

Thanks for choosing our rice cooker.

- Our rice cooker is well-designed, good quality product to make you satisfied
- To make sure your rice cooker is well-used, please read the instruction manual carefully.

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A. Features

1. Commercial rice cooker is perfect for every type of large sized diner places.
2. Using gas rice cooker makes every type of rice well-cooked.
3. With keeping warm function, offer you perfect rice at anytime you need.

B. Specification

1. The label at the right side of product that shows model, dimension, type of gas, gas pressure, input rating, inlet, connection, weight etc.....

*Please refer to the below picture

MODEL RR-□□	
Type of gas :	Pressure :
Input :	Inlet connection : $\varnothing 9.5\text{mm}$ (Specialized Rubber Pipe)
Dimensions : $\varnothing 531 \times 420\text{mm}$	Weight :
Series no. :	MADE IN TAIWAN
RINNAI TAIWAN CORPORATION	

2. Please check type of gas and gas pressure which you use.
Please do not use any other type of gas except for label indicated.
3. Under standard gas pressure, flame affects the best. Please make sure to set gas pressure within standard range. The product life will be shorter under high gas pressure, possible to cause danger.

Type of Gas	Description	Standard Gas Pressure
LPG	Liquefied Petroleum Gas	$280 \pm 50 \text{ mmH}_2\text{O}$
NG	Natural Gas	$150 \pm 50 \text{ mmH}_2\text{O}$
		★ $250 \pm 50 \text{ mmH}_2\text{O}$

★ For Malaysia territory use only

4. Please do not put up side down gas tank nor under sunshine.

J. Trouble Shooting / Specification

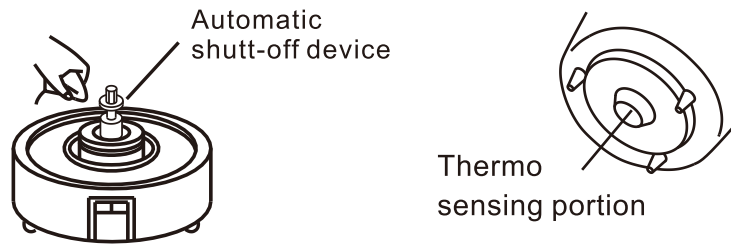
Trouble	Cause	Solution
Cooker does not shut-off automatically	<ol style="list-style-type: none"> 1. Thermo sensor is broken. 2. Inner pot, outer frame and water tray has not been properly assembled. 	<ol style="list-style-type: none"> 1. Replace thermo sensor. 2. Reassemble the inner pot, outer frame and water tray.

Model No.	RR-55EX / RR-50A	
Dimension	$\varnothing 531 \times 420 \text{ mm (Max)}$	
Weight	15 kg	
Gas Hose	$\varnothing 9.5\text{mm}$	
Gas Consumption	LPG	7.95 kW
	NG	6.86 kW
		★ 7.95 kW
Capacity	Liter	4~10
	Cups	20~50

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H. Maintenance

1. The rice pot, casing and lid can be washed with neutral detergent. Then, wipe water out to prevent from oxidation. Do not wash burner body with water.
2. Before cleaning rice pot, remove it to keep out from wet.
3. To raise heat efficiency, clean up burner regularly; use brush to clean flame hole. Do not use stiff brush to clean up thermo sensing portion. Please use sand paper(400) to clean up if need, but be careful of scratch might caused.
4. Please do not use volatility for cleaning.
5. Please do not use water to clean main burner.
6. Small oil on rice cooker to prevent from rustiness if you do not use it for a long time.



I. Q&A

Q1: Why my rice is stiff?

A1: In normal condition, there are two reasons as follows:

- (1) Rice needs more time to soak in the water.
- (2) There are two types of rice, new rice and old rice, each rice type needs different amount of water.

