

**READ BEFORE USE**

**使用前阅读**

Visit [www.hamiltonbeach.cn](http://www.hamiltonbeach.cn) for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!



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**Questions?**

**Please call us – our friendly associates are ready to help.  
China: 400-852-2655**

**如有疑问？**

**请致电我们，我们的团队随时准备为您提供帮助。**

**中国大陆客服热线：**

**400-852-2655**

**官方网站：[www.hamiltonbeach.cn](http://www.hamiltonbeach.cn)**

**型号：31103-CN**

**31104-CN**

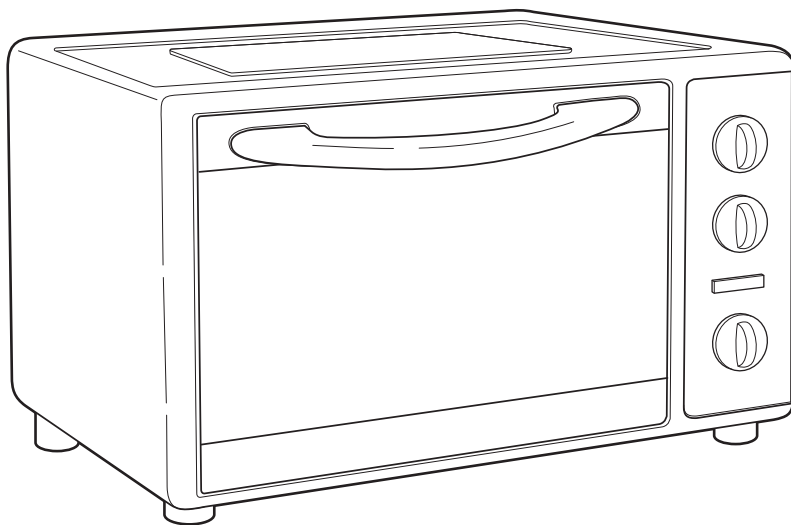
**此说明书中图片仅供参考，  
产品以实物为准。**

**使用本设备前，我们建议您仔细阅读这些说明。**

# Hamilton 汉美驰 Beach®

## Countertop Oven With Rotisserie

## 电转大容量 台式烤箱



English ..... 2

简体中文 ..... 15

## WARNING



### **Fire Hazard.**

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not operate unattended while in Broil mode.
- Do not use with oven cooking bags.
- Always allow at least one inch between food and heating element.
- Always unplug oven when not in use.
- Regular cleaning reduces risk of fire hazard.

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse cord, plug, or oven in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn all controls to OFF; then remove plug from wall outlet.
14. Use extreme caution when removing pan or disposing of hot grease.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
16. Oversize foods or metal utensils must not be inserted in an oven as they may create a fire or risk of electric shock.
17. A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation or before the appliance cools down.

18. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
19. Do not store any materials, other than manufacturer-recommended accessories, in this oven when not in use.
20. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
21. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
22. To turn oven off, turn Timer to OFF position. See "Parts and Features" section.
23. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
24. Always use appliance with crumb tray securely in place.
25. Do not use appliance for other than intended use.
26. Clean oven interior carefully. Do not scratch or damage heating element tube.
27. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## SAVE THESE INSTRUCTIONS!

### Other Consumer Safety Information

#### **This appliance is intended for household use only.**


The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the counter-top or tabletop where it can be pulled on by children or accidentally tripped over.

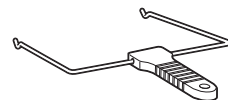
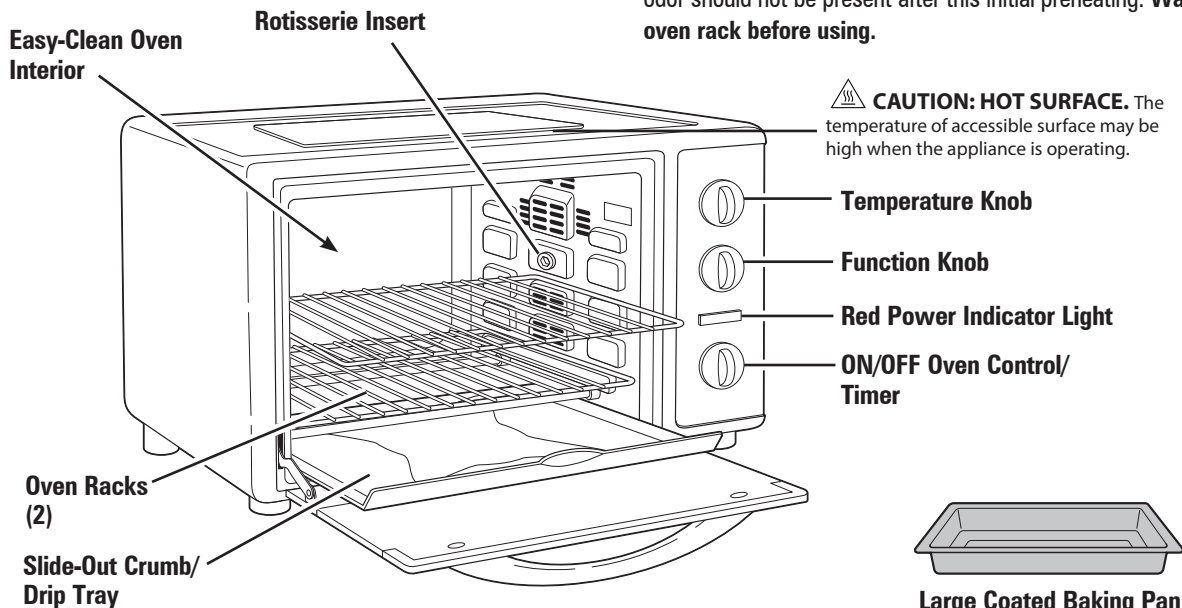
This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break; however, it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, call our toll-free customer service number.

Always unplug your oven from the outlet when not in use.

# Parts and Features

## BEFORE FIRST USE

Most heating appliances produce an odor and/or smoke when used the first time. Plug unit into outlet. Turn FUNCTION dial to  (**BAKE**) and turn TEMPERATURE dial to 450°F; then rotate TIMER to set for 5 minutes. Let the oven preheat for approximately 5 minutes. The odor should not be present after this initial preheating. **Wash baking pan, broil rack, and oven rack before using.**



**Rotisserie Lift**



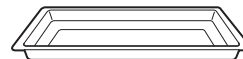
**Rotisserie Forks  
on Rotisserie Rod  
(Rotisserie Skewer)**



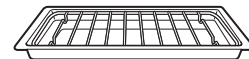
**Large Coated Baking Pan**



**Broil Rack**



**Small Baking  
Pan**

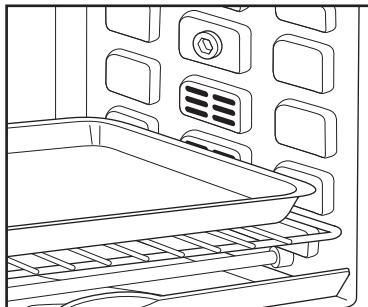
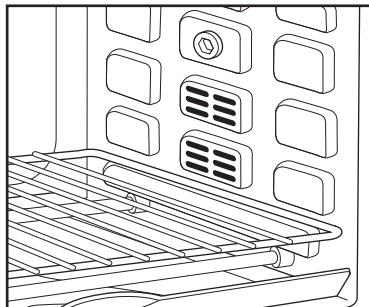


**Broil Rack in  
Baking Pan**

# Parts and Features (cont.)

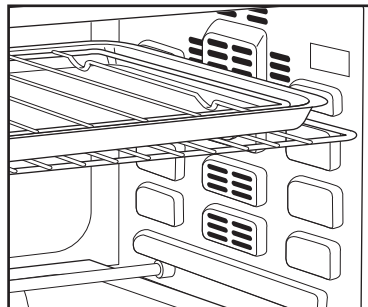
## BAKE

Center food in the oven. Rack position will vary depending on size of food.



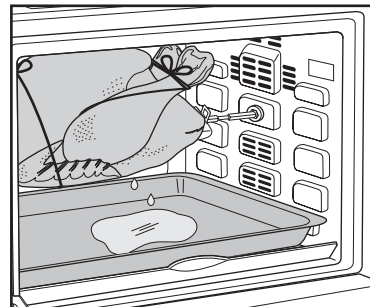
## BROIL

Place oven rack in high position.



