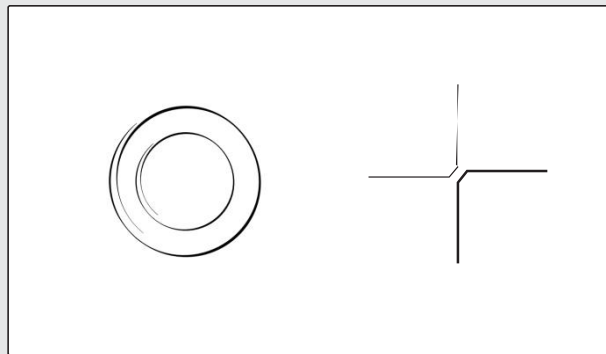


**MODEL**  
**RB-7152HEF-ZB**



**Combi Hob**  
**Operation / Installation Manual**

**Rinnai**

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English

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## IMPORTANT

Please paste the serial number labels enclosed with the packaging on your warranty card to register your product warranty. Please contact your local Rinnai Customer Care Centre should you require further assistance.

# SAFETY INSTRUCTIONS

Please read this user manual thoroughly before attempting to use this 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 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.
- Do not leave the appliance unattended during operation.
- Do not use the appliance as a work surface or as a storage surface
- 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.
- Installation and repair should only be attempted by qualified technician.
- Flammable or combustible objects such as aerosol cans should not be stored near the appliance.
- Accessible parts may become hot during use. Keep small children away from the appliance.
- Do not heat unopened food containers as build-up of pressure may cause container to burst and result in injury.
- Do not use aluminium foil, aluminium liners, aluminium containers on the appliance.
- Never leave appliance unattended at high heat settings. Boil-over causes smoking and greasy

spillovers may ignite.

- Switch off the cooking zone after each use.
- Keep away plastic or aluminium objects or products with high sugar content from the appliance. If placed on hob surface while still hot, they may cause damage to the hob surface.
- Do not use if appliance is faulty or cooktop is cracked to avoid possibility of electric shock. Contact a qualified technician immediately for repair and service.
- To avoid damaging the hob surface and cookware, ensure that cookware do not boil dry.
- Clean the appliance with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn or marks on the hob surface.
- Never use steam cleaners or pressure cleaners on the appliance.
- Always make sure that the pan handles are turned inwards to avoid accidental burns.
- Always disconnect the unit from the power supply before carrying out any cleaning or maintenance work on the appliance
- Ensure that power supply cord of other electrical appliances do not come into contact with the hot parts of the hob.
- Multiple plugs and extension cables must not be used. Overloading is dangerous and may cause fire hazard.

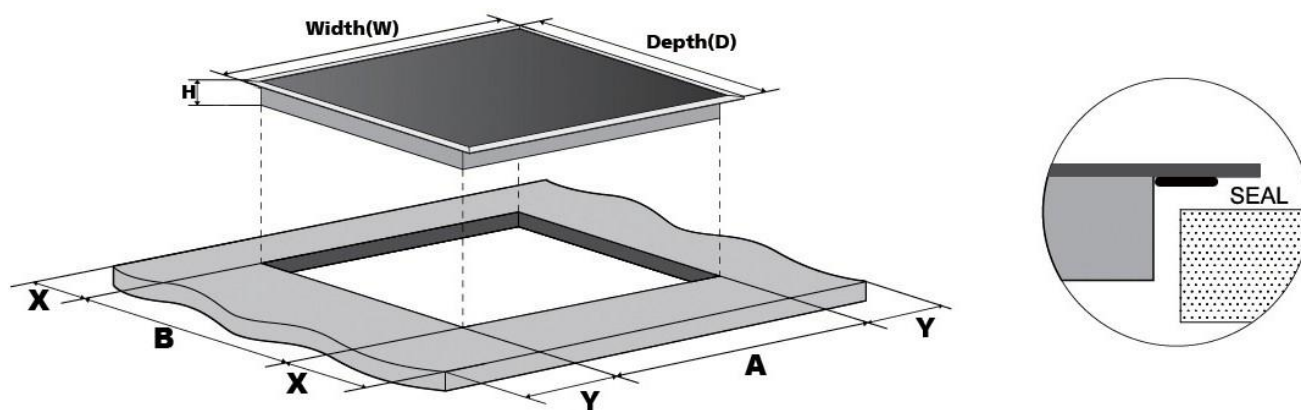
## Disposal

- 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.

## TECHNICAL DATA

|                               |                                         |
|-------------------------------|-----------------------------------------|
| <b>Model</b>                  | <b>RB-7152HEF-ZB</b>                    |
| <b>Voltage</b>                | 220-240V                                |
| <b>Frequency</b>              | 50/60Hz                                 |
| <b>No. of Cooking Zones</b>   | 2                                       |
| <b>Power of Cooking Zones</b> | Left: 1.1kW/2.2kW<br>Right: 1.8kW/2.2kW |
| <b>Total Power</b>            | 2850W                                   |
| <b>Appliance Dimension</b>    | 760*460*58mm                            |
| <b>Cut-out Dimension</b>      | 655-710 * 355-430mm                     |



| Model No.     | A(mm)   | B(mm)   | W(mm) | D(mm) | H(mm) | X(mm) | Y(mm) |
|---------------|---------|---------|-------|-------|-------|-------|-------|
| RB-7152HEF-ZB | 655-710 | 355-430 | 760   | 460   | 58    | 50    | 50    |

Measurements in mm.

