

**Rasonic**  
樂信牌

**RSS-B351CG**

陶瓷蒸燉湯煲 Ceramic Stewing and Soup Pot



僅供家庭使用  
For household use only

## 使用說明書 OPERATION MANUAL

- 在使用本產品前，請仔細閱讀本說明書，閱讀後小心收藏，以備日後查閱。  
Please read the operation manual carefully before using. Keep it in a safe place for future reference.
- 本說明書中的圖示可能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陶瓷蒸燉湯煲，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

1. 使用本產品前，請仔細閱讀相關的說明。不遵循或忽視這些安全注意事項，有可能導致火災、觸電或個人傷害。
2. 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，插座亦必須接駁地線。
3. 切勿在以下環境使用本產品：
  - 潮濕或接近水源的環境
  - 靠近熱源及火源(如焗爐及電磁爐等)
  - 不平穩或承托力不足的表面上
  - 易燃物料或不耐熱物品附近(如地毯、塑膠、枱布、窗簾及毛巾等)

### 4. 注意！本產品不宜烹調以下食材：

- 煉製品〔魚漿製品等〕或豆腐、麵類、薏米、燕麥片等食材，因為此等食材會於加熱過程中膨脹；
- 快速產生氣泡的食材(如蘇打)；
- 含大量油脂的食材；
- 含大量澱粉的食材；
- 加熱過程會起泡的食材(如果醬)；
- 連包裝袋一併加熱的食材。

另外，本產品亦不適宜用於烹調青菜、蕃茄或豆類等薄皮、有衣且容易浮起的食材，與及使用烹調紙／鋁箔紙／保鮮膜的料理(建議食譜內的料理除外)。

5. 主機內鍋必須預留足夠空間容納蒸氣及氣泡，以防止食物溢出。如注水太多或超出“煮MAX”水位線，有可能引起大量水份溢出或蒸氣噴出而造成其他危險。
6. 切勿與其他高功率的電器共用同一插座，以免電力負荷過重。另外，必須確保產品的額定電壓是否與當地的電壓相符。
7. 使用過程中或會有水點由玻璃蓋邊沿濺出，切勿將本產品置於其他電器或電源拖板附近使用，以免引致火災、觸電或個人傷害。
8. 使用前，須確保玻璃蓋已完全關上，以防止水濺出或大量蒸氣噴出，或導致產品不能正常運作及產生危險；用戶亦須確保機體表面、電源接駁位及插頭已充分擦乾，以免造成危險。
9. 確保電源線與電源接駁位已徹底連接，否則，會因接觸不良導致電源線過熱或損壞。
10. 切勿使用外置計時器或遙控系統操作本產品，以防短路及自燃等危險。
11. **警告！** 在使用過程中或剛沸騰後，切勿靠近玻璃蓋或觸摸機體表面，避免大量水蒸氣從蒸氣孔噴出，造成燙傷。
12. 本產品設有防乾燒功能。在沒有盛水情況下運作，如機內溫度到達或超出保護值，本產品會自動關機。若產品曾乾燒，先關掉產品及拔掉電源插頭，待其冷卻15分鐘後才可再次使用。  
**警告：**防乾燒功能屬安全保護裝置，切勿依賴此功能關機。
13. 切勿於運作中途打開玻璃蓋，否則沸騰的水會濺出引致燙傷。如需打開玻璃蓋，建議先取消有關加熱功能或關掉產品。打開時，小心灼熱蒸氣孔及玻璃蓋有熱水滴落。
14. 完成烹調後，小心打開玻璃蓋，避免凝聚水珠從玻璃蓋或焗盅掉落到控制面板或電源接駁位置。避免被蒸氣燙傷，可使用隔熱手套。
15. 完成烹調後，機內仍有大量水氣，玻璃蓋會有水珠(倒汗水)凝聚，此乃正常現象。為避免被餘熱灼傷，先關掉產品及拔掉電源插頭，靜候數分鐘後再打開上蓋，切勿接觸產品或其發熱板。

