

GERMAN
POOL 德國寶

高速多层电蒸锅
Jet Steamer
(Food Steamer)

JET-901



在使用之前请详细阅读「使用说明书」及「保用条款」，并妥善保管。
Please read these instructions and warranty information carefully
before use and keep them handy for future reference.




使用说明书 USER MANUAL

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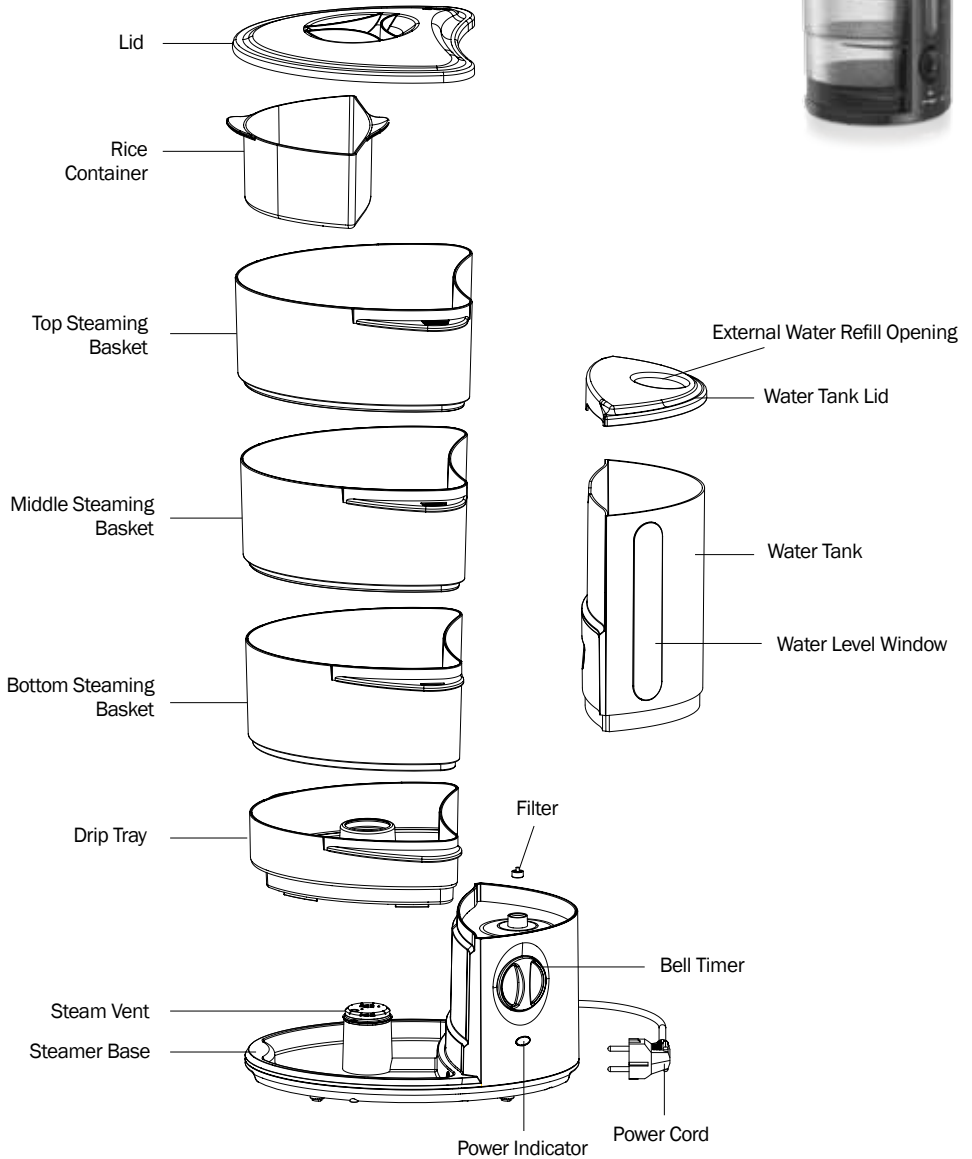
Notice Before Use

