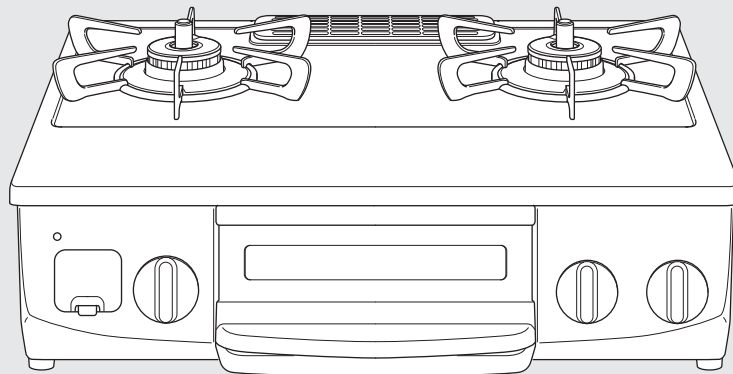


Model: RTC-5922SG-EGS



For Household Use Only

Gas Cooktop with Grill Instruction Manual

Rinnai

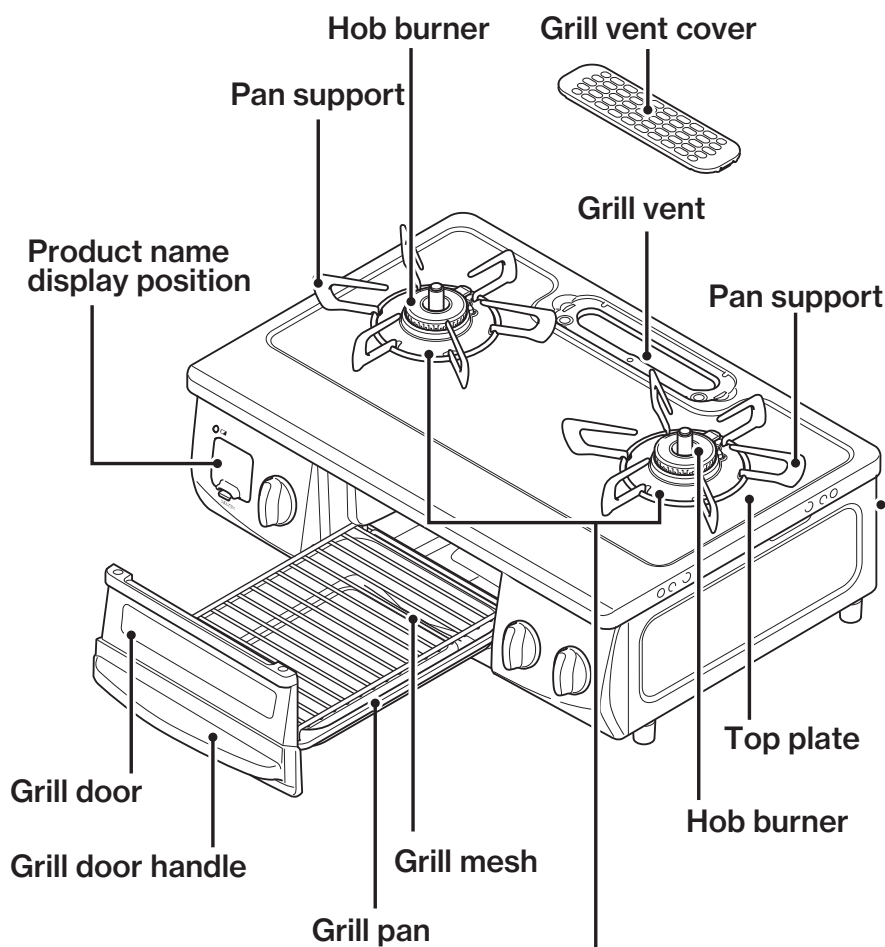


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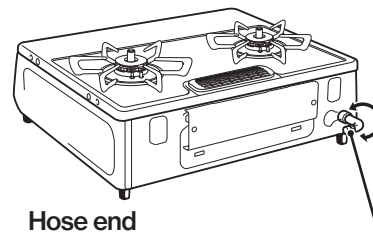
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Parts name



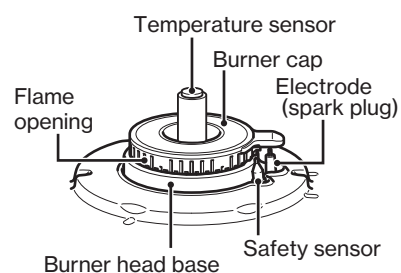
Rear



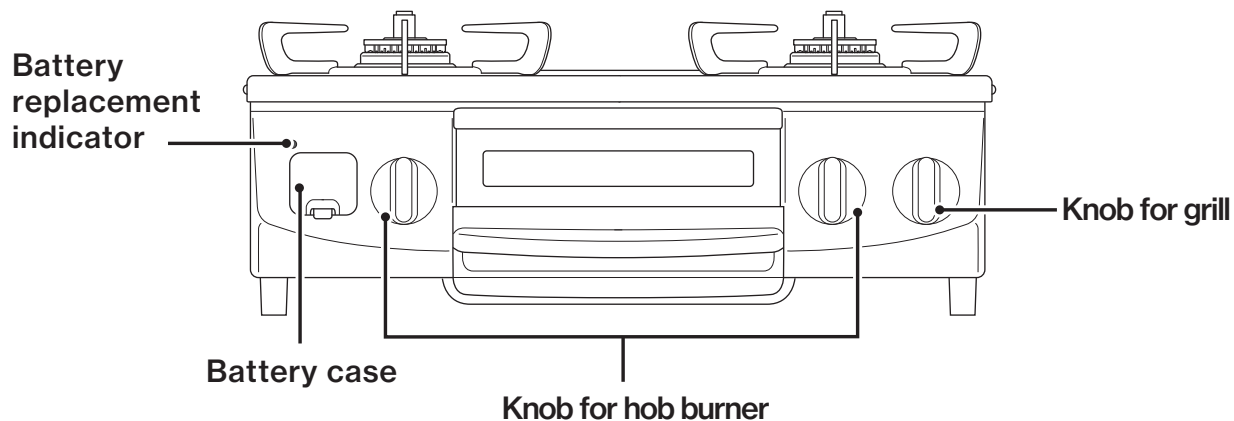
Hose end

- The hose end can be rotated.
- To use the hose end, remove the cap. Store the cap in a safe place as the cap is needed if the appliance is not use for a long period.

Burner



Front



Safety instructions (Be Sure to Follow These Precautions)

■ The following describes precautions that must be followed to prevent injury to you or others and damage to property.

■ Fully understand the meaning of the following symbols before reading the main contents of this manual.

 **Danger** This symbol indicates that mishandling the product might result in death or serious injury or a fire hazard.

 **Warning** This symbol indicates that mishandling the product might result in death or serious injury or might cause the risk of fire.

 **Caution** This symbol indicates that mishandling the product might result in slight injury or property damage.

■ Pictogram symbols and the meanings.

 This pictogram symbol indicates a “prohibited action” that must not be done.

 Naked Flames Prohibited

 Do not touch it

 Disassembly Prohibited

 This pictogram symbol indicates an “alert” for items you should be careful of.

 This pictogram symbol indicates a “compulsory action” that you must do.



Danger

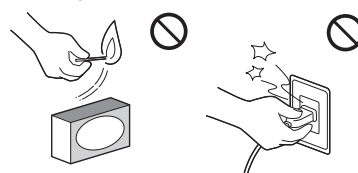
The following actions are prohibited when there is a gas leak:



Fire prohibited

- Never light a fire.
- Do not turn electrical appliances switches on or off.
- Do not remove or insert power plugs.
- Do not use a telephone in the vicinity.

Flames or sparks might ignite the gas and cause an explosion.

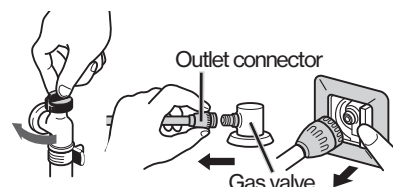


■ **Stop use immediately.**

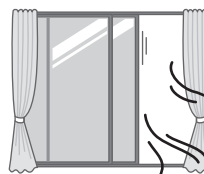
(1) Turn the knob to turn off the flame.



(2) Close the gas valve. (For gas outlet connections without a knob, remove the outlet connector from the gas outlet)



(3) Open doors and windows to allow gas to escape to the outside.



(4) Call our Hotline from outside your house.

Installation

Warning



Disassembly
Prohibited

■ Remodeling/Disassembly Prohibited

Doing so may cause carbon monoxide poisoning or fire, and cause the equipment to malfunction.



■ Do not use a gas type (gas group) other than the type indicated on the nameplate of the appliance.

- Using a gas type that does not match with the type indicated on the appliance may cause carbon monoxide poisoning due to incomplete combustion, burns due to abnormal ignition, or a failure of the appliance. Do not use the appliance in such cases.
- The nameplate is affixed on the right side of the appliance. If you are not sure of the supplied gas type, contact the nearest gas company.
- When you move to a new address, make sure that the supplied gas type matches the type indicated on the nameplate.

■ Do not use any other than the specified gas pressure.

- Appropriate gas pressure range
LPG: 2.0-3.3 kPa



Nameplate

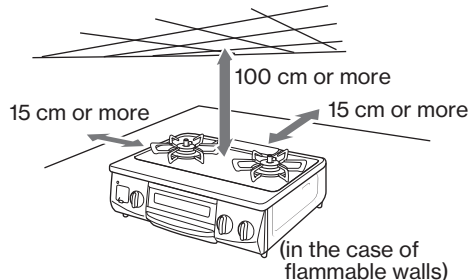


■ Ensure sufficient distance to flammable objects.

Follow the conditions required by the fire prevention regulations. Insufficient distance causes fire.

In the following case, make sure to attach the heat insulating board (optional, not provided).

- In case that there's no sufficient distance to the combustible walls (including those covered with stainless steel sheets or tiles) as indicated in the figure below.



- Additionally, do not forget to ensure sufficient distance to the flammable objects when you renovate the area around the product.

Rubber gas hose/Copper gas tube:



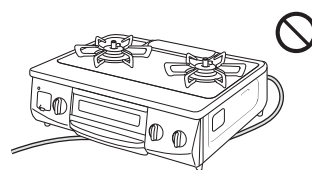
- Do not use if the rubber gas hose touches hot parts such as the grill vent, or if it is bent or twisted.

Use the minimum required length of hose.

- Do not pass the hose below the appliance or place near the grill vent and flame.

- Do not pass the hose through places that are heated by other equipment.

During use, the surrounding areas may become hot, causing the gas rubber hose to be overheated and melt, resulting in gas leakage.

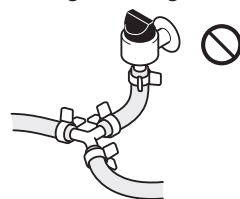


Rubber gas hose:



- Do not use joined or branched hose.

Using such hose may cause gas leakage.



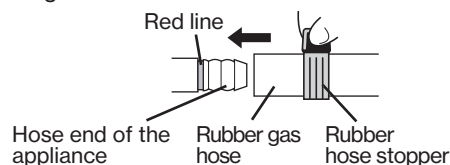
- Do not use rubber gas hose that is cut or old.

Using a hose that is cut or old may cause gas leakage. Check the cord periodically and replace when it becomes old.



- Insert the hose up to the red line at the hose end, and secure the hose with the rubber hose stopper.

Not securing the rubber pipe may cause gas leakage.



Safety instructions

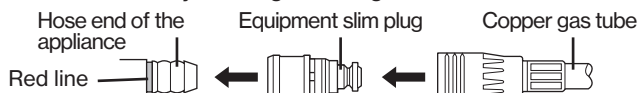
Warning

Copper gas tube:



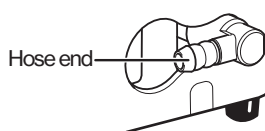
- **Connect the copper gas tube according to the instruction manual of the equipment slim plug and copper gas tube.**

Improper connection of the copper gas tube may cause gas leakage.



- **Remove the cap at the hose end and check that there is no dirt or debris.**

Presence of dirt or debris may cause gas leakage.



Caution

Installation location:



- **Do not install the appliance at places such as under shelves where there is a risk of objects falling.**

An object that has fallen on the appliance may burn causing a fire.

