

Rinnai

Operation / Installation Manual

Electric Oven

RO-E6206XA-EM

Rinnai Corporation

English

中文

Bahasa Indonesia

Tiếng Việt

ภาษาไทย

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IMPORTANT

To register your product warranty, please paste the serial numbers stickers enclosed with the packaging on your warranty card.

Please contact your local Rinnai Customer Care Centre should you require further assistance.

SAFETY WARNINGS

Please read this user manual thoroughly before attempting to use appliance for the first time. This manual contains important information on safe installation, use and care of the appliance. Keep these instructions for reference and pass them on to any future user.

Unpacking

- Do not use the appliance if there are obvious signs of transportation damage.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or qualified technician to avoid hazard.
- Please ensure that young children do not play with plastic bag packaging.

For the user

- This appliance is for home food preparation only. Do not use the appliance other than its specific purpose.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Installation and repair should only be attempted by qualified technician.
- It is dangerous to modify any part of this appliance. Tampering with electrical connections or mechanical parts can cause operation faults and may put the user at risk.
- Always open the oven door carefully as hot steam may escape.
- To avoid danger of burning, never touch the internal surfaces of the oven and heating elements during its use.
- Accessible surfaces of the oven, including oven door may become hot during operation. Care should be taken when appliance is in use.
- Pay special attention when preparing food in the oven. Baking pans, wire shelf and internal surfaces may become very hot during use. Always wear heat-resistant oven gloves when handling cookware during food preparation.
- Always use oven-safe cookware and never place combustible items in the oven to avoid risk of fire.
- Be careful with food that is prepared with drinks with high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures and if cooking in large amounts, the alcoholic vapours may catch fire in the oven. Only use small quantities of drinks with high alcohol content and open the oven door carefully.
- Never leave the appliance unattended when cooking with oils or fats as these are a fire hazard if allowed to overheat.
- Never use a steam cleaner to clean the appliance. The steam could attack the electrical components and result in a short circuit.
- Oven door hinges can be damaged when overloaded. Do not place heavy items on the oven door when cleaning the oven interior. Before cleaning, remove the oven door if necessary.
- Never trap cables of electrical appliances in the hot oven door. The cable insulation may melt and there is a risk of short-circuiting.
- Always disconnect the power supply cord before carrying out any cleaning or maintenance work on the appliance.
- Ensure that the power supply chord is free from heat source or sharp objects.
- Before connecting the appliance to the power mains, make sure that the voltage and frequency corresponds to the rating as shown on the rating plate attached to the appliance.
- The electrical safety of this appliance can only be guaranteed if the appliance is correctly and efficiently earthed. See "Electrical connections" in this manual.
- The basic safety requirement should be tested by a qualified technician. Multiple plugs and extension cables must not be used. Overloading is dangerous and may cause a fire hazard.

Disposal

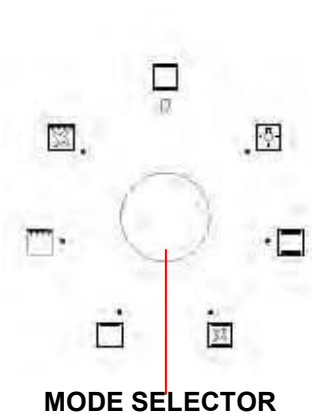
- This appliance and its packaging are environmentally friendly and recyclable. Please help us to care for the environment by disposing the packaging in a proper manner and recycling any old appliances.
- Before disposing an old appliance, disconnect it from the power supply and cut the power supply cord to prevent hazards.

