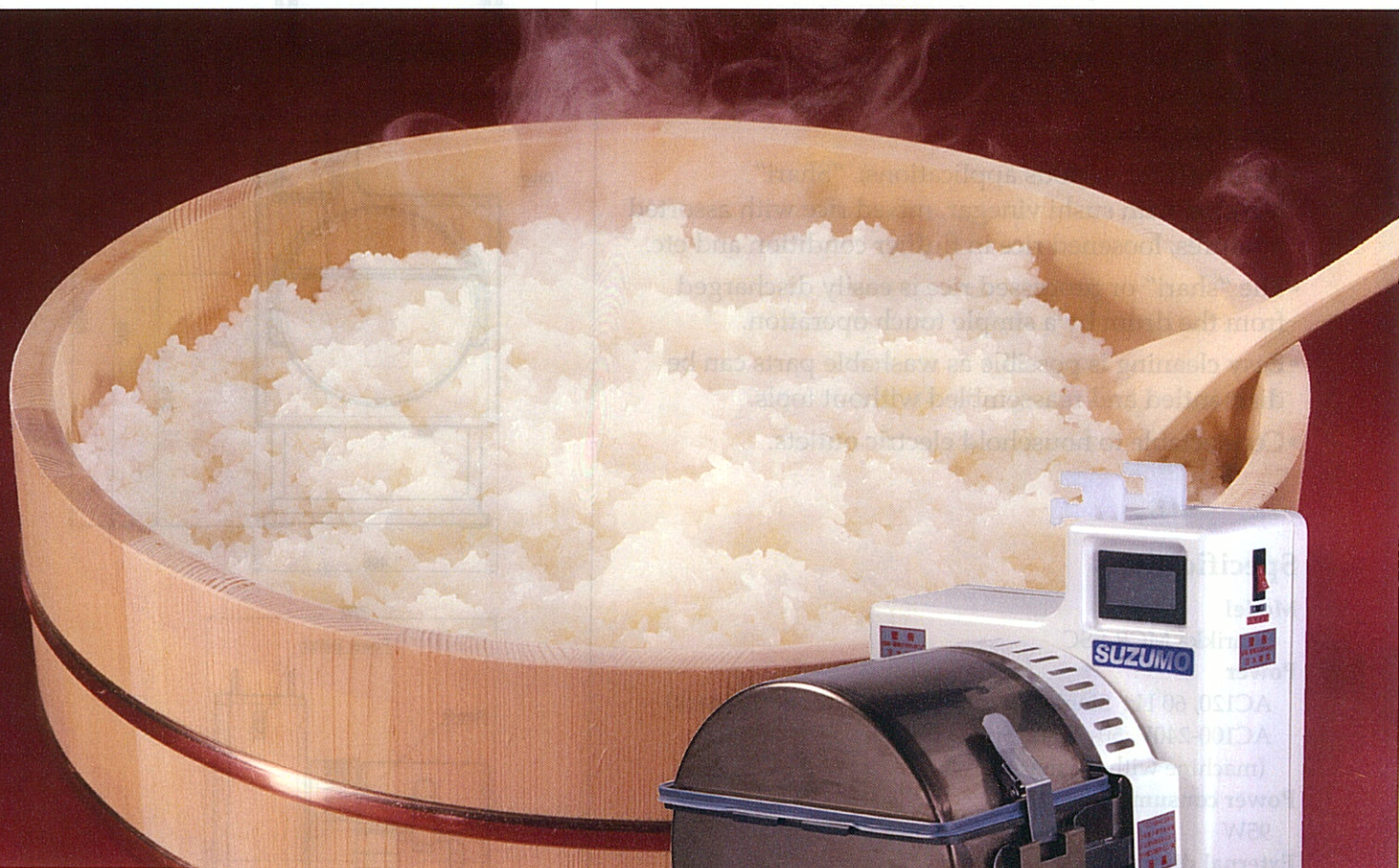


ENGLISH



Compact Cooked-Rice Mixer

# "SHARIKKA" MCR-SSC



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

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Printed in Japan

100302

# Compact Cooked-Rice Mixer "SHARIKKA" MCR-SSC

## Features

- The compact design saves installation space, ideal for a small kitchen.
- Touch-panel screens enable easy operation.
- Blending method without pressure on rice enables to produce highest quality "shari" (sushi rice) just like experienced sushi chef's make.
- Three different pre-set blending programs are selectable, depending on the type and amount of rice.
- Rice can be cooled down to the appropriate temperature by a built-in blower during the blending process.
- Available for various applications; "Shari" blended with sushi vinegar, mixed rice with assorted mixtures, loosened rice in fluffier condition and etc.
- The "shari" or processed rice is easily discharged from the drum by a simple touch operation.
- Easy cleaning is possible as washable parts can be dismantled and reassembled without tools.
- Connectable to household electric outlets.

