



Electric Rice Warmers with Sealed Lids

(Includes 10½" Slotted Rice Paddle)



Models:

177RW60 • 60 Cup, 177RW92 • 92 Cup

12/2020

Please read and keep these instructions. Indoor use only.

NOTE: Save these instructions for future reference.

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Specifications



Model	177RW60	177RW92
Voltage	120V	120V
Wattage	105W	105W
Capacity (Cooked)	60 Cups	92 Cups
Weight	10.1 lb.	7.96 lb.
Width	18"	18"
Depth	15½"	15½"
Height	15 ⁷ / ₁₆ "	16"

Important Safeguards

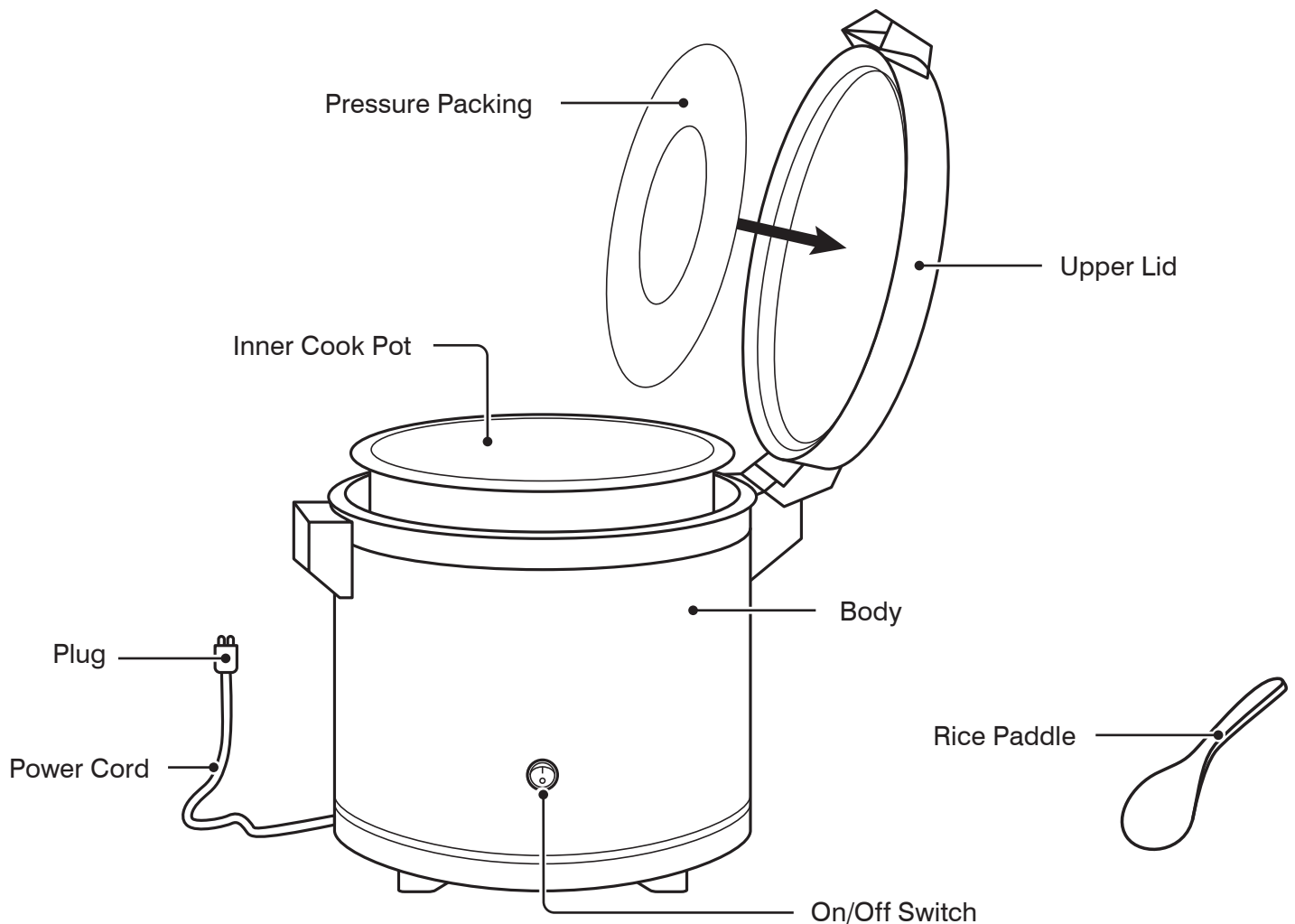
1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles.
3. To prevent electric hazards, do not immerse cord, plug, or rice warmer heating plate in water or other liquid.
4. Close supervision is necessary when children are present.
5. Unplug appliance from wall outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off pot.
6. Do not operate appliance if cord has been damaged, or if appliance malfunctions or suffers serious damage.
7. Never put water or any liquid into the outer pot. Water should be placed only in the inner pot.
8. Never plug in the power cord without the inner pot inside the warmer.
9. Only use the inner pot provided.
10. The burn-proof pad should be placed on the inner pot. Do not put it on top of the electric heat plate, otherwise it will cause damage to this warmer.
11. Do not let cord hang over edge of table or counter, or allow it to touch hot surfaces.
12. Do not place appliance on or near gas or electric burner, or in heated oven.
13. Use extreme caution when moving appliances containing hot oil or other hot liquids.
14. Always plug cord into a wall outlet. To disconnect, remove by plug, not cord.
15. Always place the unit on a flat, level surface.
16. Only use the unit indoors in ambient temperatures less than 77 degrees Fahrenheit.
17. Do not connect or disconnect the power cord with wet hands.
18. Never place the unit into your refrigerator or freezer.
19. Do not use this appliance for anything other than its intended use.
20. **CAUTION:** Risk of fire or burn hazard. Do not store combustible material in container. To reduce the risk of electric shock, cook only in removable container. Risk of fire or electric shock. Only operate this appliance with the removable container in place.
21. **WARNING:** To reduce the risk of electric shock, do not remove or open bottom cover. No user-serviceable parts inside. Refer servicing to qualified personnel.
22. Any maintenance servicing should be performed by an authorized service representative.
23. **FOR COMMERCIAL & INDOOR USE ONLY.**

