

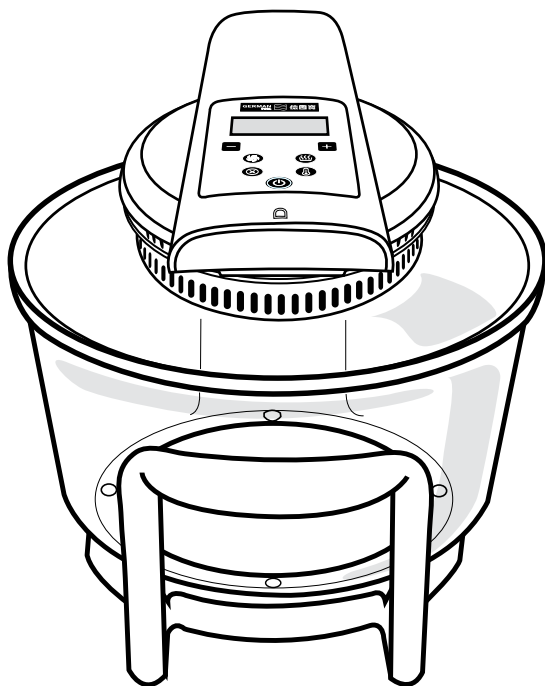
GERMAN
POOL



德國寶

光波萬能煮食鍋 | CKY-788

Halogen Cooking Pot



在使用之前請詳細閱讀「使用說明書」及「保用條例」，並妥為保存。

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



使用說明書 OPERATING INSTRUCTIONS

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 these operating instructions.**

目錄

注意事項	04
------	----

產品特點	05
------	----

產品結構	06
------	----

操作說明	07
------	----

參考烹調時間	10
--------	----

清潔與保養	12
-------	----

配件	13
----	----

常見故障及處理	14
---------	----

技術規格	14
------	----

保用條款	27
------	----

For English instructions, please refer to P.15.
英文版說明書請參閱 P.15。

注意事項

重要說明

- 為安全起見，初次使用產品前請先細閱本說明書，並保存說明書，以便作參考之用。
- 本產品只供家居使用。請必須依照本說明書內的指示操作。

1. 請使用專用插座，切勿與其他電器共用電源插頭。
2. 啟動電源前，請先將鍋蓋確實蓋好。
3. 如放在不受熱的桌上使用，必須在本產品下放置隔熱墊才使用。
4. 本產品只供家居及其他相似的室內環境使用，例如：
 - 店舖、辦公室及其他工作場所的員工廚房
 - 農舍
 - 酒店、汽車旅館及其他類型的住所
 - 供住宿及早餐的旅館
5. 第一次使用或當玻璃鍋鍋身冷時，可先預熱一下，食物烹煮效果會更佳。
6. 烹調加熱時，切勿碰觸鍋蓋或鍋體，以免燙傷；待玻璃鍋體冷卻後，始可碰觸。請勿讓小孩靠近。
7. 食物必須懸空放置於層架上及不能阻塞風道。
8. 煮食時，不要在容器內放入水或與其他不通風、不耐溫的器皿（如塑膠）共同使用，以免影響烹調效果。
9. 使用完畢後，請立即拔掉電源插頭。
10. 清潔煮食鍋機件前必須先拔下電源，待機件完全冷卻後方可進行。
11. 請勿將鍋蓋直接沖水或泡水清洗，可用扭乾之軟布擦拭污漬，不可用酒精或揮發性物質（如去漬油等）擦拭上鍋蓋。
12. 使用自動清洗功能時，適當水位為二、三分滿。
13. 清洗或烹調時，請避免碰撞玻璃鍋體，以免造成暗傷而導致破裂。
14. 光波爐鍋體與牆壁距離需大於10 cm。
15. 本產品並不適宜讓兒童、身體或心智殘障、缺乏經驗或知識的人士操作，除非該人士得到負責保障其安全的人士的監管或指引。
16. 兒童必須被監督，切勿讓兒童使用、觸摸或把玩本機。
17. 如發現鍋蓋通電後有異聲或較大振動，切勿擅自打開鍋蓋，應先切斷電源，然後立即請專業技術人員或聯絡本公司進行維修。
18. 如電源線損壞或發生其他故障，切勿自行拆卸、修理或改裝，必須由本公司或合資格的專業技術人員更換和維修。
19. 請勿使用受損的電線或電源插頭，以防觸電、引起短路或火災。

產品特點

多功能

德國寶光波萬能煮食鍋能夠代替十多種電器，包括：燒烤爐、傳統焗爐、電飯煲、煮蛋器、電烤箱、多士爐、炖湯煲、麵包機、烘乾機、消毒器、爆谷機、熱狗機等。

無油低脂煮食

以光波萬能煮食鍋來炸薯條、炸薯餅、炸花生、炸腰果、煎魚及醃製任何食品時，均無需加入食油，保證吃得健康。另外，德國寶光波萬能煮食鍋通過光波穿透力，讓食物內的脂肪加速沸騰，逼使油脂加快排出，達到降脂肪的效果。

