

Rinnai

OWNER/INSTALLER FOR YOUR SAFETY

THIS MANUAL MUST BE READ IN ITS
ENTIRETY BEFORE OPERATING GRIDDLE

RR-55J GAS RICE COOKER

Owner's Operation and Installation Manual

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- The purchaser must post in a prominent location instructions to be followed in the event the user smells gas. Instructions can be obtained by contacting the local gas supplier.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

**INSTALLER: MUST LEAVE MANUAL WITH UNIT AFTER INSTALLATION.
OWNER: RETAIN THIS MANUAL SAFELY, FOR FUTURE REFERENCE.**

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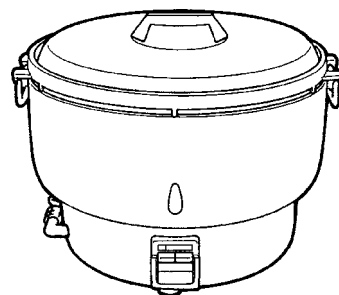
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Model Number RR-55J Gas Rice Cooker
Manufactured by Rinnai Japan

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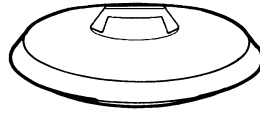


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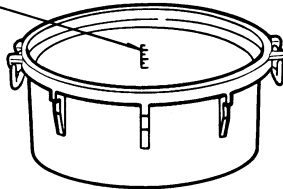
GENERAL INFORMATION

1. NAME OF PARTS

LID



Water Level Guide



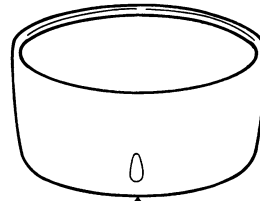
RICE POT

MEASURING CUP



180 ml (5.3 oz)

HEAT SHROUD

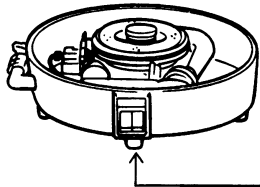


DRIP PAN



PILOT VIEW HOLE MUST ALIGN WITH CONTROL KNOBS

BASE



2. SPECIFICATIONS

Type		Gas Rice Cooker
Model Number		RR-55J
Dimensions	Height	18 inches
	Width	23 7/16 inches
	Depth	19 1/16 inches
Weight		35 LBS
Rice Capacity	Cups	25 – 55
Gas Input	Propane	34,000 BTU
	Natural	35,000 BTU
Gas Connection		1/2" NPT Female
Gas Supply Pressures	Propane	Minimum 11" WC Maximum 13.5" WC
	Natural	Minimum 6.5" WC Maximum 10.5" WC
Manifold Pressure	Propane	10" WC
	Natural	6" WC

INSTALLATION INSTRUCTIONS

1. NOTICE BEFORE INSTALLATION

1. Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1.
2. This rice cooker is designed either for use with Natural Gas or L. P. Gas. Make sure that the type of gas to be supplied to this cooker matches that shown in the rating plate in the unit.
3. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1 /2 psig.
5. **NOTICE TO GAS SUPPLIERS:** The following must be followed to check the proper operation of the Safety Valve:
 1. Remove Pot, Heat Shroud and Drip Tray.
 2. Push Ignition Knob down until it clicks and hold knob down for approximately 10 seconds.
 3. Release Ignition Knob (pilot should be lit). If pilot is not lit, repeat step 2.
 4. The Keep Warm Knob will remain down.
 5. Pull Keep Warm Knob up and listen carefully for a faint metallic click sound (approximately 60-180 seconds). This click sound is the Safety Valve dropping out and signifies proper operation of Safety Valve.

NOTE: The Pilot Valve does not have a means to stop the flow of gas other than the manual valve outside the unit or the Keep Warm Knob.

2. LOCATION AND CLEARANCES

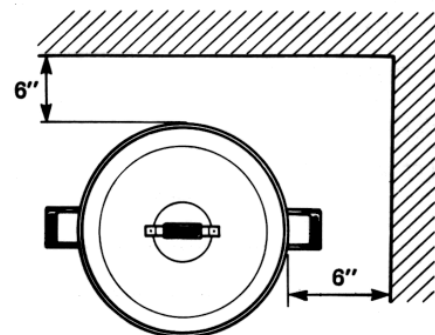
Location

1. Keep the appliance area free and clear from combustible materials, gasoline and other flammable vapors and liquids.
2. Locate this rice cooker in a well ventilated place. Do not block or cover the opening between the shroud and pot. **DO NOT OBSTRUCT FLOW OF COMBUSTION AND VENTILATION AIR.**
3. Provide adequate clearance for air openings into the combustion chamber.

