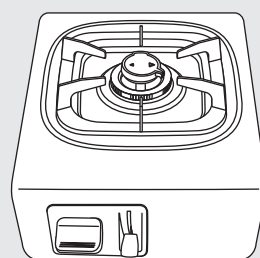
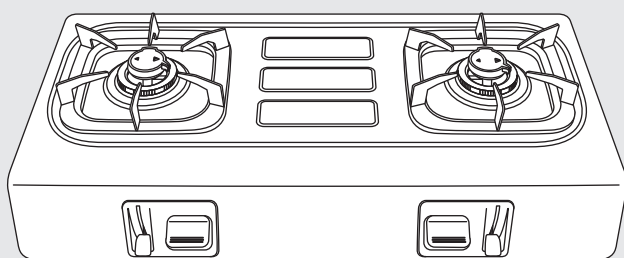


MODEL / 型號 :

RRJH21

R1N



For Hong Kong LPG / 香港石油氣適用

Hot Plate / 座枱煮食爐

User Instructions / 使用說明書

Rinnai



(For factory use)

1NS-31X04(00)
202210 ①
06000005130180

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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

謝謝閣下選購林內的產品。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. 爐具必須安裝在空氣流通之房間內。
3. 爐具附近不可放置易燃物品如紙張、油類等，與易燃物料須保留 150 毫米以上。
4. 切勿在煮食爐下方放置任何可燃物料，例如：紙張或膠墊。

使用

1. 當懷疑洩漏氣體時，將窗戶打開，以及關閉氣體錶閥及/或爐具切斷閥。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. 切勿使用直徑超過300毫米的平底煮食器皿，避免溫度過高而造成燙傷及影響爐具的使用壽命。
11. 使用細小器皿時，請將火力調低，避免火焰超出煮食器皿底部。
12. 面板是固定的，切勿移動。
13. 當爐具熱時，請勿清洗面板。
14. 確保器皿穩定地放在爐架上，如器皿容易滑動，必須緊握它。
15. 在一個爐架上，切勿放超過10公斤的重量。
16. 爐架很重的！切勿掉下。
17. 使用後爐架會很熱。冷卻後方可清潔。
18. 確保爐頭沒有變形及火焰平均，如有異常，聯絡爐具進口商公司更換零件。
19. 點燃爐頭前，請確保爐頭蓋和爐架擺放正確，沒有傾斜。
20. 確保爐頭火孔沒有被水或污漬堵塞。
21. 不可讓兒童使用爐具。
22. 請勿按下點火按鈕超過 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。

重要安全指示

23. 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。
24. 請勿在爐具附近使用噴霧產品。
25. 爐具使用時及使用後會產生高溫，切勿觸摸爐內發熱元件或讓兒童走近。
26. 使用後，應將所有控制按鈕按至「關閉」位置。
27. 使用煮爐時必須注意以下事項：
 - 經常清潔爐頭組件以保持火蓋焰孔暢通，如滾瀉食物及汁液，應在爐頭組件冷卻後儘快作出妥善清潔。
 - 如煮食爐出現不尋常聲音，應即停用並安排氣體供應公司或爐具進口商檢查。
 - 切勿使用過大的器皿煮食。
 - 切勿以硬物撞擊或將重物放置於面板。
 - 切勿放置煮食器皿在面板上。

