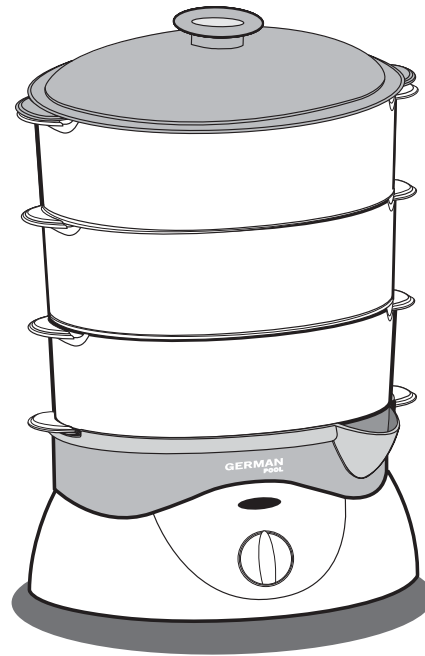


GERMAN  
POOL 德國寶

多層電蒸鍋 | FST-H660  
MULTI-TIER FOOD STEAMER



在使用之前請詳細閱讀「使用說明書」及「保用條例」，並妥為保存。  
Please read these instructions and warranty information  
carefully before use and keep them handy for future reference.



使用說明書 OPERATING INSTRUCTIONS

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# 使用前注意 NOTICE BEFORE USE

## 重要說明

為安全起見，初次使用產品前請先小心細閱本說明書，並將說明書放置好，以便將來作參考之用。

## 警告！

為防止燙傷，請記緊使用隔熱手套或煲墊。打開鍋蓋時，小心地將蓋的底部向外，讓熱蒸氣慢慢滲出。

烹調進行時，切勿用手直接觸碰本產品；若要查看烹調進度，請使用附有長手柄之工具。

## 注意事項：

1. 檢查家中電源是否符合本產品規格列明之要求。
2. 本產品應在堅固和穩定之平面上操作和放置。
3. 清洗本產品前，必須拔下電源插頭。用戶應待產品完全冷卻後才將組件拆開、進行清洗或收藏產品。
4. 由於產品會釋放高溫的蒸氣，用戶應儘量使用隔熱手套。
5. 提起鍋蓋時，注意應將蓋底向外，以免被燙熱的蒸氣燙傷。
6. 注意裝嵌蒸格層位置要正確和穩固。
7. 必須待蒸鍋完全冷卻方可拆開蒸格層。
8. 如要切斷電源，應先將旋鈕調至「關閉 (OFF)」位置，然後再拔下電源插頭。
9. 當發現電線有損壞時，應立即聯絡本公司或持牌技術人員進行更換。
10. 請將產品遠離兒童。不要讓兒童單獨使用本產品。

## Important

For safety purpose, read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.

## Warning!

To prevent burns, always use a mitt for handling. Remove the lid slowly with the bottom side pointing away and let steam escape gradually.

Do not reach into the appliance while cooking. If you need to check on the cooking progress or to stir, use a utensil with a long handle.

## Do's

1. Check the mains voltage stated on the rating plate corresponds to the local electricity supply.
2. Place the appliance on a firm and steady work surface.
3. Unplug from power outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts and before cleaning/storing.
4. Always use padded mitts due to high temperature steam, food and soup.
5. Lift and open the Lid towards the front carefully to avoid high temperature steam.
6. Assembly each compartment correctly and make sure they stack up securely.
7. Allow cooling before disassembling the baskets.
8. To disconnect, turn any control to "Off", then remove plug from power socket.
9. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
10. Keep electrical appliances out of reach from children and infirm persons. Do not let them use the appliance without supervision.

