

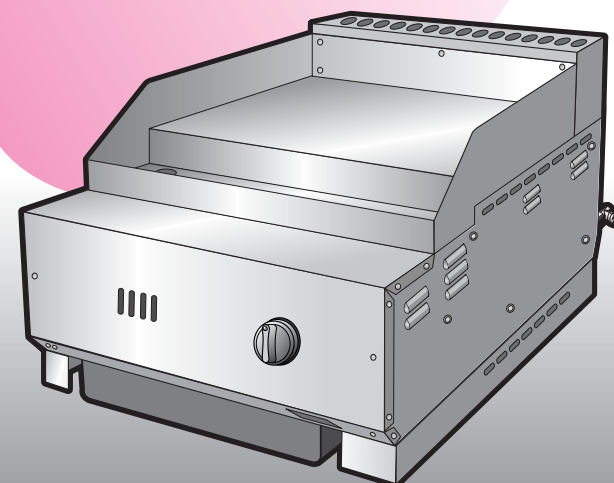
Rinnai

Manual Book

Gas Griddle
RSB-450H

Rinnai

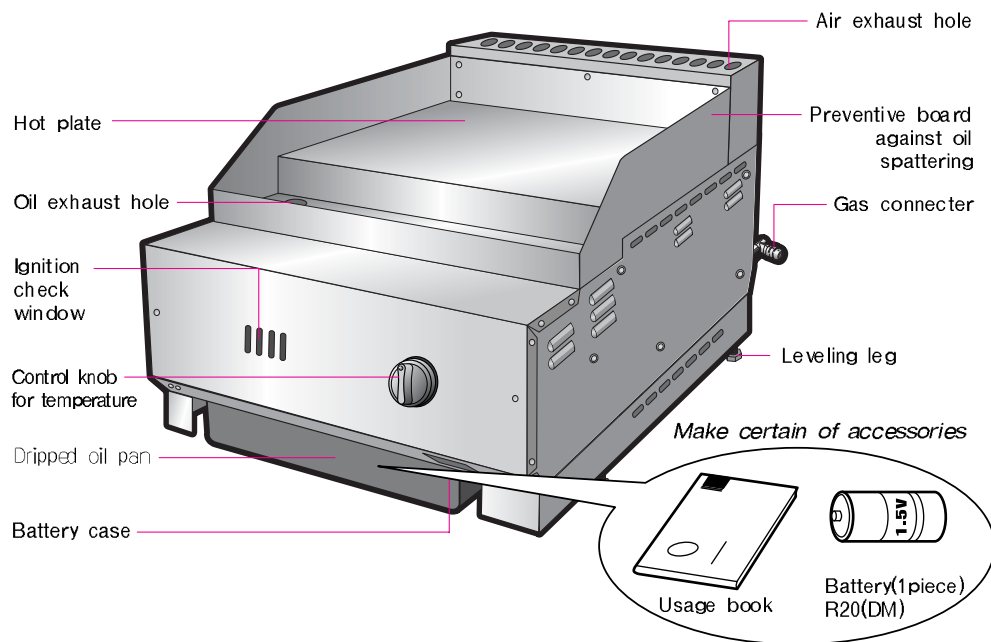
ver. 050214



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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.

