Deluxe Delicacy Cooker

SCB-103



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

USER MANUAL

Please register your warranty information now!

For Warranty Terms & Conditions,

please refer to the last page of these 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。

Tables of Contents

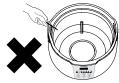
Notice Before Use	4
Product Structure	7
Operating Instructions	9
Care and Maintenance	13
Troubleshooting	13
Technical Specifications	14
Wiring Diagram	14
Warranty Terms & Conditions	27

Notice Before Use

Please be sure to read and follow the following important instructions to prevent harm to you and others, misuse of the product may result in personal injury and property damage.



- Please keep the product out of reach of children. Do not operate with the child unsupervised to avoid electric shock or burns.
- Do not insert metal fragments, wire, needles, etc. into the product or in the gap, otherwise it may cause electric shock or abnormal operation.



Do not insert foreign objects.

- When cleaning, moving, overhauling, or product failure, be sure to unplug the power cord to prevent leakage or accidental startup.
- When the power cord or plug is damaged or the socket is loose, please do not use it to avoid electric shock or fire.
- Do not place this product directly on fire, near any heat source, or source of ignition otherwise the product may be damaged and cause danger.



6. Please do not place this product on an unstable, humid, high-temperature, smooth, or heat-resistant surface (such as plastic tablecloth, cotton cloth, carpet, etc.) in order to avoid electric shock, fire, parts falling off, etc.. Failure to do so will result in probable injury and property damage.



- The working power supply uses 220V/50Hz AC power. Do not use other power sources, otherwise
 it will damage the components or cause fire, electric shock and other accidents.
- 8. Please use the dedicated power socket of 10A or above separately. Do not share the same socket with other high-power appliances at the same time to avoid excessive current and fire.
- 9. Do not insert or pull the plug with wet hands, otherwise it may cause electric shock or injury.
- 10. When the plug is inserted into the socket, it must be fully inserted into the socket. Otherwise, the component may overheat and burn out due to poor contact, which may short circuit or cause a fire.
- 11. When removing the plug, you must hold the plug handle and do not pull the power cord, otherwise the power cord may be damaged.

Notice Before Use

- When not in use, unplug the power cord to prevent short circuit or aging of the device and cause spontaneous combustion.
- 13. If there is a power outage during the use of the product, please unplug it and start it again.
- 14. This product is for home use only. Any failure caused by any commercial use, improper use or failure to comply with the instructions in this manual is not covered by the warranty. The company is not responsible for accidents or injuries caused by such malfunctions.
- 15. Make sure that the power cord does not come into contact with sharp edges, protruding sharp objects, or hot objects on the surface, which can cause electric shock, electric shock, or fire.
- 16. Please do not use it for purposes other than the function of this product, in order to avoid damage to the machine or personal injury.
- 17. This product cannot be operated by an external timer or a separate remote control system.
- 18. Do not move the product during operation.
- 19. This product is for indoor use only. It should not be used in wet places or outdoors to prevent damage caused by electric shock and aging of the device.
- Immediately after unpacking, put the plastic bag in the trash can to prevent children from playing and posing a choking hazard.
- 21. People with sensory or mental disability, lack of relevant experience or knowledge (including children) are not suitable to use this product unless they use the product under the supervision and guidance of an adult. Children should be supervised to ensure they do not play with this product.
- 22. There may be an odor on the first power-on, which usually lasts for a few minutes, which is normal.
- If the product fails, please send it for repair. Do not disassemble the product or replace the accessory to avoid fire, electric shock or injury.



24. Do not cook with stew pot on an open flame. Do not fry and heat. Wash the stew pot and wait until it is completely cooled before cleaning. Avoid burning the stew pot due to thermal expansion and contraction.