The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

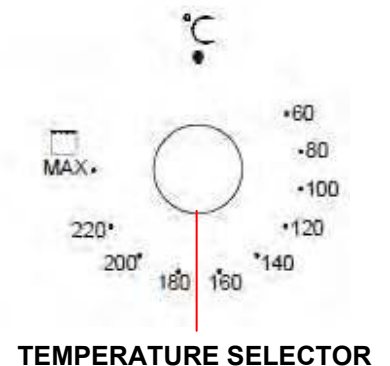
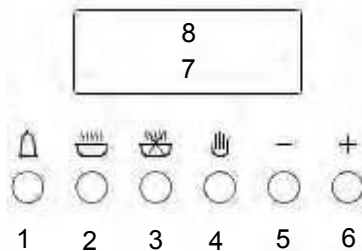
APPLIANCE SPECIFICATIONS

Voltage and frequency of power supply	220V – 240V / 50Hz . 60Hz
Total connected load	2875W
Appliance dimension	W594 X D594 X H568.8 mm
Cavity dimension	W470 X D410 X H340 mm
Oven capacity	70 litres
Maximum temperature	260°C
Net weight	Approx. 36.5 kg

CONTROL PANEL

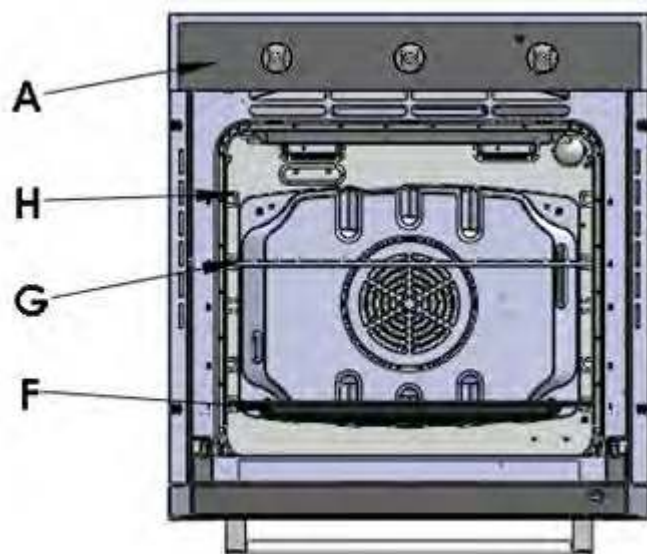


ELECTRONIC PROGRAMMER



- 1 - End cooking time knob
- 2 - Cooking timer setting
- 3 - End cooking timer setting
- 4 - Manual operation setting
- 5 - Carrying forward button
- 6 - Carrying backward button
- 7 - Timer indicator
- 8 - Cook indicator

GUIDE TO THE APPLIANCE



H



I



J



K

A Control panel

H Guides for sliding in the racks

G Oven rack

F Dripping pan or baking pan

H Rotisserie (1)

I Grilling rack (1)

J Universal pan (1)

K Deep baking tray (1)

USING FOR THE FIRST TIME

New appliances have a slight smell on first use. The first time you use your appliance, it is advisable to set the thermostat to the highest setting and leave the empty oven on for at least half an hour.

The unpleasant odour and slight smoke that is often detected during the initial use is caused by the burning away of protective substances used during the manufacturing process. This phenomenon will disappear after a period of using.

Remove packaging material




Ensure that all packaging material is removed before using the oven for the first time.

Pre-cleaning the accessories

Remove all accessories from the oven and wash them thoroughly with warm soapy water.

Setting and changing the time

Each time the appliance is connected to the power mains, a flashing "0.00" and "AUTO" symbol is displayed.

- Press MANUAL button  and then the SELECTOR buttons  or  to set the present time of day.

After a few seconds, the time of day set is adopted. The appliance is now ready for use.


The digital clock is displayed in 24hr format

OVEN OPERATION

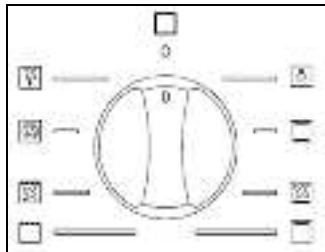
Notes on cooking without the programmer:

- Select the desired cooking mode using the MODE SELECTOR.
- Select the desired temperature using the TEMPERATURE SELECTOR.
- Switch off the oven when the meal is ready.
- You may change the setting (cooking mode or temperature) at any time.

