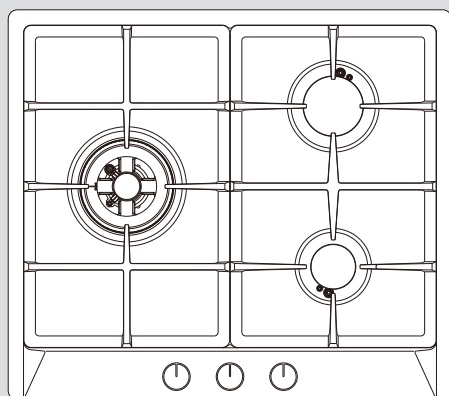
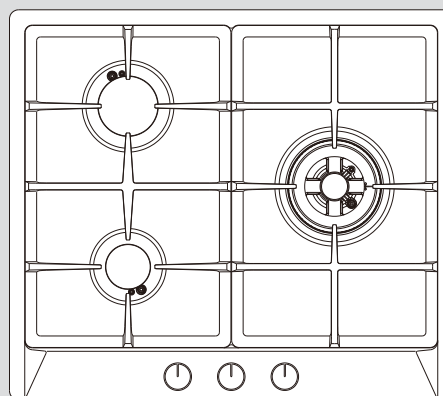


Gas Built in Hob(LPG / TG)

RB-63SSV-DL



RB-63SSV-DR



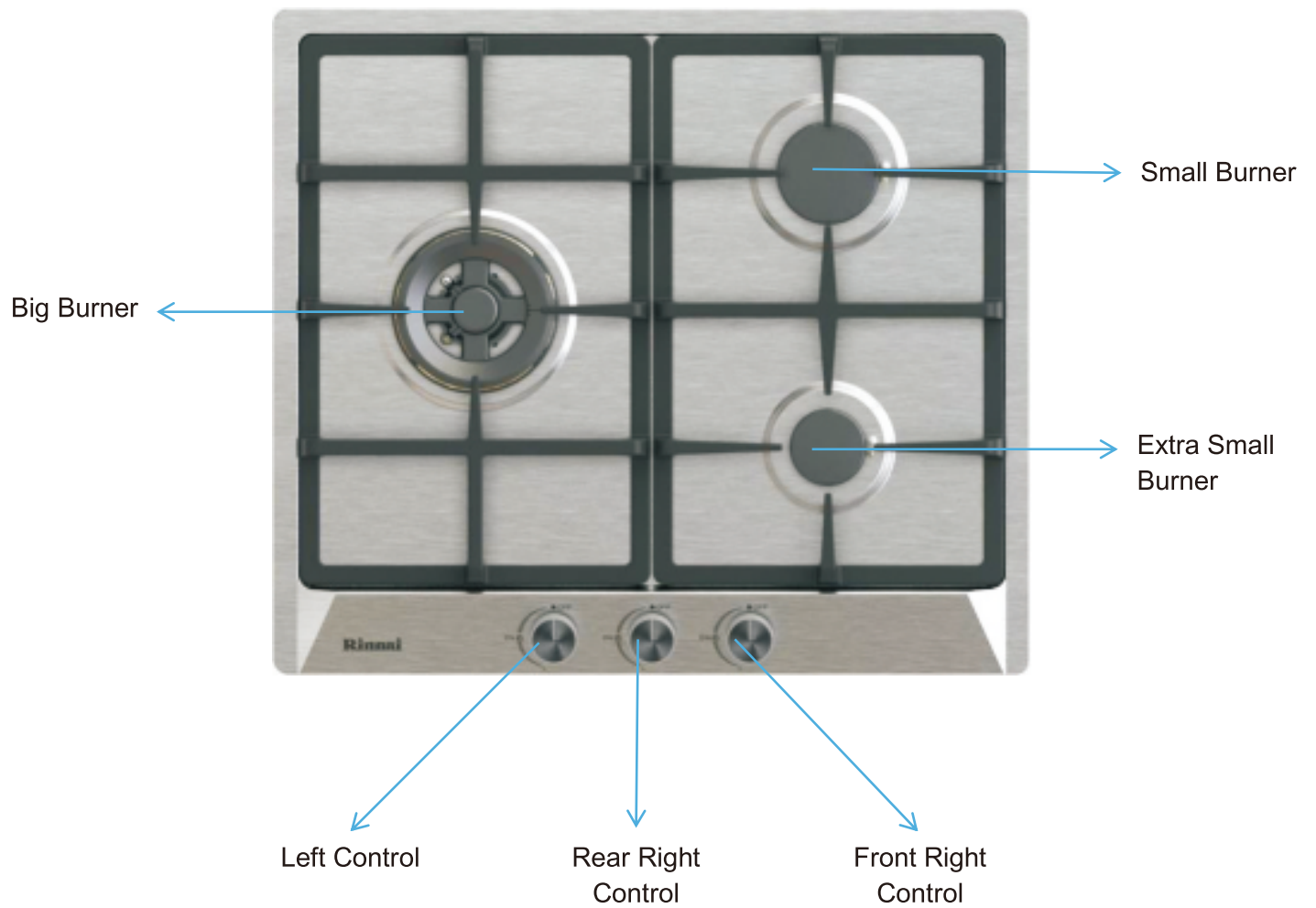
Gas Built in Hob Instruction / Installation Manual

