

Outdoor Entertaining

Rinnai

EXPERIENCE OUR INNOVATION



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The Rinnai Gourmet Series makes outdoor entertaining look so good!

The Gourmet Series of Outdoor Kitchens, offer the perfect solution for those with restricted outdoor space, that still love to entertain. Perfect for balconies or courtyards, the compact Gourmet Series has an extensive array of features and accessories to help make cooking a breeze.

GOURMET 4

- 2 x main cooking burners
- 1 x side burner
- Infrared rotisserie burner and kit
- 2 door storage cabinet



GOURMET 5

- 3 x main cooking burners
- 1 x side burner
- Infrared rotisserie burner and kit
- 2 door storage cabinet



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The Rinnai Impressor Series combines quality workmanship with professional features made to seriously impress!

The versatile Impressor series of Outdoor Kitchens makes indoor cooking a thing of the past. With an extra large hooded cooking area as well as side burners and back burners, you have everything you need to achieve any culinary creation.



IMPRESSOR 8

- 5 x main cooking burners
- 2 x side burners
- Infrared rotisserie burner and kit
- In-built smoker box
- Storage cupboard
- Gas bottle cupboard with glide-out drawer
- 2 x glide-out storage drawers



IMPRESSOR 10

- 5 x main cooking burners
- 3 x side burners
- 1 x fish burner
- Infrared rotisserie burner and kit
- In-built smoker box
- Gas bottle cupboard with glide-out drawer
- Storage cupboard
- 2 x glide-out storage drawers
- Bin tidy glide-out drawer



OUTDOOR KITCHEN FEATURES



Electronic Ignition
Easy-to-use one touch.
Lights first time, every time.



Twin-Skin Hood
Added insulation for improved
roasting performance.



Cooking Surfaces
Combination of both reversible
solid plate (flat and griddle) and
Stainless Steel grills.



Rotisserie Burner
With infrared radiant heat for
juicy golden meats.



U-Shaped Burners
Ensures even heat within
cooking zones (ie. plate or grill).
(Models 4 & 5)



Ball Burners
Ensures even heat distribution
over wide cooking surfaces.
(Models 8 & 10)



Recessed Side Burner Lid
Provides another handy
preparation area.
(Optional Hood)



Side Burner
Great for wok stir-frying or
heating sauces. Complete with
reversible trivet.
(Models 4 & 1)



2 Side Burners
Large burner suitable for
woks, small burner great for
simmering. Complete with
reversible trivet. (Models 8)



3 Side + 1 Fish Burner
A complete kitchen cook top
outside, with reversible trivet
and fold back lid.
(Model 10)



Smoker Box
Add your favourite smoker mix
to enhance food flavour. Also
available as an accessory.
(Model 8 & 10)



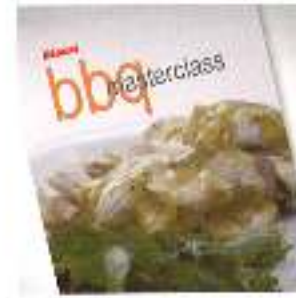
Glide Out Gas Bottle Drawer
Provides easy access to your
gas bottle.
(Models 8 & 10)



Glide Out Storage Drawer
Perfect for a bin (not supplied).
(Model 10)







Protective Cover
Fully lined cover helps to
prolong the life of your Rinnai
Outdoor Kitchen.



Cookbook
Filled with delicious recipes to
test your culinary skills.

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NOTE: Gas bottle and bin sold separately.

Specifications	Free Standing Models			
	Gourmet 4	Gourmet 5	Impressor 8	Impressor 10
				
Body Construction	100% commercial grade steel			
Twin Skin Hood with Temperature Gauge	Yes	Yes	Yes	Yes
Dimensions (mm): Height/Width/Depth	H:1250(W):400(D):550	H:1250(W):490(D):660	H:1350(W):690(D):660	H:1250(W):2250(D):650
Main Cooking Burners	3 x 6.14KW	3 x 5.11KW	5 x 4.5 KW	3 x 3.61 KW
Main Burner Type	5/5 L Burner	5/5 L Burner	5/5 Rail Burner	5/5 Rail Burner
Side Burner(s)	1 x 5.14KW	1 x 5.14KW	1 x 2.74KW, 1 x 1.59KW	1 x 3.44KW, 1 x 2.74KW, 1 x 1.59KW
Infrared Rotisserie Burner	1 x 3.75KW	1 x 3.75KW	1 x 3.75KW	3 x 1.75KW
Fish Burner	-	-	No	1 x 2.74KW
Ignition (Side Burners)	Piezo	Piezo	Battery (1 x AA size)	Battery (1 x AA size)
Stainless Steel Grill Area	60%	50%	50%	50%
Reversible Solid Plate Area	60%	50%	50%	50%
Electronic Ignition (main & infrared)	Yes	Yes	Yes	Yes
Flame Timers - Stainless Steel	Yes	Yes	Yes	Yes
Stainless Steel Wind & Heat Shields	Yes	Yes	Yes	Yes
Full Width Stainless Steel Grease Tray	Yes	Yes	Yes	Yes
Warming Rack	Yes	Yes	Yes	Yes
Side Towel Roll	-	-	Yes	Yes
Storage Cabinet	2 door	2 door	1 door	1 door
Smoker Box	Optional	Optional	Yes	Yes
Gas Bottle Cupboard	-	-	Slide-out	Slide-out
Slide-out Storage Drawers	-	-	2 drawers	2 drawers
Slide-out Bin Drawer	-	-	No	Yes
Protective Cover	Yes	Yes	Yes	Yes
Rotisserie Kit	AC 240V	AC 240V	AC 240V	AC 240V
Cookbook	Yes	Yes	Yes	Yes
Weight (kg)	70kg	90kg	110kg	135kg
Warranty: Body, Hood & Cabinet	5 Years	5 Years	5 Years	5 Years
Warranty: Plates, Burners & Other	1 Year	1 Year	1 Year	1 Year

