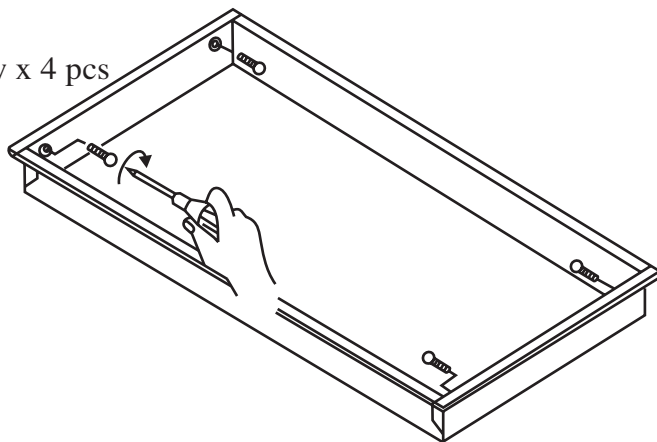
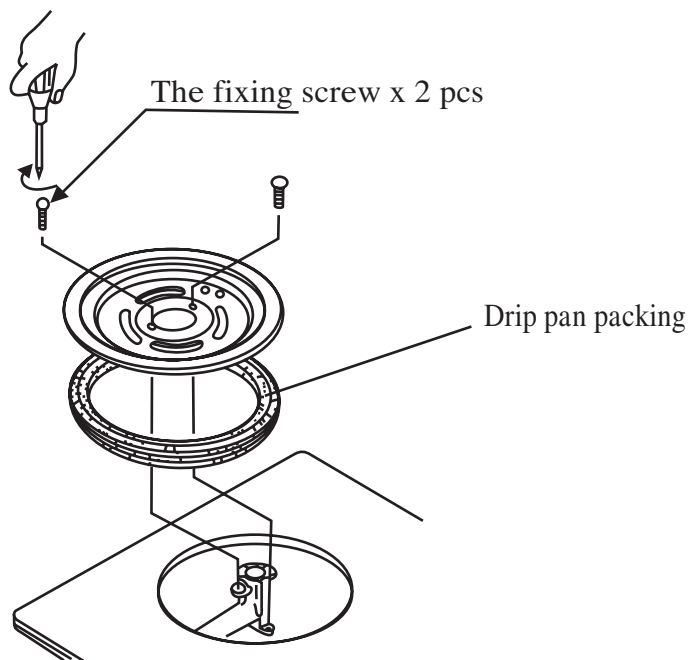


Confirm four screws are securely into the casing.

The fixing screw x 4 pcs



Confirm two screws are securely into the drip pan.
(Two screws are included).



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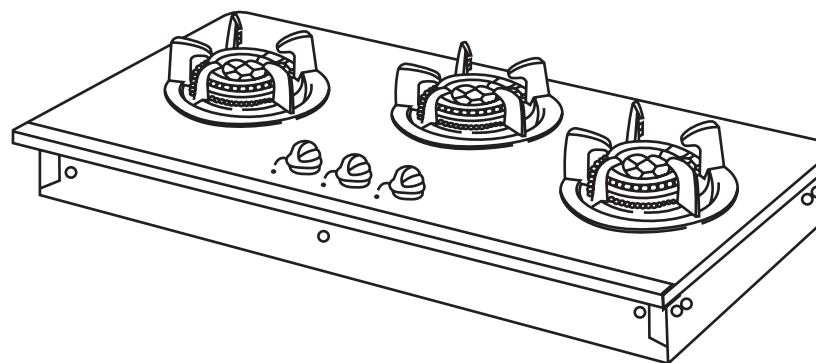
RB39V-31Ex01

Rinnai

OPERATING INSTRUCTIONS

MODEL RB-3VA/ RB-3VSVA
RB-39V(B)/ RB-39VSV(B)

