



RSG-880A / RSG-R50G

嵌入式蒸氣焗爐 Built-in 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嵌入式蒸氣焗爐。使用前，請先詳細閱讀本說明書，並保存以備日後參考。

目錄

1. 安全注意事項
2. 安裝注意事項
3. 清潔及保養
4. 產品規格
5. 產品說明
6. 使用說明
7. 參考食譜烹調時間
8. 故障排除
9. 特別聲明
10. 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，不遵守或忽視這些安全事項會導致火災、觸電或個人傷害。

1.1 首次使用注意事項

1. 取出所有包裝物料。如本產品玻璃門上附有保護膜，使用前請將保護膜撕掉。
2. 檢查本產品是否出現任何損壞。爐門可否正常關閉，以及爐門內部和內腔是否出現損壞。如發現任何損壞，立即聯絡信興電器服務中心有限公司檢查或維修。
3. 如電源線或插頭出現損壞、產品無法正常工作或者產品出現損壞或曾跌落，請立即停止使用，立即聯絡信興電器服務中心有限公司檢查或維修。
4. 安裝過程中，請檢查電源線是否受潮或產品背部有否與邊緣鋒利的物品接觸。另外，高溫可能會損害電源線。
5. 產品於出廠前均會進行試運，以確保運作正常。部分水氣和水漬或會殘留於水箱內或機身，此乃正常情況，用扭乾的濕布擦拭便可。
6. 首次使用時，請按照**章節3.清潔及保養**中提供的內容清洗本產品和配件。

1.2 使用後

1. 關掉本產品電源及截斷電源，避免因長時間通電導致內部電子組件損毀(老化)，引起火警發生。
2. 保持產品清潔，做好防蟲、防塵、防潮的保護，避免蟑螂等昆蟲進入蒸氣出口而造成電路板短路。

1.3 重要安全指示

1. 注意！如發現本產品冒煙或者著火，請保持爐門關閉以免因遇上空氣令火勢加劇。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！
2. 過度加熱的脂肪和油容易起火。烤肉其間，嚴禁加熱油類產品，此舉十分危險！嚴禁用水或其他液體撲滅正燃燒的油或脂肪(可能發生爆炸)，應用濕布撲滅火焰，並保持門窗關閉。
3. 警告：烹調食物時，切勿使用酒精。否則，有可能發生爆炸！
4. 使用期間或使用後產品仍然十分灼熱，短時間內切勿用手或其他物件(如取物夾、隔手套等)觸摸內腔的發熱元件或其他高溫部件。否則，有燙傷危險或造成損壞！
5. 注意！在烹調過程中或在烹調結束後打開爐門，必須小心噴出的蒸氣、蒸氣氣流及滴出的水滴，應保持適當的距離以避免燙傷！
6. 注意！確保本產品的電源線沒有與爐門接觸。否則，電源線的絕緣材料可能會熔化，有短路的危險！
7. 本公司對任何因使用不當導致任何產品之故障、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。

8. 為免損壞本產品或引致危險情況，請遵照以下說明：
 - 切勿覆蓋及堵塞通風口。
 - 切勿將易燃物品置於爐內，可能有起火危險。
 - 切勿把本產品當成儲存食物的地方。
 - 切勿在發燙的食物上澆酒精飲料(如：白蘭地、威士卡、酒精飲料等)，否則過程中有可能引起爆炸！
9. 切勿損壞、坐立或放置重物於爐門上，並確保爐門上的物件不超過3.5公斤。
10. 層架最高可承受3.5公斤重物。為避免損害本產品，請不要放置過重物品於爐架上。
11. 時刻保持爐門關閉。只有在爐門完全關上後，才可操作本產品。
12. 切勿讓兒童將本產品當作玩具或在本產品內部玩耍。
13. 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。如爐門膠邊出現破損，在修好前請不要使用本產品。
14. 如發現爐門不能緊閉、爐門變形或爐門的組件損壞，為免危險請立即停止使用，並聯絡信興電器服務中心有限公司進行檢查及維修。
15. 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表面。

1.4 操作注意事項

1. 從內腔提取食物和器皿時，應使用合適的工具或戴上隔熱手套，以免高溫燙傷。
2. 警告：除合資格的維修人員外，禁止其他人進行檢查及維修，以免發生危險。
3. 如爐燈或電源線損壞，為避免漏電危險，應截斷電源並聯絡信興電器服務中心有限公司進行更換。
4. 電源連接的插座和電路必須可靠接地，同時必須有專業人員安裝，並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內，以免導致起火。在配件沒有完全安裝穩妥的情況下，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. 本產品運作時或使用後，機身、內腔及可觸及部件或會變得灼熱。切勿觸摸以免造成燙傷，特別是小孩必須與本產品保持距離。等候約30分鐘，待產品冷卻後再進行清潔，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。(用於其他用途或會發生故障。)
9. 切勿將機身、電源線或插頭浸入水中或用水淋洗，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. 使用前，先注水至水箱最高水位「MAX」，並確保將水箱充分插入機體適當位置，以免工作時未能泵水而導致不能工作。
13. 烹調過程中避免打開爐門，以免蒸氣流失，影響烹調效果。
14. 如烹調過程中因翻動食物或其它需要必須打開爐門，身體部位(特別是臉部)應盡量遠離爐門，以免被蒸氣燙傷。
*警告：切勿於蒸氣焗爐運作時用冷濕布擦拭玻璃以防玻璃爆裂。
15. 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。
16. 本產品是為家庭烹調食物而設計。切勿在室外使用或用於說明書建議以外的其他用途。如不當使用，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。
17. 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。
18. 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。
19. 本產品是家用或在類似環境使用，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。切勿於戶外使用。
20. 經常檢查本產品的電源線及機門等有否破損，或曾經有跌落；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。
21. 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。
22. 遵從安全守則及避免釀成意外，如需維修電器，請聯絡信興電器服務中心有限公司(位址印於本使用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登記卡及收據。

2. 安裝注意事項

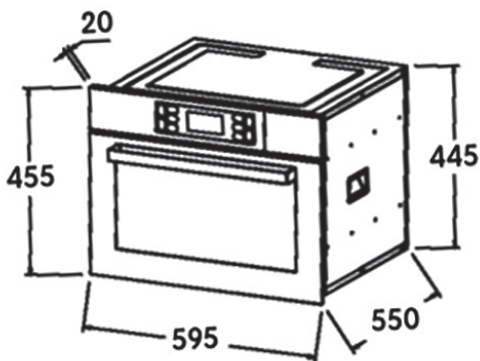
本產品符合安全要求，使用時必須遵守下列注意事項。對於因未遵守安裝及使用說明而造成的個人及動物傷亡或財物損失，本公司和分銷商將不會承擔任何責任。

為了防止火災、灼傷和觸電，使用本產品前請注意：

1. 本產品屬高耗電量電器，請使用獨立電源插座，不應與其他電器共用一個電源插座，亦須確保當地的電壓與本產品上所標明的額定電壓相符。
2. 確保電源插頭與插座徹底連接，否則會因接觸不良導致電源線過熱而影響本產品功能，加快產品損壞或造成火災等危險。
3. 在固定安裝的情況下，必須由合格的電業工程人員進行安裝。
4. 使用時，請確保空氣流通。避免堵塞本產品的通風排氣孔而造成過熱。切勿在本產品內儲放任何物件，亦切勿將金屬物件(如針或金屬線等)插入產品的內部、縫隙或蒸氣出口等位置。
5. 應將本產品安裝在通風及乾爽的地方，並須遠離腐蝕性氣體、火源、高溫、強磁力、蒸氣、潮濕、油煙或接觸到易燃物的的環境中使用。

