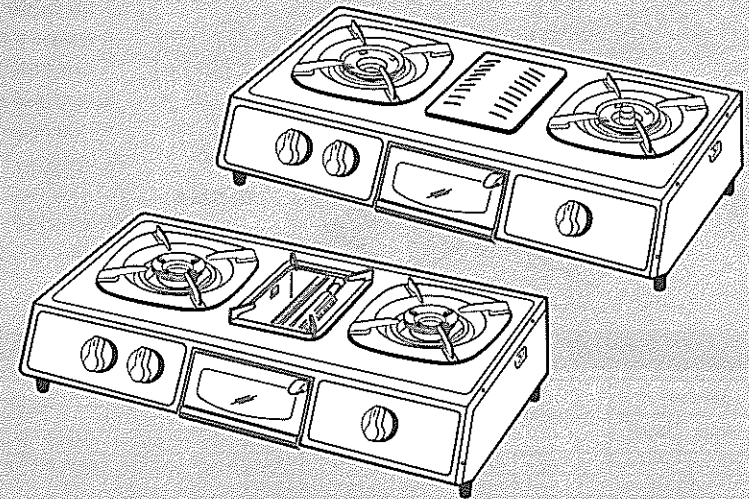


MODEL:
RI-524A RI-524E

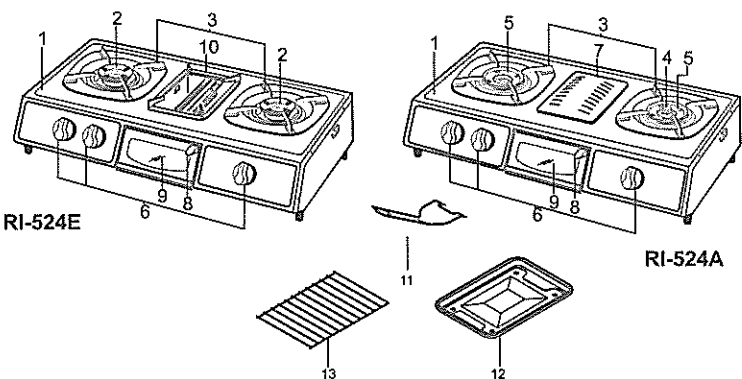


Gas Table Cooker
Instruction for use

Rinnai

Safe and easy to operate, the burners will ignite automatically when the control knobs are pushed and turned in counter-clockwise direction. For best results from your Rinnai Gas Cooker, **Please read the instruction given below carefully prior to operating the unit.**

MODEL : RI-524A RI-524E



1. Top Plate
2. Small Burner Head
3. Pan Support
4. Simmer Burner
5. Big Burner Head
6. Ignition Knob
7. Grill Plate (RI-524A)
8. Grill Door Knob
9. Grill Door Glass
10. Grill Pan Support (RI-524E)
11. Grill Pan Handle (RI-524E)
12. Grill Pan
13. Grill Grid (RI-524E)

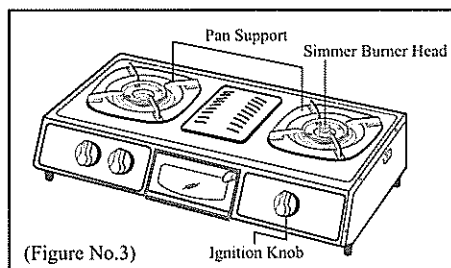
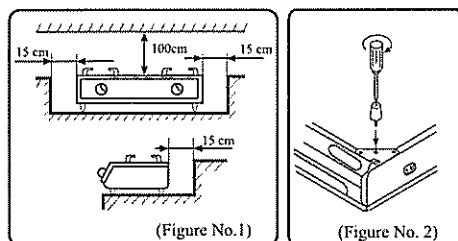
SPECIFICATION

Model	Dimensi			Net Weight	Gas Consumption / h								Gas Inlet Connection
	Height	Width	Depth		LPG				NG				
					LHS	Grill	RHS	Total	LHS	Grill	RHS	Total	
RI-524A	146 mm	719 mm	399 mm	6.2 Kg	3.8 kW	2.0 kW	4.1 kW	9.9 kW	4.1 kW	2.2 kW	4.4 kW	10.6 kW	Rubber Hose Ø9.5 mm
RI-524E	146 mm	719 mm	399 mm	5.1 Kg	3.1 kW	2.0 kW	3.1 kW	8.2 kW	3.3 kW	2.2 kW	3.3 kW	8.7 kW	

Automatic Ignition (Piezo Magnetic)

PREPARING THE UNIT FOR USE

1. Check to ensure that all parts of the gas cooker are complete.
2. A minimum clearance is 15 cm from the side/back wall and 100 cm from the ceiling is required when installing the gas cooker. The gas cooker shall be placed in a good ventilated room. (Figure No. 1).
3. Using a screwdriver affix the rubber legs with the provided screw into the designated hole on the gas cooker's bottom. (Figure No. 2)
4. Insert the ignition knob in its correct position by pushing it inward firmly. (Figure No. 3).
5. Place the Simmer Burner Head onto the gas pipe. (Only for RI-524A)
6. Place the pan Support that are common on the right and the left. (Figure No. 3).
7. Push the rubber hose on the gas pipe and regulator as far as it will go. Secure the hose using a hose clamp.
8. 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.



