

Smart Auto IH Stir Fryer | ISF-620



Online Warranty Registration



Please read these instructions and warranty information carefully before use and keep them handy for future reference.

USER MANUAL

請即進行保用登記！
有關保用條款細則，請看本說明書最後一頁。




Please register your warranty information now!

For Warranty Terms & Conditions,
please refer to the last page of this user manual.

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WARNING

- At all times, **DO NOT** leave cooker unattended. Hot food spillage may lead to scalds and burns.
- Please place product at a location where minors cannot reach; **DO NOT** let minors operate this product by themselves, to avoid electric shocks, scalding or other bodily harms.
- Vertical position  is strictly for serving food only. Please remove the pot lid before tilting the cooker to vertical position.
- When cooking food with liquid, it is **FORBIDDEN** to adjust the pot to Vertical position .
- To instantly halt the pot from tilting forward, press .

Warnings & Safety Precautions

It is of utmost importance that all users strictly abide by the precautions listed in this section in order to avoid risks that may result in casualties and property losses! Disregarding the precautions listed below or operating the product incorrectly may lead to property losses, casualties or even death.



DANGER (STRICTLY PROHIBITED)

1. Please place product at a location where minors cannot reach; **DO NOT** let minors operate this product by themselves, to avoid electric shocks, scalding or other bodily harms.
2. **DO NOT** put any metal, wire, pin or sharp object into any crevice of this product to avoid electric shock or causing the product to malfunction.



WARNINGS

(USER MUST ABIDE BY THESE WARNINGS WHEN OPERATING THIS PRODUCT)

1. Before cleaning, moving or repairing this product, or if product shows any sign of malfunction, user must first unplug the product from the power source.
2. If the electric cable or plug shows any sign of damage, or if the plug is loosened in any way, stop using this product immediately in order to avoid electric shock or fire.
3. **DO NOT** place this product directly on open flame or near heat source or tinder, otherwise it may cause damage to the product, causing malfunction and danger.
4. **DO NOT** place this product on unstable, humid, hot or slippery surfaces, or on surfaces that are not heat-resistant (such as plastic tablecloth, linen or carpet), in order to avoid electric shock, fire hazard or product falling over and causing accidents or property losses.

CAUTIONS

1. Make sure the power supply supports 220V~50Hz alternating current, **DO NOT** use any other voltage or frequency, otherwise it will cause damage to the product's components or cause fire, electric shock and other accidents.
2. **DO NOT** touch the plug with wet hands to avoid electric shock or injury.

Warnings & Safety Precautions

3. Make sure the power cord is placed away from sharp edges, lint, sharp objects and hot surfaces. Otherwise it may damage the cord and lead to electric shock or fire.
4. Use a separate 10A (or above) socket for this product. DO NOT share socket with other high power appliances to avoid power overload and causing a fire.
5. When plugging in the product, make sure it is plugged into the socket completely. Improper contact may cause product components to overheat and burn out, causing short-circuit or fire hazards.
6. When product will not be used for an extended period of time, please unplug the power source to prevent short-circuit or device wear-out causing spontaneous combustion, etc.
7. Before initial use, make sure the power cord and main body of the product are securely connected, to prevent improper contact causing damage to the product's components.
8. Always unplug the product by firmly gripping the plug; never pull on the power cord when unplugging from the power source, as it may damage the power cord.
9. Use only power cord from original manufacturer for this product. If power cord is damaged, please contact Customer Service & Repair Centre to have it replaced.
10. DO NOT move the product when it is in use.
11. This product is for indoor use only; DO NOT use it in a humid environment or outdoors, to avoid electrical shock or device wear-out causing accidents.
12. DO NOT operate this product with an external timer or remote control system.
13. This product should not be operated by people with sensory or mental dysfunction, or people who lack relevant experience and knowledge (including children), unless they are supervised by a professional. Children should be taken care of and ensured that they do not play with this product.
14. In case of product malfunction, please contact Customer Service & Repair Centre. DO NOT attempt to dismantle or replace components by yourself, in order to avoid fire hazard, electrical shock or injury.
15. The socket and circuit connected to the power supply must be reliably grounded.
16. If power outage occurs during cooking, unplug the plug. Replug and restart operation after power is restored.
17. DO NOT use this product for purposes other than its intended functions, in order to avoid damage to the machinery or personal injury.

