

**GERMAN**  
POOL



# ANTI-OXIDATION VACUUM FOOD PROCESSING SET

養生機真空抗氧套裝 | VAS-200

USER MANUAL  
使用說明書



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

**For Safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.**

- The Vacuum Sealer is not a toy. Keep out of the reach of children.
- Do not use the Vacuum Sealer on any part of the body (humans or animals).
- The Vacuum Sealer is designed to be used with the special Vacuum Zipper Bags and Vacuum Lid.
- Do not intentionally draw liquids through the Vacuum Sealer.
- Do not immerse Vacuum Sealer in water, or any other liquid.
- Vacuum sealing system is not a substitute for refrigeration or freezing. Store perishable foods appropriately.
- Wash and dry the Vacuum Zipper Bags and Vacuum Lid thoroughly before re-using them.
- This appliance is intended for household use only. It is not suitable for industrial applications.
- Do not mix old and new batteries. Do not throw old batteries in household waste. Dispose of according to local authority recommendations.
- AA battery and AC power supply cannot be used at the same time.
- AC power adaptor cannot be used as a charger.



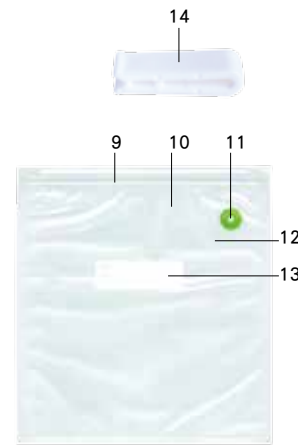
**Vacuum Sealer**

1. Air Suction Nozzle
2. Removable Chamber
3. ON Button
4. Battery Cover
5. Power Jack
6. Power Adaptor



**Vacuum Lid**

7. Air Valve
8. Silicone Sealing Ring (3 pcs)



**Vacuum Zipper Bag**

9. Zipper Closure
10. Textured Layer
11. Air Valve
12. Maximum Line
13. Labelling Panel
14. Clip

## Video Tutorial



## Vacuum Blending

The vacuum lid is designed for German Pool's Professional High-Speed Food Processor. Before using the lid, pay attention to its compatibility with the blender jar models (compatible with JAR-30/40 blender jar, PRO-M1 blender jar and PRO-ZD801 blender jar).

**NOTE:** Press the nozzle of the electric handheld vacuum sealer against the air valve of the vacuum lid to extract air. The vacuum lid will be slightly pushed downward once air is extracted.



1. Put the ingredients into the German Pool's Professional High-Speed Food Processor, cover it with the lid and take off the measuring cup on the lid.



2. Securely cover the vacuum lid on the lid of the Professional High-Speed Food Processor.

Food Processor needs to be purchased separately



3. Press the vacuum sealer nozzle against the air valve.



4. Press the button to remove air from the blender jar of the Professional High-Speed Food Processor until the vacuum sealer automatically stops the extraction process.



5. To take off the vacuum lid, open the air valve to draw in air to break the vacuum seal.

## Contrast between Conventional and Vacuum Blending



### Juice Colour More Vivid:

Vacuum effectively safeguards nutrients against oxidation and discolouration.



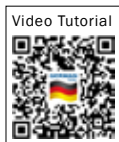
### Texture Much Smoother:

Less prone to sedimentation. Thorough blending of fibres and pulp delivers a smoother savour.



### Richer Taste & Less Foam:

Further reduction in air bubbles results in a better and richer taste.

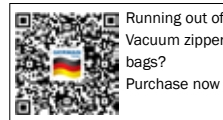
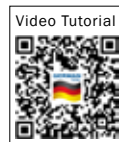


## Steps in Vacuum Food Preservation

Besides pairing with the Food Processor, the Vacuum Lid is also compatible with various utensils for vacuum preservation:

- Fresh juice and produce can be vacuum sealed in a container and put in the fridge to keep their freshness for later consumption.
  - Marinating food with the vacuum lid not only insulates it from contaminants such as insects and dust, but also helps the rapid absorption of marinade to yield a more flavoursome taste.
1. Place food / juice into the utensil, cover it with the vacuum lid.
  2. Press the vacuum sealer nozzle against the air valve, press the button to remove air from the utensils until the extraction process completes.
  3. Put it in the fridge to maintain freshness. To take out food/ juice for consumption, open the air valve to draw in air to break the vacuum seal.