Important

- For safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.
 - The appliance is designed for domestic use and may only be operated in accordance with this instruction manual.
 - When moving the unit, hold the steamer base with both hands. Do not hold it by the drip tray, water tank, baskets or power cord alone.
1. The main voltage stated on the rating plate should correspond to the local electricity supply.
 2. Place the appliance on a firm and steady work surface. Do not position the appliance in a wet or corrosive place.
 3. Assemble each compartment correctly and make sure they stack up securely.
 4. Do not touch hot surfaces. Use padded mitts when removing lid or handling hot containers to avoid steam burns.
 5. Do not put your hand into the appliance while cooking. If you need to check on the cooking progress or stir the food, use a utensil with a long handle.
 6. Please make sure the Steam Baskets are placed on the Steamer Base before turning on the appliance. Do not get close to the exhaust hole.
 7. When lifting and opening the Lid, keep the bottom side of the lid away from yourself to avoid high-temperature steam.
 8. To disconnect, set the timer to “min 

P.3

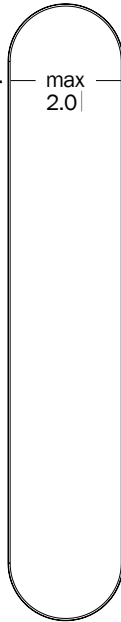
Product Structure



Product Structure

Water Level Window

Water Level (Maximum: 2 L)



Water Required for Steaming
蒸煮时间相应水量需求

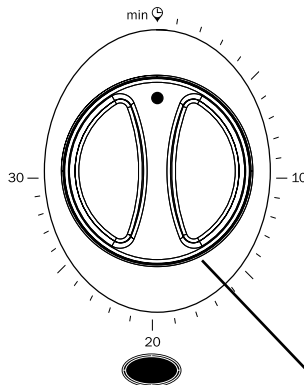
- 60 min (分钟)
- 50 min (分钟)
- 40 min (分钟)
- 30 min (分钟)
- 20 min (分钟)
- 10 min (分钟)

Easy Reference of
Water Required for
Specific Steaming Time



Control Panel

Cooking Time
(1-30min)



- 蔬菜类
Vegetables
2-5 min (分钟)
- 家禽类
Poultry
5-8 min (分钟)
- 牛肉
Beef
7-9 min (分钟)
- 鸡蛋
Eggs
8-12 min (分钟)
- 鱼类
Fish
8-12 min (分钟)
- 米
Rice
25-30 min (分钟)

Cook Time Reference
(For details, please refer to
P.7 Section C)

Bell Timer

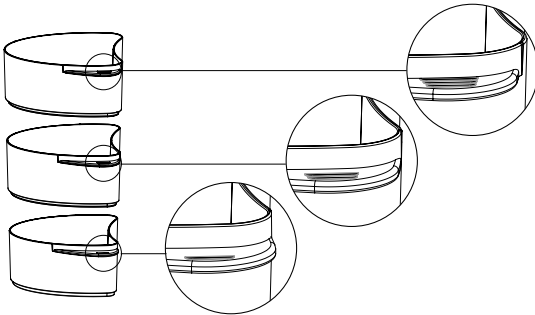
Operating Instructions

Attention

- Before using for the first time, thoroughly wash all the components of the appliance except the unit base, power cord and plug.
- Do not fill water tank with warm or hot water, salt, pepper, seasonings, herbs, wine, stock or any liquid other than cold water.
- Make sure there is at least 250ml water in the water tank to prevent damaging the appliance.
- Steamer Base, Steaming Baskets and Lid will become very hot while cooking. Do not touch them with your hands during operation.
- The timer operates no matter the unit is plugged into the electrical outlet or not. Hence, make sure the indicator light is on when setting the timer.


A. Assembling

1. Make sure the filter is not blocked. Then, assemble the water tank.
2. Assemble the drip tray (for collecting all kinds of liquid dripped from the steaming baskets, such as gravy, sauce and soup).
3. Place the baskets in proper order according to the markings on the handles. Please refer to the figure below.



4. Cover the lid.

B. Basic Operation

1. Plug in the power cord.
2. Fill the water tank with clean, cold water. (You can refer to the “ Water Required for Steaming” indication on water tank to pour in the amount of water needed for specific steaming time. Make sure the water level does not exceed the “max” level).
3. Place food in the Steaming Basket. Use 1, 2 or all 3 Baskets and Rice Container based on your need.
4. Turn the Timer to set your desired steaming time. (“Cook Time Reference” on the right side of the Bell Timer are for your easy reference. For details on cooking time, please refer to P.7 section C.)
5. The Power Indicator will light up when the appliance starts to operate.
6. When the cooking time is over, the Power Indicator will go out and the timer will give a ring.
7. Unplug the steamer. Wait for about 4 – 5 min for the steamer to cool down. Then, open the Lid and release the remaining steam. Take out the food, Steamer Baskets and Drip Tray with a mitt or dry cloth.

