



110 Cup (55 Cup Raw) Gas Rice Cooker

Model: 177GRC110LP, 177GRC110NAT

4/2020

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating, and maintenance Instructions thoroughly before installing or servicing this equipment.










Please read and keep these instructions. Indoor use only.

NOTE: Save these instructions for future reference.

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Safety Precautions:

	A	<ol style="list-style-type: none"> 1. For safety purposes, please do not store or use this device in the vicinity of gas or other flammable material. 2. If you notice the smell of gas, please contact your gas company immediately.
	B	<p>How to handle gas leak: if you detect gas leaks, please do not ignite, do not turn on or off any electrical equipment (such as exhaust fans), do not plug in or remove any electrical outlet, and do not use the phone near the cooker. Use your neighbor's phone, or to use the mobile phone outdoors.</p> <p>Please follow the procedure below:</p> <ol style="list-style-type: none"> 1. Immediately turn off gas intake 2. Open all the doors and windows 3. Immediately contact the gas supplier or the supplier of the cooker (do not use the phone near the cooker)
	C	<p>Type of gas:</p> <ol style="list-style-type: none"> 1. This cooker can only use propane gas, or natural gas. Please make sure the type of gas your gas company provides is matching the gas type on the product label. 2. If the type of gas your gas company provides is NOT matching the gas type on the product label, please do not use this cooker.
	D	<p>Fire Prevention:</p> <ol style="list-style-type: none"> 1. Do not move the cooker when it is in use. 2. Do not put the flammable material piled up near the cooker (such as newspapers, shopping bags, plastic bags, gasoline...ect.) 3. Do not block the steam outlet on the cookers lid or exhaust outlet. 4. Use a qualified gas pipeline. 5. Please do not use gas pipe made of vinyl or rubber. 6. When cooker is not in use, make sure gas intake valve is closed.
	E	<p>Other Special Cases:</p> <p>In case you notice any unusual circumstances (such as gas combustion are different now, strange smell, strange noise, ect.), please remain calm immediately turn off gas intake valve, follow "troubleshooting" instructions.</p>
	F	<p>Indoor Air Circulation Note:</p> <p>When cooker is in use, please open the windows for proper ventilation, or open the ventilation fan for air circulation.</p>
	G	<p>Cooker usage:</p> <p>This cooker is designed for cooking rice only, please do not use this cooker to cook other foods or use it to boil water.</p>
	H	<p>To avoid scalding or burns:</p> <ol style="list-style-type: none"> 1. Please do not touch the cooker during cooking, when finished cooking, please do not touch other parts of the cooker beside the pot handle or lid handle. 2. Do not look directly in the sight window when checking the burner flame. 3. Please do not put your hand or face directly above the steam outlet on the lid or exhaust outlet.
	I	<p>Additional notes:</p> <ol style="list-style-type: none"> 1. Please use the pot handle to insert or remove the inner pot. 2. Please avoid any collision to the heat sensors. 3. Please use original factory accessories. <p>Please follow the suggested maintenance in the manual, any modification or disassembly of the unit will result in void of factory warranty. Please use original factory accessories.</p>

User Manual



Intertek
5010781
Conforms to ANSI
STD Z83.11-2016

Specifications

Model No.....177GRC110LP
Power Rating22,000 BTU
Capacity110 cups/55 cups raw
Weight33.6 lb.
Dimensions.....20¼" D x 17⅞"H
Orifice Size & Drill For Main Burner1.4MM
Orifice Size for Permanent Pilot.....0.15MM
Orifice Size for Ignition Burner0.4MM

Model No.....177GRC110NAT
Power Rating14,000 BTU
Capacity110 cups/55 cups raw
Weight33.6 lb.
Dimensions.....20¼" D x 17⅞"H
Orifice Size & Drill For Main Burner1.8MM
Orifice Size for Permanent Pilot.....0.3MM
Orifice Size for Ignition Burner0.6MM

