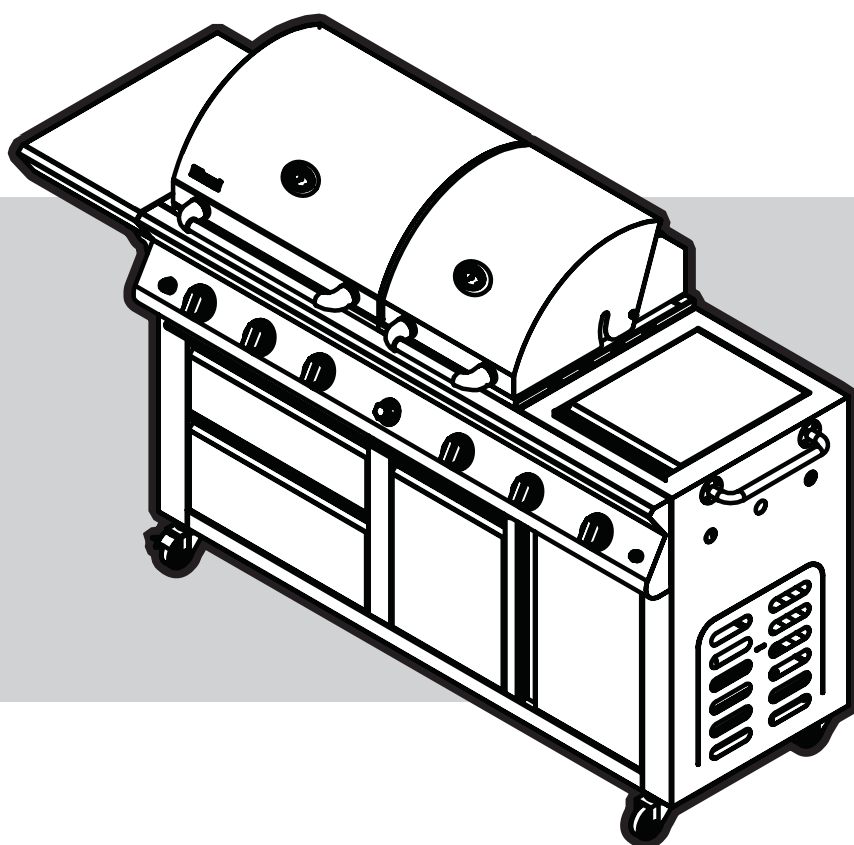


# Rinnai

## Outdoor Kitchen Owners Operation Manual



Impressor 7

**Do not operate this appliance before reading these instructions**

This appliance shall be installed and operated in accordance with:

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



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



**Quality  
Endorsed  
Company**

ISO 9001 Lic 4983  
SAI Global

Head Office Certified

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

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Produced by Rinnai Australia Technical Support Department

14 December 2007 - Issue 1.

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



- 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**

## FOR YOUR SAFETY

### ***IF YOU SMELL GAS:***

1. SHUT OFF GAS TO THE APPLIANCE AND AT THE SOURCE IF POSSIBLE.
2. EXTINGUISH ANY OPEN FLAME.
3. OPEN THE HOOD.
4. PERFORM GAS LEAK TEST PROCEDURE.
5. IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER.

### ***STORAGE:***

1. **DO NOT STORE OR USE PETROL OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
2. **DO NOT STORE GAS CYLINDERS THAT ARE NOT CONNECTED FOR USE IN THE VICINITY OF THIS APPLIANCE.**
3. **ONLY TO BE USED OUTDOORS.**

# TABLE OF CONTENTS

**Congratulations on your purchase of a Rinnai Outdoor Kitchen.**

**Please read this manual carefully it contains important  
information for safety and enjoyable cooking  
with your new state of the art barbecue.**

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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:**

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

**Remember to send in your Warranty Card .....**

# SPECIFICATIONS

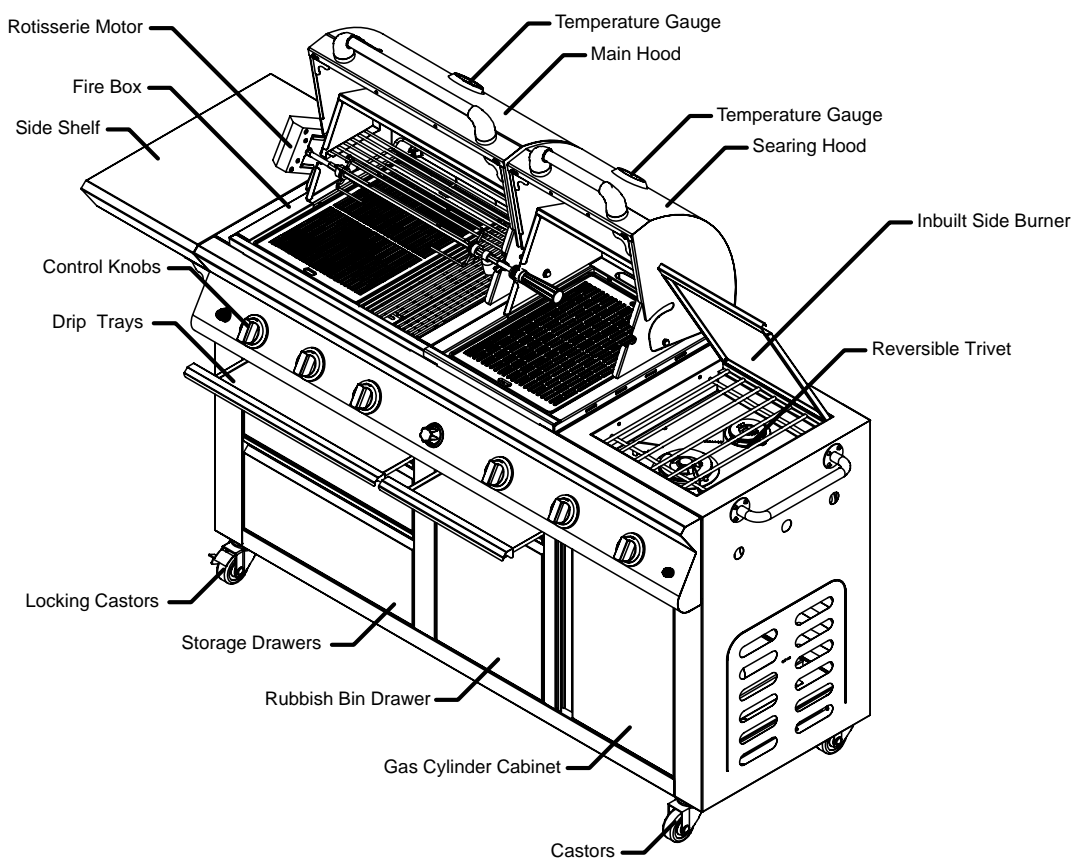
FEATURES	FREESTANDING						INBUILT			
	Gourmet 4	Gourmet 5	Impressor 5	Impressor 7	Impressor 8	Impressor 10	Gourmet 3		Impressor 6	
Order code	GOUR4SS	GOUR5SS	IMP5SS1	IMP7TSS	IMP8SS1	IMP10SS1	GOUR3SSIB		IMP6SS1IB	
Body construction - stainless steel grade	304 commercial	304 commercial	304 commercial	304 commercial	304 commercial	304 commercial	304 commercial		304 commercial	
Twin skin hood with temperature gauge	✓	✓	✓	Both hoods	✓	✓	✓		✓	
Main cooking burners	2 x 22MJ/h	3 x 22MJ/h	3 x 22MJ/h	3 x 14.5MJ/h 1 x 22MJ/h	5 x 13MJ/h	5 x 13MJ/h	3 x 22MJ/h		5 x 13MJ/h	
Main burner type	S/S U-burner	S/S U-burner	S/S U-burner	S/S Rail burner	S/S Rail burner	S/S Rail burner	S/S U-burner		S/S Rail burner	
Side burner(s)	1 x 18.5 MJ/h	1 x 18.5 MJ/h	1 x 18.5 MJ/h	1 x 10 MJ/h 1 x 5.5 MJ/h	1 x 10 MJ/h 1 x 5.5 MJ/h	1 x 18.5 MJ/h 1 x 10 MJ/h 1 x 5.5 MJ/h	-		-	
Infrared rotisserie burner	1 x 12MJ/h	1 x 13.5MJ/h	1 x 13.5MJ/h	1 x 12MJ/h	1 x 13.5MJ/h	1 x 13.5MJ/h	-		1 x 13.5MJ/h	
Fish burner	-	-	-	-	-	1 x 10MJ/h	-		-	
Smoker box	Optional	Optional	Optional	✓	✓	✓	Optional		✓	
Electronic ignition (main & infrared)	✓	✓	✓	✓	✓	✓	✓		✓	
Ignition (side burners)	Piezo	Piezo	Electronic	Electronic	Electronic	Electronic	-		-	
Stainless steel grill area	40%	50%	50%	35%	50%	50%	50%		50%	
Reversible solid plate area	60%	50%	50%	65%	50%	50%	50%		50%	
Flame tamers - stainless steel	✓	✓	✓	✓	✓	✓	✓		✓	
Warming rack	✓	✓	✓	✓	✓	✓	✓		✓	
Side towel rail	-	-	✓	✓	✓	✓	-		-	
Storage cabinet	2 door	2 door	-	-	1 door	1 door	-		-	
Glide-out storage drawers	-	-	2 drawers	2 drawers	2 drawers	2 drawers	-		-	
Gas bottle cupboard	-	-	✓	✓	✓	✓	-		-	
Glide-out gas bottle drawer	-	-	-	✓	✓	✓	-		-	
Glide-out bin drawer	-	-	-	✓	-	✓	-		-	
Stainless steel wind & heat shields	✓	✓	✓	✓	✓	✓	✓		✓	
Full width stainless steel grease tray	✓	✓	✓	✓	✓	✓	✓		✓	
Cookbook	✓	✓	✓	✓	✓	✓	✓		✓	
Rotisserie kit	240V Kit	240V Kit	240V Kit	240V Kit	240V Kit	240V Kit	Optional		240V Kit	
Protective cover	✓	✓	✓	✓	✓	✓	✓		✓	
Dimensions (H x W x D)	1250 x 1490 x 650	1250 x 1760 x 650	1250 x 1850 x 650	1250 x 2000 x 650	1250 x 1850 x 650	1250 x 2285 x 650	580 x 935 x 630		580 x 935 x 630	
Net weight	70 kg	90 kg	110 kg	130 kg	110 kg	135 kg	54kg		55 kg	
Warranty - body, hood & cabinet	5 Years	5 Years	5 Years	5 Years	5 Years	5 Years	5 Years		5 Years	
Warranty - plates, burners & other	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year		1 Year	

