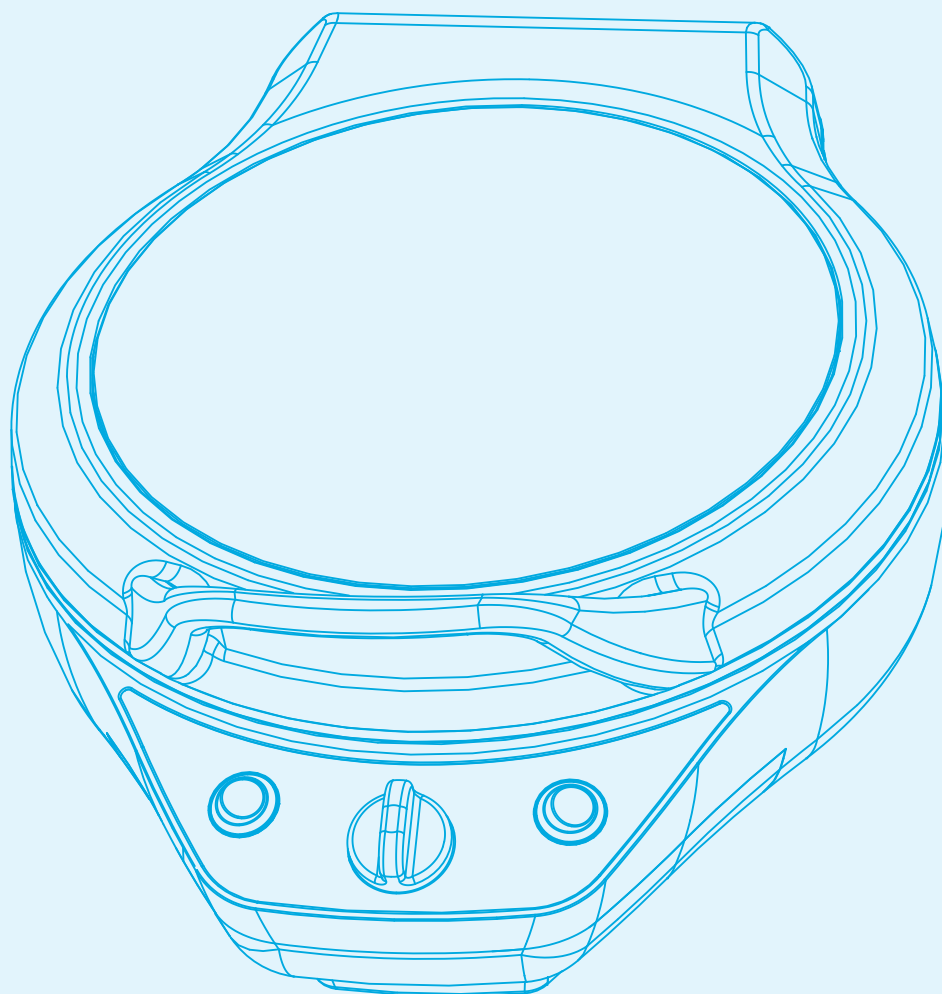




多功能雙面煎烤盤 Multi-function Two-way Grill



MC112

使用說明書

INSTRUCTION MANUAL

- * 使用本產品前，請先細閱使用說明，並請妥善保存以便將來翻閱。
- ** 本說明書可於本公司網站下載 www.origin.hk。
- * Read all instructions carefully before using the appliance, and keep this instruction for future reference when necessary.
- ** This instruction manual can be acquired at www.origin.hk.

重要安全提示

Important Safety Information

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- 本機不是為體質、感覺或智力有障礙人士包括小孩或缺乏經驗及知識者使用，除非他們曾經接受負責安全人士的監督或指示。大人應指導小孩不可把玩電器。

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.

- 本產品是家用或在類似環境使用，例如：商店內部、辦事處以及其他類似工作環境的廚房區域農舍客戶在旅館、汽車旅館和其他住宅類型的環境。

This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, office and other working environments; farmhouses; by clients in hotels; motels and other residential type environments; bed and breakfast type environments.