Min. 50mm from hob cut-out to back wall.

Min. 60mm from hob cut-out to side wall.

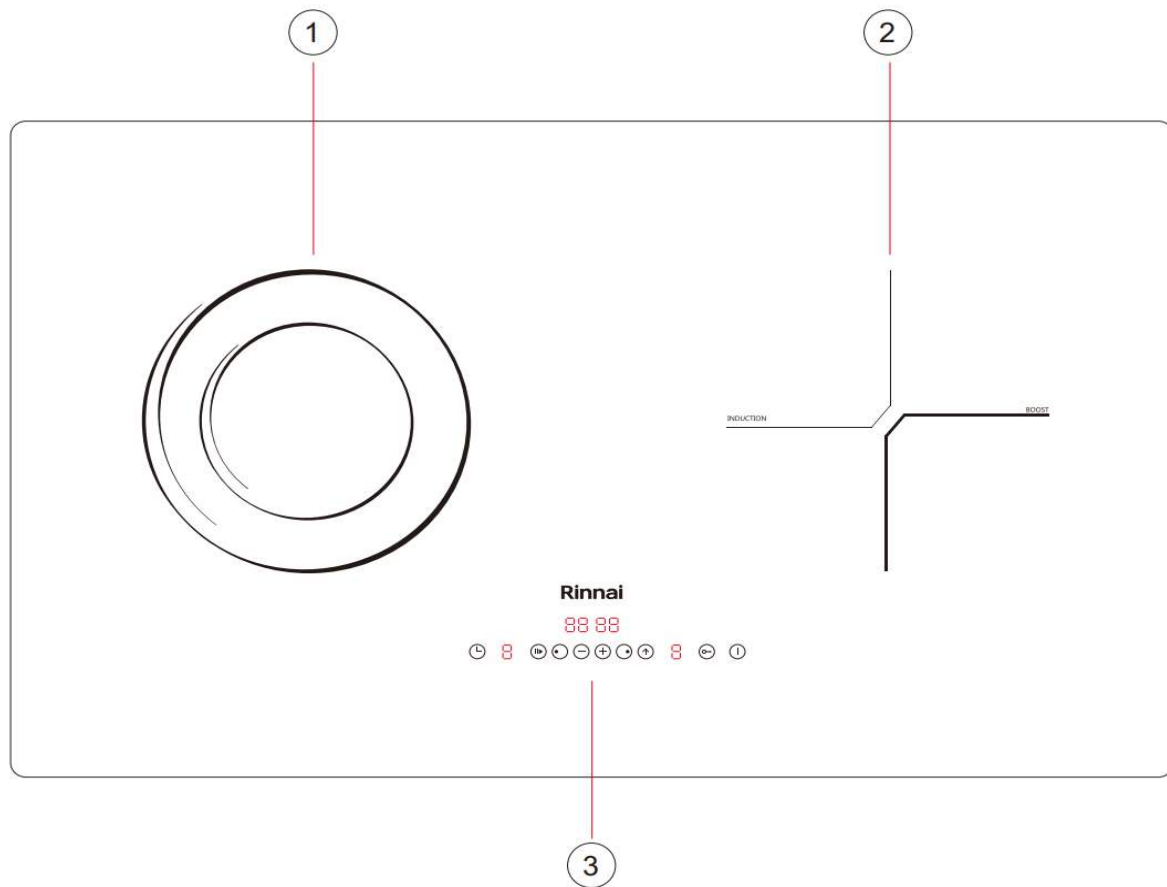
Min. 70mm from the bench top with a fitted drawer underneath.

Min. 55mm from the bench top with a fitted oven underneath.

Min. 30mm from back cabinet for ventilation gap.

