以 Rasonic 樂信牌

RHC-DMT210 RHC-DMT218 IH 電飯煲 IH Rice Cooker



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與實物有不同的地方,僅供參考。
 The images in the operation manual may not match with the real object and are for reference only.

非常感謝您選購樂信牌IH電飯煲,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

使用本產品時,必須遵守下列安全措施:

下圖表示由於錯誤操作而引起不同程度的危險等級。

警告

此標誌表示可能造成傷亡。

/ 注意

此標誌表示可能造成傷害或財產損失。

以下不同標誌區分各種必須遵守的指示。











此標誌表示禁止。





此標誌表示必須遵守。

∖ 警告



為免危險,產品只適用於本說明書所 註明的用途。切勿將產品或任何部份 在室外使用或作其他用途使用。如錯 誤操作,可造成傷害。



切勿讓兒童清潔及保養產品,除非兒童 是年齡在8歲以上及監督的情況下。監 督兒童不可將產品當作玩具。將產品及 其電源線放於8歲以下兒童不能接觸的 地方。



切勿使用變形的內鍋以免引致故障。



使用前,確保電源線兩端的插頭已分別插穩在產品及電源插座上。



切勿讓產品在無人看管下或沒有內鍋 或食物時運作。



切勿以其他物品代替原裝內鍋,以免造成危險。



產品使用後必須清潔。切勿把產品、主體插口、電源線或插頭浸入水中;或被水濺濕,以免造成觸電及火災。



手濕時切勿接觸、插入或拔除插頭,否 則可構成觸電的危險。



使用時或剛使用後,切勿將臉或手靠 近煲蓋或蒸氣口,以免造成燙傷;切 勿觸摸剛使用後的加熱部件表面及內 鍋,因仍有餘熱。



此產品只可作家庭使用及類似環境使用,如商店內部、辦事處和其他工作環境的員工廚房區域;旅館、汽車旅館和其他住宿類型的環境。



切勿將產品放置在容易受電磁場影響的裝置附近或帶磁石物件靠近產品。



切勿用任何東西阻擋蒸氣閥組件,否則可能食材噴出、產品損壞及造成危險。





切勿擅自改裝本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。



只可使用規格為10安培或以上及220伏 特交流電的電源插座。



此產品可供年齡在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。



經常檢查本產品、內鍋、電源線及插頭, 如有損壞,為避免危險,立即停止使用, 並聯絡信興電器服務中心有限公司安 排檢查及維修。

注意



切勿使用任何物件遮蓋產品表面、吸 氣口及排氣口,以免造成產品故障、變 形或變色。



使用時,切勿打開上蓋、移動或搖晃產品,以免造成危險。



切勿在吸氣口、排氣口或隙縫間插入 任何物件,否則可能會導致觸電或因 操作故障導致受傷。



定期檢查及清潔產品、吸氣口、排氣口 及插頭,並清除所有灰塵,以免造成產 品故障。



切勿在狹小空間使用產品,以免因蒸 氣熱度,而導致控制面板、插頭及產品 損壞及變色。



使用時及移動時,切勿觸碰開蓋按鈕, 避免導致意外打開上蓋而導致燙傷及 造成危險。



使用時或剛使用後,切勿觸摸內鍋把手,要使用隔熱手套,避免造成燙傷。



為了維持產品的功能與性能,產品中設有排氣口及吸氣口,但偶爾會有昆蟲等進入排氣口及吸氣口,使產品發生故障。注意清潔。



在插入或拔除插頭時,用手握穩插頭本身,不要抓住電源線。



切勿在產品加裝定時開關或獨立的遙 控系統操作。



切勿用明火加熱或空燒內鍋,否則會 損壞內鍋。



使用前,確定內鍋外部及產品內部表面清潔乾爽,否則可能引致故障。

注意



切勿使用內鍋直接淘米及烹調酸性或 鹼性的食物,並使用附件的飯勺及湯 勺,以免損害內鍋表面的塗層。



煮食份量不可超過內鍋內最高水位線, 否則可能有水從蒸氣口噴出。



切勿於產品內使用金屬蒸餸架、筷子或任何金屬物品,因這些物品有可能 導致觸電及造成危險。



如果你佩帶心臟起搏器或去顫器人士, 請咨詢醫生。因為本產品的使用可能會 影響心臟起搏器及去顫器運作。



切勿在電源線上放重物、夾住、改裝、 用力拉扯或扭曲電源線。 切勿在電源 線纏結的情況下使用或將電源線懸掛 在桌子、櫥櫃的邊緣或讓它接觸灼熱 的表面,否則可能造成電源線的損壞。



切勿在以下環境使用產品:

- 潮濕或近水的環境;
- 被陽光直接照射或靠近熱源或高温的 環境如焗爐附近;
- 在不平穩的表面上;
- 易燃物料或不耐熱物品附近(如枱 布、窗簾及毛巾等);
- 靠近帶磁石物件;
- 導磁物品上。