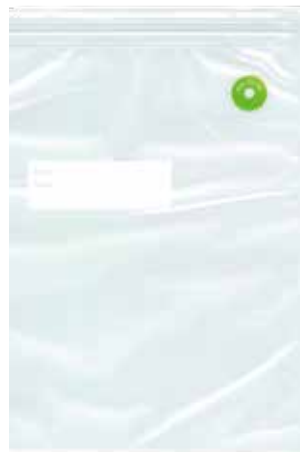
**NOTE:** Using the vacuum sealer to extract air through the air valve on the vacuum lid. When the utensil reaches a near vacuum state, the vacuum lid will be slightly pushed downward.

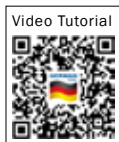


## Using the Vacuum Zipper Bags

The Handheld Vacuum Sealer works with the Zipper Closure and Air Valve on the Vacuum Zipper Bag. Once air is removed, the Bag forms a tight seal around the food & items. This system virtually protects food against frostbite during the freezing process. It can also be used together with Sous Vide Pro in Slow-cooking.

1. Fill and seal the Vacuum Zipper Bag.
2. Place the Bag flat on the countertop making sure there is no food above the Maximum Line or beneath the Air Valve.
3. Press the Vacuum Sealer Nozzle flat against the Air Valve.
4. Press the ON Button to remove air from Bag. Release the button when Bag is completely vacuum sealed. Depending on the volume of bag, it takes about 8-15 seconds to vacuum seal the bag.
5. Refrigerate food immediately (dry foodstuffs need not to be refrigerated).





### Battery Power Supply



1. Remove Battery Cover.



2. Insert six AA alkaline batteries, ensuring the +/- matches the indication on the Battery Cover. Mount the Battery Cover by holding the grip.

### AC Power Supply



Insert the plug of the power adaptor into the power jack, while the other end is connected to power supply.


### 1. Vacuum Sealer

The Vacuum Sealer can be wiped clean with a damp cloth. Vacuum Sealer should not be immersed in water or be placed in a dishwasher.

### 2. Removable Chamber

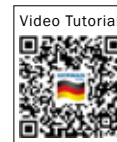
The Chamber should be removed and cleaned if it contains any liquid. To remove, simply twist it off along the arrow direction as shown below. Clean with warm soapy water. Air dry before remounting it.



Twist off the Chamber to  position to unlock



Take off the Chamber



### 3. Washing the Vacuum Bag

Turn the bag inside out, and wash gently with normal washing-up liquid to remove all residual food. Wipe clean with a dry cloth and allow to dry thoroughly before re-using. Avoid rubbing the valve. DO NOT use a dishwasher.

### 4. Cleaning the Vacuum Lid

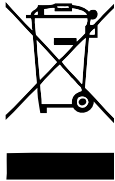
Wipe clean the vacuum lid with a wet cloth and dry it thoroughly before re-using it. Be careful not to damage the air valve.

- Do not run the Vacuum Sealer continuously for a long period. Draw the vacuum in short bursts, resting a few seconds before each burst.
- Do not use the Vacuum Sealer for liquid food. Pre-freeze it first so it becomes solid.
- It is preferable to peel fruit and blanch green vegetables before vacuum packing.
- To clean the Vacuum Bags effectively, pre-pack greasy food like meat and fish in a conventional freezer bag before vacuum packing.
- Not recommend to merge the air valve into water when use.
- Not recommend to store the food with sharp edges such as bones or the food with too much water or with powder (e.g. flour) in case the air valve is damaged.
- Before filling the bag, make a note of the contents on the white Labelling Panel.
- Do not place vacuum bag into the microwave oven, over direct fire or in boiling water over 100°C for more than 4 hours.
- The vacuum lid is designed for German Pool's Professional High-Speed Food Processor. Before using the lid, pay attention to its compatibility with the blender jar models (applicable to JAR-30/JAR-40 blender jars, PRO-M1 blender jar and PRO-ZD801 blender jar).
- To prevent air from reentering the blender jar, do not take away the vacuum sealer immediately after the air extraction process. Instead, press the air valve of the vacuum while removing the vacuum sealer to ensure an airtight condition inside.
- Do not put the vacuum lid into a microwave oven.

