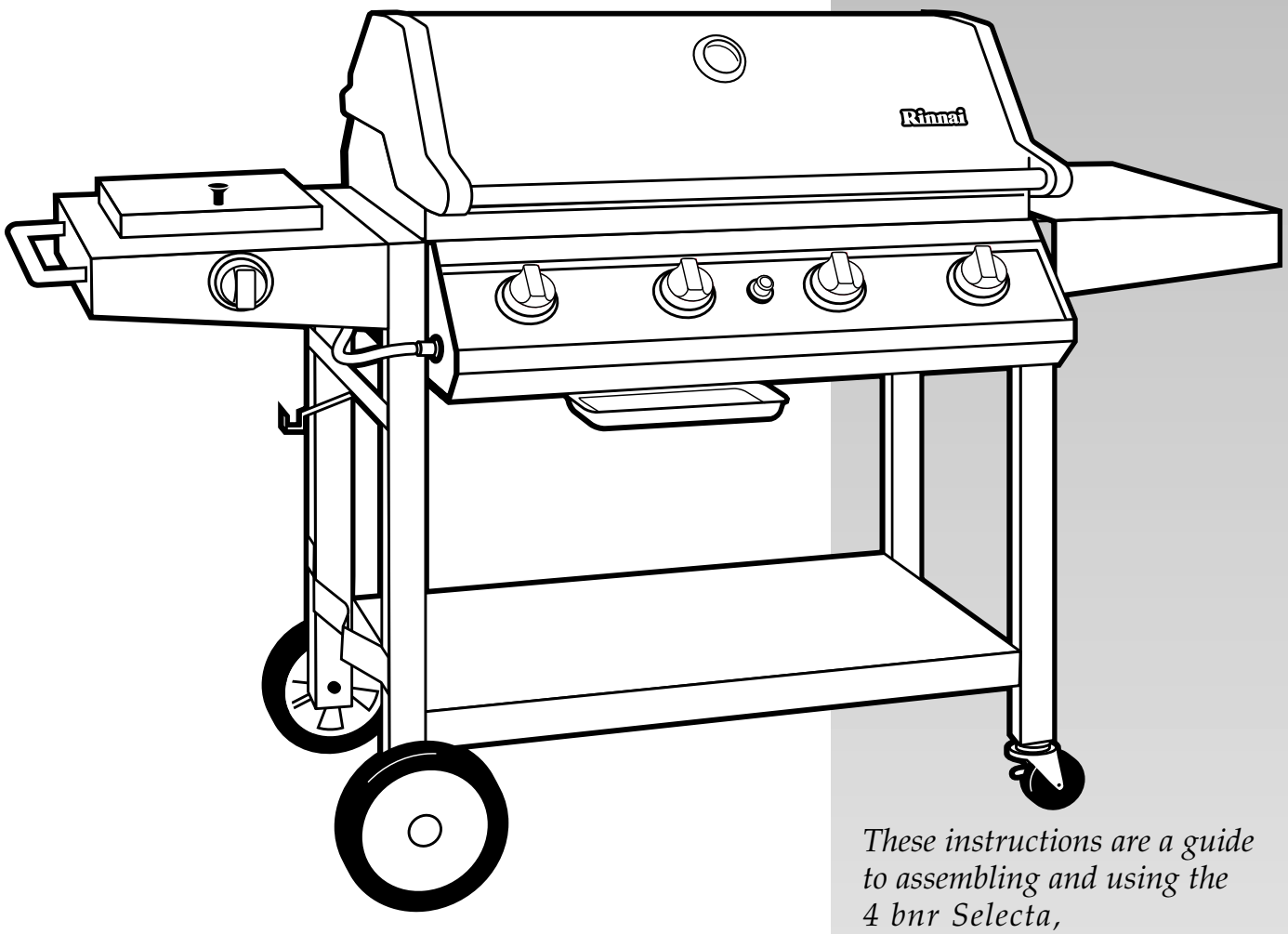
Rinnai

Covered Cooker Range of Barbecues

Customer's operating and assembly instructions



These instructions are a guide to assembling and using the
4 bnr Selecta,
4 bnr Gourmet,
4 bnr Medallion,
4 bnr Superior Entertainer,
6 bnr Selecta,
6 bnr Gourmet,
6 bnr Medallion,
6 bnr Superior Entertainer.

Please read carefully, and retain for future reference.

Only to be used outdoors.
Illustration may vary from barbecue contained in carton.

FOR YOUR SAFETY.

IF YOU SMELL GAS:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open hood.**
4. **If odour continues, immediately call your gas supplier or fire department.**

FOR YOUR SAFETY.

1. **Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
2. **A gas cylinder not connected for use must not be stored in the vicinity of this or any other appliance.**

PART NO. P80140006A

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FOR CUSTOMER REFERENCE
(Record and file in a safe place)

Purchased from _____

Date purchased _____

Serial No. _____

NOTE:
Sales docket must be kept as proof of purchase date.

CONGRATULATIONS

You have just purchased a state of the art Outdoor Barbecue Cooking System.

We understand your desire to protect an investment of this nature. As such this booklet has been designed to assist you in the assembling, testing and operating your new barbecue, along with important safety information, helpful maintenance tips and troubleshooting. We thank you for choosing our product and trust that you enjoy years of outdoors entertainment.

Happy Gourmet cooking!

GUARANTEE

A guarantee explanation sheet is supplied separately with your barbecue. If you are missing the guarantee explanation sheet, please contact one of the offices listed on the rear cover to request one to be sent to you.

TOOLS YOU WILL NEED

Standard Phillips-head screwdriver.
Adjustable spanner *(open end shifter).*

GENERAL

While it is possible for one person to assemble the barbecue, we recommend asking for the assistance of another person when manoeuvring some of the larger or heavier pieces.

Remove the barbecue and its components from the carton. Check against parts list and lay components out within easy reach. Do not throw the shipping carton away – unfold flat and use as a protective work surface. Contact your place of purchase for replacement parts if necessary.

PARTS SUPPLIED SEALED IN THE CARTON, OR BY YOUR PLACE OF PURCHASE, MUST NOT BE ALTERED IN ANY WAY.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the rear panel of the barbecue.

Barbecues for use with gas cylinders are labelled *'Universal LPG'*. Barbecues for use with natural gas are labelled *'Natural Gas'*.

Check that the label matches the gas type to be used.

NATURAL GAS BARBECUES MUST BE INSTALLED BY AN AUTHORISED PERSON.

CHECK BARBECUE FOR ANY DAMAGE

Inspect barbecue and trolley parts as you proceed. Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged.

ASSEMBLY TIPS

1. Flatten cardboard packaging and use this as a protective work surface to assemble upon.
2. Some protective coating may need to be removed from components prior to assembly.
3. Do not tighten screws and nuts until trolley is fully assembled.
4. Pre-screwing of connection points for securing the side shelves will assist in securing shelves smoothly.

GAS INSTALLATION CODES

Australian Gas Association Certificate No. 6024.

Barbecues must be used in accordance with the installation requirements of your local gas supply authority, and the appropriate installation standard AS5601/AG601.

Barbecues for use with bottled gas are labelled *'Universal LPG'*. Barbecues for use with natural gas are labelled *'Natural Gas'* and must be installed by an authorised person. Check the gas type sticker attached to the barbecue. Check that the label matches the gas type to be used.

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

ACCESSIBLE PARTS MAY BE VERY HOT.

KEEP YOUNG CHILDREN AWAY.

ANY MODIFICATION OF THIS APPLIANCE MAY BE DANGEROUS.

DO NOT MOVE THIS APPLIANCE DURING USE.

TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.

PARTS SEALED BY THE MANUFACTURER MUST NOT BE MANIPULATED.

THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.

OVERALL DIMENSIONS

Height *(identical for all Covered Cooker models)*

– hood closed 1115 mm, hood open 1565 mm

Width *(including trolley)*

– 4 burner 1469 mm
– 6 burner 1630 mm

Depth *(identical for all models)*

– 624 mm

CLEARANCES

The following minimum clearances from combustible materials must be maintained: Top and rear - 450 mm, sides - 250 mm.

Openings at the rear and sides of the appliance provide air for combustion and must not be obstructed.

HOSE AND REGULATOR SAFETY

NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.

The regulator and hose assembly supplied with the barbecue are suitable for use with bottled gas.

A gas regulator adjusted to have an outlet pressure of 2.75 kPa is supplied for connection to the gas cylinder. The regulator and hose assembly supplied with the appliance must be used. Replacement regulator and hose assemblies must be those specified by the appliance manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all visible and accessible gas line connections. The presence of bubbles will indicate a gas escape. ***DO NOT TEST FOR GAS ESCAPES WITH AN OPEN FLAME.*** If you are unable to correct the leak by tightening the connections, turn off the gas and contact your place of purchase immediately.

Always ensure the appliance is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one, make sure this procedure is carried out in a flame free atmosphere.

Inspect the gas hose when replacing the gas cylinder, or once a year, whichever is more frequent. If the hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated. The hose must be replaced if damaged and when statutory conditions require it. Contact your place of purchase if uncertain.

The POL fitting of the hose and regulator should be disconnected from the cylinder valve when the outdoor appliance is not in use.

ANY OF THE FOLLOWING SIGNS MAY INDICATE THAT THE APPLIANCE IS NOT OPERATING PROPERLY AND MAY NEED SERVICING:

- ***EXCESSIVE YELLOW FLAME***
- ***IRREGULAR SIZE OF FLAME ACROSS BURNER***
- ***'POPPING' OF FLAME***
- ***SOOTING***
- ***ABNORMAL NOISE(S)***
- ***HISSING SOUND***

NOTE: Before requesting service, please refer to page 17 'If Barbecue Fails to Operate Properly'

SPECIFICATIONS

Appliance specifications can be found on the data label attached to the side panel of the barbecue body. Your barbecue is preset at the factory to operate on bottled gas only, unless specified otherwise.

