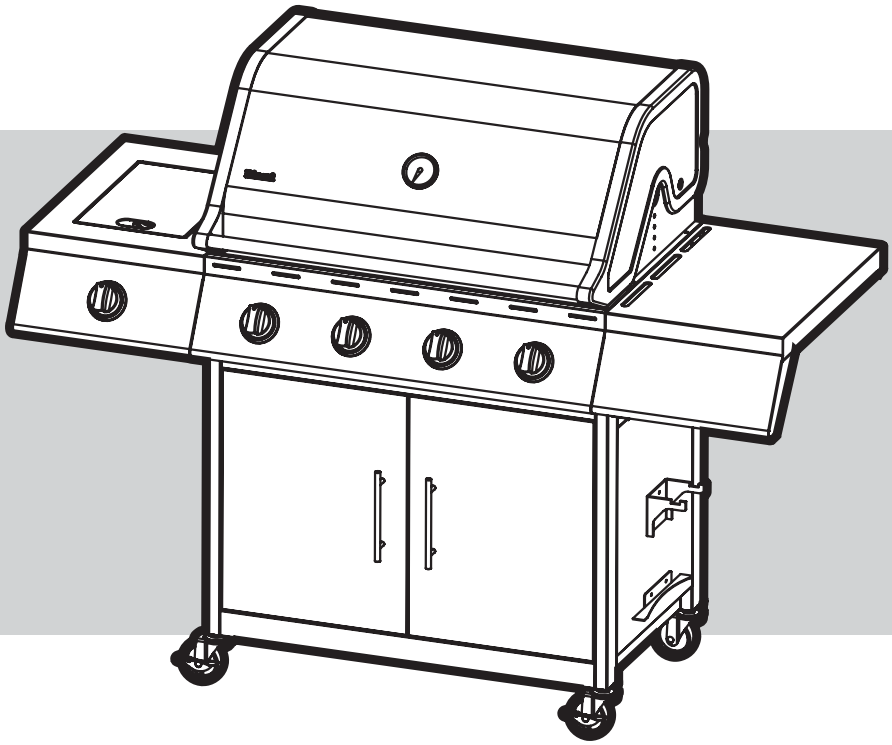
Rinnai

BARBECUE

Owners Assembly and Operation Manual



For Model: GD6001SL

Do not operate this appliance before reading these instructions

This appliance shall be installed and operated in accordance with:

- **These instructions**
- **Any other local relevant Statutory Regulations**

ISSUE 1

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

Certified System
Quality ISO 9001
SAI GLOBAL

Quality Endorsed Company
Lic 4983
Head Office Certified

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

© Copyright Rinnai Australia Pty Ltd ABN 74 005 138 769

All rights reserved

Produced by Rinnai Australia Engineering & Technical Group

02/06/11 - Issue 1.

No part of this manual may be copied without permission from Rinnai Australia Pty Ltd.

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.**
- **Illustrations 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.**

OUTDOOR USE ONLY



DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS, OR SPRAY AEROSOLS NEAR THIS APPLIANCE

DO NOT OPERATE THE APPLIANCE INDOORS

DO NOT OPERATE IN AN ENCLOSED AREA

DO NOT OPERATE THIS APPLIANCE BEFORE LEAK CHECKING HOSES AND GAS CYLINDER CONNECTIONS

FOR YOUR SAFETY

IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE AND AT THE SOURCE IF POSSIBLE.

2. EXTINGUISH ANY OPEN FLAME.

3. OPEN THE HOOD.

4. PERFORM GAS LEAK TEST PROCEDURE.

5. 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 your purchase of a Rinnai Barbecue.

Please read this manual carefully it contains important information for safety and enjoyable cooking.

TABLE OF CONTENTS ii

SPECIFICATIONS 1

SAFETY INFORMATION 2

CLEARANCES AND LOCATION 5

ASSEMBLY & TESTING 6

HOW TO USE 16

COOKING 18

STORAGE 19

CLEANING AND MAINTENANCE 20

TROUBLE SHOOTING 22

CONTACT INFORMATION 24

PLEASE 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

Model	GD6001SL	Order Code	GD6001SL
Gas Type	Propane		
Ignition	Piezo		
Main Cooking Area	Construction	Hood	Stainless Steel / Cast Aluminium With Temperature Gauge
		Body	Cold Rolled Sheet Steel, Powder Coated
	Cooking Area	Cast Iron Solid Plate, Coverage 50% Cast Iron Grill Plate, Coverage 50% Stainless Steel Warming Rack	
	Burners	4 x 13 MJ/h Stainless Steel “I” Shaped Burner	
	Flame Tamers	Hot-dip Aluminised Coated Steel	
	Drip Tray	Galvanised Steel	
Side Self	Construction	Cold Rolled Sheet Steel, Powder Coated	
	Trivet	Stainless Steel	
	Burner	1 x 13 MJ/h Cast Iron Burner	
Cabinet	Construction	Cold Rolled Sheet Steel, Powder Coated	
	Type	2 Door Open Area	
Dimensions / Weight	Height	1195 mm	
	Width	1530 mm	
	Depth	620 mm	
	Net Weight	59 kg	
Warranty	12 months		

BARBECUE TEST POINT GAS PRESSURES: PROPANE GAS = 2.75kPa.

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

SAFETY INFORMATION

IMPORTANT

FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION WHICH COULD CAUSE SERIOUS INJURY, DEATH OR PROPERTY DAMAGE

BEFORE USING YOUR BARBECUE

- **Check that the barbecue supplied is correct for the gas type being used. The gas type Propane is clearly labelled on the barbecue.**
- **This Propane barbecue MUST BE used with a gas cylinder.**

LOCATION

- **This barbecue is for OUTDOOR use only. Refer to page 5 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 obstruct the flow of air around the barbecue whilst in use. Refer to the "Clearances and Location" section page 5.**
- **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 Clearances as shown on page 5.**
- **For installations on recreational vehicles or boats see page 5.**

OPERATION

- **DO NOT connect the barbecue directly to the gas cylinder without a regulator.**
- **Propane barbecues MUST always use the hose and regulator supplied.**
- **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.**
- **DO NOT alter or modify any parts of the barbecue including any of the gas components.**
- **IF YOU SMELL GAS?**
  1. **Shut off gas to the barbecue and at the source if possible.**
  2. **Extinguish any open flame.**
  3. **Open hood.**
  4. **Perform gas leak check procedure as per "Leak Testing" on page 4. DO NOT test for gas leaks with an open flame!**
  5. **If the odour continues, immediately call your gas supplier.**
- **DO NOT light the barbecue with the hood or side burner lid closed.**
- **DO NOT lean over the cooking surfaces whilst lighting the barbecue.**
- **DO NOT leave your barbecue unattended while in use.**
- **DO NOT use briquettes, charcoal or other solid fuels in this barbecue.**
- **DO NOT use aluminium foil to line the flame tamers or drip tray. Using foil in this manner can block off air for combustion and ventilation and result in a dangerous condition.**
- **DO NOT smoke whilst operating your barbecue.**
- **NEVER use the two inner burners when cooking with the hood closed, use the outer burners only!**
- **DO NOT heat unopened food containers as pressure build-up during heating may cause the container to burst.**
- **DO NOT move barbecue whilst hot or in operation. Lock wheels during use.**

SAFETY INFORMATION

- **DO NOT close the side burner lid whilst the side burner is alight.**
- **DO NOT allow children or the infirm to operate or handle any parts of the barbecue.**
- **DO wear appropriate clothing whilst operating the barbecue. Some synthetic fabrics (such as Nylon) are highly flammable and should be avoided.**
- **DO use good quality insulated oven mitts when operating 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.**
- **Should a grease fire occur attempt to shut off the gas supply at the source, turn off all burners and remove food if possible..**

STORAGE

- **DO NOT store your gas cylinder indoors. 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.**
- **Barbecues using bottled gas: If stored 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.**
- **DO NOT store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**

GAS CYLINDER Propane

- **This barbecue is designed for use with a 9kg LP Gas cylinder. This cylinder should conform to AS 2030.1. DO NOT connect this barbecue to a gas cylinder of different capacity.**
- **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.**
- **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.**
- **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 tested periodically in accordance with local statutory regulations. A dented or rusty gas cylinder may be hazardous and should not be used.**
- **DO NOT subject the gas cylinder to excessive heat.**
- **Always close the cylinder valve when the barbecue is not in use.**

HOSE AND REGULATOR

- **Replacement pressure regulators and hose assemblies must be those specified by Rinnai for use with this appliance.**
- **Avoid twisting of the hose.**
- **Keep the gas hose away from hot surfaces or dripping grease or oil.**

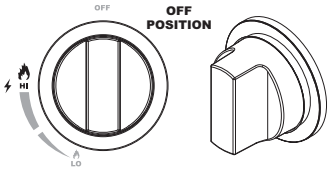
Propane Gas

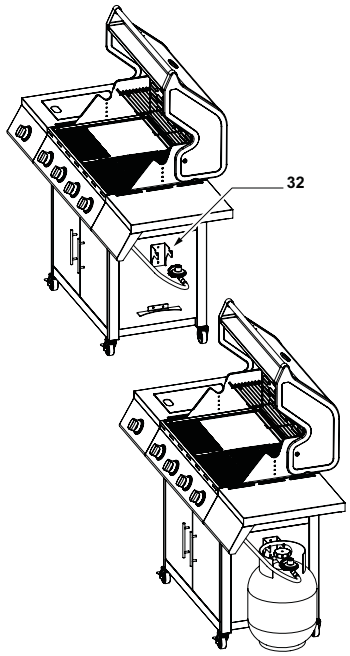
- **The pressure regulator and hose assembly supplied with the appliance MUST be used.**
- **The pressure regulator supplied is fixed to have an outlet pressure of 2.75 kPa, any other pressure is not suitable. The regulator and hose assembly are for bottled LP gas ONLY.**
- **When the barbecue is not 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.**
- **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

Gas Cylinder Installation

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. Use the Cylinder Hook (32) provided to secure the cylinder in position.
4. 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.**





NOTE

The inlet connection is a POL or POLAUTO fitting which has a left hand thread.

