60 Cup (30 Cup Raw) Electric Rice Cooker

Model: 177RC3060

Please read and save these instructions for future reference. Indoor use only.

www.AvantcoEquipment.com
User Manual

NOTE: Save these instructions for future reference.

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Specifications
Model No ........................................ 177RC3060
Power Rating .................................. 1750W
Voltage ........................................... 120V ~ / 60Hz
Capacity ....................................... 60 cups / 30 cups raw
Weight .......................................... 15.4 lb.
Dimensions ................................. 17¼"D x 10¾"H

Safety Regulations
Basic Safety precautions should always be followed when using electrical appliances, including the following:
1. Read all instructions carefully before using the appliance for the first time.
2. Always use a wall outlet. Be sure to attach power cord to the appliance before plugging in. Unplug from outlet when not in use or without cooking pot.
3. The use of accessory attachments is not recommended by the appliance manufacturer and may cause damage.
4. Do not let electric cord touch hot surfaces or hang over the edge of a counter or table, or across the range top.
5. Do not place the unit in any place that is unstable, humid or near fire or heat to avoid damages or malfunction.
6. Do not cover the cooker with cloth when operating, this may warp or discolor the outer lid.
Safety Regulations (Continued)

7. Keep clear of steam vent when in use to avoid burns or scalds.

8. Avoid colliding with cooking pot to prevent damages. Do not heat cooking pot on any other stove. The cooking pot may deform when exposed to very high temperatures. Do not replace cooking pot with any other container.

9. Do not operate the appliance outdoors. Commercial and indoor use only.

10. Close supervision is necessary when this product is used by or near children.

11. To protect against electric shock DO NOT immerse the appliance and electric cord in water or any liquid, or allow liquid to come into contact with electrical parts.

12. Do not use the appliance if it has malfunctioned or has been damaged in any way. Take it to an authorized service center for examination, repair, or adjustment.

13. Always place the unit on a flat, level surface.

14. Only use the unit indoors in ambient temperatures less than 77 degrees Fahrenheit.

15. Do not connect or disconnect the power cord with wet hands.

16. Never fill the inner pot past the 30 cup measurement marking.

17. Never place the unit into your refrigerator or freezer.

CAUTION: HOT SURFACE.

CAUTION: Risk of fire or burn hazard. Do not store combustible material.

CAUTION: To reduce the risk of electric shock, cook only in removable container.

CAUTION: Risk of fire or electric shock. Only operate this appliance with the removable container in place.

18. To reduce the risk of electric shock, do not remove or open BOTTOM cover. No user-serviceable parts inside. Refer servicing to qualified personnel.

SAVE THESE INSTRUCTIONS

BEFORE USING FOR THE FIRST TIME:
Remove all packaging materials. Wash the non-stick cooking pot in hot, soapy water using a sponge or dishcloth.

Before using your ricer cooker, please check that you have received the following items:
Operation Methods

1. Measure the desired amount of rice with the measuring cup supplied. Rinse the rice several times until the water in the bowl is relatively clear. Put rice and water into the cooking pot.
   a. The measuring cup is mainly used for measuring rice; one cup of rice weighs 0.18 L. (approximately 150g).
   b. Be sure not to rinse rice directly in the cooking pot to avoid damaging the non-stick coating, or deforming the cooking pot, which may affect its perfect contact with the heater plate.

2. Put rice into the cooking pot and add water to the corresponding level.
   a. Water levels correspond to liters of rice and cups of rice are marked on the right side and left side of the cooking pot respectively.
   b. Water levels marked on the cooking pot are for reference only. Water level can be adjusted according to rice type and preference.

3. Wipe up any spilled water and ensure the outside of the cooking pot is completely dry. Install the pot into the cooker. Make sure that the pot has direct contact with the heating plate by turning it slightly from right to left until it fits the heating plate properly.
   a. Be sure not to put the cooking pot onto other ovens for heating, otherwise it will deform because of the high temperature
   b. The non-stick cooking pot meets food hygienic standards and is safe to use.

4. Attach the power cord to the cooker body and plug into wall outlet.
   a. Any time this rice cooker is plugged in and the switch is not immediately set for cooking, the warming circuit is operating.
   b. Do not plug cord in until you are ready to cook.

5. Press on/off button, and the rice cooker will start to cook.

6. When water in the cooker runs out, a “click” sound will be heard, and the keep warm light will turn on indicating the rice cooker is in automatic “keep warm” state.
   a. After cooking cycle ends, keep the lid closed for about 10-15 minutes to allow the rice to be thoroughly cooked. This is an important process to cook fluffy and tasty rice.
   b. The keep warm cycle will continue to operate automatically until the AC cord is removed from the wall outlet.

7. When steaming food, the cooking/steaming time is determined by the amount of water
added. It is best to steam the food after the water in the cooking pot is extracted.

