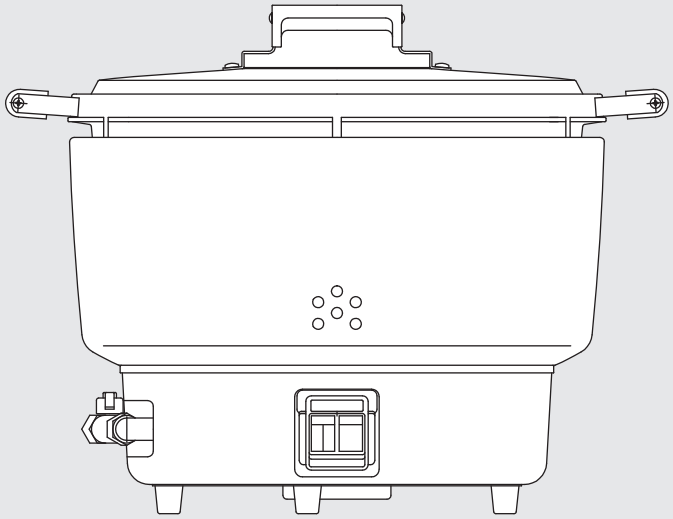
Models
RER-55AS
RER-390C
Natural Gas & ULPG



Gas Rice Cooker

Operation & Installation Manual

Rinnai

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

IMPORTANT

BEFORE USING THIS APPLIANCE

Before proceeding with the operation or installation read this manual thoroughly and gain a full understanding of the appliance, to ensure safe and correct use.

Installer must leave this manual with Consumer after installation.

Consumer to retain this manual for future reference.

This appliance must be installed in accordance with:

- Manufacturer's Installation Instructions
- Current AS/NZS 5601
- Local Regulations and Municipal Building Codes including local OH&S requirements
- Plumbing Code of Australia (PCA) and all applicable plumbing regulations

This appliance must be installed, maintained and removed only by an Authorised Person.

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.

G & K DISTRIBUTORS PTY LTD

Manufactured for G&K Distributors Pty Ltd by Rinnai Pty Ltd

TABLE OF CONTENTS

Warnings and Important Information 4

Carton Contents 6

Features 6

Operation 7

To Light 7

To Shut Off 7

Cooking Instructions 8

Correct Set Up For Cooking 9

Cleaning 9

Care & Maintenance 10

Service Maintenance Schedule 10

Installation Record - Installer Details 10

Installation Record - System Details 10

Customer Care Program 10

General Maintenance 10

Troubleshooting 11

Installation 12

Clearances 12

Commissioning 13

Specifications 14

Technical Specifications – RER-55AS (10L Capacity) 14

Technical Specifications – RER-390C (7L Capacity) 14

Exploded Diagrams & Parts List 15

Rice Cooker Parts List 18

Warranty 19

Contacts 20

WARNINGS AND IMPORTANT INFORMATION

WARNING

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

Always comply with the following precautions to avoid dangerous situations and to ensure optimum performance.

Failure to carefully read and follow all instructions in this manual can result in equipment malfunction, property damage, personal injury and/or death.

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in personal injury or death.

WARNINGS: Indicates a potentially hazardous situation which, if not avoided, could result in personal injury or death.

CAUTIONS: Indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury or damage to the appliance. It may also be used to alert against unsafe practices.

WARNING

REGULATORY

This appliance shall be installed in accordance with:

- **Manufacturer's Installation Instructions.**
- **Current AS/NZS 5601 'Gas Installations'**
- **Local Regulations and Municipal Building Codes including local OH&S requirements.**

This appliance MUST BE installed, commissioned, serviced and removed ONLY by an Authorised Person.

For continued safety of this appliance it MUST BE installed and maintained in accordance with the manufacturers instructions.

NO USER SERVICEABLE PARTS INSIDE.

NOT SUITABLE FOR USE ON UNSTABILISED WATER VESSELS OR BOATS.

DO NOT leave unit unattended while in operation.

DO NOT operate this unit before you have read and understood these instructions.

DO NOT spray aerosols in the vicinity of this appliance whilst it is in operation.

DO NOT operate with any other cooking pot other than the one supplied.

DO NOT operate with any other gas or at any other gas pressure than what is marked on the data plate on the unit.

DO NOT operate if any part of the appliance or gas control system is damaged or if you suspect it is damaged.

DO NOT operate if main burner ports are blocked or not visible.

DO NOT operate without heat shroud.

DO NOT inspect the rice cooker for damage or blocked burner ports daily before use.

DO NOT have a qualified service person inspect your appliance periodically.

DO NOT clean the appliance daily.

DO NOT operate in a well ventilated area.

NOTE

A NOTE ON ILLUSTRATIONS

The illustrations used in this manual are for explanatory purposes only and the shape of your appliance may vary slightly from that which is shown in this manual.

WARNING

FOR YOUR SAFETY – GENERAL

If you smell gas:

- **Shut off gas to the appliance, if possible.**
- **Extinguish any open flame.**
- **Remove rice pot.**
- **If odour continues, immediately call your gas supplier.**

Storage:

- **DO NOT store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
- **DO NOT store gas cylinders that are not connected for use in the vicinity of this appliance.**