16. 操作時或打開玻璃蓋時，注意冒出的蒸氣，避免燙傷。如需檢查食物，建議使用長把手的用具。
17. 當主機內鍋沒有水時，請勿啟動本產品。若出現乾燒情況，請加水入鍋內或拔出電源插頭。
18. 切勿使燉盅承受太大的溫度變化(例如：用明火加熱燉盅或將灼熱的燉盅放在雲石面上或冷水中)，否則可導致燉盅因冷縮熱脹而爆裂。
19. 切勿使用本產品烹煮酸或鹼類食物，以免腐蝕本產品的燉盅或內鍋表面。
20. 切勿讓本產品在無人看管或內鍋沒有水的情況下運作。
21. 燉盅屬易碎物品，請小心使用，避免碰撞或從高處跌落而造成損毀。
22. 烹調時及剛完成烹調後，切勿立即接觸本產品或其發熱板，避免被餘熱灼傷。
23. 若有兒童在旁，須加倍小心使用本產品及看管兒童，以確保他們不會把本產品當作玩具。切勿讓兒童單獨使用、清潔及進行保養，並將本產品及其電線置於遠離他們可能觸及的地方。
24. 使用本產品時，切勿用任何物件覆蓋本產品表面或遮擋蒸汽口，以免造成產品故障、變形或變色。
25. 運作過程中，切勿打開主機上蓋、移動或搖晃本產品。否則，有可能引致大量蒸氣噴出而造成燙傷或其他危險。
26. 使用過程中或會有大量蒸氣從蒸汽口中排出，切勿將手、面或身體靠近，亦不要將機體貼靠牆壁或傢具使用。
27. 切勿將機身、電源線或插頭浸入水中，或被水濺濕，以免影響本產品的安全性能及可能構成觸電危險。使用前，必須確保插頭已充分擦乾。
28. 小心使用電源線，不可在電源線上放置重物或夾住電源線；不可改裝或用力拉扯或扭曲電源線；在拔出或插入插頭時，應手握穩插頭，並確保將電源線與產品本身及電源插頭座已接駁良好。否則可能會引致危險。
29. 切勿在電源線纏結的情況下使用本產品，或將電源線懸掛在桌子、櫥櫃的邊緣或讓它接觸發熱的表面，否則會加快電源線的損耗。
30. 使用後或長期不使用時，請拔下插頭，以免因絕緣老化而引致漏電及觸電危險。切勿以濕手接觸、插上或拔除插頭，否則有可能引致觸電。
31. 經常清理插頭上的塵埃，保持本產品清潔及不沾油污，特別是插頭的鐵片位置，以免引起火災的發生。
32. 請先拔出電源插頭，待本產品冷卻後才進行移動和清潔。
33. 切勿將本產品用於建議烹飪以外的其他用途。(否則，本產品有可能發生故障或危險。)
34. 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。
35. 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。
36. 經常檢查產品、燉盅、電源線及插頭。如發現任何損毀，或曾經跌落，為避免危險，應立即停止使用，並聯絡信興電器服務中心有限公司進行檢查及維修。
37. 切勿擅自改裝產品或使用非生產商提供的零件進行修理，否則，可造成危險及維修保養無效。
38. 遵從安全守則及避免釀成意外，如需要維修本產品，請攜同本產品、保修卡及收據到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熱線查詢：2406 5666。

## 2. 保養及日常清潔

1. 清潔前，必須拔除電源插頭，並待產品完全冷卻。
2. 陶瓷燉盅是易碎物品，使用及清洗時，請小心輕放，避免碰撞或讓陶瓷燉盅經常處於高溫狀態。
3. 可用溫水及少量溫和清潔劑清洗燉盅。
4. 切勿用水直接清洗主機外殼，亦避免讓液體流入本產品(特別是電源接駁位)，以免造成故障及危險。
5. 如欲清除食物殘存氣味，可注水入燉盅及內鍋，啟動產品將水煮沸，然後將水倒掉，待冷卻後再用水清洗。
6. 使用後，主機內鍋可能會出現小斑點或變色(如紅色、乳白色或黑色等情況)。這個現象是由於水中所含的雜質引起變化，或因水垢積聚太久所致。水的硬度越大，水垢積聚速度越快。水垢會呈現不同顏色，此乃正常現象，可使用適量檸檬酸協助清洗。
7. 水垢無害，但水垢太多會影響產品的導熱效果。請遵循指示定期清除內鍋的水垢。
8. 清除水垢的方法：
  - 8.1. 注冷水入內鍋至“**放盅前水位**”；
  - 8.2. 將半個切片檸檬放入內鍋(或按每升水20克檸檬酸比例加入)；
  - 8.3. 將水加熱至沸騰後關機，然後浸泡約15分鐘後重啟本產品。重複以上步驟3次後把熱水倒掉；
  - 8.4. 待主體冷卻後，用海綿或軟毛刷洗刷內鍋，然後用清水沖洗過淨；如內鍋仍有水垢殘餘，請重覆以上步驟。
  - 8.5 如清除水垢後，內鍋殘留檸檬味，可注入清水再加熱至沸騰以消除氣味。

**注意！**如須去除檸檬味，可注入清水加熱，然後把熱水倒掉即可。
9. 切勿用汽油、去污粉或粗硬的潔具(如鋼絲刷)清潔。
10. 如發現內鍋、機身或上蓋有污穢，可用濕布抹淨，再抹乾。
11. 切勿使用有毒或含腐蝕性的清潔劑進行清潔。
12. 待產品完全冷卻及清洗後，才能存放入紙箱，然後儲存在乾爽的環境中。

## 3. 產品規格

型號	RSS-B351CG
額定電壓	220-240伏特~ 50/60赫茲
額定功率	600-735瓦
大燉盅容量(升)	3.5
小燉盅容量(升)	0.5
小燉盅數量(個)	4
淨重(公斤)	6.7
產品尺寸(闊x深x高)	336 x 288 x 297毫米

## 4. 控制面板及產品結構

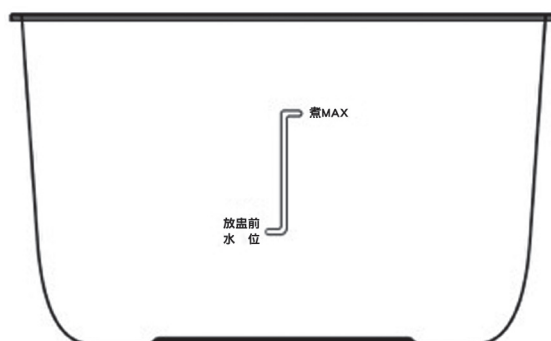
### 控制面板



### 產品結構



### 主機內鍋



註：所有圖片僅作參考之用，尺寸比例或有差異，以實物為準。

功能名稱	預設工作時間 (小時：分鐘)	可調校時間範圍 (小時：分鐘)	每次調校 增加／減少時間	內鍋最高水位線
煲湯	2:00	0:30 – 6:00	30分鐘	煮MAX
燕窩	2:00	0:10 – 3:30	10分鐘	放盅前水位
參茸	4:00	0:30 – 9:30	30分鐘	
快燉	2:00	0:30 – 6:00		
燉湯	2:30	0:30 – 6:00		
蒸煮	0:30	0:10 – 2:00	10分鐘	
蒸飯	1:00	0:10 – 2:00		
快煮	1:30	0:10 – 3:30		煮MAX
預約	2:00	0:30 – 9:30	30分鐘	不適用
保溫	不適用			

