



**RSG-K26/P**  
**RSG-K226/B**  
蒸氣焗爐  
Steam Grill Oven



僅供家庭使用  
For household use only

# 使用說明書

## OPERATION MANUAL

- 在使用本產品前，請仔細閱讀此說明書，閱讀後小心收保存，以備日後查閱。  
Please read the operation manual carefully before using. Keep it in a safe place for future reference.
- 本說明書中的圖示可能與實物有不同的地方，僅供參考。  
The images in this operation manual are for reference only and may not match with the actual product.

非常感謝您選購樂信牌蒸氣焗爐，請在使用前詳細閱讀本說明書，並保存以備日後參考。



## 目錄

1. 安全注意事項
2. 清潔及注意事項
3. 產品規格
4. 產品說明
5. 使用方法
6. 容器指南
7. 故障排解
8. 特別聲明
9. 售後服務



# 1. 安全注意事項

使用本產品時，必須遵守下列安全預防措施：

下圖表示由於錯誤操作而引起不同程度的危險等級。









 <b>警告</b> 此標誌表示可能造成傷亡。	 <b>注意</b> 此標誌表示可能造成傷害或財產損失。
--	---

以下不同標誌區分各種必須遵守的指示。









 此標誌表示禁止。	 此標誌表示必須遵守。
---	--

## 警告

### 電源事項





- |   |  |
|---|--|
|  切勿與其他高功率的電器共用同一電源插座；或超額使用電線拖板，以免電力負荷過重而導致火災及危險。 |  安裝時，檢查電源線是否乾爽，或機背是否與邊緣鋒利的物件接觸。另外，高溫可能會損壞電源線。 |
|  為避免危險，切勿在本產品加裝定時開關或獨立的遙控系統來操作。                |  請確保本產品連接於帶接地綫的插座。                          |
|  手濕時切勿接觸、插入或拔除插頭，否則可構成觸電的危險。                   |  切勿把本產品、電源線或插頭浸入水中；或被水濺濕，以免造成觸電或火災。         |
|  切勿使用有殘缺或鬆動的插座。使用前，確保插頭已充分擦乾及已插穩。              |  使用後，應將插頭從插座內拔出，以免因絕緣老化而發生漏電。               |

### 使用事項


- |   |  |
|---|--|
|  為免危險，產品只適用於本說明書所註明的用途。切勿將本產品或任何部份作其他用途使用。如錯誤操作，可造成傷害。         |  爐門開啟時，切勿在爐門上拖拉容器。爐門不應放任何物件。                      |
|  切勿將易燃物料放於產品周圍或爐腔內，以免導致起火。                                     |  使用未經生產商建議或出售的配件，可能會造成危險。                         |
|  烤焗會釋出油脂或有醬汁的食物時（如生肉、魚、炸物等）。請用錫紙包裹食物及放於烤盤上，避免因食物油脂或醬汁濺到發熱管而起火。 |  確保錫紙或焗爐紙沒有接觸到發熱管，以免發生火災。請注意錫紙及焗爐紙可能會因烹飪時間和環境而起火。 |
|  切勿讓產品在無人看管下運作。  |  切勿使用酒精烹調，否則食物可能會出現過熱情況及可能發生爆炸。                   |

## 警告

### 使用環境事項





-  切勿在以下環境使用此產品：
  - 潮濕或接近水的環境
  - 被陽光直接照射或靠近熱源或高溫環境如煤氣爐附近
  - 在不平穩的表面上
  - 易燃物料或不耐熱物品附近(如枱布、窗簾及毛巾等)
-  切勿讓小孩在沒有監督指導下單獨使用、清潔及維修保養本產品。請將本產品及其電源線放於小孩不能接觸的地方。可觸摸部件在使用過程中可能會變熱。幼兒應該遠離。
-  請勿堵塞排氣口，否則可能造成火災。請定期清潔產品，以避免排氣口被異物及灰塵等堵塞。
-  此產品只可供家庭或類似環境使用，如商戶內部、辦事處和其他工作環境的員工廚房區域；旅館、汽車旅館和其他住宿類型的環境。

### 保養事項

-  切勿擅自改裝產品或使用非生產商提供的原裝零件進行修理，否則可能造成危險及維修保養將無效。
-  經常檢查產品、電源線及插頭，如有損壞，為避免危險，應立即停止使用，並聯絡信興電器服務中心有限公司安排檢查及維修。

## 注意

### 電源事項

-  在插入或拔除插頭時，應用手握穩插頭本身，不要抓住電源線。
-  切勿在電源線上放重物、夾住、改裝、用力拉扯或扭曲電源線。
-  確保本產品的電源線沒有貼近爐身，否則電源線的絕緣材料或會熔化，有短路的危險。
-  切勿在電源線纏結的情況下使用或將電源線懸掛在桌子、櫥櫃的邊緣或讓它接觸發熱的表面，否則會損壞電源線。



# 注意

## 使用事項



注意: 高温表面。



為避免漏水或缺水, 使用前必須將水箱裝滿, 並確保水箱緊固地裝上。



切勿使用爐腔作儲存用途。



烹調時, 避免打開爐門, 否則會引致蒸氣流失及影響烹調效果。



切勿烤焗塗有過量牛油或果醬的麵包或在烤盤上塗過多油, 否則引起濃煙或火災。



使用奶瓶或加熱嬰兒食物後, 應經過攪拌或搖動, 餵食前應檢查溫度, 避免燙傷。



加熱前或加熱途中請攪拌食物。加熱後, 先讓食物在爐內放置片刻, 略加攪拌後取出。



加熱液體食物時, 液體不要少於容器的八成滿。因為加熱少量液體食物會由於沸騰而導致液體突然飛濺。



如長期不使用, 發熱管可能會積聚油漬, 再次使用時可能會產生大量油煙, 此乃正常現象。



使用各種不同材質器皿前, 應先確認是否耐高溫。當使用塑料或紙包裝進行烹調時, 應注意觀察, 以免著火。



如產品發生冒煙或起火現象, 請保持爐門緊閉, 以免因遇上空氣而加大火勢。在安全的情況下, 立即拔去電源插頭或關掉屋內電源總開關。切勿用水滅火, 以免玻璃門爆裂。



取出加熱液體食物如湯時, 必須格外小心。



水箱出現裂紋或缺口時, 切勿繼續使用, 以免引起因漏水而導致漏電或觸電。



在使用過程中, 產品會變熱。應注意避免接觸爐腔內的發熱管。



打開爐門時務必小心, 避免造成爐門玻璃或手柄損壞。



食物必須放置在合適的器皿中, 不能直接在爐腔中烹調食物。



烹調時進行攪拌、翻轉食物或烹調後拿取食物時, 器皿及食物的溫度很高, 請使用隔熱手套或鍋夾, 以免燙傷。



為避免玻璃破裂和危險, 切勿將物件或剛取出的加熱容器放在打開的玻璃門上。



不可使用一般的溫度計, 必須使用測肉溫度計檢查烹調結果。如果烹調不足則再放入爐內繼續烹調。



在使用蒸氣過程中, 如需打開爐門對食物進行攪拌、翻轉或重新排列等操作時, 請注意保持距離, 以免蒸氣燙傷臉部或手。



產品於出廠前均會進行多次功能測試, 以確保運作正常。水氣及水漬或會殘留於水箱或爐腔, 此乃正常情況, 客戶用扭乾的濕布擦拭便可。



使用時或剛使用後, 爐門、外殼、排氣口、及爐腔等部份溫度會很高, 避免接觸灼熱部分並應使用隔熱手套, 以免燙傷。

## 注意

### 使用事項



此蒸氣焗爐可供年齡在8歲或以上的兒童及體質、感覺或智力有障礙人士或缺乏經驗和相關知識的人士使用，但他們必須接受負責安全人士的監督或指導如何安全地使用蒸氣焗爐和理解所涉及的危險。



