

Automatic Rotary WOK

# Robo Chef

NEW

鍋ふり3年

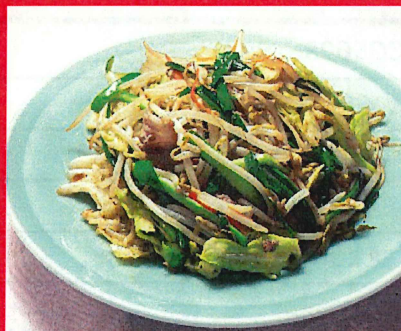
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1. Eliminate hard work with a Robo Chef RCG560S.
2. Anyone can cook Chinese cuisine without training. Just add in the ingredients!!
3. Maintain consistent quality at all time!

*A Robo Chef in your restaurant is your Head Chef!*

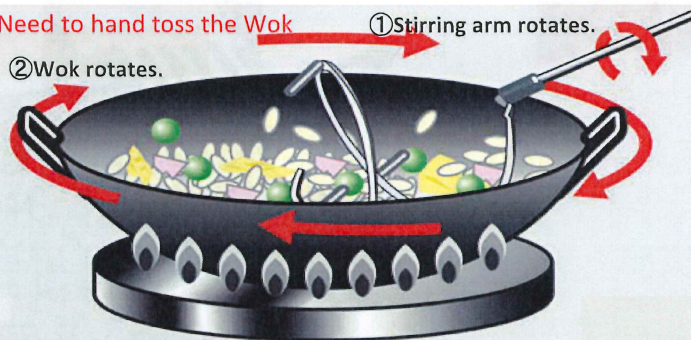
Save time.....Save money!



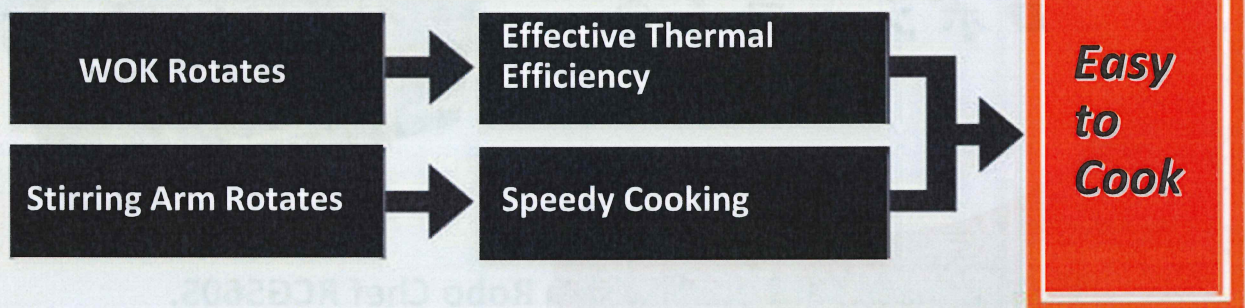


# Features Of NEW Robo Chef

No Need to hand toss the Wok



1. Rotating stirring arm stirs and lifts all ingredients-Preventing scorching!
2. Wok rotates while cooking.
3. It keeps the distance between wok and heating source to produce the best thermal efficiency.



\*Menu setting Function

\*Rate of Rotation and flame temperature are Controlled by microcomputer.

Model	RCG560S
Dimension (mm)	L650 x W450 x H555
Power Supply(50/60Hz)	AC 100V(AC 220V~ AC 240V by transformer)
Heating Source	LPG/LNG(13A)
Weight	38 KG
Diameter of Wok	Dia 420 mm
Capacity (Maximum)	1000g / per one cycle

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