

GERMAN
POOL



嵌入式二合一蒸烤焗爐

健康蒸烤 鎖住營養好味道

SGV-5228



上下發熱線
立體加熱
Top and Bottom Heating

50款預設
食譜
Built-In Recipes

30-250°C
精準控溫
Precise Temperature Control



BUILT-IN 2-IN-1 STEAM & GRILL OVEN



超高溫蒸氣烹調 健康蒸烤新革命

全新嵌入式二合一蒸氣焗爐，配備專利蒸氣加熱系統，於密封加壓環境下以高效能發熱管將水蒸氣持續加熱，雙管齊下噴射出高達115°C的超高溫蒸氣，穿透食物逼出油分，健康蒸烤，鎖住鮮味。上、下、背三組發熱線達致全方位均勻加熱，配合熱風對流更可做到食物外層鬆脆，內層鮮嫩的效果。

Ultra-high Temperature Steam Cooking

The new Built-in 2-in-1 Steam & Grill Oven is equipped with a patented steam heating system, it can continuously heat water vapor in a sealed and pressurized environment. The ultra-high temperature vapor reaches up to 115°C, penetrating food and forcing out oil. The upper, lower and back heating elements achieve uniform heating while the hot air convection fan creates a crispy outer layer.



革命性外置式水箱 免開爐門即可連續加水

1. 3L水箱容量，可連續烹調高達90分鐘*，無需頻繁加水，亦不用再擔心噴湧而出的蒸氣，有效避免熱量流失，並確保使用安全。

Revolutionary External Water Tank Design

Without having to open the oven door, you can fill up the tank with 1.3L of water, enabling continuous steaming up to 90 minutes*. You don't have to worry anymore about getting hurt by the hot steam coming out from the oven, and heat loss during the cooking process is minimized.

SGV-5228蒸氣焗爐外置式水箱設計
SGV-5228 Steam Oven's External Water Tank Design



長時間蒸煮食物，即使不夠水，無需開爐門也能連續加水，避免熱量流失，鎖住熱力，煮食更省時，味道更鮮嫩，營養更豐富。
When steaming for a prolonged period of time, you can refill the water tank without having to open the oven door, so heat energy loss is minimized and the steaming result is more than satisfactory.

VS

其他品牌內置式水箱設計
Other Brands' Internal Water Tank Design



蒸煮不夠水時，需要打開爐門才能加水，熱量流失，烹調時間難以掌握，影響烹調效果之餘還易被蒸氣燙傷。
When there is insufficient water for steaming, you need to open the oven door to refill the tank. This causes heat energy loss and makes it difficult to correctly time the cooking process. Also, when opening the oven door, there are risks of scalding.

* 內部測試結果，只供參考。烹調時間視乎食物份量、烹調溫度、濕度選擇以及環境等因素而定。
* Internal Test Results for reference only. The actual cooking duration depends on the volume of food, cooking temperature, humidity levels and other related factors.

52公升特大容量*

一次過烹調全家大餐，烹調整條魚或整隻雞都毫無難度，更可容納大容量烹調容器，四層食物同時烹調，一次過輕鬆炮製6-8人份菜餚，方便實用。

52L Extra-Large Capacity*

The 52L extra-large capacity allows larger ingredients to be put into the oven. Since the dishes to be made are not restricted by the size of the oven, the versatility of the steam oven is increased. Multiple dishes can also be cooked at a time, shortening your cooking time.



四層食物同時烹調，可輕鬆炮製6-8人份菜餚，一次過搞掂全家大餐。
4 cooking trays can be inserted at a time, enabling you to cook for 6-8 people easily.



超大爐內空間，能輕鬆裝下整隻雞，在家也能烤焗聖誕火雞。
The super large capacity allows an entire chicken to fit in. Perfect for making grilled chicken for Christmas!



