

READ BEFORE USE

使用前阅读

Visit 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!

有关我们所有系列产品的使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 www.hamiltonbeach.cn。

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

型号：25341-CN

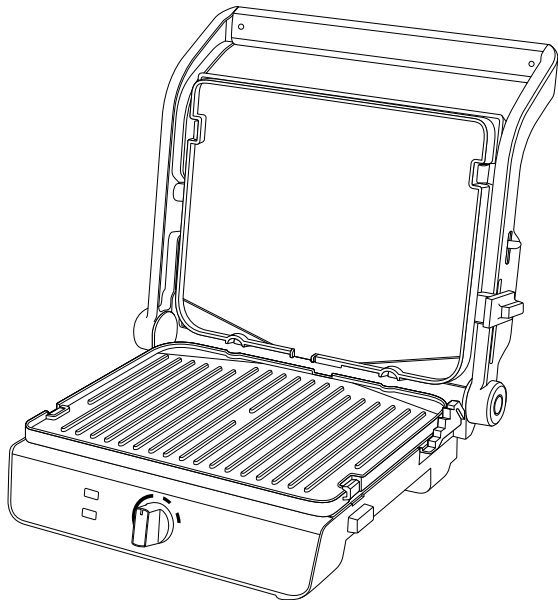
此说明书中图片仅供参考，产品以实物为准。

使用产品前请仔细阅读本使用说明书，并妥善保管。

Hamilton 汉美驰 Beach®

Indoor Multifunction Grill

多功能 室内煎烤机




English 2

简体中文 13

IMPORTANT SAFEGUARDS

This product is intended for household use only. When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. **R**ead all instructions.
2. **T**his appliance is not intended for use, cleaning, or maintenance 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 the use of the appliance by a person responsible for their safety. **C**hildren should be supervised to ensure that they do not play with the appliance.
3. **C**leaning and user maintenance shall not be made by children without supervision.
4. **K**eep the appliance and its cord out of reach of children.
5. **D**o not touch hot surfaces. **U**se handles or knobs.
6. **T**o protect against electrical shock, do not immerse appliance, cord, or plug in water or other liquid.
7. **U**nplug from socket when not in use and before cleaning. **A**llow to cool before putting on or taking off parts, and before cleaning the appliance.
8. **D**o not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. **S**upply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. **C**all the provided customer service number for information on examination, repair, or adjustment.
9. **D**o not use outdoors.
10. **T**he use of attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock, or injury.

11. **D**o not let cord hang over edge of table or counter or touch hot surfaces, including stove.
12. **D**o not place on or near a hot gas or electric burner, or in a heated oven.
13. **E**xtrême caution must be used when moving an appliance containing hot oil or other hot liquids.
14. **D**o not use appliance for other than intended use.
15. **D**o not operate the appliance by means of an external timer or separate remote-control system.
16. **T**o avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.
17. **A**lways use an oven mitt to protect hand when opening the grill.
18. **CAUTION!** Burn Hazard: Escaping steam may cause burns.
19.  **CAUTION: HOT SURFACE.** The temperature of accessible surfaces may be high when the appliance is operating.

SAVE THESE INSTRUCTIONS

Other Consumer Safety Information

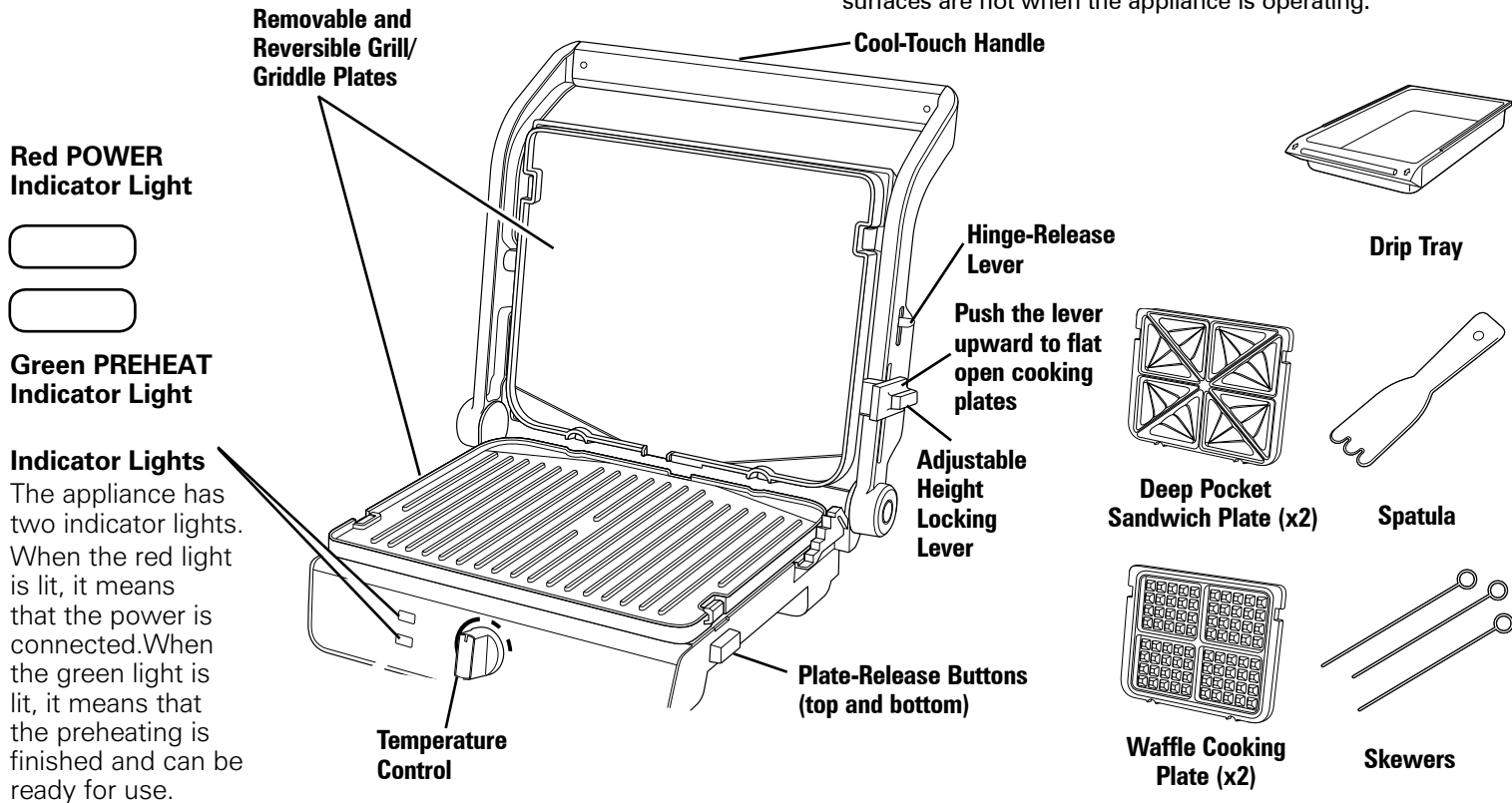
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the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

