

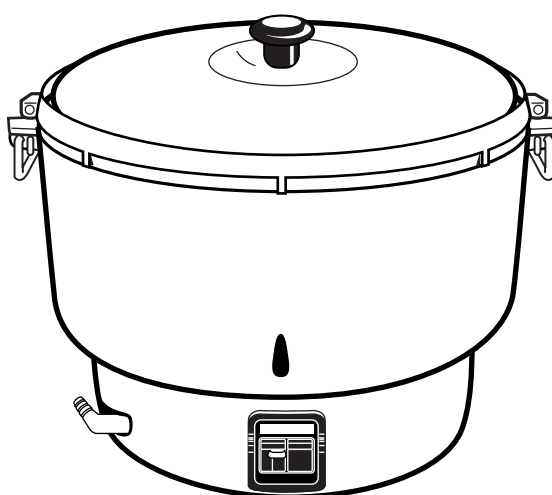
Rinnai

Instruction manual

Commercial rice cooker

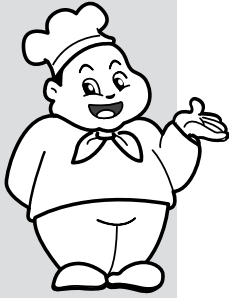
RR-55D(EX)

Please pay attention
to the gas pressure
of place to use with
the product





Features



Better



Features

- Piezo ignition
- Automatic extinguishing function after cooking and keeping war for the cooked rice.
- Aluminum kettle which can cook speedly and take high heat efficiency.
- Good taste of cooked rice from high caloric burner
- Gas valve adopted for supplying stable gas pressure
- Simple and easy to control of design





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Caution for the safety

- We describe cautions as several marks to be understood easily for avoiding negligent accident caused by wrong use and convenient use. Please be well informed below contents and meaning of marks, and read this instruction carefully.

	Danger	Please pay attention to prevent from fatal accident or serious injury and fire.
	Warning	
	Caution	

- Each icon explains as blow



Dangerous thing,
Warning, Caution



Do not touch



Prohibited



Flammables



Must do



Should be grounded

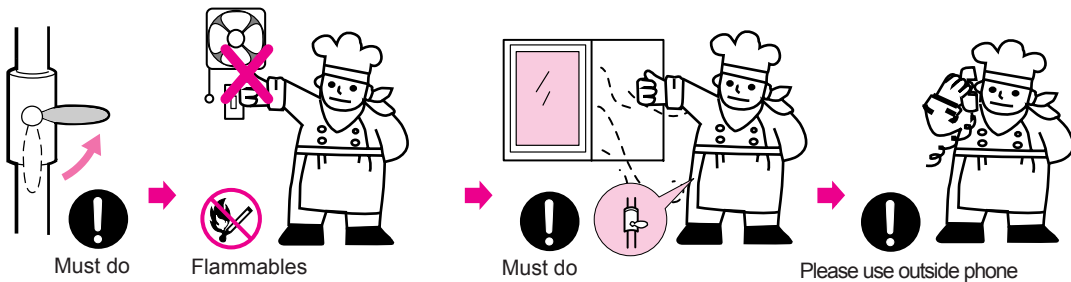


Danger

- If it seems gas leakage.

Please do not touch electric switch or power plug including telephone to prevent explosion .

- 1) Stop the gas valve.
- 2) Open windows and doors for ventilation.
- 3) Contact service agent right now. But must use a outside telephone line.



※ When it happens gas leakage even 1/1000 in the air, People can recognize bad smell like rotting egg.

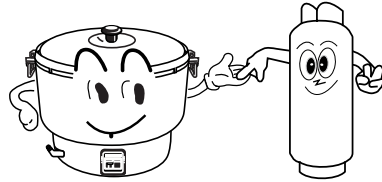


Warning



Must do

- Please make sure that proper gas type from sticker on the product body with your place.

