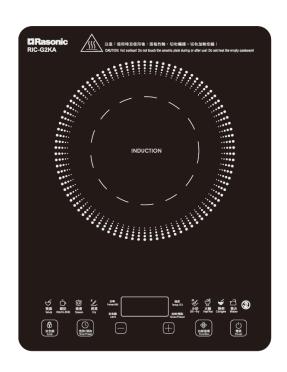


# RIC-G2KA / RIC-G2KB

輕便式電磁爐

# **Compact Induction Cooker**



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,閱讀後小心收藏,以備日後查閱。
- Please read the operation manual carefully before using. Keep it in a safe place for future reference.
- 本說明書中的圖示可能有與實物不同的地方,僅供參考。
- Some figures in this manual may not match with the real object, just for reference only.

非常感謝您選購樂信牌輕便電磁爐,在使用前應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. 保存及清潔方法
- 3. 鍋具的選擇
- 4. 產品規格及產品結構
- 5. 控制面板
- 6. 操作說明
- 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,必須遵守下列安全注意事項,不遵循或忽視這些安全注意事項會導致傷亡或機件損壞。

## 1.1 為了防止火災、灼傷和觸電

#### 面板餘溫處理

- 1. 面板上的 符號表示,使用時及剛使用後面板會變熱,切勿觸摸,以免造成燙傷。
- 2. 待完全冷卻後才清潔本產品。

### 使用前

- 1. 確保當地使用的電壓與本產品上所標明的額定電壓相符。
- 2. 使用獨立電源插頭。切勿使用電線拖板,以免因電力負荷過度而導致火警或危險。
- 3. 應把產品平穩放置於乾燥的地方,並須與牆壁保持至少10厘米的距離作散熱用途。

#### 使用時

- 1. 切勿過度加熱。(應使用低火力段預熱。)
- 2. 切勿乾燒空鍋,否則容易造成過熱、工作異常及面板變色等問題。
- 3. **警告!** 切勿讓產品置於無人看管的狀態下運作·特別是使用油脂在爐灶進行烹飪時·可能會造成危險或導致火災。
- 4. 注意! 烹飪過程必須受到監督。短期烹飪過程亦必須持續監督。

#### 使用後

- 1. 按電源鍵關掉產品·關掉電源及拔出電源插頭·避免因長時間通電導致內部電子組件損毀·甚至 引起火警。
- 如機體尚有餘溫·待散熱風扇完全停止運作後才可拔掉電源插頭。切勿依靠面板感測器關掉產品。

#### 面板注意事項

- 1. 切勿將物品存放在加熱區,或將攜帶式氣體爐、石油氣罐或罐裝食品置於電磁爐面板上,以防止 它們被錯誤加熱而造成爆炸。
- 2. 切勿在電磁爐運行時,將類似刀、叉、湯匙、蓋子、鋁箔或鋁盤等金屬物或導磁性物品,以及蒸煮袋、磁性指環、手錶或飾物等置於面板上或附近,或直接接觸鍋具,否則可能造成該物品變熱。 (被加熱時所產生的熱量或會造成灼傷或受傷。)
- 3. 切勿讓面板受到外來的猛烈撞擊。(例如重物墜於面板上,可能導致面板暗處產生裂紋。在沒有接受信興電器服務中心有限公司詳細檢查期間強行運作,可能促使面板爆裂,產生危險。)
- \*\*\* 警告:如面板受到外來的猛烈撞擊或因重物墜落造成破裂,切勿觸摸。應立即停止使用並關掉電源及拔出電源插頭,立即聯絡信興電器服務中心有限公司進行檢查及維修,以免造成電擊、短路或火災等危險。

#### 鍋具注意事項

- 1. 必須使用說明書內建議的合適鍋具·並確保鍋具整潔及底部平穩地置於面板上。否則·產品面板 感測器可能失效並導致產品異常升溫或出現故障。
- 2. 電磁爐專用的鍋具只能放在電磁爐上使用·切勿將電磁爐專用的鍋具用於氣體煮食爐上或混合使用·以免影響烹調效果。
- 3. 放置鍋具前,請確認鍋具底部及面板上沒有水漬、油漬或其他粘附物。如有,應完成清潔後才使用本產品。

#### 避免油炸烹飪

- 1. 本產品不帶油溫控制系統。油炸時,或會因油溫過高而導致火災或損壞內部電子組件,故油炸時 應緩慢加熱,並留意加熱情況。
- 2. 若煮食物或油脂加熱時起火·應立即關掉電源。切勿用水滅火·應使用合適的滅火器或使用滅火 毯。

#### 電磁爐爐頭注意事項

- 1. 切勿將易燃材料、噴霧劑及煙霧劑等置於產品下方或附近,否則可能導致火災或爆炸。
- 2. 切勿讓不習慣操作本產品的人獨自使用本產品。
- 3. 本產品並不為體質、感覺或智力有障礙人士或缺乏經驗(包括小孩)或相關知識的人士使用,除 非他們曾經接受負責安全人士的監督或指示。
- 4. 時常留意烹調情況·避免過熱或乾燒。否則·溫度過高會使安全保護功能自動啟動並停止運作· 影響烹調效果。
- 5. 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或將本產品放於小孩能觸及的地方。
- 6. 切勿讓嬰兒靠近。
- 7. 切勿使用外置計時器或遙控系統來操作本產品。
- 8. 煮食時·鍋具必須放置於煮食區的中央位置上面。避免將鍋具移近至玻璃邊緣·令面板底部的膠 殼因鍋具底部的高溫而造成損毀。
- 9. 如發現電源線有破損,必須聯絡信興電器服務中心有限公司更換,以免發生危險。

#### 1.2 防止火災或意外發生

#### 為了避免發生意外,應注意下列事項

- 1. **注意!** 加熱時偶爾會噴濺出材料或熱水,這種現象被稱為溢瀉。尤其是炆煮及加熱時,應使用低火力烹調及時刻留意食物烹調情況。
- 2. 如果你佩戴心臟起搏器或除顫器人士·須諮詢醫生。(本產品的使用可能會影響心臟起搏器或除顫器運作。)
- 3. 保持鍋具平穩。(如果鍋具掉下來,可能會導致損傷或灼傷。)
- 4. 切勿加熱空煲或過度加熱。(食材可能會燃燒,進而損壞鍋具。此舉或會損壞產品本身及面板, 甚至造成災害。)
- 5. 遠離大量熱氣、蒸氣或濕熱地方;切勿將產品安裝於靠近水源的地方,防止機身進水。
- 6. 切勿用水直接沖洗產品機身、電源線或插頭、讓它們接觸到水或讓液體滲入產品帶電部分;在 清潔時亦不可把部份或整部產品浸入水中,以免影響產品的安全性能及造成觸電的危險。再次 使用前,必須確保插頭充分乾燥。
- 7. 小心使用電源線·不可在電源線上放置重物或夾住電源線;不可改裝、用力拉扯或扭曲電源線;在拔出或插入插頭時·應用手握穩插頭·並確保將插頭插穩。
- 8. 切勿將電源線懸掛在桌子、櫥櫃的邊緣或令它接觸發熱的表面。切勿在電源線纏結的情況下使 用本產品,否則會加快電源線的損耗。
- 9. 電磁爐不能安裝在洗碗機、洗衣機、乾衣機、焗爐或冰箱之上,因為產品散發出的熱量會損壞 安裝於下面的電子設備。
- **10.** 切勿於同一時間按兩個或以上的功能鍵,亦不要讓熱的物件接觸控制面板,因為這會令產品出現錯誤的反應。
- 11. 切勿以濕手操作本產品、插入或拔除插頭。
- 12. 切勿將本產品用於烹飪以外的其他用途。(用於烹飪以外或會發生故障。)
- 13. 本產品是家用或在類似環境使用,如:商店內部、辦事處以及其他類似工作環境的廚房區域; 客戶在旅館、汽車旅館和其他住宅類型的環境。
- 14. 本產品只可作家庭或類似環境使用,切勿在室外使用或用於說明書建議以外的其他用途。使用不當,或作(半)商業用途,或未依照使用說明書操作,維修保養將告無效,本公司將不會承擔任何損壞的維修及賠償。
- 15. 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,以確保他們不會玩耍器具。切勿讓小孩單獨使用或進行保養,亦切勿將本產品及其電源線放於小孩能觸及的地方。
- 16. 以免發生危險,當產品機身或零件出現故障,或不能正常操作,切勿自行使用或更換其他非生產商授權的零件或配件,否則維修保養無效。
- 17. 遵從安全守則及避免釀成意外·如需檢查或維修產品·應聯絡信興電器服務中心有限公司(地址印於本說明書的背頁或致電 2406 5666)·並確保在檢查或維修時出示產品保修記錄卡及收據。