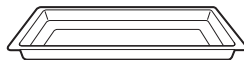
## ROTISSERIE

Remove both oven racks.  
Place large coated baking pan in the lowest position for drippings.



### Large Coated Baking Pan

This pan is used instead of an oven rack and is placed in the rack slots.



### Small Baking Pan

This pan is used on the oven rack.

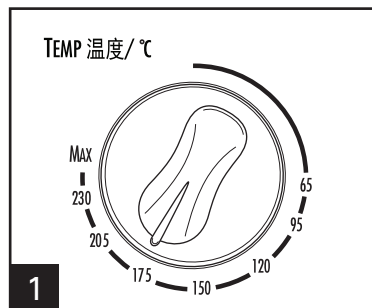
# How to Bake



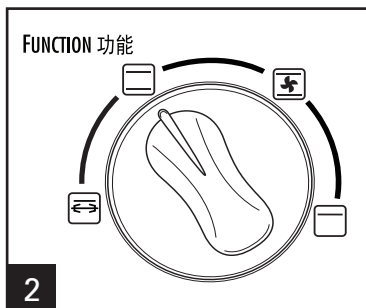
## WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

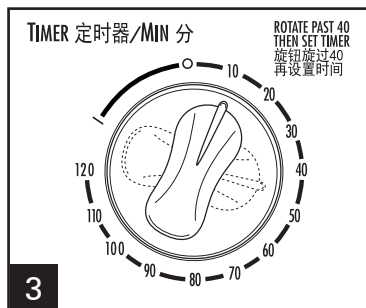
- Do not use oven cooking bags.
- Always allow at least 1 inch between food and heating element.
- Always unplug oven when not in use.



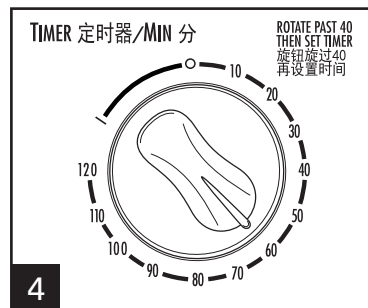
**1**  
Set TEMPERATURE:  
Rotate Temp Dial to desired  
temperature.



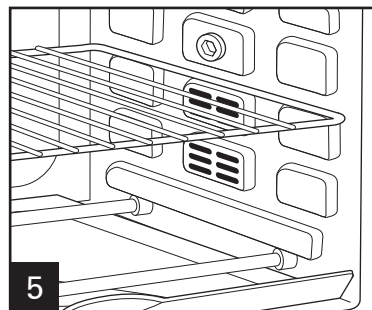
**2**  
Set FUNCTION to (BAKE).



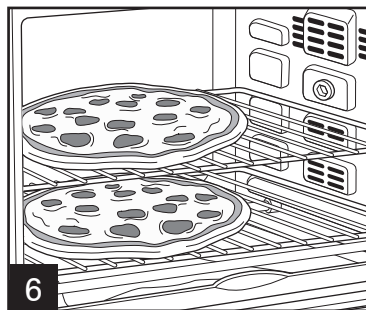
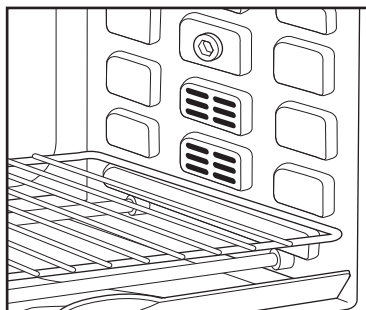
**3**  
PREHEAT:  
Rotate Timer past 40, then to  
10 minutes to preheat before  
beginning to bake.



**4**  
BAKE:  
After oven is preheated, rotate  
Timer past 40 minutes and then  
to desired baking time or rotate  
Timer to I (STAY ON).



**5**  
Center food in the oven. Rack position will vary depending on size of food.



## FOR 2 PIZZAS:

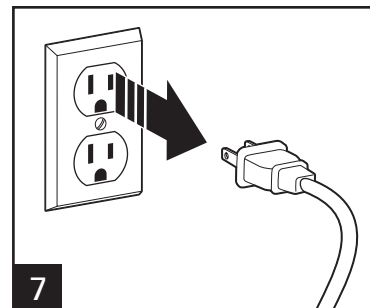
Place the baking racks in the bottom rack slot and in the third rack slot (from the bottom). Preheat the oven, and then place the pizzas on the baking racks. Cook the pizzas for about one-half the recommended time, and then switch the baking rack positions to allow the pizzas to be uniformly cooked top and bottom.

# How to Bake (cont.)

- Do not totally enclose foods in aluminum foil. Foil can insulate foods and slow down heating.
- To reheat rolls or biscuits, place on baking pan and heat at 300°F (149°C) for 10 minutes.
- Reheat leftover roasts or casseroles at 350°F (177°C) for 20 to 30 minutes or until heated through.
- Bake foods, such as a whole chicken, on the **LOW RACK POSITION**. Place food in baking pan.
- Ovens with convection mode: When baking pizza, use convection setting and reduce cooking time by 25%.

		INTERNAL TEMPERATURES	
FOOD	APPROX. BAKE TIMES	F	C
Fresh Chicken Breast	30 minutes	170°	77°
Fish Fillet	15 minutes	145°	63°

Turn foods halfway through cooking time.



# Convection Bake

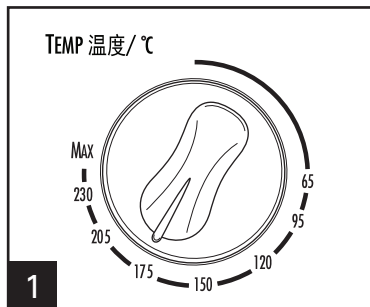


**WARNING**

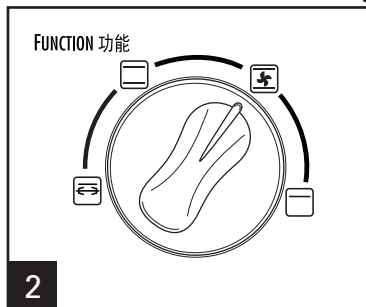
## Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not use oven cooking bags.

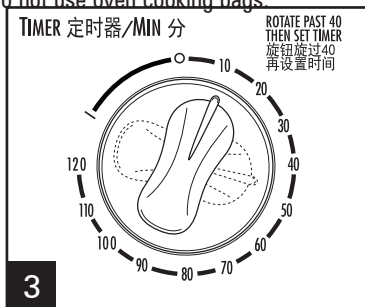
- Always allow at least 1 inch between food and heating element.
- Always unplug oven when not in use.



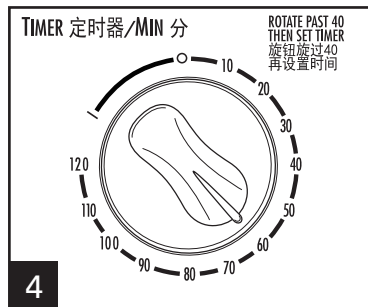
**1**  
Set TEMPERATURE:  
Rotate Temp Dial to desired  
temperature.



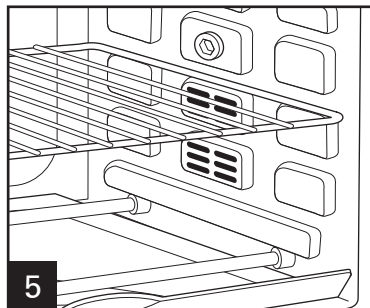
**2**  
Set FUNCTION to  
(CONVECTION).



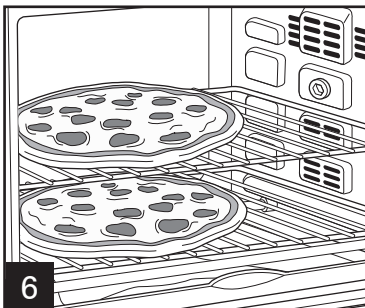
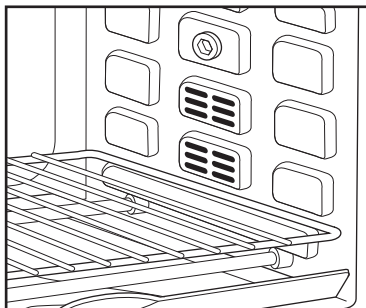
**3**  
PREHEAT:  
Rotate Timer past 40, then to  
10 minutes to preheat before  
beginning to bake.



