Rinnai

Operation / Installation Manual

Electric Oven

RO-E6206XA-EM

Rinnai Corporation

TABLE OF CONTENTS

English Page 1 - 14

中文 15 - 28页

Version: 2017 02

CONTENTS

Safety warnings	2
Appliance specifications	3
Control panel	3
Guide to the appliance	4
Using for the first time	4
Oven operation	5
Oven Function	7
Using the accessories	10
Maintenance and care	11
Troubleshoot	12
Installation	13-14

! IMPORTANT

To register your product warranty, please paste the serial numbers stickers enclosed with the packaging on your warranty card.

Please contact your local Rinnai Customer Care Centre should you require further assistance.

Version: 2017 02

SAFETY WARNINGS

Please read this user manual thoroughly before attempting to use appliance for the first time. This manual contains important information on safe installation, use and care of the appliance. Keep these instructions for reference and pass them on to any future user.

Unpacking

- Do not use the appliance if there are obvious signs of transportation damage.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or qualified technician to avoid hazard.
- Please ensure that young children do not play with plastic bag packaging.

For the user

- This appliance is for home food preparation only. Do not use the appliance other than its specific purpose.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Installation and repair should only be attempted by qualified technician.
- It is dangerous to modify any part of this appliance. Tampering with electrical connections or mechanical parts can cause operation faults and may put the user at risk.
- Always open the oven door carefully as hot steam may escape.
- To avoid danger of burning, never touch the internal surfaces of the oven and heating elements during its use.
- Accessible surfaces of the oven, including oven door may become hot during operation. Care should be taken when appliance is in use.
- Pay special attention when preparing food in the oven. Baking pans, wire shelf and internal surfaces may become very hot during use. Always wear heat-resistant oven gloves when handling cookware during food preparation.
- Always use oven-safe cookware and never place combustible items in the oven to avoid risk of fire.
- Be careful with food that is prepared with drinks with high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures and if cooking in large amounts, the alcoholic vapours may catch fire in the oven. Only use small quantities of drinks with high alcohol content and open the oven door carefully.

- Never leave the appliance unattended when cooking with oils or fats as these are a fire hazard if allowed to overheat.
- Never use a steam cleaner to clean the appliance. The steam could attack the electrical components and result in a short circuit.
- Oven door hinges can be damaged when overloaded. Do not place heavy items on the oven door when cleaning the oven interior. Before cleaning, remove the oven door if necessary.
- Never trap cables of electrical appliances in the hot oven door. The cable insulation may melt and there is a risk of short-circuiting.
- Always disconnect the power supply cord before carrying out any cleaning or maintenance work on the appliance.
- Ensure that the power supply chord is free from heat source or sharp objects.
- Before connecting the appliance to the power mains, make sure that the voltage and frequency corresponds to the rating as shown on the rating plate attached to the appliance.
- The electrical safety of this appliance can only be guaranteed if the appliance is correctly and efficiently earthed. See "Electrical connections" in this manual.
- The basic safety requirement should be tested by a qualified technician. Multiple plugs and extension cables must not be used. Overloading is dangerous and may cause a fire hazard.

Disposal

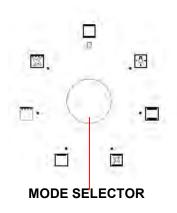
- This appliance and its packaging are environmentally friendly and recyclable. Please help us to care for the environment by disposing the packaging in a proper manner and recycling any old appliances.
- Before disposing an old appliance, disconnect it from the power supply and cut the power supply cord to prevent hazards.

The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

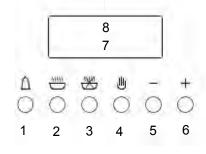
APPLIANCE SPECIFICATIONS

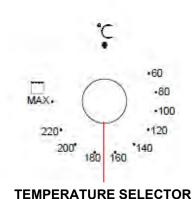
Voltage and frequency of power supply	220V – 240V / 50Hz . 60Hz
Total connected load	2875W
Appliance dimension	W594 X D594 X H568.8 mm
Cavity dimension	W470 X D410 X H340 mm
Oven capacity	70 litres
Maximum temperature	260°C
Net weight	Approx. 36.5 kg

CONTROL PANEL



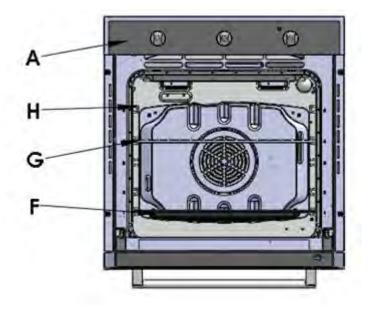
ELECTRONIC PROGRAMMER

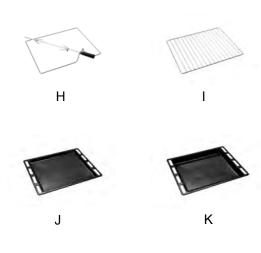




- 1 End cooking time knob
- 2 Cooking timer setting
- 3 End cooking timer setting
- 4 Manual operation setting
- 5 Carrying forward button
- 6 Carrying backward button
- 7 Timer indicator
- 8 Cook indicator

GUIDE TO THE APPLIANCE





A Control panel

H Guides for sliding in the racks

G Oven rack

F Dripping pan or baking pan

H Rotisserie (1)

I Grilling rack (1)

J Universal pan (1)

K Deep baking tray (1)

USING FOR THE FIRST TIME

New appliances have a slight smell on first use. The first time you use your appliance, it is advisable to set the thermostat to the highest setting and leave the empty oven on for at least half an hour.

The unpleasant odour and slight smoke that is often detected during the initial use is caused by the burning away of protective substances used during the manufacturing process. This phenomenon will disappear after a period of using.

Remove packaging material

Ensure that all packaging material is removed before using the oven for the first time.

Pre-cleaning the accessories

Remove all accessories from the oven and wash them thoroughly with warm soapy water.

Setting and changing the time

Each time the appliance is connected to the power mains, a flashing "0.00" and "AUTO" symbol is displayed.

• Press MANUAL button and then the SELECTOR buttons or to set the present time of day.

After a few seconds, the time of day set is adopted. The appliance is now ready for use.

The digital clock is displayed in 24hr format

OVEN OPERATION

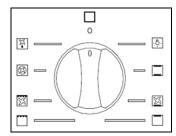
Notes on cooking without the programmer:

- Select the desired cooking mode using the MODE SELECTOR.
- Select the desired temperature using the TEMPERATURE SELECTOR.
- Switch off the oven when the meal is ready.
- You may change the setting (cooking mode or temperature) at any time.