Warnings & Safety Precautions

18. People using pacemakers, hearing aids or cochlear implants should consult authorized medical personnel and refer to their medical equipment's safety instructions before using this product.
19. When unboxing this product, immediately discard all plastic wrappings properly to avoid children playing with them and causing accidental suffocation.
20. When in use, this product will generate high temperature and hot steam, stay away from the steam vent to avoid scalding.
21. Keep the heating base and sides clean at all times. DO NOT allow the heating base and heating elements be stained with grease or food particles.
22. After cooking, when pouring out food contents, please place a suitable dish below first.
23. This product is an automatic stir fryer, DO NOT use sharp objects (eg. metal scourer ball) to cook or clean the pot in order to avoid damaging the coating.
24. DO NOT heat packaged, canned or bottled foods in the product as they may explode.
25. DO NOT hit the cook pot against any hard surface, or use it to cook with any other heat source (such as stovetop), otherwise it may deform.
26. When product is in use, DO NOT cover the pot lid with wet cloth as it may hinder steam from escaping and causing mechanical failure.
27. DO NOT wet or immerse the base in water to avoid causing electric shock or short circuit.
28. Use only the cook pot supplied with this cooker. It is strictly forbidden to use any other pots on the heating base as it may cause overheating and damage the product components.
29. This product is intended for stir-frying, stewing and cooking only. DO NOT use this product for other prohibited functions as it may damage the cook pot coating or product components.
30. When in use, DO NOT fill to beyond the maximum level indicated on the cook pot.

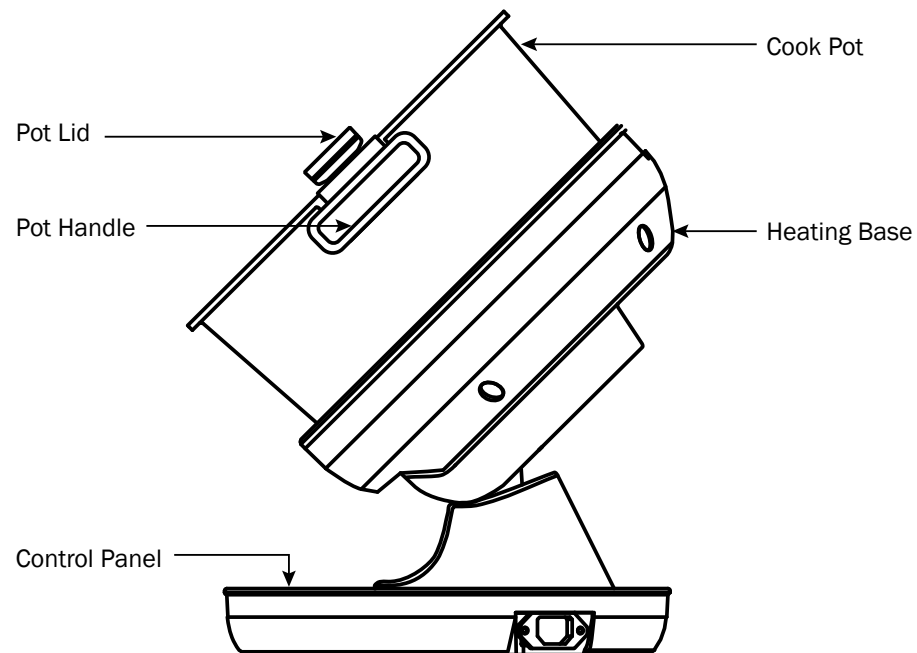
Warnings & Safety Precautions

ATTENTION

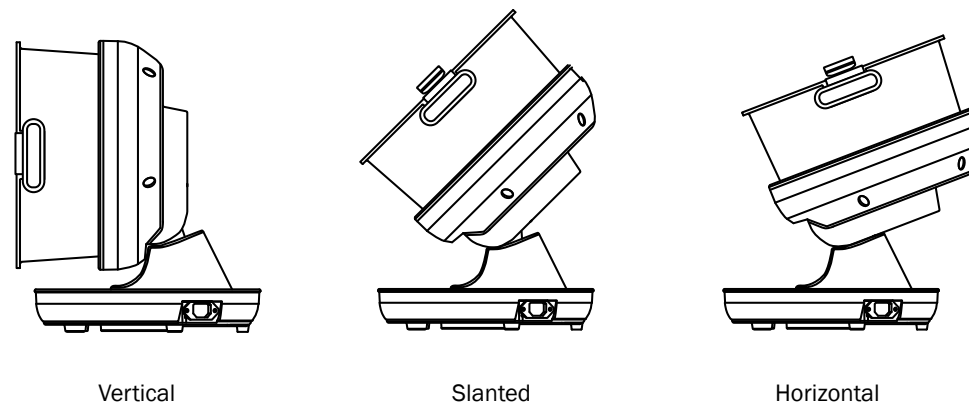
1. DO NOT use any pot or pan with this cooker other than its designated cook pot.
2. DO NOT leave grease or water stains on the sensor as it may hamper the accuracy of the cooking temperature.
3. DO NOT cook or clean the cook pot with any metal or sharp object to avoid damaging the pot coating.
4. Before cooking, make sure the pot's outer surface is completely dry to avoid causing the cooker to malfunction.
5. During cooking and immediately after use, DO NOT touch the steam vent or cook pot with bare hands as they will be very hot.
6. When removing the cook pot, place it on a level and sturdy surface, especially if there is hot liquid or food in the pot. DO NOT touch or move the pot around in order to avoid spillages and scalds.
7. When pouring out food, make sure to place a suitable dish below first.
8. In case of abnormality or malfunction, stop using product immediately.
9. All functions come with their respective default modes, but user can adjust them according to personal preference.
10. When stir-frying, a small quantity of steam may be emitted, it is water and not greasy fumes; when user is cooking with high heat or when cooking with oil for too long, a small amount of smoke is a normal phenomenon.
11. When the liquid in the pot runs dry, stop heating immediately to ensure that the food ingredients will not get burnt.

