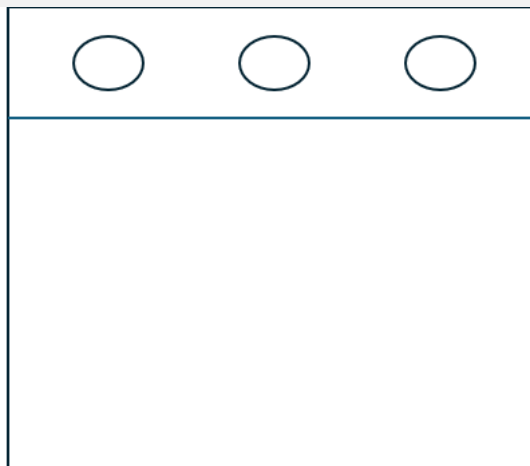


MODEL:
RO-EA206M-EG



Built-in Oven
Operation / Installation Manual

Rinnai

We thank you for your trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

The following symbols are used throughout the manual, and they have the following meanings:



INFORMATION!

Information, advice, tips, or recommendations



WARNING!

Warning – general danger



WARNING!

To register your product warranty, please contact your local Rinnai Customer Care Centre for assistance.



It is important that you carefully read the instructions.

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Safety precautions



IMPORTANT SAFETY PRECAUTIONS – CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

Appliance must be connected to fixed wiring which has incorporated means of disconnection. Fixed wiring must be made in accordance with the wiring rules.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

The appliance must not be installed behind a decorative door in order to avoid overheating.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard (only for appliances supplied with connection cord).

During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.

This appliance can be used by children aged 8 years and above, and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way, and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

WARNING: The appliance and some of its accessible parts may become very hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

The appliance is not intended to be controlled by external timers or separate remote-control system.

Only use the temperature probe recommended for use in this oven.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners or high-pressure cleaners to clean the appliance as this may result in an electric shock.

WARNING: Before replacing the light bulb, make sure the appliance has been disconnected from the mains power, to prevent the hazard of an electric shock.

Never pour water directly on the bottom of the oven cavity. Temperature differences could result in damage to the enamel coating.

Other important safety warnings

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying pets or other animals, paper, fabrics, herbs etc. This may lead to injury or fire hazard.

Appliance must be connected to fixed wiring which has incorporated means of disconnection. Fixed wiring must be made in accordance with the wiring rules.

Do not lift the appliance by holding it by the door handle.

Oven door hinges may be damaged when under excessive load. Do not stand or sit on the open oven door, and do not lean against it. Also, do not place any heavy objects onto the oven door.

If the power cords of other appliances placed near this appliance get entangled in the oven door, they can be damaged, which in turn can result in a short circuit. Therefore, make sure the power cords of other appliances are always at a safe distance.

Oven door becomes very hot during operation. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

Make sure the vents are never covered or obstructed in any other way.

Do not line the oven cavity with aluminum foil, and do not place any baking trays or other cookware on the oven bottom. This would obstruct and reduce air circulation in the oven, slow down the baking process, and destroy the enamel coating.

We recommend you avoid opening the oven door during baking, as this increases power consumption and increases condensate accumulation.

At the end of the baking process, and during baking, be careful when opening the oven door, as there is danger of scalding.

To prevent limescale accumulation, leave the oven door open after baking or using the oven, to allow the oven cavity to cool down to room temperature.

Clean the oven when it has completely cooled down.

Eventually mismatches in colour shades between different appliances or components within a single design line may occur due to various factors, such as different angles under which the appliances are observed, different coloured backgrounds, materials, and room illumination.

Never pour water onto the oven cavity bottom. Temperature differences could result in damage to the enamel coating.

Do not use the appliance if it is damaged. Call an authorized service centre.



WARNING!

Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

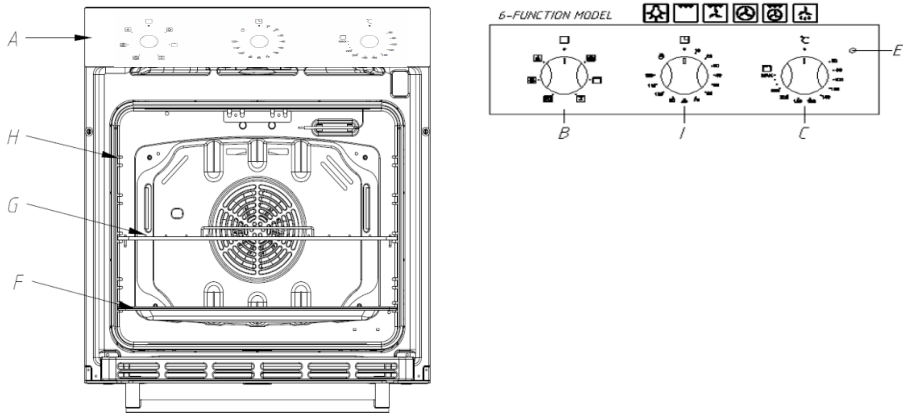
Appliance specifications

Voltage and frequency of power supply	220V – 240V / 50Hz , 60Hz
Total connected load	3000W – 3600W
Appliance dimension	W594 X D554.2 X H595 mm
Cavity dimension	W482.2 X D374.6 X H459.5 mm
Oven capacity	81 litres
Maximum temperature	260°C
Net weight	Approx. 30 kg

Appliance description

 **INFORMATION!**
Appliance functions and equipment depend on the model.

Basic equipment of your appliance includes wire guides, shallow baking tray, and a wire rack.



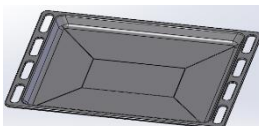
- A. Control Panel
- B. Cooking mode selection knob
- C. Cooking temperature selection knob
- E. Oven indicator light (when lit, it indicates the oven is heating up to the temperature set)
- F. Dripping Pan or Baking sheet
- G. Oven Rack
- H. Guides for sliding the racks or dripping in and out
- I. End Cooking Time knob

Accessories

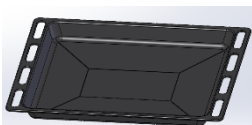
The following accessories are provided with your oven.



1. Wire grill, for dishes, cake tins, roasting and grilling trays



2. Baking tray, for cakes and biscuits



3. Deep pan, and roasting or collecting meat juices or fat drippings



4. Rotisserie spit

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.

Oven Operation

This model is equipped with a timer to control when the oven shuts off during cooking. Position of timer Knob “I” :Between 10 minutes and 120 minutes.

At the end of the programmed length of time, the timer will sound and automatically turn off the oven.

The oven light

Set knob “B” to the  symbol to turn it on. It lights the oven and stays on when any of the electrical heating elements in the oven come on.

Cooling ventilation

To cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard existing between the oven door and the control panel.

Note: When cooking is done, the fan stays on until the oven cools down sufficiently.

Oven Function

Select the function mode:

Mode setting

This programme provides 6 function settings.

	Multi-Cooking
	Defrosting
	Maxi Grill
	Fan Assisted Grill
	Baking
	Lamp

Multi-Cooking Mode



Position of thermostat knob “C” :Between **60°C** and **Max**. The top and circle heating elements, as well as the fan ,will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, following the instructions in the section entitled: **“Cooking On More Than One Rack”**.

This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagna, pasta backs, roast chicken and potatoes, etc.. Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance. Excellent results can be obtained when cooking vegetable-based side dishes like courgettes, aubergines, peppers, etc...

Dessert: this mode is also perfect for baking leavened cakes.

This mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

Grill Mode



Position of thermostat knob “C” :Between 60°C and Max. The top central heating elements come on. “Grill” directs radiant heat from the powerful upper element onto the food. You can use the “Grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

Fan Grill



Position of thermostat knob “C” :Between 60°C and 200°C . The top central heating and the fan comes on. “Fan & Grill” offers you the benefits of both “Bake” and traditional “Grill” functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for “Fan & Grill”. You can use “Fan & Grill” for large cuts of meat in the oven which gives you a result that is similar to “roisserie” cooked meat. Put your food on the 2nd or 3rd oven rack from the bottom. Put the grill dish on the lowest shelf position to catch any spills. When using “Fan& Grill” it is not necessary to turn the food over during the cooking cycle. Set temperature to 200°C.