Parts and Features

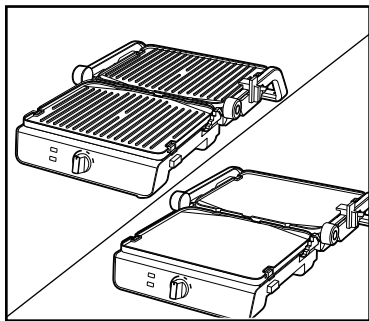
BEFORE FIRST USE: Wash the nonstick removable plates in hot, soapy water. Rinse and dry. Plates may also be cleaned in dishwasher. Ensure the plates are locked into place before use.



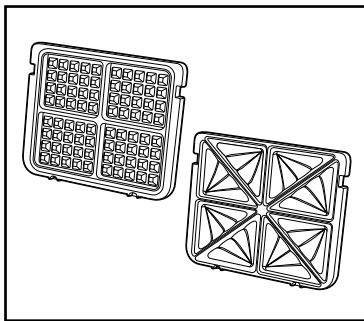
WARNING: Burn Hazard. The temperature of accessible surfaces are hot when the appliance is operating.



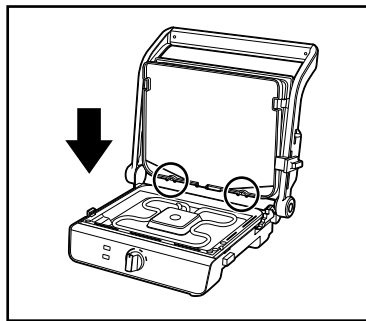
How to Use Cooking Plates



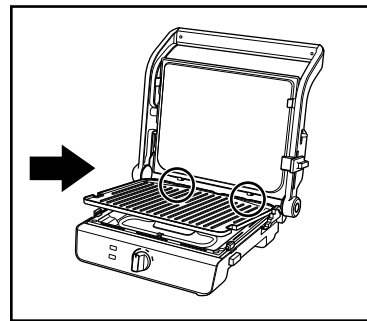
1. Grill/griddle plates are reversible.



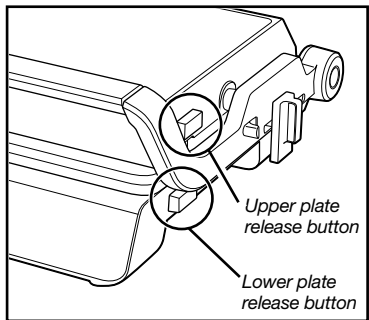
2. Choose from reversible grill/griddle, waffle, or sandwich plates.



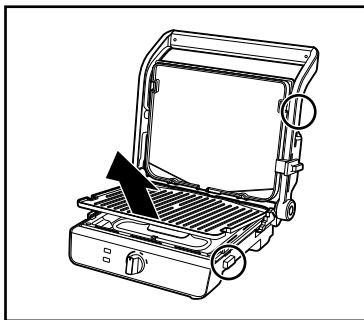
3. Locate the metal brackets at the center, tilt the back end of the upper plate, and insert until it snaps in place **ON BOTH SIDES**.



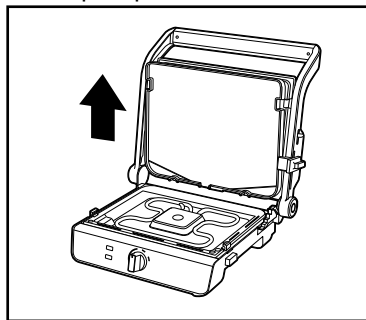
4. Repeat to insert the lower plate. Ensure both sides are locked in place.



5. Allow at least 30 minutes to cool before removing plates. Locate the plate-release buttons.



6. To remove plates, press firmly on release button and the plate will pop up slightly from the base.



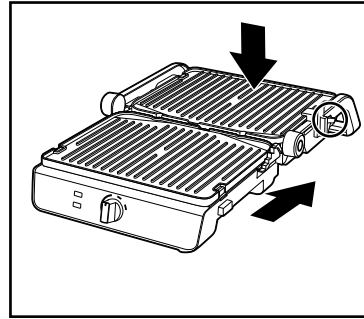
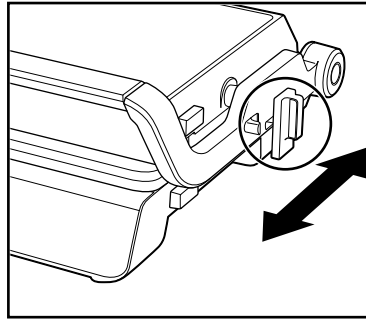
7. Grasp the plate with two hands (oven mitts are recommended), slide plate out from under the metal brackets, and lift out.

How to Use Cooking Plates (cont.)

Adjustable Height Locking Lever

The lever has 3 positions:

1. Slide all forward to open or unlock.
2. Slide back a step to lock in position.
3. Slide further back to position the cover above food.

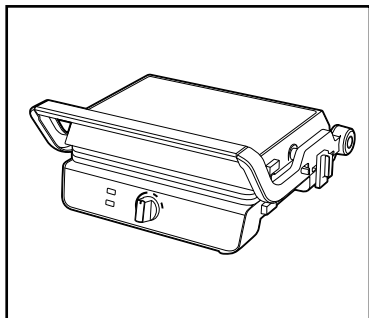


Push the locking lever upward to flat open cooking plates.

