

燒烤爐大比拼 Product Comparison

德國寶韓式光波燒烤爐 German Pool Korean Barbecue Grill	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		
<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 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 可控制火候大小，使用簡單 Possible to control the cooking temperature 	<ul style="list-style-type: none"> 利用碳火等明火方式進行燒烤，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
烹調效果 Cooking Effect		
<ul style="list-style-type: none"> 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 smoke 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 	<ul style="list-style-type: none"> 需要油，燒烤較為油膩 Requires the addition of cooking oil 有油煙產生，有異味 Smoke emission pollutes the environment with pungent odour 難以保持食材完整，容易碎開 Difficult to prevent food from breaking apart 	<ul style="list-style-type: none"> 需不斷為食材添加食油 Requires constant addition and brushing on of cooking oil 大量濃煙及有害氣體產生 Emission of large amount of smoke and unhealthy fumes 食材容易燒焦，營養嚴重流失，甚至因高溫烹調產生有害物 Charring of food is common, and high temperature cooking may cause the formation of harmful substances
貼心設計 User-Friendly Feature		
<ul style="list-style-type: none"> 「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 	<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 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

健康燒烤 食遍全世界 Healthy Cuisines Around the World



規格 Specifications		
		
型號 Model	KQB-215	KQB-114
電壓 / 頻率 Voltage / Frequency	220~240V / 50 Hz	220~240V / 50 Hz
功率 Power	1,450 W	1,200 W - 1,400 W
產品尺寸 Product Dimensions	(H) 436 mm (W) 358 mm (D) 289 mm	(H) 306 mm (W) 430 mm (D) 360 mm
淨重 Net Weight	5.8 kg	2.7 kg
隨機配件 Supplied Accessories	 1個圓形烤盤 Circular Grill Pan  1個方形烤盤 Rectangular Grill Pan  1個集油盒 Oil Reservoir	 1個圓形烤盤 Circular Grill Pan  1個加高環 Heightening Ring  1個集油盒 Oil Reservoir

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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KQB-SERIES-PS-15(4)



全新 韓式光波燒烤爐

3D 紅外線韓式電燒烤爐



- 室內無煙燒烤
Fumeless Indoor BBQ
- 光波三重加熱
3-Way Infrared Heating
- 簡易旋鈕控制
Dial Knob Operation

肥媽推介



無火·無油·無煙 健康新派韓燒煮食

Flameless, Greaseless, Fumeless
Trendy Korean Cuisine the Healthy Way

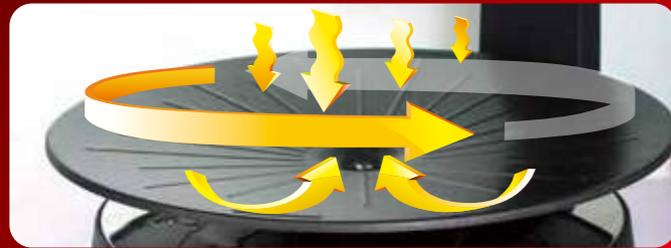
全新德國寶韓式光波燒烤爐，採用紅外線光波三重加熱，有效利用食物本身的油脂進行烹調，配合烤盤「太陽紋」導油設計及集油盒，炮製低脂健康燒烤，一改傳統燒烤油煙滿屋的情境，帶給你清潔無油煙的燒烤新體驗。相約三五知己，在家舒舒服服享受美味韓燒，分享無窮樂趣。

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.

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

韓燒爐透過環型光波管釋放紅外線，配合熱對流、熱傳導及熱穿透，將熱能高效傳送到烤盤的每一吋，穿透食材，省時節能，烹調過程無微波輻射、無火、無煙，引領安全、健康、清潔的全新燒烤方式。

The K-Grill emits infrared rays with its upper circular heating element. Heat is transmitted to the entirety of the pan via conduction, convection, and direct heat penetration for speedy, efficient, and effective cooking without the emission of any microwaves or pungent fumes. The K-Grill ushers in a new era of safe, healthy, and hygienic mode of grilling.



