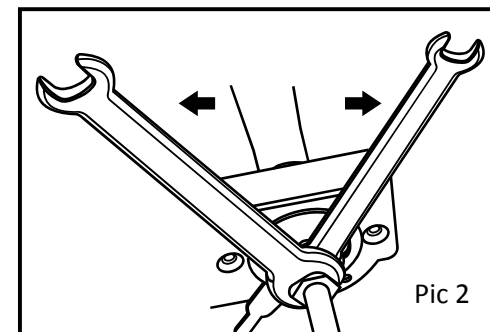
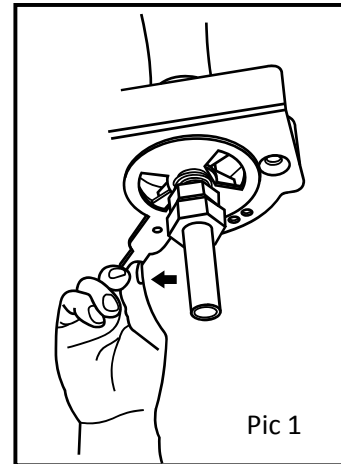




警告!

只有合格的人员才能转换此设备

- 从灶具主体上拆下锅架支架，燃烧器和旋钮。
- 使用十字螺丝刀拆下不锈钢顶板。小心不要在拆卸钢制顶板时损坏电极和热电偶。
- 使用附带的钥匙拧松文丘里管的支架，如图1所示。
- 使用#12& #14型固定扳手拆下铜针上的螺母和文丘里管上的喷嘴，如图2所示。
- 从文丘里管中取出所有喷嘴，并放回正确的喷嘴。确保风门板和减震器弹簧正确安装。
- 将螺母和喷嘴拧紧到铜管上。
- 如果使用城镇煤气，使用扳手卸下LPG适配器，如果使用LPG 则使用扳手安装。确保它足够紧。
- 进行所有接头的泄漏试验，以确保没有发现泄漏。
- 将所有部件重新放回到炉盘上。
- 更改标签以显示气体类型更改。



警示强化玻璃

- 切勿使用超大的炊具或超负荷使用烹饪器具。



- 不要将炊具盘放在锅架支撑面上，否则可能不稳并翻侧。



- 不要取下锅架，并用锅架围住燃烧器，因为这会使热量集中并偏转到燃气灶上。



- 只能使用设备制造商提供或推荐的锅支架。



- 不要在锅和锅支架之间放置任何东西，例如火焰温度计，石棉垫，否则可能会对器具造成严重损坏。



Rinnai

Operation / Installation Manual

Built-In Hob (LPG / NG)

RB-72S

RB-72G

RB-73TS

RB-73TG

RB-92G

RB-93TS

RB-93US

RB-93TG

RB-93UG

Rinnai Corporation

Content

Guide to Appliances RB-72S / RB-72G / RB-73TS / RB-73TG / RB-92G / RB-93TS	1
Guide to Appliances RB-93TG / RB-93US / RB-93UG	2
Guide to the Appliances	3
Specification	4
Safety Instructions	6
Using for the first time	8
Installation Guide	9
Operation	13
Suitable Pans	15
Cleaning and Care	16
Trouble Shooting Guide	19
Rinnai Customer Care Centers	20
Conversion from NG to LPG & LPG to NG	21
Caution For the Tempered Glass	21

Rinnai Customer Care Centers

China | 中国
Guangzhou Rinnai Gas & Electric
Room 2805, No.31 Jianghe Building,
Tianshou Road, Guangzhou, China
广州林内燃具电器有限公司
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
Customer Care of PT. Rinnai Indonesia
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)
E mail: customercare_bit@yahoo.com
URL : www.rinnai.co.id

Macau | 澳門
Rinnai Appliance Service CenterEdificio Industrial, 3
andar F.A da Zona Macau 林內爐具服務中心澳門青洲
跨境工業大廈 3 樓 F 座
Phone 電話 :+853 2852-7799Fax 傳真 : +853 2827-
0572URL 网址: www.rinnai.com.hk/mo

Malaysia
Rinnai (M) Sdn Bhd
D2-3-G & D2-3-1, BlockD2, Pusat Perdagangan
Dana 1, Jalan PJU 1A/46, 47301 Petaling Jaya,
Selangor Darul Ehsan, Malaysia.
Tel: (60) 3 7832 0037 / 7832 0038 / 7832 0039
Fax: (60) 3 7832 0036 Toll Free : 1800-88-3180
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 နံပါတ် (၂)၊
ယောင်တုံတန်းမိမိညောင်၊ ကျောက်တုံမြို့။
Tel 電話 : Fax 電話 (၀) : (95-1) 2459(95-1) 245925 / 246304 /
(95-9) 7300 7773
25
Email 电子邮箱 : marketing@myanmarkowa.com

Philippines
Mitsui Industia 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
#02-20 & 21Oxley Bizhub
Singapore 408727
Tel : (65) 6748 9478 Fax : (65) 6745 9240
Email : service@rinnai.sg URL : www.rinnai.sg

Thailand | ประเทศไทย
Rinnai (Thailand) Co., Ltd. / Lucky Flame Co., Ltd.
61/1 Soi Kingkaew 9, Kingkaew Rd.
Racha Thewa, Bangphli, Samutprakarn 10540,
Thailand
บริษัท รินไน (ประเทศไทย) จำกัด
เลขที่ ๖1/1 ซอยกสิแก้ว ถนนกสิแก้ว ตำบลลำไย
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 Rông 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

常见问题与解决方法

问题	可能导致的原因	解决方法
无点火 (DC)	• 电池已经使用（排干）。 • 电极间隙过大。 • 点火器连接松动。	➢ 更换了新电池。 ➢ 检查间隙，并进行调整。 间隙应该在4到5mm左右。
自动点火功能不工作	• 清洁产品粘在点火器和燃烧器之间。 • 燃烧器是湿的。 • 燃烧器盖未正确盖好。	➢ 点火器和燃烧器之间的空间必须干净。 ➢ 仔细干燥燃烧器盖。 ➢ 检查盖板是否正确放置。
燃烧器火焰不均匀。	• 燃烧器组件未正确装好。 • 燃烧器头部和主体上的凹槽是脏的。	➢ 确保组件正确安装。 ➢ 清洁燃烧器头和主体上的凹槽。（取决于型号）
气体流不正常或没有气体流出。	• 中间阀阻断了气体供应。 • 如果气体从气瓶供应，请检查该气瓶是否为空。	➢ 打开所有中间阀。 ➢ 更换气瓶。
厨房里有燃气气味。	• 还有一个燃气龙头未关好。气瓶连接器中可能存在泄漏。	➢ 关闭气体龙头。 ➢ 检查联轴器是否良好。 ➢ 如果它从炉具泄漏，请致电您当地的 Rinnai 客户服务中心。
其中一个燃烧器上的安全阀不工作。	• 控制旋钮未按下足够长时间。 • 燃烧器头部和主体上的凹槽是脏的。	➢ 一旦燃烧器点燃，将控制旋钮向下按几秒钟。 ➢ 清洁燃烧器头和主体上的凹槽。