Parts List



Lid



Water Pan



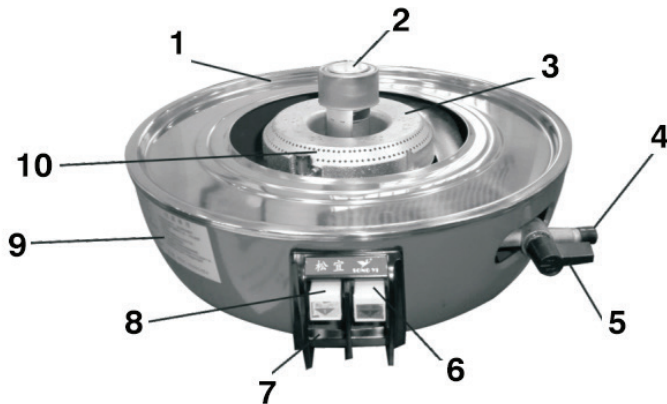
Pressure Regulator



Inner Pot



Wind Shield



NO	PART NAME
1	Water Pan
2	Flame Failure Device
3	Burner
4	Connector
5	Gas Switch
6	Cooking Knob
7	Warming Knob
8	Ignition Knob
9	Bottom Base
10	Warming Flame

Safe Usage

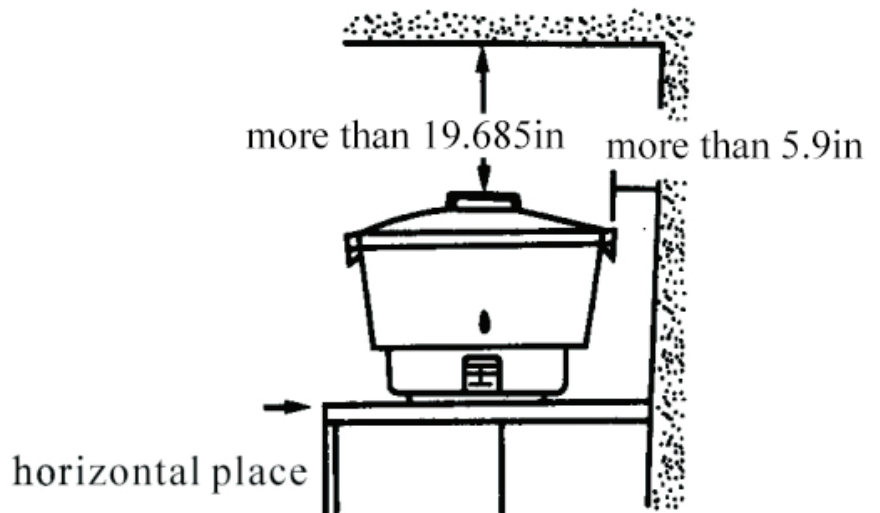
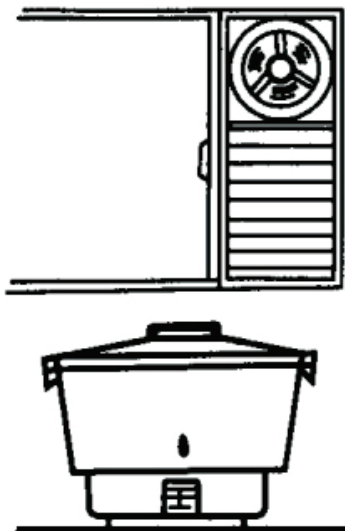
- Use the designated gas listed on the rating plate.
- Contact Avantco Equipment for correct usage if gases change.

NOTE: Current national gas types:

1. Liquid Propane Gas (Y)
2. Natural Gas (T)
3. Manufactured Gas (R)

Placement

- Keep away from combustible substances.
- Place in area with good ventilation.
- The side and back clearance must be more than 5.9 in.
- The above clearance must be more than 19.68 in.
- Place on a flat surface.
- Avoid placing in humid location to extend life of the unit.