- 本機不能用於附加外置的時計或控制器。

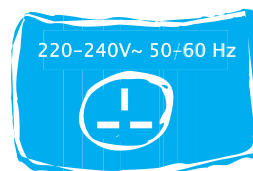
Appliances are not intended to be operated by means of an external timer or separate remote-control system.

- 使用時確保本品放置於安全、平穩的表面上。

Ensure the appliance is placed on a stable, secure surface to eliminate the possibility of tipping over or avoid any water in the set.

- 使用本產品前，請確定規格標貼上所示的額定電壓與當地供電電壓相同。如有疑問可向供應商查詢。

Before using the appliance, check if the voltage marked on the rating label corresponds to the mains at your home.



- 電源線或保險線損壞時，不應自行更換。應到指定維修中心更換相同或更高規格的電源線或更換保險線。

To prevent the risk of electric shock, DO NOT USE the set with broken power supply wires, broken fuse or broken plug. All repair works must be made by a professional (authorized distributor). NEVER TRY TO REPAIR the cable or plug by yourself. Please take the damaged set to your local authorized maintenance center.

- 本產品不應使用延長線與標稱小於13A的插座，必須使用與原裝同規格之電線。

Use of an extension cord is not recommended as it may overheat and cause risk of fire. Must use the same specification power cord with the original power cord.

- 打開包裝，檢查產品。如發現產品有損壞，請勿使用及即時聯絡供應商。

Open the package and ensure that the appliance is undamaged. In case of doubt do not use the appliance and contact your supplier.

重要安全提示

Important Safety Information

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- 防止電插座負荷過重或損害保險線，高耗電量之電器不能同時接駁到同一電插座或同一線路。
To prevent overloading and blowing fuses, ensure that no other high power appliance is plugged into the same socket, or another socket which is connected in the same circuit.
- 切勿於水源或易燃物品附近使用。
DO NOT OPERATE this appliance near water sources or flammable liquids.
- 使用時，切勿把本產品放置於火爐或發熱的物體附近。
This appliance cannot be used beside the stove and other high temperature objects.
- 電源線切勿靠近火源、高溫或隱藏在地毯之下，亦不可靠近水源。
DO NOT PUT the cord under the carpet, blankets. Always keep the power cable away from the walk way in room.
- 不可在潮濕或有積水的環境使用，不可將本機放於浴缸或大型容器上面。
The appliance is not intended for use in wet or damp locations. Never locate the appliance where it may fall into a bathtub or other water container.
- 切勿於高溫表面上或附近使用本產品。
DO NOT OPERATE this appliance on or near any hot surface.
- 為防止損害電源線，請勿把電源線掛放在檯邊上或接觸發熱的物體。
Do not hang the power cord on the edge of table or touch the surface with high temperature in order to avoid damage to the power cord.
- 使用本產品時，煎烤盤必須放上食物，不可進行乾燒。此舉將嚴重縮短產品使用壽命。
Do not allow to turn on this appliance if you have not place any food on it.
- 所有未開封的密封包裝食品(例如:罐頭)，不可使用本產品直接進行加熱，避免發生危險。
To avoid any danger of explosion, please do not heat the canned goods before remove their cover.
- 請勿將產品放在桌布或窗簾等可燃物料上或附近上使用。使用時不應靠近牆角，其周圍30cm內不應放置其他易燃物品，免溫度過高引起爆裂、變形、變色等。
In order to prevent any accident, do not place the appliance on or near combustible materials such as a tablecloth or curtains. Do not operate this appliance near water sources or flammable liquids within 30cm.
- 首次使用時，會有短暫時間的煙霧冒出，並有輕微異味。此種現象屬正常，請不用擔心。
For first time operation, there will have some smoke or smell. This situation happens properly. Don't worry about that.
- 在本產品冷卻前，切勿接觸其發熱表面。
Never try to touch the hot surface of this appliance before it is cool down.
- 本產品使用時間較長後，表面顏色有所變化，這是正常現象。
If this appliance is using very long time, the surface of appliance will become fade, this situation also happens properly.

