

GERMAN  
POOL

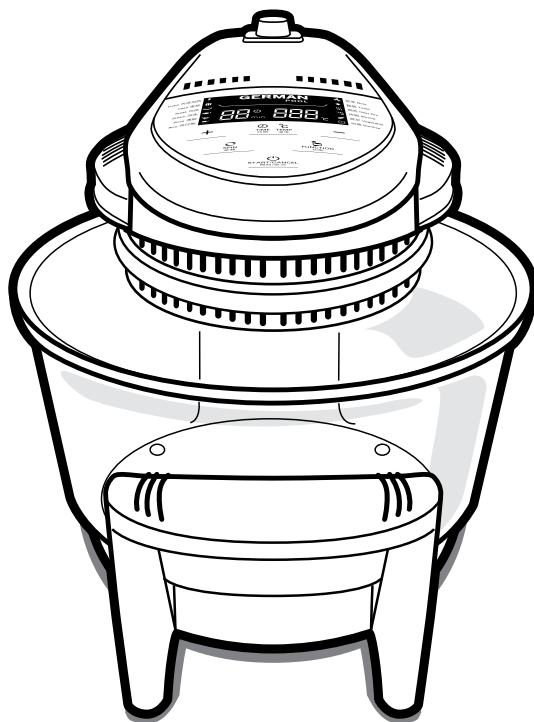


德國寶

# 超級旋轉光波爐

Auto-Spin Halogen Cooking Pot

# CKY-989D



即時網上登記保用  
Online Warranty Registration



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

# CB

## 使用說明書 USER MANUAL

請即進行保用登記!

有關保用條款細則，請看本說明書最後一頁。

Please register your warranty information now!

For Warranty Terms & Conditions,  
please refer to the last page of this user manual.

## 目錄

|         |    |
|---------|----|
| 安全注意事項  | 4  |
| 產品特點    | 5  |
| 產品結構    | 6  |
| 操作說明    | 7  |
| 清潔與保養   | 10 |
| 配件      | 11 |
| 常見故障及處理 | 12 |
| 產品線路圖   | 13 |
| 技術規格    | 14 |
| 保用條款    | 27 |

# 安全注意事項

## 重要說明

**警告：**設備運行時，可觸及表面的溫度可能很高！

1. 光波爐不能使用於戶外。
2. 使用時要用原配的玻璃鍋，不能用其他煮食器具代替。
3. 使用時必須遠離其他灶具，且不要太靠近窗簾、牆壁、廚櫃等易燃材料。
4. 將光波爐遠離任何熱爐和加熱烤箱。
5. 請先關閉電源，然後再將插頭從插座中拔出。
6. 不要讓電源線接觸熱表面，待設備完全冷卻後方可拔出電源。
7. 不得放在兒童能觸碰的地方，尤其在使用該產品的時候，不得讓兒童走近。
8. 物品損害或故障後不能使用。不要使用非製造商推薦的附件，以防引致火災、觸電受傷。
9. 不得將該設備用於非指定用途。
10. 當光波爐處於關閉狀態時，才可從牆壁插座中拔出電源插頭。
11. 玻璃鍋不可以浸在水中冷卻。
12. 光波爐帶有易碎的玻璃製品，要小心處理。
13. 如光波爐出現故障，不得自行修理，維修應由專業人士處理。
14. 檢查電源電壓與產品上標明的電壓是否相符。如果電源插座不適用於此設備提供的插頭，要安裝合適插頭後才能使用。
15. 為了防止觸電危險，不要把水濺在電源線或插頭上。
16. 不要亂拆卸設備。不正確的重組在使用時可能導致觸電危險。
17. 在操作過程中切勿用手觸摸蓋子。
18. 當鍋身還未冷卻，取出玻璃鍋時應使用隔熱手套或用布包住鍋邊。

# 產品特點

## 多功能

德國寶光波萬能煮食鍋能夠代替十多種電器，包括：燒烤爐、傳統焗爐、電飯煲、煮蛋器、電烤箱、多士爐、炖湯煲、麵包機、烘乾機、消毒器、爆谷機、熱狗機等。

## 無油低脂煮食

以光波萬能煮食鍋來炸薯條、炸薯餅、炸花生、炸腰果、煎魚及烹製任何食品時，均無需加入食油，保證吃得健康。另外，德國寶光波萬能煮食鍋通過光波穿透力，讓食物內的脂肪加速沸騰，逼使油脂加快排出，達到降脂肪的效果。

## 節能省時

光波萬能煮食鍋運用熱對流、熱傳導及熱穿透三種傳熱方式，創新加入360°立體環迴旋轉功能，令加熱平均，提升烹調效果，從而使烹調速度加快。環型光波管與熱旋系統互相配合，通過圓形玻璃容器的旋流式傳熱，達至更佳節能效果。

