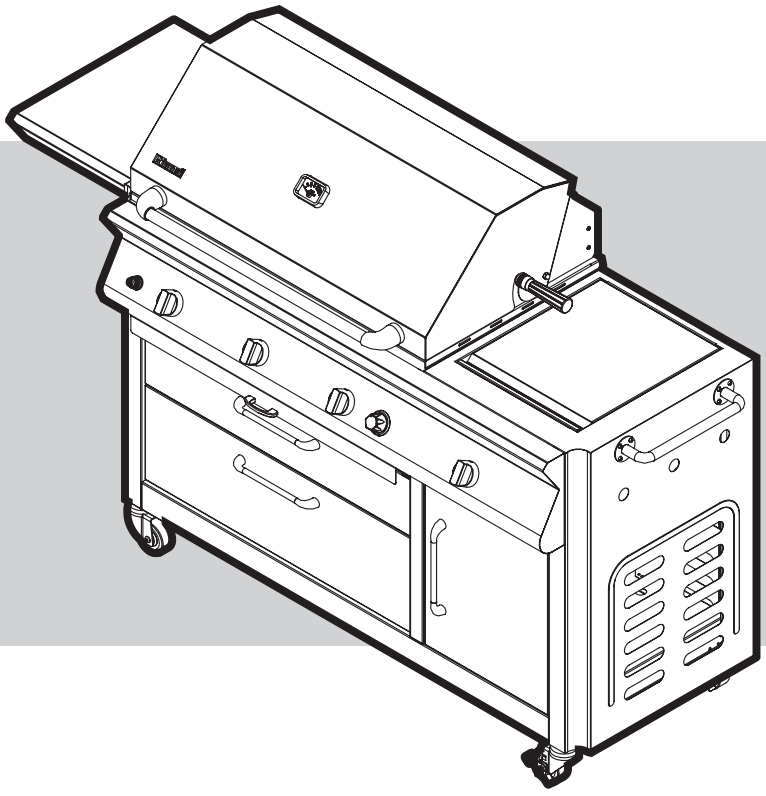
Rinnai

Barbecue Owner's Operation Manual



For Models:
Gourmet 4
Gourmet 5
Impressor 5
Impressor 8
Impressor 10

Do not operate this appliance before reading these instructions

This appliance shall be installed and operated in accordance with:

- These instructions
- Current AS 5601 'Gas Installations'
- Any other local relevant Statutory Regulations

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

Quality System
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

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Produced by Rinnai Australia Technical Services Department

11 August 2006 - Issue 1.

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Rinnai Australia reserves the right to make modifications and change specifications without notice.

WARNING

- **Read these instructions carefully before operation and retain for future reference.**
- **Illustration may vary from barbecue contained in carton.**
- **Failure to comply with these instructions may result in fire or explosion which could cause property damage, serious bodily injury or death.**



FOR YOUR SAFETY

IF YOU SMELL GAS:

1. Shut off gas to the appliance, if possible.
2. Extinguish any open flame.
3. Open hood.
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.
3. Only to be used outdoors.

TABLE OF CONTENTS

Congratulations on purchasing a state of the art Rinnai lifestyle barbecue.

Please read this manual carefully.

It contains important information for safety and enjoyable cooking.

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WARRANTY

The benefits conferred by this warranty are in addition to all other rights and remedies in respect of the product which you have under the Trade Practices Act and similar state or territory laws. Given installation and application is in accordance with the manufacturers specifications and instructions, Rinnai barbecues are warranted by Rinnai for the cost of labour and components in the event of defects arising from faulty materials and/or workmanship in accordance with the Terms, Conditions and Exclusions listed below.

Warranty Terms

Parts	Parts & Labour
All Stainless Steel components (such as frame structure, panels, roasting hood)	5 years
Utensil drawers	5 years
Gas Valves	5 years
Knobs, handles and castors	1 year
Burner Components	1 year
Cooking Grills / Hot Plate / Trivits / Racks / Flame Tamers	1 year
Electronic Ignition components	1 year
Regulator and Hose assembly	1 year
Temperature Indicator	1 year
Accessories	1 year

Warranty Conditions

1. Dated proof of purchase must be provided with all warranty claims.
2. Barbecues must be installed, used, maintained and serviced in accordance with the Owner's Operation Manual and local regulations.
3. Barbecues must only be used for domestic purposes.
4. Where a failed component is replaced under warranty, the balance of the original appliance warranty will remain effective.
5. Rinnai will repair or replace the defective part at it's option. Should the defective part no longer be available, it will be replaced by a part of equivalent value and functionality.

Warranty Exclusions

1. Usage for other than domestic purposes.
2. Abuse or improper usage.
3. Installation other than in conformity with the Owner's Operation Manual.
4. Improper maintenance, failure to maintain or improper storage.
5. Discolouration of metallic components due to excessive heat.
6. Wear, general deterioration and corrosion as a result of improper storage, extreme weather or extreme local atmospheric conditions.
7. Failure or damage caused by improper assembly by parties other than Rinnai Australia Staff or Agents - (includes gas escapes from cylinder connection to regulator).

WARRANTY

8. Failure or damage caused by alterations or repairs carried out by persons other than Rinnai Service persons or service agents.
9. Labour costs incurred due to a Rinnai Service person or service agent performing checks which should have been carried out by the customer in accordance with the “Trouble Shooting table” in the Owner’s Operation Manual and where no defect is found.
10. Subject to any statutory provisions to the contrary, claims for damage to a building or any other consequential loss either directly or indirectly due to fire emanating from the barbecue or any other faults.
11. Rinnai does not accept liability for consequential damage or any incidental expenses resulting from any breach of the warranty.

RECORD THE FOLLOWING INFORMATION FOR YOUR OWN RECORDS:

Your Retailer: _____

Name: _____

Address: _____

_____

Telephone Number: _____

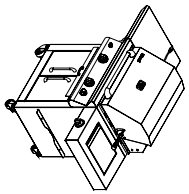
Serial Number: _____

Model Number: _____

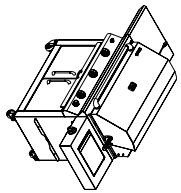
Date of Purchase: _____ / _____ / _____

Remember to send in your Warranty Card .....

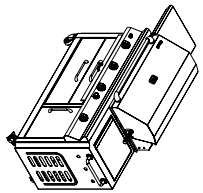
SPECIFICATIONS



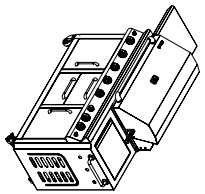
Gourmet 4



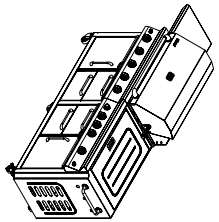
Gourmet 5



Impressor 5



Impressor 8



Impressor 10

Model Name	Model No.	Number of Burners and Type of Burners	Assembled Dimensions (mm) (Hood Closed) (L x H x W)	Assembled Dimensions (mm) (Hood Open) (L x H x W)	Main Body Dimensions (mm) (with 1 x Side Shelf)	Total Cooking surface (square mm)	Cooking surface area (square mm)	Net Weight (kg)	Gas Consumption MJ/hr Rating									
									Hotplate Burners		Back Burner		Side Burner		Side Burner Small		Side Burner Fish	
							Grill: Hotplate: Warming Rack:		Natural Gas	ULPG	Natural Gas	ULPG	Natural Gas	ULPG	Natural Gas	ULPG	Natural Gas	ULPG
Gourmet 4	RIBUS4BASR	2 "U" Stainless Steel 1 x back burner 1 x side burner	1410 x 640 x 1190	1410 x 695 x 1370	Depth: 500 Width: 350	545 x 480	200 x 480 200 x 480 575 x 140	78	29	**37**	11.5	**10**	12	**10**	N/A	**N/A**	N/A	**N/A**
Gourmet 5	RIBUS5BASR	3 "U" Stainless Steel 1 x back burner 1 x side burner	1410 x 640 x 1190	1410 x 695 x 1370	Depth: 500 Width: 381	810 x 480	470 x 480 330 x 480 840 x 140	99	43	**55.5**	15	**13.5**	12	**10**	N/A	**N/A**	N/A	**N/A**
Impressor 5	RIBUS5B1SR	3 "U" Stainless Steel 1 x back burner 1 x side burner	1410 x 640 x 1190	1410 x 695 x 1370	Depth: 575 Width: 381	810 x 480	470 x 480 330 x 480 575 x 140	118	43	**55.5**	15	**13.5**	12	**10**	N/A	**N/A**	N/A	**N/A**
Impressor 8	RIBIS8B2SR	5 "I" Stainless Steel 1 x back burner 2 x side burners	1410 x 640 x 1190	1410 x 695 x 1370	Depth: 645 Width: 1774	810 x 480	470 x 480 330 x 480 575 x 140	120	51	**56**	15	**13.5**	12	**10**	5.5	**5.5**	N/A	**N/A**
Impressor 10	RIBIS104SR	5 "I" Stainless Steel 1 x back burner 4 x side burners	2220 x 640 x 1190	2220 x 695 x 1370	Depth: 575 Width: 2216	810 x 480	470 x 480 330 x 480 575 x 140	159	51	**56**	15	**13.5**	24	**20**	4	**4.4**	**12**	**10**

