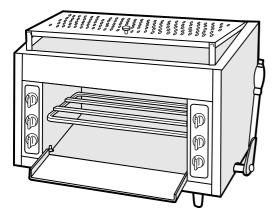


# リンナイ Infrared Gas Griller (Upper Flame Type)

### **For Commercial Use**

Model Name RGP-43SV RGP-46SV

# **Operation Manua**



RGP-46SV

#### **Dear Valued Users**

Thank you for purchasing this infrared gas griller (upper flame type).

- Before use, please read this manual carefully for safe and proper use of this appliance.
- This appliance is for commercial use. Not for domestic use.
- In case of change of user, be sure to let the new user to read this Manual and provide instructions on the use of this appliance.
- In case this operation manual is missing, please contact your dealer or Rinnai and repurchase this manual.

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# **1** SAFETY PRECAUTIONS Be sure to observe the precautions

Be sure to observe the following precautions for safe use of this appliance. These precautions contain important safety information. The indications and their definitions are as outlined below.

Indications	Definitions
	This indicates an immediate hazard that, if ignored, could result in death, serious injury or fire due to incorrect operation.
	This indicates hazard that, if ignored, could result in death, serious injury or fire due to incorrect operation.
	This indicates hazard that, if ignored, could result in injury or damage to property only due to incorrect operation.

The above mentioned "injury" and "damage to property" refer to the followings respectively.

Injury

: Refers to wound, burns (hot and cold) and electric shock that requires no hospitalization or long-term outpatient treatment.

Damage to property

: Refers to extended damage in relation to house, household goods, livestock and pets.

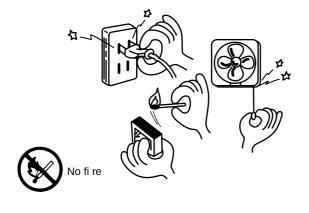
The definitions for the following symbols are as follows:



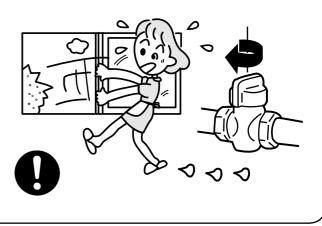
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If you suspected a gas leakage, never ignite any fire, turn on/off the switch of any electrical appliance or use the telephone located around the gas appliance.

Flame or spark may ignite fire and an explosion could occur.



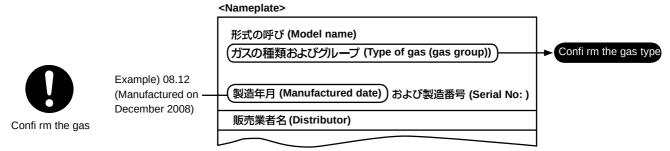
- If you detected a gas leakage, stop using the appliance immediately.
  - 1 Stop using the appliance and shut off the gas valve (gas cock) immediately.
  - 2 Open the windows and door for the gas to escape.
  - 3 Contact the nearest gas operator (supplier).



# 🔨 WARNING

#### Caution for the type of gas supplied

- Ensure that the type of gas (gas group) supplied is same as the one mentioned on the nameplate of the appliance.
- Use of the appliance with incorrect gas type could result in carbon monoxide poisoning due t $\phi$ incomplete combustion or burn injury due to explosive ignition.
- When you move to another house, ensure that the type of gas supplied is same as the one mentioned on the nameplate once again.



#### About installation

- Be sure to observe the precautions on installation to ensure compliance with the Fire Prevention Ordinance. Insufficient clearance around the appliance may result in fire. Even if an inflammable wall is covered with the object such as stainless steel plate, it is necessary to maintain the same distance as required for combustible objects.
- · Do not refurbish the appliance's surroundings after the installation (such as enclosing the appliance, installation of hanging shelf). Such a refurbishment may not be compatible with the installation standards or cause imperfect combustion or fire.

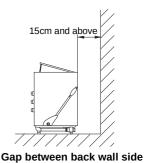
#### Safety distance to combustible object and fi re prevention measures for the surroundings

- If the wall around the appliance is flammable (such as wooden wall), be sure to keep a distance of at least 20cm, 15cm and 100cm for sides, rear and top respectively.
- If the distance of at least 20cm (sides), 15cm (rear) and 100cm (top) is unavailable between the appliance and flammable wall, installation of a heat insulating plate is required as shown in the illustrations on the right.