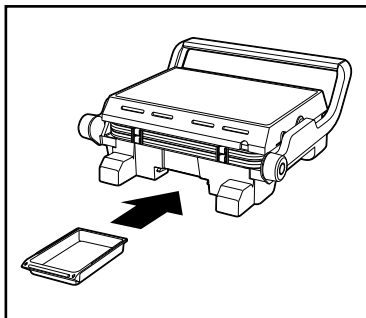
Helpful Tips

1. Thicker foods or sandwiches may shift when the lid is closed. Use a plastic spatula to reposition. There is no need to press down on handle. The weight of the cover will grill the top of the sandwich.
2. Use nonmetal utensils on the nonstick cooking plate. Do not use metal utensils since they will damage the nonstick surface.
3. Use cooking spray for convenient, stick-free cooking. Or if you prefer, brush cooking plates with cooking oil before preheating.
4. When making several batches of foods, reapply cooking oil or spray oil on food or plates.
5. Press down on the front two corners to lock the plates in place.

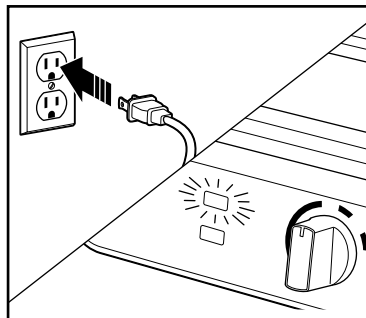
How to Grill Closed (Flat Press/Panini/Waffles/Sandwich)



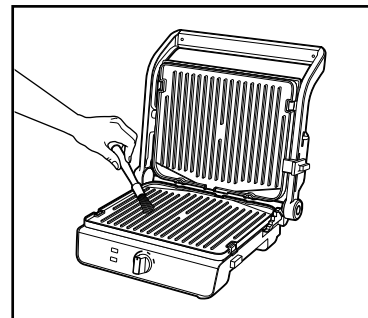
1. CLOSED COVER. This will cook the food on both sides at the same time. This is the quickest method.



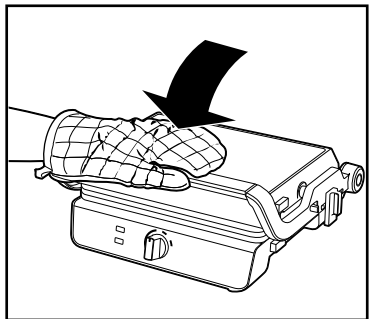
2. Select and insert plates following directions on page 6. Insert drip tray.



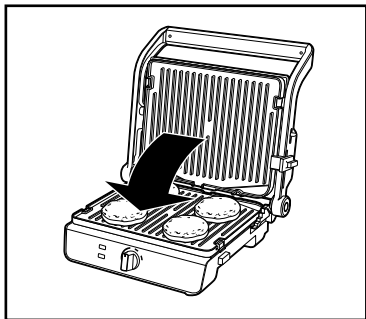
3. Plug into outlet. The red power light will glow.



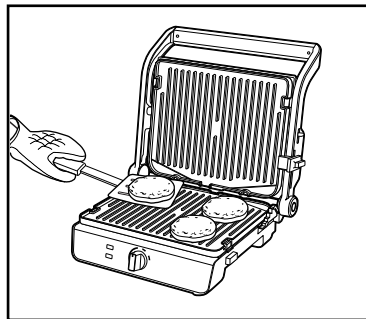
4. Brush plates with cooking oil.



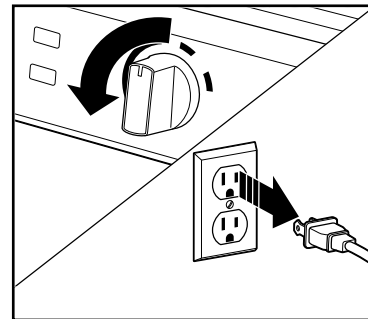
5. Close cover and select temperature.



6. The green light will turn on when ready. Raise the cover and place food onto grill. Lower cover and cook following charts on pages 11 and 12.



7. When finished cooking, open cover and remove food.

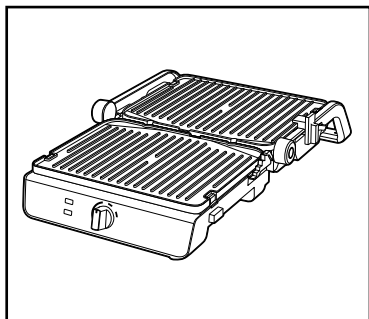


8. Turn temperature control to the lowest position and unplug.

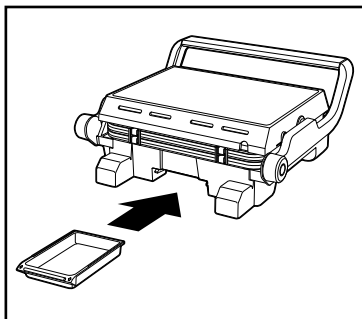
How to Grill Flat (Grill/Griddle)

⚠ WARNING Burn Hazard.

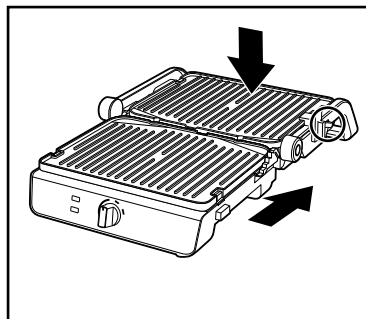
Always use an oven mitt to protect hand when opening a hot grill. Escaping steam can burn.



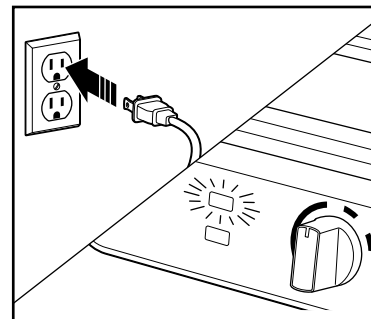
1. FLAT. Open the grill for more grilling surface. This will require a longer cooking time, but cook twice as much. Empty drip tray after each use.