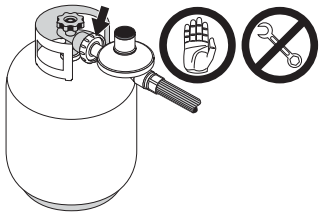
The user should regularly check the fitment and condition of the rubber "O" ring seal located on the inlet connection nipple.

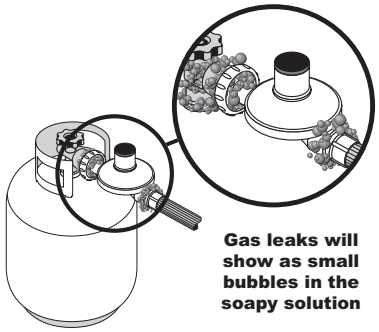
Leak Testing

WARNING

DO NOT test for gas leaks with an open flame!

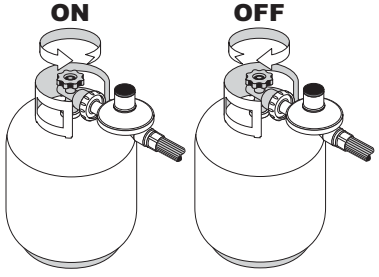
5. Make a soapy solution by mixing one part liquid detergent (such as dish-washing liquid) and ten parts water.
6. Open the gas valve on the cylinder by turning it anticlockwise.
7. Apply the soapy solution to all visible gas connections in the vicinity of the cylinder and regulator and where the gas 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.
8. 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 4). Retest for gas leaks.





CAUTION

If there are 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.



Gas Cylinder Removal - Propane.

1. Ensure that the gas cylinder valve is “OFF” before attempting to disconnect gas cylinder from barbecue. To remove the gas cylinder from the hose and regulator follow the reverse order of the connection procedure above.

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 250 mm - measured from the rear main panel.
- Sides 250 mm - measured from the outer most edge of the barbecue.

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

CAUTION

- **This barbecue is for OUTDOOR use only.**
- **<u>DO</u> <u>NOT</u> operate the barbecue indoors.**
- **<u>DO</u> <u>NOT</u> operate in an enclosed area.**
- **<u>DO</u> <u>NOT</u> operate in an unventilated area.**
- **<u>DO</u> <u>NOT</u> obstruct the flow of air around the barbecue whilst in use.**
- **This barbecue must be placed on a level and stable surface.**
- **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.**
- **For installations on recreational vehicles or boats see Vehicles and Boats**

Location

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

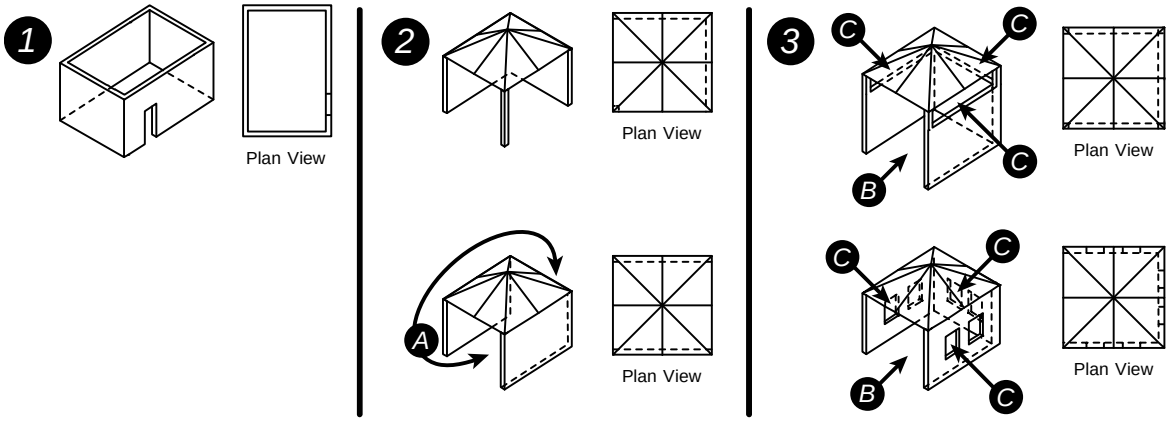
Any enclosure in which the appliance is used shall comply with one of the following (see drawings below):

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-

   (i.) at least 25% of the total wall area is completely open; and

   (ii.) at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted. .

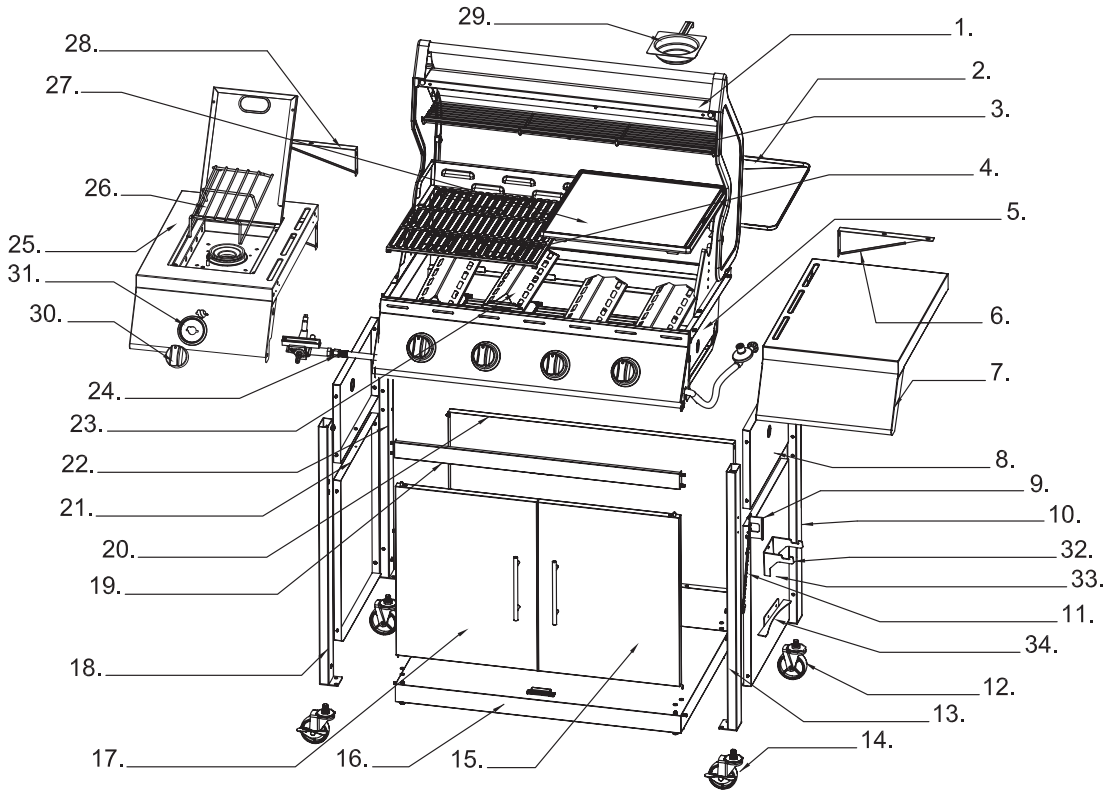


Vehicles And Boats

Barbecue installations on recreational vehicles and boats require consideration of many additional safety aspects that would not apply otherwise. Such installations must not be performed by the user. They must be performed by authorised persons with the relevant qualifications and expertise, in accordance with AS/NZS 5601 “Gas Installations” and any specific local requirements.

ASSEMBLY & TESTING

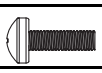
MAIN BARBECUE COMPONENTS



Part No.	Description	Qty
1.	HOOD	1
2.	DRIP TRAY	1
3.	WARMING RACK	1
4.	GRILL	1
5.	FIRE BOX	1
6.	SIDE SHELF REAR BRACKET (Right)	1
7.	SIDE SHELF (Right)	1
8.	UPPER SIDE PANEL	2
9.	MAIN GAS TUBE BRACKET	1
10.	SQUARE TUBE “C”	1
11.	MANUAL LIGHTING STICK & CHAIN	1
12.	NON-LOCKING CASTOR SET “B”	2
13.	SQUARE TUBE “A”	1
14.	LOCKABLE CASTOR SET “A”	2
15.	CABINET DOOR RIGHT	1
16.	CABINET BASE	1
17.	CABINET DOOR LEFT	1

Part No.	Description	Qty
18.	SQUARE TUBE “B”	1
19.	CABINET TOP FRAME	1
20.	CABINET REAR PANEL	1
21.	CABINET SIDE PANEL LEFT	1
22.	SQUARE TUBE “D”	1
23.	FLAME TAMER	4
24.	SIDE BURNER GAS VALVE ASSEMBLY	1
25.	SIDE BURNER SHELF (Left)	1
26.	TRIVET	1
27.	HOT PLATE	1
28.	SIDE BURENR REAR BRACKET (Left)	1
29.	DRIP TRAY BOWL	1
30.	CONTROL KNOB	1
31.	CONTROL KNOB SEAT	1
32.	CYLINDER HOOK	1
33.	CABINET SIDE PANEL RIGHT	1
34.	CYLINDER SUPPORT BRACKET	1

