

Instructions for use, installation, and connection

Built-in Gas Hob

RB-2CGN

RB-2CGT

RB-3CGN

RB-3CGT

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Thank you very much for purchasing a Rinnai Built-In Gas Hob.

Rinnai believes that you will be able to experience the comfort, safety and quality of Rinnai appliances when using the product.

In order to maximize the performance and to maintain your Rinnai built-in hob in the best condition, please follow the instruction carefully.

1. Important Warnings

Before the installation and usage of Rinnai appliances, please read and follow the supplied instructions carefully. The manufacturer is not responsible for any damages caused by incorrect installation and use. This manual shall always be kept with the appliance for future reference and pass them on to possible new owners of the appliance.

1.1 General

- The appliance and its accessible parts will become hot when in use.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.

1.2 Children and vulnerable people



/!\ WARNING!

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and person with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Never let children play with the appliance.
- Keep all packaging material out of the reach from children.
- Keep children and pets away from the appliance when it operates or when it cools down.
- Do not let children clean and perform maintenance without adult supervision.

2. Safety Instructions

2.1 Installation

/!\ WARNING!

Installation and repair must be attended by qualified technical personnel only.

- Remove all the packaging.
- Never install or use a damaged appliance.
- A minimum distance should be kept from the other appliances and units as instructed.
- Always wear safety gloves and be careful when you move the appliances.
- Protect the bottom of the appliance from any steam and moisture.
- To prevent the appliance from falling, never install the appliance adjacent to a door or under a window.
- Sufficient space is required for air circulation if the appliance is to be installed above drawers.

Gas connection

- All gas connections must be installed a qualified person.
- Make sure there is sufficient air circulation around the appliance
- Always connect the appliance according to the latest installation regulations.

2.2 Use



/ WARNING!

Risk of burns.

• **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

- **CAUTION**: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This appliance is intended for use in household.
- Never change the specification of this appliance.
- Do not let the appliance stay unattended during operation.
- Ensure the cooking zone is at "(off) position after use.



/!\ WARNING!

Risk of fire or explosion.

- Fats and oil when heated can release flammable vapors. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapors of hot oil releases may cause spontaneous combustion.
- Used oil may cause fire at a lower temperature.
- Never place flammable products or items near or on the appliance.



/!\ WARNING!

Risk of damage to the appliance.

- Do not place and keep hot cookware on the control panel.
- Do not ignite the flames with empty cookware or without cookware.
- Be careful not to let objects or cookware fall on the appliance. The glass top plate can be damaged.
- Do not place aluminum foil on the appliance.
- Never use unstable cookware with the incorrect shape and diameter larger than the dimensions of the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.

- Make sure cookware is centrally positioned on the pan supports and do not stick out over the edges of the cooking surface.
- Only apply the accessories supplied by manufacturer.
- Never install a flame diffuser on the burner.

2.3 Care and Cleaning

/!\ WARNING!

Risk of damage to the appliance.

- Clean the appliances regularly to prevent the deterioration of the surface material.
- Do not use steam to clean the appliance.
- Never use the dishwasher to clean the burners in the dishwasher.
- Clean the appliance with a moist soft cloth, and only use neutral detergents. Never use abrasive products, abrasive cleaning pads, solvents or metal objects.
- **CAUTION:** In case of hotplate glass breakage:
 - Immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply.
 - Do not touch the appliance surface.
 - Do not use the appliance

2.4 Disposal



/ WARNING!

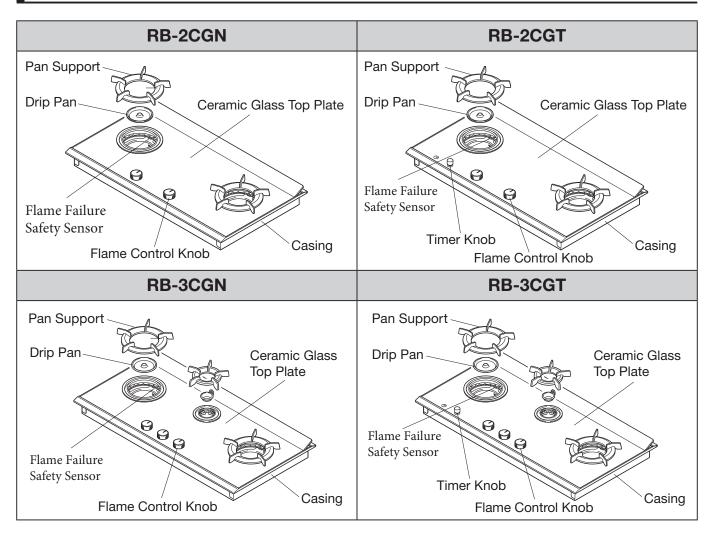
Risk of injury or suffocation.

