

# Rinnai



True **professional** heritage



# Rinnai

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DEALER



Eight decades in  
**professional kitchens**





**DESIGNED  
FOR YOUR TASTES**



## **GAS TABLE**

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### **RTL-35KS**

- Durable Cast Iron burner
- Stainless steel top plate
- Stainless steel casing
- Piezo ignition



## **AUTOMATIC GAS RICE COOKER**

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### **RR-55A**

- Perfect for every type of large size diner places
- Keep warm function keeps rice to perfection at anytime
- Enamel outer casing with aluminum cook pot
- Easy to clean
- Cooks rice in large or small quantities (4-10L)
- One-touch automatic ignition system
- Automatic shut-off device

# Auto Gas Rice Cookers



**RRA-106 (2-Level)**

- RRA-106 for 20-100 people (3-15kg)
- RRA-156 for 20-150 people (3-22.5kg)
- Various cooking function (Rice, porridge)
- Reservation function (24 hours)



**RRA-156 (3-Level)**

- Display of rice cooking process
- Digitalized function
- Self diagnosis function
- Flame failure safety device

## Features

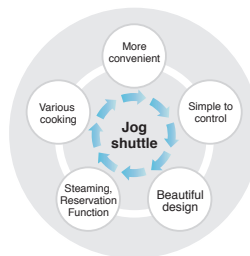
### Designed for Comfort

Product is designed for easy cleaning and easy access.



### Easy Control

Jog shuttle displays various control settings.




### Built-in battery

In the case of blackouts, the built-in battery will allow for additional 7 minutes of backup usage.







Brilliant performance  
meets intelligent  
technology...

to make delicious results  
easier.



# Infra-Red Gas Griller

## PET / UPPER FLAME



RGP-43A



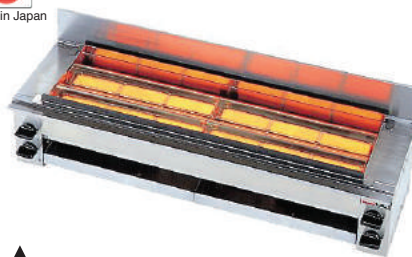
RGP-46A

- Auto ignition with individual burner control
- Rapid and efficient grilling with powerful infra-red burners
- Heat resistant protective glass top
- Ceramic infrared burner
- Smokeless grilling with powerful infra-red burner
- Adjustable front grilling level
- 2 steps heating power control
- Easy to cook using movable grill mesh
- Front control knobs
- Bench or wall mounted design

## KUSHIYAKI / LOWER FLAME



RGC-2S (LPG only)



RGK-64

- Safety device of extinguishment
- High temper resistant stainless steel ( 650°C ) adopted
- Use only grilled skewers cooking

- Auto gas cut-off safety device
- High temperature resistant stainless steel ( 650°C )
- For skewers grilling only
- Rapid and efficient grilling with powerful infra-red burners



RGK-61D



RGK-62D

### INNOVATIVE JAPAN COOKING TECHNOLOGY WITH EASY CLEANING FUNCTION

Rinnai Infra-red gas grills use two types of heat, direct and radiant. This achieves the temperature range and uniform heat distribution that are the keys to flawless grilling.

## ARAIISO / LOWER FLAME

- Auto ignition by piezo
- Control knob in front for convenient
- Sus body adopted
- 2 steps heating power control
- Ceramic infrared burner

Type C : 1 Gas valve can control each Burner  
Type B : 1 Gas valve can control 2 Burners  
\*Photo below are all type C



RG-440F (LPG only)



RG-640F (LPG only)



RGA-404C / RGA-404B



RGA-406C / RGA-406B



RGA-408C / RGA-408B



RGA-410C / RGA-410B (LPG only)



# Gas Rangetops

## HIGH STAND



- RSB-320L**
- Auto ignition
  - 2-step power heating control
  - High caloric double burner
  - Durable stainless steel
  - Separable top plate for easy cleaning
  - Lower rack for cookware



- RSB-420L**
- Auto ignition
  - 2-step power heating control
  - High caloric double burner
  - Durable stainless steel
  - Separable top plate for easy cleaning
  - Lower rack for cookware

Dual burners define power and control – from ultra-high 16,000 BTU for boiling and searing to a low 500 BTU for simmering. Slide pots smoothly from burner to burner on the heavy-duty grates.

