

RSG-R80G

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. 故障排除
8. 特別聲明
9. 售後服務

1. 安全注意事項

使用本產品時，必須遵守下列安全預防措施，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. 如電源線出現損壞、產品無法正常工作或者產品出現損壞或曾跌落，應立即停止使用，並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內，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，並在安全情況下載斷電力供應！
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，不要將物件放在爐門上。
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。只有在爐門完全關閉後，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。
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。
警告：更換燈膽前須確保電源已關掉，避免觸電。
4. 電源連接的插座和電路必須可靠接地，同時必須由專業人員安裝，並確保產品安裝後仍能夠完全及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. 切勿將機身或電源線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。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，應截斷電力供應，以免因絕緣老化而發生漏電及觸電危險。
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，以免蒸氣及爐溫流失，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，以免玻璃爆裂。
15. 移動、檢查或清潔本產品前，須先截斷產品電源，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；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. 確保電源線與電力供應徹底連接，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環境中使用。

重要事項


隨機的電源線是根據以下顏色代碼配置，請務必正確連接至電源插座：

地線：青色和黃色

中線：藍色

活線：褐色

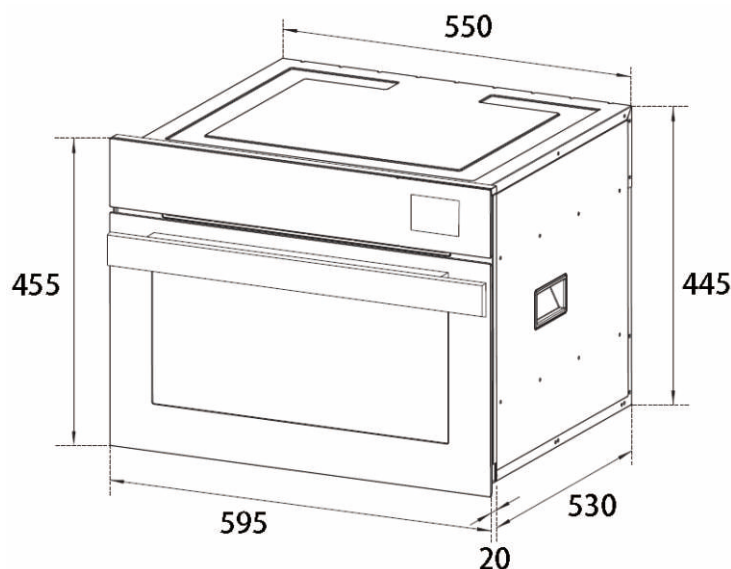
如產品電源線內的電線顏色與用戶的插頭終端的顏色記號不同，此情況下：

- 青色和黃色的電線必須接駁至插頭上標上E字、標上安全地線符號 、青色或青色和黃色的終端。
- 藍線的電線必須接駁至標上N字或黑色的終端。
- 褐色的電線必須接駁至標上L字或紅色的終端。

備註：電源插座應該由授權／合資格的技術人員替換或安裝

產品尺寸

備註：圖中尺寸以毫米(mm)作考量

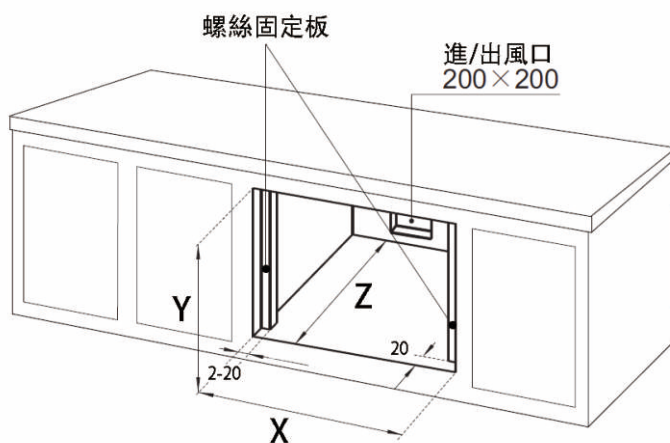
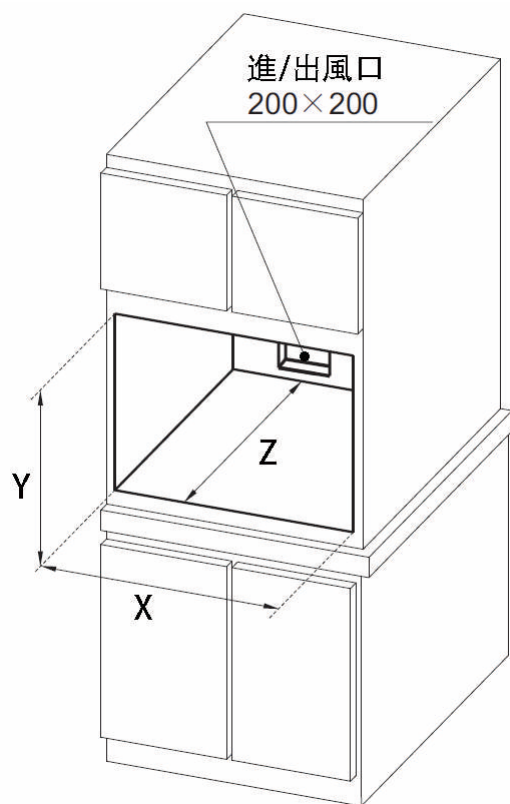


建議安裝廚櫃尺寸

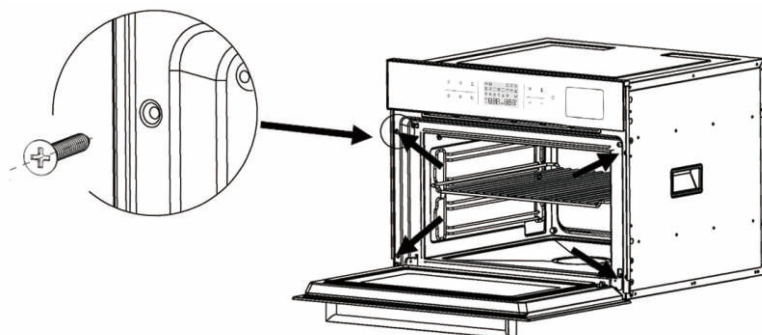
備註：圖中尺寸以毫米(mm) 作考量

備註：廚櫃須預留不少於400cm²進/出風口，以供產品散熱用途

嵌入式安裝方法尺寸要求	X	Y	Z
面板外露 (闊x高x深)	560	450	580



安裝方法



先將產品嵌入已預留位置的櫥櫃內〔注意電源線的擺放位置，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1.3米，必須正確地連接地線、中線或地線。
- 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及截斷電源。
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. 應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，將水箱後裝回機體內。
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，請先截斷電源，以免導致錯誤操作。
10. 如長期不使用本產品，應截斷電源，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，才能接上電源。
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，並使用高溫蒸功能()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。

