

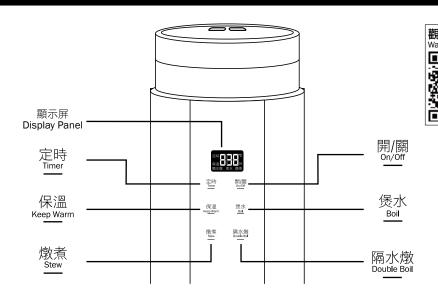
Portable Soup Kettle | KTM-104



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

USER MANUAL

便攜燉湯壺快速操作指南 KTM-104 Portable Soup Kettle Quick User Guide



- 1 開/關鍵:
- 按開/關鍵開機、關機。
- (2) 定時鍵:

選擇燉煮、隔水燉或保溫功能後(煲水功能 除外),可連續按定時鍵調整時間。

(3) 保溫鍵:

按保溫鍵,默認保溫溫度為55℃,保溫5小時。 連續按調整溫度:42℃、55℃、85℃或90℃。

4 煲水鍵:

按煲水鍵,煲水功能會加熱至水沸騰。

- **⑤** 燉煮鍵
 - 按燉煮鍵,默認燉煮時間為35分鐘。
- 6 隔水燉鍵: 首先在壺裏加水至最低水位,然後放隔水燉 托盤、燉盅。按隔水燉鍵,默認隔水燉時間

1 On/Off Key:

Press On/Off to turn on and turn off.

Timer Key:

After selecting the stew, double boil or keep warm function (except for the boil function), you can adjust the time by pressing Timer.

(3) Keep Warm Key:

Default keep warm temperature is 55 °C, keep warm time is 5 hours. Press Keep Warm repeatedly to adjust temperature: 42 °C/55 °C/85 °C/90 °C.

4 Boil Key:

Press Boil and the kettle will heat up until the water boils.

5 Stew Key:

Press Stew and the default stew time is 35 minutes.

6 Double Boil Key:

First add water to the minimum water level. Place the double boil tray and stew pot in the kettle.

Press Double Boil and the default cooking time is 45 minutes.

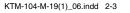
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Please register your warranty information now! For Warranty Terms & Conditions, please refer to the last page of this user manual.

請即進行保用登記! 有關保用條款細則,請看本説明書最後一頁。

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為45分鐘。

Safety Notes

- This product is not intended for persons with physical, sensory or intellectual disabilities (including children), or those who lack experience and knowledge, unless they have been supervised and directed by their responsible and safe person.
- 2. Be careful with your child to make sure they don't play with this product as a toy.
- 3. This product is suitable for home and similar environments, such as:
 - Staff kitchen area in malls, offices and other workplaces
 - For the use of farmhouses, hotels, and other residential areas
 - Accommodation and breakfast environment
- 4. Before turning on the power, check that the product voltage is the same as the power supply voltage. Plug into an appropriate outlet. The outlet must have a grounding wire.
- Do not immerse appliance in water for cleaning. Otherwise, the internal electrical componetnts will be damaged. When cleaning, wipe it with a damp cloth. Do not use chemical solvents or alkaline detergents.
- The product should be placed on a level surface. Do not place the body directly on the flame to heat it.
- 7. When the product is not in use, it should be placed in a dry and ventilated place to prevent the internal electronics from getting wet.
- The temperature of the inner and outer body will rise when the product is in use. Do not put your hands or face directly near the steam outlet to avoid burns.
- If the power cord is damaged, please replace the same type of power cord at the designated service center.
- 10. When you no longer need to cook or keep warm, remember to unplug the power cord.
- 11. The uncooled body liner should be placed on a level surface in a dry place. Do not use it on objects that are not heat-resistant (such as plastic tablecloths, cotton felts, etc.).
- 12. This product should not be immersed in water.

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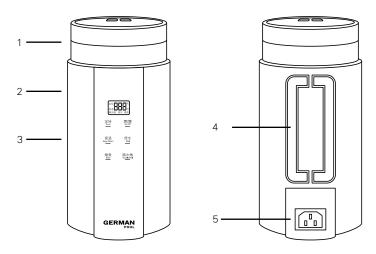
13. This product does not use refrigerants such as chlorofluorocarbons (CFCs), foaming agents, and cleaning agents.

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- 14. Product specifications are subject to change without notice. The appearance and color are subject to the actual product.
- 15. Do not fill the stew pot too much and the boiling water may overflow.

