

**Rasonic**  
樂信牌

**RSG-R38W / RSG-R38P / RSG-R38B**  
座檯式蒸氣焗爐 Freestanding Steam Grill Oven



僅適用於家庭使用  
For household use only

## 使用說明書 OPERATION MANUAL

- 在使用本產品前，請仔細閱讀本說明書，並妥善保存本說明書以備用戶日後查詢。  
Please read the operation manual carefully before using and well keep it in a safe place for future reference.
- 本說明書中的圖示可能有與實物不同的地方，僅供參考。  
Some figures in this manual may not match with the real object, just for reference only.

非常感謝您選購樂信牌座檯式蒸氣焗爐，在使用前請先詳細閱讀本說明書，並保存以備日後參考。

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## 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，不遵守或忽視這些安全事項會導致火災、觸電或個人受傷。

### 1.1 首次使用注意事項

1. 取出所有包裝物料。如本產品玻璃門或托盤附有保護膜，使用前須將保護膜撕掉。
2. 檢查本產品有否任何損壞、爐門可否正常關閉，以及爐門內部和內腔有否損壞。如有，應立即聯絡信興電器服務中心有限公司進行檢查或維修。
3. 接通電源前，請先檢查本地電壓是否與產品額定電壓相符。將插頭插入合適的插座上，而插座亦必須接駁地線。
4. 如電源線或插頭出現損壞，或產品曾跌落出現損壞，應立即停止使用本產品，並聯絡信興電器服務中心有限公司檢查或維修。
5. 安裝過程中，檢查電源線有否受潮，或機背有否與邊緣鋒利的物品接觸。另外，高溫可能會損害電源線。
6. 產品於出廠前均會進行多次功能測試，以確保運作正常。部分水氣、水漬或會殘留於水箱或內腔，此乃正常情況，客戶用扭乾的濕布擦拭便可。
7. 按照**章節2.清潔及保養**中提供的說明清潔產品和配件。
8. 於生產過程可能有保護油殘留機體內腔，並可能有異味或輕煙釋出，此乃正常現象，使用數次後問題將會有所改善。使用時保持窗門通風良好。

### 1.2 使用後

1. 關掉本產品及截斷電源，避免因長時間通電導致內部電子組件損毀(老化)，甚至引起火警。
2. 保持清潔，做好防蟲、防塵、防潮的保護，避免蟑螂等昆蟲進入排氣口而造成電路板短路。

### 1.3 重要安全指示

1. 將產品平穩置於乾爽及機頂沒有阻擋的地方使用。另外，為使產品有足夠散熱空間，產品兩側距離牆壁不少於5厘米，而機背距離牆壁亦不少於10厘米。
2. 注意！如發現本產品冒煙或者著火，應保持爐門關閉，以免因遇上空氣令火勢加劇。立即關閉本產品，並在安全情況下將插頭從插座中拔出，或中斷電力供應！
3. 過熱的脂肪和油較容易著火。烤肉期間，嚴禁添加熱油類產品，此舉十分危險！此外，切勿用水或其他液體(可能發生爆炸)撲滅正燃燒的脂肪或油，應用濕布撲滅火焰，並保持室內門窗關閉。
4. **警告！**切勿使用酒精烹調！否則食物可能會出現過熱情況，有可能引起爆炸。
5. 使用期間或使用後的短時間內產品仍然十分灼熱。切勿用手或其他物件(如取物夾、隔手套等)觸摸蒸氣焗爐內腔發熱元件或其他高溫部件。否則有燙傷危險或造成損壞！
6. 注意！在烹調過程中或在烹調結束時打開爐門，必須小心噴出的蒸氣、蒸氣氣流及高溫水滴，應保持適當的距離以免燙傷！
7. 注意！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，造成短路的風險。

8. 本公司對任何因不正確使用或任何產品之故障、損毀或停頓而引致任何人士或財產的直接或間接損失概不負責。
9. 加熱嬰兒食品時，在餵食前緊記先將食物加以攪拌及測試溫度，以確保熱力分佈均勻，從而避免燙傷或灼傷嬰兒。
10. 為免損壞本產品或引致危險情況，使用時必須注意以下事項：
  - 切勿覆蓋及堵塞通風口。
  - 切勿將易燃物品置於爐內，可能會引起火警。
  - 切勿將本產品視作儲藏食物的地方。
  - 切勿在發燙的食物澆上酒精佐料(如：白蘭地、威士卡、酒精飲料等)，過程中有可能引起爆炸！
11. 切勿損壞、坐立或放置重物於爐門上，過重會令產品翻倒。
12. 層架最高可承重3.5公斤，切勿超過此上限，以免損害本產品。
13. 時刻保持爐門關閉。確保在爐門完全關上後，才可操作本產品。
14. 避免使用鋒利的器具刮傷門邊密封膠邊或機體，以免造成機身破裂及漏水，導致觸電。
15. 如發現爐門不能緊閉、爐門變形或爐門的組件(如：密封膠邊)出現損壞，為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進行檢查及維修。
16. 切勿在機身與爐門之間放置任何物品，或讓灰塵積存於門縫。

#### 1.4 操作注意事項

1. 從內腔取出食物和器皿時，應使用合適的器皿或戴上隔熱手套，以免高溫燙傷。
2. **警告！**除合資格的維修人員外，禁止其他人檢查及維修本產品，以免發生危險。
3. 如電源線損壞，為避免危險，必須聯絡信興電器服務中心有限公司進行維修及更換。
4. 電源連接的插座和電路必須可靠接地，並須由具備專業資格人員安裝，保證產品安裝後仍能夠完全有效地斷開本機的電源連接。
5. 切勿將易燃物置於機頂或機內，以免導致起火。在配件沒有完全安裝妥當的情況下，切勿使用本產品。
6. 切勿使用外置計時器或遙控系統來操作本產品。
7. 運作時或使用後，外殼、機內及可觸及部件會變得灼熱，切勿接觸以免燙傷，特別是小孩必須與本產品保持適當距離。待產品冷卻30分鐘後再進行清潔，以免被餘熱灼傷。
8. 切勿將本產品用於烹調食物以外的其他用途。(如本產品用於其他用途有可能發生故障。)
9. 切勿用水淋洗機身、電源線或插頭，以免影響產品的安全性能及防止造成觸電的危險。
10. 小心使用電源線，不可在電源線上放重物或夾住電源線；不可改裝電源線；切勿用力拉扯或扭曲電線；在拔出或插入插頭時，要用手握穩插頭本身。切勿將電源線懸掛在桌子、櫥櫃的邊緣或令其接觸發熱的表面。

11. 長期不使用時，應將插頭從插座內拔出，以免因絕緣老化而發生漏電及觸電危險。切勿使用濕手接觸、插入或拔出插頭，以免觸電。
  12. 烹調前，先注水至水箱注水口位置，但切勿令水滿溢。確保將水箱充分插入機底水箱槽，以免工作時未能泵水而導致不能運作。
  13. 烹調過程中，盡量避免打開爐門令蒸氣流失，影響烹調效果。如有需要打開爐門(如翻轉食物)，身體部位(特別是臉部)盡量不要靠近爐門，
  14. 移動、檢查或清潔本產品前，應先拔掉電源線插頭，待本產品冷卻後再進行。
  15. 本產品是為家庭或類似環境烹調食物而設(如：商店內部、辦事處以及其他工作環境的員工廚房區域或類型的環境)。切勿在室外使用，或用作說明書建議以外的其他用途。如使用不當，或作為(半)商業用途，維修保養將無效，本公司將不會承擔任何損壞的維修責任及賠償。
  16. 切勿讓嬰兒靠近。若有孩童在旁，須加倍小心使用及看管小孩，以確保他們不會把此產品當作玩具。切勿讓小孩單獨使用，亦切勿將本產品及其電源線放於小孩能觸及的地方。
  17. 本產品可供年齡在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產品和理解所涉及的危險。
  18. 經常檢查本產品的電源線及爐門等是否有破損，或曾否跌落；如有懷疑，為避免危險應停止使用，並聯絡信興電器服務中心有限公司作檢查及維修。
  19. 切勿擅自改裝產品或使用非生產商提供的配件或零件進行修理，否則會造成危險及維修保養無效。
  20. 遵從安全守則及避免釀成意外，如需維修電器，立即聯絡信興電器服務中心有限公司(地址印於本說明書的背頁或致電2406 5666查詢)，並確保在檢查或維修時出示保修證及收據。
- \* 切勿於產品運作時用冰冷的濕布擦拭玻璃，以防玻璃因冷縮熱脹造成損毀。