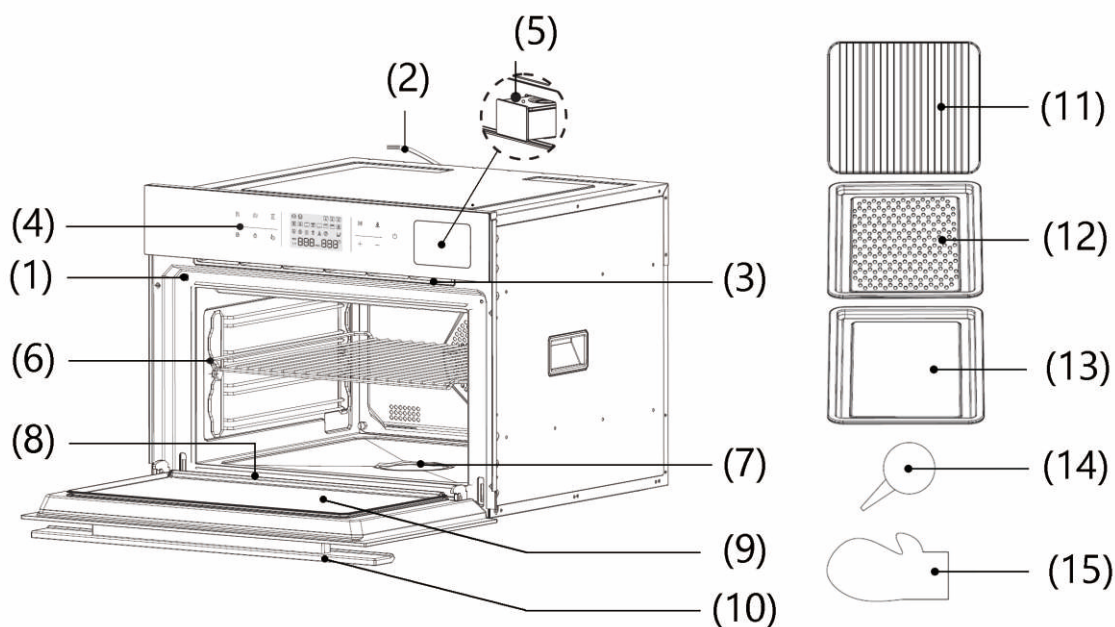
4. 產品規格

型號	RSG-R80G
額定電壓	220V~ 50-60Hz
額定輸入功率	2,800W
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)	31

* 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或會少於以上數值。

5. 產品說明

5.1 產品結構



註：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；關上爐門後產品將繼續運作
2	電源線	使用前，產品須徹底連接至固定的電力供應系統
3	排氣口	用於排出內腔多餘的水蒸氣
4	控制面板	詳見章節5.2顯示面板及控制面板說明



5	水箱	放置清水的地方。按[水箱]鍵一次，水箱會自動從機內彈出
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	燒烤架	盛載需要燒烤的食物
12	食物盤	盛載需要烹調的食物
13	集油盤	用於盛載烹調產生的油／汁等
14	吸水器	吸取內腔或接水盤內囤積的倒汗水
15	隔熱手套	用於取出加熱後的食物盤及燒烤架

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
	純蒸		低濕烤焗
	高溫蒸		中濕烤焗
	快熱		高濕烤焗
	熱風對流		殺菌
	上下烤		發酵
	熱風烤焗		保溫
	底烤		解凍
	燒烤		除垢
	強力烤		自動食譜

	煎烤		缺水提示
PRE	預熱指示燈	COOK	工作指示燈
888 _{min}	時間顯示	888 ^{°C}	溫度顯示

控制面板

圖示	按鍵名稱	功能介紹
	蒸煮鍵	點按可選擇蒸煮功能，包括純蒸及高溫蒸烹調模式
	燒烤鍵	點按可選擇燒烤功能，包括快熱、熱風對流、上下烤、熱風烤焗、底烤、燒烤、強力烤及煎烤烹調模式
	蒸烤鍵	點按可選擇蒸烤功能，包括低濕烤焗、中濕烤焗及高濕烤焗烹調模式
	附設功能鍵	點按可選擇附設功能，包括：殺菌、發酵、保溫、解凍、除垢及自動食譜功能
	爐燈鍵	點按可開啟或關閉爐燈
	溫度/時間鍵	點按選擇設定烹調溫度或烹調時間
	確認/暫停鍵	點按可確認烹調設定或暫停烹調模式
	水箱鍵	點按一次，水箱會自動從機體內彈出
	增加鍵	1. 選擇不同烹調功能； 2. 增加烹調溫度或時間設定值。
	減少鍵	1. 選擇不同烹調功能； 2. 減少烹調溫度或時間設定值。
	開關鍵	長按可開啟/關閉本產品

5.3 烹調功能運作時間表

類別	功能名稱	圖示	預設時間 (分鐘)	預設溫度 (°C)	時間選擇範圍 (分鐘)	溫度選擇 範圍(°C)
蒸煮功能	純蒸		20	100	1-120	55-100
	高溫蒸		20	120	1-120	100-120
燒烤功能	快熱		30	200	1-120	40-230
	熱風對流		30	200	1-120	40-230
	上下烤		30	160	1-120	40-230
	熱風烤焗		30	220	1-120	40-230
	底烤		30	160	1-120	40-180
	燒烤		30	180	1-120	40-230
	強力烤		30	180	1-120	40-230
	煎烤		30	150	1-120	40-230
蒸烤功能	低濕烤焗		20	180	1-120	120-230
	中濕烤焗		20	180	1-120	120-230
	高濕烤焗		20	180	1-120	120-230
輔設功能	殺菌		20	100	1-120	100
	發酵		60	40	1-600	35-45
	保溫		120	60	1-120	60-70
	解凍		20	60	1-120	60
	除垢		不適用			

備註1. 長按增加[+]鍵或減少[-]鍵可快速設定時間或溫度值。

備註2. 每次按增加[+]鍵或減少[-]鍵可增加或減少1分鐘時間設定。

6. 使用說明

6.1 備用狀態

接通產品電源，蜂鳴器發出響聲，所有按鍵及顯示屏圖示閃動一次，開關[○]鍵轉為閃爍，表示產品進入備用狀態。若數分鐘內沒有任何操作，開關[○]鍵會轉為熄滅，產品將進入省電模式。

備註：省電模式下，用戶按任何鍵，產品會恢復備用狀態，開關[○]鍵會開始閃爍。

6.2 選擇模式

於備用狀態下，長按開關[○]鍵一秒，蜂鳴器發出響聲，產品進入選擇模式。此時，用戶可按個人喜好選擇不同烹調模式及輔設功能。

6.3 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。步驟如下：

1. 於選擇模式下，按燒烤[☀]鍵選擇熱風烤焗功能(☀)，預設烹調溫度及時間會顯示於顯示屏。
2. 按溫度／時間[℃/⌚]鍵一次，時間值閃爍，再按增加[+]或減少[-]鍵設定烹調時間為15分鐘；完成後，按溫度／時間[℃/⌚]鍵一次，溫度值閃爍，再按增加[+]或減少[-]鍵設定烹調溫度為230℃。按確認／暫停[▶/⏸]鍵確認，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，打開爐門，待產品完全冷卻後才可再次使用。