MODEL	: RB-72S	
FOR	: LP	GAS
PRESSURE	: 3.0	kPa
INPUT	: 11.0	kW
SERIAL NO	: 701000001	
Rinnai CORPORATION		

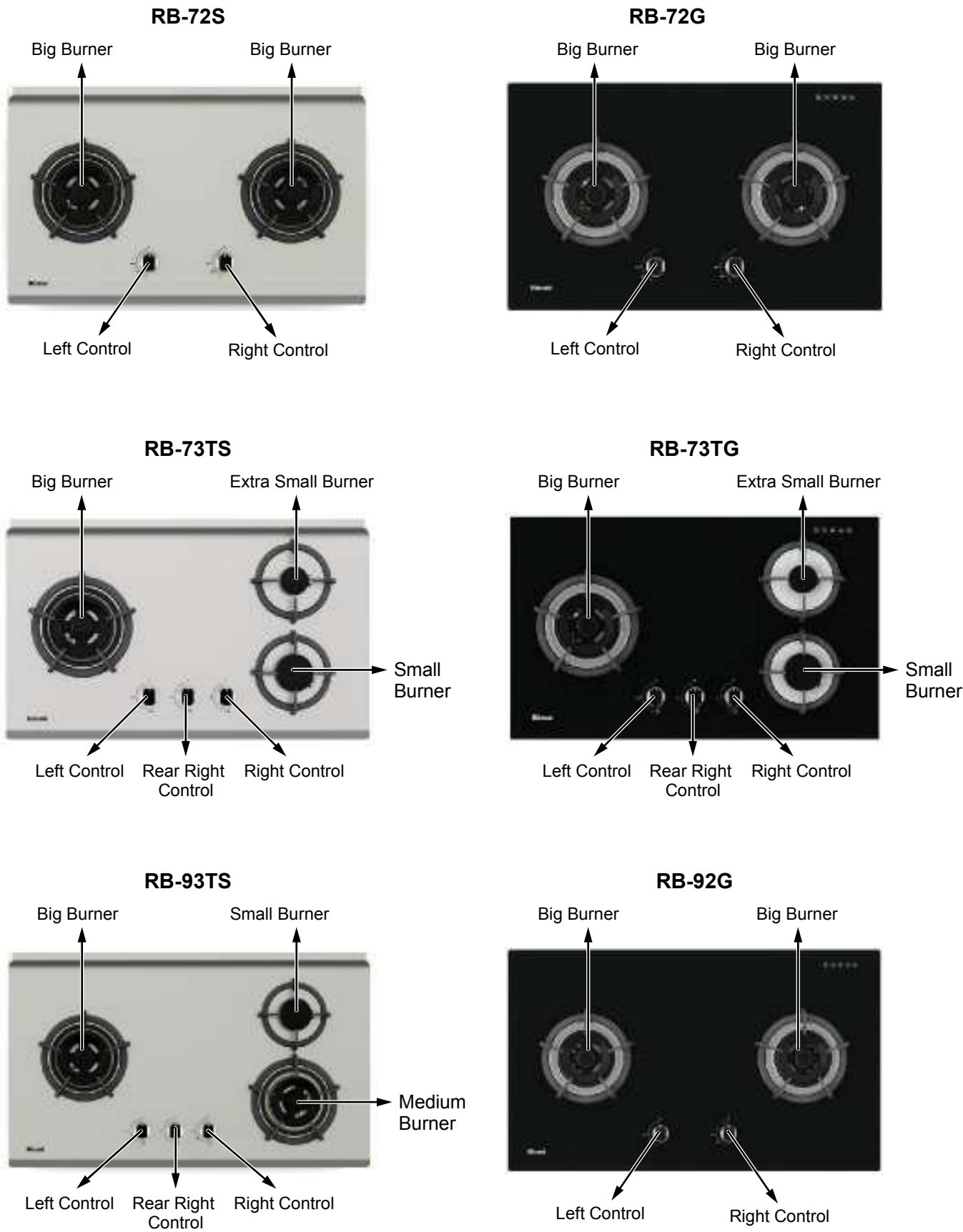
铭牌仅供参考，其规格因型号而异

如果上述检查后问题仍然存在，请联系 **Rinnai** 客户服务中心寻求帮助。

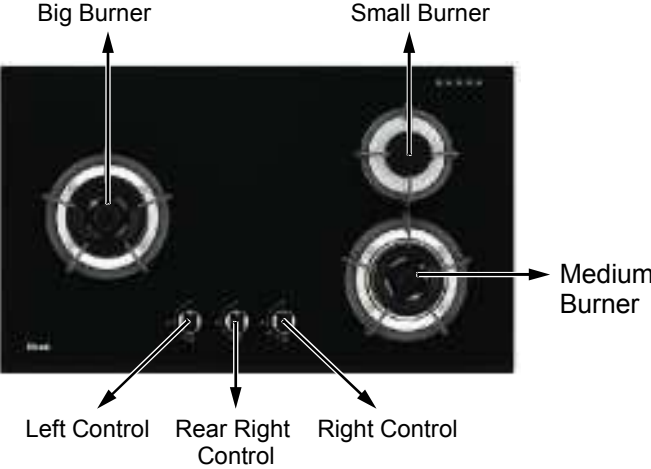
请告知设备附带的铭牌上的设备型号。

对于保修期内的维修呼叫，请注意，需要出示您的购买凭证和有效保修卡

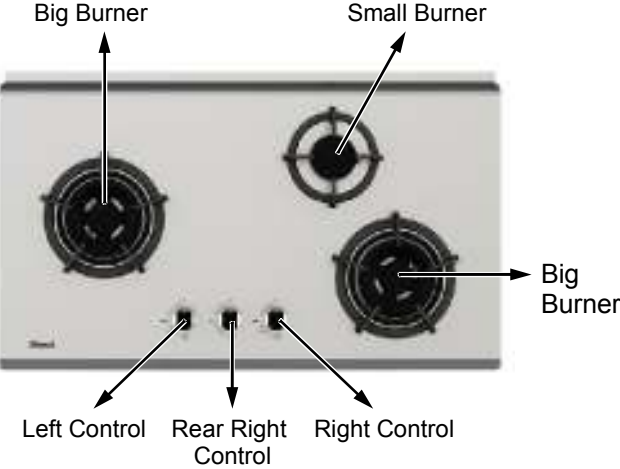
Guide to the Appliances



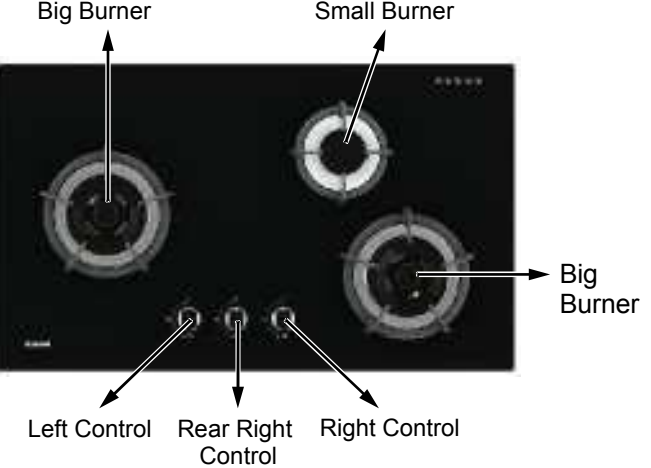
RB-93TG



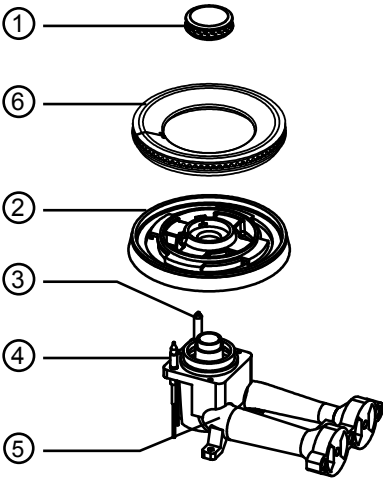
RB-93US



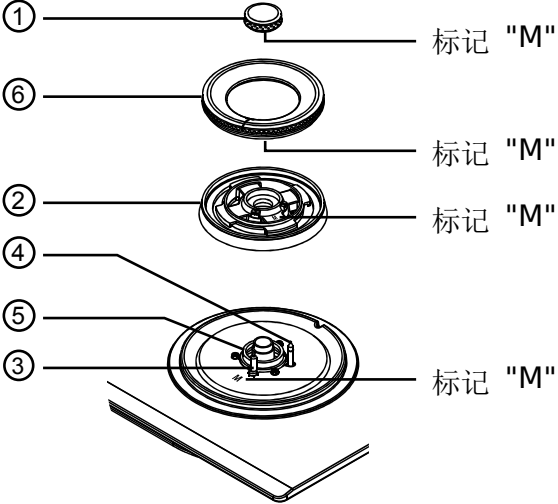
RB-93UG



大炉头分解图

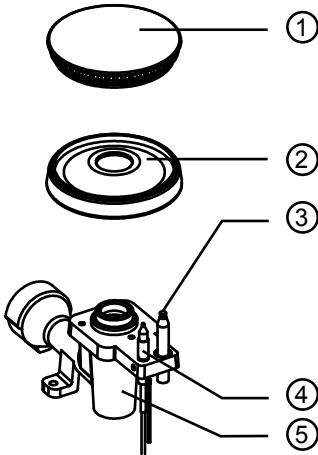


中炉头分解图



- 将燃烧器主体②放在文丘里⑤上。确保炉头主体装好在文丘里管上，热电偶④和电极③延伸穿过炉头主体中的相应孔。
- 把炉头⑥安装到炉头主体②。
- 把simmer炉头①装到炉头主体②的中心
- 要组装中炉头，确保simmer炉头，炉头，炉头主体与滴盘/顶板有标记"M" (RB-93TS & RB-93TG)

组装小炉头与超小炉头



- 把炉头②装进文丘里管⑤以使热电偶④与电极③能装进各自的在炉头②的槽中。
- 把炉头①装进炉头主体②

如果安装正确，那么不会滑动。

重要：在清洗之后要按顺序组装回去。

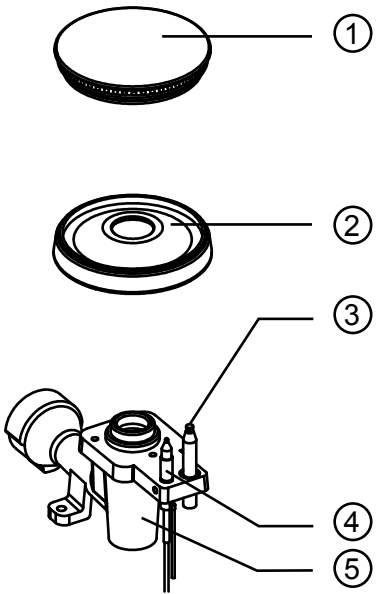
清洁与保养

清洁		
	清洁	说明
不锈钢面板和玻璃顶面	用温水和少量洗涤液的溶液清洁不锈钢与玻璃表面，用软海绵涂抹。 如果需要，您可以使用海绵背面的擦洗垫。沿着“颗粒”的方向施加均匀的压力。	印体表面 (火焰符号) 清除与印体火焰符号直接接触的污物。 污垢，特别是咸的食物或液体和橄榄油，如果长时间留在表面上可能会造成损害。 不要在火焰符号上使用不锈钢清洁剂。 这会擦掉印体。
锅架	取下锅架支架。 使用温水和少量洗涤液的溶液，用软海绵清洁锅支架。 如果需要，您可以使用洗涤海绵背面的擦洗垫。	顽固污渍应先浸泡。 锅支架不宜用洗碗机清洁。
旋钮	使用温水和少量洗涤液的溶液，用软海绵清洁旋钮。	旋钮不宜用洗碗机清洁。
燃烧器头 燃烧器体和 Simmer 燃烧器头	用温水和少量洗涤液的溶液涂抹软海绵清。 如果需要，您可以使用洗涤海绵背面的擦洗垫用温水和少量洗涤液的溶液涂抹软海绵清洁燃烧器头。	炉头不宜用洗碗机清洁。 确保火焰槽完全干燥后清洗。
火焰安全装置	点火器和点火安全装置应使用干布仔细擦拭干净。	不要让点火器潮湿。 如果变湿，会打不着火。

Guide to the Appliances

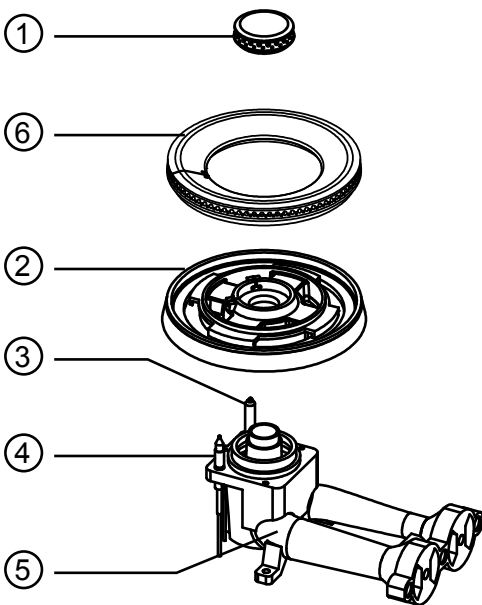
Burner Assembly

Small & Extra Small Burner



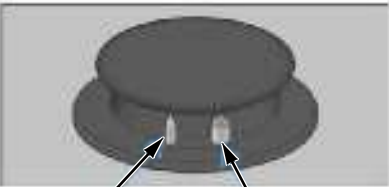
- 1 Burner Head
2 Burner Body
3 Electrode
4 Thermocouple
5 Ventury

Medium & Big Burner



- 1 Simmer Burner Head
2 Burner Body
3 Electrode
4 Thermocouple
5 Ventury
6 Burner Head

Safety Cut Off System



Thermocouple Electrode

Your hob equipped with a safety device (thermocouple) that prevents the flow of gas to the burners if the flames were to suddenly go off.

To use the burner again, turn the control clockwise to the OFF (●) position, and then switch it back on as normal. The safety cut-out operates independently from the electricity supply

To ensure that this device is active, switch on the burner as usual and, without releasing the control, press and hold it down firmly for 5 seconds after lighting the flame.

Specification

				
Rinnai Model No.		RB-72S	RB-72G	RB-73TS
Cut-out Size(mm)		650~730 x 350~410 R120	650~730 x 350~410 R120	650~730 x 350~410 R120
Product Size(mm)		760 x 460 x 147	770 x 460 x 147	760 x 460 x 147
Rating (kW)	LPG	Left: 5.5	Left: 5.5	Left: 5.5
		Right: 5.5	Right: 5.5	Rear Right: 1.5
		NIL	NIL	Front Right: 2.0
	NG	Left: 5.3	Left: 5.3	Left: 5.3
		Right: 5.3	Right: 5.3	Rear Right: 1.45
		NIL	NIL	Front Right: 1.9
Top Plate		Stainless	Glass	Stainless
Burners		Left: (B)	Left: (B)	Left: (B)
		Right: (B)	Right: (B)	Rear Right: (ES)
		NIL	NIL	Front Right: (S)
Pan Support		Cast Iron	Cast Iron	Cast Iron
Knob		Cylindrical	Cylindrical	Cylindrical
Flame Safety Device		Yes	Yes	Yes
Ignition		(DC 1.5V) Battery D size	(DC 1.5V) Battery D size	(DC 1.5V) Battery D size

				
Rinnai Model No.		RB-73TG	RB-92G	RB-93TS
Cut-out Size(mm)		650~730 x 350~410 R120	705~840 x 405~480 R120	705~840 x 405~480 R120
Product Size(mm)		770 x 460 x 147	880 x 520 X 147	880 x 520 X 147
Rating (kW)	LPG	Left: 5.5	Left: 5.5	Left: 5.5
		Rear Right: 1.5	Right: 5.5	Rear Right: 2.0
		Front Right: 2.0	NIL	Front Right: 4.5
	NG	Left: 5.3	Left: 5.3	Left: 5.3
		Rear Right: 1.45	Right: 5.3	Rear Right: 1.9
		Front Right: 1.9	NIL	Front Right: 4.4
Top Plate		Glass	Glass	Stainless
Burners		Left: (B)	Left: (B)	Left: (B)
		Rear Right: (ES)	Right: (B)	Rear Right: (S)
		Front Right: (S)	NIL	Front Right: (M)
Pan Support		Cast Iron	Cast Iron	Cast Iron
Knob		Cylindrical	Cylindrical	Cylindrical
Flame Safety Device		Yes	Yes	Yes
Ignition		(DC 1.5V) Battery D size	(DC 1.5V) Battery D size	(DC 1.5V) Battery D size

