

# OPERATING INSTRUCTIONS

# Rinnai

## GAS BURNER

Safe and easy to operate, the burners will ignite automatically when the control knobs are pushed and turned in counter-clockwise direction. For best results from your Rinnai Gas Cooker, Please read the instruction given below carefully prior to operating the unit.

### MODEL:

RI-511M

RI-522M

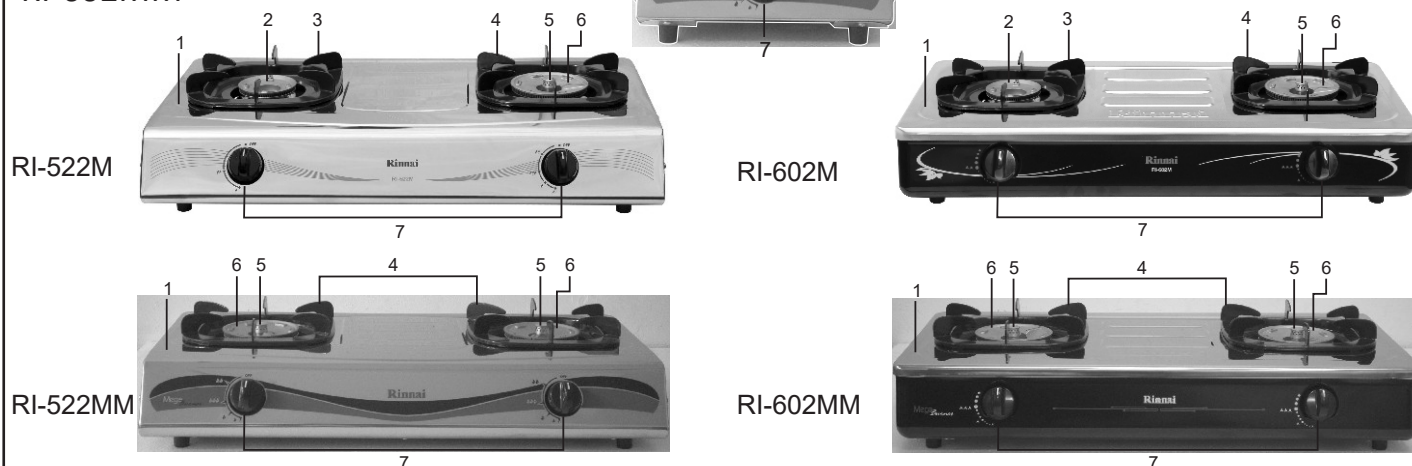
RI-522MM

RI-602M

RI-602MM

### NAME OF PARTS

1. Top Plate
2. Small Burner Head
3. Small Hole Pan Support
4. Big Hole Pan Support
5. Simmer Burner Head
6. Big Burner Head
7. Ignition Knob



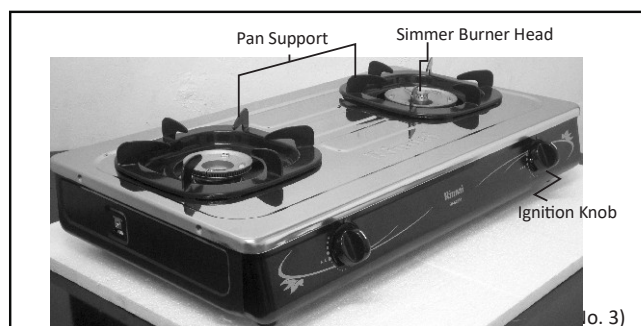
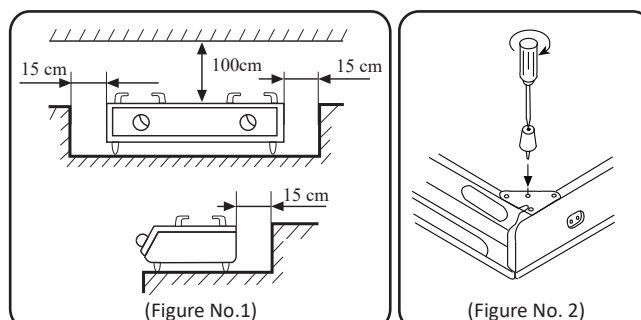
### SPECIFICATION

