

GERMAN
POOL



德國寶

餐盒式多層電蒸鍋

Multi-Tier Food Steamer

FST-D7

FST-K8



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.

使用說明書 OPERATING INSTRUCTIONS

Table of Contents

Notice Before Use	03
Product Structure	05
- FST-D7 (Digital Control)	
- FST-K8 (Turn-Knob Control)	
Operating Instructions	07
- Preparation	
- Cooking	
- Basket Combinations	
- Adding Water	
- Steaming Rice	
- Other Usages	
Cooking Time Reference Guide	09
Care & Maintenance	10
Technical Specifications	11
Warranty Terms & Conditions	23

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.

Do's

- The mains voltage stated on the rating plate should correspond to the local electricity supply.
- Place the appliance on a firm and steady work surface.
- Unplug from power outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts and before cleaning/storing.
- Always use padded mitts due to high temperature steam, food and soup.
- Lift and open the Lid towards the front carefully to avoid high temperature steam.
- Assemble each compartment correctly and make sure they stack up securely.
- Allow cooling before disassembling the baskets.
- To disconnect, set the timer to "0" or "Off", then remove plug from power socket.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance.

Don'ts

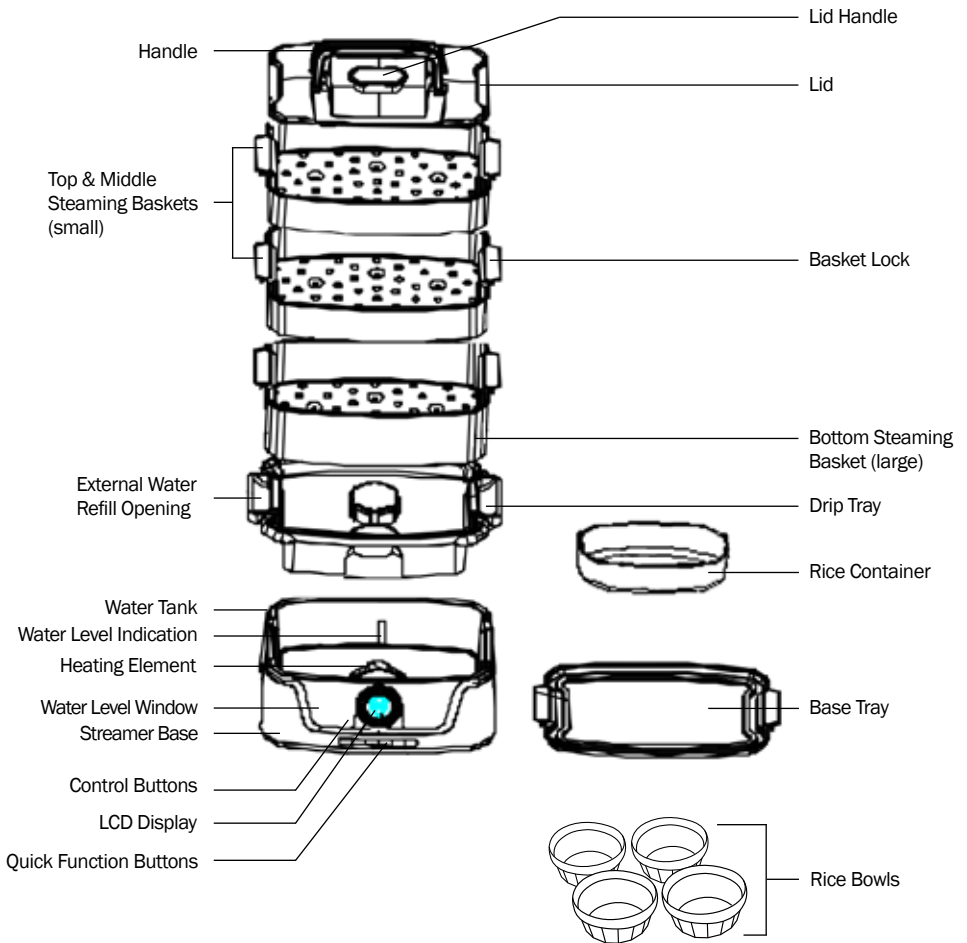
- Do not touch hot surfaces. Use the handles or knobs. Use pot holders when removing cover or handling hot containers to avoid steam burns.
- Do not put your hand into the appliance while cooking. If you need to check on the cooking progress or stir, use a utensil with a long handle.
- Do not operate the appliance near wall or cabinet to prevent damage from steam.
- The Base is not intended to be immersed in water at any time.
- Never move your appliance if it contains anything hot.
- Do not use appliance for other than intended household use.
- Do not attempt to open the appliance Base or dismantle any parts from the appliance; there is no serviceable part inside.
- Do not let cord hang over the edge of table or counter or touch hot surface.