6.4 注水

如須使用**蒸煮**或**蒸烤**模式，使用前必須確保水箱已注入適量的清水及安裝妥當。注水步驟如下：

1. 於選擇模式，按水箱[💧]鍵一次，水箱會自動從機體內彈出，然後，將水箱水平抽出。
2. 打開水箱圓形軟蓋，注水至最高水位「MAX」位置，建議使用蒸餾水或經過濾的飲用水。
注意！不可超過水箱最高水位「MAX」的指示線。
3. 完成後，蓋好圓形軟蓋，將水箱水平推回水箱槽內，注水程序完成。

備註：

- 水箱取出後，為免造成損毀，建議等候約15秒才將水箱裝回機體內。
- 切勿將70℃或以上的液體注入水箱內，以免造成水箱變形。
- 當運作時出現缺水，缺水提示燈(💧)將會亮起，蜂鳴器會發出響聲以提示用戶注水。

6.5 設定烹調模式

本產品分別提供蒸煮功能、燒烤功能及蒸烤功能合共13個烹調程式，用戶可因應不同的烹調需要選擇不同烹調模式。具體分類如下：

蒸煮模式：包括純蒸及強力蒸

燒烤模式：包括快熱、熱風對流、上下烤、熱風烤焗、底烤、燒烤、強力烤及煎烤

蒸烤模式：包括低濕烤焗、中濕烤焗及高濕烤焗

用戶可按以下步驟設定不同烹調模式：選擇烹調功能→設置烹調時間→設置烹調溫度→開始工作

6.5.1 選擇烹調功能

於選擇模式下，按蒸煮[||||]鍵、燒烤[☼]鍵或蒸烤[☼]鍵選擇蒸煮模式、燒烤模式或蒸烤模式，重複點按可順序選擇該類別的不同烹調模式，或用戶可按增加[+]鍵或減少[-]鍵循環選擇；已點選的烹調功能圖示會閃爍，預設烹調時間及溫度會顯示於顯示屏。選定烹調模式後，按溫度／時間[℃/⌚]鍵一次，時間值將會閃爍。

6.5.2 設置烹調時間

按增加[+]鍵或減少[-]鍵設定所需的烹調時間，長按可作快速設定（每次增加或減少10分鐘）。完成後，按溫度／時間[℃/⌚]鍵一次，溫度值將會閃爍。

6.5.3 設置烹調溫度

按增加[+]鍵或減少[-]鍵設定所需的烹調溫度，長按可作快速設定。完成後，按確認／暫停[▶/||]鍵一次，烹調模式設定完成，預熱指示燈(PRE)及爐燈會亮起，表示預熱程序已啟動。

6.5.4 開始工作

當到達設定烹調的溫度，蜂鳴器發出三聲，預熱指示燈(PRE)熄滅，表示預熱程序已完成。工作指示燈(OPE)會亮起，用戶可將準備烹調的食物放入爐內。

烹調完成後，蜂鳴器發出「叮咚」響聲，顯示屏會顯示「End」字樣，表示烹調程序已完成。

注意！烹調完成後，爐內溫度仍然很高，散熱風扇會保持運作一段時間以排出爐內餘溫。

備註：

- 如用戶使用預設烹調時間和溫度，於選定烹調模式後可直接按確認／暫停[▶/||]鍵一次，產品將直接開始運作。
- 設定烹調時間及烹調溫度後，可按溫度／時間[℃/⌚]鍵交替切換時間及溫度設定。
- 用戶選擇**蒸煮**或**蒸烤**模式後，如工作過程中出現缺水情況，水箱會自動彈出以提示用戶加水，或客戶可於工作過程中手動點按水箱[💧]鍵進行加水。

6.6 附設功能應用

除蒸煮功能、燒烤功能及蒸烤等烹調功能外，本產品亦備有6種附設功能，以滿足用戶不同的需要，附設功能包括：殺菌、發酵、保溫、解凍、除垢及自動食譜。

6.6.1 殺菌／發酵／保溫／解凍功能應用

用戶可按以下步驟設定烹調模式：選擇烹調功能→設置運作時間→設置運作溫度→開始工作

於選擇模式下，按附設功能[88]鍵順序選擇不同附設功能，或用戶可按增加[+]鍵或減少[-]鍵循環選擇；已點選的附設功能圖示會閃爍，預設的時間及溫度設定會顯示於顯示屏。選定后，按溫度／時間[℃/⌚]鍵一次，時間值將會閃爍。

按增加[+]鍵或減少[-]鍵設定所需的運作時間，長按可作快速設定（每次增加或減少10分鐘）。完成後，按溫度／時間[℃/⌚]鍵一次，溫度值將會閃爍。

按增加[+]鍵或減少[-]鍵設定所需的運作溫度，長按可作快速設定。完成後，按確認／暫停[▶/||]鍵一次，功能設定完成，產品開始工作。

備註：

殺菌及解凍功能的運作溫度不能變更。

6.6.2 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蒸煮或蒸烤模式運作，故產品於以上兩個功能累積50個工作小時後（於通電情況下累計），會提醒用戶進行除垢，顯示屏的除垢圖示(☼)將會亮起；若用戶不進行除垢，蒸煮或蒸烤模式則無法運作。除垢步驟如下：

1. 將清水和除垢劑注滿水箱。〔以檸檬酸作為除垢劑為例，按每升水20克檸檬酸比例加入。〕
2. 於選擇模式下，按附設功能[88]鍵選擇除垢模式，(☼)圖示將會閃爍。按確認／暫停[▶/||]鍵確認，顯示屏顯示「C01」，再按確認／暫停[▶/||]鍵開始第一階段除垢程序。
3. 當第一階段除垢程序完成，產品會自動進行第二階段除垢程序；當顯示屏轉為「C02」，用戶須清空水箱的餘水，並重新注滿乾淨的清水，然後放回機體內，按確認／暫停[▶/||]鍵，第二階段除垢程序將會啟動。
4. 除垢功能大致分為3個部份〔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。整體除垢時間約為60分鐘。
5. 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，用戶可取出水箱及將餘水排清。

備註：

- 兩個除垢循環的運作時間會根據產品的實際情況和狀況略有不同。
- 打開爐門散熱〔注意！高溫蒸氣〕，待產品完全冷卻後，將內腔的積水以濕布清理及抹乾，產品可再次使用。

