

規格 Specifications

型號 Model	CKY-288
電壓 / 頻率 Voltage / Frequency	220-240 V / 50 Hz
功率 Power	1,000 W
溫度調節範圍 Thermostat	50-250°C
時間控制範圍 Timer	0-119minutes
玻璃容器尺寸 Container Dimensions	(H) 170 mm (Ø) 272 mm
煮食鍋尺寸連底座 Product Dimensions (w / Stand)	(H) 322 mm (W) 277 mm (D) 405 mm
容器容量 Container Capacity	7 (+3) L
淨重 Net Weight	4.5 kg
總重連包裝 Gross Weight (w / Packing)	6.9 kg

隨機配件 Supplied Accessories

低架 Low Rack 	高架 High Rack 	取物夾 Plate Lifter 
適用於烹調較大型的食物如：烤鴨、烤雞、煲仔飯。 For larger food items such as Grilled Duck, Grilled Chicken, Casserole, etc.	適用於需靠近發熱體的食物如串燒，亦可反轉當低架使用。 For food to be placed near heat source such as Skewers, etc.	用以提取器皿或食物，以防燙手或翻倒汁液。 A handy tool for carrying food or plate in and out of the cooking pot.
加高圈 Ring Extension 	煎碟 Frying Pan 	烘盤 Baking Pan 
用以增大容量3公升，尤其適用於體積較大食物或多層煮食。 To increase capacity by 3 L. Ideal for large food items or multiple-level cooking.	適用於煎餃子、煎魚、腸粉、蘿蔔糕及其他食物。 For pan-frying gyoza dumplings, fish, rice cakes, turnip cakes, etc.	適用於烹煮或烤烘細小的食物如：花生、薯條、藥材等。 For baking/toasting small items such as nuts, french fries, herbs, etc.

另購配件 Optional Accessories

廚寶 Casserole Pot 	食譜 Cookbook 	食譜光碟 Recipe DVD 
適用於焗飯、煲仔飯、燉湯、湯麵等 For making rice casserole, noodle soup, wonton soup, sukiyaki, etc.	德國寶《美食世界》，詳列多款光波爐菜式之製作方法及秘訣。 Exclusive "German Pool Gourmet World" cookbook with over a dozen Halogen Pot recipes and operating tips.	德國寶《美食世界》DVD，專人示範光波爐多款簡易菜式。 Exclusive "German Pool Gourmet World" DVD with demo videos of over 20 Halogen Pot recipes.

*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。
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更多產品資訊



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HPX-CKY288-PS-19(9)

GERMAN
POOL



德國寶

33
開心相伴33載

全新

光波萬能煮食鍋

光波爐 · 非一般烤焗爐

CKY-288



7
公升
Litre



無火
無煙 無油

肥媽推介

- 全智能電子控制
Digital Control Panel
- 一按式快速加熱及消毒鍵
One-Touch Turbo & Sterilizing Buttons
- 加高裝置增加3公升容量
Extension Device for an Extra 3L Capacity





CKY-288 7L

無火。無煙。無油。 Safe | Efficient | Healthy

光波萬能煮食鍋將多種傳統家庭電器集於一身，能燒、烤、焗、蒸、燉、翻熱、解凍，甚至炸的效果，只需一按智能控制鍵，即能自動烹調出多款美味菜式，操作簡單。透過光波穿透力烹煮食物，過程無油無煙無輻射，不論大廚抑或新手，都可輕易燒一手好菜。

German Pool Halogen Cooking Pot can grill, steam, bake, toast, broil, roast, re-heat or defrost with a simple touch of a key. Halogen Cooking Pot does not give out any radiation. By combining FIR penetration with convection and conduction, it lets you prepare a healthy meal more quickly and safely.

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全智能操控 一爐多用 Multi-Functional

全新光波萬能煮食鍋CKY-288外型小巧，卻集多功能於一身，能燒、烤、焗、蒸、燉、翻熱、解凍，甚至炸的效果，能炮製出千變萬化的菜式，既可一按即煮，製作食物過程更一目了然，令入廚從此變得簡單、輕鬆。

The all-new Halogen Cooking Pot CKY-288 is compact yet multi-functional. It can function as an electric grill, rice cooker, conventional oven, microwave oven, toaster, stewing pot, skillet and more!

無油無煙 健康煮食 Healthy Cooking

炸薯條、炸腰果甚至醃製食物時不但完全毋須加入食油，反而煮食鍋還會透過光波穿透力，令食物內的脂肪加速沸騰，迫使油脂加快排出，煮食過程更不產生油煙和輻射，讓你吃得健康。

When using Multi-Purpose Halogen Cooking Pot, no oil is needed during preparation and cooking process. Heat waves can penetrate directly into meat. It effectively drives out fats and reduces grease within food. Thus cholesterol content can be kept to a minimum.

