

GERMAN
POOL



德國寶

3D立體IH電磁爐全能爆炒皇
Automatic 3D IH Stir-Fryer

ISF-622



即時網上登記保用
Online Warranty Registration



在使用之前請詳細閱讀「使用說明書」及「保用條款」，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 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.

目錄





安全注意事項	4
產品結構	6
控制面板	7
烹調程式說明	8
電路圖及保護程式	9
操作說明	10
清潔與保養	15
技術規格	16
常見問題及解決方案	16
保用條款	31

安全注意事項

	警告	對可能導致人員危險、重傷、重大財產損失的風險要警惕
	注意	對可能導致人員受傷或物品損害的風險要注意
		表示“禁止”，不能進行的內容
		表示“強制”，務必執行的內容

 警告		
	必須使用已安全接地的固定牆式插座，請勿於同一插座上同時使用多個電器，以免電流過大引起火災。	
	機器使用過程中，請勿使用毛巾等類似物品覆蓋機器的風扇進風口及出風口，否則易引起機器損壞。	
	不得將整機浸入水中或淋水，否則可能會造成觸電或短路。	
	請選擇平穩地點及遠離易燃、易爆的場所，否則容易引起火災、燙傷等事故。	
	烹飪前請務必確保內鍋已向逆時針方向旋轉鎖緊安裝到位。	
	工作過程中，尤其在煮飯、自選程式下，請勿讓小孩和非操作當事人盲目觸碰，以免造成鍋體傾倒燙傷事故。	
	請用產品專用電源線，如果電源線損壞，為了避免危險，必須由售後服務及維修中心的專業人員更換。	
	非專業維修人員不要擅自對產品進行拆卸維修。	

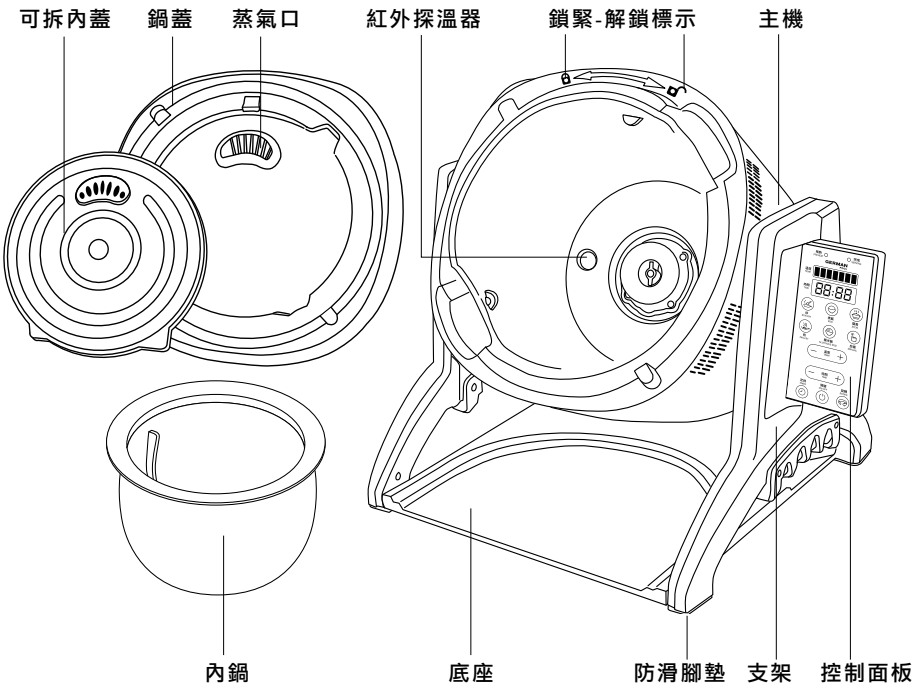
安全注意事項

	請不要用濕手及濕抹布插拔電源插頭，使用完畢後將電源線插頭拔離插座，保證用電安全。	
	本產品不支持在外接計時器或獨立遙控控制系統的方式下運行。	

 注意		
	嚴禁使用非專用內鍋。	
	請勿殘留任何污物及水漬在紅外探溫器處，以免影響控溫精度。	
	內鍋內不允許放置任何金屬、尖銳物品及使用金屬器具進行操作，以免損傷內鍋塗層。	
	請勿於鍋內長時間炒製堅硬食材，如粗鹽等，以免損傷內鍋塗層。	
	使用前務必將內鍋外表面的水分擦乾，以免造成故障。	
	在使用中或剛使用完時，請不要徒手直接觸摸蒸氣口或內鍋等高溫部位。	
	取出內鍋後請放置在平穩處，尤其是在內鍋中有高溫湯汁或食物的情況下請勿隨意觸碰和挪動，以免燙傷。	
	倒菜後請務必先拿開接菜器皿，再將機體傾斜角度復原。	
	若發生異常或故障時，請立即停止使用。	

