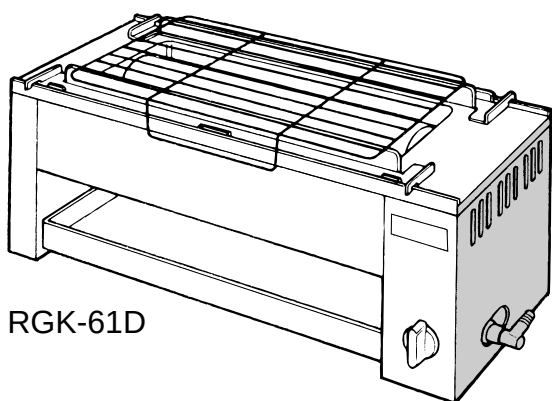


Infrared Gas Griller (Lower Flame Type)

For Commercial Use

Model Name RGK-61D
 RGK-62D
 RGK-64
 RGB-60B

Operation Manual



RGK-61D

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Dear Valued Users

Thank you for purchasing this infrared gas griller (lower 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.

1 SAFETY PRECAUTIONS Be sure to observe the precautions

Various symbols are used in this manual to ensure safe and proper installation of the appliance and to prevent any injury or damage to installation personnel or property. The indication and meaning of the symbols are as outlined below. Please have a good understanding of these safety precautions before reading the main text of the manual.

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

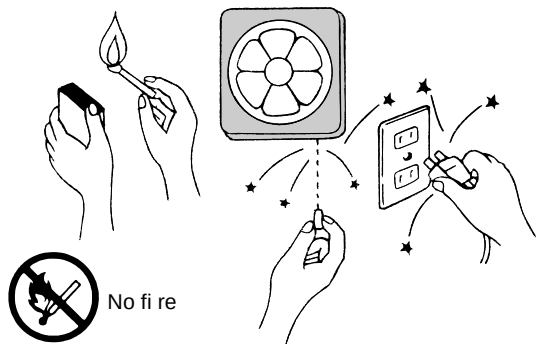
The definitions for the following symbols are as follows:

 Attention – This symbol denotes an item for which care should be taken.	 Caution with fire
	 Caution on high temperature
 Forbidden – This symbol denotes a forbidden action.	 No fire
	 Do not touch
	 Disassembly prohibited
 Compulsory – This symbol denotes a compulsory action.	

DANGER

Cautions when the gas leaks

- 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.

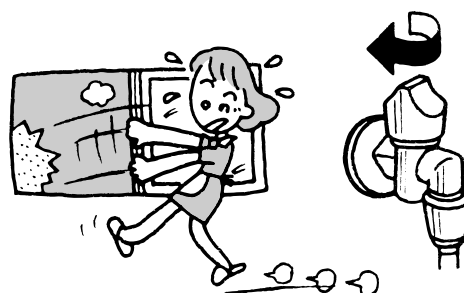


- If you detected a gas leakage, stop using the appliance immediately.

- Stop using the appliance and shut off the gas valve (gas cock) immediately.
- Open the windows and door for the gas to escape.
- Contact your dealer or gas supplier.



Compulsory



! 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 to 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.

<Nameplate>



形式の呼び (Model name)
ガスの種類およびグループ (Type of gas (gas group))
ガス消費量 (Gas consumption)
製造年月 (Manufactured date) および製造番号 YS (Serial No: YS)
販売業者名 (Distributor)
Example) 96.06 (Manufactured on June 1996)

Confirm the gas type

The nameplate is placed on the right side of the grill.

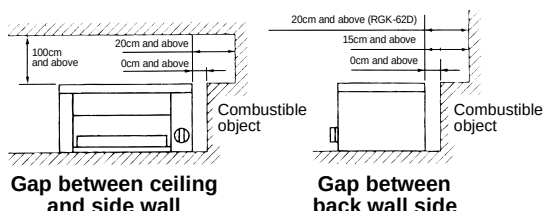
● About installation

- 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.

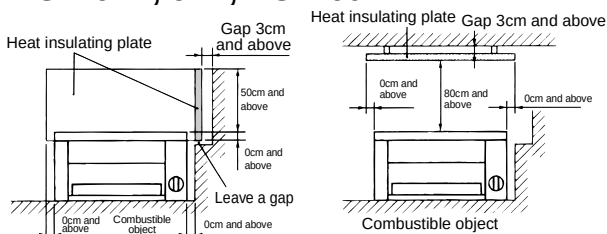
● Safety distance to combustible object and fire prevention measures

- If the wall around the appliance is flammable (such as wooden wall), be sure to keep a distance of at least 20cm, 15cm (for RGK-62D, 20cm and above) and 100cm for sides, rear and top respectively.
- If the distance of at least 20cm (sides), 15cm (rear) (for RGK-62D, 20cm and above) 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.

