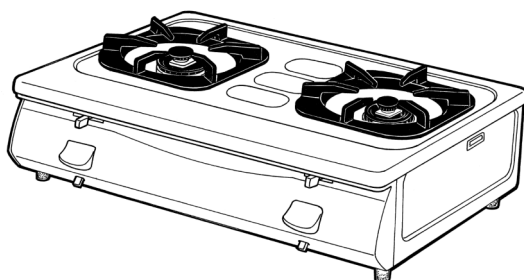




USER MANUAL

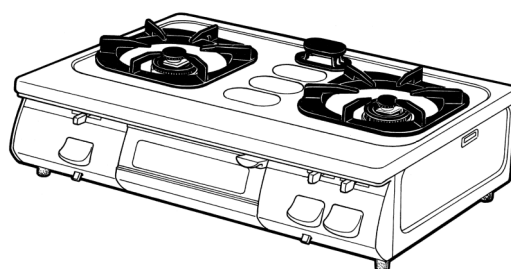
使用說明書

型號 MODEL R-22
TWO-BURNER HOTPLATE
雙 頭 爐



HOT SHOT
火 霸 王

型號 MODEL R-3HR
THREE-BURNER HOTPLATE
INCLUDING RICE COOKING COMPARTMENT
三 頭 爐 (內設飯爐)



SUPERBOWL
煮 飯 寶

For HONG KONG LPG
香港石油氣適用

Rinnai CORPORATION
NAGOYA JAPAN

目錄：	頁數
1. 重要安全指示	2
2. 產品介紹	4
3. 安裝	6
4. 操作指示	7
5. 保養	9
6. 故障處理方法	9
7. 規格	10

注意!

根據香港氣體安全條例，任何氣體裝置工程，包括爐具和接駁喉管的安裝，必須由註冊氣體裝置技工執行，而該技工已於相關的氣體工程類別註冊及受聘於註冊氣體工程承辦商。

重要安全指示！

多謝選用林內產品。以下指示對氣體煮食爐的安全操作十分重要，請詳細閱讀，如有查詢和服務要求，請致電 24-小時客戶服務熱線 2232 1111。

安裝

1. 使用認可印有機電工程署批准標記 (例如: 機電工程署批准 EMSD APPROVAL GTXXXX) 的氣體接駁喉管連接爐具或使用機電工程署接納的其他恰當方法。
2. 氣體煮食爐必須安裝在空氣流通的房間內。
3. 爐具附近和下方不可放置可燃物品如紙張、塑膠等，與可燃物料距離須保留 15 厘米以上。

使用

1. 當懷疑洩漏氣體時，將窗戶打開，以及關閉氣體錶閥。切勿操作任何電器或電掣開關。切勿在現場使用任何電話。在現場以外，致電氣體供應公司。
2. 請參照說明書內指引正確使用爐具。
3. 除了煮食外，切勿使用氣體煮食爐作其他用途，例如烘乾衣物。
4. 該爐具只供家用，切勿用於工商業用途。
5. 切勿在爐頭加上錫紙碟，這會引致燃燒問題。
6. 使用氣體煮食爐前，開啟窗戶和排氣系統。
7. 切勿讓氣體煮食爐在無人看管下運作。
8. 燒開水或煮湯時，注入的水量連湯料不可超過器皿容量3分之2，溢出液體會影響燃燒和損壞氣體煮食爐。
9. 注意爐面、爐頭、爐架的高溫。
10. 切勿使用過大或過小器皿；使用細小器皿時，將火力調低，避免火焰超出器皿底部。平底鍋直徑不應超過30厘米。
11. 當爐具熱時，請勿清洗面板。
12. 確保器皿穩定地放在爐架上，如器皿容易滑動，必須緊握它。
13. 在一個爐架上，切勿放超過10公斤的重量。
14. 爐架很重的！切勿掉下。
15. 使用後爐架會很熱。冷卻後方可清潔。
16. 確保爐頭沒有變形，如有異常，聯絡爐具進口商更換零件。
17. 點燃爐頭前，請確保爐頭蓋、爐頭座和爐架擺放正確，沒有傾斜。
18. 確保爐頭火孔沒有被水或污漬堵塞。
19. 廠方已調校了風位，不可嘗試自行調節。
20. 不可讓兒童使用爐具。
21. 請勿按下按鈕超過 10 秒。如爐頭於10 秒後仍未燃點，請打開房間門，等待最少1分鐘後，可再試燃點。

22. 烹調時，請盡量蓋上鍋具。而鍋具的手柄亦應轉向適當位置，避免受熱或碰撞。
23. 請勿在爐具附近使用噴霧產品。
24. 使用後，應將所有按鈕設於「關閉」位置。
25. 如煮食爐出現不尋常聲音，應即停用，並聯絡客戶服務進行檢查。

