

Rinnai



INSTRUCTION MANUAL

MODEL: RI-712 Si
RI-712 iX

TWO-BURNERS GAS STOVE

In order to obtain the best results and to maintain your Rinnai Gas Stove always in best condition, please read this instruction carefully.

Components and Features

Components and parts names

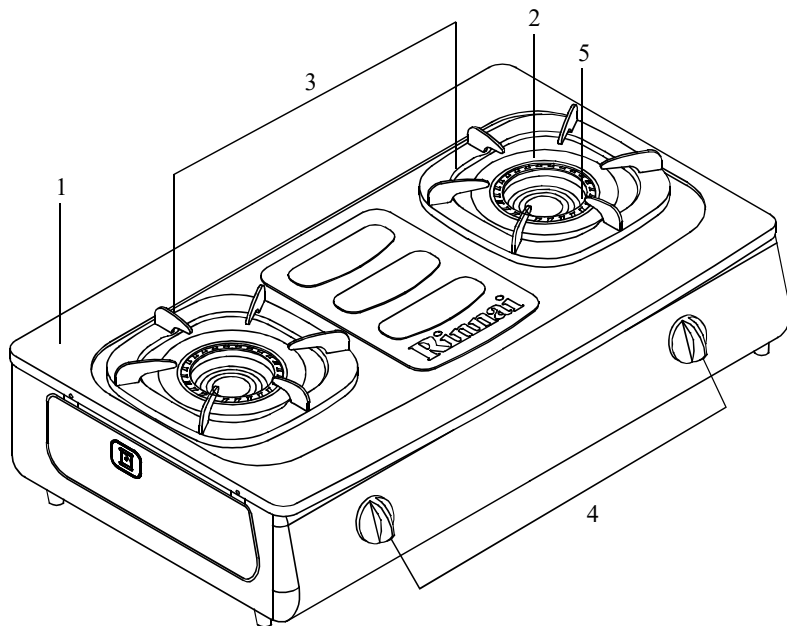
MODEL :

RI-712 Si (With Safety Device)

RI-712 iX (Without Safety Device)

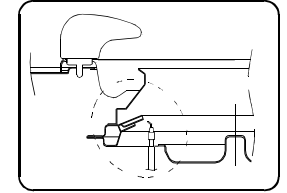
Name of Part:

1. Top Plate
2. Inner Burner
3. Pan Support
4. Ignition Knob
5. Drip Pan



MAINTENANCE AND CARE

- Using a brush to clean the Inner Burner of any dust adhering to the part.
- Wipe clean the pan support and other stainless steel parts with a soft cloth and soapy water. Don't use alcohol or gasoline because it can damage the part.
- Clean the electrodes as dust adhering to these parts may prevent good ignition. (Figure No.7)



(Figure No.7)

ATTENTION

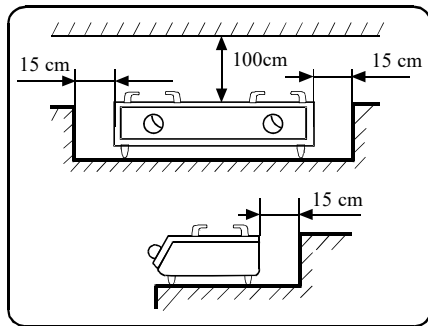
1. Keep away any flammable material / liquid from the gas burner.
2. The gas burner should be placed in good ventilated room.
3. Use newer one single tab hose for two gas burner.
4. Do not place any objects that may be blown away by the wind on the gas burner.
5. In the event of gas leak, do not switch on any fan or lighter.
6. Do not use any small cooking utensil that may cover the burner flame and thereby extinguish it.
7. Do not use any large cooking utensil over the entire gas burner's surface.
8. Replace a damaged or cracked rubber hose immediately.
9. Don't touch the gas burner immediately after cooking.
10. Take care that no boiling water spill onto the gas burner's top surface.
11. Do not use the gas burner to dry.
12. Do not leave the gas burner unattended when on.
13. Do not route the rubber hose under the gas burner.

