



TOWN

發富公司

FOOD SERVICE EQUIPMENT CO., INC.

72 Beadel Street Brooklyn, NY 11222
718/388-5650 outside New York State 800/221-5032
facsimile 718/388-5860
www.townfood.com



RiceMaster



HOUSEHOLD AUTOMATIC ELECTRIC RICE COOKER OWNER'S MANUAL

56816 10 CUP, 120V AC

FOR DOMESTIC USE ONLY

WARNING

THIS UNIT IS FOR DOMESTIC USE ONLY. COMMERCIAL USE VOIDS WARRANTY.

IMPORTANT

KEEP THIS MANUAL FOR FUTURE REFERENCE.

THIS EMERGENCY INFORMATION MUST BE PROMINENTLY DISPLAYED.

COMPLETELY READ AND UNDERSTAND THESE INSTRUCTIONS PRIOR TO USING THIS UNIT.

QUESTIONS

ANY QUESTIONS REGARDING THE USE OF THIS UNIT SHOULD BE DIRECTED TO YOUR DEALER OR OUR CUSTOMER SERVICE DEPARTMENT AT 718/388-5650 MONDAY - FRIDAY 9AM TO 5PM EST.

Congratulations on your purchase of a RiceMaster Electronic Rice Cooker!
It is the most advanced and best supported electric rice cooker available.

Each rice cooker carton has been carefully inspected and includes the items listed below.

PARTS IDENTIFICATION

- 1 LID
- 2 CONTROL PANEL
- 3 COOK LIGHT
- 4 HOLD LIGHT
- 5 COOK SWITCH
- 6 6 oz. RICE CUP
- 7 RICE PADDLE
- 8 POWER CORD
(not pictured)



RECORD OF OWNERSHIP

For your records, please record the following information.
It will be required if service is needed.

DATE OF PURCHASE _____ MODEL _____

SERIAL NUMBER _____ DEALER'S PHONE NUMBER _____

DEALER'S ADDRESS _____



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IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use knobs or handles.
- To protect against electrical hazards do not immerse cord, plugs, or rice cooker in water or any other liquids. Only the lid and pot should be immersed.
- Closely supervise children near any appliance.
- Unplug from wall outlet when not in use or before cleaning. Allow to cool before putting on or taking off parts.
- 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. Request a Return Goods Authorization (RGA) number to return the rice cooker to the factory for examination, repair or adjustment.
- The use of any non factory supplied accessories or attachments is not recommended and may cause damage.
- Do not use outdoors.
- Do not allow cord to hang in any way or touch hot surfaces.
- Do not place on, near, or in heated appliances.
- Do not attempt to move or drain unit when it contains any hot liquids.
- Be sure power is off before removing plug from wall outlet.
- Do not use this appliance for any other use not intended by the manufacturer.
- **Save these instructions.**



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OPERATING INSTRUCTIONS

- 1) Rinse the rice with warm water to remove starch. This will prevent rice from sticking to the bottom of the rice pot. Be sure the inner pot and lid have been sanitized. They must be clean and dry before use.
- 2) Use the scale marked on the inside of the rice pot to measure the proper ratio of rice to water (2:1). Proportions can be adjusted depending on the consistency of the rice preferred. The measurements are based on a 6 oz. Asian cup, opposed to a 8 oz. American measure. Place the pot into the body and turn it slightly to the right and left making sure it comes into full contact with the heater plate.
- 3) Close the lid securely to ensure the maximum cooking efficiency.
- 4) Attach the power cord to the rice cooker and plug into a properly wired wall outlet.
- 5) Press the cook switch down and the cook light will come on.
- 6) When the rice is done cooking the cook switch will pop up and the hold light will come on. The hold light will remain on until the unit is unplugged.
- 7) After the switch pops up, leave rice to cure for another 10 minutes.
- 8) Mix the rice well with the provided rice paddle and serve.
- 9) The temperature of the rice will be held within the range of 165°F -200°F. Do not leave cooked rice in the pot for more than 8 hours.
- 10) Unplug after use. Pulling the cord may damage the plug.



COOKING TIPS FOR YOUR HOUSEHOLD RICEMASTER

Left over rice

Cold rice can be sauteed with vegetables and/or meat to create delicious fried rice!

Rice sticking to the bottom of the rice pot

A very light coating of cooking oil on the bottom of the pot will prevent the cooked rice from sticking to the surface.

