

## Instructions for use, installation, and connection

### Gas Built in Hob

RB-2CGN

RB-3CGN



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Thank-you very much for purchasing Rinnai Gas Built in Hob.  
Every time you use Rinnai appliances, Rinnai believes you can feel  
comfort by its safety and quality.

In order to maximize the performance and to maintain your Rinnai built-  
in hob in the best condition, please follow the instruction carefully.

# 1. Important Warnings

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Before installing and using of Rinnai appliances, read carefully and follow the supplied instructions. The manufacturer is not responsible for any damages caused by incorrect installation and use. This instruction shall always be kept with the appliance for future reference and pass them on to possible new owners of the appliance.

## 1.1 General

- The appliance and its accessible parts become hot during use.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.

## 1.2 Children and vulnerable people



### **WARNING!**

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and person with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Never let children play with the appliance.
- Keep all packaging material out of the reach from children.
- Keep children and pets away from the appliance when it operates or when it cools down.
- Do not let children clean and perform maintenance without adult supervision.

## 2. Safety Instructions

### 2.1 Installation



#### **WARNING!**

Installation and repair must be attended by qualified technical personnel only.

- Remove all the packaging.
- Never install or use a damaged appliance.
- A minimum distance should be kept from the other appliances and units as instructed.
- Always wear safety gloves and be careful when you move the appliances.
- Protect the bottom of the appliance from any steam and moisture.
- Sufficient spaces are needed for air circulation when the appliance is installed above drawers.

### Gas connection

- All gas connections must be installed by a qualified person.
- Confirm sufficient air circulation around the appliance.
- Always connect the appliance according to the latest installation regulations.

### 2.2 Use



#### **WARNING!**

Risk of burns.

- **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use : keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

- **CAUTION :** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This appliance is intended for use in household.
- Never change the specification of this appliance.
- Do not let the appliance stay unattended during operation.
- Ensure the cooking zone is at “●” (off) position after use.



#### **WARNING!**

Risk of fire or explosion.

- Fats and oil when heated can release flammable vapors. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapors of hot oil releases may cause spontaneous combustion.
- Used oil may cause fire at a lower temperature.
- Never place flammable products or items near or on the appliance.



#### **WARNING!**

Risk of damage to the appliance.

- Do not place and keep hot cookware on the control panel.
- Do not ignite the flames with empty cookware or without cookware.
- Be careful not to let objects or cookware fall on the appliance. The glass top plate can be damaged.
- Do not place aluminum foil on the appliance.
- Never use unstable cookware with the incorrect shape and diameter larger than the dimensions refer to right table in pg.16.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.

- Make sure cookware is centrally positioned on the pan supports and do not stick out over the edges of the cooking surface.
- Only apply the accessories supplied by manufacturer.
- Never install a flame diffuser on the burner.

## 2.3 Care and Cleaning



### **WARNING!**

Risk of damage to the appliance.

- Clean the appliance regularly to prevent the deterioration of the surface material.
- Do not use steam to clean the appliance.
- Never use the dishwasher to clean the burners.
- Clean the appliance with a moist soft cloth, and only use neutral detergents. Never use abrasive products, abrasive cleaning pads, solvents or metal objects.
- **CAUTION:** In case of hotplate glass breakage:
  - Immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply.
  - Do not touch the appliance surface.
  - Do not use the appliance.