Notice Before Use

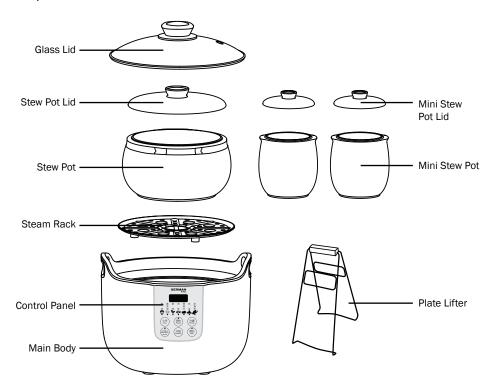
- 25. Stew pots and stew pot lids are fragile. Do not collide with hard objects or drop from high places.
- 26. Keep the inside of the machine clean and free of debris, in order easily place the stew pot inside.
- When the outer pot does not have food or stew pots inside, do not switch on to avoid damage to components.
- 28. Please do not cook food directly in the outer pot to avoid damage to components.
- 29. Do not spill water or soup into the cooker to prevent short circuit.
- 30. When not in use for a long time, please clean the electric cooker, dry it and store it.
- 31. Please pay attention to the cooking time and avoid boiling until the water drys out. If the above situation occurs, please cut off the power immediately, and then add water to clean the stew pot, otherwise it will cause the stew pot to rupture.
- 32. It is forbidden to open the glass lid during product operation to prevent boiling water from splashing. Tip: If you need to open the glass lid, please switch off first, and then open the top cover after the hot water in the pot stops boiling.
- Please use a dedicated power cord. If the power cord is damaged, please purchase a dedicated power cord to replace it.
- 34. Before use, you must ensure that the power cord is properly connected to the machine, otherwise the device may be damaged due to poor contact.
- 35. The socket ground wire must be well grounded.
- 36. When the machine is in operation, it is normal for the heater element to have a slight "click" due to thermal expansion and contraction.
- 37. Do not exceed the maximum water mark before the pot is placed to prevent the boiling water from overflowing. Do not touch hot parts such as steam ports during use. To open the stew pot lid, it is recommended to use a towel and insulated gloves to prevent heat burns.
- 38. Persons with pacemakers or hearing aids, and users implanted cochlea should consult qualified medical personnel and refer to the instructions provided with the medical device when using this product.
- 39. Do not put any bagged, canned or bottled items into the product for heating, otherwise there is a danger of explosion.
- 40. When the product is working, the temperature will rise. Do not touch the metal part of the product directly to prevent burns.

Product Structure

Box Contents

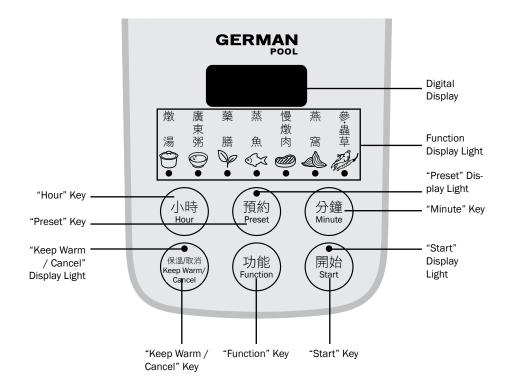
- Deluxe Delicacy Cooker x 1
- Product Manual x 1
- Power Cable x 1
- Stew Pot x 1
- Mini Stew Pots x 2
- Steam Rack x 1
- Plate Lifter x 1

Components



Product Structure

Control Panel



Operating Instructions

"Function" Key:





- In standby mode the digital display will show "---", press the "Function" key to select "Double-boil Soups", "Congee", "Herbal Medicine", "Steam Fish", "Braise Meat", "Bird's Nest" and "Ginseng & Cordyceps".
- The indicator light demonstrates the corresponding mode and the display shows the preset time of the corresponding cooking function.
- 3. After selecting the function the corresponding indicators will light up. Digital display will show ____indicating boiling; when boiling is finished the timer will start counting down.

Note: When selecting the functions, you can also adjust the cooking time by pressing the "Hour" and "Minute" keys according to your own cooking needs. The maximum cooking time is 10 hours.