烹調食譜僅提供烹調的參考。影響烹調時間的因素有：所喜歡的生熟程度、開始溫度、海拔高度、份量、大小、食物形狀和容器的種類等。如果您熟悉產品的操作，則可自行設定。

### 使用環境事項



產品的四周、上方及背部必須保持10厘米空隙及平放，以確保產品保持空氣流通。產品切勿放置在牆櫃或櫥櫃使用及堵塞通風口。



切勿使用任何物品(特別是金屬物體，隔熱或易燃材料)遮蓋產品表面或排氣口，避免因過熱而導致產品故障。



切勿取掉爐腳。須安放於穩固的位置。



如室內濕度過高則不能使用本產品。



保持使用環境清潔，防止蟑螂等爬蟲進入產品。



切勿讓產品的門或頂部承受過大壓力。

### 保養事項



如爐腔、爐門或爐門封密膠邊損壞或產品運作不正常，應立即停止使用，並聯絡信興電器服務中心有限公司進行檢查或維修。



缺乏適當清潔產品，會使產品表面劣化，影響產品的使用壽命及可能會造成危險。



切勿使用含腐蝕性的清潔劑，以免損壞或腐蝕產品。切勿使用蒸汽清潔機清潔。



使用後，打開爐門以排出蒸氣，冷卻及吹乾爐腔。待本產品冷卻30分鐘後，拔掉電源插頭，才可移動、檢查或清潔本產品。






切勿於產品運作時用冰冷的濕布擦拭玻璃，以免玻璃爆裂。



切勿使用粗糙的磨蝕性清潔劑或鋒利的金屬刮刀清潔爐門玻璃，否則會劃傷爐門表面及可能會導致玻璃破裂。

## 2. 清潔及注意事項

1. 在待機模式下，必須拔除電源插頭才可進行清潔。
2. 保持爐腔清潔。每次使用後，必須用溫水清潔爐腔。如濺出的食物渣滓或液體殘留在爐腔內，應先以濕布抹淨，再抹乾。如爐腔十分骯髒，可用軟綿布沾上溫和清潔劑擦拭，並用濕布抹淨。
3. 每次使用後，必須清潔烤架、蒸盤及烤盤，避免油脂或食物渣滓積聚而造成油煙、引起火災或侵蝕生鏽。
4. 清潔配件時，請用軟布或海綿沾上溫和清潔劑，再用清水沖洗及擦乾。使用前必須確保產品、插頭及所有配件抹乾。
5. 清潔產品表面、爐門及爐腔時，用微濕軟布抹淨，再抹乾。為防止損壞產品內部零件，不要讓水滲入排氣口。
6. 如有水蒸氣積在爐內或爐門周圍，可用軟布擦淨。當本產品在濕度高的情況下使用，可能會產生這種現象，但不代表蒸氣焗爐機能不正常。
7. 切勿使用粗糙的潔具(如鋼絲刷)、有毒或含腐蝕性的清潔劑進行清潔。
8. 鹽份是具侵蝕性的物質，一旦積聚在爐腔內，將形成銹漬。一些帶酸性的醬汁，例如茄汁、芥末和醃製食品含有氯和酸的化學成份。而該等成份會對不鏽鋼表面造成影響。所以建議每次使用蒸焗爐後，必須進行清潔。
9. 爐腔有變黃現象，因為金屬受熱作用下產生的黃色印記，這屬於正常現象，既不影響使用，也不會對人體產生危害。
10. 建議使用過濾水進行烹調，若長期使用自來水，腔體內壁及底部發熱盤會形成水垢。需要使用檸檬酸或梳打粉(100%碳酸氫鈉)進行清潔。建議每月除水垢不少於一次，並遵循以下程序：
  - a. 準備清潔劑，將3克檸檬酸或梳打粉完全溶解於20毫升水。
  - b. 將清潔劑倒入底部發熱盤，並靜待15分鐘。
  - c. 確保水箱已注滿水，並正確安裝在爐內。
  - d. 在待機模式下，按  鍵啟動控制面板。
  - e. 按  鍵，左邊顯示屏會顯示代碼“01”。
  - f. 轉動旋鈕選擇預設食譜“16”，此是除水垢程序。
  - g. 設定後，按  按鍵啟動程序。
  - h. 程序完成後，打開爐門及等待產品冷卻。
  - i. 用微濕軟布清潔底部發熱盤和爐腔。
  - j. 如仍有水垢積聚於底部發熱盤，重複上述程序進行清潔。

11. 水垢可能會在製造蒸氣的過程中因為水循環作用而在爐內形成，或會造成產品不能運作。因此，建議每月不少於1次進行除水垢，並遵循以下程序：
- i. 使用瓶裝100%純檸檬汁或鮮榨不含任何果肉成分的檸檬汁。如果有果肉或不肯定沒有果肉，須用過濾器過濾。
  - ii. 將50毫升已過濾檸檬汁加入1000毫升水。攪拌均勻，倒入水箱。
  - iii. 將水箱正確放回爐內並將其穩固地推入就位。
  - iv. 按除水垢程序之步驟d.至 i.進行清潔。
  - v. 程序完成後，移除及清空水箱，沖洗乾淨並重新注水。依照除水垢程序之步驟d.至 i.進行清洗。
  - vi. 當清洗結束並待產品冷卻後，移除及清空水箱，抹乾爐腔。
12. 使用後，須清空及清潔水箱及接水盤，並用軟布抹乾。
13. 定期用微濕軟布清潔爐門封密膠邊。
14. 切勿弄濕控制面板。如控制面板被弄濕，可用軟布擦乾。清潔控制面板前，須拔除電源插頭，以免導致錯誤設定或意外操作。切勿使用洗滌劑，研磨劑或噴霧清潔劑清潔控制面板。

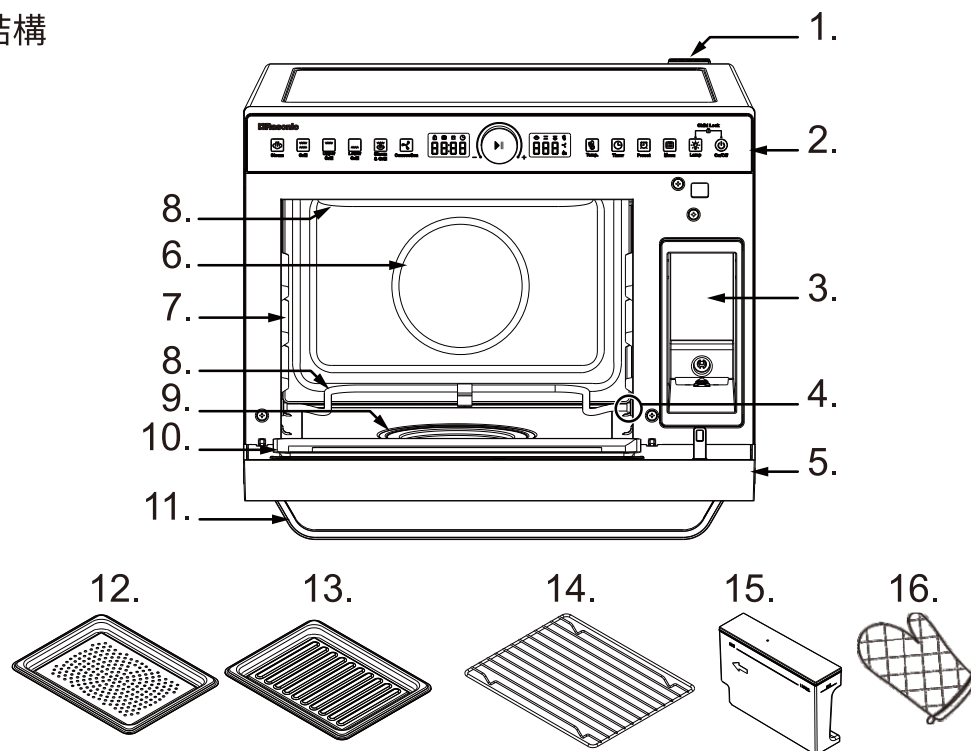
### 3. 產品規格

型號	RSG-K26/P	RSG-K226/B
顏色	粉紅色	黑色
額定電壓	220-240伏特~ 50-60赫茲	
額定功率	2000瓦	
水箱容量(約)	1.3升	
爐腔尺寸(闊x深x高)(約)	344 x 290 x 262毫米	
產品尺寸(闊x深x高)(約)	497 x 470 x 380毫米	
淨重(約)	16公斤	

\* 爐腔容量是根據最大闊度、深度和高度而計算的，實際存放食品的容量稍少於此值。

## 4. 產品說明

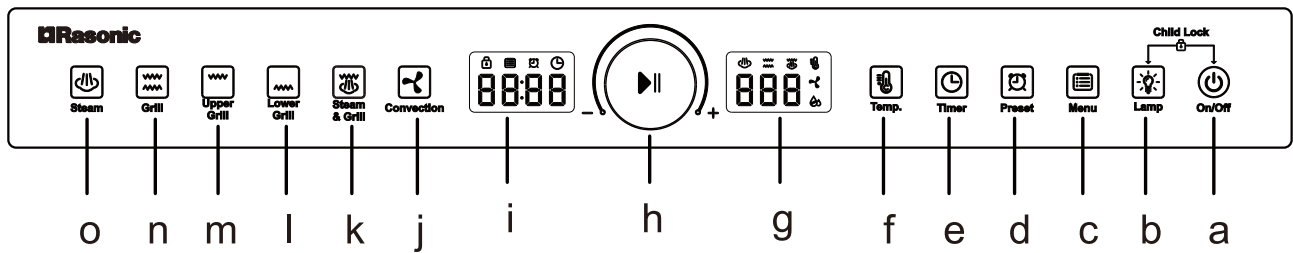
### 4.1 產品結構



(以上產品圖僅供參考，請以實物為準。)

1. 排氣口：用於排出爐腔內多餘水蒸氣。
2. 控制面板：用於操作蒸氣焗爐，詳細請參見“4.2 控制面板指南”。
3. 水箱入口：放入水箱位置。
4. 入水口及排蒸氣口：讓水進入爐腔內及排出水蒸氣。
5. 接水盤：盛載開門後凝結的倒汗水。
6. 熱風對流風扇：加強烤腔內的熱循環。使用後，風扇仍會運行2分鐘以冷卻爐腔。
7. 層軌：承托蒸盤、烤盤及烤架。
8. 發熱管：產生熱能烤焗食物。
9. 底部發熱盤：沸騰水以產生蒸氣。
10. 爐門封密膠邊：以防止熱能及蒸氣從爐門流失。
11. 爐門手柄：用於開關爐門。
12. 蒸盤：主要用於蒸氣模式但亦可用於其他烹調。最大承重量是3.5千克(包括食物和餐具)。
13. 烤盤：主要用於燒烤、蒸烤及熱風對流模式。如食物沒有容器盛載，請用牛油紙或錫紙平舖在烤盤上使用。此烤盤可放於爐腔底部位置以盛載用烤架烤焗食物時滴下的油。最大承重量是3.5千克(包括食物和餐具)。
14. 烤架：主要用於燒烤及熱風對流模式。將烤架放於中間層軌位置，並將烤盤放於爐腔底部位置以盛載滴下的油。最大承重量是3.5千克(包括食物和餐具)。
15. 水箱：盛載清水以產生蒸氣。
16. 手套：從蒸氣焗爐內取食物、烤盤或烤架時使用。

