

GERMAN
POOL



德國寶

SINCE 1982



榮獲香港品牌局頒授
卓越品牌及10年成就獎

全新

3D立體IH電磁爐

全能爆炒皇

盡顯廚神般的手藝 / ISF-622



肥媽推介



AUTOMATIC 3D IH STIR-FRYER

無火、無油、無勞損 在家輕鬆炒出好鑊氣

想炒菜有鑊氣？哪怕對專業的廚師來說都不簡單。要純熟地運用猛火及火候進行烹調，承受廚房的高溫熱力，冒著關節勞損的風險，兼且在油煙滿佈的環境下運動拋鑊，才能炒出「色、香、味」俱全的風味菜餚。

想得到鑊氣真的那麼難嗎？有了德國寶全新的「全能爆炒皇」，安坐家中的你就能輕而易舉地享受大廚級的烹飪成果。

Exquisite “Wok Aroma” Sensation that Mesmerizes Every Household

“Wok Aroma” refers to heating food in a wok with a blazing flame and skillful tossing technique to infuse a scent of fragrance into the ingredients. However, even for professional chefs the price for this aroma can be muscle strain and joint injury as a result of the continual tossing of the heavy wok.

This technique is usually exclusive to master chef. But now, with the introduction of German Pool’s revolutionary Automatic 3D IH Stir-Fryer, it empowers every household to effortlessly obtain this exquisite Wok Aroma without leveraging on the expertise of a master chef.



傳統鑊烹調
Traditional Wok Frying



全能爆炒皇
Automatic 3D IH Stir-Fryer

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Automatic 3D IH Stir-Fryer



運動拋鑊，關節勞損
Wok Tossing Causes Repetitive
Strain Injury

VS



360° 自動旋轉，輕鬆爆炒
360° Self-Rotation for Stress-Free
Stir-Frying



提鑊上菜，費時費力
Painstaking Force for Serving

VS



0-150° 傾斜，多角度炒菜及上碟
0-150° Inclination for Versatile Frying
and Serving



明火烹調，酷熱煮食環境
Sweltering Kitchen Environment

VS



IH無火煮食，避免廚房溫度過高
Flameless IH Cooking, Minimal
Heat Stress



油煙滿佈廚房
Discharging Oily Fumes

VS



少油煙，清爽煮食環境
Minimum Grease Accomplish Comfy
Cooking Environment

3大功能 成就非一般的爆炒體驗

德國寶新推出的「全能爆炒皇」擁有三大功能，幫你輕鬆炒出夠鑊氣的菜餚：360°自動旋轉爆炒技術、3D全方位IH加熱和2200W強勁火力，完美模擬大廚煮食之火候和拋鑊技巧。

3 Main Functions that Deliver Incredible Saut eing Experience

Wok Aroma does not necessarily require a blazing flame and professional cooking technique. German Pool's Automatic 3D IH Stir-Fryer has 3 main functions: 360° self-rotating stir-frying, 3D multi-directional (IH) cooking and 2200W potent power to flawlessly simulate the cooking and tossing skills of a master chef.



360°自動旋轉爆炒技術

革命性360°自動旋轉式炒菜，一分鐘內快速轉動24圈（24rpm），食物在鍋內不停地翻滾和轉動，就像大廚運用精湛的拋鑊技術把所有食材、醬料和調味料細緻混和，食物快速均勻受熱，令鑊菜不易燒焦、均勻入味。

360° Self-Rotating Stir-Frying

The revolutionary 360° self-rotating function revolves the Automatic 3D IH Stir-Fryer at a rapid speed of 24 rpm to mimics the wok tossing mastery of a professional chef. Food is repeatedly stirred inside the inner pot to thoroughly mix all the sauce, seasoning and ingredients, giving rise to a flavoursome savour.



3D全方位IH加熱

精心設計的球形內鍋，配合現代化的電磁（IH）烹調技術，有助熱力從每一個角度均勻滲透食材，毋須擔心食物過熟或燒焦，保留營養和美味。

3D Multi-directional (IH) Cooking

The meticulously designed spherical inner pot and modern induction heating (IH) technology ensures food is evenly heated from every angle. With this flawless heat dispersion, overcooking or charring is no longer a concern!



