



Electric Rice Warmers with Sealed Lids

Stainless Steel Models: _____

#177RWB60 • 60 Cup

#177RWB92 • 92 Cup

Wood Grain Models: _____

#177RWB60W • 60 Cup

#177RWB92W • 92 Cup

Note:

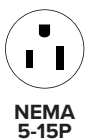
Read the manual thoroughly prior to equipment set-up, operation, and maintenance.

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Specifications

Model	177RWB60	177RWB92	177RWB60W	177RWB92W
Voltage	120V	120V	120V	120V
Wattage	103W	103W	103W	103W
Capacity (Cooked)	60 Cups	92 Cups	60 Cups	92 Cups
Finish	Stainless Steel	Stainless Steel	Wood Grain	Wood Grain



CONFORMS TO UL-197

Safety

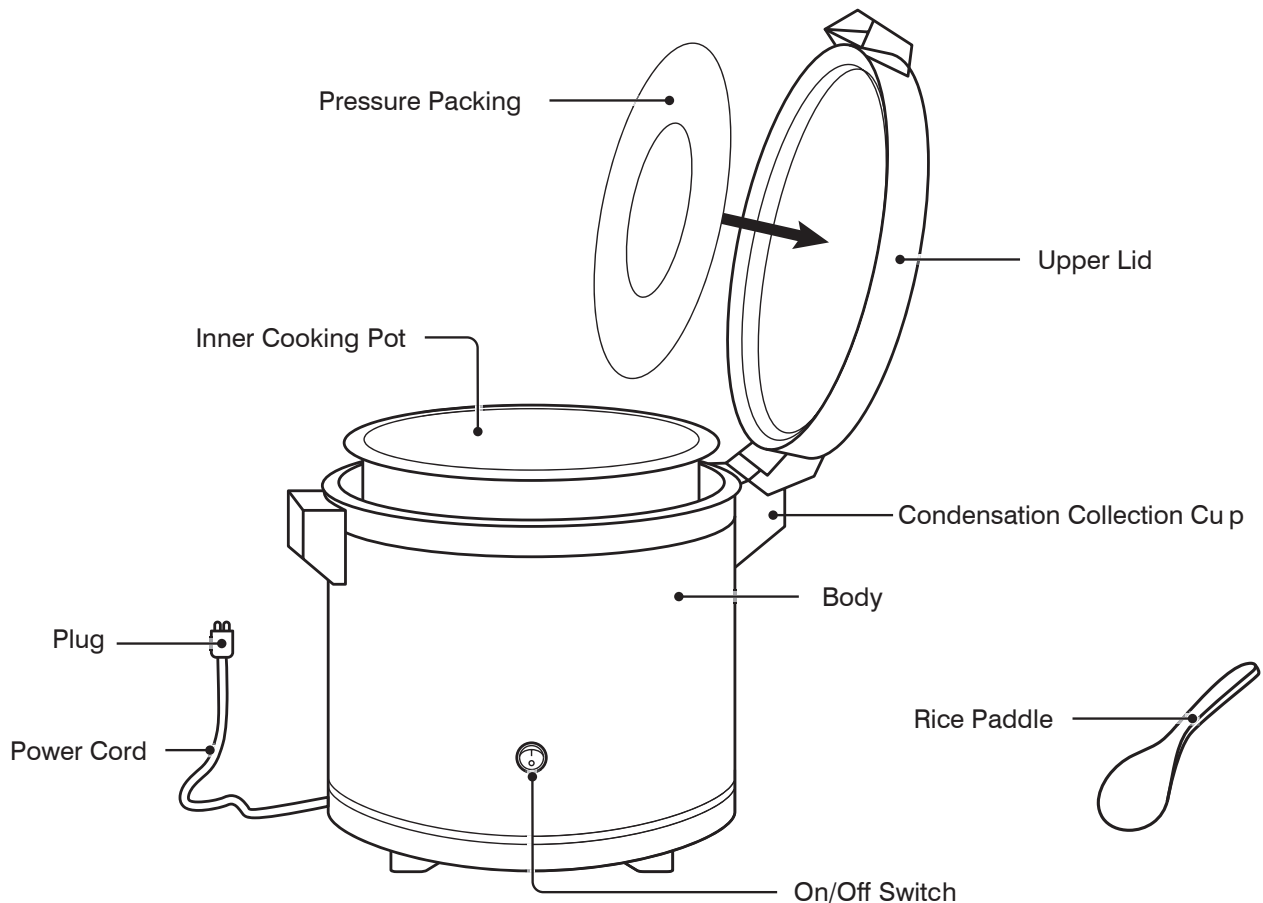
1. Read all instructions carefully before using the appliance for the first time.
2. Do not touch hot surfaces. Use handles.
3. To prevent electric hazards, do not immerse cord, plug, or rice warmer heating plate in water or other liquid.
4. Close supervision is necessary when children are present.
5. Unplug appliance from wall outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off pot.
6. Do not operate appliance if cord has been damaged, or if appliance malfunctions or suffers serious damage.
7. Never put water or any liquid into the outer pot. Water should be placed only in the inner pot.
8. Never plug in the power cord without the inner pot inside the warmer.
9. Only use the inner pot provided.
10. The burn-proof pad should be placed on the inner pot. Do not put it on top of the electric heat plate, otherwise it will cause damage to this warmer.
11. Do not let cord hang over edge of table or counter or allow it to touch hot surfaces.
12. Do not place appliance on or near gas or electric burner or in heated oven.
13. Use extreme caution when moving appliances containing hot oil or other hot liquids.
14. Always plug cord into a wall outlet. To disconnect, remove by plug, not cord.
15. Always place the unit on a flat, level surface.
16. Only use the unit indoors in ambient temperatures less than 77 °F.
17. Do not connect or disconnect the power cord with wet hands.
18. Never place the unit into your refrigerator or freezer.
19. Do not use this appliance for anything other than its intended use.
20. **CAUTION:** Risk of fire or burn hazard. Do not store combustible material in container. To reduce the risk of electric shock, cook only in removable container. Risk of fire or electric shock. Only operate this appliance with the removable container in place.
21. **WARNING:** To reduce the risk of electric shock, do not remove or open bottom cover. No user-serviceable parts inside. Refer servicing to qualified personnel.
22. Any maintenance servicing should be performed by an authorized service representative.
23. Do not use this unit with an extension cord. Doing so can lead to damage to the rice cooker.

