

**GERMAN**  
POOL 

**PROFESSIONAL**

Reliable. Fast. Efficient. Energy-Saving.  
The Perfect Solution for Your  
Commercial Kitchen.

德國寶商用專業電磁爐系列  
核心技術概覽

German Pool  
Professional Series  
Core Technologies Overview



環保高效 精準控溫

Environmental-friendly, Efficient, Ultimate Precision

採用最新電磁加熱技術以及電腦智能控制，機體各部分都致力確保火力及能耗的精準控制及運作流暢，讓各爐具能在最適度的電能及煮食溫度下操作。系列包括多款中西式廚房設備，滿足不同類型餐飲企業的各種業務。

Equipped with latest induction heating technology and advanced computerized control, all components of the cookers thrive to ensure powerful cooking and accurate temperature control, therefore operations at optimal power and temperature levels. Comes with a wide range of products that satisfy the needs of Western and Chinese commercial kitchens.

德國寶商業電磁爐具

Induction Cooking



VS

一般商用燃氣爐

Traditional Gas Cooking



電磁爐熱能耗損低，絕大部份能源直接傳遞至鍋具作加熱之用。相反，燃氣爐具會導致較高熱能耗損，所以需要更高輸入功率去達致跟電磁爐具相同水平的輸出功率。相比起燃氣加熱，有效節省高達60%燃料需求，助您大幅節省成本。

Unlike gas cooktops in which the energy is converted to heat then directed to the pan or pot, induction cooking directly supplies the energy to the cooking vessel through the magnetic field, minimizing heat loss. To achieve the same level of power output, induction cookers require much less power input than its gas counterparts, hence cutting energy cost by up to 60%.