Select the cooking mode

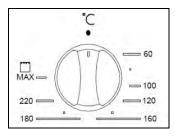
- Turn the MODE SELECTOR to the desired cooking mode. The knob can be rotated to the right or left.
- To turn the oven light on, set the knob to symbol.

The oven light automatically comes on as soon as cooking starts.



Select the temperature

- Turn the TEMPERATURE SELECTOR in a clockwise direction to the desired setting to set the temperature.
 - An indicator light above the temperature selector will come on.
- A thermostat controls the temperature in your appliance. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on and the indicator light comes on again.
- Once the food is ready, turn the knob back to original position in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.

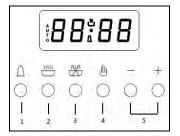


Notes on cooking with the programmer:

- Select the desired cooking mode using the MODE SELECTOR.
- Select the desired temperature using the TEMPERATURE SELECTOR.
- Select the desired program mode:
 - a. programmed cooking with immediate start
 - b. programmed cooking with delayed start
- "AUTO" and COOK TIME symbol appears continuously in the display during cooking time.

Programmer

- 1. Use this button to set the timer.
- 2. Use this button to set the cooking duration.
- 3. Use this button to set the end of cooking time.
- 4. Use this button to set manual operation mode.
- 5. Use "-" and "+" button to increase/decrease the values set.



Programmed cooking with immediate start

Setting the cooking duration



This mode enables setting the duration of oven operation i.e. cooking time. The maximum setting is 10 hours.

- Set the desired cooking mode and temperature using the MODE SELECTOR and TEMPERATURE SELECTOR.
- Press COOK TIME button and set the cooking duration for the dish using SELECTOR buttons or +. The "AUTO" symbol flashes for a few seconds and oven starts operating immediately. The clock display appears with and "AUTO" symbol light up.
- To view cooking duration countdown, press COOK TIME button . The clock display appears after a few seconds.

 When the set cooking time has elapsed, oven stops operating automatically. The "AUTO" symbol flashes and an audible alarm sounds. Press TIMER button to cancel the alarm and the clock display appears. To clear the setting, press COOK TIME button set the time to "0.00" and an audible alarm sounds. Press TIMER button to cancel. The clock display appears and symbol goes off. 	 Manual operation mode If programmer setting has been set, the "AUTO" symbol flashes in the display. To clear the setting, press MANUAL button Manual mode is then turned on. Timer You can use the timer as a kitchen timer. It operates independently of the oven. The maximum setting is 23 hours and 59 minutes.
Setting the end of cooking time	Press TIMER button and set the desired time
This mode enables setting the time at which the oven is to	using the SELECTOR buttons 🖃 or 🛨.
stop operating.	The \square symbol flashes in the display.
The maximum setting is 23 hours & 59 minutes.	The timer starts after a few seconds and clock display
 Set the desired cooking mode and temperature using the MODE SELECTOR and TEMPERATURE SELECTOR. 	appears with symbol $\boxed{\triangle}$ light up. To view the time
	set, press button $oxedsymbol{igta}$ again. The clock display
• Press END TIME button to set the time at which the dish is to be ready. The oven starts operating	appears after a few seconds.
after a few seconds. The clock display appears with and "AUTO" symbol light up. To view end of cooking countdown, press COOK TIME button. The clock display appears after a few seconds. The cooking stops when the selected end time is reached. The "AUTO" symbol flashes and an audible alarm sounds. Press TIMER button to cancel the alarm and the clock display appears.	 When the time set has elapsed, the symbol flashes and an audible alarm sounds. Press TIMER button to cancel the alarm. The clock display appears. To cancel timer setting, press TIMER button and then press button until the display is at zero. The symbol flashes for a few seconds and the clock display appears. Switching off the oven
	•
• To clear the setting, press COOK TIME button, set the time to "0.00" and an audible alarm sounds. Press TIMER button to cancel. The clock display appears and symbol goes off. Programmed cooking with delayed start	 Turn off the appliance power switch. Cooling ventilation This appliance is equipped with a cooling fan, which
Setting the delayed oven start	turns on automatically when the oven is hot. The fan will switch off automatically when the oven is
	will switch on automatically when the oven is

- Set the desired cooking mode and temperature using the MODE SELECTOR and TEMPERATURE SELECTOR.
- Press COOK TIME button and set the cooking duration for the dish e.g. 45 minutes. The "AUTO" symbol flashes for a few seconds. The clock display appears with and "AUTO" symbol light up.
- Press END TIME button and set the time at which the dish is to be ready e.g. 1400hrs. The "AUTO" symbol flashes for a few seconds and clock display appears.
- The oven starts operating automatically at the time calculated e.g. 1315hrs and switches off automatically at 1400hrs.
- When the set cooking time has elapsed, an audible alarm sounds. Press TIMER button to cancel the alarm. The clock display appears and symbol goes off.

DI

sufficiently cooled down.

Environmental tips

- Do not open the oven door more than necessary during cooking.
- After the oven is turned off it retains heat for some time. You can use the residual heat in the oven for keeping the food warm.
- Check the door seal regularly and wipe clean to ensure that they are free of food deposits so that the seal stick properly to the door and do not allow heat to disperse.

OVEN FUNCTION

Mode setting

This programme allows 6 function (5 heating) settings.

	Conventional
	"Top Oven"
X	Fast Cooking

	Grill
	Fan Assisted Grill
- , , -	Oven Light

Conventional mode 2145-2540W

Position knob "C": Between 60 °C and Max. on this setting, The top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with heat distribution and reduced energy consumption. It remains the best system for baking cakes and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

<u>"Top" Oven</u> 995-1195W

Position of thermostat knob "C":Between 60° C and Max. The top heating element comes on. This mode can be used to brown food at the end of cooking .

Fast Cooking Mode 2175-2590W

Position of thermostat knob "C": Between 60 C and Max. The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking pre-packed food quickly(as pre-heating is not necessary), such as for example: frozen or pre-cooked food) as well as for a few "home-made" dishes.

The best results when cooking using the "Fast cooking" mode are obtained if you use one cooking only (the second from the bottom), please see the table entitled "Practical Cooking Advice".

<u>Grill</u>		2385-2835W

Position of thermostat knob "C": Max. The top central heating elements comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc.