節能省時

光波萬能煮食鍋運用熱對流、熱傳導及熱穿透三種傳熱方式，從而使烹調速度加快。環型光波管與熱旋系統互相配合，通過圓形玻璃容器的旋流式傳熱，達至更佳節能效果。

絕無油煙

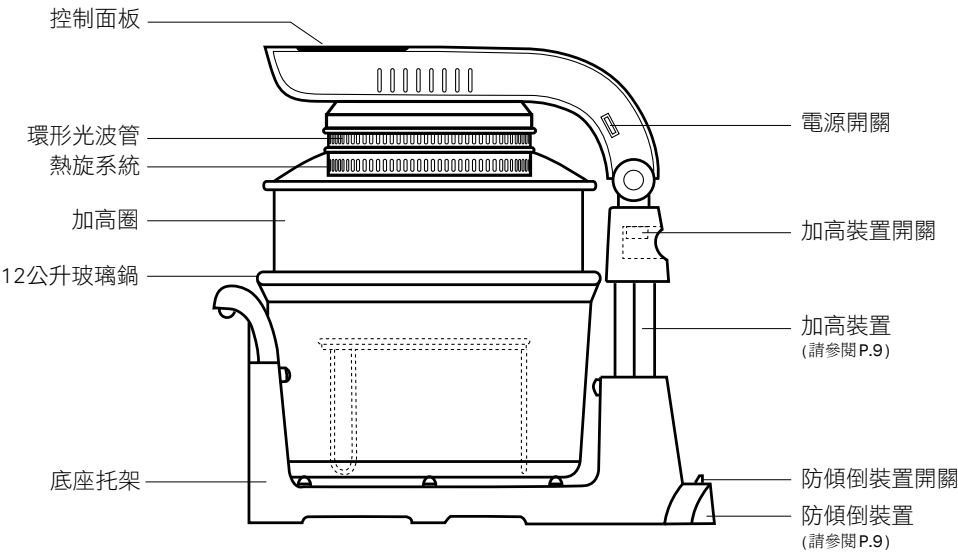
德國寶光波萬能煮食鍋煮食時不會製造油煙或輻射，絕對是入得廚房、出得廳堂的新一代環保電器。

清洗方便

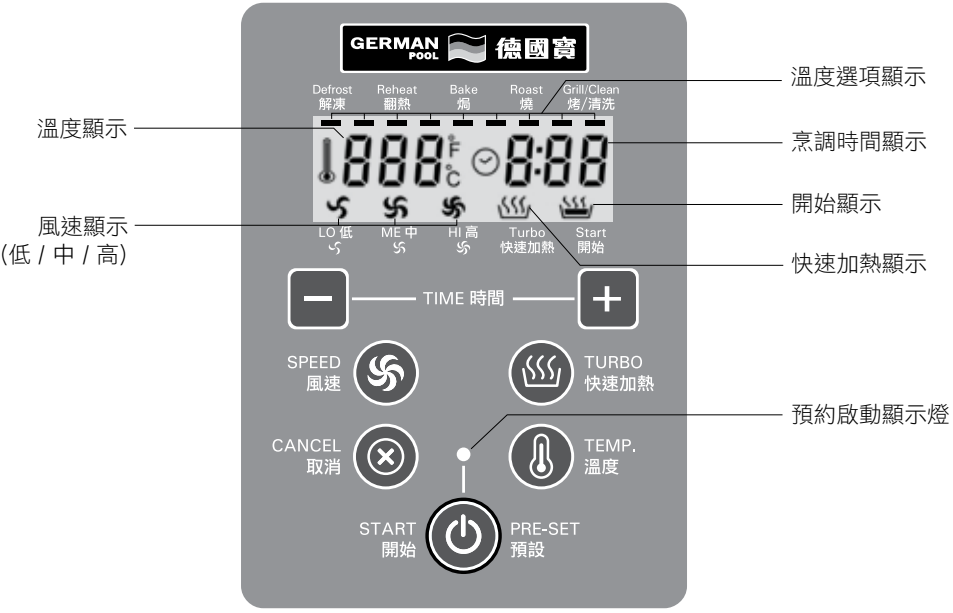
光波萬能煮食鍋特別備有內置清潔功能，能以光波高速旋轉原理解析容器內頑固污漬，自此清潔爐具變得毫無難度。

產品結構

主機身




控制面板












操作說明

注意事項

- 底座托架與玻璃鍋配合好並水平放置。
- 本爐設有安全開關裝置，上蓋掀起時，電源自動關閉；上蓋放平，則繼續運作。
- 只有在時間、溫度及風速全部設定好，以及上蓋蓋好時按下“ 開始”鍵，光波爐才會運作。
- 當爐溫達到設定溫度時，溫度指示燈將閃爍。若溫度低於設定溫度時，指示燈將一直亮著。
- 當溫度指示亮著，顯示屏會顯示所選溫度。
- 如要使用食物或烹調器皿，請使用金屬材質器皿置於層架上，使食物能被全面烘烤而不必翻動，並與鍋蓋保持3公分以上之距離。
- 使用過程中不可碰觸玻璃鍋，並切勿讓小孩靠近，以免燙傷。

基本操作

1. **放入食物**：按實際需要自行選擇層架及配件並置於容器內，然後將食物放在層架上。
2. **開啟電源**：將鍋蓋蓋好，並確實關上(以免電源安全開關裝置自動關閉電源)，並將電源線插入插座。此時顯示屏顯示：時間為“0:00”，風速為“ 高速”。如非這樣顯示，請按“ 取消”鍵。
3. **預熱**：每次使用前可先按“ 快速加熱”鍵，本爐將以最高溫度及最強風速運轉6分鐘。當計時器顯示“0:00”，風速指示燈閃爍並發出嗶嗶聲響時，表示完成，以此預熱玻璃鍋，可使煮食效果更佳。
4. a. **設定煮食時間**：輕按“ ”或“ ”鍵，增加或減少時間，每按一下即增減一分鐘(調校範圍：1分鐘 - 9小時59分鐘)；按住按鍵即加快計時。按“ 取消”鍵可使計時器歸零。
b. **設定煮食溫度**：輕按“ 溫度”鍵移動溫度選項，顯示幕將顯示所選溫度，一旦達到260°C，再按便回到起點；共有9段溫度選擇。
c. **設定風速**：輕按“ 風速”鍵移動風速指示，顯示幕將顯示所選風速；一旦達到“ 高速”，再按便回到起點；共有3種風速選擇。
5. **開始運作**：按“開始”鍵，即開始烹調。

