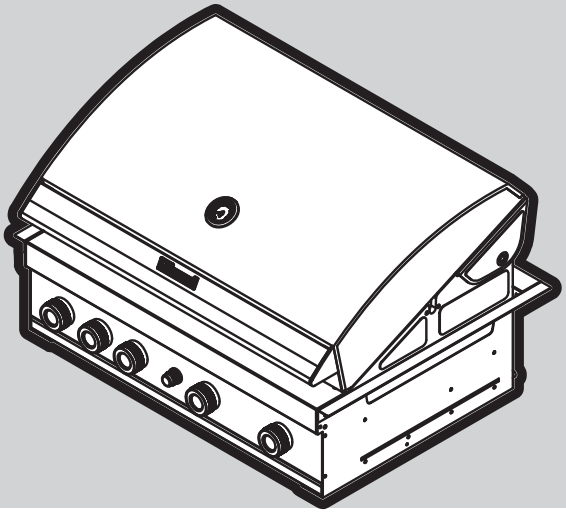
Rinnai

Gas Barbecue

Assembly Instructions and Operation Manual



For Models:

GT104BHB
GT104BHS

Do not operate this appliance before reading these instructions

This appliance shall be installed and operated in accordance with:

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

ISSUE 2

The Australian Gas Association

All Rinnai gas products are A.G.A. certified.

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.

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PLEASE RECORD THE FOLLOWING INFORMATION FOR YOUR OWN RECORDS:

Your Retailer: _____

Name: _____

Address: _____

_____

Telephone Number: _____

Serial Number: _____

Model Number: _____

Date of Purchase: _____ / _____ / _____

WARNING

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Produced by Rinnai Australia Engineering & Technical Group

03/09/14 - Issue 1.

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

WARNING

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

OUTDOOR USE ONLY

DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

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

DO NOT OPERATE THE APPLIANCE INDOORS

DO NOT OPERATE IN AN ENCLOSED AREA

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

FOR YOUR SAFETY

IF YOU SMELL GAS:

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

2. EXTINGUISH ANY OPEN FLAME.

3. OPEN THE HOOD.

4. PERFORM GAS LEAK TEST PROCEDURE.

5. IF GAS 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, DO NOT USE INDOORS.

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 Label Propane or Natural Gas is clearly labelled on the Barbecue.**
- **This is a Propane Barbecue, it MUST BE used with a Propane gas cylinder. Any other type of gas is unsuitable and unsafe.**

LOCATION

- **This Barbecue is for OUTDOOR use only. Refer to page 7 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 7.**
- **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 7.**

OPERATION

- **DO NOT connect the Barbecue directly to the gas cylinder or reticulated Propane supply without a regulator.**
- **Propane Barbecues MUST always use the hose and regulator supplied.**
- **Inspect the gas hose at least once per year, or whenever the gas cylinder is replaced. If the hose is cracked, cut, abraded, discoloured or damaged in any other way the Barbecue must not be used. The hose must be replaced if damaged or when local regulations require this. Contact your 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 all flames.**
  3. **Open hood.**
  4. **Perform gas leak check procedure as per "Leak Testing" on page 5.**
     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 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 the 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 - As this could be an un-intentional ignition source.**
- **NEVER use the two inner burners when cooking with the hood closed, use the outer burners only!**
- **DO NOT heat unopened food containers as pressure build-up during heating may cause the container to burst.**
- **DO NOT move Barbecue whilst hot or in operation.**

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 burners go out during operation, shut the gas supply off at the source and turn all burner controls to 'OFF'. Open the hood and wait at least 5 minutes before attempting to relight.**
- **Should a grease fire occur and if safe to do so, attempt to shut off the gas supply at the source, turn off all burners and remove food if possible.**

STORAGE

- **DO NOT store your gas cylinder indoors. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children and must not be stored in a building, garage or any other enclosed area.**
- **Barbecues using bottled gas: If stored indoors, ALWAYS disconnect and remove the gas cylinder first. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children. They MUST NOT be stored in a building, garage or any other enclosed area or in the vicinity of this or any other appliance.**
- **DO NOT store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
- **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 a 9kg LP Gas cylinder. This cylinder should conform to AS 2030.1. DO NOT connect this Barbecue to a gas cylinder of different capacity.**
- **The Barbecue is designed for use in the vapour withdrawal mode. Therefore it is important to always store and use the gas cylinder in an upright position.**
- **For storage and when refilling / exchanging cylinders, disconnect the hose and regulator at the cylinder end only. Do not disconnect the hose and regulator from the Barbecue end.**
- **Gas cylinders should be inspected and tested periodically in accordance with local statutory regulations. A dented or rusty gas cylinder may be hazardous and should not be used.**
- **DO NOT subject the gas cylinder to excessive heat.**
- **Always close the cylinder valve when the Barbecue is not in use.**
- **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 as per local requirements.**

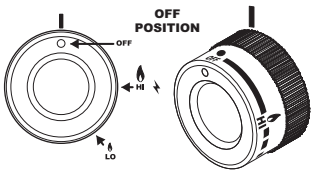
Propane Gas / Hose and Regulator

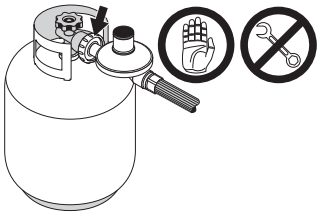
- **The pressure regulator and hose assembly supplied with the appliance MUST be used.**
- **The pressure regulator supplied is fixed to have an outlet pressure of 2.75 kPa, any other pressure is not suitable. The regulator and hose assembly are for bottled LP gas ONLY.**
- **When the Barbecue is not 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.**
- **Replacement pressure regulators and hose assemblies must be those specified by Rinnai for use with this appliance.**
- **Avoid any twisting of the 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 all burners are in the "OFF" position as shown.
3. Place the gas cylinder in the holder provided to secure the cylinder in position.
4. Connect the regulator to the gas cylinder by turning the coupling nut anticlockwise to tighten to a full stop, (left hand thread). The seal has now engaged. An additional one half to three quarter turn is required to complete the connection. Tighten by hand only. **DO NOT USE TOOLS.**





NOTE

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

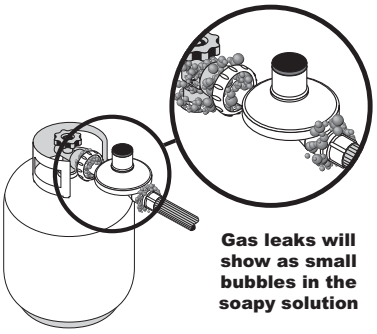
The user should regularly check the fitment and condition of the rubber "O" ring seal located on the inlet connection nipple.

Leak Testing

WARNING

DO NOT test for gas leaks with an open flame!

5. Make a soapy solution by mixing one part liquid detergent (such as dishwashing liquid and (4) four parts water.
6. Open the gas valve on the cylinder by turning it anticlockwise.
7. Apply the soapy solution to all visible gas connections in the vicinity of the cylinder and regulator and where the gas hoses attach to the fitting on the solid Barbecue's gas pipe and to the side shelf burner (if fitted). Gas leaks will show as small bubbles in the soapy solution.
8. If there is a gas leak from the connection between the regulator and gas cylinder, close the gas valve on the cylinder by turning it clockwise. Disconnect the regulator and hose assembly from the cylinder by turning the coupling nut clockwise to disengage. Inspect for debris inside the cylinder fitting and fitting at the end of the regulator. Remove debris and reconnect as per step 4 above. Retest for gas leaks.



