

OWNER'S MANUAL

Sushi Pot



- 56912W 12 Quart/Woodgrain Body
- 56912S 12 Quart/Stainless Body
- 56913W 18 Quart/Woodgrain Body
- 56913S 18 Quart/Stainless Body

NOTE

Completely read and understand these instructions prior to using this unit. Call our customer service department at (212) 473-8355 or your dealer if you have any questions regarding to use.

WARNING: THIS UNIT TO BE USED TO SERVE COOKED RICE TO COOK OR REHEAT FOOD.



Food Service Equipment Co., Inc.
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When using this Sushi Pot keep these basic precautions in mind:



1. Read all instructions.
2. This pot can only be used to serve cooked rice for Sushi.
3. To prevent erosion and unpleasant odors do not use this sushi pot for soup, vegetables, or moistened towels.
4. If other ingredients are added to the rice, (red beans, vinegar), empty pot as soon as possible and carefully wash with water and then dry thoroughly.
5. Keep this sushi pot away from heat sources such as stoves or ovens. Heat may cause deformation, color change and / or breakage.
6. When the sushi pot must be moved, do not drag or drop. Use the handles to lift the sushi pot,
7. Do not use the sushi pot to wash dishes, flatware or other utensils since the pot surface is stainless steel and may become damaged.
8. Keep the pot clean!

SAVE THESE INSTRUCTIONS!

SPECIFICATIONS

Model	56912W/S	56913W/S
Rice capacity	12 Qts.	18 Qts.
Thermal efficiency	84 C	84 C
Exterior measurement	15”d x 11”h	15”d x 13.5”h
Ship weight	16lbs	17lbs

Maintenance and cleaning:

LID.....Soak soft cloth in deluted kitchen detergent, squeeze dry and wipe off any dirt, Rinse the cloth with fresh, clear water and wipe pot again to remove any soap residue.

INTERNAL CONTAINER.....Place warm water into the container, clean with sponge. Rinse sponge with fresh, clear water and wipe pot again to remove any soap residue. Do not clean pot in a washing basin or sink. Do not use metal or abrasive powders to clean the pot. Use of these products will cause pot to rust.

CONDENSATION SPONGE..... To prevent mildew and discoloration use warm water to clean sponge after each use. The sponge should be sterilized once a week in boiling water for 5 minutes. After boiling, place sponge in cold water immediately to prevent shrinkage and deformation. If it is necessary to use soap be sure to rinse thoroughly and completely. Care should be taken when sponge dries since it will become hard and may break. Do not bend when re-installing the sponge.

OPERATING INSTRUCTIONS

8. Be sure interior of the warmer is clean.
9. To increase the efficiency of this sushi pot remove the condensation sponge from the lid and add several cups of hot water to the pot and let stand covered for 5-10 minutes, This will preheat the pot.
10. After preheating the pot pour the water out and use a clean, dry cloth to wipe any remaining moisture from this inside of the pot.
11. Re-install the condensation sponge into the lid.
12. Tighten the condensation sponge housing by turning in clockwise direction.
13. Place cooked, warm rice into the pot.
14. Rice should be spread out evenly and flat.

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OPERATION TIPS

To prevent bad tasting rice, DO NOT:

1. Add fresh rice on top of old rice that has been in the sushi pot for more than ten hours.
2. Put cold or reheated rice in the sushi pot.
3. Leave the cover open.
4. Leave rice in the sushi pot for more than 12 hours.
5. Leave implements in the sushi pot with the rice.

TO GET THE BEST TASTE FROM YOUR RICE:

1. Discard rice that has been in the sushi pot more than 12 hours.
2. Never serve rice (or any food) that may have spoiled.
3. Clean the sushi pot thoroughly if spoiled rice has been in the warmer.



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