

真空慢煮3部曲

Three Easy Steps of Sous Vide Cooking



將食物放入真空保鮮袋，拉上封口拉鏈密封好。
Fill and seal the vacuum zipper bag that comes with the Vacuum Sealer properly.



將充電真空保鮮機的吸嘴對準保鮮袋的抽氣閥，按下電源鍵抽真空。
Press vacuum sealer tip flat against air valve. Press the ON button to remove air from bag.



真空抽氣完成後放入裝有合適水溫的鍋中慢煮食物至所需程度。
Put the vacuum zipper bag into the cooker that is filled with water at suitable temperature.



配合**低溫慢煮機**輕鬆做到近乎完美的佳餚，配合智能 App 控制，讓頂級廚藝大師為您私家炮製米芝蓮級美饌。With the SOUS VIDE PRO, you can also effortlessly prepare delicate cuisine, serve up selected private recipes from five-star chefs with a simple tap on the app. Let top chefs cook Michelin level Sous Vide cuisines exclusively for you.

規格 Specifications	
型號 Model	VAS-300
功率 Power	2.96 Wh
電池 Battery Capacity	800 mAh
電壓 Voltage	輸入 Input 3.7V - 160mA, 輸出 Output 3V
產品尺寸 Product Dimensions	(H) 115 (W) 50 (D) 50 mm
淨重 Net Weight	150g + 14 g
規格和設計如有變更，恕不另行通知。 Specifications are subject to change without prior notice.	

隨機配件 Supplied Accessories	
4種真空保鮮袋尺寸 4 Size Vacuum Zipper Bag	
26 x 34cm (1個/pcs)	22 x 34cm (2個/pcs)
26 x 28cm (2個/pcs)	22 x 21cm (1個/pcs)
1條USB電源線 1 USB Cable	
1個密封夾 1 Slipping Clip	

另購配件 Additional Accessories	
2種真空保鮮袋尺寸 2 Size Vacuum Zipper Bag	
VAS-SET1	22 x 34cm (5個/pcs)
	26 x 28cm (5個/pcs)
1個密封夾 1 Slipping Clip	

產品規格及設計如有變更，恕不另行通知。最新版本以www.germanpool.com網上版為準。
Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.
中英文版本如有出入，一概以中文版為準。
If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

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更多產品資訊

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VAS-300-PS-18(1,1)

GERMAN POOL 德國寶

SINCE 1982

榮獲香港品牌局頒授
卓越品牌及10年成就獎

全新

USB充電真空保鮮機

真空慢煮好拍檔 | VAS-300

真空慢煮好拍檔

Perfect for Sous Vide Cooking



什麼是真空慢煮？What is Sous Vide Cooking?
真空慢煮 (Sous Vide Cooking) 起源於法國，是一種將食物裝入塑膠袋真空密封，然後放入47-88°C的恆溫熱水中進行烹調的手法。現時，真空慢煮已經成為法國頂級廚師培訓之中一個重要的項目。
Sous Vide cooking is a French cooking method that food is sealed in airtight plastic bags then placed in a water bath at 47-88°C.



真空慢煮有何好處？Benefits of Sous Vide Cooking?
將食物真空密封後烹調，能抑制食物在烹調過程中氧化產生的異味，以及減少在烹調時水分和味道的蒸發流失，令食物保持原汁原味。
Vacuum sealing the food keeps in juices and aroma that otherwise would be lost. Oxidation and off-flavor during cooking is reduced.



低溫烹調 鎖住食物營養 Low Temperature Cooking
真空慢煮並不是簡單的低溫煮食，更要求烹調溫度保持恒定。精確的溫度控制更易掌握食物的生熟程度，漸進式的受熱讓食物質地更均勻鮮嫩，同時有效避免高溫對食物營養的破壞，鎖住精華，更加健康。
Sous Vide calls for constant cooking temperature. Precise control of cooking can be achieved with precise temperature control. Low temperature cooking locks the essence and nutrition of ingredients.

USB充電真空保鮮機

USB Handheld Vacuum Sealer



一按抽真空

只需對準真空保鮮袋的抽氣閥，一按下真空保鮮機的開關鈕，便會自動抽真空直至達到最佳真空狀態。

One-push Vacuum

Press the ON button. The Vacuum Sealer automatically sucks air to gain optimal vacuum state.



易拆易清潔

易拆式設計，只需旋轉拔出抽氣頭即可清理雜質，清潔維護簡單方便。

Easy-to-clean

Removable chamber makes maintenance easier.



輕巧易使用

手提設計，機身輕巧，除一般家用外，旅行或戶外露營都方便攜帶使用。

Compact Design

Petite handheld design makes it possible for home use, travel, or even outdoor activities.



USB
RECHARGEABLE

USB供電方式

USB又電靈活方便，可使用長達1.5小時。

USB Rechargeable

Up to 1.5 hours battery life after recharge.

行李位更見使 More Luggage Space



用真空保鮮機將物品抽真空後存放，能讓行李箱騰出寶貴空位，助你用盡行李箱每一寸空間。

Using the vacuum sealer to vacuum store different items can effectively free up more space in your luggage case. Maximize the limited space when travelling.

食品真空保鮮 Food Vacuum Preservation



有效隔離水分與空氣，抑制微生物及細菌的生長，抵抗氧化，食物保鮮時間更長、更新鮮，存放期延長3-5倍！

Effectively isolates moisture and air, inhibits the growth of microorganisms and bacteria, resists oxidation, and keeps food fresh. Storage period is extended by 3 to 5 times!



真空防潮防霉，特別適合保存茶葉、海味、餅乾等易受潮變質的食品。

This is especially suitable for preserving tea leaves, biscuits, and other foods that are susceptible to moisture deterioration.

