




規格 Specifications

型號 Model	CKY-988
電壓 / 頻率 Voltage / Frequency	220-240V / 50Hz
功率 Power	1200-1400W
溫度調節範圍 Thermostat	50-250 °C
時間控制範圍 Timer	1-119 min
玻璃容器尺寸 Container Dimensions	(H) 160 mm (Ø) 300 mm
煮食鍋尺寸連底座 Product Dimensions (w/Stand)	(H) 350 mm (W) 483 mm (D) 334 mm
容器容量 Container Capacity	12L
淨重 Net Weight	7.4kg
總重連包裝 Gross Weight (w/Packing)	9.98kg

隨機配件 Supplied Accessories

網盤 Stainless Steel Basket 	高架 High Rack 	取物夾 Plate Lifter 
適用於烹調較零碎的食物如薯條、堅果、咖啡豆等。 For cooking tiny food items, e.g. chips, nuts and coffee beans.	適用於需靠近發熱體的食物如串燒、叉燒、豬頸肉、雞翼等。 Allow food such as skewers to be placed near heat source.	用以提取器皿或食物，以防燙手或翻倒汁液。 A handy tool for carrying food or plate in and out of the cooking pot.
轉架 Rotary Rack 	煎碟 Frying Pan 	膠塞 Rubber Hole Plug 
適用於烹調較大型的食物如烤雞、燉湯、煲仔飯等。 Designed for large food items, e.g. roast chicken and casserole.	適用於煎餃子、煎魚、腸粉、蘿蔔糕及其他食物。 For pan-frying gyoza dumplings, fish, rice cakes, turnip cakes, etc.	清洗前把膠塞安裝在玻璃鍋中央，以防漏水。 Insert this plug to clean the pot to avoid water leakage.

另購配件 Optional Accessories

廚寶 Casserole Pot 	食譜 Cookbook 	食譜光碟 Recipe DVD 
適用於燉飯、煲仔飯、燉湯、湯麵等。 For making rice casserole, noodle soup, wonton soup, sukiyaki, etc.	詳列多款光波爐菜式之製作方法及秘訣。 Exclusive cookbook with over a dozen Halogen Pot recipes and operating tips.	專人示範光波爐多款簡易菜式。 Exclusive DVD with demo videos of over 20 Halogen Pot recipes.

*規格和設計如有變更，恕不另行通知。 Specifications are subject to change without prior notice.

德國寶 (香港) 有限公司 GERMAN POOL (HONG KONG) LIMITED

香港 Hong Kong

九龍土瓜灣馬頭角道116號
新寶工商中心高層地下2-4號室
Room 2-4, Upper G/F, Newport Centre,
116 Ma Tau Kok Road,
Tseukwan, Kln.
電話 Home Appliances: T. +852 2773 2888
廚櫃 Kitchen Cabinetry: T. +852 2773 2828

香港灣仔
摩利臣山道22號
(舊洋灰店對面)
Ground Floor,
22 Morrison Hill Road,
Wanchai, Hong Kong
T. +852 3110 2030

九龍長沙灣長裕街15號
永利工業中心地舖
(舊彩色漆油站出口)
6/F Wing Ming Industrial Centre,
15 Cheung Yue Street,
Cheung Sha Wan, Kln
T. +852 2370 3189

九龍九龍灣宏照道
38號 MegaBox L5-5
(即海濱商場)
Shop L5.5, MegaBox,
38 Wang Chiu Road,
Kowloon Bay
(Coming Soon)

中國 China

廣東省佛山市順德區
大良南國東路
御德美家三層
3/F Takshun Plaza,
Nanguo East Road, Shunde,
Foshan, Guangdong
T. +86 757 2980 8308

澳門 Macau

澳門宋玉生廣場263號
中土大廈15樓1座
Alameda Dr. Carlos
D'Assumpcao No. 263,
Edif. China Civil Plaza,
15 Andar, L Macau
Tel: +853 2875 2699

更多產品資訊



© 版權所有。未經本公司授權，不得翻印、複製或使用本單張作任何商業用途。
All rights reserved. Copying, reproducing or using the contents of this leaflet is not allowed without prior authorization from German Pool.