有效節省高達

Save up to

60%

燃料需求

of Energy Cost

💡

高能源效益

High Energy Efficiency

🔥

加熱速度快

High Heating Speed

🌡️

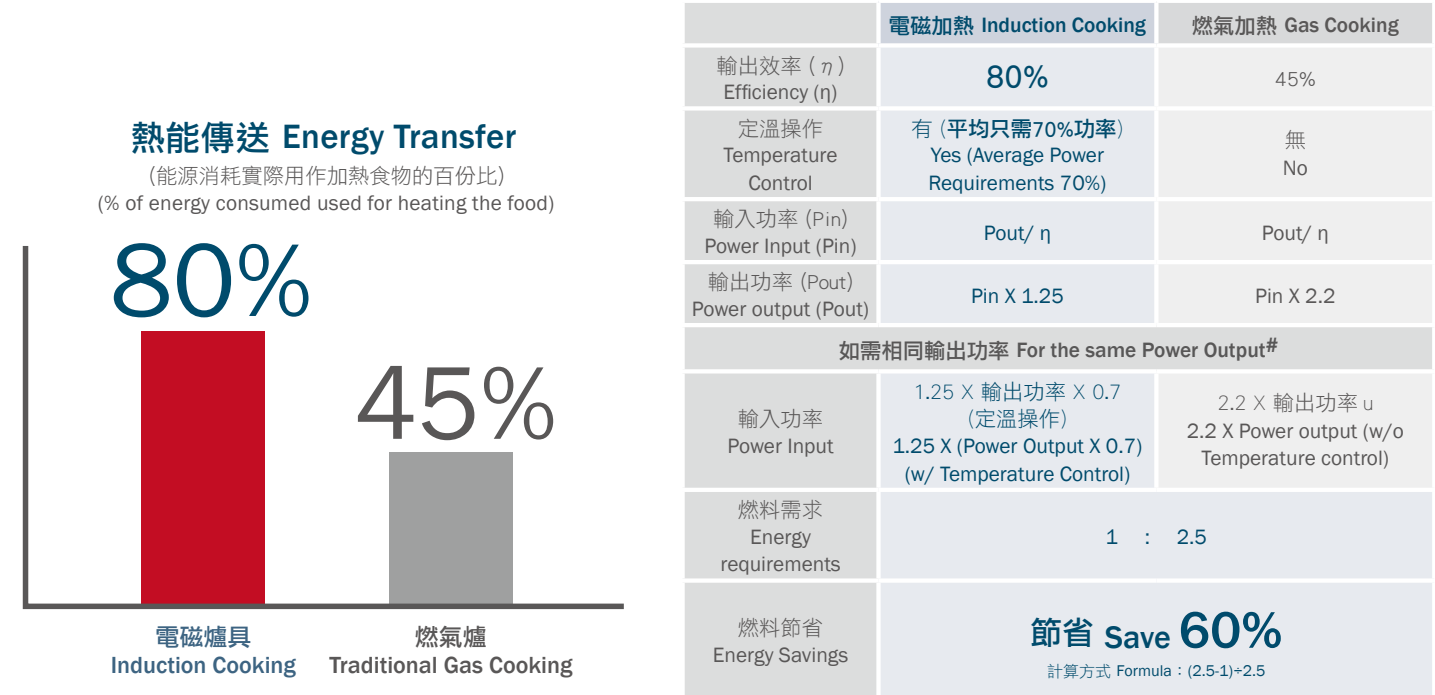
溫度更精準

Accurate Temperature

GERMAN POOL

PROFESSIONAL

| 德國寶電磁商業爐具對比一般商用燃氣爐的優勢  |   |  |
|--|---|--|
| Advantages of Induction Cooking Over Traditional Gas Cooking |   |  |
| 💡  | 能源效益極高<br>High Energy Efficiency          | 有效傳送高達 <b>80%</b> 熱能；燃氣煮食的熱傳送率僅45%<br>As much as 80% of heat is transferred; heat transfer efficiency of gas cooking is merely 45% |
| 💰  | 節省成本<br>Cost Saving                       | 有效節省高達 <b>60%</b> 燃料需求 <sup>#</sup><br>Save up to 60% energy cost <sup>#</sup>   |
| 🔥  | 加熱速度快<br>High Heating Speed               | 發熱源自鍋具而非爐頭，極速加熱<br>Heat generated within the cooking vessel for ultra-fast heating   |
| 🌡️   | 精準控溫<br>Precise Temperature Control       | 完美調控溫度<br>Perfectly control temperature levels.  |
| 🍽️   | 油煙極少<br>Less Fumes                        | 能源直接加熱鍋具，沒有明火<br>Energy is converted to heat directly without any open flame   |
| 🍲  | 廚房溫度舒適<br>Comfortable Kitchen Temperature | 高效直接的加熱使廚房溫度保持舒適<br>Efficient and direct induction heating keeps the kitchen temperature comfortable                               |
| 🛡️   | 安全可靠<br>Safe and Reliable                 | 爐身不發熱，沒有明火，火警機會大幅降低<br>The cooker itself does not generate heat, risks of fire or burns greatly reduced                            |



