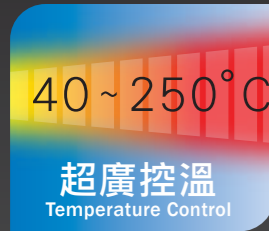


嶄新設計 傑出表現

New Design For Excellent Cooking



超廣控溫

採用日本高精度NTC電子控溫技術，40°C-250°C超廣控溫範圍，靈活調節，火力強勁。

Wide Temperature Control Range

Equipped with Japanese NTC digital temperature control system, the temperature ranges from 40°C to 250°C.

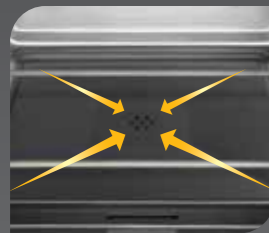


時尚觸屏

輕觸式控制面板配備清晰電子顯示屏，簡約美觀，操作簡單，烹調功能、溫度及時間一目了然。

Trendy Touch-Screen

Designed with simple and elegant touch-screen control panel, the Steam Oven can be easily operated with a simple touch of the button. The LCD display shows the cooking mode, temperature and time clearly.

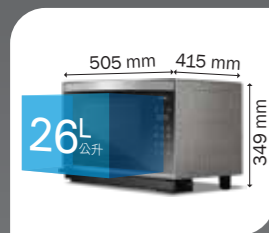


導油設計

附設導油盤，能將食物多餘油份導出，有效減少油份，打造低脂健康飲食，易拆式設計方便清潔。

Removable Oil Collector

The oil collector stores excess oil produced during the cooking process, creating dishes that are low fat and healthy. The removable design facilitates easy cleaning.



雅緻省位設計

高雅省位設計，體積小，卻有26公升特大容量，將整條鮮魚或整隻雞放入爐內烹調都全無問題。

Stylish Space-Saving Design

The steam oven is stylish and space-saving. Though compact in size, its capacity is impressively large at 26L, perfect for whole fish and large size poultry.

規格 Specifications	
型號 Model	SGV-2613
電壓 / 頻率 Voltage / Frequency	220 - 240 V ~ 50 Hz
功率 (最大) Power (Max)	2,100 W (蒸 Steam: 800 W / 烤 Grill: 1,300 W)
電流 Electric Current	10.0 A
烹調溫度範圍 Temperature Adjustment Range	40°C ~ 250°C
烹調最高溫度 Max. Temperature	250°C
烹調時間範圍 Cooking Time Adjustment Range	0-180min
產品尺寸 Product Dimensions	(H) 349 mm (W) 505 mm (D) 415 mm
爐腔尺寸 (約) Oven Cavity Dimensions (approx.)	(H) 230 mm (W) 350 mm (D) 320 mm
包裝尺寸 Packing Dimensions	(H) 395 mm (W) 580 mm (D) 484 mm
淨容量 Net Volume	26 L
儲水箱容量 Water Tank Volume	1.2 L
淨重 Net Weight	12.83 kg
總重連包裝 Gross Weight With Packing	15.5 kg



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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全新 多功能蒸氣焗爐

蒸烤新體驗 - 健康、滋味、便捷



產品一網睇晒

115°C 超高溫蒸氣烹調
High Temperature Steam Cooking

7大強勁烹調功能
Cooking Functions



健康煮食新潮流 115°C超高溫蒸氣烹調

全新多功能蒸氣焗爐配備專利蒸氣加熱系統，採用日本高精度NTC電子控溫，迅速加熱，可釋放出高達115°C的超高溫蒸氣，蒸煮食物更快捷更有營養。

Healthy New Trend in Cooking 115°C Steam Cooking

Equipped with a patent steam generator and Japanese NTC digital temperature control system, the new Multifunctional Free Standing Steam Oven possesses the powerful capability to generate high temperature steam as high as 115°C, making the cooking process more efficient and healthy.

快速高效烹調 Fast and Efficient Cooking



115°C超高溫蒸氣烹調，集中加熱，使食物迅速均勻加熱，更快捷省時，蒸煮效果更出色。

Steaming at a high temperature moisture of 115°C makes full use of the heat generated to cook food efficiently and evenly with a better taste.