#### 1.3 使用電磁爐時

#### 本產品會釋放出磁力線,應將任何容易受磁力影響之物品移離本產品

- 1. 收音機、電視機、助聽器等。(因為它們容易受到干擾。)
- 2. 磁卡、磁带車票、銀行卡等。(因為它們的記錄可能被清除或損壞。)

#### 切勿將本產品放置在其他電磁感應設備或任何金屬表面上/附近使用

- 1. 電磁感應電飯煲、攜帶型電磁感應煮食爐等。(因為磁場可能會損壞本產品。)
- 2. 切勿放置於金屬檯面(或金屬表面)上使用,以免導致金屬材料或檯面被錯誤加熱而引起電磁 爐損壞或火災及造成其他危險。

#### 加熱時鍋具發出噪音

- 1. 根據使用鍋具的類型,使用時或會聽到鍋具的共鳴聲。
- 2. 握住鍋具手柄時,可能會感覺到微小的振動。
- 3. 加熱時如果移動鍋具,可能會聽到短促的金屬聲。 (輕微移動鍋具或更換鍋具有助減低以上提及的振動及鳴聲現象。為免灼傷,切勿直接觸摸鍋 具的金屬部分。)

#### 切勿在本產品下方的櫥櫃內存放調味料及食物

本產品排氣口釋放的熱量可能會使它們變質。

#### 如果酸性食物黏在面板或邊框上,應立即清潔

切勿讓醋、果醬、帶有檸檬汁的食物或梅子等食物黏在面板或邊框上。(否則,面板或邊框可能會褪色或受損。)

#### 切勿用鍋底摩擦面板

面板可能會損壞或褪色。

#### 切勿堵住進風口/排氣口

(進風口/排氣口被堵塞會導致產品自動關閉,否則過熱會引致其他災害。)

- 2. 切勿將本產品放置於地毯、檯布、紙品或墊子等物件上使用。(如果堵塞進風口/排氣口,或會造成故障。)

#### 切勿使用蒸氣清潔器清潔本產品

若本產品的帶電部件進水,有可能造成故障或其他危險。

#### 1.4 高火力加熱注意事項

- 1. 由於輸出功率大,如油量過少,鍋具會快速受熱,油溫會因迅速上升而產生意外。
- 2. 高熱力輸出會造成鍋具底部彎曲變形。如使用的油量少或鍋具底部較薄,應使用較低的火力預熱。
- 3. 煲水時,水一旦沸騰,請立即降低火力。(水有可能會煮沸溢出或噴濺。)

## 2 保存及清潔方法

- 1. 清潔前,應先按電源鍵關上本產品及拔出插頭。
- 2. 面板骯髒時,用扭乾的濕布擦拭。如污漬擦不掉時,用稀釋的中性廚房去污粉或清潔劑清潔後,再用濕布擦拭即可。
- 3. 機身骯髒時,用扭乾的濕布擦拭。如有油污難以清除時,用稀釋的中性廚房洗潔劑清洗後,再 用濕布擦拭即可。
- 4. 切勿使用蒸氣清潔工具、用水直接沖洗或將產品及其電源線浸入水中清洗。如產品內部零件受潮,可能造成故障或其他災害。
- 5. 如有果酸食物(例如:醋、果醬、帶有檸檬汁及梅子等食品)黏在面板或邊框上,應立即清潔,否則可能引致褪色。
- 6. 如有任何塑膠物料、廚房用錫紙、糖類或含有糖的食品不小心融化於發熱的面板上,必須在面板仍是溫熱時用柔軟濕布擦拭,否則冷卻後才清潔或會損壞面板。
- 7. 切勿使用堅硬刷子或百潔布刷洗爐面。
- 8. 切勿使用有機溶劑或苯等化學藥品擦拭產品及其面板/控制面板,以免產生化學反應。
- 9. 經過長時間使用,進風口或出風口會積聚一些灰塵或油脂,並可能影響產品運作。建議使用棉 花棒進行定期清潔。
- 注意防塵、防潮及防蟲的保護,避免蟑螂等昆蟲進入電磁爐內部造成電路板短路。
- 11. 長期不使用時,須拔下電源插頭,進行清潔後套上塑膠袋並收藏於乾燥的環境。切勿將電源線纏繞在產品四周或壓住電源線,避免令電源線破損。
- 12. 面板可能會因使用不當(如使用不潔淨底部的鍋具加熱或加熱食材外溢且未及時擦淨)而產生 發黃、發黑或劃痕等現象。經常清潔鍋具底部及產品面板,按說明書操作並做好日常保養,可 避免或減少此類現象發生。

## 3 鍋具的選擇

#### 使用磁鐵可以有效分辨鍋具是否帶有磁性!

## 3.1 合適的鍋具(磁鐵能夠黏在鍋具底部)

1. 材質:鐵或導磁不鏽鋼的鍋具。必須使用註明 "適合電磁爐煮食"的鍋具。

2. 形狀:底部直徑必須在12-20厘米範圍內的鍋具,並與面板均勻接觸。

3. 鍋具重量(連盛載食物)不能超過5公斤。













不鏽鋼水壺

鐵製鍋

磁性不鏽鋼鍋

鐵製彩色鍋

磁性鐵製琺瑯壺

鐵板鍋

# 3.2 不合適的鍋具(磁鐵不能夠黏在鍋具底部)

1. 材質:非鐵質金屬、不鏽鋼(底部不能導磁)、陶瓷、玻璃、鋁或銅為底的鍋具。

2. 形狀:底部凹凸差距過大者、有弧度、鍋底有腳、鍋具底部為圓形及底部直徑小於12厘米或大 於20厘米。

3. 即使標示為磁應加熱用的陶製鍋具,可以用於電磁爐上加熱,也不建議使用。因本產品可能無法有效分辨鍋具是否有磁性而無法加熱、導致操作不穩定、影響煮食效果或令產品啟動其安全保護功能及出現錯誤訊息。







陶鍋







鋁製水壺

耐熱玻璃鍋

底部凹凸不平

鍋底直徑較小

鍋底附腳

4. 切勿使用電磁爐導熱板。

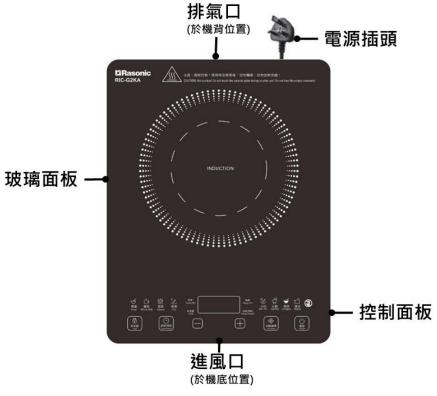
# 4 產品規格及結構

#### 4.1 產品規格

型號	RIC-G2KA	RIC-G2KB				
額定功率	2,000瓦					
額定電壓	220-240伏特~ 50/60赫茲					
產品尺寸 (闊x深x高) (毫米) (約)	280 x 360 x 56	280 x 360 x 56				
淨重 (公斤) (約)	2.1	1.9				
鍋具尺寸要求 (毫米)	鍋底直徑120-200					

## 4.2 產品結構

# RIC-G2KA



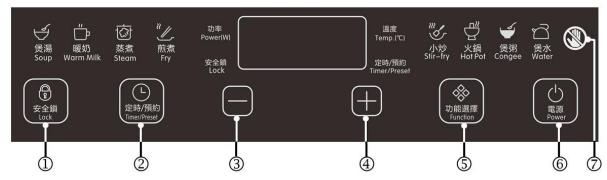
# RIC-G2KB



註: 所有圖片僅作參考,尺寸比例或有差異,以實物為準。

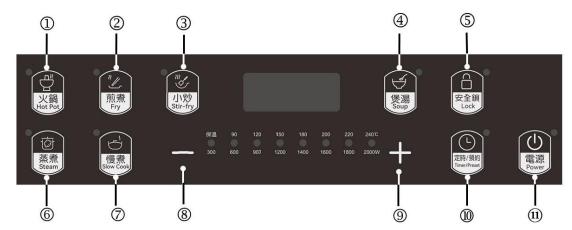
# 5 控制面板

# 5.1 RIC-G2KA 控制面板



按鍵/ 指示燈	名稱	圖示	功能
1	安全鎖鍵		啟動/解除安全鎖功能
2	定時/預約鍵	$\left( \begin{array}{c} \Gamma \end{array} \right)$	啟動定時/預約功能
3	減少鍵		減少火力、溫度或時間
4	加大鍵	(+)	增加火力、溫度或時間
5	功能選擇鍵		切換至各自動功能(煲湯、暖奶、蒸煮、煎煮 小炒、火鍋、煲粥及煲水)
6	電源鍵		切換至備用或選擇模式
7	餘溫顯示燈		爐面過熱時・指示燈會亮起提示用戶