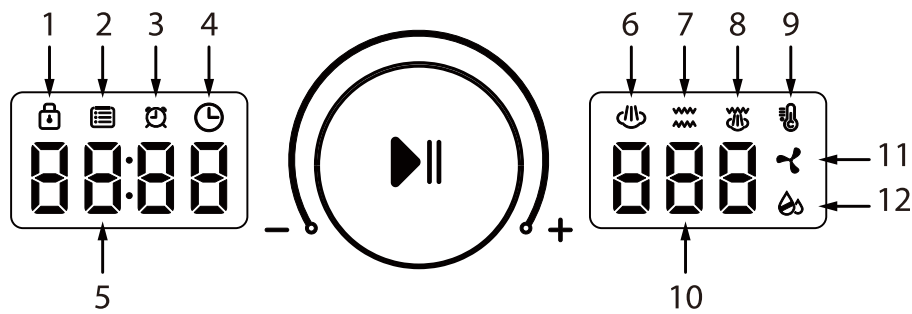
## 4.2 控制面板指南



圖標	按鍵及顯示窗名稱	功能說明
	a. 【開/關】	1. 啟動控制面板或讓產品退回待機模式。 2. 取消當前設定。 3. 詳細操作參見“5.2待機模式”。
	b. 【爐燈】	1. 開關爐燈，詳細操作參見“5.6爐燈控制”。
	a. + b. 童鎖	1. 啟動及解除童鎖。
	c. 【食譜】	1. 進入預設食譜設定，詳細操作參見“5.5 預設食譜”。
	d. 【預約】	1. 進入預約功能設定，詳細操作參見“5.8 預約功能”。
	e. 【定時】	1. 進入時間設定。
	f. 【溫度】	1. 進入烹調溫度設定。
	g. 溫度及功能顯示窗	1. 顯示烹調溫度、已選設定及操作狀態。
	h. 旋鈕/【旋鈕】按鍵	1. 旋鈕 – 轉動旋鈕選擇所需食譜，設定烹調時間及溫度。 2. 旋鈕按鍵 – 按旋鈕按鍵確定、啟動或暫停設定。
	i. 時間及功能顯示窗	1. 顯示烹調時間、已選設定及操作狀態。
	j. 【熱風對流】	1. 選擇熱風對流模式，詳細操作參見“5.4 熱風對流 / 蒸烤 / 下烤 / 上烤 / 燒烤 / 純蒸”。
	k. 【蒸烤】	1. 選擇蒸烤模式，詳細操作參見“5.4 熱風對流 / 蒸烤 / 下烤 / 上烤 / 燒烤 / 純蒸”。
	l. 【下烤】	1. 選擇下烤模式，詳細操作參見“5.4 熱風對流 / 蒸烤 / 下烤 / 上烤 / 燒烤 / 純蒸”。
	m. 【上烤】	1. 選擇上烤模式，詳細操作參見“5.4 熱風對流 / 蒸烤 / 下烤 / 上烤 / 燒烤 / 純蒸”。
	n. 【燒烤】	1. 選擇燒烤模式，詳細操作參見“5.4 熱風對流 / 蒸烤 / 下烤 / 上烤 / 燒烤 / 純蒸”。
	o. 【純蒸】	1. 選擇純蒸模式，詳細操作參見“5.4 熱風對流 / 蒸烤 / 下烤 / 上烤 / 燒烤 / 純蒸”。



## 4.3 顯示窗說明



- |           |                |            |
|-----------|----------------|------------|
| 1. 童鎖圖標   | 5. 時間 / 預設食譜代碼 | 9. 預熱圖標    |
| 2. 預設食譜圖標 | 6. 純蒸圖標        | 10. 溫度     |
| 3. 預約圖標   | 7. 燒烤模式圖標      | 11. 熱風對流圖標 |
| 4. 時間圖標   | 8. 蒸烤圖標        | 12. 缺水圖標   |


## 5. 使用方法

### 5.1 水箱安裝



注意!使用前先確保水箱已注入適量的清水及水箱已安裝妥當。安裝步驟如下:

1. 拉出水箱。
2. 首次使用前清洗水箱及水箱蓋。
3. 每次烹調前,水箱須注入可飲用的室溫水(被過濾),直至MAX刻度線。注意!為免溢出,切勿將水注入超過MAX刻度線。
4. 確保水箱蓋已蓋緊。
5. 將水箱推回爐內並安裝好。
6. 烹調後,清空水箱並清洗水箱和水箱蓋。




水箱注意事項:

1. 使用燒烤模式包括:燒烤、下烤、上烤及熱風對流,不用安裝水箱。
2. 切勿使用其他液體如礦泉水等。
3. 如果水箱內的水量不足,可能導致無法預料的後果。
4. 建議每次烹調後都清空水箱剩水。切勿讓水箱裝水存放在爐內超過一天。
5. 在烹調過程缺水,會聽到提示響聲及缺水圖標在顯示窗內閃動。操作會暫停。補充水箱內的水量及重新安裝水箱後,缺水圖標會熄滅及提醒響聲會停止。按  按鍵恢復原來操作。
6. 切勿跌落或損壞水箱。產品運作時產生的熱量可能會使水箱變型。為避免危險,如水箱損壞,應立即停止使用,並聯絡信興電器服務中心有限公司購買新水箱更換。
7. 將水箱取出時,可能會有少量水滴,請用軟布抹乾。

### 5.2 待機模式

1. 插入電源插頭,產品會發出響聲及控制面板會亮起1秒。開關圖標閃爍,表示產品在待機模式。
2. 按  鍵,產品會發出響聲及控制面板會再次亮起。開關圖標轉亮,表示產品準備可供使用。
3. 如將產品閑置30秒,產品會自動退回待機模式。開關圖標閃爍但所有燈會再次熄滅。
4. 在待機模式下,將產品閑置3分鐘,開關圖標會熄滅。
5. 如需重啓產品至待機模式,按  鍵。

### 5.3 首次使用前








1. 請詳細閱讀本說明書所有內容。
2. 除警告貼紙外，除去產品上所有包裝物料及貼紙。
3. 將所有配件清洗乾淨，再用布抹乾。
4. 用微濕軟布抹淨產品內外機身，再抹乾。
5. 首次使用前，請按以下步驟進行空燒，以便去除新機的氣味：
  - a. 在待機模式下，按  鍵啓動控制面板。
  - b. 確保水箱已注入適量的清水及安裝妥當。
  - c. 按  鍵。
  - d. 按  按鍵啓動操作。如空燒操作，或許會冒煙及釋出機油味，此屬正常現象。
  - e. 完成後，風扇會運作2分鐘冷卻產品，之後打開爐門及用軟布抹乾。

### 5.4 熱風對流 / 蒸烤 / 下烤 / 上烤 / 燒烤 / 純蒸

各烹調模式的烹調溫度及時間如下表示：





烹調模式	預設烹調時間	預設溫度	溫度設定範圍	烹調時間設定範圍
熱風對流	00:10	200°C	120°C - 230°C	0-24小時及 0-59分鐘
蒸烤		200°C	120°C - 230°C	
下烤		150°C	100°C - 150°C	
上烤		180°C	120°C - 180°C	
燒烤		200°C	120°C - 230°C	
純蒸		100°C	40°C - 100°C	

\*烹調食物時，請根據食物的種類和重量選擇合適的烹調時間和模式。如果無法確定烹調方式，建議選擇較低的溫度及較短的時間烹調，再根據實際需要調整，以免食物過熟。

1. 在待機模式下，按  鍵啓動控制面板。
2. 確保水箱已注入適量的清水及安裝妥當。
3. 直接按所需烹調模式鍵，如按  鍵。
4. 如需設置烹調時間，按  鍵，時間圖標及分鐘數字在顯示窗內閃爍，轉動旋鈕設置分鐘數字。每轉動一次，分鐘數字會增加或減少1分鐘。最大設定時間為59分鐘。設定分鐘後，再按  鍵，小時數字在顯示窗內閃爍，轉動旋鈕設置小時數字。每轉動一次，小時數字會增加或減少1小時。最大設定時間為24小時。
5. 如需設置烹調溫度，按  鍵，預熱圖標在顯示窗內閃爍，轉動旋鈕設置烹調溫度。每轉動一次，溫度會增加或減少5°C。最大設定溫度參閱上表。預熱時，預熱圖標會一直閃爍，當溫度到達烹調溫度時會轉為長亮及聽到提示響聲。
6. 設定後，按  按鍵啓動烹調。
7. 烹調完成後，產品會發出響聲及左邊顯示窗會出現“END”。按  鍵，讓產品退回待機模式。待產品冷卻後，拔除電源插頭。



## 5.5 預設食譜 – 基本設置

1. 在待機模式下，按  鍵啓動控制面板。
2. 確保水箱已注入適量的清水及安裝妥當。
3. 按  鍵，左邊顯示窗會出現代碼“01”。
4. 轉動旋鈕選擇所需食譜。
5. 設定後，按  按鍵啓動烹調。
6. 烹調完成後，產品會發出響聲及左邊顯示窗會出現“END”。按  鍵，讓產品退回待機模式。待產品冷卻後，拔除電源插頭。

預設食譜詳情如下表示：

代碼	食譜	份量	烹調模式	烹調溫度	烹調時間	建議容器	容器位置
01	蒸魚*	500克	純蒸	100°C	16 分鐘	蒸盤	中層
02	蒸新鮮蔬菜*	400克	純蒸	100°C	20 分鐘	蒸盤	中層
03	戚風蛋糕	直徑21厘米	燒烤	130°C	55 分鐘	烤盤	中層
04	烤蕃薯	200-300克	燒烤	200°C	50 分鐘	烤架	中層
05	薄餅	9寸	燒烤	180°C	25 分鐘	烤盤	中層
06	烤雞	1隻	燒烤	230°C	50 分鐘	烤盤	中層
07	蒸蝦*	500克	純蒸	100°C	12 分鐘	蒸盤	中層
08	曲奇	20件	燒烤	150°C	25 分鐘	烤盤	中層
09	烤肉串	6串	燒烤	230°C	25 分鐘	烤盤	中層
10	雞翼	10隻	燒烤	230°C	30 分鐘	烤盤	中層
11	發酵*	-	純蒸	40°C	60 分鐘	蒸盤	底層
12	解凍*	-	純蒸	50°C	60 分鐘	蒸盤	底層
13	烘乾	-	燒烤	70°C	60 分鐘	-	-
14	消毒*	-	純蒸	100°C	15 分鐘	-	-
15	除油污*	-	純蒸	100°C	30 分鐘	-	-
16	除水垢*	-	純蒸	60°C	30 分鐘	-	-