HPX-CKY988-PS-14(5)

GERMAN
POOL



德國寶



開心相伴 30 載

全新

光波萬能煮食鍋

光波爐 · 非一般烤焗爐

CKY-988 12L



連續十年蟬聯香港名牌
並榮獲十年成就獎



www.germanpool.com



HALOGEN COOKING POT

QR to: <http://www.germanpool.com/chi/products/index.php>

Back

Front



CKY-988 12L

無火、無炭、無錫紙 健康燒烤新煮意

No Flame, No Charcoals, No Aluminium Foil –
The Healthy Way to Barbecue

超級旋轉光波爐加入創新360°立體環迴旋轉功能，配合遠紅外線的熱傳導、熱穿透及熱對流，煮食更快，效果更均勻。秉承德國光波爐一貫多功能特性，能燒、烤、焗、蒸、燉、翻熱、解凍，甚至炸的效果，按鍵即可自動烹調出多款美味菜式，操作簡易。過程無油無煙無輻射，更毋需錫紙或炭火，絕對安全健康，食得放心。

German Pool Auto-Spin Halogen Cooking Pot is equipped with brand new 360° whirling spin function, together with FIR penetration, convection and conduction, cooking is faster with better overall results. Multifunctional by definition, it can grill, steam, bake, toast, broil, roast, re-heat or defrost with a simple touch of a key. You can prepare a healthy meal effortlessly with no fumes or microwave radiation produced. With no aluminium foil or charcoals needed in the process, food safety is assured.

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。

一按式功能鍵 一鍋多用 One-Touch Auto Functions

光波萬能煮食鍋集多功能於一身，能燒、烤、焗、蒸、燉、翻熱、解凍，甚至炸的效果，能代替燒烤爐、焗爐、多士爐、炸鍋及爆谷機等多種電器。微電腦預設多項一按式烹調功能，按鍵即製煲仔飯、薄餅、蒸魚等百變菜式，達到理想烹調效果，時間及溫度亦可彈性調節，入廚從此變得輕鬆簡單。

Halogen Cooking Pot combines the electric grill, rice cooker, conventional oven, microwave oven, toaster, stewing pot and skillet in one machine. Unique one-touch function keys are designed to cook various dishes automatically. It also enables flexible time and speed adjustment for great convenience.

無油低脂 健康煮食 Healthy Cooking

炸薯條、炸腰果甚至醃製食物時不但完全毋須加入食油，反而煮食鍋還會透過光波穿透力，令食物內的脂肪加速沸騰，迫使油脂加快排出，煮食過程更不產生油煙和輻射，讓你吃得健康。

When using Multi-Purpose Halogen Cooking Pot, no oil is needed during preparation and cooking process. Heat waves can penetrate directly into meat. It effectively drives out fats and reduces grease within food. Thus cholesterol content can be kept to a minimum.

節能省時 操作靈活 Energy-Efficient

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，加快烹調速度。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，達至最佳節能效果。

Owing to the powerful heating element together with the patented internal circulating system, Halogen Cooking Pot transfers heat to food by means of convection, conduction and penetration all at one time. As a result, food can be cooked within a much shorter time.

自動清洗 清潔方便 Self Cleaning

光波發熱管之熱力不僅能將食具表面加熱以達高溫消毒效果，更可自動清潔難洗污垢，只需將清水及清潔劑注入鍋內加熱，便能分解玻璃容器內之油污和食物殘漬，清洗變得前所未有的方便、容易。

Just add in mild detergent and water into glass container, and it can remove oil and tough stain.



Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.

