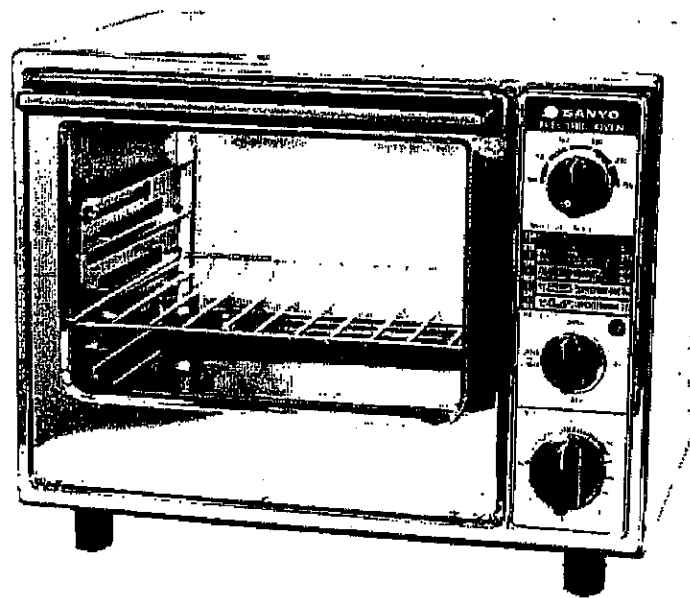




**SANYO**

**SK 6000**

**SK 6000FM**



# **SANYO ELECTRIC OVEN OPERATING INSTRUCTIONS**

**三洋電烤箱使用說明書**

# HOW TO USE 使用要領

## 1. Heater Selector Switches

Select both heaters, the upper heater or the lower heater according to cooking needs. When the heater selector switches and timer are turned on, the pilot lamp lights up.

When heat inside the oven reaches the preset level, the thermostat is activated and heating momentarily stops. From that point on, the unit adjusts and maintains the temperature at a constant level by turning on and off.

Most cooking is done with both heaters in operation. However, browing with only the upper heater or low heat cooking with only the lower heater can be easily and efficiently carried out with this unit.

### 加熱器選擇開關

請看烹調上的需要，選用上、下兩個加熱器，或者限於使用上面加熱器或下面加熱器。

加熱器選擇開關接通了之後，使定時器開動起來，指示燈就照亮告示。

烤箱內部的溫度一旦達到所預定的程度，恆溫機構就起作用，以致使加熱器暫時斷開。自此以後，加熱器就在恆溫機構的作用下，忽通忽斷，以便使烤箱內部的溫度一直能保持在恆定的狀態。

一般而言，多半都是要用上、下兩個加熱器來烹調菜肴，但本機則不然，隨便可以限於用上面加熱器加以烤焦，或者限於用下面加熱器之文熱進行烹調。選擇如意，至為實用。

### Note:

Always be sure to preheat the oven before putting food in.

1. Set the temperature control dial in accordance with the food to be cooked.
2. Switch on both heaters (upper and lower).
3. Set the timer to about 10 minutes.

When the chime rings, the oven is well heated and ready for cooking. Reset the timer to the desired cooking time.

### 請注意：

首先一定要把烤箱內部預熱到適當的程度，然後才放入食物進行烹調，有關預熱要領如下：

1. 請看所要烹調的食物，並把溫度控制旋塞擰轉於與之相適應的位置。
2. 接通上、下兩個加熱器。
3. 把定時器旋塞擰轉於約10分的位置。

電鈴一響，烤箱內部就算預熱得當，也就是可以放入食物進行烹調。此後，定時器當然還要重新設定成所要的烹調時間才行。

## 2. Temperature Control Dial

The temperature control dial can be adjusted to any one of 6 positions, or set in between these positions. Align the white line on the temperature control dial to the desired temperature.

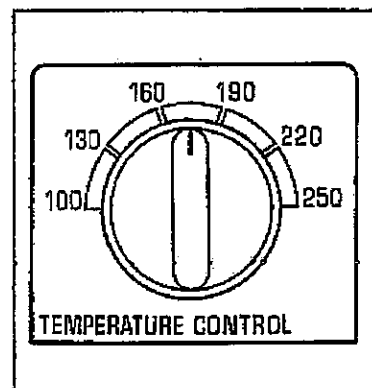
### 溫度控制旋塞

溫度控制旋塞之溫度控制位置一共有6。所要的溫度不妨隨便設定於該位置，或者設定於各個控制位置彼此之間。把溫度控制旋塞上面的一條呈白色指示綫和所要的溫度位置對準起來便可。

### Note:

The indicated temperature is attained when both heaters are in operation.