Product Structure

Unit Body



1. Cover

4. Retractable Handle

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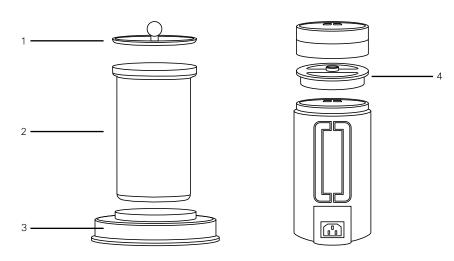
- 2. Kettle Body
- Power Socket
- Touch Control Panel





Product Structure

Accessories

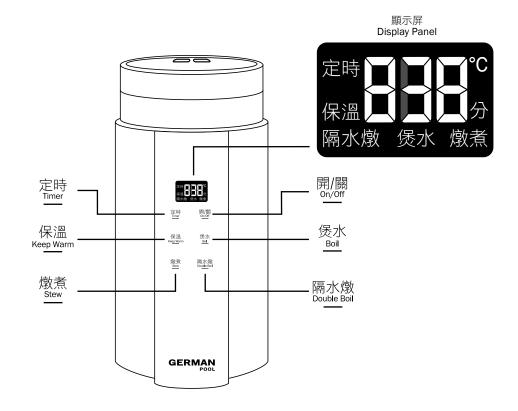


- 1. Stew Cover
- 2. Stew Pot

- 3. Water Stew Tray
- 4. Sealing Cap

Product Structure

Control Panel







Operating Instructions

Display Panel:

- After the power is turned on, the kettle will make a "beep" and the display will show "--".
- 2. Press the function key to display the function and time, temperature.



On/Off Key:

After turning on the power, press this button to turn it on and off.

Timer Key:

After selecting the stew, double boil or keep warm function (except for the boil function), you can adjust the time by pressing the timer button.

Keep Warm Key:

- 1. After starting press the keep warm button, the default keep warm temperature is 55 $^\circ\! C$, and the keep warm timer is 5 hours.
- 2. Press the keep warm button to adjust the keep warm temperature:
 - 42°C: Suitable for infant formula
 - 55°C: Default keep warm temperature, normal drinking water temperature
 - 85°C: Suitable for brewing green tea
 - 90°C: Suitable for brewing black tea

Boil Key:

- 1. Add no more than 700ml of water to the pot.
- 2. After starting, press the boil button and the water will heat up until the water boils.

Stew Key:

- 1. Add the right amount of water and ingredients to the pot.
- 2. After starting press the stew button and the default stew time is 35 minutes.
- 3. You can adjust the stewing time by pressing the timer button:
 - 15 minutes: suitable for stewing red dates, chinese wolfberry, etc.
 - 20 minutes: suitable for stewing rock sugar, pear water, etc.
 - 35 minutes: the default stewing time, suitable for cooking ordinary rice, millet congee etc.

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- 45 minutes: suitable for cooking soft rice, millet congee
- 60 minutes: suitable for cooking red beans, green bean soup etc.
- 90 minutes: suitable for cooking red beans, barley, snow fungus, etc.

Operating Instructions

Double Boil Key:

Double boil is suitable for luxury ingredients such as bird's nest, hasma and red ginseng.

- 1. Add water to the minimum water level in the pot.
- 2. Place the double boil tray and stew pot into the pot and cover the lid.
- 3. After starting press the double boil key, the default cooking time is 45 minutes.
- 4. Adjust the cooking time by pressing the timer button:
 - 30 minutes: Suitable for red ginseng
 - 35 minutes: Suitable for bird's nest
 - 40 minutes: Suitable for lingzhi, cordyceps, etc.
 - 45 minutes: The default double boil timer, suitable for bird's nest cup
 - 50 minutes: Suitable for stewing bird's nest corner
 - 60 minutes: Suitable for fish maw



Do not use the seal the lid cap when heating! Sealing the lid is only suitable for carrying food at room temperature.









Warning

- Please unplug the appliance before cleaning, let cool before cleaning the body and all accessories.
- Do not immerse the appliance in water or let it get wet to prevent the risk of electric shock.



Cleaning the Kettle and Accessories

After each use clean the appliance's inner walls, stew pot, tray and cap with a sponge and neutral detergent. Be careful not to get the power outlet wet to avoid damage. After cleaning, dry the appliance and all accessories with a cloth.

Cleaning the Outer Body

Clean the outer body with a damp cloth, then wipe dry.