**BARBECUE TEST POINT GAS PRESSURES (ALL MODELS): ULPG (PROPANE GAS) = 2.75kPa. NATURAL GAS = 1.0 kPa**

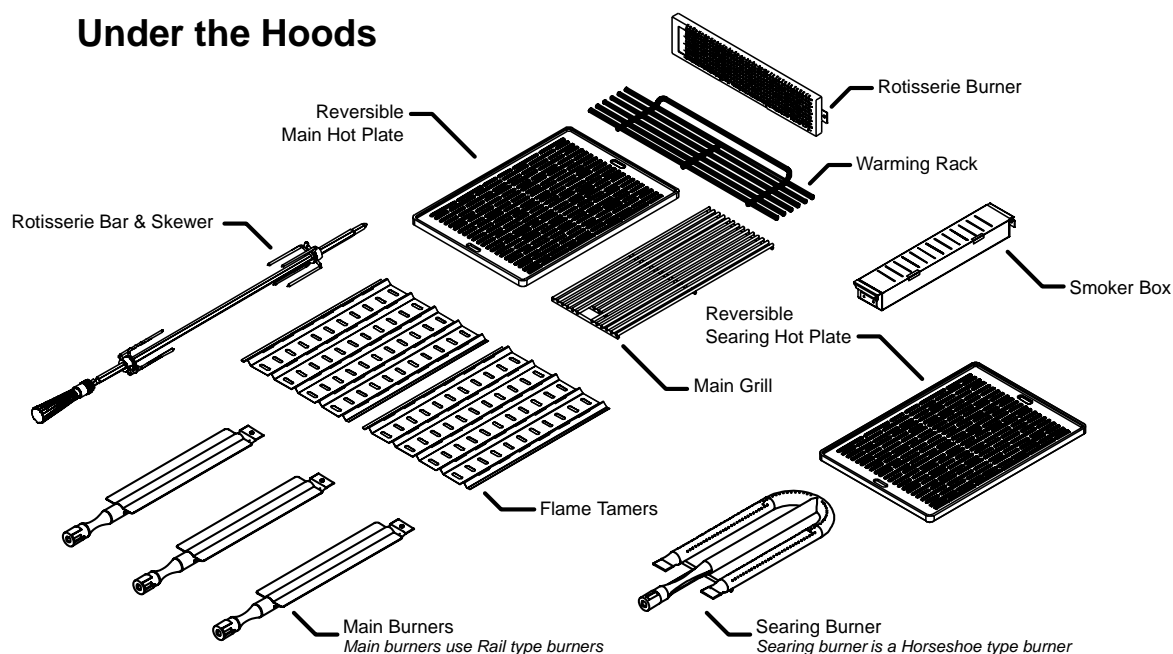
Above specifications relate to LPG models only. Natural gas models must be plumbed-in with a minimum 20mm (3/4") gas line and are not suitable for flexible hoses or bayonet points. Optional accessories are available. Ask in-store for details. **Rinnai Australia Pty. Ltd. reserves the right to make modifications and change specifications without notice.**

# SPECIFICATIONS

## Main Barbecue Components



## Under the Hoods



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

# SAFETY INFORMATION



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

## BEFORE USING YOUR BARBECUE

- Check that the barbecue supplied is correct for the gas type being used. The gas type Propane, Universal LPG, or Natural Gas is clearly labelled on the barbecue.
- A Natural Gas unit **MUST BE** installed by an authorised person in accordance with AS 5601.
- If your barbecue is Propane or Universal LPG it is normally used with a gas cylinder. However, it is possible to install these barbecues on a reticulated Propane or Universal LPG supply and not use a gas cylinder. Such Installations must be performed by an authorised person in accordance with AS 5601.
- Pipe sizing for reticulated Natural, Propane or Universal LPG gas supplies must be in accordance with an approved sizing chart such as the one in AS 5601.

## LOCATION

- This barbecue is for OUTDOOR use only. Refer to page 6 for details.
- **DO NOT** operate the barbecue indoors.
- **DO NOT** operate in an enclosed area.
- **DO NOT** operate in an unventilated area.
- This barbecue must be placed on a level and stable surface. Surfaces which ignite easily (such as carpet) **MUST NOT** be used.
- **DO NOT** obstruct the flow of air around the barbecue whilst in use. Refer to the "Clearances and Location" section page 6.
- Certain materials or items when placed near the barbecue may be affected by the radiant heat and could be damaged. Keep these items away from your barbecue.
- Keep barbecue away from combustible materials. Maintain Clearances shown on page 6.
- For installations on recreational vehicles or boats see page 6 .

