

# Panasonic®

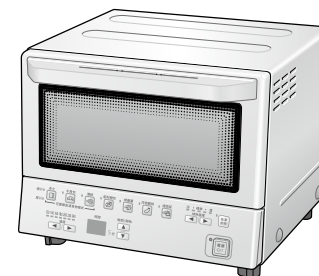
## Operating Instructions

Toaster Oven (Household Use)

### 使用說明書

智能電焗爐 (家庭用)

Model No. **NB-DT52**  
型號



English

繁體中文

## Panasonic Taiwan Co., Ltd.

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Thank you for purchasing the Panasonic product.

- Please read these instructions carefully to use the product correctly and safely.
- Before using this product please give your special attention to "Safety Precautions" and "Important Informations" (P. EN2-EN5).
- Please keep this Operating Instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

感謝您購買Panasonic 的產品。


- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- 使用前，請務必仔細閱讀「安全注意事項」及「重要資訊」（第TC2-TC5頁）。
- 請妥善保管本使用說明書，以備日後使用。
- 如果對本產品操作不當或未能遵循相關說明，Panasonic 將不承擔任何責任。


# Safety Precautions

Please make sure to follow these instructions.

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.


■ The following charts indicate the degree of damage caused by wrong operation.

 **WARNING:** Indicates potential hazard that could result in serious injury or death.

 **CAUTION:** Indicates potential hazard that could result in minor injury or property damage.


■ The symbols are classified and explained as follows.

 This symbol indicates prohibition.

 This symbol indicates requirement that must be followed.


## WARNING

To avoid electric shock, fire due to short circuit, burns or serious injury.

-  ● **Do not disassemble, repair or modify this appliance.**
  - Contact Service Centre or Station for inspection or repair.
- **Do not damage the power cord or power plug.**

Following actions are strictly prohibited:  
Modifying, touching on or placing near heating element or hot surfaces, bending, twisting, pulling along, hanging/pulling over sharp edges, putting heavy objects on top, bundling the power cord or carrying the appliance by the power cord.
- **Prevent power cord from hanging down from edges of table or bench or touching hot surfaces.**
- **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the outlet.**
  - If the power cord is damaged, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to avoid a hazard.
  - Insert the power plug firmly.
- **Do not plug or unplug the power plug with wet hands.**
- **Do not immerse the body, power cord or power plug in water or splash it with water.**
- **Do not allow infants and children to play with packaging material.** (It may cause suffocation.)
- **Do not use the appliance near or under curtains or other flammable materials as food may catch fire during baking.**


## WARNING

-  ● **This appliance is not intended for use by persons (including children) 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 responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**
- **Always keep the infants and children away from the appliance including power cord.**
- **Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.**
  - e.g. for abnormal occurrences or breaking down
    - The power plug or the power cord become abnormally hot.
    - The appliance power fails.
    - The body is deformed, has visible damage or is abnormally hot.
    - There is an unpleasant smell.
    - There is abnormal noise while in use
    - There is another abnormality or failure.
  - Contact Service Centre or Station for inspection or repair
- **Make sure the voltage indicated on the label of the appliance is the same as your local supply.**

Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of power plugs, make sure the total wattage does not exceed the rated wattage of the outlet.
- **Dust off the power plug regularly.**
  - Unplug the power plug, and wipe with a dry cloth.

## CAUTION

To avoid risk of electric leakage, electric shock, fire due to short circuit, scald, injury or property damage.

-  ● **Never leave the appliance unattended when it is in use.**
- **Do not open the door when it is in use.**
- **Do not touch hot surfaces, such as the top of the oven body, the door while the appliance is in use or just after use. The appliance is easy to become hot during use, and the surface temperature during use is very high. Let it cool down before cleaning after use.**
  - Be careful with the residual heat source especially after use.
- **Do not heat foods more than necessary.**
- **Do not place oil in the oven tray for heating.**
- **Do not touch upper or lower heater, otherwise it may be damaged.**
- **Do not place anything on the door when it is opened.**

# Safety Precautions

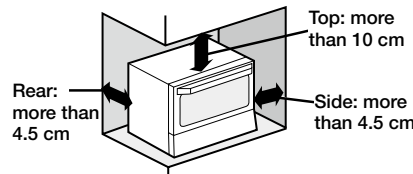
Please make sure to follow these instructions.

## ⚠ CAUTION



- Do not start heating while there is grease left in crumb tray.
- Do not bake bread covered with butter or jam for long time.
- Do not touch the appliance with wet hands.
- Do not touch, block or cover the heat vents during use.
- Do not place anything on the top or under the appliance.
- Do not use an external timer etc.
  - This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the appliance on following places.
  - On uneven surfaces, on carpet, non-heat-resistant surfaces or tablecloths, etc.
  - Places where it may be splashed with water or near a heat source.
  - Near any open water sources such as sinks, or the like.
  - Near wall or furniture.→ Place the appliance on a firm, dry, clean, flat and heat proof table of about 70 cm height.
- Do not use the appliance near walls, furniture, or in enclosed spaces such as a built-in cupboard. (It may cause discolouration or deformation.)
  - Position the appliance at least 4.5 cm from adjacent wall and 10 cm from the top of wall. Do not block external heat vents.

- Leave a certain space between the appliance and walls or kitchen cabinets. The lampblack discharged during baking may contaminate the wall and cabinet, or even cause fire due to overheating.



- Do not open the door if there is smoke or fire during baking.
  - Turn off the power supply and remove the power plug immediately.
    - Do not open the door before the fire goes out.
    - Do not extinguish the fire with water.
- Do not heat sealed food directly (such as canned and bottled food).
- Do not broil meat or fish directly. Wrap it in aluminum foil and place it to the oven tray before baking (P. EN18)
- Do not heat oily foods such as fried foods without oven tray.
  - Even if aluminum foil is used, grease leakage may occur. Be sure to use the oven tray.
- Do not use the appliance for any purpose other than baking.

## ⚠ CAUTION



- Make sure the crumb tray and oven rack are clean and well installed before using the appliance.
- Make sure to switch off and disconnect the appliance from the supply when it is not in use, and before moving or cleaning. Wipe the appliance dry before use again.
- Before moving, cleaning and storing the appliance, unplug and allow it to cool down.
- Set the preset cooking mode and timer correctly, and adjust the time according to the baking status.
- Beware not to be tripped over or get caught in the power cord while in use.
- Make sure to hold the power plug when unplugging it. Never pull on the power cord.
- Ensure to clean the appliance especially the surfaces in contact with food after use. (P. EN23 "Cleaning and Care")
- Contact with Service Centre or Station for inspection and maintenance when using the appliance for a long period to raise the use security.
- This appliance is intended for household use only.

## Important Information

- Do not use the appliance outdoors.
- Make sure the door is closed tightly.
- Pull the door slowly when open it.
- Do not drop the appliance or subject to strong impact when moving it.
- Do not use plastic wrap, baking paper and gravel for barbecue etc.
- Do not use cake molds made of paper.  
Use aluminum foil-covered oven tray when baking ingredients that may have falling such as cheese.
- Do not use silicone container.
- Prevent food from touching heater during baking.  
When using aluminum foil, keep it from touching heater.
- Do not use the appliance for steam dish.
- Do not use the appliance for commercial purpose.



This symbol on the appliance indicates "Hot surface and should not be touched without caution".

# Parts Names and Handling Instructions

## Body

### Oven rack

(detachable, P. EN23)

### Glass window

● Do not spray water on it if it is hot. (The glass might break.)

● Clean up the surface chippings before closing.

### Door

● Do not open the door during cooking. (It may affect the browning)

### Door handle

### Slide-out crumb tray

● Insert it toward the far end securely. (If it is not properly set, it may result in poor cooking.)

● Pull it toward you to remove. (after the body cools down)

● The crumb tray should be cleaned regularly. Do not use it when it is dirty. (P. EN23)  
(Otherwise, crust colour of toast bottom may be light.)

### Upper heaters

● Covered with protective cover to prevent possible touching heater. (The heaters might damage)

● Near-infrared ray heater (far end)

(Also serves as lighting.)

● Far-infrared ray heater (door side)

(Will not light up even it is powered on.)

### Heat vent

### Rack hook

● Hangers should be proper installed to avoid any danger arising from a falling door. (P. EN23)

### Power plug

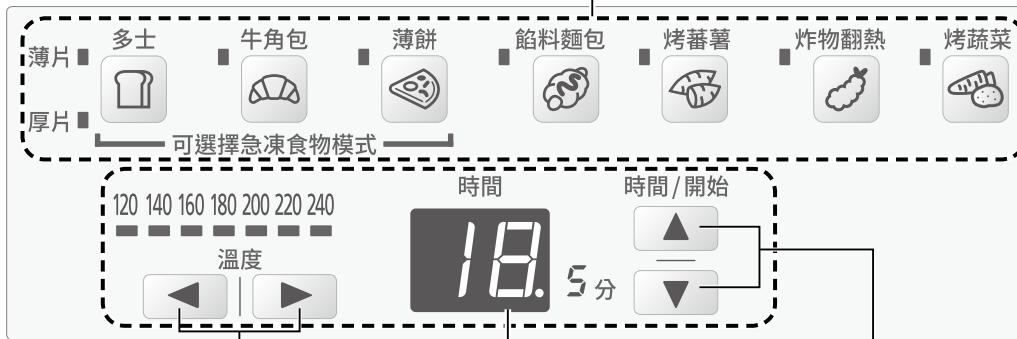
### Power cord

### Lower heater

### Heater protective cover

## Control Panel

### Preset Cooking Modes (P. EN8-EN16)

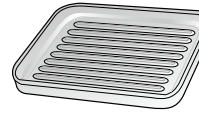


Set the temperature (manual mode)

Timer (manual mode) (P. EN17)

Set the cooking time

## Accessory



### Oven tray

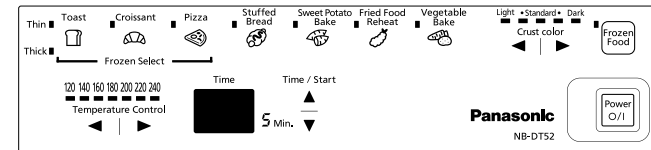
● Place onto the oven rack.

● The grooved surface makes the tray more efficiently in "Fried Food Reheat" and other cooking modes. (The food might get groove patterns on its bottom)

● Place a sheet of aluminum foil on the oven tray to prevent stain.

It is advisable to put a sheet of aluminum foil on the tray, pressing it with fingers along the grooves to ensure that frozen pizza or cold fried food can be crispy cooked.

● During cooking, the oven tray might warp due to internal temperature effect, but it can restore original shape after cooling down. Even spread of ingredients may reduce warping phenomenon.



### Control panel label

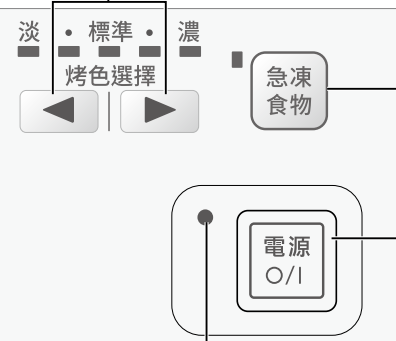
Sticking position: Refer to the directions on the "Control panel label".

## Note

- The microcontroller automatically turns heaters on and off to adjust the temperature during cooking. (Even if the heater is turned off, this is not a malfunction)
- At baking temperature (of 120-140), heater may remain switched off for about 3 minutes, which is not abnormal.
- It smells when using the appliance initially, but it will not smell after repeated using.
- During cooking, smoke and vapor from ingredients may get out from the gap between body and door. Discolouration may be found around the door and on the body.

### Set the crust colour and heating intensity

(Light/Slightly Light/Standard/Slightly Dark/Dark)



● For baking frozen toast, croissant and pizza (P. EN8-EN11)

### Power Off/On

- Press to turn on (power lamp comes on).
- Press to turn off during operation (power lamp goes out).
- Press after use to disconnect (power lamp goes out)

# Preset Cooking Modes

(Toast, croissant, pizza)

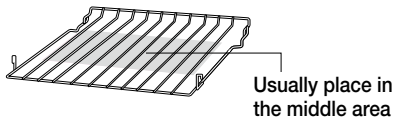
Frozen toast, croissant and pizza can also be baked

## How to Use

### Preparations

- 1 Insert the power plug into the wall outlet.
- 2 Place the prepared food in the middle of oven rack, then close the door completely.

- Larger food should be placed a little inside (because it is hardly to bake in more outside area)



### Operation Steps

#### [Example] Thin Sliced Toast



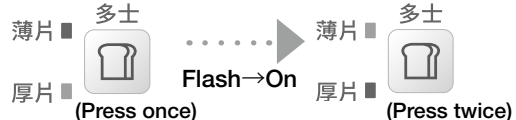
2 Display the estimated cooking time that required

#### 1 Press "Power Off/On" switch



Indicator comes on

#### 2 Press the selected preset cooking mode button (cooking starts)



- When "多士" (Toast) mode is selected, power lamp will flash at first and then keeps on after 20 seconds.

It is available to switch from thin sliced mode to thick sliced mode or vice versa by pressing "多士" (Toast) mode button within 20 seconds (while power lamp keeps flashing).