## 使用前注意 NOTICE BEFORE USE

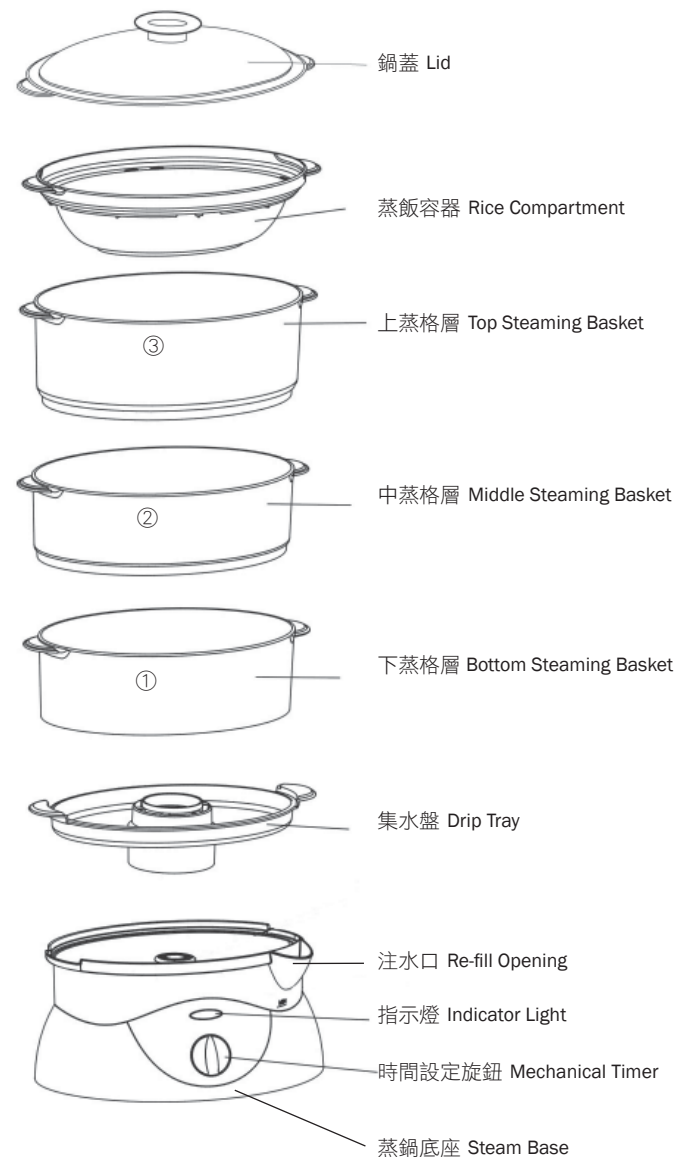
### 須避免情況:

1. 切勿觸摸本電器表面，儘量利用層格兩邊把手，開蓋時可使用煲墊或隔熱手套。
2. 蒸煮進行時，切勿伸手進入蒸鍋中，應利用長柄的工具來查看或翻動食物。
3. 不應將本產品放置在靠牆或廚櫃附近的位置操作，以免蒸氣對牆身和櫃身造成破壞。
4. 任何情況下都不應將底座浸入水中。
5. 如蒸鍋內有任何燙熱食物，用戶都不應移動機身。
6. 切勿將蒸鍋以作任何非指定家庭用途。
7. 蒸鍋機身內並沒有任何可供自行維修的部件。用戶切勿打開機身。
8. 切勿讓電源線懸垂於桌邊或與任何發熱體接觸。
9. 切勿將本電器浸在清水或任何液體中。
10. 如發現電器有任何損壞或運作不正常，切勿繼續使用，應立即聯絡合資格技術人員檢查。
11. 切勿自行對本產品及其部件進行任何維修!

### Do Not's

1. Do not touch hot surfaces. Use the handles or knobs. Use pot holders when removing cover or handling hot containers to avoid steam burns.
2. Do not put your hand into the appliance while cooking. If you need to check on the cooking progress or stir, use a utensil with a long handle.
3. Do not operate the appliance near wall or cabinet to prevent damage from steam.
4. The Base is not intended to be immersed in water at any time.
5. Never move your appliance if it contains anything hot.
6. Do not use appliance for other than intended household use.
7. Do not attempt to open the appliance Base or dismantle any parts from the appliance; there is no serviceable part inside.
8. Do not let cord hang over the edge of table or counter or touch hot surface.
9. Do not immerse in water.
10. Do not use other attachments that may interfere the operation of this appliance.
11. All repairs must be done by a licensed technician. Never repair Food Steamer or any parts thereof by yourself!