節能省時 操作靈活 Energy-Efficient

光波萬能煮食鍋運用熱對流，熱傳導及熱穿透三種傳熱方式，加快烹調速度。環型光波管與熱旋系統互相配合，通過圓形玻璃容器的旋流式傳熱，達至最佳節能效果。

Owing to the powerful heating element together with the patented internal circulating system, Halogen Cooking Pot transfers heat to food by means of convection, conduction and penetration all at one time. As a result, food can be cooked within a much shorter time.

自動清洗 清潔方便 Self Cleaning

光波發熱管之熱力不僅能將食具表面加熱以達到高溫消毒效果，更可自動清潔難洗污垢，只需將清水及清潔劑注入鍋內加熱，便能分解玻璃容器內之油污及食物殘漬，清洗變得前所未有的方便、容易。

Just add in mild detergent and water into glass container, and it can remove oil and tough stain.

高低溫均可 減少雜環胺 Brilliant both at high and low temperature cooking

平日以炭燒烤或使用傳統燒烤焗爐，溫度往往高達300°C以上，容易令肉類產生致癌物雜環胺(HA)，烹煮時間越長，HA越多。德國寶光波萬能煮食鍋，利用“熱穿透”、“熱對流”、“熱傳遞”三重加熱，50-250°C超廣控溫範圍，高溫低溫均可烹調，輕鬆達到理想燒烤效果，煮食時間更縮短2-3倍，大大減少產生有害物質HA的機會；同時非明火燒烤，可避免炭火所產生的有害雜質及燒焦物，保障健康。

Open flame cooking often takes place at over 300°C. At this temperature, Heterocyclic Amines (HA) may form in meats. The longer the cooking, the more HA accumulates in the meat. And at high concentration, HA may be carcinogenic. German Pool's Halogen Cooking Pot operates between 50-250°C, and its effective heat penetration, convection, and conduction heat up food evenly to create an ideal grilling effect, shortening time for up to 200 to 300 percent. German Pool's Halogen Cooking Pot can avoid the formation of toxins often formed over open flame cooking, reducing the occurrence of HA, protecting your health.



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全新智能控制面板

New Digital Control Panel



全新智能控制面板設計簡約，方便使用， 溫度及  時間均可隨意調節，烹調火候準確掌握，更特設一按式快速加熱及消毒功能，操控靈活。

The advanced digital control panel of CKY-288 allows precise time and temperature adjustments. It also features one-touch turbo and sterilizing functions for your convenience.

快速功能鍵 Function Key	預設時間 / 溫度 Preset Time / Temperature	功能 Functions
 快速加熱 Turbo	20 min / 250°C	製作肉類燒烤如羊架、牛柳、烤雞等，外層香脆之餘仍能保留肉汁。 Create a crispy texture on the outside and yet retain juiciness inside for meat dishes such as roasted chicken, lamb rack, etc.
 消毒 Sterilize	13 min / 130°C	以光波發熱管之熱力將食具表面加熱，達到消毒效果。 Heat up cookware and utensils for sterilizing purpose.

特色食譜

Delicious Recipes

蜜汁叉燒 Honey-BBQ Pork




材料： 醃料：

梅頭肉 鹽
糖
老抽
叉燒醬
麥牙糖


INGREDIENTS: SEASONING:

Pork Salt
Sugar
Dark Soy Sauce
Char-siu Sauce
Malt Sugar

做法：

- 梅頭肉與醃料拌勻，醃1小時以上。
- 醃好的肉置於低架，按  快速加熱鍵先烤10分鐘，然後打開鍋蓋（煮食鍋會自動暫停），反轉再燒5分鐘即成。

PROCEDURES:

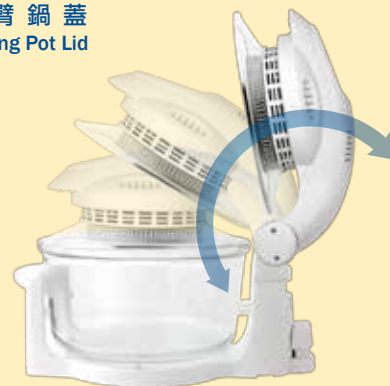
- Mix all seasoning together with pork, marinate for at least 1 hr.
- Place pork on Low Rack and press the  turbo button to grill for 10 min. Then lift cooking pot lid (operation pauses automatically). Turn meat over and grill for another 5 min.

歡迎到 www.germanpool.com 瀏覽本產品最新資訊及食譜
For more product information and recipes, visit www.germanpool.com

嶄新體貼機身設計

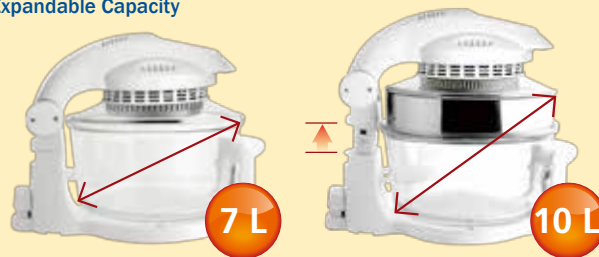
User-Friendly Design

易揭式連臂鍋蓋 “Easy-Lift” Cooking Pot Lid



鍋蓋與鍋身採用突破性連臂設計，打開時毋須分開放置鍋蓋，節省空間。
Without the need to set aside the lid, the unique design keeps the kitchen cluster-free and is convenient to use.

