

Rinnai

Operation / Installation Manual

GAS RICE COOKER

Model: RER-55AS

Natural Gas & ULPG



- Read these instructions before Operation or Installation.
- Installer must leave this manual with Consumer after installation.
- Consumer to retain this manual for future reference.



Manufactured for G & K DISTRIBUTORS PTY LTD by **Rinnai**

INSTALLATIONS MUST COMPLY WITH:

- Manufacturers installation Instruction
- Current AS 5601 'Gas Installations'
- Local Regulations and Municipal Building Codes
- Installation, commissioning and servicing must be performed by an authorised person.



The Australian
Gas Association
AGA 7508
All Rinnai gas products
are A.G.A. certified.



N10378



Quality
Endorsed
Company

ISO 9001 Lic 4983
SAI Global

Head Office Certified

Distributed and serviced in Australia under a Quality
System certified as complying with ISO 9001 by
SAI Global

TABLE OF CONTENTS

| | |
|----------------------------------|----|
| WARNINGS | 1 |
| CARTON CONTENTS | 2 |
| OPERATION | 3 |
| TO LIGHT | 3 |
| TO SHUT OFF | 3 |
| COOKING INSTRUCTIONS | 4 |
| STEPS | 4 |
| CORRECT SET UP FOR COOKING | 5 |
| CLEANING | 5 |
| TROUBLE SHOOTING | 6 |
| SPECIFICATIONS | 7 |
| INSPECTION & SERVICE | 7 |
| INSTALLERS INSTRUCTIONS | 8 |
| CLEARANCES | 8 |
| COMMISSIONING INSTRUCTIONS | 9 |
| DIAGRAMS & PARTS LISTS | 10 |
| WARRANTY& CONTACTS | 14 |

WARNINGS



INSTALLATIONS MUST COMPLY WITH:

- Manufacturers installation Instruction
- Current AS 5601 'Gas Installations'
- Local Regulations and Municipal Building Codes
- Installation, commissioning and servicing must be performed by an authorised person.

- **NO USER SERVICABLE PARTS INSIDE.**
- **NOT SUITABLE FOR USE ON UN-STABILISED WATER VESSELS OR BOATS.**
- **DO NOT** leave unit unattended whilst in operation.
- **DO NOT** operate this unit before you have read and understood these instructions.
- **DO NOT** spray aerosols in the vicinity of this appliance whilst it is in operation.
- **DO NOT** operate with any other cooking pot other than the one supplied.
- **DO NOT** operate with any other gas or at any other gas pressure than what is marked on the data plate on the unit.
- **DO NOT** operate if any part of the appliance or gas control system is damaged or if you suspect it is damaged.
- **DO NOT** operate if main burner ports are blocked or not visible.
- **DO NOT** operate without heat shroud.
- **DO** inspect the rice cooker for damage or blocked burner ports daily before use.
- **DO** have a qualified service person inspect your appliance periodically.
- **DO** clean the appliance daily.
- **DO** operate in a well ventilated area.

FOR YOUR SAFETY – GENERAL

IF YOU SMELL GAS:

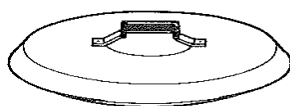
1. Shut off gas to the appliance, if possible.
2. Extinguish any open flame.
3. Remove rice pot.
4. If odour continues, immediately call your gas supplier.

STORAGE:

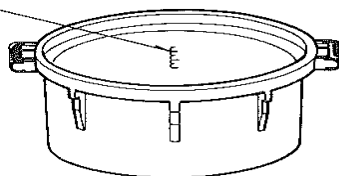
1. **DO NOT** store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. **DO NOT** store gas cylinders that are not connected for use in the vicinity of this appliance.

CARTON CONTENTS

LID

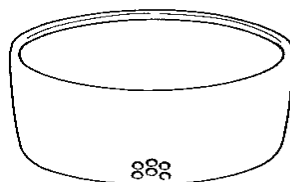


Water Level Guide

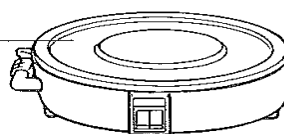


RICE POT

HEAT SHROUD



DRIP PAN



BASE

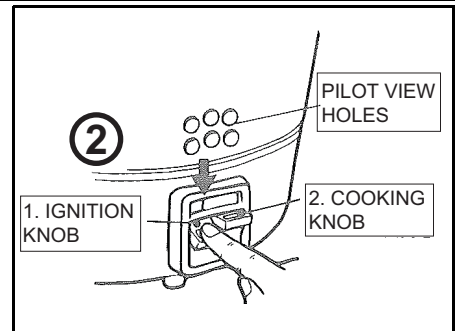


PILOT VIEW HOLES MUST
ALIGN WITH CONTROL KNOBS.

