



COMMERCIAL APPLIANCES

Rinnai

INDEX


























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NEW PRODUCT INTRODUCTION (UNDER DEVELOPMENT)

- | | |
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| 2. DEEP FRYER | 5. STEAM OVEN |
| 3. OIL PURIFIER | 6. DISH WASHER |

COMMERCIAL APPLIANCES

RICE COOKER	DEEP FRYER	RANGE		GRILLER	NEW PRODUCT (UNDER DEVELOPMENT)		
							
RRA-106	RFA-227G	RLT-60 LP ONLY	RSB-420L	RSB-926N	RDW-600G/E	RFA-227E	[RCO-060CG] [RCO-060CE]
			GRIDDLE		RANGE		
RRA-156	RFA-327G			RG-440F			
				RG-640F			
							
		RSB-450H LP ONLY			ELECTRIC GRILLER		
		RSB-923N			OIL PURIFIER		
							[RCO-100CG] [RCO-100CE]

PRODUCT INTRODUCTION

COMMERCIAL RICE COOKER

DESIGNED
FOR YOUR TASTES



RICE COOKER

RRA-106

Rice Cooker
For 100 people



RRA-156

Rice Cooker
For 150 people



RICE COOKER



INSULATING PLATE

The heat shield structure of the door part, removing insulation, blocks radiant heat to create a cool and pleasant kitchen.

RICE COOKER



80mm

90mm

HEIGHT UP AND DOWN

Easy to use with optimal size for user's eye level and easy to clean the floor with higher legs.

RICE COOKER

VARIOUS COOKING FUNCTIONS

Various cooking mode.
(Grain, Rice, Porridge)



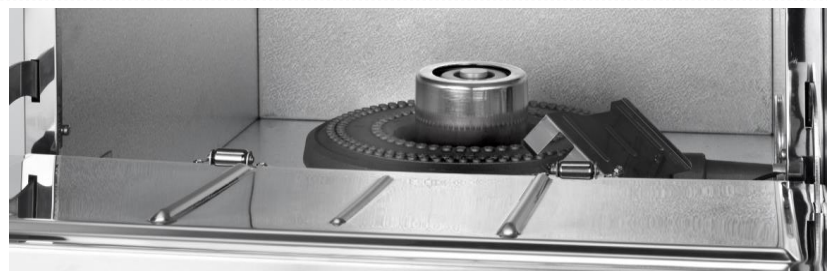
EASY SELECTION

Easy selection by jog shuttle.



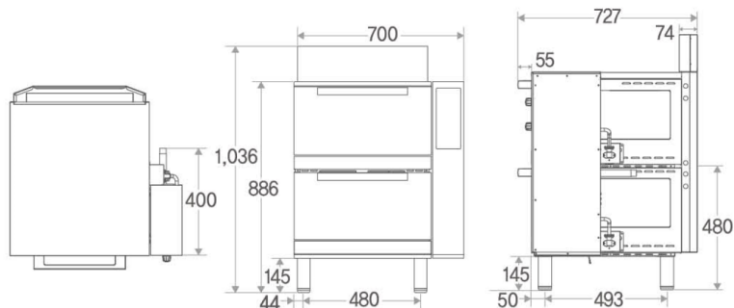
SAVING 10% GAS CONSUMPTION

Thermal Efficiency Increase
by Optimal Combustion Control

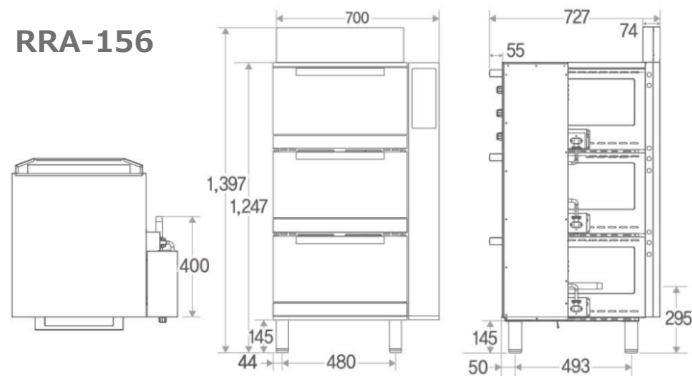


SPECIFICATION

RRA-106



RRA-156



MODEL	SIZE	WEIGHT (kg)	(Ø)	LPG	LNG	LPG/LNG
	W×D×H (mm)			(kW, kg/h)	(kW, kcal/h)	(W)
RRA-106	700×727×886(1,036)	100 Kg	20A (3/4B)	22.1(1.58)	22.1(19,000)	34
RRA-156	700×727×1,247(1,397)	128 Kg		33.7(2.42)	33.7(29,000)	51

