

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.



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

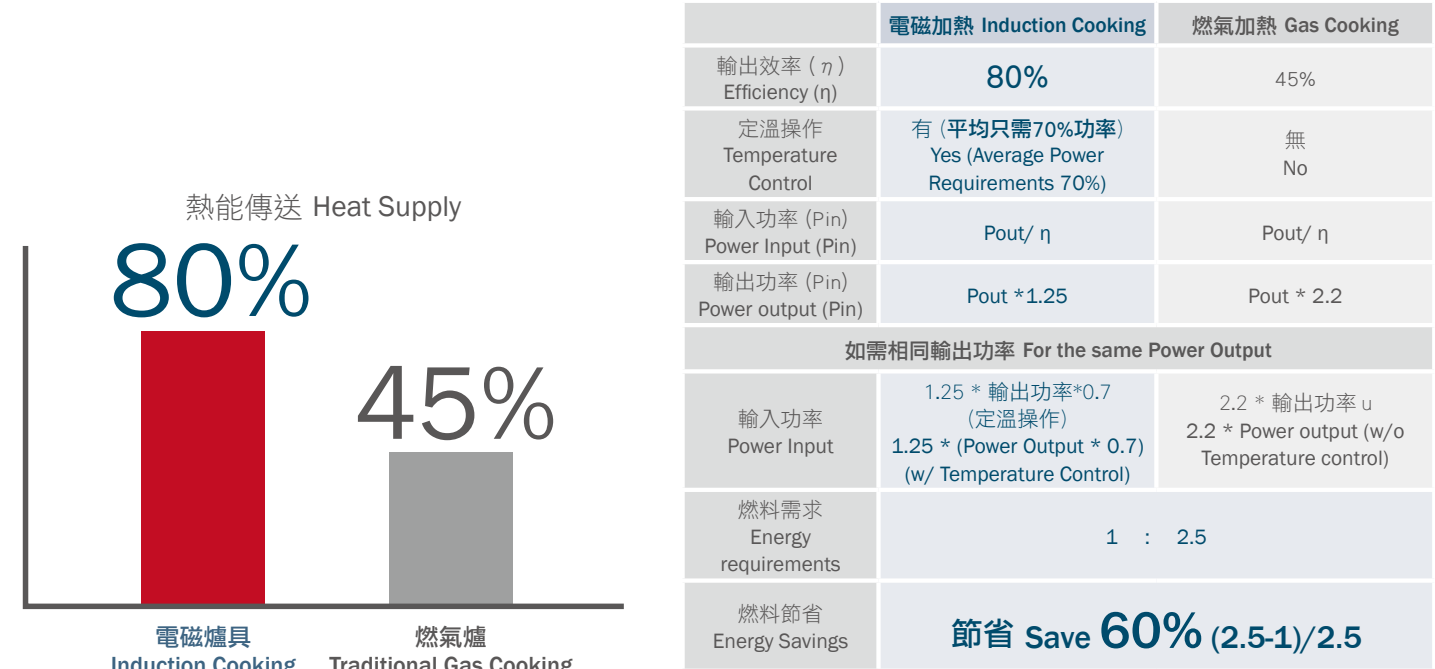
加熱速度快
High Heating Speed

溫度更精準
Accurate Temperature

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	德國寶商業電磁爐具 Induction Cooking		一般商用燃氣爐 Traditional Gas Cooking	
能源效益 Energy Efficiency	大部份能源都直接傳遞至鍋具作加熱之用，能源效益極高。 Allows most of the heat generated to be used for heating, hence very little heat loss and high energy efficiency.	✓	同時加熱周邊空氣，導致較高熱能耗損，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。 Much higher heat loss as some energy is used to heat up the surrounding air. When using a gas cooker, more energy input is required to achieve the same level of heat produced by an induction cooker.	✗
加熱速度 Heating Speed	使用時爐頭並不發熱，而是利用電磁感應加熱使金屬煮食器皿本身發熱，熱能耗損低，能傳送高達80%熱能。 Energy is converted to heat and then directed to the cookware. Energy is supplied directly to the cooking vessel through the magnetic field. 80% of the energy from the electricity is used for cooking.	✓	燃氣煮食爐平均傳送少於45%熱能。 Less than 45% of energy is used for cooking.	✗
精準控溫 Precise Temperature Control	電磁加熱，配合精準控溫技術，一旦感應到鍋具溫度已到達指定水平，立刻停止加熱。 Combined with advanced temperature precision control, actively detects the temperature of the cookware. Once the temperature reaches the desired level (set by the user), the heating process stops.	✓	沒有精準控溫功能，就算鍋具熱力已到達廚師心目中的水平，仍會一直加熱，除非手動將火力調低。 No automatic temperature control function. Heating of the cookware continues unless the user manually lowers the power.	✗