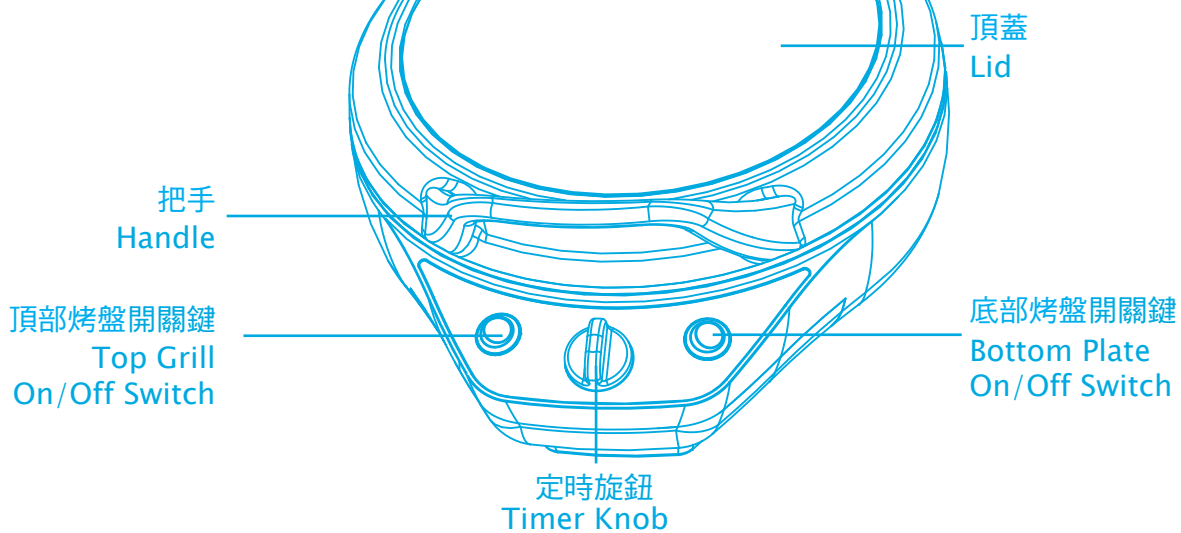
各部名稱 Main Parts

多 功 能 雙 面 煎 烤 盤
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圖片只供參考，一切以實物為準

The picture is for reference only, everything in kind shall prevail.

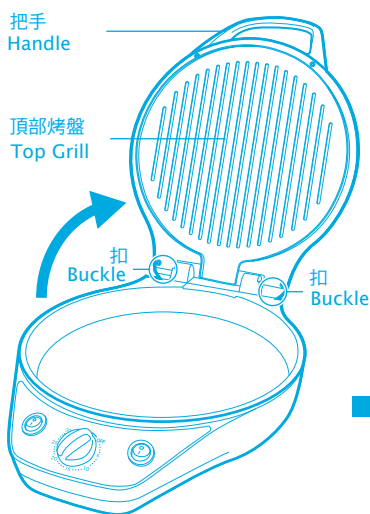


使用前的準備 Preparation Before Use

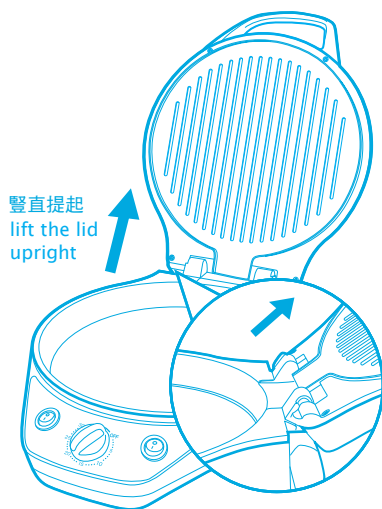
1. 先拿出煎烤盤，以濕潤毛巾清潔。將煎烤盤放置於平坦位置上。
Take apart the Grill clean with a soft damp cloth. Place your Grill on the level and stable surface.
2. 使用前請確保已拆除所有包裝物料。
Make sure that all packing materials are removed before use.
3. 選擇靠近電源插座的位置，不要放在有水的地方使用。
Choose the near part of socket during use. Do not use it near any sources with water.

