

Designed to simplify | **Whirlpool**
HOME APPLIANCES



Simply Versatile

多功能煮食系列 Multi-functional Cooking Series

發揮更多無盡烹調心思

ENABLING YOU TO REALIZE YOUR LIMITLESS COOKING IDEAS

要發揮無窮煮食創意，一部既小巧又美觀的煮食系列才能讓您盡享入廚之樂。惠而浦最新的 m.a.x. 煮食系列，每一部都揉合了富現代感的香檳金色，加上每一部都具備多種功能，為您帶來無限驚喜。

To put your boundless cooking ideas into practice, you need compact cooking appliances that feature truly modern aesthetic designs. Available in champagne gold, every cooking appliance in Whirlpool's brand new m.a.x. series provides multiple functions so you can create as many cooking delights as you wish.





資深食評家
及美食達人—KC

Experienced Food Connoisseur - KC

曾為本港超過74間餐廳撰寫食評，現為「KC真味隨筆」的主編。
Has written food reviews for over 74 restaurants in Hong Kong,
now Chief Editor of 'KC's True Taste'.



「今次使用惠而浦座檯式高溫蒸焗爐效果令我喜出望外，它的溫度可高達 110°C，高溫蒸煮令食物釋放出本身的油份，香口更美味；另外蒸煮模式既可保存食物的營養和色澤，又可減少用油，食得更健康，配合我一直推行的健康飲食之道。惠而浦高溫蒸焗爐集蒸煮，熱風對流及燒烤功能於一身，除了烹調中菜之外，亦兼備西式焗爐的功效，可焗出各式各樣的甜品，令愛烹飪的人發揮無窮創意。」

Whirlpool's free-standing m.a.x. Combi Steamer is beyond my expectation. Its temperature can be set up to 110°C to release fat in the food, making it more savory. Moreover, the steam mode helps to preserve the nutrients and colours of food. This perfectly meets people's needs for healthy diets which I have been promoting. Whirlpool's m.a.x. Combi Steamer is truly multi-functional as it provides the functions of steam, hot air convection and grill. With just this appliance, you can cook Chinese dishes in addition to western dishes and different kinds of desserts. You will love it as you can create as many culinary delights as you wish.



著名旅遊
飲食博客—西打哥

Renowned Travel & Food Blogger - Kazef

「西打哥的飲食言己」主編甚受歡迎，其Facebook人數逾6,500人。
Chief Editor of 'Kazef's Blog: Me + My Food'. it is very popular with
over 6500 Facebook fans.



「我最喜愛惠而浦第6感脆焗爐的地方，就是機身小巧，但可以很容易炮製出多款美食。「第6感脆焗功能」可以營造外表金黃、皮脆肉嫩的效果。而且與傳統煮食方法不同，最大優點只需添加少許油，即可以造出脆焗效果。而且不會釋放油煙，令廚房烏煙障氣，煮和食都可以更健康。除了烤焗功能外，又有「第6感蒸煮功能」，會自動因應食物濕度而調節蒸煮時間，絕對是烹飪好幫手。」

I really like Whirlpool's m.a.x. Crisp as it can help me cook a wide range of delicacies easily despite its compact size. The 6th Sense Crisp function bakes food to golden brown, making it crispy outside but juicy inside. Its most distinctive merit is that a few drops of oil can create the crisp cook effect. Moreover, grease and smoke will not be released during cooking. Besides the grill function, it also provides the 6th Sense Steam function which determines the most appropriate cooking time according to food humidity. It's truly the best cooking partner.



自家製甜品媽媽
—Vanlily Cake

Homemade Desserts Mom – Vanlily Cake

育有兩子，曾出版自家製甜品烹飪書。Facebook粉絲人數快將突破10,000人。
Mother of two boys, has published cookbooks on homemade desserts.
Facebook fans will soon exceed 10,000.



