KUBOTA AUTOMATIC RICE COOKER FOR COMMERCIAL USE



Model: KP720NA-CE

It can be done everything from rice storage to cooking with this maching

It automatically washes and cooks rice. With proper process management, it can cook delicious rice simply. As it provides an all-in-one function from storage and rice washing machine to rice cooker, it allows you to utilize the space wisely.

Rice Robot Operating Flow

Measuring

Washing

Soaking

Measuring of water quantity Soak the rice

Cooking Steaming

How to cook tasty rice

1. Choose good rice

It is important to choose good rice grains to cook tasty rice. Then choose the most appropriate way to cook, according to the brand of rice, how it has been stored and the type of cuisine

With this Rice Robo/Senmai Robo, the most appropriate way of rice washing and cooking can be set to meet the requirement of the restaurant and rice.

2. Measure accurately

Rice Robo/SenmaiRobo uses a built-in measuring drum to accurately measure rice automatically.

A rice bin that measures the rice with one touch of a button sometimes cannot measure rice accurately, depending on the amount of rice remaining in the bin.

Normally it is ideal to measure accurately using a measuring cup.

3. Wash speedily without cracking grains

When rice is washed by hands, it is washed with a stirring motion along with changing water quickly so as to wash away the rice bran. According to the preference, it is washed a few times more. However it is important to make sure not to put too much force for avoiding cracking rice grains.

With Rice Robo/Senmai Robo, rice is washed thoroughly using a "Double-multi" method. It also has a draining function to meet various requirements of each restaurant.

4. Appropriate amount of water

Decide the amount of water by considering how hard the rice should be cooked, depending on the production area and the brand of rice, and type of cuisine you are making. With Rice Robo/Senmai Robo, 17 different levels of water amount can be selected with just one touch of switch.





Easy to read data on large LCD screen

Large LCD panel with large letters makes it possible to see the setting display of the amount of rice/water,washing method and the process display of measuring and cooking at a glance.

Easy operation with"Automatic Cooking Navigation"

Original rice-cooking navigation system "Automatic Cooking Navigation" is used. Even the first-time user can easily operate by pushing buttons following the instruction given.







Watersaving

Original shower splara mechanism and Multi-Anglw arieeing blade reduce amount used water!!

Rice in the tank can be sprayed evenly by "Multi-jet spherical spray" It is very economical to wash rice with asmall amount of water.

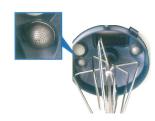
8 stirring blades.

Originally designed stirring blades, which can stir and wash rice evenly, and can speedily remove rice bran in one go.

Washing time is reduced efficiently.





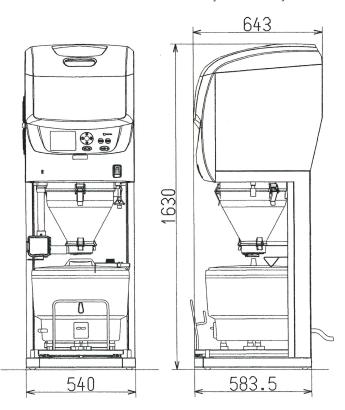


Plentitude

Effective utilization of space

High performance with compact design.

Washing and cooking of rice and mixing vinegar with rice are done by the machine so the space used for these processes in the kitchen can be used more functionally and efficiently.



Simple

Detachable with just one touch of a button

New automatic cleaning function and resin parts with antibacterial agent are used.

It reduces the everyday cleaning workloads by maintaining cleanliness.

Also, main parts such as the rice washing tank etc., can be removed and dismantled with one touch of a button, without any special tools.



Specifications

Dimension (mm)	Width 540 * Length 643 * Height 1635
Weight (kg)	62 (excluding the rice cooking machine)
Maximum Processible Rice Volume (Every Operation)	6.0kg
Set Rice Volume (Every Operation)	3.0kg • 3.5kg • 4.0kg • 4.5kg • 5.0kg • 5.5kg • 6.0kg
Rice Storage Capacity	60kg
Standard Rice Washing Time	2 min. 13 sec. (Based on 6.0kg, 14L/min.)
Voltage	AC220-240V±10V
Frequency	50/60Hz
Power Consumption	Rated Power: 60W/60W Maximum Power: 114W/114W
Minimum Water Pressure	80kPa (0.8kgf/cm²)