• Please contact your nearest municipal authority for detailed information on the disposal of appliance.

3. Line up

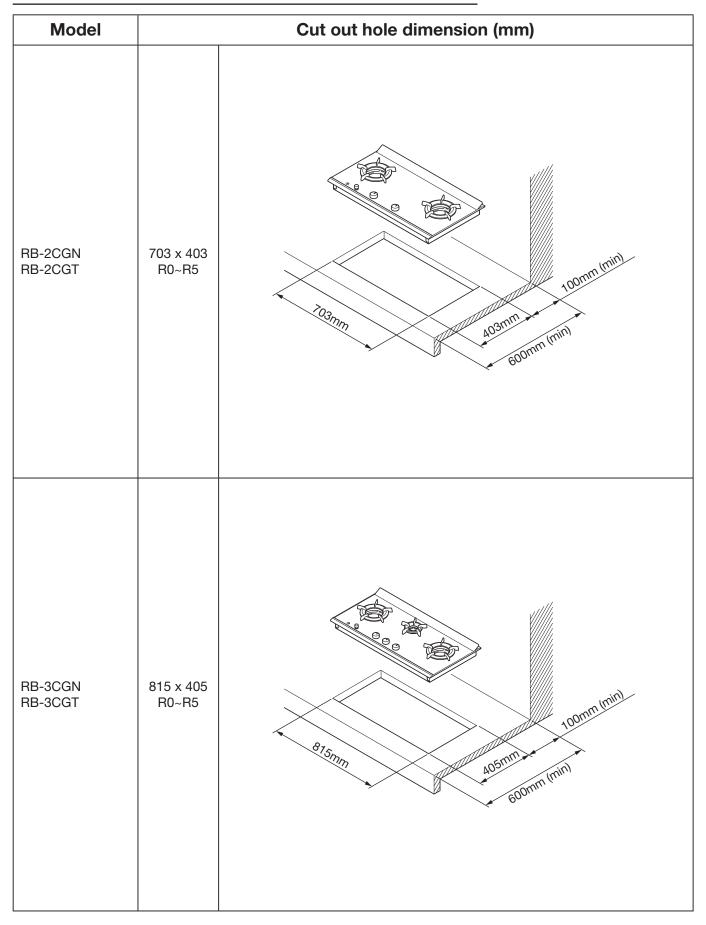
| RB-2CGN | RB-2CGT | | | | | | |
|--|--|--|--|--|--|--|--|
| Top Plate Dimension ; 738 mm×434 mm | | | | | | | |
| Cut-Out Dimension | ; 703 mm×403 mm | | | | | | |
| Rimus & Control of the Control of th | Account of the second s | | | | | | |
| | | | | | | | |
| RB-3CGN | RB-3CGT | | | | | | |
| | RB-3CGT n; 853 mm×434 mm | | | | | | |
| Top Plate Dimension | | | | | | | |

4. Parts Names



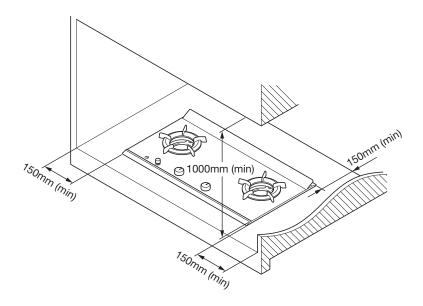
5. Installation

Kitchen worktop cut-out dimensions

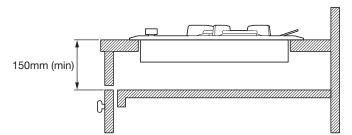


! WARNING!

