Gas Built in Hob(LPG) RB-L2620G-RM



Gas Built in Hob Instruction/Installation Manual

Rinnai

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Guide to the Appliances



Burner Assembly

1Burner Head H 2 Retainer Spring 3 Burner Head 4 Thermocouple 5 Ignition Plug 6 Burner Assy



Safety Cut Off System



Your hob is equipped with a safety device (thermocouple) that cuts off the gas when the burners are accidentally switched off. To ensure that this device is active: 1. Switch on the burner as usual.

2. Press knob down, do not let go, turn anticlockwise to the maximum fire position (95°), let go of knob after confirming the fire is on.

For illustration purpose only

Product Features

High thermal efficiency

Specially designed stronger burner, prevent build-up of residue.

Stage heat control, suitable for various cooking methods.

Super energy saving design, high-efficiency energy-saving with the most economical gas consumption.

Safety device installed

Extinguish safety device installed. If flames extinguish due to wind or overflow, the device will automatically cut off gas.

Two-stage ignition safety device prevents children from turning on the stove by accident.

Display of flame status by LED lighting

The flames level is shown by the LED knob.

The blue light is constantly on when the burner is with flames and the red light for warning is on when the burner is without flames due to anomaly for safety.

Timer function

The time for the left and right burners to automatically shut down can be individually set. The maximum can be set to 240 minutes. The preset automatic shutdown time is 120 minutes. (Continuous use without timing)

Easy-to-clean top plate design

Simple, easy to clean and high heat resistance. Aesthetic look for easy to match with kitchen utensils.

Fashion beauty design

Triple flame design which firepower can be adjusted freely. Easy ignition: easy ignition device installed to shorten ignition time.

Technical Data

The data plate on inner side of gas stove indicates the model number.

Production number, dimension, gas type, gas pressure, gas consumption, gas pipe diameter, weight, thermal efficiency, etc.

 \bigstar The picture is for reference only.



Rinnai Model No.		RB-L2620G-RM				
Cut-out Dimension (mm)		670x350xR85				
Appliance Dimension (mm)		755x435x145				
	Rating(kW) & Nozzle	Injector Size (Ø) (mm)				
Malaysia	LPG		0.95 + 0.4			
Malaysia	3.0kPa	Right: 4.2kW	0.95+0.4			
Тор	Top Plate		Tempered Glass			
Burner Head		Left:(Black)				
		Right:(Black)				
PanSupport		Cast iron/FC150 (Matt Enamel)				
Knob		Rotary Knob(ABS)				
Flame Safety Device		Yes				
Power		DC 1.5V x2				
Additional Function		LED Timer				

Precautions before installation

- 1. Please confirm gas type and gas pressure before use. Use only the gas type specified on data plate.
- 2. Flame combustion best performed under standard gas pressure. Please do not change gas pressure. Product life may shorten and accidents may occur when used with high gas pressure.

Gastype	Description	Standard Gas Pressure				
LPG	Tanked LP gas	3.0 kPa				

3. Pay attention to the regulations on combustion equipment (and electrical equipment) in the construction equipment chapter of the construction technical rules when installing.

4. Do not install the gas stove by yourself, please have professional staff to install it.

Installation safety distance

In case installation site consists of flammable materials such as wood or plastic:

- 1. Distance between gas built in hob and flammable material must be above 15cm. As for flammable decorations or hangings above the gas built in hob, safety distance must be above 100cm.
- 2. If safety distance cannot be reached, please install heat insulation board for safety.
- 3. If height of kitchen counter (flammable material) is higher than gas built in hob top plate, please install insulation board.
- 4. Do not install any electrical products or other pumping equipment in the cabinet under the gas built in hob. It is recommended to reserve ≥150mm space at the bottom of the gas built in hob to avoid affecting combustion.



Installation site

- 1. No strong wind.
- 2. No probable danger of falling shelves and objects.
- 3. Do not install below resin material lighting (resin may deform under high heat).
- 4. Do not install near water facilities.
- 5. Avoid the induction (downward suction, worktop) range hood models that may led to abnormal flames, and adopt the standard wall-mounted type only.