無炭無錫紙健康燒烤 遠離有害物質 Charcoal and Foil Free Healthy Barbecue, Minimizing Harmful Substances

傳統燒烤採用炭火，但炭火所產生的有害雜質會黏附在食物表面，進食時被一同吸收，直接損害健康。德國寶超級旋轉光波爐利用遠紅外線來加熱，不用炭火，保障健康。

另外，炭火燒烤時多用錫紙包裹食物，以增加其傳熱性。錫紙於加熱時會釋出鋁，吸入體內後會損害健康。使用德國寶超級旋轉光波爐則毋須錫紙都能快速煮熟食物，免除吸入有害金屬的擔憂。

Charcoals are used in traditional barbecue. Food absorbs the harmful substance produced from burning charcoal which is bad for health when consumed. German Pool Auto-Spin Halogen Cooking Pot heats with far infrared rays without the need of charcoals.

Food is often wrapped in aluminium foil to speed up heat transmission in traditional barbecue. Once heated, the foil releases aluminium which is harmful when inhaled. German Pool Auto-Spin Halogen Cooking Pot does not need aluminium foil as the speed of FIR heating is much higher.

高低溫煮食均可 減少雜環胺 Brilliant both at high and low temperature cooking

平日以炭燒烤或使用傳統燒烤爐，溫度往往高達300°C以上，容易令肉類產生致癌物雜環胺 (HA)，烹煮時間越長，HA越多。德國寶光波萬能煮食鍋，利用“熱穿透”、“熱對流”、“熱傳遞”三重加熱，50-250°C超廣控溫範圍，高溫低溫均可烹調，輕鬆達到理想燒烤效果，煮食時間更縮短2-3倍，大大減少產生有害物質HA的機會；同時非明火燒烤，可避免炭火所產生的有害雜質及燒焦物，保障健康。

Open flame cooking often takes place at over 300°C. At this temperature, Heterocyclic Amines (HA) may form in meats. The longer the cooking, the more HA accumulates in the meat. And at high concentration, HA may be carcinogenic. German Pool's Halogen Cooking Pot operates between 50-250°C, and its effective heat penetration, convection, and conduction heat up food evenly to create an ideal grilling effect, shortening time for up to 200 to 300 percent. German Pool's Halogen Cooking Pot can avoid the formation of toxins often formed over open flame cooking, reducing the occurrence of HA, protecting your health.

加入創新360°立體環迴旋轉功能，效果更勝一籌！ Brand New Advanced 360° Whirling Spin Function!



更快更慳電

360°立體環迴旋轉功能加強了光波爐內遠紅外線熱力的熱對流，在同樣的溫度設定下，可以更短時間將食物煮熟，更節能省電。

Faster and Energy Saving

The 360° Whirling Spin Function strengthens the heat convection inside the glass pot. Therefore, food can be cooked in shorter time under the same temperature setting and thus less energy is consumed

效果更均勻

360°全方位環迴旋轉，可使食物受熱更均勻，不會出現死位，特別針對如燒雞等體積大、形狀不規則的食物，提升整體烹調效果。

Better Overall Results

Food can be heated more evenly and thoroughly with the 360° whirling spin function, especially useful in cooking large and irregular food items.



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。

Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.

靈活一按式烹調功能鍵 Versatile One-touch Function Keys

蛋糕 Cake



烘焙蛋糕點心，可選用烘盤及低架，效果香軟美味。
DIY cake baking is made easier with this function.

快速加熱 Turbo



製作肉類燒烤如羊架、牛柳、烤雞等，外層香脆之餘仍能保留鮮嫩肉汁。
Create a crispy texture on the outside and yet retain juiciness inside for meat dishes such as roasted chicken and lamb rack.

消毒 Sterilize



以光波發熱管之熱力將食具表面加熱，達至消毒效果。
Heat up dishwares and utensils for sterilizing purpose.

焗乾 Heat Dry



低熱力高風速烤焗，去掉食物多餘水份，可解凍食物，或略烘堅果作入饌之用。
Dry food in high fan speed and low heat, ideal for defrosting food and preparing toasted nuts as flavorings.

蒸魚 Steam



蒸煮海鮮魚類，毋須看管火候，肉質保持鮮美。
Steam your favourite fish or seafood dishes in the most carefree way.