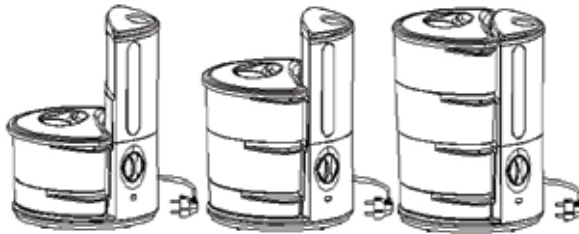
Operating Instructions

C. Cook Time Reference

Steaming times stated in the below table are for reference only. The time may vary depending on the food size, portion, freshness, position/spacing inside the Steaming Baskets as well as personal preferences. Please adjust cooking time accordingly.

Food Type	Portion	Bottom basket	Middle Basket	Top Basket
Rice	200g	26 min	27 min	28 min
Fish	400g	11 min	12 min	13 min
Poultry	400g	8 min	9 min	10 min
Beef	350g	7 min	8 min	9 min
Vegetables	250g	5 min	6 min	7 min
Eggs	5pcs	10 min	11 min	12 min

D. Basket Combinations



One steaming basket:

Use one steaming basket to cook one type of food (e.g. peeled potatoes). Distribute food sparsely to avoid blocking up the holes at the bottom of the basket.

Two steaming baskets:


Food with larger quantities and/or requiring longer cooking time should be cooked in the lower basket. Soup and sauces will drip from the upper basket, make sure they do not affect the flavors of food in the lower basket.

Three steaming baskets:

To cook different kinds of food at the same time, always place the largest pieces of food requiring the longest cooking time in the bottom basket. The top basket takes a longer time to reach the cooking temperature.

When you cook beef/fish/poultry and vegetables together, always put the meat in the lower baskets. This way the raw or half-cooked meat juice would not drip onto other food.

E. Adding Water

Check whether the remaining water in the water tank is enough to continue steaming by referring to the “ Water Required for Steaming” indication. Pour in water through the External Water Refill Opening if needed (no need to open the Water Tank Lid).

Operating Instructions

F. Steaming Rice

1. Put rice and water in the Rice Container.
2. Place the Rice Container into the Steaming Basket.
3. Set cooking time according to the Cook Time Reference.

Cooking Tips

- Special attention: put meat in the lowest basket.
- A single layer (basket) of food steams faster than several layers. For high-altitude cooking and larger quantity of food, longer cooking time is needed.
- For better results, prepare food pieces in even size. When food pieces vary in size, layering is recommended (place smaller pieces on the top basket).
- Do not overcrowd food in the Steaming Basket or Rice Container. Arrange the food with space between pieces to allow maximum steam flow.
- Never steam meat, poultry or seafood from frozen. Always thaw completely first.

Care & Maintenance

Attention

- Before cleaning the appliance, let the food steamer cool down entirely, turn off the timer and unplug the appliance.
- Do not immerse the unit body (with control panel), power cord and/or plug into water or any other liquid.
- Do not clean any parts with any rough cleaning tool (such as steel wool).
- The Filter should be checked and cleaned regularly.

A. Steaming Basket, Lid, Rice Container, Water Tank & Drip Tray

Hand Wash

Wash with hot soapy water. Then rinse with clean water and dry them thoroughly.

Dishwasher

Remove large pieces of food from the baskets and trays and then rinse them with water. Place the baskets on the top-most level in the machine in order to avoid scraping.

B. Steamer Base

Wipe the Steamer Base with a clean damp cloth and dry it with a soft, dry cloth. Do not put it in dishwasher.

C. Filter

Take out the Filter by a pair of pliers. Rinse with clean water.

D. Descaling

When you find that the appliance takes a longer time to cook than normal, it is about time to clear the minerals away from the surface of the appliance (dephosphorize).

1. Fill half of the Water Tank with white vinegar.
2. Place the Drip Tray, Bottom Basket and Basket Lid onto the base body of the appliance.
3. Turn on the appliance to cook for 5 minutes.
4. Let the food steamer cool down completely.
5. Pour the white vinegar out of the drip tray.
6. Pour the remaining white vinegar out of the water tank.
7. Rinse the water tank several times with cold water.
8. Dry all of the components before storing.