## 清潔無油煙

德國寶光波萬能煮食鍋煮食時不會製造油煙或輻射，絕對是入得廚房、出得廳堂的新一代環保電器。

## 清洗方便

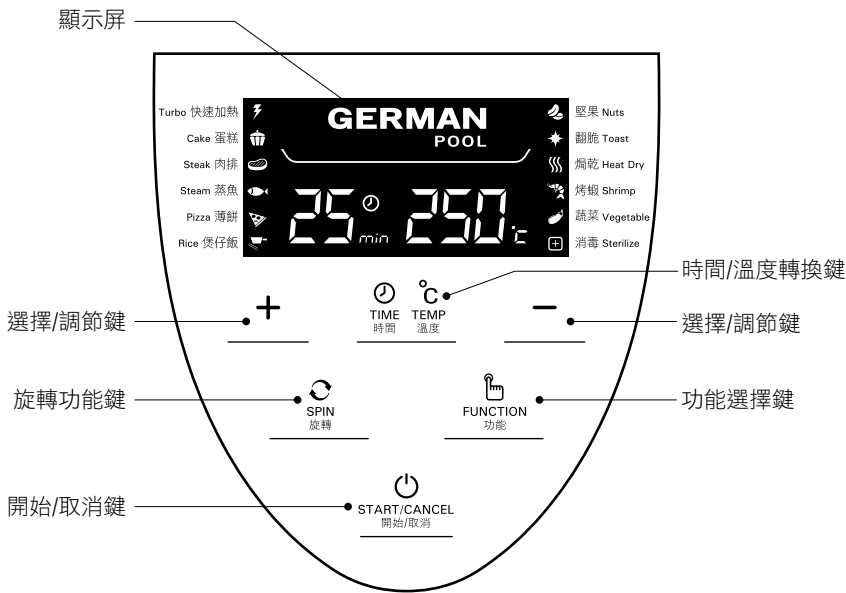
光波萬能煮食鍋能以光波高速旋轉原理解析容器內頑固污漬，自此清潔爐具變得毫無難度。

# 產品結構

## 主機身



## 控制面板



# 操作說明

## 注意事項

- 初次使用時可能會釋放一陣輕微的氣味，此乃正常現象，使用後氣味會逐漸消散。
- 使用前請閱讀所有說明，瞭解清楚認清產品上的使用標籤後才使用。
- 需放入玻璃鍋才能操作此機。

## 基本操作

### 啟動工作：

接通電源，蜂鳴器“嗶”一聲提示，顯示屏的圖示著燈，進入省電模式，按任何一鍵進入待機狀態（菜單全亮，數字中間橫槓閃亮）。

### 開始/取消：

在待機狀態下，選擇好菜單功能後，按一下“開始/取消”鍵啟動爐頭電機，進入工作狀態；在工作狀態下按一次“開始/取消”鍵，產品停止工作，回到待機狀態。

### 功能：

待機狀態下，按此鍵或按“+”“-”鍵前後選擇菜單功能，被選的菜單指示燈會閃亮。

### 旋轉：

1. 工作狀態下，按一次此鍵可停止旋轉，再按一次則啟動旋轉。
2. 待機狀態下，按一次此鍵可啟動旋轉，再按一次則停止旋轉。

### 時間/溫度：

1. 待機或菜單設置狀態下，按一次此鍵，顯示屏上時間數字閃爍，進入時間調節狀態，再按一次，溫度數字閃爍，進入溫度調節狀態，可循環操作；
2. 工作狀態下，按一次此鍵，顯示屏上時間數字閃爍，進入時間調節狀態，再按一次，溫度數字閃爍，進入溫度調節狀態，設定好時間/溫度後閃亮5次進入倒計時工作狀態。

觀看操作視頻



# 操作說明

“+” “-” (時間/溫度調節鍵)：

- 1. 待機狀態下：按“+”“-”鍵可前後選擇菜單功能；
- 2. 時間/溫度設置狀態下，再按“+”“-”，可自由設定烹飪時間/溫度的數值；
- 3. 調節時間時，每按一下調整1分鐘，若按住不放則連續以1分鐘調整；
- 4. 調節溫度時，每按一下調整10℃，若按住不放則連續以10℃調整。

風速選擇：

- 1. 在工作狀態下，扭動風速旋鈕，可改變風扇轉速，兩個檔分別為：高速檔、低速檔。
- 2. 工作結束或取消工作後風扇繼續工作，直到爐心溫度低於100℃風扇才會停止，風扇停止時蜂鳴器蜂鳴3聲。

暫停功能：

在工作過程中揭開爐頭，顯示屏的數值會停頓（工作時間和溫度會自動保存起來），除開關鍵外，任何按鍵操作都會處於保護狀態，同時電機和光波管也會停止工作，將爐頭放下，將會恢復加熱工作。

