

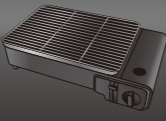


## 燒烤爐大比拼 Product Comparison

德國寶韓式光波燒烤爐 German Pool Korean Barbecue Grill	一般電燒烤爐 Other Electric Grill	傳統明火燒烤爐 Open-Flame Grill
 KQB-315		
<b>烹調方式 Cooking Method</b>		
<ul style="list-style-type: none"> <li>紅外線光波三重加熱，高效、無煙 Efficient and fumeless infrared heating</li> <li>輕觸式電子控制，精準調控，操作簡易 Touch screen control panel offering precision and easy operation</li> <li>適合室內、室外派對，廚房、客廳使用皆宜 Ideal for indoor &amp; outdoor party, suitable for kitchen or living room use</li> </ul>	<ul style="list-style-type: none"> <li>不銹鋼發熱線，利用金屬烤盤導熱燒烤，傳熱慢 Stainless steel heating elements conduct heat slowly to the metallic pan</li> <li>烹調溫度控制不準確 Guesswork on cooking temperature</li> <li>只適合戶外或廚房使用 Outdoor or kitchen use only</li> </ul>	<ul style="list-style-type: none"> <li>利用碳火等明火方式進行燒烤，耗能大，效率低 Ineffective coal or gas fired open-flame cooking</li> <li>需生火，火候難以控制，操作複雜 Ineffective coal or gas fired open-flame cooking</li> <li>只適合戶外或廚房使用 Outdoor or kitchen use only</li> </ul>
<b>功能 Functions</b>		
<ul style="list-style-type: none"> <li>除了燒烤，還可做到煎、炒、蒸烤的效果 Barbecue, Pan Fry, Stir Fry, Grill</li> </ul>	<ul style="list-style-type: none"> <li>只可燒烤 Barbecue only</li> </ul>	<ul style="list-style-type: none"> <li>只可燒烤 Barbecue only</li> </ul>
<b>烹調效果 Cooking Effect</b>		
<ul style="list-style-type: none"> <li>無需用油，低脂健康 Low fat cooking without the addition of cooking oil</li> <li>燒烤過程清潔，少味無油煙 Hygienic and clean cooking process emits little odour or smoke</li> <li>有效鎖住水份及肉汁，原汁原味，食材完整 Preserves the food moisture or meat juices without the food being over-cooked or breaking up</li> </ul>	<ul style="list-style-type: none"> <li>需要油，燒烤較為油膩 Requires the addition of cooking oil</li> <li>有油煙產生，或有異味 Smoke emission pollutes the environment with pungent odour</li> <li>難以保持食材完整，容易碎開 Difficult to prevent food from breaking apart</li> </ul>	<ul style="list-style-type: none"> <li>需不斷為食材添加食油 Requires constant addition and brushing on of cooking oil</li> <li>大量濃煙及有害氣體產生 Emission of large amount of smoke and unhealthy fumes</li> <li>食材容易燒焦，營養嚴重流失，甚至因高溫烹調產生有害物 Charring of food is common, and high temperature cooking may cause the formation of harmful substances</li> </ul>
<b>貼心設計 User-Friendly Feature</b>		
<ul style="list-style-type: none"> <li>「太陽紋」烤盤及集油盒導油設計，有效排走多餘油脂，保持清潔、低脂，亦方便清洗 "Sun-ray" ridges guide away excess fat into the oil reservoir beneath the grill pan for low fat cooking. The grill pan is easy to clean too</li> </ul>	<ul style="list-style-type: none"> <li>設計簡單，油脂積於烤盤內，造成多油、油脂飛濺，或是滴落在發熱線上產生大量油煙，形成安全隱患。清洗不便 Simple design, but excess fat and cooking oil accumulates inside the grill or drip over to the heating element below to cause excess fuming and difficulty in cleaning</li> </ul>	<ul style="list-style-type: none"> <li>油脂直接滴落在明火上產生大量油煙同時形成安全隱患。清洗極不便 Grease dripped onto the open flame can cause excess fuming. Safety concerns and difficulty in cleaning</li> </ul>

規格 Specifications			
			
型號 Model	KQB-315BK	KQB-315WT	
顏色 Colour	黑色 Black	白色 White	
電壓 / 頻率 Voltage / Frequency	220~240V / 50 Hz		
功率 Power	1,500 W		
產品尺寸 Product Dimensions	(H) 286 mm (W) 470 mm (D) 360 mm		
淨重 Net Weight	3.7 kg		
<b>隨機配件 Supplied Accessories</b>			
			
1個太陽紋Teflon不黏盤 1 "Sun-ray" ridged non-stick Teflon grill pan	1個防燙保護套 1 Anti-scald Silicon Seal Ring	1個加高環 1 Heightening Ring	1個集油盒 1 Oil Reservoir
<b>另購配件 Optional Accessories</b>			
			
1個不銹鋼燒烤架 1 Stainless Steel Wire Shelf	1個多功能蒸環 1 Steam Ring	1個圓形烤盤 1 Circular Grill Pan	

## 韓式光波燒烤爐系列 Korean Barbecue Grill Series



產品規格及設計如有變更，恕不另行通知。最新版本以www.germanpool.com網上版為準。  
Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.  
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.