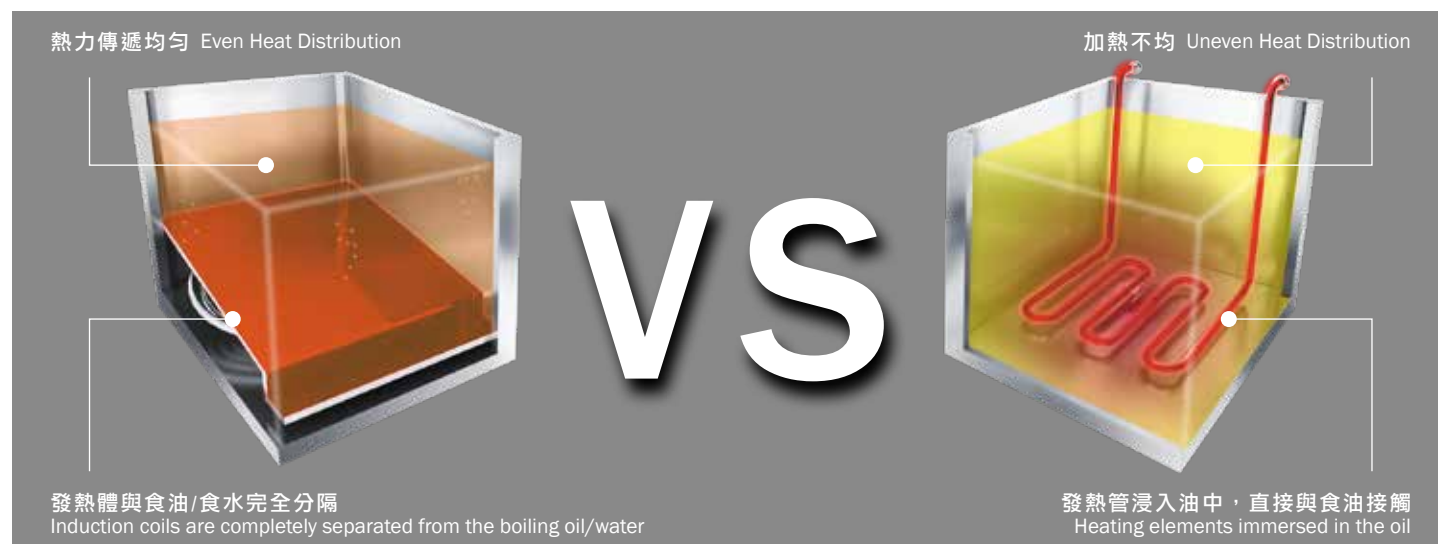


## 水電分離 V型缸體設計

Separation of the Induction Coil and the Boiling Oil/Water, V-type Tank Design

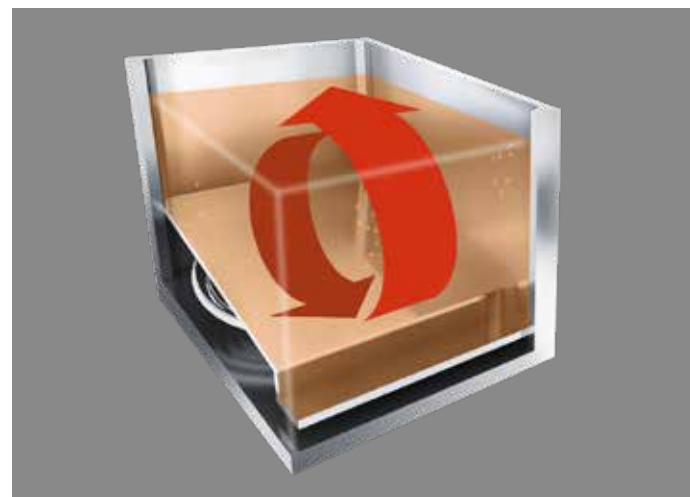
### 德國寶商業電磁爐具 Induction Fryers

### 一般商用電熱炸爐 Traditional Electric Fryers



#### 傳熱均勻 Even Heat Distribution

德國寶商用專業電磁爐具系列的電磁炸爐及煮麵爐能夠做到水電分離，發熱體與食油/食水完全分隔，大幅延長機體使用壽命，亦確保使用安全。熱能由食油底下的發熱體，平均、全面地傳遞至上層，熱力傳遞均勻，油炸效果更佳。German Pool's Professional Series' induction fryers and noodle cookers / fryers use induction coils that are completely separated from the boiling oil/water. This makes the equipment more durable and safe while lengthening the life of frying oil. Also, heat is transferred from the bottom to the top evenly, covering the whole tank, delivering consistent and tasty results.



#### V型缸體設計 V-type tank design

V型缸體設計，配合導油動向板，使食油自動翻滾，避免食物互相黏貼，同時大幅延長食油使用週期。

V-type tank design with special oil guiding board causes oil to flip, avoiding sticking of foods while expanding oil life.