HARDWARE

Part No.	Description	Qty
a.	 M6x12 Bolt	40
b.	 M4x8 Bolt	23
c.	 Self Tapping Screw	2
d.	 Washer	8

Part No.	Description	Qty
e.	 M6 Spring Washer	12
f.	 Spanner	1
g.	 M6 Nut	4

ASSEMBLY & TESTING

TOOLS REQUIRED

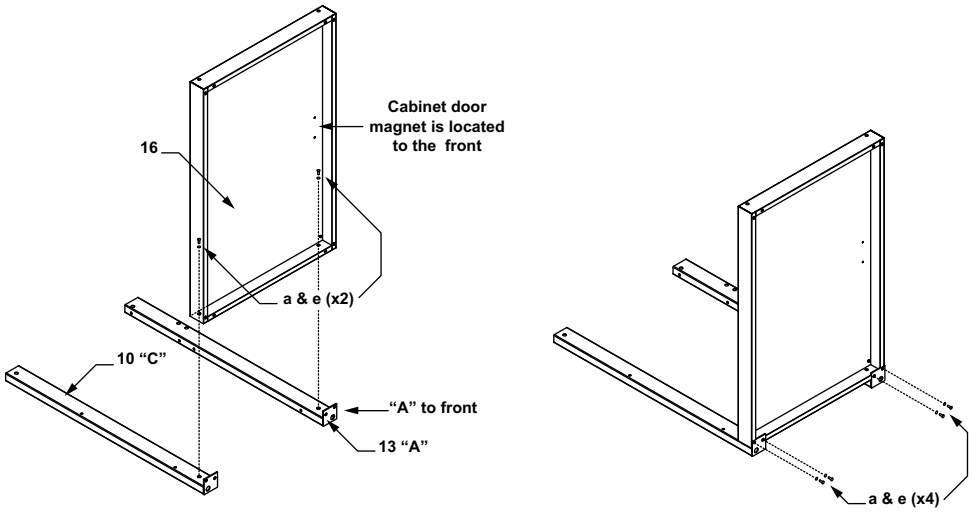
A Phillip's screw driver and spanner are required for the assembly of your Rinnai Barbecue.

UNPACKING THE BARBECUE

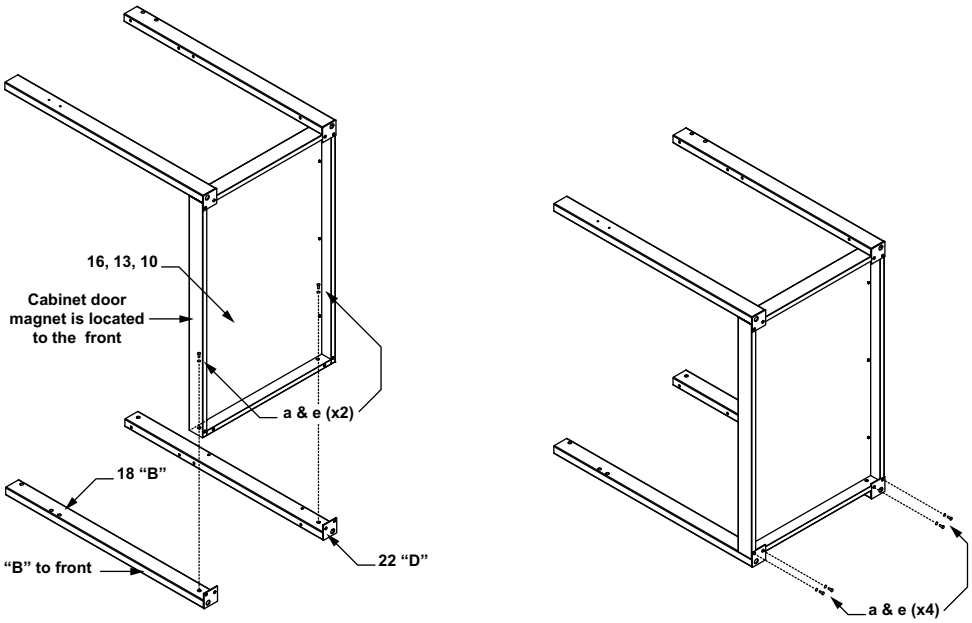
Check for damage. If the barbecue is damaged, contact your supplier for advice. Before installing the appliance, check it is labelled for the correct gas type (see data plate). Refer to local gas authority for confirmation of gas type if you are in doubt. Carefully remove packaging and discard / recycle as appropriate, taking care not to damage any components. The package should contain all items listed under “MAIN BARBECUE COMPONENTS” on page 6. If any items are missing or damaged, DO NOT continue with assembly and contact your Supplier.

ASSEMBLY

Step 1. Install the right hand square tubes onto cabinet base. Place the Square Tube “C” (10) & Square Tube “A” (13) on a clean smooth surface. Attach the Cabinet Base Panel (16) against the overhangs at the bottom of each tube as shown in the diagram below. Secure the parts together with six M6 bolts (a) with six spring washers (e).

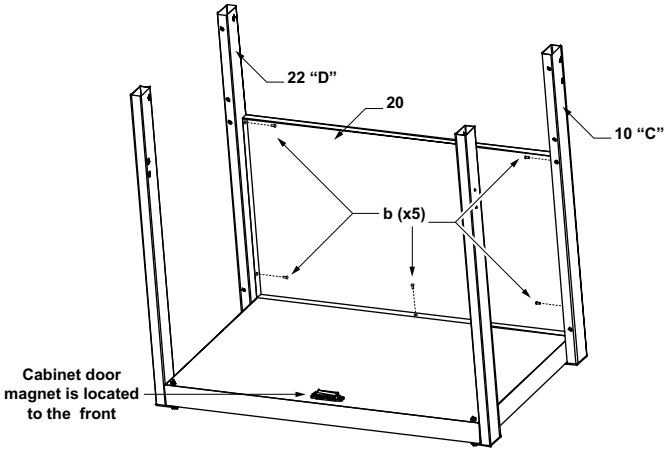


Step 2. Install the left hand square tubes onto cabinet base. Place the Square Tube “B” (18) & Square Tube “D” (22) on a clean smooth surface. Attach the Cabinet Base Panel (16) against the overhangs at the bottom of each tube as shown in the diagram below. Secure the parts together with six M6 bolts (a) with six spring washers (e).



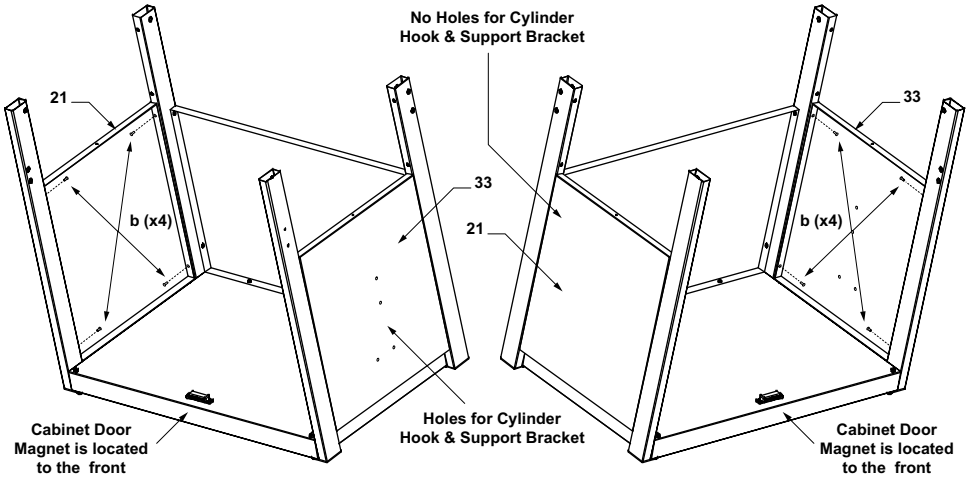
ASSEMBLY & TESTING

Step 3. Install cabinet rear panel. Attach the Cabinet Rear Panel (20) in place as shown in diagram the below. Secure with five M4 bolts (b).

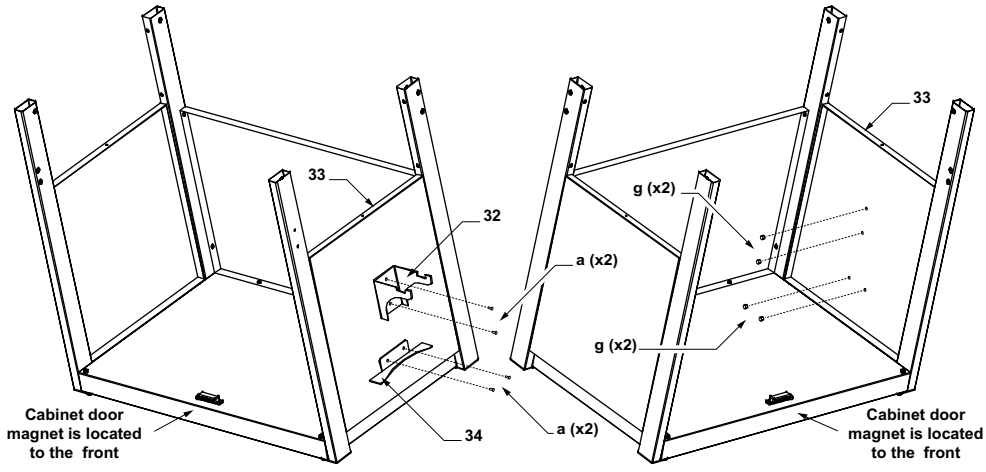


Step 4. Install cabinet side panels (left & right). Attach the left hand Cabinet Panel (21) in position as shown in diagram below, secure with four M4 bolts (b). Attach the right hand Cabinet Panel (33) in position as shown in diagram below, secure with four M4 bolts (b).