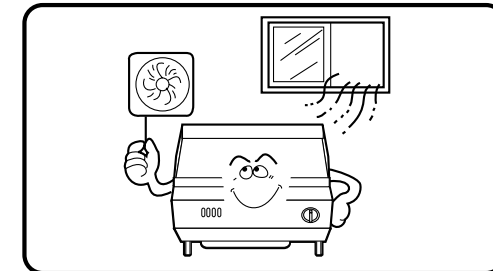
5. Leveling leg

You can keep the horizontality by adjusting it's height

Product Installation

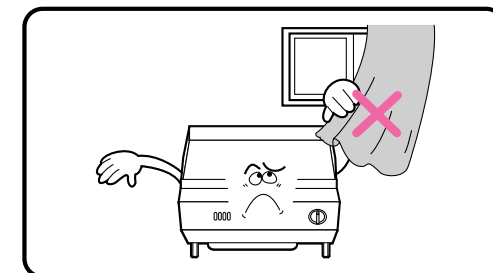
VENTILATION

Let the ventilation be well operated



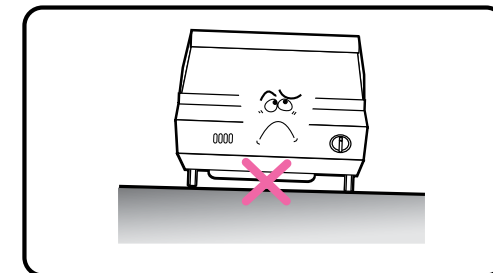
FLAMMABLE MATERIAL

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



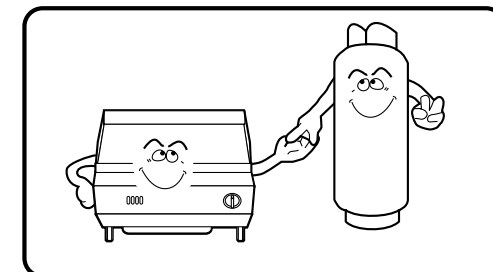
KEEP THE LEVEL

Solid and flat place is recommended



GAS PRESSURE

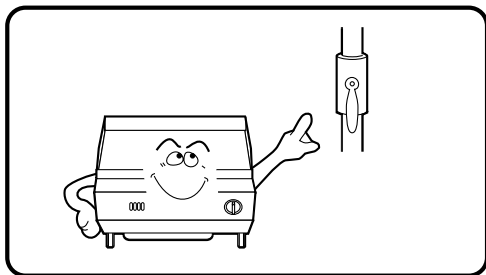
This product is for low pressure as same as domestic



Product Installation

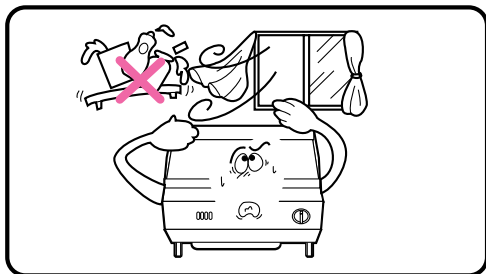
INTERMEDIATE VALVE

Install the intermediate valve near unit



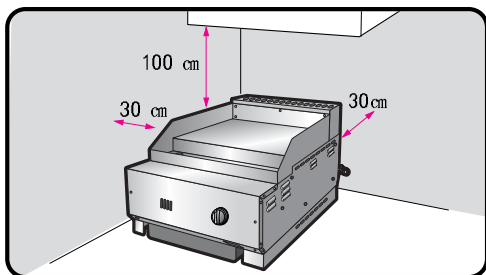
WINDY PLACE

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

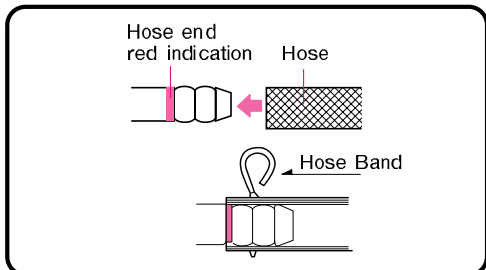


GAS CONNECTION

Request a gas agency or its relevant company for gas connection

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

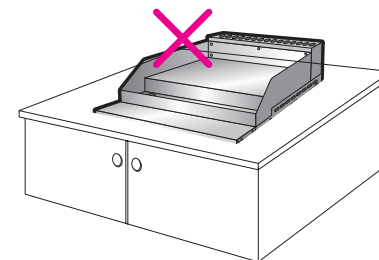
In case of rubber hose, use a 1/2B(15A) of capler



Product Installation

Do not install the insert type

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



Battery

1) Battery life span

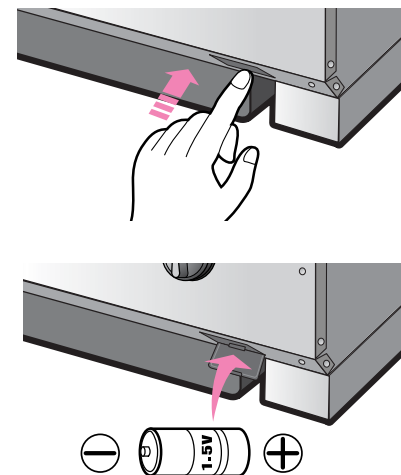
- It will be around 1year in condition
10times ignition a day