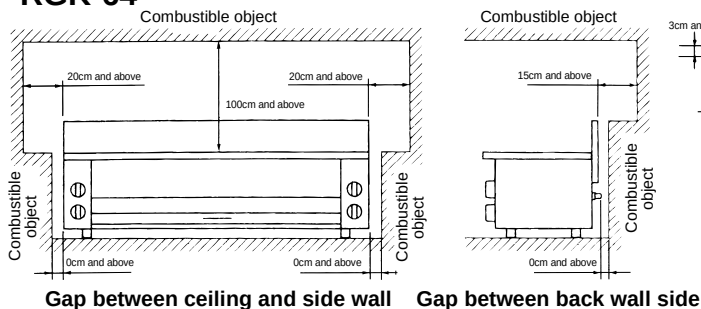
RGK-61D, 62D, RGB-60B



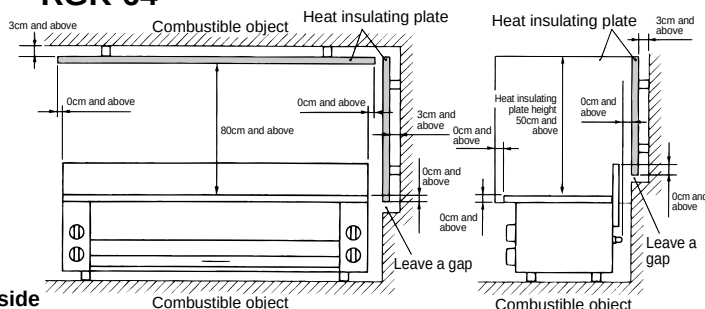
RGK-61D, 62D, RGB-60B



RGK-64



RGK-64



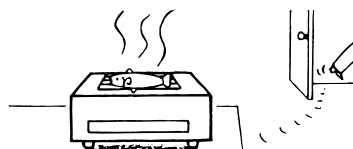
※ Heat insulating plate

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



● Do not leave the griller while the burner is on

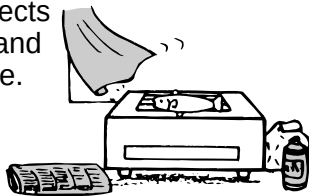
Leaving the griller or going to sleep while the burner is on is strictly prohibited. The food being grilled could burn or catch fire and may result in fire damage.



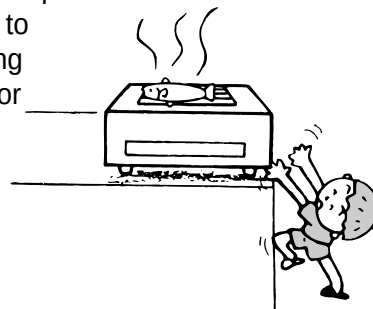
⚠ WARNING

- **No placing of combustible object near the appliance**

Do not place any combustible object (such as curtain, newspaper and paper bag) or inflammable object (such as spray can) on top of or around the appliance. These objects could burn or catch fire and may result in fire damage.



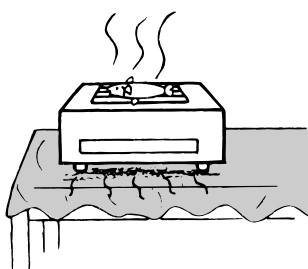
- Do not allow children to use this product without adult supervision. Keep out of reach of infant and small child. Failure to observe this warning may result in burn or injury.



- Do not use this appliance on any unstable surface or on top of combustible object such as newspaper and plastic sheet. Failure to observe this warning may result in fire.



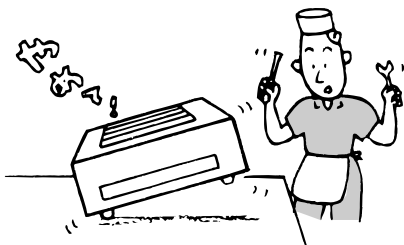
Caution with fire



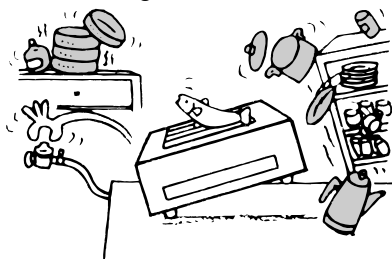
- Users other than repair personnel must never disassemble, repair or modify this appliance. Failure to observe this warning may result in fire, gas leakage or injury due to malfunction.



Disassembly prohibited



- If case of earthquake or fire or when any unusual state is observed, stay calm and stop using the appliance, and shut off the gas valve.

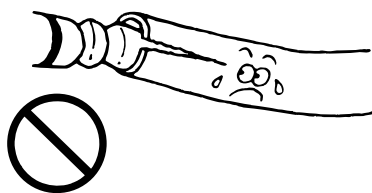


- Do not put water on the appliance. Doing so can cause imperfect combustion or explosion-like ignition.

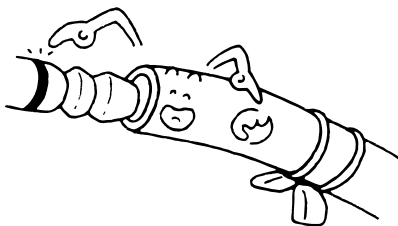


⚠ CAUTION

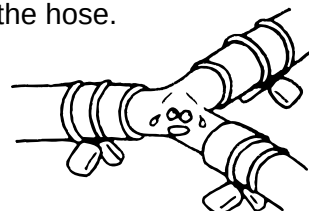
- Use a gas rubber hose (authorized by local association). Crack on the hose or loose hose connection can cause gas poisoning or gas explosion. Be sure to replace damaged rubber hose with new one.



- Push the rubber hose onto the fitting up to the red line and secure it with a hose clamp.

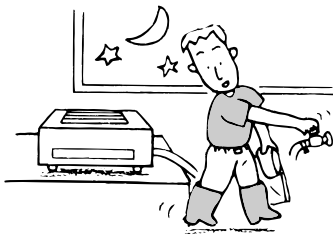


- Do not connect additional rubber hose or branch out the hose.

