

ELECTRIC AUTOMATIC RICE COOKERS

MODEL CRAE2-50 (Single Deck)
 MODEL CRAE2-100 (Double Deck)
 MODEL CRAE2-150 (Triple Deck)



CRAE2-50

CRAE2-100

CRAE2-150

Automatic Cooking

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

Consistent Rice Quality

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.
 3 menu cooking menus, white rice, mixed rice and rice porridge are standard.

Heavy Duty Construction

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.

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.

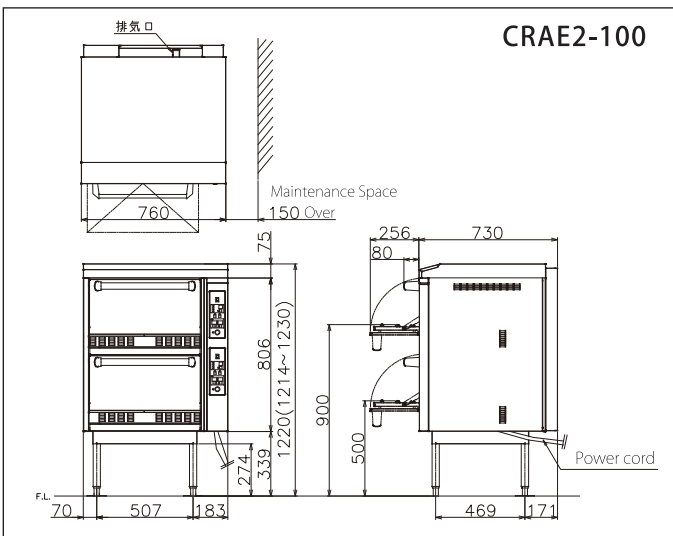
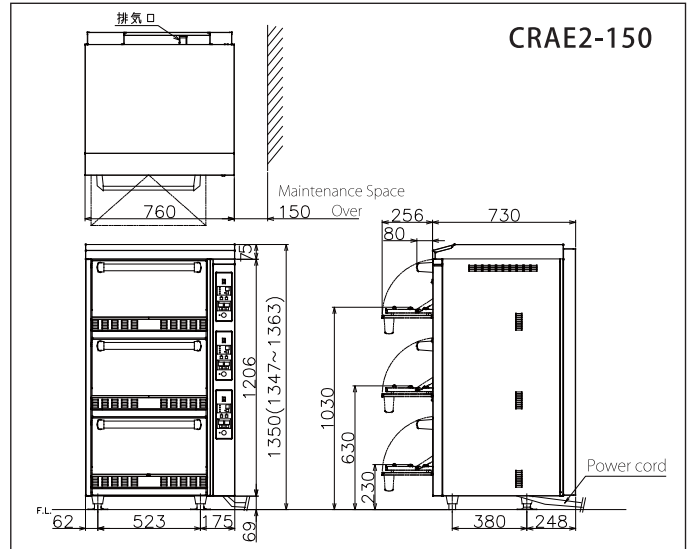
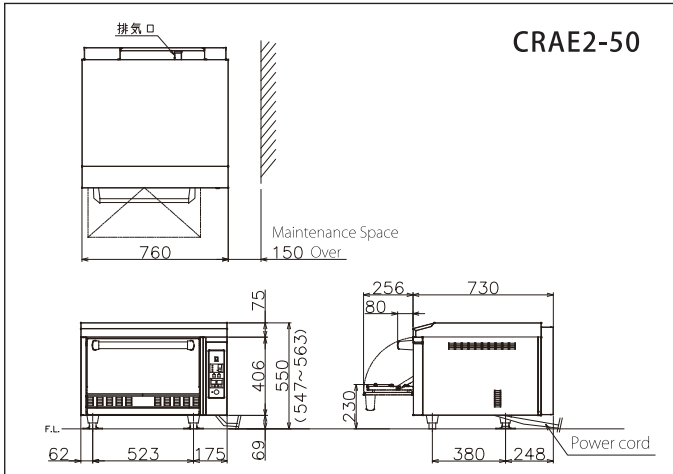
Safety Device

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.

COMET ELECTRIC AUTOMATIC RICE COOKERS



SPECIFICATION

IMPORTANT : SPECIFY VOLTAGE AT YOUR ORDER.

Model No	Dimensions(mm)			Electric Supply (3ph 4wire+ground)		Cooking Capacity
	W	D	H	380V	415V	
CRAE2-50	760	730	550	5.7kW	5.7kW	6kg (7.7L)×1
CRAE2-100	760	730	1220	11.4kW	11.4kW	6kg (7.7L)×2
CRAE2-150	760	730	1350	17.1kW	17.1kW	6kg (7.7L)×3

Manufactured by
COMET KATO MFG.CO.,LTD.

I-9,Kabutoshinden,Sobuecho,Inazawa-shi,Aichipref,Japan
Telephone : +81-587-97-8441 Fax Number : +81-587-97-8448
E-mail : hisyo@cometkato.co.jp http ://www.cometkato.co.jp

Sold by