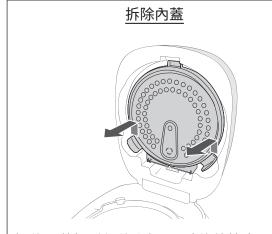
切勿使用有殘缺或鬆動的插座。使用前,確保機身插頭及電源插頭已充分擦乾。



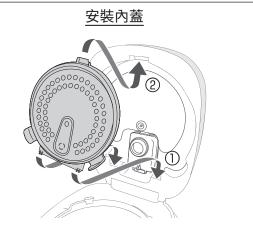
使用後,從電源插座拔出插頭及待產品冷卻後才移動、清潔或檢查產品。

2. 清潔及儲存

- 1. 清潔前,必須拔除電源插頭,並待產品完全冷卻。
- 2. 清洗內鍋和內蓋時,須使用海綿等軟性物料及温和清潔劑,用水沖洗後再抹乾及裝回原位。



握住內蓋把手後往上托,同時往外拉出。

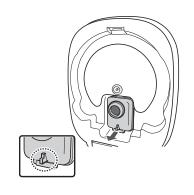


握住內蓋把手將內蓋底部插入上蓋槽位,向 上蓋按下直至聽到「喀噠」一聲。

提示: 如果沒有安裝或未能正確安裝時,不能關上上蓋。

3. 清潔蒸氣閥組件時,可用水沖洗後再抹乾及裝回原位。

拆除蒸氣閥組件



拆除內蓋後,可以看見蒸氣閥組件。握住蒸氣 將蒸氣閥組件對準蒸氣口安裝位置插入。 閥組件中間把手拉出蒸氣閥組件。

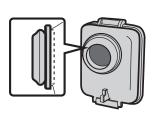
安裝蒸氣閥組件











拆卸: 解開蒸氣閥組件鎖扣,打開蒸氣閥組件,可將方形及圓形密封膠圈拉出清潔。 組裝: 將方形及圓形密封膠圈安裝原位, 合上蒸氣閥組件, 再鎖上鎖扣。

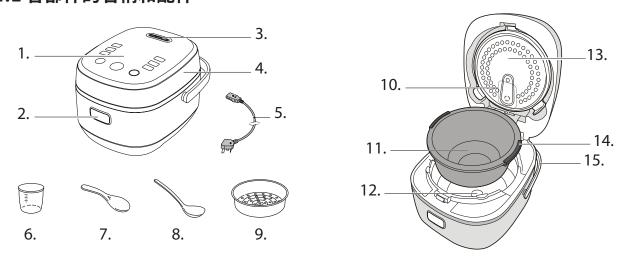
- 4. 如有食物黏在內鍋,清洗前可用水浸泡一會。
- 5. 如產品內部表面、機身或上蓋有污漬,可用濕布抹淨,再用乾布抹乾。
- 6. 為免損壞內鍋塗層,切勿使用金屬餐具或在內鍋中切割食物。
- 7. 切勿使用有毒或含腐蝕性的清潔劑或粗硬的潔具(如鋼絲刷)進行清潔。
- 8. 長時間使用後,內鍋表面可能會變色,此乃正常現象並不會影響食物安全及內鍋的使用。
- 9. 儲存時,切勿將電源線纏繞在產品四周或壓住電源線,以免造成電源線損壞,並將產品放入紙箱並放置在乾爽的環境中。

3. 產品規格

型號	RHC-DMT210	RHC-DMT218	
額定電壓	220-240 伏特~ 50-60 赫茲		
額定功率	1100 瓦	1300 瓦	
容量 (約)	1.0 升	1.8 升	
煮米量(約)	白米1-5杯	白米 1 - 10 杯	
淨重 (約)	4.6 公斤	5.7 公斤	
產品尺寸 (闊 x 深 x 高) (約)	281x 355 x 220 毫米	304 x 376 x 253 毫米	

4. 產品說明

4.1 各部件的名稱和配件



(以上產品圖僅供參考,以實物為準。)

控制面版
 营杯
 门鍋
 開蓋按鈕
 飯勺
 內鍋感應器
 蒸氣口
 湯勺
 內蓋
 上蓋
 蒸籠
 內鍋把手
 電源線
 蒸霜閥組件
 手柄

4.2 控制面板



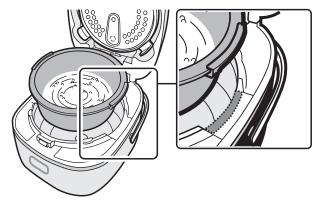
(以上面板圖僅供參考,以實物為準。)

- a. 顯示屏
- b. 保温/取消鍵及指示燈
- c. 預約鍵及指示燈
- d. 小時鍵及分鐘鍵 (按鍵時不要觸及中間分隔線, 否則可能無法設定。)
- e. 粥快捷鍵及指示燈
- f. 開始鍵及指示燈
- g. 快煮鍵及指示燈
- h. 口感鍵
- i. 米類鍵
- i. 選單鍵

5. 使用方法

5.1 基本操作

- 1. 按【開蓋按鈕】打開上蓋。
- 2. 將食材加入內鍋中。注意份量過多或過少有機會導致食物煮不熟、煮焦、溢出及損壞產品。
- 3. 內鍋放入主體前,確保內鍋外側及底部已抹乾和清潔;如有異物,應立刻清除,否則煮食時會有雜聲 及可能造成故障。確保內鍋把手對準放在主體的把手位置上。



- 4. 檢查蒸氣閥組件及內蓋已裝好。
- 5. 關好上蓋,直至聽到「喀噠」一聲。
- 6. 先將主體插頭插入主機插座,再連接至電源插座。須確保兩個插頭已連接穩妥。

5.2 待機狀態

- 1. 通電後,所有指示燈亮起,產品會發出提示聲,顯示屏顯示88:88。兩秒後,顯示屏顯示1:00/WHITE/PLAIN/NORMAL,默認功能閃動,產品處於待機狀態。
- 2. 在待機狀態下,如超過30秒沒有按鍵,產品發出10聲提示聲後,進入休眠狀態。顯示屏顯示「:」,其餘 燈熄滅。輕按任何鍵即可喚醒顯示屏。

5.3 觸控面板鎖定及解鎖

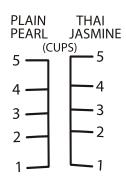
- 1. 在設定後或進入保温狀態10秒後,觸控面板會自動鎖定。
- 2. 長按3秒【START】(開始)鍵,產品發出2聲提示聲,顯示屏顯示 [] 引,表示已經解鎖。按【KEEP WARM/CANCEL】(保温/取消)鍵可取消所有功能。如解鎖後超過10秒沒有按鍵,產品會回到解鎖前的運作或保温程序。

5.4 白米、什錦米及煲仔飯 - White, Mixed and Claypot

- 1. 按【MENU】(選單)鍵選擇所需功能,已選的功能字樣會閃動。
- 2. 如選擇白米及煲仔飯功能,可按【TYPE】(米類)鍵選擇所需米類,再按【TASTE】(口感)鍵選擇所需口感。
- 3. 按【START】(開始)鍵啟動功能,開始指示燈轉為長亮,烹調時間開始倒數。
- 4. 完成烹調後,產品會發出提示聲。開始指示燈會熄滅,保温指示燈會亮起。轉保温後,可讓米飯在產品內蒸焗10-15分鐘,米飯會更鬆軟可口。
- 5. 使用後,將產品回到待機狀態,並從電源插座拔出電源插頭。如轉保温後10秒內,按【KEEP WARM/CANCEL】(保温/取消)鍵可回到待機狀態。否則,需解鎖後才可按【KEEP WARM/CANCEL】(保温/取消)鍵回到待機狀態。