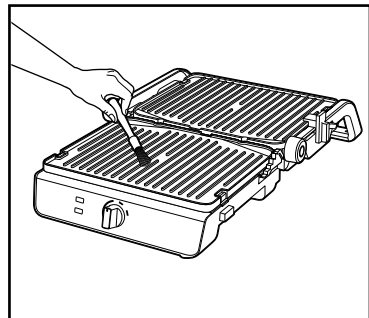
2. Insert drip tray.



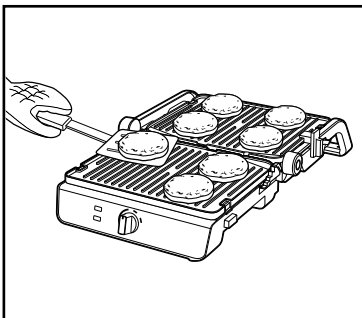
3. Open lid. Slide hinge-release level. Push the handle back.



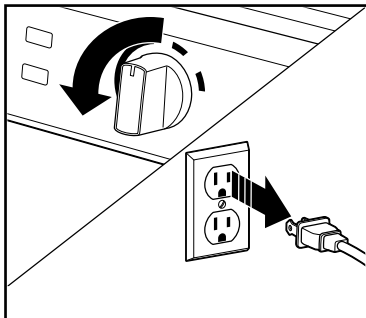
4. Plug into outlet. The red power light will glow.



5. Brush plates with cooking oil. Place foods onto grill. Cook following charts on pages 11 and 12.



6. Turn food halfway through cooking.



7. When finished cooking, turn temperature control to the lowest position and unplug.

User Maintenance

- Never use metal utensils, since they will scratch the nonstick plates. Instead, use only nonmetal utensils.
- Never leave plastic utensils in contact with the hot grill/griddle plates.
- In between recipes, use spatula or nonmetal utensil to scrape excess food buildup through grease channels and into drip tray; then wipe off any residue with a paper towel before proceeding with next recipe.

Care and Cleaning

⚠ CAUTION **Burn Hazard.** Before cleaning appliance, make sure it has cooled down completely (at least 30 minutes).

Helpful Tips:

- Once you have finished cooking, turn the temperature control to the lowest position and unplug the power cord from the wall outlet.
- Cool completely; then dispose of grease from the drip tray. The drip tray can be cleaned by hand or in the dishwasher.
- All plates, drip tray, and spatula are dishwasher-safe.

Storage

- Always make sure the unit is cool before storing.
- Slide locking lever into lock position.
- The power cord can be wrapped around the back of the base for storing.
- One set of cooking plates along with the drip tray should be stored in the unit.
- Store additional cooking plates where they will not get damaged.

Cooking Guide and Food Temperature Chart

| Grill Food (closed) | Recommended Cooking Temp. | Approx. Cook Time | Doneness or Internal Temp. |
|----------------------------------------------------------------------|----------------------------------|--------------------------|-----------------------------------|
| Chicken, boneless skinless breast (1/2"-3/4" [1.3-1.9-cm] thickness) | 220°C (430°F) | 7-10 min. | 74°C (165°F) |
| Beef, hamburgers | 220°C (430°F) | 5-7 min. | 72°C (160°F) |
| Beef flank steak (1" [2.5-cm] thick) | 220°C (430°F) | 5-7 min. | 63°C (145°F) |
| Bacon | 220°C (430°F) | 6-8 min. | Crisp |
| Pork chops (3/4"-1" [1.9- to 2.5-cm] thick) | 220°C (430°F) | 8-10 min. | 63°C (145°F) |
| Italian sausages (1/2" [1.3-cm] thick) | 180°C (355°F) | 5-8 min. | 72°C (160°F) |
| Shrimp (shell and devein) | 180°C (355°F) | 3-4 min. | Opaque |
| Salmon fillet with skin (3/4"-1" [1.9- to 2.5-cm] thick) | 200°C (392°F) | 11-12 min. | 63°C (145°F) |
| Griddle Food (closed) | Recommended Cooking Temp. | Approx. Cook Time | Doneness or Internal Temp. |
| Hot dog | 180°C (355°F) | 4-6 min. | 72°C (160°F) |
| Breakfast patties | 180°C (355°F) | 5-7 min. | 72°C (160°F) |
| Griddle Food (flat) | Recommended Cooking Temp. | Approx. Cook Time | Doneness or Internal Temp. |
| Pancake (1/4 cup [59 ml]) | 220°C (430°F) | 3-4 min. | Browned on both sides |
| Fried egg | 180°C (355°F) | 4-5 min. | Sunny-side up |
| French toasts | 220°C (430°F) | 5-7 min. | Browned and warm inside |
| Breakfast patties | 220°C (430°F) | 10-12 min. | 74°C (165°F) |

Cooking Guide and Food Temperature Chart (cont.)

| Panini (closed using grill plates) | Recommended Cooking Temp. | Approx. Cook Time | Doneness or Internal Temp. |
|-------------------------------------------|----------------------------------|--------------------------|-------------------------------------------------------|
| Ham, tomato and cheese paninis | 220°C (430°F) | 3–4 min. | Golden browned outside; warm inside and cheese melted |
| Sandwich Plates (closed) | Recommended Cooking Temp. | Approx. Cook Time | Doneness or Internal Temp. |
| Grilled cheese sandwiches | 220°C (430°F) | 4–5 min. | Golden browned |
| Waffle Plates (closed) | Recommended Cooking Temp. | Approx. Cook Time | Doneness or Internal Temp. |
| Waffles (1/4 cup [59 ml]) | 210°C (410°F) | 4–5 min. | Golden browned and crisp |

Tips:

- Time and temperature may vary depending on food weight and thickness. Only boneless poultry, meat, and seafood should be grilled. Plates will maintain contact with bones, but will lose contact with meat as it cooks and it will appear “steamed.” Preheat multipurpose grill with the unit closed according to instructions before grilling.
NOTE: HIGH temperature reference in “Suggested Grilling Temperatures and Times” represents 220°C (430°F) on the grill control. SEAR temperature reference in “Suggested Grilling Temperatures and Times” represents 165°C (330°F) to 220°C (430°F) on the grill control depending on the food being cooked.
- Marinades can be used, but draining is suggested before placing on the hot unit. An instant-read thermometer or a probe-type thermometer is a handy tool for checking the internal temperature of foods grilled.

*Visit foodsafety.gov for more information on safe internal cooking temperatures.