READ CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR BARBECUE.

LOCATION OF YOUR BARBECUE

***DO NOT** use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used OUTDOORS ONLY. Refer to page 20. The barbecue is not intended to be installed in or used on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing while in use.*

FOR YOUR SAFETY:
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.
KEEP THE GAS HOSE AWAY FROM HOT SURFACES. PROTECT GAS HOSE FROM DRIPPING GREASE.
AVOID UNNECESSARY TWISTING OF HOSE. VISUALLY INSPECT HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE. REPLACE HOSE, IF NECESSARY.
NEVER TEST FOR GAS LEAKS WITH A LIT MATCH OR OPEN FLAME.
NEVER LIGHT BARBECUE WITH LID ON OR HOOD CLOSED.
NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING BARBECUE.
USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING BARBECUE.
NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY.
THIS BARBECUE MUST NOT BE USED INDOORS.

IF YOU SMELL GAS.
1. ***SHUT OFF GAS TO THE APPLIANCE AT ITS SOURCE, IF POSSIBLE.***
2. ***EXTINGUISH ANY OPEN FLAME.***
3. ***ENSURE LID OR HOOD REMAINS IN THE OPEN POSITION.***
4. ***PERFORM GAS LEAK CHECK PROCEDURE.***
5. ***IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.***

PROTECT CHILDREN

Keep children away from barbecue during use and until barbecue has cooled after you are finished. Do not allow children to operate barbecue or to swing on handle.

CHECKING FOR GAS LEAKS

NEVER TEST FOR LEAKS WITH A FLAME.

Prior to first use, and at the beginning of each new season *(or, if using bottled gas, whenever gas cylinder is changed)*, you must check for gas leaks. Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn burner control(s) to *'OFF'*, then turn on gas at source.
3. Apply the soap solution to all visible and accessible gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or rectify as necessary.
4. If you have a gas leak you cannot rectify, turn off the gas at the source, disconnect hose from barbecue and immediately contact the distributor for assistance. *Refer to page 23 or back cover.*

GAS CYLINDER USE & SAFETY

This is a low pressure barbecue and must only be used with the hose and regulator supplied.

Your barbecue is designed for use with a 9 kg gas cylinder. Ensure gas cylinder conforms to Australian Standards.

DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER LESS THAN OR EXCEEDING THIS CAPACITY.

NEVER CONNECT AN UNREGULATED GAS CYLINDER TO YOUR BARBECUE.

The gas cylinder should be filled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet. Gas cylinders should be visually inspected and re-qualified periodically.

Always keep gas cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

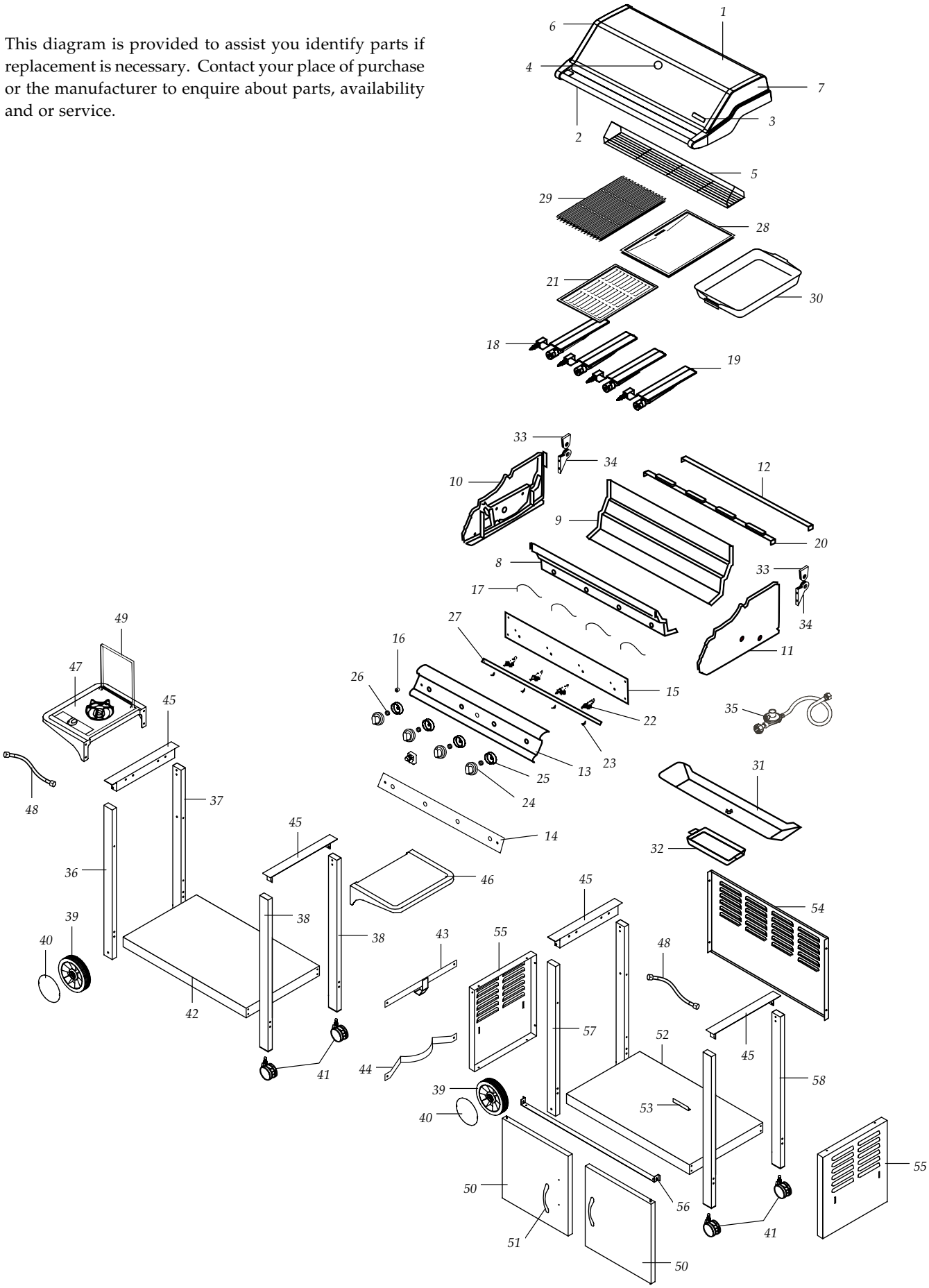
Do not subject the gas cylinder to excessive heat.

NEVER STORE YOUR GAS CYLINDER INDOORS.
FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT HOSE AT THE CYLINDER ONLY –
DO NOT DISCONNECT HOSE FROM THE APPLIANCE

If you store your barbecue indoors, ALWAYS disconnect and remove gas cylinder FIRST, and store gas cylinder safely outside. 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.

DANGER – IF YOU SMELL OR HEAR THE HISS OF ESCAPING GAS FROM THE GAS CYLINDER:
KEEP CLEAR OF THE GAS CYLINDER.
DO NOT ATTEMPT TO CORRECT THE PROBLEM YOURSELF.
CALL YOUR FIRE DEPARTMENT (DO NOT MAKE THE CALL FROM ANYWHERE NEAR THE GAS CYLINDER – YOUR TELEPHONE IS AN ELECTRICAL DEVICE, AND COULD PRODUCE A SPARK).

This diagram is provided to assist you identify parts if replacement is necessary. Contact your place of purchase or the manufacturer to enquire about parts, availability and or service.



Ref	*Description*
1	Hood
2	Hood handle
3	Name badge
4	Temperature gauge
5	Warming rack
6	Hood panel – *left*
7	Hood panel – *right*
8	Barbecue body panel – *front*
9	Barbecue body panel – *rear*
10	Barbecue body panel – *left*
11	Barbecue body panel – *right*
12	Wind shield
13	Control panel
14	Control label panel
15	Heat shield
16	Igniter
17	Ignition wire set
18	Gas collector box with electrode
19	Burner
20	Burner support bracket with cross channel
21	Flametamer
22	Gas valve assembly
23	Injector – *1.15 mm*
24	Control knob
25	Control knob seat
26	Spring for control knob
27	Gas manifold
28	Hotplate
29	Grillplate

Ref	*Description*
30	Cooking pan
31	Grease draining tray
32	Grease receptacle
33	Hood stopper
34	Hood hinge
35	Hose and regulator
36	Trolley leg – *wheel side, front*
37	Trolley leg – *wheel side, rear*
38	Trolley leg – *castor side*
39	Trolley 8" wheel
40	Trolley 8" wheel hubcap
41	Trolley 3" castor wheel
42	Trolley base tray
43	Trolley cylinder hook
44	Trolley cylinder support
45	Trolley brace bracket
46	Side shelf
47	Side burner
48	Side burner hose
49	Side burner lid
50	Trolley front door
51	Trolley front door handle
52	Trolley cabinet base tray
53	Trolley magnetic door stopper
54	Trolley panel – *rear*
55	Trolley panel – *side*
56	Trolley door support bracket
57	Trolley legset – *wheel side*
58	Trolley legset – *castor side*

MODEL LISTING

4 burner Selecta Covered Cooker.
4 burner Gourmet Covered Cooker.
4 burner Medallion Covered Cooker.
4 burner Superior Entertainer Covered Cooker.
6 burner Selecta Covered Cooker.
6 burner Gourmet Covered Cooker.
6 burner Medallion Covered Cooker.
6 burner Superior Entertainer Covered Cooker.