TROUBLE SHOOTING MANUAL FOR RINNAI RI-712 Si/iX GAS STOVE

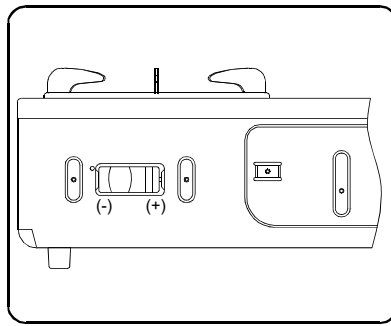
FAULT	CAUSE	REMEDY
1. No Ignition	Spark electrode is wet, especially in high humidity season	Dry the electrode with clean tissue or dry cloth.
2. Flame cannot be held	Incorrect turning of gas control knob.	Push and turn the gas control knob anti-clockwise until a 'click' sound is heard. Hold for a few seconds until flame is ignited.
3. No main flame	3.1 Gas meter cock and or appliance isolating cock have been turned off.	Open gas meter cock and or appliances isolating cock completely.
	3.2 Burner cap is blocked by aluminum foil.	Remove aluminum foil.
4. Yellow flame	Accumulated grease and dirt on the inner burner.	Using a brush and wire pin to clean the inner burner surface of any dust adhering to these parts.

INSTALLATION

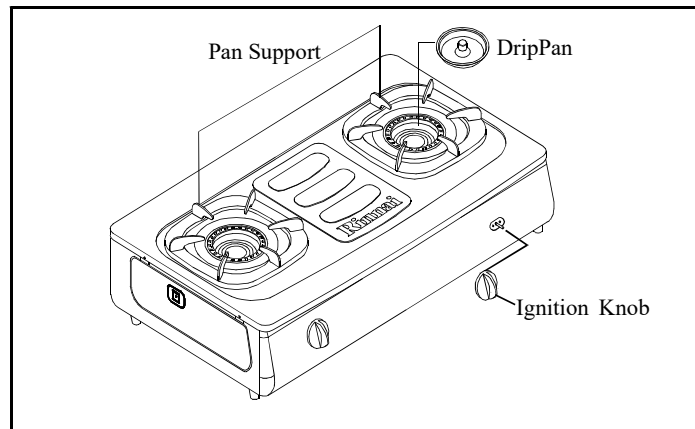
1. Check to ensure that all parts of the gas stove are complete.
2. A minimum clearance is 15 cm from the side / back wall and 100 cm from the ceiling is required when installing the gas stove. The gas stove should be placed in a good ventilated room. (Figure No. 1)
3. Place the battery is located at back of right (size, 1.5V x 1). Set battery correctly with care ⊕ ⊖ (Figure No. 2)
4. Place the pan support and drip pan that are come from the right and the left (Figure No. 3)
5. Push the rubber hose on the gas pipe and regulator as far as it will go. Secure them using a hose clamp.
6. 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.



(Figure No. 1)



(Figure No. 2)



(Figure No. 3)

CONNECTION OF GAS HOSE

- A specific rubber hose for gas stove must be used
- The rubber hose must not be bent during installation and must have an appropriate length (below 2 meter).
- During installation, make sure that the rubber hose does not come into contact with the body of the gas stove pass through the bottom part of the gas stove to prevent melting of the hose.
- Place the securing ring over the rubber hose and connect the rubber hose to the coupler below the rear side of the gas stove till the marked red line. Then secure the rubber hose in position with the securing (For LP Gas).
- The connection must be performed by a qualified person according to the relevant standards (For LP Gas).

PRECAUTION GAS

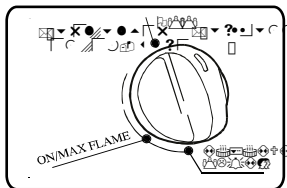
- Do not use any other gas except for the ones indicated on the specification label of the gas stove.
- LPG is the abbreviation for Liquefied Petroleum Gas.
- For liquefied petroleum gas please use convert household low pressure regulators. The standard pressure for LP Gas is 280 mm H₂O.
- Do not increase the gas pressure.
- Never turn the LPG gas on its upside down or subject to high temperatures or direct sunlight.
- Conversion of gas stove from one gas type to another must be performed by a qualified technician as major components need to be replaced.