Product Structure

Main Body

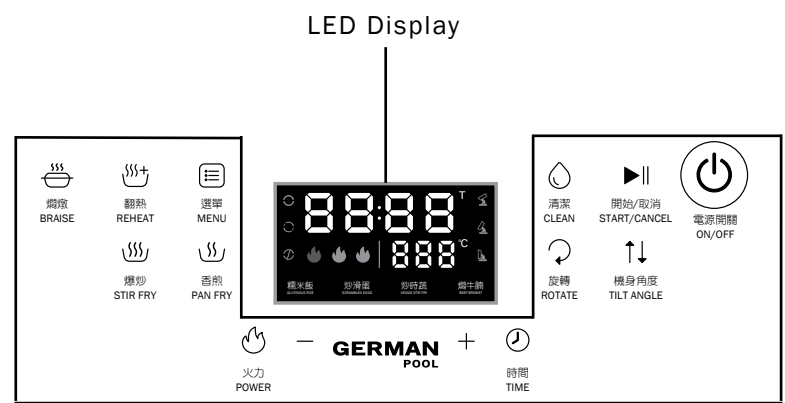


Tilt Angle



Product Structure

Control Panel



LED Display

Display	Description
88:88 ^T	Time Display
888 ^{°C}	Temperature Display
🔥 🔥 🔥	Power Display
🔄	Continuous Rotation
🔄	Intermittent Rotation
🔄	Stop Rotation
📺	Cook Pot Horizontal
📺	Cook Pot Slanted
📺	Cook Pot Vertical (*Strictly for serving food only)

Product Structure

Control Keys

Icon	Description	Icon	Description
🍲	Braise	🔘	On/Off
🔥+	Reheat	💧	Clean
☰	Menu	▶	Start / Cancel
🌀	Stir Fry	🔄	Rotation
🔥	Pan Fry	↕	Tilt Angle
🔥	Power	+	Decrease
🕒	Time	-	Increase

Operating Instructions

Before Cooking

- When installing the cook pot, make sure the pot bottom is accurately inserted onto the axle on the heating base, then turn pot counter-clockwise until you hear a “click”, indicating the pot has securely locked onto the base; when removing the cook pot, turn the pot clockwise until you hear a “click”, then lift up the pot.
- When using this product, you can adjust the tilt angle of the pot to suit your cooking needs. To avoid the rotating pot from hitting objects or wall, please keep at least 10 cm free space on all sides, and reserve a space of at least 45 cm high to place this product.






WARNING!

- Before operating this product, make sure the cook pot is securely locked onto the heating base.
- It is strictly forbidden to use other pots beside the designated cook pot that comes with the cooker.
- DO NOT leave grease or water stains on the sensor as it may hamper the accuracy of the cooking temperature.


Operating Instructions

Voice Prompt








1. In “power off” status, long-press  3 seconds to enter into Voice Prompt Mode. LED Display will show the current language (U01 – Mandarin; U02 – English; U03 – Cantonese; U0F- turn off Voice Prompt).
2. Press  to select language, then press  to confirm.

Cooking Function




1. Enter into Standby Mode

Connect to power source, then press , product will announce “Turn on, please select Cooking Function”.

2. Select Cooking Function

- Press “Braise ”, “Reheat ”, “Stri Fry ”, “Pan Fry ” to select desired cooking function, then press  to confirm.
- Press  repeatedly to cycle among “Glutinous Rice”, “Scrambled Eggs”, “Veggie Stir Fry”, “Beef Brisket”, then press  to confirm.

Operating Instructions

Function	Tilt Angle	Default Temperature	Adjustable Temperature Range	Default Time	Adjustable Time Range	Rotation
Braise	Horizontal 	130°C	110°C 130°C 160°C 180°C 200°C 220°C	30 min	1-60 min	Intermittent
Reheat	Adjustable	110°C		5 min	1-60 min	Continuous
Stir Fry	Slanted 	220°C		5 min	1-60 min	Continuous
Pan Fry	Slanted 	160°C		5 min	1-60 min	Intermittent
Glutinous Rice	Slanted 	220°C		10 min	1-60 min	Continuous
Scrambled Eggs	Slanted 	180°C		1 min	1-60 min	Continuous
Veggie Stir Fry	Horizontal 	200°C		5 min	1-60 min	Continuous
Beef Brisket	Horizontal 	160°C		60 min	1-60 min	Intermittent

Operating Instructions

Note:

During cooking, user may press then press + - to adjust cooking temperature; press then press + - to adjust cooking time.

3. Start Cooking

After pressing to confirm cooking function, cooker will automatically adjust tilt angle, and automatically start to rotate and cook.

Note:

- During cooking, user may press to cancel cooking and return to Standby Mode.
- During cooking, press Rotate , and pot will automatically start or stop rotation.