操作示意圖



關



開

# 操作說明

功能鍵

| 按鍵                                                                                       | 時間/溫度      | 時間(min)<br>調節範圍 | 溫度(℃)<br>調節範圍 | 說明                                                 | 旋轉<br>功能 |                                                    |
|------------------------------------------------------------------------------------------|------------|-----------------|---------------|----------------------------------------------------|----------|----------------------------------------------------|
|  快速加熱 | 20min/250℃ | 1-99            | 50-250        | 以最高溫度運作20分鐘                                        | 旋轉       |                                                    |
|  蛋糕   | 11min/190℃ |                 |               | 按照不同食物類型的最佳烹調效果，預先設定不同烹調時間及溫度配搭(用戶亦可依個人喜好調整時間和溫度)。 |          |                                                    |
|  肉排   | 15min/220℃ |                 |               |                                                    |          |                                                    |
|  蒸魚   | 13min/250℃ |                 |               |                                                    |          |                                                    |
|  薄餅   | 3min/250℃  |                 |               |                                                    |          |                                                    |
|  煲仔飯  | 30min/250℃ |                 |               |                                                    |          |                                                    |
|  堅果   | 8min/200℃  |                 |               |                                                    |          |                                                    |
|  翻脆   | 5min/250℃  |                 |               |                                                    |          | 短時間內高溫加熱食物，可使食物內軟外脆。                               |
|  烘乾 | 6min/90℃   |                 |               |                                                    |          | 用於低溫烘烤食物                                           |
|  烤蝦 | 15min/250℃ |                 |               |                                                    |          | 按照不同食物類型的最佳烹調效果，預先設定不同烹調時間及溫度配搭(用戶亦可依個人喜好調整時間和溫度)。 |
|  蔬菜 | 10min/250℃ |                 |               |                                                    |          |                                                    |
|  消毒 | 13min/130℃ |                 |               | 利用光波管的熱力將食物或食具加熱，以達到消毒的效果。                         |          |                                                    |

# 清潔與保養

注意：

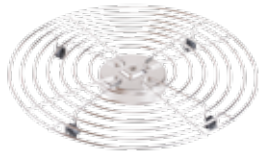
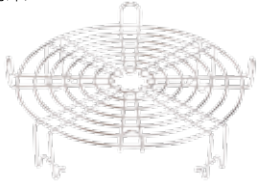
- 清潔煮食鍋機件前必須先拔下電源，待機件完全冷卻後方可進行。
- 清洗時，請避免碰撞玻璃鍋體，以免造成暗傷或導致破裂。



1. 可用肥皂水清洗玻璃鍋和鍋蓋，清洗完畢後需晾乾或擦乾方可繼續使用。
2. 產品配件亦可清洗，如高低架，轉架，取物夾，煎碟等。
3. 不可將機器直接放在水中清洗，只可以用軟抹布輕輕拭擦發熱線等容易積聚污漬的地方。待全部水漬乾了之後才能繼續使用。
4. 不可澆水於機身上，避免水漬滲透電器元件造成損壞。
5. 可將玻璃鍋直接拆下，以海綿沾少許中性清潔劑，輕輕刷洗鍋身。

# 配件

## 隨機配件

|                                                                                           |                                                                                           |                                                                                            |
|-------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|
| 轉架<br> | 高架<br> | 取物夾<br> |
| 適用於烹調較大型的食物，可配合網盤或高架作旋轉烹調如：烤雞、燉湯、煲仔飯。                                                     | 適用於需靠近發熱體的食物，或配合轉架進行雙層煮食如：串燒、叉燒、豬頸肉、雞翼。                                                   | 用以取出器皿或食物，以防燙手。                                                                            |
| 網盤<br> | 煎碟<br> | 膠塞<br>  |
| 適用於烹調較零碎的食物，並須配合轉架使用如：薯條、堅果、咖啡豆。                                                          | 適用於煎餃子、煎魚、腸粉及其他食物，並須配合轉架使用。                                                               | 清洗前把膠塞安裝在玻璃鍋中央，以防漏水。                                                                       |

## 自選配件

|                                                                                             |
|---------------------------------------------------------------------------------------------|
| 廚寶<br> |
| 適用於焗飯、煲仔飯、焗蛋糕、湯、麵等。                                                                         |

