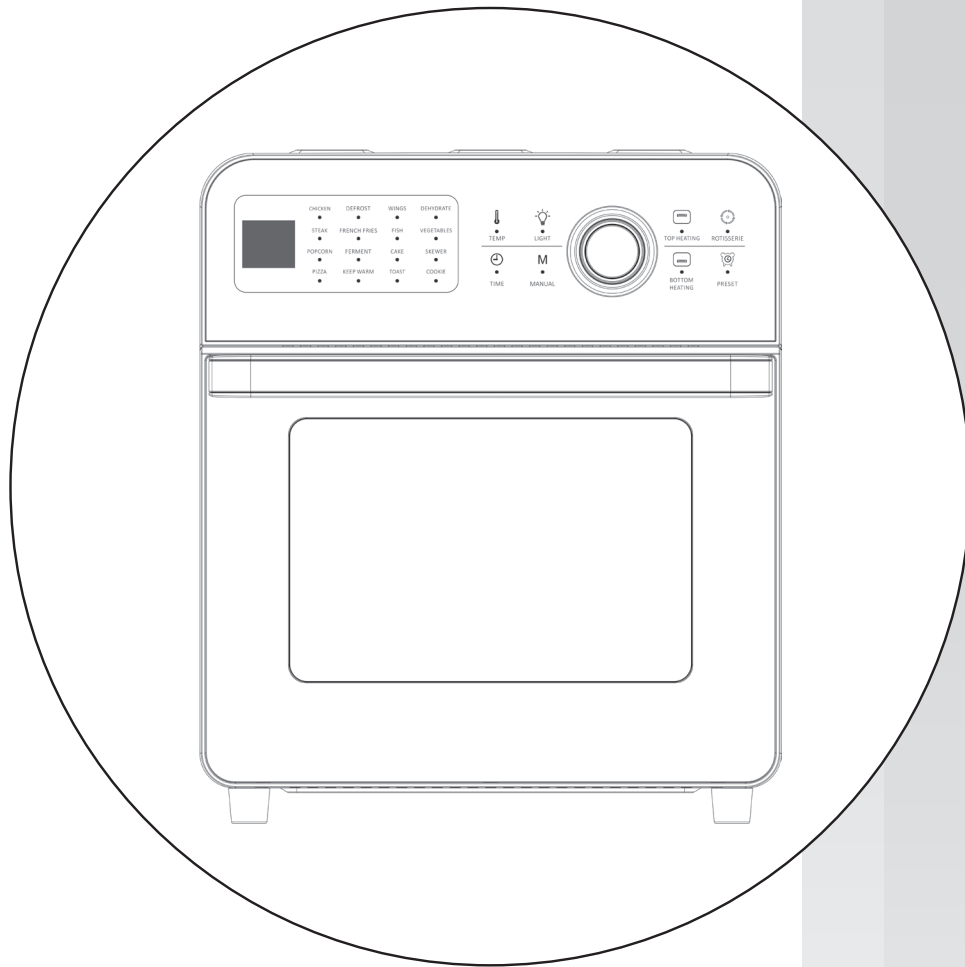


# RAF-A145/B

# RAF-A145/W

## 氣炸爐 Air Fryer Oven



## 使用說明書

# OPERATION MANUAL

- 在使用本產品前，請仔細閱讀本說明書，並妥善保存本說明書以備用戶日後查詢。  
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.

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非常感謝您選購樂信牌氣炸爐，在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
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7. 特別聲明
8. 售後服務

## 1. 安全注意事項

1. 為免任何危險，在清潔過程中切勿把電源線、插頭或外殼浸入水中或放在水龍頭下沖洗。
2. 避免任何液體流入本產品，以免導致觸電或電路板短路。
3. 使用本產品時切勿遮蓋散熱位。
4. 使用本產品期間或使用後短時間內，切勿觸摸本產品的內腔。
5. 配件在使用期間會發熱，須小心處理。請使用把手、取物夾或手套，切勿用手直接觸摸。
6. 確保輸出電壓與本產品上所標明的額定電壓相符。
7. 如插頭、電源線或其他部件出現任何損壞，切勿使用本產品。
8. 切勿把電源線懸掛在櫥櫃的鋒利邊緣上。
9. 手濕時切勿把電源線插入插座或使用本產品。
10. 不論閒置或使用時，切勿把本產品放在易燃物品(如桌布、窗簾或牆紙)附近，以免任何物件起火。
11. 使用期間切勿把塑膠或紙質餐具放入本產品。
12. 切勿使用加長電源線。
13. 使用期間應將本產品平放在穩固平面上。切勿放在塑膠、木板或任何其他熱脆、易磨損的平面上。
14. 切勿把本產品靠在牆上或其他電器上，請在本產品各側留出不少於10厘米的空間。
15. 切勿在本產品頂部或開啟的爐門上放置任何物件。
16. 切勿將本產品用於本說明書所述以外的任何其他用途。
17. 切勿在無人看管下使用本產品。
18. 於本產品運作期間，蒸氣會通過排氣口排出。請確保雙手及面部與蒸氣及排氣口保持安全距離。打開爐門或從本產品中取出配件時，小心注意所排出的蒸氣。
19. 完成烹飪後配件溫度甚高，取出配件時切勿觸摸。
20. 如果預約烹調時間過長，食物會被烤焦，而煙霧會通過排氣口排出。如發現有黑煙從本產品中冒出，請立即拔掉本產品的插頭。待煙霧停止排放後再打開爐門。
21. 使用完畢後，請按下「ON/OFF」鍵，然後將插頭從牆上插座內拔出，切勿用力拉扯電源線。
22. 長期間置或清潔前，請將插頭從插座內拔出。待產品冷卻後再進行清潔。
23. 切勿使用任何並非由製造商提供的配件。
24. 本產品僅適用於家庭，切勿在戶外使用。
25. 把食物放入配件前，請先將配件清理並抹乾。
26. 本產品內置安全開關。安全開關僅於烹飪窗位的組件推入正確位置後，方可切換至備用狀態。切勿試圖干擾此安全裝置運作。

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27. 如果電源線出現損壞，須由製造商、其服務代理或具備同類資格的人員更換，以免發生危險。
  28. 本產品可供年齡為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，惟有關人士必須接受監督或了解本產品的安全使用指引，並理解所涉及的危險。切勿讓兒童將本產品當作玩具。除非年齡為8歲以上並受到監督，否則兒童不得進行清潔或用戶保養。
  29. 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。
  30. 請將本產品及其電源線放在年齡為8歲以下的兒童接觸不到的地方。
  31. 外置計時器或單獨遙控系統並不適用於操作本產品。
  32. 本產品運作時，爐門或外層表面可能會發熱。
  33. 本產品是為家庭或類似環境烹調食物而設(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)。切勿在室外使用，或用作說明書建議以外的其他用途。如使用不當，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。
  34. 經常檢查本產品的電源線及爐門等是否有破損，或曾否跌落；如有懷疑，為避免危險應停止使用，並聯絡信興電器服務中心有限公司作檢查及維修。
  35. 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。
  36. 遵從安全守則及避免釀成意外，如需維修電器，立即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查詢)，並確保在檢查或維修時出示保修證及收據。