Notice Before Use

- Do not immerse in water.
- Do not use other attachments that may interfere the operation of this appliance.
- All repairs must be done by a licensed technician. Never repair Food Steamer or any parts thereof by yourself.
- 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.

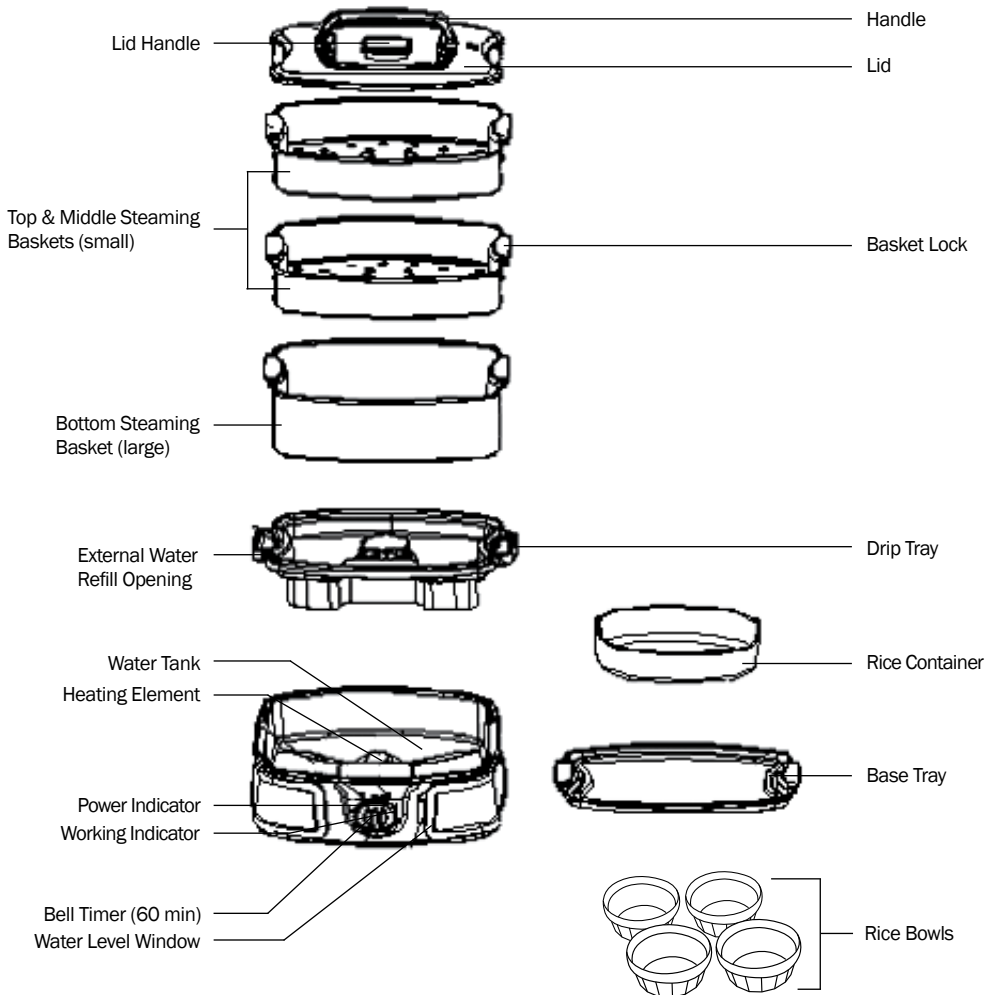
Product Structure

FST-D7 (Digital Control)



Product Structure

FST-K8 (Turn-Knob Control)



Operating Instructions

Notice Before Use

Before using for the first time, thoroughly clean all of the components of the appliance except the unit base, power cord and plug.

Do not fill water tank with warm/hot water, salt, pepper, seasonings, herbs, wine, stock or any liquid!