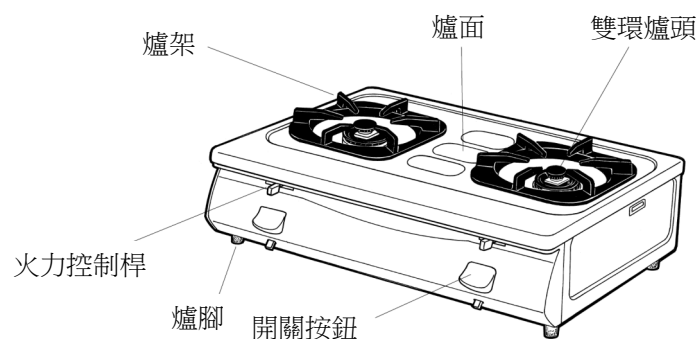
保養

1. 讓氣體煮食爐完全冷卻後，才可進行清潔。
2. 清洗爐頭蓋後，用乾布完全抹乾，爐頭火孔不可留水份，以免影響燃燒。
3. 避免接觸煮食爐內部，若有需要進行清潔，應穿上保護手套，防止割傷。
4. 定期檢查氣體軟喉狀況，確保沒有扭結或裂縫，若發現軟喉有損壞，聯絡氣體供應公司更換喉管。
5. 使用前和使用後，注意爐頭的狀況和清潔。以下不正常狀況會產生燃燒不良，進而引致部件損壞，確保採取相應措施，糾正有關問題。

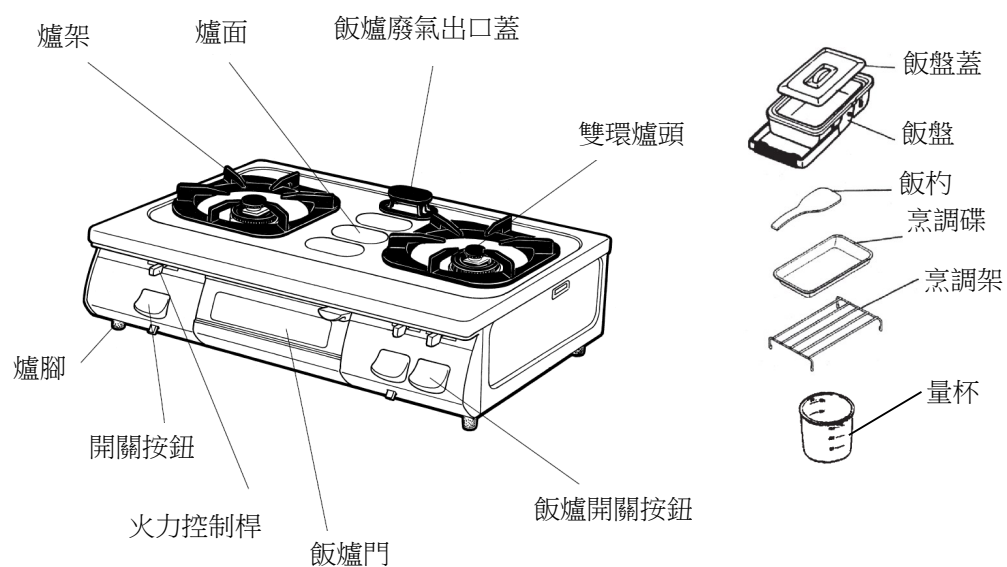
不正常情況	處理措施
爐頭變形	聯絡客戶服務，更換零件
爐頭蓋傾斜	將爐頭蓋重新放好，爐頭蓋的定位針對準爐頭座的凹位
爐頭火孔被水堵塞	用布將爐頭蓋抹乾，然後重新放好
爐頭火孔被污積或溢出物堵塞	用溫和洗滌劑和刷子清潔爐頭蓋，放回爐頭蓋前，確保抹乾

產品介紹

這日本製造的爐具是專為配合香港各式煮食需要而設計，內設自動煮飯爐(只限 R-3HR)，18 分鐘便煮出 10 碗香噴噴的飯，又快又好。產品的品質、安全性和效能都表現卓越，而且可靠耐用，操作簡單，清理容易，節省空間。
產品備有熄火安全裝置，如爐火意外熄滅，會自動關閉氣體，確保安全。