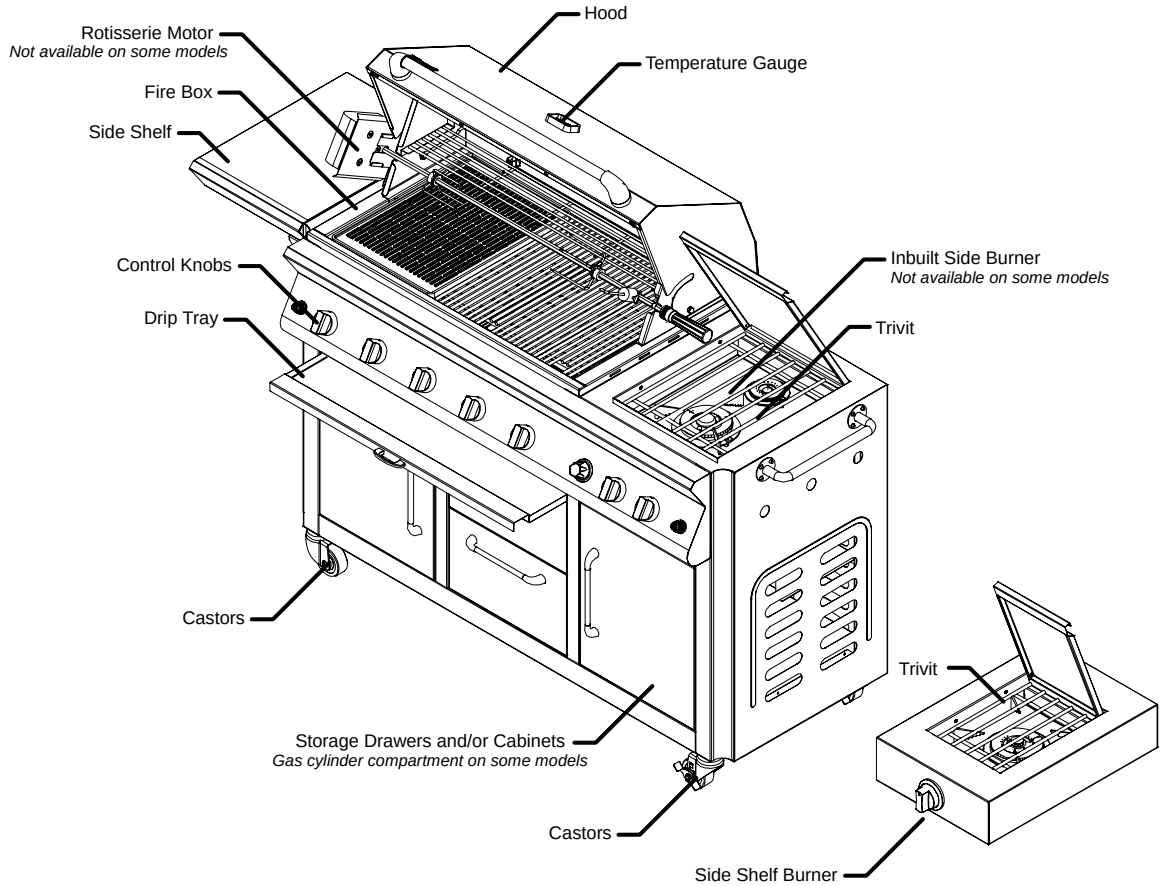
Note: To identify model number of your Barbecue the model number is located on the appliance data plate on the rear of the unit

Model Name	Model No.	Total Gas Consumption MJ/hr Rating		Gas supply pressure (kPa) to rail burner	Castors	Hose and Regulator	Accessories									
		Natural Gas	ULPG				Rotisserie Kit	Side Shelf (mm)	PVC Cover	Instruction book	Gas cylinder mount	Side Burner	Side Trivet	Side Burner Cover	Burner spillage bowl	Drawer Weight
Gourmet 4	RIBUS4BASR	54	**62**	LPG = 2.75 NG = 1.13	4 all directional	2kg Regulator with 5/8" UNF FI thread	Yes (2 Kg capacity)	360 x 610	Included	Included	Mounted right hand side under shelf	1 x Brass ported Burner	Reversible trivet, Stainless steel	Stainless steel hinged cover	Stainless Steel requires drain to outside back or fat tray	Combined weight of items stored in drawers must not exceed 14 kg.
Gourmet 5	RIBUS5BASR	68	**80**	LPG = 2.75 NG = 1.13	4 all directional	2kg Regulator with 5/8" UNF FI thread	Yes (5 Kg capacity)	360 x 610								
Impressor 5	RIBUS5B1SR	68	**80**	LPG = 2.75 NG = 1.13	4 all directional	2kg Regulator with 5/8" UNF FI thread	Yes (5 Kg capacity)	360 x 500			Mounted inside ventilated cupboard	1 x Brass ported Burner	Reversible			
Impressor 8	RIBIS8B2SR	81	**86**	LPG = 2.75 NG = 1.13	4 all directional	2kg Regulator with 5/8" UNF FI thread	Yes (5 Kg capacity)	360 x 500				2 x Brass ported Burners	Trivet Stainless Steel			
Impressor 10	RIBIS104SR	104	**105**	LPG = 2.75 NG = 1.13	6 all directional	2kg Regulator with 5/8" UNF FI thread	Yes (5 Kg capacity)	360 x 500				3 x Brass portedBurner 1 x cast iron fish burner		Fold away cover		

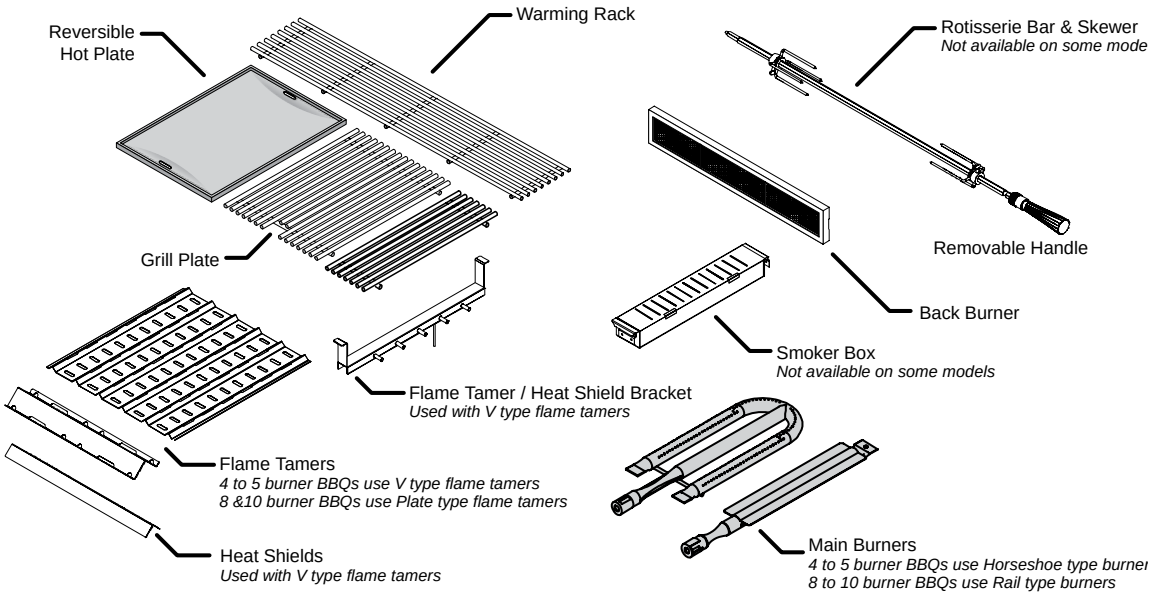
Barbecues for use with bottled gas are labelled ‘Universal LPG’ or ‘Propane’. Barbecues for use with natural gas are labelled ‘Natural Gas’ and must be installed by an Authorised person. Check the gas type sticker attached to the data plate and rear of the gas connection. The data plate is on the rear of the barbecue. Check that the label matches the gas type to be used.

SPECIFICATIONS

Main Barbecue Components



Under the Hood



Rinnai Australia Pty Ltd. reserve the right to make modifications and change the specifications without notice.

NOTE

All barbecues share the same type of components, however, details may vary between models.

SAFETY INFORMATION

WARNING

Failure to comply with these Instructions could result in a fire or explosion which could cause serious injury, death or property damage.

WARNING

If you smell gas:

1. **Shut off gas to the barbecue, and at its source if possible.**
2. **Extinguish any open flame.**
3. **Open hood.**
4. **Perform gas leak check procedure.**

If odour continues, immediately call your gas supplier.

WARNING

- **Never connect the barbecue directly to the gas cylinder without a Regulator.**
- **Always use the hose and regulator supplied (Propane or Universal LPG models only).**
- **Never store your gas cylinder indoors. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children.**
- **Barbecues with cylinder connected must not be stored in a building, garage or any other enclosed area with cylinder connected.**
- **Do not test for gas leaks with an open flame.**

Check that the barbecue supplied is correct for the gas type being used. The gas type is clearly labelled on the barbecue.

Barbecues are labelled “Propane”, “Universal LPG”, or “Natural Gas”.

If your barbecue is “Natural Gas” it must be installed by an authorised person in accordance with AS 5601.

If your barbecue is “Propane” or “Universal LPG” it is normally used with a gas cylinder. However, it is possible to install these barbecues on a reticulated “Propane” or “Universal LPG” supply and not use a gas cylinder. Such Installations must be performed by an authorised person in accordance with AS 5601.

Pipe sizing for reticulated Natural, Propane or Universal LPG gas supplies must be in accordance with an approved sizing chart such as the one in AS 5601.

Hose and Regulator (“Propane” or “Universal LPG” barbecues used with gas cylinder):

1. The pressure regulator and hose assembly supplied with the barbecue are suitable for use on bottled **LP gas only**.
2. The pressure regulator and hose assembly supplied with the appliance MUST be used.
3. Replacement pressure regulators and hose assemblies must be those specified by Rinnai for use with this appliance.
4. The pressure regulator supplied has been fixed to have an outlet pressure of 2.75 kPa. A different pressure is not suitable.
5. Avoid twisting of the hose.
6. Keep the gas hose away from hot surfaces or dripping grease or oil.
7. When the barbecue is not in use, the hose and regulator must only be disconnected from the cylinder. The hose and regulator must not be disconnected from the barbecue unless it is being replaced. Such replacement must only be carried out by an Authorised person.
8. Inspect the gas hose when replacing the gas cylinder, or once per year, whichever is more frequent. If the hose is cracked, cut, abraded, discoloured or damaged in any other way, the barbecue must not be used. The hose must be replaced if damaged or when local regulations require this. Contact your supplier or local regulating authority if uncertain. Such replacement must only be carried out by an Authorised person.

SAFETY INFORMATION

Hose and Regulator (Natural Gas barbecues)

1. Avoid twisting of the gas hose.
2. Keep the gas hose away from hot surfaces or dripping grease or oil.
3. Inspect the gas hose at least once per year. If the hose is cracked, cut, abraded, discoloured or damaged in any other way, the barbecue must not be used. The hose must be replaced if damaged or when local regulations require this. Contact your supplier or local regulating authority if uncertain. Replacement must only be carried out by an Authorised person.