Cautions

1. Use only an electrical outlet with proper voltage.
2. Plug the unit directly into the electrical outlet. A short power cord is provided to reduce tripping hazards.
3. If the inner pot is dented, it could cause damage or affect warming.

NOTE: Only use the inner pot provided. Using other brands may cause damage.

Parts Identification



Operation

1. For best results, plug the cord into the power outlet and press the switch on the body to pre-heat the unit. The switch on the body will light up when the unit is plugged in and switched on to show that the unit is working.
2. Once the unit is warm, add cooked, warm rice to the rice warmer.
3. Close the lid and keep it sealed for the freshest rice; open only when necessary. Be sure the cover is firmly latched.
4. Stir rice before serving.
5. Do not hold rice for more than 12 hours.
6. Turn switch to off and unplug when finished using the warmer.

NOTE: This warmer is designed for use with cooked, warm rice only. It will not reheat cold rice, foods, soups, or porridges.

Cleaning

1. Unplug the unit and let it cool before cleaning.
2. **DO NOT** immerse any part of the outer body into water. Clean the outside of the rice cooker with a damp cloth, then wipe dry with a dry cloth.
3. Clean the inner pot with a rubber or foam sponge. **Do not use a rough cleaning tool, as it will damage the non-stick coating. If necessary, soak in warm, soapy water then gently clean the bottom of the cooking pot with a dish cloth.**

NOTE: Be careful not to press down too hard or drop anything on the bottom of the cooking pot, as this can cause warping and inhibit the proper functioning of the rice cooker.