RICE COOKER



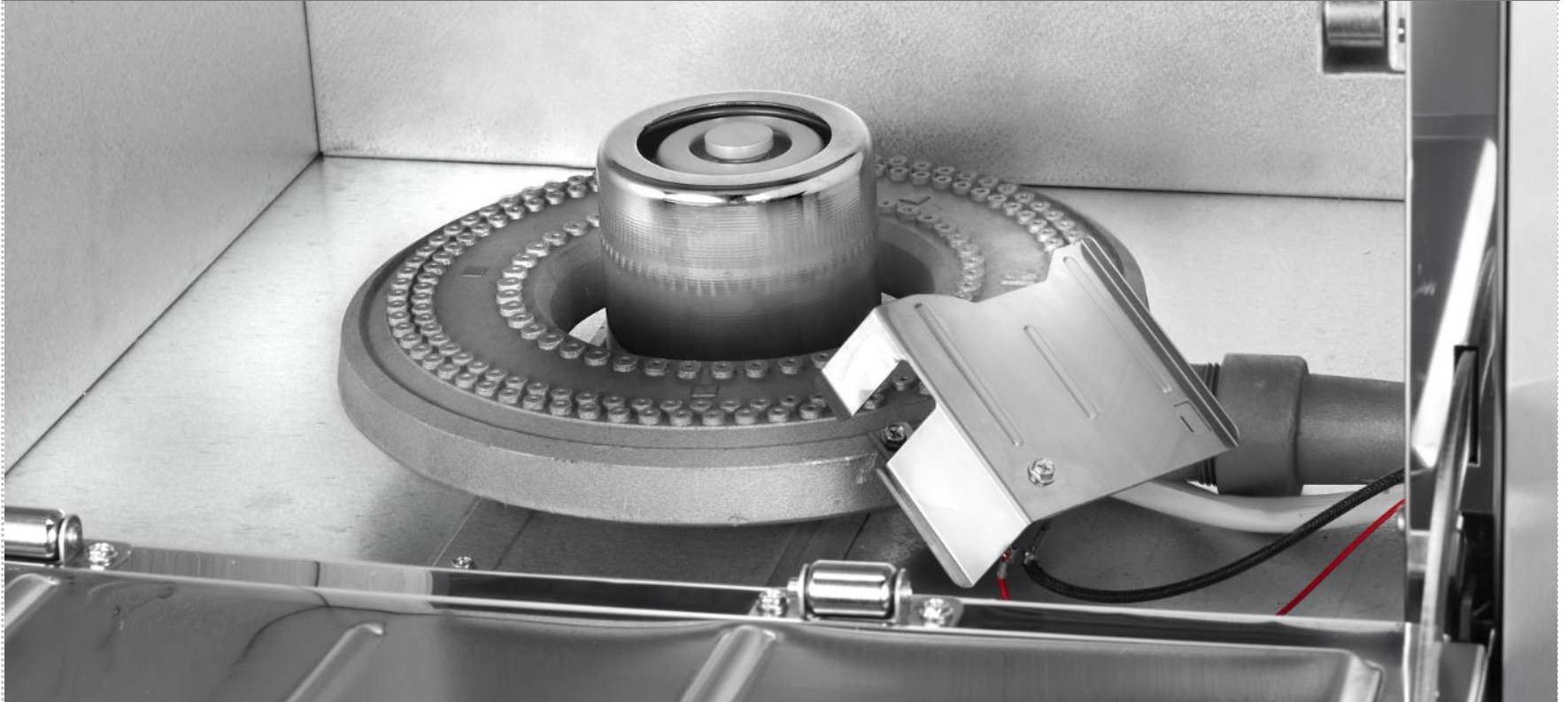
RICE COOKER



RICE COOKER



RICE COOKER



RICE COOKER



PRODUCT INTRODUCTION

COMMERCIAL DEEP FRYER



GAS FRYER

RFA-227



RFA-327



RFA-427



GAS FRYER

MICOM DIGITAL CONTROL

CONTROL RANGE 50°C-220°C



GAS FRYER

FAST TEMPERATURE RECOVERY SPEED

Fried taste is determined by recovery speed.
Rinnai has Top class recovery function.

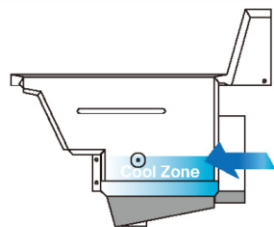
RFA-227G			OLD TYPE PRODUCT	
Initial temp	Temperature recovery speed		Temperature recovery speed	
170℃	Chicken 1pcs (1kg)	Chicken 2pcs (2kg)	Chicken 1pcs (1kg)	Chicken 2pcs (2kg)
	-	3min 30sec	1min 10sec	3min 50sec
-				

CONTENTS	RFA-7Se'	OLD TYPE PRODUCT
Heat efficiency	61.0%	55.9%
Exhaust temp	480℃	500℃



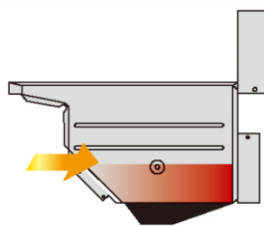
GAS FRYER

COOL ZONE



RFA-7Se¹

Minimize sediment accumulation



OLD TYPE PRODUCT

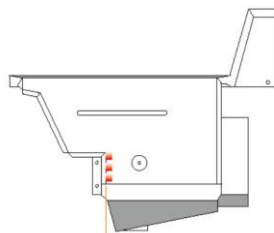
Sediment accumulation

The cool zone, which maintains an internal temperature of less than 100 degrees, extends the life span of cooking oil and reduces maintenance costs due to the oxidation of oil and the suppression of sediment burning.



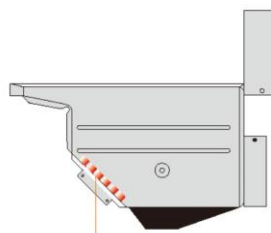
GAS FRYER

PREVENTING CARBONATION OIL TANK



RFA-7Se¹

| Minimize sediment accumulation |



OLD TYPE PRODUCT

| Sediment accumulation |

The cascaded tank structure prevents the residue of frying from accumulating inside, which inhibits the carbonation of the fryer and prolongs the life of the oil.



GAS FRYER

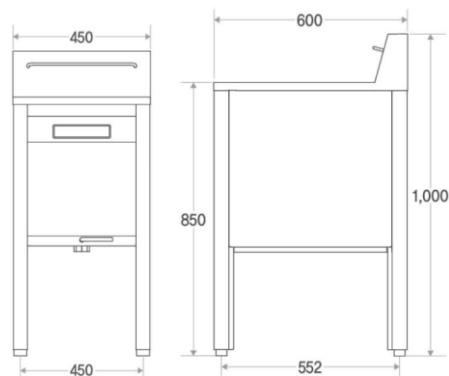
OIL DRAINING WING BASKET

THE DOWNWARD WING BASKET
HELPS TO DRAIN THE FRIED OIL.