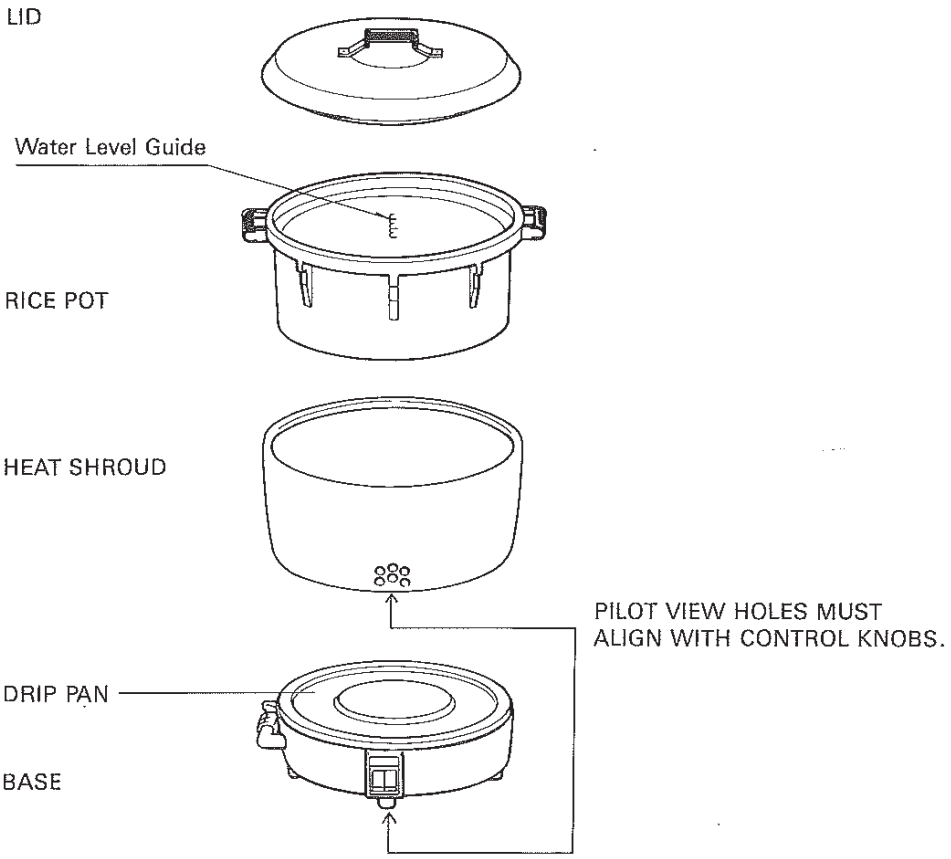
IMPORTANT

MANDATORY INSPECTION PRIOR TO INSTALLATION

Immediately report any damage or discrepancies to the Supplier of the appliance. This appliance was inspected and tested at the time of manufacture and packaging, and released for transportation without known damage. Upon receipt, inspect the exterior for evidence of rough handling in shipment. Ensure that the appliance is labelled correctly for the gas and electrical supply, and/or other services it is intended to be connected to.

For safety and warranty purposes, appliances that may be damaged or incorrect MUST NOT be installed or operated under any circumstances. Installation of damaged or incorrect appliances may contravene local government regulations. Rinnai disclaims any liability or responsibility whatsoever in relation to the installation or operation of damaged or incorrect appliances.

CARTON CONTENTS

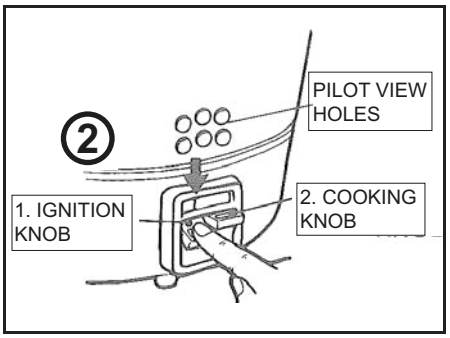


FEATURES

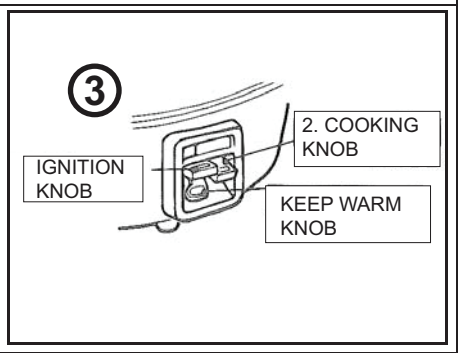
- Bench top, commercial gas fired rice cooker
- 10L and 7L cooked rice capacities with keep warm function.
- Unit has Flame Failure safety Device, keep warm function and automatic shut off function once cooking has completed.
- Removable cast aluminium cooking pot with S/S lid.
- Burner, valves, controls and safety devices are housed in the base. This area is separated and protected against accidental spillage by a fixed S/S separation panel.

TO LIGHT

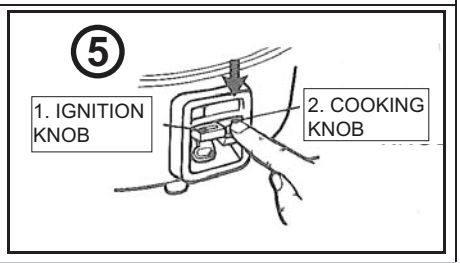
1. Be sure the manual valve is open and heat shroud and pot are in correct position with the six pilot view holes directly above controls. See page 9.
2. Push [1. IGNITION] knob down until it clicks and hold down for approximately 10 seconds.



3. Release [1. IGNITION] knob, check that the pilot is lit by looking through the six pilot view holes. [1. IGNITION] knob will return and [KEEP WARM] knob will stay pushed down.
4. If the PILOT has failed to ignite, repeat steps 1-3. If the pilot does not ignite after 5 attempts refer to the Trouble Shooting guide on page 11.
5. For best results soak rice in water for approximately 30 minutes before cooking. Ensure to rinse and drain rice before refilling for cooking.



6. To ignite main burner push [2. COOKING] knob down. Check main burner ignition by viewing through the 6 view holes.

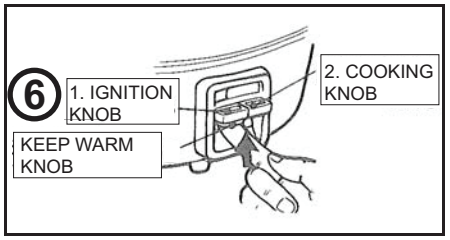


NOTE

- **If the Heat Shroud is not correctly installed the main burner will fail to ignite even though the pilot is burning.**
- **DO NOT lift the [KEEP WARM] knob while cooking - the rice cooker may shut off.**
- **DO NOT push [2. COOKING] knob first, the lever will not stay down unless the pilot is lit.**
- **After cooking the [2. COOKING] knob will automatically spring up shutting off the main burner. The pilot light will still remain on.**

TO SHUT OFF

7. Before removing pot after cooking turn the rice cooker OFF by lifting the [KEEP WARM] knob.
8. Turn the gas supply valve to the rice cooker OFF if the rice cooker is not to be used for extended period or is undergoing maintenance.