## LOW STAND



- RLT-120**
- 2-step power heating control
  - Auto ignition
  - SUS mesh thermal efficiency
  - High caloric double burner
  - Separable safety backguard
  - Durable stainless steel



- RLT-60**
- Auto ignition
  - 2-step power heating control
  - SUS mesh thermal efficiency
  - High caloric double burner
  - Separable safety backguard
  - Durable stainless steel

# Gas Griddle



RSB-903H

### Standing Gas Griddle

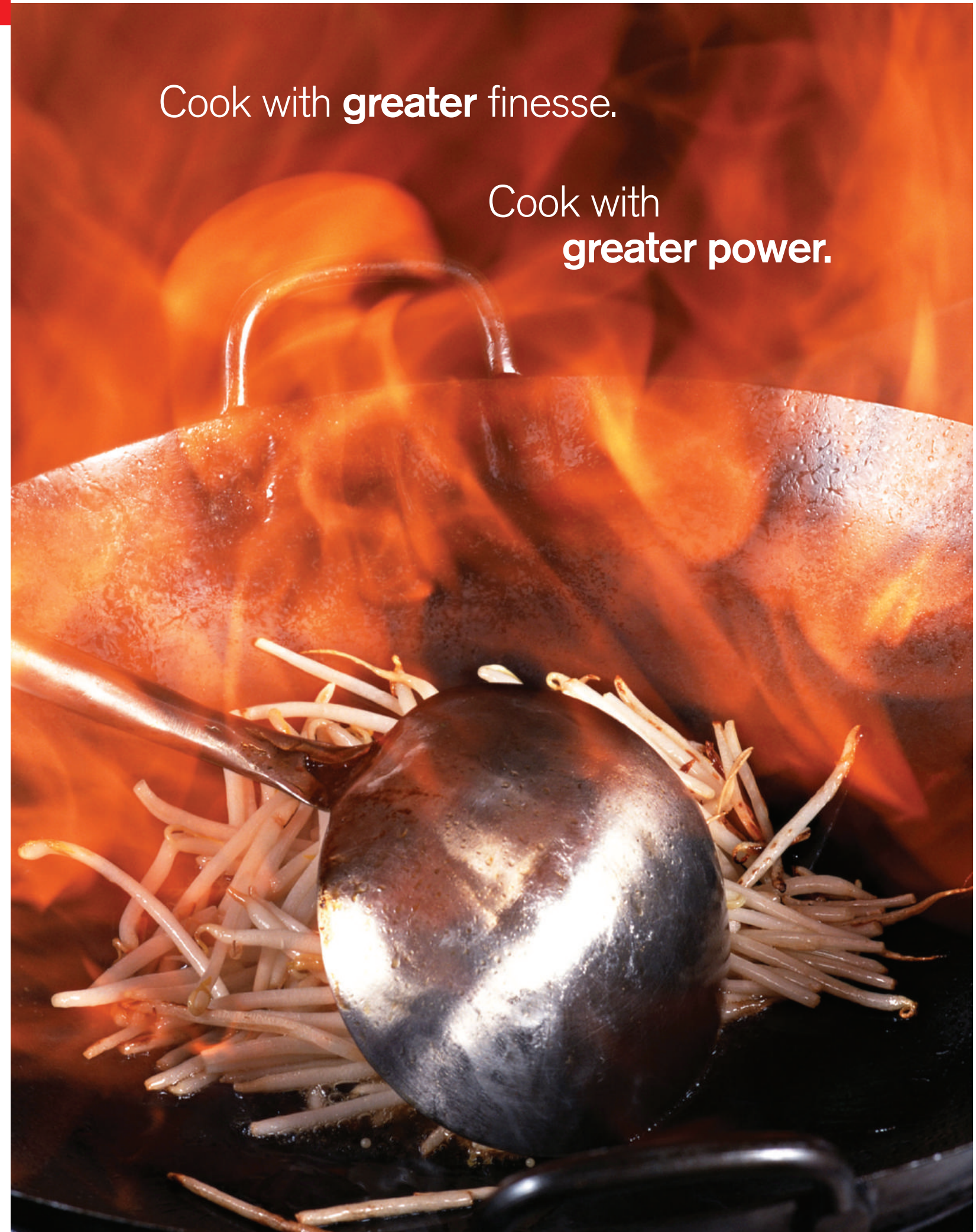
- Standing type
- 3-side oil protection guard
- Auto gas cut-off safety device
- Adoption of low heating capacity burner
- Multipurpose lower bracket



RSB-450H

### Table Type Gas Griddle

- Table sitting type
- Temperature adjust function (160°C – 280°C)
- 3-side oil protection guard
- Gas automatic cut-off safety device
- Attachment of ignition checking window



Cook with **greater** finesse.