保養

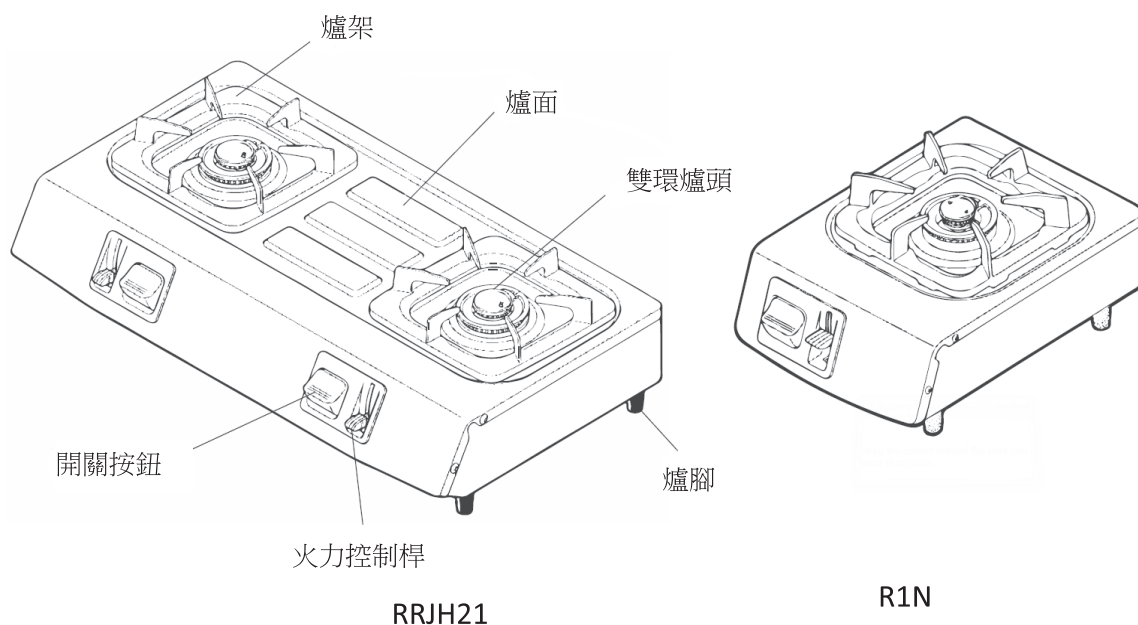
1. 定期檢查氣體喉管狀況，確保沒有紐結或裂縫，若發現損壞，請聯絡氣體供應公司更換喉管。
2. 讓氣體煮食爐完全冷卻後，才可進行清潔。
3. 清洗爐頭蓋後，用乾布將爐頭蓋完全抹乾，爐頭火孔不可留水份，以免影響燃燒。
4. 避免接觸煮食爐內部，若有需要進行清潔，應穿上保護手套，防止割傷。
5. 使用前和使用後，注意爐頭的狀況和清潔。以下不正常狀況會產生燃燒不良，進而引致部件損壞，確保採取相應措施，糾正有關問題。

不正常情況	處理措施
爐頭蓋變形	聯繫爐具進口商更換零件。
爐頭蓋傾斜	冷卻後，重新放好爐頭蓋，確保不可傾斜。
爐頭火孔被水堵塞	用布將爐頭蓋抹乾，然後重新放好。
爐頭火孔被污積堵塞	以暖水和洗潔精清洗爐頭蓋，將它抹乾才放回正確位置。

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，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。

備有熄火安全裝置，如爐火意外熄滅或因爐頭阻塞而引致不正常燃燒，會自動關閉氣體，確保安全。

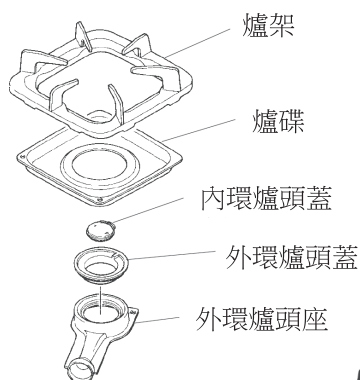


特點包括:

- * 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
- * 銅合金製爐頭蓋，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