「家中有小朋友的媽媽們，時常會為小孩子的飲食大費周章。自從用上惠而浦多功能烘焙機後，令我更容易為孩子烹調不同菜式。尤其是嬰兒食品，因為只需把洗淨的食材放進機內，即可自動磨成蓉，無需用人手攪拌，方便快捷。同時它既有蒸糕功能，可以煮出各式各樣的中式糕點，亦配備烹調米飯及烤焗蛋糕功能，真正一機多用。另一個好處是它體積細小，輕易存放，體貼我們這些香港小家庭環境。」

Managing the diets of kids has always been a headache for moms with small kids. Preparing different kinds of food for my kids has become much easier after I started using Whirlpool's m.a.x. Pâtisserie. Preparing baby food is now very convenient, as I only need to put washed ingredients in the appliance and they will be grounded automatically. In addition to the conventional rice cooking and cake functions, it can also steam Chinese puddings. Whirlpool's m.a.x. Pâtisserie is so compact, which is very suitable for the crowded living environment of small families in Hong Kong.



少油香脆新感受

New Cooking Experience with Less Oil & More Crisp

惠而浦第6感脆焗爐機身小巧，卻備有特大280毫米轉盤，比一般微波爐更慳位及節省空間。專利脆焗盤只需使用極少油即可均勻焗脆美食。全新香檳金色限量版更設輕觸式介面及LED顯示燈，提示不同烹調功能，型格之餘亦非常易用貼心。

Whirlpool's m.a.x. Crisp is very small but can fit in a full-sized 280mm turntable. It's so compact that it can free up more working space for you. The patented crisp plate allows you to bake food evenly with just a few drops of oil. What's more, the newly introduced champagne gold is a limited edition. It features a touch screen interface and LED ambient light that matches different cooking functions. It is truly aesthetic and user-friendly.

m.a.x 第6感脆焗爐
m.a.x Crisp



第6感脆焗爐 m.a.x. CRISP



第6感智能技術 6th Sense Technology

惠而浦第6感脆焗爐以嶄新第6感智能技術讓您盡享輕鬆烹調樂趣，無需預設火力、時間或食物份量，只需輕輕一按，美食瞬間呈現眼前；只因內置感應器可測量食物濕度，自動調校火力及烹調時間，全程為您代勞。

Applying 6th sense technology, m.a.x Crisp brings you outstanding cooking results with maximum easiness. Delicious dishes will be cooked with one touch of a button, without the need to program power, time or weight. Built-in sensors detect food humidity level, adapt power and cooking time automatically, controlling the whole cooking process to give you the best result.



綠色顯示燈（健康）：
第6感「蒸煮」功能操作中
GREEN LIGHT ("healthy")
is shown during the cooking
process for 6th Sense Steam.



紅色顯示燈（熱力）：
表示微波、燒烤、組合、第6感「脆焗」、
脆焗或脆焗解凍功能操作中
RED LIGHT ("heated cooking") is
shown during the cooking process for
Microwave, Grill, Combi, 6th Sense
Crisp, Crisp or Crisp Defrost

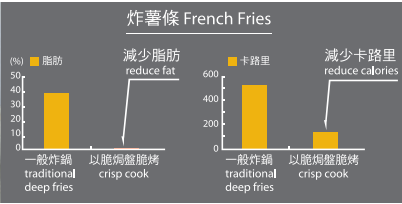


藍色顯示燈（解凍）：
表示極速解凍功能操作中
BLUE LIGHT ("cool defrosting") is
shown during the cooking process for
Jet Defrost.



第6感「脆焗」 6th Sense Crisp

惠而浦獨有的第6感智能技術，配合內置的電子微型處理器、濕度及溫度感應器，自動感應食物的濕度來選定合適的脆焗時間。加上惠而浦專有脆焗盤，可將食物上下兩面均勻焗脆，食物內層以微波加熱，中途無需翻轉即可確保外脆內軟。而使用焗盤只需使用極少油，便可瞬間焗出香脆可口的食品，讓您吃得健康。



Whirlpool's 6th Sense technology helps you determine the most appropriate cooking time. The built-in electronic micro-processor, humidity and temperature sensors help regulate steam within cavity, and automatically detect the level of humidity to adjust the temperature. With Whirlpool's special crisp plate, you just need to add few drops of oil and the food surface quickly forms a crispy crust. A virtually fat-free and cholesterol-free gourmet is ready with minutes.