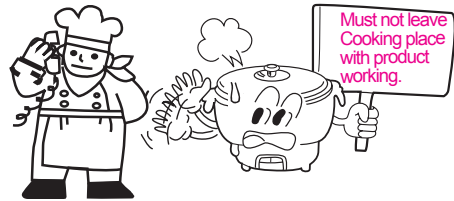


Please check the Gas type which Proper for use!



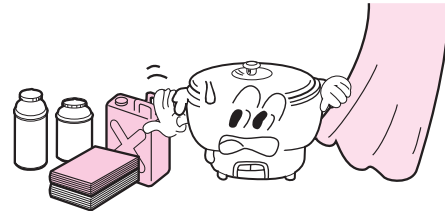
Prohibited

- Please do not leave cooking place with product working situation.



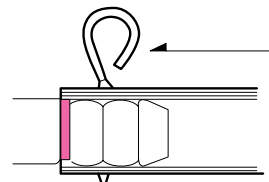
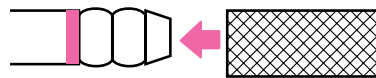
Prohibited

- Keep away from flammables like spray, match, paper, oil, etc.



Must do

- We strongly recommend to connect gas hose with the product stably.



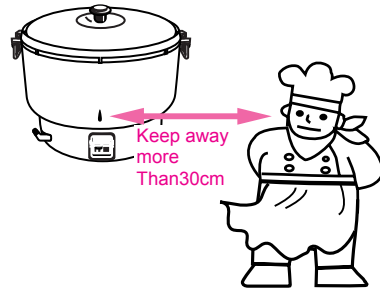


Warning



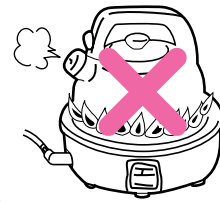
Must do

- Please check combustion condition through combustion checking window on the product.
- Please keep away from the product more than 30cm when you ignite.



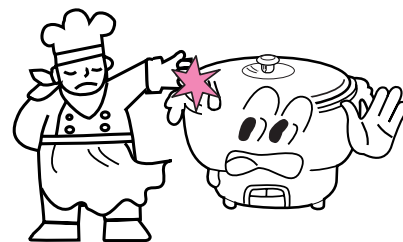
Prohibited

- Use this product only for cooking rice.
- Do not use cooking kettle for other use. It may happen discoloration or serious damage or fire accident.



Do not touch

- Be careful to touch the product during cooking or right after cooking.





Caution for the safety

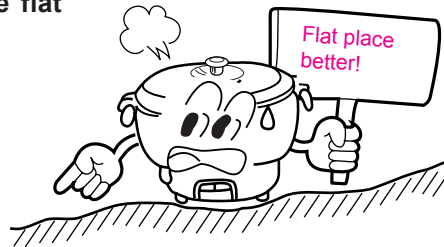


Caution



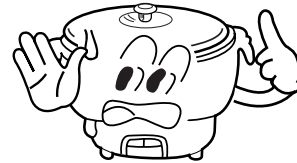
Must do

- You have to install the product on the flat place or on the table.



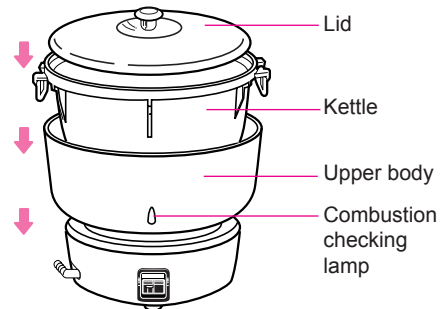
Prohibited

- Install this product on the flat ground.
 - It can be dangerous to use on the unstable ground.



Must do

- Please make sure that all parts of the product assembled correctly or not.



Prohibited

- To prevent damage for the kettle.
 - Please do not load anything on the heat sensor. Heat sensor can be damaged.
 - Pay attention to the burner part. If the water flow into the burner can cause bad combustion.





Caution



Prohibited

- Please do not change or remove any part of the product.
- It will be a reason of broken or functional problem.