		Soaking Time	
Old	11~12%	60~90 mins (winter), 60 mins(summer)	1.2 ~ 1.3 times
New	13~14%	60 mins (winter), 40~60 mins(summer)	1.1 times

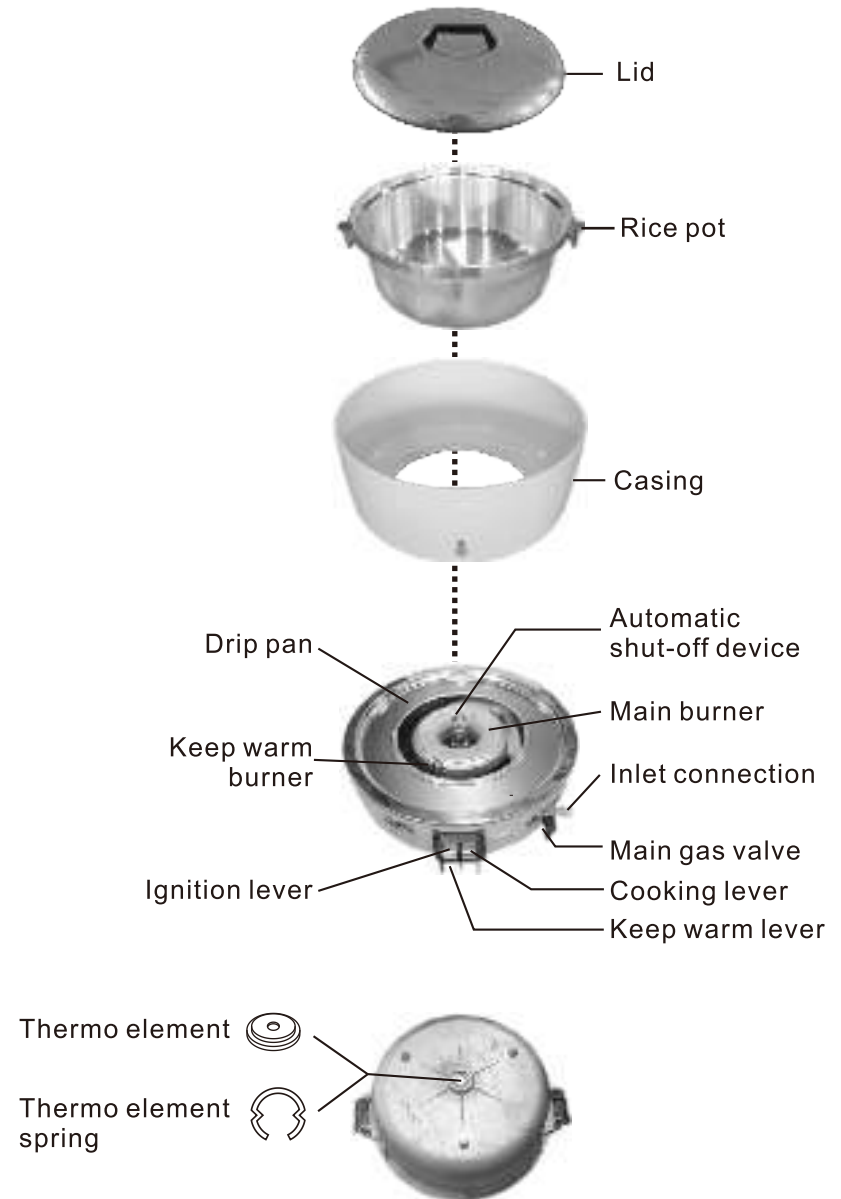
Q2: Why rice becomes yellow after a while?

A2: After rice has been cooked, it will become yellow due to the rice is not clean completely and remaining material to cause oxidation after a while.

*Please kindly note the best time to wash rice is around 3 minutes. Less than 3 minutes is easy to affect the taste, more than 3 minutes is easy to cause the rice crack when wash.

C. Exploded View

(This product picture and data provide a reference only.)