Select the cooking mode

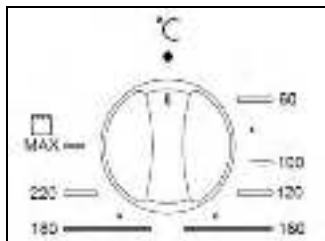
- Turn the MODE SELECTOR to the desired cooking mode. The knob can be rotated to the right or left.
- To turn the oven light on, set the knob to  symbol.

The oven light automatically comes on as soon as cooking starts.




Select the temperature

- Turn the TEMPERATURE SELECTOR in a clockwise direction to the desired setting to set the temperature.
An indicator light above the temperature selector will come on.
- A thermostat controls the temperature in your appliance. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on and the indicator light comes on again.
- Once the food is ready, turn the knob back to original position in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.

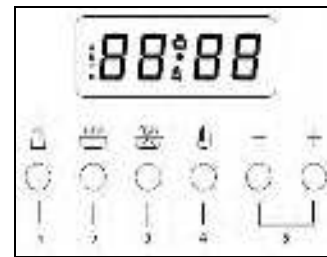


Notes on cooking with the programmer:

- Select the desired cooking mode using the MODE SELECTOR.
- Select the desired temperature using the TEMPERATURE SELECTOR.
- Select the desired program mode:-
 - a. programmed cooking with immediate start
 - b. programmed cooking with delayed start
- "AUTO" and COOK TIME  symbol appears continuously in the display during cooking time.

Programmer






1. Use this button to set the timer.
2. Use this button to set the cooking duration.
3. Use this button to set the end of cooking time.
4. Use this button to set manual operation mode.
5. Use "-" and "+" button to increase/decrease the values set.







Programmed cooking with immediate start

Setting the cooking duration

This mode enables setting the duration of oven operation i.e. cooking time. The maximum setting is 10 hours.








- Set the desired cooking mode and temperature using the MODE SELECTOR and TEMPERATURE SELECTOR.
- Press COOK TIME button  and **set the cooking duration for the dish** using SELECTOR buttons  or . The "AUTO" symbol flashes for a few seconds and oven starts operating immediately. The clock display appears with  and "AUTO" symbol light up.
- To view cooking duration countdown, press COOK TIME button . The clock display appears after a few seconds.

- When the set cooking time has elapsed, oven stops operating automatically. The “AUTO” symbol flashes and an audible alarm sounds. Press TIMER button  to cancel the alarm and the clock display appears.
- **To clear the setting**, press COOK TIME button , set the time to “0.00” and an audible alarm sounds. Press TIMER button  to cancel. The clock display appears and  symbol goes off.

Setting the end of cooking time






This mode enables setting the time at which the oven is to stop operating.

The maximum setting is 23 hours & 59 minutes.

- Set the desired cooking mode and temperature using the MODE SELECTOR and TEMPERATURE SELECTOR.
- Press END TIME button  **to set the time at which the dish is to be ready**. The oven starts operating after a few seconds. The clock display appears with  and “AUTO” symbol light up.
- To view end of cooking countdown, press COOK TIME button . The clock display appears after a few seconds.
- The cooking stops when the selected end time is reached. The “AUTO” symbol flashes and an audible alarm sounds. Press TIMER button  to cancel the alarm and the clock display appears.
- **To clear the setting**, press COOK TIME  button, set the time to “0.00” and an audible alarm sounds. Press TIMER button  to cancel. The clock display appears and  symbol goes off.


Programmed cooking with delayed start

Setting the delayed oven start

- Set the desired cooking mode and temperature using the MODE SELECTOR and TEMPERATURE SELECTOR.
- Press COOK TIME  button and **set the cooking duration for the dish** e.g. 45 minutes. The “AUTO” symbol flashes for a few seconds. The clock display appears with  and “AUTO” symbol light up.
- Press END TIME  button and **set the time at which the dish is to be ready** e.g. 1400hrs. The “AUTO” symbol flashes for a few seconds and clock display appears.
- The oven starts operating automatically at the time calculated e.g. 1315hrs and switches off automatically at 1400hrs.
- When the set cooking time has elapsed, an audible alarm sounds. Press TIMER button  to cancel the alarm. The clock display appears and  symbol goes off.