**4**  
BAKE:  
After oven is preheated, rotate  
Timer past 40 minutes and then  
to desired baking time or rotate  
Timer to | (STAY ON).



**5**  
Center food in the oven. Rack position will vary depending on size of food.



**6**

## FOR 2 PIZZAS:

Place the baking racks in the bottom rack slot and in the third rack slot (from the bottom). Preheat the oven, and then place the pizzas on the baking racks. Cook the pizzas for about one-half the recommended time, and then switch the baking rack positions to allow the pizzas to be uniformly cooked top and bottom.



# Convection Bake (cont.)

## TIPS FOR USING CONVECTION BAKE

**NOTE:** Convection Bake forces more air to circulate in the oven, so food will cook faster than the conventional Bake setting.

- Ovens with convection mode: When baking pizza, use convection setting and reduce cooking time by 25%.

- Bake at the same oven temperature but for a shorter period of time.

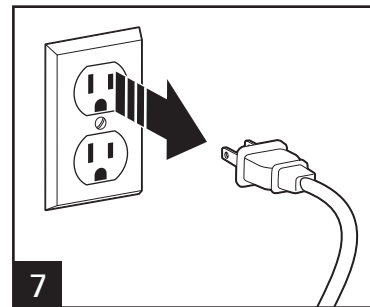
**OR**

- Bake for the same length of time as the conventional Bake setting, but reduce the temperature by about 25 degrees.

**OR**

- Bake for a slightly shorter period of time AND at a reduced temperature.

Turn foods halfway through cooking time.

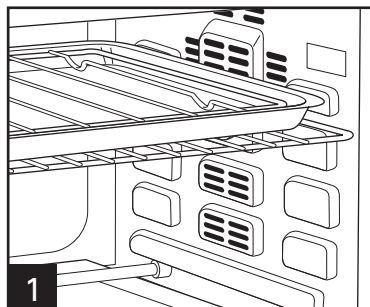


# How to Broil

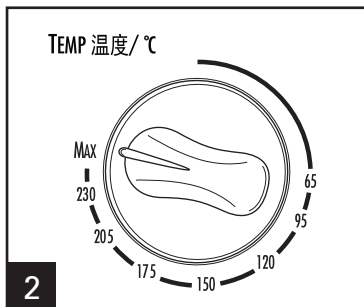
## ⚠ WARNING Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Do not leave oven unattended during operation.

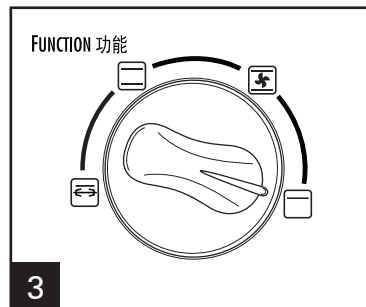
- Keep 1 inch between food and heating element.
- Do not use oven cooking bags.
- Do not heat foods in plastic containers.
- Follow food manufacturer's instructions.





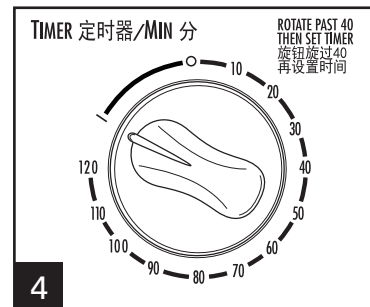
Use small baking pan for best results. Place food directly on small baking pan or on broil rack inserted into small baking pan. Place in oven. **DO NOT PREHEAT OVEN.**



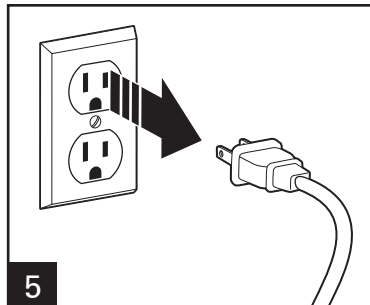
Set **TEMPERATURE**: Rotate Temp Dial to **Max**.



Set **FUNCTION** to  (**BROIL**).  
**NOTE:** Only upper heating elements will be on in  (**BROIL**) mode.



**BROIL:** Rotate Timer past 40 and then to the desired broiling time or rotate Timer to **I (STAY ON)**. Turn foods when browned or halfway through cooking time.



FOOD	APPROX. BROIL TIMES	INTERNAL TEMPERATURES	
		F	C
1/4-lb. (115-g) Hamburger	25 minutes	165°	73°
	30 minutes	140° rare	60°
Steak – 1" (2.5-cm) thick	35 minutes	160° med	71°
	40 minutes	170° well	77°

Turn foods halfway through cooking time.

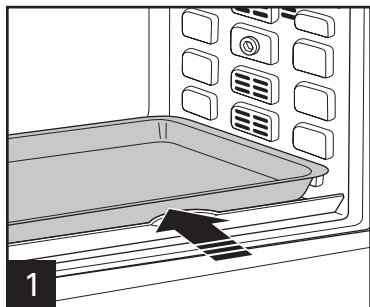
# Rotisserie Cooking

## ⚠ WARNING

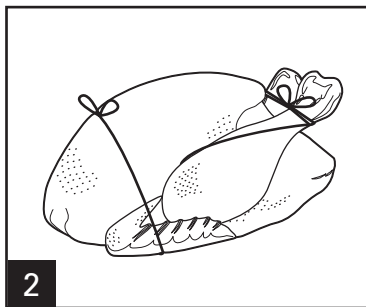
### Fire Hazard.

- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.

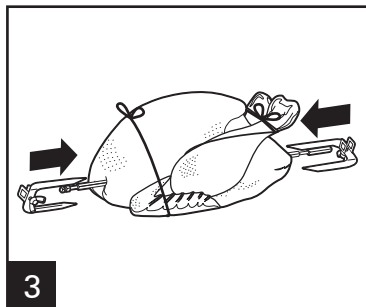
- Do not use oven cooking bags.
- Always allow at least 1 inch between food and heating element.
- Always unplug oven when not in use.



1 Slide large coated baking pan in lowest rack position.



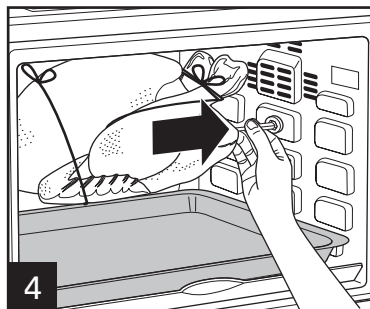
2 Tie chicken and large pieces of meat tightly with cotton string to prevent meat from hitting baking pan. Search "How to Truss a Chicken for Rotisserie" on the Internet for instructions.



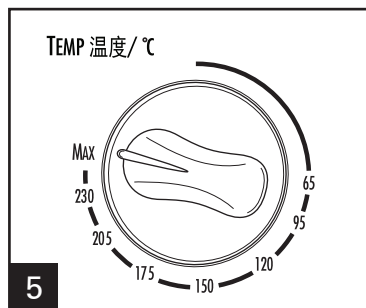
Insert rotisserie rod into center of meat.

Place rotisserie forks on rod with forks inserted into the bottom side of the chicken. Center meat lengthwise on rod.

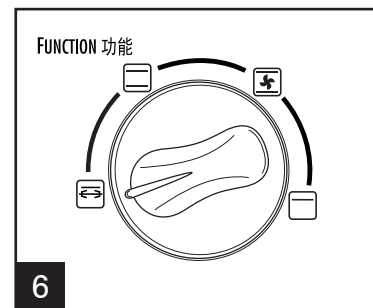
Tighten the screws on the rotisserie forks.



4 Manually insert the pointed end of rod into the rotisserie insert on the right side of the oven, rotating rod if necessary to fit. Place square end of rod into slot in bracket on left side.