Fan Assisted Grill 2415-2875W

Position of thermostat knob "C" between 60°C and 200°C. The top central heating elements and the fan come on. This combination of features increases the effectiveness of the indirect thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

The turnspit (only available on certain models)

To start the turnspit, proceed as follows:

Place the oven tray on the 1st rack;

Insert the special turnspit support on the 2nd rack and position the spit by inserting it through the special hole

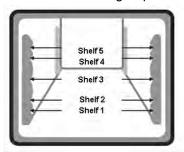
Selector knob	Food to be cooked	Weight	Cooking rack		Thermostat	Cooking
setting		(in kg)	position	time	knob	time
			from bottom	(Minutes)	setting	(Minutes)
Convection	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
Grill	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3
	With rotisserie					
	Veal on the spit	1.0	-	5	Max	80-90
	Chicken on the spit	1.5	-	5	Max	70-80
	Lamb on the spit	1.0	-	5	Max	70-80

Fan Assisted	Grilled chicken	1.5	3	5	200	55-60
Grill	Cuttlefish	1.5	3	5	200	30-35
	With rotisserie					
	Veal on the spit	1.5	-	5	200	70-80
	Chicken on the spit	2.0	-	5	200	70-80
	Chicken (on the spit)	1.5	-	5	200	70-75
	+ potatoes (roasted)	-	2	5	200	70-75
	Lamb on the spit	1.5	-	5	200	70-80
Fast	Frozen food					
cooking	Pizza	0.3	2	_	250	12
X	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden Rolls	0.4	2	-	180	25-30
	Chicken morseis	0.4	2	-	220	15-20
	Pre-cooked food					
	Golden chicken wings	0.4	2	-	200	20-25
	Fresh Food					
	Biscuits(short pastry)	0.3	2	-	200	15-18
	Fruitcake	0.6	2	-	180	45
	Cheese puffs	0.2	2	-	210	10-12
Top Oven	Browning food to perfect	_	3/4	15	220	-
	Cooking					

Notice: cooking times are approximate and may vary according to personal taste .When cooking using the grill or fan assisted grill ,the dripping pan must always be placed on the 1st oven rack from the bottom .

USING THE ACCESSORIES

Oven accessories can be positioned in accordance to individual cooking requirments.



Universal pan

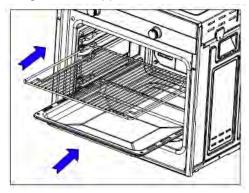
Use the universal pan as a

- Drip pan to collect food juices and fat drip from food
- Dish support for all dishes

We do not recommend use of universal pan on upper 4th and 5th shelves.

Grill rack

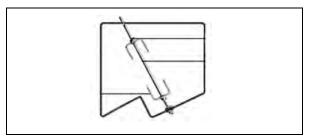
- Position the universal pan on lower 1st and 2nd shelves to collect oil drip.
- Depending on the size of the food, position the grill on the upper shelves.



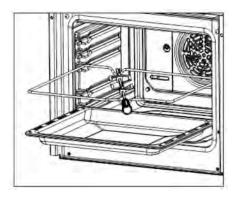
The rotisserie

This accessory is ideal for meat roasting. The motorised turnspit rotates the rotisserie slowly and browns the food uniformly.

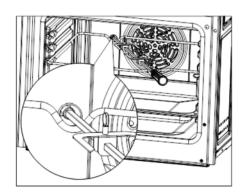
Note: When positioning the rotiserrie assembly, ensure that the meat is in centre of spit. Then fasten the food with the forks on both sides.



- Always keep the oven door shut when using the rotisserie and start with the oven cold in order to avoid scalding yourselves when positioning the spit.
- Position the universal pan on the 1st shelf (to collect oil drip).
- Position the rotiserrie grill rack on the 3rd shelf.



- Place the rotiserrie set on the rotisserie grill rack. Insert the rotisserie firmly into the motor slot at the back wall of oven cavity.
- Unscrew the spit handle before cooking.
- Turn the oven selector to "Rotisserie Grill" mode.



 To remove the spit, screw on the spit handle tightly (do not screw on the spit handle during cooking). The spit handle avoids scalding when taking out the spit at end of cooking.

MAINTENANCE AND CARE



Disconnect the power supply cord before carrying out any cleaning or maintenance activities.

Cleaning the oven interior

We recommend you to clean your oven after each use. Clean with warm soapy water and a soft damp cloth. Wipe dry with a lint-free cloth. Avoid using corrosive or abrasive products that could damage the enamel coating. It is advisable to keep the oven clean and remove any food deposits. Built-up food deposits may overheat, release smoke and unpleasant odours.

Never line the bottom of the oven with aluminium foil. The aluminium foil sheet in direct contact with the heated enamel coating could melt and damage the enamel coating inside the oven irreversibly.

Cleaning the oven exterior

Enamel or stainless steel surfaces can be cleaned with warm soapy water and a soft damp cloth. Wipe dry with a lint-free cloth. Avoid using corrosive or abrasive products that could damage the surface.

For stainless steel surfaces, always wipe in the direction of the grain so as not to scratch the surface. For tougher stains, use a specific non-abrasive product (please observe the manufacturer's instructions).

Door glass

Clean the glass using non-abrasive cleaning agents and sponges. Wipe dry after cleaning.

Door seal

Clean with warm soapy water and a soft damp cloth. Wipe dry and fix it in place after cleaning.

Glass cover on the oven light

Clean with warm soapy water and a soft damp cloth. Wipe dry after cleaning.

Cleaning the accessories

Soak in hot soapy water to remove the grease or food residue. Clean with brush or sponge.

Catalytic layer

Avoid using abrasive cleaning agents on the oven cavity walls. We highly recommend you to apply mild cleaning agents onto a damp cloth, and then wipe the oven interior.

Detaching and attaching the oven door

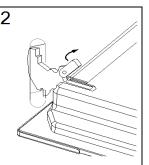
The oven door can be removed for a more thorough cleaning.

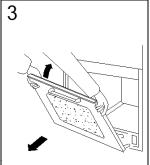
To detach the oven door.

- Open the oven door fully
- Lift up the small levers located on the two hinges
- Shut the door but not completely
- Hold the door firmly at both sides and lift upwards off the hinges guide

To attach the oven door, reverse the sequence.







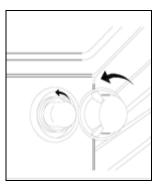
Do not lift the door off by the handle. The handle could break and damage the glass.

Make sure that you lift the door off equally on both sides.

Replacing the oven lamp

Ensure that the power supply cord is disconnected.

- Remove the glass cover of the lamp
- Remove lamp and replace with a similar heatresistant bulb of the same characteristics
- Replace the glass cover



The glass cover on the oven lamp must be replaced if it is damaged.