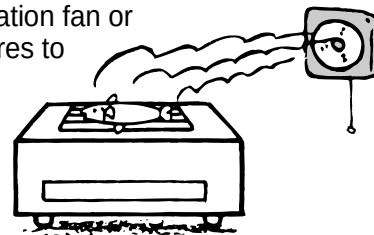


⚠ CAUTION

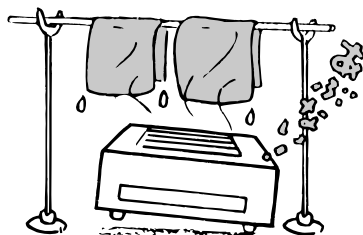
- After use, make sure that the fire has been extinguished. Be sure to shut off the gas valve before going out or going to sleep.



- Always ensure the ventilation (air inlet/exhaust) of the place where this appliance is used. Do not block the ventilation with any object. Turn on the ventilation fan or take other measures to maintain good ventilation while in use.



- Do not use the appliance for any purpose other than cooking. It could result in fire or damage to the appliance due to overheating or abnormal combustion.

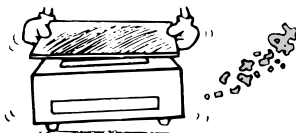


- Do not touch the hot parts such as top plate, skewer holders, heat-resistant glass, griddle and grate during and immediately after use. Do not bring your face or hand near the grill surface to avoid contact with hot exhaust heat. Failure to observe this caution can result in burn injury.



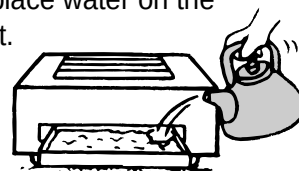
Do not touch

- Do not use any part other than genuine parts and the parts supplied with this appliance. In particular, do not use large iron griddle or ceramic plate of such size that it can cover the whole grilling surface. 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.



● 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.

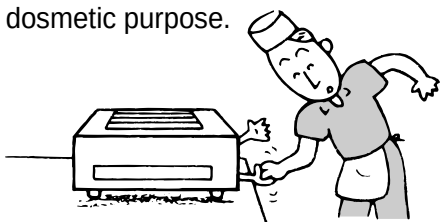


- Do not use in vehicle or ship. The appliance may tilt while in use and cause fire or burn injury.

THINGS YOU NEED TO PAY ATTENTION

This appliance is for commercial use

- This appliance is for commercial use. Do not use for domestic purpose.



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

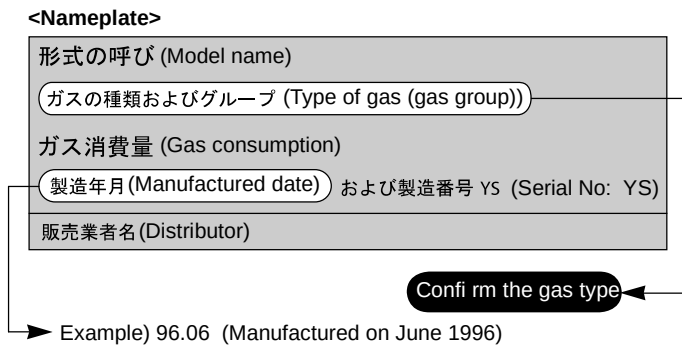


- Do not cover the grill with towel or newspaper after use.

PREPARATION BEFORE USE

1 Check the type of gas supplied

Ensure that the type of gas (gas group) supplied is same as the one mentioned on the nameplate at the right side of the grill.



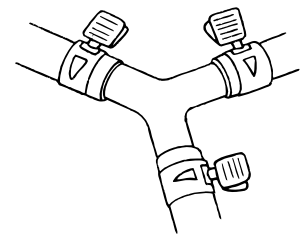
2 Gas connection and installation

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

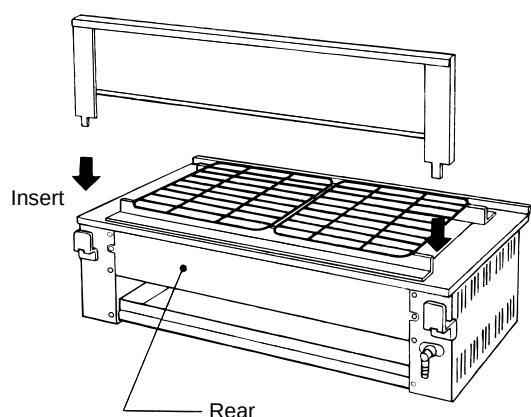
- The connection port diameter is $\varnothing 9.5\text{mm}$ hose end.
(RGK-64: natural gas.
Gas other than LP gas: $\varnothing 13\text{mm}$ hose end.)
- Use a gas rubber hose and make it shorter as much as possible (up to 2m with reasonable margin) to avoid twist or bend. Do not place the rubber hose under the grill. Avoid contact between hose and the grill.
- 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.

Installation of back guard (RGK-64)

- If the wall at the back of the appliance is flammable, be sure to install the supplied back guard.



3 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.

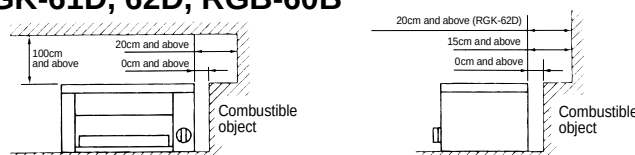


- Install the appliance in a location with low humidity to ensure durability.
- Install the appliance in a place with good ventilation (both intake and exhaust). Be sure to maintain good ventilation while in use. Using this appliance in a closed location for a long time may cause imperfect combustion due to low oxygen level and, which can result in carbon monoxide poisoning.