Clearances

Minimum clearances from combustible materials are as follows: 6" from side and 6" from back.

Minimum clearances from NON-combustible materials are as follows 0" from side and 0" from back.



OPERATING INSTRUCTIONS

1. OPERATING INSTRUCTIONS

1. Be sure that manual valve is open and pilot view hole is directly above controls. See pages 3 and 7.
2. Push **1. IGNITION** knob down until it clicks and hold down for approximately 10 seconds.
3. Release **1. IGNITION** knob, check that the PILOT is lit by looking through the pilot view hole. (**1. IGNITION** knob will return and **KEEP WARM** knob stays down.)
4. If the PILOT has failed to ignite, wait 5 minutes, then repeat STEPS 1-3 TO RE-IGNITE.
5. To light main burner push **2. COOKING** knob down. Check main burner ignition by viewing through view hole.

NOTE:

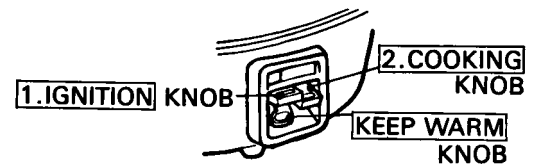
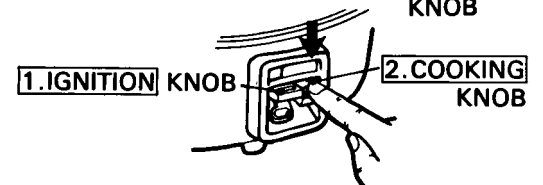
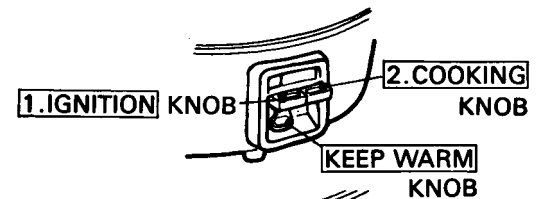
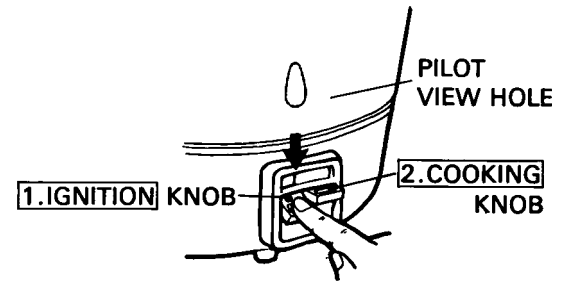
- * The Heat Shroud, if not correctly installed, will prevent main burner ignition even though the pilot is burning.
- * Do not pull **KEEP WARM** knob up while cooking. Unit will shut off.
- * Should the main burner not be ignited, or be extinguished halfway, pull **2. COOKING** knob up until it clicks.
- * Do not push **2. COOKING** knob first, the lever will not stay down unless the pilot is lit.
- * After cooking, **2. COOKING** knob will automatically lift up.

2. TO SHUT OFF

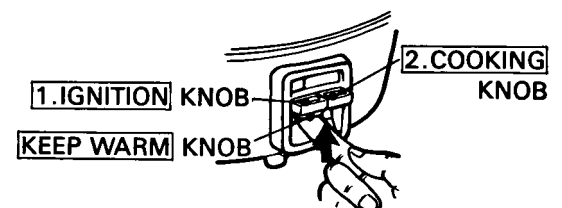
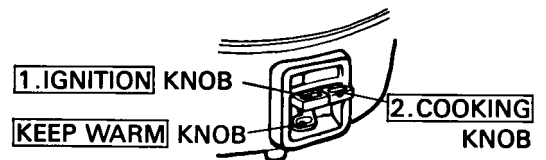
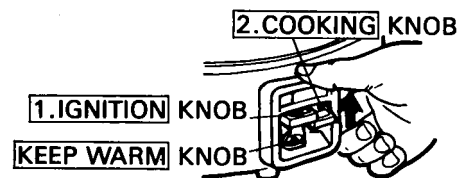
When removing the pot after cooking, make sure to push **KEEP WARM** knob up until it clicks. It is then in "OFF" position.