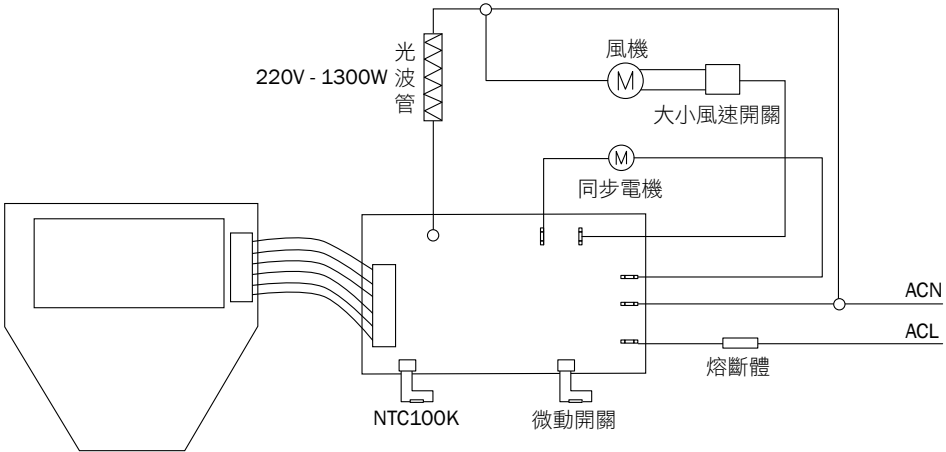
# 常見故障及處理

如遇以下一般故障，請按以下指示處理，如仍處理不了或未發現故障原因時，請與本公司維修服務中心聯繫。

**注意：**為安全著想，再次特別提醒，請勿自行拆卸修理。

| 故障現象            | 處理方法                                                                                                             |
|-----------------|------------------------------------------------------------------------------------------------------------------|
| 首次使用光波爐時出現冒煙情況。 | <ul style="list-style-type: none"><li>於首次使用時，先以最高溫250°C空烤5分鐘，從而將機件保護油脂完全揮發出來。</li></ul>                          |
| 光波爐不運作。         | <ul style="list-style-type: none"><li>檢查插頭是否已妥為插入插座和機身。</li><li>確認上蓋已完全放下至水平位置。<br/>(註：上蓋掀起時，電源會自動關閉。)</li></ul> |
| 光波爐不加熱。         | <ul style="list-style-type: none"><li>檢查是否已調至較高的所需溫度。</li></ul>                                                  |
| 完成烹調，摩打風扇仍然轉動。  | <ul style="list-style-type: none"><li>此乃為了散熱，當溫度降至100°C以下，風扇摩打便會自動停止。</li></ul>                                  |
| 鍋蓋或玻璃鍋破損。       | <ul style="list-style-type: none"><li>於本公司維修服務中心選購更換。</li></ul>                                                  |

# 產品線路圖



## 技術規格

|             |                                  |
|-------------|----------------------------------|
| 型號          | CKY-989D                         |
| 電壓          | 220 V                            |
| 頻率          | 50 Hz                            |
| 功率          | 1,300 W                          |
| 溫度調節範圍      | 50 - 250 °C                      |
| 時間控制範圍      | 1 - 99 min                       |
| 煮食鍋尺寸 (連底座) | (H) 360 mm (W) 332 mm (D) 443 mm |
| 玻璃容器尺寸      | (H) 168 mm (Ø) 332 mm            |
| 容器容量        | 12 L                             |
| 淨重          | 7.7 kg                           |

產品規格及設計如有變更，恕不另行通知。  
中英文版本如有出入，一概以中文版為準。  
本產品使用說明書以 [www.germanpool.com](http://www.germanpool.com) 網上版為最新版本。

## Content

|                             |    |
|-----------------------------|----|
| Precautions                 | 16 |
| Product Features            | 17 |
| Product Structure           | 18 |
| Operating Instructions      | 19 |
| Care & Maintenance          | 22 |
| Accessories                 | 23 |
| Troubleshooting             | 24 |
| Circuit Diagram             | 25 |
| Technical Specifications    | 26 |
| Warranty Terms & Conditions | 27 |

# Precautions

## Important

**WARNING:** The temperature of accessible surfaces may be high when the appliance is operating.

1. Do not use the appliance outdoors.
2. Use the original supplied glass container. Do not use any other substitute utensil.
3. While it is running, keep the appliance away from other cookware; do not put it close to combustible items such as curtain, wall and kitchen cabinets.
4. Keep the appliance away from any other hot stoves or oven.
5. Turn off the power before removing the plug from the socket.
6. Do not expose the power cord to hot surfaces. Allow the unit to cool down before unplugging the power cord.
7. Do not place the unit within the reach of children. In particular, do not let children approach the appliance when it is running.
8. Do not operate the unit if it is damaged or malfunctions. To avoid fire or electric shock, do not use accessories not recommended by the manufacturer.
9. Do not use the appliance other than its intended purposes.
10. Only unplug the unit when the appliance is switched off.
11. Do not cool down the glass container by immersing it in water.
12. The halogen pot contains fragile glass parts. Handle with care.
13. If the appliance malfunctions, do not carry out any unauthorized repair. The maintenance and repair work should be carried out by a qualified technician.
14. Check if the rated voltage of the appliance matches the local mains voltage. If the socket does not match the plug, install the right plug before using the unit.
15. To avoid electric shock, do not spray water onto the power cord or the plug.
16. Do not attempt to dismantle the unit. Incorrect configuration may result in electric shock risk.
17. Do not touch the lid with bare hands when the appliance is running.
18. To remove the heated glass container, wear oven gloves or wrap its exterior with a thick cloth.

# Product Features

## Multiple Functions

Due to a wide operating temperature range (50-250 °C), German Pool Multi-Purpose Halogen Cooking Pot can function as an electric grill, conventional oven, rice cooker, egg maker, microwave oven, toaster, stewing pot, sterilizer, skillet, bread maker, steamer, popcorn maker, etc.