R-22



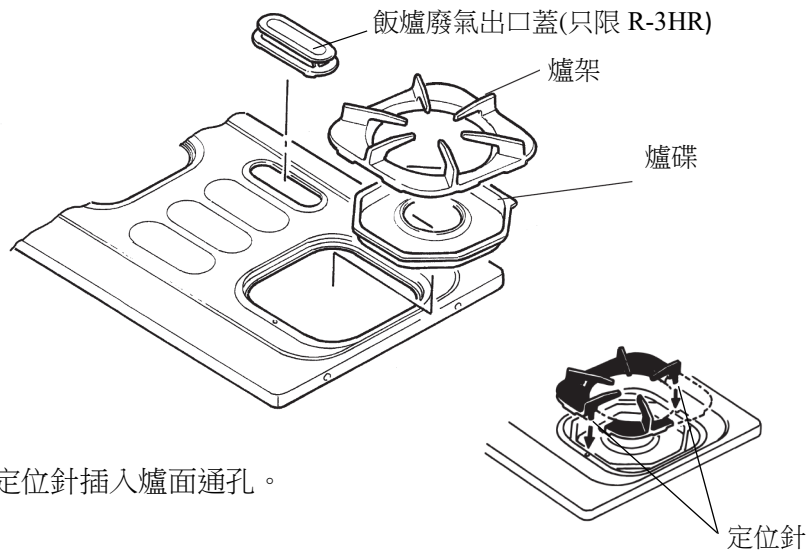
R-3HR

特點包括:

- * 內設自動煮飯爐(只限 R-3HR)，快捷易用，節省空間
- * 強勁雙環爐頭、獨立芯火，滿足各式煮食需要
- * 按鈕式火花點火，推桿火力控制，操作簡單靈活
- * 銅合金製爐頭，表面加上耐高溫塗層，槽式火孔，堅固耐用，清理容易
- * 熄火安全裝置，確保安全

安裝

- * 爐具須放置在穩固之平面上。
- * 以批准的氣體軟喉接駁煮食爐。
- * 氣體接駁軟喉可置於爐底下，但必須平放貼灶台，避免翹起觸及爐頭底部。
- * 使用前確定正確擺放爐架、爐頭蓋和爐碟。



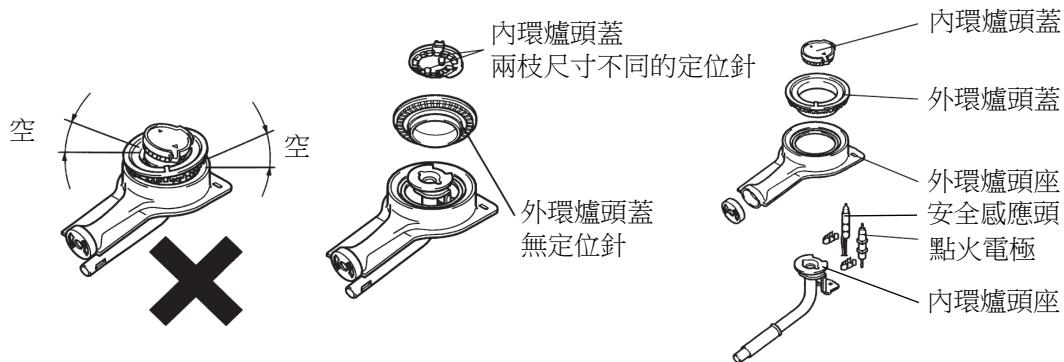
1. 爐架

爐架底定位針插入爐面通孔。

2. 爐頭蓋

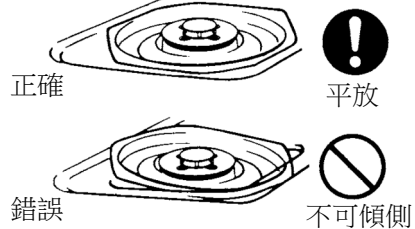
內外環爐頭蓋必須平放，不可傾斜。內環頭蓋有兩枝尺寸不同的定位針，要正確配對內環爐頭座的凹位。外環爐頭蓋無定位針。