4 Safety distance to combustible object and fire 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 (for RGK-62D, 20cm and above) and 100cm for sides, rear and top respectively.

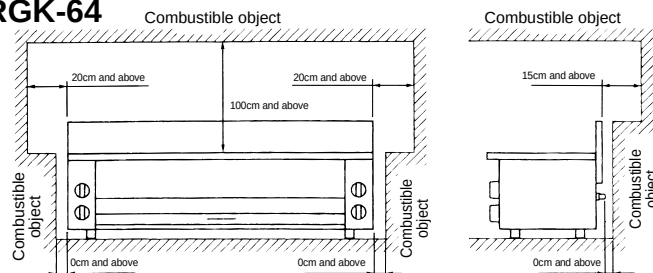
RGK-61D, 62D, RGB-60B



Gap between ceiling and side wall

Gap between back wall side

RGK-64

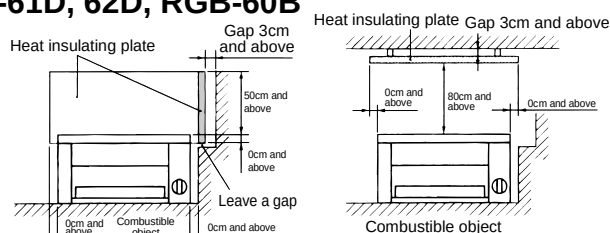


Gap between ceiling and side wall

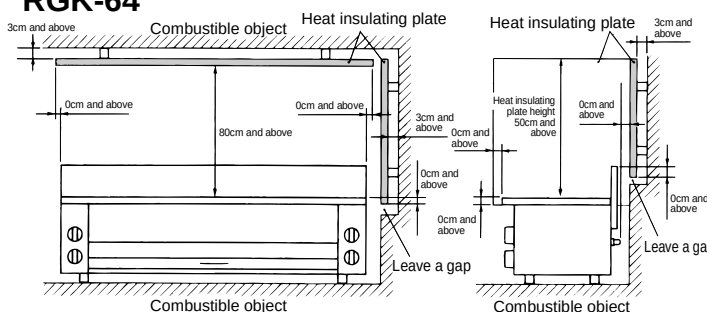
Gap between back wall side

- If the distance of at least 20cm (sides), 15cm (rear) (for RGK-62D, 20cm and above) 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.