Approximate cooking duration

Function	Double- boil Soup	Congee	Herbal Medicine	Steam Fish	Braise Meat	Bird's Nest	Ginseng & Cordyceps
Default Timer	2 Hours	2 Hours	2 Hours 30 Min- utes	10 Minutes	8 Hours	45 Minutes	4 Hours
Timer Range	2 Hours - 10 Hours	2 Hours – 10 Hours	2 Hours 30 Min- utes - 10 Hours	10 Minutes - 2 Hours	NA	45 Minutes – 10 Hours	4 Hours – 10 Hours

The time of Double-boil Soups, Congee, Herbal Medicine, Steam Fish, Bird's Nest, Ginseng & Cordyceps is the cooking time after the water in the pot starts to boil. Digital display will show ______indicating boiling. Braise Meat will start counting down immediately from 8 hours.

Attention: Note the change in water volume to prevent the pot from drying out. After completion (except the Braised Meat function), the machine automatically switches to the warm state.

Operating Instructions

"Warm / Cancel" Key:



Press the "Warm / Cancel" key to select the warm function or cancel the working status. Functions can be cancelled by pressing the "Warm / Cancel" key during operation. After the function is completed (except for the Braise Meat function), the machine automatically switches to the warm state along with the indicator light. Time limit for keep warm is 12 hours, once completed it will enter stand-by mode.

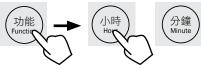
*Water temperature of Keep Warm function will be around 60 – 80°C

"Start" Key:



In standby mode, pressing the "Start" key has no effect. After selecting the cooking function, press the "Start" key to start.

"Hour" and "Minute" Keys:



In standby mode, pressing the "Hour" and "Minute" keys has no effect. After selecting the cooking function, press the "Hour" and "Minute" keys to adjust the cooking time (Braise meat function not adjustable). Minutes are set at 10 or 1 minute intervals; maximum cook time is set at 10 hours.

Function	Double- boil Soup	Congee	Herbal Medicine	Steam Fish	Braise Meat	Bird's Nest	Ginseng & Cordyceps
Hour Interval	1 Hour	1 Hour	1Hour	1 Hour	NA	1 Hour	1 Hour
Minute Interval	10 Minutes	10 Minutes	10 Minutes	1 Minute	NA	1 Minute	10 Minutes

P.10

Operating Instructions

"Preset" Key:



In standby mode, pressing the "Preset" keys has no effect. After selecting the cooking function
the corresponding lights will turn on, press the "Preset" key to confirm setting. The "Preset" indicator light flashes. The default appointment time is increased by 1 hour. You can also press the
"Hour" and "Minute" keys.



2. Press the "Preset" key repeatedly to select or cancel the setting.



After setting time, press the "Start" key, the "Preset" indicator will light, and the machine will enter the countdown state according to the setting time.



Note:

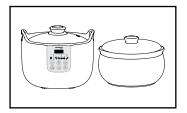
- 1. The Preset time is the time when cooking begins, and the maximum Preset time is 12 hours.
- If the machine is already in operating state, warm state or standby state, pressing the "Preset" key is invalid.

P.11

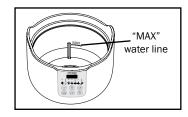
Operating Instructions

Cooking Food

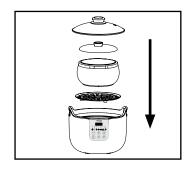
 Before cooking, please clean the whole machine, cooker and other accessories that need to be used. Add the ingredients and water to the stew pots for use.



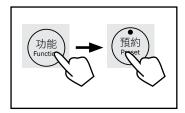
Before adding the stew pot, add some water to the cooker. It is recommended to add water to the "max" water line in the pot, and then place the ingredients into the stew pot.



Place accessories in order of the picture, first the steam rack and the stew pot. Cover the lid and plug in the power cord.



 Select the cooking function, set the time, and the machine will cook according to your settings.



User tips: Add hot water to reduce time to reach boiling.

Care and Maintenance

- Unplug the power cord and allow the machine to cool completely before cleaning and maintenance.
- The surface of the stew pot and stew pot is smooth, clean with a soft cloth dipped in a neutral cleaning solution.
- 3. Wipe with a wet cloth inside and outside the pot.
- 4. When not in use, clean the electric cooker and store it after drying.
- 5. Do not submerge the machine in water to avoid malfunction.
- 6. After use, clean the stew pot and the stew pot lid to avoid the residual aftertaste for next time cooking effect.
- 7. If washing with ordinary dish soap is ineffective and there is still a smell in the cooker and stew pot. Pour baking powder and water into the stew pot, heat the cooker then scrub with a scouring pad to remove the odor.