清洁与保养

清洁和护理

- 每次使用后应清洁设备。 在清洁之前，让设备冷却至安全温度。
- 为避免水渍和石灰垢沉积，请使用软布擦干已用水清洁的表面。
- 顽固污渍应先浸泡。
- 沸腾到热炉盘上的食物可能导致燃烧器部件和炉盘的不锈钢表面变色。 立即除去任何污物。
- 燃烧器部件的表面将随时间变得更无光泽。 这是很正常的，不会影响炉盘的操作。

为避免损坏设备表面，请勿使用：

- 含有除垢剂，苏打，碱，氨，酸或氯化物的清洁剂
- 污渍或锈去除剂
- 研磨清洁剂，例如。 粉末清洁剂和奶油清洁剂基于溶剂的清洁剂
- 洗碗机清洁剂

适用锅具

适用炊具



炉头	最小盘子直径 (cm)	最大盘子直径 (cm)
大炉头	Ø 12	Ø 30
中炉头	Ø 10	Ø 24
小炉头	Ø 10	Ø 20
超小炉头	Ø 10	Ø 18

- 参见上图，并确保锅直径在您使用的燃烧器给定的最小和最大直径范围内。锅太小在锅支架上不稳定。 如果锅底直径太大，火焰可能扩散到两侧，损坏或烧毁工作台面，墙面或周围的物件以及炉灶的部件。 制造商不对此类损坏负责。
- 选择适合于其使用的燃烧器的平底锅。 一般：在大型燃烧器上使用较大直径的锅，在小型燃烧器上使用较小直径的锅。
- 优选厚底的盘，因为它们更均匀地分配热量。 使用薄的，食物容易过热。 需要经常搅拌食物。
- 耐热盘可用于燃气灶。

将平底锅放在平底锅支架上时，请确保放好，使它们不会翻倒。 请注意，轻微的摆动还是不可能完全防止的。
需始终将平底锅放在锅架上。 锅不能直接放在燃烧器上。

Specification

Rinnai Model No.		RB-93TG	RB-93US	RB-93UG
Cut-out Size(mm)		705~840 x 405~480 R120	705~840 x 405~480 R120	705~840 x 405~480 R120
Product Size(mm)		880 x 520 X 147	880 x 520 X 147	880 x 520 X 147
Rating (kW)	LPG	Left: 5.5	Left: 5.5	Left: 5.5
		Rear Right: 2.0	Rear Right: 2.0	Rear Right: 2.0
		Front Right: 4.5	Front Right: 5.5	Front Right: 5.5
	NG	Left: 5.3	Left: 5.3	Left: 5.3
		Rear Right: 1.9	Rear Right: 1.9	Rear Right: 1.9
		Front Right: 4.4	Front Right: 5.3	Front Right: 5.3
Top Plate		Glass	Stainless	Glass
Burners		Left: (B)	Left: (B)	Left: (B)
		Rear Right: (S)	Rear Right: (S)	Rear Right: (S)
		Front Right: (M)	Front Right: (B)	Front Right: (B)
Pan Support		Cast Iron	Cast Iron	Cast Iron
Knob		Cylindrical	Cylindrical	Cylindrical
Flame Safety Device		Yes	Yes	Yes
Ignition		(DC 1.5V) Battery D size	(DC 1.5V) Battery D size	(DC 1.5V) Battery D size

Note: The manufacturer reserves the right to effect any technological improvement or modification without prior notice

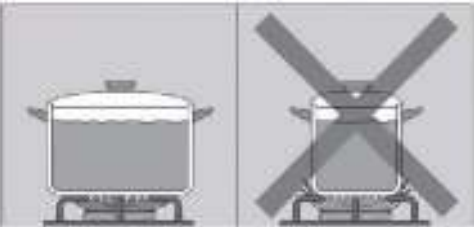
To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and using it for the first time. They contain important notes on installation, safety, operation and care.

Keep this manual in a safe place and ensure that new users are familiar with the instructions. Pass them on to any future owner.

Safety Precautions

- All operations including installations, repairs, maintenance, gas and electrical connection or conversion to other types of gas must be carried out by a suitably qualified and competent person as set out by the local gas and electricity providers. You are to contact your local Rinnai Customer Care Centres if there is a need to convert to another type of gas.
- Using the gas hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an extractor.
- If the hob is used for very long periods of time additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the extractor on the highest setting.
- This gas hob is not designed for commercial or professional use. It is only intended for use in domestic households. Any other usage of the appliance other than the purpose in which it is designed for could void the warranty. The manufacturer is exempt from all responsibilities resulting from incorrect or improper use or operation.
- This appliance is not intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it by a person responsible for their safety.
- This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. If this must be changed, call your local Rinnai Customer Care Centres.
- Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults
- The surfaces of cooking appliances heat up during use. Care must be taken when using these appliances. Keep children well away from this appliance.
- Fats or oil which is overheated can catch fire easily. Do not leave oil or fats to heat up unattended. If oil or fats do catch fire, never use water to put the fire out. Put the fire out by covering the pan with a lid and switch off the appliance.
- Do not store or use corrosive chemicals, steamers, flammable materials or non-food products below or near this domestic appliance.
- If the appliance has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety

调节火焰



燃烧器可以在最高和最低火焰之间的任何水平调节。

控制火焰，使其不会扩散到锅的侧面。由于火焰的外部部分比中心热得多，火焰的尖端应保持在锅底部下方。超过锅侧面的火焰会轻微加热房间中的空气，并且还可能损坏锅把手并增加伤害的危险

关闭 OFF

顺时针旋转控制器到“o”

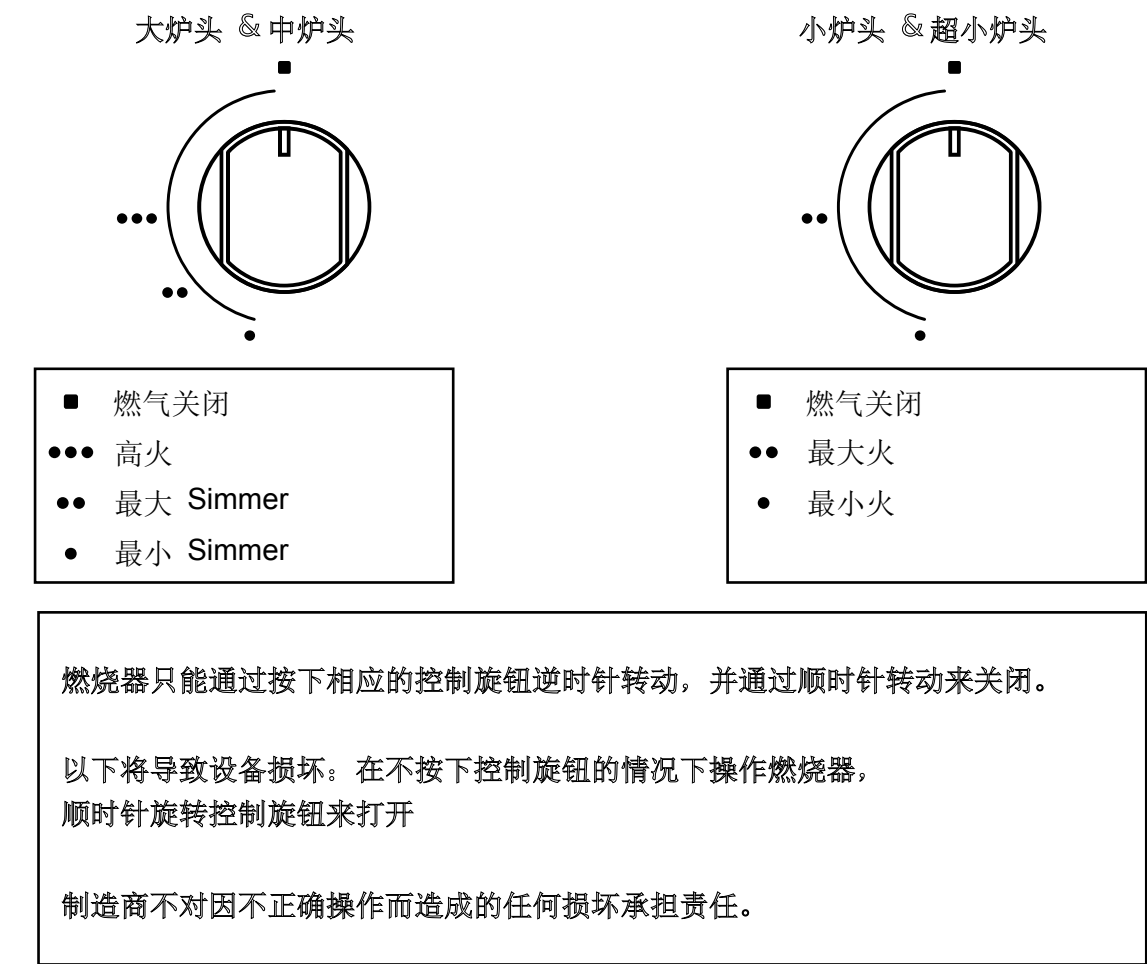
这将停止气体的流动，火焰熄灭

警告

- 在燃烧器运行时听到轻微的声音是正常的。
- 当它第一次使用时，燃烧器发出异味是正常的；这不会带来任何风险，也不表示故障；气味会随着时间消失。
- 关闭燃烧器几秒钟后，将产生声音（颤动）。这不是故障 - 这意味着安全装置不再运行。
- 保持燃烧器尽可能干净。如果点火器脏了，它们不会正常点火。使用小的无钢丝刷定期清洁。记住点火器不能受到任何严重的影响。
- 橙色火焰是正常的。这是由于大气中的灰尘，溢出的液体等造成的。
- 当使用这种燃气器具时，厨房将变得热和潮湿。因此，您必须确保厨房通风良好：保持自然通风口打开，或安装通风系统（抽油烟机）。
- 如果长时间使用设备，可能需要额外的通风（例如打开窗户）或更有效的通风（如果可能，增加灶具的通风）
- 如果燃烧器火焰意外吹出，请关闭燃烧器操作控制旋钮，并且在至少一分钟以上再重新点燃。

控制旋钮

- 控制旋钮用于点燃燃烧器并调节火焰的强度。



操作

- 必须按下所需的燃烧器的控制旋钮，逆时针旋转到大火焰符号才能开启。

按下燃烧器控制将自动在所有燃烧器上产生火花。 这是正常的，不需要在意。

- 当火焰点燃时，按住控制旋钮 5 秒钟，然后放开。
- 点火装置不应操作超过 15 秒钟。如果 15 秒后，燃烧器仍然没有点亮，请释放，不要操作。请等待至少一分钟，然后再次尝试。
- 如果火焰熄灭，请将控制器转回“o”。 等待至少 1 分钟，然后再尝试重新点火，如果需要请长按控制器
- 如果燃烧器第二次无法点火，请将控制器转回“ o”。 有关详细信息，请参阅故障排除指南。

- If a cooker hood is installed above the gas hob, ensure that the burners are always covered with a pan when in use. Otherwise flames could reach the cooker hood, parts of which could then be damaged or set on fire.
- Do not store flammable material under a cooker hood. The flames could set the cooker hood on fire.
- Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.
- Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if residual heat is still present or the appliance is switched on by mistake.
- Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire
- Do not heat up unopened tins of food on the hob as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.
- Make sure all the components of the gas burners have been correctly assembled before switching on.
- Pans must be the correct size for the burner they are used on (see "Suitable pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob.
- Connection to the gas supply must be carried out by a suitably qualified and competent person in strict accordance with current local safety regulations
- For safety reasons, this appliance may only be used when it has been built in.
- Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current local safety regulations.
- During installation, maintenance and repair work, the appliance must be disconnected from the gas supply and mains electricity supply. While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by Rinnai. Otherwise the guarantee is invalidated
- Faulty components must only be replaced with genuine original spare parts. The manufacturer can only guarantee the safety of the appliance when original replacement parts are used.
- Never leave the appliance unattended during operation. The graphics in this instruction manual are given as a guide only.

The Manufacturer cannot be held liable for any damages caused by non-compliance with these Warning and Safety Instructions.

