

**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

German Pool

Professional Series





德國寶商用專業電磁爐系列 — 高效、節能、清涼廚房  
German Pool Professional Series — the Green, Efficient Solution for  
Your Commercial Kitchen



二合一電磁蒸烤焗爐  
2-in-1 Induction Combi Steam Oven



中式電磁三門蒸櫃  
Induction 3-deck Steam Cabinet



中式電磁小炒爐連後水  
Induction Wok with Rear Stock Pot



中式電磁七星蒸爐  
Induction Dim Sum Steamer



電磁矮仔型湯爐  
Induction Low Range Stock Cooker



自動升降電磁炸爐  
Automatic Lifting Induction Deep Fryer



電磁坑扒爐  
Induction Grill-Marker Griddle



電磁平頭爐連下焗爐  
Induction Flat Range with Oven



二合一電磁蒸烤焗爐

2-in-1 Induction Combi Steam Oven

CP80, CP105, CP189

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自動化標準操作 一按即製百變中西美食

Automatic Standard Control, Quick Touch Operation

- 自定烹調步驟，可度身設定烹調濕度、溫度和時間，無限量儲存並可隨時調用，再次烹調相同菜品時只需一鍵即可輕鬆搞定；
- 可將烹調步驟自動標準化，任何人都能輕鬆操作，確保品質穩定；
- 輕觸式電子控制，蒸、烤、烘烤、乾烤、蒸烤及全自動加濕等多種烹調功能，一按即製中西美食；
- 採用熱風循環系統，均勻受熱，烹調燒鵝、燒鴨、烤乳豬，比傳統更快，效果更好；
- 獨享微電腦變頻技術，自動調節蒸氣、熱氣對流和高溫蒸煮等不同加熱方式，輕鬆解決食物燒焦現象，同時滿足即叫即蒸烤食物，提高廚師工作效率；
- PID曲線控溫技術，精準定時定溫烹調，全面實現蒸、烤、燜、燉、焗、煎及蒸烤等各類烹調方式；
- 可自選升級Wi-Fi控制功能，實現遙距檢測、調控烹調溫度和時間，確保菜式品質統一；
- 一鍵自動清潔功能，輕鬆徹底清洗爐內油漬，不費力；
- 不銹鋼可調節支腳，確保產品平穩擺放。

適合：酒樓、餅房、宴會廚房

產品規格 Specifications

類別 Category	二合一電磁蒸烤焗爐 2-in-1 Induction Combi Steam Oven	二合一電磁蒸烤焗爐 2-in-1 Induction Combi Steam Oven	二合一電磁蒸烤焗爐 2-in-1 Induction Combi Steam Oven
型號 Model	CP80	CP105	CP189
額定功率 Rated Power (kW)	10kW	10kW	20kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz
盤數 No. of Trays	6	10	20
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)870 x (D)770 x (H)800	(W)870 x (D)770 x (H)1050	(W)870 x (D)770 x (H)1890

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中式電磁三門蒸櫃

Induction 3-deck Steam Cabinet

ST-ID3-9, ST-ID3-12

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5分鐘速熱 聚能蒸煮高效率

5 Minute Quick Heat for Higher Efficiency

- 採用緊湊型的高頻加熱線盤，體積小功率大，從冷水到出蒸氣只需短短5分鐘。
- 內嵌智能保護模組，可以測量水垢厚度及水位。最大程度的保護水箱，防止乾燒損壞。
- 科學的保養預警系統，自動跟蹤設備使用情況，運行狀態，自動給出合理維護信息。
- 可選配自動排污系統，設備可自動維護。

適合：酒店、宴會廳、會所、酒樓、茶餐廳

產品規格 Specifications

類別 Category	中式電磁三門蒸櫃 Induction 3-deck Steam Cabinet	中式電磁三門蒸櫃 Induction 3-deck Steam Cabinet
型號 Model	ST-ID3-9	ST-ID3-12
額定功率 Rated Power (kW)	30kW	30kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)900 x (D)810 x (H)1850	(W)1200 x (D)810 x (H)1850

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中式電磁小炒爐/中式電磁小炒爐連後水

Induction Wok / Induction Wok with Rear Stock Pot

WO-ID-NWAT/7, WO-ID-NWAT/9, WO-ID-WAT/7, WO-ID-WAT/9

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座地式 Free Standing  
可選擇連後水鏟型號 Choice of Rear Stock Pot

## 拋鑊翻炒 易如反掌

### Wok-Tossing with Ease

- 專業烹調系統，高品質、高性能烹飪
- 微晶鍋底採用耐高溫隔熱塗層，既防水又隔熱，徹底解決高溫油炸問題；
- LED 點陣中文顯示屏，採用防水灌封技術；
- 首創生鐵鍋自動識別，傳導熱量均勻；
- 拋鍋零等待技術，15cm距離內持續加熱，更勝明火拋鍋翻炒效果；
- 360° 旋轉開關，輕鬆控制 8 檔火力；
- 自動鍋具探測功能，安全節能；
- 快速加熱，高效控溫，智能操作，方便簡易；
- 帶儲物櫃，收納存放物品；
- 鍋徑  $\phi$  400mm 微晶凹板，配500mm 鐵鍋；
- 易於清潔，設計和結構特點滿足衛生標準

適用於：飯堂，茶餐廳

#### 產品規格 Specifications

類別 Category	中式電磁小炒爐 Induction Wok	中式電磁小炒爐 Induction Wok	中式電磁小炒爐連後水 Induction Wok with Rear Stock Pot	中式電磁小炒爐連後水 Induction Wok with Rear Stock Pot
型號 Model	WO-ID-NWAT/7	WO-ID-NWAT/9	WO-ID-WAT/7	WO-ID-WAT/9
額定功率 Rated Power (kW)	10kW	15kW	15kW	15kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
後水鏟數 No. Stock Pots	0	0	1	1
鍋徑 Pan size (mm)	$\phi$ 400mm	$\phi$ 400mm	$\phi$ 400mm	$\phi$ 400mm
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)800 x (D)750 x (H)850	(W)800 x (D)900 x (H)850	(W)1200 x (D)750 x (H)850	(W)1200 x (D)900 x (H)850

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中式電磁小炒爐連後水

Induction Wok with Rear Stock Pot

WO-ID-4W2-1, WO-ID-4W2-1B, WO-ID-4W2-2

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座地式 Free Standing

## 瞬間升溫 鑊氣強勁

### Potent Power Stir Fry

- 隔離式感應加熱，安全可靠，比燃油燃氣節能60%以上；
- 微晶鍋底採用耐高溫隔熱塗層，既防水又隔熱，徹底解決高溫油炸問題；
- 首創生鐵鍋自動識別，均勻傳導熱量；
- 採用先進的電磁感應加熱技術，讓鍋具直接快速均勻受熱，拋鍋零等待技術，15cm距離內持續加熱，更勝明火拋鍋翻炒效果；
- 主機板採用模組化設計，方便檢修；
- 快速加熱， 高效控溫， 智能操作， 方便簡易；
- 加熱鍋具不與金屬接觸，更加安全；
- 自動鍋具檢測功能，安全節能；
- 易於清潔，設計和結構特點滿足衛生標準。

適用於：酒店、宴會廳、飯堂

#### 產品規格 Specifications

類別 Category	中式電磁小炒爐連後水 Induction Wok with Rear Stock Pot	中式電磁小炒爐連後水 Induction Wok with Rear Stock Pot	中式電磁小炒爐連後水 Induction Wok with Rear Stock Pot
型號 Model	WO-ID-4W2-1	WO-ID-4W2-1B	WO-ID-4W2-2
額定功率 Rated Power (kW)	15kWx2	15kWx2	15kWx2
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz
後水鏟數 No. Stock Pots	1	1	2
爐頭數 No. of Tops	2	2	2
鍋徑 Pan size (mm)	$\phi$ 400	$\phi$ 400	$\phi$ 400
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)1800 x (D)900 x (H)(800+450)	(W)1800 x (D)1100 x (H)(800+450)	(W)2000 x (D)1100 x (H)(800+450)

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中式電磁大炒爐

Induction Large Fryer

WO-IDB-6B, WO-IDB-7B, WO-IDB-8B, WO-IDB-9B, WO-IDB-10B, WO-IDB-12B

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中式電磁大炒爐

Induction Large Fryer

WO-IDB-6(2), WO-IDB-7(2), WO-IDB-8(2), WO-IDB-9(2), WO-IDB-10(2)

GERMAN POOL

PROFESSIONAL



座地式 Free Standing

持續大火力 超大烹調容量

Continuous Power and Large Capacity

- 隔離式感應加熱，快速達溫，智能操作，安全可靠，比燃油燃氣節能60%以上；
- 360°旋轉開關，輕鬆控制8檔火力，能夠以低功率烹製精美小食，或者以高功率進行快速烹飪；
- 獨有的電子機芯控制台，多種程式植入，根據不同的菜品精準預設烹調時間、溫度、功率；
- 主機板採用模組化設計，方便檢修；
- 集多項專利技術於一身，鍋體與灶台無縫焊接，堅固耐用易於清潔；
- 恆溫控制技術，最大程度的減少熱量分散讓菜餚更美味。

- Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
- Rotary switch gives you easy control over 8 different heat levels available.
- Easy-to-read digital display and pre-programmed food setting, preset cooking time, temperature and power.
- Modular design of the main panel makes inspection and repair easy.
- Multiple patents in one cooker; pot seamlessly embedded into the stove; solid, durable and easy to clean.
- Advanced temperature control technology helps reduce heat loss and dispersion to the highest extent.

適合：中央廚房、院舍、宴會廳、酒店、酒樓

Suitable for: Central kitchens, Canteens, Banquet Kitchens, Hotels, Chinese Restaurants

產品規格 Specifications

類別 Category	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer
型號 Model	WO-IDB-6B	WO-IDB-7B	WO-IDB-8B	WO-IDB-9B	WO-IDB-10B	WO-IDB-12B
額定功率 Rated Power (kW)	15kW	18 kW	20 kW	25 kW	30 kW	30 kW
電壓 Voltage / 頻率 Frequency	380V/500Hz	380V/500Hz	380V/500Hz	380V/500Hz	380V/500Hz	380V/500Hz
爐頭數 No. of Tops	1	1	1	1	1	1
鍋徑 Pan Diameter (mm)	Φ600	Φ700	Φ800	Φ900	Φ1000	Φ1200
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)900 x (D)900 x (H)(800+450)	(W)1100 x (D)1100 x (H)(800+450)	(W)1100 x (D)1100 x (H)(800+450)	(W)1200 x (D)1200 x (H)(800+450)	(W)1200 x (D)1300 x (H)(800+450)	(W)1400 x (D)1500 x (H)(800+450)

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座地式 Free Standing

持續大火力 超大烹調容量

Continuous Power and Large Capacity

- 易於清潔，設計和結構特點滿足衛生標準；
- 智能控制系統高效監控，降低能源消耗；
- 快速加熱，高溫保護，智能操作，方便簡易；
- 隔離式感應加熱，安全可靠，比燃油燃氣節能60%以上；
- 主機板採用灌封技術防潮技術，有效抗氧化、潮濕、腐蝕等；
- 整機使用優質不銹鋼製造，加強結構設計，確保安全及堅固耐用

- Easy to clean; designed and constructed to meet hygiene standards.
- Intelligent control system to lower energy consumption.
- Rapid heating, efficient temperature control, smart operation, user-friendly.
- Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
- The main panel's sealing and moisture proof technology is efficient in resisting oxidation, moisture and erosion.
- Made of stainless steel; safe, solid and durable.

適合：中央廚房、院舍、宴會廳、酒店、酒樓

Suitable for: Central kitchens, Canteens, Banquet Kitchens, Hotels, Chinese Restaurants

產品規格 Specifications

類別 Category	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer	中式電磁大炒爐 Induction Large Fryer
型號 Model	WO-IDB-6(2)	WO-IDB-7(2)	WO-IDB-8(2)	WO-IDB-9(2)	WO-IDB-10(2)
額定功率 Rated Power (kW)	15kWx2	18kWx2	20kWx2	25kWx2	30kWx2
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
爐頭數 No. of Tops	2	2	2	2	2
鍋徑 Pan Diameter (mm)	Φ600	Φ700	Φ800	Φ900	Φ1000
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)1800 x (D)1100 x (H)(800+450)	(W)1800 x (D)1100 x (H)(800+450)	(W)2000 x (D)1200 x (H)(800+450)	(W)2200 x (D)1200 x (H)(800+450)	(W)2200 x 1300 x (H)(800+450)

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# 中式電磁組合炒爐

## Induction Combination Cooker

WO-IDM-4/6, WO-IDM-4/7, WO-IDM-4/8, WO-IDM-4/9

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座地式 Free Standing

可自由配搭大小炒爐 Can choose Wok/ Fryer combination

## 靈活組合 瞬間升溫 火力強勁

### Flexible Combination, Quick & Powerful

- 鍋底採用耐高溫隔熱塗層，既防水又隔熱，徹底解決高溫油炸問題；
- 火力控制採用高精度的霍爾防水感應技術，精準控制8檔火力，讓廚師精確把握烹製菜品的火候；
- 隔離式感應加熱，防乾燒保護，安全可靠，比燃油燃氣節能60%以上；
- 拋鍋零等待技術，15cm距離內持續加熱，更勝明火拋鍋翻炒效果；
- 先進聚磁技術，實現大面積均勻加熱，極高的熱轉換效率；
- 快速加熱，高效控溫，智能操作，使用安全；
- 人性化結構設計，方便烹炒，燉煮同步進行；
- 主機板採用模組化設計，方便檢修；
- LED中文顯示，即時準確掌控烹飪時間和溫度；
- 整機使用優質不銹鋼製造，加強結構設計，確保安全及堅固耐用

適合：各大小型餐廳，場地

- The isolated bottom effectively tackles problems faced with high-temperature frying.
- Highly accurate water sensor allows for up to 8 heat-level options, users can control heat with absolute precision.
- Isolated induction heating effectively prevents dry-burning of the cookware, ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
- Effectively replicates stir-fry effect within 15cm distance of wok tossing.
- The advanced magnetic aggregation technique results in a high thermal conversion rate that allows heat to be evenly distributed to a larger surface.
- Rapid heating, efficient temperature control, smart operation, safe to use.
- Smart-design, convenient; cooking and stewing can take place simultaneously.
- Modular design of the main panel makes inspection and repair easy.
- LED display in Chinese enables you to set the desired time and temperature with ease.
- The reinforced design allows the stainless steel induction cooker cabinet to be safe and durable.