2200W強勁火力

「全能爆炒皇」擁有2200W特大輸出功率，強勁火力媲美明火，熱力迅速傳遍整個內鍋。只需幾分鐘*就可以做出色香味俱全的鑊菜。

2200W Potent Power

2200W potent power enables rapid heat transfer so that it only takes a few minutes* to prepare a delectable dish.

*視乎食材的質地和份量

*Depends on the type and quantity of food

全能爆炒皇 助你輕鬆在家做大廚

An Ingenious Tool That Takes Chef-Quality Stir-Fry Skill Home



A 強大旋轉動力 完美演繹拋鏞
 配備強大摩打旋轉動力，就像大廚拋鏞一樣拌勻食物和醬料，令道菜均勻入味。

Mighty Torque to Flawlessly Mimic Wok Tossing
 The motor generates a mighty torque to thoroughly mix all the ingredients, sauce and seasonings like a master chef.



B 6大烹調程式 煮出滋味無難度
 6大烹調程式根據不同烹調方式度身預設最理想的烹調溫度和時間，用戶亦可根據喜好和食材份量靈活調節7段烹調溫度、時間及開關自轉功能*。

6 Preset Programmes to Discover Culinary Passion
 The 6 preset programmes and their own default temperature and time settings will allow you to explore boundless fun in cooking. Users can also adjust cooking temperature, time and rotation function* according to their own preference.



C 貼心預熱功能 迅速預熱油鏞
 需要爆炒時，貼心的預熱功能將提示最佳材料落鏞時間，讓熱力迅速穿透食物，新手不用掌握火候都可以輕鬆炒出鑊氣十足的美饌。

Thoughtful Pre-heat Function to Emulate Wok Pre-heating
 If intense stir-frying is required, the preheat function ensures heat is rapidly transferred from the pot to all the ingredients in a flash. Needless to keep an eye on temperature, even a kitchen novice can attain the coveted Wok Aroma in the easiest way.



D 0-150°超廣傾斜角度 炒鏞上碟方便就手
 嶄新0-150°超廣機身傾斜角度，模仿多角度人手炒菜，令炒鏞至上碟都揮灑自如，想點炒就點炒。

0-150° Inclination for Versatile Frying and Serving
 The innovative ultra-wide 0-150° inclination simulates stir-frying at different angles and allows dishing food up with incredible ease.



球釜3D全方位IH加熱 食物迅速均勻受熱

Spherical Pot's Flawless 3D Multi-directional Heat Dispersion

強勁對流鎖住熱力 釋放食物精華
 球釜內鍋配合IH電磁立體加熱，強勁的熱對流快速令食物均勻受熱，縱深設計同時有效防止汁液及鏟菜濺出，比鑊炒更輕鬆省力。

Compounded Heat Convection Effect
 The meticulous spherical inner pot complements induction heating in such a seamless way that rapid 3D heat convection is achieved. Its profound depth can also effectively prevent food and hot oil from slopping out of the pot, rendering a much effortless cooking experience than the traditional stir-frying technique.

精選鋼材物料 耐用抗蝕兼節能
 內鍋嚴選鋼材，相比普通不銹鋼導熱能力更快更好；堅固耐用抗侵蝕，長年累月為你烹調美味菜色。

Selected Refined Steel for Robust Durability and Energy Efficiency
 Made of ultra-durable steel, the inner pot renders a much better heat conducting capacity than common stainless steel. This will translate into energy efficiency that helps you save money.

不黏塗層，煮食清潔不留痕跡
 內鍋表面採用專業不黏塗層，用勺子輕輕一舀或用軟布輕輕一抹，食物殘渣迅速掉落不黏底。

Non-stick Teflon Coating Leaves Minimal Food Residues
 Non-stick Teflon coating ensures that food residues will easily fall off from the inner pot with the help of a scoop or a soft cloth.



*開關自轉功能只適用於糯米飯和自選程式
 *The rotation adjustment only applies to glutinous rice and manual programmes.