注意：若爐頭蓋擺放不正確，會導致無法點火，火焰不穩定，一氧化碳中毒或爐頭變形。



3. 爐碟

擺放爐碟時，必須平放，不可傾斜。



操作指示

爐面爐頭

1. 點火

完全按下按鈕，火花會點著爐火。

保持按著按鈕數秒，然後鬆開，爐火會維持。

若爐火不能維持，按一下按鈕返回熄火位置，然後重新點火。



2. 火力調節

火力強弱可用火力控制桿加以調節。

調節外環火，將火力控制桿沿著①和②之間推。

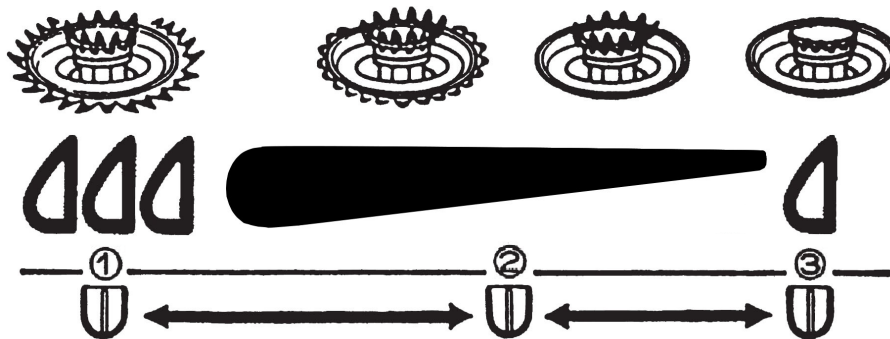
調節內環火，將火力控制桿沿著②和③之間推。

當火力控制桿經過②位置時，有個卡位。

當火力控制桿由①推向②，內環火最大，外環火由最大至最小。

當火力控制桿由③推向②，內環火由最小至最大，外環火是熄滅。

請慢慢推火力控制桿。



3. 熄火

按一下按鈕，火焰便熄滅。

按鈕會回到關閉位置。



4. 爐火意外熄滅

如爐火意外熄滅，按一下按鈕，將它返回關閉位置。確保爐頭是清潔後才重新點火。

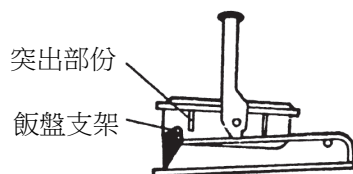
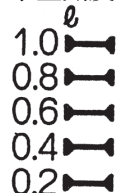
如爐頭火孔被堵塞，待爐頭冷卻後，進行清理，抹乾後，重新點火。

煮飯爐頭(只限 R-3HR)

此爐具內設自動煮飯爐。

1. 將洗淨的米連水放入飯盤，加入水量可參考飯盤內的刻度，1 杯米加至刻度 0.2，2 杯米至 0.4，如此類推。要因應米的種類而調節所需水量。
2. 拉出飯盤支架，將飯盤放在支架上，請留意飯盤的突出部份應置於支架金屬框上。將飯盤推入飯爐。
3. 關上飯爐門。

水量刻度



4. 點火
按下按鈕數秒，然後鬆開，留意爐火仍然維持。

5. 火力調節

i) 煮飯

煮飯時將火力控制桿推到最大火①的位置。當煮少量米時，如少於兩杯，宜把火力控制桿撥到中火②位置以使飯盤內的米有充足的時間被煮熟。



ii) 蒸煮

蒸饅時將火力控制桿推到中火②與最小火③之間的位置。

6. 關閉

飯熟時，爐火會自動熄滅，按一下按鈕，使它回到關閉位置。如要中途停止煮飯程序或蒸煮，按一下按鈕關閉爐火。

7. 爐火意外熄滅

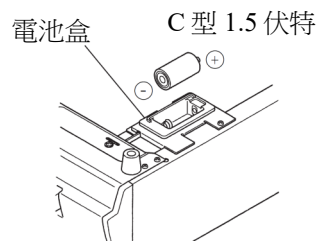
如爐火意外熄滅，按一下按鈕，將它返回關閉位置。確保飯盤支架是清潔後才重新點火。如爐頭火孔被煮飯溢瀉物堵塞，取出待冷卻後，進行清理，抹乾後放回，重新點火。

更換電池

如電火花打火轉慢(每秒只有一兩下時)，應更換電池。

電池盒在爐底。

注意電池的電極方向。



保養

重要！必須待爐具冷卻後，才可進行任何保養清理。
一般情況下，不應接觸煮食爐內部，若有需要進行清潔，應穿上保護手套，避免割傷。

- * 用乾淨、柔軟抹布及洗潔精抹爐身不鏽鋼部份。
- * 用暖水及洗潔精清理爐架及爐碟。
- * 經常檢查軟喉，如發現有裂紋，請致電客戶服務為閣下更換。

故障處理方法

故障	原因	處理方法
1. 沒有火花	點火電極（瓦咀）濕了，尤其是在潮濕季節	以紙巾或乾毛巾抹乾點火電極
	電池耗盡	更換電池及正確放好
2. 沒有爐火	仍未開啟煤氣錶閥及／或爐具切斷閥	完全開啟煤氣錶閥及／或爐具切斷閥
	錫紙阻塞爐頭	拿去錫紙
	點火針或安全感應頭十分骯髒	清理點火針或安全感應頭上的污垢
3. 不能保持爐火	未按盡開關按鈕	按盡開關按鈕，並保持按下數秒
4. 使用中熄火	小爐火時被風吹熄，啟動了防漏熄火安全裝置	等待一分鐘，重新點火
5. 黃火	爐頭火孔有污穢物	以暖水和洗潔精清洗爐頭蓋，將它抹乾和放好後，重新點火
6. 爐火不穩定	爐頭變形	聯絡客戶服務更換零件
	爐頭蓋未放好	待爐頭冷卻後，重新放好爐頭蓋後，再點火
7. 飯熟了，煮飯爐火仍未熄滅(只限 R-3HR)	未關妥飯爐門	關妥飯爐門