## 2. 清潔及保養

建議用戶參照以下各項，定期檢查及保養產品，可避免出現故障。

1. 烹飪完成後，產品內腔尚有餘溫，清潔必須於本產品充分冷卻後才進行。
2. 為使本產品能正常運行，爐門玻璃應盡量保持乾淨。切勿使用磨蝕性的清潔劑或尖銳的金屬刮刀清潔爐門玻璃，因為此等物品會劃傷產品表面，甚至造成破裂。
3. 清潔本產品前，必須確保本產品已關閉，並從插座上拔去電源插頭。
4. 經常保持內腔清潔。當食物或任何液體濺到內腔時，可用濕布抹拭。如內腔十分骯髒，可選擇使用中性清潔劑。切勿使用粗糙潔具(如鋼絲刷或百潔布)或磨損性的清潔劑進行清潔。
5. 建議使用清水或蒸餾水進行烹調，若長期使用自來水，腔體內壁或會形成水垢。切勿使用礦泉水，否則會加快水垢形成。
6. 建議每週清洗水箱一次，可利用柔軟的細布輕輕擦拭。完成後將水箱放回原處。
7. 經常清潔爐門的密封膠邊，可用濕布擦淨。
8. 如控制面板被弄濕，可用濕布擦乾，切勿使用粗糙、磨損性的清潔劑抹拭控制面板。清潔時，請先將電源切斷，以免導致錯誤操作。

9. 如長期不使用本產品，應拔掉電源插頭，清潔內腔後放在通風、乾燥、沒有腐蝕性氣體的環境中。
10. 如產品發生故障，必須由信興電器服務中心有限公司進行檢查及維修。
11. 使用軟質物料(如布類)清潔食物盤、集油盤等器皿。切勿使用硬質物料(如金屬類物料)，以免刮傷器皿，破壞保護層。
12. 切勿使用有毒或含腐蝕性清潔劑進行清潔。
13. 清洗配件後，必須完全擦乾及安裝妥當後，才接上電源。
14. 如需存放，必須待本產品完全冷卻及清洗後才能進行。儲存時，請放入紙箱，然後放置於乾爽的環境中。
15. 切勿將電源線纏繞在本產品或壓住電源線，避免造成電源線磨損和破裂。

**注意！** 切勿使用烈性清潔劑(如：天拿水)、汽油、研磨粉和金屬刷來清洗本產品。長時間使用本產品後，內腔或會囤積異味，用戶可於內腔放置5-6片檸檬，並使用蒸煮功能(☉)進行清洗。設定110°C烹調溫度及運作1520分鐘，可將異味清除。

### 3. 產品規格

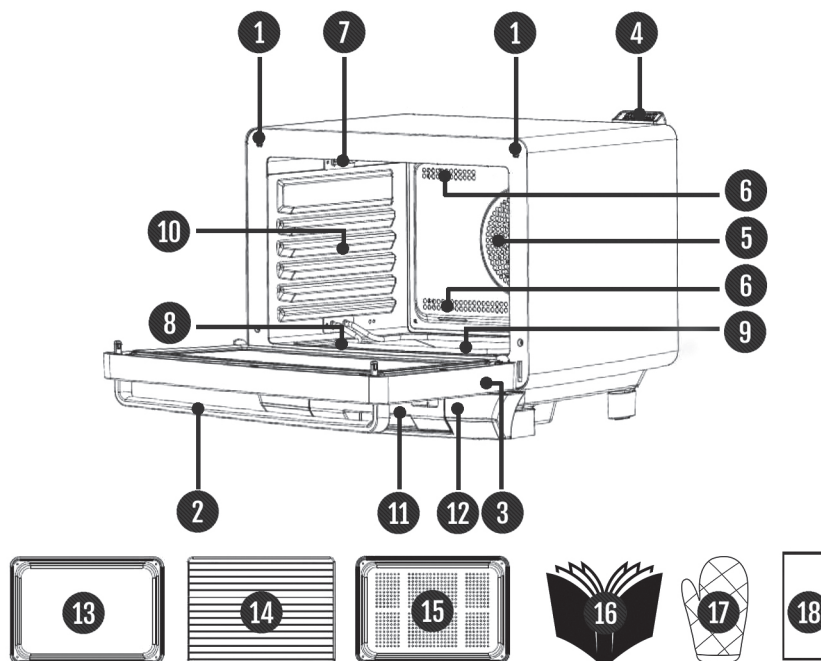
型號	RSG-R38W	RSG-R38P	RSG-R38B
顏色	白色	粉紅色	藍色
額定電壓	220V~ 50-60 Hz		
額定功率	1650瓦		
容量	38 公升		
產品尺寸(闊×深×高)毫米	約502 × 499 × 416		
內腔尺寸(闊×深×高)毫米	約430 × 330 × 268*		
水箱容量(升)	約1.0		
淨重(公斤)	約18		

\* 內腔容量是根據內腔尺寸之最大闊度、深度和高度而得出，實際存放食品的容量稍少於以上數值。

# Rasonic 樂信牌

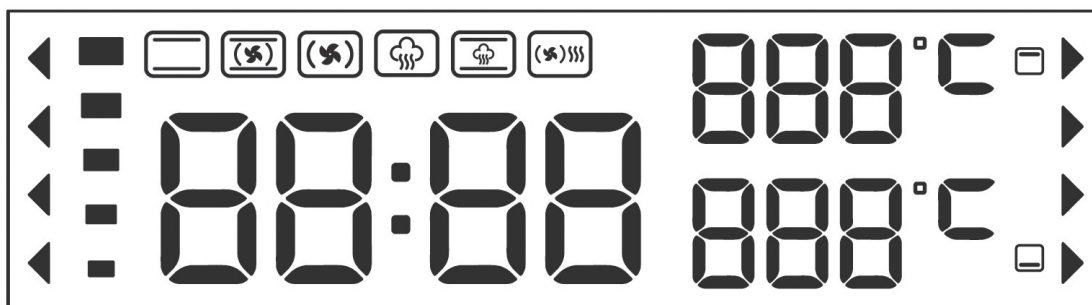
## 4. 產品說明

### 4.1 產品結構



編號	部件名稱	部件簡介
1	爐門安全開關	確保爐門於完全關閉後才能開始運作：當打開爐門，產品將暫停運作。關上爐門後，產品才能繼續運作
2	爐門把手	用於開啟或關閉爐門
3	控制面板	詳見 <b>章節4.2顯示面板及控制面板說明</b>
4	排氣口	用於排出內腔多餘的水蒸氣
5	熱風烤焗吸氣口	於熱風上下烤焗、熱風對流及熱風蒸烤功能運作時保持熱循環
6	熱風烤焗出風口	
7	上烤管	用於產品的烘烤功能
8	下烤管	
9	發熱盤	用於蒸發爐內的倒汗水
10	層架	用於放置燒烤架、食物盤及集油盤
11	水箱	盛載清水，置於機底水箱槽；設有手柄，方便放入或拉出機體
12	接水盤	用於盛載爐門凝結的水
13	集油盤	用於盛載烹調產生的油／醬汁等
14	燒烤架	盛載需要燒烤的食物
15	食物盤	盛載需要烹調的食物
16	說明書	說明蒸氣焗爐的使用方法、注意事項及清潔保養等事宜
17	隔熱手套	用於取出加熱後的食物、食物盤及燒烤架
18	保修登記卡	用於登記保修服務

## 4.2 顯示面板及控制面板說明

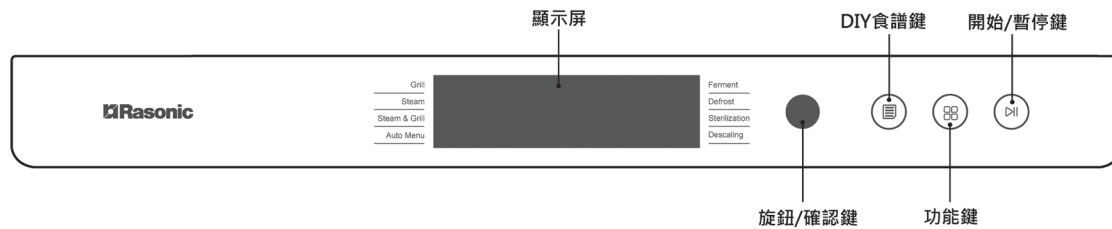


### 顯示面板說明

圖示	功能說明	圖示	功能說明
	烤焗	88:88	時間顯示
	熱風上下烤焗	⌂	加水顯示
	熱風對流	888°C □	上發熱管溫度顯示
	蒸煮	888°C □	下發熱管溫度顯示
	蒸烤	■ ■ ■ ■ ■	1. 預熱進度圖示(適用於預熱模式) 2. 第一階段及第二階段食譜設定(適用於DIY食譜, 使用方法請參考章節5.6)
	熱風蒸烤		



## 控制面板說明



圖示	按鍵名稱	功能介紹
	旋鈕/確認鍵	旋轉時，設定烹調溫度及時間； 按下時，確認目前設定的烹調溫度及時間。
	DIY食譜鍵	選擇個人化食譜(內有10個食譜可供設定)
	功能鍵	選擇不同的烹調功能及附設功能
	開始/暫停鍵	輕按時，啟動目前已選擇的烹調功能，或於運作過程中暫停運作。長按3秒，可取消目前的烹調功能，或於待機狀下關閉本產品。