## 2.4 Disposal


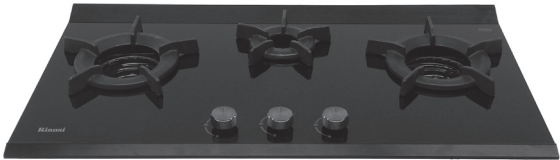


### **WARNING!**

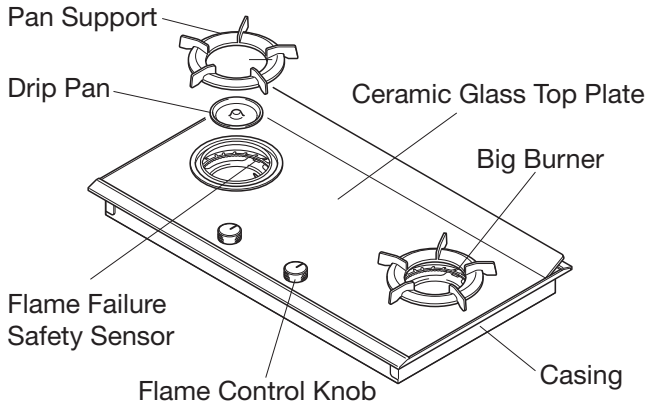
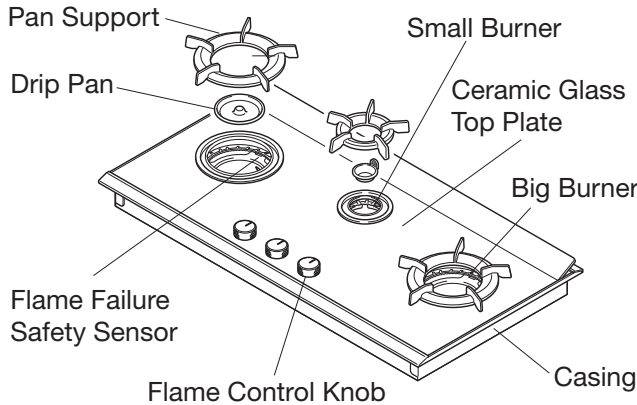
Risk of injury or suffocation.

- Please contact your nearest municipal authority for detailed information on the disposal of appliance.

### 3. Line up

RB-2CGN	RB-3CGN
Top Plate Dimension ; 738 mm×439 mm	Top Plate Dimension ; 853 mm×439 mm
Cut-Out Dimension ; 703 mm×403 mm	Cut-Out Dimension ; 815 mm×405 mm
	

