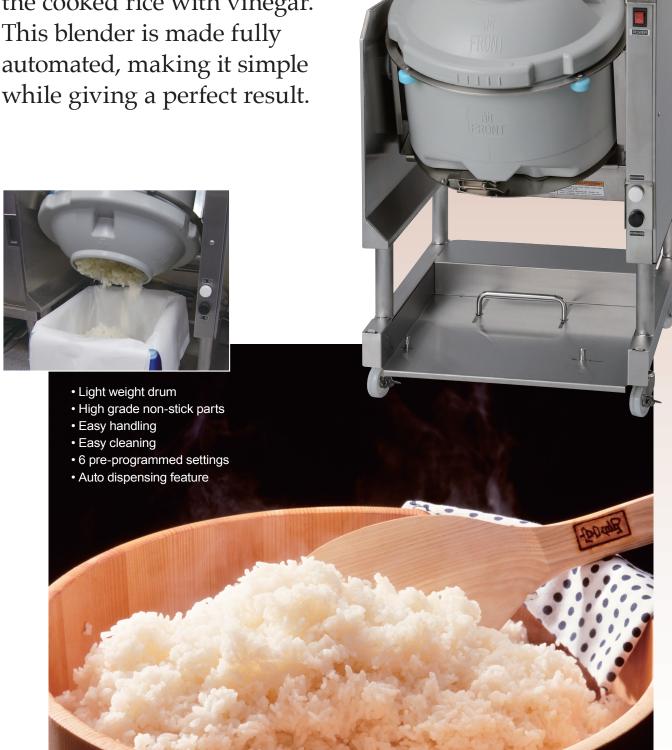


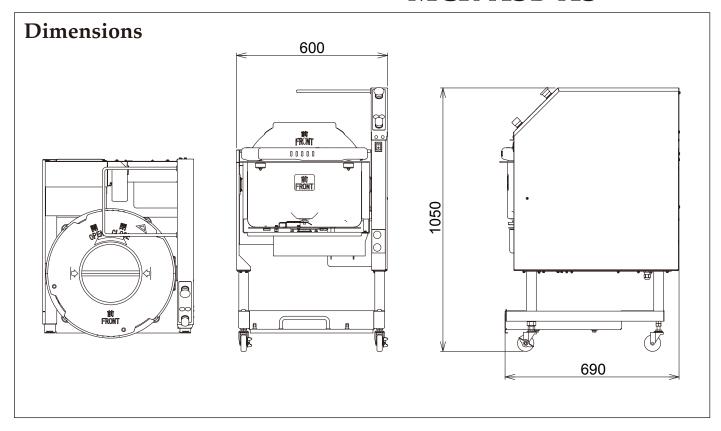
MCR-ASB-AS

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



Cooked-Rice Mixer "SHARIKKA" 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
Power Consumption	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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^{*}Designs and specifications are subject to change without notice.

^{*}Rice Amount Capacity described in Specification is based upon proper operation.