產品結構

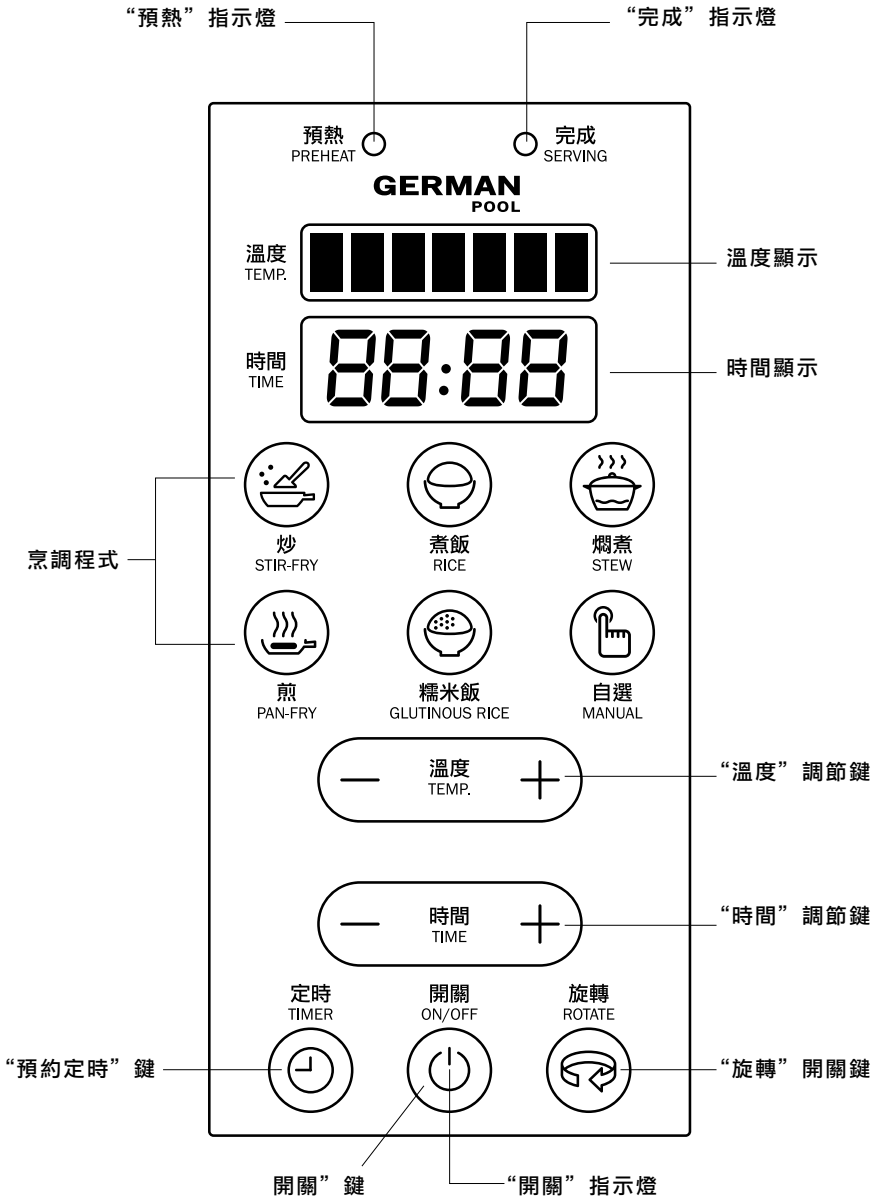
結構名稱



裝箱明細

炒菜機	內鍋	鍋蓋	說明書	食譜
1台	1個	1個	1本	1本

控制面板

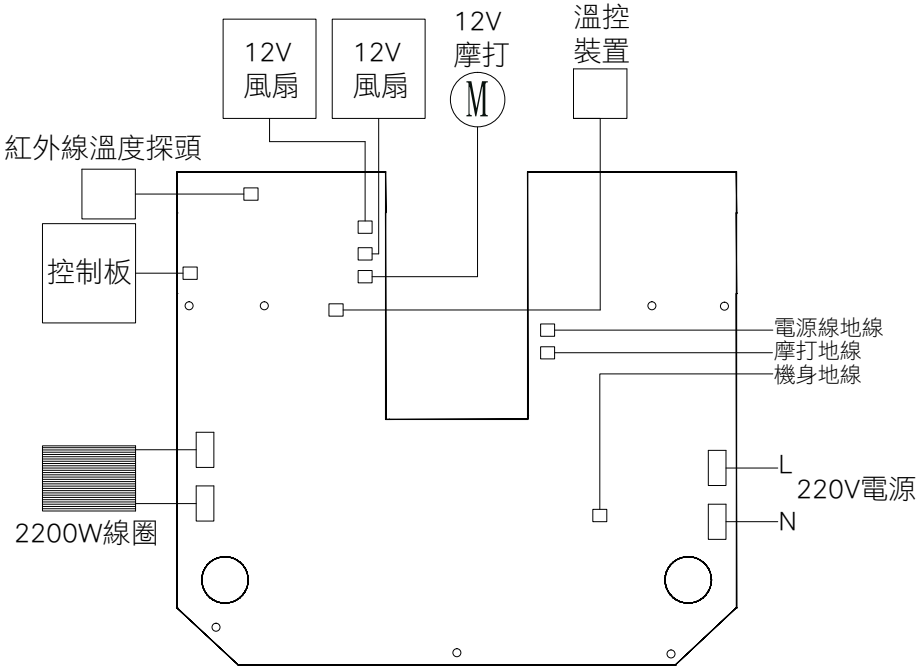


烹調程式說明

模式	傾斜角度	轉動方式	是否加蓋	預設溫度	預設時間	備註
炒	傾斜60°	順時針轉動	可選是否加蓋	六檔 約190℃	4分鐘	預熱時大功率加熱，達到設定溫度後，轉低功率維持設定溫度，開始倒計時。
煮飯	直立	不轉	加蓋	不適用	不適用	煮飯結束，自動70℃保溫（顯示HH）
燜煮	傾斜45°-60°	間歇轉動	加蓋	五檔 約160℃	20分鐘	先用大功率快速加熱，然後用中火加熱，再用小火加熱收汁；定時結束，自動進入保溫（顯示HH）
煎	傾斜75°	間歇轉動	可選是否加蓋	五檔 約160℃	10分鐘	不適用
糯米飯	傾斜45°-60°	順時針轉動	加蓋	四檔 約130℃	14分鐘	不適用
自選程式	自選	順時針轉動	可選是否加蓋	一檔 約65℃	1分鐘	可根據個人需要設定烹調溫度及時間

電路圖及保護程式

電路圖





保護程式

- 1. 超載電流（漏電）保護；
- 2. 超溫保護（溫控器雙保護），最高溫度不得超過220℃，超過即斷電。
- 3. 空載保護；
- 4. 過欠壓保護；
- 5. 在停機狀態下，4分鐘無按鍵操作，機器自動關機。

操作說明


開關功能


按開關鍵接通電源，指示燈亮起，時間顯示屏顯示初始時間**88:88**。

烹飪結束後，按開關鍵關閉屏幕，機器處於待機狀態。

開機後4分鐘內或工作結束後4分鐘內未按工作鍵，則自動關機。

預約功能

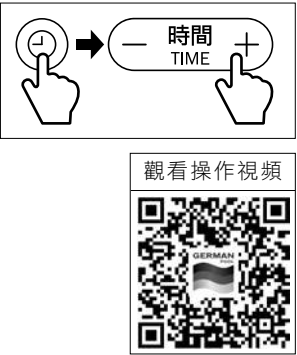
按預約鍵，預約指示燈亮。

每按“-/+”一次，時間加減1分鐘。


連續按4秒以上，每次加減10分鐘。

按烹調程式鍵，預約功能啟動，倒計時開始。（10秒內未選擇烹調程式，預約時間歸零）

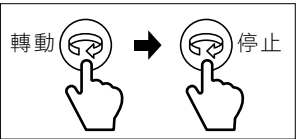
設置預約的時間為烹飪開始時間。




旋轉功能


按旋轉鍵，內鍋轉動，再按停止。

不適用於炒、煎、燜煮及煮飯程式。

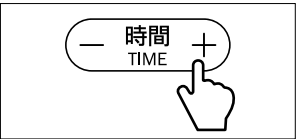


烹調時間


時間指示燈亮起時，按“-/+”可調整烹調時間。

每按一次時間加減10秒。

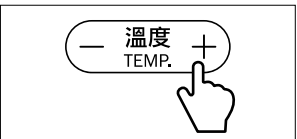
煮飯程式下無法進行時間設定。



溫度調節







按“-溫度+”鍵調整溫度高低。

每按“-/+”一次溫度加減1個檔位。




操作說明

“預熱”指示燈

按炒、燜煮、煎、糯米飯或自選程式烹調程式，預熱燈閃爍開始預熱。可加油或水，使鍋體和油或水均勻受熱。預熱達到設定溫度時，指示燈停止閃爍並持續亮起，表示預熱完成，可以正式開始烹調。