For purchase of spare part, please check with your local Rinnai Customer Care Centre.

TROUBLESHOOT

In case of minor faults or problems with the appliance operation, please check the following instructions to see if you could resolve the problem before calling for technician service.

The oven does not work

• Check that the main switch is turned on and the plug is properly inserted in the electrical outlet.

Oven light does not work

 Replace or tighten oven lamp. See 'Replacing the oven lamp' section in this manual.

Oven smokes excessively during cooking

- Check if you have selected the correct cooking mode for the dish.
- Check if you have used the correct accessories and placed the dish in the oven at the recommended height.
- Check the temperature selected.
- Food deposits sticking onto the enamel coating inside the oven becomes charred and creates both smoke and unpleasant odours. Regular cleaning is necessary to remove grease buildup.
- Grease or food spatters can also cause excessive smoking.

Food does not bake or roast properly

- Check if oven functions are properly set.
- Check if correct temperature is set.
- Rack position may be incorrect for the cooking mode selected.
- Check if you are using the correct cookware type and size.

Condensation build-up on oven door

Excess condensation may fog the oven door.
 This may happen when you are cooking large quantities of food from a cold start. If you are using water in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with your oven.

Noise can be heard after cooking programme

 The cooling fan remains switched on after the end of a cooking programme.

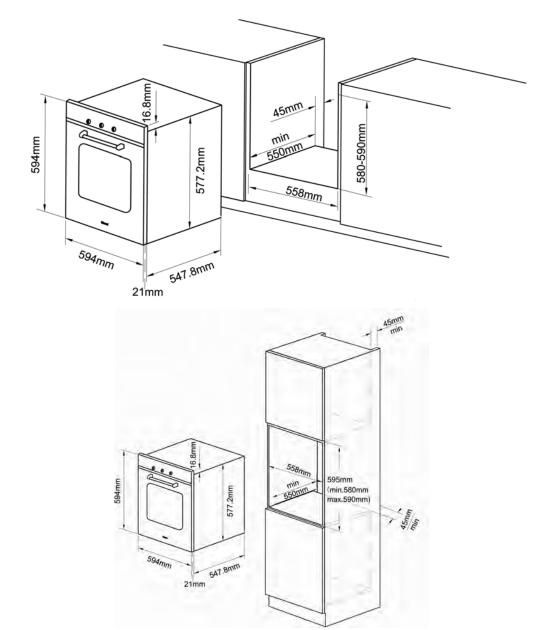
If the problem persists despite observing the above checks, please contact your local Rinnai Customer Care Centre for assistance. For service calls under warranty, please note that it is necessary to product your proof of purchase and valid warranty card.

INSTALLATION

Installation must be performed by qualified personnel only. The manufacturer declines all responsibility for improper installation and does not accept responsibility for appliance warranty in the event of damage caused by incorrect installation.

Fit the appliance in appropriate cabinet

- The panels of the adjacent cabinets must be made of heat-resistant material. The oven should be installed on a flat, level surface able to withstand the weight of the appliance and its contents. The oven must be in a stable position to avoid the possibility of causing noise vibration.
- Cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.
- For installation under the counter and in a kitchen cabinet, the housing unit must have the following dimensions:



Ventilation

- To ensure adequate ventilation, a minimum ventilation gap of 45mm is required from the back of appliance to cabinet wall.
- For bench top installation, minimum 5mm ventilation gap is required on both sides of the appliance.
- If oven is installed below a hob, minimum 30mm ventilation gap between hob and oven, or the distance instructed in the hob manufacturer's instruction manual is required. Follow the higher distance if in doubt.

Securing the appliance

- Connect the power supply cord. Do not turn on the power mains.
- Push the oven into the housing unit as far as the oven trim and align it.
- Open the oven door. Fix the oven in position with 4(four) screws provided.
- Check that it is correctly aligned.
- Check that the door is free to open and close.
- Turn on the power mains. The appliance must only be operated when it has been built in to avoid electric shock hazard.

Electrical connections

Connecting the supply cable to the power mains

- Install a standardized plug corresponding to the load indicated on the rating label attached to the appliance.
- If the appliance is being directly connected to the power mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts, suitable for the load indicated and complying with current electrical regulations (the earthing wire must not be interrupted by the circuit breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with local safety regulations.

Before connecting to the power supply, ensure that:

- The appliance is correctly and efficiently earthed.
- The socket can withstand the maximum power of the appliance, and voltage within the value range indicated on the rating label attached to the appliance.
- The basic safety requirement should be tested by a qualified technician. Multiple plugs and extension cables must not be used. Overloading is dangerous and may cause a fire hazard.
- Once the appliance has been installed, the power supply and electrical socket must be easily accessible.

The installer must ensure that the correct electrical connection has been made and that it is compliant with local safety regulations.

The manufacturer declines any liability should these safety measures not be observed.

目录

安全警告	16
产品规格	17
控制面板	
产品指引	18
初次使用	18
烤箱操作	
烤箱功能	
配件使用	24
维修与保养	
常见故障的识别与处理	26
 	27-28



🕛 重要提示

要注册您的产品保修,需要把序列号贴纸贴到随 机器包装的保用证上。

请联系当地的林内客户售后服务中心咨询更新信 息。

Version: 2017 02

安全警告

在使用本器具前,请仔细阅读本使用手册。本手册包括重要的涉及人身安全以及器具使用和保养方面的信息。

开箱

- 如有明显的运输过程造成的损伤,请不要使用该器具。
- 如果电源线破损,则必须由生产商,服务代理或者合格的技术人员进行更换,防止伤害风险。
- 请确保孩童远离塑料包装。

给用户

- 本器具只适合国内使用。请不要把烤箱用于其他 用途。
- 请不要让孩童幼儿独自玩弄或操作器具。
- 安装与维修只能让合格的技术人员进行。
- 对产品任意的修改将导致危险。篡改电器连接配件或机器配件都会导致运行错误并会使使用人员陷入危险。
- 使用后请一直打开烤箱的门以便散热。
- 为了防止烫伤,请不要在使用时接触烤箱内部表面与加热元件。
- 烤箱的可接触表面(包括炉室)可能在操作期间 变热。在使用设备时应注意。
- 请特别注意在烤箱内拿放食物。在使用过程中, 焙烤盘,网架以及内部表面会变得很热。请拿放 食物时一直带着防热烤箱手套。
- 请使用烤箱配套的餐具,不要放置任何易燃物品 进箱内,以免发生火灾。
- 请注意烤煮含高度酒精材料混合的食物(比如白 兰地,朗姆酒).酒精在高温时会挥发并在不利的 情况下,酒精蒸汽将会在烤箱内着火。请只使用 含少量高度酒精的饮料,并小心打开箱门。

