

# Rinnai

## Modular Flat Top & Covered Cooker Range of Barbecues

*Customers operating & assembly instructions*



### FOR YOUR SAFETY.

#### *IF YOU SMELL GAS:*

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

### FOR YOUR SAFETY.

1. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. An LP-gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

*These instructions are a guide to assembling and using the propane and natural gas versions of the Rinnai Series 2000 Modular 3 burner and 4 burner barbecues.*

*Please read carefully, and retain for future reference.*

*All reference to propane applies to LPG in New Zealand.  
Only to be used outdoors. Illustration may vary from barbecue contained in carton.*

## CONGRATULATIONS!

You have just purchased a state of the art Rinnai Modular Kitchen Cooking System. At Rinnai, we understand your desire to protect an investment of this nature.

As such this booklet has been designed to assist you in the assembling, testing and operating your new barbecue, along with important safety information, helpful maintenance tips and troubleshooting.

We thank you for choosing Rinnai and trust that you enjoy years of outdoor entertainment with our product.

Happy Gourmet cooking!

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### GAS INSTALLATION CODES

Australian Gas Association Certificate No. 6029 and 6024.

Barbecues must be used in accordance with the installation requirements of your local gas supply authority, or the appropriate installation code issued by the Australian Gas Association and the Australian Liquified Petroleum Gas Association.

Barbecues for use with bottled gas are labelled 'Propane Gas'. Barbecues for use with natural gas are labelled 'Natural Gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue. Check that the label matches the gas type for the area in which it is to be installed.



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



**ACCESSIBLE PARTS MAY BE VERY HOT.  
KEEP YOUNG CHILDREN AWAY.  
ANY MODIFICATION OF THIS APPLIANCE MAY BE DANGEROUS.  
DO NOT MOVE THIS APPLIANCE DURING USE.  
TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.  
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.  
PARTS SEALED BY THE MANUFACTURER OR THEIR AGENT MUST NOT BE MANIPULATED BY THE USER.  
THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.**

### OVERALL DIMENSIONS

Height – *Covered Cooker model*

Hood closed 1115 mm. Hood open 1565 mm.

– *Flat Top model* 900 mm.

Width – 1469 mm (*including trolley*)

Depth – 624 mm

### CLEARANCES

Minimum clearances from combustible materials must be: Rear - 800 mm (32"). Sides - 300 mm (12").

### SPECIFICATIONS

Appliance specifications can be found on the data label attached to the side panel of the barbecue body.

### HOSE AND REGULATOR SAFETY



**NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.**

The regulator and hose assembly supplied with the barbecue are suitable for liquified petroleum gas.

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

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections. The presence of bubbles will indicate a gas escape. **DO NOT TEST FOR GAS ESCAPES WITH AN OPEN FLAME.**

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the appliance is kept away from flammable materials and the gas cylinder clear of any heat source.

When changing over from an empty gas cylinder to a full one, make sure this procedure is carried out in a flame free atmosphere.

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

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



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

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

**NEVER FILL THE CYLINDER BEYOND 80% FULL.**

**THIS BARBECUE IS ONLY TO BE USED OUTDOORS.**



**READ CAREFULLY BEFORE  
ASSEMBLING AND OPERATING  
YOUR BARBECUE.**

#### LOCATION OF YOUR BARBECUE

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



#### FOR YOUR SAFETY...

**DO NOT STORE OR USE PETROL OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**DO NOT STORE EMPTY OR FULL SPARE GAS CYLINDERS UNDER OR NEAR THIS OR ANY OTHER APPLIANCE.**

**KEEP THE GAS HOSE AND ANY ELECTRICAL CORD AWAY FROM HOT SURFACES. PROTECT GAS HOSE FROM DRIPPING GREASE. AVOID UNNECESSARY TWISTING OF HOSE. VISUALLY INSPECT HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE. REPLACE HOSE, IF NECESSARY.**

**NEVER TEST FOR GAS LEAKS WITH A LIT MATCH OR OPEN FLAME.**

**NEVER LIGHT BARBECUE WITH HOOD CLOSED OR BEFORE CHECKING TO ENSURE BURNER TUBES ARE FULLY SEATED OVER GAS VALVE ORIFICES.**

**NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING BARBECUE. USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING BARBECUE.**

**NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY. THIS BARBECUE MUST NOT BE USED INDOORS.**



#### IF YOU SMELL GAS.

1. SHUT OFF GAS TO THE APPLIANCE AT ITS SOURCE, IF POSSIBLE.
2. EXTINGUISH ANY OPEN FLAME.
3. REMOVE LID OR OPEN HOOD.
4. IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.

#### PROTECT CHILDREN

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

#### CHECKING FOR GAS LEAKS

##### NEVER TEST FOR LEAKS WITH AN OPEN FLAME.

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

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn burner control(s) to 'OFF', then turn on gas at source.
3. Apply the soap solution to all gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak you cannot repair, turn off the gas at the source, disconnect hose from barbecue and immediately call your barbecue dealer or supplier for professional assistance.

#### PROPANE GAS CYLINDER USE & SAFETY

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

Your barbecue is designed for use with 4.5 kg or 9 kg PROPANE gas cylinder.

**DO NOT CONNECT YOUR BARBECUE TO A PROPANE GAS CYLINDER EXCEEDING THIS CAPACITY.**



**NEVER CONNECT AN UNREGULATED PROPANE GAS CYLINDER TO YOUR BARBECUE.**

The propane gas cylinder should be filled by a reputable propane gas dealer, and visually inspected and re-qualified at each filling.

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

Do not subject propane gas cylinder to excessive heat.



**NEVER STORE YOUR PROPANE GAS CYLINDER INDOORS**

If you store your barbecue indoors, ALWAYS disconnect propane gas cylinder FIRST, and store propane gas cylinder safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



**DANGER – IF YOU SMELL OR HEAR HISS OF ESCAPING GAS FROM THE PROPANE GAS CYLINDER:**

**KEEP CLEAR OF THE PROPANE GAS CYLINDER.**

**DO NOT ATTEMPT TO CORRECT THE PROBLEM YOURSELF.**

**CALL YOUR FIRE DEPARTMENT (DO NOT MAKE THE CALL FROM ANYWHERE NEAR THE PROPANE GAS CYLINDER - YOUR TELEPHONE IS AN ELECTRICAL DEVICE, AND COULD PRODUCE A SPARK).**

**YOUR BARBECUE IS PRESET AT THE FACTORY TO OPERATE ON PROPANE GAS ONLY.**

**GENERAL**

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

Remove the barbecue and components from the packing cartons. Check against parts list and lay components out within easy reach. Do not throw the shipping carton away; unfold flat and use as a protective work surface.

Contact your dealer for replacement parts if necessary.

**TOOLS YOU WILL NEED**

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



**PARTS SUPPLIED SEALED IN THE  
CARTON OR BY YOUR DEALER MUST  
NOT BE ALTERED IN ANY WAY.**

**CHECK BARBECUE FOR ANY DAMAGE**

Before attempting to assemble your barbecue, it is advisable to check that all the necessary parts have been included using the parts list opposite. Inspect barbecue and trolley parts as you proceed.

Contact your dealer for assistance regarding replacement of any damaged or missing parts.

Do not assemble or operate a barbecue that appears damaged.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the left side panel of the barbecue above the gas connection. Barbecues for use with gas cylinders are labelled 'Propane Gas'.