Clearing Water Scale

Minerals in the water may deposit on the bottom of the kettle causing residue, which can affect product performance after prolonged use. Use a descaling agent and periodically remove the scale according to its instructions. You can also use white vinegar or citric acid to remove scale as follows:

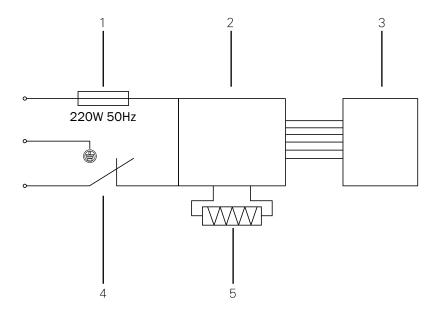
- Add appropriate amount of white vinegar or citric acid to the pot, then add water until the mixture completely covers the sediment in the pot and soak for the whole night.
- 2. Pour out the mixture in the pot, then pour pure water into the pot, repeat several times until there is no vinegar or sourness in the pot.

Troubleshooting

When abnormal situation occurs, please check the following instructions first. Please contact customer service and repair centre if it still has problems.

Phenomenon	Cause	Solution
EO	Sensor fauilure	Please contact customer service and repair center
E1	Sensor temperature is too high because of dry burning	Please contact customer service and repair center

Circuit Diagram



- Fuse
- 2. Power Board
- Control Panel

- Thermostat
- 5. Heating Plate

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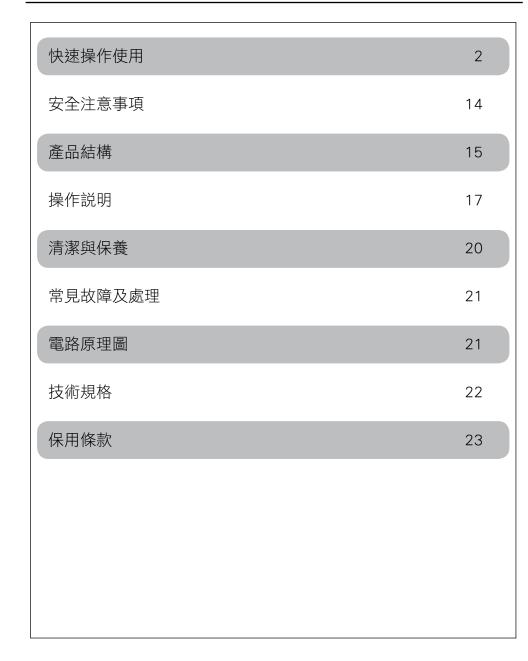
Technical Specifications

Model	KTM-104
Voltage	220V
Frequency	50 Hz
Power	400W
Capacity	0.7L
Product Dimensions	Handle Folded - (H)235 (D)135 (W)120 mm
	Handle Unfolded - (H)235 (D)170 (W)120 mm
Packing Dimensions	(H)280 (D)165 (W)165 mm
Net Weight	0.92kg
Gross Weight with Packing	1.22kg
Keep-warm time	5hours

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.

目錄





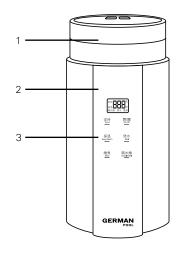
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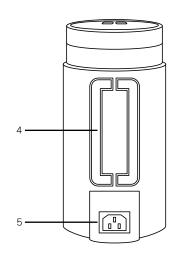
安全注意事項

- 本產品不適合身體、感官或智力有障礙人士(包括兒童)、或缺乏經驗及知識者使用,除非他們曾經接受負責並其安全人士的監督和指示。
- 2. 請小心看管小孩,以確保他們不會把本產品當成玩具玩耍。
- 3. 本產品適用於家庭和類似環境,例如:
 - 商場、辦公室以及其他工作場所的員工廚房區域;
 - 農舍、酒店、旅館,以及其他住宅類型的環境中供顧客使用;
 - 提供住宿和早餐類環境。
- 4. 在接通電源之前,請確認產品電壓與電源電壓是否相同,將插頭插入適當的插座上,插座必須有接地線。
- 請勿將機體浸入水中清洗,否則會損壞內部電子零件,清潔時宜用濕布抹擦,請勿用化學溶劑 或鹼性洗滌劑。
- 6. 產品應水平放置,請勿將壺身直接放於火焰上加熱。
- 7. 產品不用時應放置於通風乾燥的地方,以免內部電子零件受潮。
- 8. 產品在使用時內膽和外殼溫度會上升,請勿用手或臉直接靠近蒸氣冒出處,以免燙傷。
- 9. 若電源線損壞,請到指定維修中心更換同型號電源線。
- 10. 當不再需要煲煮或保溫時,切記拔下電源插頭。
- 未冷卻的壺身內膽應放置於水平、乾燥的地方,請不要在不耐熱的物體上使用(如塑膠檯布、棉毛地氈等)。
- 12. 本產品不能浸於清水中清洗。
- 13. 本產品不使用氯氟烴(CFCs)等製冷劑、發泡劑、清洗劑。
- 14. 產品技術規格如有更改,恕不另行通知,外觀和顏色請以實物為準。
- 15. 請勿將燉湯壺注水太滿,沸水可能會溢出。

