

# Rinnai



## GAS RICE COOKER



### INSTALLATION AND OPERATING INSTRUCTIONS



### MODEL RER-55AS



#### FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

#### WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

#### TO PURCHASER

CONTACT YOUR LOCAL GAS SUPPLIER AND ASK INSTRUCTIONS IN THE EVENT THE USER SMELLS GAS. THIS INFORMATION SHOULD BE POSTED IN A PROMINENT LOCATION.

INSTALLER MUST LEAVE THIS MANUAL WITH UNIT AFTER INSTALLATION, CONSUMER TO RETAIN FOR FUTURE REFERENCE.

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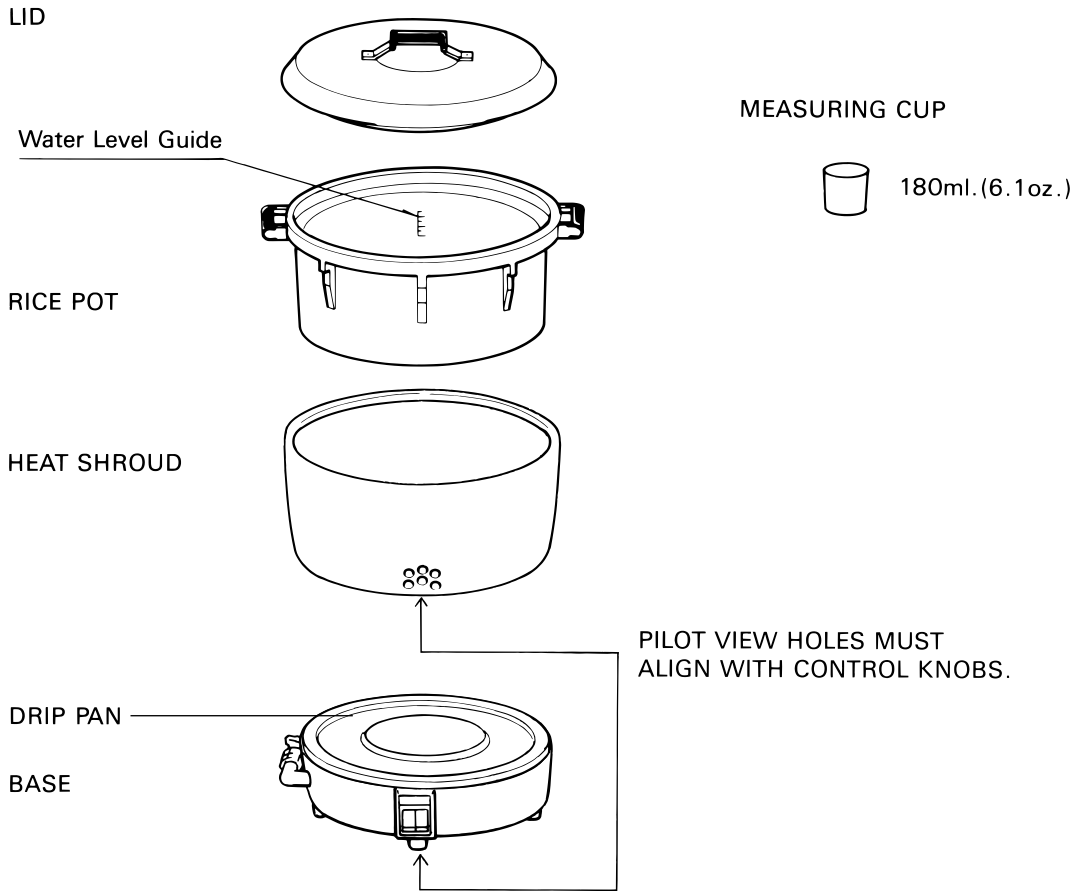
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# GENERAL INFORMATIONS

## 1. NAME OF PARTS



## 2. SPECIFICATIONS

TYPE	Gas Rice Cooker	
MODEL	RER-55AS	
DIMENSIONS	Height	18"
	Width	23 7/16"
	Depth	18 15/16"
WEIGHT (Net.)	34.0 LBS.	
RICE CAPACITY	Cups	25 – 55
GAS CONNECTION	1/2" NPT Female	
SAFETY DEVICE	Flame Failure Safety Device	
INPUT RATING	NAT gas 35,000 BTU/h (10.25kW). LP gas 34,000 BTU/h (9.96kW)	
CERTIFICATION	Canadian Standards Association	
CERTIFICATION	NSF International	