**CARTON CONTENTS****BARBECUE COMPONENTS:**

- 1 Barbecue body with 3 or 4 burners attached or,
- 1 Barbecue with 3 burners in the main body & a ceramic rotisserie burner.
- 1 Pressure regulator with hose attached.
- 1 Fat/grease draining tray.
- 1 Fat/grease receptacle.
- 1 Operating & assembly instructions.
- 1 Lid or hood.
- 1 Flametamer plate.
- 1 Cast iron solid hotplate & 1 slotted grillplate (*4 bnr Flat Top*).
- 1 Cast iron solid hotplate, 1 slotted grillplate & 1 cast iron cooking pan. (*3 bnr Modular*).
- 1 Cast iron solid hotplate & 2 slotted grillplates (*3 bnr rotisserie*).

**TROLLEY COMPONENTS:**

**(Open style trolley with solid base tray)**

- 2 Trolley legs with black castor securing seats.
- 2 Trolley legs with axle holes.
- 2 Brace rails.
- 1 Solid base tray.
- 2 Wheels with hubcaps.
- 2 Castors.
- 1 Gas cylinder hook.
- 1 Gas cylinder support.
- 2 Side shelves (*Flat Top*).
- 1 Side shelf & 1 side bnr shelf (*Covered Cooker*).

**TROLLEY COMPONENTS:**

**(Cabinet style trolley - rotisserie burner model only)**

- 2 Bottom shelf brackets.
- 2 Side trolley leg assemblies.
- 1 Gas cylinder holder.
- 1 Gas cylinder hook.
- 2 Wheels with hubcaps.
- 2 Castors.
- 1 Rear panel.
- 1 Bottom shelf (*wire*).
- 1 Door bracket.
- 2 Stainless steel doors.
- 2 Plain side shelves.
- 1 Hood heat indicator.
- 2 Door knobs.

**TROLLEY ASSEMBLY***(Refer page 8 for rotisserie burner model).*

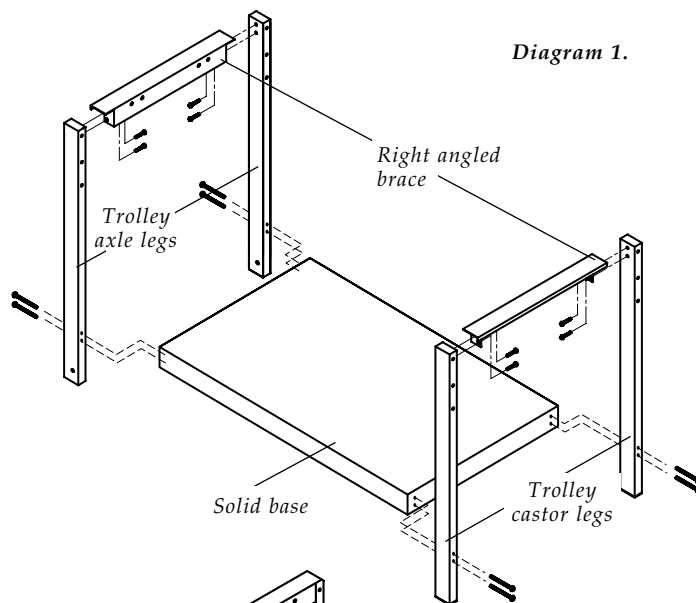
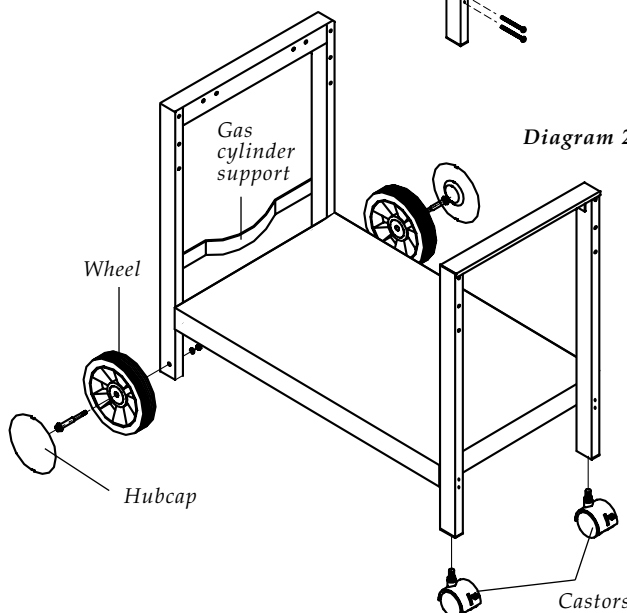
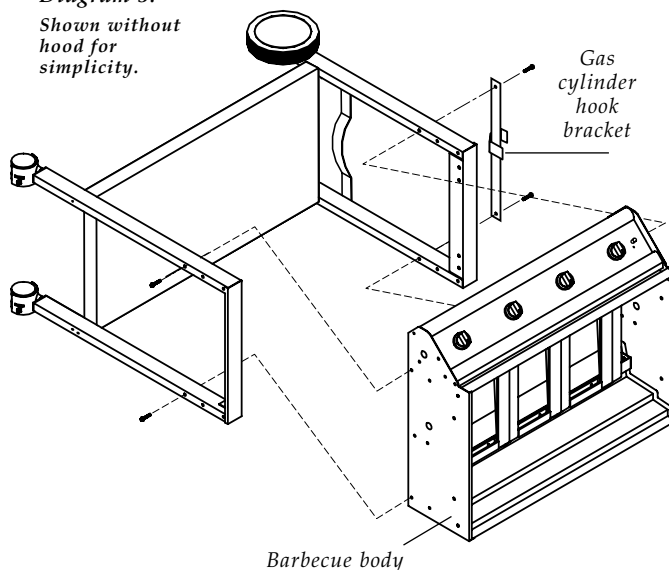
1. Study the assembly diagram and check the parts as listed. Identify and separate into groups.
2. ***DO NOT TIGHTEN BOLTS UNTIL ALL FITTINGS ARE IN POSITION.***
3. Place the trolley legs with black castor securing seats, on their narrow sides, together on a clean surface approximately 400 mm apart.
4. Position a right-angled brace between the legs as shown in *diagram 1* and connect each leg to the brace using the 12 mm screws provided.  
*Refer diagram 1.*
5. Repeat steps 3 & 4 using the remaining two leg pieces.
6. Position the solid base tray in alignment with the openings provided in each leg as shown in *diagram 1*. Secure the base tray using the 65 mm bolts and nuts provided. Finger tighten only.
7. Secure wheels to the other legs (with axle holes), using the long axle bolts and nuts provided. Be sure to insert the washer onto the axle bolt so that it is positioned between the trolley leg and securing nut.  
Clip hubcaps into position in centre of wheels.  
*Refer diagram 2.*
8. Attach the gas cylinder support to the trolley legs using 12 mm screws.
9. Carefully place the partly assembled trolley to a laying down position and screw the castors into the legs with the pre-fitted castor seats in them. Fasten firmly using a shifter.

The partly assembled trolley is now ready to connect with the barbecue body.

10. Remove the grillplates and flametamer from within the barbecue, and position the barbecue on its rear side as shown in *diagram 3*. (*Diagram shows barbecue without hood for simplicity*).

Manoeuvre the partly assembled trolley into position with a leg assembly on each side of the barbecue body. ***Ensure that the wheels are on the left side of the barbecue body.***

11. Align the 3 openings of the trolley legs with the openings in the sides of the barbecue body.
12. Insert 75 mm bolts through gas cylinder hook bracket, thread through the lowest openings in the trolley legs (*wheel side*) into the barbecue body. Tighten with nuts. In some cases, the nuts to be used are pre-welded to the inside of the barbecue body side panels.