## 認識本產品 GET TO KNOW YOUR FOOD STEAMER



# 操作說明 OPERATING INSTRUCTIONS

## 初次使用

1. 從包裝中取出產品及所有配件。
2. 移除所有附在產品上的貼紙。
3. 將鍋蓋、蒸飯容器、蒸格層、集水盤放入混有中性皂液之溫水中洗滌。
4. 用清水沖洗，然後徹底擦拭乾淨。
5. 水槽內部則可用濕布擦拭。

## 如何操作

### 1. 蒸鍋位置

將產品放置於平穩的平面上，並且遠離任何會因蒸氣而受破壞的物件。

### 2. 電源線

調校電線長度。

### 3. 注水

如圖2將清水從注入口注入水槽，或如圖3直接將水倒進水槽。

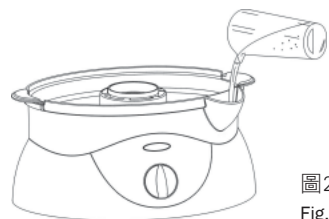


圖2  
Fig. 2

## Before The First Use

1. Remove the appliance and all accessories from the packaging.
2. Peel off any adhesive labels, if any.
3. Wash the lids, rice bowl, steaming baskets, steam diffuser and flavor scenter screen and drip tray in warm, soapy water before use.
4. Rinse and dry thoroughly.
5. Wipe the inside of the water basin with a damp cloth.

## How To Operate

### 1. Steamer position

Place the steamer base on a stable surface, away from any objects which could be damaged by steam.

### 2. Power cord

Adjust the cord length.

### 3. Filling water

Pour cold water into the water basin either through the re-fill opening (Fig. 2) or directly into the basin (Fig. 3) until the maximum level is reached.



圖3  
Fig. 3

### 注意：

除清水以外，切勿在水槽中加入調味品、香料、酒、上湯或任何其它液體，以免損害蒸鍋性能。

### Note:

Do not add any salt, pepper, seasonings, herbs, wine, stock or any liquid other than clean water to the water basin.

### 4. 集水盤

將集水盤平穩地置於底座上。

### 4. Drip tray

Place the drip tray on the steam base and make sure it is level.

# 操作說明 OPERATING INSTRUCTIONS

## 5. 配件

本產品可選擇以下列其中一種配件組合使用：

- a. 任何1個透明蒸格層 + 鍋蓋
- b. 任何1個透明蒸格層 + 蒸飯容器 + 鍋蓋
- c. 任何2個透明蒸格層 + 鍋蓋
- d. 任何2個透明蒸格層 + 蒸飯容器 + 鍋蓋
- e. 3個透明蒸格層 + 鍋蓋
- f. 3個透明蒸格層 + 蒸飯容器 + 鍋蓋

## 6. 關上鍋蓋

## 7. 定時器

插上電源插頭，調校定時器至所需時間，蒸鍋便會於25秒內釋出蒸氣進行烹調。

### 注意：

時間調定以後，不論產品接駁了電源與否，定時器都會自動運行，用戶設定時間時須確定指示燈已亮起。

### 警告！

烹調時，蒸鍋底座、透明蒸格層和鍋蓋均十分燙手。切勿用手觸碰，以免受傷！

## 8. 烹調完成

烹調完成後，定時器會發出響鬧，然後蒸鍋會自動停止運作，指示燈會同時熄滅。

## 9. 拔下電源及冷卻

當使用完成後，拔下電源插頭。待產品完全冷卻後才移除集水盤。

### 警告！

請小心移除集水盤！當產品的其他組件已冷卻時，集水盤和水槽有可能仍很燙熱。

## 5. Accessories

Your appliance can be used in 6 accessory configurations:

- a. Any 1 steaming basket + lid
- b. Any 1 steaming basket + rice compartment+ lid
- c. Any 2 steaming basket + lid
- d. Any 2 steaming basket + rice compartment + lid
- e. 3 Steaming baskets + lid
- f. 3 Steaming baskets + rice compartment+ lid

## 6. Cover with lid

## 7. Set timer

Plug power into wall outlet, set timer to desired time, steaming will begin within 25 seconds.