- Toast thickness recommendation... (P. EN10)

#### <Timer Display>

- Display the estimated cooking time that required.



- The remaining time counts in increments of 0.5 minutes.

- When indicator changes from flash to normally on, the time displayed may be longer or shorter than that displayed in flashing.

#### 3 Press "急凍食物" (Frozen food) button (Skip this step for room temperature food)



Flash → On

- The power lamp flashes at first, and then will be normally on 20 seconds later. Press again "急凍食物" (Frozen food) button to cancel the action within 20 seconds (while indicator keeps flashes).
- The setting will not store in memory.

#### 4 Set the crust colour (heating)



Pressed each time

Lighter



Darker



- Default crust colour is "Standard" and indicator flashes first and will be normally on 20 seconds later. Every time when the ◀ button is pressed, crust colour is set to be lighter; and every time when the ▶ button is pressed, crust colour is set to be darker.

- After crust colour (heating) is selected and baking is started, the crust colour setting will be automatically recorded for use by next time unless the power is unplugged. (No record will be kept when baking is terminated in the midway)

→ The setting stored in memory will be lost if the power plug is removed.

The crust colour will be set to "標準" (Standard) when the power is turned on.

- The crust colour will be recorded separately as per specific preset cooking mode.

- Suggestions about crust colour and estimated time... (P. EN10-EN11)

Adjust crust colour and estimated time as per number of servings and species. When buzzer sounds, baking will automatically stop.

#### 5 Take food out with oven gloves or clamps after baking.

- Oven gloves or clamps are to be prepared by users.
- After use, press "Power Off/On" switch, the power lamp will be off. Unplug the power plug out of the socket.

#### Stop the oven from working in the midway

- Press 電源 O/I button (power lamp goes off)

#### Replace the preset cooking mode

- Press 電源 O/I button (power lamp goes off) to stop baking, and conduct resetting as per Step 1 (P. EN8). (Changing preset cooking mode in the midway may render crust colour to be lighter or darker.)

#### Change crust colour or heating intensity

- Achieve the change through ◀ ▶ buttons within 20 seconds after each preset cooking mode is pressed (with indicator being flashing);

- The change is impossible 20 seconds later when indicator is normally on already.

→ Press 電源 O/I button (power lamp goes off) to stop baking, and conduct resetting as per Step 1 (P. EN8).

#### Additional baking (in case of excessively light crust colour or insufficient heating)

- Press same buttons as in Step 2 (P. EN8)

- Do not leave the appliance. Keep an eye on baking state and press 電源 O/I button (power lamp goes off) to stop baking when necessary.

#### Continuous cooking

- Start setting as specified in Step 2 (P. EN8)

- It is possible that crust colour is lighter or central temperature of food is lower than previous time.

→ Open the door to lower down internal temperature of the oven.





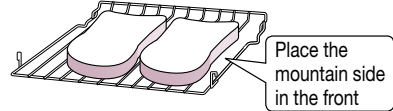
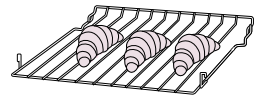

# Preset Cooking Modes

(Toast, croissant, pizza)

## How to Use

### Key points

- Crust colour and time may vary depending on types, number, sizes and states (season and freshness) of food. Please adjust crust colour as per chosen preset cooking mode.

<p><b>Preset cooking modes button</b></p>	<p>薄片 ■ 多士 厚片 ■ </p> <p>Switch Thin/Thick slices options by pressing the button</p>	<p> Heating 牛角包 </p>	<p> 薄餅</p>
<p><b>One share</b></p>	<p>1-2 slices</p>	<p>1-6 pieces</p>	<p>5-9 inch</p>
<p><b>Ways of layout</b></p>	 <ul style="list-style-type: none"> <li>Place toast in “the middle area” of oven rack. Otherwise, the crust colour may be non-uniform.</li> <li>● When there is only one piece of bread, place it right in the middle of oven rack.</li> </ul>	 <p>Parallel croissants in “the middle area” of oven rack at approximately equal interval.</p>	 <p>To lay the pizza on aluminum foil-covered oven tray</p>
<p><b>Crust colour adjustment</b></p> <p><b>Estimated time (Initial use*)</b> *When the appliance is in a cooled state.</p>	<p>1-2 slices</p> <p>Thin slice of room temperature: 1.5-3.5 min Frozen thin slice: 4-6.5 min Thick slice of room temperature: 1.5-4.5 min Frozen thick slice: 5-6.5 min</p>	<p>Determine the setting as per number of croissants</p> <ul style="list-style-type: none"> <li>1 croissant: about 45 g</li> <li>1 butter roll: about 30 g</li> </ul> <p>1 piece 3 pieces 6 pieces</p> <p>Room temperature: 3-3.5 min 4-4.5 min 5-5.5 min Frozen: 6.5-7 min 7.5-8 min 8.5-9 min</p>	<p>Set the baking as per size</p> <p>Refrigerated pizza: 5-6 inch (13-15 cm) (30-70 g) 9 inch (about 23 cm) (150-200 g) 9 inch (about 23 cm) (300-450 g)</p> <p>Frozen pizza: 5-6 inch (13-15 cm) (100-130 g) 6-8 inch (15-22 cm) (150-300 g) 9 inch (about 23 cm) (about 360 g)</p> <p>Refrigerated: 3.5-5 min 5.5-7 min 10.5-12 min Frozen: 9-10 min 12-14 min 16-18 min</p>
<p><b>Baking notes</b></p>	<ul style="list-style-type: none"> <li>■ <b>Thickness suggestion</b> Thin slice: 6 and 8 pieces (Thickness: about 1.5-2 cm) Thick slice: 4 and 5 pieces (Thickness: about 2.1-3 cm)</li> <li>■ <b>Sweet or small bread with higher sugar and oil contents. Choose “淡” (Light) crust colour, because such bread can be easily burned.</b></li> <li>• Choose crust colour as per types and sizes of bread.</li> <li>• When thick sliced toast is baked, if thick sliced function is not initiated, toast surface may be burnt a little.</li> <li>• Do not bake bread applied with butter or jam for long time, because a fire accident may be caused.</li> <li>■ <b>About frozen toast</b></li> <li>• As per the types and sizes of bread, the crust colour may vary or it may be difficult to heat the inside of toast.</li> <li>• As defrosting and baking are carried out at the same time, it takes longer time.</li> <li>• In some cases, even “淡” (Light) crust colour mode is selected, baking takes more time.</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>The bread with higher sugar content such as Danish pastry can be easily burnt. Thus, choose “淡” (Light) crust colour mode for such bread.</b></li> <li>• Heater may remain non-lightened for several minutes, but this is not a malfunction. In particular, when baking is conducted again after a high-temperature baking is just done, it usually takes about 3 minutes. For heating tube to restore working state.</li> <li>• When baking is developed in “淡” (Light) crust colour mode, indicator may change from flashing to normally on while baking is finished.</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>For thin, hand-made, self-frozen and post-frozen thawed pizzas, choose manual mode at “220”, and then keep an eye on the pizza during baking. (P. EN17)</b></li> <li>• When frozen pizza purchased shortly before is to be baked, as it may become thawed a little during the trip, it can be baked more quickly. For such pizzas, choose “淡” (Light) baking and adjust the setting as the case may be.</li> <li>■ <b>Choose “濃” (Dark) baking for the thin and richly-dosed pizza or thick pizza.</b></li> <li>■ <b>Choose “淡” (Light) baking for large but thin pizza. Pizza larger than 9 inch should be divided into several parts that can be held by oven tray before being baked.</b></li> <li>■ <b>If pizza sauce is of Teriyaki type, pizza can be easily burnt. In such case, “淡” (Light) baking should be chosen.</b></li> <li>• Since pizza may be burnt easily due to the types of dough and sauce, always keep an eye on the pizza during baking.</li> </ul>

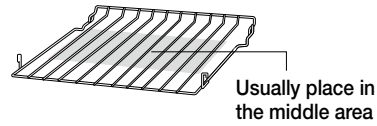
# Preset Cooking Modes

(Stuffed bread, sweet potato bake, fried food reheat and vegetable bake)

## How to Use

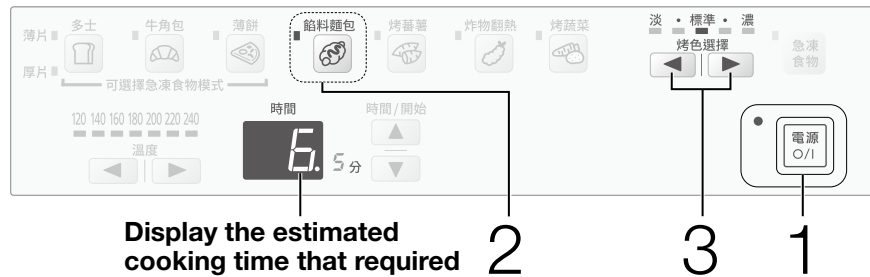
### Preparations

- 1 Insert the power plug into the wall outlet.
- 2 Place the prepared food in the middle of oven rack, then close the door completely.
  - Larger food should be placed a little inside (because it can hardly be baked in more outside area).



### Operation Steps

#### [Example] Stuffed Bread



- 1 Press "Power Off/On" switch  
Indicator comes on

- 2 Press selected preset cooking mode button (cooking starts)  
Indicator comes on

#### <Time display>

- Display judgement concerning estimated baking time.



- The remaining time counts in increments of 0.5 minutes.

- When indicator changes from flash to normally on, the time displayed may be longer or shorter than that displayed in flashing.

- "Frozen Food" button becomes unavailable for use. When "Frozen Food" button is pressed, "beep-beep" alarm will be sounded.

- 3 Set the crust colour (heating)  
Pressed each time  
Lighter Darker



- Default crust colour is "Standard" and indicator flashes first and will be normally on 20 seconds later. Every time when the ◀ button is pressed, crust colour is set to be lighter; and every time when the ▶ button is pressed, crust colour is set to be darker.
- After crust colour (heating) is selected and baking is started, the crust colour setting will be automatically recorded for use by next time unless the power plug is unplugged. (No record will be kept when baking is terminated in the midway.)
  - The setting stored in memory will be lost if the power plug is removed. The crust colour will be set to "標準" (Standard) when the power is turned on.
- The crust colour will be recorded separately as per specific preset cooking mode.
- Suggestions about crust colour and estimated time (P. EN14-EN15)  
Adjust crust colour and estimated time as per number of servings and species. When buzzer sounds, baking will automatically stop.

- 4 Take food out with oven gloves or clamps after baking.
  - Oven gloves or clamps are to be prepared by users.
  - After use, press "Power Off/On" switch, the power lamp will be off. Unplug the power plug out of the socket.

#### Stop the oven from working in the midway

- Press 電源 (power lamp goes off).

#### Replace the preset cooking mode

- Press 電源 (power lamp goes off) to stop baking, and conduct resetting as per Step 1. (P. EN12) (Changing preset cooking mode in the midway may render crust colour to be lighter or darker.)

#### Change crust colour or heating intensity

- Achieve the change through ◀▶ buttons within 20 seconds after each preset cooking mode is pressed (with indicator being flashing);
  - The change is impossible 20 seconds later when indicator is normally on already.
  - Press 電源 (power lamp goes off) to stop baking, and conduct resetting as per Step 1. (P. EN12)

#### Additional baking (in case of excessively light crust colour or insufficient heating)

- Press same buttons as in Step 2. (P. EN12)
- Do not leave the oven. Keep an eye on baking state and press 電源 (power lamp goes off) to stop baking when necessary.

#### Continuous cooking

- Start setting as specified in Step 2. (P. EN12)
  - It is possible that crust colour is lighter or central temperature of food is lower than previous time.
    - Open the door to lower down internal temperature of the oven.







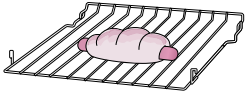
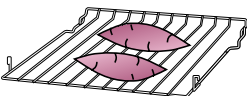


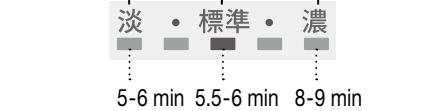
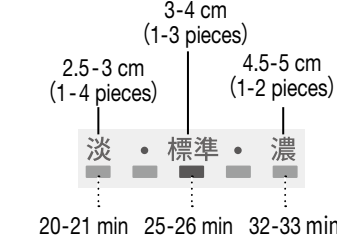
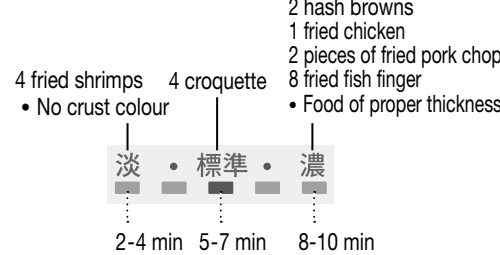
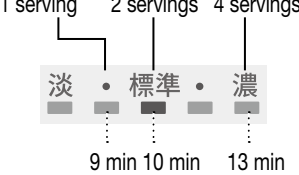
# Preset Cooking Modes

## How to Use

(Stuffed bread, sweet potato bake, fried food reheat and vegetable bake)

### Key points

- Crust colour and time may vary depending on types, number, sizes and states (season and freshness) of food. Please adjust crust colour as per chosen preset cooking mode.