NOTE **The right hand panel (33) has extra holes for attaching the Cylinder Hook (32) and the Support Bracket (34) the left hand panel (21) does not. Take care when fitting the side panels as fitment between the tubes "A" & "C" and "B" & "D" may be a little bit tight.**

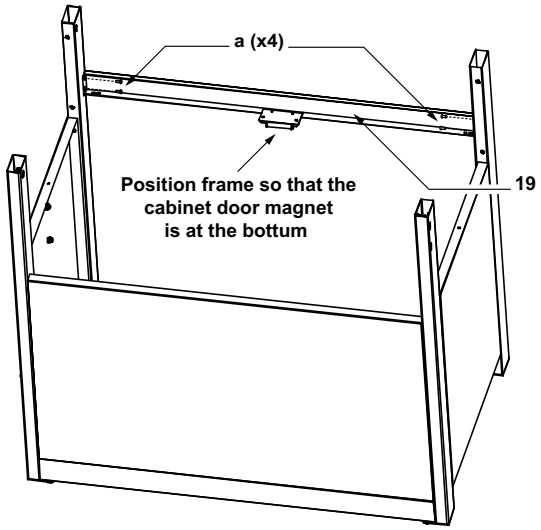


Step 5. Install cylinder hook and cylinder support bracket. Attach the Cylinder Hook (32) and Cylinder Support Bracket (34) to the right hand Cabinet Side Panel (33) in position as shown in the diagram below. Secure with four M6 bolts (a) and M6 nuts (g).

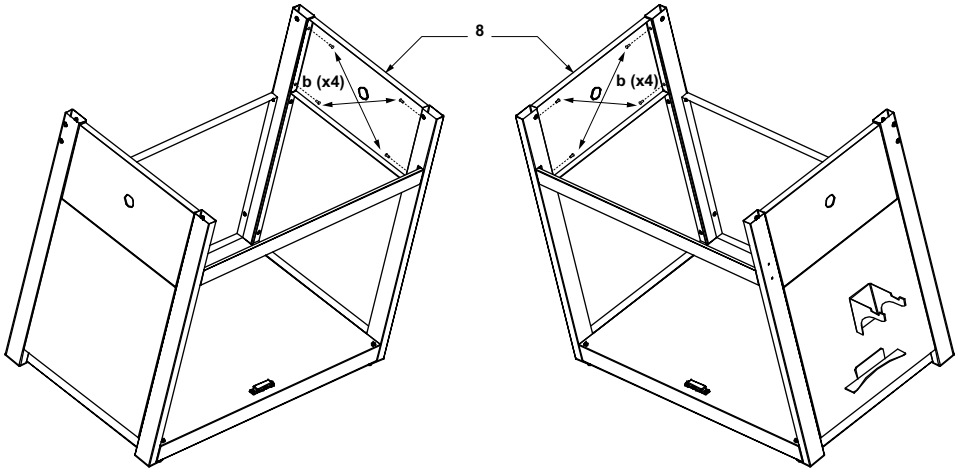


ASSEMBLY & TESTING

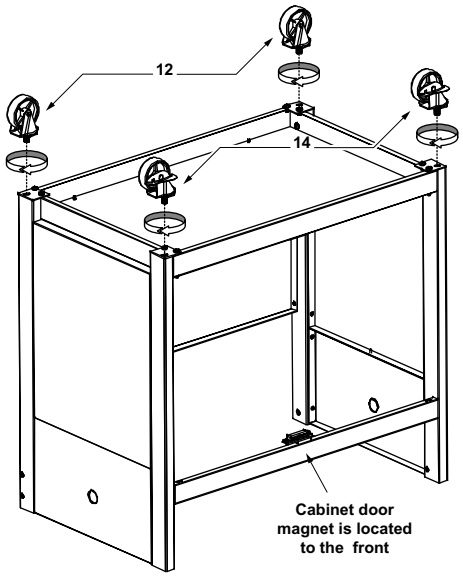
Step 6. Install cabinet top frame. Attach the Cabinet Top Frame (19) in position as shown in the diagram below. Secure with four M6 bolts (a).



Step 7. Install upper side panels (left and right). Attach the two Upper Side Panels (8) in the positions as shown in the diagram below. Secure each with four M4 bolts (b).

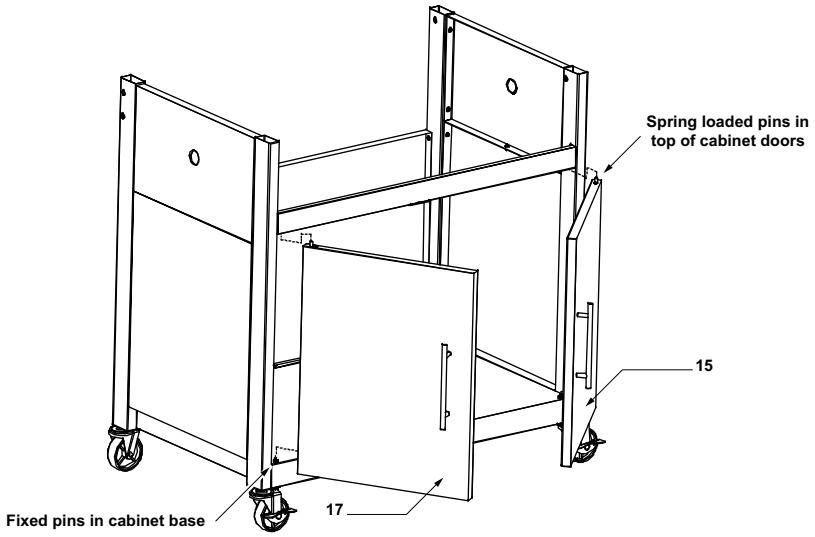


Step 8. Install the castor sets “A” and “B”. Turn the cabinet upside down, attach the Lockable Castor Set “A” (14) to the front of the cabinet and Non-locking Caster Set “B” (12) to the rear of the cabinet as shown in diagram below. Tighten with spanner to secure castor sets in place.



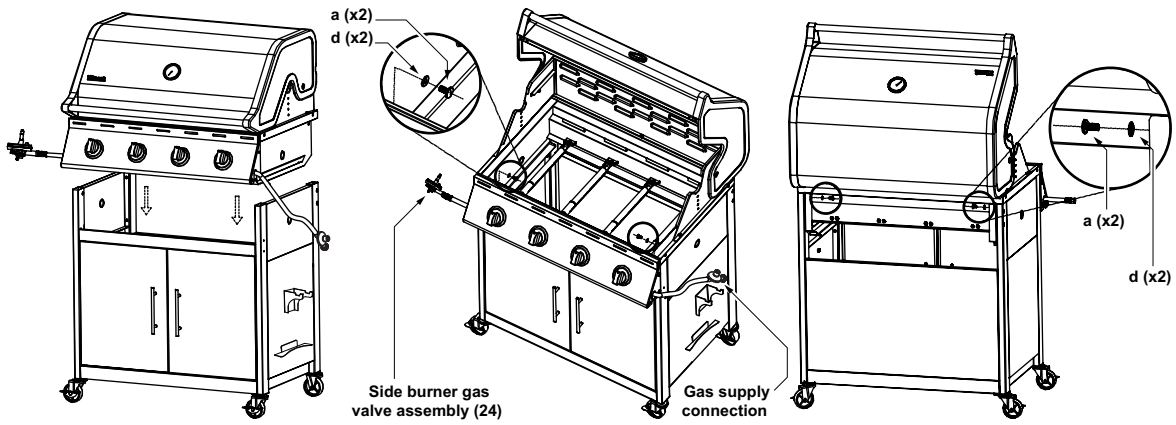
ASSEMBLY & TESTING

Step 9. Install cabinet doors. Turn the Cabinet over then mount Left & Right Cabinet Doors (15 & 17) in position as shown. To attach door align the hole in the bottom of the door with the fixed pin located in the cabinet base. Push in the spring loaded pin in the top of the door and allow it to spring out into the hole provided in the cabinet top frame.

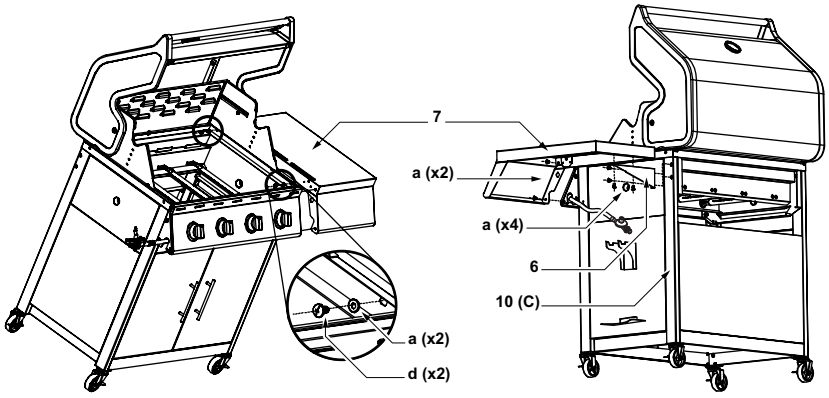


Step 10. Install hood and fire box assembly. Place the Hood and Fire Box Assembly (1&5) onto the assembled cabinet as shown in the diagram below. Secure fire box and cabinet assembly together with four M6 bolts (a) and Washers (d).