# 5.2 RIC-G2KB 控制面板



按鍵/ 指示燈	名稱	圖示	功能	
1	火鍋鍵	$\tilde{\Box}$	切換至火鍋功能(火力調節)	
2	煎煮鍵	<b>"</b>	切換至煎煮功能(溫度調節)	
3	小炒鍵		切換至小炒功能(火力調節)	
4	煲湯鍵		自動功能(火力預設)	
5	安全鎖鍵		啟動 <b>/</b> 解除安全鎖功能	
6	蒸煮鍵		切換至蒸煮功能(溫度調節)	
7	慢煮鍵		切換至慢煮功能(溫度調節)	
8	減少鍵	—	減少火力、溫度或時間	
9	加大鍵	+	增加火力、溫度或時間	
10	定時/預約鍵		啟動定時/預約功能	
11	電源鍵	(L)	切換至備用或選擇模式	

<sup>\*</sup> 保持控制面板清潔乾爽,否則控制按鍵的電子感應功能可能會失效或錯誤運作。

#### 5.3 火力及溫度調控表

#### RIC-G2KA 火力及溫度調控表

段數	1	2	3	4	5	6	7	8
溫度模式(℃)(約)	60	80	120	150	180	200	220	240
火力模式(瓦)(約)	300	600	1000	1200	1400	1600	1800	2000

#### RIC-G2KB 火力及溫度調控表

段數	1	2	3	4	5	6	7	8
温度模式(°C)(約)	60 (保溫)	90	120	150	180	200	220	240
火力模式(瓦)(約)	300	600	900	1200	1400	1600	1800	2000

注意: 1. 以上火力段數,是對應實際功率於設定程序周期內的平均值。

2. [8]段火力只能短時間維持,運作將10分鐘後便會自動降低火力,作為產品安全保護。

# 6 操作說明

#### 6.1 RIC-G2KA 操作說明

接上電源後,電磁爐發出 " 嗶 " 一聲,所有指示燈會全部亮起後熄滅,表示產品進入備用狀態。將合適的鍋具放置於面板加熱範圍中央,按[**①**]鍵一次,顯示屏顯示 " - - " ,產品進入選擇模式,按[**②**] 鍵以選擇功能及使用本產品。完成烹調後可按[**①**]鍵停止加熱,產品會回復備用狀態。如1分鐘內沒有按下任何功能鍵,顯示屏將會熄滅,表示本產品已返回備用狀態。

#### 煮食功能說明

#### ◇ 可手動調節火力/溫度

- 小炒:按[※]鍵切換至小炒模式·[※]圖案及功率的指示燈亮起·顯示屏出現[2000]·表示小炒功能的預設火力為2000瓦。用戶可按[+]和[-]鍵調節火力·共有8段火力選擇。
- 火鍋:按[※]鍵切換至火鍋模式,[♥]圖案及功率的指示燈亮起,顯示屏出現[1400],表示火鍋功能的預設火力為1400瓦。用戶可按[+]和[-]鍵調節火力,共有8段火力選擇。
- 煎煮:按[※]鍵切換至煎煮模式 · [※]圖案及溫度指示燈亮起 · 顯示屏出現[240°] · 表示煎煮功能的預設溫度為240℃。用戶可按[+]和[-]鍵調節溫度 · 共有8段溫度選擇。
- 蒸煮:按[※]鍵切換至蒸煮模式·[※]圖案及溫度的指示燈亮起·顯示屏出現[240°]·表示蒸煮功能的預設溫度為240℃。用戶可按[+]和[-]鍵調節溫度,共有8段溫度選擇。蒸煮功能預設時間為30分鐘,完成後產品於發出"嗶"聲後返回備用狀態。

## ◇ 自動功能(火力已預設)

- 煲粥:按[※]鍵切換至煲粥模式,[※]圖案的指示燈亮起,顯示屏出現[AU],表示產品已於預設 火力下運作,用戶不能更改火力。煲粥功能預設時間為1小時,完成後產品於發出"嗶"聲後返回 備用狀態。
- 煲湯:按[※]鍵切換至煲湯模式,[※]圖案的指示燈亮起,顯示屏出現[AU],表示產品已於預設 火力下運作,用戶不能更改火力。煲湯功能預設時間為2小時,完成煲湯烹調程式後,顯示屏出現 [End]並於發出"嗶"聲後轉為保溫模式。保溫模式預設為2小時,完成後產品於發出"嗶"聲後返 回備用狀態。
- 暖奶:按[※]鍵切換至暖奶模式,[□]圖案的指示燈亮起,顯示屏出現[AU],表示產品已於預設 火力下運作,用戶不能更改火力。暖奶功能預設時間為30分鐘,完成後產品於發出"嗶"聲後返回 備用狀態。
- 煲水:按[※]鍵切換至煲水模式,[※]圖案的指示燈亮起,顯示屏出現[AU],表示產品已於預設 火力下運作,用戶不能更改火力。煲水功能預設時間為20分鐘,完成後產品於發出"嗶"聲後返回 備用狀態。

\*\*\*以上所有功能:用戶可在產品運作期間,按[參]鍵切換至其他功能,或按[也]鍵停止有關運作。

# 定時功能(只適用於小炒[巡]、火鍋[型]、煎煮[巡]及蒸煮[迹]模式)

若用戶需要設定烹煮時間,於選取所需的煮食模式後,按[]鍵一次,定時/預約鍵的指示燈亮起,顯示屏會出現預設定時時間[00:00]。用戶可按[+]和[-]鍵調整設定時間,[-]鍵設定小時,[+]鍵設定分鐘(長按3秒可作快速調節),設定時間範圍由1分鐘至2小時59分鐘。

用戶可按[①]鍵一次確認或等待顯示屏時間停止閃動以完成設定,確認後,產品開始以倒數的方式顯示剩餘時間。當倒數結束,電磁爐會發出"嗶"聲後返回備用狀態。如需取消定時功能,可長按[①]鍵3秒,或按[①]鍵返回備用狀態。

# 預約功能(只適用於煲粥[♥]、煲湯[♥]、暖奶[♥]及煲水[♥]模式)

於備用狀態下·按[①]鍵進入選擇模式·再按[①]鍵一次·定時/預約鍵的指示燈亮起·顯示屏會出現預約時間[00:30]。用戶可按[+]和[-]鍵調整設定時間·[-]鍵設定小時·[+]鍵設定分鐘(長按3秒可作快速調節)·預約時間範圍由1分鐘至23小時59分鐘。

設定時間後,用戶可按[<mark>ॐ]</mark>鍵選擇需要預約的煮食模式,對應的功能指示燈會亮起。選定後,產品開始以倒數方式顯示剩餘時間。當倒數結束,產品便會發出"嗶"聲後按指定的烹調模式開始運作。

若1分鐘內未有選定烹調模式,設定將會自動取消並返回備用狀態。

如需更改預約功能·用戶可按[①]鍵一下·顯示屏時間會閃爍·此時按[+]和[-]鍵以調整預約時間。如需取消預約功能·用戶可長按[①]鍵3秒·或按[①]鍵返回備用狀態。

#### 餘溫顯示燈

關機後,如爐面溫度處於約60℃或以上,餘溫顯示燈[◎]會亮起,表示爐面尚有餘溫,切勿觸摸。

#### 6.2 RIC-G2KB 操作說明

接上電源後,電磁爐發出"嗶"一聲,所有指示燈會全部亮起後熄滅,電源指示燈閃爍,表示產品進入備用狀態。將合適的鍋具放置於面板加熱範圍中央,按[U]鍵一次,電源指示燈亮起,產品進入選擇模式,按相應的功能鍵使用本產品。完成烹調後可按[U]鍵停止加熱,產品會回復備用狀態。如1分鐘內沒有按下任何功能鍵,顯示屏將會熄滅,表示本產品已返回備用狀態。