Preset cooking modes button	 		 	
One share	1 piece	1-4 piece(s)	1-2 serving(s)	1-4 serving(s)
Ways of layout	 <p>Place bread of room temperature in “the middle area” of oven rack.</p> <ul style="list-style-type: none"> <li>● Bread with higher oil content or may have peeling ingredients should be laid on aluminum foil-covered oven tray (P. EN7).</li> <li>● Bread height should not exceed 6 cm.</li> </ul>	 <p>Put clean and surface-dried sweet potato(es) on oven rack in parallel.</p> <ul style="list-style-type: none"> <li>● To prevent possible cracking, poke the sweet potato surface with bamboo stick to form several holes.</li> </ul>	 <ol style="list-style-type: none"> <li>① Cover the oven tray with aluminum foil.</li> <li>② Place fries (of room temperature) in the middle of aluminum foil-covered oven tray and keep fries properly apart.</li> </ol>	 <p>Spread vegetables on aluminum foil-covered oven tray. Do not pile the vegetables together.</p>
Crust colour adjustment (Heating)	<p>Refer to specific types (Bread filled with rich dosing or great thickness)</p> <p>Bagel Meat floss bread Pineapple bread Hot dog etc. (Room temperature)</p> <p>Sausage bread Pizza bread etc. • Get a food with a little crispy surface besides warm inside.</p> <p>Curry bread Apple pie etc. • Get a food with crispy outside and fluffy inside.</p> 	<p>Refer to sweet potato size (thickness)</p> 	<p>Refer to types and number of fries</p> <ul style="list-style-type: none"> <li>• 1 croquette: about 65 g</li> <li>• 1 hash browns: about 60 g</li> <li>• 1 fried shrimp: about 50 g</li> <li>• 1 fried pork chop: about 120 g</li> <li>• 1 piece of fried chicken: about 70 - 100 g</li> <li>• 1 fried fish finger: about 30 g</li> </ul> <p>4 fried shrimps 4 croquette • No crust colour</p> 	<p>Refer to types and number</p> <ul style="list-style-type: none"> <li>• 2 servings: about 200-250 g</li> </ul> 
Estimated time (Initial use*) *When the appliance is in a cooled state.	<p>淡 標準 濃</p> <p>5-6 min 5.5-6 min 8-9 min</p>	<p>淡 標準 濃</p> <p>20-21 min 25-26 min 32-33 min</p>	<p>淡 標準 濃</p> <p>2-4 min 5-7 min 8-10 min</p>	<p>淡 標準 濃</p> <p>9 min 10 min 13 min</p>
Baking notes	<ul style="list-style-type: none"> <li>■ Bread with rich ingredients (such as hamburgers) or refrigerated bread should be cooked in manual mode. (P. EN17)</li> <li>■ Bread higher than 6 cm should be baked in manual heating function and covered with aluminum foil in the midway of baking. (P. EN18)</li> <li>• Bread classification is of general purpose. Suppose inner part of bread is not fully heated, the heating may be prolonged as necessary. (P. EN13).</li> </ul>	<ul style="list-style-type: none"> <li>■ Large sweet potato(es) (with a thickness larger than 5 cm) should be baked in preset cooking mode and then manually heated to 240 (P. EN17). During baking, keep an eye on the sweet potato(es) under baking for possible prolonged heating. (To prevent scorching, cover the sweet potato(es) with aluminum foil.)</li> </ul>	<ul style="list-style-type: none"> <li>■ Frozen or refrigerated fries should be thawed first. Because frozen or refrigerated fries are hard to be heated in the inner part, heating should be prolonged (P. EN13).</li> </ul>	<ul style="list-style-type: none"> <li>■ Vegetables should be cut to be of uniform thickness ranging 5- 20 mm.</li> <li>• If cut to be too thin, fries can be easily scorched.</li> <li>■ When crust colour remains over light, use manual mode at 240 and keep checking state for possible prolonged heating.</li> <li>• Preset cooking modes recipes introduction (P. EN16).</li> </ul>

# Preset Cooking Modes

Recipes

## Baked vegetable (saltey flavor)



### Ingredients (for 2 servings)

- Onion (chopped into 8 mm rings ※)...medium 1/4 (about 50 g)
- Pimento (chopped into 2 cm).....1/3 piece (about 50 g)
- Pumpkin (chopped into 8 mm-thick)....1/4 piece (about 50 g)
- Sweet potato (chopped into 8 mm rings).....medium 1/5 piece (about 50 g)
- Shiitake mushroom (de-stemmed).....2 pieces
- Water.....2 teaspoons (about 10 g)
- A Olive oil.....2 teaspoons (about 8 g)
- Salt.....proper amount

### Method

- Fully mix A and apply the mixture to vegetables for 5 minutes pickling.
- Spread vegetables onto aluminum foil-covered oven tray. Do not pile them in a heap.
- Press “烤蔬菜”(Vegetable Bake) to start heating.

The baking time of standard crust colour lasts about 10 minutes.

- Chop vegetables to be pieces of a uniform thickness (range: 5-20 mm) (if chopped to be over thin, the vegetables can be easily scorched).
- When crust colour remains relatively light, prolong the baking manually at 240.
- ※ The vegetables may be fixed with bamboo sticks to prevent them from being scattered around.

## Baked vegetable (curry flavor)



### Ingredients (for 2 servings)

- Potato (chopped into 8 mm rings)....medium 1/3 piece (about 50 g)
- Carrot (chopped into 8 mm rings)....medium 1/4 piece (about 50 g)
- Zucchini (chopped into 8 mm rings)....1/4 piece (about 50 g)
- Eggplant (chopped into 8 mm rings)....1/4 piece (about 50 g)
- Pleurotus eryngii (vertically chopped into 4-6 equal servings).....1 piece (about 30 g)
- Water ..... 2 teaspoons (about 10 g)
- A Olive oil..... 2 teaspoons (about 8 g)
- Salt.....proper amount
- Curry powder.....1 teaspoon (about 2 g)

### Method

- Fully mix A and apply the mixture to vegetables for 5 minutes pickling.
- Spread vegetables onto the aluminum foil-covered oven tray. Do not pile them in a heap.
- Press “烤蔬菜”(Vegetable Bake) to start heating.

The baking time of standard crust colour lasts about 10 minutes.

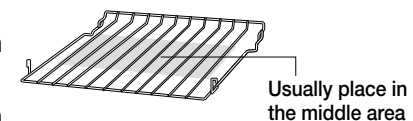
- Chop vegetables to be pieces of a uniform thickness (range: 5-20 mm) (if chopped to be over thin, the vegetables can be easily scorched).
- When crust colour remains relatively light, prolong the baking manually at 240.

# Manual Mode

How to Use

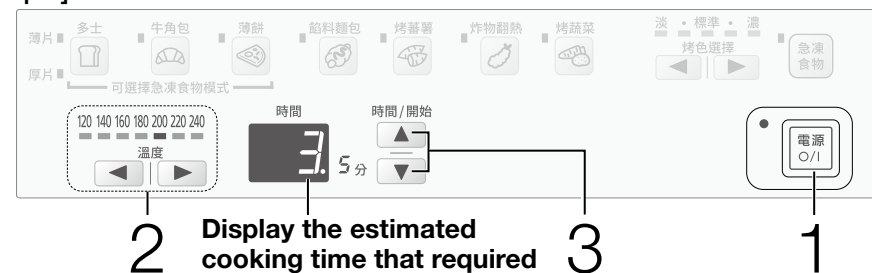
## Preparations

- Insert the power plug into the wall outlet.
- Place the prepared food in the middle of oven rack, then close the door completely.
  - Larger food should be placed a little inside (because it can hardly be baked in more outside area.)



## Operation Steps

### [Example]



- Press "Power Off/On" switch. Indicator comes on.
- Set temperature. (Default temperature: 180; indicator keeps flashing). Press each time Lower Higher.

- Set the baking time (baking starts). Prolong (0 → 0.5 → 1) Press each time. Shorten (0 → 25 → 24) (0-25 minutes).

- Time suggestion (P. EN19)
  - Temperature and time can be changed freely during baking.
  - Remaining time counts down in increments of 0.5 minutes.

When buzzer sounds, baking will automatically stop.

- Take food out with oven gloves or clamps after baking.

- Oven gloves or clamps are to be prepared by users.
- After use, press "Power Off/On" switch, the power lamp will be off. Unplug the power plug out of the socket.

- Stop baking in the midway
  - Press [電源 O/I] (lamp OFF)
- Continue the baking
  - Start setting from Operation Step 2

# Manual Mode










## Key points

- Baking time**
- There is no need for preheating.
  - When baking takes over 25 minutes, check baked food and set temperature and time again.
  - In case of consecutive baking. (It may have lighter crust colour than the first time, and be difficult to warm up to the inside.)
    - Open the oven before starting baking to lower down its internal temperature.
    - In case of insufficient heat, start manual mode by checking baked food and prolong heating process at the same time.
- Temperature setting**
- When using a recipe without temperature setting display, adopt 240, start manual mode, keep checking baked food while prolonging the heating process.
  - It is different from big oven. (Due to discrepancy in respect of internal size, even if same temperature is set, scorching may still happen. Make adjustment according to conditions of food under baking.)
- Baking of frozen food (sold in market)**
- Use the goods marked "Suitable for Toaster Oven".
  - In case of any difference between power labeled on package (W) and that of this appliance (W), refer to "Suggestions about temperature and time". (P. EN19)
- Baking of preserved bread**
- Spray some water mist onto the bread before starting baking process.
    - For hardened or frozen bread, firstly, spray some water mist onto surface to moisten the bread before baking, because this can effectively prevent dryness and render baked food more delicious.
- Baking of high food**
- Cover the food with aluminum foil in the midway of baking (to prevent over dark colour).
    - Should aluminum foil be over large, baking may be difficult. Thus, use aluminum foil that can be just wrapped around the food.
    - Keep aluminum foil away from heaters.
- Broil of meat and fish**
- Cover meat or fish with aluminum foil first and then place it on oven tray for baking. Completely cover food with aluminum foil to make sure no grease splashes during baking.
- Pastry baking**
- Use metal container.
    - Do not use silicone container.
    - When stainless container is used, crust colour may appear a bit lighter.
    - When pottery, heat-resistant glass or buckled container is used, baking effect may be dissatisfactory.

## How to Use

## Suggestions about temperature and time

- To prevent fire accident arising from falling grease, all oily food must be baked with oven tray.
- Baking time varies with temperature, quality, quantity, species, thickness and container of materials. Please manually adjust the setting as per conditions of finished foods.

Menu	1 Share	Tray	Temperature	Baking time (min) Initial time	Baking notes
French bread heating	4 pieces	No	140 → 180	About 2 → about 1.5 (about 3.5 in total)	<ul style="list-style-type: none"> <li>● Oven tray can be kept relatively clean when covered with aluminum foil during baking</li> </ul> Cut French bread into 3-4 cm thick pieces with incisions facing upward. Spray water mist onto bread surface with watering can to make sure the bread is comprehensively sprayed; then put the bread in the middle of oven rack. <ul style="list-style-type: none"> <li>● After 2 minutes baking at 140, raise temperature to 180 for another 1.5 minutes baking.</li> </ul>
Stuffed bread heating (with great thickness or rich dosing)	1-3 pieces	No	220	5-10	Cover bread (like hamburger) with aluminum foil.
Frozen fries (fried chicken and croquette)	6-8 pieces		180	8-15	<ul style="list-style-type: none"> <li>● Frozen croquette may crack.</li> <li>● Activate Preset Cooking Mode when heating normal, refrigerated or frozen fries. (P. EN15)</li> </ul>
Pizza toast	6-piece package 2 piece		220	5-8	Apply sauce, proper onion slices, bacon, pepper and cheese onto the toast.
Grilled prawn	8-12 pieces		200	12-15	Cut off the antennae on the prawn's head and remove intestinal mud. Rinse and wipe them dry. Marinate them for 2 minutes with 2 tablespoon cooking wine and 1 tablespoon soy sauce. Brush some olive oil on the aluminum foil-covered oven tray. Place prawns on it and sprinkle 5 g salt on the prawn body evenly.
Paper wrapped butter mushroom salmon	2 pieces		240	10-15	Add onion, salmon, mushroom, and butter in turn onto aluminum foil, and then wrap the paper for baking.
Baked eggplant (diameter: 4-5 cm)	1 piece		200	15-16	To prevent cracking, poke eggplant surface with bamboo stick to form several holes; After baking is done, halve the eggplant and apply favorite meat paste onto it and then bake it for 5-8 minutes at 200.
Frozen lasagna	1 serving		220	23-24	Cover oven tray with aluminum foil and then apply a layer of oil onto it; Remove plastic film on frozen lasagna if any before baking it.
Japanese baked sweet potato	6 pieces		200	10-15	Steam and peel sweet potato (300 g), add 25 g butter, 2 yolks, 25 g granulated sugar, and 40 mL milk into the sweet potato for a full mixing, subdivide the mixture into cake cups, and apply egg liquid onto surface for baking.
French toast	3-4 cm French bread Sliced to be 4-5 pieces		160	10-12	Blend one egg, 200 mL milk, 3 full tablespoons of granulated sugar, and some vanilla essence, cut French toast into mouthful pieces and dip them in the liquid mixture for 20-30 minutes (change top and bottom during the process). Spread aluminum foil on oven tray, apply oil, and put toast onto the tray for baking.
Dry roasted walnut	60 g		120	2-10	Place walnut onto aluminum foil-covered oven tray for baking.