## 5. 使用方法

### 首次使用

1. 初次使用時，可能會有新包裝物料的味道，經使用後會逐漸消失。
2. 建議先加入水沸騰以清洗內鍋，待水沸騰後將熱水倒掉，再按以下程序使用。

**注意！**切勿直接於主機內鍋煮飯、粉麵或煲粥；否則，可能引起過熱、溢出或產品故障。

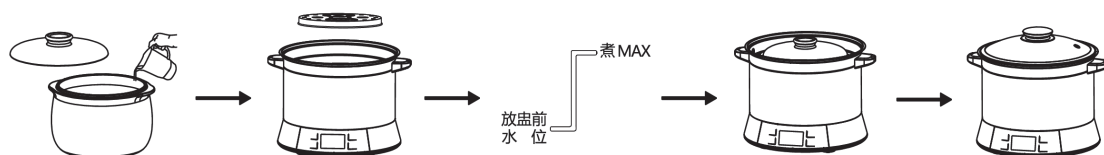
另外，除“煲湯”及“快煮”功能外，其他功能必須將食材放入隨機附送的燉盅或合適的容器內進行烹調。

### 5.1 預備工作

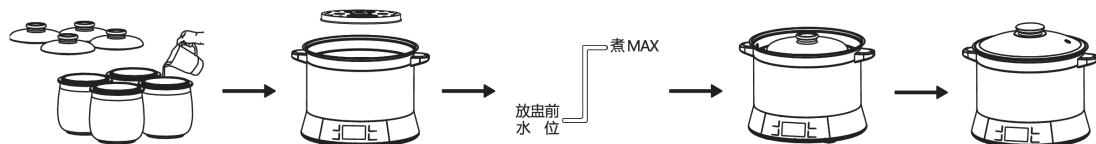
**注意！**使用本產品前，請用水徹底清洗陶瓷燉盅。

#### 甲. 燉煮(參茸、燕窩、快燉、燉湯功能)

##### 大陶瓷燉盅的使用

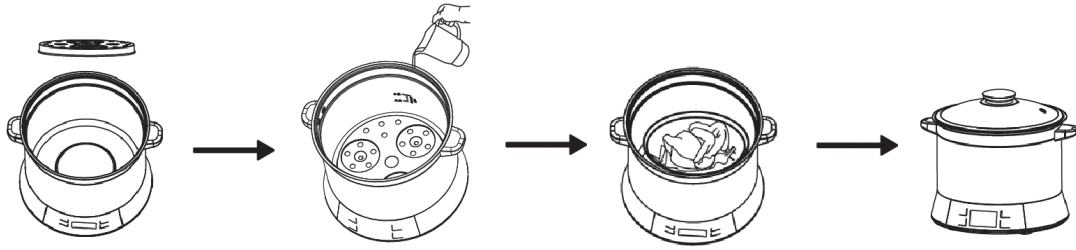


##### 細陶瓷燉盅的使用



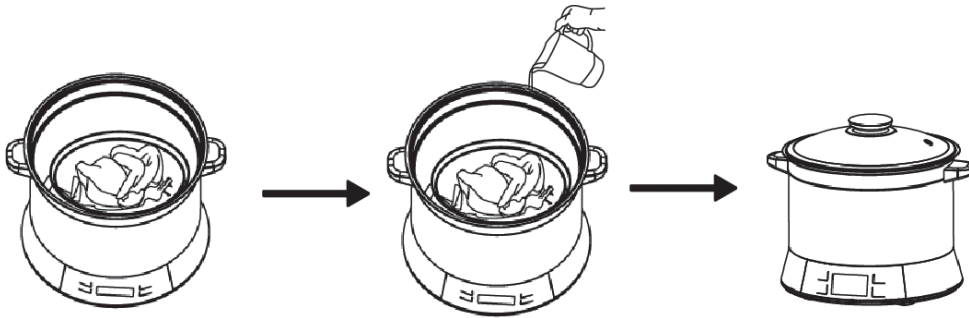
1. 將食材放入陶瓷燉盅，加入適量的水(剛好浸沒食材為佳)，並蓋上陶瓷盅蓋。
2. 將蒸盤放入主機內鍋。
3. 加適量的水入主機內鍋。**注意！不可超過“放盅前水位”位置。**
4. 將陶瓷燉盅放於蒸盤上。
5. 蓋上主機上蓋。

## 乙.蒸煮(蒸煮、蒸飯功能)



1. 將蒸盤放入主機內鍋。
2. 加適量的水入主機內鍋。**注意！不可超過“放盅前水位”位置。**
3. 將食材放在合適的器皿中，再放於蒸盤上。
4. 蓋上主機上蓋。

## 丙.煲煮(煲湯及快煮功能)



1. 將食材放入主機內鍋
2. 加適量的水入主機內鍋。**注意！不可超過“煮(MAX)”的水位線。**
3. 蓋上主機上蓋。

## 5.2 操作說明

1. 接通電源後，產品進入待機狀態，所有功能指示燈亮起及時間顯示“0:00”。
2. 按【功能/取消】鍵選擇所需功能，對應功能的指示燈閃動，顯示屏會顯示該功能的預設工作時間。
3. 如有需要，可按【時間+】及【時間-】鍵調整功能的烹調時間。完成調整後，等候10秒以確認有關功能，產品會自動進入工作狀態。
4. 當完成烹調後，產品會發出“Di Di Di Di”聲，並自動進入保溫狀態，顯示屏會顯示【-:-】。

