

GERMAN
POOL



French Chefs'
Top Choice



Select Chef Recipes

by Disciples Escoffier

NEW



WI-FI APP CONTROL

SOUS VIDE PRO

SLOW COOK CIRCULATOR SET 低温慢煮套装 | SVC-313W

Master Chefs

Cooking Exclusively for You

Invented by the food-loving French, "Sous Vide", which literally means "under vacuum" in French, is a precise cooking culinary technique exemplifying art and science. By vacuuming fresh ingredients in a zipper bag and immersing it at a consistent water temperate for a preset temperature, the natural flavour of food is retained, offering exquisite taste and texture to your meal.

Now, with the help of SOUS VIDE PRO, you can also effortlessly prepare delicate cuisine, serve up selected private recipes from five-star chefs with a simple tap on the app. Precisely oversee the cooking status anytime anywhere without even being in the kitchen. Let top chefs cook Michelin level Sous Vide cuisines exclusively for you.



French Chefs'
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Select Chef Recipes

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頂級法廚

為你私家炮製

Sous Vide，起源於法國的真空低溫烹飪法，也是精準控溫烹煮的代名詞。將食物在真空包裝下隔水加熱低溫烹調，在精準控溫慢煮的過程中，均勻吸收調味，保持食物的原汁原味，也有效保留食物精緻的口感及營養。

現在，在 SOUS VIDE PRO 的幫助下，您只需設置好時間溫度，就能輕鬆做到近乎完美的佳餚，配合智能 App 控制，精選收錄「埃科菲國際廚師協會（亞洲區）」頂級法廚私房食譜，只需輕觸手機就能做到，隨時隨地掌控烹調狀況，無須看管，不再被烹飪所束縛，讓頂級廚藝大師為您私家炮製米芝蓮級美饌。



Culinary Mastery with Just a Touch

入廚 原來如此簡單

Now, just simply open the SOUS VIDE PRO App, choose a recipe that you like, and just like that the machine dials accordingly to the preset. Just wait until it is done without even overseeing the process, leave all the hard work to SOUS VIDE PRO. Cooking has never been easier.

SOUS VIDE PRO 為你帶來全新升級智能烹調體驗，只需打開智能應用程式，選擇喜愛的食譜，輕觸一下就可控制，烹調過程無需看管，把一切交給 SOUS VIDE PRO，不再被廚房束縛。入廚，從未如此簡單。



One Tap Away From Deliciousness

美味一觸即製

Smart precise controls save you the hassle and complication, simply choose the recipe of choice and tap to start. Even rookies can transform into masters.

智能精準控制，省卻調節時間和溫度的繁複步驟，只需選擇食譜，按下烹調鍵即可，料理新人也能變身專業大廚。

Selected French Chef Recipes 收錄法廚食譜



Routinely updated recipes, bringing you the most popular sous vide dishes, enabling you to share your favorite recipes with your friends and improving your skills.

定期更新法廚食譜，為您帶來最熱門的慢煮美食，更可以通過社交媒體與好友分享鍾意的食譜，一齊升級廚藝。



German Pool
Sous Vide



Wi-Fi App 應用程式控制功能只適用於型號 SVC-313W。
Wi-Fi App control function is applied to model SVC-313W only.



Remote Controlled Cooking 幫您實現遠程控制

Through the SOUS VIDE PRO App, you can precisely control the cooking process anytime anywhere. You can even start cooking while you are in office, and the meal will be perfectly prepared when you come back home. 通過 SOUS VIDE PRO 應用程式，您可以隨時隨地精準掌控烹調情況。即使身在公司也可以輕鬆控制，下班回家就能品嚐美味。

Precision Cooking Method with Exact Results

Countless unsuccessful steak cooking experience occurs every year because it takes incredible skills to reach different degree of doneness using conventional pan frying. SOUS VIDE PRO brings science to steak cooking by providing constant temperature regulator (accurate up to 0.5°C) and a cooking timer. Therefore, you can now prepare the perfect steak for your family and friends like a master chef.

Medium Rare

3 成熟



Medium

5 成熟



Accurate Temperature Control 精準控溫

It takes only 1°C to alter the final product of your hard work in food preparation. By regulating cooking temperature with a variance as little as 0.5°C, SOUS VIDE PRO enables you to effortlessly prepare your favourite dishes.