- **Do not install the appliance at a place where there is a strong breeze.**

Installing the appliance at such locations may cause poor ignition, hob turning off in the middle of cooking, damage to internal parts of the appliance and improper activation of the safety features.

- **Do not install below water heaters.**

Installing the appliance below a water heater may activate the incomplete combustion prevention device of the water heater and ignition may not work. It will also shorten the service life of the water heater.

- **Do not install the appliance below plastic products such as lighting fixtures.**

It may cause deformation and discoloration of the lighting fixture shade.

- **Do not install the appliance on vehicles or ships.**

Not following the above instruction may cause the appliance to tilt, and result in a fire or burns.



- **Install the appliance on a sturdy platform that is level and stable.**

Installing the appliance at a place that is not stable or slanted may cause the appliance to tilt, and cause burns or injury.

For Use

Warning

During use:



■ Do not leave the product.

■ Do not sleep or go out.

- The foods being cooked may get overheated and cause fire. Be careful especially when deep frying food.
- Failure to turn off the grill may cause the food to catch fire.
- Depending on the kind of food (fish and others), food may catch fire before the grill overheats, prevention the sensor or the grill timer to operate.
- Make sure to turn off the burner when you are going to talk on the telephone or with any visitor.

■ Do not carry the appliance while the flame is turned on.

If the appliance is carried with the flame on, it may cause a fire or burns.

Cautions about the top plate:



■ Do not exert an impact on it.

■ Do not stand or sit on top of the product.

If the top plate is deformed or chipped, it may cause injury or other unexpected accidents.

Cautions during and after use:



■ Ensure the burner is either turned on or off.

■ Close the gas valve (For gas outlet connection without a knob, remove the outlet connector from the gas outlet).

Failure to turn off the burner causes fire. Especially because people tends to forget to turn off the grill, make sure the fire is extinguished.

When there is any abnormality:



■ Turn the knob back to return to the flame extinguishing state, turn off the flame and close the gas valve (For gas outlet connections without a knob, remove the outlet connector from the gas outlet).

In the case of earthquake, fire, or if you noticed abnormal combustion, smell, or noise, stop use immediately.

Below the gas hob:



■ Do not place flammable materials.

If the above instruction is not followed, it may cause a fire.

- Newspapers, plastic sheets, etc.

■ Do not pass any power cord below the hob.

If the above instruction is not followed, it may cause a fire.

Do not use the following things:



■ Large iron plate or pan which covers the hob.



■ Accessories such as the aluminum foil soup trap or the energy saving pan support.

These may cause carbon monoxide poisoning or abnormal overheat of the product.



Aluminum foil soup trap



Wind/Heat Shield

■ Mesh

This may cause fat dripping onto the top plate and catch fire, or cause abnormal overheat of the product.



Mesh

Do not put the following items near the product:



■ Explosive items

The inner pressure may increase and cause explosion.

- Spray can
- Cylinders for cassette hob

■ Flammable items

They may cause fire.

- Spray, gasoline, benzene, and others

■ Combustible items

They may cause fire.

- Seasoning rack above the product
- PET bottle and plastics
- Dishcloth, towel, or cooking oil and others



■ Never modify or remove the temperature sensor in such a way that prevents the proper working of the sensor.

They may cause fire.



■ Be careful not to put your body or clothes close to flame.

Your clothes may catch fire, and you may get burned. In addition, flame may grow big automatically due to the temperature sensor's function. And wind may expand flames around the bottom of a pan and your clothes may catch fire.

Safety instructions

Warning



■ When using waste food oil coagulating agent, and you heat food oil, never leave the product.

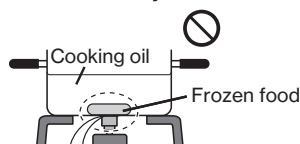
Do not put a large amount of waste oil coagulating agent or heat it too much. Otherwise it may catch fire. Follow the instructions of the waste oil coagulating agent you use. Be careful that the temperature of cooking oil does not rise too high and put out the fire as soon as the agent melted.



Cautions when deep frying food:

■ Do not deep-fry with frozen food stuck to the center of the bottom of a pan.

If deep frying with frozen food stuck to the center of the bottom of a pan (the contact position of the temperature sensor), the sensor can not detect the bottom temperature which may cause fire.



Do not let frozen food stuck to the center of the bottom of the pan (the contact position of the temperature sensor).

■ Do not deep-fry with cooking oil used repeatedly.

Such oil may easily catch fire. Do not use cooking oil which has been used many times, or whose color changed to dark brown, or which is muddy, or which include sunken fried scums.

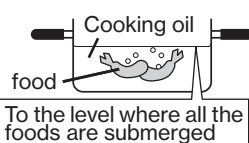
■ Do not deep-fry too long.

If deep frying too long time, oil may scatter which may cause fire or burn. Take care especially for the juicy foods such as tofu or explosive foods such as croquette with batter.



■ When deep frying, pour cooking oil up to the level where all the foods are submerged (more than 200 ml).

If the amount of cooking oil is not enough or get decreased, it may catch fire. Be careful especially when you deep-fry using a pan with wide bottom such as frying pan. If all the foods are not submerged, the oil may catch fire.



■ Do not put a dishcloth or others on the vent. Do not block the vent with an aluminum foil.

■ Do not put anything around the vent.

This may cause carbon monoxide poisoning due to abnormal combustion, fire, or damage of the product.



About the grill:

■ Do not use auxiliary equipment (such as grill stones, grill sheets, aluminum foil and grill aids) that is not supplied with the appliance or indicated specifically.

This may cause carbon monoxide poisoning due to abnormal combustion or damage of the product.

■ Do not put aluminum foil in the grill pan or the grill mesh when you cook fatty foods.

Fat accumulates on the aluminum foil and gets overheated and may catch fire.

■ Do not put a fish between the grill door and other part.

This may cause burning of the fish or the work top. And also, the upper part of the product may get overheated and you may get burned.



■ Ensure there is no food waste or dishcloth in the grill chamber.

■ Remove accumulated fat in the grill pan, etc. and skin/food stuck to the grill mesh after every use.

Food waste, dishcloth, fat may burn which cause combustion, fire, or getting burned.

Caution



Do not touch it

- **During and immediately after use, do not touch the appliance except for the knob, operation panel, knobs and grill door handle.**

You may get burned.

- The top plate becomes hot even if you use only the grill by the flame of the grill burner and the heat of the exhaust.
- Even when you use only one hob, the top plate of the unused hob may become hot by heat conduction.



- **Take care to ensure infants who are standing or walking near the grill are not burned by the grill door.**

If the above instruction is not followed, it may cause unexpected accidents such as burns and injuries.



- **Ensure that infants and children do not touch the appliance.**

This may cause unexpected accidents such as burn or injury.



- **Do not put your face close to the burner or open the grill door to look into it when you turn the burner on or when using it.**

You may get burned your face by flame and heat.



During use:

- **Do not use it for the purpose of other than cooking.**

Using the product for drying clothing or igniting briquette fuel or other purpose may cause fire or damage of the product.

- **Do not expose the product to the wind.**

Exposing the product to the wind from electric fan or air conditioner prevents the proper safety function and causes damage or malfunction of the product.



- **Do not apply strong force to the control panel or the grill door.**

Pushing it by hand or hanging on it may cause your injury, damage or malfunction of the product.

- **Do not put water or detergent directly on the control panel.**

This may cause malfunction.



- **Do not apply strong shock or force, nor damage the temperature sensor.**

Deformation or inclination of the temperature sensor prevents its correct function, and cooking oil may catch fire.



Ventilation required

- **Always turn on the exhaust fan or open the window while using the appliance.**

monoxide poisoning due to incomplete combustion. Do not use a ventilation fan, but open windows in the following cases.

- When you use a water heater installed indoors (of other than closed type)
- When you use a bath tub water heater installed indoors

If you turn on the exhaust fan, the combustion exhaust gas from the water heater or bathtub heater may flow back into the room and there is a risk of carbon monoxide poisoning.



- **When the burner does not turn on, turn the knob to return to the flame off state, wait for gas in the surrounding area to dissipate and ignite the flame again.**

If you turn the burner on immediately, the gas around there may catch fire and the fire spreads to your clothes or you may get burned.



- **Adjust flame depending on the size of the kettle or the pan.**

Too high flame may cause a damage of the handle or burn of your hand when you touch it.

Safety instructions

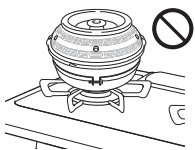
Caution

Cautions about pans to be used:



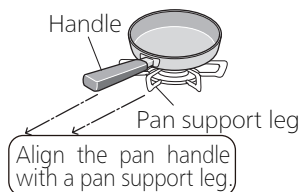
- Do not use cookware which need to be baked blind, such as pots used with hot stones.

This may cause damage of the product due to abnormal overheat.



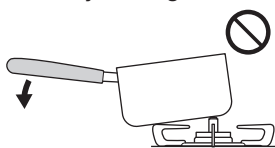
- Do not use single handle pans, extremely small pans, or pans with dented or rounded or slippery bottom in unstable state.

These pans may lean or slip, and you may get burned. Use pans in stable state as follows: Make sure to put the pan handle in the same direction as the pan support leg with the handle not protruding beyond the product's front side. Always hold the handle when using a pan with rounded bottom such as a Chinese wok.



- When cooking with a light pan, make sure that the total weight is more than 250g including ingredients.

Pans that are light in weight or with a heavy single handle may be pushed up by the temperature sensor, and tilt or slip, which may cause burns. The pan may tilt if the weight reduces due to removal of the lid or evaporation of water, so use the pan in a stable condition by holding the handle.



- Avoid using ceramic pots for long hours and use a medium or lower flame intensity.

This may cause damage of the product due to abnormal overheat.



- Do not put water or detergent on the grill door when in use or right after use.
- Do not apply impact or damage to the grill door glass panel.

The glass panel may be broken and you may get burned or injured.



- Do not put your hand or face close to the vent.
- Do not place the handle of the pan toward the vent.
 - You may get burned by high temperature exhaust.
 - The handle of the pan gets overheated and may be burned out.

Grill:



Do not touch it

- Do not touch the grill door and the glass panel with your hand or arm when you take out cooked food such as fish.

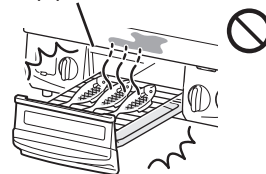
You may get burned. Pull the grill door all the way out horizontally.



- Do not use the product with the grill door opened.

Using the grill with the door open, or frequently opening and closing the door may cause scorching of the top plate front and upper part of the grill door. It may also cause the upper part of the appliance to overheat, resulting in deformation, discoloration, and burns.

Top plate front



- Do not overcook foods.

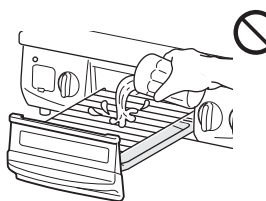
Cooked food may catch fire and cause a blaze.

In case that food burns in the grill chamber, or accumulated fat catches fire:

- (1) Turn the knob to turn off the flame extinguishing state and turn off the grill flame.
- (2) Keep the grill door closed until the flame of cooked food goes out and the grill chamber cools down.
- (3) After the fire goes out, ask for inspection.

- Do not pour water in the grill pan.

You don't need to pour water in the grill pan. You may get burned by heated and spilled hot water.



- Be careful when you grill fatty foods such as chicken.

- Adjust the baking time by checking the doneness of the food being cooked occasionally.
- Fat may catch fire and flame may come out of the vent. This may cause burn or fire.

- Be careful when you grill different foods (foods grilled easily/hard) together.

It may lead scorching or fire.

- Slowly move the grill door horizontally in and out, and carry carefully.

- If the grill is pulled while the grill door is lifted up, the grill may fall without stopping, causing burns or damage.
- If the hot fat collected on the grill pan or cocotte plate spills, it may cause burns.

Inspection, maintenance, and cleaning around the product:



- Do not immerse the appliance in water or splash water on the appliance.

Not following the above instruction may cause improper combustion or malfunction of the appliance.



- Ensure that the product is cooled down.

The product gets very hot after cooking and you may get burned if you touch it.

- Close the gas valve (for gas outlet connection without a knob, remove the outlet connector from the gas outlet).