煮飯功能的烹煮時間及份量(材料+水)達至水位線可參考下表:

T-L 스I-	RHC-DMT210 / RHC-DMT218	RHC-DMT210	RHC-DMT218	烹調時間
功能	最少份量 (米量 / 水位線)	最少份量		(約)
WHITE (白米)	1杯米/1*	5 杯米 / 5*	10 杯米 / 10*	1:00
MIXED (什錦米)	1杯米/MIXED1	3杯米/MIXED3	5 杯米 / MIXED 5	1:20
CLAYPOT (煲仔飯)	1杯米/1*	5 杯米 / 5*	10 杯米 / 10*	1:30



^{*}選擇正確的水位線,以適合煮飯的米類,PLAIN, PEARL, THAI & JASMINE分別是普通米、珍珠米、泰國米和茉莉米。

提示: a. 須使用原裝量杯量米,1平杯約180毫升。







- b. 切勿在內鍋直接洗米,避免磨損內鍋塗層。
- c. 用戶可按個人口感的喜好適量地調節水量。
- d. 切勿用熱水煮飯,否則會影響溫控器的運作及米飯的口感。
- e. 確保內鍋中的米要均勻分佈及內鍋在平面上然後檢查兩側的水位位置。

f. 米飯的軟硬會因米量、水量及米質的不同而影響,並有可能形成鍋巴。

5.5 粥及稀飯 - Congee and Porridge

粥和稀飯功能都是以CONGEE(粥)功能進行烹調,根據內鍋水位線加入不同烹煮份量,以達至不同的 烹調效果。

- 1. 按【MENU】(選單)鍵選擇所需功能,已選的功能字樣會閃動。
- 2. 按【H】(小時)及【MIN】(分鐘) 鍵設定所需烹調時間,設定範圍是由1:00至3:00。
- 3. 按【START】(開始)鍵啟動功能,開始指示燈轉為長亮,烹調時間開始倒數。
- 4. 或可直接按【CONGEE】(粥)快捷鍵啓動粥功能,但烹調時間不可調整。
- 5. 完成烹調後,產品會發出提示聲。開始指示燈會熄滅,保温指示燈會亮起。
- 6. 使用後,將產品回到待機狀態,並從電源插座拔出電源插頭。如轉保温後10秒內,按【KEEP WARM/CANCEL】(保温/取消)鍵可回到待機狀態。否則,需解鎖後才可按【KEEP WARM/CANCEL】(保温/取消)鍵回到待機狀態。

粥及稀飯功能的烹煮時間及份量(材料+水)達至水位線可參考下表:

功能	RHC-DMT210 / RHC-DMT218	RHC-DMT210	RHC-DMT218	烹調時間
り月	最少份量 (米量 / 水位線)	最多份量 (米量 / 水位線)		(約)
CONCEE (弾)	0.5 杯米 / CONGEE 0.5	0.75 杯米 /	1.5 杯米 /	1:30
CONGEE (粥) 0.5 杯米 / CONGEE 0.5		CONGEE 0.75	CONGEE 1.5	1.30
PORRIDGE (稀飯) 0.5 杯米 / PORRIDGE 0.5		1.5 杯米 /	2 杯米 /	1:30
PORRIDGE (稀飯)	U.3 作示 / PURRIDGE U.3	PORRIDGE 1.5	PORRIDGE 2	1.30

5.6 冷飯加熱 - Reheat

- 1. 冷飯加熱時,將鍋內的冷飯加人適量的水攪拌均勻,使之平整,
- 2. 按【MENU】(選單)鍵選擇所需功能,已選的功能字樣會閃動。
- 3. 按【START】(開始)鍵啟動功能,開始指示燈轉為長亮,烹調時間開始倒數。
- 4. 完成烹調後,產品會發出提示聲。開始指示燈會熄滅,保温指示燈會亮起。
- 5. 使用後,將產品回到待機狀態,並從電源插座拔出電源插頭。如轉保温後10秒內,按【KEEP WARM/CANCEL】(保温/取消)鍵可回到待機狀態。否則,需解鎖後才可按【KEEP WARM/CANCEL】(保温/取消)鍵回到待機狀態。

冷飯加熱的烹煮時間及份量(材料+水)達至水位線可參考下表:

T+1 ⇔E	RHC-DMT210 / RHC-DMT218	RHC-DMT210	RHC-DMT218	烹調時間
功能 最少份量		最多份量		(約)
REHEAT	米至PLAIN 1 + 1/2量杯水	米至PLAIN 2+	米至PLAIN 3+	0:30*
(冷飯加熱)	八工! [///// 1 · 1/2重/ ///	1量杯水	1量杯水	0.50

^{*}烹調時間不能更改。

5.7 湯及蛋糕 - Soup and Cake

- 1. 按【MENU】(選單)鍵選擇所需功能,已選的功能字樣會閃動。
- 2. 按【H】(小時)及【MIN】(分鐘) 鍵設定所需烹調時間。

功能	烹調時間設定範圍
SOUP (湯)	2:00 – 3:00
CAKE (蛋糕)	0:20 - 0:45

- 3. 按【START】(開始)鍵啟動功能,開始指示燈轉為長亮,烹調時間開始倒數。
- 4. 完成烹調後,產品會發出提示聲。開始指示燈會熄滅,保温指示燈會亮起。
- 5. 使用後,將產品回到待機狀態,並從電源插座拔出電源插頭。如轉保温後10秒內,按【KEEP WARM/CANCEL】(保温/取消)鍵可回到待機狀態。否則,需解鎖後才可按【KEEP WARM/CANCEL】(保温/取消)鍵回到待機狀態。

湯及蛋糕的烹煮時間及份量(材料+水)達至水位線可參考下表:

功能	RHC-DMT210 / RHC-DMT218	RHC-DMT210	RHC-DMT218	烹調時間
り月日	最少份量 (水位線)	最多份量 (水位線)		(約)
SOUP (湯)	CONGEE 0.5	CONGEE 0.75	CONGEE 1.5	2:30
CAKE (蛋糕)	, · · · · ·		/	0:30