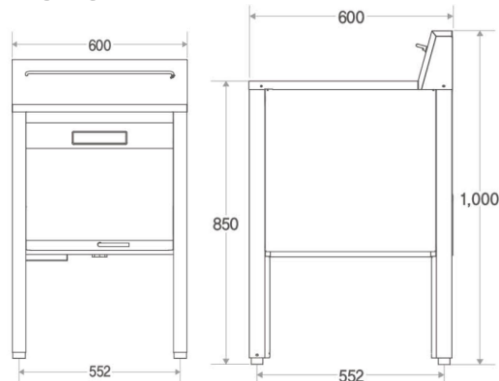


SPECIFICATION

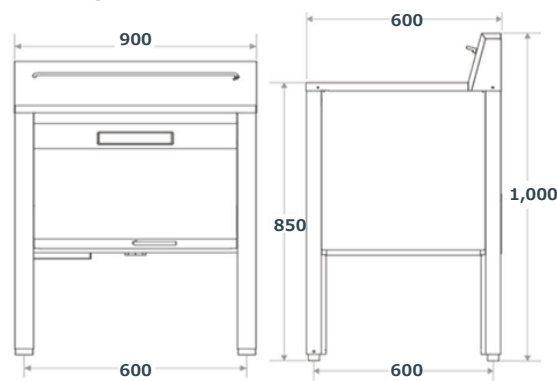
RFA-227G



RFA-327G



RFA-427G

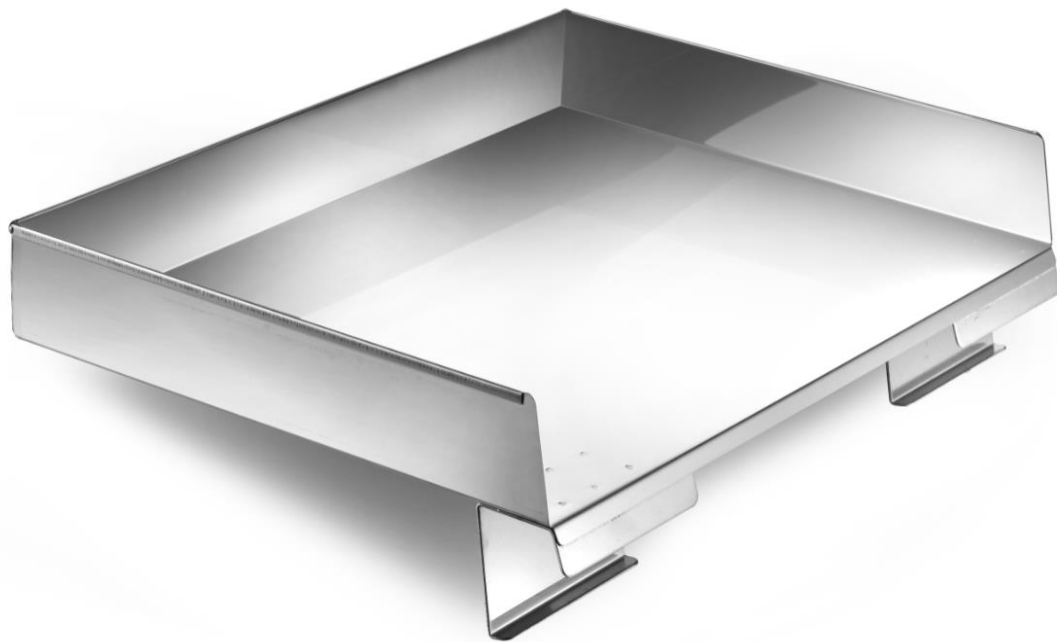


MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	GAS CONSUMPTION LPG(kW, kg/h)	GAS CONSUMPTION LNG(kW, kcal/h)	ELECTRONIC (W)
RFA-227G	450 × 615 × 1,000	39	9.5	17.0(1.22)	18.0(15,500)	16
RFA-327G	600 × 615 × 1,000	47	9.5	19.0(1.36)	20.0(17,200)	16
RFA-427G	900 × 615 × 1,000	70	15A(1/2B)	31.0(2.22)	32.0(27,520)	31

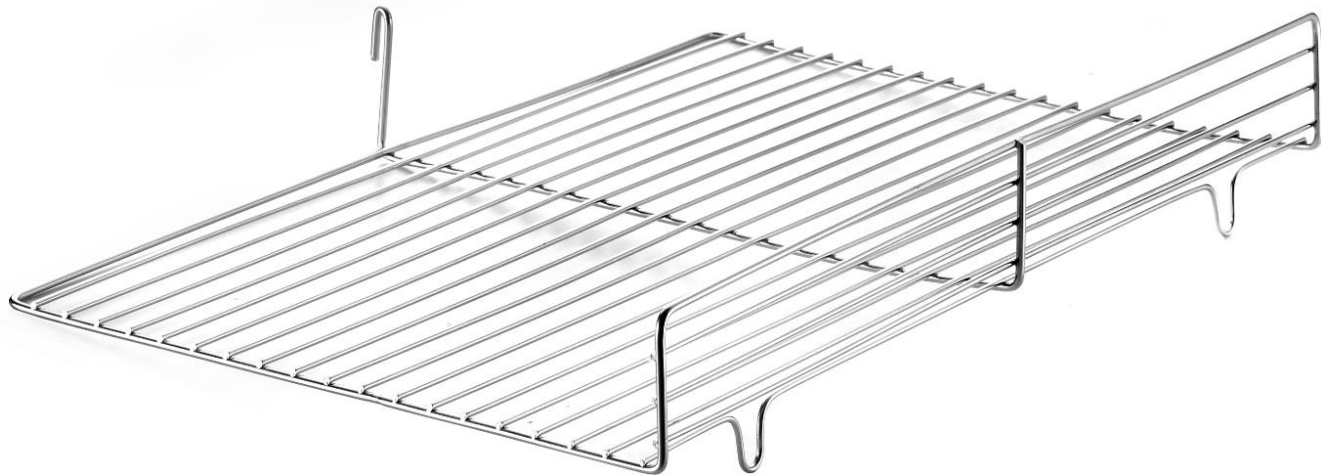
DEEP FRYER



DEEP FRYER



DEEP FRYER



DEEP FRYER



DEEP FRYER



PRODUCT INTRODUCTION

COMMERCIAL GAS RANGE



Cook with **greater** finesse.

Cook with
greater power.

GAS RANGE



RIR-4000

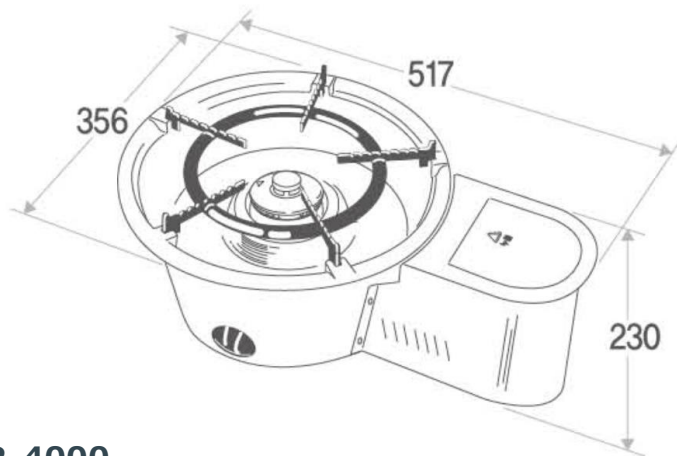


RLT-120



RLT-60

SPECIFICATION



RIR-4000

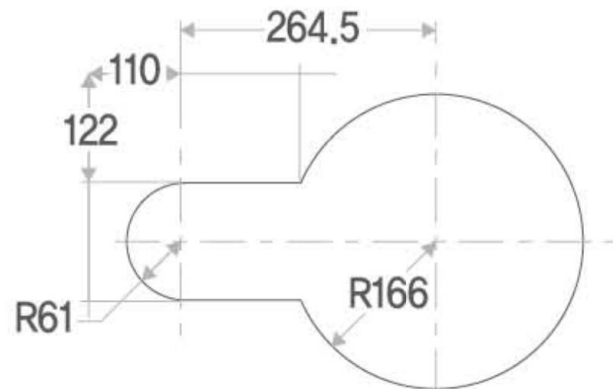
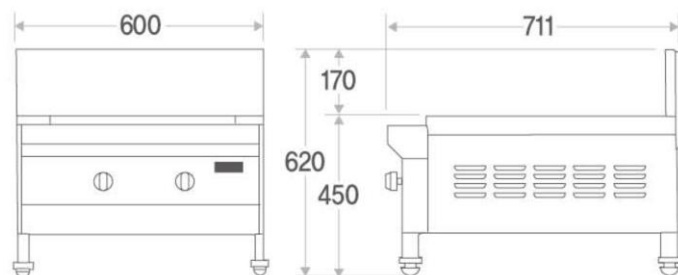


Table Installation Size

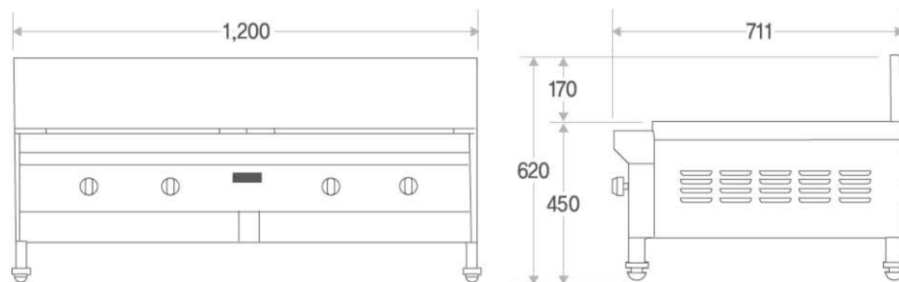
MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RIR-4000N	356 X 517 X 230	4.5	9.5	4.7(0.33)	4.7(4,000)