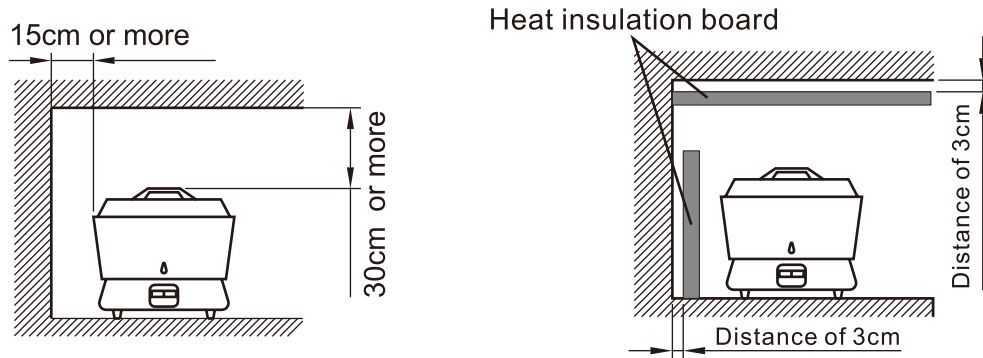


D. Installation

Distance of Installation

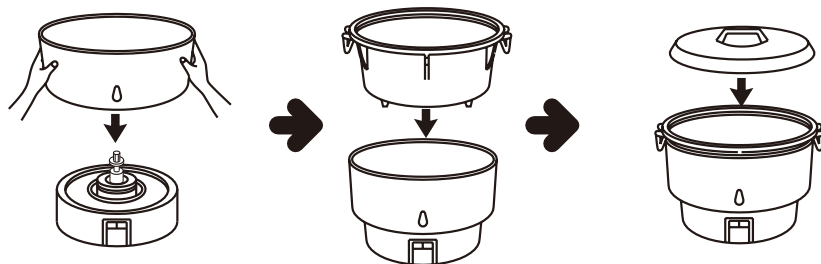
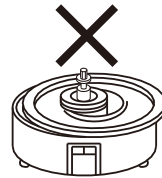
1. Keep 15cm between wall and rice cooker if the wall is made by wood material. Keep at least 30cm from top .
2. Please set up heat insulation board between flammable wall and rice cooker when the distance in between is less than 10cm.

*Please refer to the below picture



Assembling

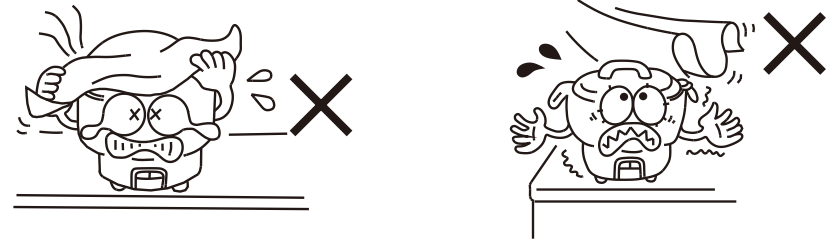
1. Connect rice pot on base unit properly.
 - Please do not turn over drip pan to prevent from-ignition failure.
2. Make sure outer casing is correctly installed on base unit.
3. Put rice pot on casing, then, cover by lid.
 - Please re-install if casing is not well-set with rice pot.
 - If bottom of rice pot is wet, ignition is difficult or incomplete to light a fire. Please make sure it is clean and dry before you use it.



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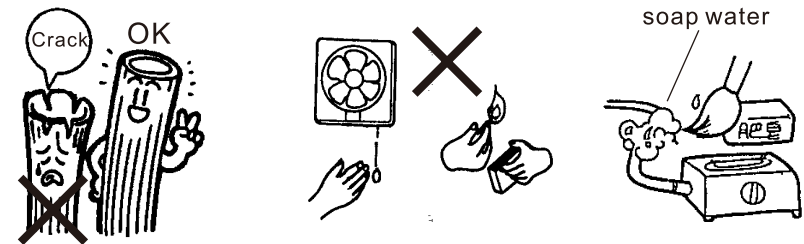
To Prevent Fire Accident

1. Please do not be away when using rice cooker.
2. No curtain or any inflammables surrounded by rice cooker.
3. Please do not put any inflammables on the top of rice cooker, like oil, fabric, paper etc.....



