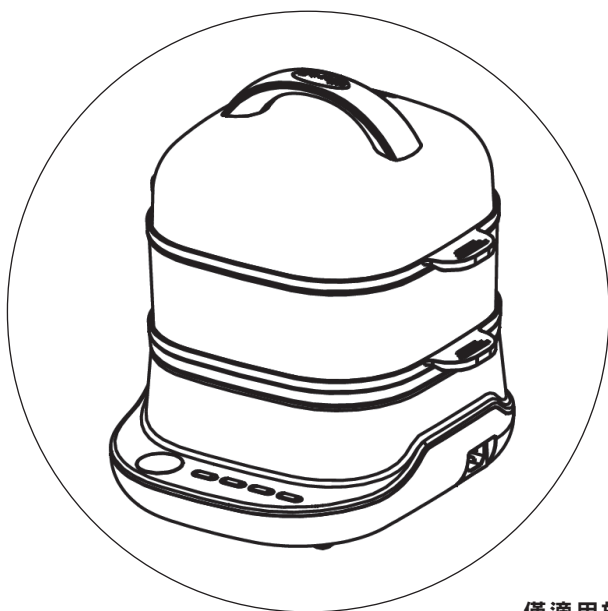


Rasonic
樂信牌

RFS-BRM22

層層疊蒸氣鍋 i-Steam Food Steamer



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層層疊蒸氣鍋，使用前請先詳細閱讀本說明書，並保存以備日後參考。

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1. 安全注意事項

使用本產品時，必須遵守下列安全措施：

1.1 使用前

1. 仔細閱讀本說明書，不遵循或忽視這些安全注意事項，有可能導致火災、觸電或個人傷害。
2. 將產品的包裝物料全部取出並棄掉，以免兒童當作玩具，造成危險。
3. 運作前，確保電源線與主機已徹底連接，否則會因接觸不良導致電源線過熱或損壞本產品。
4. 切勿將金屬物件(如針或金屬線等)插入產品的機殼或底座的縫隙，以防觸電及其他危險。
5. 切勿在以下環境使用本產品：
 - 潮濕或靠近水源的環境；
 - 靠近熱源(如焗爐或電磁爐)或火源的環境；
 - 不平穩的表面；
 - 易燃物料或非耐熱物品附近(如地毯、紙品、檯布、窗簾及毛巾等)。
6. 在室溫低於零度時，如非正在使用，切勿讓產品與電源插座保持連接，否則產品有可能保持通電並加熱運作，造成火災危險。
7. 注水或倒水前，請確保電源已關閉，或將電源線從主機拔除。
8. 使用前，確保已蓋上透明蓋，可防止水濺出或大量蒸氣噴出，引起危險；請確保控制面板及電源插頭已充分擦乾，以免造成危險。運作過程中，切勿移動或搖晃本產品，否則有可能引致大量蒸氣冒出而造成燙傷或其他危險。
9. 烹調容易變質的食物或天氣炎熱時，預約時間不宜過長，避免食材變質。
10. 本產品只供家庭使用或類似環境使用，如商戶內部、辦事處和其他工作環境的員工廚房區域，切勿在室外使用或用於說明書建議以外的其他用途。如不當使用本產品，或作為(半)商業用途，維修服務將無效，本公司將不會承擔任何損壞的維修責任及賠償。
11. 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本產品和理解所涉及的危險。

1.2 使用時

1. 切勿與其他高功率的電器共用同一插座，以免電力負荷過重。另外，檢查產品的額定電壓是否與當地的電壓相符。
2. 切勿讓本產品在無人看管的情況下運作。
3. 切勿使用外置計時器或遙控系統來操作本產品，以防短路及自燃等危險。
4. **警告！**在使用過程中或水剛沸騰後，大量水蒸氣會從蒸氣孔噴出，切勿靠近或觸摸，以免造成燙傷。避免將本產品貼靠牆壁或櫥櫃使用。
5. 本產品設有防乾燒功能。在注水格沒有水或水量過少(低於最低水位線“MIN”)的情況下，如機內溫度到達或超出保護值，本產品會自動關機。若產品曾乾燒，應先關掉電源，待其冷卻15分鐘後再次使用。
6. 當注水格內沒有水時，切勿啟動本產品。如運作中出現乾燒情況，應立即加水延長運作時間或拔掉電源插頭停止運作。應小心加水，以免造成燙傷。
7. 注水格必須預留足夠空間容納蒸氣及氣泡，以防止食物溢出。注水不可超出最高水位線“MAX”，否則有可能引起大量沸水濺出或蒸氣噴出而造成危險。
8. 切勿於注水格內直接煮食，否則有可能發生故障及危險。