註：

煮食進行期間，仍可調整溫度、時間及風速。

操作說明


6. **完成烹調：**當時間倒數至“0:00”時，煮食鍋會發出6聲連續聲響以作提示。用戶可拔下電源插頭，並打開鍋蓋。利用取物夾把食物從玻璃容器中取出即成。

註：





- 本爐即停止運作，時間停止，而散熱風扇將停止運作；但若光波爐溫度高於180°C，風扇速度將轉至低速並且繼續運作以散熱，同時風速指示燈仍停留在原位，並閃爍直至爐溫降至180°C以下。
- 烹調程式完成時亦可選按最低溫度，並將風速設為低速，為食物保溫及保持香脆。

特別功能

A. 快速加熱

“ 快速加熱”鍵除可用作預熱煮食鍋外，還具快速加熱功能，一按此鍵，便可以最高溫度及最強風速運轉6分鐘。

B. 預約功能


- 設定好風速、時間及溫度後，按住“ 開始”鍵2秒進入預約模式，預約功能指示燈將閃爍，時間顯示為“0:00”並閃爍。
- 此時按“ ”或“ ”鍵，設定預約倒數時間。
- 等待超過10秒，時間顯示便會停止閃爍並自動開始倒數計時，倒數計時至“0:00”，光波爐便會按之前的設置開始運作。
- 在倒計時過程中，按住“ 開始”鍵2秒可以退出預約模式。

注意：

使用預約功能時，請確保食物在倒數時間內保持新鮮。

C. 自動清洗功能（請參閱“清潔與保養”P. 12。）

D. 暫停煮食

- 若要在運作中暫停烹調，可直接將鍋蓋打開；合上鍋蓋則會繼續烹調。
- 如欲在設定時間完結前提早結束運作，先按“ 取消”鍵以取消整個烹調程序，然後再打開鍋蓋。

操作說明

輔助裝置

A. 加高裝置

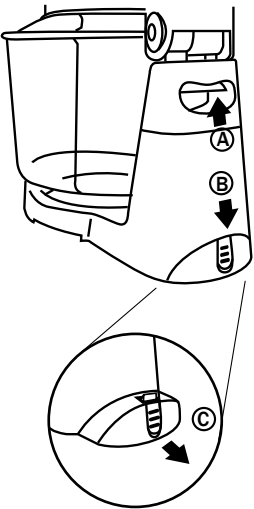
- 向上按加高裝置開關 (右圖 A)，同時拉動上蓋至最高位。
- 再在玻璃鍋上放上隨機的加高圈配件，即可增大容量，尤其適用於烤鴨、烤雞及多層煮食。

注意：

在搬動產品時請勿按加高裝置開關。

B. 防傾倒裝置

- 向下按壓防傾倒裝置開關 (右圖 B)，防傾裝置會自動滑出 (右圖 C)，保障安全。輕推防傾倒裝置可滑回原位。



錯誤操作

切勿如下列圖示般使用煮食鍋：

操作時用手觸摸鍋蓋及玻璃容器	與其他電器共用電源插頭	操作完畢時，立即在容器內注水

參考烹調時間

*下列資料只供參考，實際烹調時間須視乎食物份量及個人喜好而稍作調整。

A. 肉及魚類

食物種類		參考時間 (分鐘)  	參考溫度 	參考風速 	烹飪貼士
烤牛肋骨 (1kg)		50 - 60	180°C	中	配上相配的醬汁。
西式肉餅 (1kg)		50 - 60	205°C	中	配上番茄醬。
4塊漢堡扒 (每塊125g)	生	10	260°C	高	在低架上烤。
	半生熟	12			
	全熟	14			
熱狗腸 (每件50g - 60g)		4	260°C	高	在高架上烤。
肉眼扒或牛柳	生	8	260°C	高	在高架上烹調。
	半生熟	10			
	全熟	12			
烤蝦		6 - 8	205°C	高	剝殼並去腸，每支串燒放6至8隻蝦。
龍蝦尾		12	235°C	中	剝掉外殼，放到高架上。
烤豬脊肉 (500g)		23	205°C	中	在低架上烹調。
豬排 (1.25厚)		12	235°C	中	在高架上烹調。
豬柳扒 (500g)		10	205°C	高	在高架上烹調。
羊腩 (1kg)	生	40	205°C	中	首20分鐘先以260°C高風速烹調。
	半生熟	50			
	全熟	60			
吉列魚柳 (急凍)		15	205°C	高	在高架上烹調。
煙肉 (500g)		10	205°C	中	用高或低架，有需要時可同時使用兩架作雙層烹調。