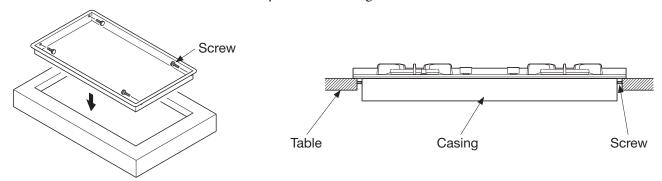
- *Install the built-in hob in a well ventilated room and keep it away from any combustible or flammable objects such as paper or oil.
- * Place the built-in hob on a stable and levelled surface.
- *If the built-in hob is to be installed close to combustible objects (such as wooden walls, wooden shelves), it should be installed at least 15 cm from the side walls. Even if the combustible material is protected by stainless steel sheet, a clearance of 15 cm is required for safety purpose. If the surrounding material is fireproof, the 15 cm clearance is not required. The clearance between the appliance and above combustible shelves or the ceiling must be at least 100 cm.



• If the separator is placed underneath the hob, the recommended distance from the surface of the kitchen worktop should be more than 150mm. Please refer to below diagram.



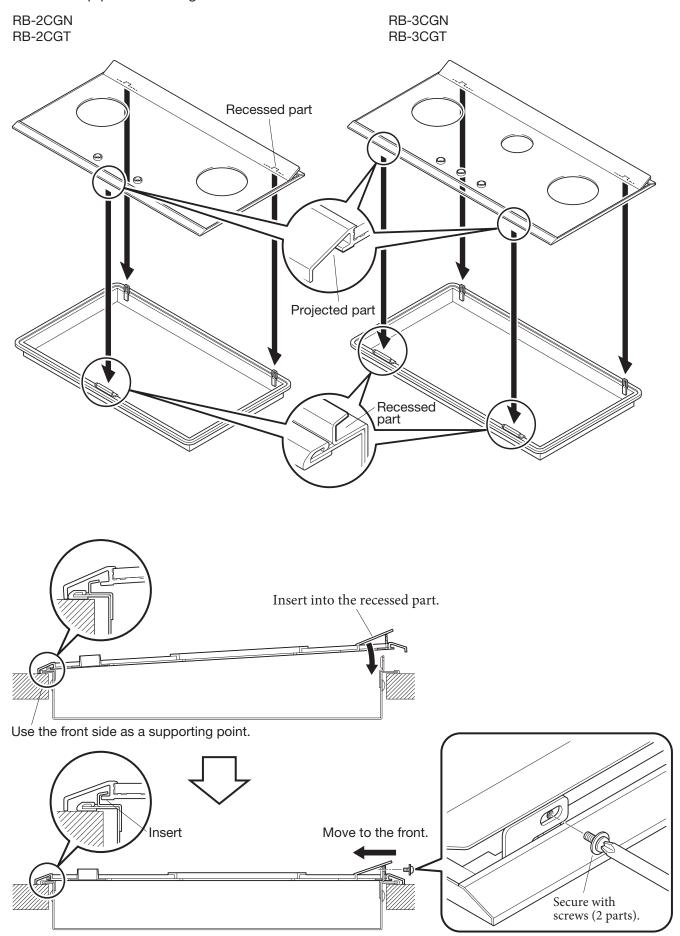
- Adjust screw position as bench cut out size.
- Make sure four screws are secured firmly into the casing.



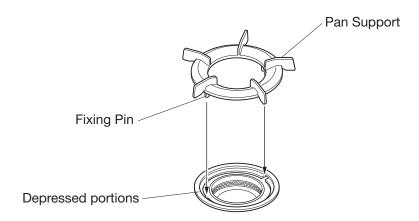
• Set the battery properly as instructed.

| Model | Ignition Battery Size | Battery holder location |
|---------|--------------------------|--|
| RB-2CGN | D (1.5V×1) | Front Side Gas Inlet Battery 1.5V×1 "D" Size |
| RB-2CGT | D (1.5V×2) Alkaline | Front Side Gas Inlet Gas Inlet Alkaline battery 1.5V×2 "D" Size |
| RB-3CGN | D (1.5V×2) | Front Side Gas Inlet Battery 1.5V×2 "D" Size |
| RB-3CGT | D (1.5V×2) Alkaline | Front Side Gas Inlet Alkaline battery 1.5V×2 "D" Size |

- Set the top plate properly as instructed.
 - * Set the top plate to casing.