Note

The amount of mineral build-up depends on the degree of water hardness in your area. It is essential that the appliance is descaled regularly (once every 2-3 months) to maintain steam production and help the appliance last longer.

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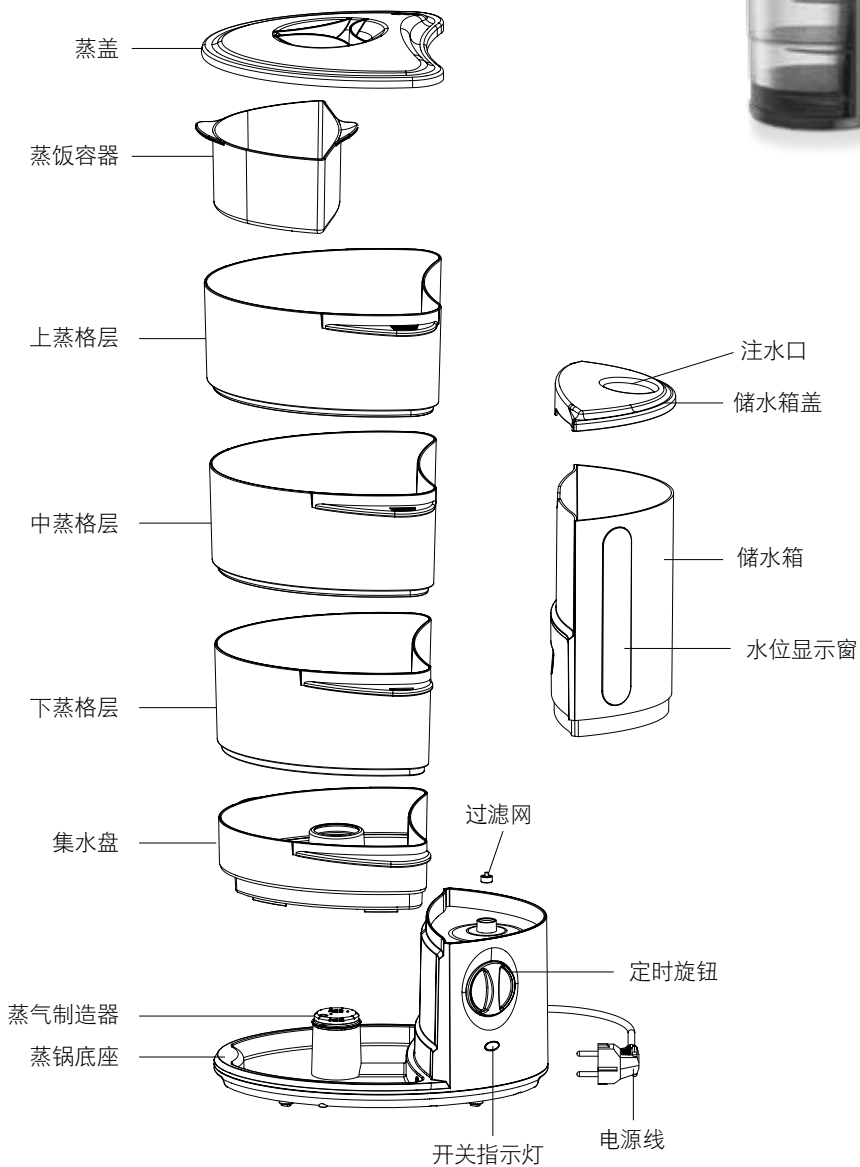
注意事项

重要说明

- 为安全起见，初次使用产品前请先仔细阅读本说明书，并保存说明书，以便作参考之用。
- 本产品只供家居使用。请务必依照本说明书内的指示操作。
- 搬运产品时，请以双手托住产品底部，切勿只提起集水盘、储水箱、蒸格层或电源线。

