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標題
Title

A culinary revolution in steam oven

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Related Product(s)

德國寶 German Pool

二合一蒸氣燒烤/蒸櫃 SGV-5221

2-in-1 Steam & Grill SGV-5221

FOOD & WINE

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A culinary revolution in steam oven

With higher efficiency and greater capability, German Pool's latest 2-in-1 Steam and Grill Oven not only helps preserve moisture and nutrients in food, it also gives you more options for home cooking.

Innovative design for outstanding performance

Unlike traditional steam oven with drip design that generates a small amount of steam, the built-in 2-in-1 Steam and Grill Oven is equipped with patented steam heating system, which employs dual conduction pipes to eject high-temperature steam, thereby doubling the efficiency of heat conduction.

For effective heat convection and better cooking result, the new oven also generates a 360° air current to spread heat evenly throughout.

Taking water shortage into consideration, German Pool pioneers an external water tank for the oven. Needless to open the oven door to refill water during cooking, this prevents scald and heat loss.

A wide array of automated functions

The Steam and Grill Oven combines 12 cooking modes into one device, which include steaming, baking, grilling, fermenting, defrosting, sterilising and thermal insulation. Forget the complicated and formidable cooking procedures, as now it only takes a simple click to prepare steamed fish, grilled chicken, cake or dim sum.

The composite functionality of the oven also allows users to overlap 2 – 3 cooking modes to explore various culinary possibilities, bringing limitless surprises to home-cooked meals.

User-friendly features

In addition to an extra capacity of 52L, the 3-layer design of the oven can accommodate a quantity of food for 6 – 8 people. You can conveniently prepare a feast for the whole family all at once.

Meanwhile, the modern touch screen panel that clearly displays the work status and functions is simple and easy to use. Regulated electronically, the 40°C – 250°C ultra-wide range of the oven ensures flexible control on temperature.

Other significant features of the oven include a thermal device to remove stagnant water by means of secondary evaporation, and removable steel trays for easy cleaning.

GERMAN POOL

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2-in-1 Steam and Grill Oven SGV-5221