- The temperature on this table indicates centigrade temperature.

## Macaroni gratin



Temperature: 220 °C Time: 8-12 min

### Ingredients (2 boat-shaped heatproof trays)

Macaroni (boiled).....	30 g
└ Chicken (2 cm dices).....	80 g
A └ Onion (thin filaments) .....	1/2 piece (about 120 g)
Butter and low-gluten flour.....	20 g each
Milk.....	300 mL
Salt and pepper .....	proper amounts
Cheese for pizza.....	50 g

### Method

1. Fry A with butter, add low-gluten flour for stir-frying, and prevent scorching;
2. Add milk, boiled macaroni, salt and pepper to cook the mixture to be viscous and thick;
3. Fill the mixture into butter-applied (except for that in ingredients) boat-shaped heatproof trays, and spray cheese onto surface;
4. Put boat-shaped heatproof trays into oven, start baking for 8-12 minutes at 220 until crust colour appears clearly visible on the surface.

## Handmade pizza



Temperature: 220 °C Time: 8-12 min

### Ingredients (1 pizza with diameter of about 20 cm)

└ Low-gluten flour (mixed and) .....	60 g
└ Baking powder (sifted) .....	1/3 teaspoon (about 1 g)
A Salt.....	proper amounts
└ Granulated sugar .....	1/2 teaspoon (about 2 g)
└ Olive oil .....	1 teaspoon (about 4 g)
Milk.....	20-30 mL
└ Tomato (in 1 cm dices).....	medium 1/4 piece
└ Onion (in thin filaments) .....	medium 1/4 piece (about 25 g)
B └ Green pepper (in rings) .....	small 1/4 piece (about 25 g)
└ Bacon (in 1 cm dices).....	1 piece
└ Boiled egg (in rings).....	1/2 piece
Ketchup.....	3 tablespoons (about 45 g)
Cheese for pizza.....	60 g

### Method

1. Put A into a basin and mix them with hands. Add 20 mL milk, stir the mixture in large circles with hands so that milk gets fully mixed with A, knead the paste until it becomes as hard as earlobe. If the paste remains too hard, some milk may be added to adjust the hardness.
2. Fetch a piece of aluminum foil that is of same size as the oven tray, put paste onto aluminum foil, roll the paste with a pin into thin and round, poke the rolled paste surface with fork to form several holes, and transfer aluminum foil onto oven tray.
3. Apply ketchup all over the pizza paste, lay B onto the paste, spray cheese for pizza, and bake the paste for 8-12 minutes at 220.
  - When baking thick pizza (fermented with yeast), keep an eye on the baking state and adjust time as necessary (brush aluminum foil with a thin layer of oil before containing the paste so that the pizza can be easily taken out after baking is done).

## Cup cake



Temperature: 140 °C Time: 23-25 min

### Ingredients (8 flower-shaped aluminum boxes with a diameter of about 8 cm)

Unsalted butter (softened at room temperature).....	60 g
Granulated sugar.....	80 g
Egg (placed at room temperature in advance).....	medium 1 1/2 piece (about 70 g)
└ Low-gluten flour (mixed and) .....	80 g
A └ Baking powder (sifted) .....	1/2 teaspoon (about 2 g)

### Method

1. Stir butter of room temperature until it becomes smooth, add granulated sugar by 2-3 times, and stir the mixture until it gets pale;
2. Add some egg liquid for a full blending;
3. Add A and stir the mixture with wooden spoon until powder disappears;
4. Pour the paste into flower-shaped aluminum boxes by 80% full, put boxes into oven tray for 23-25 minutes baking at 140.

- Way of layout: lay them out in parallel nearer to the inner side of oven.



## Brownie cake



Temperature: 160 °C Time: 23-25 min

### Ingredients (one piece: 15 cm x 13.5 cm in size)

Unsalted butter (softened at room temperature).....	60 g
Brown sugar (or granulated sugar).....	60 g
Egg (placed at room temperature in advance).....	medium 1 1/2 piece (about 70 g)
Brandy.....	1 tablespoon (about 15 g)
└ Low-gluten flour (mixed and) .....	60 g
A └ Pure coco powder (sifted) .....	30 g
Crushed walnut.....	40 g

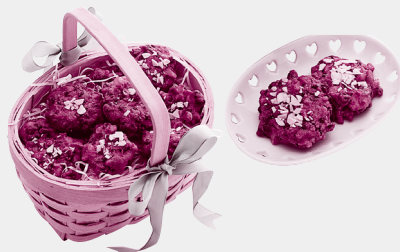
### Method

1. Stir butter of room temperature and brown sugar with whisk until the mixture gets pale;
2. Add egg liquid little by little into mixture from step 1, and then brandy for a full blending;
3. Add sifted A, stir with rubber scraper until powder disappears, and then add crushed walnut.
4. Pour the paste into butter-applied molds and then put molds onto oven tray for 23-25 minutes baking at 160.

# Manual Mode

## Recipes

### Walnut chocolate cookies



Temperature: 120 °C Time: 2 min  
Temperature: 160 °C Time: 10-15 min

#### Ingredients (18 cookies with a diameter of 4 cm)

Unsalted butter (softened at room temperature).....45 g  
Granulated sugar.....30 g  
Egg.....medium 1/2 piece (about 25 g)  
Vanilla essence.....Proper amount  
Bitter chocolate (melt above water in advance).....15 g  
Walnut.....60 g  
Chocolate chips.....85 g  
A  Low-gluten flour (mixed and sifted) .....50 g  
A  Salt .....Proper amount  
Crushed almond.....Proper amount

#### Method

1. Spread walnuts onto aluminum foil-covered oven tray for 2 minutes drying at 120, then chop the walnuts into pieces.
2. Stir cream to smooth state, add sugar by multiple times, and fully stir the mixture.
3. Add egg liquid and vanilla essence and stir the mixture until it becomes smooth; add melt bitter chocolate, walnuts from Step 1, chocolate chips, and stir them fully with a wooden spoon.
4. Add A into mixture at once and fold gently to mix them together.
5. Take half of the mixture, divide it into 9 tablespoons and lay them onto a aluminum foil-covered oven tray, carefully press the mixture with back of spoon, sprinkle crushed almond, and bake them for 10-15 minutes at 160.
  - The ingredients above can be baked for two times.
  - Way of layout: lay them out in parallel nearer to the inner side of oven.
  - When cookies are made in other ways, their back may have other shapes due to waveform of oven tray.

### Cheese cake



Temperature: 160 °C Time: 23-25 min

#### Ingredients (1 pie plate with a diameter of 18 cm)

Soda cookies or digestive biscuits.....60 g  
Melted butter.....40-60 g  
A  Cream cheese (softened at room temperature)...140 g  
A  Sour cream (placed at room temperature).....100 g  
Granulated sugar.....50 g  
Salt.....Proper amount  
Egg.....medium 1 piece (about 45 g)  
Lemon juice.....1 tablespoon (about 15 g)  
Low-gluten flour.....1 tablespoon (about 8 g)

#### Method

1. Put biscuits into a bag, use a rolling pin to crush biscuits, and mix biscuits with butter fully;
2. Fill food from Step 1 into butter-applied molds, get it cool down in refrigerator to fix the shape;
3. Fully stir A with whisk, add granulated sugar and salt for stirring, and then add egg liquid and stir again;
4. Add lemon juice and low-gluten flour, carefully stir the mixture until no powder is seen, and put the mixture into molds in Step 2;
5. Place molds into a oven tray for 23-25 minutes baking at 160. Store the baked foods in refrigerator and take them out from molds after they become hard.

# Cleaning and Care

- Remove the power plug and make sure the appliance has cooled down before cleaning.
- Clean the appliance after every use.
- Dry it after each washing.
- Do not use benzine, thinner, alcohol, bleach, polishing powder, bristle brush, metal brush or metal scraper, otherwise the surface will be scratched.
- Be careful when opening or closing the door. Do not use the appliance when any crack or damage appear on the door.
- Install the oven rack and crumb tray correctly and firmly.
- Protect oven rack and crumb tray from any violent collision when taking them in and out of the appliance.

#### Body and Inside

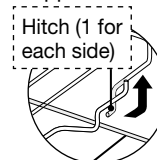
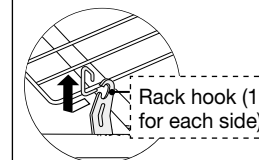
- Wipe with towel dipped with diluted (neutral) kitchen detergent
- Do not wipe the heaters (otherwise damage may be caused).

#### Oven rack

Clean it with diluted (neutral) detergent and soft sponge, and then rinse it with water and dry it.

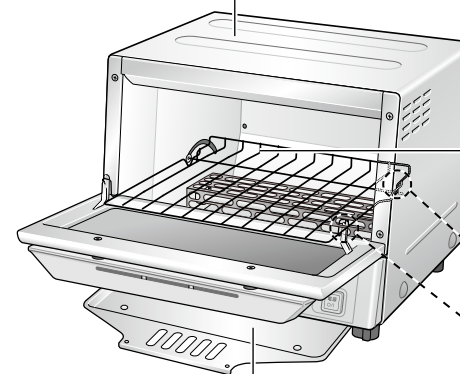
#### Disassembly

- ① Half open the door, pull oven rack forward to take it out from rack hooks.
- ② Take the oven rack down from hitch on the internal rack support.



#### Assembly

- ① Open the door fully, connect hitches with the internal rack support.
- ② Pull oven rack and half-open the door at the same time, attach the oven rack onto the rack hooks.



Hitches (1 for each side)

Rack hook (1 for each side)

#### Oven tray and Crumb tray

Clean with diluted (neutral) detergent, rinse with water, and finally dry in the air.

- Do not use dishwasher (otherwise discolouration may occur).

# FAQ

Toast	What causes the scorching?	<ul style="list-style-type: none"> <li>● Sweet and small bread container more sugar or oil are more inclined to be scorched. → Choose "淡" (Light) crust colour for such bread.</li> <li>● Mountain-shaped toast has a less dense mountain side, so its mountain side can be easily scorched when being put in the inner side. → Place mountain side forward. (P. EN10)</li> <li>● Whether a wrong mode is selected from thin sliced/thick sliced/room temperature/frozen food for "多士" (Toast) under Preset Cooking Modes? → Choose a correct one. (P. EN10)</li> </ul>
	Why is the crust color on the bottom of bread very light?	<ul style="list-style-type: none"> <li>● Bottom may appear really light when there is dirt below crumb tray or lower heater. → Clean the crumb tray. (P. EN23) If dirt appears below lower heater, contact Service Centre or Station for inspection or repair.</li> <li>● When thick sliced toast is baked, but "厚片" (Thick) mode is not chosen, upper surface may appear rather dark (as it approaches upper heater more). → Choose "厚片" (Thick) when baking thick bread.</li> </ul>
	Why should baking effect remain non-uniform?	<ul style="list-style-type: none"> <li>● Crust colour varies with types, sizes and thickness of bread.</li> <li>● Whether bread is placed beyond "the middle area"? (P. EN8 and EN12)</li> </ul>

## Troubleshooting



Please check following items before consulting and arranging a repair.

Problems	Causes and solutions
The appliance cannot be turned on when the power button is pressed. (power lamp is off)	<ul style="list-style-type: none"> <li>● Whether power plug becomes disconnected from socket? → Insert power plug into the socket.</li> <li>● The appliance is not powered up after power plug is inserted into the socket? → Contact Service Centre or Station for inspection or repair.</li> </ul>
Preset cooking mode failed	<ul style="list-style-type: none"> <li>● Improper button or crust colour for Preset Cooking Modes is chosen. → Refer to contents in "Preset Cooking Modes" part. (P. EN8-EN15)</li> </ul>
Heater remains on and off during baking	<ul style="list-style-type: none"> <li>● It does not indicate a fault. Microcontroller controls the temperature adjustment.</li> </ul>
Unexpected dysfunction of heater	<ul style="list-style-type: none"> <li>● It does not indicate a fault. When low-temperature baking is carried out immediately after high-temperature heating, heater may maintain OFF state for about 3 minutes.</li> </ul>

Problems	Causes and solutions
"H1" displayed	<ul style="list-style-type: none"> <li>● It is a malfunction. → Contact Service Centre or Station for inspection or repair.</li> </ul>

## Replacement Parts

Replacement parts are available at your dealer or Service Centre.