6.6.3 自動食譜功能應用

用戶可按附設功能[88]鍵選擇內置的50個自動食譜烹調不同的食材，自動食譜指示燈(圖)會亮起。詳細的烹調食譜如下：

食譜代號	食譜名稱	烹調功能	烹調溫度(°C)	烹調時間(分鐘)
P-01	帶子蒸豆腐	高溫蒸	115	13
P-02	蒸豆腐	純蒸	100	8
P-03	三色蒸水蛋	第一步：純蒸 第二步：純蒸	第一步：溫度100°C，蒸12分鐘，取出後加入蛋黃； 第二步：溫度100°C，蒸7分鐘。	
P-04	醬汁蒸茄子	高溫蒸	110	20
P-05	蒜香蒸南瓜	高溫蒸	110	15
P-06	節瓜羹	高溫蒸	115	25
P-07	北菇蒸肉餅	高溫蒸	115	20
P-08	土魷蒸肉餅	高溫蒸	115	12
P-09	豉汁蒸排骨	高溫蒸	115	25
P-10	粉蒸排骨	高溫蒸	115	35
P-11	豉汁蒸鳳爪	高溫蒸	115	12
P-12	粉蒸肉	純蒸	100	20
P-13	三色蒸五花腩	高溫蒸	110	20
P-14	臘味蒸五花腩	高溫蒸	115	20
P-15	金針雲耳蒸雞	高溫蒸	115	25
P-16	冬菇荷葉紅棗蒸雞	高溫蒸	115	22
P-17	乾蒸燒賣	高溫蒸	115	17
P-18	蒜蓉蒸蝦	高溫蒸	105	12
P-19	清蒸大閘蟹	純蒸	100	30
P-20	清蒸石斑	高溫蒸	115	17
P-21	蒸鯪魚	高溫蒸	115	16
P-22	蒸鱸魚	純蒸	100	17
P-23	荷葉冬菇雲耳蒸魚	高溫蒸	115	40
P-24	清蒸鮑魚	高溫蒸	115	10
P-25	蒸糯米糍	高溫蒸	110	15
P-26	薏米腐竹糖水	第一步：純蒸 第二步：高溫蒸	第一步：溫度100°C，蒸蛋10分鐘； 第二步：溫度115°C，蒸35分鐘。	
P-27	兩餸一湯套餐	第一步：高溫蒸 第二步：高溫蒸	第一步：溫度115°C，蒸米飯、排骨及盅湯26分鐘； 第二步：加入青菜，溫度115°C，蒸9分鐘	
P-28	提子乾蒸蛋糕	純蒸	100	25
P-29	香檸烤雞	第一步：熱風烤焗 第二步：熱風烤焗	第一步：溫度200°C，烤40分鐘； 第二步：溫度220°C，烤15分鐘。	
P-30	烤肉串	上下烤	200	20

P-31	烤薯	第一步：上下烤 第二步：上下烤	第一步：溫度230℃，烤45分鐘； 第二步：溫度180℃，烤20分鐘。	
P-32	香烤薯片	上下烤	210	22
P-33	韓式烤魷魚	上下烤	200	15
P-34	牛油焗扇貝	上下烤	200	8
P-35	意式蒜香烤多士	上下烤	115	25
P-36	焗曲奇	第一步：上下烤 第二步：上下烤	第一步：溫度220℃，預熱3分鐘； 第二步：溫度150℃，烤35分鐘。	
P-37	奶油泡芙	第一步：上下烤 第二步：上下烤	第一步：溫度220℃，預熱3分鐘； 第二步：溫度190℃，烤27分鐘。	
P-38	焗瑞士卷	第一步：上下烤 第二步：上下烤	第一步：溫度230℃，預熱3分鐘； 第二步：溫度160℃，烤18分鐘。	
P-39	瑪德蓮蛋糕	上下烤	200	12
P-40	蝴蝶酥	上下烤	180	30
P-41	香蕉蛋糕	上下烤	200	25
P-42	烤豬肋肉	中濕烤焗	230	25
P-43	烤三文魚排	第一步：中濕烤焗 第二步：中濕烤焗	第一步：溫度220℃，烤15分鐘； 第二步：反轉，溫度220℃，烤5分鐘	
P-44	烤粟米	中濕烤焗	200	35
P-45	烤餃子	中濕烤焗	150	20
P-46	紅豆糯米糰	中濕烤焗	200	30
P-47	烤雞翼	中濕烤焗	180	20
P-48	燒春雞	中濕烤焗	200	30
P-49	香烤茄子	第一步：高溫蒸 第二步：中濕烤焗	第一步：溫度120℃，烤原條茄子30分鐘； 第二步：開邊加醃料，溫度180℃，烤10分鐘	
P-50	烤紫薯	中濕烤焗	180	25

備註：

- 部分自動食譜由兩個步驟組成；
- 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。

烹調小貼士

1. 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。
2. 時刻留意烤焗中的食物，避免烤焦。
3. 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。
4. 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，屬正常現象。
5. 如非必要，切勿在烤焗中途將食物拿出，否則會出現加熱不足的情況，影響烹調效果。

6.7 變更烹調模式

運作過程中，如用戶想變更已設定的烹調模式、烹調時間或烹調溫度，可按確認／暫停[▶/||]鍵一次，產品將暫停工作，用戶可按實際需要重新設置烹調模式、烹調時間或烹調溫度。

完成後，按確認／暫停[▶/||]鍵一次，產品會再次工作。

6.8 爐燈的應用

於運作過程中，用戶可按爐燈[💡]鍵啟動爐內照明系統，以檢視食物烹調狀況；如須關閉爐燈，再按爐燈[💡]鍵一次，或等候數分鐘讓爐燈自行熄滅。

7. 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	電壓不穩定時，本產品仍能運作，但電壓偏高或偏低，輸出功率會相對提高或降低，繼而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：

- 電源接駁是否穩固？
- 爐門是否已關好？
- 水箱是否已裝回機內？
- 家用電箱有否跳掣或保險絲是否熔斷？

運作小貼士

- 建議整體運作時間不少於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，關上爐門後烹調功能將回復。

故障排除

故障現象	可能原因	排除辦法
不能工作	1. 是否停電 2. 是否尚未接駁至有效電源	1. 待電力恢復後使用 2. 請安排合資格的技工連接至有效電源
顯示屏不亮	1. 產品尚未連接電源 2. 電路板損壞	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
顯示屏異常	1. 顯示屏損壞 2. 電路板損壞	聯絡信興電器服務中心有限公司進行檢查及維修
烹調期間水或蒸氣經爐門洩漏	1. 爐門未能關緊 2. 爐門的密封圈破壞	1. 重新關緊爐門； 2. 聯絡信興電器服務中心有限公司進行檢查及維修
溫度無法上升	1. 蒸氣發熱盤損壞 2. 主電路板損壞 3. 溫度感應器損壞	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
按鍵沒有反應	1. 控制面板不良或損壞 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
沒有蒸氣產生	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
E-1	高溫保護 (內腔感測器溫度高於安全設定)	聯絡信興電器服務中心有限公司進行檢查及維修
E-2	蒸發盤高溫保護 (蒸發盤感測器溫度高於安全設定)	聯絡信興電器服務中心有限公司進行檢查及維修
E-3	爐內腔低溫保護 (閒置時間過長，內腔溫度長時間低於35°C，並不適合繼續進行烹調功能)	關閉產品及重新啟動工作。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
E-4	蒸發盤低溫保護 (開始運作5分鐘後，內腔溫度不變，蒸發盤溫度低於35°C)	關閉產品及重新啟動工作。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
E-5	感測器故障	聯絡信興電器服務中心有限公司進行檢查及維修
E-6	通訊故障	聯絡信興電器服務中心有限公司進行檢查及維修

8. 特別聲明

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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。

9. 售後服務

1. 由購買收據日期起之一年保修期內，經信興電器服務中心有限公司之服務人員證實產品故障屬正常使用下發生者，本公司將提供免費維修或更換零件服務。經更換之任何損壞零件，將歸屬本公司所有。保修範圍不包括修理或更換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、吸水器及隔熱手套等。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／換購中心印章的產品保修記錄卡。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. Troubleshooting
8. Special Avowal
9. After Sales Service

1. Important Safeguards

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

1.1 Note for first use

1. Remove all packaging materials. The appliance may have a protective film covering the oven door, 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 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. During the first time of use, 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 cut off the electricity supply under safe situation.
2. Overheated fat or oil can easily catch fire. When roasting meat, heating oil is very dangerous and should be prohibited. 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 operating the appliance, 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. Do not place any object on oven door.
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 or the appliance with sharp items such to prevent the appliance from rupturing or leakage of water as a result of 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.
WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
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 all accessories have not been 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 burning 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 and power cord 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; 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, disconnect the power to prevent electric shock caused by insulation aging.
12. It is recommended to fill the water tank to the maximum indicator "MAX" before operation, and insert the tank properly 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 and heat loss, affecting 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, disconnect the electricity and use 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 notices 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, observe the following before usage:

1. The appliance is high power consumption, use 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 power cord and electricity supply 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.