文武雙全一廚神級烹調手藝

「全能爆炒皇」的7段溫度調節 (65°C - 210°C)，精準控溫，游刃有餘掌握烹調火候，匹敵專業級廚師的高超技藝。針對不同食材特性，武火爆炒令食物爽口香脆，文火小炒令食物細緻幼滑。文武雙全的廚神手藝，揮灑自如烹調美饌佳餚。

武火爆炒，運用高溫猛火迅速鎖住肉汁，幾分鐘就可以炒出一碟鑊氣十足、傳統經典的乾炒牛河；文火小炒，利用細火輕炒口感嫩滑的滑蛋蝦仁。有了全能爆炒皇這個好幫手，它將為你炮製各款意想不到且回味無窮的經典菜式。

Sophisticated Technology Excels Equally in Robust Sautéing and Gentle Stir-Frying

Thanks to the precise 7-level temperature control (65°C - 210°C), the Automatic 3D IH Stir-Fryer elevates cooking versatility to easily rival the culinary expertise of a master chef. Adaptable to different food texture, strong heat sautéing attains a chewy and luscious sensation while low heat stir-frying achieves a tender and smooth texture that is equally mesmerizing.

For instance, under a high temperature setting, it just takes a few minutes to prepare a traditional scrumptious dish of beef rice noodles. Meanwhile, using a low temperature setting to stir-fry eggs will surprise you with the serendipity of discovering how velvety scrambled eggs can be.



「武」

Robust Sautéing

勁道惹味
Scrumptious Taste

爽口香脆
Chewy / Crunchy Texture

適合爆炒、煎炸
Suitable for robust stir-frying
and pan-frying

「文」

Gentle Stir-Frying

幼滑口感
Velvety Taste

質地細膩
Delicate Texture

適合小炒、燉煮
Suitable for gentle stir-frying
and stewing

自動烹調 輕鬆無難度 Effortless Culinary Experience



1 先準備所需食材。
Prepare the required ingredients.



2 開啟「全能爆炒皇」，選擇所需模式，預熱完成後加入食材。
Select a cooking mode, pour the ingredients into the cooker upon completion of preheating.



3 過程中可以略為攪拌，或蓋上鍋蓋自動翻炒。
Can manually stir-fry or close the lid during automatic stir-frying.



4 烹調後，色香味美的各款菜式大功告成。
When cooking is done, a palatably enticing cuisine is accomplished!

5 最後傾斜機身角度，將美食輕鬆上碟。
Incline the cooker for serving.

觀看操作視頻
Video Tutorial



中西美食 炒出精彩

「全能爆炒皇」的6大烹調程式，貼心照顧「煎」、「炒」、「焗燉」、「煮飯」及「生炒糯米飯」，加上自選烹調程式，讓你發揮無窮創意，在不同的煮食模式中發掘中西薈萃的佳餚美饌。



炒 Stir-Fry

190°C 超高溫烹調及360°自轉完美演繹大廚拋鏟，炒出來的食物火候兼鑊氣十足。

190°C high temperature & 360° automatic stir-frying mimics the wok tossing skill of a master chef. It's super easy to get a taste of the coveted Wok Aroma!



煮飯 Rice

球釜內鍋形成環流立體熱力均勻滲透米飯，令每一粒米飯都鬆軟飽滿。

The meticulous spherical inner pot complements induction heating to generate rapid 3D heat convection that makes every grain of rice fluffy and savoury.



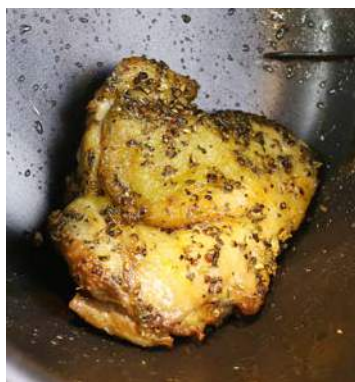
燜煮 Stew

先以高溫軟化食材，再以低溫燜煮促進汁液吸收，令餸菜味道濃郁，多汁入味。

Begin with high temperature to soften food texture, and then switch to low temperature to thoroughly absorb the sauce to bring out a rich flavour.

Unreservedly Unleash the Savour of International Cuisine

6 thoughtful default programmes take care of pan-frying, stir-frying, stewing, rice and glutinous rice cooking. Together with the "Manual" function, you are bound to create refined international cuisine and explore stylish fusion dishes in a gracious manner.



煎 Pan-Fry

160°C 精準煎煮溫度配合預設時間，不易燒焦，令煎出來的食物更金黃香脆。

Precise 160°C pan-frying temperature and the optimised pre-set time paints an attractive golden brownish colour and produces deliciously crunchy texture.