## 2. 清潔及保養

**備註：**在清潔之前，請先關機，待產品冷卻，拔掉本產品的插頭才進行清潔。

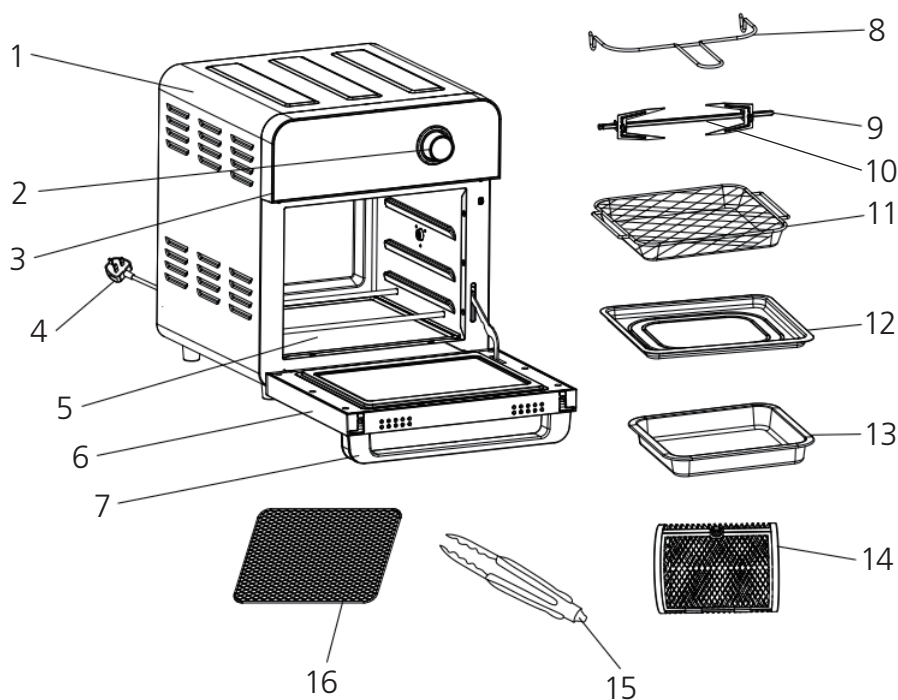
1. 使用網籃、網架、集油盤等配件後，請用水或洗滌劑清洗。
2. 請使用濕潤的柔軟抹布擦拭本產品。切勿使用洗滌劑。
3. 切勿於產品運作時用冰冷的濕布擦拭玻璃，以防玻璃因冷縮熱脹造成損毀。
4. 切勿將電源線、插頭或本產品機體浸入水或任何其他液體中，否則可能會導致損壞、火災、觸電或個人受傷。
5. 擦乾所有部件後，請將其組裝並妥善保存，以備下次使用。

### 3. 產品規格

型號	RAF-A145/B	RAF-A145/W
顏色	黑色	白色
額定電壓	220-240伏特 ~ 50/60赫茲	
額定功率	1700瓦	
容量(約)	14.5升	
產品尺寸(闊 x 深 x 高)(約)	330 x 375 x 381毫米	
淨重	9.7公斤	

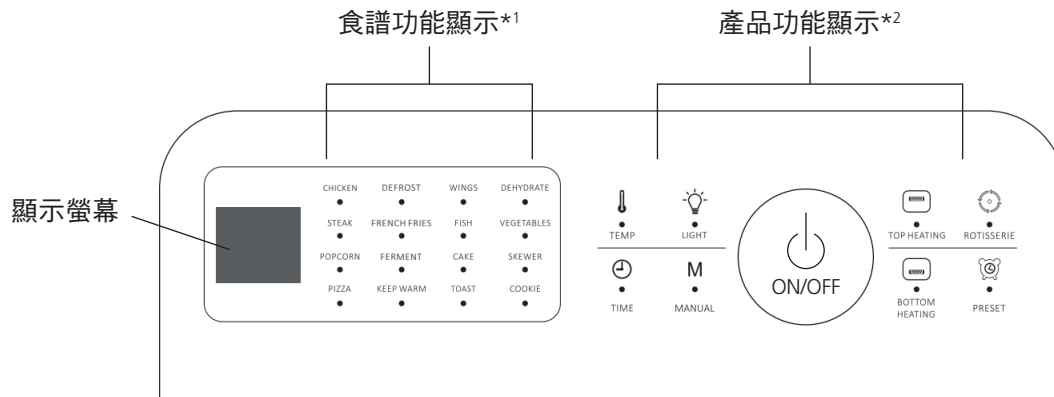
### 4. 產品結構

產品組件：



1. 外殼	9. 烤叉
2. 旋鈕及「ON/OFF」鍵	10. 主軸
3. 智能控制面板	11. 網籃
4. 電源線	12. 集油盤
5. 爐腔	13. 烤盤
6. 爐門	14. 滾動式烤籠
7. 爐門把手	15. 餐夾
8. 氣炸爐取物夾	16. 網架

## 智能控制面板



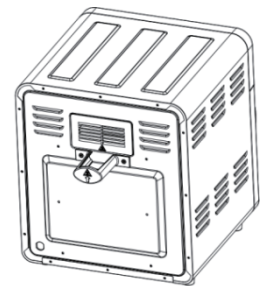
\*1 食譜詳細可參閱P9"5.4 選擇食譜功能"。

\*2 產品功能圖示可參考P8"5.3 使用說明"。

## 5. 使用方法

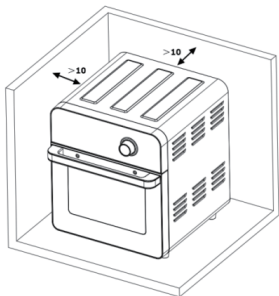
### 5.1 首次使用前

1. 取出所有包裝物料、貼紙及標籤。
2. 使用熱水、洗潔精及非研磨性海綿清洗所有配件。
3. 使用抹布擦拭本產品的內部及外部。
4. 首次使用時可能會聞到輕微氣味及煙塵。毋須擔心，此乃由於受生產過程散落的燃燒殘餘物影響，屬正常現象，經使用後相關氣味或煙塵會漸漸散去。