Be creative—frozen vegetables, sauteed onions or garlic and mushrooms can be added for flavorful rice. Avoid using acidic sauces—they will damage the pot. Clear chicken broth or bouillon may be used instead of water for a flavorful change of pace.

Rice comes in many varieties—from long grain, short grain, wild, brown and more. The ratio of water to rice will vary depending on the type of rice selected. Brown rice and wild rice require a bit more water than other varieties.

USE AND CARE

Clean the rice pot, cup and rice paddle after each use.

If rice sticks to the bottom of the pot, remove the pot from the body and allow the pot to soak in warm soapy water.

Do not use metal utensils to scrape the rice pot. They will damage the surface of the rice pot. Use the plastic rice paddle provided.

Be careful not to dent the bottom of the pot; this will cause poor results.

Keep the heater plate clean! Food particles and residue can easily be removed by gently cleaning surface with a small piece of steel wool. Carefully wipe and dry the heater plate thoroughly.



SPECIFICATIONS FOR MODEL 56816

POWER SUPPLY | 120V AC

WATTS | 650

AMPS | 5.5

HERTZ | 60

COOK TIME¹ | 28 minutes

RAW RICE CAPACITY² | 3¼ lbs. (10 cups)

COOKED RICE CAPACITY² | 7 lbs. (20 cups)

NET WEIGHT | 6 lbs.

SHIP WEIGHT | 24 lbs

SIZE (DIAMETER³ x HEIGHT) | 10½" x 10¼"

CARTON SIZE | 11½" x 11½" x 10" (¾ cu. ft.)

CORD LENGTH | 72"

¹ allow 10 additional minutes for rice to cure after cooking

² capacities are approximate

³ 13" with handles



RiceMaster

RICE COOKER LIMITED WARRANTY

Town Food Service Equipment Co., Inc. (Town) warrants its rice cookers and warmers to be free of defects in materials and workmanship, subject to the terms specified below. This warranty is limited to parts replacement and does not include any labor allowance. Any service charges or charges for parts replacement are the customer's responsibility.

Commercial electric RiceMaster is warranted for a period of (2) years. Household rice cookers not used for commercial applications and rice warmers are warranted for a period of (6) months. The warranty period for all electric and gas rice cookers shall commence at time of shipment from Town. The warranty period may be extended, at Town's option, if proof of installation (specifying model and serial number) at a later date, but in no case shall warranty be extended beyond (9) months after date of shipment from Town.

Parts and labor are covered for the warranty period for properly packed units returned to Town prepaid. Town cannot be responsible for shipping damages to any unit returned with improper packaging. Parts that have failed due to defective materials or workmanship will be replaced at no charge. Units repaired under warranty will be returned freight prepaid. Warranty for the new parts will be for the remainder of the original warranty period. Freight will be added to the invoice for nonwarranty repairs. There will be no credit for defective units returned.

Customers are requested to clean units before returning them for service. Units returned in abused or unsanitary condition will not be serviced without the customer's consent to pay an appropriate labor charge for labor to clean and repair the rice cooker. If the customer does not agree, the unit will be returned without cleaning or repair. This warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service. Town does not authorize any person or company to assume on its behalf any obligation or liability in connection with the unit in any manner whatsoever. If warranty service becomes necessary, bring the unit to the dealer where the rice cooker was purchased. The unit must be carefully packed. Town will charge for repairs to units returned and damaged due to abuse for any reason. The returning agency is entitled to request from the purchaser the costs of shipping and handling charges to return the unit. Before any unit is returned, call Town at 718/388-5650 and request a Return Goods Authorization (RGA). Be advised this RGA is only authorization to return your unit for evaluation. No credit of any kind may be taken arising from an RGA. Your unit will be inspected to verify the difficulty for which it was returned. Once the difficulty is verified, it will be repaired and the unit returned at no charge if due to faulty materials and/or workmanship. If defective for any other reason, the unit will be repaired and the customer charged for the cost of the labor and materials for the repair plus return delivery costs.

If unit must be returned to Town, carefully pack (preferably in the original carton), send prepaid, adequately insured, and with the RGA clearly marked on the outside of the package.



Other products from the company with over 80 years of Chinese food service experience. Please ask your dealer for details.

Wok Ranges and Mongolian Barbecues



Gas and Electric Rice Cookers and Warmers



Small Wares



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