如採取上述補救措施後仍無效，請致 24 小時客戶服務熱線 2232 1111。

規格

型號			R-22	R-3HR
氣體種類			香港石油氣	
額定熱負荷 (千瓦)	總		11.0	12.6
	左爐頭		5.5	6.0
	右爐頭		5.5	6.0
	煮飯爐頭		-	1.1
供氣壓力 (千帕)			2.9	
氣體接頭			½吋英制陽螺紋	
機身尺寸 (毫米)	高	至爐面	180	
		至爐架	213	
	寬		662	692
	深	爐身	420	
		至氣體接頭	456	
重量 (千克)			9.0	13.5
熄火安全裝置			熱電偶式	
電源供應			1.5 伏特 C 型電池(1 枚)	

CONTENTS :	Page
1. IMPORTANT SAFETY INSTRUCTION	12
2. PRODUCT DESCRIPTION	14
3. INSTALLATION	16
4. DIRECTIONS FOR USE	17
5. MAINTENANCE	19
6. TROUBLE SHOOTING METHOD	19
7. SPECIFICATIONS	20

Attention!

According to the Gas Safety Ordinance of Hong Kong, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.

IMPORTANT SAFETY INSTRUCTION !

Thank you for choosing Rinnai products.

The following instructions are very important to safety operation of gas hotplate. Please read through them carefully. For any enquiries and service requests, please call 24-hour Customer Services Hotline 2232 1111.

Installation

1. Use approved gas tubing bearing EMSD approval marking (such as: 機電工程署批准 EMSD APPROVAL GTXXXX) for connection to appliance, or other appropriate methods accepted by EMSD.
2. Install the gas appliance in a well-ventilated room.
3. Do not put any combustible materials near or under hotplate, e.g. paper and plastic. Keep it from combustible materials with more than 15cm distance.

Operation

1. In case of suspected gas leak, open windows and shut off gas supply valve. Do not operate any electric appliances or switches. Do not use any phones on site. Contact gas supply company with a phone outside the premises.
2. Please use the appliance properly according to the operating instructions.
3. Do not use the appliance for any purposes other than cooking, e.g. drying clothes.
4. This appliance is designed for domestic use only. Do not use it for commercial and industrial purposes.
5. Do not add aluminum discs to burners. This will incur combustion problem.
6. Open the windows and turn on ventilation system before operating appliance.
7. Do not leave operating appliance unattended.
8. Do not fill water including soup ingredients over two-thirds of utensil volume when boiling water or soup. Spilled liquid of boiling will affect combustion and damage the gas hob.
9. Heed high temperature of top plate, burners and pan supports.
10. Do not use utensil of excessive or under size. When using small utensil, reduce flame power that flame does not escape from utensil bottom. Flat bottom pot diameter should not exceed 30cm.
11. Do not clean the top plate when the appliance is hot.
12. Ensure stability of utensil resting on pan support. Hold utensil firmly if it slips easily.
13. Do not put weight exceeding 10kg on each pan support.
14. Pan support is heavy. Do not drop it.
15. Pan support gets hot after usage. Clean after cooling down.
16. Ensure that burners are not deformed. Contact gas appliance importer to replace the parts if there is abnormality.
17. Before ignition, ensure the burner cap and pan support are in correct position and do not incline.
18. Ensure that flame holes of burners are free from water and dirt.
19. Aeration is preset at manufacturing, please do not attempt to adjust it.
20. Do not allow children to use appliance.
21. Do not press the knob more than 10 seconds. If the burner is not ignited after 10 seconds, open the door of the room and wait at least 1 minute before making a further attempt.

22. Always use pots with a cover and make sure that the handles of the pots are correctly positioned to avoid heating and collision of handles.
23. Do not use sprays near the appliance when it is being used.
24. All buttons should be pressed to " OFF " position after operation.
25. Turn off the appliance immediately if abnormal noise propagates from the gas appliance and contact customer service for inspection.

Maintenance

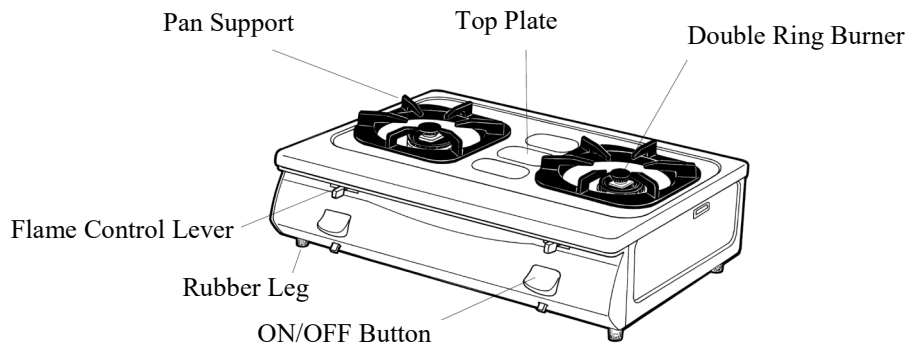
1. Allow the appliance to cool down completely before cleaning.
2. Dry burner caps completely with dry cloth after washing. Burner flame holes must be free from water lest combustion is affected.
3. In general circumstances, it is not recommended to touch any internal parts of the appliance. Wear gloves to protect the hands to prevent cutting by internal sharp edges if it is required to clean the interior of appliance.
4. Check condition of flexible gas hose regularly. Ensure that it is free from kink or crack. Contact gas supply company to replace it if damage is found.
5. Before and after use, notice the condition and cleanliness of burners. The following abnormal condition will incur abnormal combustion and thus damage of components. Ensure undertaking measures to rectify the problem accordingly.