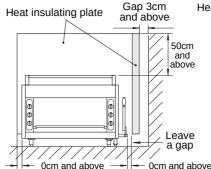
Be sure to maintain a safe distance from infl ammable object

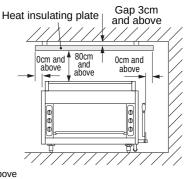
	/////.
4	20cm
100cm and above	and above
0	
779777777	<u> </u>
~ / / / / / / / / / /	



Gap between ceiling and side wall

Gap 3cm





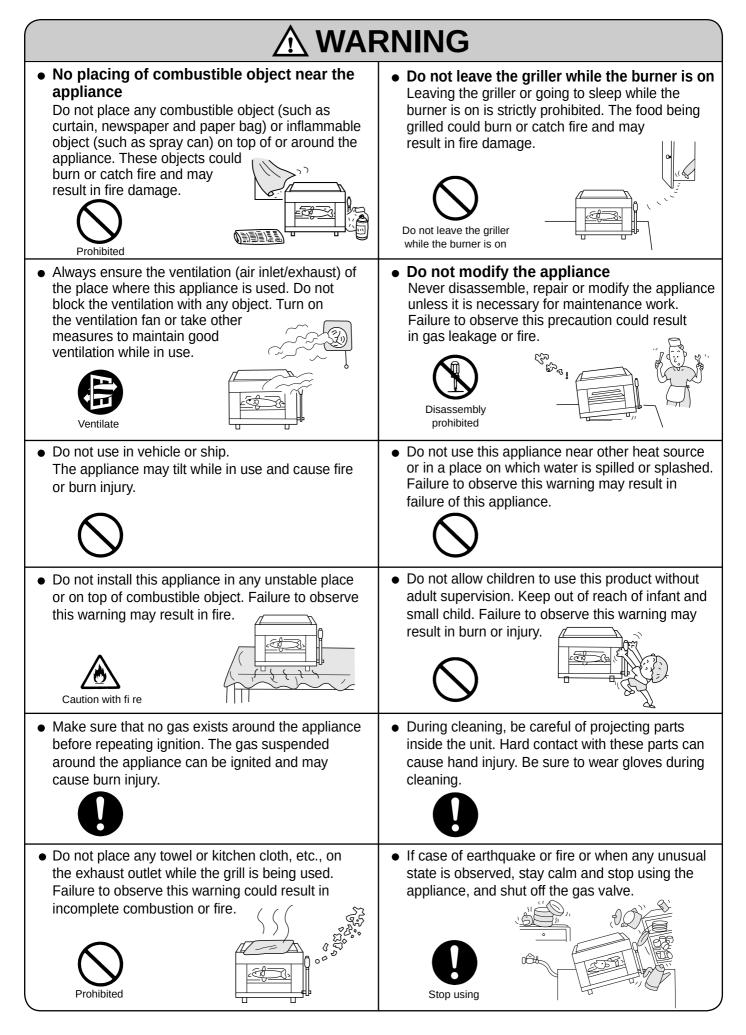
#### \* Heat insulating plate

Material	Thickness	Caution
Steel plate	0.6cm and above	Ensure a space at least
Stainless steel plate	0.6cm and above	3cm and provide adequate reinforcement to prevent harmful deformation.

#### Prevention of gas accident

Gas pipe work requires specialist qualifications and expertise. Consult your dealer.





# WARNING

Do not put water on the appliance. It could result in incomplete combustion.



• Do not use any part other than genuine parts and the parts supplied with this appliance. Use of such part can cause carbon monoxide poisoning may occur due to imperfect combustion, burn damage or fire due to overheating or abnormal combustion.



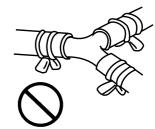
# CAUTION

#### Prevention of gas accident

Use a gas rubber hose (authorized • Push the rubber hose onto by local association). Crack on the hose or loose hose connection can cause gas poisoning or gas explosion. Be sure to replace damaged rubber hose with new



- the fitting up to the red line and secure it with a hose clamp.
- Do not connect additional rubber hose or branch out the hose.



