



EMPEROR'S
SELECT

01/2021

SUSHI RICE CONTAINER **USER MANUAL**



MODELS:

60 Cup

#478ESC60SS • Stainless Steel Body
#478ESC60W • Woodgrain Body

100 Cup

#478ESC100SS • Stainless Steel Body
#478ESC100W • Woodgrain Body

Please read and save these instructions for future reference.

INDEX

Important Safeguards	1
How to Use	
Preheating	2
Keep Warm	2
Maintenance & Cleaning	
Exterior	2
Interior	2
Absorbency Disc	2

IMPORTANT SAFEGUARDS



CAUTION:

- DO NOT use benzene, solvents, cleaning powders, or brushes with hard bristles.
 - Discard rice that has been in the sushi pot for more than 12 hours.
 - Never serve rice (or any other food) that may have spoiled.
 - Clean pot thoroughly if rice has spoiled in the sushi container.
1. Read all instructions before first-time use.
 2. To prevent erosion and unpleasant odors:
 - DO NOT leave foods in the container for more than 12 hours.
 - DO NOT use this Sushi Rice Container for soup, vegetables, or moistened towels.
 3. If other ingredients are added to the rice (such as red beans or vinegar), empty pot as soon as possible, carefully wash with water, then dry thoroughly.
 4. Recommended for rice only. Using sushi rice container with other foods could affect rice flavor.
 5. Keep this Sushi Rice Container away from heat sources such as stoves or ovens. Heat may cause deformation, color change, and/or breakage.
 6. When the Sushi Rice Container must be moved, use both handles. DO NOT drag, drop, or carry by a single handle.
 7. DO NOT use the Sushi Rice Container to wash dishes, flatware, or other utensils.
 8. Keep the pot clean for best results.
 9. DO NOT immerse in water.
 10. DO NOT use abrasive sponges or scrubbers when cleaning.



HOW TO USE

PREHEATING

1. For better heat retention, fill the Sushi Rice Container with hot water until it is 1/4 to 1/2 full. Close lid and preheat for 5-10 minutes.
NOTE: During the preheating, remove the Absorbency Disc from the inside of the lid.
2. After preheating, discard the water and completely dry off any moisture.
3. Reattach the Absorbency Disc to lid.

KEEP WARM

1. Add cooked rice to the sushi container. Rice should be kept level and loose, not compacted.
2. Place the lid back in place firmly.
3. Every 2-3 hours, remove the Absorbency Disc and lightly squeeze to remove the excess condensation.

MAINTENANCE & CLEANING

EXTERIOR

1. Wipe with a soft, damp cloth moistened with warm soapy water.
2. Wipe again with a soft, damp cloth moistened with hot water.
3. Wipe off moisture with a soft, dry cloth.
CAUTION: DO NOT immerse in water.

INTERIOR

1. Fill with lukewarm water, let stand for a few minutes, then wipe with sponge.
CAUTION: DO NOT use the Sushi Rice Container to wash dishes.

ABSORBENCY DISC

1. Wash with lukewarm water.
2. Rinse with clean water, then dry well.
CAUTION: When the Absorbency Disc dries, it becomes harder. Please handle with care.