**All temperatures are based on fresh, NOT frozen foods.

重要安全说明

本产品建议于家庭使用。当使用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，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、清洁或维护：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。请勿将本电器用于儿童玩耍。
3. 在未受监督下儿童不可以执行清洁和用户维护工作。
4. 本电器及其电源线应远离儿童。
5. 请勿接触发热表面。请使用把手或者旋钮。
6. 为防止触电，请勿将此电器、电源线或插头放入水或其他液体中。
7. 不使用与清洁前，请拔下电源线插头。安装或拆解部件和清洁该电器前，请先将其冷却。
8. 在下列情况下，请勿使用电器：电源线或插头破损、电器出现故障、电器跌落或已经出现任何形式的损坏。为了避免危险，电源线更换和维修必须由制造商、维修代理商或同等资质的人员进行。请拨打我们的客服电话，咨询有关电器检查、修理或调整的相关信息。
9. 请勿户外使用。
10. 使用非本电器制造商推荐或出售的附件可能会导致火灾、触电或人身伤害。
11. 请勿将电源线悬挂在桌子或柜台边缘，或接触包括炉子在内的热表面。
12. 请勿置于燃气、电炉、热烤箱上面或附近。
13. 当移动含有热油或其他热液体的电器时，应特别小心。
14. 请勿将该电器用于非预期用途。
15. 本电器不可用通过外部定时器或单独的遥控系统进行操作。

16. 为避免电路过载，请勿在您电器的同一电路上使用其他高功率电器。

17. 打开煎烤机时务必戴上烤箱手套保护手。

18. **注意!** 烫伤危险：喷出的蒸汽可能会导致烫伤。

19.  **注意:高温表面。**

当本电器工作时，可触及的外部表面温度会很高。

请妥善保管说明书！

其他用户安全信息

本电器电源线的长度经过设计挑选，以减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用经认证的电源延长线。电源延长线的额定功率必须等于或大于本电器的额定功率。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台上，造成儿童扯拉或绊倒他人。

部件和功能

首次使用前: 使用带有清洁剂的温水清洗可拆卸不粘烤板。冲洗后晾干。烤板可以在洗碗机中清洗。使用前确保烤板安装到位。

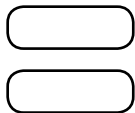


警告: 小心烫伤! 当机器工作时, 可触及的外部表面温度会很高。

冷接触把手

可拆卸可互
换烤板/煎板

红色电源
指示灯

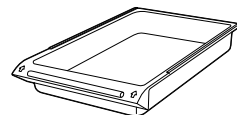
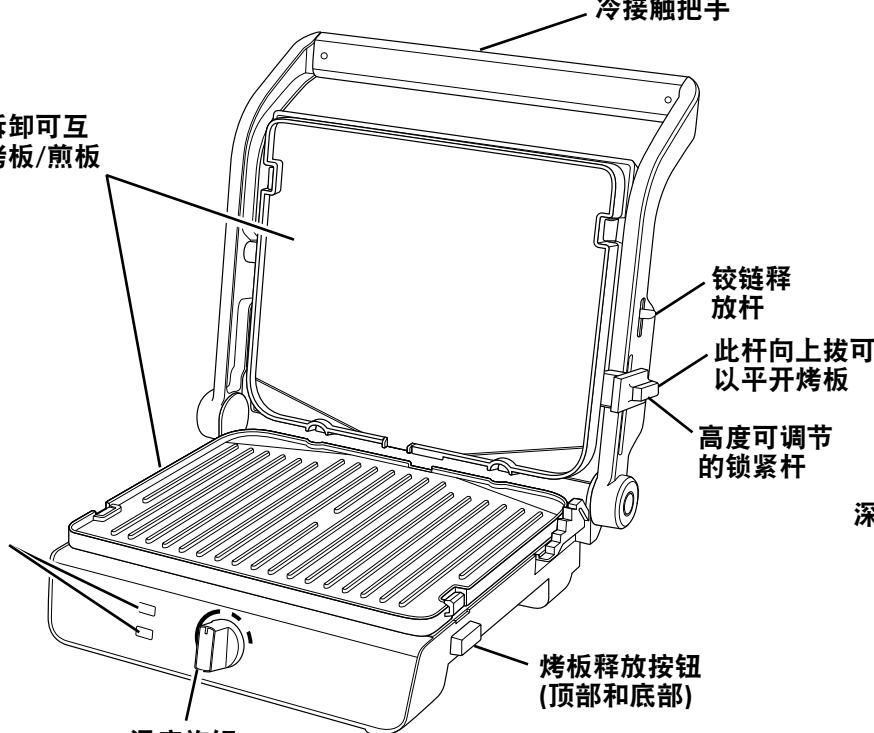


绿色预热指示灯

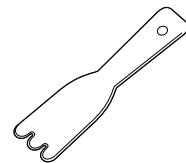
指示灯

机器带有两个指示灯。红色表示接通电源。绿色表示预热完成可以使用。

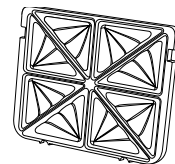
温度旋钮



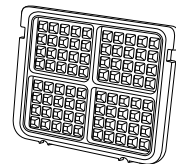
油渣回收盒



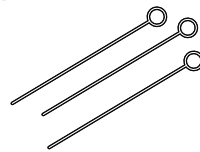
清洁铲



深格三明治烤板 (2个)

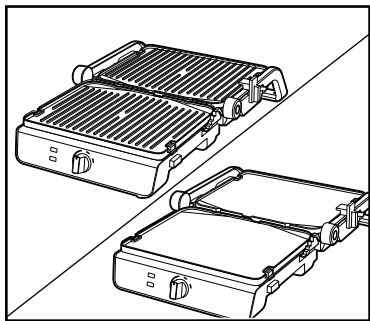


华夫饼烤板 (2个)