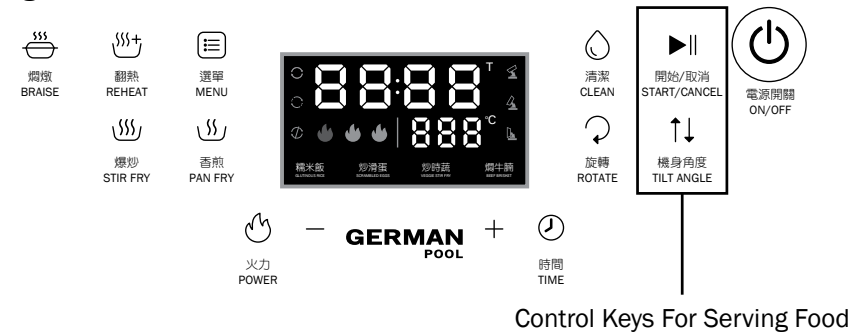
4. Extend Cooking (Reheat Function)

After cooking is completed, product will announce “Cooking Completed”. At this time, user may press to extend cooking time by 2 minutes or 5 minutes, or directly commence to Serving Food.

FUNCTION	TIME	FUNCTION	TIME
Braise	5 minutes	Glutinous Rice	5 minutes
Stir Fry	2 minutes	Scrambled Eggs	2 minutes
Pan Fry	2 minutes	Veggie Stir Fry	2 minutes
-	-	Beef Brisket	5 minutes

Operating Instructions

Serving Food



WARNING!
When serving food with liquid (ie. soup, stew, sauce), pot must be adjusted to **HORIZONTAL** position. **IT IS FORBIDDEN TO SERVE FOODS WITH LIQUID IN VERTICAL** position!

WARNING!
At all times, **DO NOT** leave cooker unattended during **Serving process**. Hot food spillage may lead to scalds and burns.

ATTENTION: Vertical position is strictly for serving foods without liquid only. Please remove the pot lid before tilting the cooker to Vertical position.

When serving food without liquid:

- Before serving, make sure to place a proper dish directly in front of the cooker.
- Remove the pot lid.
- Press to select “Vertical ”.
- Press , cooker will tilt to Vertical position and user may proceed with serving.
- Return the pot to Horizontal position.

Returning the pot to Horizontal position:

- After dishing out food content, press to select “Horizontal ”.
- Press and the pot will return to “Horizontal ” position.
- Press to turn off the cooker.


ATTENTION: If user selects “Vertical ” by mistake and wishes to stop the cooker from tilting forward any further, press , cooker will halt immediately.

Cleaning & Maintenance



WARNING!
Before cleaning and maintenance of the product, make sure product has completely cooled down.

Auto Clean

Press , the pot will automatically start to rotate, and heat at 60° for 1 minute (time and temperature are not adjustable). After auto cleaning is completed, Voice Prompt will announce “Cleaning Completed”.

1. Cleaning the cook pot: Add water, select Clean Function and use a non-abrasive sponge to assist cleaning. After cleaning, wipe dry with a soft cloth.
2. If user needs to clean the main body or heating base, please use a wringed out moist cloth or dry cloth to wipe clean. DO NOT directly wash the base with water.
3. After cleaning, make sure all parts of the product are intact for future use.

Troubleshooting

Code	Problem	Solution
E1	Over or under voltage AC	Do not use until voltage returns to normal value
E2	Sensor Malfunction	Contact Customer Service & Repair Centre
E3	Upper Fan Malfunction	Contact Customer Service & Repair Centre
E4	LED Display Malfunction	Contact Customer Service & Repair Centre
E5	Cook Pot Tilting Malfunction	Contact Customer Service & Repair Centre
E6	Dry Pot Prevention	Add in suitable amount of food ingredients or water
E7	Cook Pot not attached properly or foreign pot detected	Attach designated Cook Pot properly
E8	Lower Fan Malfunction	Contact Customer Service & Repair Centre




Technical Specifications

Model	ISF-620
Voltage/Frequency	220V / 50Hz
Power	2000W
Product Dimensions	(H) 418 (W) 310 (D) 340 mm
Cooking Pot Diameter	260mm
Pot Volume	2.5L
Net Weight	5.4kg

Specifications are subject to change without prior notice.
If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.
Refer to www.germanpool.com for the most up-to-date version of the Operating Instructions.

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警告

- 使用本產品時，必須有人全程監控，以免意外倒翻食物導致燙傷或燒傷。
- 請放置於未成年人不能觸及的地方，禁止未成年人單獨操作，以免觸電或燙傷以及造成其他傷害。
- 機身角度「垂直
」只可用於倒出食物，嚴禁用作烹飪，調整機身角度前必須先取下鍋蓋。- 烹調湯水類食品時嚴禁調整機身角度至「垂直
」。- 如需立即中止調整機身角度，按.

