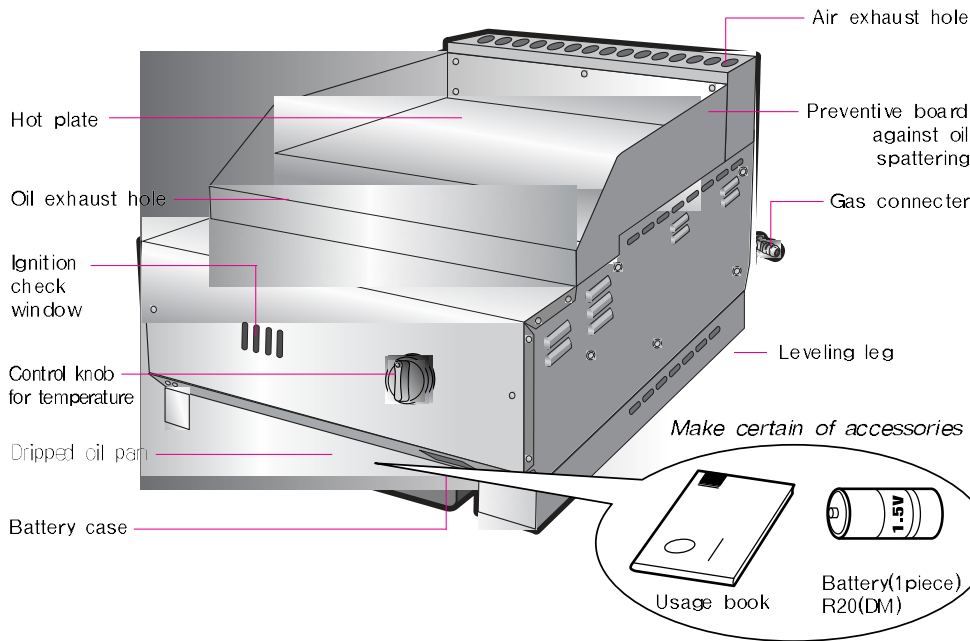


Components & Features

Components



Features

1. Temperature of hot plate is automatically controlled

Temperature of hot plate is kept at the uniform degree of 160°C to 280°C, so you can cook easily.

2. The quality of stainless material

Hot plate is quality of stainless material, so rustproof hygienic and easily cleaned.

3. Directly ignited by continuous spark

You can easily ignite by continuous spark.

4. Safety device for fire extinguishing is attached

In case of something wrong the gas cutoff is operated.

5. Leveling leg

You can keep the horizontality by adjusting it's height.