Cook with **greater** power.



# Gas Fryer

• Digital one-touch • Auto control micomcircuit system • Easy oil draining through the bottom of fryer

- One touch digital type control
- Auto control sytem
- Auto temperature control ( 50°C - 220°C )
- Safety device for over heating
- Front oil discharge function
- Timer setting function
- Fryer basket included
- Filter adopted for oil recycling



RFA-227  
22 Liter Gas Fryer

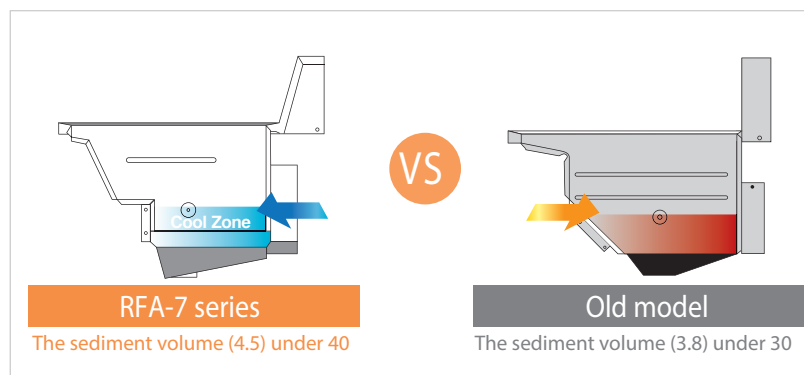


RFA-327  
29 Liter Gas Fryer



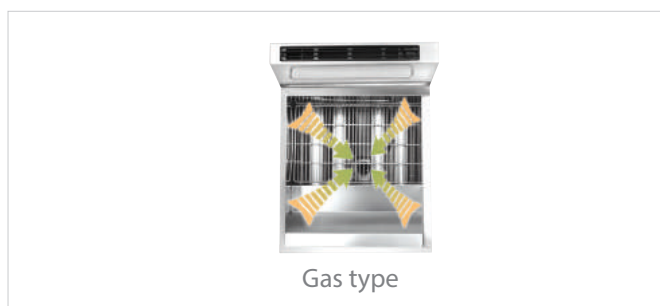
RFA-427  
44 Liter Gas Fryer

## Features



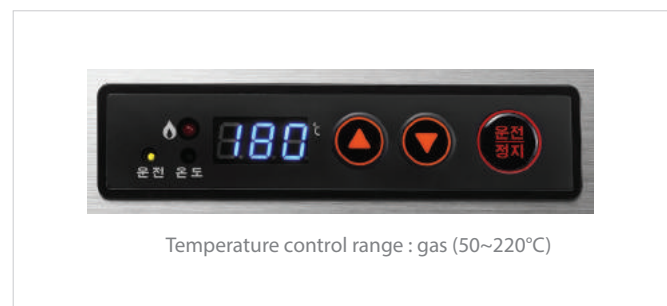
### Enlarged Cool Zone prolongs oil usage

The cool zone structure ensures that the interior temperature is kept below 100°C, thus extending the lifecycle of the cooking oil and lowering maintenance costs.



### Scraps and sediments gather at the bottom

Cleaning the inside of the unit can be done more easily by simply removing the sediments, which are collected at the bottom of the unit.



### MICOM-controlled digital, one-touch temperature control

Setting the temperature from 50 to 220°C is easy, as you can control the smallest value starting at 1°C, giving the user precise control.