Gas Leakage

1. Due to general rubber tube is not flexible or heat-resistant; please use the exclusive gas rubber tube instead.
2. Please check gas tube and change immediate if ageing, crack or loose etc.....
3. Please pay attention when using if the flame is in normal condition.
4. Please check if gas leakage with soap water. Do not check by fire.
5. Please make sure you turn off rice cooker and gas after used or away or while sleeping.
6. Turn off rice cooker and gas when you smell gas, meanwhile, open window. Then, inform service staff to check further.
7. Do not open exhaust fan or any other electric appliance.
8. If affected by poison found, turn off gas, open window, move patient to the location has fresh air and send to hospital immediate.

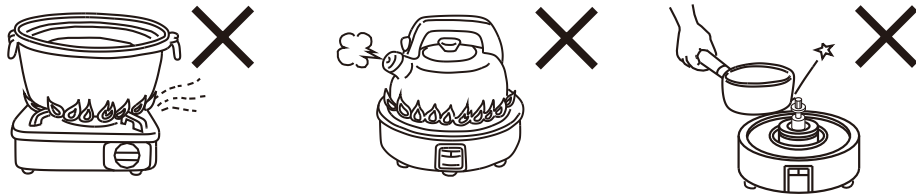


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G. Caution Note

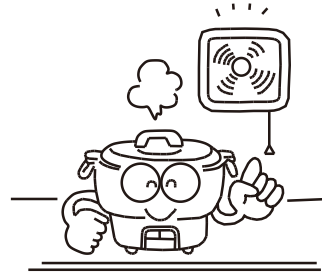
Note

1. Please do not use any other type of gas except for label indicated.
2. Please do not use main burner for other cooking, like boiling water.
3. Please do not put rice pot on gas cooker directly.
4. Please avoid any impact by heavy on thermo sensor.



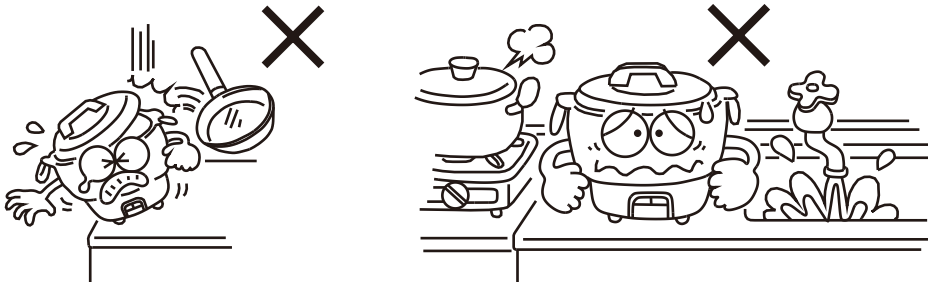
Ventilation

1. Please open window or exhaust fan to keep air circulation if using rice cooker for a long time. (To prevent carbon monoxide poisoning accident.)



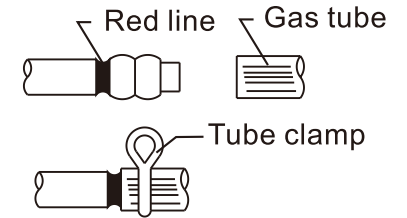
Location of Installation

1. Please do not install rice cooker at where stiff wind comes from.
2. Please avoid installing around wet environment.
3. Please avoid installing at the place easy to have things dropping from top of rice cooker.



Gas Tube

1. Using gas exclusive tube only.
2. Do not bend gas tube when you install it. (The length is better less than 2 meters.)
3. Do not install gas tube down through base unit to prevent from melt.
4. Fasten cover lock to the gas tube until touches "red" sign. Make sure it is connected perfectly.