RGK-61D, 62D, RGB-60B



RGK-64



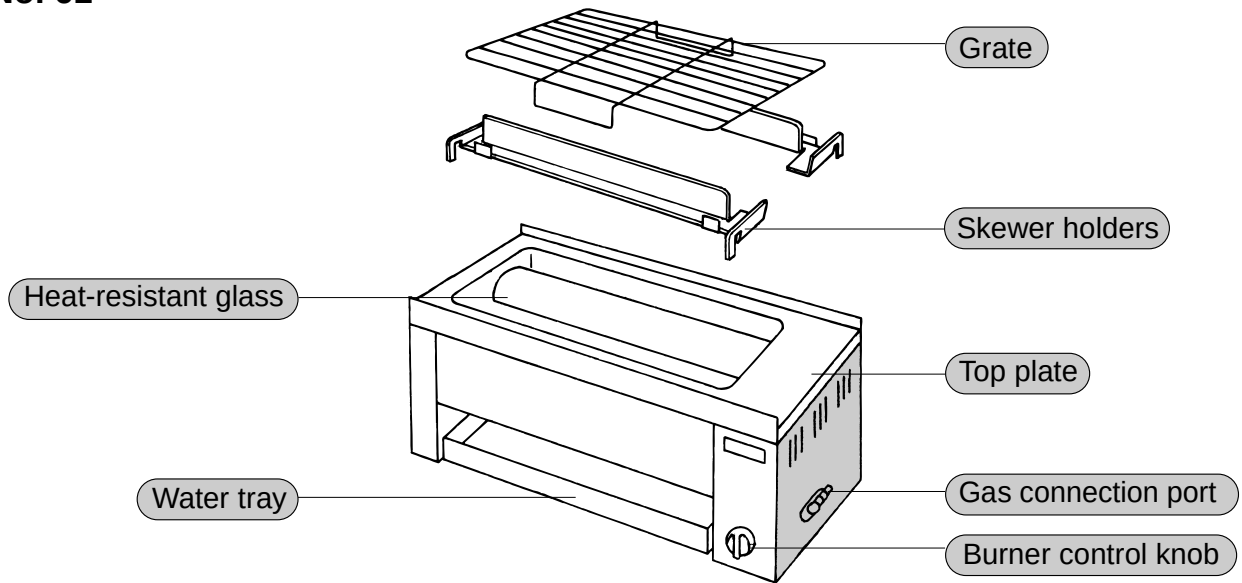
※ Heat insulating plate

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

NAMES OF EACH PARTS

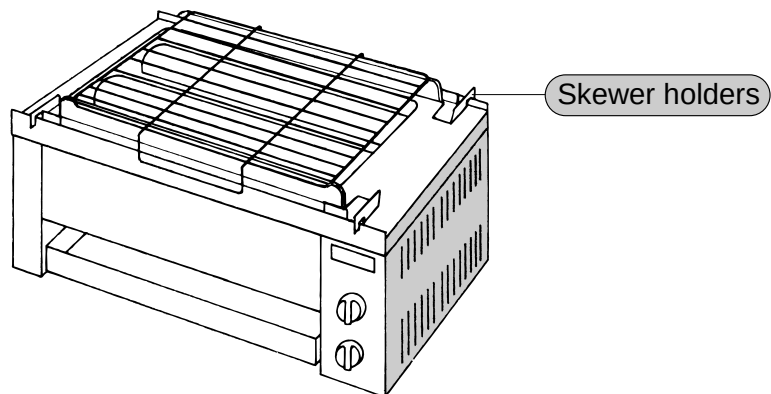
RGK-61D

No. 61



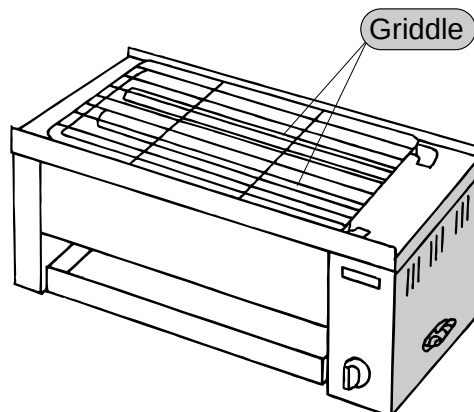
RGK-62D

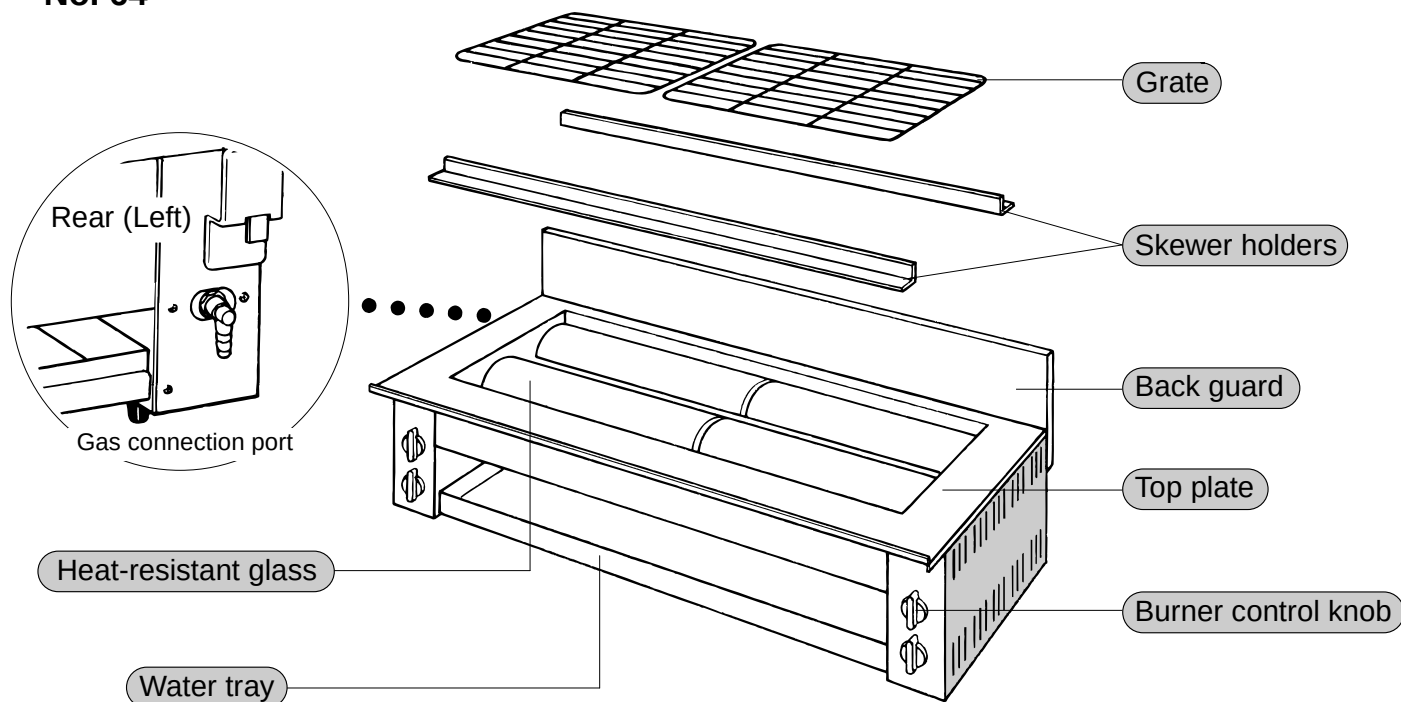
No. 62



RGB-60B

No. 2





Installation of parts and adjustment step

■ Remove the papers/package materials and install the appliance correctly.

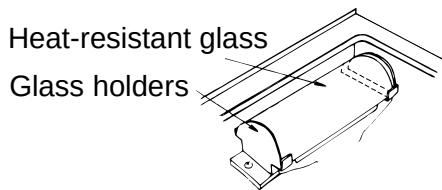
Heat-resistant glass

- There are glass holders on both sides of the burner. Place the heat-resistant glasses on the holders. If the glass does not sit properly, change the right and left glass.

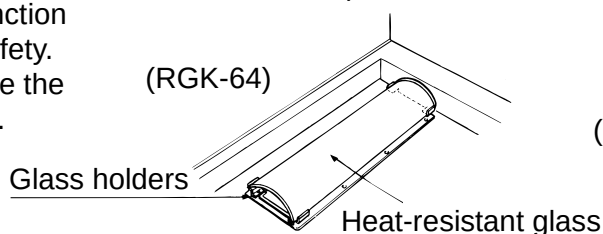
Note

Caution)
Glass surface may be slightly unevenly colored but this does not affect its function and food safety. You may use the glass safely.

