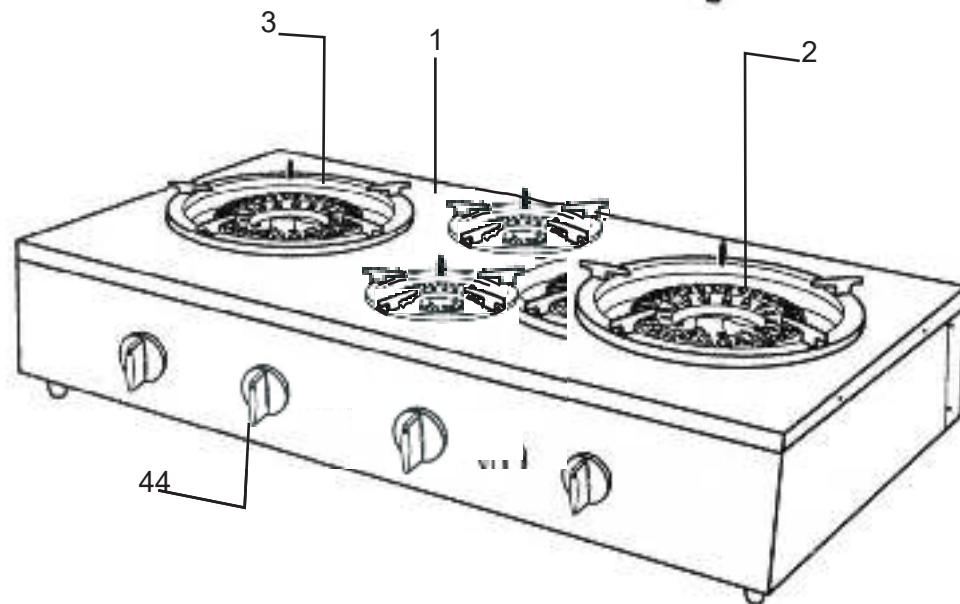
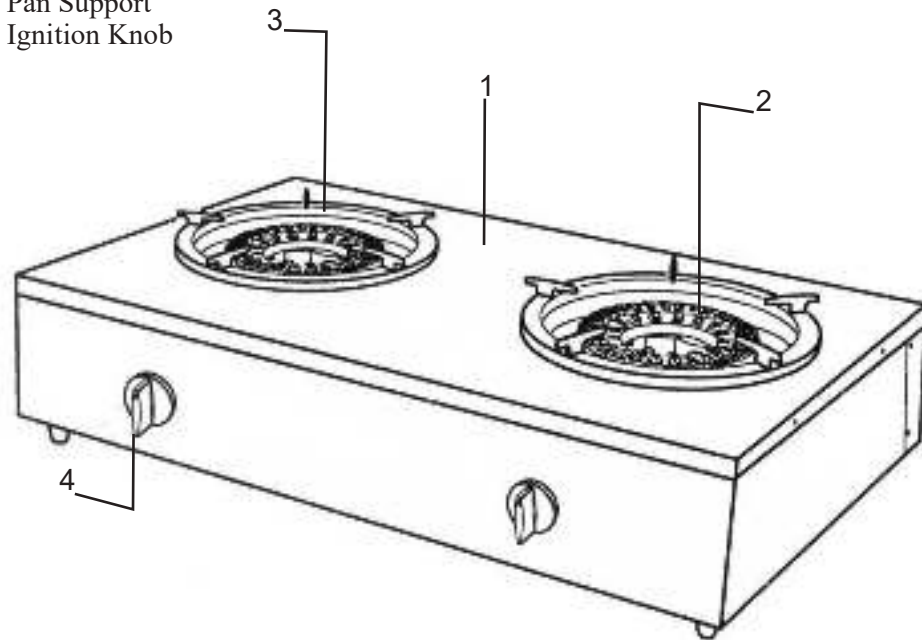


NAME OF PART

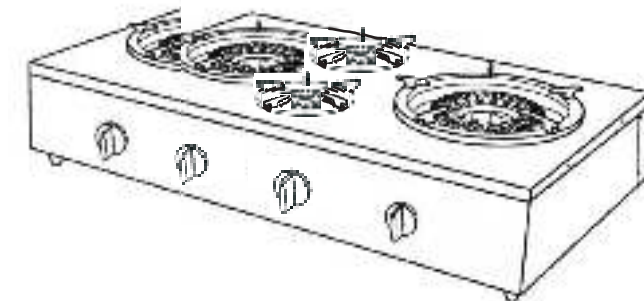
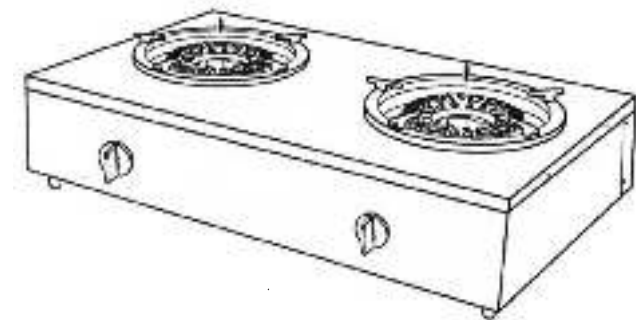
- 1. Top Plate
- 2. Burner
- 3. Pan Support
- 4. Ignition Knob



Rinnai

INSTRUCTION MANUAL

MODEL:
RI-2RSP
RI-4RSP



Thank you for purchase Rinnai gas cooker. Please read this operating instruction manual thoroughly before using your gas cooker properly. We hope you are satisfied with our products.

