



EMPEROR'S[™]
SELECT

12/2024

110 CUP / 140 CUP GAS RICE COOKER AND WARMER USER MANUAL



MODELS:

#478EGRC110LP • 22,000 BTU

#478EGRC140LP • 24,000 BTU

#478EGRC110NG • 14,000 BTU

Read and save these instructions for future reference. Indoor Use Only.

TABLE OF CONTENTS

Important Safeguards 3–4

Specifications 5

Parts List 5

Safe Usage 6

Installation 7–8

Before Use 9–10

Operating Instructions 11–12

Maintenance Instructions 13

Troubleshooting 13



CONFORMS TO ANSI STD Z83.11-2016



IMPORTANT SAFEGUARDS



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.



CAUTION

FOR SAFETY PURPOSES, PLEASE DO NOT STORE OR USE THIS DEVICE IN THE VICINITY OF GAS OR OTHER FLAMMABLE MATERIAL.

IF YOU NOTICE THE SMELL OF GAS, PLEASE CONTACT YOUR GAS COMPANY IMMEDIATELY.



HOW TO HANDLE A 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 THE MOBILE PHONE OUTDOORS.

PLEASE FOLLOW THE PROCEDURE BELOW:

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).



TYPE OF GAS

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.



FIRE PREVENTION

1. DO NOT MOVE THE COOKER WHEN IT IS IN USE.
2. DO NOT PLACE FLAMMABLE MATERIAL NEAR THE COOKER (SUCH AS NEWSPAPERS, SHOPPING BAGS, PLASTIC BAGS, GASOLINE, ETC).
3. DO NOT BLOCK THE STEAM OUTLET ON THE COOKER'S LID OR EXHAUST OUTLET.
4. USE A QUALIFIED GAS PIPELINE.
5. DO NOT USE GAS PIPE MADE OF VINYL OR RUBBER.
6. WHEN COOKER IS NOT IN USE, MAKE SURE GAS INTAKE VALVE IS CLOSED.



OTHER SPECIAL CASES

IN CASE YOU NOTICE ANY UNUSUAL CIRCUMSTANCES (SUCH AS STRANGE SMELL, STRANGE NOISE, ETC.), PLEASE REMAIN CALM. IMMEDIATELY TURN OFF GAS INTAKE VALVE AND FOLLOW "TROUBLESHOOTING" INSTRUCTIONS.



IMPORTANT SAFEGUARDS



INDOOR AIR CIRCULATION

WHEN COOKER IS IN USE, PLEASE OPEN THE WINDOWS FOR PROPER VENTILATION OR TURN ON THE VENTILATION FAN FOR AIR CIRCULATION.



COOKER USAGE

THIS COOKER IS DESIGNED FOR COOKING RICE ONLY. PLEASE DO NOT USE THIS COOKER TO COOK OTHER FOODS OR USE IT TO BOIL WATER.



TO AVOID SCALDING OR BURNS

1. DO NOT TOUCH THE COOKER DURING COOKING. WHEN FINISHED COOKING, DO NOT TOUCH OTHER PARTS OF THE COOKER ASIDE FROM THE POT HANDLE OR LID HANDLE.
2. DO NOT LOOK DIRECTLY IN THE SIGHT WINDOW WHEN CHECKING THE BURNER FLAME.
3. DO NOT PUT YOUR HAND OR FACE DIRECTLY ABOVE THE STEAM OUTLET ON THE LID OR EXHAUST OUTLET.



ADDITIONAL NOTES

1. USE THE POT HANDLE TO INSERT OR REMOVE THE INNER POT.
2. AVOID ANY COLLISION TO THE HEAT SENSORS.
3. USE ORIGINAL FACTORY ACCESSORIES.
4. FOLLOW THE SUGGESTED MAINTENANCE IN THE MANUAL.
5. ANY MODIFICATION OR DISASSEMBLY OF THE UNIT WILL RESULT IN VOID OF FACTORY WARRANTY.
6. ANY GAS, PLUMBING, AND HARDWIRED ELECTRICAL CONNECTIONS MUST BE COMPLETED BY A QUALIFIED INSTALLER.

NOTICE

- The inner pot is only used for the gas rice cooker and cannot be applied to other appliances. This can lead to breakdown.
- The bottom burner is only for the gas cooker and cannot be applied to 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, as 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.