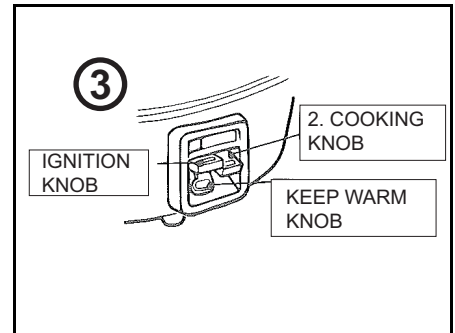
OPERATION

TO LIGHT

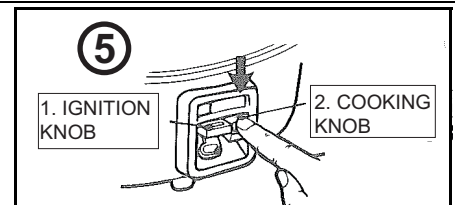
1. Be sure the manual valve is open and heat shroud and pot are in correct position with the six pilot view holes directly above controls. See page 5.
2. Push **1. IGNITION** knob down until it clicks and hold down for approximately 10 seconds.



3. Release **1. IGNITION** knob, check that the pilot is lit by looking through the six pilot view holes. **1. IGNITION** knob will return and **KEEP WARM** knob will stay pushed down.
4. If the PILOT has failed to ignite, repeat steps 1-3. If the pilot does not ignite after 5 attempts refer to the Trouble Shooting guide on page 6.
5. For best results soak rice in water for approximately 30 minutes before cooking. Ensure to rinse and drain rice before refilling for cooking.



6. To ignite main burner push **2. COOKING** knob down. Check main burner ignition by viewing through the 6 view holes.

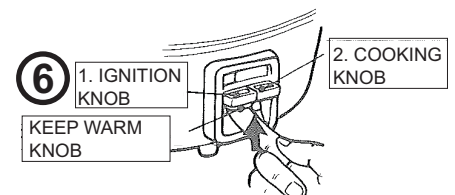


NOTE

- If the Heat Shroud is not correctly installed the main burner will fail to ignite even though the pilot is burning.
- DO NOT lift the **KEEP WARM** knob while cooking - the rice cooker may shut off.
- DO NOT push **2. COOKING** knob first, the lever will not stay down unless the pilot is lit.
- After cooking the **2. COOKING** knob will automatically spring up shutting off the main burner. The pilot light will still remain on.

TO SHUT OFF

7. Before removing pot after cooking turn the rice cooker OFF by lifting the **KEEP WARM** knob.
8. Turn the gas supply valve to the rice cooker OFF if the rice cooker is not to be used for extended period or is undergoing maintenance.



WARNING

- When igniting make sure not to put face near the viewing holes. If the gas should flash personal injury may result.
- If it is hard too see the pilot flame, relocate the position of the shroud so view holes are directly over the controls (see page 5).

OPERATION

COOKING INSTRUCTIONS



- Do not attempt to cook more than 10 litres of dry rice by measure. If this amount is exceeded the cooking rice may overflow the rice pot which may create a dangerous situation and possibly block ports on the main burner.

The cooking method, cooking times and quantities of water and rice herein are intended as a guide only and may require adjustment to suit individual preferences and different rice varieties.

| Litre of Dry Rice | Water Level Guide (RHS) | Water Level Guide (L) 10 8 6 4 SCALE 5 4 3 2.5 |
|-------------------|-------------------------|--|
| 10.0 = | 5.5 | |
| 9.0 = | 5 | |
| 7.2 = | 4 | |
| 5.4 = | 3 | |
| 4.5 = | 2.5 | |

STEPS

1. Measure desired quantity of uncooked dry rice using metric 'litre' scale in your measuring cup. (Measuring cup not supplied with rice cooker). See above chart for water and rice ratio.
2. Wash / rinse the rice to suit individual preference.

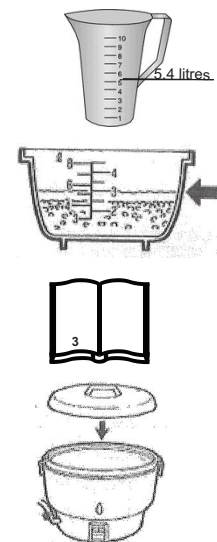


The more you wash your rice before cooking the more loose it will be after cooking.

3. Place measured washed rice into the cooking pot.
4. Add water to correct level on the scale inside the pot. See example below, ensure all rice is covered by water.
5. Turn on rice cooker as described in operating instruction on page 3.
6. The burner will shut off automatically when cooking is complete, however, the keep warm pilot light will continue to burn until it is switched off manually, (you can switch it off either with the keep warm knob or the manual ball valve on the side off the unit).
7. Allow rice to sit for approximately 10-15 minutes with lid on, leave on **KEEP WARM** setting to complete cooking.
8. Shut off pilot by lifting the **KEEP WARM** knob up.

EXAMPLE:

- 1) To cook 5.4 litres of dry rice, measure out 5.4 litres of dry rice using your measuring cup, (measuring cup not supplied). Wash and rinse rice to remove starch.
- 2) Fill the pot with water up to the number 3 mark on the right hand scale.
- 3) For best results soak rice in water for approximately 30 minutes before cooking. Ensure to rinse and drain rice before refilling with water for cooking.
- 4) Turn on rice cooker in accordance with operating instructions on page 3.
- 5) Lid may now be placed on pot. Use caution as some rice types contain excessive amounts of starch which may cause the pot to boil over. If this occurs remove the lid.