加闊爐腔設計，方便放入長條形食物，烹調整條魚都毫無難度。
With the cavity widened, it is more convenient to put in food longer in shape. Cooking an entire fish is far from difficult!

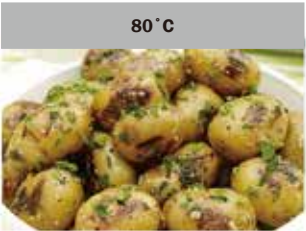
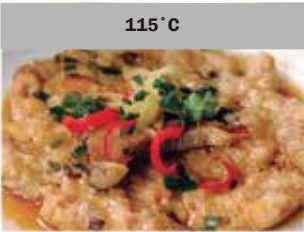
* 以爐內尺寸計算所得（高 x 闊 x 深）
* Measured by interior dimensions (H x W x D)

30 - 250°C精準控溫

超廣溫度調節範圍，讓二合一蒸焗爐輕鬆應對各種食物和烹調方式。智能控制，因材施教，美味更營養。

30 - 250°C Precise Temperature Control

A wide temperature range from 30 to 250°C is available. Use the steam oven to prepare all kinds of cuisines which require various cooking methods and temperature levels.



50款自動菜單

根據食物特性量身定製。一按式操作簡單方便，無需繁複調節，就可用理想的溫度和時間做出完美效果的菜餚，入廚新人亦可大展廚藝身手。

50 Built-in Recipes

Tailor-made according to different characteristics of food. Easy one-button operation enables you to create perfect dishes with the perfect temperature and timing. You can still create countless cuisines even if you are a beginner!



新廚藝革命 美味無限可能

Revolutionizing Steam Ovens, Unlimited Possibilities

13種烹調程式

13 Cook Modes



蒸 Steam:



純蒸:
以蒸氣烹煮
Steam:
Steam only



高溫蒸:
運用上發熱管配合純蒸功能
High Temperature Steam:
Using the steam function as well as top heating elements



烤 Grill:



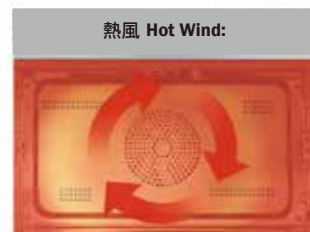
頂部單管烤焗:
運用蒸烤爐頂部單發熱管發熱
Top Single-tube Grill:
Using only one top heating tube to grill



頂部烤焗:
運用蒸烤爐頂部雙發熱管發熱
Top Grill:
Using both top heating tubes to grill



上下烤焗:
運用上下發熱管 全方位烤焗食物
Top and Bottom Grill:
Using upper and bottom heating elements to grill thoroughly



熱風 Hot Wind:



後部熱風:
運用後部熱風
Rear Hot Wind:
Using rear hot wind



頂部單管烤焗+後部熱風:
運用蒸烤爐頂部單發熱管配合熱風
Top Single-tube Grill+ Rear Hot Wind:
Using only one top heating tube and rear hot wind to heat



底部烤焗+後部熱風:
運用底部發熱管配合熱風
Bottom Grill + Rear Hot Wind:
Using the bottom element and rear hot wind to grill



熱風對流:
運用上下發熱管，配合熱風達致熱風對流效果
Convection:
Using upper and bottom heating elements, as well as rear hot wind to achieve the convection effect



其他 Others:



一鍵麵包:
先用後部熱風，再進行上下烤焗
Bread:
Using rear hot wind first, then Top and Bottom Grill



保溫:
3小時長效保溫
Keep Warm:
Keep food warm for 3 hours



解凍:
以蒸氣溫和解凍
Defrost:
Using steam to gently defrost foods



發酵:
30°C 黃金發酵溫度
Ferment:
Best ferment temperature at 30°C

DIY屬於你的烹調組合

創新設計的疊加功能，可於蒸、烤、熱風功能中任選2種不同烹調程式進行疊加設定，蒸氣焗爐會自動根據預設的功能組合依次進行烹調。隨心搭配，DIY多種烹調組合方式帶來千變萬化的烹調效果。

DIY Your Cooking Method

The unique Overlap function enables you to overlap two different cooking modes with selected time and temperature. The endless combinations bring about ever-changing cooking results.

