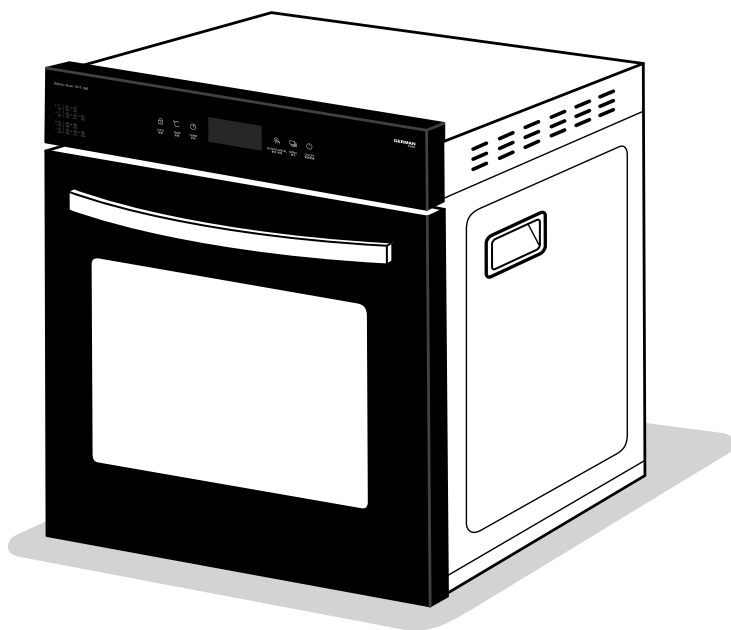


GERMAN  
POOL



德國寶

嵌入式焗爐 | **EVT-160**  
Built-in Touch Screen Oven



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

使用說明書 USER MANUAL

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。

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**Please register your warranty information now!**

**For Warranty Terms & Conditions,  
please refer to the last page of this user manual.**

# 目錄

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For English instructions, please refer to P.15.  
英文版說明書請參閱 P.15。

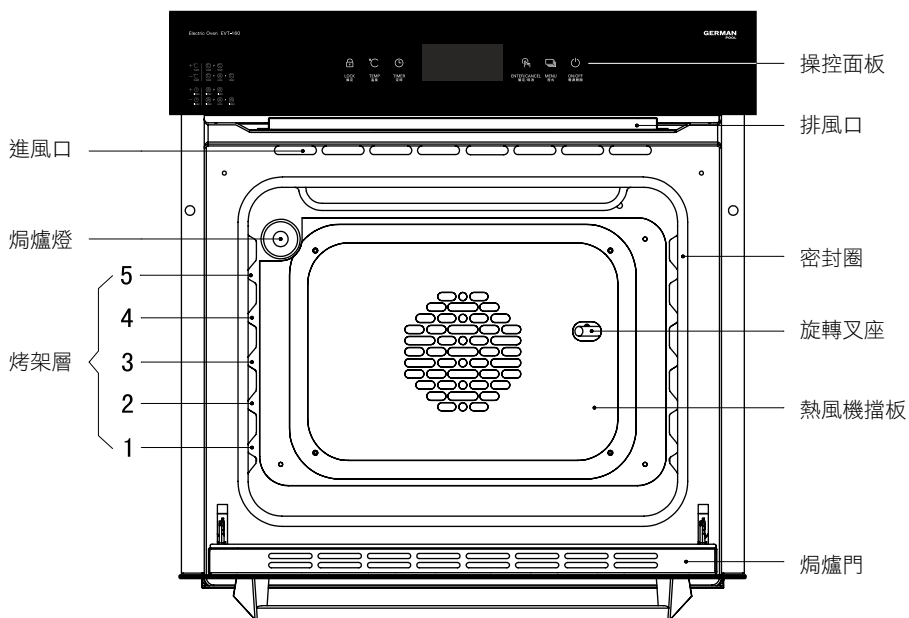
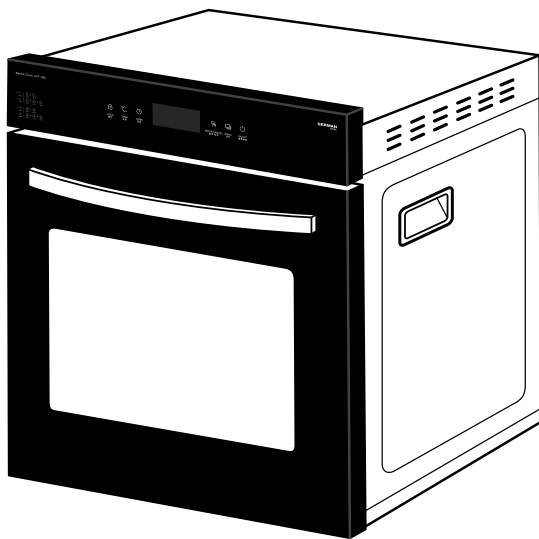
# 注意事項