#### 更長食油使用週期 Lengthened Frying Oil Life

傳統電熱炸爐的發熱管浸入油中，直接與食油接觸，除加熱不均，發熱管亦易壞。同時，食油使用幾次就變黑，以致要經常更換，成本高漲。

Both electric fryers and electric noodle boilers use heating elements immersed in the oil, which leads to uneven heat distribution and quick wearing out of the heating elements. At the same time, the frying oil used darkens quickly and needs frequent replacement.

|                                    | 電磁蒸炸<br>Electric<br>Steaming/Frying   | 電力蒸炸<br>(發熱線直接加熱)<br>Electric Steaming/<br>Frying (Direct<br>Immersed Heating<br>Element) |
|------------------------------------|---|---|
| 輸出效率 (η)<br>Efficiency (η)         | 80%   | 95%   |
| 定溫操作<br>Temperature<br>Control     | 有 (平均只需70%功率)<br>Yes (Average Power<br>Requirements 70%)                                  | 無<br>No   |
| 輸入功率 (Pin)<br>Power Input (Pin)    | Pout/w  | Pout/w  |
| 輸出功率 (Pout)<br>Power output (Pout) | Pin X 1.25  | Pin X 1.05  |
| 如需相同輸出功率 For the same Power Output |   |   |
| 輸入功率<br>Power Input                | 1.25 X 輸出功率 X 0.7<br>(定溫操作)<br>1.25 X (Power Output X<br>0.7) (w/ Temperature<br>Control) | 1.05 X 輸出功率 u<br>1.05 X Power output (w/<br>o Temperature control)                        |
| 燃料需求<br>Energy<br>requirements     | 1 : 1.2   |   |
| 燃料節省<br>Energy Savings             | 節省 Save 17%<br>計算方式 Formula : (1.2-1)*1.2   |   |

GERMAN  
POOL

PROFESSIONAL

### 德國寶電磁商業爐具對比一般商用電熱爐的優勢 Advantages of Induction Cooking Over Traditional Electric Cooking

|   |   |
|---|---|
| 💡 能源效益極高<br>High Energy Efficiency          | 有效傳送高達 <b>80%</b> 熱能；電熱煮食的熱傳送率僅50%<br>As high as 80% of heat is transferred; heat transfer efficiency of electric cooking is merely 50% |
| 💰 節省成本<br>Cost Saving                       | 有效節省高達 <b>56%</b> 燃料需求 <sup>#</sup><br>Save up to 56% energy cost <sup>#</sup>  |
| 🔥 加熱速度快<br>High Heating Speed               | 無發熱線，發熱源自鍋具，極速加熱<br>No electric heating coil; heat generated within the cooking vessel for ultra-fast heating                           |
| 🌡️ 精準控溫<br>Precise Temperature Control      | 完美調控溫度<br>Perfectly control temperature levels  |
| 🍽️ 油煙極少<br>Less Fumes                       | 能源高效直接地加熱鍋具，油煙極少<br>Energy is converted to heat for cooking efficiently and directly, resulting in less fumes                           |
| 🍲 廚房溫度舒適<br>Comfortable Kitchen Temperature | 高效直接的加熱使廚房溫度保持舒適<br>Efficient and direct induction heating keeps the kitchen temperature comfortable                                    |
| 🛡️ 安全可靠<br>Safe and Reliable                | 爐身不發熱，火警機會大幅降低<br>The cooker itself does not generate heat, risks of fire or burns are greatly reduced                                  |

熱傳送率高達  
Heat transfer rate up to

80%

🔥 加熱速度快  
High Heating Speed

🌡️ 溫度更精準  
Accurate Temperature

|   | 電磁煮食 Induction Cooking   | 電板煮食 (傳統發熱線)<br>Electric Cooking                                |
|---|--|---|
| 輸出效率 (η)<br>Efficiency (η)                      | 80%  | 50%   |
| 定溫操作<br>Temperature<br>Control                  | 有 (平均只需70%功率)<br>Yes (Average Power<br>Requirements 70%)                               | 無<br>No   |
| 輸入功率 (Pin)<br>Power Input (Pin)                 | Pout/ η  | Pout/ η   |
| 輸出功率 (Pout)<br>Power output (Pout)              | Pin X 1.25   | Pin X 2   |
| 如需相同輸出功率 For the same Power Output <sup>#</sup> |  |   |
| 輸入功率<br>Power Input                             | 1.25 X 輸出功率 X 0.7<br>(定溫操作)<br>1.25 X (Power Output X 0.7)<br>(w/ Temperature Control) | 2.0 X 輸出功率 u<br>2.0 X Power output (w/o<br>Temperature control) |
| 燃料需求<br>Energy<br>requirements                  | 1 : 2.3  |   |
| 燃料節省<br>Energy Savings                          | 節省 Save 56%<br>計算方式 Formula : (2.3-1)*2.3  |   |

