

## Gas Built in Hob

 Instruction for useIn 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 Features

## 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

| Product |  | Built-in Hob |
| :---: | :---: | :---: |
| Model |  | RB-713N-S/G |
| Net Weight | RB-713N-S | 9.3 Kg |
|  | RB-713N-G | 13.4 Kg |
| Automatic Continuous Ignitions |  | "C" Size Battery (1.5V x 1) |
| Overall Dimension | RB-713N-S | $123 \mathrm{~mm} \times 452 \mathrm{~mm} \times 770 \mathrm{~mm}$ |
|  | RB-713N-G | $123 \mathrm{~mm} \times 465 \mathrm{~mm} \times 780 \mathrm{~mm}$ |
| Cut out size |  | $\begin{gathered} 350 \sim 421 \mathrm{~mm} \times 650 \sim 735 \mathrm{~mm} \\ \mathrm{R} 0 \mathrm{~mm} \sim \mathrm{R} 50 \mathrm{~mm} \end{gathered}$ |


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

* Use only flat bottom pan except for wok burner

| Type of Gas | Gas Consumption per hour <br> Respective gas consumption (kW) |  |  | Gas Connecting tube |
| :--- | :---: | :---: | :---: | :---: |
|  | LHS | CENTER | RHS |  |
| L.P.G (28 mbar / 2.8 kpa) | 3.5 | 1.7 | 3.5 | Ø 9.5 mm gas specific <br> rubber hose |
| Nozzle/injector size | 0.95 | 0.66 | 0.95 |  |
| N.G (30 mbar / 3.0 kpa) | 4.0 | 1.4 | Ø9.5 mm gas specific <br> rubber hose |  |
| Nozzle/injector size | 1.35 | 0.85 | 1.35 |  |

## Cut-Out Hole Size

Fig. 2


## 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 $15 \mathrm{~cm}(6 \mathrm{in})$ 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.3)


## 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). 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.
- For liquefied petroleum gas, please use conventional household low pressure regulators. The standard pressure for LPG gas is 2.8 kPa that for NG gas is 3.0 kPa .
- 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

1. 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.

## Fig. 5



MAX


MIN

## 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 bottom of right front (Size C, 1.5V x 1) (Fig. 6). Open the cabinet door, and change the battery.

Fig. 6


## 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.

Trouble Shooting Manual for Rinnai RB-713N-S/G Built-in Hob

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

- Place the supporting trivets of the gas hob or cooker pan in the correct position.
- Do not place the cooker pan over the pan support side as it can cause tumbling.
- Never use oversized cooking utensils or overload the cooking appliances.
- Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect the 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.

