



Make your restaurant's rice
even more delicious.

Countertop Rice Washing Robo

— KP72PN-TL-CE —

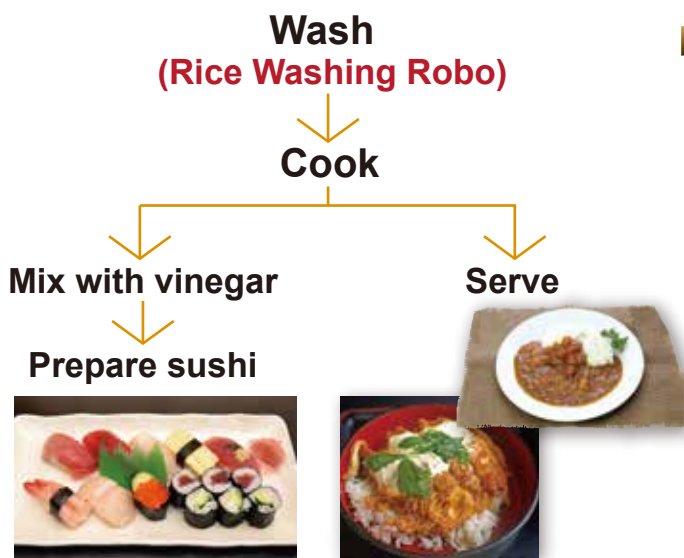
**Prepare delicious rice with optimal washing and consistent performance.
Streamlining cooking while controlling costs.
Save space with a compact design that fits in even small kitchens.**

- Wash up to 6 kg of rice in just under 2 minutes. The entire process, including preparation, is complete in about 5 minutes.
- Reduce operator workload and time loss.
- Control costs such as rice wastage, water fees, and labor expenses compared to washing by hand.
- Rest easy with a CE mark compliant product made by a trusted brand in Japan.



Rice Washing Robo KP72PN-TL-CE

Washing rice is the first step towards delicious flavor.
Rice Washing Robo makes systematic rice preparation a reality.



Advantages of washing rice

By removing bran and foreign material, washing rice helps make ensure the rice you prepare tastes delicious.

Advanced performance for controlling costs and preparing delicious rice

- An advanced flow rate sensor maintains uniform water volume for consistent flavor.
- The product cuts time spent washing rice by two-thirds.
- An automatic wastewater mechanism retains the rice when draining wash water.
- A proprietary design increases the efficiency of the washing process for reduced water and electricity consumption.

Rice Washing Robo



Specifications

Model	Rice Washing Robo
Type	KP72PN-TL-CE
Maximum throughput(once)	6.0kg
Setting quantity of rice (one operation)	6.0kg, 5.5kg, 5.0kg, 4.5kg, 4.0kg, 3.5kg, 3.0kg, 2.5kg, 2.0kg, 1.5kg, 1.0kg
Rice washing time (Water discharge time is not included)	Approximately 1 minute and 56 seconds (6.0kg standard washed rice)
Maximum electric power consumption	AC220V 50Hz 40W AC230V 50Hz 40W AC240V 50Hz 40W
Lowest water pressure	80kPa (0.8kgf/cm ²)
Dimensions (mm)	Width 425×depth535×height940
Weight (kg)	24

*Specifications as well as the external view may be changed to incorporate design changes without notification.



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