Manual operation mode












If programmer setting has been set, the “AUTO” symbol flashes in the display.

- **To clear the setting**, press MANUAL button . Manual mode is then turned on.

Timer

You can use the timer as a kitchen timer. It operates independently of the oven.

The maximum setting is 23 hours and 59 minutes.

- Press TIMER button  and set the desired time using the SELECTOR buttons  or . The  symbol flashes in the display.
- The timer starts after a few seconds and clock display appears with  symbol light up. To view the time set, press  button again. The clock display appears after a few seconds.
- When the time set has elapsed, the  symbol flashes and an audible alarm sounds. Press TIMER  button to cancel the alarm. The clock display appears.
- **To cancel timer setting**, press TIMER button  and then press  button until the display is at zero. The  symbol flashes for a few seconds and the clock display appears.

Switching off the oven

- Turn off the appliance power switch.

Cooling ventilation

This appliance is equipped with a cooling fan, which turns on automatically when the oven is hot. The fan will switch off automatically when the oven is sufficiently cooled down.









Environmental tips

- Do not open the oven door more than necessary during cooking.
- After the oven is turned off it retains heat for some time. You can use the residual heat in the oven for keeping the food warm.
- Check the door seal regularly and wipe clean to ensure that they are free of food deposits so that the seal sticks properly to the door and do not allow heat to disperse.

OVEN FUNCTION

Mode setting

This programme allows 6 function (5 heating) settings.

	Conventional		Grill
	"Top Oven"		Fan Assisted Grill
	Fast Cooking		Oven Light

Conventional mode 2145-2540W

Position knob "C": Between **60°C** and **Max.** on this setting, The top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected , with heat distribution and reduced energy consumption. It remains the best system for baking cakes and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

"Top" Oven 995-1195W


Position of thermostat knob "C":Between 60°Cand Max. The top heating element comes on. This mode can be used to brown food at the end of cooking .

Fast Cooking Mode 2175-2590W

Position of thermostat knob "C": Between 60°Cand Max. The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking pre-packed food quickly(as pre-heating is not necessary),such as for example: frozen or pre-cooked food) as well as for a few "home-made"dishes.

The best results when cooking using the "Fast cooking"mode are obtained if you use one cooking only (the second from the bottom),please see the table entitled "Practical Cooking Advice".

Grill  2385-2835W

Position of thermostat knob "C": Max. The top central heating elements comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc.

Fan Assisted Grill  2415-2875W



Position of thermostat knob "C" between 60°C and 200°C. The top central heating elements and the fan come on. This combination of features increases the effectiveness of the indirect thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc.




The turnspit (only available on certain models)

To start the turnspit, proceed as follows:

Place the oven tray on the 1st rack ;

Insert the special turnspit support on the 2nd rack and position the spit by inserting it through the special hole

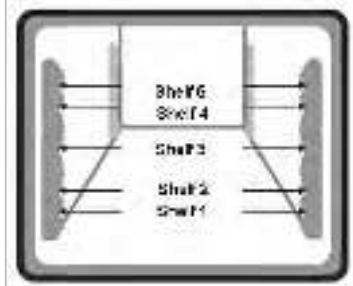
Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)	
Convection 	Duck	1	3	15	200	65-75	
	Roast veal or beef	1	3	15	200	70-75	
	Pork roast	1	3	15	200	70-80	
	Biscuits (short pastry)	-	3	15	180	15-20	
	Tarts	1	3	15	180	30-35	
Grill 	Soles and cuttlefish	1	4	5	Max	8-10	
	Squid and prawn kebabs	1	4	5	Max	6-8	
	Cod filet	1	4	5	Max	10	
	Grilled vegetables	1	3/4	5	Max	10-15	
	Veal steak	1	4	5	Max	15-20	
	Cutlets	1	4	5	Max	15-20	
	Hamburgers	1	4	5	Max	7-10	
	Mackerels	1	4	5	Max	15-20	
	Toasted sandwiches	-	4	5	Max	2-3	
	With rotisserie						
		Veal on the spit	1.0	-	5	Max	80-90
		Chicken on the spit	1.5	-	5	Max	70-80
		Lamb on the spit	1.0	-	5	Max	70-80