第6感「蒸煮」 6th Sense Steam

惠而浦第6感脆焗爐蒸煮一樣得心應手，第6感「蒸煮」模式因應燉菜濕度自動調節最合適的蒸煮時間及溫度，以溫和的燉煮方法令食物均勻受熱，有效保持食物的營養、色澤及質感。

Thanks to the 6th Sense Steam function, food receives even heat by means of gentle and simmering process and the steaming time and temperature are automatically set based on the level of humidity, which effectively preserves nutrients, colour and texture.



3D立體微波系統 3D Microwave System

能將微波熱量徹底分佈整個爐內空間，均勻覆蓋，令食物內外全面受熱，確保食物達至理想的烹調效果。

The microwaves are emitted in three-dimensional mode, allowing them to penetrate the food more efficiently. Food cooks faster and more evenly.



特大280毫米轉盤 Full Size 280mm Turntable

惠而浦第6感脆焗爐雖然機身細小，但內設特大280毫米轉盤，尺寸等於一般20公升微波爐，而機身頂部為半圓形設計，可暫放食物或碟盤，為細小廚房開闢更多空間。

m.a.x. Crisp has a full-sized 280mm turntable despite its compact size. Its revolutionary shape makes it far more compact, saving a great deal of space. It also has a top surface specially designed to rest dishes while you're working. This extra space is a big advantage for small kitchens.



石英燒烤 Quartz Grill

石英燒烤比傳統燒烤更具效率，石英燒烤管所發出的熱能，直接投射到食物上，均勻地覆蓋爐內空間，令食物中的油脂迅速消除，讓食物表層香脆，內層保存鮮味。

Heats up much quicker than a traditional grill. Fats and grease in the food can be burnt quickly, making food crispy on the outside while fresh and juicy inside.



m.a.x 高溫蒸焗爐 Combi Steamer

雙效封存 煮出真鮮味

Double Preservation Releases the True Flavour of Food

綜合傳統中國蒸煮智慧及西方傳統焗爐，兩者兼備之餘，特高110°C火力比一般蒸煮方法更有效封存肉汁及營養，為色香味下了一道新的詮釋。

Combining the wisdom of traditional Chinese steaming and the functionality of a convection oven, the m.a.x. Combi Steamer cooks food at 110°C. This results in enhanced flavour and nutrition preservation when compared with traditional cooking methods. This marks a redefinition for culinary delicacy.



m.a.x 高溫蒸焗爐 m.a.x Combi Steamer



高溫蒸焗爐 m.a.x. COMBI STEAMER

健康蒸煮文化 Keep healthy with steam cooking

蒸煮在亞洲是歷史悠久的煮食文化。相對其他烹調方式，蒸煮最能保持食材鮮味、營養和色澤。蔬菜中的維他命、礦物質等重要營養，往往在其他烹調方式的過程中流失，蒸煮卻能將其保留。食物一旦接觸空氣便會產生氧化作用，令食物的顏色改變，蒸煮過程中產生的蒸氣能將氧氣驅走，使食材的天然顏色得以保留，綠得自然，紅得鮮艷。

傳統蒸饌的設計，空間非密封，加上難以調校火力、水量和時間的最佳設定，因此較難控制蒸煮溫度。惠而浦高溫蒸焗爐能精細地控制爐內溫度，以最合適的溫度煮出最佳的效果。此外，傳統蒸饌打開蓋時蒸氣立即上升消散，蒸饌內溫度急降，高溫蒸焗爐的密封爐門則能減少蒸氣的流失，讓煮食更為出色。



Steaming has a long history in the cooking culture of Asia. It is the best method to maintain the original flavour, nutritional value and colour of food cooked. Important nutrients such as vitamins and minerals in vegetables are retained in steaming. Food is oxidized and its colour changes when exposed to air. In the process of steaming, oxygen is driven away and the natural color of food can be maintained.