- Never leave appliance unattended while in use.



- 1 litre of dry rice could expand to approximately 3 litres of cooked rice.
- 1 litre of cooked rice is equivalent to 4 cups (AU) of cooked rice.

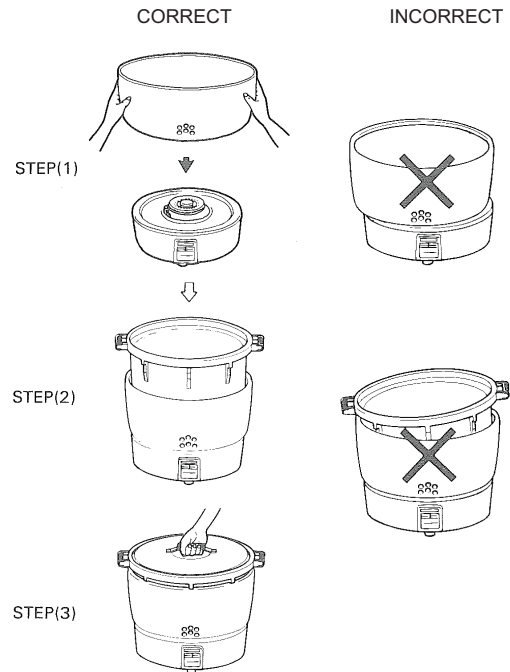
OPERATION

CORRECT SET UP FOR COOKING

1. Align pilot holes in Heat Shroud directly over on/off knobs. Be sure that the shroud is sitting squarely in drip pan.
2. Install the pot in the shroud.
3. Fit Lid.
4. After unit is lit carry out a visual burner check by peering through viewing holes. The flames should be blue with no excessive yellow tipping.



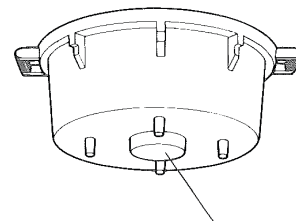
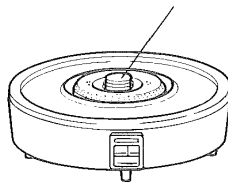
- Misalignment as shown at right may cause early shut off or prevent safe operation of the rice cooker. Personal injury may result.
- Do not look into viewing holes while lighting main burner. If gas should flash, injury may result.



CLEANING

1. When unit is off and has cooled down clean the heat sensor in the centre of the main burner and the heat sensor spigot in the centre of the pot daily. Wipe with warm soapy water to remove any foreign matter.

heat sensor - main burner



heat sensor - pot spigot

2. Inspect the main burner and clean if required.
DO NOT use wooden tooth picks to clean burner ports as these may break off inside the port blocking it. If unsure call a qualified service person to clean burner.
3. Wipe the rest of appliance using a soft cloth moistened with warm soapy water, dry thoroughly before next use.
4. **DO NOT** use abrasive type paste or abrasive scourers on enamelled, stainless steel or powder coated surfaces, marking or damage may result.
5. **DO NOT** put any of the components into an automatic dishwasher.

TROUBLE SHOOTING

| Fault | Cause | Remedy |
|--|--|---|
| Pilot will not light | Gas supply not turned on | Check if main gas is on by lighting another gas appliance. |
| | Lighting procedure not followed correctly | Follow correct lighting procedure. See page 3. |
| | Damaged gas supply line | Contact authorised service representative. See page 14 for contact details. |
| | Faulty piezo ignition module | |
| | Valve or thermocouple assembly is damaged | |
| Main burner will not light - pilot is lit | Heat shroud and pot not correctly in place. | Check for correct alignment. See page 4. |
| | Lighting procedure not followed correctly | Follow correct lighting procedure. See page 3. |
| | Valve or thermocouple assembly is damaged | Contact authorised service representative. See page 14 for contact details. |
| Main burner shuts off before rice is completely cooked | Too little water for rice volume | Cook with correct amount of water. See page 4. |
| | Contamination on thermal sensing surfaces | Clean thermal sensing surfaces. See page 5. |
| | Rice pot, drip pan or heat shroud not positioned correctly | Correctly position components. See page 5. |
| | Thermostat is malfunctioning or dirty | Contact authorised service representative. See page 14 for contact details. |
| Pilot and main burner shut off while cooking | Spillage on pilot unit | Clean pilot unit with soft brush and warm soapy water, dry thoroughly. |
| | Pilot injector is clogged | Contact authorised service representative. See page 14 for contact details. |
| | Gas supply pressure too low | Check gas line for proper size (refer to AS 5601). Check that ball valves are fully open. Check for supply fault with your local gas supplier. |
| | Thermocouple is covered with spillage or damaged | Contact authorised service representative. See page 14 for contact details. |
| Main burner does not shut off automatically | Thermostat is malfunctioning or dirty | Contact authorised service representative. See page 14 for contact details. |
| | Rice pot, drip pan or heat shroud not positioned correctly | Correctly position components. See page 5. |
| | Valve or thermocouple assembly is damaged | Contact authorised service representative. See page 14 for contact details. |
| Short flame on main burner | Gas supply pressure is too low | Check that gas supply valves are fully open. |
| | Blockage of main orifice | Contact authorised service representative. See page 14 for contact details. |
| Yellow flame on main burner. Soot on base of pot | Incorrect gas type | |
| | Blockage of primary air intake | |
| | Damaged main control valve | |
| Flame on main burner lifting | Burner ports blocked | Carefully remove blockage. DO NOT use wooden tooth picks, they may break off and further block ports. Carefully clean with metallic probe or soft brush. |
| | Incorrect gas pressure | Contact authorised service representative. See page 14 for contact details. |
| Boiling over | Too much water/rice | Cook with correct ratios of water and rice, see page 4. |
| | Excessive starch content in rice | Wash rice before cooking or cook without lid. |
| Rice Pot discolours * Note: minor discolouration is not harmful to your health | Rice pot has sat for long period with rice or water left in it | Clean rice pot regularly immediately after cooking. |
| | Rice pot used for cooking foods other than rice | |
| White Aluminium Oxide * formed in and on pot | Rice pot washed in dishwasher |  DO NOT wash pot or any other components in an automatic dishwasher - ALLOXIDE MUST BE REMOVED BEFORE USE |
| | Food additives that react with aluminium | |
| Humming noise heard when main burner is on | Gas pressure set to high | Contact authorised service representative. See page 14 for contact details. |
| | Incorrect gas type used for unit | |