Gas pipe installation

- 1. Attach fixing ring onto gas pipe, and connect gas pipe onto gas connector until pipe reaches the red line. Fasten with fixing ring.
- 2. Gas leakage test → apply neutral detergent (soap water) onto connector, turn on the gas. If bubbles appear, it means there is leakage. Testing with tinder is strictly forbidden.
 - Do not bend gas pipe during installation. Pipe length should not exceed 1.8m.
 - Do not allow pipe to come into contact with built in hob main body or pass under built in hob to avoid melting from high heat.
 - · Do not use PVC pipes. Use only oil proof, heat proof gas pipes.
 - Do not share one gas tank (regulator) between any other gas appliances (do not use tee fitting for gas connection).



Assembling method and opening dimension

Kitchen counter opening dimension

Model no.	А	В	R	C(min)
RB-L2620G-RM	670	350	85	120

1. Place the stove into the opening (Figure 1).

2. Adjust the main body properly and fix the stove with the adjusting screws (Figure 2).

Please connect all wires together on the stove (Figure 3).

3. Place the glass top plate on the top of the main body and adjust the position, and fix the top plate with the main body with the screws enclosed in the screw pack.

(mm)

- 4. Place pan support, burner head, burner ring, knob, battery...accordingly into correct position. (see P7)
- 5. Battery: Please install the battery from the bottom of the main body and place it in the right direction for normal ignition discharge.

Adjusting Screws (4PCS) (Figure 2)	LED display cable Timer cable (Figure 3)	
Fix main body	Connectallwires	





Attention

Main body: Please lock the body with the adjusting screw, otherwise the overall structure will be unstable and built in hob will shake.

Top plate: Please fasten the top plate retainer, the top plate and the main body with screws, otherwise the top plate will slide and cause danger.

Pan support: If it is not placed in the positioning hole correctly, the pan support will tilt and shake during use, making the pot unstable, which may cause danger.

Burner head: If the assembly is incorrect, the flame will burn abnormally, causing the danger of backfire.

Wok stand: When using a Chinese wok, it can be equipped with a wok stand according to the

need for stability.

Operating Instructions

Ignition operation/Fire adjustment/Flame out operation

Confirm the position of the knob	Ó	Make sure knob is turned upwards.
Ignition (Maximum fire)	ŕ©	Press knob down, do not let go, turn anti-clockwise to the maximum fire position (95°), let go of knob after confirming the fire is on.
Fire adjustment	(Ò	Rotate knob to the corresponding flame level you need.
Flameoutoperation	Ó	Turn the knob to the off position. Verify that the flame is extinguished.

- If flames fail to ignite, try pressing longer on knob.
- Upon using for the first time, or if built in hob has not been used for a long time, ignition may take longer because piping is filled with air.

Flame distinguishment

It tells the flames combustion state. In terms of gas combustion, flames may vary in colors for variation of the gas types and the contents in the air in the house (salinity, suspension, dust, etc.).

Sufficient air

Excessive air (Lifting flames)

Insufficient air (Normal blue flames) (Abnormal vellow flames prone to carbon deposits on cookware)

Introduction of LED lighting knob

The LED light on the knob shows the current use status. Blinking blue light: Does not ignite during or after turning to ignition position. Steady blue light: In use, the gas has been ignited. Blinking red light: Abnormal flame out state.

Operating Instructions

Timer function setting method

Turn on the ignition \rightarrow set the time

When setting the timer, please turn on the gas stove first.

- 1. Turn the knob and light the stove.
- 2. Start the timer function

Under normal combustion conditions, press the start button < 0 > and < 2 2 2 > will appear on the screen.

Please set the time within 60 seconds, otherwise the numbers will disappear automatically.



3. Set the time

Click the time adjustment button to set the time $\langle \dot{\ominus} \dot{(\pm)} \rangle$. Time setting:

Click: adjust for 1 minute.

Long press: within 1~5 minutes: increase or decrease by 1 minute each time.

5~60 minutes: increase or decrease by 5 minutes each time.

60~120 minutes: increase or decrease by 10 minutes each time.

120~240 minutes: increase or decrease by 20 minutes each time.