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為安全起見，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. 此款焗爐不適合殘疾人士和兒童操作，當焗爐工作時，切勿讓兒童接觸焗爐。
2. 切勿直接將焗爐放入水中清洗或對其灑水，以免造成短路和觸電。
3. 切勿將任何金屬插入焗爐縫隙中，以免觸電。
4. 切勿用濕手插入或拔出插頭，以免觸電。拔出插頭時切勿直接拉扯電源線。不要用力拉扯或屈曲電源線。
5. 切勿將電源線用於其他加熱設備，以避免火災。使用過後，應及時拔出插頭。
6. 定時清潔插頭金屬部位，以免接觸不良。
7. 插頭需使用13A的獨立插座。確保插頭完全插入插座，連接良好。
8. 打開焗爐門時可有蒸氣逸出，不要站得太近以免燙傷。
9. 焗爐工作時，切勿用手直接接觸發熱元件，以免燙傷。
10. 切勿將易燃、不耐溫的食具、烹飪容器或其他物品放入焗爐內。
11. 切勿將焗爐放在易燃或者潮濕的環境，以免引發任何災害。
12. 切勿使用損害性工具或清潔劑、銳利的刀具清潔焗爐和爐門，以免造成損壞。
13. 如未經培訓，使用者請勿自行拆卸產品或更換零件。如需維修，請聯繫售後維修點。
14. 切勿使用焗爐儲任何物件，不要將重物放置在開啟的焗爐門上。
15. 若焗爐的玻璃門出現裂紋，請停止使用。
16. 不要加熱盛於密閉容器的食物，在加熱下會增加容器內壓力，可能會引起爆炸，使機器收到損傷並產生危險。
17. 每次使用後，請清洗並擦乾焗爐，避免產生難聞異味。
18. 取出烹調完的食物時，必須帶上焗爐手套避免燙傷。
19. 打開拉門和關門時，小心拉門的鉸鏈、邊沿及角落，請勿觸摸，這樣可能會產生機械創傷。
20. 若電源線損壞，請勿擅自更換其他電源線，請聯繫維修點更換合適的電源線。

# 產品結構



# 技術規格

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型號	EVT-160
電壓 / 頻率	220 V ~ 50 Hz
功率	2,600 W
電流	11.8 A
容積	60 L
烘烤檔位	8
產品尺寸 (寬×高×深)	595mm × 595mm × 525mm
機體淨重	41 Kg

產品規格及設計如有變更，恕不另行通知。  
中英文版本如有出入，一概以中文版為準。  
最新版本以 [www.germanpool.com](http://www.germanpool.com) 網上版為準。

# 產品主要功能

註：◇ 表示部件不啟動 ◆ 表示部件啟動 ◎ 表示達到一定溫度時開動

次序	圖示	上內加熱器	上外加熱器	後加熱器	底加熱器	後風扇	上風扇	功能
1	快加熱	◇	◆	◆	◇	◆	◎	<p>結合風扇周圍和上方2個加熱器的熱力，只須將食物直接放進焗爐加熱即可。</p> <p>適宜：烤焗已熟的急凍食品，如意式薄餅、廣東點心、肉餡餅和西式糕餅等。</p> <p>提示：在烤箱的上半部分烤焗食品效果最為理想。</p>
2	風焙烤	◇	◇	◆	◇	◆	◎	<p>熱力來自風扇周圍的加熱器，風扇驅動熱氣在焗爐內循環，可把食品放在焗爐內不同位置同時烤焗。</p> <p>使用「風扇+加熱」功能比單獨使用無風扇「加熱」功能快及均勻。</p> <p>提示：烤焗後食物可能有不同色調，乃屬正常現象。</p>
3	焙烤	◇	◆	◇	◆	◇	◎	<p>熱力同時來自食物上方和下方。</p> <p>適宜：燒烤曲奇餅、烤餅、蛋糕、肉片、意大利粉、布甸和薄脆蛋餅等。</p>
4	底加熱	◇	◇	◇	◆	◇	◎	<p>熱力單一來自食物下方的加熱器。</p> <p>適宜：加深意式薄餅、餡餅和糕餅底部的金黃色。</p>
5	解凍	◇	◆	◇	◇	◆	◎	<p>由風扇驅動低溫空氣在焗爐中流動來達致解凍效果。</p> <p>適宜：在燒烤以前可幫助食物進行融霜；製作麵包糕餅時亦可利用此功能協助麵團發酵。</p>

# 產品主要功能

次序	圖示	上內加熱器	上外加熱器	後加熱器	底加熱器	後風扇	上風扇	功能
6	風扇烤	◆	◆	◇	◇	◆	◎	熱力來自上方的加熱器，具有烘焙和標準烤焗兩種功能。焗爐門關閉時，風扇驅動熱空氣循環流動來烹調食物。 適宜：燒烤較大肉類時具有相似於旋轉烤肉的效果。
7	燒烤	◆	◇	◇	◇	◇	◎	把上方加熱器的熱力輻射引導到食物上。 適宜：燒烤嫩肉、肉排、芝士餅和其他快燒食物。
8	強燒烤	◆	◆	◇	◇	◇	◎	將上方兩個加熱器的熱力同時輻射引導到食物上，燒烤速度比一般快。 適宜：利用大烤架盤面積烤燒嫩肉、香腸、點心和其他快燒食品。

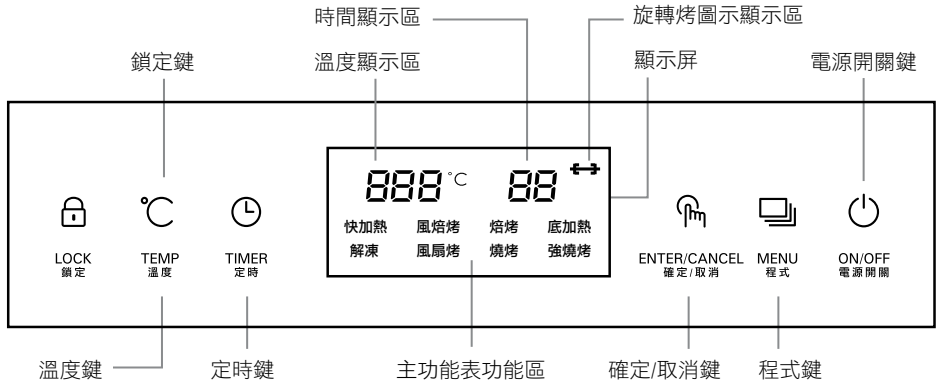


# 操作說明

## I. 操作前注意

第一次使用焗爐時，請先清空焗爐並把焗爐設置上/下加熱模式，溫度設置在230°C並加熱一小時以去除焗爐內之物料氣味，然後開啟焗爐門通風。進行以上操作前切勿在焗爐內留下殘餘包裝材料。

