

CONTENTS

Components and part names	1
Safety mark on glass top plate	1
Benchtop cut-out dimension	2
Specifications	2
Installation	2,3
Pan support, burner head	3
Instruction for use	4
How to handle safety device and change battery	5
Maintenance and trouble shooting manual for Rinnai	6

Rinnai

Operation / Installation Manual

操作 / 安装说明

Petunjuk Pemakaian / Pemasangan

Hoạt động / Hướng dẫn lắp đặt

คู่มือการติดตั้ง/การใช้งาน

Gas Built in HOB

ガストロップインコンロ

燃气灶

Kompur Gas

Bếp Âm Ga

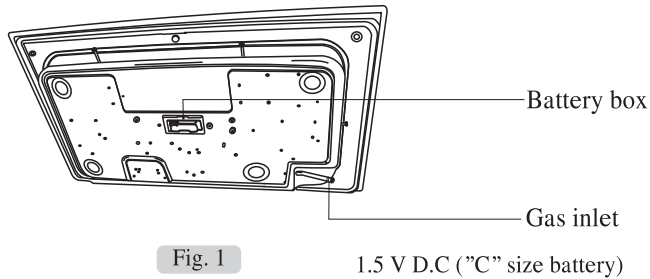
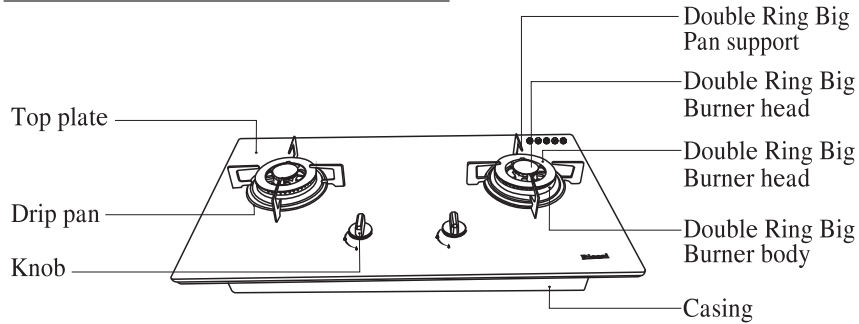
เตาฝัง

RB-7302S-GBS






Rinnai Corporation

For the best results from your Rinnai gas cooker, please read the instruction give below carefully prior to operate the unit.

COMPONENTS AND PART NAMES



SAFETY MARK ON GLASS TOP PLATE

- Never use oversized cooking utensils or overload the cooking appliances. 
- Do not place the cooker pan over the pan support side as it can cause tumbling. 
- Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the gas hob. 
- Place the supporting trivets of the gas hob or cooker pan in the correct position. 
- Do not place anything, e.g., flame tamer, asbestos mat between pan and pan support as serious damage to appliance may result. 

MAINTENANCE

- * Wipe the top plate with a soft, damp cloth, and mild detergent regularly, should not keep glass top plate too dirty because stains will affect the quality of glass surface.
- * Wash the pan supports and drip pan, in warm water and detergent.

* In order to avoid dangerous situation arising from breakage of glass, do not apply heavy weight or strong impact on glass top plate (Fig.9)



Fig.9

TROUBLE SHOOTING MANUAL FOR RINNAI

Fault	Cause	Remedy
1. No ignition	Spark electrode is wet especially in high humidity season	Dry the electrode with clean tissue or dry cloth.
2. Flame cannot be held	Incorrect turning of gas control knob.	Push and turn gas control knob anti-clockwise until a "click" sound is heard. Hold for a few second until flame is ignited
3. No main flame	3.1 Gas meter cock and/or appliance isolating cock have been turned off.	Open gas meter cock and/or appliance isolating cock completely.
	3.2 Burner head is blocked by aluminium foil.	Remove aluminium foil.
4. Yellow flame	Accumulated grease and dirt on burner head.	Wash burner head warm water with detergent. Leave it on dry and place back in correct position.
5. Unstable flame	Incorrect location of burner head.	Refit burner head into burner body.