- 请不要在使用器具烤煮油或者脂肪时离开,因为如果过热将会发生火灾。
- 请不要使用蒸汽清洁机来清洁器具。蒸汽会跑进电子元件并引起短路。
- 如果放置过重,烤箱的门铰链会损坏。在清洁箱内时,请不要放置重物在门上。在清洁之前,如果需要可移走烤箱门。
- 请不要把电器的电线绕过发热的烤箱门。电线的绝缘层会熔化并引发短路。
- 在做任何清洁或保养之前,请务必切断电源拔开电源线。
- 确保电源线远离热源或利刃物。
- 在连接器具到主电源时,请确保电压与频率与器具 铭牌上所示一致。
- 本器具的安全保证只会在器具正确使用与有效接地 时有效。请看本手册"电源"。
- 本器具的基本安全测试仅能靠有资质技术人员进行。不能使用多用插头以及延长电线。满负荷运作很危险,并会引发火灾。

处理

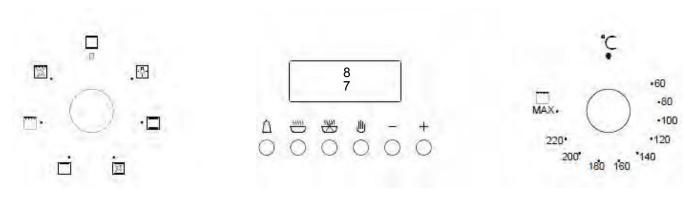
- 此器具与其包装都是环保及可循环再用的。请帮助 我们爱护环境,用合适的方法处理包装与旧器具。
- 在处置旧器具前,请切断电源移走电源线以防危险 发生。

生产商不会对由于任何安装或者通过非正当的方式安装与运行产生的损坏负责。

规格

电源电压与频率	220V – 240V / 50Hz . 60Hz
总连接负载	2875W
器具尺寸	W594 X D594 X H568.8 mm
孔尺寸	W470 X D410 X H340 mm
烤箱容量	70 升
最高温度	260° C
净重	32.5 kg

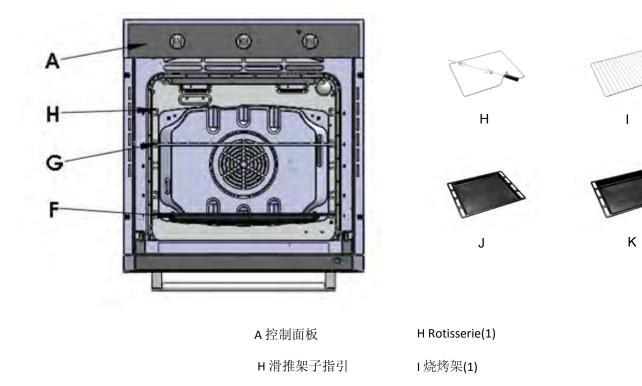
控制面板



模式选择键 温度键

- 1- 终止烹饪时间按钮
- 2- 烹饪时间设置
- 3- 终止计时设置
- 4- 手册操作设置
- 5- 向前按钮
- 6- 向后按钮
- 7- 时间显示器
- 8- 烹饪指示灯

产品指引



G烤箱架子

F滴盘或烤盘

初次使用

初次使用时新器具有一股浅浅的味道。初次使用时,建议把温度设定到最高,空烧至少半个小时。 初次使用产生的异味是由于要烧走在生产过程中使用的保护物。

因此,请确保在关闭烤箱打开烤箱门之前保持房间 空气流通。

移除包装材料

J 通用盘 (1)

K 深烘焙盘 (1)

确保初次使用烤箱之前移除所有包装材料。

设置和更改时间

每次设备连接到电源, "0.00" 和 "AUTO"符号会 闪烁。按 MANUAL 按钮,然后按 SELECTOR 按钮或设置当前时间。几秒钟后,当天时间就会导入显示。设备可以投入使用。数字时钟是 24 小时制。

烤箱操作

不使用固有程序烹饪时注意:

.选择需要的烹饪模式,用 MODE Selector。

.选择需要的温度,用 TEMPERATURE SELECTOR。

.当烹饪完成时,关闭烤箱。

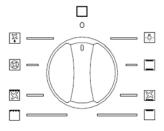
.您可以随意更改设置(烹饪模式或者温度)。

选择煮食模式与温度

• . 把模式选择旋钮 (MODE SELECTOR) 转到希望的煮食模式。旋钮能向左转或向右转。

.要开启烤箱灯,请把按钮转到 图标。

烤箱灯就会在烹饪开始时自动亮起。



选择温度

.顺时针旋转 TEMPERATURE SELECTOR 到需要的温度。

上方的指示灯会亮起。

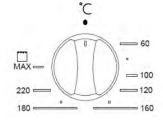
.器具内的温度控制器会控制温度。当温度达到时,热源会自动关闭,指示灯会熄灭。当烤箱温度下降低于设置温度时,热源会自动开启,指示灯会再次亮起。

.当食物烹饪完成,请把旋钮反时针旋至原来的位置。请不要强硬进行顺时针旋转,因为这样会导致温控损坏。

使用固有程序烹饪时注意:

..选择需要的烹饪模式,用 MODE Selector。

.选择需要的温度,用 TEMPERATURE SELECTOR。



选择希望的程序模式:

- a. 立即启动的功能程序模式。
- b. 延迟启动的功能程序模式。
 - . "AUTO"与 COOK TIME 图标会在烹饪过程中持续显示。

程序:

- 1. 用按钮设置计时器。
- 2. 用按钮设置烹饪时间。
- 3. 用按钮设置终止烹饪时间。
- 4. 用按钮设置手动操作模式。
- 5. 用 "-"和 "+"来增加/减少数字。