If ignited by mistake, you may get burned.

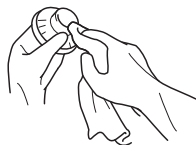
- Make sure to wear gloves.

You may get injured without gloves.

- If soup boils over onto the burner cap, make sure to clean it.

- When you have washed the burner cap, wipe off moisture enough before installing it.

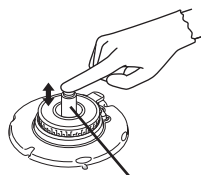
Using the burner with the flame openings being wet may cause abnormal combustion.



- Clean the temperature sensor each time it gets dirty, and ensure it moves up and down smoothly.

- If it doesn't move smoothly, a pan leans and sheds hot water, and you may get burned.

- If it doesn't move smoothly, make sure to ask for inspection or repair.



Temperature sensor

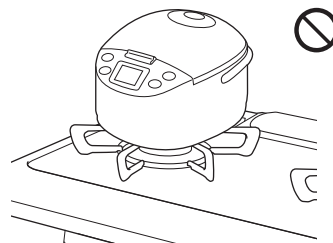
Note

Cleaning under the hob (hob base):

- Check that the appliance is cold and clean by wearing gloves to avoid injury.

When using the product:

- Check normal burning now and then during use.
- Do not forget to turn off the burner, when you set the hob to "Low flame" or you use the grill as it is difficult to see the flame.
- Do not turn off the flame by operating the gas valve. This may cause burn or unexpected accident.
- Make sure to turn the knob corresponding to the burner to be used.
- Do not use induction heating type cooking appliances on or near the top plate, such as IH jar rice cooker, table top type IH cooking heater. Magnetic force may cause a failure of the product.



When you use the hob:

- When you move a pan to an other hob during cooking, put out fire once.
- When you use the hob with "High flame" for a long time, the pan support may stick to the pan depending on its type such as earthenware pan or porcelain enamel pan or others. Ensure that the pan and the pan support are not stuck each other, when you move the pan after a long time use.
When the pan and the pan support are stuck, return them immediately to the original position. And after they have been cooled down, remove the pan support by shaking it. If you move them while they are stuck, the pan support may drop suddenly and damage the product and you may get burned or injured.
- Be careful of boiling over, and adjust flame as needed.
Boiling over cause the inside of the product to get dirty. In addition, overboiled soup is stuck to the top plate, the pan support, the burner and may damage the product.
- Do not put a hot pan directly on the label of the top plate. Label may change color or get damaged by heat.

About explosive boiling:

- Be careful of explosive boiling when boiling or warming thick foods or soups.



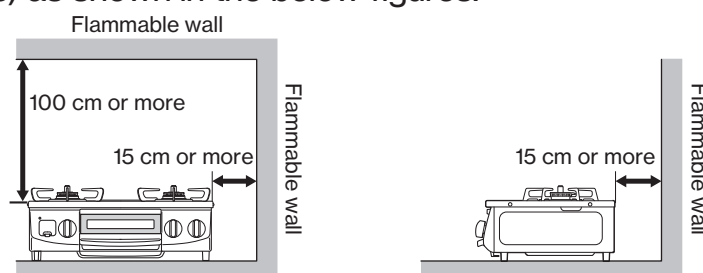
Installation instructions

- Always wear gloves when installing or moving the appliance, and carry by holding the bottom edges of the appliance.

1

Check the installation location (fire prevention measures in the surrounding area)

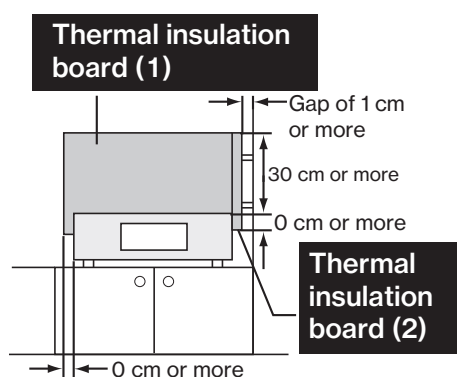
Install the appliance away from flammable walls (including flammable walls affixed with stainless steel or tiles) as shown in the below figures.



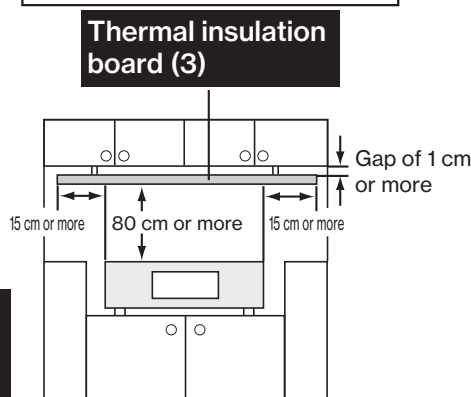
If the above distance cannot be maintained from the flammable walls

Install the appliance after affixing thermal insulation board (sold separately) on the walls.

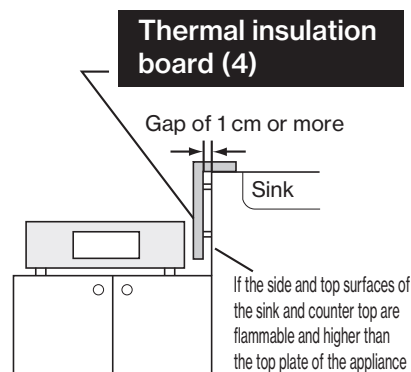
Front and side



Top surface



Side of sink and counter top

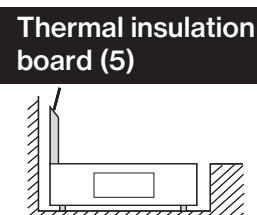


Minimum size of the thermal insulation board

	Height (mm)	Width (mm)	Depth (mm)
(1)	340	600	—
(2)	340	—	550
(3)	—	900	550
(4)	150	40	500
(5)	403	—	420

Specialized for sides

* Since the thermal insulation board is affixed to the appliance unit, the edge of the top plate must be 8 mm or more to the side wall.



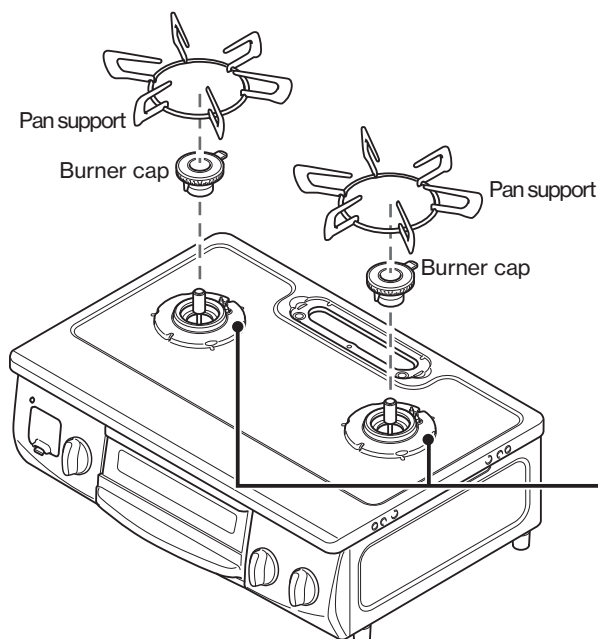
2 Remove the packing material and tapes

- Remove the grill and take out all the packing material and tapes from the inside.

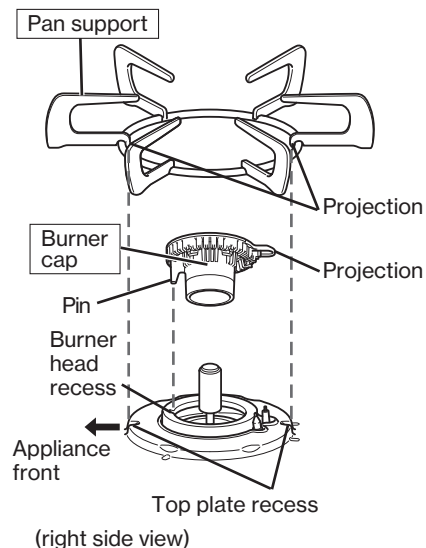
Install the appliance correctly for safe use

3 Installation of parts

Ensure that all parts are installed correctly.



Pan support, Burner cap

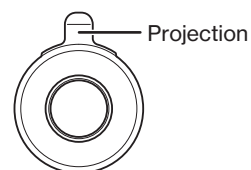


Pan support

Install the pan support correctly by inserting the 2 projections on the inner side into the recesses at the front and rear of the top plate.

Burner cap

Install properly by inserting the pin of the burner cap in the burner head recess at the front with the projection of the cap at the back.

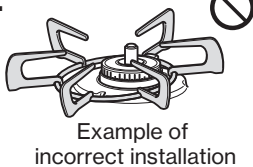


⚠ Caution



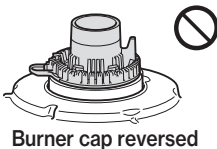
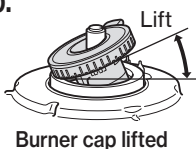
Do not use when the pan support is not installed correctly.

If installation of the pan support is not correct, the pan will not be stable and may tilt or fall over.



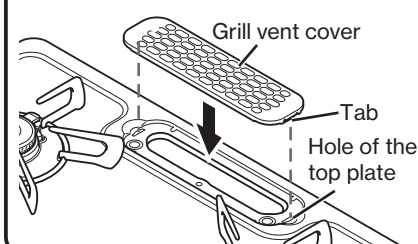
Do not use the appliance with improper attachment of the burner cap.

- If the burner cap is not installed correctly, ignition of the appliance may not be possible.
- Uneven or back flame may cause incomplete combustion, carbon monoxide poisoning, or deformation of the burner cap.
- The flame may enter the appliance and cause damage due to burning.

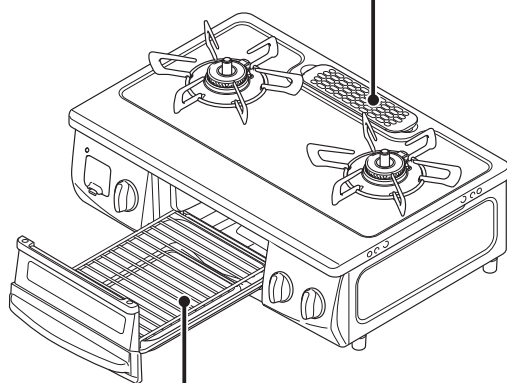


Installation instructions

Grill vent cover

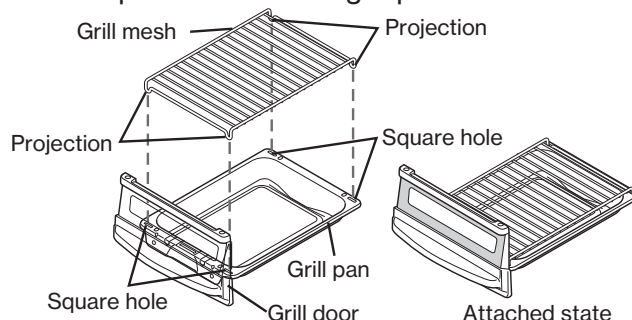


Match the tabs to the holes on the top plate and attach.



Grill mesh

Ensure to attach the projection of the grill mesh to the square holes of the grill pan.



Note

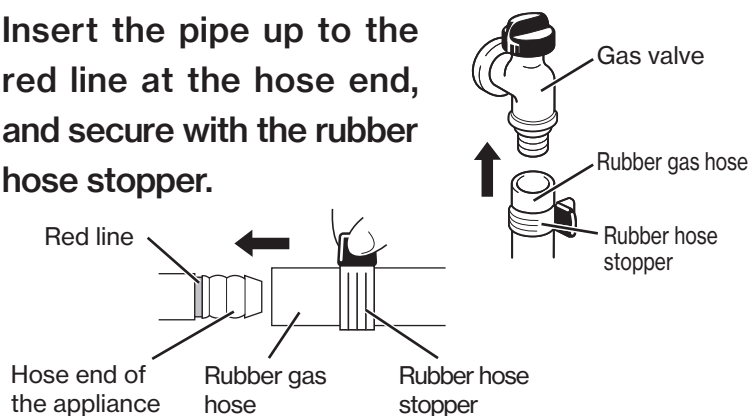
- If the parts are not attached properly, then the grill door will be difficult to close. Attach the parts again properly as the grill door may get damaged if you try to close it forcibly.