### 4.3 烹調功能運作時間表

功能名稱	預設時間 (分鐘)	預設溫度(°C)	時間選擇範圍 (分鐘)	溫度選擇範圍(°C)
烤焗	30	180	1-180	50-250 (oFF表示關閉)
熱風上下烤焗				
熱風對流				
蒸煮 <sup>□#△</sup>	20	100		50-110*
蒸烤 <sup>□</sup>	30	180		120-250 (oFF表示關閉)
熱風蒸烤				

□ **注意!** 蒸煮()及蒸烤()模式下，為確保爐內溫度足夠，運作前請額外預留5-10分鐘預熱。

# **注意!** 蒸煮模式運作時，產品會進入預熱模式，上下發熱管會加熱運作，以加快整體的預熱程序。切勿於預熱過程前或過程中，將任何保鮮紙或塑膠器具置於內腔，以免該等物品因高溫出現變形或損毀。

△ **注意!** 如用戶於蒸煮運作過程中長時間暫停運作或打開爐門，令爐內溫度驟降或低於預熱溫度值，本產品會重新啟動預熱模式。

\* **注意!** 蒸煮模式下，如烹調溫度設置於100°C或以上，為達到有關烹調溫度設置，上發熱管會同時啟動以達最佳的加熱效果。請確保置內腔的食飯或容器能承受該溫度設置。切勿使用任何保鮮紙或塑膠容器。以免發生意外。

**警告!** 使用本產品時不要使用保鮮紙、塑膠或任何紙製容器，以免發生意外。

## 5. 使用說明

### 5.1 安裝水箱

**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. 將水箱由機底水箱槽水平拉出。
2. 打開圓形水箱軟蓋，將清水倒入水箱的注水口（建議使用蒸餾水或已過濾的家庭飲用水）。

**注意！**注水不可超過水箱注水口，或會令水滿溢。

3. 蓋好圓形水箱軟蓋，將水箱水平插回機底水箱槽，並確保安裝到位。

**注意！**如水箱內沒有足夠用食水，蜂鳴器會鳴響，加水顯示(☒)會於顯示屏閃動，產品會暫停工作。用戶可按以上步驟1-3加水及重新安裝水箱，然後按[▷|]鍵恢復運作。

### 5.2 備用狀態

接通產品電源，蜂鳴器發出「嗶」一聲，所有按鍵指示燈及顯示屏圖示亮起1秒。烤焗模式(☐)亮起，顯示屏的[◀]會指向面控(Grill)位置，時間顯示開始閃動，而(⊕)指示燈及爐燈會亮起，產品進入功能選擇模式。

約30秒內未有任何設置，顯示屏變暗，時間停止閃爍，產品返回備用狀態。如需關閉本產品，可按[▷|]鍵1次恢復運作，再長按[▷|]鍵3秒，蜂鳴器會發出「嗶」一聲，所有按鍵指示燈及顯示屏圖示將會熄滅。

如發現顯示屏所有指示燈完全熄滅，長按[▷|]鍵3秒即可重新開機。

### 5.3 首次使用

使用前，緊記按照以下步驟進行空燒，以去除新機獨有的氣味。

1. 於功能選擇模式下，按[⊕]鍵選擇熱風對流模式(☒)，顯示屏的[◀]會指向面控(Grill)位置，顯示屏的(☒)圖示亮起，預設烹調時間30分鐘「00:30」會於顯示屏閃動。（**注意！**空燒前，請取出所有配件及食物盤）
2. 轉動旋鈕設定烹調時間為15分鐘「00:15」，按[旋鈕/確認]鍵；然後轉動旋鈕設定烹調溫度為250°C，再按[▷|]鍵確認。（**注意！**空燒時或會有煙冒出及釋出機油味，此乃正常現象，使用數次後問題將有所改善。）
3. 完成後打開爐門，待產品完全冷卻後才可再次使用。

### 5.4 功能選擇模式

於備用狀態下，按[⊕]鍵，蜂鳴器發出「嗶」一聲，產品進入功能選擇模式。用戶可按[⊕]鍵順序選擇不同的烹調模式；選定後，按[▷|]鍵確認，產品將按選定的烹調模式開始運作。

例子：熱風上下烤焗（上發熱管220°C及下發熱管200°C）烹調20分鐘

1. 於功能選擇模式下，按[⊕]鍵選擇熱風上下烤焗(☒)模式，顯示屏的[◀]會指向面控(Grill)位置，預設烹調時間30分鐘「00:30」會於顯示屏閃動。
2. 逆時針轉動旋鈕減少烹調時間至20分鐘「00:20」（順時針轉動旋鈕可增加烹調時間），然後按[旋鈕/確認]鍵，上下發熱管溫度顯示會同時於顯示屏閃動，按[旋鈕/確認]鍵設定上發熱管烹調溫度。
3. 順時針轉動旋鈕增加上發熱管的烹調溫度至220°C，按[旋鈕/確認]鍵，下發熱管溫度顯示會閃動。
4. 順時針轉動旋鈕增加下發熱管的烹調溫度至200°C，然後按[▷|]鍵，產品將開始工作；
5. 產品會先進入預熱模式，預熱進度圖示(☒)將按預熱進度由下而上漸進式顯示。當達到設置溫度時，蜂鳴器發出「嗶」一聲，預熱進度圖示(☒)將會長亮，熱風上下烤焗(☒)模式開始運作，烹調時間以倒數形式顯示。

如需變更／取消烹調模式，可長按[▷]鍵3秒，蜂鳴器發出「嗶」一聲，產品返回功能選擇模式，用戶可再次選擇所需的烹調模式及設定對應的烹調溫度及時間。完成後，按[▷]鍵，產品將按新的烹調模式運作。另外：

- 設定溫度過程中，如上／下發熱管烹調溫度同時閃動，轉動旋鈕將會同時修改上／下發熱管的烹調溫度；相反，如須獨立設定上／下發熱管烹調溫度，用戶可按[旋鈕]／[確認]鍵切換並單獨更改設置。
- 每次轉動旋鈕會增加或減少1分鐘烹調時間。
- 熱風上下烤焗(☐)的烹調溫度設定範圍由50°C至250°C；每次轉動旋鈕會增加或減少5°C烹調溫度。如需關閉該發熱管，將烹調溫度設定為「OFF」即可。**注意！**本產品並不允許同時關閉上下發熱管。

## 5.5 自動食譜烹調時間

1. 於功能選擇模式下，用戶可按[88]鍵選擇內置的自動食譜(Auto Menu)，時間顯示轉為「C01」；轉動旋鈕以選擇內置的不同食譜；共有20個自動食譜可供選擇，詳細資料如下：

食譜代號	食譜名稱	加熱功能	烹調溫度(°C)	烹調時間(分鐘)
C01	蒸包	蒸煮	100	20
C02	蒸飯	蒸煮	110	35
C03	蒸魚	蒸煮	110	20
C04	蒸蔬菜	蒸煮	100	10
C05	蒸水蛋	蒸煮	100	15
C06	烤蕃薯	烤焗	200	60
C07	烤粟米	熱風對流	200	12
C08	烤雞翼	熱風上下烤焗	200	20
C09	烤全雞	熱風上下烤焗	200	50
C10	烤肉	熱風上下烤焗	200	20
C11	焗蠔	熱風蒸烤	180	15
C12	大閘蟹	蒸煮	100	20
C13	香煎排骨	熱風上下烤焗	210	20
C14	曲奇	熱風上下烤焗	165	20
C15	薄餅	烤焗	上發熱管：200 下發熱管：210	20
C16	軟式麵包	烤焗	上發熱管：100 下發熱管：180	35
C17	小餐包	烤焗	180	18
C18	英式小鬆餅	烤焗	180	25
C19	葡撻	烤焗	上發熱管：200 下發熱管：210	25
C20	焗蛋糕	烤焗	150	45

2. 選定後，按[▷]鍵，產品會按預設的加熱功能開始工作。
















### 烹調小貼士


1. 以上建議烹調時間只供參考，食物可能因為溫度、食物種類、份量等不同而各有差異，用戶需根據個人經驗及實際情況進行調整。
2. 烹調冷凍食物需時較長，烹調時間應根據實際烹調情況作出調整。
3. 時刻留意烘烤中的食物，避免烤焦，影響烹調效果。
4. 烘烤時，爐門玻璃或會出現水蒸氣，此由食物當中的水分蒸發所造成，屬正常現象，並不影響產品運作。
5. 切勿在烘烤過程中或玻璃尚有餘熱時用冰冷的濕布擦拭，否則玻璃有可能因此而破裂。
6. 為防止爐溫過高，當烹調溫度達到預設溫度時，發熱管會暫停加熱，待爐溫下降後便會恢復運作。
7. 切勿在加熱中途將食物拿出，否則會出現加熱不足的情況。
8. 建議於預熱模式完成後才放入食物，以免烹調時間出現偏差，影響烹調效果。

## 5.6 DIY食譜

參考以下例子，用戶可根據個人喜好設定個人化食譜，或將多個烹調模式進行疊加。本產品內置10個個人化食譜（P01 – P10）可供用戶進行設定。完成後，有關設定將會自動儲存，以便日後使用。