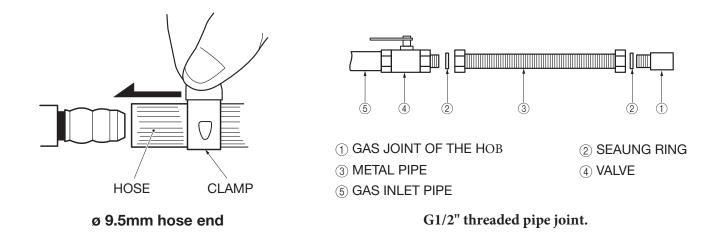
- Place the pan support properly as instructed.
 - * Place pan support to top plate.



Installation of Gas Hose

The Gas Connection can be made with a \emptyset 9.5mm hose or a G1/2" threaded pipe joint. Depending on the gas type input, carry out the connection fitting with either the \emptyset 9.5mm hose or a G1/2" threaded pipe joint.

Once installation is completed, make sure that the sealing for the entire connection system is done perfectly by using soapy solution.





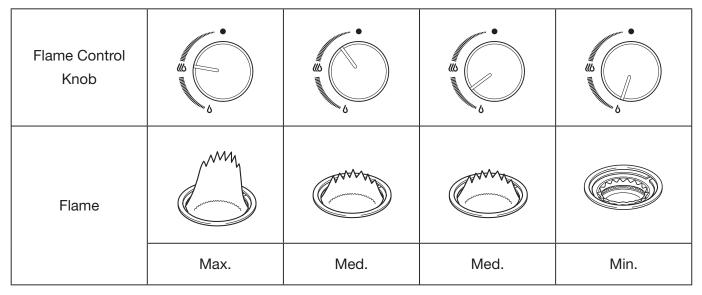
Important

Once installation is completed, make sure that the sealing for every pipe fitting is done perfectly by using soapy solution. Do not use flame to check for leakages.

6. Operating Instructions

Ignition

- 1. Press and turn control knob to the left until it has stopped. Burner will ignite with sparks.
- 2. If the flame goes out when you release your hand from the knob, repeat Step 1.
- 3. Turn control knob to adjust desired flame power according to below diagrams.
- 4. Flame can be adjusted among "Max", "Min" and "Off". Please adjust flame slowly.

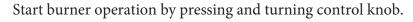


5. Turn the control knob backwards to the "position (off) to extinguish the flame.

Timer Function [RB-2CGT, RB-3CGT only]

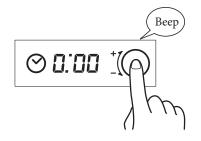
The timer function is only applicable for the left burner.

1. Ignition





2. Timer Mode Setting

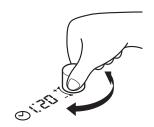


Timer mode is activated when the timer knob is pressed and "0.00" is shown on the display.

* If there is no operation for 15 seconds, timer mode will be turned off automatically.

(If battery power is low, "Lo" is shown on display. Please replace batteries.)

3. Timer Setting



Set timer by turning the timer knob

Timer can be set at minimum 1 min and maximum 4-hour.

Timer setting: 0-60min: 1-minute interval

: 1-4hours : 5-minute interval

When time is set, count-down will start in 1 sec.

4. Energy Saving Mode

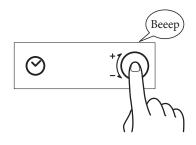


When timer knob is not used for 10 sec, energy saving mode is activated.

3 segments of display flash alternately.

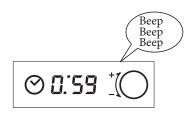
During the energy saving mode, remaining time can be checked by pressing timer knob.

5. Timer Cancel



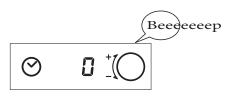
If the timer knob is pressed while the timer is still running, timer mode will be cancelled.

