## 燒烤爐大比拼 Product Comparison

一般電燒烤爐 Other Electric Grill

傳統明火燒烤爐 Open-Flame Grill







### 烹調方式 Cooking Method

紅外線光波三重加熱 高效、無煙 Efficient and fumeless

infrared heating 旋鈕控制,輕鬆掌握火候 使用簡單

Simple dial knob temperature control 適合室內、室外派對, 廚

房、客廳使用皆宜 Ideal for indoor & outdoor party, suitable for kitchen or living room use

不銹鋼發熱線,利用金屬 烤盤導熱燒烤,傳熱慢 Stainless steel heating elements conduct heat slowly to the metallic pan

烹調溫度控制不準確 Guesswork on cooking temperature

只適合戶外或廚房使用 Outdoor or kitchen use only

利用碳火等明火方式淮 行燒烤,耗能大,效率低 Ineffective coal or gas fired open-flame cooking

需生火,火候難以控制, 操作複雜 Ineffective coal or gas fired open-flame cooking

只適合戶外或廚房使用 Outdoor or kitchen use

#### 功能 Functions

除了燒烤,還可做到煎 炒、蒸烤的效果 Barbecue, Pan Fry, Stir Fry, 只可燒烤 Barbecue only 只可燒烤 Barbecue only

### 烹調效果 Cooking Effect

- 無需用油,低脂健康 Low fat cooking without the addition of cooking oil
- 燒烤過程清潔,少味無油煙 Hygienic and clean cooking process emits little odour or
- 有效鎖住水份及肉汁 原汁原味,食材完整 Preserves the food moisture or meat juices without the food being over-cooked or breaking up
- 需要用油,燒烤較為油膩 Requires the addition of cooking oil
- 有油煙產生,或有異味 Smoke emission pollutes the environment with pungent odour
- 難以保持食材完整,容易 Difficult to prevent food from breaking apart
- 需不斷為食材添加食油 Requires constant addition and brushing on of cooking
- 大量濃煙及有害氣體產生 Emission of large amount of smoke and unhealthy
  - 食材容易燒焦,營養嚴重 流失,甚至因高溫烹調產

Charring of food is common, and high temperature cooking may cause the formation of harmful substances

#### 貼心設計 User-Friendly Feature

「太陽紋」烤盤及集油盒 導油設計,有效排走多餘 油脂,保持清潔、低脂 亦方便清洗

"Sun-ray" ridges guide away excess fat into the oil reservoir beneath the grill pan for low fat cooking. The grill pan is easy to clean too 設計簡單,油脂積於烤 盤內,造成多油、油脂飛 濺,或是滴落在發熱線上 產生大量油煙、形成安全 隱患。清洗不便

Simple design, but excess fat and cooking oil accumulates inside the grill or drip over to the heating element below to cause excess fuming and difficulty in cleaning

油脂直接滴落在明火上 產生大量油煙同時形成 安全隱患。清洗極不便 Grease dripped onto the open flame can cause excess fuming. Safety concerns and difficulty in cleaning

## 現格 Specifications 型號 Model KQB-300 黑色 Black Colour 電壓/頻率 220~240V / 50 Hz Voltage / Frequency Power 1,500 W 產品尺寸 Product Dimensions (H) 300 mm (W) 470 mm (D) 360 mm 3.7 kg Net Weight

隨機配件 Supplied Accessories



1個太陽紋Teflon不黏盤 1 'Sun-ray' ridged non-stick Teflon grill pan



另購配件 Optional Accessories

**KQA-SET3** 適用於 Suitable for KQB-300/

KQB-315







1個圓形烤盤

### 韓式光波燒烤爐系列 Korean Barbecue Grill Series













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. 中英文版本如有出入,一概以中文版為準。 If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

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KOR-300-PS-18(1)







**SINCE 1982** 





# 韓式光波燒烤爐

健康新派韓燒煮食 KQB-300



• 100°活動爐頭 100° Heating Swing Arm

 360°自動旋轉烤盤 360° Auto-Rotate Grill Pan



全新德國寶韓式光波燒烤爐,採用紅外線光波三重 加熱,有效利用食物本身的油脂進行烹調,配合烤 盤「太陽紋」導油設計及集油盒,炮製低脂健康燒 烤,一改傳統燒烤油煙滿屋的情況,帶給你清潔無 油煙的燒烤新體驗。相約三五知己,在家舒舒服服 享受美味韓燒,分享無窮樂趣。

唓!BBQ使乜去露天!

室內燒烤冇油煙!