Gas leaks will show as small bubbles in the soapy solution

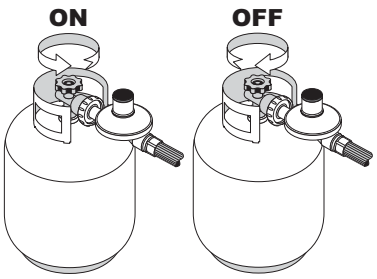
CAUTION

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 5 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 ALL CONTROLS 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.**
- **DO NOT use oven cleaners, or similar compounds as these may damage coated surfaces.**

CLEARANCES AND LOCATION

Clearances

The following minimum clearances must be maintained:

- Top 1000 mm - measured from the top of the cooking surface.
- Rear 450 mm - measured from the rear main panel.
- Sides 250 mm - measured from the outer most edge of the barbecue.

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

CAUTION

- **This barbecue is for OUTDOOR use only.**
- **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)*:

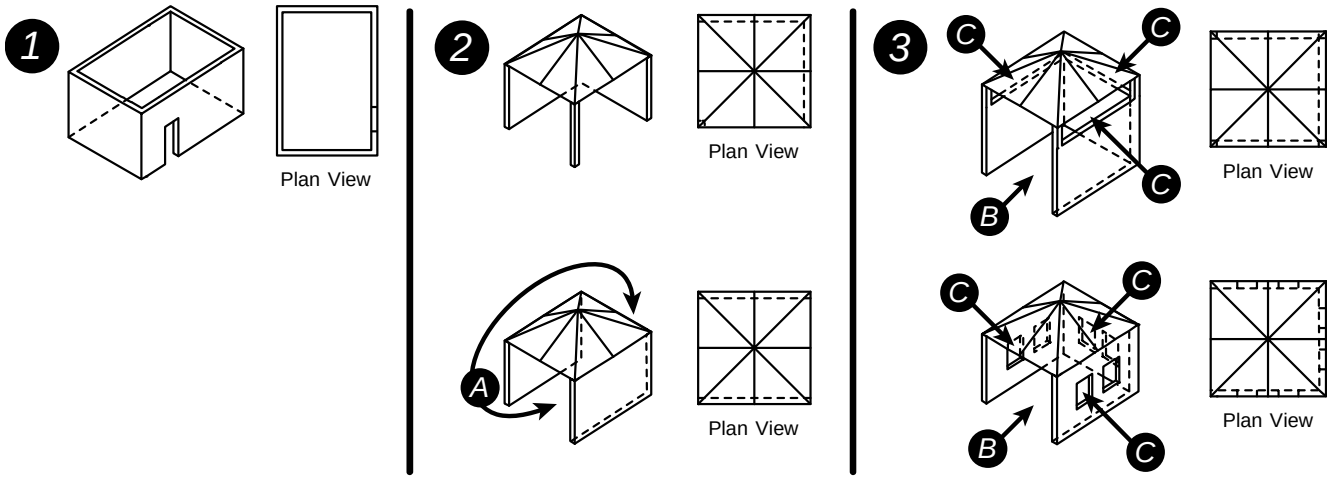
1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.

   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

The barbecue is not intended to be installed in or used on recreational vehicles and/or boats.

ASSEMBLY

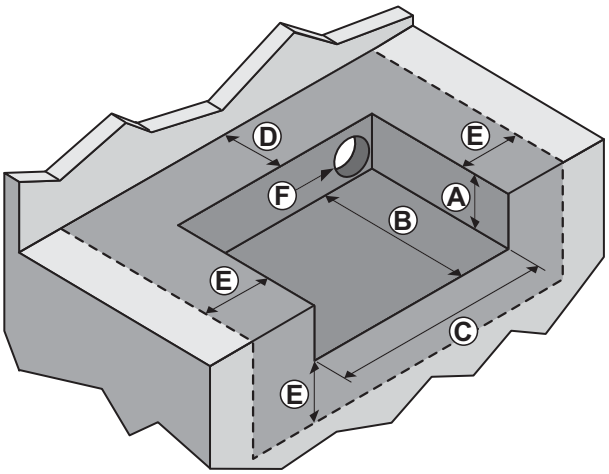
BARBECUE ASSEMBLY / INSTALLATION

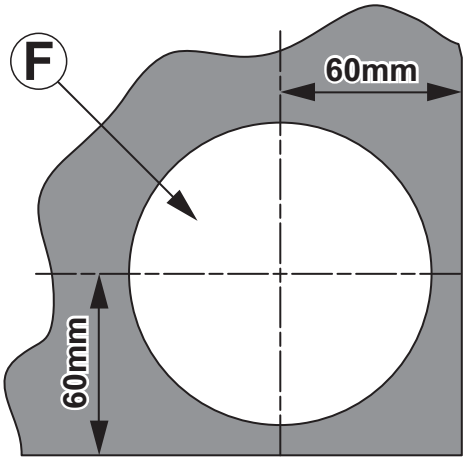
Building of non combustible structure / opening

IMPORTANT

This Barbecue is suitable for installation into 'non combustible' (masonry) structures only. This Barbecue must not be installed into combustible structures, such as structures made from wood, plasterboard, particle board etc. Structure must be constructed in accordance with AS/NZS 5601.

Opening Dimensions





A. 225mm Minimum

B. 590mm Minimum

C. 830mm - 840mm

D. 450mm Minimum to combustible and 150mm to non-combustible clearance.

E. 250mm Minimum non-combustible clearance.

F. 100mm Minimum Diameter.

List of Assembly Components and Hardware

ASSEMBLY COMPONENTS		
Part No.	Description	Qty
A.	Barbecue Head	1
30.	Grease Tray Bracket	1
31.	Grease Tray	1
37.	Trim Bracket-Left	1
38.	Trim Bracket-Right	1
39.	Trim Bracket-Rear	1

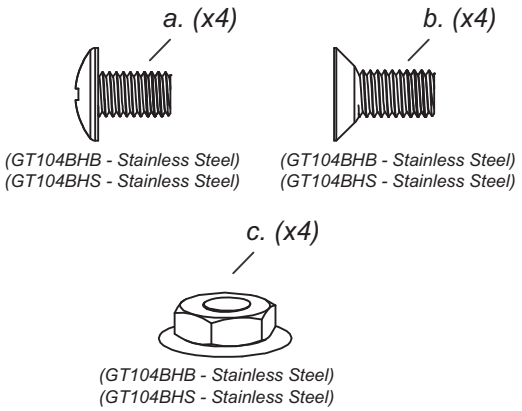
HARDWARE		
Part No.	Description	Qty
a.	Phillips Head Screw 1/4"x3/8"	4
b.	Countersunk Flat Head Screw 1/4"x3/8"	6
c.	Flange Nut 1/4"	6
d.	Battery	1

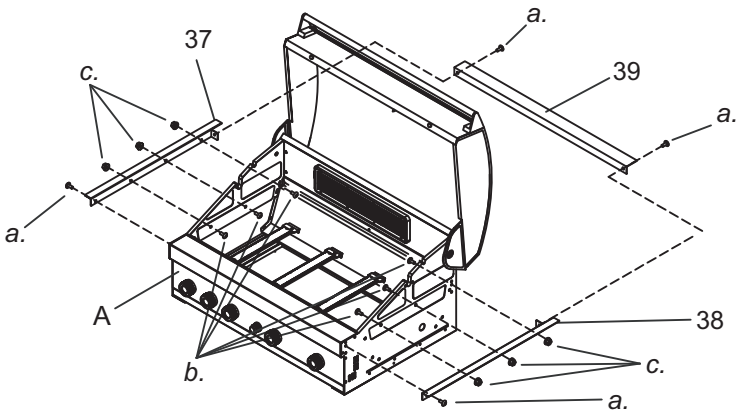
For full Hardware Pack refer to Hardware Pack Table page 27.