一般蒸氣烹調溫度低，降溫快，熱量易流失，減慢食物受熱速度，耗時耗能。

Some steam ovens cannot heat moisture to a temperature as high as 115°C, and low temperature moisture has a higher rate of heat loss. As a result, much more time and energy are required to cook dishes.

健康少油煮食 Healthy & Low Fat Cooking



115°C超高溫蒸氣烹調，食物快速吸收熱能，縮短烹調時間，有效保存水份，鎖住營養，同時溶解多餘油脂，減少油份更健康。

Foods absorb heat quickly when the temperature moisture reaches 115°C. It decreases cooking time and the moisture helps to retain food nutrients. The heat moisture also dissolves the fat in food, making it low fat and healthy.



一般蒸氣烹調食物受熱慢，油脂難以排出；依靠延長烹調時間煮熟食物容易破壞食物營養。

Low temperature moisture steaming cannot dissolve the fat in food. It also increases cooking time which in turn will damage food nutrients.

www.germanpool.com



MULTIFUNCTIONAL FREE STANDING STEAM OVEN

蒸烤新體驗 – 健康、滋味、便捷

多功能蒸氣焗爐集蒸煮、烤焗、蒸烤、消毒、保溫、發酵及解凍七大功能於一身，一機即可輕鬆炮製多款美食，蒸魚、烤雞、蛋糕點心樣樣皆能。蒸焗爐採用日本高精度NTC電子控溫，115°C高溫蒸氣強力噴射，能更有效鎖住食物水份和營養，符合現代健康飲食原則。40-250°C超廣控溫範圍，靈活調節，輕鬆掌握烹調火候。輕觸式控制面板，7大自動模式，一按即煮，快捷簡便。

The New Steam Grill Experience – Healthy, Tasty and Hassle-Free

The Multifunctional Free Standing Oven is designed with 7 automated functions: Steam, Grill, Disinfection, Fermentation, Warm Keeping and Defrost. A variety of dishes like steamed fish, grilled chicken and cake can be made using this multi-functional oven. With the help of Japanese NTC digital temperature control system, the temperature of steam cooking can go up to 115°C and helps to preserve moisture and nutrients in food, offering healthy delicacies. The cooking temperature ranges from 40°C to 250°C, which is convenient for adjusting cooking temperature to cook more efficiently. The touch-screen control panel with 7 automated functions allows you to cook with a simple touch of the button.

7項全能 烹調樣樣掂

7大自動烹調功能，搭配多款貼心配件，助你輕鬆煮出百變美食佳餚。

7 Cooking Functions for a Variety of Delicacies

With the 7 auto cooking functions and accessories, you can easily cook whatever you want.

1) 蒸煮功能: 115°C超高溫蒸氣

蒸氣烹調有效保存食物水份與營養，原汁原味又健康。按鍵即蒸，迅速釋放高溫蒸氣，烹調食物快捷簡單。

Steam: 115°C High Temperature Moisture

Steam cooking keeps food juicy and nutritious. Just simply press the button; the steaming process will start immediately with high temperature moisture.

蒸煮溫度範圍
Steam Temperature
80°C - 115°C

時間調校範圍
Time Adjustment
5 - 180 mins



2) 烤焗功能: 上下火立體烤焗

雙發熱管設計，上下底火三種組合模式，對流加熱使烤焗效果更均勻。

Grill: Heat Convection

With 2 heating elements, the oven provides 3 grill modes – upper grill, lower grill and dual grill. And the food is grilled thoroughly with heat convection.

烤焗溫度範圍
Grill Temperature
40°C - 250°C

時間調校範圍
Time Adjustment
5 - 180 mins



3) 蒸烤功能: 二合一高效烹調

結合蒸煮與烤焗的好處，使肉類及海鮮外脆內嫩、蔬菜鮮美可口，原汁原味，適合烤煮易燒焦的食物。

Steam Grill: 2-in-1 Efficient Cooking

With the combined advantages of steaming and grilling, meat and seafood taste delicious with a crispy touch while vegetables becomes appetizing. This cooking method helps to prevent food from becoming charred.

