



TOWN

發富公司

FOOD SERVICE EQUIPMENT CO., INC.

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Item Number _____

Project _____

Quantity _____



RM-50N-R, RM-50-N-P, RM-55N-R, RM-55-N-P RiceMaster Gas Rice Cookers

Models

LISTED BY ETL AND NSF:

RM-55N-R Natural Gas

RM-55P-R Propane Gas

6 MONTH LIMITED WARRANTY

NOT LISTED BY ETL AND NSF:

RM-50N-R for Natural Gas

RM-50P-R for Propane Gas

6 MONTH LIMITED WARRANTY



RM-55



RM-50

General

This specification lists the standard and optional features of Town Rice Master gas rice cookers. The units are extremely reliable; simple to maintain; automatic gas rice cookers. Town Rice Master cookers can be used to cook a variety of foods. A bimetallic temperature sensor mounted in the base of the rice pot provides optimum control and temperature accuracy. The rice is kept hot after cooking via the internal pilot burner. A thick wall, cast aluminum rice pot, with plated steel drop handles ensures even cooking and is extremely durable. A standard rear gas feed on all units allows for easy connection and eliminates stress on the gas valve body. A regulator is supplied with the unit. Available in Natural and Propane gas models. Available in listed and unlisted designs.

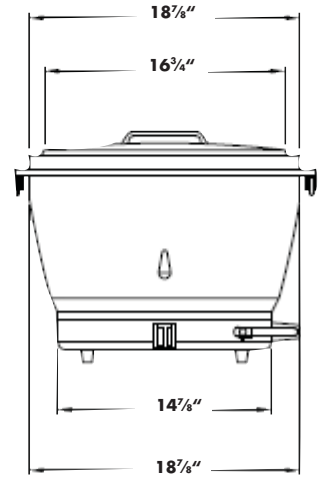
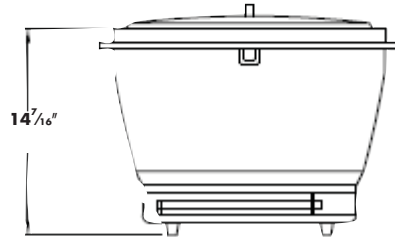
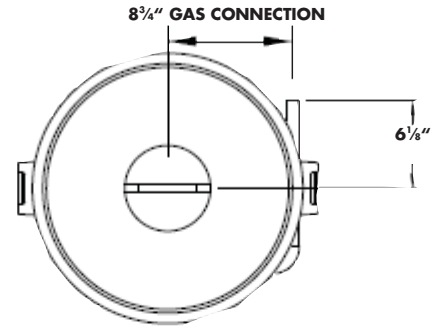
Features

- RM-55 models are design certified by ETL to conform to ANSI Z83.11-2007 and ANSI/NSF4
- RM-55 models are design certified by NSF Intl. to conform to ANSI/NSF4
- Rear gas connection allows for simple connection and relieves stress on the valve
- Bimetallic temperature sensor mounted in base of rice pot-for accurate and reliable operation; easy to clean and replace without special tools
- Heavy duty cast aluminum rice pot with steel drop handles- lifts out for cleaning or rice washing
- Piezo ignition
- Stainless Steel lid with durable high temperature themoset plastic handle
- 6 month limited warranty on all gas units
- Pilot burner keeps rice hot for serving after cook cycle is completed
- Fool proof push button operation- two buttons control entire cook cycle
- Rapid production times- 22 minutes for Natural gas, 27 minutes for Propane gas

STANDARD DIMENSIONS AND TECHNICAL DATA

model	type	weight
RM-50N-R	55 cup, natural gas, rear connection	46 lb.
RM-50P-R	55 cup, propane gas, rear connection	15 lb.
56853	55 cup replacement rice pot	2 lb.
RM-50N-RC KIT	55 cup rear connection kit, natural gas	2 lb.
RM-50P-RC KIT	55 cup rear connection kit, propane gas	2 lb.

model	type	weight
RM-55N-R	55 cup NSF/ETL natural gas with rear connection	46 lb.
RM-55P-R	55 cup NSF/ETL propane gas with rear connection	15 lb.
56853	55 cup replacement rice pot	2 lb.
RM-55N-RC KIT	55 cup rear connection kit, natural gas	2 lb.
RM-55P-RC KIT	55 cup rear connection kit, propane gas	2 lb.



TECHNICAL DATA				APPROXIMATE COOKING CAPACITIES			SIZES
model	description	gas	BTU/HR	cook time	raw rice	cooked rice	diameter x height
RM-50N-R	55 cup, economy	natural	34,600	22 min.	18 lb. (55 cups)	43 lb. (110 cups)	22" x 17"
RM-50P-R	55 cup, economy	propane	27,300	27 min.	18 lb. (55 cups)	43 lb. (110 cups)	22" x 17"
RM-55N-R	55 cup, NSF/ETL	natural	34,600	22 min.	18 lb. (55 cups)	43 lb. (110 cups)	22" x 17"
RM-55P-R	55 cup, NSF/ETL	propane	27,300	27 min.	18 lb. (55 cups)	43 lb. (110 cups)	22" x 17"
connection	liquid capacity	carton size	cu. ft	pack	ship weight		
3/4" NPTM	24 qts.	21" x 21" x 18"	4.4	1	46 lb.		

IMPORTANT

Commercial gas unit(s) must be installed in accordance with state and local codes, or in the absence of local code with the NATIONAL FUEL GAS CODE- ANSI Z223.1. COMPLIANCE WITH ALL CODES IS THE RESPONSIBILITY OF THE OWNER AND THE INSTALLER.

COMMERCIAL GAS UNITS NEED ADEQUATE VENTILATION SYSTEMS. Refer to National Fire Protection Association Standard No. 96- "Vapor Removal from Cooking Equipment"

ONLY RM-55 MODELS ARE CERTIFIED BY ETL TO CONFORM TO ANSI Z83.11- "GAS FOODSERVICE EQUIPMENT." RM-50 and RM-55 are NOT intended for household use. For use by professionally trained personnel only.

ONLY RM-55 MODELS ARE CERTIFIED BY ETL/NSF TO NSF4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT -"SANITATION."

MINIMUM CLEARANCES- COMBUSTIBLE AND NON COMBUSTIBLE:
Back Wall- 6" Left and Right Sides- 6" For use on non combustible floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.



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