## II. 控制面板及顯示屏




## III. 操作方法


### 1. 接通電源

插上電源後，焗爐發出「滴」一聲，所有圖示同時點亮，除電源鍵外其他圖標閃爍一下後熄滅，電源鍵持續閃爍，無操作 1 分鐘後熄滅。


### 2. 開機

短按  「電源開關」鍵 1 次，進入待機狀態。

### 3. 關機

在待機或工作模式下，長按  「電源開關」鍵 2 秒，顯示屏圖示熄滅，進入關機狀態。

### 4. 暫停工作

焗爐運作時，短按  「確定/取消」鍵 1 次，焗爐暫停運作。

### 5. 結束工作

運作結束後，焗爐會連續發出 30 聲「滴滴」聲，顯示屏持續閃爍運作結束時的結果，在無操作 5 分鐘後，除電源屏外顯示屏全部熄滅。

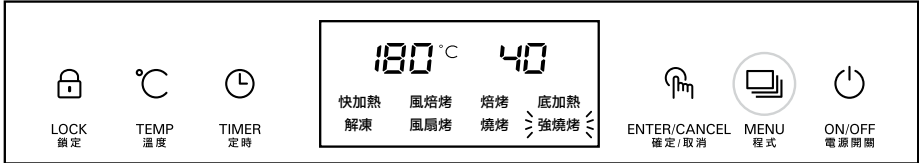
# 操作說明


## IV. 操作例子1

模式設置：強燒烤

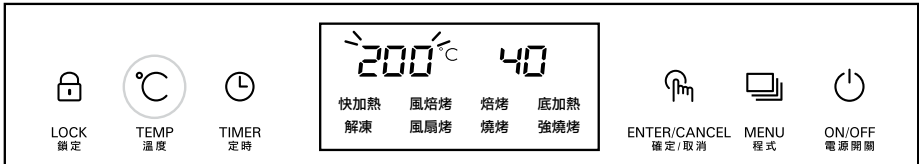
溫度、時間設置：200°C、50分鐘


### 1. 模式設置






在待機狀態下，連續短按  「程式」鍵 7次，主功能表功能區圖示「強燒烤」閃爍，溫度和時間顯示預設值180°C、40分鐘。

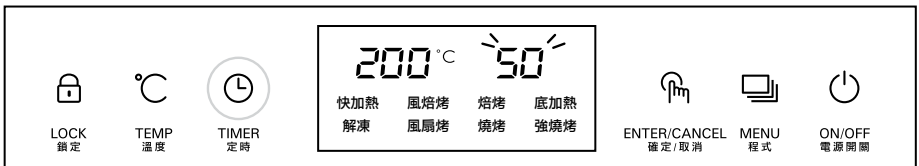
### 2. 溫度設置






按  「溫度」鍵，把溫度數值調整為 200°C。

注：短按  「溫度」鍵 1次，溫度值增加1；長按  「溫度」鍵，溫度值持續增加；溫度值設置範圍為 50°C至 230°C；設置途中按  「鎖定」鍵，數值能更改為增加或遞減。

### 3. 時間設置



按  「定時」鍵，把時間數值調整為 50。

注：短按  「定時」鍵 1次，時間值增加1；長按  「定時」鍵，時間值持續增加；時間值設置範圍為5至90分鐘；設置途中按  「鎖定」鍵，數值能更改為增加或遞減。

# 操作說明

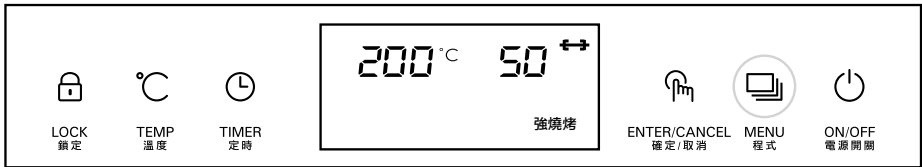
## 4. 確認運行




模式、溫度、時間設置完成後，短按  「確定/取消」鍵 1 次，焗爐開始運作。

**注：**此時選定的主功能表功能圖示、溫度和時間圖示由閃爍變為靜態。其中溫度圖示變為焗爐當前溫度，並隨着焗爐運作逐漸上升至設置溫度；時間圖示由設置時間逐漸下降，主功能表功能區圖示只有被選的模式常亮。

### 操作例子2：旋轉烤設置




1) 依**例子1**的方式設置模式、溫度、時間後確認運行，焗爐進入運作狀態。


2) 在運作狀態中長按  「程式」鍵，旋轉烤指示圖示點亮，旋轉烤叉開始運作。

**注：**旋轉烤叉工作時，長按  「程式」鍵，旋轉烤指示圖示熄滅，旋轉烤叉停止工作。

### 操作例子3：鎖定鍵設置



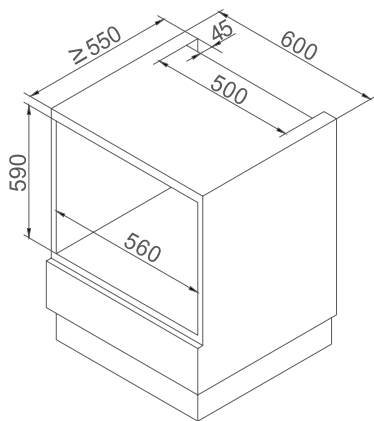
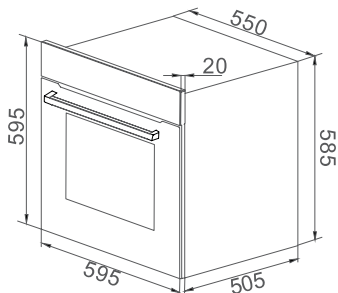
1) 鎖定：在任何狀態下，長按  「鎖定」圖示，鎖定圖示點亮，熨幕鎖定，此時不可進行任何操作。