立即启动的功能程序模式烹饪设置烹饪时间

此模式可设置烤箱时长。比如烹饪时长。最大设置可长达 10 小时。

. 设置烹饪模式和温度,使用 MODE SELECTOR 和 TEMPERATURE SELECTOR。

.按下 COOK TIME 按钮和**设置烹饪时长,**使用 SELECTOR 按钮-或+,"AUTO"图标会闪烁几秒,烤箱随后启动。 "AUTO"图标会亮起。

.要看烹饪倒计时,可按下 COOK TIME 按钮。时钟会在几秒钟后显示。

当设定的烹饪时间终结,烤箱自动停止操作。 "AUTO"符号闪烁并发出声音报警。 按下 TIMER 按钮取消闹钟,并显示时钟显示。

要清除设置,请按 COOK TIME 按钮,将时间设置为"0.00",然后有警示声音。按 TIMER 按钮取消。 时钟显示出现,符号灯熄灭。

设置烹饪终止时间

此模式可设置烤箱停止时间。

最大的设置是23小时59分钟。

- . 设置需要的烹饪模式与温度,使用 MODE SELECTOR 与 TEMPERATURE SELECTOR。
- . 接下END TIME 按钮来**设置食物完成时间。** 烤箱会在几秒种后启动,时钟会显示,"AUTO"图标亮起。. 要查看烹饪倒计时,按下 COOK TIME 按钮。时间将在几秒钟后显示。
- .当到达终止时间时烹饪就会自动停止。"AUTO"图标闪烁并伴有警报音。按下TIMER按钮来取消警报音,时钟显示时间。

.要取消设置,按下 COOK TIME 按钮,设置时间到"0.00"并有一声警报音。按下 TIMER 按钮来取消。时钟显示,X 图标熄灭。

程序菜单延迟启动设置

设置延迟启动

- .设置需要的烹饪模式与温度,使用 MODE SELECTOR 和 TEMPERATURE SELECTOR。
- . 按 COOK TIME 按钮并设置烹饪时长,比如: 45 分钟。"AUTO"图标闪烁几秒。时钟显示
- "AUTO"图标亮起。
- . 按 END TIME 按钮并设置时间,例如 时间 1400。"AUTO"图标闪烁几秒钟,时钟显示。
- . 烤箱将计算好时间并自动启动。例如在1315启动,在1400自动关闭。
- . 当设定的烹饪时间到达时,会发出声音。 按 TIMER 按钮取消报警。 时钟显示和
- X 图标熄灭。

手动操作模式

当程序设置好时, "AUTO"图标将会闪烁。

.要清空设置,请按下 MANUAL 图标,手动模式就会开启。

计时器

您可以使用计时器。它单独运作。

最大的设置是23小时59分钟。

- . 按 TIMER 按钮并设置所需的时间,使用 SELECTOR 按钮+和-来选择。X 图标会闪烁。
- . 定时器在几秒钟后开始并显示时钟, X 图标亮起。 要查看时间集, 再次按下按钮。 时钟在几秒后显示。
- . 当设置的时间到达, X 图标闪烁并发出声音报警。 按 TIMER 按钮取消报警音。 时钟显示。
- . 要取消定时器设置,请按 TIMER 按钮,然后按-按钮,直到显示器处于零。X 图标闪烁几秒钟时钟显示。

关掉烤箱

.

.关掉电源。

冷却通风

本设备配有冷却风扇, 当烤箱热时自动打开。 当烤箱充分冷却时, 风扇自动关闭。

烤箱功能



环境提示

- 在煮食时尽量不要打开烤箱门。
- 当烤箱停止运作,箱内还可以保温一段时间。 你可以使用烤箱内的余热来对食物进行保温。
- 定时检查门的封胶,并保持整洁,确保烤箱内 没有食物残渣,从而不影响门的密封度,不会 让热量散失。

位置按钮 "C":在 60℃ 与最大值之间。在此设置里,顶部与底部的加热原件会启动。这是经典传统类型的烤箱,是一项完善的设置,分布热量与节能。它保留了为烘焙蛋糕与使用砂锅盖子进行烤箱烘焙的食物的最佳系统。当在常规模式里,一次只能使用滴盘或者烹饪架,不然热量分布会不均匀。如果要使用不同的架子高度,可以适当调整顶部与底部的热量。根据食物需要表面多或少热量而选择不同层次的架子。

"顶部"烤箱 995-1195W 温度按钮位置"C":在 60℃与最大值之间. 顶部加热原件会启动。本模式可用于在烹饪

最后来炙烤食物。

快速烹饪模式 2175-2590W 温度按钮位置 "C": 在 60℃ 与最大值之间。顶部与底部的加热原件以及风扇都会启动。保证热能持续均匀分布与整个烤箱。 本模式特别推荐给烹饪包装好的食物,快速(因为不需要预热),比如:冷冻或者已煮好的食物,以及一些家庭制作食物。如果只烹饪一种食物最好使用"快速烹饪"模式,请参考下述表格 "实际烹煮参考".

烧烤2385-2835W 温度按钮位置 "C":最大。顶部中央的加热元件启动。 极高和直接的烧烤温度可以锁定味汁的同时使肉和烤肉的表面变棕以保持其嫩度。 烤架也强烈推荐表面需要高温的菜肴:牛排,小牛肉,肋骨牛排,肉片,汉堡包等。

带风扇烧烤 2415-2875W 温度按钮位置 "C":在 60**℃和** 200**℃之间**.部中央加热元件和风扇启动。这个特征的组合增加了加热元件的间接热辐射的有效性,强制空气在整个烘箱中循环。这有助于防止食物在表面上烤焦,从而允许热量直接渗入食物。用肉类和蔬菜制成的烤肉串,香肠,排骨羊排,辣酱鸡肉,鹌鹑,猪排等会有很好的效果。

转动烤 (只适用于某些型号)

要启动转动烤,请按以下步骤操作:

- 把烤架托盘在 1 层架上;
- 在第2个支架上插入可转动的特殊支撑,并插入到特殊的孔中来固定此支撑。

煮食表格

选择按钮设	食物	重量	放置在底部的哪	预热时间	温度旋钮设	煮食时间(分
定		(kg)	层烤架	(分钟)	定	钟)
常规	鸭	1	3	15	200	65-75
<u> </u>	烤小牛肉或牛肉	1	3	15	200	70-75
	烤猪肉	1	3	15	200	70-80
	饼干 (酥皮糕点)	-	3	15	180	15-20
	挞	1	3	15	180	30-35
烧烤	比目鱼和墨鱼	1	4	5	Max	8-10
 ••••	鱿鱼和大虾 kebabs	1	4	5	Max	6-8
	鳕鱼片	1	4	5	Max	10
	烤蔬菜	1	3/4	5	Max	10-15
	小牛肉牛排	1	4	5	Max	15-20
	炸肉排	1	4	5	Max	15-20
	汉堡包	1	4	5	Max	7-10
	鲭鱼	1	4	5	Max	15-20
	烤三明治	-	4	5	Max	2-3
	烤肉 小牛肉在转动支撑上	1.0	-	5	Max	80-90
	鸡肉在转动支撑上	1.5	-	5	Max	70-80
	羊肉在转动支撑上	1.0	-	5	Max	70-80
			1			

