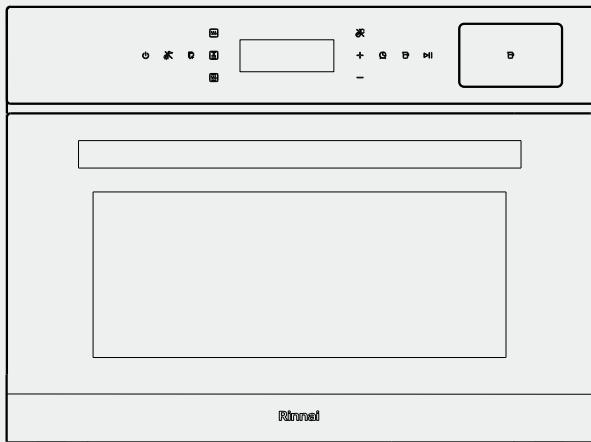


MODEL:  
RO-C5611TA-SB



Combi Oven  
Installation and Operation Manual

**Rinnai**

## Requests and Instructions for Users

Thank you for purchasing this product. Please follow the warranty registration process below:

1. Within one month of purchase, mail the **\*\*Repair Registration Card\*\*** to the nearest service center listed in the **\*\*Service Center Directory\*\***.
2. Keep the **\*\*Warranty Card\*\*** and **\*\*Invoice\*\*** properly for future reference.
3. The free warranty period is three years from the invoice date. After that, repairs may be subject to fees according to Rinnai's after-sales service policy. Even during the warranty period, charges may still apply under the following circumstances:
  - Damage caused by improper installation, use, transportation, or storage.
  - Loss of the warranty card or invoice.
  - Malfunctions caused by factors other than the quality of the product.
  - Damage to products used in commercial or industrial settings.
  - Products purchased from a different location with no local authorized repair points. In such cases, please visit the nearest authorized service center for repairs.
  - Unauthorized modifications or gas conversions.
  - The company reserves the right to adjust relevant warning statements without prior notice.

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## Thank You for Choosing the Rinnai Combi Oven

- Before use, please carefully read this manual and keep it for future reference.
- Please fill in the model number, purchase date, retailer, and invoice number on the warranty card, and send the warranty registration card to our company.
- This appliance must be installed by a professional.
- Special user groups (such as children, the elderly, and disabled persons) should use it under adult supervision.



Notice

- Do not export it or use it in other countries or regions. Improper use in result in safety issues or product damage.
- Dear Customer, Please check the integrity of the barcode on the product after unboxing. A damaged or missing barcode cannot be used to verify the product as an original factory item.

## 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-circuit.
- 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 danger 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.

## Other important safety warnings

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. As this may lead to injury or fire hazard.

Appliance must be connected to fixed wiring which has incorporated means of disconnection. Fixed wiring must be made in accordance with the wiring rules.

Do not lift the appliance by holding it by the door handle.

Oven door hinges may be damaged when under excessive load. Do not stand or sit on the open oven door, and do not lean against it. Also, do not place any heavy objects onto the oven door.

If the power cords of other appliances placed near this appliance get entangled in the oven door, they can be damaged, which in turn can result in a short circuit. Therefore, make sure the power cords of other appliances are always at a safe distance.

Oven door become very hot during operation. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

Make sure the vents are never covered or obstructed in any other way.

Do not line the oven cavity with aluminium foil, and do not place any baking trays or other cookware on the oven bottom. This would obstruct and reduce air circulation in the oven, slow down the baking process, and destroy the enamel coating.

We recommend you avoid opening the oven door during baking, as this increases power consumption and increases condensate accumulation.

At the end of the baking process, and during baking, be careful when opening the oven door, as there is danger of scalding.

To prevent limescale accumulation, leave the oven door open after baking or using the oven, to allow the oven cavity to cool down to room temperature.

Clean the oven when it has completely cooled down.

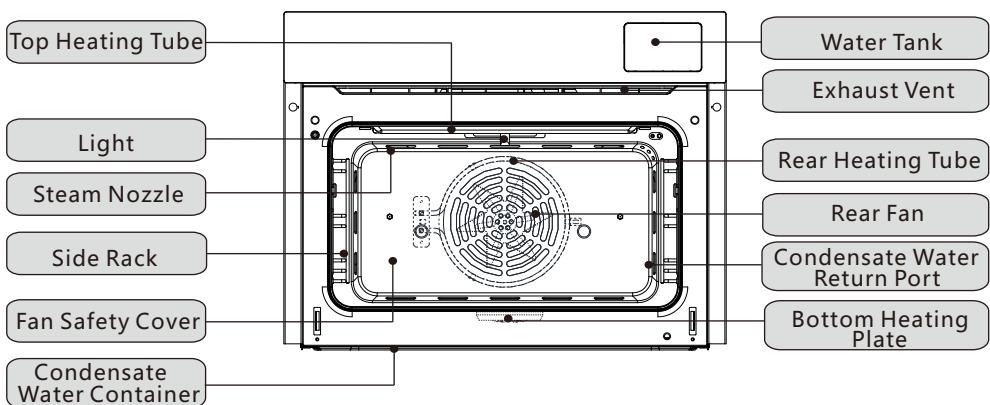
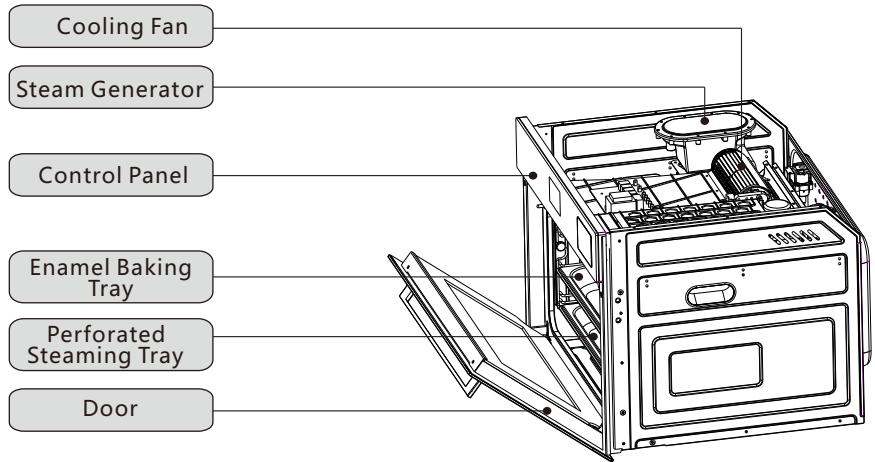
Eventual mismatches in colour shades between different appliances or components within a single design line may occur due to various factors, such as different angles under which the appliances are observed, different coloured backgrounds, materials, and room illumination.