ASSEMBLY

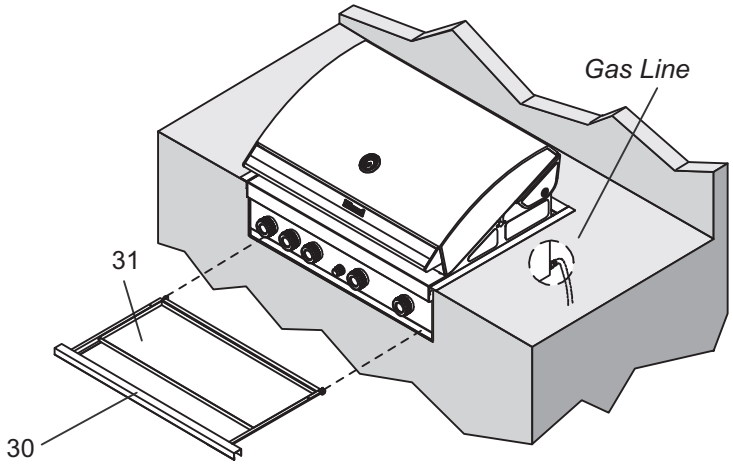
Assembly Method

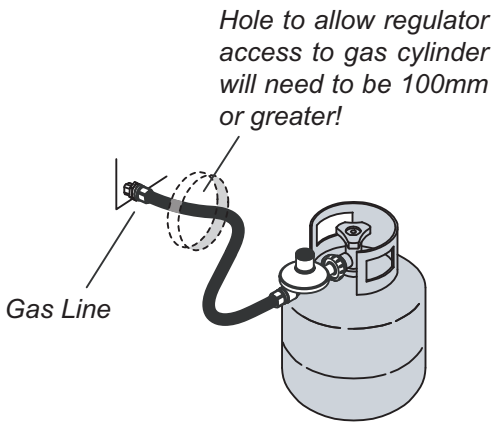
Step 1. Install the Trim Bracket-Left (37) with Screw (*a.* x1), Insert Screws (*b.* x3) from the inside of the burner box through both the side of the Barbecue Head (A) and the Trim Bracket, then attach and tighten Flange Nuts (*c.* x3). Repeat the procedure for Trim Bracket-Right (38). Install the Trim Bracket-Rear (39) with Screws (*a.* x2).





Step 2). Insert the Grease Tray (30 / 31) into the gap at the base of the Barbecue Head (A).





NOTE

- **Connect the Gas Cylinder in accordance with "Gas Cylinder Installation" on page 5.**
- **Before attempting to use the Barbecue, ensure to leak test the connections in accordance with "Leak Testing" on page 5.**
- **When gas cylinders are located in an enclosed space ventilation must comply with AS 4557.**

TESTING

BURNERS

NOTE

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

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

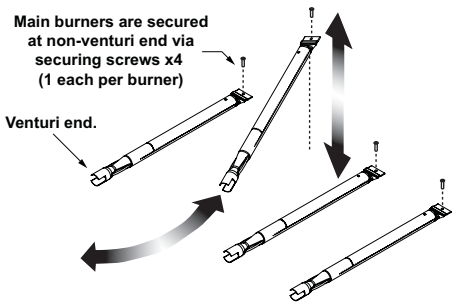
To ensure the continued safe operation of this appliance Rinnai recommends that the burner and ignition systems are checked regularly and in particular:

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

MAIN BURNERS

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

For removal see “Cleaning burner tubes” on page 14.



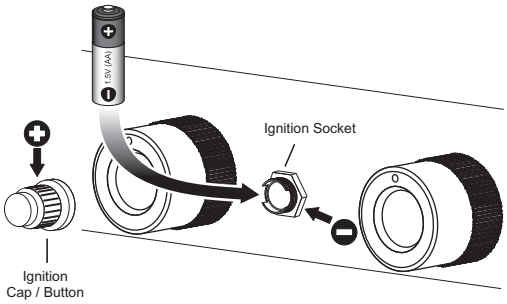
IGNITION SYSTEMS

Electronic Ignition

The main and back burner are ignited by the battery operated push button electronic ignition, the control button is on the control panel.

Battery Installation

The electronic ignition is located between the main burner control knobs. Unscrew the ignition cap / button and insert the negative end of the AA battery ‘provided’ into the ignition socket then replace the ignition cap / button.



Testing Ignition System

WARNING

Make sure the Gas is turned ‘OFF’ at the cylinder! (Refer to page 3).

1. Ensure that the hot plate, grill plates and trivets are removed.
2. Ensure all burner controls are in the 'OFF' position and the gas supply on the cylinder is shut off.
3. Main burners and back burner, push the button on the ignition module, clicking should be heard and a blue spark should be visible between the electrode tips and burner tube.
4. If no spark is seen or heard at all, refer to “TROUBLE SHOOTING” on page 21.

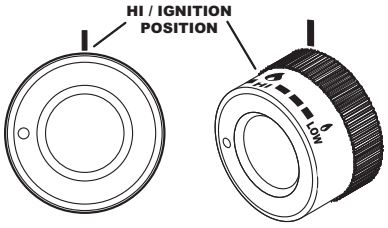
TESTING

BURNER IGNITION AND OPERATION

WARNING

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

1. Turn gas 'ON' at the cylinder by opening the gas valve on at the cylinder and turning it anticlockwise.



Main and Back Burners

Step 1. Push and turn the main burner control knob to the 'HI' position.

Step 2). Press and hold the ignition button on the control panel.

Step 3). The burner should light within 5 seconds.

Step 4). Release the ignition button.

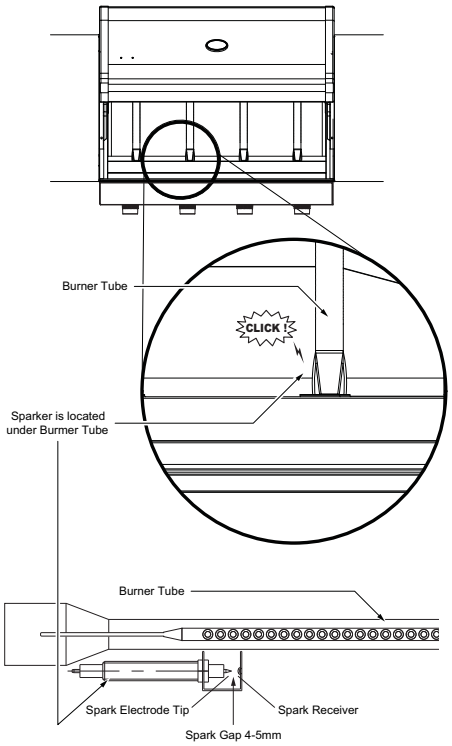
Step 5). Repeat to check all Main Burners and Back Burner.

Step 6). The burner will should ignite on the first click.

WARNING

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

If ignition can still not be achieved refer to "TROUBLE SHOOTING" on page 21.



2. Checking Burner Flame:

   Main Burners

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

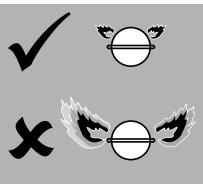
3. If a burner flame cannot be achieved, perform the Ignition System Tests on page 10. If ignition system is satisfactory and a burner flame can still not be established contact Rinnai.