WARNING:

- * When igniting make sure not to put your face near the viewing holes.
- * If it is hard to see the PILOT flame, relocate the position of the shroud so view holes are directly over controls. See pages 3 and 7.



NOTE) DO NOT PULL **KEEP WARM** KNOB UP WHILE COOKING.



OPERATING INSTRUCTIONS

3. HOW TO COOK RICE

1. Measure rice with the measuring cup provided. If the measuring cup is not used, refer to the following table:

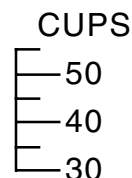
MEASURING CUPS		POUNDS OF DRY RICE	
10	=	3.3	
20	=	6.6	
30	=	9.9	1 measuring cup = 5.3 fluid ounces (oz)
40	=	13.2	= 180 milliliters (ml)
50	=	16.5	
55	=	18.2	

2. Wash measured rice with fresh water until water is relatively clear to suite individual cooking taste.

3. Put the washed rice in the Rice Pot. Add water according to Water Level Guide inside the Pot.

(For example, to cook 30 measuring cups of rice, put the washed rice into Rice Pot and then add water up to the indication "30" of Water Level Guide.)

Water Level Guide



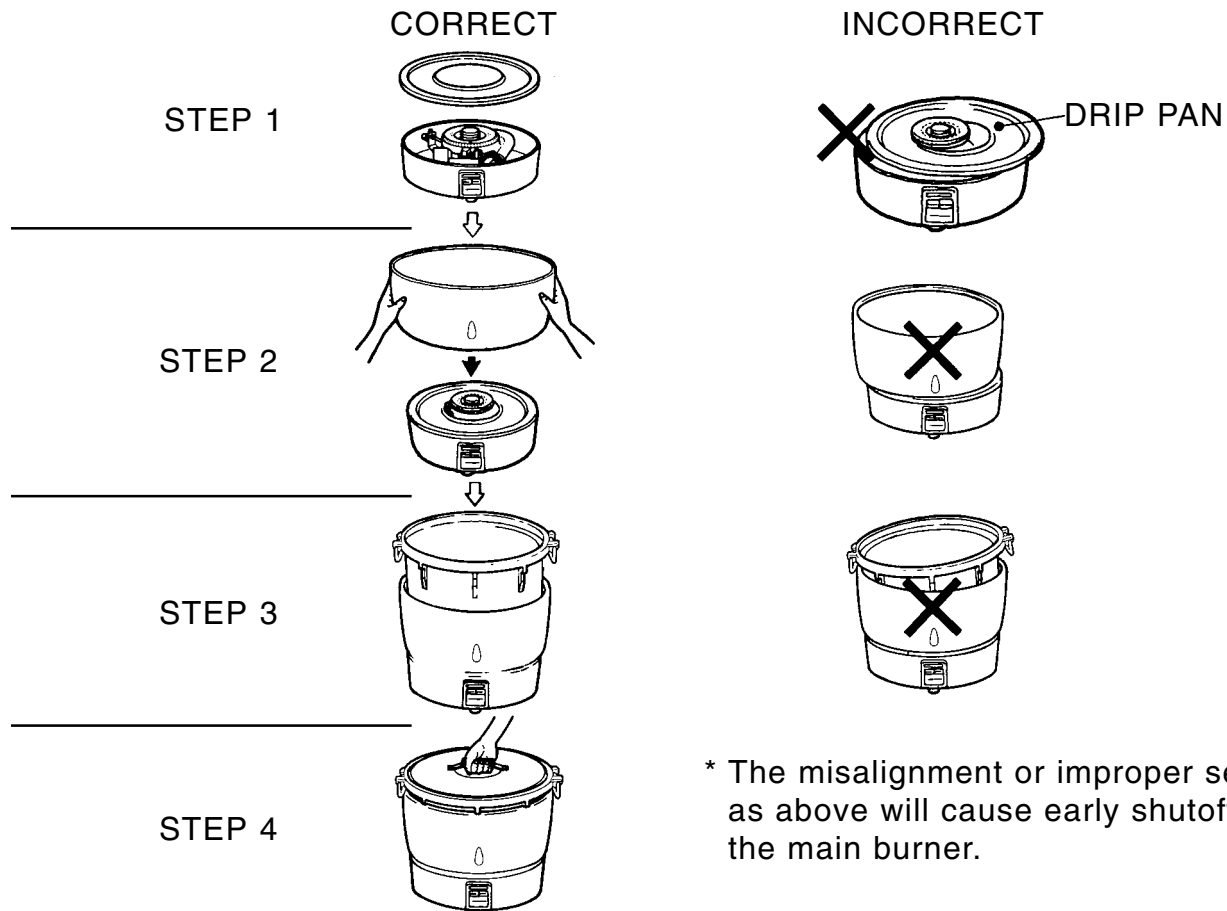
- NOTE:** A. The amount of water is important for rice cooking. It will vary with dryness, age and kinds of grain. To suit your needs and tastes, you may need to adjust the water level.