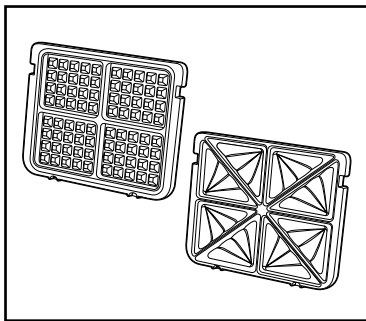


串肉叉

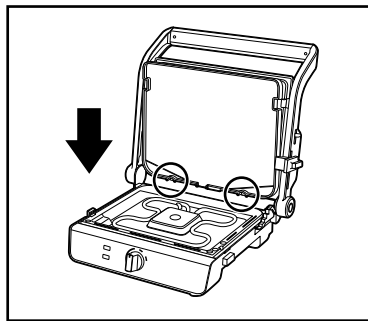
如何使用烤板



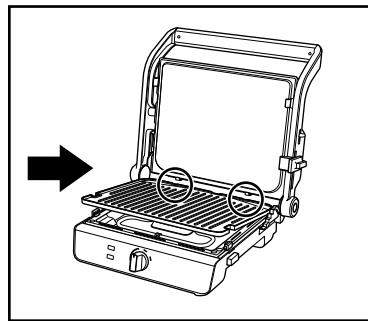
1. 烤板/煎板是可互换的。



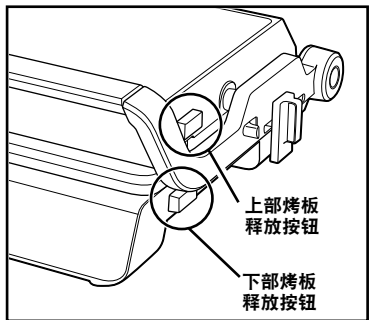
2. 根据需要，选择可互换烤板/煎板、华夫饼烤板或三明治烤板。



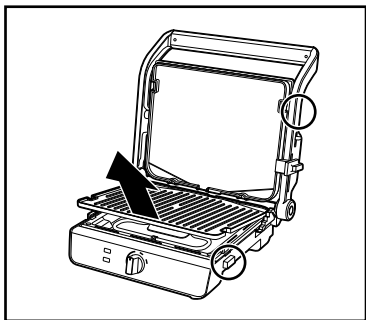
3. 将金属架定位在中间，将上部烤板的后末端倾斜，然后插入直到**两侧**卡入到位。



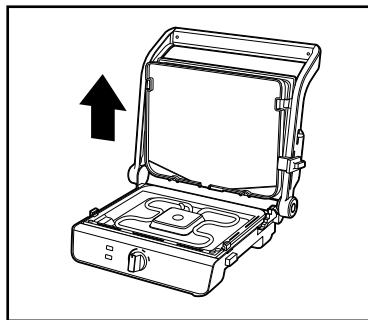
4. 重复此操作插入下部烤板。确保**两侧**都锁住。



5. 至少冷却 30 分钟再取下烤板。找到烤板释放按钮。



6. 取出烤板时，用力按释放按钮，烤板将从底座上稍微弹出。



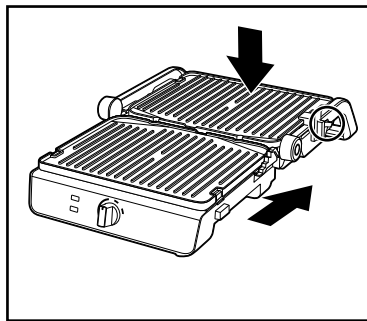
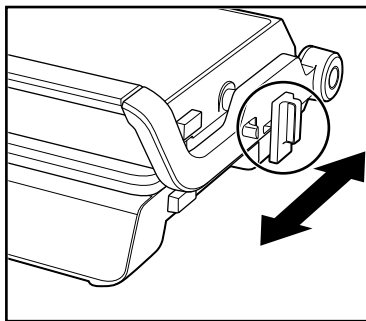
7. 用双手抓住烤板（建议戴上烤箱手套），从金属架下滑出烤板，然后取出。

如何使用烤板 (续)

高度可调节的锁紧杆

此杆有 3 个位置：

1. 整体向前滑动打开或解锁。
2. 向后滑动一格锁定在一个位置。
3. 继续向后滑动以定位食物上方的盖板。

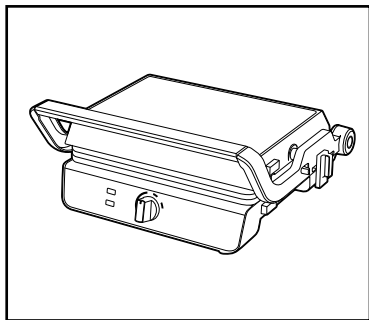


锁紧杆向上拔可以平开烤板。

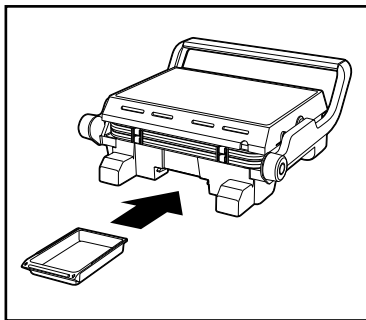
小提示

1. 在盖上上盖后，厚的食物或三明治可能会受压发生移位。请使用塑料清洁铲重新整理好。不需要按压把手。在上盖重力的作用下将烘烤三明治的顶面。
2. 在不粘烤板上请使用非金属制锅铲。请勿使用金属制锅铲，因为它们会损坏不粘表面涂层。
3. 为了便于不粘烹饪，可使用喷雾蔬菜油。也可根据喜好，预热前在烤板上刷上蔬菜油。
4. 多次煎烤食物时，再次在食物或烤盘刷上蔬菜油或喷淋油。
5. 按下前面的两个角，锁住烤板。

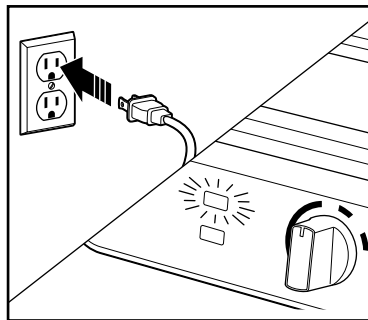
如何闭合式煎烤 (平压/意式三明治/华夫饼/三明治)



