

GERMAN
POOL



德國寶



榮獲香港品牌局頒授
卓越品牌及10年成就獎

自家製百變麵糰麵條機

新一代新鮮即食麵條機 | PAM-281

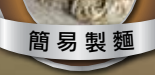


360° KNEADING



立體搓揉

STRAIGHT FROM DOUGH TO BOWL



簡易製麵

- 快捷方便
- 百變美食
- 健康美味



AUTOMATIC DOUGH AND NOODLE MAKER



簡便二合一設計， 麵糰麵條一步到位

Straight from Dough to Bowl

德國寶全新百變麵糰麵條機，將搓麵製麵過程合二為一，6分鐘*即製新鮮健康「即食」麵，既省時又方便。隨機附送六款特色模杯，讓用家發揮無窮創意，DIY百變麵食。除雞蛋、高筋麵粉等基本製麵材料外，還可以加入各式新鮮食材，美味又有益，助你踏出健康生活第一步，吃出健康飲食新態度。

The brand new Automatic Dough and Noodle Maker combines the kneading and the cutting processes in one, and takes only 6 minutes* to make a fresh bowl of “instant” noodles. The Noodle Maker also comes with six nozzles, with different ingredients, spices, and herbs, you can create noodles of every type and flavour. DIY your own healthy and tasty noodles now – the possibilities are endless!

* 製麵時間需視份量而定。

Noodle making time is subjected to food portion.

簡易製麵三步曲

Three Easy Steps of Noodles Making



1. 加入高筋麵粉、水、蛋和心水食材。
Add flour, water, egg, and other ingredients.



2. 按搓揉鍵後，全自動攪拌麵粉、360°仿人手立體搓揉，數分鐘便能搓出均勻麵糰。
Press "Knead". The Noodle Maker mixes the flour automatically, and uses a 360° hand-kneading technique to knead an even dough.



3. 取出隔板，按出麵鍵後，出麵桿配合模杯製成各式麵條，專利下向**出麵設計，只需在模杯下方預備容器盛載新鮮麵條即可。
Press "Extrude". The Extrusion Rod feeds the dough through the nozzle to create untangled noodles with a patented downward** extrusion mechanism.

** 通心模杯除外 Except hollow nozzle

設計貼心，功能擺滿分

Caring Design, Practical Technology



快捷方便 二合一製麵

Knead & Extrude, 2 Steps in 1

搓麵製麵的工序向來繁複，本機的二合一設計化繁為簡，攪拌麵粉、搓揉麵糰、出麵及風乾只需6分鐘*，適合現代都市人的急速生活步伐。

The Noodle Maker pares back the complicated noodle making process by combining mixing, kneading, cutting, and drying to an easy pressing of the buttons. It takes only 6 minutes* to make a fresh bowl of healthy "instant" noodles.



百變美食 創意無限極

One Machine, Endless Possibilities

本機附送六款特色模杯，易拆易換，用家可發揮無窮創意，炮製各國地道美食，一機在手，意大利粉、上海扁麵、港式蝦籽麵等全部垂手可得。

Six nozzles bolt on easily, allowing you to create noodles of all nationalities, shapes, and sizes. From fettuccini, Shanghainese noodles to Cantonese shrimp roe noodles, the possibilities are endless.



獨有設計 專利出麵位

Unique Extrusion Method

用家為本，設計貼心，以專利下向**出麵設計配合獨有吹風機，即時風乾，有效避免麵條結糰，加上透明機身，令揉麵出麵過程一目了然。

The user friendly machine features a patented downward** extrusion mechanism and a built-in fan. They ensure the extruded noodles are untangled and free from the hassle of further air-drying. The clear Kneading and Extrusion Chambers let you keep an eye on the process.



安全易用 操作無難度

Safe & Easy-to-Use

本機特設壓鎖扣，要完全扣緊機身上蓋方可運作，安全可靠，操作簡單。

The Safety Bracket has to be securely fastened to activate noodle maker for safe operation.

* 製麵時間需視份量而定。
Noodle making time is subjected to food portion.

** 通心模杯除外
Except hollow nozzle



小孩主導 親子樂融融 Quality Family Time

可按小孩喜愛的有益食材，自行調配各式麵食，大人小孩齊參與，共享DIY入廚親子樂。

Let the kids join in the kitchen fun, and turn noodle making into a family activity by sharing inventive ideas. Add creativity and healthy ingredients to whip up a yummy meal.