OPERATING THE UNIT

1. Igniting the burner and adjusting the flame.

* For model RI-524A

*) Open the valve on the cylinder

Operate the Burner with its double ring burner and "Max", "Simmer" and "Minimum Simmer" Flame selector as follows:

Maximum Flame

Push The RHS Knob in fully and turn counter clockwise to "MAX" in this position both Outer and inner burners will burn fully.

> Flame is adjustable between the "MAX" and "OFF" position by slowly turning the knob to the "OFF" position (Figure No. 5)

Simmer Flame

Turn the knob to the left on the "Simmer" direction the outer burner will be switched off and only the Smaller inner burner (Simmer) will function.

Minimum Simmer Flame

Turn the knob to the left on the "Minimum Simmer", Where the burner small will burn smaller.

* For model RI-524E

*) Open the valve on the cylinder.

Maximum Flame

> Push the knob in fully and turn it counter clockwise to "MAX" position, where the burner will burn fully.

Minimum Flame

> From "MAX" position turn the knob to the left on "MIN" position, where the burner will burn smaller.

> Flame is adjustable between the "MAX" and "OFF" position. (Figure No. 4)*.

*) Grill Burner

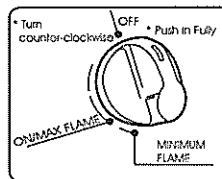
Ensure that the grill burner is facing downward before attempting to ignite the oven.

*) Preheat the grill plate at least 5 minutes before using.

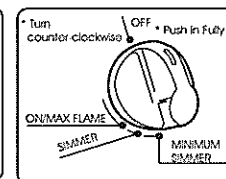
2. If no flame, turn back the knob to "OFF" position, repeat the ignition procedure as above.

3. Air Control

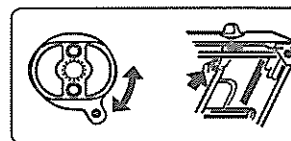
For good flame, turn Damper upward or downward until a blue-colored flame is obtained. (Figure No. 6)



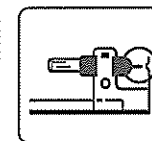
(Figure No. 4)



(Figure No. 5)



(Figure No. 6)



(Figure No. 7)

MAINTENANCE AND CARE

1. Using a brush, to clean the Burner Head and Burner Top surface of any dust adhering to these part.
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 part.
3. Clean the Electrodes as dust adhering to these parts may prevent a good ignition. (Figure No. 7)

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. Never use one single rubber hose for two gas cooker.
4. Do not place any objects that may easily be blown away by the wind on the gas cooker.
5. In the event of gas leak, do not switch on any fan/ lighter.
6. Do not use any small cooking utensil that may cover the burner flame and thereby extinguishing it.
7. Do not use any large cooking covering the entire gas cooker surface.
8. Replace any damage / cracked rubber hose immediately.
9. Don't touch the gas cooker immediately after cooking.
10. Take care that no boiling water spills onto the gas burner's top surface.
11. Do not use the gas cooker to dry.
12. Do not leave the gas cooker unattended when on.
13. Do not route the rubber hose under the gas cooker.

TROUBLE SHOOTING GUIDE

TROUBLE	CAUSE	SOLUTION
Flame does not ignite	Main Gas Stopcock is not turned on	Turn off the gas cooker once and then turn it in fully
	Air remains in the gas piping	Repeat ignition operation until all air in the piping is purged out completely
	Bend or crushed rubber tubing	Straighten it, or replace it
	Piezo electrode or insular is dirty	Clean with dry cloth
Smell of gas	The gas cooker out of order	Request to AFTER SALES SERVICE for repair
	Crack or holes in the rubber tubing	Replace it with new one
	Rubber tubing is not connected properly	Connect the rubber tubing properly
Flame abnormal	Regulator leakage	Replace it with new one
	The gas cooker out of order	Request to AFTER SALES SERVICE for repair
	Air supply is not properly adjusted	Adjust it properly (See page 2 Fig.6)
	Burner is not fitted properly	Fix burner body properly
Flame abnormal	Flame outlet of burner is clogged	Clean the clogged part
	The gas cooker out of order	Request to AFTER SALES SERVICE for repair

If trouble occurs, fix it referring to the above table. But if the problem still remain, or in case a serious malfunction, and if you are doubt, then take the gas cooker to our **AFTER SALES SERVICE** for repairing without trying to repair it your self.