Do not use the appliance if it is damaged. Call an authorized service centre.

### **WARNING!**

**Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.**

# Names of Parts



# Installation

## Installation Notes



Notice

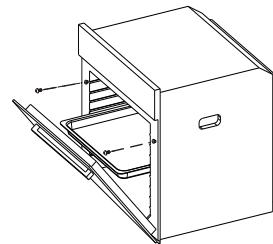
- The appliance should be installed steadily in a place that is convenient for operation and maintenance. The installation base must be firm and able to withstand at least 60kg of weight (it should not be tilted). It should maintain a safe distance of more than 15cm from gas appliances and open flames.
- Please use a dedicated 13A three-pin socket with reliable grounding measures.
- Ensure that the socket used is not loose or has poor contact, as this may cause electric shock or fire.
- After installation, the power connection should be able to be disconnected via the accessible plug or switch.
- When moving or placing the appliance, lift it from the side hand hole or bottom, and handle it gently. Do not use the cabinet door handle as a support for moving.
- Objects adjacent to the appliance must be insulated and heat-resistant.
- It is strictly prohibited to install the appliance and power socket in places that may get wet or be exposed to water.
- Do not use the appliance and stove in the same cabinet space to avoid the appliance's fan affecting the stove's combustion performance. If they are in the same cabinet space, install a partition between the appliance and the stove to separate their spaces.
- When using the appliance for the first time, if there are water stains inside, it is due to the factory water test and is normal.

## Packing List

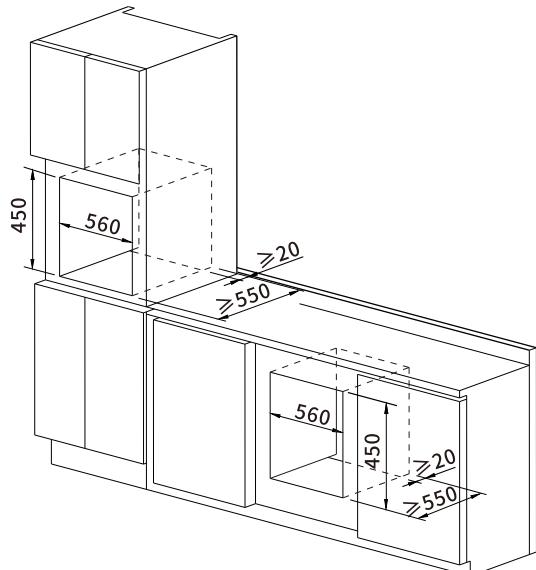
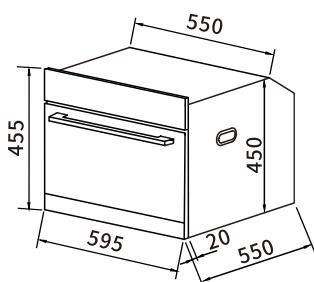
Name	Quantity	Name	Quantity
■ Combi Oven	1 unit	■ Mounting Screw Sleeve	2 pcs
■ User Manual	1 copy	■ Enamel Baking Tray	1 pc
■ Water Absorber	1 pc	■ Stainless Steel Steaming Tray	1 pc
■ Descaler	1 bag	■ Wire Rack	1 pc
■ Mounting Screw M4X20	2 pcs		

## ■ Installation Method

- The appliance can be embedded in the kitchen counter base cabinet or frame as needed.
- At the installation position in the cabinet, create a square hole according to the dimensions shown in the diagram (installation reference diagram), and smoothly embed the appliance body into this square hole.
- Open the cabinet door, use the provided sleeve to pass through the two installation holes of the appliance, and then secure the appliance to the cabinet using the two mounting screws provided in the accessories.