4 Connect the appliance

Match to the gas valve and connect properly.

When connecting with a rubber gas hose

- 1 Insert the pipe up to the red line at the hose end, and secure with the rubber hose stopper.



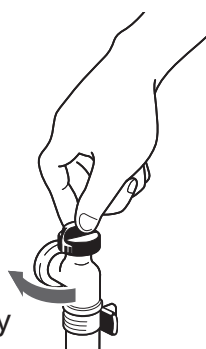
You will need

- Rubber gas hose (new) (Ø9.5 mm) (commercially available)
- 2 rubber hose stoppers (commercially available)



- 2 Open the gas valve, make sure that there is no smell of gas from the connector, and then close the gas valve.

Close the valve completely

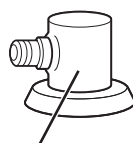


When connecting with a copper gas tube

Attach the equipment slim plug to the appliance and then connect with the copper gas tube.

Note

- Confirm that the gas valve can be used for the appliance.
- Cannot be connected if the gas valve side is not an outlet port. If the gas valve has the same hose end connector as the appliance, then commercially available plug for hose gas valve is required.

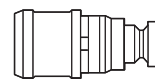


Gas valve
(gas outlet)

* Gas outlet shown
in the figure is
an example.

You will need

- Equipment slim plug
(commercially available)



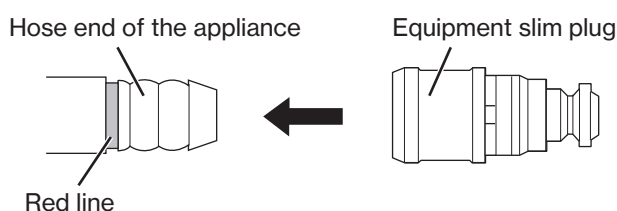
- Copper gas tube
(commercially available)



Example of
gas valve

Appliance
side

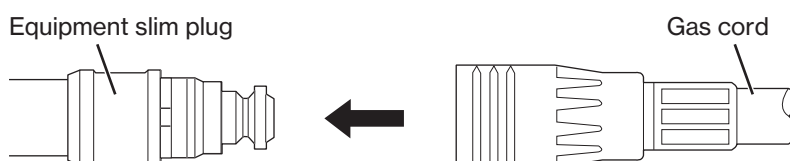
1 Connect the equipment slim plug to the hose end of the appliance.



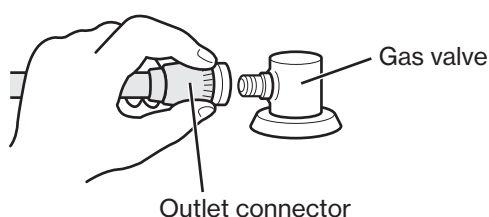
* Connect properly by
following the instructions
in the instruction manual
on the back of the packing
paper of the equipment
slim plug.

2 Connect the copper gas tube to the appliance.

Insert the copper gas tube on the equipment slim plug until a "click" sound is heard.



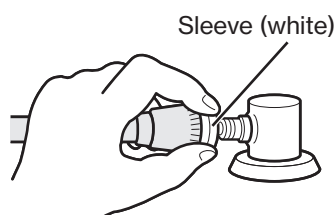
3 Connect the copper gas tube to the gas valve. Insert the outlet connector on the gas valve until a "click" sound is heard.



* The gas valve opens when the
outlet connector is inserted.

Closing the gas valve

Pull the sleeve (white) of the outlet
connector towards you.



* The gas valve is closed
if the outlet connector
is removed.

Warning



■ Ensure that the rubber gas hose and copper gas tube do not touch the hot parts
such as the grill vent, and do not use if the hose or copper gas tube is bent or
twisted.

Use the minimum required length of pipe.



■ When connecting, check that there is no dirt or debris on the connector.
Presence of dirt or debris may cause gas leakage.

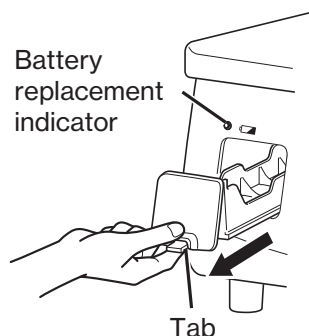
Inserting batteries

Insert the two size D batteries (1.5 V) provided as accessories for trial use into the battery case.

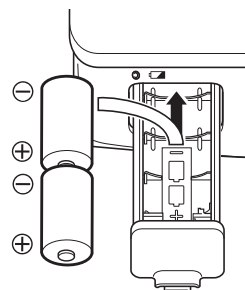
- 1** Press the tab at the bottom of the battery case and pull the battery case toward you.

* The battery case can be pulled out to the extent that it allows one battery to be inserted at a time.

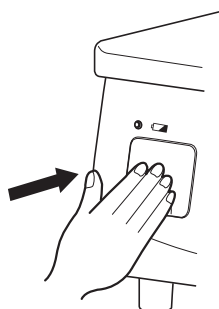
* Remove the old batteries to replace with new batteries.



- 2** Check the $\oplus$ and $\ominus$ signs at the bottom of the battery case, and insert the batteries correctly, one at a time from the back.



- 3** Push the battery case firmly all the way in.



Note

- The battery case cannot be removed. Do not forcibly pull or push it.
 - Entry of water or other foreign matter into the battery case may cause poor contact. Wipe the battery case clean.
 - Read the instructions for the batteries to use them properly.
 - When replacing the batteries, check that the unit has cooled, and always replace with two new D-size alkaline batteries (1.5V) at the same time. Using new and old batteries together or differing battery types may shorten the lifespan of the batteries or cause burns or injuries due to heat generation, rupture, leakage of batteries, etc.
 - Do not charge, disassemble, apply heat to the batteries, or place them in a fire.
 - Even in the case of a size D alkaline battery (1.5 V), the replacement time will be less than one year depending on difference in usage conditions, usage duration, battery manufacturer and type. Also, if a size D manganese battery (1.5 V) is used, the battery will need to be replaced within a very short duration. (The service life of a size D manganese battery is approximately 1/3-1/5 that of a size D alkaline battery.)
 - Even in the case of unused batteries, if the recommended usage period has elapsed, self (natural) discharge of batteries takes place, leading to decreased battery capacity. Therefore, the battery replacement indicator may flash or light up after a short duration. In addition, the size D manganese batteries (1.5 V) provided as accessories for trial use may have a short service life depending on when they were shipped from the factory.
 - It may not be possible to use battery spacers that convert size C batteries or AA batteries into size D batteries, or rechargeable size D batteries due to poor contact with the $\ominus$ terminal of the battery case or due to insufficient voltage. Even if they can be used, they will need to be replaced within an extremely short duration.
- *The supplied size D manganese batteries (1.5 V) provided for trial use are for testing the functions and performance of the appliance upon purchase. Replace these batteries with new size D alkaline batteries (1.5 V).

Things you need to know

Information on the temperature sensor

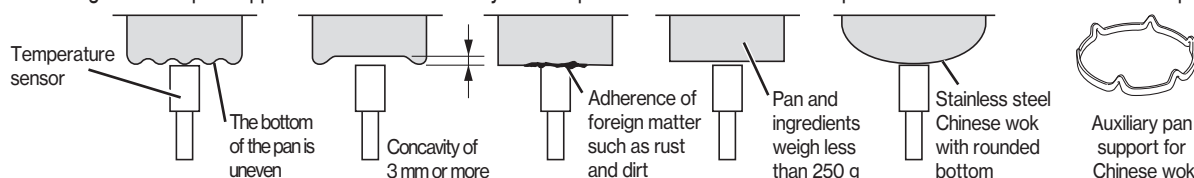
Read the following to ensure the proper functioning of the temperature sensor.

Warning



■ Do not use when the top surface of the temperature sensor is not in contact with the bottom of the pan.

- If the temperature sensor cannot detect the temperature of the bottom of the pan correctly, it may result in fire, the flame turning off while in use, or burn damage to the appliance.
- Using additional pan support for a Chinese wok may result in poor contact between the temperature sensor and the bottom of the pan.

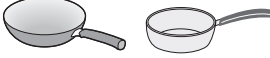


■ For cooking with oil, do not use cookware that do not conduct heat well, such as heat-resistant glass cookware or earthenware pots, or pans that are shallow and wide.

The temperature of the oil may rise quickly, and it may catch fire.



Cookware that can be used

Cookware type			● Cooking with oil (Quantity of oil 200 ml or more) ● Stir-frying	Other cooking
 Cookware	Material: Aluminum, copper, iron, or enamel		○	○
	Material: Stainless steel	Thick cookware: Thickness of 2.5 mm or more	○	○
		Thin cookware: Thickness less than 2.5 mm	×	○
 Chinese wok Frypan	Material: Aluminum, copper, or iron		○	○
	Material: Stainless steel (pans with flat bottoms)	Thick cookware: Thickness of 2.5 mm or more	○	○
		Thin cookware: Thickness less than 2.5 mm	×	○
Pan used without water			○	○
Multi-layered vessels				
Earthenware pot			×	○
Heat-resistant glass cookware				(flame may turn off)
Pressure cookers				
Kettle			—	○

○ : Can be used × : Cannot be used (temperature cannot be detected correctly.)

Note

When using a Chinese wok

- Always hold the handle when cooking.
- Before using, make sure that the bottom of the wok and the temperature sensor are in contact.
- A wok may not be stable depending on its type, and the temperature sensor may not function properly.

Safety features

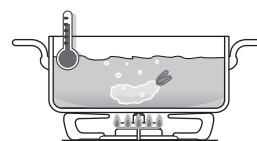
Prevents overheating of cooking oil

Cooking oil overheat prevention device

If the cooking oil overheats, the appliance automatically adjusts the flame level to prevent the oil from catching fire.

If this state continues for about 30 minutes, or the temperature continues to rise even with the low flame, the appliance automatically turns off the flame.

Hob



Adjusts the flame level

Automatically cuts off the gas as soon as the flame is turned off

Safety sensor

Automatically stops the gas supply if the flame is extinguished due to boiling over of food or a breeze.

Hob

Grill



Stops gas supply

Automatically turns off the flame after a specific duration if you forget

Hob flame turn off function

Automatically turns off the hob burner after 2 hours.

Hob

Turns off the flame

Grill flame turn off function

Automatically turns off the grill flame after approximately 20 minutes. However, if the temperature of the grill chamber is high, it will automatically turn off the grill flame after approximately 15 minutes.

Grill

Turns off the flame

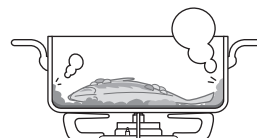
Automatically turns off the flame before the cookware is damaged when the food being cooked burns and sticks to the cookware

Burning flame off function

Automatically turns off the flame if cooked food burns and sticks to the bottom of the cookware, however the extent of burning will vary depending on the cookware material, type of food being cooked and flame level.

* The function may not work when cooking food by placing a kelp or bamboo peel at the bottom of the cookware.

Hob



Turns off the flame

Automatically turns off the grill chamber when it overheats

Grill overheat prevention sensor

Automatically turns off the grill flame when heated when empty or if the temperature of the grill chamber becomes abnormally high.

Grill

Turns off the flame

Alerts with a buzzer if you forget to return to the off position

Alert function if the knob of the hob and grill are not returned

Hob

Grill

If you do not return the knob when the flame is turned off automatically by the safety features, you will be alerted by a buzzer that will beep five times every minute. Since the buzzer consumes batteries, immediately press the knob and return to the flame off state. However, the buzzer will not sound when other burners are in use.

Automatically turns the flame to low when the bottom of the pan heats up to prevent abnormal overheating

Automatic temperature control for high temperatures function

Hob

Automatically turns the flame level to high or low to prevent abnormal overheating of the cookware when cooking at a relatively high temperature, such as stir-frying or roasting, or when an empty cookware is heated.

If this state continues for about 30 minutes or the temperature continues to rise even with a low flame, the appliance automatically turns off the flame.

When the flame becomes low for the first time, the buzzer will beep once as an alert.

Adjusts
the flame
level

Buzzer to let you know when the grill is in use

Grill alert buzzer

Grill

When the flame is turned on, the buzzer will beep after 5, 10, and 15 minutes to alert that the grill is in use.