“完成”指示燈

當烹飪倒計時完成，指示燈亮，表示可以倒出菜餚裝盤。

溫度顯示

檔位條顯示分為1-7檔（與溫度對應如下）

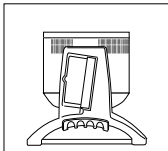
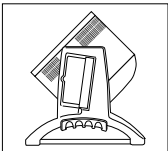
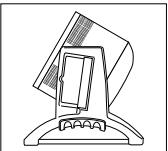
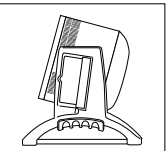
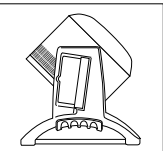
檔	1	2	3	4	5	6	7
溫度	約65℃	約85℃	約98℃	約130℃	約160℃	約190℃	約210℃

時間顯示

開機時，顯示初始時間；設定烹調程式的狀態下，顯示工作時間和倒計時；預約設置時，顯示倒計時和預約時間。

傾斜角度參考

實際傾斜角度視乎不同食材及烹調需要而作調整。

				
直立 煮飯	45°-60° 燜煮和糯米飯	60° 炒	75° 煎	135° 完成（可裝盤）

其他

- 按鍵操作伴有“呖”1聲提示音。
- 異常報警（10秒“呖呖”提示音，時間顯示屏顯示報警號）。
- 程式完成機器伴有10秒“呖呖”提示音。


操作說明

首先確保您已正確安裝內鍋：逆時針轉鎖緊安裝到位。

準備好食材、調料，並按食譜清洗加工。

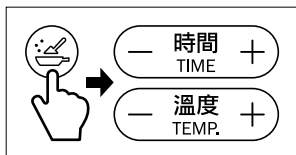
接通電源，按  開關鍵開機。

炒

- 按炒鍵  選擇炒菜功能，按時間或溫度鍵調節烹調時間或溫度，預熱開始
- 調節機體傾斜角度約60°
- 倒入食用油
- 按照食譜放入食材和調味料
- 烹調完成，放置接菜盤，將內鍋傾斜135°，把菜倒入盤中。

注意：


- 根據個人烹調喜好，需要冷油烹調時倒油後無需等待預熱完成。
- 為減少熱量、營養流失，建議炒菜時蓋上鍋蓋。
- 預設時間4分鐘，預設溫度6檔，時間可調節範圍為30秒-9分鐘59秒，可選溫度1-7檔，根據菜品及個人需要調整。
- 預設值下會有少量水蒸氣出現，並非油煙。在自行調大溫度或燒油時間過長出現少量油煙為正常現象。



觀看操作視頻

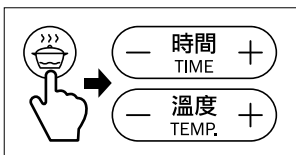


燜煮

- 按燜煮鍵  選擇燜煮功能，按時間或溫度鍵調節烹調時間或溫度
- 調節機體傾斜角度為45°- 60°
- 倒入食用油（部分菜肴此步驟省略）
- 按照食譜放入食材和調味料
- 烹調完成，放置接菜盤，將內鍋傾斜135°，把菜倒入盤中。

注意：

- 當鍋內湯汁燒乾時要停止加熱，確保食材不過度烹調。
- 燜煮結束，自動進入保溫（顯示HH）。
- 時間可調節範圍為30秒-99分鐘59秒，可選溫度1-7檔。




觀看操作視頻



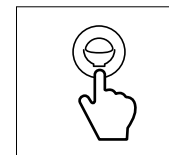
操作說明

煮飯

- 保持機體直立，放入大米和清水
- 按煮飯鍵 ，開始煮飯
- 距烹飪完成最後8分鐘時進入倒計時

注意：


- 煮飯過程中請務必保持機體直立，切勿翻轉機體，以免開水漏出燙傷。機器要置於孩童觸碰不到的地方，以免小孩觸碰機體導致機體翻轉漏水燙傷。
- 為保證煮飯效果，每次煮飯加水位不低於內鍋1/3處，米和水的比例約1:1.3。
- 本機器採用新釜煮飯技術，會有輕微飯焦，屬正常煮飯。
- 時間及溫度不可調，煮飯結束，自動進入保溫（顯示HH）。



觀看操作視頻

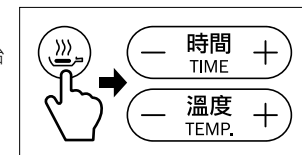


煎

- 按煎鍵 ，按時間或溫度鍵調節烹調時間或溫度，預熱開始
- 根據烹調食材，調節機體傾斜角度，如75°
- 倒入少量油約10克，以煎炸時不濺出為宜
- 放入食材和調味料
- 烹調完成，放置接菜盤，將內鍋傾斜把菜倒入盤中。

注意：


- 烹調中若有濺油現象，可蓋上鍋蓋。
- 時間可調節範圍為30秒-9分鐘59秒，可選溫度1-7檔。



觀看操作視頻

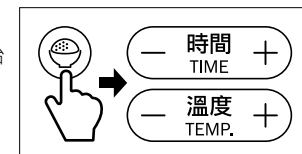


糯米飯

- 按糯米飯鍵 ，按時間或溫度鍵調節烹調時間或溫度，開始工作
- 調節機體傾斜角度為45°-60°
- 倒入食用油
- 按照食譜放入食材和調味料
- 烹調完成，放置接菜盤，將內鍋傾斜135°，把菜倒入盤中。

注意：

時間可調節範圍為10分鐘-99分鐘59秒，可選溫度4-7檔






觀看操作視頻



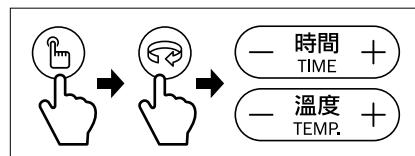
操作說明

自選程式

1. 按自選程式  鍵，預熱開始，
2. 內鍋開始旋轉，可根據需要自行關閉
3. 按  時間  鍵設定烹調時間，溫度預設為1檔，按溫度鍵調節烹調溫度
4. 根據需要調節機體傾斜角度
5. 內鍋加水或油，按照食譜放入食材和調味料
6. 烹調完成，放置接菜盤，將內鍋傾斜135°，把菜倒入盤中。

