

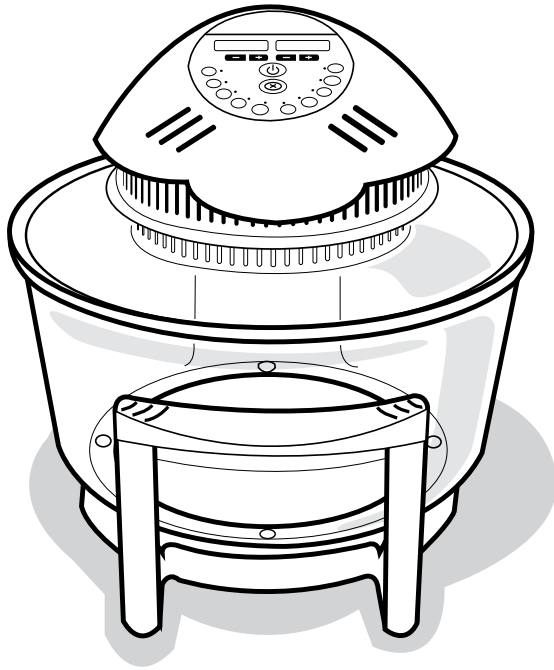
GERMAN
POOL



德國寶

光波萬能煮食鍋 | CKY-688F

Halogen Cooking Pot



在使用之前請詳細閱讀「使用說明書」及「保用條例」，並妥為保存。
Please read these instructions and warranty information carefully before use and keep them handy for future reference.

CB

使用說明書 OPERATING INSTRUCTIONS

請即進行保用登記!

有關保用條款細則，請看本說明書最後一頁。

Please register your warranty information now !

For Warranty Terms & Conditions,

please refer to the last page of these operating instructions.

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注意事項

重要說明

- 為安全起見，初次使用產品前請先細閱本說明書，並保存說明書，以便作參考之用。
 - 本產品只供家居使用。請必須依照本說明書內的指示操作。
1. 請使用專用插座，切勿與其他電器共用電源插頭。
 2. 啟動電源前，請先將鍋蓋確實蓋好。
 3. 如放在不受熱的桌上使用，必須在本產品下放置隔熱墊才使用。
 4. 本產品只供家居及其他相似的室內環境使用，例如：
 - 店舖、辦公室及其他工作場所的員工廚房
 - 農舍
 - 酒店、汽車旅館及其他類型的住所
 - 供住宿及早餐的旅館
 5. 本產品並非以外置時間設定裝置或獨立的遙控器操控。
 6. 第一次使用或當玻璃鍋鍋身冷時，可先預熱一下，食物烹煮效果會更佳。
 7. 烹調加熱時，切勿碰觸鍋蓋或鍋體，以免燙傷；待玻璃鍋體冷卻後，始可碰觸。請勿讓小孩靠近。
 8. 食物必須懸空放置於層架上及不能阻塞風道。
 9. 煮食時，不要在容器內放入水或與其他不通風、不耐溫的器皿（如塑膠）共同使用，以免影響烹調效果。
 10. 使用完畢後，請立即拔掉電源插頭。
 11. 清潔煮食鍋機件前必須先拔下電源，待機件完全冷卻後方可進行。
 12. 請勿將鍋蓋直接沖水或泡水清洗，可用扭乾之軟布擦拭污漬，不可用酒精或揮發性物質（如去漬油等）擦拭上鍋蓋。
 13. 使用自動清洗功能時，適當水位為二、三分滿。
 14. 清洗或烹調時，請避免碰撞玻璃鍋體，以免造成暗傷而導致破裂。
 15. 光波爐鍋體與牆壁距離需大於10 cm。
 16. 本產品並不適宜讓兒童、身體或心智殘障、缺乏經驗或知識的人士操作，除非該人士得到負責保障其安全的人士的監管或指引。
 17. 兒童必須被監督，切勿讓兒童使用、觸摸或把玩本機。
 18. 如發現鍋蓋通電後有異聲或較大振動，切勿擅自打開鍋蓋，應先切斷電源，然後立即請專業技術人員或聯絡本公司進行維修。
 19. 如電源線損壞或發生其他故障，切勿自行拆卸、修理或改裝，必須由本公司或合資格的專業技術人員更換和維修。
 20. 請勿使用受損的電線或電源插頭，以防觸電、引起短路或火災。