(5 minutes: beeps once, 10 minutes: beeps twice, 15 minutes: beeps 3 times)



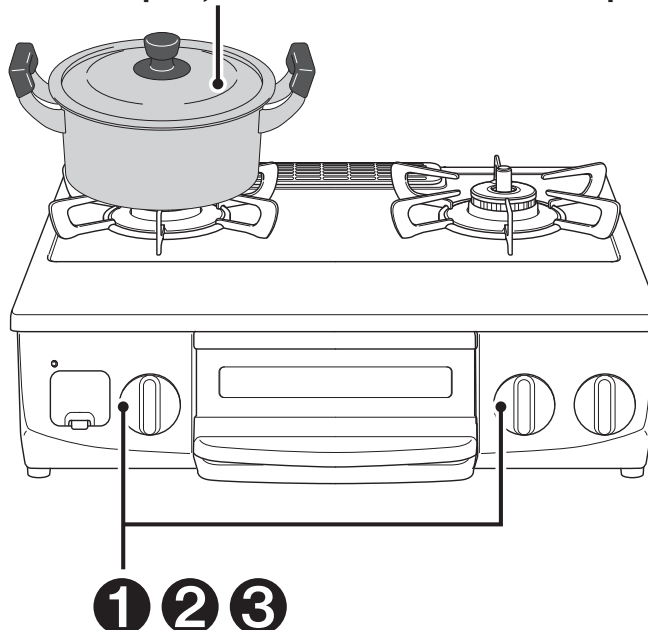
Basic operations (How to Use the Hob)

Preparations

Rotate the gas valve anti-clockwise and fully open the valve.

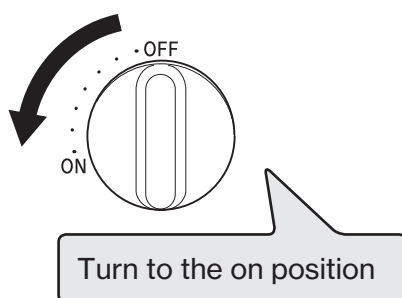


Place a pan, etc. at the center of the pan support



1 Turn on the flame

- While pushing the knob all the way in, turn it to the on position.

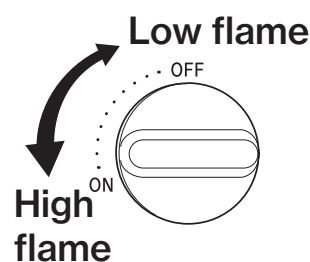


Note

- Always make sure that the flame is turned on even after you release your hand.
If you do not turn the knob all the way around, the flame may be turned off.

2 Adjusting the flame level

- Turn the knob slowly.



Note

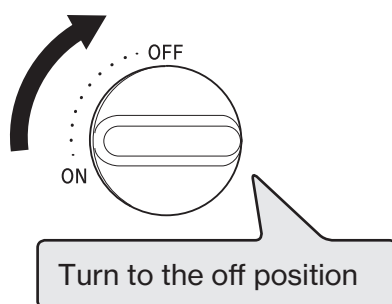
- Adjust the flame level depending on the diameter of the vessel such that the flame does not curl up the sides.

Information

- If you operate the knob quickly, the flame may be turned off, or the flame may become momentarily large.

③ Turning off the flame

- Rotate the knob clockwise.

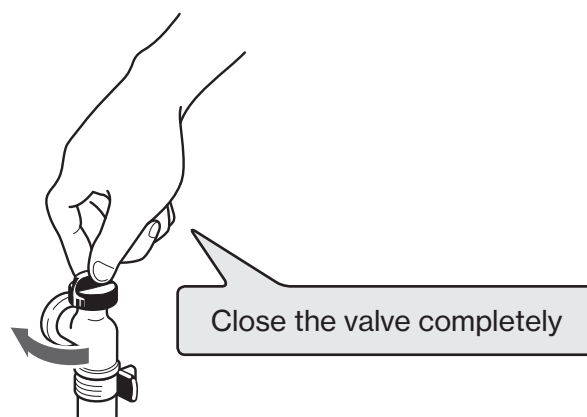


Note

- Always make sure that the flame is turned off.

④ Close the gas valve

- After cooking is complete, close the gas valve by rotating clockwise.



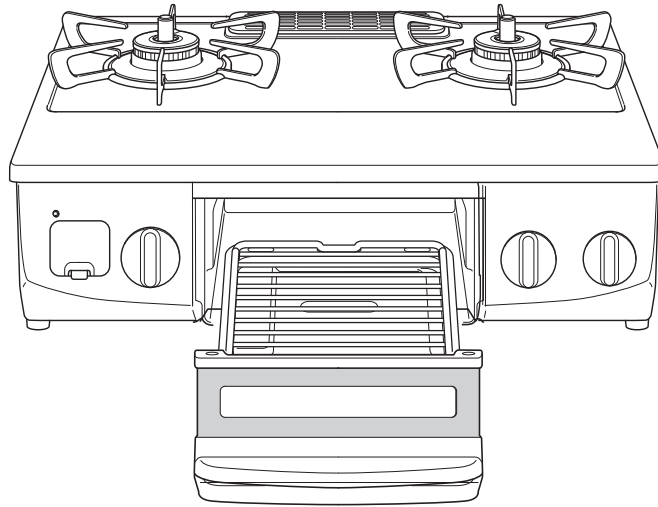
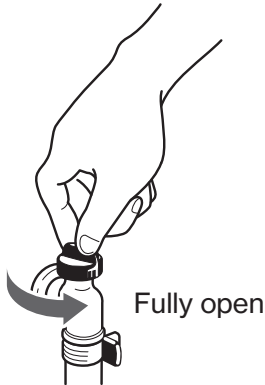
Note

- Touching the appliance after cooking may cause burns as it is hot. Always make sure that the appliance has cooled down.

Preparations

Check that there is no paper or packing material in the grill chamber and remove if present.

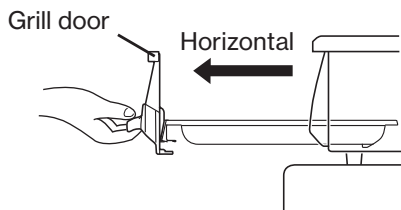
Rotate the gas valve anti-clockwise and fully open the valve.



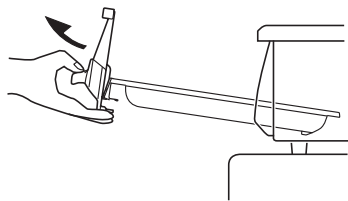
⚠ Check the grill chamber.

Removing the grill

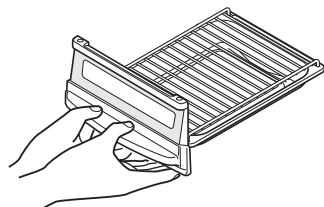
1 Pull the grill door out slowly and horizontally.



2 Lift the grill door slightly and remove it from the appliance, and then take out the door.



3 Hold the grill door firmly with both hands and carry the grill gently.



When using the grill for the first time

1 Remove the grill mesh.

2 Do not put water in the grill pan and heat (preheat) for approximately 5 minutes. The heat burns off the machining oil adhering to the parts. Turn the knob fully to heat up the grill. If you are concerned about the odor or smoke, wait 5 minutes for the grill chamber to cool and heat again.

Note

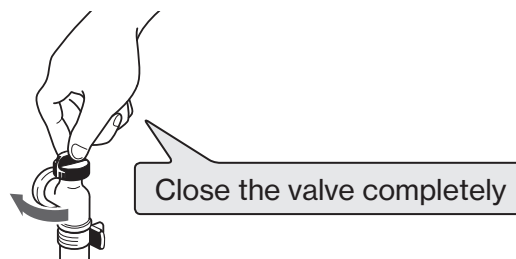
- When heating the empty grill, the grill overheating prevention sensor may be activated and turn off the flame automatically. In this case, turn the knob to the off position, wait 5 minutes for the grill chamber to cool, and start the grill again.

Information

- Smoke is emitted from the grill vent and other places. This is not abnormal.

3 Close the gas valve.

After use, close the gas valve by rotating clockwise.



For grilling food (fish, etc.) properly

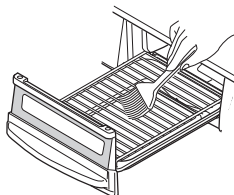
1 Prepare the food.

- Frozen fish should be thawed completely.
- Fish that has been refrigerated must be left at room temperature for some time.
- Rinse raw fish in cold water, and thoroughly remove the moisture.

2 Apply oil to the grill mesh.

Apply a thin layer of oil.

This extra step will prevent the food from sticking to the mesh.



3 Heat (preheat) for approximately 1-2 minutes.

Turn the knob fully to heat up the grill.

This prevents the food (fish, etc.) from sticking to the grill mesh and makes it easier to remove after grilling.

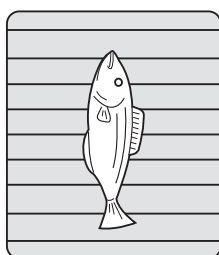
4 Place the fish (food)

Positioning of fish

Whole fish: Place the head at the back and the tail at the front to prevent the tail from burning.

One fish

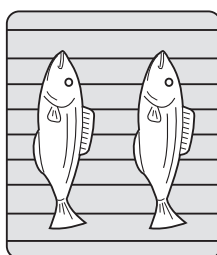
In the center



Front

Two fish

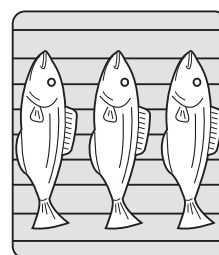
Evenly left and right



Front

Three fish

Arrange evenly with a space in between each fish

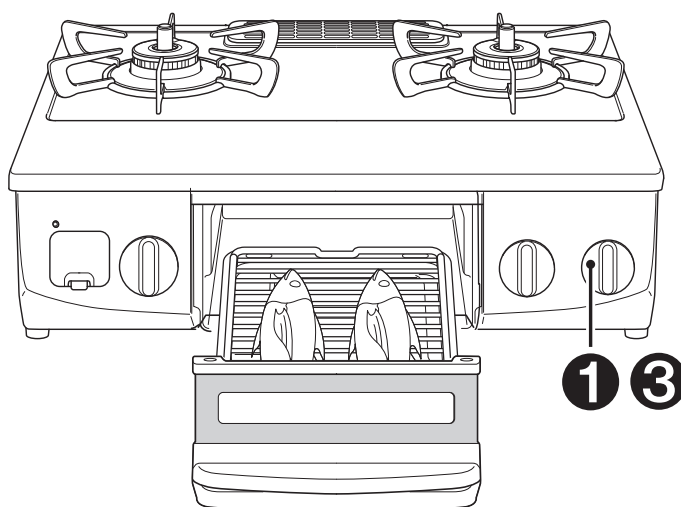


Front

Fillet: Placing the thinner parts of the fillet by the outer edge of the grill mesh will prevent them from burning.

Information

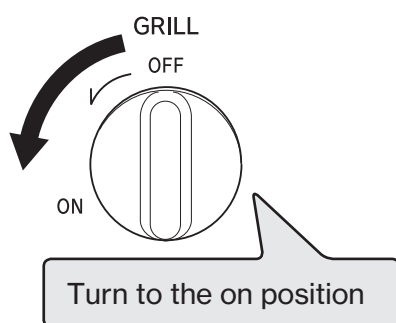
- The grill mesh and grill pan are consumable parts. With use and aging, food may easily stick to the grill mesh. When you need to purchase the replacement parts, please contact your local Rinnai shop.



⚠ Do not pour water into the grill pan.
Ensure that the grill door is fully closed.

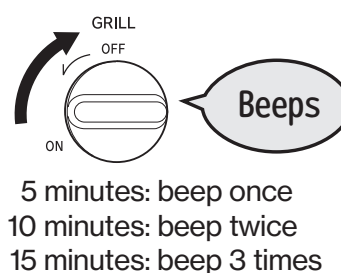
1 Turn on the grill

- While pushing the knob all the way in, turn it to the on position.



2 When the flame is turned on, the buzzer will beep after 5, 10, and 15 minutes.

- Alerts with the buzzer when the grill is in use.