2) 解鎖：在熨幕鎖定的狀態下，再長按  「鎖定」圖示，鎖定圖示熄滅，熨幕解鎖，此時可進行其他功能操作。

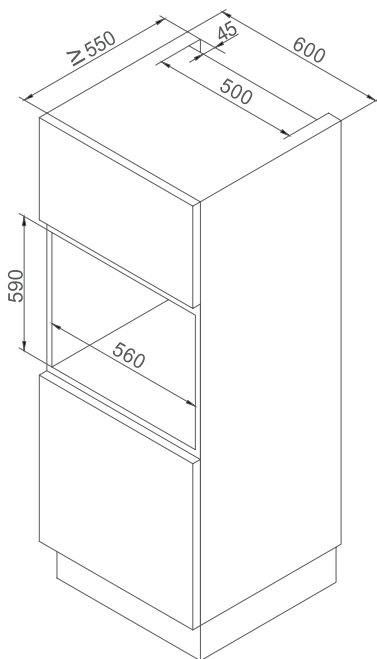
# 安裝說明

1. 安裝焗爐的櫥櫃材料（木材、粘合劑）必須耐溫120°C以上。
2. 為保持通風，請保持焗爐背後有大於45mm的空隙。
3. 周邊如有高溫電器，請保持安裝距離大於80mm；另必須在焗爐前留有80cm以上的空間。

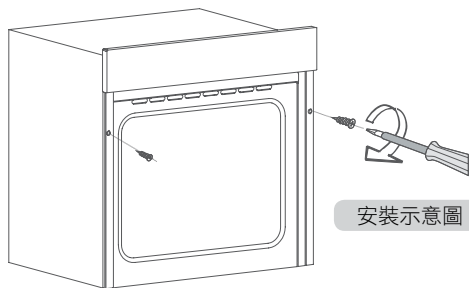
機體尺寸



底櫃開孔尺寸



中櫃開孔尺寸



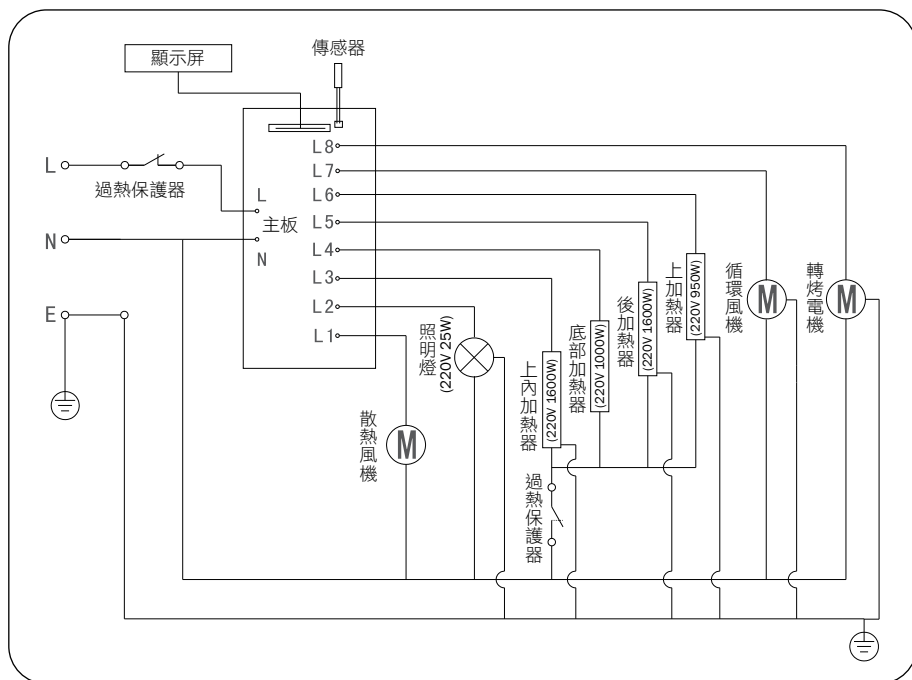
安裝示意圖

尺寸：毫米

# 常見問題

故障	原因分析	處理方法
焗爐不工作	未接通電源	連接電源
	電源插座沒電	聯繫合資格電工檢查
	控制系統連接線未連接	斷開電源，聯絡維修服務員
	控制系統故障	
顯示屏顯示E1	傳感器故障警報	斷開電源，聯絡維修服務員
顯示屏顯示E2	傳感器短路警報	斷開電源，聯絡維修服務員
焗爐升溫異常 (緩慢或不升)	焗爐未開始工作	啟動焗爐
	加熱器故障	斷開電源，聯絡維修服務員

焗爐線路圖



# 清潔與保養

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**重要提示：**為延長焗爐的使用壽命，應定期進行清潔保養，保養前請務必斷開電源。