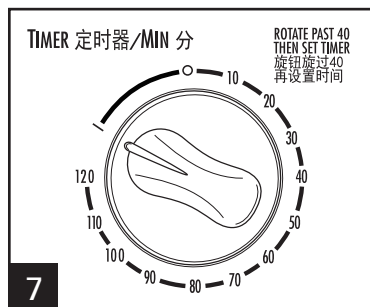


5 Set TEMPERATURE:  
Rotate Temp Dial to **MAX**.

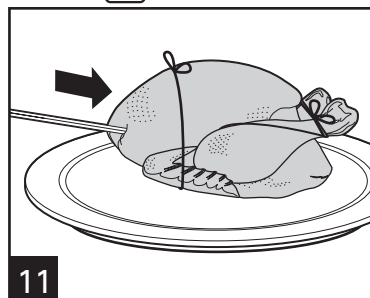


6 Set FUNCTION to  (**ROTISSERE**).

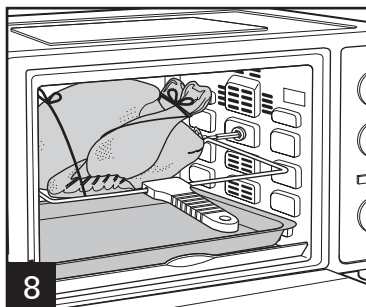
# Rotisserie Cooking (cont.)



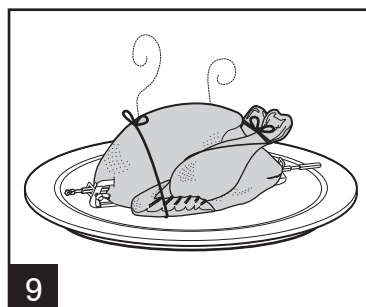
**BAKE:**  
Rotate Timer past 40 minutes;  
then set Timer to desired time  
or rotate Timer to **I (STAY ON)**.  
**NOTE:** Only upper heating elements  
are on in **↔ (ROTISSEIRE)** mode.



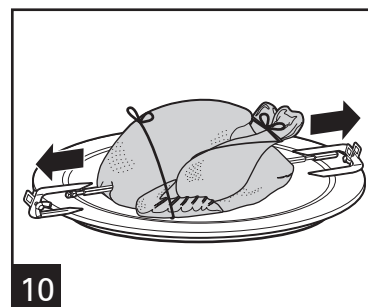
Slide meat onto a serving tray or cutting surface.  
Remove rotisserie rod and ties before carving.



To remove cooked meat from  
oven, place the rotisserie lift with  
the hooks under the rotisserie rod.  
Lift and slide the rotisserie rod  
to the left and remove from the  
oven. **CAUTION!** Burn Hazard:  
Avoid contact with interior of  
oven.



Place meat on a clean surface to  
cool slightly.



Using oven mitts, unscrew  
the rotisserie forks from the  
rotisserie rod.

		INTERNAL TEMPERATURES	
FOOD	APPROX. BAKE TIMES	F	C
3-3.5-lb. (1350-1575-g) Pork Roast	1 hr. 30 min.	165° med	73°
	2 hours	185° well	85°
3-3.5-lb. (1350-1575-g) Beef Roast	1-1 hr. 15 min.	140° rare	60°
	1 hr. 30 min.	160° med	71°
	1 hr. 45 min.	170° well	77°
5-lb. (2250-g) Chicken	2 hours	165° thigh	73°

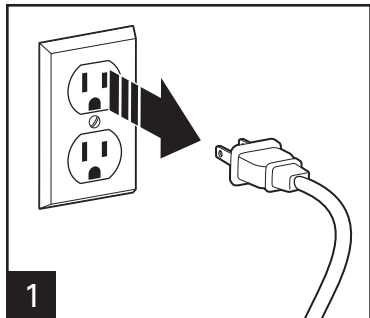
# Cleaning



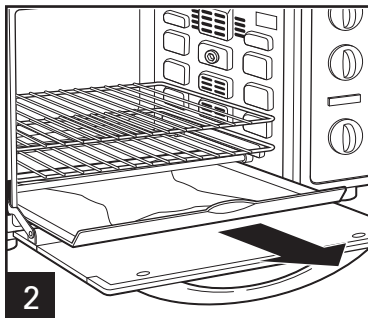
## **WARNING Electrical Shock Hazard.**

Do not clean with metal scouring pads. Pieces can break off pad and touch electrical parts.

Your oven should be cleaned regularly for best performance and long life. Regular cleaning will also reduce the risk of fire hazard.

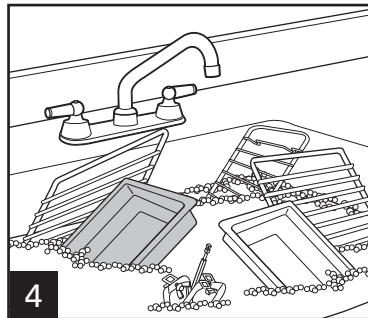
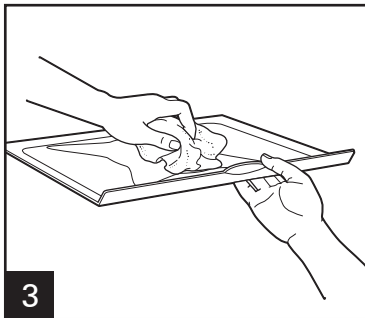


1  
Unplug and allow oven to cool before cleaning.

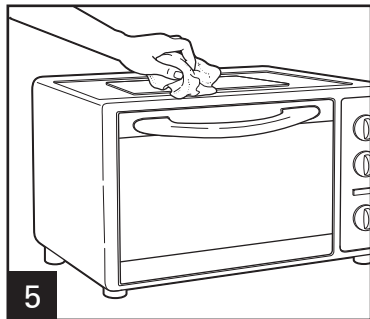


2  
To clean inside of oven, wipe oven walls, bottom of oven, and glass door with a damp, soapy cloth. Repeat with a damp, clean cloth.

For stubborn stains, use a plastic scouring pad.



4  
Hand washing and drying will prolong the life of your oven parts.



5  
Wipe outside of oven with a damp cloth. Do not use abrasive cleansers or metal scouring pads.

Visit [www.hamiltonbeach.cn](http://www.hamiltonbeach.cn) for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!




# Tips and Troubleshooting

## Tips

- When using the black ceramic-coated baking pan, temperature should be set 25 degrees lower than recipe directions.
- Never place glass baking pans or casserole dishes in a counter-top oven or toaster oven. Check pan manufacturer's directions for oven-safe rating.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven. Use of metal foil to cover a casserole during cooking is acceptable.

## Troubleshooting

PROBLEM	PROBABLE CAUSE
Oven will not heat.	<ul style="list-style-type: none"><li>• Check to make sure electrical outlet is working and the oven is plugged in. Turn Temperature Dial to 350°F (180°C). Turn Function Dial to  (BAKE); then turn Timer to I (STAY ON).</li></ul>
An odor and smoke come from oven.	<ul style="list-style-type: none"><li>• Smoke and odor are normal during first use of most heating appliances. These will not be present after initial heating period.</li></ul>
Some foods burn and some are not done.	<ul style="list-style-type: none"><li>• Adjust oven rack position to center food in oven.</li><li>• Adjust oven temperature or cooking time for best results with your recipes.</li></ul>
Baking pan does not fit on rack.	<ul style="list-style-type: none"><li>• The large black ceramic-coated baking pan fits directly into slots. Do not use for broiling.</li><li>• Use the small baking pan and broil rack for broiling.</li><li>• Refer to Parts and Features for details on baking pans and rack positions.</li></ul>

## 警告



### 火灾危险。

- 如果烤箱内物件着火，请勿打开烤箱门。拔下烤箱电源插头，让着火物件停止燃烧并冷却后再打开烤箱门。
- 在 Broil（烧烤）模式下，请勿置于无人看管状态。
- 请勿与烤箱蒸煮袋同时使用。
- 务必在食材和加热元件之间保留至少 2.5 厘米间隙。
- 未使用时，务必拔下烤箱电源插头。
- 定期清洁可减少火灾危险。