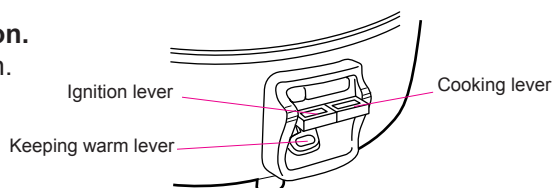
Must do

- Keep the burner part clean to use product in safe and good.



Must do

- Please follow the order for ignition.
- If not, it may be a reason of broken.



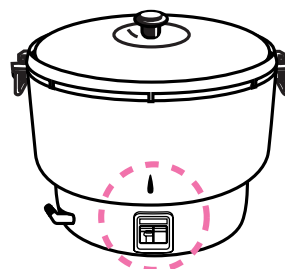
Prohibited

- Do not boil the water with aluminum kettle.
- Aluminum kettle can be discoloration easily by boiling water .



Must do

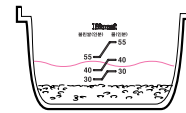
- Caution when you ignite the product.
- When you fail to ignite few times, Make sure that you need to wait few seconds to remove gas leak.
- When it may be difficult to ignite in humid air or it had long period of unused time, Please try again of ignition process.



Caution

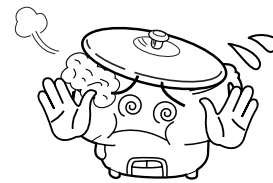
■ You can read gradation to cook more conveniently.

- Appropriate volume of rice for one time is 3.3kg (for 20 persons) to 8.3kg(for 55 persons)



Must do

- If volume of rice is not appropriately inside the kettle to cook, bottom of inside of kettle could be burned, or rice will be half-cooked.
- Appropriate volume of rice to cook, and gradation which are in page 12 is recommendation, It would be different by case that condition of rice and user's taste.



Prohibited

- When you clean a kettle, don't use iron loofah, but use loofah made with smooth material. If you keep using iron loofah, gradation on the kettle could be wormed out.

※Water which you use to clean could be gray-colored, it is ok that you just rinse it with clean water.

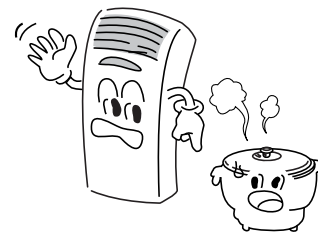
Possible To use	Impossible To use	
Smooth cloth	Nylon or iron brush	
Sponge	Cooking oil	Acid detergent
Neutral detergent	Polysher	Thinner, Benzene



Prohibited

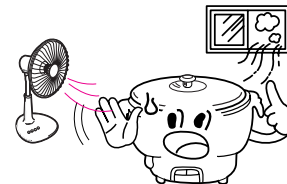
■ Don't put this product near by large heater and the place wind blows.

- When you install this product, don't put it near by large heater and a place which easy to ventilate. Product could be damaged by heat from large heater, or cooking will not be well-cooked.



Prohibited

- Don't install to place where wind blows. Bad ignition, damage inside of kettle, wrong cooking could be occurred by the wind. Also gas leak could be happened.