<b>Model</b>	<b>VAS-200</b>
Rated Voltage (Batteries)	9 V (AA 1.5 V x 6)
Rated Voltage (AC Power)	100-240 V ~ 50/60 Hz
Rated Power	12.5 W
Product Dimensions	(H) 220 (W) 60 (D) 82 mm
Net Weight	405 g + 96 g

Specifications are subject to change without notice. Please consult [www.germanpool.com](http://www.germanpool.com) for the most up-to-date version. If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

## Disposal of Old Electrical & Electronic Equipment

(Applicable in the European Union and other European countries with separate collection systems)	
	<p>This symbol on the product or on its packaging indicates that this product (including batteries) shall not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative impacts on the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The recycling of materials will help conserve natural resources.</p>

For more detailed information about recycling of this product, please contact your local Council, your household waste disposal service or the shop or source where you purchased the product.

Issues	Possible Cause	Solutions
Vacuum Sealer does not start when ON Button is pressed.	Batteries have exhausted its charge or are not properly installed.	Check batteries. Ensure batteries are installed with correct +/- position indicated on the Battery Cover. Replace with new batteries.
Failure to achieve an airtight seal.	<ol style="list-style-type: none"> <li>1. Bag is not zipped properly.</li> <li>2. Air Valve is not placed on flat surface.</li> <li>3. Air Suction Nozzle and Air Valve not making secure contact.</li> <li>4. Too much pressure is being applied to Air Valve.</li> <li>5. Food is not arranged properly in bag.</li> <li>6. ON Button is released too quickly.</li> </ol>	<ol style="list-style-type: none"> <li>1. Open the Bag &amp; rezip it. Run the clip along the entire Zipper to ensure it is zipped properly.</li> <li>2. Reposition Bag so the Air Valve lies on flat counter, with no food under Air Valve.</li> <li>3. Ensure Air Suction Nozzle is placed flat on Air Valve. Apply moderate pressure.</li> <li>4. Moderate pressure is all that is required. Too much pressure can restrict air flow.</li> <li>5. Rearrange food so that it is below the Fill Line, and is not under the Air Valve.</li> <li>6. Allow several seconds for visible signs of bag tightening around food. Ensure Vacuum Sealer stays pressed against the Air Valve. Bag should be tightened completely within 20 seconds.</li> </ol>

Issues	Possible Cause	Solutions
Vacuum Bag takes longer than 20 seconds to tighten around food or becomes loose after vacuum sealing finishes.	<ol style="list-style-type: none"> <li>1. Batteries are low, motor runs slowly.</li> <li>2. Food particles are trapped in Zipper.</li> <li>3. Zipper is not completely sealed.</li> <li>4. Air Valve is not sealed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Install six new AA alkaline batteries.</li> <li>2. Try another Bag if particles cannot be removed completely.</li> <li>3. Open Bag and rezip. Run the clip along the entire Zipper to ensure it is zipped properly.</li> <li>4. Remove air from Bag again. Immediately press the top of Air Valve with clip to ensure a tight seal.</li> </ol>
Vacuum sealer starts extracting air but the vacuum lid fails to fully vacuum seal the jar.	<ol style="list-style-type: none"> <li>1. The vacuum lid is not correctly placed.</li> <li>2. There are foreign objects attached to the silicone sealing ring of the vacuum lid.</li> </ol>	<ol style="list-style-type: none"> <li>1. Reaffix the lid to ensure that it is correctly placed.</li> <li>2. Remove the foreign objects on the silicone sealing ring.</li> </ol>



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使用前請詳細閱讀本說明書，請遵守所有的說明和注意事項並保存本說明書以便日後查閱。

- 本產品不是玩具，請放在兒童觸碰不到的地方。
- 不要把真空機直接對著身體任何一部分抽氣（人或動物）。
- 本產品僅與專用真空袋及真空抗氧保鮮蓋配套使用。
- 不要用真空機直接抽吸液體。
- 不要把真空機浸泡在水或者其他液體中。
- 真空保鮮機不可直接代替冷藏或冷凍。適用於儲存易腐壞的食品。
- 再次使用前請徹底清洗擦乾真空袋。
- 本產品只適用於家庭使用，不適用於工業用途。
- 不要把新電池和舊電池混合使用，不要把舊電池亂扔到生活垃圾中。請在當地機構指定回收點
- 進行廢物回收。
- 電池與AC電源不可同時使用。
- AC電源適配器不可充電使用。