4. Remove and empty the water reservoir.
5. Clean the inner body with a damp cloth, then wipe dry with a dry cloth. Take special care to carefully clean and dry the heating element of the inner body, as any dirt or dried rice on this part can cause damage to the heating capability of the unit.
6. Wipe the cooker body and cooking pot dry before storing.

Warranty



Valid only in the Contiguous United States

1 Year Limited Replacement Warranty

Avantco Equipment warrants all new eligible Products will be free of any manufacturing defects for 1 year from the Product's original date of delivery, when purchased from an Authorized Dealer. Avantco Equipment's Authorized Dealers are WebstaurantStore, The Restaurant Store, Clark Food Service Equipment, 11400, QuickSupply, and PRO Marketplace. This Warranty applies only to the Product's original purchaser.

Avantco Equipment's liability under this Warranty is limited to the replacement of the defective Product. In no instance will the cost to replace the Product exceed its original purchase price. In Avantco Equipment's sole discretion, it may provide a refund, in the form of store credit to the Authorized Dealer, of the Product's original purchase price instead of replacement. The prescribed remedy is the **SOLE AND EXCLUSIVE REMEDY** for claims under this Warranty.

You are solely responsible for determining whether the Product is suitable, effective, or safe for your intended uses. Your intended use should align with Avantco Equipment's marketed use of the Product.

Eligible Products

This limited warranty applies to all Avantco Equipment product lines with the exception of the following excluded product lines:

- 177MIX8 model mixers.
- 177MX series mixers 30 quarts and larger. Size is denoted by the number following "MX" in the model number.
- 177SL series automatic meat slicers. Automatic slicers are denoted by an "A" in the model number.
- Meat saw model 177EMBS94SS only.
- 177EF40 electric floor fryers.
- 177FBF flat-bottom gas fryers.
- 177FF floor fryers.
- 184BT18A/XL and 184BT18H/XL toasters.
- 177PPC and 177PPF potato peelers.
- 177FPC pasta cookers.
- 177HP insulated and uninsulated holding/proofing cabinets.
- 177HEAT non-insulated heated holding cabinets.
- 177HTI insulated heated holding cabinets.

Coverage Limitations

This Warranty does not cover damage to the Product that occurs as a result of:

- Intentional or accidental misuse, abuse, alterations, or other damage (including, but not limited to, vandalism; impact by foreign objects; improper handling, maintenance, and storage; use of incompatible accessories; or application of harmful chemicals); damage due to fire, flooding, or other Acts of God; damage caused by power surges, brownouts, or inconsistent voltage such as when connected to a generator.
- Assembly, installation, or use in violation of Avantco Equipment's instructions and guidelines (including, but not limited to, use of the Product in violation of Avantco Equipment's Product-specific restrictions and weight limits).
- Abnormal or unintended uses.
- Ordinary and expected wear and tear (including, but not limited to, wearable parts such as gaskets, bearings, and the like).

Warranty



Valid only in the Contiguous United States

Coverage Limitations (Cont.)

- Rust or other damage to Products caused by exposure to moisture.
- Unless otherwise stated in the product literature, all Avantco Equipment products are intended for commercial use only.
- Any gas, plumbing, and hardwired electrical connections must be completed by a qualified installer. Any necessary calibrations or other adjustments are the responsibility of the installer and are not a matter of warranty.
- Improper utility connection such as using the wrong voltage, phase, or fuel type.
- Parts and accessories sold without equipment.
- Repair service conducted without prior notice to Avantco Equipment, repair service conducted by unauthorized service agents or unqualified persons, or repair service conducted with parts inconsistent with Avantco Equipment's OEM parts, except where permissible by state law.
- Any equipment carrying a service warranty must be installed at a commercial address for the warranty to be valid, as our technicians may not be licensed or insured to enter a home-based business or permanent residence.