蛋糕參考食譜:

材料	
雞蛋	4隻 (中)
自發粉	160克
牛奶	80 毫升
糖	80克

準備蛋糕糊:

- 1. 將蛋白和蛋黃分別放在兩個容器中,並確保容器清潔無油。
- 2. 將蛋黃、牛奶和已過篩的自發麵粉用膠刮刀均勻地混合成麵糊。
- 3. 分兩至三次將糖加入蛋白內,用打蛋器攪拌,直至形成挺身及幼細的泡沫。
 - ※ 確保糖在發打過程中已充分溶化。
- 4. 將打發好的蛋白倒入蛋黃糊中,用膠刮刀輕柔及快速地攪拌,以保持氣泡在蛋糊內,直至均勻。
- 5. 在內鍋內壁塗上牛油,再倒入蛋糊。

5.8 蒸煮 - Steam

- 1. 使用蒸煮功能時,只需在內鍋注入適量的水,將食物放在蒸架上蒸煮。
- 2. 按【MENU】(選單)鍵選擇所需功能,已選的功能字樣會閃動。
- 3. 按【H】(小時)及【MIN】(分鐘) 鍵設定所需烹調時間,設定範圍是0:01 1:00。

- 4. 按【START】(開始)鍵啟動功能,開始指示燈轉為長亮,烹調時間開始倒數。
- 5. 完成烹調後,產品會發出提示聲。開始指示燈會熄滅,保温指示燈會亮起。
- 6. 使用後,將產品回到待機狀態,並從電源插座拔出電源插頭。如轉保温後10秒內,按【KEEP WARM/CANCEL】(保温/取消)鍵可回到待機狀態。否則,需解鎖後才可按【KEEP WARM/CANCEL】(保温/取消)鍵回到待機狀態。

蒸煮功能的烹煮時間內鍋注水量可參考下表:

功能	RHC-DMT210 / RHC-DMT218	宣無味明 (4/5)
力月月	最少份量 (水位線)	烹調時間 (約)
STEAM (蒸煮)	PLAIN 2	0:10

5.9 快煮 - Quick

快煮功能是一個煮飯快捷按鍵功能。RHC-DMT210烹調時間約28分鐘,而RHC-DMT218烹調時間約30分鐘。

- 1. 按【QUICK】(快煮)鍵,即時啟動煮飯功能,快煮及開始指示燈轉為長亮,烹調時間開始倒數。
- 2. 完成烹調後,產品會發出提示聲。開始指示燈會熄滅,保温指示燈會亮起。
- 3. 使用後,將產品回到待機狀態,並從電源插座拔出電源插頭。如轉保温後10秒內,按【KEEP WARM/CANCEL】(保温/取消)鍵可回到待機狀態。否則,需解鎖後才可按【KEEP WARM/CANCEL】(保温/取消)鍵回到待機狀態。

5.10 取消

在面板解鎖狀態下,按【KEEP WARM/CANCEL】(保温/取消)鍵可將產品回到待機狀態,產品會發出一聲響聲。

5.11 保温

- 1. 在待機狀態下,按【KEEP WARM/CANCEL】(保温/取消)鍵可啟動保温功能,保温指示燈會亮起及顯示窗會顯示累計保温時間,以小時遞增。
- 2. 保温時,偶爾將米飯翻鬆及關上上蓋,以免米飯變乾及結塊。
- 3. 保温時間最長為24小時,之後產品會自動轉為待機狀態。
- 4. 切勿將米飯及食物保温過長時間,否則會產生鍋巴、異味或食物變質。
- 5. 如取消保温功能,在轉保温後10秒內,按【KEEP WARM/CANCEL】(保温/取消)鍵。否則,需解鎖後才可按【KEEP WARM/CANCEL】(保温/取消)鍵取消保温。

5.12 預約功能 (此功能不適用於湯及蛋糕。)

此功能可設定產品完成烹調的時間,設定方法如下:

- 1. 按【MENU】(選單)鍵設定功能。
- 2. 如選擇白米及煲仔飯功能,按【TYPE】(米類)鍵選擇所需米類,再按【TASTE】(口感)鍵選擇所需口感。

- 3. 如選擇粥及蒸煮功能,按【H】(小時)及【MIN】(分鐘) 鍵設定烹調時間。
- 4. 按【PRESET】(預約)鍵。
- 5. 按【H】(小時)及【MIN】(分鐘)鍵設定預約時間,每次分別可調1小時及10分鐘。長按【H】(小時)及【MIN】(分鐘)鍵可快速調整時間設定。如設定預約時間1:30,表示1小時30分鐘後完成烹調。
- 6. 按【START】(開始)鍵啟動預約功能,預約指示燈會亮起。如沒有按【START】(開始)鍵啟動預約功能, 產品會發出提示響聲提示設定還未完成。
- 7. 設定後,產品會處於待機狀態,直至到達預設功能的烹調時間時,才開始烹調。

功能	預約時間設定範圍
WHITE (白米)	1:10 – 24:00
MIXED (什錦米)	1:30 – 24:00
CLAYPOT (煲仔飯)	1:40 – 24:00
CONGEE (粥)	1:40 – 24:00
REHEAT (冷飯翻熱)	0:40 – 24:00
STEAM (蒸煮) 烹調時間設定在0:01-0:09	0:10 - 24:00
STEAM (蒸煮) 烹調時間設定在0:10或以上	由設定了的烹調時間之後10分鐘開始 – 24:00

提示: 切勿設定預約功能超過12小時,以免食物變質而產生異味。

6. 故障排除

故障現象	原因	解決方法
顯示窗顯示E-02。	未有放入內鍋。	按【KEEP WARM/CANCEL】(保温/取消)鍵停止
		運作,放入內鍋後,重新連接電源及啓動產品。
顯示窗顯示E-07。	內部零件温度過	按【KEEP WARM/CANCEL】(保温/取消)鍵停止
	高。	運作,拔除電源插頭,待產品冷卻後,重新連接
		電源及啓動產品。
顯示窗顯示E-03及E-04。	電壓不穩定。	按【KEEP WARM/CANCEL】(保温/取消)鍵停止
		運作,拔除電源插頭,待產品冷卻後,重新連接
		電源及啓動產品。
顯示窗顯示E-05、E-06、E-08、	內部零件損壞。	按【KEEP WARM/CANCEL】(保温/取消)鍵停止
E-09、E-10及E-11。		運作,並聯絡信興電器服務中心有限公司安排
		檢查。