8. Don't clean the top of the sensor with a hard brush, as it may damage the sensor. (Fig 7)

9. Turn the ignition control the knob backwards to the "OFF" position to extinguish the burner.

10. Turn off valve of gas cylinder after cooking. (Fig 6)

11. Not very anxious signals:

- Difficult ignition: At the first use, there is full air in the gas hose. So, it is difficult to ignite. Please make ignitions a few times, the ignition is successful.
- The sound "pop" when gas cooker is switched off, is very normal sound; please do not pay much attention.

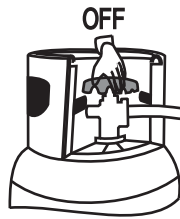


Fig.6

HOW TO HANDLE SAFETY DEVICE AND CHANGE BATTERY

1. If the flame is extinguished during operation, the automatic flame failure safety device will shut the gas off after a short delay.
If you notice that the flame has been extinguished, please turn the knob to "OFF" position.

2. The safety sensor is delicate, it should always be kept clean and dry system and please do not use stiff brushes or rough cleaning pads for cleaning. (Fig 7)

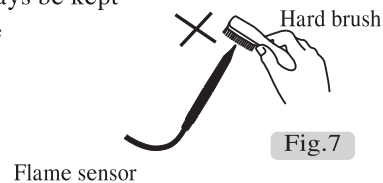


Fig.7

3. Aeration is preset at Factory, Please do not attempt to adjust it.

* Battery Box is located at bottom of casing (Size C, 1.5V DC) (Fig.8)

Open the door of cabinet, and change battery

* Set battery correctly with care. ⊕ ⊖

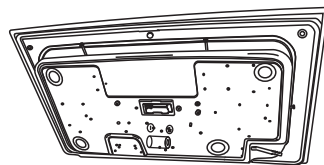


Fig.8

SPECIFICATIONS

Diameters of pan which may be used on the hob		
Burner	Min	Max
Double Ring Big Burner	120 mm	280 mm

* Small Pot adaptor included.

* Used only flat bottom pan except for wok burner.

Power supply	1.5VD.C ("C" size battery)
Gas Input & Nozzle injector size (φ)mm	All (LPG) 7.4 kW (540g/h) Right 3.7 kW, Big: φ0.95; Left 3.7 kW, Big: φ0.95 All (TG) 6.4kW Right 3.2 kW, Big: φ3.5; Left 3.2 kW, Big: φ3.5
Gas Inlet connection	LP φ9,5 TG 1/2 In thread (male)
Pressure	LPG 300mmH2O 3.0 kpa 11.8 IN.W.G. TG 80mmH2O 0.8 kpa 3.1 IN.W.G.
Overall dimensions	Height 150 mm (Include pan support) Length 750 mm Width 420 mm
Cut out size	650mm~706mm x 350mm~376mm x R0~R50
Net weight	11.4 kg (Enamel pan suport) 12.2 kg (Cast Iron pan suport)

BENCHTOP CUT-OUT DIMENSIONS:

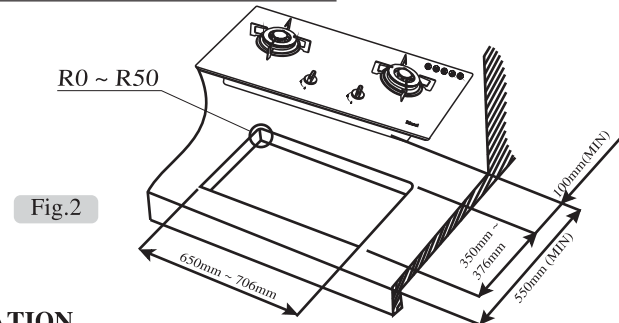


Fig.2

INSTALLATION

- * This built-in gas cooker is to be used for cooking only. Do not dry towels, clothes, etc, over it.
- * Install the built-in gas cooker in a well ventilated room and keep it away from any combustible or flammable objects such as paper or oil.
- * Place the built-in gas cooker on a stable and level surface.
- * If the built-in gas cooker is to be installed close to combustible objects (such as wooden walls, wooden shelves), it should be installed at least 15cm from the side

walls. Even if the combustible material is protected by stainless steel sheet, a clearance of 15cm must be maintained too. If the surrounding material is fireproof, 15cm clearance is not required. The clearance between the appliance and above combustible shelves or the ceiling must be at least 100cm.

- * Make sure that the following parts are fitted properly before use.
- * The connection must be executed by a qualified person/technician according to the relevant standard (For LPG Gas). For TG/NG it must be executed by a qualified license person/technician.
- * No conversion from on gas type to another shall be carried out.