A. Preparation

1. Fill the water tank with clean, cold water.
2. Assemble the drip tray (for collecting all kinds of liquid dripped off from steaming baskets. For example, gravy, sauce, soup, etc.).
3. Place food in the steaming basket. Use 1, 2 or all 3 Baskets and Rice Container based on your need.
4. Cover the lid.
5. Connect power by plugging in the power cord.



B. Cooking

Caution

Steamer Base, Steaming Baskets and Lid will get very hot while cooking. Do not touch with your hands during operation!

For FST-D7






1. (optional step) Set delayed-start timer:

- Press  to enter the delay-start mode.
- Press “+” or “-” to set the time you wish to start.
- Press  again to confirm the setting.

2. Set cooking time using preset functions:



- Press one of the quick function buttons to activate the function mode. The corresponding symbol will appear on the LCD display.
- Press “+” or “-” if you want to adjust the time.



List of default cooking time:

	20 minutes		30 minutes
	25 minutes		35 minutes
	25 minutes		45 minutes


— OR —

Set cooking time manually:

- Press  button to activate the timer mode.
- Press “+” or “-” to set the cooking time (refer to Cooking Time Reference Guide). The cooking time will be displayed on the panel.
- Press  to confirm the setting.

3. Press  to start cooking. The LCD display will show the remaining cooking time. (The  symbol will blink, indicating that the appliance is in operation.)

Operating Instructions

4. The appliance will give an indicative sound 20 seconds before the selected cooking time is finished and then stop operation.
5. Remove the Drip Tray with a mitt or dry cloth after it cools down completely.
6. When there is not enough water in the tank, the protective device will be activated and  symbol will appear on the LCD display. The appliance will give an indicative sound and stops operation. To resume operation, fill water tank within 3 minutes. Otherwise, the appliance will go to "Stand-by" mode.

For FST-K8

1. Set cooking time by turning the Bell Timer knob to desired time marking (refer to Cooking Time Reference Guide).
2. When the Working Indicator lights up, the appliance starts to operate.

Note

The timer operates regardless of whether the unit is plugged into the electrical outlet or not. Make sure the indicator light is on when setting the timer.

3. When the cooking time is over, the Working Indicator will go out, and the timer will give a ring. The appliance will stop cooking, but the Power Indicator light is still on until the appliance is unplugged.
4. Remove the Drip Tray with a mitt or dry cloth after it cools down completely.

C. 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 (normally about 3-5 minutes longer).

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 to other food.

Operating Instructions

D. Adding Water

More water needs to be added if the cooking time is longer than 60 min. Add water to the Water Tank through the External Water Refill Opening.

E. Steaming Rice

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

F. Other Usages

Lunchbox

Stack 1, 2 or all 3 Steaming Baskets over the Base Tray. Fasten the Basket Locks. Flip up the Handles and carry it as a lunchbox (maximum weight is 4.5 kg).

Heating in Microwave Oven

Place cold food in the Steaming Basket(s) (together with Base Tray and Basket Lid). Lock up the basket(s) and the Base Tray firmly. Heat food in a microwave oven.

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.
- 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 sizes. 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 spaces between pieces to allow maximum steam flow.
- To avoid water drops to spread around, always use drip tray.
- Never steam meat, poultry or seafood from frozen. Always thaw completely first.

Cooking Time Reference Guide

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	400g	25-30 min	30-35 min	35-45 min
Fish	400g	18-22 min	22-25 min	25-30 min
Poultry	400g	25-28 min	25-30 min	28-32 min
Beef	350g	25-28 min	25-32 min	28-35 min
Vegetables	400g	15-30 min	18-30 min	18-35 min
Eggs	6pcs	12-14 min	14-16 min	16-18 min

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).

A. Steaming Basket, Lid, Rice Container, Base Tray & 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. 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 25 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 base.
7. Rinse the water base 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.

Technical Specifications

Model	FST-D7	FST-K8
Voltage	220-240 V / 50-60 Hz	220-240 V / 50-60 Hz
Rated Power	730 - 870 W	730 - 870 W
Control Panel	Digital	Turn-knob
Dimensions	(H) 333 mm (W) 330 mm (D) 215 mm	(H) 335 mm (W) 245 mm (D) 320 mm
Net Weight	2.54 kg	2.27 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 for the most up-to-date version of the Operating Instructions.