### 4. Parts Names

RB-2CGN	RB-3CGN
	

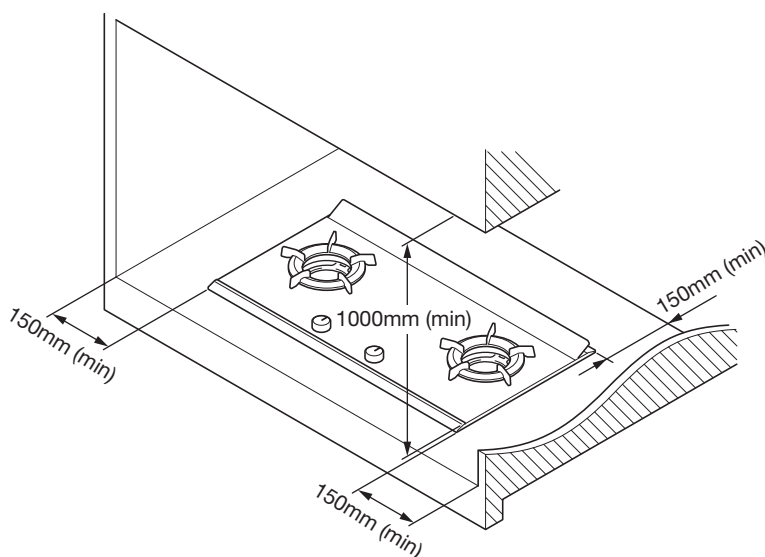
## 5. Installation

### Kitchen worktop cut-out dimensions

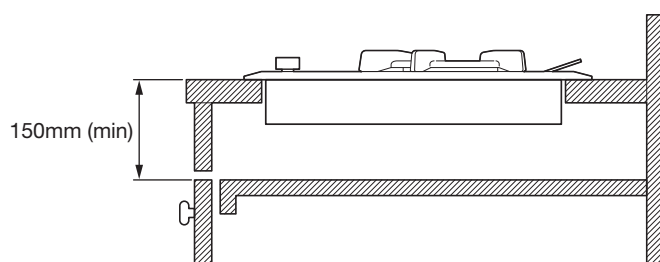
Model	Cut out hole dimension (mm)	
RB-2CGN	703 x 403 R0~R5	<p>Diagram illustrating the cut-out dimensions for the RB-2CGN model. The cut-out is 703mm wide and 403mm deep. The distance from the right edge of the cut-out to the wall is 100mm (min). The distance from the bottom edge of the cut-out to the bottom of the unit is 600mm (min).</p>
RB-3CGN	815 x 405 R0~R5	<p>Diagram illustrating the cut-out dimensions for the RB-3CGN model. The cut-out is 815mm wide and 405mm deep. The distance from the right edge of the cut-out to the wall is 100mm (min). The distance from the bottom edge of the cut-out to the bottom of the unit is 600mm (min).</p>

## **WARNING!**

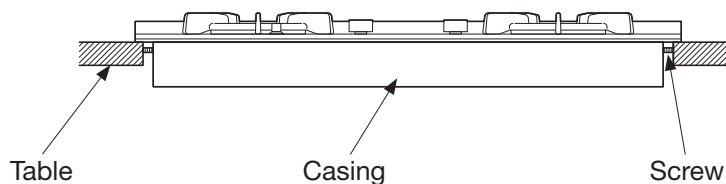
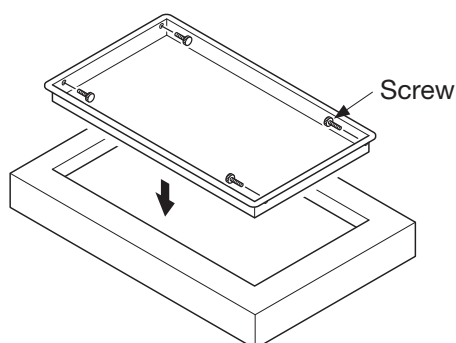
- \* Install the built-in hob in a well ventilated room and keep it away from any combustible or flammable objects such as paper or oil.
- \* Place the built-in hob on a stable and levelled surface.
- \* If the built-in hob is to be installed close to combustible objects (such as wooden walls, wooden shelves), it should be installed at least 15 cm from the side walls. Even if the combustible material is protected by stainless steel sheet, a clearance of 15 cm must be maintained too. If the surrounding material is fireproof, 15 cm clearance is not required. The clearance between the appliance and above combustible shelves or the ceiling must be at least 100 cm.



- If the separator is placed underneath the hob, its distance shall be recommended to be kept more than 150mm away from the surface of kitchen worktop. Please refer to below diagram.

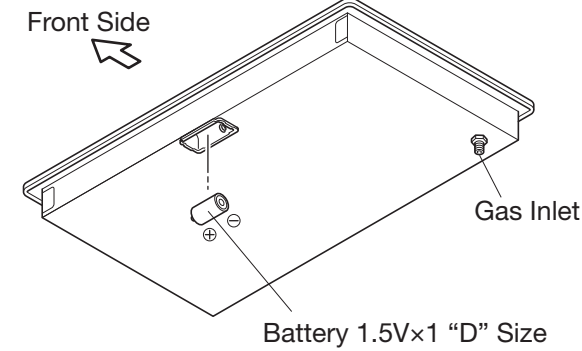
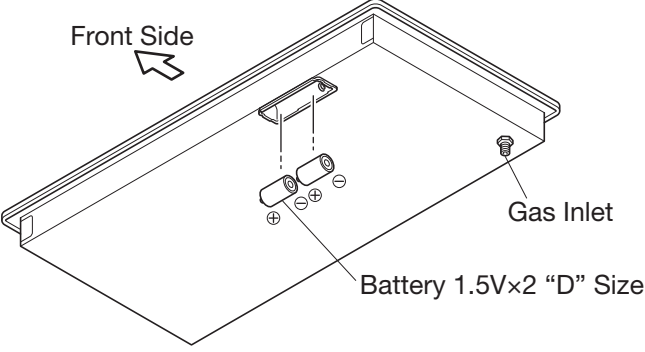


- Adjust screw position as bench cut out size.
- Confirm that four screws are secured firmly into the casing.