GERMAN POOL



清洗 Clean



加入清水及洗潔精，光波爐能以均勻熱力迅速分解玻璃器皿內之食物殘漬。
Simply add water and detergent, the heat circulating system can breakdown tough stains and grease in a few minutes.

薄餅 Pizza



烤焗蒜蓉包或急凍意式薄餅，只消短短數分鐘，效果比微波爐更香脆滋味。
Make garlic bread and toast frozen pizza in a few minutes only. The food is made tastier and crispier than ever.

翻脆 Toast



以高熱將食物表面烤脆，用來翻熱已熟甚至隔夜食物，使其回復鬆脆可口。
Toast function lets you reheat and bring a crunchy texture to cooked and leftover food.

煲仔飯 Rice



配合廚寶配件，輕易製作特式惹味的臘味煲仔飯。
Make a traditional pot of rice casserole with the help of the Casserole Pot accessory.



遠紅外線創新煮食科技

Innovative Far-Infrared Technology

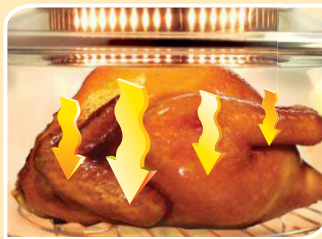
光波萬能煮食鍋帶領遠紅外線烹調新趨勢，助你炮製出色、香、味俱全的佳餚美點，煮食從此變得快捷、健康又安全。

Halogen Cooking Pot is a state-of-the-art cookware utilizing far-infrared (FIR) technology. It is fast, healthy and safe, delighting you with savoury dishes.

三重加熱 高效省時 Three-Way Efficient Heating

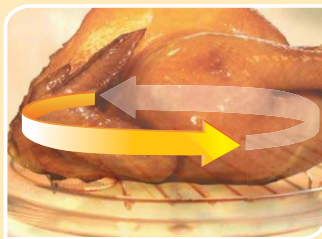
光波爐透過環形光波管釋放遠紅外線，再配合熱對流及熱傳導方式，進一步加快傳熱，省時節能。舉例一般2500W焗爐烤雞需時最少45分鐘，而光波爐1300W則只需20分鐘便完成。

Halogen Cooking Pot's circular heating element gives out FIR rays. By combining FIR penetration with convection and conduction, it further speeds up the cooking process and thus saves energy. For example, it takes 45 minutes to grill a chicken in an oven with 2500W, while it takes only 20 minutes in the 1300W Halogen Cooking Pot.



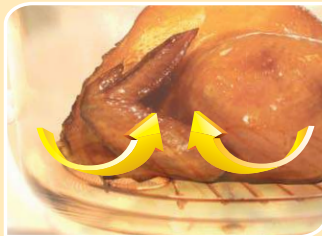
熱穿透 Penetration

遠紅外線高溫熱能直接滲透食物內部，加熱特快。
FIR rays penetrate the food with high heat for fast cooking.



熱對流 Convection

熱旋系統以對流方式均勻傳送熱能，加快傳熱。
Heat circulating system speeds up the cooking process.



熱傳導 Conduction

導熱爐架將熱能直接傳送至食物。
Heat is conducted to food directly through the racks.

遠紅外線技術 FAR INFRARED TECHNOLOGY

無輻射保安全 No Microwave Radiation

遠紅外線是太陽光線之一，對人體完全無害，與微波輻射全然不同。目前，日本及美國等先進國家已將遠紅外線廣泛應用於煮食、保暖及醫療產品。光波爐採用遠紅外線發熱，無微波輻射、無火、無煙，是安全健康的煮食方式。

FIR is a specific light wave from the sun. Unlike microwave radiation, FIR rays are natural and not harmful to humans. Hence, FIR rays are widely applied to products for cooking, heating and medical purposes in countries such as Japan and the USA. Halogen Cooking Pot does not emit microwave radiation, flames nor smoke. It is one of the safest and healthiest cooking tools available.

