



TOWN

發富公司

FOOD SERVICE EQUIPMENT CO., INC.

800/221.5032 718/388.5650 718/388.5860 customerservice@townfood.com www.townfood.com

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.

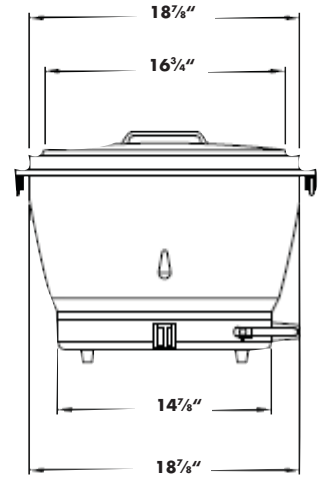
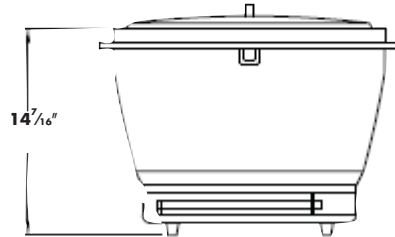
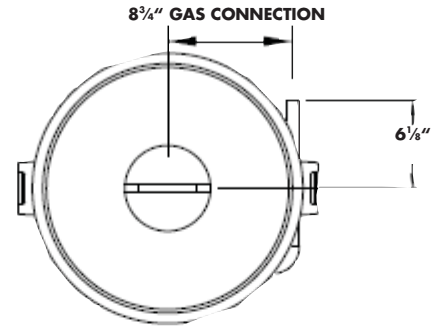
Features

- 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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