1°C 的差異就能讓食物烹調效果有天壤之別，SOUS VIDE PRO 溫度調節精確至 0.5°C，輕鬆掌控，做出您最愛的質感。

Precise Timer Control 精準控時

Overcooking is effectively avoided by setting the correct timer, ranging from 1 minute to 59 hours and 59 minutes. An alarm signal will buzz when cooking is done, you can sit back and relax while the meal is being prepared. 配備精準計時器（時間範圍：1 分至 59 時 59 分），到達設定烹調時間後發出提示聲，無需看管，防止過度烹調。

Temperature Regulator 恆溫烹調

Food heated at a consistent temperature will not only preserve its fibres and tenderness, but also enable uniform heat distribution throughout the entire nourishment, allowing your cuisine to accomplish stringent Michelin quality.

保持溫度恆定，不因烹調溫度的波動而破壞食物纖維，讓食物受熱更均勻，確保烹調效果，輕鬆做到米芝蓮級的標準。

精準烹調 完美生熟度由你掌控

傳統烹飪方法很難掌握食物生熟度，要煎出完美的半熟牛扒更是難上加難。SOUS VIDE PRO 細分烹調溫度，將溫度調節精確至 0.5°C，配合精確時間控制和恆溫烹調，輕輕鬆鬆就可精準掌控生熟程度，想要幾熟就幾熟，隨心所欲！



Medium Well
7 成熟



Well Done
全熟

Current Temperature
當前水溫

Wi-fi Connect
Wi-fi 開啟

Set Temperature
設定溫度

Set Time
設定時間

Work Time
工作時間



Cooked to Perfection Every Time

SOUS VIDE PRO completely redefines our traditional attitude to the sense of taste. Heating food in a vacuum zipper bag can effectually slow down oxidation, and prevent the loss of moisture and savour. Placing it at constant temperature environment will ensure heat is uniformly permeated throughout the entire piece of nourishment, bringing the desired tenderness and succulence to our taste buds.

Cooking is not just about mouthwatering food, but also aligns with the modern concept of nutritious dieting. By employing the exquisite techniques of precise-cooking in heated water, SOUS VIDE PRO can effectively preserve delicate fibres and nutrients while releasing the intrinsic essence of food, so that nutrients can be absorbed in its most natural form.

Conventional Approach 傳統方法烹調



Salmon: Dull-coloured, charred, shrunk in size, dehydrated and tough
三文魚：顏色變暗淡、部分燒焦、縮水變形、肉質乾硬



Chicken: Either undercooked or overcooked, dehydrated and tough
雞肉：雞肉太生或過熟，肉質乾硬



Steak: Unevenly cooked, tough and dehydrated
牛扒：生熟不均，縮水變乾

真正完美的健康料理

SOUS VIDE PRO 顛覆您的美味體驗！將食物真空密封後進行烹調，有效抑制食物在烹調過程中氧化，並減少水分和味道的蒸發流失。精準恆溫烹調，熱量均勻滲透，能令肉質較韌的部位變得軟嫩，由內到外保持均勻鮮嫩口感，原汁原味，帶給您完美烹調效果，重新定義美味標準。

完美的烹調效果不止是美味，更在於對食物精華的保存和釋放。SOUS VIDE PRO 採用最能有效保留食物營養的真空低溫烹調法，通過嚴密的溫度和時間控制，讓食物最大限度保持天然狀態，可避免破壞食物纖維，鎖住營養，吃得自然更健康。

SOUS VIDE PRO 精準恆溫烹調



Salmon: Glossy, translucent appearance, intact structure, soft and tender

三文魚：肉色亮麗，外型完整，有透明感，質地出乎意料的軟滑



Chicken: Keeping chicken juicy and tender, even chicken breast can taste as delicate as drumsticks

雞肉：保持雞肉口感鮮嫩多汁，雞胸肉都能像雞脾肉般均勻細膩



Steak: Juiciness and tenderness kept throughout the meat

牛扒：內外均勻如一的細嫩質感，肉汁豐盈

Enjoy Michelin Cuisine at Home

讓每一種食物都完美呈現

With an ultra-wide temperature range (0°C – 95°C) available for selection, SOUS VIDE PRO will definitely empower you to make a variety of delicacies that you can possibly conceive of: meat, poultry, seafood, eggs and even fruits and vegetables! You can now unlock all the essence and revive the soul of the food.