## Specifications

### Model

Sharikka MCR-SSC

### Power

AC120, 60 Hz Single phase (machine without CE mark)

AC100-240V, 50-60 Hz Single phase  
(machine with CE mark)

### Power consumption

95W

### External dimensions

Width 496 mm (19.5 in)

Depth 589 mm (23.2 in)

Height 835 mm (32.9 in)

\* The dimensions do not contain bumps and bosses.

### Rice Amount Capacity

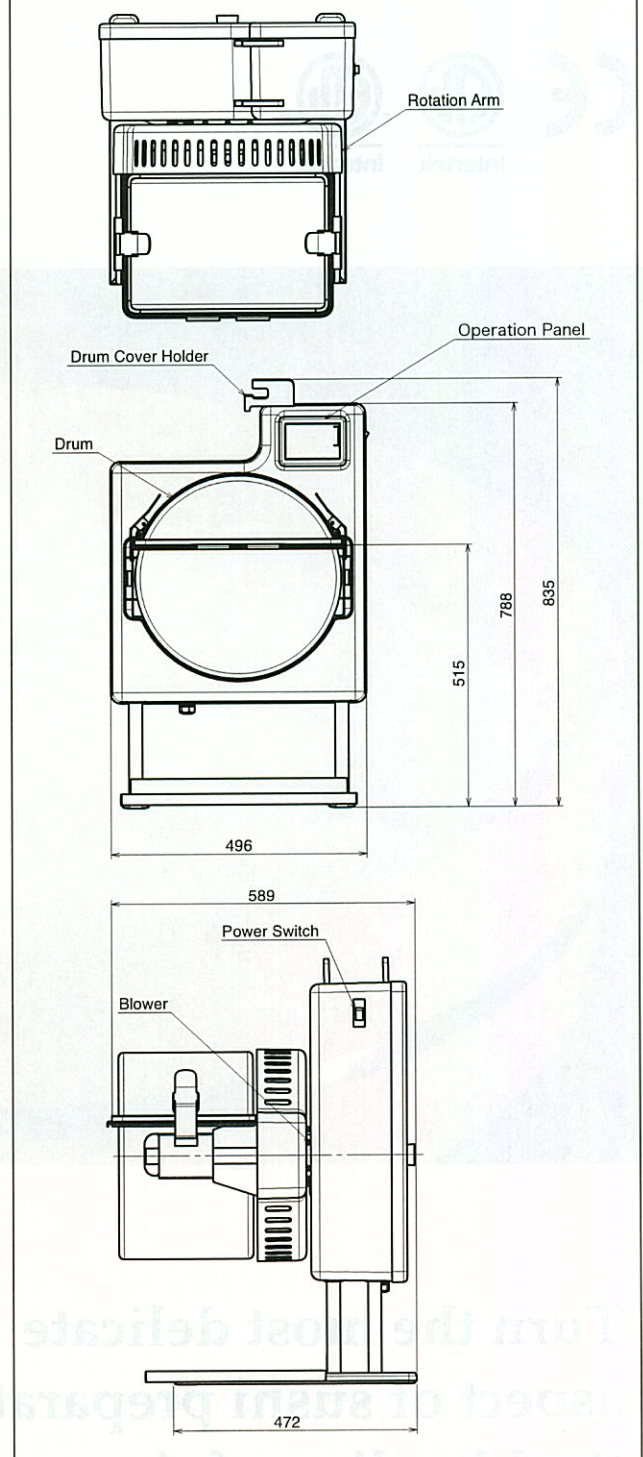
Maximum 6kg (13.2 lb) of cooked rice

### Mechanism

Fully automatic

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

## Dimensions



\* Designs and specifications subject to change without notice.

\* Please follow the directions in the operations manual when handling the machine.

\* While capacity expresses the machine's performance capabilities, it is predicated upon the machine being operated correctly.



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