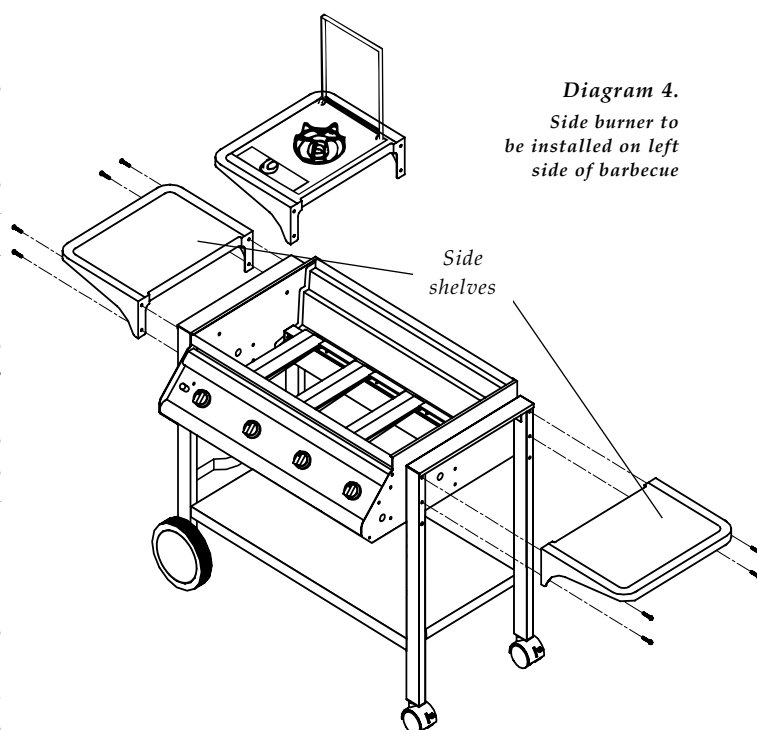
**Diagram 1.****Diagram 2.****Diagram 3.**  
*Shown without hood for simplicity.*

13. Position the trolley and barbecue body to the upright position, as shown in *diagram 4*.
14. Connect the trolley side shelves to the sides of the upright assembled trolley and barbecue body using 4 x 65 mm bolts and nuts to secure each shelf securely. *See diagram 4*.

If side burner is supplied it must be connected to the left side of barbecue body. (*Refer page 10 for side burner gas piping installation*).

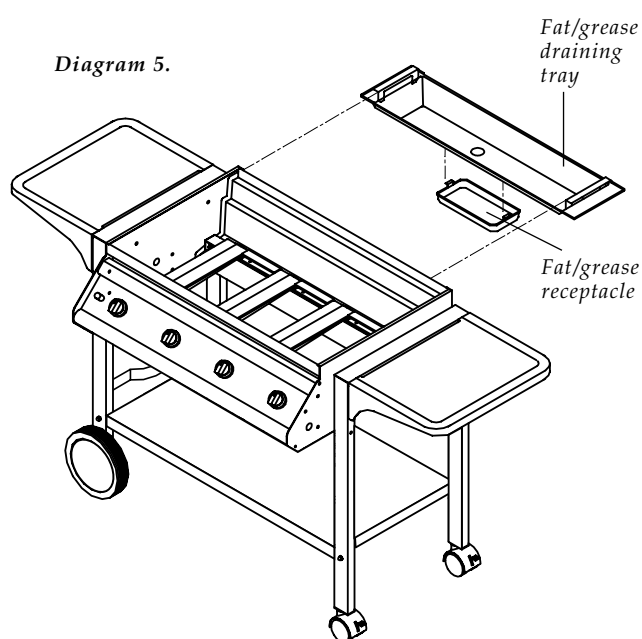
Lift up side burner lid and be sure to remove the cable tie from around the side burner before igniting the side burner. The knob allows easy opening and closing of the side burner lid. Secure in place using the screw provided.

15. Slide the fat/grease draining tray and receptacle under the barbecue body on the ledges provided, from the back of the barbecue. Fat/grease receptacle should be positioned centrally under the fat/grease draining tray. *See diagram 5*.
16. Tighten and secure all screws, bolts and nuts used throughout this assembly procedure.



**Diagram 4.**

Side burner to be installed on left side of barbecue



**Diagram 5.**



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

**ALLOW TO COOL COMPLETELY BEFORE DISPOSING OF THE CONTENTS.**

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

**REMEMBER: REPLACE FAT/GREASE RECEPTACLE FOIL REGULARLY.**

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



**BARBECUES ON TROLLEYS ARE HEAVY:**

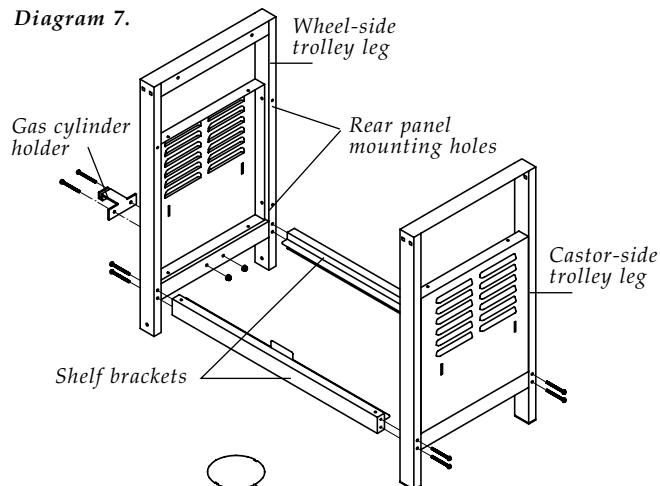
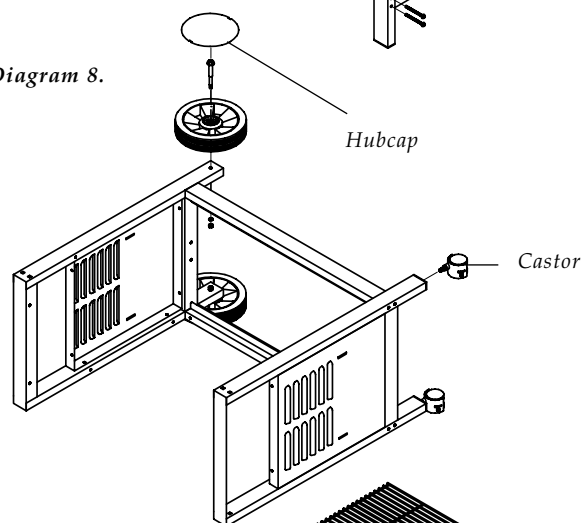
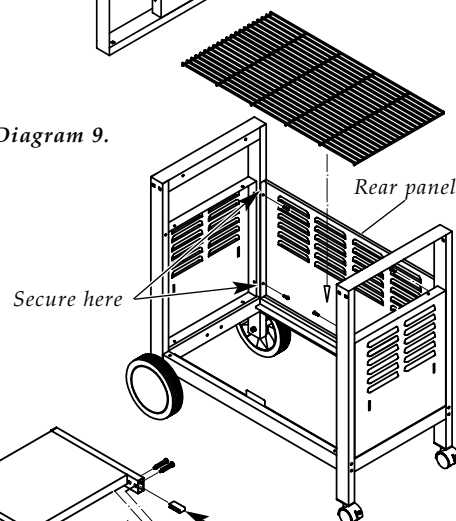
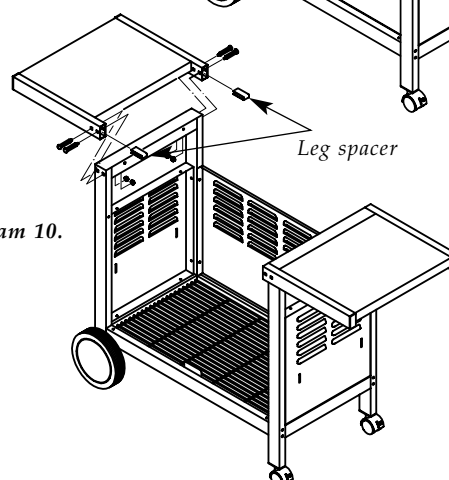
**TO AVOID POSSIBLE INJURY CAUSED WHEN MOVING THE BARBECUE AND TROLLEY, THE BARBECUE SHOULD BE PUSHED FORWARD, AND NOT PULLED FROM BEHIND.**