# GUIDE TO THE APPLIANCE

RB-7152HEF-ZB

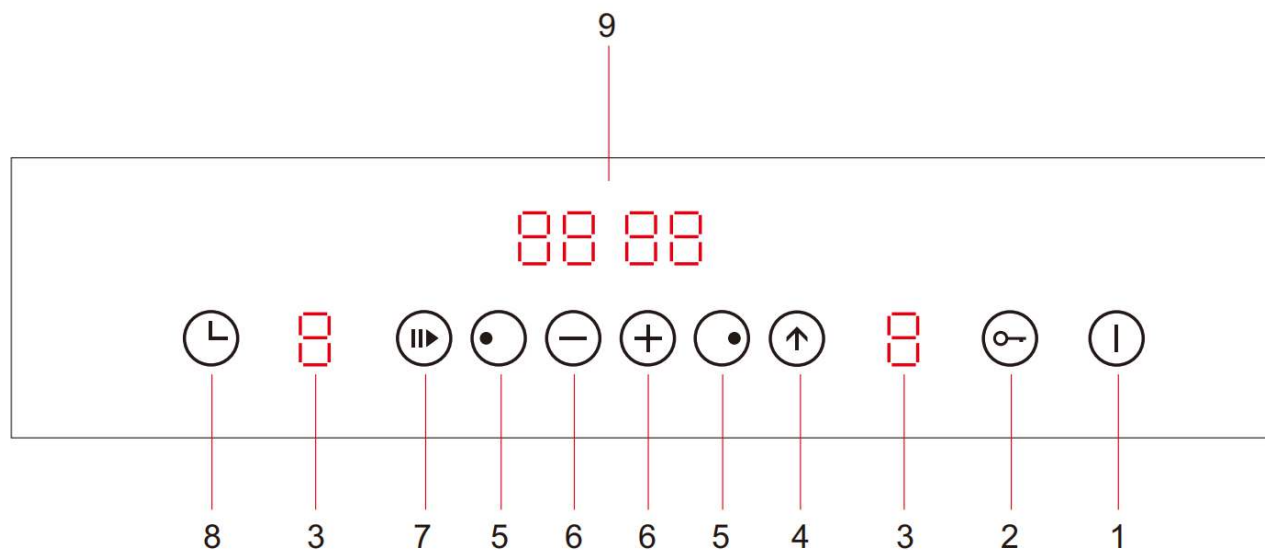


1. Dual zone 1.1kW/2.2kW(Φ230mm)
2. Single zone 1.8kW/2.2kW (Φ210mm)
3. Control panel

# CONTROL PANEL

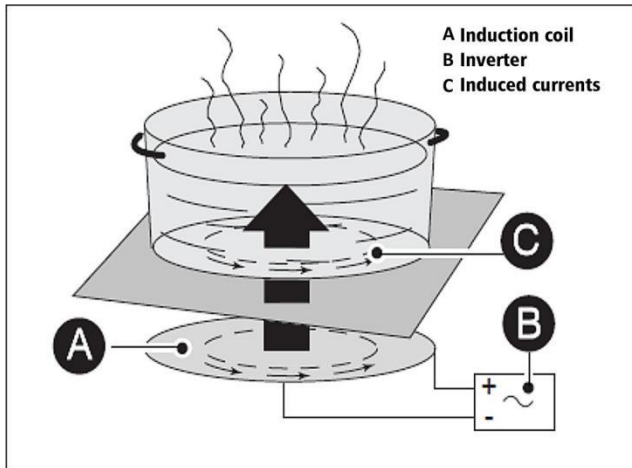
RB-7152HEF-ZB

English



1. ON/OFF key
2. Child lock
3. Power level indicator
4. Boost/Dual zone key
5. Cooking zone selector
6. Power level selector ("+" to increase level/"-" to decrease level)
7. Pause key
8. Timer key
9. Timer indicator

## HELPFUL HINTS AND TIPS



Combi hob cooking uses induction heating to directly heat a cooking vessel.

An induction coil/radiant heating is located under each cooking zone. When an induction element (cooking zone) is switched on, the electronic circuit unit (inverter) powers up the induction coil. An alternating electric current flows through the coil, which produces an oscillating magnetic field. This magnetic field continuously changes in terms of frequency and intensity, and creates induced currents in the base of the cookware and heats it up. The heat is directly transferred to the food being cooked. The cooking zone is heated up indirectly by the heat given off by the cookware.

Thus, induction heat/radiant heat makes the cookware a direct source of heat, featuring high level of efficiency with extremely low energy loss.

A combi cooking zone only works when a cookware made of ferromagnetic material is placed on it. See 'Choosing suitable cookware' in this manual.

Combi hob cooking automatically recognizes the size of the cookware. i.e. heat is only generated in the area covered by the base of the cookware.

- If there is no cookware placed on the cooking zone, or if the cookware is incompatible, there will be no power emitted by the induction coil or electronic burner.
- If the cookware is placed partially on the coil, or if the base diameter is smaller than the coil, the internal sensors will reduce power to the coil.
- If the cookware is taken off the cooking zone when the hob is switched on, the display will show "U". See 'Pan Sensor' in this manual.

### Choosing suitable Cookware

Use cookware made from ferromagnetic materials which are compatible with induction and radiant. We recommend cookware made from cast iron, steel or

stainless steel cookware designed for combi hob cooking.

Cookware made by the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Induction hob:

| Size of burner (mm) | The minimum base of cookware (diameter /mm) |
|---------------------|---------------------------------------------|
| 210                 | 140                                         |

To test the compatibility of the cookware:

- Hold a magnet to the base of the cookware. If the magnet sticks, then it is suitable to use on induction hob.

- If you do not have a magnet:

Turn on the hob and place the pan with water inside on a cooking zone at any power level. If it doesn't flash 'U' in the display and the water is heating, the pan is suitable. If it flashes 'U', the cookware is unsuitable to use.