無
添
加

健康美味 無添加美食 Healthy and Tasty

可在揉麵過程加入粟米汁、蕃茄醬和竹碳粉等有機或健康食材，全自家製作，確保天然、無添加、非油炸，讓家人和自己隨時享用新鮮又健康的美食。

Add organic or healthy ingredients such as corn juice, tomato puree or bamboo charcoal powder to create healthy noodles that are natural and additives-free.

配件齊備 製麵新勢力 Full Set of Accessories

配備麵粉量杯及水量杯、模杯、扳手、切麵刀和清潔擦等配件，貼心方便，令製麵過程加倍暢順。

Automatic Dough and Noodle Maker comes with two measuring cups, a cutter, a spanner, a brush, and six nozzles to maximize your noodle making fun.



新鮮自家製麵糰

One Dough, Many Loaves



DIY麵糰 DIY Dough

變出美食 Delicacy



可製作
MAKES



蔥花饅頭
Chinese Bun



可製作
MAKES



合桃酥
Walnut Cookie



可製作
MAKES



牛油曲奇
Butter Cookie

* 圖片只供參考，麵糰及美食效果需視材料及份量而定

DIY麵糰 DIY Dough

變出美食 Delicacy



可製作
MAKES



蜜糖鬆餅
Honey Scone



可製作
MAKES



意式薄餅麵糰
Pizza Dough



可製作
MAKES



法式麵包
French Loaf



可製作
MAKES



朱古力麵包
Chocolate Bread

* Information in this booklet is for reference only. Actual cooking time and temperature are subjected to food portion and personal preference.

六款模杯 任你配搭

Six Nozzles, Endless Possibilities

隨機附送的六款模杯各具特色，適合製作世界各地的麵條。模杯易拆易換，只需配合心水食材、融入無限創意，便能輕易炮製出各款美味麵食，讓你安坐家中，每日盡享百變風味。

The Automatic Dough and Noodle Maker comes with six nozzles, allowing you to make noodles and pastries of all nationalities, shapes and sizes. Just throw in imagination and the right ingredients, and you can effortlessly create anything from Spaghetti to Shanghai Noodles, and from cookies to Macaroni. The possibilities are endless.



通心模杯

Hollow Nozzle

能製作通心粉和長通粉等
Macaroni, Penne, and more



模杯能
無限
百變
正待你

Unlimited imag
nozzles pres
possibil



扁麵模杯

Flat Thin Nozzle

能製作上海扁麵和泰式金邊粉等
Shanghai flat noodles, Thai pad thai,
and more



* 圖片只供參考，實際結果需視材料及份量而定
Photos are for reference only, actual results may vary



寬麵模杯

Flat Broad Nozzle

能製作中式刀削麵和意式扁麵等
Chinese dao xiao mian, Fettuccini, and more



鋸齒模杯

Zigzag Nozzle

能製作中西式點心皮
和意式雲吞皮等
Oriental and Western
pastries, Ravioli, and more



幼麵模杯

Small Cylindrical Nozzle

能製作意式天使麵和港式蝦籽麵等
Capellini, Cantonese shrimp roe noodles,
and more



圓麵模杯

Cylindrical Nozzle

能製作日式拉麵和港式油麵等
Japanese ramen, Cantonese oil noodles, and more

創造出
可能，
美食
發掘！
Innovation and six
sent endless
abilities!

三大獨家專利

Cutting Edge Features



1. 下向出麵 Downward Extrusion

採用下向出麵專利技術，能改善麵條結糰情況，出麵位置亦較易控制**。

Patented downward extrusion mechanism prevents strands from sticking together**.



2. 出麵桿 Unique Extrusion Rod

專利出麵桿設計貼心，能自動將全部麵糰攪出製麵，方便使用，又能減少浪費。

Patented Extrusion Rod reduces dough wastage by pushing through the entire dough.



3. 吹風機 Build-In Fan

首創內置吹風機，出麵時自動風乾麵條，防止麵條結成一團。

A pioneering feature, the built-in fan dries noodles as they are being extruded.