熱穿透

Heat Penetration

紅外線高溫熱能直接滲透食物內部，加速烹調。The heat energy emitted by the infrared rays can directly penetrate food for speedy cooking.

熱對流

Heat Convection

熱量加速空氣對流產生熱旋，以對流方式均勻傳送熱量，加快傳熱。Heat energy causes the air to stir and circulate. This enables effective heat convection.

熱傳導

Heat Conduction

優質烤盤快速傳熱，能將熱量直接傳送至食物。The premium grill pan conducts heat rapidly to transmit heat directly onto the food.

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，少油低脂，吃得更健康。

When heat penetrates food directly, cooking can be done using the inherent fat content of the meat without the addition of cooking oil. Infrared heating can 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，燒烤從此變得無煙少味。

The location of the upper heating element prevents the oil from dripping or overflowing onto the heat source to cause excess fuming.

吃出原汁原味 Maximising Original Flavours

紅外線能量穿透食物，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 the food surface from drying up or charred before it is thoroughly cooked. This preserves the food moisture and meat juices to maximise the original flavour.

KQB-215 活動型 Mobile Heating Arm

45°活動式光波爐頭^

45° Rotational Heating Arm^



活動式光波爐頭設計，可於燒烤過程中隨時向左或向右移動45°，加熱器將自動停止加熱，方便放取食材，以免燙傷。放正光波爐頭後，加熱器自動恢復加熱狀態。

The mobile heating arm can be rotated 45° 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.



另備方形烤盤^

Complimentary Rectangular Grill Pan^

易拆式設計，輕鬆換上方形烤盤，可製作鐵板燒、薄餅、韓式炒飯等各式美食，帶給你更加百變的烹調樂趣。易潔塗層有效防止食物黏底亦方便清潔。

Switch between the circular and the rectangular grill pan with a simple latch-on mechanism. The easy-to-clean Teflon-coated rectangular grill pan can be used to make teppanyaki, pizza, fried rice, and more.



^ 只限KQB-215
KQB-215 only

KQB-114 旋轉型 Rotational Grill Pan

360°自動旋轉烤盤*

360° Auto-Rotate Grill Pan*



360°自動旋轉烤盤，讓食物受熱更均勻，更添滋味。旋轉烤盤令放取食材時更加方便，食物自動轉到面前，即時享用。

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!



特設加高環*

Special Heightening Ring*

加高烤盤，令其更接近熱源，加熱更迅速。不使用加高環時，可將其復位至機背的加高環槽，燒烤火候隨心控制，方便貼心。

The special heightening ring puts the grill pan closer to the heat source for faster cooking. When the ring is not in use, simply pop it back inside the dedicated slot at the back of the K-Grill.



* 只限KQB-114
KQB-114 only

創新導油無煙設計 Innovative Oil Drainage & Fumeless Design

全新德國寶韓燒爐，不但燒烤時無需添加食油，還備有創新導油系統，通過微傾斜設計及烤盤上的「太陽紋」將油份導入韓燒爐下方的集油盒，排走多餘油份，打造低脂健康燒烤。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。

The Korean Barbecue Grill can cook without the addition of cooking oil. The K-Grill 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 source to cause excess fuming.



太陽紋Teflon不黏盤 Teflon-Coated Grill Pan

微傾斜及「太陽紋」導油設計，燒烤時的油份順著紋路流入集油盒，排走多餘油份。Teflon不黏塗層，不黏底，方便清洗。

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 non-stick and easy to clean.



易拆式集油盒 Detachable Oil Reservoir

韓燒爐配備專用集油盒，使用前安裝在爐的底部，就能收集多餘的油脂，保持燒烤過程的清潔；使用後，只需輕鬆拆除，即可倒出油脂，清洗方便簡單。

The K-Grill comes with an oil reservoir. Simply pop the oil reservoir into its dedicated slot beneath the grill pan to collect excess grease. After use, simply tip away the excess fat. Simple!