少油煙 Less Fumes	無需明火，產生較少油煙。 No open flame and produces less fumes.	✓	熱能來自各種燃氣，如煤氣，煮食時出現明火，油煙大。 Heat source comes from different flammable gases such as natural gas, butane, propane or liquefied petroleum gas and generates fumes.	✗
舒適廚房溫度 Comfortable Kitchen Temperature	使用時，廚房溫度較低、較舒適。 Heat is generated from within the cookware so very little energy is wasted into the kitchen's atmosphere, which makes the working environment more comfortable.	✓	使用時，發熱源頭為爐頭，熱力在傳遞至鍋具期間，部分熱能會消散，導致廚房溫度變高。 Heat is generated from the hob surface. The surrounding air is also heated and the kitchen temperature becomes higher.	✗
安全 Safety	無需明火，爐身不發熱，爐身相對較低溫和安全，發生火警或爐身灼傷人的機會較低。 No open flame or heated surface to catch fire or get burns.	✓	有明火，爐身溫度高，容易發生火警或灼傷。 With open flame and higher chances of fire and burns.	✗
價格 Economic	絕大部份能源（即電能）直接用作加熱食物，能源成本效益高，可大幅節省能源支出。 Uses energy efficiently and significantly cuts down energy bills.	✓	熱傳導效率低，能源在傳熱過程中流失，燃氣成本昂貴。 A large sum of the energy is not used directly for heating the food but dissipated during the process, hence higher energy bills.	✗



水電分離 V型缸體設計 - 傳熱均勻、耐用、更長食油使用週期

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

Even Heat Distribution, Durable and Lengthened Frying Oil Life

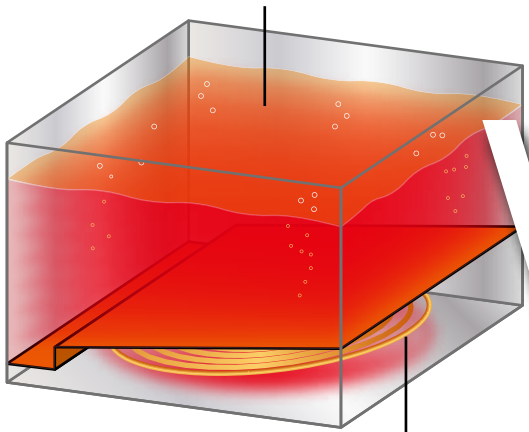
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德國寶 商業電磁爐具 Induction Fryers

熱力傳遞均勻
Even Heat Distribution

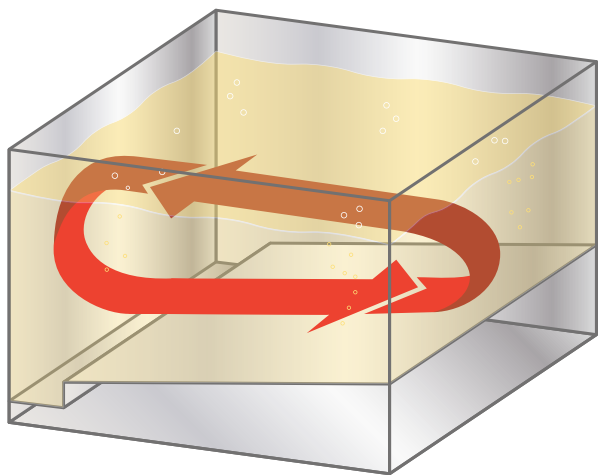


發熱體與食油/食水完全分隔

Induction coils are completely separated from the boiling oil/water

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.