## 德國寶 (香港) 有限公司 GERMAN POOL (HONG KONG) LIMITED

香港 Hong Kong	中國 China	澳門 Macau
土庫灣新置工商中心地舖 Shop L5-5, MegaBox, Kowloon Bay 荃灣廣場435-436號 長沙灣永明工業中心 22 Morrison Hill Road, Wanchai	廣東省佛山市順德區 德福商場三層 3/F, Takshun Plaza, Shunde, Foshan, Guangdong T: +86 757 2980 8308	澳門民生商業樓263號 中土大廈15樓1室 Alameda Dr. Carlos D'Assumpcao, No. 263, Edif. China Civil Plaza, 15 Andar I, Macau T: +853 2875 2699

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## 全新 韓式光波燒烤爐 健康新派韓燒煮食 | KQB-315

**10週年**  
連續十年蟬聯香港名牌  
並榮獲十年成就獎

- 室內無煙燒烤  
Fumeless Indoor BBQ
- 120°活動爐頭  
120° Heating Swing Arm
- 360°自動旋轉烤盤  
360° Auto-Rotate Grill Pan

**肥媽推介**




**嘩！BBQ使乜去露天！  
室內燒烤冇油煙！**

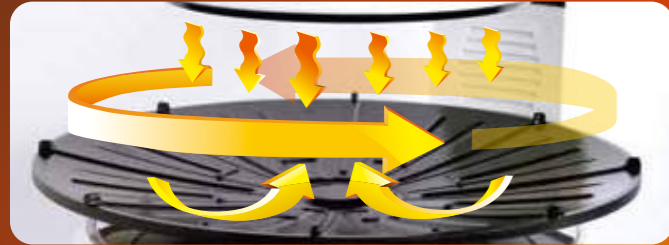
全新德國寶韓式光波燒烤爐，採用紅外線光波三重加熱，有效利用食物本身的油脂進行烹調，配合烤盤「太陽紋」導油設計及集油盒，炮製低脂健康燒烤，一改傳統燒烤油煙滿屋的情境，帶給你清潔無油煙的燒烤新體驗。相約三五知己，在家舒舒服服享受美味韓燒，分享無窮樂趣。

The brand new German Pool Korean Barbecue Grill uses 3-way infrared heating - heat conduction, convection, and direct heat penetration - to cook food without the need for cooking oil. The "Sun-Ray" ridges on the grill pan guide excess fat into the oil reservoir below to facilitate low-fat barbecuing, at the same time bringing you a healthy, fumeless and flameless indoor barbecue experience.

## 光波三重加熱 全面覆蓋烤盤 Full Heating Coverage for the Grill Pan

韓燒爐透過環型光波管釋放紅外線，配合熱對流、熱傳導及熱穿透，將熱能高效傳送到烤盤的每一吋，穿透食材，省時節能，烹調過程無微波輻射、無火、無煙，引領安全、健康、清潔的全新燒烤方式。

The K-Grill emits infrared rays with its upper circular heating element. Heat is transmitted to the entirety of the pan via conduction, convection, and direct heat penetration for speedy, efficient, and effective cooking without the emission of any microwaves or pungent fumes. The K-Grill ushers in a new era of safe, healthy, and hygienic mode of grilling.



### 熱穿透

#### Heat Penetration

紅外線高溫熱能直接滲透食物內部，加速烹調。The heat energy emitted by the infrared rays can directly penetrate food for speedy cooking.

### 熱對流

#### Heat Convection

熱量加速空氣對流產生熱旋，以對流方式均勻傳送熱量，加快傳熱。Heat energy causes the air to stir and circulate. This enables effective heat convection.

### 熱傳導

#### Heat Conduction

優質烤盤快速導熱，能將熱量直接傳送至食物。The premium grill pan conducts heat rapidly to transmit heat directly onto the food.

## 健康無油煮食 Healthy Grease-Free Cooking

紅外線光波三重加熱將熱能迅速傳到食物內部，利用食物本身的油份進行烹調，燒烤時無需加入食油，更可逼出多餘油份，少油低脂，吃得更健康。

When heat penetrates food directly, cooking can be done using the inherent fat content of the meat without the addition of cooking oil. Infrared heating can force out the food's own fat for healthier grilling.