SPECIFICATION

RLT-60



RLT-120



MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RLT-60	600 X 711 X 450(620)	50	32A(1¼B)	23.2(1.66)	23.0(19,800)
RLT-120	1,200 X 711 X 450(620)	94		46.3(3.32)	45.9(39,600)

GAS RANGE



RSB-260S



RSB-275S

GAS RANGE



RSB-490S



RSB-907S

GAS RANGE

PRODUCTS MAIN FEATURE

23%

COMBUSTION SPEED
IMPROVEMENT

STABLE CAST GRATE

PREVENTING
CORROSION
COATING

DAMAGE
PREVENTION
BUMPER



GAS RANGE



GAS RANGE

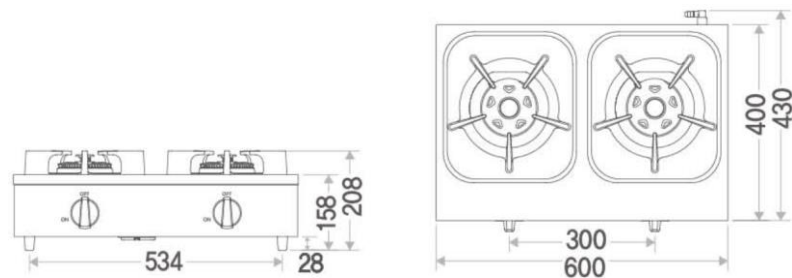


GAS RANGE

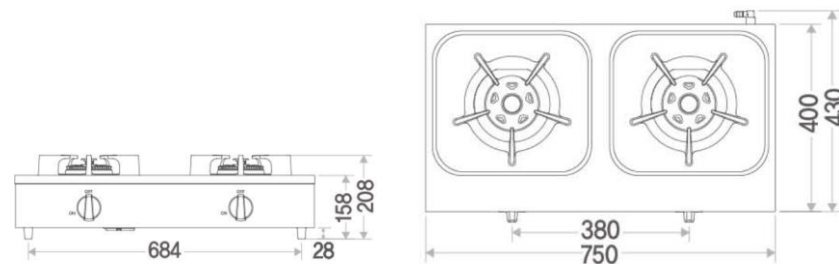


SPECIFICATION

RSB-260S



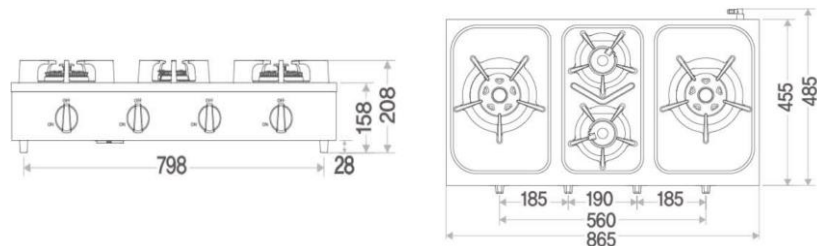
RSB-275S



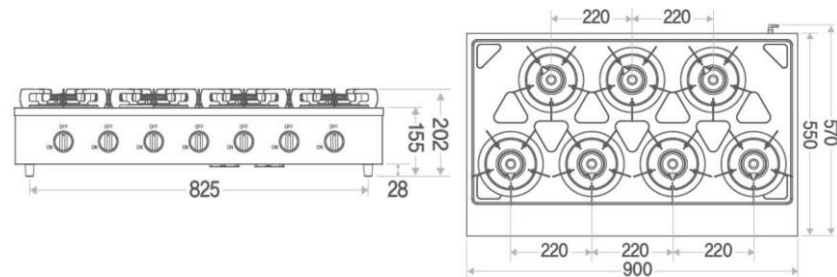
MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RSB-260S	600 X 400 X 208	9.9	9.5	11.86(0.85)	11.86(10,200)
RSB-275S	750 X 400 X 208	10		11.86(0.85)	11.86(10,200)

SPECIFICATION

RSB-490S



RSB-907S



MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RSB-490S	865 X 455 X 208	15.8	9.5	16.9(1.21)	16.9(14,500)
RSB-907S	900 X 550 X 155(202)	17.7		23.5(1.68)	26.1(22,400)

GAS RANGE (HIGH 3 BURNER)

RSB-320L

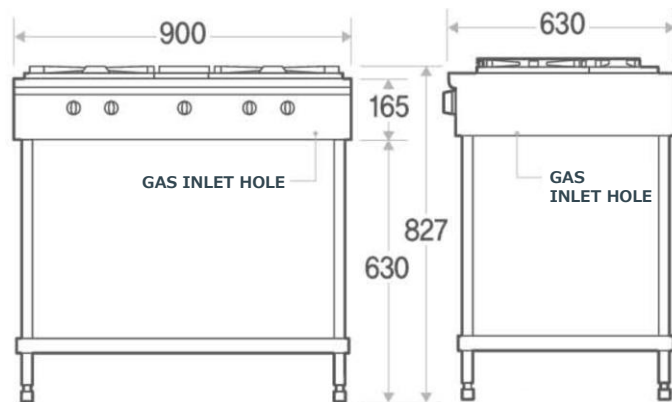


RSB-420L

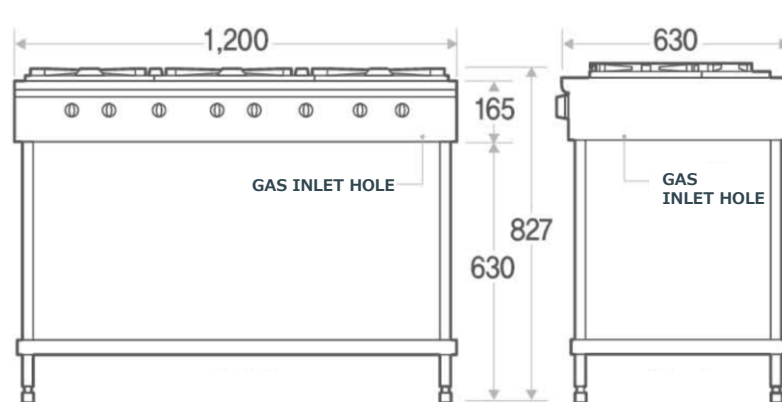


SPECIFICATION

RSB-320L



RSB-420L



MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RSB-320L	900 X 600 X 795	73	25A(1B)	27.9(2.0)	27.3(23,500)
RSB-420L	1,200 X 600 X 795	90		44.7(3.2)	42.4(36,500)