CARTON CONTENTS

BARBECUE COMPONENTS:

1 Barbecue body with 4 or 6 burners attached.
1 Pressure regulator and hose attached.
1 Fat/grease draining tray.
1 Fat/grease receptacle.
1 Operating and assembly instructions.
1 Hood.
1 Flametamer plate *(4 bnr)*.
2 Flametamer plates *(6 bnr)*.
1 Cast iron solid & 1 slotted grillplate *(4 bnr)*.
1 Cast iron solid & 2 slotted grillplates *(6 bnr)*.

TROLLEY COMPONENTS:

2 Trolley legs with axle holes.
2 Trolley legs with black castor securing blocks.
2 Right-angled braces.
1 Base tray.
2 Wheels with hubcaps.
2 Castors.
1 Gas cylinder hook.
1 Gas cylinder holder.
1 Side shelf & 1 side burner shelf.
2 Stainless steel handles *(excluding Selecta model)*.

TROLLEY COMPONENTS:
(Cabinet trolley)

2 Side trolley leg assemblies.
1 Gas cylinder holder.
1 Gas cylinder hook.
2 Wheels with hubcaps.
2 Castors.
1 Rear panel.
1 Bottom shelf.
1 Door bracket.
2 Doors.
1 Door stopper.
1 Plain side shelf.
1 Side burner shelf.

TROLLEY ASSEMBLY

1. Study the assembly diagram first then identify and separate parts into groups.
2. ***<u>DO NOT</u> TIGHTEN BOLTS UNTIL ALL FITTINGS ARE IN POSITION.***
3. Place the trolley legs with black castor securing /mounting blocks, on their narrow sides, together on a clean surface approximately 400 mm apart.
4. Position a right-angled brace between the legs *as shown in diagram 1* and connect each leg to the brace using the 20 mm screws provided.
   Refer diagram 1.
5. Repeat steps 3 & 4 using the remaining two leg pieces.
6. Locate the base tray into the openings provided in each leg *as shown in diagram 1*. Secure the base tray using the cap nuts provided. Finger tighten only.
7. Carefully place the partly assembled trolley to a laying down position. Secure the castors into the legs with the pre-fitted castors seats in them. Fasten firmly using a shifter.
8. Secure wheels to the other legs *(with axle holes)*, using the long axle bolts and nuts provided. Be sure to insert the washer onto the axle bolt so that it is positioned between the trolley leg and securing nut. Clip hubcaps into position in centre of wheels.

   The partly assembled trolley is now ready to connect with the barbecue body.
9. Remove the grillplates and flametamer from within the barbecue, and position the barbecue on its rear side *as shown in diagram 3. (Diagram shows barbecue without hood for simplicity).*

   Manoeuvre the partly assembled trolley into position with a leg assembly on each side of the barbecue body. Ensure that the wheels are on the left side of the barbecue body.
10. Align the 3 openings of the trolley legs with the 3 openings in the sides of the barbecue body.
11. Secure the trolley leg assemblies to the barbecue body via the openings lowest in the legs and closest to the base tray, using the bolts provided. In some cases, the nuts to be used are pre-welded to the inside of the barbecue body side panels.

Diagram 1.

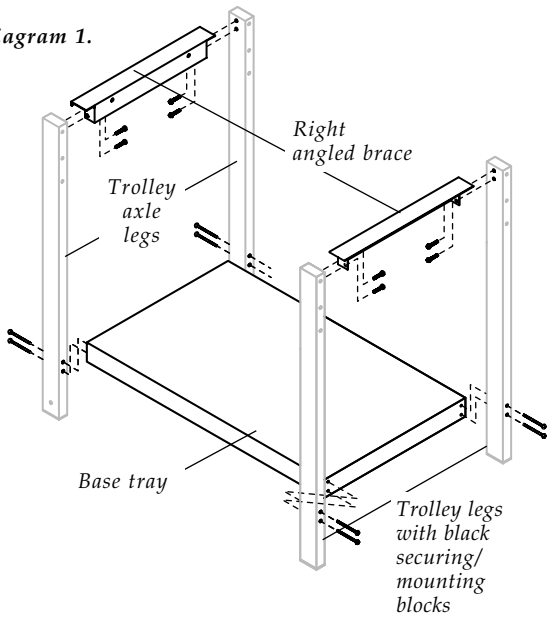


Diagram 2.

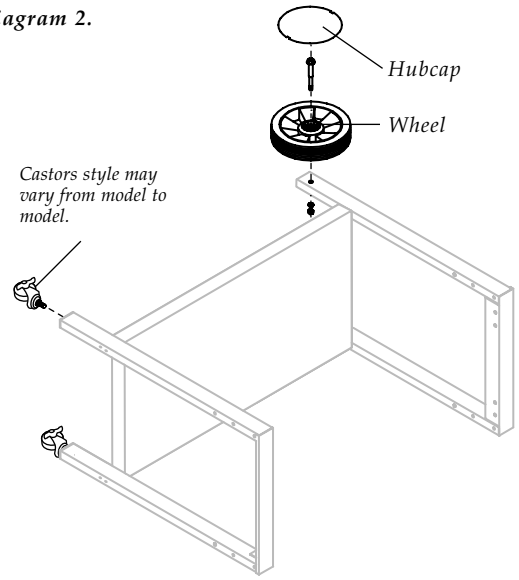
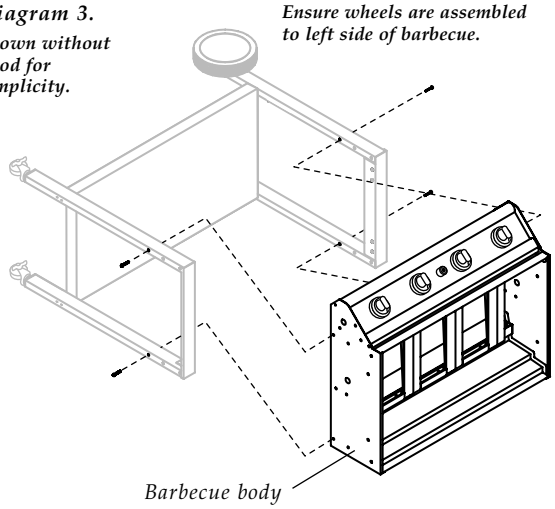


Diagram 3.
Shown without hood for simplicity.
Ensure wheels are assembled to left side of barbecue.



12. Position the trolley and barbecue body to the upright position.
13. Connect the trolley side shelves to the sides of the upright assembled trolley and barbecue body using 4 x 50 mm bolts and nuts to secure each shelf securely. *See diagram 4.*

    If side burner is supplied it must be connected to the left side of barbecue body. *Refer page 12 for side burner gas piping installation.*

    Lift up side burner lid and be sure to remove the cable tie from around the side burner before igniting the side burner. The knob allows easy opening and closing of the side burner lid; secure in place using the screw provided.
14. Slide the fat/grease draining tray and fat/grease receptacle under the barbecue body on the ledges provided, from the back of the barbecue. Fat/grease receptacle should be positioned centrally under the fat/grease draining tray. *See diagram 6.*
15. Tighten and secure all screws, bolts and nuts used throughout this assembly procedure.

Diagram 4.
Side burner to be installed on left side of barbecue

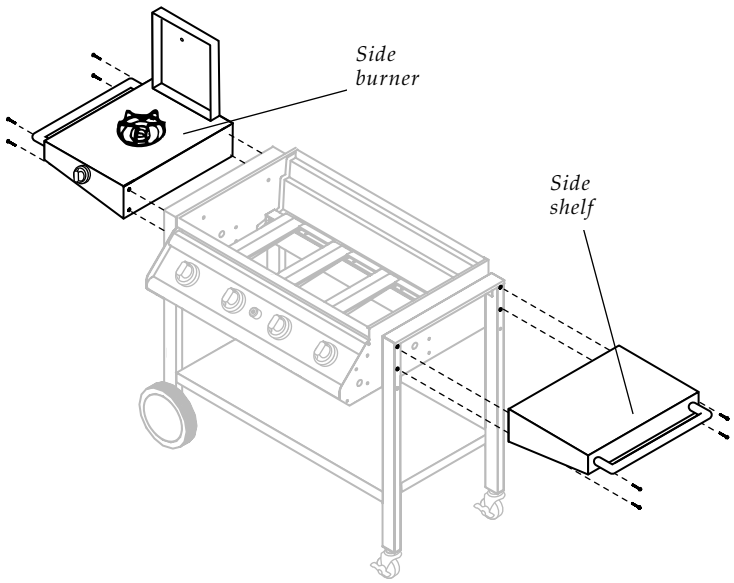


Diagram 5.

