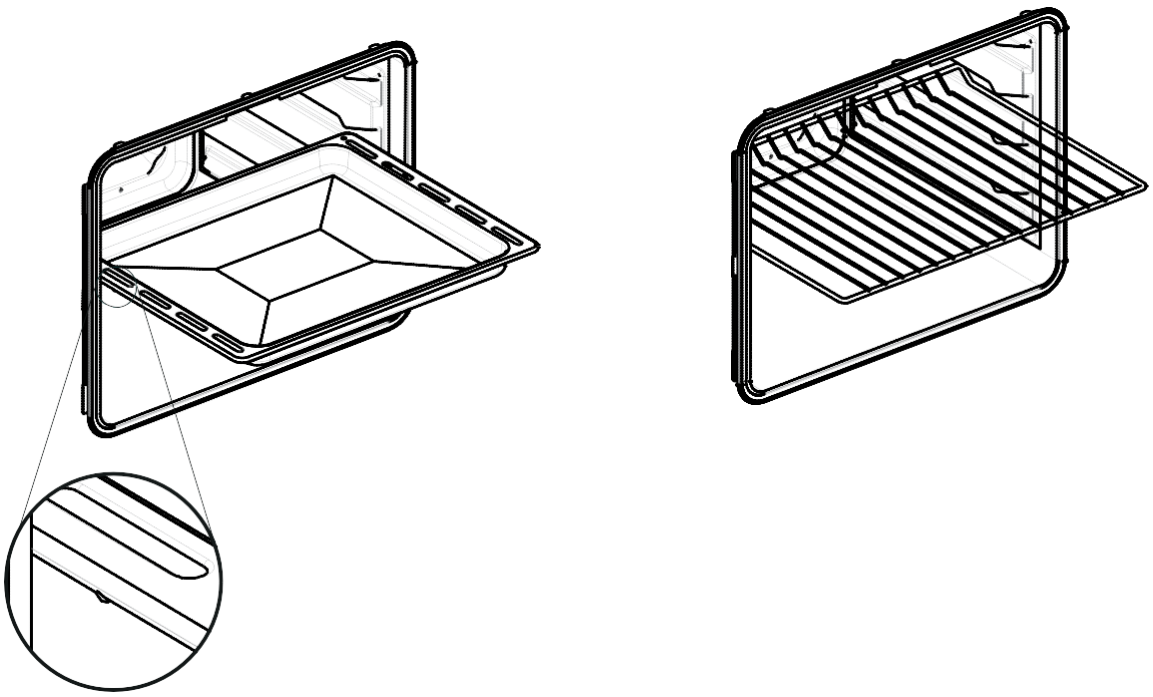
- **中斷焗爐電源前，不可拆除焗爐任何零件。**
- **若有任何零件受損，切勿使用產品（比如說玻璃破裂）。應中斷電源，並致電客戶服務中心。**
- 使用焗爐前，建議在最大溫度下，空載運行一小時以消除絕緣材料的味道。
- 任何焗爐型號，於燒烤時，應保持爐門關閉。
- 即使焗爐已關閉，只要焗爐仍然是熱的，冷卻風扇便會保持運行。
- **產品運行過程中會變熱，切勿觸摸焗爐內的發熱元件。**
- 若有兒童在場，父母或其他成年人使用產品時，應特別注意。
- 應監管兒童，確保他們不會玩弄產品。
- **8 歲以下的兒童，除非他們經常有人看管，否則，應遠離產品。**
- 以下人士（**包括 8 歲以上的兒童**）不得使用產品：有身體、感官或精神缺陷的，或缺乏經驗和知識的人士，除非負責他們安全的人士在場進行監督或指導，方可使用產品。
- **兒童不得在無人監督的情況下，清潔或保養產品。**
- 為避免損壞焗爐塗層，切勿用任何物件蓋住爐底部分（如鋁箔、鋁平底鍋等類似對象）。
- 請勿使用具研磨性質的清潔用具或鋒利的金屬切刀來清潔爐門玻璃，因為它們可能劃損玻璃表面，導致玻璃碎裂。
- 清潔產品時，不得使用研磨性清潔劑或蒸汽設備。
- 產品不得安裝在裝飾門板後面，以免過熱。
- **警告：更換燈泡前，請確保已中斷產品的電源，以防觸電危險。**
- 拆除焗爐門時，確保產品已冷卻並中斷電源。否則可能造成觸電或燒傷危險。
- 只限使用產品附帶的烤肉探針。

**⚠ 重要**

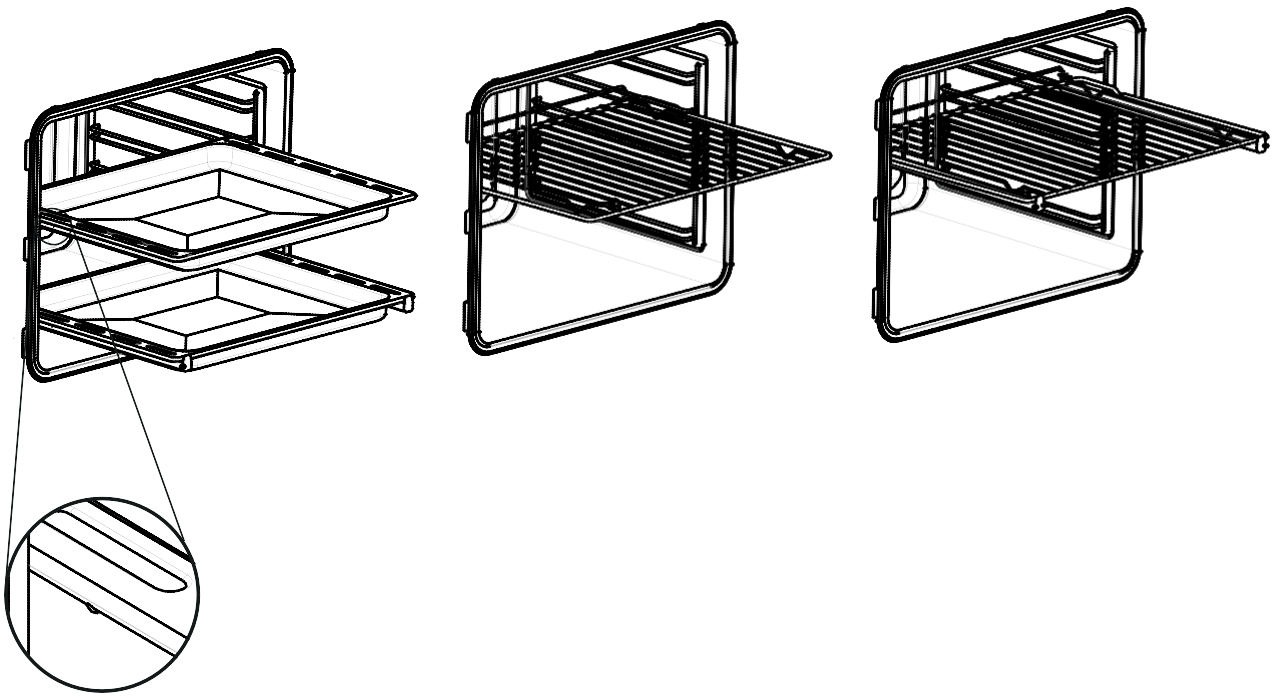
如果焗爐安裝在環境低於 37°F（3°C）下，可能出現 F*0117 錯誤代碼；環境溫度升高後，該錯誤代碼便會消失。

下圖為烤架的正確安裝方法

**壓紋導軌**



**可拆除導軌**



在廚房內安裝焗爐時，應根據尺寸圖示的資料，做出安裝開口。
使用安裝配件提供的兩顆螺絲，通過焗爐上的垂直安裝孔，將產品固定在上方。
將產品安裝在廚櫃時，後方應該沒有板塊，確保充分的空氣流通，防止過熱。

⚠

由於產品將嵌入廚房傢俱使用，請確保所有接觸焗爐表面，能夠承受約 90°C 的高溫。

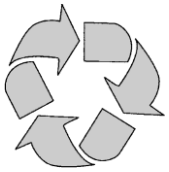
## 電力接駁及要求

**最大吸收功率：** （見資料牌）。
**供電電壓：** （見資料牌）。

注意：產品符合以下歐洲指令：2006/95/CE（LVD），2004/108/CE （ EMC ） 2011/65/CE （ RoHS ），2012/19/UE（WEEE），2002/40/CE。

## 環境保護

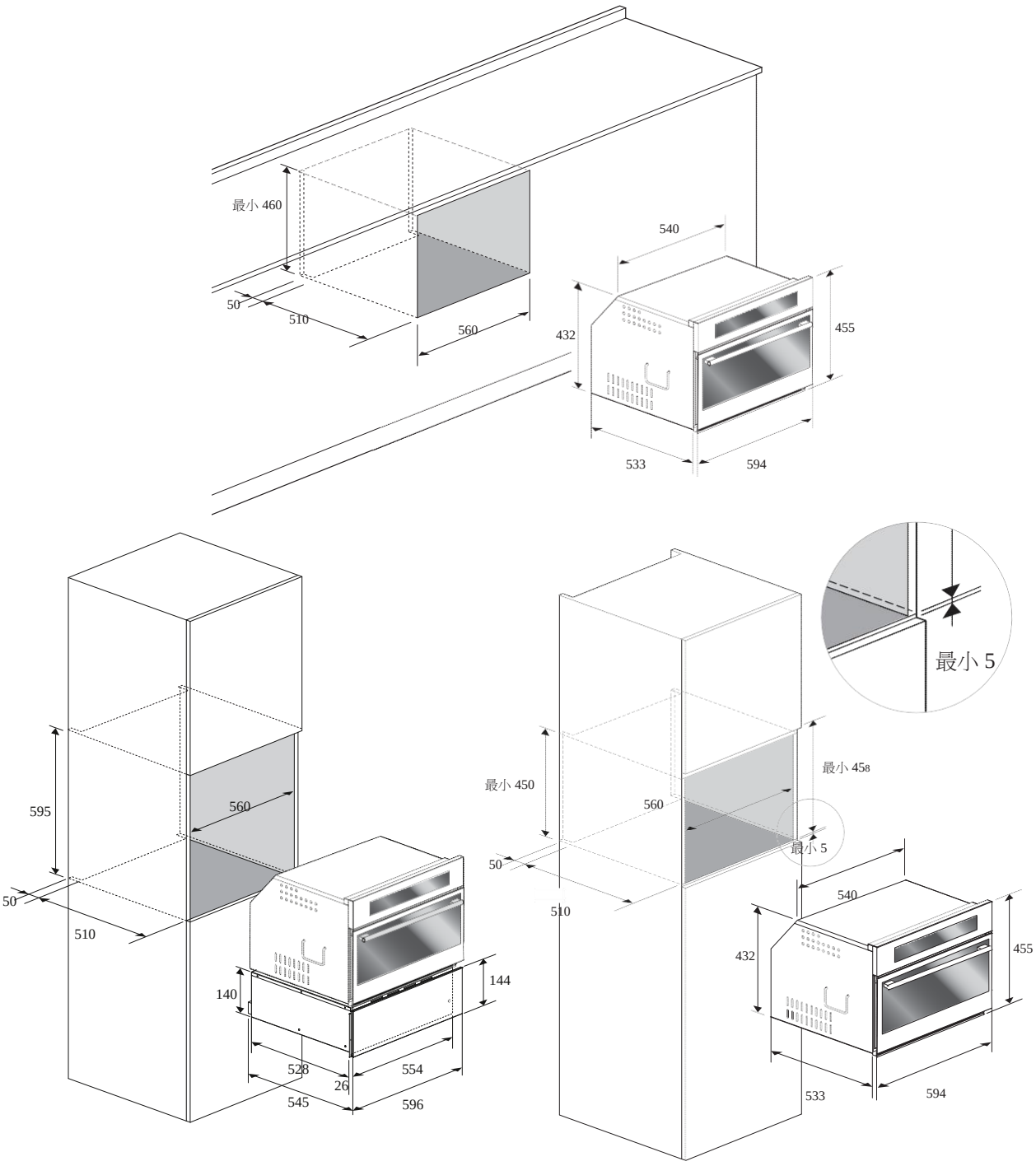
為保護環境，產品的說明書一般使用無氯漂白紙或可循環再造紙製造。包裝物料是為保護環境而設。它們是可回收再用的環保物料。
包裝物料回收再用，可節省原材料，減少工業和家居廢物。



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器設備（WEEE）指令 2012/96/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。