**MODEL: MODULAR ROTISSERIE***(Refer page 6 for all other models)*

1. Before assembling trolley ensure all components are available as per the listing on page 5.
2. Install the bottom shelf brackets between trolley legs. Align the holes on the ends of bottom shelf with the holes on trolley legs. Secure loosely using 8 of the 65 mm phillips-head bolts and nuts provided.

**NOTE:** Insert the bolts through the trolley leg, then match the screw with the threaded hole on the bottom shelf bracket.

3. Attach the gas cylinder holder to the cross brace between both wheel-side trolley legs as shown in *diagram 7*. Align the holes on gas cylinder holder with holes on the cross brace. Secure firmly by using 2 of the 65 mm phillips-head bolts and nuts provided.
4. Position partially assembled trolley on its side. Install the wheel to a wheel-side trolley leg by inserting one wheel bolt through the wheel and trolley leg as shown in *diagram 8*. Then tighten securely using one spring washer and one 8 mm nut provided. Clip the hubcap onto the wheel and repeat steps for second wheel.
5. Secure the castor to the bottom of the castor-side trolley leg by turning the threaded castor stem clockwise until it fully stops. Fasten firmly using a shifter.
6. Attach the rear panel to the trolley legs as shown in *diagram 9*. Align the holes on rear panel with holes on trolley leg assemblies. Secure firmly by using 4 of the 20 mm phillips-head screws provided.
7. Tighten the loosely attached bolts and nuts in step 2 for fastening both trolley legs and bottom shelf brackets together.
8. Position wire shelf onto bottom shelf brackets as shown in *diagram 9*.
9. Attach side shelves to sides of barbecue using 65 mm screws provided as shown in *diagram 10*. Ensure that the leg spacers are inserted before tightening the shelf bolts.

**Diagram 7.****Diagram 8.****Diagram 9.****Diagram 10.**



10. Lift the barbecue body into position on the trolley as shown in *diagram 11* (two person lift). Align the holes on both sides of the barbecue body with the two holes at the leg assemblies. Tighten firmly using 4 of 25 mm bolts and nuts. You may have to lift up the barbecue body slightly to align the holes properly.
11. Attach the cylinder hook to the left side of the barbecue body as in *diagram 12*. Align the hole on cylinder hook with the hole on the barbecue body and tighten securely using one wing nut, one 15 mm square collar screw and one large plain washer.
12. Slide the fat/grease draining tray in position over the ledges under barbecue body from the rear of barbecue. See *diagram 11*.

Fat/grease receptacle should be positioned centrally under the grease draining tray.

See *diagram 11*.

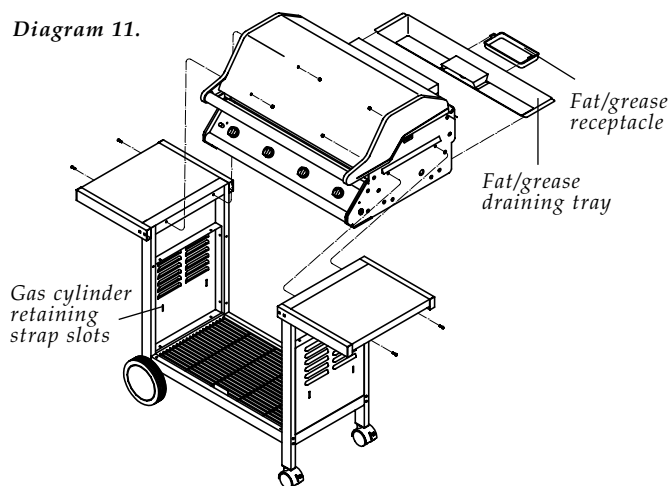
**NOTE:** Remove all remaining protective coating before proceeding.

13. Attach the door bracket to trolley legs (under control panel). Ensure the folded strip of the bracket is closest to the trolley legs. Then align the holes on both ends of the bracket with the threaded holes on the trolley legs. Secure the door bracket by screwing two of the 15 mm phillips-head screws loosely. Refer *diagram 13*.
14. Locate the hinge holes for the door on the bottom shelf. Insert the door hinges into these holes on door bracket. Push the door bracket down to an even level and then tighten it securely using a screwdriver. See *diagram 13*.
15. Install the door knobs onto the door panels with the two phillips-head screws, found with the door knobs.
16. Install the heat indicator by inserting it into the hole in the centre of barbecue hood. Adjust it to level position, then tighten securely using lock washer and wing nut provided in the heat indicator box. See *diagram 14*.

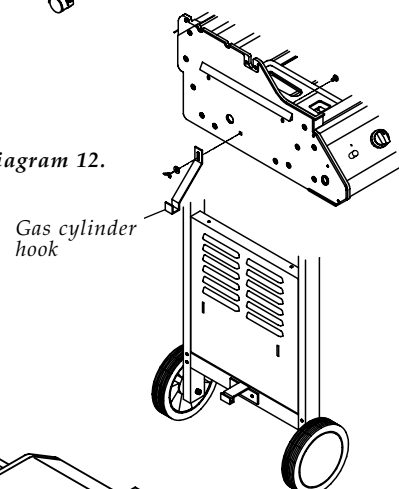


**BARBECUES ON TROLLEYS ARE HEAVY:**  
TO AVOID POSSIBLE INJURY CAUSED WHEN MOVING THE BARBECUE AND TROLLEY, THE BARBECUE SHOULD BE PUSHED FORWARD, AND NOT PULLED FROM BEHIND.

