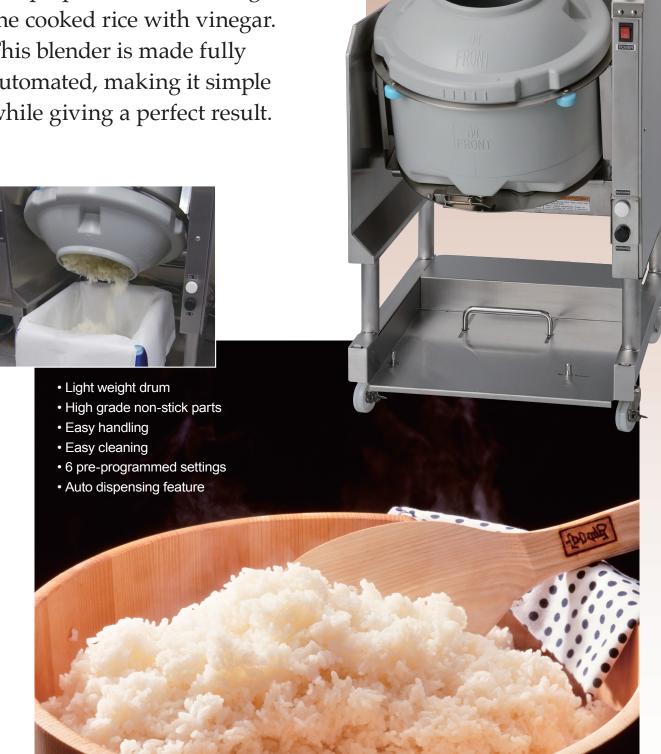


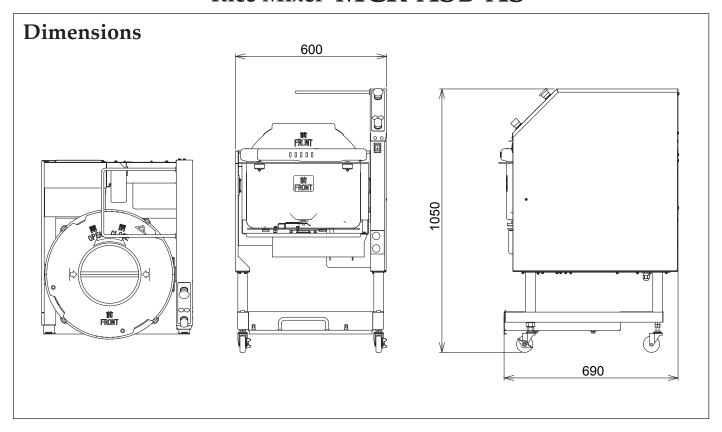
# Rice Mixer MCR-ASB-AS

# Sushi rice mixing made easy!

The most delicate part of sushi rice preparation is blending the cooked rice with vinegar. This blender is made fully automated, making it simple while giving a perfect result.



## Rice Mixer MCR-ASB-AS



## **Specification**

Model	MCR-ASB-AS
Machine	600W×690D×1,050H mm
Dimensions	* The dimensions do not show small bumps and bosses.
Input	AC220 - 240V, 50/60 Hz, Single phase
<b>Power Consumption</b>	400W
Rice Amount	Maximum 13kg of cooked rice
Capacity	
Mixing Time	Approx. 5 - 7 minutes
	including auto dispensing time.
Machine Weight	Approx. 80kg
Power Cable	Approx. 3m
Function	Fully Automated
	(Rice and vinegar added manually.)

#### Features \_\_\_\_

- Rice and vinegar are blended without damaging the rice grains like an experienced chef.
- Sushi rice is evenly cooled and mixed with simultaneous aeration and mixing.
- The sushi rice is poured out automatically when the mixing is complete.
- High grade non-stick resin eliminates Teflon coating.
- •Drum parts (drum, lid, and agitator) can be taken apart in seconds for easy handling and cleaning.

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<sup>\*</sup>Designs and specifications are subject to change without notice.

<sup>\*</sup>Rice Amount Capacity described in Specification is based upon proper operation.