### Note:

the timer operates regardless of whether the unit is plugged into the electrical outlet or not. Make sure the indicator light is on when setting the timer.

### Warning!

Steamer base, steaming baskets and lid will get very hot while cooking. Do not touch with your hands during operation!

## 8. Finish steaming

When steaming is complete, the timer will give a single ring, and the steamer will automatically shuts down, the indicator light will turn off at the same time.

## 9. Unplug & cool down

When you finish using the appliance, unplug the power. Wait and let it cool down completely before removing the drip tray.

### Warning!

Use caution when removing the drip tray! While other parts of the unit may be cool, the water in the water basin and the drip tray may still be very hot.

## 特別烹調功能 SPECIAL COOKING FUNCTIONS

### 煮雞蛋

#### Cooking Eggs

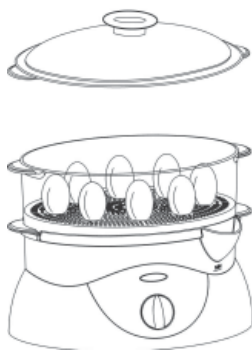


圖4  
Fig. 4

1. 如圖4，將雞蛋分佈於透明蒸格層內的特別托架中。
  2. 蓋上蒸鍋鍋蓋。
1. Place eggs directly into the steaming bowl using the specially shaped holders provided for this purpose (Fig. 4).
  2. Place the lid on top.

### 蒸煮米飯

#### Cooking Rice



圖5  
Fig. 5

1. 如圖5，將1個透明蒸格層置於集水盤上。
  2. 米和水以1：2比例放入蒸飯容器（最多可放300克米）。
  3. 將蒸飯容器放於透明蒸格層上，然後蓋上鍋蓋。
1. Place a Steaming Basket on top of the Drip Tray (Fig. 5).
  2. Put 1:2 rice-to-water ratio into the Rice Compartment (Max. 300g rice).
  3. Place the Rice Compartment into the Steaming Basket. Cover lid over the rice.

## 烹調提示 COOKING TIPS

1. 單層蒸煮需要的時間會比多層煮食為少。多層煮食時，注意須略為延長烹調時間。
  2. 蒸煮時間表只可作參考用途。食物大小、份量、新鮮度、位置、蒸格層內的空間以及各人喜好均會影響烹調時間。
  3. 為達至最佳蒸煮效果，將食物分成大小相約的形狀。如要作多層煮食而且食物形狀不一，應將較大塊的置於較下層。
  4. 蒸格層不應過份擠逼。食物與食物間應有一定空間讓蒸氣能在鍋中充份地流動。
  5. 同時蒸煮大量食物時，應在烹調時間一半過後打開鍋蓋，然後以長柄的工具翻動一下食物，使蒸氣能均勻地滲入食物。
  6. 烹調完成以前，切勿在蒸格層內加入調味品，這會影響蒸鍋的性能。
  7. 切勿用蒸鍋直接加熱雪藏的肉類、家禽類或海鮮類食物，烹調前必須先進行解凍。
  8. 蒸飯容器不但可用來蒸飯，還可蒸煮蔬菜、水果、布丁、點心等。
1. A single layer of food steams faster than several layers. For high altitude cooking, steaming times may need to be increased.
  2. Steaming times stated in the charts are only a guide. Times may vary depending on the food size, portion, freshness, location, spacing inside the Steaming Baskets as well as personal preferences.
  3. For best results, prepare food pieces in similar sizes. If pieces vary in size and layering is required, place smaller pieces on top.
  4. Do not crowd food in the steaming bowl or food container. Arrange the food with spaces between pieces to allow for maximum steam flow.
  5. When steaming large quantities, stir food halfway through the steaming process using a long-handled utensil.
  6. Do not add salt and seasoning to the Steaming Basket until after cooking. This is to avoid possible damage to the heating element located in the water basin.
  7. Never steam meat, poultry or seafood from frozen. Always thaw completely first.
  8. The Rice Compartment is an ideal container for steaming not only rice but also foods such as vegetables, fruits, puddings, quick snacks, etc.