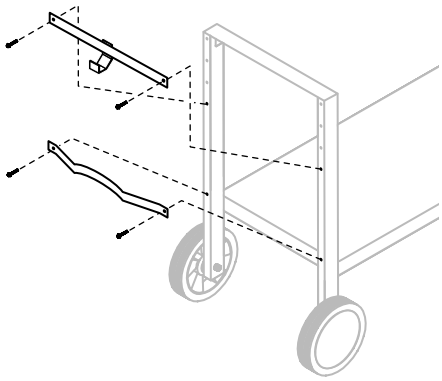
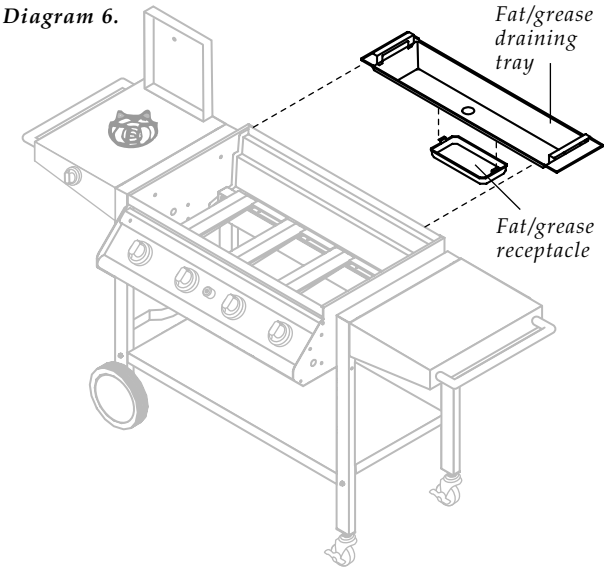


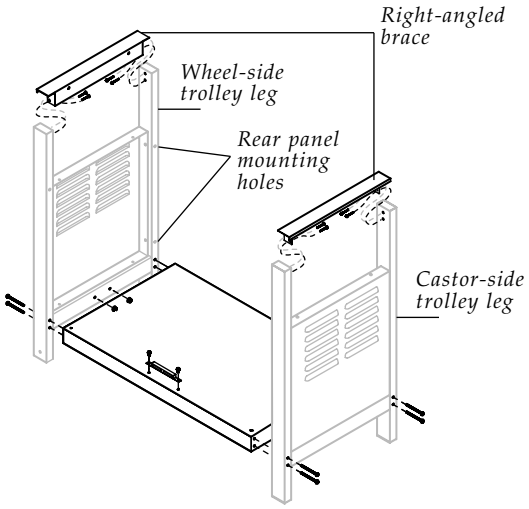
Diagram 6.

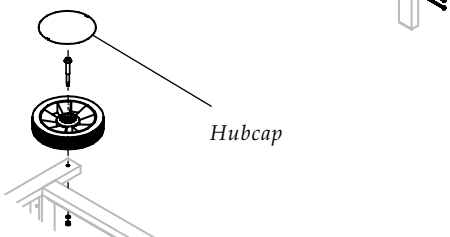


TROLLEY ASSEMBLY (Cabinet model)

1. Before assembling trolley ensure all components are available as per listing.
2. Secure right-angled brace to trolley leg using 8 x 12 mm screws.
3. Install the bottom shelf between trolley leg assemblies. Ensure holes for magnetic door stopper are facing the front. Secure loosely with 65 mm Phillips-head bolts and nuts provided.
4. Fix magnetic door stopper to base tray using 2 x 15 mm bolts.
5. Carefully position partially assembled trolley laying down *as shown in diagram 2.* Fasten the wheel to the trolley leg *as shown in diagram 2* with an axle bolt. Secure with washer and nut. Clip the hubcap onto the wheel and repeat steps for second wheel.
6. Secure the castor to the bottom of the castor-side trolley leg by turning the threaded castor stem clockwise until it fully stops. Fasten firmly using a shifter.
7. Attach the rear panel to the trolley legs using 4 x 19 mm screws *as shown in diagram 3.* Do not tighten screws.
8. Tighten all bolts and nuts to bottom shelf brackets/ bottom shelf. The partly assembled trolley is now ready to connect with the barbecue body.
9. Remove the cooking plates and flametamer from within the barbecue body, and position the barbecue on its rear side *as shown in diagram 4. (Diagram shows barbecue without hood for simplicity).*
10. Manoeuvre the barbecue body into position and align the 3 openings in legs with the 3 openings in the barbecue body side panels. Attach the barbecue body to the legs through the lower openings using 4 x 65 mm bolts. Finger tighten the nuts. ***Ensure that the wheels are on the left side of the barbecue body.***

Diagram 1.





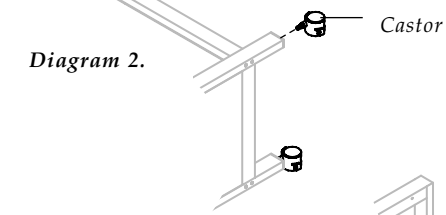


Diagram 2.

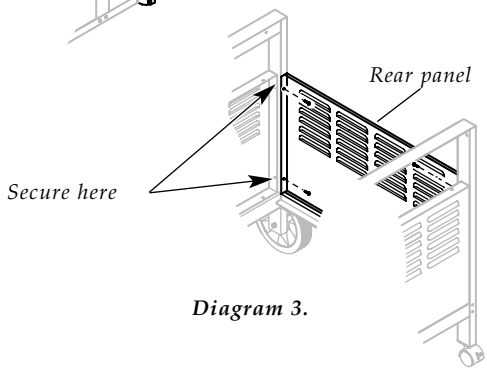
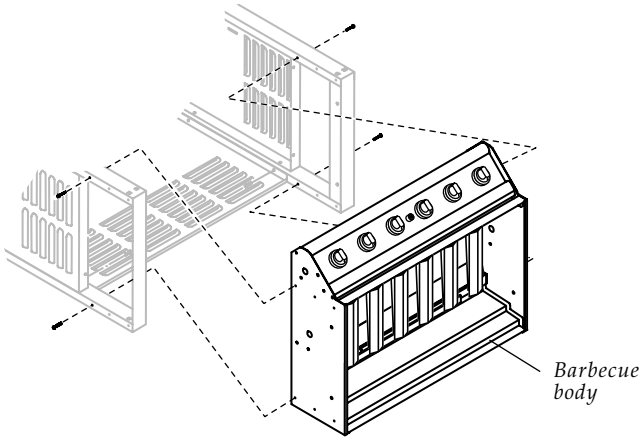


Diagram 3.

Diagram 4.



11. Stand the trolley upright. Using 8 x 65 mm bolts attach side shelf to right side of barbecue body and side burner to left side of barbecue body aligning with the top two openings in the trolley legs. *See diagram 5.*
12. Tighten all the screws to the rear panel.
13. Slide the fat/grease draining tray in position over the ledges under the barbecue body from the front of the barbecue.
14. Loosely attach the door bracket to trolley legs *(under control panel)* using 2 x 15 mm Phillips-head screws, with the end tabs pointing upward and the flange to the rear, pointing downward. *Refer diagram 6.*
15. Locate the hinge holes for the door on the bottom shelf. Insert the door hinges into these holes and holes on door bracket. Push the door bracket down to an even level and then tighten it securely. *See diagram 6.*
16. Install door handles onto the door panels with screws provided.
17. Tighten all screws previously finger tightened.
18. Attach the gas cylinder hook and gas cylinder holder to the left side of the trolley cabinet panel, *as shown in diagram 7*. Secure with nuts and bolts provided.

CONTENTS OF FAT/GREASE DRAINING TRAY AND FAT/GREASE RECEPTACLE MAY BE VERY HOT DURING COOKING.

ALLOW TO COOL COMPLETELY BEFORE DISPOSING OF THE CONTENTS.

LINING THE FAT/GREASE RECEPTACLE WITH ALUMINIUM FOIL ENABLES EASIER CLEANING.

<u>REMEMBER:</u> REPLACE FAT/GREASE DRAINING TRAY FOIL REGULARLY.

AFTER CONTINUOUS USE, FAT AND/ OR COOKING JUICES MAY BUILD UP. TO AVOID ANY FLARE-UPS, IT IS RECOMMENDED THAT THE FAT/GREASE TRAY AND RECEPTACLE BE EMPTIED REGULARLY.

<u>BARBECUES ON TROLLEYS ARE HEAVY:</u>
TO AVOID POSSIBLE INJURY CAUSED WHEN MOVING THE BARBECUE AND TROLLEY, THE BARBECUE SHOULD BE PUSHED FORWARD, AND NOT PULLED FROM BEHIND.

Diagram 5.

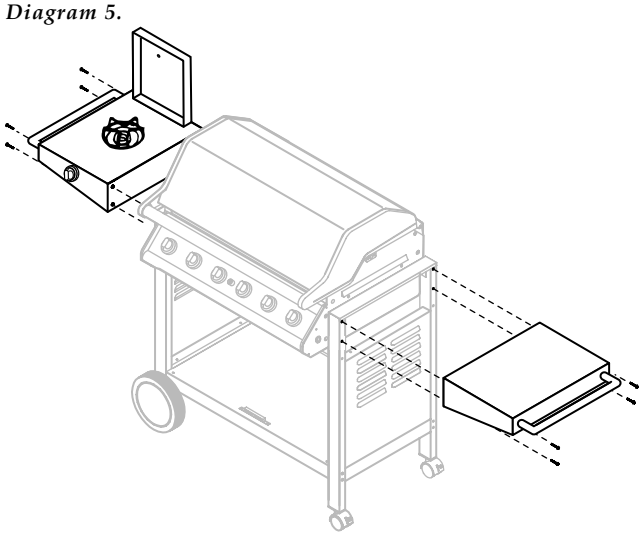


Diagram 6.