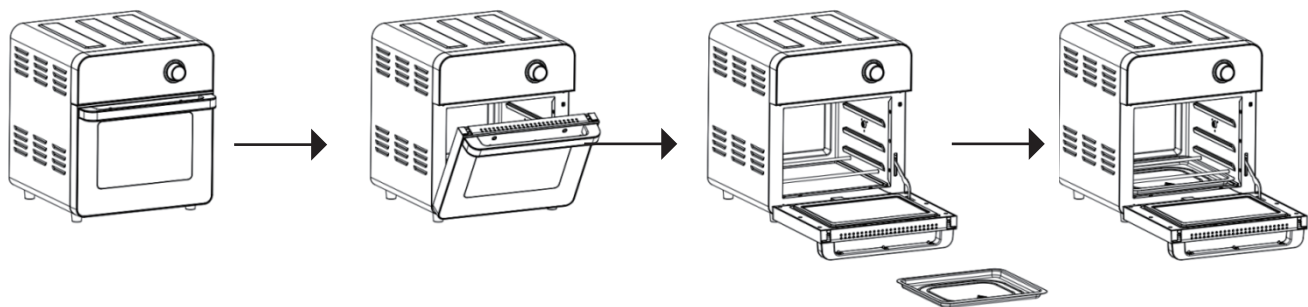
### 5.2 使用前準備事項

請將本產品平放，並在其背面及側面留出不少於10厘米的空隙，以及確保本產品遠離窗簾／牆紙及其他易燃物品。



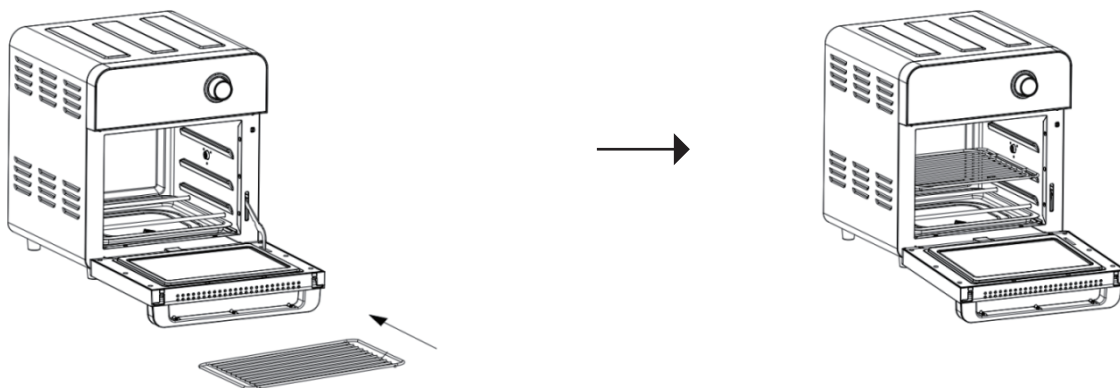
## 集油盤

打開前門，按照下圖所示將集油盤放入本產品(底部發熱元件下方)。



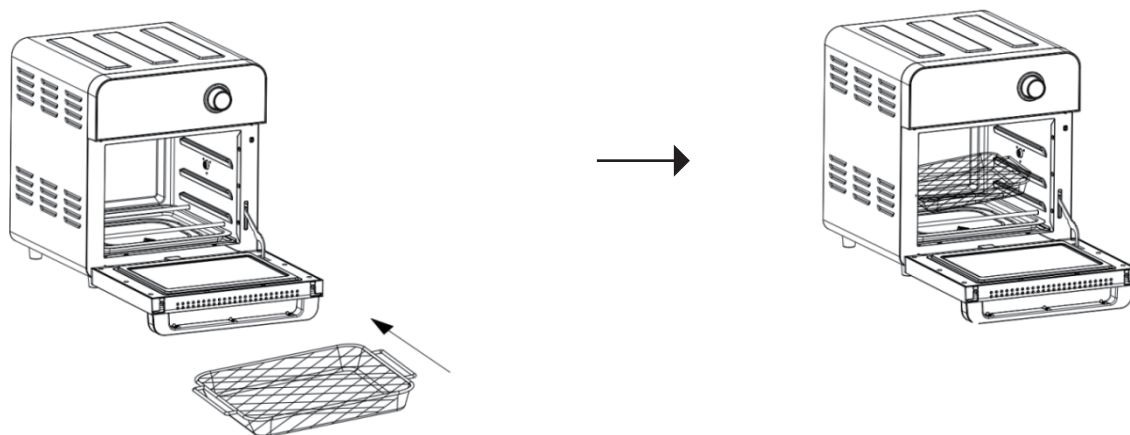
## 網架

按照下圖所示，將網架嵌入本產品。



## 網籃

按照下圖所示，將食物放入網籃後放進爐腔，然後關上爐門。



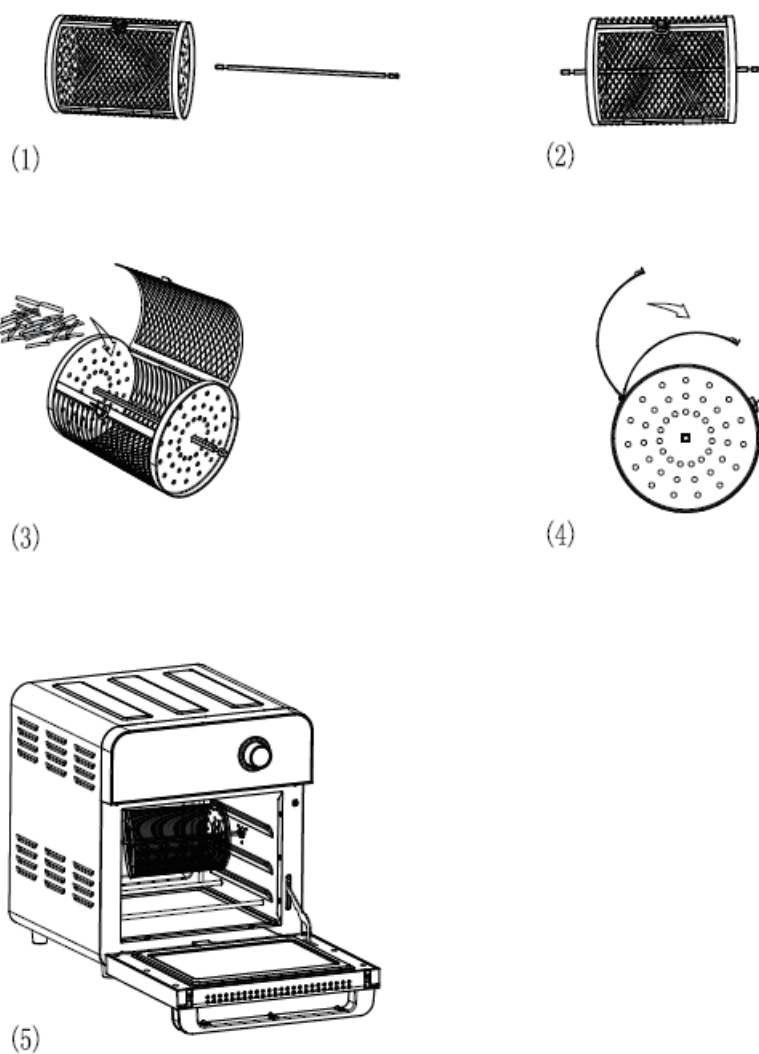
### 氣炸爐取物夾

按照下圖所示，使用氣炸爐取物夾將烤叉放入本產品或從其取出。此取物夾有助避免受高溫金屬或食物灼傷的潛在風險。



### 滾動式烤籠

將主軸嵌入滾動式烤籠，然後打開烤籠並放入食物。關上烤籠後將其放進爐腔，然後關上爐門。步驟見下圖(1)至(5)：

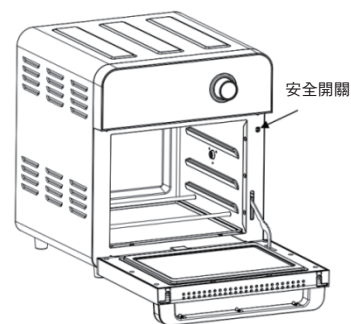




備註：

- \* 請因應不同的烹飪方式選用適當配件。
- \* 完成烹飪後，請使用隔熱手套取出集油盤、網架、網籃及烤盤；並使用氣炸爐取物夾取出烤叉或滾動式烤籠。
- \* 請時常確保集油盤放置在本產品的最底層，以便收集煎炸食物滲出的油。
- \* 切勿把食物放近發熱管，保持至少40毫米的距離。由於食物加熱後可能會變大，需要根據實際情況調整距離。
- \* 安全開關設於右圖所示位置。
- \* 本產品僅於前門關閉時方會正常運作。

如在關機狀態下打開爐門，顯示螢幕會顯示「---」。



















### 5.3 使用說明

1. 接通電源後蜂鳴器會發出響聲，顯示螢幕及所有指示燈閃動一次，然後顯示螢幕關閉，產品進入關機狀態。
2. 按「ON/OFF」鍵，顯示螢幕亮起，本產品進入備用狀態。
3. 於備用狀態下，除「ON/OFF」、「LIGHT」及「MANUAL」鍵外，其他所有按鍵均會被鎖定。
4. 於備用狀態下，若60秒內沒有任何操作，本產品會自動關機。
5. 於備用狀態下，轉動旋鈕選擇功能。選擇功能後，按「ON/OFF」鍵進入運作狀態。
6. 在運作或功能選擇過程中，如需調校烹調時間或溫度，按「TIME ⊕」鍵或「TEMP ↓」鍵，顯示螢幕上對應的數字就會閃動，在閃動時轉動旋鈕即可調校時間或溫度。
7. 選擇功能時按「ROTISSERIE ⊕」鍵及「LIGHT ⚡」鍵，相應的指示燈以及本產品內部燈光會亮起，旋轉燒烤功能開始運作。
8. 當頂部或底部發熱管運作時，「☐」鍵或「☐」鍵指示燈會亮起。按下相應按鍵可以啟動或關閉發熱管。當「☐」鍵及「☐」鍵指示燈均熄滅時，按下「ON/OFF」不會令本產品進入運作狀態，並且會發出警報聲。於本產品運作期間，不能使用頂部或底部發熱管的按鍵。
9. 如在運作過程中按下「ON/OFF」鍵，本產品隨即進入備用狀態，而其他電子部件亦會停止運作。氣炸爐風扇於持續運行一分鐘後停止，以發揮散熱的作用。如於此時打開爐門或按下「ON/OFF」鍵，風扇將立即停止運行。