**注意！** 1. 如運作過程中或保溫過程中水份完全蒸發，產品會發出“Di Di Di Di”提示音，並會於40秒後轉為關機狀態，顯示屏會顯示“OFF”字樣。用戶仍希望加長烹調或保溫時間，請於乾水後40秒內重新加水入主機內鍋，否則，產品會進入關機狀態，用戶須重新選擇運作功能。

2. 如不需保溫功能，可按【功能/取消】鍵取消。



### 5.3 預約功能(預約開始工作時間)

請按**章節5.1預備工作**的指示放置好食物，再按以下步驟調校理想的預約時間。

注意：容易變質的食物不建議設定過長預約時間，避免食材變質。

例子：預約6小時後開始4小時煲湯功能

- 接通電源，產品進入待機狀態，所有功能指示燈亮起及時間顯示“0:00”。
- 按【**預約**】鍵，顯示屏的“**預約**”字樣閃動並顯示預設時間“2:00”。按【**時間+**】鍵調校預約時間至“6:00”。
- 按【**功能/取消**】鍵選擇“**煲湯**”功能，對應功能指示燈閃動，“**預約**”字樣亮起，並顯示預設的烹調時間“2:00”。按【**時間+**】鍵調校烹調時間至“4:00”。
- 完成後，等候10秒以確認有關功能，產品會自動進入工作狀態。
- 6小時後，產品會開始進入4小時的“**煲湯**”工作，直至煲湯功能完成。產品會發出“Di Di Di Di”聲，並自動進入保溫狀態。此時，顯示屏會顯示“-:-”。
- 本產品會一直保溫直至主機內鍋的水完全蒸發，然後發出“Di Di Di Di”聲，並於40秒後轉為關機狀態，顯示屏會顯示“OFF”字樣。**

### 5.4 保溫功能

- 本產品於完成烹調後，將自動進入保溫狀態，但沒有預設的保溫完結時間，產品會一直保溫直至機體內鍋的水完成蒸發。產品會發出“DI DI DI DI”聲，並於40秒後轉為關機狀態，顯示屏會顯示“OFF”字樣。
- 用戶可按【**功能/取消**】鍵選擇“**保溫**”功能，並等候10秒以確認有關功能。如不需要保溫時，可按【**功能/取消**】鍵取消保溫功能，並拔出電源插頭。
- 建議“**蒸飯**”不要保溫過長時間，以免米飯變質(如變濕或結塊)。
- 切勿將易變質的食物保溫過長的時間，否則可能導致食物變味。

### 5.5 取消功能

如需取消運作，請於選定功能後(即所選功能箭咀停止閃動後)，按【**功能/取消**】鍵，產品會回到待機狀態。

## 6. 故障排除

如出現以下的異常情況或故障，應立即停止使用本產品，並將本產品送往信興電器服務中心有限公司進行檢查及維修。

- 電源線或電源插頭異常發熱。
- 稍微屈曲電源線，產品即時出現斷續斷電的情況。
- 產品異常發熱，或發出燒焦的味道。
- 當接觸產品的外殼，有感覺到觸電情況。
- 部分時間無法自行斷電。
- 產品出現漏水情況。

## 7. 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透過電子郵件發送致客戶，如有需要，請致電信興電工工程有限公司：2861 2767

## 8. 售後服務

1. 用戶自購買起一年內，若產品在正常使用的情況下發生故障，本公司將提供免費維修服務。保修範圍不包括修理或更換損耗性零件，經更換後之任何損壞零件，將歸信興電器服務中心有限公司所有。如不當使用本產品，或作(半)商業用途，或未依照使用說明書操作，維修保養將無效，本公司將不會承擔任何損壞的維修及賠償。
2. 用戶必須於維修時出示購買／換購單據及蓋有銷售點／換購中心印章的保修卡(印在包裝盒上，必須剪下保留)，如有任何疑問，請致電信興電器服務中心有限公司熱線查詢：2406 5666。

Thank you for choosing Rasonic ceramic stewing and soup pot. Please read the operation manual carefully before use and keep it for your future reference.

## Table of Contents

1. Important Safeguards
2. Maintenance and Daily Care
3. Product Specification
4. Control Panel and Product Description
5. Operation Instructions
6. Troubleshooting and Treatment
7. Special Avowal
8. After Sales Service

## 1. Important Safeguards

1. Please observe the following safety precautions when using the appliance. Failure or negligence in following these safety precautions could cause fire, electrical shock or injury.
2. Before connecting to the power, make sure the rated voltage on the appliance corresponds to the local voltage. Make sure the appliance is connected to power socket with grounding.
3. Do not operate the appliance in the following places:
  - Humid environment or near water sources
  - Near heat and fire sources (such as electric oven and induction cooker etc.)
  - Unstable and insufficient support surface
  - Near inflammable or non-resistant to heat objects (e.g. carpet, plastic, table cloth, curtain and towel etc.)
4. **WARNING!** Avoid cooking the following types of foods by using the appliance,
  - Pasty foods (liquid-absorbing spongy foods, etc) or stewing items that swell when heated, such as bean curd, noodles, pearl barley, oatmeal;
  - Cooking that use ingredients that suddenly foam up, like baking soda;
  - Cooking that uses much oil;
  - Cooking that uses starchy ingredients, such as the base for curry or stew;
  - Ingredients with bubble, such as jam, cranberry sauce, apple sauce, rhubarb;
  - Cooking that requires package bags containing food to be heated in the cooker.