## OPERATION

- **DO NOT** connect the barbecue directly to the gas cylinder without a regulator.
- Propane or universal LPG models **MUST** always use the hose and regulator supplied.
- Inspect the gas hose at least once per year, or whenever the gas cylinder is replaced. If the hose is cracked, cut, abraded, discoloured or damaged in any other way the barbecue must not be used. The hose must be replaced if damaged or when local regulations require this. Contact your supplier or local regulating authority if uncertain. Replacement must only be carried out by an Authorised person.
- Avoid unnecessary twisting of the gas hose.
- **DO NOT** alter or modify any parts of the barbecue including any of the gas components.
- IF YOU SMELL GAS?
  1. Shut off gas to the barbecue and at the source if possible.
  2. Extinguish any open flame.
  3. Open hood.
  4. Perform gas leak check procedure as per "Leak Testing" on page 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 or side burner lid closed.
- **DO NOT** lean over the cooking surfaces whilst lighting the barbecue.
- **DO NOT** leave your barbecue unattended while in use.
- **DO NOT** use briquettes, charcoal or other solid fuels in this barbecue.
- **DO NOT** use aluminium foil to line the flame tamers or drip tray. Using foil in this manner can block off air for combustion and ventilation and result in a dangerous condition.
- **DO NOT** smoke whilst operating your barbecue.
- **DO NOT** use any burner, or a combination of burners, on 'HIGH' for extended periods when cooking with the hood closed.
- **DO NOT** heat unopened food containers as pressure build-up during heating may cause the container to burst.
- The drawers are designed for the storage of cooking utensils. They are not designed for storage of heavy components. The combined weight of utensils in all drawers **SHOULD NOT EXCEED 14 kg**.

# SAFETY INFORMATION

- **DO NOT** move barbecue whilst hot or in operation. Lock wheels during use.
- **DO NOT** close the side burner lid whilst the side burner is alight.
- **DO NOT** allow children or the infirm to operate or handle any parts of the barbecue.
- **DO** wear appropriate clothing whilst operating the barbecue. Some synthetic fabrics (such as Nylon) are highly flammable and should be avoided.
- **DO** use good quality insulated oven mitts when operating the barbecue.
- If burners go out during operation, close the gas supply at the source and turn all burner controls to 'OFF'. Open the hood and wait at least 5 minutes before attempting to relight.
- Should a grease fire occur attempt to shut off the gas supply at the source, turn off all burners and remove food if possible.
- Observe the instructions and warnings on the rotisserie motor case and electric cord at all times. If electrical cord is damaged, return to supplier for repair.

## STORAGE

- **DO NOT** store your gas cylinder indoors. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children and must not be stored in a building, garage or any other enclosed area.
- Barbecues using bottled gas: If stored indoors, **ALWAYS** disconnect and remove the gas cylinder first. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children. They **MUST NOT** be stored in a building, garage or any other enclosed area or in the vicinity of this or any other appliance.
- **DO NOT** store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.

## GAS CYLINDER (Propane or Universal LPG)

- This barbecue is designed for use with a 9kg LP Gas cylinder. This cylinder should conform to AS 2030.1 - 1999. **DO NOT** connect this barbecue to a gas cylinder of different capacity.
- The barbecue is designed for use in the vapour withdrawal mode. Therefore it is important to always store and use the gas cylinder in an upright position.
- For storage and when refilling / exchanging cylinders, disconnect the hose and regulator at the cylinder end only. Do not disconnect the hose and regulator from the barbecue end.
- The gas cylinder should be refilled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet. Gas cylinders should be inspected and tested periodically in accordance with local statutory regulations. A dented or rusty gas cylinder may be hazardous and should not be used.
- **DO NOT** subject the gas cylinder to excessive heat.
- Always close the cylinder valve when the barbecue is not in use.

## HOSE AND REGULATOR

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

### *Propane or Universal LPG*

- The pressure regulator and hose assembly supplied with the appliance **MUST** be used.
- The pressure regulator supplied is fixed to have an outlet pressure of 2.75 kPa, any other pressure is not suitable. The regulator and hose assembly are for bottled LP gas **ONLY**.
- When the barbecue is not in use, the hose and regulator must only be disconnected from the cylinder. The hose and regulator must not be disconnected from the barbecue unless it is being replaced. Such replacement must only be carried out by an Authorised person.
- Inspect the gas hose when replacing the gas cylinder, or once per year, whichever is more frequent. If the hose is cracked, cut, abraded, discoloured or damaged in any other way, the barbecue must not be used. The hose must be replaced if damaged or when local regulations require this. Contact your supplier or local regulating authority if uncertain. Such replacement must only be carried out by an Authorised person.

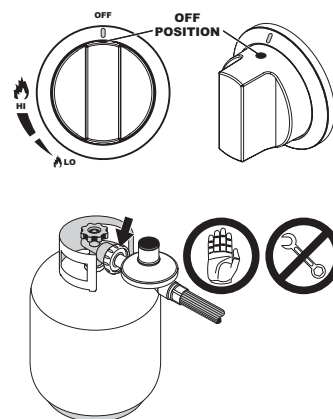
### *Natural Gas*

- Inspect the gas hose at least once per year. If the hose is cracked, cut, abraded, discoloured or damaged in any other way, the barbecue must not be used. The hose must be replaced if damaged or when local regulations require this. Contact your supplier or local regulating authority if uncertain. Replacement must only be carried out by an Authorised person.

# 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. Connect the regulator to the gas cylinder by turning the coupling nut anti-clockwise to tighten to a full stop (left hand thread). The seal has now engaged. An additional one half to three quarter turn is required to complete the connection. Tighten by hand only. **DO NOT USE TOOLS.**

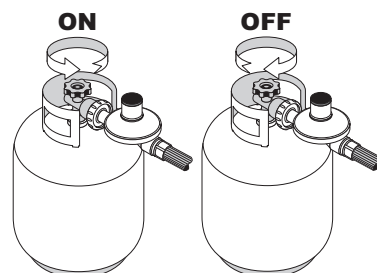
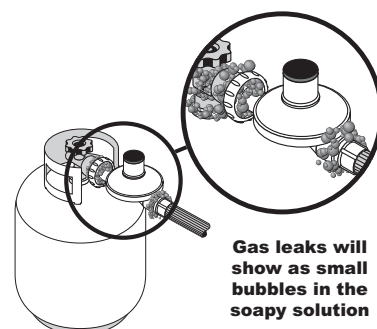


## Leak Testing



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

4. Make a soapy solution by mixing one part liquid detergent (such as dish-washing liquid) and ten parts water.
5. Open the gas valve on the cylinder by turning it anticlockwise.
6. Apply the soapy solution to all visible gas connections in the vicinity of the cylinder and regulator and where the gas hoses attach to the fitting on the solid barbecues gas pipe and to the side shelf burner (if fitted). Gas leaks will show as small bubbles in the soapy solution.
7. 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 3). Retest for gas leaks.



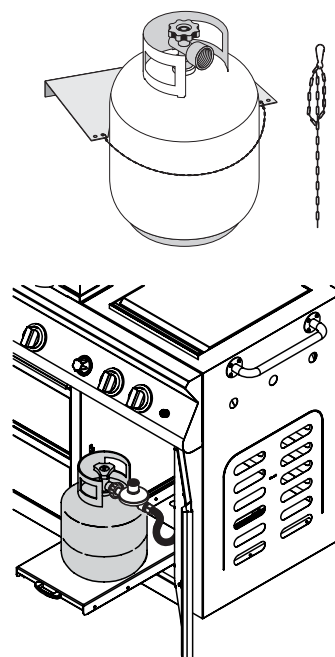
**If there are still gas leaks from the connection between the regulator and gas cylinder or any other connections contact your supplier or Rinnai for assistance. Connections other than the connection between the regulator and gas cylinder must only be altered by an Authorised person. If gas leaks are present DO NOT operate the barbecue.**

8. Use the anchor chain provided to secure the cylinder in position. Shorten the chain if necessary by moving one end of the clip to loop extra chain links through retaining clip.