9. 取出食物時，應小心及緩慢向上提起透明蓋，避免凝結的水珠從透明蓋或蒸架掉落到按鍵或電源線位置。另外，為免被蒸氣燙傷，可使用隔熱手套。
10. 避免烹調過酸或過鹹的食物。
11. 完成烹調後，機內仍有大量水氣，透明蓋或會有水珠(倒汗水)凝結，此乃正常現象。為避免被餘熱灼傷，切勿接觸產品或其發熱板。關閉產品及拔掉電源線，靜候數分鐘後再打開透明蓋，以免被餘熱灼傷。
12. 切勿將本產品用於室外及建議烹飪以外的其他用途。(否則，有可能發生故障或產生危險。)
13. 檢查食物時，建議使用隔熱手套。
14. 運作過程中，切勿遮蓋機身或阻擋透明蓋的蒸氣孔，以防止產品過熱、變形或變色等情況。
15. 使用時或剛使用後，水珠會凝結在透明蓋內，並有可能滴到控制面板上，以乾布抹乾即可。
16. 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。
17. 電源線上不可放置重物。切勿改裝、用力拉扯或扭曲電源線。拔出或插入電源插頭時，應用手握穩插頭，不可抓住電源線。
18. 切勿在電源線纏結的情況下使用本產品，或將電源線懸掛在桌子、櫥櫃邊緣或接觸發熱的表面，否則會造成產品及電源線的損壞。

1.3 使用後

1. 切勿將主機、電源線或電源插頭浸入水中、用水沖洗電源接駁位或讓其接觸到水分，亦避免被水沾濕，以免影響本產品的安全性、造成觸電及引起火災。使用前，必須確保插頭已充分擦乾。
2. 使用後，發熱板仍有餘熱，切勿觸摸。如需立即打透明蓋，請小心灼熱，因蒸氣孔及透明蓋有熱水滴落。
3. 使用後或長期不使用時，請拔掉電源插頭，以免因絕緣老化而引致漏電。切勿用濕手接觸、插上或拔除插頭，否則有可能引致觸電。另外，經常清理插頭上的塵埃，保持產品清潔及不沾油污，以免引起火災。
4. 使用後，應截斷電源，待其冷卻後才倒清注水格內的餘水、移動或清潔本產品。
5. 經常檢查主體、電源線或插頭是否有損壞，如有損壞，為避免危險應立即停止使用，並聯絡信興電器服務中心有限公司進行檢查及維修。切勿擅自改裝本產品或使用非生產商提供的零件進行維修，否則可造成危險及令保修服務無效。

2. 清潔及儲存

1. 清潔前，必須拔掉產品電源插頭，讓產品完全冷卻後才能進行清潔。
2. 機身的清潔：切勿用水直接沖洗機身。可用柔軟濕布擦拭機身表面。若表面污漬太多，可用沾有少量溫和清潔劑的軟布擦拭，然後以濕布過淨。

3. 注水格的清潔：請使用柔毛刷或海綿沾上溫和清潔劑清洗，切勿使用去污粉或硬性潔具（如鋼絲刷）擦拭。
4. 使用後，發熱底盤可能會出現小斑點或變色（如紅色、乳白色、黑色等情況）。這個現象是由於水中所含的礦物質經加熱後形成化合物，經沉澱而形成，此乃正常現象。水的硬度越大，水垢積聚的速度越快。
5. 水垢無害，但水垢囤積會影響產品的導熱效果。請遵循指示定期清除發熱底盤的水垢。
6. 清除水垢的方法：
 - 6.1. 將半個切片檸檬放入注水格（或按1升水：20克檸檬酸比例加入）；
 - 6.2. 將冷水注入至最高水位線“MAX”；
 - 6.3. 將水加熱至沸騰後關機，然後浸泡約15分鐘後重新啟動。重複以上步驟3次後把熱水倒掉；
 - 6.4. 待主體冷卻後，用海綿或軟毛刷洗刷發熱底盤表面，然後用清水沖洗過淨；如發現仍有水垢殘餘，請重複以上步驟。

注意！如須去除檸檬味，可注入清水加熱，然後把熱水倒掉即可。
7. 切勿使用任何含腐蝕性或有毒的清潔劑清潔本產品。
8. 待清洗及產品完全冷卻後，可將產品放入紙箱然後儲存在乾燥的環境中。小心藏好電源線，避免造成損壞。

3. 首次使用

使用前，可用沾有中性清潔劑的海綿清洗注水格及各配件。完成後接上電源，加水至注水格的最高水位線“MAX”後，按[功能]/取消鍵(FUNCTION/CANCEL)選擇蒸煮功能(STEAM)將水加熱至沸騰，然後將水倒掉，以達至最佳清潔效果。