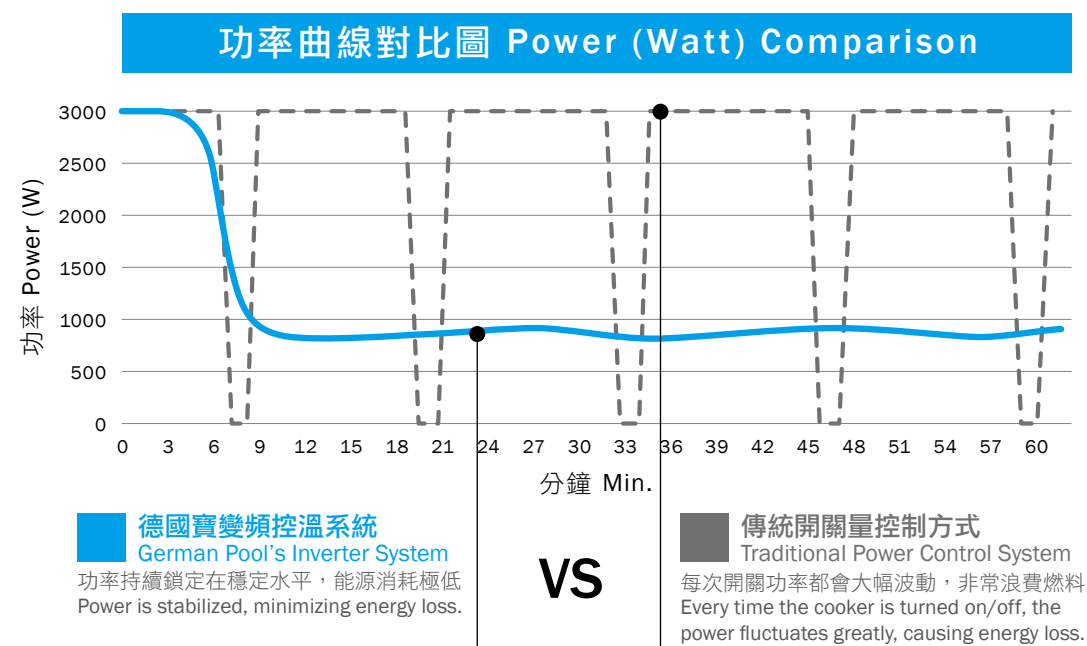
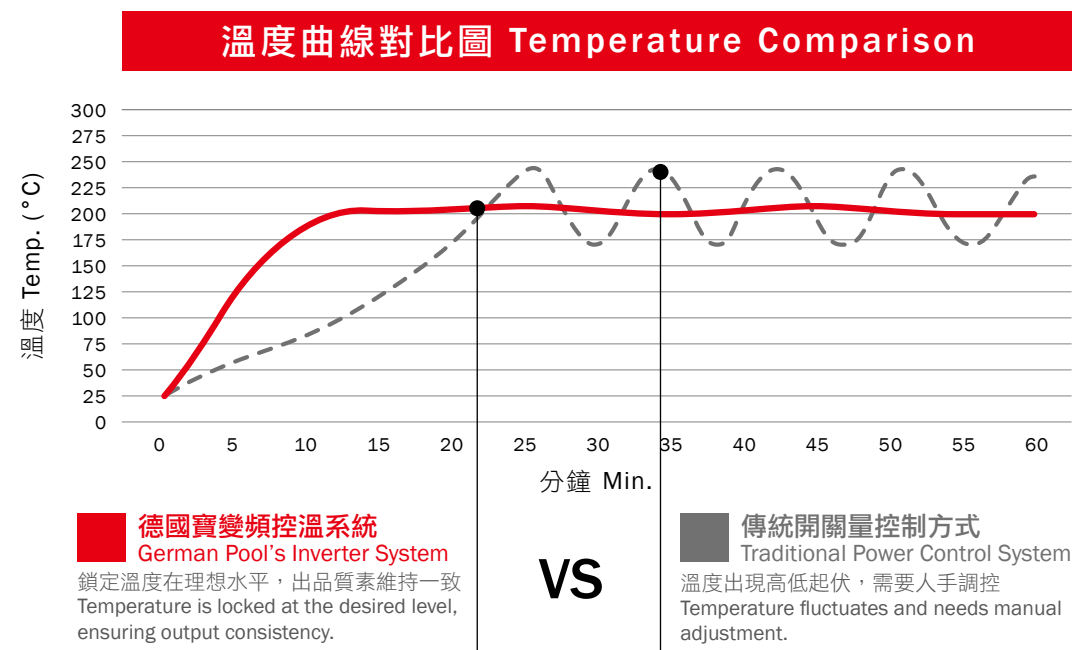
## 變頻技術 功率鎖定 Inverter Technology to Stabilize Power Levels