Suitable for: Restaurants of different sizes

### 產品規格 Specifications

類別 Category	中式電磁組合炒爐 Induction Combination Cooker	中式電磁組合炒爐 Induction Combination Cooker	中式電磁組合炒爐 Induction Combination Cooker	中式電磁組合炒爐 Induction Combination Cooker
型號 Model	WO-IDM-4/6	WO-IDM-4/7	WO-IDM-4/8	WO-IDM-4/9
額定功率 Rated Power (kW)	(15+15)kW	(15+18)kW	(15+20)kW	(15+25)kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
鍋徑 Pan Diameter (mm)	Φ400 + Φ600	Φ400 + Φ700	Φ400 + Φ800	Φ400 + Φ900
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)1800 x (D)1100 x (H)(800+450)	(W)2000 x (D)1100 x (H)(800+450)	(W)2000 x (D)1100 x (H)(800+450)	(W)2100 x (D)1200 x (H)(800+450)

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# 中式電磁七星蒸爐

## Induction Dim Sum Steamer

ST-IDD-1, ST-IDD2

GERMAN POOL



PROFESSIONAL



可選擇單頭或雙頭型號 Choice of Single or Double Hob

## 5分鐘速熱 蒸氣量大強勁

### 5 Minute Quick Heat, Rapid Circulation

- 隔離式感應加熱，安全可靠；
- 採用緊湊型的高頻加熱線盤，體積小功率大，從冷水到出蒸氣只需短短5分鐘；
- 內嵌智能保護模組及水垢提示功能，可以測量水垢厚度及水位，最大程度的保護水箱，防止乾燒；
- 主機板採用模組化設計，方便檢修；
- 快速加熱，高效控溫，智能操作，方便簡易；
- 可選配自動排汙系統，設備可自動維護；
- 科學的保養預警系統，自動跟蹤設備使用情況，運行狀態，自動給出合理維護資訊。
- 配Φ530mm蒸籠底座選配1：配粉爐1套
- 選配2：配七星蒸籠板1、2個

適合：會所、點心連鎖店、酒樓

### 產品規格 Specifications

類別 Category	中式電磁七星蒸爐 Induction Dim Sum Steamer	中式電磁七星蒸爐 Induction Dim Sum Steamer
型號 Model	ST-IDD-1	ST-IDD-2
額定功率 Rated Power (kW)	20kW	20kWx2
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz
爐頭數 No. of Hobs	1	2
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)800 x (D)750/900 x (H)(800+450)	(W)1600 x (D)900 x (H)800

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# 電磁小炒爐

## Induction Wok

WO-ID-4W, WO-ID-4WB

GERMAN POOL



PROFESSIONAL







## 瞬間升溫 均勻受熱

### Rapid Heating Distribution

- 首創生鐵鍋自動識別，傳導熱量均勻；
  - 火力控制採用高精度的霍爾防水感應技術；
  - 拋鍋零等待技術，15cm距離內持續加熱，更勝明火拋鍋翻炒效果；
  - 微晶鍋底採用耐高溫隔熱塗層，既防水又隔熱，徹底解決高溫油炸問題；
  - LED點陣中文顯示屏，採用防水灌封技術；
  - 主機板採用模組化設計，方便檢修；
  - 快速加熱，高效控溫，智能操作，方便簡易；
  - 自動鍋具探測功能，安全節能；
  - 易於清潔，設計和結構特點滿足衛生標準。
- Cast-iron pot recognition technology, rapid heat distribution.
  - Heat levels controlled by advanced waterproof technology.
  - Effectively replicates stir-fry effect within 15cm distance of wok tossing.
  - The isolated bottom effectively tackles problems faced with high-temperature frying.
  - LED Display uses waterproof sealing technique.
  - Modular design of the main panel makes inspection and repair easy.
  - Rapid heating; efficient temperature control, smart operation, easy to use.
  - Automatic detection of cookware; safe and energy-efficient.
  - Easy to clean; designed and constructed to meet hygiene standards.

適用於：酒店、宴會廳、院舍

Suitable for: Hotels, Banquet Kitchens, Canteens

#### 產品規格 Specifications

類別 Category	電磁小炒爐 Induction Wok	電磁小炒爐 Induction Wok
型號 Model	WO-ID-4W	WO-ID-4WB
額定功率 Rated Power (kW)	15kW	15kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz
爐頭數 No. of Tops	1	1
鍋徑 Pan Diameter (mm)	Φ400	Φ500
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)1100 x (D)1100 x (H)(800+450)	(W)1200 x (D)1100 x (H)(800+450)

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# 電磁矮仔型湯爐

## Induction Low Range Stock Cooker

LR-ID-15, LR-ID-12(2), LR-ID-15(2)

GERMAN POOL



PROFESSIONAL







可選擇單頭或雙頭型號 Choice of Single or Double Stock Cooktop

## 防爆耐衝擊 均勻加熱 變頻慳電

### Efficient Heat Distribution & Robust Build

- 高剛性結構，防爆防衝擊板，承重100Kg壓力衝擊，耐磨損，堅固耐用；
  - 超溫保護，預設控溫功能；
  - 平板式疊層高頻線盤和聚磁技術，可以均勻地加熱湯桶底面，輕輕鬆鬆煲出老火靚湯；
  - 隔離式加熱，安全可靠，比燃油燃氣節能60%以上；
  - 主機板採用模組化設計，方便檢修；
  - LED顯示屏，IP65標準防水設計；
  - 獨特的變頻散熱系統，精準控制時間和溫度，更節能；
  - 快速加熱，高效控溫，智能操作，方便簡易
- Highly rigid structure; reinforced panel that can withstand impact up to 100kg; solid and durable.
  - Overheat protection and preset temperature monitoring.
  - High-frequency heating coil and magnetic aggregation technology can distribute evenly to the bottom of the soup pot, empowering you to make delicious traditional soup.
  - Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
  - Modular design of the main panel makes inspection and repair easy.
  - LED Display; IP65 standard waterproof design.
  - Specially designed inverter cooling system that is more energy-saving as time and temperature are efficiently regulated.
  - Rapid heating, efficient temperature control, smart operation, user-friendly.

適用於：酒店、宴會廳、院舍

Suitable for: Hotels, Banquet Kitchens, Canteens

#### 產品規格 Specifications

類別 Category	電磁矮仔型湯爐 Induction Low Range Stock Cooker	電磁矮仔型湯爐 Induction Low Range Stock Cooker	電磁矮仔型湯爐 Induction Low Range Stock Cooker
型號 Model	LR-ID-15	LR-ID-12(2)	LR-ID-15(2)
額定功率 Rated Power (kW)	15kW	12kWx2	15kWx2
微晶板直徑 Pan size (mm)	380V/50Hz	380V/50Hz	380V/50Hz
電壓 Voltage / 頻率 Frequency	Φ428	Φ428	Φ428
爐頭數 No. of Tops	1	2	2
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)600 x (D)750 x (H)(450+800)	(W)1400 x (D)750 x (H)(450+800)	(W)1400 x (D)750 x (H)(450+800)

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# 自動升降電磁炸爐

## Automatic Lifting Induction Deep Fryer

FR-IDA-3, FR-IDA-4

GERMAN POOL

PROFESSIONAL



座地式 Free Standing

可選擇3個或4個炸籃型號 Choice of 3 or 4 Basket model

## 專利導油技術 自動翻滾 完美油炸效果

### Patented Automatic Oil Diversion Technology

- 全自動升降炸爐，採用電磁感應加熱無極變頻、變功率技術，比傳統油炸爐節能30%以上；
- 專利導油動向板設計，無泵循環技術，讓油自動翻滾，避免食物相互黏貼，讓每一次出品都能達到完美的效果；
- 採用PID演算法人工智能控制系統，實現即時探測炸爐溫度，精準控溫，延長食油使用週期，避免頻繁換油；
- 變頻加熱，火力強勁而均勻，確保油炸效果，無需返炸；
- 自動升降功能，有效防止過度烹調，避免浪費食材同時節省人手；同步烹調，確保每一個炸籃的油炸效果都一致；
- 特設超溫保護、自動檢測保護措施；
- 高檔不銹鋼立體三防保護、防輻射機殼設計；
- 智能操作、精準到秒的時間設定，配備6種智能油炸模式、即可同時操控。

適合：連鎖餐廳、食堂、咖啡室

- Uses electric induction. With the built-in inverter technology, it is 30% more energy efficient than traditional fryers.
- Circulatory design of the main panel increases oil circulation, food is perfectly deep fried avoiding sticking
- PID controller which enables temperature precision, reducing oil changes.
- Thermal controls allow even distribution ensuring fryer quality
- Automated lift function prevents overcooking, avoid wastage and maintain consistent results
- Special protection, automated safety measures
- Stainless Steel Multi-directional protection, radiation prevention design.
- Smart controls, precision controls to the seconds, 6 preset fryer modes.

Suitable for: Chain Restaurants, Canteens, Cafes

#### 產品規格 Specifications

類別 Category	自動升降電磁炸爐 Automatic Lifting Induction Deep Fryer	自動升降電磁炸爐 Automatic Lifting Induction Deep Fryer
型號 Model	FR-IDA-3	FR-IDA-4
額定功率 Rated Power (kW)	10kW	10kWx2
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz
炸籃數 No. of Baskets	3	4
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)800 x (D)900 x (H)850	(W)1000 x (D)900 x (H)850
炸籃尺寸闊x深x高 (毫米) Fryer Basket Dimensions WxDxH (mm)	(W)300 x (D)200 x (H)135	(W)300 x (D)200 x (H)135

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# 電磁炸爐

## Induction Deep Fryer

FR-ID-8/7, FR-ID-8/9, FR-ID-16/7, FR-ID-16/9

GERMAN POOL

PROFESSIONAL



可選擇單缸或雙缸型號 Choice of Single or Double Tank

## 先進油溫控制技術 無需頻繁更換食油

### Advanced Thermal Control for Less Oil Changes

- 專利導油動向板設計，無泵循環技術，讓油自動翻滾，避免食物相互黏貼，讓每一次出品都能達到完美的效果；
- 採用PID演算法人工智能控制系統，實現即時探測炸爐溫度，精準控溫，延長食油使用週期，避免頻繁換油；
- 變頻加熱，火力強勁而均勻，確保油炸效果，無需返炸；
- V型缸體，特定的加熱線盤，缸體內部熱量均勻分佈，自動避讓殘渣存留區域，提高油的使用次數；
- 炸爐蓋面採用推拉式設計，有效防止粉塵和害蟲進入；
- 主板採用模組化設計，方便檢修；
- 增加油和加熱體的換熱面積，使油快速均勻升溫。

適合：連鎖餐廳、食堂、咖啡室

- Rapid temperature, efficient temperature control, intelligent operation, convenient and simple.
- V-type cylinder and a special heating coil to ensure uniform heat within the cylinder block; storage area for residue to improve the frequency of oil use.
- Fryer cover push-pull treatment, effectively prevent dust and pests from entering.
- Modular design of the main panel makes inspection and repair easy.
- Temperature controlled through channel frequency will automatically adjust
- Increased surface area of the heating area allows quick heating for oil and evenly distributed temperature.
- Patented flattop design that lets oil heat

Suitable for: Chain Restaurants, Canteens, Cafes

#### 產品規格 Specifications

類別 Category	電磁炸爐 Induction Deep Fryer	電磁炸爐 Induction Deep Fryer	電磁炸爐 Induction Deep Fryer	電磁炸爐 Induction Deep Fryer
型號 Model	FR-ID-8/7	FR-ID-8/9	FR-ID-16/7	FR-ID-16/9
額定功率 Rated Power (kW)	8kW	8kW	8kWx2	8kWx2
電壓 Voltage / 頻率 Frequency	380/50Hz	380/50Hz	380/50Hz	380/50Hz
缸數 No. of Tanks	1	1	2	2
油容量 Tank Capacity	25	25	25x2	25x2
炸籃 Fryer Basket Size (mm)	290 x 210 x 135	290 x 210 x 135	290 x 210 x 135	290 x 210 x 135
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)750 x (H)850	(W)400 x (D)750 x (H)850	(W)800 x (D)750 x (H)850	(W)800 x (D)900 x (H)850
炸籃 Frying Basket (mm)	(W)300 x (D)200 x (H)135	(W)300 x (D)200 x (H)135	(W)300 x (D)200 x (H)135	(W)300 x (D)200 x (H)135

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## 電磁扒爐 / 電磁坑扒爐

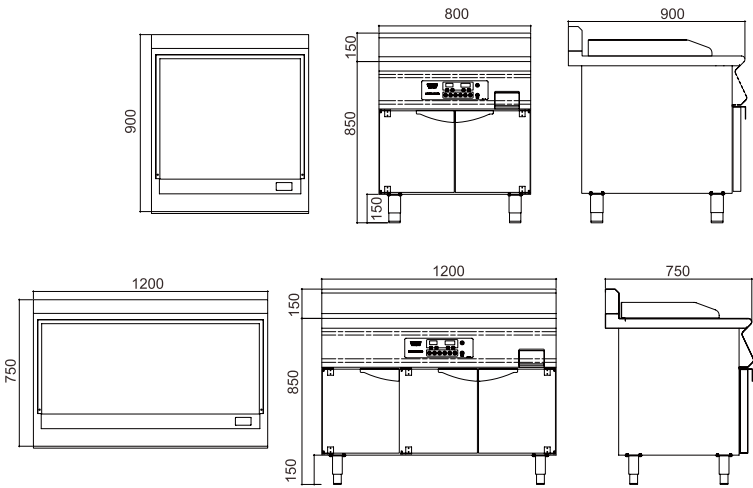
### Induction Griddle /Induction Grill-Marker Griddle

GR-ID-16-7, GR-ID-32-7, GR-ID-48-7, GR-ID-16-9, GR-ID-32-9, GR-ID-48-9, GR-ID-32-71(2), GR-ID-48-71(2), GR-ID-32-91(2), GR-ID-48-91(2)

GERMAN  
POOL



PROFESSIONAL



座地式 Free Standing  
可選擇有坑紋或無坑紋型號 Choice of Griddle with or without Grill-Marker

## 導磁傳熱快 3分鐘可達220°C Magnetic Quick Conduction 3 Minute to 220°C

- 快速加熱，高效控溫，智能操作，方便簡易；
- 快速升溫，3分鐘可達220°C；
- 輕觸式操作面板，簡單易操控；
- PID算法人工智能控制系統，精確的控制溫度；
- 主板採用模組化設計，方便檢修；
- 扒板抗黏特性，易清潔，能給食物帶來良好的著色效果；
- 採用鍍鉻易潔塗層，方便清潔，設計和結構特點滿足衛生標準；
- 根據您的需要選擇平扒或坑扒板；
- 帶儲物櫃，收納存放物品。

- Crispy and moist classic barbecue style.
- Rapid heating, efficient temperature control, smart operation, user-friendly.
- Touch pad interface, smart and simple to use.
- Quick Heating, reach temperature of 220°C in 3 minutes.
- PID controller which enables temperature precision.
- Equipped with oven functions which helps save space.
- Modular design of the main panel makes inspection and repair easy.
- Non-stick flattop, great for preserving natural food colors and brightness.
- Easy to clean; designed and constructed to meet hygiene standards.
- Use the flattop or griddle based on your cooking needs.
- Comes with a cabinet that gives you valuable storage.