B. Do not put water over the top line of Water Level Guide.

4. Soak rice in water about 30 minutes before you start cooking.

OPERATING INSTRUCTIONS

5. Set Drip Pan on Base correctly. Do not use Drip Pan upside down. Align pilot hole in Heat Shroud directly over on/off switch. Be sure that the Shroud is sitting firmly in Drip Pan. Install the Pot into the Shroud. Make sure that the Pot is level and sitting firmly in the Shroud.



6. Close the lid and light the burner. (To light the burner, refer to the Operating Instructions on page 5.) Do not open the lid while cooking.
7. When cooking is completed, the **2. COOKING** button will pop up and the main burner will automatically shut off. DO NOT open the lid immediately – Leave rice cooker with pilot on at least 15 minutes after main burner shuts off to complete the cooking process.
8. The pilot keeps the cooked rice warm. After one hour, cooked rice will begin to lose flavor.
9. Shut pilot off by pushing up on keep warm knob until click is heard.

4. VISUAL BURNER CHECK

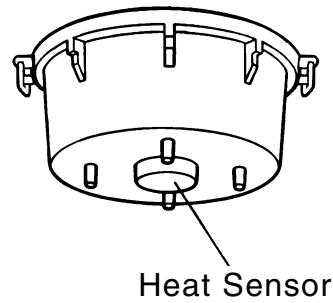
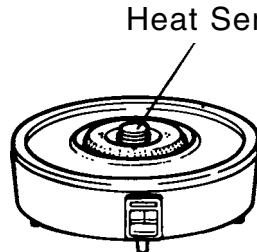
Make sure the view hole is directly over controls. Make a visual check of main and pilot burner flames. Flame should be light blue in color and should have no yellow tips or lifting from the burner. Do not hold face near view hole while igniting.

M A I N T E N A N C E / S E R V I C E

1. CLEANING

Allow unit to cool for one hour.

1. Clean heat sensitive portions at the center of the base and at the bottom center of Rice Pot daily. Wipe away water, oil and dirt with a cloth.



2. The rice pot, shroud, and lid can be washed with soap and water. Use normal dishwashing detergent. Wipe thoroughly with a dry cloth after washing. Do not wash the Burner Assembly with water.
3. Wash the drip pan with soap and water after removing from the Burner Assembly.
4. The burner ports should be cleaned out if blockage occurs by service technician orgas company.

2. TROUBLE SHOOTING

TROUBLE	CAUSE	PROCEDURE
1. Main burner shut off before rice completely cooked.	Too little water for rice volume.	Cook with proper amount of water. See directions.
	Spillage on thermal sensing unit.	Clean thermal sensing unit. See above for cleaning.
	Drip Pan, Rice Pot and/or Heat Shroud are not correctly positioned.	Place cooker parts in correct position. See directions.
	Thermostat is malfunctioning or dirty.	Replace thermal sensing unit assembly. Contact your dealer for parts or cleaning.
2. Pilot and Main Burner shut off while cooking.	Spillage on Pilot Unit.	Clean Pilot Burner or replace.
	Pilot Orifice is clogged.	Clean Pilot Orifice or replace.
	Gas supply pressure is too low.	Check gas line for proper size. All valves must be fully opened.
	Thermocouple is covered with spillage or damaged.	Clean thermocouple or replace.