IMPORTANT NOTE


The supplied wires in the mains lead are colored in accordance with the following code:

Earth: Green and Yellow

Neutral: Blue

Live: Brown

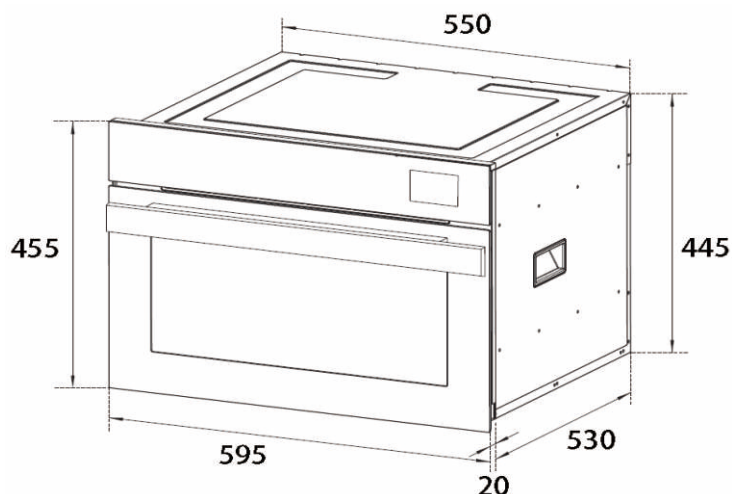
As the colors of the wires in the mains lead of the appliance may not correspond with the colored markings identifying the terminals in the power socket, proceed as follows:

- The wire which is colored green and yellow must be connected to the terminal in the socket which is marked by the letter E or by the safety earth symbol  or colored green or green and yellow.
- The wire which is colored blue must be connected to the terminal in the socket which is marked with letter N or colored black.
- The wire which is colored brown must be connected to the terminal in the socket which is marked with letter L or colored red.

Note: Replacement or installation of the power socket shall be performed only by authorized/qualified personnel.

Product dimension

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

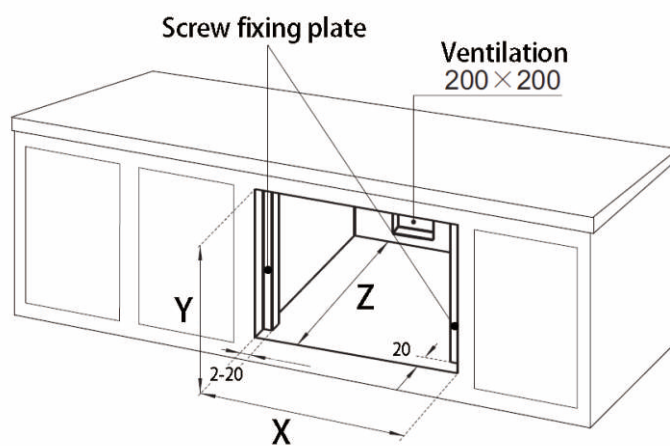
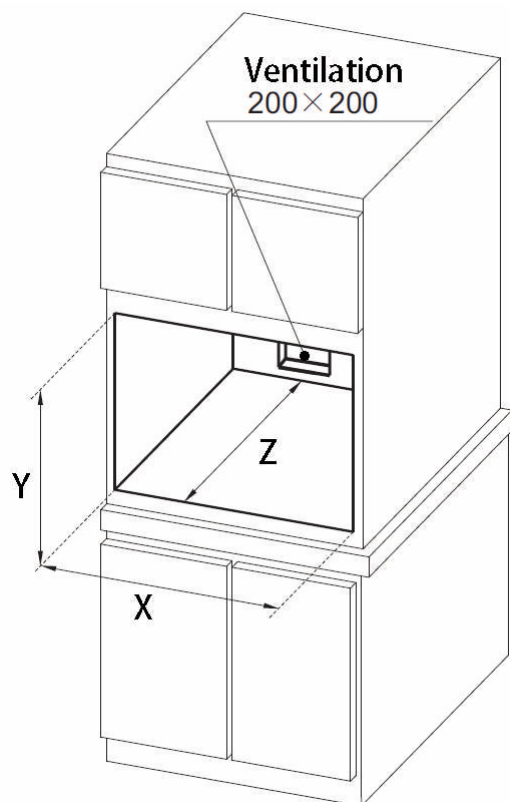


Suggested dimension of cabinet

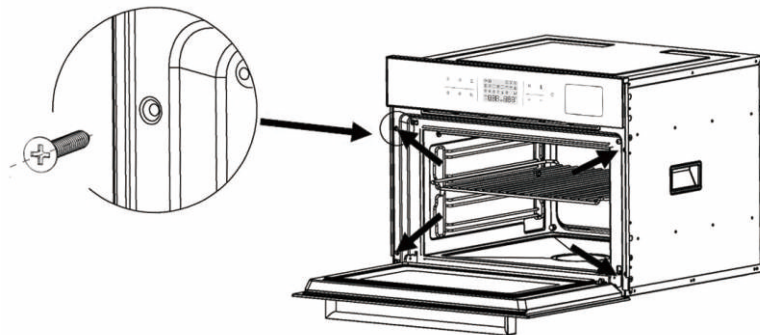
Note: Unit in below picture is in millimeter (mm)

Note: At least 400 cm² should be reserved for proper ventilation

Cabinet Size Requirement	X	Y	Z
Panel located outside the cabinet (W x H x D)	560	450	580



Installation Method



First, put the appliance inside the preserved area in the cabinet. (Pay attention to the power cord location, such to connect the electricity after installation). Open the oven door, tighten the 4 screws supplied to the 4 holes as the arrows illustrated above. 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 standard cabinet, given it is ventilated adequately.
- The length of power cord is around 1.3 meters and earth, neutral and live conductors must be connected correctly.
- 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 operation failure, 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 condition, 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 disconnect the electricity 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 generate 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. Take 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 connecting to electricity.
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 High Steam  mode at 110°C for 15-20 minutes to remove the odor.