* Aluminium Oxide is the powdery white residue that is created when some food additives react with the aluminium metal of the cooking pot. The aluminium oxide will affect the flavour and colour of the food.

Long term ingestion may be hazardous to your health.

DO NOT cook anything other than pure rice and pure water in the rice cooker.

For Spare parts availability and Servicing. See page 14 for contact details.

SPECIFICATIONS

| | RER - 55AS(NG) (Natural Gas) | RER - 55AS(ULPG) (Universal LPG) |
|-------------------------------------|---|-------------------------------------|
| Gas Input Main burner | 35 MJ/hr | 35 MJ/hr |
| Main burner Injector Ø | 2.80 mm | 1.67 mm |
| Gas Input - Pilot | 0.3 MJ/hr | 0.4 MJ/hr |
| Pilot Injector Ø | 0.25 mm | 0.21 mm |
| Dimensions | Height: 455 mm Width: 610 mm Depth: 476 mm | |
| Regulator | Internal | |
| Gas Control Valve | Rinnai Japan - # DRR37-213-10 (ULPG) Rinnai Japan - # DRR37-213-9 (NG) | |
| Gas Control Knobs | ABS moulded plastic | |
| Flame Failure Device (FFD) | Thermo-electric FFD | |
| Thermal Control - Burner protection | Mechanical Thermal cut out | |
| Inlet pressure | 1.13 kPa | 2.75 kPa |
| Burner pressure | 0.85 kPa | 2.65 kPa |
| Clearances to Combustibles | Sides and Rear: minimum 150 mm Top: minimum 600 mm | |
| Gas Connection | 1/2" BSP Female | |
| Weight - (Net) | 16 kg | |
| Base Material | Powder Coated Steel | |
| Heat Shroud | Vitreous Enamel Coated Steel | |
| Pot Material | Cast Aluminium | |
| Lid Material | Stainless Steel | |
| Cooked Rice Capacity | 10 litres | |

Rinnai Australia Pty Ltd. Reserves the right to make modification and change specifications without notice.

INSPECTION AND SERVICE

Rinnai recommend that this appliance be inspected and serviced by an authorised person annually.

INSTALLERS INSTRUCTIONS



- This appliance must be installed and commissioned by an authorised person only.

1. Carefully unpack unit and confirm that you have the carton contents as listed on See "CARTON CONTENTS" on page 2.
2. Remove all packing material. Check for damage if any components appear damage do not install and contact supplier.
3. Choose a well ventilated area.
4. Locate the unit on a bench top that is free and clear of combustible materials and other flammable vapours and liquids.
5. Observe clearances as shown in clearances diagram below.
DO NOT obstruct flow of combustion and ventilation air.
6. Connect the gas regulator and isolation valve. **Note: Gas supply to be correctly sized. Refer to commissioning chapter follow requirements of AS 5601.**
7. Check for gas leaks.