WARNING

ABNORMAL FLAME CHARACTERISTICS

Main Burners

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



CLEANING AND MAINTENANCE

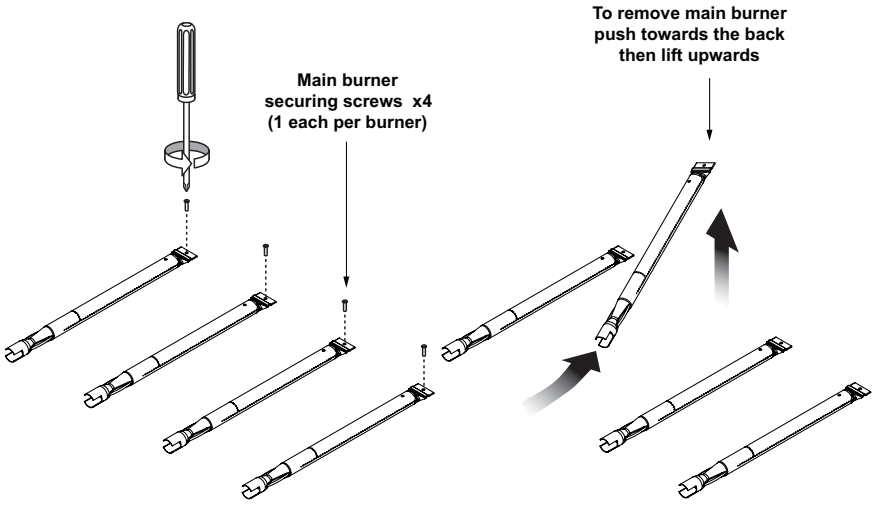
CAUTION

- **Spiders and small insects can occasionally spin webs or make nests in the burner tubes and ports. These can lead to gas flow obstruction which could result in poor combustion or, at worst, a fire in and around the burner tubes.**
- **This type of fire is known as 'flash back' and can cause serious damage to your Barbecue and create an unsafe operating condition for the user.**
- **Obstructed burner tubes and ports are the most common cause of 'flash back'.**
- **It is important that burner tubes are inspected and cleaned frequently to prevent ‘flash back’.**
- **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 all burner valves to the full ‘OFF’ position.
2. Turn the LP gas cylinder valve to the full ‘OFF’ position.
3. Remove hot plate, grill and warning rack.
4. Remove burners as shown below.



5. Check and clean burner / venturi tubes 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 tubes by using a mild household detergent and dishwashing brush. To remove stubborn deposits and wash the inside of the burner tubes, immerse the burner tubes in water mixed with a small amount of mild household detergent for an extended period of time (for example, overnight).

After immersing, any deposits remaining on the outside can then be removed by using a dishwashing brush. If stubborn deposits still remain, steel wool or a wire brush can be used, however, these are more likely to leave scratches and are not recommended.

IMPORTANT

Rinse and dry burners thoroughly on both the inside and outside before refitting to Barbecue.

7. Inspect each 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 orifices are correctly placed inside the ends of the burner tubes. Also check the position of your spark electrode.

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.

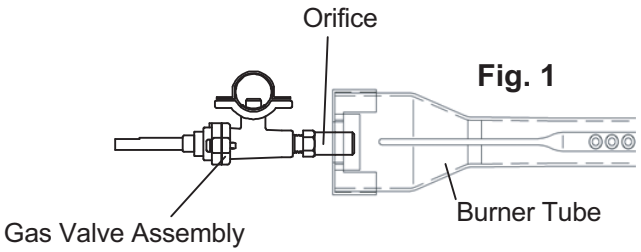


Fig. 1

8. Replace burners by following the reverse of the ‘burner removal’ procedure (Step 4).
9. Check the ignition system, burner operation and replace the heat shields, hot plate and grill plates in accordance with “Assembly and Testing” section.

General

Before initial use, and periodically, wash your cooking plates in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your cooking plates. After washing ensure that the plates are thoroughly dry before returning them to the Barbecue. It is recommended the cooking plates 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 whiles also prolonging the life of your barbecue.

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

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

CAUTION

- **Ensure <u>BOTH</u> the burner controls and gas cylinder valve are 'OFF' and let Barbecue cool before attempting any cleaning or maintenance.**
- **<u>DO</u> <u>NOT</u> use oven cleaner to clean any barbecue components.**
- **<u>DO</u> <u>NOT</u> use a water pressure machine.**
- **The use of 'steel wool', 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 and grill

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

CLEANING AND MAINTENANCE

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

Cleaning the heat shields and Grease Tray

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

Cleaning the Barbecue cabinet and 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 (varies by model) during the cleaning process.

Cleaning the interior of the Barbecue body

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

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

Cleaning burner tubes

Burner tube inspection and cleaning should take place especially in late summer or early autumn when spiders 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 Grease 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 draining 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 draining tray should be visually inspected before each Barbecue use. Remove any grease and wash grease tray and receptacle with a mild soap and warm water solution.

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 (if fitted).**
5. **Check for gas leaks as explained in the "SAFETY INFORMATION" section.**
6. **Check ignition system and burner operation as explained in the "ASSEMBLY & TESTING" page 8, and page 10.**

BURNING OFF

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

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

WARNING

ABNORMAL FLAME CHARACTERISTICS



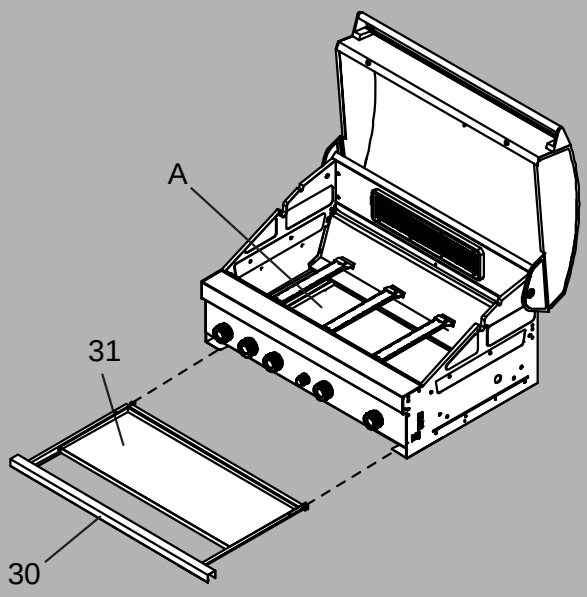
Main Burners

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

Refer to the "TROUBLE SHOOTING" on page 21 for more information.

GREASE TRAY(S)

Fat, juices and food scrapings collect in the Grease Tray (31) and Burner Box (A), pull out the Grease Tray Bracket (30) and inspect and clean the Grease Tray and Burner Box regularly and <u>DO</u> <u>NOT</u> allow these cooking residues to build up as they can become a fire hazard.



HOW TO USE

BURNER IGNITION AND OPERATION

WARNING

- **DO NOT light the Barbecue with the hood closed.**
- **DO NOT lean over the cooking surfaces whilst lighting the Barbecue.**
- **DO NOT move the Barbecue whilst hot or in operation.**
- **If burners go out during operation, close the gas supply at the source and turn all burner controls to 'OFF'. Open the hood and wait at least 5 minutes before attempting to relight.**

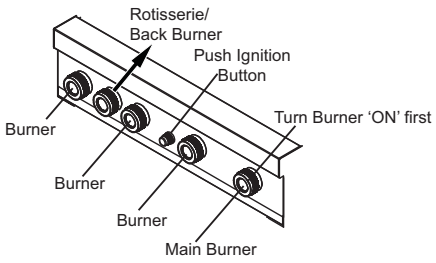
1. Turn gas 'ON' at the cylinder by opening the gas valve on at the cylinder and turning it anticlockwise.

