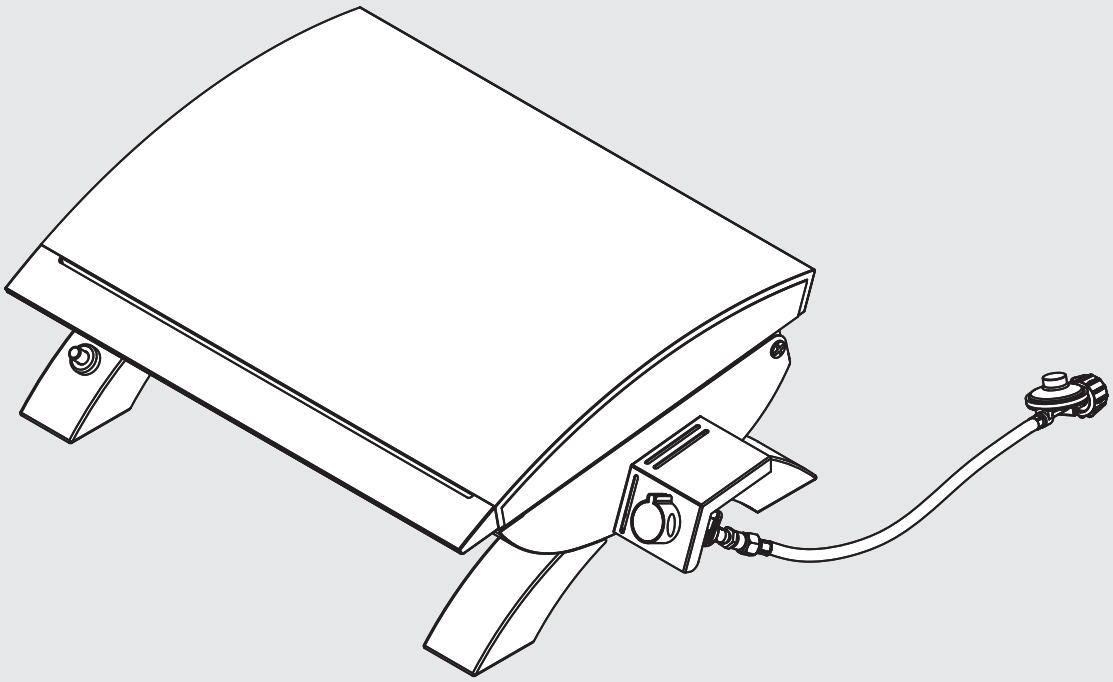
MODEL

R001PHBL



# Portable Gas Barbeque

## Operation & Installation Manual

Rinnai

**Congratulations on the purchase of your**
**Rinnai Gas Barbecue.**
**We trust you will have many years of enjoyment from your appliance.**

**THIS MANUAL CONTAINS IMPORTANT INFORMATION FOR SAFE AND ENJOYABLE COOKING. READ CAREFULLY BEFORE PROCEEDING WITH ASSEMBLY, INSTALLATION AND OPERATION OF YOUR NEW BARBECUE AND GAIN A FULL UNDERSTANDING OF THE APPLIANCE.**

This appliance must be installed in accordance with:

- Manufacture ’s Installation Instructions
- Current AS/NZS 5263.1.7 Installations
- Local regulations, including local OH&S requirements, and Municipal Building Codes, including the National Construction Code (NCC).

This appliance must be installed, maintained and removed only by an Authorised Person. Rinnai recommends that this appliance be serviced every 2 years.

For continued safety of this appliance it must be installed and maintained in accordance with the manufacturer’s instructions.

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

AGA 9012 G

# TABLE OF CONTENTS


WARNING ..... 1
SAFETY INFORMATION ..... 2
CLEARANCES AND LOCATION ..... 6
ASSEMBLY ..... 7
- TOOLS REQUIRED ..... 7
- UNPACKING AND ASSEMBLY TIPS ..... 7
- BARBECUE ASSEMBLY ..... 7

TESTING ..... 8
- BURNER AND IGNITION POSITIONING ..... 8
- PUSH BUTTON PIEZO IGNITION SYSTEM ..... 8
- BURNER IGNITION AND OPERATION ..... 9

HOW TO USE ..... 10
- PRESS BUTTON BURNER IGNITION ..... 11
- MANUAL BURNER IGNITION ..... 11
- BURNER SETTINGS ..... 11

COOKING ..... 12
- COOKING WITH THE HOOD UP ..... 12
- COOKING WITH THE HOOD DOWN ..... 12
- SUGGESTED COOKING TEMPERATURES ..... 12

TROUBLE SHOOTING ..... 13
- BARBECUE OPERATION FAILURE PROCEDURES ..... 13
- TROUBLE SHOOTING TABLES ..... 14
- SERVICE AND SPARE PARTS ..... 14

SPECIFICATIONS ..... 15
- GAS ..... 15
- GENERAL ..... 15
- CONVERSION INFORMATION ..... 15
- DIMENSIONS ..... 15
- PARTS DIAGRAM ..... 16
- PART LIST ..... 17

CLEANING, MAINTENANCE AND STORAGE ..... 18
WARRANTY ..... 21
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:** _____ / _____ / _____

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# WARNING

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*Produced by Rinnai Australia Engineering & Technical Group*

*January 2026 - Issue 6.*

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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.**
- **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 USE OR STORE CHEMICALS OR FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE**

**DO NOT MODIFY THIS APPLIANCE**

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**

**DO NOT OPERATE THIS APPLIANCE INDOORS**

**DO NOT OPERATE THIS APPLIANCE 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.**

# 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 Propane gas cylinder supply.

## LOCATION

- This Barbecue is for OUTDOOR use only. Refer to page 6 for details.
- DO NOT operate the Barbecue indoors.
- DO NOT operate in an enclosed area or use your Barbecue in garages, porches, breezeways, or sheds.
- 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 6.
- 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 6.
- For installations on recreational vehicles or boats see page 6.

## OPERATION

- DO NOT connect the Barbecue directly to the Propane gas cylinder supply without a regulator.
- Universal LPG 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 Rinnai Service agent/stockist or local regulating authority if uncertain. Replacement must only be carried out by an authorised person.
- Avoid any 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 the flames.
  3. Open hood.
  4. Perform gas leak check procedure as per "Leak Testing" on page 6.
     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 main 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, wood, charcoal or other solid fuels in this Barbecue.
- DO NOT use aluminium foil to line burner box. Using foil in this manner can block off air for combustion and ventilation and result in a dangerous condition.
- DO NOT smoke whilst lighting your Barbecue.
- NEVER use the Barbecue on 'HI' with the hood closed.
- 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.
- DO NOT spray aerosols in the vicinity of this appliance while it is in operation.