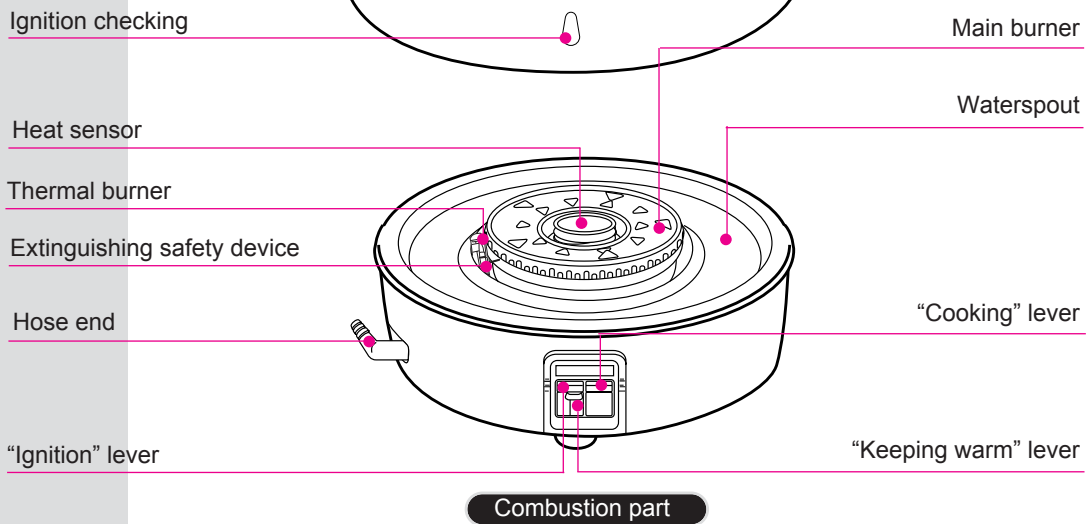
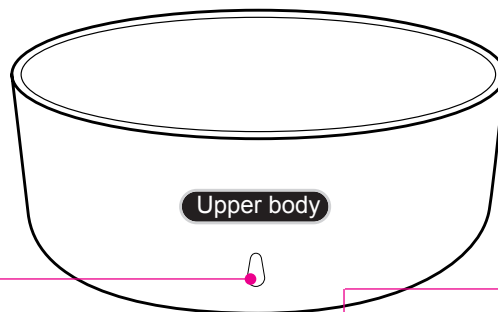


■ This product is commercial appliance.

- Don't use at home.



Name of each part and function





How to use

■ Rice measuring

- You can read gradation on the kettle to cook rice
Conversion table

Capacity (person)	Volume of rice	Gradation	Complete time (Steam boiling 10m included)
55	8.3kg		35m
40	6.0kg		31m
30	4.5kg		28m
20	3.0kg	No gradation inside	25m

- ※ When you measure rice with scale, please measure exactly.
- ※ Appropriate cooking complete time could be different by kinds of rice, temp of water and volume of water.

■ Warning

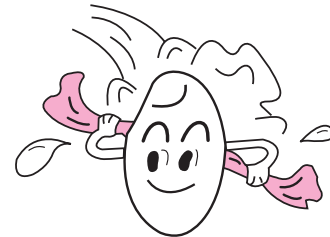
Maximum capacity for cooking for one time is for 55 persons.

Minimum capacity for cooking for one time is for 20 persons.

- In cast of cooking multigrain rice, put rice a half from normal volume of rice, don't cook for maximum capacity.
- It is a better soaking other things except rice or other grains in water or wash it, put on the rice Grains and don't mix with rice.

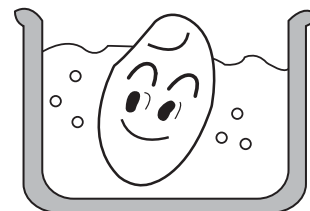


- Please wash rice multiple times(3~4 times) before clean water maintained even if you wash rice.
- Rice flour, dust, other pollutant could on surface of the rice, so you could tip out dirty water not to make be smelled to rice right after the first washing. Don't wash rice hard not to make rice crumbled. Wash it slowly and softly.



■ Don't put rice in the water long time.

- 30 minute in summer, an hour in winter is appropriate.
- If you soak rice in the water long time(over 10 hours), Rice would be crumbled easily. It would be a cause for wrong cooking
- If rice which you put in the water is left over, remove water, and keep it in refregiator.
- You need to wash rice first before you soak rice in the water. If you soak water first, it would be easily crumbled.
- In case of multi grain rice, you can soak it in the water same period as white rice.





Must do

■ **Please keep pot cleaned.**

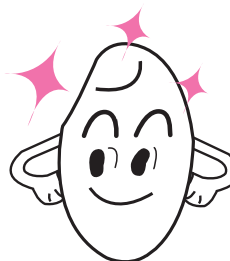
- Please keep inside and outside of pot cleaned
If it got dirty, it could be a cause of bad cooking.