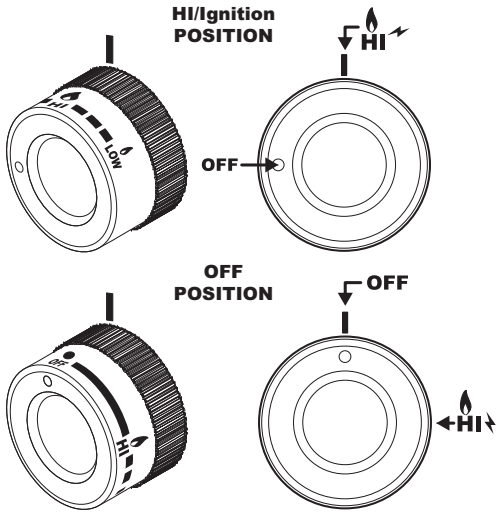
Step 1). Push and turn the main burner control knob to the 'HI' position.

Step 2). Press and hold the ignition button on the control panel.

Step 3). The burner should light within 5 seconds.

Step 4). Release the ignition button.





WARNING

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

If ignition can still not be achieved refer to "TROUBLE SHOOTING" on page 21.

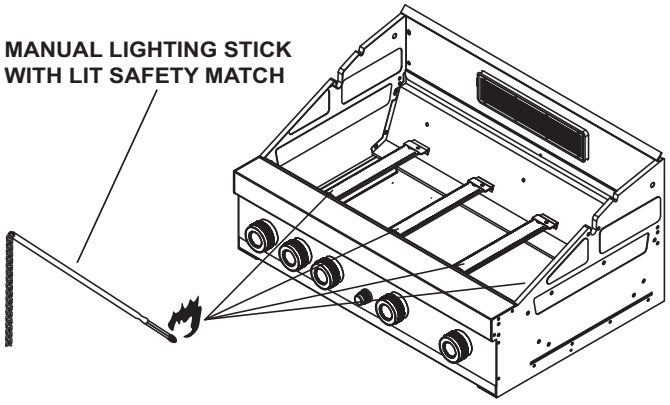
5. If a burner flame cannot be achieved, perform the Ignition System Tests on page 10. If ignition system is satisfactory and a burner flame can still not be established contact Rinnai.

MANUAL BURNER IGNITION

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

CAUTION

- **Manual Ignition should only be performed on a temporary basis whilst waiting for the service and/or repair to the Ignition System(s) to take place.**
- **Keep your face and body at a safe distance from the manual lighting.**
- **When using a match for manual ignition, ensure that the match is ignited and placed at the ignition point before attempting to turn on any gas.**
- **When manually igniting main burners, ignite the main burner under grill plate using the manual lighting stick as shown below.**



COOKING

BURNER SETTINGS

HIGH - This setting is for searing foods or for burning food residue off from the hot plate and grill. 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.

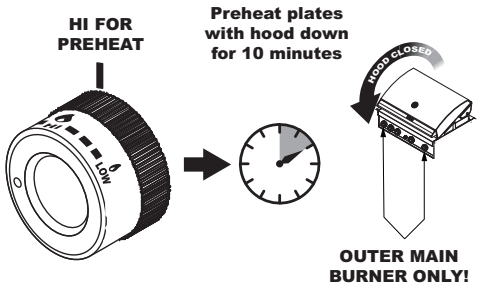
The required burner settings will also be influenced by the outside air temperature and wind.

COOKING WITH THE HOOD UP

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

Preheating For Cooking With The Hood Open

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



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

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

Cooking Tips

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

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

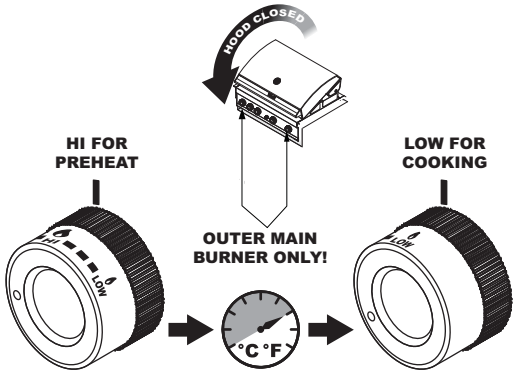
Fats and juices that drip from the food being cooked onto the hot surfaces beneath may cause 'flare ups'. Flare ups impart a distinct taste to the food being cooked and are desirable within reason. If flare ups are excessive turn the burners down a little or remove the fatty food.

COOKING WITH THE HOOD DOWN

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

Preheating For Cooking With The Hood Down

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



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

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

Natural Convection Cooking

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

COOKING

CAUTION

- **If burners fail to light or go out during operation close gas supply at source, and turn all burner controls 'OFF'.**
- **Open hood and wait 5 minutes before re-attempting to light (ensure accumulated gas fumes have cleared).**
- **Should a grease fire occur, attempt to close gas supply at source, turn 'OFF' all burners and remove food if possible.**
- **Keep the ventilation openings of the cylinder enclosure free and clear from debris.**
- **The hood must be in the open position for lighting.**
- **DO NOT smoke when attempting to ignite Barbecue.**
- **DO NOT move Barbecue while in operation.**

Suggested Cooking Temperatures

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

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

Using the Warming Rack

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

Cooking 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 'HI' for extended periods when cooking with the hood closed. Exceeding 250°C for extended periods with the hood closed may damage the Barbecue.**

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

Remove the grill plate and position the hotplate in the centre of the Barbecue.

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.

Use a maximum of three (3) burners at low settings. If too hot, turn 'OFF' one burner and modulate the 2 lit burners for the desired cooking temperature.

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.

Flare-Ups

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

COOKING

ROTISSERIE COOKING (where applicable)

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

Safety Points

CAUTION

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

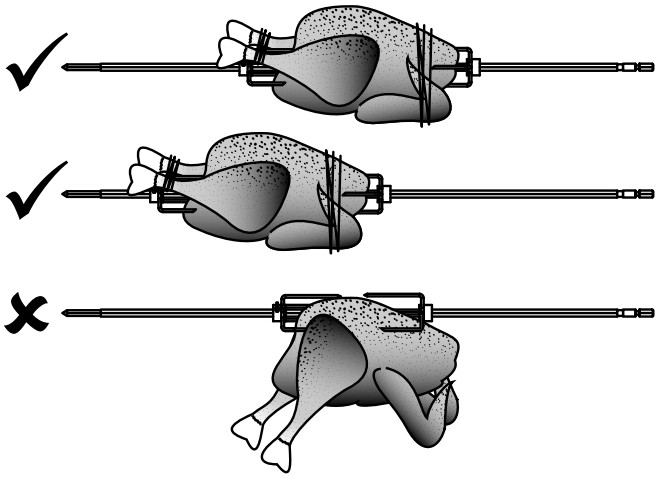
Loading the Spit Rods - Rotisserie Cooking

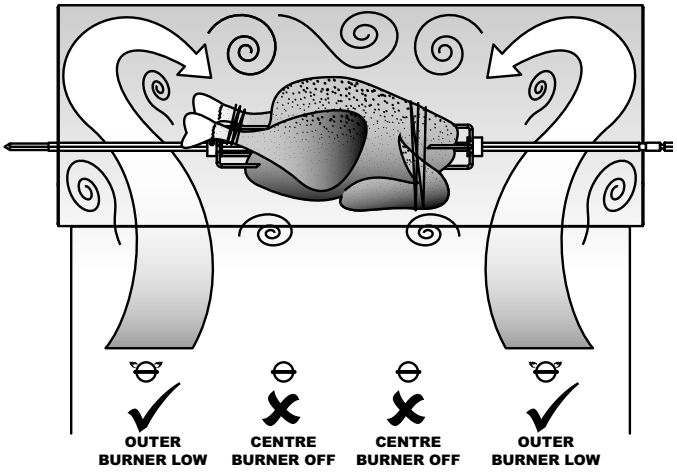
IMPORTANT

Always locate the food portion(s) so that it is balanced and centered onto the spit rod.