The countdown starts after the digital light flashes for 5 seconds.

When the countdown is at the last 1 minute, it will turn into seconds to display the countdown, and at the last 5 seconds, the buzzer will sound every second, and will turn off the gas when the countdown is ends.

4. Cancel the timer function: long press the start button < 0 >.

- 5. To switch the timing of the two burners, click the start button < 0 > to switch the control of the time of the left and right burners.
- 6. After setting the time, if the gas is turned off by itself, the timer will automatically reset to zero.

Operating Instructions

Regular error codes for timer function

Error code	Description	Solution	
111	Failed to ignite on the left burner	1. Check if the gas source is closed or has no gas.	
211	Failed to ignite on the right burner	2. Make sure to turn the knob until it reaches the ignition position and then let go.	
112	Turned off halfway on the left burner	Turn the knob to the off position, and then	
212	Turned off halfway on the right burner	on again.	
888	Lowbattery	Replace with new alkaline batteries (two batteries must be replaced at the same time).	

Safety Instructions

Precautions for use

- 1. Use only the gas type specified on the name plate.
- 2. Attention
 - · The stove is made for cooking only instead others like towel and garment drying.
 - Never replace the parts of the stove with the pan support and cookware or inner parts of other brands for safety.
 - Never use assistive devices which is not specified by RINNAI. e.g. giant iron plate, aluminum foil drip pan, energy saving pan support...etc. to prevent accidents and carbon monoxide. Also, do not use a grill, it may cause the dripping oil to catch fire and cause abnormal overheating.



3. Cookware applicable:

Load up to 15 kg: The cookware with all ingredients shall weigh within 15kg for safety. Width up to 28cm: The cookware diameter shall not exceed 28cm for safety with no radiation heat.

The small cookware pan support (it must be bought additionally) shall be added for cookware under 14cm. Please do not use those less than 14cm.

- 4. No hitting the surface fiercely and no placing any cookware or heavy matters on the top plate to avoid cracking.
- 5. High heat remains for a while in use and soon after flameout, so no touching the worktop surface, burner head, pan support, cookware...etc. with bare hands to avoid getting burnt.

Except for the knob and operating parts, other parts should not be touched during use.

• If the abnormally high temperature causes overheating of the knob and operating parts, wipe the knob and operating parts with a damp cloth before adjusting the function.

- 6. Changes in colors of the burner head and the pan support after use are normal and will not affect safety, and the items are consumables which are able to be bought additionally.
- 7. Notice if flames are normal in use, and refer to the instructions specified by "Daily inspection and maintenance" and "Easy repair guide" and maintenance if abnormal signs appear. If abnormal signs remain, contact the service center for onsite repair instantly.

Safety Instructions

Safety precautions

Attention when in use and after use: Get ignition, firing, flameout done

indeed and stay in the vicinity of the stove when using.

- 1. Turn off the stove for safety before you leave the cooking place to avoid any danger.
- 2. After use, please make sure to turn off the gas stove and gas valve.
- 3. The timer can only be used as an auxiliary tool, so please do not leave when using the gas stove.

Keep anything combustible away from the stove.

- 1. Combustible such as curtains, oil, grease, cloth, paper...etc.
- 2. Items that will explode if the pressure increases, such as aerosol cans, cassette stoves, etc.

Parts which are easy to air leakage should be checked frequently.

- 1. Use only the certified gas pipe and check gas pipe often and replace a new one if signs of aging, fracture or a slack fixing ring are found.
- 2. Use soap water to check gas leak. Testing with tinder is strictly forbidden.

When a gas leak is detected

- 1. Stop using it immediately, turn off the gas stove and gas valve, and open the windows to have air circulation.
- 2. Please do not light the fire.
- 3. Do not turn on/off the switch of electrical appliances.
- 4. Do not turn on any power or plug in the power plug.
- 5. Do not use a phone nearby.

In case of carbon monoxide poisoning, turn off gas, open the window, bring the patient to the venue with fresh air and bring him/her to ER ASAP.





Safety Instructions

Cautions for glass top hob

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

NOTE The enclosure may be circular or square.

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

NOTE The enclosure may be circular or square.