After use, make sure that the fire has been extinguished. Be sure to shut off the gas valve before going out or going to sleep.





#### Precautions on water tray

- Oil and fat deposited on the water tray may catch fire and cause burn injury or fire damage.
- Be sure to fill the water tray with water before use.

If the oil or fat deposited on the tray starts splashing, be sure to replace water on the tray to remove oil and fat.



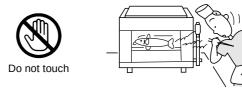


• Do not use the griller for any purpose other than cooking

Fire or burn damage can occur. Do not use the ariller for drying clothes, etc. Clothes may drop onto the griller and cause fire.

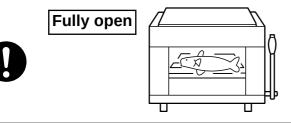


• Do not touch the hot parts such as rotisserie sticks, heat shield plate, grill frame and grate during and immediately after use. Do not bring your face or hand near the grill surface to avoid contact with hot exhaust heat. Failure to observe this caution can result in burn injury.



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• Be sure to keep the burner control knob at the fully turned position during use. If the gas is regulated, the burner may go out or imperfect combustion can occur.



• Leave the top plate open while the griller is in use. Closed top plate during use may result in imperfect combustion or failure of the appliance.



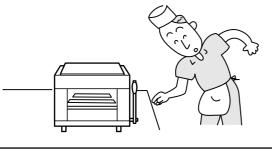
• Do not use this appliance in a place subjected to strong wind or the air blown from an air conditioner.

Failure to observe this caution could result in failure or malfunction.

## THINGS YOU NEED TO PAY ATTENTION

#### This appliance is for commercial use

• This appliance is for commercial use. Do not use for dosmetic purpose.



• Do not cover the griller with towel or newspaper after use.

• In case of change of user, be sure to let the new user to read this Manual and understand the contents thoroughly before use.

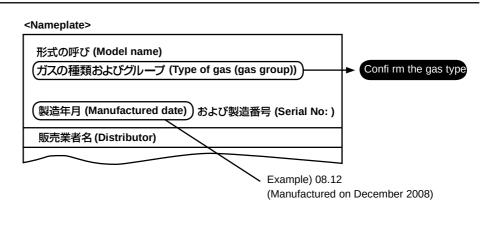


# **2** BEFORE USING THE GRILLER

• Preparation Before Use

### Check the type of gas supplied

• Ensure that the type of gas (gas group) supplied is same as the one mentioned on the nameplate of the appliance.



### Gas connection and installation

#### Gas valve

- Prepare a dedicated gas valve for this appliance.
- If there is no gas valve in the installation location or the gas valve is not appropriate, the gas valve needs to be newly installed, relocated or replaced. Consult your dealer or gas operator.

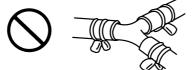
#### Gas connection

- The connection port diameter is ø9.5mm hose end.
  - / RGP-46: Natural gas \ Gas other than LP gas:
  - ø13mm hose end

### RGP-46SV

For LP gas: ø9.5mm hose end For natural gas: ø13mm hose end

- Use a gas rubber hose and make it shorter as much as possible (up to 2m with reasonable margin) to avoid twist or bend. Do not place the rubber hose under the griller. Avoid contact between hose and the griller.
- Push the rubber hose onto the fitting up to the red line and secure it with a hose clamp.
- Do not connect additional rubber hose or branch out the hose.



- Use a gas rubber hose only. Never use any vinyl hose. (Vinyl hose is not resilient and vulnerable to heat.) The hose with any crack or loose connection problem must be replaced with new one.
- When a fuse cock is used, select the one appropriate for the gas type and gas amount to be used.
- Gas pipe work requires specialist qualifications and expertise. Consult your dealer.
- Gas connecting screw of 15A (R1/2) is available by removing the hose end of the griller.