To obtain best results:

- Cookware with thick flat bases should be chosen for the benefit of uniform heat distribution. Avoid using cookware with rough or deformed based.
- Use of cookware with enamel coated base can prevent the glass top from getting scratched.
- Always use pans with a diameter large enough to cover the cooking zone fully to achieve even cooking and more efficient heat distribution.

| Suitable Cookware Includes                                                                                                                                                                                      | Unsuitable Cookware Includes                                                                                                                                     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Steel cookware with magnetic base or designed for induction cooking</li> <li>• Enamel coated steel (with or without non-stick coating)</li> <li>• Cast iron</li> </ul> | <ul style="list-style-type: none"> <li>• Steel cookware with non-magnetic base</li> <li>• Aluminum and copper</li> <li>• Glass, ceramics, earthenware</li> </ul> |

## PRACTICAL COOKING ADVICE

This appliance is programmed with 9 power levels.

The following power levels should be taken as a guide only. A higher power level setting is required when using deep pans, cooking large food quantities, or cooking without a lid. Select a lower power setting for smaller food quantities.

| Power level range | Cooking mode                                                                                             | Suitable for                                                                                                                                                                      |
|-------------------|----------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 - 2             | <ul style="list-style-type: none"> <li>• Keeping warm</li> <li>• Melting</li> </ul>                      | <ul style="list-style-type: none"> <li>• Keeping cooked foods warm, warming small quantities of liquid</li> <li>• Melting butter, chocolate, sauces, thickening sauces</li> </ul> |
| 2 - 3             | <ul style="list-style-type: none"> <li>• Simmering</li> <li>• Reheating</li> </ul>                       | <ul style="list-style-type: none"> <li>• Soup simmering</li> <li>• Reheating ready-cooked meals</li> </ul>                                                                        |
| 3 - 4             | <ul style="list-style-type: none"> <li>• Steaming</li> <li>• Braising</li> <li>• Light frying</li> </ul> | <ul style="list-style-type: none"> <li>• Steaming vegetables, fish</li> <li>• Braising meat, fish, vegetables etc</li> <li>• Lightly fried eggs, omelettes</li> </ul>             |
| 4 - 5             | <ul style="list-style-type: none"> <li>• Boiling</li> </ul>                                              | <ul style="list-style-type: none"> <li>• Cooking dumplings, potatoes</li> <li>• Cooking larger quantities of food, stews and soups</li> <li>• Making porridge</li> </ul>          |
| 6 - 7             | <ul style="list-style-type: none"> <li>• Gentle frying</li> </ul>                                        | <ul style="list-style-type: none"> <li>• Frying sausages, meat, vegetables etc</li> <li>• Crepes, frying pancakes etc</li> </ul>                                                  |
| 7 - 8             | <ul style="list-style-type: none"> <li>• Heavy frying</li> </ul>                                         | <ul style="list-style-type: none"> <li>• Cooking on a high flame and browning(roasts, steaks, fillets etc)</li> </ul>                                                             |
| 8 - 9             | <ul style="list-style-type: none"> <li>• Deep frying, searing</li> <li>• Boiling</li> </ul>              | <ul style="list-style-type: none"> <li>• Deep frying Chips, searing meat etc</li> <li>• Boiling large quantities of water, cooking pasta</li> </ul>                               |



### Environmental Tips

- Switch off the cooking zones before the end of cooking time to take advantage of residual heat.
- Residual heat can be used for keeping food warm.
- Place lids on the cookware whenever possible to minimize heat loss.
- Cookware base size and cooking zone should be of same size for better heat efficiency.
- Select a smaller cookware size if cooking small food quantities. A smaller pan size uses less energy than a larger pan with small food quantities.
- Lift cookware into positions on the hob. Sliding them can cause scuffs and scratches on the hob surface.

## USING FOR THE FIRST TIME

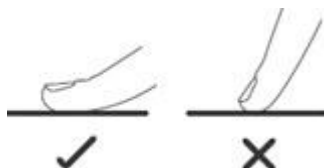
New appliances have a slight smell on first use. The unpleasant odour that is often detected during initial use is caused by the burning of protective substances used during the manufacturing process. The odour emitted does not indicate a faulty appliance nor is harmful to health.

### Remove packaging material

Ensure that all packaging material is removed before using the hob for the first time.

### Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



# OPERATING INSTRUCTIONS

## Switching ON/OFF the hob

The hob must be switched on before any of the cooking zones can be used.

- To switch on the hob, press ON/OFF key . A 'signal' sounds and power indicator light is displayed (on standby mode). If no function is selected within 1 minute after switching on, the hob automatically switches itself off for safety reasons.
- To switch off the hob, press the ON/OFF key  and power indicator goes off.

## Switching on the cooking zones

Each cooking zone is controlled by a cooking zone selector and power level select key  and .

- To start operating a cooking zone, touch the corresponding zone selector key (i.e. ).
- Set the desired power level (between 0~9) for the selected cooking zone using  or  keys. The default power level setting is level '5'.