警告及注意事項

此注意事項是關於防止對您及他人造成傷害、損傷等安全方面的重要內容，請務必遵守。

無視下表標識，錯誤使用本產品，有可能導致人員傷亡及物質損失。

危險（絕對禁止）

1. 請放置於未成年人不能觸及的地方，禁止未成年人單獨操作，以免觸電或燙傷以及造成其他傷害。
2. 禁止在本產品內部或縫隙中插入金屬屑、鐵絲、針等異物，否則會引起觸電或工作異常。

警告（必須遵循操作）

1. 在清洗、移動、檢修或產品出現故障時，為防止漏電或意外啟動，請務必拔掉電源插頭。
2. 電源線或插頭破損，插座鬆動時，請不要使用，以免造成觸電、著火。
3. 請勿將本產品直接放在火上或靠近熱源、火源的地方，否則產品會受到損壞或發生故障，甚至發生危險。
4. 請不要將本產品放在不平穩、潮濕、高溫、光滑、不耐熱（如塑料枱布、棉布、地毯等）的枱面上，以免觸電、起火、脫落等造成傷害事故或財產損失。

注意（注意操作）

1. 工作電源使用220V-50Hz交流電，不得使用其他電源，否則會損壞元器件或引起火災、觸電等事故。
2. 不可用濕手插、拔插頭，否則會引起觸電或受傷。
3. 確保電源線不會與尖銳的邊緣、毛邊、其他突出尖銳物或表面高熱的物品接觸。這可能引起漏電，造成觸電或火災。

警告及注意事項

4. 請單獨使用10A及以上的專用電源插座，勿與其他大功率電器同時共用同一插座，以免出現電流過大引起火災。
5. 插頭插到插座時，必須插到底，否則會因接觸不良而導致元件過熱燒壞，引發短路或火災等危險。
6. 不使用時，請拔下電源插頭，以防短路、器件老化引發自燃等。
7. 使用前，必須確保電源線與主機連接可靠，否則會因接觸不良導致器件損壞。
8. 拔下插頭時，必須握住插頭，不能拉扯電源線，否則易損傷電源線。
9. 請使用專用電源線，如電源線損壞，請聯絡客戶服務及維修中心更換專用電源線。
10. 工作過程中，請勿搬動產品。
11. 本產品僅供在室內使用，不可在潮濕的地方和戶外使用，以防觸電和器件老化造成損害事故。
12. 本器具不能在外接定時器或獨立的遙控控制系統的方式下運行。
13. 本產品不適用下列人士：感官或心理功能障礙者、缺乏相關經驗知識者（包括兒童）等人群使用。除非他們在專業人士的監督下使用本產品。應照看好兒童，確保他們不玩耍本產品。
14. 產品發生故障請聯絡客戶服務及維修中心，切勿自行拆卸產品或更換配件，以免引起火災、觸電或受傷。
15. 插座接地線須保持良好的接地。
16. 工作過程中停電時，請拔下插頭，來電後重新啟動操作。
17. 請不要用於本產品功能以外的用途，以免造成機器損壞或人身傷害。
18. 裝有心臟起搏器的人士或助聽器、植入耳蝸的使用者在使用本產品前，請諮詢授權醫療人員並參考醫療設備提供證明。
19. 打開包裝後，請即刻將塑料袋放入垃圾桶，以免兒童玩耍、造成窒息危險。
20. 在產品工作時會產生高溫和蒸氣，請勿靠近排氣孔，以防燙傷。
21. 內膽底部和邊緣應保持乾淨、膽底與線盤不能附有油污、飯粒等主雜物。
22. 烹飪結束將食物倒出時，請在下方放置合適的餐盤。
23. 本產品為自動炒菜機，不要使用帶有尖銳棱角的器具（同鋼絲球等），以免損壞內膽層造成糊鍋。