例子：100°C蒸煮30分鐘，然後熱風上下烤焗（上發熱管220°C及下發熱管200°C）烹調20分鐘

1. 於功能選擇模式下，按[]鍵，及指示燈亮起，顯示屏的「P01」會開始閃動，表示目前是第一個個人化食譜。
2. 按[]鍵進行設定，預熱進度圖示會亮起()，指示燈開始閃動，表示目前正設定「P01」的第一階段烹調模式；
3. 按[]鍵選擇蒸煮模式()，預設烹調時間為20分鐘「00:20」會於顯示屏閃動；
4. 順時針轉動旋鈕增加烹調時間至30分鐘「00:30」，然後按[旋鈕/確認]鍵，烹調溫度會於顯示屏閃動；
5. 預設烹調溫度為所需的100°C。按[]鍵確認，顯示屏出現「oFF」，表示已完成「P01」的第一階段烹調模式，而預熱進度指示會亮起()，表示目前可設定第二階段烹調模式；
6. 根據**章節5.4功能選擇模式**的例子進行設定。完成下發熱管的烹調溫度設定後，按[]鍵確認，顯示屏出現「oFF」，表示已完成「P01」的第二階段烹調模式。（**注意！**重複操作可再疊加烹調模式，最多同一個食譜可增至三個烹調模式）
7. 長按[]鍵3秒，儲存以上個人化食譜，蜂鳴器發出「嗶」一聲，「P01」會於顯示屏閃動，而剛才設定的蒸煮()及熱風上下烤焗()的圖示將於顯示屏亮起。
8. 按[]鍵，產品將按「P01」的個人化食譜開始運作。

如用戶需要翻查個人化食譜內的烹調模式或烹調溫度等資料，可於選定個人化食譜後按[]鍵，第一、第二及第三階段烹調模式將會循環顯示，用戶可檢視或按情況重設該食譜的烹調溫度及時間。

## 5.7 爐燈運作說明

產品內腔設有爐燈，用於照明；爐燈會於以下情況下亮起：

- i. 接上電源後，亮起2分鐘後熄滅；
- ii. 烹調功能開始運作後，亮起2分鐘後熄滅；
- iii. 運作過程中按任何功能鍵或[旋鈕/確認]鍵後，亮起2分鐘後熄滅；
- iv. 烹調功能完結前1分鐘。

## 6. 附設功能

除各個烹調模式外，本產品亦有以下各個附設功能供用戶選擇，詳列如下：

功能名稱	預設時間(分鐘)(約)	預設溫度(°C)	時間選擇範圍	溫度選擇範圍(°C)
發酵	60	40	1分鐘 – 12小時	30-50
解凍	20	60	1分鐘 – 3小時	不適用
殺菌		100		
除垢	60	60	不適用	

### 6.1 發酵功能設定

- 於選擇模式下，按[88]鍵選擇發酵模式，顯示屏的[▶]指向面控(Ferment)位置。
- 預設發酵時間及溫度分別為1小時及40°C。如需變更，轉動旋鈕設定可重新設定發酵時間及溫度；發酵時間設定範圍由1分鐘至 12小時，而發酵溫度設定範圍由30°C至50°C，用戶可按情況進行設置。
- 按[▷]鍵確認，發酵模式將開始運作。

### 6.2 解凍功能設定

- 於選擇模式下，按[88]鍵選擇解凍模式，顯示屏的[▶]會指向面控(Defrost)位置。
- 解凍溫度為60°C，不可變更。**而預設解凍時間為20分鐘「00:20」，如需變更，轉動旋鈕設定可重新設定；解凍時間設定範圍由1分鐘至 3小時，用戶可按情況進行設置。
- 按[▷]鍵確認，解凍模式將開始運作。



### 6.3 殺菌功能設定

- 於選擇模式下，按[88]鍵選擇殺菌模式，顯示屏的[▶]會指向面控(Sterilization)位置。
- 殺菌溫度為100°C，不可變更。**而預設殺菌時間為20分鐘「00:20」，如需變更，轉動旋鈕設定可重新設定；殺菌時間設定範圍由1分鐘至 3小時，用戶可按情況進行設置。
- 按[▷]鍵確認，殺菌模式將開始運作。

### 6.4 除垢功能設定

使用一段時間後，為免水垢囤積於蒸發器及喉管而影響產品的加熱效能，建議用戶定期使用此功能以去除水垢。具體步驟如下：

- 於選擇模式下，按[88]鍵選擇除垢模式，顯示屏的[▶]指向面控(Descaling)位置；
- 預設除垢溫度及時間60°C及1小時「01:00」將顯示於顯示屏，不可變更。**將適量除垢劑及清水注入水箱，然後水平放回機底水箱槽。
- 按[▷]鍵，除垢模式將開始運作。運作時間將會以倒數形式顯示。

4. 約30分鐘後，蜂鳴器發出響聲，指示燈會閃動。用戶需要清空水箱後放回水箱槽，以便將喉管餘水徹底排清。
5. 按[DI]鍵繼續運作，剩餘時間30分鐘“00:30”將會顯示於顯示屏；約3分鐘後蜂鳴器再次鳴響，加水指示會於顯示屏閃動。
6. 倒清及清洗水箱後，將注滿清水的水箱放回水箱槽。重複步驟3-4，待運作程序完成後，爐燈及所有指示燈會熄滅，表示除垢功能已完成，用戶可倒清水箱及接水盤內的水，除垢程序完成。

**注意！**以檸檬酸作為除垢劑為例，請按每升水20克檸檬酸比例加入。

## 7. 故障排除

如運作過程中出現以下情況，屬正常現象，用戶可照常使用：

現象	原因
蒸氣凝聚在排氣口	烹調時，內腔多餘蒸氣通過排氣口快速排出，但仍有少部分蒸氣會在排氣口凝聚，屬正常現象。

注意！如產品不工作，請先檢查：

- 電源插頭是否插好？
- 爐門是否已關好？
- 水箱是否已安裝到位？
- 家用電箱有否跳閘或保險絲是否熔斷？

### 運作小貼士

- 工作完成後，機底的排氣扇會延時工作約3-10分鐘，用以將內腔的餘溫排走，此乃正常現象。
- 建議整體運作時間最小設為5分鐘。
- 如運作過程中打開爐門，產品將即時暫停運作；如須重新啟動，必先將爐門重新關上，烹調功能將重新啟動。

**注意！**預熱程序進行中，如爐門被打開，爐內的熱風機仍會持續運作3分鐘(蒸煮功能除外)，此乃正常現象，用以平均爐內溫度。

故障現象	可能原因	解決方法
顯示屏不亮	1. 蒸氣焗爐沒有連上電源 2. 電源線不能正常工作	1. 接上電源(配有保險絲) 2. 聯絡信興電器服務中心有限公司進行檢查及維修
顯示屏顯示異常	1. 顯示屏損壞 2. 電路板損壞	聯絡信興電器服務中心有限公司進行檢查及維修
烹調期間水或水蒸氣洩漏出爐門	1. 爐門未能關緊 2. 爐門的密封圈破壞	1. 重新把門關緊； 2. 聯絡信興電器服務中心有限公司進行檢查及維修
爐門漏氣	1. 門組件上的密封圈裝配不當 2. 門鉤損壞	聯絡信興電器服務中心有限公司進行檢查及維修
爐燈不亮	1. 爐燈損壞 2. 主機板損壞	聯絡信興電器服務中心有限公司進行檢查及維修
風扇不工作	1. 摩打損壞 2. 主機板損壞	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	1. 按鍵裝配不良或損壞 2. 電路板損壞	聯絡信興電器服務中心有限公司進行檢查及維修
不出蒸氣	1. 水管打折、堵塞或損壞 2. 煮水盤損壞 3. 注水系統密封不好	聯絡信興電器服務中心有限公司進行檢查及維修

產品的錯誤代碼會以“ErXY”的形式顯示於顯示屏上，如發現顯示屏出現以下故障代碼，在維修前請先對照下表進行檢查。

錯誤代碼：ErXY		Y 可以是：1,2,3,4。	
X 可以是：1,3,4,6；		位置	原因
位置	原因	解決辦法	
Er	X = 1, 上內腔溫控器	Y = 1, 爐內溫度過高 (內腔溫控器檢測溫度高於260°C)	停止工作，打開爐門等候8-10分鐘後，再重新啟動工作。如情況持續，聯絡信興電器服務中心有限公司進行檢查及維修
	X = 6, 下內腔溫控器	Y = 2, 爐內溫度過低 (連續工作5分鐘溫度低於35°C)	1. 檢查有否大量冰冷食物置於內腔 2. 停止工作，打開爐門等候8-10分鐘後，再重新啟動工作。如情況持續，聯絡信興電器服務中心有限公司進行檢查及維修
	X = 3, 發熱盤溫控器	Y = 3, 零件短路	聯絡信興電器服務中心有限公司進行檢查及維修
	X = 4, 煮水器溫控器	Y = 4, 零件開路	聯絡信興電器服務中心有限公司進行檢查及維修

(例子：如顯示屏顯示“Er13”，即表示上內腔溫控器短路，故客戶需要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. 本資料上所有內容經過核對，如有任何印刷及內容上的誤解，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、顏色如有改動，則以製造商資料為準。
3. 如本資料之中英文版本有差異時，應以中文版為準。
4. 使用說明書的電子副本可以通過電子郵件發送致客戶，如有需要，可致電信興電工工程有限公司：28612767。

## 9. 售後服務

1. 由購買收據日期起之一年保修期內，經信興電器服務中心有限公司之服務人員證實產品故障屬正常使用下發生者，本公司將提供免費維修或更換零件服務。經更換之任何損壞零件，將歸屬本公司所有。保修範圍不包括修理或更換零件及消耗品如電源線、水箱、爐門、機殼、食物盤、燒烤架、集油盤、接水盤及隔熱水套等。如不當使用，或作為(半)商業用途，或未依照說明書使用，保修服務將無效，本公司將不會承擔任何損壞的維修責任及賠償。
2. 用戶必須於維修時出示購買／換購收據及蓋有銷售點／換購中心印章的保修登記卡。如有任何疑問，請致電信興電器服務中心有限公司熱線：24065666查詢。



Thank you for choosing Rasonic Freestanding Steam Grill Oven. Read the operation manual carefully before using and keep it for your future reference.