Rinnai

Content

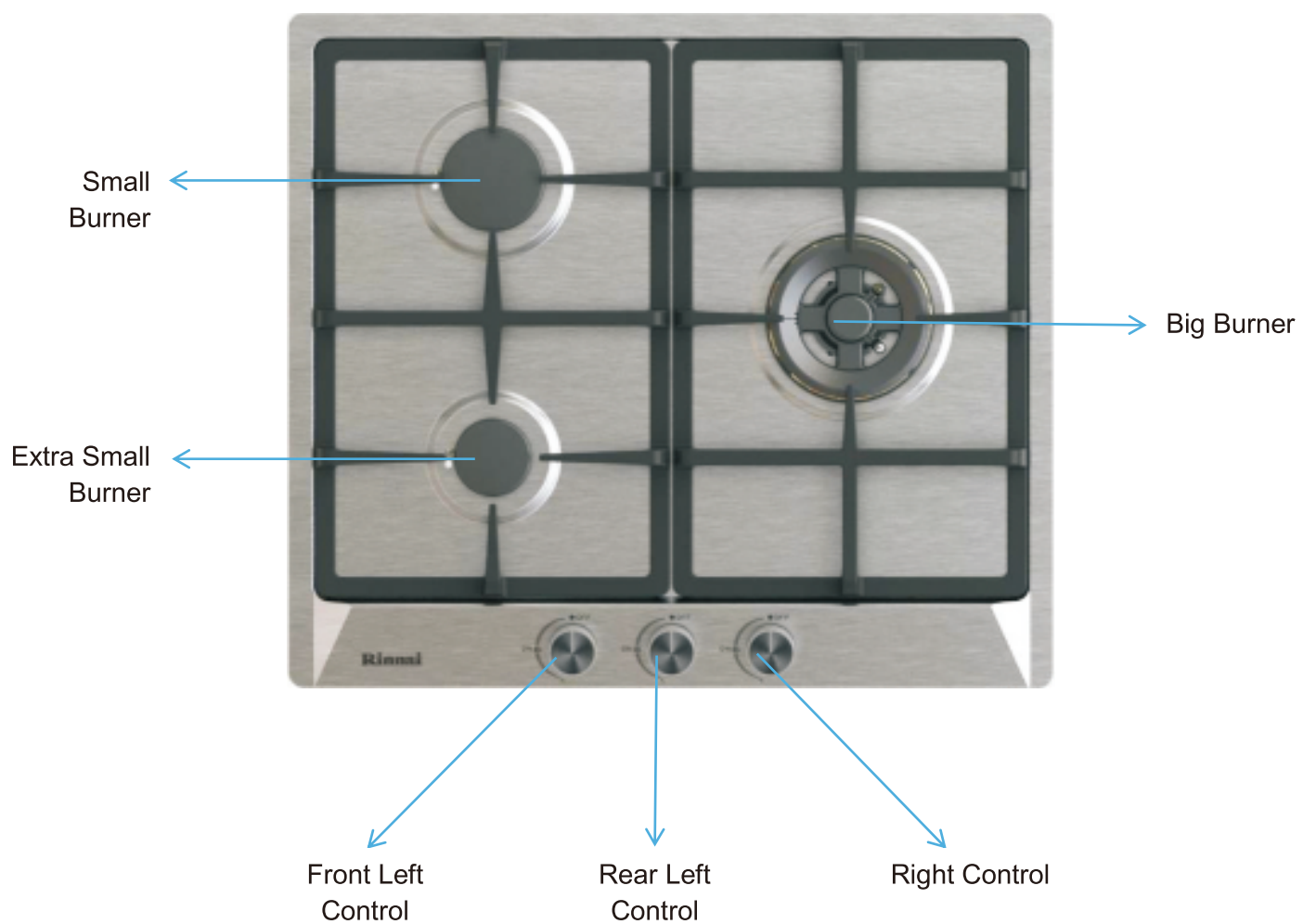
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RB-63SSV-DL



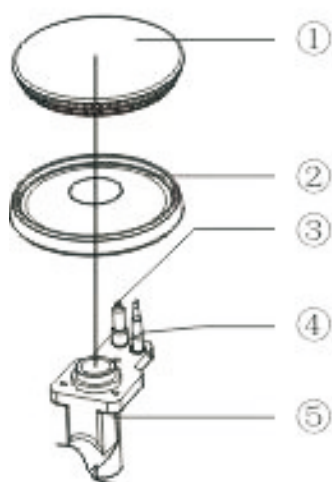
Guide to the Appliances

RB-63SSV-DR



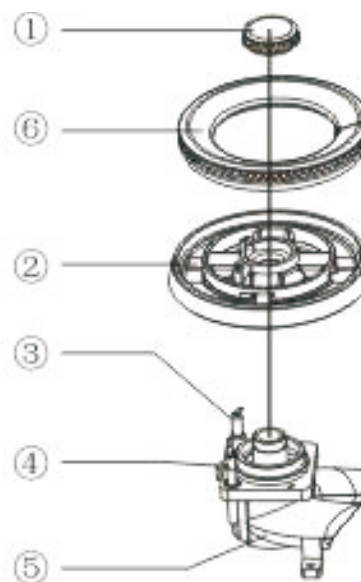
Burner Assembly

Small, Extra Small Burner



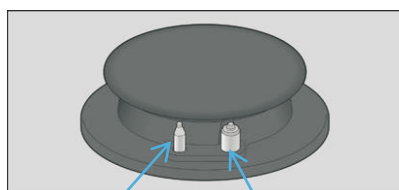
- 1 Burner cap
- 2 Burner base
- 3 Ignitor
- 4 Thermocouple
- 5 Burner head

Big Burner



- 1 Simmer cap
- 2 Burner base
- 3 Ignitor
- 4 Thermocouple
- 5 Burner head
- 6 Burner Ring

Safety Cut Off System



Thermocouple



Ignitor

Your hob comes with a safety device (thermocouple) that prevents the flow of gas to the burners if the flames were to suddenly go off.

