

GERMAN
POOL



德國寶

鮑參
翅肚
煲



全新
NEW



SEAFOOD DELICACY COOKER | URC-36



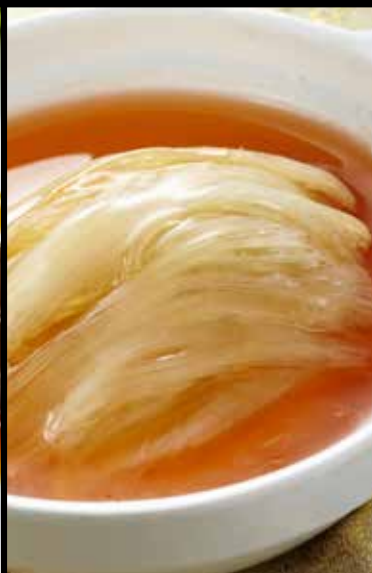
鮑參翅肚煲

鮑參翅肚 一鍵搞掂

Cook Abalones, Sea Cucumbers, Shark Fins and Fish Maws with absolute ease

高級食材如鮑魚、魚翅非常矜貴，但製作麻煩，稍有偏差就會出現煮得太老，不入味等問題，浪費了食材。全新德國寶鮑參翅肚煲，專為鮑、參、翅、肚而設，配合微電腦智能控制，以先進技術精準控制烹調壓力及溫度，打破傳統烹調的繁複步驟，一鍵就能做到完美的矜貴美饈。

Abalones, sea cucumbers, shark fins and fish maws are luxurious food items that are difficult to cook. They can be overcooked easily and the marinating process is tricky, resulting in a waste of these valuable ingredients. Introducing Seafood Delicacy Cooker, a cooker specially designed for Chinese seafood delicacies. With computerized pressure and temperature control, it empowers you to prepare fine Chinese seafood delicacies at the touch of a button.





FOR MORE DETAILS
查看產品詳情



輕鬆做到大廚級味道

Produce 5-star Restaurant Tastes

只需按下快速烹調鍵，鮑參翅肚煲便會自動完成烹調，免去傳統烹調的掣肘。加上智能加壓精準烹調，一鍵做到專業大廚級味道。

Just press a button and the Seafood Delicacy Cooker will do the rest. Aided by the cooker's computerized pressure temperature regulation, you can cook like a chef at home.



炮製完美溏心鮑魚的秘密

The Secret to Perfectly Tender Abalone

傳統製作溏心鮑魚步驟繁複，需要反復加壓排壓，令到鮑魚口感軟腴又充分入味。鮑參翅肚煲通過智能加壓技術，結合溏心鮑魚的黃金烹調時間，兩次自動加壓排壓，無需看管就能讓您每一次都能做到近乎完美的效果。

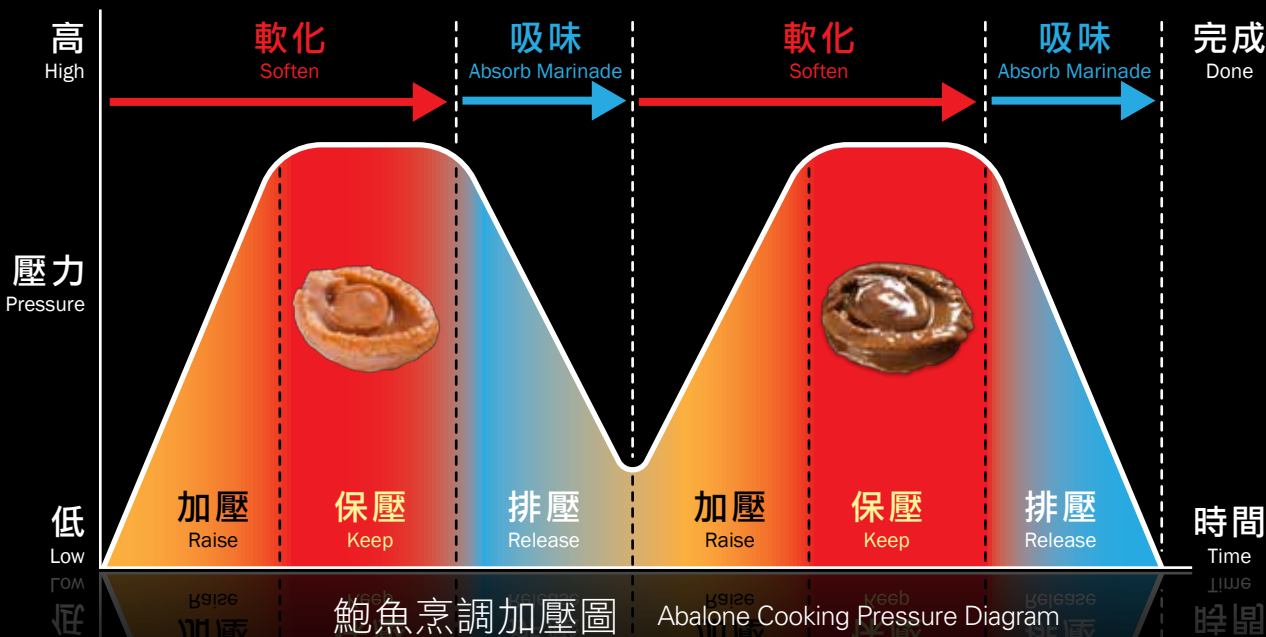
Traditionally, preparing abalone dishes involves complex procedures. To make the abalones tender and adequately flavoured, steam pressure needs to be raised and released repeatedly during the cooking process. Using the "Abalone" mode, the Seafood Delicacy Cooker automatically performs the procedure twice to achieve the desired result.



