

- Production capacity : 200g of rice/approximately 4.5 seconds
- Power supply : Single-phase 100V/220V
- Power consumption : 500W ■ Weight : Approx. 59kg
- Machine dimensions : Approximately 382 (width) x 575 (depth) x 629 (height) (height with lid open: 1080)
- Hopper capacity : Approximately 10 kg
- Serving size : 50g to 300g
- Removable parts : 15 pieces (marked with assembly sequence)



With AI learning capabilities

Rice Dispenser MMU

Serve large portions of rice quickly and beautifully

Perfect for serving large portions of rice



Set the container in the designated position.



The sensor detects container and serves the rice



No need to flatten the surface before serving



The rice mold can be changed to accommodate various containers.



Switch modes to suit the production necessity



Normal mode

Serving one portion at a time

Press the product button to start serving



Auto Mode

Serve the specified amount

Simply place the container on the sensor, and it will automatically dispense the contents



Pre-fill Auto Mode

Ideal for serving large portions

Features a continuous portioning function with a countdown timer based on the set counter



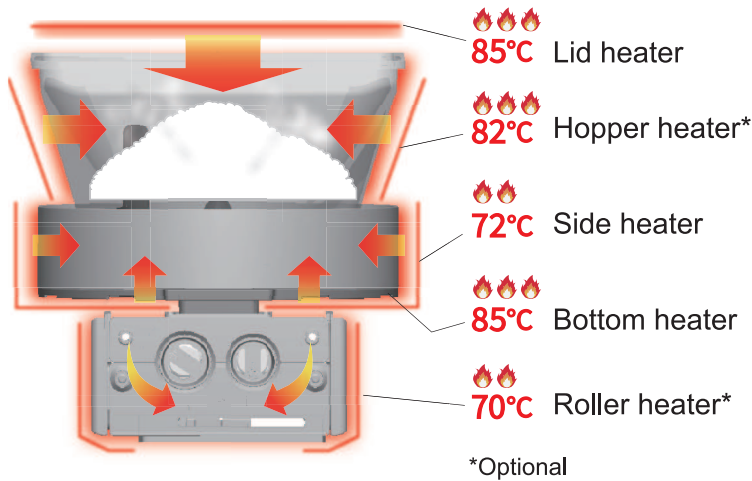
Custom options tailored to your business.

Industry first

Custom 1 All-surface far-infrared heater

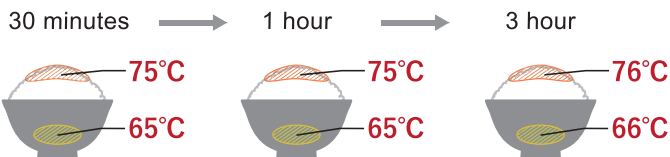
The All-surface insulation design ensures high-quality heat retention right up until serving. Furthermore, its high level airtightness minimizes moisture loss from the rice.

« 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 ! 60.1 |
| | 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.

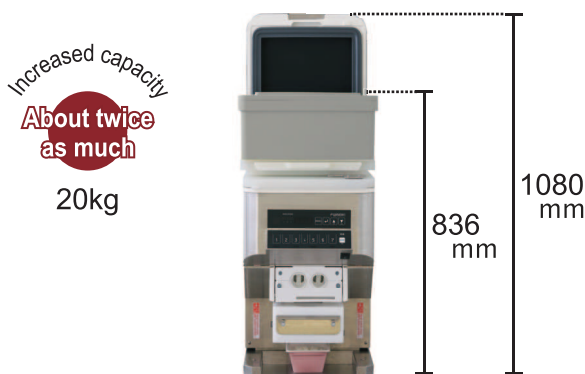
Point ! It has excellent moisture-retaining properties because it is opened and closed infrequently.

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.

Labor-saving



*A manual lift is available separately.