Note

Ensure to turn the flame up to full.

- On a low flame, the flame opening may not all catch light or the flame may go out.
- Do not adjust the flame power but the baking time by checking the doneness of the food being cooked occasionally.
- Be sure to check that the flame is turned on, even when you take your hand away from the knob. If you do not turn the knob all the way around, the flame may be turned off.

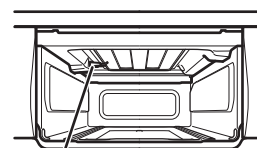
Note

- Do not leave the appliance unattended while cooking, and ensure that the food is not overcooked.

Depending on the food cooked, it may catch fire before the grill overheating prevention sensor or grill flame turn off function are activated.

Examples: Small fish, dried and smoked foods, fatty fish or chicken, etc.

- Fish, such as soy broiled, soy grilled, and seasoned fish, is easy to burn, so cook them monitoring the doneness.
- If the grill chamber becomes too hot, the grill overheating prevention sensor may be activated and turn off the flame automatically. For continuous use, turn the knob to return to the flame off position and wait for about 5 minutes for the chamber to cool.
- Remove the food immediately when baked. The food may be burned by residual heat.
- Do not cool the grill pan too quickly. Splashing water on the grill pan immediately after use may cause deformation. Let the grill pan to cool down before cleaning.
- When using aluminum foil for cooking, make sure that it does not touch the electrode (spark plug). If it sticks to the electrode, it may cause ignition failure.

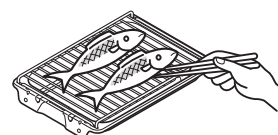


Electrode (spark plug)



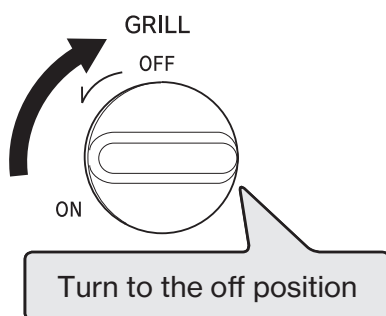
OnePoint

- Inserting chopsticks in parallel to the grill mesh makes it easier to remove food stuck to the grill mesh.



③ Turn off the flame.

- Turn the knob clockwise.



Note

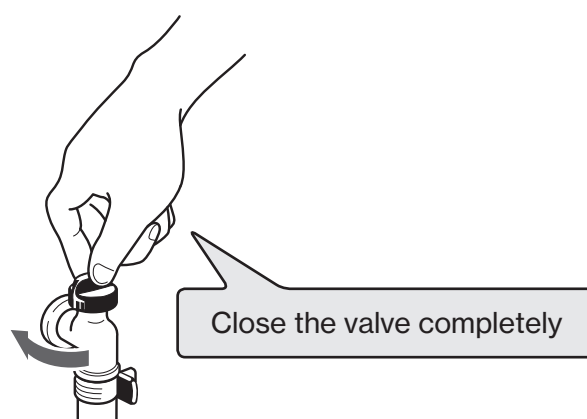
- Always make sure that the flame is turned off.

Information

- The grill flame is turned off automatically after about 20 minutes from when start using. But in case that the temperature of the grill chamber is high, the flame is turned off after about 15 minutes.

④ Close the gas valve

- After cooking is complete, close the gas valve by turning clockwise.



Note

- Touching the appliance after cooking may cause burns as it is hot. Always make sure that the appliance has cooled down.

Tools for daily inspection and care

Perform daily inspection

Are the components installed correctly?

- Check that the burner cap, pan support and grill vent cover are installed correctly before using the appliance.

Is there any clogging, build-up, or dirt?

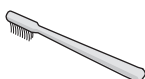
- Check that the burner cap flame opening, safety sensor (flame detector), and electrodes (spark plugs) are not clogged or dirty due to spills caused by boiling over.
- Has oil accumulated on the grill pan or is the grill chamber dirty with oil?
- Is the gas rubber pipe damaged? Replace the gas rubber pipe with a new product.

Tools and detergents for cleaning

Okay to use



Soft sponge scrubber



Toothbrush

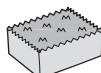


Soft cloth

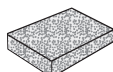


Neutral detergent (used for washing vegetables and dishes) for kitchen use

These may cause scratches and peeling of the parts.



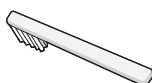
Backside of sponge scrubber (hard)



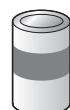
Nylon scrubber



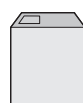
Scrubber



Hard brush



Cleanser



Polishing powder



Toothpaste



Melamine foam sponge*



Metal scrubber



Cream cleanser

These products should be used only for the top plate, pan support, grill vent cover when the stains cannot be removed. However, scratches may be formed on the surface.

* You can purchase melamine foam sponges from home centers, retailers and other stores.

Not okay to use

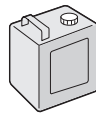
These products may cause peeling, deterioration, discoloration, rusting and cracking of the surfaces.



Acidic detergent
Alkaline detergent
Bleach



Weakly acidic detergent
Weak alkaline detergent



Thinner
Benzene
alcohol



Baking soda may be used for top plate and pan support, grill vent cover.

Using the following may cause malfunction.

- If the detergent enters the appliance, it may adhere to electronic parts and cause failures such as malfunction or corrosion. Always soak into a cloth and use.

These products should not be used directly



Spray detergents

These products may ignite and cause a fire.

These products should never be used



Flammable spray
Penetrant
lubricant

Note

- Try tools and detergents on a discrete area of the appliance or part before using them.
- When using a dishwasher for washing pan support, grill vent cover and burner cap, read the instruction manuals of the special detergent and dishwasher before use.

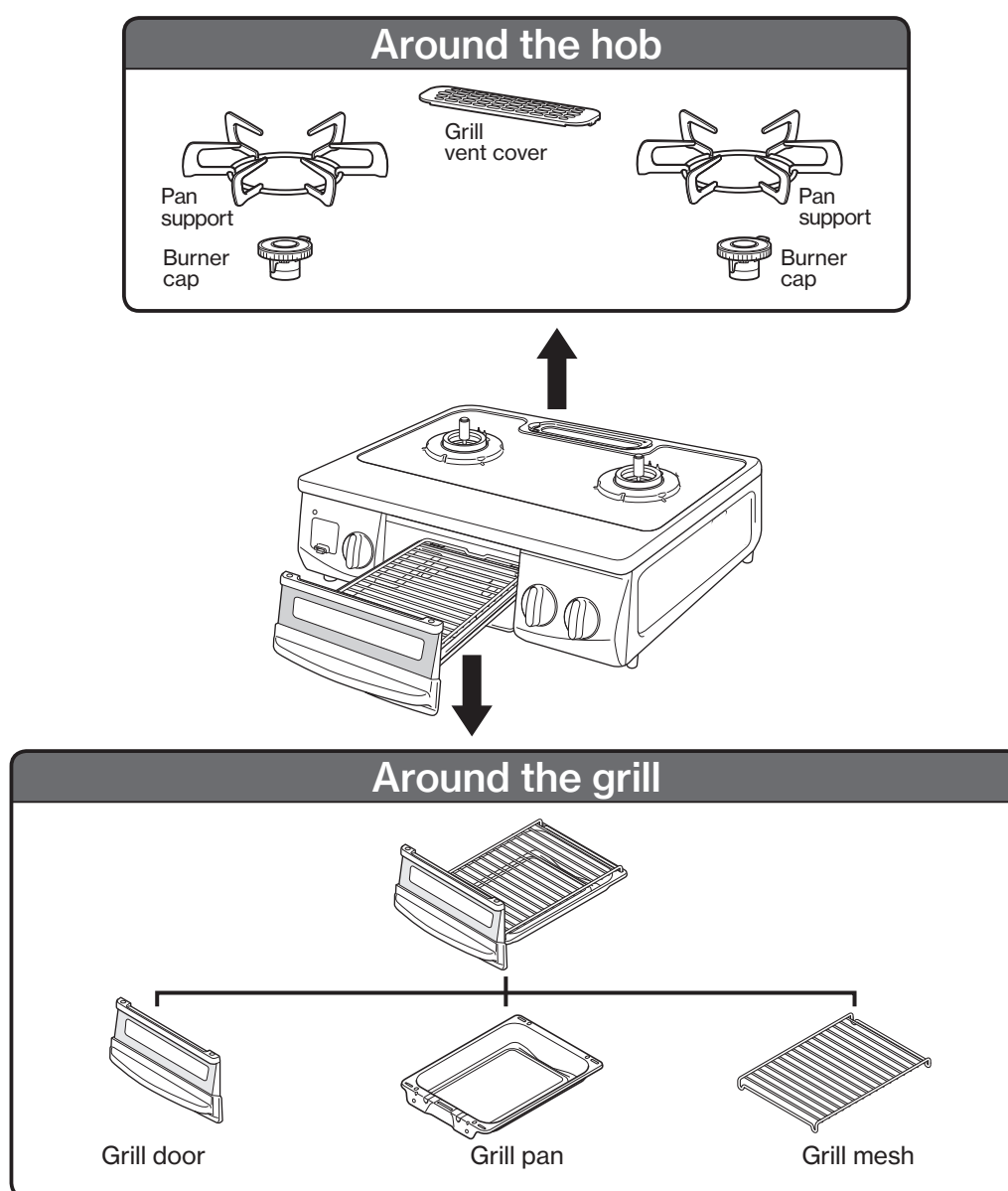
Care procedure

1. Check that the appliance is cool
2. Close the gas valve
3. Wear gloves and start cleaning

Parts that can be removed and cleaned

When cleaning, you can remove the parts shown within the rectangle boxes below and wash them.

* Parts other than these cannot be removed.



Care instructions (Hob)

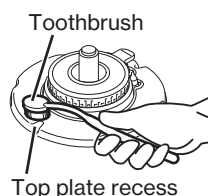
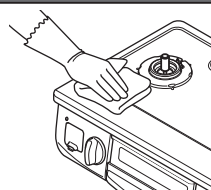
- Clean the hob each time it becomes dirty.
- Wear gloves before cleaning.
- Use diluted neutral kitchen use detergent, and always wipe with a wet cloth followed by a dry cloth after cleaning to avoid leaving moisture or detergent residue.

Note

- Do not use hard brushes or scrubbers. Do not use detergents other than neutral detergents. Such detergents may cause peeling, discoloration, stains, scratches and rust.

Top plate

- Clean by removing the pan support and grill vent cover and placing the appliance in a stable position.
 - Wipe the dirt off with a cloth soaked in detergent and wipe off any detergent and moisture with a dry cloth.
 - Clean the recesses of the top plate with a toothbrush.
- * Accumulation of dirt can cause the pan support to become unstable.



When dirt is stuck

1. Soak a piece of kitchen paper in detergent and water and moisten the dirty areas.
2. When the dirt becomes loose, wipe the dirt off with a soft cloth.

When the dirt still cannot be removed

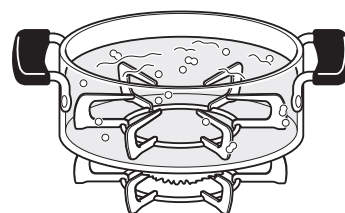
1. Soak a melamine foam sponge in water and scrub off the dirt. Fine scratches are formed on the enameled surface with this method. If the dirt persists, soak a metal scrubber in water and scrub off the dirt. If black spots appear on minor scratches, apply a cream cleanser to a soft sponge scrubber and scrub off the dirt.
2. When the dirt is removed, wipe with a dampened soft cloth and then with a dry cloth.

Pan support and grill vent cover

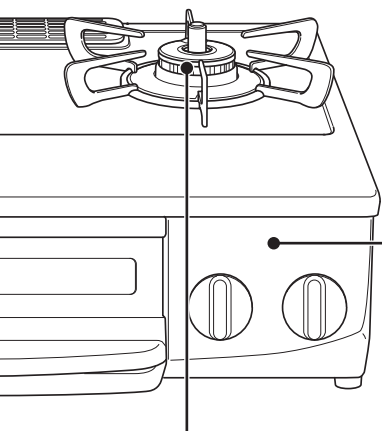
- Wipe the dirt off with a cloth soaked in detergent and wipe off any detergent and moisture with a dry cloth.
- When the parts are too dirty, soak and then wash thoroughly with a detergent.