M A I N T E N A N C E / S E R V I C E

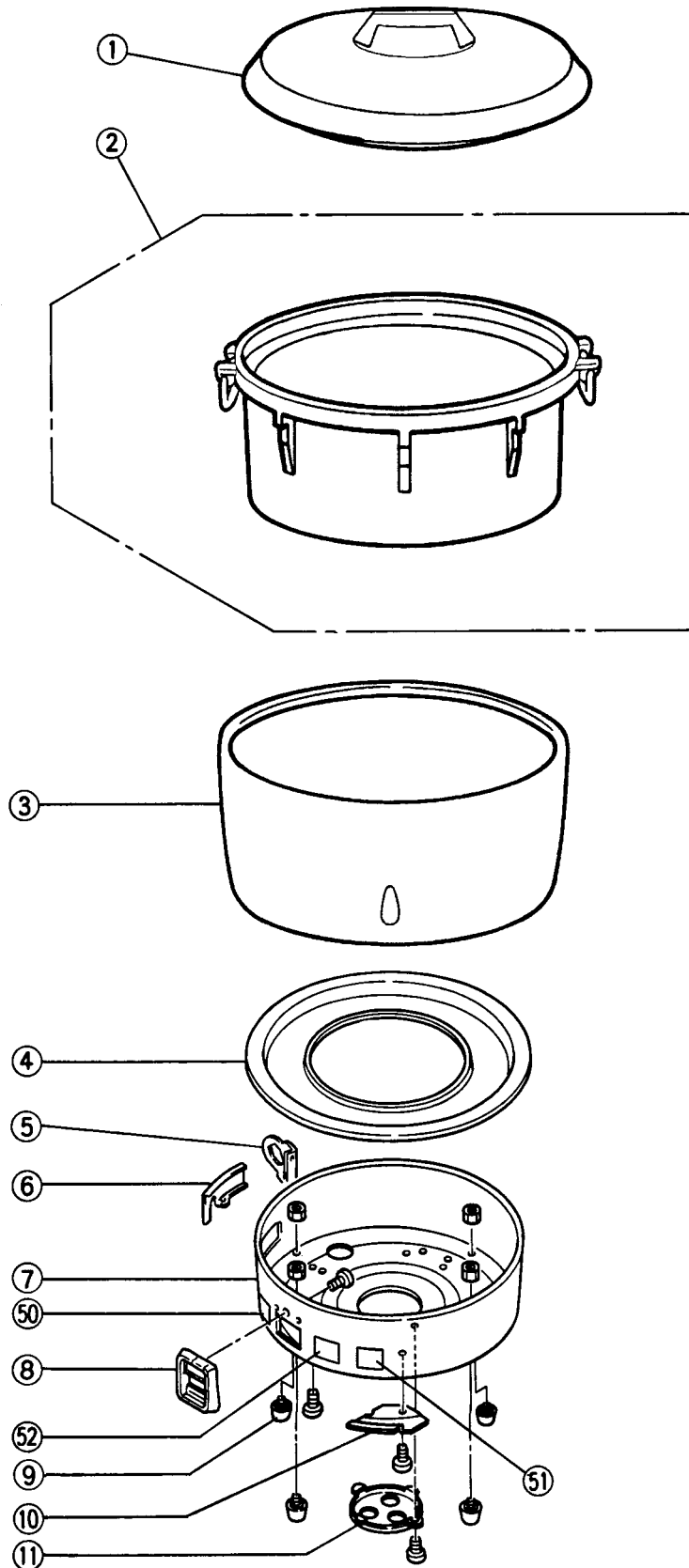
TROUBLE	CAUSE	PROCEDURE
3. Main Burner does not shut off automatically.	Thermostat is malfunctioning or dirty.	Clean heat sensing parts. Replace Thermal Sensing Unit Assembly. Contact your dealer for parts.
4. Short flame main burner.	Gas supply pressure is too low.	Check gas line for proper size. All valves must be fully opened. Contact your gas company.
	Blockage of main orifice.	Clean main orifice or replace.
5. Yellow flame main burner. Soot on the bottom of Rice Pot.	Incorrect type of gas.	Check rating plate and make sure of gas type.
	Spillage on main burner. Main burner is covered with spillage or insects inside of main burner.	Clean main burner or replace it. Check inside of main burner.
6. Flame is lifting.	Spillage on main burner. Blockage of main burner parts and holes.	Clean main burner parts or replace main burner.
7. Boiling over.	Too much water.	Cook with proper amount of water. See directions.
8. Inside of Rice Pot turns dark gray.	Rice Pot is not used for a long time without wiping after washing.	Wipe pot with dry cloth thoroughly after washing.
	Rice Pot is sterilized by steaming. Surface of aluminum may turn dark gray.	This discoloration of aluminum is not harmful to your health.