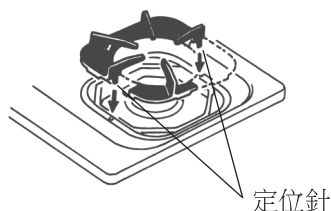
安裝指示

- * 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

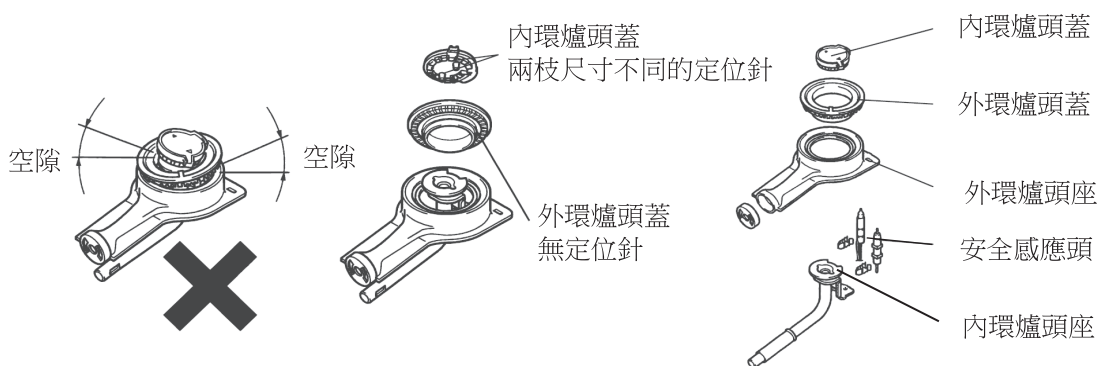
爐架底定位針插入爐面通孔。



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。

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。

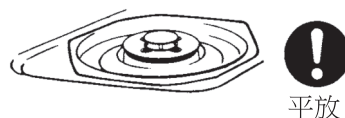


註：爐頭包括爐頭蓋和爐頭座

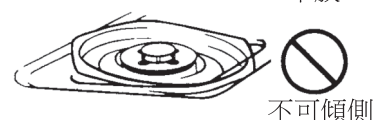
3. 爐碟

擺放爐碟時，必須平放，不可傾斜。

正確



錯誤



操作指示

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。

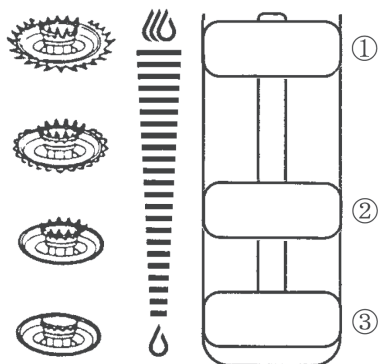
調節內環火，將火力控制桿沿著②和③之間推。

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。

按鈕會回到關的位置。



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。

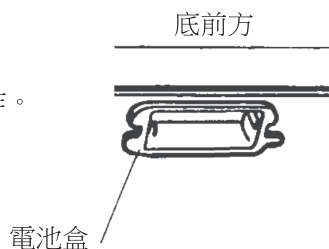
如爐頭火孔被堵塞，待爐頭冷卻後，進行清理，抹乾後，重新點火。

5. 更換電池

電池盒在底前方。

注意電池的電極方向，若電池擺放錯誤，爐具便不能操作。

如電火花打火變慢，如每秒只有一下，應換電池。



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。
- * 爐架及爐碟用暖水及洗潔精清理。
- * 經常檢查軟喉。如發現有裂紋，請致氣體供應公司為閣下更換。

故障處理

故障	原因	處理方法
1. 沒有點燃 火花	電池已耗盡。	更換電池。
	電池擺放錯誤。	正確裝上電池。
	點火電極上有污垢或沾濕。	清理及抹乾點火電極。
2. 沒有爐火	未開啟氣體錶閥及／或爐具供氣閥。	完全開啟氣體錶閥及／或爐具供氣閥。
	喉管內含有空氣。	重複點火至喉管內空氣完全排出。
	錫紙碟阻塞爐頭。	拿去錫紙碟。
	點火電極上有污垢或沾濕。	清理及抹乾點火電極。
3. 不能保持 爐火	熄火安全裝置上有污垢。	清理熄火安全裝置。
	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	熄火安全裝置上有污垢。	清理熄火安全裝置。
	爐火過弱被風吹熄，熄火安全裝置啟動。	按下按鈕至“關”位置，等待 1 分鐘，重新點火。
5. 黃火	爐頭蓋有污垢。	使用暖水及清潔劑清洗爐頭蓋。抹乾後放好，重新點火。。
6. 火焰不穩定	爐頭蓋變形。	聯繫煤氣公司更換零件。
	爐頭蓋擺放不正確。	待爐頭冷卻後，重新放好爐頭蓋後，並重新點火。
7. 使用中出現 異常聲音	爐頭蓋擺放不正確。	待爐具冷卻後，重新放好爐頭蓋，並重新點火。
8. 關火時出現 響聲	殘留在爐頭內的氣體瞬間燃燒。	屬正常，不需處理。