適合：專業扒房、西餐廳、會所、日式餐廳

Suitable for: Chain Restaurants, Canteens, Cafes

### 產品規格 Specifications

類別 Category	電磁扒爐 Induction Griddle	電磁扒爐 Induction Griddle	電磁扒爐 Induction Griddle	電磁扒爐 Induction Griddle	電磁扒爐 Induction Griddle	電磁扒爐 Induction Griddle	電磁坑扒爐 Induction Grill- Marker Griddle	電磁坑扒爐 Induction Grill- Marker Griddle	電磁坑扒爐 Induction Grill- Marker Griddle	電磁坑扒爐 Induction Grill- Marker Griddle
型號 Model	GR-ID-16-7	GR-ID-32-7	GR-ID-48-7	GR-ID-16-9	GR-ID-32-9	GR-ID-48-9	GR-ID-32-71(2)	GR-ID-48-71(2)	GR-ID-32-91(2)	GR-ID-48-91(2)
額定功率 Rated Power (kW)	5kW	8kW	10kW	5kW	8kW	10kW	8kW	10kW	8kW	10kW
電壓Voltage / 頻率 Fre-quency	220V/50Hz	380V/50Hz	380V/50Hz	220V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)750 x (H)850	(W)800 x (D)750 x (H)850	(W)1200 x (D)750 x (H)850	(W)400 x (D)900 x (H)850	(W)800 x (D)900 x (H)850	(W)1200 x (D)750 x (H)850	(W)800 x (D)750 x (H)850	(W)1200 x (D)750 x (H)850	(W)800 x (D)900 x (H)850	(W)1200 x (D)900 x (H)850

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## 電磁扒爐連下焗爐

### Induction Griddle with Oven

GR-ID-32-7/5K, GR-ID-48-7/5K, GR-ID-32-9/5K, GR-ID-48-9/5K

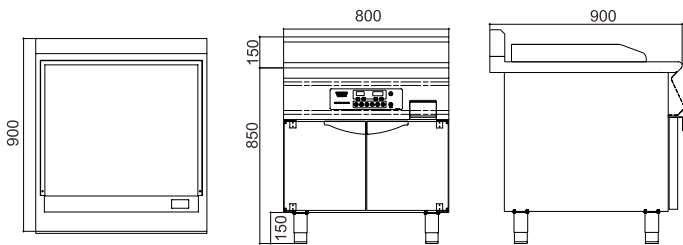
GERMAN  
POOL



PROFESSIONAL



座地式 Free-Standing



## 鍍鉻易潔塗層 輕鬆一抹即潔 Easy to Clean Chrome Plating

- 快速加熱，高效控溫，智能操作，方便簡易；
- 快速升溫，3分鐘可達220°C；
- 自帶下焗爐功能，二合一設計節省空間；
- 輕觸式操作面板，簡單易操控；
- PID算法人工智能控制系統，精確的控制溫度；
- 主板採用模組化設計，方便檢修；
- 創新設計解決傳統焗爐溫度偏差；
- 扒板抗黏特性，易清潔，能給食物帶來良好的著色效果；
- 採用鍍鉻易潔塗層，方便清潔，設計和結構特點滿足衛生標準。

- Rapid heating, efficient temperature control, smart operation, user-friendly
- Touch pad interface, smart and simple to use.
- Rapid temperature rise, elevate to 220°C in 3 minutes.
- PID controlled system which enables temperature precision.
- Equipped with oven functions, it is a space saver.
- Modular design of the main panel makes inspection and repair easy.
- Innovative design which solves the traditional disparity of temperatures.
- Flat top is nonstick and easy to clean, providing restaurant-quality food.
- Easy to clean; designed and constructed to meet hygiene standards.

適合：專業扒房、西餐廳、會所、日式餐廳

Suitable for: Steak Houses, Western Restaurants, Club Houses, Japanese Restaurants

### 產品規格 Specifications

類別 Category	電磁扒爐連下焗爐 Induction Griddle with Oven	電磁扒爐連下焗爐 Induction Griddle with Oven	電磁扒爐連下焗爐 Induction Griddle with Oven	電磁扒爐連下焗爐 Induction Griddle with Oven
型號 Model	GR-ID-32-7/5K	GR-ID-48-7/5K	GR-ID-32-9/5K	GR-ID-48-9/5K
額定功率 Rated Power (kW)	8kW+5kW	10kW+5kW	8kW+5kW	10kW+5kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)800 x (D)750 x (H)850	(W)1200 x (D)750 x (H)850	(W)800 x (D)900 x (H)850	(W)1200 x (D)900 x (H)850

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.



自動升降電磁煮麵爐

Automatic Lifting Induction Noodle Cooker

NB-IDA-7, NB-IDA-9

GERMAN POOL

PROFESSIONAL

電磁煮麵爐

Induction Noodle Cooker

NB-ID-C/7-400, NB-ID-C/9-400, NB-ID-C/7-800, NB-ID-C/9-800, NB-ID-C/7-800C, NB-ID-C/9-800C

GERMAN POOL

PROFESSIONAL



自動化煮麵程序 效果更好更省力

Automatic Noodle Cooking, Efficient and Effective

- 自動升降功能，有效防止過度烹調，避免浪費食材同時節省人手；
  - 智能操作，精準到秒的時間設定，定時升降，無需等候，讓每一次煮麵都能達到理想口感；
  - 採用PID演算法人工智能控制系統，調溫更加簡單、精確；
  - 獨立的控制系統，配備4或6組可獨立定時控制的煮麵麵頭，待機預熱，下麵即煮；
  - 變頻溫度控制，比燃油燃氣節能60%以上；
  - 主機板採用模組化設計，方便檢修；
  - 隔離式感應加熱。特設快速加熱、超溫保護、缺水提示、自動檢測等保護措施；
  - 整機使用優質不銹鋼製造，加強結構設計，確保安全及堅固耐用。
- PID controller which enables temperature precision.
  - Smart Control with precision timer control; automated rise technology ensuring desired results.
  - Independent control system equipped with 6 individual hobs, each with separate stand-by and pre-heat controls.
  - Inverter temperature control which makes it 60% more energy efficient compared with gas cookers.
  - Modular design of the main panel makes inspection and repair easy.
  - Isolated induction heating, safe and reliable; low water detection.
  - The reinforced design allows the stainless steel induction cooker cabinet to be safe and durable.

適合：連鎖餐廳、快餐店、加工食肆、咖啡室

Suitable for: Chain Restaurants, Fast Food Restaurants, Kitchens Handling Processed Foods, Cafes

產品規格 Specifications

類別 Category	自動升降電磁煮麵爐 Automatic Lifting Induction Noodle Cooker	自動升降電磁煮麵爐 Automatic Lifting Induction Noodle Cooker
型號 Model	NB-IDA-7	NB-IDA-9
額定功率 Rated Power (kW)	15kW	15kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz
孔數 No. of Slots	4	6
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)800 x (D)900 x (H)850	(W)800 x (D)900 x (H)850

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確保烹調品質 變頻恆溫不糊底

Effective & Efficient, Durable Non-Stick Surface

- 電磁感應加熱，獨特的無極功率自動恆溫調節，杜絕糊底；
  - 缸體與加熱部分結構分離，容積大，均勻受熱；
  - 易於清潔，設計和結構特點滿足衛生標準；
  - 特設超溫保護、缺水提示、自動檢測等保護措施；
  - 360° 旋轉開關，輕鬆控制8檔火力；
  - 主板採用模組化設計，方便檢修；
  - 主機採用獨特的變頻散熱系統，更節能；
  - 快速加熱，高效控溫，智能操作，方便簡易；
  - 附帶儲物櫃，方便收納存放物品。
- Electric Induction Sensor, unique automatic temperature regulating function. Eliminate food sticking to the bottom.
  - Tank separate from heating structure, which allows uniform heating.
  - Easy to clean, designed and structure meets hygiene standards.
  - Heat preservation, empty tank reminder, and auto-detection precaution.
  - Rotary switch gives you easy control over 8 different heat levels available.
  - Modular design of the main panel makes inspection and repair easy.
  - Machine uses unique heat dispersal system for better energy efficiency.
  - Rapid Heating, efficient temperature control, smart operation, user-friendly.
  - Compartments for quick storage.

適合：酒樓、中西餐廳、會所、宴會廳

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

產品規格 Specifications

類別 Category	電磁煮麵爐 Induction Noodle Cooker	電磁煮麵爐 Induction Noodle Cooker	電磁煮麵爐 Induction Noodle Cooker	電磁煮麵爐 Induction Noodle Cooker	電磁煮麵爐連冷水盆 Cooker with Cold Water Depository	電磁煮麵爐連冷水盆 Cooker with Cold Water Depository
型號 Model	NB-ID-C/7-400	NB-ID-C/9-400	NB-ID-C/7-800	NB-ID-C/9-800	NB-ID-C/7-800C	NB-ID-C/9-800C
額定功率 Rated Power (kW)	8kW	8kW	8kWx2	8kWX2	8kW	8kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)750 x (H)850	(W)400 x (D)900 x (H)850	(W)800 x (D)750 x (H)850	(W)800 x (D)900 x (H)850	(W)800 x (D)900 x (H)850	(W)800 x (D)900 x (H)850

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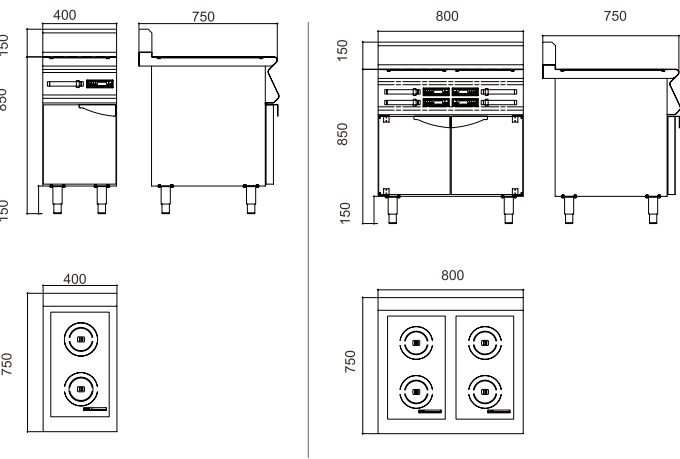
# 電磁平頭爐

## Induction Flat Range

FR-ID-2-35/7, FR-ID-4-35/7, FR-ID-6-35/7, FR-ID-2-35/9, FR-ID-4-35/9, FR-ID-6-35/9

GERMAN POOL

PROFESSIONAL



座地式 Free Standing  
可選擇雙頭、4頭或6頭型號 Choice of 2, 4, 6 top model

## 感應更靈敏 精準控溫鑊氣旺

### Sensitive & Precise Thermal Control

- 隔離式感應加熱，安全可靠，比燃油氣節能60%以上；
- 無縫焊接工藝，折彎一體成型面板；
- 採用疊層高頻線圈，加熱面積均勻，熱轉化效率高；
- 8檔火力細分技術，精準達到所需烹調溫度；
- 快速加熱，高效控溫，智能操作，方便簡易；
- 加熱鍋具不與金屬接觸，更加安全，可以同時操作多個鍋具，製作不同食物，提高效率；
- 儲物櫃有效規劃空間利用，提升廚房整潔度。

- Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
- Expert craftsmanship, easy to use control panel.
- Utilizes high frequency coil, even distribution of heat.
- 8 heat settings, suited for different temperatures.
- Rapid heating, efficient temperature control, smart operation, user-friendly.
- Heating does not come into direct contact with the metal, which allows for a safer design. Raising efficiency in cooking different foods.
- Compartments for quick storage and a clutter-free work surface.

適合：酒樓、中西餐廳、會所、宴會廳

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

#### 產品規格 Specifications

類別 Category	電磁平頭爐 Induction Flat Range	電磁平頭爐 Induction Flat Range	電磁平頭爐 Induction Flat Range	電磁平頭爐 Induction Flat Range	電磁平頭爐 Induction Flat Range	電磁平頭爐 Induction Flat Range
型號 Model	FR-ID-2-35/7	FR-ID-4-35/7	FR-ID-6-35/7	FR-ID-2-35/9	FR-ID-4-35/9	FR-ID-6-35/9
額定功率 Rated Power (kW)	3.5kWx2	3.5kWx4	3.5kWx6	3.5kWx2	3.5kWx4	3.5kWx6
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
爐頭數 No. of Tops	2	4	6	2	4	6
面板面積Cooktop Panel Area (mm)	(W)350 x (D)350	(W)350 x (D)350	(W)350 x (D)350	(W)350 x (D)350	(W)350 x (D)350	(W)350 x (D)350
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)750 x (H)850	(W)800 x (D)750 x (H)850	(W)1200 x (D)750 x (H)850	(W)400 x (D)900 x (H)850	(W)800 x (D)900 x (H)850	(W)1200 x (D)900 x (H)850

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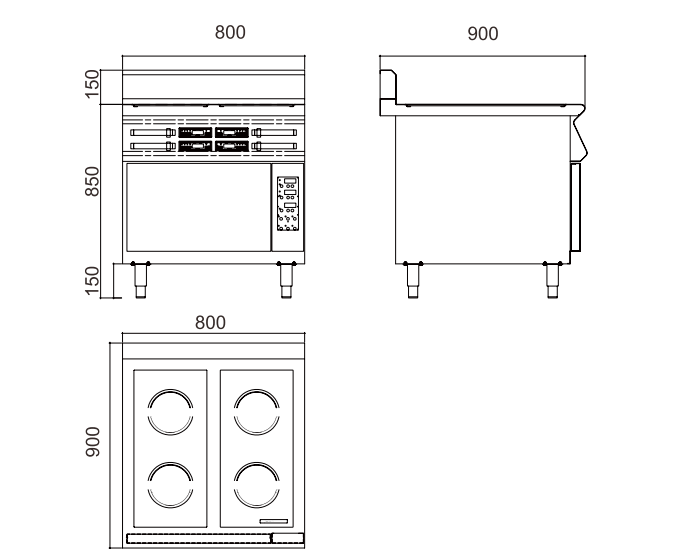
# 電磁平頭爐連下焗爐

## Induction Flat Range with Oven

FR-ID-4-35/7/5K, FR-ID-6-35/7/5K, FR-ID-4-35/9/5K, FR-ID-6-35/9/5K

GERMAN POOL

PROFESSIONAL



座地式 Free-Standing  
可選擇4頭或6頭型號 Choice of 4 or 6 Top model

## 精準控溫 方便清潔

### Convenient to Clean

- 採用疊層高頻線圈，加熱面積均勻，熱轉化效率高；
- 8檔火力細分技術，精準達到所需烹調溫度；
- 儲物櫃有效規劃空間利用，提升廚房整潔度；
- 快速加熱，高效控溫，智能操作，方便簡易；
- 主板採用更模組化設計少，方便檢時修；
- 創新設計解決傳統焗爐溫度偏差±1℃；
- 支持三種快速烹飪時間，讓工作效率大大提升。

- Using laminated high frequency coil, uniform heating area, high thermal conversion.
- 8 heat settings, suited for different temperatures.
- Compartments for quick storage.
- Rapid heating, efficient temperature control, smart operation, user-friendly.
- Modular design of the main panel makes inspection and repair easy;
- Innovative design to solve the traditional oven's temperature disparity of ±1℃.
- Equipped with 3 cooking presets to greatly improve efficiency.