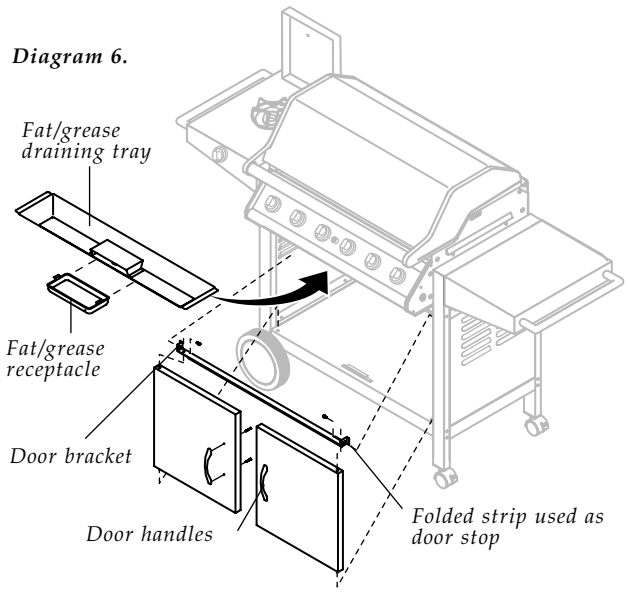
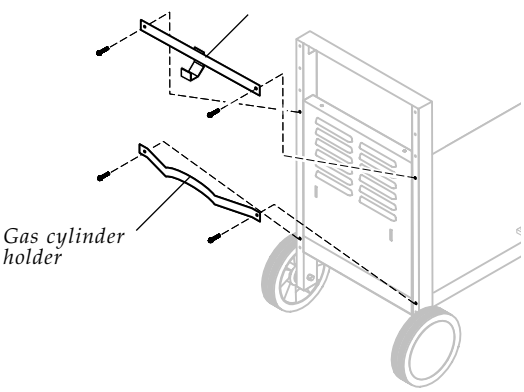
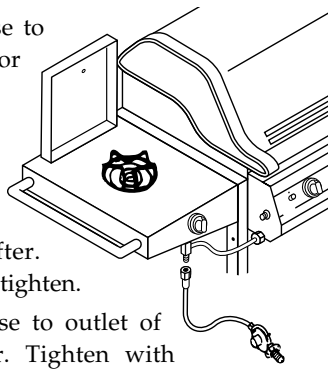


Diagram 7. *Gas cylinder hook*



INSTALLATION OF SIDE BURNER GAS PIPING CONNECTION
(Side burner models only)



1. Attach the short hose to the dual outlet adaptor of the side burner control valve. Attach the other end to the main barbecue manifold inlet and tighten with a shifter. Take care not to overtighten.
2. Attach regulator hose to outlet of dual outlet adaptor. Tighten with shifter, taking care not to overtighten.
3. Leak test all connections thoroughly with a soapy water solution prior to lighting the barbecue. *Refer page 16 for lighting instructions for side burner.*

USE TOOLS TO SECURE CONNECTIONS. TEST FOR LEAKS WITH A SOAP SOLUTION (Refer page 4)

NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. Contact the manufacturer for advice in relation to using your barbecue on natural gas.
Refer to page 23 or back cover.

If your barbecue is supplied direct from the factory in a natural gas specification, then it must be installed by an authorised person.

ENSURING BURNER CONTROLS ARE OFF

***IMPORTANT:** Before connecting and disconnecting barbecue to gas source, ensure burner controls are in 'OFF' position.*

***NOTE:** The 'OFF' position on the control panel is identified by either a small black dot / a short vertical black line / or the word 'OFF'.*

When the white marking, or the word 'OFF' printed on the plastic control knob, aligns with the small black dot / a short vertical black line / or the word 'OFF' then the burner is in the fully off position.

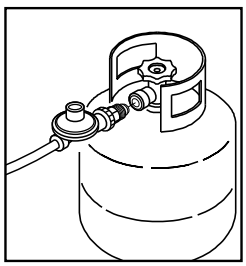
***CAUTION:** When the appliance is not in use, the gas must be turned off at the gas cylinder.*

Familiarise yourself with the general information and safety guidelines located at the front of this booklet. Check to see that gas cylinder is filled and that end of each burner tube is properly located over each valve orifice. Set burner controls to *'OFF'* position.

CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE

TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME (Refer page 4)

CONNECTING TO GAS SOURCE



1. Hang filled gas cylinder on the cylinder hook.
2. Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet.
3. Open the gas cylinder valve fully to allow gas to flow.
4. Leak test all connections thoroughly using a soapy water solution prior to lighting the barbecue. *Refer to Safety Information at beginning of booklet.*
5. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made by a local gas supplier.

DISCONNECTING FROM GAS SOURCE

1. Turn the burner control *'OFF'*.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve.

DISCONNECT AND REMOVE GAS CYLINDER WHEN MANOEUVRING THE BARBECUE OVER UNEVEN SURFACES OR CARRYING UP AND DOWN STAIRS.

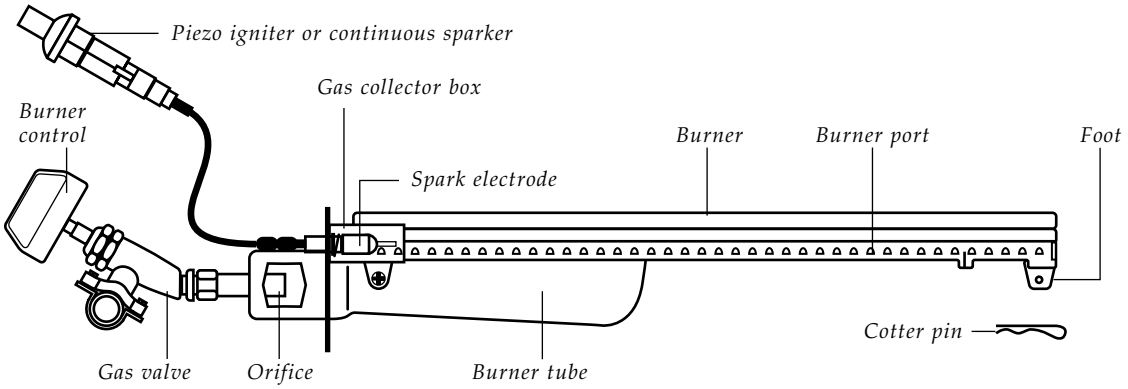
IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR!

DO NOT STORE A SPARE GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.

NEVER FILL THE CYLINDER BEYOND 80% FULL.

THIS BARBECUE IS ONLY TO BE USED OUTDOORS.

BURNER OPERATION AND IGNITION SYSTEM CHECK



1. With burner controls in *'OFF'* position, turn on gas cylinder or connect to gas supply.
2. Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.
3. Push the piezo igniter or continuous sparker button and check for sparking at the stainless steel gas collectors, located adjacent to the burners inside the barbecue body.
4. If a spark is not evident at the gas collector, check that the ignition lead is firmly attached to the spark plug.
5. With sparking established at collector box, turn the burner control to *'HIGH'* to establish a flame on the burner.
6. Push and turn the adjacent burner controls as required in an anti-clockwise direction to the *'HIGH'* position. Cross lighting channels inside the barbecue body enables the flame to transfer across to the centre and opposite side burners to ignite them.
7. If any burners fail to light after several attempts, turn off gas supply at source.

Wait until burners cool and inspect for obstructions to gas flow. *See also Safety instructions (page 4), Lighting and Operating instructions (page 15).*

CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY.

DO NOT SMOKE WHEN ATTEMPTING TO IGNITE BARBECUE.

NEVER USE VOLCANIC ROCK, HEAT BEADS OR OTHER MATERIAL ON FLAMETAMER.

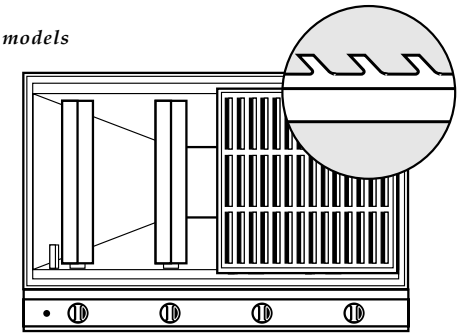
ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.

<u>CAUTION:</u> WHEN BARBECUE IS NOT IN USE, DISCONNECT AND PROTECT ALL GAS FITTINGS.

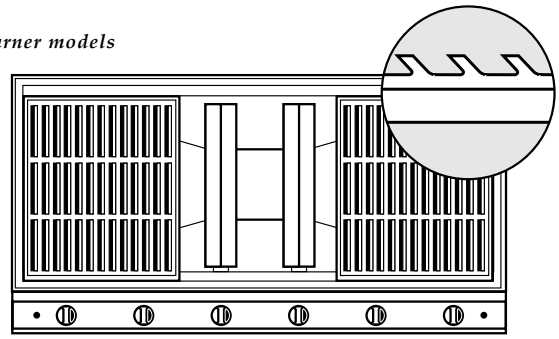
FLAMETAMERS

The flametamer plate is designed to reduce flaring. The plates fit onto the ledge at the front and rear of the barbecue body. Depending on the model you have purchased, position with the flared slots to the top as indicated below.

4 burner models



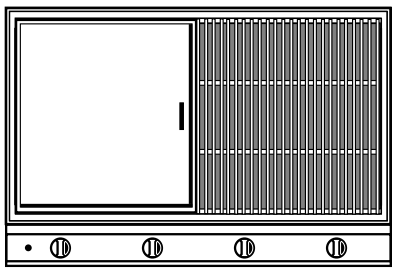
6 burner models



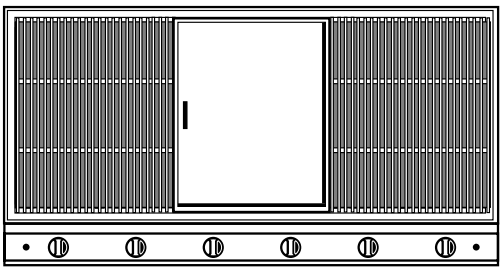
COOKING PLATES

The grillplates must be positioned over the flametamers. Position hotplate and grillplates as indicated below.

