

ENGLISH



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

Cooked-Rice Mixer
"SHARIKKA"
MCR-UNC



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
Depth 645 mm
Height 1,120 mm

* The dimensions do not contain bumps and bosses.

Rice Amount Capacity

Maximum 15kg of cooked rice

Mechanism

Fully automatic

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

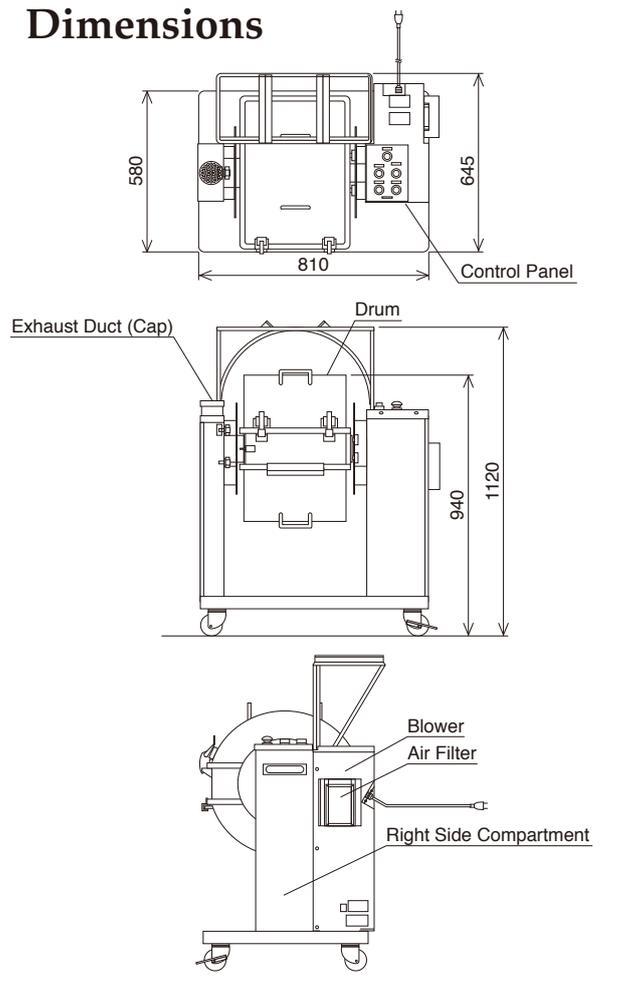
Colonnade® Vinegar



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.]

Dimensions



* 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

Head Office : 1815 W. 205th Street, Suite 101 Torrance, CA 90501 U.S.A.
Tel. +1 310-328-0400 Fax. +1 310-328-2700 e-mail sic@suzumokikou.com

East Office : 560 Sylvan Avenue, Suite 2020 Englewood Cliffs, NJ 07632 U.S.A.
Tel. +1 201-568-1900 e-mail sic@suzumokikou.com

< Contact in Singapore >

Suzumo Singapore Corporation Pte. Ltd.

421 Tagore Industrial Avenue #04-11 Tagore 8, Singapore 787805
Tel. +65 6254-2080 Fax. +65 6254 2086 e-mail sales@suzumo-sg.com