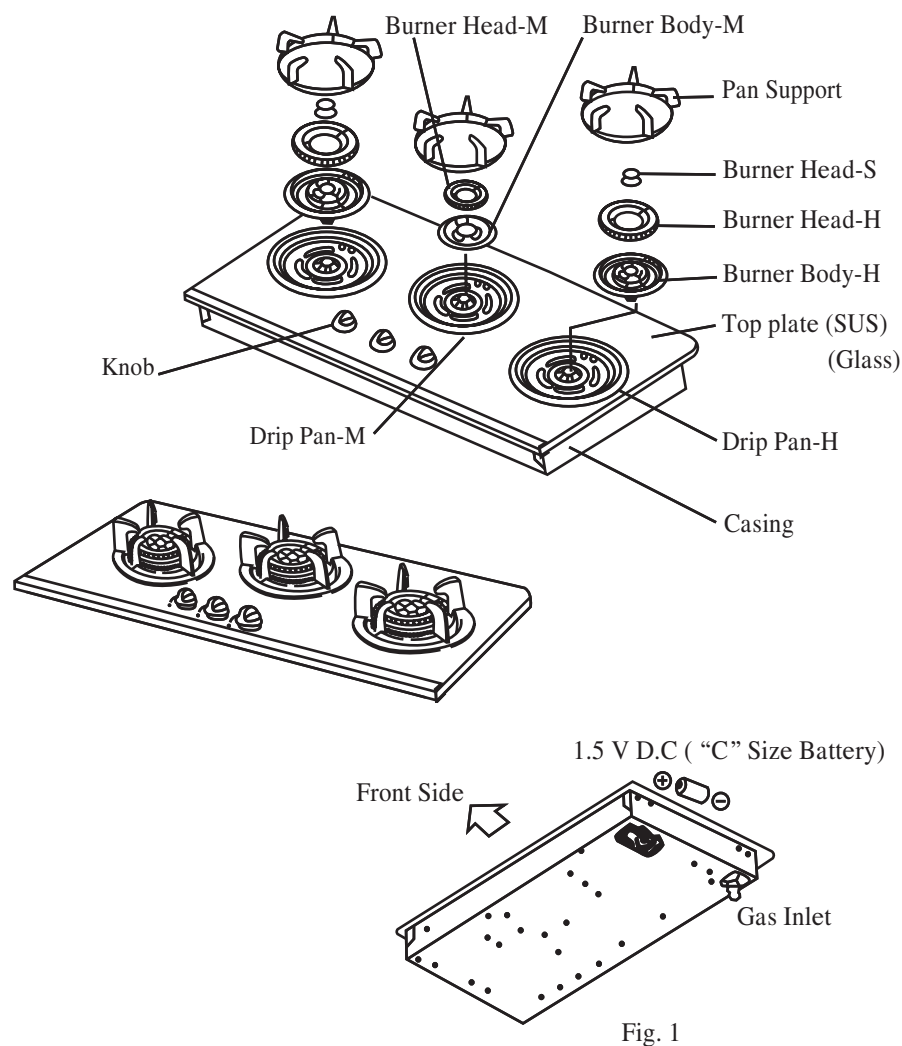
**THREE-BURNER BUILT-IN GAS COOKER
IGNITION - AUTOMATIC SAFETY DEVICE**



Rinnai CORPORATION

For the best results from your Rinnai Gas Cooker, please read the instruction given below carefully prior to operate the unit.

COMPONENTS AND PART NAMES



MAINTENANCE

*Wipe the Top Plate with a soft, damp cloth, and mild detergent.

*Wash the Pan Supports and Drip pan in warm water and detergent.

TROUBLE SHOOTING MANUAL FOR RINNAI RB-3VA/ RV-3VSVA, RB-39V(B)/ RB- 39VSV(B) BUILT-IN GAS COOKER

| 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 gas control knob anti-clockwise until a "click" sound is heard. Hold for a few second until flame is ignited |
| 3. No main flame | 3.1 Gas meter cock and/or appliance isolating cock have been turned off. | Open gas meter cock and/or appliance isolating cock completely. |
| | 3.2 Burner head is blocked by aluminium foil. | Remove aluminium foil. |
| 4. Yellow Flame | Accumulated grease and dirt on burner head. | Wash burner head in warm water with detergent. Leave it on dry and place back in correct position. |
| 5. Unstable flame | Incorrect location of burner head. | Refit burner head into burner body. |

5.If the flame is extinguished while using, the Safety Device will shut the gas off after a short delay. When the flame was extinguished, please turn the Knob to “OFF” position.