肥媽！整脆皮雞點樣先可以SET一次就幫我哋晒蒸、烤、焗咁多種烹調效果呢？

Maria, how can I make crispy chicken that requires steam and grill processes in one go?

哦！好易啫，用『疊加』功能咪得囉！等我教你，好簡單一D都唔難。

It's easy. You just need to use the overlap function. Let me show you how.

開始
Start

1



先選高溫蒸
以110°C 高溫蒸氣烹調，迅速蒸熟雞肉，鎖住水分，鮮嫩多汁。

First Choose High Temperature Steam

Using high temperature steam of 110°C to quickly cook the chicken thoroughly such that the moisture is locked in and the chicken stays juicy.

2



然後疊加熱風對流

上下發熱管配合後部熱風，360°全方位對雞肉進行細緻均勻的處理，讓雞肉表皮金黃香脆，達到完美效果。

Overlap with Convection

Using top and bottom grill and rear hot wind to delicately process the chicken 360°, which gives a crispy texture to the outside of the chicken.

完成
Finish



專業設計 傑出表現

Professional Design and Unparalleled Performance

A



高溫蒸氣雙管齊發

雙管齊下，強力噴注式蒸氣輸出，靈活選擇蒸氣大小。

Dual Heating Elements

The powerful dual heating elements eject steam twice as fast as traditional steam ovens. You can also choose your desired steam strength.

B



清晰照明燈

照明效果清晰自然，方便透視烹調過程，隨時掌握烹調狀態。

Bright Built-In Light

The clear, natural lighting makes it convenient to observe the cooking process, giving you a better control.

C



立體熱旋風技術

有效產生循環對流，立體加熱，食物均勻受熱。

All-around 3D Heat Circulation

Heat is distributed evenly inside the oven, facilitating fast and thorough cooking.

D



3層玻璃門設計

爐門採用3層玻璃門設計，鎖住爐內熱量不流失，亦有效隔熱防止爐門燙手。

3-Layered Glass Door

The 3-layered glass structure is extremely durable. It is able to endure high temperature and prevent scalding.

E



可拆式4段層架

4段式不銹鋼層架，方便分層烹調食物；可拆式設計方便取下清潔。

4 Detachable Shelves

The 4 stainless steel shelves are ideal for making food by layers. The detachable design makes them easy to clean.



F



一體式銜接水槽

確保爐門嚴密結合不留縫隙，避免冷凝水滲透，保持檯面清潔。

Integrated Droplet Tray

The integrated droplet tray ensures the oven door is sealed, avoiding the leakage of condensed water.

G



易潔蒸氣發生器

創新設計，拔出膠塞即可排除蒸氣發生器及管道內的積水，有效清除水垢，確保衛生健康。

Easy-To-Clean Steam Generator

Pull out the rubber plug to drain waste water and clean the steam generator.

立體熱旋風技術

創新熱風循環系統，烹調過程中立體加熱，並於爐內產生循環對流，將熱力均勻傳遞至爐內各處，食物受熱迅速均勻，鎖住水分和營養，輕鬆炮製原汁原味健康美食。

3D Heat Circulation Technology

The innovative hot wind circulation system evenly distribute heat energy to different parts inside the oven. As food is heated rapidly and thoroughly, moisture and nutrients are retained. Creating healthy dishes with authentic flavours is only an easy task!



熱滲透

熱力均勻滲透食物，輕鬆做到食物表層金黃香脆，內裡鮮嫩的效果。

Heat Penetration

Heat penetrates food evenly, making the food crispy on the outside while tender on the inside.