## Healthy Cooking

When using Multi-Purpose Halogen Cooking Pot, no oil is needed during the preparation and cooking process. Heat waves produced by its halogen heating element can penetrate directly into meat. Through heating animal fat inside meat, Halogen Cooking Pot effectively drives out fats and reduces grease within food. Thus fat content can be minimized.

## Time- & Energy-Efficient

Multi-Purpose Halogen Cooking Pot transfers heat to food by means of convection, conduction and penetration all at once. In addition, the new 360° rotating function helps achieve even heat distribution. As a result, food can be cooked within a much shorter time. Thanks to its circular heating element and the patented internal venting system, the Halogen Pot can deliver heat directly to food from all directions inside the glass container.

## Greaseless Culinary Experience

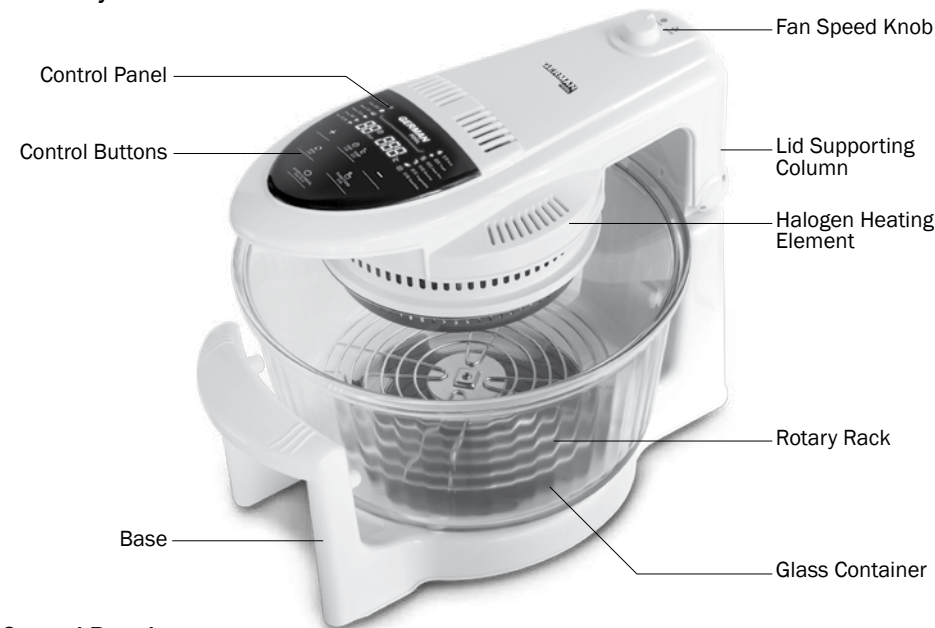
With German Pool Multi-Purpose Halogen Cooking Pot, there is no more naked flame or greasy smoke in the kitchen. Thanks to the detachable glass container / plastic base design, user can even cook and serve right at the dining table without making a mess.

## Simple Cleaning

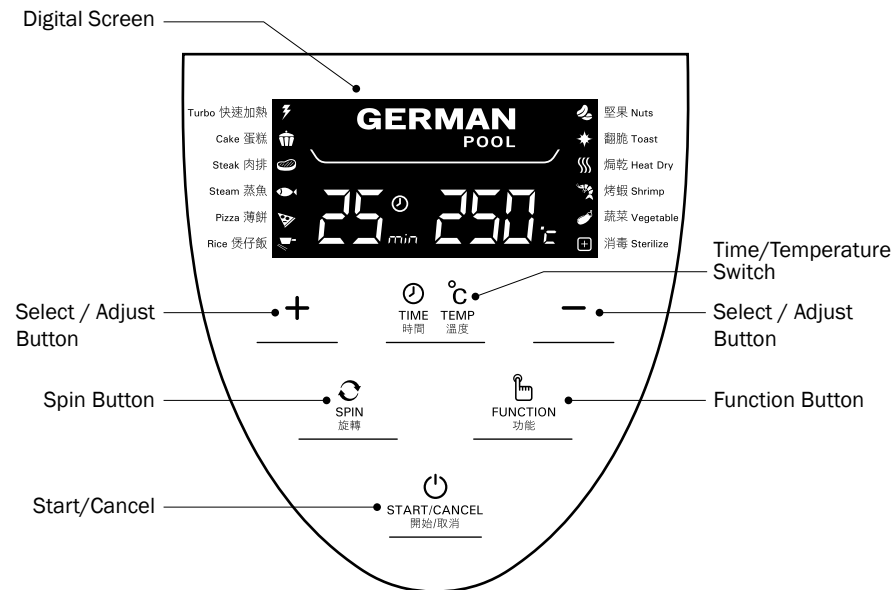
Thanks to its high speed heat circulation, German Pool Multi-Purpose Halogen Cooking Pot can automatically decompose tough stains and grease within minutes.