Baking Mode



Position of thermostat knob “C”: Between 60°C and 250°C .The rears heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods—especially cakes that need to rise, and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savory biscuits, savory puffs, Swiss rolls and small portions of vegetables au gratin, etc. ...

“Defrosting” Mode



Position of thermostat knob “C” :Any

The fan located on the bottom of the oven makes the air circulate at room temperature around the food .This is recommended for the defrosting of all types of food ,but in particular for delicate types of food which do not require heat ,such as for example :ice cream cakes ,cream or custard desserts ,fruit cakes .By using the fan ,the defrosting time is approximately halved .In the case of meat ,fish and bread ,it is possible to accelerate the process using the “Baking” mode and setting the temperature to 80°C–100°C .

The turnspit

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 into the turnspit at the back of the oven;
- Start the turnspit using knob “B” to select setting
- Only can be used in these modes  

Cooking Table

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
1 Multi-Cooking 	Pizza (on 2 racks)	1	2-4	15	220	15-20
	Lasagna	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken	1	2-4	10	180	60-75
	+potatoes	1	2	10	180	30-35
	Mackerel	1	2	10	170	40-50
	Plum-cake	0.5	2-4	10	190	20-25
	Cream puffs (on 2 racks)	0.5	2-4	10	180	10-15
	Biscuits (on 2 racks)	1.0	2-4	10	170	15-20
	Sponge cake (on 1 rack)	1.5	3	15	200	20-25
	Sponge cake (on 2 racks)					25-30
	Savory pies					
2 Defrosting 	All frozen food					

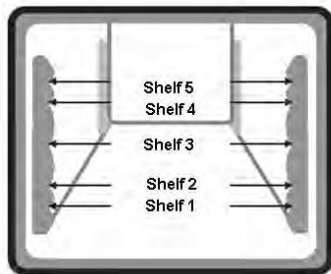
3 Grill 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	3/4	5	Max	10-15
	Grilled vegetables	1	4	5	Max	15-20
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	7-10
	Hamburgers	1	4	5	Max	15-20
	Mackerels	-	4	5	Max	2-3
	Toasted sandwiches					
4 Fan Grill 	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
	With rotisserie (where prevent)					
	Veal on the spit	1.5	-	5	200	70-80
	Chicken on the spit	2.0	-	5	200	70-80
	Chicken (on the spit)+potatoes (roasted)	1.5	-	5	200	70-75
		-	2	5	200	70-75
		1.5	-	5	200	70-80
5 Baking 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes) on 2 racks)	1.2	2-4	15	200	30-35
	Small cakes (On 2 rakes)	0.6	2-4	15	190	20-25
		0.4	2-4	15	210	15-20
	Cheese puffs (on2 cakes)	0.7	1-3-5	15	180	20-25
		0.7	1-3-5	15	180	20-25
	Cream puffs (on 3 cakes)	0.5	1-3-5	15	90	180
	Biscuits (On 3 racks)					
	Meringues (On 3 racks)					

NB: 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

Cooking more than one rack:

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



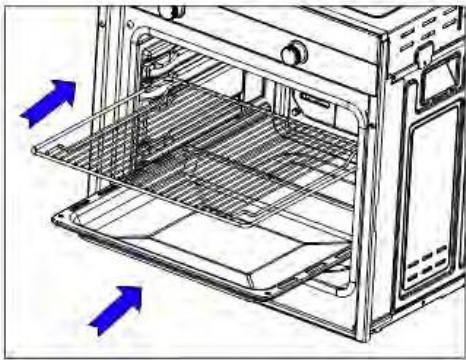
Use the universal pan as a

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

Use of universal pan on upper 4th and 5th shelves is not recommended.