1. 检查家中电源是否符合本产品规格列明的要求。
2. 本产品应放在坚固和稳定的平面上使用。切勿将它放在潮湿或有腐蚀性物质的地方。
3. 注意装嵌蒸格层位置要正确和稳固。
4. 由于产品会释放高温的蒸气，切勿在操作时触摸产品表面，开盖时请使用煲垫或隔热手套。
5. 蒸煮进行时，切勿将手伸入蒸锅中，应利用长柄的工具来查看或翻动食物。
6. 使用本机时，请确保蒸格层已放在蒸锅底座上，切勿靠近排气孔，以免烫伤。
7. 提起锅盖时，注意应将盖底向外，以免被高温的蒸气烫伤。
8. 如要切断电源，应先将定时器调到“min ”，然后再拔下电源插头。
9. 必须待蒸锅完全冷却方可拆开蒸格层。
10. 如蒸锅内有任何烫热食物，用户都不应移动机身。
11. 清洗产品前，必须拔下电源插头。用户应待产品完全冷却后，才将组件拆开、进行清洗或收藏产品。
12. 不要把电源线，插头或主体浸入水中或者其他的液体中以防止起火，触电或其他意外伤害，插头不可用湿布擦示。
13. 本产品并不适宜让儿童、身体或心智残障、缺乏经验或知识的人士操作，除非该人士得到负责保障其安全的人士的监管或指引。
14. 儿童必须被监督，切勿让儿童使用、触摸或把玩本机。
15. 不应将本产品放置在靠墙或橱柜附近的位置操作，以免蒸气对墙身和柜身造成破坏，亦请勿将蒸锅放近炉火或热源。
16. 电源线应妥为摆放，以免行走时被绊倒。切勿让电源线悬垂于桌边或与任何发热体接触。
17. 拔除插头时，请不要接触到金属部分或用力过度。
18. 切勿将蒸锅用于任何非指定家庭用途。
19. 蒸锅机身内并没有任何可供自行维修的部件。用户切勿自行拆开机身。
20. 如电源线损坏或其他问题出现，必须由本公司维修部或合资格的技术人员更换及处理。切勿自行拆除这些部件或更换不符合安全规格的配件。

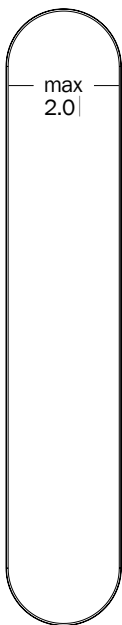
产品结构



产品结构

水位显示窗

水量 (最多2升)



Water Required for Steaming
蒸煮时间相应水量需求

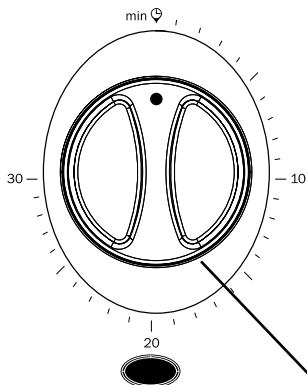
- 60 min (分钟)
- 50 min (分钟)
- 40 min (分钟)
- 30 min (分钟)
- 20 min (分钟)
- 10 min (分钟)

显示指定蒸煮时间
所需注水量



控制面板

蒸煮时间
(1-30分钟)



定时旋钮

- 蔬菜类
Vegetables
2-5 min(分钟)
- 家禽类
Poultry
5-8 min(分钟)
- 牛肉
Beef
7-9 min(分钟)
- 鸡蛋
Eggs
8-12 min(分钟)
- 鱼类
Fish
8-12 min(分钟)
- 米
Rice
25-30 min(分钟)

参考烹调时间
(详情请参阅P. 15 C部分)

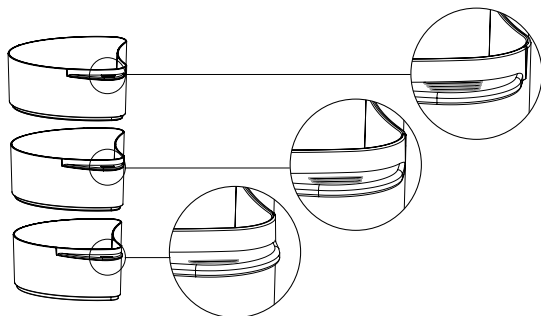
操作说明

重要事项

- 第一次使用本机前，请先彻底清洗所有配件（机身底座、电源线及插头除外）。
- 切勿在储水箱中注入暖/热水、调味品、香料、酒、汤或任何其他液体，以免损害蒸锅性能。
- 请确保储水箱内有最少250ml的水才操作，以免本机因空烧而损坏。
- 烹调进行时，蒸锅底座、透明蒸格层和蒸盖均十分烫手。切勿用手触碰，以免受伤。
- 时间调定以后，不论产品接驳了电源与否，定时器都会自动运行，用户设定时间时须确定指示灯已亮起。