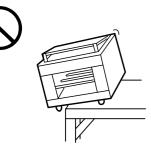
#### Installation

• Rectify the shaky griller by adjusting the legs at four corners on the bottom to ensure the level installation.

### Installation location

#### Stable, level location

Do not use this appliance in any unstable or windy location.



# Location without a risk of falling object

Do not use this appliance in a location with a risk of



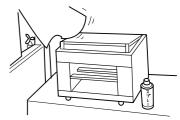
falling object such as under a shelf. The object fallen on top of it may burn and cause fire.



# Location without flammable object such as curtain and spray can



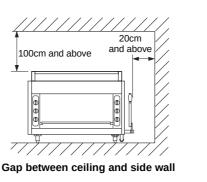
Do not use this appliance near curtain or flammable object. These objects may catch fire and cause fire damage.

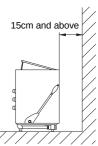


- Install the appliance in a location with low humidity to ensure durability.
- Always ensure the ventilation (air inlet/exhaust) of the place where this appliance is used, and do not block the ventilation with any object. Be sure to maintain good ventilation while in use. Using this appliance in a closed location for a long time may cause imperfect combustion due to low oxygen level and, which can result in carbon monoxide poisoning.

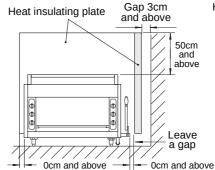
# Safety distance to combustible object and fi re prevention measures for the surroundings

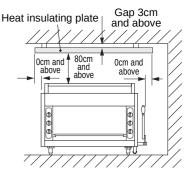
- Be sure to observe the precautions on installation to ensure compliance with the Fire Prevention Ordinance. Insufficient clearance around the appliance may result in fire. Even if an inflammable wall is covered with the object such as stainless steel plate, it is necessary to maintain the same distance as required for combustible objects.
- Do not refurbish the appliance's surroundings after the installation (such as enclosing the appliance, installation of hanging shelf). Such a refurbishment may not be compatible with the installation standards or cause imperfect combustion or fire.
- If the wall around the appliance is flammable (such as wooden wall), be sure to keep a distance of at least 20cm, 15cm and 100cm for sides, rear and top respectively.
- If the distance of at least 20cm (sides), 15cm (rear) and 100cm (top) is unavailable between the appliance and flammable wall, installation of a heat insulating plate is required as shown in the illustrations on the right.





nd side wall Gap between back wall side





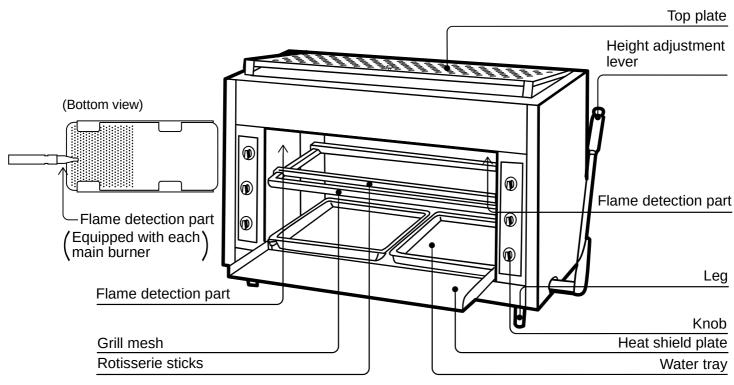
#### \* Heat insulating plate

Material	Thickness	Caution
Steel plate	0.6cm and above	Ensure a space at least 3cm and provide adequate reinforcement to prevent
Stainless steel plate	0.6cm and above	reinforcement to prevent harmful deformation.

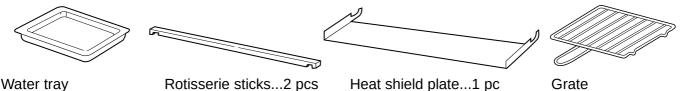
### • Name of Each Parts

#### Main unit

(RGP-46SV)



#### Accessories



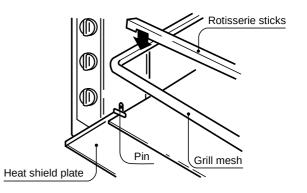
- Water tray
  - RGP-43SV...1 pc RGP-46SV...2 pcs

Installation of parts

#### Remove the papers/packaging materials and install the appliance correctly.

#### Installation of parts

- Place the rotisserie sticks properly on the grill frame. (The grooves on the rotisserie stick should be engaged with the grill frame to prevent the rotisserie sticks from coming off of the frame.)
- Be sure to attach the heat shield plate to the front side of the griller. (The heat shield plate should be attached by engaging it with the pins to prevent it from coming off.)