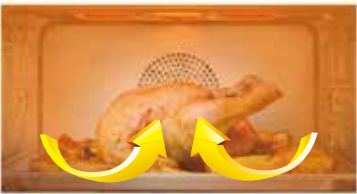


熱對流

熱風對流技術均勻傳送熱能，360°立體快速傳熱。

Heat Convection

The hot wind circulation technique evenly and rapidly transmits heat energy.



熱傳導

烤架和食物盤採用高導熱材料，直接傳送熱量至食物，無需反轉食物即可獲得均勻效果，更可做到上烤下煎的效果。

Heat Conduction

The thermal conductive grill tray allows food to be cooked evenly without flipping it over. An interesting cooking result in which the top is grilled while bottom is fried can also be achieved.

產品比較

Product Comparison

德國寶嵌入式二合一蒸氣焗爐 German Pool's 2-in-1 Steam & Grill Oven	其他品牌嵌入式蒸氣焗爐 Other Brands
	
蒸氣輸出 Steam Generation	
噴注式雙管齊發 蒸氣連續產生，蒸氣量大，傳導速度比傳統快一倍。 Dual Heating Elements The powerful dual heating elements eject steam twice as fast as traditional steam ovens.	傳統滴水式蒸氣輸出 蒸氣產生不連續，蒸氣量小，熱效率低，且水盤易結水垢。 Traditional Heating Elements Steam production is discontinuous. The amount of steam is small and heat efficiency is low. Furring is a common problem.
蒸氣調節 Steam Strength Adjustment	
智能高低濕度調節 蒸焗模式下，可選擇蒸氣濕度高低，以獲得不同烹調效果。 Smart Humidity Adjustment Humidity can be adjusted under the Steam Grill mode to acquire different cooking results.	單一蒸氣輸出量 蒸氣輸出量不可調節，難以靈活掌握烹調效果。 Monotonous Steam Output Steam output is non-adjustable. Cooking results cannot be flexibly controlled.
加熱效果 Heating Effects	
立體熱旋風技術 熱風對流將熱力均勻傳遞至爐內各處，加熱更迅速均勻。 360° 3D Heat Circulation Heat is distributed evenly inside the oven, facilitating fast and thorough cooking.	靜態不均勻加熱 熱力集中在蒸氣發生器附近，爐內熱力分配不均。 Uneven, Static Heating Heat is concentrated around the heating element. Heat distribution inside the oven is uneven.
烹調效果 Cooking Effects	
原汁原味 營養健康 有效溶解多餘油脂，逼出油份，更可做到50°C 低溫健康蒸，保留食物水分和營養。 Preserving the Nutrition and Flavors Effective in dissolving excessive grease and preserving nutrients and original flavor in food by steaming at a low temperature level of 50°C.	效果參差 破壞營養 易過度烹調，食物水分流失，營養受到破壞。 Inconsistent Results and Loss in Nutrition Easy to overcook, causing excessive water and nutritious losses.
創新設計 Innovative Design	
外置式水箱 無需打開爐門就可於烹調過程中加水，避免熱量流失又安全。 External Water Tank Refill water without having to open the oven door, minimizing heat energy loss. 易潔蒸氣發生器 拔出膠塞即可清洗蒸氣發生器，有效清除水垢。 Easy-to-clean steam generator Pull out the rubber plug to drain waste water and clean the steam generator.	全密封蒸發器 不可清洗，易產生水垢，嚴重影響衛生和健康。 Internal Water Tank Oven door needs to be opened when refilling the tank, causing heat energy loss and scalding risks Sealed steam generator – Difficult to clean and water scale may be formed easily.

多款隨機配件

隨機附送多款配件，貼心實用，讓烹調和清潔更方便。

Multiple Accessories

Useful and gives extra convenience for cooking/cleaning.



食物盤

透氣設計，有助熱量穿透，讓食物四面八方立體受熱。

Food Tray with Wave Pattern

The ventilated design facilitates heat penetration and allows food to be heated from all sides.