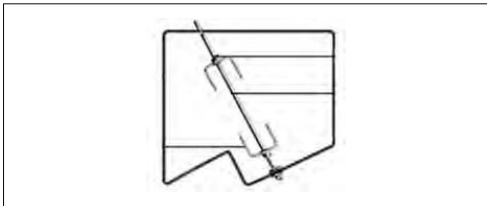
Grill rack

- 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

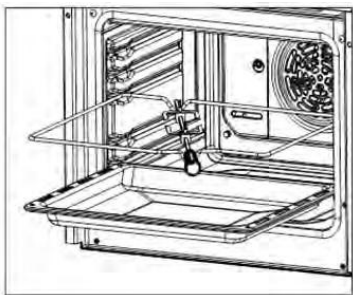
This accessory is ideal for meat roasting. The motorized turnspit rotates the rotisserie slowly and browns the food uniformly.



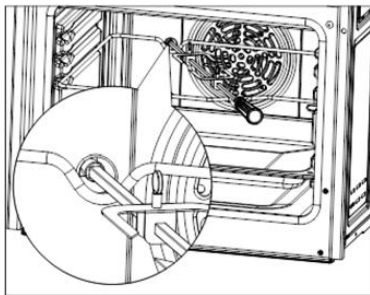
Note: When positioning the rotisserie assembly, ensure that the meat is in centre of spit. Then fasten the food with the forks on both sides.

Always keep the oven door shut when using the rotisserie and start with the oven cold to avoid scalding yourselves when positioning the spit.

- Position the universal pan on the 1st shelf (to collect oil drip).
- Position the rotisserie grill rack on the 3rd shelf.



- Place the rotisserie 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.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- The enameled or stainless-steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them; Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale -remover, etc***) as these could damage the enamel .If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- If you use your oven for an extended period, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Center. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

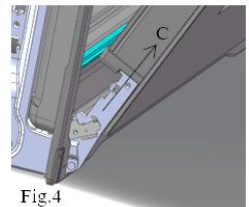
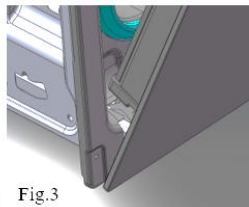
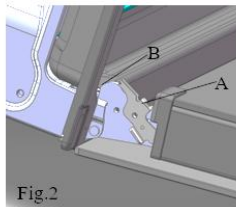
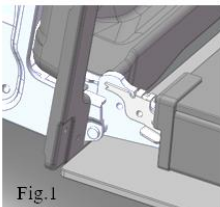
Detaching and attaching the oven door

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

For a more thorough cleaning, you can remove the oven door. Choose the remove and assemble method. Proceed as follows:

Oven door structures 1 remove and assemble procedure:

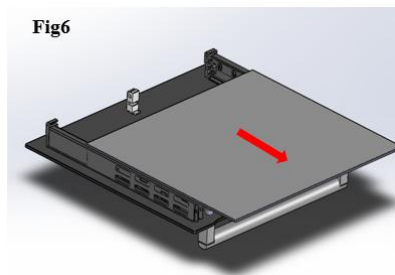
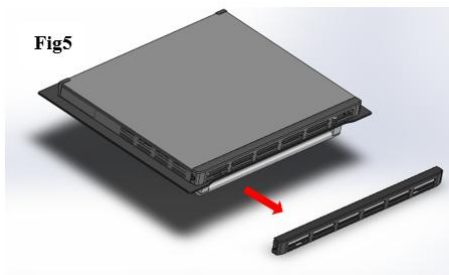
- Open the door to the full extent (Fig.1);
- Open the lever **A** completely on the left and right hinges (Fig.2);
- Hold the door as shown in fig.3
- Gently close the door(fig.3) until left and right hinge levers **A** are hooked to part **B** of the Door (Fig.4).
- Withdraw the hinge hooks from their location following arrow C (fig.4);
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Removing the Inner Pane of Glass

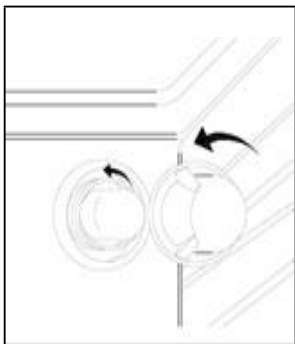
- Double oven door: Remove the seal G by unscrewing the no.2 bolts (Fig.1)
- Gently pull out the inner pane of glass (Fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

To clean the inside of the outer glass, follow the steps illustrated in Figures 5 and 6



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 heat- resistant bulb with 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 solve 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 build-up.
- 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.