# INSTALLATION INSTRUCTIONS

## 1. NOTICE

1. Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2.
2. This rice cooker is designed either for use with Natural Gas or L.P.Gas. Make sure that type of gas to be supplied to this cooker matches to that shown in the rating plate in the unit.
3. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.
5. **NOTICE TO GAS SUPPLIERS:** The following must be followed to check the proper operation of the Safety Valve:
  1. Remove Pot, Heat Shroud and Drip Tray.
  2. Push Ignition Knob down until it clicks and hold knob down for approximately 10 seconds.
  3. Release Ignition Knob-pilot should be lit. If pilot is not lit, repeat step 2.
  4. The Simmer Knob will remain down.
  5. Pull Simmer Knob up and listen carefully for a faint metallic click sound (approximately 60-180 seconds). This click sound is the Safety Valve dropping out and signifies proper operation of Safety Valve.

**NOTE:** The Pilot Valve does not have a means to stop the flow of gas other than the manual valve outside the unit or the Simmer Knob.
6. Gas piping shall not be located in the flue gas passageways.
7. Gas cylinder connection device must conform to UL 2061 Standard for Adapters and Cylindrical Connection Devices for Portable LP-Gas Cylinder Assemblies.
8. Use collar for cylinders in excess of 2-1/2 pounds water capacity.

California Proposition 65 lists chemical substances known to the state to cause, cancer, birth defects, death, serious illness or other reproductive harm. This product may contain such substances, be their origin from fuel combustion (gas, oil) or components of the product itself.

## 2. LOCATION AND CLEARANCES

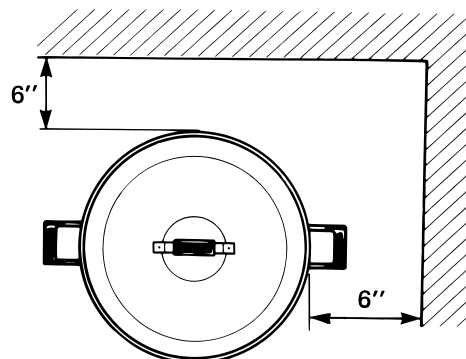
### LOCATION

1. Keep the appliance area free and clear from combustible materials, gasoline and other flammable vapors and liquids.
2. Locate this rice cooker in a well ventilated place. Do not block or cover the opening between the shroud and pot. **DO NOT OBSTRUCT FLOW OF COMBUSTION AND VENTILATION AIR.**
3. Provide adequate clearance for air openings into the combustion chamber.

### CLEARANCES

Minimum clearances from combustible materials are as follows:  
6" from side and 6" from back.

Minimum clearances from NON-combustible materials are as follows:  
0" from side and 0" from back.



# OPERATING INSTRUCTIONS

## 1. OPERATING INSTRUCTIONS

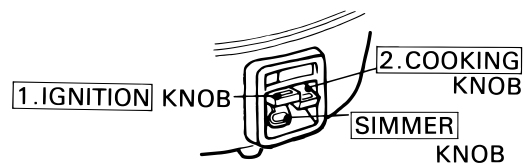
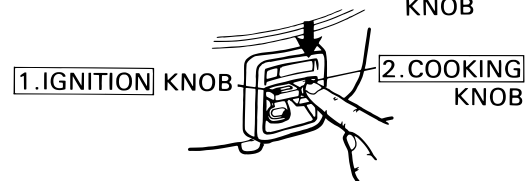
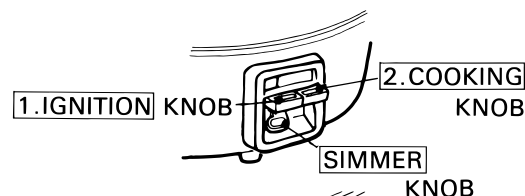
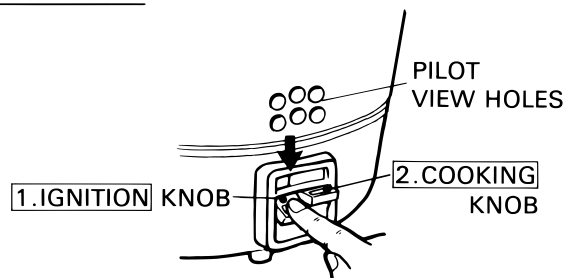
- 1) Be sure that manual valve is open and (6) six pilot view holes are directly above controls. See pages 1 and 5.
- 2) Push **1.IGNITION** knob down until it clicks and hold down for approximately 10 seconds.
- 3) Release **1.IGNITION** knob, check that the PILOT is lit by looking through the six pilot view holes. (**1.IGNITION** knob will return and **SIMMER** knob stays down.)
- 4) If the PILOT has failed to ignite, wait 5 minutes, then repeat STEPS 1. TO 3. TO RE-IGNITE.
- 5) To light main burner push **2.COOKING** knob down. Check main burner ignition by viewing through 6 view holes.