To use the burner again, turn the control clockwise to the "o" position, and then switch it back on as normal. The safety cut-out operates independently from the electricity supply

To ensure that this device is active, switch on the burner as usual and, without releasing the control, press and hold it down firmly for 5 seconds after lighting the flame.

Specification

| | | | |
|---------------------|----------------|---|---|
| | |  |  |
| Rinnai Model No. | | RB-63SSV-DL | RB-63SSV-DR |
| Cut-out Size(mm) | | 555 × 475 4-R20 | 555 × 475 4-R20 |
| Product Size(mm) | | 580 × 510 × 120 | 580 × 510 × 120 |
| Rating (kW) | LPG 30 mbar | Left: 4.5 | Right: 4.5 |
| | | Rear Right: 2.0 | Rear Left: 2.0 |
| | | Front Right: 1.4 | Front Left: 1.4 |
| | | NIL | NIL |
| | TG 8 mbar | Left: 4.2 | Right: 4.2 |
| | | Rear Right : 1.8 | Rear Left : 1.8 |
| | | Front Right: 1.1 | Front Left: 1.1 |
| | | NIL | NIL |
| Top plate | | Stainless Steel | Stainless Steel |
| Burners | | Left : (B) | Right:(B) |
| | | Rear Right : (S) | Rear Left : (S) |
| | | Front Right: (ES) | Front Left : (ES) |
| Pan Support | | Cast Iron | Cast Iron |
| Knob | | Cylindrical | Cylindrical |
| Flame Safety Device | | Yes | Yes |
| Ignition | | (DC1.5V) | (DC1.5V) |
| | | | |
| Nozzle size (mm) | LPG | Left: Φ0.93, Simmer Φ0.42 | Right: Φ0.93, Simmer Φ0.42 |
| | | Rear Right : Φ0.68 | Rear Left : Φ0.68 |
| | | Front Right : Φ0.58 | Front Left : Φ0.58 |
| | | NIL | NIL |
| | TG | Left: Cap Φ2.9, Simmer Φ1.2 | Right: Cap Φ2.9, Simmer Φ1.2 |
| | | Rear Right : Φ1.8 | Rear Left : Φ1.8 |
| | | Front Right : Φ1.4 | Front Left : Φ1.4 |
| | | NIL | NIL |

Note: The manufacturer reserves the right to effect any technological improvement or modification without prior notice.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and using it for the first time. They contain important notes on installation, safety, operation and care.

Keep this manual in a safe place and ensure that new users are familiar with the instructions. Pass them on to any future owner.

Safety Precautions

- o All operations including installations, repairs, maintenance, gas and electrical connection or conversion to other types of gas must be carried out by a suitably qualified and competent person as set out by the local gas and electricity providers. You are to contact your local Rinnai Customer Care Centres if there is a need to convert to another type of gas.
- o Using the gas hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an extractor.
- o If the hob is used for very long periods of time additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the extractor on the highest setting.
- o This gas hob is not designed for commercial or professional use. It is only intended for use in domestic households. Any other usage of the appliance other than the purpose in which it is designed for could void the warranty. The manufacturer is exempt from all responsibilities resulting from incorrect or improper use or operation.
- o This appliance is not intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it by a person responsible for their safety.
- o This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this must be changed, call your local Rinnai Customer Care Centres.
- o Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults
- o The surfaces of cooking appliances heat up during use. Care must be taken when using these appliances. Keep children well away from this appliance.
- o Fats or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Put the fire out by covering the pan with a lid and switch off the appliance.
- o Do not store or use corrosive chemicals, steamers, flammable materials or non-food products below or near this domestic appliance.
- o If the appliance has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety

Safety Instructions

- o If a cooker hood is installed above the gas hob, ensure that the burners are always covered with a pan when in use. Otherwise flames could reach the cooker hood, parts of which could then be damaged or set on fire.
- o Do not flambé under a cooker hood. The flames could set the cooker hood on fire.
- o Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.
- o Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if residual heat is still present or the appliance is switched on by mistake.
- o Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.
- o Do not heat up unopened tins of food on the hob as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.
- o Make sure all the components of the gas burners have been correctly assembled before switching on.
- o Pans must be the correct size for the burner they are used on (see "Suitable pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob
- o Connection to the gas supply must be carried out by a suitably qualified and competent person in strict accordance with current local safety regulations
- o For safety reasons, this appliance may only be used when it has been built in.
- o Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current local safety regulations.
- o During installation, maintenance and repair work, the appliance must be disconnected from the gas supply and mains electricity supply. While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by Rinnai. Otherwise the guarantee is invalidated.
- o Faulty components must only be replaced with genuine original spare parts. The manufacturer can only guarantee the safety of the appliance when original replacement parts are used.
- o Never leave the appliance unattended during operation. The graphics in this instruction manual are given as a guide only.

| |
|---|
| <p>The Manufacturer cannot be held liable for any damage s caused by non-compliance with these Warning and Safety Instructions.</p> |
|---|

- o Remove any protective foil and adhesive labels.
- o Clean all removable parts of the burners with a solution of warm water and a little washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care").
- o Clean the stainless steel trough with a damp cloth, and then wipe dry.

The metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance

Installation Guide

Installation

All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised installation personnel, respecting applicable regulations, standards and the specifications of the gas and electricity providers. Before you begin, turn off the appliance's electricity and gas supply. You are recommended to contact your local Rinnai Customer Care Centres to convert to another type of gas.

The units next to the appliance must be made of non-flammable materials. The laminated covering and glue for adhering it must be heat resistant.

This appliance cannot be installed above fridges, washing machines, and dish washer or similar.

An oven must have a power cooling fan to install a hob above it. Check the oven's dimensions in its installation manual.

If a cooker hood is installed, you must follow the installation manual's instructions, always keeping a minimum distance of 650 mm to the hob.

Preparing the Bench Top (Fig 1 & Fig 2)

Make an appropriate size cut in the work surface.

It is recommendable to place a non-flammable separator (e.g. metal or plywood) 10 mm from the bottom of the hob. This will prevent access to the base of the hob.

On wood work surfaces, varnish the cutting surfaces with a special glue. This protects them from moisture which could collect under the work surface.

Installation of Appliance

The adhesive seal (underside of the hob) are factory-fitted: do not under any circumstances remove them. The seal ensures that the entire work surface will be watertight, and prevents water seepage.

In order to fit the appliance into the kitchen unit, first place the hob in the correct position. Insert and centre the hob. Press the sides of the hob until it is supported around its entire perimeter.

Removal of Hob

- 1) Turn off incoming gas
- 2) Remove gas hose
- 3) Lift the hob up.

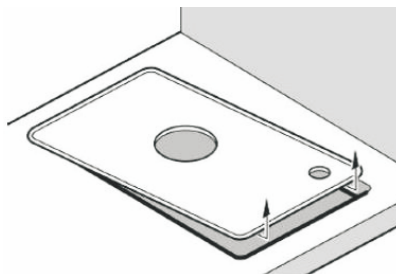
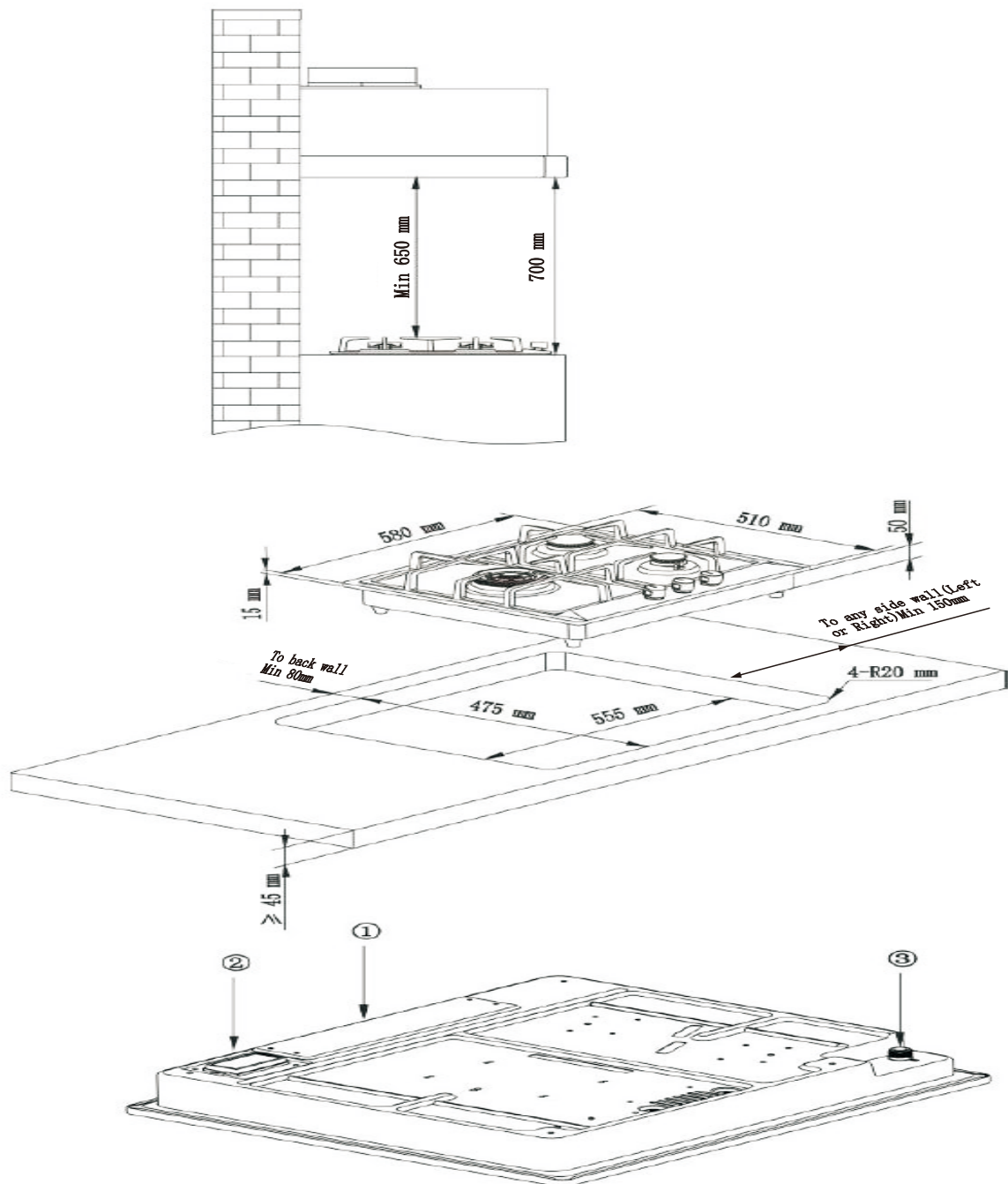