WARNING

- **When igniting make sure not to put face near the viewing holes. If the gas should flash personal injury may result.**
- **If it is hard to see the pilot flame, relocate the position of the shroud so view holes are directly over the controls (see page 9).**

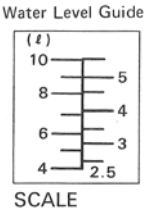
COOKING INSTRUCTIONS

CAUTION

• DO NOT attempt to cook more than 10 litres of dry rice by measure. If this amount is exceeded the cooking rice may over flow the rice pot which may create a dangerous situation and possibly block ports on the main burner.

The cooking method, cooking times and quantities of water and rice herein are intended as a guide only and may require adjustment to suit individual preferences and different rice varieties.

Litre of Dry Rice	Water Level Guide (RHS)
10.0 =	5.5
9.0 =	5
7.2 =	4
5.4 =	3
4.5 =	2.5



STEPS

1. Measure desired quantity of uncooked dry rice using metric 'litre' scale in your measuring cup. (Measuring cup not supplied with rice cooker). See above chart for water and rice ratio.
2. Wash / rinse the rice to suit individual preference.

The more you wash your rice before cooking the looser it will be after cooking.

3. Place measured washed rice into the cooking pot.
4. Add water to correct level on the scale inside the pot. See example below, ensure all rice is covered by water.
5. Turn on rice cooker as described in operating instruction on page 7.
6. The burner will shut off automatically when cooking is complete, however, the keep warm pilot light will continue to burn until it is switched off manually, (you can switch it off either with the keep warm knob or the manual ball valve on the side off the unit).
7. Allow rice to sit for approximately 10-15 minutes with lid on, leave on KEEP WARM setting to complete cooking.
8. Shut off pilot by lifting the KEEP WARM knob up.

EXAMPLE:

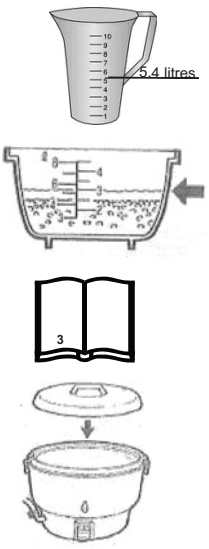
1) To cook 5.4 litres of dry rice, measure out 5.4 litres of dry rice using your measuring cup, (measuring cup not supplied). Wash and rinse rice to remove starch.

2) Fill the pot with water up to the number 3 mark on the right-hand scale.

3) For best results soak rice in water for approximately 30 minutes before cooking. Ensure to rinse and drain rice before refilling with water for cooking.

4) Turn on rice cooker in accordance with operating instructions on page 7.

5) Lid may now be placed on pot. Use caution as some rice types contain excessive amounts of starch which may cause the pot to boil over. If this occurs remove the lid.



NOTE

• Never leave the appliance unattended while in use.

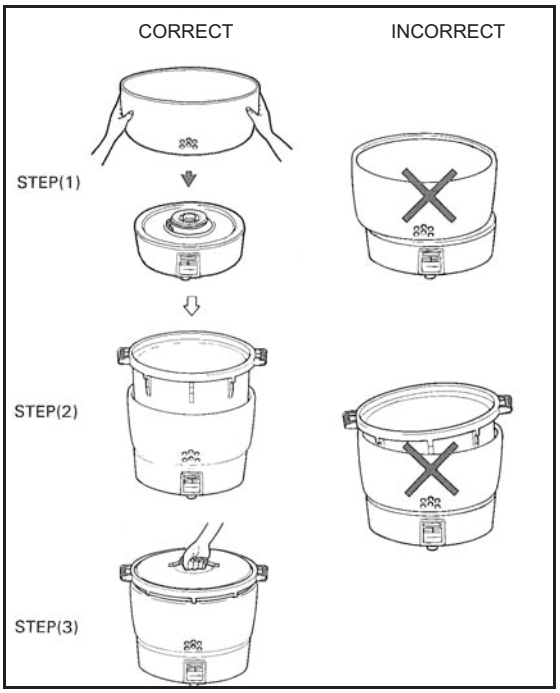
NOTE

• Maximum capacity for RER-390C models is 7 litres only.

• 1 litre of dry rice could expand to approximately 3 litres of cooked rice.
• 1 litre of cooked rice is equivalent to 4 cups (AU) of cooked rice.

CORRECT SET UP FOR COOKING

1. Align pilot holes in Heat Shroud directly over on/ off knobs. Be sure that the shroud is sitting squarely in drip pan.
2. Install the pot in the shroud.
3. Fit Lid.
4. After unit is lit carry out a visual burner check by peering through viewing holes. The flames should be blue with no excessive yellow tipping.

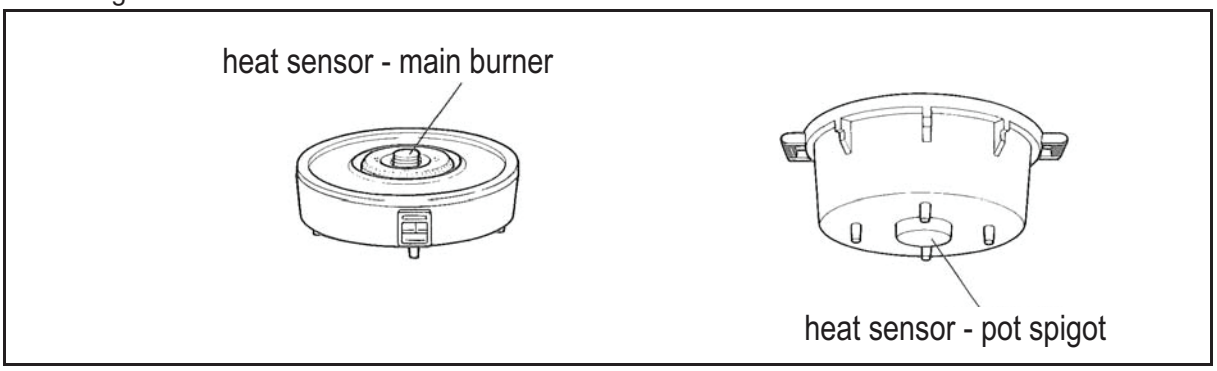


WARNING

- **Misalignment as shown at right may cause early shut off or prevent safe operation of the rice cooker. Personal injury may result.**
- **DO NOT look into viewing holes while lighting main burner. If gas should flash, injury may result.**

CLEANING

1. When unit is off and has cooled down clean the heat sensor in the centre of the main burner and the heat sensor spigot in the centre of the pot daily. Wipe with warm soapy water to remove any foreign matter.