燃氣爐、電熱爐以至舊式電磁爐的輸出功率（亦即火力），會受輸入功率影響，調校火力時出現高低起伏，導致火力時大時細，無法維持在穩定水平，亦導致不必要的能源消耗。

德國寶商業電磁爐具系列的變頻技術能調控、鎖定輸出功率，使其不受電壓的起伏影響，穩定火力，確保出品質素維持一致，同時節省能源，降低營運成本。

The power output of traditional gas cookers, electric cookers and some induction cookers is directly affected by the power input, but fluctuations occur. When adjusting the power levels, the power output will go up and down, causing unnecessary energy losses.

The Series' cookers are equipped with state-of-the-art inverter technology, which enables the equipment to accurately control and stabilize power levels, ensuring consistency of the outcomes. Meanwhile, the elimination of power fluctuations means better energy efficiency and lower operation costs.



## 智能化操作 Smart Intelligent Control

## 開創商用廚房新世代 New Era of Commercial Kitchens



德國寶商用專業電磁爐具系列支援WiFi遙距控制，您將可利用智能手機或平板電腦同時間操控各種爐具。從烹調溫度、時間、用電情況以至食譜儲存、修改，都能透過應用程式輕鬆做到。

Professional Series' cookers support WiFi control. In the future, you will be able to use your smartphones or tablets to remotely manage all your cookers, from cooking temperature, time and electricity consumption data to the storing and editing of cooking programs.



預設食譜功能，讓廚師預先儲存各種烹調程式，複雜菜餚，一按即製，更省時省功夫。

Preset programs for automation of complicated dish preparations. Complicated dishes that require multiple procedures can now be prepared at the touch of a button.

實時監測各爐具工作狀態，大型商用廚房管理從此變得簡單。Real-time monitoring of multiple cookers. Management of large commercial kitchens is now effortless.



## 立體弧形設計超強電磁線圈 3D Arc-Shaped Ultra Induction Coil

15cm距離內持續加熱 自動追上拋鑊高度  
Continuous Heating within 15 cm Distance



傳統電磁感應技術需要鍋具直接接觸爐面才能加熱，所以無辦法進行拋鑊，因為鍋具一旦離開爐面熱力即被中斷。商用專業電磁爐系列炒爐的特製電磁線圈和鑊具感應技術，能徹底解決此問題。

Conventional induction technology generates heat only when the cookware is in contact with the cooktop, rendering wok-tossing impossible. Professional Series' fryers are equipped with 3D arc-shaped ultra heating coils and state-of-the-art cookware detection system, which enables the cooktop to detect and heat the cookware even when they are not in direct contact.