目錄

注意事項 13

產品結構 14

- FST-D7 (電子控制)
- FST-K8 (旋鈕控制)

操作說明 16

- 準備
- 烹調
- 蒸格組合
- 加水
- 煮飯
- 其他用途

烹調時間指引 19

清潔與保養 20

技術規格 21

保用條款 23

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。

注意事項：

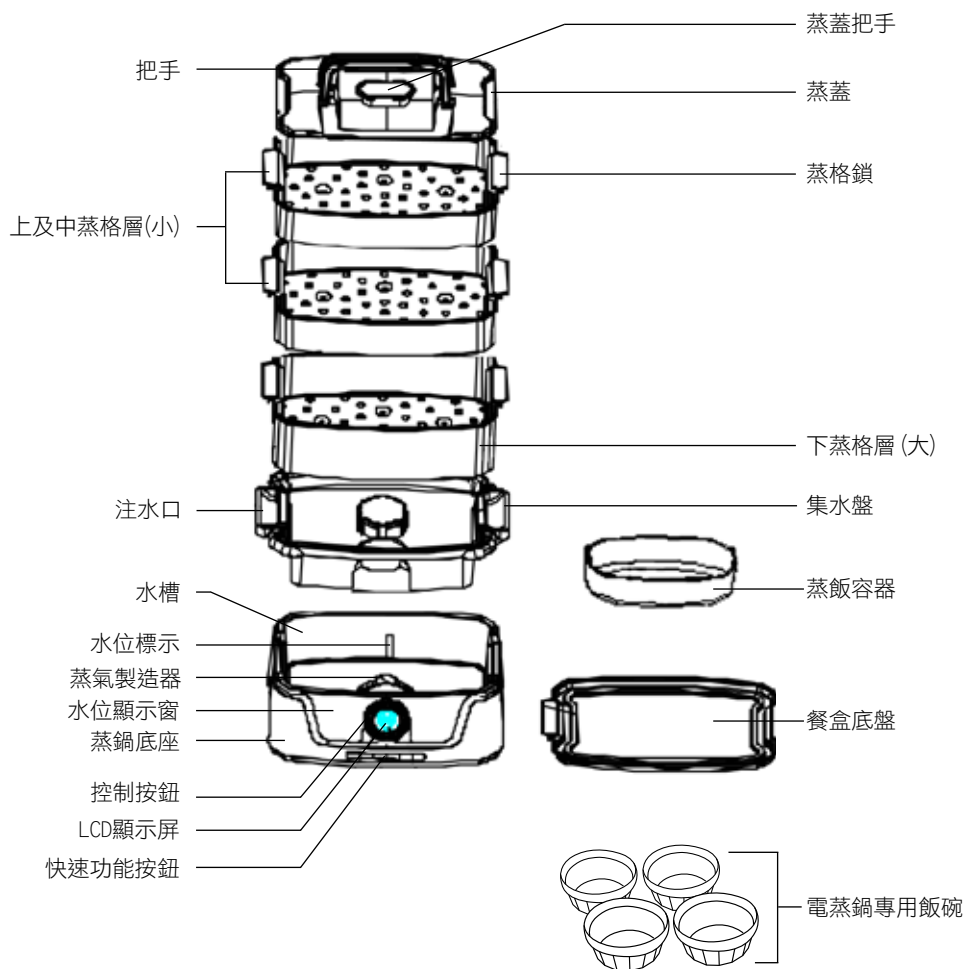
- 檢查家中電源是否符合本產品規格列明之要求。
- 本產品應在堅固和穩定之平面上操作和放置。
- 清洗本產品前，必須拔下電源插頭。用戶應待產品完全冷卻後，才將組件拆開、進行清洗或收藏產品。
- 由於產品會釋放高溫的蒸氣，用戶應儘量使用隔熱手套。
- 提起鍋蓋時，注意應將蓋底向外，以免被燙熱的蒸氣燙傷。
- 注意裝嵌蒸格層位置要正確和穩固。
- 必須待蒸鍋完全冷卻方可拆開蒸格層。
- 如要切斷電源，應先將定時器調到“0”或“OFF”，然後再拔下電源插頭。
- 當發現電線有損壞時，應立即聯絡本公司或持牌技術人員進行更換。
- 兒童必須被監督，切勿讓兒童使用、觸摸或把玩本機。