## 5.4 選擇食譜功能

1. 本產品設有一系列烹飪時間及溫度的組合，以滿足不同的烹飪需求。
2. 於備用狀態下，轉動旋鈕選擇功能，相應的指示燈會亮起。選擇後按下「ON/OFF」鍵，本產品開始運作。
3. 下表為本產品的食譜組合，可因應實際需要更改烹飪時間及溫度。

食譜(版面顯示)	預設溫度	預設時間	溫度選擇	時間選擇(分鐘)	發熱模式
雞肉(Chicken)	220°C	30分鐘	50°C-220°C	1分鐘-60分鐘	
解凍(Defrost)	80°C	10分鐘	50°C-220°C	1分鐘-60分鐘	
雞翼(Wings)	200°C	15分鐘	50°C-220°C	1分鐘-60分鐘	
脫水(Dehydrate)	70°C	480分鐘	50°C-70°C	10分鐘-480分鐘	
牛扒(Steak)	180°C	12分鐘	50°C-220°C	1分鐘-60分鐘	
薯條(French Fries)	220°C	20分鐘	50°C-220°C	1分鐘-60分鐘	
魚類(Fish)	180°C	15分鐘	50°C-220°C	1分鐘-60分鐘	
蔬菜(Vegetable)	180°C	12分鐘	50°C-220°C	1分鐘-60分鐘	
爆谷(Popcorn)	220°C	8分鐘	50°C-220°C	1分鐘-60分鐘	
發酵(Ferment)	40°C	90分鐘	40°C	1分鐘-90分鐘	
蛋糕(Cake)	180°C	30分鐘	50°C-220°C	1分鐘-60分鐘	
串燒(Skewer)	200°C	15分鐘	50°C-220°C	1分鐘-60分鐘	
薄餅(Pizza)	180°C	10分鐘	50°C-220°C	1分鐘-60分鐘	
保溫(Keep Warm)	80°C	30分鐘	50°C-220°C	1分鐘-60分鐘	
多士(Toast)	220°C	6分鐘	50°C-220°C	1分鐘-60分鐘	
曲奇餅(Cookie)	180°C	12分鐘	50°C-220°C	1分鐘-60分鐘	

### 小貼士：

1. 烤雞或食物的體積越大，烹調時則需要更多時間及更高溫度，請自行判斷並因應實際情況烹調食物。
2. 於烹飪過程中，定時或不定時地翻動食物有助其均勻受熱，使烹調效果更佳。
3. 於烹飪過程中，所有配件會變得非常熱，切勿用手直接觸摸。

### 5.5 設置烹飪時間及溫度

1. 選擇功能後，如需更改烹飪溫度及時間，請按「TEMP ↓」鍵或「TIME ⌚」鍵。
2. 調校烹飪溫度時，顯示螢幕上所示溫度值會閃動，轉動旋鈕可以提升或降低烹飪溫度。轉動旋鈕一次，溫度值變化為10°C。若轉動角度較大，溫度值則會迅速改變。溫度調校範圍為50°C-220°C。
3. 調校烹飪時間時，顯示螢幕上所示時間值會閃動，轉動旋鈕可以延長或縮短烹飪時間。輕輕轉動旋鈕一小角度，時間值變化為1分鐘。若轉動角度較大，時間值則會迅速改變。
4. 如選擇僅使用底部發熱元件，可供選擇的最高溫度為120°C。

### 5.6 發熱模式

於預設狀態下，「雞肉(Chicken)」、「保溫(Keep Warm)」、「脫水(Dehydrate)」及「發酵(Ferment)」食譜功能僅使用頂部發熱管，其餘12項功能則為頂部及底部發熱管同時運作。選擇功能後，亦可按下「TOP HEATING ☐」鍵或「BOTTOM HEATING ☐」鍵以啟動或關閉相應發熱管。當頂部或底部發熱管運作時，顯示螢幕上的相應指示燈會亮起，不能同時關閉相關按鍵。

### 5.7 暫停功能

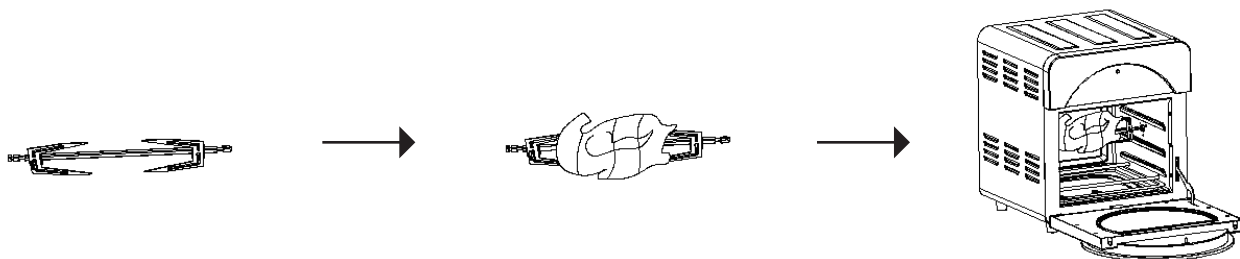
如烹飪過程中打開爐門，本產品將自動暫停運作。在此情況下，僅可使用「ON/OFF」、「ROTISSERIE ⌚」及「LIGHT 💡」鍵，其餘按鍵將被鎖定。關上爐門後，本產品將繼續處理餘下的烹飪程序。

### 備註：

如本產品運作期間打開爐門，則會暫停運作。如未有於10分鐘內關上爐門，並且沒有對本產品進行任何操作，本產品將自動關機，顯示螢幕顯示「—」。關上爐門後，本產品仍會處於關機狀態，螢幕則會完全關閉。

### 5.8 旋轉功能

1. 此項功能有助食物更均勻地受熱。按下「ROTISSERIE ⌚」鍵，控制面板上的圖示指示燈會長亮。再按一次則可取消此項功能。
2. 烤雞又用法如下圖所示：



### 小貼士：

烤雞的總重量不應超過2.7磅。如重量超過2.7磅，請使用炸籃，因為體積較大的烤雞在旋轉時會碰到集油盤。

雞腿及雞翼張開的位置應先綁好。

由於雞腿肉厚，熱力難以穿透，於烤焗前用肉針在雞腿上穿洞可使烹飪效果更佳。

## 5.9 DIY功能

先按「ON/OFF」鍵進入備用狀態，再按下「MANUAL M」鍵進入DIY功能，螢幕所示預設溫度及時間分別為120°C及20分鐘。此時16個食譜功能的指示燈不會亮起。按「TEMP ↓」鍵或「TIME ⌚」鍵後轉動旋鈕可設置溫度或時間，時間調校範圍為1分鐘至1小時；而溫度調校範圍為50°C至220°C。另外亦可因應實際需要，按下相應按鍵設置爐燈、頂部發熱元件、底部發熱元件及旋轉烤焗功能。設置完畢後再按「ON/OFF」鍵開始運作。

## 5.10 預約功能

按「ON/OFF」鍵進入備用狀態，選擇食譜功能後按「PRESET ⌚」鍵，螢幕會顯示預約時間並閃動，轉動旋鈕可以延長或縮短預約烹飪啟動時間。轉動旋鈕一次，時間值變化為10分鐘。若轉動角度較大，時間值則會迅速改變。可預約的最長時間為9小時50分鐘；最短為10分鐘。確認預約時間後，按「ON/OFF」鍵啟動預約功能。除「ON/OFF」鍵及「Light」鍵外，其他按鍵均會被鎖定。啟動預約功能後，按「ON/OFF」鍵可取消預約功能。