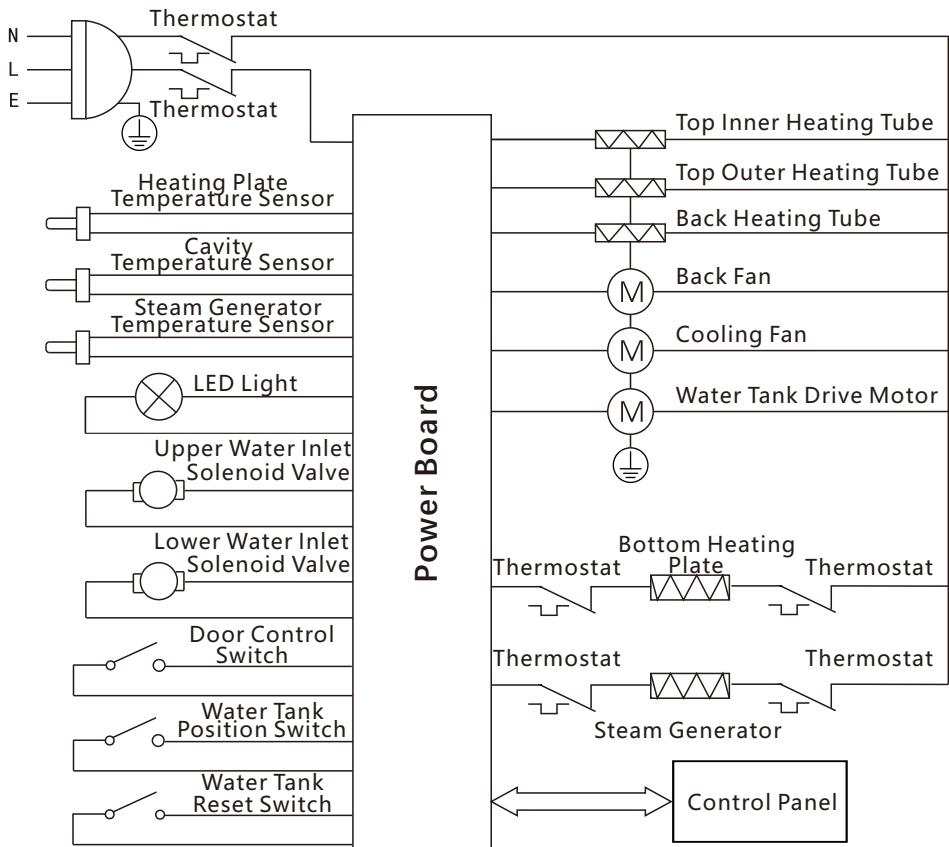


## ■ Installation Reference Diagram





## Electrical Wiring Diagram



## Safety Precautions



Notice

- This appliance is only for baking or steaming food and should not be used for other purposes.
- Accessible parts may become hot during use; keep children away.
- Do not use abrasive cleaners or sharp metal scrapers to clean the glass of the door, as scratches on the glass surface may cause it to break.
- The appliance will become hot during use; avoid contact with the heating elements inside.
- After operation, do not open the door immediately. Wait a few minutes before removing items to avoid burns.
- Do not use drinking water.
- Do not heat unopened cans or similarly packaged foods in the appliance to prevent the packaging from bursting.
- Do not heat unopened cans or similarly packaged foods in the appliance to prevent the packaging from bursting.
- To avoid the risk of electric shock, ensure the appliance is disconnected from the power supply before changing the light.



Notice

- When using the appliance, it is recommended to keep the room ventilated or turn on the range hood.
- Do not cook food directly on the bottom of the appliance cavity; use a baking tray or steaming tray.
- Clean the baking tray and steaming tray promptly after use.
- When baking greasy foods, it is recommended to wrap them in aluminum foil and place them on a baking tray to prevent grease from splattering and contaminating the cavity.
- Fill water tank with purified water. Using tap water with high calcium content can easily cause scaling. Fill the tank to the MAX level each time.
- Clean the appliance promptly after each use to remove any residues in the cavity to avoid harmful substances; empty the remaining water in the tank and clean the interior of the cavity and the condensate water container. Lastly, finish with the self-dry mode to remove any condensed water from the cavity.
- If the appliance malfunctions, stop using it immediately, disconnect the power, and follow the "Troubleshooting" section.
- Use the temperature probe recommended for this appliance.
- If the power cord is damaged, to avoid danger, it must be replaced by the manufacturer, its service department, or a similar professional.
- If the appliance is not used for an extended period, disconnect the power supply.
- If the appliance has not been used for a long time, it is recommended to fill the water tank and run it for 5 minutes to flush out any residues in the water system. Afterwards, use the sterilize mode to thoroughly sterilize the cavity before use.
- Non-professionals are not allowed to disassemble or repair this appliance.

# Usage Method

## ■ ■ ■ Button Function



Display Icon	Icon Name	Icon Meaning
	Baking Mode	The display shows different baking modes. For details, refer to the Mode Reference Table.
	Steam Mode	The display shows different steaming modes. For details, refer to the Mode Reference Table.
	Air Fry Mode	This icon lights up when Air Fry Mode is selected.
	Additional Mode	The display shows different accessory modes. For details, refer to the Mode Reference Table.
	Delay Timer	This icon lights up when the scheduled timer function is activated.
	Time Display	Numerical value showing time.
	Temperature Display	Numerical value showing operating temperature.
	Duration Display	Numerical value showing operating duration.
	Auto Program Display	Numerical code for the auto cooking program.
	Screen Lock	This icon lights up when buttons are locked, making them ineffective.
	Water Tank Status	Icon is off when the tank is properly positioned; flashes if improperly positioned.
h:min	Time Unit Indicator	h stands for hour, min stands for minute.

