



Electric Rice Cooker/Warmer with Hinged Lid

Models: _____

#177RCSB90 • 90 Cup (45 Cup Raw)

Includes Measuring Cup & 10½" Slotted Rice Paddle

Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Note:

Read and keep these instructions. Indoor use only.

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Specifications

Model	177RCSB90
Voltage	240V
Wattage	2500W
Capacity (Raw)	45 Cups
Capacity (Cooked)	90 Cups
Weight	16.76 lb.
Width	21 ½"
Depth	21 ½"
Height	18 ⅞"



Intertek
5026031



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NEMA
6-15P

CONFORMS TO NSF STD. 4
CONFORMS TO UL STD. 197
CERTIFIED TO CSA C22.2 NO. 109

Hazard Statements

CAUTION

Carefully read and understand the entire manual before setting up, operating, or cleaning the rice cooker.

INSTALLATION GUIDELINES

- **Noncombustible Surroundings:** Install the rice cooker on a surface surrounded by noncombustible materials, ensuring that this protection extends at least 12" beyond the equipment on all sides.

ELECTRICAL SAFETY

- **Dedicated Circuit:** Connect the rice cooker to a dedicated electrical circuit. Avoid sharing the circuit with other appliances to prevent power fluctuations, potential tripping of the circuit breaker, and a reduction in the rice cooker's lifespan.
- **Proper Voltage:** Ensure the rice cooker is plugged into a grounded outlet with the correct voltage. The pre-attached plug cannot be replaced or altered. Never use an extension cord with this appliance.
- **Grounding:** Confirm that the rice cooker is properly grounded to avoid the risk of electric shock.

OPERATIONAL SAFETY

- **User Instruction:** Provide comprehensive instruction and training for all users on the safe and correct operation of the rice cooker to prevent accidents and ensure consistent cooking results.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the rice cooker to prevent potential hazards.
- **Overheat Control:** Monitor the rice cooker during use, especially during extended periods, to prevent overheating. The unit is equipped with an automatic shutoff feature to enhance safety.
- **Ventilation:** Provide adequate ventilation around the rice cooker to prevent overheating and ensure efficient operation. The steam will be released from the top of the unit.
- **Surface Safety:** Avoid touching hot surfaces. Use designated handles to move or open the rice cooker.

NOTE: Only lift the inner pot out of the rice cooker by the handles of the pot. Use caution, as these handles may still be hot.

- **Child Safety:** Keep children away from the rice cooker and its controls to prevent accidents and misuse.
- **Cord Safety:** To avoid electric shock, do not immerse the cord, plug, or equipment in water or any other liquid. Keep the cord away from wet areas and prevent it from hanging over the edge of counters to avoid tripping hazards. Replace cords only with those provided by the manufacturer.
- **Indoor Use Only:** Operate the rice cooker indoors only. Do not use it outdoors to maintain proper functionality.
- **Long Term Storage:** After using and cleaning the equipment, store it in a dry place, preferably covered, to protect it from dust and maintain its longevity.

CLEANING AND MAINTENANCE

- **Unplug and Cool Before Cleaning:** Before cleaning, inspecting, or moving the rice cooker, unplug it, turn it off, and allow it to cool completely.
- **Regular Cleaning:** Clean the rice cooker regularly as per the instructions to maintain safe and hygienic operation.
- **Chemical Use:** If cleaning chemicals are used, follow the manufacturer's guidelines for safe handling and storage.
- **Sanitization:** Ensure the interior of the rice cooker pot is sanitized after cleaning to prevent food contamination.
- **Element Check:** Regularly inspect the unit for proper function and check for any signs of damage.