適合：酒樓、中西餐廳、會所、宴會廳

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

#### 產品規格 Specifications

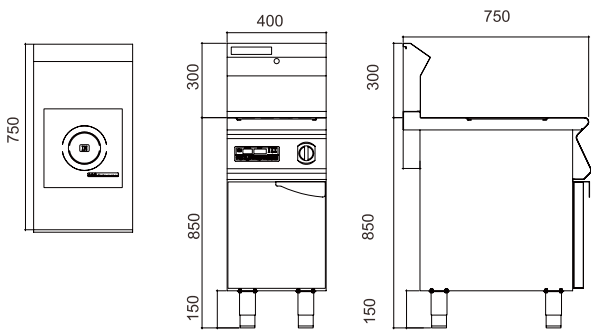
類別 Category	電磁平頭爐連下焗爐 Induction Flat Range with Oven	電磁平頭爐連下焗爐 Induction Flat Range with Oven	電磁平頭爐連下焗爐 Induction Flat Range with Oven	電磁平頭爐連下焗爐 Induction Flat Range with Oven
型號 Model	FR-ID-4-35/7/5K	FR-ID-6-35/7/5K	FR-ID-4-35/9/5K	FR-ID-6-35/9/5K
額定功率 Rated Power (kW)	3.5kWx4+5kW	3.5kWx6+5kW	3.5kWx4+5kW	3.5kWx6+5kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
爐頭數 No. of Tops	4	6	4	6
面板面積Cooktop Panel Area (mm)	(W)350 x (D)350	(W)350 x (D)350	(W)350 x (D)350	(W)350 x (D)350
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)800 x (D)750 x (H)850	(W)1200 x (D)750 x (H)850	(W)800 x (D)900 x (H)850	(W)1200 x (D)900 x (H)850

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電磁平頭爐連紅外線測溫  
Induction Flat Range with Infrared Sensor  
FRI-D-1-C/7, FR-ID-1-C/9

GERMAN  
POOL   
PROFESSIONAL



座地式 Free Standing

極速加熱 12秒即達200°C  
200 °C Rapid Heating in 12 Seconds

- 精確的紅外線探頭測溫；
- 專門針對鐵板燒、鐵具煲仔菜式而設計；
- 快速升溫到200°C，只需12秒；
- 微電腦控制，精準控溫，可預設提示功能；
- LED點陣中文顯示屏，採用防水灌封技術；
- 主機板採用模組化設計，方便檢修；
- 隔離式感應加熱，安全可靠，比燃油氣節能60%以上；
- 無縫焊接工藝，折彎一體成型面板；
- 附帶儲物櫃，方便收納存放物品。

- Precise infrared temperature sensor.
- Specially designed for Teppanyaki, cast-iron pot dishes.
- Reaches 200 °C in only 12 seconds.
- Micro computer installed into machine for precision control; presets can also be modified.
- LED Display which uses waterproof sealing technique.
- Modular design of the main panel makes inspection and repair easy.
- Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
- Expert craftsmanship, easy-to-use control panel.
- Compartments for quick storage.

適合：連鎖餐廳、快餐店、加工食肆、咖啡室

Suitable for: Chain Restaurants, Fast Food Restaurants, Kitchens Handling Processed Foods, Cafes

產品規格 Specifications

類別 Category	電磁平頭爐連紅外線測溫 Induction Flat Range with Infrared Sensor	電磁平頭爐連紅外線測溫 Induction Flat Range with Infrared Sensor
型號 Model	FR-ID-1-C/7	FR-ID-1-C/9
額定功率 Rated Power (kW)	8kW	8kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)750 x (H)(850+300)	(W)400 x (D)900 x (H)(850+300)

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電磁多功能爐  
Induction Multifunctional Cooker  
MU-ID-7, MU-ID-9

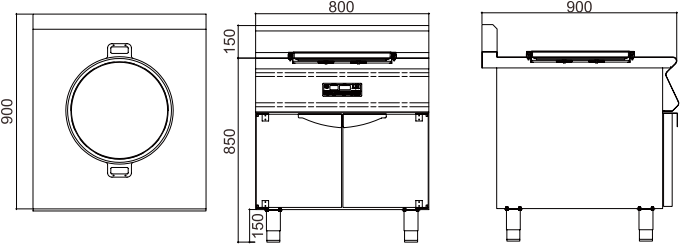
GERMAN  
POOL   
PROFESSIONAL



座地式 Free-Standing

變頻控溫 均勻受熱 溫度穩定  
Multi Thermal Control, Stable and Balanced

- 獨有的三點變頻控溫技術，保持整個器皿的均勻受熱及溫度的穩定性；
- 器皿無需塗層，無油亦不黏鍋，最大化擴展廚師的工作效率；
- PID演算法人工智能控制系統，精準控制溫度；
- 兩用調節功率，手動自動均可；
- 輕觸式電子按鍵，精準控溫；
- 360° 旋轉開關，輕鬆控制8檔火力；
- 變頻溫度控制，可不斷進行自動調節；
- 三點測溫探頭，控制溫度更均勻；
- 極佳的導熱性帶來良好的食物著色效果；
- 設備運行前會自我診斷，異常預警保護。



- Inverter temperature control technology to assure even heat distribution and stable temperatures.
- Does not require non-stick cookware to avoid food from sticking to the surface; work efficiency maximized.
- PID controller to accurately regulate temperature levels.
- Manual / auto selection of power levels.
- Touchscreen keypad for accurate temperature control.
- Rotary switch gives you easy control over 8 different heat levels.
- Inverter temperature control technology to consistently adjust temperature levels.
- Three-point temperature sensor to ensure consistent temperature levels.
- Excellent conductivity to preserve colors of the food.
- Self-tests before every operation to ensure safety and smooth operation.

適合：連鎖餐廳、快餐店、加工食肆、咖啡室

Suitable for: Chain Restaurants, Fast Food Restaurants, Kitchens Handling Processed Foods, Cafes

產品規格 Specifications

類別 Category	電磁多功能爐 Induction Multifunctional Cooker	電磁多功能爐 Induction Multifunctional Cooker
型號 Model	MU-ID-7	MU-ID-9
最高火力 Maximum Power	6kW	6kW
電壓 Voltage / 頻率 Frequency	220V/50Hz	220V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)800 x (D)750 x (H)850+150	(W)800 x (D)900 x (H)850+150

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# 電磁可傾式炒爐

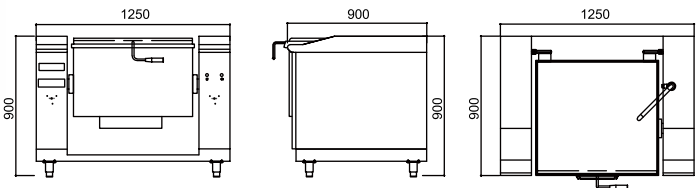
Induction Tilting Frying Pan

WO-A-ID-60, WO-A-ID-80, WO-A-ID-100, WO-A-ID-120, WO-A-ID-150

GERMAN POOL



PROFESSIONAL



# 高效耐用 一次過烹調超大份量

Durable & Cook Massive Portions

- 採用新型電磁加熱技術，多級保護輸出功率，解決了傳統炒鍋受熱面積小、烹飪溫度不均勻的難題；
- 使用多功率變頻技術，精準控制8檔火力。超靜音設計，營造清爽安靜的烹飪環境；
- 全不銹鋼外殼，三重防輻射外殼遮罩設計；
- 預設三種烹飪模式；
- 超溫保護、自動故障檢測功能，減少意外事故的發生；
- 主機板採用灌封防潮技術，人性化三防設計：防蟲、防水、防油污。

- New induction heating technology that effectively regulates heat output, solving the problem with traditional pans that only a limited surface area causing uneven heat distribution.
- Multifunction inverter technology to precisely control 8 different heat levels available; special design that minimizes noise when in use.
- Stainless steel shell; three layered radiation resistant design; three preset cooking settings.
- 3 preset modes.
- Equipped with overheat protection and automatic malfunction detection features to prevent incidents.
- Main panel uses moisture proof sealing technology; user-friendly design that makes it pestproof, waterproof and nonstick.

## 產品規格 Specifications

類別 Category	電磁可傾式炒爐 Induction Tilting Frying Pan	電磁可傾式炒爐 Induction Tilting Frying Pan	電磁可傾式炒爐 Induction Tilting Frying Pan	電磁可傾式炒爐 Induction Tilting Frying Pan	電磁可傾式炒爐 Induction Tilting Frying Pan
型號 Model	WO-A-ID-60	WO-A-ID-80	WO-A-ID-100	WO-A-ID-120	WO-A-ID-150
額定功率 Rated Power (kW)	8kW	10 kW	15 kW	15 kW	20 kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
容量(升) Capacity (L)	60	80	100	120	150
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)1250 x (D)900 x (H)900	(W)1250 x (D)900 x (H)900	(W)1500 x (D)900 x (H)900	(W)1250 x (D)900 x (H)900	(W)1250 x (D)900 x (H)900

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.

# 電磁可傾式湯爐

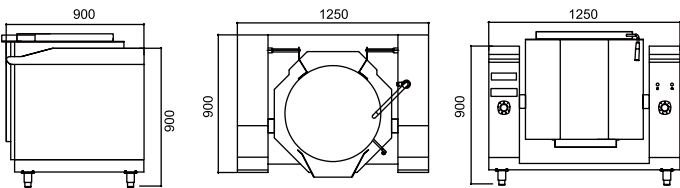
Induction Tilting Stock Cooker

LR-A-ID-80, LR-A-ID-100, LR-A-ID-150, LR-A-ID-200

GERMAN POOL



PROFESSIONAL



# 高效加熱 可傾式設計操作方便

Tilt Design for Convenient Usage

- 採用先進大功效電磁加熱技術，全弧形立體加熱，具有精準控溫、高效節能、安全可靠的優勢，比燃油燃氣節能60%以上；
- 使用多功率變頻技術，精準控制8檔火力。超靜音設計，營造清爽安靜的烹飪環境；
- 整機使用優質不銹鋼製造，加強結構設計，確保安全及堅固耐用；
- 機芯採用灌封防潮技術，IP65標準防水設計，有效防止蟲、水、油污侵蝕，確保機芯經久耐用；
- 控制台具有超溫保護、自動故障檢測的功能，減少意外事故的發生；
- 電子控制90°可傾鍋體，方便出湯、放料、清洗。

- High energy induction heating technology to transmit heat three-dimensionally to the arc-shaped pot; with its precise temperature control, highly efficient and safe and durable features, it can cut down energy consumption by over 60% compared with cookers that use fuel energy.
- Multifunction inverter technology to precisely control 8 different heat levels available; special design that ensures minimum noise while operating.
- The entire set is made of stainless steel and is safe, solid and durable.
- The durable core with the IP65 standard waterproof design is sealed and waterproof, and is effectively protected from pests, water and grease corrosion.
- Equipped with overheat protection and automatic malfunction detection features to prevent incidents.
- The tilting stock pot (that can be tilted up to 90 degrees) makes soup pouring, putting in ingredients and cleaning easy.

## 產品規格 Specifications

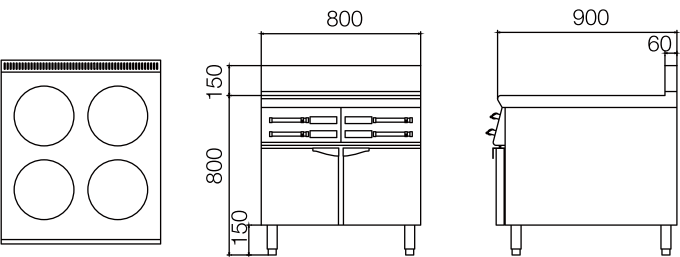
類別 Category	電磁可傾式湯爐 Induction Tilting Stock Cooker	電磁可傾式湯爐 Induction Tilting Stock Cooker	電磁可傾式湯爐 Induction Tilting Stock Cooker	電磁可傾式湯爐 Induction Tilting Stock Cooker
型號 Model	LR-A-ID-80	LR-A-ID-100	LR-A-ID-150	LR-A-ID-200
額定功率 Rated Power (kW)	10kW	15kW	20 kW	25 kW
電壓 Voltage / 頻率 Frequency	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
容量(升) Capacity (L)	80	100	150	200
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)1250 x (D)900 x (H)900	(W)1250 x (D)900 x (H)900	(W)1500 x (D)900 x (H)900	(W)1250 x (D)900 x (H)900

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.