Gas Cylinder ("Propane" or "Universal LPG" barbecues only)

1. This barbecue is designed for use with a 9 kg LP Gas cylinder. This cylinder should conform to AS 2030.1 - 1999. Do not connect this barbecue to a gas cylinder of different capacity.
2. The barbecue is designed for use in the vapour withdrawal mode. Therefore it is important to always store and use the gas cylinder in an upright position.
3. For storage and when refilling / exchanging cylinders, disconnect the hose and regulator at the cylinder end only. Do not disconnect the hose and regulator from the barbecue end.
4. The gas cylinder should be refilled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet. Gas cylinders should be inspected and re-qualified periodically in accordance with local statutory regulations. A dented or rusty gas cylinder may be hazardous and should not be used.
5. Do not subject the gas cylinder to excessive heat. Always keep the gas cylinder in an upright position.
6. Always close the cylinder valve when the barbecue is not in use.
7. If you store your barbecue indoors after use, always disconnect and remove the gas cylinder.
8. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children and must not be stored in a building, garage or any other enclosed area.

Connection and Leak Testing

- Position the gas cylinder and connect the hose and regulator in accordance with Section "Safety Information" page 7.
- Whenever the hose and regulator assembly are reconnected to the barbecue, check for "leaks" in accordance with "Safety Information" page 7.

SAFETY INFORMATION

Barbecues for use on a reticulated gas supply must be installed by an Authorised person.

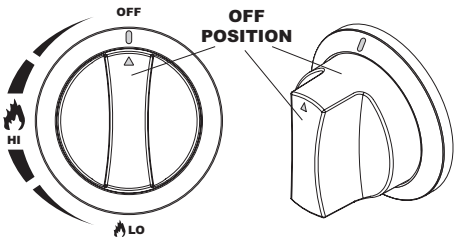
Gas Installation - "Propane" or "Universal LPG" barbecues using a gas cylinder

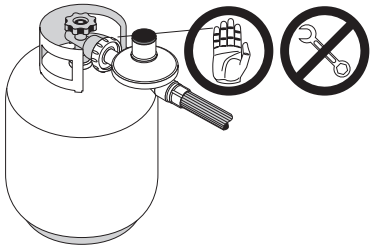
1. Familiarise yourself with the information in this manual, in particular the items under "Safety Information" and "Gas Safety".
2. Ensure all burners are in the "OFF" position as shown.
3. Connect the regulator to the gas cylinder by turning the coupling nut anti-clockwise to tighten to a full stop (left hand thread). The seal has now engaged. An additional one half to three quarter turn is required to complete the connection. Tighten by hand only. **Do not use tools.**
4. Make a soapy solution by mixing one part liquid detergent (such as dish-washing liquid) and one part water.
5. Open the gas valve on the cylinder by turning it anticlockwise.
6. Apply the soapy solution to all visible gas connections in the vicinity of the cylinder and regulator and where the gas hoses attach to the fitting on the solid barbecues gas pipe and to the side shelf burner (if fitted). Gas leaks will show as small bubbles in the soapy solution.
7. If there is a gas leak from the connection between the regulator and gas cylinder, close the gas valve on the cylinder by turning it clockwise. Disconnect the regulator and hose assembly from the cylinder by turning the coupling nut clockwise to disengage. Inspect for debris inside the cylinder fitting and fitting at the end of the regulator. Remove debris and reconnect as per step 3). Retest for gas leaks.

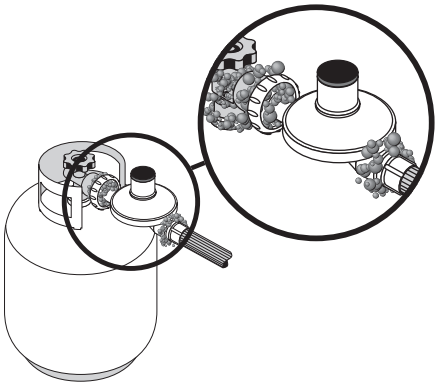
CAUTION

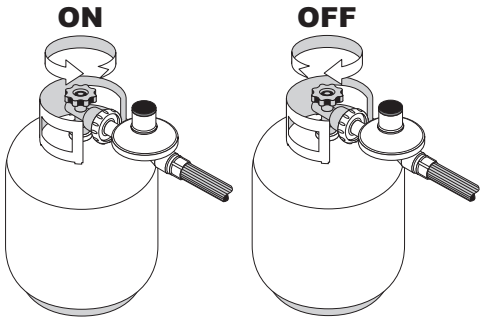
If there is still gas leaks from the connection between the regulator and gas cylinder or any other connections contact your supplier or Rinnai for assistance. Connections other than the connection between the regulator and gas cylinder must only be altered by an Authorised person. If gas leaks are present DO NOT operate the Barbecue.

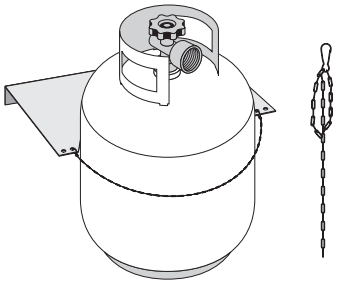
8. Removal of the gas hose, regulator & cylinder is the reverse of the connection procedure.
9. As shown, the picture illustrates the chain which anchors and holds the cylinder in position. Shorten the chain if necessary by moving one end of the clip to loop extra chain links through retaining clip.











SAFETY INFORMATION

Storage

WARNING

- **DO NOT store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
- **For barbecues using bottled gas: If you store your barbecue indoors, ALWAYS disconnect and remove the gas cylinder first. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children. They must not be stored in a building, garage or any other enclosed area or in the vicinity of this or any other appliance.**

Location

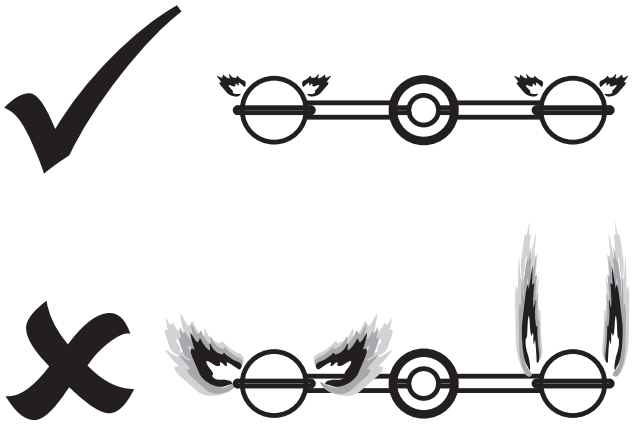
WARNING

- **This barbecue is for OUTDOOR use only. Refer to page 10 for details.**
- **DO NOT operate the barbecue indoors.**
- **DO NOT operate in an enclosed area.**
- **DO NOT operate in an unventilated area.**
- **This barbecue must be placed on a level and stable surface. Surfaces which ignite easily (such as carpet) must not be used.**
- **DO NOT install on recreational vehicles or boats.**
- **DO NOT obstruct the flow of air around the barbecue whilst in use. Refer to "Clearances and Location" section page 10.**
- **Certain materials or items when placed near the barbecue may be affected by the radiant heat and could be damaged. Keep these items away from your barbecue.**
- **Keep barbecue away from combustible materials. Maintain the Clearances shown on page 10.**

Burner Flame Characteristics

WARNING

- **Excessive yellow flame, irregular size or wafty flame, 'popping' of the flame, sooting, black smoke, hissing sounds or other abnormal noises may indicate incorrect assembly or defect.**



SAFETY INFORMATION

CAUTION

- **Never test for gas leaks with a match or open flame.**
- **Never use any burner, or a combination of burners, on 'HIGH' when cooking with the hood closed.**
- **If burners go out during operation, close the gas supply at the source and turn all burner controls to ‘OFF’. Open the hood and wait at least 5 minutes before attempting to relight.**
- **Should a grease fire occur attempt to shut off the gas supply at the source, turn off all burners and remove food if possible.**
- **Inspect the gas hose at least once per year, or whenever the gas cylinder is replaced. If the hose is cracked, cut, abraded, discoloured or damaged in any other way the barbecue must not be used. The hose must be replaced if damaged or when local regulations require this. Contact your supplier or local regulating authority if uncertain. Replacement must only be carried out by an Authorised person.**
- **Avoid unneccesary twisting of the gas hose.**
- **Never alter or modify any parts of the barbecue including any of the gas components.**
- **Observe the instructions and warnings on the rotisserie motor case and electric cord at all times. If electrical cord is damaged, return to supplier for repair.**
- **DO NOT move the barbecue whilst hot or in operation. Ensure the side wheels are 'locked' into position during use.**
- **Side burner lid must be open whilst the side burner is alight.**
- **Never lean over the cooking surfaces whilst lighting the barbecue.**
- **DO NOT allow children or the infirm to operate or handle any parts of the barbecue or rotisserie.**

CAUTION

- **Never light the barbecue with the hood closed.**
- **Never leave your barbecue unattended when operating.**
- **DO NOT use charcoal, briquettes, rocks or sand on this appliance.**
- **DO NOT use aluminium foil to line the flame tamers or drip tray. This can block off air for combustion and ventilation and result in a dangerous condition.**
- **DO NOT smoke whilst operating your barbecue.**
- **Wear appropriate clothing whilst operating the barbecue. Some synthetic fabrics (such as Nylon) are highly flammable and should be avoided.**
- **Use good quality insulated oven mitts when operating the barbecue.**
- **DO NOT heat unopened food containers as pressure build-up during heating may cause the container to burst.**
- **The drawers are designed for the storage of cooking utensils. They are not designed for storage of heavy components. The combined weight of utensils in all drawers should not exceed 14 kg.**

CLEARANCES AND LOCATION

Clearances

The following minimum clearances must be maintained:

- Top 1000 mm - measured from the top of the hood in the closed position.
- Rear 200 mm - measured from the rear main panel.
- Sides 250 mm - measured from the side main panel if no side burner fitted. Measured from the free end of the side burner (if fitted).

Openings around the perimeter of the appliance provide air for cooling and combustion and must not be obstructed.



