



# TOWN

Town Food Service Equipment Co., Inc.

FOOD SERVICE EQUIPMENT CO., INC.



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Item Number \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_



AUTOQUOTES



## Electronic Rice Cookers



### Models

**56822 25 Cup1 120v Electronic rice cooker**

**56824 25 Cup1 230v Electronic rice cooker**

**57137 37 Cup1 120v Electronic rice cooker**

**57138 37 Cup1 230v Electronic rice cooker**

**57155 55 Cup1 230v Electronic 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 to more evenly warm rice than a bottom heat only rice cooker. The hinged, heated cover reduces heat loss. The attractive stainless steel exterior is easy to clean. Made by Town in the USA with industrial components.

RiceMasters will cook different kinds of rice. Our owner's manual provides a good guide. With practice, you will perfect the correct proportions of rice to water for your preferred type of rice. Steamed rice is only the beginning—recipes are included in the manual for rice pilaf, jambalaya, sweet rice and mexican rice.

### Standard features

- Durable reinforced body, extra-thick heater plate and water resistant controller gives longer unit life.
- Overheat protection—The high limit control prevents heating element damage or failure due to a dented pot.
- Touch controls and Indicator lights—first touch the ON/OFF button and the unit turns on in the hold mode. Both the power and the hold indicator lights will illuminate. A touch to the PRESS TO COOK button starts the cook cycle. The hold light will go out and the cook light will illuminate. When the rice is cooked the cook light will go out and the hold light will illuminate, indicating the rice is cooked. Unit stays in hold mode until turned off or another cook cycle is started. Touch the power button at any time to turn the unit off.
- Electronic Cook and Hold operation— Touch the button, walk away for perfect rice every time Anelectronic sensor detects when the water has been absorbed to end the cook cycle. RiceMaster switches to hold automatically when cooking is done. Rice will be held at an NSF compliant 150° F. Holding time should not exceed 2 hours.
- 1/8" thick lift out rice pot resists dents, removable for washing rice and cleaning.
- Capacity is in Asian cups—rice cooker capacity in Asia is measured by 6 ounce (by volume) cups of raw rice. Town RiceMasters use that standard. We also provide capacity by weight on chart on right page.
- Commercial ETL and NSF listed—large capacity rice cookers designed and built for commercial use.
- Auto-reset overheat protection.
- 2 year mail in warranty starts from Town's date of invoice.

### OTHER USES

The owner's manual includes recipes for rice pilaf and jambalaya.

Can be used as a steamer—put a steamer on top for steaming crabs or tortillas or anything else

STANDARD DIMENSIONS AND TECHNICAL DATA

| TECHNICAL DATA                                                                           |                   |                 |      |            |                        |                         |                   |                         |             |
|------------------------------------------------------------------------------------------|-------------------|-----------------|------|------------|------------------------|-------------------------|-------------------|-------------------------|-------------|
| NUMBER                                                                                   | WATTS             | VOLTS           | AMPS | HERTZ      | COOK TIME <sup>1</sup> | CAPACITIES <sup>2</sup> |                   | SIZE                    |             |
|                                                                                          |                   |                 |      |            |                        | RAW RICE                | COOKED RICE       | DIA. <sup>3</sup> x HT. |             |
| 56822                                                                                    | 1700              | 120             | 14   | 60         | 31 minutes             | 8 lb. (25 cups)         | 19 lb. (50 cups)  | 14¾" x 12"              |             |
| 56824                                                                                    | 1500              | 230             | 7    | 50/60      | 44 minutes             | 8 lb. (25 cups)         | 19 lb. (50 cups)  | 14¾" x 12"              |             |
| 57137                                                                                    | 2160 <sup>1</sup> | 120             | 18   | 60         | 43 minutes             | 13 lb. (37 cups)        | 28 lb. (74 cups)  | 15¾" x 12¾"             |             |
| 57138                                                                                    | 1950              | 230             | 9    | 50/60      | 48 minutes             | 13 lb. (37 cups)        | 28 lb. (74 cups)  | 14¾" x 12¾"             |             |
| 57155                                                                                    | 3330              | 230             | 15   | 50/60      | 46 minutes             | 18 lb. (55 cups)        | 42 lb. (110 cups) | 14¾" x 15½"             |             |
| <sup>1</sup> will never exceed 1800 watts                                                |                   |                 |      |            |                        |                         |                   |                         |             |
| NUMBER                                                                                   | LIQUID CAPACITY   | CARTON SIZE     |      | CUBIC FEET | UNITS/CARTON           | WT.                     | SHIP WT.          | COLOR <sup>4</sup>      | CORD LENGTH |
| 56822/4                                                                                  | 11 quarts         | 35" x 17" x 13" |      | 4.2        | 2                      | 15lb.                   | 33 lb.            | mustard                 | 72"         |
| 57137/8                                                                                  | 13¼ quarts        | 18" x 18" x 15" |      | 2.5        | 1                      | 19lb.                   | 22 lb.            | mustard                 | 72"         |
| 57155                                                                                    | 21½ quarts        | 22" x 22" x 15" |      | 3.7        | 1                      | 32lb.                   | 36 lb.            | mustard                 | 72"         |
| <sup>1</sup> for better rice, allow 10 additional minutes for rice to cure after cooking |                   |                 |      |            |                        |                         |                   |                         |             |
| <sup>2</sup> approximate                                                                 |                   |                 |      |            |                        |                         |                   |                         |             |
| <sup>3</sup> add 3" for handles                                                          |                   |                 |      |            |                        |                         |                   |                         |             |

IMPORTANT

CERTIFIED BY ETL/NSF TO NSF4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT-"SANITATION."

MINIMUM CLEARANCES- COMBUSTIBLE AND NON COMBUSTIBLE:  
Back Wall- 6" Left and Right Sides- 6" For use on non combustible floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.