



CRAE2-100



CRAE2-150

MODELS

- ☐ CRAE2-100 2 deck type
- ☐ CRAE2-150 3 deck type

DESCRIPTION

Cooking capacity is maximum 6 kg rice at each deck. Rice is cooked automatically. Controller adjust cooking length and temperatures by the time thermistor sensor.

The fan creates hot air inside the deck, which enables the heater to provide heat to the rice pot evenly and efficiently for consistent rice quality.

Both sides and back exterior are 0.8mm thick stainless steel and interior panel is 1.0mm aluminum coated steel.

Rice pod and lid are heavy duty aluminum casting.

FEATURES

SEMI AUTOMATIC COOKING

Manual timer mode(1min-60min) is installed. This function is useful when boiling rice has stopped earlier due to a lot of seasonings,

COOKING ADJUSTMENT

Cooking time can be adjusted by the adjust key when softer or harder rice is preferred.

SAFETY DEVICE

Overheating prevention device, and automatic stopping operations device (in case of overtime) are equipped.

PRE-SET TIMER

Rice cooking can be started by setting time on the pre-set timer. The starting time can be set independently at each deck.

ACCESSORIES

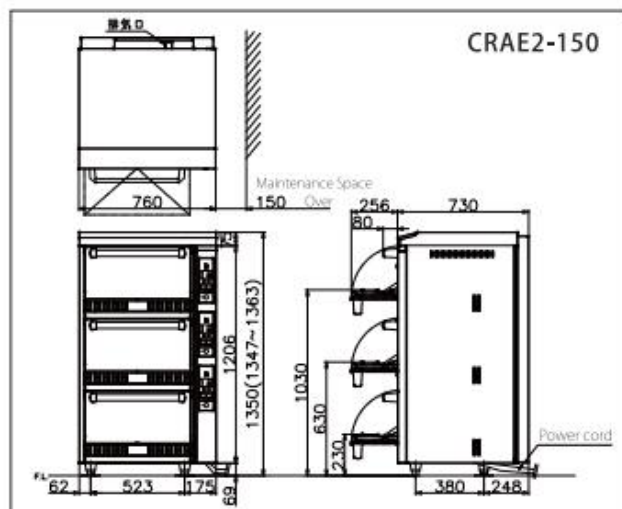
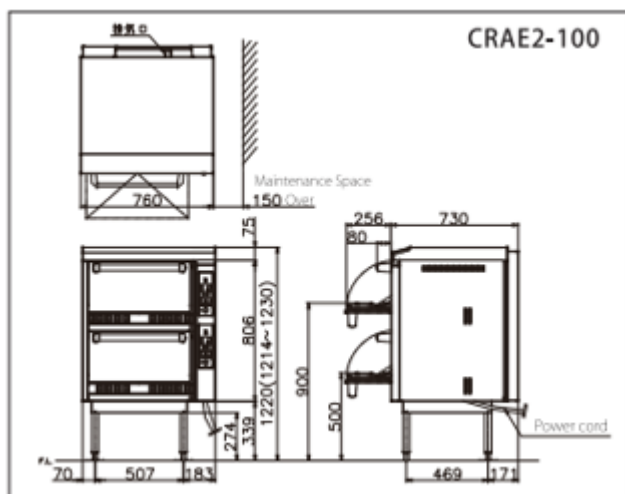
- Rice pot and lid

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SPECIFICATION

Models	Dimensions (mm)			Electric Connection (50/60Hz)		Weight (kg)	Cooking Capacity
	Width	Depth	Height				
CRAE2-100	760	730	1220	11.4kW	3PH 380V/415V	156	6kg (7.7L) x2
CRAE2-150	760	730	1350	17.1kW	3PH 380V/415V	208	6kg (7.7L) x3

IMPORTANT: SPECIFY VOLTAGE AT YOUR ORDER.

The contents of this specification are subject to change without notice.

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