參考烹調時間

*下列資料只供參考，實際烹調時間須視乎食物份量及個人喜好而稍作調整。

B. 家禽類

食物種類		參考時間 (分鐘) + -	參考溫度 	參考風速 	烹飪貼士
雞 (1.5kg)	1/4 隻	25	180°C	中	前半段時間先用高風速；用低架。 最後10分鐘可掃上醬汁再烤。
	1/2 隻	35			
	全隻	45			
無骨雞胸肉		20	180°C	高	在高架上烹調。
帶骨雞胸肉		20 - 25	180°C	高	在低架上烹調。
火雞 (沒釀餡料) (每500g)		25	205°C	中	燒前醃製。
火雞胸肉 (500g - 1.5kg)		30	205°C	中	燒前醃製。
童子雞 (每500g)		25	205°C	中	燒前醃製。


C. 飽餅類

食物種類		參考時間 (分鐘) + -	參考溫度 	參考風速 	烹飪貼士
鬆餅		15	205°C	低	將6塊鬆餅放到錫褸墊上。
餅乾		9	205°C	低	使用烘盤。
餐包		15	180°C	低	焗前先讓餐包烘發多1倍。
玉米餅 (冰凍)		6 - 7	235°C	低	使用低架，並預先在低架上掃上油使之不會粘著食物。
布朗尼 (果仁朱古力餅)		20	180°C	中	使用低架，並預先在低架上掃上油使之不會粘著食物。

D. 蔬菜類







食物種類		參考時間 (分鐘) + -	參考溫度 	參考風速 	烹飪貼士
焗薯 (170g-220g)		35 - 45	235°C	高	使用低架，並預先在低架上掃上油使之不會粘著食物。
玉米 (4條)		20	205°C	低	使用低架。燒前去掉玉米鬚， 在水裡泡15分鐘。
炸薯條		12	205°C	高	使用高架，並預先在高架上掃上油使之不會粘著食物。

清潔與保養

1. 自動清洗功能：將適量清水(約1/5鍋體高度)注入鍋內，再加入少許中性清潔劑，按“溫度”鍵設定至“清洗”位置，時間設定為10分鐘，即可自動清洗鍋內之油污。
2. 另一清洗方法是直接將玻璃鍋拆下，以海綿沾少許中性清潔劑，輕輕刷洗鍋身。
3. 如使用洗碗碟機，先將玻璃鍋拆下，將玻璃鍋及層架放入洗碗碟機清洗。切勿將上鍋蓋放入洗碗碟機。
4. 清潔煮食鍋機件前必須先拔下電源，待機件完全冷卻後方可進行。
5. 清洗時，請避免碰撞玻璃鍋體，以免造成暗傷而導致破裂。
6. 上鍋蓋因含電子部件，切勿用水浸泡清洗，玻璃鍋蓋請以扭乾的軟布抹拭即可。
7. 清潔容器、托架或配件時，可用含有溫和洗潔精的水進行清潔，但切勿於高溫中進行。
8. 清洗完畢後，以乾布拭乾鍋身及鍋蓋部位。

配件

隨機配件

低架 	高低架 	取物梯 
適用於烹調較大型的食物 如：烤鴨、烤雞、燉湯、煲仔飯。	適用於需靠近發熱體的食物，亦可當 低架使用，或配合低架進行雙層煮食 如：串燒、叉燒、豬頸肉、雞翼。	用以取出器皿或食物，以防燙手。
加高圈 	煎碟 	烘盤 
用以增大容量5公升，尤其適用於 烤鴨、烤雞及多層煮食。	適用於煎餃子、煎魚、腸粉及 其他食物。	適用於烘焙細小的食物 如：花生、薯條、藥材、曲奇餅等。

自選配件

廚寶 
適用於焗飯、煲仔飯、焗蛋糕、 湯、麵等

常見故障及處理

如遇以下一般性故障，請按以下指示處理，如仍處理不了或未發現故障原因時，請與本公司維修服務中心聯繫。

注意：為安全著想，再次特別提醒，請勿自行拆卸修理。

故障現象	處理方法
首次使用光波爐時出現冒煙情況。	- 於首次使用時，先以最高溫260°C空烤5分鐘，從而將機件保護油脂完全揮發出來。
光波爐不運作。	- 檢查插頭是否已妥為插入插座和機身 - 確認上蓋已完全放下至水平位置 (註：上蓋掀起時，電源會自動關閉。)
光波爐不加熱。	- 檢查是否已調至較高的所需溫度
完成烹調，摩打風扇仍然轉動。	- 此乃為了散熱，約65秒後，風扇摩打便會自動停止 (註：若鍋內溫度超過180°C，仍會繼續轉動65秒。)
鍋蓋或玻璃鍋破損。	- 於本公司維修服務中心更換

技術規格

型號	CKY - 788
電壓	220 V - 240 V
頻率	50 Hz
功率	1,300 W
溫度調節範圍	65 - 260 °C
時間控制範圍	0 - 9 hr 59 min
煮食鍋尺寸 (連底座)	(H) 315 mm (W) 330 mm (D) 460 mm
玻璃容器尺寸	(H) 166 mm (Ø) 330 mm
容器容量	12 (+5) L
淨重	7.2 kg

中英文版本如有出入，一概以中文版為準。

Table Of Contents

Notice Before Use	16
Product Features	17
Product Structure	18
Operating Instructions	19
Cook Time Reference	22
Care & Maintenance	24
Accessories	25
Toubleshooting	26
Technical Specifications	26
Warranty Terms & Conditions	27

Notice Before Use

Important

- For safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.
- The appliance is designed for domestic use and may only be operated in accordance with these instructions for use.

