



引領蒸烤烹調潮流

既是蒸櫃，又是焗爐，德國寶二合一蒸氣焗爐將蒸煮和烤焗融於一身。蒸氣烹調鎖住水分，讓食物鮮嫩多汁，保持原汁原味；蒸煮同時配合立體烤焗，輕鬆做到外皮酥脆的口感，引領烹調新潮流。

LEADING THE REVOLUTION FOR STEAM OVENS

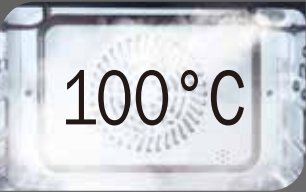
German Pool 2-in-1 Steam Oven has combined steaming and baking into one appliance. Steam cooking has the benefit of retaining moisture, effectively sealing in the juices. The added effect of baking will roast the outer layer for crispy outer texture leaving the meat tender and juicy.

100°C 超高溫蒸氣烹調

高精度電子控溫高效加熱，更省時、更精準、有效鎖住營養水分。

100°C HIGH TEMPERATURE STEAM COOKING

The concentrated heating allows food to be cooked thoroughly and efficiently.



熱風對流 立體烤焗

上下雙加熱系統，配合熱風對流，立體均勻加熱，快速省時，烤焗效果更均勻。

3D HEAT CIRCULATION

The independent heating elements combined with convection, heat is distributed evenly in the oven.



德國寶蒸氣料理機系列 German Pool Steam Cooking Series

座檯式二合一蒸氣焗爐  
SGV-3921R

嵌入式二合一蒸氣焗爐  
SGV-5221

座檯式二合一蒸氣焗爐  
熱旋風型 SGV-2617

座檯式二合一蒸氣焗爐  
SGV-2613

技術規格 Specifications	
型號 Model	SGV-3921R
電壓 / 頻率 Voltage / Frequency	220 - 240 V
功率 Power	2100 - 2400 W
顏色 Colour	鐵灰色 Metallic Grey
爐內壁物料 Cavity Material	SUS304 高級不銹鋼 Stainless Steel
產品尺寸 Product Dimensions	(H) 437 mm (W) 526 mm (D) 498 mm
內部尺寸 Interior Dimensions	(H) 260 mm (W) 400 mm (D) 340 mm
包裝尺寸 Packing Dimensions	(H) 500 mm (W) 605 mm (D) 555 mm
淨重 Net Weight	21.8 kg
總重連包裝 Gross Weight With Packing	26 kg

隨機配件 Accessories

網架 1 個  
1 Wire Shelf

集油盤 1 個  
1 Oil Collector

旋轉燒烤叉 1 個  
1 Rotisserie Fork

燒烤叉柄 1 個  
1 Fork Handle

隔熱手套 1 個  
1 Insulated Glove

產品規格及設計如有變更，恕不另行通知。最新版本以www.germanpool.com網上版為準。  
Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version.  
中英文版本如有出入，一概以中文版為準。  
If there is any inconsistency or ambiguity between the English version and the Chinese version, the Chinese version shall prevail.

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德利喇街寶豐工業大廈

更多產品資訊  
QR code

SGV-3921R-PS-18(1)

德國寶  
SINCE 1982

榮獲香港品牌局頒授  
卓越品牌及10年成就獎

全新 二合一蒸氣焗爐

十項全能樣樣掂 全新烹調體驗  
SGV-3921R

上下發熱線可獨立設定溫度  
Top and Bottom Heating Elements with Independent Temperature Control

1.4公升水箱，長達2小時蒸煮時間  
1.4L Water Tank up to 2hr Steaming

肥媽推介

2-IN-1 FREE STANDING STEAM OVEN



革命性獨立調溫功能

蒸氣焗爐的上、下發熱線可因應需要自由調校溫度，為傳統焗爐的一大突破，爐溫範圍30-230°C，解決食物太接近發熱線而燒焦或爆漿等問題，亦無需經常移動食物來遷就火力。

HEATING ELEMENTS WITH INDEPENDENT TEMPERATURE CONTROL

Independently adjust top and bottom heating elements of the steam oven to suit your needs. The temperature ranges from 30 - 230 °C, the large temperature allows you to control the oven with precision. Avoid burning or overcooking food.



45種預設食譜

內設多達45種預設食譜，為您烹製百變料理，任何菜式都毫無難度。一機在手，輕易化身廚藝高手。

45 PRESET RECIPES

With 45 preset recipes you can create a variety of dishes. Just a simple touch of a button, become a master chef in no time.



貼心設計

USER-FRIENDLY FEATURES



1.4公升易拆水箱

1.4公升特大水箱，注滿清水即可連續蒸煮長達2小時。拉出時自動排放蒸發盤內餘水，減低水垢累積。

1.4L DETACHABLE WATER TANK

The 1.4 L water tank can easily be detached for refill. A full tank allows continuous steaming for up to 2 hours.



前方散熱設計

水蒸氣從前方排出，頂部內置嵌入式級別散熱風扇，散熱更均勻，同時避免濕氣損害廚櫃和牆壁。

FRONT AIR OUTLET DESIGN

Steam is released in the front, preventing the wall and kitchen cabinets from being damaged.



39公升特大容量

容量高達39公升，炮製超大份量美食。

39L SUPER LARGE CAPACITY

The super large capacity allows an entire chicken or fish to fit in.