Clearing Water Scale

- If you find water scale or white powdery residues in the cooker, try adding citric acid or white vinegar in the cooker, and then use the Double-boil Soup function for an hour to remove the scale.
 After performing these steps normal operation should resume.
- If the amount of water scale is too high, perform this procedure repeatedly. After the procedure(s), it is recommended to run the cooker once with pure water.
- It is recommended that the user perform the above-mentioned descaling procedure every one and a half to two months.

Troubleshooting

Digital Display Indicating	Cause	Suggested Solution
E1	Temperature sensor "open circuit"	Manual shutdown then contact customer service and repair center
E2	Temperature sensor "short circuit"	Manual shutdown then contact customer service and repair center
E5	Machine is on without water.	Press the "Warm / Cancel" key to cancel the alarm



P.12 P.13

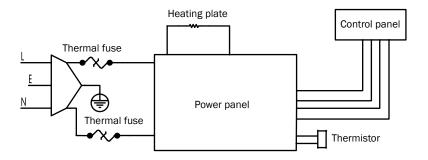
Technical Specifications

Model	SCB-103
Voltage/ Frequency	220V/50Hz
Power	300W
Capacity	Stew Pot 1.8L Mini Stew Pot 0.5L
Net Weight	2.5 kg
Dimensions	(H)210 (W)250 (D)256 mm

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.

Wiring Diagram



P.14

目錄

安全注意事項	16
產品結構	19
操作説明	21
清潔與保養	25
常見故障及處理	25
技術規格	26
電路圖	26
保用條款	27

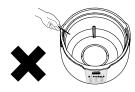
P.15

安全注意事項

請務必細閱和遵守以下重要事項,以防止對您及其他人造成危害和損傷,錯誤使用產品,有可能導 致人員傷亡及財物損失。

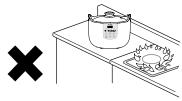


- 請把產品放置於兒童不能觸及的地方,禁止兒童單獨操作,以免觸電或燙傷。
- 禁止在產品內部或縫隙中插入金屬碎片、鐵絲、針等異物,否則會引起觸電或工作異常。



不要放入異物。

- 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。
- 電源線或插頭破損和插座鬆動時,請不要使用,以免造成觸電、着火。
- 請勿將本產品直接放在火上或任何靠近熱源、火源的地方,否則產品會受到損壞或發生故障, 甚至發牛危險。



6. 請不要將本產品放在不平穩、潮濕、高溫、光滑、不耐熱的檯面上(如塑膠檯布、棉布、地氈 等),以免造成觸電、起火、部件脱落等,導致受傷和財產損失。



\注意

- 7. 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
- 8. 請單獨使用10A及以上的專用電源插座,切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。
- 9. 不可用濕手插、拔插頭,否則會引起觸電或受傷。
- 10. 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
- 11. 拔下插頭時,必須握住插頭柄,不能拉扯電源線,否則容易損壞電源線。
- 12. 不使用時,請拔下電源線插頭,以防止短路或器件老化引發自燃等。
- 13. 使用產品途中發生停電,請拔下插頭,來電後再重新操作。
- 14. 本產品僅供家庭使用。任何商業用途、不適當用途或未遵守本説明書指示而引起的故障均不在 保修之列,此等故障引發的事故或傷害,本公司概不負責。
- 15. 確保電源線不會與尖鋭的邊緣、毛邊、其他突出尖鋭物或表面高熱的物品接觸,這可能引起漏 雷, 造成觸電或火災。
- 16. 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。