Abnormal Condition	Handling Measure
Burners are deformed.	Contact customer service to replace the parts.
Burner caps are tilted.	Replace burner caps properly that guide pin of burner cap aligns with indent of burner base.
Burner flame holes are blocked by water.	Dry burner caps with cloth and replace them properly.
Burner flame holes are blocked by dirt or cooking spillage.	Clean burner caps with mild detergent and brush. Ensure that burner caps are wiped dry before replacing them.

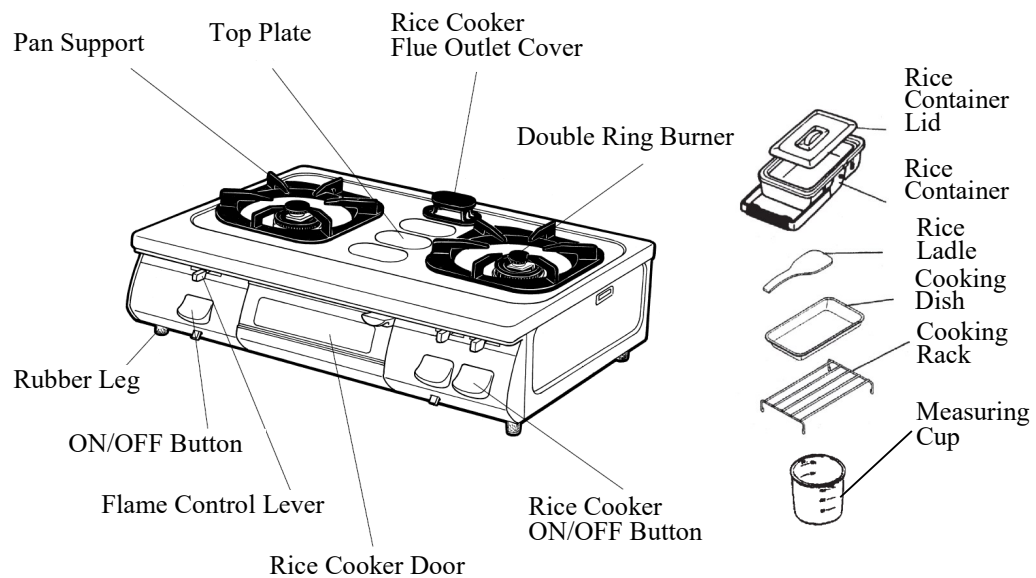
PRODUCT DESCRIPTION

The Japan-made appliance is designed to meet versatile cooking needs in Hong Kong. It is fitted with a built-in automatic rice cooker (for R-3HR only), cooking 10 bowls of rice in 18 minutes automatically, both fast and tasty.

It performs exceedingly in quality, safety and performance and is reliable, durable, simple to use, easy to clean and saving space. It is equipped with flame failure safety device. In cases of unexpected flame extinguishment, gas is shut off automatically to ensure safety.



R-22



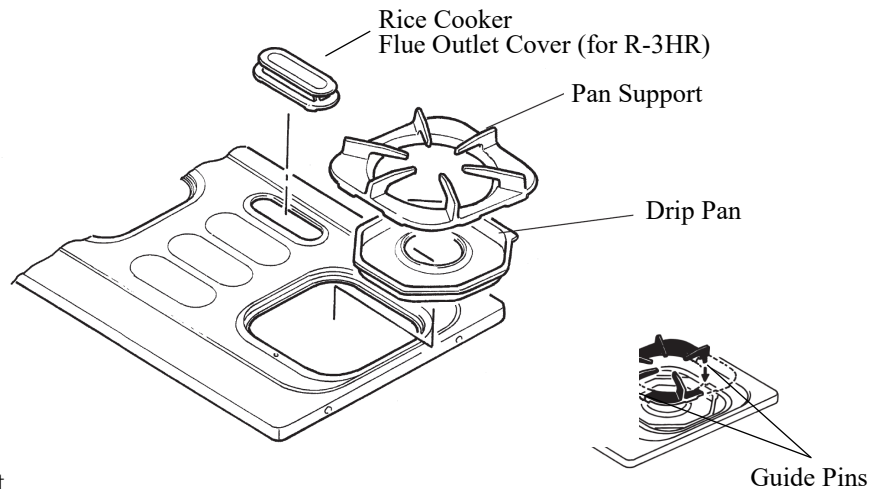
R-3HR

Features include:

- * Built-in automatic rice cooker (for R-3HR), fast cooking, easy to use and saving space
- * Powerful double ring burner with independent simmer ring for versatile cooking needs
- * Push-button spark ignition and lever flame control for easy and flexible operation
- * Brass burner heads with thermal resistant coating and slot type flame holes for durability and easy cleaning
- * Flame failure safety device for safety

INSTALLATION

- * Place the hotplate on a stable and level surface.
- * Connect the hotplate with approved flexible gas hose.
- * Gas hose can be placed under hotplate, however it must be placed horizontally and close to cooking bench in order to avoid touching burner base part.
- * Place pan supports, burner caps and drip pans correctly before use.