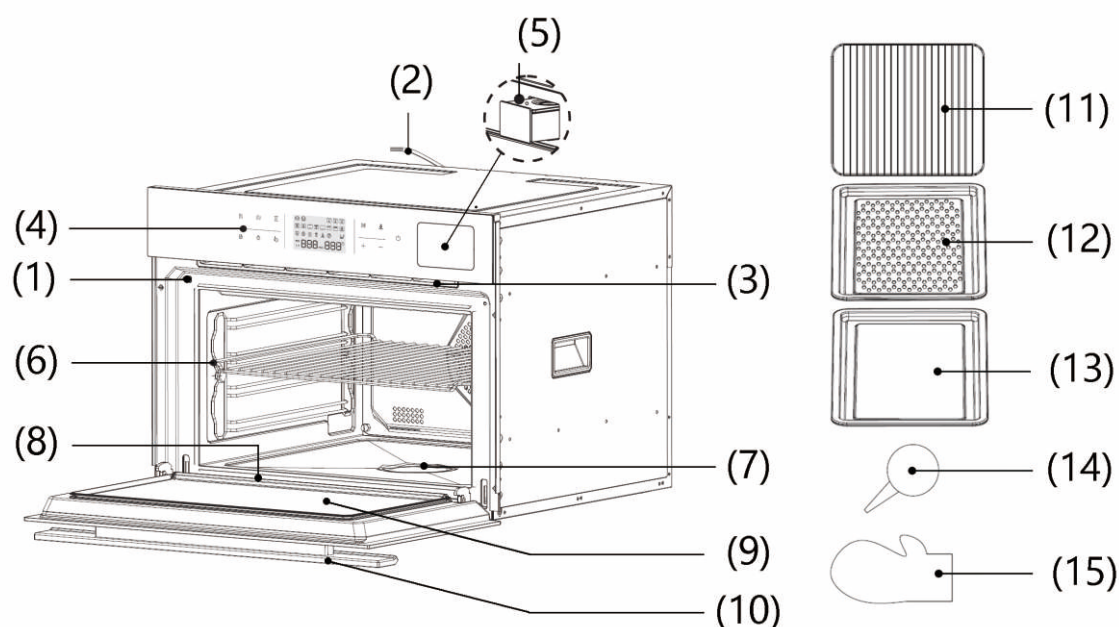
4. Product Specification

Model	RSG-R80G
Rated Voltage	220V~ 50-60Hz
Rated Power	2,800W
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)	31

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

5. Product Description

5.1 Product Structure



Remarks: 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] key to resume the operation.
2	Power Cord	Connect to a stable power supply system before operation
3	Ventilation vent	Discharge excessive steam remained in the cavity
4	Control Panel	For details, see Chapter 5.2 Display and Control panel guide
5	Water tank	The place to store clean water. Press the [Water Tank] key once, water tank will be popped out automatically



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	Grill rack	To hold the cooking food when grilling
12	Food tray	To place the cooking food
13	Oil tray	To collect oil extracted from cooking food
14	Water absorber	To absorb water in the cavity or droplets tray
15	Heat insulating gloves	To pick the hot food tray and grill tray after use

5.2 Display and Control panel guide














Display



















Icon	Description	Icon	Description
	Steam		Low Steam Grill
	High Steam		Medium Steam Grill
	Quick Grill		High Steam Grill
	Convection		Sterilization
	Upper and Lower Grill		Ferment
	Convection and Upper Grill		Keep warm
	Lower Grill		Defrost
	Upper Grill		Descaling
	Upper High Grill		Auto menu

	Convection and Lower Grill		Refill indicator
PRE	Preheat indicator	COOK	Operate indicator
888 _{min}	Time display	888 ^{°C}	Temperature display

Control panel

Icon	Key Name	Description
	STEAM	Tap to choose STEAM cooking functions including Steam and Steam (High)
	GRILL	Tap to choose GRILL cooking functions including Quick Grill, Convection, Upper and Lower Grill, Convection and Upper Grill, Lower Grill, Upper Grill, Upper High Grill and Convection and Lower Grill
	STEAM GRILL	Tap to chose STEAM GRILL cooking functions including Low Steam Grill, Medium Steam Grill and High Steam Grill
	Mode	Tap to choose auxiliary functions including Sterilization, Ferment, Keep warm, Defrost, Descaling and Auto menu
	Lamp	Tap once to switch on and off lighting system
	Temp./Time	Interchange to choose cooking time or temperature settings
	Start/Pause	To confirm the operation setting or pause the operation
	Water Tank	Tap once, water tank will pop out of the appliance automatically
	Increase	1. Select different cooking modes; 2. Increase the setting of cooking time and temperature
	Decrease	1. Select different cooking modes; 2. Decrease the setting of cooking time and temperature
	On/Off	Long press to turn on/off the appliance

5.3 Operation time of cooking modes

Category	Cooking Mode	Icon	Default Time (Min.)	Default Temperature (°C)	Time setting range (Min.)	Temperature setting range (°C)
STEAM functions	Steam		20	100	1-120	55-100
	High Steam		20	120	1-120	100-120
GRILL functions	Quick Grill		30	200	1-120	40-230
	Convection		30	200	1-120	40-230
	Upper and Lower Grill		30	160	1-120	40-230
	Convection and Upper Grill		30	220	1-120	40-230
	Lower Grill		30	160	1-120	40-180
	Upper Grill		30	180	1-120	40-230
	Upper High Grill		30	180	1-120	40-230
	Convection and Lower Grill		30	150	1-120	40-230
STEAM GRILL functions	Low Steam Grill		20	180	1-120	120-230
	Medium Steam Grill		20	180	1-120	120-230
	High Steam Grill		20	180	1-120	120-230
Auxiliary functions	Sterilization		20	100	1-120	100
	Ferment		60	40	1-600	35-45
	Keep warm		120	60	1-120	60-70
	Defrost		20	60	1-120	60
	Descaling		Not applicable			

Note 1. Long press Increase [+] or Decrease [-] key to access quick adjustment the time and temperature.

Note 2. Press Increase [+] or Decrease [-] key to increase or decrease 1 minutes cooking time setting.

6. Operation Instruction

6.1 Standby mode

Once connected to the electricity, buzzer will sound “beep” for one time. All the buttons and icons on the display will blink once while [⏻] key will keep flashing, known as standby mode. If the appliance is left idle, [⏻] key will switch off and the power-saving mode will be activated.

Note: Press any key during power-saving mode, the appliance will resume standby mode and [⏻] key will keep flashing again.

6.2 Selection mode

Under standby mode, press the [⏻] key for 1 second, buzzer will “beep” and the appliance will enter selection mode while all accessible keys and icons will light up. User can access different cooking modes and auxiliary functions accordingly.

6.3 First time of use

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

1. Under selection mode, press Grill [🔥] key to select Convection and Upper Grill (🔥) cooking mode. Default cooking temperature and time will be shown on display.
2. Press Temp./Time [°C|⌚] key once, cooking time indicators will blink. Press Increase [+] or Decrease [-] key to set 15 minutes cooking time. Once finish, press Temp./Time [°C|⌚] key again, cooking temperature indicators will blink. Press Increase [+] or Decrease [-] key to set 230°C cooking temperature. Press Start/Pause [▶/⏸] key once to confirm, Convection and Upper Grill (🔥) will start to operate.

(Note: When operate the oven empty, smoke and smell may appear which is a normal phenomenon.)

3. Once finished, open the oven door, use the appliance until it is cooled down.

6.4 Filling Water

Make sure to install the fill sufficient water in the water tank if **STEAM** or **STEAM GRILL** functions is needed. Follow the procedures below to fill water:

1. Under selection mode, press the Water Tank [💧] key once, water tank will be popped out automatically. Pull out the tank from the appliance horizontally.
2. Open the circle rubber lid and fill water to the maximum indicator “MAX”. Suggested to use distilled water or purified water.