When the dirt still cannot be removed

- Dirt is easier to remove using hot water.
1. Place the pan support and grill vent cover in a large cookware containing water and heat for about 30 minutes.
 2. Allow the parts to cool and wash the dirt that has come loose with water, and then wipe off the water.



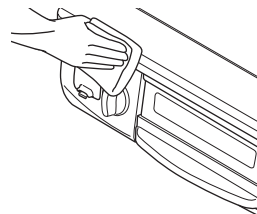
Before cleaning, allow the appliance to cool, turn off the gas valve, and wear gloves



Appliance surfaces and operation panel

- Wipe the dirt off with a cloth soaked in detergent and wipe off any detergent and moisture with a dry cloth.

* Do not allow the detergent to enter inside the appliance. It may adhere to electronic parts and cause failures such as malfunction or corrosion of the appliance.



Burner

- Wipe off the dirt with a soft cloth and then with a dry cloth.

Burner cap

- Wipe the dirt off with a cloth soaked in detergent and wipe off any detergent and moisture with a dry cloth.



*After washing with water, thoroughly wipe off the moisture before attaching the parts.

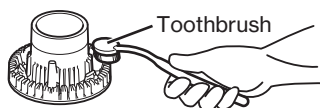
*These parts can also be washed with hot water in the same way as the pan support.

When the dirt still cannot be removed

1. Soak a melamine foam sponge in water and scrub off the dirt. However, scratches may be formed on the painted surfaces.
2. When the dirt is removed, wipe with a dampened soft cloth and then with a dry cloth.

If the flame opening is clogged

- Clean the dirt with a toothbrush.
 - *Clogging and dirt may cause improper combustion or ignition failure.
 - *When dirt is stuck to the surfaces, use a toothbrush to remove the dirt.



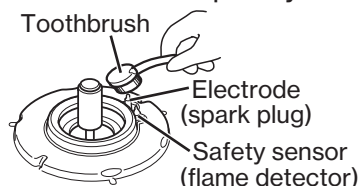
Burner head base

- Wipe off the dirt on the surfaces with a soft cloth.



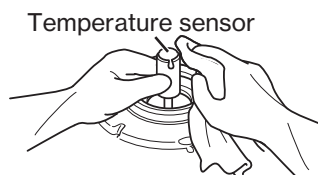
Safety sensor and electrode

- Clean it with a toothbrush, etc.
 - *Since the electrodes (spark plugs) tips are sharp, be careful not to injure yourself.
 - *Since any remaining dirt or moisture will cause ignition failure, wipe off the water completely.



Temperature sensor

- Hold the sensor with one hand and wipe the head and sides with a damp cloth that has been squeezed tightly.
 - *If you apply excessive force, the temperature sensor may tilt and not contact the bottom of the cookware. Do not forcibly rotate the temperature sensor. This may cause malfunction.



Care instructions (Grill)

- Clean the grill after each use.
 - Wear gloves while cleaning.
 - Use diluted neutral detergent for kitchen use, and always wipe with a wet cloth followed by a dry cloth after cleaning to avoid leaving moisture or detergent residue.
 - Keep the grill in a stable position while cleaning.
- If you apply strong force when the grill is not stable, the parts may deform.

Note

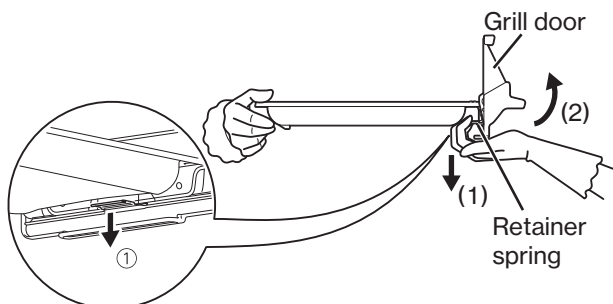
- Do not use hard brushes or scrubbers. Do not use detergents other than neutral detergents. Such items may cause peeling, discoloration, stains, scratches and rust.

Grill door and grill pan

- Wipe the dirt off with a cloth soaked in detergent, and wipe off any detergent and moisture with a dry cloth.
 - * Any remaining moisture may cause rusting, etc.
- When the parts are extremely dirty, soak and then wash thoroughly with a detergent.

Removing the parts

1. Remove the grill mesh.
2. Lower the retainer spring in direction (1).
3. Tilt the grill door in direction (2).

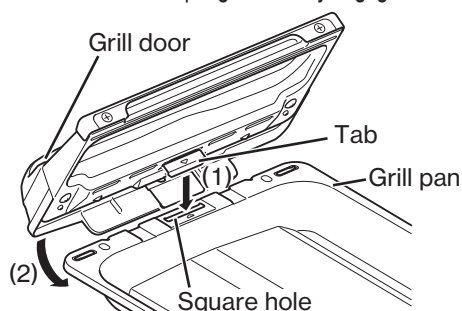


*Do not bend the retainer spring.

If the retainer spring is bent, the grill door will not close properly or come out easily.

Attaching the parts

1. Insert the tab of the grill door into the square hole of the grill door. (1)
2. Move the grill door in the direction of (2) until you hear a click sound.
3. Make sure that the retainer spring is securely engaged in the grill stand.

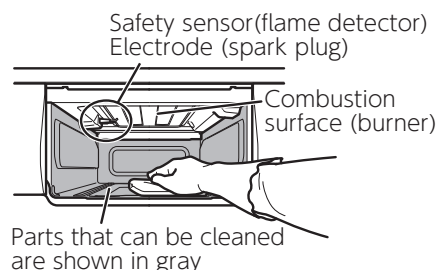


Grill mesh

- Wipe the dirt off with a cloth soaked in detergent, and wipe off any detergent and moisture with a dry cloth.
- When the parts are extremely dirty, soak and then wash thoroughly with a detergent.
 - * If dirt remains on the grill mesh, cooked foods will easily stick to the parts.
 - * Do not use dishwashers or dryers to care. Such equipment may cause discoloration and deterioration of the surfaces.

Grill chamber (side walls and base)

- Wipe the dirt off with a cloth soaked in detergent and wipe off any detergent and moisture with a dry cloth.
 - * Parts that can be cleaned are shown in gray. Do not touch the flame opening on the combustion sections (burners). It may cause clogging of the flame opening leading to poor combustion and abnormal noise.
 - * Do not touch the safety sensor (flame detector) and electrode (spark plug). If you touch these sensors, they may not function correctly.

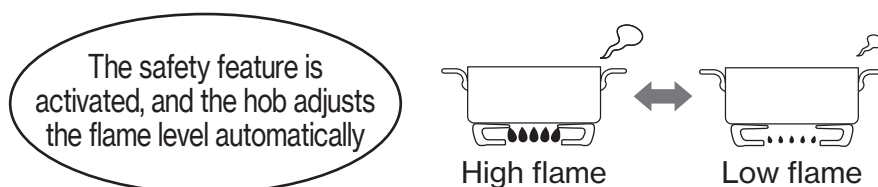


Frequently asked questions

List of most frequently asked questions

(1) The flame changes to low or turns off by itself

⇒ The temperature sensor is activated, and the flame level is adjusted automatically from high to low, preventing overheating.
This is not a malfunction.



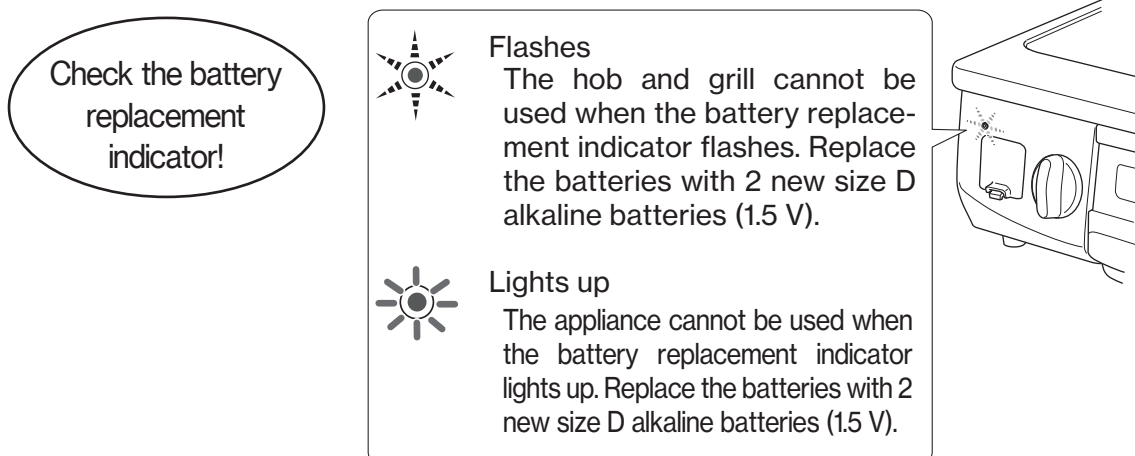
(2) The flame is not ignited even if the knob is pressed and the flame is turned off while the appliance is in use.

⇒ The battery is drained. If the battery is drained, the flame may not ignite, and the flame may turn off while the appliance is in use. Replace the batteries with 2 new size D alkaline batteries (1.5 V).

Even if the appliance stops working when the battery replacement indicator is not displayed, check the flame ignition by replacing the batteries.

Replace the batteries around once a year. (The batteries provided as accessories for trial use (size D manganese battery (1.5 V)) are for checking the operations of the appliance and will need to be replaced within a short period of time.)

* Even when the batteries are not used for a long time, the replacement period will be reduced due to self (natural) discharge.



(3) The flame does not ignite even though a clicking sound is heard when the ignition operation is performed.

⇒ The flame may not ignite when the electrode (spark plug), safety sensor (flame detector) and burner cap are wet or dirty.

Wipe off the moisture and dirt, and then perform the ignition operation.

Frequently asked questions

Question	Solution
Flame does not ignite	The flame will not ignite if the gas valve is closed. Fully open the gas valve.
	While pushing the knob all the way in, turn it to the on position. If you do not turn the knob all the way around, the flame may be turned off.
	If the flame opening of the burner cap is clogged with food that has boiled over, the flame may not ignite. Clean the burner cap.
	The flame may not ignite when the electrode (spark plug), safety sensor (flame detector) and burner cap are wet or dirty. Clean the parts.
	If the burner cap is not attached correctly, the flame may not ignite. Attach the cap correctly.
	When the appliance is used after a long time or used for the first time in the morning, it may take time to ignite the flame, or the flame may not ignite at all. If the flame does not ignite even after repeated ignition operation, replace the batteries with 2 new size D alkaline batteries (1.5 V).
	Check that the batteries have been inserted correctly. If the battery replacement indicator is flashing or lit up, replace the batteries with 2 new size D alkaline batteries (1.5 V).
The flame level changes or the flame is turned off during cooking	The safety features of the appliance are activated to maintain the temperature of the cookware or fry pan at approximately 250°C by automatically changing the flame level.
	The burning flame off function is occasionally activated and turns off the flame when an earthenware pot, heat-resistant glass cookware or pressure cooker is used.
	Opening and closing the grill door too quickly may cause the flame to be turned off. Operate slowly. The safety sensor automatically stops the gas supply if the flame is extinguished.
The flame level does not change	The flame turn off function activates and automatically turns off the flame after approximately 2 hours have passed.
	There are some positions where the flame changes only slightly or appears not to change even after adjusting the flame level. This is not abnormal.
Flame condition (burning and color) is not correct	If the flame opening of the burner is clogged with dirt or water droplets, combustion may not take place properly. Clean the burner cap.
	Check if the burner cap is tilted or lifted and attach the cap correctly.
	If ventilation is not provided, the flame burns differently and turns red. Always provide ventilation when the appliance is in use. The flame may turn red when it comes in contact with the pan support or burner cap. This is not abnormal.
	Flames may curl up or turn red when a breeze blows in, or if they are exposed to the breeze from a fan or air conditioner. Make sure the flame is not exposed to wind when in use.
	When using a humidifier, the flame may turn red due to the calcium content in the moisture. This is not abnormal.
	If the hob is used while the grill is in use, the flame may turn red due to the salt (sodium) present in the smoke from grilled foods. This is not abnormal.
	When the flame level is changed, the flame may momentarily turn yellow or enlarge in size. This is not abnormal.
	When the flame level is set between the medium and low flames, the tip of the flame may turn yellow. This is not abnormal.
	Even after the flame is turned off, a small flame may continue to burn in the flame opening of the hob burner. This is due to the small amount of gas remaining in the burner. This is not abnormal.
	The flames may flicker when multiple burners are used at the same time. This is not abnormal.