注：帶“\*”是使用純蒸的食譜，務必在烹調前將水箱注滿水及安裝妥當。

### 5.5 預設食譜 (特別功能) – 發酵

- 此功能可令麵糰在穩定的環境下快速發酵，可用於麵糰發酵，如薄餅餅底或製作麵包。當爐腔溫度或室溫高過發酵溫度時，發酵效果或會被影響。

### 5.5 預設食譜 (特別功能) – 解凍

- 此功能用於烹調前解凍食物。

### 5.5 預設食譜 (特別功能) – 烘乾

- 此功能用低溫熱風去風乾食物。

### 5.5 預設食譜 (特別功能) – 消毒

- 此功能可消毒餐具包括嬰兒奶瓶等。



### 5.5 預設食譜 (特別功能) – 除油污

- 此功能適合用於清潔有油污及異味的污穢爐腔。





### 5.5 預設食譜 (特別功能) – 除水垢

- 此功能用於清潔積聚在爐腔及底部發熱盤的水垢。詳細操作參見“2. 清潔及注意事項”。







### 5.6 爐燈控制

1. 按  鍵開啓爐燈20秒。
2. 每次開門，爐燈會自動開啓，但可能有1-2秒延遲，此乃正常。
3. 爐燈亮著時，可按  鍵熄滅爐燈。




### 5.7 童鎖

1. 同時按  鍵及  鍵3秒可啓動童鎖。控制面板會被鎖上，不能操作。童鎖圖標會在顯示屏亮起。
2. 在童鎖狀態下，同時按  鍵及  鍵3秒可解除童鎖。

### 5.8 預約功能

1. 按  鍵進入預約設置。預約圖標及時間00:10在顯示窗內閃爍。
2. 轉動旋鈕選擇預約時間。用戶可按  鍵轉換小時及分鐘設置。預約時間設置可由1分鐘至24小時。
3. 設定後，直接按所需烹調模式鍵，例如按  鍵。
4. 如需設置烹調時間及溫度，可用轉動旋鈕、 鍵及  鍵設置。
5. 設定後，按  按鍵確認設置。預約時間開始倒數。
6. 倒數完畢後，開始進入已選烹調模式。

### 5.9 暫停功能

1. 按  按鍵或打開爐門，操作會被暫停。圖標及按鍵燈會閃爍。
2. 再按  按鍵恢復操作。
3. 快按  按鍵兩次，可退回待機模式。

### 5.10 取消功能

1. 在操作時，按  鍵可取消操作及退回待機模式。

## 6. 容器指南

1. 請根據不同烹調方式選用合適的容器，否則可能會影響烹調效果，或引致受傷、火災、容器及產品損壞。
2. 請參考以下容器建議使用表，“○”號為適用，“X”為不適用。

容器	純蒸	熱風對流 / 燒烤 / 下烤 / 上烤 / 蒸烤
蒸盤	○	○
烤盤	○	○
烤架	○	○
錫紙	○	○
焗爐紙	○	○
耐熱性玻璃容器	○	○
不耐熱性玻璃容器	X	X
耐熱性塑料容器	○	X
不耐熱性塑料容器	X	X
耐高溫矽膠容器	○	○
陶瓷、瓷器	○	○
漆器	X	X
鋁及其他金屬容器	○	○
木、竹及紙制容器	X	X

## 7. 故障排解

現象	可能原因	解決方法
顯示窗不亮。	<ol style="list-style-type: none"> <li>1. 電源插頭未有插緊。</li> <li>2. 未開啓產品。</li> <li>3. 電路板損壞。</li> </ol>	<ol style="list-style-type: none"> <li>1. 重新插緊電源插頭。</li> <li>2. 按  鍵啓動控制面板。</li> <li>3. 請聯絡信興電器服務中心有限公司進行檢查及維修。</li> </ol>
顯示窗異常。	<ol style="list-style-type: none"> <li>1. 顯示窗損壞。</li> <li>2. 電路板損壞。</li> </ol>	請聯絡信興電器服務中心有限公司進行檢查及維修。
烹調時，水或蒸氣漏出。	<ol style="list-style-type: none"> <li>1. 爐門關不緊。</li> <li>2. 爐門封密膠邊損壞。</li> </ol>	<ol style="list-style-type: none"> <li>1. 重新將爐門關緊。</li> <li>2. 請聯絡信興電器服務中心有限公司進行檢查及維修。</li> </ol>
爐燈不亮。	<ol style="list-style-type: none"> <li>1. 爐燈損壞。</li> <li>2. 電路板損壞。</li> </ol>	請聯絡信興電器服務中心有限公司進行檢查及維修。
按鍵失靈。	電路板損壞。	請聯絡信興電器服務中心有限公司進行檢查及維修。
無蒸氣。	<ol style="list-style-type: none"> <li>1. 水箱損壞。</li> <li>2. 水管折彎、堵塞或損壞。</li> </ol>	請聯絡信興電器服務中心有限公司進行檢查及維修。
缺水圖標出現在顯示窗內及有響聲。	<ol style="list-style-type: none"> <li>1. 使用蒸氣功能時，水箱缺水。</li> <li>2. 水箱沒有安裝妥當。</li> </ol>	將水箱加滿水並妥善安裝。
顯示窗出現E1。	爐腔高溫保護。	產品停止運作後，拔除電源插頭，打開爐門靜待15分鐘，再重新連接電源及啟動產品，如情況持續，立即停止使用，聯絡信興電器服務中心有限公司進行檢查及維修。

顯示窗出現E4。	底部發熱盤高溫保護。	產品停止運作後，拔除電源插頭，打開爐門靜待15分鐘，再重新連接電源及啟動產品，如情況持續，立即停止使用，聯絡信興電器服務中心有限公司進行檢查及維修。
顯示窗出現E5或E6。	爐腔溫度感應器損壞。	請聯絡信興電器服務中心有限公司進行檢查及維修。
顯示窗出現E7或E8。	底部發熱盤溫度感應器損壞。	請聯絡信興電器服務中心有限公司進行檢查及維修。

如使用以上方法仍未能解決問題，立即停止使用，並聯絡信興電器服務中心有限公司進行檢查及維修。

## 8. 特別聲明

1. 此說明書所有內容經過核對，如有任何印刷錯誤或內容上的誤解，本公司將保留解釋權。
2. 本產品若有技術改進，會編進新版說明書中，恕不另行通知；產品外觀及規格以廠方生產資料為準。
3. 此說明書的電子副本可透過電子郵件發送致客戶。如有需要，請致電信興電工工程有限公司：2861 2767。

## 9. 售後服務

信興電工工程有限公司(“本公司”)將授權信興電器服務中心有限公司(“服務中心”)(統稱“信興”)提供一年保修服務並由發票/換購收據上的日期起計。超過這期間者，客戶須按服務中心的修理服務價目表繳付一切費用。

1. 信興對於任何因產品不適當地使用或任何產品之故障、損壞或停頓而引致任何人士或財產的直接或間接損失及破壞，概不負責。
2. 保修卡只適用於香港及澳門。於修理時，客戶需出示保修卡及由香港或澳門經銷商發出的正式發票/換購收據予技術員查閱。保修卡上之產品型號必須與機身相符，保修卡上之購買日期須與正式發票/換購收據上的日期符合，方為有效。除指定保修卡外，任何商號及人士發出之保修卡，均不為信興認可。
3. 客戶不可擅自更改產品上的機身編號，如發現產品上的機身編號與保修卡所列者不符，保修卡則告無效。(如適用)
4. 除產品表面、機殼、損耗性零件及附件外，產品如在保修期內發生故障，經服務中心證實乃在正常使用情況下發生者，服務中心將提供免費修理及更換零件，經更換後之任何損壞零件，將歸服務中心所有。
5. 下列項目並不包括於保修範圍內。客戶須另付所需的服務費用。(甲) 修理或更換產品之附件、外接線及機殼。(乙) 曾被非服務中心的技術員明顯地或不明顯地進行改裝、更改或修理的產品。(丙) 曾經被不適當或疏忽使用、不正常供電或電壓不正常、意外、天災或因昆蟲、外物、液體入侵、腐蝕或外來因素而造成損壞的產品。(丁) 因產品不正確安裝而影響正常之操作。
6. 如中英文版本有差異時，應以中文版為準。
7. 所有資料如有任何更改，恕不另行通知。如有任何爭議，服務中心保留最終決定權。
8. 保修卡沒有賦予或意圖賦予任何第三者因《合約(第三者權利)條例》(第623章)所列之任何利益或權利以強制執行保修卡的任何條款內容。



Thank you for choosing Rasonic steam grill oven. Please read the operation manual carefully before use and keep it for your future reference.

## **Table of Contents**

1. Important Safeguards
2. Cleaning and Care
3. Product Specifications
4. Product Descriptions
5. Operation Instructions
6. Utensil Guide
7. Troubleshooting
8. Special Avowal
9. After Sales Service


# 1. Important Safeguards

When using the appliance, please follow the below basic safety precautions:  
The following chart indicates the degree of danger caused by wrong operation.









 <b>Warning</b> Indicates that may cause death or severe injury.	 <b>Caution</b> Indicates hazards that may cause human injuries or property damages.
--	---

The following symbols can distinguish the instruction types that need to be strictly followed.