FOR MAINTENANCE REPAIR, CONTACT FACTORY, FACTORY REP, OR YOUR LOCAL SERVICE COMPANY.

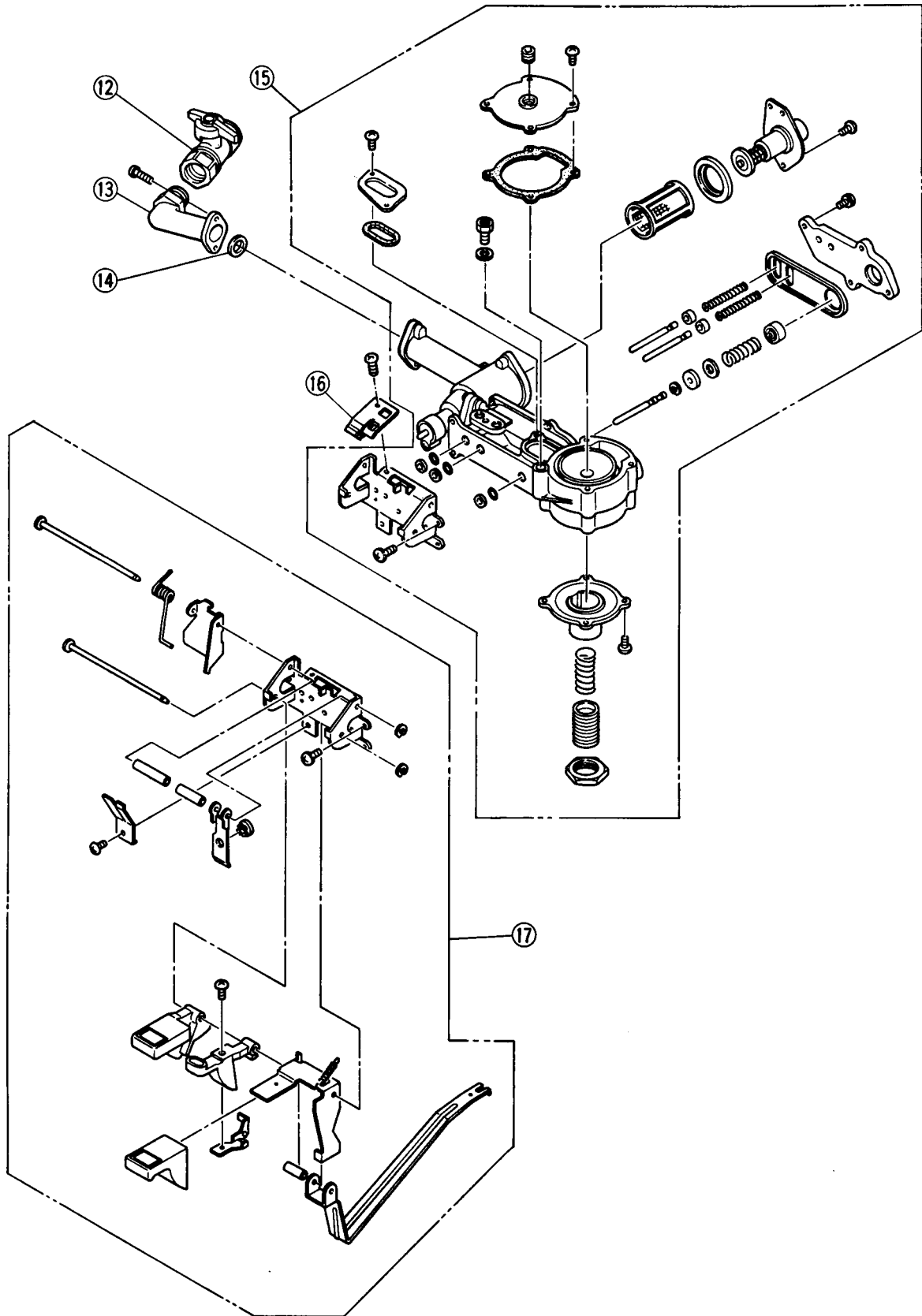
3. SERVICE

RINNAI AMERICA CORPORATION
 1662 LUKKEN INDUSTRIAL DRIVE WEST
 LAGRANGE, GEORGIA 30240
 TEL: 800-621-9419
 FAX: 706-884-6099

