

Rice mixing machine Metos LUX-S1



Product information

SKU	4000733
Productnaam	Rice mixing machine Metos LUX-S1
Afmetingen	670 × 500 × 1190 mm
Gewicht	56,000 kg
Capacity	12kg / 5min
Technical information	220-240 V, 0,015 kW, 1NPE, 50/60 Hz

Description

The mixing process of rice and vinegar only takes about five minutes, but as a routine procedure it is extremely laborious. A separate mixing machine guarantees an even mixing process and, in addition, cools down the sushi rice to the perfect temperature. The emptying mechanism in the machine also speeds up the work process and minimizes lifting and carrying. This enables the hygienic emptying of the finished product right into a rice box.

The fully automatic rice mixing machine Metos LUX-S1 mixes rice, vinegar and spices evenly, cools down the finished product automatically and can produce as much as 10 kilograms of rice in five minutes. After cooling down, the tank can be emptied directly into a rice box by only pushing one button.

The shape of the rice tank and the mixing rods inside it, as well as the rotation direction of the tank together with the rotation speed, give an even mixing result without making the consistency of the rice wet or porridge-like. The extremely efficient fan motor cools down the sushi

rice in a ball-like tank, which removes the moisture and heat from the rice immediately. The circulating cool air also removes the stickiness and tartness from the rice. These ensure a perfect consistency and flavour.

The Metos LUX-S1 rice mixing machine is very easily operable due to its clear touch screen. The machine has six program settings to which you can set up specific mixing, resting and cooling programs. The machine can also be operated manually.

The machine can be cleaned extremely easily, as the washable parts can be removed in just 30 seconds. The machine also has wheels, which makes it easy to move around, for example if the floor needs to be cleaned etc. The rice mixing machine's main parts are made of stainless steel and the tank has a non-stick coating.

- floor model
- fully automatic rice and vinegar mixing and cooling
- rice capacity 10kg
- fast process; mixing, resting, and cooling in 5 minutes
- alarm sound when rice is ready
- emptying of the rice tank by pressing one button
- easy to clean; washable parts removed in just 30 seconds
- 6 program settings, can also be operated manually
- air cleaning function; high performance filter
- non-stick coating in the tank
- main parts are made of stainless steel SUS304
- IP67 watertight sensor and touchscreen
- overheating protector in the motor

DELIVERY INCLUDES:

- rice emptying dish
- OPTIONAL ACCESSORIES (order separately):**
- sushi rice box Metos Blue Box
 - Shari box liner 250 pcs/pack, for Blue Box
 - lubricating oil Metos Smoothy Neo 5x300 ml