Operation Methods (Continued)
8. Unplug, take out the cooking pot or food before serving.
9. Always use the supplied plastic rice spoon. Do not use a metal spoon in order to avoid scraping the non-stick coating of the cooking pot.
10. Children, as well as elderly and disabled individuals, should not operate without proper supervision.

Cleaning & Maintenance
1. Unit should be cleaned after each use.
2. Always unplug the unit and allow it to cool completely before cleaning.
3. Do not submerge the unit in water.
4. Take particular care to clean the unit if you’ve cooked salty foods as salt will damage the lining of the unit.
5. Do not use any metal tools, scourers, or harsh cleaning chemicals. These will damage the nonstick coating.

Cleaning Instructions
1. Wash the inner pot with warm, soapy water. Rinse and dry thoroughly.
2. Detach the inner lid. Soak it briefly, and then wash it with warm, soapy water. Rinse and dry thoroughly.
3. Clean exterior surfaces with a damp cloth.
## Troubleshooting

<table>
<thead>
<tr>
<th>No.</th>
<th>PROBLEM</th>
<th>CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>The light is off. Heating plate is not hot.</td>
<td>Heating plate is not hot.</td>
<td>Check the switch, outlet fuse, cord, and connect it correctly.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1. The lights or resistances are loose.</td>
<td>1. Connect it.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. The lights or resistances broke down.</td>
<td>2. Replace it.</td>
</tr>
<tr>
<td>2</td>
<td>The light is on. Heating plate is not hot.</td>
<td>Heating plate is not hot.</td>
<td>1. Fix it.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1. The wire is loose.</td>
<td>2. Replace the heating plate.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Heating tube broke down.</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>The rice is half-cooked or cooking time is too long.</td>
<td>Cooking pot is not in contact with the thermostat properly.</td>
<td>1. Take it to an authorized service-center.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1. Cooking pot is deformed.</td>
<td>2. When it is a little deformed, polish the heating plate with fine sand paper.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Heating plate is deformed.</td>
<td>3. Turn the cooking pot slightly until it fits the heating plate properly.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>3. The cooker pot is slanting to one side, another side is uncontacted.</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>The rice cooked brown.</td>
<td>1. Switch button and its holder action are obstructed.</td>
<td>Replace it.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. The thermostat is malfunctioning.</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Does not warm automatically.</td>
<td>The warm thermostat is malfunctioning.</td>
<td>Replace it.</td>
</tr>
</tbody>
</table>
Limited Warranty

1. Warranty Against Defects: AVANTCO warrants its equipment to be free from defects in material and workmanship.

2. Only Warranty: This is the sole and exclusive warranty made by AVANTCO covering your AVANTCO brand equipment.

3. Exclusive Remedy: Your sole and exclusive remedy for breach of this warranty shall be replacement of covered equipment at no cost to you.

4. Warranty Claim Period: A claim under this warranty must be made within six months from the date of purchase of the equipment.

5. Who may Make a Warranty Claim: Only the equipment’s first retail purchaser may make a claim under this warranty. It is not transferable.

6. To Make a Warranty Claim: To file a warranty claim, contact WebstaurantStore. A Customer Solutions Specialist will walk you through possible troubleshooting steps. If troubleshooting does not resolve the issue, WebstaurantStore will determine whether the product needs to be replaced according to the warranty provisions. A Customer Solutions Specialist will also advise whether a product that is deemed defective needs to be returned to WebstaurantStore for inspection. If a return is necessary, WebstaurantStore will provide a prepaid return shipping label. Once the defective product is in transit back to a WebstaurantStore warehouse, a replacement can be shipped to the original shipping address on the order.

7. Disclaimer: Except as provided in paragraph 1, above, 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.

8. Exclusions: This Limited Warranty does not cover:
   • Equipment sold or used outside the [continental] United States
   • Equipment used for residential or other non-commercial purposes
   • Accidental damage
   • Defects or damage caused by carelessness or because the equipment was improperly installed or set-up, or was used or operated in a manner contrary to the manufacturer’s operating instructions or without required supervision
   • Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

9. Limitation of Actions: Any action for breach of this warranty must be commenced within one year of the date on which the breach occurred.

10. No Oral Modification or Waiver: No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties.


12. Damages Disclaimer: AVANTCO shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

13. Binding Arbitration: Any controversy or claim arising out of or relating to this Limited Warranty, or the breach thereof, shall be settled by arbitration administered by the Lancaster, PA office of the American Arbitration Association (www.adr.org; 800-778-7879) in accordance with its Commercial Arbitration Rules, and judgment on the award rendered by the arbitrator(s) may be entered in any court having jurisdiction thereof.

14. Notice: Any notice required under this warranty shall be directed to WebstaurantStore at: help@webstaurantstore.com

15. Customer Service: For Customer Service or if you have questions about the warranty, contact us at help@webstaurantstore.com