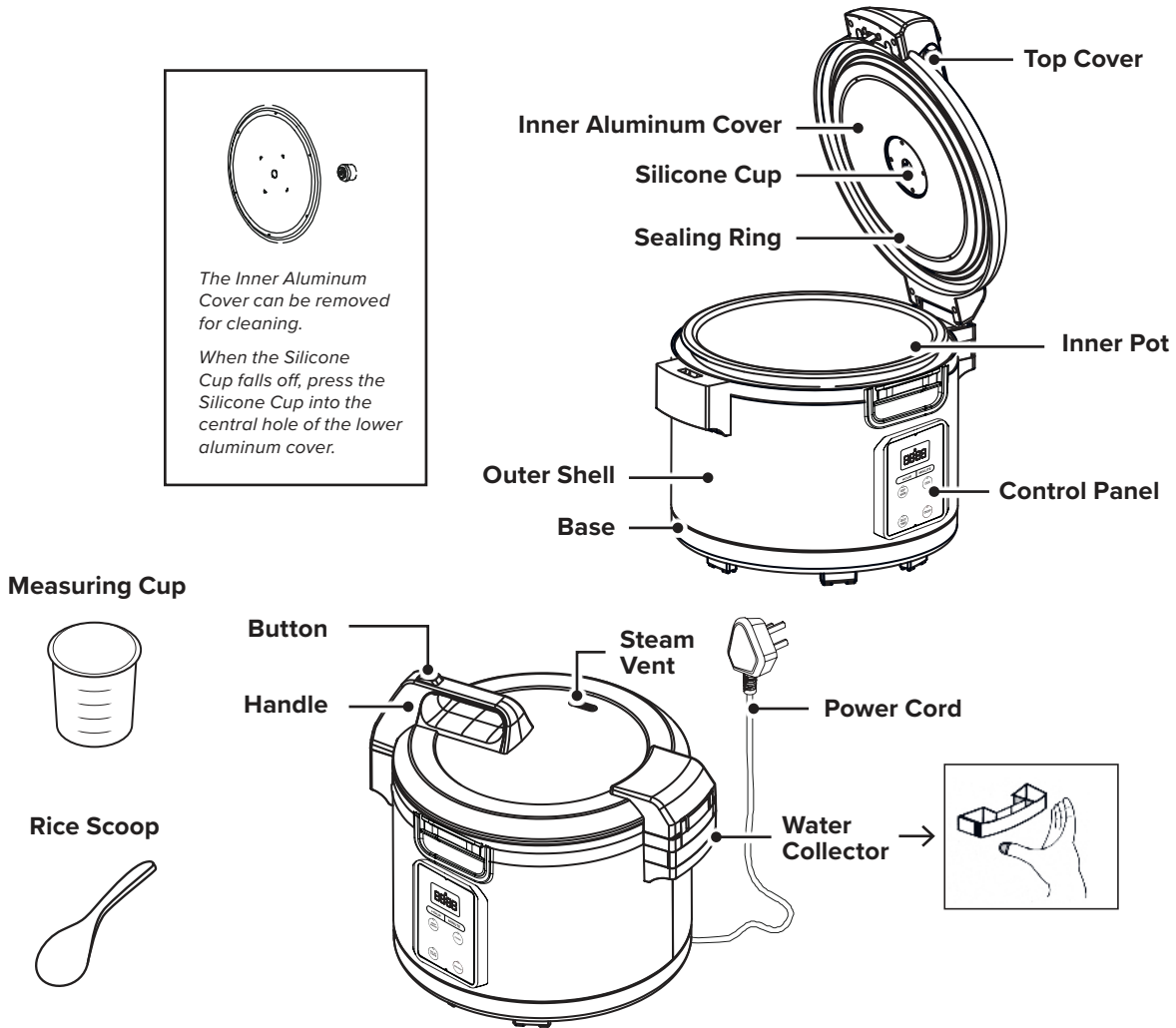
PROHIBITED ACTIONS

- **No Modifications:** Do not modify the rice cooker's settings, components, or features. Avoid using any components or features in ways not specified by the manufacturer, as this may compromise safety and void the warranty.
- **Do Not Operate Unattended:** Never leave the rice cooker operating unattended to prevent accidents.

EMERGENCY AND INSPECTION PROCEDURES

- **Emergency Procedures:** Familiarize yourself with the method to quickly turn off the rice cooker in case of emergencies
- **Label Visibility:** Ensure that all operational and safety labels on the rice cooker remain visible and legible. Do not remove any of these labels.
- **Regular Inspection:** Regularly inspect the rice cooker for any signs of wear, damage, or malfunction, and address any issues promptly.
- **Maintenance Schedule:** Follow the maintenance schedule provided in the "Maintenance" section of the manual to ensure the longevity and safety of the rice cooker.

Parts Identification



Initial Setup

INSPECT THE PACKAGING

- **Check for Damage:** Carefully examine the rice cooker's packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to customer service.

UNBOXING

- **Open the Box:** Use scissors or a box cutter to open the box, taking care not to damage the rice cooker or its components.
- **Remove All Components:** Take out the rice cooker and all included accessories from the box. Please refer to the diagram above when unboxing the rice cooker.

PLACEMENT REQUIREMENTS

- **Position the Pot:** Unwrap the inner pot and properly wash before installing. Place the inner pot into the cooker base, making sure it is seated properly and the lid can close completely.
- **Clearance:** Ensure there is a minimum clearance of 12" on all sides of the rice cooker.
- **Avoid Heat Sources:** Do not place the rice cooker directly next to a heat source.
- **Stable Surface:** Position the rice cooker on a stable, level surface near an electrical outlet.
- **Climate-Controlled Room:** Place the rice cooker in a climate-controlled environment to enhance its durability.