集油盤

用於盛接烹調過程中產生的油脂。

Oil Tray

Used for collecting grease formed during the cooking process.



燒烤架

專為燒烤而設，能排走燒烤過程中產生的油脂。

Grill Tray

Specially designed for grilling purpose. Able to drain away excess grease.



吸水器

吸收爐內和接水槽等不方便清潔的角落位的積水。

Water Absorber

Used for absorbing stagnant water inside the oven or in the droplet tray.



隔熱手套

有效隔熱，避免取放食物及配件時燙傷。

Heat Insulating Gloves

They effectively protect you from getting burnt while handling food and oven accessories.

規格

Specifications

型號 Model	SGV-5228
安裝類別 Installation Category	嵌入式 Built-In
電壓 Voltage	220 - 240 V
頻率 Frequency	50 Hz
功率 Power	2800 W
烹調程式 Cooking Functions	13
自動菜單 Cooking Menu	50
溫度範圍 Temperature Range	30 - 250 °C
容量 Capacity	52 L
水箱容量 Tank Capacity	1.3 L
玻璃爐面顏色 Glass Colour	黑 Black
層架數量 No. of Rack Levels	4
玻璃層板數量 Glass Ply	3
機身尺寸 高x闊x深（毫米） Product Dimensions HxWxD (mm)	(H)455 x (W)595 x (D)550
爐內尺寸 高x闊x深（毫米） Interior Dimensions HxWxD (mm)	約 Approx. (H)254 x (W)469 x (D)401
包裝尺寸 高x闊x深（毫米） Packing Dimensions HxWxD (mm)	(H)534 x (W)660 x (D)660
電源連接方式 Power connection	使用最低可承受16A電流的空氣開關 Use an air circuit breaker that can withstand a minimum of 16A
淨重 Net Weight	33.0 kg
總重連包裝 Gross Weight (w/Packing)	39.0 kg
保養年期 Warranty	一年 1 year

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。
Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.

標準嵌入式安裝

與廚櫃完美融為一體，慳位美觀。

Built-in Installation

Blend in perfectly with the kitchen and space-saving.

獨立安裝：

二合一蒸氣焗爐(SGV-5228)

Independent Installation:

2-in-1 Steam & Grill Oven(SGV-5228)

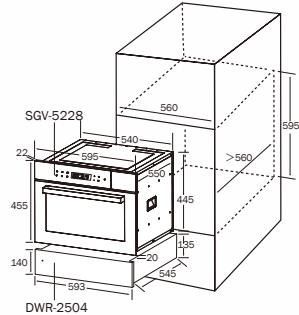
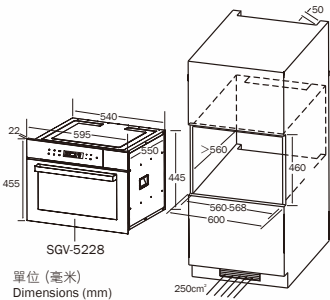
組合安裝：

二合一蒸氣焗爐(SGV-5228)及暖碟櫃(DWR-2504)

Installation Combination:

2-in-1 Steam & Grill Oven(SGV-5228) &

Built-in Dish Warmer(DWR-2504)



德國寶嵌入式廚房電器系列

German Pool Built-in Kitchen Appliances Series

二合一蒸氣焗爐
2-in-1 Steam Oven



電焗爐
Electric Oven



微波爐
Microwave Oven



消毒碗櫃
Dish Sterilizer



洗碗碟機
Dishwasher



嵌入式暖碟櫃
Built-in Dish Warmer



全區域電磁爐
All-Zone FlexInduction Cooker



雙頭電磁電陶爐
Induction-Ceramic Cooker



雙門無霜雪櫃
Refrigerator



氣體煮食爐
Gas Cooking Range



SMART SENSE智能抽油煙機
SMART SENSE Range Hood



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