	Question	Solution
Hob	The bottom of the cookware was severely burned, and the flame went out	The extent of burning depends on the material of the cookware and food being cooked before the burning flame off function is activated. Burning occurs quickly with enamel-coated cookware or when cooking food with less moisture content, such as curry, stew, caramel, miso, etc. Cook with a low flame while stirring the food occasionally. Is the temperature sensor and bottom of the cookware dirty? Or, is the temperature sensor not in contact with the bottom of the cookware? In such cases, the temperature of the cookware cannot be detected correctly. When kelp or bamboo peel is placed at the bottom of the cookware, the burning may be severe.
	The grill mesh cannot be used	Use the grill for grilled eggplant and mochi. Pierce large-sized eggplant and bell pepper, which cannot be placed in the grill, with a fork or metal skewer and grill on the hob.
Grill	Flame does not ignite	The flame cannot ignite if the gas valve is closed. Fully open the gas valve. While pushing the knob all the way in, turn it to the on position. If you do not turn the knob all the way around, the flame may be turned off. If the grill chamber becomes too hot, the grill overheating prevention sensor may be activated, and the flame cannot be turned on. Turn the knob to return to the flame off state and wait for about 5 minutes for the grill chamber to cool before using the grill. When the appliance is used after a long time or it is used for the first time in the morning, it may take time to ignite the flame, or the flame may not ignite at all. If the flame does not ignite even after repeated ignition operation, replace the batteries with 2 new size D alkaline batteries (1.5 V). Check that the batteries have been inserted correctly. If the battery replacement indicator is flashing or lit up, replace the batteries with 2 new size D alkaline batteries (1.5 V).
	Flame level does not change	There are some positions where the flame changes only slightly or appears not to change even after adjusting the flame level. This is not abnormal.
	Food cannot be cooked properly	If frozen food (such as fish) is not completely thawed, the food may not be sufficiently browned or cooked to the middle. The grill overheating prevention sensor may also be activated. Arrange the food (such as fish) appropriately according to the number of pieces and size of each piece. Wash and wipe off the moisture before grilling fish preserved in miso or sake lees. Close the grill door securely. If the door is not closed, the food may not be sufficiently browned or cooked to the middle. Ensure to turn the flame up to full. On a low flame, the flame opening may not all catch light or may go out.
	The grill turns off while in use	If the grill chamber becomes too hot, the grill overheating prevention sensor may be activated and may automatically turn off the flame. Turn the knob to return to the flame off state and wait for about 5 minutes for the grill chamber to cool before using the grill. Ensure to turn the flame up to full. On a low flame, the flame opening may not all catch light or may go out. Opening and closing the grill door too quickly may cause the flame to be turned off. Operate slowly. The safety sensor automatically stops the gas supply if the flame is extinguished.
	Smoke or odor emanates from the grill vent or hob	When using the grill for the first time, smoke or odor may emanate from the grill vent or hob. This is due to a small quantity of machining oil left on the metal parts around the grill burner, which burns off when the empty grill is heated, and this is not a safety issue. When using the grill for the first time, smoke or odor may emanate from the grill vent or hob. This is due to a small quantity of machining oil left on the metal parts around the grill burner, which burns off when the empty grill is heated, and this is not a safety issue. Close the grill door securely. If the door is not closed, smoke and odor may be emitted from the gaps.

Frequently asked questions

	Question	Solution
Sound	A "pop" sound is heard after the hob is turned on	This sound is generated when the gas burns. This is not abnormal.
	A squeaking sound is heard during and after use	The squeaking sound is of metal expanding and contracting due to heating and cooling. A loud creaking sound may be heard depending on how you use the appliance, which is not abnormal.
	A hissing sound is heard when the hob is in use	A hissing sound is heard when the hob is in use. This is not abnormal.
	The buzzer beeps when the hob is in use	This is the automatic temperature control for high temperatures function. The buzzer sounds when the flame level automatically turns to low for the first time. This is not abnormal.
	A buzzing sound is heard when the grill is turned on	This is the sound generated when the gas is ignited in the burner. This sound may be generated if you turn on the grill when it is warm. This is not abnormal.
	A popping sound is heard when the grill is in use	This is the sound generated from the burners when the grill chamber is cooling down, and this is not abnormal. The sound will disappear when the grill becomes warm.
	The buzzer beeps when the grill is in use	This is the grill alert buzzer. When the flame is turned on, the buzzer will beep after 5, 10, and 15 minutes. This is not abnormal.
	Buzzer beeps for about 8 seconds	A part has malfunctioned. Close the gas valve.
Others	A beep sounds every minute	Alert function if the knob of the hob and grill are not returned. If you forget to turn off the knob of the hob, the buzzer will sound every minute. Immediately turn the knob to return to the flame off state.
	When the flame on one burner is ignited, a clicking sound is heard from other burners	The structure of the appliance is such that there will be clicking at other burners.
	The clicking sound continues even after releasing the knob	Clicking continues for a maximum of 10 seconds even after the knob has been released. This is not abnormal.
	Discoloration of pan support, burner cap and grill vent cover	The tips of the pan support that are exposed to the flame become white and rough. This is not abnormal. The pan support, etc., are consumable parts. Discoloration and peeling of paint may occur for the pan support and burner cap even with normal use. This does not cause any problems with their performance. Do not use acidic and alkaline detergents. Wash with a diluted solution of neutral detergents for kitchen use. When washed with hot water, dishwashers and dryers, etc., these parts may be subject to discoloration or loss of luster. This does not cause any problems for the performance.
	Parts are damaged	Consumable parts that the customer can replace should be replaced as soon as they are damaged.
	Top plate becomes hot	The top plate may become hot due to heat from the grill. Even if you are only using one hob, the top plate on the side of the hob not in use may also become hot due to the conduction of heat. Be careful not to touch the top plate while the hob and grill are in use or immediately after use.
	Top plate has expanded	This expansion is due to the thermal expansion of the top plate.
	Battery replacement indicator flashes	The time to replace the batteries is approaching. It will no longer be possible to use the appliance, replace the batteries with 2 new size D alkaline batteries (1.5 V).

Buzzer Functions

Buzzer Sound	Area of use	Details	Cause	Solution and Precautions for Reuse
Beeps 5 times	Hob	Activation of the cooking oil overheat prevention device Activation of the burning flame off function	Overheating of the cooking oil, burning, overheating due to forgetting to turn off the flame, heating the empty grill, etc.	- Check “The flame level changes or the flame is turned off during cooking” and “The bottom of the cookware was severely burned, and the flame went out” in Frequently Asked Questions. - Be careful of getting burned and turn the flame on again. - When the flame is turned off by the activation of the cooking oil overheat prevention device (when the temperature sensor remains at a high temperature), if you take your hand away from the knob, the flame may go off even when ignited again. Turn the knob to return to the flame off state, and wait for it to cool down before reigniting it.
		Activation of the temperature sensor overheat protection function	An abnormality has been detected, such as the activation of the overheat protection function	- Turn the knob to return to the flame off state. - Wait for the appliance to cool before igniting the flame again.
Beeps 3 times	Hob	Activation of the safety sensor	The flame has blown off, food has been spilled, the flame did not ignite, etc.	- Check “Flame does not ignite” in Frequently Asked Questions. - Wait for gas in the surrounding area to dissipate and ignite the flame again.
		Flame is not ignited during ignition		
	Grill	Activation of the safety sensor	The flame has blown off, the flame did not ignite, etc.	- Check “Flame does not ignite” in Frequently Asked Questions. - Turn the knob to return to the flame off state, wait for gas in the surrounding area to dissipate and ignite the flame again.
		Flame is not ignited during ignition		
		Activation of the grill overheat prevention sensor	Heating the empty grill, forgot to turn off the flame, continuous use of the appliance, small quantity of food, etc.	- When the flame is turned off by the activation of the grill overheat prevention sensor (when the temperature sensor remains at a high temperature), if you take your hand away from the knob, the flame may go off even when ignited again. - Turn the knob to return to the flame off state. - Wait for about 5 minutes for the grill chamber to cool before igniting the flame again.
	Hob Grill	Battery replacement alert (battery replacement indicator lights up)	Battery is completely drained.	Replace the batteries with 2 new size D alkaline batteries (1.5V).
	Hob	Activation of the hob flame turn off function	The flame was turned off automatically approximately 2 hours from the start of use.	- Turn the knob to return to the flame off state. - Ignite the flame again to continue using the appliance.
		Activation of the cooking oil overheat prevention device	The flame was turned off automatically after 30 minutes had elapsed since entering the automatic heat adjustment mode.	- Turn the knob to return to the flame off state. - Wait for the appliance to cool before igniting the flame again.
Beeps once (approximately 8 seconds)	Hob Grill	Activation of the grill flame turn off function	The flame was turned off automatically approximately 20 minutes from the start of use (when the temperature in the grill chamber is high, approximately 15 minutes).	- Turn the knob to return to the flame off state. - Wait for about 5 minutes for the grill chamber to cool before igniting the flame again to continue using the appliance.
		Failure of temperature sensor, grill overheat prevention sensor, or electronic components	A part has malfunctioned.	If the same phenomenon occurs during reuse, close the gas valve and discontinue use or please contact your local Rinnai shop.
Beeps 5 times (every minute)	Hob Grill	Activation of stove/grill knob reminder function	The knob has not been returned to the off position.	Turn the knob to return to the flame off state.

Specifications/Dimensions

Specifications

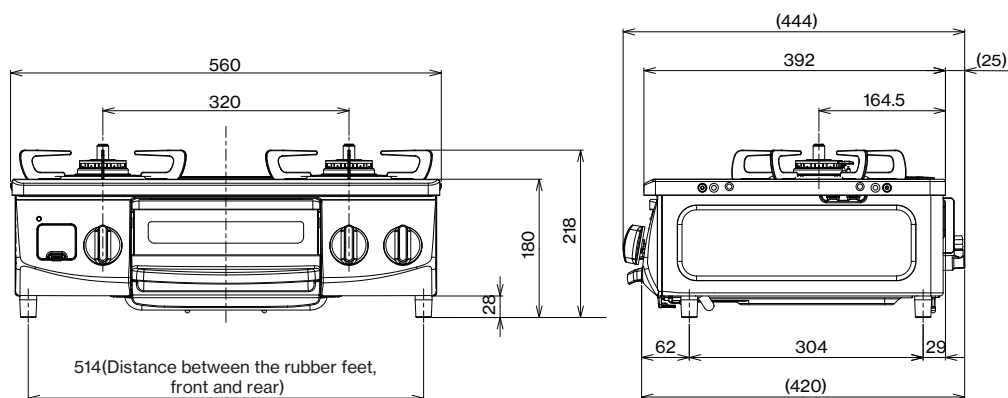
Type	Gas Cooktop with Grill
Model	RTC-5922SG-EGS
Weight	7.5 kg (including accessories)
External dimensions	Height 218 mm x Width 560 mm x Depth 444 mm
Power supply	DC 3.0 V (size D alkaline battery (1.5 V) x 2)
Safety features	•Cooking oil overheat prevention device •Safety sensor •Hob flame turn off function •Grill flame turn off function •Burning flame off function •Grill overheat prevention sensor •Alert function if the knob of the hob and grill are not returned •Automatic temperature control for high temperatures function •Grill alert buzzer
Ignition system	Continuous spark ignition type
Accessories	Size D manganese battery (1.5 V) x 2/Instruction manual

Gas type (Gas group)	Gas consumption			Gas connection
	Individual gas consumption		Gas consumption when all the flames are turned on	
	Hob	Grill		
For LP gas	2.97kW	1.33kW	6.80kW	Inner diameter 9.5mm gas rubber pipe

(Specifications are subject to change because of improvements without prior notice. Note the above before using the appliance.)

Dimensions

(Units: mm)



When disposing of the appliance

When Disposing of the Appliance

Note

- To replace the appliance, request a specialized dealer to dispose of the old appliance.
If you want to dispose of the old appliance by yourself, remove the batteries and before disposing of it appropriately.



(For factory use)

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