** 通心模杯除外 Except hollow nozzle

產品比較

Product Comparison

GERMAN
POOL 德國寶

自家製百變麵糰麵條機

Automatic Dough and Noodle Maker | PAM-281



功能 Features

- 揉麵出麵二合一，可製麵糰、麵條
2-in-1 Knead and Extrude capability
- 配備6款模杯，可自製百變麵條
6 Nozzles available

特別設計 Design

- 獨有吹風功能，晾乾麵條
Built-in fan for drying noodles
- 專利向下出麵**，避免麵條結糰
Patented downward extrusion mechanism to prevent tangling
- 創新攪拌槳設計，360°仿人手立體搓揉
360° Hand-kneading technique for an even dough
- 創新出麵桿設計，盡用麵糰不浪費
Extrusion rod to reduce dough wastage

使用便捷度 Ease of Operation

- 部件及配件設計簡單、拆卸方便，使用靈活簡單，便於清洗
Detachable components and accessories offer flexibility and are easy to clean

貼心設計 User-Friendly Design

- 配件齊備
A wide range of complimentary accessories
- 透明機身設計，方便掌握製作過程
See-through chamber for easy monitoring

安全性 Safety

- 特設壓鎖扣，扣緊機身方可運作，安全可靠
Safety bracket to ensure safe operation

其他品牌電子製麵機 Other Brands



- 只可製作麵條，不可製作麵糰
Makes noodles only and not dough
- 一般只配備少量模杯
Comes with only a few nozzles

- 無吹風設計
No built-in fan
- 水平出麵，麵條易結成糰
Level extrusion with strands sticking together
- 傳統扁平式攪拌槳，簡單繞圈式攪拌，揉麵不均勻，口感不彈牙
Conventional flat kneading blade that yield poor results
- 無法盡用麵糰，浪費較多
High dough wastage

- 部件及配件設計相對複雜，不便拆卸、不易清洗
Complicated design without detachable components, thus making cleaning difficult

- 配件少，一般只有模杯
Fewer accessories, usually only nozzles
- 無法透視製作過程，難以精確掌握製作情況
Close chamber with no way of monitoring the process

- 部份型號無安全保護設備
Most lack safety protection

** 通心模杯除外 Except hollow nozzle

麵糰麵條機特色食譜

Dough and Noodle Maker Recipe



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.

咖喱湯麵 CURRY NOODLES

材料

蛋

水

鹽

高筋麵粉

橄欖油

咖喱粉

INGREDIENTS:

Egg

Water

Salt

Bread Flour



Olive Oil



Curry Powder



幼麵模杯
Small Cylindrical Nozzle

做法 PROCEDURES:

1. 高筋麵粉、鹽和咖喱粉順序倒入麵條機的攪拌盒，關蓋，按  搓揉鍵攪成麵糰。
2. 攪拌大概30秒後，慢慢從蓋上的注口注入蛋汁、橄欖油和水。
3. 待攪成麵糰，取出隔板，按  出麵鍵，麵條機自動擠出麵條。
4. 麵條放入滾水煮40秒，配上咖喱湯即可。

1. By order, add bread flour, salt and curry powder into the Noodle Maker. Close Top Cover and press  Knead to make the dough.
2. After 30 sec, gently pour egg juice, olive oil and water through the hole of the Top Cover while the dough is still mixing.
3. When the dough is finished, take out the Slat and press  Extrude to make noodles.
4. Boil noodles for 40 sec. Serve with curry soup.

麵糰麵條機特色食譜

Dough and Noodle Maker Recipe



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.

竹碳麵 BAMBOO CHARCOAL NOODLES

材料

蛋
水
鹽
高筋麵粉
橄欖油
食用竹碳粉

INGREDIENTS:

Egg
Water
Salt
Bread Flour
Olive Oil
Bamboo Charcoal Powder



幼麵模杯
Small Cylindrical Nozzle

做法 PROCEDURES:

1. 高筋麵粉、鹽和竹碳粉順序倒入麵條機的攪拌盒，關蓋，按 \odot 搓揉鍵攪成麵糰。
2. 攪拌大概30秒後，慢慢從蓋上的注口注入蛋汁、橄欖油和水。
3. 待攪成麵糰，取出隔板，按 |||| 出麵鍵，麵條機自動擠出麵條。
4. 麵條放入滾水煮30秒，取出過冷河，再煮10秒即可。

1. By order, add bread flour, salt and bamboo charcoal powder into the Noodle Maker. Close Top Cover and press \odot Knead to make the dough.
2. After 30 sec, gently pour egg juice, olive oil and water through the hole of the Top Cover while the dough is still mixing.
3. When the dough is finished, take out the Slat and press |||| Extrude to make noodles.
4. Boil noodles for 30 sec, rinse and cool noodles with running water. Then boil for 10 sec.