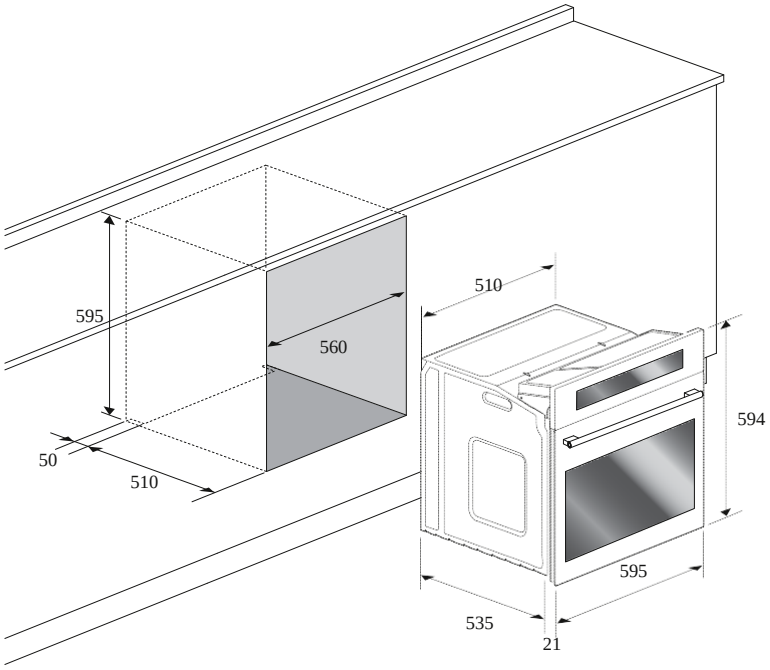
產品或產品説明書上的標記，表示產品不得按家居廢物處置，必須轉送到適當的廢棄電子或電氣設備回收站處理。