糯米飯 Glutinous Rice

傳統生炒糯米飯需要不停用手翻動將糯米由生炒至熟，米不易散開。傳統做法功架要求甚高，現在只需簡單一按鍵，就能炒出大師級水準的經典佳餚。

Because of its gluey nature, glutinous rice is considered very difficult to prepare. Now it just takes a few clicks to effortlessly prepare this quintessentially palatable cuisine.



自選 Manual

自選烹調時間和溫度，無論是烹調經典佳餚，還是炮製創意菜式都易如反掌！

Manually select the preferred temperature and cooking time to easily prepare novel and classic dishes!

精密安全檢測 煮食安枕無憂

Fail-Safe Measures to Deliver Safe & Reliable Culinary Experience



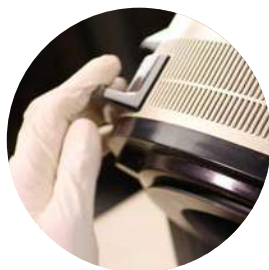
兩段式排氣口溫和排氣，減少鍋內壓力以確保安全
Dual asymmetric steam vents to relieve jet steam pressure



強力雙扇散熱，適合長時間烹調
Dual powerful cooling fans permit extended cooking duration



內鍋安全上鎖設計，避免旋轉時發生意外
Secure lock design warrants tight fastening of inner pot during its automatic rotation



貼心隔熱手柄，方便傾斜機身，避免燙傷
Heat resistant grip ensures safe and easy inclination of the cooker



過熱和阻力檢測，自動斷電停轉
Automatic shutdown upon overheating or jammed rotation



IH無火煮食，安全可靠
Safe and reliable IH flameless cooking

技術規格

Technical Specifications

型號 Model	ISF-622
電壓 Voltage	220 V
頻率 Frequency	50 Hz
功率 Power	2200 W
顏色 Colour	香檳金色 Champagne Gold
烹調程式 Cooking Programmes	6
溫度控制 Temperature Control	7檔 / level
溫度範圍 Temperature Range	65 - 210 °C
預約時間 Maximum value of Timer	24 小時 / hrs
時間控制範圍 Time Setting Range	99 分鐘/min, 50 秒/sec
內鍋容量 Pot Capacity	6 L
內鍋材質 Inner Pot Material	不銹鋼+易潔不黏塗層 Stainless steel & Non-stick Teflon
加熱方式 Heating Method	IH電磁立體加熱 Induction Heating (IH)
內鍋轉速 Rotating Speed	24轉/分鐘, 24 RPM
機體傾斜角度 Angle of Inclination	0 - 150°
控制面板 Control Panel	輕觸式 Touch Screen
機身尺寸 高x闊x深 (毫米) Product Dimensions HxWxD (mm)	(H)460 x (W)390 x (D)410
包裝尺寸 高x闊x深 (毫米) Packing Dimensions HxWxD (mm)	(H)515 x (W)475 x (D)455
淨重 Net Weight	9.6 kg
總重連包裝 Gross Weight (w/Packing)	12.0 kg
保養年期 Warranty	一年 1 year

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.

爆炒神器
炒出好鑊氣！

我肥媽強烈推介
德國寶IH全能爆炒皇



懷舊生炒糯米飯

CLASSIC CANTONESE STICKY RICE



觀看操作視頻

Video Tutorial



功能鍵 Function	溫度等級 Temp. Level	烹調時間 Cooking Time
		12分鐘/ Minutes

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

糯米	450克
臘腸	50克
潤腸及臘肉	30克
蝦米乾 (浸軟)	10克
瑤柱 (浸泡後拆絲)	10克
雞湯	250毫升
蛋絲、蔥花及炸花生 (伴碟，可略)	適量

調味料

頭抽	1 湯匙
老抽、蠔油、糖、 紹及興酒	½ 湯匙
胡椒粉	少許

Ingredients

Glutinous Rice Grain	450 g
Chinese Sausage	50 g
Pork Liver Sausage, Chinese Bacon	30 g
Dried Shrimp	10 g
Dried Scallop	10 g
Chicken Stock	250 ml
Shredded Fried Egg (garnish), Chopped Scallion (garnish), Fried Peanuts (garnish)	Some (optional)

Seasonings

Premium Light Soy Sauce	1 tbsp
Dark Soy Sauce, Oyster, Sauce, Sugar & Chinese Cooking Wine	½ tbsp
White Pepper	A Little

預先準備 Procedures

- 糯米浸泡3小時隔水。
- 臘腸、臘肉及潤腸蒸熟後切粒。
- 將調味料在碗中混合好。

- Soak rice grains in water for 3 hours. Drain out the water.
- Steam Chinese sausages and bacon. Chop up.
- Mix all seasoning ingredients in a bowl.