產品特點

多功能

德國寶光波萬能煮食鍋能夠代替十多種電器，包括：燒烤爐、傳統焗爐、電飯煲、煮蛋器、電烤箱、多士爐、炖湯煲、麵包機、烘乾機、消毒器、爆谷機、熱狗機等。

無油低脂煮食

以光波萬能煮食鍋來炸薯條、炸薯餅、炸花生、炸腰果、煎魚及醃製任何食品時，均無需加入食油，保證吃得健康。另外，德國寶光波萬能煮食鍋通過光波穿透力，讓食物內的脂肪加速沸騰，逼使油脂加快排出，達到降脂肪的效果。

節能省時

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，從而使烹調速度加快。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，達至更佳節能效果。

絕無油煙

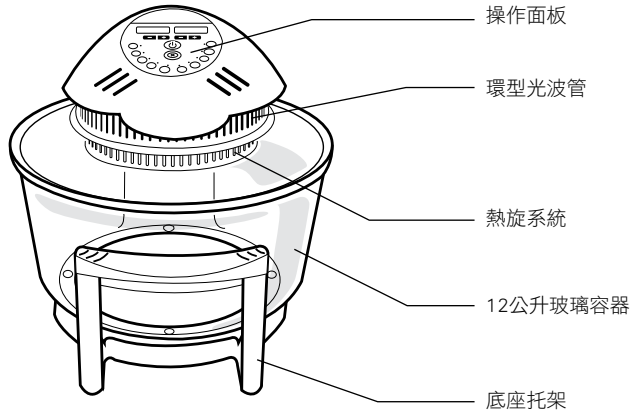
德國寶光波萬能煮食鍋煮食時不會製造油煙或輻射，絕對是入得廚房、出得廳堂的新一代環保電器。

清洗方便

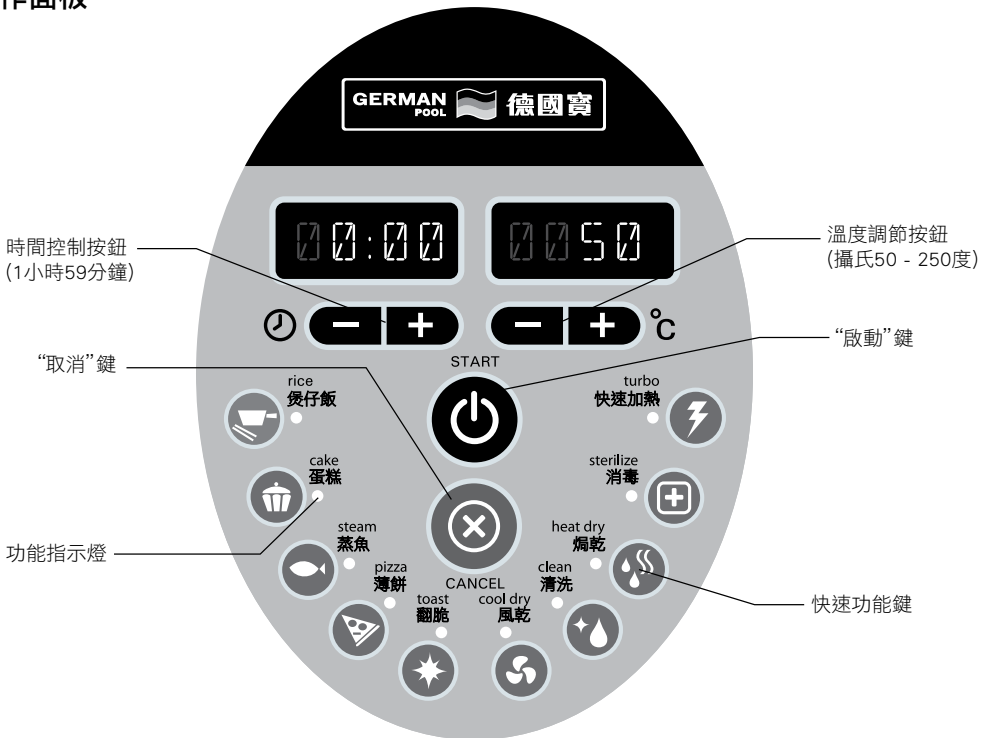
光波萬能煮食鍋特別備有內置清潔功能，能以光波高速旋轉原理解容器內頑固污漬，自此清潔爐具變得毫無難度。

