

## Avantco GRCNAT

# Avantco GRCNAT Natural Gas Rice Cooker User Manual

Model: GRCNAT

## 1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before operating this appliance. Failure to follow these instructions may result in property damage, personal injury, or death. Keep this manual for future reference.

- **Professional Installation Required:** This appliance must be installed by a qualified gas technician in accordance with all local codes and ordinances.
- **Ventilation:** Ensure adequate ventilation in the area where the rice cooker is operated. Do not obstruct ventilation openings.
- **Flammable Materials:** Keep the appliance clear of flammable materials, gasoline, and other combustible vapors and liquids.
- **Hot Surfaces:** The exterior surfaces of the rice cooker become hot during operation. Use caution and wear protective gloves when handling.
- **Gas Leaks:** If you smell gas, immediately shut off the gas supply to the appliance, open windows, and evacuate the area. Do not attempt to light the appliance or any other electrical device. Contact a qualified gas technician.
- **Children and Pets:** Keep children and pets away from the appliance during operation.
- **Intended Use:** Use this appliance only for its intended purpose of cooking rice.

## 2. PRODUCT OVERVIEW

The Avantco GRCNAT Natural Gas Rice Cooker is designed for efficient and consistent rice cooking in commercial settings. It features a durable construction and a simple operation.

### Components:

- **Outer Body:** The main housing of the rice cooker.
- **Inner Cooking Pot:** Removable pot where rice is cooked.

- **Lid:** Covers the inner cooking pot during operation.
- **Burner Base:** Contains the gas burner and controls.
- **Gas Connection:** Inlet for natural gas supply.



Figure 2.1: Assembled Avantco GRCNAT Natural Gas Rice Cooker.



Figure 2.2: Avantco GRCNAT Natural Gas Rice Cooker with the lid open, showing the inner cooking pot.



Figure 2.3: Disassembled view of the Avantco GRCNAT, showing the outer body, inner cooking pot, lid, and burner base.

### **3. SETUP AND INSTALLATION**

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Proper installation is crucial for safe and efficient operation. This appliance must be installed by a qualified gas technician.

#### **3.1 Unpacking**

- Carefully remove the rice cooker from its packaging.
- Inspect the appliance for any shipping damage. If damage is found, contact your supplier immediately.
- Remove all packing materials, including any protective films or ties.

#### **3.2 Placement**

- Place the rice cooker on a stable, level, non-combustible surface.
- Ensure there is adequate clearance around the appliance for proper ventilation and to prevent overheating. Maintain a minimum of 6 inches (15 cm) from walls and other equipment.
- Locate the appliance under a commercial exhaust hood for proper ventilation of combustion byproducts.

### 3.3 Gas Connection

- A qualified gas technician must connect the appliance to the natural gas supply.
- Ensure the gas supply pressure matches the appliance requirements.
- All connections must be leak-tested using a non-corrosive leak detection solution. Never use an open flame to check for leaks.

### 3.4 Initial Cleaning

- Before first use, wash the inner cooking pot and lid with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the rice cooker with a damp cloth.

## 4. OPERATING INSTRUCTIONS

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Follow these steps for optimal rice cooking results.

### 4.1 Preparing Rice

1. Measure the desired amount of raw rice using the provided measuring cup. The cooker has a capacity of 55 cups of raw rice.
2. Rinse the rice thoroughly under cold running water until the water runs clear. This removes excess starch.
3. Place the rinsed rice into the inner cooking pot.
4. Add the appropriate amount of water. A common ratio is 1:1 for white rice (e.g., 1 cup rice to 1 cup water), but this may vary based on rice type and desired consistency. Consult your rice supplier for specific recommendations.

### 4.2 Cooking Process

1. Place the inner cooking pot with rice and water into the outer body of the rice cooker. Ensure it is seated properly.
2. Place the lid securely on the inner cooking pot.
3. Turn on the gas supply to the appliance.
4. Press the 'Cook' button or activate the ignition as per the controls on your specific unit. The burner will ignite, and the cooking process will begin.
5. The rice cooker will automatically switch to 'Warm' mode once the rice is cooked and the water has been absorbed. This typically takes 20-30 minutes, depending on the quantity and type of rice.
6. Allow the rice to rest in 'Warm' mode for at least 10-15 minutes after cooking for best results. Do not lift the lid during this time.
7. After resting, open the lid carefully, avoiding steam. Fluff the rice with a rice paddle before serving.

### 4.3 Serving

- Use a non-scratching rice paddle or spoon to serve the rice.

- The 'Warm' function will keep the rice at an ideal serving temperature for an extended period. However, for best quality, do not keep rice in 'Warm' mode for more than a few hours.

## 5. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance will extend the life of your rice cooker and ensure hygienic operation.

