

ENGLISH



Cooked-Rice Mixer
"SHARIKKA"
MCR-UNC

Turn the most delicate aspect of sushi preparation, the blending of rice and vinegar, into an automatic process that yields perfect results.



Features

- Particularly through the use of Suzumo's high-grade Colonnade® sushi vinegar, the *Sharikka* MCR automatically produces perfect sushi rice each time through a mixing process, which covers each grain of rice with a layer of colloid. This assures that the rice stays firm and moist, and that it retains its flavor, over longer periods even at low temperature of between 5°C~15°C.
- The *shari* is discharged from the *Sharikka* drum through a simple button-operated method.
- Three different mixing settings are available, depending on the type of rice used. Pre-set operating programs determine the length of the different mixing processes.
- Washable parts can be dismantled and reassembled without tools.
- Connectable to household electric outlets.

Specifications

Type

Sharikka MCR-UNC

Power

AC100V-240V, 50-60 Hz Single phase

Power consumption

130W

Robot dimensions (in mm)

Width 810 mm (32 in)

Depth 645 mm (26 in)

Height 1,120 mm (44 in)

* The dimensions do not contain bumps and bosses.

Rice Amount Capacity

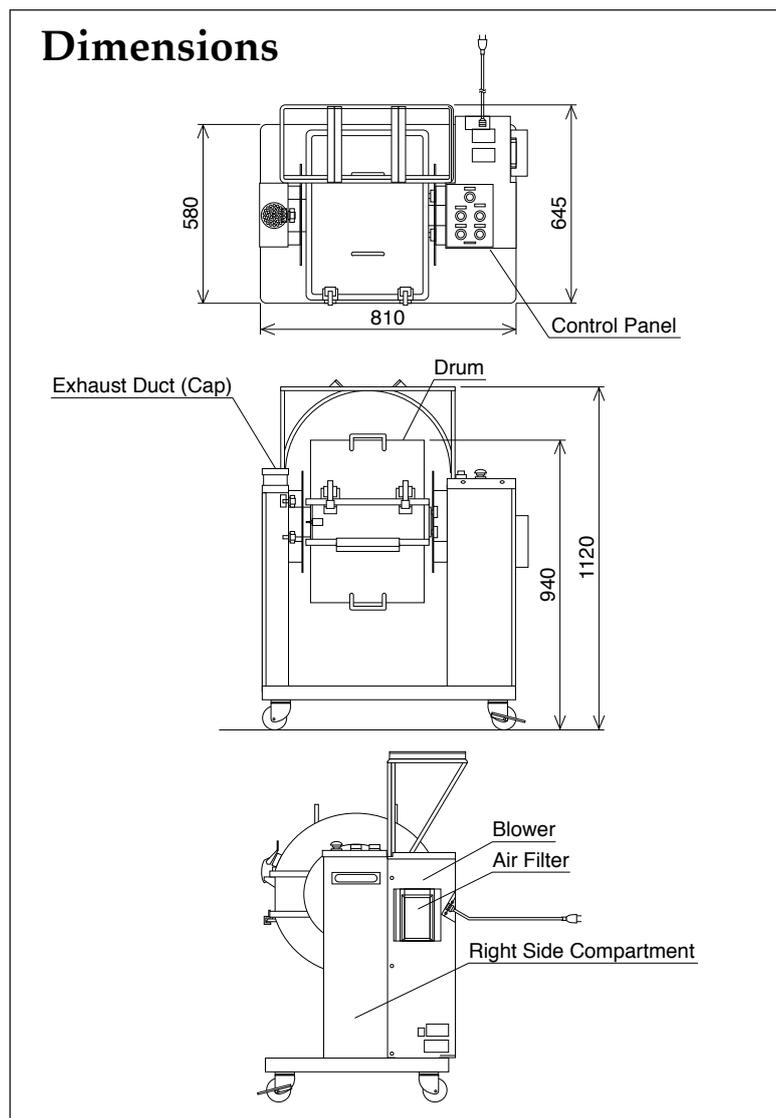
Maximum 15kg (33 lb) of cooked rice

Mechanism

Fully automatic

(Placing the rice into the drum is done manually.)

Dimensions



Colonnade® Vinegar



For best results, we recommend Suzumo's high-grade Colonnade® sushi vinegar *awasezu*. Pectin colloid in Colonnade® *awasezu* lends an appetizing gloss to the sushi rice *shari*. It also aids flavor retention and helps maintain alpha condition* over longer periods in the refrigerator case (5°C).

* Alpha condition: rice in its ideal state, containing an optimum amount of moisture, and maintaining its firmness and freshness. [cf. Beta condition: (particularly at 5°C) a condition typically caused by refrigeration, in which rice rapidly loses its flavor.]

* 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.



Suzumo Machinery Co., Ltd.

Overseas Business Division

2-23-2, Toyotamakita, Nerima-ku,

Tokyo 176-0012, Japan

Tel. +81 3-3993-1407 Fax. +81 3-3993-1756

e-mail overseas@suzumo.co.jp

URL <http://www.suzumokikou.com>

< Contact in North America >

Suzumo International Corporation

379 Van Ness Ave., Suite 1406

Torrance, California 90501, U.S.A.

Tel. +1 310-328-0400

Fax. +1 310-328-2700

e-mail sic@suzumokikou.com