Cautions

1. Use only an electrical outlet with proper voltage.
2. Plug the unit directly into the electrical outlet. A short power cord is provided to reduce tripping hazards.
3. If the inner pot is dented it could cause damage or affect warming.

NOTE: Only use the inner pot provided. Using other brands may cause damage.

Parts Identification



How to Use

1. For best results, plug the cord into the power outlet and press the switch on the body to pre-heat the unit. The switch on the body will light up when the unit is plugged in and switched on to show that the unit is working.
2. Once the unit is warm, add cooked, warm rice to the rice warmer.
3. Close the lid and keep it sealed for the freshest rice; open only when necessary. Be sure the cover is firmly latched.
4. Stir rice before serving.
5. Do not hold rice for more than 12 hours.
6. Turn switch to off and unplug when finished using the warmer.

NOTE: This warmer is designed for use with cooked, warm rice only. It will not reheat cold rice, foods, soups, or porridges.

Using an Extension Cord

A short power cord is provided to reduce tripping hazards. Longer extension cords are available and may be used if care is exercised in their use. If an extension cord is used, please follow these instructions:

1. The marked electrical rating of the extension cord should be equal to or greater than the cooker's (15A or over).
2. Only use an extension cord that is grounded (for countries where applicable).
3. Arrange extension cord so that it does not hang from cooking surface, counter, or table.
4. Place the extension cord where it cannot be pulled on by children or tripped over accidentally.

Maintenance Guide

1. Unplug the plug from the wall socket before cleaning. Wait until unit is cold to clean.
2. Clean the outside of the rice cooker with a damp cloth. And then clean the outside of the rice cooker with a dry cloth again.
3. Clean the inner pot with a rubber or foam sponge. **Do not use a rough cleaning tool as it will damage the nonstick coating.**
4. Unplug the water reservoir and dispose of the water contained therein.
5. Clean the heater pieces with a damp cloth. And then clean the heater pieces with a dry cloth again.

Cleaning

1. Un-plug the power cord from the wall before cleaning.
2. DO NOT immerse any part of the outer body into water. Wipe clean with a dish cloth.
3. To clean the inner pot, soak in hot sudsy water then gently clean the bottom of the pot with a dish cloth. BE CAREFUL not to press down too hard, or drop anything on the bottom of the pot, as this can cause warping and inhibit the proper functioning of the rice warmer.
4. Wipe the cooker body and cooking pot dry before storing.

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.