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

技術規格

型號		R1N	RRJH21
氣體種類		香港石油氣	
額定熱負荷 (千瓦)	總	4.3	8.4
	左爐頭	/	4.3
	右爐頭	/	4.3
供氣壓力 (千帕)		2.9	
氣體接頭 (毫米)		8.8	
機身尺寸(毫米)	高	129(至爐面)	
		167(至爐架)	
	寬	277	717
	深	387(爐身)	
重量(千克)		3.5	7.0
熄火安全裝置		熱電偶式	
電源供應		1.5 伏特 C 型電池(1 枚)	

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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 Instructions

Thank you for choosing RINNAI products. The following instructions are very important to safety operation of gas cooker. Please read through them carefully. For any enquiries and service requests, please call 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 appliance in a well-ventilated room.
3. Keep it away from any combustible or inflammable objects such as paper or oil, with a distance of more than 150mm from combustible materials.
4. Do not place any combustible materials below hotplate, e.g. paper or plastic mat.

Operation

1. In case of suspected gas leak, open windows and shut off gas meter valve and/or appliance isolating cock. 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 gas hob for any purposes other than cooking, e.g. drying clothes.
4. This appliance is designed for domestic use only.
5. Do not add aluminum discs to burners. This will incur combustion problem.
6. Open the windows and turn on ventilation system before operating gas hob.
7. Do not leave operating gas hob 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 flat bottom pot of diameter larger than 300mm to avoid the risk of scald by high temperature and reduce the service life of the appliance.
11. When using small utensil, reduce flame power that flame does not escape from utensil bottom.
12. Top plate is fixed. Do not remove it.
13. Do not clean the top plate when the appliance is hot.
14. Ensure stability of utensil resting on pan support. Hold utensil firmly if it slips easily.
15. Do not put weight exceeding 10kg on each pan support.
16. Pan support is heavy. Do not drop it.
17. Pan support gets hot after usage. Clean after cooling down.
18. Ensure that burners are not deformed and flames are evenly distributed. Contact appliance importer to replace the parts if there is abnormality.
19. Before ignition, ensure the burner cap and pan support are in correct position and do not incline.
20. Ensure that flame holes of burner are free from water and dirt.
21. Do not allow children to use appliance.
22. 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.

Important Safety Instructions

23. 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.
24. Do not use sprays near the appliance when it is being used.
25. Cooker will generate heat during and after operations, do not touch the heating elements or allow children approach.
26. All control buttons should be turned to " OFF " position after operation.
27. The following safety precautions for using gas hob must be noted:
 - Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
 - Turn off the gas appliance immediately if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
 - Do not use oversized utensils for cooking.
 - Do not impact the top plate with hard objects or place heavy objects on the top plate.
 - Do not place cooking utensils on the top plate.