6.Don’t clean the top of the sensor with a hard brush, as it may damage the sensor.

7.Turn the Ignition Control Knob backwards to the “OFF” position to extinguish the burner.

* No conversions from one gas type to another shall be carried out except by authorised personnel. Certain models may be gas type specific and not capable of conversion. Refer to Rinnai Singapore regarding conversion procedures.

HOW TO HANDLE SAFETY DEVICE AND CHANGE BATTERY

1 .If the flame is extinguished during operation, the automatic Flame Failure Safety Device will shut the gas off after a short delay.

If you notice that the flame has been extinguished, please turn the knob to “OFF” position.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner at least 1 min

The device shall not be operated for more than 15 sec If after 15 sec.

The burner has not lit ,stop operating the built in hob and open the compartment door and / or wait at least 1 min before attempting a further ignition of the burner

2.The Safety Sensor is delicate, please do not use stiff brushes or rough cleaning pads for cleaning.

*Aeration is preset at Factory, please do not attempt to adjust it.

*Battery box is located at bottom of casing (Size ‘C’, 1.5V) (Fig.6)
Open the door of cabinet, and change battery.

*Set battery correctly with care.

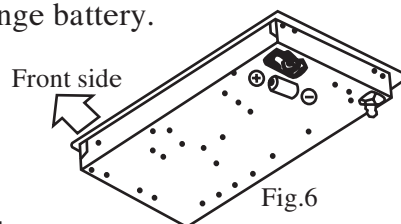


Fig.6

BENCHTOP CUT-OUT DIMENSIONS:

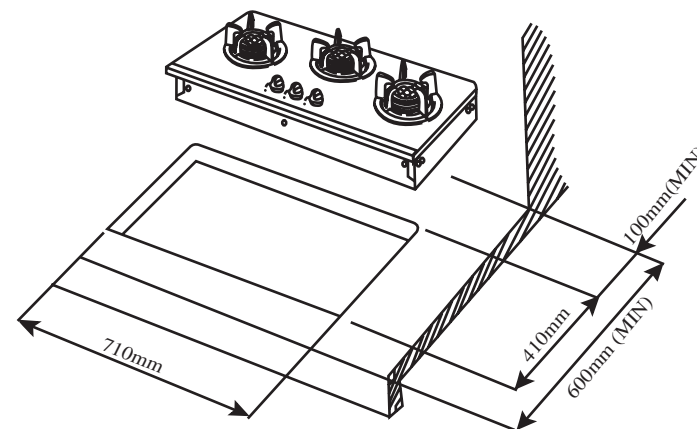


Fig.2

SPECIFICATIONS

| Diameters of pan which may be used on the hobs | | |
|--|-------|-------|
| Burners | Min | Max |
| Big | 120mm | 280mm |

* Use only flat bottom pan except for wok burner

| | | |
|-------------------|---|--|
| Product | Three-burner built-in hobs | |
| Model | RB-3VA/3VSVA, RB-39V(B)/39VSV(B) | |
| Form of ignitions | Continuous ignition (Battery: Size C 1.5V) | |
| Overall dimension | 750/752mm x 452/454mm x 200mm | |
| Cut out size | 710mm x 410mm | |

| Type of gas | Burner | Type of burner | Injector size 1/100 mm | Nominal rate kW | Reduce rate kW |
|---------------------------|--------|--------------------|---------------------------|--------------------|-------------------|
| G30(LPG) 30 mbar | Right | Double ring burner | | 4.00 | 0.6 |
| | Centre | Single ring burner | | 2.30 | 0.8 |
| | Left | Double ring burner | | 4.00 | 0.6 |
| G110 (Town gas) 8 mbar | Right | Double ring burner | | 3.00 | 0.6 |
| | Centre | Single ring burner | | 1.90 | 0.8 |
| | Left | Double ring burner | | 3.00 | 0.6 |

INSTALLATION

*This built-in gas cooker is to be used for cooking only. Do not dry towels, clothes, etc. over it.