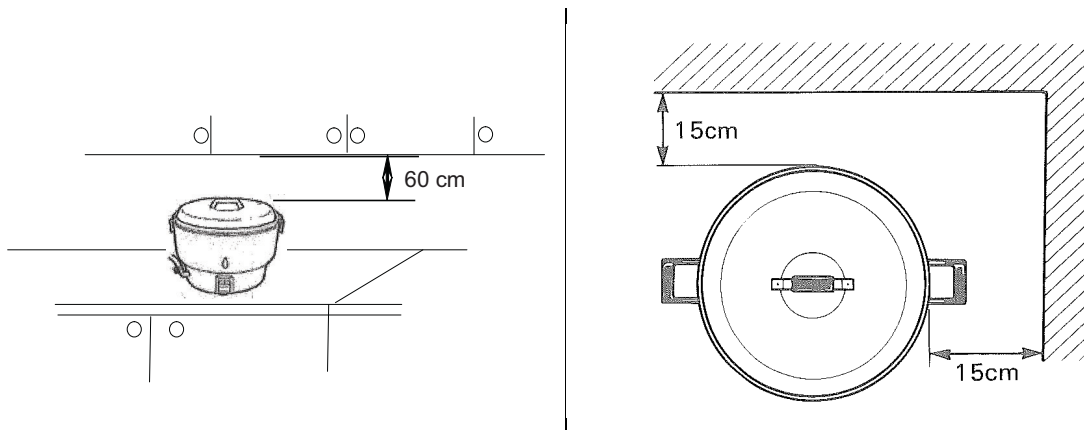


- To test unit operation of safety FFD, (Flame Failure safety Device).

8. Remove Pot, Heat shroud and Drip tray.
 - Open gas supply valve isolator valve.
 - Push ignition knob down until it clicks and push down for approximately 3-4 seconds.
 - Release Ignition - pilot should remain lit. If it does not remain alight repeat the step above.
 - The **KEEP WARM** knob will remain down.
 - Pull the **KEEP WARM** knob up and listen for a faint metallic click sound.
 - This Click sound is the FFD safety valve dropping out and signifies proper operation of the safety valve.

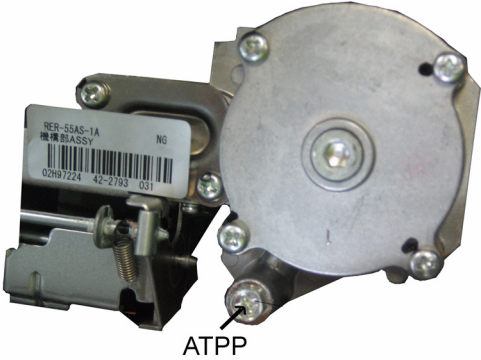
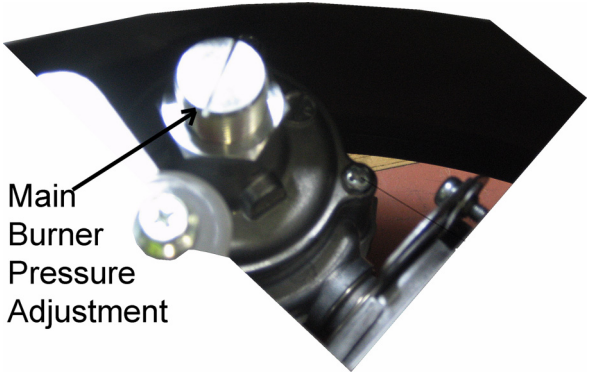
CLEARANCES

- Sides and rear from combustible materials - minimum 15 cm
- To overhead
- cupboard or extraction fan - minimum 60 cm