Fan Assisted Grill 	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
	With rotisserie					
	Veal on the spit	1.5	-	5	200	70-80
	Chicken on the spit	2.0	-	5	200	70-80
	Chicken (on the spit) + potatoes (roasted)	1.5 -	- 2	5 5	200 200	70-75 70-75
	Lamb on the spit	1.5	-	5	200	70-80
Fast cooking 	Frozen food					
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden Rolls	0.4	2	-	180	25-30
	Chicken morseis	0.4	2	-	220	15-20
	Pre-cooked food					
	Golden chicken wings	0.4	2	-	200	20-25
Fresh Food						
Biscuits(short pastry)	0.3	2	-	200	15-18	
Fruitcake	0.6	2	-	180	45	
Cheese puffs	0.2	2	-	210	10-12	
Top Oven 	Browning food to perfect Cooking	-	3/4	15	220	-

Notice: cooking times are approximate and may vary according to personal taste .When cooking using the grill or fan assisted grill ,the dripping pan must always be placed on the 1st oven rack from the bottom .

USING THE ACCESSORIES

Oven accessories can be positioned in accordance to individual cooking requirements.



Universal pan

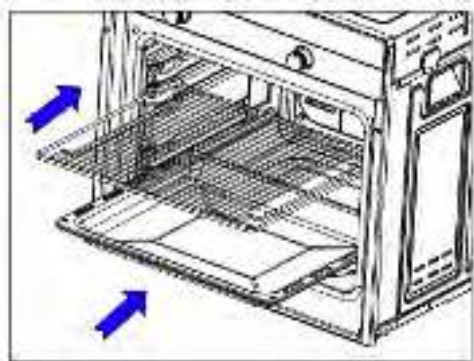
Use the universal pan as a

- Drip pan to collect food juices and fat drip from food
- Dish support for all dishes

We do not recommend use of universal pan on upper 4th and 5th shelves.

Grill rack

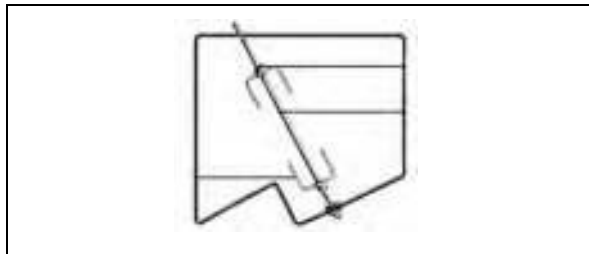
- Position the universal pan on lower 1st and 2nd shelves to collect oil drip.
- Depending on the size of the food, position the grill on the upper shelves.



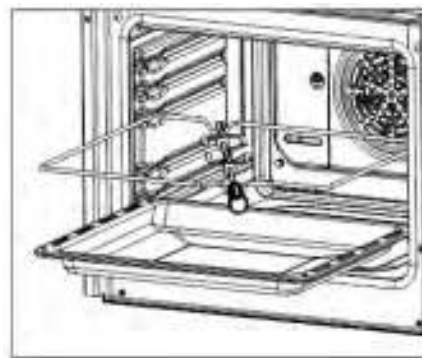
The rotisserie

This accessory is ideal for meat roasting. The motorised turnspit rotates the rotisserie slowly and browns the food uniformly.