座檯式電磁煲仔飯爐  
Tabletop Induction Claypot Rice Cooker  
CR-ID1-15T, CR-ID3-15T, CR-ID6-15T, CR-ID9-15T

GERMAN  
POOL  
PROFESSIONAL



座地式 Free Standing

多爐頭同步製作 快速又高效 8分鐘即製煲仔飯  
Multiple Hobs for Fast and Efficient 8-minute Instant Claypot Rice

- 靈活省位，無需安裝，適合較小型的廚房；
  - 可選擇單頭、3頭、6頭或9頭型號，加快出餐速度，節省時間、人手；
  - 可以同時烹調多種不同的菜式，效率更加突出；
  - 高剛性不銹鋼結構結合平板微晶面板，耐高溫、耐磨損、經久耐用；
  - 一體防水無縫面板，疊層高頻線盤，加熱面積均勻，熱轉換效率高；
  - 加熱鍋具不與金屬接觸，更加安全；
  - 8檔火力細分技術，精準達到所需烹調溫度。
- Flexible and no installation required, suitable for smaller kitchens.
  - Models with single, 3, 6 and 9 hob(s) available for added efficiency.
  - Cook a variety of different dishes simultaneously.
  - High rigidity stainless steel structure combined with flat microcrystalline panel for high temperature resistance, wear resistance and durability
  - Waterproof; high-frequency heating coil to evenly distribute heat.
  - The cookware is not in contact with metal and is safe to use.
  - 8 heat levels available for your desired temperature and power level.

\*另設座地式電磁煲仔飯爐（需訂造）

\*A freestanding model is also available (make to order).

適合：酒樓、中西餐廳、會所、宴會廳

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

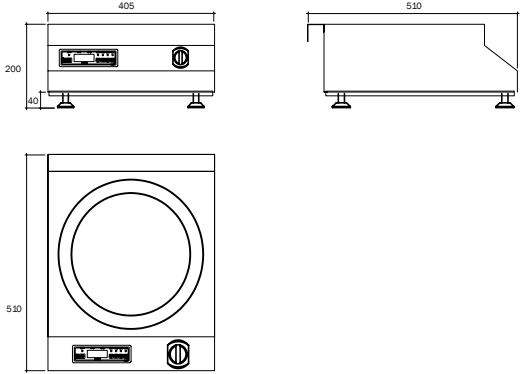
產品規格 Specifications

類別 Category	座檯式電磁煲仔飯爐 Table Top Induction Claypot Rice Cooker	座檯式電磁煲仔飯爐 Table Top Induction Claypot Rice Cooker	座檯式電磁煲仔飯爐 Table Top Induction Claypot Rice Cooker	座檯式電磁煲仔飯爐 Table Top Induction Claypot Rice Cooker
型號 Model	CR-ID1-15T	CR-ID3-15T	CR-ID6-15T	CR-ID9-15T
額定功率 Rated Power (kW)	1.5kW	1.5x3kW	1.5x6kW	1.5x9kW
電壓 Voltage / 頻率 Frequency	220V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
爐頭數 No. of Hops	1	3	6	9
面板面積 Cooker Panel Area (mm)	Φ290	Φ290	Φ290	Φ290
機身尺寸 闊x深x高（毫米） Product Dimensions WxDxH (mm)	(W)350 x (D)450 x (H)125	(W)350 x (D)800 x (H)600	(W)675 x (D)800 x (H)600	(W)1000 x (D)800 x (H)600

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.

座檯式電磁小炒爐  
Tabletop Induction Wok  
T-IDW-6(3), T-IDW-6(4)

GERMAN  
POOL  
PROFESSIONAL



精準控溫 火力更勁更均勻 無需翻炸  
Precise & Balanced Thermal Control

- 強勁6000W火力，單相或三相電適用，供電量更大，滿足不同用電要求；
  - 拋鍋零等待技術，15cm距離內持續加熱，更勝明火拋鍋翻炒效果；
  - 靈活省位，無需安裝，適合較小型的廚房；
  - 首創生鐵鍋自動識別，傳導熱量均勻；
  - 火力控制採用高精度的霍爾防水感應技術；
  - 快速加熱，高效控溫，智能操作，方便簡易。
- Strong 6000W firepower, single-phase or three-phase power, more power supply, to meet different power requirements.
  - Effectively replicates stir-fry effect within 15cm distance of wok tossing.
  - Flexible and no installation required, perfect for small kitchens.
  - Innovative Cast-iron Detection, evenly distribute heat.
  - Precise Thermal Control and Water Resistant Hall Technology.
  - Rapid Heating, efficient temperature control, smart operation, user-friendly.

適合：酒樓、中西餐廳、會所、宴會廳

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

產品規格 Specifications

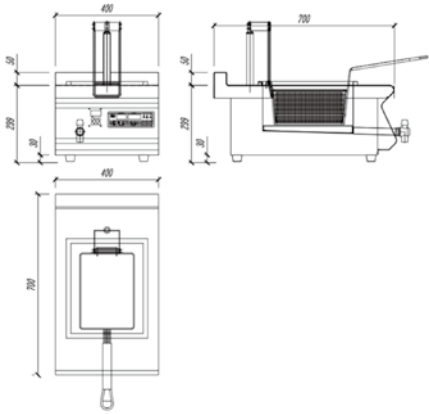
類別 Category	座檯式電磁小炒爐 Tabletop Induction Cooktop	座檯式電磁小炒爐 Tabletop Induction Cooktop
型號 Model	T-IDW-6(3)	T-IDW-6(4)
額定功率 Rated Power (kW)	6kW	6kW
電壓 Voltage / 頻率 Frequency	220V/50Hz	220V/50Hz
爐頭數 No. of Tops	1	1
面板面積Cooker Panel Area (mm)	Φ300	Φ400
機身尺寸 闊x深x高（毫米） Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300	(W)400 x (D)700 x (H)300

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.



座檯式自動升降電磁炸爐  
Automatic Lifting Tabletop Induction Deep Fryer  
FR-IDA-5T

GERMAN  
POOL  
PROFESSIONAL



一鍵定時 全自動升降 效果完美一致  
One-button Automatic Lifting for Perfect Effect

- 智能化操作，按鍵定時自動升降，有效防止過度烹調，避免浪費食材同時節省人手；同步烹調，確保每一個炸籃的油炸效果都一致；
- 採用電磁感應變頻加熱，火力強勁而均勻，確保油炸效果，使食物均勻受熱色澤鮮明、香脆內嫩，適用於各類油炸食品，無需返炸；
- 特設前置式排油系統，方便清除污油，加快工作效率；
- 智能操作、精準到秒的時間設定，可同時操控；
- 專利導油動向板設計，無泵循環技術，讓油自動翻滾，避免食物相互黏貼，讓每一次出品都能達到完美的效果；
- 採用PID演算法人工智能控制系統，實現即時探測炸爐溫度，精準控溫，延長食油使用週期，避免頻繁換油；
- 增加油和加熱體的換熱面積，使油快速均勻升溫；
- 靈活省位，無需安裝，適合較小型的廚房。

適合：連鎖餐廳、食堂、咖啡室

- Intelligent operation, the button timing automatically rises and falls, effectively prevents over-cooking, avoids wasting ingredients and saves manpower; synchronous cooking ensures that the frying effect of each fried basket is consistent.
- It adopts electromagnetic induction frequency conversion heating, the firepower is strong and uniform, ensuring the frying effect, making the food evenly heated and bright, crisp and tender, suitable for all kinds of fried foods.
- Special front-loading oil drain system for easy removal of dirty oil and faster work efficiency.
- Smart and precision controls to the seconds.
- Rapid temperature, efficient temperature control, intelligent operation, convenient and simple.
- PID controller which enables temperature precision, reducing oil changes.
- Patented flattop design that lets oil heat
- Flexible and no installation required, perfect for small kitchens.

Suitable for: Chain Restaurants, Canteens, Cafes

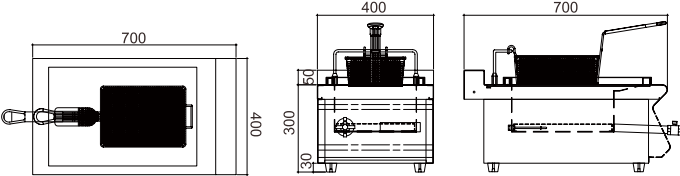
產品規格 Specifications

類別 Category	座檯式自動升降電磁炸爐 Automatic Lifting Tabletop Induction Deep Fryer
型號 Model	FR-IDA-5T
額定功率 Rated Power (kW)	5kW
電壓 Voltage / 頻率 Frequency	220V/50Hz
缸數 No. of Tanks	1
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300+50 mm

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.

座檯式電磁炸爐  
Tabletop Induction Deep Fryer  
T-IDF-5, T-IDF-10

GERMAN  
POOL  
PROFESSIONAL



可選擇單缸或雙缸型號 Choice of Single or Double Tank model

精準控溫 火力更勁更均勻 無需翻炸  
Precise & Balanced Thermal Control

- 可選擇單缸或雙缸型號，同時製作不同菜式，加快出餐速度，節省時間、人手；
- 專利導油動向板設計，無泵循環技術，讓油自動翻滾，避免食物相互黏貼，讓每一次出品都能達到完美的效果；
- 採用PID演算法人工智能控制系統，實現即時探測炸爐溫度，精準控溫，延長食油使用週期，避免頻繁換油；
- 變頻加熱，火力強勁而均勻，確保油炸效果，使食物均勻受熱，色澤鮮明、香脆內嫩，適用於各類油炸食品，無需返炸；
- 增加油和加熱體的換熱面積，使油快速均勻升溫；
- 靈活省位，無需安裝，適合較小型的廚房。

適合：連鎖餐廳、食堂、咖啡室

產品規格 Specifications

類別 Category	座檯式電磁炸爐 Tabletop Induction Deep Fryer	座檯式電磁炸爐 Tabletop Induction Deep Fryer
型號 Model	T-IDF-5	T-IDF-10
額定功率 Rated Power (kW)	5kW	(5+5)kW
電壓 Voltage / 頻率 Frequency	220V/50Hz	220V/50Hz
缸數 No. of Tanks	1	2
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300	(W)800 x (D)700 x (H)300

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.



座檯式電磁多功能爐

Tabletop Induction Multifunctional Cooker

MU-ID-7T

GERMAN POOL

PROFESSIONAL



變頻控溫 均勻受熱 溫度穩定

Multi-thermal Control, Stable and Balanced

- 獨有的三點變頻控溫技術，保持整個器皿的均勻受熱及溫度的穩定性；
  - 器皿無需塗層，無油亦不黏鍋，最大化擴展廚師的工作效率；
  - PID演算法人工智能控制系統，精準控制溫度；
  - 靈活省位，無需安裝，適合較小型的廚房；
  - 防撞耐衝擊，堅固耐用。
- Invertor temperature control technology to assure even heat distribution and stable temperatures.
  - Does not require non-stick cookware to avoid food from sticking to the surface, work efficiency maximized
  - PID controller which enables temperature precision.
  - Flexible and no installation required, perfect for small kitchens.
  - Durable and impact prevention.

座檯式電磁扒爐/座檯式電磁坑扒爐

Tabletop Induction Griddle/Tabletop Induction Grill-Marker Griddle

GR-ID-16T, GR-ID-24T, GR-ID-32T, GR-ID-48T, IDG-24T-1(2), GR-ID-32-1(2)T

GERMAN POOL

PROFESSIONAL



一體式無縫設計 鍍鉻面板易清潔

One Stop Design, Easy to Clean Plating

可選擇有坑紋或無坑紋型號 Choice of Griddle

一體式無縫設計 鍍鉻面板易清潔

One Stop Design, Easy to Clean Plating

- 強勁5000W/8000W火力可供選擇，單相、三相電均適用，滿足不同用電要求；
  - 輕觸式操作面板，智能控制方便烹調；
  - 隔離式感應加熱，安全可靠，比燃油燃氣節能60%以上；
  - 採用鍍鉻易潔塗層，方便清潔，設計和結構特點滿足衛生標準；
  - 快速加熱；高效控溫，智能操作，方便簡易；
  - PID演算法人工智能控制系統，精確控制溫度；
  - 根據您的需要選擇平扒或坑扒板，煎、烤輕易搞掂；
  - 靈活省位，無需安裝，適合較小型的廚房。
- Strong 5000W/8000W power to choose from, single-phase and three-phase power are applicable to meet different power requirements;
  - Touch pad interface, smart and simple to use.
  - Isolated induction heating ensures safety and reliability, and is 60% more Energy efficient compared with gas cookers.
  - Utilizes chrome plating surface, designed to meet hygiene standards.
  - Rapid heating, efficient temperature control, smart operation, user-friendly.
  - PID controller to precisely control time and temperature levels.
  - Choose a flattop or griddle according to your needs, fry and roast easily.
  - Flexible and no installation required, perfect for small kitchens.

適合：專業扒房、西餐廳、會所、日式餐廳

Suitable for: Steak Houses, Western Restaurants, Club Houses, Japanese Restaurants

產品規格 Specifications

類別 Category	座檯式電磁多功能爐 Tabletop Induction Multifunctional Cooker
型號 Model	MU-ID-7T
額定功率 Rated Power (kW)	5kW
電壓 Voltage / 頻率 Frequency	220V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)600 x (D)700 x (H)300

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產品規格 Specifications

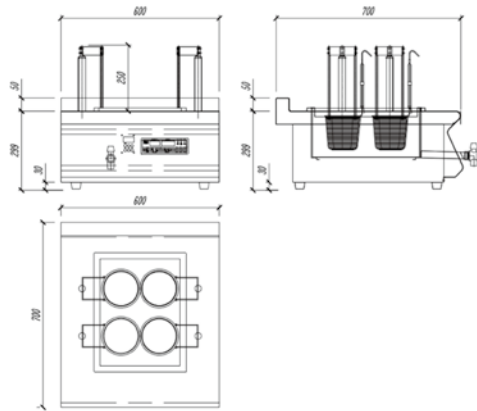
類別 Category	座檯式電磁扒爐 Tabletop Induction Griddle	座檯式電磁扒爐 Tabletop Induction Griddle	座檯式電磁扒爐 Tabletop Induction Griddle	座檯式電磁扒爐 Tabletop Induction Griddle	座檯式電磁坑扒爐 Tabletop Induction Grill-Marker Griddle	座檯式電磁坑扒爐 Tabletop Induction Grill-Marker Griddle
型號 Model	GR-ID-16T	GR-ID-24T	GR-ID-32T	GR-ID-48T	IDG-24T-1(2)	GR-ID-32-1(2)T
額定功率 Rated Power (kW)	5kW	8kW	8kW	8kW	5kW	8kW
電壓 Voltage / 頻率 Frequency	220V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz	380V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300	(W)600 x (D)700 x (H)300	(W)800 x (D)700 x (H)300	(W)1200 x (D)700 x (H)300	(W)600 x (D)700 x (H)300	(W)800 x (D)700 x (H)300

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座檯式自動升降電磁煮麵爐  
Automatic Lifting Tabletop Induction Noodle Cooker  
NB-IDNA-WT

GERMAN  
POOL  
PROFESSIONAL



變頻恆溫 智能升降 省電省時更省力  
Inverter Conversion and One Button Automatic Lifting

- 智能化操作，按鍵定時自動升降，有效防止過度烹調，避免浪費食材同時節省人手；
- 同步烹調，確保每一個炸籃的油炸效果都一致；
- 採用電磁感應變頻加熱，火力強勁而均勻，確保油炸效果，使食物均勻受熱，色澤鮮明、香脆內嫩，適用於各類油炸食品，無需返炸；
- 特設前置式排油系統，方便清除油污，加快工作效率；
- 智能操作、精準到秒的時間設定，可同時操控；
- 專利導油動向板設計，無泵循環技術，讓油自動翻滾，避免食物相互黏貼，讓每一次出品都能達到完美的效果；
- 採用PID演算法人工智能控制系統，實現即時探測炸爐溫度，精準控溫，延長食油使用週期，避免頻繁換油；
- 增加油和加熱體的換熱面積，使油快速均勻升溫。

- Intelligent operation, the button timing automatically rises and falls, effectively preventing over-cooking, avoiding waste of ingredients and saving manpower.
- Simultaneous cooking to ensure that each fried basket has the same fried effect.
- It adopts electromagnetic induction frequency conversion heating, the firepower is strong and uniform, ensuring the frying effect, making the food evenly heated and bright, crisp and tender, suitable for all kinds of fried foods.
- Special front-loading oil drain system for easy removal of dirty oil and faster work efficiency.
- Smart and precision controls to the seconds.
- Rapid temperature, efficient temperature control, intelligent operation, convenient and simple.
- PID controller which enables temperature precision, reducing oil changes.
- Patented flattop design that lets oil heat.