(RGK-61D, 62D)



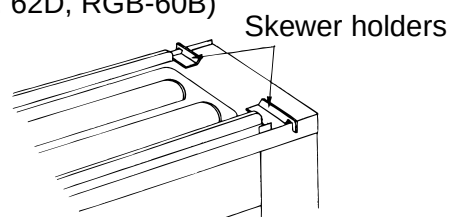
(RGK-64)



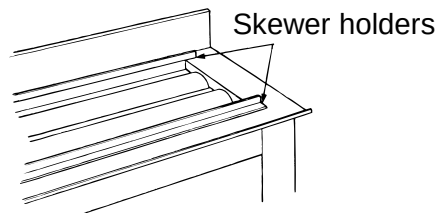
Skewer holders

- Place the skewer holders on the front and back side of the appliance. To raise the height of skewer holders, place square bars or pipes on both sides and then place the skewer holders on top of them. The grate must be placed on the skewer holders to use it.

(RGK-61D, 62D, RGB-60B)

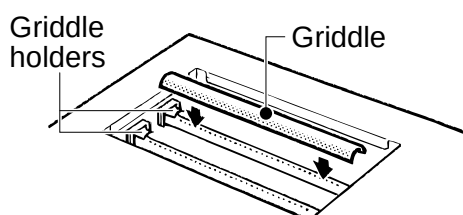


(RGK-64)



Griddle (RGB-60B)

- Place the griddle properly on the griddle holders located on both sides of the top plate. (The burners will not ignite if the griddle is not installed properly.)



HOW TO USE

When using this appliance for the first time

- Wipe the main unit with a clean cloth.
- Wash the grate and water tray using neutral detergent and then wipe them with a clean cloth.

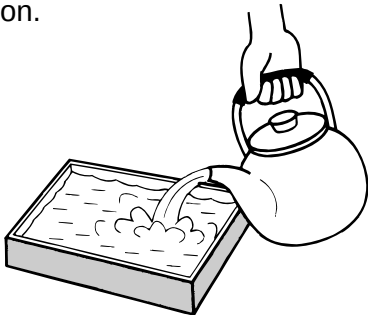
1 Preparation and Verification Before Ignition

■ Verification

- The rubber hose is not cracked, excessively bent or in contact with the grill.
- No flammable object such as paper, plastic, oil and spray can is placed near the appliance.
- The heat-resistant glasses are properly placed on the glass holders.
- The griddle is properly placed on the griddle holders. (RGB-60B)

■ 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 until the water level indication.

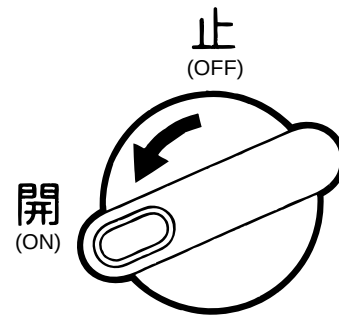


⚠ WARNING

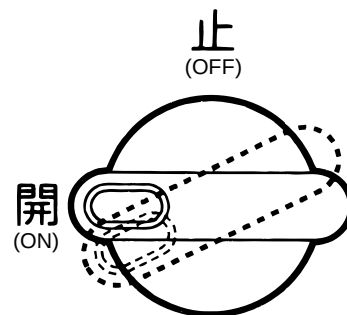
- If the grill is used without filling the water tray with water, the oil and fat deposited on the water tray may catch fire. Be sure to fill the water tray with water to approximately half level before use.
- During use, make sure from time to time that the water tray is filled with water without a 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.

2 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.
- 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.



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.

3 Extinguishment

■ Flame control

- In the case of high heat grill, lower the grill height while maintaining the burner control knob at “ON” position.
- In case of low heat grill, raise the grill height while maintaining the burner control knob at fully turned position. (If gas is turned down too much, fat from fish, etc. easily adheres to the heat-resistant glass or griddle and more smoke is generated. This may also cause imperfect combustion.)

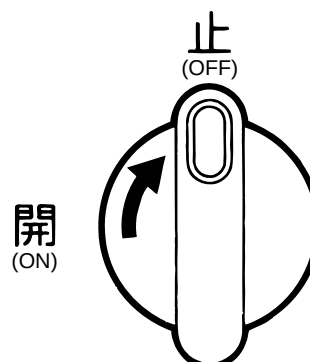
WARNING

- Do not bring your face too near the burner during ignition. Burn injury on the face may occur due to flame or heat.



Caution on high temperature

- 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 counter-clockwise (towards ON direction) until it stops.
- When re-igniting immediately after extinguishing, wait for about 5 seconds before the next ignition attempt.

4 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.

DAILY INSPECTION AND CLEANING

Note First of all, make sure that:
1 the gas valve is shut off 2 the griller has been cooled down.



WARNING

- Users other than repair personnel must never disassemble, repair or modify this appliance. Failure to observe this warning may result in fire, gas leakage or injury due to malfunction.




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



■ 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.
- Check if any combustible object such as paper, plastic and spray can is placed near the appliance.
- Make sure that the heat-resistant glass or griddle is properly installed.
- 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.

■ Cleaning (Be sure to wear gloves when cleaning to prevent injury.)