Must do

■ **Choosing rice and storing**

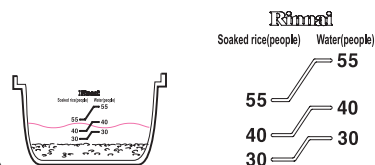
- Don't use rice distribution period long passed and use unpacked rice first soon.
Long distribution period passed rice is dried up so easy to get crumbled. Also you need to soak it in the water longer then usual.
- Please keep rice to place not humid and cool.



Must do

■ **How to know appropriate volume of rice and water**

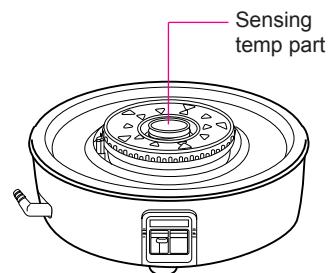
- Please check gradation inside the pot to adjust volume of soaked rice and water.
ex) For cooking for 30 persons, put soaked rice until "30" and water until "30"
- Please adjust volume of water by kinds of rice
- Gradation line for water inside the pot is recommendation, please adjust for your taste.
- Don't cook as maximum or minimum capacity.
Rice would be half cooked or inside bottom of pot could be burned



Must do

■ **Continuous cooking**

- When you want to cook continuously, clean inside the pot up and wait until sensing temp part cool down.
If leftover rice is remained inside, or sensing temp part is not cool, it would be cause of bad cooking.
- Please wait until sensing temp part is cool, and put prepared rice and water inside pot and put pot on the sensing temp part, Start cooking after 5 minutes.
- If you put soaked dishcloth on the sensing temp part, it would be cool more fast.





Must do

■ Steam boiling rice.

- After cooking rice, steam boiling will be started after "cooking" button up. At this time, thermal burner also work for it.
- 15 minutes for steam boiling is appropriate. If it is not fully finished, It will be a cause of bad cooking.
(In cast of multigrain rice, more than 20minute needed for steam boiling)
- Please mix rice with rice scoop before removing to other container.
- It is very high temperature inside pot right after steam boiling, so please watch out not to get burned, Please remove rice from edge of the pot first not to make rice stuck to inside of pot.



Must do

■ To keep rice warm.

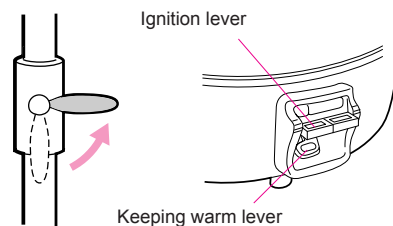
- After steam boiling, mix rice with rice scoop first before keep rice warm. Otherwise rice is not tasty because of water inside of pot
- Rice will be kept warm during an hour by temp of pot.
If you need to keep rice warm more longer, please remove rice to other container and keep warm.
- If you keep rice warm with keep-warm button pressed, rice can be scorched a bit bottom of pot near thermal burner. When you keep rice warm during short period (around 30minutes), please turn up the keep-warm button to turn off not to make rice scorched.



Must do

■ After using it.

- After steam boiling, fire of thermal burner is not automatically. extinguished, you must turn up to turn off.
- After using, you must turn off the gas valve.





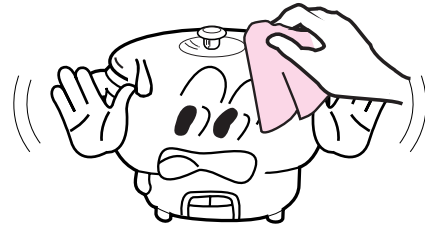
Maintenance



Must do

■ Maintenance

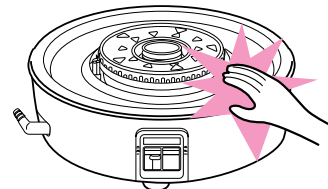
- When you maintain this product, please turn off the gas valve and wait until it is cool.
- Please wear gloves.
- Don't disassemble or convert it.