2. Inspect the main burner and clean if required.
   DO NOT use wooden toothpicks to clean burner ports as these may break off inside the port blocking it. If unsure call a qualified service person to clean burner.
3. Wipe the rest of appliance using a soft cloth moistened with warm soapy water, dry thoroughly before next use.
4. **DO NOT** use abrasive type paste or abrasive scourers on enamelled, stainless steel or powder coated surfaces, marking or damage may result.
5. **DO NOT** put any of the components into an automatic dishwasher.

CARE & MAINTENANCE

SERVICE MAINTENANCE SCHEDULE

Your Rinnai Gas Rice Cooker should be inspected and serviced annually after the date of installation by a qualified licensed technician in accordance with the Schedule below. Failure to do so during the product warranty period may void your warranty. This periodic service and maintenance will prolong the useful life of the unit, and help keep it running safely and at optimum efficiency.

INSTALLATION RECORD - INSTALLER DETAILS

Company Name: _____

Company Address: _____

_____

_____

Telephone: _____

Mobile Phone: _____

Email: _____

Certificate of Compliance / Certification No. _____

Authorised Persons - Licence No. _____

Installers Name: _____

Installers Signature: _____

Installation Date: _____

INSTALLATION RECORD - SYSTEM DETAILS

Model Number : _____

Serial Number : _____

Installation Address: _____

_____

_____

CUSTOMER CARE PROGRAM

Please ensure you register your product warranty on line at rinnai.com.au.

The Rinnai Customer Care Program is designed to help you get the most out of your new system.

Service and maintenance in accordance with the Service Maintenance Schedule is essential in ensuring the prolonged useful life of your appliance and help ensure it operates at optimum efficiency.

GENERAL MAINTENANCE



Service maintenance is not covered under warranty and is a chargeable service. Rinnai recommends that this appliance be inspected and serviced by an authorised person annually. Failure to do so may decrease the operational efficiency or increase energy consumed.

TROUBLESHOOTING

Fault	Cause	Remedy
Pilot will not light	Gas supply not turned on	Check if main gas is on by lighting another gas appliance.
	Lighting procedure not followed correctly	Follow correct lighting procedure. See page 7.
	Damaged gas supply line	Contact authorised service representative. See page 20 for contact details.
	Faulty piezo ignition module	
	Valve or thermocouple assembly is damaged	
Main burner will not light - pilot is lit	Heat shroud and pot not correctly in place.	Check for correct alignment. See page 9.
	Lighting procedure not followed correctly	Follow correct lighting procedure. See page 7.
	Valve or thermocouple assembly is damaged	Contact authorised service representative. See page 20 for contact details.
Main burner shuts off before rice is completely cooked	Too little water for rice volume	Cook with correct amount of water. See page 8.
	Contamination on thermal sensing surfaces	Clean thermal sensing surfaces. See page 9.
	Rice pot, drip pan or heat shroud not positioned correctly	Correctly position components. See page 9.
	Thermostat is malfunctioning or dirty	Contact authorised service representative. See page 20 for contact details.
Pilot and main burner shut off while cooking	Spillage on pilot unit	Clean pilot unit with soft brush and warm soapy water, dry thoroughly.
	Pilot injector is clogged	Contact authorised service representative. See page 20 for contact details.
	Gas supply pressure too low	Check gas line for proper size (refer to AS/NZS 5601). Check that ball valves are fully open. Check for supply fault with your local gas supplier.
	Thermocouple is covered with spillage or damaged	Contact authorised service representative. See page 20 for contact details.
Main burner does not shut off automatically	Thermostat is malfunctioning or dirty	Contact authorised service representative. See page 20 for contact details.
	Rice pot, drip pan or heat shroud not positioned correctly	Correctly position components. See page 9.
	Valve or thermocouple assembly is damaged	Contact authorised service representative. See page 20 for contact details.
Short flame on main burner	Gas supply pressure is too low	Check that gas supply valves are fully open.
	Blockage of main orifice	Contact authorised service representative. See page 20 for contact details.
Yellow flame on main burner. Soot on base of pot	Incorrect gas type	
	Blockage of primary air intake	
	Damaged main control valve	
Flame on main burner lifting	Burner ports blocked	Carefully remove blockage. **DO NOT** use wooden tooth picks, they may break off and further block ports. Carefully clean with metallic probe or soft brush.
	Incorrect gas pressure	Contact authorised service representative. See page 20 for contact details.
Boiling over	Too much water/rice	Cook with correct ratios of water and rice, see page 8.
	Excessive starch content in rice	Wash rice before cooking or cook without lid.
Rice Pot discolours * **Note: minor discolouration is not harmful to your health**	Rice pot has sat for long period with rice or water left in it	Clean rice pot regularly immediately after cooking.
	Rice pot used for cooking foods other than rice	
White Aluminium Oxide * formed in and on pot	Rice pot washed in dishwasher	**CAUTION** **DO NOT wash pot or any other components in an automatic dishwasher - ALL OXIDE MUST BE REMOVED BEFORE USE**
	Food additives that react with aluminium	
Humming noise heard when main burner is on	Gas pressure set to high	Contact authorised service representative. See page 20 for contact details.
	Incorrect gas type used for unit	

*** Aluminium Oxide is the powdery white residue that is created when some food additives react with the aluminium metal of the cooking pot. The aluminium oxide will affect the flavour and colour of the food.**
Long term ingestion may be hazardous to your health.
DO NOT cook anything other than pure rice and pure water in the rice cooker.