Conventional steaming woks are not completely sealed, and the precise temperature is hard to be set. However, m.a.x. Combi Steamer meticulously controls the cooking temperature to ensure the best result. Moreover, the sealed door of m.a.x. Combi Steamer effectively reduces the loss of steam, ensuring a better cooking result.

High Steaming Temperature up to 110°C

以傳統方法蒸煮，溫度最高只達至100°C，但惠而浦m.a.x.高溫蒸焗爐可調校火力至110°C，雙效加強蒸煮本身封存食物鮮味及營養的功能，令烹調更出色。

溫度調控適隨您意，想要100°C高溫蒸氣給食具如奶樽、毛巾消毒，只需20分鐘即可完成；當需要低溫蒸煮時可調校低至50°C；亦可以60°C解凍食物或作保溫。

With traditional steaming, the maximum temperature reached is only 100°C. The temperature for the new m.a.x. Combi Steamer can be adjusted up to 110°C, doubling the effectiveness of steaming in retaining the original flavour and nutrients of food cooked.

High temperature steam sterilization at 100°C or above can be completed in 20 minutes. This can be used for disinfecting tableware, milk bottles and towels, etc. The temperature can be adjusted down for other purposes, such as at 50°C for preparation of delicate dishes, at 60°C for defrosting or for keeping dishes warm.



Perfect roasting with top and bottom heat



惠而浦高溫蒸焗爐有別於傳統蒸爐，顧名思義，可以用作單獨烤焗、蒸煮或將兩者合而為一。簡單一部惠而浦高溫蒸焗爐，無論焗、烘、烤、蒸、燜、燉……皆能，讓您隨時發揮煮食天份，炮製美味佳餚。

惠而浦的熱風烤焗功能，溫度平均，再加入蒸煮烹調，令食物外面鬆脆內裡依然肉汁滿瀉，減少油份外又可保持鮮味質素。

Unlike ordinary steam cooker, the new Whirlpool m.a.x. Combi Steamer provides a combination of convection baking and steaming. It can produce dry heat, moist heat or a combination of the two at various temperatures. With just one appliance, you can create unlimited culinary delights, whether baking, roasting, grilling, steaming, double steaming or stewing is required.

Whirlpool's convection bake function enables even distribution of heat in the oven. Together with the use of steaming, food cooked is crispy on the outside while juicy and succulent within. This way of cooking reduces greases and maintains the end quality of the food cooked.

Large Capacity & Steam Injection Design



惠而浦高溫蒸焗爐內置1.3公升容量水箱，可連續蒸煮60分鐘，無需為加水而煩惱；另外，水箱採用密閉加熱方式，水蒸氣也不會飄散，溫度保持穩定。如以蒸爐燉製食品，更毋須看顧爐火，無間斷的全蒸氣烹調，確保食材鮮味不會流失，保持原味，湯水更鮮濃！

另有28公升特大容量高溫蒸焗爐，可將食物分3層擺放一同蒸煮，30分鐘內即可炮製三道佳餚，省卻不少工夫和時間。加上噴注式蒸氣設計，減少形成「倒汗水」，避免食物表面被水沾濕而影響口感。

Its 1.3 litre water tank ensures that water is enough for 60 minutes cooking without the hassle of adding water during the cooking process. Moreover, utilizing closed heating, the water tank avoids steam from spreading, maintaining the temperature at the desired level. The m.a.x. Combi Steamer is ideal for stewing. Cooked in a continuous full-steam environment, the original flavour of food is preserved and soup made is fresh and rich.

The m.a.x. Combi Steamer features an extra-large capacity of 28 litre. You can put the food in three layers and finish cooking 3 dishes in 30 minutes, saving a lot of time and effort. With the innovative steam injection design, condensation is less likely to occur, offering you the best steaming effect.