切勿使用強烈、具腐蝕性 or 高酒精濃度的清潔劑、過硬的清洗墊或海綿、高壓清潔器或蒸汽清潔器進行清潔，因有可能損壞搪瓷內膽。

## 1) 搪瓷內膽

可用家用搪瓷器皿清洗劑進行清洗，用軟洗碗布清潔。

## 2) 焗爐加熱管

在確保發熱管處於非加熱常溫狀態下，用乾淨的軟洗碗布進行擦拭。

## 3) 後風機和後加熱管

- ① 用十字螺絲刀鬆開4枚固定螺絲，然後卸下；
- ② 用軟洗碗布對風葉和後加熱管進行清潔。

## 4) 櫃門的拆卸

- ① 完全打開焗爐櫃門；
- ② 將櫃門左右兩側的鉸鏈扣分別打開；
- ③ 用雙手握着櫃門左右兩側，將櫃門關小一點並向上提起，然後拉出。

## 5) 櫃門的安裝

- ① 將櫃門鉸鏈對準插入左右兩側的支架槽中；
- ② 完全打開焗爐櫃門；
- ③ 將櫃門左右兩側鉸鏈扣分別完全閉合；
- ④ 關上焗爐櫃門。

## 6) 櫃門玻璃拆卸

- ① 拆下焗爐櫃門；
- ② 把焗爐櫃門放在柔軟、平整的表面上，拉手面朝下；
- ③ 抽出櫃門玻璃。

## 7) 櫃門玻璃安裝

- ① 放回櫃門玻璃，確保兩側的卡扣放入安裝座的內槽內；
- ② 推動內門玻璃直至卡入到位；
- ③ 重新裝上焗爐門。

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# Notice Before Use

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## **Important**

For safety, you should read the instructions carefully before using the appliance. Retain the instructions for future reference.

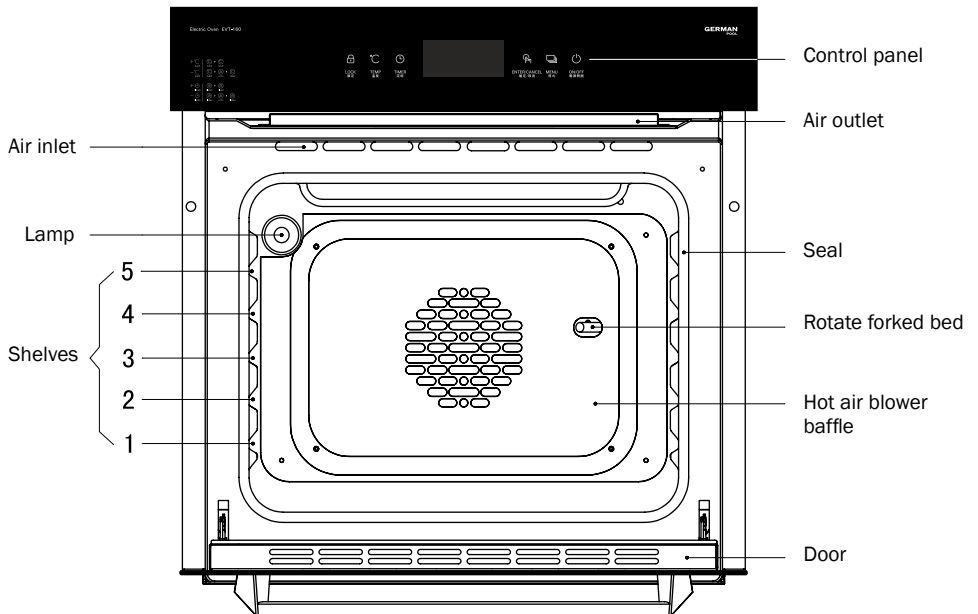
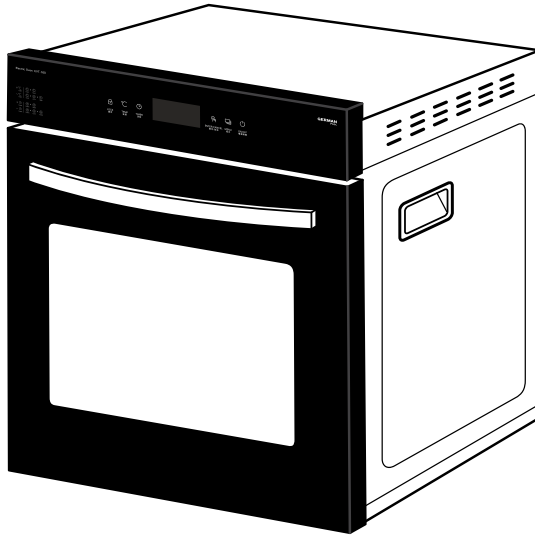
The appliance is designed for domestic use only, and may only be installed and operated in accordance with this instruction manual.

1. This appliance is not suitable for children and handicapped people. Please always keep children from the appliance during operation.
2. Never wash this appliance in water directly to avoid short circuit and electric shock.
3. Never plug any metal into the gaps or holes on this appliance to avoid possible electric shock.
4. Never plug or unplug the power supply plug with a wet hand to avoid electric shock. Never unplug the power cord by pulling the cable. The power cable should not be pulled or twisted violently.
5. The power cord should not be in contact with other heating appliance to avoid fire hazards. Always unplug the power cord after use.
6. Clean the metal parts on the plug from time to time to avoid weak contact.
7. Please always connect this appliance to an independent socket with the capacity above 10A, and make sure that the plug is completely plugged in and well contacted.
8. Always keep hand and face away from the oven door to avoid scalding by the steam.
9. During the operation, never touch the cover or any metal parts of the appliance to avoid scalding.
10. This appliance should not be used on any unstable or other objects which cannot resist high temperature, otherwise fire hazard may happen.
11. Please keep the appliances from fire, damp surrounding to avoid possible hazard.
12. Never clean the inner pot with any abrasive or hazardous tools to avoid damage to the oven.
13. No untrained person is allowed to disassemble the appliance. If repair is needed, please contact the service center.
14. Do not store any things inside the oven. Heavy things shall not be placed on the open oven door.
15. Do not use the oven when you see crack on the door glass.
16. Do not heat any sealed container. It might cause explosion and possible hazard..
17. Please clean and dry the oven after use to avoid odor.
18. Put up high temperature gloves when taking out of the cooked food.
19. Do not touch the hinges, edges or corners of the door when you close or open the oven door. Such actions might cause mechanical injuries.
20. If the power cord is damaged, never replace it with any other power cables, please contact the service center for the correct power cord.