# Product Structure

## Unit Body



## Control Panel



# Operating Instructions

## Attention

- A slight scent of smoke may be detected during its initial application. The release of smell is a normal phenomenon and it will disappear gradually.
- Prior to using the machine, read all the instructions and warning labels on the product.
- The glass container should be properly installed before switching on the appliance.

## Basic Operation

### Start up:

Switch on the appliance, the buzzer emits a “BI” sound and the digital screen lights up. The machine is in power-saving mode. Press any button to enter standby mode (the whole menu lights up and the dash in the middle of panel glows).



### Start/Cancel:

On standby mode, select the desired default menu, press “Start/Cancel” button to start cooking, press “Start/Cancel” button to stop cooking and return to standby mode.

### Function:

On standby mode, press “Function” or “+” “-” to buttons to select a menu. The indicator of the selected menu will flash.

### Spin:

1. On working mode, press “Spin” button to stop spinning and press it again to resume spinning.
2. On standby mode, press “Spin” button to start spinning and press it again to stop spinning.

### Time/Temperature:

1. On standby mode or menu setting mode, press this button to enter time adjustment interface with its corresponding value flashing. Press this button again to enter temperature adjustment interface with its corresponding value flashing. Time and temperature can be adjusted in turns.
2. On working mode, press this button to enter time adjustment interface with its corresponding value flashing. Press this button again to enter temperature adjustment interface with its corresponding value flashing. After setting the time/temperature, the machine flashes 5 times. Then the machine starts working and the timer starts counting down.

# Operating Instructions

### “+” “-” (Time / Temperature) Buttons:

- On standby mode: press “+” “-” buttons to select the desired menu.
- While setting time/temperature, press “+” “-” buttons to adjust cooking time and temperature.
- While adjusting time, every press will result in 1-minute adjustment and keep pressing for continuous 1-minute adjustment.
- While adjusting temperature, every press will result in 10 °C adjustment and keep pressing for continuous 10 °C adjustment.

### Fan Speed Selection:

- On cooking mode, rotate the fan speed knob to change fan speed (high speed and low speed).
- When cooking is finished or cancelled, the fan will not stop working until the temperature of the heating element is lower than 100 °C. The buzzer will emit 3 beep sounds when the fan stops.

### Pause:

If the lid is lifted while cooking is in progress, the time and temperature reading will freeze and will be automatically saved. All buttons (except the “Start/Cancel” button) will be deactivated. The fan and heating elements will stop working. Close the lid and cooking will resume.

### Operation



# Operating Instructions

### Functionality

| Buttons                                                                                         | Preset time /temp. | Preset time / temp. | Temp (°C) range | Explanations                                                                                                                                                                | Spin function |
|-------------------------------------------------------------------------------------------------|--------------------|---------------------|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
|  Turbo       | 20min/250°C        | 1~99                | 50~250          | Apply the highest temperature for 20 minutes.                                                                                                                               | Rotate        |
|  Cake        | 11min/190°C        |                     |                 | To deliver the best cooking result, optimal time and temperature for each cooking mode is preset (Time and temperature can be adjusted according to individual preference). |               |
|  Steak       | 15min/220°C        |                     |                 |                                                                                                                                                                             |               |
|  Steam       | 13min/250°C        |                     |                 |                                                                                                                                                                             |               |
|  Steam       | 3min/250°C         |                     |                 |                                                                                                                                                                             |               |
|  Rice        | 30min/250°C        |                     |                 |                                                                                                                                                                             |               |
|  Nuts        | 8min/200°C         |                     |                 |                                                                                                                                                                             |               |
|  Toast     | 5min/250°C         |                     |                 | Heat ingredients at high temperature within a short time to deliver a crispy outer layer.                                                                                   |               |
|  Heat Dry  | 6min/90°C          |                     |                 | Heat ingredients at low heat.                                                                                                                                               |               |
|  Shrimp    | 15min/250°C        |                     |                 | To deliver the best cooking result, optimal time and temperature for each cooking mode is preset (Time and temperature can be adjusted according to individual preference). |               |
|  Vegetable | 10min/250°C        |                     |                 |                                                                                                                                                                             |               |
|  Sterilize | 13min/130°C        |                     |                 | Utilize the heat from the heating element to sterilize food.                                                                                                                |               |

# Care & Maintenance

**Note:**

- Unplug power cord and cool down cooking pot before cleaning or washing.
- While cleaning the cooking pot, avoid any form of tapping, knocking or striking against the glass container lest cracks or breakage may result.

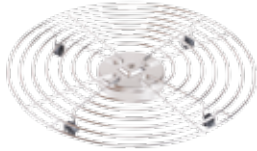
Watch the video clip



1. The glass container and the lid can be cleaned by soap water. Dry the unit thoroughly after cleaning.
2. Product accessories, such as high and low racks, rotary rack, plate lifter and frying pan are allowed to be washed clean.
3. Do not immerse the whole unit in water. Instead, gently wipe stains with a soft cloth. Thoroughly dry the unit for the next application.
4. Do not spray water on the appliance lest water seeps into the appliance and damage its components.
5. Remove the glass container and use a sponge soaked with mild detergent to wipe it clean.