● Set the battery properly as instructed.

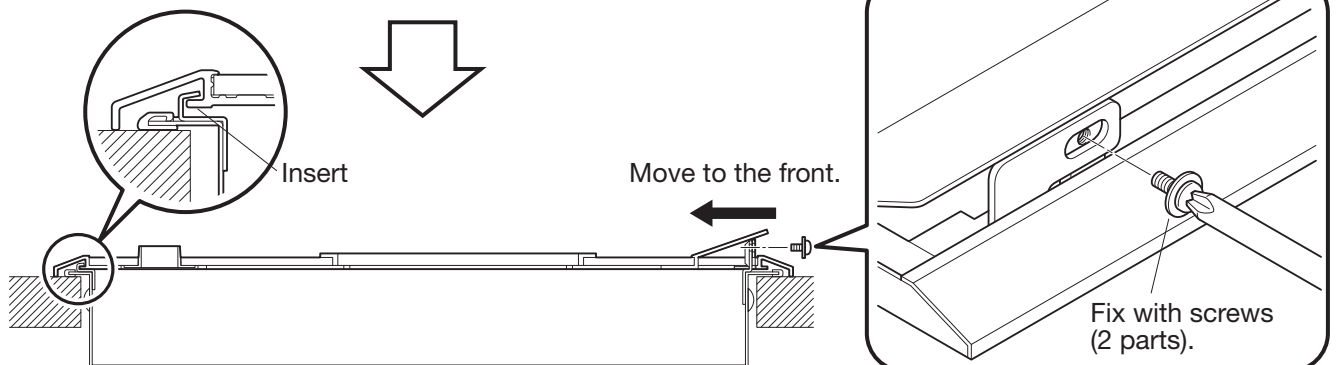
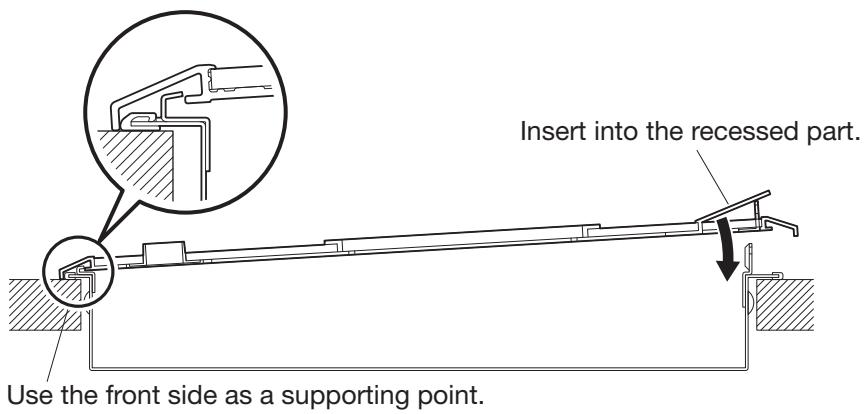
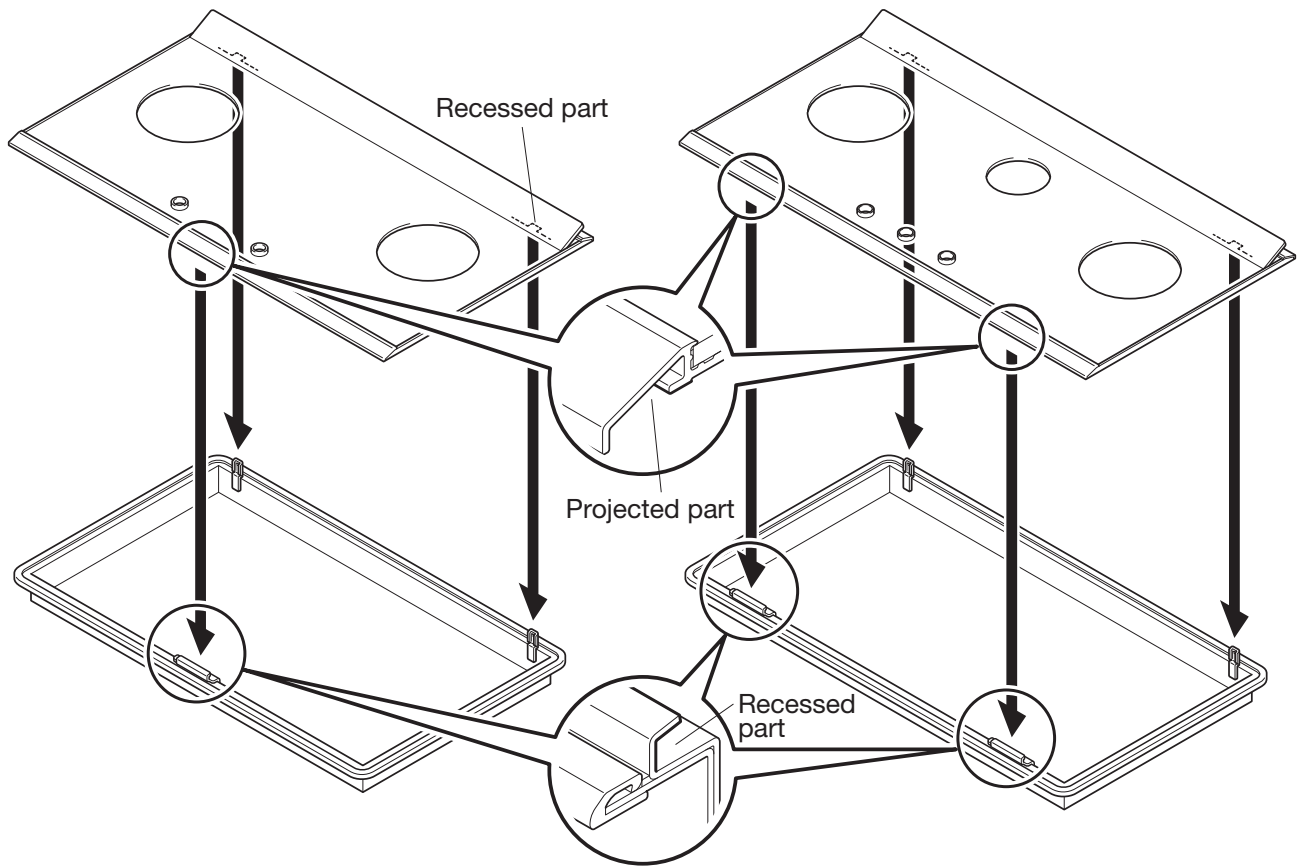
Model	Ignition Battery Size	Battery holder location
RB-2CGN	D (1.5V×1)	 <p>Front Side</p> <p>Gas Inlet</p> <p>Battery 1.5V×1 “D” Size</p>
RB-3CGN	D (1.5V×2)	 <p>Front Side</p> <p>Gas Inlet</p> <p>Battery 1.5V×2 “D” Size</p>

