



**Video available**

Take a look at how the food is prepared without contact.



Equipped with AI serving learning function

# Rice Dispenser MM

**Eight functions are included as standard.**

## Rice level indicator light

It notifies you of the remaining amount of food in the hopper. It also enhances heat retention and moisture retention without requiring you to open and close the lid.

## Food confirmation sensor

It detects the condition of the rice and avoids abnormalities.

## Display panel

It can instantly display the weight in grams at the time of serving, or the elapsed time since the rice was added.

## Serving mode

- Standard serving mode (200g, approximately 3.5 seconds)
- High-speed serving mode (200g in approximately 2.5 seconds)

\*For small containers such as small bowls, use the "small serving mode" (adjustable for each serving button) to ensure proper serving.

## Unique loosener roller

Our uniquely developed rollers ensure that the rice is not damaged and is served fluffy.

## Far-infrared heater

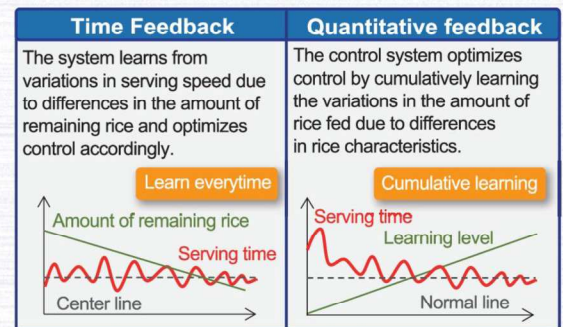
It has excellent heat retention and moisture retention properties, allowing you to serve hot, freshly cooked rice for extended periods.

## Product button

Up to 8 different gram measurements can be registered, allowing anyone to portion out the correct amount.

## **AI** Equipped with AI serving learning function

By feeding back information on time and quantity and learning through cumulative learning, consistent serving is achieved.



\*The diagram is for illustrative purposes only. It does not represent actual verification data.

- Production capacity : 200g of rice / approximately 3.5 seconds
  - Power supply : Single-phase 100V/220V
  - Power consumption : 500W
  - Weight : Approximately 53kg
  - Hopper capacity : approximately 10 kg
  - Serving size : 50-1,000g (maximum container weight 1kg)
  - Machine dimensions : Approximately 380(width) x 578(depth) x 620(height) (height with lid open: 1070 mm)
  - Detachable parts : 13 pieces (with assembly order stamped on part)
- \*Designs and specifications are subject to change without notice.

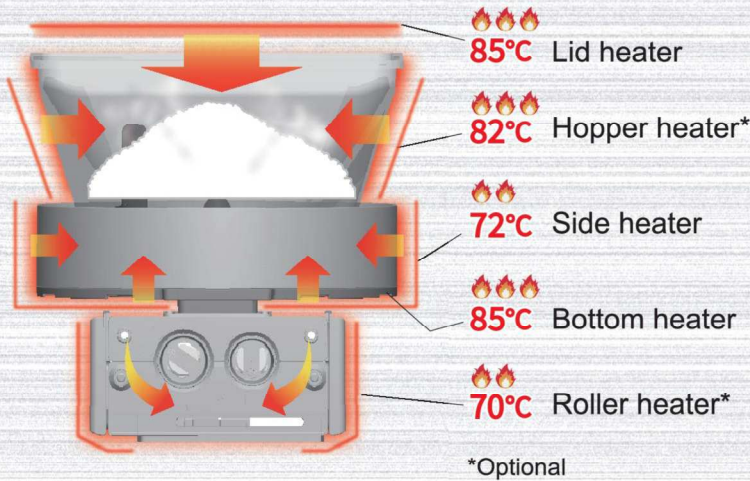
# Custom options tailored to your business.

Industry first

## Custom 1 All-surface far-infrared heater

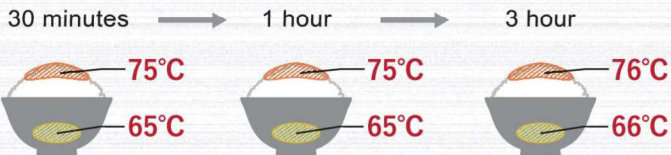
The All-surface insulation design ensures high-quality heat retention right up until serving. Furthermore, its high level airtightness minimizes moisture loss from the rice.

### « Temperature of each part by five far-infrared heaters »



### « All-surface far-infrared heater »

Waiting time after adding rice and serving temperature for the first bowl.



### It delivers the same piping hot and glossy results as commercial-grade insulated food containers!

Comparison of rice temperature and moisture content with general commercial rice warmers.

After adding freshly cooked rice, the amount of rice served is measured every 10 minutes.

		0 minutes	30 minutes	60 minutes	120 minutes
Core temperature (°C)	Rice Dispenser	97	Check!	72.8	67.3
	Insulated food container	97	54.5	67.7	61.1
Moisture content (%)	Rice Dispenser	57.9	58.1	—	Point!
	Insulated food container	57.9	58.2	—	58.5

### Check! A heat-retaining design that prevents heat from being lost from the rice.

While a metal rice warmer absorbs heat easily immediately after being switched on, the Rice-Serving Master 3 (resin pot) suppresses heat absorption, allowing for warming that preserves the temperature of freshly cooked rice.

### Point! It has excellent moisture-retaining properties because it is opened and closed infrequently.

While a regular food warmer requires opening and closing the lid every 10 minutes after serving, the Rice Serving Master 3 allows you to serve without opening or closing the lid.

\*According to our research

## Custom 2 Stackable specifications

The increased hopper capacity reduces the need for frequent refilling.



You can choose whether or not to include a top cover.

\*Note: Photo does not include the top cover set  
\*If the top cover set is included, height: 1070 mm

## Custom 3 Stacking Lift MMDL

With the stacking lift, you can easily lift 15kg of rice with the push of a button.

This reduces the physical strain on workers during rice refilling.



\*A manual lift is available separately.