 These symbols mean prohibition.	 These symbols mean requirement that must be followed.
--	---

**WARNING**

**Power sources**

 <p>Do not use the same socket with other high power consumption appliance or use the extension cord beyond its capacity to avoid overload and danger.</p>	 <p>During installation, check the power cord to ensure it is dry and no sharp edges in contact with the back of the appliance. In addition, high temperature may damage the power cord.</p>
 <p>The appliance is not intended to be operated by means of an external timer or separate remote control system.</p>	 <p>Please make sure the appliance is connected to power socket with grounding.</p>
 <p>Do not touch, plug in or remove the plug with wet hands, it can cause electric shock.</p>	 <p>Never immerse the appliance, power cord or plug in water or let them wet, it can cause electric shock.</p>
 <p>Do not use deficient or loosen socket. Before use, make sure the plug is dry and inserted firmly.</p>	 <p>Always unplug the appliance from the power socket after use to avoid electric leakage due to insulation parts degeneration.</p>



## WARNING

### Usage



To avoid danger, use the appliance only as described in the operation manual. Do not use the appliance or any part of the appliance out of the intended purpose. Misuse can cause potential injury.



When the oven door is open, do not drag the container along the oven door. Do not place anything on the oven door.



Never put inflammable materials around the oven or in the oven cavity; otherwise a fire may be caused.



The use of attachments which are not recommended or sold by the authorized parties may cause a risk of dangers.



When cooking foods which are greasy or marinated with sauce (e.g. raw meat, fish, deep-fried food, etc.), please wrap the food with aluminum foil and put them on the bake tray. It is to avoid the food grease or sauces from spilling onto the heat elements and cause fire.



Make sure the aluminum foil or cooking sheet does not touch the heat elements to avoid fire. Also, please note that the aluminum foil and cooking sheet could start a fire depending on the cooking time and conditions.



Never leave the appliance unattended when in use.



Do not use alcoholic beverages for cooking, or food may overheat and cause explosion.

### Usage Environment



Do not operate the appliance in following places:

- Humid environment or near water.
- Expose to sunlight, near heat sources or high temperature place such as near a gas stove.
- Unstable surface.
- Near inflammable or non-resistant to heat objects (e.g. table cloth, curtain and towel etc.)



Using, cleaning and maintenance shall not be made by children without supervision. Please put the appliance and its power cord in a place not reachable by children. Accessible parts may become hot during use. Young children should be kept away.



Do not block the air outlet; otherwise a fire may be caused. Please clean the appliance regularly to prevent the air outlet from being blocked by foreign matter and dust.



The appliance is intended to be used in household or similar applications such as staff kitchen in shops, offices and other working environments; by clients in hotels, motels and other residential type environments.

### Maintenance



Do not attempt to modify the appliance by yourself or repair with any unauthorized parts, otherwise it will cause hazards and the warranty becomes invalid.



Always check the condition of the appliance, power cord and plug. To avoid hazards, if any damage is found, stop using the appliance immediately and contact Shun Hing Electric Service Centre Ltd. for checking and repairing.





## CAUTION

### Power sources



Grasp the plug itself when plug in or unplug the appliance, do not grasp the power cord.



Do not place heavy objects on the power cord. Never clip, modify, stretch or twist the power cord.



Make sure the power cord is not in contact with the oven enclosure. Otherwise, insulating material of the power cord may melt resulting in a risk of short circuit.



Do not operate the appliance when the power cord is tangle or hang the power cord over the edge of a table, counter-top or let it touch any hot surface, it may damage the power cord.

### Usage



CAUTION : Hot surfaces.



Cautiously take out heated liquid foods such as soups.



To avoid water leakage or lack of water, the water tank must be fully filled before use and ensure the water tank is securely positioned.



Once finding any crack or notch on the water tank, do not use the appliance, as water leakage can lead to electric leakage or electric shock.



Do not use the cavity for storage purpose.



During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.



Avoid to open the door during the cooking that may cause steam loss and affect the cooking effect.



Be cautions when opening the oven door, to prevent damage to the door glass or door handle.



Do not toast bread with too much butter or jam or spread too much oil on the bake tray, or it may cause smoke or fire.



Food must be placed in a proper vessel and cannot be directly placed in the oven cavity for cooking.



After heating, the feeding-bottle and the baby food should be stirred or shaken thoroughly. Check the temperature before feeding your baby so that he or she may not be hurt.



The vessel and food temperatures are very high when you stir or turn over the food during cooking or take food out after the cooking. Please use insulation gloves or a pot clip to prevent scalding.



Stir the food before or during the heating. After heating, keep the food in the oven for a while, stir it slightly and then take it out.



To avoid glass crack and danger, never put objects or heated containers just taken out from the oven on the open glass door.



When heating liquid, the liquid should be loaded at least eighty percent of the container capacity; otherwise a small amount of heated liquids may suddenly splash due to boiling.



Using a common thermometer is forbidden. Must use a meat thermometer to check the cooking result. If cooking is insufficient, place the food into the oven again for further cooking.





## CAUTION

### Usage



If the appliance is not in use for a period, grease may accumulate on the heat element. Excessive smoke may occur when it is used again which is normal.



If you need to open the oven door to stir, turn over or rearrange food in the process of using steam, note to keep distance; otherwise steam may scald your face or hands.



Before using vessels of different materials, first confirm whether the vessels can withstand high temperate. When the food is cooked in a plastic or paper package, please watch it, as it could catch fire.



To ensure proper operation, the appliance will be tested several times during production. Water vapor and stains may remain in the water tank or the cavity. This is a normal phenomenon, wipe with a dry damp cloth.



If the appliance smoke or catch fire, keep the oven door closed as air will trigger the fire to burn more vigorously. Unplug it from the power socket at once or turn off the master switch under a safe situation. Never try to put out the fire with water to avoid the glass door crack.



When the appliance is in use or just after use, the temperature of the door, the enclosure, air outlet and oven cavity may be high. Avoid to touch the hot parts, always wear the oven gloves to avoid getting burns.



The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.



Cooking recipes provide for reference. A lot of factors may affect the cooking time, including the desired degree of cooking, starting temperature, portion, size, food shape and container type. If you are familiar with product operations, you can make your own setting.

### Usage Environment



Make sure there is at least 10 cm clearance on its surrounding, on the top and back for good ventilation and the appliance must be placed level. Do not operate the appliance under a wall cupboard or shelf and block the ventilation opening.



Do not cover the appliance surface or air vents with any objects especially metal objects, heat-insulated or inflammable materials. It is to avoid appliance malfunction due to overheat.



Do not remove the feet. Place the appliance in a solid position.



The appliance cannot be used if the indoor humidity is too high.



Keep the environment clean and prevent cockroaches and other insects from entering the appliance.



Do not put a heavy load on the oven door or top.



## CAUTION

### Maintenance



If the oven cavity, oven door or oven door sealing ring are damaged or the appliance works abnormally, do not use the appliance and contact Shun Hing Electric Service Centre Ltd. for checking or repairing.



Lack of proper cleaning, the appliance surface will be degraded to affect the appliance service life and dangers may occur.



Do not use a corrosive cleaning agent; otherwise it will damage or corrode the product. Steam cleaner is not be used.



After use, open the oven door to exhaust steam, cool down and dry the oven cavity. Let the appliance cool down for 30 minutes. Must unplug the power plug before moving, cleaning or checking the appliance.






Do not clean the glass by cool cloth during operation to prevent glass crack.



Do not use harsh abrasive cleaners or sharp metal scraper to clean the oven glass since they can scratch the surface, which may result in shattering of the glass.

## 2. Cleaning and Care

1. In the standby mode, unplug the appliance before cleaning.
2. Keep the oven cavity clean. After each use, must clean the oven cavity with lukewarm water. When food splatters or spilled liquids adhere to the oven cavity, wipe with a soft damp cloth, then wipe it dry. If the oven cavity gets very dirty, clean with a soft cloth soaked with mild detergent, then wipe it clean with a wet cloth.
3. After each use, must clean the grill rack, steam tray and bake tray to avoid smoke, fire or metal erosion caused by the accumulated grease or food residue.
4. When clean the accessories, please use a soft cloth or sponge soaked with mild detergent, then rinse them and let them dry. Always make sure the appliance, power plug and all accessories are dried before use.
5. Clean the oven surface, oven door and oven cavity by a damp cloth, then wipe it dry. To prevent damage to the parts inside the oven, water should not be allowed to seep into air outlet.
6. If steam accumulates inside or around the oven door, wipe with a soft cloth. This may occur when the appliance is operated under high humidity conditions and in no ways indicates malfunction of the appliance.
7. Never clean with harsh cleaning tools (e.g. metal-wired brush), or use poisonous or corrosive detergent to clean.
8. Salt is a corrosive substance that would result in rust stains if left to build up inside the oven. Acidic sauces, such as ketchup, mustard and preserves, contain chemicals like chlorine and acids which would damage the stainless steel surface. So recommend to clean the appliance every time after use.
9. The oven cavity color change to yellow. It is because metal will generate yellow marks when heated. This is normal and will not affect the use of the oven or cause harm to human health.