- NOTE:**
- \* The Heat Shroud if not correctly installed will prevent main from ignition even though the pilot is burning.
  - \* Do not pull **SIMMER** knob up while cooking. Unit will shut off.
  - \* Should the main burner not be ignited, or be extinguished halfway, pull **2.COOKING** knob up until it clicks.
  - \* Do not push **2.COOKING** knob first, the lever will not stay down unless the pilot is lit.
  - \* After cooking, **2.COOKING** knob will automatically lift up.

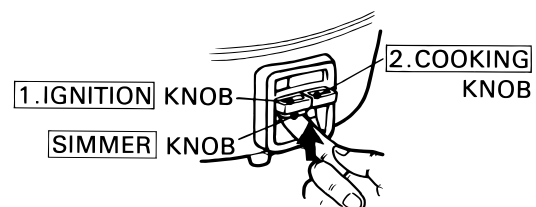
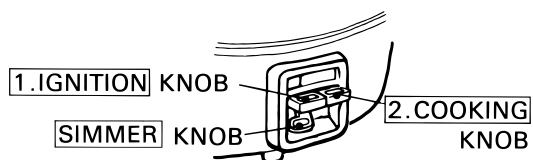
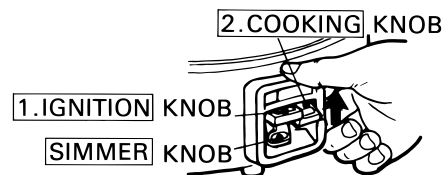
## 2. TO SHUT OFF

When removing the pot after cooking, make sure to push **SIMMER** knob up until it clicks. It is then in "OFF" position.

- WARNING:**
- \* When igniting make sure not to put your face near the viewing holes.
  - \* If it is hard to see the PILOT flame, re-locate the position of the shroud so view holes are directly over controls. See pages 1 and 5.



NOTE) DO NOT PULL **SIMMER** KNOB UP WHILE COOKING.



### 3. HOW TO COOK RICE

1. Measure rice with the attached measuring cup.

If the measuring cup is not used, refer to the following table :

MEASURING CUPS		POUNDS OF DRY RICE	
10	=	3.3	
20	=	6.6	
30	=	9.9	1 measuring cup = 5.3 fluid ounces (oz)
40	=	13.2	= 180 milliliters (ml)
50	=	16.5	1 pound = 0.45 kg
55	=	18.2	

2. Wash measured rice with fresh water until water is relatively clear to suite individual cooking taste.

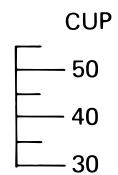
3. Put the washed rice in the Rice Pot. Add water according to Water Level Guide inside the Pot.

(For example, to cook 30 measuring cups of rice, put the washed rice into Rice Pot and then add water up to the indication "30" of Water Level Guide.

**NOTE:** A. The amount of water is important for rice cooking. It will vary with dryness, age and kinds of grain. To suit your needs and tastes, you may need to adjust the water level.