# SAFETY INFORMATION

- **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 the burner goes out during operation, shut the gas supply off at the source and turn the burner control to 'OFF'. Open the hood and wait at least 5 minutes before attempting to relight.**
- **Should a grease fire occur and if safe to do so, attempt to shut off the gas supply at the source, turn off the burner 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.**
- **DO NOT store empty or full spare gas cylinders under or near this or any other appliance.**

## GAS CYLINDER PROPANE

- **This Barbecue is designed for use with an LP Gas cylinder from 4.5kg to 9kg capacity. This cylinder shall conform to AS 2030.1.**
- **DO NOT connect this Barbecue to a gas cylinder of a lesser or greater 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.**
- **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 gas cylinder valve when the Barbecue is not in use.**
- **The gas cylinder should be filled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet.**
- **Gas cylinders must be routinely visually inspected, checked for test date status and re-qualified as per local requirements.**

## 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 Rinnai Service Agent/Stockist or local regulating authority if uncertain. Such replacement must only be carried out by an authorised person.**

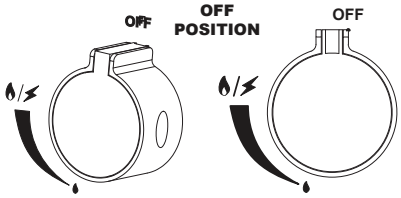
## HOSE AND REGULATOR

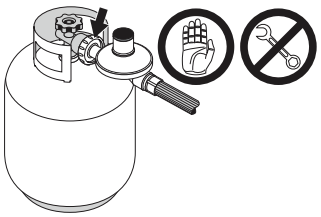
- **Replacement pressure regulators and hose assemblies must be those specified by Rinnai for use with this appliance.**
- **DO NOT twist or kink of the gas hose.**
- **Keep the gas hose away from hot surfaces or dripping grease or oil.**

# 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 the burner is in the "OFF" position as shown.
3. Connect the regulator to the gas cylinder by turning the coupling nut clockwise to tighten to a full stop, (right 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. Clip safety chain to cylinder ring refer to page 5 for details.



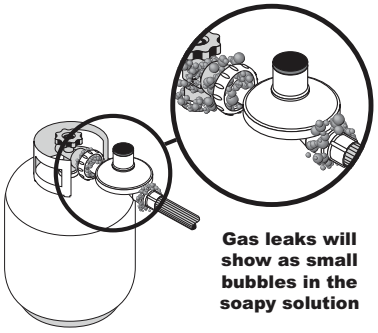



NOTE **The inlet connection is a TYPE LCC27 which has an easy-to-use righit hand threaded external ACME connection and a back check valve that must be engaged by having a positive connection to the appliance hose before gas can flow.**

**Leak Testing**

WARNING **DO NOT test for gas leaks with an open flame!**

5. Make a soapy solution by mixing 1-part liquid detergent and 4-part parts water.
6. Open the gas valve on the cylinder by turning it anticlockwise.
7. Apply the soapy solution to the visible gas connection in the vicinity of the cylinder and regulator and where the gas hoses attach to the fitting on the solid Barbecue gas pipe. 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 above. Retest for gas leaks.



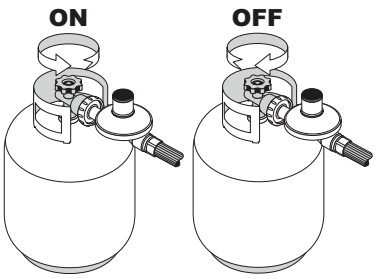
**Gas leaks will show as small bubbles in the soapy solution**

CAUTION **If there are still gas leaks from the connection between the regulator and gas cylinder or any other connections contact your Rinnai Service Agent/Stockist for assistance. Leaking connections other than the connection between the regulator and gas cylinder must only be repaired by an authorised person. If gas leaks are present DO NOT operate the Barbecue.**

# SAFETY INFORMATION

**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 gas cylinder installation on page 4 procedure.




**Also check for leaks when:**

- Prior to first use
- At the beginning of each new season
- Every time the cylinder has been changed
- After maintenance has been carried out
- After prolonged storage period

WARNING

**DANGER - IF YOU SMELL OR HEAR THE HISS OF ESCAPING GAS FROM THE GAS CYLINDER**

- **KEEP CLEAR OF THE GAS CYLINDER**
- **TURN THE BURNER CONTROL ON THE BARBECUE TO “OFF”**
- **EXTINGUISH ANY FLAME**
- **REMOVE LID OR OPEN HOOD**
- **IF GAS ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT**

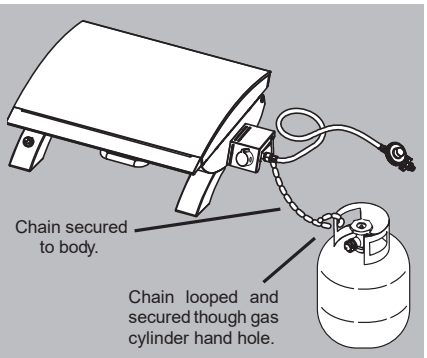
HINT

- **Before initial use, and periodically thereafter, we suggest you wash your Barbecue using a mild soap and warm water solution. You can use a wash cloth or sponge for this process.**
- **DO NOT use a stiff wire brush or similar. These will scratch stainless steel and chip painted/ coated surfaces (varies by model) during the cleaning process.**

**Gas Cylinder Restraint**

IMPORTANT

- **THE GAS CYLINDER MUST BE ATTACHED TO THE BARBECUE BODY WITH THE ‘GAS CYLINDER RESTRAINT CHAIN’ AT ALL TIMES WHEN THE HOSE AND REGULATOR IS CONNECTED.**
- **THE GAS CYLINDER RESTRAINT CHAIN MUST BE SECURED TO THE GAS CYLINDER BEFORE CONNECTING THE GAS HOSE AND REGULATOR.**




1. Loop the end of the chain with the clip attached, through the hand hole in the top of the cylinder. Clip the clip onto the chain.

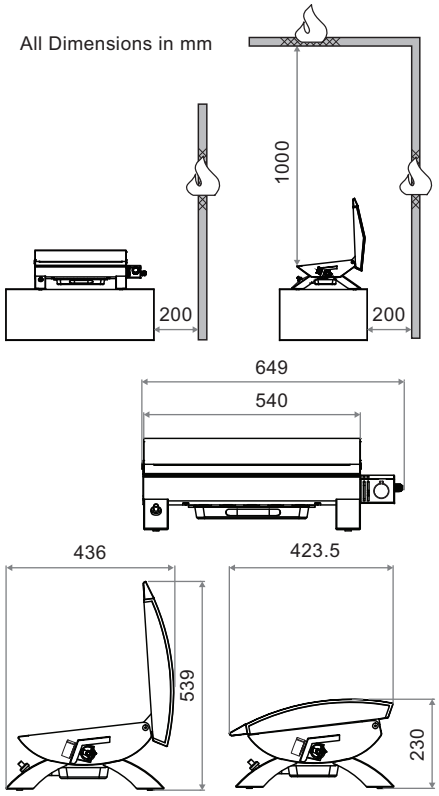
# CLEARANCES AND LOCATION

**Clearances**

The following minimum clearances must be maintained:

- Above - 1000 mm - measured from the top of the hood in the closed position.
- Rear - 200 mm - measured from the rear main panel.
- Sides - 200 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.**
- **DO NOT operate the barbecue indoors.**
- **DO NOT operate in an enclosed area.**
- **DO NOT operate in an unventilated area.**
- **DO NOT 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.**

**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)*:

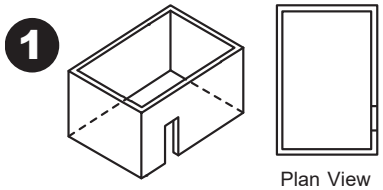
1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.

