

精準烹調 完美生熟度由你掌控 Precision Cooking Method with Exact Results

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！

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.



當前水溫 Current Temperature
WiFi開關 WiFi Connect
設定溫度 Set Temperature
設定時間 Set Time
工作時間 Work Time



技術規格 Product Specification	
電壓 Voltage	220-240 V~
功率 Power	1,300 W
頻率 Frequency	50/60 Hz
產品尺寸 Product Dimensions	(H) 405 x (W) 147 x (D) 71 mm
包裝尺寸 Packing Dimensions	(H) 103x (W) 457 x (D) 200 mm
淨重 Net Weight	1.15 kg
總重連包裝 Gross Weight	2.08 kg

低溫慢煮套裝系列 | Slow Cook Circulator Set Series



圖片只供參考。Images are for reference only.
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。中英文版本如有出入，一概以中文版為準。
Specification is subject to change without prior notice. Refer to www.germanpool.com for the most updated version. If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

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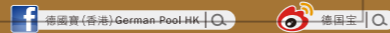
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www.germanpool.com



GERMAN POOL WiFi 智能 低溫慢煮機

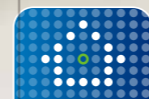
SVC-413-SC



French Chefs' Top Choice



Select Chef Recipes
by Disciples Escoffier



WiFi智能控制
WiFi Smart Control



WiFi SMART SOUS VIDE PRO COOKER

精準控溫 Accurate Temperature Control

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。

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.

精準控時 Precise Timer Control

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。

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.

恆溫烹調 Temperature Regulator

保持溫度恒定，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。

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.



3成熟
Medium Rare



5成熟
Medium



7成熟
Medium Well



全熟
Well Done

SOUS VIDE的美味智慧 Intelligent Cooking with SOUS VIDE

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。

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.

3D水循環技術 3D CIRCULATION TECHNOLOGY



其他品牌慢煮機
Ordinary Slow-Cookers

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。Stagnant water takes longer time to reach the set temperature as heat is concentrated at and the

SOUS VIDE PRO

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

真正完美的健康料理 Cooked to Perfection Every Time

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。

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

傳統方法烹調
Conventional Approach



精準恆溫烹調
SOUS VIDE PRO



讓每一種食物都完美呈現 Enjoy Michelin Cuisine at Home

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。

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.

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.

肉類 Meat

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。

Compared with traditional cooking approach, SOUS VIDE PRO makes your meat glow with an appetising pink colour.



家禽 Poultry

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



魚類 / 海鮮 Fish / Seafood

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。

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.



蔬菜 / 水果 Vegetables / Fruits

真空低溫慢煮有效減緩氧化，避免破壞纖維，相比傳統烹調方式更新鮮營養。

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



雞蛋 Eggs

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



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黑椒牛柳烤薯仔
Beef Tenderloin & Roasted Potatoes with Black Pepper Sauce



香煎三文魚沙律
Sous Vide Salmon Salad



大蝦牛油果鹽角草沙律
King Prawns with Avocado & Salicornia Salad



烤全鴿配雞肝醬
Pigeon with Chicken Liver Mousse on Toast