產品尺寸

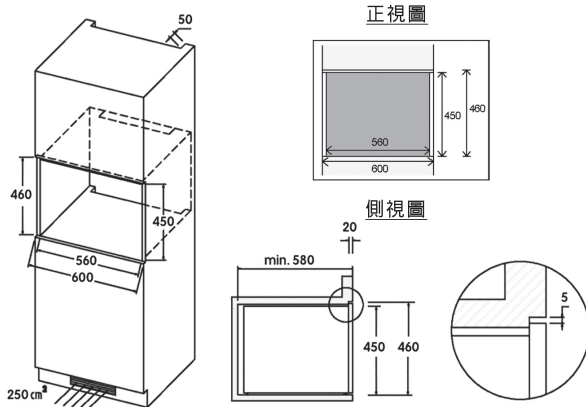
備註：圖中尺寸以毫米(mm)作考量



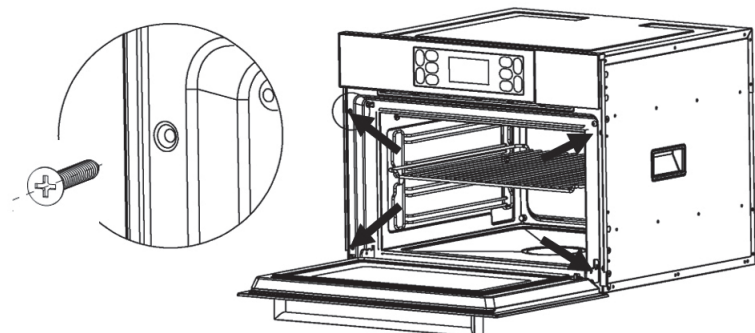
建議安裝廚櫃尺寸

備註：圖中尺寸以毫米(mm)作考量

備註：廚櫃須預留不少於250cm²進/出風口，以供產品散熱用途



安裝方法



先將本產品抬起，嵌入已預留位置的櫥櫃內〔注意電源插頭的擺放位置，以便完成安裝後接上電源〕。打開爐門，利用隨機附送的4粒螺絲，按上圖的箭咀位置將產品牢固安裝於櫥櫃上。確保產品已穩固安裝，才接通電源進行測試。

注意事項

警告：為了防止觸電，必須確保產品良好接地！


- 安裝工作須符合當前標準和現行條例，僅可由合資格的持證人員進行安裝。
- 安裝本產品用的櫥櫃及其元件(塑膠材料和裝飾木)必須是耐熱粘合劑來組裝，如使用不適合的材料或粘合劑，可導致變形和不粘合。
- 櫥櫃須有足夠空間供電力連接。
- 櫥櫃必須有足夠承托力承托產品及相關設備的重量。
- 產品必須牢固地安裝到位。
- 如將本產品安裝在直列式廚櫃內或一個標準廚櫃的下方，必須確保有足夠的通風。
- 電源線長度為約1米，注意插座必須安裝到電源線能接觸到的地方，並須確保用戶能夠方便及有效地斷開電源的連接。
- 食物架、燒烤架或集油盤需水平放在內腔的層架上，並確保不影響爐門關閉。

3. 清潔及保養

建議用戶參照以下各項，定期檢查本產品，避免產品出現故障。






1. 使用完畢後，產品內尚有餘溫，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，此等物品會劃傷產品表面，甚至造成玻璃破裂。
3. 清潔內腔前，必須確保產品已關閉，並從插座上拔去電源插頭。
4. 經常保持內腔清潔。當食物或湯水濺到爐內壁時，可用濕布拭去。如爐內壁十分骯髒，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. 請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. 建議每週清潔水箱一次，可利用柔軟的細布輕輕擦拭水箱內壁。完成後，將水箱後放回機體內。
7. 切勿使用蒸氣清潔工具進行清潔。
8. 經常清潔爐門的密封膠邊，可用濕布擦淨。
9. 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。
10. 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、乾燥及沒有腐蝕性氣體的環境中。
11. 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。
12. 使用軟質物料(如布類)清潔食物盤、集油盤及燒烤架等器皿。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。
13. 切勿使用有毒或含腐蝕性清潔劑進行清潔。
14. 配件清洗完畢後，必須完全擦乾及安裝妥當後，才插上電源。
15. 如需存放，必須待本產品完全冷卻及清洗完畢後才能進行。儲存時，應將產品放入紙箱，然後放置於乾爽的環境中。
16. 切勿壓住電源線，避免造成電源線磨損和破裂。

注意！切勿使用天拿水、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15-20分鐘，可將異味清除。

除垢功能應用

使用一段時間後，為免蒸發器及喉管囤積水垢而影響產品的加熱效能，建議用戶定期使用此功能以去除蒸發器及喉管的水垢。具體步驟如下：

1. 將清水和除垢劑注滿水箱。(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。)
2. 於選擇模式下，按[]、[]或[]鍵選擇除垢模式，()圖示將會閃爍。按[]鍵確認，預設運作時間及溫度將於顯示屏顯示，產品開始運作。
3. 除垢功能大致分為3個階段〔包括：注水、浸水及煮水等程序〕及兩個循環；首循環約25分鐘完成，次循環會緊接開始，直至整個除垢功能完成。整體時間約為50分鐘。
4. 完成後，蜂鳴器開始鳴響，顯示屏顯示「End」字樣，表示除垢功能已完成。
5. 打開爐門散熱〔**注意！小心蒸氣**〕，待產品完全冷卻後，將內腔的積水以濕布清理及抹乾，與及將水箱的餘水排清，產品可再次使用。

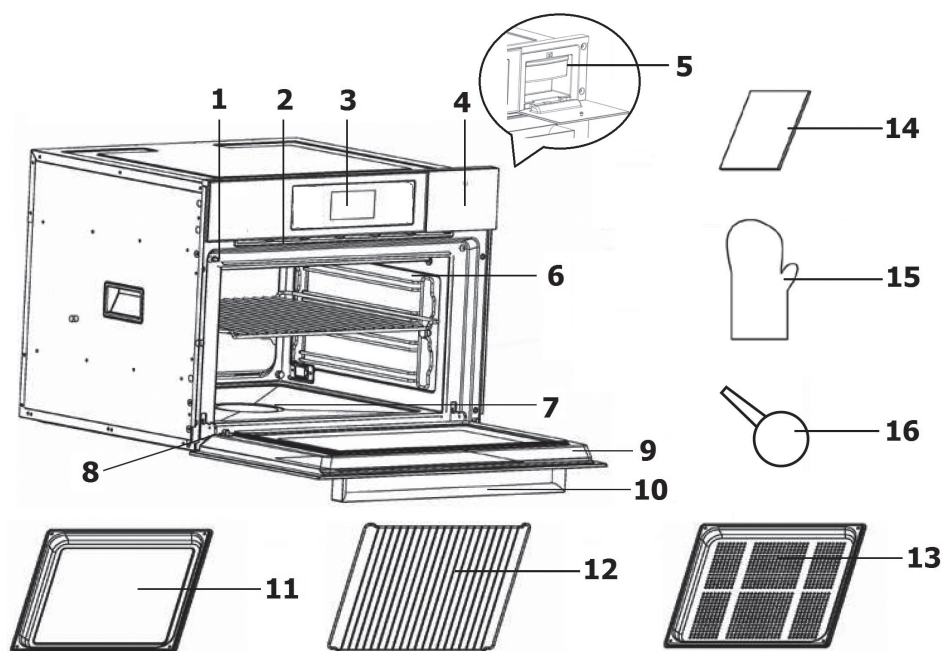
4. 產品規格

型號	RSG-880A	RSG-R50G
額定電壓	220-240V~ 50/60Hz	
額定輸入功率	2,100W	
產品尺寸(闊×深×高)毫米(約)	595 × 550 × 455	
內腔尺寸(闊×深×高)毫米(約)	470 × 410 × 260*	
水箱容量(升)	1.1 (MAX)	
淨重(公斤)	28.7	

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

5. 產品說明

5.1 產品結構

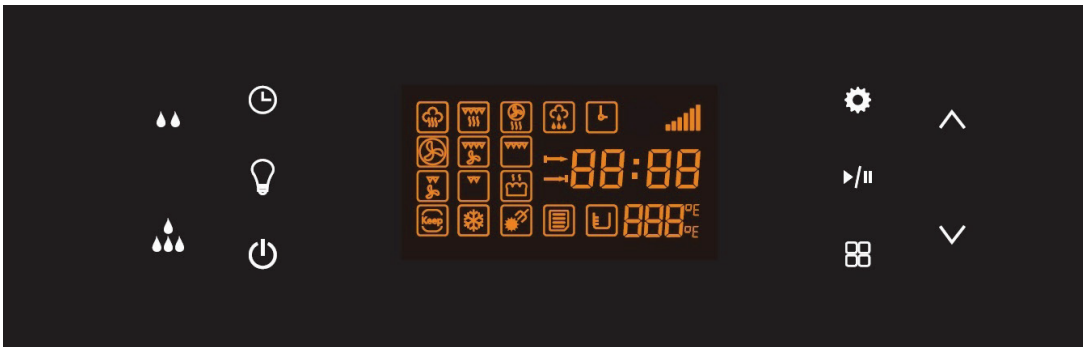


註：各型號結構大致相同，以上圖片僅供參考。

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，產品將暫停工作；關上爐門後再按[啟動/暫停]鍵，蒸氣焗爐將繼續運作
2	排氣口	用於排出內腔多餘的水蒸氣
3	控制面板	詳見 章節5.2顯示面板及控制面板說明
4	水箱槽蓋	輕按打開，可水平取出水箱
5	水箱	放置清水的地方。將水箱槽蓋打開，然後放入或拉出機體