Using for the first time

- Remove any protective foil and adhesive labels.
- Clean all removable parts of the burners with a solution of warm water and a little washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care").
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

The metal components have a protective coating which may give off a slight smell when heated up for the first time.

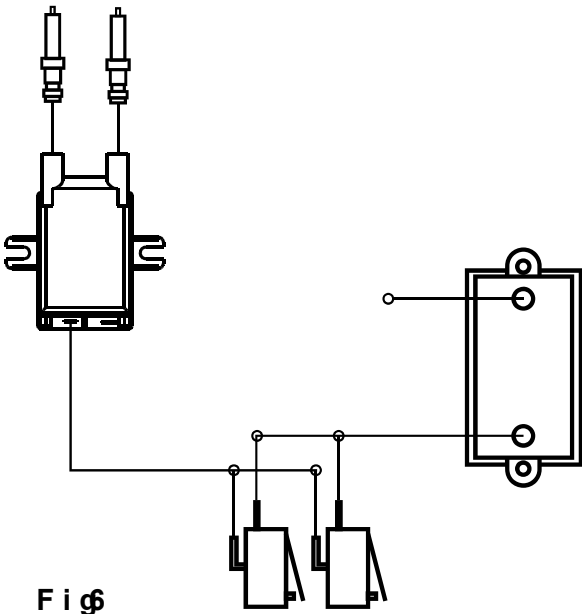
The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

安装指引

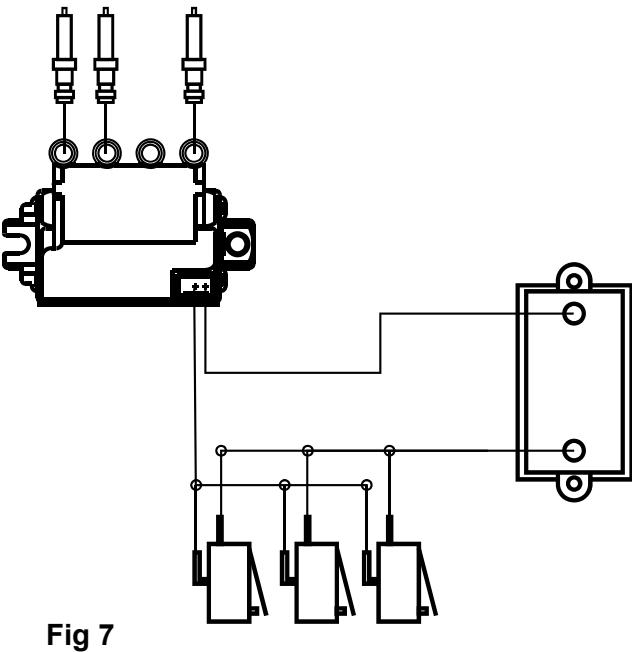
接电

Fig 6 & Fig7

RB-72S / RB-72G / RB-92G



RB-73TS / RB-73TG / RB-93TS / RB-93TG / RB-93US / RB-93UG

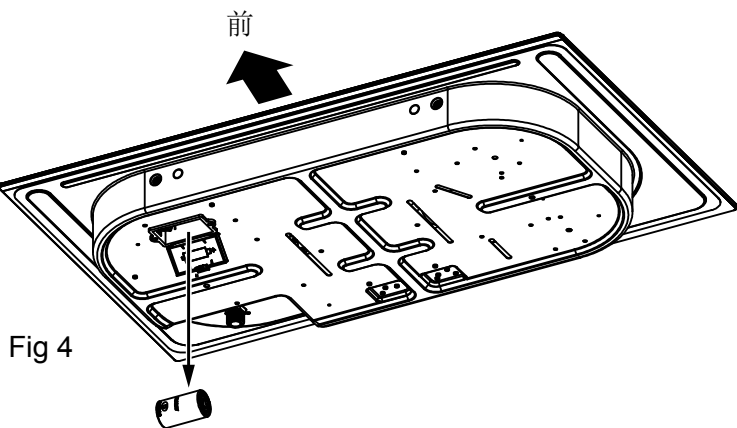


电气连接

请将DC1.5V电池安装到灶具底部的电池盒中。 (Fig 4)

当电池耗尽时；或火花变弱，应更换新电池。 电池仓位于图中所示位置。
将电池按照所示的正确极性放置。

警告：如果灶具长时间不使用，请取出电池



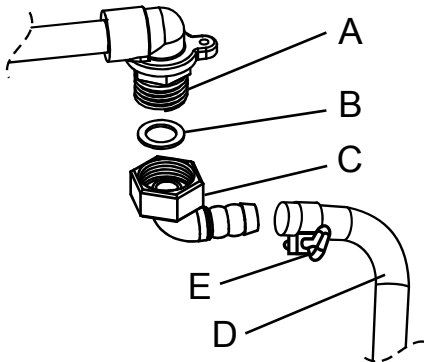
燃气连接 (Fig. 5)

燃气灶气体的入口连接点的端部具有1/2" 螺纹，其允许：

- 固定连接。
- 使用软管连接（仅适用于 LPG ）。在这种情况下，需要插入附件和 O 型 如图5所示。
此时，请务必防止软管接触插入到厨房里的可移动物件内（例如抽屉）并不要经过任何可能造成阻塞的地方。

警告！气体连接完成后，务必确认是否漏气。制造商不对任何连接泄漏承担责任。

- A) 燃气接口
- B) O-垫圈
- C) LPG 适配器
- D) LPG 软管
- E) 软管夹



Installation

All operations relating to installation, regulation and conversion to other types of gas must be carried out by an authorised install personnel, respecting applicable regulations, standards and the specifications of the gas and electricity providers. Before you begin, turn off the appliance's electricity and gas supply. You are recommended to contact your local Rinnai Customer Care Centres to convert to another type of gas.

The units next to the appliance must be made of non-flammable materials. The laminated covering and glue for adhering it must be heat resistant.
This appliance cannot be installed above fridges, washing machines, and dish washer or similar.
An oven must have a power cooling fan to install a hob above it. Check the oven's dimensions in its installation manual.
If a cooker hood is installed, you must follow the installation manual's instructions, always keeping a minimum distance of 550 mm to the hob.

Preparing the Bench Top (Fig 2 & Fig 3)

Make an appropriate size cut in the work surface.
It is recommendable to place a non-flammable separator (e.g. metal or plywood) 10 mm from the bottom of the hob. This will prevent access to the base of the hob.
On wood work surfaces, varnish the cutting surfaces with a special glue. This protects them from moisture which could collect under the work surface.

Installation of Appliance

The adhesive seal (underneath the hob) are factory-fitted: do not under any circumstances remove them. The seal ensures that the entire work surface will be watertight, and prevents water seepage.
In order to fit the appliance into the kitchen unit, first place the hob in the correct position. Insert and centre the hob. Press the sides of the hob until it is supported around its entire perimeter.

Removal of Hob (Fig 1)

- 1) Turn off incoming gas
- 2) Remove gas hose
- 3) Lift the hob up.

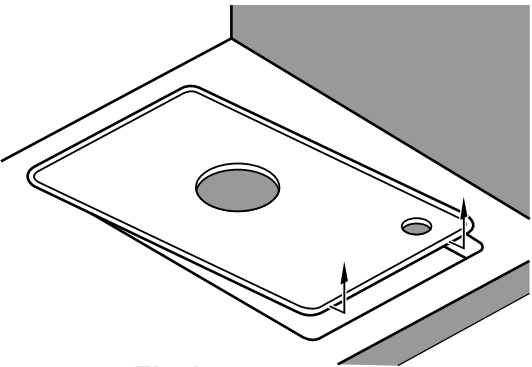
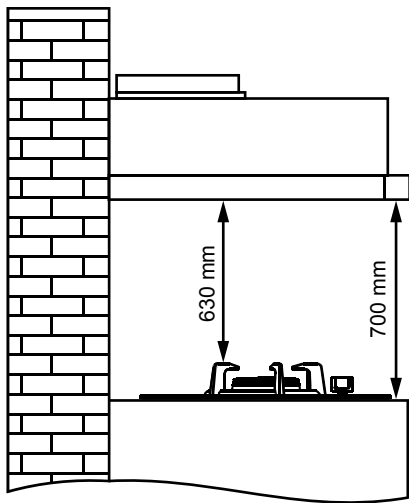
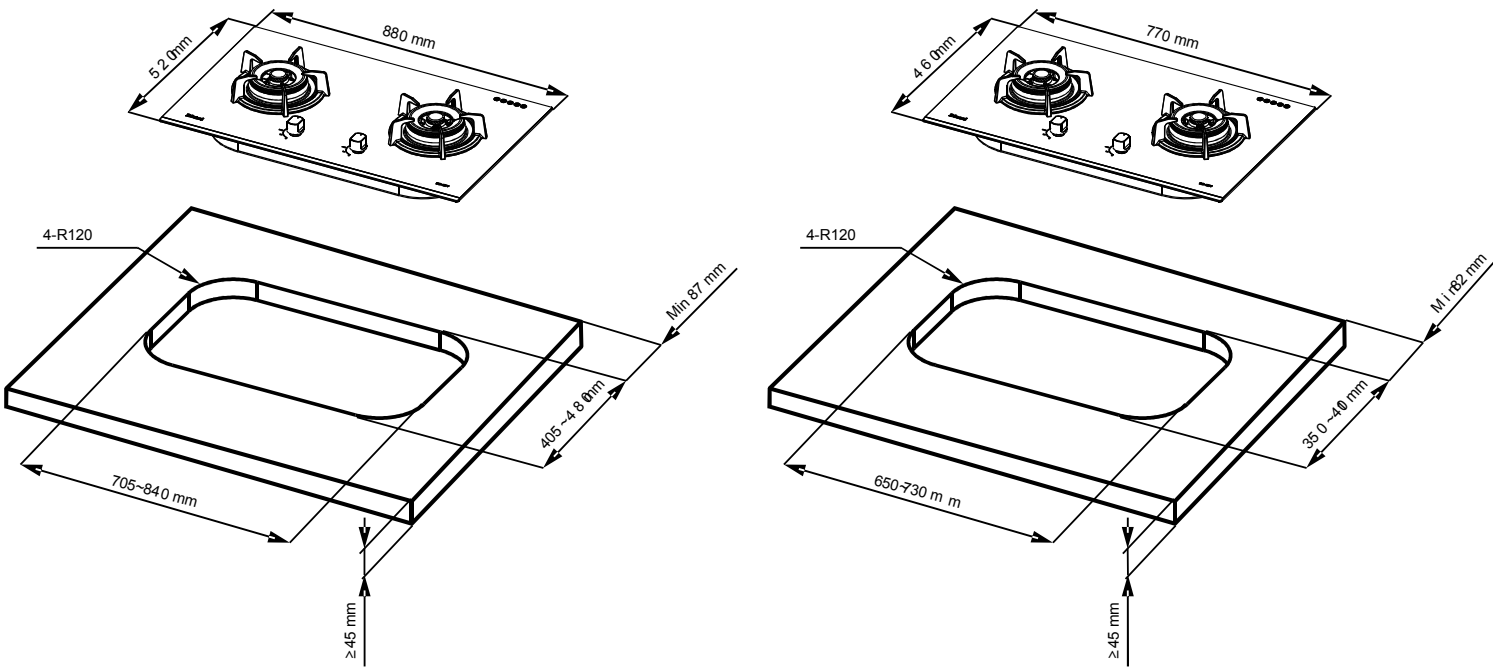


