



# TOWN

Town Food Service Equipment Co., Inc. logo in Chinese characters: Town Food Service Equipment Co., Inc.

FOOD SERVICE EQUIPMENT CO., INC.

800/221.5032 718/388.5650 718/388.5860 customerservice@townfood.com www.townfood.com

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_



## Electronic Rice Cookers



### Models

**57130 30 Cup, 120v Stainless Steel Electronic rice cooker**

**57131 30 Cup, 230v Stainless Steel 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

- 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.
- Hi limit prevents breakdown if the unit overheats. Cooking is completed without damage to the rice cooker.
- Illuminated touch controls and indicator lights. First touch the ON/OFF button and the unit turns on in the wARM mode. Both the power and the wARM indicator lights will be illuminated. A touch to the PRESS TO COOK button starts the cook cycle. The warm light will go out and the cook light will illuminate. When the rice is cooked the cook light will go out and the warm light will illuminate, indicating the rice is cooked. Unit stays in warm mode until turned off or another cook cycle is started. Touch the power button at any time to turn the unit off.
- Automatic Cook and Warm operation. Touch the button, walk away for perfect rice every time an electronic sensor in the heater plate detects when the water has been absorbed. This will end the cook cycle at the right time. RiceMaster switches to Warm automatically when cooking is done. Rice will be held at an NSF compliant 50° F+. 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, removable for rinsing rice and washing. Rice cooker capacity in Asia is measured by 6 ounce (by volume) cups of raw rice. Town RiceMasters use that standard.
- Commercial ETL and NSF listed.
- Large capacity. Electronic controls. Designed and built for commercial use.
- Assembled in the USA with American made industrial parts.
- 2 year warranty, effective from Town's date of invoice.

**STANDARD DIMENSIONS AND TECHNICAL DATA**

TECHNICAL DATA								
NUMBER	WATTS	VOLTS	AMPS	HERTZ	COOK TIME <sup>2</sup>	CAPACITIES <sup>1</sup>		SIZE
						RAW RICE	COOKED RICE	DIAMETER <sup>3</sup> x HEIGHT
57130	1750	120	18	60	34 mins.	11 lb. (30 c.)	24 lb. (60 cup)	15¼"x14¾"
57131	2240	230	12	50/60	40 mins.	11 lb. (30 c.)	24 lb. (60 cup)	15¼"x14¾"
LIQUID CAPACITY		CARTON SIZE		CUBIC FEET	UNITS/CARTON	SHIP WEIGHT	CORD LENGTH	
14½ qt.		18"x18"x15"		4.2	1	30 lb.	72"	
<sup>1</sup> 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 <sup>2</sup> for better rice allow 10 additional minutes for rice to cure after cooking <sup>3</sup> add 3" for handles								

57130/57131 **REPLACEMENT RICE POTS**

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

**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 combustibile floors only.

**TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.**