# Accessories

## Supplied Accessories

|                                                                                                              |                                                                                                                                                                        |                                                                                                             |
|--------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|
| <p>Rotary Rack</p>        | <p>High Rack</p>                                                                    | <p>Plate Lifter</p>      |
| <p>Designed for large food items, e.g. chicken.</p>                                                          | <p>Allow food to be placed near heat source; can be used simultaneously with rotary rack for dual level cooking, e.g. skewers, BBQ pork, pork neck, chicken wings.</p> | <p>To carry food or plate in and out of the cooking pot.</p>                                                |
| <p>Grid Pan</p>           | <p>Frying Pan</p>                                                                   | <p>Rubber hole plug</p>  |
| <p>To be used with rotary rack, suitable for cooking small food items.e.g. chips, nuts and coffee beans.</p> | <p>To be used with rotary rack, suitable for cooking gyoza dumplings, fish, rice roll etc.</p>                                                                         | <p>Insert this plug at the centre of the pot before cleaning in order to avoid water leakage.</p>           |

## Optional Accessory

|                                                                                                                       |
|-----------------------------------------------------------------------------------------------------------------------|
| <p>Casserole Pot With Cover</p>  |
| <p>Suitable for rice, claypot rice, cakes, noodles, soup and etc.</p>                                                 |

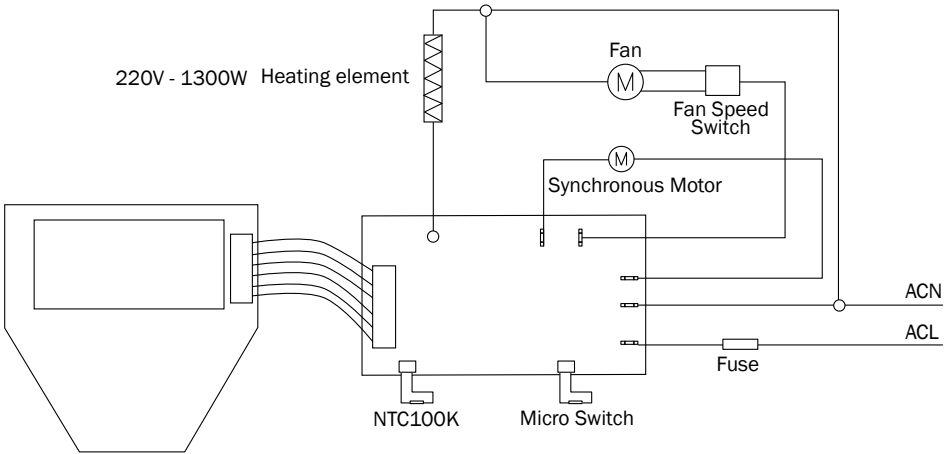
# Troubleshooting

If the following problems are encountered, follow the instructions below. If the problem persists, please contact our Customer Services and Repair Centre.

**Note:** For safety purpose, any unauthorised attempt to dismantle the product is prohibited.

| Phenomenon                                    | Solution                                                                                                                                                                                                                                                              |
|-----------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Release of smoke during its first operation.  | <ul style="list-style-type: none"><li>Heat the empty glass container at the highest temperature 250 °C for 5 minutes. This will evaporate the protective grease coating.</li></ul>                                                                                    |
| Failure to operate the appliance.             | <ul style="list-style-type: none"><li>Check whether the power cord is properly plugged into both the socket and the main body.</li><li>Check whether the lid is closed.<br/>(Note: When the lid is not completely closed, the appliance will not function.)</li></ul> |
| Cooking pot does not heat up.                 | <ul style="list-style-type: none"><li>Check whether the appliance is set to operate at a high enough temperature.</li></ul>                                                                                                                                           |
| Motor fan continues to operate after cooking. | <ul style="list-style-type: none"><li>To cool down the appliance, the fan will keep operating until the temperature falls below 100 °C.</li></ul>                                                                                                                     |
| The lid or glass container is cracked.        | <ul style="list-style-type: none"><li>Order replacement at German Pool's Customer Services and Repair Centre.</li></ul>                                                                                                                                               |

# Circuit Diagram



# Technical Specifications

|                                         |                                  |
|-----------------------------------------|----------------------------------|
| Model                                   | CKY-989D                         |
| Voltage                                 | 220 V                            |
| Frequency                               | 50 Hz                            |
| Power                                   | 1,300 W                          |
| Thermostat                              | 50 - 250 °C                      |
| Timer                                   | 1 - 99 min                       |
| Cooking Pot Dimension (With Base Stand) | (H) 360 mm (W) 332 mm (D) 443 mm |
| Container Dimensions                    | (H) 168 mm (Ø) 332 mm            |
| Capacity                                | 12 L                             |
| Net Weight                              | 7.7 kg                           |

Specifications are subject to change without prior notice.  
If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.  
Refer to [www.germanpool.com](http://www.germanpool.com) for the most up-to-date version of the Operating Instructions.