## Table of Contents

1. Important Safeguards
2. Cleaning and Maintenance
3. Product Specification
4. Product Description
5. Operation Instruction
6. Subsidiary Function
7. Troubleshooting
8. Special Avowal
9. After Sales Service

## 1. Important Safeguards

Observe these following safety precautions when using the appliance. Failure or negligence in observing these safety precautions could cause fire, electric shock or personal injury.

### 1.1 Note for first use

1. Remove all packaging materials. The appliance may have a protective film covering the oven door or food trays, remove the protective film carefully before use.
2. Check if there is any damage on the appliance. Ensure that the oven door can be closed properly, cavity and interior door opening with no damage. If there is any damage, contact Shun Hing Electric Service Center Ltd. for checking and repairing.
3. Before connecting to the electricity, make sure the rated voltage on the appliance corresponds to the local voltage. Make sure the appliance is connected to power socket with grounding.
4. If the power cord or plug is damaged, or if the appliance is damaged or dropped, do not use and contact Shun Hing Electric Service Center Limited to check and repair immediately.
5. 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.
6. 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.
7. Follow the instructions shown in **Chapter 2. Cleaning and Maintenance** to clean the appliance and accessories.
8. During production process, there may be protective oil residue in the oven cavity, and there may be odor or light smoke release. This is a normal phenomenon, and the problem will be improved after several times of use. Keep the window and door well ventilated during operation.

### 1.2 After usage

1. Turn off the appliance and power supply to avoid damage to the internal electronic components, which may cause a fire.
2. Keep the appliance clean by pests control, dust and moisture protection, which prevents cockroaches and other insects from entering the steam outlet vent, causing short circuit.

### 1.3 Important safety instructions

1. The appliance should be placed on a dry steady location, with oven top unblocked, and at least 5 cm away from both sides of the wall for ventilation. The oven rear should be kept 10 cm away from the back wall.
2. **ATTENTION!** If there is smoke or fire, keep the oven door closed to suffocate the flames. Turn off the appliance, and unplug the power cord under safe situation or cut off the electricity supply!
3. Overheated fat or oil can easily catch fire. When grilling meat, cooking oil during operation is very dangerous and should not be done. To extinguish burning oil or fire, never use water or any liquid (it may explode). Put out the flames with a damp cloth and keep doors and windows closed.

4. **WARNING!** When using the appliance for cooking, do not use alcoholic beverages. Otherwise, food may overheat and cause explosion!
5. Accessible parts may become hot during use or a moment after use. Do not touch the heating element or any hot parts with your hands or tools (e.g. holding rack and heat insulating glove), as it could be dangerous, or cause product damage.
6. **ATTENTION!** When open the oven door at the end or during operation, be careful of the steam discharged from outlet vent and hot water droplets. Keep an appropriate distance to avoid burns!
7. **CAUTION!** 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!
8. Our company is not 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.
9. After heating baby food, remember to stir and check the temperature before serving. Ensure that heat is evenly distributed and the risk of scald or burns can be avoided.
10. To avoid damaging the appliance or dangerous situations, follow the instructions below:
  - Do not cover or block the outlet vent.
  - Do not place flammable items in the cavity because it may cause fire.
  - Do not store food in the appliance.
  - Do not pour alcoholic beverages (such as brandy, whiskey, alcoholic beverages, etc.) on hot food. There is danger of explosion!
11. Do not stand, sit or put heavy items on the oven door as the appliance will flip over.
12. To avoid any damage, the maximum loading of shelf should not more than 3.5kg.
13. Always ensure that the oven door is closed firmly. The appliance will only function when the door closed accordingly.
14. Avoid scratching the door sealing edge or the appliance with sharp items such to prevent the appliance from rupturing or leakage of water, resulting in electric shock. If the door sealing is damaged, replace a new one before use.
15. If the oven door could not be closed properly, deformation or damage of door components (e.g. the rubber packing of oven door), to avoid danger, stop using and contact Shun Hing Electric Service Center Limited to check and repair.
16. Do not place any objects between the appliance and the oven door, or allow dust to accumulate on the door gap.

#### 1.4 Operating precautions

1. When taking out food and container from the cavity, use safety utensils such as tray holding rack or wear heat insulating gloves to avoid scalding.
2. **WARNING!** Other than qualified service personnel, no experience personnel to perform maintenance service are forbidden because it may cause hazard.
3. If the power cord is damaged, contact Shun Hing Electric Service Center Limited for repair and replacement.

4. Power socket and circuit connection must be grounded and properly installed by professional personnel. Make sure the appliance can be completely disconnected to the power electricity easily.
5. Do not put flammable items inside or on top of the appliance to avoid causing fire. Do not use the appliance when the accessories are not properly installed.
6. Do not use an external timer or remote-control system to operate the appliance.
7. The appliance will become very hot when in use or after using. Do not touch the heating parts, and keep children away from the appliance. Wait for 30 minutes to allow the appliance to cool down before cleaning to avoid burn by residue heat.
8. Do not use the appliance for purposes other than cooking food. (If this product is used for other purposes, there may be a malfunction.)
9. The appliance, power cord and plug should not be in touch with liquid, as it will affect its safety performance and causes electric shock.
10. Do not place weighted objects on the power cord; Never modify, twist or pull the power cord; When unplugging or inserting the plug, make sure to grasp the plug with force; Do not hang the power cord on the table, the edge of the cabinet or make in touch of heated surface.
11. When not in use, unplug the power to prevent electric shock caused by insulation aging. Never use wet hands to touch, insert or pull the plug out of the socket to prevent electric shock.
12. It is recommended to fill the water tank to almost full before cooking, and insert the tank completely into the appliance. Make sure that the water tank is fixed in place, and prevent water cannot be pumped during operation.
13. During operation, do not open the oven door to ensure no steam loss and affect the cooking result. If turn over the food is needed, make sure body parts (especially the face) is not near the oven door, to avoid steam burn or scalding.
14. Before moving, checking or cleaning the appliance, unplug and proceed after the appliance has been completely cooled down.
15. The appliance is intend to be used in household and similar applications (such as staff kitchen shops, offices and other working and residential type environments), do not use it in outdoor areas or other purposes. If it is used improperly or for (semi) commercial use, the warranty will be invalid and Shun Hing Electric Service Center Limited will not be liable for any damage to the maintenance and compensation.
16. Keep infants away from the appliance. Use the appliance with care and take good care of your children, make sure they do not play with the appliance. Do not let children use it alone, and place it and its power cord away from children's reach.
17. The appliance can be used by children aged from 8 year old and above, and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. If they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazard involved.
18. Always check whether the power cord, plug and oven door are working properly. If the steam oven is damaged or dropped, do not use immediately to avoid hazard, and contact Shun Hing Electric Service Center Limited for maintenance and checkup.

19. Do not replace with any parts or accessories which were produced without authorization. Otherwise, the maintenance guarantee become invalid.
20. Follow the safety regulations to prevent accidents from happening. Contact Shun Hing Electric Service Center Limited when repair is needed (address is printed at the back cover of the manual or call 2406 5666 for inquiry). Make sure to show warranty card and receipt during repairing.
- \* Do not clean the glass by cool cloth during operation to prevent glass crack by cold shrinkage.