Model	Dimension			Net. Weight	Gas Consumption / h						Gas Inlet Connection
	Height	Width	Length		LPG (30 mbar/3.0 kPa)			NG (25 mbar/2.5 kPa)			
					LHS	RHS	Total	LHS	RHS	Total	
RI-511M	154 mm	280 mm	380 mm	2.3 Kg	—	—	4.8 kW	—	—	4.9 kW	Rubber Hose Ø9.5 mm
RI-522M	157 mm	700 mm	378 mm	4.2 Kg	3.3 kW	4.8 kW	8.1 kW	3.5 kW	4.9 kW	8.4 kW	
RI-522MM	157 mm	700 mm	378 mm	4.5 Kg	4.8 kW	4.8 kW	9.6 kW	4.9 kW	4.9 kW	9.8 kW	
RI-602M	157 mm	702 mm	380 mm	4.6 Kg	3.3 kW	4.8 kW	8.1 kW	3.5 kW	4.9 kW	8.4 kW	
RI-602MM	157 mm	702 mm	380 mm	4.8 Kg	4.8 kW	4.8 kW	9.7 kW	4.9 kW	4.9 kW	9.8 kW	

Automatic Ignition (Piezo Magnetic)

### PREPARING THE UNIT FOR USE

1. Check to ensure that all parts of the gas cooker are complete.
2. A minimum clearance is 15 cm from the side / back wall and 100 cm from the ceiling is required when installing the gas cooker. The gas cooker shall be placed in a good ventilated room. (Figure No. 1)
3. Using a screwdriver affix the rubber legs with the provided screw into the designated hole on the gas cooker's bottom. (Figure No. 2)
4. Insert the ignition knob in its correct position by pushing it inward firmly. (Figure No. 3)
5. Place the Simmer Burner Head onto the gas pipe located at the gas cooker's. (Figure No. 3)
6. Place the small hole pan support on the left burner and big hole pan support on the right burner. (Only for RI-522M, RI-602M) (Figure No. 3)
7. Push the rubber hose on the gas pipe and regulator as far as it will go. Secure the hose using a hose clamp.
8. Open the main valve on the gas cylinder. In the event of gas leak, close the main valve immediately and open the windows in the room to allow the gas to escape.



## OPERATING THE UNIT

### 1. Igniting the burner and adjusting the flame.

\*) Open the valve on the cylinder

! RHS Burner (All model)

! LHS Burner (RI-522MM, RI-602MM)

Operate the burner with its double ring burner and "MAX", "Simmer" and "Minimum Simmer" flame selector as follow:

Maximum Flame

Push the knob in fully and turn counter clockwise to "MAX" in this position both outer and inner burner will burn fully.

Ø Flame is adjustable between the "MAX" and "OFF" position by slowly turning the knob to the "OFF" position. (Figure No. 5)

Simmer Flame

Turn the knob to the left on the "Simmer" direction the outer burner will be switched off and only the smaller inner burner (simmer) will function.

Minimum Simmer Flame

Turn the knob to left on the "Minimum Simmer", Where the inner burner will burn smaller.

! LHS Burner (RI-522M, RI-602M)

Maximum Flame

Push the knob in fully and turn it counter clockwise to "MAX" position, where the burner will burn fully.

Minimum Flame

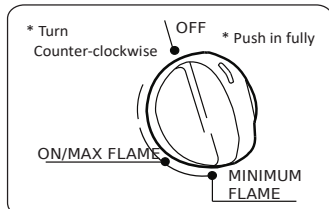
From "MAX" position turn the knob to the left on "MIN" position, where the burner will burn smaller.