Fig 2 & Fig 3



RB-9 Series

RB-7 Series



- 1) Front
- 2) Battery Holder
- 3) Gas outlet

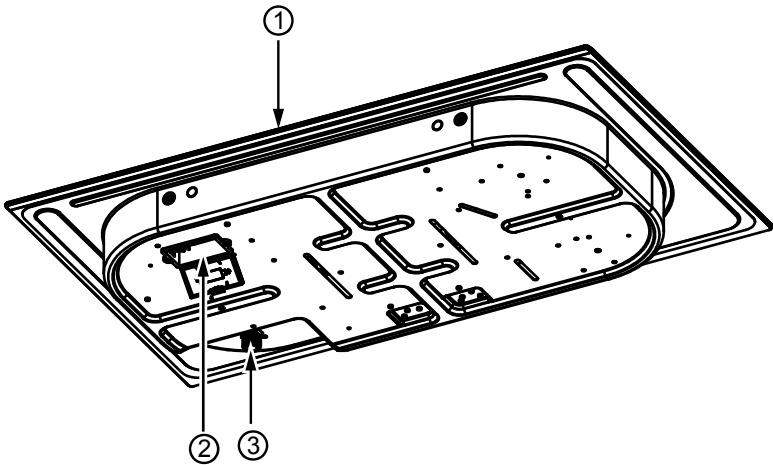
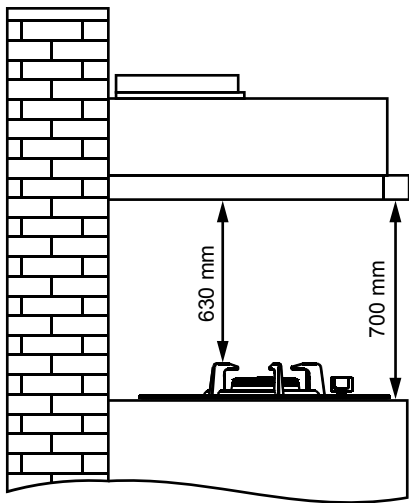
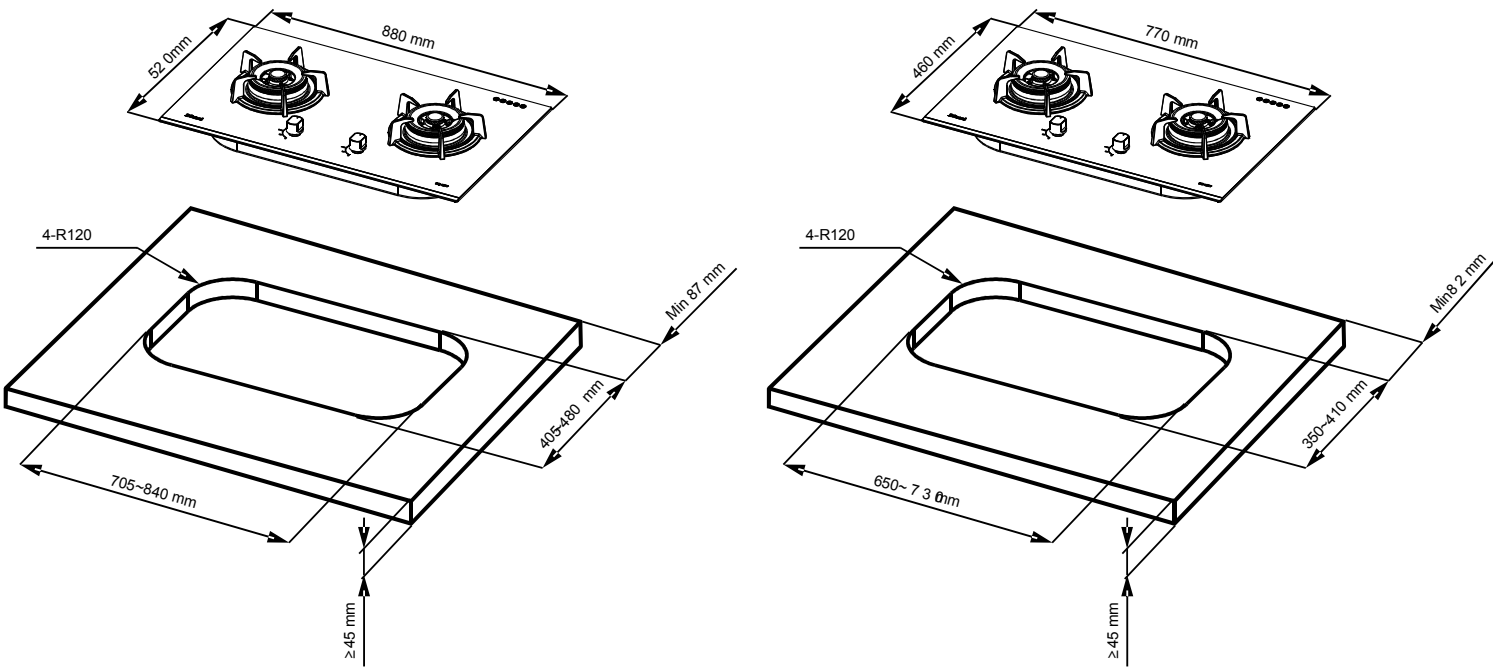


Fig 2 & Fig 3

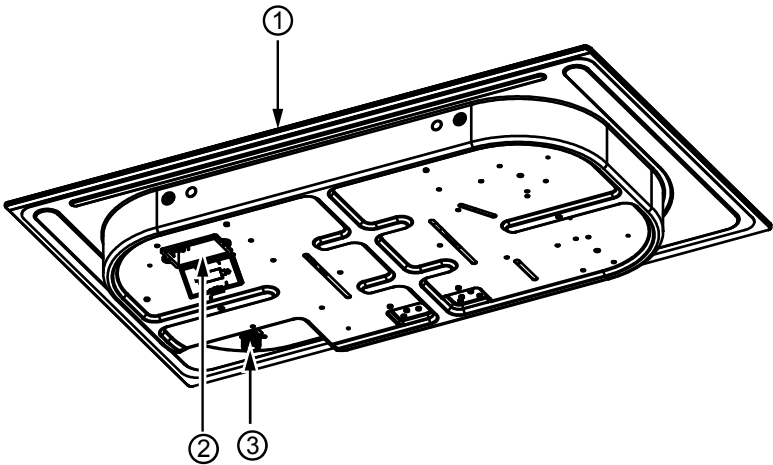


RB-9 Series

RB-7 Series



- 1) 前面
- 2) 电池盒
- 3) 燃气出口



安装

与安装，调节和转换气种有关的所有操作必须由授权的安装人员执行，遵守气体和电力供应商的适用法规，标准和规范。

在开始之前，请关闭设备的电力和气体供应。

建议您联系当地的Rinnai客户服务中心，以转换其他气种。

设备旁边的物体必须由不可燃材料制成。用于粘合的层压覆盖物和胶必须是耐热的。

本设备不能安装在冰箱，洗衣机和洗碗机等之上。

如灶具安装在烤箱上方，那么烤箱必须有一个电源冷却风扇。在安装手册中检查烤箱的尺寸。

如果安装了抽油烟机，则必须遵守安装手册的说明，始终保持至灶具的最小距离为 550mm 。

准备台面 (Fig 2 & Fig 3)

在台面上开一个合适的孔

推荐在离灶具底部 10mm 处放置一块不可燃阻隔板 (e.g. 如金属或胶合板)。这样就能防止进入灶具底部。

如果是木质类台面，用特殊胶水清漆开孔台面。这样就能防止台面下方积聚水分而变得潮湿

器具安装

粘合密封胶 (灶具下侧) 是出厂附带的 :任何情况下都不要移除它们。密封确保整个工作表面是水密的，并防止水渗漏。

为了将设备安装到厨房柜中，首先将炉放置在正确的位置。插入灶具。按下灶的侧面直到其整个周边被支撑。

移开灶具 (Fig 1)

- 1) 关闭燃气
- 2) 移开燃气软管
- 3) 抬起灶具

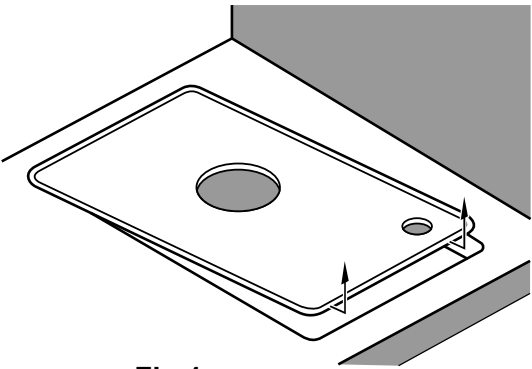


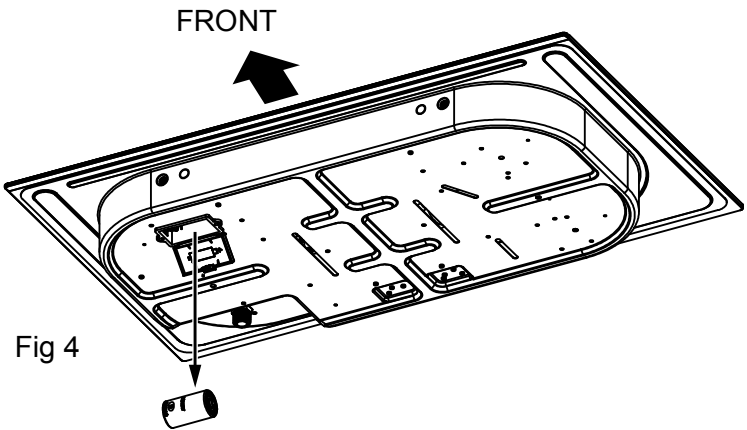
Fig 1

Electrical installation

Please install a DC 1.5v battery into the battery casing at the bottom of the Hob (Fig 4)

When the battery is exhausted; or the spark become weak, a new battery should be replaced. The battery compartment is located as shown in the diagram. Place the battery in the correct polarity as shown.

Warning: Please take out the battery if the hob is not use for a long time.



Gas Connection (Fig. 5)

The end of the inlet connection point of the gas hob has a 1/2" thread that allows for:

- Fixed connection.
- Connection using a flexible hose (For LPG only). In this case, it is necessary to insert the accessory and the O-Ring as shown in Fig. 5. In this case, you must prevent the pipe from coming into contact with moving parts of the kitchen unit being inserted (for example, a drawer) and prevent access to any spaces which might become obstructed.

Warning! If any connection is handled, check for gas leakage. The manufacturer is not liable for any connection leaking, after being handled.

- A) Gas connector
- B) O-Ring
- C) LPG adaptor
- D) LPG hose
- E) Hose clip

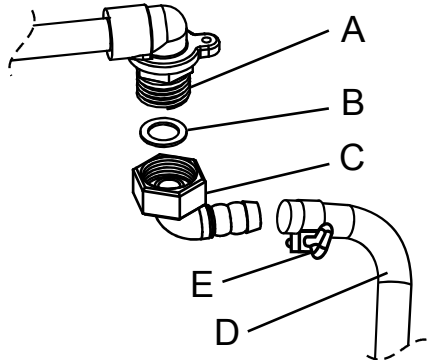
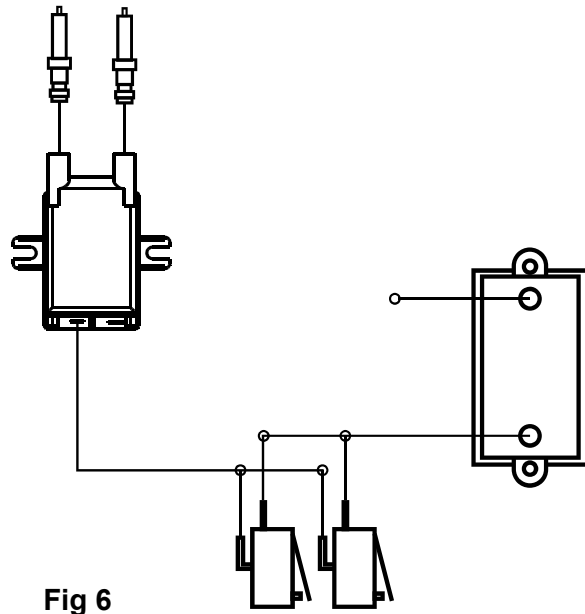