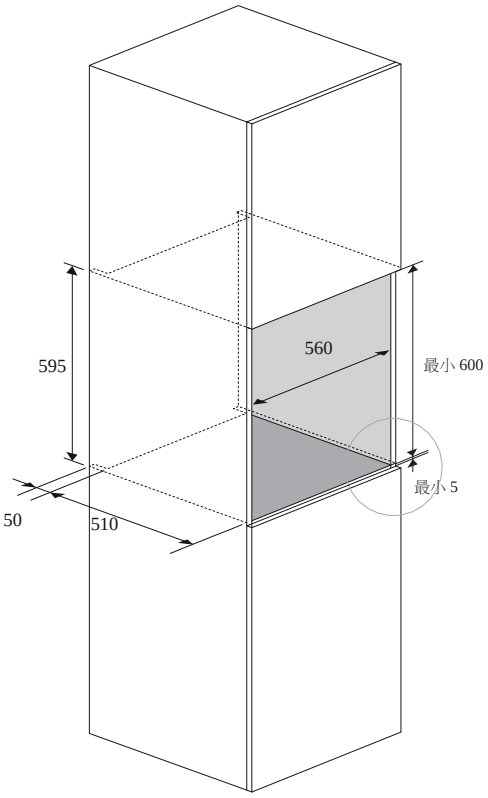
## 型號. 45

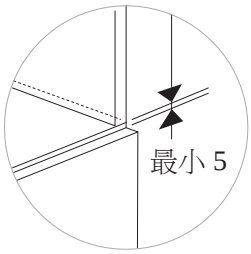


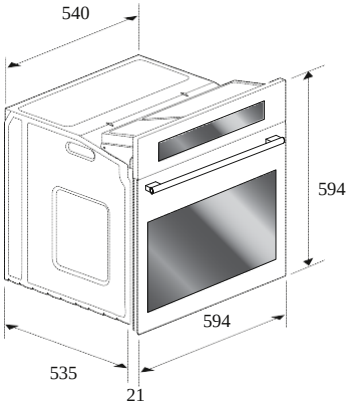

尺寸單位為毫米

**型號. 60**



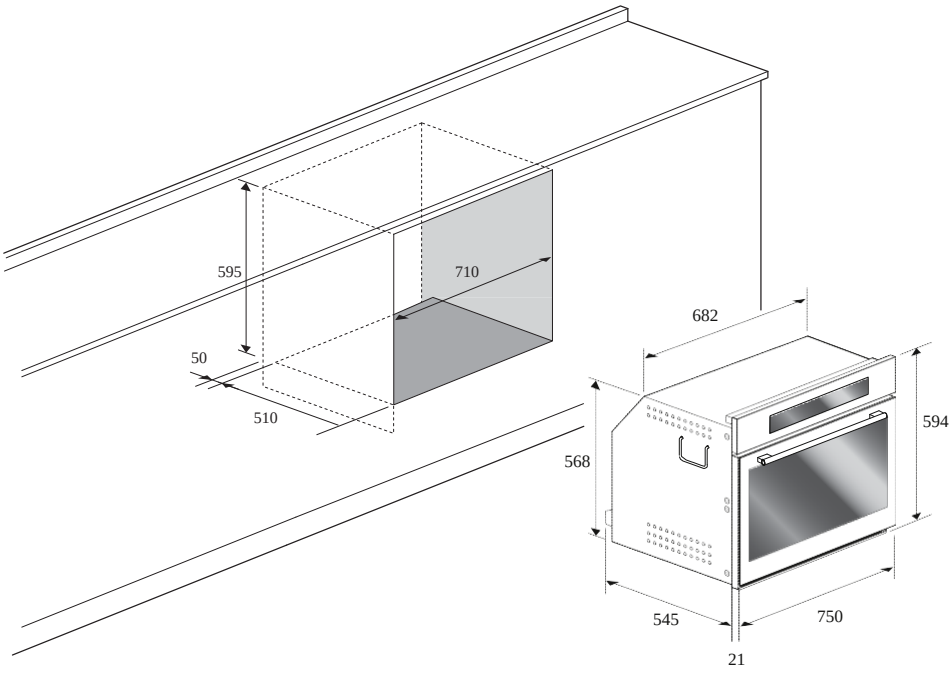



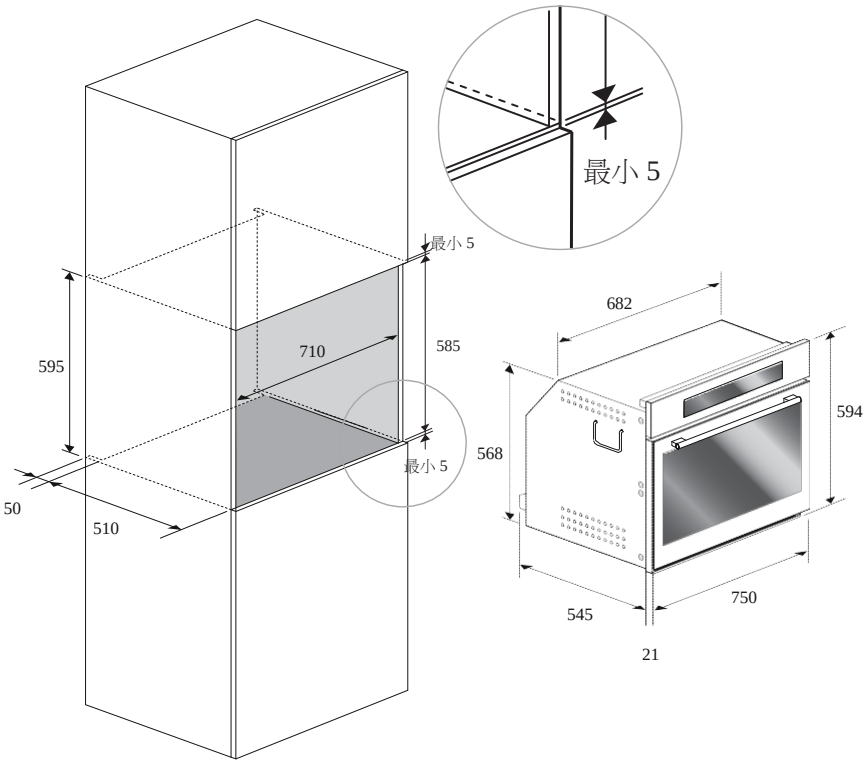




尺寸單位為毫米

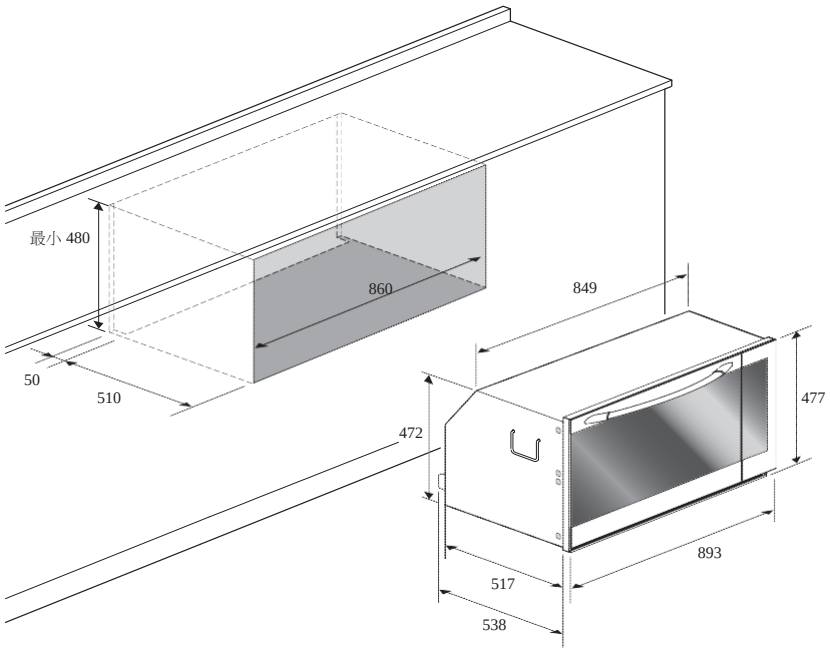
**型號. 75**

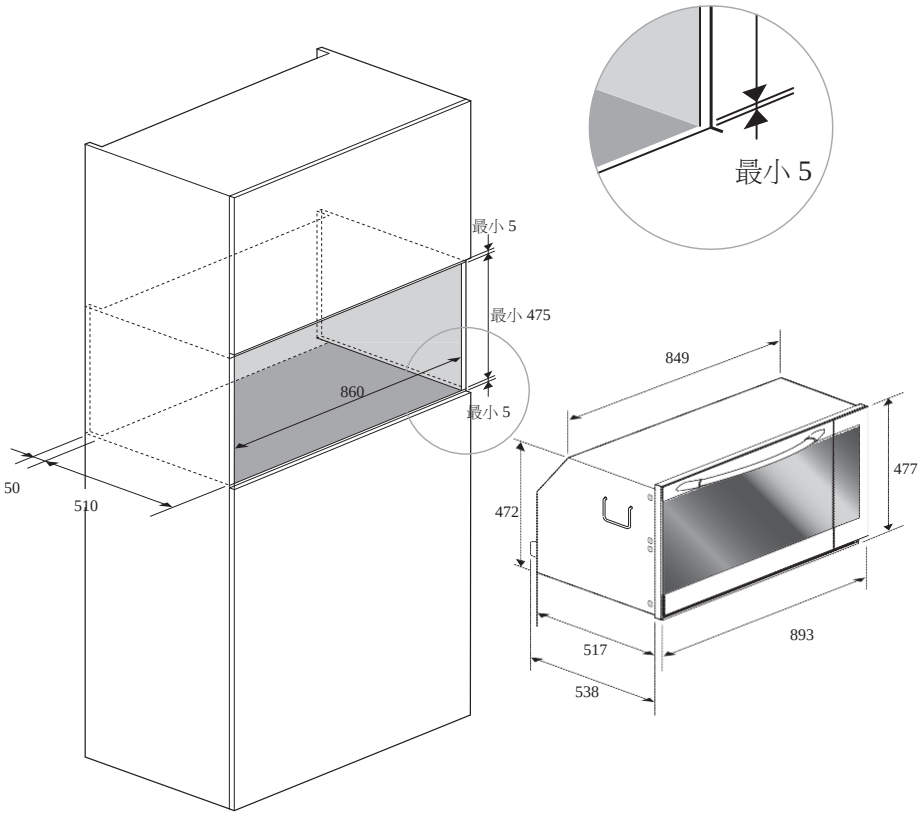



尺寸單位為毫米

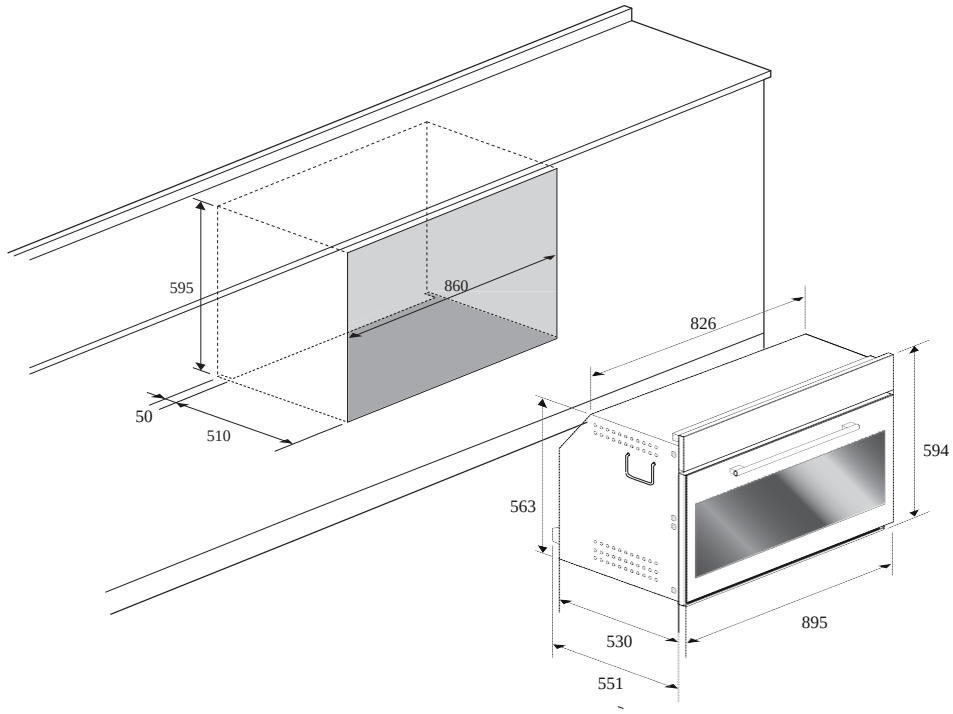
## 型號. 90x48

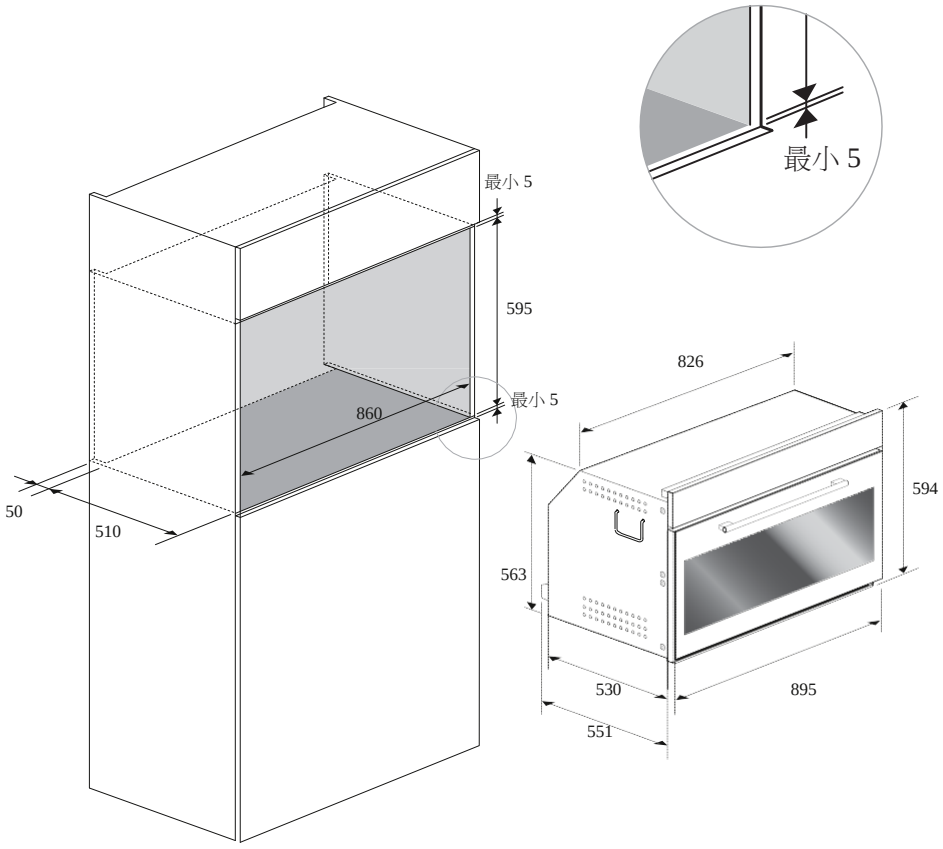



尺寸單位為毫米

## 型號. 90x60




尺寸單位為毫米

## 接駁電源

**⚠ 警告**

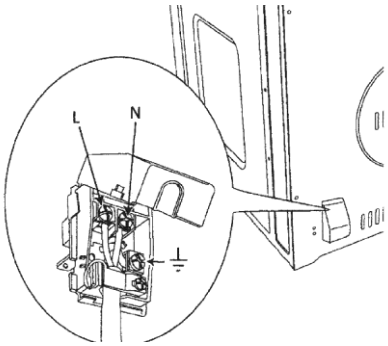
產品必須接有地綫。

焗爐只限家用用途。
在資料牌上，顯示電電壓和吸收功率，打開焗爐門便可看到。
必須由合資格人士，根據現現行有效法例接駁電器。
製造商對未能遵守以上說明而造成的人身或財物損壞概不負責。
如果電源線損壞，必須由製造商、維修代理或具有專業資格的維修人員進行更換，以免危險發生。
焗爐必須通過多極斷路器連接電源，斷路器接觸間隙不得小於 3 毫米，並確保接有地綫。使用軟性電線時，電綫需留有足夠長度，以便維修時可以將焗爐從安裝位置中取出來。
產品必須根據現行電器安裝法例接駁電源。

焗爐安裝完畢後，插座或開關必須便於接觸及使用。

**電線類型和最小直徑**

| | | 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 |



## 首次使用焗爐

用肥皂水徹底清潔並仔細清洗。在最大溫度下，運行焗爐 30 分鐘，消除可能在烤煮中造成異味的殘餘油污。

**⚠ 警告**

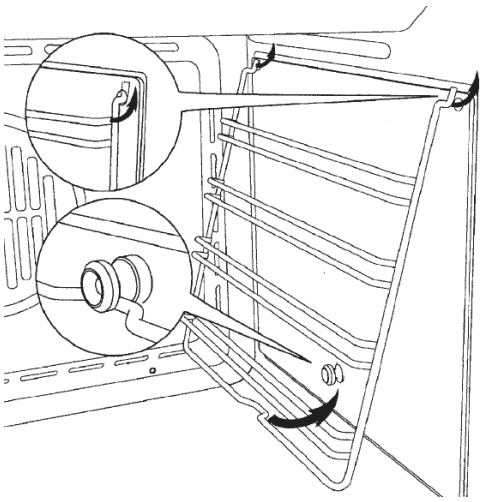
切勿以鋁箔紙覆蓋烤架或焗爐內部表面。因為熱量堆積在鋁箔下，將對焗爐造成損壞。

**⚠ 警告**

切勿對焗爐施力過猛，以免損毀爐內表面塗層。

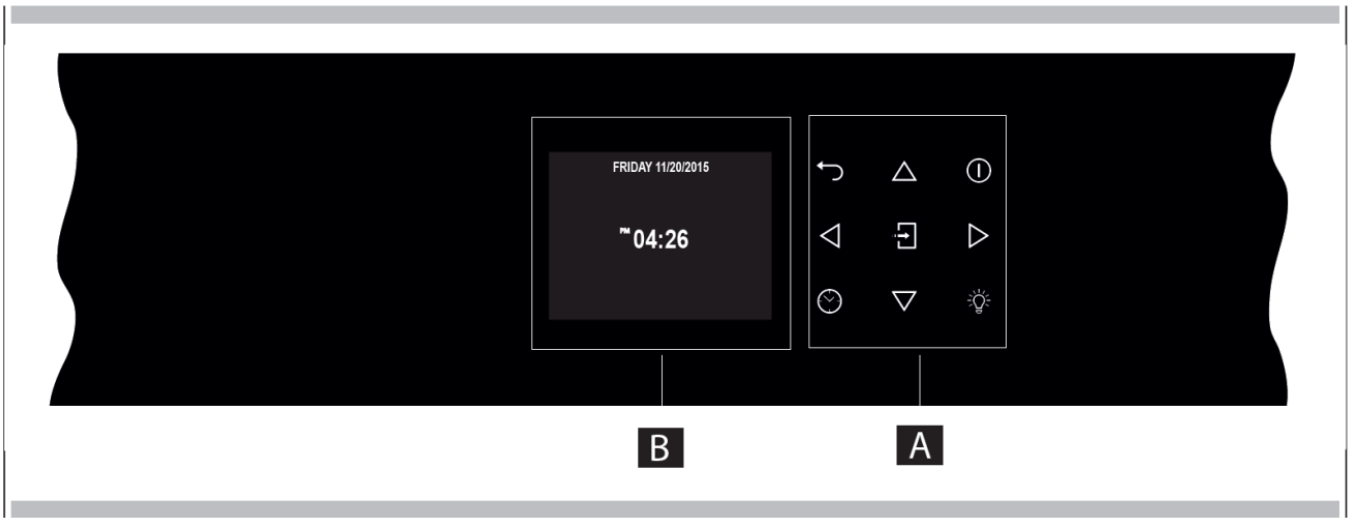
## 可移除導軌（如有）

按下圖所示從光滑的焗爐內部移除側架。



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，輕按觸鍵。如果同時按下兩個或以上的觸鍵，鍵盤將不運作。

| | |
|---|---|
| | 移動箭頭 |
| | 返回上一展示頁。按住不放可返回主頁。 |
| | 切換焗爐開關。 |
| | 確認設定和啟動烤煮操作。在烤煮操作期間按下觸鍵時，相應功能將暫停。再按一次，則再次啟動功能。 |
| | 設定時間掣。<br>在烤煮期間，進入功能表。 |
| | 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異物。使用焗爐時，這類殘留物料，可能會融化甚至起火。

### 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，而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（如加熱元件）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，將自動選擇適當的溫度，但需要時可根據需要更改。

### F 故障數字代碼

當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故障原因。

### 預熱及快速預熱

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。達到 100%後，控制系統將發出 end of preheat （預熱結束）的聲音，當前溫度顯示消失。 產品提供了快速預熱模式，可對焗爐快速加熱：該模式下加熱元件和對流風扇會以特設模式運行，盡量縮短加熱時間。
在設定其中一個可使用快速預熱模式的烤煮功能後，然後按下 觸鍵，設定所須溫度。當進入功能表後，使用觸鍵 ，選擇 圖 標，然後用 觸鍵確認。

達到設定溫度後，系統將發出聲音提示，Fast Preheat Icon（快速預熱圖標）和 current temperature（當前溫度）都會消失。焗爐自動切換到上一次設定的烤煮模式：現在可放入食物。

## 時間掣

**警告**

焗爐上的時間掣，無法啟動或關閉焗爐，只是通過蜂鳴聲提示用戶。如果您想自動關閉焗爐，應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 設定所須時間，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，同時響起蜂鳴聲一分鐘，或按下觸鍵 停止蜂鳴聲。

## 預熱焗爐

- 使用烤焗、對流烤焗及對流燒烤模式時，應預熱焗爐。
- 如需縮短預熱時間，可使用快速預熱模式預熱焗爐。
- 選擇更高的溫度，不會縮短預熱時間。
- 為了烤焗出好的蛋糕、曲奇餅、甜點和麵包，預熱是必須的。
- 預熱有助於烤出焦脆的麵包和有鎖緊肉汁的效果。
- 預熱前，將烤架放在適當位置。
- 在預熱期間，將持續顯示選擇的溫度。
- 焗爐預熱完成後，將發出一聲嗶聲, detected temperature (檢測溫度) 字樣將熄滅。