*Install the built-in gas cooker in a well ventilated room and keep it away from any combustible or flammable objects such as paper or oil.

*Place the built-in gas cooker on a stable and level surface.

*If the built-in cooker is to be installed close to combustible objects (such as wooden walls, wooden shelves), it should be installed at least 15cm from the side walls. Even if the combustible material is protected by stainless steel sheet, a clearance of 15cm must be maintained too. If the surrounding material is fireproof, 15cm clearance is not required. The clearance between the appliance and above combustible shelves or the ceiling must be at least 100cm.

*Make sure that the following parts are fitted properly before use.

*The connection must be executed by a qualified person /technician according to the relevant standard (For LPG gas). For TG/NG it must be executed by a qualified license person/ technician.

1.Pan Support

Fit Pan Support Legs into Top Plate. (Fig.3)

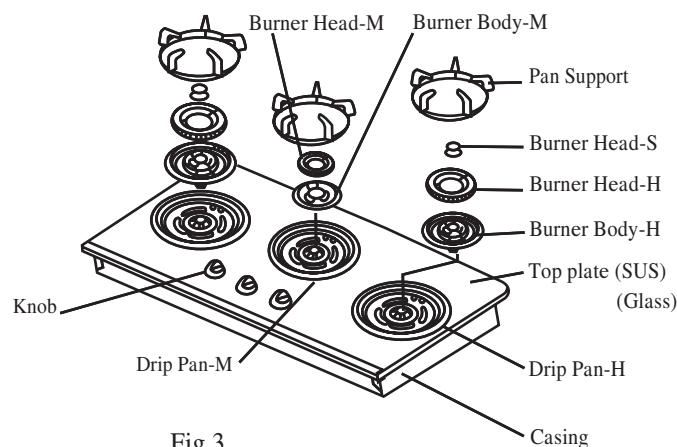


Fig.3

2.Burner Head

Fit Burner head-H&S into Burner body properly without gap.(see the right illustration(Fig.4))

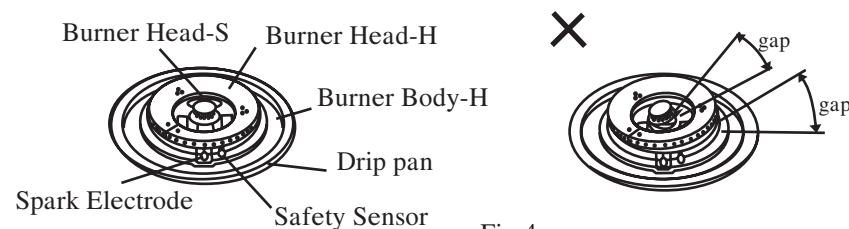


Fig.4

INSTRUCTION FOR USE

1.Pushing the Control Knob and turn it to the left (toward the “On” position slowly until you hear a “click” sound. Electronic spark will ignite to Burner. Keep pushing the Control Knob for several seconds, the Safety Device will operate. If you release your hand halfway, electronic spark might not ignite to Burners.

2.If the flame goes out when you release your hand, repeat the ignition procedure again, keep pushing the knob for a longer time and release your hand more slowly than last time.

Turn the control knob to adjust flame to desirable setting

* Flame will get Max at “ON” position

* Flame will be held on simmer burner head only when turn the control knob to “6” position.

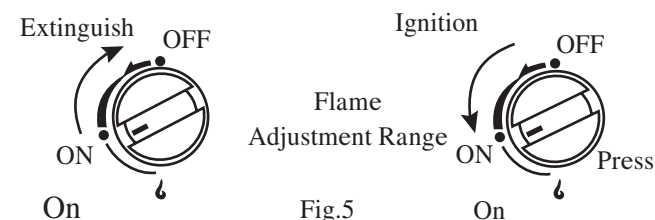


Fig.5