警告及注意事項

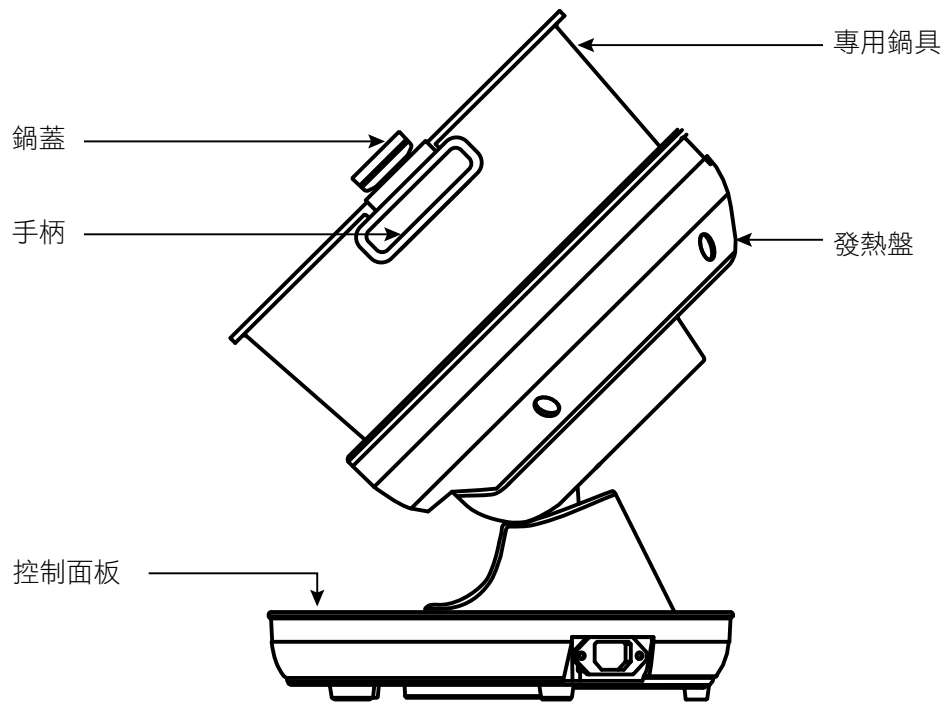
- 24. 不要將任何袋裝、罐裝或瓶裝的物品放入本產品內加熱，否則有爆炸危險。
- 25. 內膽切勿碰撞或直接放在其他熱源上加熱，例如煤氣爐，否則容易變形。
- 26. 在產品工作時，請勿用濕布覆蓋煲蓋，以防蒸氣無法排出造成器件損壞。
- 27. 本產品禁止進水、用水沖洗和浸泡，以防發生觸電或短器。
- 28. 嚴禁使用非本產品自帶的內膽，以防過熱造成元器件損壞。
- 29. 本產品可以進行炒菜、燉、煮等功能，如將本產品使用其他不允許功能，可能會破壞內膽層或損壞元器件。
- 30. 使用時，請嚴格按照鍋具標識的最大水位線操作。

使用注意事項

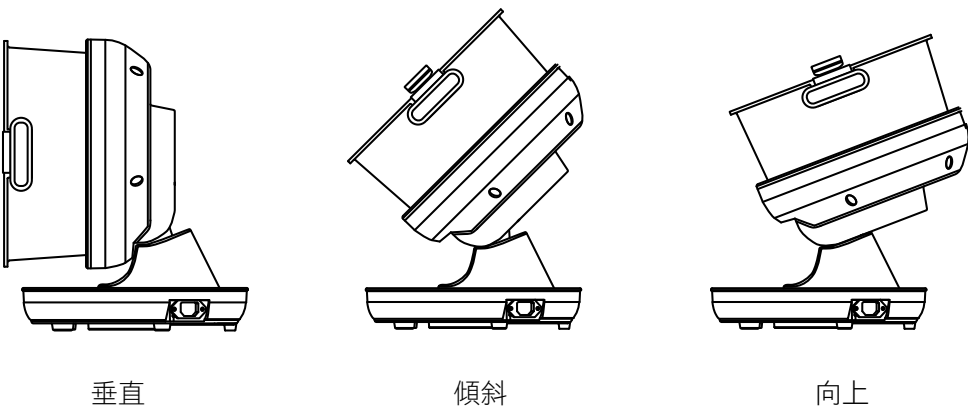
- 1. 嚴禁使用非專用鍋具。
- 2. 傳感器處請勿殘留污物或水漬，以免影響控溫精準度。
- 3. 鍋具不允許放置任何金屬、尖銳物品及使用金屬器具進行操作，以免損傷鍋具塗層。
- 4. 使用前務必將鍋具外表面的水份擦乾，以免造成故障。
- 5. 在使用中或剛使用完，請不要徒手直接觸摸蒸氣口、鍋具等高溫部件。
- 6. 取出鍋具後請放置在平穩處，尤其鍋具中有高溫湯汁或食物的情況下請勿隨意觸碰或挪動，以免燙傷。
- 7. 倒菜時，請務必先放置合適的餐具。
- 8. 若發生異常或者故障時，請立即停止使用。
- 9. 各個功能內設默認程序，可根據菜品及個人需要調整。
- 10. 炒菜時會有少量水蒸氣出現，並非油煙，在自行調大火力或燒油時間過長出現少量油煙為正常現象。
- 11. 當鍋內湯汁燒乾時要停止加熱，確保食材不焦不糊。