IMPORTANT **Ensure that both the gas supply connection and the side burner gas valve assembly are placed outside of fire box body.**



Step 11. Install side shelf. Attach the Side Shelf (7) to the right hand side of the Barbecue. Secure with two M6 bolts (a) and washers (d) from the inside of fire box as shown in the diagram below. Attach the angle bracket (6) to underside of the shelf and to the Square Tube “C” (10). Secure with two M6 bolts (a). Then secure the fascia of the side shelf to fire box with two M6 bolts.



Step 12. Install the side burner shelf.

CAUTION

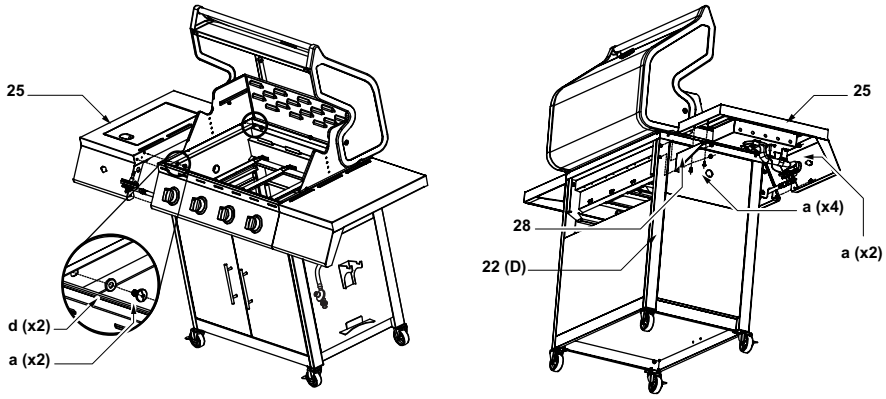
For your safety and convenience the side burner shelf gas hose is connected to the gas rail of the barbecue at the factory during production.

During assembly of the side burner shelf to the barbecue there is no need to disconnect or adjust this connection.

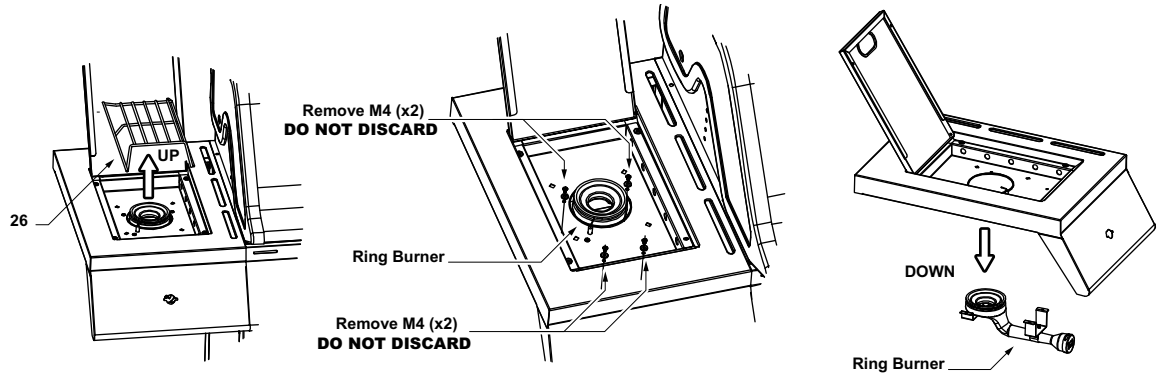
Factory fitted connections <u>MUST ONLY</u> be altered by an Authorised person.

Take care not to twist or kink the gas hose.

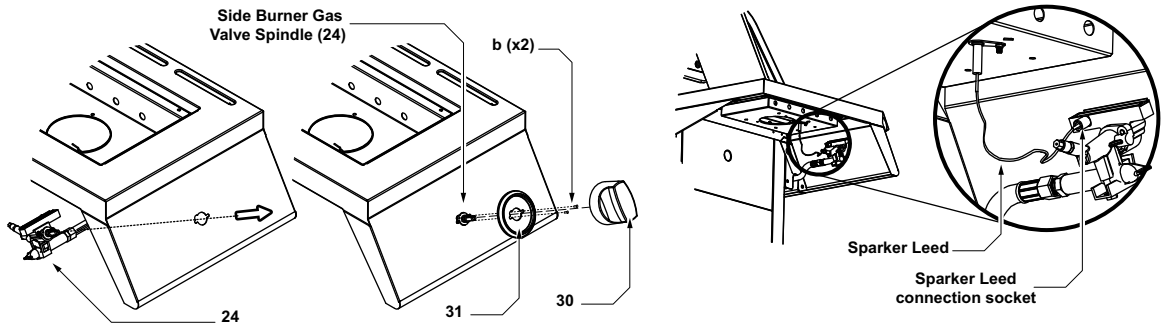
i. Attach the Side Burner Shelf (25) to the left hand side of the Barbecue. Secure with two M6 bolts (a) and washers (d) from the inside of fire box as shown in the diagram below. Attach the angle bracket (6) to underside of the shelf and to the Square Tube “D” (22). Secure with two M6 bolts (a). Then secure the fascia of the side shelf to fire box with two M6 bolts.



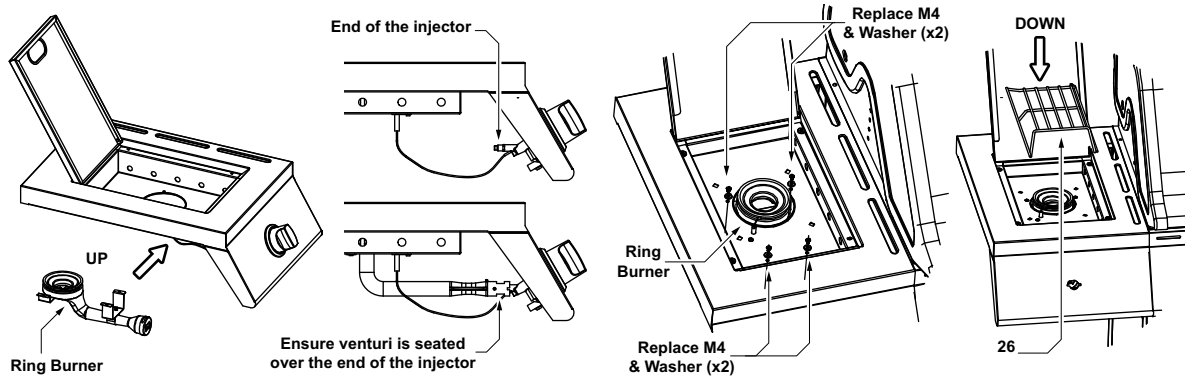
ii. Remove the Trivet (26) to gain access to the burner ring. Loosen off and remove the four M4 bolts and associated washers (**DO NOT DISCARD**) to enable the release of the ring burner as shown in the diagram below.



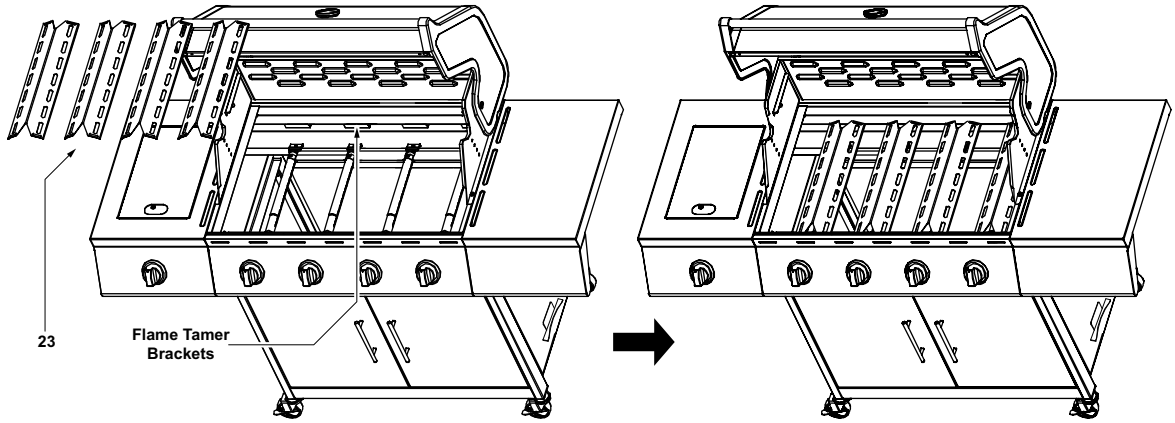
iii. Insert the spindle of the Side Burner Gas Valve Assembly (24) through the hole on the side burner shelf. Fix in place in combination with the Control Knob Seat (31) using two M4 bolts (b). Push the Control Knob (30) onto the spindle of the side burner gas valve. Plug the sparker lead into the socket of the gas vale as shown in diagram below.



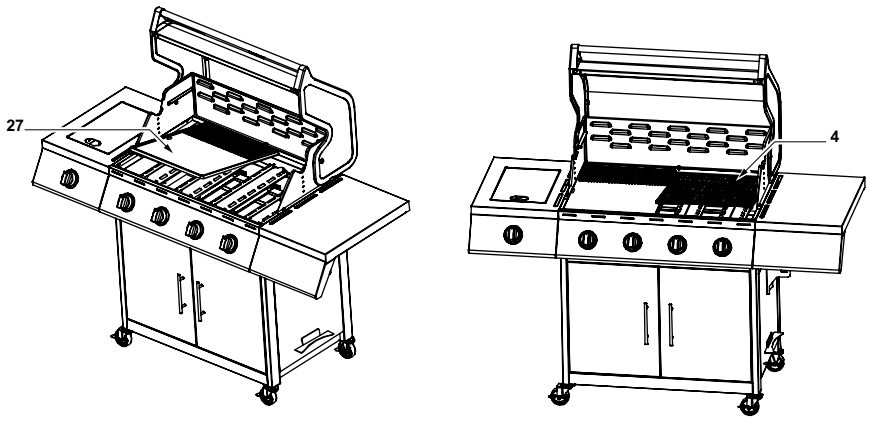
iv. Return the side burner ring back to it's original position and secure with four M4 bolts and washers removed in step ii as shown in diagram below. Ensure that the venturi is seated over the end of the injector.as shown. Replace the Trivet (26).