- 1. Self Clean** : Primarily for the steam generator. After approximately 40 hours of operation, the system automatically prompts a descaling self-cleaning cycle.
- 2. Dry Function** : Activates the rear heating element to remove condensated water in the cavity after steam mode operation.
- 3. Sterilize** : Activates the upper heating element and steam generator to sterilize the cavity if the oven has not been used for a long period of time.
- 4. 3 Different Steam Modes**: For a detailed comparison of the 3 steam modes, please refer to pages 13-14 of the user manual.

Mode Reference Table		
Button Icon	Button Name	Button Function
	Power	Short press to turn on Long press for 1.5 seconds to turn off
	Steam Mode	3 modes available:  Pure Steam  Power Steam  Quick Steam
	Bake Mode	7 modes available: High Power Bake: Top Inner & Outer Heater, Fan Low Power Grill: Top Inner Heater Convection Bake: Back Heater, Fan Convection Grill: Top Inner Heater, Back Heater, Fan High Power Grill Top Inner & Outer Heater Steam Bake: Top Inner & Outer Heater, Steam Generator
	Air Fry	1 modes available:  Air Fry
	Additional Mode	6modes available: Warm  Self-dry  Defrost  Proof  Self-clean  Sterilize
	Pre-set Menu	Press the button to choose from pre-set menu. 35 recipes are available
	Time/Temp	Press this button to switch between time and temperature settings
—	Decrease	Short press the button to decrease by 1 minute or 1°C. Long press and hold to rapidly decrease in 1 minute or 1°C decrements
+	Increase	Short press the button to increase by 1 minute or 1°C. Long press and hold to rapidly increase in 1 minute or 1°C increments.
	Delay Timer	After selecting a cooking mode, press this button to set a delay timer within a 24-hour range
	Start/Stop	Press this button to start or stop the current program
	Water Tank	Press this button to automatically eject the water tank

# Usage Method

## Operation

### ● Power On

After connecting the appliance to power, the buzzer emits a "beep" sound to indicate a self-test, and the device enters standby mode. In standby mode, press the [Time/Temperature] button to set the clock. The hour digits will flash. Adjust the hour by pressing the [Decrease] or [Increase] button. After setting the hour, press the [Time/Temperature] button again to switch to adjusting the minutes. Adjust the minutes using the [Decrease] or [Increase] button. Finally, press the [Time/Temperature] button once more to confirm the settings.



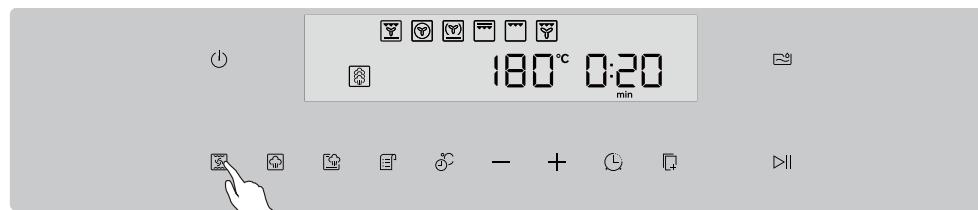
### ● Turn On/Off

1. In the off state, press the [Power] button to enter standby mode (as shown in the diagram).
2. When the appliance is idle, press the [Power] button to shut down the appliance. During operation, press and hold the [Power] button for 1.5 seconds to force shutdown.

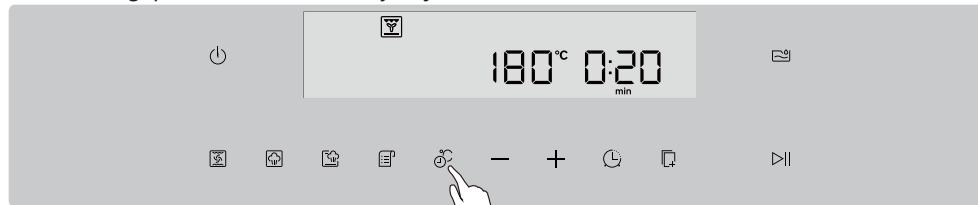


### ● Work Mode Settings

1. In standby mode, press the [Steam Mode], [Bake Mode], [Air Fr Mode], or [Additional Mode] button to select the desired working mode. Each press of a mode button cycles through different function modes. For details, refer to the "Mode Parameter Comparison Table".

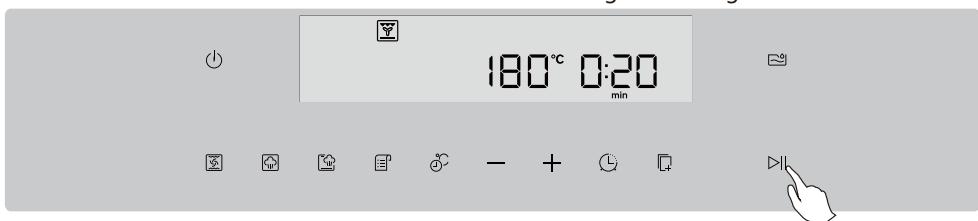


2. Once the work mode is selected, the default working time and temperature will be displayed. At this point: press the [Time/Temp] button to switch between adjusting the time or temperature (the selected one will flash). Use the [Increase] or [Decrease] button to adjust the time or temperature. Short-press to adjust by 1 minute or 1°C. Long-press to continuously adjust.