Usable tools	<ul style="list-style-type: none">• Neutral kitchen detergent• Soft cloth• Sponge
Unusable tools	<div></div> <ul style="list-style-type: none">• Acidic detergent, alkaline detergent• Cleanser (Scrubbing powder)• Alcohol, thinner, benzene• Metal brush, Nylon brush, metal spatula

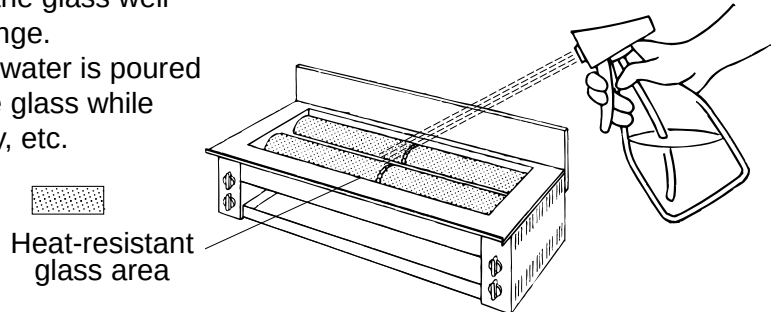
A caution label containing safety information is pasted on the main unit. If the label is dirty and unreadable, wipe the appliance with a soft cloth and watch out for the label when cleaning. If the label is peeled off or unreadable, contact your dealer or any Rinnai office for repurchase and re-paste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

● Main unit, top plate

- 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.

■ To ensure long life of heat-resistant glass (RGK-61D, 62D, 64)

- The best way to ensure long life of the heat-resistant glass is to clean it (wash with water) frequently. Adequate effect is achieved even just by washing it under pouring water while cooking or washing it with water after cooking. The heat-resistant glass has a tolerance to heat shock at 650°C and it will not break even if water is poured onto it during cooking. Wash off organic acid (such as soy sauce) on the glass while cooking by occasionally pouring water on it. (Be careful not to get burn when pouring water onto the heat-resistant glass while cooking)
- After use, wash off the oil/fat, dirt and salt on the glass well with water or warm water using a cloth or sponge.
- The heat-resistant glass will not break even if water is poured onto it during cooking. Wash off the dirt on the glass while cooking by pouring water on it by way of spray, etc. Be careful not to pour water on the heating surface of the burner.
- Reinstall the glass properly after cleaning. (Read page 8 for details.)



● Burner (RGK-61D, 62D, 64)

- Do not apply impact or pour/spill water onto the heating surface (main burner).

● Water tray, grate

- Clean the dirt with neutral detergent and wipe off the water well with a dry cloth.
- Reattach them to the main unit after cleaning.

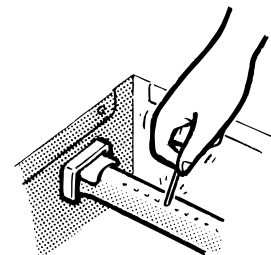
● Griddle (RGB-60B)

- Wash off the oil/fat and dirt on the griddle with a cloth dampened with neutral detergent solution. (Dirt comes off easily if the dirt is moistened with detergent solution before cleaning.)
- After cleaning, wipe off the water well and reinstall the griddle properly.



● Burner (RGB-60B)

- Do not spill or splash water onto the burners. (If the burner does not ignite due to water, wipe off the water on the flame holes with a dry cloth and ignite again.)
- If the griddle does not become red hot enough, clean the flame holes with a wire.



■ About consumable parts

Contact your dealer or any Rinnai office for purchase of consumable parts.

● Heat-resistant glass (RGK-61D, 62D, 64)

Damaged heat-resistant glass can cause uneven grilling, damage to the appliance or imperfect combustion due to oil and fat or dirt dropped directly onto the heating surface of the main burner. If the heat-resistant glass is damaged, purchase a new heat-resistant glass.

● Griddle (RGB-60B)

Deformed or damaged griddle can partially affect the red heat or cause difficulty in ignition. If the use of the griller is likely to be affected by this problem, purchase a new griddle.

● Grate, water tray, skewer holders

Purchase a new grate, water tray and skewer holder if any of these parts is deformed or damaged to the extent that the use of the griller is likely to be affected.

FAULT/ERROR IDENTIFICATION AND REMEDY

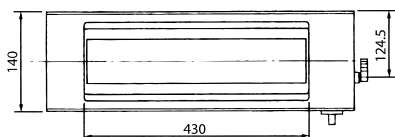
⚠ WARNING

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

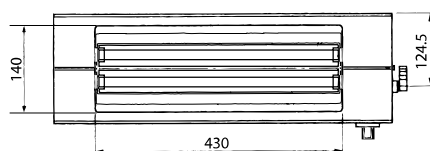
Symptom	Cause	Action to be taken
The fl ame is not ignited. It is hard to ignite.	<ul style="list-style-type: none"> Is the gas valve fully opened? 	<ul style="list-style-type: none"> Fully open the gas valve. (When LP gas is used, check the gas level in the cylinder.)
It is hard to ignite (from pilot burner to main burner) Explosion-like ignition The burner does not turn red when heated.	<ul style="list-style-type: none"> Is the gas valve fully opened? Is the heat-resistant glass (griddle) properly installed? Is the heat-resistant glass (griddle) damaged? Is the fl ame holes on the burner clogged? 	<ul style="list-style-type: none"> Fully open the gas valve. Installed the heat-resistant glass (griddle) properly. Replace the heat-resistant glass with new one. Clean the clogged fl ame holes on the burner.
The fl ame goes off while using.	<ul style="list-style-type: none"> Is the burner control knob fully opened? Is the gas valve fully opened? Is the heat-resistant glass (griddle) properly installed? Is the heat-resistant glass (griddle) deformed or damaged? Is the fl ame holes on the burner clogged? 	<ul style="list-style-type: none"> Fully open the burner control knob when using. (When LP gas is used, check the gas level in the cylinder.) Fully open the gas valve. Installed the heat-resistant glass (griddle) properly. Replace the heat-resistant glass with new one. Clean the clogged fl ame holes on the burner.

