

ENGLISH



Speedy and Fluffy Rice Serving Machine  
with a Precise Weight Control  
by Pre-measuring Function and Warming Function.

NEW Product  
for  
ASIA Market



Fuji Keizai (Labour shortage and Potential Demand & Consideration on Automated Robots) Results for 2022 Sales Quantity and Value for Rice-Serving Machine

# Rice-Serving Machine

# Fuwarica

# GST-FBB-AS

**Rice Serving Speed:**  
**5 Seconds / dish** (250g setting)

### Pre-measuring device

will prepare the setting amount of rice automatically at shutter for the next shot due to reduce the serving time.

### Rice Warming Hopper

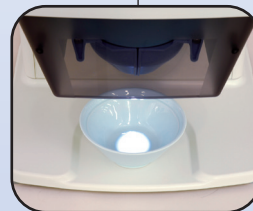
will keep the rice temperature at 70°C for 4 hours to serve the delicious rice as taste of freshly cooked.

### Rice Mixing Double Beater

in the rice hopper will secure the fluffy rice and serve it into the bowls or plates smoothly.

### Touch Panel Display

will make an easy operation & setting, and show the remaining rice volume in hopper to be realized how many dishes can serve.



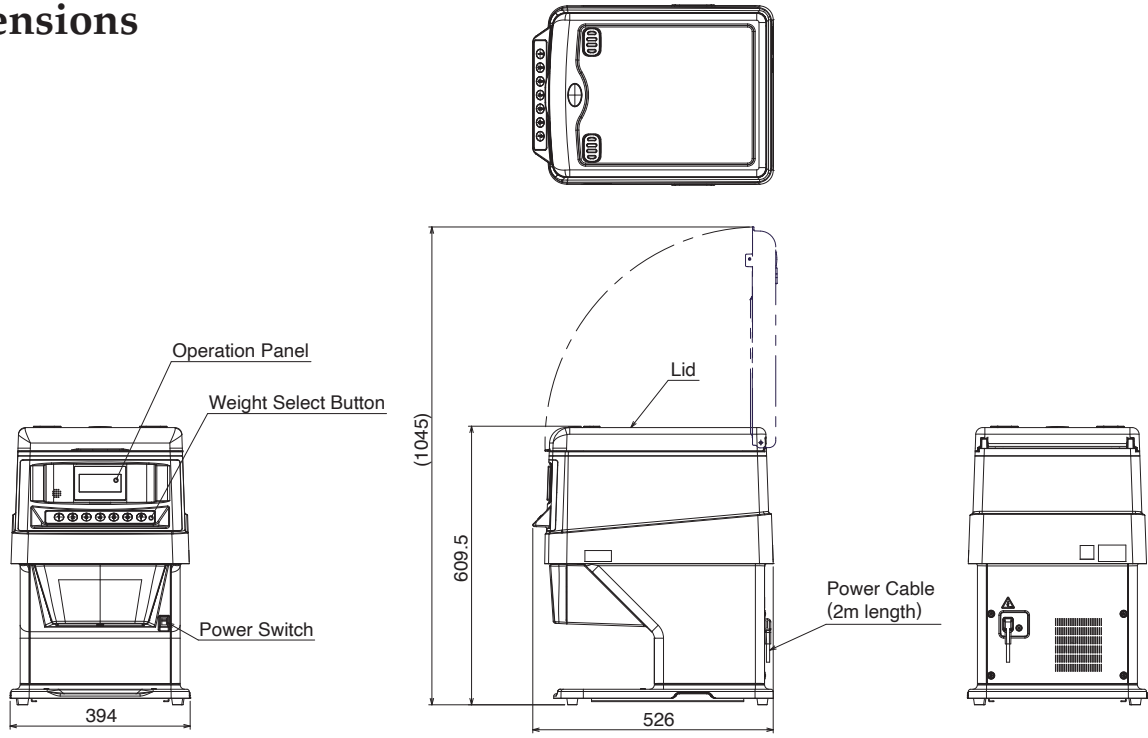
### Easy Plate Setting Position

The spotlight will indicate the exact place to put the rice bowls and plates.

50g – 510g amount of rice would be adjustable by pre-setting of 7 kinds of selecting buttons for Bento, Rice Bowl, Curry, Dishes, and etc.



# Dimensions



# Specifications

<b>Model</b>	GST-FBB-AS
<b>Capacity</b>	5 seconds/dishes (250g setting) * Varies depending on the rice condition or operation.
<b>Machine dimensions</b>	394W×526D×609.5Hmm * When the lid opening: D/531mm, H/1,045mm
<b>Power / Frequency</b>	Single Phase, AC220-240V, 50/60Hz
<b>Power consumption</b>	400W as max.
<b>Hopper Capacity</b>	Approx. 10kg of cooked rice
<b>Measuring Range</b>	50g - 510g 7 pattern selection (presetting to 7 buttons)
<b>Temperature keep</b>	More than 4 hours for over 70°C (under putting over kg of hot rice conditions)
<b>Environment</b>	Inside the room under temperature 10 - 40°C Surroundings: 30 - 90 % Humidity Setting on the table or stand
<b>Weight</b>	Approx. 32kg
<b>Power Cable</b>	2m length with ground wire

# Features

- To minimum rice serving operation time, premeasured rice will be stand-by at shutter for next shots automatically.
- New measuring system made them improve to be higher rice weight measuring accuracy and parts strength of measuring device.
- Patent :Mixing rice with two wing beaters make it loose to serve the rice on the plates, so that the taste should be the best flavored condition looks very smooth as powder.
- Rice warming hopper will keep the rice temperature higher than 70°C for 4 hours to serve the hot rice on plate.
- Displaying the remaining rice volume in hopper can help the easy planning of rice cooking time.
- Compact design and easy maintenance like home electrical appliances, and easy for disassembly and cleaning.

\* Designs and specifications subject to change without notice. \* Please follow the directions in the operations manual when handling the robot.  
\* While capacity expresses the machine's performance capabilities, it is predicated upon the robot being operated correctly.

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