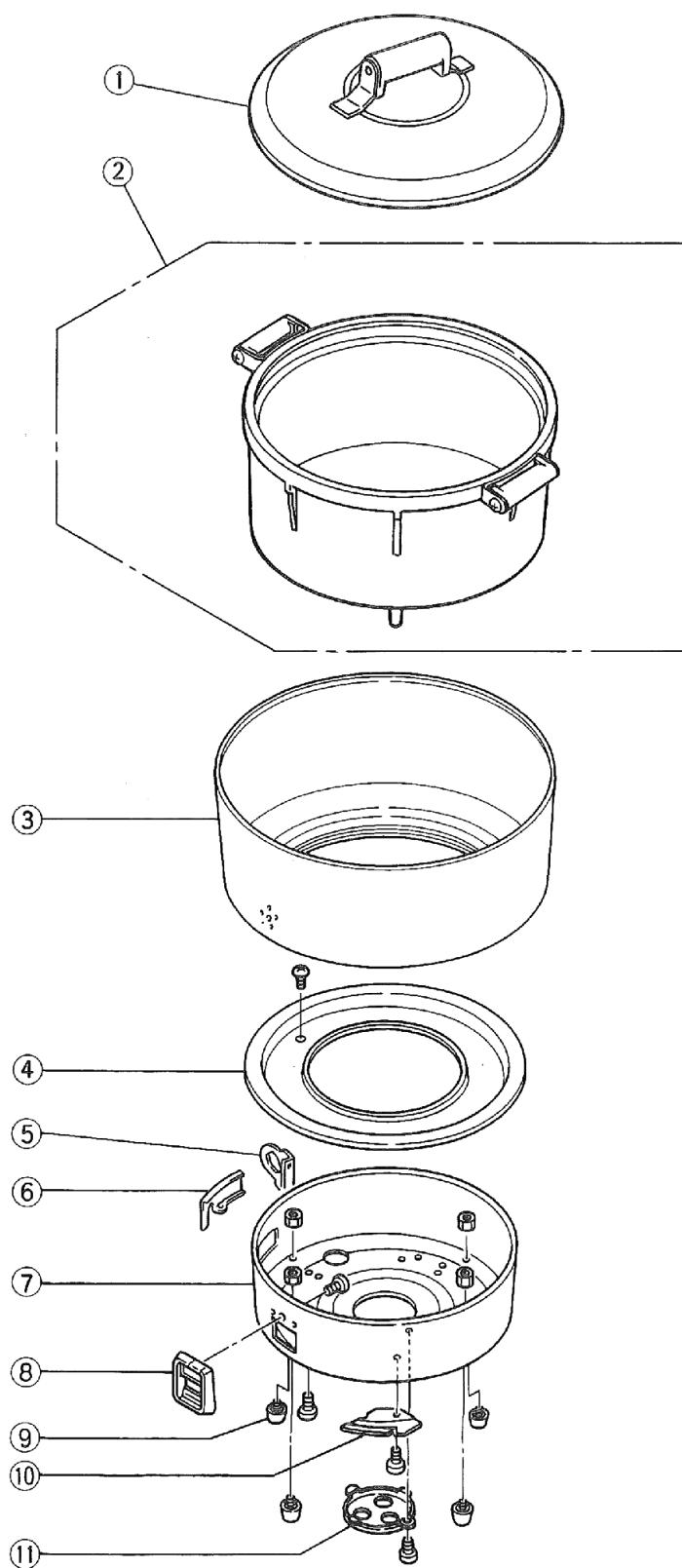


COMMISSIONING INSTRUCTIONS

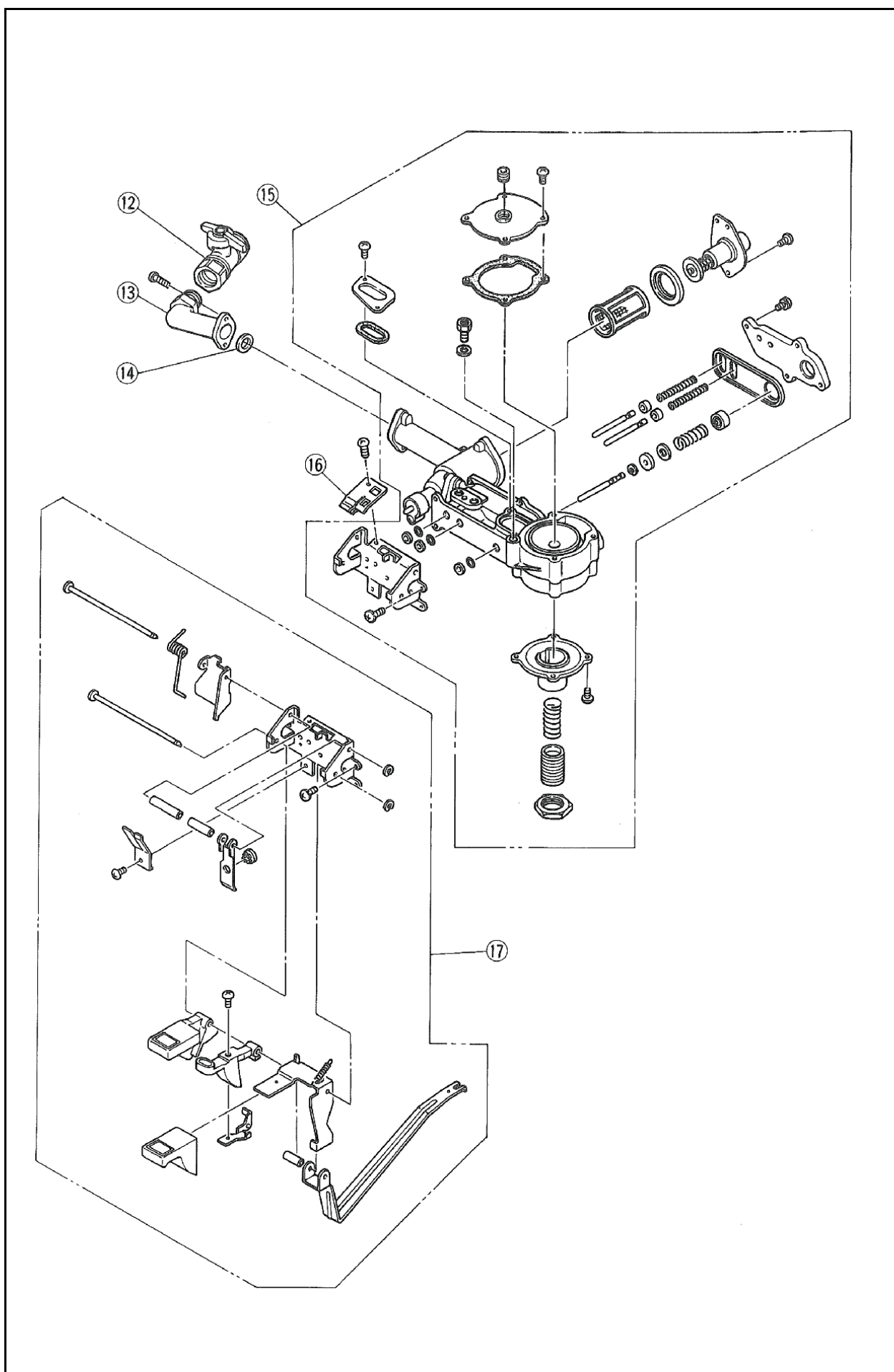
1. Install appliance as per installation instructions on previous page.
 2. Open gas valves to appliance.
 3. Check for gas leaks.
 4. Proceed to light as per lighting instructions on page 3.
 5. Set ATPP as per settings listed on "SPECIFICATIONS" on page 7.
 6. Explain the operation of the appliance to the end user.
 7. Explain the content of this manual to the end user ensuring the 'WARNINGS', 'OPERATION' and 'TROUBLE SHOOTING' sections are understood.
 8. If the gas supply to this appliance is from a gas cylinder, explain to the end user the installation and positioning requirements of AS 5601 Appendix J - "LP Gas Cylinders".
 9. Hand this manual to the end user and remind the end user to complete the details on page 14 of this manual and to keep this manual in a safe place for future reference.
- **Installer to explain operation to the customer remind them to operate Rice Cooker in accordance with these instructions and that these instructions be kept in a secure place for future reference.**

