WE LOVE RICE SUZUMO

SR-PGC54 / SR-PGC54A



FEATURES

- Electromagnetic induction heating (IH) system produces rice that has been deliciously steamed just like a conventional gas cooker does. Unlike gas cookers, however, IH systems do not radiate waste heat into the environment. The high level of power at 4,570 W minimizes unevenness in cooking. The superb rice that results will set one's business apart from the competition.
- Presets include white rice, pre-washed rice, takikomi (rice mixed with assorted ingredients), sushi, rice porridge, and brown rice.
- Easy-to-set timer controls. You can easily set Suzumo IH equipment to finish cooking rice when you want it, which means you don't need to add early morning shifts just to prepare rice.
- "The use of fuzzy logic" technology means these cookers can fine tune the heat they generate by recognizing the amount of rice being prepared.
- Rice can be cooked immediately after washing thanks to microcomputer controls
- Digital displays that indicate time elapsed since cooker has been in cooking mode.

SPECIFICATIONS

MODEL

SR-PGC54 / SR-PGC54A

INPUT

200 V, 50/60Hz, 1-phase / 3-phase

POWER RATING

During boiling: Approx. 4,570 W

RICE COOKING CAPACITY

Polished rice: 1.8-5.4 L

Boiled rice with assorted ingredients: 1.8-3.6 L

Pre-washed rice: 1.8-5.4 L

Sushi rice: 1.8-5.4 L

Full serving of rice porridge: 0.7-1.5 L

Half serving of rice porridge: 0.5-0.9 L

Brown rice: 1.8-3.6 L

POWER CABLE

1.5 m

WEIGHT

SR-PGC54: Approx. 16.5 kg

SR-PGC54A: Approx. 16 kg

DIMENSIONS

Approx. 502 w x 429 d x 410 h mm

(when the lid opening : 817 h mm)