## 重要安全说明

在使用家用电器时，应始终遵守基本的安全防范措施，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
3. 请勿接触发热表面。应使用手柄或旋钮。
4. 为防止触电，请勿将底座、电源线或插头放入水或其他液体中。
5. 当电器由儿童使用或距离儿童较近时，需有成人看护。
6. 不使用与清洁前，请从插座拔下电源。拆装部件前以及清洁前，必须让电器冷却。
7. 在下列情况下，请勿使用电器：电源线或插头破损、或电器出现故障后、电器曾跌落或已经出现任何形式的损坏。请拨打我们的免费售后服务电话，咨询有关电器检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
8. 使用非电器制造商推荐的配套附件可能会导致创伤。
9. 请勿户外使用。
10. 请勿将电源线搭置在桌台边缘上以及与发热表面接触。
11. 请勿靠近或放置在燃气或电炉上，或放进加热烤箱内。
12. 当移动含有热油或其他热液体的电器时，应特别小心。
13. 断开电源前，将所有的控制器调整到 OFF（关）位置，然后从电源插座中拔下插头。
14. 取下烤盘或处理热油时应特别小心。
15. 请勿使用金属清洁球清洁设备。部件会损坏清洁垫并可能接触到带电部件，有电击的危险。

16. 尺寸过大的食物或金属器具绝对禁止放入烤箱中，可能引起火灾或电击。
17. 在操作时，如果烤箱被覆盖，接触或靠近易燃材料，包括窗帘、布料、墙壁等时，容易引起火灾。当操作时或电器冷却前，请勿在电器顶部放置任何物品。
18. 使用金属或玻璃以外材料构成的容器时，应谨慎行事。
19. 当烤箱不使用时，请勿将任何非制造商推荐的配件存放到烤箱中。
20. 请勿下列材料放入到烤箱中：纸、纸板、塑料等类似材料。
21. 请勿使用金属箔盖住面包屑盘或烤箱的任何部件。这将导致烤箱过热。
22. 关闭烤箱时，将定时器旋转到 OFF（关）位置。详见“部件和功能”章节。
23. 请勿让脸部或眼睛靠近钢化安全玻璃门，以防安全玻璃门破裂。
24. 务必将面包屑盘固定到位。
25. 请勿将电器用于非预期用途。
26. 小心清洁烤箱内部。请勿刮伤或损坏加热原件管。
27. **小心：**为了避免由于热熔断路器意外重置导致危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

## 请妥善保管这些说明！

### 其他用户安全信息

#### **此电器建议于家庭使用。**

此电器电源线的长度设计考虑减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用批准的电源延长线。电源延长线的额定功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌面上，造成儿童扯拉或绊倒他人。


本电器装有钢化安全玻璃门。钢化玻璃具有四倍于普通玻璃的强度，更具抗裂性。钢化玻璃会碎裂，但是碎屑没有锋利边缘。需小心清理，避免刮花玻璃门表面或刮伤玻璃门边缘。如果烤箱门有刮花或刻痕，请拨打我们的免费客服电话。

未使用时，总是从插座上拔下烤箱电源插头。



# 部件和功能

## 初次使用前

大部分发热类器具在初次使用时会散发异味和/或冒烟。将本机电源插头插入电源插座中。将“功能旋钮”旋至  (烘烤)，将“温度设定旋钮”旋至 450°F (230°C)；然后旋转“定时器”设置为 5 分钟。让烤箱预热约 5 分钟。初次加热后，异味消失。**使用前，请清洗烤盘、烧烤架和烤网架。**

便于清洁的  
烤箱内部

电转烤架插口



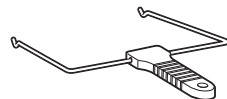
**警告：小心烫伤！**当电器工作时，可触及的外部表面温度会很高。

温度设定旋钮

功能旋钮

工作指示灯

定时器



电转烤架取放手柄



电转烤架组件  
(肉叉和串肉杆)

烤网架  
(x2)

滑出式屑盘/  
盛滴盘



不黏涂层大烤盘



烧烤架



小烤盘

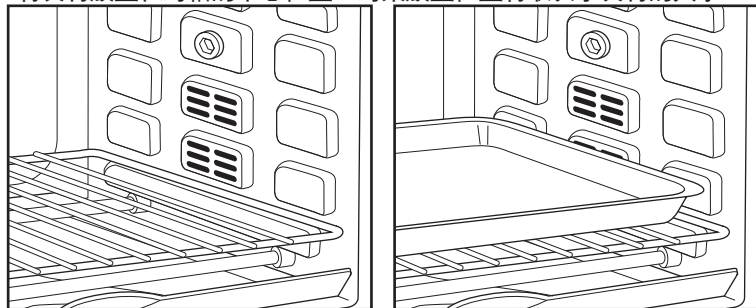


烧烤架放置于  
小烤盘中

# 部件和功能 (续)

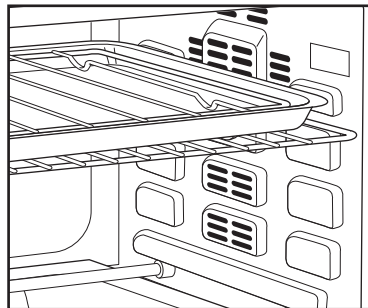
## 烘烤

将食材放置在烤箱的中心位置。烤架放置位置将取决于食材的大小。



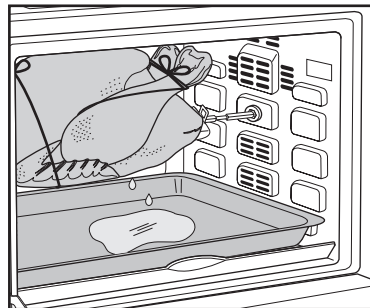
## 烧烤

将烤网架放置于小烤盘中并将烤架放置在顶层位置。



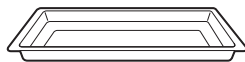
## 电转烤肉

取下两个烤网架。  
将大烤盘放置在最底层位置用来盛滴。



**大烤盘**

此烤盘取代烤网架并放置在烤架槽口上。



**小烤盘**

此烤盘放置在烤网架上。

# 如何烘烤

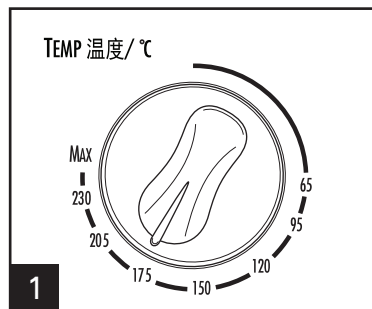


**警告**

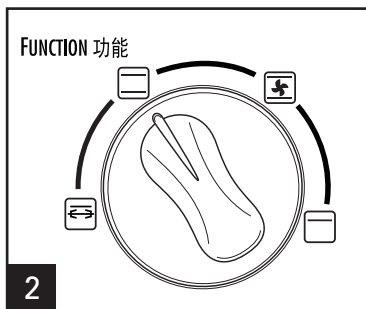
**火灾危险。**

- 如果烤箱内物件着火，请勿打开烤箱门。拔下烤箱电源插头，让着火物件停止燃烧并冷却后再打开烤箱门。

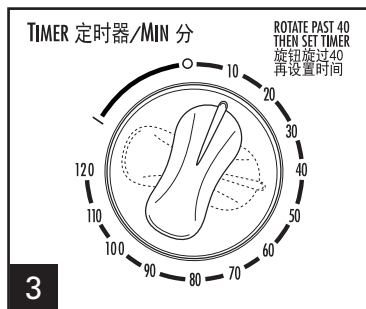
- 请勿使用烤箱蒸煮袋。
- 务必在食材和加热元件之间保留至少 2.5 厘米间隙。
- 未使用时，务必拔下烤箱电源插头。