須避免情況：

- 切勿觸摸本電器表面，儘量利用層格兩邊把手，開蓋時可使用煲墊或隔熱手套。
- 蒸煮進行時，切勿伸手進入蒸鍋中，應利用長柄的工具來查看或翻動食物。
- 不應將本產品放置在靠牆或廚櫃附近的位置操作，以免蒸氣對牆身和櫃身造成破壞。
- 任何情況下都不應將底座浸入水中。
- 如蒸鍋內有任何燙熱食物，用戶都不應移動機身。
- 切勿將蒸鍋用於任何非指定家庭用途。
- 蒸鍋機身內並沒有任何可供自行維修的部件。用戶切勿打開機身。
- 切勿讓電源線懸垂於桌邊或與任何發熱體接觸。
- 切勿將本電器浸在清水或任何液體中。
- 如發現電器有任何損壞或運作不正常，切勿繼續使用，應立即聯絡合資格技術人員檢查。
- 切勿自行對本產品及其部件進行任何維修。
- 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。

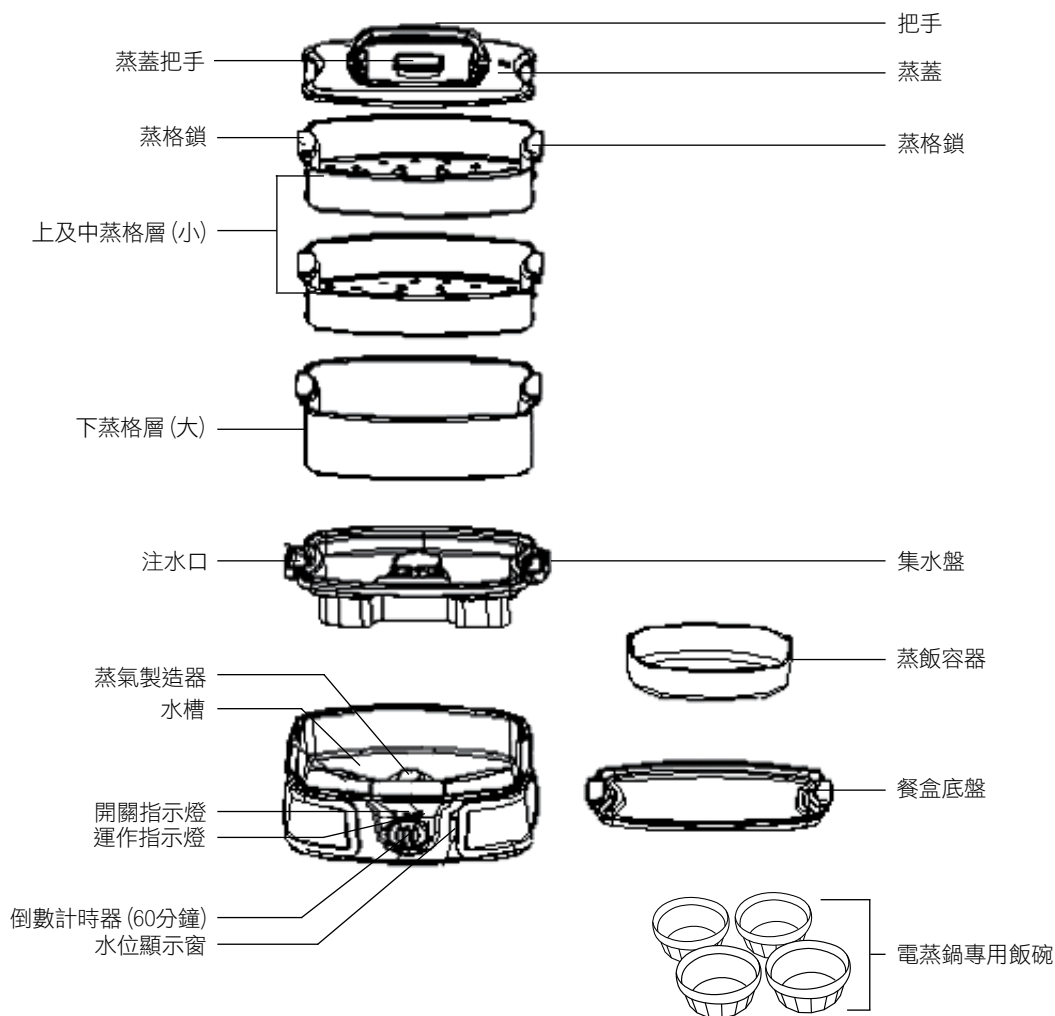
產品結構

FST-D7 (電子控制)



產品結構

FST-K8 (旋鈕控制)