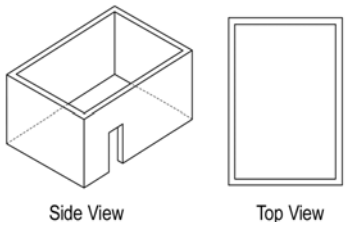
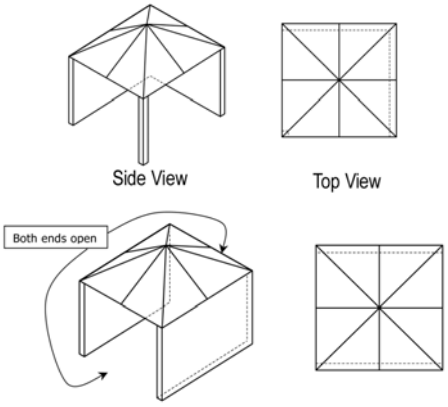
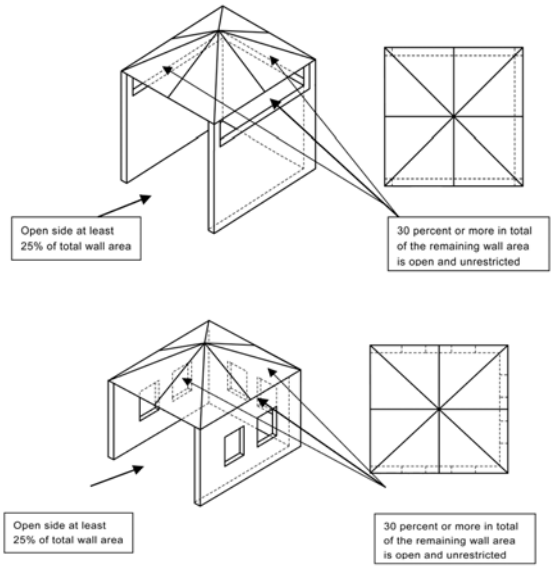
- **This barbecue is for OUTDOOR use only.**
- **DO NOT operate the barbecue indoors.**
- **DO NOT operate in an enclosed area.**
- **DO NOT operate in an unventilated area.**
- **This barbecue must be placed on a level and stable surface.**
- **DO NOT install on recreational vehicles or boats.**
- **DO NOT obstruct the flow of air around the barbecue whilst in use.**
- **Certain materials or items when placed near the barbecue may be affected by the radiant heat and could be damaged. Keep these items away from your barbecue.**
- **Keep barbecue away from combustible materials.**

CLEARANCES AND LOCATION

Location

'Outdoor Use' is defined as use in an above ground, open air situation with natural ventilation, without stagnant areas and where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

The following figures are diagrammatic representations of 'Outdoor Use' as defined:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.	
Within a partial enclosure that includes an overhead cover and no more than 2 walls.	
Within a partial enclosure that includes an overhead cover and more than 2 walls the following shall apply: • At least 25% of the total wall area is completely open and • At least 30% of the remaining wall area is open and unrestricted. In the case of balconies at least 20% of the total wall area shall be and remain open and unrestricted.	

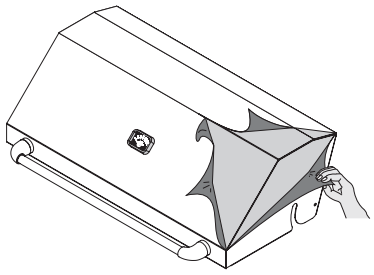
ASSEMBLY & PREPARATION FOR USE

Unpacking

Carefully remove packaging and discard / recycle as appropriate, taking care not to damage any components.
The package should contain all items listed under “Specifications” section. If any items are missing or damaged, DO NOT proceed with assembly. Contact your Supplier.

WARNING

IMPORTANT: Remove the plastic protective coating from ALL PANELS inside and outside the appliance and clean surfaces from adhesive debris before lighting the appliance. This is to remove all machine oils used during manufacturing that may discolour and damage the appliance if burnt.

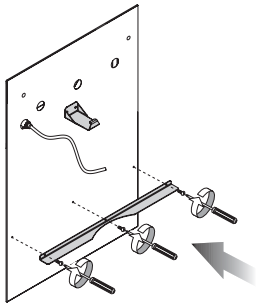


Tools required

A Phillips screw driver is required for assembly.

Gas Cylinder lower hanging bracket

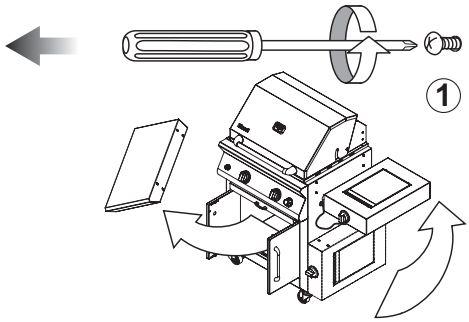
(Gourmet series only)
The bracket will require attachment to the barbecue using the Phillips screws supplied as shown.



Side Shelf

The side shelf will require assembly to all barbecue models. Fit the side shelf to the left hand side of the barbecue as follows:

1. Loosen the supporting screws on the left hand side of the barbecue.
2. Unpack the side shelf as shown.
3. Engage the key hole slots over the supporting screws and tighten screws to secure side shelf in place.

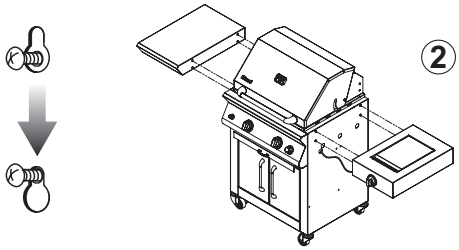


Side shelf burner (Gourmet models only)

The side shelf burner will require assembly to the right hand side of the Gourmet range barbecues.

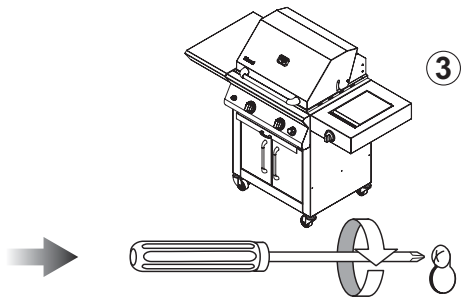
CAUTION

For your safety and convenience the side shelf burner gas hose is connected to the gas rail of the barbecue at the factory during production. During assembly of the side shelf burner to the barbecue there is no need to disconnect or adjust this connection. Connections made during production must only be altered by an Authorised person.



Fit the side shelf burner to the right hand side of the barbecue as follows:

1. Loosen the supporting screws on the right hand side of the barbecue.
2. Unpack the side shelf burner as shown.



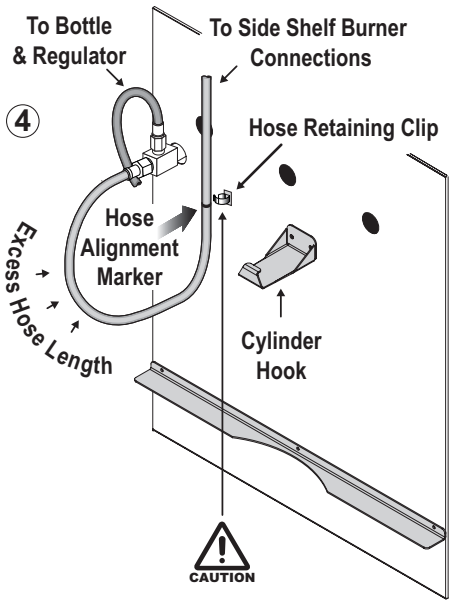
3. Engage the key hole slots over the supporting screws and tighten screws to secure side shelf in place.
4. To ensure the hose does not come into contact with hot surfaces under the side burner, loop the hose through the supporting clip located next to the inlet connection.

CAUTION

Take care not to twist or kink the gas hose.

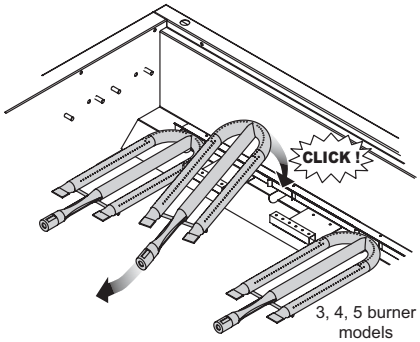
Locate the red indicator marked on the hose of the side shelf burner.

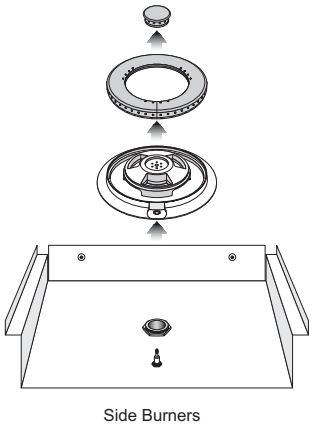
Align this with the hose retaining clip and secure into place, to ensure that any excess hose length is kept clear of all hot surfaces.

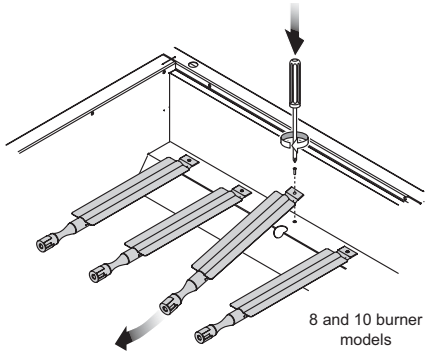


Checking burner positioning

Check that the side burners and main burners are positioned correctly as follows:



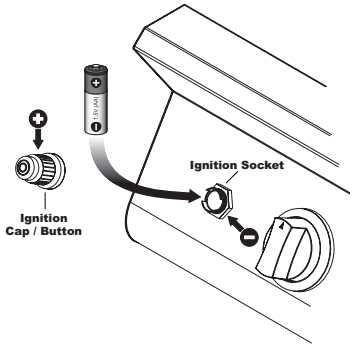




Ignition System Battery Placement

Fit AA battery into igniter as follows:

- Unscrew the igniter cap (anticlockwise).
- Place battery as shown.
- Replace the ignitor cap (screw clockwise).



ASSEMBLY & PREPARATION FOR USE

Ignition System Check

Ignition of the Main and Rotisserie burners is via a common electronic ignition module with wiring and an electrode to individual burners.