#### 煮食功能說明

# ◇ 可手動調節火力/溫度

- 火鍋:按[♥]鍵一次,該鍵上方的指示燈亮起,顯示屏出現[1400]。火力指示燈會由左邊亮起至 1400W位置,表示火鍋功能的預設火力為1400瓦。用戶可按[+]和[-]鍵調節火力,共有8段火力選擇。
- 小炒:按[ 型] 鍵一次,該鍵上方的指示燈亮起,顯示屏出現[2000]。火力指示燈會由左邊亮起至2000W位置亮起,表示小炒功能的預設火力為2000瓦。用戶可按[+]和[-]鍵調節火力,共有8段火力選擇。
- 慢煮:按[ ]鍵一次,該鍵上方的指示燈亮起,顯示屏出現[90°]。溫度指示燈會於90°C位置,表示慢煮功能的預設溫度為90°C,用戶可按[+]和[-]鍵調節溫度,共有8段溫度選擇。
- 蒸煮:按[返]鍵一次·該鍵上方的指示燈亮起·顯示屏出現[240°]。溫度指示燈會於240℃位置亮起,表示蒸煮功能的預設溫度為240℃。用戶可按[+]和[-]鍵調節溫度,共有8段溫度選擇。蒸煮功能預設時間為30分鐘,完成後產品於發出"嗶"聲後返回備用狀態。

#### ♦ 自動功能(火力已預設)

• 煲湯:按[☑]鍵一次,該鍵上方的指示燈亮起、顯示屏出現[AU]。火力指示燈會由左邊亮起至1200W位置,表示設定火力為1200瓦,用戶不能更改火力。煲湯功能預設時間為2小時,完成後顯示屏會出現[End],並於發出"嗶"聲後轉為保暖模式。保暖模式預設為2小時,完成後產品於發出"嗶"聲後返回備用狀態。

\*\*\*以上所有功能:用戶可在產品運作期間·若要轉換其他功能可直接按相應功能鍵·或按[**心**]鍵停止有關運作。

# 定時功能(只適用於火鍋[型]、煎煮[巡]、小炒[巡]、慢煮[☑]及蒸煮[◎]模式)

若用戶需要設定烹煮時間,於選取所需的煮食模式後,按[]鍵一次,該鍵上方的指示燈亮起,顯示屏會出現預設定時時間[00:00]。用戶可按[+]和[-]鍵調整設定時間,[-]鍵設定小時,[+]鍵設定分鐘(長按3秒可作快速調節),設定時間範圍由1分鐘至2小時59分鐘。

用戶可按[[**①**] 鍵一次確認或等待顯示屏數字停止閃動。完成設定後,產品開始以倒數的方式顯示剩餘時間。當倒數結束,電磁爐會發出"嗶"聲後返回備用狀態。如需取消定時功能,可選擇長按[[**①**] 鍵3秒,或按[**①**] 鍵返回備用狀態。

# 預約功能(只適用於煲湯[型]模式)

於備用狀態下·按[**心**]鍵進入選擇模式·再按[**心**]鍵一次·該鍵上方的指示燈亮起·顯示屏會出現預約時間[00:30]。用戶可按[+]和[-]鍵調整設定時間·[-]鍵設定小時·[+]鍵設定分鐘(長按3秒可作快速調節)·預約時間範圍由1分鐘至23小時59分鐘。

設定時間後·用戶可選擇煲湯[[近]模式·該鍵上方的指示燈會亮起。產品開始以倒數方式顯示剩餘時間。當倒數結束,產品便會發出"嗶"聲後開始煲湯模式。

若1分鐘內未有選定烹調模式,設定將會自動取消並返回備用狀態。如需取消預約功能,用戶可長按 [色] 鍵3秒,或按[色] 鍵返回備用狀態。

# 6.3 安全鎖功能

在備用狀態下,安全鎖處於解鎖狀態。按[①]鍵進入選擇模式,按[①]/[②]鍵一次以鎖定所有功能鍵,此時產品不能選擇功能、調節火力及時間。長按[⑥]/[②]鍵3秒可解鎖並繼續操作產品。為防止兒童觸碰或因其他意外觸碰而啟動或更改操作模式,選擇加熱功能後,可按[⑥]/[⑥]鍵一次鎖定所有功能鍵([①]鍵除外)使之不能更改功能、調節時間及火力。在安全鎖啟動狀態下,[⑥]/[⑥]鍵的指示燈會亮起。

若同時啟動[定時]及[安全鎖]功能,顯示窗仍會顯示所設定的時間,但所有按鍵均會被鎖定([**少**]鍵除外)。當倒數結束,電磁爐會發出"嗶"聲然後自動返回備用狀態。此時安全鎖仍處於鎖定狀態,如需要恢復所有功能鍵,用戶只須按[**少**]鍵再長按[**①**]/[**△**]鍵鍵解鎖即可。

如用戶於鎖定狀態下直接按[①]鍵停止加熱,則[⑥]/[⑥]鍵的指示燈依舊會亮起,直至用戶解鎖為止。用戶必須解鎖才能啟動電磁爐及其他烹調功能;否則,於下次啟動本產品時仍會處於鎖定狀態。若拔除插頭後重新接上電源,[安全鎖]功能將會自動解除,重新開啟產品後即可正常使用。

#### 6.4 附設功能說明

# 自動恆溫系統(適用於小炒[💇]、煎煮[💯]及蒸煮[😇]模式)

小炒[**少**]、煎煮[**少**]及蒸煮[**少**]模式都有一個預先設定的溫度值。當產品到達預設的溫度後,恆溫功能將會自動啟動,並停止加熱以穩定溫度。此時,所選取的煮食功能指示燈會由長亮轉為閃亮,直至溫度下降至原有的設定值後才會重新起動加熱。因此,電磁爐可能會出現斷續性的加熱情況,此乃電磁爐的恆溫系統正在運作。

# 自動關機功能(適用於火鍋[♥]、小炒[♥]、煎煮[♥]及蒸煮[♥]模式)

啟動產品加熱後,如 120 分鐘內沒有任何按鍵操作指示,產品會發出 1 次 " 嗶 " 聲提示用戶,然後 自動停止運作以確保安全。如用戶需要烹調超過 120 分鐘,可使用定時功能。

#### 散熱風扇延時轉動

完成烹調後,用戶可按[**①**]鍵停止加熱,**[①**]鍵的指示燈會由長亮轉為閃動 (指示燈閃動情況僅適用於 RIC-G2KB),即表示產品已回到備用狀態。**注意!**此時散熱風扇仍會持續轉動,以排除機內的熱氣。待風扇停止運作後,才將電源插頭拔出,以免對產品造成損壞或產生危險。

## 注意事項

使用暖奶[ j 功能時·建議餵哺嬰兒前先自行測試奶溫·確保奶溫適合才餵哺嬰兒·避免因直接餵哺而燙傷嬰兒喉部。(僅適用於RIC-G2KA)

使用煲粥[ ] 功能時·用戶須不時攪動鍋內食材·避免食材焦著在鍋具底部;由於暖粥很快會變成糊狀·建議盡快享用·以免影響烹調食物的味道。(僅適用於 RIC-G2KA)

#### 故障代碼

如使用不當或發生問題時,對應故障代碼會顯示於數碼顯示屏上。當產品發生 EO 至 E7 故障時,產品會停止加熱同時蜂鳴聲斷續響起(詳情可參考標題 7. 故障排除的檢查要點及解決方法)。

# 7 故障排除

使用時,如發現產品操作上有問題,在維修前應先對照下表進行檢查及處理。

故障現象	檢查要點	處理方法		
接通電源後,按	是否停電?	電力恢復後使用。		
[也]鍵後產品沒	保險絲是否斷路?	小心檢查原因。若有需要,應聯絡信興		
有反應	電源線插頭是否鬆脫?	電器服務中心有限公司進行檢查及維修。		
	是否忘記放置鍋具或鍋具不適合?	放上或更換適合電磁爐使用的鍋具。		
開啟電磁爐後不加熱,並發出蜂鳴	鍋具是否置於不正確位置?	將鍋具放置於產品的面板標示的位置 上。		
XX 11 3X 11 47 119	加熱的鍋具是否經常被移走?	將鍋具放到爐頭適當的位置上。		
	是否加熱空鍋或食物溫度過高?	檢查是否錯誤使用。用戶可重新開啟本 產品。若有需要 · 應聯絡信興電器服務 中心有限公司進行檢查及維修。		
在正常運作時產品 停止運作	進風口或出風口是否被阻塞或堆積了 髒物?	清除堵塞在進風口/出風口處的污物· 並保持通風口暢通。		
	是否已超過2小時沒有進行操作指示?	請重新輸入所需的烹調指示或選用定時功能。		
故障代碼	E0 內部電路故障 E1 沒有放置鍋具/鍋具不適合 E2 產品內部溫度過高 E3 電壓過高 E4 電壓過低 E5 電磁爐爐面感測器開路或短路 E6 電磁爐 IGBT 感測器開路或短路 E7 爐面溫度過高	當出現 E1、E2 或 E7.應檢查是否鍋具問題,或待溫度下降後,再嘗試重新啟動本產品。 當出現 E0、E3-E6 時,應聯絡信興電器服務中心有限公司進行檢查及維修。		