The Impressor 7 is fitted with a slide-out gas cylinder tray. Use the anchor chain provided to secure both the cylinder and tray in position.

## Gas Cylinder Removal - Propane or Universal LPG.

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





# CLEARANCES AND LOCATION

## Clearances

The following minimum clearances must be maintained:

- Top 1000 mm - measured from the top of the hood in the closed position.
- Rear 250 mm - measured from the rear main panel.
- Sides 250 mm - measured from the outer most edge of the barbecue.

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



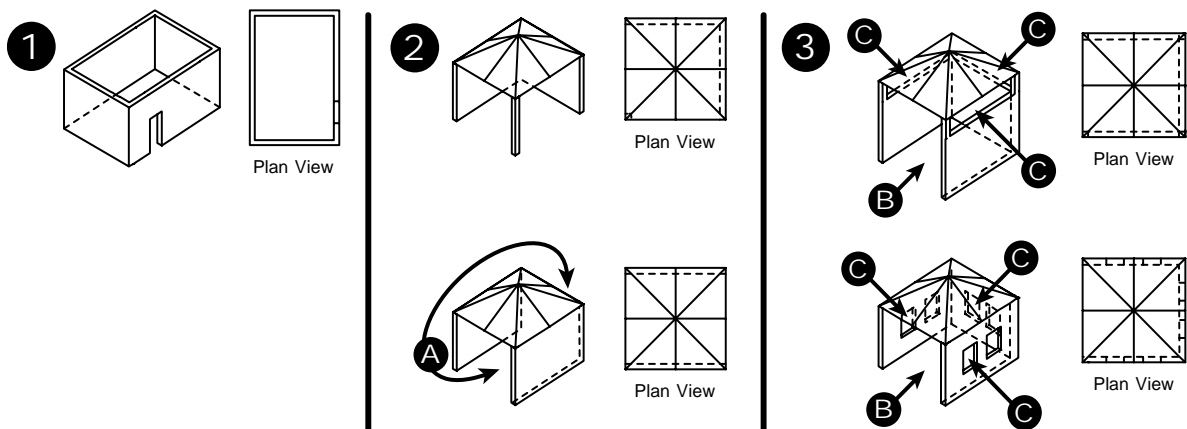
- **This barbecue is for OUTDOOR use only.**
- **DO NOT operate the barbecue indoors.**
- **DO NOT operate in an enclosed area.**
- **DO NOT operate in an unventilated area.**
- **DO NOT obstruct the flow of air around the barbecue whilst in use.**
- **This barbecue must be placed on a level and stable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

## Location

'Outdoor Use' is defined as use in an above ground, open air situation with natural ventilation, without stagnant areas and where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

The following diagrams are representations of 'Outdoor Use' as defined:

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 2 walls.  
A. Both ends open
  3. Within a partial enclosure that includes an overhead cover and more than 2 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 wall area shall be and remain open and unrestricted.



## Vehicles And Boats

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

# ASSEMBLY & TESTING

## TOOLS REQUIRED

A Phillips screw driver is required for the assembly of your Rinnai barbecue.

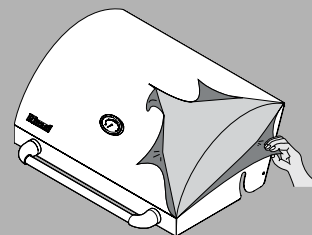
## UNPACKING THE BARBECUE

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



The protective plastic coating **MUST** be removed from **ALL** barbecue components and surfaces, both inside and outside. All surfaces **MUST BE** thoroughly cleaned before lighting.

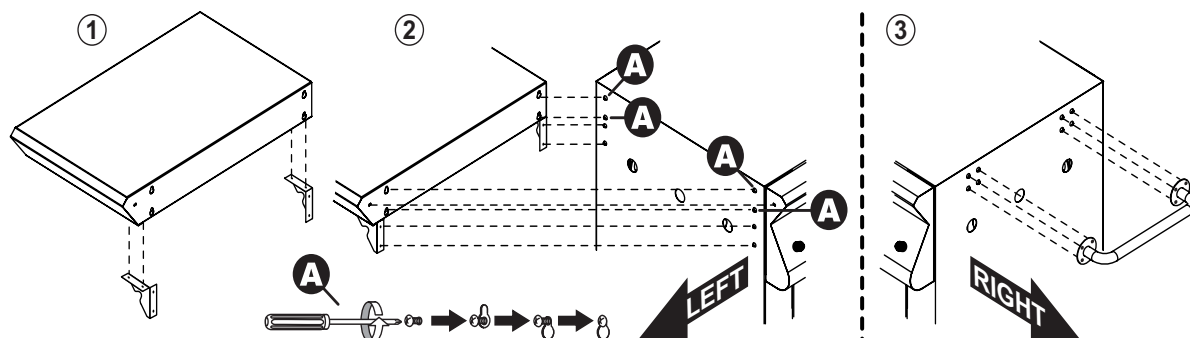
This ensures oils and adhesives from the manufacturing process are removed avoiding appliance discolouration and damage.



## SIDE SHELF AND HANDLE INSTALLATION

Both the side shelf and handle are packed separately and will need to be installed.

1. Attach the two angle brackets to the side shelf as shown.
2. Mount the side shelf to the left end of the barbecue, Note: To aid installation the screws marked "A" use the key-hole mounting method and do not require to be fully removed.
3. Mount the handle to the right end of barbecue.



## BURNER AND IGNITION SYSTEMS



The main and searing burners of this appliance are delivered fully assembled from the factory, however it is necessary to check the burner and ignition systems for correct positioning and operation before further assembly as movement may have occurred during transport.

The components for the side burners are shipped installed in place, however these are also wrapped in protective packaging that will need to be removed before testing and the components then re-installed.

The following sections describe how to check the burner and ignition systems for correct positioning and operation.

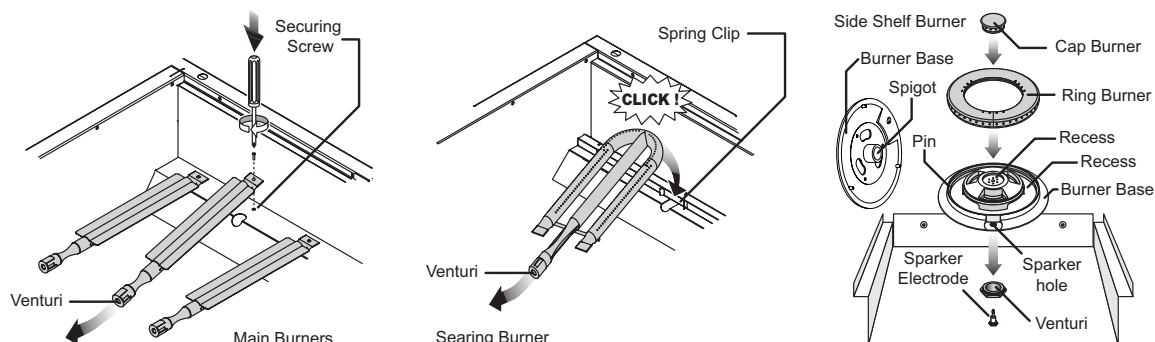
To ensure the continued safe operation of this appliance Rinnai recommends that the burner and ignition systems are checked regularly and in particular:

- 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.

# ASSEMBLY & TESTING

## BURNERS

When the main and searing burners are fitted correctly the venturi is seated over the end of the injector and the non-venturi end is used to hold the burner in place. Horseshoe type burners are held in place by a spring clip, while rail type burners are held in place by a screw as shown below.