## 2. Cleaning and Maintenance

Regular inspection and maintenance could avoid machine failure, user is recommended to check the following on a regular basis:

1. The appliance will still be hot after use. Wait until the appliance cool down before cleaning.
2. To ensure the appliance in good operation, always keep the door surfaces clean. Do not use abrasive cleaners or sharpened metal blade to clean the glass of the oven door as they can scratch the surface, and may cause the glass to break.
3. Shut down the appliance and unplug the power before cleaning.
4. Clean the oven cavity with wet cloth if food or liquid is splashed on the interior surfaces. It is not suggested to use hard material (e.g. metal brush and scouring pad) for cleaning. Use soft and mild detergent if interior surface is too dirty while abrasive detergent is not suggested.
5. It is suggested to use pure water or distilled water to cook. Using tap water for a long time will produce water scale inside the cavity. Do not use mineral water, which speeds up the formation of the scale.
6. Clean the water tank at least once a week. Pull out the tank horizontally and use soft cloth to clean the tank. Put the tank back after cleaning.
7. Clean the rubber sealing of the oven door with soft wet cloth frequently.
8. With electricity disconnected, to avoid wrong operation, use soft cloth to clean the control panel if it gets wet. Make sure do not use abrasive detergent to clean instead.
9. Disconnect the power and clean the oven cavity if the appliance will not be used for a long time. Store it in a ventilating environment without corrosive gas.
10. Repair must be conducted by qualified technicians from Shun Hing Electric Service Centre Limited if the appliance is out of service.
11. Clean the food tray and oil tray with soft material (e.g. cloth) instead of hard material (e.g. metal types) to avoid scratches on trays or damage of protective coating.
12. Never use toxic or corrosive cleaner for cleaning.

13. After cleaning, accessories must be completely dry and install stably before plugging in the power plug.
14. The appliance must be completely cooled and cleaned before storage. Store it in a carton and place it in a dry environment.
15. Never wrap the power cord around the appliance or place any object above the cord, as it may cause damage and rupture the cord.

**CAUTION:** Do not clean the appliance with strong detergent, thinner, gasoline, abrasive powder or metal brush. If there is an odor accumulated inside the oven after a long-time usage, put 5-6 slices of lemon in the cavity and select Steam (🍷) mode at 110°C for 15-20 minutes to remove the odor.

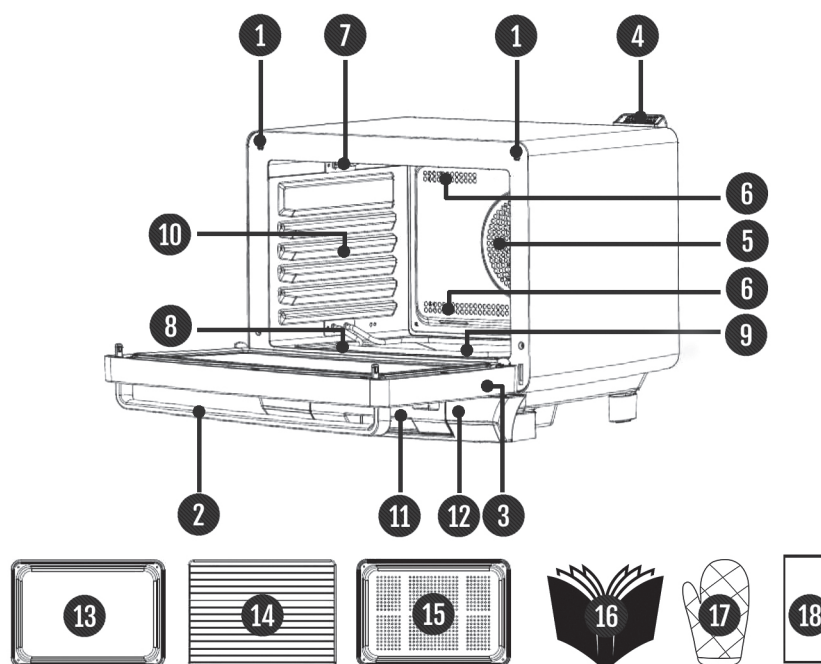
### 3. Product Specification

Model	RSG-R38W	RSG-R38P	RSG-R38B
Color	White	Pink	Blue
Rated Voltage	220V~ 50-60 Hz		
Rated Power	1,650W		
Capacity	38L		
Product Dimension (W x D x H) mm	Approx. 502 x 499 x 416		
Cavity Size (W x D x H) mm	Approx. 430 x 330 x 268*		
Water Tank Capacity (L)	Approx. 1.0		
Net Weight (kg)	Approx. 18		

\* Cavity Size is calculated by measuring the maximum width, depth and height of the cavity. Actual cavity size is less than the above value.

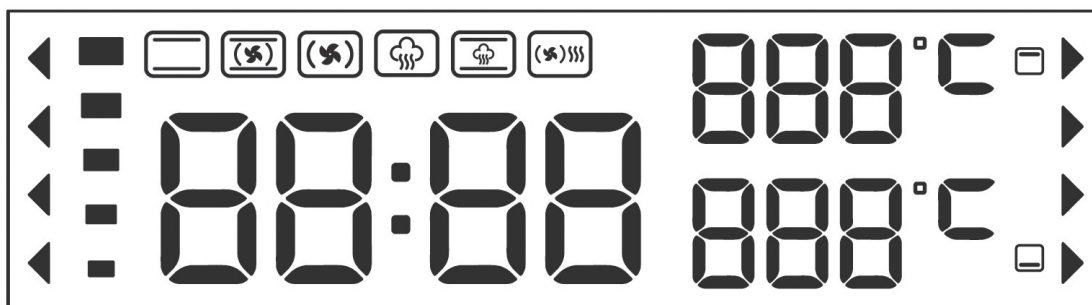
## 4. Product Description

### 4.1 Product Structure



No.	Component Name	Description
1	Oven door safety switch	To ensure the oven is closed before operation. When oven door is open, the appliance stops working, and close the door to resume the operation.
2	Oven door handle	To close and open the oven door
3	Control Panel	For details see <b>Chapter 4.2 Display and Control Panel Guide</b>
4	Outlet vent	Discharge excessive steam remained in the cavity
5	Convection inhale vent	Keep the heat circulation in Convection Grill, Convection and Steam Convection functions
6	Convection exhale vent	
7	Upper heater	Used in grilling functions
8	Lower heater	
9	Heating element	To evaporate water accumulated in the cavity
10	Shelf	To hold the grill tray, cooking tray and oil tray
11	Water tank	The place to store clean water. Situated at the bottom, with handle design which helps to pull out or put back to the appliance
12	Droplets tray	To collect water condensed on oven door
13	Oil tray	To collect juice or oil extracted from cooking food
14	Grill tray	To hold the cooking food when grilling
15	Food tray	To place the cooking food
16	User manual	To introduce the operation, safety notes, cleaning & maintenance information of the appliance
17	Heat insulating glove	To pick the heated food, hot food tray and grill tray after use
18	Warranty registration card	To register the warranty services

## 4.2 Display and Control Panel Guide

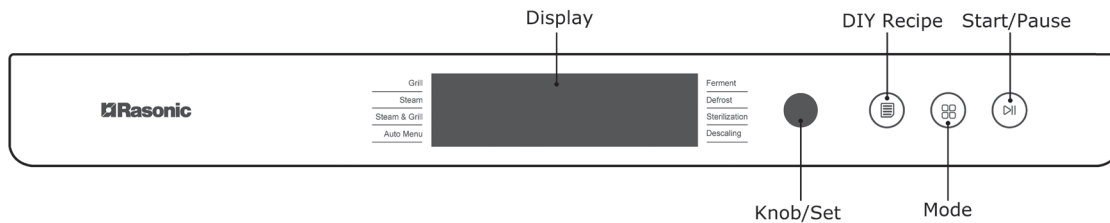


### Display guide

Icon	Description	Icon	Description
	Grill		Time display
	Convection Grill		Refill indicator
	Convection		Temperature display (Upper heater)
	Steam		Temperature display (Lower heater)
	Steam Grill		1. Pre-heating indicators (Compliable for pre-heat mode) 2. First and second cooking mode (Compatible for DIY Recipes, for instruction please refer <b>chapter 5.6</b> )
	Steam Convection		



## Control panel guide



Icon	Button Name	Description
	Knob/Set	Adjust cooking temperature and time when rotate it, or set the current cooking temperature and time when press it.
	DIY Recipe	Select different personalized recipes (There are 10 recipes for selection)
	Mode	Select different cooking modes and subsidiary functions
	Start/Pause	Press to start or suspend the cooking mode. Meanwhile, press and hold the key for 3 seconds can either cancel the current cooking mode; or, shut down the appliance during standby mode.

### 4.3 Operation time of cooking modes

Cooking Mode	Default Time (minute)	Default Temperature (°C)	Time setting range (minute)	Temperature setting range (°C)
Grill	30	180	1-180	50-250 (oFF means switch off)
Convection Grill				
Convection				
Steam □#△	20	100		50-110*
Steam Grill □	30	180		120-250 (oFF means switch off)
Steam Convection				

□ **ATTENTION!** When using Steam (☁) & Steam Grill (☁) mode, preheat 5-10 minutes to make sure the internal temperature is high enough.

# **ATTENTION!** When using <Steam> mode, preheat mode will operate to heat up the cavity. Upper and lower heaters will switch on as to boost up the process. To avoid deformation or damage, do not place any cling wrap and plastic container inside the cavity before or during the preheat mode.

△ **ATTENTION!** When using <Steam> mode, if the operation is suspended or the oven door is open for a certain of time, the cavity temperature may drop rapidly and below the preheat value. Preheat mode will start operation.