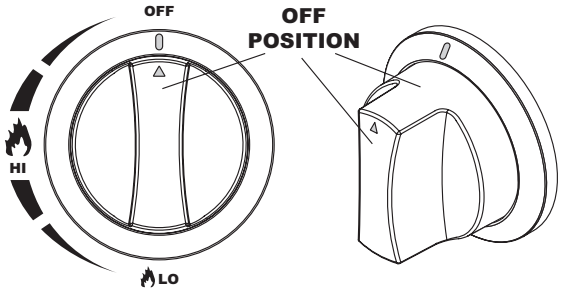
Ignition of the side burner on the Gourmet range is independent to that of the Main and Rotisserie burners and is of the 'Piezo' type incorporated into the side burner assembly. The Impressor range has ‘electronic’ type ignition.

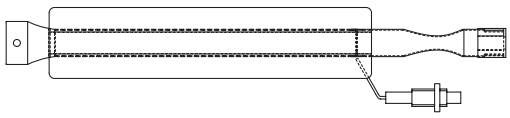
The Impressor 5 has one ignition unit which lights all burners on the barbecue. The Impressor 8 and 10 have 2 ignition units. The left hand ignition unit lights the burners under the hood (main and rotisserie burners). The right hand ignition unit lights the side burners. This is indicated on the fascia panel by a black vertical line between the relevant gas knobs.

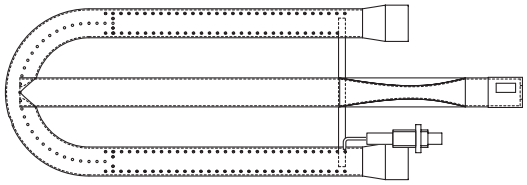
The ignition systems should be checked when the barbecue is first assembled. It is also recommended that the ignition system is checked after cleaning the hot plate, grill plates, flame tamers, heat shields burners and at the beginning of each barbecue season. The check should take place after the burners, are inserted into the barbecue body but with the flame tamers, heat shields, hot plate and grills plates removed so the burners are visible.

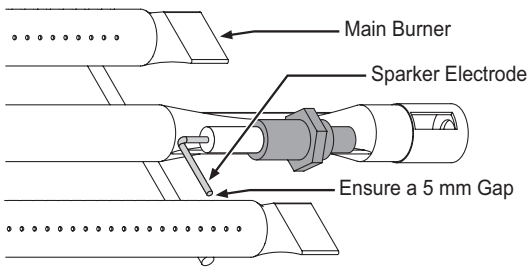
Checking Main and Rotisserie Burner Ignition (all models) and **Side burner** (Impressor series only)

1. Ensure the burners are correctly positioned and that the hot plate, grill plates, flame tamers and heat shields are removed.
2. Ensure all burner controls are in the 'OFF' position and that the gas supply on the cylinder is shut off.
3. Push the ignitor button and check for sparking between the spark electrodes and burners. A blue spark should be seen and heard between each spark electrode and burner. DO NOT touch any components in the vicinity of the burner or spark electrode whilst the ignitor button is pressed down as an electric shock could result.
4. If no spark is seen or heard at all, replace the battery. If a spark is seen or heard on at least one burner but not all burners, carefully bend the spark electrode to be within 5 mm of the burner(s) without spark by using a small pair of pliers. **DO NOT touch any components in the vicinity of the burner or spark electrode whilst the ignitor button is pressed down as an electric shock could result.**
5. If a spark is still not evident at all burners, contact Rinnai.




8 & 10 Burner


3, 4, 5 Burner



ASSEMBLY & PREPARATION FOR USE

Checking Side Burner Ignition (Gourmet series only)

1. Ensure the burner is correctly positioned and the trivit is removed.
2. Ensure the burner control is in the 'OFF' position and that the gas supply on the cylinder is shut off.
3. Push and turn the control knob to 'Ignition' and then immediately back to the 'OFF' position. A 'click' should be felt and heard whilst turning the control knob to 'Ignition' and at this time a blue 'spark' should be seen between the spark electrode and burner. DO NOT touch any components in the vicinity of the burner whilst turning the knob as an electric shock could result.
4. If no spark is seen or heard at all, bend the spark electrode to be within 5 mm of the burner(s) without spark by using a small pair of pliers.
5. If a spark is still not evident, contact Rinnai.

Burner Operation Check

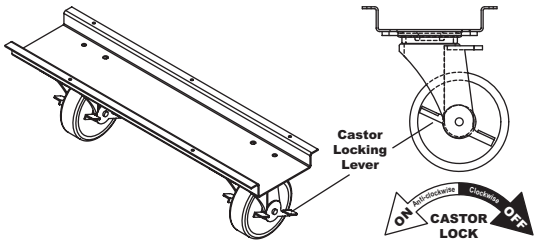
The burners should be checked when the barbecue is first assembled, after the ignition system check. It is also recommended the burners are checked after cleaning the hot plate, grill plates, flame tamers, heat shields, burners and at the beginning of each barbecue season. The check should take place after the burners are inserted into the barbecue body but with the flame tamers, heat shields, hot plate and grill plates removed so that the burners are visible.

WARNING

- **Never light the barbecue with the hood or side burner lid closed.**
- **Side burner lid must remain open whilst the side burner is alight.**
- **Never lean over the cooking surfaces whilst lighting the barbecue.**
- **If burners go out during operation, close the gas supply at the source and turn all burner controls to 'OFF'. Open the hood and wait at least 5 minutes before attempting to relight.**
- **Ensure the wheels are 'locked' into position before lighting the burners.**

Locking the wheels

Ensure the wheels are locked into position before lighting burners.



Checking Main Burner Operation

1. Push and turn the control knob of any main burner to 'HIGH', simultaneously pushing the electronic igniter button. The burner should light within 15 seconds.
2. If the burner does not light, turn to 'OFF' and wait 5 minutes. Repeat the lighting procedure.
3. Once a flame is established on any main burner, push and turn the burner control knob of the other main burners. They should all light within 15 seconds via 'cross ignition' from burners already lit.

   If any main burner does not light, turn control knob to 'OFF' position and wait 5 minutes. Then repeat the lighting procedure. If a burner flame cannot be achieved on individual burners, check that burner for obstructions and check it's positioning. If a flame cannot be obtained on all burners, perform the Ignition System check.

   If burners go out during operation, close the gas supply at the source and turn all burner controls to 'OFF'. Open the hood and wait at least 5 minutes before attempting to relight.

4. With HIGH flame established on all main burners check the burner flames. The flames should be approximately 2 cm tall, emanate around the perimeter of the burner tube and be generally 'blue' in appearance.

   Excessive yellow, irregular size or 'wafty' flame 'popping' of the flame, sooting, black smoke, hissing sounds or other abnormal noises may indicate incorrect assembly or defect. Refer to the “Trouble Shooting” section page 28.

Checking Rotisserie Burner Operation

1. Push and turn the control knob of the rotisserie burner to ‘HIGH’, simultaneously pushing the electronic igniter button. The rotisserie burner should light within 15 seconds.

2. If the rotisserie burner does not light, turn to 'OFF’ and wait 5 minutes. Repeat the lighting procedure. If a burner flame cannot be achieved, perform the “Ignition System check on page 14. If ignition is satisfactory and a rotisserie burner flame can still not be established contact Rinnai.

   If the rotisserie burner goes out during operation, close the gas supply at the source and ensure all burner controls are ‘OFF’. Open the hood and wait at least 5 minutes before attempting to relight.

3. With ‘HIGH’ flame established on the rotisserie burner check burner combustion. The rotisserie burner is a 'surface combustion' type ceramic burner. As such, there should be an orange/red 'glow' emanating evenly from the burner surface.

   Flames or sparks jumping from the burner surface, an uneven glow, sooting, black smoke, 'streaming' of flames away from the burner surface, hissing sounds or other abnormally noises may indicate incorrect assembly or defect. Refer to the “Trouble Shooting” section.

Checking Side Burner Operation

1. Push and turn the control knob of the side burner to 'Ignition'. The burner should light within 15 seconds.

2. If the burner does not light, turn to 'OFF’ and wait 5 minutes. Repeat the lighting procedure.

   If the burner goes out during operation, close the gas supply at the source and turn all burner controls to ‘OFF’. Ensure the side burner lid remains open and wait at least 5 minutes before attempting to relight.

3. With ‘HIGH’ flame established on the side burner check the burner flames. The flames should be approximately 2 cm tall, emanate around the perimeter of the inner and outer burner rings and be generally 'blue' in appearance.

Excessive yellow flame, irregular size or wafty flame, 'popping' of the flame, sooting, black smoke, hissing sounds or other abnormal noises may indicate incorrect assembly or defect. Refer to the “Trouble Shooting” section.

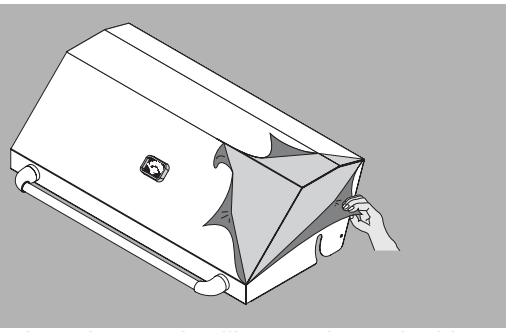
ASSEMBLY & PREPARATION FOR USE

Placing Flame Tamers, Heat Shields Hot Plate and Grill Plates

Dry thoroughly before positioning as shown.

WARNING

Ensure the plastic protective coating from these items is removed.



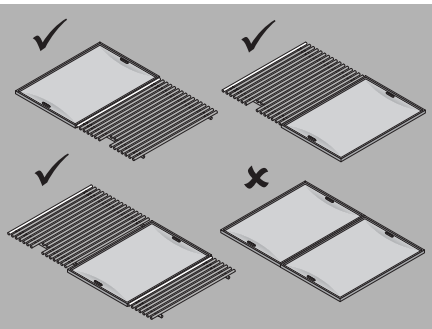
It is recommended the flame tamers, heat shields, cooking hot plate and grills are cleaned with a suitable mild household detergent before their first use.