Installation Instructions

1. The gas supply line must be of adequate size to ensure maximum efficiency of the unit.
2. The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223. 1/NFPA 54 including:
 - a. The appliance and it's individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of ½ psig (3.5 kPa).
 - b. The appliance must be isolated from the gas supply piping system by closing it's individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal or less than ½ psig (3.5 kPa).
3. Local regulations governing gas appliance installations must be complied.
4. Equipment should be in an area with adequate ventilation.
5. Minimum spacing of 6" to combustible construction is required along back and side walls. Clearance for noncombustible construction are the same as combustible clearances. For use only on noncombustible surfaces.
6. Materials such as wood, compressed paper and plant fibers that will ignite and burn, must not be exposed near the unit. Local safety codes should be complied with in respect to fire hazard avoidance.
7. Use of the supplied pressure regulator is mandatory. Note that the use of 2 regulators may cause insufficient gas flow. Consult with installer but always comply with above codes.
8. Keep the appliance area free and clear from combustible materials, gasoline and other flammable vapors and liquids.
9. Locate the appliance in a well ventilated area. Do not block or cover the opening between the shroud and pot. Do not obstruct flow of combustion and ventilation air.
10. The unit must be installed with adequate clearance for servicing and proper operation.
11. If the unit is connected to a flexible gas line, the installation must be made with a connector that complies with the Standard Connectors for Movable Gas Appliances, ANSIZ21.6, and a Quick Disconnect device that complies with the standard for Quick Disconnect Devices for Use with Gas Fuel ANSIZ21.41, and adequate means must be provided to limit the movement of the appliance without depending on connector and the Quick Disconnect Device or it's associated piping to limit movement of the appliance.
12. Before connecting gas check that gas valve is turned OFF (gas valve handle in the vertical position).
13. Check for leaks using soapy water or other suitable leak detector. Rinse off the soapy water after testing. Do not use open flame for testing.

14. If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223. 1/NFPA 54.

Always follow these lighting and shut down instructions when lighting the rice cooker. A 5 minute complete shut off period is required before lighting or relighting pilot. Check for gas leaks before relighting unit. Use soapy water or other suitable leak detector. Rinse off the soapy water after testing.

Notice to the Installer- the following must be performed to insure proper operation.

1. Remove pot, wind shield, and base cover.
2. Turn gas valve to **ON** position.
3. Gently push on the **THEN COOK** button. It should stop half way down and not engage. This is a safety feature that does not allow accidental start of the main burner unless the warming button has already been pushed.
4. Push the left button marked **FIRST IGNITE** down until the unit clicks, then release it. This is the ignition leaver and should light the pilot. The red button labeled **WARMING** controls the pilot and is hidden by the **FIRST IGNITE** button when off. Pushing the **FIRST IGNITE** button also engages the **WARMING** button and exposes it. It will stay down until pushed up to extinguish the pilot. If the pilot has not lit, repeat until the pilot lights.
5. If the pilot fails to remain lit, refer to **Trouble Shooting** on page 13.
6. Replace the pot, wind shield, and base cover in their proper order. With the pilot lit, push the **THEN COOK** button down to its position without water in the pot, The unit should shut off within 3 to 4 minutes. If it fails to shut off , push the **THEN COOK** button up to the **OFF** position and see **Trouble Shooting** on page 13. If it shuts off normally, add a gallon of water and wait for the click indicating that the sensor has reset. With the pilot lit, press the **THEN COOK** button again. The rice cooker should boil the pot dry and the shut off. If it fails to shut off normally, press the **THEN COOK** button up to it's off position and refer to the **Trouble Shooting** section on page 13 for additional causes and remedies.

WARNING

When igniting the pilot, position the jacket window directly over **FIRST IGNITE** and **THEN COOK** buttons. Use caution when igniting pilot and maintain a safe distance from wind shield window.

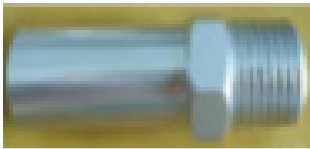
SHUT DOWN

When removing the pot, make sure to push the red **WARMING** button up until it clicks and is hidden by the **FIRST IGNITE** button- it is then in the **OFF** position. A 5 minute complete shut off period is required before lighting or relighting the pilot.

Installation Instructions

Before using your gas rice cooker, be sure to install the following two parts on the rice cooker:

Rear Connector



Gas Connector



1. Fasten the rear connector into the gas valve. **(Fig. 1)**
2. Fasten the gas regulator into the rear connector. Be sure to follow the direction of the arrow. **(Fig.2-3)**
3. Double check both the rear connector and the gas regulator to be sure they are locked in place. To prevent air leakage, you can cover this joint with electrical tape, if necessary. **(Fig. 4)**



Fig. 1



Fig. 2



Fig. 3



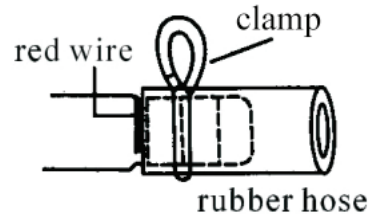
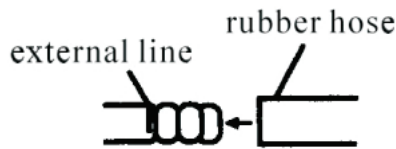
Fig. 4

Before Use

NOTE: Please use neutral detergent to wash inner pot and lid before use.