6	層架	用於放置燒烤架、食物盤及集油盤
7	發熱盤	用於蒸發內腔的倒汗水
8	接水盤	用於盛載爐門凝結的倒汗水
9	爐門	注意！使用後溫度仍高，小心燙手
10	爐門把手	用於開啟或關閉爐門
11	集油盤	用於盛載烹調產生的油／汁等
12	燒烤架	盛載需要燒烤的食物
13	食物盤	盛載需要烹調的食物
14	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
15	隔熱手套	用於取出加熱後的食物盤及燒烤架
16	吸水器	吸取內腔或接水盤內囤積的倒汗水

5.2 顯示面板及控制面板說明







顯示面板

圖示	功能說明	圖示	功能說明
	蒸煮		殺菌
	蒸烤		除垢
	熱風蒸煮		食譜
	熱風對流		時鐘
	熱風烤焗		加熱進度圖示
	烤焗		時間顯示
	熱風單管烤焗		溫度顯示

	單管烤焗		乾水提示
	發酵		預約功能指示
	保溫		預約啟動時間提示
	解凍		預約結束時間提示

控制面板

圖示	按鍵名稱	功能介紹
	低濕度選擇鍵	適用於蒸烤()功能，點按可設為以低濕度方式烹調
	高濕度選擇鍵	適用於蒸烤()功能，點按可設為以高濕度方式烹調
	預約／時鐘鍵	1. 選用預約功能； 2. 調節當前時間。
	爐燈鍵	用於開啟或關閉爐燈
	開關鍵	1. 開啟和關閉本產品； 2. 取消當前設置或烹調功能。
	功能組合鍵	1. 工作過程中，點按此鍵進行不同的烹調模式、溫度、時間疊加設置（最多可疊加3種烹調模式）； 2. 確認組合功能設置。
	啟動／暫停鍵	1. 啟動烹調程式； 2. 確認當前設置； 3. 暫停正在進行的烹調功能。
	模式鍵	1. 開啟功能選擇介面； 2. 選擇不同烹調功能； 3. 查詢功能組合設置的溫度及時間。
	上調節鍵	1. 選擇不同烹調功能； 2. 增加時間或溫度值。
	下調節鍵	1. 選擇不同的烹調功能； 2. 減少時間或溫度值。

5.3 烹調功能運作時間表

功能名稱	預設時間	預設溫度	時間選擇範圍	溫度選擇範圍
蒸煮	20分鐘	100°C	0-3小時	50-115°C
蒸烤		180°C		120-250°C
熱風蒸煮				40-250°C
熱風對流				
熱風烤焗				
烤焗				
熱風單管烤焗				30-60°C
單管烤焗		不適用		
發酵		40°C		30-60°C
保溫		60°C		不適用
解凍		100°C		30-60°C
殺菌		不適用		
除垢	48分鐘	100°C	不適用	不適用

備註1. 長按[^]或[v]鍵可快速設定時間或溫度值。

備註2. 每次按[^]或[v]鍵可增加或減少1分鐘時間設定。

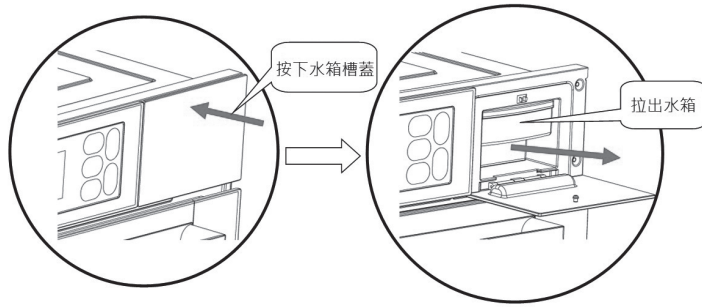
備註3. 每次按[^]或[v]鍵可增加或減少1°C溫度設定；如使用發酵(☼)或解凍(☼)模式，每次按動可增加或減少5°C溫度設定。

6. 使用說明

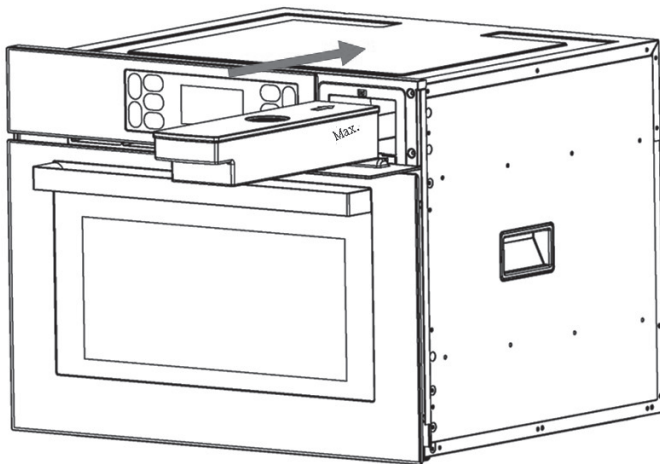
6.1 安裝水箱

注意！使用前先確保水箱已安裝妥當及水箱已注入適量的清水。安裝水箱步驟如下：

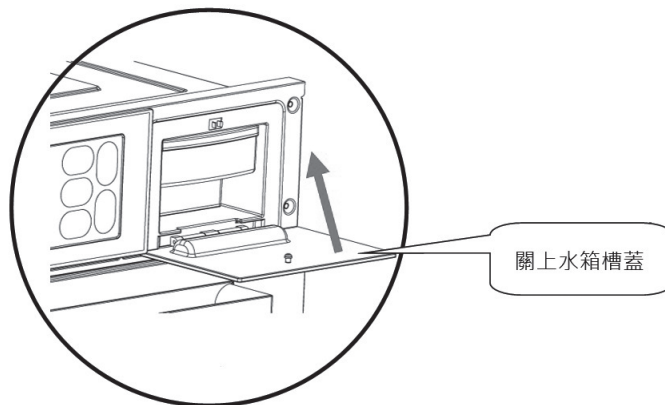
1. 輕按打開水箱槽蓋，然後將水箱水平拉出機體。



2. 打開圓形水箱軟蓋，將水注入水箱至最高水位「MAX」位置。請使用蒸餾水或經過濾的家庭飲用水。
注意！注水不可超過水箱最高水位「MAX」的指示線。



3. 蓋好圓形水箱軟蓋，將水箱水平插回水箱槽，並確保安裝穩妥。
4. 關上水箱槽蓋。



*** 備註：以上圖片僅供參考，請以實物為準。

6.2 備用狀態

接通產品電源，蜂鳴器發出「嗶」一聲，所有按鍵及顯示屏圖示長亮約1秒，[⏻]鍵閃爍，表示產品進入備用狀態。如沒有操作指示，[⏻]鍵會於閃爍30秒後轉為長亮。

6.3 選擇模式

於備用狀態下，長按[⏻]鍵1秒，蜂鳴器發出「嗶」一聲，產品進入選擇模式。可選用的按鍵圖示將長亮顯示。時鐘圖示(🕒)亮起，顯示屏顯示預設時鐘12:00。如超過30秒內無操作指示，產品將自動轉為備用狀態。



6.4 首次使用

正式使用前，緊記按照以下步驟進行空燒，以去除新機獨有的氣味。

1. 於選擇模式下，按[🔲]、[^]或[∨]鍵選擇熱風烤焗模式(🔲)，然後按[▶/||]鍵確認。
2. 將烹調溫度及烹調時間分別設為250°C及15分鐘，再按[▶/||]鍵，熱風烤焗模式(🔲)將開始運作。
(注意！空燒時或會有煙冒出及釋出機油味，此乃正常現象。)
3. 完成後，待產品完全冷卻後才可再次使用。