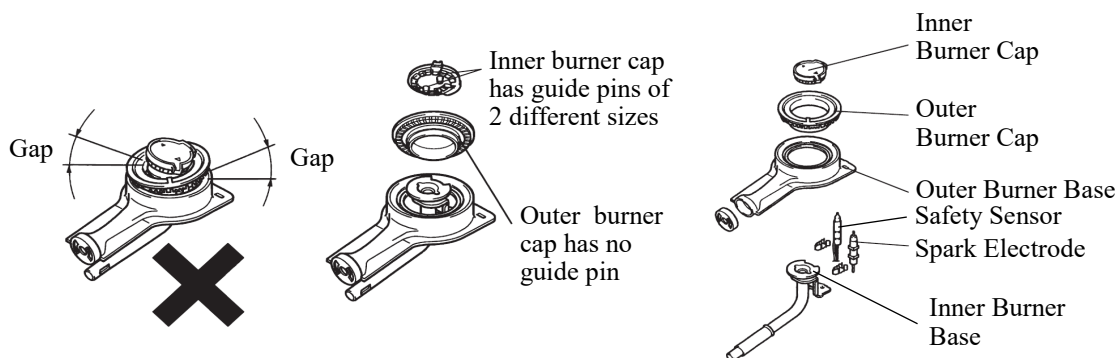
1. Pan Support

Fit pan support bottom guide pins into top plate holes.

2. Burner Cap

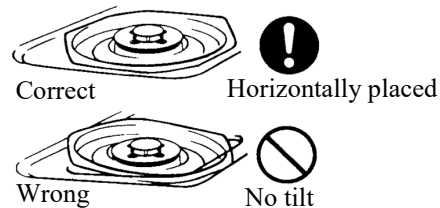
Place inner and outer burner caps horizontally. The inner burner caps have 2 guide pins of different sizes which should align with indents of inner burner bases. The outer burner caps do not have guide pin.

Notice: If burner caps are not placed properly, it may induce ignition failure, unstable flame, carbon monoxide poisoning or burner deformation.



3. Drip Pan

Place drip pan horizontally and never tilt it.

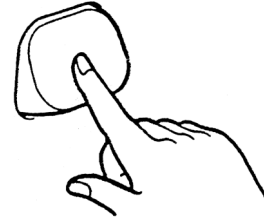


DIRECTIONS FOR USE

Top Burner

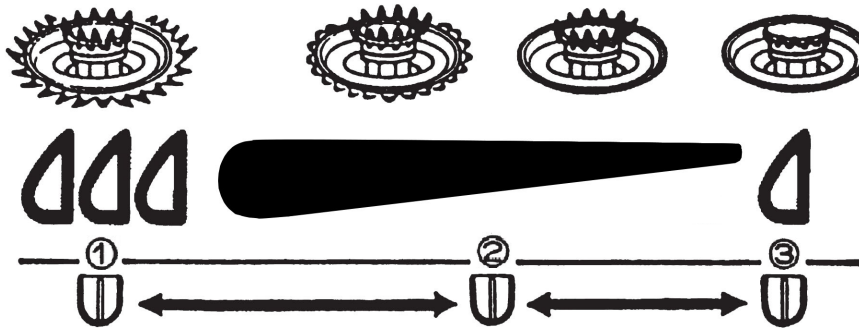
1. Ignition

Press ON/OFF button fully. Spark will ignite burner.
Keep pressing the button several seconds, and then release it.
If flame does not persist, press button once to turn off,
and then repeat ignition procedure.



2. Flame Adjustment

A wide range of flame control is possible with one lever.
To adjust outer flame, slide the flame control lever between ① and ②.
To adjust inner flame, slide the flame control lever between ② and ③.
There is a click when the lever is moved across position ②.
When lever is moved from ① to ②, the inner flame is at maximum,
and the outer flame is from maximum to minimum.
When lever is moved from ③ to ②, the inner flame is from minimum to maximum,
and the outer flame is off.
Please slide flame control lever slowly.



3. Turn Off

Press ON/OFF button once.
Button returns to OFF position.



4. Accidental Flame Off

If the flame is off unexpectedly, press button once to return to OFF position.
Ensure cleanliness of burner before ignite burner again. If flame holes of burner are blocked, allow burner to cool down, and clean it. Wipe it dry before ignite burner again.