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

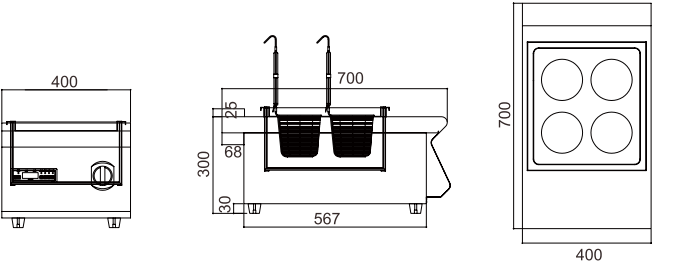
產品規格 Specifications

類別 Category	座檯式自動升降電磁煮麵爐 Automatic Lifting Tabletop Induction Noodle Cooker
型號 Model	NB-IDNA-WT
額定功率 Rated Power (kW)	5kW
電壓 Voltage / 頻率 Frequency	220V/50Hz
孔數 No. of Slots	4
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)600 x (D)700 x (H)300+50 mm

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座檯式電磁煮麵爐  
Tabletop Noodle Cooker  
NB-IDN-CT

GERMAN  
POOL  
PROFESSIONAL



高效快速 變頻恆溫不糊底  
Effective & Efficient, Durable Non-Stick Surface

- 360°旋轉開關，輕鬆控制8檔火力；
- 4爐頭設計，同步製作，加快出餐速度，節省時間、人手；
- 缸體與加熱元件採用分離式設計，增大烹調容積，且易於清潔，設計和結構特點滿足衛生標準；
- 電磁感應加熱，獨特的無級功率自動恆溫調節，杜絕糊底；
- 高效控溫，智能操作，方便簡易；
- 隔離式感應加熱，安全可靠，比燃油燃氣節能60%以上；
- 特設超溫保護、缺水提示、自動檢測等保護措施；
- 主機採用獨特的變頻散熱系統，更節能。

- 360° rotary switch for easy control of 8 heating levels;
- 4 slot design for simultaneous production to speed up the meal service, save time and manpower.
- The container separated from the heating part offers high capacity, even heat distribution and convenient cleaning; both the design and structure help ensure the machine meets relevant hygiene standards.
- Induction heating and special thermostat to prevent sogginess.
- Efficient temperature control, smart operation, user-friendly.
- Isolated induction heating ensures safety and reliability, and is 60% more.
- Overheat protection; automatic detection of water levels and reminder feature.
- Specially designed inverter cooling system that is more energy-saving as time and temperature are efficiently regulated.

適合：酒樓、中西餐廳、會所、宴會廳

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

產品規格 Specifications

類別 Category	座檯式電磁煮麵爐 Tabletop Noodle Cooker
型號 Model	NB-IDN-CT
額定功率 Rated Power (kW)	5kW
電壓 Voltage / 頻率 Frequency	220V/50Hz
孔數 No. of Slots	4
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300

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- 隔離式感應加熱，安全可靠，比燃油氣節能60%以上；
  - 無縫焊接工藝，折彎一體成型面板；
  - 採用疊層高頻線圈，加熱面積均勻，熱轉化效率高；
  - 強勁6000W火力，快速加熱，高效控溫，智能操作，方便簡易；
  - 靈活省位，無需安裝，適合較小型的廚房。
- Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
  - Expert craftsmanship, easy-to-use control panel.
  - Using laminated high frequency coil, uniform heating area, high thermal conversion.
  - 6000W of power, Rapid heating, efficient temperature control, smart operation, user-friendly.
  - Flexible and no installation required, perfect for small kitchens.

產品規格 Specifications

類別 Category	座檯式電磁平頭爐 Tabletop Induction Flat Range
型號 Model	FR-ID-1-6T
額定功率 Rated Power (kW)	6kW
電壓 Voltage / 頻率 Frequency	220V/50Hz
爐頭數 No. of Tops	1
面板面積 Cooktop Panel Area (mm)	(w)350 x (D)350
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300

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- 精確的紅外線探頭測溫；
  - 微電腦控制，快速升溫及精準控溫，可預設提示功能；
  - 隔離式感應加熱，安全可靠，比燃油氣節能60%以上；
  - 無縫焊接工藝，折彎一體成型面板；
  - 採用疊層高頻線圈，加熱面積均勻，熱轉化效率高；
  - 快速加熱，高效控溫，智能操作，方便簡易；
  - 靈活省位，無需安裝，適合較小型的廚房。
- Precise infrared temperature sensor.
  - Micro computer installed into machine for precision control; presets can also be modified.
  - Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
  - Expert craftsmanship, easy-to-use control panel.
  - Using laminated high frequency coil, uniform heating area, high thermal conversion.
  - Rapid heating, efficient temperature control, smart operation, user-friendly.
  - Flexible and no installation required, perfect for small kitchens.

產品規格 Specifications

類別 Category	座檯式電磁平頭爐連紅外線測溫 Tabletop Induction Flat Range with Infrared Sensor
型號 Model	FR-ID-1-5xT
額定功率 Rated Power (kW)	5kW
電壓 Voltage / 頻率 Frequency	220V/50Hz
面板面積 Cooktop Panel Area (mm)	350x350
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)600 x (D)700 x (H)300

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座檯式電磁平頭爐(多頭)

Tabletop Induction Flat Range(Multi-tops)

FR-ID-2-35T, FR-ID-4-35T, FR-ID-6-35T

GERMAN POOL

PROFESSIONAL



可選擇雙頭、4頭或6頭型號 Choice of 2, 4, 6 Top model

多款菜式一Take搞掂 更慳時間人手

Multi-Top Design for Simultaneous Cooking and Higher Productivity

- 可選擇雙頭、4頭、或6頭型號，加快出餐速度，節省時間、人手；
  - 先進聚磁技術，實現大面積均勻加熱，極高的熱轉換效率；
  - 人性化結構設計，方便烹炒、燉煮同步進行；
  - 卓越的加熱性能表現，具有快速的鍋具感測功能，當鍋具進入感應區時才進行加熱，因而降低了能耗及損耗在工作場所的熱量；
  - 隔離式感應加熱，安全可靠，比燃油燃氣節能60%以上；
  - 快速加熱，高效控溫，智能操作，方便簡易；
  - 靈活省位，無需安裝，適合較小型的廚房。
- Choice of 2, 4 or 6 hobs to save time and manpower.
  - The advanced magnetic aggregation technique results in a high thermal conversion rate that allows heat to be evenly distributed to a larger surface.
  - Smart-design, convenient, cooking and stewing can take place simultaneously with the two hobs.
  - Superior heating capabilities – heating happens only when the cookware is detected, reducing energy consumption.
  - Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
  - Rapid heating, efficient temperature control, smart operation, user-friendly.
  - Flexible and no installation required, perfect for small kitchens.

適合：酒樓、中西餐廳、會所、宴會廳

Suitable for: Chinese Restaurants, Western Restaurants, Club Houses, Banquet Kitchens

產品規格 Specifications

類別 Category	座檯式電磁平頭爐 Tabletop Induction Flat Range	座檯式電磁平頭爐 Tabletop Induction Flat Range	座檯式電磁平頭爐 Tabletop Induction Flat Range
型號 Model	FR-ID-2-35T	FR-ID-4-35T	FR-ID-6-35T
額定功率 Rated Power (kW)	3.5kWx2	3.5kWx4	3.5kWx6
電壓 Voltage / 頻率 Frequency	220V/50Hz	380V/50Hz	380V/50Hz
面板面積 Cooktop Panel Area (mm)	(W)350 x (W)350	(W)350 x (W)350	(W)350 x (W)350
爐頭數 No. of Tops	2	4	6
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300	(W)800 x (D)700 x (H)300	(W)1200 x (D)700 x (H)300

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座檯式電磁煎餃機

Tabletop Induction Dumpling Fryer

GR-IDES-1T, GR-IDES-2T

GERMAN POOL

PROFESSIONAL



可選擇單頭或雙頭型號  
Choice of Single or Double Top model

自動加濕恆溫 快速製作完美煎餃

Automated Thermal Regulation, Perfect Dumplings Every time

- 隔離式感應加熱，安全可靠，比燃油燃氣節能60%以上；
  - 快速加熱，高效控溫，智能操作，方便易用；
  - 烹調過程中自動加熱、計時、加濕，標準化烹調步驟，且慳時慳電慳錢；
  - 適合製作煎餃、生煎包和鍋貼等食品。
- Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
  - Rapid heating, efficient temperature control, smart operation, user-friendly
  - Automated temperature control, timer, and water. Efficient & Effective
  - Perfect for Dumplings & Pot Stickers

產品規格 Specifications

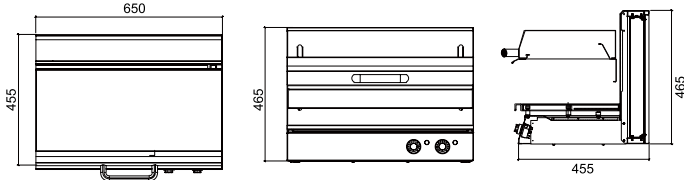
類別 Category	座檯式煎餃機 Tabletop Induction Dumpling Fryer	座檯式煎餃機 Tabletop Induction Dumpling Fryer
型號 Model	GR-IDES-1T	GR-IDES-2T
額定功率 Rated Power (kW)	3.5kW	3.5kWx2
電壓 Voltage / 頻率 Frequency	220V/50Hz	220V/50Hz
爐頭數 No. of Tops	1	2
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)400 x (D)700 x (H)300	(W)800 x (D)700 x (H)300

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電熱面火爐  
Electric Stove  
EL-SM-U

GERMAN  
POOL   
PROFESSIONAL



可掛牆或座枱使用 Choice of Wall Mount or Free-Standing

優質不銹鋼 堅固耐用易清潔  
Superior Stainless Steel, Durable & Easy to Clean

- 精選高品質不銹鋼製造，耐腐蝕、不生銹，設計簡潔、雅緻美觀，無衛生死角，易於清洗；
- 可根據烤製時段的不同設置相應的溫度，是食物回溫、脆皮烘烤、烤肉的理想選擇；
- 超大烹調空間，可根據食物的體積設置空間高度，方便烹飪食物；
- 高效能電熱管，靈活控制兩個不同的加熱區域，方便使用

- Constructed from durable high quality stainless steel rust resistant; a simple design that pleases the eye and simple to clean.
- Easily set the temperature for different periods within one grilling session, ideal for reheating, grilling crispy skin and meat.
- The plate that can be adjusted up and down the chute provides large space for food of various sizes and shapes.
- High-energy tubular heater that can regulate two different heating zones simultaneously.

適用於燒烤海鮮產品，也可以烤串、雞翅膀、烤肉排、烤魚等產品，是酒樓、西餐廳、商場理想的燒烤設備

Great for grilling seafood, skewers, wings, steaks and fish. A must-have for a wide range of restaurants

產品規格 Specifications

類別 Category	電熱面火爐 Electric Stove
型號 Model	EL-SM-U
額定功率 Rated Power (kW)	4.6kW
電壓 Voltage / 頻率 Frequency	220V/50Hz
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)650 x (D)510 x (H)467

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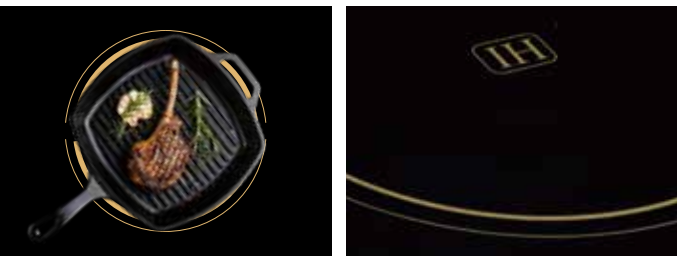
嵌入式電磁平頭爐  
Built-in Induction Flat Range

FR-ID-1-25I, FR-ID-1-35I, FR-ID-1-5I, FR-ID-2-35I

GERMAN  
POOL   
PROFESSIONAL



可選擇單頭或雙頭型號  
Choice of Single or Double Top model



精準控溫 方便清潔  
Precise Contol & Easy to Clean

- 隔離式感應加熱，安全可靠，比燃油氣節能60%以上；
- 採用疊層高頻線圈，加熱面積均勻，熱轉化效率高；
- 快速加熱，高效控溫，智能操作，方便簡易。
- 易潔面板，輕鬆一抹去除油污。

- Isolated induction heating ensures safety and reliability, and is 60% more energy efficient compared with gas cookers.
- Using laminated high frequency coil, uniform heating area, high thermal conversion
- Rapid heating, efficient temperature control, smart operation, user-friendly
- Easy to clean interface with a quick wipe

產品規格 Specifications

類別 Category	嵌入式電磁平頭爐 Built-in Induction Flat Range	嵌入式電磁平頭爐 Built-in Induction Flat Range	嵌入式電磁平頭爐 Built-in Induction Flat Range	嵌入式電磁平頭爐 Built-in Induction Flat Range
型號 Model	FR-ID-1-25I	FR-ID-1-35I	FR-ID-1-5I	FR-ID-2-35I
額定功率 Rated Power (kW)	2.5kW	3.5kW	5.0kW	3.5kWx2
電壓 Voltage / 頻率 Frequency	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz
面板面積 Cooktop Panel Area (mm)	(W)330 x (D)330	(W)330 x (D)330	(W)350 x (D)330	(W)330 x (D)330
爐頭數 No. of Tops	1	1	1	2
機身尺寸 闊x深x高 (毫米) Product Dimensions WxDxH (mm)	(W)350 x (D)350 x (H)90	(W)369 x (D)369 x (H)90	(W)500x (D)500 x (H)300	(W)800 x (D)369 x (H)100

\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.