身兼數職 照顧您一家健康

Multi-functional

Meet the Needs of the Whole Family

一部多功能烘焙機，即可為您及家人炮製出各種健康美食，無論是嬰兒、小孩、成人、以至長者，惠而浦多功能烘焙機都為您一機包辦，讓您和摯愛吃出幸福及健康。

Isn't it wonderful - with just one appliance you can prepare healthy meals for the whole family. From baby to children to adults to the elderly, you can use this multi-functional pâtisserie to pamper every family member.



多功能烘焙機 m.a.x Pâtisserie

嬰兒
Babies



細小的身體需要較容易吞食的食物，多功能烘焙機讓您輕易製作甘筍、蘋果、西蘭花蓉或稀粥這類適合嬰兒的食物。
Perfect for making easy to chew food like porridge, mashed carrots, apples or broccoli for your beloved baby.

小童
Children



多功能烘焙機可製作多款香口的小食如薄餅、飯糰或蛋糕等，必定令小朋友愛不釋手。
Can make numerous children's favourite snacks such as pizzas, onigiri or cakes.

成人
Adults



要滿足成人對飲食的要求，多功能烘焙機亦能應付自如，無論是自家製麵包及果醬、米飯、烏冬等主食，以至西式糕點，甚至中式糕點，您都可親自炮製。
Fulfill every adult's desire to have perfect food at the perfect time. You can have homemade bread with jam, rice or udon for the main meals; then western cakes or Chinese puddings for dessert, with just one appliance.

長者
Elderly



除著年紀漸長，我們需要較易消化的食物讓身體容易吸收，以多功能烘焙機自製的薯蓉或麵食，最適合讓長者享用。
Meet the needs of elderly who need soft food like mashed potatoes or noodles.



自製嬰兒食品 Baby Food Making

嬰兒需要較易吞食的食物，例如米糊類。惠而浦多功能烘焙機的預設程式讓您輕鬆為寶寶煮出美味健康嬰兒食品，自選食材，親自炮製，無添加防腐劑兼不經人手壓製，美味、健康又衛生，每餐為孩子準備不同營養餐，寶寶自然快高長大。

Babies need to eat food that is easy to chew such as soft, liquid paste. This pâtisserie provides a customized program for you to make baby food. With this machine you can prepare healthy food for your baby easily – no preservatives and no manual mashing of food. What's even better, you can vary both the taste and the combination of ingredients for each meal so that your baby can absorb more nutrients.



煮出香噴噴米飯 Rice cooking

無需電飯煲，只要添置一部惠而浦多功能烘焙機，熱香米飯餐餐吃到；惠而浦多功能烘焙機體積小巧，小家庭一樣適合，而且功能多多，飯糰、焗飯、飯卷……統統任您炮製，創意隨您發揮。

With this pâtisserie, you can now enjoy soft rice fresh and hot at every meal. You don't need a rice cooker anymore. It's so compact that even small families can find a place to keep it. Just make use of your creativity, you can cook a wide range of dishes such as onigiri, baked rice, rice roll etc. with just this appliance.



17個預設程式

17 Preset Programs for Extra Convenience

多功能烘焙機設有17個預設程式，讓您輕鬆一按，即可炮製出多款美食：其中包括嬰兒食品、米飯、薄餅、年糕及各款麵包等。

The m.a.x. Pâtisserie comes with 17 preset programs so you can cook many dishes by pressing one button: baby food, rice, pizza, rice cake and bread are just few of the examples.



多款自定程式 Tailored to fit your needs

備有1磅或1.5磅兩款任擇，二人小家庭又或大家庭，都能貼合您的需要。除有預設功能外，更有額外兩項記憶功能為您記下心愛食譜及每個烘焙步驟的烹調時間 – 預熱、揉捏、發酵及烘焙。

The m.a.x. Pâtisserie offers a choice of 1lb or 1.5lb load sizes to cater for the needs of small and big families. In addition to the preset programs, 2 favourite programs are provided for you to record your own recipes and time for each baking stage – preheating, kneading, rising and baking.

