

82公升特大額定容量 一次炮製全家大餐

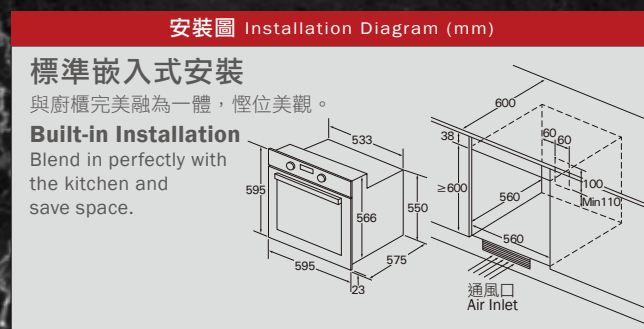
82L Extra-Large Rated Capacity Cooks Whole Family Meal All In One

全新嵌入式焗爐特設82公升特大額定容量，媲美專業型焗爐，可輕鬆炮製8-10人份菜餚；爐內設有5層烤盤位置，可按食物份量及體積靈活擺放，原隻火雞、烤鴨亦完全無問題，亦可同時烹調多款菜式，炮製豪華大餐絕無難度，足夠全家分享。

82L extra-large rated capacity lets you cook a complete meal for 8-10 persons all in one go. 5-tier design can be freely adjusted to accommodate the largest of poultrys or place in cook several dishes simultaneously, saving you both time and electricity.

技術規格 Specifications	
型號 Model	EVC-282
電壓 Voltage	220 - 240 V
頻率 Frequency	50 / 60 Hz
功率 (最大) / Power (Max)	2,900 W
額定容量 Rated Capacity	82 L
機身尺寸 高x闊x深 (毫米) Product Dimensions HxWxD (mm)	(H)595 x (W)595 x (D)575
淨重 Net Weight	33 kg
總重連包裝 Gross Weight (w/Packing)	36 kg
保養年期 Warranty	一年 1 year

隨機配件 Accessories	
 不銹鋼烤架 (1個) Stainless Steel Grill Grate (1 pc)	 食物烤盤 (1個) Baking Tray (1 pc)



* 產品配件為隨機顏色，圖片只供參考。
Color of accessories are randomly selected. Images are for reference only.

產品規格及設計如有變更，恕不另行通知。最新版本以www.germanpool.com網上版為準。中英文版本如有出入，一概以中文版為準。
Specifications are subject to change without prior notice. Refer to 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.

德國寶 (香港) 有限公司 GERMAN POOL (HONG KONG) LIMITED

中國香港 Hong Kong, China
銅鑼灣Fashion Walk京士頓街9號
Fashion Walk, 9 Kingston Street,
Causeway Bay

+852 6530 5963
T. +852 3110 2030

土瓜灣新寶工商中心地舖
Upper G/F, Newport Centre, Tokwawan

+852 9387 2380
T. +852 2773 2828

九龍灣MegaBox L5-5舖
Shop L5-5, MegaBox, Kowloon Bay

+852 9018 8648
T. +852 3907 0356

中國內地 Mainland China
佛山市順德區大良街道五沙新翔路8號 T. +86 757 2219 6888
8 Xinxiang Road, Wusha, Daliang,
Shunde District, Foshan City

中國澳門 Macau, China
澳門青洲大馬路(青洲新街)515號
美居廣場第二期1樓A座 T. +853 2875 2699
1 Andar A, Edif. Mei Kui Kuang Cheong
Fase 2, 515 Av. do Conselheiro Borja



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EVC-282-PS-23(2.1)

GERMAN
POOL



嵌入式焗爐

EVC-282



82L 額定容量
Extra-Large
Rated Capacity

上下發熱線
立體加熱
Grill | Bake | 3D Hotair

50°C-250°C
精準控溫
Precise Temperature Control



BUILT-IN OVEN

升級2900W超強火力 極速烹調慳時間

2900W Extra Strong Power Cooks Fast & Saves Time

全新嵌入式焗爐配備升級2900W特強功率輸出，讓熱力迅速傳遍整個爐腔，配合頂部、底部、背部發熱線，以及熱風對流系統的靈活加熱組合，烹調無需久等，極速煮出色、香、味俱全的百變美食，在家都可輕鬆品嚐大廚專業級佳餚。

All new Built-in Oven EVC-282 has 2900W super strong power output, so heat quickly and evenly permeates the whole oven cavity, letting you bake and grill like a pro while saving you both time and electricity.