## 無煙清潔燒烤 Fumeless Barbecuing

紅外線光波加熱，減少油份，配合上發熱線設計，有效避免傳統燒烤爐因油脂滴落在發熱線上而產生大量油煙的情況，燒烤從此變得無煙少味。

The location of the upper heating element prevents the oil from dripping or overflowing onto the heat source to cause excess fuming.

## 吃出原汁原味 Maximising Original Flavours

紅外線能量穿透食物，從內至外加熱食物，避免食物未熟時表面已被烘乾，有效鎖住水份及肉汁，保持食物鮮嫩口感。

With direct heat penetration, food is cooked both inside and out. This prevents the food surface from drying up or charred before it is thoroughly cooked. This preserves the food moisture and meat juices to maximise the original flavour.

## 120°超廣角活動爐頭 120° Wide-Angle Heating Swing Arm

可於燒烤過程中隨時作60°左右移動，移動時暫停光波加熱，方便放取食材，避免燙傷。放正光波爐頭後，自動繼續加熱。

The mobile heating arm can be rotated 60° left or right for easy addition or retrieval of food. When the heating arm is displaced, heating automatically stops, and resumes when the heating arm returns to its original position.



## 360°自動旋轉烤盤 360° Auto-Rotate Grill Pan



360°自動旋轉，讓食物受熱更均勻。開放式料理，夾取方便，更具人性化。

The 360° auto-rotate grill pan grills the food evenly. What's more, the automatic rotation makes sharing of food more convenient, and more fun!

## 多種搭配 百變燒烤

### Endless Possibilities of Versatile Barbecuing

多款貼心配件讓燒烤更加簡單方便，易拆式設計，只需換上不同配件就能製作出鐵板燒、薄餅、炒飯、炒麵等各式美食。

Simply switch between the detachable accessories to create dishes such as teppanyaki, pizza, fried rice, fried noodles and more.



韓國烤肉  
Korean Style Grilled Meat



鹽燒鯖魚  
Fish with Salt & Pepper



芝士燒年糕  
Rice Cake with Cheese



日式爐端燒  
Teppanyaki



意大利薄餅  
Pizza

## 輕觸式控制面板 Touch Screen Control Panel

輕觸式一按鍵操作，精準控制並顯示烹調溫度及時間。

One-press touch screen control panel for precise control and monitoring of cooking temperature and time.



## 變頻加熱系統 Heating Inverter System



80-280°C廣闊控溫範圍，自動變頻調節溫度，恆溫烹調，可實現低溫燒烤健康煮食。

With a broad temperature range of 80-280°C, the heating inverter system enables low temperature cooking and prevents heat loss.

## 蒸烤都OK! Perfect for Steam Grilling

換上平底烤盤，配合加高圈及不銹鋼架，加水即可實現「上烤下蒸」蒸烤烹調！

Switch into the circular grill pan, add the steam ring and stainless steel wire shelf, and pour in water for steam grilling!



## 創新導油無煙設計 Innovative Oil Drainage & Fumeless Design

全新德國寶韓燒爐，燒烤時無需添加食油，創新導油系統，通過微傾斜設計及烤盤上的「太陽紋」將油份導入韓燒爐下方的集油盒，排走多餘油份，打造低脂健康燒烤。配合上發熱線設計，有效避免傳統燒烤爐因油脂滴落在發熱線上而產生大量油煙的情況。

The Korean Barbecue Grill can cook without the addition of cooking oil. The K-Grill features an innovative oil drainage system, where the "Sun-Ray" ridges guide the excess grease along the sloping grill pan into the oil reservoir below. The location of the upper heating element prevents the oil from dripping or overflowing onto the heat source to cause excess fuming.

## 太陽紋Teflon不黏盤 Teflon-Coated Grill Pan

微傾斜及「太陽紋」導油設計，燒烤時的油份順著紋路流入集油盒，排走多餘油份。Teflon不黏塗層，不黏底，方便清洗。

The grill pan features "Sun-Ray" ridges which guide away excess fat along a gentle slope into the oil reservoir. The pan is coated with Teflon to make it non-stick and easy to clean.



## 易拆式集油盒 Detachable Oil Reservoir

收集多餘的油脂，保持燒烤過程清潔；透明盒身，可視儲油量，輕鬆拆除並倒出油脂，清洗方便簡單。

The K-Grill comes with an oil reservoir. Simply pop the oil reservoir into its dedicated slot beneath the grill pan to collect excess grease. After use, simply tip away the excess fat. Simple!