## 操作建議

- 切勿在打開的爐門上擺放平底鍋。
- 使用焗爐內部照明，可透過焗爐玻璃門觀察食物，無需頻繁打開爐門。

## 器皿

- 玻璃烤焗碟具吸熱特性。使用玻璃烤碟進行烤烘時，請將溫度降低到 25°F（15°C）。
- 根據所需的焦脆程度，選擇適當的烤鍋。烤鍋塗層類型有助於決定焦脆程度。
- 光亮、平滑金屬或輕質非黏性/陽極電鍍烤鍋，可反射熱量，能產生較輕柔和柔嫩的焦脆口感。這類器皿適合烤焗蛋糕和曲奇餅。
- 深色、粗糙或暗沉的烤鍋具吸熱特性，形成更金黃，更脆的效果。這類器皿適合烤焗餡批。
- 如果需要金黃色的焦脆外皮，請使用暗色防黏底/陽極電鍍烤鍋或深暗的金屬或玻璃烤焗器皿。隔熱烤鍋可能增加烤焗時間。
- 烤焗時切勿在焗爐內放置沒有食物的烤鍋，這會影響烤焗性能。
- 請勿在焗爐內存放烤鍋。

## 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，如控制面板。
- 您的新焗爐裝有一個電子溫度感應器，可準確地維持溫度。您以往的焗爐也許裝有一個機械恆溫器，但它會隨時間慢慢升到較高溫度。因此，當您使用新焗爐時，有可能需要調較食譜的數值。

## 高海拔地區烹調

- 在高海拔地區進行烤煮時，食譜和烤煮時間，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已儲存的用戶設定，以備日後開機使用。

- 語言
- 溫度及重量
- 時間
- 日期

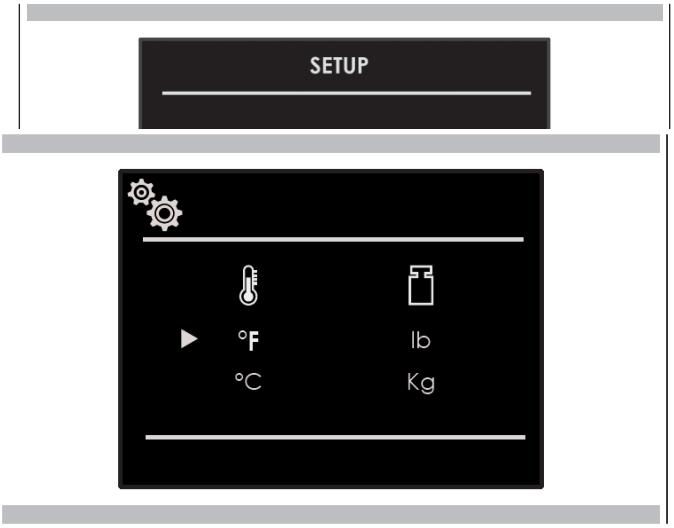
**如要設定指示，請參閱使用者設定一節。**

完成使用者設定後，控制系統將自動轉換到 Standby（備用） 顯示頁面。

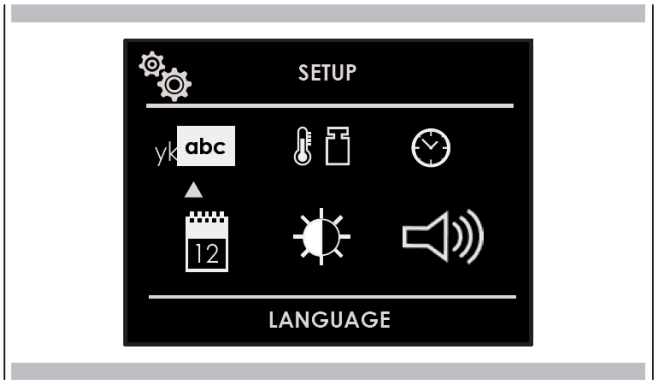
啓動焗爐，選擇圖標 並按 觸鍵確認，進入SETTINGS（設定功能表）。本功能表內可個人化訂製您的焗爐設定。如要進入功能表，不可有任何烤煮功能或時間設定功能正在進行。

注意　如果已經設定時間功能，則無法設定功能表：請首先刪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△▽ 選擇設定或從六個可用的次功能表中 ，選擇其中一個，並按下 觸鍵確認。




## 語言

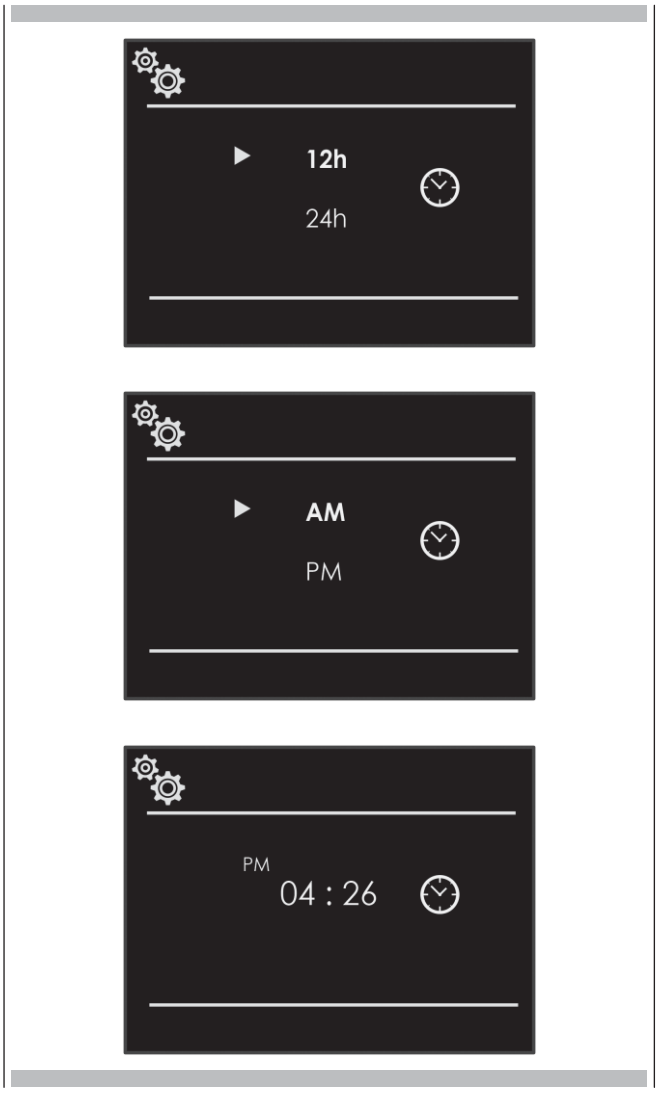
按下箭頭△▽選擇語言，然後按下 觸鍵確認。

## 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。

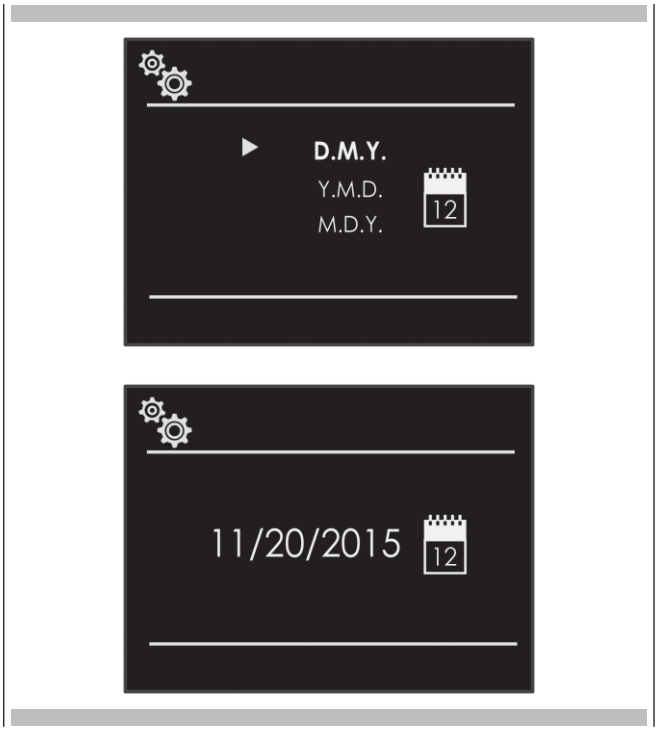
## 時間

按下箭頭觸鍵△▽ 選擇時間格式 12h AM/PM （12 小時上午/下午）或 24h（ 24 小時），然後按觸鍵 確認。然後，用箭頭觸鍵△▽ 設定時間，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.（日月年-年月日-月日年）並按下觸鍵確認。然後用箭頭△▽ 設定具體數值，並按下觸鍵確認。

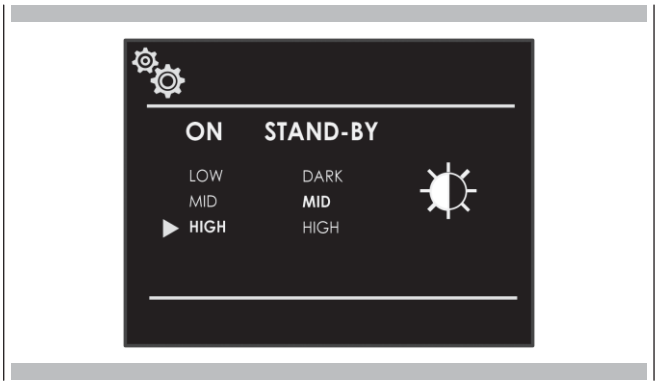



## 聲音

按下箭頭觸鍵△▽，選擇所需照明亮度，然後按 觸鍵確認。

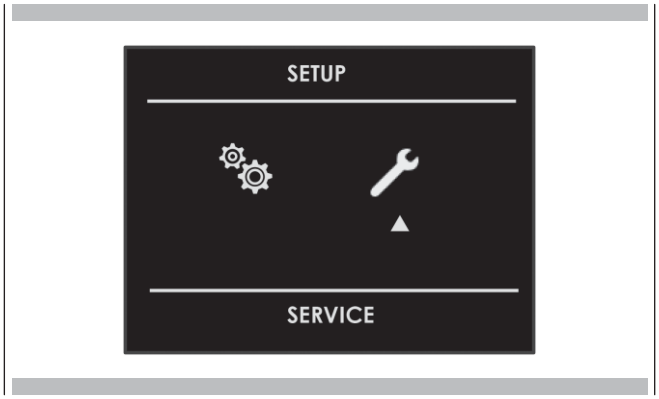
## 亮度

按下箭頭觸鍵◁▷，選擇切換開機或備用狀態的亮度設定，然後按下箭頭觸鍵△▽，選擇所需亮度，按下 觸 鍵確認。



啟動焗爐，選擇圖標 ，按下 觸鍵，進入 SETTINGS（設定功能表）。本功能表內，可設定一組參數或特別功能。還可進入故障事件列表。

1. 按下 ◁▷ 觸鍵選擇次功能表，並按下 觸鍵確認。




2. 使用本功能表，調較以下設定：
   按下 △▽ 觸鍵，從三個可用選項中，選擇要設定或顯示的項目，然後按下 觸 鍵確認。

## 事件日誌

本功能表可檢查和記錄故障。這些代碼可提供給售後服務部參考。

## 展示模式

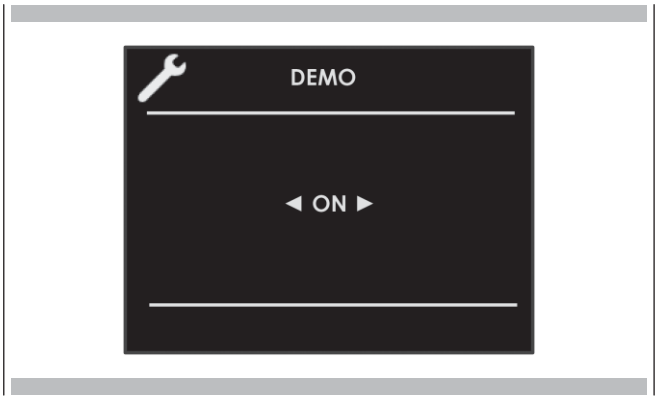
該功能是為了設定 DEMO（展示模式），這將使焗爐無法進行烤煮，但可自動進行展示功能。

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



## 切換焗爐開關

**⚠ 重要**

- 按 ⏎ 觸鍵無法停止功能。
- 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 ⏻ 啟動焗爐，再按一次，關閉焗爐。焗爐返回到備用模式。