1. Use a separate plug for the appliance. Do not overload power socket.
2. Before turning on the appliance, make sure it is plugged in and the lid is closed.
3. If the appliance is operated on a non-heat resistant table, place a heat-proof mat under the appliance before use.
4. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - hotels, motels and other residential type environments;
 - bed and breakfast type environments.
5. When using the pot for the first time or when the glass container is cool, preheating will help to deliver better cooking results.
6. Do not touch the glass container during operation. Keep children away from the unit to prevent injuries.
7. Food must be placed on a rack inside the glass container. Make sure there is space between food and heating element, and interior airflow circulation should not be blocked.
8. Do not put water or plastic containers inside cooking pot during operation.
9. Unplug the cooking pot after use.
10. Unplug power cord and cool down cooking pot before cleaning or washing.
11. Wipe cooking pot cover with a soft and dry cloth. Do not rinse it with water. Do not clean it with alcohol or VOCs.
12. When using the "CLEAN" button for washing, pour water up to 20% or 30% of the pot level.
13. Avoid any form of tapping, knocking or striking against cooking pot, in order to avoid damages.
14. There should be a distance of 10 cm between the appliance and the wall.
15. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or any individual lack of experience and knowledge, unless they have been given supervision or instruction by a person responsible for their safety.
16. Children should be supervised to ensure that they do not play with the appliance.
17. When strange noise is heard or severe vibration occurs, do not open cooking pot cover. Unplug power immediately, and contact a licensed technician for a check-up.
18. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
19. Do not attempt to disassemble, repair or modify the appliance.

Product Features

Multiple Functions

Due to a wide operating temperature range (50-250 °C), German Pool Multi-Purpose Halogen Cooking Pot can function as an electric grill, rice cooker, conventional oven, microwave oven, toaster, stewing pot, sterilizer, skillet, bread maker, egg maker, steamer, popcorn maker, etc.

Healthy Cooking

When using Multi-Purpose Halogen Cooking Pot, no oil is needed during the preparation and cooking process. Heat waves produced by its halogen heating element can penetrate directly into meat. Through heating animal fat inside meat, Halogen Cooking Pot effectively drives out fats and reduces grease within food. Thus cholesterol content can be lowered to the minimum.

Time- & Energy-Efficient

Multi-Purpose Halogen Cooking Pot transfers heat to food by means of convection, conduction and penetration all at once. As a result, food can be cooked within a much shorter time.

Owing to its circular heating element together with the patented internal venting system, German Pool Halogen Pot can deliver heat directly to food from all directions inside the glass container. Tests have shown that it saves electricity up to 20% compared to conventional ovens.

No Mess

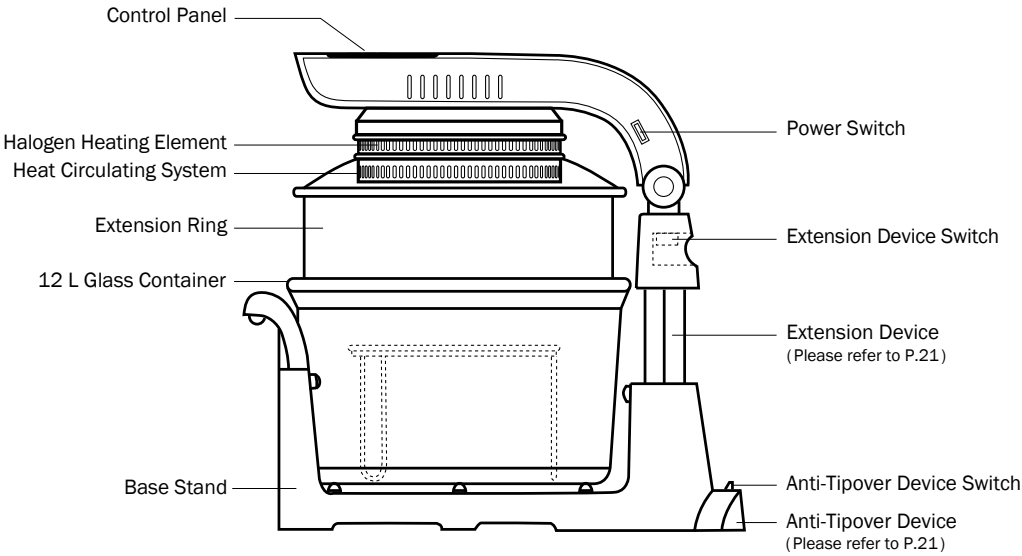
With German Pool Multi-Purpose Halogen Cooking Pot, there is no more open-flame nor greasy smoke in the kitchen. User can even cook and serve right at the dining table without making a mess thanks to the detachable glass container/plastic base design.