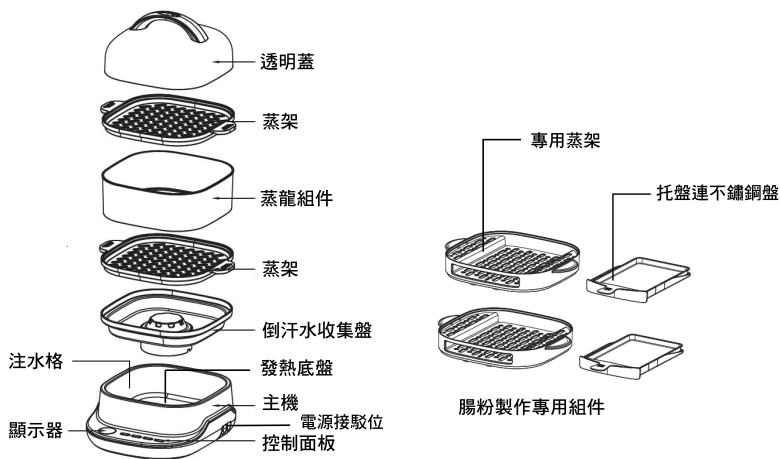
注意！切勿用水直接沖洗主機機身，亦切勿讓液體流入機體內（特別是電源接駁位），以免造成故障及危險。

4. 產品規格

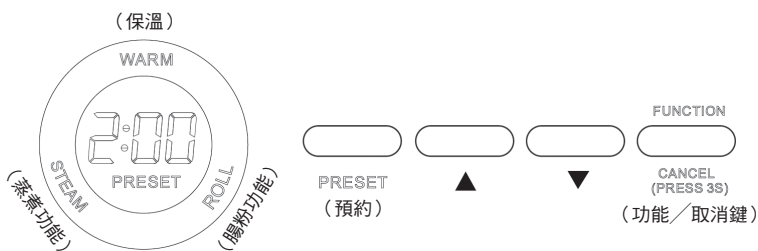
型號	RFS-BRM22	
顏色	粉紅色	
額定電壓	220-240伏特~ 50-60赫茲	
額定功率	800-900瓦	
淨重(約)	蒸氣鍋	1.75公斤
	腸粉機	2.4公斤
產品尺寸(闊 x 深 x 高)	蒸氣鍋	282 x 293 x 317毫米
	腸粉機	275 x 293 x 299毫米
產品淨重(包括所有配件)	2.7公斤	

5. 產品說明

產品結構



顯示器及控制面板



註：上述圖片僅供參考，尺寸比例或設計略有差異，以實物為準。

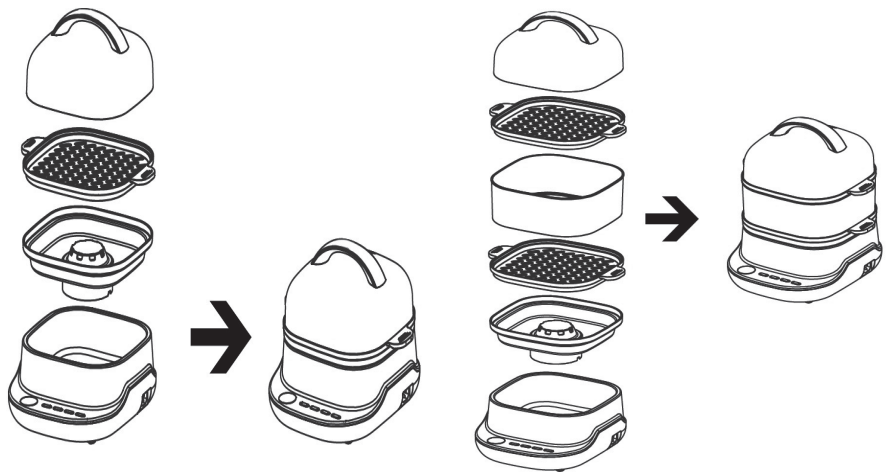
6. 使用方法

1. 使用前先確保電源已關閉，再注入適量的清水到注水格內，水量必須介乎最低水位線“MIN”及最高水位線“MAX”位置(最高水量約為1.2升)，然後組裝所需的配件，蓋上透明蓋。
2. 接駁電源插頭，並確保插頭已插穩。
3. 按功能／取消鍵(FUNCTION/CANCEL)選擇功能(共有3種功能可供選擇)。選定後，對應功能的指示燈會亮起，待10秒後便會確認功能，顯示器將以倒數形式顯示剩餘時間，表示產品已開始運作。
4. 如需取消，可長按[功能／取消]鍵(FUNCTION/CANCEL)3秒，顯示屏會顯示“OFF”，表示功能已取消。