Fig 1 & Fig 2



- 1) Front
- 2) Battery Holder
- 3) Gas outlet

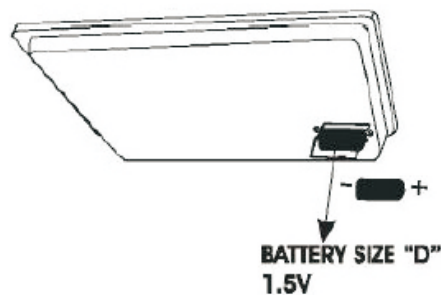
Installation Guide

Electrical installation

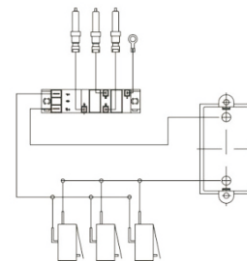
For DC connection.

When the battery is exhausted; or the spark becomes weak, a new battery should be replaced. The battery compartment is located as shown in the diagram. Place the battery in the correct polarity as shown.

Warning: Please take out the battery if the hob is not use for a long time.



RB-633SSV-DL / RB-63SSV-DR



Installation of LPG cooker and cylinder(Fig 3)

1. Pre-installation checks

The following steps should be taken prior to installation:

- Check that there is good ventilation in the work area before starting the installation process.
- Check the area for combustible material prior to installation. Remove any combustible material from the immediate area, where possible.
- Check that the cookers and other connected accessories have the appropriate safety marks. Components that do not possess approved safety marks should be flagged for replacement.

2. Selection of parts

Only approved low pressure regulators as specified in SS 281 shall be used.

The nozzle and gasket shall be supplied together to ensure a correct fit. The dimensions of the flexible rubber tubing used shall match the nozzle as specified in SS 233.

3. 5-point visual safety check

The installer shall perform the 5-point visual safety check whenever an installation is made. The 5-points visual safety check covers the following:

a) For regulators:

- check the regulator for a valid safety mark. Replace the regulator if a valid safety mark is not found on it.
- check the expiry date of the regulator. Replace the regulator if it has expired.
- perform a visual inspection to identify any signs of wear and tear or deterioration in the material. Replace the regulator if there is sufficient damage to indicate a possible failure of function.

b) For flexible rubber tubing:

- check the flexible rubber tubing for a valid safety mark and expiry date. Replace the rubber tubing if the safety mark and/or expiry date are not visible on it.
- check the expiry date of the rubber tubing. Replace the rubber tubing if it has expired.
- perform a visual inspection along the entire length and on all sides of the rubber tubing, especially sections that are bent. Identify any signs of wear and tear or deterioration such as minor cracks in the rubber. Replace the rubber tubing if any material degradation is detected.
- The length of the flexible tubing shall not more than 1.2m

- c) For cylinder, check and ensure that the cylinders are stored upright. Storing or using the cylinders tilted, sideways or upside down affects how the gas is released into the flexible rubber tubing and is unsafe.
- d) For hose clamps:
 - i. check the fit of the hose clamp on the flexible rubber tubing. The hose clamp shall be in close contact with the flexible rubber tubing for its entire circumference.
 - ii. perform a visual inspection for indents or cuts on the flexible rubber tubing as these indicate that the hose clamp is too tight. Adjust the tension on the hose clamp to prevent overtightening.
- e) For joint connections:
 - i. check that an appropriate gasket is placed between connections.
 - ii. with parallel threads, do not use sealing tape.
 - iii. perform a visual inspection of all joint connections for signs of wear and tear or poor connections. Reconnect joints if the connections appear to be loose. Replace any damaged or otherwise faulty joint components.
 - iv. perform leak tests by applying a soap solution or leak detection fluid to the joint areas. Bubbles can appear at the joint areas where there is a leak. If a leak is detected, tighten the relevant joints and perform the test again. If bubbles reappear, replace the joint components. Allow 3 to 4 min for the bubbles to form. Complete leak tests before installation of a gas hob into cabinets (for new installations).

4. Post-installation checks

The installer shall carry out the following checks for post-installation:

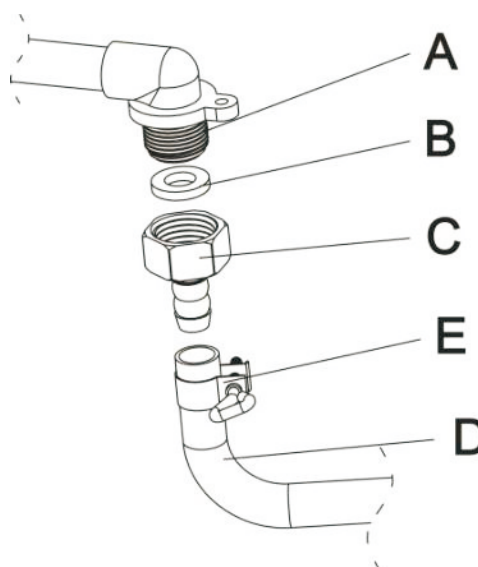
- a) Check the tension on the flexible rubber tubing prior to reinstating the cylinder to the cabinet. Ensure that the placement of the cylinder does not add unnecessary tension to the connections or flexible rubber tubing. Once installed, check that the flexible rubber tubing is not bent at an acute angle and that there are no kinks in the flexible rubber tubing.
- b) Brief the end-user on safety measures and precautions, including any upcoming expiry dates of replaceable components.
- c) Obtain the end-user's acknowledgment of their safety awareness after the briefing.