B. Do not put water over the top line of Water Level Guide.

Water Level Guide



RER-55AS

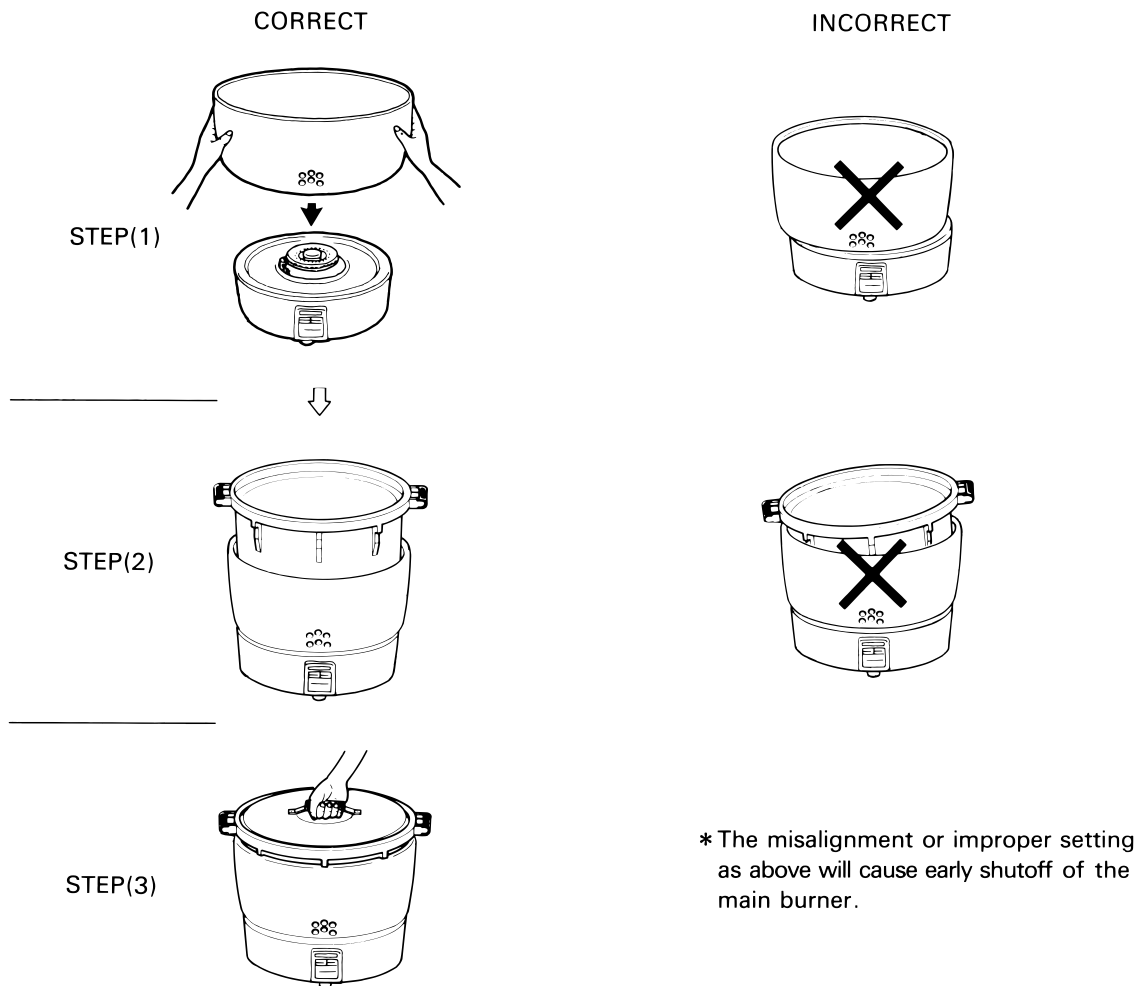
4. Soak rice in water about 30 minutes before you start cooking.

NOTE: The use of flexible hoses for internal gas connections are for outdoor appliances only.

NOTE: Please remove the cracked rice. If the rice washer machine is used, some of rice may be cracked.

NOTE: If the rice is cooked with other foods, the rice quantity should be at most 60% of the maximum amount of rice allowed by the rice cooker. (For example, if the maximum amount of rice that can be cooked is 55 cups, then if cooking with other food, 33 cups or less of dried rice should be used.) In addition non-rice foods should not be on the bottom of the rice pot.

5. Align pilot holes in Heat Shroud directly over on/off switch. Be sure that the Shroud is sitting firmly in Drip Pan. Install the Pot into the Shroud. Make sure that the Pot is level and sitting firmly in the Shroud.



6. Close lid and light the burner. (To light the burner, refer to the operation instruction on page 3.) Do not open lid while cooking.
7. When cooking is completed, the #2(TWO) button will pop up and the main burner will automatically shut off.  
Do not open the lid immediately. Leave rice cooker with pilot on at least 15 minutes after main burner shuts off to complete the cooking process.
8. The pilot keeps cooked rice warm. After one hour, cooked rice will begin to lose flavor.
9. Shut pilot off by pushing up on Simmer Knob until click is heard.

#### 4. VISUAL BURNER CHECK

Make sure view holes are directly over controls.

Make a visual check of main and pilot burner flames. Flame should be light blue in color and should have no yellow tips or lifting from the burner.

Do not hold face near (6) six view holes while igniting.

The burner materials must have a melting point above 950 F (510 C).