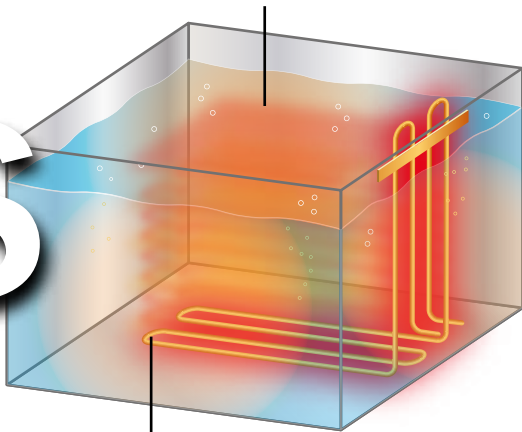
V型缸體設計 V-type tank design

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.

一般 商用電熱炸爐 Traditional Electric Fryers

加熱不均
Uneven Heat Distribution



發熱管浸入油中，直接與食油接觸

Heating elements immersed in the oil

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 Induction Steamer	電力蒸炸 (發熱線直接加熱) Electric Steamer (Direct Immerse heating element)
輸出效率 (η) Efficiency (η)	80%	95%
定溫操作 Temperature Control	有 (平均只需70%功率) Yes (Average Power Requirements 70%)	無 No
輸入功率 (Pin) Power Input (Pin)	Pout/w	Pout/w
輸出功率 (Pin) Power output (Pin)	Pout * 1.25	Pout * 1.05
如需相同輸出功率 For the same Power Output		
輸入功率 Power Input	1.25 * 輸出功率*0.7(定溫操作) 1.25 * (Power Output * 0.7) (w/ Temperature Control)	1.05 * 輸出功率 u 1.05 * Power output (w/o Temperature control)
燃料需求 Energy requirements	1 : 1.2	
燃料節省 Energy Savings	節省 Save 17% (1.2-1)/1.2	

	德國寶商業電磁爐具 Induction Cooking	一般商用電熱爐 Traditional Elcetric Cooking
能源效益 Energy Efficiency	大部份能源都直接傳遞至鍋具作加熱之用，能源效益極高。 Allows most of the heat generated to be used for heating, hence very little heat loss and high energy efficiency.	同時加熱周邊空氣，導致較高熱能損耗，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。 Much higher heat loss as some energy is used to heat up the surrounding air. More electricity is required to achieve the same level of heat produced by an induction cooker.
加熱速度 Heating Speed	使用時爐頭並不發熱，而是利用電磁感應加熱使金屬煮食器皿本身發熱，熱能損耗低，能傳送高達80%熱能。 Energy is converted to heat and then directed to the cookware. Energy is supplied directly to the cooking vessel through the magnetic field. 80% of the energy from the electricity is used for cooking.	須首先使發熱線發熱，再將熱力傳至鍋具燃氣煮食爐，平均傳送少於50%熱能。 Less than 50% of energy is used for cooking.
精準控溫 Precise Temperature Control	電磁加熱，配合精準控溫技術，一旦感應到鍋具溫度已到達指定水平，立刻停止加熱。 Combined with advanced temperature precision control, actively detects the temperature of the cookware. Once the temperature reaches the desired level (set by the user), the heating process stops.	沒有變頻功能，就算鍋具熱力已到達廚師心目中的水平，仍會一直加熱，除非手動將火力調低。 No inverter feature. Heating of the cookware continues unless the user manually lowers the power.
少油煙 Less Fumes	直接加熱鍋具，產生較少油煙。 Only the cookware is heated, producing less fumes.	依賴發熱線加熱，熱力同時加熱周圍空氣，煮食時會出現較多油煙。 Relies on the heating elements. When heating is in progress more fumes are generated.
舒適廚房溫度 Comfortable Kitchen Temperature	發熱源頭為鍋具本身，使用時，廚房溫度較低、較舒適。 Heat is generated from within the cookware so very little energy is wasted into the kitchen's atmosphere, which makes the working environment more comfortable.	發熱源頭為爐頭，熱力在傳遞至鍋具期間，部分熱能會消散，導致廚房溫度變高。 Heat is generated from the hob surface. The surrounding air is also heated and the kitchen temperature becomes higher.
安全 Safety	爐身不發熱，爐身相對較低溫和安全，發生火警或爐身灼傷人的機會較低。 The cooker itself does not bear much heat compared with electric cookers, hence much lower chances of fire or burns.	首先使發熱線發熱，再將熱力傳至鍋具，爐身溫度高，容易發生火警或灼傷。 Heating coil will heat up first before transferring the energy to the cookware. The cooker itself gets hot and poses higher risks of fire or burns.
價格 Economic	絕大部份能源（即電能）直接用作加熱食物，能源成本效益高，可大幅節省能源支出 Uses energy efficiently and significantly cuts down energy bills.	熱傳導效率低，能源在傳熱過程中流失，能源成本昂貴。 A large sum of the energy is not used directly for heating the food but dissipated during the process, hence higher energy bills.