5. Training for Installation

To ensure safety installations, gas service workers shall be trained, and qualified by the respective company on clause 6 of SS699:2023 standard before the can commence installation works at the site. All gas service workers should read through the user installation manuals of the respective brand manufacturer before attempting to install or replace any LPG cooker and cylinders.

Fig 3

- A) Gas interface
- B) Gasket
- C) LPG adaptor
- D) LPG hose
- E) Hose clip



Installation Guide

Nozzle dimension

Fig 3-1 illustrates the metal nozzle with key dimensional values for connecting with flexible rubber tubing.

To ensure ample length for hose clamps to grip the flexible rubber tubing firmly in place, the nozzle of connecting joints used shall be at least 23.8 mm. Hose clamps should be typically around 10 mm wide but some can be wider. Choose connecting joints with longer nozzles (i.e. 35 mm), especially when a wider hose clamp is used or may be used in the future.

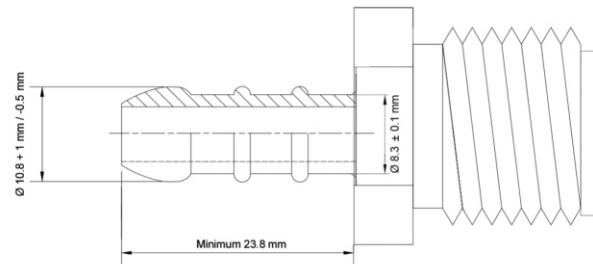
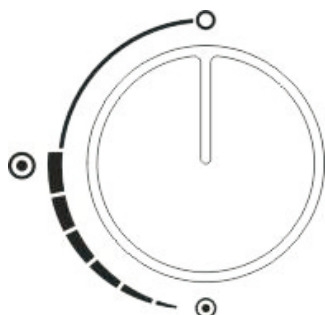


Fig 3-1 Dimensions of metal nozzle for flexible rubber tubing

Control Knob

- o The control knob is used to ignite the burner and to regulate the strength of the flame.



- The gas supply is turned off
- High Flame
- Low Flame

The burners can only be in operation mode by pressing down the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise.

The following will cause damage to the appliance:

- o Operating the burner without pressing the control down,
- o Operating the burner on by turning the control clockwise,

The manufacturer will not accept liability for any damage resulting from incorrect operation.

Operating

- o The control for the burner required must be pressed down and turned anti-clockwise to the large flame symbol in order to operate.

Pressing a burner control will automatically create a spark on all burners. This is normal and no cause for concern

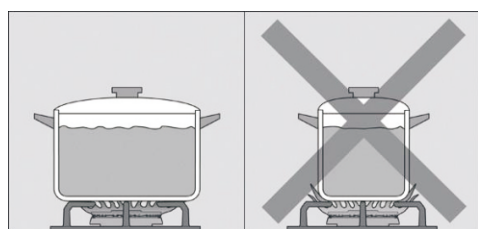
- o When the flame ignites, hold the control knob down for 5 seconds, and then let it go.
- o The ignition device should not be operated for more than 15 seconds. If after 15 seconds, the burner still did not lit up, please release and do not operate. Do wait for at least a minutes before trying again.
- o If the flame goes out, turn the control back to "o". Wait for at least 1 minute before attempting to re-ignite it, press down and hold the control for longer if required
- o If the burner fail to ignite for the second time, turn the control back to "o". Refer to the troubleshooting guide for more information.

Operation

In the Event of a Power Disruption

- o If there is an interruption to the electricity supply, the gas hob can be ignited with a match (small naked flame).
- o Press in the relevant control and turn it anti-clockwise to the large flame symbol.
- o Hold the control down and light the burner with match sticker (naked flame).
- o Keep the control pressed in for a further 8-10 seconds and then release it.

Regulating the Flame



The burners can be regulated at any level between the highest and lowest flame.

Control the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury

Switching OFF

Turn the control clockwise to position "o"

This stops the flow of gas and the flame goes out

Warnings

- o It is normal to hear a slight whistling noise while the burner is operating.
- o When it is first used for the first time, it is normal for the burner to give off odours; this does not pose any risk and does not indicate a malfunction; the smell will be gone over the time.
- o A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault - this means that the safety device is no longer operating.
- o Keep the burner as clean as possible. If the ignitor are dirty they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignitor must not suffer any serious impacts.
- o An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.
- o The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well ventilated: either keeping the natural ventilation apertures open, or install a ventilation system (cooker hood).

- o If using the appliance intensively for prolonged periods, you may require additional ventilation (e.g. by opening a window) or more effective ventilation (e.g. by increasing the hob's ventilation, if possible).
- o If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least one minute.