頂部烤盤使用方法

How to use the Top Grill



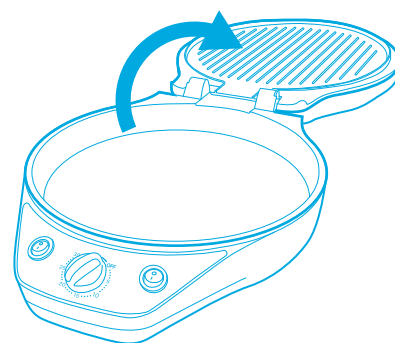
1. 打開頂蓋。
Open the Lid.



2. 將頂蓋豎直提起直至扣鬆開。
lift the lid upright until
the buckles are released.

圖片只供參考，一切以實物為準

The picture is for reference
only, everything in kind shall
prevail.



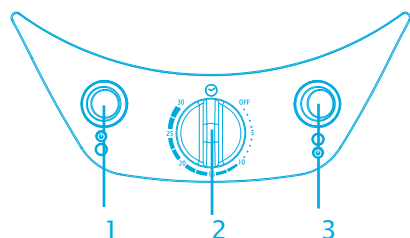
3. 將頂蓋輕輕放低直至放平。
lift the lid gently lower
until flat.

煎烤盤可使用控制面板按鍵操控。

The Grill may be operated by the control panel.

圖片只供參考，一切以實物為準

The picture is for reference only, everything in kind shall prevail.



1. 頂部烤盤開關鍵 Top Grill On/Off Switch
2. 定時旋鈕 Timer Knob
3. 底部烤盤開關鍵 Bottom Plate On/Off Switch

1. 將插頭插入交流電220-240伏特，50-60赫茲的獨立插座，煎烤盤已可使用。

Plug the power plug into an 220-240V~, 50-60Hz electrical outlet,
the Grill is ready for use.

2. 旋轉定時旋鈕選擇合適的操作時間：(1-30分鐘)。

Set the Timer Knob at required cooking time: (1-30mins).

3. 使用煎烤盤時須待預熱後才可以將頂蓋打開並開始放入食物。

When using the Grill, it must be preheated before you can open the Lid
and start adding food.

4. 選擇要使用的烤盤，然後按頂部烤盤開關鍵或底部烤盤開關鍵至"I"。

Select which or both cooking the Plate/Grill you want to use and press
the Top Grill On/Off Switch or Bottom Plate On/Off Switch to "I" position.

5. 如食物在設定時間前已完成熟透，可自行把定時旋鈕旋轉至"OFF"。

If cooking is completed before the end of the timer, please turn the
Timer Knob to position "OFF" manually.

注意：烹飪食物時，只能使用木質或硅膠鑊鏟翻炒，不可使用金屬鑊鏟或器具，會刮傷塗層。

Notice: Only use wooden or silicone Spatula to flip or stir the food.

DO NOT USE METAL SPATULA OR SHARP APPLIANCE.

6. 使用完畢後，請按頂部烤盤開關鍵或底部烤盤開關鍵至"O"及切斷電源。
When finished using the Grill, press the Top Grill On/Off Switch or Bottom Plate On/Off Switch to "O" position.

7. 待煎烤盤完全冷卻後方可清潔或移動機身。
Wait until the Grill is completely cool down before moving or cleaning the Grill.

注意：烹飪過程中可能會釋放蒸汽。應注意防止手接觸蒸汽。

Notice: Steam may be released during cooking. Care should be taken to prevent hands from coming into contact with the steam.

簡易食譜 Cooking Recipes

1. 火腿芝士酥皮撻 Ham and Cheese Quiche

材料:

Ingredients:

酥皮/Shortcrust pastry.....1份/pc
雞蛋/Eggs.....4個/pcs
火腿切絲/Diced ham.....200克/gm
磨碎的芝士/Grated cheese..25毫升/ml

調味料:

Seasonings:

牛奶/Milk.....250毫升/ml
奶油/Cream
鹽/Salts
胡椒粉/White pepper

烹調時間需因應食物的重量及個人口味而作出調整，附表只供參考。
The cooking time is base on the quantity of food and cooking request. The table is only for your reference.