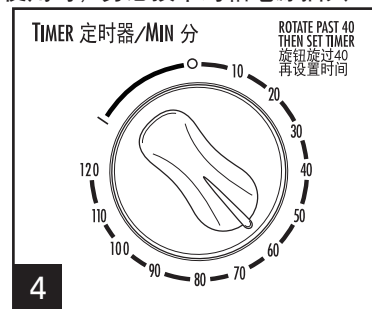
**温度设置：**  
将温度设定旋钮旋至所需温度。



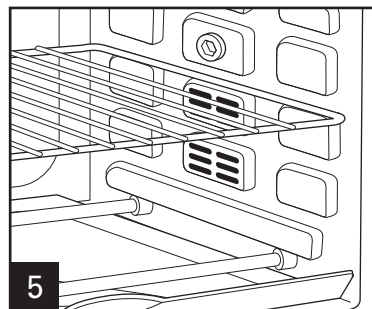
将功能设置为 (烘烤)。



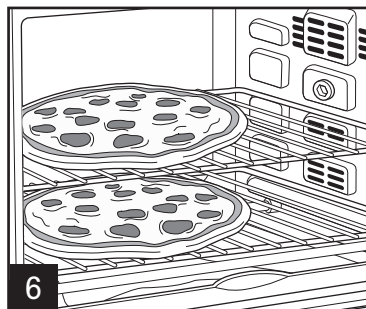
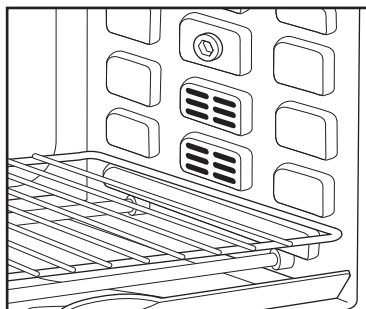
**预热：**  
旋转定时器超过40分钟，然后转至10分钟开始烘烤前预热烤箱。



**烘烤：**  
预热烤箱后，旋转定时器至超过40分钟，然后到所需的烘烤时间或旋转定时器至I（常开）。



将食材放置在烤箱的中心位置。烤架位置将取决于食材的大小。



**烘烤 2 个披萨：**

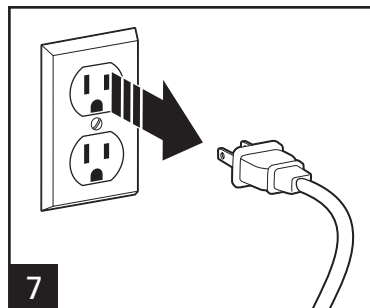
将烤架插入下层烤架槽口和第三个烤架槽口（从下层烤架起）。预热烤箱，然后将披萨放到烤架上。烤披萨至推荐时间的一半，然后将烤架位置上下调换，让披萨上下边面均可以被烘烤到。

# 如何烘烤 (续)

- 请勿用锡箔纸完全包裹食材。锡箔纸可将食材隔热，减缓加热。
- 要加热面包卷或饼干，请将其放在烤盘上并以 300°F (149°C) 温度加热10 分钟。
- 以 350°F (177°C) 温度加热吃剩的烤肉或砂锅菜 20 至 30 分钟或直至完全热透。
- 在**底层烤架位置**上加热烘烤如整鸡之类的食材。将食材放入烤盘中。
- 将烤箱设置为对流模式。烤披萨时，使用对流模式可将烹饪时间缩短 25%。

食材	大约烘烤时间	内部温度	
		F	C
新鲜鸡胸肉	30 分钟	170°	77°
鱼片	15 分钟	145°	63°

烹饪达到一半时间时将食材翻面。



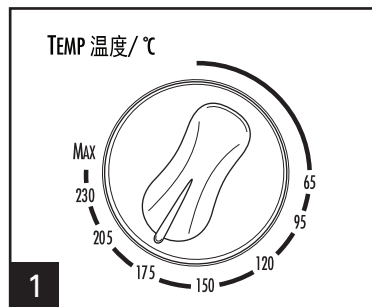
# 对流式烘烤

## 警告

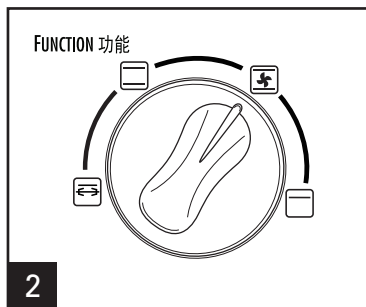
## 火灾危险。

- 如果烤箱内物件着火，请勿打开烤箱门。拔下烤箱电源插头，让着火物件停止燃烧并冷却后再打开烤箱门。

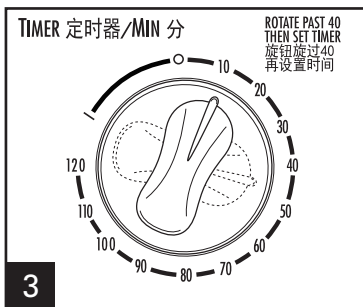
- 请勿使用烤箱蒸煮袋。
- 务必在食材和加热元件之间保留至少 2.5 厘米间隙。
- 未使用时，务必拔下烤箱电源插头。



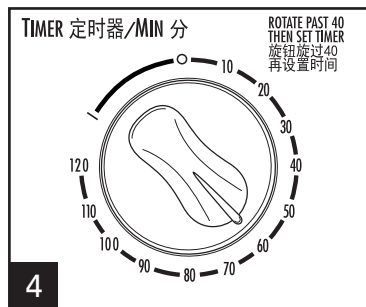
1  
温度设置：  
将温度设定旋钮旋至所需温度。



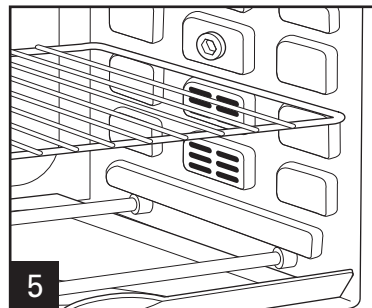
2  
将功能设置为  (对流)。



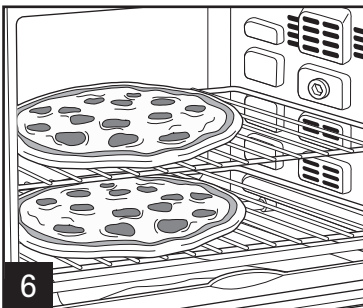
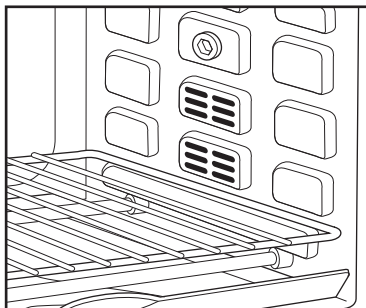
3  
预热：  
旋转定时器至超过40分钟，然后转至 10 分钟开始烘烤前预热烤箱。



4  
烘烤：  
预热烤箱后，旋转定时器至超过40分钟，然后到所需的烘烤时间或旋转定时器至1（常开）。



5  
将食材放置在烤箱的中心位置。烤架位置将取决于食材的大小。



烘烤 2 个披萨：  
将烤架插入下层烤架槽口和第三个烤架槽口（从下层烤架起）。预热烤箱，然后将披萨放到烤架上。烘烤披萨至推荐时间的一半，然后将烤架位置上下调换，让披萨上下边面均可以被烘烤到。

# 对流式烘烤 (续)

## 对流烘烤 小贴士

**注意：**对流式烘烤促使热风在烤箱中循环流动，相比传统设置对流式可以缩短烘焙时间，食材更快煮熟。

- 将烤箱设置为对流模式。烤披萨时，使用对流模式可将烹饪时间缩短 25%。

- 按同样的烤箱温度进行烘烤，但更省时间。

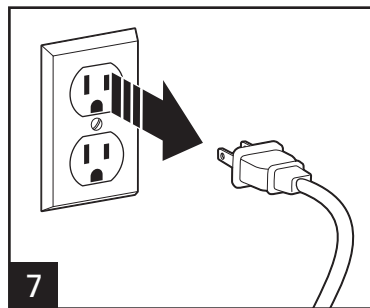
**或**

- 按与传统烘烤相同的时间进行烘烤，但温度能减少至少 25%。

**或**

- 烘烤需要较短的时间和较低的温度。

烹饪达到一半时间时将食材翻面。



# 如何烧烤

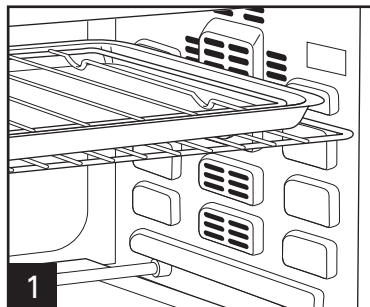


**警告**

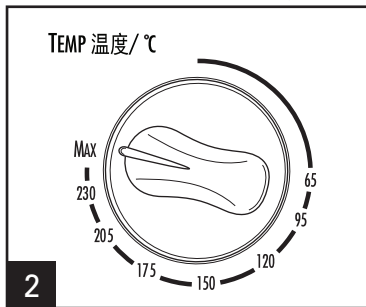
**火灾危险。**

- 如果烤箱内物件着火，请勿打开烤箱门。按下烤箱电源插头，让着火物件停止燃烧并冷却后再打开烤箱门。
- 请勿让电器在工作期间处于无人看管状态。

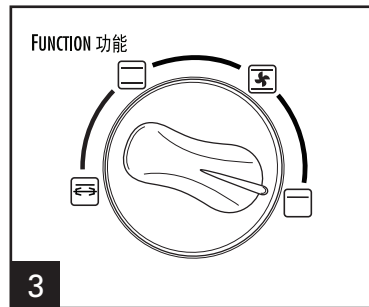
- 食材和加热元件之间保留至少 2.5 厘米间隙。
- 请勿使用烤箱蒸煮袋。
- 请勿在热塑容器中加热食材。
- 请遵循食材制造商的说明。