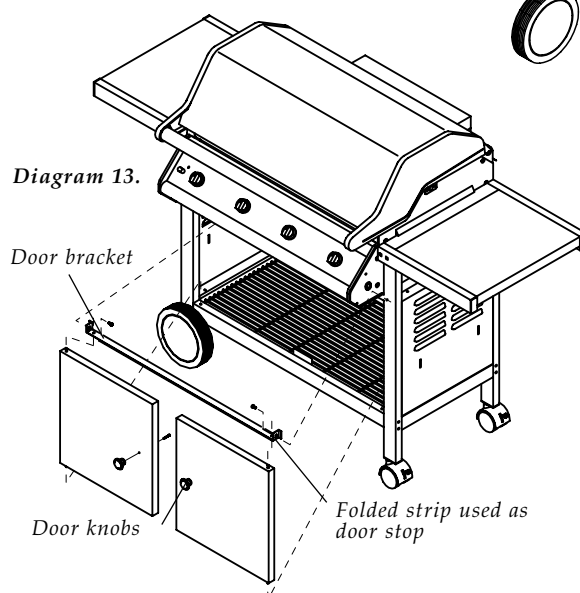
*Diagram 11.*



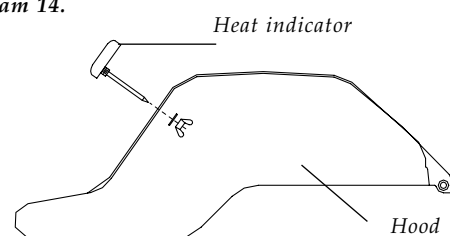
*Diagram 12.*



*Diagram 13.*

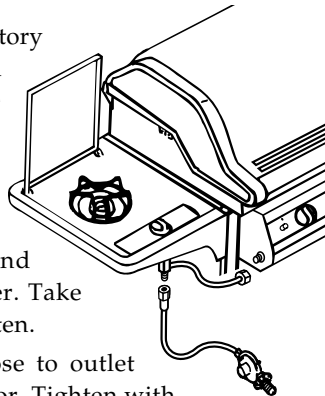


*Diagram 14.*



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

1. A 300 mm hose is factory fitted to the dual outlet adaptor of the side burner control valve. Attach the other end to the main barbecue manifold inlet and tighten with a shifter. Take care not to overtighten.
2. Attach regulator hose to outlet of dual outlet adaptor. Tighten with shifter taking care not to overtighten.
3. Leak test all connections thoroughly with a soapy water solution prior to lighting the barbecue. (Refer page 14 for lighting instructions for side burner).



### CONNECTING AND DISCONNECTING TO GAS SOURCE

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

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

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

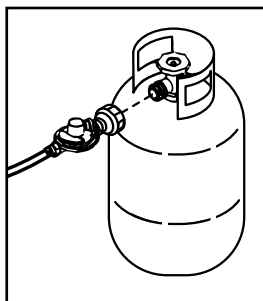
### PROPANE INSTALLATION



**TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME.**

### CONNECTING TO GAS SOURCE

1. Hang filled gas cylinder on the cylinder hook.
2. Attach PDQ quick connect device of regulator and hose assembly to cylinder valve outlet.
3. Open the gas cylinder valve fully to allow gas to flow.

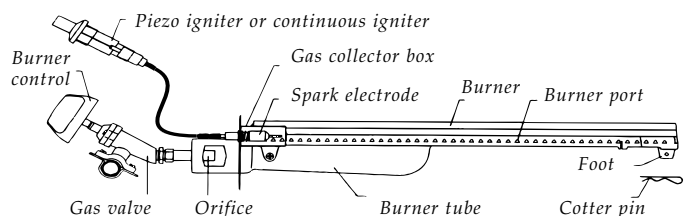


4. Leak test all connections thoroughly with a soapy water solution prior to lighting the barbecue. (See Safety, page 4).
5. If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made by a local LP gas dealer.

### DISCONNECTING FROM GAS SOURCE

1. Turn the burner control 'OFF'.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve by turning the quick coupling nut.

### BURNER OPERATION AND IGNITION SYSTEM CHECK



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

Wait until burners cool and inspect for obstructions to gas flow. See also Safety instructions (page 4), Lighting and Operating instructions (page 13).

### COOKING COMPONENT INSTALLATION

Check and ensure each burner is properly located over each orifice prior to installing flametamer plates.



**CAUTION: WHEN BARBECUE IS NOT IN USE, DISCONNECT AND PROTECT ALL GAS FITTINGS.**



**CHECK PERFORMANCE OF BURNERS PRIOR TO INSTALLING BARBECUE PLATE COMPONENTRY. DO NOT SMOKE WHEN ATTEMPTING TO IGNITE BARBECUE.**



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

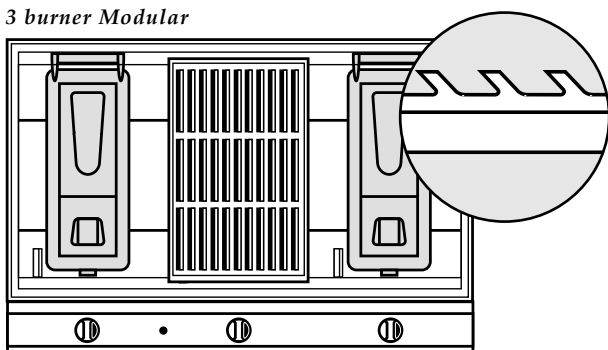


**ALWAYS USE PROTECTIVE GLOVES WHEN HANDLING HOT COMPONENTS.**

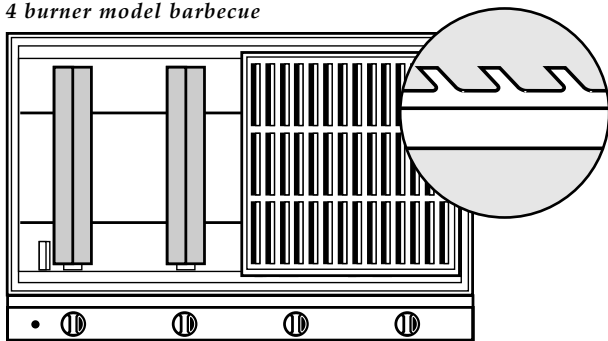
### FLAMETAMER

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

*3 burner Modular*



*4 burner model barbecue*

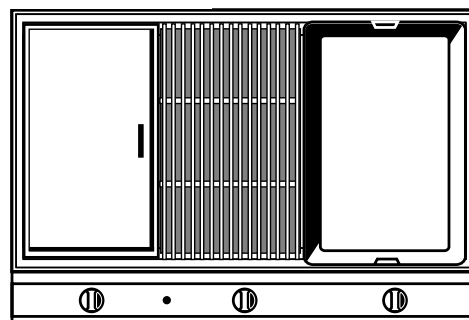


### GRILLPLATES

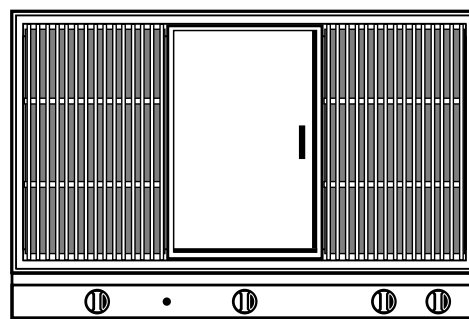
The slotted grillplate must be positioned over the flametamer.

Position grillplates as indicated below.

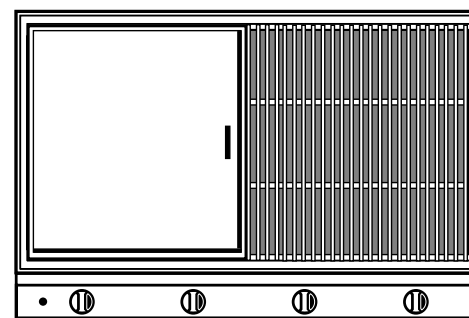
*3 burner Modular*



*3 burner Modular rotisserie*

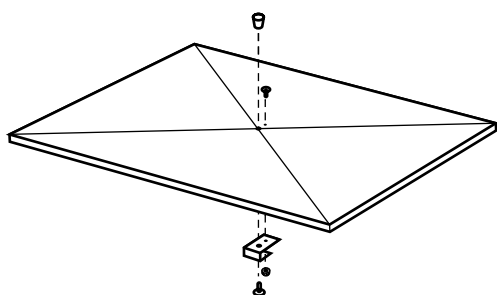


*4 burner model barbecue*



### LID (not applicable for Covered Cooker)

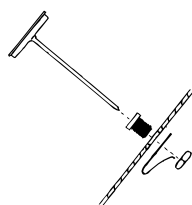
Remove protective plastic film from lid. Position the plastic threaded knob over the centre hole in the lid. Place the lid bracket on the underside of the lid as shown in the diagram, and secure with the screws provided. The bracket also allows the lid to act as a wind shield by hanging off the rear of the barbecue when the barbecue is in operation.