注意：

1. 烹調時間需要自行設定，時間調節範圍為30秒-99分鐘59秒；溫度預設為1檔約65℃，可根據不同需要自由調節1-7檔
2. 自選程式預設內鍋旋轉，用戶可自行關閉旋轉功能。
3. 食材需待預熱完成放入。



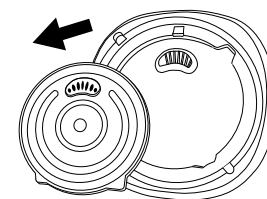
觀看操作視頻

清潔與保養

清潔保養前，請確認已拔掉電源插頭且內鍋已經完全冷卻。

1. 清洗可拆內蓋：

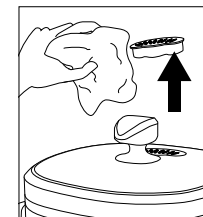
拿下鍋蓋，將可拆內蓋滑塊往外提，即可將其取下，然後用清水將其清洗乾淨並用軟布擦乾。提起滑塊，裝回到鍋蓋上。




觀看操作視頻

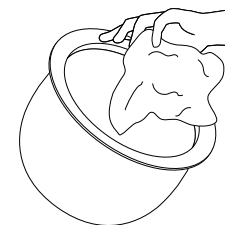
2. 清洗蒸氣口：

將蒸氣口往外拉從鍋蓋取出，用清水將其清洗乾淨並用軟布擦乾，之後將蒸氣口安裝到鍋蓋。

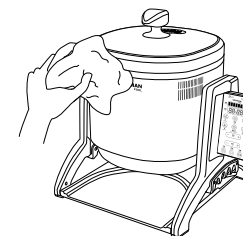


3. 清洗內鍋：

取下內鍋沖洗：當鍋內油污較多時，用抹布包著內鍋邊沿，雙手握著內鍋，順時針方向旋轉至  不動為止，提起取出，用水沖洗。一般性油污不用取下內鍋，直接使用清潔布擦乾即可，污漬較大時也可直接在鍋內加入少許水，使用柔軟鍋刷清洗，清洗完後，把機體傾斜用盤子接住污水，用清潔布擦乾。**取/放內鍋時輕拿輕放，切勿用鋼絲球擦洗。**



4. 如需清洗機體及內部，請使用擰乾的濕巾或乾毛巾擦拭乾淨，切勿直接用水沖洗。



產品清潔保養後，請正確安裝可拆卸內蓋、蒸氣口、內鍋等，確保產品配件完整，以便下次使用。

技術規格

型號	ISF-622
額定電壓	220V/50HZ
額定功率	2200W
內鍋容量	6L
內鍋材質	2.0mm厚度不銹鋼 噴塗進口不粘塗料
加熱方式	IH電磁立體加熱
溫度控制	7檔
內鍋轉速	24轉/分
機體傾斜角度	0-150度任意定位
預約時間	24小時
淨尺寸	410 mm (深) x 390 mm (闊) x 460 mm (高)
重量	9.6kg

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，一概以英文版為準。
本產品使用說明書以 www.germanpool.com
網上版為最新版本。





常見問題及解決方案



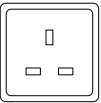














代碼	故障類型	解決方案
E1	電壓過高或過低	待電壓正常使用
E2	電控板散熱的熱敏電阻測量異常或者散熱器溫度過高，或散熱風扇沒裝好	待機器冷卻重新啟動， 仍有異常請送客戶服務及維修中心
E3	電控板NTC插頭異常	請送客戶服務及維修中心
E4	紅外測溫器沒插好或者紅外測溫器元器件有異常	請送客戶服務及維修中心
E5	紅外測溫器檢測到溫度超240°C	待機器冷卻重新啟動， 仍有異常請送客戶服務及維修中心
E6	電機卡死，或者電機連接線未連上，或者相關元件損壞	把內鍋取出重新安裝後重啟，仍有異常請送客戶服務及維修中心
E7	電控板晶片收不到顯示板的信號，或者IC5收不到電磁模組的信號	白色排線可能斷掉；電控板上R18 R21 IC5 3.3V 光耦故障；顯示板晶片損壞；請送客戶服務及維修中心
E8	顯示板收不到電控板的信號	白色排線中的黃色線可能斷掉；電控板上面的元件R23、Q3、R24、R22、IC5晶片可能損壞；電控板的3.3V電壓不正常；請送客戶服務及維修中心
E9	不加熱，電控板的驅動IGBT的三極管異常，或者同步回饋電阻異常	請送客戶服務及維修中心

Content





Precautions	18
Product Structure	20
Control Panel	21
Cooking Mode	22
Schematic Diagram & Protective Functions	23
Operating Instructions	24
Care & Maintenance	29
Technical Specifications	29
Troubleshooting	30
Terms & Warranty	31


Precautions

	Warning	Be alert to risks that may result in significant casualties and property losses
	Attention	Pay attention to risks that may cause injuries or product damage
		Indicates "Prohibited" actions
		Indicates "Mandatory" actions

 Warning		
	The socket must be earthed and it is advised not to plug multiple appliances into a single socket to prevent overloading.	
	To avoid damage to the appliance, do not block the air inlet or outlet vent while it is in use.	
	Do not spray water onto the appliance or submerge the unit in water. Otherwise electric shock or short circuit may result.	
	Place the unit on a flat surface, keep it away from flammable materials and explosive environment.	
	Prior to cooking, rotate the inner pot anticlockwise until it is securely fastened.	
	When it is in use, especially for the modes of rice and manual functions, keep it away from children and non-operators to prevent spillage and scald.	
	Please use the dedicated power cord. Contact the manufacturer or professional maintenance service for replacement if the power cord is damaged.	
	The product should not be disassembled by non-professionals.	