### Tips:

#### Power Sharing between cooking zones

For simultaneous cooking on two zones, we recommend the use of cooking zones located on opposite sides of the hob. If using several cooking zones on the same time, the power management shares the maximum available power between these cooking zones.

If only one cooking zone is powered on, it can be utilized at its maximum power (level 9). As soon as the other cooking zone is turned on, the power management will not allow all zones to operate at full power but will alternate power between the two or three cooking zones. The change will be visible on the displays. The last command given to a cooking zone takes priority on the power setting.

## Switching off the cooking zones

- To switch off a cooking zone, use the corresponding control key and progressively press the  key until the hob is switched off.

## BOOST function

The power function makes more power available to the induction cooking zones that can be used to temporally boost the normal maximum power for a cook zone.

To use Boost function:

- Press the zone selector key (i.e. ).
- Press Boost key , display will show 'P'.  
(For RB-6014H-CB/ZB only, press  until the power level shows 9, then press  again, the

boost function activate and display will show 'P'.)

To cancel Boost function:

- Choose the zone under Boost (i.e. ).
- Press the power select key  to cancel Boost, and choose the level you want to set.

Note: The Power Boost function will only activate for 5 minutes at most, after that the induction zone automatically switches back to heat setting 9.

## Child Lock function

The child lock function prevents unintentional changing of settings. Any operation on the control functions will not work until the hob is unlocked.

- To activate, press the lock key . The display on timer key shows 'Lo'.
- To deactivate, press and hold the lock key  for 3 seconds. The 'Lo' goes off and hob is unlocked.

 When the hob is in lock mode, all keys are disable except ON/OFF. You can always turn the hob off with the ON/OFF key in an emergency, but you shall need to unlock the hob first in the next operation.

## Minute Minder:

You can use the timer as a minute minder while the cooking zones do not operate

To operate:

- Turn on the hob, using the on/off key.
- Press the timer key to operate this function
- Press on the power level key selector to set the time (0:00-8:00)
- When the time has ended the buzzer will beep for 20 seconds and display will shows " - "
- To deactivate the minute minder, press the timer key to adjust the time to 00.

## Timer

Count Down Timer

Use the countdown timer to set how long you want the cooking zone to operate

Set the countdown timer only after you have selected the cooking zone

 The selection of timer function is only possible when the cooking zones are active and the heat setting is set

- To set the cooking zone press on the corresponding zone selector key (i.e. ) that you wish to set the timer.
- To activate the countdown timer, press the timer key  to operate this function
- Press  or  of the power level key selector to
- set the desired minutes (0 to 9). Press the timer

key  $\oplus$  again, Press  $\oplus$  or  $\ominus$  of the power level key selector to set the desired tenths (0 to 9). The indicator of the cooking zone starts to blink.

- To see the remaining time press on the corresponding zone selector key, the display will show the remaining time
- When the time is set, the countdown will begin and the display will show the remaining time. There will be a red dot in the right bottom corner of the power display to indicate which of the cooking zones is having this function turn on
- When the countdown function comes to an end the corresponding zone will be switched off automatically.
- To deactivate the countdown time, press on the corresponding zone selector key (i.e.  $\odot$ )
- Press the timer key selector  $\oplus$  to adjust the time to 00. The indicator of the cooking zone goes off.

### Safety feature

#### Pan sensor

Each cooking zone is equipped with a pan sensor. The cooking zone emits heat only when a suitable cookware is placed on it. The display shows "U" if:

- The cookware is incompatible for induction cooking.
- The base diameter of cookware is too small.
- The cookware is not centrally placed in the cooking zone.

The hob will switch to 'Standby mode' with display shows '--' after 1 minute; if no operation implemented, the hob will switch off 1 minute later.

#### Residual heat warning

When switching off a cooking zone, if the temperature of the zone is too warm to be touched, the display will show "H".

Avoid touching the hob surface over the cooking area. Please pay special attention to children.

"H" is turned off when the cooking zone temperature drops below a present temperature.

#### Automatic switch off

This hob is equipped with a safety switch which automatically switches off the cooking zones after they have been in continuous operation at different power levels.

| Power levels | Cooking zone switches off after |
|--------------|---------------------------------|
| 1, 2, 3      | 8 hours                         |
| 4, 5, 6      | 4 hours                         |
| 7, 8, 9      | 2 hours                         |

### Useful Tip

- Always place cookware on the cooking zone before switching on the appliance.
- Take care to keep the control panel clean and never place the pans on the control panel sensors. The electronic unit beneath it could be damaged

Suppose the left cooking zone is set to level 8, the cooking zone will switch off after 2 hours of continuous operation, while the right cooking zone set to level 2 will switch off after 6 hours of continuous operation.

## MAINTENANCE AND CARE

### **WARNING:**

Disconnect the power supply cord before carrying out any cleaning or maintenance activities.

### **Cleaning the appliance**

The appliance should be cleaned regularly, preferably after each use.