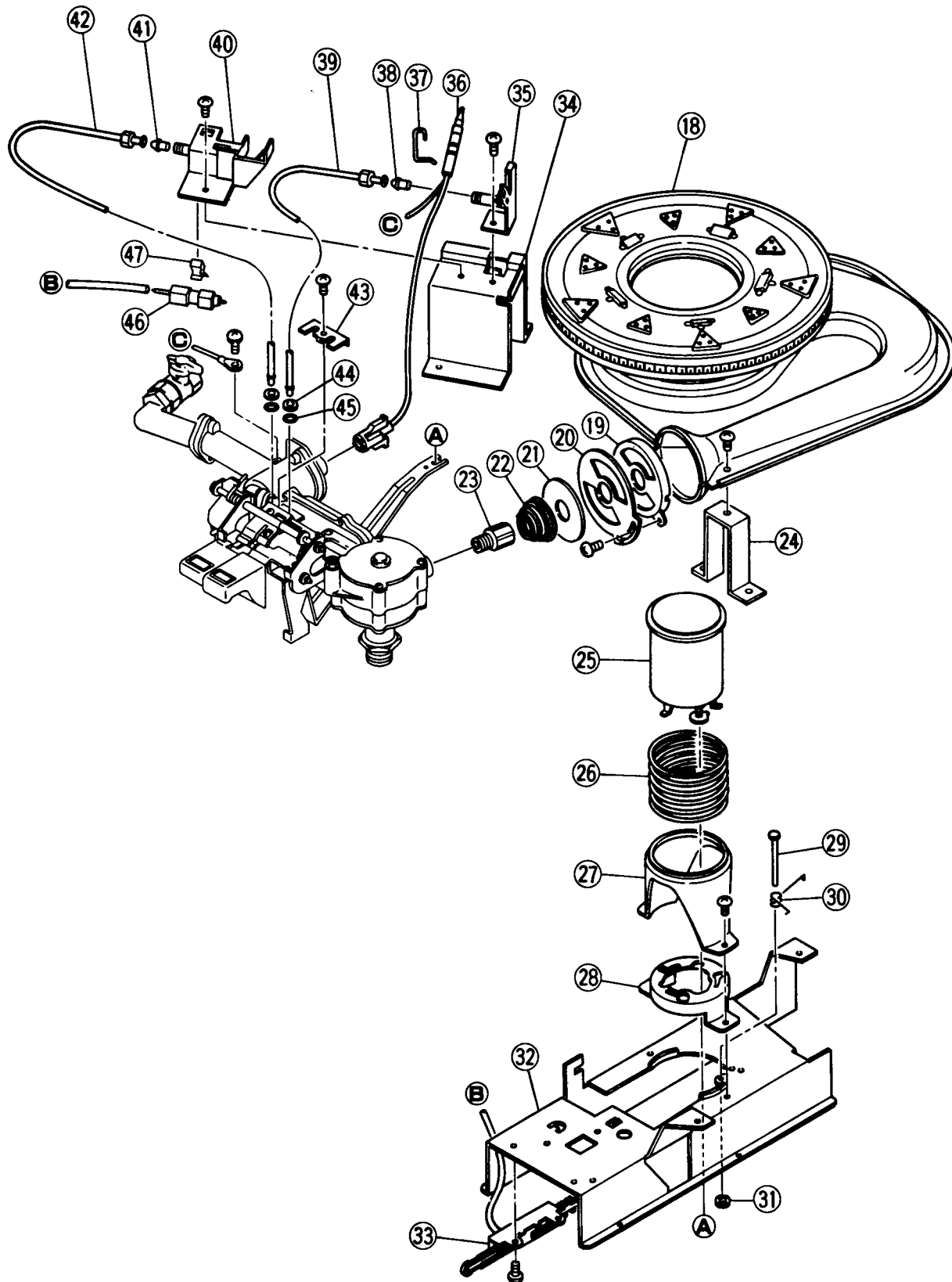
PARTS LIST AND DIAGRAMS



PARTS LIST AND DIAGRAMS



PARTS LIST AND DIAGRAMS



P A R T S L I S T A N D D I A G R A M S

<u>Part No.</u>	<u>Part Name</u>	<u>Drawing No.</u>
1	Lid Assembly	-
2	Rice Pot Assembly	-
3	Heat Shroud	-
4	Drip Pan	36550
5	Gas Cock Mounting Plate	BRR37-113
6	Connecting Inlet Cover	BRR37-345
7	Bottom Casing	RR82-2655
8	Control Panel	BRR37-1.05
9	Rubber Leg Assembly	49231
10	Pressure Adjustment Hole Cover	BRR37-332
11	Under Cover	RR77-4590
12	Manual Valve	BRR37-244
13	Gas Cock Joint	BRR37-401
14	Packing	C36E1-6
15	Combination Control Assembly	DRR37-213
16	Lock Plate	ARR37-600
17	Operating Unit	BRR37-243
18	Burner	CRR37-338
19	Air Shutter Plate	BRR37-315
20	Air Shutter	BRR37-313
21	Supplementary Damper	BRR37-340
22	Damper Push Spring	RR77-4641
23	Main Orifice (for Prop.) dia. 1.672	RMC-7523
	Main Orifice (for Nat.) dia. 2.5	RMC-7523
24	Burner Fitting Board	ARR37-104
25	Thermal Sensing Unit Assembly	BRR37-505
26	Thermal Sensing Unit Spring	46608
27	Magnet Case Guide	RR77-3582
28	Base Magnet Case	39346A
29	Stopper Pin	46660
30	Stopper Pin Spring	46661
31	Push Nut	ZRHA02SO
32	Burner Plate	RR77-2588
33	Piezo Electric Ignition Device	BRR37-1
34	Pilot Fitting Board	BRR37-329
35	Constant Pilot Burner	BRR37-326
36	Thermocouple	RR82-41318-02
37	Thermocouple Fixing Pin	ARR32-623
38	Pilot Orifice (Constant) (for Prop.) dia. 0.21	ARR37-331
	Pilot Orifice (Constant) (for Nat.) dia. 0.25	6541-96
39	Constant pilot Tube	BRR37-403-1
40	Pilot Holder Assembly	CP-50746
41	Pilot Orifice (Instant) (for Prop.) dia. 0.4	6541-96
	Pilot Orifice (Instant) (for Nat.) dia. 0.65	6541-96
42	Ignition Pilot Tube	BRR37-403-2
43	Connecting Tube Push Metal	ARR37-333
44	Washer	CP-20805
45	O-Ring	C5G1-8
46	Electrode	CP-50188
47	Plug Holder	CP50709
48	Measuring Cup	RR79-4951
49	Instructions	TRER-55AS-IAS
50	Rating Plate	BRR37-943
51	Warning Label	BRR37-945
52	Instruction Label	BRR37-944

L I M I T E D W A R R A N T Y

To the owner(s) of the equipment during the period of warranty coverage stated below, Rinnai warrants the equipment to be free of defects, in materials and workmanship. This warranty is subject to the terms specified below. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