**TAKE CARE IN HANDLING LID AS THE EDGES COULD CAUSE INJURY IF HANDLED ROUGHLY. ALWAYS PICK UP BY THE LID KNOB.**

### THE TEMPERATURE GAUGE

The temperature gauge is used as a guide to cooking temperatures when cooking with the hood closed. There is a hole in the front centre of the hood to allow installation of the temperature gauge. Install as shown in the diagram.



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

### NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. It must be converted and installed by an authorised person. Contact your dealer or the supplier for advice in relation to using your barbecue on natural gas.

### NOW YOUR BARBECUE IS READY TO USE

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

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

### OPERATING PROCEDURE

#### Burn-off

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter by igniting the burners. **ENSURE THE LID IS REMOVED OR THE HOOD OPEN**, and operate at 'HIGH' setting for approximately 10 minutes. Wipe with cloth to remove all residue. Allow to cool before washing grill/plate/pan thoroughly with soap suds and scrubbing brush. Wipe clean with cloth. Your grill/plate/pan is ready to use.

#### Preheating

It is necessary to preheat the barbecue for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs only a period of 2 - 3 minutes barbecue preheating with all burners set to 'MEDIUM'.

### COOKING TEMPERATURES

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

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

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

These temperatures vary with outside temperature and the amount of wind.

**Flare-ups:** The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and colour for food cooked over an open flame, they should be expected and encouraged within reason.

Nevertheless, uncontrolled flaring can result in a ruined meal.



**THE HOOD MUST BE IN THE OPEN POSITION, OR LID REMOVED FOR LIGHTING**

**DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.**

**CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION**



**CAUTION: DO NOT LEAVE THE BARBECUE UNATTENDED WHEN BURNER/S IS ALIGHT.**

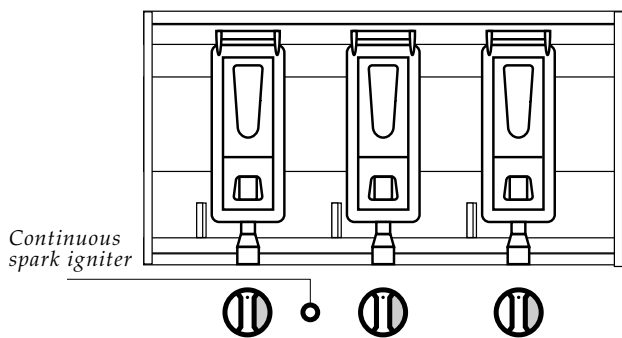
### LIGHTING PROCEDURES

(Electronic ignition models)

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

If the burner does not light, turn to 'OFF' and wait 5 minutes. Repeat lighting procedure for the other burners.

If ignition cannot be achieved, refer to *If barbecue fails to operate properly* on page 16.



### LIGHTING PROCEDURES

FOR ROTISSERIE BURNER (see next page)



**NOTE: IF FOR SOME REASON, IGNITERS FAIL TO PRODUCE A SPARK AT THE ELECTRODE, BARBECUE CAN BE LIT CAREFULLY WITH A MATCH.**

**TO LIGHT BARBECUE WITH A MATCH, REFER PREVIOUS STEPS. THEN, INSERT LIT MATCH OR LONG-NECKED BUTANE LIGHTER THROUGH LIGHTING HOLE LOCATED ON LEFT SIDE OF BARBECUE BODY, AFTER TURNING THE BURNER CONTROL ANTI-CLOCKWISE TO THE 'ON' POSITION.**

### LIGHTING PROCEDURES

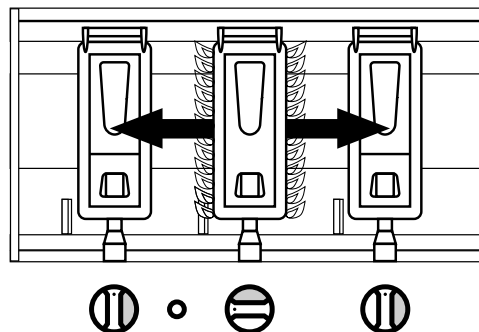
(Piezo ignition models)

1. Always remove lid before attempting ignition.
2. Set burner controls to 'OFF' and open gas cylinder valve.
3. **For 3 burner models:**

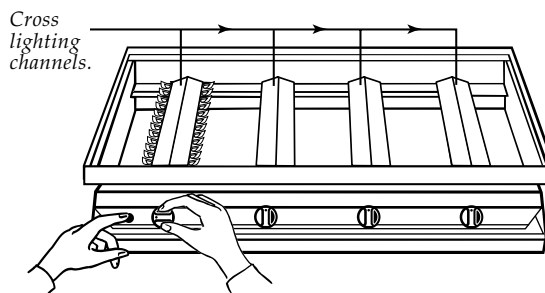
Turn centre burner control to the 'HIGH' position. Press the piezo ignition button until the flame appears on the burner.

Three or 4 attempts may be required to ignite a flame on the burners.

Cross light to left/right burners by turning the required burner control to 'HIGH' once the centre burner is lit.



**For 4 burner models:**



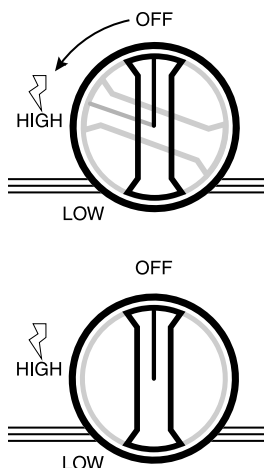
Turn left burner control to 'HIGH' position. Press the piezo ignition button until the flame appears on the burner. Cross light to other burners in sequence from the lit burner.

### LIGHTING THE SIDE BURNER (ROTARY PIEZO IGNITION) (Side burner models only)

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

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

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



**THE SIDE BURNER IS DESIGNED FOR USE WITH A WOK UP TO 300 mm DIAMETER, & COOKING PAN OF 200 mm DIAMETER. USE OF VERY LARGE POTS MAY RESULT IN DISCOLOURATION OF THE SURFACE FINISH.**

### FLARE-UPS

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



**DO NOT USE THE BOTTOM BARBECUE BURNERS WHILE THE ROTISSERIE BURNER IS IN OPERATION. KEEP THE ROTISSERIE MOTOR ELECTRIC SUPPLY CORD AWAY FROM THE HEATED SURFACE OF THE GRILLPLATES. WHEN NOT IN USE REMOVE AND STORE THE ROTISSERIE IN A DRY LOCATION. ONLY USE 240V ROTISSERIE UNIT MODEL P8083D WITH CERAMIC BACKBURNER ROTISSERIE SYSTEM.**

### CERAMIC BACKBURNER ROTISSERIE COOKING

The location of a rotisserie burner makes it more susceptible to windy conditions than the protected barbecue burners. For this reason you should avoid operating the rotisserie burner during windy conditions.

The barbecue rotisserie system is designed to cook items from the back burner using infrared heat. The location of the burner allows the placement of a disposable aluminium foil basting pan beneath the food to collect juices and drippings for basting and gravy. To enhance the flavour of the contents of the basting pan you may add herbs, onions, or other spices of your choice. The rotisserie burner is an infrared type, which provides intense searing heat. This intense heat is magnificent for searing in the natural juices and nutrients contained in quality cuts of meat.