如使用以上方法仍未能解決故障,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。

7. 特別聲明

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

8. 售後服務

信興電工工程有限公司(「本公司」)將授權信興電器服務中心有限公司(「服務中心」)(統稱「信興」)提供一年保修服務(並由發票上的日期起計)。非保修期內,客戶須按服務中心的修理服務價目表繳付一切費用。保修詳情請參閱保修卡。

- 1. 信興對於任何因產品不適當地使用或任何產品之故障、損壞或停頓而引致任何人士或財產的直接 或間接損失及破壞,概不負責。
- 2. 客戶須自行將產品送往客戶服務中心,並於產品修妥後於同一地點取回。
- 3. 保修卡(印在包裝盒上)只適用於香港及澳門。於修理時,客戶需出示保修卡及由香港或澳門經銷商 發出的正式發票/或換購收據予技術員查閱。保修卡上之產品型號必須與機身相符,保修卡上之購 買日期須與正式發票上的日期符合,方為有效。除指定保修卡外,任何商號及人士發出之保修卡,均 不為信興認可。
- 4. 客戶不可擅自更改產品上的機身編號,如發現產品上的機身編號與保修卡所列者不符,保修卡則告無效。(如適用)
- 5. 除產品表面、機殼、損耗性零件及附件外,產品如發生故障,經服務中心證實乃在正常使用情況下發生者,服務中心將提供免費修理及更換零件,經更換後之任何損壞零件,將歸服務中心所有。
- 6. 下列項目並不包括於保修範圍內。客戶須另付所需的服務費用。(甲)修理或更換產品之附件、外觀 及損耗性零件,包括但不限於外接線、機殼、面板、面板貼紙等。(乙)曾被非服務中心的技術員明顯 地或不明顯地進行改裝、更改或修理的產品。(丙)曾經被不適當或疏忽使用、不正常供電或電壓不 正常、意外、天災或因昆蟲、外物、液體入侵、腐蝕或外來因素而造成損壞的產品。(丁)因產品不正確 安裝而影響正常之操作。
- 7. 如中英文版本有差異時,應以中文版為準。
- 8. 所有資料如有任何更改,恕不另行通知。如有任何爭議,服務中心保留最終決定權。
- 9. 保修卡沒有賦予或意圖賦予任何第三者因《合約(第三者權利)條例》(第623章)所列之任何利益或權利以強制執行保修卡的任何條款內容。

Thank you for choosing Rasonic IH rice cooker. Please read the operation manual carefully before use and keep it for your future reference.

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1. Important Safeguards

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



WARNING

Indicates that may cause death or serious injury.



CAUTION

Indicates hazards that may cause human injuries or property damages.

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











These symbols mean prohibition.





These symbols mean requirement that must be followed.



WARNING



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



Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Children being supervised not to play with the appliance. Keep put the appliance and its power cord out of reach of children aged less than 8 years.



Do not use deformed inner pot to avoid malfunction.



Before use, make sure both ends of the power cord are plugged in tightly on the appliance and the power socket.



Never leave the appliance unattended when in use, operate without inner pot or food inside.



Do not use other things to substitute the original inner pot, or it will cause danger.



WARNING



Clean the appliance after Must not use. immerse the appliance, main body connector, power cord or plug in water or let them wet, it can cause electric shock or fire



Do not touch, plug in or remove the plug with wet hands, it can cause electric shock.



To avoid burn, do not get your face or hands close to the lid or the steam vent during use or right after use; never touch the heating element surface and inner pot which are subject to residual heat right after use.



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



Do not place the appliance near devices vulnerable to magnetic fields or bring close the magnets to appliance.



Do not put anything to block the steam valve set, or cooking contents may jet out, causing appliance damage and danger.



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



Use only a power outlet rated at 10 Amperes or above and alternating electric current at 220 Volts.



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



Always check the condition of the appliance, inner pot, power cord and plug. If any damage is found, stop using appliance immediately to avoid hazard and contact Shun Hing Electric Service Centre Limited to check and repair.



!∖ CAUTION



Do not cover the appliance surface. intake vent exhaust vent with any objects, so as not to cause appliance malfunction, deformation or discolor.



Do not open the lid, move or shake the appliance when in use, it can cause danger.



Do not insert any object in the intake vent, exhaust vent or gaps, it may cause electric shock or injury caused by malfunction.



Regularly check and clean the appliance, intake vent, exhaust vent and plug, and clean their dust to avoid the appliance malfunction.



Do not use the appliance in a small space where steam is confined within a closed space, or it may cause control panel, plug and appliance damage and discoloration due to the heat of steam.



When use and move the appliance, do not touch the open button, it may cause the lid to open, resulting in a burn and cause danger.



Do not touch the inner pot handle when the appliance is or has recently been in operation. Always wear the oven mitts to avoid getting burns.



To maintain the appliance function and performance, the intake vent and exhaust vent are designed on the appliance. In rare cases, insects may enter these holes and cause a malfunction. Pay attention to clean.



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



The appliance is not intended to be operated by means of an external timer or separate remote control system.



Do not heat the inner pot with fire or when it is empty, it will cause damage the inner pot.



Make sure the inner pot outer surface and the appliance inside surface are clean and dry before use, or it may cause malfunction.



!\ CAUTION



Do not wash rice directly inside the inner pot, cook acidic or alkaline food in the inner pot. Use the supplied rice scoop and soup scoop, so as not to damage the coating of the inner pot.



The cooking amount cannot exceed the maximum water level of the inner pot to prevent spillage from the steam valve.



Do not use metal steamer, chopstick or any other metal object in the appliance. It may cause electric shock and danger.



lf cardiac vou wear а pacemaker cardiac or defibrillator, consult with doctor. The operation of the appliance may affect the operation of pacemaker and defibrillator.