2) Battery change

- You do change the battery
In case of weak sound or long interval
sound of ignition

3) Battery change way

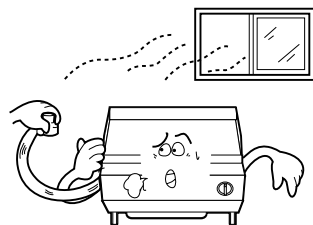
- There is battery case at the hight side
button part on the front
- Case will open if you push the lid and pull



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, garlick) 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.

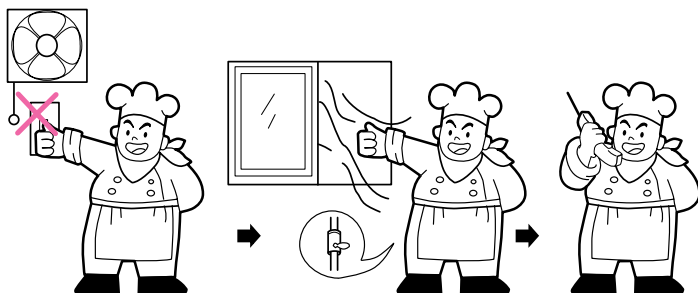
If you are suspicious of connection status, please apply the soapy water to the Intermediate valve.

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



■ For gas leak situation, please follow the instructions

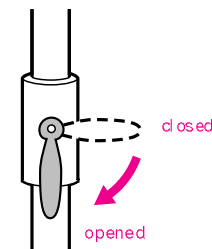
- ① Stop the all the action causing the leaked gas to exploded.
- ② Close the valve immediately and open the door to ventilate the surrounding air.
- ③ Contact gas handling specilaizer and our service center immediately.



How to use

Open the valve

- Open the valve on gas chllinder and intermediate valve.

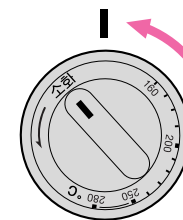


Ignition

- Turn the temperature control knob following the arrows by pressing it.

If it sounds "tattatta" set the temperature at the degree you want and keep your hands on it till the safety device is operated.

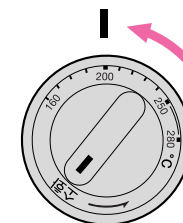
After confirming the ignition throught the ignition check window take your hands off.(If you take your hands off during confirming flame on the burners the ignition can be failed.)



- When the temperature of hot plate does not cool down.

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

In that case set the temperature control knob at 280°C.



Cautions

Ignition without pressing the temperature control knob can be failed and the knob is easy to be broken.

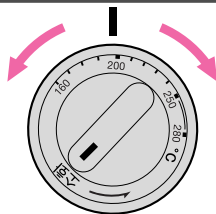
At the time of first trial the ignition may fail as the gas pipe filled with air.

Repeat it many times until the air is exhausted from the gas pipe. The air of each burner don't be regulated additionally as they are fixed already to a proper level.

How to use

Control of hot plate

- Set temperature to the degree you want indicated on the temperature control knob.



The time required to be heated.(as of the first ignition)

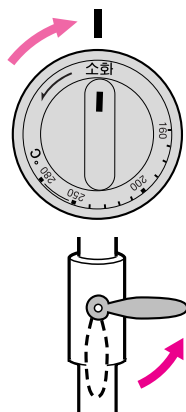
Temperature (on the control knob)	Hot plate (at point of center)	Required time	Cook
160 ° C	Around 160 ° C	about 7 minutes	Pre-heating, warming up
200 ° C	Around 200 ° C	about 11 minutes	fried eggs, toast
250 ° C	Around 250 ° C	about 14 minutes	steak, fried with mixed sea foods and Welsh onion
280 °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

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.

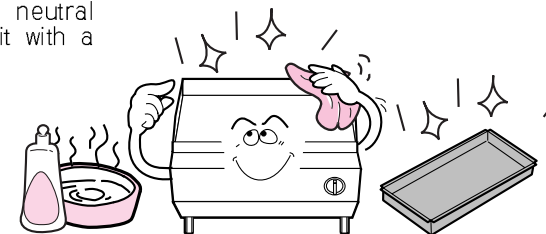
Cautions

- 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.