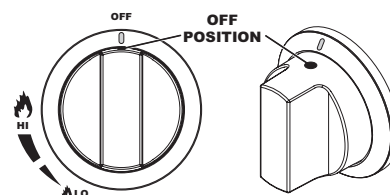
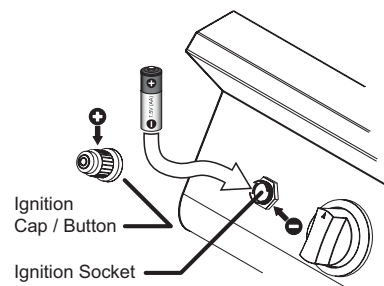
With side burner(s), the burner base spigot is seated into the venturi and the sparker hole is aligned with the sparker electrode. Place the ring burner into the outer recess of the burner base using the positing pin for alignment, then place the cap burner into the central recess as shown above.

## ELECTRONIC IGNITION SYSTEMS

The main, searing, rotisserie and side burners are connected via common electronic ignition modules with wiring and electrodes to the individual burners. The left ignition unit lights the burners under both hoods and the right ignition unit lights the side burners, this separation is indicated on the fascia panel by a black vertical line between the relevant gas knobs.

### Battery Installation

1. Unscrew the ignition cap (turning anticlockwise) from ignition socket assembly.
2. Install 1 x AA battery so that the negative end is inserted first and the positive end is upper most.
3. Screw the ignition cap (turning clockwise) back onto the ignition socket assembly.

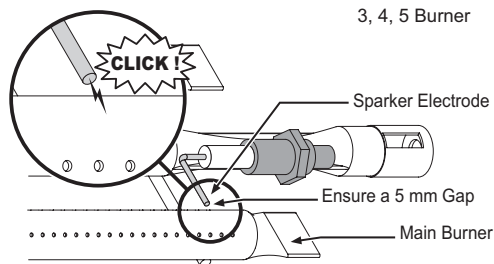
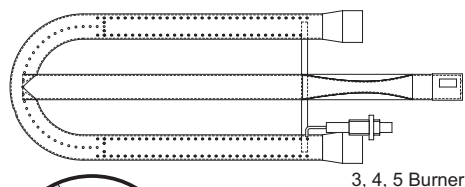
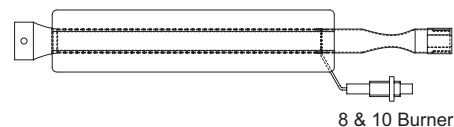


### Testing The Ignition Systems



**DO NOT** touch any components in the vicinity of the burner or spark electrode whilst the ignitor button is pressed as an electric shock could result.

1. Ensure the burners are correctly positioned (see top of page) and that the hot plate, grill plates, flame tamers, heat shields and trivet are removed.
2. Ensure all burner controls are in the 'OFF' position and the gas supply on the cylinder is shut off.
3. Checking for Spark: Push the ignitor button and check for sparking between the spark electrodes and burners. A blue spark should be seen and heard between each spark electrode and burner.
4. If no spark is seen or heard at all, bend the spark electrode to be within 5 mm of the burner(s) without spark using a small pair of pliers. If after adjustment the spark is still not evident, contact Rinnai.



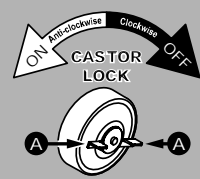
# ASSEMBLY & TESTING

## TESTING BURNER OPERATION



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

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



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

1. Push and turn the control knob of the desired burner to 'HIGH', simultaneously pushing the electronic igniter button. The burner should light within 5 seconds.



In all cases if any burner fails to light, 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 and for main, searing and side burners check that the positioning is correct, refer to page 8 for details of the burner and ignition system.

2. Checking burner flame:

### Main and Searing Burners

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

**Testing Cross Ignition (MAIN BURNERS ONLY!)** Establish a flame on any individual burner. Push and turn the control knob of an adjacent burner to 'High', this burner should then cross ignite within 5 seconds. Repeat this procedure until all the main burners have been ignited.

### Rotisserie Burner

The rotisserie burner has only has one operating position ('On'), it is a 'surface combustion' type ceramic burner. As such when hot, there should be an orange/red 'glow' emanating evenly from the burner surface.

### Side Burners

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

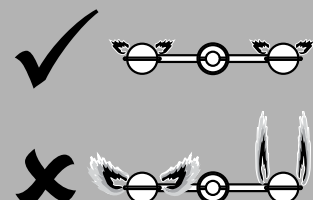
3. If a burner flame cannot be achieved, perform the Ignition System Tests on page 8. If ignition system is satisfactory and a burner flame can still not be established contact Rinnai.



## ABNORMAL FLAME CHARACTERISTICS

### Main and Side Burners

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



### Rotisserie Burner

Flames or sparks jumping from the burner surface, an uneven glow, sooting, black smoke, 'streaming' of flames away from the burner surface, hissing sounds or other abnormally noises may indicate incorrect assembly or defect. Refer to the "Trouble Shooting" section page 20.

# ASSEMBLY & TESTING

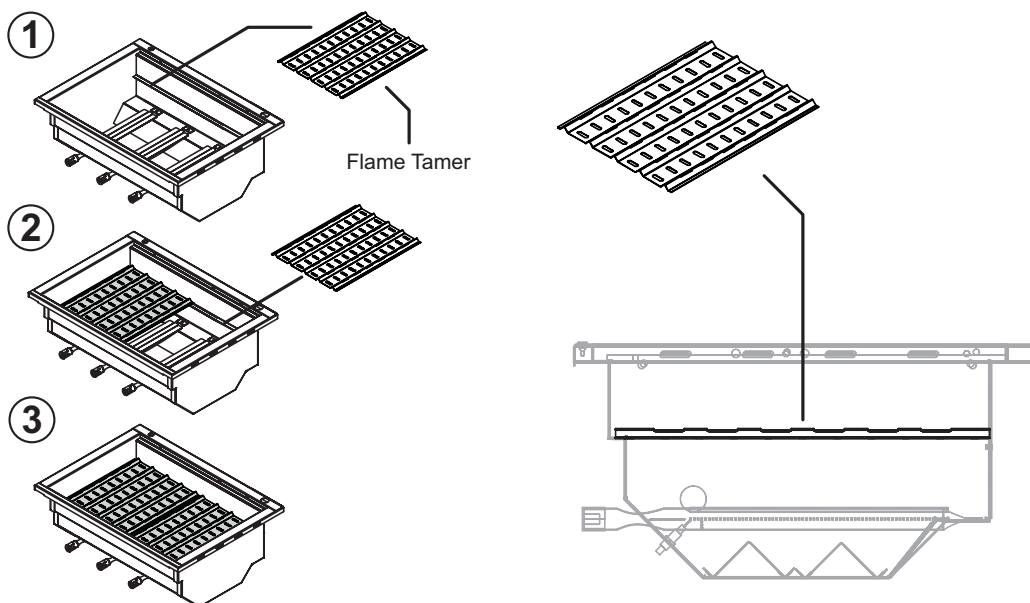
## FLAME TAMER, HOT PLATE AND GRILL INSTALLATION



It is recommended the flame tamers, hot plate and grill are cleaned with a suitable mild household detergent before their first use.

### Flame Tamer Placement

Flame tamers provide an even heat distribution to the grilled cooking surfaces and reduce flare-up from dripping fat. When a combination of grill and hot plates are used there is no need for a flame tamer under the solid hot plate portion of the cooking area.



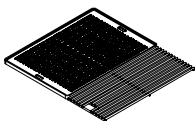
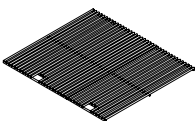
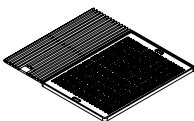
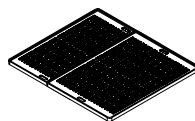




## HOT PLATE AND GRILL PLACEMENT

### Main Burners



The main burner firebox is not designed to be completely enclosed by solid hot plates. At least 30% of the cooking area **MUST** be made up of grill to allow for proper combustion.