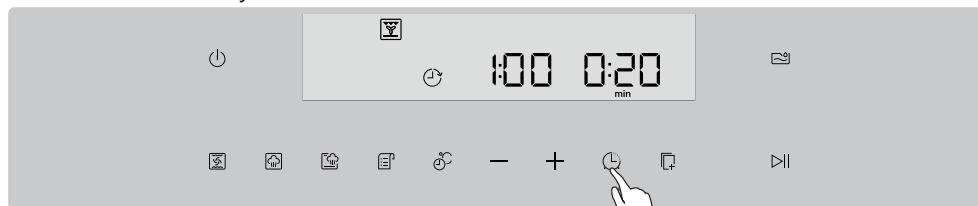
## ● Start & Stop

1. After all settings are complete, press the [Start/Stop] button to immediately begin operation.
2. During operation: If you press the [Start/Stop] button or open the door, the appliance halts immediately. The colon in the remaining time display stops flashing. To resume operation, press the [Start/Stop] button again or close the door. The appliance resumes its previous operation.
3. To switch to a different mode after starting a function, long-press the [Power] button to return to the shutdown state and reconfigure settings.



## ● Delay Timer

1. After completing the mode setup, press the [Delay Timer] button to enter timer setup. The Delay Timer icon will appear, and the temperature display will switch to the delay time countdown.

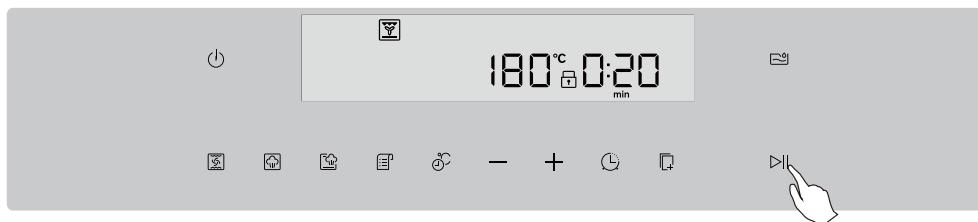


2. Adjust the delayed hours by pressing the [Increase] or [Decrease] button. Briefly press the [Time/Temperature] button to switch to adjusting the delayed minutes.
3. Press the [Start/Stop] button to activate the delay timer. The delay timer icon will flash. Once the countdown completes, the appliance will automatically start the selected operation mode. The timer icon will disappear, and the temperature display will revert to normal.

# Usage Method

## ● Child Lock

1. After starting operation, if no action is performed for 20 seconds, the child lock function activates. The screen displays a lock symbol "🔒". Only the [Power], [Start/Stop], and [Water Tank] buttons remain functional; all others are disabled.
2. If child lock is inactive, briefly press the [Start/Stop] button to pause the program. If child lock is active, long-press the [Start/Stop] button for 1.5 seconds to deactivate the lock and pause the cooking process.

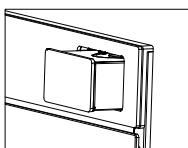


## ● Water Tank Operation

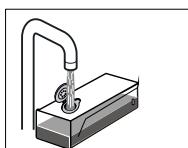
1. While powered on, press the [Water Tank] button. The tank will automatically eject, and the "⚠" icon will flash.



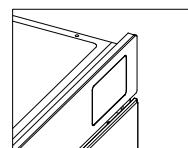
2. Pull out the water tank.



3. Open the silicone tank lid. Rinse with clean water, then fill with purified water up to the marked level. Close the lid securely.



4. Slowly push the tank back into the appliance until it aligns flush with the control panel.



Notice

During cooking, if the appliance is in a low water state, the "⚠" icon will flash. The appliance will temporarily stop working, and the tank will eject automatically. Refill the tank (steps 2-4) to resume operation.


**Mode Parameter Comparison Table**

## ● Steam Modes:

Mode Icon			
Mode Name	Pure Steam	Power Steam	Quick Steam
Default Temp	100°C	110°C	120°C
Adjustable Temp	35~100°C	110°C	120°C

## ● Bake Modes:

Mode Icon							
Mode Name	High Power Bake	Convection Bake	Convection Grill	High Power Grill	Low Power Grill	Low Power Bake	Steam Bake
Default Temp	180°C						
Adjustable Temp	40~230°C	40~230°C	40~230°C	40~230°C	40~220°C	40~220°C	40~230°C

## ● Air Fry Mode:

Mode Icon	
Mode Name	Air Fry
Default Temp	180°C
Adjustable Temp	100~230°C

## ● Additional Modes:

Mode Icon						
Mode Name	Warm	Self-Dry	Defrost	Proof	Self-clean	Sterilize
Default Temp	60°C	190°C	45°C	40°C	/	120°C
Adjustable Temp	50~70°C	190°C	45°C	28~40°C	/	100~120°C