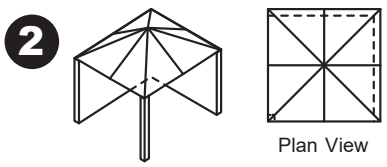
   **A.** both ends open.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-

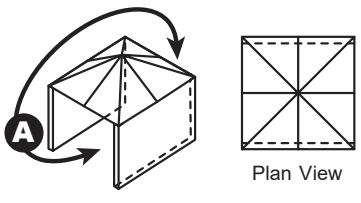
   **B.** at least 25% of the total wall area is completely open; and

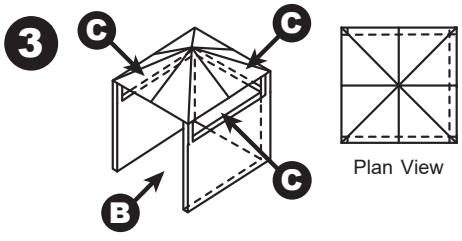
   **C.** at least 30% of the remaining wall area is open and unrestricted.

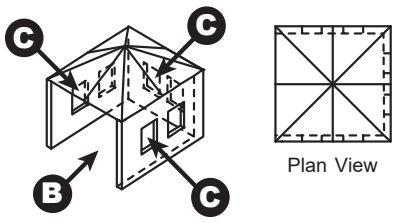
In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted. .




**Vehicles and Boats**

Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

# ASSEMBLY

**TOOLS REQUIRED**

No tools are required for the assembly of your Rinnai Barbecue.

**UNPACKING AND ASSEMBLY TIPS**

1. Carefully remove packaging taking care not to damage any components.
2. Flatten the cardboard packaging and use this as a protective work surface to assemble on.

**NOTE** **Find a suitable flat surface for the assembly of the Barbecue components.**

3. Some protective coatings may need to be removed prior to assembly, in particular the white PVC film on stainless steel sheet metal.
4. The packaging should contain all items as listed. If any items are missing or damaged, DO NOT continue with assembly and contact your supplier.
5. When assembly is complete recycle and discard packaging as appropriate.

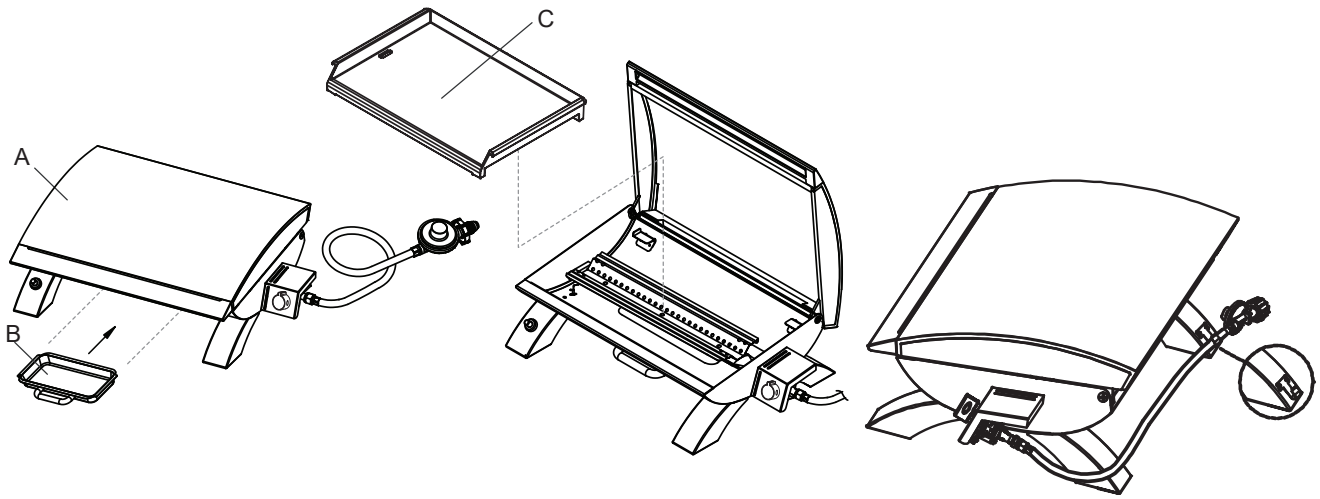
**BARBECUE ASSEMBLY**

**List of Components**

| ASSEMBLY COMPONENTS | | |
|---|---|---|
| **Part No.** | **Description** | **Qty** |
| **A.** | **Barbecue Head** | **1** |
| **B.** | **Grease Tray (shipped inside Barbecue Head)** | **1** |
| **C.** | **Hot-plate (shipped inside Barbecue Head)** | **1** |
| **D.** | **Security Chain (factory fitted)** | **1** |

**Assembly Method**

Step 1. The grease tray B. is shipped within the Barbecue Head A. and will need to be installed from underneath the front of the barbecue as shown.




Secure the regulator hose into the storage hook when the grill is not in use.

Step 2. The Hot-plate C. is shipped within the Barbecue Head A. Remove from the protective wrapping and wash and dry before use.

**NOTE** **It is recommended that the Hot-plate be wrapped in paper or removed when transporting the barbecue.**

# TESTING

**NOTE**

**The burner and associated componentry of this appliance are delivered fully assembled from the factory, however it may be necessary to check the burner and piezo ignition system for correct positioning and operation.**

**The following sections describe how to check burner and piezo ignition system for correct positioning and operation.**

**To ensure the continued safe operation of this appliance Rinnai recommends that the burner and piezo ignition system is checked regularly and in particular:**

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

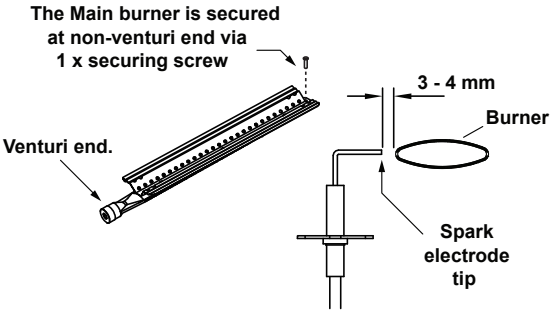
## BURNER AND IGNITION POSITIONING

When fitted correctly the venturi of the burner is located over the end of the injector.

The non-venturi end of the burner is locked into place by a securing screw.

The gap between the spark electrode tip and the burner should be only 3 to 4 mm.

For removal see “Cleaning the burner tube” on page 20.




## PUSH BUTTON PIEZO IGNITION SYSTEM

The burner is ignited via it's own independent piezo ignition system, 'Push and Click'. No batteries are required for this type of ignition.