做法 Steps

1. 「全能爆炒皇」按【開關】開機，選擇【糯米飯】功能。
2. 鍋中下油燒熱，加入臘味、蝦米及瑤柱爆香。
3. 將溫度調至7檔，放入糯米及150毫升雞湯，蓋上鍋蓋。
4. 時間餘下7分鐘時，打開鍋蓋並關閉旋轉功能，加入餘下的雞湯及調味料，再啟動旋轉。
5. 炒至乾身後倒出上碟，然後按喜好放上伴碟材料即可。

1. Press [On/Off] to switch on the IH Stir-Fryer. Select [Glutinous Rice] mode.
2. Heat up the oil. Add the Chinese sausages, Chinese bacon and dried seafood. Fry until it is fragrant.
3. Adjust temperature to Level 7. Add the rice and 150 ml of the chicken stock. Close the lid.
4. When the timer counts down to 7 minutes, open the lid and turn off rotation. Add the remaining chicken stock and seasonings. Resume rotation.
5. Stir-fry until the rice is a little bit dry and sticky. Serve it on a plate and garnish the dish.

經典乾炒牛河

RENOWNED STIR-FRIED SLICED BEEF & FLAT RICE NOODLES



觀看操作視頻

Video Tutorial



功能鍵 Function	溫度等級 Temp. Level	烹調時間 Cooking Time
		6分鐘/ Minutes

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

牛肉 (切片)	80克
河粉	250克
韭黃	20克
蔥 (切絲)	20克
銀芽	80克

醃料

生抽	½ 茶匙
砂糖	¼ 茶匙
生粉	½ 茶匙

調味料

頭抽	1 湯匙
老抽	1 茶匙
鹽	½ 茶匙
砂糖	½ 茶匙
胡椒粉	少許

Ingredients

Beef (sliced)	80 g
Flat Rice Noodles	250 g
Yellow Leek	20 g
Scallion (shredded)	20 g
Bean Sprout	80 g

Marinade

Light Soy Sauce	½ tsp
Sugar	¼ tsp
Corn Starch	½ tsp

Seasonings

Premium Light Soy Sauce	1 tbsp
Dark Soy Sauce	1 tsp
Salt	½ tsp
Sugar	½ tsp
White Pepper	Some

預先準備 Procedures

- 牛肉片以醃料醃30分鐘。
- 調味料在碗中混合好。

- Marinate beef for 30 minutes.
- Mix all seasonings in a bowl.

做法 Steps

1. 「全能爆炒皇」按【開關】開機，選擇【炒】模式及7檔溫度，設定1分鐘。
2. 鍋中下油燒熱，加入牛肉片炒至七成熟，倒出備用。
3. 「全能爆炒皇」再設定【炒】模式4分鐘，下油燒熱，放入河粉炒勻。
4. 餘下最後1分鐘時，加入韭黃、蔥絲、銀芽以及調味料，炒至乾身即可上碟。

1. Press [On/Off] to switch on the IH Stir-Fryer. Select [Stir-Fry] mode. Set temperature to level 7 and time to 1 minute.
2. Heat up the oil. Add the beef and stir fry until medium-cooked. Serve it on a plate.
3. Adjust timer to 4 minutes under [Stir-Fry] mode. Heat up oil and add the rice noodles.
4. In the last minute, add the yellow leek, scallion, bean sprout and seasonings until it is fragrant and dry. Done.



全能爆炒皇

Automatic 3D IH Stir-Fryer



自然養生機

Professional High-Speed Food Processor



光波萬能煮食鍋

Halogen Cooking Pot



低溫慢煮機

SOUS VIDE PRO Slow Cook Circulator



韓式光波燒烤爐

Korean Barbecue Grill



百變麵糰麵條機

Automatic Dough & Noodle Maker



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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。

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