## 選擇烤煮模式

**⚠ 重要**

- 在烤煮時，不要長時間打開爐門。
- 在燒烤模式下，必須關閉爐門。
- 請將烤架安放到適當位置。

| 功能 | |
|---|---|
| | 烤焗 |
| | 燒烤 |
| | 真對流 |
| | 對流燒烤 |
| | 節能烤焗 |
| | 雙層烘烤 |
| | 烘烤 |
| | 對流烘烤 |
| | 對流下方烤焗 |
| | 薄餅 |
| | 除霜 |
| | 脫水 |

| 功能 | |
|---|---|
| | 上層烤焗 |
| | Sabbath<br>（部分型號） |
| | 清潔<br>（部分型號） |

1. 選擇圖標 ▦ ，並按下⏎觸鍵，根據食物類型，用箭頭◁ ▷選擇適當的烤煮模式，並按下⏎觸鍵確認。
2. 在這個展示頁面上，可以用◁▷ 觸鍵，改變烤煮模式。
3. 如果建議的溫度正確，請按下⏎觸鍵開始烤煮，否則，如 10 秒內沒有按下⏎該觸鍵，焗爐將切換為自動模式，烤煮模式圖標將閃動。

## 改變烤煮模式

1. 在沒有設置定時烤煮期間，可按下⏎ 觸鍵，暫停烤煮功能。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，便可重新啟動。
2. 如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◁▷ 選擇其它可用模式。

## 更改溫度

**⚠ 重要**

- 所有固定溫度的烤煮模式中，不會顯示在屏幕上。
- 功能結束時，展示屏幕將顯示爐內的殘留溫度。

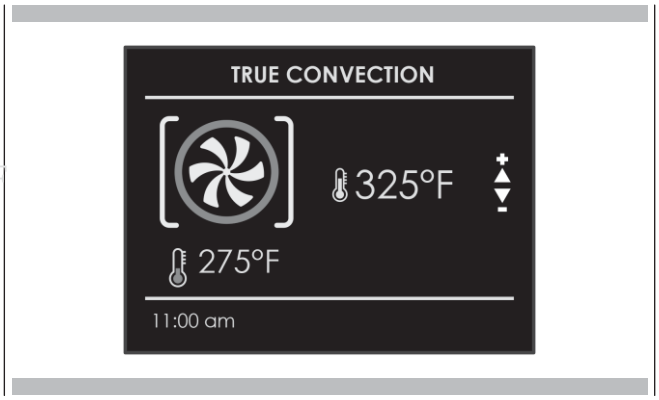
1. 在烤煮模式預覽頁中，可通過箭頭觸鍵△▽調較溫度，然後按下⏎觸鍵確認。
2. 當烤煮開始後，可用箭頭觸鍵 △▽ ，隨時改變溫度。

| 焗爐 45cm | | | | | | |
|---|---|---|---|---|---|---|
| 烤煮模式 | 圖標 | 快速預熱 | 烤肉探針 | 溫度 最小值 | 溫度 預設 | 溫度 最大值 |
| 除霜 | | | | 40℃ | 50℃ | 60℃ |
| 烤焗 | | ≪ | | 50℃ | 50℃ | 200℃ |
| 燒烤 | | ≪ | | 50℃ | 190℃ | 230℃ |
| 節能烤焗 | ECO | | | 50℃ | 165℃ | 230℃ |
| 真對流 | | ≪ | | 50℃ | 165℃ | 230℃ |
| 薄餅 | PIZZA | ≪ | | 50℃ | 230℃ | 230℃ |
| 對流燒烤 | | ≪ | | 50℃ | 165℃ | 230℃ |
| 對流烘烤 | | ≪ | | 50℃ | 165℃ | 230℃ |
| 對流下方烤焗 | | ≪ | | 50℃ | 165℃ | 200℃ |
| 烘烤 | | ≪ | | 50℃ | 230℃ | 230℃ |
| 雙層烘烤 | | ≪ | | 50℃ | 230℃ | 230℃ |
| 上層烤焗 | | ≪ | | 50℃ | 180℃ | 230℃ |
| Sabbath（如有） | SAb | | | 60℃ | | |

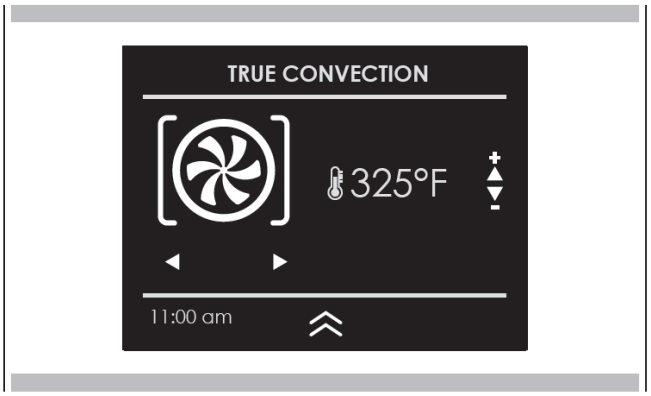
| 焗爐 60 cm - 焗爐 75 cm - 焗爐 90x48 cm - 焗爐 90X90 cm | | | | | | |
|---|---|---|---|---|---|---|
| 烤煮模式 | 圖標 | 快速預熱 | 烤肉探針 | 溫度 | | |
| | | | | 最小值 | 預設 | 最大值 |
| 除霜 | | | | 40°C | 50°C | 60°C |
| 烤焗 | |  |  | 50°C | 50°C | 250°C |
| 燒烤 | |  |  | 50°C | 190°C | 250°C |
| 節能烤焗 | | |  | 50°C | 165°C | 250°C |
| 真對流 | |  |  | 50°C | 165°C | 250°C |
| 薄餅 | |  |  | 50°C | 230°C | 250°C |
| 對流燒烤 | |  |  | 50°C | 165°C | 250°C |
| 對流烘烤 | |  |  | 50°C | 165°C | 250°C |
| 對流下方烤焗 | |  |  | 50°C | 165°C | 250°C |
| 烤烘 | |  |  | 50°C | 230°C | 250°C |
| 雙層烤烘 | |  |  | 50°C | 230°C | 250°C |
| 上層烤焗 | |  |  | 50°C | 180°C | 250°C |
| Sabbath（如有） | | | | 60°C | | |
| 清潔 | | | | 250°C | | |

## 預熱階段

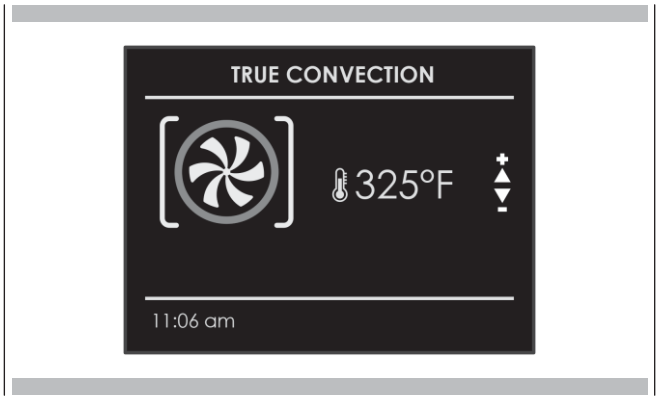
焗爐在預熱階段中，即時溫度將顯示在烤煮模式圖標下。

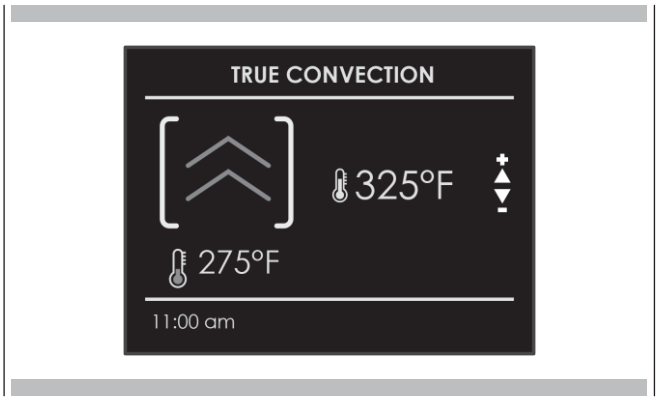



達到設定溫度後，會聽到一個聲音信號，同時即時溫度顯示消失。




3. 再次按下 觸鍵，操作這功能。
顯示頁面將出現啟動圖標，直到達到設定溫度。之後，焗爐將自動切換到之前選擇的烤煮模式。




## 快速預熱

快速預熱達到設定溫度的時間，比標準預熱更短。該功能可在任可模式下啟動，包括烤焗（Sabbath 和節能烤焗除外）、對流和薄餅模式。

**選擇快速預熱：**

1. 按前述方法，選擇烤煮模式，然後按下 觸鍵，在預覽頁面上顯示烤煮模式。
2. 按下 觸鍵。
用箭頭選擇圖標 ，按下 觸鍵確認。圖標 將出現在屏幕下方。

## 節能

節能模式用於節省能源。
適用於冷藏或已煮熟的食物及小份飯菜。
預熱時間較短，烤煮過程較慢。不建議用於大份量餐吃，如大份飯菜或大塊肉類。

## 使用焗爐照明

輕觸一個照明鍵，便可啟動照明功能。
按下 切換照明開關。
爐門打開時，焗爐照明燈也自動啓動。
焗爐運行時，啟動模式後，焗爐照明燈也將自動啓動。
焗爐模式取消時，焗爐照明燈將自動關閉。

注意：開啓焗爐照明後，3 分鐘後會自動熄滅。如要重新開啓，需按下觸鍵或打開爐門。

確保當日時間顯示正確。定時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： 如果啓動烤肉探針，則不能使用定時功能。最大烤煮時間為 12 小時。

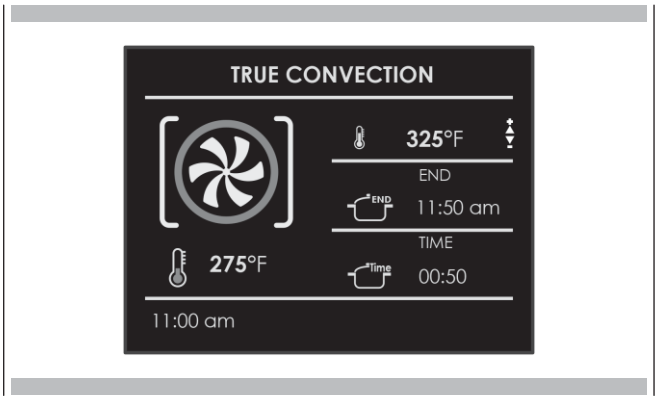
## 烤煮時間

使用 cook time（烤煮時間）功能，在預定時間內運行焗爐。焗爐會立即開機，並在時間結束時，預設自動關機。

### 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 設定持續時間，然後按下 。
   b）選擇 設定停止時間，並按下 。
3. 選定上述兩個選項的其中一個後，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，烤煮時間信息，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




5 烤煮結束後，焗爐關機，並發出聲音信號，提示用戶烤煮經已結束。
要在焗爐運行期間改變烤煮時間，只需要按下 觸鍵，入新的烤煮時間，然後再次按下 觸鍵。

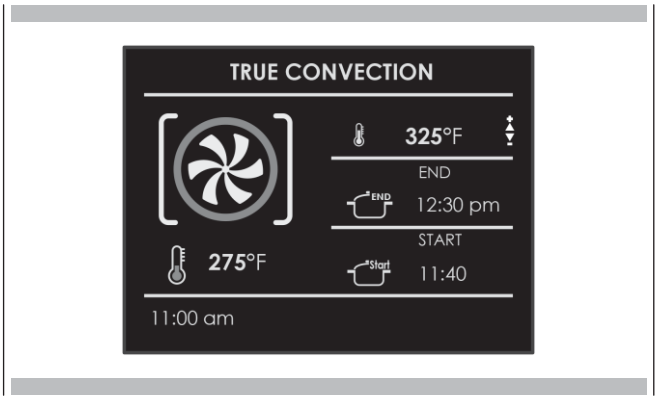
## 停止時間

使用 stop time（停止時間）功能，可延遲定時烤煮開始的時間。輸入烤煮停止時間後，焗爐自動計算開機時間。焗爐將自動切換開關。

### 延遲定時模式開機

1 首先按照 cook time（烤煮時間）一段的內容，設定所需的定時烤煮功能。
2 選擇 設定停止時間，並按下 。
3 用箭頭 △ ▽ 選擇烤煮停止時間，然後按下 觸鍵確認。
4 按下 觸鍵後，功能處於備用狀態，延遲的烤煮詳情，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