大鮑魚 (30 頭以下)
Large Abalone (below 30 head)



小鮑魚 (30 頭以上)
Small Abalone (above 30 head)



鮑魚烹調加壓圖

Abalone Cooking Pressure Diagram

以小鮑魚烹調為例的運作原理示意圖，大鮑魚烹調程序相應延長，只供參考。 Intended for cooking little abalone, large abalone will extend the cooking procedure. For reference only.

燜燉煲煮 樣樣皆能

Fit for Versatile Types of Cooking

不止是鮑參翅肚，集壓力煲、真空煲及燜燒鍋功能於一身，結合 1-99 分鐘自選烹調設定，燉燉、燜燒、煲湯煮飯都能做到。

More than a seafood delicacy cooker, it offers multiple functions comparable to those of a pressure cooker, thermal cooker and food warmer. With the 1-99 minute manual timer, the cooker is fit for versatile cooking styles.

6 Litres



精準烹調 原汁原味

Precision Cooking Preserving Flavours

電子精準控制，配合高壓密封設計，智能加壓快速烹調同時又能鎖住食物味道和精華，保持原汁原味。

Smart control paired with high pressure lid seal enables quick cooking while sealing in the juices and preserving the flavor.



燜牛腩 Beef Stew



燉東坡肉 Braised Pork Belly



煲粥 Congee



煲湯 Soup



煮飯 Rice



燜蛋糕 Cake

貼心設計 Special Design

快捷方便 慳力省時 Convenient and Time-saving

微電腦控制烹調壓力及溫度，有效提高烹調效率，比一般電鍋省時 40%。

Computerized pressure and temperature control increase cooking efficiency, and cut operation time by 40% compared with average cookers.



健康煮食 老少皆宜 Healthy Cooking for All

全密封烹調，除可保持食物原汁原味，亦能有效保留食物營養，減少用油，讓你和家人食得更健康。

Air-tight design not only preserves food nutrition and flavours but also reduces the oil required. You can easily cook healthy dishes for your friends and family with the Seafood Delicacy Cooker.

節能環保 安全可靠 Energy-efficient, Safe, Reliable

先進快速烹調技術，比普通電鍋節能高達 60%。無火煮食告別噪音及油煙，並減低燒傷及火災危險，環保又安全。

Equipped with advanced technology, the seafood delicacy cooker consumes up to 60% less energy compared with average electric cookers. It is also greener and safer as flameless cooking generates much less flames and noise.



優質內膽 堅固易潔 Stainless Steel Inner Pot

配備硬質氧化內膽，堅固耐用又不鏽底，清洗容易，為你帶來最大的方便。

The stainless steel non-stick inner pot is durable and easy to clean.

多重安全保護 Multiple Layers of Protection

開關蓋安全裝置 Lid Locking Protection

確保煲蓋穩妥扣合才開始加壓；煲內如未排壓完成亦不能開蓋。No pressure is built if the lid is not properly locked. After cooking, the lid is not removable if pressure has not been fully released from the cooker.

壓力保護裝置 Pressure Relief

當煲內溫度或壓力超出限壓值時，壓力排放閥會自動排氣。The pressure relief valve will release steam to regulate the temperature and pressure in case they exceed the limits.

泄壓安全裝置 Safety Pressure Discharge

當煲內壓力達到限壓值時，煲蓋周邊會自動排氣泄壓，以免發生爆鍋情況。

When internal pressure reaches the limit, it will be discharged through the edge of the lid to prevent explosion.

內鍋超溫保護裝置 Overheat Protection

當內鍋空燒或超過特定溫度時，會自動切斷電源。

Power is automatically cut off when the temperature of the pot exceeds the limit.

產品規格 Specifications

型號 Model	URC-36
功率 Power / 電壓 Voltage	1.0 kW / 220 V
容量 Capacity	6 L
保溫溫度 Temperature Range	60 - 80 °C
烹調時間範圍 Cook Time Range	1 - 99 mins
預約時間範圍 Preset Time Range	0 - 24 hrs
顏色 Colour	黑色 Black + 銅色Copper
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)350x (D)310 x (H)345
淨重 Net Weight	5.2 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。產品外觀以實物為準。中英文版本如有出入，以中文版為準。最新版本以www.germanpool.com網上版為準。Specifications and designs are subject to change without prior notice. The appearance of the actual product shall prevail. If there are any inconsistencies or ambiguities between the English version and the Chinese version, the Chinese version shall prevail. Refer to www.germanpool.com for the most up-to-date version.

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德國寶



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