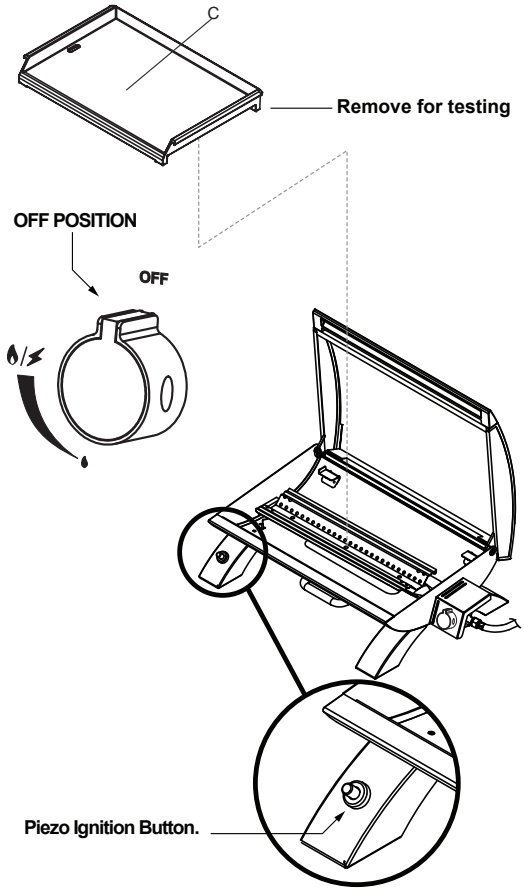
### Testing Piezo Ignition System

**WARNING**

**When testing the ignition system make sure that the gas is either disconnected or turned ‘OFF’ at the cylinder!**

**Refer to “Gas Cylinder Installation” on page 5 for details of gas cylinder operation.**

1. Remove that the hot-plate C.
2. Ensure that the burner control is in the 'OFF' position and the gas supply on the cylinder is also shut off.
3. Press the ignition button, a single spark will be heard and seen between the spark electrode tip to the burner for each press of the button.
4. If no spark is seen or heard at all, refer to “TROUBLE SHOOTING TABLES” on page 14.



# TESTING

## BURNER IGNITION AND OPERATION

**WARNING**

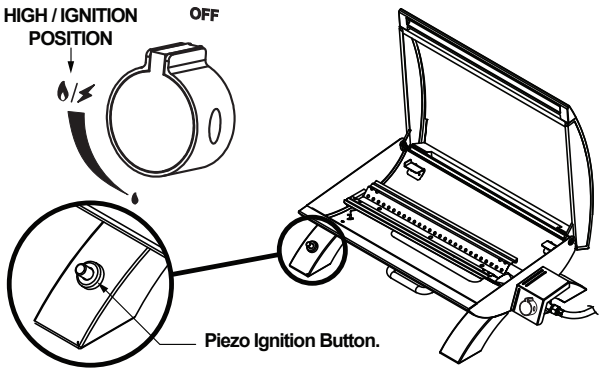
**If not already connected, connect the Gas Cylinder in accordance with "Gas Cylinder Installation" on page 5.**

**Before attempting to test the burner and burner ignition, ensure to leak test the connections in accordance with "Leak Testing" on page 6.**

- **DO NOT light the barbecue with the hood closed.**
- **DO NOT lean over the cooking surfaces whilst lighting the barbecue.**
- **DO NOT move the barbecue whilst hot or in operation.**

**If the burner goes out during operation, close the gas supply at the source and turn the burner control knob to 'OFF'. Open the hood and wait at least 5 minutes before attempting to re-light.**

1. Set control knob to off and Turn gas 'ON' at the cylinder by opening the gas valve on at the cylinder and turning it anti-clockwise.
2. Push and twist the control knob in an anti-clockwise direction to the High / Ignition position, Press the ignition button, a single spark will be heard and seen between the electrode end to the burner.
3. The burner should ignite on the first press.




**WARNING**

**In all cases if the burner fails to light after three attempts, turn the control knob to 'OFF', ensure that hood is opened and wait 5 minutes. Then repeat the lighting procedure. If a flame can not be achieved, check that burner for obstructions.**

**If a burner flame can still not be achieved, perform the piezo ignition system tests on page 8. If the piezo ignition system is satisfactory and a burner flame can still not be established refer to "TROUBLE SHOOTING" on page 13.**

### Checking Burner Flame

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.

**WARNING**

**ABNORMAL FLAME CHARACTERISTICS**

**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" sections.**
4. **Check gas cylinder and ensure it is full.**
5. **Check for gas leaks as explained in the "SAFETY INFORMATION" section.**
6. **Check piezo ignition system and burner operation as explained in the "ASSEMBLY & TESTING" sections.**

**BURNING OFF**

1. **Before cooking on your Barbecue for the first time, burn off using moderate heat to remove any residual oils used during manufacture.**
2. **During the 'Burning Off' procedure operate the burner 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 with a suitable mild detergent and allow to dry before replacing.**

WARNING

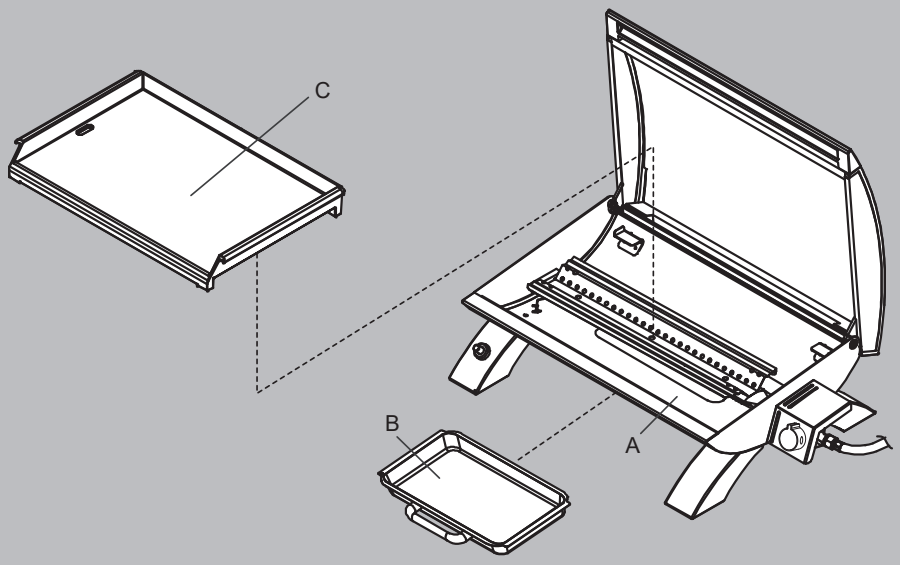
**ABNORMAL FLAME CHARACTERISTICS**

- **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 13 for more information.**



**COOKING RESIDUES**

- **Fat, juices and food scrapings can collect in the Burner Box A. and the Grease Tray B.**
- **<u>DO</u> <u>NOT</u> allow these cooking residues to build up as this can become a fire hazard.**




1. **Remove the Hot-plate C. to inspect and clean the Burner Box A. regularly.**
2. **Pull out and inspect and clean the Drip Tray B. regularly.**