產品結構

主機

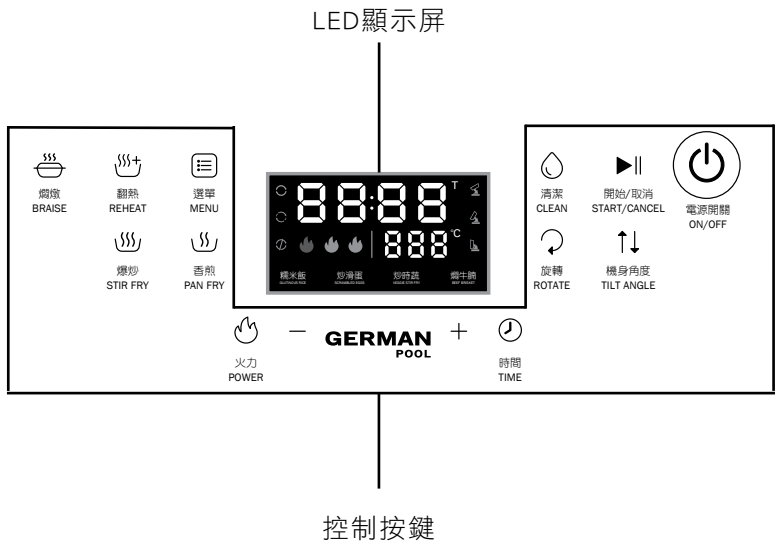


機身傾斜角度



產品結構

控制面板



LED顯示屏

圖標	說明
88:88 ^T	時間顯示
888 ^{°C}	溫度顯示
🔥 🔥 🔥	火力顯示
🔄	持續旋轉
🔄	間歇旋轉
🛑	停止旋轉
📏	機身向上
📏	機身傾斜
📏	機身垂直（嚴禁烹煮任何帶湯水類食物時，調整機身角度至垂直）

產品結構

控制按鍵

圖標	說明	圖標	說明
🍲	燜燉	⏻	電源開關
🔥	翻熱	💧	清潔
📏	選單	▶	開始/取消
🔥	爆炒	🔄	旋轉
🔥	香煎	↕	機身角度
🔥	火力	+	增加
🕒	時間	-	減少

操作說明

使用前的準備

1. 裝入鍋具時，將鍋具對準中軸孔插入，逆時針旋轉直至聽到「咔嚓」聲響；取出鍋具時，將鍋具順時針旋轉直至聽到「咔嚓」聲響，向外抽出。
2. 本產品使用時，可以上下調整鍋具位置，為防止產品運轉過程中發生碰撞，請確保底座距離牆面不少於10厘米，並預留不少45厘米高的空間放置本產品。





警告！

- 使用前必須確保鍋具牢固鎖緊在機身。
- 嚴禁使用非專用鍋具。
- 傳感器處請勿殘留污物及水漬，以免影響控溫精準度。


操作說明

語音選擇

- 1. 在關機狀態下，長按  3秒進入語音選擇模式，顯示屏顯示當前語音（U01為國語；U02為英語；U03為粵語；U0F為關閉語音）。
- 2. 按+ / - 鍵選擇語音類別，然後按確認。








開始烹飪

1. 進入待機狀態

接上電源後按，產品發出語音「開機，請選擇功能按鍵進行操作」，進入待機狀態。



2. 選擇烹飪功能

- 按「燜燉」、「翻熱」、「爆炒」、「香煎」選擇對應功能，再按確認。
- 重複按選擇「糯米飯」、「炒滑蛋」、「炒時蔬」、「燜牛腩」，再按確認。


功能	傾斜角度	預設溫度	可調溫度	預設時間	可調時間	旋轉
燜燉	向上 	130°C	110°C 130°C 160°C 180°C 200°C 220°C	30分鐘	1-60分鐘	間歇
翻熱	自行調整	110°C		5分鐘	1-60分鐘	持續
爆炒	傾斜 	220°C		5分鐘	1-60分鐘	持續
香煎	傾斜 	160°C		5分鐘	1-60分鐘	間歇
糯米飯	傾斜 	220°C		10分鐘	1-60分鐘	持續
炒滑蛋	傾斜 	180°C		1分鐘	1-60分鐘	持續
炒時蔬	向上 	200°C		5分鐘	1-60分鐘	持續
燜牛腩	向上 	160°C		60分鐘	1-60分鐘	間歇

操作說明



注意：

烹飪期間可按再按+ - 調整溫度；按再按+ - 調整時間。


3. 開始烹飪

按確認後，機身自動調整至相應角度，並自動旋轉進行烹飪。

注意：

- 烹飪期間可按取消烹飪並返回待機狀態。
- 烹飪期間按，鍋具開始旋轉或停止旋轉。

4. 延時烹飪（翻熱功能）

烹飪完成後，產品發出語音「烹飪完成」；可按「翻熱」延時烹飪2分鐘或5分鐘，或直接倒出食物（步驟5）。

功能	補炊時間	功能	補炊時間
燜燉	5分鐘	糯米飯	5分鐘
爆炒	2分鐘	炒滑蛋	2分鐘
香煎	2分鐘	炒時蔬	2分鐘
-	-	燜牛腩	5分鐘

操作說明

上菜



警告！
但凡有汁液的餸菜(例如湯、醬汁類)，上菜時，必須將機身調校至「向上」角度。嚴禁將爆炒王調校至「垂直」角度上菜，以免汁液溢出導致燙傷的危險。

警告！
上菜過程中必須有人全程監控，以免意外倒翻食物導致燙傷或燒傷。

注意：垂直角度只適用於倒出沒有汁液的食物。調校至垂直角度前，請先取下鍋蓋。

倒出沒有汁液的餸菜：

1. 上菜前，確保在機前放置合適的盛器。
2. 取下鍋蓋。
3. 按 選擇機身「垂直」。
4. 按 ，機身會調整至垂直角度，可以上菜。
5. 將機身復位至「向上」角度。