You **MUST USE** the hot plate and grill combinations as specified for the main burner.

PLATES & GRILLS				
MAIN BURNER ONLY	 YES	 YES	 NO	 NO

### Searing Burner



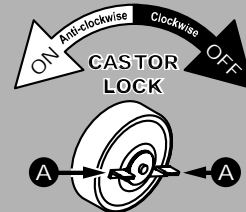
The searing burner firebox is designed to be completely enclosed by solid hot plate. **USE ONLY THE SUPPLIED SOLID HOT PLATE ON THE SEARING BURNER.**  
**A GRILL MUST NOT BE USED ON THE SEARING BURNER!**

# HOW TO USE



**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. This applies especially to the rotisserie burner.
3. Check for burner obstructions and check burner positioning as explained in the “ASSEMBLY & TESTING” section.
4. Check gas cylinder and ensure it is full (if fitted).
5. Check for gas leaks as explained in the “SAFETY INFORMATION” section.
6. For safety, before attempting to ignite any burners, it is important to ensure that the locks for the castor wheels are ‘ON’ to prevent the barbecue from moving during use, do this by rotating locking levers **A** anti-clockwise.  
Turn ‘OFF’ the locks by rotating locking levers clockwise.



7. Check ignition system and burner operation as explained in the “ASSEMBLY & TESTING” section.

## 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 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.



## ROTISSERIE MOTOR

The rotisserie motor case and plug contains important warnings and instructions relating to use of the rotisserie motor and its connection to the electric power supply. Observe these instructions and warnings at all times. Failure to observe these important instructions and warnings can result in electric shock.

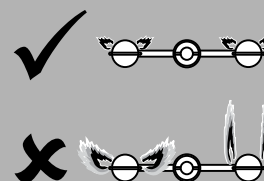
In case of damage to the electrical cord or plug, return to supplier for repair.



## ABNORMAL FLAME CHARACTERISTICS

### Main and Side Burners

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



### Rotisserie Burner

Flames or sparks jumping from the burner surface, an uneven glow, sooting, black smoke, ‘streaming’ of flames away from the burner surface, hissing sounds or other abnormally noises may indicate incorrect assembly or defect.

Refer to the “Trouble Shooting” section page 20 for more information.

## DRIP TRAY(S)

Fat, juices and food scrapings collect in the drip tray(s), inspect and clean the drip tray(s) regularly and **DO NOT** allow these cooking residues to build up as they can become a fire hazard.



# HOW TO USE

## BURNER IGNITION AND OPERATION



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

## ELECTRONIC IGNITION

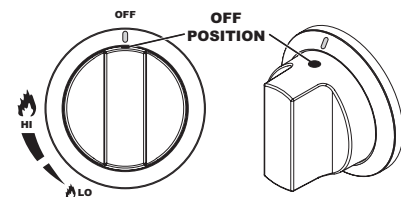
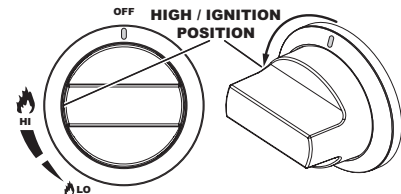
1. Push and turn the control knob of the desired burner to 'HIGH', simultaneously pushing the electronic igniter button. The burner should light within 5 seconds.

Observe burner ignition via either the hot plate drainage holes or where possible through the grill.

### Cross Ignition (MAIN BURNERS ONLY!)

Establish a flame on any individual burner. Push and turn the control knob of an adjacent burner to 'High', this burner should then cross ignite within 5 seconds.

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



In all cases if any burner fails to light, 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 and for main, searing and side burners check that the positioning is correct, refer to page 8 for details of the burner and ignition system.

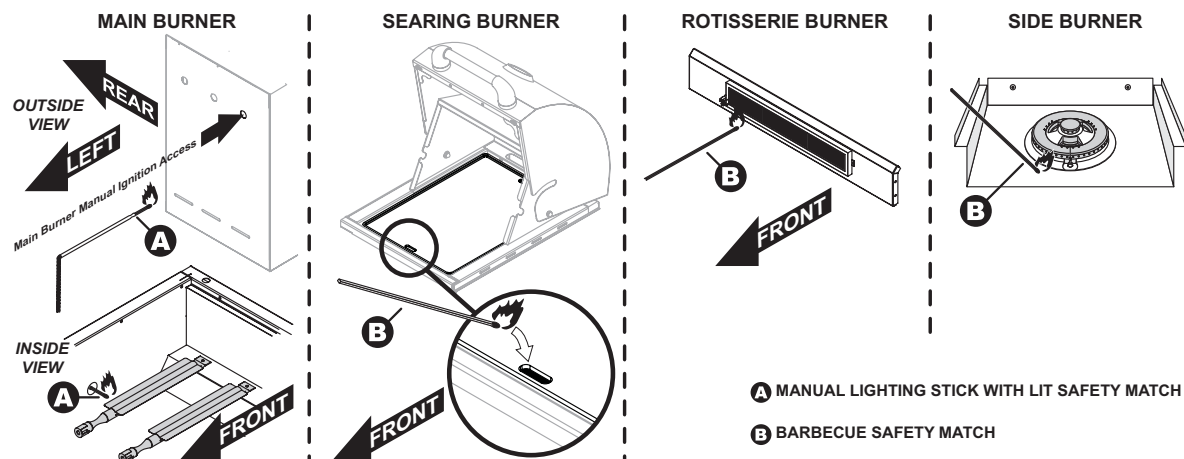
2. If the ignition system(s) fails to produce a spark and the problem cannot be rectified as detailed in the "IGNITION SYSTEM TEST" section on page 8, contact Rinnai for service and/or repair.

## MANUAL 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 shown below.



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



# COOKING

## BURNER SETTINGS

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

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

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

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

## COOKING WITH THE HOOD UP

### Main Burner

Cook on the hot plate and grill of the main burner with the hood open for that traditional barbecue style.

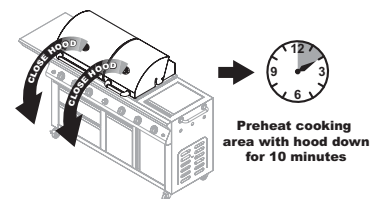
### Searing Burner

Similar to cooking on the main burner, however the searing burner operates at higher temperatures. It is ideal for the rapid cooking of foods that need high temperatures for short periods.

### Preheating For Cooking With The Hood Open

Pre-heat the cooking surfaces before cooking by operating the main burners on 'HIGH' for approximately 10 minutes with the hood closed.

After pre-heating open the hood and commence cooking, use the low, medium or high flame settings to control the cooking temperature.



**DO NOT leave the main burners on high with the hood closed for extended periods.**

**DO NOT cook on the searing burner with the hood down. At all times when cooking with the searing burner the hood MUST remain in the open position,**

**The searing burner temperature can exceed 350° C so great care must be observed.**

## Open Hood Cooking Tips

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

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.

## COOKING WITH THE HOOD DOWN

**(Hood down cooking is for the main burners only and is NOT available for the searing burner!)**

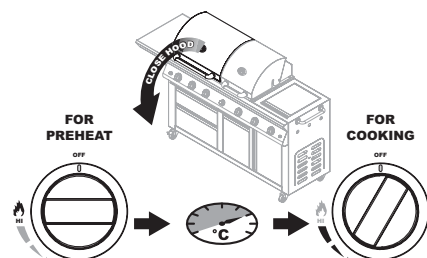
Cooking with the hood in the closed position creates an 'oven' style effect by retaining the heat evenly in the enclosed space. This is especially suitable for large cuts of meat and poultry. The hood temperature gauge is a guide to the temperature under the hood.