進入預約功能前，須先選擇所需功能食譜。如按下「ON/OFF」鍵前並無選擇所需功能食譜，本產品會直接關機。

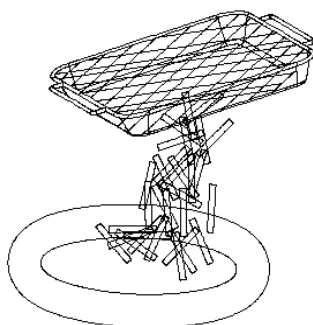
## 5.11 完成烹飪

1. 完成烹飪後會聽到「嗶」一聲，然後本產品停止運作，但氣炸爐風扇會繼續運行1分鐘，直至爐腔中心溫度降低。
2. 打開前門，使用隔熱手套或取物夾從爐腔取出配件，並將配件平放在安全位置。

**提示：**從本產品取出配件時，切勿用手觸摸配件。

**小貼士：**若食物在烹飪後外觀欠佳，可將配件放回爐腔，把食物再加熱數分鐘。

3. 將烹調好的食物倒在碟子或其他餐具上，如下圖所示：



4. 完成烹飪後，按「ON/OFF」鍵關閉本產品，並將插頭從牆上插座內拔出。

## 6.故障排除

錯誤代碼／故障現象		排除辦法
E1	NTC感測器開路	可能是鬆動或未連接，請聯絡信興電器服務中心有限公司安排檢查及維修。
E2	感測器短路	可能是感測器出現損壞，請聯絡信興電器服務中心有限公司安排檢查及維修。
E3	電路板信號故障	可能是線路安裝錯誤，甚至斷線，請聯絡信興電器服務中心有限公司安排檢查及維修。

## 7. 特別聲明

1. 本資料上所有內容經過核對，如有任何印刷及內容上的誤解，本公司將保留解釋權。
2. 本產品若有技術改進，會編進新版說明書中，恕不另行通知；產品外觀、顏色如有改動，則以製造商資料為準。
3. 如本資料之中英文版本有差異時，應以中文版為準。
4. 使用說明書的電子副本可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：28612767。

## 8. 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零件及消耗品如電源線、氣炸爐取物夾、烤叉、網籃、集油盤、烤盤、滾動式烤籠及餐夾等。如不當使用，或作為(半)商業用途，或未依照說明書使用，保修服務將無效，本公司將不會承擔任何損壞的維修責任及賠償。
2. 用戶必須於維修時出示購買／換購收據及蓋有銷售點／換購中心印章的保修登記卡。如有任何疑問，請致電信興電器服務中心有限公司熱線：24065666查詢。

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Thank you for choosing Rasonic Air Fryer Oven. Read the operation manual carefully before using and keep it for your future reference.

## **Table of Contents**

1. Important Safeguards
2. Cleaning and Maintenance
3. Product Specification
4. Product Structure
5. Operation Instructions
6. Troubleshooting
7. Special Avowal
8. After Sales Service

## 1. IMPORTANT SAFEGUARDS

1. Do not immerse the power cord, plug or housing in water or under the tap during cleaning, to avoid any danger.
2. Avoid any liquid entering the appliance that can cause electric shock or short circuit the appliance.
3. Do not cover the air vents when the appliance is being used.
4. Do not touch the inside cavity of the appliance when it is operating or shortly thereafter.
5. The accessories will be hot during use, handle with care. Please use the handle, tong or glove instead of hand touching directly.
6. Make sure your electrical output voltage corresponds the voltage stated on the rating label of the appliance.
7. Do not use the appliance if there is any damage on the plug, cord or other parts.
8. Do not let cord hang over the sharp edge of counter.
9. Do not plug in power cord or operate the appliance with wet hands.
10. Do not put or use the appliance on or near combustible materials, such as tablecloth, curtain or wallpaper, to avoid something burning.
11. Do not put plastic or paper dishware into the appliance and operate.
12. Do not use extension cords.
13. The appliance should be put on a horizontal and stable surface when using. Do not put it on plastic, board or any other hot-short, easy-wear surface.
14. Do not place the appliance against wall or other appliances, leave at least 10cm of free space on all sides of the appliance.
15. Do not place anything on the top of the appliance or the opening door.
16. Do not use the appliance for any other purpose than what is described in the manual.
17. Do not use this product in the unattended.
18. During the appliance working, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings. Be careful and be aware of hot steam released when opening the door or taking out the accessories from the appliance.
19. Once finish cooking and take out the accessories, the accessories are with very high temperature. Do not touch them.
20. If the preset time is too long, the food will be burnt, the smoke will release from air outlet. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before opening the appliance's door.
21. After finishing using the appliance, please press ON/OFF and then unplug the plug from the wall socket but do not pull it too hard.
22. Always unplug the appliance from socket when it is not in use or before cleaning. Let it to cool down first. And then clean it.
23. Do not use any accessories that are not provided by the manufacturer.

- 
24. This appliance is intended for household only. Do not use the appliance outdoors.
  25. Clean and wipe dry the accessories before putting the food inside.
  26. The appliance has a built-in safety switch. Only the cooking window component propulsion in correct place, it can be switched to standby mode.
  27. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  28. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
  29. 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.
  30. Keep the appliance and its cord out of reach of children less than 8 years.
  31. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
  32. The door or the outer surface may get hot when the appliance is operating.
  33. The appliance is intended to be used in household and similar applications (such as staff kitchen shops, offices and other working and residential type environments), 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.
  34. Always check whether the power cord, plug and oven door are working properly. If the steam oven is damaged or dropped, do not use immediately to avoid hazard, and contact Shun Hing Electric Service Center Limited for maintenance and checkup.
  35. Do not replace with any parts or accessories which were produced without authorization. Otherwise, the maintenance guarantee become invalid.
  36. 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 card and receipt during repairing.

## **2. CLEANING AND MAINTENANCE**

**Note:** Make sure to switch off the power, let it to cool down and unplug this appliance before cleaning.

1. Clean the mesh basket, mesh rack, drip tray etc. with water or washing-up liquid after use.
2. Wipe the appliance with a soft moist cloth. Do not use washing-up liquid.
3. Do not clean the glass by cool cloth during operation to prevent glass crack by cold shrinkage.
4. Don't immerse the power cord, plug or the appliance's body into water or any other liquid as it may result in damage, fire, electric shock or injury to persons.
5. After drying all parts, assemble and store them well, ready for their next use.

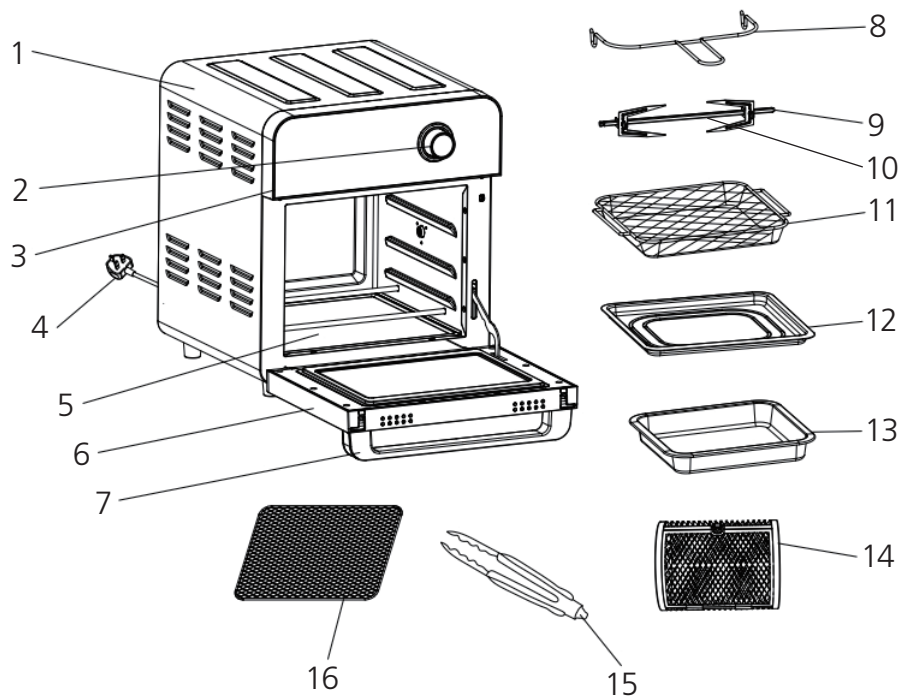


### 3. PRODUCT SPECIFICATION

Model	RAF-A145/B	RAF-A145/W
Color	Black	White
Rated Voltage	220-240V ~ 50/60Hz	
Rated Power	1700W	
Capacity (Approx.)	14.5L	
Product Dimension (W x D x H) (approx.)	330 x 375 x 381mm	
Net Weight	9.7kg	

