



Cooked-Rice Mixer "SHARIKKA" MCR-ASB



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.

Specifications

Model

MCR-ASB-ET (Meets UL/NSF standards)
MCR-ASB-AS

Power

AC110 - 120V, 60 Hz, Single phase (MCR-ASB-ET)
AC220 - 240V, 60 Hz, Single phase (MCR-ASB-AS)

Power consumption

400W

Machine dimensions

Width 600 mm (23.62 in)
Depth 690 mm (27.17 in)
Height 1,130 mm (44.49 in) (MCR-ASB-ET)
Height 1,050 mm (41.34 in) (MCR-ASB-AS)

* The dimensions do not show small bumps and bosses.

Rice Amount Capacity

Maximum 12kg (24.46 lb) of cooked rice

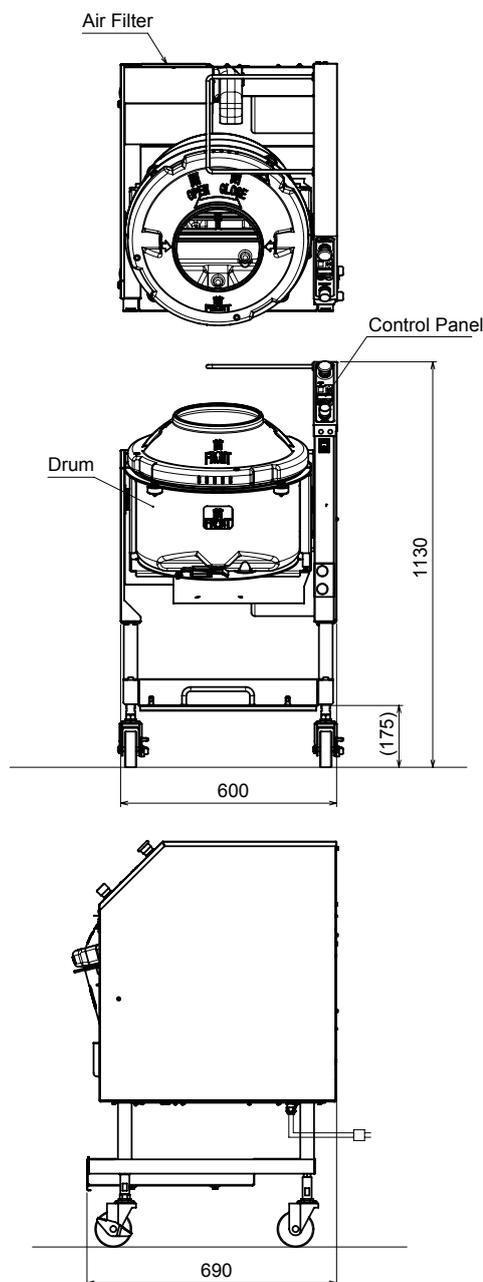
Function

Fully Automated
(Rice and vinegar added manually.)

Mixing Time

Approx. 5-7 minutes including auto dispensing time.

Dimensions



*The above drawing is made based on model MCR-ASB-ET. (in mm)

*Designs and specifications are subject to change without notice.

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

PURERANGE

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ISO 9001
BUREAU VERITAS
Certification