Part Name	Part Number
Oven rack	 ABA50-1481
Oven tray	 ABK00-205

## Specifications


Power supply	220 V ~ 50 Hz
Rated power	1300 W
Temperature setting (approx.)	120 °C - 240 °C
Time setting	0.5 min - 25 min
Dimensions (approx.)	External Width: 33.1 cm Depth: 30.5 cm Height: 26.3 cm
	Internal Width: 26.0 cm Depth: 25.0 cm Height: 10.5 cm
	Oven tray (inner) Width: 23.5 cm Depth: 23.5 cm Height: 1.8 cm
Weight (approx.)	3.5 kg
Power cord length (approx.)	1.0 m


# 安全注意事項

請務必遵照說明進行操作。


為了避免危害使用者以及給他人造成財產損失，特此說明下列務必遵守的事項。


■因錯誤操作產生的危害以及損失的程度，予以區分說明。

 **警告：** 表示有可能導致重傷或死亡的潛在危險。

 **注意：** 表示有可能導致輕傷或財產損失的潛在危險。

■符號分類和說明如下。

 表示必須禁止事項。

 表示必須做到的事項。

## 警告

為了避免出現觸電、因短路引起的火災、出煙、燙傷或受傷的危險。

- 請勿自行拆解、維修或改裝本產品。  
→ 請與服務中心或維修站聯繫進行檢查或維修。
- 請勿損壞電源線或電源插頭。  
嚴格禁止以下行為：  
加工、觸碰到高溫表面或將其放置在發熱品附近，強行彎曲、扭轉、拉扯、懸掛在鋒利的邊沿，或從鋒利邊沿拉過，在電源線上放置重物，捆紮電源線以及以拉住電源線的方式提起本產品。
- 切勿讓電源線從桌子或長凳的邊緣垂下或觸碰到高溫表面。
- 電源線或電源插頭損壞或插座鬆動時，切勿使用本產品。  
→ 若電源線損壞時，必須由製造商、其服務處或具有相關資格的人員加以更換以避免危險。  
→ 電源插頭須完全插入插座內。
- 請勿用濕手插拔電源插頭。
- 請勿將本產品本體及其電源線和電源插頭浸泡在水中，或被水及其他液體濺到。
- 切勿讓嬰兒和孩童玩耍包裝材料。（可能會導致窒息）
- 烘焙過程中食物可能會燃燒，因此請勿在易燃材料（如窗簾等）附近或下方使用本產品。

## 警告

- 本產品不預期供生理、感知、心智能力、經驗或知識不足之使用者（包含孩童）使用，除非在對其負有安全責任的人員之監護或指導下安全使用。孩童應受監護，以確保孩童不嬉玩本產品。
- 請務必確保嬰兒和孩童遠離本產品及其電源線。
- 若本產品發生運轉異常時，請立即停止使用本產品，並拔出電源插頭。異常或故障示例：
  - 電源插頭和電源線異常發熱。
  - 無法通電。
  - 本體變形、有明顯損壞或異常發熱。
  - 飄出異味。
  - 使用過程中有異常的聲響。
  - 出現其它異常或故障。→ 請與服務中心或維修站聯繫進行檢查或維修。
- 請務必確保本產品的標籤上指示的電壓與當地電源電壓一致。還應避免在同一電源插座中插入其它設備，以免電路過熱。但如果連接多個電源插頭，應確保總功率不超過電源插座的額定功率。
- 請定期清除電源插頭上的灰塵。  
→ 拔下電源插頭，並用乾抹布進行擦拭。

## 注意

為了避免出現漏電、觸電、因短路造成的火災、燙傷、受傷或財產損失的危險。

- 本產品使用過程中切勿離開。
- 本產品在使用過程中切勿打開門。
- 切勿在使用本產品時或剛使用後觸碰高溫表面，如本體頂部表面、門等部位，本產品在使用時容易變熱，使用期間表面溫度很高，待冷卻後再進行使用後的清潔。
  - 請特別小心使用後的餘熱。
- 請勿進行不必要的加熱。
- 請勿將油倒入烤盤使用。
- 請勿觸碰上下加熱管，觸碰可能會導致其破損。
- 門打開時，請勿在門上放置重物。

# 安全注意事項

請務必遵照說明進行操作。

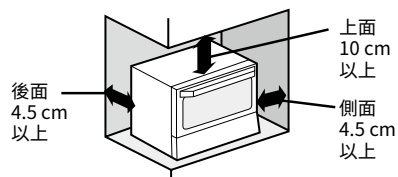
## ⚠ 注意



- 請勿在集屑盤殘留有油脂的狀態下進行加熱。
- 請勿長時間烘焗塗有牛油或果醬的麵包。
- 切勿用濕手觸碰本產品。
- 使用中請勿觸碰、堵塞或蓋住散熱孔。
- 切勿在本體頂部和底部放置任何物品。
- 請勿使用外接計時器等。
  - 本產品不能在外接計時器或外接獨立遙控系統的方式下運行。
- 請勿在下列場所使用本產品。
  - 不平坦的表面、地毯上面、非耐熱表面或鋪有桌布等場所。
  - 可能會被濺到水的地方或熱源附近。
  - 靠近水槽等任何開放式水源的附近。
  - 靠近牆壁或傢俱。

→ 請將本產品放置在平穩、乾燥、乾淨、平坦、耐熱的約 70 cm 高度的桌面上。
- 切勿在靠近牆壁、傢俱或封閉空間 (如嵌入式櫥櫃) 的場所使用本產品。(否則可能導致變色或變形)
  - 距離周圍的牆壁 4.5 cm 以上，上面 10 cm 以上，請勿堵住外面的散熱孔。

■ 本產品要與牆壁、櫥櫃保留一定的距離。因為烘焗過程中，排出的油煙等會污染牆壁、櫥櫃，甚至會因過熱引起火災。



- 烘焗時如出現出煙或起火現象，請勿打開門。
  - 立即關閉電源，拔出電源插頭。
    - 火未熄滅時請勿打開門。
    - 不得用水滅火。
- 請勿直接加熱密封狀態的食物 (罐裝和瓶裝類食物等)。
- 肉和魚請用錫紙包裹後放置烤盤上烘焗 (第 TC18 頁)，請勿直接烘焗。
- 請勿在沒有使用烤盤時加熱油炸物等容易出油的食物。
  - 雖然使用了錫紙，也會發生油脂洩漏的情況，請務必使用烤盤盛裝。
- 請勿使用本產品作烘焗以外的其它用途。

# 安全注意事項

## ⚠ 注意



- 使用本產品前，請確保集屑盤、烤網清潔乾淨並正確安裝後再使用。
- 不使用本產品時，移動和清潔前務必確保已關閉本產品電源並從電源插座中拔出電源插頭，再次使用前必須把本產品擦乾。
- 移動、清潔或儲存本產品前請拔出電源插頭，確保本產品處於冷卻狀態。
- 請正確選擇預設烹飪模式和烘焗的時間，根據烘焗程度進行時間調整。
- 使用時小心不要被電源線絆倒或纏繞。
- 拔出電源插頭時，務必以握拿電源插頭的方式拔出電源插頭。禁止用力拉扯電源線。
- 請確保每次使用後清潔本產品，尤其是與食物接觸的表面。(第TC23頁“清潔保養”)
- 長期使用之本產品，應主動聯繫服務中心或維修站進行檢修及保養，以提高商品使用的安全性。
- 本產品僅限於家庭使用。

## 重要資訊

- 請勿在室外使用本產品。
- 請確保門關緊。
- 拉開門時請緩慢操作。
- 移動本產品時請勿使其摔落或受到強烈衝擊。
- 請勿使用保鮮紙、烹飪用紙和燒烤用碎石等。
- 請勿使用紙質的蛋糕模具。
  - 烘焗帶有芝士等配料會掉落的食材時，請使用鋪有錫紙的烤盤。
- 請勿使用硅膠容器。
- 烘焗過程中請勿讓食材觸碰到加熱管。
  - 有使用錫紙的時，請勿讓錫紙接觸到加熱管。
- 請勿製作蒸菜。
- 請勿用於商業用途。



此符號表示：本產品表面高溫，觸碰時請小心謹慎。

# 部件名稱與使用說明

## 本體

### 烤網

(可拆卸，第TC23頁)

### 玻璃窗

- 高溫情況下請勿噴水 (否則可能會破裂)
- 關閉前，請清理表面碎屑。

### 門

- 烘焗中請勿開啟 (會影響烤色)

### 門把手

### 上加熱管

- 有保護罩，防止觸碰加熱管 (否則可能會導致其破損)。
- 近紅外線加熱管 (內側) (兼照明功能)
- 遠紅外線加熱管 (門側) (通電也不會發光)

### 散熱孔

### 掛網部

- 掛鉤請確實安裝於掛網部 以免門摔落造成危險。(第TC23頁)

### 下加熱管

### 加熱管保護罩

### 集屑盤 (抽屜式)

- 使用時，請確實推到底部 (沒有正確的推到底部可能造成烘焗性能差異)
- 拆卸，向前拉 (本體冷卻後)
- 集屑盤應經常清潔，髒污時請勿使用 (第TC23頁) (否則多士底部的烤色會變淡)

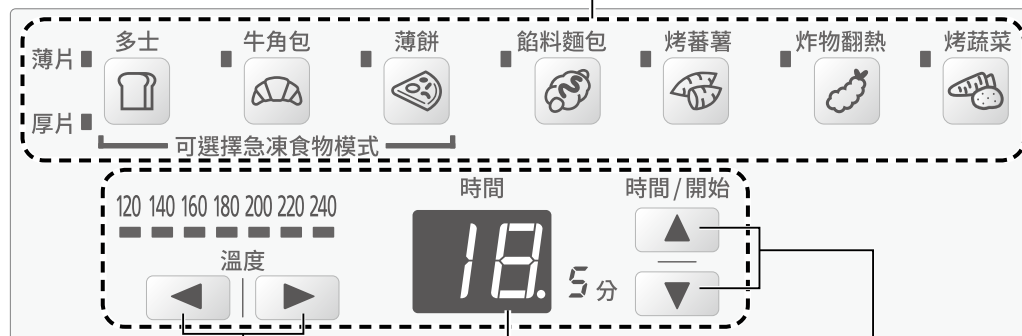


電源插頭

電源線

## 操作面板

### 預設烹飪模式 (第TC8-TC16頁)

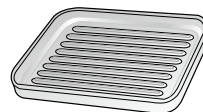


設定烘焗溫度 (手動模式)

計時器 (手動模式)  
(第TC17頁)

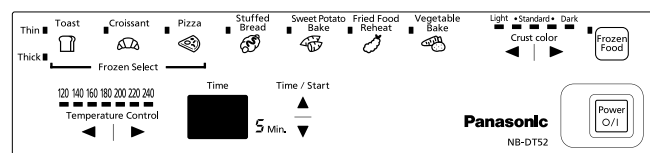
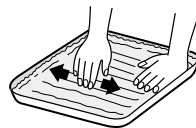
設定烘焗時間

## 配件



### 烤盤

- 放置在烤網上
- 凹凸狀的盤底使“炸物翻熱”等效果更好。(食材上可能會出現紋路)
- 鋪上錫紙烤盤不易髒污。加熱薄餅和炸物等食材時，請將錫紙鋪在烤盤上，並用手指沿著烤盤的凹凸狀按壓，這樣加熱效果會更好。
- 烘焗中，受爐腔溫度影響烤盤可能會翹曲，但冷卻後會恢復原狀。如果食材均勻放置，翹曲會減少。



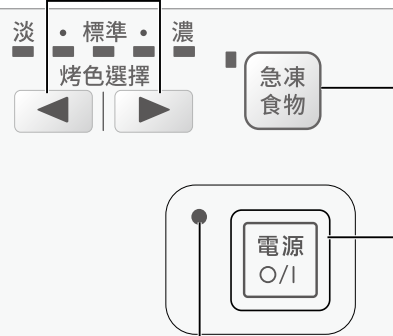
### 操作面板貼紙

黏貼位置：請參照“操作面板貼紙”上的說明。

## 注意事項

- 在烘焗過程中，透過微處理器自動開啟和關閉加熱管來調節溫度。(即使加熱管關閉也不是故障)
- 在烘焗溫度 (120-140) 的情況下，加熱管可能會保持關閉狀態約3分鐘，這並不是異常。
- 第一次使用時，會有煙和氣味冒出，隨著使用過程會消失。
- 在烘焗過程中，食材的煙霧和水蒸氣可能會從本體和門之間的縫隙出來，門周圍和本體可能略微變色。

### 設定烤色和加熱的強度 (淡/略淡/標準/略濃/濃)



電源燈

- 烘焗急凍的多士、牛角包、薄餅 (第TC8-TC11頁)

### 電源開關

- 電源接通時 (電源燈點亮)
- 中途停止時 (電源燈熄滅)
- 使用後關閉電源 (電源燈熄滅)

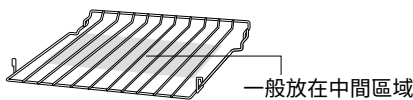
# 預設烹飪模式 (多士、牛角包、薄餅)

使用方法

急凍多士、牛角包、薄餅也能烘焗。

## 準備

- ① 插入電源
- ② 將準備好的食材放烤網的中間位置上，把門完全關閉。
  - 較大的食材 (比如薄餅等)，請放在靠裡面的區域。(因為靠外面的區域比較不易烤熟)



## 操作步驟

[例] 薄片多士



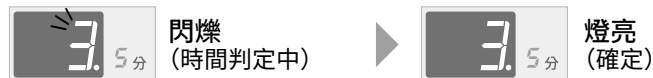
- 1 按下“電源開關”  
指示燈亮

- 2 按下所選擇的預設烹飪模式 (烘焗開始)