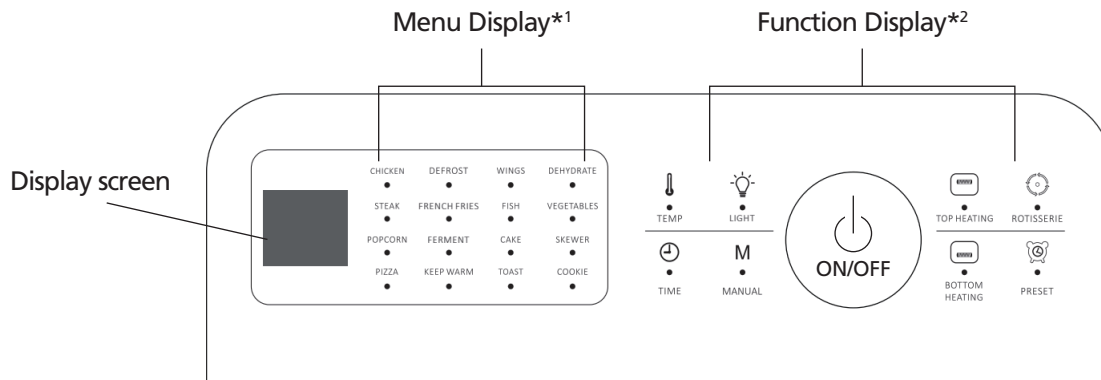
### 4. PRODUCT STRUCTURE

Product components:



1. Housing	9. Rotisserie fork
2. Knob and "ON/OFF" key	10. Spindle
3. Intelligent control panel	11. Mesh basket
4. Power cord	12. Drip tray
5. Inner chamber	13. Baking tray
6. Door	14. Rolling cage
7. Door handle	15. Tong
8. Rotisserie tong	16. Mesh rack

## Intelligent control panel



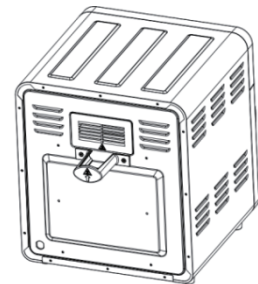
\*1 For menu function detail, you may refer to "5.4 Menu function selection" on P.21.

\*2 For function detail, you may refer to "5.3 Operation Instruction" on P.20.

## 5. OPERATION INSTRUCTIONS

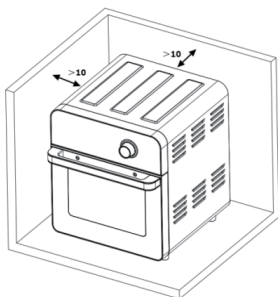
### 5.1 Before first use

1. Remove all packaging materials, stickers and labels.
2. Clean all accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.
4. When you use it for the first time, you may smell a slight smell and soot. Don't be nervous, because it is affected by the production residue dropped during combustion, which is completely normal and will slowly disappear after use.



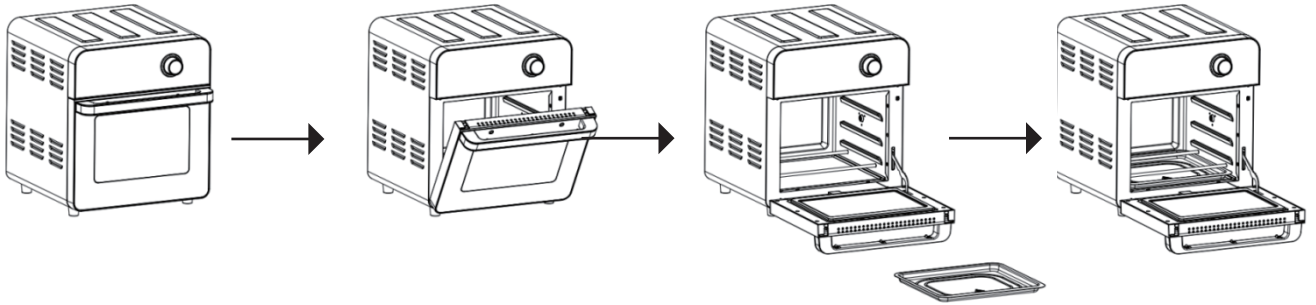
### 5.2 Preparing for use

Put the appliance on a horizontal surface. Leave at least 10cm free space from the back and sides, and pay attention keep machine away from curtains/wall covering and other combustible materials.



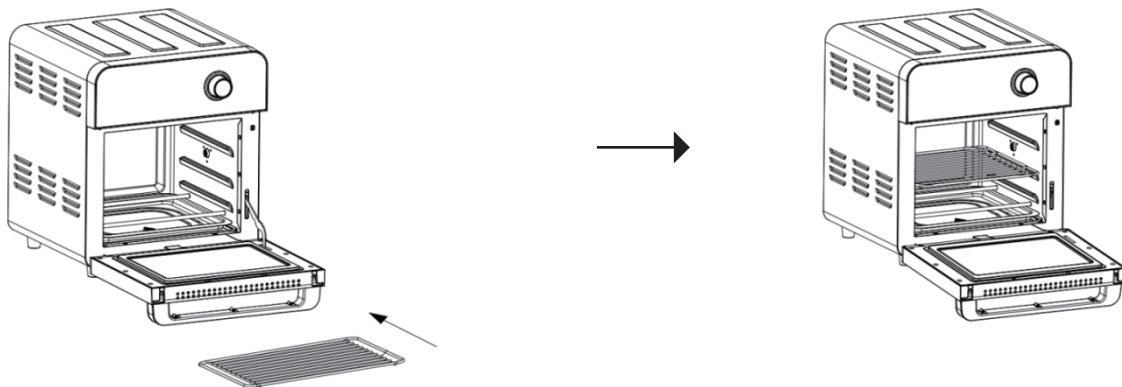
### Drip tray

Open front door, put drip tray into the appliance (under the bottom heating element) according to the directions shown in the figure below.