- 烤煮結束後，焗爐關機，並發出嗶嗶聲信號，提示用戶烤煮已經結束。

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

# 14 - 設定烤肉探針（如有）

如要烤煮烤肉、牛排或家禽時，這是準確指示烤煮完成時間的最佳方法。
本焗爐提供烤肉探針作為選項功能，它可用來探測肉類內部的溫度，當溫度達到設定值時，便停止烤焗。
使用烤肉探針時，焗爐將自動檢查烤焗時間。

注意：產品只有部分型號提供食物探針設備。

準確的烤焗控制，能做出細嫩口感，獨特口味，怡人香氣。

食物探針是一個插入食物的溫度計，用作探測內部溫度，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！

在烤煮期間，食物的溫度關係到健康及衛生問題。肉類、家禽和魚類及生蛋都含有細菌。
某些類型的細菌，可能造成食物變質，其他細菌，如沙門氏菌、彎曲桿菌、李斯特菌、大腸埃希氏菌和金黃色葡萄球菌等，可能對人體健康造成嚴重傷害。細菌在 4.4℃ 到 60℃ 之間繁殖非常快。特別是在免治肉碎，細菌繁殖風險非常高。

為防止細菌幾何級數繁殖，我們必須採取以下步驟：

- 切勿在室溫下解凍食物，應使用冰箱或焗爐的專門解凍功能解凍。如果在焗爐內解凍，解凍後應立即進行烤煮。
- 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，決不可購買已預先包裝好及填有食材的烤雞，而應該買即烤即食及填有食材的烤雞。
- 請在冰箱內醃制食物，而不要在室溫下醃制。
- 用食物探針檢查 5 厘米以上厚的肉類、魚類和家禽的溫度，請確保達到最低烤煮溫度。
- 食用烤煮不當的雞肉，對健康的危害最大，特別是沙門氏菌的危害。
- 切勿中斷烤煮程式（即半熟食物），然後再保存食物，留待日後再烤煮。這樣會由於食物內部變得“溫暖”，令細菌繁殖得更快。
- 烤肉和烤家禽的焗爐溫度，不得低於 165℃。

注意：只可使用本焗爐附帶的烤肉探針。

在任何情況下，我們也建議您參考下表（來自美國國家食物安全資料庫 NFSD）的資料。

| 食物 | 最低內部溫度 |
|---|---|
| **免治肉碎** | |
| 漢堡包 | 71° C |
| 牛肉、小牛肉、羊肉、豬肉 | 74° C |
| 雞肉、火雞 | 74° C |
| **牛肉、小牛肉、羊肉** | |
| 烤肉和牛排： | |
| 一成熟 | NFSD 未指出一成熟肉類的烤焗溫度，因為對健康具有風險。 |
| 三成熟 | 63° C |
| 半成熟 | 71° C |
| 全熟 | 77° C |
| **豬肉** | |
| 豬排、燒肉、燒排骨： | |
| 半熟 | 71° C |
| 全熟 | 77° C |
| 新鮮火腿 | 71° C |
| 新鮮香腸 | 71° C |
| **家禽** | |
| 全雞或雞塊 | 82° C |
| 烤鴨 | 82° C |
| 全隻火雞（無填入食材） | 82° C |
| 火雞雞胸 | 77° C |

## ⚠ 警告

- 為避免燙傷，在熱焗爐內安插或取出烤肉探針時，應佩戴廚房專用手套。
- 經常用夾子取出烤肉探針。拉扯電綫將探針拉出，可能損壞探針。
- 插入探針時，請確保食物完成解凍。否則可能損壞探針。

注意： 烤肉探針只適用於部分功能（在食譜模式下，無法使用烤肉探針）。如果在無法使用烤肉探針的模式下，使用烤肉探針，顯示屏將顯示取出探針的資訊。

如果烤肉探針在烤焗操作中意外掉落，顯示屏上將顯示一條警告資訊。探針溫度可設定為 104°F 到 212°F（40°C - 100°C）之間。

焗爐將保存用戶最後設定的溫度。

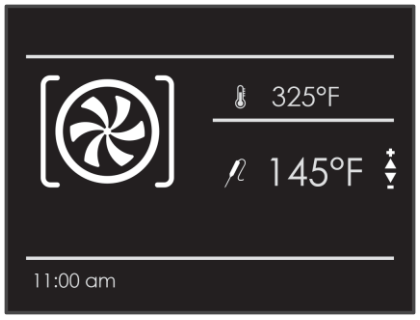
將探針插入肉類最厚的部分和中央位置。

確保探針不會接觸脂肪、骨頭、焗爐零件或碟子。

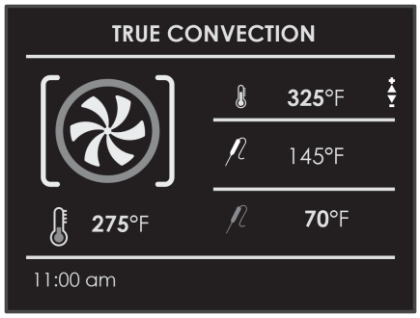
烤肉探針插入後，焗爐將自動識別它的存在， 並在顯示屏出現探針的圖標。

當烤焗模式開始和啟動探針功能，屏幕將自動顯示功能設定頁面。

1.




用箭頭△▽設定所需的探針溫度，並按下 觸鍵確認。




2. 按下 觸鍵，開始燒烤，探針檢測的所有燒烤信息，將顯示在屏幕上。

- 烤煮模式
- 焗爐溫度
- 設定探針溫度
- 即時探針溫度

達到探針溫度後，焗爐將關閉，並發出嗶嗶聲信息，提示烤煮已結束。

注意：烤煮開始後，可用箭頭△▽ 隨時改變溫度。

要改變探針溫度，請先按下 觸鍵，然後按下 觸鍵，最後再次按下 觸鍵。

## 燒烤方法與技巧

燒烤是指用熱空氣烤煮。焗爐內的上、下層加熱元件，都可用來加熱空氣，但沒有風扇循環熱量。
請根據食譜、即食食物的說明，設定烤焗溫度、時間和烤架位置。烤焗時間取決於溫度、食物配方、尺寸、形狀和烤鍋表面的塗層處理。

## 一般指南

- 為了獲得最好的烤煮結果，燒烤食物應放在單個烤架的空間上，烤鍋與焗爐內壁，至少有 1 英寸 – 1 ½ 英寸（2.5 – 3 厘米）的空間。
- 選擇烤焗模式時，使用單層烤架。
- 請使用最少次數檢查食物的烤熟程度。
- 使用金屬烤焗器皿（帶或不帶非黏性塗層）、隔熱玻璃、玻璃陶瓷、陶器或其他適用於焗爐的器皿。
- 若使用隔熱玻璃時，在推薦溫度下，再降低 25°F（15°C）。
- 使用帶邊或不帶邊的烤焗薄板，或者方形餅乾烤鍋。
- 暗色金屬盤或非黏性塗層，烤焗更快速，焦脆更明顯。使用隔熱烤鍋，可能略微增加烤焗時間。
- 切勿使用鋁箔或即棄性鋁盤覆蓋焗爐。鋁箔是很好的隔熱材料，熱量會聚集在鋁箔下。這將改變烤焗性能，可能造成焗爐塗層損壞。

- 切勿將鍋子放在打開的爐門上。
- 解決烤焗問題的小技巧，請參見第 35 頁。

## 真對流烤烘的技巧與方法

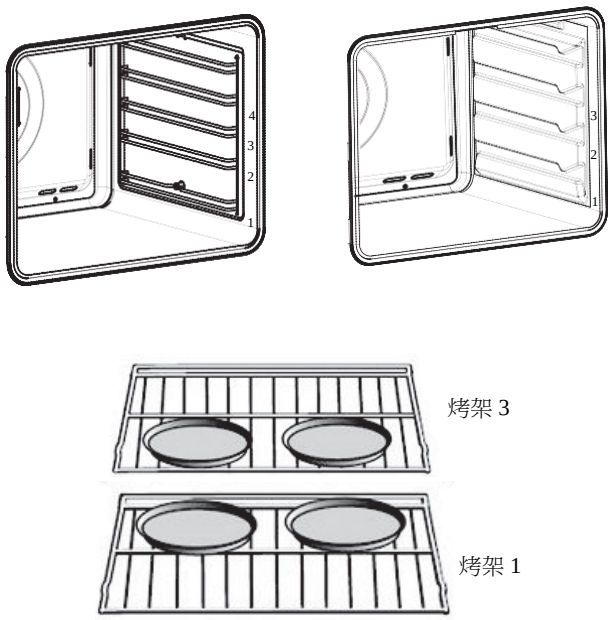
- 降低食譜烤焗溫度 25°F（15°C），
- 為了獲得最好的烤烘結果，烤焗時不要蓋上食物，並使用側壁較低的烤鍋，以獲得良好的空氣循環。除非另有說明，最好使用閃亮的鋁盤。
- 也可使用隔熱玻璃或陶瓷。如果使用隔熱玻璃，則再降低 25°F（15°C），共降低 50°F（30°C）。
- 也可使用暗色金屬盤。如使用暗色金屬盤時，食物可能快速變得焦脆。
- 使用烤架的數目，將由烤焗食物的高度決定。

- 大部分烤烘食物，都可以在對流烤烘模式，並獲得非常良好的效果。不要對奶油蛋醬、洛林糕、南瓜批、芝士蛋糕等食譜進行對流烤焗，因為它們不適合對流加熱程式。如要燒烤這些食物，請使用正常的烤烘模式。
- 可以在烤架 1、2、3 和 4 上進行多架烤焗。所有 4 個烤架，可用於烤焗曲奇餅、餅乾和餐前小菜。
  - 2 層烤架：使用 1、3 兩個位置。
  - 同時烤焗四個蛋糕層時，請分開擺放烤鍋，不要把一個烤鍋，直接放在另一個烤鍋上。為了獲得最好的效果，蛋糕應該分別放在上層前方和下層後方（見右圖）。烤鍋周圍應留下 1 英寸 - 1 ½ 英寸（2.5- 3 厘米）的空間。
- 用對流方法烤烘自己的食譜更加容易。選擇一個在對流模式下，有良好效果的食譜。
- 如有須要，降低烤焗溫度和時間。需要幾次練習和從錯誤中學習，才能獲得理想的烤焗結果。記下您所有的方法，以便下一次可使用對流烤焗方法進行烹飪。
- 解決烤焗問題的小技巧，詳見第 35 頁。

### 推薦採用對流烤煮模式的食物有：

餐前小吃 餅乾 咖啡
蛋糕 曲奇（2 到 4 層烤架） 酵母麵包
奶油泡芙烤鬆餅
煲仔菜及一碟式的主菜（烤架位置 1、2、3）
空氣發酵食物（梳乎厘、蛋白餅、蛋白甜品、天使蛋糕、雪紡蛋糕）

**烤架位置**




### 快速簡單的食譜小技巧

標準烤焗轉換到對流烤焗：

- 溫度降低 25°F（15°C）。
- 如果食物原本烤焗 10 至 15 分鐘，採用標準烤焗模式相同的烤焗時間。
- 如果食物原本烤焗 30 分鐘以內，則應比標準烤焗模式，提前 5 分鐘檢查烤熟程度。
- 如果食物原本烤焗超過 40-45 分鐘，烤焗時間應該減少 25%。

## 對流燒烤方法與技巧

- 對流燒烤不可預熱。
- 使用低邊、無蓋的烤鍋。
- 烤全雞或火雞時，將雞翅膀放在後面，並用繩子稍微系緊雙腿。
- 採用 2 件式烤鍋，進行無蓋燒烤。
- 用烤肉探針或溫度計，確定在“END”溫度時的烤熟程度。
- 將烤肉探針插入另一個位置，再次檢查烤肉或家禽的內部溫度。
- 燒烤太大的家禽時，可能在燒烤過程中，需要使用鋁箔（或烤鍋）覆蓋一段時間，防止烤焦。

### 快速和簡單的食譜小技巧

由標準**烤焗**轉換到**對流燒烤**：

- 溫度並非一定要降低。
- 烤肉、大塊肉類或家禽一般減少 10- 20%的燒烤時間。請提前檢查烤熟程度。
- 在**對流燒烤**模式下的煲仔菜或燉燒沙鍋，可能與標準烘焙的時間一樣。
- 填鴨類的最低安全溫度為 165℉（75℃）。
- 從焗爐取出食物時，先用鋁箔鬆散覆蓋 10 到 15 分鐘，然後再切割，如有必要，增加最終食物溫度 5°到 10°F（3° to 6° C）。