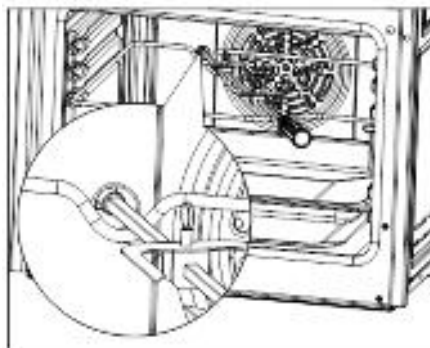
Note: When positioning the rotisserie assembly, ensure that the meat is in centre of spit. Then fasten the food with the forks on both sides.



- Always keep the oven door shut when using the rotisserie and start with the oven cold in order to avoid scalding yourselves when positioning the spit.
- Position the universal pan on the 1st shelf (to collect oil drip).
- Position the rotisserie grill rack on the 3rd shelf.



- Place the rotisserie set on the rotisserie grill rack. Insert the rotisserie firmly into the motor slot at the back wall of oven cavity.
- Unscrew the spit handle before cooking.
- Turn the oven selector to "Rotisserie Grill" mode.



- To remove the spit, screw on the spit handle tightly (do not screw on the spit handle during cooking). The spit handle avoids scalding when taking out the spit at end of cooking.

MAINTENANCE AND CARE



Disconnect the power supply cord before carrying out any cleaning or maintenance activities.

Cleaning the oven interior

We recommend you to clean your oven after each use. Clean with warm soapy water and a soft damp cloth. Wipe dry with a lint-free cloth. Avoid using corrosive or abrasive products that could damage the enamel coating. It is advisable to keep the oven clean and remove any food deposits. Built-up food deposits may overheat, release smoke and unpleasant odours.

Never line the bottom of the oven with aluminium foil. The aluminium foil sheet in direct contact with the heated enamel coating could melt and damage the enamel coating inside the oven irreversibly.

Cleaning the oven exterior

Enamel or stainless steel surfaces can be cleaned with warm soapy water and a soft damp cloth. Wipe dry with a lint-free cloth. Avoid using corrosive or abrasive products that could damage the surface.

For stainless steel surfaces, always wipe in the direction of the grain so as not to scratch the surface. For tougher stains, use a specific non-abrasive product (please observe the manufacturer's instructions).

Door glass

Clean the glass using non-abrasive cleaning agents and sponges. Wipe dry after cleaning.

Door seal

Clean with warm soapy water and a soft damp cloth. Wipe dry and fix it in place after cleaning.

Glass cover on the oven light

Clean with warm soapy water and a soft damp cloth. Wipe dry after cleaning.

Cleaning the accessories

Soak in hot soapy water to remove the grease or food residue. Clean with brush or sponge.

Catalytic layer

Avoid using abrasive cleaning agents on the oven cavity walls. We highly recommend you to apply mild cleaning agents onto a damp cloth, and then wipe the oven interior.

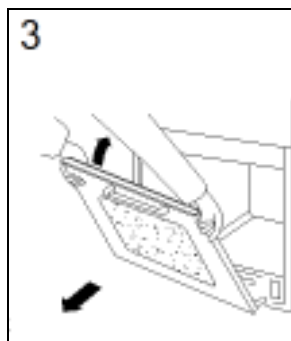
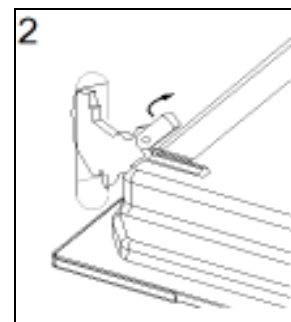
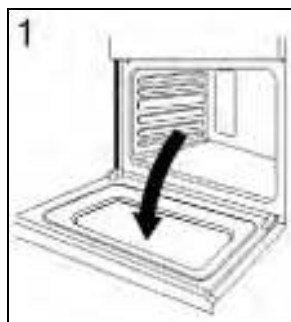
Detaching and attaching the oven door

The oven door can be removed for a more thorough cleaning.