NOTE

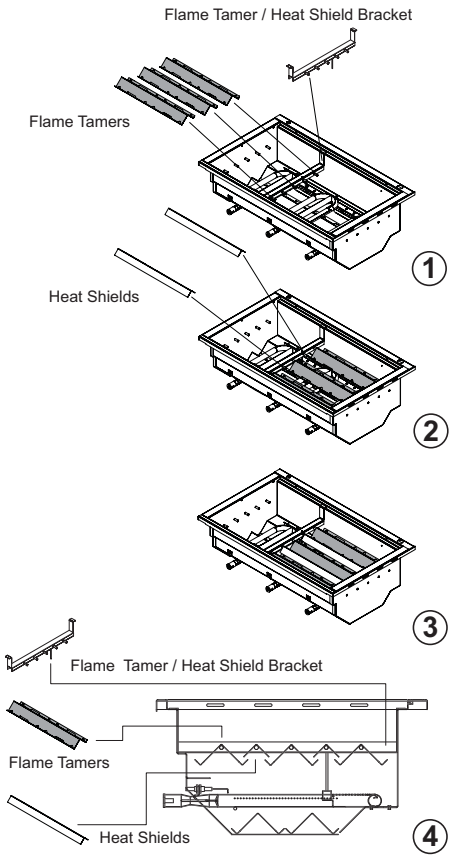
The barbecue is not designed to have the firebox completely covered by solid hot plates.

The hot plate and grill plates combinations as supplied with the barbecue must be used.

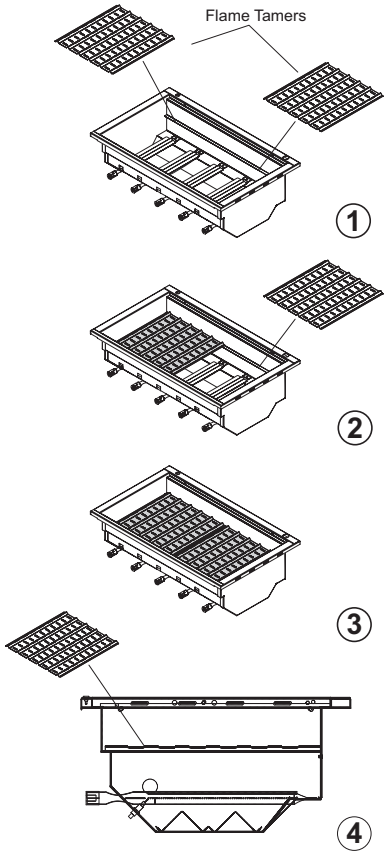
For 8 and 10 burner barbecue models that have 2 grill plates the plate combination is grill / plate / grill.



4 to 5 burners barbecues



8 and 10 burners barbecues



HOW TO USE

WARNING

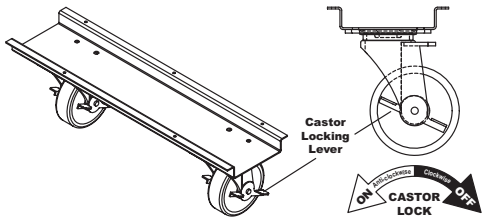
- **The rotisserie motor case and plug contains instructions and warnings relating to use of the rotisserie motor and it's connection to the electric power supply.**
- **Observe these instructions and warnings at all times.**
- **Failure to observe these instructions and warnings can result in electric shock.**
- **In case of damage to electrical cord or plug, return to supplier for repair.**

At the beginning of each barbecue season

1. Read these instructions carefully, especially the “Important Safety Information”.
2. Check for burner obstructions and check burner positioning as explained in the “Assembly & Preparation for Use” section.
3. Check gas cylinder and ensure it is full (if fitted).
4. Check for gas leaks as explained in the “Assembly and Preparation for Use” section.
5. Check ignition system and burner operation as explained in the “Assembly & Preparation for Use” section.

Before attempting to light the burners

Before each use ensure the wheels are 'locked' into position to prevent the barbecue from moving as shown.

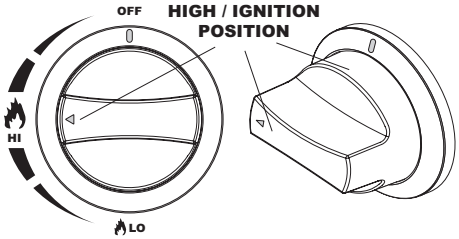


Location

Locate the barbecue in accordance with the information in the “Clearances and Location” section. Avoid strong winds as these will drastically reduce the cooking efficiency. This applies especially to the rotisserie burner.

Main Burner ignition

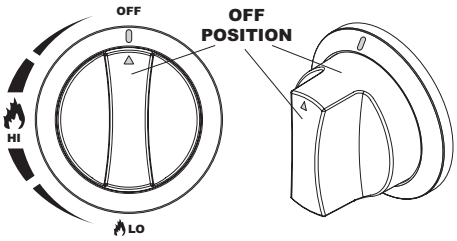
Push and turn the control knob of any Main burner to ‘HIGH’, simultaneously pushing the electronic igniter button. The burner should light within 15 seconds.



1. If the burner does not light, turn to 'OFF’ and wait 5 minutes. Repeat the lighting procedure.
2. Once a flame is established on any main burner, push and turn the burner control knob of the other main burners as required. They should all light within 15 seconds.

3. If any main burner does not light, turn to 'OFF' it's control knob and wait 5 minutes. Then repeat the lighting procedure. If a burner flame cannot be achieved on individual burners, check that burner for obstructions and check it's positioning. If a flame cannot be obtained at all, that is none of the main burners ignite, perform the Ignition System check.

   If burners go out during operation, close the gas supply at the source and turn all burner controls to ‘OFF’. Open the hood and wait at least 5 minutes before attempting to relight.



Rotisserie Burner Operation

1. Push and turn the control knob of the rotisserie burner to ‘HIGH’, simultaneously pushing the electronic igniter button. The burner should light within 15 seconds.
2. If the rotisserie burner does not light, turn to 'OFF’ and wait 5 minutes. Repeat the lighting procedure. If a burner flame cannot be achieved, perform the “Ignition System Check”. If Ignition is satisfactory and a rotisserie burner flame can still not be established contact Rinnai.

   If the rotisserie burner goes out during operation, close the gas supply at the source and ensure all burner controls are ‘OFF’. Open the hood and wait at least 5 minutes before attempting to relight.

Side Burner Operation

1. Push and turn the control knob of the side burner to 'Ignition'. The burner should light within 15 seconds.
2. If the burner does not light, turn to 'OFF’ and wait 5 minutes. Repeat the lighting procedure.
3. If the burner goes out during operation, close the gas supply at the source and turn all burner controls to ‘OFF’. Ensure the side burner lid remains open and wait at least 5 minutes before attempting to relight.

Manual Ignition of Burners

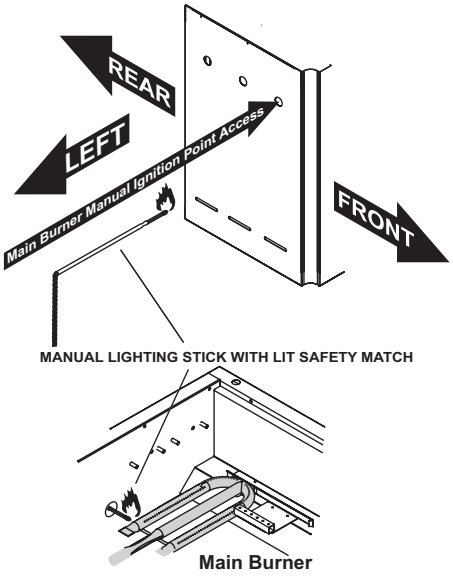
If for some reason the ignition system is unable to produce a spark at the electrodes your barbecue burners can be lit carefully with a match as detailed below.

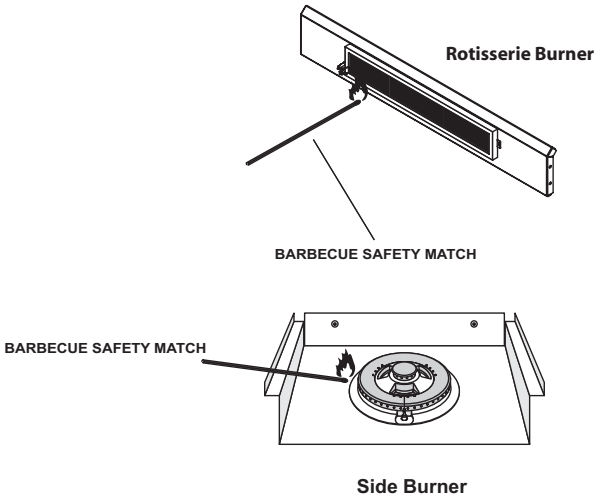
CAUTION

- **If the ignition system(s) fails to produce a spark and the problem cannot be rectified as detailed in the “Ignition System Check” section, contact Rinnai for service and/or repair.**
- **Manual Ignition should only be performed on a temporary basis whilst waiting for the service and/or repair to the Ignition System(s) to take place.**
- **Keep your face and body at a safe distance from the manual lighting.**

HOW TO USE

Lighting the side burner and rotisserie burner manually using a match.





Burning Off

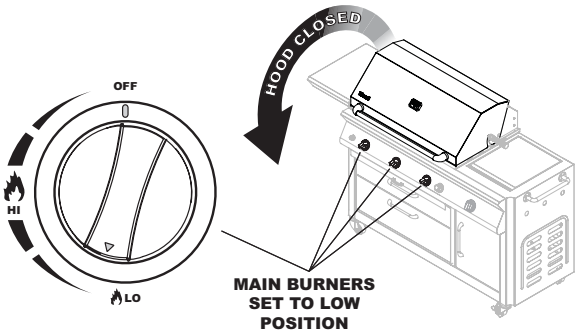
Before cooking on your barbecue for the first time, burn off in a moderate heat to remove any residual oils used during manufacture from barbecue components and panel surfaces.

During the 'Burning Off' procedure operate the main burners on 'LOW' and keep the hood closed for approximately 10 minutes. Then open the hood and allow to cool. Wash the hot plate and grill plates with a suitable mild detergent. Allow to dry and replace.

Preheating

It is best to pre-heat the barbecue before cooking.

Operate the main burners on 'LOW' and keep the hood closed for approximately 10 minutes before commencing cooking.



Cooking

General Cooking Tips

A little cooking fat or oil on the grill plate will prevent sticking of food being cooked on these surfaces.

