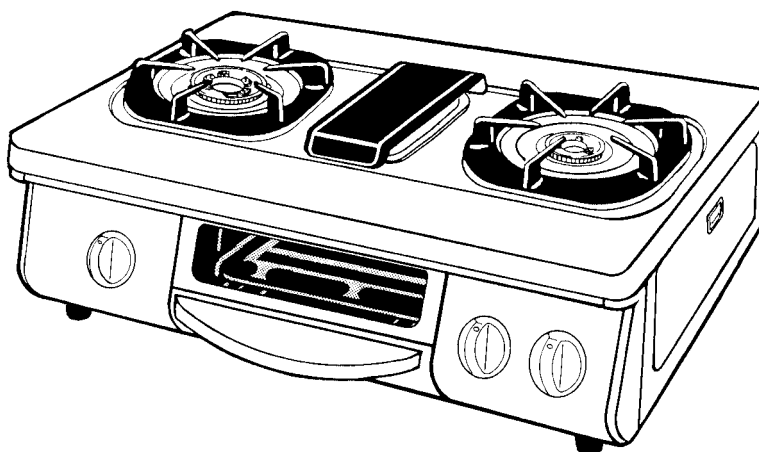


# Rinnai

## RETS-330NA KG-77FA-US

### OPERATING, SERVICING AND INSTALLATION INSTRUCTIONS



**WARNING:** IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR LOSS OF LIFE.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

#### 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.

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.

**BEFORE USING THIS UNIT, PLEASE READ  
THESE INSTRUCTIONS COMPLETELY.**

## **CAUTION:**

- Installation must be in accordance with manufacturer's instructions, state codes, local codes and/or local authority.
- Do not install a damaged unit.
- Do not install near curtains or any combustible material.
- Do not connect to any gas other than specified on rating plate (located on unit casing).
- Do not leave this appliance unattended while burner is on.
- This appliance must be installed and serviced by an authorized person.
- Do not change unit from one type of gas to another (no converting).
- Do not use as space heater.
- When in use insure proper ventilation.
- When using gas appliances exercise caution and common sense.
- Unit must be level when in use.
- Do not use gasolines or other flammable vapors in the vicinity of this appliance.
- Whenever removing unit you need to be careful not to hurt your hands by sharp edge of unit.

## **SPECIFICATIONS:**

**MODEL:** RETS-330NA / KG-77FA-US

**TYPE:** Gas Cooking Table with Broiler-2 Burner

**IGNITION METHOD:** Piezo Electric

**SAFETY DEVICE:** Thermocouple Flame Failure Devices

**WEIGHT:** 15 2/5 lbs.

**DIMENSIONS:** 8 2/5" (h) × 22 1/5" (w) × 16 2/5" (d)

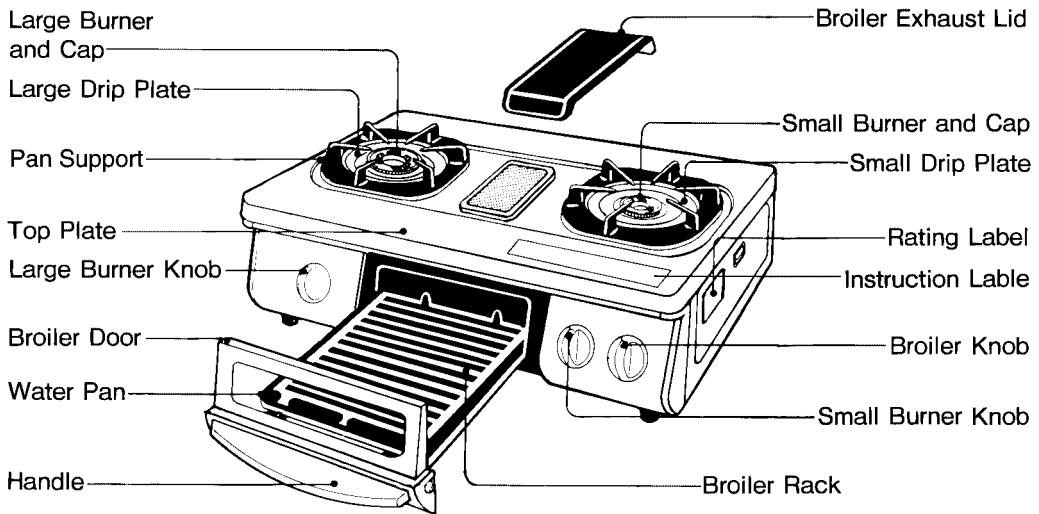
**NG=** ■ Large Burner-15,800 btu ■ Small burner 10,000 btu ■ Broiler 7,300 btu=  
Total btu: 33,100

**LP=** ■ Large Burner-12,100 btu ■ Small burner 8,300 btu ■ Broiler 8,600 btu=  
Total btu: 29,000

**GAS CONNECTION:** 1/4 (For Flare Fitting)

See rating plate on unit for gas specification and type.