\* **ATTENTION!** When using <Steam> mode, if the cooking temperature is set above 100°C, to achieve, the upper heater will be switched on. Make sure the ingredients and containers inside can withstand the set temperature. To avoid accident, it is recommended to take out all kind of cling wrap or plastic container beforehand.

**WARNING!** To prevent accident, it is suggested to take out all kind of cling wrap, plastic and paper containers when operating the appliance.

## 5. Operation Instruction

### 5.1 Water Tank installation

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

1. Pull out the water tank at the bottom bracket of the appliance horizontally.
2. Open the circle rubber lid and fill water to the maximum level. (Suggested to use distilled water or filtered drinking water.)

**CAUTION!** To avoid overflowing, water should not exceed the water inlet of the tank.

3. Close the circle rubber lid, and insert the tank at the bottom bracket.

**ATTENTION!** If the tank is running out of water, buzzer will “beep” and refill indicator (⊕) will flash on display. The operation will stop until the tank is filled with water. Follow step 1-3 and press [▷|] button to resume the operation.

### 5.2 Standby Mode

Once connected to the electricity, buzzer will “beep” for one time, all the buttons and icon on the display light up for 1 second. Grill mode (☐) on the display will light up and the arrow [◀] will point to Grill on the panel. Time display will start to flash while (⊕) indicator and oven light switch on, the appliance enters function selection mode.

If the appliance is left idle for 30 seconds, display will dim while time display will not flash, and the appliance will turn to standby mode automatically. To switch off the appliance, user can press the [▷|] button once to resume and press the [▷|] button for 3 seconds, buzzer will “beep” for one time and all the buttons and icon on the display will go out.

If all the indicators on the display are switched off, turn on the appliance by long pressing the [▷|] button for 3 seconds.

### 5.3 First Use

Before first use, operate the appliance empty to eliminate the smell of the brand new unit by the below procedures:

1. Under function selection mode, press [⊕] button to select <Convection> mode (☐). (☐) on the display will light up and the arrow [◀] will point to Grill on the panel. Preset cooking time 30 minutes “00:30” will flash on the display. (**ATTENTION!** Remove all accessories and food trays before start.)
2. Set the cooking time to 15 minutes “00:15” by rotating the knob, and press the [Knob/Set] button to confirm. Rotate the knob again to set the cooking temperature at 250°C, the operation will start after pressing the [▷|] button. (**Note:** Smoke and smell may appear during operation, which is a normal phenomenon. The problem will be improved after several times of use.)
3. Once finished, open the oven door and use the appliance again after cooling down.

### 5.4 Function Selection Mode

Under standby mode, press the [⊕] button and buzzer will “beep” for one time, the appliance will change to function selection mode. User can select different cooking modes in order by pressing the [⊕] button. The chosen cooking mode will start after pressing the [▷|] button.

Example: Use <Convection Grill > function for 20 minutes (Upper heater: 220°C and Lower heater: 200°C)

1. Under function selection mode, press the [⊕] button to select <Convection Grill > mode (☐). The arrow [◀] will point to Grill on the panel and display will show preset cooking time 30 minutes “00:30”.
2. Rotate the knob in anti-clockwise to trim down the cooking time setting at 20 minutes “00:20” (Increase the cooking time setting by rotating the knob in clockwise direction). Press the [Knob/Set] button to confirm, the temperature of the upper and lower heaters will flash on the display at the same time. Press the [Knob/Set] button once to set the temperature of the upper heater individually.
3. Rotate the knob in clockwise to increase the cooking temperature of the upper heater at 220°C. Press [Knob/Set] button once and temperature of the lower heater will flash on display.

4. Rotate the knob in clockwise to increase the cooking temperature of the lower heater at 200°C. The operation will start after pressing the [▷||] button.
5. Preheat mode will start in operation and the Pre-heating indicators (⏏) will flash progressively from bottom to top. Once temperature reached, buzzer will “beep” and all Pre-heating indicators (⏏) will all light up. <Convection Grill> mode [⏏] will start and remaining cooking time will be shown as descending order.

Long press the [▷||] for 3 seconds to cancel/change the running cooking. Buzzer will “beep” for one time and the appliance will return to function selection mode. User can now readjust the correct cooking mode, cooking time and temperature. Operation will start after pressing [▷||] button.

- If the temperature of the upper and lower heaters flash on the display at the same time, rotate the knob can adjust both of the temperature simultaneously; otherwise, press the [Knob/Set] button once to set them individually.
- Rotate the knob to increase or decrease 1 minute cooking time for each turn.
- For <Convection Grill> mode [⏏], the temperature selection for upper/lower heater is in between 50°C and 250°C. Rotate the knob to increase or decrease 5°C for each turn. To switch off the heater, set the cooking temperature to “OFF” stage. **ATTENTION!** User is not allowed to switch off both upper and lower heaters at the same time.

### 5.5 Cooking time for Auto Menu

1. Under function selection mode, select <Auto Menu> function by pressing the [⏏] button to enable different cooking recipes. “C01” will flash on the time display and rotate the knob to choose 20 built-in recipes. Details are as follow,

Code	Recipe Name	Cooking Mode	Cooking Temperature (°C)	Cooking Time (Min.)
C01	Steam Bun	Steam	100	20
C02	Steam Rice	Steam	110	35
C03	Steam Fish	Steam	110	20
C04	Steam Vegetables	Steam	100	10
C05	Steam Egg	Steam	100	15
C06	Grill Sweet Potato	Grill	200	60
C07	Grill Corn	Convection	200	12
C08	Grill Chicken Wings	Convection Grill	200	20
C09	Grill Whole Chicken	Convection Grill	200	50
C10	Grill Meat	Convection Grill	200	20
C11	Bake Oyster	Steam Convection	180	15
C12	Chinese Hairy Crabs	Steam	100	20
C13	Grill Ribs	Convection Grill	210	20
C14	Grill Cookies	Convection Grill	165	20
C15	Pizza	Grill	Upper Heater: 200 Lower Heater: 210	20
C16	Bread	Grill	Upper Heater: 100 Lower Heater: 180	35
C17	Dinner Rolls	Grill	180	18
C18	Muffins	Grill	180	25
C19	Custard Tart	Grill	Upper Heater: 200 Lower Heater: 210	25
C20	Chiffon Cake	Grill	150	45

2. Once selected, press [▷||] to confirm. The operation will start based on the desired cooking mode of the recipe.

### Cooking Tips:

1. The cooking time of different food is varied by temperature, types, quantity etc. The above cooking time is for reference only, user may adjust the cooking time according to the actual cooking condition and experiences.
2. Frosted food may take longer time to cook. User may adjust the cooking time according to the actual cooking condition.
3. To avoid affecting the cooking performance or burnt, always pay attention to the food when grilling to avoid food burns.
4. When grilling, steam may appear on the glass of the oven door due to water evaporated from the food. It is normal phenomenon and does not affect the operation.
5. Never rub the glass with cool water during operation or just after use, otherwise the glass may crack.
6. To avoid overheat, the heating elements are equipped with an auto power switching device. Heating elements will turn off temporarily when the oven reaches the set temperature, and resume in operation when the oven cools down.
7. Do not take out the food when heating; otherwise the food may not be heated up adequately.
8. For accurate cooking time control and avoid influencing cooking effect, place food inside appliance after preheat is completed.

### 5.6 DIY Recipes

With reference to the following example, user can personalize his/her own cooking recipe, or combining different cooking modes into one recipe. There are 10 DIY recipes can be programmed (P01-P10). Once finished, all the setting will be saved for future use.

Example: Set <Steam> mode at 100°C for 30 minutes followed by <Convection Grill> function for 20 minutes (Upper heater: 220 °C and Lower heater: 200°C)

1. Under function selection mode, press [Menu] button once, indicators (P) and (G) will light up. "P01" will flash on time display representing that the first DIY recipe can be programmed.
2. Press [Menu] button once, the Pre-heating indicator (H) will light up while indicator (P) will flash. User can set the first cooking mode for "P01" recipe.
3. Press (S) button to select <Steam> mode (S), preset cooking time 20 minutes "00:20" will flash on display.
4. Rotate the knob in clockwise to increase the cooking time to 30 minutes "00:30". Press the [Knob/Set] button, the cooking temperature will flash on display.
5. Preset cooking temperature is 100°C. Press the [Menu] button to confirm, "oFF" will show on display meaning that the first cooking mode setting is finished. Pre-heating indicator (H) will light up at the same time, representing that user can set the second cooking mode for "P01" recipe.
6. Refer to procedures shown in "Chapter 5.4 Function Selection Mode", press the [Menu] button to confirm after setting the cooking temperature for the lower heater. "oFF" will show on display meaning that the second cooking mode of (P01) program is finished. (**ATTENTION!** Repeat the procedure, up to 3 cooking modes can be added at a single recipe.)
7. Long press the [Menu] button for 3 seconds, buzzer will "beep" for one time which means the first DIY recipe is saved. "P01" will be shown and indicators (S) and (G) will light up on the display.
8. DIY recipe "P01" will be started after pressing the [Start] button.

