

**GERMAN**  
POOL



# VACUUM FRESH BETTER LIFE

真空 · 新鮮 · 好生活



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# VACUUM FOOD PROCESSING EXPERT FOR NUTRITIOUS LIFE

真空專家 新鮮生活



Antioxidation  
有效抗氧化



Fresher and Healthier  
新鮮更健康



Tender Texture  
口感更鮮嫩



## FRESHER, SMOOTHER AND RICHER TASTE 更新鮮、更順滑、更濃郁



## PERFECT MATCH WITH PRO FOOD PROCESSOR 真空破壁好拍檔

Form a perfect trio with German Pool's PRO Food Processor to achieve vacuum blending, which can effectively liberate phytonutrients, slow down oxidation and sedimentation and reduce air bubbles. The more vivid juice colour, smoother savour and richer taste the contribute to a total enhancement of nutrition and flavour.

配合德國寶自然養生機真空攪拌，破壁細胞萃取植物生化素同時，進一步延緩氧化和分層、減少泡沫，色澤更鮮艷，口感更順滑，味道更濃郁，營養美味全面升級。



Food Processor  
自然養生機

Buy Food Processor Now  
立即購買自然養生機



Vacuum Lid  
真空抗氧保鮮蓋



Vacuum Sealer  
電動真空機

Food Processor needs to be purchased separately  
自然養生機需另購

## BE A MASTER CHEF YOURSELF 人人都是五星大廚



## IDEAL COMPANION FOR SOUS VIDE SLOW COOKING 真空慢煮好拍檔

Vacuum seal food to inhibit the effect of oxidation. Partner with German Pool Sous Vide PRO Slow Cook Circulator to slow cook food under a constant temperature water bath. You can effortlessly take the coveted and exquisite Michelin expertise home.

真空密封食物，有效抑制氧化，配合德國寶低溫慢煮機，通過精準控溫控時，恆溫慢煮，將米芝蓮廚藝帶回家，帶給你前所未有的美味體驗。



Slow Cook Circulator  
低溫慢煮機



Vacuum Zipper Bag  
真空保鮮袋



Vacuum Sealer  
電動真空機

The Slow Cook Circulator needs to be purchased separately  
低溫慢煮機需另購

## PRESERVE LASTING FRESHNESS 長效保持新鮮度



## Vacuum Lid 真空抗氧保鮮蓋

The vacuum lid comes in three different sizes and is compatible with various utensils. Cover the lid, vacuum seal it with the Vacuum Sealer to maintain lasting freshness.

真空抗氧保鮮蓋更適用於不同器皿，大中小3種不同尺寸，輕鬆一蓋，配合電動真空機一按抽真空，長效保持新鮮度。



\* The Anti-Oxidation Vacuum Processing Set only contains the ø 195mm vacuum lid. Needs to be used together with the Vacuum Sealer  
\* 本養生機真空抗氧套裝只含尺寸為 ø 195mm 之真空抗氧保鮮蓋。需配合電動真空機使用



## ENTIRELY NEW VACUUM SEAL EXPERIENCE 全方位真空新體驗



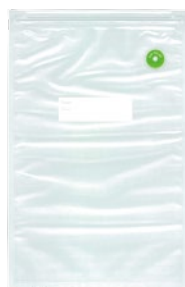
## Vacuum Zipper Bags 真空保鮮袋

The Vacuum Zipper Bags, which come in different size, bring you endless surprises and achieve multiple purposes: easily achieve vacuum preservation, vacuum storage, or even vacuum marination.

驚喜不止一點，真空保鮮袋備有多款不同尺寸，適合不同用途：真空保鮮食物、真空儲存物品、甚至真空醃漬食品都輕鬆做到。



260mm x 340mm



220mm x 340mm



260mm x 280mm



220mm x 210mm

\* Needs to be used together with the Vacuum Sealer  
\* 需配合電動真空機使用

# EXQUISITE CUISINE BEGINS WITH THE PERFECT GADGETS

## 慢煮生活 一套到位

Buy Sous Vide Pro  
Slow Cooking Set Now  
立即購買低溫慢煮套裝



SOUS VIDE PRO Slow Cooking Set  
SOUS VIDE PRO 低溫慢煮套裝

A full suite of tools that helps you master slow cooking.  
最周全的套裝設計，無需購買額外配件，慢煮一套到位



Slow Cook Circulator  
低溫慢煮機

Simple to operate, set temperature and timer  
to effortlessly prepare perfectly healthy meals  
簡易操作，精準控溫控時，恆溫慢煮完美健康菜餚



Vacuum Sealer  
電動真空機

Hassle-free vacuuming, only takes a simple  
click to vacuum seal food  
免除真空處理的煩惱，一按抽真空，慢煮更簡便



Vacuum Zipper Bags  
真空保鮮袋

Comes in different sizes, devoid of potentially  
harmful Bisphenol A  
備有大中小 4 款不同尺寸，不含雙酚 A，烹調更安心

\* 2-year warranty only applies to Slow Cook Circulator  
\* 2 年保用只適用於低溫慢煮機



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