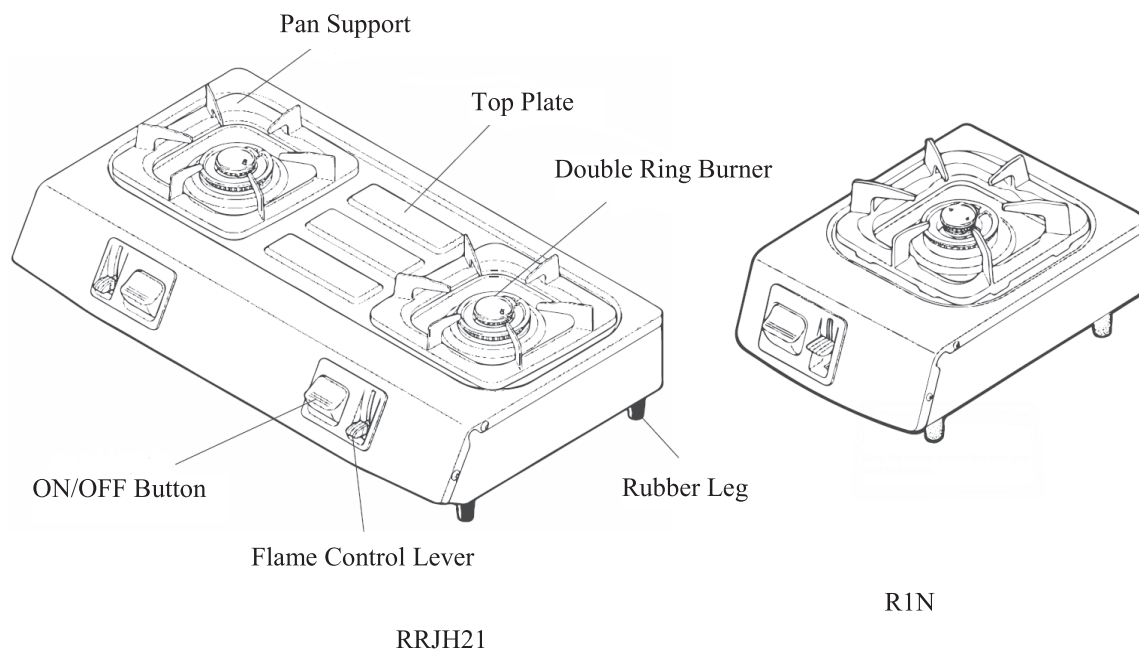
Maintenance

1. Check condition of gas hose regularly. Ensure that it is free from kink or crack. Contact gas supply company to replace it if damage is found.
2. Allow gas hob to cool down completely before cleaning.
3. Dry burners completely with dry cloth after washing. Burner flame holes must be free from water lest combustion is affected.
4. In general circumstances, it is not recommended to touch any internal parts of the gas hob. Wear gloves to protect the hands to prevent cutting by internal sharp edges if it is required to clean the interior of appliance.
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
Burner caps are deformed	Contact appliance importer to replace the parts.
Burner caps are tilted	After cooling of, replace burner caps properly, ensure no tilting.
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. After drying with cloth, replace them properly.

Production Description

The Japan-made appliance is designed to meet versatile cooking needs in Hong Kong. It performs exceedingly in quality, safety and performance and is reliable, durable, simple to use and easy to clean. It is equipped with flame failure safety device. In cases of unexpected flame extinguishment, gas will be shut off automatically to ensure safety.

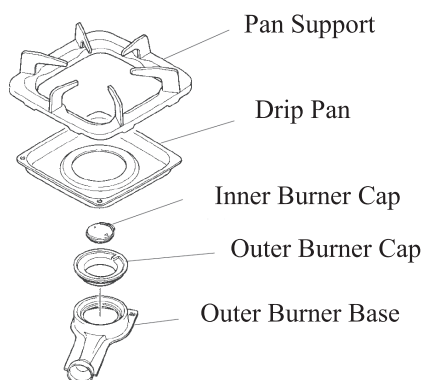


Features include:

- * 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 caps with temperature resistant coating and slot type flame holes for durability and easy cleaning
- * Flame failure safety device for safety

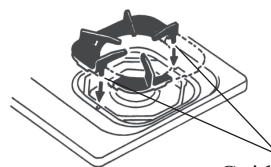
Installation Instructions

- * 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

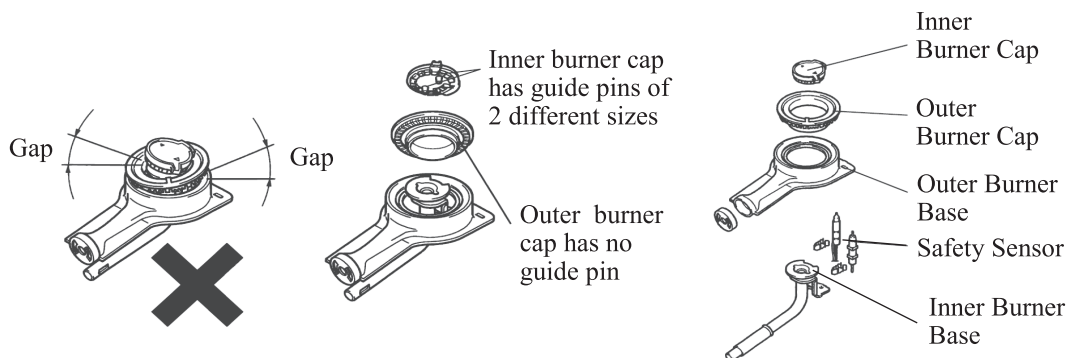
Fit pan support bottom guide pins into top plate holes.