烤
Grill

焗
Bake

熱風對流
Hot Air
Convection





標準嵌入式尺寸 毋須更改廚櫃 Standard Flush Inset Design No Need To Redo Your Cabinets

全新嵌入式焗爐的機身高度及闊度為595毫米標準嵌入式電器尺寸，升級廚房時，只需拆除舊有焗爐，即可簡單直接一換一升級成新爐，可避免大工程改動廚櫃的麻煩，同時省卻裝修的額外成本和時間。

Perfect flush inset dimension of 595 x 595mm is designed to let you replace your old built-in oven without having to renovate your kitchen cabinets. A simple "out with the old, in with the new", and enjoy all the benefits of EVC-282 without any sawdust and hassle.



優質搪瓷爐腔 High Quality Enamel Cavity

爐腔內壁特別採用食品級安全優質搪瓷塗層，全家大細食得安心。
Oven cavity is constructed with food-grade enamel coating that is safe, durable and easy to clean.



24小時定時及預約 24-Hour On Timer & Off Timer

可自由設置定時及預約烹調，到時到候即可品嚐熱騰騰的美味菜餚。
Adjustable timers from 1 to 24-hr let you preset cooking and finishing time to your exact liking.



防燙雙層玻璃門 Non-Scorching Double Glass Door

耐熱性極佳，可承受約300°C高溫；爐門更可簡易拆卸，方便清潔。
Highly heat-resistant of up to 300°C, and oven door can be detached for easy cleaning.



簡潔輕觸面板 Easy-To-Use Touchscreen Design

配備輕觸式控制面板，簡約美觀，烹調功能、時間及溫度一目了然。
Chic and easy-to-use touchscreen control panel lets you see the temperature, time and all the functions at a glance.



彈出式旋鈕 Pop-Up Turn Knobs

旋鈕只有在彈出時才能轉動，避免兒童意外操作，清潔面板更方便。
Turn knobs can only be rotated when they are popped up, avoiding accidental turn-on and ensuring safety.



智能爐內照明燈 Smart Oven Lighting

照明效果清晰自然，方便透視烹調過程，掌握烹調狀態。
Bright oven lighting lets you monitor the cooking process clearly, and it makes cleaning much easier as well.

內置10種加熱組合 50°C -250°C精準控溫

全新嵌入式焗爐以高精準度電子控溫加熱，50°C-250°C超廣溫度調節範圍，精準控溫，輕鬆應對各種食物，因材施教，配合10種加熱組合，讓您輕鬆達到至理想烹調效果。



解凍 Defrost

風扇旋轉快速解凍冷藏食物，將三文魚、帶子等食材鮮味從冰封中解放。
High speed fan quickly defrosts and revives frozen food from their icy seals.



上下加熱 Top + Bottom Heating

頂及底部發熱線啟動，烘焙蛋糕、馬卡龍等，能做出金黃色的完美效果。
Heat is simultaneously emitted from both top and bottom, achieving perfect baking results.



上下加熱+熱風 Top & Bottom Heating + Fan

風扇、頂及底部發熱線啟動，讓餅乾曲奇全方位受熱，口感鬆軟香脆。
Great for baking cookies and biscuits where you want a crunchy exterior with a soft heart.



下加熱 Bottom Heating

底部發熱線啟動，熱力慢慢滲透，鎖住肉汁，亦可用於翻熱菜餚或補焗。
Heat slowly permeates thick cuts of meat, sealing in juices and flavors. Also good for reheating.



背加熱+熱風 Back Heating + Fan

爐腔均勻受熱，避免因高溫令食物失去質感，適合炮製蘋果批等甜品。
Oven is evenly heated throughout so food retains its optimal texture. Great for pies and tarts.

10 Versatile Cooking Functions 50°C -250°C Precise Temperature Control

With 10 heating combinations, 50°C-250°C temperature range and high precision temperature control, EVC-282 gives you perfect cooking results every time.



上加熱+燒烤 Top Heating + Fan

頂部雙發熱線啟動，熱力集中於爐腔上半部，食物較易達到金黃色效果。
Heat is concentrated on the top so food attains a delicious golden exterior.



上加熱+燒烤+熱風 Top Heating + Grill + Fan

燒烤之餘，配合風扇將熱力均勻散布，火雞等較大食材皆可完全烘烤。
Top element, grill and fan together ensures heat is distributed evenly inside the oven.



下加熱+背加熱+熱風 Bottom & Back Heating + Fan

風扇、底及背部發熱線啟動，食物受熱均勻，避免高溫使水份流失。
Food is quickly and evenly heated, shortens cooking time to retain the moisture inside.



下加熱+熱風 Bottom Heating + Fan

底部發熱線啟動，配合風扇高速轉動，適合用於烘烤薄餅、批類食物。
Bottom element and fan creates 3D hot air circulation for crunchy pizza or pie crusts.



燒烤 Grill Element Only

頂部燒烤發熱線啟動，適用於牛扒等肉類食材，逼出油份，金黃更可口。
Heat with top element only; forces out fat while locking in meat juices and flavors.