

Speedy and Fluffy Rice Serving Machine
with a Precise Weight Control
by Pre-measuring Function and Warming Function.

**NEW Product
for
CE Market**

Rice-Serving Machine

Fuwarica

GST-FBB-CE



**Rice Serving Speed:
5 Seconds / dish
Max. 720 dishes / Hr. (250g setting)**

Pre-measuring device

will prepare the setting amount of rice automatically at shutter for the next shot due to reduce the serving time.

Rice Warming Hopper

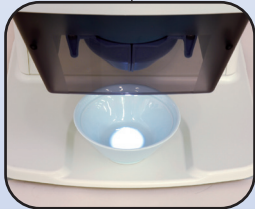
will keep the rice temperature at 70°C for 4 hours to serve the delicious rice as taste of freshly cooked.

Rice Mixing Double Beater

in the rice hopper will secure the fluffy rice and serve it into the bowls or plates smoothly.

Touch Panel Display

will make an easy operation & setting, and show the remaining rice volume in hopper to be realized how many dishes can serve.



* The above picture is including the optional item for Automatic Rice Serving Sensor.

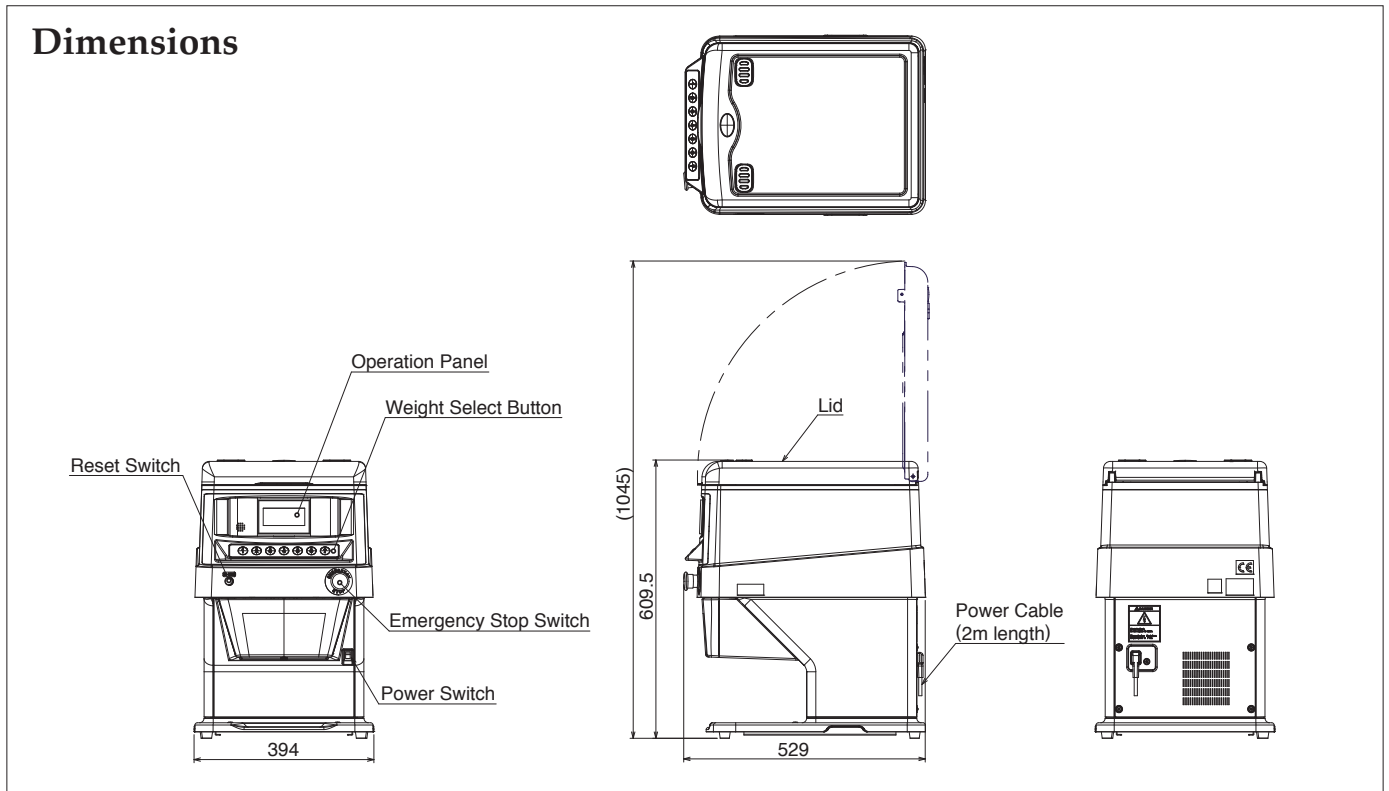
Easy Plate Setting Position

The spotlight will indicate the exact place to put the rice bowls and plates.

50g – 500g amount of rice would be adjustable by pre-setting of 7 kinds of selecting buttons for Bento, Rice Bowl, Curry, Dishes, and etc.



Dimensions



Specifications

Model	GST-FBB-CE
Capacity	5 seconds/ dishes (250g) - Max. 720 dishes/hr. * Varies depending on the rice condition or operation.
Machine dimensions	394W×529D×609.5Hmm * When the lid opening: H/1,045mm
Power / Frequency	Single Phase, AC220 - 240V, 50/60Hz
Power consumption	400W as max.
Hopper Capacity	Approx. 10kg of cooked rice
Measuring Range	50g - 500g 7 pattern selection (presetting to 7 buttons)
Temperature keep	More than 4 hours for over 70°C (under putting over kg of hot rice conditions)
Environment	Inside the room under temperature 10 - 40°C Surroundings: 30 - 90 % Humidity Setting on the table or stand
Weight	Approx. 32kg
Power Cable	2m length with ground wire

Features

- To minimum rice serving operation time, premeasured rice will be stand-by at shutter for next shots automatically.
- New measuring system made them improve to be higher rice weight measuring accuracy and parts strength of measuring device.
- Patent : Mixing rice with two wing beaters make it loose to serve the rice on the plates, so that the taste should be the best flavored condition looks very smooth as powder.
- Rice warming hopper will keep the rice temperature higher than 70°C for 4 hours to serve the hot rice on plate.
- Displaying the remaining rice volume in hopper can help the easy planning of rice cooking time.
- Compact design and easy maintenance like home electrical appliances, and easy for disassembly and cleaning.

* 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. Global 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