6. 1 min before set time



During the remaining 1 min, the buzzer will beep 3 time and the timer display will show the remaining seconds.

7. Timer Finish



When the time is up, the buzzer will give off a long beep and the flame automatically be put out.

Turn flame control knob to "position (off).

Error Code [RB-2CGT, RB-3CGT]

| Buzzer Sound | Display | Burner | Description |
|--|-----------------------|-------------------|--|
| Beep X 3 times | 111 | Left (with timer) | Ignition failure |
| | 1 15 | Right | |
| | 1 13 | Center | |
| | 15 1 | Left (with timer) | Flame failure safety device is activated |
| | 155 | Right | |
| | 153 | Center | |
| | 00 1 | Left (with timer) | Automatic shut-off device is activated |
| | 002 | Right | |
| | 003 | Center | |
| | Lo | - | Notification of battery replacement |
| Buzzer keeps sound (Beeps continuously) | ו פר ו ו ר ו בר | Left (with timer) | Sensor or electronic components failure |
| | 20. 21. ר 25.ר | Right | |
| | EOC ES C ESC | Center | |

Note: After error code has been displayed for 2 sec, OFF will be displayed.

| Cause | Possible solutions |
|---|---|
| Flame failure during operation | Operate again after surrounding gas has dispersed If electrode or burner head or flame failure safety device get wet or dirty, clean the parts Check if battery is set correctly When "Lo" is displayed on display, replace battery to 2 X size D alkaline battery |
| Flame was shut off automatically after 3-hour usage | Set ignition knob back to " # position (off). Reignite again. |
| Battery finishes | Replace battery to 2 X new size "D" size alkaline battery |
| Components broken down | Stop use immediately and call customer service |

Flame Extinguishing

- 1. After using, turn the control knob clock-wise (right) to the original "**#** position and the flame will be extinguished.
- 2. After extinguishing of the flame, do not touch the conductive parts of the built-in hob as hthey may still be hot from the usage.
- 3. There might be a slight hissing sounds after the extinguishing of the flame.
- 4. If the built-in hob is not in use, turn off the main gas supply in order to avoid gas leakage or unnecessary accidents.

How to Handle Safety Device

- 1. If the flame is extinguished during operation, the flame failure safety device will automatically cut off the gas within seconds.
 - If you notice that the flame has been extinguished, please turn the knob to "position and do not attempt to reignite the burner for at least 1 minute.

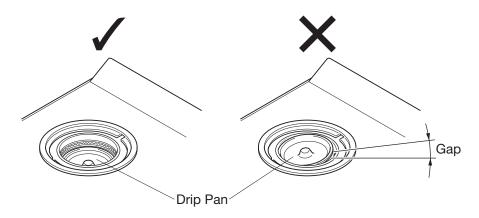
7. Maintenance

How to Change Battery

- 1. If the battery runs out, open the cabinet door and change it accordingly.
 - Battery box is located at the bottom of built-in hob as illustrated in Page 9.

How to set Drip Pan

* Set drip pan into burner correctly, make sure there is no gap



How to clean Drip pan

Wash the pan supports and drip pan, in warm water and detergent.

8. Trouble-Shooting

| 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 stay | 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. | Gas regulator has been turned off. | Open gas regulator completely. | |
| 4. Yellow flame. | Accumulated grease and dirt on the burner. | Wash the burner in warm water with detergent. Leave it to dry, then place it back in the correct position. | |