4 burner models



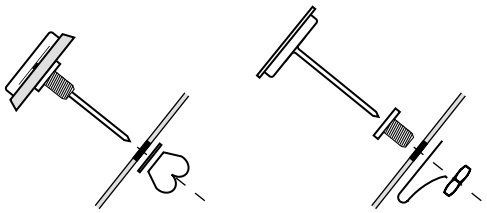
6 burner models



TEMPERATURE GAUGE

The temperature gauge is used as a guide to cooking temperatures when cooking with the hood closed. When an opening is provided in the hood, this allows for the installation of the temperature gauge. Depending on the type of temperature gauge provided with your barbecue, install as shown in the diagram.

The temperature gauge may also be used as a meat thermometer.



NOW YOUR BARBECUE IS READY TO USE

Before first use and at the beginning of each barbecue season:

1. Please read *Safety, Lighting and Operating instructions* carefully.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions. *eg. spiders, webs, insects.*
3. Check and ensure the gas cylinder is full.
4. ***Ensure all connections are securely tightened. Check for gas leaks.*** *See page 4.*

THE HOOD MUST BE IN THE OPEN POSITION FOR LIGHTING
DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.
<u>CAUTION:</u> DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION

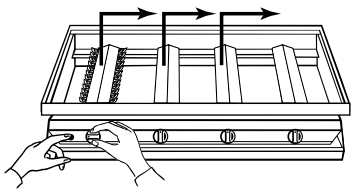
LIGHTING PROCEDURES
(Piezo ignition models)

<u>CAUTION:</u> DO NOT LEAVE THE BARBECUE UNATTENDED WHEN BURNER/S IS ALIGHT.

1. Always remove lid or open hood before lighting.
2. Set burner controls to *'OFF'* and open the gas supply cylinder valve.
3. ***<u>For 4 burner models:</u>***

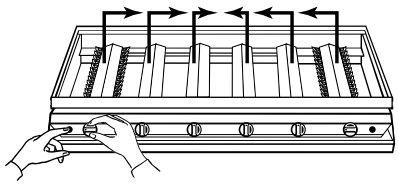
   Turn left burner control to the *'HIGH'* position. Press the piezo ignition button until the flame appears on the burner. Cross light to other burners in sequence from the lit burner.

   (Plates, flametamers removed to illustrate lighting procedure).



<u>For 6 burner models:</u>

Turn left or right burner control to *'HIGH'* position. Press the appropriate piezo ignition button until the flame appears on the burner. Cross light to other burners in sequence from the lit burner.



LIGHTING PROCEDURES
(Electronic ignition models)

Some models are fitted with electronic ignition.

Push and turn the required burner to *'HIGH'*: simultaneously pressing the electronic ignition button located in the centre of the control panel. The burner should light within 15 seconds.

If the burner does not light, turn to *'OFF'* and wait 5 minutes. Repeat lighting procedure for the other burners. If ignition cannot be achieved, re-perform ignition system check procedure. *See page 13.*

OPERATING PROCEDURE

Burn-off:

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter from the cooking plates. ***ENSURE THE LID IS REMOVED OR THE HOOD OPEN,*** and operate at *'HIGH'* setting for approximately 15 minutes. Allow to cool then wash grill/plate/pan thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth. Your grill/plate/pan is ready to use.

Preheating:

It is necessary to preheat the barbecue before cooking. Operate the burner(s) under the cooking surface to be used at *'HIGH'* for approximately 10 minutes before cooking. Hooded barbecues should be pre-heated with the hood down.

COOKING TEMPERATURES

'HIGH' setting – Use this setting only for warm up, for searing steaks and chops, and for burning food residue from the grillplates after the cooking is over. Rarely, if ever, do you use the *'HIGH'* setting for extended cooking.

'MEDIUM' setting *(mid-way between 'HIGH' and 'LOW').* Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LOW' setting – Use this setting when cooking very lean cuts such as fish.

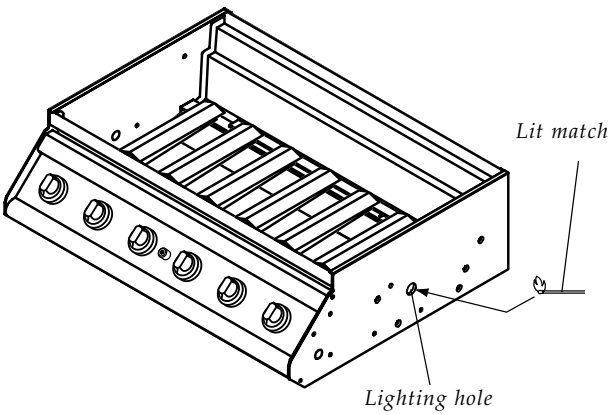
Actual cooking surface temperatures vary with outside temperature and the wind conditions.

MANUAL LIGHTING

If for some reason, igniters fail to produce a spark at the electrode, barbecue can be lit carefully with a match.

Insert lit match or long-necked butane lighter through lighting hole located on right side of barbecue body, after turning the right burner control to the *'HIGH'* position.

Sequentially light the remaining burners from right to left.



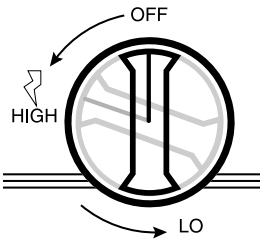
FLARE-UPS

The fats and juices that drip from the meat may cause flare-ups. Since flare-ups impart the distinctive taste and colour for food cooked over an open flame, they should be expected and encouraged within reason. Nevertheless, uncontrolled flaring can result in a ruined meal.

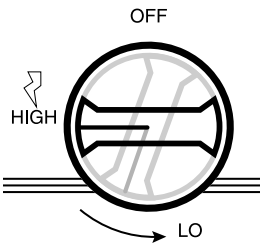
LIGHTING THE SIDE BURNER (ROTARY PIEZO IGNITION)

Lid must be open before lighting. For easy ignition, push the burner control in fully. Slowly rotate the burner control anti-clockwise through 90 degrees *(approx. 3 - 4 seconds).* Turn the burner control until a click is heard, this will trigger the piezo, producing a spark at the burner.

The 3 - 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the burner control to the *'OFF'* position and repeat the process.



Turn burner control to *'HIGH'* following lighting procedure until flame appears on the burner. If for some reason the igniter fails to produce a spark at the electrode tip, the burner can be lit using a match.



THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 360 mm DIAMETER AND COOKING POTS UP TO 200 mm DIAMETER.

USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH, OR CAUSE POOR COMBUSTION.

COOKING WITH THE HOOD DOWN

Cooking with the hood in the closed position helps to cook food more quickly than in conventional barbecues with a simple lid. The hood *(when closed)* helps to retain the heat more evenly and conserves energy.

IMPORTANT: Never use any burner or combination of burners on 'HIGH' when cooking with the hood down.

High direct heat on the cooking plates when the hood is down may result in burnt food, or damage to painted surfaces.

When roasting in your barbecue, food should be positioned over the centre burners either on a roasting rack with the cooking pan underneath, or directly in the cooking pan, or placed in a disposable aluminium foil dish on top of a flametamer. Remove other grillplate and hotplate not being used, and ignite burners as follows.

4 burner model: Use burners 1 & 4.
6 burner model: Use burners 1, 2, 5 & 6.

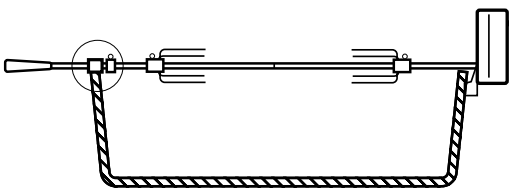
The heat from the selected burners circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip during cooking.

BURNER CONTROL

With the hood open, ignite the outer left and right burners. Once ignition is established, close the hood. Leave the burners on *'HIGH'* for 10 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning the left and right burners progressively to *'LO'*.

ROTISSERIE

Rotisserie is available as an optional extra from your place of purchase.



SAFETY POINTS

- Do not operate damaged rotisserie.
- Do not use rotisserie in poor weather conditions.
- Avoid contact with hot surfaces.
- Always load rotisserie to barbecue before switching motor on.
- Always turn rotisserie *'OFF'* before removing from barbecue.
- Do not leave rotisserie on barbecue when not in use.

LOADING THE SPIT RODS

- Assemble rotisserie rod as shown.
- Centre food on the spit rod.
- Use butcher string to secure loose portions.

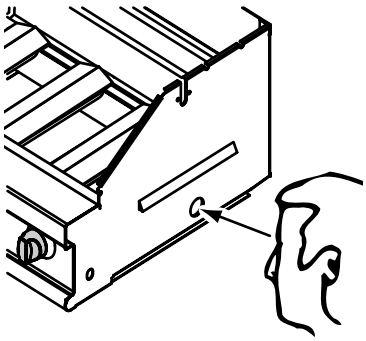
***CAUTION:** If burners go out during operation, close gas supply at source, and turn all gas valves off. Open hood and wait 5 minutes before re-attempting to light (this allows accumulated gas fumes to clear).*

***CAUTION:** Should grease fire occur, close gas supply at source, turn off all burners and remove food until fire is out.*

KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.

VISUALLY CHECKING BURNER FLAMES

Occasionally check burner flame for correct operation as shown. Either view flame through manual lighting opening on right side of barbecue body panel or remove cooking plates.





BEWARE OF SPIDERS.
BURNER TUBES SHOULD BE INSPECTED AND CLEANED PERIODICALLY.



SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN 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.

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 TUBES IS NECESSARY.