時尚觸屏

輕觸式控制面板配備清晰電子顯示屏，簡約美觀，操作簡單，烹調功能、溫度及時間一目了然。

CHIC TOUCH PANEL

The touch-screen control panel comes with an extra-large display screen. Operation is simple and status are clearly shown.



爐內照明燈

照明效果清晰自然，方便透視烹調過程，隨時掌握烹調狀態。

BUILT-IN LAMP

The natural lighting makes it convenient to observe the cooking process, giving you better control.



優質不銹鋼內壁

爐內壁採用SUS304高級不銹鋼材，具有良好的導熱和保溫性能，且易於清潔。

QUALITY STAINLESS STEEL CAVITY

The cavity of the oven is made of SUS304 high-grade stainless steel, which has good thermal insulation properties and is easy to clean.



旋轉燒烤叉

自動旋轉燒烤叉，360°均勻加熱，特別適用於烤雞。

ROTISSERIE FORK

Automatically rotate the barbecue fork, 360° evenly heated, especially suitable for roast chicken.



四層高度

蒸氣焗爐內設四層烤盤位置，可靈活擺放，或同時焗製多盤曲奇亦可。

FOUR-LAYER HEIGHT

The steam oven is equipped with a four-layer baking tray for flexible placement or multiple trays at the same time.



可拆卸雙層玻璃門

雙層玻璃門耐熱性佳，表面溫度保持只有約40°C，防燙安全。爐門還可簡易拆卸，方便清潔。

DETACHABLE DUAL GLASS DOOR

The double-glazed door has good heat resistance and the surface temperature is only about 40°C, which is safe against burns. The oven door can also be easily removed for easy cleaning.



童鎖功能

啟動兒童安全鎖後按鍵無效，避免兒童意外操作，清潔面板時亦倍添方便。

CHILD LOCK FUNCTION

After the child safety lock is activated, the control panel becomes locked. Buttons are disabled.

十項全能 烹調樣樣拈

十大預設功能，搭配多款貼心配件，助你輕鬆煮出百變美食佳餚。

10 FUNCTIONS FOR ULTIMATE VERSATILITY

Ten preset functions with a variety of accessories, to help you easily create various dishes.



蒸

蒸氣烹調有效保存食物水份與營養，原汁原味又健康。按鍵即蒸，迅速釋放高溫蒸氣，烹調食物快捷簡單。

STEAM

Steam cooking effectively preserves food moisture and nutrients. High temperature steam is quickly released, cooking quickly and easily.



溫度：  
Temperature :  
100°C



時間：  
Time :  
15-50 Minutes



烤

上、下、背三組發熱線，附送旋轉燒烤叉，自動旋轉，確保食物受熱均勻，做出外脆內嫩的滋味。

ROAST MEAT

Top, bottom, and back heating elements equipped with rotisserie fork for rotational cooking. Keeping food crispy and tender.



溫度：  
Temperature :  
180-230°C



時間：  
Time :  
10-35 mins



焗

突破傳統蒸氣焗爐，革命性技術做到上下發熱線可獨立調溫，配合熱風對流，做到更理想的烘焙效果。

BAKE

Revolutionary function that allows heating elements to be adjusted separately. Combined with hot air convection to enhance baking effect.



溫度：  
Temperature :  
150-180°C



時間：  
Time :  
14-60 Minutes



氣炸

可以加熱至最高210°C，煮出空氣炸的效果，做出健康低脂的香脆小食。

AIR FRYER

Air fryer temperature up to 210°C, create a low fat crispy snack.



溫度：  
Temperature :  
140-210°C



時間：  
Time :  
7-23 Minutes



乾果和堅果

對果仁進行低熱力高風速烤焗，去掉多餘水分，增添香脆風味，輕鬆製作乾果零食。

DRY FRUIT AND BAKE NUTS

The fruits and nuts are roasted at low heat removing excess water, creating delicious dried snacks.



溫度：  
Temperature :  
65-160°C



時間：  
Time :  
10-420 Minutes



發酵

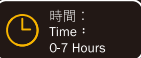
30 - 50°C黃金發酵溫度讓麵糰充分發酵，喚醒自然麥香，為烘焙美味麵包做好準備。

FERMENT

30 - 50 °C is the prime temperature which allows dough to rise. Make perfect dough for baking each time.



溫度：  
Temperature :  
30-50°C



時間：  
Time :  
0-7 Hours



乳酪

45°C恒溫確保乳酸菌能夠充分發酵，從此在家也可輕鬆自製健康乳酪。

MAKING YOGURT

The constant temperature of 45°C ensures that the lactic acid bacteria to be fully developed. Make healthy yogurts at home.



溫度：  
Temperature :  
45°C



時間：  
Time :  
8 Hours



預熱

烘焙之前預熱焗爐，以使用最理想的溫度、時間，做出最佳烤焗效果。

PREHEAT

Preheat the oven before baking to achieve optimal baking temperature.



溫度：  
Temperature :  
180°C



DIY模式

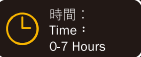
DIY自選加熱組合，包括蒸氣、上下燒烤、對流風、熱風對流和使用轉叉，炮製百變美食。

DIY MODE

DIY optional heating combination, including Steam, Convection, Upper and Lower Grill Mode, Back Grill Mode, etc.



溫度：  
Temperature :  
50-230°C



時間：  
Time :  
0-7 Hours



清除水垢

系統會貼心提醒用戶清除水垢，利用自動清除水垢功能可延長使用壽命。

DESCALING

The system will remind the user to remove the scale and use the automatic scale removal function to extend product life.



時間：  
Time :  
50 Minutes