The brand new German Pool Korean Barbecue Grill uses 3-way infrared heating - heat conduction, convection, and direct heat penetration - to cook food without the need for cooking oil. The "Sun-Ray" ridges on the grill pan guide excess fat into the oil reservoir below to facilitate low-fat barbecuing, at the same time bringing you a healthy, fumeless and flameless indoor barbecue experience.

www.germanpool.com



# 光波三重加熱 全面覆蓋烤盤 **Full Heating Coverage for the Grill Pan**





# **Heat Penetration**

紅外線高溫熱能直接滲 透食物內部,加速烹調。 penetrate food for speedy

# **Heat Convection** 熱量加速空氣對流產生

傳送執量,加快傳執。 Heat energy causes the air to stir and circulate. This

# **Heat Conduction**

優質烤盤快速導熱 能將熱量直接傳送至

conducts heat rapidly to

## ← 健康無油煮食 Healthy Grease-Free Cooking

紅外線光波三重加熱將熱能迅速傳到食物內部,利用食物本身的 油份進行烹調,燒烤時無需加入食油,更可逼出多餘油份,少油

force out the food's own fat for healthier grilling.

## 無煙清潔燒烤 Fumeless Barbecuing

紅外線光波加熱,減少油份,配合上發熱線設計,有效避免傳統 燒烤爐因油脂滴落在發熱線上而產生大量油煙的情況,燒烤從此

overflowing onto the heat source to cause excess fuming.

## 

紅外線能穿透食物,從內至外加熱食物,避免食物未熟時表面已 被烘乾,有效鎖住水份及肉汁,保持食物鮮嫩口感。

With direct heat penetration, food is cooked both inside and out. This prevents

# 100°超廣角活動爐頭 100° Wide-Angle Heating Swing Arm

可於燒烤過程中隨時作50°左右 移動,移動時暫停光波加熱,方 便放取食材,避免燙傷。放正光 波爐頭後,自動繼續加熱。

The mobile heating arm can be rotated 50° left or right for easy addition or retrieval of food. When the heating arm is displaced, heating automatically stops, and resumes when the heating arm returns to its original position.



# 簡易旋鈕控制 **Dial Knob Control**

輕鬆利用旋鈕控制火力及時 間, 達到理想烹調效果。

Dial knob for precise control of cooking temperature and time.



# 上發熱線加熱技術 **Upper Heating Element**



上發熱線設計,從上而下加熱, 避免產生煙霧,配合360°自動旋 轉烤盤, 傳勢更均匀。

Upper heating element design which transmits heat from top to bottom. minimizing fume. With the 360° auto-rotate grill pan, even heat distribution is ensured.

## 蒸烤都OK! Perfect for Steam Grilling

换上圓形烤盤,配合多功能蒸環及 不銹鋼架\*,加水即可實現「上烤下 蒸」蒸烤烹調!

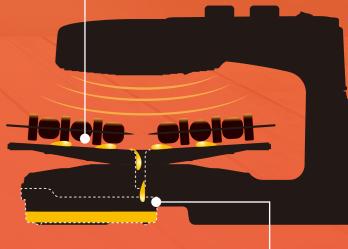
Switch into the circular grill pan, add the steam ring and stainless steel wire shelf, and pour in water for steam grilling\*!



# 太陽紋Teflon不黏盤 **Teflon-Coated Grill Pan**



The grill pan features "Sun-Ray" ridges which guide away excess fat along a gentle slope into the oil reservoir. The pan is coated with Teflon to make it



### 易拆式集油盒 **Detachable Oil Reservoir**

收集多餘的油脂,保持燒烤過程 清潔;透明盒身,可視儲油量,

創新導油無煙設計

爐因油脂滴落在發熱線上而產生大量油煙的情況。

**Innovative Oil Drainage & Fumeless Design** 

設計及烤盤上的「太陽紋」將油份導入韓燒爐下方的集油盒,排走多

features an innovative oil drainage system, where the "Sun-Ray" ridges guide the

excess grease along the sloping grill pan into the oil reservoir below. The location of the upper heating element prevents the oil from dripping or overflowing onto the heat

Simply pop the oil reservoir into its collect excess grease. After use, simply tip away the excess fat. Simple!





360°自動旋轉,讓食物受熱更均 匀。開放式料理,夾取方便,更 具人性化。

The 360° auto-rotate grill pan grills the food evenly. What's more, the automatic rotation makes sharing of food more convenient, and more fun!

## 多種搭配 百變燒烤

### **Endless Possibilities of Versatile Barbecuing**

多款貼心配件讓燒烤更加簡單方便,易拆式設計,只需換上不同配件就能製作出鐵板燒、薄餅、炒飯、 炒麵等各式美食。

Simply switch between the detachable accessories to create dishes such as teppanyaki, pizza, fried rice, fried noodles and more.