GRIDDLE

RSB-450H

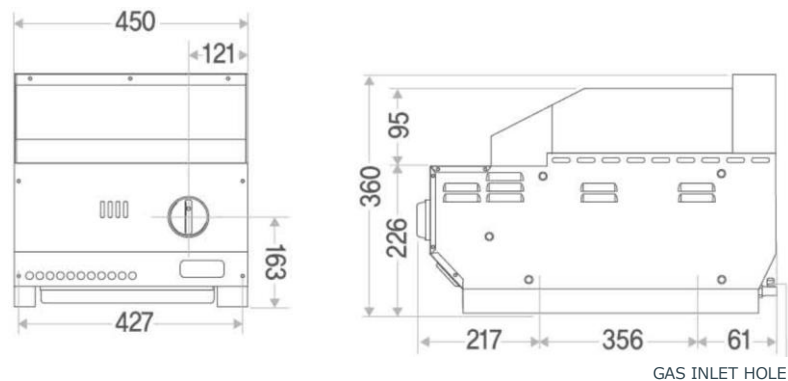


RSB-903H

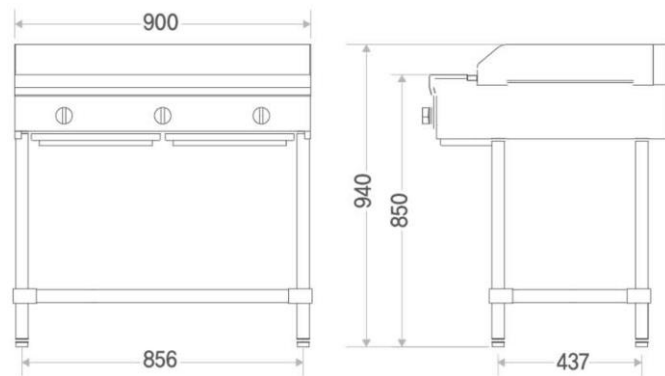


SPECIFICATION

RSB-450H



RSB-420L



MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RSB-450H	450 X 600 X 360	22	9.5	4.7(0.34)	4.8(4,100)
RSB-903H	900 X 750 X 825	72	15A(1/2 B)	11.2(0.8)	11.0(9,500)

PRODUCT INTRODUCTION

COMMERCIAL GRILLER



to make delicious results
easier.

GAS GRILLER (DOWNWARD-FACING HEAT)

RSB-923N



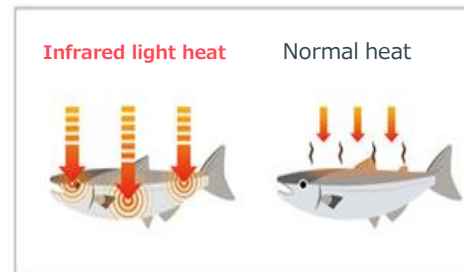
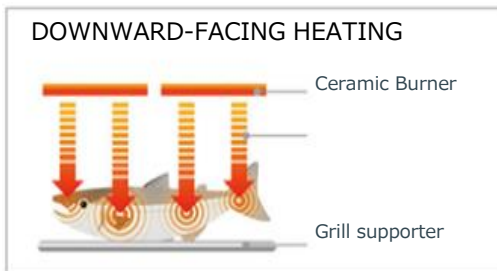
RSB-926N



GAS GRILLER (DOWNWARD-FACING HEAT)

Infrared light heating

- 4 level rack control
- Various cooking modes.
- Clean cooking with stainless steel mesh



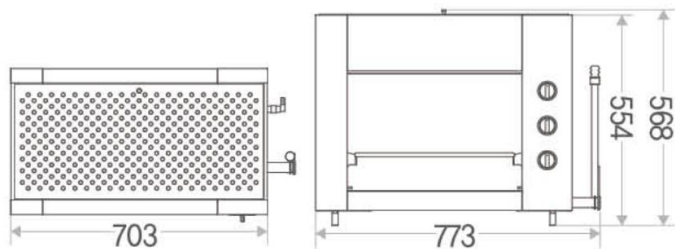
Convenient Cooking

- 4 level rack control
- Various cooking modes.
- Clean cooking with stainless steel mesh

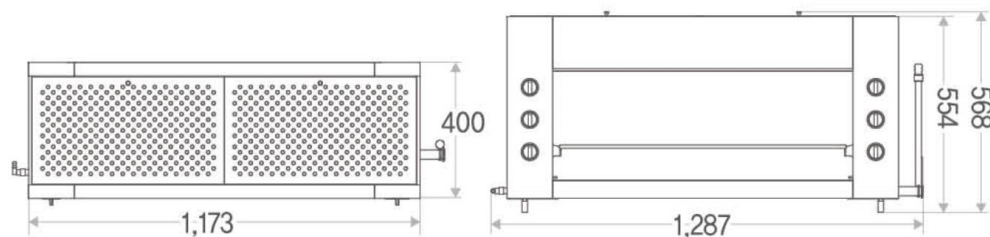


SPECIFICATION

RSB-923N



RSB-926N



MODEL	SIZE W×D×H (mm)	COOKING SPACE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RSB-923N	773 X 400 X 568	480 x 400 x 330	26.9	9.5	7.1 (0.5)	7.2 (6,200)
RSB-926N	1,287 X 400 X 568	900 x 400 x 330	42.4		14.0 (1.0)	14.0 (12,000)

GRILLER

RG-440F



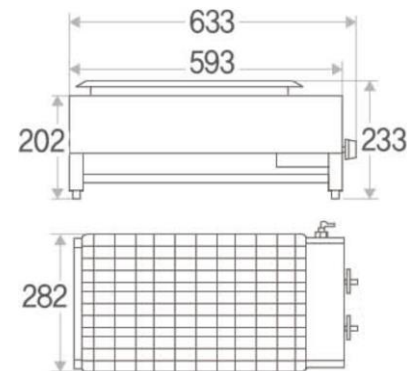
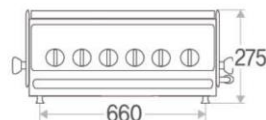
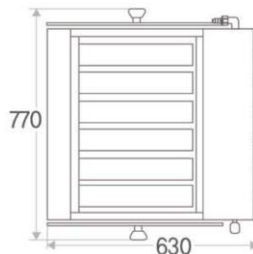
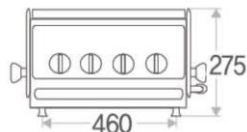
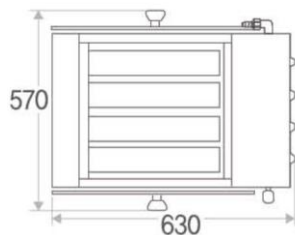
RG-640F



R-92WSV



SPECIFICATION



RG-440F

RG-640F

R-92WSV

MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	GAS INLET HOLE (Ø)	LPG (kW, kg/h)	LNG (kW, kcal/h)
RG-440F	570 X 630 X 275	18.0	9.5	9.5 (0.7)	9.8 (8,400)
RG-640F	770 X 630 X 275	23.0		14.0 (1.0)	14.0 (12,000)
R-92WSV	633 X 282 X 233	11.0		4.5 (0.3)	4.7 (4,000)



NEW COMMERCIAL APPLIANCES (UNDER DEVELOPMENT)

Rinnai

ELECTRONIC FRYER

RFA-227E



RFA-327E



ELECTRONIC FRYER

**ZERO
EXHAUSTED
HEAT**

Cool kitchen by using electronic power.



ELECTRONIC FRYER

TWO HEATERS

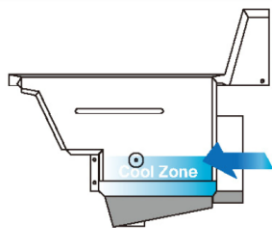
the other one helps to run
the business.