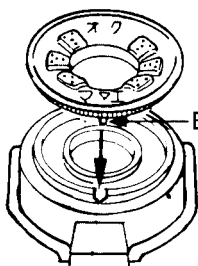
## COMPONENT AND PART NAMES



### Pre-Installation Preparation

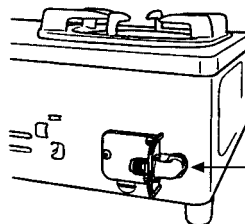
- Remove paper and packaging material from all parts. Assemble as shown in the drawings above ("Part Names") and on the right. Firmly press down the four corners of the top plate.
- Do not use in a place where strong wind blows in. (The wind may extinguish the flame and activate flame sensor to shut off. Follow ignition instructions.)
- If flammable objects (wooden walls, shelves, etc.) are present near the installation area, install the appliance so that the sides and the back of the appliance are at least 6" (15cm) away from the flammable wall. This also applies when a stainless or other plate is installed over the inflammable wall. There should be a minimum 40" (100cm) clearance between the top of the appliance and an inflammable object such as a ceiling or a shelf. This, however, does not apply to a fireproof construction.

### CAUTION!



Burner Cap/Pin

Fit the cap correctly and check proper burning before using unit.



Gas Connection 1/4" Flare Fitting Located on back side of unit.

## Gas Supply connection

1. This gas appliance is provided with a nominal 1/4" ID male flare gas connection fitting. The gas supply connection to the unit shall be made using an approved 3/8" female flare swivel connector approved for use in the USA. **DO NOT** use excessive force when making up this connection or damage to the appliance could occur.
2. This appliance requires the installation and use of a suitable gas appliance regulator for the applicable gas type (see appliance rating plate). Appliance regulators must meet all federal, state and local codes for their intended use. The gas supply pressure to the appliance must meet the following requirements:

### LP-Gas:

Minimum gas pressure :	8 inches water column
Maximum gas pressure :	13 inches water column

### Natural Gas:

Minimum gas pressure :	6 inches water column
Maximum gas pressure :	10.5 inches water column

3. Before operating your cooktop or after refueling, check carefully to be certain that all connections are tight and there are no gas leaks. The easiest way to do this is to mix up a little soapy water, like you would for washing dishes. Turn on the gas and brush a little of the mixture around fittings. If new bubbles form, you have a leak!

### **Standard LP-Gas Hose and Regulator Assembly Type 1 For LP Gas Cylinders with Type 1 Connector**

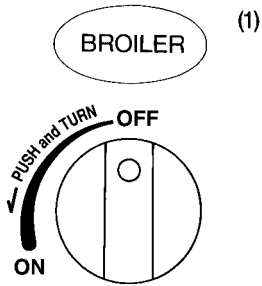
1. A Type 1 Standard LP-Gas Hose and Regulator Assembly shall be used with all LP tank applications having a Type 1 connection. The #791 (Type 1) low volume low pressure CGA cylinder connection hose and regulator is the most commonly used propane connection in the grilling and heating industry. LP cylinders shall never be used in-doors. For out door use only. A LP-gas 90 degree CGA cylinder connection #791 (Type 1) low volume low pressure regulator x 5/16" ID low pressure hose with a 3/8" Female SAE swivel outlet connector should be used for the supply connection. Never hook unit up to any gas source without a proper regulator. Many regulators look similar but regulated pressures from the regulators can be different and dangerous. It is the responsibility of the installer to insure the proper regulated pressure is provided to this appliance.

An approved LP gas hose and regulator assembly certified by CGA/or UL is recommended. The regulated supply pressure for this appliance can be found on the Rating Plate of the unit and in the owner/installer manual. Follow directions in owner's/installer manual completely for safe operations and installation instructions.