RGP-43SV...1 pc RGP-46SV...2 pcs

# **3 HOW TO USE**

### • Preparation and Verifi cation Before Use

#### Verifi cation

#### When using this appliance for the first time

- Wipe the main unit with a clean cloth.
- Wash the grate, heat shield plate, rotisserie sticks and water tray using neutral detergent and then wipe them with a clean cloth.
- No flammable object such as paper, plastic, oil and spray can is placed near the appliance.
- The rubber hose is not cracked, excessively bent or in contact with the griller.

#### Preparation

- Make sure that the burner control knob is at the "OFF" position and then fully turn on the gas valve.
- Fill the water tray with water to approximately half level.
- Open the top plate.

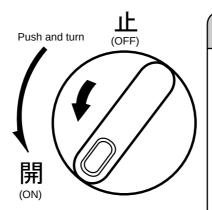


• Pull out the heat shield plate towards you.

### • How To Use

### **1** Ignition

 Push the burner control knob and slowly turn counterclockwise (towards ON direction) until it stops.



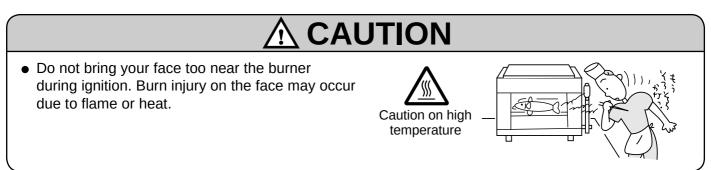
• A click sounds and the pilot burner is ignited. Keep the knob pushed in and turned for a few seconds until the main burner is ignited.

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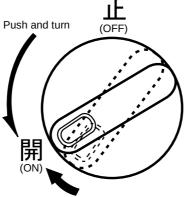
- If the griller is used without filling the water tray with water, the oil and fat deposited on the water tray may catch fire. Be sure to fill the water tray with water to approximately half level before use.
- During use, make sure from time to time that the water tray is filled with water without a lot of oil and fat deposited. If the oil or fat deposited on the tray starts splashing, be sure to replace water on the tray to remove oil and fat. If the water tray is used without replacing water, the splashed oil and fat may catch fire. Caution should be exercised during water replacement as the water tray may be very hot.
- Using the griller with its top plate closed may result in failure. Be sure to use it with its top plate open.

## **A** CAUTION

- Ignite the main burners by turning the burner control knobs one by one.
- When the burners are ignited for the first time, the ignition may not be smooth due to the air trapped in the rubber hose. In this case, repeat the ignition operation few times until the air is released. If the ignition attempt fails, turn the burner control knob back to the original position and then make another ignition attempt. Ignition may fail if the knob is turned too fast.



- Release your hand from the burner control knob only after making sure that the main burner has been ignited.
- The burner control knob slightly returns up to "ON" position.

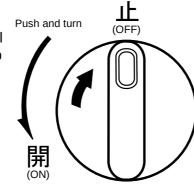


• Make sure that the main burner is burning. If the burner goes out, it means

the knob was not kept pushed in and turned long enough. Repeat the ignition operation and hold the knob longer.

### 2 Extinguishment

- Turn the burner control knob clockwise fully (up to the "OFF" position).
- Make sure that the main burner has been extinguished.



#### Re-ignition

- Slowly turn the burner control knob counterclockwise (towards ON direction) until it stops.
- When re-igniting immediately after extinguishing, wait for about 5 seconds before the next ignition attempt.

### 3 After use

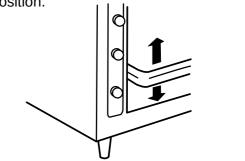
- Make sure that the burner control knob is at the "OFF" position and shut off the gas valve fully.
- Do not cover the griller with towel or newspaper.