EMERGENCY SITUATION

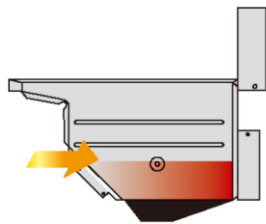
ELECTRONIC FRYER

COOL ZONE



RFA-7Se¹

Minimize sediment accumulation



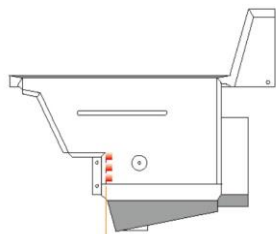
Sediment accumulation

The cool zone, which maintains an internal temperature of less than 100 degrees, extends the life span of cooking oil and reduces maintenance costs due to the oxidation of oil and the suppression of sediment burning.



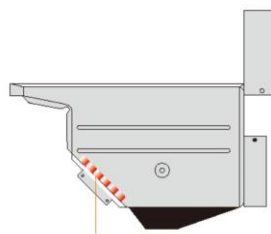
ELECTRONIC FRYER

PREVENTING CARBONATION OIL TANK



RFA-7Se¹

| Minimize sediment accumulation |



OLD TYPE PRODUCT

| Sediment accumulation |

The cascaded tank structure prevents the residue of frying from accumulating inside, which inhibits the carbonation of the fryer and prolongs the life of the oil.



ELECTRONIC FRYER

FAST TEMPERATURE RECOVERY SPEED

Fried taste is determined by recovery speed.
Rinnai has Top class recovery function.

RFA-227G			OLD TYPE PRODUCT	
Initial temp	Temperature recovery speed		Temperature recovery speed	
170℃	Chicken 1pcs (1kg)	Chicken 2pcs (2kg)	Chicken 1pcs (1kg)	Chicken 2pcs (2kg)
	-	3min 30sec	1min 10sec	3min 50sec
-				

CONTENTS	RFA-7Se'	OLD TYPE PRODUCT
Heat efficiency	61.0%	55.9%
Exhaust temp	480℃	500℃



ELECTRONIC FRYER

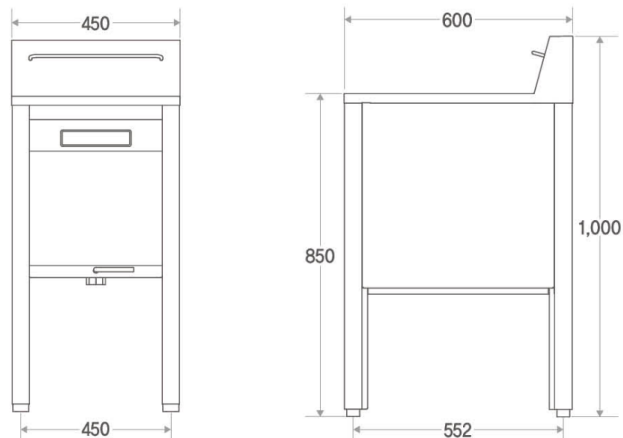
OIL DRAINING WING BASKET

THE DOWNWARD WING BASKET
HELPS TO DRAIN THE FRIED OIL.

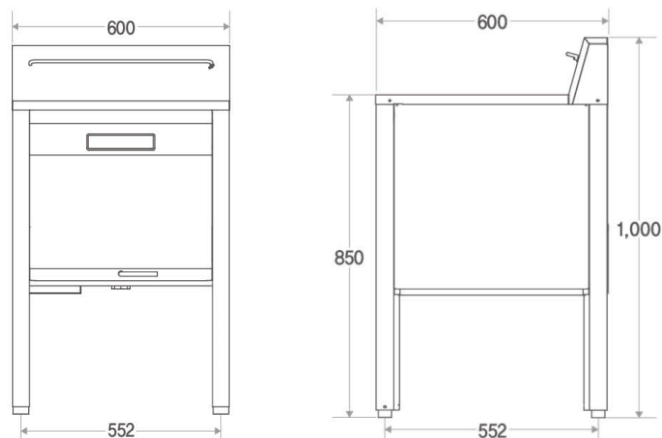


SPECIFICATION

RFA-227E



RFA-327E



MODEL	SIZE WxDxH (mm)	WEIGHT (kg)	AC/Hz	ELECTRONIC CONSUMPTION (kW)	WIRE THICKNESS
RFA-227E	450 × 600 × 1,000	26	AC220V / 60Hz	7	6SQ
RFA-327E	600 × 600 × 1,000	32		9	10SQ

PRODUCT INTRODUCTION

COMMERCIAL OIL PURIFIER

SALES POINT



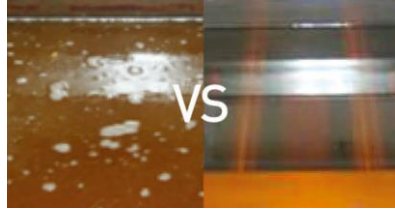
ROR-302E



ROR-402E



SALES POINT



REFINING OIL WITH LOW COST

IMPELLER PUMP HELPS TO SAVE A COST
AND FILTERS THE OIL EFFICIENTLY



EAST DETACHABLE HOSE

COUPLER PULG CONNECTS
THE HOSE TIGHTLY



ECO NATURAL PULP

ECO PULP WHICH IS HARMLESS
TO THE HUMAN



TANK COVER FOR SANITARY

PLATE PROTECTS
INFLOWING OF FOREIGN MATERIAL



OIL MESH FOR FILTERING

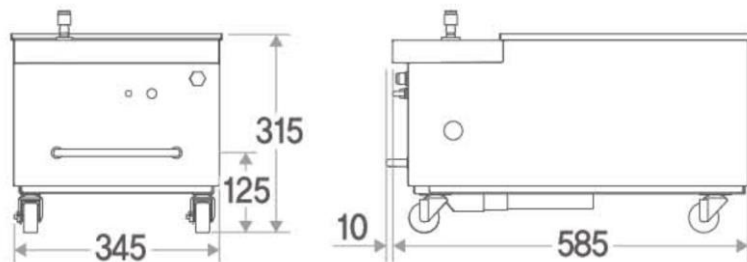
OIL MESH FILTERS MATERIALS
FIRSTLY BEFORE REFINING



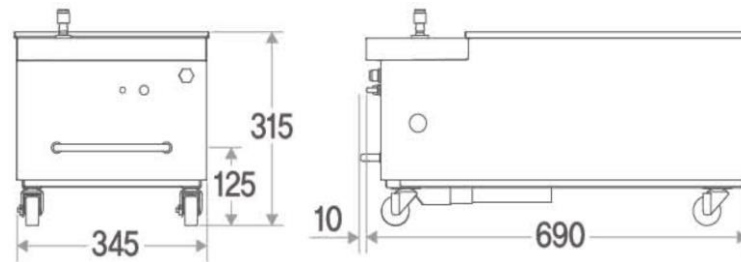
SPECIFICATION



ROR-302E



ROR-402E



MODEL	SIZE W×D×H (mm)	WEIGHT (kg)	AC/Hz	ELECTRONIC CONSUMPTION	AVAILABLE MODEL
ROR-302E	345 × 585 × 315	18	AC220V / 60Hz	250 (W)	RFA- 227E
ROR-402E	345 × 690 × 315	20			RFA- 227E, 327E, 227G, 327G, 427G

PRODUCT INTRODUCTION

COMMERCIAL GRILLER

to make delicious results
easier.