To detach the oven door,

- Open the oven door fully
- Lift up the small levers located on the two hinges
- Shut the door but not completely
- Hold the door firmly at both sides and lift upwards off the hinges guide

To attach the oven door, reverse the sequence.



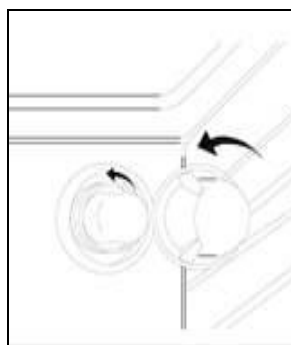
Do not lift the door off by the handle. The handle could break and damage the glass.

Make sure that you lift the door off equally on both sides.

Replacing the oven lamp

Ensure that the power supply cord is disconnected.

- Remove the glass cover of the lamp
- Remove lamp and replace with a similar heat-resistant bulb of the same characteristics
- Replace the glass cover



The glass cover on the oven lamp must be replaced if it is damaged.

For purchase of spare part, please check with your local Rinnai Customer Care Centre.

TROUBLESHOOT

In case of minor faults or problems with the appliance operation, please check the following instructions to see if you could resolve the problem before calling for technician service.

The oven does not work

- Check that the main switch is turned on and the plug is properly inserted in the electrical outlet.

Oven light does not work

- Replace or tighten oven lamp. See 'Replacing the oven lamp' section in this manual.

Oven smokes excessively during cooking

- Check if you have selected the correct cooking mode for the dish.
- Check if you have used the correct accessories and placed the dish in the oven at the recommended height.
- Check the temperature selected.
- Food deposits sticking onto the enamel coating inside the oven becomes charred and creates both smoke and unpleasant odours. Regular cleaning is necessary to remove grease build-up.
- Grease or food spatters can also cause excessive smoking.

Food does not bake or roast properly

- Check if oven functions are properly set.
- Check if correct temperature is set.
- Rack position may be incorrect for the cooking mode selected.
- Check if you are using the correct cookware type and size.

Condensation build-up on oven door

- Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start. If you are using water in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with your oven.

Noise can be heard after cooking programme

- The cooling fan remains switched on after the end of a cooking programme.