吃出原汁原味 Juicy & Delicious

遠紅外線能量穿透食物，從內至外加熱食物，既避免食物未熟時表面已被烘乾的情況，更能有效保留食物內的水份及肉汁。遠紅外線同時有助活化食物中之水分子，以光波爐製作烤肉皮脆肉嫩。

FIR rays penetrate food for deep heating. Food is heated up from inside out, preventing the surface from turning dry and charred before it is even fully cooked while sealing in juices. FIR rays also help activate the moisture inside food. Grilled meat features crispy surface and tender texture.

健康無油煮食 Oil-Free Cooking

遠紅外線能夠迅速均勻地加熱食物，有效鎖住營養，由於熱能迅速傳到食物內部，烹調時更無須加入油份，讓你吃得健康。

FIR rays heat up food thoroughly and can effectively seal in nutrients. Since heat is swiftly transferred to the interior of food, oil is not needed for cooking. Healthy cooking is made easy.



特強玻璃鍋身 Premium Glass Container



耐溫差 Withstanding High Temperature Difference

先進玻璃鍋身，具備特強耐熱及抗溫差能力，可抵受180°C溫差。
Premium heat-resistant glass withstanding up to 180°C temperature difference.



耐衝擊 Anti-Shock

經防撞擊處理，無懼碰撞，持久耐用。
Enhanced anti-shock treatment for superb durability.



透視煮食過程 See-Through Design

清澈通透玻璃鍋身，讓煮食過程一目了然，比傳統煮食鍋具更易掌握烹調效果。
Crystal-clear transparent glass for easy monitoring of the cooking process.

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。

嶄新體貼機身設計 User-Friendly Design

易揭式連臂鍋蓋 "Easy-Lift" Cooking Pot Lid



鍋蓋與鍋身採用突破性連臂設計，打開時毋須分開放置鍋蓋，節省空間。

Without the need to set aside the lid, the unique design keeps the kitchen clutter-free and is convenient to use.

2段鍋蓋安全鎖 2-Tier Lid Lock



鍋蓋打開後會自動上鎖，確保玻璃鍋蓋不會意外跌下而受損。只需輕拉開鎖鍵，可將鍋蓋拉開至90°再上鎖，或閉上鍋蓋。

The lid will automatically be locked upon opening to prevent damage caused by accidental fall. Unlock the lid with the lid lock switch, and then pull the lid to lock at 90° or close the lid.

Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.

嶄新體貼機身設計

User-Friendly Design

開蓋自動暫停 Auto-Pause Feature

鍋蓋一經打開，煮食鍋即自動暫停運作，確保安全。

Halogen Cooking Pot is equipped with an auto-pause safety feature. Heating process automatically pauses when the lid is lifted.



自選3段風速 3 Fan Speeds

設高、中、低3段風速，選擇任何一個自動程式都可以因應不同食材或烹調需求，調較至最適當風速，煮食效果更得心應手。Select high, medium or low fan speed in every preset programme for different ingredients and cooking effect.



可拆式插頭 Detachable Power Cord

特設可拆式電源線插頭，使鍋身能輕易與電源線分離，易於收藏之餘，亦方便移動煮食鍋，真正入得廚房，出得廳堂。Detachable power cord makes cooking or moving much more convenient.



防傾倒裝置 Anti-Tipover Device

機背加設防傾倒裝置，使用安全。

The anti-tipover device ensures safe operation.



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。



多款可選配件 炮製百變美食

Get Creative with a Wide Range of Accessories



網盤 Stainless Steel Basket

適用於烹調較零碎的食物如薯條、堅果、咖啡豆等，並須配合轉架使用。

To be combined with Rotary Rack to use, suitable for cooking tiny food items, e.g. chips, nuts and coffee beans.



高架 High Rack

適用於需靠近發熱體的食物如串燒、叉燒、豬頭肉、雞翼等，或配合轉架進行雙層煮食。

Allow food such as skewers to be placed near heat source, can be used simultaneously with rotary rack for multi-level cooking.