To load the spit rods, begin with handle in place on slot located in barbecue side panel. Slide one of the holding forks (*with prongs facing away from the handle*) onto the spit rod. Push the spit rod through the centre of the food to be basted, and then slide the second holding fork, (*prongs toward the food*) onto the spit rod. It is very important to centre and balance the food to be cooked on the spit rod, then push the meat holding forks firmly together. Tighten the wing nuts with pliers. It may also be necessary to wrap the food with butcher string (*never use plastic or nylon string*) to secure any loose portions. Once the food is secure insert the spit rod into the rotisserie motor.

It will be necessary to remove the barbecue cooking plates depending upon the size of the meat. Place a disposable aluminium foil basting pan below the food to collect the falling juices and drippings.

It is normal for the spit rods to flex a little when larger cuts of meats are being cooked.

**Note:** 240 V rotisserie – 5 kg maximum.

Battery rotisserie – 3 kg maximum.

### LIGHTING PROCEDURES FOR ROTISSERIE BURNER

Open hood. Push burner control in and turn very slowly to the left while simultaneously pressing the electronic ignition button in the centre of the control panel. Re-attempt ignition procedure several times to light the rotisserie burner because sufficient gas must pass along the gas piping system from the control panel to the rotisserie burner first to enable successful operation.

If rotisserie burner does not light, turn gas off and wait 5 minutes before retrieval, or light by match.

Once lit, an orange/red glow will stabilise in approximately 5 minutes. The rotisserie burner will reach cooking temperature about this time.

### COOKING WITH THE HOOD DOWN



**NEVER USE ALL BURNERS ON HIGH AT THE SAME TIME WHEN COOKING WITH THE HOOD DOWN.**

Cooking with the hood in the closed position helps to cook food more quickly than in conventional barbecues with a simple lid. The hood (*when closed*) helps to retain the heat more evenly and conserves energy. For the best cooking results, always use the burners on low or use the indirect cooking method (*explained below*) when the hood is down. High direct heat on the cooking plates when the hood is down may result in burnt food.

The following methods are referred to as 'INDIRECT COOKING'. Poultry and large cuts of meat cook slowly to perfection on the barbecue by indirect heat.

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.

**3 burner model:** Remove the solid grillplate and position the shallow pan in the centre with the slotted grillplate to one side.

**REMEMBER:** Only use burners on 'LOW' for indirect cooking and flametamer in centre of barbecue over centre burners. Remember, only use outside burners for indirect cooking.

**4 burner model:** Remove the solid grillplate and position the slotted grillplate and flametamer in centre of barbecue over centre burners. Remember, only use outside burners for indirect cooking.

In the case of the 4 burner model, place a drip pan slightly smaller than the cut of meat, on the flametamer surface under the meat being cooked, (*more explanation below*). The meat juices collected in the tray can be used for making gravy.

**Burner control:** With the hood open, ignite the outer left and right burners. Once ignition is established, close the hood. Leave the burners on 'HIGH' for 5 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning the outermost burners progressively to 'LOW'.

MEAT CUT	WEIGHT	METHOD	BURNER SETTING	MEAT THERMOMETER			TIME PER 500g
				Rare	Medium	Med - Well done	
Meat							
Large beef roasts, bone in. (standing or prime rib sirloin)	2.5 - 4 kg	Indirect	1 burner - High 1 burner - Low	60° C	65°C	70°C	22 - 27 min
Large beef roasts, boneless. (rolled roasts and roasting pieces)	2 - 3 kg	Indirect	1 burner - High 1 burner - Low	60°C	65°C	70°C	27 - 32 min
Small beef roasts, boneless. (fillet/tenderloin, rib eye)	1 - 1.5 kg	Indirect	1 burner - High 1 burner - Low	60°C	65°C	70°C	22 - 27 min
Lamb							
Leg, bone in, boned and tied or boned and butterflied.	2 - 3 kg	Indirect	1 burner - High 1 burner - Low		70°C	75°C	25 - 30 min
Loin, bone in, boned and tied; rib loin/rack/best end of neck, bone in	1 - 2 kg	Indirect	1 burner - High 1 burner - Low		70°C	75°C	25 - 30 min
Forequarter/shoulder/neck end, bone in or boned and tied.	1.5 - 2 kg	Indirect	1 burner - High 1 burner - Low		70°C	75°C	35 - 40 min
Pork and Ham							
Pork leg/fresh ham, bone in. (whole leg,1/2 leg,shank end or rump)	3 - 5 kg	Indirect	High - 20 mins 1 burner - High 1 burner - Low			75 - 77°C	33 - 35 min
Pork loin, bone in or boneless. (loin roast, crown roast)	2 - 3 kg	Indirect	High - 20 mins 1 burner - High 1 burner - Low			75 - 77°C	28 - 30 min
Poultry							
Whole chicken.	1.5 - 2 kg	Indirect	1 burner - High 1 burner - Low			85°C	30 - 35 min
Whole turkey, small, no stuffing.	3 - 4 kg	Indirect	2 burners - Low			85°C	25 min
Whole turkey, large, no stuffing. (add 30 min. with stuffing)	5 - 7 kg	Indirect	2 burners - Low			85°C	18 - 20 min
Seafood							
Whole round fish, small. (trout; snapper; bream; whiting)	4 - 6 kg 375 g ea.	Indirect Direct	2 burners - High 1 burner - High				20 - 25 min 10 - 12 min
Whole round fish, large. (snapper, whitefish)	2 - 3 kg	Indirect Direct	2 burners - High 1 burner - High				35 - 60 min 30 - 45 min
Whole flat fish. (sole, flounder)	3 - 4 kg 375 g ea.	Indirect Direct	2 burners - High 1 burner - High				20 - 25 min 12 - 15 min



**CAUTION: IF BURNERS GO OUT DURING OPERATION, CLOSE GAS SUPPLY AT SOURCE, AND TURN ALL GAS VALVES OFF.**

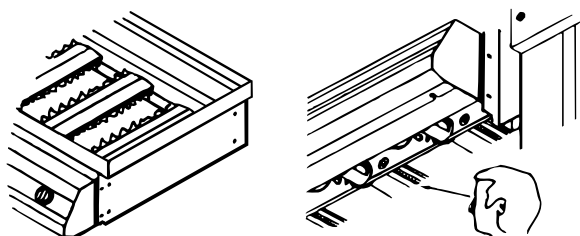
**OPEN HOOD AND WAIT 5 MINUTES BEFORE RE-ATTEMPTING TO LIGHT (THIS ALLOWS ACCUMULATED GAS FUMES TO CLEAR).**

**CAUTION: SHOULD A GREASE FIRE OCCUR, CLOSE GAS SUPPLY AT SOURCE, TURN OFF ALL BURNERS AND REMOVE FOOD UNTIL FIRE IS OUT.**

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

#### VISUALLY CHECKING BURNER FLAMES

Occasionally observe burner flame for correct operation. See diagram below.



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



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

**THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE AN UNSAFE OPERATING CONDITION FOR THE USER.**

**ALTHOUGH AN OBSTRUCTED BURNER TUBE IS NOT THE ONLY CAUSE OF 'FLASH-BACK' IT IS THE MOST COMMON CAUSE AND FREQUENT INSPECTION AND CLEANING OF THE BURNER TUBES IS NECESSARY.**

#### IF BARBECUE FAILS TO OPERATE PROPERLY

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

a) Misalignment of burner tube(s) and over orifice(s).

