

RICEMASTER[®]

Owner's Manual

Automatic Electronic Rice Cooker with Keep Warm
For Commercial Use



models:

- 57130 30 Cup, 120 volts
- 57131 30 Cup, 230 volts



NOTE

Completely read and understand these instructions prior to using this unit. Call our customer service department at (718)388-5650 or your dealer if you have any questions regarding its use.



TOWN

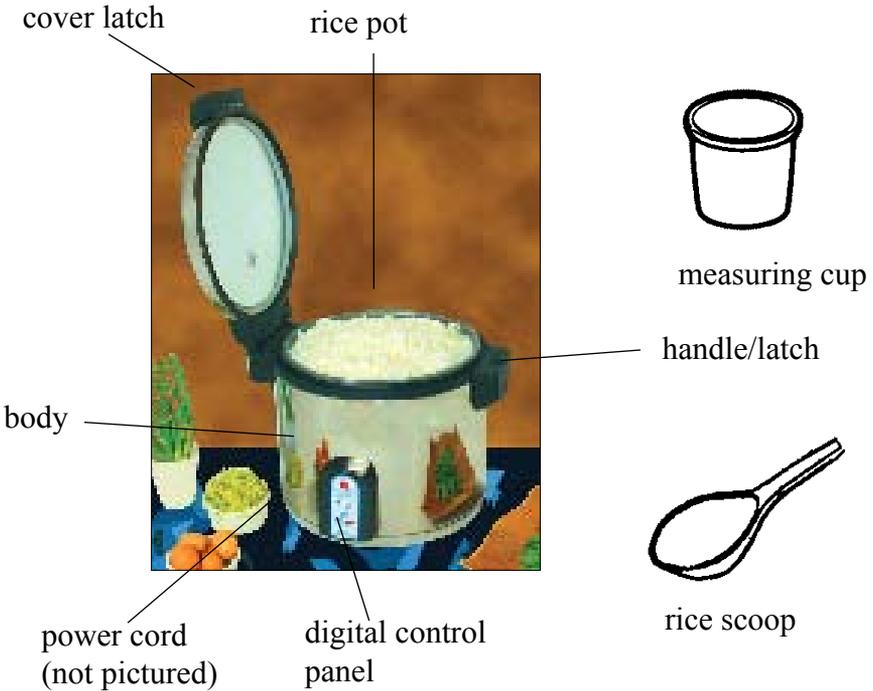
城公司
富司

Food Service Equipment Co., Inc.

72 Beadel Street BKLYN, NY 11222

(718) 388-5650 fax (718)388-5860 townfood.com

Congratulations for having purchased RiceMaster, the most advanced and best supported electronic rice cooker available. Each rice cooker carton has been carefully inspected and includes:



SPECIFICATIONS:

model	57130	57131
power supply	120V AC	230V AC
Hz	60	50/60
watts	1750	2240
amps	18	12
time to cook	34 min.	40 min.
time to cure	10 minutes (suggested, after cook)	
rice capacity, raw	11 lbs	11 lbs
rice capacity, cooked	24 lbs	24 lbs
unit weight	24 lbs	24 lbs

IMPORTANT SAFEGUARDS

When using this rice cooker, basic safety precautions should always be followed including the following:

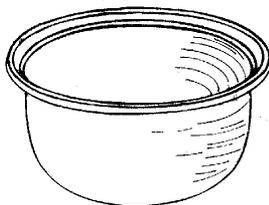
1. Read all instructions.
2. Do not touch hot surfaces. Use knobs or handles.
3. To protect against electrical hazards do not immerse cord, plugs, or rice cooker with warmer in water or any other liquids. Only the lid and pot may be immersed.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use or before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate this rice cooker with a damaged cord or plug or after it malfunctions, or has been damaged in any matter. Return unit to your dealer. Ask him to obtain a Return Goods Authorization (RGA) number to return the rice cooker to the factory for examination, repair or adjustment.
7. The use of any non factory supplied accessory attachments is not recommended and may cause damage.
8. Do not use outdoors.
9. Do not allow cord to hang in any way or touch hot surfaces.
10. Do not place on, near, or in heated appliances.
11. Do not attempt to move or drain unit when it contains any hot liquids.
12. Be sure power is “off” before removing plug from wall outlet.
13. Do not use this appliance for any other use not originally intended by the maker.