# Product Structure

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# Technical Specifications

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Model	EVT-160
Voltage / Frequency	220 V ~ 50 Hz
Rated Power	2,600 W
Electric Current	11.8 A
Capacity	60 L
Heating Level	8
Dimensions (W × H × D)	595mm × 595mm × 525mm
Net weight	41 Kg

Specifications are subject to change without prior notice.

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

Refer to [www.germanpool.com](http://www.germanpool.com) for the most up-to-date version.

# Function Descriptions

Note : ◇ Heat element is off ◆ Heat element is on ◎ Heat element works under certain temperature

	Icon	Upper Inner Heating Element	Upper Outer Heating Element	Back Heating Element	Bottom Heating Element	Back Fan	Upper Fan	Function
1	Rapid Heat	◇	◆	◆	◇	◆	◎	Heat comes from the element around the circulating fan as well as the smaller element above food. Simply place food in oven straight from the freezer. Ideal for: cooking frozen (pre-cooked) food, e.g. savoury pastries, pizzas, meat pies and fruit pies. Note: Cook in the upper half of the oven for best results.
2	Heat With Fan	◇	◇	◆	◇	◆	◎	Heat comes from the element around the fan, with fan circulating hot air within the oven chamber. Food can be placed in several different positions in the oven at the same time. Note: Some variation in browning is normal.
3	Heat Only	◇	◆	◇	◆	◇	◎	Heat comes from two elements, one above and one below food. Ideal for: Baking single trays of biscuits, scones, muffins, cakes, casseroles, egg pudding, etc.
4	Base Heat	◇	◇	◇	◆	◇	◎	Heat comes from element below food. Ideal for: Adding extra browning to the bottoms of pizzas, pies and pastries.
5	Defrost	◇	◆	◇	◇	◆	◎	Uses low temperature air that is circulated by the fan. Ideal for: defrost/thaw food before cooking. Can also be used to raise yeast dough.

# Function Descriptions

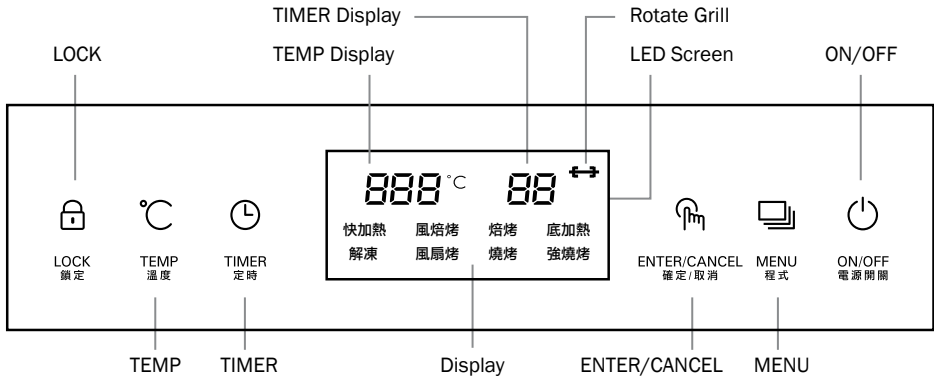
	Icon	Upper Inner Heating Element	Upper Outer Heating Element	Back Heating Element	Bottom Heating Element	Back Fan	Upper Fan	Function
6	Grill With Fan	◆	◆	◇	◇	◆	◎	Heat comes from two heating elements above food. It combines the benefits of both “Heating” and “Grill” functions. The grill element switches on and off to maintain the desired temperature while the fan circulates heated air. Ideal for: Grill large cuts of meat, which gives you a result that is similar to “roisserie” cooked meat.
7	Grill	◆	◇	◇	◇	◇	◎	Radiant heat is directed from the powerful upper element onto the food. Ideal for: Grill tender cuts of meat, steak, chops, open toasts and other quick cooking foods.
8	Turbo Grill	◆	◆	◇	◇	◇	◎	“Turbo Grill” directs radiant heat from two powerful upper elements onto the food. Ideal for: Grill tender cuts of meat, sausages, open toasts and other quick cooking foods.

# Operating Instructions

## I. Before Use

Before using the oven the first time, please clear it up and set it to upper/lower heat-up mode. Set the temperature at 230°C and heat it up for one hour to eliminate odor. All packing material must be taken down before operation.

## II. Control Panel and Display




## III. Operating Procedures


### 1. Connect the power supply

You can hear a "click" sound after connecting the power supply. All icons are light up. All lights go off except the ON/OFF. ON/OFF keeps twinkle for one minute.

### 2. Switch on

Appliance will under sleep mode for a single press of  "ON/OFF" button.

### 3. Switch off

Long press  "ON/OFF" button for 2 seconds in sleep mode or operate condition. All lights will switch off.

### 4. Pause

Pause the appliance by short press  "ENTER/CANCEL" button.

### 5. End of operation

There will be 30 seconds alarm at the end of operation. All lights will go off without further actions.