- Do not use abrasive or corrosive cleaning agents as these may scratch the surface.
- Avoid using hard, abrasive brushes or sponges.
- Never use steam cleaners or pressure cleaners on the appliance.
- Clean the hob with a damp soft cloth using a mild detergent or suitable ceramic and stainless steel hob cleaner. Do not apply cleaner when the hob is still hot as this could result in marking on the surface. Wipe dry with a soft dry cloth. Ensure that all cleaner residues are removed as residues can burn onto the appliance next time it is used and

could cause possible damage to the surface.

- To remove more stubborn dirt, or if any sugary deposits are melted on the hob during cooking, remove the spills as soon as possible with a special scraper while the surface is still hot. Allow the appliance to cool down, and then clean the hob as described above.
- \*Scraper for glass ceramic can be purchased from specialized shops.

### **Useful Tips:**

- Allow the appliance to cool down to room temperature before cleaning. Use a soft cloth to dry surfaces that have been cleaned with water to avoid water marks.
- To avoid food or liquid residues forming deposits on the appliance surface, remove stains or spills as soon as possible without waiting for the appliance to cool.

## TROUBLESHOOT

### The hob does not work

- Check that the main switch is turned on and any plug or power cable is properly inserted in the electrical outlet.

### The hob gives off a smell when used for the first time

- This is a normal occurrence. Please read 'Using for the First time' in this manual.

### The cooking zones not switching on or are not functioning

- Check if more than 10 seconds have passed since the appliance was switched on.
- Check if the child lock function is activated.
- Check if several sensor keys were touched simultaneously. Touch only one sensor key at a time.

### The hob gives off a "buzzing sound" or "humming noise"

- Some cookware may produce a "buzzing sound" during

induction cooking on higher power settings. This is a normal occurrence. The noise is a result of vibrations caused by induced currents. The sound will decrease or cease altogether when the power setting is reduced.

### The appliance produces a "whirring sound"

- The hob has a ventilation cooling fan to help extend the life of the appliance. When the hob is used extensively, the fan comes on and creates a "whirring sound". The fan may continue to run after the appliance has been switched off. This is a normal occurrence.

### Pans cannot be detected

- Please read "Choosing the Suitable Cookware" in this manual

## FAILURE CODE AND INSPECTION

### Induction hob:

| Failure Code | Possible Causes                        | What to do                                                                       |
|--------------|----------------------------------------|----------------------------------------------------------------------------------|
| U            | No pot or the pot is not suitable      | Use matching pots                                                                |
| E3/E7        | Temperature sensor failure             | Please contact the after sales service.                                          |
| E5           | Overheat protection of ceramic glass   | Please contact the after sales service.                                          |
| E4/E6        | Temperature sensor of the IGBT failure | Please check whether power supply is normal. Restart hob if power supply normal. |
| E1/E2        | Abnormal supply voltage                | Please inspect whether power supply is normal.                                   |
| Er           | PCBA Failure                           | Please contact the after sales service.                                          |
| Et           | Overflow Protection                    | Dry the surface water and restart                                                |

### Radiant hob:

| Failure Code | Possible Causes                                                  | What to do                                     |
|--------------|------------------------------------------------------------------|------------------------------------------------|
| E5           | Overheating protection: the hob is over heated                   | Please contact the after sales service.        |
| E1/E2        | Abnormal supply voltage                                          | Please inspect whether power supply is normal. |
| E3           | Open circuit failure of thermocouple                             | Please contact the after sales service.        |
| E4/E6        | Circuit board sensor open circuit/short circuit/high temperature | Please contact the after sales service.        |
| E8           | Fan does not rotate or fan cord is not plugged in properly       | Please contact the after sales service.        |
| Er           | PCBA Failure                                                     | Please contact the after sales service.        |
| Et           | Overflow Protection                                              | Dry the surface water and restart              |

 **WARNING:** Do not disassemble the unit by yourself in case of any dangers.

If the problem persists despite observing the above checks, please contact your local Rinnai Customer Care Center for assistance.

Please quote the model number of your appliance as shown on the rating plate attached to your equipment.

For service calls under warranty, please note that it is necessary to provide your proof of purchase and valid warranty card.

# INSTALLATION INSTRUCTIONS

## CAUTION

- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorized person according to the current local regulations and in observation of the manufacturer's instructions.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the cooktop from mains power supply before carrying out any maintenance operations or repairs.

## WARNING

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.

The cooktop can be built into a working surface 30 to 40 mm thick and 600 mm deep.

In order to install the hob into the kitchen fixture, a hole with the dimensions shown in fig.4.1 has to be made, keeping in consideration of the following:

- The cooktop shall not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
- If the cooktop is installed above an oven, the oven shall be provided with cooling fan. The two electrical supply with independent connections.
- The hob must be kept no less than 60 mm away from any side wall.
- The rear wall must be at least 50 mm from the hob.
- There must be a distance of at least 760 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 4.2)
- The coatings of the walls of the unit or appliances near the cooktop must be heat resistant.

**IMPORTANT WARNING! This cooktop requires adequate supply of fresh, cool air to fully function. The base of the cooktop must have direct unrestricted ventilation to the room where the cooktop is installed. Follow the requirements of figure 4.3**

If the hob is installed above an oven, maintain a minimum distance of 55mm from the underside of the hob to the top of the oven, or follow the distance as instructed in the oven's manufacturer's manual. Follow the higher distance if in doubt.