產品圖解

產品結構





操作面板



操作說明

操作程序

1. 底座托架與玻璃容器配合好並水平放置。
2. 請按實際需要自行選擇層架及配件並置於容器內，然後將食物放在層架上。
3. 蓋好鍋蓋，然後接上電源。
4. 以下列其中一種方式設定烹調時間及溫度：
 - a. 按照食物份量調校時間（1小時59分鐘）及溫度（50-250°C）。
 - b. 選擇快速功能鍵（可依個人喜好隨意增減時間及溫度）。註：指示燈閃動表示功能已被選用，但煮食鍋仍未開始運作。
5. 按“啟動  ”鍵開始烹調。
6. 若光波發熱管在設定時間完結之前熄滅，表示煮食鍋內溫度已達到預設溫度。此時煮食鍋進入了恆溫狀態，光波管會暫停加熱程序，但煮食鍋的熱旋系統會繼續運作，直至設定時間完結為止。
7. 完成烹調後（時間顯示為“0:00”），煮食鍋會發出數下聲響以作提示。用戶可拔下電源插頭，並打開鍋蓋。
 - 若要在運作中暫停烹調，可直接將鍋蓋打開，光波管和熱旋系統會同時自動暫停運作。
 - 如欲在設定時間完結前提早結束運作，先按“取消  ”鍵以取消整個烹調程序，然後再打開鍋蓋。
8. 利用取物夾把食物從玻璃容器中取出。

快速功能鍵

快速功能鍵	預設時間值 / 溫度值	功能說明
 煲仔飯	30 分鐘 / 攝氏 250 度	專家按照個別食物之最佳烹調效果，預先設定不同烹調時間及溫度配搭。 (用戶亦可依個人喜好或食物份量隨意增減時間或溫度)。
 蛋糕	11 分鐘 / 攝氏 190 度	
 蒸魚	13 分鐘 / 攝氏 250 度	
 薄餅	3 分鐘 / 攝氏 250 度	
 翻脆	5 分鐘 / 攝氏 250 度	於短時間內以高熱將食物表面烤脆，特別適合翻熱已熟食物，使其口感更香脆。
 風乾	30 分鐘 / 攝氏 0 度	利用煮食鍋之熱旋系統，在不加熱情況下將食物高速風乾。
 清洗	10 分鐘 / 攝氏 250 度	利用光波發熱管配合熱旋系統，以均勻熱力迅速分解玻璃器皿內之食物殘漬。 * 註：請待煮食鍋完全冷卻後才注入清水(可加入適量洗潔精)。
 焗乾	6 分鐘 / 攝氏 90 度	以低熱力高速且均勻地烤焗，可去掉食物內多餘水份。
 消毒	13 分鐘 / 攝氏 130 度	以光波發熱管之熱力將食物或食具加熱，達至消毒效果。
 快速加熱	20 分鐘 / 攝氏 250 度	以最高溫度運作20分鐘。

參考食譜

香燒豬頸肉

材料： 豬頸肉兩塊

調味料： 叉燒醬、麥芽糖、鹽和老抽適量

製作方法：

1. 所有調味料拌勻後加入豬頸肉，醃2-4小時。
2. 光波萬能煮食鍋以250 °C預熱3分鐘。
3. 豬頸肉放於高架，使用加高圈燒10分鐘，反轉後再烤5分鐘即成。

焗蒜茸包

材料： 法式麵包一條、芝士粉少量、蒜粒 (切成蒜蓉)、牛油各適量

製作方法:

1. 法式麵包切片。
2. 牛油加熱溶解後拌入蒜蓉，均勻地塗在法式麵包上 (可灑上芝士粉增添香味)。
3. 預熱光波爐至 225 °C，再把法式麵包放入光波爐內烤3分鐘即可。

鹽燒三文魚頭

材料： 三文魚頭一個(切成兩塊，去腮)

調味料： 檸檬(半個榨汁)，鹽、紹興酒、麻油(各1茶匙)，糖、生粉(各2茶匙)，胡椒粉適量




製作方法：

1. 把所有調味料拌勻，醃三文魚頭半小時以上。
2. 魚頭置於光波爐內高架上，以250 °C燒8分鐘。
3. 反轉後再燒5分鐘即可。

如欲獲取更多食譜，歡迎瀏覽德國寶網站 www.germanpool.com。

配件

隨機配件

<p>低架</p> 	<p>高低架</p> 	<p>取物夾</p> 
<p>適用於烹調較大型的食物 如：烤鴨、烤雞、燉湯、煲仔飯。</p>	<p>適用於需靠近發熱體的食物，亦可當 低架使用，或配合低架進行雙層煮食 如：串燒、叉燒、豬頸肉、雞翼。</p>	<p>用以取出器皿或食物，以防燙手。</p>