CAUTION! Water should not exceed the maximum indicator “MAX” of the tank.

3. Once finished, Cover the circle rubber lid and insert the tank in bracket to make it done.

Note:

- After taking out the tank, to avoid damage, recommended to wait for 15 seconds before putting back the tank into the appliance.
- To avoid deformation, do not fill liquid with temperature 70°C or above into the water tank.
- When the appliance is out of water during operation, Refill indicator (💧) will blink on the display with buzzers to remind user refilling water.

6.5 Cooking function setting

The appliance offers 13 cooking functions in total including STEAM, GRILL and STEAM GRILL functions for users, meeting with different cooking preferences. Cooking functions are classified as follows:

STEAM functions: including Steam and High Steam

GRILL functions: including Quick Grill, Convection, Upper and Lower Grill, Convection and Lower Grill, Lower Grill, Upper Grill, Upper High Grill and Convection and Lower Grill

STEAM GRILL functions: including Low Steam Grill, Medium Steam Grill and High Steam Grill

Follow the below procedures to operate: Select cooking functions->Setting cooking time->Setting cooking temperature->Operation starts

6.5.1 Select cooking functions

Under selection mode, press STEAM [⏏], GRILL [🔥] or STEAM GRILL [🍲] key to select steam cooking modes, grill cooking modes and steam grill cooking modes in order. Press them repeatedly to select different cooking function under that category, or user can press Increase [+] or Decrease [-] key to choose in cycle. Corresponding icon will blink on display for selected function, and default cooking temperature and time will be shown on display. Once selected, press Temp./Time [⌂/⌚] key once, cooking time indicators will start to blink.

6.5.2 Setting cooking time

Press Increase [+] or Decrease [-] key to set desire cooking time. Press and hold can access quick adjustment (Increase or decrease by 10 minutes each time). Once finish, press Temp./Time [⌂/⌚] key again, cooking temperature indicators will start to blink.

6.5.3 Setting cooking temperature

Press Increase [+] or Decrease [-] key to set desire cooking temperature. Press and hold can access quick adjustment. Once finish, press start/pause [▶/⏏] once to confirm. Preheat indicator (PRE) and oven lamp will light up, representing that preheat is in progress.

6.5.4 Operation starts

When the appliance reaches set temperature, buzzer will sound "beep" for three times. Preheat indicator (PRE) will switch off while Cooking indicator (OPE) will switch on. User can put the ingredient prepared into the cavity.

Once operation completed, the buzzer will sound "ding dong" and the display will show wordings "End", representing the cooking function has been completed.

Attention! The cavity temperature is still high after cooking, the cooling fan will keep operating for a period of time to discharge the residual temperature.

Note:

- If default cooking time and temperature is used, user can start the operation directly by pressing Start/pause [▶/⏏] key once cooking function selected.
- Once cooking time and temperature set, press Temp./Time [⌂/⌚] key can switch cooking time and temperature settings alternatively.
- If **STEAM** or **STEAM GRILL** cooking functions is used, out of water may happen during operation. Water tank will automatically pop out to remind user refilling water, or user can press the Water Tank [💧] key manually to fill water during operation.

6.6 Application of auxiliary functions

Apart from STEAM, GRILL and STEAM GRILL cooking functions, there are 6 auxiliary functions offered to meet different needs of users. Auxiliary functions include Sterilization, Ferment, Keep warm, Defrost, Descaling and Auto menu.

6.6.1 Application of Sterilization/Ferment/Keep warm/Defrost functions

User can follow the below procedures to setup: Select cooking functions->Setting operation time>Setting operation temperature->Operation starts

Under selection mode, press Mode [🔑] key to select different auxiliary functions in order. Or, user can press Increase [+] or Decrease [-] key to choose in cycle. Corresponding icon will blink on display for selected function, and default cooking temperature and time will be shown on display. Once selected, press Temp./Time [°C|🕒] key once, operation time indicators will start to blink.

Press Increase [+] or Decrease [-] key to set desire operation time. Press and hold can access quick adjustment (Increase or decrease by 10 minutes each time). Once finish, press Temp./Time [°C|🕒] key again, operation temperature indicators will start to blink.

Press Increase [+] or Decrease [-] key to set desire operation temperature. Press and hold can access quick adjustment. Once finish, press Start/pause [▶/⏸] once to confirm, the appliance will start to operate.

Note: The operation temperature of Sterilization and Defrost functions **CANNOT** be adjusted.

6.6.2 Application of Descaling function

After using for a period of time, in order to avoid the accumulation of scale in the evaporator and pipes, which will affect the performance of STEAM or STEAM GRILL functions. The appliance will remind user to operate descaling function after the above 2 category cooking functions have accumulated 50 working hours (accumulated under electricity connected). The Descaling indicator (🔧) will light up. If user does not operate the descaling function, the above said functions will not operate. Procedures are as follow.

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 into 1 liter water.)
2. Under selection mode, press the Mode [🔑] key to select Descaling function, and the (🔧) icon will flash. Press the Start/pause [▶/⏸] key to confirm, "C01" will be shown on the display. Press the Start/pause [▶/⏸] key to start the first stage of descaling function.
3. When the first stage of descaling function is completed, the appliance will automatically change to the second stage and "C02" will be shown in the display. User must empty the tank and refill with clean water. Then, put it back into the appliance and press Start/pause [▶/⏸] key to start the second stage of descaling function.
4. The entire descaling function can be divided into 3 sections (including water filling, soaking and boiling) and 2 cycles. The first cycle will be completed in about 25 minutes while the second cycle will be started immediately until the entire descaling function is completed. The entire descaling function takes about 60 minutes.
5. After completion, the buzzer will sound and the display will show "End" representing that the descaling function has been completed. Empty the remaining water in the water tank.

Note:

- The operating time of the two stages descaling function will be slightly different in accordance to the actual situation and condition of the appliance.
- Open the oven door to dissipate heat (ATTENTION! High temperature steam), after the appliance is cooled down completely, clean and wipe the water in the cavity with a damp cloth. The appliance can be used again.

