

GERMAN
POOL



德國寶

鮑參翅肚煲



全新
NEW



SEAFOOD DELICACY COOKER | URC-34/URC-36



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饌。

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.

翅



Shark Fins

肚



Fish Maws



鮑參翅肚煲

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。

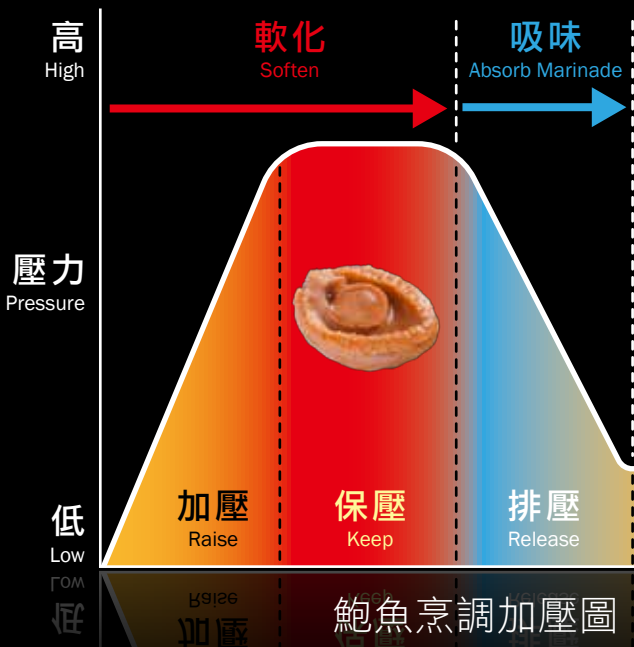
Traditionally, preparing abalone dishes involves complex procedures. To make the abalones tender and adequately flavoured, steam pressure needs to be raised and released repeatedly during the cooking process. Using the "Abalone" mode, the Seafood Delicacy Cooker automatically performs the procedure twice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

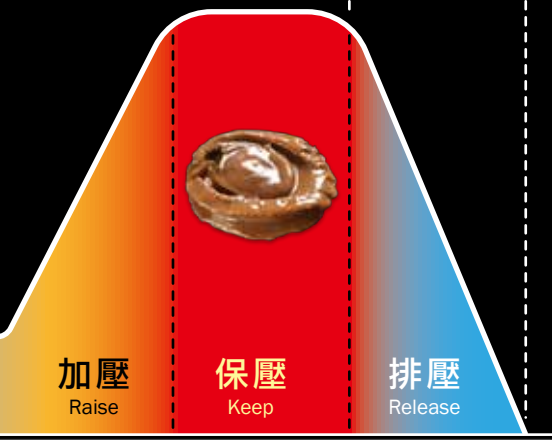




軟化
Soften

吸味
Absorb Marinade

完成
Done



加壓
Raise

保壓
Keep

排壓
Release

時間
Time

Abalone Cooking Pressure Diagram

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，燜燉、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.

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 Knuckle



煲湯 Soup



煮飯



4 Litres

6 Litres



Braised Pork Belly



煲粥 Congee



Rice



焗蛋糕 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.

省時
Time-saving



40%

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.

節能
Energy-saving



60%

優質內膽 堅固易潔

Stainless Steel Inner Pot

配備不黏塗層內膽 (URC-36) / 硬質氧化內膽 (URC-34)，堅固耐用又不黏底，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-34	URC-36
功率 Power / 電壓 Voltage	800W / 220 V	1000W / 220 V
容量 Capacity	4 L	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)342 x (D)320 x (H)320	(W)350 x (D)310 x (H)345
淨重 Net Weight	3.9 kg	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



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

香港 Hong Kong

銅鑼灣 FASHION WALK 京士頓街9號
Fashion Walk, 9 Kingston Street, Causeway Bay T. +852 6530 5963
T. +852 3110 2030

土瓜灣新寶工商中心地舖
Upper G/F, Newport Centre, Tokwawan T. +852 9387 2380
T. +852 2773 2828

九龍灣MegaBox L5-5舖
Shop L5-5, MegaBox, Kowloon Bay T. +852 9018 8648
T. +852 3907 0356

中國 China

佛山市順德區大良街道五沙新翔路8號 T. +86 757 2219 6888
8 Xinxiang Road, Wusha, Daliang,
Shunde District, Foshan City

澳門 Macau

俾利喇街寶豐工業大廈3樓A室 T. +853 2875 2699
3A, Edificio Industrial Pou Fung,
R. de Francisco Xavier Pereira



開心相伴40載

更多產品資訊



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