<p>加高圈</p> 	<p>煎碟</p> 	<p>烘盤</p> 
<p>用以增大容量5公升，尤其適用於 烤鴨、烤雞及多層煮食。</p>	<p>適用於煎餃子、煎魚、腸粉及 其他食物。</p>	<p>適用於烘焙細小的食物 如：花生、薯條、藥材、曲奇餅等。</p>

自選配件

<p>廚竇</p> 
<p>適用於焗飯、煲仔飯、焗蛋糕、 湯、麵等</p>

參考烹調時間

* 下列資料只供參考，實際烹調時間須視乎食物份量而稍作調整。

食物種類	參考時間 (分鐘)	參考溫度 (°C)
蝦	5 分鐘	250 °C
香腸	6 分鐘	200 °C
花生	6 分鐘	160-180 °C
麵包	8-10 分鐘	120-140 °C
蛋糕	8-10 分鐘	180-200 °C
蟹	10-13 分鐘	250 °C
魚類	10-15 分鐘	250 °C
龍蝦	12-15 分鐘	220-250 °C
叉燒	15 分鐘	250 °C
番薯	20-30 分鐘	250 °C
飯	30 分鐘	250 °C
雞	30-40 分鐘	250 °C

技術規格

型號	CKY-688F
電壓	220 -240 V
頻率	50 Hz
功率	1,200 - 1,400 W
溫度調節範圍	50-250 °C
時間控制範圍	1 hr 59 min
煮食鍋尺寸 (連底座)	(H) 322 mm (Ø) 460 mm
玻璃容器尺寸	(H) 165 mm (Ø) 330 mm
容器容量	12 (+5) L
淨重	8.0 kg

中英文版本如有出入，一概以中文版為準。

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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 these instructions for use.

1. Use a separate plug for the appliance. Do not overload power socket.
2. Before turning on the appliance, make sure it is plugged in and the lid is closed.
3. If the appliance is operated on a non-heat resistant table, place a heat-proof mat under the appliance before use.
4. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - hotels, motels and other residential type environments;
 - bed and breakfast type environments.
5. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
6. When using the pot for the first time or when the glass container is cool, preheating will help to deliver better cooking results.
7. Do not touch the glass container during operation. Keep children away from the unit to prevent injuries.
8. Food must be placed on a rack inside the glass container. Make sure there is space between food and heating element, and interior airflow circulation should not be blocked.
9. Do not put water or plastic containers inside cooking pot during operation.
10. Unplug the cooking pot after use.
11. Unplug and cool down cooking pot before cleaning or washing.
12. Wipe cooking pot cover with a soft and dry cloth. Do not rinse it with water. Do not clean it with alcohol or VOCs.
13. When using the "CLEAN" button for washing, pour water up to 20% or 30% of the pot level.
14. Avoid any form of tapping, knocking or striking against cooking pot in order to avoid damages.
15. There should be a distance of 10 cm between the appliance and the wall.
16. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or any individual lacking experience and knowledge, unless they have been given supervision or instruction by a person responsible for their safety.
17. Children should be supervised to ensure that they do not play with the appliance.
18. When strange noise is heard or severe vibration occurs, do not open cooking pot cover. Unplug immediately and contact the manufacturer or a licensed technician for repair.
19. If the power cord is damaged or other problems occur, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
20. Do not attempt to disassemble, repair or modify the appliance.

Product Features

Multiple Functions

Due to a wide operating temperature range (50-250 °C), German Pool Multi-Purpose Halogen Cooking Pot can function as an electric grill, rice cooker, conventional oven, microwave oven, toaster, stewing pot, sterilizer, skillet, bread maker, egg maker, steamer, popcorn maker, etc.

Healthy Cooking

When using Multi-Purpose Halogen Cooking Pot, no oil is needed during the preparation and cooking process. Heat waves produced by its halogen heating element can penetrate directly into meat. Through heating animal fat inside meat, Halogen Cooking Pot effectively drives out fats and reduces grease within food. Thus, cholesterol content can be lowered to the minimum.