麵糰麵條機特色食譜

Dough and Noodle Maker Recipe



圖片只供參考，實際效果可能有所不同。
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烏冬 UDON

材料

水
鹽
橄欖油
高筋麵粉
低筋麵粉
鰹魚醬油(加水)

INGREDIENTS:

Water
Salt
Olive Oil
Bread Flour
Cake Flour
Bonito Soy Sauce (diluted)



扁麵模杯
Flat Thin Nozzle

做法 PROCEDURES:

1. 先把高筋麵粉、低筋麵粉和鹽倒入麵條機的攪拌盒，關蓋，按⦿搓揉鍵攪成麵糰。
2. 在攪拌期間，慢慢倒入橄欖油及水。
3. 待攪成麵糰，取出隔板，按⦿出麵鍵，麵條機自動擠出麵條。
4. 麵條放入滾水煮3分30秒，放入鰹魚醬汁即可。

1. By order, add bread flour, cake flour and salt into the Noodle Maker. Close Top Cover and press ⦿ Knead to make the dough.
2. While the dough is still mixing, gently pour olive oil and water through the hole of the Top Cover.
3. When the dough is finished, take out the Slat and press ⦿ Extrude to make noodles.
4. Boil noodles for 3 min 30 sec. Serve with diluted bonito sauce.

麵糰麵條機特色食譜

Dough and Noodle Maker Recipe



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Photos are for reference only, actual results may vary.

蔥花饅頭



CHINESE BUNS WITH SPRING ONION

材料

高筋麵粉	Bread Flour	低筋麵粉	Cake Flour
酵母	Yeast	砂糖	Sugar
牛奶	Milk	鹽	Salt
麻油	Sesame Oil		

INGREDIENTS:

做法 PROCEDURES:

1. 酵母溶解於牛奶中。待五分鐘。
 2. 麵粉，鹽和砂糖順序倒入麵條機的攪拌盒，關蓋。
 3. 麻油和牛奶從蓋上的注口注入，按  搓揉鍵攪成麵糰。
 4. 待攪成，取出麵糰。
 5. 用麵糰杆把麵糰壓成30x20cm長方形麵皮。
 6. 搽上麻油和撒上蔥花，緊密地卷起，切八等份，用濕布蓋好，置在30°C進行第二次發酵(10-15分鐘)。
 7. 將饅頭蒸12分鐘即成。
1. Dissolve yeast in milk. Wait 5 min.
 2. By order, add flour, salt, and sugar into the Noodle Maker. Close the Top Cover.
 3. Add sesame oil and milk through the hole of the Top Cover. Press  Knead to make the dough.
 4. When the dough is finished, take it out.
 5. On a work surface, roll the dough into a 30x20cm rectangle.
 6. Brush sesame oil and sprinkle with spring onion. Roll tightly into a sausage and split into 8 equal parts. Cover with damp cloth. Proof at 30°C for 10-15 min.
 7. Steam for 12 min and serve.

規格 Specifications

型號 Model	PAM-281
電壓 Voltage	220 - 240 V
頻率 Frequency	50 - 60 Hz
功率 Power	180 W
產品尺寸 Product Dimensions	(H) 360 mm (W) 150 mm (D) 300 mm
淨重 Net Weight	4.2 kg

兩種顏色選擇 2 Colour Options

PAM-281SV

銀灰色不銹鋼
Silver Grey
Stainless Steel



PAM-281GD

金色不銹鋼
Gold
Stainless Steel



隨機配件 Supplied Accessories

麵粉量杯及水量杯各1個
1 flour measuring cup and
1 water measuring cup



模杯6個
6 nozzles



食譜1本
1 cookbook



切麵刀1把
1 cutter



清潔擦1個
1 brush



扳手1個
1 spanner



說明書1本
1 user manual



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

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