10. It is suggested to use purified water during the cooking process of the oven. If tap water is used for a long time, water scale may be generated on the oven cavity and bottom heater. It must be washed with citric acid or baking soda(100% sodium bicarbonate). It is recommended to carry out the descaling process at least once a month according to the below procedures:
  - a. To prepare detergent with approximately 3g of citric acid or baking soda dissolved completely in 20ml of water.
  - b. Pour the detergent onto the bottom heater and allow it to sit for 15 minutes.
  - c. Make sure the water tank is filled and installed properly.
  - d. In the standby mode, press  pad to switch on the control panel.
  - e. Press  pad, the left side display screen will show the code "01".
  - f. Rotate the rotatory knob to select the auto menu "16" which is descaling program.
  - g. After setting, press  button to start the program.
  - h. After the program, open the oven door and wait for the appliance to cool down.
  - i. Clean the bottom heater and oven cavity with a soft, damp cloth.
  - j. Repeat the procedure to clean if there is still some scale adhered to the bottom heater.
11. Water scale may form the water circuit inside the oven during steam generation, which could cause the oven to malfunction. It is recommended to carry out the descaling process at least once a month according to the below procedures:
  - i. To use bottled 100% lemon juice or fresh lemon juice with absolutely no pulp in it. If there is pulp or you are not sure, strain through a fine strainer.
  - ii. Measure 50ml of the strained lemon juice and add it to 1000ml of water. Stir well and pour into the water tank.
  - iii. Place the water tank in the appliance correctly and push firmly into place.
  - iv. Following the above descaling process step d. to i.
  - v. After the program, remove the water tank, empty, rinse and refill with pure water. And repeat the above descaling process step d. to i. as rinsing process.
  - vi. When rinsing has ended and the oven is cool. Remove and empty the water tank. Wipe the oven cavity to dry.
12. After use, empty and clean the water tank and drip tray, wipe them dry with a soft cloth.
13. Clean the sealing ring of oven door regularly with a soft, damp cloth.
14. Do not allow the control panel to become wet. If the control panel gets wet, dry it with a soft cloth. Before clean the control panel, unplug the appliance, so the appliance will not be wrongly set or operated accidentally. Do not use detergents, abrasive or spray-on cleaners on the control panel.

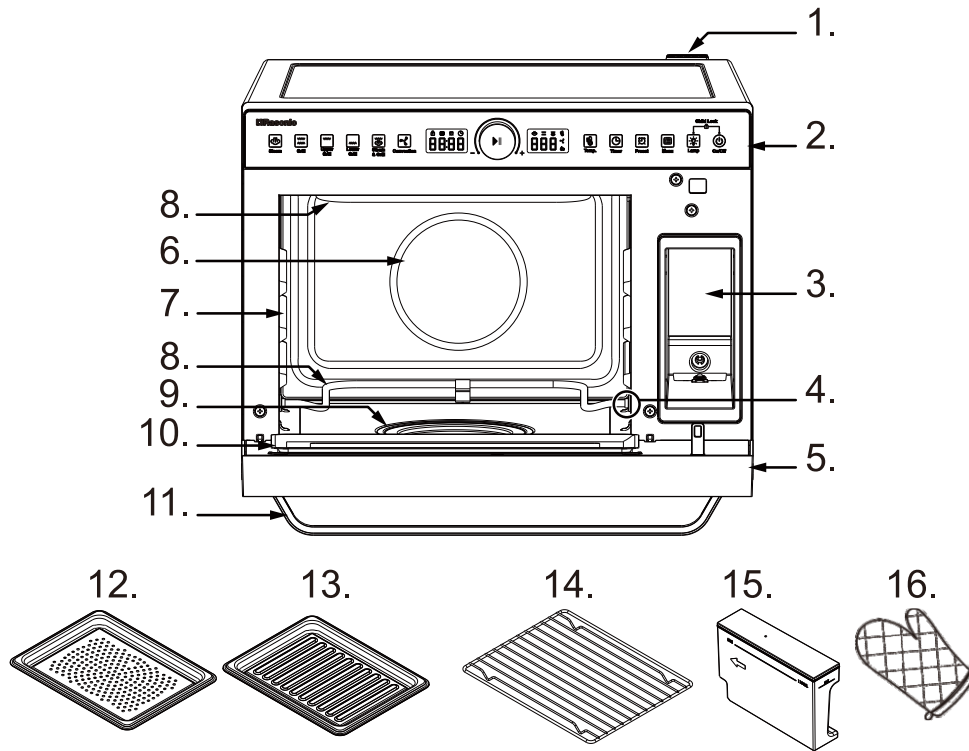
### 3. Product Specifications

Model	RSG-K26/P	RSG-K226/B
Color	Pink	Black
Rated Voltage	220-240V~ 50-60Hz	
Rated Power	2000W	
Water Tank Capacity (Approx.)	1.3 L	
Oven cavity size (W x D x H) (Approx.)	344 x 290 x 262 mm	
Product Size (W x D x H) (Approx.)	497 x 470 x 380 mm	
Net Weight (Approx.)	16 kg	

\* The oven cavity size is calculated by measuring the maximum width, depth and height. The actual capacity for loading food is less.

## 4. Product Descriptions

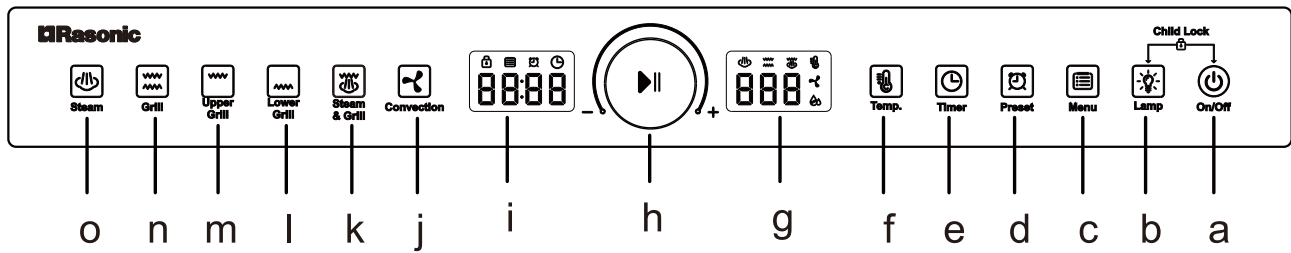
### 4.1 Product Structure







(Above product drawing is for reference only, appearance please refer to actual product.)

1. Air outlet : Used to discharge the remaining steam in the oven cavity.
2. Control panel : To control the steam grill oven, for the details please see "4.2 Control Panel Guide".
3. Water tank inlet : To put the water tank into it.
4. Water inlet and steam outlet : To release water into the oven cavity and discharge the steam in the oven cavity.
5. Drip tray : To collect condense water when opening the door.
6. Convection fan : To strengthen the heat circulation inside the oven. It will operate for 2 minutes to cool the oven cavity after using.
7. Tray rail : To hold the steam tray, bake tray and grill rack.
8. Heater : To generate heat to cook food.
9. Bottom heater : To boil water to make steam.
10. Oven door sealing ring : To prevent heat and steam escaping from the oven cavity.
11. Door handle : To open and close the oven door.
12. Steam tray : Mainly for the steam mode but also can be used for other cooking. The maximum weight can be placed on the tray is 3.5kg (that includes total weight of food and dish.)
13. Bake tray : Mainly for the grill, steam & grill and convection mode. When cooking food without utensil, please use baking paper or aluminum foil onto the bake tray. It can also be placed at the bottom of the cavity to collect dripping oil when cooking food by the grill rack. The maximum weight can be placed is 3.5kg (that includes total weight of food and dish.)
14. Grill rack : Mainly for the grill and convection mode. Put it in the middle level and used with the bake tray in the bottom of the cavity for collecting the dripping oil. The maximum weight can be placed is 3.5kg (that includes total weight of food and dish.)
15. Water Tank : To be filled with water to generate steam.
16. Glove : To take food, tray or rack out from the steam grill oven.

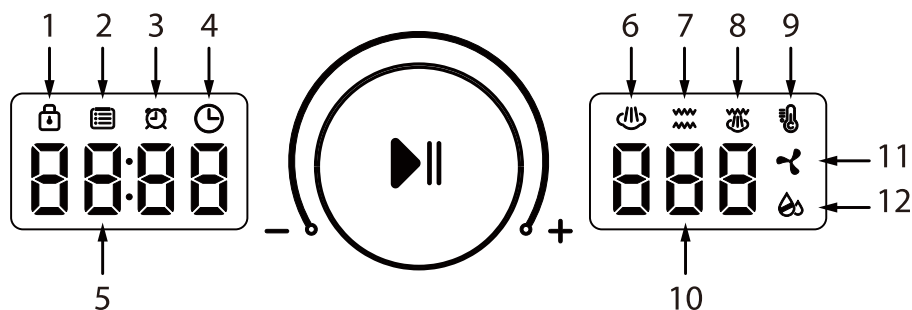
## 4.2 Control Panel Guide



Icon	Pad and display name	Function descriptions
	a. 【 On/Off 】	<ol style="list-style-type: none"> <li>To switch on the control panel or return the appliance to the standby mode.</li> <li>To cancel the setting.</li> <li>See “5.2 Standby Mode” for detailed instructions.</li> </ol>
	b. 【 Lamp 】	<ol style="list-style-type: none"> <li>To switch on and off the lamp, see “5.6 Lamp Control” for detail instructions.</li> </ol>
	a. + b. Child lock	<ol style="list-style-type: none"> <li>To activate and release the child lock.</li> </ol>
	c. 【 Menu 】	<ol style="list-style-type: none"> <li>To enter the auto menu setting, see “5.5 Auto Menu” for detail instructions.</li> </ol>
	d. 【 Preset 】	<ol style="list-style-type: none"> <li>To enter the preset time setting, see “5.8 Preset function” for detail instructions.</li> </ol>
	e. 【 Timer 】	<ol style="list-style-type: none"> <li>To enter the time setting.</li> </ol>
	f. 【 Temp. 】	<ol style="list-style-type: none"> <li>To enter the cooking temperature setting.</li> </ol>
	g. Temperature and functions display screen	<ol style="list-style-type: none"> <li>To display the cooking temperature, selected settings and operation status.</li> </ol>
	h. Rotary knob / 【 Rotary knob 】 button	<ol style="list-style-type: none"> <li>Rotary knob – turning the knob to choose desired menu, set the cooking time and temperature.</li> <li>Rotary knob button – press the knob to confirm, start or pause settings.</li> </ol>
	i. Time and functions display screen	<ol style="list-style-type: none"> <li>To display the cooking time, selected settings and operation status.</li> </ol>
	j. 【 Convection 】	<ol style="list-style-type: none"> <li>To select the convection mode, see “5.4 Convection / Steam &amp; grill / Lower grill / Upper grill / Grill / Steam” for detail instructions.</li> </ol>
	k. 【 Steam and grill 】	<ol style="list-style-type: none"> <li>To select the steam and grill mode, see “5.4 Convection / Steam &amp; grill / Lower grill / Upper grill / Grill / Steam” for detail instructions.</li> </ol>

	l. 【 Lower grill 】	1. To select the lower grill mode, see “5.4 Convection / Steam & grill / Lower grill / Upper grill / Grill / Steam” for detail instructions.
	m. 【 Upper grill 】	1. To select the upper grill mode, see “5.4 Convection / Steam & grill / Lower grill / Upper grill / Grill / Steam” for detail instructions.
	n. 【 Grill 】	1. To select the grill mode, see “5.4 Convection / Steam & grill / Lower grill / Upper grill / Grill / Steam” for detail instructions.
	o. 【 Steam 】	1. To select the steam mode, see “5.4 Convection / Steam & grill / Lower grill / Upper grill / Grill / Steam” for detail instructions.

