

Rinnai

GAS BUILT IN HOB INSTRUCTION MANUAL

Model No. **RB-27F/27GF/37F/37GF**

ガス供給が安全なガス



- Rinnai built in hob are meticulously designed to meet your requirements.
- To maintain your built in hob in optimum condition, please read this manual carefully before use.
- Please operate correctly, and preserve this manual with care.

Item	Page
1. Confirmation of built in hob specifications.....	1
2. Structure and parts name..	1
3. Product features.....	3
4. Installation Notes.....	3
a. Installation safety distance	
b. Opening dimension	
c. Assembling method and notes	
d. Gas pipe installation	
e. Installation site	
5. Operation method.....	6
a. Ignition operation	
b. Flame out operation	
c. Governor function	
6. Attention.....	7
a. Special notes	
b. Ventilation notes	
c. Fire prevention	
d. Gas leak prevention and countermeasures	
7. Daily inspection and maintenance.....	9
8. Easy repair.....	10

For domestic use

1. Confirmation of built in hob specifications

Product name	Please refer to name plate	
Type		
Weight (kg)		
Dimension (mm)		
Full burner consumption (kg/h)		
Heat efficiency		
Gas pipe diameter (mm)	ø 9.5	
Single consumption (kg/h)	RS-27F	L:142 R:142
	RS-27CF	
	RS-37F	L:142 R:142 S:142
	RS-37CF	

The name plate on inner side of gas stove indicates the model no., Production no., dimension, gas type, gas pressure, gas consumption, gas pipe diameter, weight, heat efficiency, etc..

品名	竈具
型號	RS-27CF
規格	450x450x110
重量	5.5kg
淨重	5.0kg
毛重	5.5kg
包裝尺寸	450x450x110
生產日期	2014.08.01
備註	
製造商	瑞興
製造廠	瑞興
製造廠地址	台灣台北市
製造廠電話	02-2611-1111
製造廠傳真	02-2611-1111
製造廠網址	http://www.ruixing.com.tw
製造廠E-mail	sales@ruixing.com.tw
製造廠營業時間	星期一至五 09:00-18:00
製造廠服務熱線	02-2611-1111
製造廠服務時間	星期一至五 09:00-18:00
製造廠服務地點	台灣台北市
製造廠服務電話	02-2611-1111
製造廠服務傳真	02-2611-1111
製造廠服務網址	http://www.ruixing.com.tw
製造廠服務E-mail	sales@ruixing.com.tw
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製造廠服務網址	http://www.ruixing.com.tw
製造廠服務E-mail	sales@ruixing.com.tw

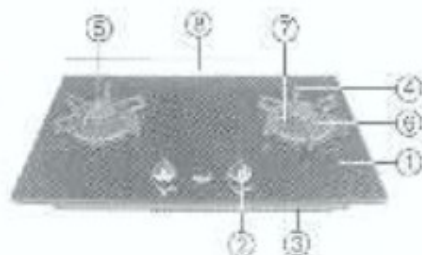
Glass thickness = 10mm

- Please confirm gas type and gas pressure before use. Use only the gas type specified on name plate.
- Flame combustion best performed under standard gas pressure. Please do not change gas pressure. Product life apt to shorten and accidents may occur when used with high gas pressure.

Gas type	Description	Standard gas pressure
LPG	Tanked LP gas	280±20mmHg

2. Structure and parts name

1. Glass top plate series

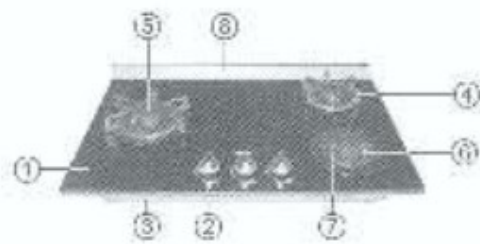


- Top plate
- Switch knob
- Main body
- Burner support (set)
- Burner head
- Electrode
- Thermocouple assy
- Suction shade

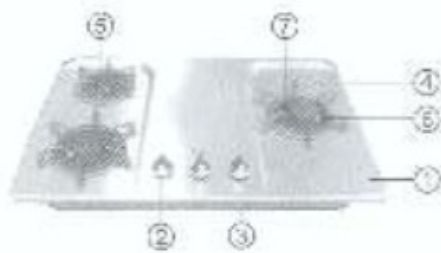
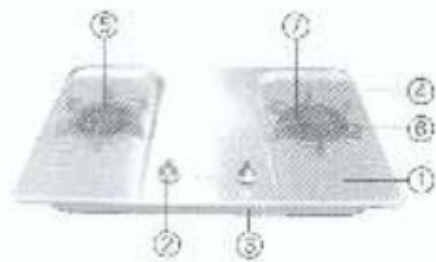
Ⓜ: China wok auxiliary burner support (refer to actual item).