SOUS VIDE PRO 為您帶來意想不到豐富的完美菜餚，0°C 至 95°C 超廣控溫，適合烹調肉類、家禽、海鮮、蛋類甚至蔬果，幾乎想到的每一種食物，深度挖掘出食物精華，營養美味煥然新生。

Meat 肉類

Compared with traditional cooking approach, SOUS VIDE PRO makes your meat glow with an appetising pink colour. 相比傳統方法烹調，SOUS VIDE PRO 輕鬆為你帶來肉汁豐盈，由內到外都粉紅鮮嫩的肉類。



Poultry 家禽

Undercooking or overcooking will never exist. Home-cooked poultry will shine with gold colour externally while remain succulent internally.

傳統方法烹調家禽不是過熟就是太生，SOUS VIDE PRO 可讓您能做到表皮金黃焦香，內裡粉嫩多汁。



僅供參考，實際烹調時間及溫度須視食物份量及個人喜好而作調整。

For reference only. Actual cooking time and temperature are subject to food portion and personal preference.

Fish 魚類 /
Seafood 海鮮

Don't mistake it for raw salmon! Using SOUS VIDE PRO to cook salmon will add lustre to its appearance and retain the precious nutrients that everyone enjoys.

以為是生魚片？SOUS VIDE PRO 烹調三文魚，煮熟魚肉同時還能保持魚肉粉紅的透明感和水分，鎖住營養元素。



56°C / 40min

Vegetables
蔬菜 /
Fruits 水果

Vacuum slow-cooking retards food oxidation that leads to the damage of fibres. Vegetables / Fruits prepared using SOUS VIDE PRO are more nutritious.

通過真空低溫慢煮，有效減緩氧化，避免破壞纖維，SOUS VIDE PRO 烹調出來的蔬果相比傳統烹調方式更新鮮營養。



68°C / 4hr

Eggs
雞蛋

No matter soft-poached eggs or soft-boiled eggs, you can now easily achieve the desired level of doneness at your discretion. Behold, the 65°C perfect egg will be silky and tender!

不止是溫泉蛋、溏心蛋，生熟程度隨意掌控，SOUS VIDE PRO 更為您帶來蛋白部分如布甸般水潤嫩滑的 65°C 完美水煮蛋。



65°C / 40min

Intelligent Cooking with SOUS VIDE

SOUS VIDE 的美味智慧

3D CIRCULATION TECHNOLOGY 3D 水循環技術

SOUS VIDE PRO can generate a 360° circulating current to maintain a constant temperature throughout the casserole, ensuring heat permeates the entire piece of meat from every angle.

有效產生 360° 強勁水循環，讓整個鍋都保持均勻恆溫的狀態，形成立體加熱效果，不單省時，更能輕鬆達到預期的理想烹調效果，保存營養。

Ordinary Slow-Cookers 其他品牌慢煮機

Takes 30 minutes or more to heat up water to 60°C
水溫由室溫升至 60°C
需要 30 分鐘或以上



Stagnant water takes longer time to reach the set temperature as heat is concentrated at and the thermal region. 一般水流微弱，要花較長時間才能達到設定水溫，熱量集中在機器附近，遠離慢煮機的部分水溫明顯低於設定溫度。

SOUS VIDE PRO

Takes only 15 minutes to heat up water to 60°C
水溫由室溫升至 60°C
只需 15 分鐘



360° swirling current slashes heating time by half, reduces heat loss and ensures ubiquitously consistent water temperature.

360° 強勁水循環高效傳熱，相比其他慢煮機快一倍，有效減少熱量流失，確保鍋內每一處的水溫都恆定一致。

Thermal Heat Penetration 低溫熱力環繞滲透

3D multidirectional heat penetration will remedy the imperfections of conventional cooking and guarantee that food is thoroughly cooked with a tender texture while delicate fibres and healthy nutrients are preserved.

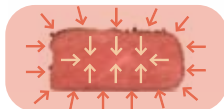
3D 立體環繞均勻加熱，有效避免傳統烹調局部高溫加熱的不足，讓食物由內而外保持均勻鮮嫩的質地。有效避免高溫破壞食物纖維，保持食材天然狀態，更加營養健康。

Conventional Cooking 傳統烹調方式



Unidirectional heating results in poor heat transfer. Rapidly cooked outer crust forms a sturdy crust that prevents further heat transfer to the inner core. 熱量集中在食物底部或頂部，局部高溫加熱讓熱量分佈極不均，表層迅速煮熟，產生阻隔層讓熱量難以深入食物內部。

SOUS VIDE PRO



3D multidirectional heat transmission at a constant temperature enables heat to slowly transfer from the crust to the core, resulting in flawless heat distribution.