Use these logos to highlight key features for product comparison



Rotisserie burner and kit
Infrared radiant heat,
for juicy golden roast



Smoker box
Add your favorite smoker mix for
irresistible flavour



Fish burner
Long burner ideal for fish pans



Glide out gas bottle drawer
Provides easy access to your gas bottle
(depends on size)



Glide out drawers



Protective cover
Fully lined to protect your
Outdoor Kitchen

Above specifications mainly relate to LPG model only. Optional accessories are available.

Binnal Malaysia Sdn Bhd reserves the right to make modifications and change the specifications without notice.

OUTDOOR KITCHEN RECIPE CARD



GRILLED CHICKEN IN ASIAN-STYLE PESTO

Serves: 4
Preparation time: 15 minutes plus marinating 2 hours or overnight
Cooking time: 20 minutes

1½–2 cups loosely packed basil leaves
2 cloves garlic, peeled and crushed
2 teaspoons fresh ginger
¼ cup pine nuts
2 red chilies, deseeded
1 tablespoon sesame oil
6 tablespoons peanut or light olive oil
1 tablespoon brown sugar
2 tablespoons chopped fresh coriander
salt and pepper to taste
4 single chicken breasts, with skin on

1. Put the basil, garlic, ginger, pine nuts, chili, sesame oil, peanut or light olive oil, sugar and coriander into a food processor and process until the mixture forms a smooth paste. Add a little more peanut or light olive oil if you have it. Season with salt and pepper.
2. Slash each chicken breast three times through the skin. Toss the chicken breasts in the pesto and leave to marinate in a covered container in the refrigerator for at least 2 hours or overnight.
3. Barbecue over a medium heat on a preheated, well-oiled hot plate or grill until the chicken breasts are cooked right through. Do not cook over too high a heat or the chicken will burn before it is cooked through. Allow about 20 minutes, turning once. Serve with salad greens and grilled lines.

OUTDOOR KITCHEN RECIPE CARD



HARISSA BEEF KEBABS

Serves: 4–5
Preparation time: 30 minutes
Cooking time: 8–10 minutes

Red Harissa Paste
20g packed dried red chilies
2 large red peppers, halved and deseeded
1 bulb garlic, roasted
2 tablespoons coriander seeds
1 tablespoon coriander seeds
1 tablespoon cumin seeds
½ teaspoon salt
¼ cup olive oil, plus extra

Beef
750g brisket
Scotch or lump flat
salt to taste

1. Pour plenty of boiling hot water over the chilies and leave them to soak for 10 minutes. Drain well. Grill the peppers until charred. Cool and peel.
2. Halve the roasted garlic and squeeze out the pulp. Roast the coriander, cumin and cumin seeds in a dry pan over moderate heat until fragrant. Cool.
3. Put all the harissa paste ingredients except the olive oil into a food processor and process until coarsely chopped. Add the oil down the feed tube until it has been incorporated and you have a thick red paste. Transfer into dry sterilised jars. Seal and keep refrigerated.
4. Cut the beef into 5cm pieces and toss with 1–2 tablespoons of the harissa with a good dash of oil and a seasoning of salt. Thread the meat onto skewers, about 4–5 pieces per skewer.
5. Barbecue over a moderate heat on a preheated, well-oiled grill for about 8–5 minutes, turning occasionally. Be careful not to burn the harissa. Serve the beef with your favourite salad or grilled vegetables.

Enjoy the sensation of owning a **Rinnai Outdoor Kitchen** with a few extras

Pre-assembled

Rinnai Outdoor Kitchens are supplied virtually pre-assembled. All you have to do is unpack it, remove the stainless steel protective film and simply attach the side shelf with 4 screws. Drop in the plates and you are ready to go, it's that easy!

Mobility

Choose from either bottled LPG Gas or Natural Gas models to get the portability and convenience that you want. LPG Gas models offer the flexibility to be moved whenever you like whereas Natural Gas model could become a permanent fixture without the hassle of worrying if you have enough gas.

Peace of mind

All Rinnai products are backed by Service network and Service Center in Malaysia. Please contact our Toll Free Number **1800-88-5345** if you require any assistance or further information.

Dealer

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