6.5 設定時鐘

於選擇模式下，長按[⏸]鍵3秒進入時鐘設置介面。小時值會閃爍，按[↗]或[↘]鍵進行設置〔時鐘設定是24小時制〕。按[⏸]鍵確認，然後分鐘值會閃爍，按[↗]或[↘]鍵進行設置，最後按[⏸]鍵確認。完成後，時鐘將以新設置的時間顯示。如需更改，可重複以上步驟重新設置。

例子：設定時間為下午3時30分(15:30)

1. 於選擇模式下，長按[⏸]鍵3秒；
2. 顯示屏的小時值閃爍，按[↗]鍵設定小時值為15，按[⏸]鍵確認；
3. 顯示屏的分鐘值閃爍，按[↗]鍵設定分鐘值為30，按[⏸]鍵確認；
4. 時鐘設定完成。

6.6 烹調功能設置操作

例子：設定200°C蒸烤烹調40分鐘

用戶可按以下步驟進行操作：設置烹調功能 → 設置烹調溫度 → 設置烹調時間 → 開始工作

6.6.1 設置烹調功能

於選擇模式下，按[☰]、[↗]或[↘]鍵選擇蒸烤模式(☰)，(☰)圖示將會閃爍。按[▶/||]鍵確認，預設烹調溫度將於顯示屏閃爍。

6.6.2 設置烹調溫度

按[↗]或[↘]鍵設定所需的烹調溫度〔此例子為200°C〕。完成後，按[▶/||]鍵確認，預設烹調時間將於顯示屏閃爍。

6.6.3 設置烹調時間

按[↗]或[↘]鍵設定所需的烹調時間〔此例子為40分鐘〕。完成後，按[▶/||]鍵確認，產品將開始運作。

6.6.4 開始工作

運作過程中，烹調時間將以倒數形式顯示，而加熱進度圖示(▬▬▬)將按進度以漸進式由低至高顯示。當達到設置溫度時，加熱進度圖示(▬▬▬)將會長亮。

6.7 預約功能設置操作

例子：如目前時間為下午3時30分(15:30)，預約200°C熱風對流功能烹調30分鐘，並於下午4時30分(16:30)結束

用戶可按以下步驟進行操作：設置烹調功能 → 設置烹調溫度 → 設置烹調時間 → 預約烹調結束時間 → 開始工作

6.7.1 設置烹調功能

於選擇模式下，按[☰]、[↗]或[↘]鍵選擇熱風對流模式(☼)，(☼)圖示將會閃爍。按[▶/||]鍵確認，預設烹調溫度將於顯示屏閃爍。

6.7.2 設置烹調溫度

按[↗]或[↘]鍵設定所需的烹調溫度〔此例子為200°C〕。完成後，按[▶/||]鍵確認，預設烹調時間將於顯示屏閃爍。

6.7.3 設置烹調時間

按[^]或[v]鍵設定所需的烹調時間〔此例子為30分鐘〕。完成後，按[⌚]鍵啟動預約功能。

6.7.4 預約烹調結束時間

按[^]或[v]鍵設置預約結束時間的小時值〔此例子為16〕；然後按[⌚]鍵，再按[^]或[v]鍵設置預約結束時間的分鐘值〔此例子為30〕。完成後，按[▶/||]鍵確認，產品將按此設置進行操作。顯示屏將顯示目前時間，而預約功能指示(二)將會閃爍。

6.7.5 開始工作

設置完成後，用戶可按[⌚]鍵查詢有關預約設置。長按[⌚]鍵將顯示預約功能啟動時間，(←)圖示閃爍；再按[⌚]鍵將顯示預約功能結束時間，(→)圖示閃爍；再按[⌚]鍵顯示熱風對流模式(⊗)的設定。如10秒內無任何操作指示，產品將返回完成設置的介面。如需取消已預約的烹調功能，可重新啟動本產品。

6.8 組合功能設置

例子：設定200°C熱風對流30分鐘後，再啟動90°C蒸煮功能20分鐘

用戶可按以下步驟進行操作：啟動首個烹調功能 → 設置組合烹調功能 → 設置烹調溫度及時間 → 開始工作

注意！重複操作可再次增加烹調功能，最多增加至三個烹調功能

6.8.1 啟動首個烹調功能

按**章節6.6烹調功能設置操作**設置首個烹調功能〔此例子為設定200°C熱風對流烹調30分鐘〕

6.8.2 設置組合烹調功能

於工作狀態下，按[⚙]鍵進入組合功能設置介面，然後按[⊞]、[^]或[v]鍵選擇第二個烹調模式〔此例子為蒸煮模式(⊗)〕，按[▶/||]或[⚙]鍵確認。

6.8.3 設置烹調溫度及時間

按[^]或[v]鍵設定蒸煮功能(⊗)的烹調溫度〔此例子為90°C〕，按[▶/||]鍵或[⚙]鍵確認。再設定蒸煮功能的烹調時間〔此例子為20分鐘〕。完成後，按[▶/||]鍵或[⚙]鍵確認。

6.8.4 開始工作

完成組合設置後，用戶可重複以上操作增加組合烹調功能〔最多只可增加至三個烹調功能〕。工作過程中，加熱進度圖示(▬▬▬)會亮起，而組合烹調功能的對應圖示將會閃爍。用戶可按[⊞]鍵檢查組合烹調功能的烹調溫度及時間。

7. 參考食譜烹調時間

用戶可按 []、[/] 或 [√] 鍵選擇食譜功能 ([])，以啟動內置的烹調食譜。詳細的烹調食譜如下：

食譜代號	食譜名稱	加熱功能	烹調溫度	烹調時間(分鐘)(約)
H01	蒸蝦	蒸煮	95°C	15
H02	雞胸/雞肉	蒸煮	110°C	20
H03	蒸魚	蒸煮	100°C	15
H04	蒸蛋	蒸煮	100°C	12
H05	蒸蔬菜	蒸煮	80°C	15
H06	薄餅	熱風對流	200°C	20
H07	烤雞翼	熱風對流	200°C	18
H08	烤排骨	熱風對流	200°C	25
H09	烤全雞	熱風對流	200°C	40
H10	烤芝士薯仔	熱風對流	200°C	10
H11	烤魚	熱風蒸煮	200°C	15
H12	烤青椒及牛肉	熱風蒸煮	200°C	12
H13	烤蒜蓉包	熱風蒸煮	200°C	12
H14	蒸烤薯餅	熱風蒸煮	200°C	15
H15	蘋果豬肉片	熱風蒸煮	200°C	20

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. 曾冷凍的食物需要相對較長的烹調時間，烹調時間應根據實際烹調情況作出調整。
3. 時刻留意烤焗中的食物，避免烤焦。
4. 使用時，爐門玻璃或會出現水蒸氣。這是由於食物當中的水分蒸發所造成，屬正常現象，並不會影響烘烤過程。切勿在烘烤過程中或玻璃尚有餘熱時用水擦拭，否則玻璃有可能出現破裂。
5. 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。
6. 切勿在烤焗中途將食物拿出，否則會出現加熱不足的情況。

8. 故障排除

以下現象均屬正常情況，用戶可照常使用：

現象	原因
蒸氣凝聚在排氣口	烹調時，爐腔內多餘蒸氣通過排氣口快速冷卻排出，但仍有少部分蒸氣會在排氣口凝聚，屬正常現象。
電壓不穩，影響整體烹調時間及效果	當電壓不穩定時，蒸氣焗爐仍能運作。但受著電壓偏高或偏低的影響，輸出功率會相對提高或降低，影響整體烹調時間及效果。

如產品不能運作，用戶可先檢查以下事項：

- 電源插頭是否插穩？
- 爐門是否已關好？
- 水箱是否已安裝正確？
- 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，排氣扇會繼續工作約3分鐘，用以將內腔的餘溫排走。此乃正常現象，但必須滿足以下面其中一個情況：
 - 熱風焗烤(☞)烹調時間超過3分鐘；
 - 使用帶有蒸氣的烹調功能；
 - 工作時間完成或烹調中途停止工作。
- 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，再按[▶/||]鍵，烹調功能將回復。

故障排除

故障現象	可能原因	排除辦法
顯示屏不亮	1. 蒸氣焗爐沒有連上電源 2. 電源線是否已損毀	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. 電路板電子元件損壞	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. 重新把爐門關緊； 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
風扇電機不工作	1. 風扇損壞 2. 主電路板損壞	聯絡信興電器服務中心有限公司進行檢查及維修
按鍵失靈	1. 按鍵不良或損壞 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. 水管屈摺、堵塞或損壞 2. 蒸氣發熱盤損壞 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

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	原因	解決辦法
E01	爐內腔高溫保護 (內腔感測器溫度高於安全設定)	停止工作，打開爐門等候8-10分鐘後，再重新啟動工作。
E02	蒸發盤高溫保護 (蒸發盤感測器溫度高於安全設定)	停止工作，等候8-10分鐘後，再重新啟動工作。
E03	爐內腔低溫保護 (連續工作3分鐘溫度低於35°C)	檢查爐內腔內排水膠塞是否關上。將膠塞關上，然後重新啟動工作；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
E04	蒸發盤低溫保護 (連續工作3分鐘溫度低於35°C)	聯絡信興電器服務中心有限公司進行檢查及維修
E05	感測器故障 (內腔或蒸發盤感測器開路)	聯絡信興電器服務中心有限公司進行檢查及維修
E06	感測器故障 (內腔或蒸發盤感測器短路)	聯絡信興電器服務中心有限公司進行檢查及維修

9. 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：2861 2767。

10. 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以下零件或損耗品如電源線、水箱、爐門、機殼、食物盤、燒烤架、集油盤、吸水器及隔熱水套等。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 Built-in Steam Grill Oven. Read the operation manual carefully before using and keep it for your future reference.