(Illustration for reference only. The actual item may vary).





2. Stainless steel top plate series



3. Product features

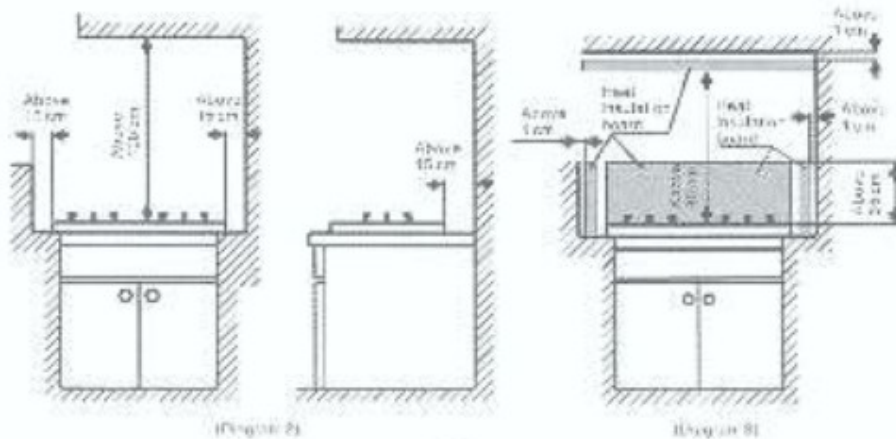
1. Specially designed strong burner, prevents build up of residue.
2. Stage heat control, suitable for various cooking methods.
3. Super energy saving design conforms to national energy conservation mark, with heat efficiency reaching above 50%.
4. Suitable for all kinds of Chinese cooking.
5. Extinguish safety device installed. If flames extinguish due to wind or overflow, the device will automatically cut off gas.
6. Two-stage ignition safety device prevents children from turning on the stove by accident.
7. Stainless steel top plate(SUS430): specially polished for aesthetic look and convenient cleaning.
Glass top plate: tempered glass provides resistance to high heat.
8. Quick ignition: quick ignition device installed to shorten ignition time.

4. Installation notes

a. Installation safety distance

In case installation site consists of flammable materials such as wood or plastic:

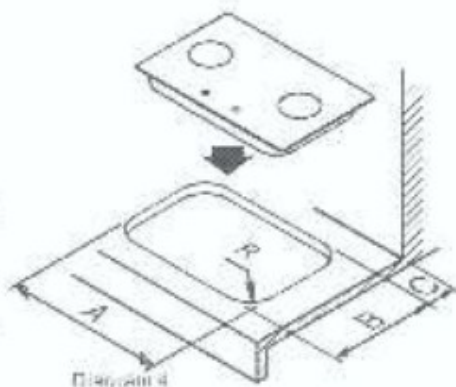
1. Distance between gas built-in hob and flammable material (or stainless steel) must be above 15cm. As for flammable decorations or hangings above the gas built-in hob safety distance must be above 100 cm (see diagram 2).
2. If safety distance can not be reached, please install heat insulation board for safety (see diagram 3).
3. If height of kitchen counter (flammable material) is higher than gas built-in hob top plate, please install insulation board (see diagram 3).



b. Opening dimension

Kitchen counter opening dimension

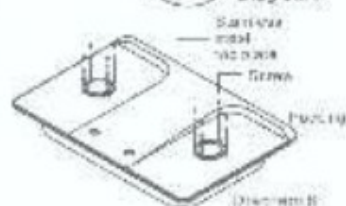
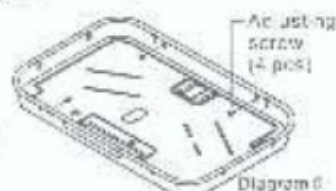
Model no.	A	B	Depth	R
RB-27F	220	150	75	65
RB-27E				
RB-27CF				
RB-27DF				



c. Assembling method and notes

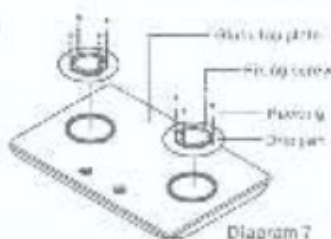
Stainless steel gas built in hob assembling method

1. Place built in hob into opening (see diagram 4).
2. Adjust position of built in hob, and fix with adjusting screws (see diagram 5).
3. Place stainless steel top plate on top of main body, adjust position, and fix with screws and packing (enclosed in screw pack, see diagram 6).
4. Place burner ring, cover, burner support, switch knob accordingly into correct position.
5. Battery: install from bottom of main body. Battery must be installed correctly to enable ignition discharge.



