

Electric Cook-and-Serve Rice Cookers

Models

- 57130** 30-CUP, 120V STAINLESS STEEL ELECTRIC RICE COOKER
- 57131** 30-CUP, 230V STAINLESS STEEL ELECTRIC RICE COOKER

General

Cook, and serve, from the same unit. Automatically cooks rice to perfection, and keeps it hot for serving. The insulated, double-wall body has heating elements that more-evenly warm rice, compared to a bottom heat-only rice cooker. This unit can hold warm rice for up to 12-hours without compromising the integrity of the grain. The hinged, heated cover reduces heat loss. The attractive, stainless steel exterior is easy to clean. Assembled in Brooklyn, NY, with American-made industrial components.

RiceMasters cook different kinds of rice, and grains. Our owner’s manual is a great resource for more details. With practice, you’ll perfect the correct proportions of rice-to-water for your preferred type of rice, or grain. Steamed rice is only the beginning – recipes included in the manual include: rice pilaf, jambalaya, sweet rice and Mexican rice.

RiceMasters are also popular for making tapioca pearls for bubble tea.

Features

- Units have a hinged cover that will cook, hold and function as a serving unit.
- Durable, 20-gauge stainless steel body is dent-resistant, and easy to clean. The riveted internal cover stays secure. High-impact hardware, American-made industrial components.



- Illuminated touch controls and indicator lights. First, touch the ON/OFF button, and the unit turns on (warm) HOLD mode. Both the POWER and the HOLD indicator lights will be illuminated. Touching the PRESS TO COOK button starts the cooking cycle. When this happens, the HOLD light will darken, and the COOK light will illuminate. When the rice is cooked, the COOK light will darken, and the HOLD light will illuminate, indicating the rice is cooked. Wait an additional 10 minutes, after the rice has cooked and gone to HOLD, to open the unit and serve. This allows the rice to cure, and finish with a perfect 'al dente'. Unit stays in HOLD (warm) mode until turned-off, or another cook cycle is started. Press the POWER button at any time to turn the unit off.
- Automatic cook-and-warm operation. Touch the button, and walk away, for perfect rice, every time. The electronic sensor, located in the heater plate, detects when all of the water has been absorbed. This will end the cooking cycle, at exactly the right time. RiceMaster switches to HOLD (warm) mode, automatically, when cooking is done. Rice will be held at an NSF-compliant 150°F/65°C (+). Holding time should not exceed 12 hours.
- Vented cover with condensate collector – The cover vent lets steam escape. A condensate collector, below the hinge, traps escaped water, to keep the unit, and the counter, clean.
- Removable 1/8" thick rice pot resists dents, and is removable for rinsing rice, and washing. In Asia, rice cooker capacity is measured by 6-ounce (by volume) cups of raw rice. Town RiceMasters adhere to this Asian standard.
- Commercial ETL and NSF-Listed.
- Large-capacity. Electronic controls. Designed, and built, for commercial-use only.
- Assembled in Brooklyn, NY, with American-made industrial parts.
- 2-year warranty, effective from Town's date of invoice.

SPECIFICATIONS

ITEM NO.	WATTS	VOLTS	AMPS	HERTZ	COOK TIME ²	CAPACITIES ¹		SIZES
						RAW RICE	COOKED RICE	DIAMETER ³ x HEIGHT
57130	1750	120	18	60	34 mins.	11 lb. (30 c.)	24 lb. (60-Cup)	15 1/4" x 14 3/4"
57131	2240	230	12	50/60	40 mins.	11 lb. (30 c.)	24 lb. (60-Cup)	15 1/4" x 14 3/4"

LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	UNITS/CARTON	SHIP WEIGHT	CORD LENGTH
14 1/2 qt.	18" x 18" x 15"	4.2	1	30 lb.	72"

¹capacity is in Asian 6-ounce cups – In Asia, rice cooker capacity is measured by 6-ounce (by volume) cups of raw rice – Town RiceMasters use this standard

²for better rice allow 10 additional minutes for rice to cure after cooking

³add 3" for handles

57130/57131 REPLACEMENT RICE POTS

ITEM NO.	DESCRIPTION	WEIGHT
57130P	30-cup replacement rice pot	5 lb.



TOWN



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