

一鑊多用 變出無數美食佳餚！

無火煮食安全、環保又健康，德國寶全新聰明雙面鑊適用於電磁爐、電熱板及陶瓷爐等各種爐具，除可把易潔鑊及不銹鋼鑊分別使用，更可將兩鑊合2為1。特設的鍋柄磁石扣及矽膠條鑊邊，可造成密封效果，煮食更快、更節能、油煙更少，煎、烤、焗、炆、炒、蒸、炸樣樣皆能！

World Delicacies All in One Pan!

Flameless cooking is safe, eco-friendly and healthy. German Pool's brand new Smart Pan is induction compatible and suitable for electric, ceramic cookers, etc. The non-stick pan and the stainless steel pan can be used separately or together as a combo which makes cooking faster, more energy-saving with less cooking fumes in the kitchen. Pan fry, grill, bake, braise, stir fry, steam and deep-fry your favourite dishes with the truly versatile Smart Pan!



Grill 烤



Bake 焗



Braise 炆



Stir Fry 炒



Steam 蒸



Deep Fry 炸

聰明雙面鑊最佳配搭： Smart Pan's Best Companions:

德國寶 IC 電磁爐系列 German Pool Induction Cooker Series

嵌入式系列 Built-in Series



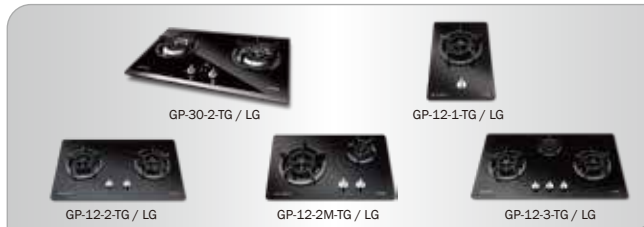
座檯式系列 Free-Standing Series



可攜式系列 Portable Series



德國寶氣體煮食爐系列 German Pool Gas Cooking Range Series



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DHX-BPN128-PS-16(4)

GERMAN POOL 德國寶



開心相伴 33 載

全新聰明雙面鑊

BPN-128

28 厘米
cm

3合1設計
Versatile 3-in-1
Design



連續十年蟬聯香港名牌
並榮獲十年成就獎



適用於：
Suitable for:



氣體爐
Gas



電熱板
Electric



陶瓷爐
Ceramic



電磁爐
Induction



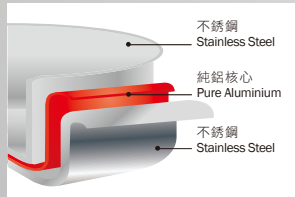
3合1設計 功能靈活多變

除可分別用作易潔鑊及不銹鋼鑊外，更可將兩鑊結合，特設鍋柄磁石扣及矽膠條鑊邊，可造成密封效果，烹調更多元化美食。

1 不銹鋼鑊 Stainless Steel Pan

鑊面坑紋設計帶來獨特烤肉效果，並可倒出多餘食油。

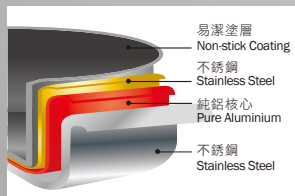
Surface designed with grooves is excellent for grilling meat and any excess cooking oil can easily be drained out.



2 易潔鑊 Non-Stick Pan

易潔鑊塗層不黏底，可減少用油而且清潔方便。

The coating prevents food from sticking on the pan, therefore less oil is needed for cooking and the pan is easier to clean.



Versatile 3-in-1 Design

The non-stick pan and the stainless steel pan can be used separately or together as a combo. The special magnetic handle fastener and silicone seal can merge the 2 open pans and form a closed pan for making various dishes.

3 兩鑊結合使用 Combo Use

兩鑊合上造成密封效果，煎、烤、焗、炆、炒、蒸、炸樣樣皆能。

煮食更快 同時節能

密封效果加強熱力對流及減少熱力流失，大大加快煮食速度，並可轉用較低火力，更節能省電。

保留肉汁 油煙更少

兩鑊合上可防止煮食中食油彈出，減少油煙；烹調肉類還可以保留肉汁，效果更原汁原味。

Sealing the 2 pans together allows multiple applications including pan fry, grill, bake, braise, stir fry, steam and deep fry.

Faster Cooking, Energy-Saving

The sealed pans have intensified convection and reduced heat loss, which speeds up cooking and lower power setting can be used, lower power-consumption as a result.

Juicier Meat, Less Fumes

Less cooking fumes and no oil splashing out as the pans are closed, more meat juice is kept which makes meat dishes more delicious.



無塗層、易潔不黏底、 電磁爐適用，煮食輕鬆樂趣多

Coating-free, Non-stick and Induction Ready,
Cooking Made Easy and Fun!

電磁爐適用 支援無火 / 明火煮食 Induction/Gas Compatible

除電磁爐外，聰明雙面鑊更適用於電熱板、陶瓷爐以及傳統氣體煮食爐，支援無火及明火煮食。

Smart Pan is suitable for flameless cookers including induction cookers as well as electric and ceramic cookers. It is also compatible with traditional gas cookers.



兩鑊結合使用 Combined Use

密封效果加強熱力對流及減少熱力流失，大大加快煮食速度，並可轉用較低火力，更節能省電。兩鑊合上可防止煮食中食油彈出，減少油煙。

The combined use of smart pan can intensify convection and reduce heat loss; this requires less power input as a result. Less fumes will be released into the surrounding, and there will be no oil splattering.



鍋柄磁石扣 Magnetic Handle Fastener

鍋柄特設磁石扣，可將兩鑊牢牢合上，即時達到密封效果，加強熱對流。

The pan handles are installed with a magnetic fastener which holds the two pans together tightly to intensify heat convection.