Glass built in hob assembling method

1. Place built in hob into opening (see diagram 4).
2. Adjust position of built in hob, and fix with adjusting screws (see diagram 5).
3. Place glass top plate on top of main body, adjust position, and place J-rip part. Then, fix with screws and packing (see diagram 7).
4. Place burner ring, cover, burner support, switch knob accordingly into correct position.
5. Battery: install from bottom of main body. Battery must be installed correctly to enable ignition discharge.



Notes

- Top plate: must be fixed onto main body with screws, otherwise may result in instability.
- Burner support: if not placed correctly into opening on top plate during assembly, may result in instability.
- Burner heads: if not assembled correctly, will cause abnormal flame combustion and reverse spark.
- China wok auxiliary support: optional to provide stability.

d. Gas pipe installation

1. Do not use PVC pipes. Use only oil proof, heat proof gas pipes.
2. Do not bend gas pipe during installation. Pipe length should not exceed 2m.
3. Do not allow pipe to come into contact with (touch) in hub main body or pass under built-in hob to avoid melting from high heat.
4. Attach fixing ring onto gas pipe, and connect gas pipe onto gas connector until pipe reaches the red line. Fasten with fixing ring.
5. Leakage test - apply neutral detergent (soap water) onto connector, turn on the gas. If bubbles appear, it means there is leakage. Testing with fire is strictly forbidden.
6. Do not share one gas tank (regulator) between any other gas appliances (do not use tee fitting for gas connection).





e. Installation site

1. No strong wind.
2. No probable danger of falling shelves and objects.
3. Do not install below resin material lighting (resin may deform under high heat).
4. Do not install near water facilities.




5. Operation method

A. Ignition operation

1.  Make sure switch knob is turned upwards (as shown in diagram).
2.  Press knob down, do not let go, turn anti-clockwise to ignition position (as shown in diagram). When flames appear, let go of knob.
3. If flames fail to ignite, try pressing longer on knob.
4. Upon using for the first time, or if built in hob has not been used for a long time, ignition may take longer because piping is filled with air.
5. Rotate knob to the corresponding flame level you need.

b. Flame out operation

1.  To put out the flame, turn knob clockwise back to "●" position (as shown in diagram). Flames will go out immediately.
2. After use, remember to cut off the gas to prevent gas leakage and fire breakouts.

c. Governor function

1. Blue flames: normal.
Red flames: insufficient air.
Lift fire: Too much air.



Sufficient air
(Blue flames)



Insufficient air
(Red flames)



Too much air
(Lift fire)

2. To mend the problem of red flames or lift fire, adjust governor inside.

Notes: There are three types of governors available:

1. Type 1 (adjustable)
2. Type 2 (fixed)
3. No governor type.



Type 1



Type 2

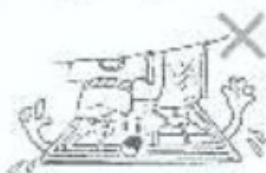


Type 3

6. Attention

a. Special notes

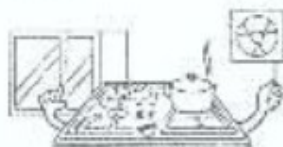
1. Use only the gas type specified on name plate.
2. Do not use built-in hob for purposes other than cooking, such as clothes drying etc...
3. Do not cover burner support with iron sheet or stone slate during use. This will affect heat dissipation, causing spare parts to burn-out and lead to fire breakouts.