水流 3D 環繞食物進行烹調，低溫熱力環繞包覆並逐漸滲透至食物各部分，讓食物由裡而外均勻受熱。

All New Handy Vacuum Companion 全新 SOUS VIDE 黃金拍檔

Easier Vacuum Procedure for a Smoother SOUS VIDE Process 一按抽真空 SOUS VIDE 更簡單

Vacuuming is a crucial step in SOUS VIDE. The traditional procedure is often wearisome and ineffective. Now, with the complimentary Vacuum Sealer and Vacuum Zipper Bags, the procedure will be streamlined. Put food into a bag, zip it and place the suction nozzle of the Vacuum Sealer against the bag's air valve. Press the button and the bag will be vacuumed. 對食物進行真空處理是 SOUS VIDE 至關重要的步驟，傳統真空處理方法既麻煩效果又不好。德國寶電動真空保鮮套裝，備有多款不同尺寸的真空保鮮袋，只需將食物放入保鮮袋，密封袋口，再將手提真空保鮮機的吸嘴對準抽氣閥，一按鍵即可迅速抽真空，真空處理食物不再複雜，慢煮自然更簡單。



Enrich the Flavour with Roasting / Grilling 烤一烤 更惹味

You can roast SOUS VIDE food in a Halogen Cooking Pot or Korean Barbecue Grill afterwards to bring gold and crispier texture to your delicacies.

烹調完後可用光波爐或韓燒爐稍微烤一烤，色澤金黃，更添燒烤香脆風味。



Halogen Cooking Pot

光波萬能煮食鍋

Deliver versatile cooking: Roasting, baking, steaming, stewing, reheating, defrosting and deep frying

燒、烤、焗、蒸、燉、翻熱、解凍及炸，樣樣皆能

Korean Barbecue Grill

韓式光波燒烤爐

Innovative oil drainage and fumeless design rendres dirt-free and grease-free BBQ experience, perfect for home parties

創新導油無煙設計，清潔燒烤，家庭派對首選



Michelin Expertise Taken Home

SOUS VIDE PRO Deluxe Set

SOUS VIDE PRO comes with a Vacuum Sealer and Vacuum Zipper Bags of different sizes to deliver professional precise cooking experience. Needless to purchase additional accessories. Michelin speciality is no longer a secret!

1. SOUS VIDE PRO Circulator 低溫慢煮機

Simple to operate, set temperature and timer to effortlessly prepare healthy meals

簡單操作，精準控溫控時，恆溫烹調完美健康菜餚



2. USB Handheld Vacuum Sealer USB 手提真空保鮮機

Hassle-free vacuuming, only takes a simple click to vacuum food

跟機配送，輕巧易用，免除真空處理的煩惱，一按即可抽真空，讓料理更簡便

3. Vacuum Zipper Bags 真空保鮮袋

Comes in different sizes, devoid of potentially harmful BPA

備有大中小 4 款不同尺寸，不含雙酚 A，烹調食物安全放心



Model 型號	SVC-313W
Power 功率	1,300 W
Voltage 電壓	220 -240V
Temperature Range 控溫範圍	0°C - 95°C
Timer Range 時間範圍	1 min - 59 hr 59min
Product Dimensions 產品尺寸	(H) 405 (W) 147 (D) 71 mm

FOR MORE DETAILS
查看產品詳情



將米芝蓮廚藝帶回家

SOUS VIDE PRO 豪華套裝

貼心配備電動真空保鮮機，及多款不同尺寸真空保鮮袋，無需購買額外配件，在家就可立即體驗到專業的真空低溫烹調，輕鬆做到米芝蓮級完美效果。



4. **Sous Vide Recipe 低溫烹調食譜書**

An exquisite recipe that will help you prepare delicious dishes with ease
精選編入多道法廚食譜，
教你自家製健康慢煮美饌

6. **User Manual 使用說明書**

Word and graphical illustrations, together with online cooking demos

圖文並茂，配合網上視頻短片，清晰演示使用操作



German Pool
Sous Vide

5. **SOUS VIDE PRO App SOUS VIDE PRO 應用程式**

A brand new cooking experience granted with a touch

全新烹調體驗，一觸實現

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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SOUS VIDE PRO

SLOW COOK CIRCULATOR SET SERIES 低溫慢煮套裝系列



SVC-113



SVC-313W

NEW

WI-FI APP CONTROL



SVC-108

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