带风扇烧烤	烤鸡	1.5	3	5	200	55-60
X	乌贼	1.5	3	5	200	30-35
	烤肉	1.5	-	5	200	70-80
	小牛肉在转动支撑上	2.0	-	5	200	70-80
	鸡肉在转动支撑上 鸡肉(转动)	1.5	-	5	200	70-75
	+土豆(烤)	_	2	5	200	70-75
	羊肉在转动支撑上	1.5		5	200	70-80
		1.5	_		200	70-00
快速烹饪	冷冻食品	0.3	2	-	250	12
	薄饼绿皮胡瓜和大虾饼	0.4	2	-	200	20
X	乡村模式菠菜馅饼	0.5	2	-	220	30-35
	翻转	0.3	2	-	200	25
	千层面	0.5	2	-	200	35
	金卷	0.4	2	-	180	25-30
	鸡少数	0.4	2	-	220	15-20
	熟食					
	金黄鸡翼	0.4	2	-	200	20-25
	新鲜食品					
	饼干 (酥皮糕点)	0.3	2	-	200	15-18
	水果蛋糕	0.6	2	-	180	45
	奶酪泡芙	0.2	2	-	210	10-12
顶部烤箱	完美烹饪成棕褐色的食		-1.			
-	物	-	3/4	15	220	-

此表的信息仅供参考。煮食时间只是一个大致,根据个人口味与菜谱不同而不同。 当使用烧烤或带风扇烧烤时,务必把滴盘放在底部 1 层烤架上。

维修与保养



清洁与保养之前请切断电源。

清洁烤箱内部

- 我们建议每次使用完之后清洁烤箱。请使用温肥皂水与柔软的湿布,并用无绒布擦干。请不要使用腐蚀性或磨损性的产品以致损坏搪瓷层。
- 建议保持烤箱整洁并除走食物残渣。堆积的残渣 会过热,发出烟及异味。

请不要使用铝箔来划烤箱底部。铝箔会在直接接触 热搪瓷层时熔化并损坏内部的搪瓷层。

清洁烤箱外部

- 搪瓷层及不锈钢表面可用温肥皂水和柔软的湿布 清洁,用无绒布擦干。避免使用腐蚀性或磨损性 的产品以至损坏产品表面。
- 对于不锈钢表面,请沿着不锈钢纹理擦拭,从而不会磨花表面。对于顽固污渍,使用特殊的无磨损性的产品(请参考制造商的使用说明).

门的玻璃

清洁玻璃请使用无磨损性清洁产品或海绵。清洁之后 请擦干。

门封条

请用温肥皂水与柔软的湿布清洗。清洁之后请擦干。

烤箱灯的玻璃外罩

请用温肥皂水与柔软的湿布清洗。清洁之后请擦干。

附属品

用热肥皂水来浸泡油脂或食物残渣。用擦子或海绵来 清洁。

催化层

避免在炉腔壁上使用研磨性清洁剂。 我们强烈建议您将温和的清洁剂涂抹在湿布上,然后擦拭烤箱内部。

拆卸和安装烤箱门

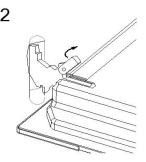
烤箱门可以取下来进行更彻底的清洁。

拆卸烤箱门,

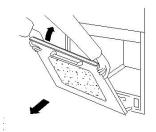
- 完全打开烤箱门
- 抬起位于两个铰链上的小杆
- 关上门,但不要完全关上。
- 提起门的两边,向上抬起使其脱离铰链。

安装烤箱门,以相反顺序安装回去。





3



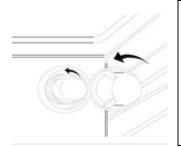
不要提门把手。把手 有可能会破损并损坏 玻璃。

确保提起门拆卸出来 时门的两边都保持平 衡。

更换烤箱的灯

确保电源线已经拔开.

- 移走玻璃灯罩。
- 移走灯泡并更换一个可防热的相同规格的灯泡。
- 更换玻璃灯罩。



如果玻璃灯罩已损坏, 请务必更换灯罩

如果要订购零件,请与 当地的林内售后服务中 心联系。

常见故障的识别与处理

如有轻微故障或问题发生,请在联系技术服务之前首 先确认下述说明能否自行解决。

烤箱不工作

• 确认主开关是否已打开,插头是否正确插入。

烤箱灯不亮

 更换或者拧紧烤箱灯。参照本手册"更换烤箱灯" 部分所做的说明。

在煮食过程中,烤箱冒大量烟

- 确认对该食物是否选择正确的煮食模式。
- 确认是否用了适合的餐具并放置在烤箱合适的位置。.
- 确认温度选择。
- 食物残渣会粘在烤箱内部的搪瓷层造成烤箱烧焦并 冒烟和发出异味。定期的清洁会帮助去除油脂的堆 积。
- 油脂或食物飞溅都会造成大量烟雾发生。

食物没有适当地烘焙或烧烤

- 确认烤箱功能是否设置合适。
- 确认温度是否设置妥当。
- 烤架的位置可能不适合煮食模式的选择。
- 确认使用的餐具与餐具尺寸是否适合。

烤箱门上的冷凝积聚

• 过量的冷凝会使烤箱的门出现烟雾。当你煮食大量的冷冻食物时有可能发生这样的情况。如果用水来煮食,水会变成蒸汽并凝华在器具的外部。此非机器的问题。

煮食程序之后会发出些许噪音

• 在煮食程序的最后阶段,冷风机依然开启,因此有噪音。

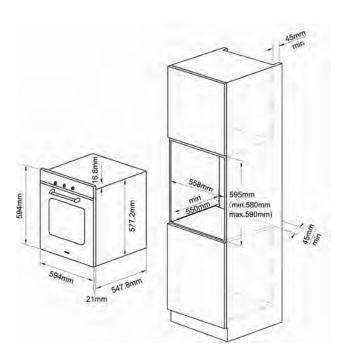
如果问题在以上的确认之后还没有得到解决,请联系当地的林内售后服务中心获取帮助。

对于在保修期内的服务,请出示您的购买证明与激活您的保修卡。

安装必须由拥有安装资格的人员进行。生产商对所有不当的安装和由于不当安装造成的器具损坏不负有责任。

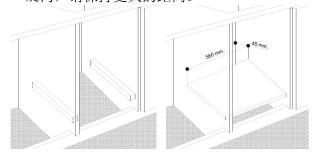
安装器具到合适的橱柜里

- 橱柜的面板必须是防热材料。应该安装烤箱 在平坦的水平表面上,并能够承受器具及其 内容物的重量。烤箱必须在 稳定的位置,避免造成噪声振动。
- 橱柜与单板的边必须用可耐受 100℃的胶水粘结。
- 如要安装在柜台下方或者橱柜,橱柜单元须有以下尺寸