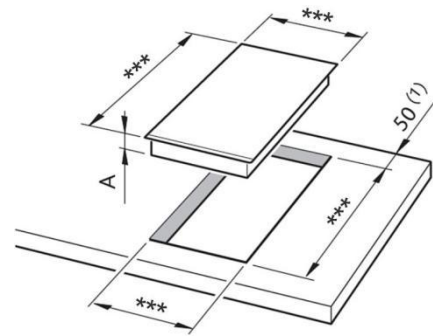


Fig. 4.1

\*\*\* refer to technical data

|   |      |                                                  |
|---|------|--------------------------------------------------|
| A | 50mm | from the top of countertop to bottom metal cover |
|   | 68mm | from the top of countertop to terminal block     |

at least 50 mm between the back side of the cut-out and the back of the countertop

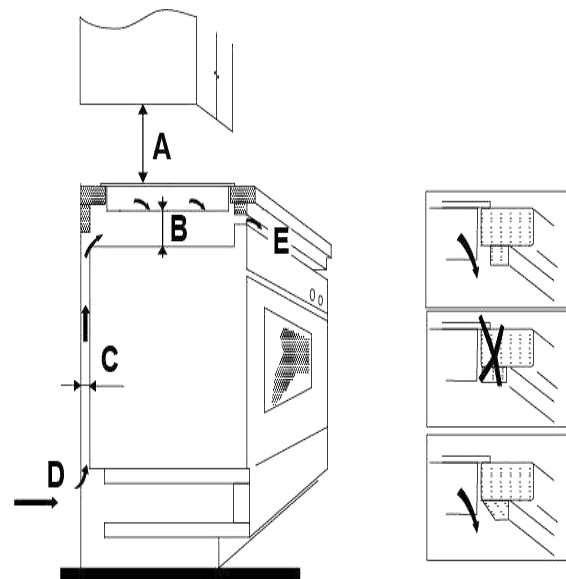


Fig 4.2

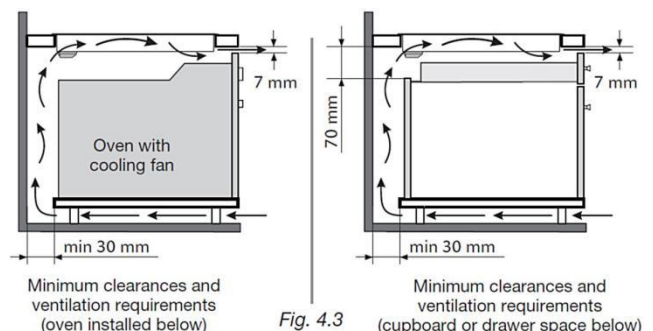


Fig. 4.3

## FASTENING THE COOKTOP

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see Fig 4.4) after installation.

Adjust the bracket position to suit for different work surface's thickness.

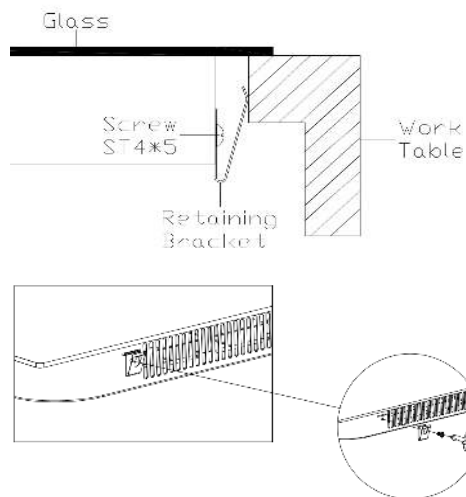


Fig 4.4

## ELECTRICAL CONNECTION

**IMPORTANT:** Installation must be carried out according to the manufacturer's instructions. Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility. Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains. Connection to a good earth wiring system is absolutely essential.

The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.

### ELECTRICAL REQUIREMENTS

- Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- If the hob is supplied without plug, fit a standard device which is suitable for the power absorbed by the appliance and in conformity with the local rules in force.
- A suitable isolating switch providing full disconnection from the mains power supply shall be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- Once the appliance has been installed, the power switch must always be in an accessible position.

**N.B. For connections to the mains power supply, never use adaptors, reductions or multiple power points as these may overheat and catch fire.**

In the event that installation should require modifications to the mains supply wiring system, it is recommended that a qualified technician be called to carry out substitution.

The technician will also have to verify that the cross-section of the electric cables on the power point match the

appliance's power rating.