### Preheating For Cooking With The Hood Down

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

If preheating for cooking with the main burners (convection cooking see page 14), once the required preheat temperature has been reached turn the centre burner(s) 'OFF' and use the outer burners between 'LO' and 'HI' to maintain the desired cooking temperature.

If preheating for cooking with the rotisserie burner (see radiant cooking page 14), once the preheat temperature is reached, usually it is not necessary to use the main burners to continue cooking.



**DO NOT leave the main burners on high with the hood closed for extended periods.**

**DO NOT cook on the searing burner with the hood down.**



# COOKING

## COOKING WITH THE HOOD DOWN (*Continued*)

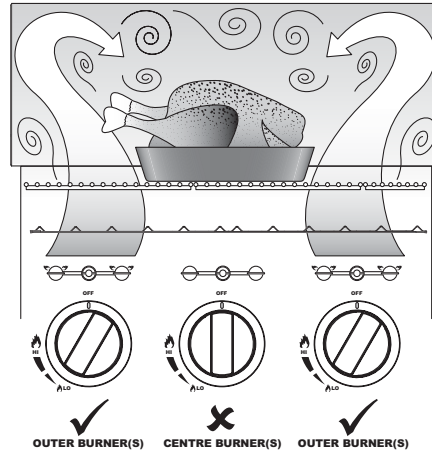
### Convection Cooking

This method of cooking delivers the succulent flavours of traditional oven roasted food. To achieve the best results during convection cooking, use only the outer burners and leave the centre burner(s) in the 'OFF' position. This is to create an even circulation of heat around the food that prevents hot spots from forming directly beneath the food which can lead to drying out or burning.

#### Convection Cooking - Without a rotisserie

The food to be cooked is placed into a large pan and periodically basted and turned during cooking.

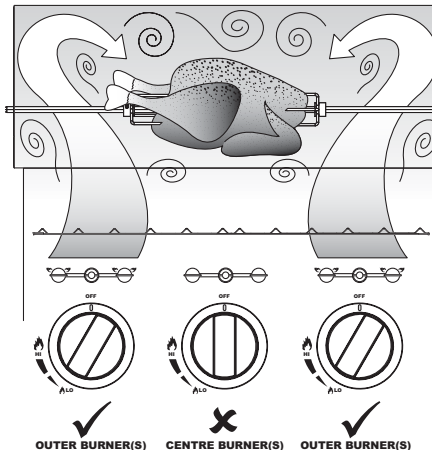
When convection cooking without a rotisserie remove the hot plate and place grill over the centre burners to support the food being cooked.



#### Convection Cooking - With a rotisserie

Similar to the above method, however by using the rotisserie the food self bastes during cooking and there is also no longer any need to periodically turn the food.

When convection cooking with a rotisserie remove the hot plate, grill and the warming rack to allow for free rotation of the food being cooked.



### Radiant Cooking

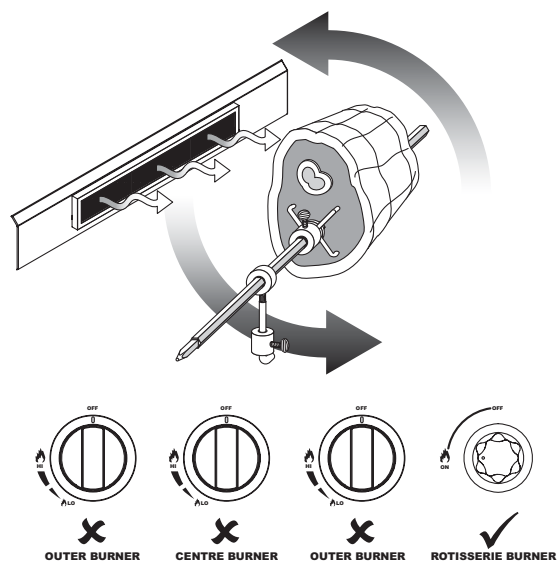
To further enhance the unique flavours that can be achieved through rotisserie cooking your barbecue is fitted with a rotisserie burner, this burner is an 'infrared' type that provides an intense radiant heat.

Ideal for cooking meat or poultry the intense radiant heat imparts unique flavours to the food by preventing the natural juices from escaping.

It is usually not necessary to use any of the main burners to continue cooking.

The rotisserie burner has only two settings either 'ON' or 'OFF'.

When radiant cooking with a rotisserie remove the hot plate, grill and the warming rack to allow for free rotation of the food being cooked.



# COOKING

## USING THE ROTISSERIE



The side burner **MUST NOT** be used while cooking with the rotisserie to avoid overheating and damage to barbecue and rotisserie components.

The rotisserie bar spike and rotisserie bar 'prongs' are very sharp and care must be taken to avoid injury.

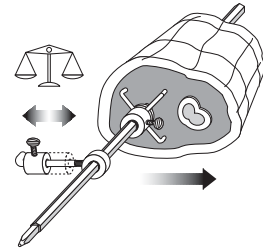
Insert the rotisserie bar spike through the centre of the piece of meat or poultry and use the rotisserie bar 'prongs' to secure the meat or poultry in place. The meat or poultry weight should not exceed 5kg.

To ensure proper rotation the meat or poultry **MUST BE** evenly balanced on the rotisserie bar, the easiest way to achieve this is to use meat or poultry that is of a uniform shape.

To test for correct balance before cooking, with the meat or poultry attached, place the rotisserie bar loosely in the palm of your hands.

If the rotisserie bar rolls easily through 360° then there is no further need for adjustment, however if there is a tendency for the bar to roll part way and then stop, use the supplied counter-weight to offset the weight of the meat or poultry, moving the weight slide in or out to achieve best balance.

Place the rotisserie motor onto the rotisserie motor bracket located on the left hand end next to the hood and insert the pointed square end of the rotisserie shaft into the motor slot.



### Rotisserie Handle



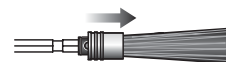
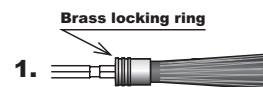
The rotisserie handle has a quick release feature that allows easy removal from the rotisserie shaft. During cooking the handle **MUST BE** removed, to prevent any heat damage and to provide a cool surface to hold on to at the completion of cooking.

When fitting or removing the handle make sure the side burner(s) are not in use.

### Removing Rotisserie Handle

With the rotisserie motor is switched 'OFF'.

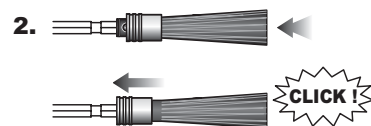
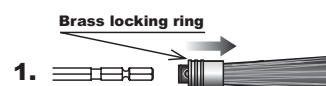
1. To remove the handle, slide the brass locking ring backwards.
2. This releases the handle lock and allows the handle to be removed from the shaft.



### Replacing Rotisserie Handle

With the rotisserie motor is switched 'OFF'.

1. To replace the handle, slide the brass locking ring backwards. This releases the handle lock and allows the handle to be fitted to the shaft.
2. Slide the handle onto the shaft until it stops and simply release the locking ring to re-secure the handle.



### 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. Correct 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

# COOKING

## COOKING USING THE SMOKE BOX

The smoke box can be filled with wood chips suitable for smoking of foods. Charcoal, briquettes, rocks or sand are not suitable. Used in conjunction with the Rotisserie and Hood Down cooking methods, a distinct smoked flavour can be imparted on the foods being cooked when the smoke box is used.

## USING THE WARMING RACK

The warming rack can be used to keep foods that have already been cooked warm. The warming rack must be removed when the rotisserie is in use.

