

GERMAN  
POOL

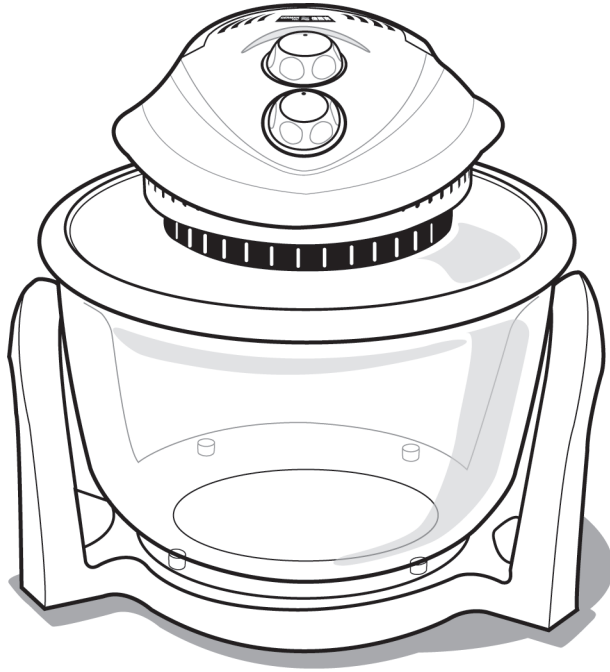


德國寶

## 光波萬能煮食鍋

MULTI-PURPOSE HALOGEN COOKING POT

# CKY-19M



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

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# 產品特點

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## 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

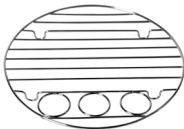
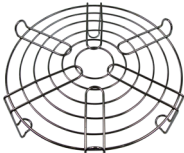

德國寶光波萬能煮食鍋煮食時不會製造油煙或輻射，絕對是入得廚房、出得廳堂的新一代環保電器



## 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分解容器內頑固污跡，自此清潔爐具變得毫無難度




# 配件

## 隨機配件

<p>低架</p> 	<p>高低架</p> 	<p>鍋蓋托架</p> 
<p>適用於烹調較大型的食物 如：烤鴨、烤雞、燉湯</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>停止操作時，用於放置仍有餘熱之鍋蓋</p>

<p>取物夾</p> 	<p>加高圈</p> 
<p>用以取出器皿或食物，以防燙手</p>	<p>用以增大容量3.5公升，尤其適用於多 層煮食</p>

## 自選配件

<p>煎碟</p> 	<p>烘盤</p> 	<p>廚寶</p> 
<p>適用於煎餃子、煎魚、腸粉及其他食物</p>	<p>適用於烹煮或烤烘細小的食物 如：花生、芝麻、薯條、藥材等</p>	<p>適用於焗飯、煲仔飯、燉湯、湯麵等</p>

# 產品圖解

## 產品結構



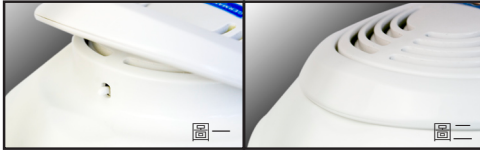
## 控制面板



# 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. 把食物放在容器內的層架上（請按實際需要自行選擇配件）；
3. 將鍋蓋蓋好（手柄應保持懸空，如圖一），然後接上電源；
4. 以順時針方向把時間旋鈕（0-60分鐘）及溫度旋鈕（70-250°C）調至適當位置（可參考本說明書內附表）；
5. 將鍋蓋手柄拍回平放位置（確認聽到“啪”的一聲，如圖二），開關指示燈和加熱指示燈便會同時亮起，表示煮食鍋已啟動運作；



6. 若加熱指示燈（綠燈）在設定時間完結前熄滅，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，光波發熱管會暫停加熱程序，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. 烹調完成後，確定時間控制旋鈕指向“OFF”位置後，拔下電源插頭，並打開鍋蓋；
8. 利用取物夾把食物從玻璃容器中取出。