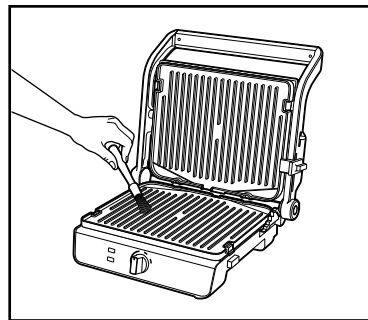
1. 合上上盖。这样可以两面同时烹饪食物。也是最快速的烹饪方法。



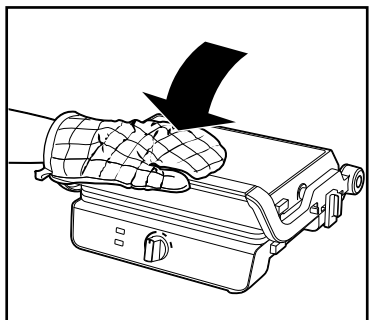
2. 按第 6 页的说明选择并插入烤板。插入油渣回收盒。



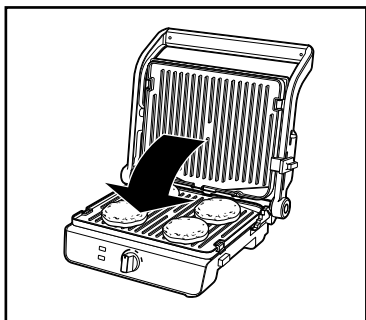
3. 将电源插头插入插座中。红色电源指示灯将点亮。



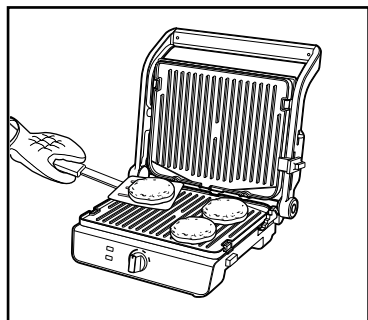
4. 在烤板上刷上烹饪油。



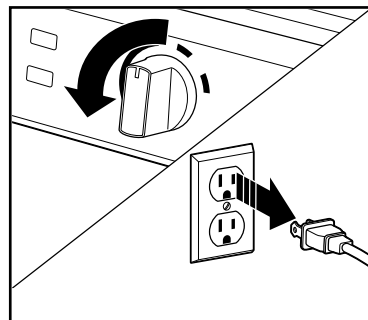
5. 合上上盖，选择合适的温度。



6. 就绪时，绿色指示灯将点亮。掀开上盖，将食物放到煎烤机上。合上上盖，按照第 22 和 23 页的图表说明进行烹饪。



7. 完成烹饪后，打开上盖然后取出食物。

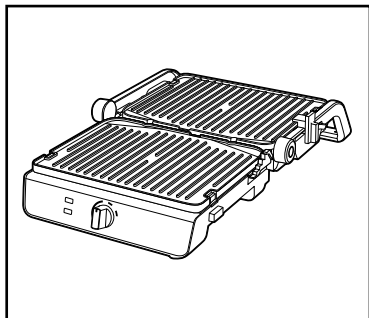


8. 将温度旋钮转到最低温位置，然后拔掉电源线插头。

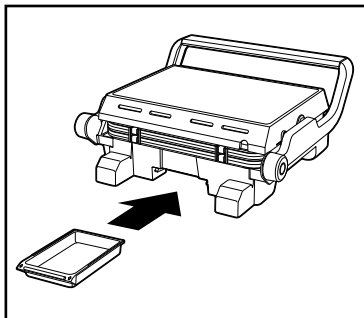
如何平开式煎烤 (烤/煎)

警告 烫伤危险。

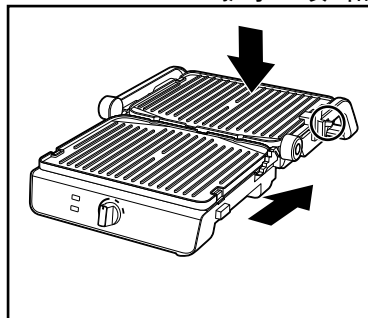
当打高温煎烤机盖子时务必戴上烤箱手套保护手。喷出的蒸汽可能会导致烫伤。



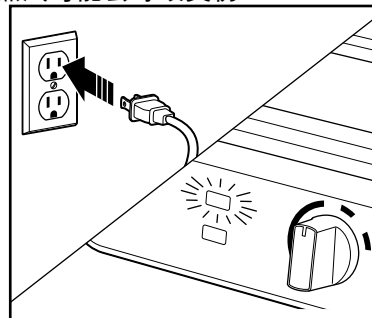
1. 双面平开。将煎烤机平开形成一个更大的平面。这需要略长的烹饪时间，增加煎烤份量。每次烹饪后，倒空油渣回收盒。



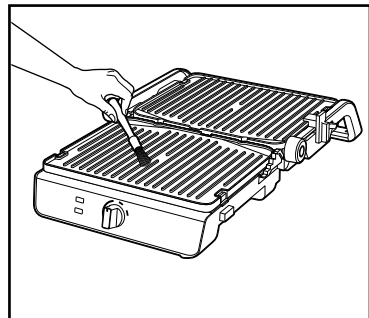
2. 插入油渣回收盒。



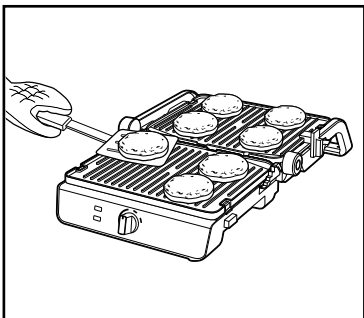
3. 打开盖子。滑动铰链释放杆。向后推动把手。



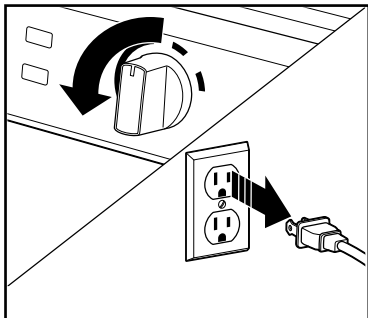
4. 将电源插头插入插座中。红色电源指示灯将点亮。



5. 在烤板上刷上烹饪油。将食物放到煎烤机上。按照第 22 和 23 页的图表说明进行烹饪。



6. 烹饪一半时间时，将食物翻面。



7. 烹饪完成后，将温度旋钮转到最低温位置，然后拔掉电源线插头。

用户维护

- 请勿使用金属制锅铲，因为它们会损坏不粘表面烤板。请仅使用非金属制锅铲。
- 禁止让塑料锅铲与高温的烤板/煎板接触。
- 更换食谱烹饪下一道食谱之前，应使用清洁铲或非金属制锅铲将烤板格中沉积的其他食物清除到油渣回收盒中，然后使用厨房用纸巾擦除任何残留物。