Besides, the appliance is not suitable to cook vegetables and beans with thin skins which can float up, such as greens, tomatoes, food containing chunky ingredients, and cook that uses cooking sheets, aluminum foil, or plastic wrap. (Except for the ingredients described in the recipe)
5. Sufficient room must be reserved for steam or air bubbles generated, and amount of water should not exceed the maximum water level of the main body pot “煮 MAX”. Otherwise, the water and steam may spill out during operation and cause dangers.
6. To avoid overload or danger, do not connect the appliance in the same power socket with other high power consumption appliances. Also, make sure the rated voltage on the appliance is same as the local voltage.
7. Water may splash out from the edge of glass lid during operation. To avoid fire, electrical shock or injury, do not operate the appliance next to other appliances or electric socket extension
8. Before operation, make sure the glass lid is closed tightly to prevent water from splashing out or steam discharging; otherwise, the appliance may not function properly or cause hazards. Make sure the main body enclosure, power connector and plug are dry before use.
9. Make sure the power cord and the power connector are well connected before use; otherwise, it may overheat the power cord or cause damage due to contact failure.
10. The appliance is not intended to be operated by means of an external timer or separated remote control system, as to prevent short-circuit or other flammable hazards.
11. **WARNING!** Do not open the glass lid during operation or right after use, as massive steam will come out from the steam hole, only by doing so can prevent steam burn.
12. The appliance equipped with boil-dry protection system. If water inside the pot completely evaporated or temperature exceeds the protection level, the appliance will be automatically switched off. If the appliance was boiled dry once, switch off and lift the main body from the power base and cool down 15 minutes before reuse.
 

**CAUTION:** Boil-dry protection is the device for protection. Do not rely on this function to switch off the appliance.
13. Do not open the glass lid during operation, otherwise, the boiled water may spill out and cause burns. If necessary, stop the operation or switch off the appliance. And, be careful of the hot steam and hot water droplets dripping from the glass lid when open the glass lid.
14. Open the glass lid carefully after operation. Avoid condensed water droplets dropping from the glass lid or stewing mug onto the control panel or power connector. To avoid scalding by hot steam, make use of oven mitts.

15. After cooking, a lot of vapor and water droplets will remain inside the body and the glass lid, which is a normal phenomenon. To avoid burns by residual heat, do not touch the appliance or the heating plate when using and residual heat. Switch off the appliance and unplug the power plug, wait for a few minutes before opening the glass lid.
16. Beware of hot steam that comes out of the appliance during operation or when open the glass lid. Always use kitchen utensils with long handles when checking the food inside.
17. Do not switch on the appliance when there is no water in the main body. If over heating occurred, add water into the main body or unplug the power.
18. Do not let the stewing mug withstand big temperature difference. (For example: Heat the stewing mug with fire or put the hot stewing mug on a marble surface or into cold water), otherwise the stewing mug may crack because of thermal expansion and contraction.
19. To prevent main body pot and stewing mug corrosion, avoid cooking any substance that is acidic or alkaline.
20. Never leave the appliance unattended when in use or operate without water.
21. The ceramic stewing mug is a kind of fragile ware. Use it carefully. Do not hit the stewing mug or drop it from a high place to avoid damage.
22. To avoid getting burned, never touch the stewing mug and its inner pot which are subject to residual heat right after use.
23. Great care is necessary in using the appliance, especially near children. Children should be supervised to ensure that they do not play with the appliance. Also, children without adult supervision should not operate the appliance. Keep them away from the appliance and its power cord.
24. To avoid appliance malfunction, deformation or discoloration, do not cover the appliance or steam vent by any object when using the appliance.
25. Do not open the main body lid, move or shake the appliance during operation as to avoid massive steam emission resulting in burns or other hazards.
26. The steam vent is very hot during operation. Do not get close or touch the main body lid or the steam vent with bare hand, face or body. Also, do not operate the appliance when next to wall or furniture.
27. To prevent electric shock and fire, never immerse the main body, power cord or plug in water or let them wet. Make sure the plug is dry before use.
28. Handle the power cord with care. Do not place heavy objects on the power cord. Never clip, modify, stretch or twist the power cord. Do not grasp the power cord but the plug itself when plug in or unplug the appliance. Ensure that the power plug fits all the way into the appliance socket. Fail to do it may cause electric hazard.
29. Do not operate the appliance when the power cord is tangle or hang over the edge of a table, counter-top or let it touch any hot surface. It may cause power cord damage.
30. Disconnect the power plug when the appliance not in use for long time, preventing electric leakage and electric shock due to insulation degeneration. Do not touch, plug or unplug the appliance by wet hands which can result in electric shock.
31. Always wipe off any dust from the power plug and clean the appliance, make sure it is not oily, especially on the pins such to prevent fire from happening.
32. Unplug the appliance from the socket and let the appliance cool down before moving, cleaning and repairing.
33. Do not use the appliance for purposes other than cooking. (If the appliance is not used for cooking, it may cause malfunction and hazard.)
34. The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
35. The appliance is intended to be used in household or similar environment such as staff kitchen areas in shops, offices and other working environments. Do not use it outdoors.
36. Always check the condition of the appliance, stewing mug, power cord and plug. To avoid hazard, stop using the appliance immediately if the appliance is damaged or dropped. Contact Shun Hing Electric Service Centre Limited for checking and repairing.