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



Do not operate the appliance in following places:

- Humid environment or near water:
- Expose to sunlight, near heat sources or high temperature place such as near an electric oven;
- Unstable surface;
- Near flammable or nonresistant to heat objects (e.g. table cloth, curtain and towel etc.);
- Close to the magnets;
- On magnetically conductive items.



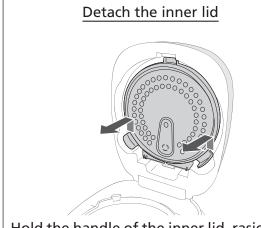
Do not use deficient or loosen socket. Make sure the power connector and plug are dry before use.



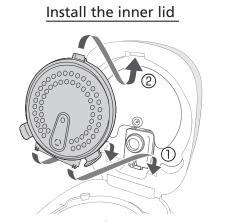
After use, remove the plug from the power socket and let the appliance cool down before moving, cleaning or checking.

2. Cleaning and Storage

- 1. Before cleaning, must unplug the appliance and let it cool down completely.
- 2. When clean the inner pot and the inner lid, must use a soft material such as sponge and detergent, rinse them and let them dry, then place it back to the original position.



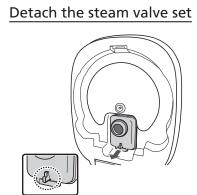
Hold the handle of the inner lid, rasie the inner lid after pressing and pull the inner lid outward.



Hold the handle of the inner lid, insert the bottom of the inner lid into the lid cover slot, press it to the lid until you hear a click.

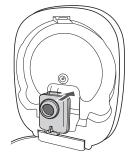
Tips: If the inner lid is not installed or improper installed, the lid cannot be closed.

3. When clean the steam valve set, rinse them and let them dry, then place it back to the original position.



After disassembling the inner lid, the steam valve set can be found. Hold the handle in the middle of the steam valve set and pull it outward.



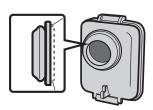


Insert the steam valve set into its position on the lid.









Detach: Release the steam valve set lock and open it. Pull out the square and round steam valve gasket to clean.

Assemble: Place the square and round steam valve gasket back into the original position, close the steam valve set and lock it.

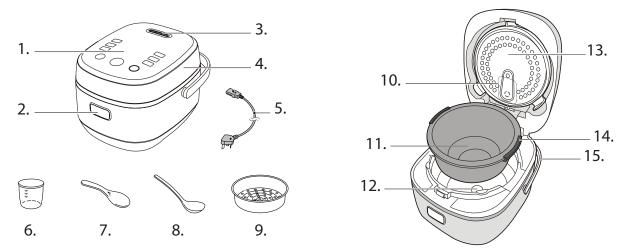
- 4. If food residual sticks on the inner pot, soak the inner pot with water for a while before cleaning.
- 5. If dirt is attached on the appliance inside surface, body or lid, use a damp cloth to clean and wipe them dry.
- 6. To avoid damage on the inner pot coating, never use metal utensils or cut food in the inner pot.
- 7. Never use poisonous or corrosive detergent, or clean with harsh cleaning tools (e.g. metal-wired brush) for cleaning.
- 8. The color of inner pot may change after using a period of time, however it does not affect the food safety and function of the inner pot.
- 9. When store, never wrap the power cord around the appliance or clip the power cord, it is to prevent the power cord from deterioration. Put the appliance into a box and store in a dry place.

3. Product Specifications

Model	RHC-DMT210	RHC-DMT218	
Rated Voltage	220-240V~ 50-60Hz		
Rated Power	1100W	1300W	
Capacity (Approx.)	1.0 L	1.8 L	
Cook rice capacity (Approx.)	Rice 1 – 5 cups	Rice 1 - 10 cups	
Net Weight (Approx.)	4.6 kg	5.7 kg	
Product Size (W x D x H) (Approx.)	281 x 355 x 220mm	304 x 376 x 253mm	

4. Product Descriptions

4.1 Parts Name and Accessories



(Above product diagram is for reference only, appearance refers to actual product.)

- 1. Control panel
- 2. Open button
- 3. Steam vent
- 4. Lid
- 5. Power cord

- 6. Measuring cup
- 7. Rice scoop
- 8. Soup scoop
- 9. Steaming basket
- 10. Steam valve set
- 11. Inner pot
- 12. Inner pot sensor
- 13. Inner lid
- 14. Inner pot handle
- 15. Handle

4.2 Control Panel



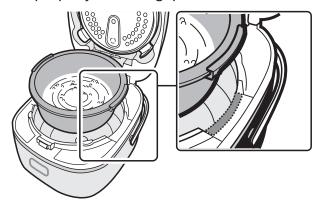
(Above control panel diagram is for reference only, appearance refers to actual product.)

- a. Display screen
- b. Keep warm / Cancel key and indicator
- c. Preset key and indicator
- d. Hour key and minute key
 (Do not touch the middle
 dividing line when pressing the key,
 otherwise it may not able to set.)
- e. Congee key and indicator
- f. Start key and indicator
- g. Quick key and indicator
- h. Taste key
- i. Type key
- j. Menu key

5. Operation Instructions

5.1 Basic Operation

- 1. Press [Open button] to open the lid.
- 2. Pour ingredients into the inner pot. Beware if exceed or less than the suggested amount may result undercook, overcook, overflow and damaged the appliance.
- 3. Before putting the inner pot into the main body, make sure the outer and bottom surface of the inner pot is wiped dry and clean. If foreign substance is attached, remove it immediately. Otherwise it will cause noise while cooking and possibly a malfunction. Be sure that the handle of inner pot is fit properly into the gap for handle at the main body.



- 4. Check the steam valve set and inner lid have been attached.
- 5. Close the lid until a click sound.
- 6. Insert the power cord inlet into the connector, then connect the plug to the power socket. Make sure both ends are connected securely.

5.2 Standby Status

- 1. After connected the power, all the indicators will light up, the appliance will have a beep sound, the display shows 88:88. Two seconds later, the display shows 1:00 / WHITE / PLAIN / NORMAL, the default function flashes, and the appliance is in standby status.
- 2. In the standby status, if over 30 seconds without setting, the appliance will enter the sleep status after 10 beeps. The display shows ":" and all the other lights are off. Press any key to wake up the display.