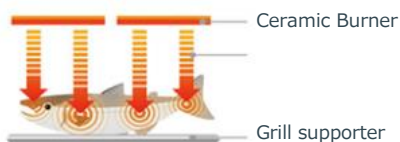


ELECTRONIC GRILLER (DOWNWARD-FACING HEAT)

RSB-922E



DOWNWARD-FACING HEATING



Infrared light heat

Normal heat



Convenient Cooking

- 4 level rack control
- Various cooking modes.
- Clean cooking with stainless steel mesh

ELECTRONIC GRILLER (DOWNWARD-FACING HEAT)

RSB-922E



COMPACT SIZE

Suitable size for small kitchen



SIMPLE INSTALLATION

Easy installation by 220V socket



3 LEVEL FIRE CONTROL

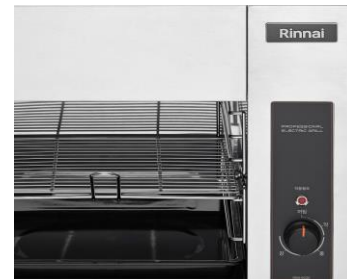
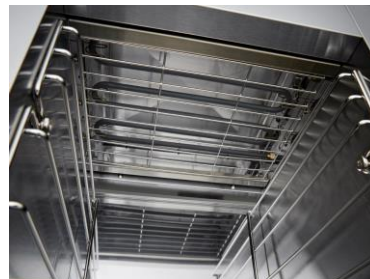
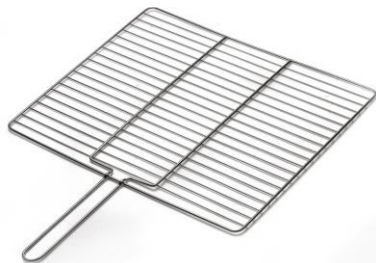
Level control (High, Middle, Low)



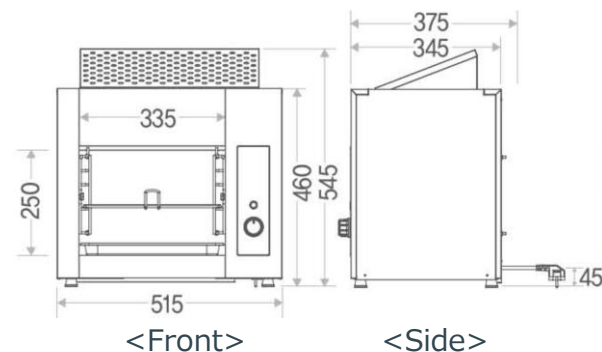
SANITARY GRILL NET



SPECIFICATION



MODEL	SIZE W×D×H (mm)	COOKING SPACE W×D×H (mm)	WEIGHT (kg)	AC/Hz	ELECTRONIC CONSUMPTION (kW)
RSB-922E	515×345×545	335×345×250	13	AC220V/60Hz	2.5



PRODUCT INTRODUCTION

COMMERCIAL STEAM OVEN



STEAM OVEN

RCO-060CG(GAS)

RCO-060CE(ELECTRONIC)



RCO-100CG(GAS)

RCO-100CE(ELECTRONIC)



STEAM OVEN

RINNAI STEAM CONVECTION FOR THE BEST TASTE



STEAM MODE 30- 130°C

**Steam mode
protecting nutrition as well**

The nutrients of the food are preserved during cooking. Also, space utilization is high because there is no need for separate cooking utensils such as large pots.



CONVECTION MODE 30- 300°C

**Convection mode
baking deliciously**

Various baked and fried dishes are available and the flavor of the food is added to maintain the taste and aroma.



COMBI MODE 30- 130°C

Perfect cooking Combi mode

With the advantages of steam and Convection, you can cook fast and save energy. Also, the automatic humidity control keeps the food from drying and preserves nutrients and prevents food shrinkage.

STEAM OVEN

COOKING PERFORMANCE TO IMPROVE COMPLETION



Bidirectional motor rotation Fan speed control

By circulating the convection evenly, cooking is completed without any deviation, and the fan speed is adjusted to prevent deformation of liquid-type and light-weight cooking products.



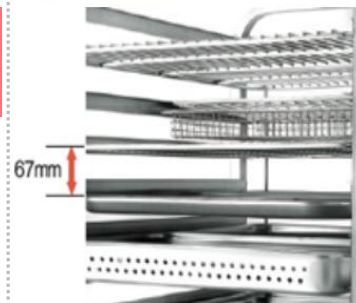
Automatic moisture control

Moisture cooking is possible by adjusting the humidity in the oven to 1% units.



Moisture control function

When you cook a Convection, you can control the moisture of the food by yourself, and it completes the food you want.



Wide rack space

The heat is circulated smoothly. the food is cooked evenly.

STEAM OVEN

SIMPLE OPERATION BY UX DESIGN



Intuitive one-touch operation

With its intuitive design, you can change the setting according to the desired dish in Steam, Combi, and Combination mode, making it convenient to use.



My cooking mode

The 10 main dishes are stored separately for quick and easy cooking.



Simple Close Door Handles And Door Lock

The door opening direction of the oven is designed to be integrated with the upper body, making it easier to close the door without having to adjust the angle.



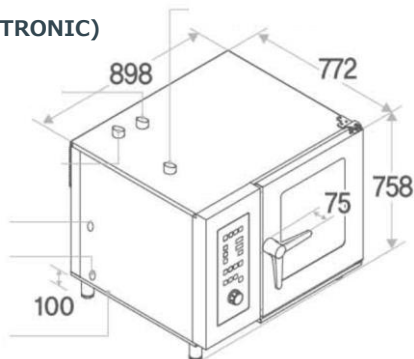
Perfect hygiene

Depending on the degree of contamination of the oven, by using the cleaning button and scroller, user can select a course between 10 and 20 minutes. It washes quickly and easily. Cleaning starts when you press the button. User don't need to rub or wipe the inside of the oven.

SPECIFICATION

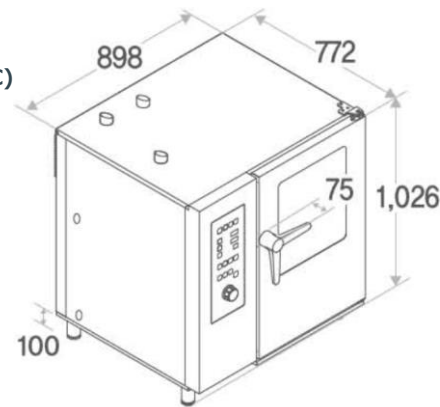
RCO-060CG(GAS)

RCO-060CE(ELECTRONIC)



RCO-100CG(GAS)

RCO-100CE(ELECTRONIC)