**CORRECTION:** Reposition burner tube to properly sit over orifice.

b) Obstruction in gas line

**CORRECTION:** Remove hose from barbecue.

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

c) Blocked orifice

**CORRECTION:** Remove grillplates, flametamer, fat/grease draining tray and receptacle. Remove burners from bottom of barbecue body by pulling cotter pin from beneath burner 'foot' using a screwdriver or needle nose pliers. (See burner diagram on page 10). Carefully lift each burner up and away from gas valve orifice. Remove the orifice section of gas valve from each gas valve and gently clear any obstruction with a fine wire. Re-install each orifice section, re-install burners over orifices and place each burner 'foot' into mounting bracket at bottom of barbecue body. Replace cotter pins. Replace cooking components, fat/grease draining tray and receptacle.

d) Misalignment of igniter on burner

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

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

If all check/corrections have been made and barbecue still fails to operate properly, consult your barbecue dealer or gas appliance service person.



### CARE AND MAINTENANCE

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

### FLASH-BACK

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

### CLEANING THE GRILLPLATES

After cooking, turn burner controls to 'OFF' and let barbecue cool before attempting to clean your grillplates. Take care not to chip the porcelain coating.

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

### CLEANING THE FLAMETAMER

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

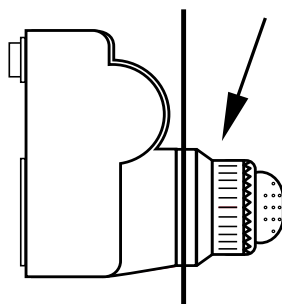
### CLEANING THE FAT/GREASE DRAINING TRAY & FAT/GREASE RECEPTACLE

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

### IGNITION SYSTEM BATTERY REPLACEMENT

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

The battery can be easily removed using your fingers.



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

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

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

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

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



- OR Using a narrow bottle brush with a flexible handle (*do not use a brass wire brush*), run the brush through each burner tube and into the burner several times.
- OR Use an air hose to force air through the burner tube and out through the burner ports. Observe each port and make sure air comes out every hole. Wear eye protection.

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

1. Wire brush entire outer surface of burner to remove food residue and dirt.
2. Clean any blocked ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (*cracks or holes*) and if such damage is found, order and install a new burner. After installation, check to ensure that gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

**ANNUAL CLEANING OF BARBECUE HOUSING**

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

*Interior:*

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

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

*Exterior:*

Your gas barbecue is made of heavy steel, it should provide you with years of trouble-free service. Should you decide to touch up any scratches in the paint which may occur with use, a touch up paint designed for use with high temperatures is available in most hardware stores and from your barbecue dealer. Follow these steps for best results when applying touch-up paint:

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

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

**GUARANTEE**

As the purchaser of a high quality Rinnai barbecue, we provide you with the following guarantee.

FREE Labour\* 2 Years

FREE Parts\* 2 Years

*\*excluding ignition, flametamers (1 year)*

New Zealand 1 year free parts  
and labour all models

The benefits conferred by this guarantee are in addition to all other rights and remedies in respect of the product which you have under the Trade Practices Act (*Consumer Guarantees Act NZ*) and other state and territory laws.

Guarantee does not cover cleaning and normal wear and tear; calls of this nature may be chargeable.

Service calls to a barbecue which is operating normally may be chargeable, even when the barbecue is under guarantee.

Please complete and mail this card. This will assist Rinnai in providing the best possible service.

**STORAGE**

We recommend that you minimise the barbecue's exposure to the elements. Once finished, cooled and cleaned, your barbecue should be stored away under cover. A protective vinyl cover is available as an optional accessory. This should guarantee years of trouble free entertainment from your barbecue.

**YOUR DETAILS**

☐ Mr ☐ Mrs ☐ Ms ☐ Other: \_\_\_\_\_

Surname: \_\_\_\_\_ Given name: \_\_\_\_\_

Address: \_\_\_\_\_

Suburb/Town: \_\_\_\_\_ State: \_\_\_\_\_ P/code: \_\_\_\_\_

Telephone ( ) \_\_\_\_\_ A/H, Bus. \_\_\_\_\_

**YOUR BARBECUE DETAILS**

Date of purchase: \_\_\_\_\_

Place of purchase: \_\_\_\_\_

Serial No. located on side panel: \_\_\_\_\_

**ADDITIONAL DETAILS**

(Optional questions to assist our continuous improvement program)

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

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

What was your final choice based on?

☐ Colour ☐ Price ☐ Features ☐ Style ☐ Other: \_\_\_\_\_

Were you recommended to this product by

☐ Retailer ☐ Friend ☐ Advertising ☐ Past Experience ☐ Other: \_\_\_\_\_

Did you previously own a barbecue? ☐ Yes ☐ No

If yes, what kind? ☐ Portable ☐ Kettle ☐ Inbuilt

☐ Volcanic Rock/Charcoal ☐ Same ☐ Other: \_\_\_\_\_

If you changed, why? \_\_\_\_\_

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

### OUR BRANCHES

Rinnai Australia has a service network in most states. Our service network personnel are fully trained and equipped to give the best service on your Rinnai appliance. If your barbecue needs service please ring one of the contact numbers on this page.

**RINNAI AUSTRALIA PTY. LTD.** ABN 74 005 138 769

**Rinnai  
Help Line:** 1 300 366 388, 8.30am - 5.50pm EST Mon-Fri  
(Cost of a local call. Higher from mobile or public phones).  
**Internet:** [www.rinnai.com.au](http://www.rinnai.com.au)  
**e-mail:** [enquiry@rinnai.com.au](mailto:enquiry@rinnai.com.au)

#### Head Office:

10-11 Walker Street, Braeside, Vic 3195.  
**Sales:** Tel (03) 9271 6666. Fax (03) 9271 6611.  
**Spare Parts  
& Service:** Tel (03) 9271 6699. Fax (03) 9271 6688.

#### N.S.W. Branch:

62 Elizabeth Street, Wetherill Park,  
NSW 2164.  
**Sales:** Tel (02) 9609 2111. Fax (02) 9609 5260.  
**Service:** Tel (02) 9609 2888. Fax (02) 9609 5260.  
Tel (02) 9609 2600. Fax (02) 9729 0487.

#### S.A. Branch:

140 Days Rd, Ferryden Park, SA 5010.  
Tel (08) 8345 0292. Fax (08) 8345 4760.

#### W.A. Branch:

18 Belgravia St, Belmont, WA 6014.  
**Sales:** Tel (08) 9478 3355. Fax (08) 9277 2531.  
**Service:** Tel (08) 9478 3345. Fax (02) 9277 2531.

#### QLD Branch:

1/6 Booran Dve, Logan City, QLD 4114.  
Tel (07) 3209 4622. Fax (07) 3209 4722.

#### Tasmania:

#### Contact Rinnai Melbourne on

**Service:** Tel (03) 9271 6666. Fax (03) 9271 6611.  
Tel (03) 9271 6699. Fax (03) 9271 6688.

#### New Zealand Ltd.

**Head Office:** 691 Mt. Albert Rd, Royal Oak, Auckland.  
PO Box 24-068.  
Tel (09) 625 4285. Fax (09) 624 3018.

Failure to comply with these instructions may result in serious personal injury or damage to the appliance. Specifications are subject to change without prior notice.

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RINNAI AUSTRALIA PTY LTD  
MARKETING DEPARTMENT  
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