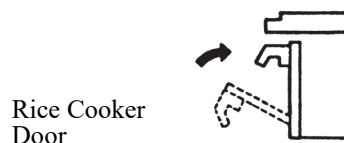
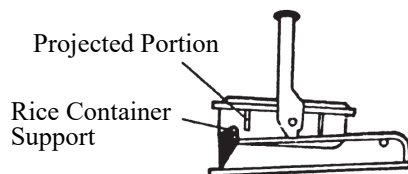
Rice Cooker Burner (for R-3HR only)

This hotplate is fitted with an automatic rice cooker.

1. Place washed rice with water into the rice container. The interior of rice container provides with water level guide. Add water to scale 0.2 for 1 cup of rice, scale 0.4 for 2 cups of rice and so on. Adjust water volume according to type of rice.
2. Pull out the rice container support, place the rice container onto the support. Slide the container into the compartment.
3. Close the rice cooker door.

Water Level Marking

1.0
0.8
0.6
0.4
0.2



4. Ignition
Press ON/OFF button and hold for several seconds. Note that flame persists.
5. Flame Control
 - i) Rice Cooking
Slide flame control lever to maximum①.
If the quantity of rice to be cooked is small, less than 2 cups, it is recommended to slide lever to medium flame position② in order to have sufficient time for rice cooking well done.
 - ii) Steam Cooking
Slide flame control lever between medium position② and minimum position③.



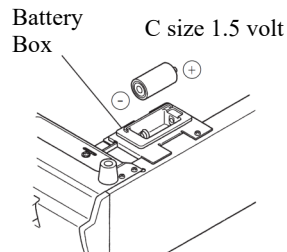
6. Turn Off
When rice is done, flame is shut off automatically. Press button once to return to OFF position. If it is required to stop rice cooking process halfway or stop steaming, press button once to turn off flame.
7. Accidental Flame Off
If the flame is off unexpectedly, press button once to return to OFF position. Ensure cleanliness of rice container support before ignite burner again. If burner is blocked by cooking spillage, allow it to cool down and clean it. Wipe it dry before ignite burner again.

Change Battery

Change battery when sparking becomes slow(1 to 2 sparks per second).

Battery box is located at bottom.

Note the polarity of battery.



MAINTENANCE

Important! Allow the appliance to cool down before performing any maintenance and cleaning. Do not touch any internal parts of the hotplate. Wear gloves to prevent from cut injury if it is required to clean the interior of appliance.

- * Wipe the stainless parts with a soft, damp cloth and detergent.
- * Wash the pan supports and drip pans in warm water and detergent.
- * Check the gas hose regularly. If it is cracked, call Customer Services to replace it immediately.

TROUBLE SHOOTING METHOD

Fault	Cause	Remedy
1. No ignition	Spark electrode is wet especially in high humidity season.	Dry electrode with tissue or dry cloth.
	Battery is consumed.	Change battery and place it in battery case correctly.
2. No flame	Gas meter valve and/or appliance isolation cock are turned off.	Open gas meter valve and/or appliance isolating cock completely.
	Burner is blocked by aluminum disc.	Remove aluminum disc.
	Spark electrode or safety sensor is very dirty.	Clean off the dirt on spark electrode or safety sensor.
3. Flame cannot be held	Not fully press ON/OFF button.	Fully press ON/OFF button and hold it for a while.
4. Flame off when using	Small flame is blown off by wind, that activates the flame failure safety device.	Wait for 1 minute and restart ignition.
5. Yellow flame	Burner ports have dirt.	Wash burner cap in warm water with detergent. Dry it and place it correctly. Restart ignition.
6. Unstable flame	Deformation of burner.	Contact gas customer service to replace parts.
	Incorrect placement of burner cap.	Allow burner to cool down. Refit burner cap correctly. Restart ignition.
7. Rice cooker flame is not off after rice is done (for R-3HR only)	Rice cooker door is not closed properly.	Close door properly.

If not effective after the remedial actions, please call 24-hour Customer Services Hotline at 2232 1111.

SPECIFICATIONS

Model			R-22	R-3HR
Gas Type			Hong Kong LPG	
Rated Heat Input (kW)	Total		11.0	12.6
	Left Burner		5.5	6.0
	Right Burner		5.5	6.0
	Rice Cooker Burner		-	1.1
Gas Pressure (kPa)			2.9	
Gas Inlet Connection			½” B.S.P. (Male)	
Overall Dimensions(mm)	Height	To top plate	180	
		To pan support	213	
	Width		662	692
	Depth	Body	420	
		Including gas connection	456	
	Weight (kg)			9.0
Flame Failure Safety Device			Thermoelectric type	
Power Supply			C-size 1.5V battery (1pc)	



香港中華煤氣有限公司
The Hong Kong and China Gas Company Limited

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