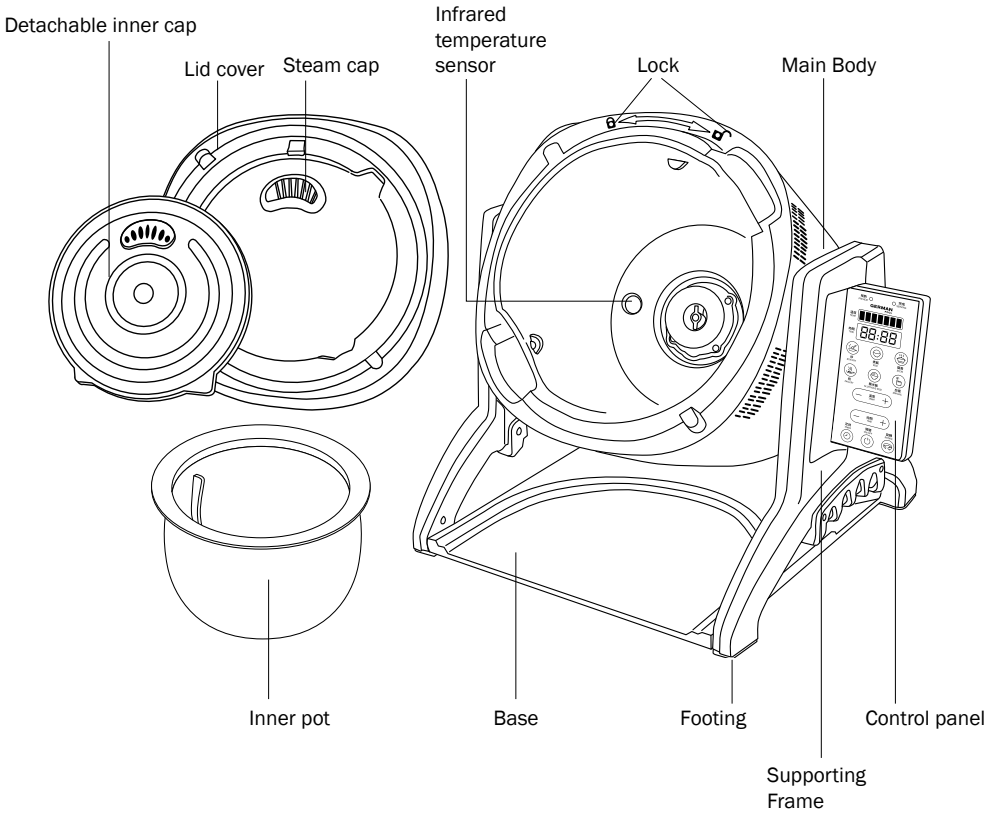
Precautions

	Do not touch the plug with a wet hand or wet cloth. Unplug the device when it is not in use.	
	This unit will not operate properly under the control of an external timer or remote control	

 Attention		
	Never use any other inner pot besides the dedicated one.	
	Do not leave any dirt or water stain on the infrared temperature sensor as it may hamper the sensor's accuracy.	
	Do not put any metal, or sharp object into the inner pot, nor operate the cooker with a metal tool as it may scratch the inner pot coating.	
	Do not fry rigid ingredients like coarse salt for a prolonged period of time as it may scratch the inner pot coating.	
	Dry the inner pot properly prior to usage to prevent malfunctioning.	
	Do not touch the steam vent or inner pot with your bare hand when cooking is in progress.	
	Place the inner pot on a flat surface. Do not touch or move the pot when it contains hotly cooked food.	
	Remove the plate after emptying the content from the cooker. Subsequently put the unit back to upright position.	
	Immediately stop running the appliance if any sign of malfunction is detected.	