做法/Steps:

1. 將酥皮鋪開，用來放在底部烤盤上。
Roll out the pastry and use to line the Bottom Plate of the Grill.
2. 在一個單獨的碗中混合雞蛋、牛奶、奶油、鹽和胡椒。
In a separate bowl mix the eggs, milk, cream, salt and pepper.
3. 將火腿和芝士加入碗中，攪拌均勻。
Add the ham and cheese to the bowl and stir well.
4. 將混合物倒入餅皮中，蓋上頂蓋。
Pour the mixture into the crust, close the Lid.
5. 按底部烤盤開關鍵至"I"並製作約20-25分鐘即成。
Press the Bottom Plate On/Off Switch to "I" position and cook for about 20-25 minutes and serve.

2. 火腿芝士番茄薄餅 Pizza(Ham, Cheese, Tomato)

材料:

Ingredients:

麵團/Dough
磨碎的芝士/Grated cheese
火腿切絲/Diced ham
番茄片/Sliced tomato
牛至/Oregano

調味料:

Seasonings:

番茄醬/Tomato puree...120克/gm
鹽/Salts
胡椒粉/White pepper

做法/Steps:

1. 按底部烤盤開關鍵至"I"並預熱約3-5 分鐘。
Press the Bottom Plate On/Off Switch to "I" position and allow to preheat for about 3-5 mins.
2. 使用麵團製成薄餅餅底並需要適合底部烤盤的大小。
Use dough roll out to make the pizza base and need to fit the size of the Bottom Plate.
3. 將番茄醬塗抹在薄餅餅底上，並根據需要放入所需食材。
Spread the tomato puree over the top of the pizza base and arrange all the ingredients as desired.
4. 根據需要用鹽、胡椒粉和牛至調味。
Season with salt, pepper and oregano as desired.
5. 打開頂蓋，將薄餅放在底部烤盤上。
Open the Lid and place the pizza on the Bottom Plate.
6. 蓋上頂蓋，製作約15-20分鐘，直到芝士融化，餅底熟透即成。
Close the Lid and cook for about 15-20 minutes until the cheese has melted and the base is cooked through and serve.

貼士:

Tips:

如果使用新鮮麵團，最好先將薄餅餅底放在底部烤盤上，然後再加入配料。

If using fresh dough it would be better to place the pizza base on the Bottom Plate before adding the ingredients.

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3. 咖哩雞 Curry Chicken

<p>材料: Ingredients:</p> <p>雞胸肉/Chicken breasts... 4塊/pcs 洋蔥/Onion..... 1個/pc 麵粉/Flour..... 2湯匙/Tablespons</p>	<p>做法/Steps:</p> <p>1. 按底部烤盤開關鍵至"I"並預熱約幾分鐘。 Press the Bottom Plate On/Off Switch to "I" position and allow to preheat for about a few mins.</p>
<p>調味料: Seasonings:</p> <p>牛奶或奶油/Milk or Cream.500毫升/ml 植物油/Vegetable oil.....1湯匙/Tablespoon 咖哩醬/Curry paste.....4湯匙/Tablespons 鹽/Salts 胡椒粉/White pepper</p>	<p>2. 將雞胸肉切成丁，用植物油在底部烤盤中炒香，煮熟後取出雞肉。 Dice the chicken breast and saute in Bottom Plate using the vegetable oil, once cooked remove the chicken.</p> <p>3. 將洋蔥切丁，加入在底部烤盤中並炒香。 Dice the onion add to the Bottom Plate and saute.</p> <p>4. 將麵粉加入洋蔥中並混合，慢慢加入牛奶或奶油並攪拌至光滑的糊狀物。 Add the flour to the onion and mix, slowly add the milk or cream and stir so it becomes a smooth paste.</p> <p>5. 加入咖哩醬攪拌均勻，直到煮熟。 Add the curry paste and mix well until it's cooked.</p> <p>6. 加入鹽和胡椒調味即成。 Add salt and pepper to taste and serve.</p>