加高裝置 增加容量 Expandable Capacity



只需一按加高裝置的開關，再在玻璃鍋上放上隨機的加高圈配件，容量便即時由原本的7公升增加至10公升，於烹製烤鴨、烤雞等體積較大之食物及雙層煮食尤其適合，更可配合高架及低架作雙層同時煮食。

Simply press a button to pull up the extendable arm and add in the Ring Extension, the capacity can then be expanded from 7 L to 10 L. Ideal for cooking food in larger size such as grilled chicken and duck, as well as multiple-level cooking with the help of the high and low racks.

開蓋自動暫停

Auto-Pause Feature

鍋蓋一經打開，煮食鍋即自動暫停運作，確保安全。

Halogen Cooking Pot is equipped with an “Auto-Pause” safety feature. Heating process automatically pauses when the lid is lifted.

新增鍋蓋安全鎖

Lid Lock Protection

鍋蓋完全打開後會自動上鎖，需要按鍵解鎖才能將鍋蓋放下，避免鍋蓋因被不小心碰到，而向下撞擊玻璃鍋身。

The newly added lid lock prevents the lid from knocking against the glass container.

遠紅外線創新煮食科技

Innovative Far-Infrared Technology

光波萬能煮食鍋帶領遠紅外線烹調新趨勢，助你炮製出色、香、味俱全的佳餚美點，煮食從此變得快捷、健康又安全。

Halogen Cooking Pot is a state-of-the-art cookware utilizing far-infrared (FIR) technology. It is fast, healthy and safe, delighting you with savoury dishes.

三重加熱效能

Three-Way Efficient Heating

光波爐透過環形光波管釋放遠紅外線，再配合熱對流及熱傳導方式，進一步加快傳熱，省時節能。例如一般2500W焗爐烤雞需時最少45分鐘，而光波爐1300W卻只需約20分鐘便完成。

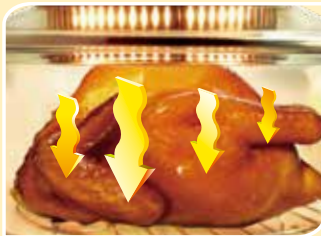
Halogen Cooking Pot's circular heating element gives out FIR rays. By combining FIR penetration with convection and conduction, it further speeds up the cooking process and thus saves energy. For example, it takes 45 minutes to grill a chicken in an oven with 2500W, while it takes only approx. 20 minutes in the 1300W Halogen Cooking Pot.



吃出原汁原味
Juicy & Delicious

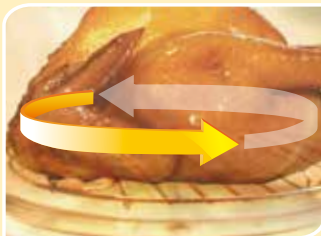
遠紅外線能量穿透食物，從內至外加熱食物，既避免食物未熟時表面已被烘乾的情況，更能有效保留食物內的水份及肉汁。遠紅外線同時有助活化食物中之水分子，以光波爐炮製烤肉皮脆肉嫩。

FIR rays penetrate food for deep heating. Food is heated up from inside out, preventing the surface from turning dry and charred before it is even fully cooked while sealing in juices. FIR rays also help activate the moisture inside food. Grilled meat features crispy surface and tender texture.



熱穿透
Penetration

遠紅外線高溫熱能直接滲透食物內部，加熱特快。
FIR rays penetrate the food with high heat for fast cooking.



熱對流
Convection

熱旋系統以對流方式均勻傳送熱能，加快傳熱。
Heat circulating system speeds up the cooking process.



熱傳導
Conduction

導熱爐架將熱能直接傳送至食物。
Heat is conducted to food directly through the racks.

遠紅外線技術
FAR INFRARED TECHNOLOGY

無輻射保安全
No Microwave Radiation

遠紅外線是太陽光線之一，對人體完全無害，與微波輻射全然不同。目前，日本及美國等先進國家已將遠紅外線廣泛應用於煮食、保暖及醫療等產品。光波爐採用遠紅外線發熱，無微波輻射、無火、無煙，是安全健康的煮食方式。

FIR is a specific light wave from the sun. Unlike microwave radiation, FIR rays are natural and not harmful to humans. Hence, FIR rays are widely applied to products for cooking, heating and medical purposes in countries such as Japan and the USA. Halogen Cooking Pot does not emit microwave radiation, flames nor smoke. It is one of the safest and healthiest cooking tools available.

健康無油煮食
Oil-Free Cooking

遠紅外線能夠迅速均勻地加熱食物，有效鎖住營養。由於熱能迅速傳到食物內部，烹調時更無須加入油份，讓你吃得健康。

FIR rays heat up food thoroughly and can effectively seal in nutrients. Since heat is swiftly transferred to the interior of food, oil is not needed for cooking. Healthy cooking is made easy.