Simple Cleaning

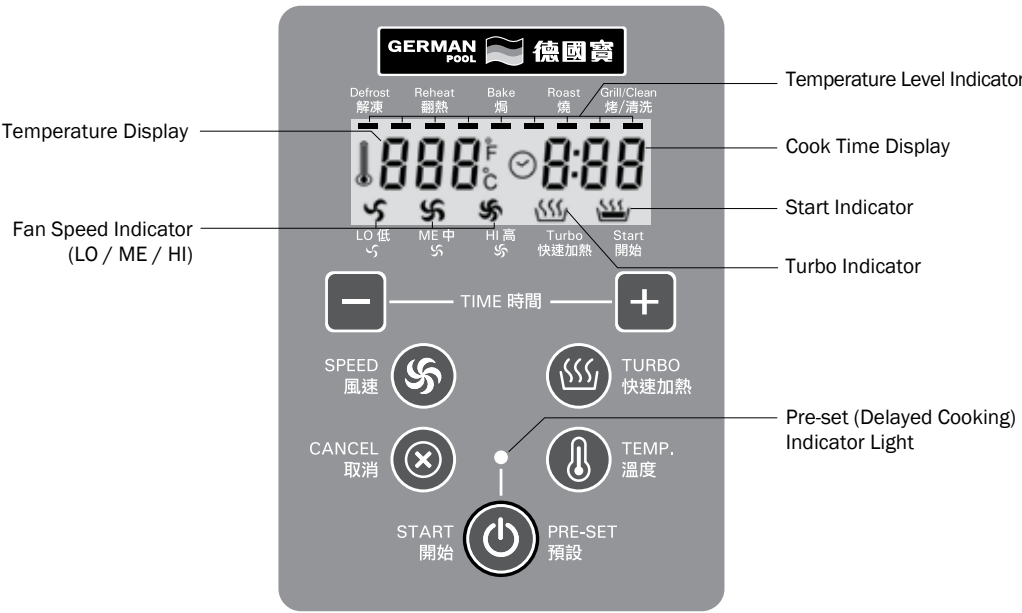
German Pool Multi-Purpose Halogen Cooking Pot comes with a powerful self-cleaning function. Thanks to its high speed heat circulation, cooking pot can automatically decompose tough stains and grease within minutes.

Product Structure

Unit Body




Control Panel










Operating Instructions




Attention

- On a flat and level surface, attach glass container to plastic base stand.
- Due to the safety measure, when the lid is open, heating element and fans will be switched off. When it is placed down, the unit continues its operation.
- The unit will not operate unless time, temperature and fan speed are all set, and the lid is closed with the “ START” button pressed.
- When temperature reaches the selected temperature level during cooking, the temperature indicator light will flash. If temperature drops below selected temperature, the light will stay on and steady.
- When the temperature setting indicator is on, the display shows setting temperature.
- If a cookware is to be used inside glass container, use one that is made of metal and place it on a rack to ensure that food is evenly cooked. There should be a distance of at least 3 cm between the food and the lid.
- Do not touch the glass container during operation. Keep children away from the unit to prevent injuries.

Basic Operation

1. **Place Food inside Glass Container:** Select appropriate rack and accessories based on food type and style of cooking. Position rack in glass container and place food items on top.
2. **Turn Power On:** Secure pot cover. Then plug in power. The default time is “0:00”, and the fan speed is at “ High”. If not, press “ Clear” button to resume the above status.
3. **Preheating:** Press the “ TURBO” button and the oven will preheat at its highest temperature and highest fan speed for 6 min. Preheating is complete when the timer reaches “0:00”, the fan light flashes and beep sounds can be heard. Preheating helps deliver better cooking results.
4. a. **Time Selection:** Press the “ ” or “ ” button to increase or decrease the cook time (range of adjustment: 1 min to 9 hr and 59 min). Holding down the button will increase the speed for time setting. Press “ CANCEL” button to reset the timer to zero.

b. **Temperature Selection:** Press the “ TEMP.” button, the temperature indicator on the display will move from left to right (a total of 9 temperature levels).

c. **Fan Speed Selection:** Press the “ SPEED” button to change the fan speed (low/ medium/ high). The indicator will move from left to right. Once “ High” is reached, the cycle will start over again at “ Low”.

Operating Instructions

5. Start cooking: Press the “ START” button to begin cooking.

Note:

The cooking temperature, time and fan speed can be adjusted during cooking.


6. Finish Cooking: When time is over (“0:00”), cooking pot will beep 6 times. Lift up cooking pot cover and unplug power. Take food or plate out of glass container using the supplied plate lifter.

Note:





- If the temperature is over 180°C, the fan will operate at low speed for cooling purpose and the fan speed indicator light will flash. The fan will stop operating and the fan speed indicator light will stop flashing when the oven temperature drops to below 180°C.
- After the food is cooked, reset the temperature to the lowest point and the fan speed to “LO”. This will keep the food hot and crisp temporarily until it is ready to serve.

Additional Functions

A. Instant Heating

“ TURBO” button can be used not only for preheating, but also for instant and fast heating. With a press of this button, it runs at the highest temperature and fan speed for 6 min.

B. Pre-set Function (Delayed Cooking)

- After setting the “SPEED”, “TEMP.” and “TIME”, press and hold the “ START” button for 2 sec to pre-set the oven for delayed cooking. Once you enter this “delayed cooking mode”, the delayed cooking indicator light will flash and the timer will turn to “0:00” and flash as well.
- Set delay time by pressing “ ” or “ ” key.
- The timer will stop flashing and start to countdown automatically after 10 sec. When delayed cooking countdown reaches “0:00”, the operation will start automatically according to the previous settings.
- During the delayed cooking countdown, press and hold “ START” button 2 sec to exit the “delayed cooking mode”.

Note:

Be sure the food can stay fresh during the delayed cooking countdown.

Operating Instructions

C. **Self Cleaning** (See “Care & Maintenance” P. 24 for details.)

D. **Pause**

- Before set time is up, user can pause operation by simply lifting up the pot cover and resume cooking by closing it. When the cover is lifted, both time and fan will stop.
- To end cooking pot's operation before time is up, press “❌ CANCEL” and then lift up pot cover.