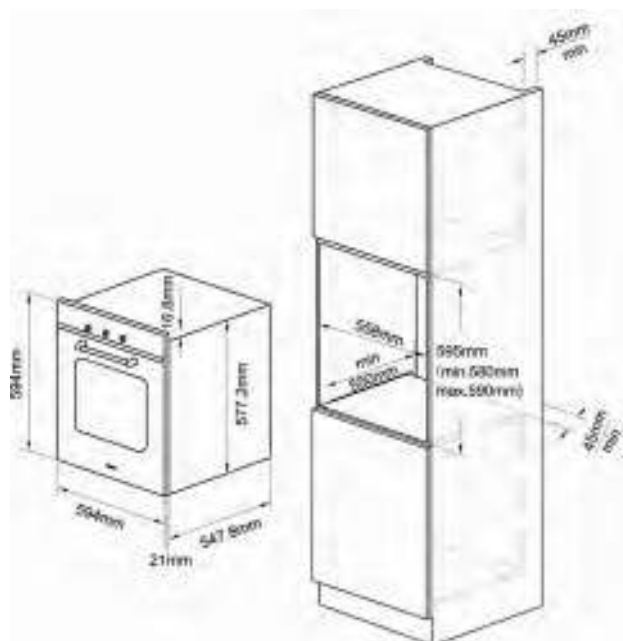
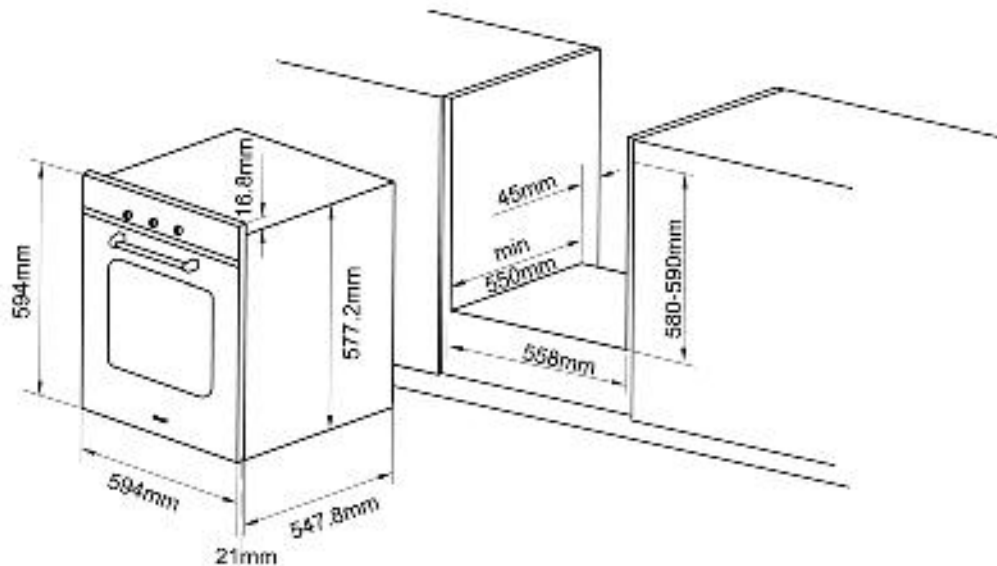
If the problem persists despite observing the above checks, please contact your local Rinnai Customer Care Centre for assistance. For service calls under warranty, please note that it is necessary to produce your proof of purchase and valid warranty card.

INSTALLATION

Installation must be performed by qualified personnel only. The manufacturer declines all responsibility for improper installation and does not accept responsibility for appliance warranty in the event of damage caused by incorrect installation.

Fit the appliance in appropriate cabinet

- The panels of the adjacent cabinets must be made of heat-resistant material. The oven should be installed on a flat, level surface able to withstand the weight of the appliance and its contents. The oven must be in a stable position to avoid the possibility of causing noise vibration.
- Cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.
- For installation under the counter and in a kitchen cabinet, the housing unit must have the following dimensions:



Ventilation

- To ensure adequate ventilation, a minimum ventilation gap of 45mm is required from the back of appliance to cabinet wall.
- For bench top installation, minimum 5mm ventilation gap is required on both sides of the appliance.
- If oven is installed below a hob, minimum 30mm ventilation gap between hob and oven, or the distance instructed in the hob manufacturer's instruction manual is required. Follow the higher distance if in doubt.

Securing the appliance

- Connect the power supply cord. Do not turn on the power mains.
- Push the oven into the housing unit as far as the oven trim and align it.
- Open the oven door. Fix the oven in position with 4(four) screws provided.
- Check that it is correctly aligned.
- Check that the door is free to open and close.
- Turn on the power mains. The appliance must only be operated when it has been built in to avoid electric shock hazard.

Electrical connections

Connecting the supply cable to the power mains

- Install a standardized plug corresponding to the load indicated on the rating label attached to the appliance.
- If the appliance is being directly connected to the power mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts, suitable for the load indicated and complying with current electrical regulations (the earthing wire must not be interrupted by the circuit breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with local safety regulations.

Before connecting to the power supply, ensure that:

- The appliance is correctly and efficiently earthed.
- The socket can withstand the maximum power of the appliance, and voltage within the value range indicated on the rating label attached to the appliance.
- The basic safety requirement should be tested by a qualified technician. Multiple plugs and extension cables must not be used. Overloading is dangerous and may cause a fire hazard.
- Once the appliance has been installed, the power supply and electrical socket must be easily accessible.

The installer must ensure that the correct electrical connection has been made and that it is compliant with local safety regulations.

The manufacturer declines any liability should these safety measures not be observed.

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