# HOW TO USE

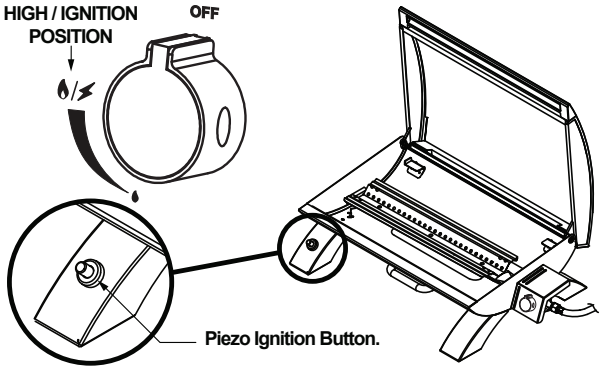
## PRESS BUTTON BURNER IGNITION

WARNING

**Before attempting to use the barbecue, ensure to leak test the connections in accordance with "Leak Testing" on page 4.**

- **DO NOT light the barbecue with the hood closed.**
- **DO NOT lean over the cooking surfaces whilst lighting the barbecue.**
- **DO NOT move the barbecue whilst hot or in operation.**

1. Set control knob to off and Turn gas 'ON' at the cylinder by opening the gas valve on at the cylinder and turning it anti-clockwise.
2. Push and twist the control knob in an anti-clockwise direction to the High / Ignition position, Press the ignition button, a single spark will be heard and seen between the electrode end to the burner.
3. The burner should ignite on the first press.




WARNING

**In all cases if the burner fails to light after three attempts, turn the control knob to 'OFF', ensure that hood is opened and wait 5 minutes. Then repeat the lighting procedure. If a flame can not be achieved, check that burner for obstructions.**

**If a burner flame can still not be achieved, perform the piezo ignition system tests on page 8. If the piezo ignition system is satisfactory and a burner flame can still not be established refer to "TROUBLE SHOOTING TABLES" on page 14.**

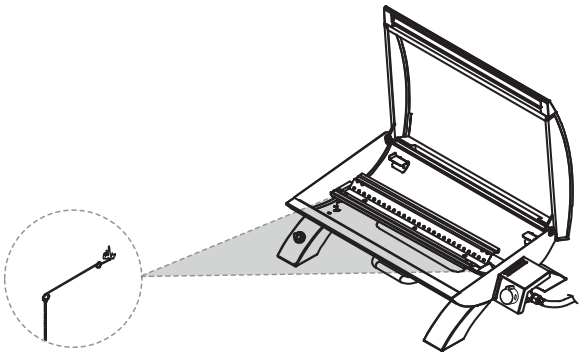
## MANUAL BURNER IGNITION

If the piezo ignition system is unable to produce a spark at the electrode your Barbecue burner 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 piezo ignition system 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 the burner, use the manual lighting stick as shown right.**

1. Set control knob to off and Turn gas 'ON' at the cylinder by opening the gas valve on at the cylinder and turning it anti-clockwise.
2. Place a match into manual lighting stick and ignite, then hold lit match close to the burner.
3. Push and twist the control knob in an anti-clockwise direction to the High / Ignition position.
4. The burner should ignite immediately.



## BURNER SETTINGS

**HIGH** - This setting is for searing foods or for burning food residue off from the hot-plate. The 'HIGH' 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.

NOTE

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

# COOKING

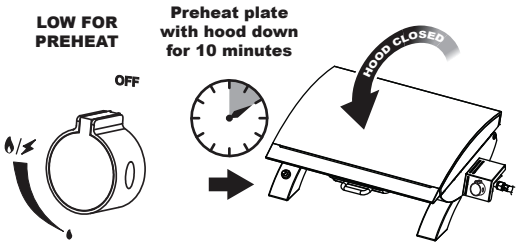
CAUTION

- **DO NOT smoke when attempting to ignite Barbecue.**
- **The hood must be in the open position for lighting.**
- **If the burner fails to light or goes out during operation close gas supply at source, and turn the burner control 'OFF'.**

  **Open hood and wait 5 minutes before attempting to re-light (to ensure accumulated gas fumes have cleared).**
- **Should a grease fire occur, attempt to close gas supply at source, then turn 'OFF' the burner and remove food if possible.**

## 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. With the hood down run burner on 'LOW' for approximately 10 minutes.

After the plate has been pre-heated open the hood and commence cooking, using low, medium or high settings to control the heat.

### Cooking Tips

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

During cooking, fat and scrapings will drip through to the drip tray. **DO NOT** allow these cooking residues to build up as this can become a fire hazard.

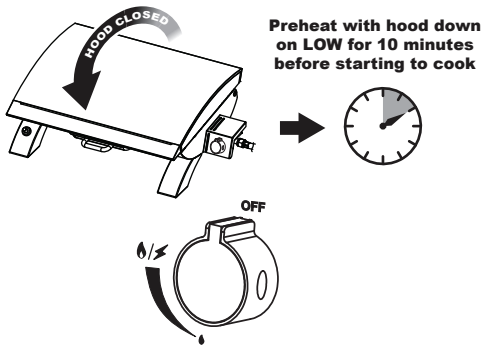
Fats and juices that drip from the food being cooked onto the hot surfaces beneath may cause 'flare ups'. Flare ups impart a distinct taste to the food being cooked and are desirable within reason. If flare ups are excessive turn the burner down a little or remove the fatty food.

## COOKING WITH THE HOOD DOWN

IMPORTANT

**When cooking with the hood closed, ONLY operate the burner on the 'LOW' setting. Using a burner settings other than 'LOW' may result in burnt food and damage to the painted surfaces.**

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 when cooking items such as thicker cuts of meat, poultry portions, seafood and roasted vegetables.




LOW SETTING FOR BOTH PREHEAT AND FOR COOKING

### Preheating For Cooking With The Hood Down

When cooking with the hood down it is recommended that the barbecue be pre-heated on 'LOW' for 10 minutes before cooking commences.

## 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.

TIP

**It is recommended to use a thermometer probe to display the temperature inside 'cooked' meats as this will ensure they are cooked all the way through. Some 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** |

# TROUBLESHOOTING

**BARBECUE OPERATION FAILURE PROCEDURES**

**Flash Back Fire**

**Should a flash back fire occur in or around the burner tube, follow the instructions below.**

**Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.**

1. **Shut 'OFF' gas supply to the gas Barbecue. Turn the control knob to 'OFF' position.**
2. **Open the Barbecue hood. Put out any flame with a fire extinguisher.**
3. **Once the Barbecue has cooled down, clean the burner tube and the burner according to the cleaning instructions in this manual.**

**Grease Fire**

**Should a grease fire occur,**

1. **Close gas supply at source, turn 'OFF' the burner and remove food until fire is out.**

**Flame Failure**

**If the burner fails to light or goes out during operation**

1. **Close gas supply at source, and turn the gas valve 'OFF'.**
2. **Open hood and wait 5 minutes before attempting to re-light (this allows accumulated gas fumes to clear.**

**If the Barbecue fails to Light**

1. Turn gas 'OFF' at source and turn burner control knob to 'OFF'. Wait at least five (5) minutes for gas to clear, then retry.
2. If your Barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your Barbecue still fails to operate, turn the gas 'OFF' at source, turn the control knob to 'OFF', then check the following:

- ***Misalignment of burner tube over orifice***

  Correction: Reposition burner tube over orifice. (Refer to page 19).

- ***Plugged injector***

  Correction: Contact Rinnai.