### 4.3 Display descriptions



- |                    |                          |                           |
|--------------------|--------------------------|---------------------------|
| 1. Child lock icon | 5. Time / Auto menu code | 9. Preheat icon           |
| 2. Auto menu icon  | 6. Steam icon            | 10. Temperature           |
| 3. Preset icon     | 7. Grill modes icon      | 11. Convection icon       |
| 4. Timer icon      | 8. Steam and grill icon  | 12. Water tank empty icon |

## 5. Operation Instructions


### 5.1 Water Tank installation

**CAUTION!** Make sure the water tank is filled and installed correctly before use. Follow the instructions below to install:



1. Pull out the water tank.
2. Wash the water tank and its lid for the first time.
3. Fill the water tank with room temperature water suitable for drinking (filtered) to the MAX mark each time you begin to cook. **CAUTION!** To avoid overflowing, do not fill the water tank over the MAX mark.
4. Make sure the lid is closed firmly.
5. Install the water tank by pushing firmly.
6. After cooking, empty the water tank and clean the water tank and the lid.






Notes for water tank:

1. Do not install the water tank when using grill modes including grill, lower grill, upper grills and convection.
2. Do not use any other liquids like mineral water and etc.
3. An insufficient amount of water in the water tank may cause an undesired result.
4. Recommend that you empty the water tank every time after cooking. Do not leave the water tank filled with water in the oven over a day.
5. If the water tank is running out of water, beep sound will be heard and the water tank empty icon will flash on display screen. The operation will be paused. After the water tank is filled and installed again, the water tank icon will be off and beep sound will be stopped. Press  button to resume the operation.
6. Do not drop or damage the water tank. Operation heat may cause the water tank to change shape. To avoid hazards, if the water tank is damaged, stop using the appliance immediately and contact Shun Hing Electric Service Centre Ltd. to purchase a new water tank for replacement.
7. There may be a few water drops when removing the water tank. Wipe them dry with a soft cloth.

## 5.2 Standby Mode

1. Plug the appliance into the power socket, a beep sound will be heard and the control panel light up for 1 second. The On/Off icon flashes means the appliance is in standby mode.
2. Press the  pad, a beep sound will be heard and the control panel light up again. The On/Off icon turns on means the appliance is ready to use.
3. If the appliance is left idle for 30 seconds, the appliance will return to standby mode automatically. The On/Off icon flashes and all the other lights will be off again.
4. In the standby mode, if the appliance is left idle for 3 minutes the On/Off icon will be off.
5. To activate the appliance to the standby mode, press the  pad.

## 5.3 Before first use








1. Read all instructions carefully in this operation manual.
2. Except the warning labels, remove all the packaging materials and stickers from the appliance.
3. Thoroughly clean all the accessories, rinse them with clean water and wipe them dry.
4. Use a soft, damp cloth to clean the inside and outside of the appliance, then wipe it dry.
5. Before first use, operate the appliance empty to eliminate the smell of the new unit by following the steps below :
  - a. In the standby mode, press  pad to switch on the control panel.
  - b. Make sure the water tank is filled and installed properly.
  - c. Press  pad.
  - d. Press  button to start the operation. When operate the appliance empty, smoke and smell may appear which is normal.
  - e. After finish, the fan will operate for 2 minutes to cool it down, then open the door and wipe it dry with a soft cloth.

## 5.4 Convection / Steam & grill / Lower grill / Upper grill / Grill / Steam

The cooking temperature and time of different cooking modes are shown on the below table:





Cooking mode	Default cooking time	Default temp.	Temp. setting range	Cooking time setting range
Convection	00:10	200°C	120°C - 230°C	0-24 hour and 0-59 min.
Steam and grill		200°C	120°C - 230°C	
Lower grill		150°C	100°C - 150°C	
Upper grill		180°C	120°C - 180°C	
Grill		200°C	120°C - 230°C	
Steam		100°C	40°C - 100°C	

\* When cooking food, please select appropriate mode and cooking time according to different type and weight of food. If you are unsure about the cooking method, begin with a function with a low temperature and a short cooking time. Then base on the food doneness to set it to prevent overcook.

1. In the standby mode, press  pad to switch on the control panel.
2. Make sure the water tank is filled and installed properly.
3. Press desired cooking mode pad directly, such as press  pad.
4. If the cooking time is required to adjust, press  pad, the timer icon and the minute digit on the display screen flashes, rotate the rotatory knob to set the minute digit. The minute digit will increase or decrease at 1 minute interval for each rotation. The maximum setting is 59 minutes. After set the minute digit, press  pad again, the hour digit on the display screen flashes, rotate the rotatory knob to set the hour digit. The hour digit will increase or decrease at 1 hour interval for each rotation. The maximum setting is 24 hours.
5. If the cooking temperature is required to adjust, press  pad, the preheat icon on the display screen flashes, rotate the rotatory knob to set the cooking temperature. The temperature will increase or decrease at 5°C interval for each rotation. See the maximum cooking temperature setting of each cooking mode on the above table. The preheat icon will keep flashing in the preheat process. Once reached the cooking temperature, the preheat icon turns on and a beep sound will be heard.
6. After setting, press  button to start the cooking.
7. After cooking, a beep sound will be heard and the left display screen will show "ENd". Press  pad to return the appliance to the standby mode. After the appliance cooled down, unplug the power plug.



## 5.5 Auto Menu – Basic Setting

1. In the standby mode, press  pad to switch on the control panel.
2. Make sure the water tank is filled and installed properly.
3. Press  pad, the left side display screen will show the code "01".
4. Rotate the rotatory knob to select a desired cooking menu.
5. After setting, press  button to start the cooking.
6. After cooking, a beep sound will be heard and the left display screen will show "END". Press  pad to return the appliance to the standby mode. After the appliance cooled down, unplug the power plug.

Auto menu details are shown on the below table:

Code	Menu	Ingredients	Cooking mode	Cooking temperature	Cooking time	Suggested tray	Tray placement
01	Steam fish*	500g	Steam	100°C	16 min.	Steam Tray	Middle
02	Steam fresh vegetable*	400g	Steam	100°C	20 min..	Steam Tray	Middle
03	Sponge Cake	Diameter 21cm	Grill	130°C	55 min.	Bake tray	Middle
04	Potato	200-300g	Grill	200°C	50 min.	Grill rack	Middle
05	PIZZA	9 inch	Grill	180°C	25 min.	Bake tray	Middle
06	Grilled Whole Chicken	1pc	Grill	230°C	50 min.	Bake tray	Middle
07	Prawn*	500g	Steam	100°C	12 min.	Steam Tray	Middle
08	Cookies	20 pcs	Grill	150°C	25 min.	Bake tray	Middle
09	Kebab	6 skewers	Grill	230°C	25 min.	Bake tray	Middle
10	Chicken wings	10pcs	Grill	230°C	30 min.	Bake tray	Middle
11	Fermentation*	-	Steam	40°C	60 min.	Steam Tray	Bottom
12	Defrost*	-	Steam	50°C	60 min.	Steam Tray	Bottom
13	Drying	-	Grill	70°C	60 min.	-	-
14	Sterilization*	-	Steam	100°C	15 min.	-	-
15	Degrease*	-	Steam	100°C	30 min.	-	-
16	Descaling*	-	Steam	60°C	30 min.	-	-

Note: The recipes marked with "\*" require steam. Be sure to fill the water tank fully and install properly before cooking.

### 5.5 Auto Menu (Special feature) – Fermentation

- This function can make dough to rise quicker in a stable environment and is used for fermenting dough for pizzas or bread. When the oven cavity or room temperature is higher than the fermentation temperature, fermentation effect of food may be affected.

### 5.5 Auto Menu (Special feature) – Defrost

- This function is used for defrosting the frozen food before cooking.

### 5.5 Auto Menu (Special feature) – Drying

- This function is to dehydrate food in warm air.

### 5.5 Auto Menu (Special feature) – Sterilization

- This function is used to sterilize all kind of dish cleaning including baby bottles, etc.



### 5.5 Auto Menu (Special feature) – Degrease

- This function is suitable for cleaning a dirty oven caused by oil and with odors.





### 5.5 Auto Menu (Special feature) – Descaling

- This function is used to clean the water scale inside the oven cavity and bottom heater. See “2. Cleaning and Care” for detail instruction.