## 德國寶商用專業電磁爐具系列合作機構 - 功夫點心

Collaboration with Kung Fu Dim Sum

**GERMAN**  
POOL   
**PROFESSIONAL**



德國寶已與多間餐飲企業展開合作。其中，包括連鎖本地飲食集團「功夫點心」，為其供應全新商用專業電磁爐具，讓烹飪更加快而精準，即叫即製點心也毫無難度。

商用專業電磁爐具系列現已於「功夫點心」等多家飲食企業隆重登場，爐具均配備最高端的電磁加熱技術以及電腦智能控制，能輕鬆滿足您對煎、炒、煮、炸、炆、燉等不同烹調需要。系列尚包括多種中西式廚房設備，滿足不同類型餐飲企業的各種業務。

電磁平頭爐能同一時間加熱六個鍋具，不單快速高效，更能分別操作每個爐頭的火力及烹煮時間，給予餐廳極高彈性。備有一、二、四、六爐頭型號，可按餐廳需要自行選擇。

German Pool's Professional Series has been serving a number of catering groups. Among them is Kung Fu Dim Sum, which operates chain dim sum restaurants in Hong Kong. The cookers speed up cooking processes and offer precise temperature control, which are perfect for cook-to-order dim sum dishes.

Equipped with induction cooking technology and computerized control, the Series' Induction Flat Range (Six-hob) can heat six pots simultaneously. Harnessing the benefits of the equipment, the chefs can streamline lengthy cooking processes and enjoy great flexibility as each hob can be controlled separately.

Also available are other types of cookers which easily satisfy chefs' needs to roast, panfry, stir-fry, boil, deep-fry stew and double-boil. Available in single, double, four or six-hob models.



## 德國寶商用專業電磁爐具系列合作機構

Collaboration with Different Parties

**GERMAN**  
POOL   
**PROFESSIONAL**



城市花園酒店 City Garden Hotel



薈耆頤養院 Alpine Nursing Home



銀龍飲食集團 Ngna Lung Catering (Holdings) Limited



茶木·台式休閒餐廳 Teawood



高頻空氣淨化器  
High Frequency Air Filtration System

GERMAN  
POOL  
PROFESSIONAL



變頻控制系統 強勁空氣淨化  
Inverter Control System, Powerful Exhaust

- 採用不銹鋼板材機體，經久耐用；
- 具有五個獨立單元式淨化處理器，拆裝清洗更簡便；
- 自適應變頻控制系統，持久保持最佳效果；
- 高頻淨化技術，確保淨化率高達98%；
- 無外層濾網，杜絕二次污染
- 有效清除油煙和異味，符合環保標準



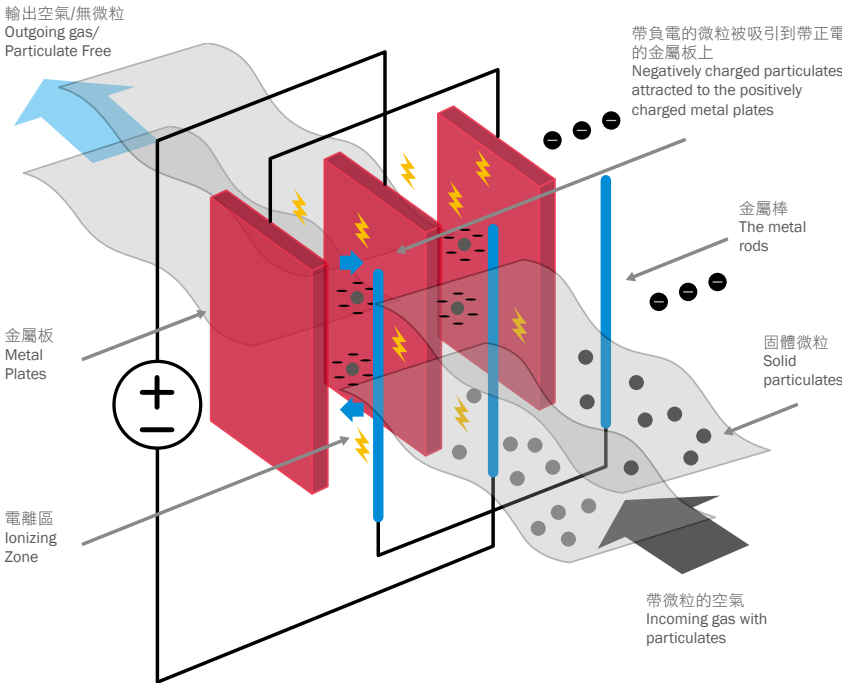
單元式淨化處理器設計  
淨化器採取單元淨化處理器設計，拆裝、清新容易，提升設備清潔、保養或維修的效率，同時大幅節省保養維修的相關費用。

Independent-Processor Design  
The independent-processor design of the system allows for easy disassembling, maintenance and cleaning, bringing down costs related to maintenance and repair.

高頻空氣淨化器原理  
How The High Frequency Air Filtration System Works

淨化器首先將受污染的空氣吸入，經過第一層過濾網，隔絕體積較大或密度較高的污染物。然後，空氣會進入淨化器的電離區。此時淨化器離子化空氣微粒，帶電空氣微粒經過裝在金屬板上的電極排，變成固體粒子並跌落收集器。最後，淨化器排出新鮮空氣。

The equipment absorbs air with particulates. Pollutants of higher density and/or bigger sizes are blocked as the air passes through the first filter. The air then enters an ionizing zone, where the air is ionized, causing particles to gain either a positive or negative charge. The plates within the system containing an opposite charge from the air particles then attract the particles which eventually fall into the collection tray. Particulate-free air is released through the wind outlet.



高頻空氣淨化器  
High Frequency Air Filtration System

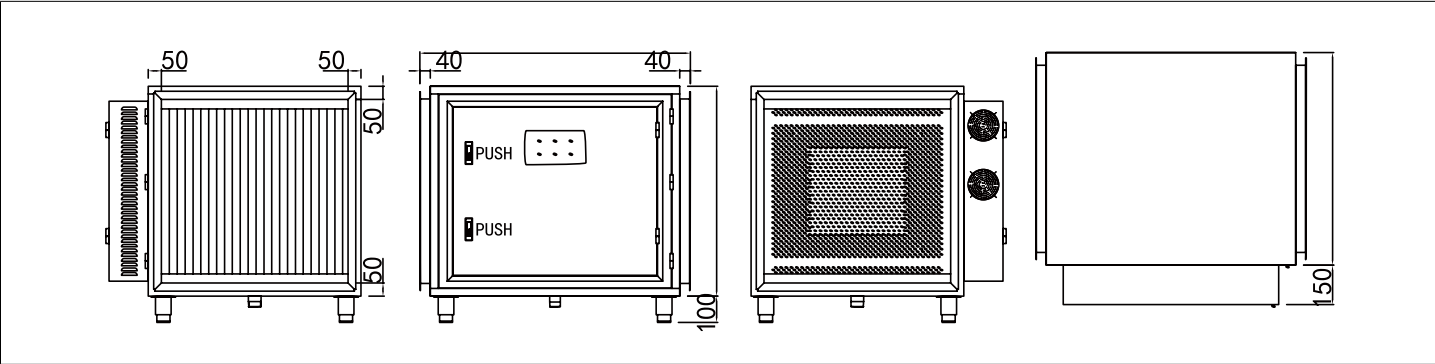
GERMAN  
POOL  
PROFESSIONAL

產品規格 Specifications

基本版-空氣淨化器 (機內配置三個獨立淨化處理器) Basic Version-Air Filtration System (With 3 Independent Purification Processors)											
型號 Model	EP3-4	EP3-6	EP3-8	EP3-10	EP3-12	EP3-14	EP3-16	EP3-18	EP3-20	EP3-25	EP3-30
主機殼外型尺寸 (mm) Product Dimensions (mm)	H 1030 W 810 D 680	H 1030 W 810 D 800	H 1030 W 890 D 800	H 1030 W 960 D 900	H 1030 W 1050 D 900	H 1030 W 1050 D 1050	H 1030 W 1130 D 1050	H 1030 W 1130 D 1150	H 1030 W 1200 D 1150	H 1030 W 1390 D 1150	H 1030 W 1590 D 1150
進出風口尺寸 (mm) Wind Outlet Dimensions WxH (mm)	W 560 H 480	W 560 H 600	W 640 H 600	W 710 H 700	W 800 H 700	W 800 H 850	W 880 H 850	W 880 H 950	W 950 H 950	W 1140 H 950	W 1340 H 950
風量 (m³/hr) Air Volume (m³/hr)	4000	6000	8000	10000	12000	14000	16000	18000	20000	25000	30000
電壓(Kw)/頻率 Voltage / Frequency	0.9kW/380V +N.E/3PH		1.8kW/380V+N.E/3PH		2.7kW/380V+N.E/3PH						

進階版-空氣淨化器 (機內配置四個獨立淨化處理器) Advanced Version- Air Filtration System (With 4 Independent Purification Processors)											
型號 Model	EP4-4	EP4-6	EP4-8	EP4-10	EP4-12	EP4-14	EP4-16	EP4-18	EP4-20	EP4-25	EP4-30
主機殼外型尺寸 (mm) Product Dimensions (mm)	H 1300 W 810 D 680	H 1300 W 810 D 800	H 1300 W 890 D 800	H 1300 W 960 D 900	H 1300 W 1050 D 900	H 1300 W 1050 D 1050	H 1300 W 1130 D 1050	H 1300 W 1130 D 1150	H 1300 W 1200 D 1150	H 1300 W 1390 D 1150	H 1300 W 1590 D 1150
進出風口尺寸 (mm) Wind Outlet Dimensions WxH (mm)	W 560 H 480	W 560 H 600	W 640 H 600	W 710 H 700	W 800 H 700	W 800 H 850	W 880 H 850	W 880 H 950	W 950 H 950	W 1140 H 950	W 1340 H 950
風量 (m³/hr) Air Volume (m³/hr)	4000	6000	8000	10000	12000	14000	16000	18000	20000	25000	30000
電壓(Kw)/頻率 Voltage / Frequency	1.8kW/380V+N.E/3PH		3.6kW/380V+N.E/3PH								

高級版-空氣淨化器 (機內配置五個獨立淨化處理器) Premium Version- Air Filtration System (With 5 Independent Purification Processors)											
型號 Model	EP5-4	EP5-6	EP5-8	EP5-10	EP5-12	EP5-14	EP5-16	EP5-18	EP5-20	EP5-25	EP5-30
主機殼外型尺寸 (mm) Product Dimensions (mm)	H 1570 W 810 D 680	H 1570 W 810 D 800	H 1570 W 890 D 800	H 1570 W 960 D 900	H 1570 W 1050 D 900	H 1570 W 1050 D 1050	H 1570 W 1130 D 1050	H 1570 W 1130 D 1150	H 1570 W 1200 D 1150	H 1570 W 1390 D 1150	H 1570 W 1590 D 1150
進出風口尺寸 (mm) Wind Outlet Dimensions WxH (mm)	W 560 H 480	W 560 H 600	W 640 H 600	W 710 H 700	W 800 H 700	W 800 H 850	W 880 H 850	W 880 H 950	W 950 H 950	W 1140 H 950	W 1340 H 950
風量 (m³/hr) Air Volume (m³/hr)	4000	6000	8000	10000	12000	14000	16000	18000	20000	25000	30000
電壓(Kw)/頻率 Voltage / Frequency	2.7kW/380V+N.E/3PH		4.5kW/380V+N.E/3PH								



\*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。以上數字只供參考，產品安裝尺寸須根據實際環境而略作調整。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. Above figures are for reference only. Actual installation dimensions may vary depending on room settings. Refer to www.germanpool.com for the most up-to-date version.





空氣淨化率高達  
**98%**  
Air Purification Efficiency

德國寶全新商用專業電磁爐系列推出的高頻空氣淨化器，現已安裝於領展旗下的廣源街市及薈耆頤養院，利用先進高頻淨化技術，有效去除油煙異味及殺菌，淨化率高達98%，為各種大小企業提供一個完善的空氣淨化方案。

特別適合需要極佳衛生環境的場所，例如食物製造工場、街市、醫院、老人院等。淨化器可以安裝在中央冷氣系統內，同時滿足多個房間的室內空氣淨化需求，尤其適合辦公室、酒店使用。現時，德國寶已跟不同機構展開合作，務求將最有效、先進的空氣淨化技術帶到全香港。



The Series' air filtration system is now in service at Kwong Yuen Fresh Market and Alpine Nursing Home. Equipped with high frequency air purification technique, the system effectively removes fumes, unpleasant odors and sterilizes the environment, ensuring up to 98% purification efficiency.

Particularly suitable for places that require excellent hygiene, such as food processing factories, fresh markets, hospitals, elderly homes etc. The air filtration system can be installed within a central air conditioning system, so it is able to purify air for multiple rooms simultaneously, which suits the needs of commercial buildings and hotels. German Pool has already partnered with different organizations with the aim to provide the city with a highly effective and advanced air purification solution.