## 安全注意事項 SAFETY INSTRUCTIONS

### 有關一般安全

1. 使用前，請先確認電源符合本產品規格要求。電源插頭必須接上地線。
2. 切勿用力拉扯電源線來拔下插頭。
3. 本產品應在平穩而遠離水源或水花的平面上操作。
4. 切勿將本產品放在煮食爐面、烤箱內或任何熱源附近。
5. 切勿讓電線懸垂於桌邊或空中。
6. 在下列情況下，請切斷本產品的電源：
  - 每次使用後
  - 移動本產品前
  - 清潔或維修前
7. 在下列情況下，不應繼續使用本產品：
  - 電源線損壞
  - 產品曾被摔掉、出現任何損壞跡象或不能正常地操作
8. 若電源線有任何損壞，應立即聯絡本公司或合格技術人員進行維修。
9. 切勿在無人看管下操作或讓兒童單獨使用本產品。
10. 本產品只適宜作一般家居使用。

### General Safety

1. Make sure the mains power supply corresponds to the appliance's specifications (alternating current only). Power socket must always be earthed.
2. Do not unplug the appliance by pulling on the cord.
3. Use a stable work surface which is away from water splashes.
4. Do not put the appliance on a cooker, inside an oven or near any heat source.
5. Do not leave the cord hanging.
6. Always unplug the appliance:
  - immediately after use
  - before moving it
  - before cleaning or maintenance
7. Do not use the appliance if:
  - the appliance or power cord is damaged
  - the appliance has been dropped or fallen and appears to be damaged or does not work properly
8. If any part of the appliance (including power cord) is damaged, immediately contact our Customer Service Centre or a licensed technician for repairs.
9. Do not leave the appliance in use without supervision. Keep it out of the reach of children.
10. This appliance is designed for domestic use only.

## 安全注意事項 SAFETY INSTRUCTIONS

### 有關操作安全

11. 切勿用手直接接觸產品的燙熱表面、熱水、蒸氣以及食物。用戶應使用隔熱手套以防燙傷。
12. 不應將本產品放置在靠牆或廚櫃附近的位置操作，以免蒸氣對牆身和櫃身造成破壞。
13. 烹調後提起鍋蓋時，注意應將蓋底向外，以免被燙熱的蒸氣燙傷。
14. 如有熱水或食物在鍋中，切勿移動本產品。

### 有關食物安全

15. 所有肉類、魚類和海鮮類食物，應徹底煮熟。切勿直接烹調未經解凍的雪藏食品。
16. 多層煮食時，應將肉類、禽類和魚類食品置於最低層，避免肉汁從上流到下層，影響其它食物。

### 有關清潔安全

17. 清潔前，應先將產品關掉和切斷電源，並且讓產品完全冷卻。
18. 切勿將底座浸入水中!

### Operating Precautions

11. Do not touch the hot surface of the appliance, the hot water, the steam or the food inside directly with your hands. Always use a mitt to avoid burns.
12. Do not place the appliance near a wall or cupboard. The steam from the appliance may cause damages.
13. After steaming, remove the lid very gently. Keep the inside of the lid away from you and let the steam out gradually.
14. Do not move the appliance when there is hot liquid or food inside it.

### Food Safety

15. Cook meat, fish and seafood thoroughly. Do not cook them from frozen.
16. When two or more baskets are being used, put meat, poultry or fish items at the bottom so that raw meat juice would not drip onto the food below.

### Cleaning Safety

17. Before cleaning, always switch off and unplug the appliance. Make sure to let all parts to cool down to avoid burns.
18. Never immerse the Steamer Base in water!