### **Standard LP-Gas Hose and Regulator Assembly POL For Older LP Gas Cylinders with POL Connector**

2. A Standard LP-Gas Hose and Regulator Assembly with a CGA cylinder Connection #510 (POL) connector with a 90 degree low volume low pressure #60 orifice POL regulator x 5/16" ID low pressure hose with a 3/8" Female SAE outlet connector should be used for the supply connection. The POL hose and regulator assemblies are used on 40 and 100 pound tank applications and older model LP cylinder tanks. An approved CSA/UL Listed assembly is recommended. LP cylinders shall never be used in-doors. For outdoor use only. Never hook unit up to any gas source without a proper regulator. Many regulators look similar but regulated pressures from the regulators can be different and dangerous. It is the responsibility of the installer to insure the proper regulated pressure is provided to this appliance. The regulated supply pressure for this appliance can be found on the Rating Plate of the unit and in the owner/installer manual. Follow directions in owner's/installer manual completely for safe operations and installation instructions.

**HOW TO USE STOVE...**

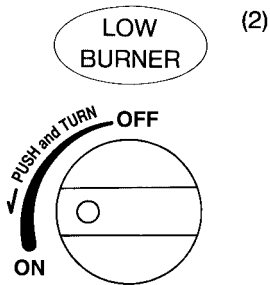


(1) Push knob in, turn counter clockwise until click is heard. Observe if flame has lit. Hold knob at ON position for 3 to 5 seconds to activate flame safety device.

**NOTICE: DUE TO LACK OF USE, PROCEDURE MAY NEED TO BE REPEATED 2 TO 3 TIMES. (AIR IN LINES.)**

No. 1 Knob is for broiler.

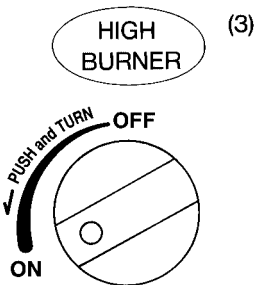
- Remove top vent cover before using.
- Broiler door must be open when igniting burner.
- Broiler knob should be in full on position when in use.



No. 2 Knob is for small burner.

No. 3 Knob is for large burner.

For flame control move knob between ON and OFF.



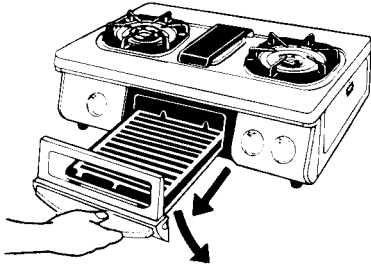
**CAUTION: WHEN BURNERS ARE ON VERY LOW, WIND CAN CAUSE SAFETY DEVICE TO SHUT OFF BURNER. (PROTECT BURNERS FROM WIND.)**

**Turning the Burner Off**

- Turn the knob to the "Off" position to turn the burner off.
- The flame may make a noise when going out. This is normal.
- After use, make sure the flame is out and valve is in off position.

## USE OF BROILER

### BROILER REMOVAL



Pull out and then down.

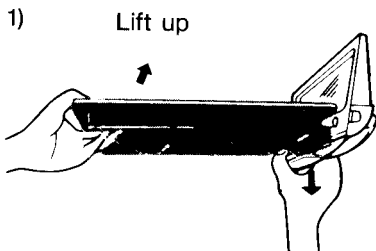
For best operation keep unit clean.

The broiler pan is connected to the broiler door.

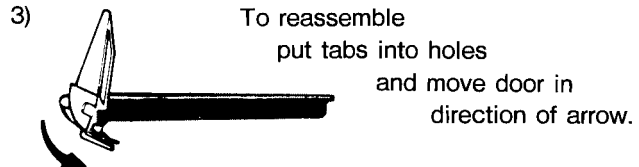
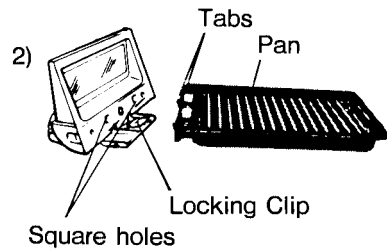
See instructions below for disassembly.

Pan is porcelainized for easy cleaning. Dish-washer safe.

### BROILER DISASSEMBLY



with thumb pull retainer down



To reassemble  
put tabs into holes  
and move door in  
direction of arrow.