- 選擇多士模式的時，最初指示燈會閃爍，20 秒後燈常亮。  
在 20 秒的 (指示燈閃爍) 時間內，按“多士”鍵可以切換選擇薄片 / 厚片模式。
- 多士厚度建議... (第 TC10 頁)

<時間顯示>

- 烘焗完成預定時間的判定表示。



- 剩餘時間判定以 0.5 分鐘為單位遞減

- 指示燈從閃爍變成常亮時，顯示的時間可能會比閃爍時顯示的時間長或短。

- 3 按下“急凍食物”按鍵 (食材為常溫的條件下請跳過此步驟)
  - 最初指示燈會閃爍，20 秒後燈常亮。  
在 20 秒的 (指示燈閃爍) 時間內，再次按下“急凍食物”按鍵可取消“急凍食物”。
  - 設定不會儲存。

- 4 選擇烤色 (加熱)



- 預設烤色“標準”並且指示燈閃爍，20 秒後燈常亮。每按一次 ◀ 烤色變淡，每按一次 ▶ 烤色變濃。
- 選擇烤色 (加熱) 並進行烘焗之後，除非拔掉電源插頭，否則會自動記錄上回的烤色設定。(中途停止烘焗的情況下不做記錄)  
→ 拔掉電源插頭後，之前的烤色設定會被清除。再次使用時初始烤色設定為“標準”。
- 烤色根據不同預設烹飪模式分別記錄。
- 烤色及預測時間的建議... (第 TC10-TC11 頁)  
請根據份量及種類自行調整，蜂鳴器響起，烘焗自動停止。

- 5 烘焗結束後，請用隔熱手套或食物夾等工具將食材取出。
  - 請自備隔熱手套或食物夾。
  - 使用後，按下電源開關，指示燈滅。拔出電源插頭。

### 中途想要停止

- 按下 [電源 O/I] (燈滅)。

### 想要更換烹飪模式

- 按下 [電源 O/I] (燈滅) 停止烘焗。按照操作步驟 1 再次重新設定。(第 TC8 頁)  
(中途變更烹飪模式可能會使烤色變淡或變濃)

### 想要改變烤色或加熱強度

- 各烹飪模式按下的 20 秒內 (指示燈閃爍)，透過 ◀ ▶ 按鍵來進行變更。  
● 超過 20 秒，指示燈常亮的情況下無法進行更改。  
→ 按下 [電源 O/I] (燈滅) 停止烘焗。按照操作步驟 1 再次重新設定。(第 TC8 頁)

### 想要追加烘焗 (烤色淡、加熱不足等情況)

- 同樣操作步驟 2 相同的烹飪模式按鍵 (第 TC8 頁)
- 請不要離開本產品，觀察烘焗情況，按下 [電源 O/I] (燈滅) 停止烘焗。

### 想要連續進行烘焗

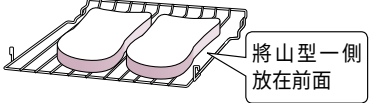
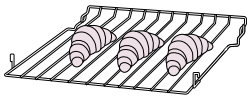
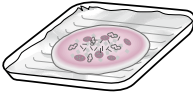
- 從操作步驟 2 (第 TC8 頁) 開始設定
  - 可能發生烤色比第一次難著色、食材中心溫度較低等情況。  
→ 打開門，讓爐腔溫度降低。

# 預設烹飪模式 (多士、牛角包、薄餅)

使用方法

## 要點

- 根據食材種類、個數、大小、狀態 (季節、鮮度等) 的原因, 烤色和烘焗時間會有差異。請根據預設烹飪模式調節烤色。

<p><b>預設烹飪模式按鍵</b></p>	<p>薄片 ■ 多士 厚片 ■ 每按一次按鍵切換薄片 / 厚片選項</p>	<p>加熱 ■ 牛角包</p>	<p>薄餅 ■</p>
<p><b>一次份量</b></p>	<p>1-2 片</p>	<p>1-6 個</p>	<p>5-9 寸</p>
<p><b>放置方法</b></p>	<p> 請將多士放在烤網的中間位置。 • 在中間區域外烘焗會造成烤色不均勻。 ● 1 片多士的情況下, 請放在烤網正中央。</p>	<p> 請將牛角包放在烤網的中間位置均等並列排開。</p>	<p> 請將薄餅放置在鋪好錫紙的烤盤上。</p>
<p><b>烤色調節</b></p> <p><b>預測時間 (初次使用 *)</b> * 製品處於冷卻的狀態。</p>	<p>1-2 片</p> <p>淡 ● 標準 ● 濃</p> <p>薄片常溫: 1.5-3.5 分 薄片急凍: 4-6.5 分 厚片常溫: 1.5-4.5 分 厚片急凍: 5-6.5 分</p>	<p>根據麵包個數對應</p> <ul style="list-style-type: none"> <li>● 牛角包 1 個: 約 45 g</li> <li>● 牛油捲 1 個: 約 30 g</li> </ul> <p>1 個    3 個    6 個</p> <p>淡 ● 標準 ● 濃</p> <p>常溫: 3-3.5 分    4-4.5 分    5-5.5 分 急凍: 6.5-7 分    7.5-8 分    8.5-9 分</p>	<p>請根據尺寸大小來對照</p> <p>冷藏薄餅: 5-6 寸 (13-15 cm) (30-70 g)    9 寸 (約 23 cm) (150-200 g)    9 寸 (約 23 cm) (300-450 g)</p> <p>急凍薄餅: 5-6 寸 (13-15 cm) (100-130 g)    6-8 寸 (15-22 cm) (150-300 g)    9 寸 (約 23 cm) (約 360 g)</p> <p>淡 ● 標準 ● 濃</p> <p>冷藏: 3.5-5 分    5.5-7 分    10.5-12 分 急凍: 9-10 分    12-14 分    16-18 分</p>
<p><b>烘焗筆記</b></p>	<p>■ 厚度建議 薄片: 6 片切裝、8 片切裝 (厚度: 約 1.5-2 cm) 厚片: 4 片切裝、5 片切裝 (厚度: 約 2.1-3 cm)</p> <p>■ 糖分、油分較多的甜麵包或小麵包 因為容易烤焦, 請選擇烤色“淡”烘焗。</p> <ul style="list-style-type: none"> <li>• 根據麵包種類、大小的差異, 烤色各不相同。</li> <li>• 烘焗厚片多士時, 如果沒有選擇厚片功能, 多士表層可能會有少許烤焦現象。</li> <li>• 請勿長時間烘焗塗了牛油、果醬的麵包。(會引起火災)</li> </ul> <p>關於急凍多士...</p> <ul style="list-style-type: none"> <li>• 依據麵包種類、大小的差異, 可能會導致烤色各不相同或多士中心溫度低。</li> <li>• 因為需要同時解凍並烘焗, 所以需要的時間會比較長。</li> <li>• 有可能因選擇了烤色“淡”而令烘焗時間更長。</li> </ul>	<p>■ 丹麥麵包等糖分含量較高的麵包因為容易烤焦, 請選擇烤色“淡”烘焗。</p> <ul style="list-style-type: none"> <li>• 會出現加熱管數分鐘不亮的情況, 這並非故障。特別是在高溫烘焗之後馬上再次烘焗的情況下, 加熱管大約會有 3 分鐘左右停止動作。</li> <li>• 選擇烤色“淡”烘焗下, 可能會出現指示燈閃爍變成常亮, 同時, 烘焗也正好完成的情況。</li> </ul>	<p>■ 薄式薄餅、手工薄餅、自己急凍的薄餅、急凍後融化的薄餅, 請使用手動模式功能, 選擇溫度 220, 請一邊觀察一邊烘焗。(第 TC17 頁)</p> <ul style="list-style-type: none"> <li>• 剛買回的急凍薄餅馬上烘焗時, 因為購買途中薄餅會稍微融化, 因此會比平時更容易烤熟。選擇烤色“淡”烘焗, 並中途觀察情況進行烘焗調整。</li> </ul> <p>■ 尺寸雖小但是配料豐富的薄餅、比較厚的薄餅請選擇烤色“濃”烘焗。</p> <p>■ 尺寸大但是薄的薄餅請選擇烤色“淡”烘焗。9 寸以上的薄餅請分割成烤盤能放入的尺寸後烘焗。</p> <p>■ 當薄餅醬是照燒醬時容易烤焦, 請選擇烤色“淡”烘焗。</p> <ul style="list-style-type: none"> <li>• 根據薄餅餅皮、醬料等材料原因, 可能會有容易烤焦的情況。請一邊觀察一邊烘焗。</li> </ul>

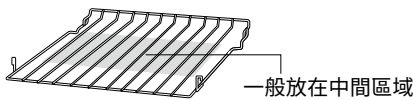
# 預設烹飪模式

(餡料麵包、烤蕃薯、炸物翻熱、烤蔬菜)

使用方法

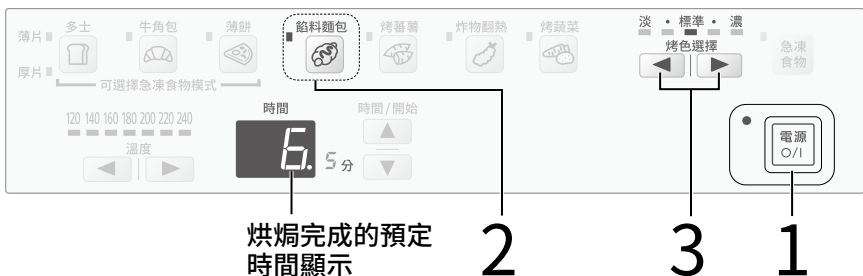
## 準備

- ① 插入電源
- ② 將準備好的食材放烤網的中間位置上，把門完全關閉。
  - 較大的食材，請放在靠裡面的區域。  
(因為靠外面的區域比較不易烤熟)



## 操作步驟

[例] 餡料麵包

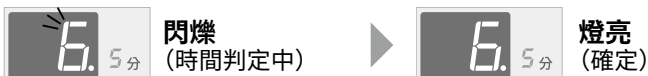


1 按下“電源開關”  
燈亮

2 按下所選擇的預設烹飪模式按鍵  
(烘焗開始)  
燈亮

### <時間設定>

- 烘焗完成預定時間的判定表示。



● 剩餘時間判定以 0.5 分鐘為單位遞減。

- 指示燈從閃爍變成常亮時，顯示的時間可能會比閃爍時顯示的時間長或短。
- “急凍食物”按鍵無法使用。  
按下“急凍食物”按鍵時，會響起“嗶—嗶—”的警告聲。

3 調節烤色 (加熱)  
每按一次  
變淡 變濃



- 預設烤色“標準”並且指示燈閃爍，20 秒後燈常亮。每按一次 ◀ 鍵烤色變淡，每按一次 ▶ 鍵烤色變濃。
- 選擇烤色 (加熱) 並進行烘焗之後，除非拔掉電源插頭，否則會自動記錄上回的烤色設定。(中途停止烘焗的情況下不做記錄)  
→ 拔掉電源插頭後，之前的烤色設定會被清除。再次使用時初始烤色設定為“標準”。
- 烤色根據不同預設烹飪模式分別記錄。
- 烤色及預測時間的建議… (第 TC14-TC15 頁)  
請根據份量及種類自行調整，蜂鳴器響起，烘焗自動停止。

4 烘焗結束後，請用隔熱手套或食物夾等工具將食材取出。

- 請自備隔熱手套或食物夾。
- 使用後，按下電源開關，指示燈滅。  
拔出電源插頭。

### 中途想要停止

- 按下 電源 O/I 鍵 (燈滅)。

### 想要更換烹飪模式

- 按下 電源 O/I 鍵 (燈滅) 停止烘焗。按照操作步驟 1 再次重新設定。(第 TC12 頁)  
(中途變更烹飪模式可能會使烤色變淡或變濃。)

### 想要改變烤色或加熱強度

- 各烹飪模式按下的 20 秒內 (指示燈閃爍)，通過 ◀ ▶ 按鍵來進行變更。
  - 超過 20 秒，指示燈常亮的情況下無法進行更改。  
→ 按下 電源 O/I 鍵 (燈滅) 停止烘焗。按照操作步驟 1 再次重新設定。(第 TC12 頁)

### 想要追加烘焗 (烤色淡、加熱不足等情況)

- 同樣操作步驟 2 相同的烹飪模式按鍵。(第 TC12 頁)
- 請不要離開焗爐，觀察烘焗情況，按下 電源 O/I 鍵 (燈滅) 停止烘焗。

### 想要連續進行烘焗





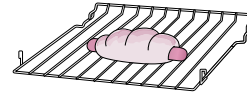
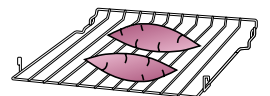