*** 注意！本產品備有防乾燒保護裝置，如注水格內水份已完成蒸發或達到指定的保護溫度，產品會自動斷電以作保護。若產品曾乾燒，必先關掉電源並待其冷卻15分鐘後才可再次使用。

6.1 蒸煮食物

1. 按以下圖示組裝蒸煮功能所需的配件。



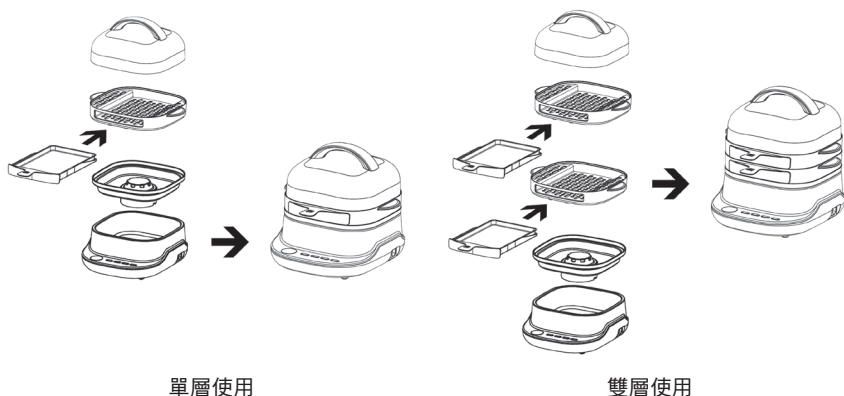
單層使用

雙層使用

2. 選擇功能方法：按[功能／取消]鍵(FUNCTION/CANCEL)選擇蒸煮功能(STEAM)，對應指示燈會閃動，用戶可按需要透過“▲”或“▼”增加或減少運作時間。完成後靜待10秒，對應指示燈轉為長亮，顯示器將顯示設定時間並開始倒數，表示產品正在運作蒸煮模式。(此模式最長設定時間為1小時30分鐘。)
3. 當水加熱至沸騰後，打開透明蓋並放置食物，最後蓋回透明蓋。
4. 打開透明蓋時，用戶須小心蒸氣噴出！並留意凝結的水珠或會從透明蓋或蒸架掉落控制面板或電源線位置。
5. 蒸煮功能完成後產品將自動進入保溫模式。預設時間為2小時，顯示器將出現“2:00”。用戶亦可調較保溫時間(1:00 - 3:00)。保溫完成後，產品將停止運作，顯示器將顯示“OFF”字樣。

6.2 製作腸粉／芝麻卷

1. 按以下圖示組裝腸粉製作專用組件。



2. 檢查組件是否已穩妥放置於倒汗水收集盤之上，托盤連不鏽鋼盤與專用蒸架已穩妥連接(若未裝妥而出現空隙會使蒸氣漏出令機內溫度不足，影響製作效果)。
3. 按功能／取消鍵(FUNCTION/CANCEL)選擇腸粉功能(ROLL)，對應指示燈會閃動，用戶可按需要透過“▲”或“▼”增加或減少運作時間。完成後靜待10秒，對應指示燈轉為長亮，顯示器將顯示設定時間並開始倒數，表示產品已開始運作腸粉模式。(此模式最長設定時間為1小時)。
4. 當水加熱至沸騰後，將托盤連不鏽鋼盤取出並按章節6.4建議食材比例及時間加入食材，然後放回專用蒸架內。
5. 當蒸煮時間到達後，將托盤連不鏽鋼盤取出並放涼約30秒，然後利用附送的膠刮翻起粉卷，捲成理想形狀。

6.3 保溫功能

透過功能／取消鍵(FUNCTION/CANCEL)選擇保溫功能(WARM)，對應指示燈閃動，用戶可按需要透過“▲”或“▲”增加或減少運作時間。完成後靜待10秒，對應功能指示燈轉會長亮，顯示器將顯示設定時間並開始倒數，表示產品已開始運作保溫模式。(此模式最長設定時間為3小時)。

6.4 預約功能

透過預約鍵(PRESET)可預約產品的加熱功能，用戶可參考以下例子進行設定：

例子：預約2小時30分鐘後開始蒸煮功能30分鐘

1. 按章節6.1蒸煮食物的內容，設定蒸煮模式30分鐘(0:30)；
2. 按預約鍵(PRESET)一次預約產品的加熱功能，蒸煮指示燈“STEAM”轉為長亮，而預約指示燈“PRESET”會閃動，用戶可按“▲”鍵更改預約時間為2小時30分鐘(2:30)；
3. 完成後靜待10秒，顯示器會顯示“2:30”並開始倒數，表示產品已開始預約模式；
4. 當預約時間到達後，產品便會按已選定的蒸煮模式開始運作30分鐘。

如需取消預約功能，可於確認後長按功能／取消鍵(FUNCTION/CANCEL)3秒，顯示器會顯示“OFF”，表示預約功能已取消。

6.5 建議食材比例及時間

6.5.1 腸粉製作

材料

粘米粉	65克
粟粉	13克
澄麵	4克
清水	195毫升
食油	適量

做法：將粘米粉、粟粉及澄麵倒進碗中，然後加入清水及少量食油，攪拌至所有顆粒融掉，按[功能／取消鍵(FUNCTION/CANCEL)]選擇腸粉功能(ROLL)，當水煮沸後，將40毫升粉漿倒入已掃食油的不鏽鋼盤，稍微傾斜不鏽鋼盤使粉漿平均分佈盤上，然後將托盤連不鏽鋼盤放回專用蒸架內。(單層蒸煮時間約2分鐘，雙層蒸煮時間約2分30秒。)