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4. 三文魚配蘆筍 Salmon with Asparagus

材料:

Ingredients:

三文魚片/Salmon fillets..4片/pieces
洋蔥/Onion..... 1個/pc
蘆筍/Asparagus..... 1束/bunch

調味料:

Seasonings:

芝麻/Sesame seeds..... 1湯匙/Tablespoon
檸檬汁/Lemon juice..... 1茶匙/Teaspoon
鹽/Salts

做法/Steps:

- 1.按頂部烤盤開關鍵至"I"並預熱約幾分鐘。
Press the Top Grill On/Off Switch to "I" position and allow to preheat for about a few mins.
- 2.將蘆筍放在頂部烤盤上烤5分鐘。
Place the asparagus on the Top Grill to grill for 5 mins.
- 3.按底部烤盤開關鍵至"I"並預熱約幾分鐘。
Press the Bottom Plate On/Off Switch to "I" and allow to preheat for about a few mins.
- 4.將洋蔥切丁，加入在底部烤盤中並炒至變軟。
Dice the onion add to the Bottom Plate until soft.
- 5.取出蘆筍放入碗中，將三文魚片放在頂部烤盤上。
Remove the asparagus to place to the bowl and place the salmon on the Top Grill.
- 6.在三文魚片上撒鹽和檸檬汁調味。
Sprinkle salt and the lemon juice over the fillets to taste.
- 7.煮熟後撒上芝麻。
Once cooked sprinkle with the sesame seeds.
- 8.將三文魚配上炒洋蔥和蘆筍即成。
Serve the salmon with the sauteed onions and asparagus.

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5. 雞肉捲餅 Chicken Burritos

材料:

Ingredients:

雞胸肉/Chicken breasts.....2塊/pcs
青椒/Green pepper.....1個/pc
紅辣椒/Red pepper.....1個/pc
洋蔥/Onion.....1個/pc
捲餅或玉米餅/Wraps or tortilla....4塊/pcs

調味料:

Seasonings:

初榨橄欖油/Virgin olive oil
鹽/Salts
胡椒粉/White pepper

做法/Steps:

1. 按頂部烤盤開關鍵至"I"並預熱約幾分鐘。
Press the Top Grill On/Off Switch to "I" position and allow to preheat for about a few mins.
2. 將青椒和紅辣椒以及洋蔥切碎，在頂部烤盤上用油炒15分鐘。
Chop the green and red peppers plus the onion and saute them in oil on the Top Grill for 15 minutes.
3. 將雞肉切碎，與蔬菜一起煎5分鐘。
Chop the chicken and fry it with the vegetables for 5 minutes.
4. 加入鹽和胡椒調味。
Add salt and pepper to taste.
5. 按底部烤盤開關鍵至"I"並預熱約幾分鐘。
Press the Bottom Plate On/Off Switch to "I" position and allow to preheat for about a few mins.
6. 將捲餅或玉米餅在水中弄濕，然後將它們放在底部烤盤中直至呈金黃色。
Moisten the wraps or tortilla as in water and place them the Bottom Plate until golden brown.
7. 將炒好的雞肉和蔬菜填滿捲餅或玉米餅，捲起來放在底部烤盤中。
Fill the wraps or tortillas with the sauteed chicken and vegetables, roll them up and leave them on the Bottom Plate.
8. 關閉頂蓋約幾秒即成。
Close the Lid of the for a few seconds and serve.

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注意:

CAUTION:

警告: 不使用煎烤盤時，經常保持拔除電源，及切勿將煎烤盤浸於水或其他液體中。在清潔本煎烤盤前，先將煎烤盤關掉及把電源線從插座拔出，然後讓煎烤盤完全冷卻。

*注意：打開煎烤盤頂蓋，使煎烤盤冷卻更快。

WARNING: ALWAYS UNPLUG THE POWER CORD BEFORE MOVING OR SERVICING. DO NOT IMMERSE THE GRILL IN WATER! BEFORE CLEANING, MAKE SURE THAT THE GRILL HAS BEEN SWITCHED OFF AND IT IS UNPLUGGED FROM THE MAIN OUTLET AND LET THE GRILL COOL DOWN COMPLETELY.