- Set the top plate properly as instructed.

\* Set the top plate to casing.

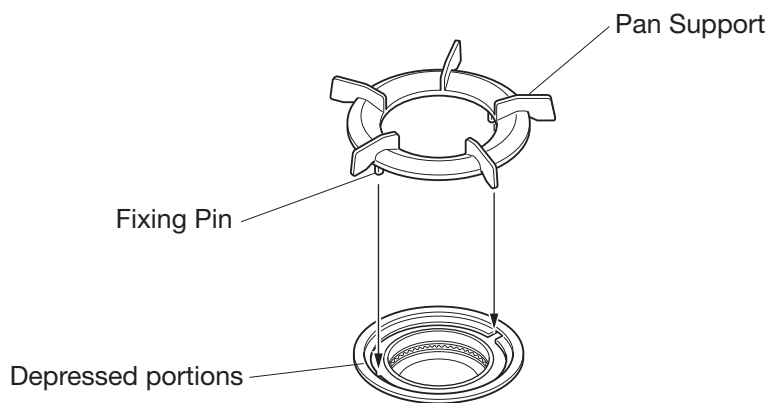
RB-2CGN

RB-3CGN



- Place the pan support properly as instructed.

\* Place pan support to top plate.

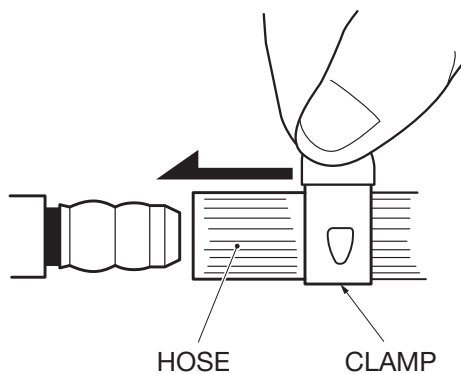


## Installation of Gas Hose

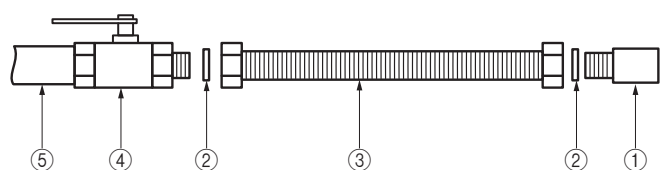
The Gas Connection can be made with  $\varnothing 9.5\text{mm}$  hose end or G1/2" threaded pipe joint. ( $\varnothing 8.4\text{mm}$  hose end for Singapore)

Carry out the connection with fitting and hose or metal pipes.

When the installation has been carried out, check the perfect sealing for the entire connection system, by using soapy solution.



**$\varnothing 9.5\text{mm}$  hose end**  
( $\varnothing 8.4\text{mm}$  hose end for Singapore)



① GAS JOINT OF THE HOB  
③ METAL PIPE  
⑤ GAS INLET PIPE  
② SEALING RING  
④ VALVE

**G1/2" threaded pipe joint**



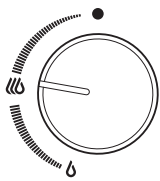
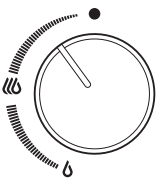

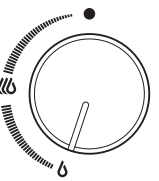
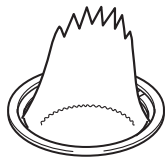



### Important

Once installation is completed, check the perfect seal of every pipe fitting, using a soapy solution, do not use flame to check leakage.

## 6. Operating Instructions

### Ignition

1. Press and turn control knob to the left until it has stopped. Burner is ignited by sparks.
2. If the flame goes out when you release your hand from the knob, repeat the ignition procedures.
3. Turn control knob to adjust desired flame power according to below diagrams.
4. Flame can be adjusted among “Max”, “ Min” and “Off” . Please adjust flame slowly.

Flame Control Knob				
Flame				
	Max.	Med.	Med.	Min.

5. Turn the control knob backwards to the “●” position (off) to extinguish the flame.

### Flame Extinguishing

1. After the usage, turn the control knob right (clock-wise) to the original “●” position and the flame will be extinguished.
2. After extinguishing the flame, do not touch the conductive parts of the built-in hob as high temperature may still remain.
3. There might be a slight hissing sounds after extinguishing the flame.
4. If the built-in hob is not in use, turn off the main gas supply in order to avoid gas leakage or unnecessary accidents.

### How to Handle Safety Device

1. If the flame is extinguished during operation, the flame failure safety device will automatically cut off the gas within seconds.  
If you notice that the flame has been extinguished, please turn the knob to “●” position and do not attempt to re-ignite the burner for at least 1 minute.

## 7. Maintenance

### How to Change Battery

1. If the battery ran out, open the cabinet door and change it correctly. The location of the battery is described in Page 9.