Table of Contents

1. Important Safeguards
2. Installation Instructions
3. Cleaning and Maintenance
4. Product Specification
5. Product Description
6. Operation Instruction
7. Cooking Recipes
8. Troubleshooting
9. Special Avowal
10. 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, 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. The appliance is not working properly due to 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.
4. During installation, check the power cord to ensure it is dry and no sharp edges in contact with the appliance back. In addition, high temperature may damage the power cord.
5. To ensure proper operation, the appliance will be tested repeatedly during production. Water vapor and stains may remain in the water tank or cavity. This is a normal phenomenon, wipe with a dry damp cloth.
6. In the first use of the appliance, follow the instructions shown in **Chapter 3. Cleaning and Maintenance** to clean the appliance and accessories.

1.2 After usage

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

1.3 Important safety instructions

1. CAUTION! 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!
2. Overheated fat or oil can easily catch fire. When roasting meat, cooking oil during heating 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.
3. WARNING: When using this appliance for cooking, do not use alcohol as it may overheat and cause explosion!
4. Accessible part may become hot during use. Do not touch the heating element or any hot parts with your hands, holding rack or heat protective glove, as it could cause burn or product damage.
5. CAUTION! When open the oven door at the end or during the operation, be careful of hot steam discharged from ventilation vent and hot water droplets. Keep an appropriate distance to avoid burns!
6. CAUTION! Make sure the power cord is not in contact with the oven door. Otherwise, insulating material of the power cord may melt resulting in a risk of short circuit!
7. 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.

8. To avoid damaging the appliance or dangerous situations, follow the instructions below:
 - Do not cover or block the ventilation 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!
9. Do not stand, sit or place heavy items on the oven door. Oven door can withstand the weight of not more than 3.5kg.
10. To avoid any damage, the loading weight of shelf should not be more than 3.5kg.
11. Always ensure that the oven door is closed firmly. Operate the appliance only when the door closed accordingly.
12. Do not let children play with the appliance or play inside the cavity.
13. 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.
14. If the oven door could not be closed properly, deformation or damage of door components, to avoid danger, stop using and contact Shun Hing Electric Service Center Limited to check and repair.
15. 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 from the cavity, use suitable tools or wear heat insulated gloves to avoid scalding.
2. Warning: Other than qualified service personnel, no experience personnel to perform maintenance service are forbidden, because it can be dangerous.
3. If the power cord or oven lamp is damaged, to avoid leakage of electricity, disconnect the power supply and 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 have not been fully 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. (Use it for other purposes may be 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 heavy 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 the maximum indicator "MAX" before operation, 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.
14. During operation, open the oven door if turn over the food is needed, ensure body parts (especially the face) is not near the oven door, avoiding steam burn or scalding.
*WARNING: Do not clean the glass by cool cloth during operation to prevent the glass crack.
15. Before moving, checking or cleaning the appliance, unplug and proceed after the appliance has been completely cooled down.
16. This appliance is for household use only, 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.
17. 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.
18. This 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.
19. The appliance is intended to be used in household or similar applications such as staff kitchen shops, offices and other working and residential type environments. Do not use it outdoors.
20. Always check if the power cord or plug is damaged, the appliance is not working properly, or if the steam oven is damaged or dropped, if there is doubt, do not use steam grill oven immediately to avoid hazard, and contact Shun Hing Electric Service Center Limited for repair and checkup.
21. The warranty will be invalid if this appliance is repaired or modified by unauthorized personnel, or unauthorized parts are installed.
22. 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 registration card and receipt during repairing.

2. Installation Instructions

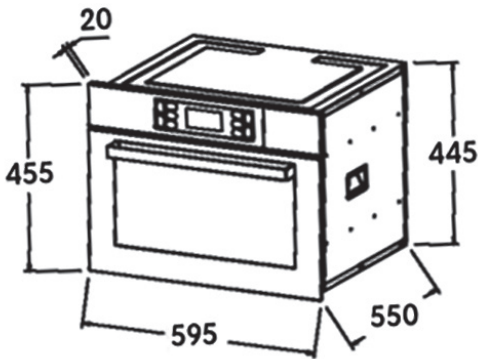
The appliance complies with the safety requirements. The following notice for installation must be observed when using. Failure to comply with the installation instructions or caused damage to the appliance, manufacturers and distributors would not take any responsibility.

To prevent fire, burns and electric shock, before usage:

1. The appliance is high power consumption, uses a separate power socket, and should not share a power socket with other electrical appliances. Ensure that the input voltage specified on rating label is consistent with the local voltage.
2. Make sure that the plug and socket are connected firmly; otherwise overheating of power cord due to poor contact will affect the function of the appliance, and speed up the damage of the appliance or cause fire and other hazards.
3. In the case of fixed electrical installation, get qualified technical personnel to perform.
4. Make sure the appliance is under good ventilation when using. Avoid overheating by blocking the ventilation holes of the steam grill oven. Do not place anything on top of the product and insert metal objects (such as needles or wire, etc.) into the product, inside the gap or vapor outlet.
5. Place the appliance in ventilating environment without corrosive gas, fire, high temperature, strong magnetic, vapor, moisture, fumes or contact with flammable materials.

Product dimension

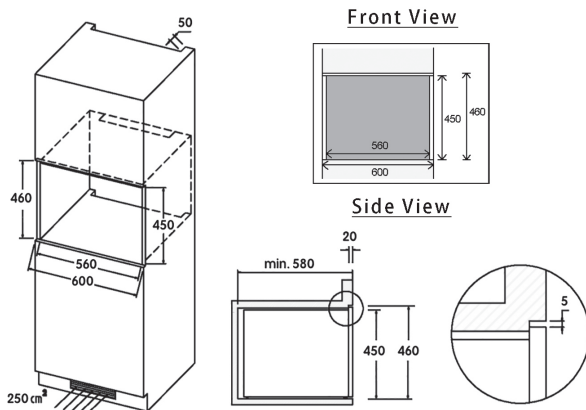
Note: Unit in below picture is in millimeter (mm)



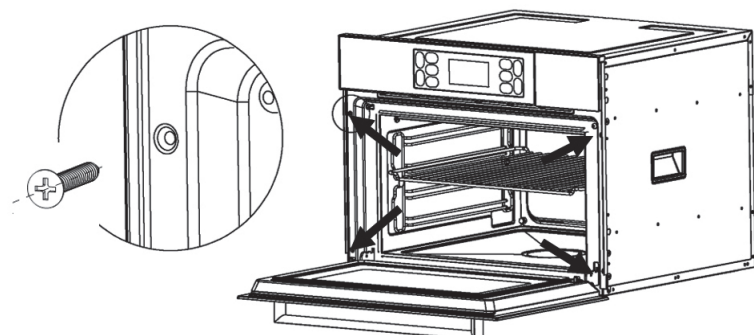
Suggested dimension of cabinet

Note: Unit in below picture is in millimeter (mm)

Note: At least 250 cm² should be reserved for proper ventilation



Installation Method



First, lift up the appliance and put it inside the preserved area in the cabinet. (Pay attention to the power plug location, such to connect the electricity after installation). Open the oven door, tighten the 4 screws supplied to the 4 holes of the inner door frame. Make sure that the appliance is fixed in place before connect to the electricity.