# Usage Method

## Cooking Suggestions

Cooking Mode	Ingredient	Specification	Cooking Tool & Position	Set Temperature (°C)	Time (Minutes)
	Steak	Thickness ~15mm	Baking Tray, 2nd Layer	220°C	16~20
	Sliced Meat	Thickness ~5mm	Baking Tray, 3rd Layer	200~210	10~15
	Whole Chicken	1kg	Baking Tray, 2nd Layer	200~220	45~60
	Pizza	Thickness ~5mm	Baking Tray, 3rd Layer	190~210	12~17
	Cookies	—	Baking Tray, 3rd Layer	140~150	15~25
	Egg Tarts	—	Baking Tray, 3rd Layer	180~200	20~30
Pure Steam 	Whole Fish	500g	Baking Tray, 3rd Layer	100°C	17~20
Power Steam 	Whole Chicken	1kg	Baking Tray, 2nd Layer	115°C	30~35
	Whole Fish	500g	Baking Tray, 3rd Layer	220°C	15~20
	Lamb Kebabs	Each piece ~15g	Baking Tray, 3rd Layer	200~220	10~20



### Notice

- The recommended time and temperature settings are based on average time and temperature; adjustments can be made based on the actual ingredients and their temperature and time requirements.
- The baking layers are divided into 1, 2, 3, and 4 layers from top to bottom.

## ● Cake Cooking Tips

Cake sinks: Use less liquid next time, reduce the cooking temperature by 10°C, and extend the cooking time.

Cake too dry: Increase the cooking temperature by 10°C and shorten the cooking time.

Cake color too light: If the cooking rack position and method are correct, increase the temperature or extend the cooking time.

Top of cake too light, bottom too dark: Place the cake on a higher rack.

Top of cake too dark, bottom too light: Place the cake on a lower rack.

Cake color too dark: Lower the temperature or shorten the cooking time.

## ● Meat Cooking Tips

Roasted meat color too dark: Lower the temperature and/or appropriately shorten the cooking time.

Roasted meat has a too-thin crust: Increase the temperature.



Warning

- For all baking modes, it is recommended to wait until preheating is complete (no time countdown during preheating; a beep will sound once the set temperature is reached, the colon ":" in the time display will flash, and the countdown will begin) before placing food inside to start cooking.
- When the appliance is in baking mode and heated to a high temperature, opening and quickly closing the door may cause a whistling sound due to thermal expansion and contraction of air. This is normal and will disappear after a few seconds.

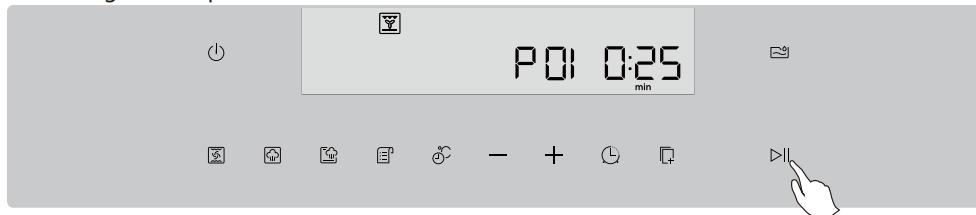
# Usage Method

## Automatic Program Setup

1. In operation mode, press the [Pre-set Menu] button to enter the automatic recipe mode. Use the [Decrease] and [Increase] buttons to cycle through pre-set recipes.



2. Press the [Start/Stop] button to begin cooking. The selected automatic program's timer will start counting down. If the automatic program uses baking mode, preheating is required. Preheating time is not included in the countdown. A beep will sound once preheating is complete. Only place food inside the appliance after hearing the beep.



## Recipes List:

NO.	Menu Item	Weight/Size	Mode	Temperature	Time
P01	Grilled Wings	500g		200°C	25min
P02	Grilled Ribs	1000g		200°C	32min
P03	Steamed Ribs	500g		100°C	42min
P04	Grilled Steak	—		220°C	11min
P05	Steamed Minced Meat	500g		100°C	50min
P06	Roasted Lamb Chops	—		180°C	55min
P07	Roasted Loin	500g		180°C	48min
P08	Korean BBQ Meat	500g		200°C	13min
P09	Chicken Skewer	—		220°C	15min
P10	Lamb Skewer	—		220°C	13min
P11	Steamed Crab	—		100°C	20min
P12	Grilled Prawns	—		190°C	16min

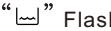
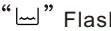
# Usage Method

NO.	Menu Item	Weight/Size	Mode	Temperature	Time
P13	Steamed Whole Fish	500g		100°C	15min
P14	Steamed Fish Steak	Thickness: 20mm		100°C	8min
P15	Steamed Scallops	—		100°C	12min
P16	Grilled Fish	1500-2000g		230°C	28min
P17	Steamed Prawns	—		100°C	8min
P18	Roasted Eggplant	—		180°C	40min
P19	Roasted Peanuts	500g		180°C	30min
P20	Steamed Vegetable	—		100°C	21min
P21	Steamed Cake	—		100°C	35min
P22	Chiffon Cake	—	 	120°C	42min
P23	Cookies	—		160°C	30min
P24	Biscuits	—		160°C	18min
P25	Tarts	—		180°C	19min
P26	Popcorn Chicken	—		180°C	24min
P27	Pizza	—		210°C	20min
P28	Claypot Rice	—		230°C	55min
P29	Steamed Rice	Rice: 70g, Water: 90g		100°C	38min
P30	Steamed Buns	—		100°C	35min
P31	Steamed Root Vegetables	—		100°C	30min
P32	Steamed Pumpkin	600g		100°C	25min
P33	Steamed Corn	—		100°C	20min
P34	Roasted Root Vegetables	Thickness: 5mm		180°C	20min
P35	Steamed Soup	500g		200°C	90min

# Identification and Handling of Common Faults

## Troubleshooting

If you notice any abnormalities during normal use of the appliance, immediately disconnect the power and check the following. If repair is needed, please contact Rinnai After-Sales Service Center or an authorized service center.