Gas Connection

- Connect 0.374 in rubber hose with the external line and fasten tightly. (Refer to below picture)
- Use this hose to prevent loss of pressure and difficult ignition. Inspect the hose regularly and change immediately if it becomes compromised.
- Do not place the hose underneath the cooker.



Notice

- Failure will occur if the water pan, wind shield, and inner pot are placed improperly.
- Confirm the following before using for best performance:
 1. Water pan is placed correctly underneath the bottom.

	<p>Improper placement would cause unsuccessful ignition or flame-out.</p>
<p>NOTE: Reversed placement of the water pan is not allowed.</p>	

2. Properly place the wind shield, making sure it is aligned correctly.



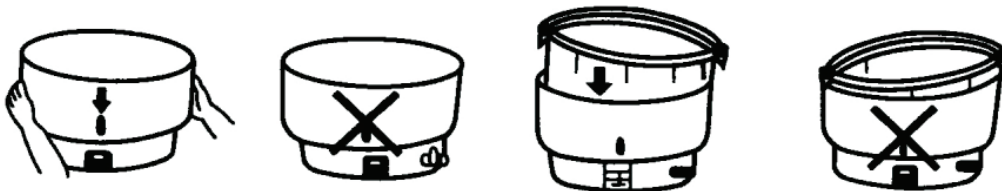
Notice (Continued)

- The inner pot is only used for the gas rice cooker and cannot be applied for other appliances. This can lead to breakdown.
- The bottom burner is only for the gas cooker and cannot be applied for other appliances.
- Do not adjust the electrode igniter, (too wide or too narrow of a gap will lead to unsuccessful ignition). Maintain a safe distance when igniting.
- Do not block the electrode ignition with water or rice pulp, this will cause unsuccessful ignition.
- Avoid any impact between expander at the inner pot bottom and other subjects.
- Keep the burner dry.
- To avoid incomplete combustion, do not cover the top of the rice cooker.
- Stay in proximity when the rice cooker is on. This is to avoid gas leakage caused by wind blow-off.
- Clean the water in the inner pot to avoid burning.
- It is normal for the color of the aluminum inner pot to change. This might be due to water quality, insufficient cooking water, consecutive cooking, or remained rice pulp. It is still safe to use.

Instructions

Sequence

1. Put clean rice in the inner pot, ratio 1:1.5 (rice: water).
2. Refer to the scale on the inner pot.



3. Place the wind shield above the top of the switch.
4. Nest the inner pot into the wind shield, cover with lid.

NOTE: Wet inner pot bottom will cause bad ignition or blocked burner, resulting in unsuccessful combustion. Clean and dry the bottom of the inner pot.

IGNITION AND COOKING INSTRUCTIONS



The WARM BUTTON is not visible when the unit is in a low position.

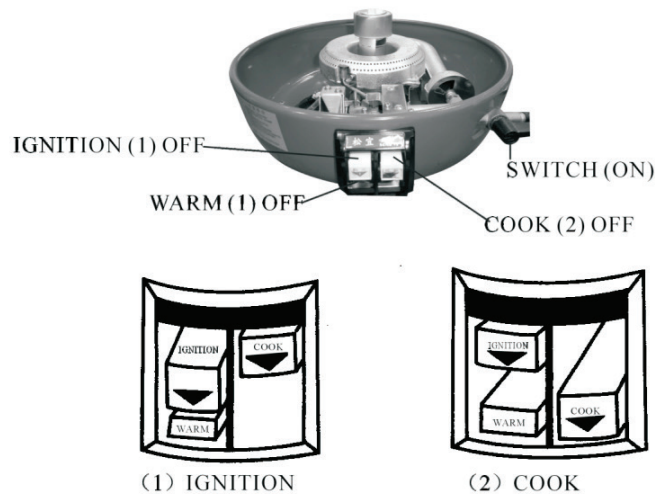
Read All Instructions before lighting!

1. Turn gas valve to ON position.
2. Take out the inner pot when first used during lighting.
3. Press down the IGNITION BUTTON until you hear a sound.
4. Check to ensure WARM BUTTON is also at ON position.
5. Press down COOK BUTTON. COOK BUTTON goes up automatically when cooking is finished.
6. The cooker keeps warm after COOK BUTTON resumes OFF position.
7. Pull WARM BUTTON upwards when warming function is not needed.
8. Turn gas valve to OFF position.