DO NOT loading the spit rod so that it is off centre and out of balance as this will damage the rotisserie motor.

Using butcher string to secure loose portions will also prevent the an out of balance load.





- Rotisserie cooking produces foods that are moist, flavoursome and appealing. The rotating food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, most cuts can be used if prepared properly.
- The balancing of the food requires the most attention in rotisserie cooking. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side. Refer to the diagram above. The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palm of your hands. Give the spit a quarter turn and if there is no tendency to roll and it is stable give it another quarter turn. It should rest without turning in each of these positions. It can be attached to the Barbecue.
- When using poultry, truss the bird tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird can be stuffed prior to this, if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the meat and tighten the holding forks. Test the balance as described above.
- A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced using the forks.

  For meats which are un-boned, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.
- Refer to page 17 'Cooking with the hood down', and the 'Natural Convection Cooking method.

COOKING

COOKING WITH THE BACK BURNER

Setting up the Barbecue

- Remove all the cooking plates from the Barbecue. Place either an oven proof cooking pan or disposable aluminium foil dish on top of the burners under the food being cooked, so that it catches any drips from the food above. The drippings can be used to make gravies and other sauces to accompany the cooked meat. Ensure burners under the grease tray are **NOT** lit.
- Once the Barbecue has been set up, using the outer burners only, pre-heat the Barbecue according to the instructions. Close the hood when you start to cook. Refer to page 17 'Cooking with the hood down', and the 'Natural Convection Cooking method.
- For foods with little fat you may wish to cook them directly over lit burners to given a charred effect. This should only be done towards the end of the cooking for no longer than the time required to given the desire visual effect. DO NOT attempt this with fatty foods as this will cause flare-ups and excessive smoke.

Cooking

- Refer to page 17 'Cooking with the hood down', and the 'Natural Convection Cooking method.
- Sear /seal meat with the back burner for 10-15 minutes. (Optional)
- Turn 'OFF' the back burner, cook 90% cooking time using the indirect method.
- Turn 'OFF' the main burners, crisp off with the back burner, 10-15 minutes.
- This will vary according to the type and weight of food you are cooking. However as a guide the cooking times on the rotisserie are similar to conventional oven cooking.

STORAGE

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

These precautions will protect your Barbecue and prolong the life of your Barbecue.



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.

TROUBLE SHOOTING

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

Burner(s) will not ignite using the igniter:	
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 ignition system (page 8). If problem persists Contact Rinnai.
Gas Injector has blockage.	Contact Rinnai.

Burner flame is erratic:	
NOTE **Excessive yellow flame, irregular size of flame across the burner, 'popping' of the flame, sooting, abnormal noises and hissing sounds may indicate incorrect assembly or that the appliance may need servicing. If the following checks do not rectify the problem contact Rinnai.**	
Burner is incorrectly fitted to the barbecue.	Fit burner in accordance with the "Cleaning burner tubes" on page (14).
Burner is dirty or blocked.	Clean the burner accordance with the "Cleaning burner tubes" on page (14).
Gas cylinder is empty.	Replace with a 'full' cylinder.
Regulator is faulty.	Contact Rinnai.
Injector is partially blocked.	Contact Rinnai.

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

Other Problems:	
Control knobs hard to turn	Contact Rinnai.

Service and Spare Parts

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

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

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

WARNING

DO NOT 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" table.

Should a flash back fire occur in or around the burner tubes, 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.

Shut 'OFF' gas supply to the gas Barbecue.Turn the control knobs to 'OFF' position.

Open the Barbecue hood. Put out any flame with a fire extinguisher.

Once the Barbecue has cooled down, clean the burner tubes and burners according to the cleaning instructions in this manual.

TROUBLE SHOOTING

WARNING

- **If burners fail to light or 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.**
- **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.**

If the Barbecue fails to Light

1. Turn gas 'OFF' at source and turn burner control knobs 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 knobs to 'OFF', then check the following:

- ***Misalignment of burner tubes over orifices***

  Correction: Reposition burner tubes over orifices.(Refer to page 13).

- ***Plugged injector***

  Correction: Contact Rinnai.

- ***Obstruction in burner tubes***

  Correction: Follow the burner tube cleaning procedure on page 14 of this 'Owners Operation' manual.

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

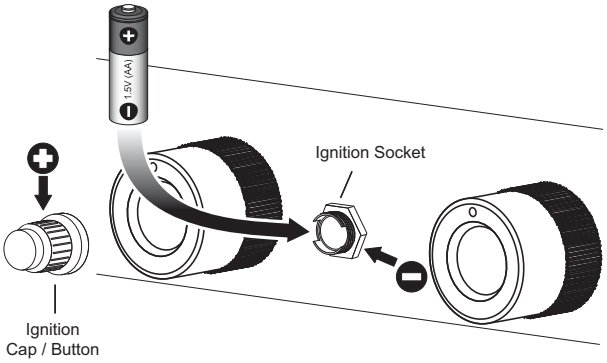
  Correction: Check for proper position of the sparker as shown on page 13. The gap between the spark electrode tip and spark receiver should be approximately 4-5 mm. Adjust if necessary. With the gas supply closed and all control knobs set to 'OFF' press the electronic igniter cap and check for the presence of a spark at the electrode.

- ***Disconnected electronic ignition wires***

  Correction: Inspect the igniter junction box found behind the control panel. Connect loose electronic wires to junction box and try to light the Barbecue.

- ***Weak AA battery***

  Correction: Unscrew the igniter cap and replace the battery.



SPECIFICATIONS

Note: Rinnai reserves the right to change specifications without notice.

Dimensions

Height mm			Width mm	Depth mm		Weight (KG)
Models	Hood Open	Hood Closed		Hood Open	Hood Closed	
GT104BHB GT104BHS	1.555	1180	1580	706	616	40.2

Gas

Burners / Model	Main Burner				Side Burner				Back Burner				Total Input	
	Propane 2.75 kPa		NG 1 kPa		Propane 2.75 kPa		NG 1 kPa		Propane 2.75 kPa		NG 1 kPa		**Propane 2.75 kPa**	**NG 1 kPa**
	Jet mm	Total input Mj/h	Jet mm	Total input Mj/h	Jet mm	Total input Mj/h	Jet mm	Total input Mj/h	Jet mm	Total input Mj/h	Jet mm	Total input Mj/h	**Mj/h**	**Mj/h**
GT104BHB GT104BHS	1.15	68	1.95	68	N/A	N/A	N/A	N/A	1.00	13	3x0.90	10	81	78
Gas Regulator		LPG	Grand Hall model 7060 regulator and hose assembly (AGA 5087)											
		NG	Bromic model 980L regulator and hose assembly (AGA 5087)											

General

Item	Description, (where applicable depending on model).
Fire Box	One piece press formed steel Vitreous Enamel coated or high temperature painted.
Panels	Powder coated mild steel or Stainless Steel. Precision folded and pressed, bolted or welded assembly.
Main Burner	Bunsen type burner - fabricated Stainless Steel, single venturi.
Back Burner	Surface type burner - fabricated precession pressed mild steel vitreous enamel coated, single venturi.
Hood	Stainless Steel or Vitreous Enamel coated
Cooking Hardware	Grill Plate semi solid slotted / Integrill® Cast Iron Plate 200mm x 447mm. Enamel coated Hot Plate, solid 'High Rim' / Plancha® Cast Iron Plate 200mm x 447mm. Enamel coated
Cooking temperature	Maximum rated sustained cooking temperature - Hood Down 250°C
Ignition	Main Burners – Push button electronic 1.5V DC – 'AA' Battery Back Burner – Push button electronic 1.5V DC – 'AA' Battery

Note: Rinnai reserves the right to change specifications, instructions and make modifications without notice.