蒸烤溫度範圍
Steam Grill Temperature
120°C - 250°C

時間調校範圍
Time Adjustment
5 - 180 mins



4) 消毒功能: 高溫蒸氣有效殺菌

特設消毒功能，100°C蒸氣有效殺滅細菌、病毒，清潔衛生，無殘留更放心。(進行消毒操作前請先確保被消毒的器皿為耐高溫玻璃或其他耐高溫材質所製。)

Disinfection

The new disinfection function generates 100°C moisture to kill bacteria and viruses effectively. It is clean and safe. (Before start disinfection function, please make sure the container is made of heat-resistant glass or other heat-resistant materials.)

消毒預設溫度
Disinfection Temperature
100°C

消毒預設時間
Disinfection Time
20 mins



5) 解凍功能: 快速解凍 新鮮安全

採用60°C蒸氣解凍食物，快捷、衛生、安全，特別適合肉類及海鮮。

Defrost: A Fast, Fresh and Safe Way to Defrost

60°C steaming is an efficient, clean, and safe way to defrost food, especially for meat and seafood.

解凍預設溫度
Defrost Temperature
60°C

時間調校範圍
Time Adjustment
5 - 180 mins



6) 保溫功能: 長達3小時 保持溫熱新鮮

長達三小時的保溫功能，能有效保持食物溫熱之餘又能保留原汁原味，時時新鮮。

Warm Keeping: To Keep Food Warm and Fresh for up to 3 Hours

It can keep the food warm for up to 3 hours without losing freshness.

保溫預設溫度
Warm Keeping Temperature
40°C

時間調校範圍
Time Adjustment
5 - 180 mins



7) 發酵功能: 40°C黃金發酵溫度

特設40°C黃金發酵溫度讓麵糰充分發酵，喚醒自然麥香，為烘焙美味麵包做準備。

Fermentation: 40°C for Better Fermentation

The steam oven offers the ideal fermentation temperature for dough at 40°C.

發酵預設溫度
Fermentation Temperature
40°C

時間調校範圍
Time Adjustment
5 - 180 mins



產品比較 Product Comparison

	 德國寶 德國寶多功能蒸氣焗爐 German Pool Multifunctional Free Standing Steam Oven	其他品牌蒸氣焗爐 Other Steam Ovens
		
烹調火力 Cooking Power	<ul style="list-style-type: none">最高蒸氣溫度 115°C Max. Steam Temperature最高烹調溫度250°C Max. Cooking Temperature	<ul style="list-style-type: none">最高蒸氣溫度 100°C Max. Steam Temperature最高烹調溫度200 ~ 220°C Max. Cooking Temperature
功能 Functions	<ul style="list-style-type: none">7大功能： 蒸煮、烤焗、蒸烤、 消毒、保溫、發酵及解凍 7 Functions: Steam, Grill, Steam Grill, Disinfection, Warm Keeping, Defrost, Fermentation	<ul style="list-style-type: none">3 - 6種功能： 一般不預設消毒及發酵 模式 Other Steam Ovens: Disinfection and Fermentation not available
控制系統 Control System	<ul style="list-style-type: none">日本高精度NTC電子控溫 Japanese NTC Digital Temperature Control System	<ul style="list-style-type: none">一般控溫器 Ordinary Temperature Controller
爐內壁物料 Inner Tank Material	<ul style="list-style-type: none">SUS304高級不銹鋼 SUS304 Stainless Steel	<ul style="list-style-type: none">一般不銹鋼材 Ordinary Stainless Steel

總結：德國寶多功能蒸氣焗爐優勝之處

- 7大烹調功能，一機多用，百變菜式隨心做。
- 可釋放出高達115°C的超高溫蒸氣，蒸煮食物更快捷更營養。
- 日本高精度NTC電子控溫系統，超廣控溫，靈活精準調節烹調溫度，適合不同烹調需要。

Summary: Advantages of German Pool Multifunctional Free-Standing Steam Oven

- 7 Cooking Functions for a variety of delicacies.
- Generates 115°C moisture to cook more efficiently and healthy.
- Japanese NTC digital temperature control system provides a wide cooking temperature range, allowing accurate and easy temperature adjustment for various cooking needs.