Faults	Fault Causes	Solutions
No Display on Control Panel	<ul style="list-style-type: none"><li>① Power is not connected</li><li>② Circuit board faults</li></ul>	<ul style="list-style-type: none"><li>① Connect the power</li><li>② Contact for repair</li></ul>
Buttons Not Responding	<ul style="list-style-type: none"><li>① Child lock function is activated</li><li>② Buttons are pressed at wrong position</li><li>③ Circuit board faults</li></ul>	<ul style="list-style-type: none"><li>① Deactivate the child lock function</li><li>② Press the buttons correctly</li><li>③ Contact for repair</li></ul>
Cooling fan has not stopped working after cooking	Cooling fan continues to run for 10 minutes after cooking	Wait for 10 minutes; it will automatically turn off
Light Not Working	LED light board is damaged	Replace the LED light board
“  ” Flashing (Low Water Alarm)	<ul style="list-style-type: none"><li>① Low water level</li><li>② Water level sensor faults</li></ul>	<ul style="list-style-type: none"><li>① Open the water tank and fill it with purified water</li><li>② Contact for repair</li></ul>
“  ” Flashing (Water Tank Not Properly Placed Alarm)	<ul style="list-style-type: none"><li>① Water tank is not pushed to the end</li><li>② Water tank position switch faults</li></ul>	<ul style="list-style-type: none"><li>① Push the water tank firmly to the end so that the front of the tank is flush with the control panel</li><li>② Contact for repair</li></ul>
Display Shows E1	Cavity sensor faults	Contact for repair
Display Shows E2	Steam sensor faults	Contact for repair
Display Shows E4	No temperature detected in cavity during operation	Contact for repair
Display Shows E6	Bottom sensor faults	Contact for repair
Display Shows E7	Communication Failure	Contact for repair
Display Shows E9	No steam detected in cavity during operation	Contact for repair
Display Shows E10	Cavity temperature overheat alarm	Contact for repair
Display Shows E12	Abnormal activation of steam generator	Contact for repair
Display Shows E-03	<ul style="list-style-type: none"><li>① Appliance door opened during operation</li><li>② Faulty door control switch</li></ul>	<ul style="list-style-type: none"><li>① Close the door</li><li>② Contact for repair</li></ul>

- Always disconnect power and allow the appliance to cool down completely before cleaning.
- Frequently wipe off stains on the appliance body to keep the surface clean.
- When cleaning, first remove the accessories, then use neutral detergent, a soft cloth, and a soft brush for cleaning. Do not use organic solution.
- When removing accessories, handle them gently to avoid damage.
- After cleaning, wipe with a semi-wet soft cloth and dry with a soft cloth.
- Clean electrical components with a dry soft cloth or soft brush.
- Do not spray water directly on the machine, and avoid using strong acidic or alkaline detergents.
- Do not use a steam cleaner to clean the machine.
- When cleaning requires removing the fan safety cover, ensure the power is off and the interior has cooled to room temperature. After cleaning, reinstall the fan safety cover to its original position.
- Clean the condensate container. Use a water absorber to soak up the condensed water in the container.
- Non-professionals are strictly prohibited from disassembling the machine with tools.

## Self Clean

- Regularly descale the steam generator. When descaling is required, the appliance will automatically switch to the self-cleaning mode setup status after operation, prompting that descaling is needed. At this point, you can press any key to dismiss the prompt and resume normal operation. However, the descaling reminder “” will reappear upon restarting the device after shutdown until a full self-cleaning cycle is completed.
- Do not use cleaning balls or corrosive descalers. The descaling method is as follows:

1. In any state, press the Water Tank “” button to open the water tank.
2. Add 120g of descaler and 1200ml of water to the tank to dissolve the descaler.
3. Press the Mode “” button to select the descaling mode, then press the Start/Stop “” button to begin descaling.



4. When the self-cleaning mode has 2 minutes remaining, the operation will automatically pause and the water tank will pop out. Remove the water tank, clean it thoroughly, then refill it with clean water and reinsert it into the appliance. Press the Start/Stop “” button again to resume the operation and complete the remaining process.
5. After the self-cleaning mode is completed, there will be residual water flushed out in the cavity. Please use the attached water absorber to remove the water from the cavity to complete the entire descaling process. Due to the use of descaler, no other operations should be performed before the descaling mode is fully completed, and switching to other function modes midway is prohibited.

# Product Specifications and External Dimensions



## Product Specifications

Product Name	Combi Oven
Model	RO-C5611TA-SB
Capacity	50L
Dimensions	W595×H455×D550
Cut-out Dimensions	W560×H450×D550
Power	2600W
Voltage	220-240V~
Frequency	50Hz
Temperature Range	40°C-220°C
Net Weight	30kg
Gross Weight	34kg

# RoHS Regulatory Mark Requirements

According to "Electronic and Electrical Products Hazardous Substance Limitation Requirements", the following table lists the hazardous substances and their content in this product.