Product

VENTILATION

Let the ventilation be well operated

FLAMMABLE MATERIAL

Do not put flammable material near unit as wood curtain e.t.c

KEEP THE LEVEL

Solid and flat place is recommended

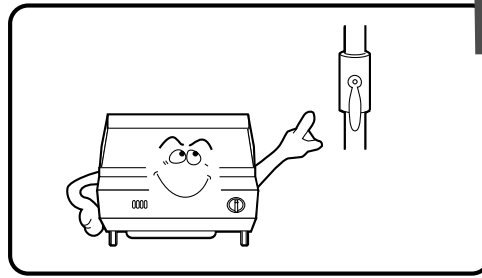
GAS PRESSURE

This product is for low pressure as same as domestic

Product Installation

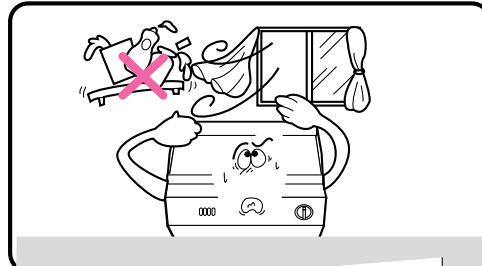
INTERMEDIATE VALVE

Install the intermediate valve near unit



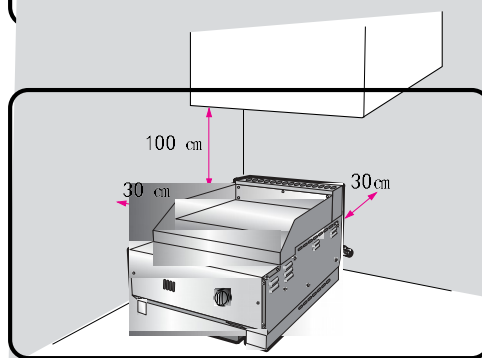
WINDY PLACE

Strong wind might put out the flame



KEEP CLEARANCE FROM THE WALL

Keep the enough clearance between the product and the wall otherwise, please install the insulator

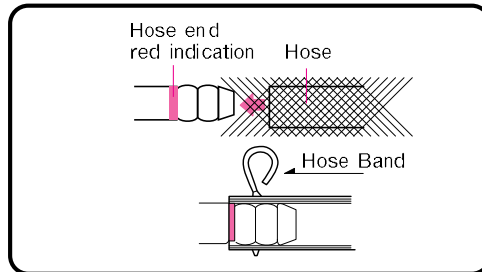


GAS CONNECTION

Request a gas agency or its relevant company for gas connection

Use a proper gas pipe to fit with busing and fasten fully

In case of rubber hose use a 1/2B(15A) of capler



Do not in

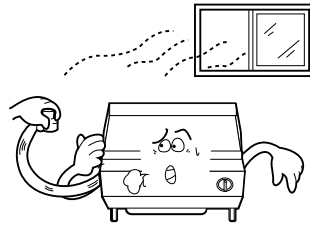
- Do not install the product insert way
It may cause a burn or abnormal flame

- 1) Battery life span
 - It will be around 1year in condition
10times ignition a day
- 2) Battery change
 - You do change the battery
In case of weak sound or long interval
sound of ignition
- 3) Battery change way
 - There is battery case at the right side
button part on the front
 - Case will open if you push the lid and

Check on gas leakage

Smell the surrounding site to confirm a gas leak.

As mercaptan adds to fuel gas, user can easily smell (rotten egg, garlic) the gas leak even if there is a gas of 1/1,000 among air.



The prevention is more important

Please confirm fasten point state of pipe connection or something,

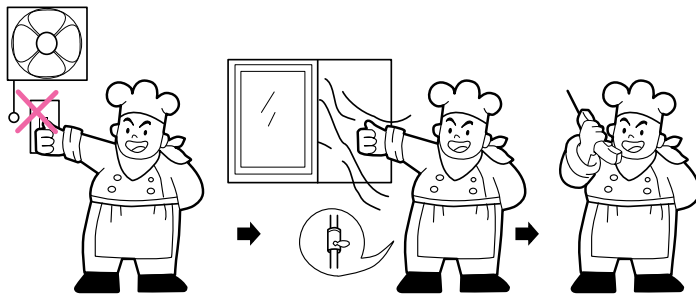
If you are suspicious of connection status, please apply the soapy water to the Intermediate valve.

Apply the soapy water to the intermediate valve to see if there is a gas leak.



■ For gas leak situation, please follow the instructions

- ① Stop the all the action causing the leaked gas to exploded.
- ② Close the valve immediately and open the door to ventilate the surrounding air.
- ③ Contact gas handling specialist and our service center immediately.



• Open the valve on gas cylinder and intermediate

• Turn the temperature control knob follow by pressing it

If it sounds "tattatta" set the temperature degree you want and keep your hands off. (If safety device is operated)

After confirming the ignition through the window take your hands off. (If you take your hands off during confirming flame on the burners, the flame will be failed.)

• When the temperature of hot plate is higher than set temperature, the temperature control knob will be down.

If the hot plate is hotter than set temperature, the ignition can be failed.

In that case set the temperature control knob to the set temperature.



Cautions

Ignition without pre-ignition failed and the knob will be down. At the time of first ignition, the flame will be failed with air. Repeat it many times. The air of each burner will be fixed already to a pre-ignition.