Notice for Installation

WARNING: The appliance must be grounded to avoid electric shock!

- Installation must comply with the prevailing standards and regulations and conducted by qualified technicians.
- For cabinet installation, the material of the cabinet (plastic and molding wood) should be heat-resistant bonding. Improper materials or bonding agent will lead to deformation and incomplete adhesion.
- There should be enough space left for electrical connection of household appliance.
- The cabinet holding the appliance should be firm with enough supporting strength.
- Install the appliance firmly.
- The appliance could be installed in an in-line type cabinet or right under the top of standard cabinet, given it is ventilated adequately.
- The length of power cord is around 1 meter, place the appliance near a power socket within reach. Make sure the power of the appliance can be easily disconnect before installation.
- Place the food tray, grill rack and oil tray into the shelf horizontally. Do not impede the oven door close.

3. Cleaning and Maintenance

Regular inspection and maintenance could avoid machine failure, users are 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 the oven cavity.
4. Clean the oven cavity with wet cloth if food or soup 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. Please use distilled water or purified water to operate. 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. Suggested to clean the water tank at least once a week. Pull out the tank horizontally, if necessary, and use soft cloth to clean the tank. Put the tank back after cleaning.
7. Do not use a steam cleaner to clean the appliance.
8. Clean the rubber sealing of the oven door with soft cloth frequently.
9. With electricity disconnected, use soft cloth to clean the control panel if it gets wet. Make sure do not use abrasive detergent to clean instead.
10. 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.
11. If the appliance is out of service send to Shun Hing Electric Service Centre Limited for checking and repair.
12. Clean the food tray, oil tray and grill rack with soft material (e.g. cloth) instead of hard material (e.g. metal types) to avoid scratches on trays or damage of protective coating.
13. Never use toxic or corrosive cleaner for cleaning.
14. After cleaning, accessories must be completely dry before plugging in the power plug.
15. The appliance must be completely cooled down and cleaned before storage. Store it in a carton and place it in a dry environment.
16. 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.

Application of descaling function

After using for a period of time, to prevent the accumulation of scale in the evaporator and the hose affecting the heating performance of the appliance, it is recommended to use the descaling function regularly to remove the scale in the evaporator and the hose. Procedures are as follows:

1. Fill the water tank with clean water and descaling agent. (Taking citric acid as a descaling agent as an example, add 20g citric acid per 1 liter of water.)
2. Under function selection mode, press the [☐], [∧] or [∨] button to select < Descaling > function, and the (🍹) icon will flash. Press [▶/||] to confirm, the preset operating time and temperature will be shown on the display. The appliance will start to operate.
3. The descaling function can be roughly divided into 3 stages (including water filling, immersion and boiling water procedures) and two cycles; the first cycle will be completed in about 25 minutes while the second cycle will start immediately. Until the entire descaling function is completed, it takes about 50 minutes.
4. After completion, "beep" signal sounded and the display will show "End", representing that the descaling function has been completed.
5. Open the oven door to dissipate heat (**ATTENTION! Watch out of steam**). After the appliance is cooled down completely, clean and dry the accumulating water and the cavity with a damp cloth, and drain the remaining water from the water tank. The appliance can be used again.

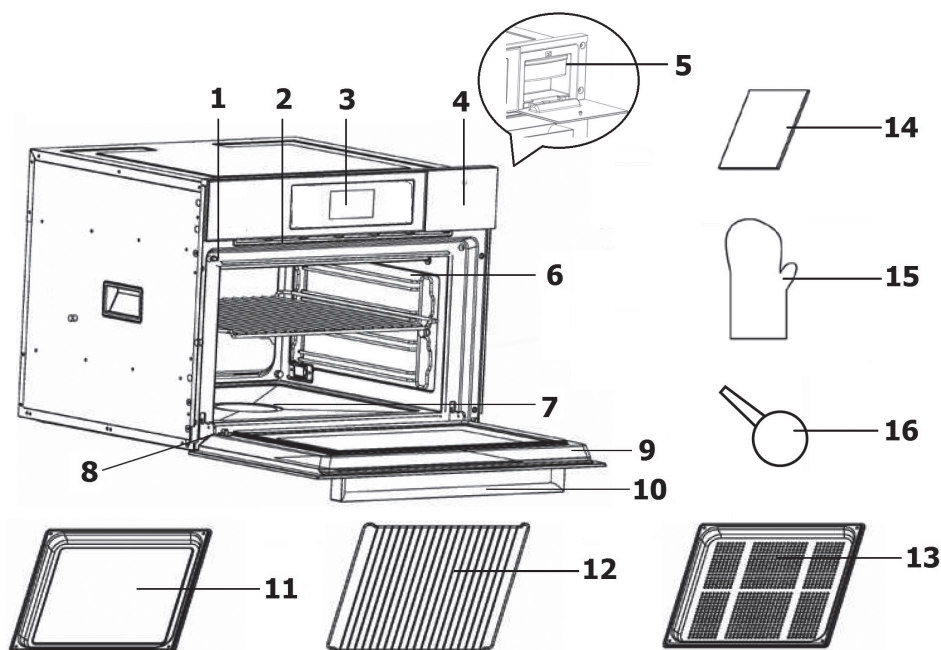
4. Product Specification

Model	RSG-880A	RSG-R50G
Rated Voltage	220-240V~ 50/60Hz	
Rated Power	2,100W	
Product Dimension (W x D x H) mm (Approx.)	595 x 550 x 455	
Cavity Size (W x D x H) mm (Approx.)	470 x 410 x 260*	
Water Tank capacity (L)	1.1 (MAX)	
Net Weight (kg)	28.7	

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

5. Product Description

5.1 Product Structure

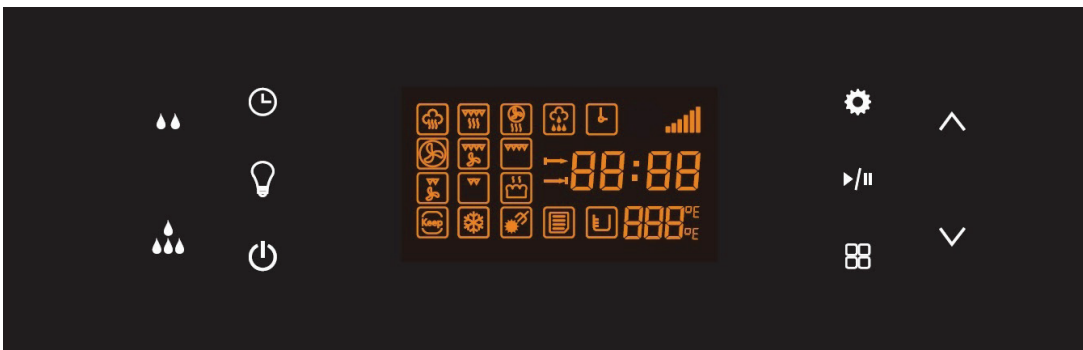


Remarks: The product appearance and color are subject to the actual appliance. Above illustration is for reference only.

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; When oven door is closed, press [Start/Pause] button to resume the appliance.
2	Ventilation vent	Discharge excessive steam remained in the cavity
3	Control Panel	For details see Chapter 5.2 Display and Control panel guide
4	Water tank cover	Press to open, pull out the water tank horizontally











5	Water tank	The place to store clean water. Open the water tank cover to pull out or push back to the appliance
6	Shelf	To hold the grill rack, cooking tray and oil tray
7	Heating element	To evaporate water accumulated in the cavity
8	Droplets tray	To collect water condensed on oven door
9	Oven door	Attention! The door is hot after use, beware to avoid burns
10	Oven door handle	To close and open the oven door
11	Oil tray	To collect oil extracted from cooking food
12	Grill rack	To hold the cooking food when grilling
13	Food tray	To place the cooking food
14	User manual	To introduce the operation, safety notes, cleaning & maintenance information of the appliance
15	Heat insulating gloves	To pick the hot food tray and grill tray after use
16	Water absorber	To absorb water in the cavity or droplets tray

5.2 Display and Control panel guide















Display

Icon	Description	Icon	Description
	Steam		Sterilize
	Steam Grill		Descaling
	Convection and Steam		Menu
	Convection		Clock
	Convection and Grill		Heating status
	Grill		Time display

	Convection and Single-tube Grill		Temperature display
	Single-Tube Grill		Refill indicator
	Ferment		Preset timer indicator
	Keep warm		Pre-set start time
	Defrost		Pre-set finish time

Control panel

Icon	Button Name	Description
	Low humidity	Click to select low humidity in Steam Grill () mode
	High humidity	Click to select high humidity in Steam Grill () mode
	Preset/Clock	1. Preset timer; 2. Current time adjustment.
	Oven light	Switch on or off the oven light
	On/Off	1. Turn ON or OFF the appliance; 2. Cancel current setting or cooking mode.
	Multi function	1. During operation, press to combine different cooking modes under selected time and temperature (3 cooking modes could be combined in one time at most); 2. Confirm the multi function settings.
	Start/Pause	1. Start operation; 2. Confirm a setting; 3. Pause the operation.
	Mode	1. To open the cooking mode selection; 2. To select different cooking modes; 3. To check the settings of Multi function cooking mode.
	"Up"	1. Select different cooking modes; 2. Increase value in time or temperature setting.
	"Down"	1. Select different cooking modes; 2. Decrease value in time and temperature setting.