Ø Flame is adjustable between the "MAX" and "OFF" positions by slowly turning the knob to the "OFF" position. (Figure No. 4)

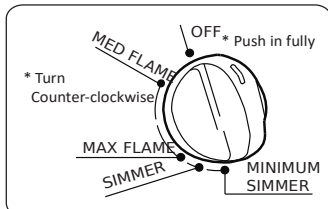
### 2. If no flame, turn back the knob to "OFF" position, repeat the ignition procedure as above.

### 3. Air Control

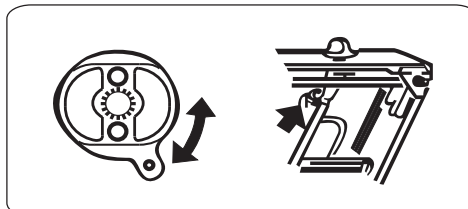
For good flame, turn Damper upward or downward until a blue-colored flame is obtained. (Figure No. 6)



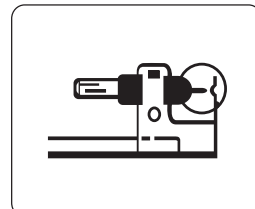
(Figure No. 4)



(Figure No. 5)



(Figure No. 6)



(Figure No. 7)

## MAINTENANCE AND CARE

1. Using a brush, to clean the Burner Head and Burner Top surface of any dust adhering to these part.
2. Wipe clean the pan support, and other Stainless Steel Part with a small amount of Soapy Water. Don't use the alcohol or gasoline, because can damaged the part.
3. Clean the Electrodes as dust adhering to these parts may prevent a good ignition. (Figure No. 7)

## ATTENTION

1. Keep away any flammable material / liquid from the gas cooker.
2. The gas cooker shall be placed in a good ventilated room.
3. Never use one single rubber hose for two gas cooker.
4. Do not place any objects that may easily be blown away by the wind on the gas cooker.
5. In the event of gas leak, do not switch on any fan/ lighter.
6. Do not use any small cooking utensil that may cover the burner flame and thereby extinguishing it.
7. Do not use any large cooking covering the entire gas cooker surface.
8. Replace any damage / cracked rubber hose immediately.
9. Don't touch the gas cooker immediately after cooking.
10. Take care that no boiling water spills onto the gas burner's top surface.
11. Do not use the gas cooker to dry.
12. Do not leave the gas cooker unattended when on.
13. Do not route the rubber hose under the gas cooker.

## TROUBLE SHOOTING GUIDE

TROUBLE	CAUSE	SOLUTION
Flame does not ignite	Main Gas Stopcock is not turned on.	Turn off the gas cooker once and then turn it in fully.
	Air remains in the gas piping.	Repeat ignition operation until all air in the piping is purged out completely.
	Bend or crushed rubber tubing.	Straighten it, or replace it.
	Piezo electrode or insular is dirty.	Clean it with dry cloth.
	The gas cooker out of order.	Request to AFTER SALES SERVICE for repair.
Smell of gas	Cracks or holes in the rubber tubing.	Replace it with a new one.
	Rubber tubing is not connected properly.	Connect the rubber tubing properly.
	Regulator leakage.	Replace it with a new one.
	The gas cooker out of order.	Request to AFTER SALES SERVICE for repair.
Flame abnormal	Air supply is not properly adjusted.	Adjust is properly. (See Page 2 Fig.6)
	Burner is not fitted properly.	Fix burner body properly.
	Flame outlet of burner is clogged.	Clean the clogged part.
	The gas cooker out of order.	Request to AFTER SALES SERVICE for repair.

If trouble occurs, fix it referring to the above table. But if the problem still remain, or in case a serious malfunction, and if you are doubt, then take the gas cooker to our AFTER SALES SERVICE for repairing without trying to repair it your self.