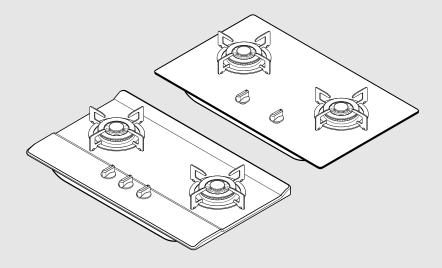


RB-712N-S RB-712N-G



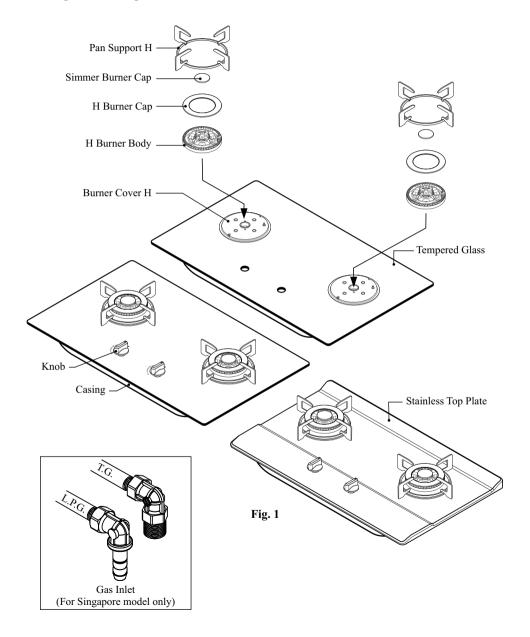
Gas Built in Hob

Instruction for use, installation

# Rinnai

In order to obtain the best results and to maintain your Rinnai Built-In Hob always in best condition, please read this instruction carefully.

# **Components and parts names**



## **Features**

- 1. The tempered glass and stainless top plate is beautiful and stylish.
- 2. The enamel pan supports are durable and will not deform, making it stable for your cooking vessels.
- 3. The continuous ignition device will ensure a 100% ignition rate.

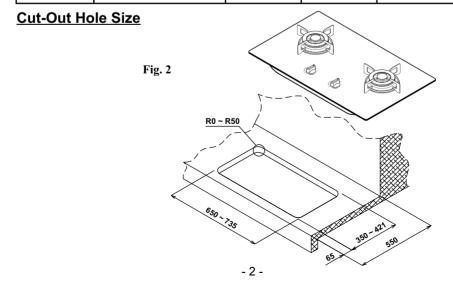
## **Specification**

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Product		Built-in Hob		
Model		RB-712N-S/G		
Net Weight	RB-712N-S	7.6 Kg		
	RB-712N-G	12.0 Kg		
Automatic Continuous Ignitions		"C" Size Battery (1.5V x 1)		
Overall Dimension	RB-712N-S	123 mm x 452 mm x 770 mm		
	RB-712N-G	123 mm x 465 mm x 780 mm		
Cut out size		350 ~ 421 mm x 650 ~ 735 mm R0 mm ~ R50 mm		

Diameters of pan which may be used on hob				
Burners	Min	Max		
Main	120 mm	280 mm		

<sup>\*</sup> Use only flat bottom pan except for wok burner

Destination	Type of Gas	Gas Consumption per hour Respective gas consumption (kW)		Gas Connecting tube
		RHS / LHS		
		Nominal Rate	Reduce Rate	
Singapore	L.P.G (30 mbar/3.0 kpa)	3.3	1.5	Ø9.5 mm gas specific rubber hose
	Nozzle/injector size	0.95	_	
	T.G (8 mbar/0.8 kpa)	3.5	1.08	½ In Thread (male)
	Nozzle/injector size	2.9	_	
General	L.P.G (30 mbar/3.0 kpa)	3.5	1.5	Ø9.5 mm gas specific rubber hose
	Nozzle/injector size	0.95	_	
	N.G (25 mbar/2.5 kpa)	4.0	1.73	Ø9.5 mm gas specific rubber hose
	Nozzle/injector size	1.35	_	

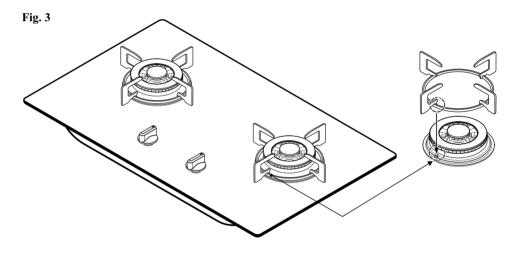


#### Installation

- Install the built-in hob in well ventilated area and keep away from any combustible or inflammable object i.e. paper, oil, etc.
- If the built-in hob is to be installed near any combustible surrounding i.e. wooden walls, wooden shelves, etc, there should be a distance of more than 15cm (6 in) away from the surrounding combustible. If the surrounding materials are fireproof, the clearance is not required.
- Place the built-in hob on a stable and level surface
- This built in hob is to be used for cooking purposes only. Do not use it to dry any materials i.e: towel, clothes, etc.
- Make sure that the following parts are fitted properly before use.

