

Rinnai RER-55ASN

Rinnai RER-55ASN 55-Cup Natural Gas Rice Cooker

INSTRUCTION MANUAL

1. Introduction

This instruction manual provides essential information for the safe and effective use of your Rinnai RER-55ASN 55-Cup Natural Gas Rice Cooker. Please read this manual thoroughly before operating the appliance and retain it for future reference. Proper installation, operation, and maintenance are crucial for optimal performance and safety.

Important Safety Information

- Always ensure proper ventilation when operating gas appliances.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the appliance clear and free from combustible materials.
- Only qualified personnel should install, adjust, alter, service, or maintain this appliance.
- Disconnect the appliance from the gas supply and electrical power before performing any maintenance or cleaning.

2. Product Overview

The Rinnai RER-55ASN is a commercial-grade natural gas rice cooker designed for high-volume rice preparation. It features an automatic two-stage burner and simmer function to ensure consistent cooking results.



Figure 1: Rinnai RER-55ASN 55-Cup Natural Gas Rice Cooker. This image shows the exterior of the rice cooker, highlighting its compact design and control panel.

Key Components:

- **Outer Casing:** Durable exterior housing.
- **Inner Pot:** Removable aluminum pot for cooking rice.
- **Lid:** Stainless steel lid to retain heat and moisture.
- **Control Panel:** Includes ignition button and indicator lights.
- **Gas Inlet:** Connection point for natural gas supply.
- **Electrical Connection:** For piezo ignition and warming function.

3. Setup

3.1 Unpacking and Placement

1. Carefully remove the rice cooker from its packaging. Inspect for any shipping damage.
2. Place the rice cooker on a stable, level, non-combustible surface. Ensure adequate clearance from walls and other appliances for proper ventilation.
3. Do not place the appliance near flammable materials or heat-sensitive surfaces.

3.2 Gas Connection

- This appliance is designed for **Natural Gas**. Ensure your gas supply matches this requirement.
- Gas connection must be performed by a qualified and licensed technician in accordance with all local codes and regulations.
- Ensure all gas connections are leak-tested before initial operation.

3.3 Electrical Connection

- Connect the power cord to a grounded 120V AC, 60Hz electrical outlet.
- The electrical connection is required for the piezo ignition system and the automatic warming function.
- Do not use extension cords or adapters.

4. Operating Instructions

4.1 Rice and Water Preparation

1. Measure the desired amount of rice using the provided measuring cup. The cooker can handle up to 55 cups of uncooked rice.
2. Rinse the rice thoroughly until the water runs clear.
3. Place the rinsed rice into the inner pot.
4. Add the appropriate amount of water. A common ratio is 1:1.25 (rice to water) for white rice, but this may vary based on rice type and desired consistency. Refer to specific rice packaging for best results.
5. Ensure the outer surface of the inner pot is dry before placing it into the cooker.

4.2 Cooking Process

1. Place the inner pot with rice and water into the main unit.
2. Close the stainless steel lid securely.
3. Press the ignition button (usually labeled 'Cook' or 'Start'). The burner will ignite, and the cooking process will begin. An indicator light will illuminate.
4. The cooker will automatically adjust the flame and simmer the rice until it is perfectly cooked. This typically takes around 22 minutes for a full batch.
5. Once cooking is complete, the burner will automatically shut off, and the cooker will switch to the 'Warm' function. The 'Warm' indicator light will illuminate.

4.3 Warming Function

The automatic warming function keeps the rice at an optimal serving temperature for several hours without overcooking or drying out. For best results, fluff the rice with a paddle after cooking and before serving.

5. Maintenance and Cleaning

5.1 Daily Cleaning

1. Ensure the appliance is cool and disconnected from gas and electrical supplies before cleaning.
2. Remove the inner pot and lid. Wash them with warm, soapy water using a soft sponge. Rinse thoroughly and dry completely.
3. Wipe the exterior of the cooker with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.

5.2 Periodic Maintenance

- Regularly check the gas hose and connections for any signs of wear, damage, or leaks. Replace if necessary.
- Ensure the burner ports are clear of any debris to maintain efficient combustion.
- For commercial settings, professional inspection and servicing by a qualified technician are recommended annually.

6. Troubleshooting

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Cooker does not ignite.	No gas supply; electrical power issue; ignition button not pressed correctly.	Check gas valve; ensure power cord is plugged in; press ignition button firmly.
Rice is undercooked.	Insufficient water; lid not sealed properly; cooking cycle interrupted.	Add correct amount of water; ensure lid is secure; do not open lid during cooking.
Rice is overcooked/mushy.	Too much water; incorrect rice type for water ratio.	Reduce water amount; adjust ratio for specific rice type.
Gas odor detected.	Gas leak.	Immediately shut off gas supply, open windows, and contact a qualified technician. Do not operate the appliance.

If troubleshooting steps do not resolve the issue, contact customer support or a qualified service technician.

7. Specifications

Feature	Specification
Model	RER-55ASN
Capacity (Uncooked Rice)	55 Cups
Capacity (Cooked Rice)	Approximately 110 Cups
Fuel Type	Natural Gas
Gas Input	9600 BTU
Electrical Requirement	120 V.AC / 60Hz; 23 Watts, 120V / 3A Fuse
Product Dimensions (D x W x H)	24"D x 24"W x 18"H
Item Weight	42 Pounds
Material	Aluminum (Inner Pot), Stainless Steel (Lid)
Certifications	CSA, NSF

8. Warranty and Support

For warranty information, please refer to the warranty card included with your product or visit the official Rinnai website. Keep your purchase receipt as proof of purchase.

For technical support, service, or to order replacement parts, please contact Rinnai customer service. Contact details can typically be found on the manufacturer's website or in the original product packaging.

Online Resources: For additional information, FAQs, and product registration, visit the Rinnai official website.