#### Flame control

• Be sure to keep the burner control knob at the fully turned position during use.

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 In case of low heat grill, the flame can be flexibly controlled with the burner control knob but the radiation effect will substantially be lost once the gas is regulated. To control the heat, adjust the grill height with the height adjustment lever while maintaining the burner control knob at fully turned position.

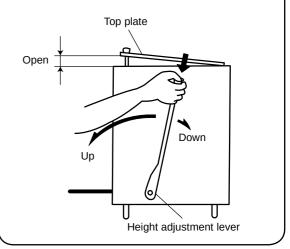


#### Height adjustment lever and top plate

• The grill height can be adjusted to your preference with the height adjustment lever. Adjust the grill height according to the type and size of the ingredients to be grilled.

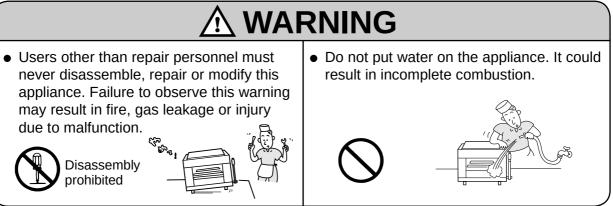
You may change the grill surface height by moving the lever back and forth while pressing the top button. Lock the lever at your desired grill height.

• Keep the top plate open while in use as shown in the illustration.



### • Daily Inspection and Cleaning

- First of all, make sure that:
- the gas valve is shut off; and
- the griller has been cooled down.



#### Inspection

- Check if a gas rubber hose is used and connected to the griller as well as the gas valve properly up to the red line.
- Check for gas leakage from the gas connection from time to time using soap water, etc.

1

2

- Check if any combustible object such as paper, plastic and spray can is placed near the appliance.
- Check if a lot of oil and fat is deposited on the water tray from time to time. If the oil or fat deposited on the tray splashes during use, replace the water on the tray.

Usable tools	<ul> <li>Neutral kitchen detergent</li> </ul>	<ul> <li>Soft cloth</li> </ul>	<ul> <li>Sponge</li> </ul>
Unusable tools	<ul> <li>Acidic detergent, alkaline detered</li> <li>Cleanser (Scrubbing powder)</li> <li>Alcohol, thinner, benzene</li> <li>Metal brush, Nylon brush, metal</li> </ul>		

A caution label containing safety information is pasted on the main unit. If the label is dirty and unreadable, wipe the appliance with a soft cloth and watch out for the label when cleaning. If the label is peeled off or unreadable, contact your dealer or any Rinnai office for repurchase and re-paste of the label.

#### Main unit, grill mesh

• Wipe well with a dry cloth. In case of stubborn dirt, clean with a cloth dampened with neutral detergent solution, wipe off the detergent adequately and then wipe with a dry cloth. Damage may be promoted if the dirt is left untreated.

#### Flame failure device (Flame detection part)

• Wipe off the dirt on the flame detection part with a dry cloth while paying attention not to damage the main burner.

#### Grate, water tray, heat shield plate, rotisserie sticks

- Clean the dirt with neutral detergent and wipe off the water well with a dry cloth.
- Reattach them to the main unit after cleaning.
- About consumable parts Contact your dealer or any Rinnai offi ce for purchase of consumable parts. Grate, water tray, heat shield plate, rotisserie sticks
- You may purchase grate, water tray, heat shield plate and rotisserie sticks if any of these parts is deformed or damaged to the extent that the use of the griller is likely to be affected.

# **4** TROUBLESHOOTING

### • Fault/Error Identifi cation and Remedy

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If you notice something abnormal while in use, immediately stop using this product and shut off the gas valve.

