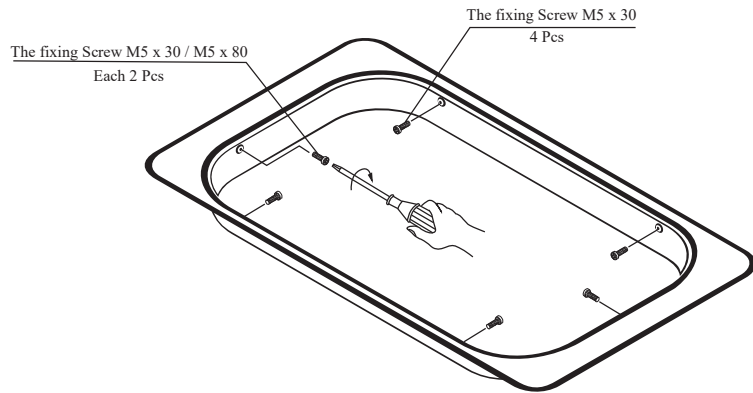
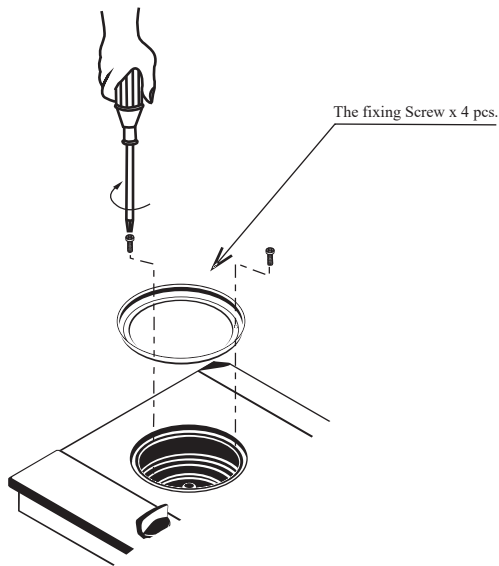


Attention: when installing the casing

- Adjust screw position as bench cut out size.
- If length of screw is not enough long (RHS/LHS screw) please change with longer screw (M5x80) which included in packaging
- Confirm that six screws are secured firmly into the casing. (Eight screws are included.)



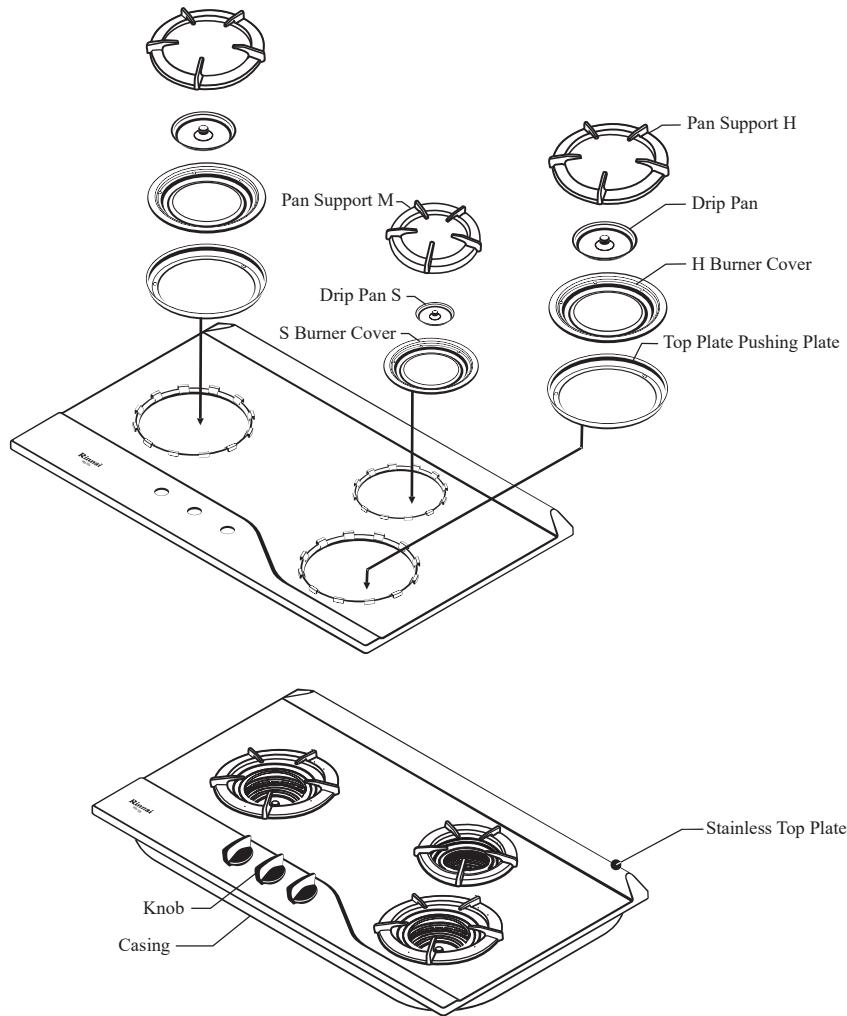
- Confirm that the four screws are secured firmly into the top plate pushing plate. (Four screws are included.)