37. Do not use, replace or assembly any parts which is not produced under authorization, otherwise, the warranty becomes invalid.
38. To comply with safety regulations and avoid hazards, if repair is needed, present the official invoice, warranty card with the appliance for repair service and contact Shun Hing Electric Service Centre Limited hotline at 2406 5666. Address can be found at the back page of the manual.

## 2. Maintenance and Daily Care

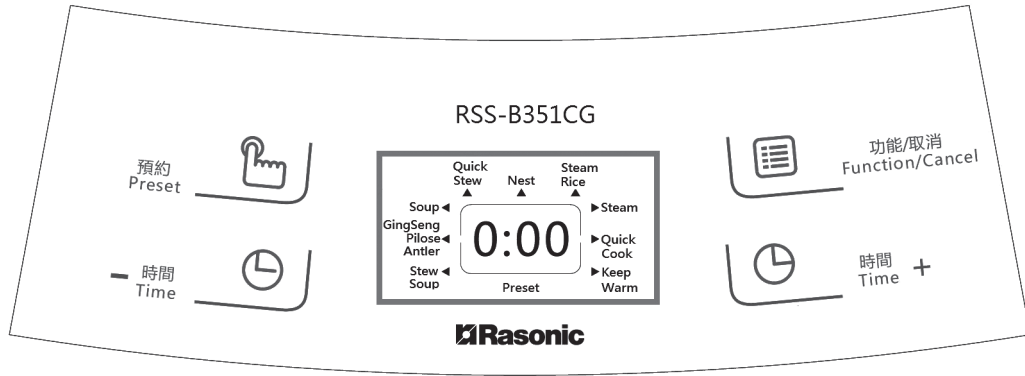
1. Before cleaning, unplug the appliance and let it cool down completely.
2. Ceramic stewing mug is a kind of fragile ware, handle with care and do not place in high temperature environment for a long time.
3. Use warm water with mild detergent together to clean the ceramic stewing mugs.
4. To avoid malfunction and dangers, do not clean the main body with water directly or let water penetrate inside the main body, especially the appliance socket and connector.
5. To remove the odor, add some water to the ceramic stewing mug and the inner pot, turn on the appliance until water boiled. Pour out the water and wait until the appliance cool down completely. Then wash it with water.
6. After use, some color spots or discolor (e.g. red, milky, black, etc) may appear in the inner pot. It is because of the impurities contained in water or the accumulated scale. The harder the water, the faster the scale will build up. Scale appears in different colors. It is a normal phenomenon and which can be descaled by using moderate citric acid.
7. Scale is harmless, but too much scale will affect the operation of the appliance. To avoid, descales the appliance regularly.
8. Descaling by the following methods:
  - 8.1 Fill cold water to the lower water level (放盅前水位);
  - 8.2 Put halved sliced lemon in the pot (Or follow the ratio to add 20g citric acid per 1L water);
  - 8.3 Plug the appliance with power source and let the water boil once. After boiled, let the appliance cool down for 15 minutes. Switch on the kettle again and repeat the boiling process for 3 times;
  - 8.4 Empty the water and clean the interior part with a sponge or soft brush, then rinse with clean water;
  - 8.5 Add water to boil again and then empty the appliance to clear the smell; and
9. Never clean the appliance by using gasoline, cleanser or harsh cleaning tools (e.g. metal brush).
10. If dirt is attached on the heating plate, main body or lid, use a damp cloth to clean and wipe them dry.
11. Never use poisonous or corrosive detergent for cleaning.
12. Always let the appliance cool down completely before storage. Put it in a paper box and store in a dry environment.

## 3. Product Specification

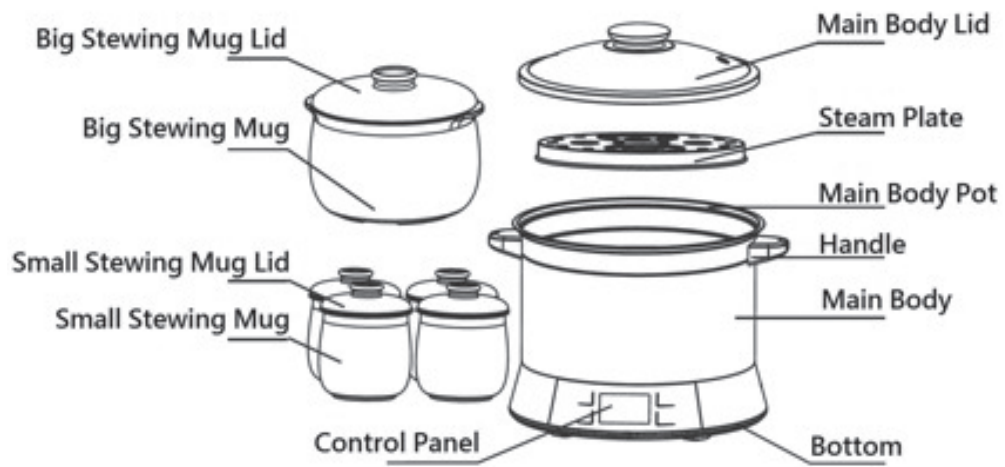
Model	RSS-B351CG
Rated Voltage	220-240V ~ 50/60Hz
Rated Power	600-735 W
Capacity (L) (Big Stewing Mug)	3.5
Capacity (L) (Small Stewing Mug)	0.5
No. of small stewing mug (pcs)	4
Net Weight (kg)	6.7
Product Dimension (W x D x H)	336 x 288 x 297 mm