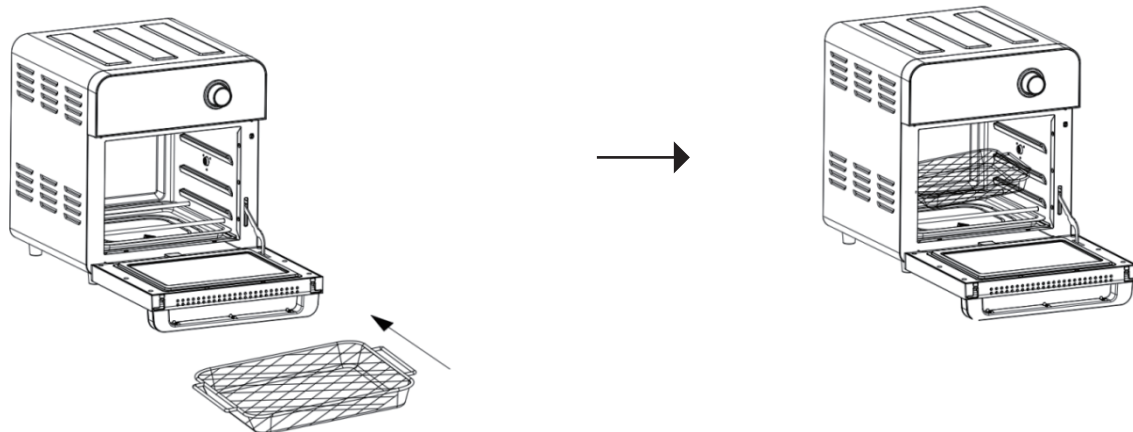
### Mesh rack

Insert mesh rack into the appliance according to the directions shown in the figure below.



### Mesh basket

Put the food into the mesh basket, put it into the inner chamber, close the door. As below photos.



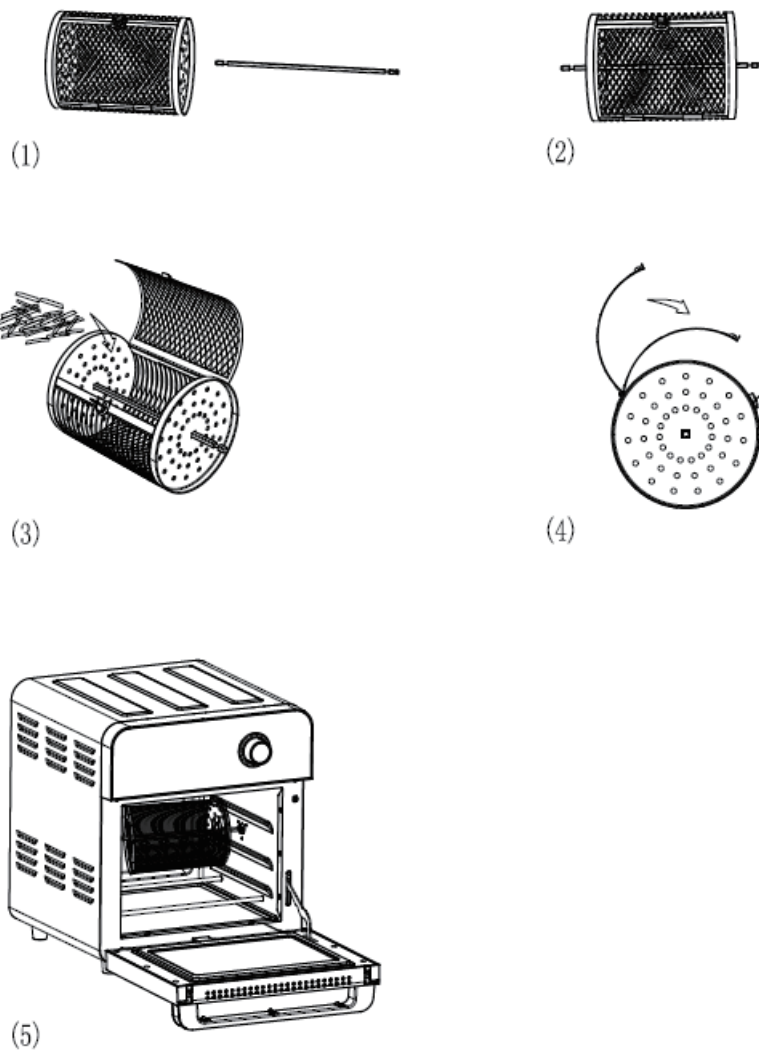
### Rotisserie tong

Use rotisserie tong to take the rotisserie fork into or out of the appliance. As shown in the figure below. This rotisserie tong helps prevent possible burns from hot metals and food.



### Rolling Cage

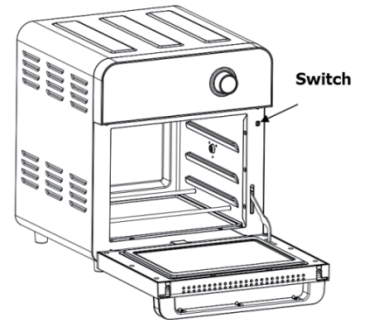
Put the spindle into the rolling cage, open the mouth and put the food into it. Close the opening and then put the rolling cage into the inner chamber, then close the door. As the following picture (1)-(5):



Note:

- \* Choose proper accessories for different cooking.
- \* Please use heat insulation glove to take out the drip tray, mesh rack, mesh basket baking tray after cooking finished. Use rotisserie tong to take out the rotisserie fork or rolling cage.
- \* Please always keep the drip tray stay in the lowest layer for gathering oil from fried food.
- \* Don't put the food close to the heating tube, keep the distance of 40mm at a minimum, because the food may become bigger after heating, depending on the actual situation.
- \* There is a safety switch as shown in the picture on the right.
- \* The appliance will only operate properly when the front door is closed.

If you open the door in the shutdown state, the display screen will show "--".



### 5.3 OPERATING INSTRUCTIONS

1. Power on, the buzzer rings, the digital screen and all the indicator lights flicker once, then the display screen is off and in the shutdown state.
2. Press "ON/OFF", the display screen light up, the appliance goes into standby mode.
3. In the standby mode, all other keys are locked except for "ON/OFF", "LIGHT", "MANUAL".
4. In the standby mode, the appliance will be shut down automatically if no any operation within 60 seconds.
5. In the standby mode, turn the knob to go into the function selection. After selecting the function, press "ON/OFF" to enter the working state.
6. In the process of working or function selection, if you want to adjust the time or temperature, press "TIME ⌚" or "TEMP ↓", the number corresponding to the digital screen will flicker, turn the knob to adjust the time or temperature when it is flicking.
7. In the state of functional selection, press "ROTISSERIE 🍷", "LIGHT 💡", the corresponding indicator light will light up, the interior light in the appliance will light up and the rotisserie function will start working.
8. When the top heating tube or the bottom tube is working, the light of "☐" or "☐" will be on. You can turn on or turn off the heating tubes by pressing the corresponding key. When both the light of "☐" and "☐" are off, the appliance cannot work although you press "ON/OFF" and it will give out an alarm sound. The top and bottom tube keys can't be operated during the appliance is working.
9. If you press "ON/OFF" during the working process, the appliance will skip into the standby mode immediately, other electrical parts will stop working. The fan will stop after continuing working for a minute and it can play a role of heat dissipation. If the door be opening or "ON/OFF" been pressed at this moment, the fan will stop working immediately.

## 5.4 Menu selection

1. We provide a combination of cooking time and cooking temperature to meet your different cooking needs.
2. In standby state, turn the knob to select the function and the corresponding indicator light will be on. After selecting, press "ON/OFF", the appliance begins to work.
3. Below are some menu combinations. You can also change the cooking time and temperature according to actual needs.

Menu	Default Temperature	Default time	Temperature Selection	Time Selection	Heating mode
Chicken	220°C	30 mins	50°C-220°C	1min-60mins	
Defrost	80°C	10 mins	50°C-220°C	1min-60mins	
Wings	200°C	15 mins	50°C-220°C	1min-60mins	
Dehydrate	70°C	480 mins	50°C-70°C	10min-480mins	
Steak	180°C	12 mins	50°C-220°C	1min-60mins	
French Fries	220°C	20 mins	50°C-220°C	1min-60mins	
Fish	180°C	15 mins	50°C-220°C	1min-60mins	
Vegetables	180°C	12 mins	50°C-220°C	1min-60mins	
Popcorn	220°C	8 mins	50°C-220°C	1min-60mins	
Ferment	40°C	90 mins	40°C	1min-90mins	
Cake	180°C	30 mins	50°C-220°C	1min-60mins	
Skewer	200°C	15 mins	50°C-220°C	1min-60mins	
Pizza	180°C	10 mins	50°C-220°C	1min-60mins	
Keep Warm	80°C	30 mins	50°C-220°C	1min-60mins	
Toast	220°C	6 mins	50°C-220°C	1min-60mins	
Cookie	180°C	12 mins	50°C-220°C	1min-60mins	

### Tips:

1. The larger the size of roasted chicken or food, the more time and temperature it will take, judge it by yourself and cook the food according to the actual situation.
2. During cooking, turn the food regularly or irregularly to help cook more evenly and cook better.
3. During cooking, all the accessories are very hot and cannot be touched directly by hand.