6.6.3 Application of auto menu

User can press the Mode  key to select totally 50 built-in recipes, the auto menu indicator () will light on. Details of each menu is as follow,

Code	Recipe Name	Cooking function	Cooking Temperature (°C)	Cooking Time (Min.)
P-01	Steam tofu with scallops	High Steam	115	13
P-02	Steamed tofu	Steam	100	8
P-03	Chinese steamed eggs	Step 1: Steam Step 2: Steam	Step 1: Temperature setting 100°C and operate 12 minutes; Step 2: Temperature setting 100°C and operate 7 minutes.	
P-04	Steamed eggplant with soy sauce	High Steam	110	20
P-05	Steamed pumpkin with garlic	High Steam	110	15
P-06	Steamed Zucchini	High Steam	115	25
P-07	Steamed minced pork with mushroom	High Steam	115	20
P-08	Steamed minced pork with squid	High Steam	115	12
P-09	Soy sauce steamed pork ribs	High Steam	115	25
P-10	Steam pork ribs	High Steam	115	35
P-11	Steamed chicken feet in soy sauce	High Steam	115	12
P-12	Steamed pork	Steam	100	20
P-13	Steamed pork belly with wood ear, mushroom, mustard and red dates	High Steam	110	20
P-14	Steamed pork belly with bacon	High Steam	115	20
P-15	Steamed chicken with lily flower and wood ear	High Steam	115	25
P-16	Lotus leaves steamed chicken with mushroom	High Steam	115	22
P-17	Steamed Siu Mai	High Steam	115	17
P-18	Steamed shrimp with garlic	High Steam	105	12
P-19	Steamed hairy crab	Steam	100	30
P-20	Steamed Grouper	High Steam	115	17
P-21	Steamed dace	High Steam	115	16
P-22	Steamed sea bass	Steam	100	17
P-23	Steamed fish with mushroom and wood ears	High Steam	115	40
P-24	Steamed abalone	High Steam	115	10
P-25	Chinese Green Mochi	High Steam	110	15
P-26	Beancurd sheet sweet soup	Step 1: Steam Step 2: High Steam	Step 1: Temperature setting 100°C and operate 10 minutes; Step 2: Temperature setting 115°C and operate 35 minutes.	
P-27	Dishes and soup set meal	Step 1: High Steam Step 2: High Steam	Step 1: Temperature setting 115°C and operate 26 minutes; Step 2: With vegetable added. Temperature setting 115°C and operate 9 minutes.	
P-28	Steamed cake with raisin	Steam	100	25
P-29	Roasted chicken with lemon	Step 1: Convection and Upper Grill Step 2: Convection and Upper Grill	Step 1: Temperature setting 200°C and operate 40 minutes; Step 2: Temperature setting 220°C and operate 15 minutes.	
P-30	Kebab	Upper and Lower Grill	200	20

P-31	Baked potato	Step 1: Upper and Lower Grill Step 2: Upper and Lower Grill	Step 1: Temperature setting 230°C and operate 45 minutes; Step 2: Temperature setting 180°C and operate 20 minutes.	
P-32	Potato chips	Upper and Lower Grill	210	22
P-33	Korean grilled squid	Upper and Lower Grill	200	15
P-34	Scallops with butter	Upper and Lower Grill	200	8
P-35	Garlic roasted toast	Upper and Lower Grill	115	25
P-36	Cookies	Step 1: Upper and Lower Grill Step 2: Upper and Under Grill	Step 1: Temperature setting 220°C and preheat 3 minutes; Step 2: Temperature setting 150°C and operate 35 minutes.	
P-37	Cream Puffs	Step 1: Upper and Lower Grill Step 2: Upper and Lower Grill	Step 1: Temperature setting 220°C and preheat 3 minutes; Step 2: Temperature setting 190°C and operate 27 minutes.	
P-38	Swiss Roll	Step 1: Upper and Lower Grill Step 2: Upper and Lower Grill	Step 1: Temperature setting 230°C and preheat 3 minutes; Step 2: Temperature setting 160°C and operate 18 minutes.	
P-39	Madeleine cake	Upper and Lower Grill	200	12
P-40	Butterfly Cracker	Upper and Lower Grill	180	30
P-41	Banana cake	Upper and Lower Grill	200	25
P-42	Roast pork ribs	Medium Steam Grill	230	25
P-43	Grilled salmon steak	Step 1: Medium Steam Grill Step 2: Medium Steam Grill	Step 1: Temperature setting 220°C and operate 15 minutes; Step 2: Turn it over. Continue with temperature setting 220°C and operate 5 minutes.	
P-44	Roasted corn	Medium Steam Grill	200	35
P-45	Grilled dumplings	Medium Steam Grill	150	20
P-46	Glutinous rice ball with red beans	Medium Steam Grill	200	30
P-47	Roasted chicken wings	Medium Steam Grill	180	20
P-48	Roasted chicken	Medium Steam Grill	200	30
P-49	Roasted eggplant	Step 1: High Steam Step 2: Medium Steam Grill	Step 1: Temperature setting 120°C and operate 30 minutes; Step 2: Cut in half, with marinade added. Continue with temperature setting 180°C and operate 10 minutes.	
P-50	Roasted purple sweet potato	Medium Steam Grill	180	25

Note:

- Some of the recipes consist of two steps.
- The above cooking time is for reference only, user may adjust the cooking time according to the actual cooking condition and experiences.

Cooking Tips:

1. Frosted food may take longer time to cook. User may adjust the cooking time according to the actual cooking condition.
2. Always pay attention to the food during cooking to avoid food burns.
3. 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.
4. 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. This is a normal phenomenon.
5. Do not remove the food during operation; otherwise the food may not be heated up adequately, affecting cooking result.

6.7 Change cooking functions

During operation, if user need to change the set cooking function, time or temperature, press Start/pause [▶/||] key once to suspend the operation. User can adjust the cooking function, time or temperature setting. Once completed, press Start/pause [▶/||] key to confirm, and continue the operation.

6.8 Application of oven lamp

During operation, user can press Lamp [💡] key to switch on the oven light in order to check the ingredient cooking status. To switch off the light, press the Lamp [💡] key again, or wait a few minutes until the oven light to go off.

7. 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 connected properly?
- If oven door is closed properly?
- If water tank is installed correctly?
- If MCB is tripped or fuse blown out?

Operation Tips:

- Suggested minimum working time not less than 5 minutes.
- If oven door is open during operation, the operation will be paused immediately; when the door is closed, the operation will resume again.

Troubleshooting

Phenomenon	Possible cause	Solution
Cannot operate	1. Power suspension 2. The appliance is not connected to electricity	1. Operate after power restored 2. Assign qualified technician to connect electricity
Display does not light up	1. The appliance is not connected to electricity 2. PCB 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
Temperature not rise	1. Evaporator damaged 2. PCB damaged 3. Temperature sensor damaged	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 generated	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
E-1	High temperature protection ((Temperature in the sensor is higher than protection value)	Contact Shun Hing Electric Service Centre Limited to check and repair
E-2	Evaporator high temperature protection (Temperature in evaporator is higher than protection value)	Contact Shun Hing Electric Service Centre Limited to check and repair
E-3	Cavity low temperature protection (Long idle time resulting in cavity temperature keeps lower than 35°C, which is not suitable to continue cooking function)	Stop the operation and restart the appliance. If situation continues, contact Shun Hing Electric Service Centre Limited to check and repair
E-4	Evaporator low temperature protection (No temperature rise after operating 5 minutes. Temperature of evaporator keeps lower than 35°C)	Stop the operation and restart the appliance. If situation continues, contact Shun Hing Electric Service Centre Limited to check and repair
E-5	Sensor failure	Contact Shun Hing Electric Service Centre Limited to check and repair
E-6	Connection failure	Contact Shun Hing Electric Service Centre Limited to check and repair

8. Special Avowal

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

9. After Sales Service

1. For any defect, in the judgement of technician from Shun Hing Electric Service Center Limited, caused under normal use, our company is responsible for repairing any parts of the said electrical appliance free of charge within one year guarantee period commencing from the date of purchase. Any defect part which has been replaced shall become our property. Warranty service does not cover the repair or replacement of 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 product warranty 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.

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