酵母粉及果仁容器 Yeast and nuts dispenser

只要放上乾果或果仁在容器上，即會自動為您於適當時候均勻分配在麵糰中，而且容器可輕易拆出清洗，非常方便；同樣將酵母粉倒進指定容器，在烘焙過程的適當時候，亦會自動傾入麵糰內。

The removable fruit and nuts dispenser helps you handle fresh ingredients easily. It automatically drops dried fruit or nuts into the dough at the correct time, ensuring that they are evenly distributed. The yeast dispenser also allows dropping of yeast automatically at the right time.



方便易用 Easy to Use

只須將所需食材放入烘焙機內，在LED板面選擇所需功能，一個按鍵，攪拌、揉捏、發酵自動完成，即時為您烘培美味；您更可預校烘培時間（預設時間長達13小時），烘焙機便在您睡夢時自動操作，讓您起床後立即一嚐新鮮滋味。烘焙機亦備有透明顯示窗，隨時監察烘培狀況。

Just press one button on the LED display panel, the m.a.x. Pâtisserie will mix, knead, rise and bake for you automatically. You can keep track of the baking process through the large viewing window. What's more, with the timer function, you can preset the baking time at night (up to 13 hours) and enjoy freshly baked food in the morning.

產品規格 PRODUCT SPECIFICATION



	MAX109 第6感脆焗爐 m.a.x. Crisp	MAX38 第6感脆焗爐 m.a.x. Crisp
設計 Design	<ul style="list-style-type: none">香檳金色機身 Champagne Gold Body ColourLED 觸控介面面板 LED Touch Control Panel黑色鏡面玻璃門 Full Mirror Glass Door焗漆內膽 Painted Cavity	<ul style="list-style-type: none">黑色機身 Black Body ColourLED 觸控介面面板 LED Touch Control Panel黑色鏡面玻璃門 Full Mirror Glass Door焗漆內膽 Painted Cavity
功能 Function	<ul style="list-style-type: none">第6感智能技術 6th Sense Technology3D立體微波系統 3D Microwave System8個煮食模式 8 Cooking Methods<ul style="list-style-type: none">第6感「蒸煮」 6th Sense Steam第6感「脆焗」 6th Sense Crisp脆焗功能 Crisp Cook燒烤功能 Grill微波燒烤組合 Microwave + Grill Combi微波 Microwave脆焗解凍 Crisp Defrost極速解凍 Jet Defrost極速啟動 Jet Start兒童安全鎖 Child Lock時間掣：60分鐘 Timer: 60 Min	<ul style="list-style-type: none">3D立體微波系統 3D Microwave System6個煮食模式 6 Cooking Methods<ul style="list-style-type: none">脆焗功能 Crisp Cook燒烤功能 Grill微波燒烤組合 Microwave + Grill Combi微波 Microwave極速解凍 Jet Defrost翻熱 Reheat極速啟動 Jet Start烹調記憶功能 Memory Function兒童安全鎖 Child Lock時間掣：60分鐘 Timer: 60 Min
配件 Accessories	<ul style="list-style-type: none">轉盤 Turntable脆焗盤 Crisp Plate燒烤架 Wire Rack蒸籠 Steamer Box	<ul style="list-style-type: none">轉盤 Turntable脆焗盤 Crisp Plate燒烤架 Wire Rack
容量 Capacity	<ul style="list-style-type: none">13公升 Litre	<ul style="list-style-type: none">13公升 Litre
輸出功率 (瓦) Power Output (W)	<ul style="list-style-type: none">微波 Microwave：700燒烤 Grill：650	<ul style="list-style-type: none">微波 Microwave：700燒烤 Grill：650
轉盤直徑 (毫米) Turntable Diameter (mm)	<ul style="list-style-type: none">280	<ul style="list-style-type: none">280
耗電量 (瓦) Connection Rating (W)	<ul style="list-style-type: none">1500	<ul style="list-style-type: none">1500
產品尺寸 (高 x 闊 x 深 毫米) Product Dimension (H x W x D mm)	<ul style="list-style-type: none">360 x 392 x 350	<ul style="list-style-type: none">360 x 392 x 350
爐腔尺寸 (高 x 闊 x 深 毫米) Cavity Dimension (H x W x D mm)	<ul style="list-style-type: none">149 x 290 x 290	<ul style="list-style-type: none">149 x 290 x 290
電源接頭 Spur Unit	<ul style="list-style-type: none">13A	<ul style="list-style-type: none">13A