真空醃漬食物 Vacuum Pickled Food



真空環境下，醬汁的吸收會加速，不僅能夠縮短醃漬的時間，醬汁均勻滲透更有利於味道的附著，增添濃郁滋味。

In a vacuum environment, the absorption of the sauce will be accelerated, which not only shortens the time of pickling, but also unifies the marinating process. It will allow for a more balanced and even taste.

真空保鮮袋

Vacuum Zipper Bag



不含雙酚A

選用FDA美國權威食品藥品管理認可的安全材料，不含雙酚A(BPA)，可放心烹調或儲存嬰兒食品。

BPA-Free

All materials are recognized by FDA and can be used for cooking or infant food storage.



雙重密封

雙扣封口設計確保袋口緊密扣合；配合創新密封紋理層，防止抽氣後產生氣泡，達到更好的真空密封效果。

Double Seal

Double zipper closure ensures a tight seal. Textured layer design prevents air bubbles after air exhaust.



單向抽氣孔

保鮮袋的抽氣孔採用單向氣流設計，只可抽出袋內的空氣，並有效阻擋外部空氣進入袋內，保持真空密封狀態。

Non-return Air Valve

Air can only be exhausted. Non-return air valve keep air from getting into the vacuum zipper bag.



多功能用途

真空保鮮袋有效防潮防塵抗菌，適合保存食物及物品，更適用於冰箱冷藏、醃漬食品甚至真空慢煮烹調。

Multi-functions

The reusable bags are designed for Sous Vide cooking. Also suitable for food and item storage, refrigerating and marinating.

USB充電真空保鮮機特色食譜

USB Handheld Vacuum Sealer Recipe

安格斯牛柳配紅酒汁 Angus Beef with Red Wine Sauce



圖片只供參考，實際效果可能有所不同
Photos are for reference only, actual results may vary.

Ingredients 1 slice (~350 g) 4 pcs 10 g 1 pc 1 tbsp	Angus Beef Mushroom(sliced) Butter Red Onion Flour	材料 安格斯牛柳 1塊 (約350克) 磨菇 (切片) 4粒 牛油 10克 紅洋蔥 1個 麵粉 1湯匙
Seasoning To Taste To Taste 1 tbsp	Sea Salt Ground Black Pepper Olive Oil	調味料 海鹽 適量 黑胡椒碎 適量 橄欖油 1湯匙
Sauce 300 ml 150 ml To Taste 2 tbsp	Beef Stock Red Wine Dried Rosemary Honey	汁料 牛肉湯 300毫升 紅酒 150毫升 乾迷迭香 少許 蜜糖 2湯匙
Steps 1.Look the Circulator on the water container. Set the time to 2 hours and temperature at 59°C. 2.Rub seasonings all over the beef. Put into the vacuum zipper bag. Seal with the Vacuum Sealer. 3.When the water reaches the desired temperature, place the bag into the water bath. Cook for 2 hours. 4.In a saucepan, sauté butter, red onions and flour. Add sauce ingredients and mushrooms. Cook until sauce thickened. 5.Remove the beef from the bag. Burn both sides with a blowtorch or sear in a hot pan. Serve with red wine sauce.		做法 1.慢煮機放入容器內，加水，調至建議59°C及2小時。 2.調味料均勻塗於牛柳上，再把牛柳放入真空保鮮袋，以真空機抽真空。 3.水溫達到指定溫度後，把牛柳連真空袋放入鍋內，烹煮2小時。 4.鍋中放入牛油、紅洋蔥和麵粉爆香，加入汁料及磨菇煮至濃稠，盛起備用。 5.從真空袋中取出牛柳，塗上牛油，用火槍炙燒或放入平底鍋以大火煎至表面香脆微焦，淋上紅酒汁同吃即可。

三文魚配黑醋汁 Salmon with Balsamic Vinegar Sauce



圖片只供參考，實際效果可能有所不同
Photos are for reference only, actual results may vary.

Ingredients 1 pc (300 g) To Taste	Salmon (Rinsed and pat dried) Olive Oil	材料 三文魚 (洗淨抹乾) 1塊 (約300克) 橄欖油 適量
Seasoning 1/8 tsp 1/4 tsp	Black Pepper Salt	調味料 黑胡椒 1/8 茶匙 鹽 1/4 茶匙
Sauce 3 tbsp 40 g (adjust to taste) 2 tsp 2 tbsp	Balsamic Vinegar Brown Sugar Light Soy Sauce Water	汁料 意大利黑醋 3湯匙 紅糖 40克(可因應口味增減) 生抽 2茶匙 水 2湯匙
Steps 1.Lock the Circulator on the water container. Set the time to 40 Minutes and temperature at 56°C. 2.Cut the salmon in half. Apply seasonings on both sides evenly. Coat with olive oil. 3.Put the fish into the vacuum zipper bag. Seal with the Vacuum Sealer. 4.When the water reaches the desired temperature, place the bag into the water bath. Cook for 40 minutes. 5.Bring the sauce ingredients to a boil with olive oil. Remove from heat when the sugar completely dissolves. 6.Remove the fish from the bag and pour the balsamic vinegar sauce on top. Serve hot.		做法 1.慢煮機放入容器內，加水，調至建議56°C及40分鐘。 2.三文魚切成兩件，兩面均勻塗上調味料，再以橄欖油塗勻三文魚。 3.魚肉放入真空保鮮袋，以真空機抽真空。 4.水溫達到指定溫度後，把魚肉連袋放入鍋內，烹煮40分鐘。 5.將醬汁材料煮滾，待糖完全溶解後離火。 6.從真空袋中取出魚肉上碟，將黑醋汁淋在魚上，趁熱享用。