烤煮時間只屬指示性質，亦須根據食物厚度和烤煮肉類前的開始溫度。

## 對流燒烤方法與技巧

- 啟動焗爐前，先將烤架放在需要的位置上。
- 在對流燒烤模式下，需要關閉爐門。
- 不要預熱焗爐。
- 使用 2 件式烤鍋。
- 在燒烤時間內，在中段時間，翻轉肉類一次（見對流燒烤表）。

烘烤和對流烘烤時間，只是大概的參考時間，可能略有不同。
烤煮時間只屬指示性質，亦須根據食物厚度和烤煮肉類前的開始溫度。

## 烤烘方法與技巧

- 啟動焗爐前，先將烤架放在需要的位置上。
- 對流燒烤模式下，需要關閉爐門。
- 使用前預熱焗爐 5 分鐘。
- 使用 2 件式烤鍋。
- 在燒烤時間內，在中段時間，翻轉肉類一次（見對流燒烤表）。

烘烤和對流烘烤時間，只是大概的參考時間，可能略有不同。烤煮時間只屬指示性質，亦須根據食物厚度和烤煮肉類前的開始溫度。

## 脫水技巧與方法

- 可在脫水模式下脫水。使用較低溫度和循環熱空氣，慢慢去除食物保存的水分。
- 脫水模式溫度預設為 140℉（60℃）。
- 脫水模式溫度設定範圍是 120℉（50℃）到 160℉（70℃）。
- 可同時使用多個烤架。
- 有些食物完全脫水需要 14-15 小時。
- 具體時間和不同食物處理方式，請參考食物保存書籍。
- 該模式適合各種水果、蔬菜、草藥和肉條。
- 可在廚房專門店購買具有脫水功能的篩子。
- 有些食物，可先用紙巾吸收水分，再開始脫水模式（如番茄片或桃片）。

## 脫水表

| 食物 | 準備 | 大約乾燥時間（小時） | 測試烤熟度 |
|---|---|---|---|
| **水果** | | | |
| **蘋果** | 浸入¼ 杯檸檬汁，2 杯水，¼ 切片 | 11 - 15 | 略微柔軟 |
| **香蕉** | 浸入¼ 杯檸檬汁，2 杯水，¼ 切片 | 11 - 15 | 略微柔軟 |
| **櫻桃** | 清洗及用毛巾抹乾。<br>新鮮櫻桃應去核 | 10 - 15 | 略微柔軟、光滑、耐嚼 |
| **橙皮和橙塊** | ¼ 片橙子；<br>去除橙皮的橙肉 | 果皮：2 -4<br>切片：12 - 16 | 橙片：乾和脆<br>橙片：果皮乾和脆，果肉略有水分 |
| **鳳梨圈** | 用毛巾抹乾 | 罐裝：9 - 13<br>新鮮 8 - 12 | 柔軟 |
| **草莓** | 清洗及用毛巾抹乾。<br>切出½ 英寸厚，<br>草莓皮（向外）放在烤架下 | 12 - 17 | 乾、脆 |
| **蔬菜** | | | |
| **辣椒** | 清洗及用毛巾抹乾。<br>去掉辣椒皮，粗略切成 1 英寸厚 | 16 - 20 | 光滑，內部無水分 |
| **蘑菇** | 清洗及用毛巾抹乾。<br>去掉蘑菇幹<br>切成 1/8 英寸厚 | 7 - 12 | 粗糙，光滑，乾爽 |
| **番茄** | 清洗及用毛巾抹乾。<br>切成 1/8 英寸厚，盡量晾乾 | 16 - 23 | 乾爽、磚紅色 |
| **香草** | | | |
| **牛至葉、洋蘇草、香芹、百里香和茴香** | 沖洗，用紙巾抹乾 | 120°F<br>下乾燥（60℃) 3-5 | 鬆脆 |
| **羅勒** | 使用羅勒頂部 3 到 4 英寸長的葉片。噴水，搖掉水分，抹乾 | 120°F 下乾燥（60℃) 3 -5 | 鬆脆 |

焗爐的食譜功能，讓您不必每次手動設定焗爐，便可烤煮食物。選擇一個 SET（設定）的食譜功能，焗爐將根據功能表中，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 |
|---|---|---|---|---|
| 預設或個人化訂製 | | 新鮮 | 麵包 薄餅 | 附件類型 層架位置 食物重量 烤煮時間 預熱要求（是/否） |
| | | 冷藏 | | |
| | | 原塊 | 肉類 | |
| | | 碎塊 | | |
| | | 原隻 | 家禽 | |
| | | 碎塊 | | |
| | | 原條 | 魚類 | |
| | | 碎塊 | | |
| | | -- | 蔬菜 | |
| | | -- | | |
| | | -- | 批餅 | |
| | | -- | | |

**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（個人化訂製），然後按下 觸鍵確認。
3. 用箭頭 △ ▽ 和 ◁▷選擇食物類型，然後按下 觸鍵確認。
4. 使用箭頭△ ▽ 選擇 FRESH（新鮮）或 FROZEN（冷藏），或者 WHOLE（完整）或 IN 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，屏幕上將顯示以下頁面：

7. 如要開始操作食譜，請按下 觸鍵確認。
   在食譜模式中，會出現一系列聲音和視覺資訊
   提示您執行以下操作。只需跟隨屏幕上的指示。
8. 結束時，焗爐關機，並發出嗶嗶聲和視覺信號，提示食譜烤煮已經結束。

## 儲存個人化食譜：

選擇一個食譜後，可改變 TIME（時間）和 WEIGHT（重量）選項，並將改變後的食譜，保存在 PERSONAL（個人化訂製）功能中。

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 △▽ 輸入所須重量，再按下 觸鍵確認。

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

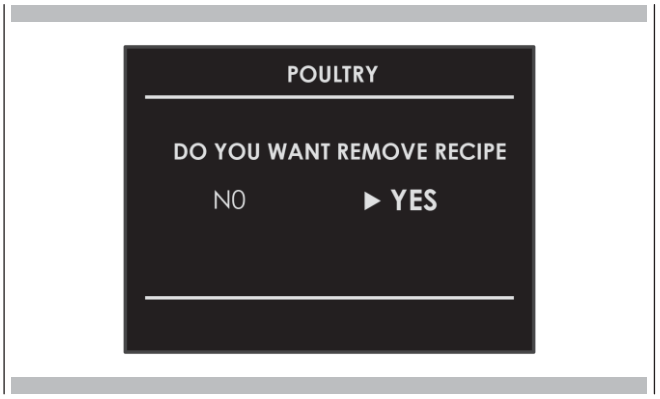
4. 此刻，可選擇 SAVE（保存）功能，將食譜保存在 PERSONAL（個人化訂製）名單中，並按下 觸鍵確認。

備註： 如果改變時間或重量後，沒有直接儲存，則食譜結束時，便會出現一條信息，詢問用戶是否保存食譜。

5. 按下 觸鍵，開始食譜烤煮。

## 取消個人化食譜：

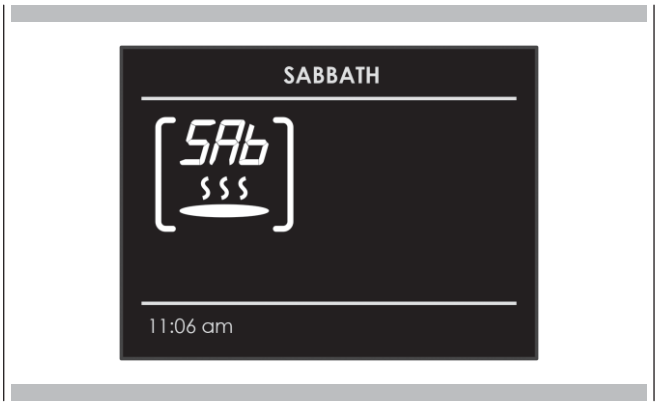
1. 若要從個人化食譜名單中刪除一個食譜，首先選定該食譜。
2. 再按下◁觸鍵，並選擇是否刪除，然後按下 觸鍵確認。



Sabbath 符合猶太法律。在該功能下，焗爐只執行靜態功能。
如果選擇了 Sabbath 功能，以下功能將不能操作：

- 焗爐照明
- 除開/關外的所有按鍵
- 烤肉探針功能
- 定時烤煮功能
- 時間掣功能
- 在該模式下，顯示屏上的圖標，不像傳統模式那樣閃動，而是靜態的。
- 顯示屏和按鍵警示聲音。

如需設定 Sabbath 模式，啟動焗爐並選擇圖標 ▦，然後按下 ⏎ 觸鍵。通過箭頭 ◁▷選擇 Sabbath 模式，然後再次按下 ⏎ 觸鍵確認。
該模式開始時，會在屏幕上顯示圖標。




備註 本功能最多持續 72 小時。
溫度固定在 140°F（60°C），不可調節。本功能可通過按下 OFF 觸鍵（關閉）隨時取消。

清潔產品時，不得使用研磨性清潔劑或蒸汽設備。

**⚠ 警告**

切勿使用粗糙的研磨清潔劑或鋒利的金屬刮刀來清潔爐門玻璃，因為它們可能劃損玻璃表面，導致玻璃碎裂。

## 清潔

### 輔助清潔

高溫循環（250°C），結合自動清潔面板功能，可輕柔、非研磨性清潔焗爐內室。
正確使用側板和催化風扇罩：焗爐具有微孔結構及經特殊上釉處理，在催化氧化反應下，可分解掉落的油脂，將殘留物轉化為氣態物質。
在未選擇烤煮功能時，才可啟動渦輪清潔功能，因此：啟動焗爐，觸摸圖中圖標 5 秒鐘。

**⚠ 警告**

清潔程式溫度為 250°C，能持續 1 小時。切勿用該程式烤焗食物！！

該程式將開啟焗爐照明燈，但可隨時再次開關照明功能。
所有自潔板可有效執行 30 次清潔程式，此後應該更換自動清潔板。自動清潔板只能用自來水清洗，替換件可從您的銷售商訂購。

## 拆除爐門

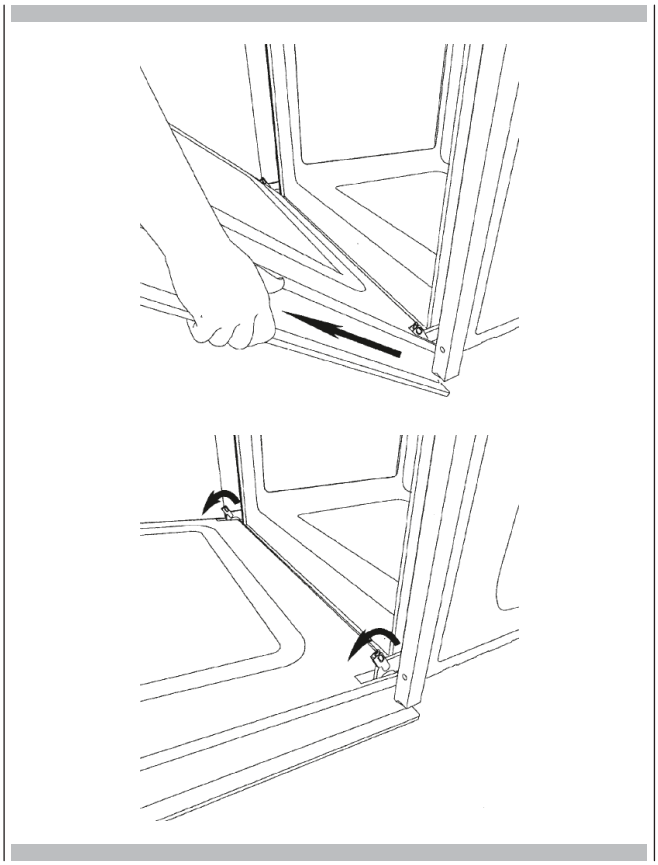
**⚠ 警告**

確保：
- 拆除爐門時，確保產品已冷卻並中斷電源。否則可能造成觸電或燙傷危險。
- 爐門笨重而且容易損毀。需用雙手拆除爐門。爐門前方為玻璃。請小心搬運，防止摔碎。
- 只能抓住爐門兩邊。不要抓住手柄，以免提起時晃動，造成產品損壞或人身傷害。
- 若爐門沒有牢固緊握或不當握住，可能造成物件損壞或人身傷害。

### 拆除標準爐門。

爐門可方便、快速地拆除。拆除時請按以下說明操作：
- 完全打開爐門。
- 提起下圖顯示的兩個控制杆。
- 在第一個停頓位置（由抬起控制杆造成的）關閉爐門。
- 向上、向外提起爐門，從安裝位置移除爐門。