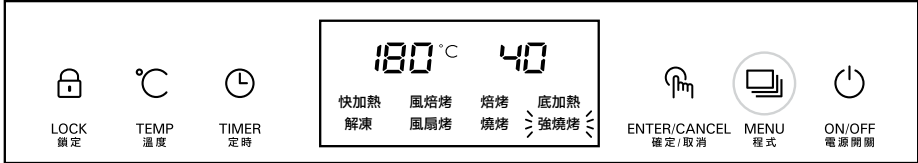
# Operating Instructions

## IV. Operation Sample 1

Mode: Turbo Grill

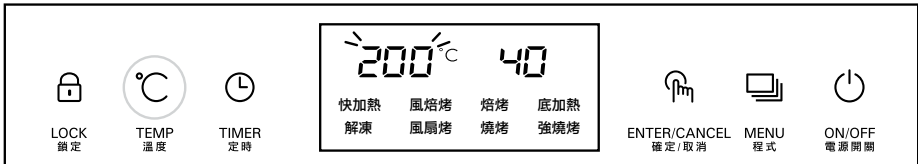
Temperature and time setting: 200°C, 50 minutes

### 1. Mode setting



Press "MENU" button for 7 times. "Turbo Grill" on the main menu display blinks. Temperature and time default setting is 180°C and 40 minutes.

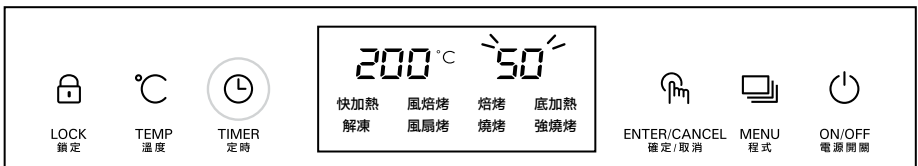
### 2. Temperature setting



Press °C "TEMP" button and adjust it to 200°C.

**Note:** Quick adjustment can be achieved by long press °C "TEMP" button. The setting range is between 50°C and 230°C. Value can be changed to increase or decrease by pressing "LOCK" button.

### 3. Time setting




Press "TIMER" button and set it to 50.

**NOTE:** Quick adjustment can be achieved by long press "TIMER" button. The setting range is between 5 to 90 minutes. Value can be changed to increase or decrease by pressing "LOCK" button.

# Operating Instructions

## 4. Confirmation






Press  "ENTER/CANCEL" button after setting and the oven starts working.

**Note:** Lights are locked now. TEMP shows on the panel is the detective temperature and will rise during operation. TIME reduces during operation. The chosen mode keeps awake and other 7 icons go off.

### Operation Sample 2 : Rotate BBQ





1. Setup mode, time and temperature like in Operation Example 1. Press  "ENTER/CANCEL" button.
2. Long press  "MENU" button during operation. Lamp for rotate grilling goes on. The fork starts working.

**Note:** Long press  "MENU" button when the fork is working. Then the lamp goes off and the fork stops working.

### Operation Sample 3: Lock the screen

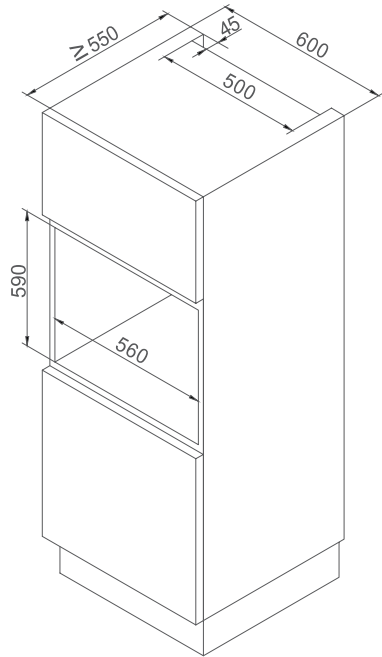
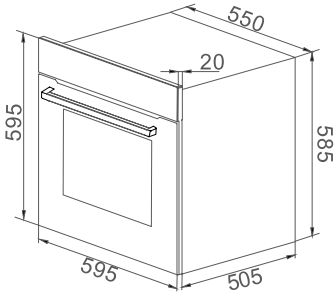


1. LOCK: Long press  "LOCK" button under random mode. Lamps on and the oven screen is locked.
2. UNLOCK: Long press  "LOCK" button when the screen is locked. Lamps off and one can do every changes to it.

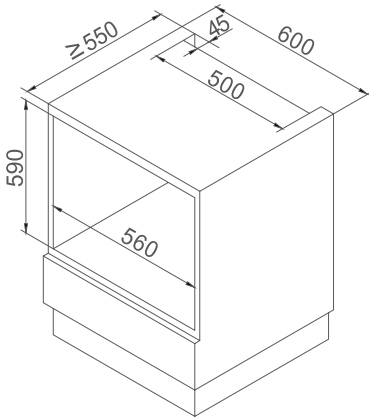
# Installation

1. Cabinetry material surrounded the oven shall be able to bear temperature for above 120°C.
2. Please keep clearance for no less than 45mm at the back of the appliance.
3. Other appliance with high temperature shall not be installed around the oven within 80mm.