- ***Obstruction in burner tube***

  Correction: Follow the burner tube cleaning procedure on page 20 of this 'Owners Operation' manual.

- ***Misalignment of igniter on burner***

  Correction: Check for proper position of the sparker as shown on page 19. The gap between the spark electrode tip and spark receiver should be approximately 4-5 mm. Adjust if necessary.

  With the gas supply closed and the control knob set to 'OFF' push and turn the control knob burner to 'HI', 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.

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

**If ignition can still not be achieved refer to "TROUBLE SHOOTING" Table on page 14.**

# TROUBLESHOOTING

## TROUBLE SHOOTING TABLES

Use the following charts 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.

WARNING

**DO NOT modify this appliance.**

**All other repairs and servicing shall be carried out only by authorised personnel.**

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

**Burner will not ignite using the igniter:**

| Possible Cause | Remedy |
|---|---|
| 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 piezo ignition system (page 8).<br>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.**

| Possible Cause | Remedy |
|---|---|
| Burner is incorrectly fitted to the barbecue. | Fit burner in accordance with the "Cleaning the burner tube" on page (20). |
| Burner is dirty or blocked. | Clean the burner accordance with the "Cleaning the burner tube" 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:**

| Possible Cause | Remedy |
|---|---|
| Hose has deteriorated | Contact Rinnai. |
| Gas valve is faulty | Contact Rinnai. |
| Threads are damaged | Contact Rinnai. |

**Other Problems:**

| Possible Cause | Remedy |
|---|---|
| The control knob is 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.

# SPECIFICATIONS

**GAS**

| Gas Type | Pressure | Injector | Total Input | Weight |
|---|---|---|---|---|
| Universal LPG | 2.75 kPa | 0.92 mm | 12 mJ/h | 13 kg |

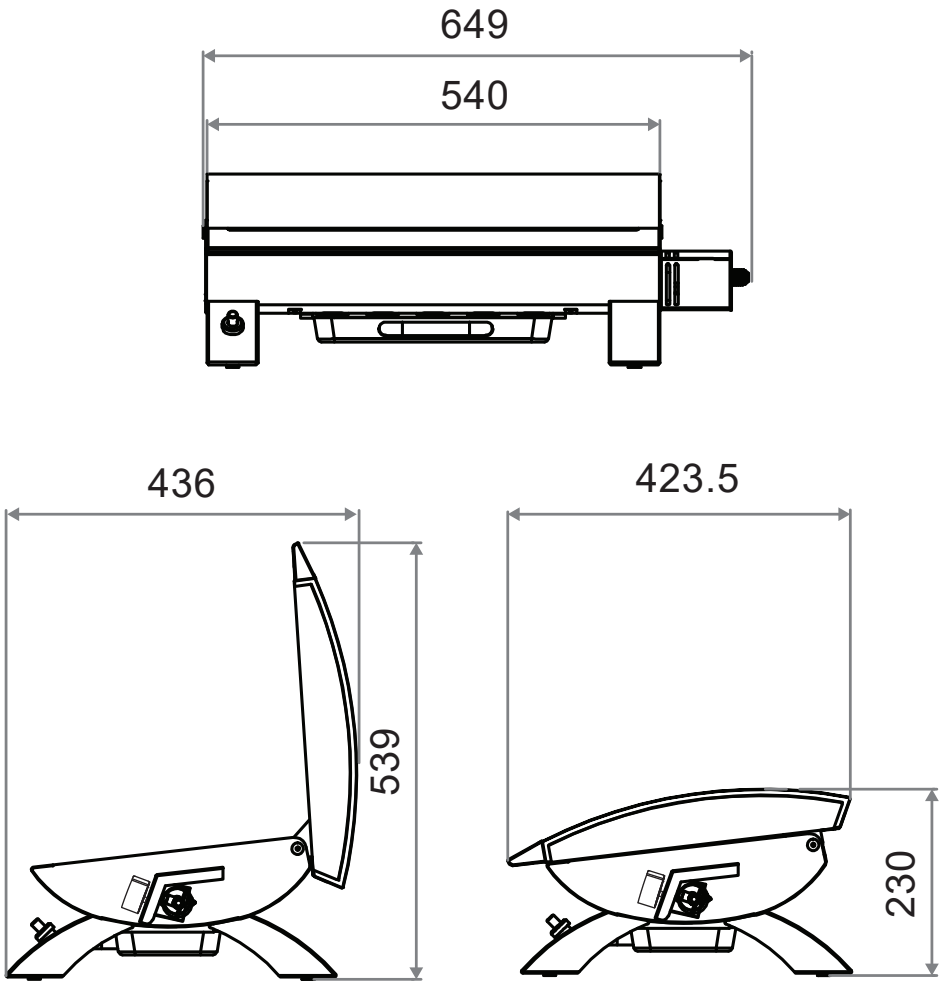
**GENERAL**

| Item | Description |
|---|---|
| Fire Box | One piece twin skinned press formed steel high temperature painted. |
| Panels | Powder coated mild steel or Stainless Steel.<br>Precision folded and pressed, bolted or welded assembly. |
| Burner | Bunsen type burner - fabricated stainless steel, single venturi. |
| Hood | One piece twin skinned press formed steel high temperature painted. |
| Cooking Hardware | Enamel coated Hot-plate. |
| Cooking Temperature | Maximum rated sustained cooking temperature - Hood Down – 250°C. |
| Ignition | Push Button Piezo. |
| Gas Cylinder | 4.5-9kg Propane cylinder with LCC27 connection |

**CONVERSION INFORMATION**

This Barbecue is **NOT** convertible to Natural Gas.