Step 13. Install flame tamers. Attach the four Flame Tamers (23) over the four flame tamer brackets as shown in diagram below.



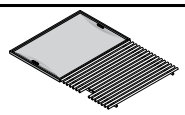
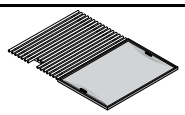
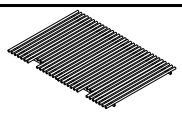
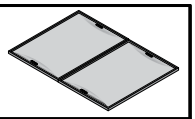
Step 14. Install hotplate and grill. Place the Hot plate (27) and Grill plate (4) as shown in diagram below.



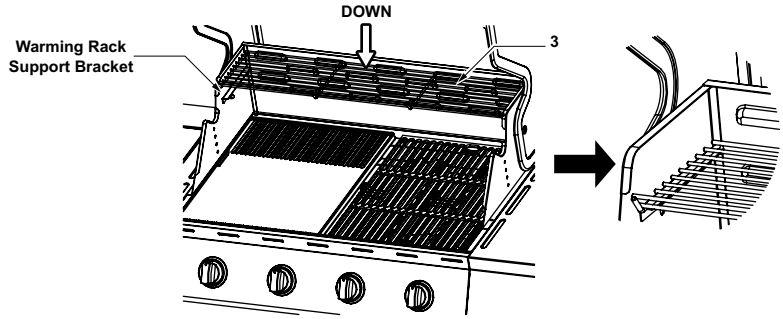
NOTE

The barbecue firebox is not designed to be completely enclosed by solid hot plates. At least 50% of the cooking area MUST be made up of grill to allow for proper combustion.

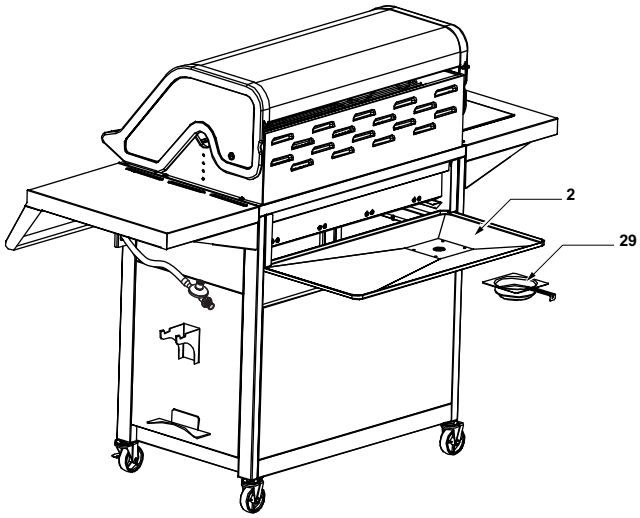
You MUST USE the hot plate and grill combinations supplied with the barbecue.

PLATES & GRILLS				
	YES	YES	NO	NO

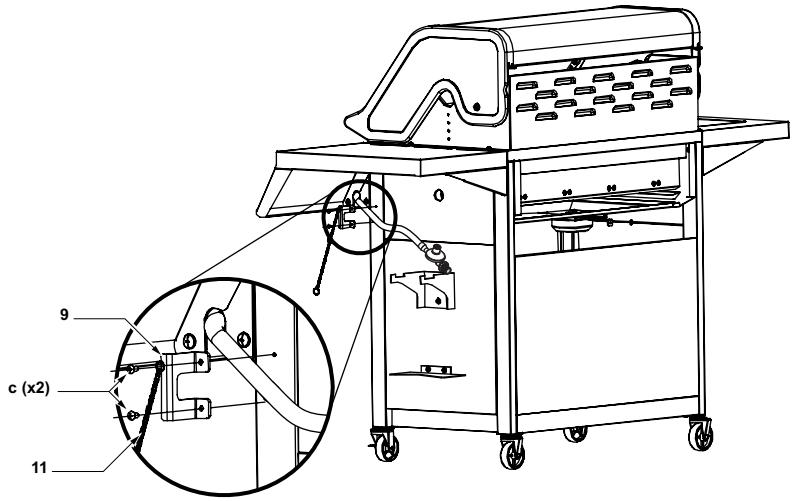
Step 15. Install warming rack. Attach Warming Rack (3) as shown in diagram below.



Step 16. Install drip tray and Bowl. From the rear of the BBQ slide the Drip Tray (2) into the slot between the cabinet and the burner box along the guide rails. Place the Drip Bowl (29) into the Drip Tray as shown below.



Step 17. Install gas tube bracket and Manual Lighting Chain. Attach Main Gas Tube Bracket (9) over the end of the manifold as shown in diagram below. Secure with one self tapping screw (c) into lower hole. Place the Anchor Chain (11) over the top hole of Main Gas Tube Bracket (9) and secure both with one self tapping screw (c).



ASSEMBLY & TESTING

BURNER AND IGNITION SYSTEMS

NOTE

The burners and associated componentry of this appliance are delivered fully assembled from the factory, however it is necessary to check the burner and ignition systems for correct positioning and operation.

The following sections describe how to check burners and ignition system for correct positioning and operation.

To ensure the continued safe operation of this appliance Rinnai recommends that the burner and ignition systems are checked regularly and in particular:

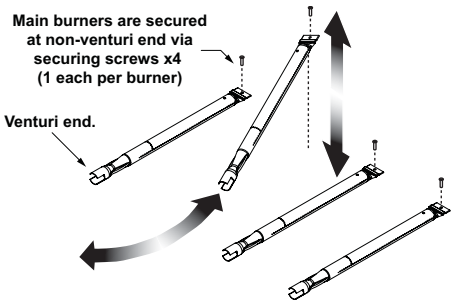
- **At the beginning of each barbecue season.**
- **After the cooking surfaces and burner components have been cleaned.**
- **Whenever the burners are removed and re-inserted.**
- **When the barbecue is moved between locations.**
- **After extended use.**

MAIN BURNERS

When fitted correctly the venturi of the main burners are located over the end of the injectors. The non-venturi end of the burners are locked into place by a securing screw.

Additionally three cross ignition plates are secured over the burners by four securing screws.

For removal see “Cleaning burner tubes” on page 20



SIDE BURNER

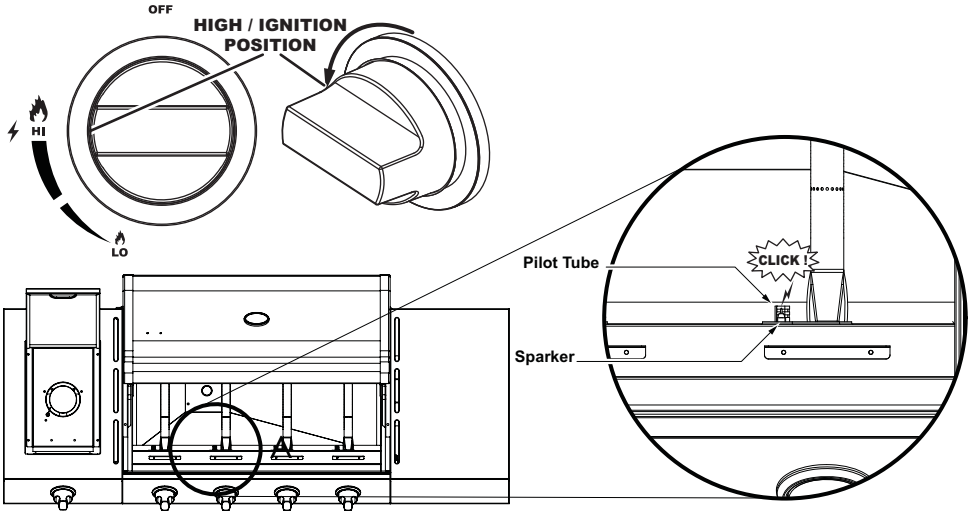
Refer to Step 12. (iv) on page 12 for the correct positioning of the side burner.

IGNITION SYSTEM

The Barbecue has a push button piezo ignition system. Ignition to all burners is of the 'Piezo' type and is independently incorporated into each burner assembly.

TESTING IGNITION SYSTEM

1. Ensure that the hot plate, grill plates, flame tamers, and trivet are removed.
2. Ensure all burner controls are in the 'OFF' position and the gas supply on the cylinder is shut off.
3. Checking for Spark. Push and turn the control knob of the desired burner to 'HIGH', A 'click' should be felt and heard and at this time a blue 'spark' should be seen between the spark electrode and pilot tube.



4. If no spark is seen or heard at all, refer to “TROUBLE SHOOTING” on page 22.

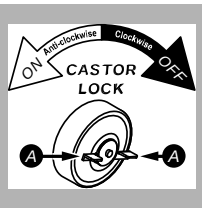
ASSEMBLY & TESTING

BURNER IGNITION AND OPERATION

IMPORTANT

For safety, before attempting to ignite any burners, it is important to ensure that the locks for the castor wheels are 'ON' to prevent the barbecue from moving during use, do this by rotating the locking levers Ⓐ anti-clockwise.