2. Burner Cap

Place inner and outer burner caps horizontally. The inner burner cap has 2 guide pins of different sizes which should align with indents of inner burner base.

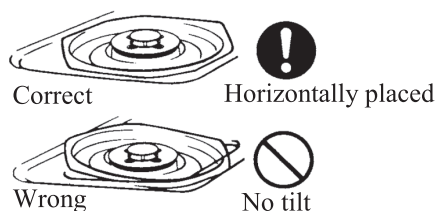
Notice: If burner caps are not placed properly, it may induce ignition failure, unstable flame, carbon monoxide poisoning or burner deformation.



N.B. Burner includes burner cap and burner base

3. Drip Pan

Place drip pan horizontally and never tilt it.



Operating Instructions

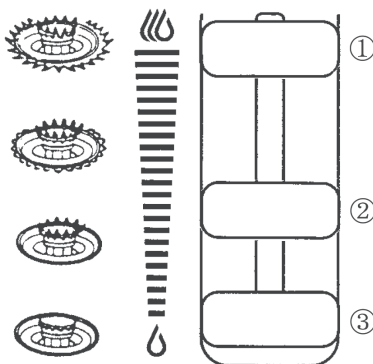
1. Ignition

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 with finger further slightly and then release it.
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.

5. Change Battery

Battery box is located at bottom front.
Note the polarity of battery.
The appliance cannot work, if the battery is wrongly placed.
If sparking becomes slow, such as one spark per second,
battery should be replaced.

Bottom Front



Battery Box

Maintenance

Important! Allow the appliance to cool down before performing any maintenance and cleaning. It is not recommended to touch any internal parts of the hotplate.

Wear gloves to protect hands to prevent from cut injury by internal sharp edges 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 gas supply company to replace it immediately.

Trouble Shooting

Fault	Cause	Remedy
1. No ignition spark	Battery is consumed.	Replace battery.
	Battery is wrongly placed.	Place battery correctly.
	Ignition electrode is dirty or wet.	Clean and dry ignition electrode.
2. No flame	Gas meter valve and/or appliance gas supply valve is turned off.	Open gas meter valve and/or appliance gas supply valve completely.
	Air is trapped inside gas pipe.	Repeat ignition until trapped air is removed
	Burner is blocked by aluminum disc.	Remove aluminum disc.
	Ignition electrode is dirty or wet.	Clean and dry ignition electrode.
3. Flame does not persist	Flame failure safety device is dirty.	Clean flame failure device.
	Not fully press ON/OFF button.	Fully press ON/OFF button and hold it for a while.
4. Flame off when using	Ignition electrode is dirty or wet.	Clean and dry ignition electrode.
	Small flame is blown off by wind. This activates the flame failure safety device.	Press button to OFF position. Wait for 1 minute and restart ignition.
5. Yellow flame	Burner cap has dirt.	Wash burner caps in warm water with detergent. Dry and replace it correctly. Restart ignition.
6. Unstable flame	Deformation of burner cap.	Contact Towngas Company to replace the parts.
	Incorrect placement of burner cap.	Replace burner cap correctly after appliance cools down and restart ignition.
7. Abnormal noise when using	Incorrect placement of burner cap.	Replace burner cap correctly after appliance cools down and restart ignition.
8. Pop sound when flame extinguishing	Instant combustion of gas remained in burner.	Normal and no action required.

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

Technical Specifications

Model		R1N	RRJH21
Gas Type		Hong Kong LPG	
Rated Heat Input (kW)	Total	4.3	8.4
	Left Burner	/	4.3
	Right Burner	/	4.3
Gas Pressure (kPa)		2.9	
Gas Connection (mm)		8.8	
Overall Dimensions (mm)	Height	129(to top plate)	
		167(to pan support)	
	Width	277	717
	Depth	387(body)	
Weight (kg)		3.5	7.0
Flame Failure Safety Device		Thermoelectric type	
Power Supply		C-size 1.5V battery (1pc)	







(For factory use)

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