OPERATING INSTRUCTION

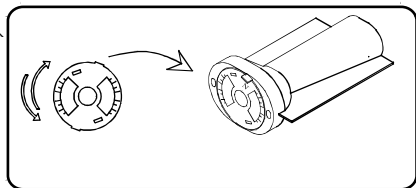
*) Ignition burner and adjusting the flame

1. Push the control knob to about 2 mm and turn to the left (counter clock-wise) to "ON" position.
2. When the control knob is being turned to the left (counter clock-wise) for ignition, spark are generated to ignite the burning device, accompanied by clicking sound.
3. Do not release the control knob until second after the spark have ignited the burner. (is after actuation of the safety device). Otherwise, ignition will fail.
4. 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. Operating the gas cookers and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

5. Flame can be controlled by the knob following. (Figure No.4)
6. Do not clean the top of the sensor with a hard brush, as it may damage the sensor (only for RI-712Si)
7. If the flame is extinguished during operation, the Flame Failure Safety Device will shut the gas off after a short delay (For Safety Device model only). If you notice that the flame has been extinguished, please turn the knob to "OFF" position.
8. For good flame, turn Damper upward or downward until a blue-colored flame is obtained. (Figure No.5)



(Figure No. 4)



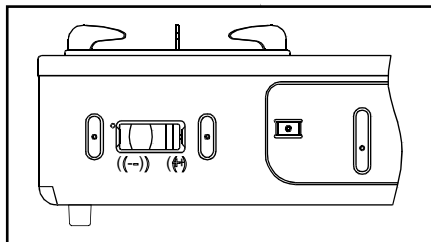
(Figure No. 5)

FLAME EXTINGUISHING

1. After use, turn the control knob right to the "OFF" position, and the flame will be extinguished.
2. Make sure that the control knob is fully turned to the "OFF" position, less there would be a danger of gas leakage.
3. After extinguishing the flame, do not touch the conductive parts of the gas stove as they remain at very high temperatures.
4. There may be a slight hissing sound after the flames is extinguished.
5. If the gas stove is not in use, turn off the main gas supply to avoid gas leakage or unnecessary accidents.

HOW TO HANDLE SAFETY DEVICE AND CHANGE BATTERY

1. If the flame is extinguished during operation, the Flame Failure Safety Device will automatically cut off the gas within second.
If you notice that the flame has been extinguished, please turn the knob to "OFF" position.
2. The Safety Sensor is delicate, please do not use stiff brushes or rough cleaning pads when cleaning.
 - Aeration is performed at factory during assembly, do not attempt to adjust.
 - Battery Box is located at back of right (size C, 1.5V x 1). (Figure No. 6)



(Figure No. 6)

FEATURES

1. The stainless top plate is beautiful and stylish.
2. The enamel pan supports are durable and will not deform, making it stable for your cooking vessels.
3. The automatic electric ignition device will ensure a 100% ignition rate.
4. Each gas stove is equipped with a safety valve which will cut off the gas supply automatically if the flame accidentally extinguishes (For model RI-712 Si)

SPECIFICATION

Product		Table Top Cooker		
Model		RI-712 Si / RI-712 iX		
Net Weight	RI-712 Si	7.0 Kg		
	RI-712 iX	6.7 Kg		
Automatic Continuous Ignitions		"C" Size Battery (1.5V x 1)		
Overall Dimension		720 mm x 415 mm x 200 mm		

Diameters of pan which may be used on hob			
Burners	Min	Max	
Main	120 mm	280 mm	

* Use only flat bottom pan except for wok burner

Type of Gas	Gas Consumption per hour Respective gas consumption (kW)		Gas Connecting tube
	RHS / LHS		
	Nominal Rate	Reduce Rate	
L.P.G (30 mbar)	3.6	0.64	Ø9.5 mm gas specific rubber hose
Nozzle/injector size	0.88		