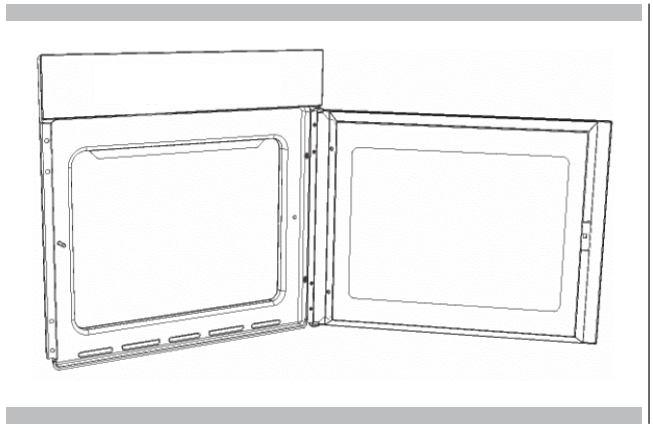
更換爐門時，卡入安裝裝置的鉸鏈，再降下兩個控制杆。



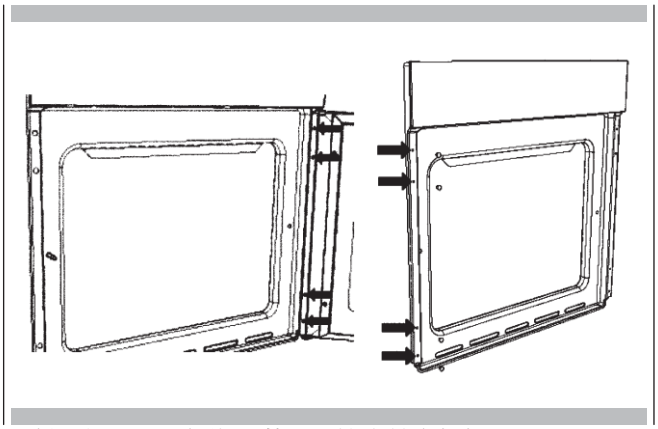
## 除下滑動爐門

1. 在焗爐凹槽安裝產品前，請決定爐門向左還是向右開啟。

2. 完全打開爐門。

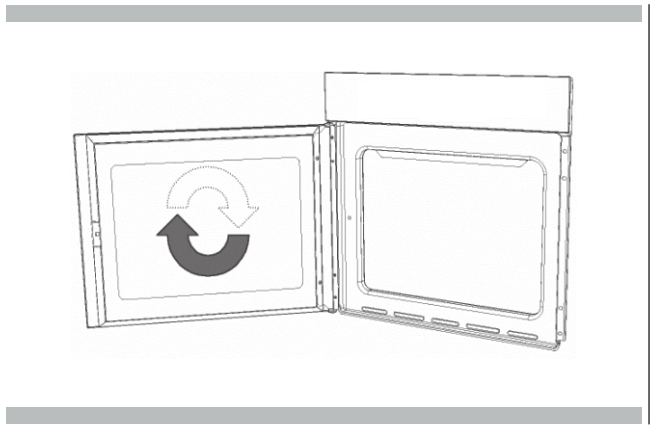


3. 從爐門鉸鏈，取出 4 顆固定螺絲。



4. 從兩側取下四個塑膠蓋子，擰出鎖定螺栓。

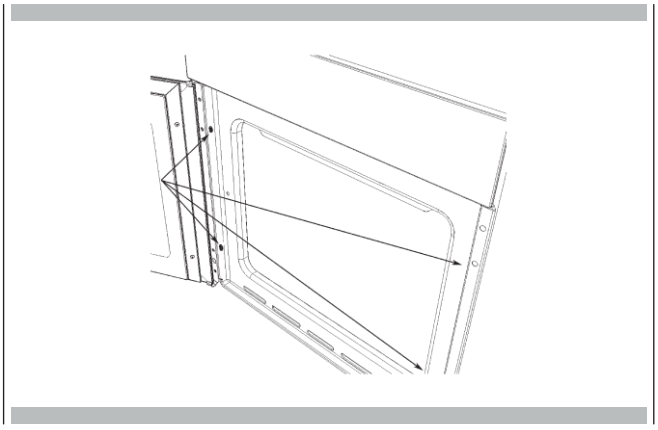
5. 180°轉動爐門。



6. 用剛才拆除的 4 顆螺絲，將爐門固定到新的位置。

注意：請確保爐門與前面板完全平行。如果不平行，可以使用剛剛擰入的兩顆螺絲，調較至平行位置。

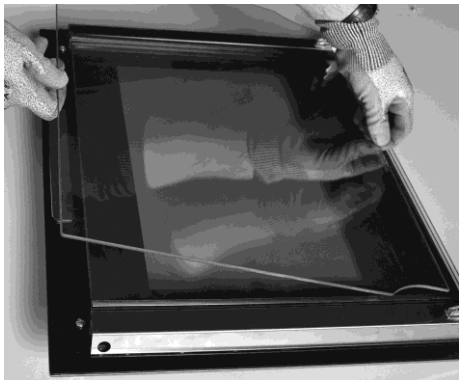
7. 用附帶的 4 顆螺絲和塑膠墊圈，將焗爐固定到安裝槽位。

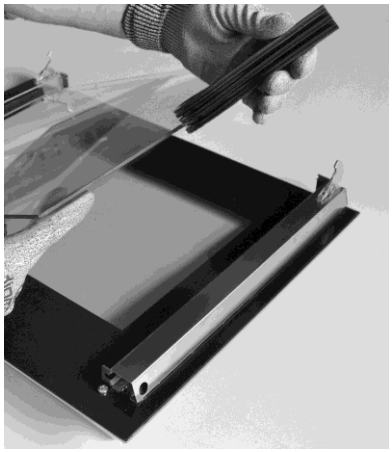


## 如何拆除全景玻璃門的內玻璃

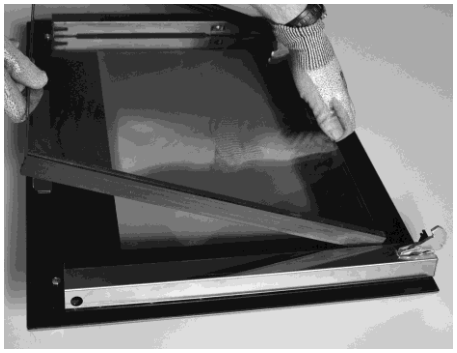
1. 穿戴保護手套。
2. 將爐門朝下並放置在軟布上，避免刮損可見部分。
3. 同時按下外殼兩側的按鍵，去除上部固定條。

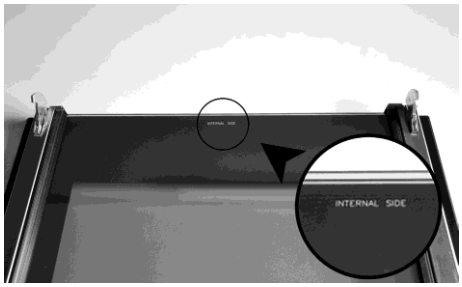
4. 如下圖所示滑出內玻璃。去除第 2 和第 3 塊玻璃板（中間玻璃板）進行清洗，滑出橡皮條。





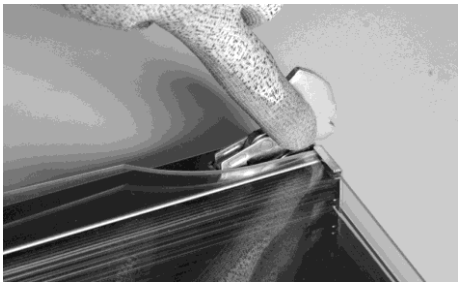
5. 清洗後，按上述步驟的相反次序，更換中間玻璃板，檢查方向，INTERNAL SIDE 這兩個英文字，應清晰可見。






注意：中間玻璃板和兩側支援結構之間，存在小間隙是正常的，這是為玻璃發熱提供膨脹的空間。

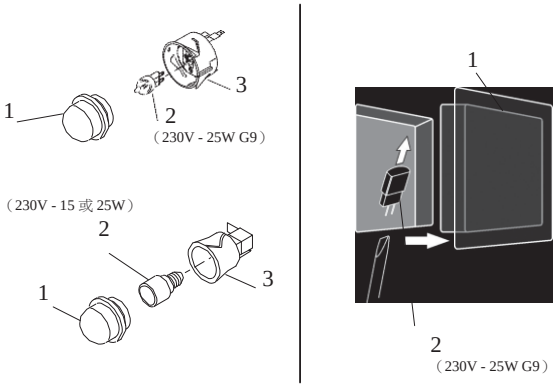
6. 將三片玻璃板裝在兩個垂直條之間，更換頂部固定條。



## 更換焗爐燈泡

**警告**

確保：
- 更換燈泡前，焗爐和爐燈應是冷卻的，焗爐電源已中斷。否則可能造成觸電或燙傷危險。
- 使用焗爐時，必須確保燈罩在正確位置。
- 燈罩是為了保護燈泡免受破裂。
- 燈罩由玻璃製成。小心搬運，防止摔碎。碎玻璃可能造成傷害。




1 關閉電源供應（保險絲或斷路箱）。
2 取下燈罩（1）。
3 從安裝插座（3）取下燈泡（2）。
4 換上新燈泡（2）。不要用手指觸摸燈泡，因為手指上的油污，可能在燈泡發熱時，將它損毀。
5 應更換同樣電壓和功率的燈泡（見圖）。
6 裝回和擰緊燈罩（1）。
7 啟動電源（保險絲或斷路箱）。

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。

| 烘焙問題 | 原因 |
|---|---|
| 烤焗食物不平均變焦 | - 焗爐未預熱<br>- 焗爐烤架或焗爐底部上有錫紙<br>- 烤焗容器相對食物而言太大<br>- 焗盤互相接觸或接觸爐壁 |
| 食物底部過於焦燻 | - 焗爐未預熱<br>- 使用了玻璃、啞色或黑色的金屬盤<br>- 烤架位置不當<br>- 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<br>- 焗爐未預熱<br>- 爐門被頻繁打開<br>- 錫紙完全密封<br>- 焗盤太小 |
| 食物烤焗或燒烤太慢 | - 焗爐溫度太低<br>- 焗爐未預熱<br>- 爐門被頻繁打開<br>- 錫紙完全密封<br>- 焗盤太小 |
| 批底沒有焦脆或脆皮太軟 | - 焗爐溫度太低<br>- 烤焗時間不當<br>- 蛋糕過早試味<br>- 爐門被頻繁打開<br>- 焗盤太大 |
| 蛋糕發白、扁平或內層未熟 | - 焗爐溫度太低<br>- 烘焙時間不當<br>- 蛋糕嘗試太快<br>- 爐門頻繁打開<br>- 盤子太大 |
| 蛋糕中部漲高但頂部裂開 | - 烤焗溫度太高<br>- 烤焗時間太長<br>- 焗盤互相接觸或接觸爐壁<br>- 烤架位置不當<br>- 焗盤太小 |
| 批邊太焦燻 | - 焗爐溫度太高<br>- 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）。<br>重新啟動斷路器。<br>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。 |
| | 檢查家庭電網的斷路器或保險盒。確保焗爐供電正常。確保選擇焗爐溫度。 |
| 焗爐烤煮不均勻 | 參考推薦烤架位置的烤烘表。在對流烤焗模式下，經常降低食譜溫度至 25°F（15°C）。 |
| 焗爐照明工作不良 | 如果爐燈鬆脫或有損毀，請更換燈泡或重新旋入燈泡。詳情見第 34 頁。切勿用手直接觸摸燈泡，因為手指上的油污，可能導致燈泡過早燒毀。 |
| 焗爐燈常亮 | 檢查爐門是否卡住。檢查鉸鏈是否彎曲或爐門開關損壞。 |
| 時鐘和時間掣無法正常工作 | 確保焗爐供電正常。詳情請參閱 16 頁的「Clock（時鐘）一節。 |
| 過多濕氣 | 使用烤焗模式時，需首先預熱。對流烤焗和對流燒烤，將消除焗爐中水分（這是對流模式的一個優點）。 |
| 發現陶瓷碎片 | 取下或更換烤架時，應確保向上傾斜烤架，不要蠻力拉出，以免將陶瓷弄碎。 |

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

KITCHENS BY TOWNGAS

GYV65/GYV34

202012