IF BARBECUE FAILS TO OPERATE PROPERLY

1. Turn off gas at source, turn burner control to *'OFF'*.
2. Wait five minutes before trying again.
3. Check gas supply/connections.
4. Repeat lighting procedure and, if barbecue still fails to operate properly, ***TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO 'OFF',*** wait for barbecue to cool and check the following:

   a) Misalignment of burner tube(s) over orifice(s). *CORRECTION:* Reposition burner tube to properly sit over orifice.

   b) Obstruction in gas line

   CORRECTION: Remove hose from barbecue. ***DO NOT SMOKE!*** Open gas supply for one second to blow any obstruction from fuel hose. Close off gas supply at source and reconnect hose to barbecue.

   c) Blocked orifice

   CORRECTION: Remove grillplates, flametamers, fat/grease draining tray and receptacle. Remove burners from bottom of barbecue body by pulling cotter pin from beneath burner 'foot' using a screwdriver or needle nose pliers. *See burner diagram on page 13.* Carefully lift each burner up and way from gas valve orifice. Remove the orifice section of gas valve from each gas valve and gently clear any obstruction with a fine wire. Re-install each orifice section, re-install burners over orifices and place each burner 'foot' into mounting bracket at bottom of barbecue body. Replace cotter pins. Replace cooking components, fat/grease draining tray and receptacle.

   d) Misalignment of igniter on burner

   CORRECTION: Check for proper position of electrode tip. The tip of the electrode should be pointing toward the tip of the collector box. The gap between the spark electrode and the tip of the gas collector box should be 5 mm. Adjust if necessary by carefully pressing the gas collector closer to the spark electrode.

If re-ignition is necessary while the barbecue is still hot, you must wait for a minimum of five minutes before commencing to re-ignite. *(This allows accumulated gas to clear).*

If all check/corrections have been made and barbecue still fails to operate properly, consult your place of purchase or contact the manufacturer.

CARE AND MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

FLASH-BACK

If fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the burner control(s) to *'OFF'*. Wait until the barbecue has cooled, then clean the burner tubes and burner ports as described opposite.

CLEANING THE COOKING PLATES

After cooking, turn burner controls to *'OFF'* and let barbecue cool before attempting to clean cooking plates.

It is recommended that the cooking plates be coated with a thin layer of vegetable oil on a regular basis to reduce rusting. Slight rusting can be removed with a scrubbing brush before use.

Before first use and periodically it is suggested that you wash the cooking plates in a mild soap and warm water solution. You can use a wash cloth, a vegetable brush, or steel wool to clean barbecue plates if desired.

CLEANING THE FLAMETAMER

Washing the flametamer after every use is not necessary but periodically it is suggested you wash the flametamer in a soap and warm water solution. Use a wire brush to remove stubborn burnt on cooking residue. Dry the flametamer thoroughly before you re-install it in the barbecue body.

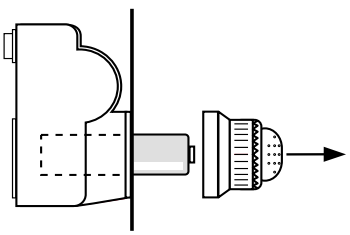
CLEANING THE FAT/GREASE DRAINING TRAY & FAT/GREASE RECEPTACLE

The fat/grease draining tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. Lining the tray with aluminium foil will enable easier cleaning.

IGNITION SYSTEM BATTERY REPLACEMENT
(Electronic ignition models)

Rotate the chrome cap anti-clockwise to remove it completely. The ignition pack is powered by a AA battery.

The battery can be easily removed using your fingers.



CLEANING THE BURNER TUBES AND BURNER PORTS (TO PREVENT FLASH-BACK)

To reduce the chance of flash-back, the procedure below should be followed at least once a month in late summer or early autumn when spiders are most active, or when your barbecue has not been used for an extended period of time.

1. Remove grillplates, flametamers and fat/grease draining tray and receptacle from barbecue.
2. Remove burners from bottom of barbecue body by pulling cotter pin from beneath burner 'foot' using a screwdriver or needle nose pliers.
3. Carefully lift each burner up and away from gas valve orifice.

We suggest several different ways of cleaning the burner tubes. Use the procedure most convenient for you:

Bend a stiff wire *(a light weight coat hanger works well)* into a small hook. Run the hook through each burner tube and into the burner several times.



OR Using a narrow bottle brush with a flexible handle *(do not use a brass wire brush),* run the brush through each burner tube and into the burner several times.

OR Use an air hose to force air through the burner tube and out through the burner ports. Observe each port and make sure air comes out every hole. Wear eye protection.

***NOTE:* Do not use compressed air with injectors.**

Regardless of which burner cleaning procedure you use, we recommend that you complete the following steps to help prolong burner life.

1. Wire brush entire outer surface of burner to remove food residue and dirt.
2. Clean any blocked ports with a stiff wire such as an open paper clip.
3. 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 gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

ANNUAL CLEANING OF BARBECUE HOUSING

Burning-off the barbecue after cooking will keep it ready for instant use, however, once a year you should give the entire barbecue a thorough cleaning to keep it in top operating condition.

DO NOT USE OVEN CLEANER TO CLEAN THE BARBECUE.

Interior:

1. Turn the burner controls to *'OFF'* position.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from cylinder valve.
4. Remove and clean the cooking plates, flametamers and burners.
5. Cover the gas valve orifices with a piece of aluminium foil.
6. Brush the inside and bottom of the barbecue with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminium foil from orifices and check orifices for any obstruction.
8. Check spark electrode, adjusting as instructed. Electrode tip pointing toward the bottom of gas collector and approximately 5 mm *($^1/_5$")* from the bottom of collector box.
9. Replace burners and adjust spark electrode collector box.
10. Replace flametamers, grillplates and warming rack.
11. Reconnect to gas and observe burner flame for correct operation.

As with all appliances, proper care and maintenance will keep them in a top operating condition and prolong their life. Your barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

Exterior:

Your gas barbecue is made of heavy steel, it should provide you with years of trouble-free service. Should you decide to touch up any scratches in the paint which may occur with use, a touch up paint designed for use with high temperatures is available in most hardware stores.

Follow these steps for best results when applying touch-up paint:

1. Shut off gas supply at source and disconnect gas hose from gas valve manifold. Protect gas hose fitting.
2. Remove loose paint by lightly sanding surface(s) with a medium grit emery cloth or a fine grit sandpaper.
3. Remove any dirt or grease by washing the surface(s) with a mild soap and warm water solution.
4. Rinse with clean water and allow surface to dry thoroughly or wipe the area with vinegar.
5. Apply touch-up paint properly by following instructions on can.
6. Allow paint to dry completely, and apply a second coat if necessary.

***IMPORTANT:** Allow paint to dry at least 24 hours before using your gas barbecue.*

CARE FOR STAINLESS STEEL SURFACE

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

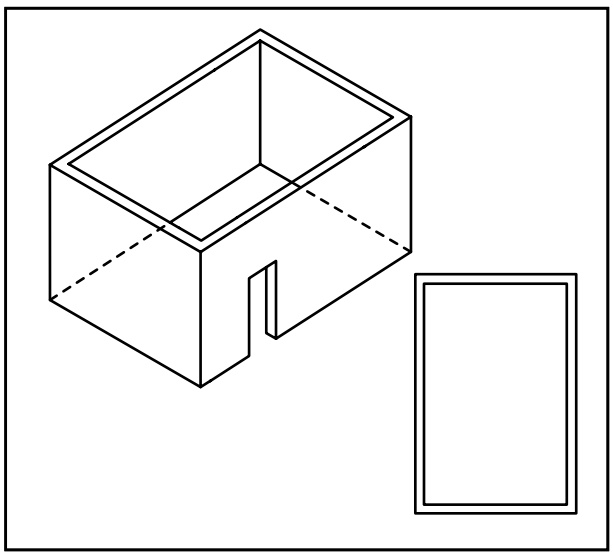
Tea staining can be reduced by washing the surface with mild detergent and warm water. This should then be followed by rinsing with clean cold water. The surface should then be wiped dry with a clean cloth.

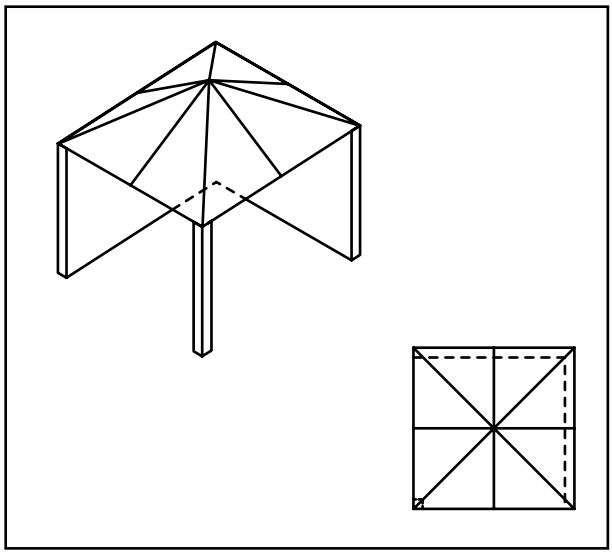
IN COASTAL AREAS, FREQUENT CLEANING AND THE USE OF A COVER IS RECOMMENDED TO PROLONG THE LIFE OF THE APPLIANCE. SALTY AIR WILL ADVERSELY AFFECT EXPOSED PARTS.