14. **SAVE THESE INSTRUCTIONS!**

OPERATING INSTRUCTIONS

1. Wash the rice in a container other than the rice pot. You will notice that the first wash water is nearly the color of milk. It contains starch that makes the rice sticky. Continue to wash until water is relatively clear.
2. Put the washed rice in the cooking pot. The water will cover the rice by approximately 1". Use one cup of water to each cup of rice. The exact proportions change with the type of rice to be cooked. Different kinds of rice absorb water at different rates. Do not use this rice cooker to boil foods with high acidity or alkalinity as it will damage the pot.

MAXIMUM
CAPACITY



Do not exceed limit
marked on pot

3. Dry pot exterior and place gently in the body, rotating it once in position to be sure the rice pot is completely in contact with the heating element. To ensure that the rice pot is not dented, gently rock the pot from side to side when placed in the unit. Be sure to keep the outside of the pot clean.
4. With the rice pot in position, plug the cord into an appropriate wall outlet.
5. To start the rice cooker, press the "ON/OFF" button on the front control panel. The "POWER" light and the "HOLD" light will come on. To begin the cooking cycle press the "PRESS TO COOK" button. The "COOK" light will come on and the "HOLD" light will go off. To ensure evenly cooked rice stir rice at least twice during cooking cycle.

6. When the rice is cooked the “COOK” light will go off and the “HOLD” light will come on. Although the rice is ready for serving, let the rice remain covered in the unit to steam for another 10 minutes. Rice “cures” and becomes tastier.

NOTE: If the “HOLD” light goes off before the cooking is completed and then comes on again, then:

- **Your pot may be dented and will require replacement. Be careful not to dent the bottom of the pot; it is critical that the rice pot be in complete contact with the element if the rice is to be properly cooked.**

Or...

- **The heater plate may be excessively soiled and require cleaning.**

If the pot becomes dented you may order a replacement from Town Customer Service, (718)388 -5650

no.	description	wt.
57130P	30 cup rice pot7	

See pages 6 through 9 for delicious recipes to try in your new RiceMaster®.

SHRIMP JAMBALAYA

10 cups long grain rice
12 cups water
2 teaspoons salt
4 tablespoons parsley
12 whole cloves
2 teaspoons thyme
2 teaspoons red pepper
2 teaspoons black pepper
4 tablespoons olive or canola oil
4 cups ham, cubed
4 cups onion, chopped
4 cups celery, diced
16 garlic cloves, minced
6 pounds cooked shrimp, peeled and deveined
4 medium green bell peppers, diced
4 cans whole or stewed tomatoes, chopped

1. Measure rice, water, salt, parsley, cloves, thyme, red pepper and black pepper into rice pan. Set pan into rice cooker base.
2. Make sure rice pot is level and in complete contact with the heater plate. Cover the rice pot. Push the “ON” button. Next press the “COOK” button. After the “COOK” light goes out the “HOLD” light will come on. Allow the rice to cure for an addition 10 - 15 minutes.
3. Place wok or large skillet over medium high heat until hot. Add olive oil and spread to coat the pan. Saute the ham, onion, celery and garlic until lightly browned.
4. Add shrimp, bell peppers and tomatoes to wok. Simmer until peppers are tender.
5. Stir rice into shrimp mixture. Makes 30 servings.

RICE PILAF

10 cups long grain rice

13 cups chicken broth or water (if broth is unsalted add 3 to 4 teaspoons salt. If using water, add 12 to 13 chicken bouillon cubes)

1/2 cup wild rice, precooked by microwaving on HIGH for 20 minutes with 1 1/2 cups water. Drain.