如按照以上處理方法/操作仍未能修復問題,應即時關閉電源,聯絡信興電器服務中心有限公司(電話:2406 5666)進行檢查及維修,並將故障代碼告知信興電器服務中心有限公司。切勿自行拆卸及修理產品,避免產生觸電危險及對產品造成損害。

#### 8 特別聲明

- 1. 本資料上所有內容經過核對,如有任何印刷及內容上的誤解,本公司將保留解釋權。
- 2. 本產品若有技術改進·會編進新版說明書中·恕不另行通知;產品外觀、顏色如有改動· 皆以實物為準。
- 3. 如本資料之中英文版本有差異時,應以中文版為準。
- 4. 使用說明書的電子副本可經電子郵件發送至用戶,如有需要,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於正常使用之情況下發生者,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產品之損耗性零件等。
- 2. 用戶必須於維修時出示購買收據/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: 2406 5666查詢。

Thank you for choosing Rasonic compact induction cooker. Read the operation manual carefully before using and keep this operation manual for your future reference.

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- 1. Safety Precautions
- 2. Storage and Cleaning Method
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- 5. Control Panel
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- 7. Troubleshooting and Treatment
- 8. Special Avowal
- 9. After Sales Service

## 1. Safety Precautions

When using the appliance, follow the basic safety precautions. Failure or negligence in observing these safety precautions could cause injury or appliance damage caused by improper usage:

## 1.1 To prevent fire, burn or electric shocks

#### Treatment for residual heat

- 1. The symbol on the top plate represents that top plate is hot during and just after cooking. Do not touch to avoid burning.
- 2. Clean the appliance after it has cooled down.

#### Before using the induction cooker

- Make sure the input voltage match the rated voltage marked on the appliance before operation.
- 2. Use an independent socket for the appliance. Do not use extension cords to avoid overload and risk of fire.
- 3. Place the appliance on a dry area steadily and at least 10cm away from the wall for heat dissipation.

#### When using the induction cooker

- 1. Do not overheat. (Use lower power levels for preheating.)
- 2. Never heat the empty cookware. Otherwise the appliance may overheat, malfunction and top plate discolor.
- 3. **WARNING!** Do not leave the appliance unattended. Especially when cooking on a pot with fat or oil can be dangerous and may result in a fire.
- 4. **CAUTION!** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

#### After using the induction cooker

- After operation, shut down and unplug the appliance to avoid damaging the electronic components or even causing fire due to long-term connect to the electricity.
- 2. Switch off the appliance when not in use. After the operation of the cooling fan prolong function, unplug the appliance from the socket. Do not rely on the sensor of the top plate to turn off the appliance.

#### For the top plate

- Do not store item on the cooking zone or place portable gas burners, petroleum gas cylinders or canned goods on the top plate. They may explode if they are mistakenly heated.
- 2. Metallic objects or magnetic material such as knives, forks, spoons, lids, aluminum foil / tray, retort pouch, magnetic ring, watch or accessories should not be placed on or near the top plate, or touch the cookware when the appliance is operating; otherwise, they may get hot. (They may cause burns or injuries by heat generated.)
- Do not subject the appliance to a crash. (e.g. Dropping heavy object on the appliance may cause invisible cracks under the top plate. Without checked by Shun Hing Electric Service Centre Limited and kept using the appliance may cause further cracks and dangers.)
- \*\*\* WARNING: If the top plate is cracked, switch off the appliance to avoid the possibility of electric shock, due to subjection to a crash or heavy object felt, stop using immediately, switch off and unplug the appliance. To avoid the possibility of electric shock, short circuit or fire, contact Shun Hing Electric Service Centre Limited for checking and repairing immediately.

#### For the cookware

- Use cookware with a flat and clean bottom as mentioned in the manual, and ensure it
  is steadily placed on the top plate. Otherwise, the sensor of the appliance may be
  malfunction and cause abnormal heating.
- 2. Specific cookware should be used on induction cooker only. Do not attempt to use it on gas cookers. Never use it alternatively as it may affect the cooking result.
- 3. Before placing cookware on the top plate, make sure there is no water, oil or other attachment in between. If so, clean it before using the appliance.

#### Avoid deep-frying cooking

- The appliance does not equip with oil temperature control system. Overheated oil may catch fire or damage the internal electric components if deep frying. Always heat fat bit by bit and keep watching as it heats up.
- 2. If any oil or fat catches fire, switch off the appliance immediately. Do not put out the flames with water. Use suitable fire extinguisher or fire blanket instead.

#### For the induction cooker cooking

- 1. Keep all combustible materials, spray canisters and aerosols away. It may possibly cause fire or explosion.
- 2. Do not allow unaccustomed people to use the appliance without supervision.

- The appliance is not intended to use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by the person responsible for their safety.
- 4. Pay attention to the cooking status and temperature to avoid overheating or empty heating. Otherwise, the overheat protection will be activated and the appliance will be shut off automatically when the temperature is too high. It may affect the cooking result.
- 5. Great care is necessary in using the appliance, especially near children. Children should be supervised to ensure that they do not play with the appliance. Also, children without adult supervision should not operate the appliance and keep them away from the appliance.
- 6. Keep it out of reach for infants.
- 7. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 8. Always place the cookware at the center of the cooking zone during operation. Avoid moving the cookware to the edge of the appliance as the heated cookware may damage the plastic enclosure under the top plate.
- 9. If the power cord is damaged, it must be replaced by Shun Hing Electric Service Centre Limited to avoid hazarding.

#### 1.2 To prevent ignition or accidents

#### Beware of the following in order to avoid accidents

- 1. **ATTENTION:** Ingredients or hot water may spout infrequently during heating. This phenomenon is called bumping. Check the cooking status carefully by using a low heat level especially when simmering or heating.
- 2. If you wear a cardiac pacemaker or cardiac defibrillator, consult with doctor. (The operation of the appliance may affect the pacemaker and defibrillator.)
- 3. The cookware must be used and rested on a stable surface. (If the cookware fell off, it may cause injuries or burns.)
- 4. Avoid empty heating or overheating. (Ingredient may get fire and damage the cookware. It may also damage the appliance and the top plate, or lead to other hazards, etc.)
- 5. Keep the installation of the appliance away from the place of massive hot gas, steam, damp and heat place or water source so as to prevent water penetrating inside the appliance.

- 6. Do not rinse the appliance, the power cord or the plug with water directly. Do not let it get in touch with water or allow liquid to penetrate the electrical parts of the appliance. Do not immerse part or the whole appliance into water when cleaning. Otherwise it may affect the insulated parts and cause a risk of electric shock. Make sure the power cord is dry before use.
- 7. Handle the power cord with care, do not place heavy object on or clamp it. Any power cord modification is prohibited. Do not stretch or twist the power cord. Always hold the plug tightly with your hands when unplugging or plugging into the socket.
- 8. Do not hang the power cord over the edge of table, or counter-top or contact with the hot surfaces. Do not operate the appliance when the power cord is tangled, it may let the power cord be frayed and damaged.
- 9. Do not install the appliance over a dishwasher, washing machine, dryer, electric oven or refrigerator. It is because high temperature radiation could damage other electrical appliances below.
- 10. Make sure that only one function key is pressed at a time. Do not place hot objects or cookware on the control panel as the appliance may react wrongly.
- 11. Do not touch the appliance, plug or unplug the power cord by wet hand.
- 12. Do not use the appliance for purposes other than cooking. (Use it other than cooking, may cause malfunction.)
- 13. The appliance is intended to be used in household or similar environments such as: staff kitchen area in shops, offices and other working environments; or clients in hotels, motels and other residential type environments.
- 14. The appliance is for household or similar environment uses only. Do not use it outdoors and any other uses that are not recommended in this manual. If the appliance is used improperly or for commercial (or semi-commercial) purpose or if it is not used according to the instruction in the operation manual, the maintenance guarantee will become invalid and we refuse any liability for damage caused.
- 15. Keep it out of reach for infants. Great care is necessary in using the appliance, especially near children. Make sure that they do not play with the appliance. Also, children without adult supervision should not operate the appliance and do maintenance. Keep them away from the appliance and its cord.
- 16. To prevent hazards occur, when the appliance or parts were malfunction, do not replace with any parts or accessories which is produced without authorization. Otherwise, the maintenance guarantee will become invalid.
- 17. In order to comply with safety regulations and to avoid hazards, if the appliance needs to be checked or repaired, please contact Shun Hing Electric Service Centre Limited (hotline at 2406 5666 or refer to the address found at the back page of the manual), and be reminded that the official invoice and warranty registration card must be presented for checking or repairing service.