5.3 Operation time of cooking modes

Cooking Mode	Default Time	Default Temperature	Time setting range	Temperature setting range
Steam	20 mins	100°C	0-3 Hours	50-115°C
Steam Grill		180°C		120-250°C
Convection and Steam				40-250°C
Convection				
Convection and Grill				
Grill				
Convection and Single-tube Grill				
Single-tube Grill		30-60°C		
Ferment		40°C		N/A
Keep warm		60°C		30-60°C
Defrost		100°C		N/A
Descaling	48 mins	100°C	N/A	N/A

Note 1. Long press [^] or [v] button to access quick adjustment the time and temperature.

Note 2. Press [^] or [v] button to increase or decrease 1 minutes cooking time setting.

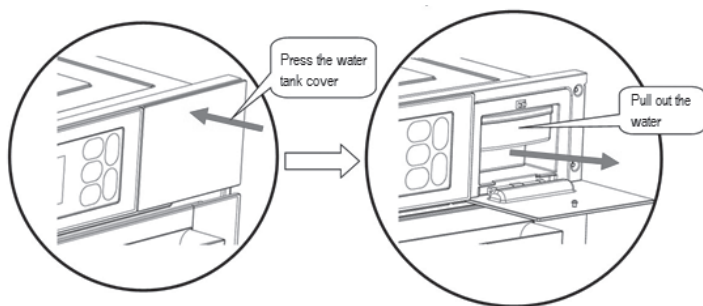
Note 3. Press [^] or [v] button to increase or decrease 1°C cooking temperature setting. If Ferment (🍷) or Defrost (❄️) mode is used, increase or decrease 5°C cooking temperature setting for each press.

6. Operation Instruction

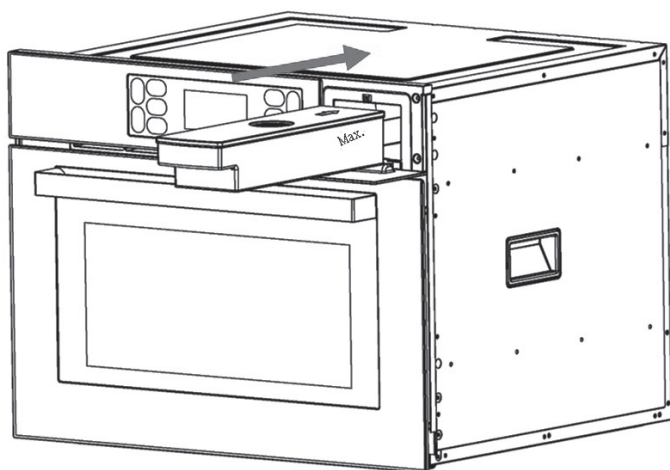
6.1 Water Tank installation

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

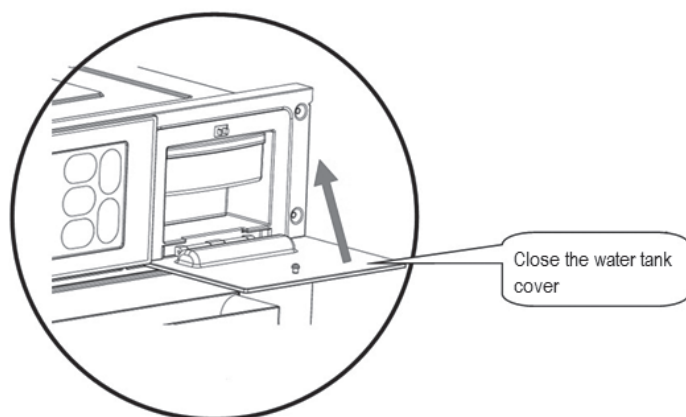
1. Press the water tank cover to open, and pull out the water tank horizontally from the appliance.



2. Open the circle rubber lid and fill the tank to the maximum indicator "MAX". Please use distilled water or purified water. CAUTION! water should not exceed the maximum indicator "MAX" of the tank.



3. Cover the round rubber lid, and insert the tank in bracket. Close the water tank cover after putting back the tank correctly.
4. Close the water tank cover.



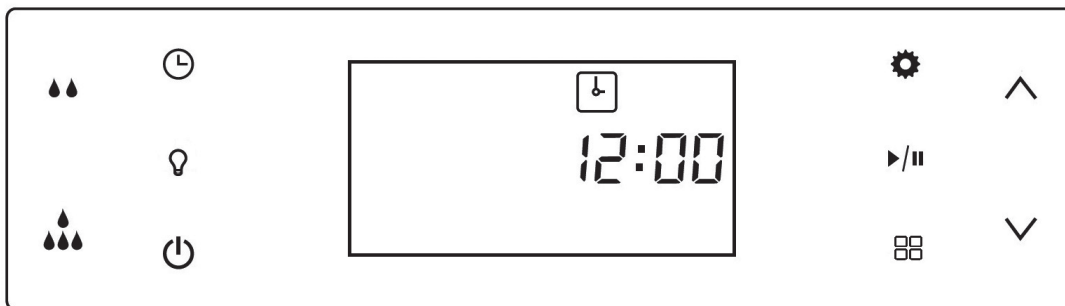
*** Remarks: The above pictures are for reference only, subject to the actual appliance.

6.2 Standby mode

Once connected to the electricity, buzzer will sound “beep” for one time, all the buttons and icons on the display light up for 1 second and [⏻] button will blink, known as standby mode. If the appliance is left idle, [⏻] button will light up after flashing for 30 seconds.

6.3 Selection mode

Under standby mode, press the [⏻] button for 1 second and buzzer will “beep” for one time, known as selection mode, while all accessible buttons will light up. Clock icon (🕒) will show on display with current time 12:00. If the appliance is left idle for 30 seconds, it will turn back to standby mode automatically.



6.4 First Use

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

1. Under selection mode, press [🔲], [^] or [v] button to select Convection and Grill (🔲) cooking mode. Then, press [▶/||] button to confirm.
2. Set the cooking temperature and time at 250°C and 15 minutes respectively, then press [▶/||] button to start the Convection and Grill (🔲) operation. (Note: When operate the oven empty, smoke and smell may appear which is a normal phenomenon.)
3. Once finished, use the appliance again after cooling down.

6.5 Time Setting

Under selection mode, long press [⊕] button for 3 seconds to enter time setting interface. Hour position indicator will blink, press [^] or [v] button to set hour (**This is a 24-hour clock**). Press [⊕] button to confirm and switch to minute setting, minute position indicator will blink. Press [^] or [v] button to set minute and then press [⊕] button again to confirm. Display will show the new current time. Repeat the above procedures if new time setting is needed.

Example: Adjust current time at 3:30 pm (15:30)

1. Under standby mode, press [⊕] button for 3 seconds;
2. Hour position indicator blinks, press [^] until the indicator displays 15, then press [⊕] button to confirm;
3. Minute position indicator blinks, press [^] until the indicator displays 30, then press [⊕] button to confirm;
4. Current time setting is done.







6.6 Function Setting

Example: Set Steam Grill cooking mode at 200°C for 40 minutes




Follow the below procedures to operate:

Cooking mode setting → Cooking temperature setting → Cooking time setting → Operation starts



6.6.1 Cooking mode setting

Under selection mode, press [], [] or [] button to select Steam Grill () cooking mode while () icon blinks. Press [] button to confirm and default cooking temperature will blink on display.