MODEL	RACK	PEOPLE	PAN CAPACITY	OVEN CAPACITY (ℓ)	POWER	SHELF SIZE (mm)	SIZE W×D×H (mm)	WEIGHT (kg)		ELECTRONIC CONSUMPTION (kW)	POWER	SHORT CIRCUIT BREAKER CAPACITY	WIRE THICKNESS	GAS CONSUMPTION	GAS INLET	WATER OUTLET	WATER PRESSURE (kPa)
								BODY	TROLLEY								
RCO-060CE	6	200	6×1/1GN	150	ELEC	67	898×772×758	100	—	10.2	AC380V/60Hz	30A	4SQ OVER	—	—	15A /40A	200 ~ 500 (2~5 kg/cm ²)
RCO-060CG					GAS			110		0.5	AC220V/60Hz	—	—	LP : 17.2kW (1.24kg/h) LN : 18.8kW (16,168kcal/h)	20A		
RCO-100CE	10	400	10×1/1GN	230	ELEC	67	898×772×1,026	110	—	15.5	AC380V/60Hz	40A	6SQ OVER	—	—	15A /40A	200 ~ 500 (2~5 kg/cm ²)
RCO-100CG					GAS			130		1.5	AC220V/60Hz	—	—	LP : 25.6kW(1.84kg/h) LN : 25.9kW(22,274kcal/h)	20A		

PRODUCT INTRODUCTION



COMMERCIAL DISH WASHER



DISH WASHER



RDW-600G

GAS TYPE



RDW-600E

ELECTRONIC TYPE

DISH WASHER



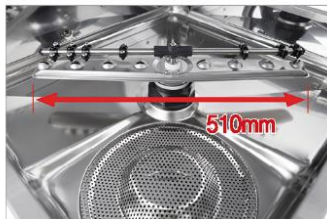
**SUPPER JET SPRAY
WASHING FUNCTION**



SUPERIOR DRYING



**HIGH-TEMPERATURE
STERILIZATION**



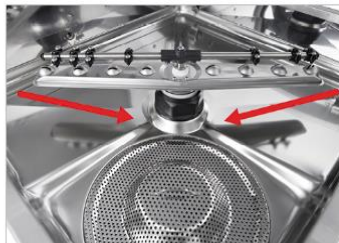
**LONG-NOZZLE
WIDE RANGE WASHING**



DISH WASHER



**UNPROTRUDING
WATER LEVEL SENSOR**



**DOWNWARD DESIGN
EAST EXHASUTING**



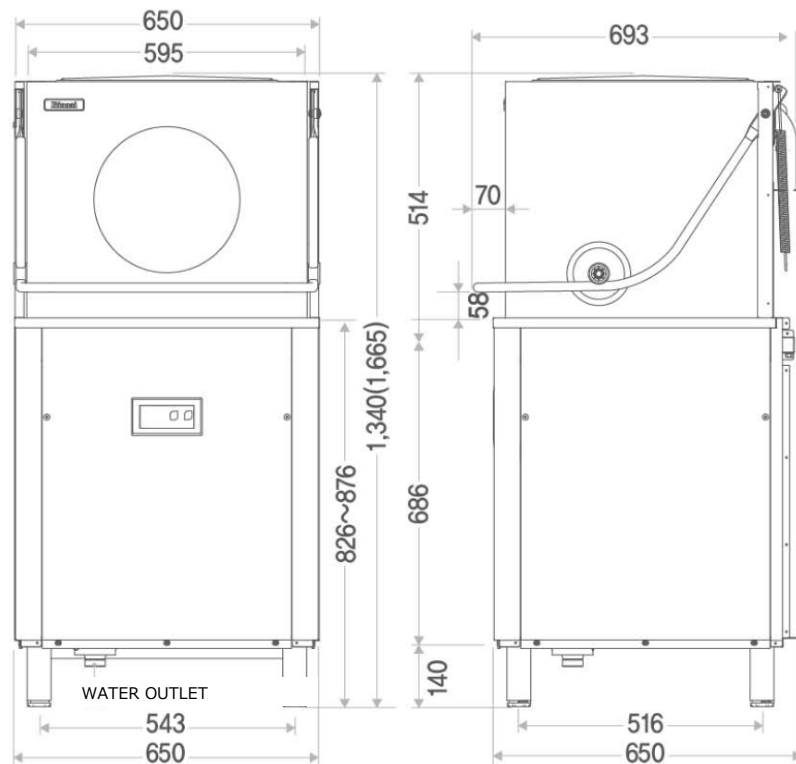
**DETACHABLE
RACK GUIDE**



**SIMPLE
CONTROL BOARD**

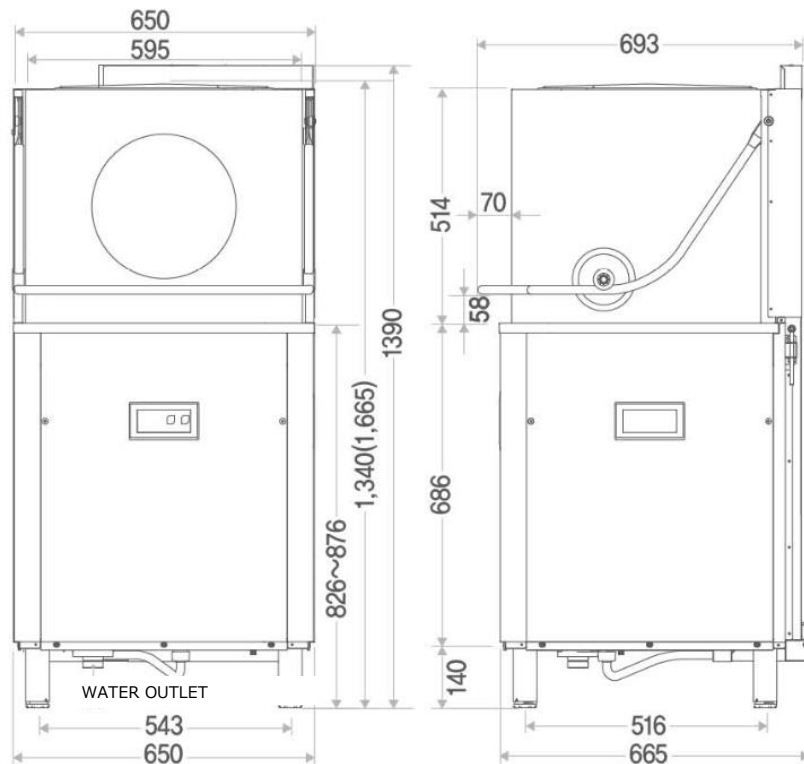


SPECIFICATION



MODEL	RDW-600E
HOT WATER CONNECTION	NECESSARY
ELECTRONIC CONSUMPTION (kW)	4.1
GAS CAPACITY	UNNECESSARY
SIZE (DOOR OPEN) W×D×H (mm)	650×650×1,340
SIZE (DOOR CLOSE) W×D×H (mm)	650×650×1,665
COURSE SELECTION	3 COURSE
COURSE TIMER	70,90,120 SEC

SPECIFICATION



MODEL	RDW-600G
HOT WATER CONNECTION	UNNECESSARY
ELECTRONIC CONSUMPTION (kW)	1.3
GAS CAPACITY (kcal/h)	18,000
SIZE (DOOR OPEN) W×D×H (mm)	650×665×1,390
SIZE (DOOR CLOSE) W×D×H (mm)	650×665×1,665
COURSE SELECTION	3 COURSE
COURSE TIMER	70,90,120 SEC