# 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)。

\* 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，郵寄至本公司。



# Warranty Terms & Conditions

Under normal operations, the product will gurantee a 1-year full warranty provided by German Pool (effective from the date of purchase).

\* This warranty is not valid until customer registration information is received by our Service Centre within 10 days of purchase via one of the following means:

1) Visit our website and register online:  
[www.germanpool.com/warranty](http://www.germanpool.com/warranty)

2) Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供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 original purchase invoice will be required for any repairs. Warranty will be invalidated if information provided is found to be inaccurate.

|                       |                 |
|-----------------------|-----------------|
| 型號 Model No. :        | <b>CKY-989D</b> |
| 機身號碼 Serial No. :     | _____           |
| 發票號碼 Invoice No. :    | _____           |
| 購買商號 Purchased From : | _____           |
| 購買日期 Purchase Date :  | _____           |

- 未能出示購買發票正本者，將不獲免費維修服務。
- 用戶應依照說明書的指示操作。本保用並不包括：
  - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
  - 因天然與人為意外造成的損壞 (包括運輸及其他)；
  - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
- 於下列情況下，用戶之保用資格將被取消：
  - 購買發票有任何非認可之刪改；
  - 產品被用作商業或工業用途；
  - 產品經非認可之技術人員改裝或加裝任何配件；
  - 機身編號被擅自塗改、破壞或刪除。
- 總代理有權選擇維修或更換配件或其損壞部份。
- 產品一經被轉讓，其保用即被視作無效。

- Customer who fails to present original purchase invoice will not be eligible for free warranty service.
- Customer should always follow the operating instructions. This warranty does not apply to:
  - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
  - damages caused by accidents of any kind (including material transfer and others);
  - operating failures resulting from applying incorrect voltage, improper usage, and unauthorized installations or repairs.
- This warranty is invalid if:
  - the purchase invoice is modified by an unauthorized party;
  - the product is used for any commercial or industrial purposes;
  - the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
  - the serial number is modified, damaged or removed from the product.
- German Pool will, at its discretion, repair or replace any defective part.
- This warranty will be void if there is any transfer of ownership from the original purchaser.

## 客戶服務及維修中心

|                           |                   |
|---------------------------|-------------------|
| 香港                        | 澳門                |
| 九龍灣啟興道1-3號                | 澳門俾利喇街145號        |
| 九龍貨倉10樓                   | 寶豐工業大廈3樓          |
| 電話：+852 2333 6249         | 電話：+853 2875 2699 |
| 傳真：+852 2356 9798         | 傳真：+853 2875 2661 |
| 電郵：repairs@germanpool.com |                   |

## Customer Service & Repair Centre

|                                 |                                      |
|---------------------------------|--------------------------------------|
| Hong Kong                       | Macau                                |
| 10/F, Kowloon Godown            | 3/F, Edificio Industrial Pou Fung,   |
| 1-3 Kai Hing Road, Kowloon Bay, | 145 Rua de Francisco Xavier Pereira, |
| Kowloon, Hong Kong              | Macau                                |
| Tel : +852 2333 6249            | Tel : +853 2875 2699                 |
| Fax : +852 2356 9798            | Fax : +853 2875 2661                 |
| Email : repairs@germanpool.com  |                                      |

此保用只適用於香港及澳門 | This warranty is valid only in Hong Kong and Macau

**GERMAN**  
POOL  **德國寶**

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

### 香港 Hong Kong

香港九龍土瓜灣馬頭角道116號  
新寶工商中心2期113號室

Room 113, Newport Centre Phase II, 116 Ma Tau  
Kok Road, Tokwawan, Kowloon, Hong Kong.

電話 Tel: +852 2773 2888

傳真 Fax: +852 2765 8215

### 中國 China

廣東省佛山市順德區  
大良南國東路德順廣場三層

3/F, Takshun Plaza, Nanguo East Road,

Shunde, Foshan, Guangdong

電話 Tel: +86 757 2980 8308

傳真 Fax: +86 757 2980 8318

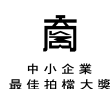
### 澳門 Macau

澳門俾利喇街145號  
寶豐工業大廈3樓

3/F, Edificio Industrial Pou Fung,  
145 Rua de Francisco Xavier Pereira, Macau

電話 Tel: +853 2875 2699

傳真 Fax: +853 2875 2661



© 版權所有。未獲德國寶授權，不得翻印、複製或使用本說明書作任何商業用途，違者必究。

© All rights reserved. Copying, reproducing or using the contents of this manual is not allowed without prior authorization from German Pool, violators will be prosecuted.

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