## COOKING ON THE SIDE BURNER(S)

The side burner(s) are similar to the burners on a conventional gas cooktop. As such, they are most suitable for heating the bottom surfaces of pots, woks, pans or baking dishes in which the food to be cooked is placed.



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

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

The side burner **MUST NOT** be used while cooking with the rotisserie to avoid overheating and damage to barbecue and rotisserie components. However on the 10 burner model **ONLY**, the extreme right hand side burner may be used.

# CLEANING AND MAINTENANCE

## General

Regular cleaning and maintenance will result in reliable and safe operation while also prolonging the life of your barbecue.

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

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



- Ensure **BOTH** the burner controls and gas cylinder valve are 'OFF' and let barbecue cool before attempting any cleaning or maintenance.
- **DO NOT** use oven cleaner to clean any barbecue components.
- **DO NOT** use a water pressure machine.
- The use of 'steel wool' or wire brushes are not recommended for cleaning as these will leave scratches. Such scratches are not covered under warranty.
- **DO NOT** 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. **DO NOT** use appliance on 'HIGH' for extended duration as this could discolour stainless steel.

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

## Cleaning the flame tamers / heat shields and drip tray

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

## Cleaning the barbecue panels and drawers

Barbecue panels are made from Stainless Steel for greater durability. Use a stainless steel cleaner and soft textured cleaning cloth wiping in the same direction as the 'grain' to avoid scratching. Do not use paint thinners or similar solvents for cleaning.

The inside panels of the drawers should be cleaned using a mild household detergent or cleaner and soft textured cleaning cloth.

## Cleaning the interior of the barbecue body

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

1. Remove and clean the hot plate, grill, warming rack, flame tamers, heat shields, smoke box (if fitted) drip tray and burners.
2. Remove the rear main panel of the barbecue body. Use a Phillips head screwdriver to loosen the fastening screws. This allows access to the 'interior' of the barbecue body.
3. Clean the interior panels and cooking tray surfaces using a stainless steel cleaner and soft textured cleaning cloth wiping in the same direction as the 'grain' to avoid scratching. Do not use paint thinners or similar solvents for cleaning.
4. Replace rear main panel, burners, flame tamers, heat shields, hot plate, grill plates, smoke box (if fitted) and drip tray.
5. Reconnect to gas, performing the checks in accordance with the "Safety Information" on page 5.

# CLEANING AND MAINTENANCE

## CLEANING BURNER TUBES



- 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' and so it is important that Burner tubes are inspected and cleaned frequently to prevent 'flash back'.

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

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

1. Remove hot plate(s), grill, warming rack, flame tamers, heat shields, smoke box.
2. Remove burners as shown.
3. Clean the outside of the burner tubes by using a mild household detergent and dishwashing brush. To remove stubborn deposits and wash the inside of the burner tubes, immerse the burner tubes in water mixed with a small amount of mild household detergent for an extended period of time (for example, overnight).

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



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

4. Replace burners by following the reverse of the 'burner removal' procedure (Step 2).
5. Check the ignition system, burner operation and replace the flame tamers, heat shields, hot plate and grills in accordance with "Assembly & Testing" section.

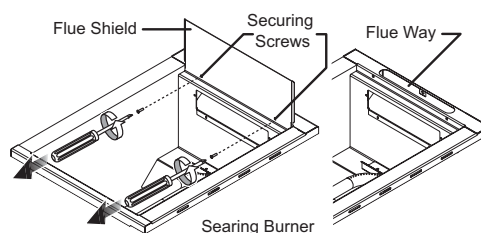
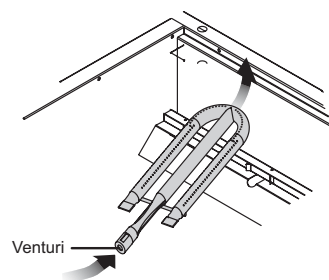
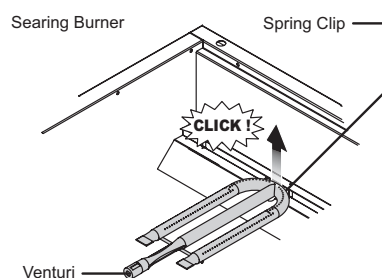
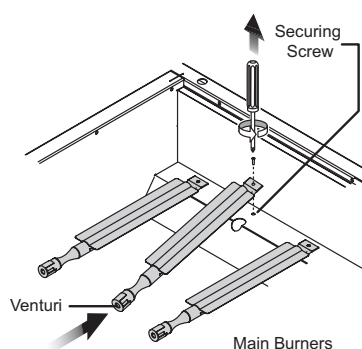
## DRIP TRAY(S)

Fat, juices and food scrapings collect in the drip tray(s), inspect and clean the drip tray(s) regularly and **DO NOT** allow these cooking residues to build up as they can become a fire hazard.

## CLEANING SEARING BURNER FLUE WAY

To maintain optimum performance of the searing burner it is necessary to seasonally inspect and clean the flue way of any fatty deposits or debris.

1. Remove searing plate.
2. Unscrew and remove flue shield to expose flue way and clean.
3. Replace flue shield and searing plate.



# STORAGE

It is recommended that exposure to the elements is minimised whilst the barbecue is in storage.

It is also recommended that the barbecue cover is always used.

These precautions will avoid material breakdown and prolong the life of your barbecue.



**DO NOT** move the barbecue while it is still HOT.

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

**DO NOT** store your gas cylinder indoors. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children and must not be stored in a building, garage or any other enclosed area.


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

Barbecues using bottled gas: If stored indoors, **ALWAYS** disconnect and remove the gas cylinder first. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children. They **MUST NOT** be stored in a building, garage or any other enclosed area or in the vicinity of this or any other appliance.

# 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.

<b>Burner(s) will not ignite using the igniter:</b>	
For "Propane" or "Universal LPG" Barbecues using gas cylinder: Gas cylinder valve is not 'ON'	Turn gas cylinder valve 'ON'.
For "Propane" or "Universal LPG" Barbecues using gas cylinder: Cylinder is empty	Replace with a 'full' gas cylinder.
For "Natural" Gas Barbecues and "Propane" or "Universal" LPG Barbecues connected to a reticulated gas supply:	Ensure isolating valve to Barbecue is 'ON'.  Contact an Authorised person (gasfitter) to check the gas supply.
Igniter is not working:	Replace battery (page 8). Check ignition system (page 8).
Gas Injector has blockage	Contact Rinnai.

<b>Burner flame is erratic:</b>	
 <b>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.</b>	
Burner is incorrectly fitted to the barbecue	Fit burner in accordance with the "Assembly & Testing" section (page 8).
Burner is dirty or blocked	Clean the burner (page 18).
Gas cylinder is empty	Replace with a 'full' cylinder.
Regulator is faulty	Contact Rinnai.
Injector is partially blocked	Contact Rinnai.

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

<b>Other Problems:</b>	
Control knobs hard to turn	Contact Rinnai.
Hood wont close with rotisserie motor connected	Check that the rotisserie motor has been fitted correctly.

## Service and Spare Parts

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

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

Rinnai recommends that this appliance be serviced every 2 years.



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

# Rinnai

**Rinnai Australia Pty. Ltd.** ABN 74 005 138 769

## Head Office

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Fax: (03) 9271 6622

Internet: [www.rinnai.com.au](http://www.rinnai.com.au) E-mail: [enquiry@rinnai.com.au](mailto:enquiry@rinnai.com.au)

## National Help Lines

### Sales & Service

Tel: 1300 555 545\* Fax: 1300 555 655\*

### Spare Parts & Technical Info

Tel: 1300 366 388\* Fax: 1300 300 141\*

*\*Cost of a local call Higher from mobile or public phones.*