Product Structure

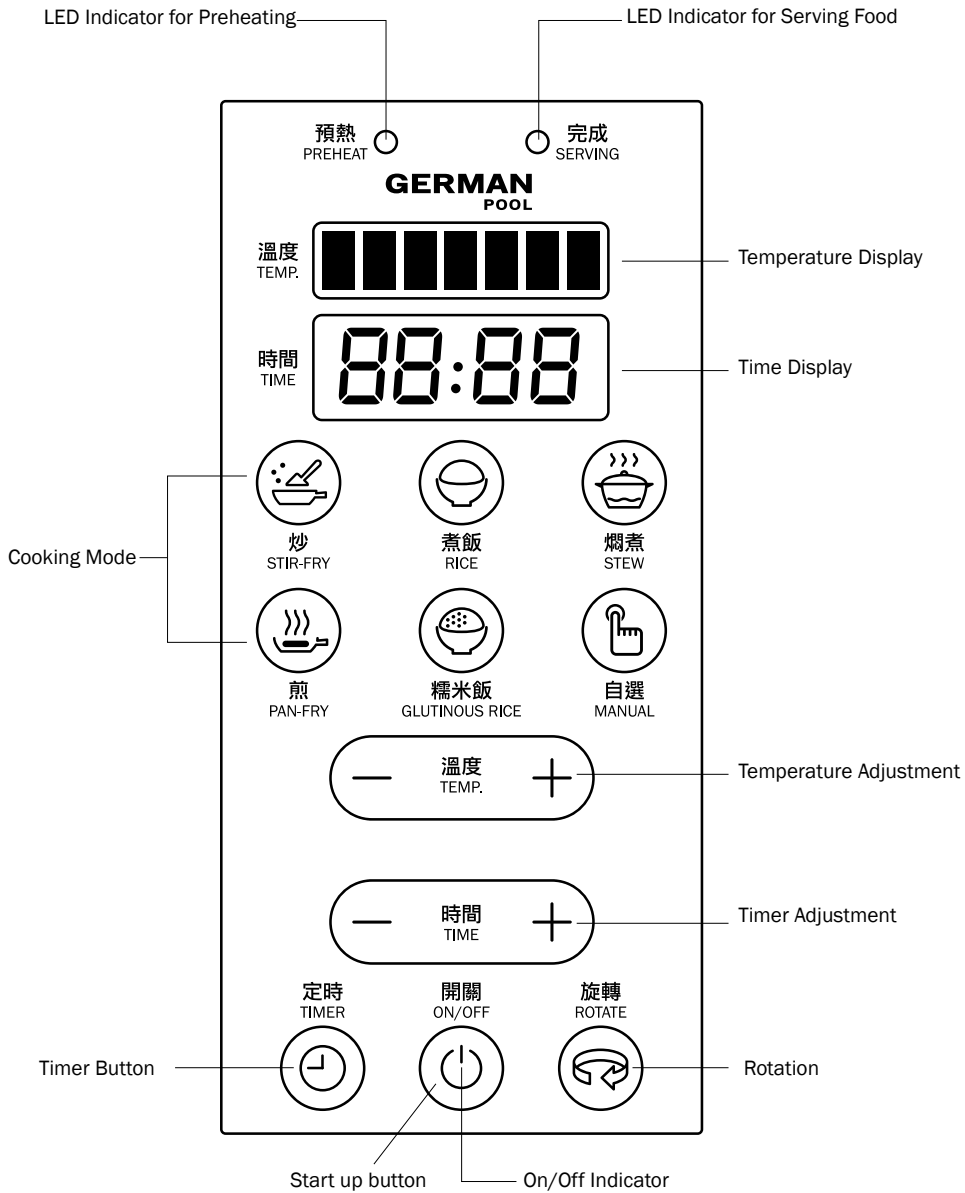
Product Structure



Package Details

Cylindrical cooker	Inner pot	Lid	User Manual	Recipe
1	1	1	1	1

Control Panel

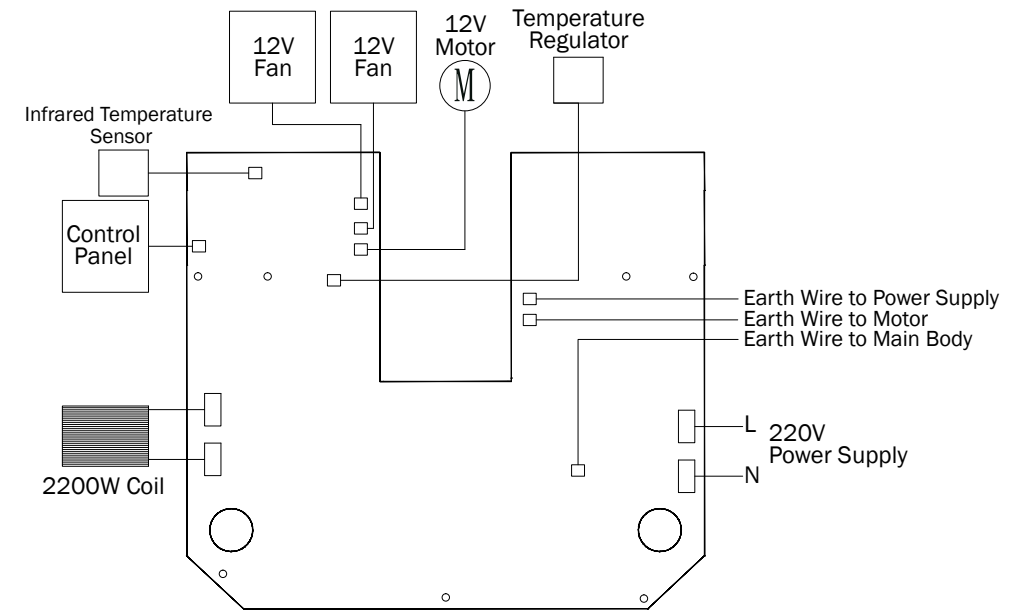


Cooking Mode

	Inclination	Mode of Rotation	Lid	Preset temperature	Default timer	Remark
Stir-fry	60°	Clockwise	Optional	Level-6 ~190 °C	4 min	First preheat at high temperature. Then switch and maintain at a lower constant temperature and the timer will start counting down.
Rice	Upright	No spinning	Required	N/A	N/A	When cooking is done, a constant temperature of 70 °C will be maintained (Display as HH)
Stew	45°-60°	Intermittent Rotation	Required	Level-5 ~160 °C	20 min	Maintain high temperature at start up, then switch to medium temperature. Further lower temperature to allow absorption of sauce. When cooking is done, thermal insulation function will be activated (Display as HH)
Pan-fry	75°	Intermittent Rotation	Optional	Level-5 ~160 °C	10 min	N/A
Glutinous Rice	45°-60°	Clockwise	Required	Level-4 ~130 °C	14 min	N/A
Manual	User preference	Clockwise	User Preference	Level-1 ~65 °C	1 min	User can adjust the temperature and timer according to their preference.

Schematic Diagram & Protective Functions

Schematic Diagram





Protective Functions

1. Overloading (current leakage) protection.
2. Overheating protection (dual thermostat protection). Once the temperature exceeds 220 °C, power will be cut off.
3. No-load protection
4. Under voltage protection
5. If the unit is left idle for 4 minutes, it will automatically shut down.


Operating Instructions


Power

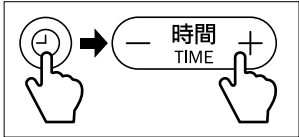
Press  button to power up the cooker, the indicator will light up. The initial time display is 88:88.

When cooking is done, press  button to turn off the panel. The unit will switch to standby mode.
If the unit is left idle for 4 minutes, it will automatically switch off.

Timer

Press Timer  and the timer button will light up.


You can manually set the cooking time by pressing . Each press on “-/ +” will decrease or increase cooking time by 1 minute. Press the “-/ +” button continuously for 4 seconds to select a 10-minute interval.



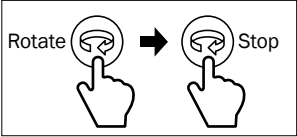
Activate the timer and select the cooking mode. (If the unit is left idle for more than 10 seconds without choosing a cooking mode, the timer will be reset to zero.) **The unit will start running according to the timer.**



Rotation

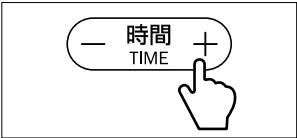
Press the Rotation button  to rotate the inner pot. Press again to stop the rotation.

This function is not applicable to Rice Mode.




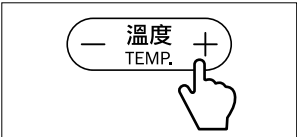
Cooking Duration

When LED indicator on  button lights up, manually set the cooking time by pressing  button. Each press on “-/ +” will decrease or increase cooking time by 10 seconds.
This function is not applicable to Stir-Fry, Pan-Fry, Stew and Rice Mode.









Temperature

Press  to adjust the temperature. Each press on “-/ +” will decrease or increase the temperature by 1 level.




Operating Instructions

LED Indicator for Preheating

Press Stir-Fry , Stew , Pan-Fry , Glutinous Rice  or Manual  buttons, the indicator for preheating  will flash and the machine will start preheating. Add oil/water to disperse heat evenly throughout the pot. When preheating is complete, the indicator will stop flashing and illuminate continuously, denoting that the unit is ready for cooking.

LED Indicator for Serving Food

When cooking is done, the  indicator will light up, denoting that food is ready for serving.

Temperature Display

The temperature bar displays 7 levels of temperature

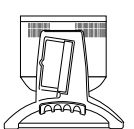

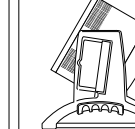
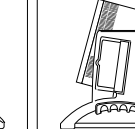
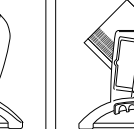
Level	1	2	3	4	5	6	7
Temperature	~65℃	~85℃	~98℃	~130℃	~160℃	~190℃	~210℃

Time Display

The screen displays initial time setting during start up; Choose the Cooking Mode and it will show the cooking duration and remaining time; Set the timer and it will show both the countdown clock and remaining time before cooking begins.

Inclination Angle (Reference value)

Inclination angle can be adjusted according to the type of ingredients and cooking modes.