- 從操作步驟 2 開始設定。(第 TC12 頁)
  - 可能發生烤色比第一次難著色、食材中心溫度較低等情況。  
→ 打開門，讓爐腔溫度降低。

# 預設烹飪模式 (餡料麵包、烤蕃薯、炸物翻熱、烤蔬菜)

使用方法

## 要點

- 根據食材種類、個數、大小、狀態(季節、鮮度等)的原因,烤色和烘焗時間會有差異。請根據預設烹飪模式調節烤色。

預設烹飪模式按鍵				
一次份量	1 個	1-4 根	1-2 人份	1-4 人份
放置方法	 常溫麵包請放在烤網的中間位置。 ●含油量較多的麵包以及可能會掉落起司等配料的麵包請放置在鋪有錫紙的烤盤上(第 TC7 頁)。 ●麵包高度請勿高於 6 cm。	 把洗淨並吸乾表面水分的蕃薯均等並排在烤網上。 ●為了防止破裂,請用竹籤在蕃薯表面戳幾個洞。	 ①在烤盤上鋪上錫紙。 ②在鋪有錫紙的烤盤中心放置炸物(常溫),炸物之間要留有空隙。	 將蔬菜平鋪在鋪了錫紙的烤盤上,注意蔬菜不要重疊在一起。
烤色調節(加熱)	請根據種類對應 (夾心麵包或麵糰緊實的麵包等)  貝果 肉鬆麵包 菠蘿麵包 熱狗等 (常溫) ●內部也想加熱的食材  香腸麵包 薄餅麵包等 ●除加熱之外還想在表面上有點酥脆的感覺  咖哩麵包 蘋果批等 ●充分加熱並想要烘焗得香脆的食材   淡 ● 標準 ● 濃 5-6 分 5.5-6 分 8-9 分	請根據大小(厚度)對應  2.5-3 cm (1-4 根)      3-4 cm (1-3 根)      4.5-5 cm (1-2 根)   淡 ● 標準 ● 濃 20-21 分 25-26 分 32-33 分	請根據種類、個數對應 ●炸可樂餅 1 個:約 65 g      ●炸豬扒 1 片:約 120 g ●炸薯餅 1 個:約 60 g      ●炸雞塊 1 塊:約 70-100 g ●炸蝦 1 隻:約 50 g      ●炸魚手指 1 個:約 30 g  炸薯餅 2 個 炸雞塊 1 塊 炸豬扒 2 片 炸魚手指 8 個 ●有厚度的食材   淡 ● 標準 ● 濃 2-4 分 5-7 分 8-10 分	請根據種類、個數對應 ●2 人份:約 200-250 g   1 人份 2 人份 4 人份 淡 ● 標準 ● 濃 9 分 10 分 13 分
預測時間(初次使用*) * 製品處於冷卻的狀態。				
烘焗筆記	<ul style="list-style-type: none"> <li>■漢堡等配料較多的麵包以及冷藏保存的麵包,請使用手動模式功能來進行烘焗。(第 TC17 頁)</li> <li>■高度超過 6 cm 的麵包,請使用手動模式來烘焗,並在烘焗中途包上錫紙。(第 TC18 頁)</li> <li>●麵包的種類只是大致的設定分類。若未充分加熱到麵包的中心時,請根據烘焗狀況追加加熱。(第 TC13 頁)</li> </ul>	<ul style="list-style-type: none"> <li>■大蕃薯(厚度大於 5 cm)請使用預設烹飪模式烘焗,然後再使用手動模式,溫度 240(第 TC17 頁),一邊觀察烘焗狀況一邊追加加熱。(為了防止烤焦請包裹錫紙烘焗。)</li> </ul>	<ul style="list-style-type: none"> <li>■急凍或冷藏過的炸物請先解凍。急凍或冷藏過的炸物等因為中間較難加熱,因此請追加加熱。(第 TC13 頁)</li> </ul>	<ul style="list-style-type: none"> <li>■蔬菜請切成 5-20 mm 的均一厚度。                     <ul style="list-style-type: none"> <li>●若切得太薄,則容易烤焦。</li> </ul> </li> <li>■烤色太淡時,請用手動模式,溫度設定 240,一邊觀察烘焗狀況一邊追加加熱。</li> <li>●預設烹飪模式食譜介紹(第 TC16 頁)。</li> </ul>

# 預設烹飪模式

食譜

## 烤蔬菜（鹽味）



### 食材（2 人份）

洋蔥（切成 8 mm 的環狀※）.. 中 1/4 個（約 50 g）  
 甜椒（切成 2 cm 大小）..... 1/3 個（約 50 g）  
 南瓜（切成 8 mm 厚）..... 1/4 個（約 50 g）  
 蕃薯（切成 8 mm 環狀）.. 中 1/5 個（約 50 g）  
 香菇（去菇柄）..... 2 個  
 水..... 2 小匙（約 10 g）  
 A 橄欖油..... 2 小匙（約 8 g）  
 鹽..... 適量

### 做法

1. 將 A 充分混合，塗在切好的蔬菜表面醃製 5 分鐘。
2. 將蔬菜平鋪在鋪了錫紙的烤盤上，注意蔬菜不要重疊在一起。
3. 按下“烤蔬菜”按鍵進行烘焗。

標準烤色時間約 10 分鐘

- 蔬菜切成 5-20 mm 的均一厚度。（若切得太薄，則容易烤焦。）
- 當烤色比較淡的情況下，請根據烘焗情況手動選擇溫度 240 進行追加烘焗。
- ※ 為了不使蔬菜雜亂分散，可用牙籤固定。

## 烤蔬菜（咖哩風味）



### 食材（2 人份）

馬鈴薯（切成 8 mm 的環狀）..... 中 1/3 個（約 50 g）  
 紅蘿蔔（切成 8 mm 環狀）.. 中 1/4 根（約 50 g）  
 翠玉瓜（切成 8 mm 環狀）..... 1/4 個（約 50 g）  
 茄子（切成 8 mm 環狀）..... 1/4 條（約 50 g）  
 杏鮑菇（豎切 4-6 等分）..... 1 個（約 30 g）  
 水..... 2 小匙（約 10 g）  
 A 橄欖油..... 2 小匙（約 8 g）  
 鹽..... 適量  
 咖哩粉..... 1 小匙（約 2 g）

### 做法

1. 將 A 充分混合，塗在切好的蔬菜表面醃製 5 分鐘。
2. 將蔬菜平鋪在鋪了錫紙的烤盤上，注意蔬菜不要重疊在一起。
3. 按下“烤蔬菜”按鍵進行烘焗。

標準烤色時間約 10 分鐘

- 蔬菜切成 5-20 mm 的均一厚度。（若切得太薄，則容易烤焦。）
- 當烤色比較淡的情況下，請根據烘焗狀況手動選擇溫度 240 進行追加烘焗。

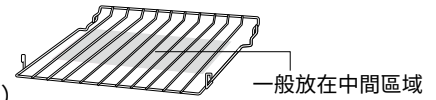
# 手動模式

使用方法

## 準備

- ① 插入電源
- ② 將準備好的食材放烤網的中間位置上，把門完全關閉。

- 較大的食材（比如薄餅等），數量多的食材（餅乾等）請放在靠裡面的區域（因為靠外面的區域比較不易烤熟）。



## 操作步驟

[例]



1

按下電源開關  
 燈亮

2

設定溫度  
 每按一次 變低 變高  
 （最初溫度 180 指示燈閃爍）

3

設定時間  
 （烘焗開始）  
 變長（0 → 0.5 → 1）  
 每按一次  
 變短（0 → 25 → 24）

- （0 分 - 25 分之間）
- 10 分以內每按一次以 0.5 分為單位變化，10 分以上每按一次以 1 分為單位變化。
  - 長按可以快進



- 時間建議（第 TC19 頁）
- 在烘焗過程中可以隨意設定溫度和時間。

蜂鳴器響起，烘焗自動停止。

• 剩餘時間判定以 0.5 分鐘為單位遞減。

4

烘焗結束後，請用隔熱手套或食物夾等工具將食材取出。

- 請自備隔熱手套或食物夾。
- 使用後，按下電源開關，指示燈滅。拔出電源插頭。

■ 中途想要停止

- 按下 （燈滅）

■ 想要繼續烘焗

- 從操作步驟 2 開始設定

# 手動模式

## 要點

### 烘焗時間

- 不需要預熱。
- 烘焗時間大於 25 分鐘時，請確認烘焗成品，才再次設定溫度、時間。
- 連續烘焗的情況下。  
(可能會出現比第一次烤色淡、食材中心溫度低等情況。)
- 烘焗開始前請打開焗爐，降低爐腔溫度。
- 加熱不足的情況下，請使用手動模式功能，一邊確認烘焗狀況一邊追加加熱。

### 溫度設定

- 製作沒有溫度設定表示的食譜時，對照溫度 240，使用手動模式功能，一邊確認烘焗狀況一邊追加加熱。
- 和大型焗爐的不同，  
(因為爐腔大小差距等，即使設定了同樣的溫度也可能產生烤焦的情況。請觀察烘焗成品狀況進行調整。)

### 烘焗急凍食品 (市售品)

- 使用【適用於電焗爐】的商品。
- 因為包裝袋上記載的功率 (W) 數和本產品的功率 (W) 數可能有不同，請參考“溫度和時間建議”表。(第 TC19 頁)

### 烘焗保存的 麵包

- 先噴些水霧再烘焗。  
● 變硬的麵包或急凍多士，請先在表面噴些水霧使其微濕再進行烘焗，可以有效防止乾燥，使成品效果更佳。

### 烘焗較高的 食品

- 中途蓋上錫紙 (防止烤色過濃)。  
● 錫紙太大，則可能會出現不好烘焗的狀況。請使用剛好繞食材一圈的錫紙。  
● 錫紙請勿接觸到加熱管。

### 烤肉、烤魚

- 請用錫紙包裹後放置烤盤上烘焗。  
請將食材完整包裹錫紙，確保油脂在烘焗過程中不會飛濺。

### 烘焗點心

- 請使用金屬容器。  
● 請勿使用矽膠容器。  
● 使用不銹鋼容器，烤色可能會比較淡。  
● 使用陶器、耐熱玻璃、帶有卡扣的容器，可能會產生烘焗狀況不佳的情況。

## 使用方法

## 溫度和時間建議

- 為了防止因油脂滴落而產生火災，會出油的食材必須使用烤盤。
- 食譜建議的烘焗時間根據材料的溫度、品質、數量、種類、厚度、容器的不同而有差異。請根據烘焗狀況適當手動調整。

食譜	一次份量	烤盤	溫度	烘焗時間(分) 初次時間	烘焗筆記
加熱法式麵包	4 個	不使用	140 → 180	約 2 → 約 1.5 (共計約 3.5)	<ul style="list-style-type: none"> <li>● 在烤盤上鋪上錫紙，烤盤比較不容易髒。</li> </ul> 將法式麵包等分切 3-4 cm 的厚度後，切口統一朝上擺放。用噴壺向麵包表面細細噴灑水霧，確保麵包表面均有被噴到，然後放置在烤網中心。 <ul style="list-style-type: none"> <li>● 以溫度 140 烘焗 2 分鐘之後，將溫度調高到 180 再加熱約 1.5 分鐘。</li> </ul>
加熱餡料麵包 (較厚的麵包) (夾心較多的麵包)	1-3 個	不使用	220	5-10	請用錫紙包裹 (如漢堡等)。
急凍成品炸物 (炸雞塊、炸可樂餅等)	6-8 個		180	8-15	<ul style="list-style-type: none"> <li>● 急凍炸可樂餅可能有破裂。</li> <li>● 加熱常溫、冷藏或急凍炸物時，請使用預設烹飪模式。(第 TC15 頁)</li> </ul>
薄餅多士	6片包裝 2片		220	5-8	在多士上加薄餅醬、適量細切洋蔥、煙肉、青椒、薄餅芝士。
烤蝦	8-12 隻		200	12-15	將蝦剪去觸鬚、腸泥後洗淨擦乾，倒入料酒 2 大匙和生抽 1 大匙醃製 15 分鐘。烤盤上鋪上錫紙，刷少許橄欖油，將蝦鋪上後均勻地向蝦身撒上鹽 5 g。
紙包牛油蘑菇 三文魚	2 個		240	10-15	按順序在錫紙上放洋蔥、三文魚、蘑菇、牛油，然後包裹起來烘焗。
烤茄子 (直徑約 4-5 cm)	1 條		200	15-16	為了防止破裂，請用竹籤在茄子表面戳幾個洞，烘焗後可切半鋪上喜歡的肉醬或芝士再以溫度 200 烘焗 5-8 分鐘。
急凍千層麵	1 人份		220	23-24	用錫紙包裹住烤盤後刷上一層油，若急凍千層麵有塑膠膜請先去除後再放到烤盤上烘焗。
日式烤蕃薯	6 個		200	10-15	將蕃薯 (300 g) 蒸熟後剝皮，加入牛油 25 g、蛋黃 2 個、砂糖 25 g、牛奶 40 mL 並充分混合，分裝進小蛋糕杯裡，在表面塗上蛋液進行烘焗。
法式多士	3-4 cm 厚的 法式麵包 切 4-5 片		160	10-12	取雞蛋 1 個、牛奶 200 mL、砂糖 3 大匙、雲呢拿油充分混合，將法式多士切成一口大小放入混合液中浸泡 20-30 分鐘 (中途將多士上下位置交換)。在烤盤上鋪上錫紙，刷薄油，放上多士烘焗。
乾烤核桃仁	60 g		120	2-10	將核桃放在鋪好錫紙的烤盤上烘焗。