## 1.3 When using the appliance

# The appliance emits magnetic lines of force. Please keep the below items away as if affected

- 1. Radios, TVs, hearing aids, etc. (They will be susceptible to interference.)
- 2. Magnetic card, automatic turnstile tickets, bank cards, etc. (The records may be erased or damaged.)

# Do not place the appliance on top of or next to other induction heating devices or metallic plates

- 1. Induction rice cooker, portable induction cooker, etc. (The magnetic field may damage the appliance.)
- 2. Do not place the appliance on top of any metallic plate during operation. Otherwise, it may damage the appliance, or cause fire and other hazards by heating the metallic plate mistakenly.

#### Noise generated by cookware when heating

- 1. Resonant sounds may be heard depending on the type of cookware.
- 2. When holding the handle, user may feel a small vibration.
- If the cookware is moved when heating, a short metallic sound may be heard.
   (It may help to alleviate the sound and vibration if the cookware is slightly moved or replaced. To prevent getting burn, do not touch the metallic parts of the cookware directly.)

#### Do not place seasoning or food in the cabinet. (Below the appliance)

The exhaust heat from the appliance may spoil them.

#### If acidic food sticks to the top plate or top frame, wipe it off immediately.

Do not let the residual vinegar, jam or food containing lemon juice or plum sticks to the top plate or top frame. (Otherwise, the top plate or enclosure may be discolored or damaged.)

#### Do not rub the top plate against the bottom of cookware

The top plate may be damaged or discolored.

#### Do not clog up the intake/exhaust vent

(When the intake/exhaust vent is clogged, the appliance may turn off automatically or overheat may cause other hazards.)

- The intake and exhaust vent can be found at the bottom and the back of the appliance.
- 2. Do not place the appliance on top of carpet, tablecloth, paper sheet or mat etc. (If the intake/exhaust vent is clogged, it may cause malfunction.)

#### Do not use steam cleaner to clean the appliance

If water penetrates to the electrical parts inside the appliance, it may cause malfunction or other hazards.

#### 1.4 When using high power levels

- 1. The appliance is with strong heating power. If high power level is used in small portion of oil, the cookware will be heated excessively. Oil temperature will rise rapidly and may cause accident.
- If the bottom of the cookware is thin, overheat may result in cookware deformation.
   Preheat the cookware with low power levels when using bottom thin cookware or cooking with less oil.
- 3. When boiling water, trim down the power level as soon as the water was boiled. (Water may boil over or splash around.)

## 2. Maintenance and Cleaning Methods

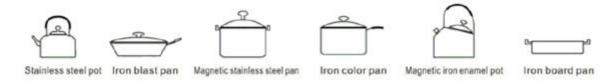
- 1. Switch off the appliance by pressing power key and unplug before cleaning.
- When the top plate is dirty, use a wrested damp cloth to wipe. If object can not be wiped off, use some mild decontamination powder or detergent to wipe, then using a damp cloth to wipe.
- 3. When the main unit is dirty, wipe it with a soft damp cloth. If the greasiness is hard to wipe off, use mild detergent to clean and wipe it with a damp cloth.
- 4. Do not use steam cleaner, rinse directly with water, or immerse the appliance and its power cord in water. If the water penetrates the electrical parts built into the unit, it may cause malfunction or other hazards.
- 5. If acidic food (e.g. Vinegar, jam or food containing lemon juice or plum, etc.) sticks to the top plate or top frame, wipe it off immediately. Otherwise, the top plate or top frame may be discolored.
- 6. Materials including plastic, aluminum foil, sugar or any foodstuff contain sugar are already burnt on or melted on the cooking zone unintentionally. It must be removed or cleaned immediately with soft damp cloth when the top plate is still warm. Otherwise, it may damage the top plate when cool down.
- 7. Do not use hard brush or scouring pad to clean the top plate.
- 8. Do not use any chemicals such as organic solvent or benzene to wipe the top plate / control panel, so as not to make chemical reaction.
- 9. After using a long time, dust and grease may accumulate on the air intake / exhaust air vent which may affect the cooker's operation. Clean the appliance regularly and make use of cotton stick.
- Pay attention to pest control, dust and moisture protection. Protect the appliance against cockroaches and other insects from entering the interior of the appliance to avoid short circuit.

- 11. Disconnect the power plug when the appliance not in use for long time. Store in a dry place, and clean it before packing it in a plastic bag. Never wrap the power cord tightly around the appliance or put any pressure on the power cord when the appliance is stored as it could cause the power cord to fray and damage.
- 12. Top plate may suffer from damages such as color changes to yellow, black or scratched for improper using (e.g. cook with dirty bottom cookware or do not clean immediately after the overflow of soup etc.). User can avoid or reduce such phenomena if user operate according to the manual and do daily maintenance.

### 3. Cookware for induction cooker

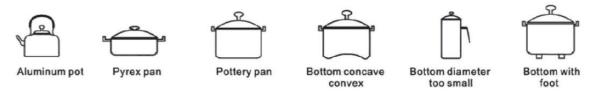
# 3.1 Suitable Cookware for Induction Cooker (Magnetic Cookware – A magnet can be stuck to the bottom of cookware)

- 1. Material: Cookware base is made of iron or magnetic stainless steel. It is necessary to use the cookware stated "Suitable for induction cooking".
- 2. Shape: Flat bottom base cookware with the diameter in between 12-20 cm and has uniform contact with the top plate.
- 3. Weight: The maximum weight (including ingredients) must not exceed 6 kg for each cooking zone.



# 3.2 Unsuitable Cookware for Induction cooker (Non-magnetic Cookware – A magnet cannot be stuck to the bottom of cookware)

- 1. Material: Cookware base is made of non-ferric metal, stainless steel with non-magnetic base (A magnet cannot stick to the bottom of cookware), ceramic, glass, aluminum or copper.
- 2. Shape: Uneven base, curved, has protrusions or legs; the bottom of the cookware is round and the bottom diameter is less than 12 cm or larger than 20 cm.
- 3. Ceramic cookware such as earthen cookware is NOT suggested to be used, even they are stated for induction heating. Since it is hard to distinguish whether the cookware is magnetic or not, which may result in malfunction, unstable operation, improper cooking, activation of the safety protection function or even operation errors may occur.



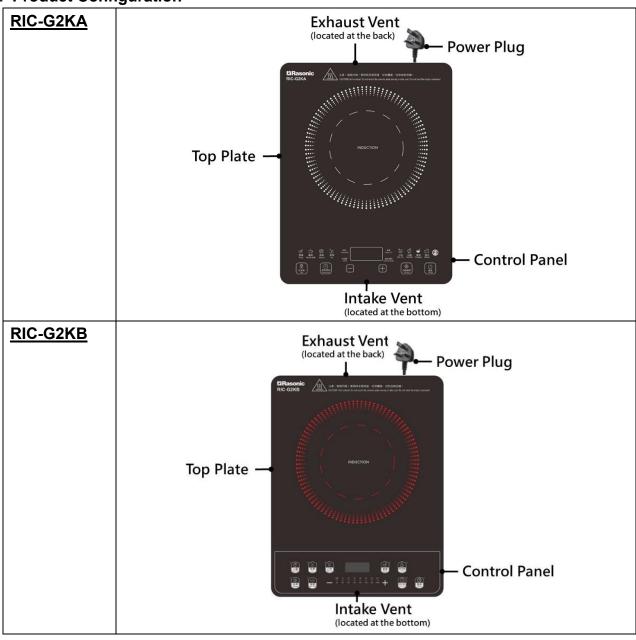
4. Do not use the magnetic plates.