5.3 Touch Panel Lock and Unlock

- 1. The appliance will automatically locked the touch panel after set or 10 seconds after keep warm status.
- 2. Press and hold [START] key 3 seconds, the appliance will have 2 beeps, the display shows []], it means unlocked. Press [KEEP WARM/CANCEL] key can cancel all the function. If over 10 seconds without setting after unlocked, the appliance will resume to the operation or keep warm program before unlocking.

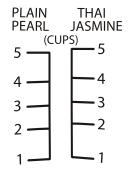
5.4 White, Mixed and Claypot

- 1. Press [MENU] key to select the desired function, the selected function will flash.
- 2. If set the white and claypot function, press [TYPE] key to select the type of rice, press [TASTE] key to select the taste.
- 3. Press [START] key to start the function. The start indicator turns on and the cooking time counts down.

- 4. After the cooking is completed, the appliance will have beep sound, the start indicator will be off. The keep warm indicator will be on. After turned to keep warm, keep the rice in the appliance for 10-15 minutes before served, the rice would become soft and taste better.
- 5. After use, return the appliance to standby status, then unplug the appliance from the power socket. If within 10 seconds after keep warm status, press [KEEP WARM/CANCEL] key can return to standby status. Otherwise, unlock the touch panel, press [KEEP WARM/CANCEL] key to return to standby status.

The cooking time and amount (ingredients + water) of the rice cooking function reaching the water level refer to the following table:

	RHC-DMT210 / RHC-DMT218	RHC-DMT218 RHC-DMT210 RHC-DMT218		Cooking
Function				time (Approx.)
WHITE	1 cup / 1*	5 cup / 5* 10 cup / 10*		1:00
MIXED	1 cup / MIXED 1	3 cup / MIXED 3	5 cup / MIXED 5	1:20
CLAYPOT	1 cup / 1*	5 cup / 5*	10 cup / 10*	1:30



^{*}Select the correct water level to suit the type of rice being cooked, PLAIN, PEARL, THAI and JASMINE respectively.

Tips: a. Must use the supplied measuring cup to measure rice, 1 cup of rice leveled is about 180ml.



- b. Do not wash rice directly in the inner pot to avoid scratching the coating.
- c. The water amount can be adjusted according to personal preference on the rice texture.
- d. Do not cook with hot water, it will affect the thermostat operation and the rice texture.
- e. Make sure the rice is evenly distributed in the inner pot and ensure that the inner pot is on a level surface and check the water marks on both sides.
- f. The cooked rice texture is varied with difference rice amount, water volume and rice quality, sometimes it is possible to form crust.

5.5 Congee and Porridge

Both congee and porridge functions select the CONGEE function to cook, adding different cooking amount according to different inner pot water levels to achieve different cooking effects.

- 1. Press [MENU] key to select the desired function, the selected function will flash.
- 2. Press [H] and [MIN] to set the desired cooking time, the setting range is from 1:00 to 3:00.
- 3. Press [START] key to start the function. The start indicator turns on and the cooking time counts down.
- 4. Or directly press [CONGEE] key to start the congee function but the cooking time cannot be adjusted.
- 5. After the cooking is completed, the appliance will have beep sound, the start indicator will be off. The keep warm indicator will be on.
- 6. After use, return the appliance to standby status, then unplug the appliance from the power socket. If within 10 seconds after keep warm status, press [KEEP WARM/CANCEL] key can return to standby status. Otherwise, unlock the touch panel, press [KEEP WARM/CANCEL] key to return to standby status.

The cooking time and amount (ingredients + water) of congee and porridge function can reach the water level refer to the following table:

	RHC-DMT210 / RHC-DMT218	RHC-DMT210	RHC-DMT218	Cooking
Function	Min. amount (rice / water level)	Max. amount (rice / water level)		time (Approx.)
CONGEE	0.5 cup / CONGEE 0.5	0.75 cup / CONGEE 0.75	1.5 cup / CONGEE 1.5	1:30
PORRIDGE	0.5 cup / PORRIDGE 0.5	1.5 cup / PORRIDGE 1.5	2 cup / PORRIDGE 2	1:30

5.6 Reheat

- 1. When reheating the cooled rice, add an appropriate amount of water to the cooled rice in the inner pot and stir evenly to make it level.
- 2. Press [MENU] to select the desired function, the selected function will flash.
- 3. Press [START] key to start the function. The start indicator turns on and the cooking time counts down.
- 4. After the cooking is completed, the appliance will have beep sound, the start indicator will be off. The keep warm indicator will be on.
- 5. After use, return the appliance to standby status, then unplug the appliance from the power socket. If within 10 seconds after keep warm status, press [KEEP WARM/CANCEL] key can return to standby status. Otherwise, unlock the touch panel, press [KEEP WARM/CANCEL] key to return to standby status.

The cooking time and amount (ingredients + water) of reheat function can reach the water level refer to the following table:

	RHC-DMT210 / RHC-DMT218	RHC-DMT210	RHC-DMT218	Cooking
Function	Min. amount	Max. amount		time (Approx.)
REHEAT	Rice to PLAIN 1 + 1/2 measuring cup of water	Rice to PLAIN 2 + 1 measuring cup of water	Rice to PLAIN 3 + 1 measuring cup of water	0:30*

^{*}Cooking time cannot be adjusted.

5.7 Soup and Cake

- 1. Press [MENU] key to select the desired function, the selected function will flash.
- 2. Press [H] and [MIN] to set the desired cooking time.

Function	Cooking time setting range
SOUP	2:00 – 3:00
CAKE	0:20 – 0:45

- 3. Press [START] key to start the function. The start indicator turns on and the cooking time counts down.
- 4. After the cooking is completed, the appliance will have beep sound, the start indicator will be off. The keep warm indicator will be on.
- 5. After use, return the appliance to standby status, then unplug the appliance from the power socket. If within 10 seconds after keep warm status, press [KEEP WARM/CANCEL] key can return to standby status. Otherwise, unlock the touch panel, press [KEEP WARM/CANCEL] key to return to standby status.