# 3D

立體弧形設計電磁線圈  
Arc-Shaped Ultra Induction Coil

### 先進鑊具感應技術 Advanced Cookware Detection

德國寶電磁炒爐的電磁線圈採取立體弧形設計，加熱覆蓋面更廣，傳熱更平均。配合先進鑊具感應技術，超強電磁線圈得以在遠達15cm的距離內持續加熱鍋具，以電磁爐進行拋鑊，從此不再受限。

The induction coil which utilizes a 3D arc-shaped design expands the heating coverage and allows for more even heat distribution. With this advanced cookware detection technology, heating is non-stop as long as the cookware is within 15cm from the cooktop.

## 革命性智能機芯 Revolutionary Digital Control Box

完美品質、售後服務 極速靈活處理  
High Quality with After Sales Service and Flexible Processing



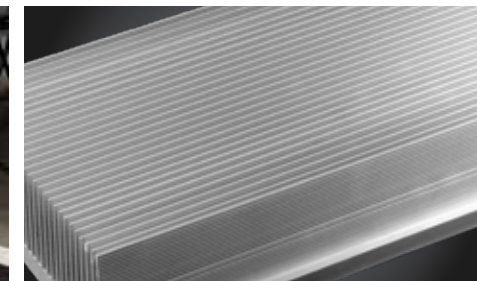
整台爐具的靈魂，在於其智能機芯，機芯操控爐具的烹調溫度、時間、鍋具識別，賦予爐具超強功率鎖定技術。The core of the cooker, the digital control box empowers the equipment to precisely control temperature levels and time, recognize cookware and stabilize power output.



### 極速更換機芯 Replaceable Control Box

遇上故障等問題，維修人員只需把機芯取出，換入新機芯，無需繁複拆裝程序，節省維修成本及需時，讓您的餐廳時刻運作，保持競爭力。

When problems occur, the maintenance personnel can simply retrieve the control box from the equipment and replace it. There is no need for troublesome transportation of the machine from your kitchen to the factory. The impact on operations in case of a malfunction is therefore minimized.



### 精良散熱設計 Enhanced Cooling Capabilities

使用爐具時，熱力、油煙全部直接被吸至機芯下的散熱片，機芯部分完全不受油煙影響，保持乾爽，經久耐用。

The core part of the control box is perfectly protected from heat and fumes, as all heat and fumes are directly absorbed by the heat sink installed below the control box during operation.



### 德國製IGBT German made IGBT

德國寶商用電磁爐具系列爐具的機芯，採用德國製IGBT（Insulated Gate Bipolar Transistor絕緣柵雙極電晶體），適用於高電壓和高電流，能讓爐具以極少驅動功率控制大電源，充份發揮機件潛能。

German Pool Professional Series' digital control boxes are equipped with high quality IGBTs (Insulated Gate Bipolar Transistor) made in Germany, which enable the system to cope effectively with high voltage and current.



## 一體成形散熱片 Heat Sink Crafted in One Piece

**強勁迅速散熱 性能極佳壽命更長**  
Rapid Heat Dispersal for Excellent Performance and Durability

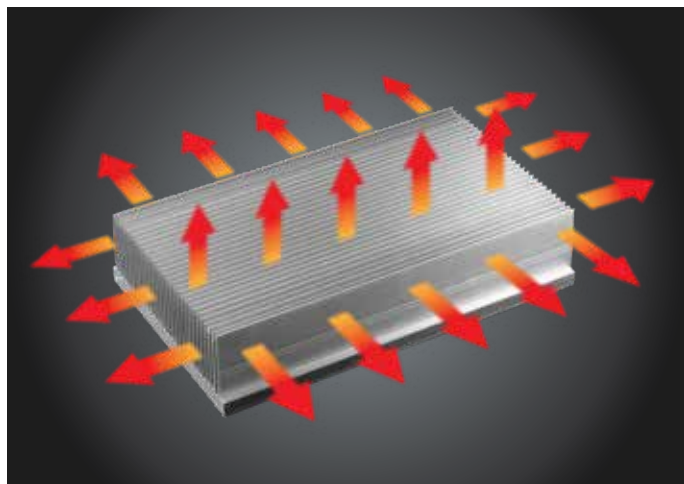


散熱是一個商用爐具常見的問題。畢竟，當爐具運作時，會產生高溫，而高溫正威脅到一個爐具的耐用性。當爐具使用一段時間，很容易因為機體長期吸入油煙而頻生故障，直接影響到餐廳日常營運。