				
Upright Rice	45° - 60° Stew & Glutinous Rice	60° Stir-fry	75° Pan-fry	135° Serving


Others

- Pressing a button will emit a “Beep” sound.
- Alert tone (a continuous “Beep Beep” sound lasting for 10 seconds, the screen will display the warning signal).
- After setting the entire cooking programme, the device will emit a “Beep Beep” sound for 10 seconds.


Operating Instructions

Make sure the inner pot is secured properly!!! (Rotate anti-clockwise until it is securely fastened)

Prepare the ingredients and seasonings.

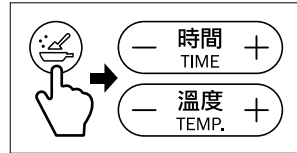
Connect the device to AC power, and press the  button.

Stir-fry


1. Press the “Stir-fry” button  to start preheating, press the “TIME” or “TEMP.” button to adjust cooking time or temperature if necessary.
2. Adjust the inclination angle to 60°.
3. Add some oil.
4. Pour in ingredients and seasonings in order. (Or simply pour them in all at once).
5. When cooking is done, place a plate in front. Incline 135° for serving.

Note:

1. Subject to user preference, the preheating step can be skipped if cold-oil cooking is preferred.
2. It is suggested to cover the lid when cooking is in progress in order to reduce loss of heat and nutrients.
3. The default timer and temperature are 4 minutes and level-6 respectively. According to the type of food and user preference, time can be adjusted between 30s - 9 min. 59s and temperature level 1-7 can be chosen.
4. A small amount of steam (not fumes) will be emitted under the default setting. Fume emission is a normal phenomenon when a higher temperature and a longer cooking duration are selected.

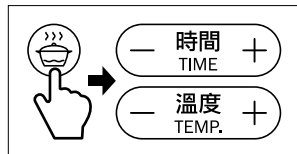


Stew

1. Press the “Stew” button  to start preheating, press the “TIME” or “TEMP.” button to adjust cooking time or temperature if necessary.
2. Adjust the inclination angle between 45°-60°.
3. Add some oil (This step is not necessary for certain types of food)
4. Pour in ingredients and seasonings in order. (Or simply pour them in all at once)
5. When cooking is done, place a plate in front. Incline 135° for serving.


Note:

1. Stop heating when all the liquid is evaporated in order to prevent charring or overcooking.
2. When cooking is done, thermal insulation function will automatically be activated (Display as HH).
3. Time can be adjusted between 30s - 99 min. 59s and temperature level 1-7 can be chosen.



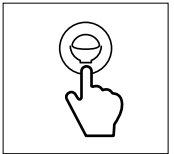
Operating Instructions

Rice

1. Keep the unit in upright position, pour in rice and water.
2. Press the “Rice” button  to start cooking.
3. The timer will start counting down from the last 8 minutes of cooking.

Attention:


1. The unit must stay upright during the cooking process to avoid hot water spillage. It should be placed beyond the reach of children to prevent overturning of the unit, causing hot water spillage and scald.
2. To ensure the best cooking result, the water level should not be lower than 1/3 of the height of the inner pot. The ratio of rice to water should be 1:1.3.
3. This cooker simulates the cooking result of wood-burning stove. It is normal to produce a slight amount of scorched rice.
4. When cooking is done, thermal insulation function will automatically be activated (Display as HH).
5. Time and temperature cannot be adjusted.



Watch the video clip

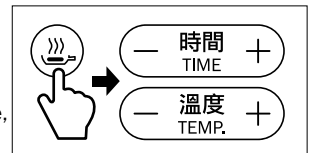


Pan-fry

1. Press the “Pan-fry” button  to start preheating, press the “TIME” or “TEMP.” button to adjust cooking time or temperature if necessary.
2. Depending on the ingredients, adjust the appropriate inclination angle, e.g. 75°.
3. Add around 10g of oil. Oil should not slop out of the pot when cooking is in progress.
4. Pour in ingredients.
5. When cooking is done, place a plate in front. Incline 135° for serving.

Note:


1. If oil slops out of the pot, cover it with a lid.
2. Time can be adjusted between 30s - 9 min. 59s and temperature level 1-7 can be chosen.



Watch the video clip

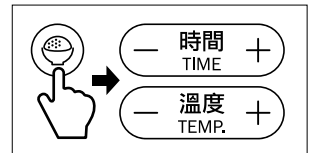


Glutinous Rice

1. Press the “Glutinous Rice” button  to start cooking, press the “TIME” or “TEMP.” button to adjust cooking time or temperature if necessary.
2. Adjust the inclination angle between 45-60°.
3. Add some oil.
4. Pour in ingredients and seasonings in order.
5. When cooking is done, place a plate in front. Incline 135° for serving.

Attention:

Time can be adjusted between 10 min - 99 min. 59s and temperature level 4-7 can be chosen.




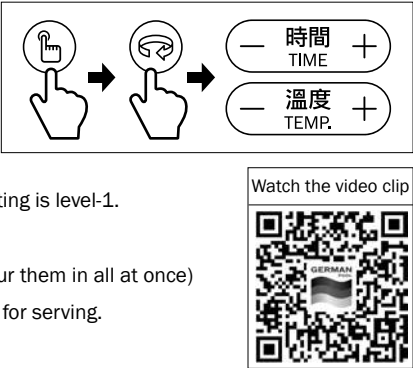
Watch the video clip



Operating Instructions

Manual

- 1. Press the “Manual”  button to preheat the unit.
- 2. The inner pot will start rotating, it can be stopped at user’s discretion.
- 3. Press the “TIME” button or the “TEMP.” button to set the cooking time or temperature. The default temperature setting is level-1.
- 4. Adjust the inclination angle according to user preference.
- 5. Pour in ingredients and seasonings in order. (Or simply pour them in all at once)
- 6. When cooking is done, place a plate in front. Incline 135° for serving.



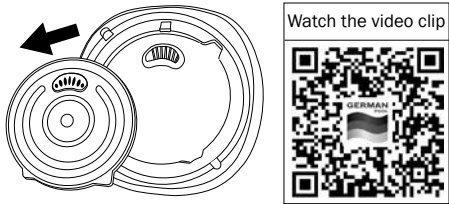
Note:

- 1. The default timer and temperature are 1 minute and level-1 ~65°C respectively. Depending on user preference, the timer can be set between 30s to 99 min 59s and temperature level 1 -7 can be chosen.
- 2. The unit is set to rotate upon startup. The rotation can be stopped according to user preference.
- 3. Pour in ingredients after preheating is done.

Care and Maintenance

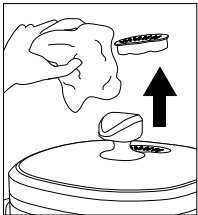
1. Before cleaning the appliance, unplug the device and let the inner pot cool down.