### 5.5 Setting up cooking time and temperature

1. After selecting the function, press "TEMP ↓" or "TIME ⊕" if you need to change the cooking temperature and time.
2. When you adjust the cooking temperature, the temperature number on the display screen will flicker, turn the knob to increase or decrease the cooking temperature. Each rotation changes the temperature 10°C. If the rotation angle is big, the temperature will be changed rapidly. The temperature adjustment range is 50°C ~ 220°C.
3. When you adjust the cooking time, the time digit on the display screen will flicker, turn the knob to increase and decrease the cooking time. 1 minute interval change for each small degree rotation. If the rotation angle is big, the time will be changed rapidly.
4. If you only choose the bottom heating element to work, the highest temperature you can select is 120°C.

### 5.6 Heating methods

In default state, only "CHICKEN", "KEEP WARM", "DEHYDRATE" and "FERMENT" is working with top heating tube, other 12 functions are working with top and bottom heating tube. After finish selecting the function, you can also press "TOP HEATING ☐" or "BOTTOM HEATING ☐" to open or close the corresponding heating tube. When the top heating tube or bottom heating tube is working, the related indicator light on the display screen is on and the keys cannot be operated.

### 5.7 Pause function

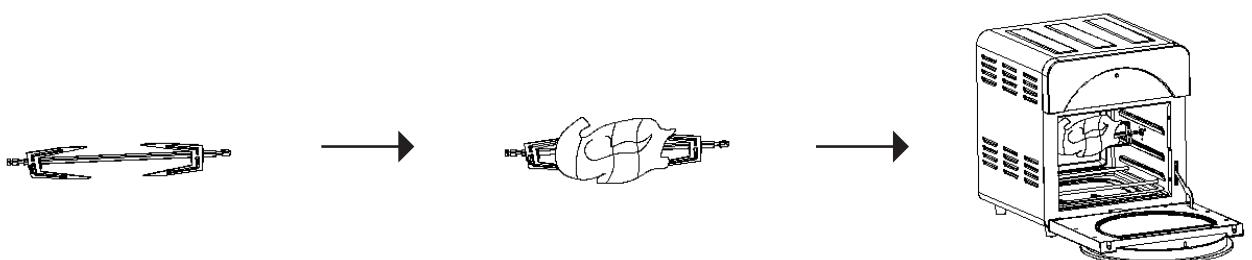
During cooking, the appliance will stop automatically when you open the door. In this case, only "ON/OFF", "ROTISSERIE ⦿" and "LIGHT 💡" key can be operated, the other keys will be locked. Close the door, the appliance will continue its unfinished cooking operation.

### Note:

When you open the door during the appliance is working, its working will be paused. If the door is not closed and no any operation for the appliance within 10 minutes, the appliance will be shut down automatically and the digital screen shows "—". After closed the door, the appliance will remain in the shutdown state, and the digital screen will be closed.

### 5.8 Rotate function

1. This function can be used to heat food more evenly. Press "ROTISSERIE ⦿", the control panel icon indicator light will remain on. Press it again to cancel this function.
2. Usage of roasted chicken fork. As shown below:



**Tips:**

The total weight of chicken should not exceed 2.7lb. If the weight is more than 2.7lb, please use frying basket, because the big chicken will touch the drip tray when rotating.

The position where the chicken legs and wings open should be bound with something.

It is better to pierce a few holes with needle in the chicken legs when bake, because the meat of chicken legs is thick and the heat is difficult to penetrate.

### 5.9 DIY function

Press "ON/OFF" first to go into standby mode, then press "MANUAL <sup>M</sup>" key to enter DIY function, the default temperature and time on the digital screen is 120°C, 20 mins. 16 functions menu indicator lights will not on at that time. You can set the temperature or time by pressing "TEMP ↓" "TIME ⊖" and then rotating the knob, time can be adjusted from 1min- 1 hour, temperature can be adjusted from 50°C-220°C. You can also set the light, top heating element, bottom heating element, rotisserie by pressing the corresponding keys according to your actual requirements. Press "ON/OFF" again to start working after finished setting.

### 5.10 Preset function

Press "ON/OFF" first to go into standby mode, select the function and then press "PRESET Ⓢ", the digital screen shows the preset time and it will flash, turn the knob to increase or decrease preset beginning working time. Each rotation will change by 10 minutes. If the rotation angle is large, the time will change rapidly. The maximum time to be preset is 9 hours and 50 minutes, and the shortest time is 10 minutes. After confirmed the preset time, press "ON/OFF" to start the preset. All other keys are locked except for "ON/OFF", "Light". When you press "ON/OFF", it will cancel the preset function.

You must select the function menu first before entering preset function. If you do not select the function menu before pressing "ON/OFF", the appliance will turn off directly.

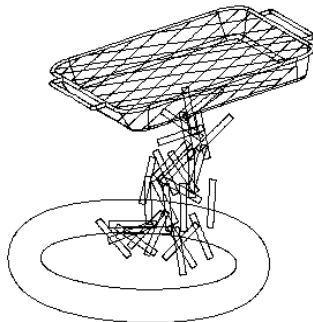
### 5.11 Finish cooking

1. When finish cooking, "beep" sound will be heard and then the appliance stops working, but its fan continues to operate for 1 minute until the internal center temperature drops.
2. Open the front door, then use insulation gloves or rotisserie tong to take out the accessories from the inner chamber, and put it in a safe horizontal place.

**Note: when removing the accessories from the appliance, do not touch the accessories with your hands.**

**Tips: If the food looks not very good after cooking, put the accessories back again into the inner chamber, just take a few more minutes of cooking again.**

3. Pour cooked food on a plate or tableware. As shown below:



4. After finish cooking, press "ON/OFF" to turn off the appliance and pull the plug out of the wall socket.



## 6. TROUBLE SHOOTING

Error codes/Symptoms		Solution
E1	NTC sensor open circuit	Might be loose or not connected, please contact Shun Hing Electric Service Centre Limited to check and repair.
E2	Sensor short circuit	Might be sensor damage, please contact Shun Hing Electric Service Centre Limited to check and repair.
E3	Circuit board communication error	Might be wrong wire installation or even broken wires, please contact Shun Hing Electric Service Centre Limited to check and repair.

## 7. 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 of Engineering Co., Ltd. at 2861 2767.

## 8. 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 spare part consumable parts such as power cord, rotisserie tong, rotisserie fork, mesh basket, drip tray, baking tray, rolling cage and tong, etc. If appliance is used improperly, for commercial use or semi-commercial use, or not following the instructions in the operation manual, the warranty becomes invalid and our company will refuse any liability and repairing cost for the damage caused.
2. User must present the official invoice/redemption voucher and the warranty registration card with the chop from sales point/redemption center for maintenance. For enquiries, please call Shun Hing Electric Service Center Limited hotline at 2406 5666.



SHUN HING GROUP  
信興集團  
SINCE 1953

**Rasonic 樂信牌**

## 信興電工工程有限公司

**SHUN HING ELECTRIC WORKS AND ENGINEERING CO., LTD.**

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保養及維修 Maintenance and Repair Service:

## 信興電器服務中心有限公司

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

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