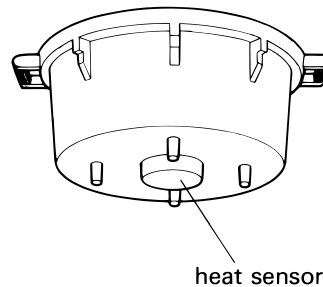
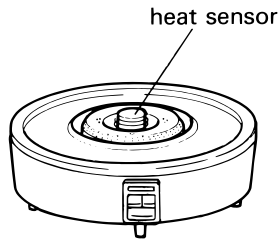
# MAINTENANCE/SERVICE

## 1. CLEANING

Allow unit to cool for one hour.

### IMPORTANT :

1. Clean heat sensitive portions at the center of the base and at the bottom center of Rice Pot daily. Wipe water, oil and dirt with a cloth.



2. The rice pot, shroud, and lid can be washed with soap and water. Use normal dishwashing detergent. Wipe thoroughly with a dry cloth after washing. Do not wash the Burner Assembly with water.
3. Wipe away water, oil and dirt from drip pan with a wet cloth.
4. The burner ports should be cleaned out if blockage occurs by service technician or gas company.

## 2. TROUBLE SHOOTING

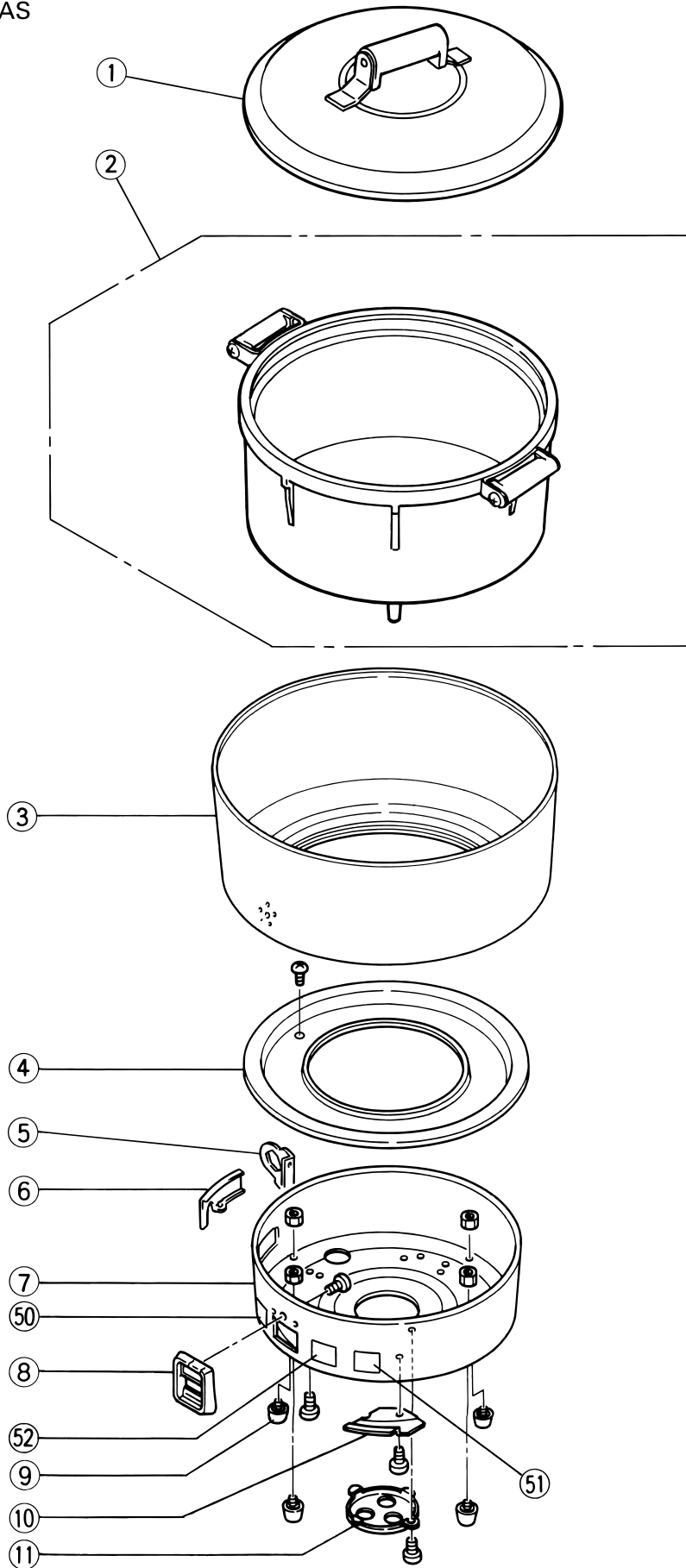
TROUBLE	CAUSE	PROCEDURE
1. Main burner shut off before rice completely cooked	Too little water for rice volume.	Cook with proper amount of water. See directions.
	Spillage on thermal sensing unit.	Clean thermal sensing unit. See above for cleaning.
	Drip Pan, Rice Pot and/or Heat Shroud are not correctly positioned.	Place cooker parts in correct position. See directions.
	Thermostat is malfunctioning or dirty.	Replace thermal sensing unit assembly. Contact your dealer for parts or cleaning.