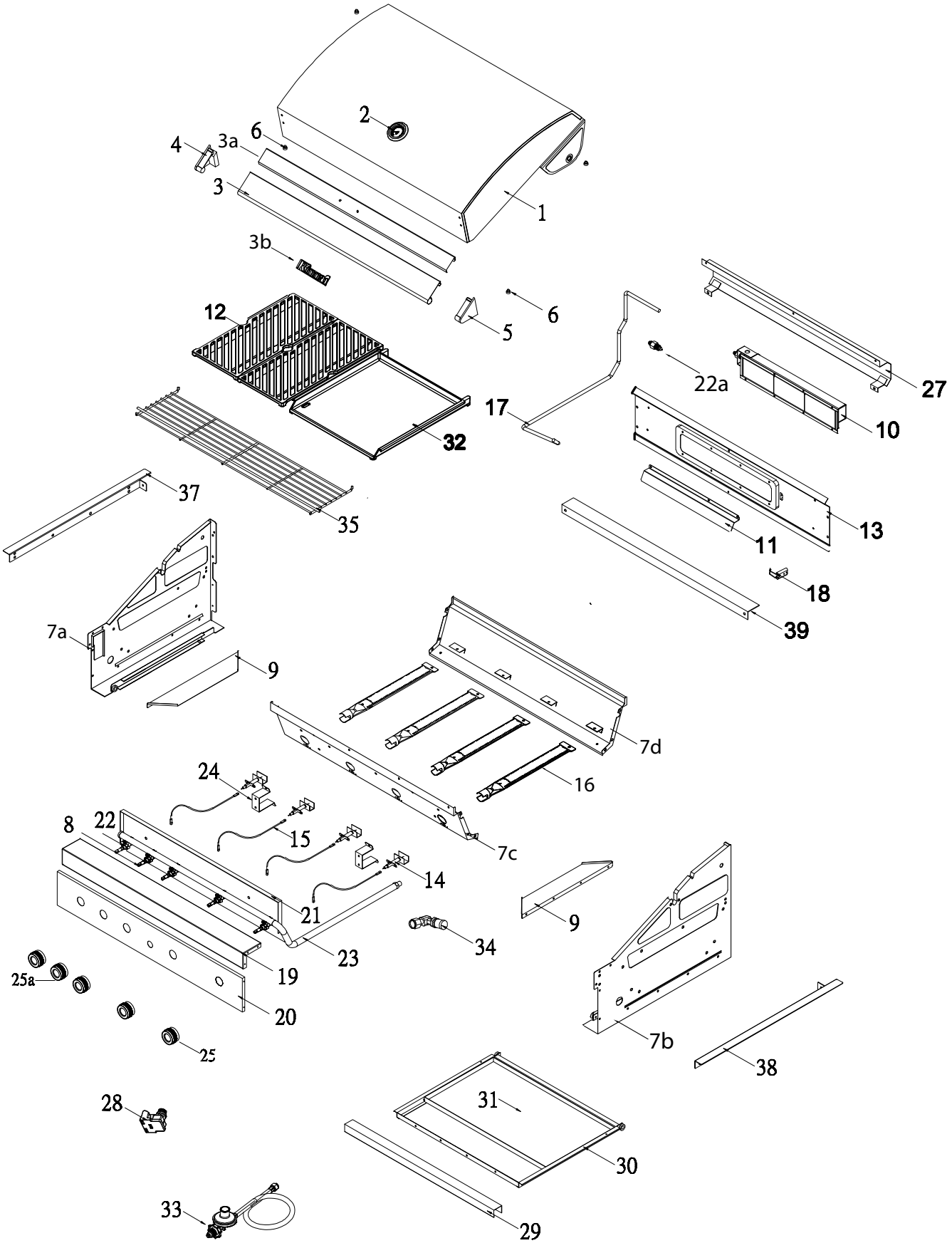
CONVERSION

Contact your Rinnai service agent or stockist for details. (Refer to back cover for contact details).

To be installed only by an authorised person.