## 保養與清潔 CARE & CLEANING

### 注意：

- 清潔前必先關掉產品，並切斷電源。
- 清潔前應先確保產品各部分均完全冷卻。

### 清潔水槽

先將水槽內的水倒出，然後加入暖清水再倒出。用毛巾擦乾便可。

### 清潔底座外殼

利用濕布將底座外殼擦拭乾淨。

### 清潔可拆之部分

清水洗滌，然後瀝乾。

- 或 -

將所有塑膠組件(不包括底座)置入洗碗碟機的上層，以低溫程式清洗。

### 收藏

收藏蒸鍋時，可將層格逐一疊起以節省空間(如圖6)。

### Note:

- Before cleaning, always switch off and unplug the appliance.
- Make sure to let all parts to cool down to avoid burns.

### Cleaning Water Tank

Empty the Water Basin. Then pour in and rinse out warm water, and then dry.

### Cleaning Exterior

Wipe the exterior of Steamer Base with a damp cloth, then dry.

### Cleaning All Detachable Parts

Wash and dry.

- OR -

Wash detachable plastic parts in a dishwasher by placing them on the top rack and then setting to low heat.

### Storage

Stack the Steaming Baskets one inside another (Fig. 6).



圖6  
Fig. 6

## 保養與清潔 CARE & CLEANING

### 除鈣程序

每隔2-3個月，用戶應按以下步驟進行最少一次除鈣程序，這有助防止水槽中的鈣化物質積聚，讓電蒸鍋發揮最佳蒸煮效能和延長其使用壽命。

1. 在水槽中注入約3杯白醋。

### 警告：

切勿使用黑醋或其它化學物質。

2. 連接電源前，應確定集水盤、蒸格層和鍋蓋全部平穩地放置好。
3. 將定時器調到20-25分鐘位置，啟動蒸鍋。

### 注意：

若有溢出情況，應先拔下插頭和關掉定時器，然後略為減少水槽內的白醋份量。

### Descaling

After 2-3 months of usage, mineral deposits may buildup in the water basin and on heating element. This is a normal and natural process, and the amount of build-up will depend on the degree of water hardness in your area. It is essential that the appliance is descaled regularly to maintain steam production and help the appliance last longer.

1. Fill the water basin to the MAX level with approximately 3 cups of white vinegar.

### Warning!

Do not use brown vinegar or any other chemicals.

2. Plug in the power. Make sure Drip Tray, Steaming Baskets and Lid are all in place during this procedure.
3. Set timer for 20-25 minutes to begin steaming.

### Note:

If vinegar begins to boil over the edge of base, unplug the unit and switch off timer. Slightly reduce the quantity of vinegar.

## 蒸煮時間參考表 STEAMING REFERENCE CHART

此部分所提供之蒸煮時間只作參考之用。當用戶掌握了本機之操作特性後，可依照個人喜好調校適當的烹調時間。

Steaming time information presented in this section is to be deemed as reference only. As you become familiar with the Food Steamer, adjust cooking times according to your preference.

### 蔬菜 Vegetables

食品 Ingredients	份量 Quantity	時間 Time	烹調備註 Cooking Notes
露筍 Asparagus	450 g (~1 lb)	10-15 min	-
青豆 Bean, green	450 g (~1 lb)	10-15 min	-
豆角 Bean, string	450 g (~1 lb)	10-15 min	-
豆腐 Bean Curd	4 pc	8-10 min	-
西蘭花 Broccoli	450 g (~1 lb)	15-20 min	切塊，烹調中途略為翻動 Stir halfway through steam time
胡蘿蔔 Carrot	450 g (~1 lb)	20-30 min	切片，烹調中途略為翻動 Stir halfway through steam time
椰菜花 Cauliflower	1 (中 medium)	17-23 min	切塊，烹調中途略為翻動 Stir halfway through steam time
粟米 Corn on the Cob	2 - 3	35-40 min	烹調中途將之反轉 Turn each ear over halfway through cooking
馬鈴薯 Potato	450 g (~1 lb)	35-40 min	抹乾淨表面 Wipe clean
芋頭 Taro	450 g (~1 lb)	35-40 min	去皮並浸於鹽水後切塊 Peel and soak in salt water. Cut into pieces for steaming.