*** 可依個人喜好加入叉燒粒、蝦米粒及蔥花等配料。

6.5.2 芝麻卷製作

材料

黑芝麻粉	50克
粘米粉	50克
馬蹄粉	15克
砂糖	50克
清水	200毫升
食油	適量

做法：將黑芝麻、粘米粉、馬蹄粉及砂糖倒進碗中，然後加入清水及少量食油攪拌並過篩，按[功能／取消鍵(FUNCTION/CANCEL)]選腸粉功能(ROLL)，當水煮沸後，將60毫升粉漿倒入不鏽鋼盤，稍微傾斜不鏽鋼盤使粉漿平均分佈盤上，然後將托盤連不鏽鋼盤放回專用蒸架內。(單層蒸煮時間約2分鐘，雙層蒸煮時間約2分30秒。)

以上食材份量及蒸煮時間只作參考，不同食材或會影響烹調時間，用家可因個人喜好及實際需要調整。

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。
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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，請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。經更換之任何損毀零件，將屬本公司所有。保修範圍不包括修理或更換損耗性零件和配件(包括透明蓋、蒸籠及腸粉製作專用組件等)。如使用不當，或作(半)商業用途，或未依照說明書建議使用，保修服務將無效，本公司將不會承擔任何損壞的維修及賠償。
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Thank you for choosing Rasonic i-Steam Food Steamer. Read the operation manual carefully before using and keep it for your future reference.

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1. Important Safeguards

When using the appliance, please follow the safety precautions below:

1.1 Before Use

1. Read the following safety precautions in the manual when using the appliance. Failure or negligence in observing these precautions could cause fire, electrical shock or personal injury.
2. Remove and discard all packing materials of the appliance. Make sure that children do not play with them to avoid any danger.
3. Make sure the power cord and main body are well connected before use; otherwise, it may overheat the power cord or damage the appliance due to contact failure.
4. Do not insert metallic objects (such as pins or wire) into the enclosure, gaps of the power base to avoid electric shock or other dangers.
5. Never operate the appliance in following places:
 - Humid environment or near water sources;
 - Near heat sources (e.g. electric oven or induction cooker) or fire sources;
 - Unstable surface;
 - Near inflammable or non-resistant to heat objects (e.g. carpet, paper sheet, table cloth, curtain and towel etc.).
6. If the appliance is not in use at room temperature below 0°C, do not keep connect with the electrical socket. Otherwise, the appliance may operate and heat up automatically and which may cause fire.
7. Before filling or emptying the water tank, make sure the appliance is switched off and the power cord is taken away from the main body.
8. Before operation, close the transparent lid tightly to prevent water spilling out or steam discharging; Make sure the control panel enclosure, power base and cord are dry before use to avoid danger. Do not move or shake the appliance during operation; otherwise, massive steam will be released causing burns or danger.
9. Do not set reserve time too long while weather is hot or steaming easy spoil food to prevent food deterioration.

10. The appliance is intended to be used in household or similar applications such as staff kitchen in shops, offices and other working environments. Do not use it outdoors and in any other purpose or method which is not following the instructions in the user manual. If the appliance is used improperly, for commercial or semi-commercial use, the warranty becomes invalid and our company will refuse any liability and repairing cost for the damage caused.
11. The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

1.2 While Using

1. Do not operate in the same power socket with other high power consumption appliances to avoid overloading or danger. Also, check whether the rated voltage on the appliance is the same as the local voltage.
2. Never leave the appliance unattended when using.
3. The appliance is not intended to be operated by means of an external timer or separated remote control system, as to prevent short-circuit or other flammable hazards.
4. **WARNING!** Do not close to the transparent lid or touch the enclosure during operation or right after use as massive steam will come out. Never touch the heating plate to avoid burning by residue heat. Do not place the product nearby the wall of cabinet.
5. The appliance equipped with a boil-dry protection device. If the water tank is empty or water inside is less than the minimum water level "MIN", the appliance will be automatically switched off when the temperature exceeds the protection level. If the appliance was boiled dry once, switch off and unplug the appliance. Leave it for 15 minutes before reuse.
6. Do not switch on the appliance when the water tank is empty. Add some water or unplug the power socket immediately when water run out. Adding water with care to prevent burns.
7. Water tank must be reserved for steam or air bubbles generated. Do not exceed the maximum water level "MAX"; otherwise, water maybe spilling out or causing hazards as a result of hot steam and hot water ejection.