Control of hot plate

Part of external s

an the appliance using a
ergent or hot water and dry it
cloth.

Temperature (on the control knob)	Hot plate (at point of center)	Required time	Cook
160 ° C	Around 160 ° C	about 7 minutes	Pre-heating, warming up
200 ° C	Around 200 ° C	about 11 minutes	fried eggs, roast
250 ° C	Around 250 ° C	about 14 minutes	steak, fried with mixed sea foods and Welsh onion
280 ° C	Around 280 ° C	about 15 minutes	

※All the cook indicated above is just an example, so you'd better adjust the temperature of each cook.

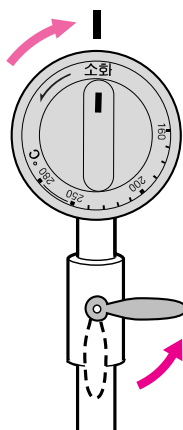
- Hot plate after cooking is very h
attention.
- Remove the scum cleanly after
appliance.
- If the scum is not removed dirt's ca

Extinguishment

- Turn the temperature control knob in the opposite direction of the arrows fully by pressing it.

Be sure of the extinguishment through the ignition check window.

- Close the intermediate valve.



Cautions

- Do not leave the appliance during cooking because the materials on the plate can be cause of fire. Don't use the appliance at the temperature of 160°C to off position.

Cleaning

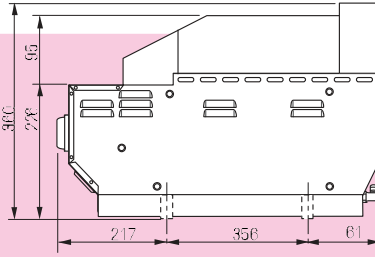
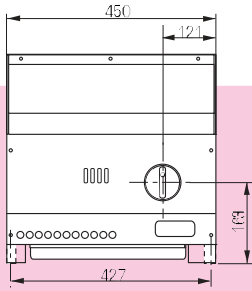
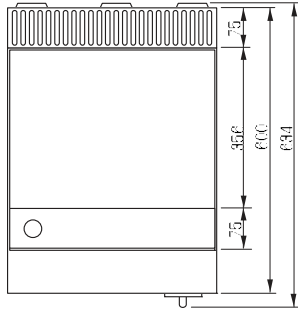
- Clean it by lukewarm water mixed a m
and brushing.

※Cautions

- If you clean the appliance by water be
water is not run over and flow into
appliance.
- The dripped oil pan can contain just 1.2
Be equipped properly for protecting
injury in cleaning for example gloves and

Exterior specifications

Unit : mm



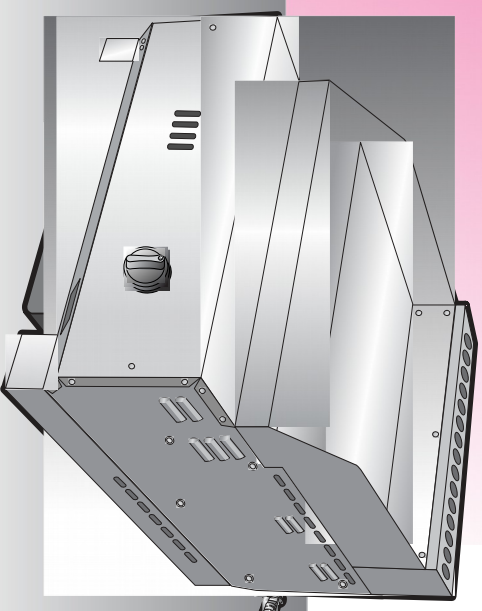
Name of article		Gas griddle
Name of model		RSB-450H
Size	Width	450mm
	Lengt	600mm
	Height	360mm
weight(kg)		22
Total Gas consumption	LP Gas	0.34kg/h
	City Gas	4,100kcal/h
Gas connection		∅ 9.5mm Gas hose
Battery		1.5V R20(DM)

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MANUAL BOOK

Gas Griddle

RSB-450H



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