## 4. Control Panel and Product Description

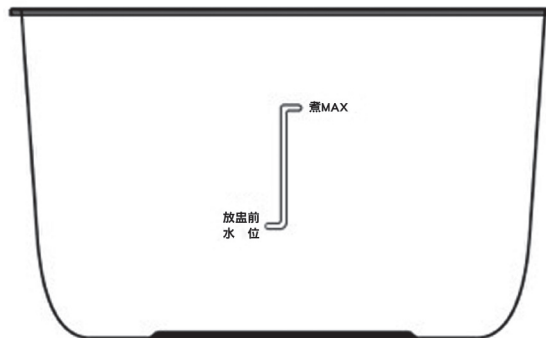
### Control Panel



### Product Description



### Inner Pot



Remark: The above illustrations are for reference only and subject to the actual appliance.

Function	Default operating time (Hour: Minute)	Adjustable operating time (Hour: Minute)	Time interval increase or decrease per press	Inner pot water level reference
Soup (煲湯)	2:00	0:30 – 6:00	30 Mins	煮MAX
Nest (燕窩)	2:00	0:10 – 3:30	10 Mins	The lower water level (放盅前水位)
Gingseng Pilose Antler (參茸)	4:00	0:30 – 9:30	30 Mins	
Quick Stew (快燉)	2:00	0:30 – 6:00	10 Mins	
Stew Soup (燉湯)	2:30	0:30 – 6:00		
Steam (蒸煮)	0:30	0:10 – 2:00	30 Mins	
Steam Rice (蒸飯)	1:00	0:10 – 2:00		
Quick Cook (快煮)	1:30	0:10 – 3:30	10 Mins	煮MAX
Preset (預約)	2:00	0:30 – 9:30	30 Mins	N/A
Keep Warm (保溫)	N/A			

## 5. Operation Instructions

### Before First Use

1. When the unit is new, it may have smell due to the new packing. The smell will gradually disappear with time.
2. It is recommended to clean the inner pot by boiling water. After boiled, empty the inner pot and follow the procedures below to operate.

**CAUTION!** The appliance is not to be used for cooking rice, noodle and porridge inside the inner pot. Otherwise, it may overheat, leak or cause malfunction.

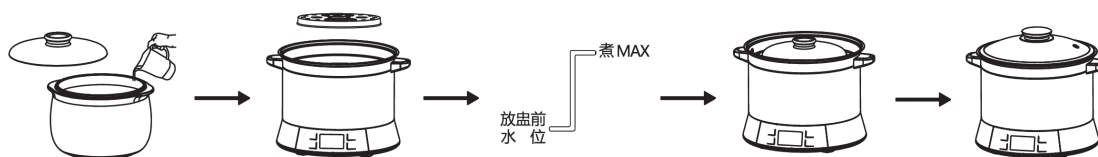
All ingredients must be put into the stewing mug for cooking unless using “Soup (煲湯)” or “Quick Cook (快煮)” functions.

### 5.1 Preparation

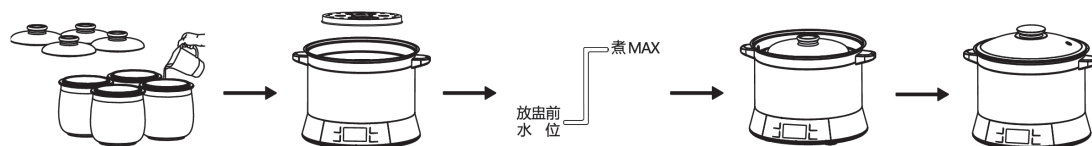
**CAUTION!** Clean the stewing mug by water before operation.

#### A. Stewing (Gingseng Pilose Antler, Nest, Quick Stew & Stew Soup functions)

##### Big Stewing Mug



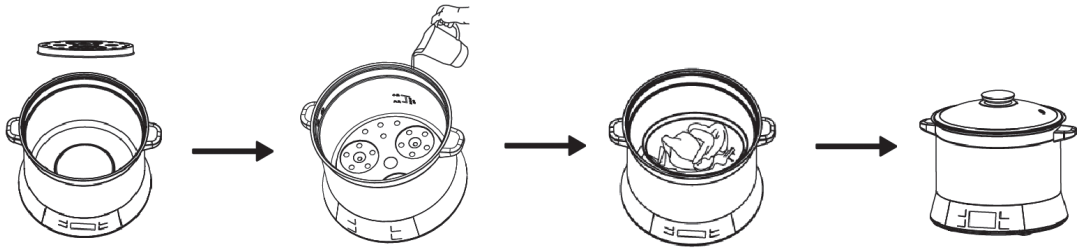
##### Small Stewing Mug



1. Place all ingredients into the stewing mug and add moderate water (slightly immersion all ingredients is optimum), then cover the stewing mug lid.
2. Place the steam plate into the inner pot.
3. Add moderate water into the inner pot. **Attention! Water should not exceed the lower water level.**
4. Put the stewing mug on the steam plate.
5. Close the main body lid.