SPECIFICATIONS

Item #	478EGRC110LP	478EGRC110NG	478EGRC140LP
BTU	22,000 BTU	14,000 BTU	24,000 BTU
Weight	32.6 lb.	32.6 lb.	32 lb.
Dimensions	20.25"D x 17.13"H	20.25"D x 17.13"H	24.21"D x 18.31"H
Orifice Size & Drill for Main Burner	1.4 mm	1.8 mm	1.5 mm
Orifice Size for Permanent Pilot	0.15 mm	0.3 mm	0.2 mm
Orifice Size for Ignition Burner	0.4 mm	0.6 mm	0.4 mm
Gas Connection	1/2" NPT	1/2" NPT	1/2" NPT
Power Type	Liquid Propane	Natural Gas	Liquid Propane

PARTS LIST



Lid



Water Pan



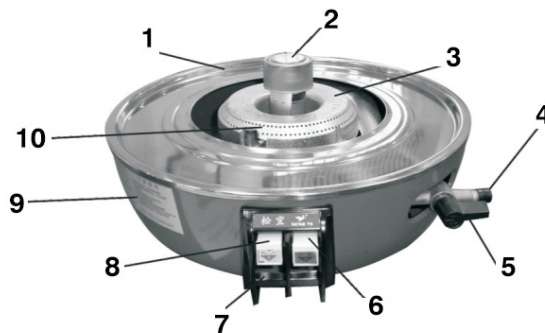
Inner Pot



Wind Shield



Pressure Regulator



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.

CAUTION:

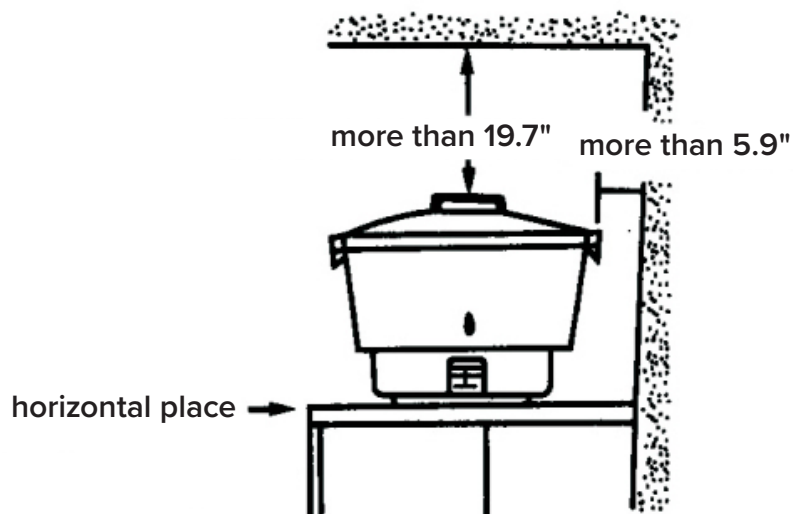
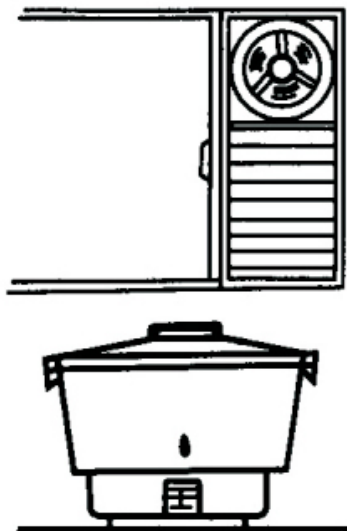
Contact Emperor's Select for correct usage if gases change.

NOTE: Current National Gas Types:

- Liquid Propane Gas (Y)
- Natural Gas (T)

PLACEMENT

1. Keep away from combustible substances.
2. Place in an area with good ventilation.
3. The side and back clearance must be more than 5.9".
4. The above clearance must be more than 19.7".
5. Place on a flat surface.
6. Avoid placing in a humid location to extend the life of the unit.



INSTALLATION

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 and with the National Fuel Gas Code, ANSI Z223. 1/NFPA 54 including:
 - a. The appliance and its 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 its individual manual shut-off 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 followed.
4. Any gas connections must be completed by a qualified installer.
5. Equipment should be in an area with adequate ventilation.
6. 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.
7. 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.
8. 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.
9. Keep the appliance area free and clear from combustible materials, gasoline, and other flammable vapors and liquids.
10. 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 of air.
11. The unit must be installed with adequate clearance for servicing and proper operation.
12. 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 its associated piping to limit movement of the appliance.
13. Before connecting gas, check that gas valve is turned OFF (gas valve handle in the vertical position).
14. 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.
15. If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes and with the National Fuel Gas Code, ANSI Z223. 1/NFPA 54.