In order to obtain the best results and to maintain your Rinnai Built-In Hob in the best condition, please read the instruction carefully.

## Components and Features

### Components and parts names



## Maintenance

- Wipe the tempered glass with a soft damp cloth and mild detergent
- Wash the Pan Support and Burner Covers in warm water and detergent.

## Trouble Shooting Manual for Rinnai RB-3Si Built-in Hob

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

## Installation

- Install the built-in hob in well ventilated area and keep away from any combustible or inflammable object i.e. paper, oil, etc.
- If the built-in hob is to be installed near any combustible surrounding i.e. wooden walls, wooden shelves, etc, there should be a distance of more than 15cm (6 in) away from the surrounding combustible. If the surrounding materials are fireproof, the clearance is not required.
- Place the built-in hob on a stable and level surface
- This built in hob is to be used for cooking purposes only. Do not use it to dry towel, clothes or any other materials over it.
- Make sure that the following parts are fitted properly before use.

### 1. Pan Support

Fit Pan Support Legs into Top Plate.  
(Fig.2)

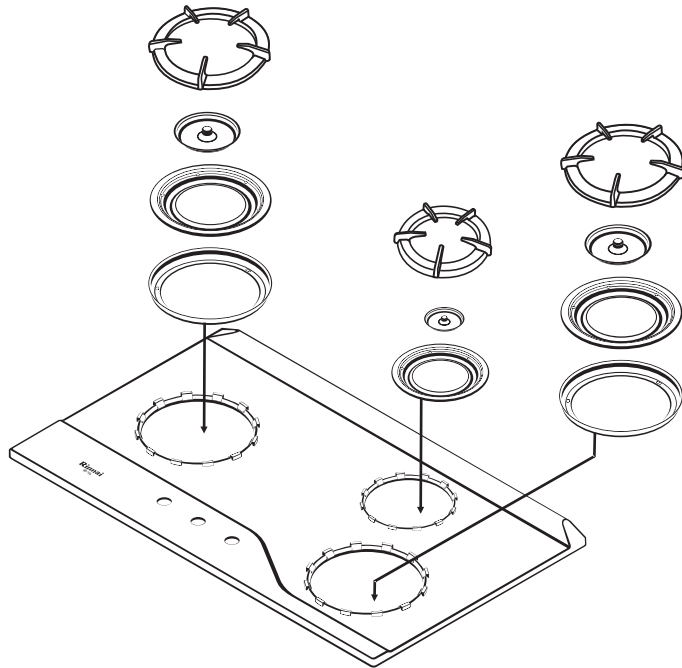
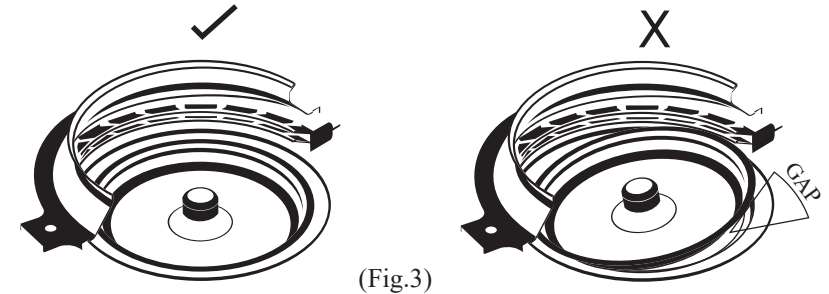


Fig. 2

### 2. Drip Pan

Fit drip pan into burner correctly, without any gap.(see Fig.3)



(Fig.3)

### 3. Installation of Gas Hose

- A specific rubber hose for built-in hob must be used .
- The rubber hose must not be bent during installation and must be of an appropriate length ( less than 2m).
- During installation, make sure that the rubber hose does not come into contact with the body of the built-in hob pass through the bottom part of the built-in hob to prevent melting of the hose.
- Place the securing ring over the rubber hose and connect the rubber hose to the coupler below the rear side of the built-in hob till the marked red line. Then secure the rubber hose in position with the securing ring (For LP Gas).
- The connection must be performed by a qualified person according to the relevant standards (For LP Gas). For Town Gas / Natural Gas, the task must be executed by a qualified licensed technician.