Special Design

A. **Extension Device**

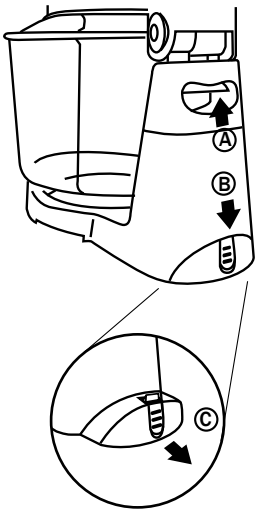
- Press the extension device button (right fig. A) upward to release the lock and lift the lid to expanded position.
- This way of increasing the capacity is ideal for grilling chicken and ducks and for multi-tier cooking.

Note:

Do not press the extension device button when moving or holding the product.


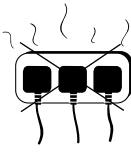

B. **Anti-Tipover Device**

The anti-tipover device will slide out automatically (right fig. C) when the anti-tipover device switch is pressed (right fig. B) . Simply push the Anti-tipover device to slide back.



Incorrect Operation





Please do NOT :

		
Touch cooking pot cover or glass container with hand during operation.	Overload power socket.	Pour water into container immediately after operation.

Cook Time Reference

* Information provided below is for reference only. Actual cooking time and temperature are subject to food portion and personal preference.

A. Meat and Fish

Food Type		Time (min.)  	Temperature 	Fan 	Cooking and Serving Tips
Beef Rib Roast (1kg)		50 - 60	180 °C	ME	Top with your favorite sauce.
Meat Loaf (1kg)		50 - 60	205 °C	ME	Top with tomato paste.
4 Burgers (125g each)	rare	10	260 °C	HI	Grill on low rack.
	medium	12			
	well done	14			
Hot Dogs (50g - 60g each)		4	260 °C	HI	Grill on high rack.
Rib Eye or Strip Steak	rare	8	260 °C	HI	Cook on high rack.
	medium	10			
	well done	12			
Grilled Shrimp		6 - 8	205 °C	HI	Peel and devein. Place 6 - 8 shrimps on each skewer.
Lobster Tails		12	235 °C	ME	Split and discard under shell. Cook on high rack.
Pork Loin Roast (500g)		23	205 °C	ME	Cook on low rack.
Pork Chops (1.25 cm thick)		12	235 °C	ME	Cook on high rack.
Sausage Patties (500g)		10	205 °C	HI	Cook on high rack.
Leg of Lamb (1kg)	rare	40	205 °C	ME	Cook at 260 °C on HI fan speed for the first 20 min.
	medium	50			
	well done	60			
Breaded Fish (Frozen)		15	205 °C	HI	Cook on high rack.
Bacon (500g)		10	205 °C	ME	Use either rack, both if needed.

Cook Time Reference

* Information provided below is for reference only. Actual cooking time and temperature are subject to food portion and personal preference.

B. Poultry

Food Type		Time (min.) + -	Temperature 	Fan 	Cooking and Serving Tips
Chicken (1.5kg)	quartered	25	180 °C	ME	Use HI fan speed for first half of the cooking time. Use low rack. Brush with sauce in last 10 min if desired.
	halved	35			
	whole	45			
Chicken Breasts (Boneless)		20	180 °C	HI	Cook on high rack.
Chicken Breasts (with Bones)		20 - 25	180 °C	HI	Cook on low rack.
Turkey (Unstuffed) (500g)		25	205 °C	ME	Season before roasting.
Turkey Breast (500g -1.5kg)		30	205 °C	ME	Season before roasting.
Cornish Hens (500g)		25	205 °C	ME	Season before roasting.


C. Bread and Convenience Food

Food Type		Time (min.) + -	Temperature 	Fan 	Cooking and Serving Tips
Muffins		15	205 °C	LO	Place 6 muffins in tin liners.
Biscuits		9	205 °C	LO	Use baking pan.
Dinner Rolls		15	180 °C	LO	Rise till doubled before baking.
Tacos (Frozen)		6 - 7	235 °C	LO	Use low rack. Brush rack with grease or butter.
Brownies		20	180 °C	ME	Use low rack. Brush rack with grease or butter.

D. Vegetable







Food Type		Time (min.) + -	Temperature 	Fan 	Cooking and Serving Tips
Baked Potato (170g -220g)		35 - 45	235 °C	HI	Use low rack. Brush rack with grease or butter.
Corn on the Cob (4 ears)		20	205 °C	LO	Use low rack. Remove silk and soak in water for 15 min before roasting.
French Fries		12	205 °C	HI	Use high rack. Brush rack with grease or butter.

Care & Maintenance

1. To use the auto-cleaning function: Fill water up to 1/5 of the glass container. Add in mild detergent. Press “ TEMP.” button until the temperature level indicator reaches “Clean” position, and set time to 10 min.
2. Another method is to remove the glass container and use a sponge with mild detergent to wipe it clean.
3. If you wish to use a dishwasher, remove the glass container from its stand before dishwashing. Wash glass container and racks in the dishwasher, but do not wash the lid in a dishwasher.
4. Unplug power cord and cool down cooking pot before cleaning or washing.
5. While cleaning the cooking pot, avoid any form of tapping, knocking or striking against it, in order to avoid damages.
6. Since cooking pot cover comprises of electrical parts, do not immerse or rinse it with water. Wipe the cover with a soft and dry cloth.
7. Clean glass container, base stand and supplied accessories with mild detergent; cool down the entire cooking pot before any cleaning procedure.
8. After cleaning, wipe the glass container and pot cover with a dry cloth.