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 office.

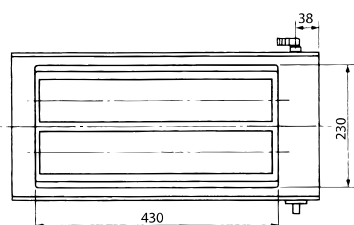
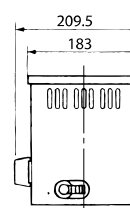
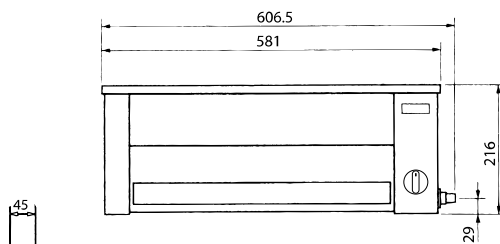
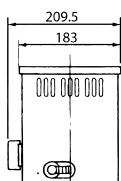
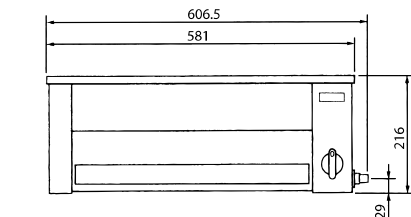
DIMENSIONS (Unit : mm)



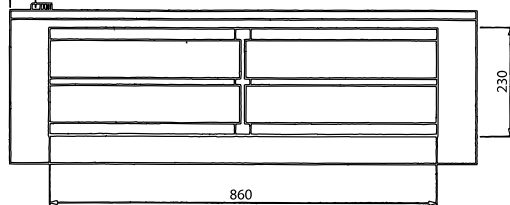
RKG-61D
No. 64



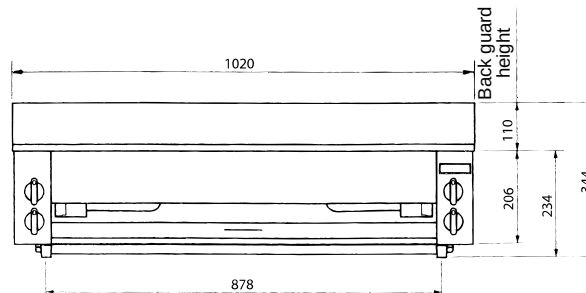
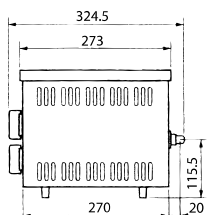
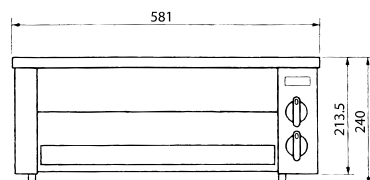
RGB-60B
No. 2



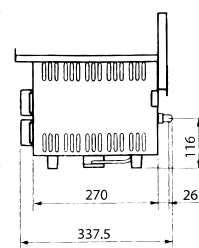
RKG-62D
No. 62



RKG-64
No. 64



Back guard
height



SPECIFICATIONS

Model name	Infrared Gas Griller (Lower Flame Type)			
Model no.	RGK-61D	RGK-62D	RGK-64, RGK-64-1, RGK-64-2	RGB-60B-10 RGB-60B-20
Type	Lower Flame Type			
Ignition system	Piezo			
Dimension (mm)	(W) 606.5mm x (D) 209.5mm x (H) 216mm	(W) 581mm x (D) 324.5mm x (H) 240mm	(W) 1020mm x (D) 337.5mm x (H) 344mm	(W) 606.5mm x (D) 209.5mm x (H) 216mm
Weight (kg)	7.5	12	29	4.0
Gas connection	ø9.5mm gas rubber hose		Natural gas, LP gas ø9.5mm gas rubber hose	Natural gas, LP gas ø9.5mm gas rubber hose
Accessories	Skewer holders (2 pcs), Grate [RGK-61D, 62D, RGB-60B (1 pc), RGK-64 (2 pcs)], water tray (1 pc), back guard (1 pc) (RGK-64), operation manual			

GAS CONSUMPTION (Gas consumption per hour)

RGK-61D, 62D RGB-60B

Model no. Gas group	RGK-61D	RGK-62D	RGB-60B-10 (For LP gas) RGB-60B-20 (For natural gas)
For natural gas	2.44kW/ 8325.62 BTU	4.88kW/ 16651.25 BTU	3.49kW/ 11908.37 BTU
For LP gas	2.52kW/ 8598.59 BTU	5.04kW/ 17197.19 BTU	3.78kW/ 12897.89 BTU

RGK-64

Gas group	Model no.	Gas consumption per hour
For LP gas	RGK-64	10.0kW/34121.41 BTU
For natural gas	RGK-64	10.0kW/34121.41 BTU

※ The specifications are subject to change without notice for improvements.

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