Rinnai

RIT-0003-124x01

<http://www.rinnai.co.id>

SPECIFICATION

Model	Dimension			Net. Weight	Gas Consumption / h								Gas Inlet Connection
	Height	Width	Depth		LPG				NG				
					LHS	Center	RHS	Total	LHS	Center	RHS	Total	
RI-2 RSP	206.5 mm	750 mm	486 mm	15.5 Kg	6.0 kW		6.0 kW	11.5 kW	6.9 kW		6.9 kW	13.2 kW	Rubber hose/ Ø9,5mm
RI-4 RSP	206.5 mm	864 mm	486 mm	22 Kg	6.0 kW	2.3x2 kW	6.0 kW	16.5 kW	6.9 kW	2.6x2 kW	6.9 kW	18.9 kW	

PREPARING THE UNIT FOR USE

1. Check to ensure that all parts of the gas cooker are complete.
2. A minimum clearance is 25 cm from the side / back wall and 150 cm from the ceiling is required when installing the gas cooker. (Figure No. 1)
3. Insert the ignition knob in its correct position by pushing it inward firmly. (Figure No.2)
4. The gas cooker shall be placed in a good ventilated room.
5. Place the "Pan Support" on the right position.
6. Push the rubber hose on the gas pipe and regulator as far as it will go. Secure the hose using a hose clamp.
7. Open the main valve on the gas cylinder. In the event of gas leak, close the main valve immediately and open the windows in the room to allow the gas to escape.

HOW TO USE

1. Igniting the Burner and adjusting the Flame

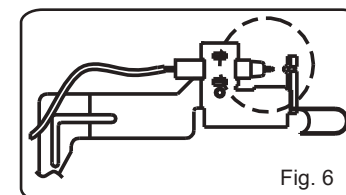
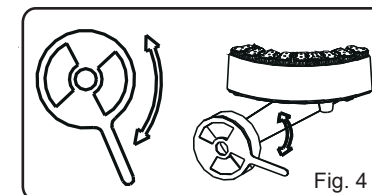
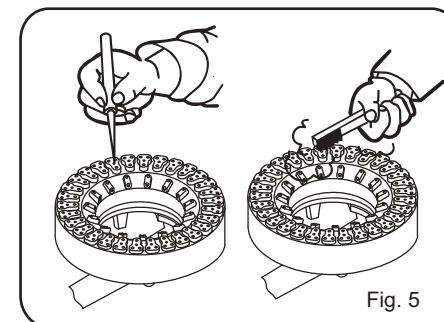
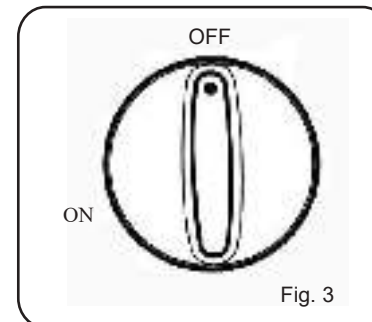
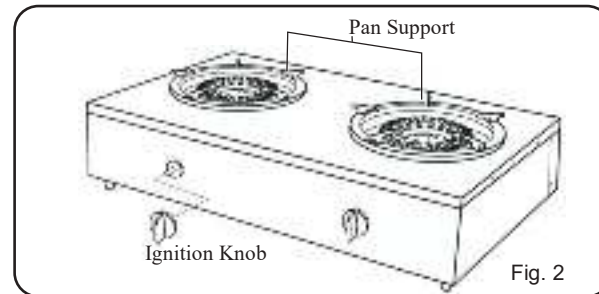
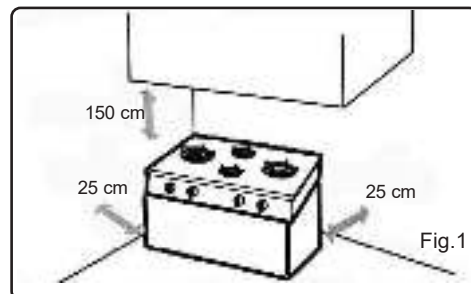
*) Open the valve on the cylinder

Turn the knob in fully and turn it counter clockwise to "ON" position. Flame is adjustable between the "ON" and "OFF" position by turning the knob slowly to the "OFF" direction. (Figure No.3).

2. If no flame, turn back the knob to "OFF" position, repeat the ignition procedure as above.

3. Air control

For good flame, turn Damper upward or downward until a blue-colored flame is obtained (Figure No. 4).



MAINTENANCE AND CARE

1. Using a brush and wire pin to clean the Burner surface of any dust adhering to these parts. (Figure No.5)
2. Wipe clean the Pan Support and other Stainless Steel Part with a small amount of Soapy Water. Don't use the alcohol or gasoline, because can damaged the parts.
3. Clean the Electrodes as dust adhering to these parts may prevent a good ignition. (Figure No. 6).

ATTENTION

1. Keep away any flammable material / liquid from the gas cooker.
2. The gas cooker shall be placed in a good ventilated room.
3. Do not place any object that may be easily be blown away by the wind on the gas cooker.
4. In the event of a gas leak, do not switch on any fan / lighter.
5. Do not use any small cooking utensil that may cover the burner flame and thereby extinguishing it.
6. Do not use any large cooking utensil covering the entire gas cooker's surface.
7. Replace any damage / cracked rubber hose immediately.
8. Don't touch the gas cooker immediately after cooking.
9. Take care that no boiling water spills onto the gas cooker's top surface.
10. Do not use the gas cooker to dry.
11. Do not leave the gas cooker unattended when on.
12. Do not route the rubber hose under the gas cooker.