產品結構

主機身





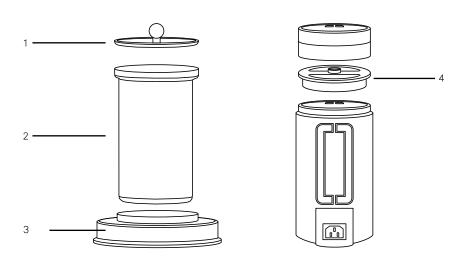
- 1. 壺蓋
- 2. 壺身
- 3. 輕觸式控制面板
- 4. 隱藏式手柄
- 5. 電源插口





產品結構

配件

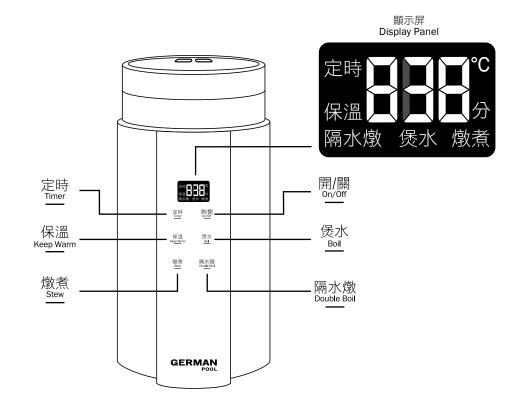


- 1. 燉盅蓋
- 2. 燉盅

- 3. 隔水燉托盤
- 4. 密封蓋

操作説明

控制面板







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操作説明

顯示屏:

- 1. 接通電源後,水壺會發出"滴"一聲,顯示屏顯示"---"。
- 2. 按功能鍵可顯示功能和時間、溫度。

開/關鍵:

接通電源後,按此鍵開機、關機。

定時鍵:

選擇燉煮、隔水燉或保溫功能後(煲水功能除外),可連續按定時鍵調整時間。

保温鍵:

- 1. 開機後,按保溫鍵,默認保溫溫度為55℃,保溫時長5小時。
- 2. 連續按保溫鍵,可調整保溫溫度:

42℃:適宜沖調嬰兒配方奶粉

55℃:默認保溫溫度,正常飲水水溫

85°C: 適宜沖泡綠茶 90°C: 適宜沖泡紅茶

煲水鍵:

- 1. 在壺裏加入不超過700ml水。
- 2. 開機後,按煲水鍵,煲水功能會加熱至水沸騰。

燉煮鍵:

- 1. 在壺裏加入適量的水及食材。
- 2. 開機後,按燉煮鍵,默認燉煮時間為35分鐘。
- 3. 可通過按定時鍵調整燉煮時間:

15分鐘:適宜燉紅棗、枸杞等

20分鐘:適宜燉冰糖雪梨水等

35分鐘:默認燉煮時間,適宜煮普通大米、小米粥等

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45分鐘:適宜煮口感鬆軟的大米、小米粥

60分鐘:適宜煮紅豆、綠豆沙等

90分鐘:適宜煮紅豆、薏米、銀耳等





操作説明

隔水燉鍵:

隔水燉適用於燕窩、雪蛤、紅參等高級食材。

- 1. 在壺裏加水至最低水位。
- 2. 將隔水燉托盤、燉盅放入壺裏,再蓋好蓋子。
- 3. 開機後,按隔水燉鍵,默認隔水燉時間為45分鐘。
- 4. 可通過按定時鍵調整隔水燉時間:

30分鐘:適宜燉紅參

35分鐘:適宜燉燕窩

40分鐘:適宜靈芝、蟲草等

45分鐘:默認隔水燉時間,適宜燉燕盞

50分鐘:適宜燉燕角60分鐘:適宜燉花膠



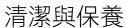
警告

加熱時,禁止使用密封蓋!密封蓋只適合在常溫時密封和攜帶食物。

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警告

- 1. 清潔前請把電源插頭拔下,待壺身和所有配件冷卻後才進行清潔。
- 2. 切勿將燉湯壺浸入水中或淋濕,以防出現漏電觸電危險。



清潔燉湯壺和配件

使用完後,以海綿和中性洗潔精清潔燉湯壺內鍋、燉盅、隔水燉托盤和密封蓋。注意不要 淋濕電源插口,以免造成損壞。清洗後用乾布擦乾燉湯壺和所有配件。

外觀清潔

用濕軟布清潔壺身外殼,再用乾布擦乾即可。

清除水垢

使用一段時間後,水中的礦物質可能會沉積在水壺底部導致污垢,從而影響產品性能。請 使用除水垢劑並參照其使用説明定期清除水垢。也可以按照下面的方法使用白醋或檸檬酸 除垢:

- 在壺內加適量白醋或檸檬酸,再加入水,直至混合物完全浸沒壺內的沉澱物,浸泡一 整的。
- 倒出壺內的混合物,再往壺內注入純淨水,煲滾後將水倒掉。再重複幾次,直到壺內 沒有醋味或酸味。

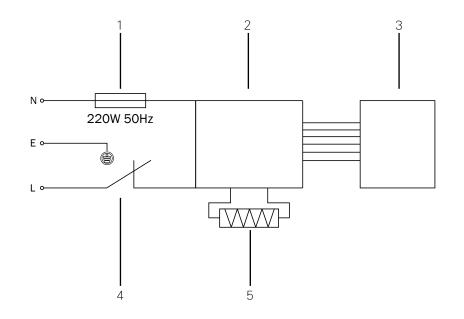
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常見故障及處理

異常發生時,請先檢查以下幾點,如果還是有問題請聯繫客戶服務及維修中心。

故障現象	產生原因	解決方法
EO	- 溫度感測器短路	· 請聯繫客戶服務及維修中心
E1	· 溫度感測器出現溫度過高, 例如乾燒	· 請聯繫客戶服務及維修中心

電路原理圖



1. 保險絲

4. 溫控器

2. 電源板

5. 發熱盤

3. 控制面板

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技術規格

型號	KTM-104
電壓	220V
頻率	50 Hz
功率	400W
容量	0.7L
產品尺寸	手柄展開前 - (H)235 (D)135 (W)120 mm
	手柄展開後 - (H)235 (D)170 (W)120 mm
包裝尺寸	(H)280 (D)165 (W)165 mm
淨重	0.92kg
總重	1.22kg
保溫時間	5小時

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。本產品使用説明書以 www.germanpool.com 網 上版為最新版本。



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

2) 填妥保用登記卡 郵寄至本公司。



Warranty Terms & Conditions

Under normal operations, the product will gurantee a 1-year full warranty provided by German Pool (effective from the date of nurchase)

 * 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

2) Complete all the fields on the attached Warranty Card and mail it back to our Customer Service Centre.



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 invalidated if information provided is found to be inaccurate.

型號 Model No.: KTM-104

機身號碼 Serial No.:

發票號碼 Invoice No.:

購買商號 Purchased From: 購買日期 Purchase Date:

- 1. 未能出示購買發票正本者,將不獲免費維修服務。
- 2. 用戶應依照説明書的指示操作。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、不依説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。

客戶服務及維修中心

中國香港

中國澳門

九龍灣啟興道1-3號 澳門俾利喇街145號 九龍貨倉10樓 寶豐工業大廈3樓

電話: +852 2333 6249 電話: +853 2875 2699 傳真: +852 2356 9798 傳真: +853 2875 2661

電郵: repairs@germanpool.com

- 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 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
- 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.

Customer Service & Repair Centre Macau, China Hong Kong, China

10/F, Kowloon Godown

3/F, Edificio Industrial Pou Fung,

1-3 Kai Hing Road, Kowloon Bay,

145 Rua de Francisco Xavier Pereira.

Kowloon, Hong Kong

: +852 2333 6249

+853 2875 2699 : +852 2356 9798 : +853 2875 2661 Fax

Macau

: repairs@germanpool.com

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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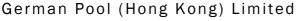
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GERMAN





Hong Kong, China

Room 113, Newport Centre Phase II, 116 Ma Tau Kok Road, Tokwawan, Kowloon, Hong Kong Tel: +852 2773 2888 Fax:+852 2765 8215

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