## Products applicable to this table

Combi Oven

Components Name	Names and Content of Hazardous Substances in the Product					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent Chromium (Cr (VI))	Polybrominated Biphenyls (PBB)	Polybrominated Diphenyl Ethers (PBDE)
Printed Circuit Board	×	○	○	○	○	○
Display Screen	○	○	○	○	○	○
Heating Components	○	○	○	○	○	○
Electrical Wires and Connectors	○	○	○	○	○	○
External Cover Components	○	○	○	○	○	○
Door Components	○	○	○	○	○	○
Cavity Components	○	○	○	○	○	○
Ventilation System Components	○	○	○	○	○	○
Water System Components	○	○	○	○	○	○
Circuiting Fan	○	○	○	○	○	○
Lighting System	○	○	○	○	○	○
Fixed Connecting Components	○	○	○	○	○	○
Accessories (e.g., screws)	○	○	○	○	○	○

This table follows the specification of SJ/T 11364:

A circle (○) indicates that the hazardous substances is below the specified limits as described in GB/T 26572.

A cross (X) indicates that the hazardous substances is above the specified limits as described in GB/T 26572.

In this table, the components or materials marked with 'x' contain harmful substances. According to the current technological level, they cannot be replaced, and we are continuing our efforts to improve this.

# Food Contact Materials and Product Information

This product contains the following materials that are expected or may come into contact with food, and complies with GB 4806.1-2016 and relevant national safety standards for food contact materials and products.

Food Contact Material	Usage	Standard	Remarks
Glass	Inner door glass, light guide column, etc.	GB 4806.5-2016	
Steel BTC1 base material/coating surface	Baking tray	GB 4806.3-2016 GB 4806.9-2023	Should not be in prolonged contact with strong acidic foods
Plastics	ABS	Water tank body, floater fixing cover,etc.	Only suitable for contact with non-acidic water-based food
	ABS	Water tank cover ,etc.	Only suitable for contact with non-acidic water-based food
	POM	Valve, etc.	Only suitable for contact with non-acidic water-based food
	PP	Square floater, etc.	Only suitable for contact with non-acidic water-based food
	PA66	Water tank upper cover, water tank bottom, etc.	Only suitable for contact with non-acidic water-based food
	PA66	Drain valve body, etc.	Only suitable for contact with non-acidic water-based food
	PBT	Condensation tray, etc.	Only suitable for contact with non-acidic water-based food
	POM	Electromagnetic valve sleeve, etc.	Only suitable for contact with non-acidic water-based food
	PP	Water inlet valve body, etc.	Only suitable for contact with non-acidic water-based food
Metal	Stainless Steel 06Cr19Ni10 (SUS304)	Cavity, inner rear plate, steam tray, condensing sheet,steam generator cover, left side rack, right side rack, wire rack, circulating fan nut, valve spring, fan cover fixing nut, circulating fan gasket, circulating fan blade, fan cover	GB 4806.9-2023
	Aluminum 6063	Steam inlet pipe, steam outlet pipe, etc.	Should not be in direct contact with strong acidic foods

Metal	Nickel-plated H62 copper	Fan cover fixing screws, side rack mounting screws	GB 4806.9-2023	Should not be in contact with acidic foods
	Stainless Steel 10Cr17 (SUS430)	Electromagnetic valve core	GB 4806.9-2023	
	Stainless Steel 022Cr17Ni12Mo2 (SUS316L)	Rear heating tube, top heating tube	GB 4806.9-2023	
	Stainless Steel 3CR13	Fan Shaft	GB 4806.9-2023	
Silicone	Silicone	Electromagnetic valve drain pipe, steam generator water inlet pipe, etc.	GB 4806. 11-2016	Only suitable for contact with non-acidic water-based food
	Silicone	Steam generator water outlet pipe, water tank lid, drain pipe, etc.	GB 4806. 11-2016	Only suitable for contact with non-acidic water-based food
	Silicone	Water tank outlet pipe, water tank outer sealing ring, water tank inner sealing ring	GB 4806. 11-2016	Only suitable for contact with non-acidic water-based food
	Silicone	Door seals	GB 4806. 11-2016	Only suitable for contact with water-based food and oils, as well as foods with an oily surface.
	Silicone	Exhaust bend pipe	GB 4806. 11-2016	Only suitable for contact with water-based food and oils, as well as foods with an oily surface.
	Silicone	Motor sealing ring, probe sealing ring, steam generator sealing ring, light guide column sealing ring, rear heating tube sealing gasket, top heating tube sealing gasket	GB 4806. 11-2016	Only suitable for contact with non-acidic water-based food
	Silicone	Electromagnetic valve silicone sleeve, electromagnetic valve silicone plug	GB 4806. 11-2016	Only suitable for contact with non-acidic water-based food

**Note 1:** The table includes all components of this type of product produced by our company that are expected to come into contact with food. The actual product components shall prevail.

**Note 2:** Please use this product according to the instructions in the manual. The usage limitations are specified in the remarks column.

**Note 3:** Failure to use this product as required, resulting in food contamination or personal injury, shall be the sole responsibility of the user, including any associated legal liabilities.

**Note:**

Product specifications are based on the nameplate. Manual content may vary due to improvements



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