A. 组装

1. 确保过滤网并无堵塞，将储水箱装好在底座上。
2. 将集水盘平稳地置于底座上（用作收集各种液体如肉汁、酱油、汤等）。
3. 依下图所示，请按照蒸格层手柄上的标记符号，顺序放置蒸格层。



4. 装上蒸盖。

B. 基本操作

1. 插上电源插头。
2. 在储水箱中注入冷的清水。（可参考储水箱上列明的蒸煮时间，注入相应的水量。请注意，水量切勿高于最高刻度。）
3. 将食物放进蒸格层内。依照食物的分量，可用一层、两层或三层蒸格和蒸饭容器。
4. 调校定时器至所需烹调时间（定时器旁的「参考烹调时间」为方便用户而设，P. 15 C部分为更详细的时间指引）。
5. 蒸锅开始运作时，开关指示灯会亮起。
6. 烹调完成后，定时器会发出响声，开关指示灯熄灭。
7. 拔除电源插头，待约4-5分钟让蒸锅冷却，并揭开蒸盖释出残余蒸气后，使用厨房手套或干布取出食物、器皿和集水盘。

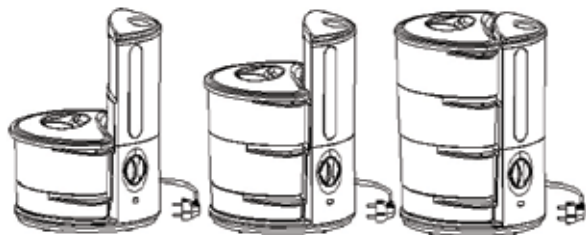
操作说明

C. 参考烹调时间

下表只作参考之用，请按食物大小、份量、新鲜程度、摆放位置以及个人喜好调整烹调时间。

食物种类	份量	下蒸格层	中蒸格层	上蒸格层
米	200 克	26 分钟	27 分钟	28 分钟
鱼类	400 克	11 分钟	12 分钟	13 分钟
家禽类	400 克	8 分钟	9 分钟	10 分钟
牛肉	350 克	7 分钟	8 分钟	9 分钟
蔬菜类	250 克	5 分钟	6 分钟	7 分钟
鸡蛋	5 只	10 分钟	11 分钟	12 分钟

D. 蒸格组合



一个蒸格层:

用一个蒸格层蒸煮相同的食物（如马铃薯），放置食物在蒸格层时，不要让食物堵住蒸格层底部的孔，否则会阻碍蒸气的流通。

两个蒸格层:

把较大量和需要更长蒸煮时间的食物放进下层蒸格层中，上层蒸格层则放较容易蒸煮的食物，但上层蒸格层的凝结水会滴到下层蒸格层，请确认下层的食物不会因此受影响。

三个蒸格层:

由于最上层蒸格层需要较长时间才能达到烹调温度，所以若要同时蒸煮不同的食物，必须把蒸煮时间最长的食物放在最下层。

当同时蒸煮蔬菜和肉类/鱼/家禽，请把肉类、鱼或家禽放进最下层的蒸格层，这样蒸煮过程中产生的肉汁才不会滴到其他的食物上。

E. 加水

可根据储水箱上的相应蒸煮时间，确认剩余水量是否足够，水量不足时，请从注水口加水（毋须打开蒸盖）。

操作说明

F. 煮饭

1. 把米和水放进蒸饭容器里。
2. 再把蒸饭容器放入蒸格层。
3. 调校烹调时间（请参考烹调时间指引）。

温馨提示

- 把肉类放在最下层蒸格层。
- 使用单层蒸格层所需的蒸煮时间会比使用双层或三层为短，所以蒸煮份量较多的食物时需要更长时间。
- 为达致更佳的烹调效果，请把食物切成大小差不多的小块。如果大小很不一致，请使用多层蒸煮，并把小块的食物放在最上层。
- 不要把食物在蒸格层内填得太满，尽量让食物一块和一块之间留一些空间，这样蒸气会更有效流动。
- 请勿蒸煮冷冻肉类、家禽或海鲜，必须先把食物完全解冻。

清洁与保养

注意

- 在清洁产品前，先让蒸格层完全冷却、关掉定时旋钮、拔除电源。
- 切勿把蒸锅底座、电源线和插头浸在水中或其他液体里。
- 不要用粗糙的清洁用具（如钢刷）来清洗蒸锅的任何部份。
- 过滤网须定时检查和清洗。