有效節省高達 Save up to

56%

燃料需求 of energy cost

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) Electric Cooking
輸出效率 (η) Efficiency (η)	80%	50%
定溫操作 Temperature Control	有 (平均只需70%功率) Yes (Average Power Requirements 70%)	無 No
輸入功率 (Pin) Power Input (Pin)	Pout/ η	Pout/ η
輸出功率 (Pin) Power output (Pin)	Pout * 1.25	Pout * 2
如需相同輸出功率 For the same Power Output		
輸入功率 Power Input	1.25 * 輸出功率*0.7(定溫操作) 1.25 * (Power Output * 0.7) (w/ Temperature Control)	2.0 * 輸出功率 u 2.0 * Power output (w/o Temperature control)
燃料需求 Energy requirements	1 : 2.3	
燃料節省 Energy Savings	節省 Save 56% (2.3-1)/2.3	

變頻技術 功率鎖定

Inverter Technology to Stabilize Power Levels

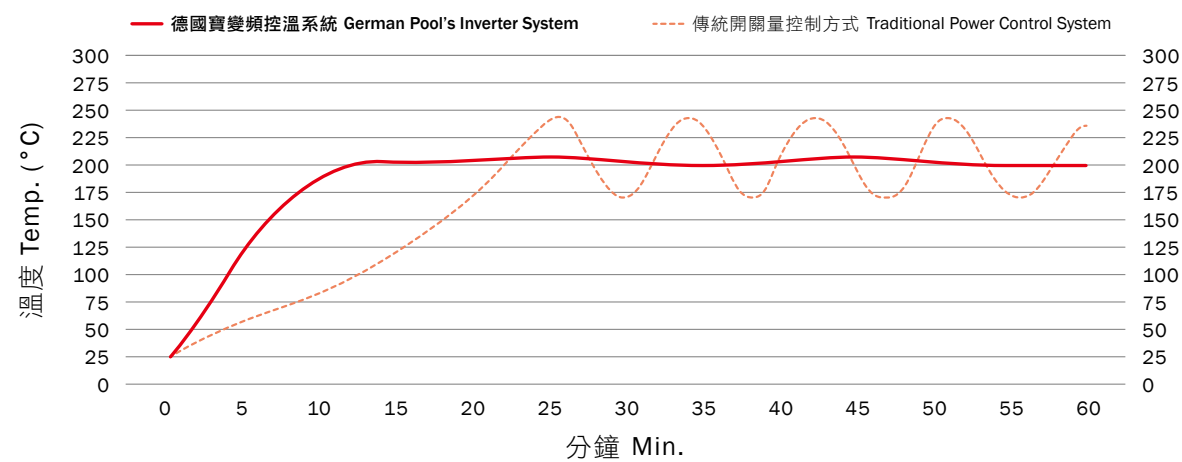
燃氣爐、電熱爐以至舊式電磁爐的輸出功率（亦即火力），會受輸入功率影響，調校火力時出現高低起伏，導致火力時大時細，無法維持在穩定水平，亦導致不必要的能源消耗。