Cleaning

PREPARATION

- **Cool:** Allow the rice cooker to cool before handling. Not doing so can lead to injury.
- **Emptying:** Ensure the rice cooker is empty and free of any food residues before starting the cleaning process.
- **Unplugging:** Always unplug the rice cooker from the electrical outlet before cleaning to reduce the risk of electrical shock.

CLEANING BETWEEN USES

- **Interior Wipe-Down:** After each use, wipe down the exterior of the rice cooker with a damp cloth and a mild cleaning solution. Remove any food particles, and proceed with the Cleaning Procedure below.

CLEANING PROCEDURE

NOTE: Use warm water combined with a gentle dish detergent to clean the removable parts.

Components to Clean

- **Rice Cooker Inner Pot:** Remove the pot and wash it with warm, soapy water. Rinse thoroughly to avoid soap residue, which can affect the taste of your food.
- **Inner Aluminum Cover:** Detach the cover from the lid and clean it with warm water and gentle detergent. Ensure it is rinsed well and free of any soap residue.
- **Silicone Cup:** Remove the silicone cup, wash it in warm, soapy water, and rinse thoroughly.
- **Measuring Cup:** Wash the measuring cup with warm, soapy water, and ensure it is rinsed clean.
- **Rice Paddle:** Clean the rice paddle with a non-abrasive sponge and warm, soapy water. Rinse thoroughly to remove any detergent.
- **Water Collector:** Remove the water collector and clean it with warm, soapy water. Rinse thoroughly to prevent any soap buildup.

Cleaning Guidelines

- **Use a Soft Sponge:** Always use a non-abrasive sponge to clean all parts of the rice cooker to prevent scratching any surfaces.
- **Thorough Rinsing:** Rinse all components thoroughly to ensure no soap residue remains, as this could impart unwanted flavors to your food.
- **Wiping Down the Exterior:** Regularly wipe down the exterior of the rice cooker with a damp cloth to prevent buildup and maintain its appearance. Ensure the rice cooker pot's exterior is clean and dry before reassembly.
- **Safe Cleaners:** For additional cleaning strength, use non-abrasive, food-safe cleaning solutions. Noble Chemical offers a range of effective cleaners suitable for kitchen appliances. Ensure any cleaner used is safe for foodservice equipment.
- **Sanitizing:** After cleaning, use a food-grade sanitizer on parts that come into regular contact with food. Ensure the sanitizing solution is fully rinsed off to prevent damage to the heating element and avoid leaving any residues.

Drying and Reassembly:

- **Air Dry:** Allow all removable parts to air dry in a well-ventilated area. Ensure they are completely dry before reassembling the rice cooker.
- **Inspection:** Before reassembly, inspect all parts to ensure they are clean, sanitized, and completely dry.

Reassembly Instructions:

- **Check for Damage:** The pot should not have any dents or residue on the exterior, as that may cause damage to the unit.
- **Replace the Rice Cooker Pot:** Place the pot back into the rice cooker, ensuring it is properly seated and that the lid can seal tightly.
- **Reattach the Inner Aluminum Cover:** Reattach the inner aluminum cover to the bottom of the lid, making sure it is securely in place.
- **Replace the Water Collector:** Reinstall the water collector under the hinge of the lid. Ensure it is correctly positioned for proper function.
- **Long Term Storage:** After cleaning and reassembling the equipment, store it in a dry place, preferably covered, to protect it from dust and maintain its longevity.

Operation

CRITICAL INFORMATION

Always rinse your rice thoroughly before cooking it in the rice cooker. Skipping this step can affect how the rice cooks and diminish the quality of the finished product.

PLUGGING IN THE RICE COOKER

1. **Pre-Check:** Ensure all settings are in the "OFF" position, and all components are installed as specified above.
2. **Power Connection:** Plug the rice cooker into a dedicated circuit with the appropriate size breaker, as indicated on the data plate.

PREPARING THE RICE

3. **Rinse the Rice:** Rinse raw rice thoroughly under cold water until the water runs clear to remove excess starch.
4. **Measuring and Filling:**
 - Use a 1:1 ratio of rice to water. This ratio provides the most common firmness and texture for rice.