機身復位：

1. 完成上菜後，按 選擇機身「向上」。
2. 按 ，機身會調整至「向上」角度。
3. 按 關機。

注意：如錯按「垂直」而需立即中止機身繼續前傾，按 ，機身即時停止傾斜。

清潔與保養

警告！
清潔保養前，請確認鍋具已經完全冷卻。

- 按 ，鍋具自動旋轉，以60° C 加熱1分鐘（時間及溫度不可調整），完成後產品發出語音「清潔完成」。
1. 清洗鍋具：加入清水後，選擇清洗功能鍵，配合柔軟鍋刷清洗，清洗完用軟布擦乾。
 2. 如需清洗機體及內部，請使用擰乾的濕布或乾毛巾擦拭乾淨，切勿直接用水清洗。
 3. 清潔保養後，須確保本產品配件完整，以確保下次使用便利。

故障檢修

代碼	故障類型	解決方法
E1	電壓過高或過低	待電壓正常再使用
E2	感應器異常	聯絡客戶服務及維修中心
E3	上風扇異常	聯絡客戶服務及維修中心
E4	顯示屏異常	聯絡客戶服務及維修中心
E5	鍋具升降異常	聯絡客戶服務及維修中心
E6	乾燒保護中	加入適量食材或水
E7	未放入鍋具或非本產品專用鍋具	按正確方法放入本產品專用鍋具
E8	下風扇異常	聯絡客戶服務及維修中心

技術規格

型號	ISF-620
電壓	220V / 50Hz
功率	2000W
產品尺寸	(H) 418 (W) 310 (D) 340 mm
鍋具直徑	260mm
鍋具容量	2.5L
淨重	5.4kg

產品規格及設計如有變更，恕不另行通知。
中英文版本如有出入，一概以中文版為準。
本產品使用說明書以 www.germanpool.com 網上版為最新版本。

保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用
(自購買日起計算)。

* 貴戶須在購機十天內，以下列其中一種方式向本公司
登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之
保用登記表格
[www.germanpool.com/
warranty](http://www.germanpool.com/warranty)
- 2) 填妥保用登記卡，
郵寄至本公司。



另請填妥以下表格並與正本發票一併保存，以便維修時核對資料。用戶提供之所有資料必須正確無誤，否則免費保用將會無效。
Please fill out the form below. This information and the original purchase invoice will be required for any repairs. Warranty will be
invalid if information provided is found to be inaccurate.

型號 Model No. : **ISF-620**

機身號碼 Serial No. : _____

購買商號 Purchased From : _____

Warranty Terms & Conditions

Under normal operations, the product will be guaranteed for one year, with
full warranty provided by German Pool (effective from the date of
purchase).

* This warranty is not valid until customer registration information
is received by our Service Centre within 10 days of purchase
via one of the following means:

- 1) Visit our website and register
online:
[www.germanpool.com/
warranty](http://www.germanpool.com/
warranty)
- 2) Complete all the fields on the
attached Warranty Card and
mail it back to our Customer
Service Centre.



- 1. 未能出示購買發票正本者，將不獲免費維修服務。
- 2. 用戶應依照說明書的指示操作。本保用並不包括：
 - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
 - 因天然與人為意外造成的損壞 (包括運輸及其他)；
 - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
- 3. 於下列情況下，用戶之保用資格將被取消：
 - 購買發票有任何非認可之刪改；
 - 產品被用作商業或工業用途；
 - 產品經非認可之技術人員改裝或加裝任何配件；
 - 機身編號被擅自塗改、破壞或刪除。
- 4. 總代理有權選擇維修或更換配件或其損壞部份。
- 5. 產品一經被轉讓，其保用即被視作無效。

- 1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
- 2. Customer should always follow the operating instructions. This warranty does not apply to:
 - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
 - damages caused by accidents of any kind (including material transfer and others);
 - operating failures resulting from applying incorrect voltage, improper usage, and/or unauthorized installations or repairs.
- 3. This warranty is invalid if:
 - the purchase invoice is modified by an unauthorized party;
 - the product is used for any commercial or industrial purposes;
 - the product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - the serial number is modified, damaged or removed from the product.
- 4. German Pool will, at its discretion, repair or replace any defective part.
- 5. This warranty will be void if there is any transfer of ownership from the original purchaser.

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傳真：+853 2875 2661

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Kowloon, Hong Kong

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Fax : +852 2356 9798

Email : repairs@germanpool.com

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Macau

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此保用只適用於香港及澳門 | This warranty is valid only in Hong Kong and Macau

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香港《S MARK》
安全認證



中國電器/家電行業
十大影響力品牌



CEO非凡品牌大賞



香港優質商標



香港工商業獎



2007
最具價值
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香港中小企業
最佳拍攝大獎



香港消費者推祟品牌



香港《Q MARK》
優質服務證書



香港名牌十年成就獎
HONG KONG TOP BRAND TEN YEAR
ACHIEVEMENT AWARD

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