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- › Rinnai /
- › Rinnai CHM34BKL Compact Gas Table Instruction Manual for City Gas 13A

Rinnai CHM34BKL

Rinnai CHM34BKL Compact Gas Table Instruction Manual

Model: CHM34BKL | For City Gas 13A

1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient use of your Rinnai CHM34BKL Compact Gas Table. Please read this manual thoroughly before installation and operation, and keep it for future reference. This appliance is designed for use with City Gas 13A and features a left strong flame burner and a single-sided waterless grill.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using this gas appliance to reduce the risk of fire, electric shock, burns, or injury. Failure to follow these instructions could result in serious injury or property damage.

- **Gas Leakage:** If you smell gas, immediately turn off the gas supply, open windows for ventilation, and do not operate any electrical switches or appliances. Contact your gas supplier or a qualified service technician.
- **Ventilation:** Ensure adequate ventilation when operating the gas table. Do not use in enclosed spaces without proper airflow.
- **Burn Hazard:** Surfaces of the gas table and grill become hot during and after use. Exercise extreme caution to avoid burns. Keep children and pets away from the appliance.
- **Installation:** Installation must be performed by a qualified professional in accordance with local regulations and this manual.
- **Flammable Materials:** Keep flammable materials (e.g., curtains, paper, aerosols) away from the gas table during operation.
- **Cleaning:** Always turn off the gas supply and allow the appliance to cool completely before cleaning.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Rinnai CHM34BKL Compact Gas Table:



Figure 3.1: Front view of the Rinnai CHM34BKL gas table, showing the two top burners, control knobs for flame intensity, and the grill compartment. The model number "CHM34BKL" is visible on the left control panel.

1. **Left Burner:** Strong flame burner.
2. **Right Burner:** Standard flame burner.
3. **Grill Compartment:** Single-sided waterless grill.
4. **Left Control Knob:** Controls the left burner's ignition and flame intensity.
5. **Right Control Knob:** Controls the right burner's ignition and flame intensity.
6. **Grill Control Knob:** Controls the grill's ignition and operation.
7. **Battery Indicator:** Indicates battery status for ignition.

4. INSTALLATION AND SETUP

Proper installation is crucial for the safe and efficient operation of your gas table. It is highly recommended that installation be performed by a qualified gas appliance technician.

4.1 Unpacking

- Carefully remove the gas table from its packaging.
- Check for any damage during transit. If damaged, do not install and contact your retailer.
- Ensure all accessories are present (e.g., burner caps, grates).

4.2 Placement

- Place the gas table on a stable, level, and heat-resistant surface.
- Ensure adequate clearance from walls and overhead cabinets as specified in local regulations.
- Do not place near flammable materials.

4.3 Gas Connection

- This appliance is designed for City Gas 13A. Do not connect to other gas types.
- Connect the gas table to the gas supply using a certified gas hose and regulator (if required), ensuring all connections are tight and leak-free.
- Perform a leak test using soapy water on all connections. Bubbles indicate a leak.

4.4 Battery Installation

- Locate the battery compartment (usually at the bottom or side).
- Insert the specified batteries (e.g., D-size) according to the polarity markings.
- The battery indicator light will confirm proper installation.

5. OPERATING INSTRUCTIONS

5.1 Using the Burners

1. **Ignition:** Push down the desired burner control knob (Left for strong flame, Right for standard flame) and turn it counter-clockwise to the ignite position. You will hear a clicking sound as the igniter sparks. Hold the knob down for a few seconds after the flame ignites to allow the thermocouple to heat up.
2. **Flame Adjustment:** Once ignited, continue turning the knob to adjust the flame intensity. The left burner offers a strong flame, while the right burner provides a standard flame.
3. **Temperature Adjustment:** This model features a temperature adjustment function. Refer to the markings around the knob for specific temperature settings, if available.
4. **Turning Off:** Turn the control knob clockwise back to the stop position until the flame extinguishes completely.

5.2 Using the Single-Sided Waterless Grill

1. **Preparation:** Ensure the grill tray and rack are clean. This is a waterless grill, so no water is needed in the tray.
2. **Ignition:** Push down the grill control knob and turn it counter-clockwise to the ignite position. Hold for a few seconds after ignition.
3. **Cooking:** Place food on the grill rack. Monitor cooking closely as this is a single-sided grill, requiring food to be flipped for even cooking.
4. **Turning Off:** Turn the grill control knob clockwise back to the stop position.
5. **Caution:** The grill compartment and door become extremely hot. Use oven mitts when handling.

6. CARE AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and safe operation of your Rinnai gas table.

- **General Cleaning:** Always ensure the gas table is cool and the gas supply is off before cleaning. Use a soft cloth and mild detergent. Avoid abrasive cleaners or scouring pads that can damage surfaces.
- **Cooktop:** Wipe spills immediately. For stubborn stains, use a non-abrasive cleaner suitable for cooktop surfaces.
- **Burner Caps and Grates:** Remove and wash with warm soapy water. Ensure they are completely dry before placing them back on the burners. Clogged burner holes can affect flame quality.
- **Grill Tray and Rack:** After each use, remove and clean the grill tray and rack thoroughly to prevent grease buildup and smoke.
- **Exterior:** Wipe the exterior with a damp cloth.
- **Battery Replacement:** Replace batteries when the indicator light signals low power or if ignition becomes weak.

7. TROUBLESHOOTING

Before contacting service, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply, low battery, clogged burner holes, igniter dirty.	Check gas valve. Replace batteries. Clean burner caps and igniter. Ensure knob is held down long enough.
Flame is weak or uneven.	Clogged burner holes, incorrect burner cap placement.	Clean burner holes. Ensure burner caps are correctly seated.
Gas smell detected.	Gas leak.	Immediately turn off gas supply, ventilate area, and contact gas supplier or qualified technician. Do not operate any electrical switches.
Grill not heating.	No gas supply, incorrect knob position.	Check gas valve. Ensure grill knob is turned to the ignite position and held for ignition.

If the problem persists after attempting these solutions, please contact Rinnai customer support or a qualified service technician.

8. PRODUCT SPECIFICATIONS

Brand:	Rinnai
Model:	CHM34BKL
Fuel Type:	City Gas 13A
Number of Burners:	2 (Left: Strong Flame, Right: Standard Flame)
Grill Type:	Single-sided Waterless Grill
Ignition Method:	Push-and-turn ignition
Special Features:	Temperature adjustment function
Color:	Black
Product Weight:	7.66 kg

9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the warranty card included with your product or visit the official Rinnai website. Keep your purchase receipt as proof of purchase.

Rinnai Customer Service: Please refer to the contact information provided in your product packaging or on the official Rinnai website for your region.