## 注意事項

1. 不要在容器內放入水或其他不通風、不耐溫的器皿（如塑膠）共同使用，以免影響烹調效果；
2. 食物必須懸空放置及不能阻塞風道；
3. 必須使用正常負荷之電源，請勿與其他電器共用電源插頭；
4. 停止操作時，必須使用鍋蓋托架，避免仍有餘熱的鍋蓋直接接觸檯面；
5. 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；
6. 清潔鍋蓋表面及護罩時，請使用軟布抹拭，不可用水直接清洗；
7. 清潔容器、托架、配件時，可用含有溫和洗潔精的水進行清潔，但不可在高溫時進行；
8. 使用煮食鍋時，應避免讓煮食鍋受到衝擊和敲擊，防止機件受損；
9. 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，然後立即請專業人士進行維修。

# 操作說明

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## 錯誤的操作

切勿如下列圖示般使用煮食鍋：

			
<p>將煮食鍋鍋蓋浸於水中清洗</p>	<p>操作時用手觸摸鍋蓋及玻璃容器</p>	<p>與其他電器共用電源插頭</p>	<p>操作完畢時，馬上在容器內注水</p>

# 食物 / 時間 / 溫度對照

\* 下列資料只供參考，實際烹調時間須視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

## 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. 豬頸肉放于高架，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



# 技術規格

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電壓	220 V
頻率	50 Hz
功率	1000 W
溫度調節範圍	70-250 °C
時間控制範圍	0-60 minutes
煮食鍋尺寸 (連底座)	(H) 300 mm x (Ø) 315 mm
玻璃容器尺寸	(H) 150 mm x (Ø) 300 mm
容器容量	7 (+3.5) L
淨重	4.0 kg

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# FEATURES

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## Multiple Functions

Due to a wide operating temperature range (70-250 °C), German Pool Multi-Purpose Halogen Cooking Pot can function as an electric grill, rice cooker, conventional oven, microwave oven, toaster, stewing pot, sterilizer, skillets, 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

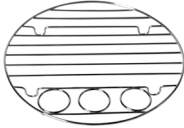


With German Pool Multi-Purpose Halogen Cooking Pot, there is no more open-flame nor greasy smoke in the kitchen. User can even cook and serve right at the dining table without making a mess thanks to the detachable glass container/plastic base design.



## 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.




# ACCESSORIES

## Supplied Accessories

<p>Low Rack</p> 	<p>Dual Rack</p> 	<p>Pot Cover Rack</p> 
<p>For larger food items such as Grill Duck, Grill 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 rest cooking pot cover when it is still hot after operation</p>

<p>Plate Lifter</p> 	<p>Ring Extension</p> 
<p>To carry food or plate in and out of cooking pot</p>	<p>To increase cooking pot capacity by 3.5 L. Ideal for multi-level cooking</p>

## Optional Accessories

<p>Frying Pan</p> 	<p>Baking Pan</p> 	<p>Casserole Pot With Cover</p> 
<p>For Gyoza Dumplings, Fish, etc.</p>	<p>For baking small items such as Nuts, Sesame Seeds, French Fries, Chinese Herbs, etc.</p>	<p>For Rice, Noodles, Soup, etc.</p>

# DIAGRAMS

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## Product Structure



## Control Panel



# OPERATING INSTRUCTIONS

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## Operating Procedures

1. On a flat surface, attach glass container to plastic base stand
2. Place food on one of the supplied racks within glass container  
(select appropriate accessory based on your food and style of cooking)
3. Secure pot cover (handle bar in lifted position - as shown in Diagram 1), then plug in the power
4. Turn TIMER (0-60 min) and TEMPERATURE (70-250 °C) knobs clockwise to the desired settings  
(refer to reference table in this manual)
5. Press down the pot cover handle to level position - as shown in Diagram 2 (you will hear a “click” sound).  
The POWER and HEAT indicators will both light up, meaning cooking pot is in operation



6. HEAT indicator (green light) may go off before desired time, indicating that the set temperature is reached.  
Do not remove pot cover at this point. Cooking pot would stop adding heat. However, the heat circulating system would continue running until time is up. Green light will light up again when temperature drops below desired temperature
7. After operation (check and make sure TIMER knob is pointing at “OFF” position), unplug power. Remove cooking pot cover and rest it on the supplied pot cover rack
8. Remove food/plate out of glass container using the supplied plate lifter