- You need to check whether gas leak occur from gas valve or hose end with soapy water frequently.
- You need to check Cap of pot, pot, upper body, drip pan, combustion part are correctly assembled frequently.
- You must not put inflammable material such as paper, oil and plastic
- You must check the gas hose is connected tightly.
- In case of product which has extinguishing safety device attached(RR-55SV), please have a care not to remove device when you remove foreign substance.
- In case that pot, upper body or cap of pot is not cleaned well, use a neutral detergent and remove water with dried cloth.
- Don't clean burner body with water, please use soaked clothes. Clean burner port with a stiff brush or awl.
- Don't clean control part, grip of cap which is made by plastic with volatile material.
- When AL pot is discolored, you can boil it with the rind of apple or lemon during 10 minutes to make it back to original color.
- You must not to touch ignition part of burner. If space for it is changed, it can't be ignited. Also you will get electric shocked when you press ignition button with touching ignition part. Please be careful.

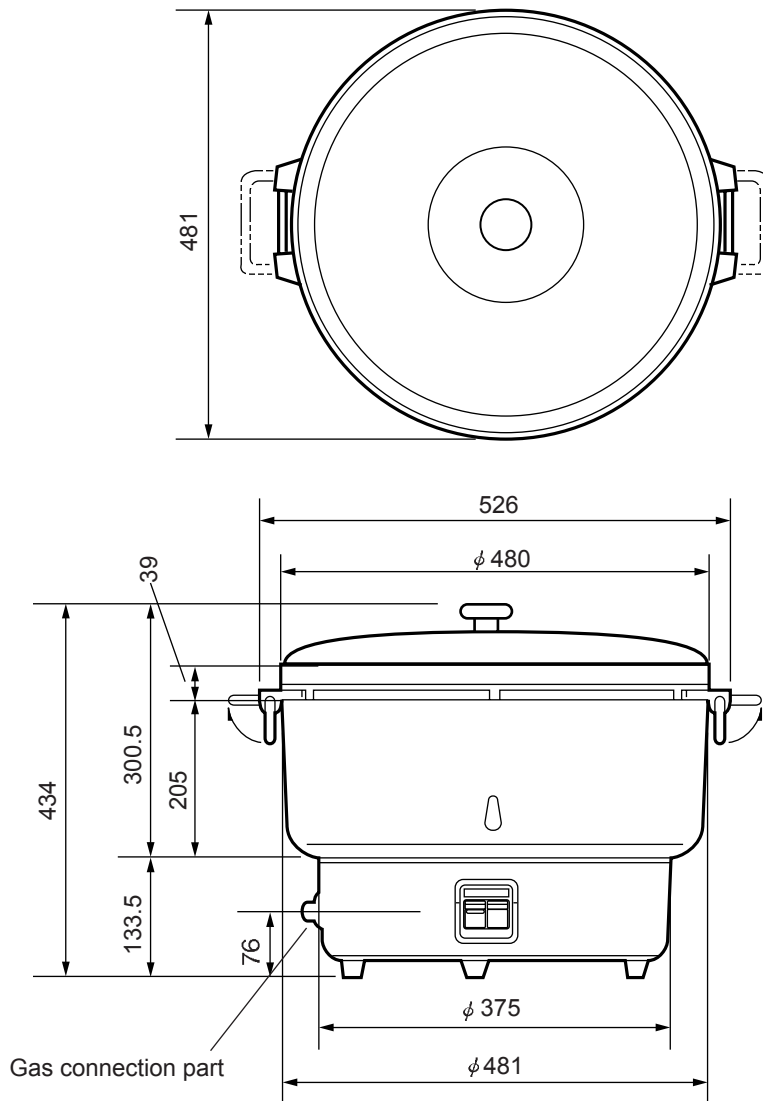


Do not touch





Product specification



Model	commercial gas appliance	Model name	RR-55D
Dimension	W	D	H
	526	481	434
Weight(kg)	16	Capacity	20persons(3.3kg)~55persons(8.3kg)
Gas connection part	φ9.5		
Gas consumption	LPG : 9.77kW(0.70kg/h)	LNG : 9.77kW(8,400 kcal/h)	

Rinnai