煎碟 Frying Pan

專為煎煮而設，適用於烹調煎餃子、煎魚、腸粉、蘿蔔糕及其他食物。

For pan-frying gyoza dumplings, fish, rice cakes, turnip cakes, etc.



轉架 Rotary Rack

適用於烹調較大型的食物如烤雞、燉湯、煲仔飯等，可配合網盤或高架作旋轉烹調。

Designed for large food items, e.g. roast chicken and casserole or to combine with Stainless Steel Basket and High Rack to use.



廚寶 Casserole Pot

(另購配件 to be purchased separately)

中空設計加強熱力對流，使烹調效果更透徹均勻，適用於烹調燜飯、煲仔飯、燉湯、湯麵等。

Hollow design enhances heat circulation to cook food more evenly and thoroughly, suitable for making rice casserole, noodle soup, wonton soup, sukiyaki, etc.

Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.

光波爐特色食譜

Halogen Cooking Pot Delicious Recipes

滑雞臘味煲仔飯 Rice Casserole w/ Chicken & Chinese Sausage



圖片只供參考，實際效果可能有所不同。
Photos are for reference only, actual results may vary.

材料:	醃料:	汁料:	INGREDIENTS:	SEASONING:	CASSEROLE SAUCE:
雞片 臘腸片 冬菇絲 白米 蔥段 薑片	胡椒粉 雞粉 蒜蓉 生油 橄欖油	鹽 蠔油 薑蓉 紹酒 熟油 麻油	Chicken Chinese Sausages Chinese Mushrooms Rice Scallion Ginger	Pepper Chicken Powder Garlic Light Soy Sauce Olive Oil Salt Oyster Sauce Ginger Cooking Wine Sesame Oil	Dark Soy Sauce Light Soy Sauce Cooked Oil
做法:			PROCEDURES:		
1. 將醃料與雞肉一起拌勻，醃10-15分鐘備用。			1. Marinate chicken meat with seasoning for 10-15 min.		
2. 白米先浸半小時，瀝乾後放入廚寶內，加入熱水。			2. Soak rice in water for 30 min and then drain. Put rice into Casserole Pot and pour hot water over rice.		
3. 把準備好之雞肉、臘腸、冬菇和薑片平均鋪於米上，蓋上廚寶煲蓋。			3. Place chicken, sausages, mushrooms and ginger on top of rice, then cover Casserole Pot lid.		
4. 將煲仔飯置於低架，選擇 煲仔飯功能。			4. Place Casserole Pot into glass container (on Low Rack) and select rice function.		
5. 最後加入蔥段，淋上拌好之汁料即成。			5. When cook time is over, garnish with scallion and pour casserole sauce over rice.		

脆皮燒肉 Crispy Roast Pork



圖片只供參考，實際效果可能有所不同。
Photos are for reference only, actual results may vary.

材料:	INGREDIENTS:
豬腩肉 (五花腩, 連皮) 海鹽	Pork Belly with Skin Sea Salt
做法:	
1. 豬腩肉洗淨，均勻抹上海鹽，醃約2小時。	1. Rinse pork belly. Rub salt evenly and let sit for 2 hrs.
2. 豬肉汆水約10秒，盛起瀝乾，利用插肉針或叉子於豬皮上刺大量孔。	2. Scald pork in hot boiling water for about 10 sec. Pat dry meat. Then pierce lots of holes on pork skin with a sharp tenderizer or a pointy fork.
3. 打開光波多功能煮食鍋，豬肉置於低架上(豬皮向下)，以250°C燒15分鐘。	3. Inside Halogen Cooking Pot, place meat on top of Low Rack (skin facing down). Cook at 250°C for 15 min.
4. 反轉豬肉(豬皮向上)，再燒25-30分鐘至豬皮呈鬆脆狀。取出略為放涼後即可切件享用。	4. Turn meat over (pork skin facing up). Roast for another 25-30 min. Let meat cool down a bit and then serve.
小提示:	
孔打得越多，燒肉皮會越香脆。	TIPS: The more the holes you poke, the crispier the pork skin will be.