請注意：所示溫度為使用上、下兩個加熱器時所得。



### 3. Timer

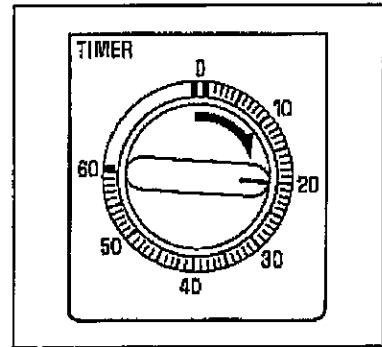
- Turn the timer dial clockwise until the white line points to the desired cooking time.
- When cooking time is completed the oven will shut off automatically and a chime will sound.
- The oven can also be shut off manually by turning the timer counterclockwise to 0.

#### 定時器旋塞

- \* 請向順時針方向擰轉定時器旋塞，並使其上面的一條呈白色指示綫和所要的烹調時間位置相對準。
- \* 烹調時間告終時，烤箱就自動斷開，而電鈴就響起。
- \* 烤箱當然亦可用手工去加以斷開。此時，向逆時針方向把定時器旋塞擰轉於 0 位置，便可達到目的。

Note: When setting the timer to less than 10 minutes, first turn it past the desired time and then turn it back until the desired time is reached.

請注意：當要把定時器旋塞設定於10分以下的位置時，首先請把它擰轉於10分以上的位罝，然後才再把它擰回到所要的時間位罝便可。



### 4. Drip trays and baking grill

A 4-level rack support is provided inside the oven for a drip tray or grill. Once food has been placed on the tray or grill, simply slide it onto the proper level. The baking grill can also be arranged inside the tray. Consult the following chart for proper usage.

#### 烤盤及烤格

烤箱內部一共有四段烤盤或烤格用的架座。把食物放在烤盤或烤格之後，隨手把它滑入於適當高度的架座便可。把烤格配合在烤盤內側使用，當然亦可。至於烤盤和烤格的適當的使用要領，請參照下表。

Drip Tray	Baking Grill	Drip tray with Grill
Roast chicken Hamburg steak Gratin Sponge cake Most other oven-cooked foods	Baked potatoes Other dry foods	Broiled fish Other grilled foods with drip

烤 盤	烤 格	烤盤、連烤格
脆皮烤雞 德國牛排 用麵包糠烹飪之菜肴 蛋糕 其他多半的烤焗菜肴	烤馬鈴薯 其他烤焗乾料	烤鱼 其他各種鐵扒

Note: Do not use 2 drip trays at the same time. Prepare one while the other is being used in the oven.

請注意：不宜同時使用兩個烤盤。應該使用一個，備用一個才是。

## CARE AND MAINTENANCE 維護上須知

1. After the oven has cooled, remove the drip tray and baking grill and wash with water and sponge.
2. Use a dry cloth to clean the outer surface and glass window.
3. Unplug the heaters and clean the inside of the oven. If the heater connectors become wet, make sure they are thoroughly dried before plugging in the heaters.

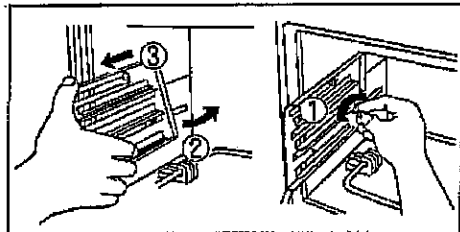
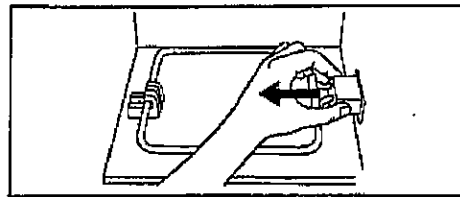
1. 烤盤和烤格，請等烤箱冷了之後才取出來用海綿加以水洗。
2. 烤箱外表及玻璃窗，請用乾布加以拭淨。
3. 當要清潔烤箱內部時，請拔出加熱器來行之。  
加熱器連接端子如果弄濕了，一定要使之乾燥徹底，否則不得插入於加熱器使用。

Note: To unplug the heaters, simply grasp the connecting part and pull in the direction indicated by the arrow. When plugging them back in, make sure that they are securely connected.

請注意：

請用手持着加熱器之連接部分，並隨手把它拉至箭形符號所示的方向，便可拔出加熱器來。

當要把加熱器插回於原位時，值得注意的是要把它插入到底。



4. The 4-level rack supports can also be detached for cleaning. Simply remove the 2 nuts and remove the rack supports from the cabinet walls. To reattach, align the holes in the rack supports with the rollers, place the rack supports against the cabinet walls and re-fit the 2 nuts, tightening them securely.

