

82公升特大額定容量 一次炮製全家大餐

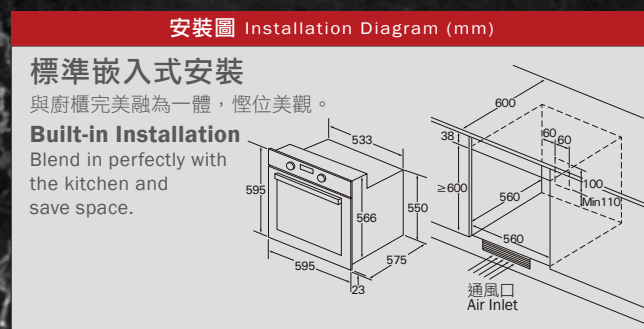
82L Extra-Large Rated Capacity Cooks Whole Family Meal All In One

全新嵌入式焗爐特設82公升特大額定容量，媲美專業型焗爐，可輕鬆炮製8-10人份菜餚；爐內設有5層烤盤位置，可按食物份量及體積靈活擺放，原隻火雞、烤鴨亦完全無問題，亦可同時烹調多款菜式，炮製豪華大餐絕無難度，足夠全家分享。

82L extra-large rated capacity lets you cook a complete meal for 8-10 persons all in one go. 5-tier design can be freely adjusted to accommodate the largest of poultrys or place in cook several dishes simultaneously, saving you both time and electricity.

技術規格 Specifications	
型號 Model	EVC-282
電壓 Voltage	220 - 240 V
頻率 Frequency	50 / 60 Hz
功率 (最大) / Power (Max)	2,900 W
額定容量 Rated Capacity	82 L
機身尺寸 高x闊x深 (毫米) Product Dimensions HxWxD (mm)	(H)595 x (W)595 x (D)575
淨重 Net Weight	33 kg
總重連包裝 Gross Weight (w/Packing)	36 kg
保養年期 Warranty	一年 1 year

隨機配件 Accessories	
 不銹鋼烤架 (1個) Stainless Steel Grill Grate (1 pc)	 食物烤盤 (1個) Baking Tray (1 pc)



* 產品配件為隨機顏色，圖片只供參考。
Color of accessories are randomly selected. Images are for reference only.

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。中英文版本如有出入，一概以中文版為準。
Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version. If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

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EVC-282-PS-23(2)

GERMAN
POOL



嵌入式焗爐

EVC-282



82L 額定容量
Extra-Large
Rated Capacity

上下發熱線
立體加熱
Grill | Bake | 3D Hotair

50°C-250°C
精準控溫
Precise Temperature Control



BUILT-IN OVEN

升級2900W超強火力 極速烹調慳時間

2900W Extra Strong Power Cooks Fast & Saves Time

全新嵌入式焗爐配備升級2900W特強功率輸出，讓熱力迅速傳遍整個爐腔，配合頂部、底部、背部發熱線，以及熱風對流系統的靈活加熱組合，烹調無需久等，極速煮出色、香、味俱全的百變美食，在家都可輕鬆品嚐大廚專業級佳餚。

All new Built-in Oven EVC-282 has 2900W super strong power output, so heat quickly and evenly permeates the whole oven cavity, letting you bake and grill like a pro while saving you both time and electricity.

烤
Grill

焗
Bake

熱風對流
Hot Air
Convection





標準嵌入式尺寸 毋須更改廚櫃 Standard Flush Inset Design No Need To Redo Your Cabinets

全新嵌入式焗爐的機身高度及闊度為595毫米標準嵌入式電器尺寸，升級廚房時，只需拆除舊有焗爐，即可簡單直接一換一升級成新爐，可避免大工程改動廚櫃的麻煩，同時省卻裝修的額外成本和時間。

Perfect flush inset dimension of 595 x 595mm is designed to let you replace your old built-in oven without having to renovate your kitchen cabinets. A simple "out with the old, in with the new", and enjoy all the benefits of EVC-282 without any sawdust and hassle.



優質搪瓷爐腔 High Quality Enamel Cavity

爐腔內壁特別採用食品級安全優質搪瓷塗層，全家大細食得安心。
Oven cavity is constructed with food-grade enamel coating that is safe, durable and easy to clean.