操作說明

使用前注意

第一次使用本機前，請先徹底清洗所有配件（機身底座、電源線及插頭除外）。

切勿在水槽中注入暖/熱水、調味品、香料、酒、上湯或任何其他液體，以免損害蒸鍋性能。

A. 準備



1. 在水槽中注入冷清水。
2. 將集水盤平穩地置於底座上（用作收集各種液體如油脂、醬油、湯等）。
3. 依照食物的分量，可用一層、兩層或三層蒸格層和蒸飯容器。
4. 裝上蒸蓋。
5. 插上電源插頭。

B. 烹調

注意

烹調進行時，蒸鍋底座、透明蒸格層和蒸蓋均十分燙手。切勿用手觸碰，以免受傷！

FST-D7 型號

1. 設定延遲開始時間：（如要立即開始，可跳至步驟2）
 - 按  按鈕以啟動延遲烹調模式。
 - 可按“+”或“-”按鈕設定烹調開始時間。
 - 再按  確定。
2. 利用快速功能按鈕設定烹調時間：
 - 按需要選定所需功能按鈕，屏幕上會顯示該功能的符號。
 - 可按“+”或“-”增減時間。






預設烹調時間：

- | | |
|---|---|
|  20 分鐘 |  30 分鐘 |
|  25 分鐘 |  35 分鐘 |
|  25 分鐘 |  45 分鐘 |

--- 或 ---

操作說明

自選烹調時間：

- 按  按鈕啟動時間設定模式。
 - 按“+”或“-”增減烹調時間（請參看烹調時間參考表），時間會於屏幕上顯示。
 - 再按  按鈕確定。
3. 按  開始烹調（時間顯示中的  會開始閃動）。剩餘烹調時間會在屏幕上顯示。
 4. 產品會在所輸入蒸煮時間結束前的20秒發出提示音，然後停止運作。
 5. 待蒸鍋完全冷卻後才移除集水盤（使用廚房手套或乾布）。
 6. 若儲水箱沒有足夠清水，保護裝置會啟動，屏幕上會顯示 ，產品會發出訊號音並暫停運作。用戶應在3分鐘內注入清水以重新啟動蒸鍋，否則產品會返回“待機”狀態。

FST-K8型號

1. 調校定時器至所需時間（請參看烹調時間參考表）。
2. 當運作指示燈亮起後，蒸鍋便會於約30秒內釋出蒸氣進行烹調。

注意

時間調定以後，不論產品接駁了電源與否，定時器都會自動運行，用戶設定時間時須確定指示燈已亮起。

3. 烹調完成後，定時器會發出響鬧，然後蒸鍋會自動停止運作，指示燈會同時熄滅。
4. 當完成後，待蒸鍋完全冷卻後才移除集水盤（使用廚房手套或乾布）。

操作說明

C. 蒸格組合



一個蒸格層:

用一個蒸格層蒸煮相同的食物（如馬鈴薯），放置食物在蒸格層時，不要讓食物堵住蒸格層底部的孔，否則會阻礙蒸汽的流通。

兩個蒸格層:

把較大量和需要更長蒸煮時間的食物放進下層蒸格層中，上層蒸格層則放較容易蒸煮的食物，但上層蒸格層的凝結水會滴到下層蒸格層，請確認下層的食物不會因此受影響。

三個蒸格層:

由於最上層蒸格層需要較長時間才能達到烹調溫度，所以若要同時蒸煮不同的食物，必須把蒸煮時間最長的食物放在最下層（一般放在上蒸格層的食物需要多用3-5分鐘烹調）。

當同時蒸煮蔬菜和肉類/魚/家禽，請把肉類、魚或家禽放進最下層的蒸格層，這樣蒸煮過程中產生的肉汁才不會滴到其他的食物上。

D. 加水

如果產品需要運作一段長時間，請利用注水口將清水加進水槽中（毋須打開蒸蓋）。

E. 煮飯

1. 把米和水放進蒸飯容器裡。
2. 再把蒸飯盤放入蒸格層。
3. 按上述程序調校烹調時間（請參考烹調時間參考表）。

操作說明

F. 其他用途

作餐盒用

把第一、第二和第三層蒸格層疊起來，再放在餐盒底盤上，然後蓋上蒸蓋。扣上所有的鎖扣，翻起把手，便可用作餐盒攜帶食物（重量不超過 4.5 kg）。

在微波爐加熱

把未蒸煮的食物放入蒸格層內，再把蒸格層、底盤和蓋子扣在一起，然後放入微波爐把食物加熱。

溫馨提示

- 把肉類放在最下層蒸格層。
- 使用單層蒸格層所需的蒸煮時間會比使用雙層或三層為短，所以蒸煮分量較多的食物時需要更長時間。
- 為達致更佳的烹調效果，請把食物切成大小差不多的小塊。如果大小很不一致，請使用多層蒸煮，並把小塊的食物放在最上層。
- 不要把食物在蒸格層內填得太滿，盡量讓食物一塊和一塊之間留一些空間，這樣蒸汽會更有效流動。
- 為免熱水濺出產品，啟動產品時必須使用滴油盤。
- 請勿蒸煮冷凍肉類、家禽或海鮮，必須先把食物完全解凍。

烹調時間指引

以下附表只作參考之用，請按食物大小、份量、新鮮程度、擺放位置以及個人喜好等調整烹調時間。

食物種類	份量	低層蒸格	中層蒸格	高層蒸格
米飯	400 g	25-30 分鐘	30-35 分鐘	35-45 分鐘
魚類	400 g	18-22 分鐘	22-25 分鐘	25-30 分鐘
家禽	400 g	25-28 分鐘	25-30 分鐘	28-32 分鐘
牛肉	350 g	25-28 分鐘	25-32 分鐘	28-35 分鐘
蔬菜	400 g	15-30 分鐘	18-30 分鐘	18-35 分鐘
雞蛋	6 隻	12-14 分鐘	14-16 分鐘	16-18 分鐘

清潔與保養

注意

- 在清潔產品前，先讓蒸格層完全冷卻、關掉定時旋鈕、拔除電源。
- 切勿把蒸鍋底座、電源線和插頭浸在水中或其他液體裡。
- 不要用粗糙的清潔用具（如鋼刷）來清洗蒸鍋的任何部份。

A. 蒸格層、蒸蓋、蒸飯容器、底盤和滴油盤

手洗

請以手洗或用有清潔液的溫水來清洗可拆的配件，再用清水徹底沖洗乾淨。

洗碗碟機

先除去可拆配件上的食物渣滓，然後用清水沖淨，再將配件放在洗碗碟機的最上層。

B. 蒸鍋底座

用濕布把蒸鍋底座清理，再以乾淨的柔軟乾布把水箱主體擦乾，千萬不能把蒸鍋底座放入洗碗碟機清洗。

C. 除鈣程序

如產品用了一段時間後，或當發現產品所需的工作時間比較長，請按以下方法來除垢：

1. 把白醋倒入水槽，裝到一半滿的分量。
2. 放好集水盤、下蒸格層和蓋子於蒸鍋底座上。
3. 設定時間讓產品運作25分鐘。
4. 完成後，讓產品完全冷卻。
5. 把集水盤的白醋倒出。
6. 再將水槽內的白醋清空。
7. 以冷水沖洗水箱及其他用過的配件數次。
8. 待底座和所有配件吹乾後再收藏產品。

註：

每隔2-3個月，應按以下步驟進行最少一次除鈣程序，這有助防止水槽中的鈣化物質積聚，讓電蒸鍋發揮最佳蒸煮效能和延長其使用壽命。

技術規格

型號	FST-D7	FST-K8
電壓	220-240 V / 50-60 Hz	220-240 V / 50-60 Hz
功率	730 - 870 W	730 - 870 W
控制面板	電子按鈕	旋鈕
機身尺寸	(H) 333 mm (W) 330 mm (D) 215 mm	(H) 335 mm (W) 245 mm (D) 320 mm
淨重	2.54 kg	2.27 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。

本產品使用說明書以 www.germanpool.com 網上版為最新版本。

如欲獲取更多有關本產品最新資訊，歡迎瀏覽本公司網站。
For additional product information, please visit our website.

www.germanpool.com

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. : FST-D7 FST-K8

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)；
 - 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.
- 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 & 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**

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

中國香港
Hong Kong, China

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116 Ma Tau Kok Road, Tokwanan,
Kowloon, Hong Kong

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傳真 Fax: +852 2765 8215

中國內地
Mainland China

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Road, Shunde, Foshan, Guangdong

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傳真 Fax: +86 757 2980 8318

中國澳門
Macau, China

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中土大廈15樓I座
Alameda Dr. Carlos D'Assumpcao
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Andar, I, Macau

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