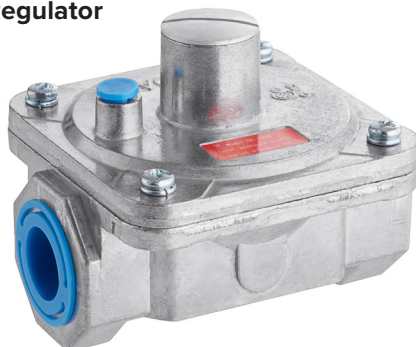
INSTALLATION

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

Rear Connector



Gas Regulator



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)

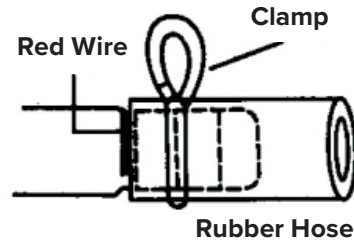
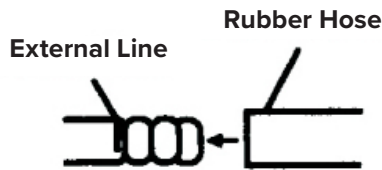


BEFORE USE

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

GAS CONNECTION

- Connect 0.374" 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.



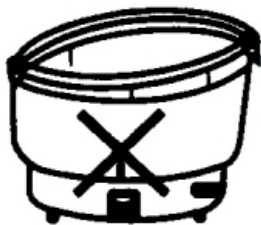
NOTICE:

- 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. Improper placement would cause unsuccessful ignition or flame-out.



NOTE: Reversed placement of the water pan is not allowed.

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



Continued on next page.

IGNITION AND SHUT DOWN TEST

Always follow these ignition 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 ensure 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 lever 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 Troubleshooting 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 Troubleshooting 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 then shut off. If it fails to shut off normally, press the THEN COOK button up to its off position and refer to the Troubleshooting 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.

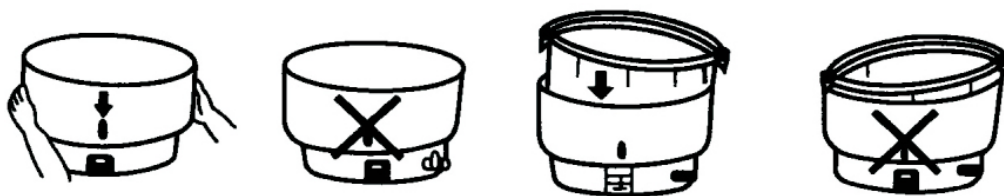
SHUT DOWN

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.

OPERATING INSTRUCTIONS

PREPARING THE INNER POT FOR COOKING

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.

COOKING INSTRUCTIONS

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. Turn gas valve to ON position.
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. Insert the inner pot.
7. The cooker keeps warm after COOK BUTTON resumes OFF position.
8. Pull WARM BUTTON upwards when warming function is not needed.
9. Turn gas valve to OFF position.

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



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

Read all instructions before lighting!

Continued on next page.

COOKING NOTES

- DO NOT block the air vents.
- Ensure all shelves are sitting level and properly secured before loading products.
- DO NOT store flammable and explosive gas or liquids inside the unit.
- DO NOT put your eyes close to the hole for ignition confirmation, as it is dangerous.
- Make sure WARM is engaged before putting the inner pot in.
- If an unsuccessful ignition or flameout happens, immediately pull COOK upwards to extinguish main flame.
- If it is not ignited using the above sequence, or abnormal combustion is found during ignition or usage, switch off the gas to check if the burner is blocked or wet. Cook down and clean the burner, then ignite again. If problems repeat, please contact Emperor's Select for repair.
- The recommended time for warming rice is one hour.
- Pull the WARM button upwards when warming is not needed.

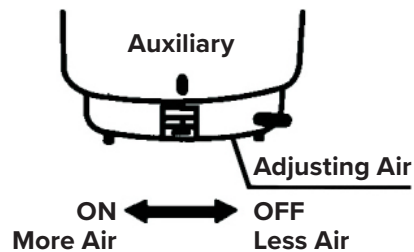
FLAMEOUT

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.

AIR ADJUSTMENT

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

Insufficient Air	Normal	Excessive Air
		
Red/Weak Flame	Blue/Strong Flame	Floating/Short Flame with (shu) Sounds



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

MAINTENANCE INSTRUCTIONS

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 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.

TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
Backfire sound during ignition or use.	Backfire on main orifice.	Ignite again after the flame is out. If not solved, please contact Emperor's Select for repair.
Cannot flame out automatically.	Broken-down thermal expansion device.	Replace the thermal expansion device.
	Improper assembly of inner pot, outer pot of water pan.	Assemble the parts according to instructions on page 9. Test with the empty pot for 2-3 minutes.