If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

Ignition

1. Check to make sure that IGNITION, COOKING, and WARM are OFF before switching on the gas. The inner pot should be taken out when first used. This can help avoid injuries due to improper operation.
2. Slightly press the IGNITION button until you hear a sound, and make sure the WARM



button is on. Then release IGNITION and make sure the WARM button is fixed in the engaged position.

3. Put the inner pot in when the WARM button is on. Then press COOK.

NOTE:

- Do not put your eyes close to the hole for ignition confirmation, it is dangerous.
- Make sure WARM is engaged before putting the inner pot in.

Instructions *(continued)*

4. If an unsuccessful ignition or flameout happens, immediately pull COOK upwards to extinguish main flame.
5. If it is not ignited using the above sequence, or abnormal combustion is found during ignition or usage, switch off the gas to check the burner if it is blocked or wet. Cook down and clean the burner, then ignite again. If problems repeat, please contact Avantco Equipment for repair.

Flameout

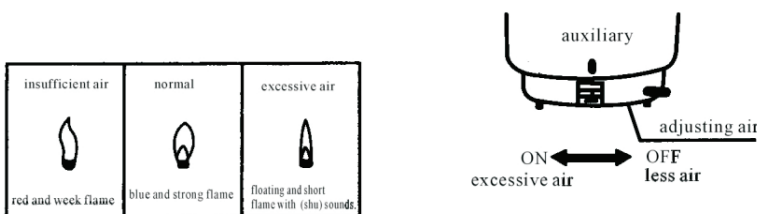
1. The flame will go out after cooking. COOK will return to starting position. WARM will remain engaged for warming the rice.
2. Do not open the lid after the flame is out. Wait about 15 to 20 minutes to avoid possible injury.

NOTE:

- **The recommended time for warming rice is one hour**
- **Pull the WARM button upwards when warming is not needed.**

Air Adjustment

1. Place the air conditioning plate at the correct position for effective combustion.



NOTE: If combustion is unsuccessful, adjust the air conditioning plate until the flame is visible.

How to Cook

1. Clean the inner pot and lid. If the bottom is black, scrub until clean. This can affect the cooking temperature and may result in uncooked rice.
2. Wash the rice and put it into water 30 minutes prior to cooking for better absorption of the rice and better performance of the rice cooker.
3. The best warming time is one hour; rice will become too dry if warming time exceeds one hour.

Cleaning Method

Cleaning of Water Pan

- Clean with soap and water.

Cleaning of Inner Pot

- Clean the inner pot with water, or use neutral detergent when necessary. Then wipe dry with a cloth. Be careful when using metal cleaner, this will cause scratches on metal surface, especially for the thermostat at the bottom. Carbon deposit should be cleaned, or this will affect the heat transfer.

Cleaning of the Lid

- Clean with soap and water.

Cleaning of Burner

- Black burner, orifice or inset net will cause incomplete combustion. In order to have effective combustion, clean the burner regularly. Please use needle to clean the burner hole to make the flame normal.

NOTE: Do not use water to clean the burner.

Maintenance Instructions

1. Contact factory, the factory representative, or a local service company to perform maintenance and repairs.
2. Clean appliance regularly with recommended cleaning agents.
3. Disconnect the power supply to appliance before cleaning or servicing.
4. Examination of appliance venting system regularly if applicable.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
Backfire sound is found during ignition or use	Back fire on main orifice.	Ignite again after the flame is out. If it is not solved, please contact Avantco Equipment for repair.
Cannot flame out automatically	1. Broken-down thermal expansion device. 2. Improper assembly of inner pot, outer pot of water pan.	1. Thermal expansion device replacement. 2. Assemble the parts, test with the empty pot for 2-3 minutes.

1. Use exclusive HVR only.
2. Uneven display will cause early switch-off, watery rice, or burned rice. Soak the rice for 30 minutes for better performance. Wait for 15-20 minutes after the COOK is pulled up to dry moisture in the cooker. Water may vary depending on rice texture.
 - a. e.g. Water may be reduced when cooking soft rice.
 - b. The ratio between hard rice and water is around 1:1.5.
 - c. Place viscous rice in the inner pot.
3. Sieve Plate of 150 X 200 can avoid early flame-out.



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.