8. Do not cook inside water tank directly to prevent product damage and other danger.
9. Open the transparent lid slowly and carefully after cooking to avoid condensed water droplets dropping from the lid onto the buttons or power cord. To avoid scalding by hot steam, make use of oven mitts.
10. Avoid using the appliance to cook food which is acidic or alkaline.
11. After cooking, lots of vapor and water droplets will remain inside the body and the transparent lid, which is a normal phenomenon. To avoid burns, do not touch the appliance or the heating plate. Switch off and unplug the appliance, wait for a few minutes before opening the transparent lid to avoid burning by residue heat.
12. Do not use the appliance outdoor or any purposes other than cooking. (Misuse can cause potential injury and product damage.)
13. Use kitchen utensils with insulation gloves when checking the food inside is necessary.
14. To prevent overheating the appliance, do not cover the appliance transparent lid or block the steam vent to avoid lid deformation or discolor.
15. When the appliance is in use or right after use, there may be some condensed water dropping on the control panel. This is a normal phenomenon, wipe it by wrung cloth.
16. 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 or do maintenance, and keep them away from the appliance and its cord.
17. Do not place heavy objects on the power cord. Never clip, modify, stretch or twist the power cord. Make sure to grasp the plug itself but not the power cord when plug in or unplug the appliance.
18. Do not operate the appliance when the power cord is tangle or hang over the edge of a table, countertop or in touch with any hot surface, it may cause the appliance and its power cord damage.

1.3 After Use

1. To avoid electric shock and fire, never immerse the appliance, power cord and power plug into water. Power connector should not be in touch with water, as it will affect its safety performance and cause electric shock. Make sure the plug is dried before use.
2. After used, the heating plate remains high temperature, **DO NOT** touch. Open the transparent lid with care, beware of hot water dropping from the lid or the steam vent.
3. When not in use or after usage, pull the power plug out of the socket to prevent electric shock due to insulation aging. Do not touch, plug in or remove the plug by wet hands, it can cause electric shock. Always keep the power plug clean, and ensure the appliance is clean and oil free to prevent fire.
4. When the appliance is not in use, unplug it from the power socket and empty the water tank. Let the appliance cool down before moving, cleaning or checking.
5. Always examine the appliance, power cord and power plug. To avoid hazards, stop using the appliance immediately and contact Shun Hing Electric Service Centre Limited for checking and repairing if any part is damaged. Do not attempt to refit the appliance by yourself or replace any unauthorized parts, otherwise it can cause hazards and the warranty will become invalid.

2. Cleaning and Storage

1. Unplug the appliance and let it cool down before cleaning the main body.
2. Main body cleaning: Do not rinse it with water. Use a damp cloth to clean the appliance surface. If it is too dirty, wipe it with a damp cloth with a little mild detergent, then wipe with damp cloth.
3. Water tank cleaning: Clean it with soft brush or sponge moisten with mild detergent. Never use cleaning powder or harsh cleaning tools (e.g. metal-wired brush).
4. After use, some color spots and discolor (e.g. red, milky, black, etc.) may appear on the heating plate. It is because water contains impurities or scale. It is a normal phenomenon. The harder the water, the faster the scale will build up.

5. Scale is harmless, but too much scale will affect the heating performance. Descales regularly to remove scale.
6. Descaling by the following method:
 - 6.1 Put halved sliced lemon in the water tank (Or follow the ratio to add 20g citric acid per 1L water);
 - 6.2 Fill cold water to the maximum water level "MAX";
 - 6.3 Switch on the appliance and let the water boil once. Afterwards, switch off the appliance and let it cool down for 15 minutes. Switch on again and repeat the boiling process for 3 times;
 - 6.4 Empty the water and clean the heating plate with a sponge or soft brush, then rinse with clean water. Repeat the procedure if scale remains on the plate.

Attention! Boil water again and then empty the tank to clear the smell.
7. Do not use toxic and abrasive cleaners for cleaning.
8. After cleaning, let the appliance cool down completely before storage. Put it in a box and store in a dry place. Keep the power cord well to avoid damage the power cord.

3. Before First Use

Clean the water tank and steam plates by using sponge moisten with mild detergent. After cleaning, add water until reach the maximum water level "MAX". Start the STEAM function by pressing [FUNCTION/CANCEL] key until water boiled, wait and pour them out to give the best cleaning performance.

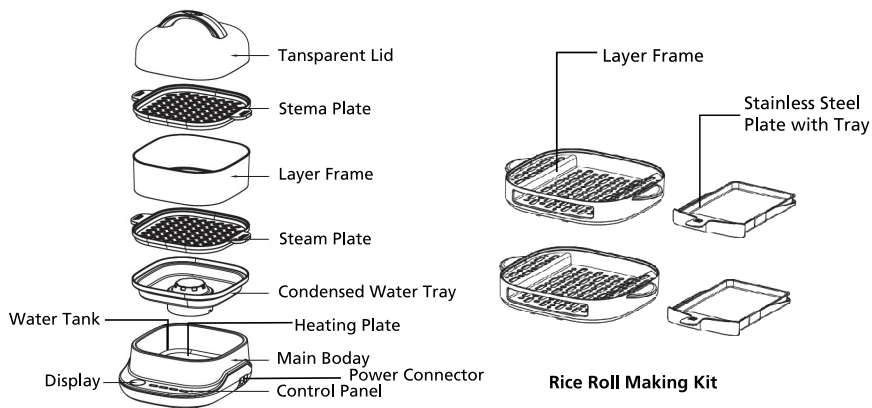
CAUTION: Do not clean the main body by water directly as to avoid water penetrating into the appliance (especially the power connector) to prevent malfunction and other hazard.