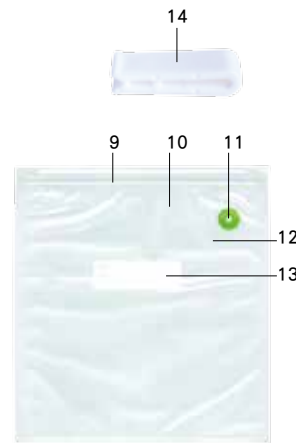
**真空保鮮機**

1. 吸嘴
2. 可拆卸透明抽氣頭
3. 抽氣按鈕
4. 電池蓋
5. 電源插孔
6. 電源適配器



**真空抗氧保鮮蓋**

7. 抽氣閥
8. 矽膠圈 (3條)



**真空保鮮袋**

9. 封口拉鍊
10. 網紋膜
11. 抽氣閥
12. 最大填充線
13. 標籤面板
14. 密封夾



### 真空破壁操作步驟

真空抗氧保鮮蓋專為德國寶自然養生機設計，使用前請先留意真空蓋適用的果汁杯型號（適用於JAR-30/JAR-40果汁杯，PRO-M1之大果汁杯，PRO-ZD801果汁杯）。

**注意：**用手提電動真空保鮮機對著真空抗氧保鮮蓋的抽氣閥抽氣，一旦空氣被抽出來，真空抗氧保鮮蓋會稍微下沉。



1. 把食材放入德國寶自然養生機中，蓋好杯蓋，取出杯蓋上的量杯。



2. 將真空抗氧保鮮蓋緊密蓋在自然養生機的杯蓋上。

自然養生機需另購



3. 把真空機吸嘴對準抽氣閥。



4. 按下按鈕把自然養生機果汁杯中的空氣抽出來，直至真空機自動停止抽氣。



5. 取出真空抗氧保鮮蓋時，先打開抽氣閥，解除真空狀態後即可。

### 真空攪拌效果對比



**色澤更鮮艷：**有效提升抗氧化效果，色澤更鮮艷，鎖住更多營養。



**口感更均勻順滑：**不易分層，纖維、果肉分佈更均勻，口感更順滑。



**味道濃郁泡沫更少：**進一步減少泡沫，味道更濃郁。

觀看操作視頻



### 真空保鮮操作步驟

除配合自然養生機進行真空攪拌，真空抗氧保鮮蓋更可配搭不同盛載器皿進行真空保鮮：

- 真空保鮮果汁、食品，放入雪櫃冷藏，有效延長保鮮存放時間，待期後享用。

- 醃漬食品時，使用真空抗氧保鮮蓋，不僅有效防止昆蟲、灰塵等污染物，亦有助醬汁吸收，味道更濃郁。

1. 將食材放入盛載器皿中，然後緊密蓋上真空抗氧保鮮蓋。
2. 把真空機吸嘴對準抽氣閥，按下按鈕抽出空氣，直至真空機自動停止抽氣。
3. 對食物進行冷藏保鮮。取出食物時，打開真空抗氧保鮮蓋的抽氣閥，解除真空狀態即可。

**注意：**用手提電動真空保鮮機對著真空抗氧保鮮蓋的抽氣閥抽氣，一旦空氣被抽出來，真空抗氧保鮮蓋會稍微下沉。



觀看操作視頻



### 使用真空保鮮袋

本手提電動真空保鮮機與真空袋上的拉鍊和抽氣閥配合使用。一旦空氣被抽出來，真空袋會緊貼著食物。本產品可避免食物在冷凍儲藏過程中被凍傷或用於低溫真空慢煮。

1. 把食物放進真空袋並封好拉鍊。
2. 把袋子平放，裝入的物品不能超過最大填充線或在抽氣閥下面。
3. 把真空機吸嘴對準抽氣閥。
4. 按下按鈕把裡面空氣抽出來，直到真空袋與食物貼緊，抽氣時，一般袋子需要抽8-15秒，實際時間視真空袋容量而定。
5. 儘快把食物進行冷凍（乾的食物不需要被冷凍）。