* Note: Open the Lid of the Grill to let the Grill cool down more quickly.

外殼: 清理時切勿將煎烤盤浸於水或其他液體中。使用濕潤軟布抹擦清潔，頑固污垢可用軟布沾上含肥皂的溫水抹擦。

Housing: Clean the outside and grille of the Grill with a soft cloth. To remove presistent dirt, wipe down with a cloth that has been dampened with warm soapy water.

1. 每次使用後都要清潔煎烤盤。

Clean the Grill each time.

2. 切勿使用研磨性、腐蝕性或易燃性清潔劑(例如漂白劑或酒精)清潔煎烤盤的任何部位。

Do NOT use abrasive, corrosive or flammable cleansers (such as bleach or alcohol) to clean any part of the Grill.

3. 請勿使用金屬廚房用具或研磨性清潔材料來清潔煎烤盤。

Do not use metal kitchen utensils or abrasive cleaning materials to clean the Grill.

4. 用濕布擦拭煎烤盤的外部。

Wipe the outside of the Grill with a moist cloth.

5. 用熱水和非研磨性海綿清潔煎烤盤內部。

Clean the inside of the Grill with hot water and a non-abrasive sponge.

提示: 如果污垢粘在煎烤盤內，請在煎烤盤內注入一些清洗液。讓煎烤盤內部浸泡約10分鐘。

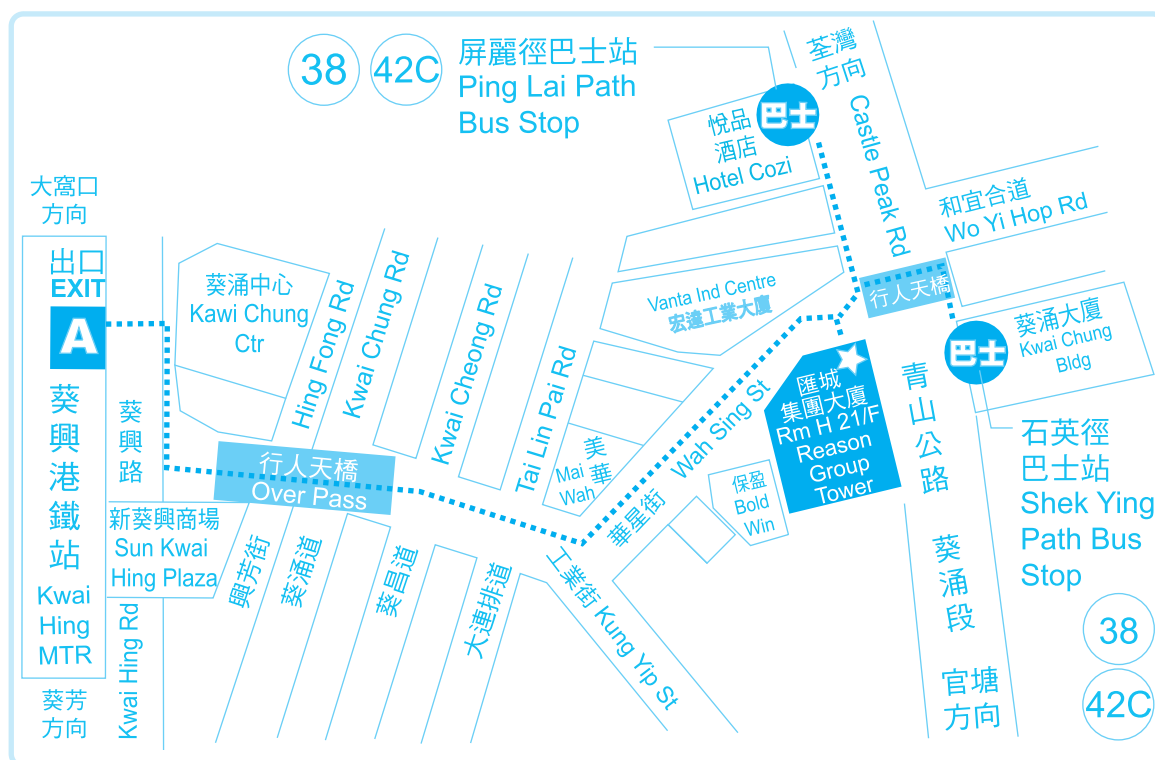
Tip: If dirt is stick to the inside of the Grill, fill the inside of the Grill with hot water and mild cleaner. Let the inside of the Grill soak for approximately 10 minute.