Fig 5

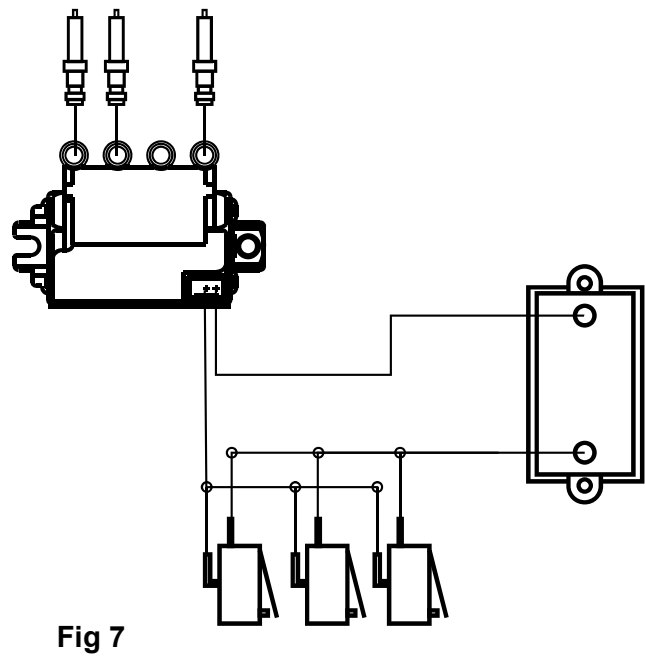
Electrical Connection

Fig 6 & Fig7

RB-72S / RB-72G / RB-92G



RB-73TS / RB-73TG / RB-93TS / RB-93TG / RB-93US / RB-93UG



- 取下所有保护膜和粘合标签。
- 用温水和少量洗涤液的溶液涂抹软海绵来清洁燃烧器的所有可移动部件。 清洁后彻底擦干所有部件，然后重新安装燃烧器（请参阅“清洁和保养”）。
- 用湿布清洁不锈钢槽，然后擦干。

金属部件具有保护涂层，当第一次加热时其可以释放轻微的气味。

气味和任何蒸气将在短时间内消散，并且不会有故障连接的提示。

安全说明

- 如果抽油烟机安装在燃气灶具上方，请确保在使用时锅具总在灶架上。否则，火焰可能到达抽油烟机，其部分可能会被损坏或着火。
- 不要在锅盖下存放易燃物品。火焰可以使抽油烟机熄火。
- 请勿将本产品用作任何其他物品的放置地方。如果仍然存在剩余热量或者如果设备错误接通，该物品可能会熔化或着火。
- 请勿用布，箔等覆盖本产品。如果灶具存在剩余热量或者设备错误接通，可能引发火灾。
- 不要使用塑料或铝箔容器。它们在高温下熔化并可能着火。
- 不要加热未开封的食物在滚刀上，因为压力会积聚在锡，导致它爆炸。这可能导致受伤和烫伤或损坏。
- 确保燃气燃烧器的所有组件均已正确组装，然后再打开。
- 锅的尺寸必须与所使用的燃烧器尺寸一致（参见“适用锅具”）。太小的锅将在锅支架上不稳定。如果锅直径太大，火焰可能扩散到两侧，损坏或烧毁工作台，墙壁覆层或周围的物件以及炉灶部分。
- 与气体供应的连接必须由合格的合格人员严格按照当地的安全规定进行。
- 出于安全考虑，本产品只能在内置时使用。
- 安装，维护和维修只能由具有相应资质的合格人员严格按照当地的安全规定进行。
- 在安装，维护和维修工作期间，必须断开设备与供气 and 主电源的连接。虽然设备在保修期内，但只能由 Rinnai 授权的维修技术人员进行维修，否则保证无效。
- 故障组件只能用原装原装备件更换。制造商只能在使用原装备件时保证设备的安全。
- 在操作过程中切勿将设备置于无人看管的位置。本使用说明书中的图形仅供参考。

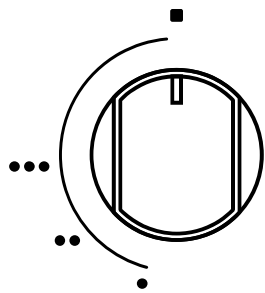
制造商不对因不遵守这些警告和安全说明而造成的任何损失负责。

Operation

Control Knob

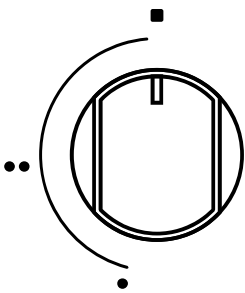
- The control knob is used to ignite the burner and to regulate the strength of the flame.

Big Burner & Medium Burner



- The gas supply is turned off
- High Flame
- Max Flame
- Min Simmer

Small Burner & Extra Small Burner



- The gas supply is turned off
- Max Flame
- Min Flame

The burners can only be in operation mode by pressing down the appropriate control and turning it anti-clockwise, and switched off by turning the control clockwise.

**The following will cause damage to the appliance:
Operating the burner without pressing the control down,
Operating the burner on by turning the control clockwise,**

The manufacturer will not accept liability for any damage resulting from incorrect operation.

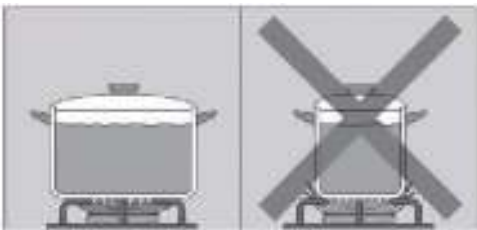
Operating

- The control for the burner required must be pressed down and turned anti-clockwise to the large flame symbol in order to operate.

Pressing a burner control will automatically create a spark on all burners. This is normal and no cause for concern

- When the flame ignites, hold the control knob down for 5 seconds, and then let it go.
- The ignition device should not be operated for more than 15 seconds. If after 15 seconds, the burner still did not lit up, please release and do not operate. Do wait for at least a minutes before trying again.
- If the flame goes out, turn the control back to "o". Wait for at least 1 minute before attempting to re-ignite it, press down and hold the control for longer if required
- If the burner fail to ignite for the s e c o n d time, turn the control back to "o". Refer to the troubleshooting guide for more information.

Regulating the Flame



The burners can be regulated at any level between the highest and lowest flame.

Control the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury

Switching OFF

Turn the control clockwise to position "o"

This stops the flow of gas and the flame goes out

Warnings

- It is normal to hear a slight whistling noise while the burner is operating.
- When it is first used for the first time, it is normal for the burner to give off odours; this does not pose any risk and does not indicate a malfunction; the smell will be gone over the time.
- A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault - this means that the safety device is no longer operating.
- Keep the burner as clean as possible. If the ignitor are dirty they will not light properly. Clean them periodically using a stainless-steel wire brush. Bear in mind that the ignitor must not suffer any serious impacts.
- An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.
- The kitchen will become hot and humid when this gas appliance is used. You must therefore ensure that the kitchen is well ventilated: either keeping the natural ventilation apertures open, or install a ventilation system (cooker hood).
- If using the appliance intensively for prolonged periods, you may require additional ventilation (e.g. by opening a window) or more effective ventilation (e.g. by increasing the hob's ventilation, if possible).
- If the burner flames are accidentally blown out, switch off the burner operating control knob and do not try to relight it for at least one minute.

为避免发生事故和设备损坏的危险，请在安装和首次使用前仔细阅读这些说明。 它们包含有关安装，安全，操作和护理的重要注意事项。

将本手册保存在安全的地方，并确保新用户熟悉说明。 将他们传递给任何未来的所有者。

安全须知

- 所有操作（包括安装，维修，维护，气体和电气连接或转换为其他类型的气体）必须由当地燃气和电力提供商制定的合格人员执行。如果需要转换为另一种类型的气体，请您联系当地的 Rinnai 客户服务中心。
- 使用燃气灶将会积聚房间热量和水分。 确保房间有足够的自然或机械通风方式，例如提取器。
- 如果炉子长时间使用，则可能需要额外的通风，例如： 打开窗户或门，或在最大功率运行提取器。
- 这种燃气灶不是为商业或专业用途而设计的。 它只适用于家庭用户。 设备的任何其他用途（设计目的除外）可能导致保修失效。 制造商免除因不正确或不正确使用或操作导致的所有责任。
- 本产品不适用于身体，感觉或精神能力下降或缺乏经验和知识的人员使用，除非在他们使用时进行监督，或已由负责安全的人员展示如何使用。
- 本设备的出厂设置为规格板上指示的气体类型。如果必须更改，请致电您当地的 Rinnai 客户服务中心。
- 切勿打开设备的外壳。篡改电气连接或组件和机械部件对用户来说非常危险，并可能导致操作故障。
- 烹饪器具的表面在使用期间变热。使用这些设备时必须小心。让儿童远离本设备。
- 过热的脂肪或油容易着火。不要在无人的情况下任由油或脂肪加热。如果油或脂肪发生火灾，不要用水把火熄灭。通过用盖子盖住锅并关闭设备来熄灭火。
- 不要在此家用电器下方或附近存储或使用腐蚀性化学品，蒸汽，易燃材料或非食品产品。
- 如果设备长时间未使用，应在彻底清洁后再次使用。也建议对设备进行安全测试。

产品说明

				
型号		RB-93TG	RB-93US	RB-93UG
开孔尺寸(mm)		705~840 x 405~480 R120	705~840 x 405~480 R120	705~840 x 405~480 R120
产品尺寸(mm)		880 x 520 X 147	880 x 520 X 147	880 x 520 X 147
功率 (kW)	LPG	左 : 5.5	左 : 5.5	左 : 5.5
		后 右 : 2.0	后 右 : 2.0	后 右 : 2.0
		前 右 : 4.5	前 右 : 5.5	前 右 : 5.5
	NG	左 : 5.3	左 : 5.3	左 : 5.3
		后 右 : 1.9	后 右 : 1.9	后 右 : 1.9
		前 右 : 4.4	前 右 : 5.3	前 右 : 5.3
面板		Glass	Stainless	Glass
炉头	左 : (B)		左 : (B)	左 : (B)
	后 右 : (S)		后 右 : (S)	后 右 : (S)
	前 右 : (M)		前 右 : (B)	前 右 : (B)
锅架		铸铁	铸铁	铸铁
旋钮		圆柱形	圆柱形	圆柱形
安全装置		YES	YES	YES
点火		(DC 1.5V) 干电池 D size	(DC 1.5V) 干电池 D size	(DC 1.5V) 干电池 D size

注意：制造商保留进行任何技术改进或修改的权利，恕不另行通知

Suitable Pans

Suitable Pans



Burner	Minimum pan diameter (cm)	Maximum pan diameter (cm)
Big Burner	Ø 12	Ø 30
Medium Burner	Ø 10	Ø 24
Small Burner	Ø 10	Ø 20
Extra small Burner	Ø 10	Ø 18

- Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan base diameter is too large, it can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.
- Select pans which are suitable for the burner they are to be used on. In general: use larger diameter pans on the large burners, and smaller diameter pans on the small burners
- Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.
- Any heat-resistant pans can be used on a gas burner.

When placing pans on the pan support(s) make sure you position them so that they cannot tip up. Please note that it is not possible to prevent pans from wobbling very slightly.
Always place pans on the pan support(s) supplied. Pans must not be placed directly on the burner.

Cleaning and Care

Cleaning and Care

- The appliance should be cleaned after each use. Allow the appliance to cool down to a safe temperature before cleaning.
- To avoid water marks and lime scale deposits, use a soft cloth to dry surfaces that have been cleaned with water.
- Stubborn soiling should be soaked first.
- Food which boils over onto the hot hob can cause the burner components and the stainless steel surface of the hob to discolour. **Remove any soiling immediately.**
- The surfaces of the burner components will become more matt with time. This is quite normal and will not affect the operation of the hob.