### NOTICE

- ... FOR EASE OF CLEANING AND TO REDUCE FIRE HAZARD, IT IS RECOMMENDED THAT 1 CUP (200CC) OF WATER BE PLACED IN BROILER PAN PRIOR TO EACH USE. ADD MORE BEFORE IT BECOMES DRY.
- ... FOR BEST COOKING RESULTS PREHEAT BROILER FOR 3 TO 5 MINUTES BEFORE ADDING FOOD.
- ... TO AVOID MEAT OR FISH STICKING TO RACK, APPLY A SMALL AMOUNT OF COOKING OIL.
- ... FOR DIFFERENT BROILING HEIGHTS, TURN BROILER RACK OVER.
- ... AVOID SPLASHING OF WATER WHEN REMOVING PAN.
- ... CLEAN PAN AFTER EACH USE.

## **FLAME FAILURE DEVICE**

How to Handle the Appliance When the Flame Failure Device is Activated.

The Flame Failure Device automatically stops the escape of gas in the event that a burner goes out due to spill over or wind.

- Turn the Control Knob to the OFF position for the burner that is off.
- Do not attempt to turn on the appliance for 5 minutes until the gas has had time to escape. \*Follow the direction of "How to use the Stove" when you re-ignite the burner.
- It takes about 15 seconds for the gas supply to stop after the burner goes out.

### **CAUTION!**

If you cannot re-ignite the burner after the Flame Failure Device cuts the gas supply and after allowing unit to cool, try the following steps.

- Wipe off any water or food spill on the Flame Detector and the Burner Ports.
- Wipe off any water on the bottom of the utensils.
- Do not hit the Flame Detector with hard object. Ignition system may not work correctly if the unit is damaged.

### **CAUTION ON CLEANING AND GENERAL CARE**

- 1) Before cleaning, make sure the main gas valve is closed and the appliance is cool.
- 2) Wear gloves for your safety when you try to clean the inside of the grill and the exhaust area.
- 3) Do not clean or tamper with any other area than specified below. Never try to disassemble the Flame Failure Device, Gas Line or Ignitor.
- 4) Burner cap is subject to spills and burning food. Keep holes and slots clean with wire brush. (Refer to assembly instructions when replacing.)
- 5) Broiler pan, broiler grate, burner grate, top plate and drip plates. Wash parts with detergent, rinse and wipe dry.

- 6) Do not use cleanser or steel wool to clean glass door. Glass can scratch and break.
- 7) Do not submerge body of unit in water. Remove spills in body with detergent on a cloth. Wipe dry.
- 8) To maintain safety and sanitation and good working condition-KEEP THE UNIT CLEAN.
- 9) If you find any abnormality, contact the nearest Rinnai distributor, sales office, or branch office.

## **Maintenance**

- Always perform regular inspection and maintenance.
- Do not use the appliance when failure or damage is suspected. Improper repair is dangerous. In case of a problem, contact the distributor.
- Check for clogging of burner due to spills.
- Is the top plate set correctly? Press down all four corners.
- If the flame is uneven, or the appliance is heavily soiled, remove the burner cap and rinse it with water, or clean it with metal wire.  
(Caution)  
After rinsing the burner cap with water, dry it completely before reinstalling. Make sure the burner functions properly. If the burner cap is not completely dry, the inside of the appliance may be damaged.  
When replacing the burner cap, always purchase a product with Code No. 151-244-000 & 151-179-000 respectively. No other product may be used.
- Do not use a stiff brush on the flame detector of the flame failure device. Make a habit of immediately wiping off a spill, to prevent failure and to prolong the life of the appliance.
- Wipe the top plate with a cloth dampened with kitchen detergent.



**LIMITED WARRANTY**  
***Rinnai Portable Cooktop Models:***  
***RETS-330NA & KG-77FA-US***

**WHAT IS COVERED?**

This Warranty covers any defects in materials or workmanship, subject to the terms stated below. This warranty extends to the first purchaser or user and terminates when ownership of the product is transferred.

**HOW LONG DOES COVERAGE LAST?**

<u>Item</u>	<u>Period of Coverage</u>
<i>All Parts and components</i>	<i>90 days from Date of Purchase</i>

**WHAT WILL RINNAI DO?**

Rinnai will repair or replace the product or any part or component that is defective in materials or workmanship, except as set forth as follows. Rinnai will pay reasonable shipping costs, provided you obtain prior authorization from an Authorized Rinnai Distributor. Rinnai will not pay labor charges associated with the repair or replacement of the product or any part or component. All repair parts must be genuine Rinnai parts. All repairs or replacements must be performed by an individual or servicing company that has been authorized by Rinnai or its distributor.