儲存: 連同使用說明，把煎烤盤存放於清涼及乾爽的地方。

STORAGE: Store the Grill with these instructions in the original box in a cool and dry place.

型號 Model Number	MC112
電源 Power Supply	220-240V~ 50-60Hz
額定功率 Rated Power	1200W
產品尺寸 Product Dimension	310 x 400 x 210 mm (約/Approx.)

源澤地圖 Origin Map



辦公時間

10:30am – 12:30pm (星期一至五)
02:30pm – 05:30pm (星期一至五)
10:30am – 12:30pm (星期六)
(星期日及公眾假期休息)

OFFICE HOURS

10:30am – 12:30pm (Mon to Fri)
02:30pm – 05:30pm (Mon to Fri)
10:30am – 12:30pm (Saturday)
(Closed on Sunday and Holiday)

產品保用証(一年自攜服務)

多 功 能 雙 面 煎 烤 盤
Multi-function Two Ways Grill



產品： 多功能雙面煎烤盤

型號： MC112

此產品由購買日期起計算，本公司將根據下列條款及細則，提供一年保養服務(商業用享為3個月)：

1. 於購買後一年內，經本公司技術員判斷為正常運作下損壞之產品，可獲免費維修和/或零件更換。
 2. 以下情況不被包括在保養範圍內：
 - 若產品是因為濫用、錯誤使用、疏忽及/或意外而遭致損壞；
 - 未經授權之自行處理、維修及/或改裝；
 - 任何機殼、面蓋，以及配件。
 3. 需要檢查或維修時，請將產品送往本公司服務中心，並於修理妥當後自行取回。
 4. 更換後之任何損壞零件，均屬本公司所有。
 5. 本保養服務只適用於香港特別行政區。
 6. 顧客必須同時出示零售商之正式發票，方可得到免費維修服務。
- *** 額外3個月保用：凡於購買產品後10天內完成網上登記，即可免費延長保用期3個月，即15個月免費保用(商業用途除外)。請即登入網站: www.origo.hk

服務中心

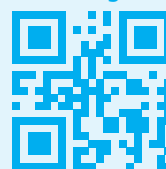
源澤市務有限公司

香港新界葵涌青山公路403號(近華星街12號)匯城集團大廈21樓H室

電話: 2156 8238

www.origo.hk

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Warranty Card(1 year carry-in)

Item : Multi-function Two-way Grill

Model : MC112

This product is warranted for 1 year (commercial use for 3 months) from the date of purchase under the following conditions:

1. For any defect, in the judgment of our technician, if it is caused under normal use, we are responsible for repairing the product, and/or replacing parts at free of charge.
2. This warranty DOES NOT apply to:
 - If the product has been damaged through abuse, misuse, negligence or accidents;
 - Unauthorized repair, alteration/modification;
 - The housing, cover or accessories, is excluded from this warranty.
3. The customer is requested to bring the unit to and from our Service Centre whenever service is needed.
4. Any defective parts, which had been replaced, shall be of our property.
5. This warranty is valid in H.K.S.A.R. only.
6. Please show the Invoice to get free service.

***Extra 3 months warranty: just complete Online Warranty Registration within 10 days from the date of receipt, free warranty will be extended to 15 months (not applicable to commercial use). Please enter our website: www.origo.hk

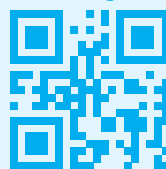
Service Centre

ORIGIN MARKETING LIMITED

Unit H, 21/F., Reason Group Tower (nearby 12 Wah Sing Street),
403 Castle Peak Road, Kwai Chung, N.T., Hong Kong.

Tel: 2156 8238

www.origo.hk



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