The cooking time and amount (ingredients + water) of soup and cake function can reach the water level refer to the following table:

Function	RHC-DMT210 / RHC-DMT218	RHC-DMT210	RHC-DMT218	Cooking
	Min. amount (water level)	Max. amount (water level)		time (Approx.)
SOUP	CONGEE 0.5	CONGEE 0.75	CONGEE 1.5	2:30
CAKE	/	/	/	0:30

Cake recipe for reference:

Ingredients		
Egg	4 pcs (Medium size)	
Self-raising flour	160 g	
Milk	80 ml	
Sugar	80 g	

Prepare the cake batter:

- 1. Separate the egg white and egg yolk in two containers. Make sure the container is clean without oil.
- 2. Mix the egg yolk, milk and sifted self-raising flour evenly by a rubber spatula.
- 3. Add sugar into egg white in 2 to 3 times, use a hand mixer to whisk until stiff and fluffy.
 - * Make sure the sugar is well blended and melted in the mixture.
- 4. Add the whisked egg white into the egg yolk batter, stir it gently and quickly by a rubber spatula in order to keep the air in the mixture until well combined.
- 5. Smear some butter at the inside of inner pot and then put the cake batter into the inner pot.

5.8 Steam

- 1. When using steam function, pour the proper amount of water into the inner pot, then put the food onto the steaming basket to cook.
- 2. Press [MENU] key to select the desired function, the selected function will flash.
- 3. Press [H] and [MIN] to set the desired cooking time, the setting range is from 0:01 to 1.00.
- 4. Press [START] key to start the function. The start indicator turns on and the cooking time counts down.
- 5. After the cooking is completed, the appliance will have beep sound, the start indicator will be off. The keep warm indicator will be on.
- 6. After use, return the appliance to standby status, then unplug the appliance from the power socket. If within 10 seconds after keep warm status, press [KEEP WARM/CANCEL] key can return to standby status. Otherwise, unlock the touch panel, press [KEEP WARM/CANCEL] key to return to standby status.

The cooking time and water amount in the inner pot refer to the following table:

Function	RHC-DMT210 / RHC-DMT218	Cooking time	
	Min. amount (water level)	(Approx.)	
STEAM	PLAIN 2	0:10	

5.9 Quick

Quick function is a shortcut key function for cooking rice. RHC-DMT210 cooking time is approximately 28 min. and RHC-DMT218 cooking is approximately 30 min.

- 1. Press [QUICK] key to start rice cooking function immediately, the quick and start indicator turns on and the cooking time counts down.
- 2. After the cooking is completed, the appliance will have beep sound, the start indicator will be off. The keep warm indicator will be on.
- 3. After use, return the appliance to standby status, then unplug the appliance from the power socket. If within 10 seconds after keep warm status, press [KEEP WARM/CANCEL] key can return to standby status. Otherwise, unlock the touch panel, press [KEEP WARM/CANCEL] key to return to standby status.

5.10 Cancel

In the unlocked panel status, press [KEEP WARM / CANCEL] key can return to standby status and the appliance will have a signal sound.

5.11 Keep Warm

- 1. In the standby status, press [KEEP WARM / CANCEL] key can activate the keep warm function, the keep warm indicator turns on, the display screen will show the accumulated keep warm time in hour units.
- 2. When keeping warm, scarify the rice occasionally and close the lid. It is to avoid the rice becomes dry and clamp.
- 3. The maximum keep-warm time is 24 hours, after that the appliance will turn to standby status automatically.
- 4. Do not keep warm the rice and food for too long, otherwise it may have crust, bad smell or deterioration.
- 5. To cancel the keep warm function, if within 10 seconds after keep warm status, press [KEEP WARM / CANCEL] key to cancel the keep warm. Otherwise, unlock the touch panel, press [KEEP WARM/CANCEL] key.

5.12 Preset Function (This function is not applicable to soup and cake.)

This function is to set the cooking completion time of the appliance, the setting method is as follows:

- 1. Press [MENU] key to set the function.
- 2. If set the white and claypot function, press [TYPE] key to select the type of rice, press [TASTE] key to select the taste.
- 3. If set the congee and steam function, press [H] key or [MIN] key to set the cooking time.
- 4. Press [PRESET] key.
- 5. Press [H] key and [MIN] key to set the preset time. Each adjustment is 1 hour and 10 mins. respectively, press and hold [H] key and [MIN] key can adjust the time setting quickly. If set the preset timer is 1:30. It means the cooking will be completed in 1 hour and 30 minutes.
- 6. Press [START] key to activate the preset function, the preset indicator turns on. If [START] key does not press to activate the preset function, the appliance will have signal sound to remind the setting has not yet completed.

7. After set, the appliance will be in the standby status and start to cook until it reaches to the cooking time of the set function.

Function	Preset time setting range	
WHITE	1:10 – 24:00	
MIXED	1:30 – 24:00	
CLAYPOT	1:40 – 24:00	
CONGEE	1:40 – 24:00	
REHEAT	0:40 – 24:00	
STEAM cooking time is 0:01 - 0:09	0:10 - 24:00	
STEAM cooking time is 0:10 or above	Starting from 10 mins. later of the set cooking time – 24:00	

Tips: Do not set the preset function over 12 hours to avoid food deterioration and bad smell.

6. Troubleshooting

Problem	Cause	Solution
Display shows E-02.	No inner pot in the appliance.	Press [KEEP WARM/CANCEL] key to stop the operation, put the inner pot into the appliance, then reconnect the power and reset the appliance.
Display shows E-07.	The temperature of internal parts is too high.	Press [KEEP WARM/CANCEL] key to stop the operation, unplug the appliance. Wait for the appliance to cool down, then reconnect the power and reset the appliance.
Display shows E-03 and E-04.	Unstable voltage.	Press [KEEP WARM/CANCEL] key to stop the operation, unplug the appliance. Wait for the appliance to cool down, then reconnect the power and reset the appliance.
Display shows E-05, E-06, E-08, E-09, E-10 and E-11.	The internal parts are damaged.	Press [KEEP WARM/CANCEL] key to stop the operation and contact Shun Hing Electric Service Centre Ltd to check.

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

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. The e-copy of user manual can be sent by e-mail on requested. For enquiries, please call Shun Hing Electric Works& Engineering Co., Ltd. hotline at 2861 2767.

8. After Sales Service

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

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



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