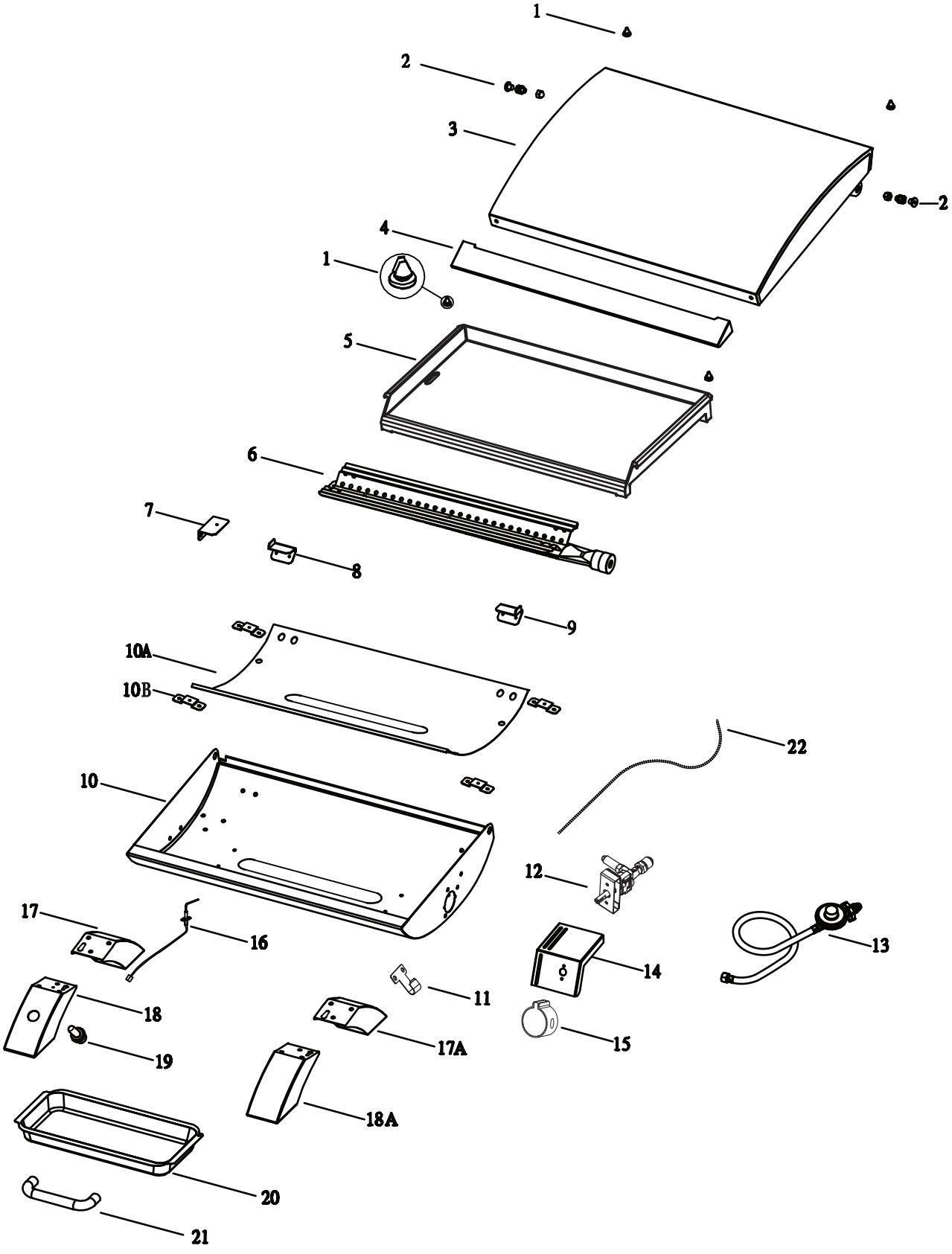
**DIMENSIONS**



# SPECIFICATIONS

**PARTS DIAGRAM**

Items included in your barbecue specification may differ from parts list depending on region or specific dealer specification.



# SPECIFICATIONS

**PART LIST**

| Part No. | Description | Quantity |
|---|---|---|
| 1 | Protective Pad | 4 |
| 2 | Hood Hinge Set | 2 |
| 3 | Hood Assembly | 1 |
| 4 | Hood Handle | 1 |
| 5 | Hot-plate | 1 |
| 6 | Burner | 1 |
| 7 | Burner Bracket | 1 |
| 8 | Hot-plate Bracket, Left | 1 |
| 9 | Hot-plate Bracket, Right | 1 |
| 10 | Bowl Assembly | 1 |
| 10A | Bowl Inner Plate | 1 |
| 10B | Bowl Inner Plate Bracket | 4 |
| 11 | Regulator hook | 1 |
| 12 | Gas Valve | 1 |

| Part No. | Description | Quantity |
|---|---|---|
| 13 | Regulator | 1 |
| 14 | Control Panel | 1 |
| 15 | Control Knob | 1 |
| 16 | Electric Wire Set | 1 |
| 17 | Leg Left Rear | 1 |
| 17A | Leg Right Rear | 1 |
| 18 | Leg Left Front | 1 |
| 18A | Leg Right Front | 1 |
| 19 | Push Button Igniter | 1 |
| 20 | Grease Tray | 1 |
| 21 | Grease Tray Handle | 1 |
| 22 | Tether (Security) Chain | 1 |

NOTE **The parts above are listed for reference purposes only.**

# CLEANING, MAINTENANCE AND STORAGE

CAUTION

- **Spiders and small insects can occasionally spin webs or make nests in the burner tube 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 tube.**
- **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 tube and ports is the most common cause of 'flash back'.**
- **It is important that burner tube are inspected and cleaned frequently to prevent ‘flash back’.**
- **Although an obstructed burner tube is not the only cause of ‘flash back’ it is the most common cause and frequent inspection and cleaning of the burner tube is necessary.**

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

**Inspection and cleaning procedure is as follows:**

1. Turn the burner valve to the full ‘OFF’ position.
2. Turn the LP gas cylinder valve to the full ‘OFF’ position.
3. Remove hot-plate.
4. Remove burner as shown below.
5. Check and clean burner / venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath the barbecue.

   Option 1). Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the burner tube and inside the burner several times to remove debris.

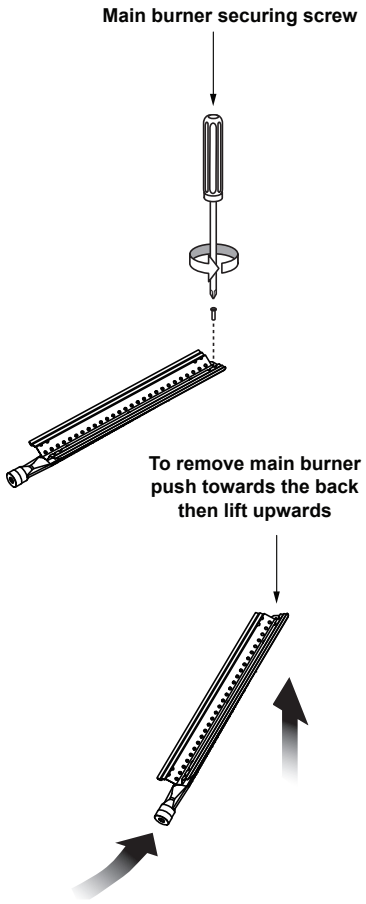


   Option 2). Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.

   Option 3). Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

6. Clean the outside of the burner tube by using a mild household detergent and dishwashing brush. To remove stubborn deposits and wash the inside of the burner tube, immerse the burner tube 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 burner thoroughly on both the inside and outside before refitting to Barbecue.**

7. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation, check to ensure that the gas valve orifice is correctly placed inside the end of the burner tube. Also check the position of your spark electrode.

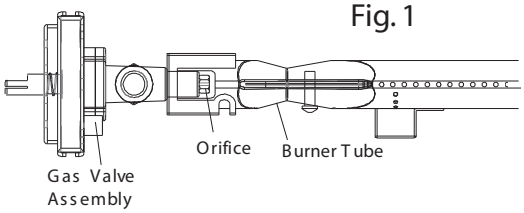
# CLEANING, MAINTENANCE AND STORAGE

**IMPORTANT**

**For safe operation ensure the gas valve assembly orifice is inside the burner tube before using your Barbecue).**

**If the orifice is not inside the burner tube, lighting the burner may cause an explosion and / or fire resulting in serious bodily injury and / or property damage.**

Fig. 1




8. Replace the burner by following the reverse of the 'burner removal' procedure (Step 4).
9. Check the piezo ignition system, burner operation and replace the hot-plate in accordance with "Assembly and Testing" sections.