Replacement of the product may be authorized by Rinnai only. Rinnai does not authorize any person or company to assume for it any obligation or liability in connection with the replacement of a product. If Rinnai determines that repair of a product is not possible, Rinnai will replace the product with a comparable product, at Rinnai's discretion.

**HOW DO I GET SERVICE?**

**You must contact an Authorized Distributor or Installer for the repair of a defective product under this Warranty. Failure to contact an Authorized Distributor or Installer will void the Warranty.** For the name of the Authorized Distributor or Installer nearest you, please contact your local HVAC dealer or gas service technician, visit the Rinnai website ([www.rinnai.us](http://www.rinnai.us)), call Rinnai at 1-800-621-9419 or write to Rinnai, 103 International Drive, Peachtree City, Georgia 30269.

Proof of purchase is required. You can show proof of purchase with a dated sales receipt, or by completing and mailing the enclosed Warranty registration card within 30 days of purchasing the product. **Please complete the enclosed Warranty registration card and mail it to Rinnai at the address shown on the card.** Receipt of this card by Rinnai will constitute proof-of-purchase for this product. However, return of this Warranty registration card is not necessary in order to validate this Warranty.

**WHAT IS NOT COVERED?**

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, force majeure, improper installation or improper maintenance or service, or for any other causes other than defects in materials or workmanship. This warranty does not apply to any product whose serial number or manufacture date has been defaced.

Rinnai is not liable for any special, incidental, indirect or consequential damages that may arise, including damage to person or property, loss of use, or inconvenience. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

**LIMITATION ON IMPLIED WARRANTIES**

Any implied warranties of merchantability and fitness arising under state law are limited in duration to the period of coverage provided by this limited Warranty, unless the period provided by state law is less. Some states do not allow limitations on how long an implied Warranty lasts, so the above limitation may not apply to you.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## PARTS SCHEMATICS FOR RETS-330NA / KG-77FA-US

No.	Part Name	11-Code	Part Number	
126	Grill Pilot Burner	152-488-000	CP-50836X02	1
127	Plug Holder	037-122-000	CP-50709X02	1
128	Pipe Holder	508-527-000	CP-50886	1
129	Grill TC Fixing Plate	512-350-000	320NA-118X05	1
130	Plug Holder	506-071-000	CP-50419BX02	1
131	Thermocouple Assembly	121-269-000	C10A-78-1X01	1
132	Main Injector(LP GAS)	130-007-097	CP-60054X01-0.97	1
132	Main Injector(NG GAS)	130-007-148	CP-60054X01-1.48	1
133	Main Injector(LP GAS)	130-007-080	CP-60054X01-0.8	1
133	Main Injector(NG GAS)	130-007-120	CP-60054X01-1.2	1
137	Regulator(LP GAS)	140-516-000	CP-21551-2X05	1
137	Regulator(NG GAS)	140-535-000	CP-21551-7X01	1
138	Regulator(LP GAS)	140-514-000	CP-21551-4X03	1
138	Regulator(NG GAS)	140-622-000	CP-21551-14	1
139	Pilot Injector(LP GAS)	131-005-045	CP-60041AX01-0.45	1
139	Pilot Injector(NG GAS)	131-005-065	CP-60041AX01-0.65	1
140	O-Ring	520-003-010	C5G1-8	1
142	Grill Connecting Tube (NG GAS)	109-326-000	331N-111-1.09	1
142	Grill Connecting Tube (LP GAS)	109-327-000	331N-111-0.86	1
145	Grill Pilot Connecting	103-402-000	320NA-124X01	1
146	Washer	503-005-000	CP-20805	1
147	O-Ring	520-056-010	RN-001-S	1
151	Washer	503-005-000	CP-20805	2
152	O-Ring	520-056-010	RN-001-S	2
154	Regulator(NG GAS)	140-715-000	CP-21728-1X01	1
154	Regulator(LP GAS)	140-716-000	CP-21728-2	1
157	Pilot Injector(LP GAS)	131-082-040	CP-60061A-0.4	1
157	Pilot Injector(NG GAS)	131-082-065	CP-60061A-0.65	1
159	Connecting Tube Retain	508-0032000	331N-133-1	1
888	Operation Manual	640-072-100	RET331N-31	1