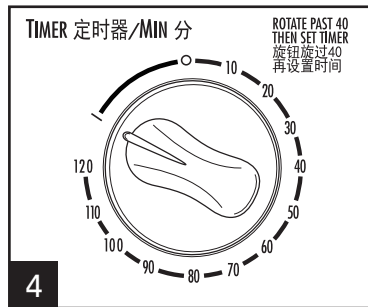
使用小烤盘效果最佳。将食材直接放到小烤盘上或放到架在小烤盘的烧烤架上。将放入烤箱。勿需预热烤箱。



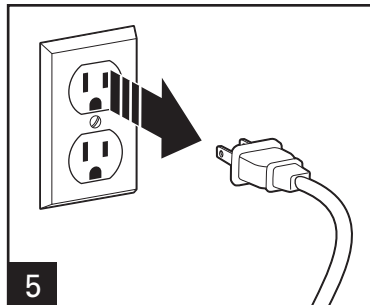
温度设置：  
将温度设定旋钮旋至 **MAX**（最大）。



将功能设置为 （烧烤）。  
**注意：**在 （烧烤）模式下，仅上部加热原件被开启。



烧烤：  
将定时器旋钮旋至超过 40 分钟，然后旋至所需烤面包时间或将定时器旋钮旋至 **1**（常开）。  
烤到焦黄时或中途将食材翻面。



食材	大约烧烤时间	内部温度	
		F	C
115 克汉堡	25 分钟	165°	73°
牛排（厚度 2.5 厘米）	30 分钟	140° 三分熟	60°
	35 分钟	160° 七分熟	71°
	40 分钟	170° 全熟	77°

烹饪达到一半时间时将食材翻面。

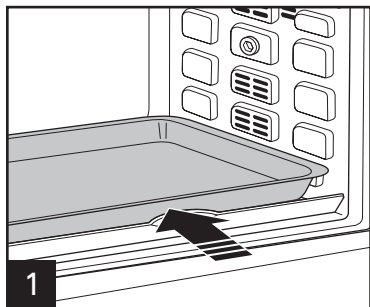
# 电转烤肉

⚠ 警告

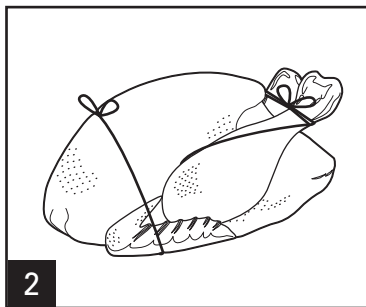
火灾危险。

- 如果烤箱内物件着火，请勿打开烤箱门。拔下烤箱电源插头，让着火物件停止燃烧并冷却后再打开烤箱门。

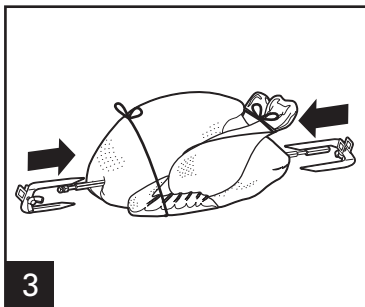
- 请勿使用烤箱蒸煮袋。
- 务必在食材和加热元件之间保留至少 2.5 厘米间隙。
- 未使用时，务必拔下烤箱电源插头。



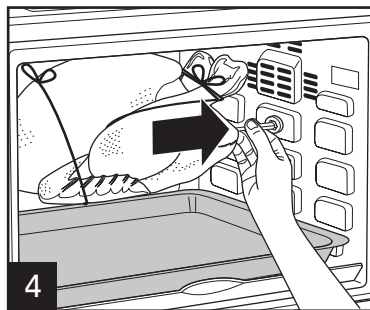
1 将大烤盘放入最低层烤架位置。



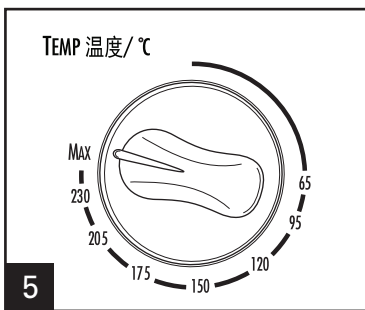
2 使用棉线将鸡肉和大块的肉捆紧，以防肉触碰到烤盘。在互联网上查询有关“如何捆扎鸡肉进行电转烘烤的说明”。



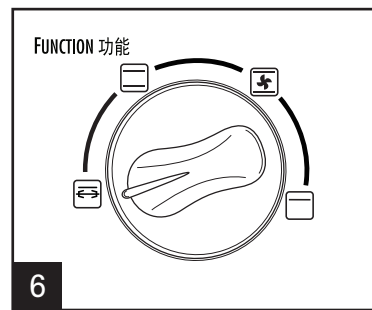
将电转烤架杆从肉的中心插入。电转烤架杆上的肉又插入鸡肉的下部。肉从中心纵向串在烤架杆上。拧紧电转肉叉的螺丝。




4 手动将烤架杆的尖端插入到烤箱右侧的电转烤架插口中，必要时转动进行安装。将烤架杆另一个方形端插入到左侧的托架槽口中。



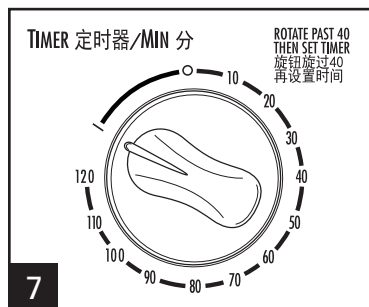
5 TEMPERATURE (温度) 设置：将温度设定旋钮旋至 MAX (最大)。



6 将功能设置为  (电转)。

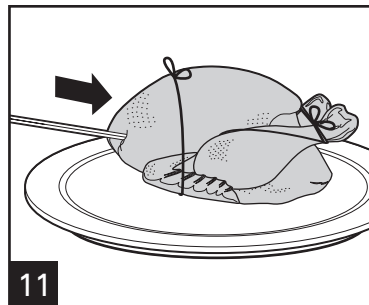


# 电转烤肉 (续)

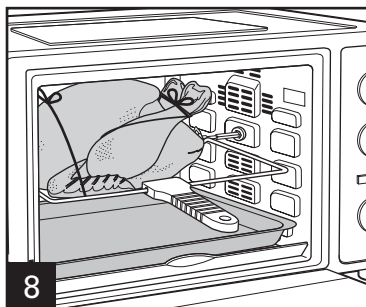


烘烤：将定时器旋钮旋至超过 40 分钟，然后旋至所需时间或将定时器旋钮旋至 I (常开)。

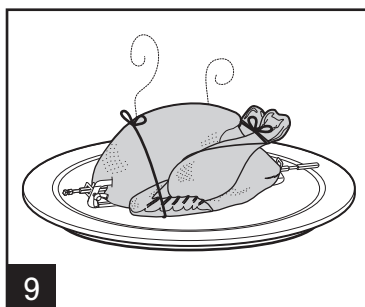
注意：在 (电转) 模式下，仅上部加热原件被开启。



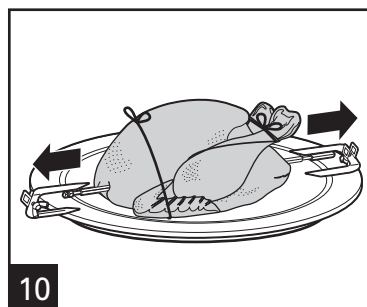
将烤好的肉滑放到食用盘上或切割台面上。分食前将电转烤架杆和扎线取下。



要从烤箱中取出烤好的肉时，把电转烤架取放手柄的拖钩置于电转烤架杆的下方。上提并向左侧滑动电转烤架杆，将其从烤箱中取下。小心！烫伤危险：避免接触烤箱的内部。



将肉放置于洁净的表面上，让其稍微冷却。



用烤箱专用手套将电转肉叉从电转烤架杆上松开。

食材	大约烘烤时间	内部温度	
		F	C
1350-1575克猪肉	1 小时30 分钟	165° 七分熟	73°
	2 小时	185° 全熟	85°
1350-1575克牛肉	1-1 小时15 分钟	140° 三分熟	60°
	1 小时30 分钟	160° 七分熟	71°
	1 小时45 分钟	170° 全熟	77°
2250克鸡肉	2 小时	165° 鸡腿	73°