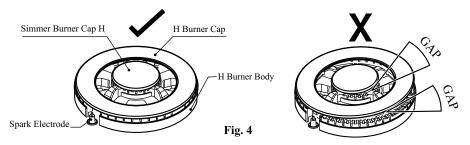
#### 1. Pan Support

Fit Pan Support into top plate / tempered glass. (Fig. 3)



#### 2. Burner Head and Burner Cap

Fit burner head into burner cap onto the burner body correctly, without any gap. (see Fig. 4)



#### 3. Installation of Gas Hose

- A specific rubber hose for built-in hob must be used.
- The rubber hose must not be bent during installation and must have an appropriate length (below 2 meter).
- During installation, make sure that the rubber hose does not come into contact with the body of the built-in hob pass through the bottom part of the built-in hob to prevent melting of the hose.
- Place the securing ring over the rubber hose and connect the rubber hose to the coupler below the rear
  side of the built-in hob till the marked red line. Then secure the rubber hose in position with the
  secure ring (For LP Gas).
- The connection must be performed by a qualified person according to the relevant standards (For LP Gas). For Town Gas / Natural Gas, the task must be executed by a qualified licensed technician.

#### 4. Precaution gas

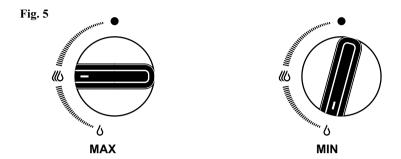
- Do not use any other gas except for the ones indicated on the specification label of the built-in hob.
- LPG is the abbreviation for Liquefied Petroleum Gas, while TG is Town Gas supplied through pipelines.
- For liquefied petroleum gas, please use conventional household low pressure regulators. The standard pressure for LPG gas is 280 mm H<sub>2</sub>O that for TG gas is 100 mm H<sub>2</sub>O.
- Do not increase the gas pressure
- Never turn the LPG gas container upside down or subject to high temperatures or direct sunlight.
- Conversion of built-in hob from one gas type to another must be performed by a qualified technician as major components need to be replaced.

## **Operating Instruction**

#### Ignition

- Depress the control knob to about 2 mm and turn to the left (counter clock-wise) to the "ON" position.
- 2. When the control knob is being turned for ignition, sparks are generated to ignite the burning device, accompanied by clicking sound.

- 3. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.
  - The device shall not be operated for more than 15 seconds. If the burner has not lit up after 15 seconds, stop operating the built-in hob and open the compartment door and/or wait for at least 1 minute before attempting to ignite the burner again.
- 4. Flame can be adjusted between "MAX" and "MIN" position, please adjust flame slowly.

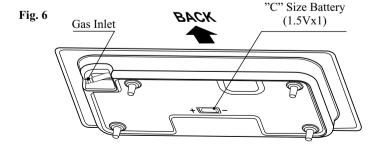


## Flame Extinguishing

- 1. After use, turn the control knob right to the "OFF" position, and the flame will be extinguished.
- 2. Make sure that the control knob is fully turned to the "OFF" position, less there would be a danger of gas leakage.
- 3. After extinguishing the flame, do not touch the conductive parts of the hobs as they remain at very high temperatures.
- 4. There may be a slight hissing sound after the flames is extinguished.
- 5. If the built-in-hob is not in use, turn off the main gas supply to avoid gas leakage or unnecessary accidents.

## **How to Change Battery**

- Aeration is preset at factory during assembly; please do not attempt to adjust it.
- Battery Box is located at front of bottom side (Size C, 1.5V x 1) (Fig. 6).
   Open the cabinet door, and change the battery.



## **Maintenance**

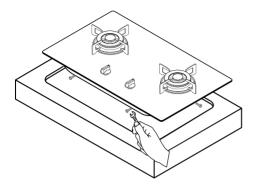
- Wipe the tempered glass with a soft damp cloth and mild detergent.
- Wash the Pan Support and Burner Covers in warm water and detergent.
- Always be careful when cleaning. This gas cooker may has sharp edges that can injure your hand, the use of gloves is recommended.

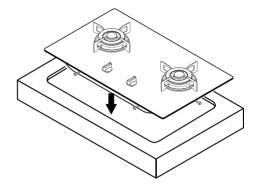
# Trouble Shooting Manual for Rinnai RB-712N-S/G Built-in Hob

FAULT	CAUSE	REMEDY	
1. No Ignition	Spark electrode is wet, especially in high humidity season	Dry the electrode with clean tissue or dry cloth.	
2. Flame cannot be held	Incorrect turning of gas control knob.	Push and turn the gas control knob anti-clockwise until a 'click' sound is heard. Hold for a few seconds until flame is ignited.	
3. No main flame	3.1 Gas Regulator has been turned off	Open gas regulator completely	
	3.2 Burner cap is blocked by aluminum foil.	Remove aluminum foil.	
4. Yellow flame	Accumulated grease and dirt on the burner head.	Wash the burner head in warm water with detergent. Leave it to dry; then place it back in the correct position.	
5. Unstable flame	Incorrect location of the burner head.	Refit the burner head into the burner body	

## Attention: when installing the casing

- Adjust screw position as bench cut out size.
- Confirm that six screws are secured firmly into the casing.





#### Caution for the glass

• Use only a wok support supplied or recommended by the manufacturer of the appliance.



• Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



 Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.



• Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the gas hob.



• Do not place anything, e.g., flame tamer, asbestos mat between pan and pan support as serious damage to appliance may result.