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。

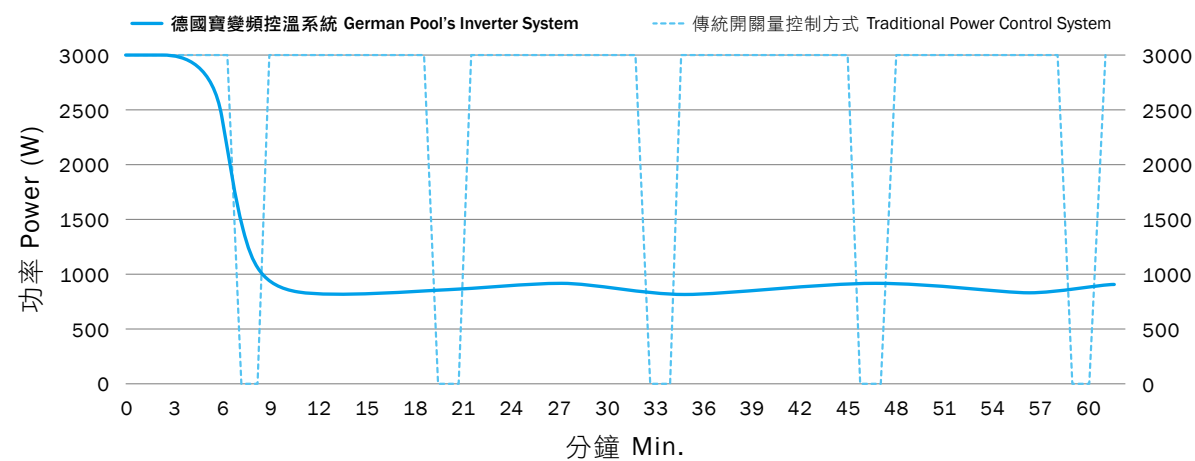
The power output of traditional gas cookers, electric cookers and some induction cookers is directly affected by the power input, but fluctuations occur. When adjusting the power levels, the power output will go up and down, causing unnecessary energy losses.

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.

溫度曲線對比圖 Temperature Comparison



功率曲線對比圖 Power (Watt) Comparison



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範圍持續加熱 拋鑊從此不再受限
Wok-Tossing Made Possible - Continuous Heating within a Range of 15cm



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 Heating 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 時刻保持競爭力
Perfect Quality and After-Sale Service; Stay Competitive At All Times



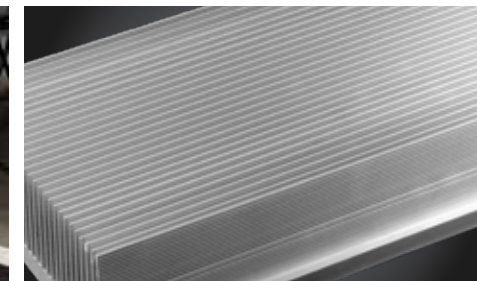
整台爐具的靈魂，在於其智能機芯，機芯操控爐具的烹調溫度、時間、鍋具識別，賦予爐具超強功率鎖定技術。
The core of the cooker, the digital control box empowers the equipment to precisely control temperature levels and time, recognize cookware and stabilize power output.



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

獨特坑槽設計 散熱強勁迅速 Special Multi-Tunnel Design that Maximizes Cooling Performance



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.

獨特坑槽設計 Special Multi-Tunnel Design

散熱片備有獨特坑槽設計，當熱力被吸至散熱片後會隨坑槽極速釋出。

The heat sink is crafted with multiple tunnels which significantly expedite heat release.

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.



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