	MAX209S 高溫蒸焗爐 m.a.x. Combi Steamer	MAX309B 多功能烘焙機 m.a.x. Pâtisserie
設計 Design	<ul style="list-style-type: none">香檳金色機身 Champagne Gold Body ColourLED 觸控介面面板 LED Touch Control Panel黑色鏡面玻璃門 Full Mirror Glass Door不銹鋼內膽 Stainless Steel Cavity	<ul style="list-style-type: none">香檳金色機身 Champagne Gold Body ColourLED 觸控介面面板 LED Touch Control Panel易潔塗層內膽 Non-stick Coating Cavity透明窗口 Transparent Viewing Window防滑腳 Anti-slip feet
功能 Function	<ul style="list-style-type: none">7個煮食模式 7 Cooking Methods<ul style="list-style-type: none">熱風對流烤焗 Convection Bake燒烤功能 Grill蒸焗功能 Pyro Steam蒸煮功能 Steam保溫功能 Keep Warm消毒功能 Disinfection解凍功能 Defrost兒童安全鎖 Child Lock時間掣 Timer	<ul style="list-style-type: none">17個預設程式 17 Preset Programs2個自定程式 2 Favourite Programs6個煮食模式 6 Cooking Methods<ul style="list-style-type: none">保溫 (1小時) Keep warm (1 hour)麵包烘焙 Bread Making糕餅烘焙 Pastry Making麵糰 Dough Making飯 Rice嬰兒食品 Baby Food3種烘焙顏色選擇 3 Types of Crust Colour Option時間掣：13小時 Timer : 13 hr
配件 Accessories	<ul style="list-style-type: none">燒烤架 Wire Rack蒸盤 Steam Tray滴油盤 Drip Tray隔熱手套 Oven Gloves清潔海綿 Cleaning Sponge	<ul style="list-style-type: none">烘焙桶及蓋子 Baking Pan and Cover攪拌刀 Kneading Blade乾果或果仁投放格 Fruits and Nuts Dispenser酵母投放格 Yeast Dispenser量杯、量匙及勾叉 Measuring cup, measuring spoon and hook
容量 Capacity	<ul style="list-style-type: none">28公升 Litre	<ul style="list-style-type: none">1 或 1.5 磅選擇 Selection of 1 or 1.5 Lb
水箱容量 Water Tank Capacity	<ul style="list-style-type: none">1.3 公升 Litre	
輸出功率 (瓦) Power Output (W)	<ul style="list-style-type: none">高溫蒸煮 High Temp. Steam : 2100蒸煮 Steam : 1200燒烤 Grill : 1650	<ul style="list-style-type: none">480
溫度調較 Temperature Range	<ul style="list-style-type: none">蒸煮 Steam : 50°C - 110°C燒烤 Grill : 120°C - 230°C熱風對流 Convection : 120°C - 230°C蒸焗 Pyro steam : 120°C - 230°C	
產品尺寸 (高 x 闊 x 深 毫米) Product Dimension (H x W x D mm)	<ul style="list-style-type: none">365 x 530 x 450	<ul style="list-style-type: none">314 x 214 x 309
電源接頭 Spur Unit	<ul style="list-style-type: none">13A	<ul style="list-style-type: none">13A
電線長度 (毫米) Length of Power Cord (mm)	<ul style="list-style-type: none">1000	<ul style="list-style-type: none">1500



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