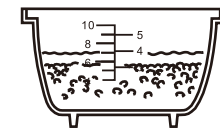
E. Cooking Instruction

First Time of Using

1. Wash rice pot and lid using neutral detergent and water, then, wipe it until dry.
2. Please fill up 80% water which was after wash rice and boil it for disinfection.
3. If water didn't been wiped up, rice pot might become black. Because of rice pot without coating, bottom of pot might becomes black when you boil water.
4. If you find out rice pot becomes black, it has no harm to people.
5. From the beginning to use rice cooker, rice pot will have some rice stick on the bottom. It will getting less after using for a while.

Cooking

1. Measure rice you need properly.
2. Wash rice gently.
3. Add accurate water volume.
 - One cup of rice matches one cup of water, percentage is 1:1.
 - Scale of water is for standard use, it can be adjusted by personal favor.
4. Soaking
 - Proper soaking time in summer is about 30 minutes, 60 minutes in winter time.
 - Rice without soaking is easy to be stiff after cooked and also easy to make the center of rice incomplete cooked.



5. Operating of ignition

To check if main burner is working.

6. Automatically shut off device

7. Wait 15 minutes after cooking, and then stir it.

F. Operating Manual

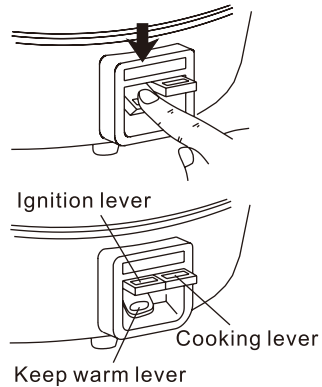
Before Cooking

- Please check all switch is turned off position before turned on gas switch.

Cooking

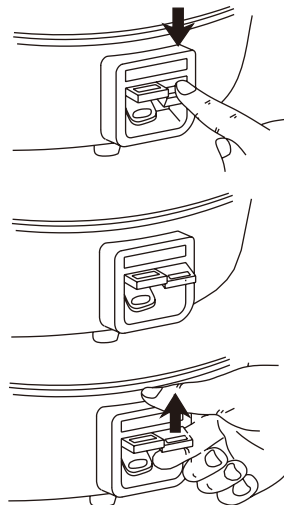
1. Ignition

- Please push the ignition lever down until you hear “click”, then, release ignition lever



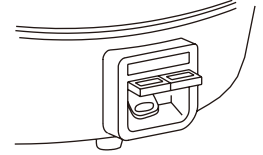
2. Cooking

- Push cooking lever on the right hand side down from “upper side” to “lower side”, so that main burner ignites and begins to cook.
- Main burner will extinguish automatically turn off when cooking is finished.
- If burner makes a strange “pop-pop” sound during cooking, turn off ignition lever and slip air regulator slightly towards “Off” position, and then re-start.



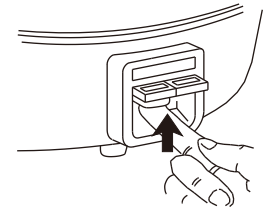
3. Ripening

- To get plump, well cooked rice, do not open the lid and continue keeping warm burner burn for at least 15 minutes after turn-off.
- Keep warm. If necessary, continue to keep warm burner on. Maximum keep warm time is one hour.
- After cooking, main burner will be turn-off itself, cooking lever will back to original position.



4. After use

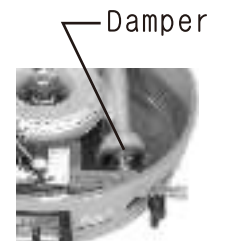
- After keep warming or when keep warm is unnecessary, return keep warm lever up to “upper side”. Then, turn off gas valve



Air Regulation

Adjust flame with the damper.

1. Blue flame: Normal
2. Red flame: Not enough air
3. Lifting flame: Too much air



Normal
(Blue flame)



Not enough air
(Red flame)



Too much air
(Lifting flame)