User can press the [Menu] button to check the cooking modes, time and temperature of the DIY recipe. The first, second and third cooking modes will be shown respectively. If necessary, you can browse or adjust the cooking time and temperature accordingly.

### 5.7 Oven Lamp Operation

The built-in oven lamp will turn on under the following situations:

- i. After connecting to the electricity, it will light on for 2 minutes;
- ii. After starting an operation, it will light on for 2 minutes;
- iii. Press any button or the [Knob/Set] button during operation, it will light on for 2 minutes;
- iv. 1 minute before finishing a cooking operation.

## 6. Subsidiary Functions

Apart from different cooking modes, there are numbers of function for customer, as below table:

Cooking Mode	Default Time (minute) (Approx.)	Default Temperature (°C)	Time setting range	Temperature setting range (°C)
Ferment	60	40	1 minute - 12 hours	30-50
Defrost	20	60	1 minute - 3 hours	N/A
Sterilization		100		
Descaling	60	60	N/A	

### 6.1 Setting of Ferment function

1. Under function selection mode, press the [88] button to select <Ferment> function and the arrow [▶] will point to Ferment on the panel.
2. Preset fermentation time "1 hour" and temperature "40°C". Adjust the fermentation time and temperature by turning the knob. The fermentation time setting is in between 1 minute and 12 hours while fermentation temperature is in between 30°C and 50°C. User can adjust them freely.
3. Press the [▶|] button to start.

### 6.2 Setting of Defrost function


1. Under function selection mode, press the [88] button to select <Defrost> function and the arrow [▶] will point to Defrost on the panel.
2. **Defrost temperature is set at 60°C and which cannot be adjusted.** Preset defrost time is 20 minutes "00:20". To change, if necessary, rotate the knob to set the defrost time, and the defrost time setting is in between 1 minute and 3 hours. User can adjust according to the actual situation.
3. Press the [▶|] button to start.

### 6.3 Setting of Sterilization function

1. Under function selection mode, press the [88] button to select <Sterilization > function and the arrow [▶] will point to Sterilization on the panel.
2. **Sterilization temperature is set at 100°C and which cannot be adjusted.** Preset sterilization time is 20 minutes "00:20". To change, if necessary, rotate the knob to set the sterilization time, and the sterilization time setting is in between 1 minute and 3 hours. User can adjust freely.
3. Press the [▶|] button to start.

## 6.4 Setting of Descaling function

After using period of time, to prevent the accumulated scale from affecting the heating performance of the appliance, suggested using the descaling function regularly to clean the boiler and interior pies. Procedures are as follow,

1. Under function selection mode, press the [☐] button to select <Descaling> function and the arrow [▶] will point to Descaling on the panel.
2. **Preset descaling temperature and time is set at 60°C and 1 hour “01:00” respectively, which cannot be adjusted.** Add moderate detergent and water into the water tank, and put back to the appliance.
3. Press the [▶] button to start the descaling operation, the remaining time will be shown on display in descending order.
4. After 30 minutes operation, buzzer will “beep” to reminder user while  indicator flash. Pull out the tank and empty the residual water then put it back.
5. Press the [▶] button to continue, display will show the remaining operation time 30 minutes “00:30”. Buzzer will “beep” after 3 minutes while refill indicator (⌂) flashing on display.
6. Pull out and wash the tank thoroughly. Fill the tank with clean water and put back to the appliance. Repeat Step 3 – 4, then oven light and all the indicators will be switched off. The descaling function is finished, user can pull out and empty the water tank.

**ATTENTION!** If using the citric acid as detergent, the ratio should be 20g citric acid per 1L water.

## 7. Troubleshooting

The phenomenon below is normal conditions, the oven still can be used normally:


Phenomenon	Cause
Steam cluster in air outlet vent	Redundant steam will be cooled down and discharged through air outlet vent during operation while a part of it will be clustered in air outlet vent.

Note: Please check the following if the appliance does not work:

- If the appliance is plugged properly?
- If oven door is closed properly?
- If water tank is installed correctly?
- If MCB is tripped or fuse blown out?

### Operation Tips:

- It is a normal phenomenon for exhaust fan to continue working for approx. 3 to 10 minutes after operation, discharging heat in the oven cavity.
- Suggested minimum working time is 5 minutes.
- If oven door is open during operation, the operation will be paused immediately; to resume the operation, close the oven door.

**ATTENTION!** When preheat is in operation, the fan motor in the cavity will keep running for 3 minutes if the oven door is open (**Except <Steam> mode** ). This is a normal phenomenon as to maintain the temperature even in the cavity.

Phenomenon	Possible cause	Solution
Display does not light up	<ol style="list-style-type: none"> <li>The appliance is not connected to power supply</li> <li>Power cord is not function properly</li> </ol>	<ol style="list-style-type: none"> <li>Connect to the electricity (Power plug with fuse)</li> <li>Contact Shun Hing Electric Service Centre Limited to check and repair</li> </ol>
Abnormal indication on the display	<ol style="list-style-type: none"> <li>Display damaged</li> <li>PCB damaged</li> </ol>	Contact Shun Hing Electric Service Centre Limited to check and repair
Water or vapor leakage from oven door	<ol style="list-style-type: none"> <li>Door is not closed tightly</li> <li>Door sealing is damaged</li> </ol>	<ol style="list-style-type: none"> <li>Close the door correctly;</li> <li>Contact Shun Hing Electric Service Centre Limited to check and repair</li> </ol>
Vapor leakage from oven door	<ol style="list-style-type: none"> <li>Door rubber sealing is not installed correctly</li> <li>Door hook is damaged</li> </ol>	Contact Shun Hing Electric Service Centre Limited to check and repair
Oven light is not lit	<ol style="list-style-type: none"> <li>Oven light is damaged</li> <li>Main PCB malfunction</li> </ol>	Contact Shun Hing Electric Service Centre Limited to check and repair
Exhaust fan malfunction	<ol style="list-style-type: none"> <li>Fan motor is damaged</li> <li>Main PCB malfunction</li> </ol>	Contact Shun Hing Electric Service Centre Limited to check and repair
Button failure	<ol style="list-style-type: none"> <li>Control panel malfunction</li> <li>PCB damaged</li> </ol>	Contact Shun Hing Electric Service Centre Limited to check and repair
No steam	<ol style="list-style-type: none"> <li>Hose is folded, blocked or damaged</li> <li>Steam generator is damaged;</li> <li>Waterflood system is improperly sealed</li> </ol>	Contact Shun Hing Electric Service Centre Limited to check and repair

The error code will present as a format of “ErXY” where the value of X and Y are variable. If error codes shown on the display, check the following table carefully and follow the solutions before repairing.

Error Code: ErXY		Y can be 1, 2, 3, 4	
X can be 1, 3, 4, 6,			
	Location	Cause	Solution
Er	X=1, upper cavity thermostatic	Y=1, Temperature too high [Temperature in the cavity is higher than 260°C]	Stop the operation, open the oven door for 8-10 minutes and restart the operation. If the situation continues, contact Shun Hing Electric Service Centre Limited to check and repair
	X=6, lower cavity thermostatic	Y=2, Temperature too low [Temperature operated 5 minutes under 35°C continuously]	<ol style="list-style-type: none"> <li>Check if large amount of frozen food are put inside the cavity</li> <li>Stop the operation, open the oven door for 8-10 minutes and restart the operation. If the situation continues, contact Shun Hing Electric Service Centre Limited to check and repair</li> </ol>
	X=3, Heating element sensor	Y=3, Short circuit	Contact Shun Hing Electric Service Centre Limited to check and repair
	X=4, Boiler sensor	Y=4, Open circuit	Contact Shun Hing Electric Service Centre Limited to check and repair

(e.g. If Er13 error code shown on the display, representing that the upper cavity thermostatic short-circuit, user should contact Shun Hing Electric Service Centre Limited to check and repair.)

## 8. Special Avowal

1. The content in the 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. In case there is any inconsistency or conflict between the English versions and Chinese versions of the terms, the Chinese versions shall prevail.
4. E-copy of user manual can be sent by e-mail on request, please call Shun Hing Electric Works of Engineering Co., Ltd. at 2861 2767.

## 9. After Sales Service

1. For any defect, in the judgement of technician from Shun Hing Electric Service Center Limited, caused under normal use, our company is responsible for repairing any parts of the said electrical appliance free of charge within one year guarantee period commencing from the date of purchase. Any defect part which has been replaced shall become our property. Warranty service does not cover the repair or replacement of spare part consumable parts such as power cord, water tank, oven door, enclosure, food tray, grill tray, oil tray, droplets tray and heat insulating glove, etc. If appliance is used improperly, for commercial use or semi-commercial use, or not following the instructions in the operation manual, the warranty becomes invalid and our company will refuse any liability and repairing cost for the damage caused.
2. User must present the official invoice/redemption voucher and the warranty registration card with the chop from sales point/redemption center for maintenance. For enquiries, please call Shun Hing Electric Service Center Limited hotline at 2406 5666.



# 備忘錄 MEMO

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**Rasonic 樂信牌**

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