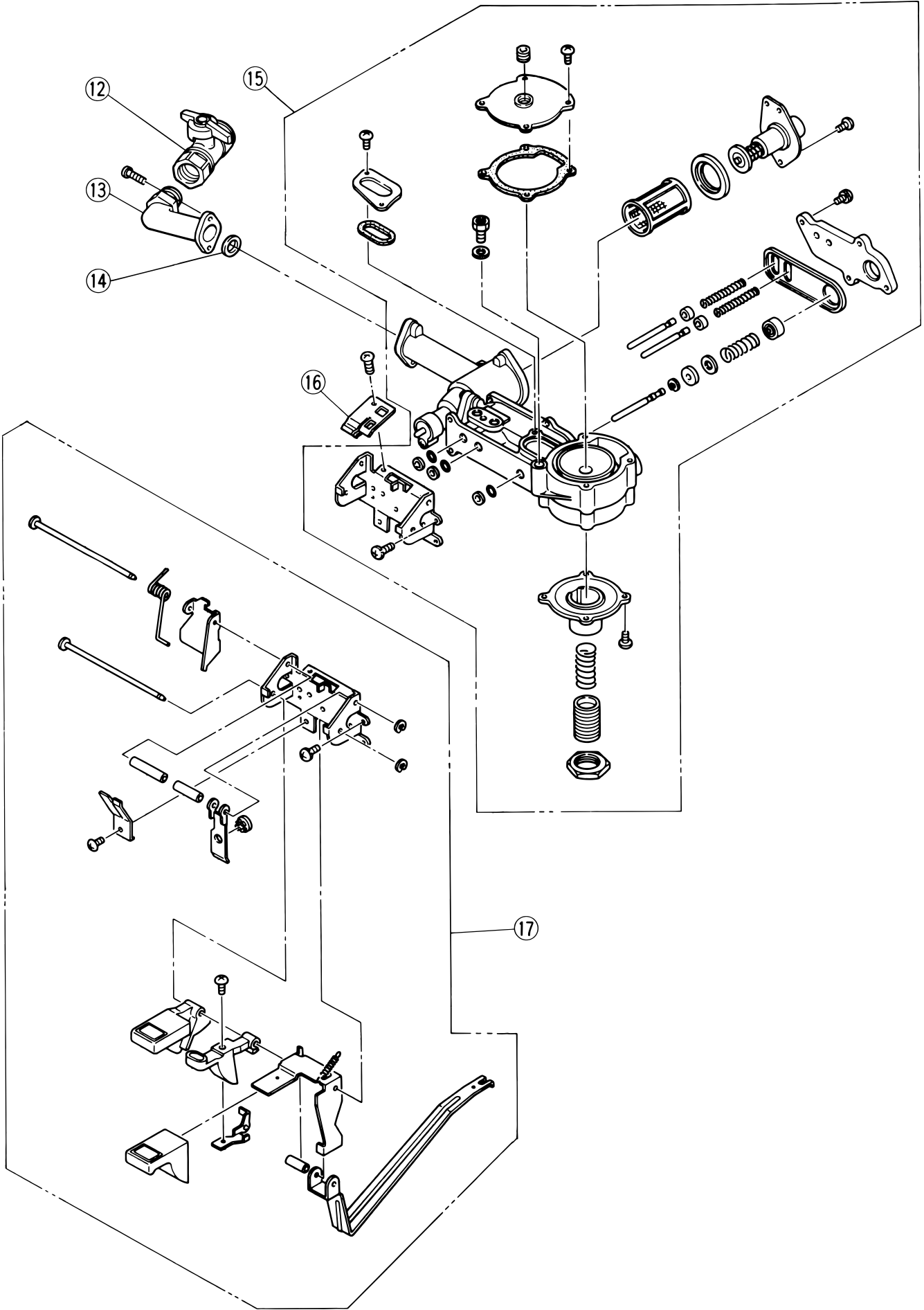


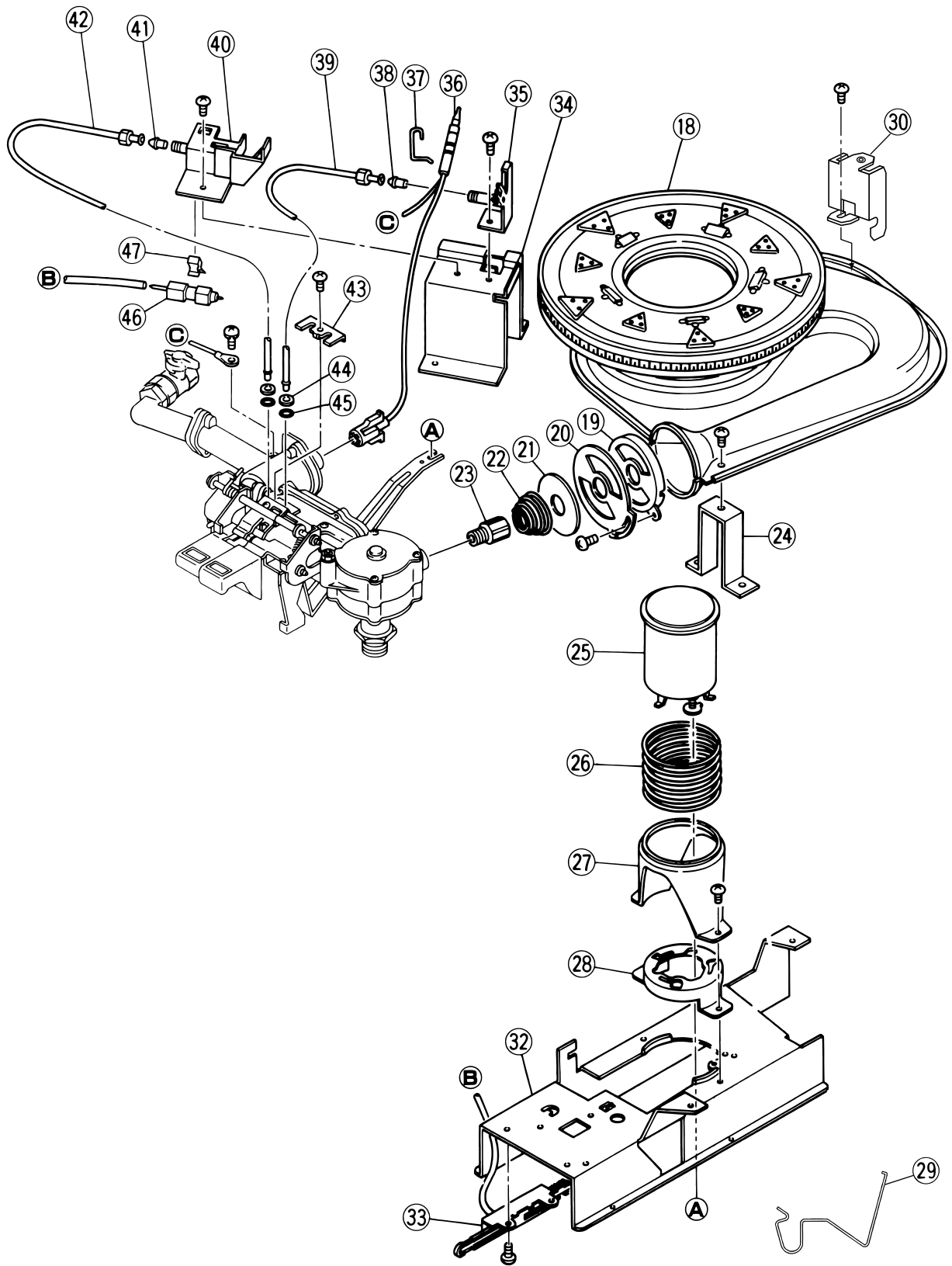
TROUBLE	CAUSE	PROCEDURE
2. Pilot and Main Burner shut off while cooking.	Spillage on Pilot Unit	Clean Pilot Burner or replace.
	Pilot Orifice is clogged.	Clean Pilot Orifice or replace.
	Gas supply pressure is too low.	Check gas line for proper size. All valves must be fully opened.
	Thermocouple is covered with spillage or damaged.	Clean thermocouple or replace.
3. Main Burner does not shut off automatically.	Thermostat is malfunctioning or dirty.	Clean heat sensing parts. Replace Thermal Sensing Unit Assembly. Contact you dealer for parts.
4. Short flame main burner.	Gas supply pressure is too low.	Check gas line for proper size. All valves must be fully opened. Contact your gas company.
	Blockage of main orifice.	Clean main orifice or replace.
5. Yellow flame main burner. Soot on the bottom of Rice Pot.	Incorrect type of gas.	Check rating plate and make sure of gas type.
	Spillage on main burner. Main burner is covered with spillage or insects inside of main burner.	Clean main burner or replace it. Check inside of main burner.
6. Flame is lifting.	Spillage on main burner. Blockage of main burner parts and holes.	Clean main burner parts or replace main burner.
7. Boiling over.	Too much water.	Cook with proper amount of water. See directions.
8. Inside of Rice Pot turns dark gray.	Rice Pot is not used for a long time without wiping after washing.	Wipe pot with dry cloth thoroughly after washing.
	Rice Pot is sterilized by steaming. Surface of aluminum may turn dark gray.	This discoloration of aluminum is not harmful to your health.