**General**

Before initial use, and periodically, wash your cooking plate in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your cooking plate. After washing ensure that the plate is thoroughly dry before returning them to the Barbecue. It is recommended the cooking plate be coated with a thin layer of cooking oil on a regular basis to prevent rusting. Slight rusting can be removed with a scrubbing brush before use.

Regular cleaning and maintenance will result in reliable and safe operation while 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. this 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 control 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', wire brushes or other abrasives 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**

Using the 'HIGH' setting on the burner after cooking will burn much of the food residue from the hot-plate after cooking is over. It is recommended that the hot-plate is 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 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 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.

**Cleaning the Barbecue exterior surfaces**

Before initial use, and periodically, thereafter, we suggest you wash your Barbecue using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. DO NOT use a stiff wire brush or similar. These will scratch stainless steel and chip pained surfaces during the cleaning process.

# CLEANING, MAINTENANCE AND STORAGE

**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, drip tray and burner.
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 the burner, hot-plate and drip tray.
4. Reconnect to gas, performing the checks in accordance with the "SAFETY INFORMATION" on page 3.

**Cleaning the burner tube**

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

**Care for Stainless Steel surface**

The stainless steel over time will be affected by 'tea staining' (the brown discolouration of some stainless steel).

Tea staining can be reduced by washing the surface with mild detergent and warm water. This should then be followed by rinsing with clean cold water. We recommend the surface then be wiped dry with a clean cloth.

After drying coat with a light film of oil such as a 50/50 mix of baby oil and methylated spirits. There are also proprietary products available from your local retailer such as viva® stainless steel wipes.

**Maintenance / Cleaning the Grease Tray**

NOTE

- **The drip tray may be lined with foil for easy cleaning. DO NOT use "Kitty Litter" or similar products as this may lead to fat fires. Clean the grease tray regularly.**
- **FAT FIRES ARE NOT COVERED BY WARRANTY.**
- **Contents of grease tray may be very hot during cooking.**
- **Allow to cool completely before disposing of the contents.**
- **After continuous use. Fat and/or cooking juices may build up. To avoid any flare-ups, it is recommended that the grease tray be emptied regularly.**

To reduce the chance of fire, the grease tray should be visually inspected before each Barbecue use. Remove any grease and wash grease tray with a mild soap and warm water solution.

**Storing Your Barbecue**

- It is recommended that exposure to the elements be minimised whilst the Barbecue is in storage.
- It is also recommended a Barbecue cover is always used, if available.

These precautions will protect your Barbecue 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 store 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.**

# WARRANTY

**Warranty Terms**

The benefits to the consumer given by this warranty are in addition to all other rights and remedies of the consumer under a law in relation to the goods or services to which the warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be a of acceptable quality and the failure does not amount to a major failure.

Given installation and application is in accordance with the manufacturer's specifications and instructions as published at the date of installation, Rinnai will repair or replace goods free of charge in the event of defects arising from faulty materials and/or workmanship in accordance with the Warranty Terms in Table 1 and definitions: Warranty Conditions and Warranty Exclusions stated in this document.

Rinnai is responsible for reasonable costs associated with legitimate warranty claims, including call-out of an authorised Rinnai service provider to inspect the faulty product.

Rinnai is not responsible for:

a) costs for tradespeople that are not authorised Rinnai service providers; or

b) any costs, including call-out costs for an authorised Rinnai service provider, associated with a product which is determined upon inspection not to be covered by this warranty.

The consumer will be reimbursed by Rinnai for any reasonable costs associated with making a legitimate warranty claim against Rinnai which are not otherwise specified above.

Enquiries relating to Warranty claims for Rinnai products or services must be made by contacting Rinnai Australia. Contact details are on the back of this document.

**Warranty Conditions**

1. This warranty applies to products, which are manufactured on or after the date of publication of this warranty but before the next date of publication of this warranty.
2. All terms of this warranty are effective from date of purchase of the appliance(s) and the attending service person reserves the right to verify this date by requesting proof of purchase. Where the date of purchase is not known, this warranty will commence 2 months after the date of manufacture. The date of manufacture is stated on the data plate of the appliance.
3. Appliances must be installed, used, maintained and serviced in accordance with this 'Owners Operation' manual and local regulations.
4. Appliances must only be used for domestic purposes.
5. The warranty applies only to the components supplied by Rinnai. It does not apply to components supplied by others, such as isolating valves and pipe work, but not limited to these.
6. Any inspection, service, repair or replacement activities associated with warranty on Rinnai products must be authorised by Rinnai Australia before commencement.
7. Where the appliance has not been sited in accordance with the installation instructions or installed such that normal service access is difficult, a service charge will apply. If, at the discretion of the attending service person, access is deemed dangerous, service will be refused. Any work required to gain reasonable access to the appliance will be chargeable by the attending service person.
8. Where a failed component is replaced under warranty, the balance of the original appliance warranty will remain effective. The replacement part or appliance does not carry a new warranty.
9. Rinnai reserve the right to transfer functional components from defective appliances if they are suitable.
10. Rinnai reserve the right to have the product returned to the factory for inspection.

**TABLE 1**

| Model | Parts and Labour Warranty |
|---|---|
| R001PHBL | 2 Years |

# WARRANTY

**Warranty Exclusions**

No warranties except those implied and that by law cannot be excluded are given by Rinnai in respect of Goods supplied. Where it is lawful to do so, the liability of Rinnai for a breach of a condition or warranty is limited to the repair or replacement of the Goods, the supply of equivalent Goods, the payment of the cost of repairing or replacing the Goods or acquiring equivalent Goods as determined by Rinnai.

The following exclusions may cause the warranty to become void and will result in a service charge and cost of parts (if required):

1. Usage other than domestic purposes, such as in cafes, restaurants, commercial eateries and other usage patterns above and beyond that of a typical family, but not limited to these.
2. Accidental damage and acts of God.
3. Failure due to abuse or misuse, improper maintenance, failure to maintain or improper storage.
4. Discolouration of metallic components due to heat.
5. Wear, general deterioration and corrosion as a result of improper storage, extreme weather or extreme local atmospheric conditions.
6. Paint loss and any associated light corrosion of exposed metal as a result of normal use (typically caused by scratching, impact or movement).
7. Failure due to incorrect or un authorised installations.
8. Failure or damage caused by alterations, service or repair work carried out by persons other than Rinnai service persons or service agents.
9. Where it is found that there is no fault with the appliance and the issue is related to the installation or is due to the failure of gas supply.
10. 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 Customer Instructions and where no fault is found.

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# Rinnai Australia Pty Ltd

ABN 74 005 138 769 | AU45204

82-88 Mills Road, Braeside, Victoria, 3195
P.O. Box 460, Braeside, Victoria, 3195
Tel: (03) 9271 6625

**Customer Support**
Tel: 1300 555 545*
Monday to Friday, 8.00 am to 5.00 pm EST.

**Cost of a local call may be higher from a mobile phone. (National calls from public phones in Australia are free.)*

For further information visit **www.rinnai.com.au** or email **enquiry@rinnai.com.au**

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 appliance requires service, please call Customer Support. Rinnai recommends that this appliance be serviced every 2 years.

With our policy of continuous improvement, we reserve the right to change, or discontinue at any time, specifications or designs without notice.