● 此表中標示的溫度為攝氏溫度。

# 手動模式

食譜

## 焗烤通心粉

溫度：220 °C 時間：8-12 分鐘



**食材** (船形耐熱盤 2 份)

通心粉 (煮熟)	.....30 g
┌ 雞肉 (切成 2 cm 塊狀)	.....80 g
A 洋蔥 (切薄絲)	.....1/2 個 (約 120 g)
牛油、低筋麵粉	.....各 20 g
牛奶	.....300 mL
鹽、胡椒粉	.....適量
薄餅用芝士	.....50 g

### 做法

1. 用牛油炒 A 食材，加入低筋麵粉翻炒，注意不要炒焦。
2. 加入牛奶、煮熟的通心粉、鹽和胡椒粉，煮至黏稠狀態。
3. 裝入塗有牛油 (份量外) 的船形耐熱盤中，在表面撒上芝士。
4. 將船形耐熱盤容器放在烤盤上，以溫度 220 烘焗 8-12 分鐘，直到表面有明顯烤色。

## 手作簡易薄餅

溫度：220 °C 時間：8-12 分鐘



**食材** (直徑 20 cm 左右薄餅 1 枚)

┌ 低筋麵粉 (混合攪拌)	.....60 g
└ 泡打粉 (並過篩)	...1/3 小匙 (約 1 g)
A 鹽	.....適量
┌ 砂糖	.....1/2 小匙 (約 2 g)
└ 橄欖油	.....1 小匙 (約 4 g)
牛奶	.....20-30 mL
┌ 蕃茄 (切成 1 cm 塊狀)	.....中 1/4 個
└ 洋蔥 (切薄絲)	.....中 1/4 個 (約 25 g)
B 青椒 (切環狀)	.....小 1/4 個 (約 25 g)
┌ 煙肉 (切 1 cm 大小)	.....1 片
└ 水煮蛋 (切環狀)	.....1/2 個
蕃茄醬	.....3 大匙 (約 45 g)
薄餅用芝士	.....60 g

### 做法

1. 將 A 裝入盆內，用手混合。加入 20 mL 牛奶，用手畫大圈攪動，使牛奶和 A 充分混合，揉捏直至麵糰同耳垂一樣的硬度，如果太硬，可以添加少許牛奶調整硬度。
2. 取烤盤大小的錫紙，在錫紙上放麵糰，用擀麵棍把麵糰擀成直徑 20 cm 的圓。用叉子在表面四處紮洞，把錫紙移到烤盤上。
3. 在薄餅上塗滿蕃茄醬，將 B 鋪上，並撒上薄餅用芝士，以溫度 220 烘焗 8-12 分鐘。
- 烘焗厚的薄餅麵糰 (酵母發酵的薄餅等)，烘焗時一邊觀察一邊調整時間的長度。(鋪麵糰前請先在錫紙上塗上薄薄的一層油，烘焗完後會比較容易取出。)

## 杯子蛋糕

溫度：140 °C 時間：23-25 分鐘

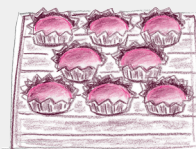


**食材** (直徑約 8 cm 的花形鋁盒 8 個)

無鹽牛油 (放至室溫軟化)	.....60 g
砂糖	.....80 g
雞蛋 (提前放置室溫條件下)	..1 1/2 個 (約 70 g)
┌ 低筋麵粉 (混合攪拌)	.....80 g
A 泡打粉 (並過篩)	.....1/2 小匙 (約 2 g)

### 做法

1. 將恢復至常溫的牛油攪拌至滑順狀，分 2-3 回加入砂糖，攪拌至發白。
  2. 一點點加入蛋液，使其充分混合。
  3. 加入 A，用木飯勺攪拌至粉消失。
  4. 倒入花形鋁盒中，8 成滿，裝入烤盤，以溫度 140 烘焗 23-25 分鐘。
- 擺放方式：稍微靠內側鋪開並列擺放。



## 布朗尼蛋糕

溫度：160 °C 時間：23-25 分鐘



**食材** (塊狀 15 cm x 13.5 cm 的 1 個份)

無鹽牛油 (放至室溫軟化)	.....60 g
三溫糖 (或白細砂糖)	.....60 g
雞蛋 (提前放置室溫條件下)	..1 1/2 個 (約 70 g)
白蘭地	.....1 大匙 (約 15 g)
┌ 低筋麵粉 (混合攪拌)	.....60 g
A 純可可粉 (並過篩)	.....30 g
核桃 (切碎)	.....40 g

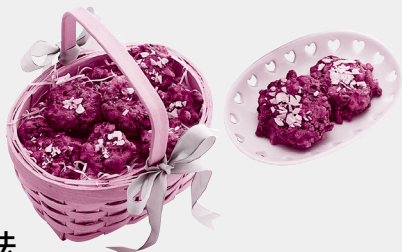
### 做法

1. 將恢復至常溫的牛油和三溫糖 (或白砂糖)，用打蛋器充分攪拌至發白。
2. 往步驟 1 的混合物中一點點加入蛋液，並加入白蘭地使其充分混合。
3. 加入過篩後的 A，用橡皮刮刀攪拌至粉消失後加入切碎的核桃。
4. 倒入塗有牛油的模具裡放在烤盤上，以溫度 160 烘焗 23-25 分鐘。

# 手動模式

食譜

## 核桃朱古力餅乾



溫度：120 °C 時間：2 分鐘  
溫度：160 °C 時間：10-15 分鐘

食材 (直徑 4 cm 的餅乾 18 個)

無鹽牛油 (放至室溫軟化)	.....45 g
砂糖	.....30 g
雞蛋	..... 中 1/2 個 (約 25 g)
雲呢拿油	..... 適量
苦朱古力 (提前隔水融化)	.....15 g
核桃	.....60 g
朱古力豆	.....85 g
「低筋麵粉 (混合攪拌)	.....50 g
「鹽 (並過篩)	..... 適量
杏仁片 (切碎)	..... 適量

### 做法

1. 將核桃放在鋪了錫紙的烤盤上，以溫度 120 乾燥烘焗 2 分鐘之後，切成碎塊。
  2. 將牛油攪拌至順滑狀，少量多次加入砂糖，並充分攪拌。
  3. 加入蛋液和雲呢拿油混合攪拌至順滑，加入融化的苦朱古力、步驟 1 的核桃、朱古力豆，用木飯勺充分攪拌混合。
  4. 將 A 放入，用切的方法繼續攪拌混合。
  5. 取一半的量，用勺子挖 9 大勺，有間隔地放在鋪了錫紙的烤盤上，再用勺子背部輕輕按壓，往上面撒碎杏仁以溫度 160 烘焗 10-15 分鐘。
- 上述食材是烘焗兩次的量。
  - 擺放方式：靠內側鋪開並列擺放。
  - 用其他方式製作餅乾，餅乾背面可能會受烤盤波形影響會有形狀。

## 芝士蛋糕



溫度：160 °C 時間：23 - 25 分鐘

食材 (直徑 18 cm 的盤子 1 盤)

蘇打餅乾或消化餅	.....60 g
融化的牛油	.....40-60 g
「忌廉芝士 (放至室溫軟化)	.....140 g
「酸忌廉 (放至室溫)	.....100 g
砂糖	.....50 g
鹽	..... 適量
雞蛋	..... 中 1 個 (約 45 g)
檸檬汁	.....1 大匙 (約 15 g)
低筋麵粉	.....1 大匙 (約 8 g)

### 做法

1. 把餅乾裝進袋子裡，用擀麵棍細細壓碎後加入融化了的牛油充分混合。
2. 把步驟 1 的食材裝在塗了牛油的模具裡，放入冰箱放涼，使其形狀固定。
3. 用打蛋器等將 A 充分攪拌混合，加入砂糖和鹽攪拌，然後再加入蛋液攪拌。
4. 加入檸檬汁和低筋麵粉輕輕攪拌直至無粉末殘留後放入步驟 2 的模具裡。
5. 放入烤盤，以溫度 160 烘焗 23-25 分鐘，完成後放入冰箱冷藏，等凝固後從模具裡取出。

# 清潔保養

- 清潔前請拔出電源插頭，冷卻後再進行。
- 每次使用後，請清洗本產品。
- 洗淨後務必晾乾。
- 請勿使用揮發劑、稀釋劑、酒精、漂白劑、磨砂粉、硬毛刷、金屬刷、金屬刮刀等。(會造成表面刮傷)
- 請小心關閉門，若門出現裂痕或已損壞，請勿使用本產品。
- 請正確牢固的安裝烤網和集屑盤。
- 放進和取出烤網、集屑盤時，請注意不要使其受到強烈的碰撞。

### 本體、爐腔

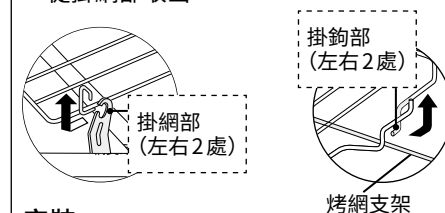
- 用稀釋的廚房清潔劑 (中性) 以毛巾擦拭。
- 請勿擦拭加熱管。(否則可能會造成損壞)

### 烤網

請用稀釋的洗碗劑 (中性) 及軟海綿清洗，並用水洗淨晾乾。

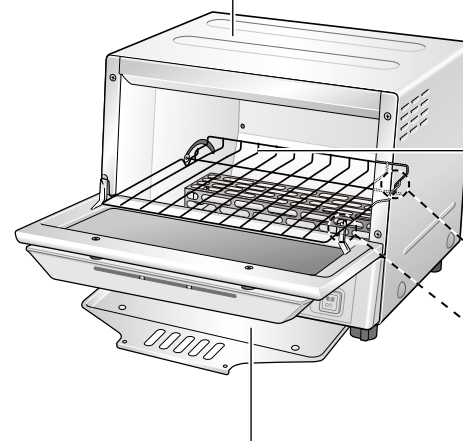
#### 拆卸

- ① 門打開一半，將烤網往前拉，從掛網部取出。
- ② 從爐腔烤網支架上取下烤網的掛鉤部。



#### 安裝

- ① 門開啟，烤網的掛鉤部掛在爐腔的烤網支架上。
- ② 烤網向前拉，同時將門關閉一半，將烤網掛在門的掛網部上。



### 烤盤、集屑盤

- 請用稀釋的洗碗劑 (中性) 及軟海綿清洗，並用水洗淨晾乾。
- 請勿使用洗碗機。(否則會導致變色)

# 常見問題

為什麼烤焦？

- 糖和油含量高的甜麵包和小麵包容易烤焦。  
→烤色請選擇“淡”。
- 山形多士的山型一側密度低，放在裡面容易烤焦。  
→請將山型一側放在前面。(第 TC10 頁)
- 預設烹飪模式的“多士”，薄片/厚片/常溫/急凍食物的選擇是否有誤？  
→請選擇正確的模式。(第 TC10 頁)

多士

為什麼多士底部的烤色很淡？

- 如果集屑盤和下加熱管髒污，會導致底部烤色變淡。  
→請清潔集屑盤。(第 TC23 頁)  
下加熱管髒污的情況下，請與服務中心或維修站聯繫進行檢查或維修。
- 若在烘焗厚片的多士時沒有選擇“厚片”模式，上表面烤色可能會比較濃。(因為上表面比較接近加熱管)  
→烘焗厚片多士時請選擇“厚片”模式。

為什麼烘焗不均勻？

- 烤色會根據多士的種類、大小、厚度的不同而變化。
- 多士是否置於爐腔中間位置以外的地方？(第 TC8、TC12 頁)

# 疑難排解

在諮詢和安排維修之前，請檢查下列事項。

問題

原因和解決方法

電源開關壓下後仍無法通電(指示燈不亮)

- 電源插頭是否鬆脫？  
→插上電源插頭。
- 插上電源插頭仍不通電？  
→請與服務中心或維修站聯繫進行檢查或維修。

預設烹飪模式不成功

- 預設烹飪模式按鍵和烤色調節按鍵的選擇不恰當。  
→請參照“預設烹飪模式”記載的內容。(第 TC8-TC15 頁)

烘焗過程中加熱管忽亮忽滅

- 非故障。  
微處理器控制火力調節。

加熱管中途熄滅

- 非故障。  
高溫烘焗後馬上進行低溫烘焗的情況下，加熱管熄滅的狀態會維持大約3分鐘左右。

問題



原因和解決方法

顯示“H1”

- 故障。  
→請與服務中心或維修站聯繫進行檢查或維修。

# 更換部件

更換用的部件可於你購買產品的經銷商或服務中心取得。

部件名稱	部件事番
烤網	 ABA50-1481
烤盤	 ABK00-205

# 規格

電源	220 V ~ 50 Hz
額定功率	1300 W
溫度設定(約)	120 °C - 240 °C
時間設定	0.5 分鐘 - 25 分鐘
尺寸(約)	外形尺寸 寬：33.1 cm 深：30.5 cm 高：26.3 cm
	爐腔尺寸 寬：26.0 cm 深：25.0 cm 高：10.5 cm
	烤盤(內寸) 寬：23.5 cm 深：23.5 cm 高：1.8 cm
重量(約)	3.5 kg
電源線長度(約)	1.0 m

**Memo**

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