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

 $\label{eq:NOTE} NOTE \mbox{ The enclosure may be circular or square.}$

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

NOTE The enclosure may be circular or square.

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

NOTE The enclosure may be circular or square.











Maintenance and Care

Daily inspection

■Are the parts installed according to the rules?

- · Please check whether the burner head and pan support are placed correctly.
- Please check whether gas pipe and gas plug are fitted properly at the red line. Also, check if pipe is burned-out, corroded, or aged.
- Please check whether flammable materials put around stove (oil, paper, wood...etc.)

■ Is there any oil buildup in gap between burner head and pan support?

• Please check whether the flame hole of the burner and the ignition/extinguishment safety device (thermocouple, electrode) are blocked or dirty by the overflowing soup.

Maintenance (Do when appliance is cooled.)

■ If it is disassembled after cleaning and maintenance, please reassemble it correctly.

- The safety device and gas pipeline must never be disassembled.
- Do not excessively disassemble the gas stove to avoid product damage and personal injury.

Clean after use.

- Please wear gloves when cleaning, close the gas value and wait for the gas stove to cool down before proceeding.
- Wipe clean with neutral detergent, then wipe with dry cloth.
- Do not allow moisture and detergent to remain or flow into the machine, otherwise it will adhere to the electronic parts and cause abnormal operation and corrosion.
- Do not brush with hard brushes.
- Do not clean with strong detergent or stain remover since it will cause coating to fade or peel off.

Maintenance and Care

Item	Clean and maintenance
Topplate	 Please remove pan support and other parts when cleaning, and carry out in a stable state. Wipe clean with neutral detergent, then wipe with dry cloth. For the gap between the top plate and countertop, please use a toothbrush to remove dirt.
Burner head	 Wipe clean with neutral detergent, then wipe with dry cloth. If the flame hole is blocked, please use a toothbrush to remove the dirt. If the dirt is seriously attached, please use a toothpick to remove it. When burner cover becomes thin or deformed, and the flame does not gather, please replace it with a new one.
Ignition/ extinguishment safety device (thermocouple, electrode)	 Please use a toothbrush to clean. The tip of the electrode (ignition needle) protrudes, so please be careful not to get injured. If dirt or moisture remains, it will cause poor ignition, so please fully wipe off the moisture.
Other parts Pan support/Burner ring /Top plate retainer/Intake air guard/Knob	 Wipe clean with neutral detergent, then wipe with dry cloth. Do not clean with strong detergent or stain remover since it will cause coating to fade or peel off. Discoloration and coating peeling of parts can also occur under normal use without affecting performance.

Not using built in hob for a long time

Please close the gas value and remove batteries if not using built in hob for a long time. Clear away all residues, and cover with plastic bag to prevent dust and foreign matter from entering.

Troubleshoot

If failure occurs, please refer to easy repair chart. If problem cannot be solved, please contact service center immediately.

Problem Cause	Unableor difficult to ignite	Lead fire does not go out	Difficult to light fire	Explosive flame	Yellow flame	Unstable flame	Abnormalnoise	Flames go out during use	Flames go out when hands release knob	Remedy	
Gas not turned on or insufficient gas										Turn off stove, then open gas tank	
LPG almost used up										Replace gas tank	
Air in rubber piping										Repeat ignition until successful	
Inappropriate gas	aw 🔺									Adjust gas prossure	
pressure	nigh 🔺									Adjust gas pressure	
Rubber piping bent										Straighten the pipe	
Electrodedirty										Wipe clean with dry cloth, clear away residue	
Fire vent or air vent block	ed 🔺									(or wipe off water drops)	
Burner head installed incorrectly										Install correctly	
Ignition operation incorre	ect 🔺									Operate correctly	
Lowbattery										Replace battery	
Air regulation incorrect										Adjust air amount correctly	
Knobstuck										Check and adjust	
Incorrectgastype										Checkandamend	
Inappropriate ignition operation										See "Operation method" or press longer on switch knob	
Ignition device fail											
Safety device (thermocouple) actuatio Safety device	n									Contact service center for maintenance	
(thermocouple) failure Ignition high tension cabl	e 🔺										