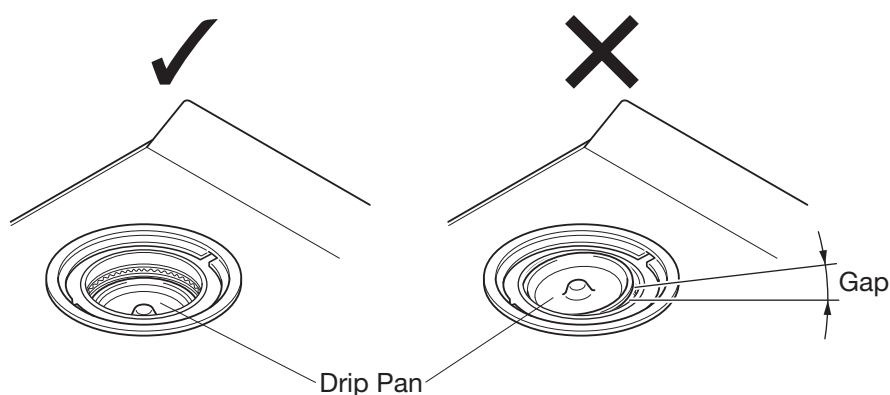
- Battery box is located at bottom of built-in hob.

Open the cabinet door and change the battery.

\* Set battery correctly with care. ⊕ ⊖

### How to Set Drip Pan

\* Set drip pan into burner correctly, without gap.



### How to Clean Drip pan

Wash the pan supports and drip pan, in warm water and detergent.

## 8. Troubleshooting

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 the gas control knob anti-clockwise until a 'click' sound is heard. Hold for a few seconds until flame is ignited.
3. No main flame.	Gas regulator has been turned off.	Open gas regulator completely.
4. Yellow flame.	Accumulated grease and dirt on the burner.	Wash the burner in warm water with detergent. Leave it to dry, then place it back in the correct position.

## 9. Technical Specification

Product	Model	Type of Gas	Gas Supply Pressure (kPa)	Weight (kg)	Ignition Battery Size	Overall Dimension (mm)	Cut-out Size (mm)	Diameters of Pans To Be Used on the Hobs (mm)
Two-burner Ceramic Glass Top Built-in Hob	RB-2CGN	LPG	3.0	11.6	D (1.5V×1)	738×439×93* * from bottom of casing to pan support	703×403 R0~5	Min:180 Max:280  Use only flat bottom pan except for wok burner  * In use of pan φ100 for Big burner must use mini trivet.
		TG	1.0					
Three-burner Ceramic Glass Top Built-in Hob	RB-3CGN	LPG	3.0	14.3	D (1.5V×2)	853×439×93* * from bottom of casing to pan support	815×405 R0~5	Min:100 Max:280  Use only flat bottom pan except for wok burner
		TG	1.0					

Individual Burner Gas Consumption (kW)						Total Gas Consumption (kW)	Gas Connection Type
Left		Center		Right			
(kW)	Nozzle (φmm)	(kW)	Nozzle (φmm)	(kW)	Nozzle (φmm)		
3.60	0.90	—	—	3.60	0.90	7.20	φ9.5 mm gas specific rubber hose (φ8.4 mm hose end for Singapore)
3.55	2.55	—	—	3.55	2.55	7.10	1/2 inch Thread (male)
3.60	0.90	1.50	0.60	3.60	0.90	8.70	φ9.5 mm gas specific rubber hose (φ8.4 mm hose end for Singapore)
3.55	2.55	1.40	1.50	3.55	2.55	8.50	1/2 inch Thread (male)

## 10. Suitable Pans

### Suitable Pans



Burner	Minimum pan diameter (cm)	Maximum pan diameter (cm)
Big Burner	ø 18 *	ø 28
Small Burner	ø 10	ø 20

*\* In use of pan ø10cm for Big burner, must use mini trivet.*

- Mini trivet is included for RB-2CGN, RB-3CGN, if cooking with a 10cm & 12cm diameter of pan on big burner, it's recommended to use mini trivet.
- When mini trivet is use make sure to turn down the flame and check that the flame do not spread out to the sides of the pan.
- 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.
- 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
- 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.
- 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.