*** Pan support, burner head**

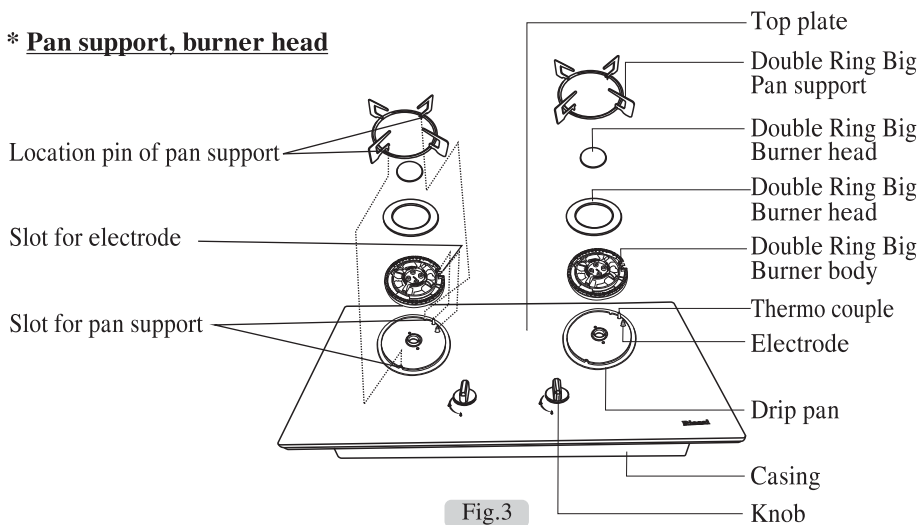


Fig.3

1. Put burner body right on the burner support plate. The slot for electrode to match the electrode overflow.
2. Put pan support right on the top plate. The location pin of pan support to match the slot for pan support overflow.
3. Please, ensure that burner head-S, burner head-H and burner body must be balanced and straight on burner support plate before ignition.

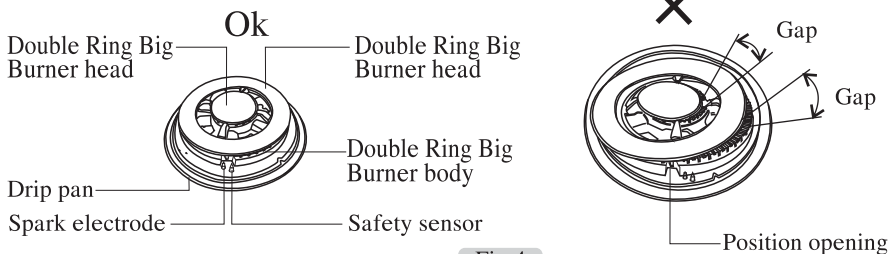


Fig.4

INSTRUCTION FOR USE

1. Pushing the control knob and turn it to the left (toward the “ON” position slowly until you hear a “click” sound. Electronic spark will ignite to burner. Keep pushing the control knob for a ten seconds, the safety device will operate. If you release your hand halfway, electronic spark might not ignite to burners.
2. If the flame goes out when you release your hand, repeat the ignition procedure again, keep pushing the knob for a longer time and release your hand more slowly than last time.
3. Turn control Knob to adjust flame to desirable setting.
4. Flame can be adjusted between “ON” and OFF”. Please adjust flame slowly, should adjust the fire is under the direction opposite clockwise. (Fig.4)
5. Adjust simmer flame between “ON” and “i”. (Fig.5)

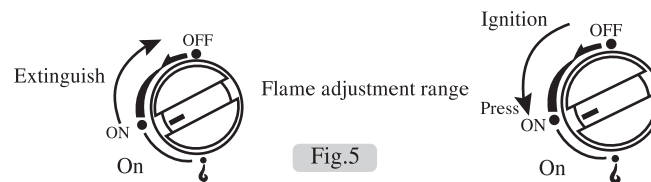


Fig.5

6. If the flame is extinguished while using, the safety device will shut the gas off after a short delay. When the flame was extinguished, please turn the knob to “OFF” position.
7. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min. The device shall not be operated for more than 15 sec. If after 15 sec. The burner has not lit, stop operating the built-in-hob and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.