1 cup butter or margarine

2 1/2 cups celery, chopped

2 cups slivered almonds

5 cups fresh mushrooms, chopped or sliced

4 cups green onions, sliced

1. Measure rice, chicken broth, salt if needed, or water and bouillon into rice pan.

Cook's Note: 10 cups long grain rice cooked in 13 cups broth yields about 30 cups cooked rice.

2. Heat a large skillet over medium heat. Add butter and spread to coat pan. Saute celery, slivered almonds and precooked wild rice for about 3 to 4 minutes. Add mushrooms and green onions. Cook and stir until lightly browned. Add mixture to rice and water, stir well.
3. Make sure rice pot is level and in complete contact with the heater plate. Cover the rice pot. Push the "ON" button. Next press the "COOK" button. After the "COOK" light goes out the "HOLD" light will come on. Allow the rice to cure for an additional 10 - 15 minutes.
4. Stir again to mix and fluff the rice. Serve immediately. Replace lid after each serving to prevent the rice from drying or discoloring. Makes about 30 servings.

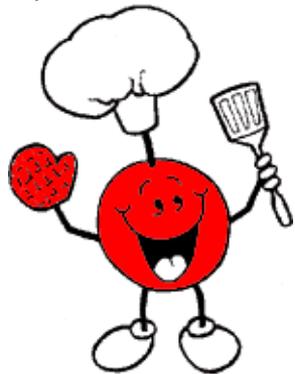
SWEET RICE

Rice with Pineapple and Sweet Cherries

- 10 cups long grain rice
- 12 cups water
- 24 cups Cool Whip or whipped cream
- 16 (20 oz. cans of pineapple, crushed or tidbits, with juice)
- 15 cups marachino cherries, with juice

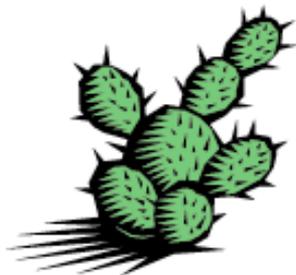
1. Measure rice and water into rice pan. Set pan into rice cooker base.
2. Make sure rice pot is level and in complete contact with the heater plate. Cover the rice pot. Push the “ON” button. Next press the “COOK” button. After the “COOK” light goes out the “HOLD” light will come on. Allow the rice to cure for an addition 10 - 15 minutes.
3. Turn the rice cooker off and chill the rice.
4. Stir the Cool Whip (or whipped cream), pineapple with juice and maraschino cherries with juice into chilled rice. Mix well and serve.

Cook’s Note: If the rice absorbs all the liquid, it can be freshened by adding additional pineapple juice and Cool Whip.



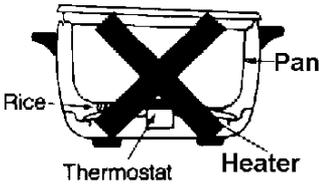
Vicente's Mexican Rice

4 oz. Peanut Oil
6 cups long grain rice
6 cups water
3 cups beef stock
salt and freshly ground pepper to taste
crushed chilies to taste
generous pinch of saffron
3 large tomatoes, peeled, seeded and chopped
4 garlic cloves
1 red bell pepper, diced
1 onion, peeled and chopped

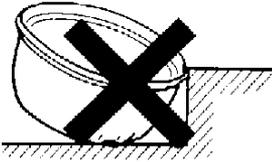


1. Place peanut oil and rice into rice pot.
2. Press the “ON” button and then the “PRESS TO COOK” button.
3. Stir rice in peanut oil approximately every minute until “COOK” light goes off.
4. Pour the 48 oz. of water and remaining ingredients into the rice. Stir thoroughly and cover with lid. Set timer for 30 minutes and soak the rice.
5. After 30 minutes stir thoroughly. Push the “PRESS TO COOK” button. When the “COOK” light goes off the “HOLD” light will come on. Allow the seasoned rice to cure for 10 - 15 additional minutes.
6. Rice is now ready to serve. Buen provecho!