6.6.2 Cooking temperature setting

Press [] or [] button to set desire cooking temperature (200°C in this case), press [] button to confirm and default cooking time will blink on display.

6.6.3 Cooking time setting

Press [] or [] button to set desire cooking time (40 minutes in this case), press [] button to confirm and the operation will start.

6.6.4 Operation starts

During operation, cooking time will be show in descending order, and heating status indicator () will be shown in ascending order according to the progress. When the appliance reaches set temperature, heating status indicator () will show constantly.







6.7 Preset Timer setting

Example: The current time is 3:30 pm (15:30), set Convection cooking mode at 200°C for 30 minutes, then finish at 4:30 pm (16:30).




Follow the below procedures to operate:

Cooking mode setting → Cooking temperature setting → Cooking time setting → Preset Completion time → Operation starts




6.7.1 Cooking mode setting

Under selection mode, press [], [] or [] button to select Convection () cooking mode, () indicator blinks. Press [] button to confirm and default cooking temperature will blink on display.








6.7.2 Cooking temperature setting

Press [] or [] button to set desire cooking temperature (200°C in this case), press [] button to confirm and default cooking time will blink on display.






6.7.3 Cooking time setting

Press [] or [] button to set desire cooking time (30 minutes in this case), press [] button to preset Timer function.

6.7.4 Preset completion time

To set the completion time, press [] or [] button to set hour digit (16 in this case). Press [] button to confirm switching to set minute digit by pressing [] or [] button (30 in this case). Then press [] button to confirm and the operation will start. Display shows current time with preset timer indicator () blinks.

6.7.5 Operation starts

After setting completed, press [] button once to check the starting time, () indicator will blink, while press again to check the preset completion time, () will blink. Press [] button one more time to check the setting of Convection () cooking mode. If the appliance is left idle for around 10 seconds during setting, the appliance will turn back to setting completion interface. To cancel the preset function, switch off the appliance directly.

6.8 Combination of cooking functions

Example: Set Convection cooking mode at 200°C for 30 minutes followed by Steam cooking mode at 90°C for 20 minutes

Follow the below procedures to operate:

Start up the first cooking function → Multi function setting → Cooking temperature and time settings → Operation starts

Note: More cooking modes could be added, but 3 cooking modes at most.

6.8.1 Start the first cooking function

To complete the setting for the first cooking mode, please refer to **Chapter 6.6 Function Setting**. (Set Convection cooking mode at 200°C for 30 minutes in this case)

6.8.2 Multi function setting

Press multi function [⚙️] button during operation, select Steam (☁️) cooking mode by pressing [☐☐], [^] or [v] button. Then press [▶/||] or [⚙️] button to confirm.

6.8.3 Cooking temperature and time settings

Press [^] or [v] button to set cooking temperature of Steam (☁️) function (90°C in this case), press [▶/||] or [⚙️] button to confirm. Then set the cooking time of Steam function (20 minutes in this case). Once finished, press [▶/||] or [⚙️] button to confirm.

6.8.4 Operation starts

Once finish the combination setting, user can repeat the above procedures to add more cooking modes. (3 cooking modes can be combined at most) Heating status indicator (📶) will light up gradually while icon for set cooking modes will blink accordingly. Press [☐☐] button to check the cooking time and temperature of the combination of cooking functions.

7. Cooking Recipes

User can press [☐☐], [^] or [v] button to select recipe function (📖) to access auto cooking recipes. Details are as follow,

Code	Recipe Name	Cooking Mode	Cooking Temperature	Cooking Time (Min.) (Approx.)
H01	Steam Shrimp	Steam	95°C	15
H02	Chicken	Steam	110°C	20
H03	Steam Fish	Steam	100°C	15
H04	Steam Egg	Steam	100°C	12
H05	Steam Vegetables	Steam	80°C	15
H06	Pizza	Convection	200°C	20
H07	Grill Chicken Wings	Convection	200°C	18
H08	Grill Ribs	Convection	200°C	25
H09	Grill Whole Chicken	Convection	200°C	40
H10	Grill Cheese and Potato	Convection	200°C	10
H11	Grill Fish	Convection and Steam	200°C	15
H12	Grill Green pepper and Beef	Convection and Steam	200°C	12
H13	Grill Garlic Bread	Convection and Steam	200°C	12
H14	Steamed Baked Potato	Convection and Steam	200°C	15
H15	Apple Pork Fillet	Convection and Steam	200°C	20

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. Always pay attention to the food during cooking to avoid food burns.
4. When cooking, 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. Never rub the glass with water during operation or just after use, otherwise the glass may crack.
5. 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.
6. Do not remove the food during operation; otherwise the food may not be heated up adequately.

8. Troubleshooting

The phenomenon below is normal conditions:

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.
Voltage fluctuation will influence cooking time and performance	When voltage fluctuates, the appliance can still function normally. But with the influence of high or low voltage, output power will be higher or lower respectively, affecting the cooking time and performance.

Check the following if the appliance does not work:

- If power cord 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:

- If either of the following three conditions to be met, it is normal for exhaust fan to continue working for approx. 3 minutes after operation, discharging heat in the oven cavity.
 - Working time of Convection and Grill (🔥) mode is longer than 3 minutes;
 - Steam-related cooking mode is used;
 - Cooking time is over or the appliance is switched off during operation.
- Suggested minimum working time is 5 minutes.
- If oven door is open during operation, the operation will be paused immediately; when the door is closed again, repress [▶/||] button to resume the operation.

Troubleshooting

Phenomenon	Possible cause	Solution
Display does not light up	1. The appliance is not connected to power supply 2. Power cord is damaged	1. Connect to the electricity (Power plug with fuse) 2. Contact Shun Hing Electric Service Centre Limited to check and repair
Abnormal indication on the display	1. Display damaged 2. PCB damaged	Contact Shun Hing Electric Service Centre Limited to check and repair
Water or steam leakage from oven door	1. Door is not closed tightly 2. Door rubber sealing damaged	1. Close the door correctly again; 2. Contact Shun Hing Electric Service Centre Limited to check and repair
Gas leakage from oven door	1. Door rubber sealing is not installed correctly 2. Door hook is damaged	Contact Shun Hing Electric Service Centre Limited to check and repair
Oven light is not lit	1. Oven light is damaged 2. Main PCB malfunction	Contact Shun Hing Electric Service Centre Limited to check and repair
Exhaust fan malfunction	1. Fan motor is damaged 2. Main PCB malfunction	Contact Shun Hing Electric Service Centre Limited to check and repair
Button failure	1. Control panel malfunction 2. PCB damaged	Contact Shun Hing Electric Service Centre Limited to check and repair
No steam	1. Hose is folded, blocked or damaged 2. Steam generator is damaged; 3. Waterflood system is improperly sealed	Contact Shun Hing Electric Service Centre Limited to check and repair

If error codes are found on the display, check the following table carefully and follow the solutions before repairing.

Error Code	Cause	Solution
E01	Cavity high temperature protection (Temperature in the cavity is higher than protection value)	Stop the operation, open the oven door for 8-10 minutes and restart the operation.
E02	Evaporator high temperature protection (Temperature in evaporator is higher than protection value)	Stop the operation, wait for 8-10 minutes and restart the appliance.
E03	Cavity low temperature protection (The appliance works for 3 minutes under 35°C continuously)	Check if drain water cover in the cavity is well installed, otherwise, plug it and restart the operation. If the situation continues, contact Shun Hing Electric Service Centre Limited to check and repair
E04	Evaporator low temperature protection (The appliance works for 3 minutes under 35°C continuously)	Contact Shun Hing Electric Service Centre Limited to check and repair
E05	Sensor connection failure (Cavity or evaporator sensor open circuit)	Contact Shun Hing Electric Service Centre Limited to check and repair
E06	Malfunction of sensor (Cavity or evaporator sensor short circuit)	Contact Shun Hing Electric Service Centre Limited to check and repair

9. 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 and Engineering Co., Ltd. at 2861 2767.

10. 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 following spare parts and consumable parts such as power cord, water tank, oven door, enclosure, food tray, grill rack, oil tray, water absorber 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.



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

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

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

電話：2406 5666

圖文傳真：2408 0316

網址：<http://www.shesc.com/zh>

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

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

Customer Service Centres:

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

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

22/F, Parkview Centre, 7 Lau Li Street, Tin Hau, Hong Kong

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

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：<http://www.shesc.com/zh>

For the latest information of Hong Kong and Macau service center, please visit <http://www.shesc.com/en>