9. Technical Specifications

| Product | Model | Type of Gas | Gas Supply Pressure (kPa) | Weight (kg) | Ignition Battery Size | Overall Dimension (mm) | Cut-out Size (mm) | Diameters of pan to be used on the hobs (mm) |
|-----------------------------------|---------|-------------|---------------------------------|-------------|--------------------------|------------------------------|----------------------|---|
| | | LPG | 3.0 | | D (1.5V×1) | 738×434×96 | 703×403 R0~5 | |
| Two-burner | DD OCCN | NG | 2.5 | Ī <u>.</u> | | | | Min:120 Max:280 |
| Ceramic Glass Top Built-in Hob | RB-2CGN | 12T | 2.0 | 11.6 | | | | Use only flat bottom pan except for wok burner |
| | | TG | 0.8 | - | | | | |
| | | LPG | 3.0 | | D (1.5V×2) Alkaline | 738×434×96 | 703×403 R0~5 | Min:120 Max:280 |
| Two-burner Ceramic Glass Top | RB-2CGT | NG | 2.5 | 12.4 | | | | |
| Built-in Hob | | 12T | 2.0 | - | | | | Use only flat bottom pan except for wok burner |
| | | TG | 0.8 | | | | | |
| | RB-3CGN | LPG | 3.0 | 14.3 | D (1.5V×2) | 853×434×96 | 815×405 R0~5 | |
| Three-burner Ceramic Glass Top | | NG | 2.5 | | | | | Min:120 Max:280 |
| Built-in Hob | | 12T | 2.0 | | | | | Use only flat bottom pan except for wok burner |
| | | TG | 0.8 | | | | | |
| | RB-3CGT | LPG | 3.0 | | | | 815×403 R0~5 | |
| Three-burner Ceramic Glass Top | | NG | 2.5 | 15.0 | D (1.5V×2) Alkaline | 853×434×96 | | Min:120 Max:280 |
| Built-in Hob | | 12T | 2.0 | | | | | Use only flat bottom pan except for wok burner |
| | | TG | 0.8 | | | | | |

| Ind | lividual Burn | er Gas Con | sumption (k | W) | | | |
|------|---------------|------------|--------------|-------|--------------|---|----------------------------------|
| Left | | Center | | Right | | Individual Burner Gas Consumption (kW) | Gas Connection Type |
| (kW) | Nozzle (φmm) | (kW) | Nozzle (φmm) | (kW) | Nozzle (φmm) | | |
| 3.60 | 0.90 | _ | _ | 3.60 | 0.90 | 6.9 | φ9.5 mm gas specific rubber hose |
| 3.72 | 1.30 | _ | _ | 3.72 | 1.30 | 7.3 | φ9.5 mm gas specific rubber hose |
| 4.20 | 1.40 | _ | _ | 4.20 | 1.40 | 7.6 | φ9.5 mm gas specific rubber hose |
| 3.55 | 2.55 | _ | _ | 3.55 | 2.55 | 6.8 | 1/2 IN Thread (male) |
| 3.60 | 0.90 | _ | _ | 3.60 | 0.90 | 6.9 | ø9.5 mm gas specific rubber hose |
| 3.72 | 1.30 | _ | _ | 3.72 | 1.30 | 7.3 | ø9.5 mm gas specific rubber hose |
| 4.20 | 1.40 | _ | _ | 4.20 | 1.40 | 7.6 | ø9.5 mm gas specific rubber hose |
| 3.55 | 2.55 | _ | _ | 3.55 | 2.55 | 6.8 | 1/2 IN Thread (male) |
| 3.60 | 0.90 | 1.50 | 0.60 | 3.60 | 0.90 | 8.55 | φ9.5 mm gas specific rubber hose |
| 3.72 | 1.30 | 1.40 | 0.80 | 3.72 | 1.30 | 8.6 | φ9.5 mm gas specific rubber hose |
| 4.20 | 1.40 | 1.50 | 0.85 | 4.20 | 1.40 | 8.95 | φ9.5 mm gas specific rubber hose |
| 3.55 | 2.55 | 1.40 | 1.50 | 3.55 | 2.55 | 8.1 | 1/2 IN Thread (male) |
| 3.60 | 0.90 | 1.50 | 0.60 | 3.60 | 0.90 | 8.55 | φ9.5 mm gas specific rubber hose |
| 3.72 | 1.30 | 1.40 | 0.80 | 3.72 | 1.30 | 8.6 | φ9.5 mm gas specific rubber hose |
| 4.20 | 1.40 | 1.50 | 0.85 | 4.20 | 1.40 | 8.95 | φ9.5 mm gas specific rubber hose |
| 3.55 | 2.55 | 140 | 1.50 | 3.55 | 2.55 | 8.1 | 1/2 IN Thread (male) |