德國寶商用電磁爐具系列爐具機芯底部配備一體成型的鋁製散熱片，將多餘熱力吸入然後釋出，能有效避免機體吸入油煙，熱能而出現過熱甚至故障，令爐具更耐用。

Cooling of the cooking equipment concerns many commercial kitchens. When operating, high heat is generated and that threatens the durability of the machine, causing frequent malfunctions after a certain period of time, hampering daily operations of the restaurant.

Professional Series cookers come with one-piece aluminum heat sinks installed at the bottom of the digital control box, effectively absorbing unwanted heat before releasing it.



### 獨特散熱設計 Unique Cooling Design

一體成形的散熱片直接吸收熱力，隨着精細的散熱槽迅速釋出，槽紋設計不但大幅增加散熱表面積，同時還有利空氣對流帶走熱力。

The heat sink directly absorbs heat quickly releases it afterwards. The multi-tunnel design greatly increases the heat dispersal surface area, but also facilitates air convection to expedite heat.

**爐具更耐用**  
Maximized Durability

## 滴水不漏的防水技術 Advanced Waterproof Technology

**全機防水 經久耐用**  
Waterproof Technology for Ultra Durability



廚房工作，水花會經常濺到爐具。特別是中菜廚房，製作各式小炒時經常會用到水，如果機體入水，爐具隨時無法運作，影響營運。

In a kitchen, it is unavoidable that from time to time water gets splashed to the cookers, and this is particularly common for Chinese-style kitchens, as water is very much needed for traditional stir-fried dishes. Water leaking into the cooker may cause malfunctions and hamper operations.



### 防水級別 Waterproof Rating

# IPX8

### 無縫焊接 全機防水設計

### Seamless Welding, Advanced Waterproof Technology

德國寶商用電磁爐具系列爐具全機防水，完美的無縫焊接技術，就算直接將水倒向爐面抑或操作面板，爐具仍不受影響。顯示面板及控制桿更徹底防水，達IPX8水平，即使全浸入水仍能正常運作。專業爐具系列的防水設計讓您更放心使用，清洗爐具時亦更簡單方便。

Thanks to the seamless welding of the equipment, the series' cookers can withstand water being poured to the cooktops or control panels. The display and the sliding switch are completely waterproof with an IPX8 rating. The waterproof design of the series allows chefs to use the equipment without having to worry about water leaking and makes cleaning of the equipment easy.



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

### 香港 Hong Kong

土瓜灣新寶工商中心地舖 Upper G/F, Newport Centre, Tokwawan T. +852 2773 2888

九龍灣MegaBox L5-5舖 Shop L5-5, MegaBox, Kowloon Bay T. +852 3907 0356

灣仔駱克道置家中心2樓 2/F, iHome Centre, Lockhart Road, Wan Chai T. +852 3110 2030

### 中國 China

深圳市南山區HOKO二期 HOKO Phase II, Nanshan, Shenzhen T. +86 755 8657 3309

### 澳門 Macau

俾利喇街寶豐工業大廈 Edifício Industrial Pou Fung, R. de Francisco Xavier Pereira T. +853 2875 2699



開心邁向38載



香港名牌十年成就獎

更多產品資訊



© 版權所有。未獲本公司授權，不得翻印、複製或使用本單張作任何商業用途。  
© All rights reserved. Copying, reproducing or using the contents of this leaflet is not allowed without prior authorization from German Pool.

[www.germanpool.com](http://www.germanpool.com)



德國寶 (香港) German Pool HK | 搜索



德国宝 | 搜索