| <i>ATPP (Appliance Test Point Pressure)</i> | <i>Main Burner Pressure Adjustment</i> |
|--|---|
|  |  |
| Remove spill tray to access from top of unit | To access remove cover on base of unit |

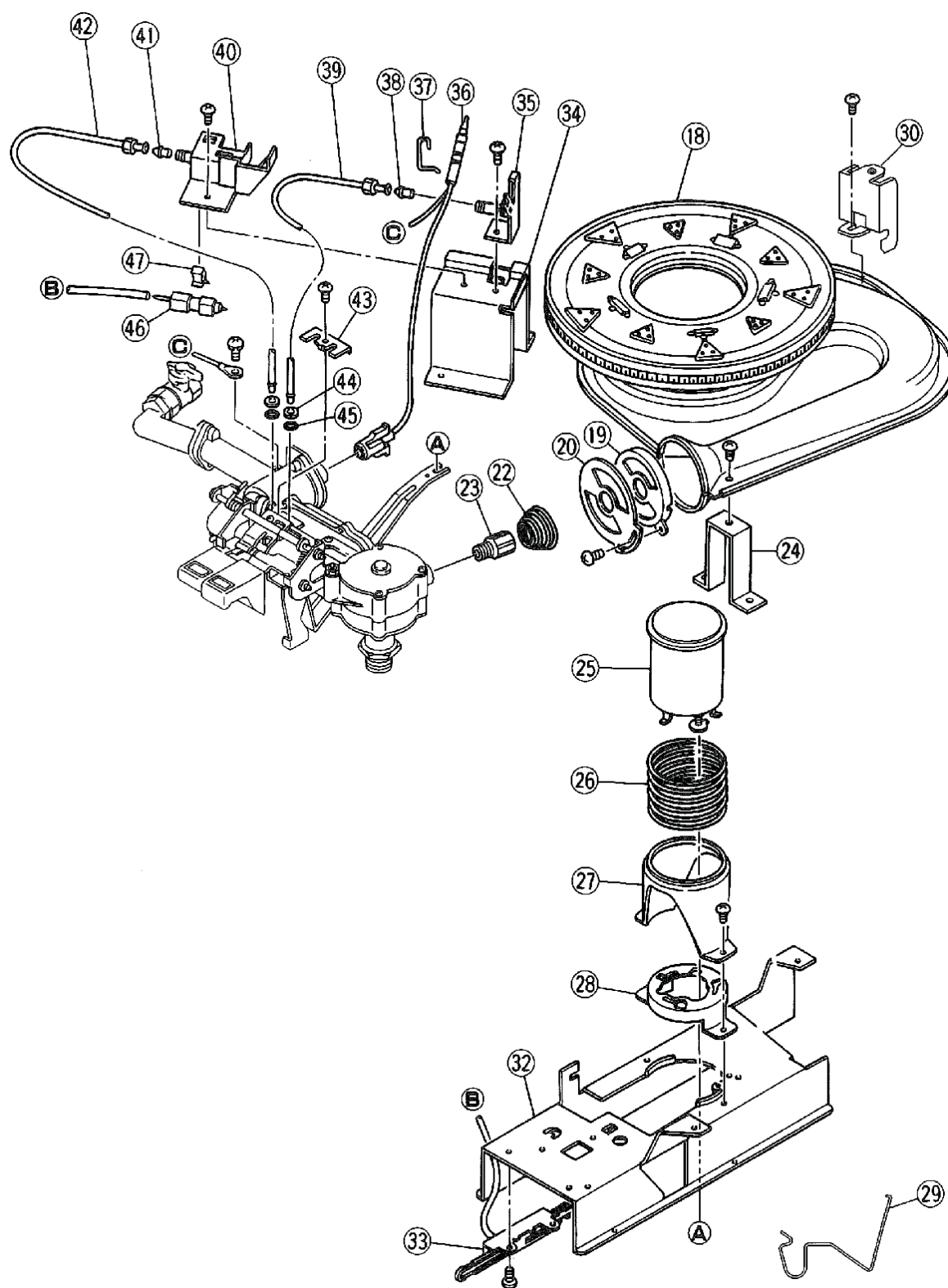
DIAGRAMS & PARTS LISTS



DIAGRAMS & PARTS LISTS



DIAGRAMS & PARTS LISTS



DIAGRAMS & PARTS LISTS

Parts Lists

| No. | Part Name | RA Part No. | Drawing No |
|-----|--|-------------|--|
| 1 | Lid Assembly | | RR84-32034 |
| 2 | Rice Pot Assembly | | RR77-1733 |
| 3 | Heat Shroud | | RR84-20413 |
| 4 | Drip Pan | | 36550 |
| 5 | Cock Mount Plate | | BRR37-113 |
| 6 | Connecting Inlet Cover | | BRR37-345 |
| 7 | Bottom Casing | | RR82-2655 |
| 8 | Control Panel | | BRR37-105 |
| 9 | Rubber Leg Assembly | | 49231 |
| 10 | Pressure Adjustable Hole cover | | BRR37-332 |
| 11 | Under Cover | | RR77-4590 |
| 12 | Manual Valve | | BRR37-244 |
| 13 | Cock Joint | | BRR37-401 |
| 14 | Packing | | C36E1-6 |
| 15 | Combination Control Assembly (for ULPG) Combination Control Assembly (for Natural Gas) | | DRR37-213-10 (ULPG) DRR37-213-9 (NG) |
| 16 | Lock Plate | | ARR37-600 |
| 17 | Operating Unit | | BRR37-243 |
| 18 | Burner | | CRR37-338 |
| 19 | Air Shutter Plate | | BRR37-315 |
| 20 | Air Shutter | | BRR37-313 |
| 22 | Damper Push Spring | | RR77-4641 |
| 23 | Main Injector (for ULPG) Ø 1.67 mm Main Injector (for Natural Gas) Ø 2.8 mm | | RMC-7253 (ULPG) Ø 1.67 mm RMC-7253 (NG) Ø 2.8 mm |
| 24 | Burner Fitting Board | | ARR37-104 |
| 25 | Thermal Sensing Unit Assembly | | BRR37-505 |
| 26 | Thermal Sensing Unit Spring | | 46608 |
| 27 | Magnet Case Guide | | RR77-3582 |