### 5.1 Daily Cleaning

1. Ensure the rice cooker is turned off and completely cooled before cleaning. Disconnect the gas supply if possible.
2. Remove the inner cooking pot and lid.
3. **Hand Wash Removable Inner Pot:** Wash the inner cooking pot and lid with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching the non-stick surface (if applicable). Rinse thoroughly and dry completely.
4. **Wipe with Damp Cloth:** Wipe the exterior of the rice cooker, including the outer body and burner base, with a damp cloth. For stubborn stains, use a mild detergent. Do not immerse the main unit in water.
5. Ensure all parts are dry before reassembling or storing.

### 5.2 Burner Maintenance

- Periodically inspect the burner for any food debris or blockages. Use a soft brush to gently clean the burner ports if necessary.
- Ensure the ignition system is clean and free of obstructions.
- Any significant maintenance or repair to the gas components should only be performed by a qualified technician.

### 5.3 Storage

- Store the rice cooker in a clean, dry place when not in use.
- Ensure the inner pot and lid are clean and dry before storage to prevent odors or mold.

## 6. TROUBLESHOOTING

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Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Rice not cooking or undercooked	Insufficient water; Gas supply off; Burner not igniting; Lid not sealed properly.	Check water level; Ensure gas supply is on; Verify burner ignition; Ensure lid is securely placed.
Rice is mushy or overcooked	Too much water; Rice left on 'Warm' for too long.	Reduce water amount for next batch; Serve rice promptly after cooking cycle.
Burner not igniting	No gas supply; Ignition button not pressed correctly; Blocked burner ports.	Check gas valve; Ensure ignition button is fully engaged; Clean burner ports. If problem persists, contact a qualified technician.

Problem	Possible Cause	Solution
Unevenly cooked rice	Uneven heat distribution; Inner pot not seated correctly.	Ensure inner pot is centered; Check for any obstructions under the pot.
Gas odor detected	Gas leak.	Immediately shut off gas supply, ventilate area, and contact a qualified gas technician. Do not operate the appliance.

## 7. SPECIFICATIONS

- Model:** GRCNAT
- Capacity:** 110 Cups (cooked rice), 55 Cups (raw rice)
- Power Source:** Natural Gas
- BTU:** 14,000 BTU
- Special Feature:** Removable Inner Pot
- Product Care:** Wipe with Damp Cloth; Hand Wash Removable Inner Pot

## 8. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please contact your authorized Avantco dealer or the manufacturer directly. Keep your purchase receipt as proof of purchase for warranty claims.

### Related Documents - GRCNAT

 <p><b>User Manual</b></p> <p>Electric Countertop Pasta Cooker/Rethermalizer with Water Refill, Drain, and Overflow Feature Model: 177PC201</p> <p>Please read and keep these instructions. Indoor use only.</p>	<p><a href="#">Avantco 177PC201 Electric Pasta Cooker/Rethermalizer User Manual</a></p> <p>Comprehensive user manual for the Avantco 177PC201 Electric Countertop Pasta Cooker/Rethermalizer. Includes operation, maintenance, troubleshooting, and warranty information for commercial kitchen use.</p>
 <p><b>User Manual</b></p> <p>Electric Countertop Pasta Cookers/Rethermalizers Model: 177PC101 177PC102</p> <p>Please read and keep these instructions. Indoor use only.</p>	<p><a href="#">Avantco Electric Pasta Cooker/Rethermalizer User Manual - Models 177PC101, 177PC102</a></p> <p>User manual for Avantco Electric Countertop Pasta Cookers/Rethermalizers, models 177PC101 and 177PC102. Provides detailed instructions on operation, cleaning, maintenance, troubleshooting, technical specifications, and parts diagrams for commercial kitchen use.</p>

	<p><a href="#"><u>Avantco 177PC101 &amp; 177PC102 Electric Pasta Cooker/Rethermalizer User Manual</u></a></p> <p>Comprehensive user manual for Avantco 177PC101 and 177PC102 electric countertop pasta cooker and rethermalizer models. Includes operation, maintenance, troubleshooting, safety warnings, and warranty information for commercial kitchen use.</p>
	<p><a href="#"><u>Avantco Electric Rice Warmers with Sealed Lids User Manual</u></a></p> <p>User manual for Avantco Electric Rice Warmers with Sealed Lids, covering safety, operation, cleaning, and warranty information for models 177RWB60, 177RWB92, 177RWB60W, and 177RWB92W.</p>
	<p><a href="#"><u>Avantco Electric Rice Warmers with Sealed Lids User Manual</u></a></p> <p>User manual for Avantco Electric Rice Warmers with Sealed Lids, covering safety, operation, cleaning, and warranty information for models 177RWB60, 177RWB92, 177RWB60W, and 177RWB92W.</p>
	<p><a href="#"><u>Avantco IC3500 3500 Watt Induction Range User Manual</u></a></p> <p>User manual for the Avantco IC3500 3500 Watt Induction Range, providing detailed information on specifications, operation, cleaning, troubleshooting, and limited warranty.</p>