To avoid damaging the surface of your appliance, do not use:

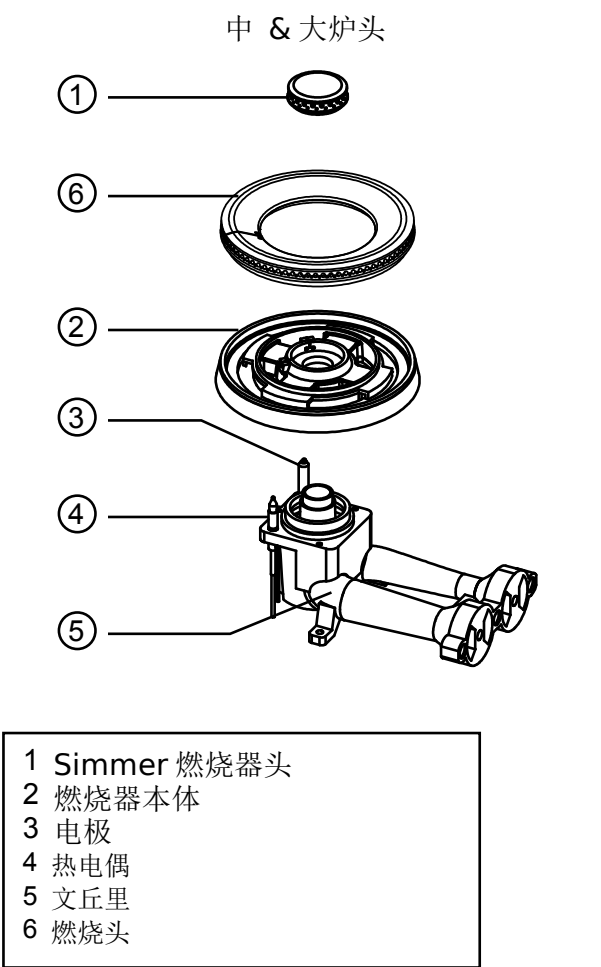
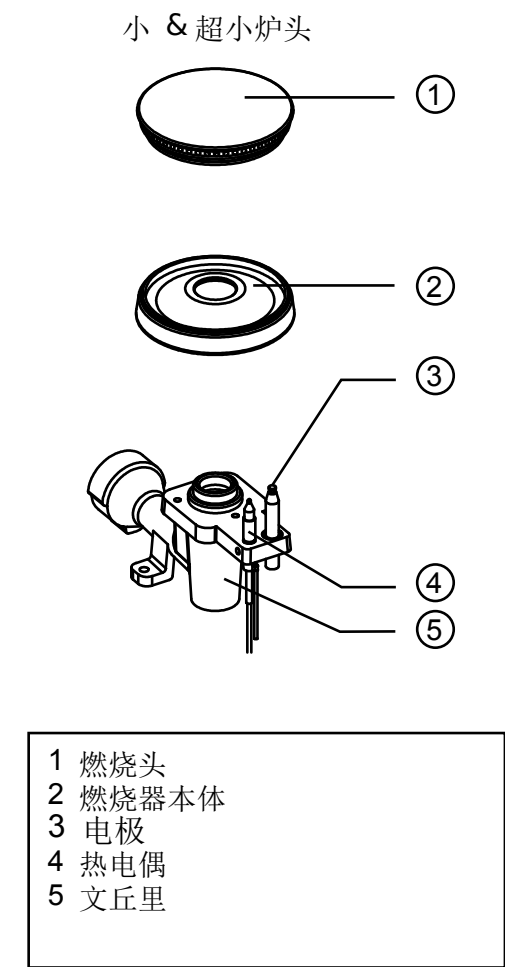
- cleaning agents containing descaling agents, soda, alkaline, ammonia, acids or chlorides
- stain or rust removers
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- dishwasher cleaner

产品说明

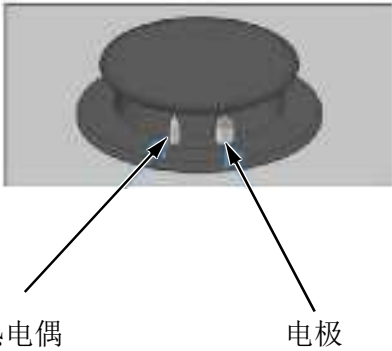
				
型号		RB-72S	RB-72G	RB-73TS
开孔尺寸(mm)		650~730 x 350~410 R120	650~730 x 350~410 R120	650~730 x 350~410 R120
产品尺寸(mm)		760 x 460 x 147	770 x 460 x 147	760 x 460 x 147
功率 (kW)	LPG	左 : 5.5	左 : 5.5	左 : 5.5
		右 : 5.5	右 : 5.5	后 右 : 1.5
		NIL	NIL	前 右 : 2.0
	NG	左 : 5.3	左 : 5.3	左 : 5.3
		右 : 5.3	右 : 5.3	后 右 : 1.45
		NIL	NIL	前 右 : 1.9
面板		Stainless	Glass	Stainless
炉头	左 : (B)		左 : (B)	左 : (B)
	右 : (B)		右 : (B)	后 右 : (ES)
	NIL		NIL	前 右 : (S)
锅架		铸铁	铸铁	铸铁
旋钮		圆柱形	圆柱形	圆柱形
安全装置		YES	YES	YES
点火		(DC 1.5V) 干电池 D size	(DC 1.5V) 干电池 D size	(DC 1.5V) 干电池 D size

				
型号		RB-73TG	RB-92G	RB-93TS
开孔尺寸(mm)		650~730 x 350~410 R120	705~840 x 405~480 R120	705~840 x 405~480 R120
产品尺寸(mm)		770 x 460 x 147	880 x 520 X 147	880 x 520 X 147
功率 (kW)	LPG	左 : 5.5	左 : 5.5	左 : 5.5
		后 右 : 1.5	右 : 5.5	后 右 : 2.0
		前 右 : 2.0	NIL	前 右 : 4.5
	NG	左 : 5.3	左 : 5.3	左 : 5.3
		后 右 : 1.45	右 : 5.3	后 右 : 1.9
		前 右 : 1.9	NIL	前 右 : 4.4
面板		Glass	Glass	Stainless
炉头	左 : (B)		左 : (B)	左 : (B)
	后 右 : (ES)		右 : (B)	后 右 : (S)
	前 右 : (S)		NIL	前 右 : (M)
锅架		铸铁	铸铁	铸铁
旋钮		圆柱形	圆柱形	圆柱形
安全装置		YES	YES	YES
点火		(DC 1.5V) 干电池 D size	(DC 1.5V) 干电池 D size	(DC 1.5V) 干电池 D size

炉头分解



安全切断系统



您的灶具配备了一个安全装置（热电偶）
如果火焰突然熄灭，它可以防止气体流入燃
烧器。

要再次使用燃烧器，请将控制器顺时针旋转
到 **OFF** (●) 位置，然后正常开启。安全开
关独立于电源运行

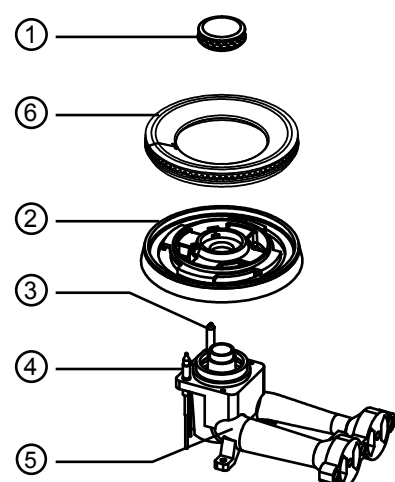
为确保此设备处于活动状态，请照常打开燃
烧器，并在不释放控制的情况下，在点燃火
焰后按住并保持 **5 秒钟**

Cleaning

	Cleaning	Instructions
Stainless Steel & Glass Surface	Clean stainless steel & glass surfaces with a solution of warm water and a little washing-up liquid applied with a soft sponge. If necessary, you could use the scouring pad on the reverse of a washing-up sponge. Apply with an even pressure following the direction of the "grain".	Printed surfaces (Flame symbols) Remove any soiling which comes into contact with the printed flame symbols straight away. Soiling, particularly salty food or liquid and olive oil, can cause damage if left on the printed surfaces for a long time. Do not use stainless steel cleaning agents on the printed flame symbols. This would rub off the print.
Pan supports	Remove the pan supports. Clean the pan supports using a solution of warm water and a little washing-up liquid applied with a soft sponge. If necessary, you could use the scouring pad on the reverse of a washing-up sponge	Stubborn soiling should be soaked first. The pan supports are not dishwasher proof.
Controls	Clean the controls with a solution of warm water and a little washing-up liquid applied with a soft sponge.	The controls are not dishwasher proof.
Burner Head Burner Body and Simmer Burner Head	Clean the burner head with a solution of warm water and a little washing-up liquid applied with a soft sponge. If necessary, you could use the scouring pad on the reverse of a washing-up sponge.	The burner head are not dishwasher proof. Make sure that the flame slits are completely dry after cleaning.
Ignitor, Flame Safety Device	The Ignitor and ignition safety devices should be very carefully wiped clean using a dry cloth.	Do not let the ignitor get wet. If they get wet they will not spark.

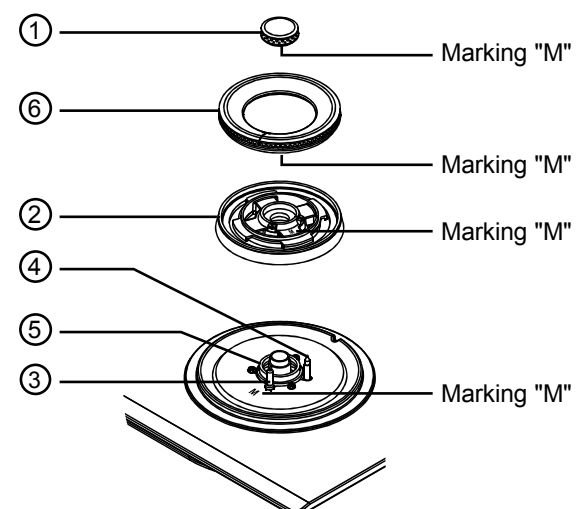
Cleaning and Care

To Assemble the Big Burner

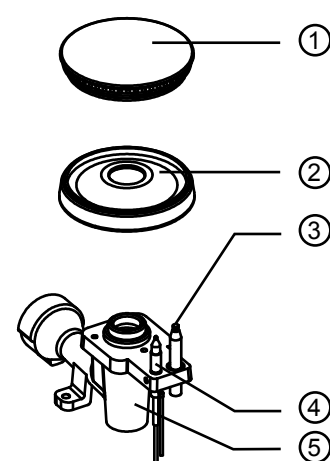


- Place burner body ② onto venturi ⑤. Ensure the burner body sit nicely on the venturi with the thermocouple ④ and the electrode ③ extend through their respective holes in the burner body.
- Position the burner head ⑥ onto the burner body ②.
- Position the simmer burner head ① onto the center of the burner body ②.
- To assemble Medium Burner, ensure that simmer burner head, burner head, burner body and drip pan / top plate have marking "M" (RB-93TS & RB-93TG).

To Assemble the Medium Burner



To Assemble the Small Burner & Extra Small Burner



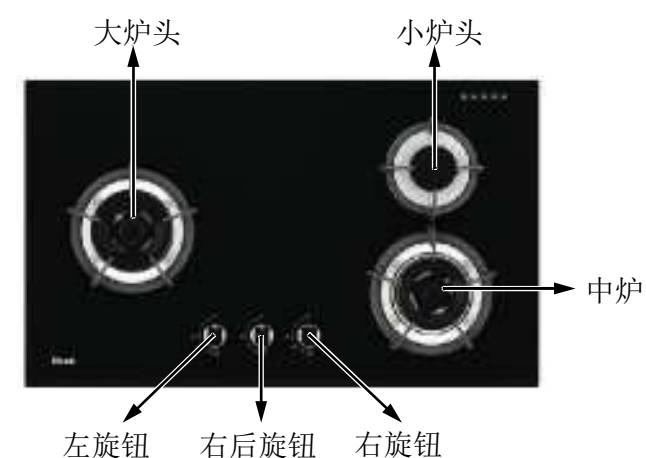
- Place the burner body ② onto the venturi ⑤ so that the thermocouple ④ and the electrode ③ fit into their respective slot along the burner body ②.
- Position the burner head ① onto the burner body ②

When correctly positioned it will not slide about.

