

# SUSHI RICE PREP

## Induction Heat Rice Cooker

### Induction Heating for Superior Rice Texture

Induction Heating (IH) technology uses electromagnetic energy to heat the entire rice pot directly, delivering rapid, uniform heating and precise temperature control for consistently perfect rice. Compared with traditional heating methods, Induction Heating (IH) provides greater efficiency and even cooking for better texture and flavor.



## KEY FEATURES



### Reduce Labor Cost

The reservation function allows you to prepare rice the night before, saving approximately 1 hr. of labor each day



### Superlative Texture

Unlike conventional cookers that heat only from the bottom, uses induction technology to heat the entire pot up to 280°F, producing plump, flavorful rice with superior texture

## SPECIFICATIONS

**MODEL:** Mevience Commercial IH Rice Cooker/Warmer ZEUS-IH54C

**INPUT:** 208V / 60Hz / Single Phase / 25A

**POWER RATING:** Cook: 4570 W / Warm: 55 W

**PLUG TYPE:** NEMA 6-30P

**LOADING CAPACITY:** 5.4L / 5.6Q / 30 cups - 10 lb (4.5 kg) uncooked rice

**DIMENSIONS:** 16.9W x 19.8D 16.1H in (32.2 in. high with lid open)

**WEIGHT:** 36.6 lb (16.6 kg)