4. Product Specifications

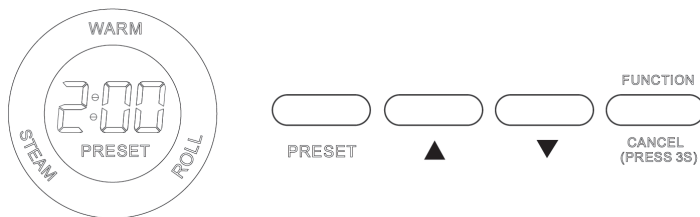
Model No.	RFS-BRM22	
Color	Pink	
Rated Voltage	220-240V~ 50-60Hz	
Rated Power	800-900W	
Net Weight (approx.)	Food Steamer	1.75kg
	Rice Roll Maker	2.4kg
Product Size (W x D x H)	Food Steamer	282 x 293 x 317mm
	Rice Roll Maker	275 x 293 x 299mm
Product Net Weight (all accessories included)	2.7kg	

5. Product Description

Product Structure



Display and Control Panel



Remarks: The above illustrations are for reference only. Size and design may differ from real object and subject to the actual appliance.

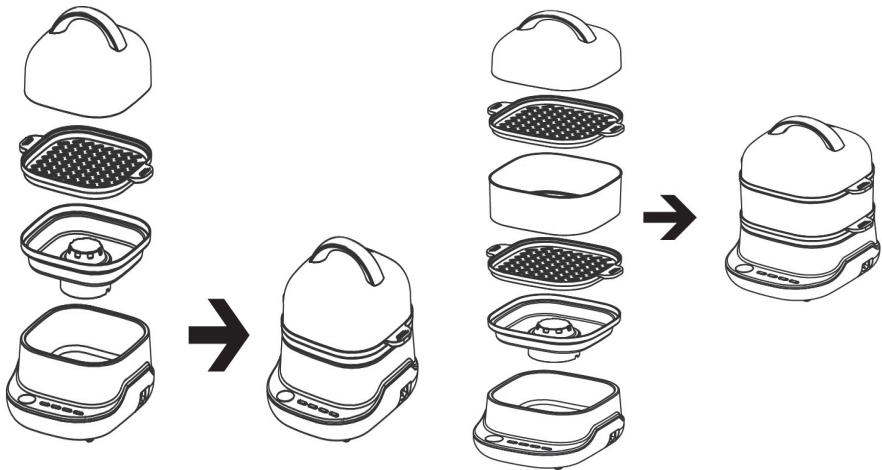
6. Operation Instruction

1. Make sure that the appliance is off beforehand. Add clean water into the water tank, water added must be in between the minimum water level "MIN" and the maximum water level "MAX". (Maximum volume is approx. 1.2L). Assemble the required accessory, then close the transparent lid.
2. Make sure the appliance is plugged firmly before use.
3. Press [FUNCTION/CANCEL] button to choose desired function. (There are three functions in total). Indicator of selected function will light up and the remained operation time will shown on display in descending order, which means the appliance is in operation.
4. To cancel the operation, long press [FUNCTION/CANCEL] button for 3 seconds during operation, "OFF" will show on display meaning operation is cancelled.

*** **CAUTION!** The appliance equipped with boil-dry protection system. If water inside the water tank completely evaporated or temperature exceeds the protection level, the appliance will be automatically switched off. If the appliance was boiled dry once, switch off and cool down 15 minutes before reuse.

6.1 Food Steaming

1. Follow the illustrations below to assemble the food steamer accessories.



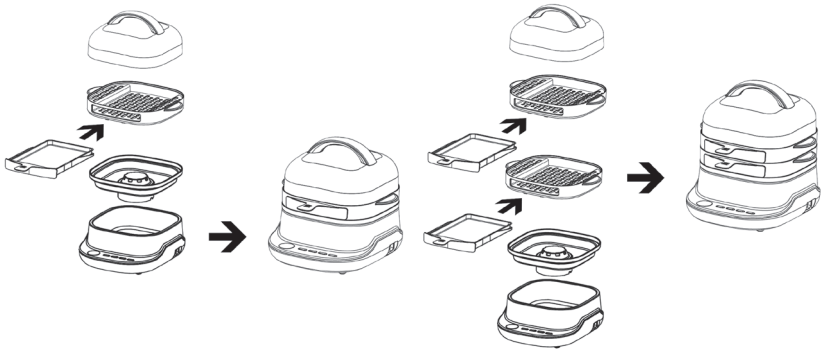
Single Deck

Double Deck

2. Press [FUNCTION/CANCEL] button to select STEAM mode, the "STEAM" indicator will flash on display. Press "▲" or "▼" button to increase or decrease the operation time. Once finished, leave it for 10 seconds and the "STEAM" indicator will light up, the operation time set will show on display and start counting down, meaning STEAM function is in operation. (The maximum setting time for STEAM mode is 1 hour and 30 minutes).
3. Lift the transparent lid once water is boiling. Place the food on the steam plate and close the lid.
4. Pay attention to the hot steam when open the lid. Beware of the condensed water dropping on the control panel or the power plug.
5. When STEAM function is finished, the appliance will automatically turn into WARM function, the default time is 2 hours and the display will show "2:00". User can adjust the time from 1:00 to 3:00. Once the WARM time is finished, the appliance will be shut down, and display will show "OFF".