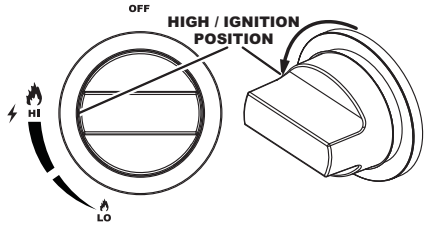
Turn 'OFF' the locks by rotating the locking levers clockwise.



WARNING

- **DO NOT light the barbecue with the hood or side burner lid closed.**
- **DO NOT close the side burner lid whilst the side burner is alight.**
- **DO NOT lean over the cooking surfaces whilst lighting the barbecue.**
- **DO NOT move the barbecue whilst hot or in operation.**
- **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.**

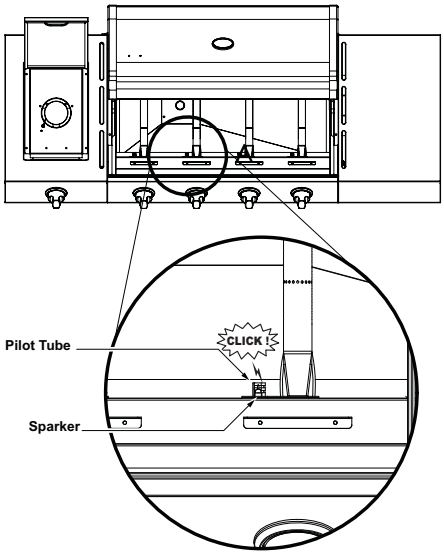
1. Push and turn the control knob of the desired burner to 'HIGH', A 'click' should be felt and heard. The burner should light within 5 seconds. If the burner fails to ignite turn the control knob to OFF and retry 3 times.



WARNING

In all cases if any burner fails to light after three attempts, turn all control knobs to 'OFF', ensure that all hoods are opened and wait 5 minutes. Then repeat the lighting procedure. If a flame can not be achieved on any individual burner, check that burner for obstructions.

If ignition can still not be achieved refer to "TROUBLE SHOOTING" on page 22



2. Checking burner flame:

Main Burners

Check each burner individually, with a 'HIGH' flame established the burner flame is approximately 2cm tall and emanating around the perimeter of the burner tube, the flame should be generally 'blue' in appearance.

Test Cross ignition, establish a flame on any individual burner. Turn the control knob of an adjacent burner to 'High', this burner should then cross ignite within 5 seconds. Repeat this procedure until all the main burners have been ignited.

Side Burners

With 'HIGH' flame established on the side burner check that the burner flame is approximately 2cm tall and emanating around the perimeter of the burner ring, the flame should be generally 'blue' in appearance

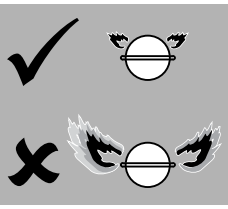
3. If a burner flame cannot be achieved, perform the Ignition System Tests on page 14. If ignition system is satisfactory and a burner flame can still not be established contact Rinnai.

WARNING

ABNORMAL FLAME CHARACTERISTICS

Main and Side Burners

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 a defect.



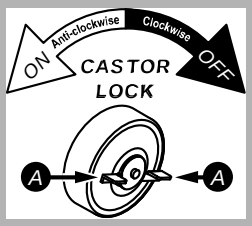
HOW TO USE

IMPORTANT

BEFORE USING THIS BARBECUE FOR THE FIRST TIME AND AT THE BEGINNING OF EACH BARBECUE SEASON ENSURE THAT YOU:

1. **Read this manual carefully, especially the information included in the "SAFETY INFORMATION" section and be careful to observe all other warnings and other safety Information within this manual.**
2. **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.**
3. **Check for burner obstructions and check burner positioning as explained in the "ASSEMBLY & TESTING" section.**
4. **Check gas cylinder and ensure it is full (if fitted).**
5. **Check for gas leaks as explained in the "SAFETY INFORMATION" section.**
6. **For safety, before attempting to ignite any burners, it is important to ensure that the locks for the castor wheels are 'ON' to prevent the barbecue from moving during use, do this by rotating the locking levers Ⓐ anti-clockwise.**

   Turn 'OFF' the locks by rotating the locking levers clockwise.



7. **Check ignition system and burner operation as explained in the "ASSEMBLY & TESTING" page 14.**

BURNING OFF

Before cooking on your barbecue for the first time, burn off using moderate heat to remove any residual oils used during manufacture.

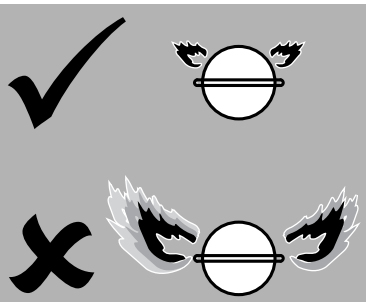
During the 'Burning Off' procedure operate the two outer main burners on 'LOW' and keep the hood closed for approximately 10 minutes. Then open the hood and allow to cool. Remove and wash the hot plate and grills with a suitable mild detergent and allow to dry before replacing.

WARNING

ABNORMAL FLAME CHARACTERISTICS

Main and Side Burners

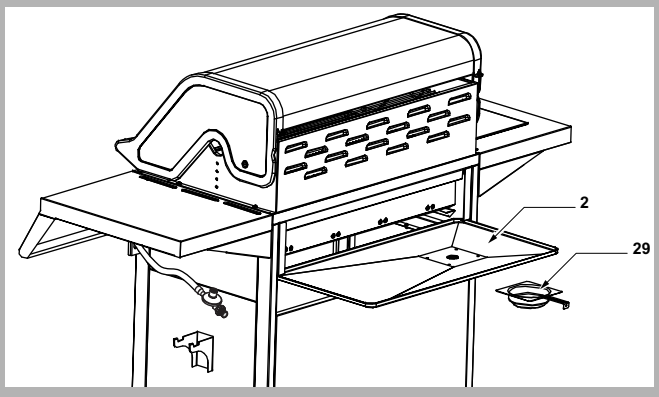
Excessive yellow flame, irregular size or wafty flame, 'popping' of the flame, sooting, black smoke, hissing sounds or other abnormal noises may indicate incorrect assembly or a defect.



Refer to the "TROUBLE SHOOTING" on page 22 for more information.

DRIP TRAY(S)

Fat, juices and food scrapings collect in the Drip Tray (2) and Drip Bowl (29), inspect and clean the drip tray and bowl regularly and <u>DO</u> <u>NOT</u> allow these cooking residues to build up as they can become a fire hazard.



HOW TO USE

BURNER IGNITION AND OPERATION

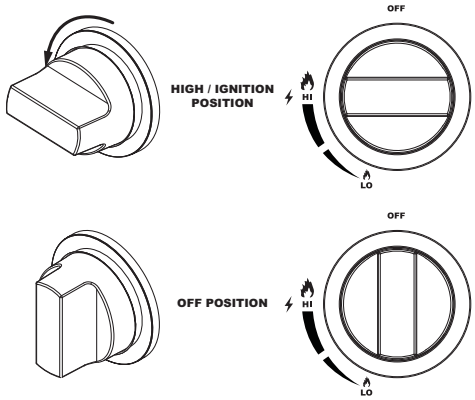
WARNING

- **DO NOT light the barbecue with the hood or side burner lid closed.**
- **DO NOT close the side burner lid whilst the side burner is alight.**
- **DO NOT lean over the cooking surfaces whilst lighting the barbecue.**
- **DO NOT move the barbecue whilst hot or in operation.**
- **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.**

1. Push and turn the control knob of the desired burner to 'HIGH', A 'click' should be felt and heard. The burner should light within 5 seconds. If the burner fails to ignite turn the control knob to OFF and retry 3 times.

   Cross Ignition (MAIN BURNERS ONLY!)
   Establish a flame on any individual burner. Push and turn the control knob of an adjacent burner to 'High', this burner should then cross ignite within 5 seconds.

   Repeat this procedure until all desired main burners have been ignited.



WARNING

In all cases if any burner fails to light after three attempts, turn all control knobs to 'OFF', ensure that all hoods are opened and wait 5 minutes. Then repeat the lighting procedure. If a flame can not be achieved on any individual burner, check that burner for obstructions.

If ignition can still not be achieved refer to "TROUBLE SHOOTING" on page 22.

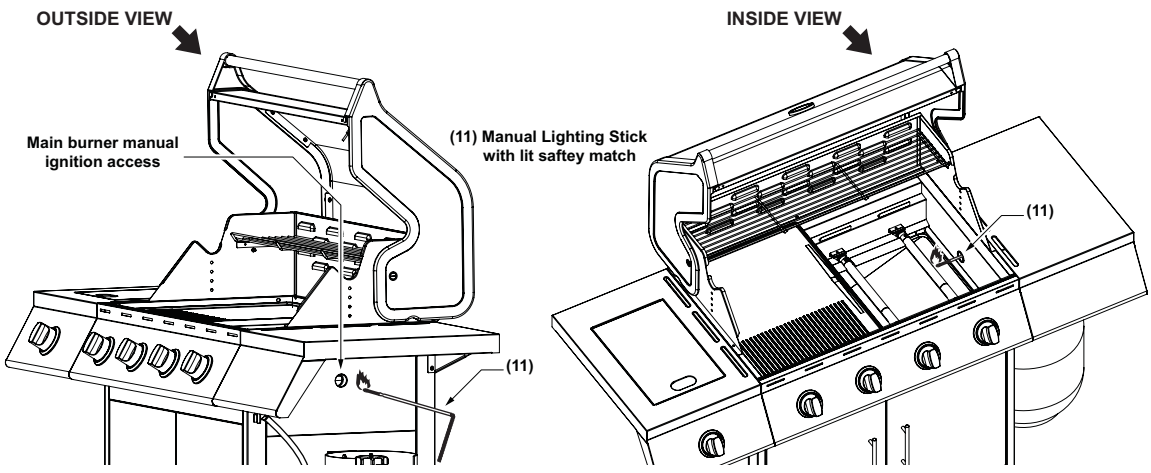
2. If a burner flame cannot be achieved, perform the Ignition System Tests on page 14. If ignition system is satisfactory and a burner flame can still not be established contact Rinnai.