For Spare Parts availability and Servicing, See page 20 for Contact Details

INSTALLATION

WARNING

- **This appliance must be installed and commissioned by an authorised person only.**

1. Carefully unpack unit and confirm that you have the carton contents as listed on See “CARTON CONTENTS” on page 6.
2. Remove all packing material. Check for damage if any components appear damage **DO NOT** install and contact supplier.
3. Choose a well ventilated area.
4. Locate the unit on a bench top that is free and clear of combustible materials and other flammable vapours and liquids.
5. Observe clearances as shown in clearances diagram below.
   DO NOT obstruct flow of combustion and ventilation air.
6. Connect the gas regulator and isolation valve. **Note: Gas supply to be correctly sized. Refer to commissioning chapter follow requirements of AS/NZS 5601.**
7. Check for gas leaks.

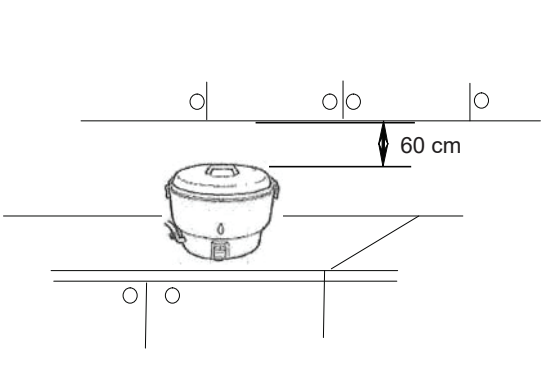
CAUTION

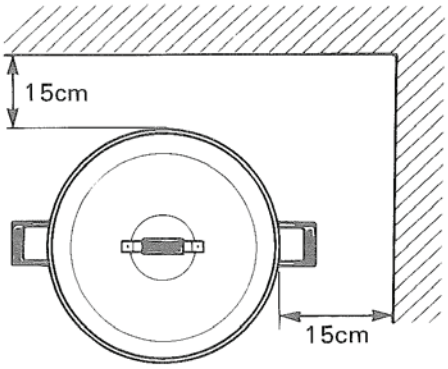
- **To test unit operation of safety FFD, (Flame Failure safety Device).**

8. Remove Pot, Heat shroud and Drip tray.
   - Open gas supply valve isolator valve.
   - Push ignition knob down until it clicks and push down for approximately 3-4 seconds.
   - Release Ignition - pilot should remain lit. If it does not remain alight repeat the step above.
   - The KEEP WARM knob will remain down.
   - Pull the KEEP WARM knob up and listen for a faint metallic click sound.
   - This Click sound is the FFD safety valve dropping out and signifies proper operation of the safety valve.

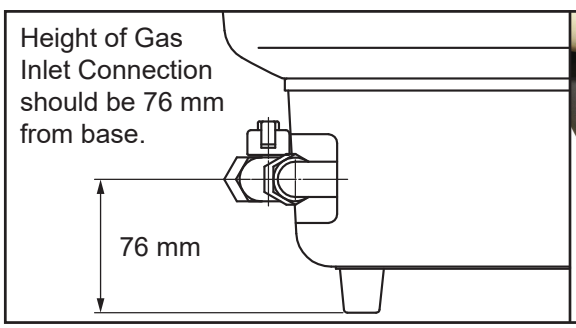
CLEARANCES

- Sides and rear from combustible materials - minimum15 cm
- To overhead cupboard or extraction fan - minimum 60 cm

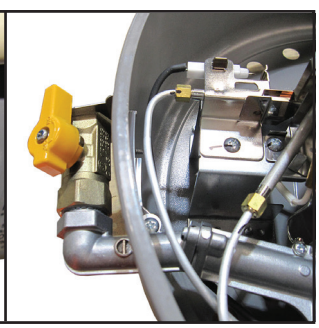




GAS CONNECTION POSITION



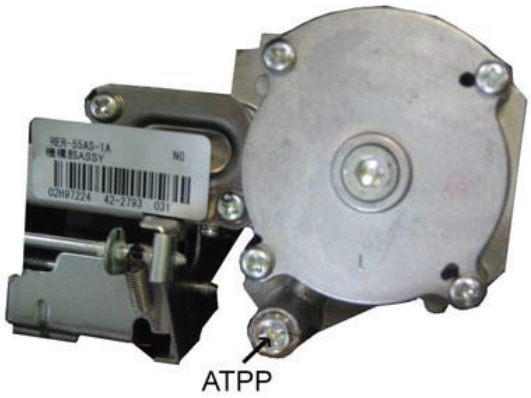
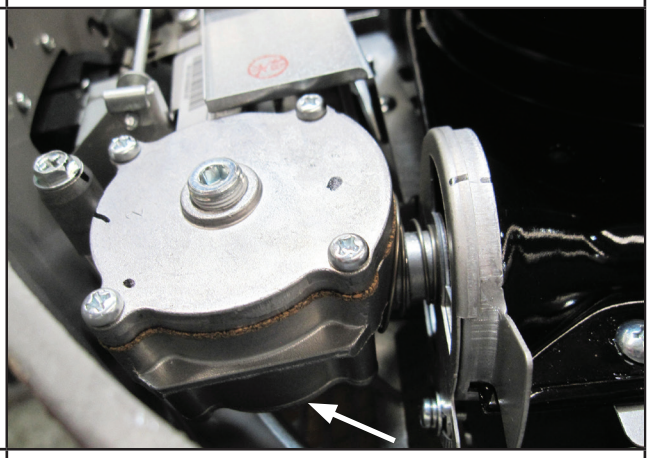




COMMISSIONING

1. Install appliance as per installation instructions on previous page.
2. Open gas valves to appliance.
3. Check for gas leaks.
4. Proceed to light as per lighting instructions on page 7.
5. Check ATPP as per settings listed on “SPECIFICATIONS” on page 14 (recommended).
6. Explain the operation of the appliance to the end user.
7. Explain the content of this manual to the end user ensuring the ‘WARNINGS’, ‘OPERATION’ and ‘TROUBLE SHOOTING’ sections are understood.
8. If the gas supply to this appliance is from a gas cylinder, explain to the end user the installation and positioning requirements of AS/NZS 5601 Appendix J - “LP Gas Cylinders”.
9. Hand this manual to the end user and remind the end user to complete the details on page 10 of this manual and to keep this manual in a safe place for future reference.