6.2 Rice Roll/Sesame Roll Function

1. Follow the illustrations below to assemble the rice roll making kit.



Single Deck

Double Deck

2. Make sure the rice roll making kit (including stainless steel plate with tray and layer frame) are installed properly. (Otherwise the accessories will come out a gap, steam will leak and affect the steaming performance.)
3. Press [FUNCTION/CANCEL] button to select ROLL mode, the "ROLL" indicator will flash on display. Press "▲" or "▼" button to increase or decrease the operation time. Once setting is finished, leave it for 10 seconds, the "ROLL" indicator will light up, the operation time set will show on display and start counting down, meaning ROLL function is in operation. (The maximum setting time for ROLL function is 1 hour.)
4. When the water is boiling, take out the stainless steel plate with tray and pour the rice roll mixture inside the plate (for portion and time please refer to chapter 6.4 **Suggested ingredients and steam time**). After filling the plate, put the tray back into the layer frame.
5. When steaming time is reached, take out the stainless steel plate with tray and cool down for 30 seconds. Roll the rice into roll shape or ideal shape with the scraper supplied.

6.3 Keep Warm Function

Press [FUNCTION/CANCEL] button to select WARM mode, the "WARM" indicator will flash on display. Press "▲" or "▼" button to adjust the operation time. Once finished, leave it for 10 seconds, the "WARM" indicator will light up, the operation time set will show on display and start counting down, meaning keep warm function is in operation (The maximum setting time for keep warm function is 3 hours).

6.4 Preset Function

Making use of preset function can reserve operation time, follow the sample below to operate the preset function: Start STEAM function for 30 minutes after 2.5 hours

1. To set 30 minutes operation time for STEAM function, refer to chapter 6.1 **Food Steaming**;
2. Press [PRESET] button once to preset operation time. "STEAM" indicator will change to light up while "PRESET" indicator will flash. Press "▲" button to change the preset time to 2.5 hours (2:30);

3. Once finished, leave it for 10 seconds, the "PRESET" indicator will light up, the setting time "2:30" will show on display and starts counting down, meaning preset function is in operation.
4. When setting time is reached, STEAM function will start to operate according to the operation time setting.

To cancel the preset time, press [FUNCTION/CANCEL] button for 3 seconds after confirming the preset function, "OFF" will show on display meaning preset function is cancelled.

6.5 Suggested ingredients and steam time

6.5.1 Rice Roll

<u>Ingredients</u>	
Sticky Rice Flour	65g
Corn Flour	13g
Wheat Starch	4g
Water	195ml
Oil	(little amount)

Instruction: Add the sticky rice flour, corn flour, wheat starch, water and some oil into a bowl and then mix all ingredients until the mixture without small particles.

Press [FUNCTION/CANCEL] button to select ROLL function. When the water is boiling, pour 40ml mixture into the oil-filled stainless steel plate and gently lean the plate to let the mixture evenly distributed. Put the tray back into the layer frame and steam it for 2 minutes for single deck, or 2 minutes and 30 seconds for double deck.

*** User can add barbecued pork cubes, shrimps or spring onion by personal preference.

6.5.2 Sesame Roll

<u>Ingredients</u>	
Black Sesame Powder	50g
Stick Rice Flour	50g
Water Chestnut Powder	15g
White Sugar	50g
Water	200ml
Oil	(little amount)

Instruction: Add the black sesame powder, sticky rice powder, water chestnut powder, white sugar, water and oil into the bowl. Mix all ingredients and sift the mixture.

Press [FUNCTION/CANCEL] button to select ROLL function. When the water is boiling, pour 60ml mixture into the oil-filled stainless steel plate and gently lean the plate to let the mixture evenly distributed. Put the tray back into the layer frame and steam it for 2 minutes for single deck or 2 minutes and 30 seconds for double deck.

The above ingredients and steam time are for reference, steaming time may vary by different ingredients or ambient temperature, user can adjust steaming time according to personal preference.

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 requested, please call Shun Hing Electric Works & Engineering Co. Ltd. at 2861 2767.

8. After Sales Service

1. For any defect, in the judgement of technician from Shun Hing Electric Service Centre Limited, cause under normal use, our company is responsible for repairing and replacing any parts of the said electrical appliance free of charge within one year guarantee period commencing from the date of purchase. Any defective part which has been replaced shall become our property. Warranty service does not cover the repair or replacement of consumable parts (Including transparent lid, steam plates and rice roll making kit, 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 (**Printed on the gift box, and must be saved it for future reference**). 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

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