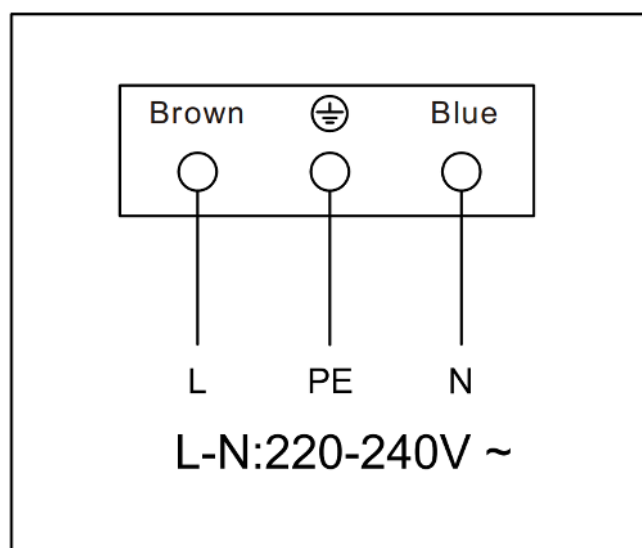
**If the hob surface is cracked disconnect the appliance from the mains and contact the after-sales service.**

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulation.

**i** Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

## WIRING DIAGRAM

**For Below Model Only**  
**RB-7152HEF-ZB**







## Rinnai Customer Care Centres

### China | 中国

Guangzhou Rinnai Gas & Electric  
Room 2805, No.31 Jianghe Building,  
Tianshou Road, Guangzhou, China  
广州林内燃气具电器有限公司  
中国广州天河区天寿路 31 号江河大厦 2805 室  
Tel 电话 : (86) 20 3821 7976  
Email 邮箱 : grrjdq@gzrinnai.com.cn  
URL 网址 : www.gzrinnai.com.cn

### Indonesia

PT. Bhakti Idola Tama  
Jl. Raya Perjuangan No.21,  
Komp. Ruko Sastra Graha No.11 -13  
Jakarta 11530  
Tel : (62) 0804 1 889 889 (Customer care) /  
0815 112 99999 (SMS Center)  
Email : customercare\_bit@yahoo.com  
URL : www.rinnai.co.id

### Macau | 澳門

Rinnai Appliance Service Center  
Nam Kwong Petroleum & Chemicals Co., Ltd  
Avenida do Dr. Rodrigo Rodrigues, Nam  
Kwong Building, 17/F, Macau  
Tel:(853)83911712  
Fax:(853)28330856

### Malaysia

Rinnai (M) Sdn Bhd  
D2-3-G & D2-3-1, Block D2, Pusat Perdagangan Dana 1,  
Jalan PJU 1A/46, 47301 Petaling Jaya,  
Selangor Darul Ehsan, Malaysia  
Fax : (60) 3 7832 0036  
Toll free: 1800-88-8180  
Email: customercare@rinnai.com.my  
URL : www.rinnai.com.my

### Myanmar | မြန်မာ

Myanmar Kowa International Co., Ltd  
No.199, Ground Floor, 34th Street (Upper Block),  
Kyauktada Township, Yangon, Myanmar  
အမှတ် (၁၉၉)၊ ၃၄ လမ်း (အပေါ်ဘလောက်)၊  
ကျောက်တံတားမြို့နယ်၊ ရန်ကုန်မြို့။  
Tel ဖုန်း : (95-1) 245925 / 246304 / (95-9) 7300 7773  
Fax ဖုန်း (၆) : (95-1) 245925  
Email အီးမေးလ် : marketing@myanmarkowa.com

### Philippines

Mitsui Industria Corporation  
10 Buenaventura St., Cor MacArthur  
Highway, Dalandan Valenzuela City,  
Philippines  
Tel : (63) 2 292 9177 / 292 9179  
Fax : (63) 2 292 8187

### Singapore

Rinnai Holdings (Pacific) Pte Ltd  
61 Ubi Road 1, Unit 02-20 & 21  
Oxley Bizhub 1 Singapore 408727  
Tel : (65) 6748 9478  
Fax : (65) 6745 9240  
Email : service@rinnai.sg  
URL : www.rinnai.sg

### Thailand | ประเทศไทย

Rinnai (Thailand) Co., Ltd.  
61/1 Soi Kingkaew 9, Kingkaew Rd.  
Racha Thewa, Bangphli, Samutprakarn 10540, Thailand  
บริษัท รินไน (ประเทศไทย) จำกัด  
เลขที่ 61/1 ซอยกิ่งแก้ว 9 ถนนกิ่งแก้ว ตำบลราชาเทวะ  
อำเภอบางพลี จังหวัดสมุทรปราการ  
ประเทศไทย 10540  
Tel : (66) 2 3124330-40  
Email : lucky02@luckyflame.co.th  
URL : www.luckyflame.co.th

### Vietnam | Việt Nam

Rong Viet Commerce Company Limited  
120 3/2 Street, Ward 12, District 10,  
Ho Chi Minh City, Vietnam  
Công Ty TNHH Thương Mại Rồng Việt  
120 Đường 3/2, Phường 12, Quận 10,  
TP. Hồ Chí Minh, Việt Nam  
Tel : (84) 8 3862 3409  
Fax : (84) 8 5404 1964  
Email : info@rongviet-rinnai.com  
URL : www.rongviet-rinnai.com