歡迎到 www.germanpool.com 瀏覽本產品最新資訊及食譜
For more product information and recipes, visit www.germanpool.com

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。

光波萬能煮食鍋大比拼

Halogen Cooking Pot Comparison

GERMAN 德國寶 光波萬能煮食鍋	其他品牌同類產品	普通烤爐爐	
鍋身用料	· 一般無標明產地玻璃鍋身，煮食過程一目了然，更易掌握烹調效果，可抵受180°C溫差	· 一般無標明產地玻璃鍋身，煮食過程一目了然，更易掌握烹調效果，可抵受180°C溫差	· 只可從烤爐前端的爐門窺視烹調過程 · 需打開爐門查看煮食進度，引致熱力流失，難以準確掌握火候
體積及容量	· 12公升玻璃容器，節省存放空間	· 7-12公升玻璃容器	· 體積較大，佔用空間較多
控制面板	· 微電腦控制，設多項一按式快速功能鍵，為不同食物預設了時間及溫度，按鍵即煮極方便 · 清晰烹調時間及溫度顯示	· 大部分機種只有旋鈕式時間及溫度控制，不設快速功能鍵，需自行調整時間及溫度，操作較繁複 · 沒有烹調時間及溫度顯示	· 沒有電子控制面板、不設快速功能鍵 · 沒有烹調時間及溫度顯示
功能	· 能替代十多種電器，燒、烤、煎、蒸、焗、燉、翻熱、解凍樣樣皆能	· 部分機種可燒、烤、煎、蒸，但煮食效果非常參差	· 只備烤焗功能，不能煎炸、蒸煮、翻熱及解凍食物
清洗	· 設清洗鍵，按鍵即以光波高速旋轉原理分解容器內之頑固污漬，清洗無難度	· 一般沒有預設清洗功能鍵	· 沒有內置清洗功能，烤焗食物時油脂四濺爐內，難以清洗
便攜性	· 連臂式上蓋及可攜式機身，方便移動 · 可拆式電線插頭，機身能與電源線分離，方便移動及收藏	· 非連臂式上蓋，不連接機身，打開時必須放置一旁 · 電源線不能與機身分離，移動較困難	· 大部分為嵌入式設計，機身重，電源線不能與機身分離，焗爐需固定在特定位置
煮食效果及安全	· 微電腦控制，遠紅外線發熱，熱力強而均勻，菜式色香味俱佳，烤肉皮脆肉嫩 · 不會製造油煙及輻射，烹調過程安全 · 開蓋自動暫停運作，確保安全	· 烹調火候沒有微電腦控制較準確 · 質素參差，熱力不均勻以致靠爐邊的食物不熟透，沒有外脆內嫩的效果 · 不設開蓋自動暫停功能	· 火力過大，容易燒焦食物，發生危險
安全鎖	· 特設鍋蓋安全鎖	· 不設鍋蓋安全鎖	· 不設安全鎖
配件	· 可配合一系列優質專用配件，炮製更多元化美食	· 配件選擇較少	· 配件選擇較少

總結：德國寶光波萬能煮食鍋優勝之處

Summary: Advantages of German Pool Halogen Cooking Pot

- 設計時尚貼心，功能齊備易用，可輕而易舉地製作千變萬化的菜式。
- 採用微電腦控制，設清晰烹調時間及溫度顯示，並配備多個由專家精心設計的快速功能，全自動操作，準確控制火候。
- 遠紅外線發熱，熱力強而均勻，煮食快捷，耗電量低，保留食物原汁原味，且無油煙及輻射。
- Sleek and user-friendly design with comprehensive functions allows you to create a wide variety of dishes easily.
- Accurate power control by microcomputer with clear display of cooking time and temperature, equipped with fully automatic one-touch functions.
- Potent and even far infrared deep heating, fast and energy-saving. Food becomes juicy and tasty with no fumes and radiation produced in the process.

Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.