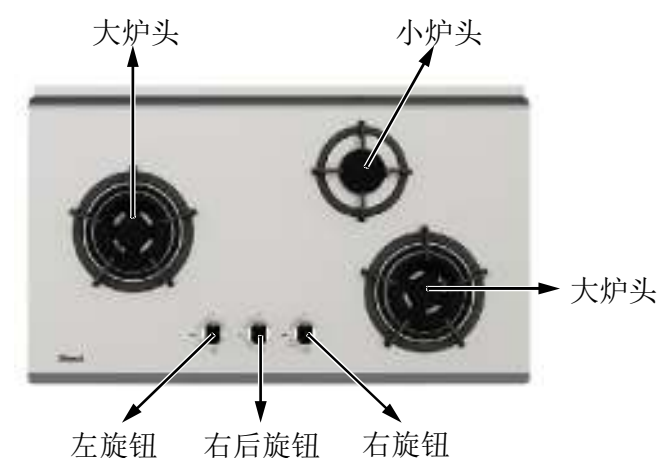
Important: Replace parts in the correct order after cleaning.

产品指引

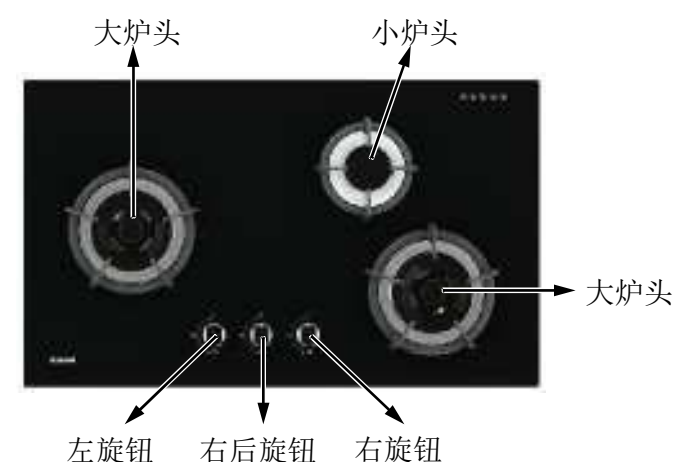
RB-93TG

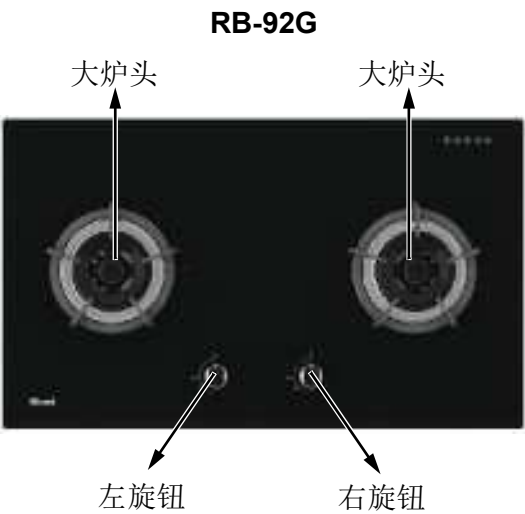
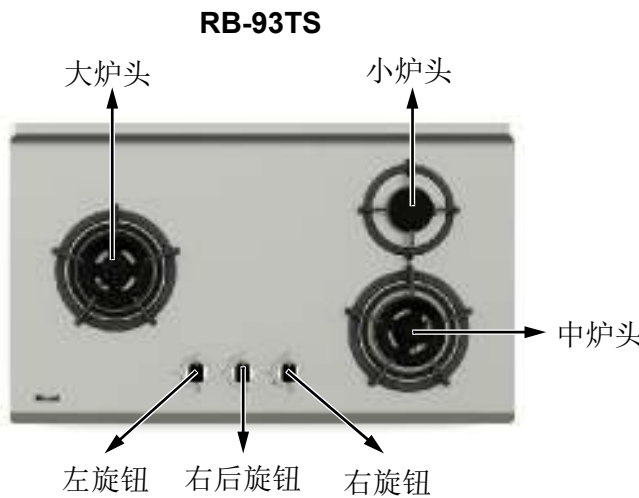
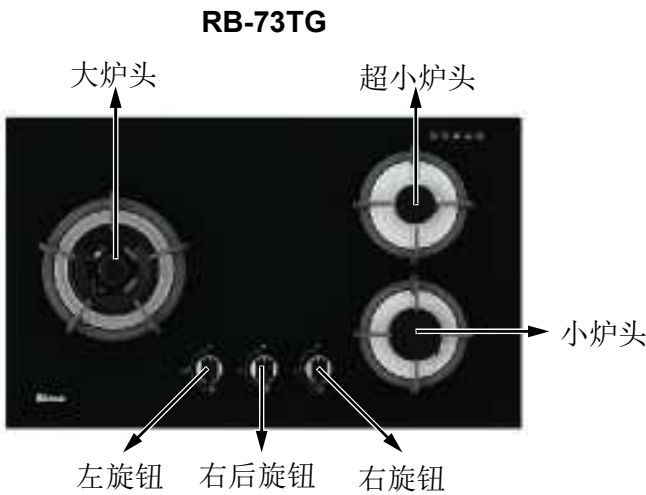
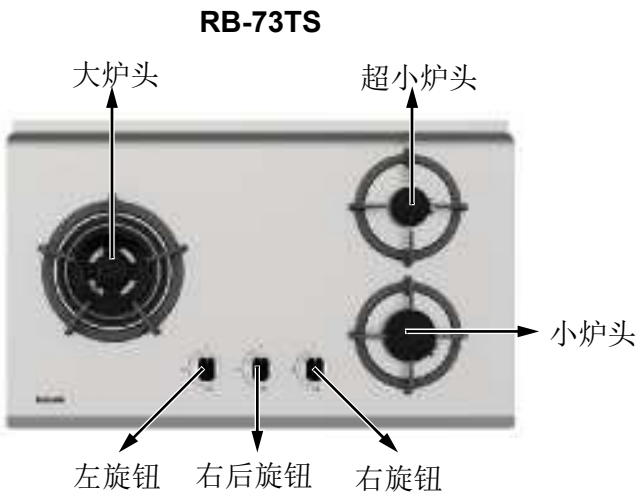
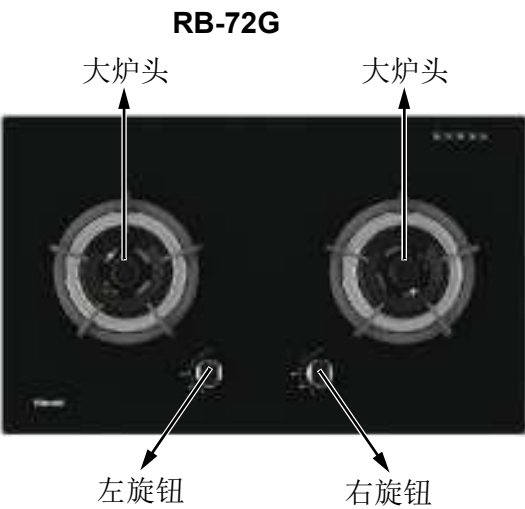


RB-93US



RB-93UG





Trouble shooting Guide

Fault	Possible cause	Solution
No ignition (DC)	- The battery have been used (drained) up. - Electrode gap excessive - Ignitor connections loose	➤ Replaced a new battery ➤ Check gap, and adjust. The gap should be around 4 to 5mm.
The automatic ignition function does not work	- Cleaning products stuck between the ignitor and the burners. - The burners are wet. - The burner covers are not correctly positioned.	➤ The space between the ignitor and the burner must be clean. ➤ Dry the burner covers carefully. ➤ Check that the covers are correctly positioned.
The burner flame is not uniform.	- The burner components are not correctly positioned. - The grooves on the burner head & body are dirty.	➤ Ensure the components are correctly positioned. ➤ Clean the grooves on the burner head & body. (depending on model)
The flow of gas does not appear normal or no gas comes out.	- The gas supply is blocked via intermediary valves. - If the gas is supplied from a gas cylinder, check that this is not empty.	➤ Open all intermediary valves. ➤ Change the gas cylinder.
The kitchen smells of gas.	A gas tap has been left on. There may be a leak in the gas cylinder coupling.	➤ Turn off the gas taps. ➤ Check that the coupling is sound. ➤ Call your local Rinnai customer care centre if it is leaking from the hob.
The safety valves on one of the burners are not working.	- The control knob was not held down for long enough. - The grooves on the burner head & body are dirty.	➤ Once the burner is lit, hold the control knob down a few seconds longer. ➤ Clean the grooves on the burner head & body.

MODEL	: RB-72S	GAS
FOR	: LP	
PRESSURE	: 3.0	kPa
INPUT	: 11.0	kW
SERIAL NO	: 701000001	
Rinnai CORPORATION		

If problem persists after the above check, please contact Rinnai Customer Care Centre for Assistance.

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

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

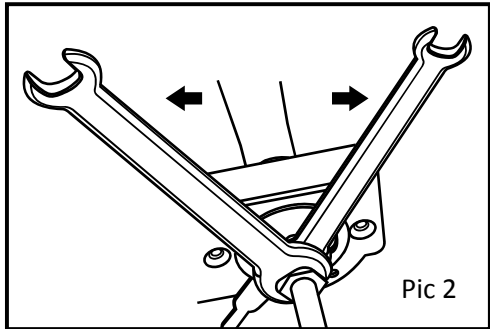
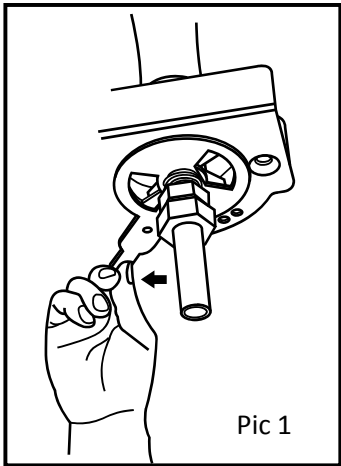
R a t i n g p l a t e i s f o r i l l u s t r a t i o n p u r p o s e o n l y a n d i t s s p e c i f i c a t i o n s a r e n o t a p p l i c a b l e a c r o s s m o d e l s .

Conversion from NG to LPG & LPG to NG

目录

 **Warning!**
Only a qualified person can convert this appliance.

- . Remove pan support, burners and knobs from the hob body.
- . Remove the stainless steel top plate by using a cross screwdriver. Be careful not to damage the electrode and the thermocouple when removing the steel top plate.
- . Use the key included to loose the holder at the ventury as shown in picture 1.
- . Use type #12 & #14 fixed wrench to re m o v e the nuts on the copper pipe and the nozzles at the ventury as shown in picture 2.
- . Remove all the nozzles from the ventury and place the correct nozzles back. Make sure the damper plates and the damper springs are properly installed.
- . Tighten back the nuts and nozzles onto the copper pipe.
- . Use a spanner to remove the LPG adaptor if using Natural gas or install if using LPG. Do make sure that it is tight.
- . Do a leak test on all joint to ensure there is not leakage found.
- . Replace back all the parts back onto the hob.
- . Change the label to inform the change of gas type.



Caution for the tempered glass

- Never use oversized cooking utensils or overload the cooking appliances. 
- Do not place the cooker pan over the pan support side as it can cause tumbling. 
- Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect the heat o n t h e gas hob. 
- Use only a wok support supplied or recommended by the manufacturer of the appliance. 
- Do not place anything, e.g., flame tamer, asbestos mat between pan and pan support as serious damage to appliance may result. 

器具指引RB-72S / RB-72G / RB-73TS / RB-73TG / RB-92G / RB-93TS	21
器具指引 RB-93TG / RB-93US / RB-93UG	22
器具指引	23
产品说明	44
安全指引	26
初次使用	28
安装指引	29
使用说明	33
适用盘子	35
清洁与保养	36
常见问题与解决	39
林内客服中心	40
气种置换 NG 换 LPG 换 NG	41
警示强化玻璃	41