安全注意事項

- 17. 本產品不能通過外接計時器或獨立遙控系統來操作。
- 18. 工作過程中, 請勿搬移產品。
- 19. 本產品僅供室內使用,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。
- 20. 打開包裝後,請立刻將塑膠袋放入垃圾桶,以免兒童玩耍, 造成窒息的危險。
- 21. 威官或心理功能障礙者、缺乏相關經驗或知識者(包括兒童)等人群不適官使用本產品,除非 他們在專業人士的監督和指導下使用本產品。應照看好兒童,確保他們不玩耍本產品。
- 22. 初次湧電時可能會出現一股異味,一般會維持幾分鐘時間,屬正常現象。
- 23. 產品發生故障請挨維修,切勿自行拆卸產品或更換配件,以免引起火災、觸電或受傷。



禁止拆卸

24. 燉盅切勿用明火燒煮,切勿忽冷忽熱,清洗燉盅須待完全冷卻後方可清洗,避免燉盅因熱脹冷 縮而炸裂。



- 燉串、燉盅蓋為易碎品,請勿與硬物碰撞或者從高處跌落,會造成破碎。
- 26. 要保持機器內部清潔無雜物,燉盅放入上下自如,以免影響使用效果。
- 27. 外鍋沒放入燉盅或燉盅沒放入食物時,切勿通電乾燒,以免造成元器件損壞。
- 28. 請不要直接在鍋內亨者食物,以免造成元器件捐壞。
- 29. 請勿將水、湯濺入電燉鍋內部,防止電路板短路。
- 30. 長期不用時,請將電燉鍋清洗乾淨,晾乾後收藏。
- 31. 請用戶注意烹飪時間,避免加熱時間過長把水煮乾。如出現上述情況,請立即切斷電源,在燉 由完全冷卻後再加水清洗,否則會造成燉盅破裂。
- 32. 產品工作中禁止開蓋,防止沸水濺出燙傷。提示:如需開蓋,請先停止工作,待鍋內熱水停止 沸騰後才能打開上蓋。
- 33. 請使用專用電源線,如電源線損壞,請購買專用電源線更換。
- 34. 使用前,必須確保電源線與主機下確連接,否則會因接觸不良導致器件損壞。
- 35. 插座接地線必須保持良好接地。
- 36. 機器工作中,因發熱器元件熱脹冷縮會有輕微"啪啪"聲,屬於正常現象。
- 37. 放盅前,鍋內水位請勿超過最高水位刻度線,以免沸水溢出燙傷。使用中請不要觸碰蒸汽口等 高溫部位。如需打開燉盅蓋,建議使用毛巾和隔熱手套隔熱,以免高溫燙傷。

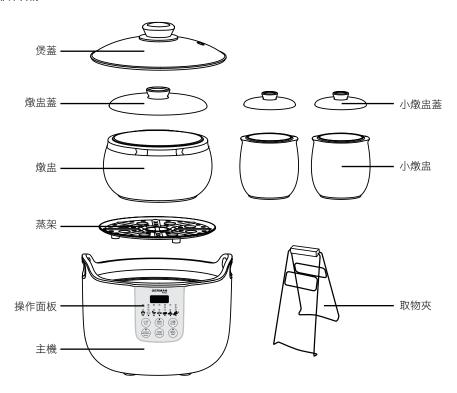
產品結構

- 38. 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時,請諮詢註冊醫療人員並 參考醫療設備提供的説明。
- 39. 不要將任何袋裝、罐裝或瓶裝的物品放入本產品內加熱,否則有爆炸的危險
- 40. 當產品在工作時,溫度會升高,請勿直接接觸產品的金屬部分,以防燙傷。

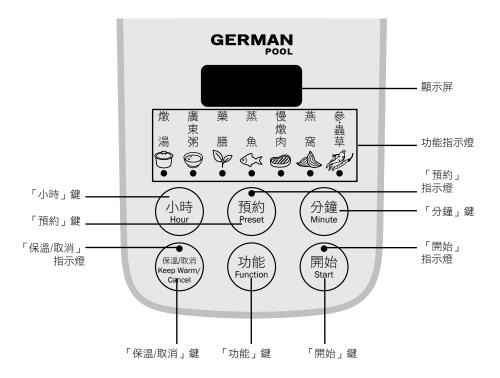
裝箱明細:

- 蟲草燕窩煲 x 1
- 説明書 x 1
- 電源線 x 1
- · 大燉盅 x 1
- · 小燉盅×2
- 蒸架 x 1
- 取物夾 x 1

部件名稱



操作面板



操作説明

「功能」鍵:





- 1. 用於選擇烹飪功能。待機狀態下,顯示屏顯示「----」,此時按動「功能」鍵,可依次選擇「燉湯」、「廣東粥」、「藥膳」、「蒸魚」、「慢燉肉」、「燕窩」和「參·蟲草」共7個烹 飪功能。
- 2. 選擇功能過程中,「開始」指示燈和相應功能的指示燈閃爍,顯示屏顯示相應烹飪功能的預設 時間。

注意:選擇功能時,亦可根據自身烹飪需要,按動「小時」和「分鐘」鍵調整烹飪時間,最長烹飪時間為10小時。

各功能烹飪時間表

功能	燉湯	廣東粥	藥膳	蒸魚	慢燉肉	燕窩	參·蟲草
預設時間	2小時	2小時	2小時 30分鐘	10分鐘	8小時	45分鐘	4小時
自選烹調時間範圍	2小時 - 10小時	2小時 - 10小時	2小時30 分鐘 - 10小時	10分鐘 - 2小時	不適用	45分鐘 - 10小時	4小時 - 10小時

燉湯、廣東粥、藥膳、蒸魚、燕窩、參·蟲草時間為鍋內的水沸騰後的烹飪時間。功能開始工作時,顯示屏會顯示[____],直至水沸騰,然後顯示烹飪時間倒計時。慢燉肉時間為總烹飪時間,按「開始」後直接倒數8小時。

⚠ 小心: 烹飪過程中,請關注水量變化,防止乾燒。工作完成後(慢燉肉功能除外)機器自動轉入保溫狀態。

操作説明

「保溫/取消」鍵:



按「保溫/取消」鍵,用於選擇保溫功能或取消工作狀態。設定或工作途中按鍵一下,可取消工作。 工作完成後(慢燉肉功能除外)機器自動轉入保溫狀態,保溫狀態下,「保溫」指示燈長亮。保溫 狀態最長維持12小時,12小時後進入待機狀態。

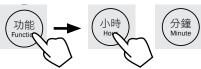
*保溫狀態下,水溫約60-80℃。

「開始」鍵:



待機狀態下,按「開始」鍵無效。按動「功能」鍵選擇好烹飪功能後,按「開始」鍵開始工作。

「小時」和「分鐘」鍵:



待機狀態下,按「小時」和「分鐘」鍵均無效。按動「功能」鍵選擇好烹飪功能後,按動「小時」、「分鐘」鍵,可以增加烹飪定時時間(慢燉肉功能除外)。每按一下「小時」鍵,時間增加1小時;每按一下「分鐘」鍵,時間增加10分鐘或1分鐘。最長烹飪時間為10小時。

功能	燉湯	廣東粥	藥膳	蒸魚	慢燉肉	燕窩	參·蟲草
小時間距	1小時	1小時	1小時	1小時	不適用	1小時	1小時
分鐘間距	10分鐘	10分鐘	10分鐘	1分鐘	不適用	1分鐘	10分鐘

操作説明

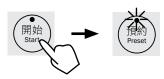
「預約」鍵:



1. 待機狀態下,按「預約」鍵無效。按動「功能」鍵選擇好烹飪功能後,此時可按「預約」鍵進 行預約設置,「預約」、「開始」和相應功能指示燈閃爍,默認預約時間增加1小時,還可再 通過「小時」和「分鐘」按鍵進行預約時間的設定。