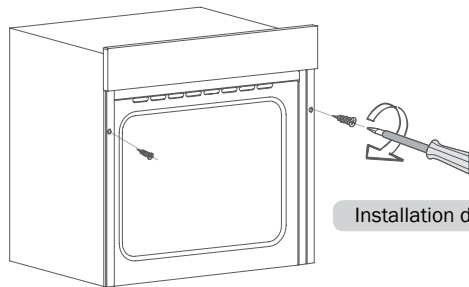
Size of the appliance



Middle cut-off size



Bottom cut-off size



Installation diagram

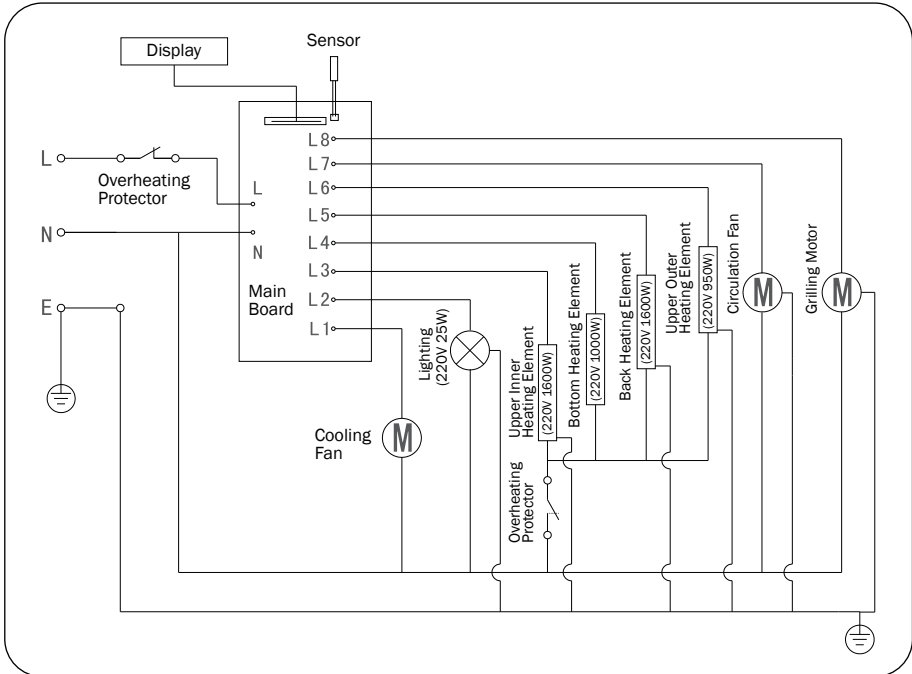
Dimensions in mm



# Troubleshooting

Problems	Possible Cause(s)	Solutions
Oven or grill not work	Appliance is not connected to power supply.	Connect the power supply.
	No power.	Maintenance by authorized professional.
	Control cable is not connected.	Dis-connect the power and call for repairs and customer service center.
	Control system breakdown.	
E1 shown on the display	Broken connection of the sensor.	Dis-connect the power and call for repairs and customer service center.
E2 shown on the display	Sensor short circuit.	Dis-connect the power and call for repairs and customer service center.
Default or slow warming	Oven hasn't started working.	Start the appliance.
	Heating elements breakdown.	Dis-connect the power and call for repairs and customer service center.

Circuit Diagram



# Cleaning and Maintenance

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## Important notes

- 1. Please do regular cleaning maintenance to gain a longer service life. Disconnect the power supply before maintenance.**
- 2. Do not use strong, corrosive, or high alcohol content cleaning agent, rough cleaning materials, high-pressure cleaner and steam cleaner. All these items can made possible damage to the enamel inner pot.**

### 1. Enamel inner pot

You can clean up the enamel inner pot with special cleaning solution and wipe it with clean and soft cloth.

### 2. Heating elements

Wipe it with clean and soft cloth when the heater is in ambient temperature.

### 3. Rear blower and rear heater

- ① Loose the 4 fasten screws and take it down.
- ② Clean the fan and rear heating element with soft cloth.

### 4. Disassemble the oven door

- ① Fully open the oven door.
- ② Open hinges on both sides of the oven door
- ③ Hold left and right side of the oven door and lift it up. Then pull it out.

### 5. Assemble the oven door

- ① Insert the door hinges onto the holder in place
- ② Fully open the oven door.
- ③ Perfectly close the hinges on both sides.
- ④ Close it up.

### 6. Disassemble the door glass

- ① Disassemble the whole door.
- ② Put it on a soft and even surface with the handle towards down.
- ③ Disassemble the door glass.

### 7. Assemble the door glass

- ① Put the glass back. Ensure locks on both sides are placed into the installation seat.
- ② Push it until it is in place.
- ③ Install the oven door again.

請填寫以下表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. : EVT-160

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一年保用(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](http://www.germanpool.com/warranty)。
- 2) 填妥保用登記卡，並連同購機發票傳真至客戶服務部。

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：
  - 因天然與人為意外造成的損壞(包括運輸及其他)；
  - 任何塑膠附件及輔助裝置；
  - 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。

## 客戶服務及維修中心

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 2333 6249  
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](http://www.germanpool.com/warranty).
- 2) Complete all fields on the attached Warranty Card and fax it back to our Customer Service Centre along with the purchase invoice.

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:
  - 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.

## Customer Service & Repair Centre

German Pool (Hong Kong) Limited  
8/F, China Travel (Cargo) Logistics Centre  
1 Cheong Tung Road  
Hung Hom, Kowloon, Hong Kong  
Tel : +852 2333 6249  
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

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香港 (S MARK)  
安全認證



中國櫥櫃/家電行業  
十大影響力品牌



資本才俊CEO  
非凡品牌大賞



香港優質商號



香港工商業獎  
消費品設計



生產力促進局  
最佳創建品牌企業獎



香港中小企業  
最佳拍檔大獎



香港消費者  
推薦品牌



《Q牌》優質  
服務證書



香港卓越名牌  
HONG KONG  
PREMIER BRAND



香港名牌十年成就獎  
Hong Kong Top Brand Ten Year  
Achievement Award

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[www.germanpool.com](http://www.germanpool.com)