# 清洁

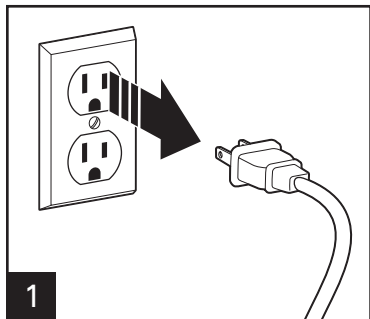


警告

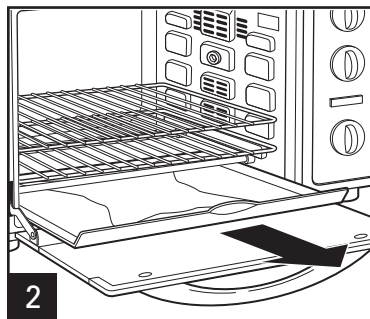
电击危险。

请勿使用金属清洁球清洁设备。碎片会脱离清洁垫并触碰电气元件。

烤箱需定期清洁，以保证最佳性能和使用寿命。定期清洁也将减少火灾危险。

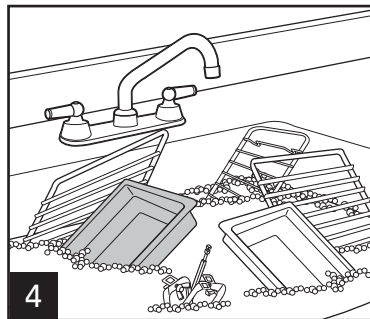
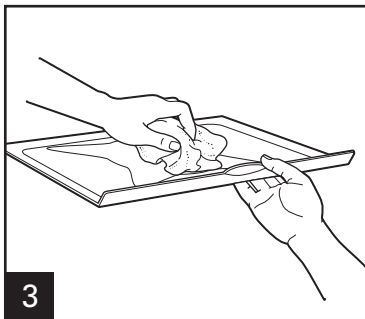


1 清洁前，拔下电源并让烤箱冷却。

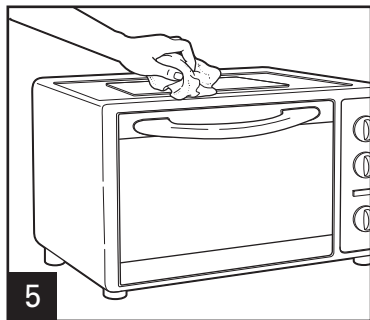


2 使用蘸清洁剂的湿布清洁烤箱内部、擦拭烤箱壁、烤箱底部和玻璃门。使用蘸清洁剂湿布重复擦拭。

对于顽固污迹，则使用塑料清洁垫擦拭。

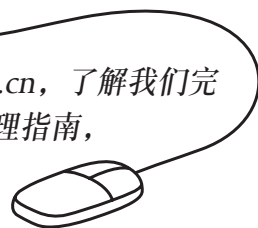


4 手洗并干燥将延长烤箱部件的使用寿命。



5 请使用湿布擦拭烤箱外部。请勿使用磨砂清洗剂或金属清洁垫。

访问 [www.hamiltonbeach.cn](http://www.hamiltonbeach.cn)，了解我们完整的产品系列和使用及护理指南，以及美味配方、小贴士和在线注册您的产品。




# 小贴士与故障排除

## 小贴士

- 当使用大烤盘时，温度应设置低于食谱建议值 25 度。
- 请勿将玻璃烤盘或砂锅菜肴放入到台面烤箱或小烤箱中。检查烤盘制造商有关烤箱安全额定值的说明。
- 请勿使用金属箔盖住面包屑盘或烤箱的任何部件。这将导致烤箱过热。在烹饪过程中可使用金属箔包裹住砂锅。

## 故障排除

问题	可能的原因
烤箱无法加热。	<ul style="list-style-type: none"><li>• 检查确定电源插座是否正常工作且烤箱插头已插上。将温度设定旋钮旋至 350°F (180°C)。将功能旋钮旋至  (烘烤)；旋转定时器到 I (常开)。</li></ul>
烤箱散发异味和冒烟。	<ul style="list-style-type: none"><li>• 大部分发热类器具初次使用时出现冒烟和异味属正常现象。初次加热后，这些现象将会消失。</li></ul>
部分食材烧焦而部分未熟。	<ul style="list-style-type: none"><li>• 调节烤网架位置，将食材置于烤箱中心。</li><li>• 调整烤箱温度或烹饪时间，实现所用配方的最佳效果。</li></ul>
烤盘未固定在烤架上。	<ul style="list-style-type: none"><li>• 大烤盘直接固定在槽口中。请勿用于烧烤。</li><li>• 使用小烤盘和烧烤架用于烧烤。</li><li>• 有关烤盘和烤架的位置的详细说明，请参考“部件和功能”章节。</li></ul>

备注

备注

## 食品接触材料信息



本产品符合相应食品安全国家标准要求，食品接触用材料及其执行标准的符合性信息说明如下：

序号	部件名称	材质	执行标准	备注
1.	烤网架/烧烤架	基材:冷轧钢丝(Q195) 镀层:镀铬	GB4806.1-2016;GB4806.9-2016	*
2.	铝烤盘	镀铝板(SA1C)	GB4806.1-2016;GB4806.9-2016	*
3.	烤肉叉	基材:冷轧钢板(SPCC) 镀层:镀铬	GB4806.1-2016;GB4806.9-2016	*
4.	蝶形螺钉组件	蝶形螺钉耳基材:冷轧钢板(SPCC) 蝶形螺钉基材:碳素钢(Q235) 镀层:镀铬	GB4806.1-2016;GB4806.9-2016	*
5.	电转烧烤串肉杆	基材:碳素钢(Q235) 镀层:镀铬	GB4806.1-2016;GB4806.9-2016	*
6.	电转烤架取放架	基材:冷轧钢丝(Q195) 镀层:镀铬	GB4806.1-2016;GB4806.9-2016	*
7.	搪瓷烤盘	基材:冷轧钢板(SPCC) 涂层:搪瓷	GB4806.1-2016;GB4806.3-2016	*

注：1. 特殊使用说明：请严格遵照说明书及产品所带附件资料使用本产品。

2. \* 表示：该部件仅适用于部分型号，具体以实际产品为准。

产品中有害物质的名称及含量

Name and content of hazardous substances in product

部件名称 (Component name)	有害物质(hazardous substance)					
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr(VI))	多溴联苯 Polybrominated diphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
温控器 (Thermostat)	O	O	X	O	O	O
功能开关 (Function switch)	O	O	X	O	O	O
定时器 (Timer)	O	O	X	O	O	O

本表格依据 SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

O: 表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T 26572.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572.



这是环保使用标志。标志内的数字代表在正常使用状态下, 产品的环保使用推荐年限。

This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

Model/型号:

31103-CN

31104-CN

Type/类别:

O51

Rating/规格

220-240V~

50/60Hz,

1400-1600W

制造商: 汉密尔顿海滩电器(深圳)有限公司

地址: 深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼 1306-1308, 1309-1311 单元

本产品执行标准: GB4706.1-2005, GB4706.14-2008

以上内容如有改动, 恕不预先通知



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