Time- & Energy-Efficient

Multi-Purpose Halogen Cooking Pot transfers heat to food by means of convection, conduction and penetration all at once. As a result, food can be cooked within a much shorter time. Owing to its circular heating element together with the patented internal venting system, German Pool Halogen Pot can deliver heat directly to food from all directions inside the glass container. Tests have shown that it saves electricity up to 20% compared to conventional ovens.

No Mess

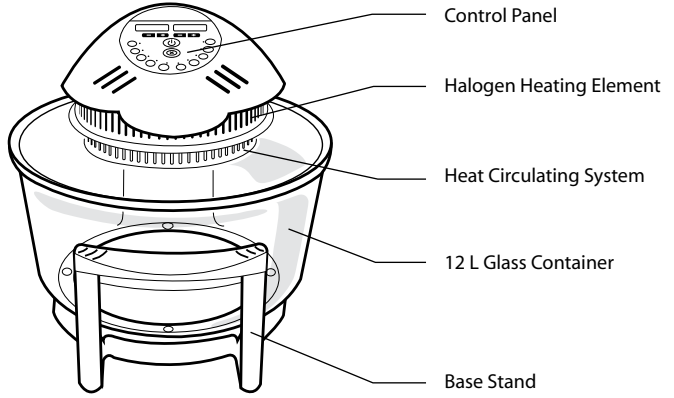
With German Pool Multi-Purpose Halogen Cooking Pot, there is no more open-flame nor greasy smoke in the kitchen. User can even cook and serve right at the dining table without making a mess thanks to the detachable glass container/plastic base design.

Simple Cleaning

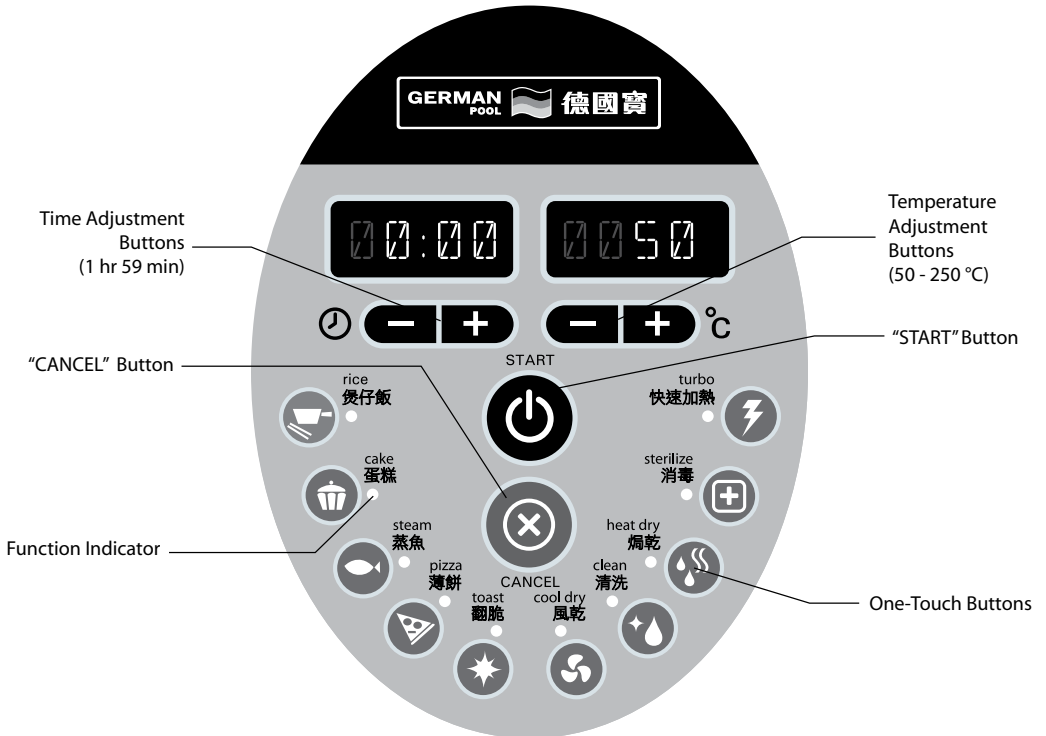
German Pool Multi-Purpose Halogen Cooking Pot comes with a powerful self-cleaning function. Thanks to its high speed heat circulation, cooking pot can automatically decompose tough stains and grease within minutes.