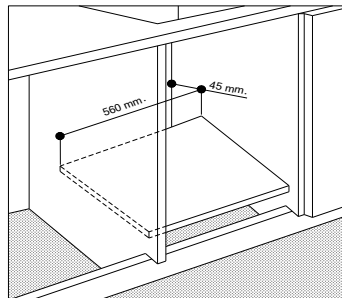
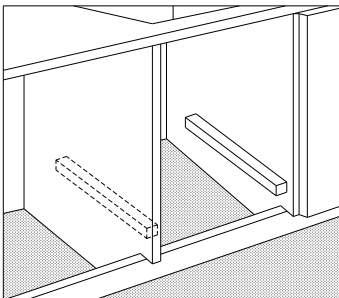
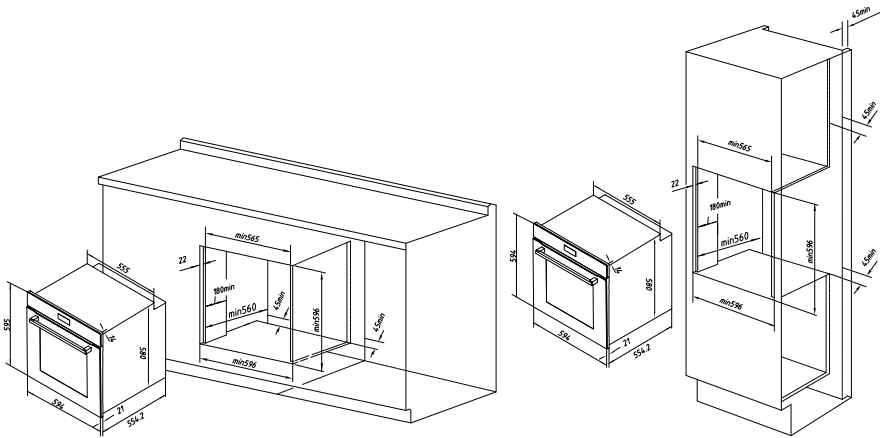
If the problem persists despite observing the above checks, please contact your local Rinnai Customer Care Centre for assistance. For service calls under warranty, please note that it is necessary to produce your proof of purchase and valid warranty card.

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 45mm 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.

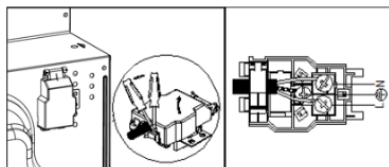
Electrical connections

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

Fitting on a power supply cable

Open the terminal board:

- Using a screwdriver, prize the bolt on the side tabs of the terminal board cover:
- Unscrew the bolt, pull open the cover of the terminal board. To install the cable, proceed as follows:
- Remove the wire clamp screw and the three contact screws L-N- $\perp$
- Fasten the wires beneath the screw heads using the following color scheme: Blue (N) Brown (L) Yellow-Green
- Fasten the supply cable in place with the clamp and close the cover of the terminal board



- **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 fire hazard.

Once the appliance has been installed, the power supply and electrical socket must be easily accessible.

Disposal



Meaning of crossed -out wheeled dustbin:

- This appliance and its packaging are environmentally friendly and recyclable. Please help us to care for the environment by disposing of the packaging in a proper manner and recycling any old appliances.
- Before disposing of 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.

Rinnai Customer Care Centres

Indonesia

PT. Bhakti dola Tama
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(0815 112 99999 (SMS Center)
Email: customercare_bit@yahoo.com
URL: www.rinnai.co.id

Macau | 澳門

Rinnai Appliance Service Center
Nam Kwong Petroleum & Chemicals Co., Ltd
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ကျောက်တံတားမပေါ်နယ်နယ်မြေမြို့

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เลขที่ / ซอยกิ่งแก้ว 9 ถนนกิ่งแก้ว ตำบลราชาเทวะ
อำเภอบางพลี จังหวัดสมุทรปราการ
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