

## 30℃-230℃精準控溫 30°C-230°C Precise Heat Control

以高精準度電子控溫加熱,配備30℃-230℃超廣溫度調節範圍, 精準控溫,輕鬆應對各種食物和烹調方式,因材施溫,美味、健康

With high-precision digital heat control and a wide range of cooking temperature, this steam oven can cook any type of food at its most suitable temperature.

## 59種預設食譜

## **59 Preset Recipes**

內置多達59種預設食譜,包括烤牛扒、烤魚、蒸魚等多種美食,自動 為您炮製百變料理,任何菜式都毫無難度,即使對烹調一竅不通亦能 秒變廚藝高手。

With 59 preset recipes including steak, grilled fish, steamed fish, you can turn into a cooking pro in no time, and anyone can make delicious food at home easily.





## 隨機配件 Accessories 隔熱手套1隻 集油盤1個 煮食盤1個



\*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

specifications are subject to change without prior notice. Refer to www.germanpool.com for the most

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# 多功能蒸烤焗爐

SGV-2623













## 蒸烤焗全能

## **Freestyle Cooking Trendsetter**

全新多功能蒸烤焗爐將蒸、烤、焗融於一身,蒸氣烹調鎖住水份, 讓食物鮮嫩多汁;配合立體烤焗功能,輕鬆做到外脆內嫩口感,輕鬆 炮製大廚級健康菜式。

The Multifunctional Steam & Grill Oven locks the moisture and taste in food with steam, and gives it crispiness with the 3D baking function. letting you create your own artisanal cuisine with ease and convenience.

## 立體熱旋風

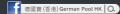
## **3D Heat Circulation Convection**

特設熱風對流系統吹送熱風,加速熱循環,將熱量均匀送至爐內每一 個角落,食物受熱更均匀;烤雞可保持外酥內嫩,烘焙蛋糕可令其質 感細膩,外型更均稱!

Comes with a hot air convection system that evenly circulates heat to every corner inside the oven, ensuring even and thorough cooking, making the food crispy on the outside but tender on the inside.







## 十項全能 烹調樣樣掂 **Truly Multifunctional with 10 Preset Functions**

集蒸氣、高溫蒸、低溫蒸、熱風對流、蒸烤、燒烤、慢燉、發酵、 解凍及預熱十大功能於一身,一機輕鬆炮製多種特色美食,蒸魚、 烤雞、蛋糕、點心樣樣皆能,一按即煮,簡單、快捷、方便。 With Steam, High Steam, Low Steam, Convection, Steam Grill, Grill Bake. Stew. Ferment, Defrost and Preheat functions, you can make all sorts of dishes with the simple push of a button.







26 L 額定容量 | 59 智能食譜



# Elegant Space-Saving Design

體積細而內藏26公升額定容量,原條 鮮魚、原隻雞或分層烹調都無問題。 The oven has a sleek build but a large rated capacity of 26L. You can fit in a whole chicken and fish easily.



## Smart Inner Lighting

照亮爐腔方便透視烹調過程;設自 動熄燈功能,減少耗電。 The built-in lighting makes monitoring the cooking process easier; automatic power-off helps to save electricity.



## High-Quality Stainless Steel

爐內壁採用食品級304不銹鋼,堅固 耐用,具極佳導熱和保溫功能。 Oven cavity is built with 304 stainless steel which is strong, durable and heat-conductive.





可按食物份量及體積靈活調節,亦可 同時烹調多款菜式,輕鬆又省時。 The three baking tray slots in the oven allow flexibility in placing food of different amounts and sizes.



## No-Scorch Triple-Glazed Door

三層玻璃爐門,耐熱性極佳,可承 受約300℃超高溫度,使用更安全。 The triple-glazed oven door is highly heat-resistant, and able to withstand up to approximately 300°C.



## 900ml易拆儲水箱 900ml Detachable Water Tank

儲水箱容量達900ml,注滿清水可連 續蒸煮約1小時,無需頻繁加水。 The water tank has a volume of 900 ml. After a full refill, the Steam function can operate for 1 hour continuously.



有效保存食物水份與營養,原汁原味又健康。按鍵即蒸,烹調食物快捷簡單。 Retains food's moisture and nutrients, creating healthy and flavorful dishes with the simple push of a button.



## 高溫蒸 High Steam

以高達200℃高溫蒸煮食物,保持食 物鮮嫩多汁之餘迫出油份,食得更

200°C high temperature steaming locks in juiciness while melting off excess fat.



## 低溫蒸 Low Steam

以50℃-80℃低溫慢煮,完美控制食 材生熟程度,亦能最大程度保留食

50°C-80°C low temperature steaming lets you retain food's nutrients to the



### 燒烤 Grill

配備雙發熱管,革命性獨立調溫 功能,確保食物受熱均匀,做出 更理想烘焙效果。

Separately controlled dual heating elements ensure food is evenly heated, and your baking comes out perfect every time.



### 慢燉 Stew

以蒸氣慢燉萃取食材精華,尤其適 合製作燉湯及各式養生湯水,鎖住 食物營養。

From double-boiled soups to western bisques, any soup or stew can be done to perfection with the touch of a

集蒸煮與烤焗之大成,保持食物鮮美可口、原汁原味,適合烤煮易燒焦的食物。 Steam plus grill together seal in food's moisture while attaining a crispy grilled effect. Perfect for foods that burn easily.



## 熱風對流 Convection

吹送熱風,將熱量均匀送至爐內 每個,逼出食物油脂,輕鬆做到氣 炸效果。

Hot air convection evenly distributes heat to every corner inside the oven, achieving perfect air-fry result every



## 發酵 Ferment

50℃黃金發酵溫度讓麵糰充分發酵, 唤醒自然麥香,為烘焙美味麵包做好

50°C is the prime temperature which allows dough to rise. Makes perfect dough for baking each time.



### 解凍 Defrost

40℃-60℃蒸氣極速解凍食物,快捷 又衛生,不傷食物纖維,適合肉類 及海鮮。

40°C-60°C steam defrosts frozen food to room temperature without destroying its original flavor. Perfect for defrosting meat and seafood.

## 預熱 Preheat

烘焙之前預熱焗爐,以便用最理想的 溫度、時間,做出最佳烤焗效果。 Preheat your oven to the perfect temperature for optimum cooking