# 4. Product Specifications and Configuration

# 4.1 Product Specifications

Model	RIC-G2KA	RIC-G2KB			
Rated Power	2,000W				
Rated Voltage	220-240V~ 50/60Hz				
Unit dimensions (W x D x H) (mm)(Approx.)	280 x 360 x 56	280 x 360 x 56			
Net weight (kg)(Approx.)	2.1	1.9			
Required cookware size (mm)	Base diameter 120-200				

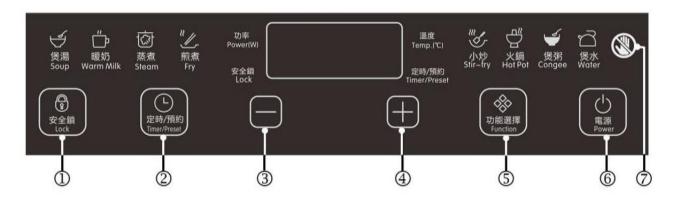
# 4.2 Product Configuration



**Remark:** The product appearance and color are subject to the actual appliance. This picture is for reference only.

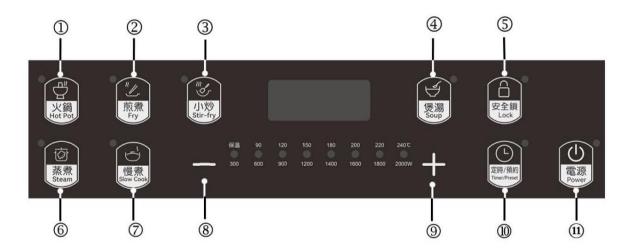
# 5. Control Panels

# 5.1 RIC-G2KA Control Panels



Key/ Indicator	Name	lcon	Description		
1	Lock	(R)	Activate/deactivate safety lock function		
2	Timer/Preset		Activate timer or preset function		
3	Decrease		Decrease the power, temperature or time settings		
4	Increase	+	Increase the power, temperature or time settings		
5	Function		Select between different modes (Soup, Warm Milk, Steam, Fry, Stir-fry, Hot Pot, Congee, Water)		
6	Power		Switch between "Standby" or "Selection" modes		
7	Caution indicator		Light on when hot surface detect on top plate		

# 5.2 RIC-G2KB Control Panels



Key/ Indicator	Name	lcon	Description
1	Hot Pot		Switch to hot pot function (Power adjustment)
2	Fry	<u>"</u>	Switch to fry function (Temperature adjustment)
3	Stir-fry		Switch to stir-fry function (Power adjustment)
4	Soup		Auto function (Power default)
5	Lock		Activate/deactivate safety lock function
6	Steam		Switch to steam function (Temperature adjustment)
7	Slow cook		Switch to slow cook function (Temperature adjustment)
8	Decrease	—	Decrease the power, temperature or time settings
9	Increase	+	Increase the power, temperature or time settings
10	Timer/Preset	(L)	Activate timer or preset function
11	Power	山	Switch between "Standby" or "Selection" modes

<sup>\*</sup> Keep the control panel clean and dry. Otherwise, the electronic sensor of keys will be program fault or malfunction.

#### 5.3 Power and Temperature Control Table

#### **RIC-G2KA Power and Temperature Control Table**

Level	1	2	3	4	5	6	7	8
Temp. mode (°C) (approx.)	60	80	120	150	180	200	220	240
Power mode (W) (approx.)	300	600	1000	1200	1400	1600	1800	2000

#### **RIC-G2KB Power and Temperature Control Table**

Level	1	2	3	4	5	6	7	8
Temp. mode (°C) (approx.)	Keep Warm	90	120	150	180	200	220	240
Power mode (W) (approx.)	300	600	900	1200	1400	1600	1800	2000

#### NOTE:

- 1. The power shown above is the mean value of the actual power in a desired operation period.
- 2. Power level [8] is with time limitation as safety protection, it will reduce the power after used for 10 minutes.

# 6. Operation Instructions

## 6.1 RIC-G2KA Operation Instructions

After inserting the plug into the socket, a "Beep" will emit and all indicators will light up and then go out, indicating that the appliance is as standby mode. Place a suitable cookware on the center of the cooking zone. Press the [ ] key once, the display will show "- -" and the appliance will go to selection mode. Press [ ] key to select functions and start operation. Return to standby mode by pressing [ ] key after cooking. If no function keys are pressed within 1 minute, the display will turn off, indicating that the product has returned to standby mode.

#### **Cooking Mode**

#### ♦ Power/temperature can be adjusted manually

- Stir-fry: Press the [ key until the [ Indicator lights up, display will show [2000] representing that the default power is 2000W. It can be adjusted by pressing the [+] or [-] key to set the power level. There are 8 power levels in total.
- Hot Pot: Press the [ ] key until the [ ] indicator lights up, display will show [1400] representing that the default power is 1400W. It can be adjusted by pressing the [+] or [–] key to set the power level. There are 8 power levels in total.
- Fry: Press the [ key until the [ indicator lights up, display will show [240 °] representing that the default temperature is 240°C. It can be adjusted by pressing the [+] or [–] key to set the temperature level. There are 8 temperature levels in total.

• Steam: Press the [ key until the [ indicator lights up, display will show [240 °] representing that the default temperature is 240°C. It can be adjusted by pressing the [+] or [–] key to set the temperature level. There are 8 temperature levels in total. The default operation time is 30 minutes. Once finish, a "Beep" will emit and the appliance will return to standby mode.

## **♦ Automatic function (power is defaulted)**

- Soup: Press the [ ] key until the [ ] indicator lights up, display will show [AU] representing that the appliance operate under default power level, which cannot be adjusted. The default operation time is 2 hours. Once finish, a "Beep" will emit and the display will show [End]. Keep warm mode will then start and operate 2 hours. Once finish, a "Beep" will emit the appliance will return to standby mode once keep warm mode completed.
- Warm Milk: Press the [ key until the [ indicator lights up, display will show [AU] representing that the appliance operate under default power level, which cannot be adjusted. The default operation time is 30 minutes. Once finish, a "Beep" will emit and the appliance will return to standby mode.
- Water: Press the [ key until the [ indicator lights up, display will show [AU] representing that the appliance operate under default power level, which cannot be adjusted. The default operation time is 20 minutes. Once finish, a "Beep" will emit and the appliance will return to standby mode.
  - \*\*\* All the above functions: During product operation, the user can press the switch to other functions, or press the bey to stop related operations.

Timer Function (Only applicable to Stir-fry[ ], Hot Pot[ ], Fry[ ] and Steam[ ] modes) User can set the cooking time when specific cooking mode is selected. Press the [ ] key once to access the timer function, display will show the default time [00: 00]. User can press [+] or [-] key to set the desired time: [-] to set hour and [+] key to set minute (press and hold for 3 seconds to access quick adjustment), the time can be adjusted from 1 minute to 2 hours and 59 minutes. User can press [ ] key once to confirm or wait until the display stop flashing. After the setting, the appliance will start to countdown by showing the remaining time on the display. When the countdown is finished, the operation will stop and change to standby mode after a "Beep". To cancel this function, user can either press the [ ] key to return to standby mode or press and hold the [ ] key by 3 seconds.

Preset Function (Only applicable to Congee[ ], Soup[ ], Warm Milk[ ] and Water[ ] modes)

Under standby mode, enter the selection mode by pressing [ ] key. Then press [ ] key once to access preset function. The timer/preset indicator will light up accordingly. Display will flash and show the default preset time [00: 30]. User can press [+] or [–] key to set the desired time: [–] to set hour and [+] key to set minute (press and hold for 3 seconds to access quick adjustment), the time can be adjusted from 1 minute to 23 hours and 59 minutes.

After setting the time, user can press [ to select desired cooking mode ,and corresponding indicator will light up accordingly. Once confirmed, the appliance will start to countdown by showing the remaining time on the display. A "Beep" will emit after the countdown and the appliance will operate based on desired setting.

The appliance will change to standby mode if no cooking mode is chosen within 1 minute.

To adjust the time, press the [Left] key once, and the time on the display will flash. At this time,

press the [+] and [-] key to adjust the time.

To cancel this function, press and hold the [ ] key for 3 seconds or [ ] key once to change to standby mode.

#### **CAUTION Indicator**

After finishing the operation, if the temperature of the top plate reaches 60°C or above, the caution indicator [ ] will be statically light up, representing that the top plate still get hot remained. Do not touch it.

#### 6.2 RIC-G2KB Operation Instructions

After inserting the plug into the socket, a "Beep" will emit and all indicators will light up and then go out, the power indicator will start to flash, indicating that the appliance is as standby mode. Place a suitable cookware on the center of the cooking zone. When the [U] key is pressed, the power indicator remains light up, then the appliance goes to selection mode. Press corresponding function keys to start operation. Return to standby mode by pressing [U] key after cooking. If no function keys are pressed within 1 minute, the display will turn off, indicating that the product has returned to standby mode.

#### **Cooking Mode**

#### Power/temperature can be adjusted manually

• Hot Pot: Press the [ ] key once, and this indicator lights up. Display will show [1400] representing that the default power is 1400W, and the power indicator will light up from left to right until 1400W reached. It can be adjusted by pressing the [+] or [ - ] key to set desired power level. There are 8 power levels in total.