### 4. Precaution gas

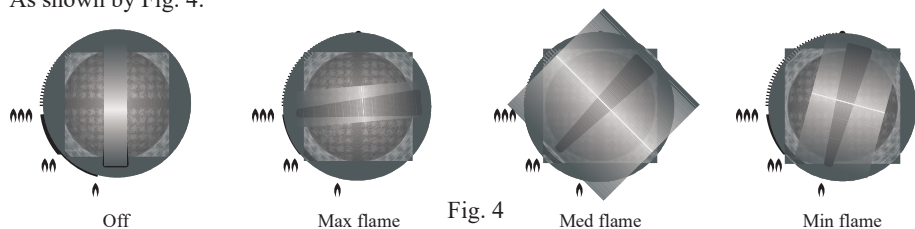
- Do not use any other gas except for the ones indicated on the specification label of the built-in hob.
- LPG is the abbreviation for Liquefied Petroleum Gas, while TG is Town Gas supplied through pipelines.
- For liquefied petroleum gas, please use conventional household low pressure regulators. The standard pressure for LPG gas is 280 mm H<sub>2</sub>O that for TG gas is 100 mm H<sub>2</sub>O.
- Do not increase the gas pressure
- Never turn the LPG gas container upside down or subject to high temperatures or direct sunlight.
- Conversion of built-in hob from one gas type to another must be performed by a qualified technician as major components need to be replaced.

## Operating Instruction

### Ignition

1. Depress the control knob to about 2 mm and turn to the left (counter clock-wise) to the "ON" position.
2. When the control knob is being turned for ignition, sparks are generated to ignite the burning device, accompanied by clicking sound.

- Do not release the control knob for 2-5 seconds after the sparks have ignited the burner to activate the safety device. Otherwise, the ignition will fail.
- In the event of the burner flames being accidentally extinguished turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.  
The device shall not be operated for more than 15 seconds. If the burner has not lit up after 15 seconds, stop operating the built-in hob and open the compartment door and/or wait for at least 1 minute before attempting to ignite the burner again.
- Flame can be adjusted between “MAX”, “MED” and “MIN” position, please adjust flame slowly.  
As shown by Fig. 4:



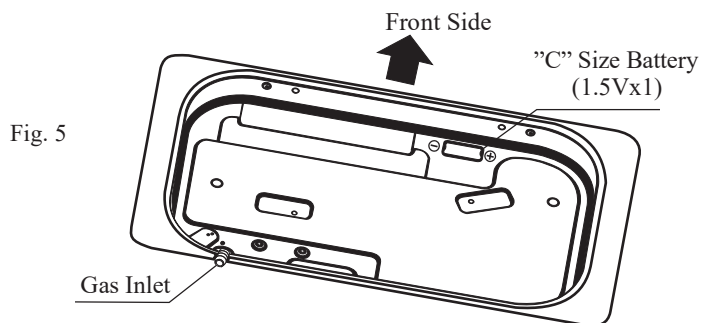
- Do not clean the top of the sensor with a hard brush, as it may damage the sensor.

### Flame Extinguishing

- After use, turn the control knob right to the “OFF” position, and the flame will be extinguished.
- Make sure that the control knob is fully turned to the “OFF” position, lest there would be a danger of gas leakage.
- After extinguishing the flame, do not touch the conductive parts of the hobs as they remain at very high temperatures.
- There may be a slight hissing sound after the flames is extinguished.
- If the built-in-hob is not in use, turn off the main gas supply to avoid gas leakage or unnecessary accidents.

### How to Handle Safety Device and Change Battery

- If the flame is extinguished during operation, the Flame Failure Safety Device will automatically cut off the gas within second.  
If you notice that the flame has been extinguished, please turn the knob to “OFF” position.
- The Safety Sensor is delicate, please do not use stiff brushes or rough cleaning pads when cleaning.
  - Aeration is preset at factory during assembly; please do not attempt to adjust it.
  - Battery Box is located at bottom of right front (Size C, 1.5V x 1) (Fig.5).  
Open the cabinet door, and change the battery.



### Features

- The tempered glass and stainless top plate is beautiful and stylish.
- The enamel pan supports are durable and will not deform, making it stable for your cooking vessels.
- The automatic continuous ignition device will ensure a 100% ignition rate.
- Each built-in hob is equipped with a safety valve which will cut off the gas supply automatically if the flame is accidentally extinguished (For SV model only).

### Specification

Product	Built-in Hob		
Model	RB-3Si		
Net Weight	13.5 kg		
Ignition	Continuous Ignition		
	“C” Size Battery (1.5V x 1)		
Overall Dimension	99mm x 510 mm x 870 mm		
Cut out hole size	435~480 mm x 725~840 mm R0 mm ~ R110 mm		

Diameters of pan which may be used on cooker		
Burners	Min	Max
Main	120 mm	280 mm

\* Maximum weight for each burners 20 kg.

Gas Type	Gas Consumption per hour Respective gas consumption (kW)		Gas Connecting Tube
	RHS / LHS	Center	
	Main	Small	
L.P.G (30 mbar)	3.60	1.45	Ø9.5 mm gas specific rubber hose
Nozzle/injector size	0.90	0.60	
T.G. (18 mbar)	3.55	1.40	½ In Thread (male)
Nozzle/injector size	2.50	1.50	
N.G. (30 mbar)	3.72	1.40	Ø9.5 mm gas specific rubber hose
Nozzle/injector size	1.35	0.83	

### Cut-Out Hole Size

