



30°C-230°C 精準控溫 30°C-230°C Precise Heat Control

以高精準度電子控溫加熱，配備30°C-230°C超廣溫度調節範圍，精準控溫，輕鬆應對各種食物和烹調方式，因材施溫，美味、健康一機搞掂。

With high-precision digital heat control and a wide range of cooking temperature, this steam oven can cook any type of food at its most suitable temperature.

59種預設食譜 59 Preset Recipes

內置多達59種預設食譜，包括烤牛扒、烤魚、蒸魚等多種美食，自動為您炮製百變料理，任何菜式都毫無難度，即使對烹調一竅不通亦能秒變廚藝高手。

With 59 preset recipes including steak, grilled fish, steamed fish, you can turn into a cooking pro in no time, and anyone can make delicious food at home easily.



技術規格 Specifications	
型號 Model	SGV - 2623
電壓 / 頻率 Voltage / Frequency	220 - 240 V / 50 - 60 Hz
功率 Power	2,000 W
爐內壁物料 Cavity Material	SUS304 高級不銹鋼 Stainless Steel
產品尺寸 Product Dimensions	(H) 350 (W) 451 (D) 480 mm
爐腔尺寸 Oven Cavity Dimensions	(H) 220 (W) 365 (D) 300 mm
淨重 Net Weight	16 kg
總重連包裝 Gross Weight With Packing	18 kg

隨機配件 Accessories				
				
網架 1 個 1 Wire Rack	集油盤 1 個 1 Grease-Collecting Tray	煮食盤 1 個 1 Cooking Tray	隔熱手套 1 隻* 1 Oven Mitten	海綿 1 塊* 1 Sponge

多功能蒸氣焗爐系列 Multifunctional Steam & Grill Oven Series					
					
座檯式 Free standing SGV-2623	座檯式 Free standing SGO-2140M	嵌入式 Built-in SGV-5228			
					
座檯式 Free standing SGV-3921R	座檯式 Free standing SGN-B4021	座檯式 Free standing SGV-2617			

* 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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GERMAN POOL



多功能蒸烤焗爐

SGV-2623



蒸
STEAM

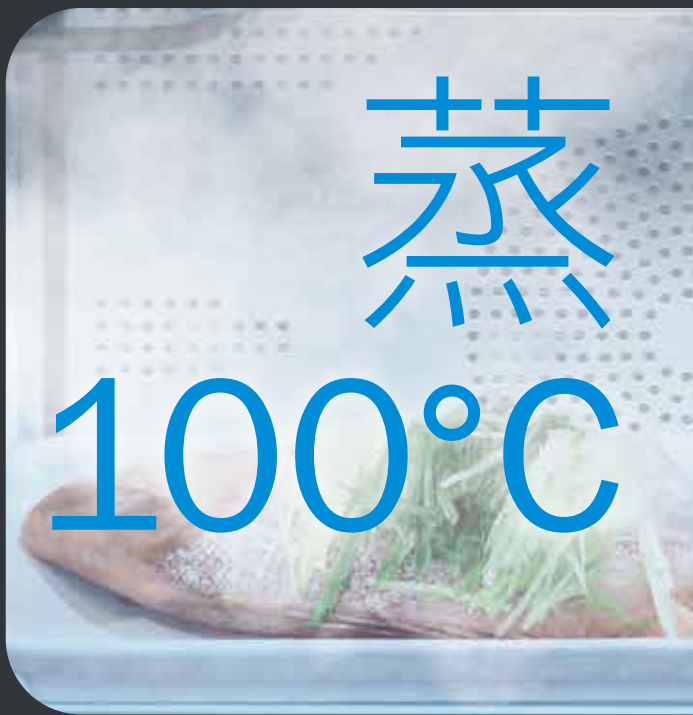
烤
GRILL

熱風對流
3D HOT AIR

26L
超大容量
CAPACITY



MULTIFUNCTIONAL STEAM & GRILL OVEN



蒸烤焗全能 Freestyle Cooking Trendsetter

全新多功能蒸烤焗爐將蒸、烤、焗融於一身，蒸氣烹調鎖住水份，讓食物鮮嫩多汁；配合立體烤焗功能，輕鬆做到外脆內嫩口感，輕鬆炮製大廚級健康菜式。

The Multifunctional Steam & Grill Oven locks the moisture and taste in food with steam, and gives it crispiness with the 3D baking function, letting you create your own artisanal cuisine with ease and convenience.

立體熱旋風 3D Heat Circulation Convection

特設熱風對流系統吹送熱風，加速熱循環，將熱量均勻送至爐內每一個角落，食物受熱更均勻；烤雞可保持外酥內嫩，烘焙蛋糕可令其質感細膩，外型更均稱！

Comes with a hot air convection system that evenly circulates heat to every corner inside the oven, ensuring even and thorough cooking, making the food crispy on the outside but tender on the inside.