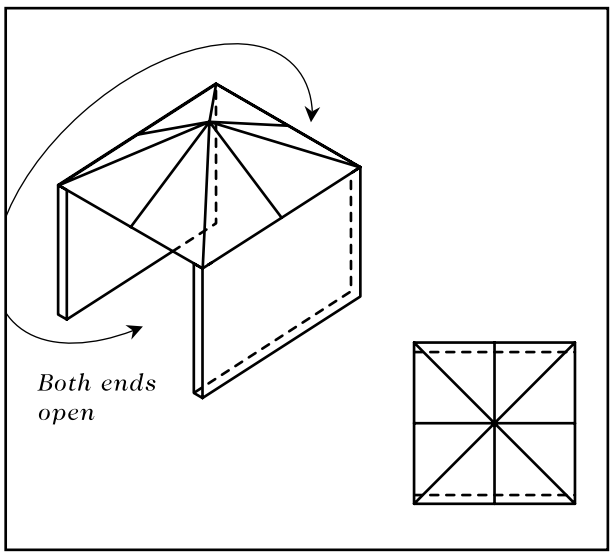
STORAGE

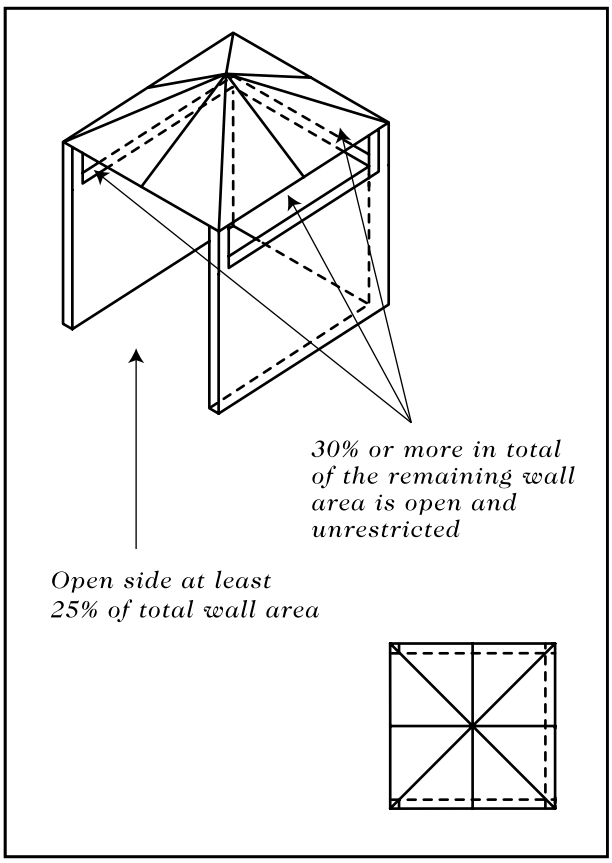
We recommend that you minimise the unit's exposure to the elements. High moisture content in the air *(rain, mist, salt spray etc.)* can affect metal components of this appliance and lead to material breakdown. If left in an area subjected to high moisture content, we strongly recommend that you observe the cleaning procedure on a regular basis and cover the appliance whilst not in use *(covers are available as an optional extra if not supplied with the appliance)*. Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is carried out.

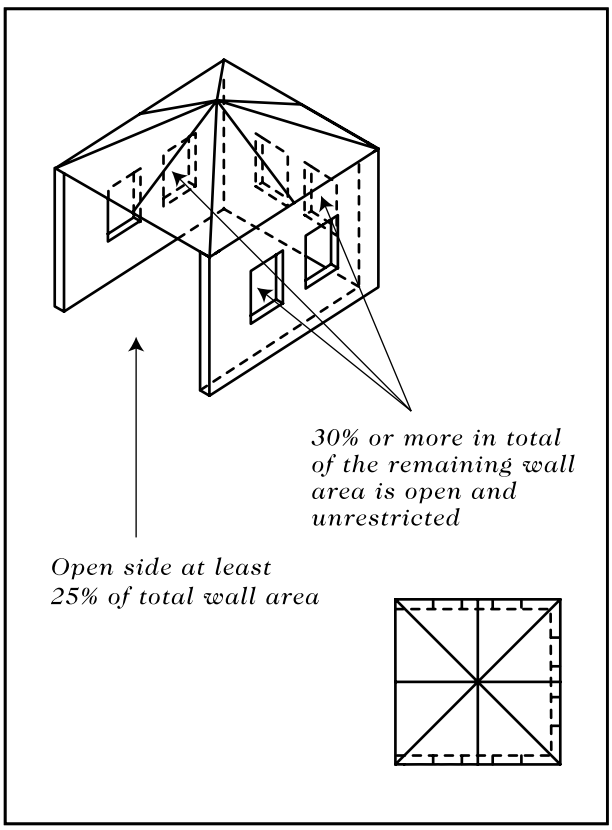
The following diagrams are examples of outdoor areas. The same principles apply to shaded areas.











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Customers in Australia, refer to back cover.

RINNAI NEW ZEALAND. LTD

Head Office: 691 Mt. Albert Rd, Royal Oak, Auckland.
PO Box 24-068.
Tel (09) 625 4285. Fax (09) 624 3018.
Internet: www.rinnai.co.nz
Email: sales@rinnai.co.nz

For your local Service Centre contact: 0800 RINNAI (0800 746624).

Rinnai

GAS APPLIANCES

YOUR DETAILS

☐ Mr ☐ Mrs ☐ Ms ☐ Other: _____

Surname: _____ Given name: _____

Address: _____

Suburb/Town: _____ P/code: _____

Telephone ( ) _____ A/H, Bus: _____

YOUR BARBECUE DETAILS

Date of purchase: _____

Place of purchase: _____

Serial No. *located on front/side panel:* _____

ADDITIONAL DETAILS
(Optional questions to assist our continuous improvement program)

Before this purchase, were you aware of Rinnai? ☐ Yes ☐ No

If yes, were you aware that Rinnai produced an extensive barbecue range? ☐ Yes ☐ No

What was your final choice based on?
☐ Colour ☐ Price ☐ Features ☐ Style ☐ Other:

_____

Were you recommended to this product by
☐ Retailer ☐ Friend ☐ Advertising ☐ Past Experience ☐ Other:

_____

Did you previously own a barbecue? ☐ Yes ☐ No

If yes, what kind? ☐ Portable ☐ Kettle ☐ Inbuilt
☐ Volcanic Rock/Charcoal ☐ Same ☐ Other:

_____

If you changed, why? _____

Your age ☐20-25 ☐26-30 ☐31-35 ☐36-40 ☐41-45 ☐46-50 ☐50+

All personal information collected through this request is primarily for purposes of enquiry warranty information. From time to time Rinnai may be running special product promotional or product servicing offers. If you would like to receive any informational on these offers please tick this box ☐.

For more information regarding our privacy statement, please contact our privacy officer on (03) 9721 6625 during business hours or write to PO Box 460, Mordialloc VIC 3195.

YOUR DETAILS

☐ Mr ☐ Mrs ☐ Ms ☐ Other: _____

Surname: _____

Given name: _____

Address: _____

Suburb/Town: _____

State: _____ P/code: _____

Telephone ( ) _____

A/H, Bus. ( ) _____

YOUR BARBECUE DETAILS

Date of purchase: _____

Place of purchase: _____

Serial No. *located on front/side panel:* _____

ADDITIONAL DETAILS
(Optional questions to assist our continuous improvement program)

Before this purchase, were you aware of Rinnai Aust? ☐ Yes ☐ No

If yes, were you aware that Rinnai produced an extensive barbecue range? ☐ Yes ☐ No

What was your final choice based on?
☐ Colour ☐ Price ☐ Features ☐ Style ☐ Other:

_____

Were you recommended to this product by
☐ Retailer ☐ Friend ☐ Advertising ☐ Past Experience
☐ Other:

_____

Did you previously own a barbecue? ☐ Yes ☐ No

If yes, what kind? ☐ Portable ☐ Kettle ☐ Inbuilt
☐ Volcanic Rock/Charcoal ☐ Same ☐ Other:

_____

If you changed, why? _____

Your age ☐20-25 ☐26-30 ☐31-35 ☐36-40 ☐41-45 ☐46-50 ☐50+

OUR BRANCHES

Rinnai Australia has a service network in most states.

Our service network personnel are fully trained and equipped to give the best service on your Rinnai appliance.

If your barbecue needs service please ring one of the contact numbers on this page.

RINNAI AUSTRALIA PTY. LTD. ABN 74 005 138 769

Rinnai Help Line: 1 300 366 388, 8.30am - 6.00pm EST Mon - Fri
(Cost of a local call. Higher from mobile or public phones).
Internet: www.rinnai.com.au
e-mail: enquiry@rinnai.com.au

Head Office:
Sales, Spare Parts & Service: 10-11 Walker Street, Braeside, Vic 3195.
Tel 1 300 366 388. Fax (03) 9271 6611.

N.S.W. Branch:
Sales & Service: 62 Elizabeth St, Wetherill Park, NSW 2164.
Tel (02) 9609 2888. Fax (02) 9609 5260.

S.A. Branch:
140 Days Rd, Ferryden Park, SA 5010.
Tel 1300 366 388. Fax (03) 9271 6611.

W.A. Branch:
Sales & Service: 18 Belgravia St, Belmont, WA 6014.
Tel (08) 9479 9479. Fax (08) 9277 2531.

QLD Branch:
Sales & Service: 1/6 Booran Dve, Logan City, QLD 4114.
Tel (07) 3209 4622. Fax (07) 3209 4722.

Tasmania: **Contact Rinnai Melbourne on**
Sales & Service: Tel 1300 366 388. Fax (03) 9271 6611.

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if posted in Australia

Delivery Address:
PO Box 460
MORDIALLOC VIC 3195

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Marketing Department
P O Box 24068
Royal Oak
Auckland

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