- Fry: Press the [ ] key once, and this indicator lights up. Display will show [240°] representing that the default temperature is 240°, and the power indicator will light up at 240°C reached. and the temperature indicator will light up at 240°C. It can be adjusted by pressing the [+] or [ ] key to set desired temperature level. There are 8 temperature levels in total.
- Stir-fry: Press the [ key, and this indicator lights up. Display will show [2000] representing that the default power is 2000W, and the power indicators will light up from left to right until 2000W reached. It can be adjusted by pressing the [+] or [ ] key to set desired power level. There are 8 power levels in total.
- Slow cook: Press the [ key, and this indicator lights up. Display will show [90°] representing that the default temperature is 90°C, and the temperature indicator will light up at 90°C. It can be adjusted by pressing the [+] or [–] key to set desired temperature level. There are 8 temperature levels in total.

#### **♦** Automatic function (power is defaulted)

• Soup: Press the [ key, and this indicator lights up, display will show [AU]. The power indicators will light up from left to right until 1200W reached, representing that the default power level is at 1200W where it cannot be adjusted. Default operation time is 2 hours, a "Beep" will emit and the display will show [End]. The appliance will change to keep warm mode and remain in operation for 2 hours. Once finish, a "Beep" will emit and the appliance will return to standby mode.

\*\*\* All the above functions: User can press other function keys to switch modes during product operation, or press the [ ] key to stop related operations.

**Timer Function** (Only applicable to Hot Pot[ ], Fry[ ], Stir-fry[ ], Slow cook[ ] and Steam[ modes)

User can set the cooking time when specific cooking mode is selected. Press the [ ] key once to access the timer function, and this indicator will light up. Display will show the default time [00:00]. User can press [+] or [–] key to set the desired time: [–] to set hour and [+] key to set minute (press and hold for 3 seconds to access quick adjustment), the time can be adjusted from 1 minute to 2 hours and 59 minutes.

User can press [ key once to confirm or wait until the display stop flashing. After the setting, the appliance will start to countdown by showing the remaining time on the display. When the countdown is finished, the operation will stop and change to standby mode after a "Beep". To

cancel this function, user can either press the [4] key to return to standby mode or press and hold the [4] key by 3 seconds.

# Preset Function (Only applicable to Soup [ mode)

Under standby mode, enter the selection mode by pressing [ ] key. Press [ ] key once to access preset function, and this indicator will light up accordingly. Display will flash and show the default preset time [00:30]. User can press [+] or [–] key to set desired time: [–] to set hour and [+] key to set minute (press and hold for 3 seconds to access quick adjustment), the time can be adjusted from 1 minute to 23 hours and 59 minutes.

After setting the time, select Soup [ mode, and this indicator will light up accordingly. Once confirmed, the appliance will start to countdown by showing the remaining time on the display. A "Beep" will emit after the countdown and the appliance will operate based on soup mode. The appliance will change to standby mode if no cooking mode is chosen within 1 minute. To cancel this function, press and hold the [ key for 3 seconds or change to standby mode by [ key.

#### 6.3 Lock Function

The safety lock is deactivated under standby mode. Press [1] to enter selection mode, press the [1] / [1] key once to lock all the function keys meaning that no operation, power and time adjustment is allowed. To deactivate the lock, long press and hold the [1] / [1] key for 3 seconds to unlock and continue operating the appliance.

To prevent children accidentally operating the appliance or changing the function mode, press [ ] / [ ] key to lock all the function keys (except [ ] key), where the operating modes, power and time cannot be adjusted. The [ ] / [ ] indicator will light up during the activation of the safety lock.

If both [Timer] and [Lock] are activated at the same time, display will show the desired time setting but all the function keys are locked (except [U] key). When the countdown is finished, a "Beep" will emit and the appliance will return to standby mode.

User can press [U] key and then long hold the [I] / [L] key to unlock the safety lock.

If user stop the operation directly by pressing the [ ] key, the [ ] / [ ] indicator will still light up until deactivation of the lock. User must to unlock it to start the induction cooker and other cooking functions; otherwise, the lock still in active. If unplug and reconnect the power, the [Safety Lock] function will be automatically released, and the product can be used as normal after being turned on again.

#### 6.4 Additional Function for Induction Cooker

Auto temperature constant system (Applicable to Stir-fry [ ], Fry [ ] and Steam [ modes)

Stir-fry [ ] and Steam [ ] modes have a default temperature value. When the appliance reaches the default temperature, the temperature constant system will operate automatically. The appliance will stop heating as to stabilize the temperature. Indicator light of the selected mode will change from lighting to flashing. The appliance will resume to heat until the temperature decreases to certain value. Therefore, intermittent heating conditions may occur.

Auto Switch Off Function (Applicable to Hot Pot [ ], Stir-fry [ ], Fry [ ], Steam [ ] modes)

When about 120 minutes elapses without any button being pressed while heating, 1 time of "Beep" will be heard, and then the appliance will be switched off automatically. Use the timer function if heating time more than 120 minutes.

#### **Cooling Fan Prolong Function**

After using the appliance, user can press the [U] key to stop the operation. The appliance will change to standby mode and the [U] indicator will change from lighting to flashing (The flashing indicator is applied to RIC-G2KB only). **ATTENTION!** It is reminded that the cooling fan will continue to operate in order to suppress the temperature rise inside the cooker. The fan will be automatically turned off when the cooling function is finished.

To avoid hazarding or accident from happening, unplug the appliance after the cooling fan is

#### **Important Notice**

stopped.

When using the Congee [ function, stir the ingredients occasionally to avoid scorching at the bottom of cookware; it is suggested that enjoy the congee rapidly before it becomes pasted such that the taste of the congee will not be affected. (RIC-G2KA only).

#### **Error Codes**

When there are some problems or using the appliance incorrectly, the respective error code will be shown on the digital panel display. Operation will stop and generate discrete warning sound while error code E0 to E7 is shown on display. (Please refer to the check points and remedy shown on **Chapter 7 Troubleshooting and Treatment**.)

# 7. Troubleshooting and Treatment

During operations, if any error occurred, please check the following table before calling for service. Below are common errors and the checks to perform.

Symptoms	Check points	Remedy		
After connecting	Is the electricity in suspension?	Use after resuming the electricity.		
the power and pressing the [U]key , the	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed,		
appliance has no response.	Is the plug connected firmly?	please contact Shun Hing Electric Service Centre Ltd. for checking and repairing.		
	Incompatible cookware or no	Replace compatible cookware for		
Heating being	cookware is used?	the induction cooker.		
interrupted in normal use and a "Beep" will be	Is the cookware not considerably placed form the center of the heating zone?	Place the cookware at the center of the defined heating zone.		
heard.	Is the cookware being heated but	Place a cookware inside the		
	continually being removed?	heating zone.		
No heating being in use.	Is the cookware empty or the temperature too high?	Check whether the appliance is being misused. Try to restart the appliance, or contact Shun Hing Electric Service Centre Ltd. for checking and repairing if necessary.		
	Is the air intake/exhaust air vent clogged or dirt has accumulated?	To ensure good ventilation, remove the dirt clogging the air intake / exhaust vent.		
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.		

	E0 Internal circuit failure	
Error codes occur.	E1 Without cookware or incompatible	When showing error code E1, E2
	cookware used	and E7, please check whether the
	E2 Internal overheat	cookware is not suitable, or
	E3 Over-voltage	restart the appliance after it is
	E4 Under-voltage	cooled down naturally.
	E5 Top plate sensor open circuit/short	
	circuit	When showing E0, E3-E6, contact
	E6 IGBT sensor open circuit/short	Shun Hing Electric Service Centre
	circuit	Ltd. for checking and repairing.
	E7 Top plate overheat	

If the above remedies/solutions cannot fix the problem, unplug the appliance immediately, note the error code and report it to Shun Hing Electric Service Centre Ltd. (Tel: 2406 5666) for checking and repairing. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

## 8. Special Avowal

- 1. This information above has been checked; our company reserves the hermeneutic power to any print errors or misunderstanding on the content.
- Please note that any technology improvement will be added to the new versions of operation manual without any prior notices. The product appearance and color are subject to the actual appliance.
- 3. In case there is any inconsistency or conflict between the English versions and Chinese version of the terms, the Chinese version shall prevail.
- 4. E-copy of operation 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 or replacing 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. Guarantee service does not cover the repair or replacement of consumable parts etc.
- 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.



# は Rasonic 樂信牌

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