PARTS AND EXPLODED DIAGRAMS

GT104BHB

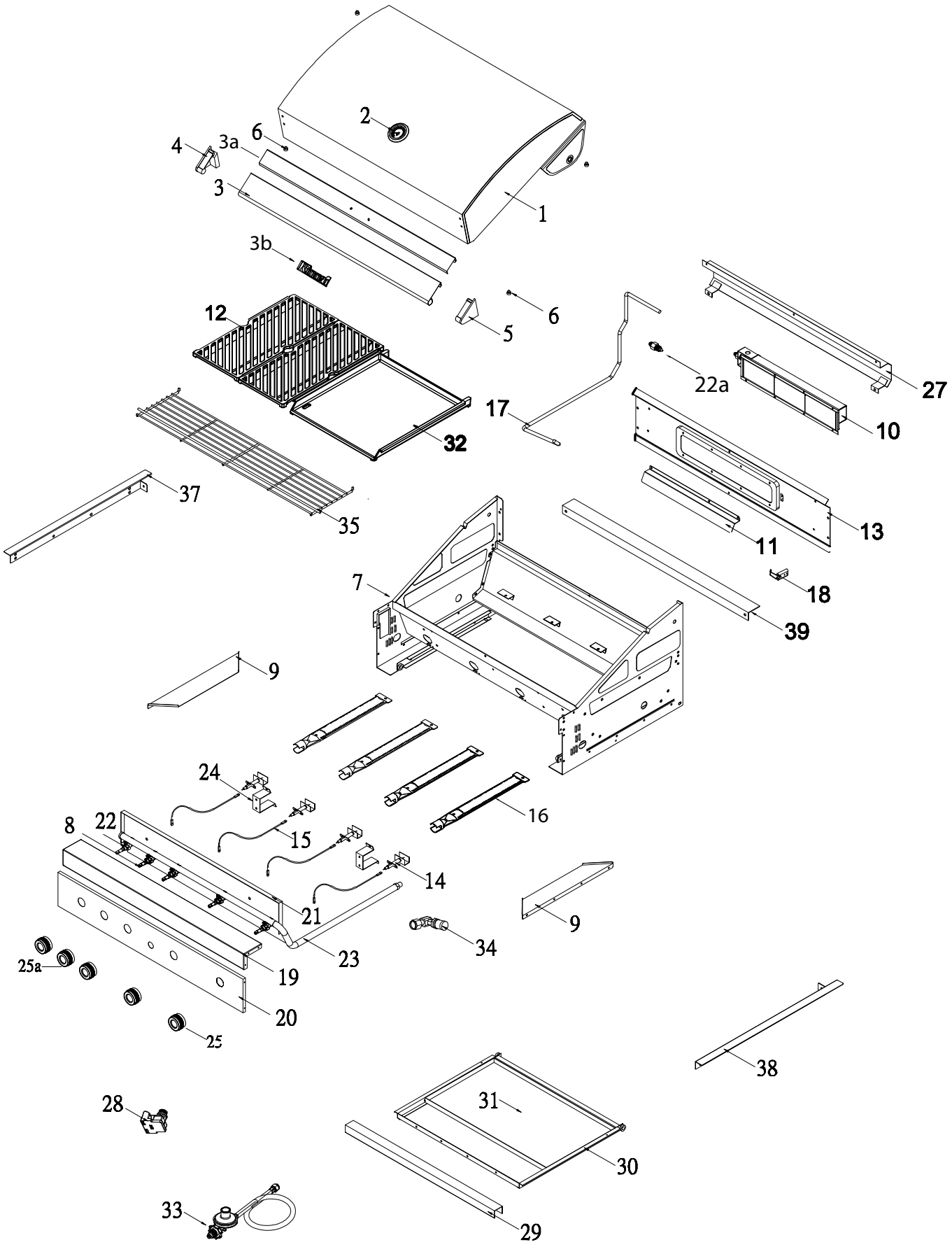


Updated: 22/6/16
Supercedes: 22/06/12

GT104BHB			
Drawing No	**Description**	**RA Part**	**Supplier Ref**
1	HOOD PHB BHB PIHB	93094074	P0014742FJ
2	TEMP GAUGE PHB BHB PIHB	93094011	P00601471B
3	Lid Handle1		P00212008D
3a	Lid Handle2		P00213051M
3b	Badge		P00415006C
4	Lid Handle Seat (Left)		P00307071E
5	Lid Handle Seat (Right)		P00308071E
6	Lid Rubber Pad		P05518002I
7a	Bowl Panel, Left		P00761164A
7b	Bowl Panel, Right		P00762154A
7c	Bowl Pane Set-Front		P0076303GA
7d	Bowl Panel Set-Rear		P0076019GA
8	GASCOCK ROTIS GT	93094015	P03239011A
9	Bowl Grease Shield		P06901030B
10	BURNER ASSY ROTIS GT	93094090	P02007072A
11	Wind Shield - Rear Burner		P069060824
12	GRILL PLATE GT	93094024	P01615052H
13	Bowl Wind Shield		P0074805UA
14	ELECTRODE MAIN PHB BHB PIHB	93094050	P02609055A
15	IGN WIRE SET GT	93094044	P02615184A
16	BURNER MAIN PHB BHB PIHB	93094082	P02008084B
17	Aluminum tube- Rear Burner		P03717065B
18	ELECTRODE ROTIS GT	93094046	P02614025A
19	Upper control Panel		P0291562FI
20	FACIA BHB	93094020	P02915722E
21	Gas Valve Heat Shield		P0300819DG
22	GASCOCK MAIN LP GT	93094086	P03239010A
22a	ORIFICE ROTIS GT	93094092	P06531014A
23	Manifold-AU		P05006162A
24	Gas Valve Heat Shield Bracket		P03327107A
25	KNOB CONTROL MAIN GT	93094008	P03443045U
25a	KNOB CONTROL ROTIS GT	93094006	P03443045X
27	Heat Shield- Rear Burner		P06905080B
28	IGN ELECTRIC GT	93094042	P02502265C
29	Grease Tray Handle		P00213039M
30	Grease Tray Holder Bracket		P03327111D
31	TRAY DRAIN GT	93094054	P02717837D
32	HOT PLATE GT	93094088	P05701050H
33	REGULATOR LP PHB BHB PHS NHS	93094078	P03601046A
34	ADAPTOR REG BHB PHS	93094002	P03906002A
35	Warming Rack		P01516030K
37	Bowl support bracket- Left		P075140614
38	Bowl support bracket- Right		P075140624
39	Bowl support bracket- Rear		P075150264
Not on drawing	ORIFICE MAIN LP GT	93094084	P06517051A
Not on drawing	HARDWARE PACK BHB	93094064	P06003175A

PARTS AND EXPLODED DIAGRAMS

GT104BHS



GT104BHS

Updated: 22/6/16
Supercedes: 22/06/12

GT104BHS			
Drawing No	**Description**	**RA Part**	**Supplier Ref**
1	HOOD PHS BHS PIHS	93094072	P0014742EA
2	TEMP GAUGE PHS BHS PIHS	93094013	P00601477B
3	Lid Handle1		P00213047B
3a	Lid Handle2		P00213051D
3b	Badge		P00415006C
4	Lid Handle Seat (Left)		P00307071E
5	Lid Handle Seat (Right)		P00308071E
6	Lid Rubber Pad		P05518002I
7	Bowl Assembly		P00713986C
8	GASCOCK ROTIS GT	93094015	P03239011A
9	Bowl Grease Shield		P06901030C
10	BURNER ASSY ROTIS GT	93094090	P02007072A
11	Wind Shield - Rear Burner		P06906082C
12	GRILL PLATE GT	93094024	P01615052H
13	Bowl Wind Shield		P0074808RC
14	ELECTRODE MAIN PHS BHS PIHS	93094052	P02609055K
15	IGN WIRE SET GT	93094044	P02615184A
16	BURNER MAIN PHS BHS PIHS	93094080	P02008084A
17	Aluminum tube- Rear Burner		P03717065B
18	ELECTRODE ROTIS GT	93094046	P02614025A
19	Upper control Panel		P0291562FS
20	FASCIA BHS	93094016	P029156416
21	Gas Valve Heat Shield		P0300819DG
22	GASCOCK MAIN LP GT	93094086	P03239010A
Not on drawing	ORIFICE MAIN LP GT	93094084	P06517051A
22a	ORIFICE ROTIS GT	93094092	P06531014A
23	Manifold-AU		P05006162A
24	Gas Valve Heat Shield Bracket		P03327107A
25	KNOB CONTROL MAIN GT	93094008	P03443045U
25a	KNOB CONTROL ROTIS GT	93094006	P03443045X
27	Heat Shield- Rear Burner		P06905080C
28	IGN ELECTRIC GT	93094042	P02502265C
29	Grease Tray Handle		P00213039B
30	Grease Tray Holder Bracket		P03327111D
31	TRAY DRAIN GT	93094054	P02717837D
32	HOT PLATE GT	93094088	P05701050H
33	REGULATOR LP PHB BHB PHS NHS	93094078	P03601046A
34	ADAPTOR REG BHB PHS	93094002	P03906002A
35	Warming Rack		P01516030J
37	Bowl support bracket- Left		P07514061A
38	Bowl support bracket- Right		P07514062A
39	Bowl support bracket- Rear		P07515026A
Not on drawing	HARDWARE PACK BHS	93094062	P06003172A

GT104BHB / BHS

GT104BHB / BHS					
HARDWARE PACK - GT104BHB / GT104BHS					
Description and Part No.'s					**QTY**
a.		Phillips Head Screw 1/4" x 3/8"			4
		GT104PHB GT104PHS	*S/S	S112G04061	
b.		Countersunk Flat Head Screw 1/4" x 3/8"			6
		GT104PHB GT104PHS	*S/S	S142G04061	
c.		Flange Nut 1/4"			6
		GT104PHB GT104PHS	*S/S	S313G04081	
d.		AA Battery			1

*Note: Black = Mild steel, black finished.
S/S = Stainless Steel.

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**
GT Series	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.

(Code ID: RA 07.12_MAY - 09.05.12)

Rinnai

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National Help Line

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

Part No. P80140346A