## 蒸煮時間參考表 STEAMING REFERENCE CHART

### 肉類 Meat

食品 Ingredients	份量 Quantity	時間 Time	烹調備註 Cooking Notes
瑤柱蒸豬肉 Dried Scallop Minced Pork	30 g (1 oz) 110 g (¼ lb)	10-15 min 20-25 min	瑤柱先蒸20-25分鐘；加入免治豬肉再蒸10-15分鐘 Steam scallops for 20-25 min. Add pork and steam for another 10-15 min
免治牛肉 Minced Beef	110 g (¼ lb)	7-13 min	烹調前先調味 Marinate before cooking
排骨 Spare Ribs	340 g (¾ lb)	15-20 min	烹調前先調味 Marinate before cooking
雞胸/雞柳 Chicken, breast	4-5 pc	25-30 min	烹調前先調味 Marinate before cooking
雞肉 Chicken, chopped	半隻 Half Chicken	15-20 min	烹調前先調味 Marinate before cooking

### 蛋類 Eggs

食品 Ingredients	份量 Quantity	時間 Time	烹調備註 Cooking Notes
雞蛋 Egg, boiled or poached	4 pc	10-12 min (半熟 soft) 15-20 min (全熟 hard)	烹調水煮蛋時可使用小杯子 Use a cup or ramekin for poaching
蒸水蛋 Egg (Chinese style steamed eggs)	4 pc	10-15 min	打好雞蛋，烹調前慢慢加入1杯溫水 Beat eggs, add 1 cup of warm water slowly before steaming



## 蒸煮時間參考表 STEAMING REFERENCE CHART

### 魚類及海鮮 Fish & Seafood

食品 Ingredients	份量 Quantity	時間 Time	烹調備註 Cooking Notes
鱧魚 Fresh Water Eel	605 g (1½ lb)	15-20 min	蒸煮後倒出水分，加上蔥絲、淋上熱油和甜醬油 After steaming is completed, pour out water. Add shredded spring onion, then pour on hot oil and sweetened, light soy sauce
魚頭 Fish Head	605 g (1½ lb)	15-20 min	
龍脷魚 Sole Fish	450 g (1 lb)	12-15 min	
鱧魚 Mullet	340 g (¾ lb)	12-15 min	
大魚(尾) Bighead Carp Tail	450 g (1 lb)	12-15 min	
鮮蝦 Fresh Shrimps	450 g (1 lb)	10-15 min	-
青口 Mussel	280 g (10 oz)	10-15 min	-
青蟹 Green Crabs	605 g (1½ lb)	15-20 min	-
蜆 Clams	8 pcs	12-15 min	-
生蠔 Fresh Oyster	605 g (1½ lb)	10-15 min	-

## 蒸煮時間參考表 STEAMING REFERENCE CHART

### 點心食品 Dim Sum / Snacks

食品 Ingredients	時間 Time
鬆糕/馬拉糕 Cantonese Sponge Cake	12-15 min
叉燒包 BBQ Pork Bun	12-15 min
餃子 Potstickers	12-15 min
上海小籠包 Shanghai Soup Dumplings	12-15 min
菜肉包 Steamed Buns	12-15 min
燒賣 Shu Mai	12-15 min
糯米雞 Sticky Rice In Lotus Leaf	12-15 min

### 飯類 Rice

食品 Ingredients	份量 Quantity	時間 Time	烹調備註 Cooking Notes
米飯 Rice	1 cup	35-40 min	使用蒸飯容器，加入1杯清水。(3人份量) Use Rice Compartment. Add 1 cup of water. (Serves 3 persons)

# 產品技術規格 TECHNICAL SPECIFICATIONS

型號 Model	FST-H660
電壓 Voltage / 頻率 Frequency	220-240 V / 50-60 Hz
功率 Rated Power	755-900 W
水箱容量 Water Tank Volume	1.1 L
尺寸 Dimensions	(H) 448 (W) 280 (D) 230 mm
淨重 Net Weight	2.12 kg

產品規格及設計如有變更，恕不另行通知。  
Specifications are subject to change without prior notice.