Product Diagrams

Product Structure





Control Panel













Operating Instructions

Operating Procedures

1. On a flat and level surface, attach glass container to plastic base stand.
2. Select appropriate rack and accessories based on food type and style of cooking. Position rack in glass container and place food items on top.
3. Secure pot cover. Then plug in power.
4. Set cooking time and temperature using one of the following methods:
 - a. Adjust time (1 hr 59 min) and temperature (50-250°C) by pressing “+” & “-” buttons.
 - b. Select and press one of the one-touch function keys (user can make further adjustment using the “+” and “-” buttons).Note: One of the function indicators will blink as soon as a function is selected; however, cooking pot will not start its operation until the “START” button is pressed.
5. Press “START  ” button.
6. Heating element may go off before set time is up. It means that the desired temperature is reached. Cooking pot would temporarily stop adding heat. However, the heat circulating system would keep on running until time is completely over.
7. When time is over (“0:00”), cooking pot will beep several times. Unplug and lift up cooking pot cover.
 - Pause Cooking: Before set time is up, user can pause operation by simply lifting up the pot cover and resume cooking by closing it.
 - Shut Down: To end cooking pot’s operation before time is up, press “CANCEL  ” and then lift up pot cover. Time and temperature settings will be cleared.
8. Take food or plate out of glass container using the supplied plate lifter.

One-Touch Functions

One-Touch Function	Default Time / Temp.	Details
 Rice Casserole	30 min / 250 °C	Press to cook different food types at corresponding default time and temperature settings to achieve the best result. (User can further adjust time and temperature values according to personal preferences.)
 Cake	11 min / 190 °C	
 Steamed Fish	13 min / 250 °C	
 Pizza	3 min / 250 °C	
 Oven-Frying	5 min / 250 °C	Press to apply high heat to food within a short time. This function can create a crispy texture to the outer layer of food.
 Un-heated Drying	30 min / 0 °C	Press to dry food without applying any heat.
 Self-Cleaning	10 min / 250 °C	Fill cooking pot with appropriate amount of clean water and press this button to breakdown tough stains and grease in the glass container. * Note: please fill water (and detergent) after cooking pot completely cools down.
 Heated Drying	6 min / 90 °C	Press to dry food in high speed with low heat.
 Heat Sterilization	13 min / 130 °C	Press to heat food or utensils for sterilizing purposes.
 Turbo	20 min / 250 °C	Press to operate cooking pot at the highest temperature setting for 20 minutes.

Suggested Recipes

Roasted Pig's Cheek

Ingredients : Pig's Cheek

Seasoning : Char Siu Sauce, Malt Sugar, Salt and Dark Soy Sauce

Procedure :

1. Mix all seasoning ingredients together with pig's cheek, marinate for 2-4 hours.
 2. Preheat cooking pot at 250 °C for 3 min.
 3. Place meat on High Rack and grill for 10 min using Ring Extension; turn over and cook for another 5 min.
-

Garlic Bread

Ingredients : Baguette, Garlic, Butter, Cheese Powder (Optional)

Procedure :

1. Slice baguette into desired thickness.
 2. Mix minced garlic with melted butter spread mixture on sliced bread (Sprinkle cheese for extra flavour).
 3. Preheat cooking pot at 225 °C and toast garlic breads for 3 min.
-

Grilled Salmon Head

Ingredients : Salmon Head

Seasoning : Lemon Juice, Salt, Cooking Wine, Sesame Oil, Sugar, Corn Starch, Pepper







Procedure :

1. Mix seasoning ingredients together. Marinate fish for 30 min or more.
2. Grill salmon head at 250 °C in cooking pot using High Rack.
3. Turn over salmon head and grill for 5 min.

For more recipes, please visit German Pool website at www.germanpool.com.

Accessories

Supplied Accessories

<p>Low Rack</p> 	<p>Combo Rack</p> 	<p>Plate Lifter</p> 
<p>For larger food items such as Grilled Duck, Grilled Chicken, Casserole, etc.</p>	<p>Allows food to be placed near heat source, e.g. Skewers; can be used simultaneously with low rack for multi-level cooking.</p>	<p>To carry food or plate in and out of cooking pot.</p>
<p>Ring Extension</p> 	<p>Frying Pan</p> 	<p>Baking Pan</p> 
<p>To increase cooking pot capacity by 5 L. Ideal for Grilled Duck, Grilled Chicken and multi-level cooking.</p>	<p>For Gyoza Dumplings, Fish, etc.</p>	<p>For baking small items such as Nuts, French Fries, Chinese Herbs, Cookies, etc.</p>

Optional Accessory

<p>Casserole Pot With Cover</p> 
<p>For Rice, Noodles, Soup, etc.</p>

Cook Time Reference

* Information provided below is for reference purpose only. Actual cooking time and temperature are subject to food portion.