MANUAL BURNER IGNITION

If 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

- **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.**
- **When using a match for manual ignition, ensure that the match is ignited and placed at the ignition point before attempting to turn on any gas.**
- **When manually igniting main burners, ignite the left burner using the manual lighting stick as shown below. Use cross ignition to ignite the remaining burners.**



COOKING

BURNER SETTINGS

HIGH - This setting is for searing foods or for burning food residue off from the hot plate and grill. The 'HI' setting is rarely used for extended cooking.

MEDIUM - (Midway). This setting is for grilling and for cooking burgers and vegetables.

LOW - This setting is for cooking lean or thin cuts of meats, poultry or fish. This is also the recommended setting used for hood down cooking.

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

COOKING WITH THE HOOD UP

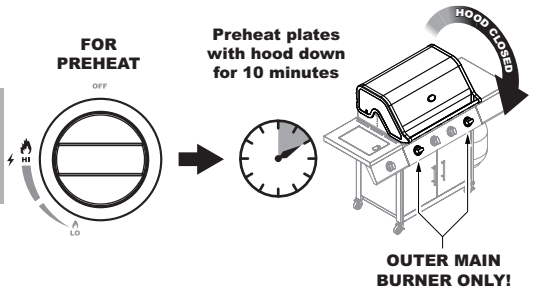
Cooking with the hood in the open position is best suited for the traditional barbecue style of cooking.

Preheating For Cooking With The Hood Open

Before cooking it is best to pre-heat the hot plate and grill. With the hood open run all the main burners on 'HIGH' for approximately 10 minutes.

CAUTION **Never use the two inner burners when cooking with the hood closed, use the outer burners only!**

After the plates have been pre-heated open the hood and commence cooking, using the low and medium flame setting to control the heat.



Cooking Tips

A little cooking fat or oil on the hot plate or grill will prevent food from sticking during cooking.

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.

COOKING WITH THE HOOD DOWN

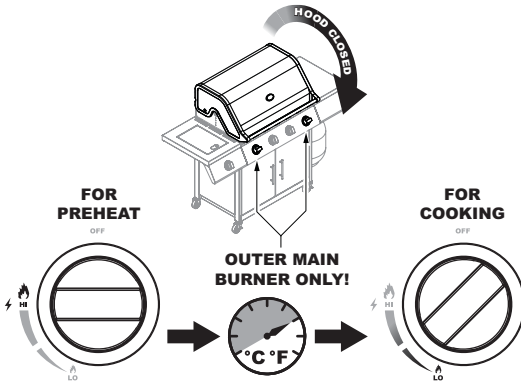
Cooking with the hood in the closed position creates an 'oven' style effect by retaining the heat evenly in the enclosed space. This is especially suitable for large cuts of meat and poultry. The hood temperature gauge is a guide to the temperature under the hood.

Preheating For Cooking With The Hood Down

It is best to pre-heat the barbecue before cooking. Operate the two outer main burners on ‘HIGH’ until desired cooking temperature is reached.

CAUTION **Never use the two inner burners when cooking with the hood closed, use the outer burners only!**

Once the required preheat temperature has been reached use two outer burners between 'LO' and 'HI' to maintain the desired cooking temperature.



Convection Cooking

For the best results during convection cooking, use only the outer burners and leave the centre burner(s) in the ‘OFF’ position. This creates an even circulation of heat around the food and prevents hot spots from forming directly beneath the food which may lead to drying out or burning.

COOKING

Suggested Cooking Temperatures

Raw meat and poultry can contain harmful bacteria that can cause food poisoning. It is important to cook the meat to the correct temperature to ensure these bacteria are destroyed. A meat thermometer probe displays the exact temperature inside the meat or poultry so you can be sure it is cooked all the way through. Suggested temperatures for 'cooked' meats are shown below:

Fish	**65°C**		
Minced Meats, Sausages	**71°C**		
Chicken, Turkey, Duck	**Breast 77°C**	**Whole / Bone 82°C**	
Pork	**Medium 71°C**	**Well Done 77°C**	
Beef, Veal, Lamb	**Medium Rare 63°C**	**Medium 71°C**	**Well Done 77°C**

Using the Warming Rack

The warming rack can be used to keep foods that have already been cooked warm.

Cooking on the Side Burner

The side burner is similar to the burners on a conventional gas cook-top. 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.

WARNING

DO NOT cook food by placing it directly on the side burner trivet.

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

STORAGE

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.

WARNING

DO NOT move the barbecue while it is still HOT.

DO NOT fit the cover to the barbecue while it is still HOT.

DO NOT store your gas cylinder indoors. 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.

DO NOT store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.

Barbecues using bottled gas: If stored 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.

CLEANING AND MAINTENANCE

General

Regular cleaning and maintenance will result in reliable and safe operation whiles also prolonging 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 <u>BOTH</u> the burner controls and gas cylinder valve are 'OFF' and let barbecue cool before attempting any cleaning or maintenance.**
- **<u>DO</u> <u>NOT</u> use oven cleaner to clean any barbecue components.**
- **<u>DO</u> <u>NOT</u> 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.**
- **<u>DO</u> <u>NOT</u> pour cold water over any hot surfaces for cleaning purposes.**

Cleaning the hot plate and grill

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 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. **<u>DO</u> <u>NOT</u>** 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 plate and grill.

Cleaning the barbecue cabinet

Recommend to use a mild household detergent or cleaner and soft textured cleaning cloth to clean painted cabinet.

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, warming rack, flame tamers, drip tray and burners.
2. Clean the interior panels and cooking tray surfaces using a mild household detergent or cleaner and soft textured cleaning cloth. **DO NOT** use paint thinners or similar solvent for cleaning.
3. Replace burners, flame tamers, hotplate, grill and drip tray.
4. Reconnect to gas, performing the checks in accordance with the “SAFETY INFORMATION” on page 4.

Cleaning burner tubes

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.

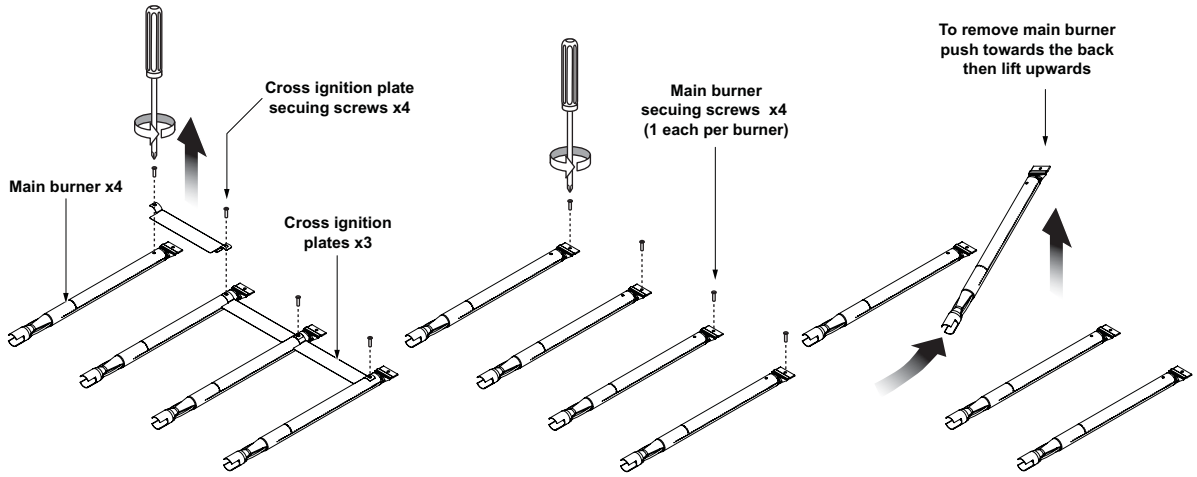
CLEANING AND MAINTENANCE

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'.**

Inspection and cleaning procedure is as follows:

1. Remove hot plate, grill, warming rack and flame tamers.
2. Remove burners as shown below.



3. Clean the outside of the burner tubes by using a 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 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 & Testing" section.

TROUBLE SHOOTING

Use the following chart to help determine whether a service call is required, however if you are unsure about the way your barbecue is operating, contact Rinnai or your local agent.

Burner(s) will not ignite using the igniter:	
Gas cylinder valve is not 'ON'	Turn gas cylinder valve 'ON'.
Cylinder is empty.	Replace with a 'full' gas cylinder.
Igniter is not working.	Check ignition system (page 14). If problem persists Contact Rinnai.
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 "Cleaning burner tubes" on page (20).
Burner is dirty or blocked.	Clean the burner accordance with the "Cleaning burner tubes" on page (20).
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.

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 appliance.

If your barbecue requires service, please call our National Help Line number which is located on the back page of this instruction booklet.

Rinnai recommends that this appliance be serviced by an authorised person every 2 years.

WARNING **DO NOT carry out any service work other than that mentioned in the "Trouble Shooting" table.**

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 Lines

Sales & Service
Tel: 1300 555 545* Fax: 1300 555 655*
Spare Parts & Technical Info
Tel: 1300 366 388* Fax: 1300 300 141*
Cost of a local call Higher from mobile or public phones.