Suitable Pans

Suitable Pans



| Burner | Minimum pan diameter | Maximum pan diameter |
|--------------------|----------------------|----------------------|
| Big Burner | Φ 120 | Φ 300 |
| Small Burner | Φ 100 | Φ 200 |
| Extra small Burner | Φ 100 | Φ 180 |

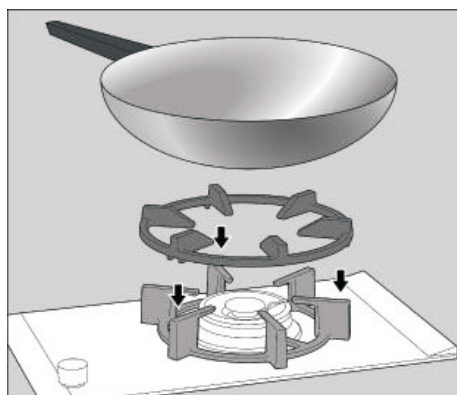
- o Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan base diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.
- o Select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burners, and smaller diameter pans on the small burners.
- o Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.
- o Any heat-resistant pans can be used on a gas burner.

When placing pans on the pan support(s) make sure you position them so that they cannot tip up. Please note that it is not possible to prevent pans from wobbling very slightly.
Always place pans on the pan support(s) supplied. Pans must not be placed directly on the burner.

Additional Wok Pan Support

The Hob come with pan support and the maximum pan size is 30cm.

The manufacturer accepts no liability if these additional pan supports are not used or are misused.



For illustration only.

Cleaning and Care

- o The appliance should be cleaned after each use. Allow the appliance to cool down to a safe temperature before cleaning.
- o To avoid water marks and lime scale deposits, use a soft cloth to dry surfaces that have been cleaned with water.
- o Stubborn soiling should be soaked first.
- o Food which boils over onto the hot hob can cause the burner components and the stainless steel surface of the hob to discolour. Remove any soiling immediately.
- o The surfaces of the burner components will become more matt with time. This is quite normal and will not affect the operation of the hob.

To avoid damaging the surface of your appliance, do not use:

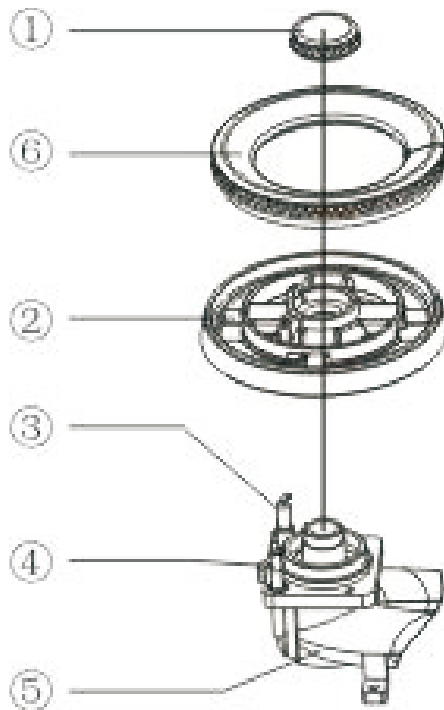
- o cleaning agents containing descaling agents, soda, alkaline, ammonia, acids or chlorides
- o stain or rust removers
- o abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- o solvent-based cleaning agents
- o dishwasher cleaner

Cleaning and Care

Cleaning

| | Cleaning | Instructions |
|--|---|---|
| Stainless Steel Surface | <p>Clean stainless steel surfaces with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> <p>If necessary, you could use the scouring pad on the reverse of a washing-up sponge. Apply with an even pressure following the direction of the "grain".</p> | <p>Printed surfaces</p> <p>(Flame symbols)</p> <p>Remove any soiling which comes into contact with the printed flame symbols straight away. Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time.</p> <p>Do not use stainless steel cleaning agents on the printed flame symbols. This would rub off the print.</p> |
| Pan supports | <p>Remove the pan supports. Clean the pan supports using a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> <p>If necessary, you could use the scouring pad on the reverse of a washing-up sponge</p> | <p>Stubborn soiling should be soaked first. The pan supports are not dishwasher proof.</p> |
| Controls | <p>Clean the controls with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> | <p>The controls are not dishwasher proof.</p> |
| Burner caps, Burner Base and Burner Ring | <p>Clean the burner caps with a solution of warm water and a little washing-up liquid applied with a soft sponge.</p> <p>If necessary, you could use the scouring pad on the reverse of a washing-up sponge.</p> | <p>The burner caps are not dishwasher proof.</p> <p>Make sure that the flame slits are completely dry after cleaning.</p> |
| Ignitor, Flame Safety Device | <p>The Ignitor and ignition safety devices should be very carefully wiped clean using a dry cloth.</p> | <p>Do not let the ignitor get wet. If they get wet they will not spark.</p> |

To Assemble the Big Burner

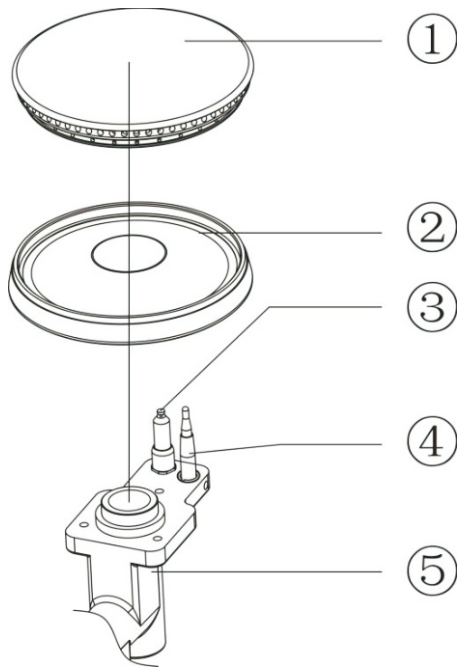


- Place burner base②onto burner head⑤. Ensure the burner base sit nicely on the burner head with the thermocouple ④ and the ignitor ③ extend through their respective holes in the burner base.
- Position the Ring burner ⑥ onto the burner base②.
- Position the simmer cap① onto the center of the burner base②.