Accessories

Supplied Accessories

<div>Low Rack</div> <div></div> <div>For larger food items such as Grilled Duck, Grilled Chicken, Casserole, etc.</div>	<div>Dual Rack</div> <div></div> <div>Allows food to be placed near heat source, e.g. Skewers; can be used simultaneously with low rack for multi-level cooking.</div>	<div>Plate Lifter</div> <div></div> <div>To carry food or plate in and out of cooking pot.</div>
<div>Ring Extension</div> <div></div> <div>To increase cooking pot capacity by 5 L. Ideal for Grilled Duck, Grilled Chicken and multi-level cooking.</div>	<div>Frying Pan</div> <div></div> <div>For Gyoza Dumplings, Fish, etc.</div>	<div>Baking Pan</div> <div></div> <div>For baking small items such as Nuts, French Fries, Chinese Herbs, Cookies, etc.</div>

Optional Accessories

<div>Casserole Pot With Cover</div> <div></div>
<div>For Rice, Noodles, Soup, etc.</div>

Troubleshooting

If you encounter the following common troubles, please solve according to the following instructions. If the problem cannot be solved or a cause cannot be found, please contact our customer services centre.

Note: For safety purpose, do not dismantle the product for repair by yourself.

Phenomenon	Solution
Smoke is given out when using cooking pot for the first time.	- Operate at the highest temperature 260°C for 5 min without putting in food at the first time, for the protective grease to evaporate.
Cooking pot cannot be turned on.	- Check whether the power cord is properly plugged to both the socket and the unit body - Secure the lid by placing it down (Note: When the lid is not completely closed, the appliance will not turn on.)
Cooking pot does not heat up.	- Check whether the appliance is set to operate at a high enough temperature
Motor still operates after cooking.	- The purpose is to cool down the appliance. The fan will stop operating after 65 sec (Note: if the temperature inside glass container exceed 180°C, it will continue to operate for 65 sec.)
Lid or glass container is cracked. °	- Order replacement at German Pool customer services centre

Technical Specifications

Model	CKY - 788
Voltage	220 V - 240 V
Frequency	50 Hz
Power	1,300 W
Thermostat	65 - 260 °C
Timer	0 - 9 hr 59 min
Cooking Pot Dimension (With Base Stand)	(H) 315 mm (W) 330 mm (D) 460 mm
Container Dimensions	(H) 166 mm (Ø) 330 mm
Capacity	12 (+5) L
Net Weight	7.2 kg

If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

請填妥以下空格並與發票一併保存，以便維修時核對資料。用戶提供本公司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 purchase invoice will be required for any repairs. Warranty will be invalid if information provided is found to be inaccurate.

型號 Model No. : ☐ CKY-788

機身號碼 Serial No. : _____

發票號碼 Invoice No. : _____

購買商號 Purchased From : _____

購買日期 Purchase Date : _____

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。
- 2) 填妥保用登記卡，並連同購機發票之副本一併郵寄到客戶服務部 (本公司將不發還發票副本或登記卡)。

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。

維修部 – 小型電器

德國寶(香港)有限公司
香港九龍紅磡暢通道 1 號
中旅貨運物流中心8樓
電話：+852 2215 4582
傳真：+852 2356 9798
電郵：repairs@germanpool.com

Warranty Terms & Conditions

Under normal operations, the product will receive a 1-year full warranty provided by German Pool (effective starting from the date of purchase).

* This warranty is not valid until Customer's registration information is returned to and received by our Service Centre within 10 days of purchase via one of the following methods:

- 1) Visit our website and register online: www.germanpool.com/warranty.
- 2) Complete all fields on the attached Warranty Card and mail it back to our Customer Service Centre along with a photocopy of the purchase invoice (Warranty Card and invoice copy will not be returned to Customer).

1. Customer who fails to present original purchase invoice will be disqualified for free warranty.
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 transport and others);
 - operating failures resulted from incorrect voltage, improper operations and unauthorized installations or repairs.
3. This warranty is invalid if:
 - purchase invoice is modified by unauthorized party;
 - product is used for any commercial or industrial applications;
 - product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - serial number is modified, damaged or removed from the product.
4. German Pool will, in 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.

Repair Centre - Small Appliances

German Pool (Hong Kong) Limited
8/F, China Travel (Cargo) Logistics Centre
1 Cheong Tung Road
Hung Hom, Kowloon, Hong Kong
Tel : +852 2215 4582
Fax : +852 2356 9798
Email : repairs@germanpool.com

此保用只適用於香港

| This warranty is valid only in Hong Kong

GERMAN
POOL



德國寶

德國寶(香港)有限公司 German Pool (Hong Kong) Limited

中國香港總代理 Hong Kong, China Sole Agent

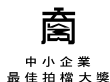
九龍土瓜灣馬頭角道116號新寶工商中心高層地下2-4號室
Room 2-4, Upper G/F, Newport Centre, 116 Ma Tau Kok Road,
Tokwawan, Kowloon

電話 Tel: +852 2333 6245 傳真 Fax: +852 2765 8215

中國內地總代理 Mainland China Sole Agent

廣東省佛山市順德區南國東路永旺(吉之島)購物中心3樓
3/F, Yongwang (Jusco) Shopping Mall, Nanguo East
Road, Shunde, Foshan, Guangdong

電話 Tel: +86 757 2980 8308 傳真 Fax: +86 757 2980 8318



© 版權所有。未獲德國寶授權，不得翻印、複製或使用本說明書作任何商業用途，違者必究。

© 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.

www.germanpool.com