This warranty is limited to parts replacement and does not include any labor allowance. Any service charges or charges for parts replacement are your responsibility.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERED
All Parts	90 days	Defective materials or workmanship

All warranty service and/or replacement or parts must be performed for you by an individual or servicing company which has been qualified by Rinnai or its distributor. Dated sales receipt/proof of purchase is required.

You may obtain the benefits of warranty coverage on a failed part by having the servicing company, distributor/dealer replace the parts and return it to Rinnai factory for inspection. If the failure is covered by warranty, there will not be any charge for the replacement part. Transportation charges for the shipment of the replacement part and the return of the failed part is your responsibility. Any such warranty replacement or repair shall be subject to the terms and conditions of this warranty for the remainder of the original period of coverage.

This warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service.

Any implied warranties of merchantability and fitness applicable to the equipment are limited in duration to the period of coverage of this express written warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you. Rinnai is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Rinnai does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, application engineering, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Rinnai.

ATTACH REMOVABLE WARRANTY
REGISTRATION CARD HERE

N O T E S

A sk about Rinnai's other fine products:



The Silent Servant

- North America's only vent-free convection heater
- 99% efficient
- whisper quiet
- perfect for hard to heat areas

The Energy Savers

- Direct Vent Heating with style and performance
- whisper quiet
- available with multi-step set back thermostats



The Infra-reds

- Vent free radiant heaters
- 99.9% efficient
- Heat like the sun

Portable Cooking Products

- One, two and two burner with broiler models.
- Perfect for camping, a picnic or a tailgate party.



Continuum

- Endless hot water for the whole house
- Digital Temperature Selection

Rinnai

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RR-55J
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