| 28 | Base Magnet Case | | 39346A |
| 29 | Thermal Sensing Stopper Pin Spring | | ARR40-306 |
| 30 | Drip Pan Fixing Plate | | BRR37-103 |
| 32 | Burner Plate | | RR77-2588 |
| 33 | Piezo Electronic ignition Device | | BRR37-1 |
| 34 | Pilot Fitting Board | | BRR37-329 |
| 35 | Constant Pilot Burner (for ULPG) Constant Pilot Burner (for Natural Gas) | | BRR37-326 (ULPG) BRR37-326-2 (NG) |
| 36 | Thermocouple | | RR82-41318-02 |
| 37 | Thermocouple Fixing Pin | | ARR32-623 |
| 38 | Pilot Injector - Permanent (for ULPG) Ø 0.21 mm Pilot Injector - Permanent (for Natural Gas) Ø 0.25mm | | ARR37-331 (ULPG) Ø 0.21 mm 6541-96 (NG) Ø 0.25 mm |
| 39 | Constant Pilot Tube | | BRR37-403-1 |
| 40 | Pilot Holder Assembly | | CP-50746 |
| 41 | Pilot Orifice (Instant) (for ULPG) Ø 0.4 mm Pilot Orifice (Instant) (for Natural Gas) Ø 0.65 mm | | 6541-96 (ULPG) Ø 0.4 mm 6541-96 (NG) Ø 0.65 mm |
| 42 | Ignition Pilot Tube | | BRR37-403-2 |
| 43 | Connecting Tube Push Metal | | ARR37-333 |
| 44 | Washer | | CP-20805 |
| 45 | O-Ring | | C5G1-8 |
| 46 | Electrode | | CP-50188 |
| 47 | Plug Holder | | CP-50709 |

WARRANTY

For warranty and after sales service contact G&K Distributors Pty Ltd details below.

Please keep these instructions in a safe place for future reference

Please take a moment to complete the following information:

Your Retailer: _____
Name: _____
Address: _____
Telephone No. _____
Date of Purchase: _____ / _____ / _____



G & K DISTRIBUTORS PTY LTD

Servicing and Spare Parts by G.&K.

Contact details

Ph: * 1300 73 71 76

sales@gourmetandkitchen.com.au

* cost of a local call higher for mobile or public phones