### 電池供電



打開電池蓋。



裝入6個AA鹼性電池，並確保電池的正負極根據電池蓋的指示正確安裝。按住把手位把電池蓋重新裝好。

### AC電源供電



將電源適配器插入真空保鮮機電源插孔，可使用AC電源供電運作。


### 1. 真空機

真空機可用濕抹布清潔，不能直接放水裡或洗碗機中。

### 2. 可拆卸透明抽氣頭

如果透明抽氣頭內部有任何液體就需要拆出來進行清潔。沿著真空機上的箭嘴進行簡單旋扭就可以把它拆出。用溫肥皂水進行清潔，晾乾後再復位即可。



旋轉抽氣頭至  解鎖



用力拆出抽氣頭即可



### 3. 清潔真空保鮮袋

把真空袋內部翻出，用普通清洗液輕輕清洗並去除殘留食物。用乾抹布進行清潔，並在再次使用前完全乾燥。不要摩擦抽氣閥，不要使用洗碗機清潔。

### 4. 清潔真空抗氧保鮮蓋


用乾淨的濕布進行清潔，清潔後馬上擦乾或晾乾以便下次使用。同時注意保護好抽氣閥，切勿損傷抽氣閥。

- 不要長時間持續使用本真空保鮮機，可把真空機工作時間分成幾小段時間工作，每段時間之間休息幾秒鐘。
- 不要把真空機用於液態食物的儲存，可先把液體冷凍成固體。
- 建議在真空儲存前，先進行水果削皮和蔬菜清洗處理。
- 為確保有效清潔真空袋，在真空儲存前請先把肉和魚等油膩食物放進傳統保鮮袋中。
- 不建議在使用時將抽氣閥浸入水中。
- 不建議本機用於儲存骨頭等帶銳利邊緣的食物，或者帶有大量水份或粉末（例如：麵粉）的食物，以防止抽氣閥損壞。
- 在食物入袋之前，在白色的標籤面板上注明包袋內的內容。
- 請勿將真空袋放入微波爐中加熱，禁止明火加熱，或放入超過100°C熱水中煮超過4小時。
- 真空抗氧保鮮蓋專為德國寶自然養生機設計，使用前請先留意真空蓋適用的果汁杯型號（適用於JAR-30/JAR-40果汁杯，PRO-M1之大果汁杯，PRO-ZD801果汁杯）。
- 為防止空氣回流，請勿於抽真空後立即拿走真空機，應用手輕按真空抗氧保鮮蓋閥門，然後再拿走真空機。
- 請勿將真空抗氧保鮮蓋放入微波爐。

型號	VAS-200
額定電壓 (電池)	9 V (AA 1.5 V x 6)
額定電壓 (AC電源)	100-240 V ~ 50/60 Hz
功率	12.5 W
機身尺寸	(H) 220 (W) 60 (D) 82 mm
淨重	405 g + 96 g

產品規格及設計如有變更，恕不另行通知，最新版本請瀏覽[www.germanpool.com](http://www.germanpool.com)。  
中英文版本如有出入，一概以中文版為準。

## 舊電池和電子部件的處理

(適用於分類回收系統的歐盟和其他歐洲國家)	
	產品或產品包裝上的這個標誌說明此產品（包括電池）不應當做生活垃圾處理。它應被放置於合適的廢舊電池和電子產品回收點。此產品的正確處理，有助於防止由於不正確處理產品帶來的對環境，人體健康的危害。材料的回收有助於自然資源的保存。