4. To avoid accidents, do not substitute our spare parts and accessories with other brands.
5. Diameter of cookware must not exceed 28 cm, weight of cookware must not exceed 15kg, or failures may occur.
6. Do not bash surface of gas stove. This may cause top plate to deform and fracture.

b. Ventilation notes

1. If using built-in hob for a long time, please open windows or turn on ventilation system to allow air circulation (bad air circulation will cause oxygen level to decrease, and may lead to carbon monoxide poisoning).



c. Fire prevention

1. Do not leave gas stove unattended during use.
2. Do not place flammable items such as curtains around gas stove.
3. Do not place flammable materials such as oil, cloth, paper, etc. around or above gas built-in hob.



d. Gas leak prevention and countermeasures

1. Use only certified rubber piping. Ordinary piping is strictly forbidden (no resilience and not heat proof).
2. Check rubber piping regularly. If signs of ageing, fracture, or slackness are found, please replace immediately.



3. Please check flame during use at all times.
4. Use soap water to check for gas leakage.
5. After use or before going to bed, check gas built in hob and gas tank are properly turned off.
6. In case of gas leakage, stop using immediately, turn off gas, and open windows to allow air circulation. Contact our service center instantly.
7. If gas leakage occurs, do not turn on ventilation system or other electrical appliances.



8. In case of gas poisoning, turn off gas immediately and open windows. Allow patient plenty of fresh air and send to hospital for treatment.



7. Daily inspection and maintenance

Reminder

- 1 Prior to inspection and maintenance, confirm gas is turned off and stove has cooled down.
- 2 During inspection and maintenance, if abnormalities are found, please contact our service center immediately.
- 3 **For inspection items not listed below, especially services that include safety device and gas piping, please contact our service center.**

Daily inspection

	Inspection item
1	Are gas pipe and stove connector fitted properly at the red line? Is piping burned-out, corroded, or aged?
2	Are there flammable materials placed around built-in hob (oil, paper, cloth, wood, etc.)?
3	Are burner head and pan support placed correctly?
4	Is there oil buildup in gap between burner head and pan support?
5	Is lip of thermocouple covered in oil?
6	Is lip of electrode covered in foreign matter?

Cleaning and maintenance

Item	Description
1 Top plate, main body, pan support, suction shade dirty	Wipe clean with neutral detergent, then wipe with dry cloth.
2 Burner head maintenance	If fire vent is blocked by oil residue or flames are abnormal, scrub burner head with copper brush and rinse with water. Then wipe dry to prevent water from flowing back into piping.
3 Electrode	If residue on electrode is causing abnormal ignition, wipe clean with dry cloth.
4 Auto extinguish safety device	Do not brush with hard brushes. If water overflows, wipe clean immediately, otherwise auto extinguish safety device may not function properly.
5 Burner head seriously blocked or damaged	Replace immediately, along with other damaged spare parts.
6 Plastic parts or coated surfaces	Cleaning with strong detergents or stain removers will cause lettering and coating to fade.

Not using buff in hob for a long time

1. Please block gas pipe (such as entrance to pipe connector) to prevent blockage caused by foreign matter.
2. Clear away all residues, and cover with plastic bag to prevent dust and foreign matter from entering.
3. Pack into box and store in a dry location.



If product is dismantled, please reassemble correctly after maintenance.

8. Easy repair

*If failure occurs, please refer to easy repair chart.

If problem can not be solved, please contact our service center immediately.

Cause \ Problem												Remedy	
	Unable to ignite or difficult to ignite	Lead to door not go out	Difficult to light	Excessive flame	Orange-yellow flame	Abnormal noise	Abnormal odor	Abnormal odor	Abnormal odor	Abnormal odor	Abnormal odor		Abnormal odor
Gas not turned on or insufficient gas	▲												Turn on stove, then open gas tank
LRG almost closed	▲												Reset gas tank
Air in rubber piping	▲												Remove air, restart if successful
Inappropriate gas pressure	Too low	▲											Adjust gas pressure
	Too high	▲											
Rubber piping bent	▲												Straighten piping
Electrode dirty	▲												Wipe clean with dry cloth, or clear away residue (or wipe off water droplets)
Inlet vent or air vent blocked	▲												Install correctly
Burner head and gas supply inlet not correctly	▲												Install correctly
Ignition operation incorrect	▲												Operate correctly
Air regulation incorrect													Adjust air amount correctly
Switch knob stuck													Check and adjust
Igniter high tension cable not connected	▲												Connect high tension cable to electrode
Incorrect gas type	▲												Check and change
Inappropriate ignition operation	▲												See "Ignition operation" in press folder on switch knob
Igniter device failure	▲												Check and replace
Safety device (thermocouple) actuation													
Safety device (thermocouple) failure													