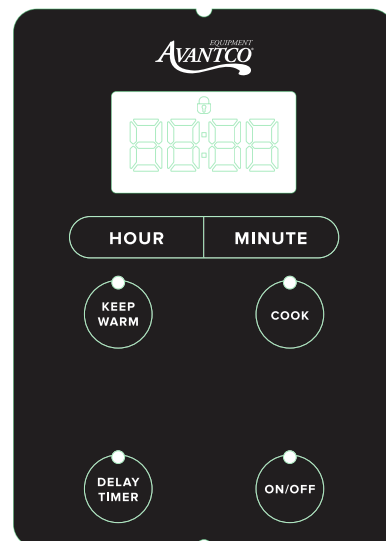
NOTE: The water ratio may vary depending on the type of rice and the desired texture. Adjust as needed.
5. **Rice Cup:** A rice cup is NOT the same as a U.S. standard cup. A rice cup is $\frac{3}{4}$ of a U.S. standard cup.
6. **Yield:** 1 cup of raw rice typically yields about 2 cups of cooked rice.
7. **Load the Pot:** Ensure the exterior of the rice cooker pot is clean and dry before placing it into the rice cooker.





STARTING THE COOKING PROCESS

8. **Secure the Lid:** After placing the rice and water in the pot, close and latch the lid securely.

SETTINGS & PROGRAMMING:

Take time to familiarize yourself with the rice cooker's controls. The primary functions/buttons available are shown to the right and explained in detail on page 9:



ICON	DESCRIPTION
	<ul style="list-style-type: none"> • Power On: After plugging in the rice cooker, press the "ON/OFF" button to power the unit on and enter standby mode. • Power Off: In standby mode, press and hold the "ON/OFF" button for 3 seconds to turn off the unit. • Cancel Function: While the unit is in a working function (e.g., cooking, keep warm, delay timer), press and hold the "ON/OFF" button for 3 seconds to cancel the current function and return to standby mode.
	<p>Activate Delay Timer:</p> <ul style="list-style-type: none"> • Press the "Delay Timer" button to delay the start of the cooking process. • The delay can be set for any time from 10 minutes up to 2 hours. <p>Adjust Time:</p> <ul style="list-style-type: none"> • Use the "Hour" button to adjust the time in 1-hour increments. • Use the "Minute" button to adjust the time in 10-minute increments. <ul style="list-style-type: none"> • No button presses after 6 seconds of selecting the desired delay time will result in the unit switching back to standby mode. • Press and hold the ON/OFF button for 3 seconds to cancel.
	<p>Start Keep Warm:</p> <ul style="list-style-type: none"> • Press the "Keep Warm" button to begin the keep warm function. • The rice cooker will maintain this mode for up to 12 hours, after which it will automatically switch to standby mode. <ul style="list-style-type: none"> • Press and hold the ON/OFF button for 3 seconds to cancel.
	<ul style="list-style-type: none"> • Press the "Cook" button to begin the cooking process. • The unit is in the cook function when the cook indicator light is on. The display timer will show a running line in the form of a circle. • Once cooking is complete, the unit will alert you with a beep or a light signal. Then, the rice cooker will automatically switch to the keep warm function for up to 12 hours. • Press and hold the ON/OFF button for 3 seconds to cancel.

Maintenance

REGULAR CLEANING

Wipe Daily: Prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food particles.
3. Please perform a complete cleaning process as outlined in the "Cleaning" section.
4. Use a clean, damp cloth to wipe down all exterior surfaces, handles, sides, and lid.
5. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

MONTHLY CHECKS

Inspect for Wear: Regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine hinge, lid lock, and other manual components for ease of operation.
6. If any issues are detected, consult the "Troubleshooting" section, or contact a service provider for recommended actions or replacements.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rice cooker not heating.	Rice cooker not plugged in.	Plug in the equipment.
	Dents or residue on the exterior of the pot.	Replace pot.
	Lid is open	Close the lid.
Rice is not cooked.	Incorrect rice to water ratio.	While this varies on the rice type, the water to rice ratio should be 1:1.
	Dents or residue on the exterior of the pot	Replace pot.
	Failure of heating element.	Contact a certified and insured food service equipment technician.
The indicator light is not on.	The circuit board power supply is not connected.	Check that switches, sockets, and fuses are in good condition and connected to power.
	The circuit board cable is disconnected.	
	The main circuit board is broken.	
The indicator light is not on, but the heating element is working.	The control panel is damaged.	Replace control board.
	The LED light is damaged.	
	The internal wiring is loose.	Contact the manufacturer.

ERROR CODES	POSSIBLE CAUSE	SOLUTION
E1	Bottom sensor short circuit.	Contact the manufacturer.
E2	Bottom sensor open circuit.	
E3	Bottom sensor overheated (over 160°C / 320° F).	
E4	Top sensor short circuit.	
E5	Top sensor open circuit.	