4. 架座一共有四，亦可以拆卸下來清理。

只要擰開兩個螺母，便可把它從烤箱側壁取除下來。

當要把它安回原位時，架座洞孔要和輥子相對準，而架座要靠在烤箱側壁，並且還要擰緊兩個螺母把它固定起來便可。

When cooking is finished, remove the drip tray and/or grill with the supplied tray handle. Take proper precautions to avoid burning.

烹調完了時，烤盤、烤格等均須用附件的盤子把柄取出之。此時，要小心以免受到燙傷。

### 5. Rack Supports

The tray or grill can be positioned in any one of 4 levels according to the dish to be cooked. For example, when cooking food that should have the top part well browned such as macaroni gratin, use the top or second level. For deep roasting of a fairly large amount of food, e.g., roast chicken, use the third or bottom level.

#### 架座

架座一共有四段。請看所要烹調的菜肴之實際需要如何，不妨把烤盤定位於任何一段，烤格亦然。

例如像之士焗通粉那樣，有必要烤焦其頂面時，就使用最上一段或第二段；至於像烤雞那樣，需要烤透相當大塊的食物時，則要使用第三段或最下一段才好。

## A FEW THINGS TO REMEMBER 使用上須知

1. Allow a space of at least 10 cm between the oven and the wall.
2. Do not put objects on top of the oven while it is in operation.
3. Unplug the cord after use.
4. Use only a properly wired AC outlet. Do not overload the outlet with other appliances.
5. Do not open the back cover. If repairs are needed, consult your dealer or nearest Sanyo Service Center.
6. Use the supplied tray handle for removing the tray and/or grill from the oven.
7. Do not apply water to the glass window while the oven is in operation. This could crack the glass.
8. To avoid accidents, use with care. Keep children away from the oven.
9. Never immerse the sheathed heaters in water. Water in the heating element can cause a short circuit or other damage.

1. 烤箱和牆壁之間，起碼要相距10厘米。
2. 烤箱在開動中，切忌其他物品攔在其上面。
3. 使用後，務請拔出電源綫。
4. 限於使用佈綫狀態得宜的交流電輸出口。不應該有其他電動器具連接在該輸出口，以免使之過載。
5. 不宜打開後蓋。若有必要加以補修更換，請和經銷店或鄰近的三洋服務中心商量解決。
6. 當要從烤箱中取出烤盤來時，請使用附件的盤子把柄行之，常要取出烤格來時亦然。
7. 烤箱在開動中，不得有水澆在玻璃窗，以免使玻璃趨於龜裂破碎。
8. 使用時，不宜粗枝大葉，以免發生意外。  
不要讓小孩子與之相接近。
9. 鍍裝加熱器切忌浸在水中，以便保護加熱元件免含水份。否則，將會招致短路，或者使之受到其他的損傷。

Thank you for your purchase of the Sanyo Electric Oven.  
Please read these instructions carefully before using.