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



一般商用燃氣爐  
Traditional Gas Cooking



電磁爐熱能損耗低，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損耗，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。

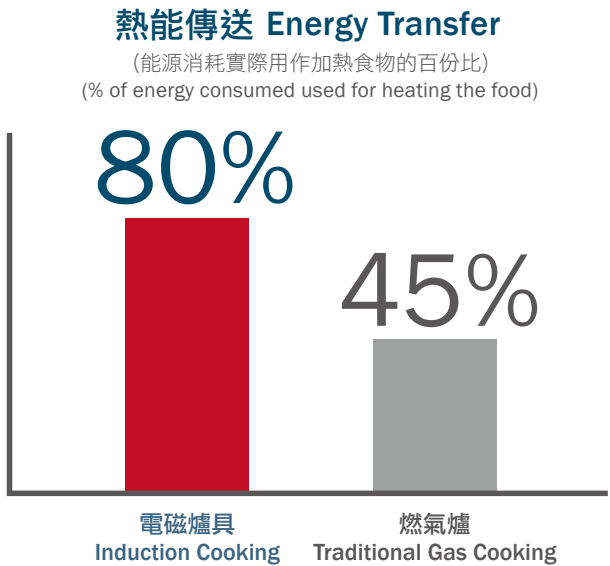
Unlike gas cooktops in which the energy is converted to heat then directed to the pan or pot, induction cooking directly supplies the energy to the cooking vessel through the magnetic field, minimizing heat loss. To achieve the same level of power output, induction cookers require much less power input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

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 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% As much as 80% of heat is transferred; heat transfer efficiency of gas cooking is merely 45%
💰 節省成本 Cost Saving	有效節省高達 <b>60%</b> 燃料需求 <sup>#</sup> Save up to 60% energy cost <sup>#</sup>
🔥 加熱速度快 High Heating Speed	發熱源自鍋具而非爐頭，極速加熱 Heat generated within the cooking vessel for ultra-fast heating
🌡️ 精準控溫 Precise Temperature Control	完美調控溫度 Perfectly control temperature levels.
🍽️ 油煙極少 Less Fumes	能源直接加熱鍋具，沒有明火 Energy is converted to heat directly without any open flame
🍲 廚房溫度舒適 Comfortable Kitchen Temperature	高效直接的加熱使廚房溫度保持舒適 Efficient and direct induction heating keeps the kitchen temperature comfortable
🛡️ 安全可靠 Safe and Reliable	爐身不發熱，沒有明火，火警機會大幅降低 The cooker itself does not generate heat, risks of fire or burns greatly reduced



	電磁加熱 Induction Cooking	燃氣加熱 Gas Cooking
輸出效率 (η) Efficiency (η)	80%	45%
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 (Pout) Power output (Pout)	Pin X 1.25	Pin X 2.2
如需相同輸出功率 For the same Power Output <sup>#</sup>		
輸入功率 Power Input	1.25 X 輸出功率 X 0.7 (定溫操作) 1.25 X (Power Output X 0.7) (w/ Temperature Control)	2.2 X 輸出功率 u 2.2 X Power output (w/o Temperature control)
燃料需求 Energy requirements	1 : 2.5	
燃料節省 Energy Savings	節省 Save <b>60%</b> 計算方式 Formula : (2.5-1)÷2.5	

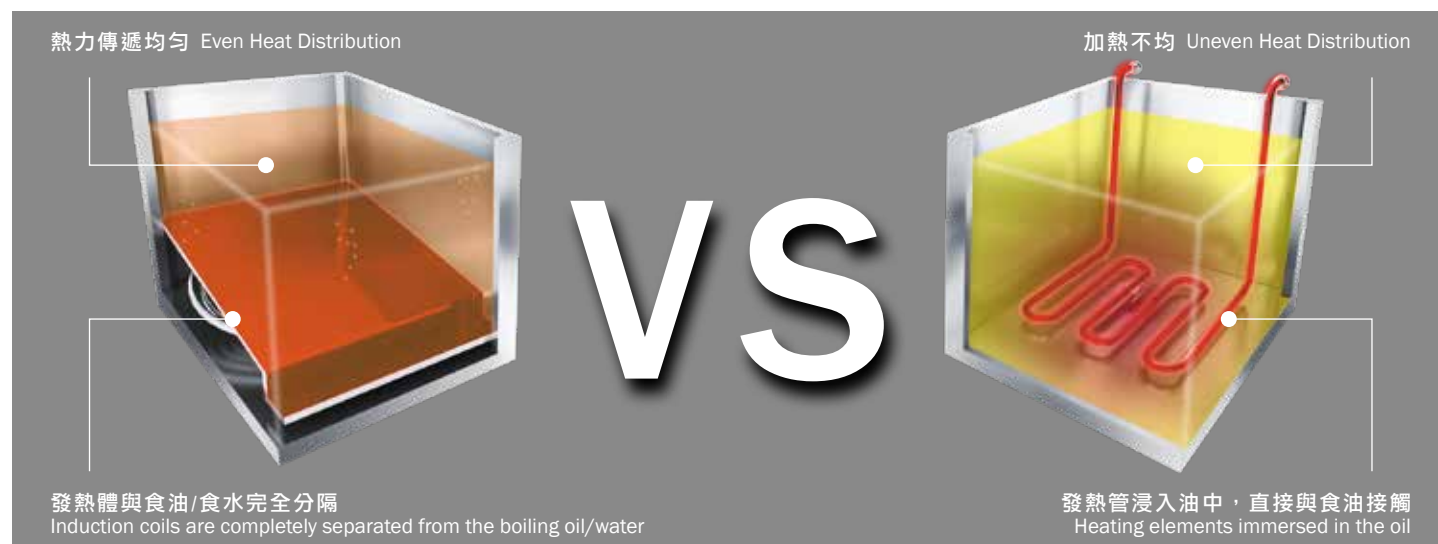


## 水電分離 V型缸體設計

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

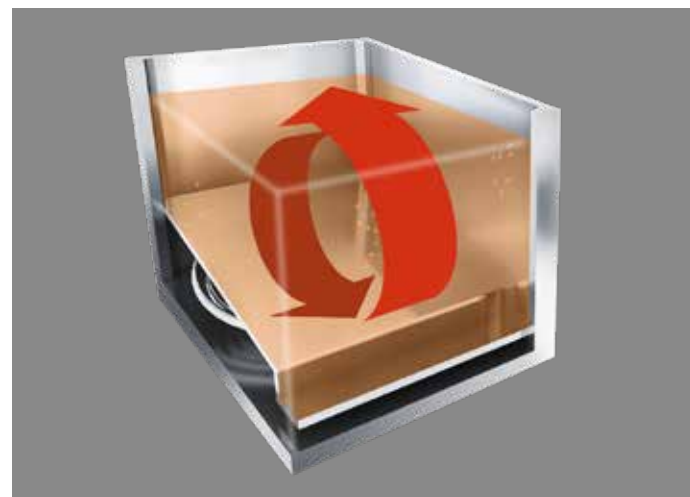
### 德國寶商業電磁爐具 Induction Fryers

### 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 Electric Steaming/Frying	電力蒸炸 (發熱線直接加熱) Electric Steaming/ Frying (Direct Immersed 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 (Pout) 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 Power Input	1.25 X 輸出功率 X 0.7 (定溫操作) 1.25 X (Power Output X 0.7) (w/ Temperature Control)	1.05 X 輸出功率 u 1.05 X 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% 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 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% As high as 80% of heat is transferred; heat transfer efficiency of electric cooking is merely 50%
💰 節省成本 Cost Saving	有效節省高達 <b>56%</b> 燃料需求 <sup>#</sup> Save up to 56% energy cost <sup>#</sup>
🔥 加熱速度快 High Heating Speed	無發熱線，發熱源自鍋具，極速加熱 No electric heating coil; heat generated within the cooking vessel for ultra-fast heating
🌡️ 精準控溫 Precise Temperature Control	完美調控溫度 Perfectly control temperature levels
🏠 油煙極少 Less Fumes	能源高效直接地加熱鍋具，油煙極少 Energy is converted to heat for cooking efficiently and directly, resulting in less fumes
🍲 廚房溫度舒適 Comfortable Kitchen Temperature	高效直接的加熱使廚房溫度保持舒適 Efficient and direct induction heating keeps the kitchen temperature comfortable
🛡️ 安全可靠 Safe and Reliable	爐身不發熱，火警機會大幅降低 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) 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 (Pout) 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 Power Input	1.25 X 輸出功率 X 0.7 (定溫操作) 1.25 X (Power Output X 0.7) (w/ Temperature Control)	2.0 X 輸出功率 u 2.0 X 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% 計算方式 Formula : (2.3-1)*2.3	



## 變頻技術 功率鎖定

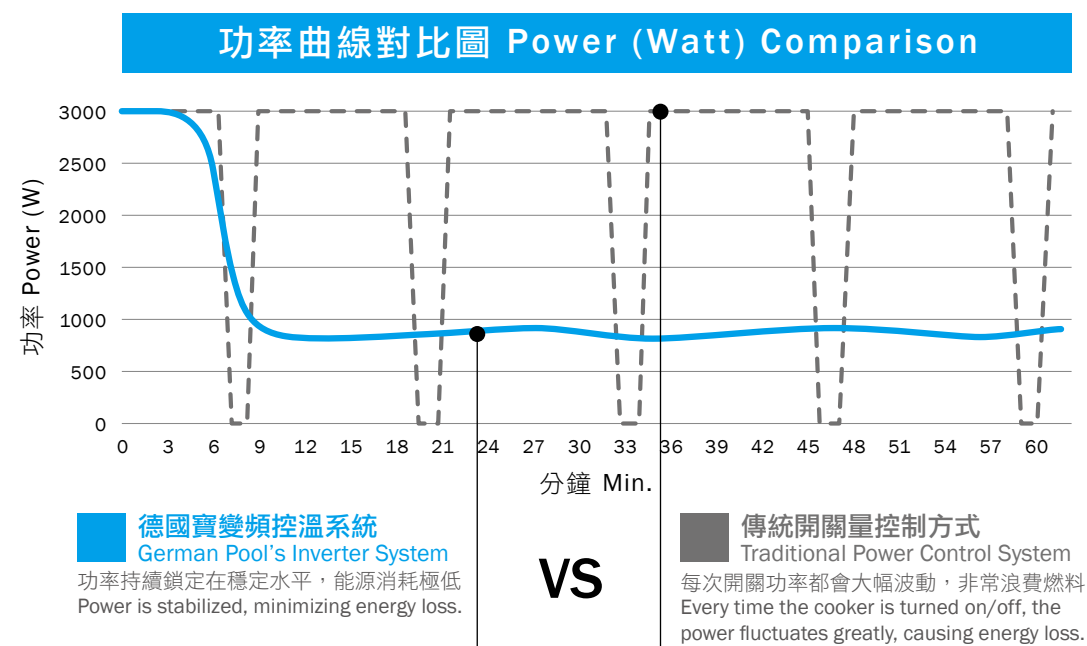
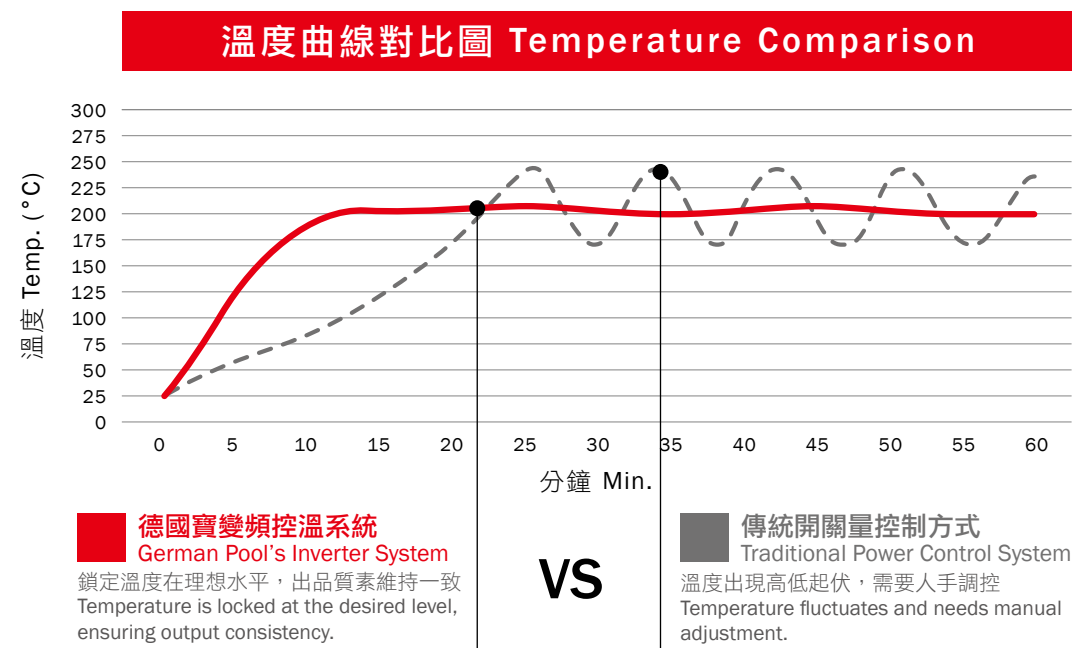
### Inverter Technology to Stabilize Power Levels

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



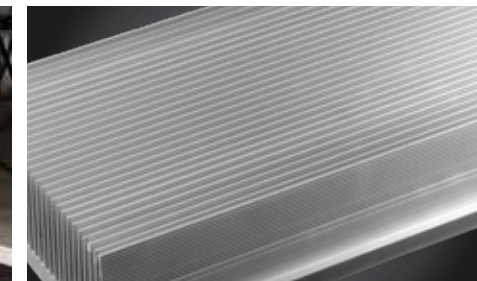
整台爐具的靈魂，在於其智能機芯，機芯操控爐具的烹調溫度、時間、鍋具識別，賦予爐具超強功率鎖定技術。  
The core of the cooker, the digital control box empowers the equipment to precisely control temperature levels and time, recognize cookware and stabilize power output.



### 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.

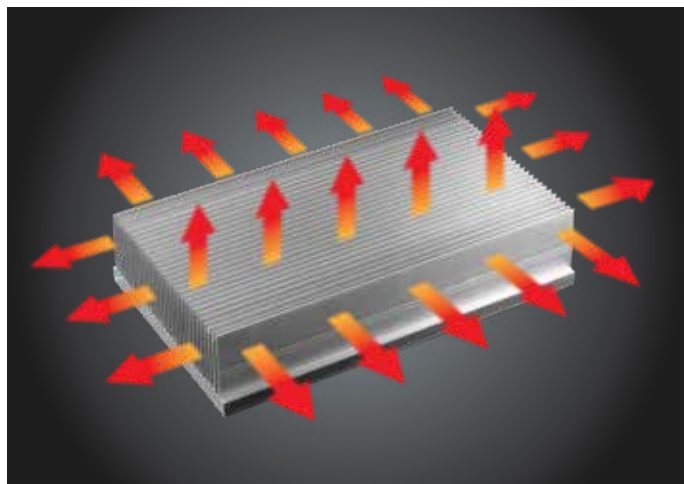
Professional Series cookers come with one-piece aluminum heat sinks installed at the bottom of the digital control box, effectively absorbing unwanted heat before releasing it.

### 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.





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