During cooking, fat and scrapings will drip through to the drip tray. Do not allow excess fat and scrapings to build up.

Fats and juices that drip from the food being cooked onto the hot surfaces beneath may cause 'flare ups'. Flare ups impart a distinct taste to the food being cooked and are desirable within reason. If flare ups are excessive turn the burners down a little.

HOW TO USE

Burner Settings

- HIGH - Use this setting for searing foods or for burning food residue off from the hot plate and grill plates. The 'HI' setting is rarely used for extended cooking.
- MEDIUM - (mid way between 'HIGH' and 'LOW'). Use this setting for grilling and for cooking burgers and vegetables.
- LOW - Use this setting when cooking lean or thin cuts of meats, poultry or fish. Any combination of burners on 'LOW' can also be used for cooking with the hood down or in conjunction with the Rotisserie burner.

  The required burner settings will also be influenced by the outside air temperature and wind.

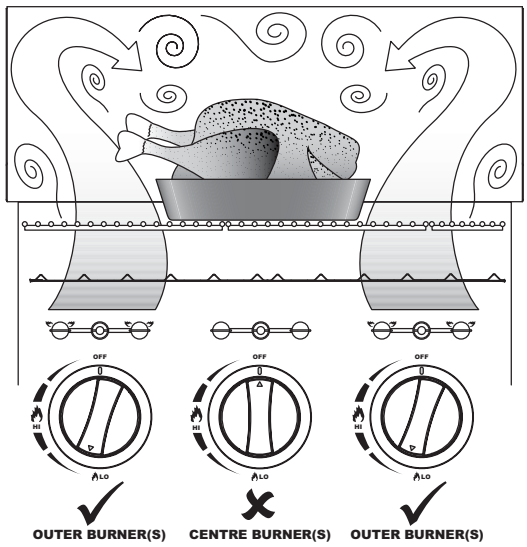
Cooking with the hood closed (Indirect Cooking)

Cooking with the hood in the closed position creates an 'oven' style effect by retaining the heat evenly in the enclosed space. This results in 'indirect cooking' and is especially suitable for large cuts of meat and poultry. The hood temperature gauge is a guide to the hood internal temperature.

For cooking with the hood closed, it is recommended that the solid hot plate is removed and that the grill plates are placed over the centre burners as shown.

It is recommended that any combination of outside burners are activated for cooking. It is not recommended that the centre burners underneath the grill plate are activated.

Never use any main burner, or combination of main burners, on 'HIGH' when cooking with the hood closed.



Cooking with Rotisserie

Convection cooking

For convection rotisserie cooking with the hood closed, it is recommended that the solid hot plate, grill plates and warming rack are removed when the rotisserie is in use. It is recommended that any combination of outside burners are activated for cooking. It is not recommended that the centre burners underneath the grill plate are activated.

Ensure flame tamer is fitted on the same side of the barbecue as the rotisserie motor.

HOW TO USE

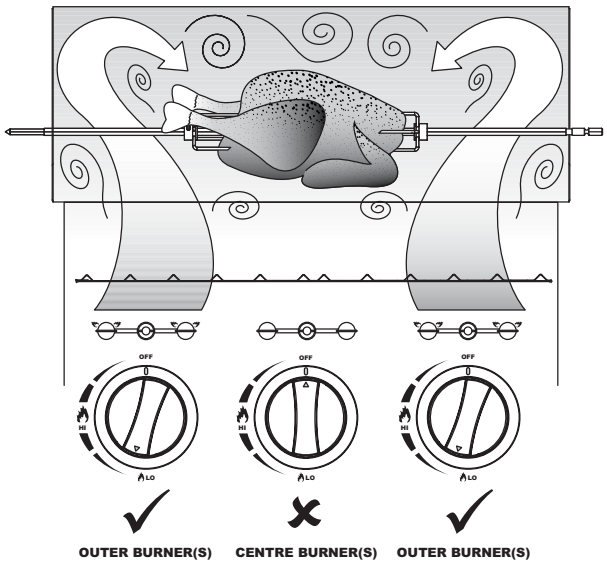
Never use any main burner, or combination of main burners, on ‘HIGH’ when cooking with the hood closed.

The side burner must not be used when the rotisserie is in use, because it could overheat and damage the appliance. On the Impressor 10 models the extreme right hand burner exempt.

Use the rotisserie bar 'prongs' to secure the meat or poultry onto the rotisserie bar, taking care to avoid injury. The weight of meat or poultry should not exceed 5 kg.

To ensure proper rotation it is important that the meat or poultry being cooked is properly balanced on the rotisserie bar.

This is easiest to achieve if the meat or poultry is of uniform shape and texture.



Cooking using the Infra Red Back Burner

The rotisserie burner is an 'infrared' type providing intense radiant heat. It is most commonly used for cooking meat or poultry. The intense radiant heat imparts unique flavours and prevents the natural juices in the food from escaping. Cooking times will vary depending on the size and cut of the meat or poultry. For best results, use the rotisserie burner with the hood closed.
The rotisserie burner must be used in the ‘ON’ position only.

HOW TO USE

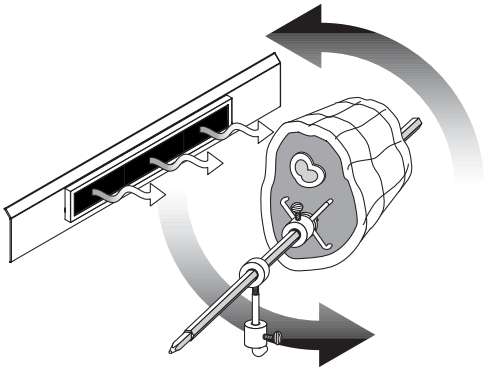
For rotisserie cooking with the hood closed, it is recommended that the solid hot plate, grill plates and warming rack are removed when the rotisserie is in use.

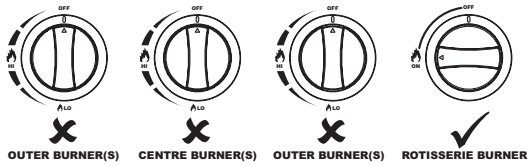
Never use any main burner, or combination of main burners, on 'HIGH' when cooking with the hood closed.

Ensure flame tamer is fitted on the same side of the barbecue as the rotisserie motor.

The side burner must not be used when the rotisserie is in use, because it could overheat and damage the appliance. On the Impressor 10 models the extreme right hand burner exempt.

Use the rotisserie bar 'prongs' to secure the meat or poultry onto the rotisserie bar, taking care to avoid injury. The weight of meat or poultry should not exceed 5 kg.



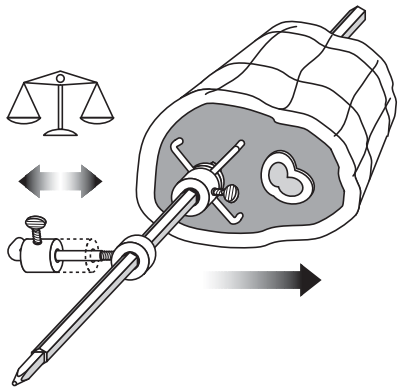


To ensure proper rotation it is important that the meat or poultry being cooked is properly balanced on the rotisserie bar.

This is easiest to achieve if the meat or poultry is of uniform shape and texture.

To test correct balancing of the food being place the ends of the bar loosely in the palm of your hands. If there is no tendency to roll, give it a quarter turn.

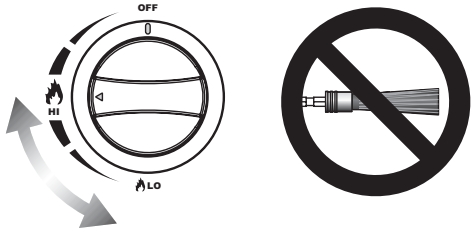
Repeat twice. If the rotisserie bar does not roll during this procedure the food is correctly balanced.



Rotisserie Handle

During rotisserie cooking ensure that the handle is always removed from the rotisserie shaft. This prevents the handle from overheating.

When fitting or removing the handle make sure the side burner(s) are turned 'OFF'.

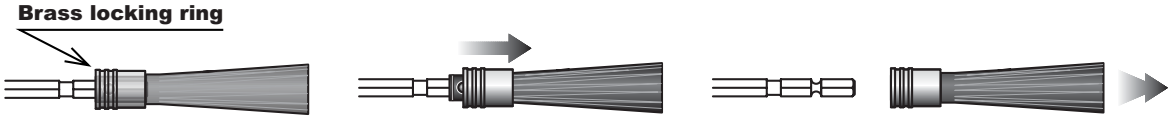


While cooking remove the handle from rotisserie bar

Removing Rotisserie Handle

Before attempting to remove the handle from the rotisserie shaft, ensure the rotisserie motor is switched 'OFF'.

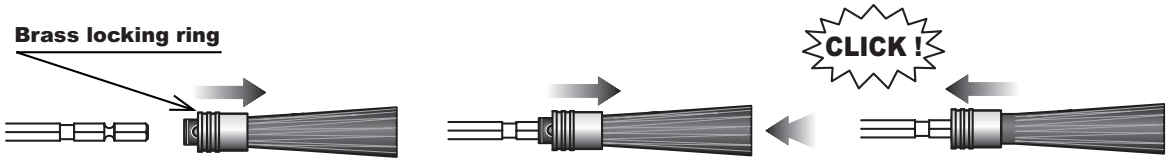
To remove the handle, slide the brass locking ring backwards. This releases the handle lock and allows the handle to be removed from the shaft.



Replacing Rotisserie Handle

Before attempting to replace the handle, ensure that the power to the rotisserie motor is in the 'OFF' position.

To replace the handle, slide the brass locking ring backwards. This releases the handle lock and allows the handle to be fitted to the shaft. Slide the handle onto the shaft until it stops. Then simply release the locking ring to re-secure the handle.



NOTE

The warming rack must be removed if the rotisserie is in use. If the counter weight is used, the grill / cooking plate beneath it will also need to be removed so the rotisserie can rotate freely.

Place the rotisserie motor onto the rotisserie motor bracket located on the left hand end next to the hood and insert the pointed square end of the rotisserie shaft into the motor slot.

If the rotisserie rod rolls, use the 'counter weight' to balance the food on the rotisserie bar, adjusting the position of the weight as required.

