

立體熱旋風 外脆內嫩 烘焙一流 3D Heat Circulation Convection System Grill & Bake To Perfection With Ease

2000W超強火力配合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。烤雞外酥內嫩,烘焙蛋糕可令其外型更飽滿匀稱。2000W extra strong power output together with 3D Heat Circulation Convection System evenly distribute heat to every corner inside the oven cavity, ensuring even and thorough cooking.

超廣溫度調節範圍 38℃-230℃精準控溫 38℃-230℃ Super Wide Temperature Range With Precision Temperature Control

精準電子控溫加熱,配備超廣溫度調節範圍,輕鬆應對各種食物和烹調 方式,因材施溫,美味、健康一機搞掂。

With 38°C-230°C wide temperature range and high precision temperature control technology, no matter what you are cooking and how much you are cooking, your dish still comes out perfect every time.







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。

Specification is 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 Chines version the Chinese version shall reveal.

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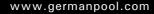








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嵌入式多功能蒸烤焗爐

SGV-5220





高溫蒸氣 原汁原味 鎖住營養 Hot Steam Cooking Locks In Juices & Nutrients

100℃蒸氣烹調,能避免食物水份流失,鎖住食物的味道和營養,是健康煮食的必然之選;或以60℃蒸氣慢煮,助你完美掌控生熟程度。 Steaming at 100℃ locks in food's juices and nutrients, vegetables come out crunchy and meat remains moist and tender; or slow cook at 60℃ to

52款內置食譜 秒變廚藝高手 52 Preset Recipes

Even Newbies Become Instant Gourmet Chefs

retain the delicate essence of your gourmet ingredients.

內置多達52款特色食譜,自動為您炮製零失敗百變料理。一機在手, 即使對烹調一竅不通亦能秒變廚藝高手。

52 preset recipes include pork knuckle, grilled ribs, brisket, chiffon cake, even crème brulee! At the simple tap of a finger, even inexperienced newbies become celebrity chefs.







蒸烤 Steam Grill

集蒸煮與烤焗之大成,保持食物鮮美可 口、原汁原味,適合易燒焦的食物。 Seals in food's moisture while attaining a crispy grilled effect.



解凍 Defrost

45℃-60℃蒸氣極速解凍食物,衛生 且不傷食物纖維,適合肉類及海鮮。 45°C-60°C steam defrosts frozen food hygienically without altering its texture.



保溫 Keep Warm

既可預熱餐具,又可為餅菜保暖, 確保上菜時仍能保持熱度及口感。 Great for heating plates and keeping food warm for the perfect dining experience.



蒸氣消毒 Steam Sterilization

以高溫蒸氣為餐具碗碟等物品消毒, 有效殺滅細菌病毒,食得更放心。 High temperature steam sterilizes your tableware for safe consumption.



Freestyle Cooking Trendsetter Preserves Food Nutrients & Taste

全新嵌入式多功能蒸烤焗爐將蒸煮、烤焗及蒸烤集於一身,蒸氣烹調鎖 住水份,令食物鮮嫩多汁;蒸煮配合立體烤焗,輕鬆做到外脆內嫩口感, 更配備烤焗、解凍、保溫、消毒、烘乾、清潔、發酵等10大預設功能; 一機在手,簡單、快捷、方便,輕鬆炮製百變大廚級健康滋味! The all new Multi-Functional Steam & Grill Oven locks in nutrient and juice with steam, while crisping the exterior for a satisfying bite. With 10

蒸煮 STEAM

烤焗 GRILL/ BAKE

蒸焗 **STEAM** GRILL



52L超大容量 CAPACITY



1.2公升特大儲水箱 1.2L Detachable Water Tank

可連續蒸烤約1小時,無需頻繁加水; 外置設計,無需開門即可加水。 1.2L water tank can steam grill for 1 hour continuously, and is easy to refill without having to open the oven door.



防燙3層玻璃門 No-Scorch Triple-Glazed Door

配備防燙安全的3層玻璃爐門,耐熱性 極佳,可承受約300℃超高溫度。 The no-scorch triple-glazed oven door is highly heat-resistant and can withstand up to approximately 300℃.



特設上、下、背三組發熱線,達致全 方位加熱,食物受熱更快、更均匀。 Upper, lower and back heating elements ensure the whole oven cavity heats up quickly and evenly.



優質不銹鋼內膽

採用食品級304不銹鋼材,堅固耐用,具有極佳導熱和保溫功能,且易於清潔。 Durable 304 stainless steel oven cavity provides optimum heat conduction and is easy to clean.





烘乾 Heat Dry

以80℃高溫極速烘乾餐具,同時令 爐腔保持乾燥潔淨,杜絕細菌滋生。 80°C heat efficiently dries tableware and oven cavity to prevent bacteria growth.



蒸氣清潔 Steam Clean

以強勁的高溫蒸氣溶解爐內油脂,清 潔輕鬆簡單,確保煮食衛生健康。 Tap one button and powerful hot steam melts away grease in the oven cavity.



發酵 Ferment

38℃黃金發酵溫度讓麵糰充分發酵, 為烘焙美味麵包做好準備。 38℃ is the prime temperature which allows dough to rise.



預熱 Preheat

烘焙前自動預熱焗爐,以便用最理想 的溫度、時間,做出最佳烤焗效果。 Preheats your oven to the perfect temperature for optimum cooking results.