- **Installer to explain basic operation to the customer. Also reminding them to operate the Rice Cooker in accordance with these instructions.**

ATPP (Appliance Test Point Pressure)	*Main Burner Pressure Adjustment*
	
ATPP has been pre-set in the factory. Remove rice pot, heat shroud and spill tray to access from the top of unit.	Access to the Govenor adjustment screw can be reached from the bottom of the assembly.

SPECIFICATIONS

TECHNICAL SPECIFICATIONS – RER-55AS (10L CAPACITY)

Component	RER-55AS N (Natural Gas)	RER-55AS L (ULPG)
Gas Input Main burner	35 MJ/h	35 MJ/h
Main Burner Injector Ø	2.80 mm	1.67 mm
Gas Input - Pilot	0.3 MJ/h	0.4 MJ/h
Pilot Injector Ø	0.25	0.21
Inlet Pressure	1.13 kPa	2.75 kPa
Burner Pressure	0.85 kPa	2.65 kPa
Dimensions	457 mm (H) x 595 mm (W) x 484 mm (D)	
Gas Control Valve	Rinnai Japan – #DRR37-244	
Ball Valve	Matsuikiki Industries Co Ltd. (CSA Approval #1786732)	
Flame Failure Device	Thermo-electric FFD	
Thermocouple Tip Material	Composite of Inconel and Constantan	
Thermal Control – Burn Protection	Mechanical Thermal Cut Out	
Clearances to Combustibles	150mm – Front and Rear. 600 mm – Top	
Gas Connection	½" BSP Female	
Weight – (Net)	16 kg	
Base Material	Powder Coated Steel	
Heat Skirt	Vitreous Enamel Coated Steel	
Pot Material	Cast Aluminium	
Lid Material	Stainless Steel	
Cooked Rice Capacity	10 litres	

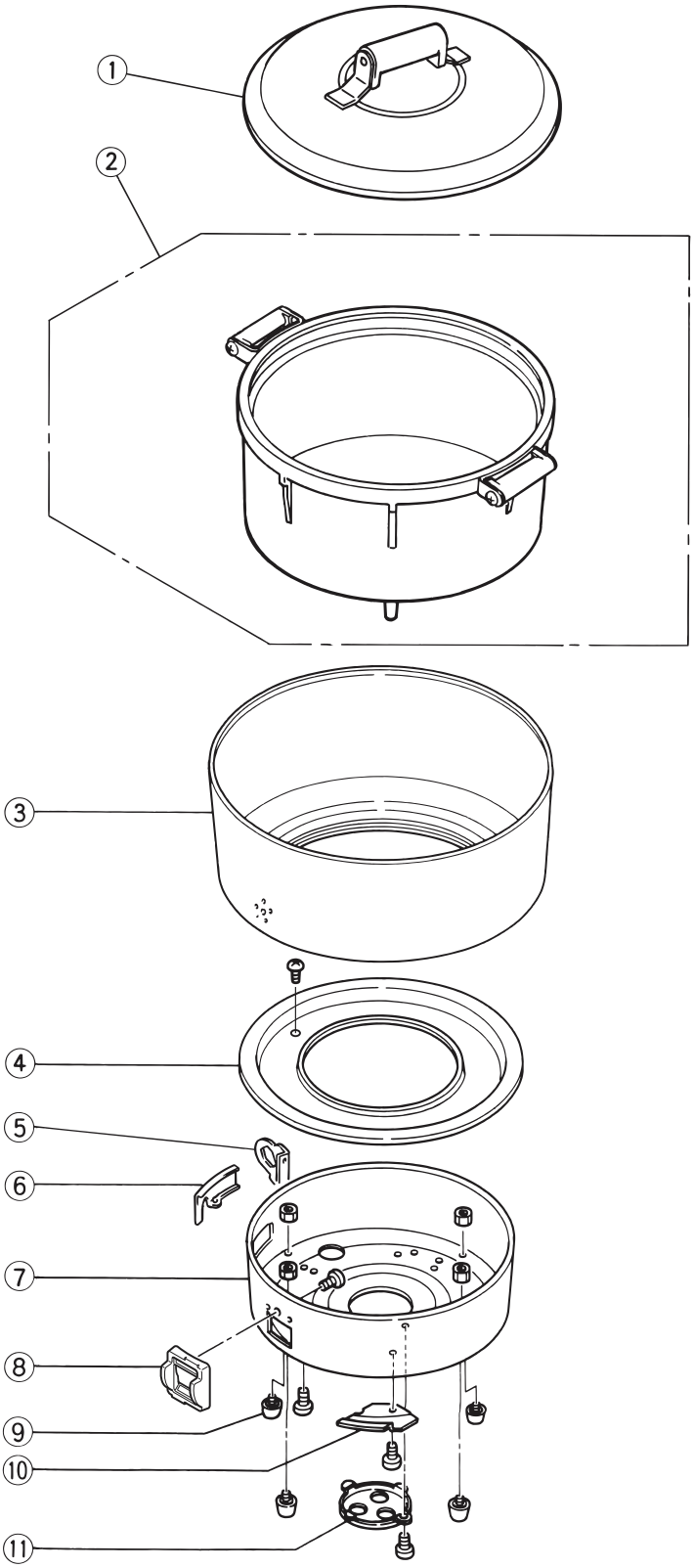
TECHNICAL SPECIFICATIONS – RER-390C (7L CAPACITY)

