



Cooked-Rice Mixer
"SHARIKKA"
MCR-ASB-CE



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.



- Light weight drum
- High grade non-stick parts
- Easy handling
- Easy cleaning
- 6 pre-programmed settings
- Auto dispensing feature



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.

Specification

Model

MCR-ASB-CE-SE

MCR-ASB-CE-BF

* The model name is different in accordance with power plug.

Input

AC220 - 240V, 50/60 Hz

Power Rating

180VA

Machine Dimensions

741W×695D×1,132H mm

741D (Maximum depth when the drum rotates.)

* The dimensions do not show small bumps and bosses.

Rice Amount Capacity

Maximum 12kg of cooked rice

Function

Fully Automated

(Rice and vinegar added manually.)

Mixing Time

Approx. 5 - 7 minutes including auto dispensing time.

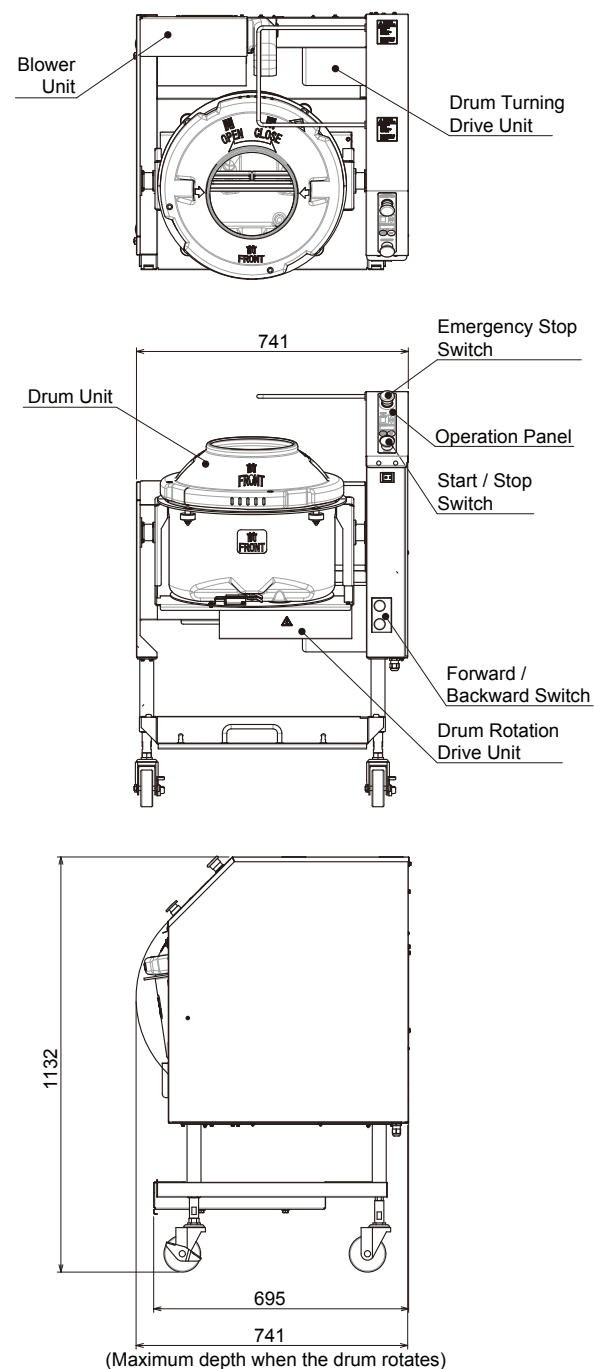
Weight

Approx. 100kg or less

Power Cable

Approx. 2.3m

Dimensions



*Designs and specifications are subject to change without notice.

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

PerfectSUSHI

Your partner for professional equipment

Berck-sur-Mer-Str. 9 · D-53604 Bad Honnef · Germany

Phone +49 (0) 22 24-94 43-14 · Fax +49 (0) 22 24-94 43-20

E-Mail: Kirsten.Kloeckner@perfect-sushi.com · Web: www.perfect-sushi.com

202109(suzumo)