如需關於回收該產品的更多資訊，可聯繫地方行業機構，生活垃圾回收服務點或者購買該產品的商店或管道。

問題	可能的原因	解決方法
抽氣按鈕按下時真空機不工作	電池是否沒電或者正負極是否安裝正確	檢查電池，請確保電池安裝是正確地對應電池蓋上指示的正負極。或更換新電池。
使用真空機抽氣真空袋時，真空袋不能完全真空密封	<ol style="list-style-type: none"> <li>1. 拉鍊沒有完全扣緊</li> <li>2. 抽氣閥沒有放在平坦的表面上</li> <li>3. 吸嘴的塑膠環上不平，不能完美的跟抽氣閥匹配</li> <li>4. 太過用力按壓抽氣口</li> <li>5. 真空袋裡的食物沒有放置好</li> <li>6. 抽氣的時間太短</li> </ol>	<ol style="list-style-type: none"> <li>1. 打開真空袋並重新封緊拉鍊，用密封夾指把整條拉鍊壓緊一次，確保完全密封。</li> <li>2. 重新放好真空袋確保抽氣閥置於水平面上，並沒有食物在抽氣閥下面。</li> <li>3. 確保吸嘴對準抽氣閥，並使用合適的力度。</li> <li>4. 如果力度太大，不利於空氣的抽出，所以必須使用適度的壓力來操作。</li> <li>5. 真空袋裡的食物最多只能裝到指示線以下，而不能裝到抽氣閥下面。</li> <li>6. 允許用幾秒的時間觀察真空袋內的密封情況，期間確保真空機保持壓在抽氣閥上。抽真空時間應不大於20秒。</li> </ol>

問題	可能的原因	解決方法
真空袋抽真空時間超過20秒或完成抽真空後袋子鬆開度過高	<ol style="list-style-type: none"> <li>1. 電池電量不足導致發動機工作慢</li> <li>2. 某些食物微小顆粒卡在拉鍊裡。</li> <li>3. 拉鍊不是正確扣緊。</li> <li>4. 抽氣閥沒有正確地閉合。</li> </ol>	<ol style="list-style-type: none"> <li>1. 安裝6節AA鹼性電池。</li> <li>2. 如果異物不能完全移走的話，嘗試用新的真空袋。</li> <li>3. 打開袋子，拉上拉鍊。用密封夾壓緊拉鍊，確保完全封閉。</li> <li>4. 抽完真空後，需要用手指按著抽氣閥頂端，以確保抽氣閥完全密封。</li> </ol>
真空機開始抽真空，但真空抗氧保鮮蓋不能完全真空密封	<ol style="list-style-type: none"> <li>1. 真空抗氧保鮮蓋未正確蓋好</li> <li>2. 有異物卡在矽膠圈里</li> </ol>	<ol style="list-style-type: none"> <li>1. 重新蓋好真空抗氧保鮮蓋，並確保蓋緊</li> <li>2. 清除矽膠圈里的異物</li> </ol>

## 保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用(自購買日起計算)。

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

1) 填妥本公司網頁內之保用登記表格：  
[www.germanpool.com/warranty](http://www.germanpool.com/warranty)



2) 填妥保用登記卡，郵寄至本公司。

## Warranty Terms & Conditions

Under normal operations, the product will receive 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 methods:  
1) Visit our website and register online:  
[www.germanpool.com/warranty](http://www.germanpool.com/warranty)



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

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. The information and the original purchase invoice will be required for any repairs. The warranty will be invalid if the information provided is found to be inaccurate.

型號 Model No.: **VAS-200**

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

1. Customer who fails to present original purchase invoice will not be eligible for free warranty service.
2. Customer should always follow the operating instructions. This warranty does not apply to:
  - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
  - damages caused by accidents of any kind (including material transfer and others);
  - operating failures resulting from applying incorrect voltage, improper usage, and 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.

### 客戶服務及維修中心

香港：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](mailto:repairs@germanpool.com)

中國：全國服務熱線：+86 400 830 3838  
傳真：+86 0757 2336 0284  
電郵：[repairs@germanpool.com.cn](mailto:repairs@germanpool.com.cn)

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  
電郵：[repairs@germanpool.com](mailto:repairs@germanpool.com)

### Customer Service & Repair Centre

Hong Kong  
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](mailto:repairs@germanpool.com)

China  
China Customer Service Hotline : +86 400 830 3838  
Fax : +86 0757 2336 0284  
Email : [repairs@germanpool.com.cn](mailto:repairs@germanpool.com.cn)

Macau  
A3/F, Edificio Industrial Pou Fung, 145 Rua de Francisco  
Xavier Pereira, Macau  
Tel : +853 2875 2699 Fax : +853 2875 2661  
Email : [repairs@germanpool.com](mailto:repairs@germanpool.com)



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