Make sure the hood will close over the bracket to enable cooking with the hood down using the rotisserie, you may need to flip the motor 180 degrees to achieve this.

Cooking on the Side Burner(s)

The side burner(s) are similar to the burners on a conventional gas cooktop. As such, they are most suitable for heating the bottom surfaces of pots, woks, pans or baking dishes in which the food to be cooked is placed. **Food must not be cooked by placing it directly on the side burner trivit.**

Avoid using pots, pans or baking dishes which cover the majority of the side burner trivit as this may result in poor burner combustion which may result in discolouration of side burner surfaces.

The side burner must not be used when the rotisserie is in use because may damage the rotisserie handle.

Cooking using the Smoke Box (some models)

The smoke box can be filled with wood chips suitable for smoking of foods. Charcoal, briquettes, rocks or sand are not suitable. Used in conjunction with the Rotisserie and Indirect cooking methods, a distinct smoked flavour can be imparted on the foods being cooked when the smoke box is used.

Using the warming rack

The warming rack can be used to keep foods that have already been cooked warm. The warming rack must be removed when the rotisserie is in use.

CLEANING AND MAINTENANCE

General

Regular cleaning and maintenance will enable reliable and safe operation and prolong the life of your barbecue.

It is recommended that the cleaning and maintenance routine in this chapter be carried out prior to each barbecue season or more frequently if required.

If used in coastal areas or areas with high atmospheric moisture content the resulting rain, mist, salt spray etc. may adversely affect any exposed parts. Frequent cleaning and drying is recommended to minimise exposure and will avoid material breakdown.

CAUTION

- **Ensure burner controls AND gas cylinder valve are 'OFF' and let barbecue cool before attempting any cleaning or maintenance.**
- **DO NOT use oven cleaner to clean any barbecue components.**
- **DO NOT use a water pressure machine.**
- **The use of 'steel wool' or wire brushes are not recommended for cleaning as these will leave scratches. Such scratches are not covered under warranty.**
- **DO NOT pour cold water over any hot surfaces for cleaning purposes.**

Cleaning the hot plate and grill plates

Using the 'HIGH' setting on the main burners after cooking will burn much of the food residue from the plates and grills after cooking is over. It is recommended the hot plate and grill plates are cleaned before the first use and after every subsequent use. Use a suitable mild household detergent and a soft textured cleaning cloth or dishwashing brush. Do not use appliance on ‘High’ for extended duration as this could discolour stainless steel.

To remove stubborn deposits, submerse the hot plate and grill plates in water mixed with a small amount of suitable mild household detergent for an extended period of time (for example, overnight). After immersing, any remaining deposits can then be removed using a cloth or brush. Rinse and dry thoroughly before refitting to barbecue.

Cleaning the flame tamers / heat shields and drip tray

Periodic cleaning is recommended to prevent buildup of food residue. The cleaning method is the same as described for the hot / grill plates.

Cleaning the barbecue panels and drawers

Barbecue panels are made from Stainless Steel for greater durability. Use a stainless steel cleaner and soft textured cleaning cloth wiping in the same direction as the 'grain' to avoid scratching. Do not use paint thinners or similar solvents for cleaning.

The inside panels of the drawers should be cleaned using a suitable mild household detergent or cleaner and soft textured cleaning cloth.

Cleaning the interior of the barbecue body

Rinnai recommend occasional cleaning of the interior of the barbecue body, as follows:

1. Remove and clean the hot plate, grill plates, flame tamers, heat shields, smoke box (if fitted) drip tray and burners.
2. Remove the rear main panel of the barbecue body. Use a Phillips head screwdriver to loosen the fastening screws. This allows access to the 'interior' of the barbecue body.
3. Clean the interior panels and cooking tray surfaces using a stainless steel cleaner and soft textured cleaning cloth wiping in the same direction as the 'grain' to avoid scratching. Do not use paint thinners or similar solvents for cleaning.

4. Replace rear main panel, burners, flame tamers, heat shields, hot plate, grill plates, smoke box (if fitted) and drip tray.
5. Reconnect to gas and perform checks in accordance with the “Assembly and Preparation for Use” section.

Cleaning burner tubes

CAUTION

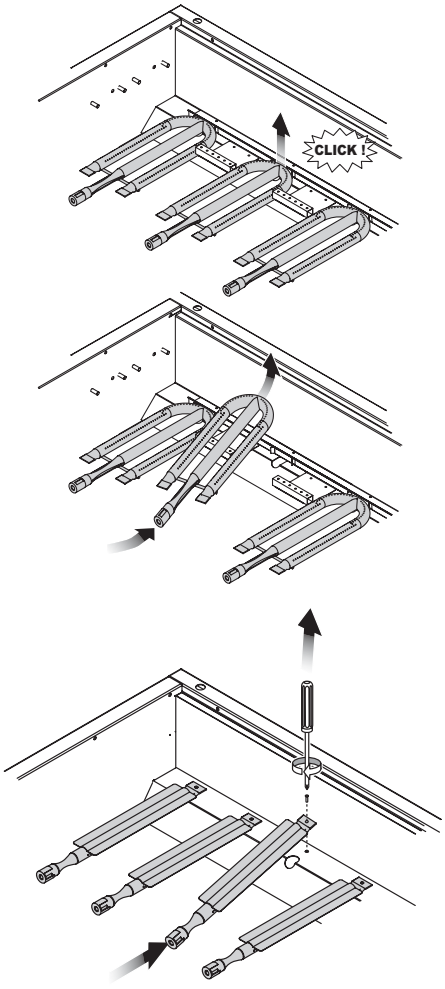
- **Spiders and small insects can occasionally spin webs or make nests in the burner tubes and ports. These can lead to gas flow obstruction which could result in poor combustion or, at worst, a fire in and around the burner tubes.**
- **This type of fire is known as 'flash back' and can cause serious damage to your barbecue and create an unsafe operating condition for the user.**
- **Obstructed burner tubes and ports are the most common cause of 'flash back'.**
- **It is important that Burner tubes are inspected and cleaned frequently to prevent ‘flash back’.**

Burner tube inspection and cleaning should take place especially in late summer or early autumn when spiders are most active or when the barbecue has not been used for an extended period.

Inspection and cleaning procedure is as follows:

1. Remove hot plate, grill plates, flame tamers, heat shields, smoke box (if fitted).
2. Remove burners as shown.
3. Clean the outside of the burner tubes by using a suitable mild household detergent and dishwashing brush. To remove stubborn deposits and wash the inside of the burner tubes, immerse the burner tubes in water mixed with a small amount of suitable mild household detergent for an extended period of time (for example, overnight). After immersing, any deposits remaining on the outside can then be removed by using a dishwashing brush. If stubborn deposits still remain, steel wool or a wire brush can be used, however, these are more likely to leave scratches and are not recommended.

   IMPORTANT: Rinse and dry burners thoroughly on both the inside and outside before refitting to barbecue.
4. Replace burners by following the reverse of the 'burner removal' procedure (Step 2).
5. Check the ignition system, burner operation and replace the flame tamers, heat shields, hot plate and grill plates in accordance with "Assembly and Preparation for Use" section.



STORAGE

WARNING

- **DO NOT store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
- **For barbecues using bottled gas: If you store your barbecue indoors, ALWAYS disconnect and remove the gas cylinder first. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children. They must not be stored in a building, garage or any other enclosed area or in the vicinity of this or any other appliance.**
- **Ensure the barbecue is cool before moving the appliance or fitting the cover.**

- It is recommended that exposure to the elements is minimised whilst the barbecue is in storage.
- It is also recommended that the barbecue cover is always used.
- These precautions will avoid material breakdown and prolong the life of your barbecue.

TROUBLE SHOOTING

Burner(s) will not ignite using the igniter:	
For “Propane” or “Universal LPG” Barbecues using gas cylinder: Gas cylinder valve is not ‘ON’	Turn gas cylinder valve ‘ON’.
For “Propane” or “Universal LPG” Barbecues using gas cylinder: Cylinder is empty	Replace with a ‘full’ gas cylinder.
For “Natural” Gas Barbecues and “Propane” or “Universal” LPG Barbecues connected to a reticulated gas supply:	Ensure isolating valve to Barbecue is ‘ON’. Contact an Authorised person (gasfitter) to check the gas supply.
Igniter is not working:	Replace battery (page 13). Check ignition system (page 14).
Gas Injector has blockage	Contact Rinnai.

Burner flame is erratic:	
NOTE: Excessive yellow flame, irregular size of flame across the burner, ‘popping’ of the flame, sooting, abnormal noises and hissing sounds may indicate incorrect assembly or that the appliance may need servicing. If the following checks do not rectify the problem contact Rinnai.	
Burner is incorrectly fitted to the barbecue	Fit burner in accordance with the “Assembly & Preparation for Use” section (page 12).
Burner is dirty or blocked	Clean the burner (page 26).
Gas cylinder is empty	Replace with a ‘full’ cylinder.
Regulator is faulty	Contact Rinnai.
Injector is partially blocked	Contact Rinnai.

Gas is leaking from hose or connections:	
Hose has deteriorated	Contact Rinnai.
Gas valve is faulty	Contact Rinnai.
Threads are damaged	Contact Rinnai.

Other Problems:	
Control knobs hard to turn	Contact Rinnai.
Hood wont close with rotisserie motor connected	Rotate rotisserie motor 180 degrees

WARNING

IMPORTANT:
DO NOT carry out any service work other than that mentioned in the “Trouble Shooting” table.

Service and Spare Parts

Rinnai has a Service and Spare Parts network with personnel who are fully trained and equipped to give the best service on your Rinnai Barbecue.

If your Barbecue needs service or spare parts, please ring our National Help Line number which is located on the back page of this instruction booklet.

NOTES

Rinnai

Rinnai Australia Pty. Ltd. ABN 74 005 138 769

Head Office

10-11 Walker Street,
Braeside, Victoria 3195
P.O. Box 460
Tel: (03) 9271 6625
Fax: (03) 9271 6622

Internet: www.rinnai.com.au E-mail: enquiry@rinnai.com.au

National Help Line

Spare Parts & Technical Info
Tel: 1300 366 388*
Fax: 1300 300 141*
Cost of a local call Higher from mobile or public phones.