# OPERATING INSTRUCTIONS

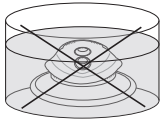

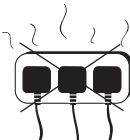

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## Caution

1. Do not put water or plastic containers inside cooking pot during operation
2. Food must be placed on a rack in the pot. Make sure there is space between food and cooking pot cover, and interior airflow circulation should not be blocked
3. Do not overload power socket
4. After operation, place hot cooking pot cover on supplied steel rack to prevent direct contact with table
5. Unplug power cord and cool down cooking pot before cleaning or washing
6. Wipe cooking pot cover with a soft and dry cloth; do not rinse it with water
7. Clean glass container, base stand and supplied accessories with mild soap; cool down cooking pot before any cleaning procedure
8. Avoid any form of tapping, knocking or striking against cooking pot
9. When strange noise is heard or severe vibration occurs, do not open cooking pot cover. Unplug power immediately, and contact a licensed technician for a check-up

## Incorrect Operation

Please do NOT do the followings:

			
Immerse cooking pot cover in water	Touch cooking pot cover or glass container with hand during operation	Overload power socket	Pour water into container immediately after operation

# FOOD / TIME / TEMPERATURE TABLE

\* 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

## SELECTED RECIPES

### <Roast 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 to 225 °C and toast garlic breads for 3 min



# TECHNICAL SPECIFICATIONS

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Voltage	220 V
Frequency	50 Hz
Power	1000 W
Thermostat	70-250 °C
Timer	0-60 minutes
Cooking Pot Dimension (With Base Stand)	(H) 300 mm x (Ø) 315 mm
Container Dimensions	(H) 150 mm x (Ø) 300 mm
Capacity	7 (+3.5) L
Net Weight	4.0 kg

如欲獲取更多有關本產品最新資訊及食譜，  
歡迎瀏覽本公司網站 <http://www.germanpool.com>

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For additional product information and cooking recipes,  
please visit our website at <http://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. :  CKY-19M

機身號碼 Serial No. : \_\_\_\_\_ 發票號碼 Invoice No. : \_\_\_\_\_

購買商號 Purchased From : \_\_\_\_\_ 購買日期 Purchase Date : \_\_\_\_\_

## 保用條例

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)，但不包括安裝、維修、保養及更換零件之人工或其他費用。

\* 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，並連同購機發票之副本一併郵寄到維修及客戶服務部

(本公司將不發還發票副本或登記卡)

\* 此保用不包括：非家庭性質用途；燈泡及塑膠配件；因意外而造成的損壞(包括運輸及其它)；任何附件及輔助裝置；以及一切因人為、電源接合不當、不依說明書而錯誤或疏忽使用本機、經非本公司認可之安裝及不適當維修等等所引致之損壞。

\*\* 保用只在香港、九龍、新界區有效，東涌、愉景灣及離島，需額外收取交通費用。

## 維修及客戶服務部

德國寶(香港)有限公司

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## Warranty Terms & Conditions

Our Repairs & Customer Service Centre will provide rectification of any defect of manufacturing materials free of charge given that such defect is reported within 12 months from purchase date.

\* 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 mail it back to our Repairs & Customer Service Centre along with a photocopy of the purchase invoice (Warranty Card and invoice copy will not be returned to Customer)

\* Product must be used solely for domestic purposes. Customer should always follow the operating instructions. This warranty does not apply to: replacement of accessories and parts; damages caused by incorrect voltage, improper operations, unauthorized installation or repairs as well as accidents.

\*\* Service area includes Hong Kong Island, Kowloon and New Territories. Repairs in Tung Chung, Discovery Bay or other areas are subject to extra service charge.

## Repairs & Customer Service Centre

German Pool (Hong Kong) Limited  
Room 2 & 3, Upper Ground Floor  
Newport Centre, 116 Ma Tau Kok Road  
Tokwawan, Kowloon, Hong Kong

Tel : +852 2333 6249

Fax : +852 2355 7100

Email : repairs@germanpool.com

此保用證只適用於香港

This warranty card is valid only in Hong Kong

GERMAN  
POOL  德國寶

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