### 5.6 Lamp Control

1. Press  pad to switch on the oven lamp for 20 seconds.
2. The oven light will turn on when the door is open. The light may have 1-2 seconds delay, it is normal.
3. When the lamp is on, you can press  pad to switch it off.




### 5.7 Child Lock

1. Press  pad and  pads together for 3 seconds to activate the child lock. The control panel will be locked and no operation is possible. The child lock icon lights up on the display screen.
2. To release child lock, press  pad and  pads together for 3 seconds while it is activated.

### 5.8 Preset Function

1. Press  pad to enter the preset setting. The preset icon and the time 00:10 on the display screen flashes.
2. Rotate the rotatory knob to set the preset time. And you can press  pad to switch between the hour digit and the minute digit setting. The preset time setting is from 1 minute to 24 hours.
3. After setting, press desired cooking mode pad directly, such as press  pad .
4. If the cooking time and temperature are required to adjust, you can use the rotatory knob,  pad and  pad to set.
5. After setting, press  button to confirm the setting. The preset time starts to countdown.
6. When the countdown completed, it will start the selected cooking mode.

### 5.9 Pause Function

1. Press  button or open the door, the operation will be paused. The icons and pad indicator lights will flash.
2. Press  button again to resume the operation.
3. If quick press  button twice, it will return to the standby mode.

### 5.10 Cancel Function


1. During the operation, press  pad to cancel the operation and return to the standby mode.

## 6. Utensil Guide

1. It is important to use appropriate utensils with different cooking functions, otherwise the cooking results may be affected; or it will cause injury, fire, damage to utensil and the appliance.
2. Please see the below utensil guide for your reference, "○" is suitable, "X" is unsuitable.

Utensil	Steam	Convection / Grill / Lower grill / Upper grill / Steam & grill
Steam tray	○	○
Bake tray	○	○
Bake rack	○	○
Aluminum foil	○	○
Cooking sheet	○	○
Heat resistant glassware	○	○
Non-heat resistant glassware	X	X
Heat resistant plastic wrap	○	X
Non-heat resistant plastic wrap	X	X
Heat-resistant silica gel container	○	○
Ceramic, porcelain	○	○
Lacquerware	X	X
Aluminum and other metal containers	○	○
Wood, bamboo and paper containers	X	X

## 7. Troubleshooting

Phenomenon	Possible causes	Remedy
No display on panel.	<ol style="list-style-type: none"> <li>1. The appliance is not plugged in securely.</li> <li>2. The appliance does not turn on.</li> <li>3. The circuit board is damaged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert tightly to the power socket again.</li> <li>2. Press  pad to switch on the control panel.</li> <li>3. Please contact Shun Hing Electric Service Centre Ltd. to check and repair.</li> </ol>
The display screen is abnormal.	<ol style="list-style-type: none"> <li>1. The display screen is damaged.</li> <li>2. The circuit board is damaged.</li> </ol>	Please contact Shun Hing Electric Service Centre Ltd. to check and repair.
Water or steam escape during cooking.	<ol style="list-style-type: none"> <li>1. The oven door is not closed tightly.</li> <li>2. The sealing ring of the door is damaged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Close the oven door tightly again.</li> <li>2. Please contact Shun Hing Electric Service Centre Ltd. to check and repair.</li> </ol>
The lamp does not light up.	<ol style="list-style-type: none"> <li>1. The lamp is damaged.</li> <li>2. The circuit board is damaged.</li> </ol>	Please contact Shun Hing Electric Service Centre Ltd. to check and repair.

Pad malfunctions.	The circuit board is damaged.	Please contact Shun Hing Electric Service Centre Ltd. to check and repair.
No steam.	1. The water tank is damaged. 2. The water inlet pipe is bent, clogged or damaged.	Please contact Shun Hing Electric Service Centre Ltd. to check and repair.
The water tank empty icon appears in the display screen and beep sound is heard.	1. During steam function's operation, the water tank has no water. 2. Water tank is not installed properly.	Fully fill the water tank and properly install it.
E1 appears in the display screen.	High temperature protection of the oven cavity.	The appliance stops the operation, then unplug the power plug, open the oven door to cool down for 15mins. Reconnect the power and use again. If the situation continues, stop using immediately and Shun Hing Electric Service Centre Limited to check and repair.
E4 appears in the display screen.	High temperature protection of the bottom heater.	The appliance stops the operation, then unplug the power plug, open the oven door to cool down for 15mins. Reconnect the power and use again. If the situation continues, stop using immediately and Shun Hing Electric Service Centre Limited to check and repair.
E5 or E6 appears in the display screen.	Cavity sensor is damaged.	Please contact Shun Hing Electric Service Centre Ltd. to check and repair.
E7 or E8 appears in the display screen.	Bottom heater sensor is damaged.	Please contact Shun Hing Electric Service Centre Ltd. to check and repair.

If the above solutions cannot fix the problem, stop using immediately and contact Shun Hing Electric Service Centre Ltd. to check and repair.

## 8. Special Avowal

1. The content in the operation manual has been checked. Our company reserves the hermeneutic power to any printing errors or misunderstanding on the content.
2. If there are technical improvements on the appliance, the operation manual will be updated in new version without prior notice. The product appearance and specification are subject to the manufacturer information.
3. The e-copy of user manual can be sent by e-mail on requested. For enquiries, please call Shun Hing Electric Works & Engineering Co., Ltd. hotline at 2861 2767.

## 9. After Sales Service

Shun Hing Electric Works & Engineering Co., Ltd. ("The Company") authorizes Shun Hing Electric Service Centre Ltd. ("SHESC") (collectively "Shun Hing") to offer one year warranty service to the product commencing from the date of purchase invoice or redemption voucher. Services beyond the said warranty period will be charges according to the standard service charge price list from SHESC.

1. Shun Hing shall not be liable for any direct or indirect loss or damage to any person or property, howsoever caused arising from improper use, or any stoppage, breakdown or failure of the product.
2. The warranty card is valid only in Hong Kong and Macau. Customer is required to present the warranty card together with the official purchase invoice issued by the dealers of Hong Kong or Macau or redemption voucher to our technician for verification when service is rendered. The warranty card is valid only if the model number stated herein corresponds with that of the product and the date of purchase/redemption stated herein is the same with the date of official purchase invoice/redemption voucher. Save and except the specific warranty card, any other warranty card issued by other parties will not be recognized by Shun Hing.
3. Customer shall not alter the serial number of the product. The warranty card is void if the serial number on the product does not match with that shown on the warranty card (if applicable).
4. For any defect which in our judgment is caused under normal use, SHESC will repair or replace the defective parts, excluding any surface, cabinet, consumptive parts and accessories, free of charge within the warranty period. Any defective part which has been replaced shall become the property of SHESC.
5. Warranty service does not cover the following items. Additional charges shall be levied if services are required. (a) Repair or replacement of accessories, external cables or cabinet of the product. (b) The product has been explicitly or implicitly modified, tempered with, altered or repaired in any way by persons other than technicians of SHESC. (c) The product has been damaged through misuse, negligence, power interruption or abnormal voltage input, accident, natural calamities, or due to ingress of insects, foreign matters or liquid, corrosion or external factors. (d) The normal operation of the product is affected by improper installation of the product.
6. In case there is any inconsistency or conflict between English version and Chinese version of the terms, the Chinese version shall prevail.
7. All terms stated are subject to change without notice. SHESC retains final deciding authority in case of dispute.
8. Nothing in the warranty card confers or purports to confer on any third party any benefit or any right pursuant to the Contracts (Rights of Third Parties) Ordinance (Cap. 623) to enforce any term of the warranty card.



SHUN HING GROUP  
信興集團  
SINCE 1953

**Rasonic 樂信牌**

## 信興電工工程有限公司

**SHUN HING ELECTRIC WORKS AND ENGINEERING CO., LTD.**

辦公室：香港九龍尖沙咀東部麼地道67號半島中心9樓909-912室

電話：2861 2767

圖文傳真：2865 6706

網址：<http://www.rasonic.com>

電郵：[shew@shunhinggroup.com](mailto:shew@shunhinggroup.com)

Office: Room 909-912,9/F., Peninsula Centre, 67 Mody Road, Tsimshatsui East, Kowloon, H.K.

Tel: 2861 2767

Fax: 2865 6706

Website: <http://www.rasonic.com>

E-mail: [shew@shunhinggroup.com](mailto:shew@shunhinggroup.com)

保養及維修 Maintenance and Repair Service:

## 信興電器服務中心有限公司

**SHUN HING ELECTRIC SERVICE CENTRE LTD.**

香港新界葵涌勝耀街2號信興中心11樓

服務熱線：2406 5666

傳真號碼：2408 0316

網址：<http://www.shesc.com/zh>

11/F, Shun Hing Centre, 2 Shing Yiu Street, Kwai Chung, N.T., H.K.

Service Hotline: 2406 5666

Fax No.: 2408 0316

Website: <http://www.shesc.com/en>

客戶服務中心：

香港新界葵涌勝耀街2號信興中心1樓

九龍佐敦佐敦道23-29號新寶廣場20樓

香港天后琉璃街7號柏景中心22樓

澳門慕拉士大馬路193-199號南嶺工業大廈5樓1座

有關最新之香港及澳門客戶服務中心資料，請參閱信興服務中心網址：[www.shesc.com](http://www.shesc.com)。

Customer Service Centres:

1/F, Shun Hing Centre, 2 Shing Yiu Street, Kwai Chung, N.T., H.K.

20/F, Sino Cheer Plaza, 23-29 Jordan Road, Jordan, Kowloon, H.K.

22/F, Parkview Centre, 7 Lau Li Street, Tin Hau, H.K.

Avenida de Venceslau de Morais, No.193-199, 5 andar - I, Edf. Industrial Nam Leng, Macau

For the latest information of Hong Kong and Macau service center, please visit [www.shesc.com](http://www.shesc.com).