Important: Replace parts in the correct order after cleaning.

Cleaning and Care

To Assemble the Small & Extra Small Burner



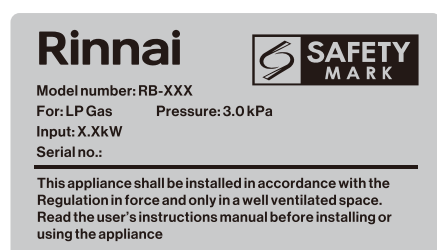
- Place the burner base ② onto the burner head ⑤ so that the thermocouple ④, the ignitor ③ fit into their respective slot along the burner base ②.
- Position the burner cap ① onto the burner base ②

When correctly positioned it will not slide about.

Important: Replace parts in the correct order after cleaning.

Trouble shooting Guide

| Fault | Possible cause | Solution |
|---|--|---|
| No ignition (AC) | <ul style="list-style-type: none"> Defective fuse. The automatic safety switch or circuit breaker has tripped. Electrode gap excessive Ignitor connections loose | <ul style="list-style-type: none"> ➤ Check the fuse in the main fuse box and change it if it is damaged. ➤ Check the main control panel to see if the automatic safety switch or circuit breaker has tripped ➤ Check gap, and adjust. The gap should be around 4 to 5mm. |
| No ignition (DC) | <ul style="list-style-type: none"> The battery have been used (drained) up. Electrode gap excessive Ignitor connections loose | <ul style="list-style-type: none"> ➤ Replaced a new battery ➤ Check gap, and adjust. The gap should be around 4 to 5mm. |
| The automatic ignition function does not work. | <ul style="list-style-type: none"> Cleaning products stuck between the ignitor and the burners. The burners are wet. The burner covers are not correctly positioned. The appliance is not earthed, is not correctly connected or the earth wire is faulty.(AC only) | <ul style="list-style-type: none"> ➤ The space between the ignitor and the burner must be clean. ➤ Dry the burner covers carefully. ➤ Check that the covers are correctly positioned. ➤ Contact your local Rinnai customer care centre. |
| The burner flame is not uniform. | <ul style="list-style-type: none"> The burner components are not correctly positioned. The grooves on the burner cap & base are dirty. | <ul style="list-style-type: none"> ➤ Ensure the components are correctly positioned. ➤ Clean the grooves on the burner cap & base. (depending on model) |
| The flow of gas does not appear normal or no gas comes out. | <ul style="list-style-type: none"> The gas supply is blocked via intermediary valves. If the gas is supplied from a gas cylinder, check that this is not empty. | <ul style="list-style-type: none"> ➤ Open all intermediary valves. ➤ Change the gas cylinder. |
| The kitchen smells of gas. | <ul style="list-style-type: none"> A gas tap has been left on. There may be a leak in the gas cylinder coupling. | <ul style="list-style-type: none"> ➤ Turn off the gas taps. ➤ Check that the coupling is sound. ➤ Call your local Rinnai customer care centre if it is leaking from the hob. |
| The safety valves on one of the burners are not working. | <ul style="list-style-type: none"> The control knob was not held down for long enough. The grooves on the burner cap & base are dirty. | <ul style="list-style-type: none"> ➤ Once the burner is lit, hold the control knob down a few seconds longer. ➤ Clean the grooves on the burner cap & base. |



If problem persists after the above check, please contact Rinnai Customer Care Centre for Assistance.

Please quote the model number of your appliance as shown on the rating plate attached to your equipment.

For service call under warranty, please note that it is necessary to produce your proof of purchase and valid warranty card.

Rating plate is for illustration purpose only and its specifications vary across models.

Rinnai Customer Care Centers

China | 中国

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

Customer Care of PT. Rinnai Indonesia
Jl. Raya Perjuangan No.21,
Komp. Ruko Sastra Graha No.11 -13
Jakarta 11530
Tel : (62) 0800 1 889 889 (toll free) / 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 林内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 (MALAYSIA) SDN, BHD.
Unit 2-8, Subplace Boulevard, Pusat Komersil
Vestland, No.6, Jalan Juruanalisis U1/35,
Seksyen U1, 40150 Shah Alam, Selangor
Malaysia
Tel +6 03-7832 0037/38/39
Fax +6 03-7832 0036

Myanmar | မြန်မာ

Myanmar Kowa International Co., Ltd No.199, Ground Floor,
34th Street (Upper Block), Kyauktada Township, Yangon,
Myanmar
အမွတ္ (၁၉၉)၊ ၃၄ လမ်း ()၊
ကျောက်တံတားပမိဉ်နယု၊ ရန်ကုန်မြို့။
Tel ဖုန်း : Fax ဖုန်း (၅) : (95-1) 2459(95-1) 245925 / 246304 /
(95-9) 7300 7773
25
Email အီးမေးလ် : marketing@myanmarmarkowa.com

Philippines

Mitsui Industria 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 Ròng 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