How to maintain

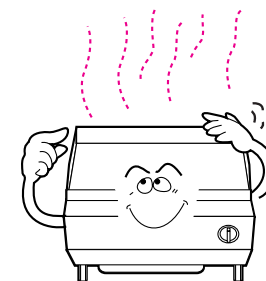
Part of external surface and dripped oil pan

- Clean the appliance using a neutral detergent or hot water and dry it with a soft cloth.



Hot plate

- Hot plate after cooking is very hot, so pay attention.
- Remove the scum cleanly after cooling the appliance.
- If the scum is not removed dirt can be stuck on cooking materials.
- If you cleaned the appliance by water dry it with a soft cloth and heat it for about 10 minutes at 200°C.

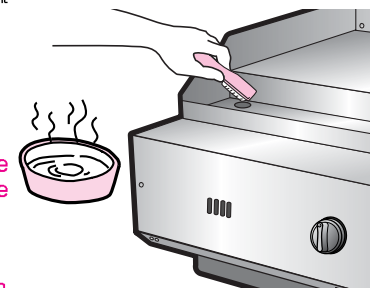


Cleaning inside of hot plate

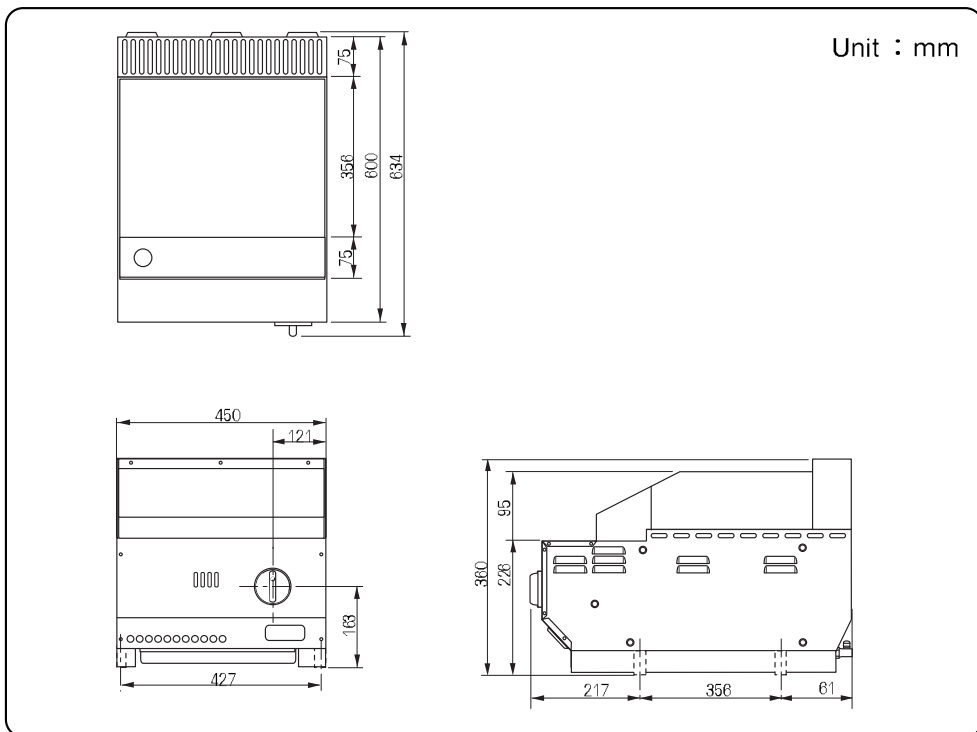
- Clean it by lukewarm water mixed a neutral detergent and brushing.

※ Cautions

- If you clean the appliance by water be careful that the water is not run over and flow into inside of the appliance.
 - The dripped oil pan can contain just 1.2 l (1,200cc).
- Be equipped properly for protecting yourself from injury in cleaning for example gloves and glasses.



Exterior specifications



MEMO

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		ø 9.5mm Gas hose
Battery		1.5V R20(DM)