十項全能 烹調樣樣掂

Truly Multifunctional with 10 Preset Functions

集蒸氣、高溫蒸、低溫蒸、熱風對流、蒸烤、燒烤、慢燉、發酵、解凍及預熱十大功能於一身，一機輕鬆炮製多種特色美食，蒸魚、烤雞、蛋糕、點心樣樣皆能，一按即煮，簡單、快捷、方便。
With Steam, High Steam, Low Steam, Convection, Steam Grill, Grill, Bake, Stew, Ferment, Defrost and Preheat functions, you can make all sorts of dishes with the simple push of a button.



26L 額定容量 | **59** 智能食譜
RATED CAPACITY | RECIPES



雅緻慳位設計 Elegant Space-Saving Design

體積細而內藏26公升額定容量，原條鮮魚、原隻雞或分層烹調都無問題。The oven has a sleek build but a large rated capacity of 26L. You can fit in a whole chicken and fish easily.



智能爐內照明燈 Smart Inner Lighting

照亮爐腔方便透視烹調過程；設自動熄燈功能，減少耗電。The built-in lighting makes monitoring the cooking process easier; automatic power-off helps to save electricity.



優質不銹鋼內膽 High-Quality Stainless Steel

爐內壁採用食品級304不銹鋼，堅固耐用，具極佳導熱和保溫功能。Oven cavity is built with 304 stainless steel which is strong, durable and heat-conductive.



三層高度自由調節 3-Tier Free Height Adjustment

可按食物份量及體積靈活調節，亦可同時烹調多款菜式，輕鬆又省時。The three baking tray slots in the oven allow flexibility in placing food of different amounts and sizes.



防燙三層玻璃門 No-Scorch Triple-Glazed Door

三層玻璃爐門，耐熱性極佳，可承受約300°C超高温，使用更安全。The triple-glazed oven door is highly heat-resistant, and able to withstand up to approximately 300°C.



900ml易拆儲水箱 900ml Detachable Water Tank

儲水箱容量達900ml，注滿清水可連續蒸煮約1小時，無需頻繁加水。The water tank has a volume of 900 ml. After a full refill, the Steam function can operate for 1 hour continuously.



蒸煮 Steam

有效保存食物水份與營養，原汁原味又健康。按鍵即蒸，烹調食物快捷簡單。Retains food's moisture and nutrients, creating healthy and flavorful dishes with the simple push of a button.



高溫蒸 High Steam

以高達200°C高溫蒸煮食物，保持食物鮮嫩多汁之餘迫出油份，食得更健康。200°C high temperature steaming locks in juiciness while melting off excess fat.



低溫蒸 Low Steam

以50°C-80°C低溫慢煮，完美控制食材生熟程度，亦能最大程度保留食物營養。50°C-80°C low temperature steaming lets you retain food's nutrients to the max.



燒烤 Grill

配備雙發熱管，革命性獨立調溫功能，確保食物受熱均勻，做出更理想烘焙效果。Separately controlled dual heating elements ensure food is evenly heated, and your baking comes out perfect every time.



慢燉 Stew

以蒸氣慢燉萃取食材精華，尤其適合製作燉湯及各式養生湯水，鎖住食物營養。From double-boiled soups to western bisques, any soup or stew can be done to perfection with the touch of a button.



蒸烤 Steam Grill

集蒸煮與烤焗之大成，保持食物鮮美可口、原汁原味，適合烤煮易燒焦的食物。Steam plus grill together seal in food's moisture while attaining a crispy grilled effect. Perfect for foods that burn easily.



熱風對流 Convection

吹送熱風，將熱量均勻送至爐內每個，逼出食物油脂，輕鬆做到氣炸效果。Hot air convection evenly distributes heat to every corner inside the oven, achieving perfect air-fry result every time.



發酵 Ferment

50°C黃金發酵溫度讓麵糰充分發酵，喚醒自然麥香，為烘焙美味麵包做好準備。50°C is the prime temperature which allows dough to rise. Makes perfect dough for baking each time.



解凍 Defrost

40°C-60°C蒸氣極速解凍食物，快捷又衛生，不傷食物纖維，適合肉類及海鮮。40°C-60°C steam defrosts frozen food to room temperature without destroying its original flavor. Perfect for defrosting meat and seafood.



預熱 Preheat

烘焙之前預熱焗爐，以使用最理想的溫度、時間，做出最佳烤焗效果。Preheat your oven to the perfect temperature for optimum cooking results.