深謝惠購三洋電烤箱。當要使用以前，請細  
讀此本說明書為荷。

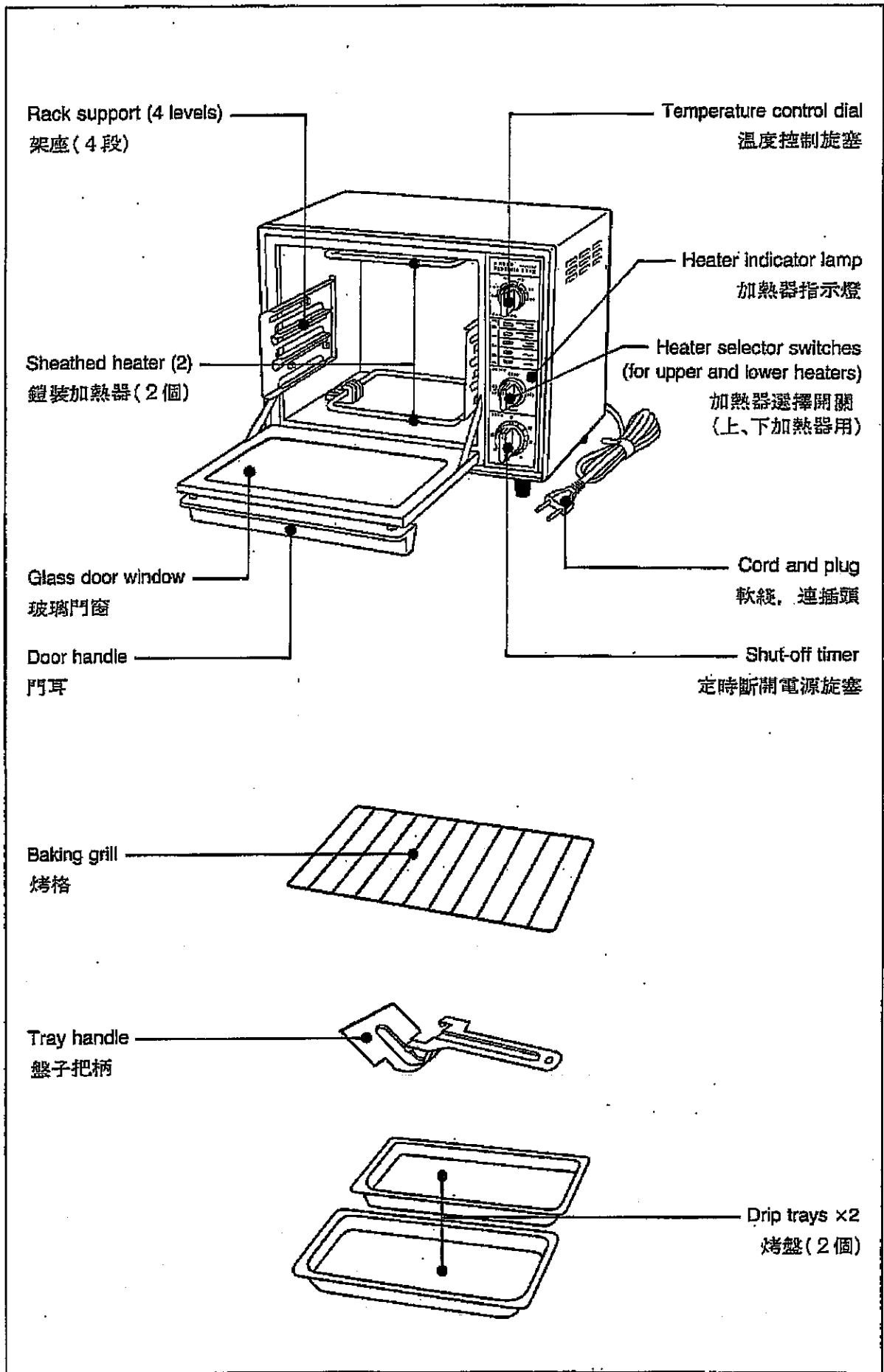
## **FEATURES** 特點

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1. Upper and lower heater for fast, even cooking.
2. Sheathed heaters are detachable. Makes oven cleaning easy and efficient.
3. Thermostat temperature control for added heating efficiency and complete safety.
4. 4-level rack support, handy recipe guide.
5. Heater selector switches and indicator lamp.
6. Large glass front window for checking food being cooked.
7. Cabinet finished in attractive color.
8. Shut-off timer (60 minutes).

1. 上、下加熱，烹調菜肴順捷均勻。
2. 鎧裝加熱器，隨便拆卸下來清潔烤箱內部，至為方便。
3. 恆溫控制，不僅有助於提高加熱效率，而且又非常保險可靠。
4. 架座分成四段，更有菜譜指南一覽表在烤箱身上，以供參考，一目了然，非常方便。
5. 加熱器選擇開關，連指示燈。
6. 大形玻璃前面窗，便於透視檢查食物之烹調狀態。
7. 箱身美觀奪目，呈色。
8. 60分制定時器，可以使電源斷開在所預定的時間。

**NAME OF PARTS 各部位的名稱**



# SPECIFICATIONS 規格

	SK6000	SK6000FM
Power source	AC: local voltage	
Power consumption	1.2 kW	900 W
Timer	60-minute shut-off timer with chime	
Temperature control range	100°C–250°C	
Heaters	Sheathed heaters Upper: 600 W Lower: 600 W	Sheathed heaters Upper: 450 W Lower: 450 W
Dimensions	Outer: 315(H)×394(W)×300(D) mm Inner: 230(H)×278(W)×245(D) mm	
Accessories	Drip tray×2, baking grill×1, tray handle×1	

	SK6000	SK6000FM
電源	交流電, 本地電壓	
電力消耗	1.2千瓦特	900瓦特
定時器	60分制定時斷開電源, 附電鈴指示	
溫度控制範圍	攝氏100~250度	
加熱器	鎧裝加熱器 上: 600瓦特 下: 600瓦特	上: 450瓦特 下: 450瓦特
尺寸大小	外表: 315(高)×394(寬)×300(深)毫米 箱內: 230(高)×278(寬)×245(深)毫米	
附件	烤盤×2, 烤格×1, 盤子把柄×1	

 **SANYO**  
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