



TOWN
FOOD SERVICE EQUIPMENT CO., INC.
72 BEADEL STREET | BROOKLYN, NY 11222



Item Number _____
Project _____
Quantity _____



RiceMaster



COMMERCIAL ELECTRIC RICE COOKERS



Electric Rice Cookers

- 56822** 25-CUP¹ 120V ELECTRIC RICE COOKER
- 56824** 25-CUP¹ 230V ELECTRIC RICE COOKER
- 57137** 37-CUP¹ 120V ELECTRIC RICE COOKER
- 57138** 37-CUP¹ 230V ELECTRIC RICE COOKER
- 57155** 55-CUP¹ 230V ELECTRIC RICE COOKER

¹refer to chart on next page for liquid capacities

FEATURES

Durable-reinforced body, extra-thick heater plate and water-resistant controller, give units longer-life.

Overheat-protection – The high-limit control prevents heating element damage, or failure, due to a dented pot.

Touch controls and indicator lights – First, touch the ON/OFF button. The unit turns on in the HOLD mode. Both the power and the hold indicator lights will illuminate. A touch to the PRESS TO COOK button starts the cook cycle. The hold-light will darken, and the cook light will illuminate. When the rice is cooked, the COOK light will darken, and the hold light will illuminate, indicating the rice is cooked. Unit stays in hold-mode until turned off, or another cook cycle is started. Touch the power button at any time to turn the unit off.

Electric Cook-and-hold operation – Touch the button and walk away, for perfect rice, every time. An electric sensor detects when the water has been absorbed to end the cook cycle. RiceMasters switch to hold, automatically, when cooking is done. Rice will be held at an NSF-compliant 150°F/66°C. Holding time should not exceed 2 hours.

1/8" thick, lift-out rice pot resists dents, and can be removed for washing rice and cleaning.

Capacity measured is in standard Asian-cups – rice cooker capacity in Asia is measured by 6-ounce (by volume)cups of raw rice. Town RiceMasters use that standard. We also provide capacity by weight on the chart on the following page.

Commercial ETL and NSF-listed, large-capacity rice cookers. Designed and built for commercial use.

Auto-reset overheat protection

2-year, mail-in warranty. Starts from Town’s date of invoice.



800/221.5032
718/388.5650



718/388.5860



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OTHER USES

The owners manual includes recipes for rice pilaf and jambalaya.

Can be used as a steamer! Put a steamer on top for steaming crabs, tortillas or anything else you can think of.

MODELS

NUMBER	DESCRIPTION	WEIGHT
56822	25-cup, 120V	15 lb.
56824	25-cup, 230V	15 lb.
57137	37-cup, 120V	19 lb.
57138	37-cup, 230V	19 lb.
57155	55-cup, 230V	32 lb.

MODEL SPECIFICATIONS

NUMBER	WATTS	VOLTS	AMPS	HERTZ	COOK TIME ¹	CAPACITIES ²		SIZE
						RAW RICE	COOKED RICE	DIA. ³ x HT.
56822	1700	120	14	60	31 minutes	8 lb. (25-cups)	19 lb. (50-cups)	14 ³ / ₄ " x 12"
56824	1500	230	7	50/60	44 minutes	8 lb. (25-cups)	19 lb. (50-cups)	14 ³ / ₄ " x 12"
57137	2160 ¹	120	18	60	43 minutes	13 lb. (37-cups)	28 lb. (74-cups)	15 ³ / ₄ " x 12 ³ / ₄ "
57138	1950	230	9	50/60	48 minutes	13 lb. (37-cups)	28 lb. (74-cups)	14 ³ / ₄ " x 12 ³ / ₄ "
57155	3330	230	15	50/60	46 minutes	18 lb. (55-cups)	42 lb. (110-cups)	14 ³ / ₄ " x 15 ¹ / ₂ "

¹will never exceed 1800 watts

NUMBER	LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	UNITS/CARTON	SHIP WT.	COLOR ⁴	CORD LENGTH
56822/4	11 quarts	35" x 17" x 13"	4.2	2	33 lb.	mustard	72"
57137/8	13 ¹ / ₄ quarts	18" x 18" x 15"	2.5	1	22 lb.	mustard	72"
57155	21 ¹ / ₂ quarts	22" x 22" x 15"	3.7	1	36 lb.	mustard	72"

¹For better rice, allow rice to rest, unopened, for an additional 10 minutes after cooking. This additional time/step allows the rice to cure, and cook to perfection.

²approximate

³add 3" for handles

⁴white is no longer available

REPLACEMENT RICE POTS

NUMBER	REPLACEMENT RICE POTS	WEIGHT
56844	25-cup replacement rice pot	5 lb.
57139	37-cup replacement rice pot	6 lb.
57155P	55-cup replacement rice pot	9 lb.

ELECTRIC RICEMASTERS ACCEPT ALUMINUM STEAMERS

NUMBER	DESCRIPTION	STEAMER	ADAPTER RING
56822/24	25-cup rice cooker	12"	not required
57137/38	37-cup rice cooker	14"	not required
57155	55-cup rice cooker	16"	no. 57155A

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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