Symptom	Cause	Action to be taken
The fl ame is not ignited. It is hard to ignite.	• Is the gas valve fully opened?	• Fully open the gas valve.
It is hard to ignite (from pilot burner to main burner) Explosion-like ignition The burner does not turn red when heated.	<ul> <li>Is the gas valve fully opened?</li> <li>Is the fl ame detection part of the fl ame failure device dirty?</li> <li>Is the fl ame holes on the burner clogged?</li> </ul>	<ul> <li>Fully open the gas valve.</li> <li>Clean the fl ame detection part.</li> <li>Clean the clogged fl ame holes on the burner.</li> </ul>
The fl ame goes off while using.	<ul> <li>Is the burner control knob fully opened?</li> <li>Is the gas valve fully opened?</li> <li>Is the fl ame holes on the burner clogged?</li> <li>Is the fl ame detection part of the fl ame failure device dirty?</li> </ul>	<ul> <li>Fully open the burner control knob when using.</li> <li>Fully open the gas valve.</li> <li>Clean the clogged fl ame holes on the burner.</li> <li>Clean the fl ame detection part.</li> </ul>

\* If the problem still persists even after you have checked the above items, stop using the griller immediately and contact your dealer or any Rinnai offi ce.

#### The phenomenon outlined below is not a failure of the appliance.

Symptom	Cause and action
The main burner goes out once the hand is released from the knob after ignition.	• If the burner goes out when the hand is released from the burner control knob, it means the knob was not kept pushed in and turned long enough. Repeat the ignition operation once again. At this time, hold the knob longer and release your hand from the knob slowly.

#### Flame failure device

• Flame failure device is a safety device to shut off the gas automatically in the event the fl ame of the main burner goes out.

Notes

• What to do if the fl ame failure device is activated?

When the	
fl ame goes ou	ıt
while in use	

Turn the burner control knob back to the off position immediately.

To re-ignite the burner

Wait for a while until no gas is suspended around the griller and wipe off the dirt on the fl ame detection part before resuming the use of the griller.

- Ignition may become harder if dirt or foreign objects accumulate on the fl ame failure device (fl ame detection part). Remove the dirt or foreign objects.
- Do not allow any hard object to come into contact with the fl ame detection part. It can cause deformation and may result in ignition problems.

### • Specifi cations

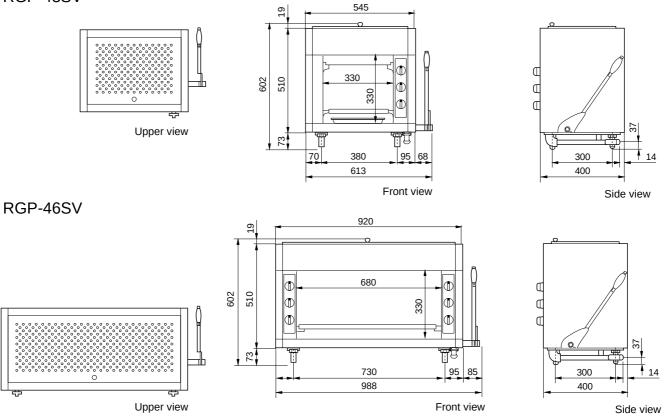
Model name	Infrared Gas Griller (Upper Flame Type)	
Model no.	RGP-43SV	RGP-46SV
Туре	Upper fl ame	
Ignition system	Piezo	
Safety devices	Flame failure device	
Dimension	(W) 613mm x (D) 400mm x (H) 602mm	(W) 988mm x (D) 400mm x (H) 602mm
Weight	23kg	35kg
Accessories	Grate (1 pc), water tray (1 pc), heat shield plate (1 pc), rotisserie sticks (2 pcs), operation manual (1 book), contact list (1 pc)	Grate (2 pcs), water tray (2 pcs), heat shield plate (1 pc), rotisserie sticks (2 pcs), operation manual (1 book), contact list (1 pc)
Gas connection	ø9.5mm gas rubber hose (15A, R1/2)	For natural gas: ø13mm gas rubber hose For LP gas: ø9.5mm gas rubber hose (15A, R1/2)

### • Gas consumption

Gas in use	Gas consumption per hour	
Gas group	RGP-43SV	RGP-46SV
For natural gas	5.47kW/18664.41 BTU	10.9kW/37192.34 BTU
For LP gas	5.74kW/19585.69 BTU	11.5kW/39239.62 BTU

### • External dimensions (Unit: mm)

RGP-43SV



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