請填妥以下空格並與發票一併保存，以便維修時核對資料。用戶提供本公司之所有資料必須正確無誤，否則免費保用將會無效。  
Please fill out the form below. This information and the purchase invoice will be required for any repairs. Warranty will be invalid if information provided is found to be inaccurate.

型號 Model No. :  FST-H660

機身號碼 Serial No. : \_\_\_\_\_ 發票號碼 Invoice No. : \_\_\_\_\_

購買商號 Purchased From : \_\_\_\_\_ 購買日期 Purchase Date : \_\_\_\_\_

## 保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用(自購買日起計算)，但不包括安裝、維修、保養及更換零件之人工或其他費用。

- \* 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：
- 1) 填妥本公司網頁內之保用登記表格  
[www.germanpool.com/warranty](http://www.germanpool.com/warranty)
  - 2) 填妥保用登記卡，並連同購機發票之副本一併郵寄到維修及客戶服務部  
(本公司將不發還發票副本或登記卡)

- 此保用不包括：因意外而造成的損壞(包括運輸及其它)；任何附件及輔助裝置；以及一切因人為、電源接合不當、不依說明書而錯誤或疏忽使用本機、經非本公司認可之安裝及不適當維修等等所引致之損壞。

- 保用只在香港、九龍、新界區有效，東涌、愉景灣及離島，需額外收取交通費用。

- 未能出示購買發票者，將不獲免費維修服務。

## 維修及客戶服務部

德國寶(香港)有限公司  
香港九龍土瓜灣木廠街15號  
蓋一工業大廈2/F  
電話：+852 2333 6249  
傳真：+852 2355 7100  
電郵：repairs@germanpool.com

## Warranty Terms & Conditions

Our Repairs & Customer Service Centre will provide rectification of any defect of manufacturing materials free of charge given that such defect is reported within 12 months from date of sale.

- \* This warranty is not valid until Customer's registration information is returned to and received by our Service Centre within 10 days of purchase via one of the following methods:
- 1) Visit our website and register online:  
[www.germanpool.com/warranty](http://www.germanpool.com/warranty)
  - 2) Complete all fields on the attached Warranty Card and mail it back to our Repairs & Customer Service Centre along with a photocopy of the purchase invoice (Warranty Card and invoice copy will not be returned to Customer)

- Customer should always follow the operating instructions. This warranty does not apply to: damages caused by incorrect voltage, improper operations, unauthorized installation or repairs as well as accidents.

- Service area includes Hong Kong Island, Kowloon and New Territories. Repairs in Tung Chung, Discovery Bay or other areas are subject to extra service charge.

- Customer who fails to present original purchase invoice will be disqualified for free repair services.

## Repairs & Customer Service Centre

German Pool (Hong Kong) Limited  
2/F, Kai It Industrial Building,  
15 Mok Cheong Street,  
Tokwawan, Kowloon, Hong Kong  
Tel : +852 2333 6249  
Fax : +852 2355 7100  
Email : repairs@germanpool.com

中英文版本如有出入，一概以中文版為準。

If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

GERMAN  
POOL 德國寶

德國寶(香港)有限公司 German Pool (Hong Kong) Limited

香港九龍土瓜灣馬頭角道116號新寶工商中心高層地下2-4號室  
Room 2 - 4, Upper Ground Floor, Newport Centre  
116 Ma Tau Kok Road, Tokwawan, Kowloon, Hong Kong

電話 (Tel) :  
+852 2333 6245  
+852 2773 2888

傳真 (Fax) :  
+852 2765 8215  
+852 2365 6009

電郵 (E-mail) :  
info@germanpool.com



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[www.germanpool.com](http://www.germanpool.com)