A. 蒸格层、蒸盖、蒸饭容器、储水箱和集水盘

手洗

请以手洗或用有清洁液的温水来清洗可拆的配件，再用清水彻底冲洗干净。

洗碗碟机

先除去可拆配件上的食物渣滓，然后用清水冲净，再将配件放在洗碗碟机的最上层。

B. 蒸锅底座

用湿布把蒸锅底座清理，再以干净的柔软干布擦干，千万不能把蒸锅底座放入洗碗碟机清洗。

C. 过滤网

用夹子或尖嘴钳拔出过滤网，用清水冲洗。

D. 除钙程序

如产品用了一段时间后，或当发现产品所需的工作时间比较长，请按以下方法来除垢：

1. 把白醋倒入储水箱，装到一半满的分量。
2. 放好集水盘、下蒸格层和盖子于蒸锅底座上。
3. 设定时间让产品运作5分钟。
4. 完成后，让产品完全冷却。
5. 把集水盘的白醋倒出。
6. 再将储水箱内的白醋清空。
7. 用冷水冲洗水箱及其他用过的配件数次。
8. 待底座和所有配件吹干后再收藏产品。

注：

每隔2-3个月，应进行最少一次除钙程序，这有助于防止水槽中的钙化物质积聚，让电蒸锅发挥最佳蒸煮效能和延长其使用寿命。

技术规格 Technical Specifications

型号 Model	JET-901
电压 Voltage	220 V
频率 Frequency	50 Hz
功率 Power	1,500 W
烹调总容量 Total Capacity	9 L
水箱容量 Water Tank Volume	2 L
机身尺寸 Dimensions	(H) 350 mm (W) 310 mm (D) 260 mm
净重 Net Weight	2.8 kg

产品规格及设计如有变更，恕不另行通知。
Specifications are subject to change without prior notice.

中英文版本如有出入，一概以中文版为准。
If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

本产品使用说明书以www.germanpool.com.cn网上版为最新版本。
Refer to www.germanpool.com.cn for the most up-to-date version of the user manual.

生产者：德国宝（香港）有限公司
Manufacturer: German Pool (Hong Kong) Limited

地址：香港九龙土瓜湾马头角道116号新宝工商中心二期113号室
Address: Room 113, Newport Centre Phase II, 116 Ma Tau Kok Road, Tokwan, Kowloon, Hong Kong

执行标准 Standard: GB4706.1-2005, GB4706.19-2008, GB4806.7-2016, GB4806.11-2016, GB-4806.10-2016, GB4806.9-2016

3C证书编号 3C Certificate No.: 2013010717590523

产品材质 Product Material:

储水箱 water tank (PP)	水箱盖 tank lid (PP)	水箱盖装饰片 tank lid decoration (PC)	浮球盖 float lid (PP)	蒸饭容器 rice container (PP)	蒸汽头 steam generator (POM)	水位视窗 water level window (PC)	视窗防水圈 water level window seal ring (硅胶silicone)	蒸笼steaming basket-上top, 中middle, 下bottom (PC)
水管 water tube (硅胶silicone)	锅炉-涂层 boiler-coating (铁氟龙teflon)	水泵-套筒 water pump-sleeve (POM)	水泵-圆柱管 water pump-tube (PA66+30%GF)	水泵-密封胶头 water pump-sealing head (橡胶rubber)	水泵-O型圈 water pump-sealing ring (硅胶silicone)	水泵-铁芯 water pump-iron core (不锈钢stainless steel SUS430)	水泵-压簧 water pump-compressed spring (不锈钢stainless steel SUS4304BR)	防水圈 water-proof ring (硅胶silicone)



使用条件 Using Conditions:

- 1) 直接接触食品
Direct contact with food
- 2) 拟接触的食品：所有食品类别
Food might be contacted: all kinds of food
- 3) 最高使用温度及时间：100 °C，60分钟
Maximum operation temperature and time: 100 °C, 60mins
- 4) 是否重复使用：是
Reusable: yes
- 5) 使用方法：使用前应使用清水进行清洗等
User guide: clean the device with water before use

请填写以下空格并与发票一并保存，以便维修时核对资料。用户提供本公司之所有资料必须正确无误，否则免费保用将会无效。
Please fill out the form below. This information and the purchase invoice will be required for any repairs. Warranty will be invalid if information provided is found to be inaccurate.