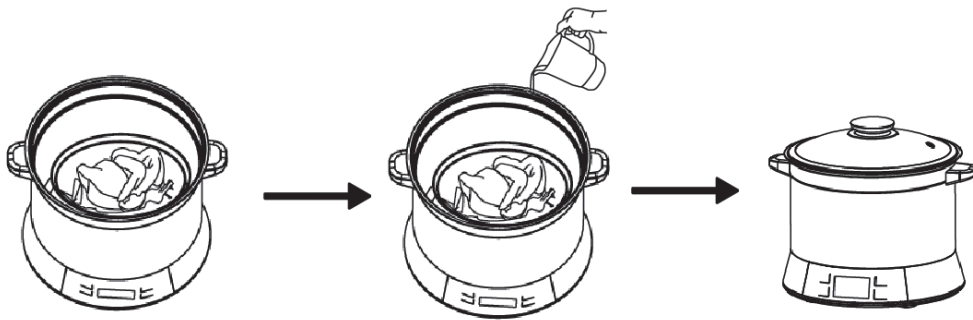


## B. Steam Cooking (Steam & Steam Rice functions)



1. Place the steam plate into the inner pot.
2. Add moderate water into the inner pot, which water should not exceed the lower water level “**放置前水位**”.
3. Place the food with appropriate utensil on the steam plate.
4. Close the main body lid.

## C. Boiling (Soup & Quick Cook functions)



1. Put all ingredients into the inner pot.
2. Add moderate water into the inner pot. **Attention! Water should not exceed the maximum water level “**煮(MAX.)**”.**
3. Close the main body lid and start the operation.

## 5.2 Function Selection

1. After connecting the power, all function symbols will light up and the display will show “0:00”, known as standby mode.
2. Press [Function/Cancel] key to select desired function, function indicators will flash accordingly and default operation time will show on the display.
3. Users can press the [Time +] or [Time -] key to adjust desired operation time. Once selected, wait for about 10 seconds to start the operation. Remaining time will be shown in descending order.
4. When the operation completed, “Di Di Di Di” sound will emit and the appliance will change to keep warm mode automatically. “--:-- --” will show on display.

**CAUTION:** 1. The appliance will automatically turn off if water inside the inner pot evaporated during operation or keep warm mode, “Di Di Di Di” sound will emit and the appliance will turn off automatically after 40 seconds. “OFF” will be shown on display. To extend the cooking time, add moderate water into the inner pot to avoid water evaporated or the appliance will turn off by overheat protection, otherwise, the appliance will be shut off and user need to select desired function again.

2. If keep warm function is not necessary, press the [Function/Cancel] key.

### 5.3 Preset function (The time to start the operation)

Refer to **Chapter 5.1 Preparation**, place the food into the inner pot and follow the steps below to adjust the desired preset time.

Note: Perishable foods are not recommended for long preset time as to avoid deteriorating the ingredients.

For example: Preset 4 hours **"Soup (煲湯)"** function after 6 hours.

- a. The appliance is under standby mode after connected the power, all function symbols will light up and display will show the time "0:00".
- b. Press the [Preset] key once, the display will show the **"Preset (預約)"** symbol and the default preset time "2:00" will be shown. Press the [Time +] key to adjust the time setting to "6:00".
- c. Press the [Function/Cancel] key to select **"Soup (煲湯)"** function, corresponding indicator will flash and **"Preset (預約)"** indicator will light up. Display will show the default cooking time "2:00". Press the [Time +] key to adjust the cooking time setting to "4:00".
- d. Once finish, wait for about 10 seconds to confirm and start the operation.
- e. After 6 hours elapsed, the appliance will start **"Soup (煲湯)"** function for 4 hours until the operation completed. The appliance will then change to keep warm mode automatically and "Di Di Di Di" sound will emitted. "-:--" will be shown on the display.
- f. **Keep warm mode will start after operation, and "Di Di Di Di" sound will emit until water inside the inner pot evaporated. The appliance will turn off after 40 seconds and "OFF" will be shown on display.**

### 5.4 Keep Warm Function

1. The appliance will change to keep warm mode automatically after the operation completed. It will turn off until the water inside the inner pot evaporated. "Di Di Di Di" sound will emit and the appliance will turn off automatically after 40 seconds elapsed. "OFF" will show on display.
2. Press [Function/Cancel] key and select the "Keep Warm" function. Wait for about 10 seconds to confirm and start the program. If keep warm is not necessary, press [Function/Cancel] key to cancel the keep warm function, then unplug.
3. To avoid steamed rice turning to damp or clamp, limit the keep warm time if possible.
4. Do not warm perishable foods for too long, otherwise, it may generate odor and get deteriorated.

### 5.5 Cancel Function

To cancel a setting or current function, press the [Function/Cancel] key once, the appliance will return to standby mode.

## 6. Troubleshooting and Treatment

If the following situation happens, unplug the appliance immediately. Contact and report it to Shun Hing Electric Service Centre Ltd. for checking and repairing.

1. If the power cord or power plug is abnormally hot
2. If the electricity flows discontinuously when the power cord is bent
3. If the appliance is abnormal hot or if you smell smoke or scorching
4. If you get shocked when touching the appliance
5. If the appliance sometimes does not turn off automatically
6. If water is leaking out from the appliance

## 7. Special Avowal

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

## 8. After Sales Service

1. For any defect, in the judgment of technician from Shun Hing Electric Service Centre Limited, caused under normal use, our company is responsible for repairing or replacing any parts of the said electrical appliance free of charge within one year guarantee period commencing from the date of purchase. Any defective part which has been replaced shall become our property. Warranty service does not cover the repair or replacement of consumable parts. If the appliance is used improperly, for commercial (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 card (**printed on packing box, and must be saved it for future reference**) with the chop from sales point/redemption center for maintenance. For enquiries, please call Shun Hing Electric Service Centre Limited hotline at 2406 5666.

# 備忘錄

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# 備忘錄

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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.**

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保養及維修 Maintenance and Repair Service:

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Customer Service Centre

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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

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