2. 反復按動「預約」鍵,可選擇或取消預約。



3. 設置完預約時間後,按「開始」鍵,「預約」指示燈亮,機器按照預約時間進入倒計時狀態。

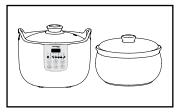


- 1. 預約時間為烹飪開始的時間,最長預約12小時。
- 2. 若機器已處於工作狀態、保溫狀態或待機狀態,則按動「預約」鍵無效。

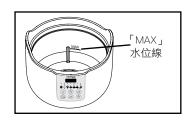
操作説明

烹飪食物

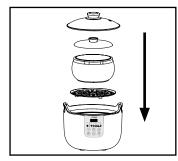
烹飪前請清洗燉盅等需要使用的配件,將處理好的食材和水加入燉盅待用。



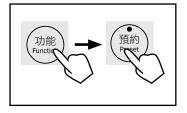
 放入燉盅前,在鍋內加適量水,建議加水至鍋內的 「max」水位線,再將裝好食材的燉盅居中放進鍋裏。



3. 依次序先放入蒸架和燉盅,然後蓋好煲蓋,插上電源線。



4. 選擇好烹飪功能,設定好預約時間,機器將按照您的設 定進行烹飪。



使用貼士:可注入熱水以加快水沸騰速度,縮短等候時間。

清潔與保養

- 1. 清洗和保養前,請拔掉電源插頭,並讓機器完全冷卻。
- 2. 燉盅、燉盅蓋表面光滑,只需用軟布浸中性清洗液清洗即可清洗乾淨。
- 3. 鍋體內外可用擰乾的濕布擦拭附著的污漬。
- 4. 長期不用時,將電燉鍋清洗乾淨,乾燥後收藏。
- 5. 切勿將整機放入水中清洗,以免造成進水或功能障礙。
- 6. 每次使用完後,請及時清洗燉盅和燉盅蓋,以免殘留的食物餘味影響下次 烹飦效果。
- 7. 如用普通清潔劑清洗後,燉盅和燉盅蓋上仍有氣味,可將梳打粉倒入燉盅內,添加少量水,開機加熱煮沸後再用軟布擦洗,即可去除異味。

観看操作視頻

清除水垢程序

- 當發現燉鍋積聚水垢,可在鍋中加入檸檬酸或白醋,再啟動燉湯功能運行1小時以清除水垢, 完成後便可回復正常運作。
- 2. 如水垢過多,可以反覆除水垢。完成除水垢後,建議使用純淨水運行一次。
- 3. 建議用戶應每個半至兩個月進行一次上述的清水垢程序。

常見故障及處理

顯示屏顯示	故障原因	處理方法
E1	溫度感測器「開路」	手動關機解除,請聯絡客戶服 務及維修中心
E2	溫度感測器「短路」	手動關機解除,請聯絡客戶服 務及維修中心
E5	機器無水乾燒	按「保溫/取消」鍵解除報警

P.24

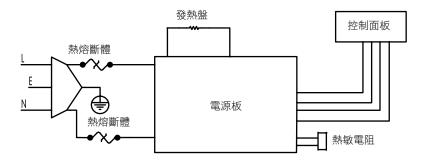
技術規格

型號	SCB-103
電壓 / 頻率	220V/50Hz
功率	300W
容量	大燉盅1.8 L 小燉盅0.5L
淨重	2.5 kg
尺寸	(H)210 (W)250 (D)256 mm

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。

雷路圖



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 (白購買日起計算)。

- * 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/

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 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

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.

SCB-103 型號 Model No.:

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 九龍貨倉10樓 寶豐工業大廈3樓

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
- 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.

Customer Service & Repair Centre Hong Kong, China Macau, 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 : +852 2356 9798

: +853 2875 2699 : +853 2875 2661

Macau

Email : repairs@germanpool.com

澳門俾利喇街145號

電話: +852 2333 6249 電話: +853 2875 2699

此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau



German Pool (Hong Kong) Limited

Hong Kong, China

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

Fax:+852 2773 2888

Mainland China

8th, Xinxiang Road, Wusha Industrial Park, Daliang, Shunde, Foshan, Guangdong Tel:+86 757 2980 8308 Fax:+86 757 2980 8318

Macau, China

3/F, Edificio Industrial Pou Fung, 145 Rua de Francisco Xavier Pereira, Macau Tel:+853 2875 2699 Fax:+853 2875 2661























© All rights reserved. Copying, reproducing or using the contents of this manual is not allowed without prior authorization from German Pool, violators will be prosecuted.