24小時定時及預約 24-Hour On Timer & Off Timer

可自由設置定時及預約烹調，到時到候即可品嚐熱騰騰的美味菜餚。
Adjustable timers from 1 to 24-hr let you preset cooking and finishing time to your exact liking.



防燙雙層玻璃門 Non-Scorching Double Glass Door

耐熱性極佳，可承受約300°C高溫；爐門更可簡易拆卸，方便清潔。
Highly heat-resistant of up to 300°C, and oven door can be detached for easy cleaning.



簡潔輕觸面板 Easy-To-Use Touchscreen Design

配備輕觸式控制面版，簡約美觀，烹調功能、時間及溫度一目了然。
Chic and easy-to-use touchscreen control panel lets you see the temperature, time and all the functions at a glance.



彈出式旋鈕 Pop-Up Turn Knobs

旋鈕只有在彈出時才能轉動，避免兒童意外操作，清潔面板更方便。
Turn knobs can only be rotated when they are popped up, avoiding accidental turn-on and ensuring safety.



智能爐內照明燈 Smart Oven Lighting

照明效果清晰自然，方便透視烹調過程，掌握烹調狀態。
Bright oven lighting lets you monitor the cooking process clearly, and it makes cleaning much easier as well.

內置10種加熱組合 50°C -250°C精準控溫

全新嵌入式焗爐以高精準度電子控溫加熱，50°C-250°C超廣溫度調節範圍，精準控溫，輕鬆應對各種食物，因材施教，配合10種加熱組合，讓您輕鬆達到至理想烹調效果。



解凍 Defrost

風扇旋轉快速解凍冷藏食物，將三文魚、帶子等食材鮮味從冰封中解放。
High speed fan quickly defrosts and revives frozen food from their icy seals.



上下加熱 Top + Bottom Heating

頂及底部發熱線啟動，烘焙蛋糕、馬卡龍等，能做出金黃色的完美效果。
Heat is simultaneously emitted from both top and bottom, achieving perfect baking results.



上下加熱+熱風 Top & Bottom Heating + Fan

風扇、頂及底部發熱線啟動，讓餅乾曲奇全方位受熱，口感鬆軟香脆。
Great for baking cookies and biscuits where you want a crunchy exterior with a soft heart.



下加熱 Bottom Heating

底部發熱線啟動，熱力慢慢滲透，鎖住肉汁，亦可用於翻熱菜餚或補焗。
Heat slowly permeates thick cuts of meat, sealing in juices and flavors. Also good for reheating.



背加熱+熱風 Back Heating + Fan

爐腔均勻受熱，避免因高溫令食物失去質感，適合炮製蘋果批等甜品。
Oven is evenly heated throughout so food retains its optimal texture. Great for pies and tarts.

10 Versatile Cooking Functions 50°C -250°C Precise Temperature Control

With 10 heating combinations, 50°C-250°C temperature range and high precision temperature control, EVC-282 gives you perfect cooking results every time.



上加熱+燒烤 Top Heating + Fan

頂部雙發熱線啟動，熱力集中於爐腔上半部，食物較易達到金黃色效果。
Heat is concentrated on the top so food attains a delicious golden exterior.



上加熱+燒烤+熱風 Top Heating + Grill + Fan

燒烤之餘，配合風扇將熱力均勻散布，火雞等較大食材皆可完全烘烤。
Top element, grill and fan together ensures heat is distributed evenly inside the oven.



下加熱+背加熱+熱風 Bottom & Back Heating + Fan

風扇、底及背部發熱線啟動，食物受熱均勻，避免高溫使水份流失。
Food is quickly and evenly heated, shortens cooking time to retain the moisture inside.



下加熱+熱風 Bottom Heating + Fan

底部發熱線啟動，配合風扇高速轉動，適合用於烘烤薄餅、批類食物。
Bottom element and fan creates 3D hot air circulation for crunchy pizza or pie crusts.



燒烤 Grill Element Only

頂部燒烤發熱線啟動，適用於牛扒等肉類食材，逼出油份，金黃更可口。
Heat with top element only; forces out fat while locking in meat juices and flavors.