Cleaning the detachable inner cap: Remove the pot lid, lift the slider to take out the inner cap. Rinse it with water and wipe it with a soft cloth. Properly fit the slider and reinsert the inner cap into the lid.




2. Cleaning the steam cap

Pull out the steam cap from the lid. Rinse it with water and wipe it with a soft cloth. Reinsert it onto the lid.



Care and Maintenance

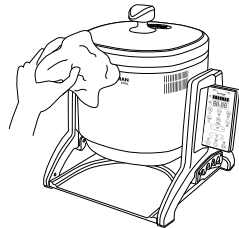
3. Cleaning the inner pot

Pull out the inner pot and rinse it with water: If inner pot is too greasy, wrap the fringe of the inner pot with a towel, hold the pot with both hands, rotate clockwise until it reaches . Then take it out and rinse it with water. Under normal circumstances, the inner pot can be directly cleaned with a scouring pad and needs not to be taken out. If grease stain is present, add some water to the pot and clean it with a soft brush. Tilt the unit to pour out the dirty water, and then dry it with a clean cloth. **Gently remove or reinsert the inner pot. Do not use a steel scourer ball.**



- 4. If the main body and its inner part need cleaning, use a wrung-out wet cloth or dry cloth. Do not rinse it with water.

Install the detachable inner cap, steam valve and inner pot properly after cleaning and maintenance to safeguard product integrity for future use.



Replacement

You can purchase components and parts on the company website www.germanpool.com or from German Pool dealers.

Technical Specifications

Model No.	ISF-622
Rated Voltage	220V/50Hz
Rated Power	2200W
Volume	6L
Inner pot material	2.0mm thick Stainless steel; non-sticky coating
Heating Method	Induction Heating (IH)
Temperature Range	7-level
Rotating Speed	24RPM
Angle of Inclination	0 - 150 °
Maximum value of Timer	24h
Product Dimension	410 mm (D) x 390 mm (W) x 460 mm (H)
Weight	9.6kg

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

Troubleshooting

Code	Type of Malfunction	Solution
E1	Over or under voltage AC.	Do not use until voltage returns to normal value.
E2	The thermistor on the circuit board does not detect correct measurement, or the heat sink becomes overheated, or the cooling fan is not properly installed.	Restart the unit after it cools down. Contact the Customer Service & Repair Centre if the problem persists.
E3	Malfunction of NTC Resistor.	Contact Customer Service & Repair Centre for repair.
E4	Infrared thermometer is not properly installed or malfunction of the infrared temperature sensor.	Contact Customer Service & Repair Centre for repair.
E5	Overheating alert (> 240 °C) emitted from infrared temperature sensor.	Restart the unit after it cools down. Contact the Customer Service & Repair Centre if the problem persists.
E6	Jammed motor, or the motor wire is not connected properly, or breakdown of relevant components.	Take out and reinstall the inner pot. Contact the Customer Service & Repair Centre if the problem persists.
E7	The chipset on the circuit board is unable to receive signal from the control panel, or IC5 is unable to receive electrical signal from the IH module.	The white wiring may be broken. R18 R21 and IC5 3.3V octocoupler on the circuit board malfunction. The chipset in the control panel becomes defective. Contact the Customer Service & Repair Centre.
E8	The control panel is unable to receive signal from the circuit board.	The yellow wire within the group of white wiring may be broken. R23, Q3, R24, R22, IC5 chipsets on the circuit board may be broken. The circuit board is not operating at the normal 3.3V. Contact the Customer Service & Repair Centre.
E9	Heating is unable to be performed. The circuit board driver IGBT triode malfunctions, or the synchronizing feedback resistor becomes defective.	Contact Customer Service & Repair Centre for repair.

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，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.

型號 Model No. : **ISF-622**

機身號碼 Serial No. : _____ 發票號碼 Invoice No. : _____

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

- 未能出示購買發票正本者，將不獲免費維修服務。
- 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。
- 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。
- 總代理有權選擇維修或更換配件或其損壞部份。
- 產品一經被轉讓，其保用即被視作無效。

- Customer who fails to present original purchase invoice will not be eligible for free warranty service.
- 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.
- 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.
- German Pool will, at its discretion, repair or replace any defective part.
- This warranty will be void if there is any transfer of ownership from the original purchaser.

客戶服務及維修中心

中國香港

九龍灣啟興道1-3號

九龍貨倉10樓

電話：+852 2333 6249

傳真：+852 2356 9798

電郵：repairs@germanpool.com

中國澳門

澳門俾利喇街145號

寶豐工業大廈3樓

電話：+853 2875 2699

傳真：+853 2875 2661

Customer Service & Repair Centre

Hong Kong, China

10/F, Kowloon Godown

1-3 Kai Hing Road, Kowloon Bay,

Kowloon, Hong Kong

Tel : +852 2333 6249

Fax : +852 2356 9798

Email : repairs@germanpool.com

Macau, China

3/F, Edificio Industrial Pou Fung,

145 Rua de Francisco Xavier Pereira,

Macau

Tel : +853 2875 2699

Fax : +853 2875 2661

此保用只適用於香港及澳門

This warranty is valid only in Hong Kong and Macau

GERMAN
POOL



德國寶

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

中國香港 | 中国香港 Hong Kong, China

香港九龍土瓜灣馬頭角道116號

新寶工商中心2期113號室

香港九龍土瓜灣馬頭角道116号

新宝工商中心2期113号室

Room 113, Newport Centre Phase II, 116 Ma Tau

Kok Road, Tokwawan, Kowloon, Hong Kong.

電話 电话 Tel: +852 2773 2888

傳真 传真 Fax: +852 2765 8215

中國內地 | 中国内地 Mainland China

廣東省佛山市順德區

大良南國東路德順廣場三層

广东省佛山市顺德区

大良南国东路德顺广场三层

3/F, Takshun Plaza, Nanguo East Road,

Shunde, Foshan, Guangdong

電話 电话 Tel: +86 757 2980 8308

傳真 传真 Fax: +86 757 2980 8318

中國澳門 | 中国澳门 Macau, China

澳門俾利喇街145號

寶豐工業大廈3樓

澳門俾利喇街145号

宝丰工业大厦3楼

3/F, Edificio Industrial Pou Fung,

145 Rua de Francisco Xavier Pereira, Macau

電話 电话 Tel: +853 2875 2699

傳真 传真 Fax: +853 2875 2661



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



香港卓越名牌
HONG KONG
PREMIER BRAND



2007
CERTIFICATE AWARD FOR THE BEST BRAND ENTERPRISE
佳譽品牌企業獎



中小企業
最佳拍檔大獎



© 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