型号 Model No. : **JET-901**

机身号码 Serial No. : _____ 发票号码 Invoice No. : _____

购买商号 Purchased From : _____ 购买日期 Purchase Date : _____

保用条款

此保用提供德国宝产品的机件在正常使用下壹年保用(自购买日起计算)。

* 贵户须在购机十天内，以下列其中一种方式向本公司登记资料，保用手续方正式生效：

- 1) 填写本公司网页内的保用登记表格 **www.germanpool.com.cn/warranty**。
- 2) 填写保用登记卡并连同购机发票的副本一并邮寄到客户服务部(本公司将不发还发票副本或登记卡)。

1. 未能出示购买发票正本者，将不获免费维修服务。
2. 用户应依照说明书的指示操作。本保用并不包括：
 - 上门安装、检验、维修或更换零件的人工以及一切运输费用；
 - 因自然与人为意外造成的损坏(包括运输及其他)；
 - 任何塑胶附件及辅助装置；
 - 电源接合不当、不依说明书而错误或疏忽使用本机所引致的损坏。
3. 于下列情况下，用户的保用资格将被取消：
 - 购买发票有任何非认可的删改；
 - 产品被用作商业或工业用途；
 - 产品经非认可的技术人员改装或加装任何配件；
 - 机身编号被擅自涂改、破坏或删除。
4. 总代理有权选择维修或更换配件或其损坏部份。
5. 产品一经被转让，其保用即被视作无效。

客户服务中心

全国服务热线：

+86 400 830 3838

传真：+86 0757 2336 0284

电邮：repairs@germanpool.com.cn

Warranty Terms & Conditions

Under normal operations, the product will receive a 1-year full warranty provided by German Pool (effective starting from the date of purchase).

* This warranty is not valid until Customer's registration information is returned to and received by our Service Centre within 10 days of purchase via one of the following methods:

- 1) Visit our website and register online: **www.germanpool.com.cn/warranty**.
- 2) Complete all fields on the attached Warranty Card and mail it back to our Customer Service Centre along with a photocopy of the purchase invoice (Warranty Card and invoice copy will not be returned to Customer).

1. Customer who fails to present original purchase invoice will be disqualified for free warranty.
2. Customer should always follow the operating instructions. This warranty does not apply to:
 - labour costs for on-site installation, check-up, repair, replacement of parts and other transportation costs;
 - damages caused by accidents of any kind (including transport and others);
 - plastic parts and accessories;
 - operating failures resulted from incorrect voltage, improper operations and unauthorized installations or repairs.
3. This warranty is invalid if:
 - purchase invoice is modified by unauthorized party;
 - product is used for any commercial or industrial applications;
 - product is repaired or modified by unauthorized personnel, or unauthorized parts are installed;
 - serial number is modified, damaged or removed from the product.
4. German Pool will, in its discretion, repair or replace any defective part.
5. This warranty will be void if there is any transfer of ownership from the original purchaser.

Customer Service Centre

China Customer Service Hotline:

+86 400 830 3838

Fax : +86 0757 2336 0284

Email : repairs@germanpool.com.cn

此保用只适用于中国

This warranty is valid only in China

GERMAN
POOL



德國寶

德国宝(香港)有限公司 German Pool (Hong Kong) Limited

中国香港

Hong Kong, China

香港九龙土瓜湾马头角道116号

新宝工商中心2期113号室

Room 113, Newport Centre Phase II, 116 Ma Tau

Kok Road, Tokwawan, Kowloon, Hong Kong.

电话 Tel: +852 2773 2888

传真 Fax: +852 2765 8215

中国内地

Mainland China

广东省佛山市顺德区

大良南国东路德顺广场三层

3/F, Takshun Plaza, Nanguo East Road,

Shunde, Foshan, Guangdong

电话 Tel: +86 757 2980 8308

传真 Fax: +86 757 2980 8318

中国澳门

Macau, China

澳门俾利喇街145号

宝丰工业大厦3楼

3/F, Edificio Industrial Pou Fung,

145 Rua de Francisco Xavier Pereira, Macau

电话 Tel: +853 2875 2699

传真 Fax: +853 2875 2661



香港名牌十年成就獎
HONG KONG TOP BRAND TEN YEAR
ACHIEVEMENT AWARD



香港卓越名牌
HONG KONG
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www.germanpool.com