This Warranty does not apply to parts and accessories (which are sold separately). This Warranty also does not include labor, materials, and expenses that you incur to remove, (re)install, or replace the Product. Failure to notify Avantco Equipment prior to obtaining service may void your warranty. Avantco Equipment and its Authorized Dealers do not provide reimbursement for service conducted outside of the prescribed warranty process.

THIS LIMITED WARRANTY IS THE ENTIRE, EXPRESS LIMITED WARRANTY FOR THE PRODUCT. ALL OTHER EXPRESS, STATUTORY, OR IMPLIED WARRANTIES, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED WHERE ALLOWABLE BY LAW. Some states do not allow limitations on warranties, so these limitations may not apply to you.

These terms govern the warranty to customer, unless state laws conflict, in which case state laws apply.

This Warranty supersedes all prior and contemporaneous agreements, representations, or understandings, whether written or oral, relating to the Product. This Warranty may not be amended or altered except by a written statement signed by an authorized representative of Avantco Equipment. Avantco Equipment will not be bound by any statements or representations that go beyond the terms of this Warranty.

AVANTCO EQUIPMENT WILL NOT BE RESPONSIBLE FOR ANY SPECIAL, DIRECT, INDIRECT, INCIDENTAL, PUNITIVE, EXEMPLARY, CONSEQUENTIAL, OR OTHER DAMAGES FOR LOST PROFITS, FOR LOSS OF USE OF THE PROPERTY, FOR DAMAGES TO THE PROPERTY OR ITS CONTENTS OR OCCUPANTS, OR FOR INCONVENIENCE, UNDER ANY THEORY OF RECOVERY, WHETHER BASED IN CONTRACT OR TORT (INCLUDING NEGLIGENCE AND STRICT LIABILITY), UNDER THIS WARRANTY OR OTHERWISE. Some states do not allow for the exclusion or limitation of damages, so these limitations may not apply to you.

Warranty



Valid only in the Contiguous United States

Avantco Equipment reserves the right to revise or terminate this Warranty at any time. Only Products purchased from the revision date of this Warranty through the revision date of any subsequent warranty (or any subsequent termination) will be covered by the Warranty.

This Warranty shall be interpreted exclusively under the laws of the Commonwealth of Pennsylvania.

Unless otherwise stated in the product literature, all Avantco Equipment products are intended to be installed indoors, in a permanent commercial structure, by a qualified installer where applicable. Any equipment installed outdoors, in a temporary structure, food truck, other mobile application, or in a residence or home-based business shall be covered by a 30-day replacement warranty through the place of purchase.

All Avantco Equipment products are only warranted for use in the United States, including Alaska, Hawaii, and Washington, D.C. Any products sold or shipped outside of the United States and Washington, D.C., including to other United States Territories, shall be covered by a 30-day replacement warranty, exclusive of freight, tariffs, duties, and other charges, through the place of purchase.

Warranty Inquiries and To Make A Claim

To make a claim under this Warranty, you must contact the location where you originally purchased the Product. Claims must be reported no later than 30 days following the discovery of the defect, not to exceed the length of the warranty following the original date of delivery. Please have your order number available.

www.WebstaurantStore.com and www.TheRestaurantStore.com:

Use the live chat feature.

The Restaurant Store:

Contact your local store directly.

Clark Food Service Equipment, 11400, QuickSupply, and PRO Marketplace:

Contact your account manager directly. If you do not know your account manager, please email service@cfse.biz. Call 717-392-7363 for CFSE and Pro Marketplace.

Avantco Equipment may investigate any claim and test the defective Product during the claim process. Your failure to keep the defective Product and permit an investigation and testing will void this Warranty. You must obtain a return authorization from Avantco Equipment before returning any Product. Any Product returned without an authorization will be refused and all shipping costs will be your responsibility.

This Warranty gives you specific legal rights. You may also have other rights, which vary from state to state. This Warranty is valid only in the United States and Washington, D.C.