TESTED NOT JUST  
TO LAST **BUT TO**  
**OUTLAST**



## Features



Oil remove mesh & Supporter



Frying Basket



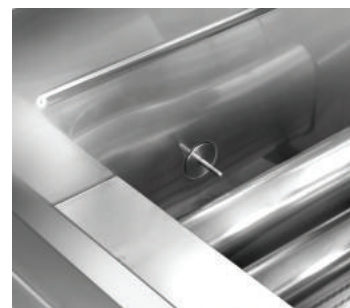
Temperature Control



Oil Tank Knob



Oil Tank



Thermistor







Model	Size (mm)			Weight (kg)	Gas Connection (φ)	Gas Consumption	
	Width	Depth	Height			LPG (kw/btu)	TG (kw/btu)
<b>Gas Table</b>							
RTL-35KS	360	480	200	9	-	6.68 (22,800 btu)	6.68 (22,800 btu)
<b>Rice Cooker</b>							
RR-55A	540	415	418	16.2	-	7.95	(8,196)
RRA-106	700	727	1,036	85	3/4B (20A)	22.1 (1.58)	22.1 (19,000)
RRA-156	700	727	1,397	129	3/4B (20A)	33.7 (2.42)	33.7 (29,000)
<b>Salamander</b>							
RGP-43A	603	400	602	23	LPG 9.5 / TG 13	5.74 (0.41)	5.23 (4,500)
RGP-46A	978	400	602	35	LPG 9.5 / TG 13	11.5 (0.82)	10.5 (9,000)
<b>Infra-Red Griller</b>							
RGC-2S	447	290	242	5.76	LPG 9.5	2.23 (0.16)	-
RGK-64	1020	337.5	234	30	LPG 9.5 / TG 13	10.0 (0.71)	10.0 (8,600)
RGK-61D	606.5	209.5	216	7.5	LPG 9.5 / TG 13	2.52 (0.18)	2.44 (2,100)
RGK-62D	581	324.5	240	12	LPG 9.5 / TG 13	5.04 (0.36)	4.88 (4,200)
RG-440F	570	630	275	18	LPG 9.5 / TG 13	9.49 (0.68)	-
RG-640F	770	630	275	23	LPG 9.5 / TG 13	13.95 (1.0)	-
RGA-404C	580	580	305 (470)	26.9	LPG 9.5 / TG 13	7.00 (0.5)	6.40 (5,500)
RGA-406C	780	580	305 (470)	36.1	LPG 9.5 / TG 13	10.5 (0.75)	9.65 (8,300)
RGA-408C	980	580	305 (470)	46.2	LPG 9.5 / TG 13	14.0 (1.00)	11.6 (9,980)
RGA-410C	1180	580	305 (470)	55.3	LPG 9.5	17.4 (1.24)	-
RGA-404B	580	580	305 (470)	26.5	LPG 9.5 / TG 13	7.0 (0.5)	6.40 (5,500)
RGA-406B	780	580	305 (470)	35.3	LPG 9.5 / TG 13	10.5 (0.75)	9.65 (8,300)
RGA-408B	980	580	305 (470)	45.2	LPG 9.5 / TG 13	14.0 (1.00)	11.6 (9,980)
RGA-410B	1180	580	305 (470)	54	LPG 9.5	17.4 (1.24)	-
<b>Gas Range</b>							
RSB-320L	900	630	827	73	25A (1B)	27.91 (2.00)	26.0 (22400)
RSB-420L	1,200	630	827	90	25A (1B)	44.65 (3.2)	-
RTL-60	600	711	450 (620)	50	32A (1 1/4")	23.16 (1.66)	23.16 (19920)
RTL-120	1,200	711	450 (620)	94	32A (1 1/4")	46.33 (3.32)	46.33 (39840)
<b>Gas Fryer</b>							
RFA-227	450	600	1,000	22	LPG 9.5 / TG 15A	12.8 (0.92)	12.8 (11,000)
RFA-327	600	600	1,000	29	LPG 9.5 / TG 15A	16.3 (1.17)	16.3 (14,000)
RFA-427	900	600	1,000	44	LPG 15A / TG 15A	25.6 (1.83)	25.6 (22,000)
<b>Gas Griddle</b>							
RSB-903H	942	763	862 (1,002)	72	15A (1/2B)	11.2 (0.80)	11.0 (9,500)
RSB-450H	450	600	226 (360)	22	9.5	4.76 (0.34)	4.8 (4,100)