保养与清洗

⚠ 小心 烫伤危险。清洁电器前，确保它已完全冷却（至少 30 分钟）。

小提示：

- 一旦完成烹饪，应将温度旋到最低温度位置，并从插座中拔掉电源线插头。
- 完全冷却，然后清除油渣回收盒中的油脂。油渣回收盒可以手动清洗，也可以在洗碗机中清洗。
- 所有的烤板、油渣回收盒和清洁铲都可在洗碗机中安全清洗。

存储

- 存放之前务必确保本机已冷却。
- 滑动锁紧杆进入锁定位置。
- 存放时，可将电源线缠绕在底座后方。
- 存放时本机应附带一套烤板及油渣回收盒。
- 将其他烤板储存在不会受损的安全位置。

烹饪指南和食物温度表

(以上食物烹饪时间和内部温度仅供参考。)

| 烤食物 (闭合式) | 建议的烹饪温度 | 大约烹饪时间 | 烹熟或内部温度 |
|---------------------------------------------|---------------|----------|--------------|
| 鸡肉, 去骨去皮的鸡胸肉 (1/2"-3/4" [1.3-1.9-厘米] 厚度) | 220°C (430°F) | 7-10 分钟 | 74°C (165°F) |
| 牛肉, 汉堡肉饼 | 220°C (430°F) | 5-7 分钟 | 72°C (160°F) |
| 牛腩排 (1" [2.5-厘米] 厚度) | 220°C (430°F) | 5-7 分钟 | 63°C (145°F) |
| 培根 | 220°C (430°F) | 6-8 分钟 | 酥脆 |
| 猪排 (3/4"-1" [1.9- to 2.5-厘米] 厚度) | 220°C (430°F) | 8-10 分钟 | 63°C (145°F) |
| 意式香肠 (1/2" [1.3-厘米] 厚度) | 180°C (355°F) | 5-8 分钟 | 72°C (160°F) |
| 虾 (去壳去肠) | 180°C (355°F) | 3-4 分钟 | 不透明 |
| 带皮三文鱼片 (3/4"-1" [1.9- 至 2.5-厘米] 厚度) | 200°C (392°F) | 11-12 分钟 | 63°C (145°F) |
| 煎食物 (闭合式) | 建议的烹饪温度 | 大约烹饪时间 | 烹熟或内部温度 |
| 热狗 | 180°C (355°F) | 4-6 分钟 | 72°C (160°F) |
| 早餐肉饼 | 180°C (355°F) | 5-7 分钟 | 72°C (160°F) |
| 煎食物 (平开式) | 建议的烹饪温度 | 大约烹饪时间 | 烹熟或内部温度 |
| 中式煎饼 (1/4 杯 [59 毫升]) | 220°C (430°F) | 3-4 分钟 | 两面焦黄 |
| 煎蛋 | 180°C (355°F) | 4-5 分钟 | 单面煎半熟 |
| 法式土司 | 220°C (430°F) | 5-7 分钟 | 焦黄, 内部热透 |
| 早餐肉饼 | 220°C (430°F) | 10-12 分钟 | 74°C (165°F) |

烹饪指南和食物温度表 (续)

| 意式三明治 (使用烤板闭合式) | 建议的烹饪温度 | 大约烹饪时间 | 烹熟或内部温度 |
|---------------------|---------------|--------|------------------|
| 火腿、番茄、意式芝士三明治 | 220°C (430°F) | 3–4 分钟 | 外部金黄色；内部热透并且芝士融化 |
| 三明治烤板 (闭合式) | 建议的烹饪温度 | 大约烹饪时间 | 烹熟或内部温度 |
| 烤芝士三明治 | 220°C (430°F) | 4–5 分钟 | 金黄色 |
| 华夫饼烤板 (闭合式) | 建议的烹饪温度 | 大约烹饪时间 | 烹熟或内部温度 |
| 华夫饼 (1/4 杯 [59 毫升]) | 210°C (410°F) | 4–5 分钟 | 金黄色酥脆 |

小贴士:

- 时间和温度可能会因食物的重量和厚度而变化。仅可以烤无骨家禽、肉类和海鲜。烤板应保持与肉食的硬骨的部位接触，但会随着烹饪的进行冒出“蒸汽”，而失去与肉的接触。烤食物前依照说明，在闭合状态下预热多功能煎烤机。

注意：“建议的煎烤温度和时间”中的“高温”温度参考值为煎烤机旋钮指示的 220°C (430°F)。“建议的煎烤温度和时间”中的“烤焦”温度参考值为煎烤机旋钮指示的 165°C (330°F) 至 220°C (430°F)，取决于被烹饪的食物类型。

- 可以使用腌制的食材，但放到高温的煎烤机上之前应淋干。即时读数温度计或探头式温度计是一个方便的工具，可用来检查所烤食物的内部温度。

*有关安全内部烹饪温度的更多信息，请访问foodsafety.gov。

**所有的温度都是基于新鲜、非冰冻的食物。

注意

注意

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) | X | O | O | 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。这是由于目前技术或经济等的原因暂时无法实现替代。

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. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.



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.

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 | 烤板/煎板 华夫饼烤板 三明治烤板 | 基材: YZAlSi11Cu3 (铝合金 ADC12) 涂层: 聚四氟乙烯(PTFE) | GB4806.1-2016;GB4806.10-2016; | - |
| 2 | 清洁铲 | 己二酸和乙二胺的聚合物 (聚酰胺 66) (PA) | GB4806.1-2016;GB4806.6-2016; GB4806.7-2016 | - |
| 3 | 串肉叉 | 不锈钢 06Cr19Ni10 (SUS304) | GB4806.1-2016;GB4806.9-2016 | |

注：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。

Model/型号:
25341-CN

Type/类别:
G57

Rating/规格
220V 50Hz 1460W

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本产品执行标准：GB4706.1-2005, GB4706.30-2008

以上内容如有改动，恕不预先通知



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