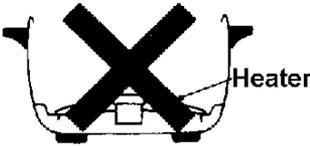
KEEP YOUR RICE COOKER HEALTHY



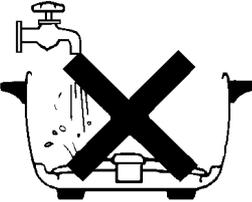
KEEP THIS UNIT CLEAN. Heater, thermostat, and pot must be clean if the unit is to operate properly. Rice, water, or anything else that is allowed onto heater will cause early shut off, uneven cooking, or unit damage. Pot exterior must also be clean.



DO NOT DENT POT or use it for any other purpose. Changing the shape of the pot will cause the unit to shut off early, cook unevenly, or fail. Replace pot if dented.



DO NOT PLUG UNIT IN WITHOUT POT IN UNIT. It can cause heater to deform. Deformed or damaged heaters must be replaced before further operation. Make sure to unplug unit before removing pot.



DO NOT SPLASH WATER ONTO BODY. Remember this is an electric appliance. Rice cooker and pot exterior must be clean and dry before use. Failure to follow this instruction will not only damage unit but create electrical hazard.

TO CLEAN:

1. **Be sure unit is unplugged.**
2. **Soak pot interior to loosen rice that is stuck to the pot. Do not allow outside of pot to become dirty or greasy.**
3. **Do not immerse body; wipe with a damp cloth.**
4. **Do not use abrasive cleaners that will damage unit.**
5. **Be sure to keep the heater plate clean by wiping with a damp cloth after each use. Don't allow food to build up and become encrusted on the heater plate. Encrustation on the heater plate will cause improper operation.**

RICE COOKER SPARE PARTS

57130P	Rice Pot	57130LL	Lower Latch
57130HP	Heater Plate	57130UL	Upper Latch
57130RP	Rice Paddle	57130IL	Inner Lid
57130MC	Measuring Cup	57130VC	Vent Cap
57130FT	Foot	57130WC	Water Collector
57130BP	Bottom Plate	57131HP	230v heater plate

RICE COOKER LIMITED WARRANTY

Town Food Service Equipment Co., Inc. ("Town") warrants this unit to operate for a period of two years and will repair it free of charge in the event of manufacturing defect when returned prepaid. This warranty covers parts and labor. Warranty starts on Town's invoice date.

Service: Carry-in service can be obtained during the warranty period by bringing or mailing your electric rice cooker to Town.

This warranty does not cover postage, freight, or delivery for sending your unit to Town. Units returned dirty will incur a cleaning charge of \$35 net. This warranty does not cover replacement of dented or damaged rice pots.

A purchase receipt or other proof of date of original consumer purchase is required before warranty service is rendered.

This warranty covers normal consumer use and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, improper maintenance or is used inconsistently with the purpose for which this unit was originally intended. If a problem develops with this unit during the warranty period, contact your Town dealer. If the problem is not satisfactorily resolved, please contact us.

IF YOU MUST RETURN THE UNIT TO TOWN, call (718)388-5650 and request a Return Goods Authorization (RGA) number. You must provide the serial number of the unit you wish to return. Carefully pack and send it **prepaid**, adequately insured and in the original carton if possible. Mark the RGA number on the outside of the carton.

CUSTOMER'S RECORD

Model: _____ Serial No. _____

Dealer's Name: _____

Address: _____

Date of Purchase: _____

Designed and printed in the U.S.A.

RELATED PRODUCTS

Automatic Gas Rice Cookers and Electric Rice Warmers and all forms of Chinese foodservice equipment and supply:



ASK YOUR
DEALER FOR
DETAILS



FROM THE COMPANY WITH SEVENTY YEARS OF CHINESE FOODSERVICE EXPERIENCE:



Food Service Equipment Co., Inc.

72 Beadel Street BKLYN, NY 11222

(718) 388-5650 fax (718)388-5860 townfood.com