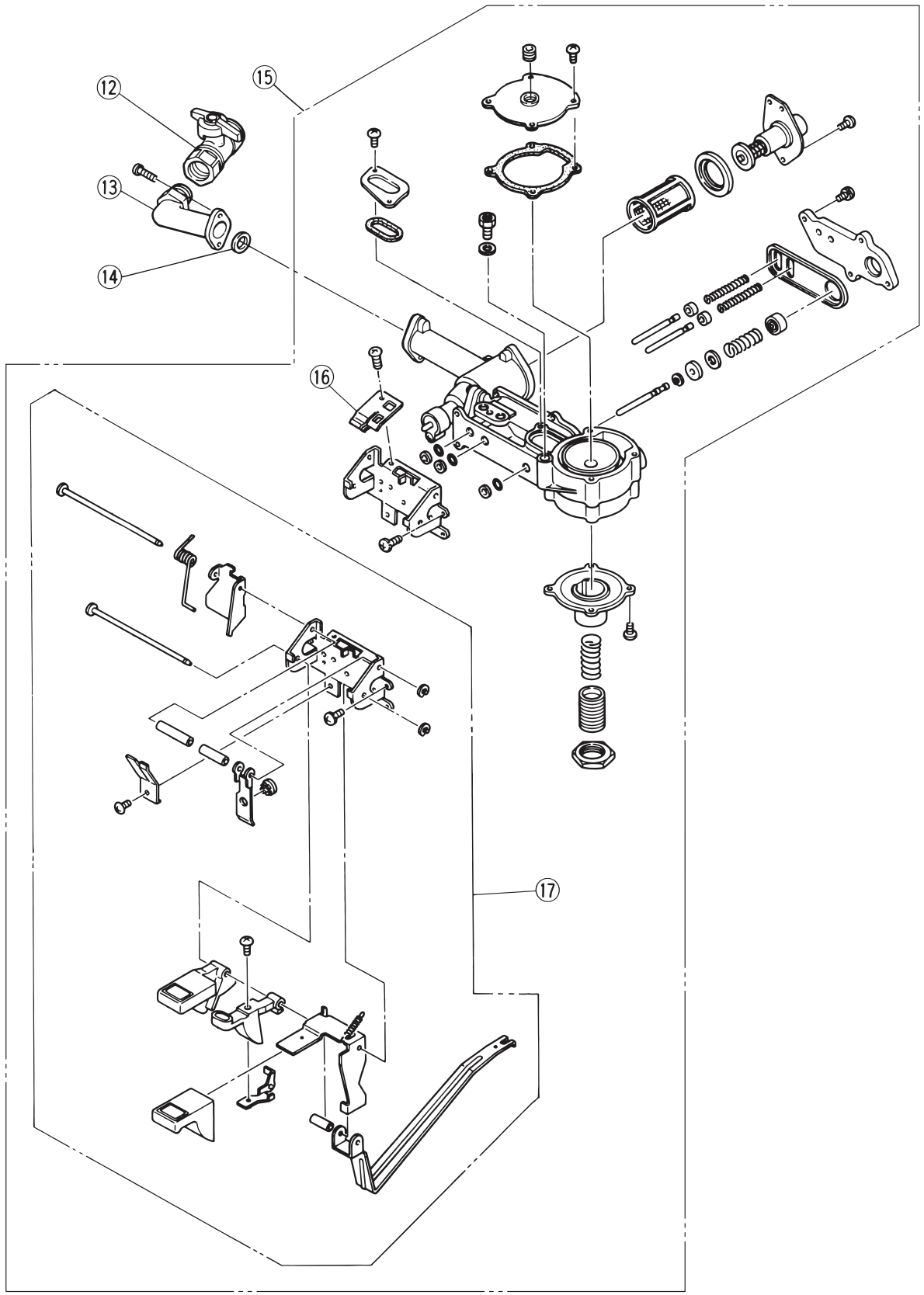
Component	RER-390C N (Natural Gas)	RER-390C L (ULPG)
Gas Input Main burner	29 MJ/h	29 MJ/h
Main Burner Injector Ø	2.50 mm	1.47 mm
Gas Input - Pilot	0.3 MJ/h	0.4 MJ/h
Pilot Injector Ø	0.25	0.21
Inlet Pressure	1.13 kPa	2.75 kPa
Burner Pressure	0.85 kPa	2.65 kPa
Dimensions	457 mm (H) x 595 mm (W) x 484 mm (D)	
Gas Control Valve	Rinnai Japan – #DRR37-244	
Ball Valve	Matsuikiki Industries Co Ltd. (CSA Approval #1786732)	
Flame Failure Device	Thermo-electric FFD	
Thermocouple Tip Material	Composite of Inconel and Constantan	
Thermal Control – Burn Protection	Mechanical Thermal Cut Out	
Clearances to Combustibles	150mm – Front and Rear. 600 mm – Top	
Gas Connection	½" BSP Female with Valve	
Weight – (Net)	16 kg	
Base Material	Powder Coated Steel	
Heat Skirt	Vitreous Enamel Coated Steel	
Pot Material	Cast Aluminium	
Lid Material	Stainless Steel	
Cooked Rice Capacity	7 litres	