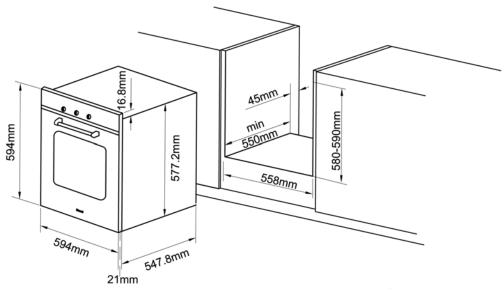
通风

- 通风
- *为确保足够的通风,从器具背面至机柜壁需要有 45mm 的最小通风间隙。
- •对于台式安装,在设备两侧需要最小 5mm 的通风间隙。
- 如果器具安装在灶具下方,器具和灶具之间的最小通风间隙至少为30mm,或者需要符合灶具制造商指导的手册中指示的距离。如果有疑问,请保持更大的距离。



安装器具

- 连接电源线。不要打开电源。
- 将烤箱推入外壳单元,直到与烤箱边缘对齐。
- 打开烤箱门。用提供的 4 个(四个)螺钉将烤箱固定到位。
- 检查其是否正确对齐。
- 检查门是否可以自由打开和关闭。
- 打开电源。 设备必须在内置有避免电击危险的情况下操作。



将电源线连接到电源

- •根据附件所附的铭牌上标明的负载安装标准化插头。
- •如果设备直接连接到市电电源,则应安装一个全极性电路断路器,触点之间的最小间隙为 3mm,适合负载指示和符合电流电气调节(接地线不得被断路器中断)。电源线不得接触温度高于 50℃的表面。
- •安装人员必须确保已进行正确的电气连接,并且符合当地安全规定。在连接电源之前,请确保:
- •设备正确有效地接地。
- •插座可以承受设备的最大功率,以及额定值范围内的电压,请参见应用的额定标签。
- •基本安全要求应由合格的技术人员进行测试。不得使用多个插头和延长电缆。超载危险,可能导致火灾。
- •一旦安装了设备,电源和电源插座必须易于连接。

安装人员必须正确地连接电源,并完全符合当地 安全法规。

如果不遵守这些安全措施,制造商不承担任何责任。

Rinnai Customer Care Centres

China | 中国

Guangzhou Rinnai Gas & Electric Room 2805, No.31 Jianghe Building, Tianshou Road, Guangzhou, China 广州林内燃具电器有限公司

中国广州天河区天寿路 31 号江河大厦 2805 室

Tel 电话:(86) 20 3821 7976 Email 邮箱:grrjdq@gzrinnai.com.cn URL 网址:www.gzrinnai.com.cn

Indonesia

PT. Bhakti Idola Tama Jl. Raya Pejuangan No.21 Komp. Ruko Sastra Graha No.11-13 Jakarta 11530

Tel: (62) 0800 1 889 889 (Customer Care) / (0815 112 99999 (SMS Center)

Email: customercare_bit@yahoo.com

URL: www.rinnai.co.id

Macau |澳門

Rinnai Appliance Service Center Edificio Industrial, 3 andar F.A da Zona Macau 林內爐具服務中心 澳門青洲跨境工業大廈3樓F座

Phone電話:+853 2852-7799 Fax 傳真:+853 2827-0572

URL 网址: www.rinnai.com.hk/mo

Malaysia

Rinnai (M) Sdn Bhd D2-3-G & D2-3-1, Block D2, Pusat Perdagangan Dana 1, Jalan PJU 1A/46, 47301 Petaling Jaya, Selangor Darul Ehsan, Malaysia

Tel: (60) 3 7832 0037 / 7832 0038 / 7832 0039

Fax : (60) 3 7832 0036 Toll free: 1800-88-8180

Email: customercare@rinnai.com.my

URL: www.rinnai.com.my

Myanmar | မြန်မာ

Myanmar Kowa International Co., Ltd No.199, Ground Floor, 34th Street (Upper Block), Kyauktada Township, Yangon, Myanmar အမှတ် (၁၉၉)၊ ၃၄ လမ်း (အပေါ် ဘလောက်)၊ ကျောက်တံဘားမြို့နယ်၊ ရန်ကုန်မြို့။

Tel φ\$: : (95-1) 245925 / 246304 / (95-9) 7300 7773

Fax ဖက်(စ်) : (95-1) 245925

Email ಜಿ:ေುလ : marketing@myanmarkowa.com

Philippines

Mitsui Industia Corporation 10 Buenaventura St., Cor MacArthur Highway, Dalandan Valenzuela City, Philippines

Tel: (63) 2 292 9177 / 292 9179

Fax: (63) 2 292 8187

Singapore

Rinnai Holdings (Pacific) Pte Ltd 61 Ubi Road 1 #02-20 & 21 Oxley Bizhub Singapore 408727

Tel: (65) 6748 9478 Fax: (65) 6745 9240 Email: service@rinnai.sg URL: www.rinnai.sg

Thailand | ประเทศไทย

Rinnai (Thailand) Co., Ltd. / Lucky Flame Co., Ltd. 61/1 Soi Kingkaew 9, Kingkaew Rd. Racha Thewa, Bangphli, Samutprakarn 10540, Thailand บริษัท รินไน (ประเทศไทย) จำกัด เลขที่ 61/1 ซอยกิ่งแก้ว 9 ถนนกิ่งแก้ว ตำบลราชาเทวะ อำเภอบางพลี จังหวัดสมุทรปราการ ประเทศไทย 10540

Tel: (66) 2 3124330-40

Email: lucky02@luckyflame.co.th URL: www.luckyflame.co.th

Vietnam | Việt Nam

Rong Viet Commerce Company Limited 120 3/2 Street, Ward 12, District 10, Ho Chi Minh City, Vietnam Công Ty TNHH Thương Mại Rồng Việt 120 Đường 3/2, Phường 12, Quận 10, TP. Hồ Chí Minh, Việt Nam

Tel: (84) 8 3862 3409 Fax: (84) 8 5404 1964

Email: info@rongviet-rinnai.com URL: www. rongviet-rinnai.com