# SCHEMATIC DISASSEMBLY

MODEL RER-55AS







## PARTS LIST / LISTE DES PIÉCES

NO.	PART NAME	DRAWING NO./NO. DU DESSIN
1	Lid Ass'y	RR84-32034
2	Rice Pot Ass'y	RR77-1733
3	Heat Shroud	RR77-20413
4	Drip Pan	36550
5	Cock Mount Plate	BRR37-113
6	Connecting Inlet Cover	BRR37-345
7	Bottom Casing	RR82-2655
8	Control Panel	BRR37-105
9	Rubber Leg Ass'y	49231
10	Pressure Adjust. Hole Cover	BRR37-332
11	Under Cover	RR77-4590
12	Manual Valve	BRR37-244
13	Cock Joint	BRR37-401
14	Packing	C36E1-6
15	Combination Control Ass'y (for Prop.) Combination Control Ass'y (for Nat.)	DRR37-213-6 DRR37-213-5
16	Lock Plate	ARR37-600
17	Operating Unit	BRR37-243
18	Burner	CRR37-338
19	Air Shutter Plate	BRR37-315
20	Air Shutter	BRR37-313
21	Supplementary Damper	BRR37-340
22	Damper Push Spring	RR77-4641
23	Main Orifice (for Prop.) $\varnothing$ 1.67 Main Orifice (for Nat.) $\varnothing$ 2.5	RMC-7523-1.67 RMC-7523-2.5
24	Burner Fitting Board	ARR37-104
25	Thermal Sensing Unit Ass'y	BRR37-505
26	Thermal Sensing Unit Spring	46608
27	Magnet Case Guide	RR77-3582
28	Base Magnet Case	39346A
29	Thermal Sensing Stopper Pin Spring	ARR40-306
30	Drip Pan Fixing Plate	BRR37-103
32	Burner Plate	RR77-2588
33	Piezo Ele' Ignition Device	BRR37-107
34	Pilot Fitting Board	BRR37-329
35	Constant Pilot Burner (for Prop.) Constant Pilot Burner (for Nat.)	BRR37-326 BRR37-326-2
36	Thermocouple	RR82-41318-02
37	Thermocouple Fixing Ping	ARR32-623
38	Pilot Orifice (Constant) (for Prop.) $\varnothing$ 0.21 Pilot Orifice (Constant) (for Nat.) $\varnothing$ 0.25	ARR37-331-0.21 6541-96-0.25
39	Constant pilot Tube	BRR37-403-1
40	Pilot Holder Ass'y	CP-50746
41	Pilot Orifice (Instant) (for Prop.) $\varnothing$ 0.4 Pilot Orifice (Instant) (for Nat.) $\varnothing$ 0.65	6541-96-0.4 6541-96-0.65
42	Ignition Pilot Tube	BRR37-403-2
43	Connecting Tube Push Metal	ARR37-333
44	Washer	CP-20805
45	O-Ring	C5G1-8
46	Electrode	CP-50188
47	Plug Holder	CP-50709
48	Measuring Cup	RR79-4951
49	Instructions	TRER-55AS-IAS
50	Rating Plate	BRR37-943
51	Warning Label	BRR37-945
52	Instruction Label	BRR37-944

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