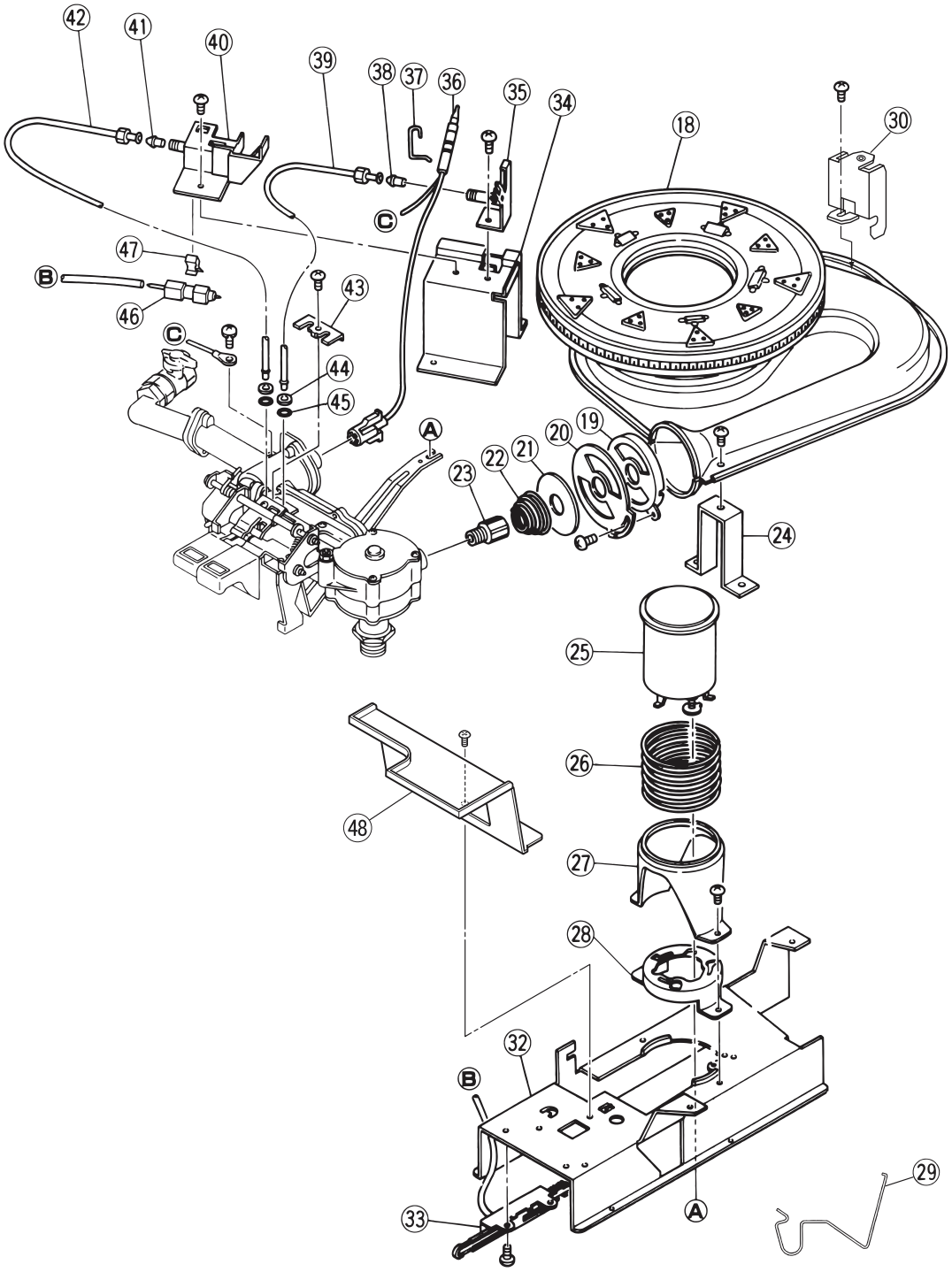
Rinnai Australia Pty Ltd reserves the right to make modifications and change specifications without notice.

EXPLODED DIAGRAMS & PARTS LIST

- A small selection of common Spare Parts are held in Melbourne for Service and Warranty only.




12
15
13
14
16
17


42
41
40
39
38
37
36
35
34
18
30
47
B
46
43
C
44
45
A
19
20
22
21
23
24
25
26
48
27
28
32
B
33
A
29

RICE COOKER PARTS LIST

A small selection of common Spare Parts are held for Service and Warranty only.

ITEM NO.	DESCRIPTION	RA PART NO.
1	Lid Assembly	90444323
2	Rice Pot Assembly	90444327
3	Heat Shroud	90444325
4	Drip Pan	
5	Gas Cock Mounting Plate	
6	Connecting Inlet Cover	
7	Bottom Casing	
8	Control Panel Assembly	
9	Rubber Leg Assembly	
10	Pressure Adjustment Hole Cover	
11	Under Cover	
12	Manual Valve	
13	Gas Cock Joint	
14	Packing	92096502
15	Gas Control Assembly	90444322
16	Lock Plate	
17	Operating Unit	
18	Burner Assembly	90444324
19	Aeration Plate	90444326
20	Main Damper	
21	Supplementary Damper	
22	Damper Retaining Spring	
23	Main Injector RER-55AS (for ULPG Gas) Ø 1.67 Main Injector RER-55AS (for Natural Gas) Ø 2.80	
23	Main Injector RER-390C (for ULPG Gas) Ø 1.47 Main Injector RER-390C (for Natural Gas) Ø 2.50	
24	Burner Fitting Board	
25	Thermal Sensing Unit Assembly	90444320
26	Thermal Sensing Unit Spring	
27	Overheat Case Guide	
28	Temperature Case Base	
29	Pin Stopper	90444328
30	Drip Pan Fixing Plate	
31	-	
32	Burner Plate	
33	Sparker Piezo	90444330
34	Pilot Fitting Board	
35	Constant Pilot Burner	
36	Thermocouple Assembly	90444332
37	Thermocouple Fixing Ping	
38	Pilot Injector (Permanent) (for ULPG Gas) Ø 0.21 Pilot Injector (Permanent) (for Natural Gas) Ø 0.25	
39	Tube Pilot	90444334
40	Pilot Holder assembly	
41	Pilot Injector (Ignition) (for ULPG Gas) Ø 0.4 Pilot Injector (Ignition) (for Natural Gas) Ø 0.65	
42	Tube Pilot Ignition	90444338
43	Connecting Tube Push Metal	
44	Washer	
45	O-Ring	
46	Electrode	90190905
47	Plug Holder	
48	Mechanical Section Cover	

Version 6 Effective 27/07/21.

WARRANTY

All Warranty Terms and Conditions are specified by G&K Distributors Pty Ltd.

Warranty period for parts and physical goods is 1 year from date of purchase. Any further enquiries relating to warranty coverage and claims for products or services must be made by contacting G&K Distributors Pty Ltd. Contact details are on the back of this manual.

For after sales service, please call G&K Distributors on the contact details on the back page.

Please keep these instructions in a safe place for future reference.

Please take a moment to complete the following information:

Your Retailer _____

Name: _____

Address: _____

Telephone No. _____

Date of Purchase: _____

G & K DISTRIBUTORS PTY LTD

Servicing and Spare Parts by G&K Distributors Pty Ltd.
Contact Details
Ph: * 1300 737 176
sales@gourmetandkitchen.com.au

**cost of a local call higher for mobile or public phones*

06000004227933

TRER55AS-1AX06(00)