FOOD TYPE	TIME (min)	TEMPERATURE (°C)
Shrimp	5 min	250 °C
Sausages	6 min	200 °C
Peanut	6 min	160-180 °C
Bread	8-10 min	120-140 °C
Cake	8-10 min	180-200 °C
Crab	10-13 min	250 °C
Fish	10-15 min	250 °C
Lobster	12-15 min	220-250 °C
BBQ Pork	15 min	250 °C
Sweet Potato	20-30 min	250 °C
Rice	30 min	250 °C
Chicken	30-40 min	250 °C

Technical Specifications

Model	CKY-688F
Voltage	220 - 240 V
Frequency	50 Hz
Power	1,200 - 1,400 W
Thermostat	50-250 °C
Timer	1 hr 59 min
Cooking Pot Dimension (With Base Stand)	(H) 322 mm (Ø) 460 mm
Container Dimensions	(H) 165 mm (Ø) 330 mm
Capacity	12 (+5) L
Net Weight	8.0 kg

If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

請填妥以下空格並與發票一併保存，以便維修時核對資料。用戶提供本公司之所有資料必須正確無誤，否則免費保用將會無效。
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.

型號 Model No. : CKY-688F

機身號碼 Serial No. : _____

發票號碼 Invoice No. : _____

購買商號 Purchased From : _____

購買日期 Purchase Date : _____

保用條款

此保用提供德國寶產品之機件在正常使用下壹年保用(自購買日起計算)。

* 貴戶須在購機十天內，以下列其中一種方式向本公司登記資料，保用手續方正式生效：

- 1) 填妥本公司網頁內之保用登記表格 www.germanpool.com/warranty。
- 2) 填妥保用登記卡，並連同購機發票之副本一併郵寄到客戶服務部 (本公司將不發還發票副本或登記卡)。

1. 未能出示購買發票正本者，將不獲免費維修服務。
2. 用戶應依照說明書的指示操作。本保用並不包括：
 - 上門安裝、檢驗、維修或更換零件之人工以及一切運輸費用；
 - 因天然與人為意外造成的損壞 (包括運輸及其他)；
 - 電源接合不當、不依說明書而錯誤或疏忽使用本機所引致之損壞。
3. 於下列情況下，用戶之保用資格將被取消：
 - 購買發票有任何非認可之刪改；
 - 產品被用作商業或工業用途；
 - 產品經非認可之技術人員改裝或加裝任何配件；
 - 機身編號被擅自塗改、破壞或刪除。
4. 總代理有權選擇維修或更換配件或其損壞部份。
5. 產品一經被轉讓，其保用即被視作無效。

維修部 - 小型電器

德國寶(香港)有限公司
香港九龍紅磡暢通道 1 號
中旅貨運物流中心8樓
電話：+852 2215 4582
傳真：+852 2356 9798
電郵：repairs@germanpool.com

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/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);
 - 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.

Repair Centre - Small Appliances

German Pool (Hong Kong) Limited
8/F, China Travel (Cargo) Logistics Centre
1 Cheong Tung Road
Hung Hom, Kowloon, Hong Kong
Tel : +852 2215 4582
Fax : +852 2356 9798
Email : repairs@germanpool.com

此保用只適用於香港

This warranty is valid only in Hong Kong

GERMAN
POOL  **德國寶**

德國寶(香港)有限公司 German Pool (Hong Kong) Limited

中國香港總代理 Hong Kong, China Sole Agent

九龍土瓜灣馬頭角道116號新寶工商中心高層地下2-4號室
Room 2-4, Upper G/F, Newport Centre, 116 Ma Tau Kok Road,
Tokwawan, Kowloon

電話 Tel: +852 2333 6245 傳真 Fax: +852 2765 8215

中國內地總代理 Mainland China Sole Agent

廣東省佛山市順德區南國東路永旺(吉之島)購物中心3樓
3/F, Yongwang (Jusco) Shopping Mall, Nanguo East
Road, Shunde, Foshan, Guangdong

電話 Tel: +86 757 2980 8308 傳真 Fax: +86 757 2980 8318



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www.germanpool.com