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fujimak

RICE COOKER



Japanese technique and technology combine in an automatic rice cooker. The best tasting *gin-shari* cooked easily, by anyone.



A simple, automated rice cooking process, all on a single-glance control panel.

With a Fujimak rice cooker everything is automated, from starting cooking, to steaming, to completion.

The digital display lets you check the rice cooking process at a single glance.

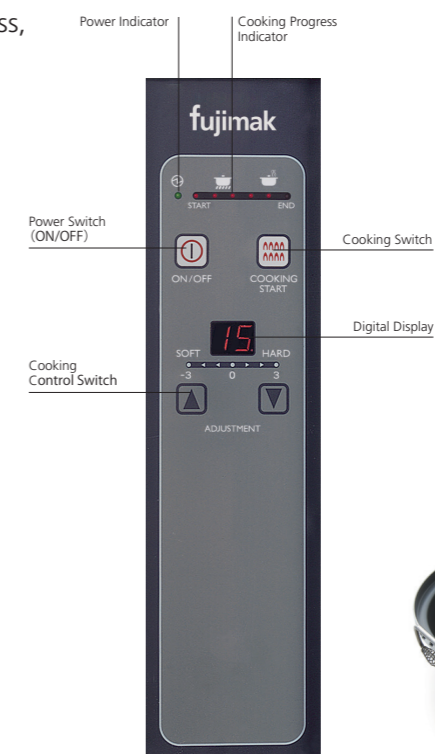
And the doneness function lets you can select how you want the rice cooked: softer, harder, just as you like, with the touch of a button.

Press the cooking switch to start the rice cooking, and the buzzer will sound when it's done.

“Steam-catch” function for cooking the best possible rice.

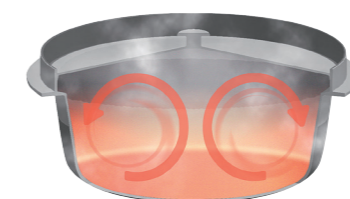
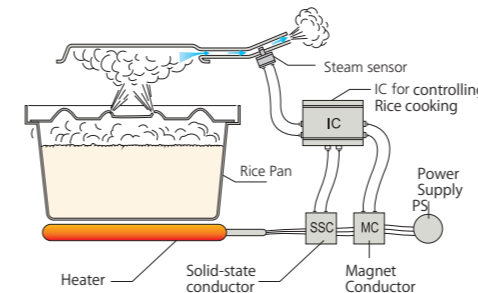
Fujimak’s proprietary “steam-catch function” automatically controls the degree of heat and cooking time that are so important to the rice cooking process. The steam sensor detects the amount of steam and with optimum timing automatically stops the rice cooking.

Great tasting *gin-shari* is now ready to be served.



Slide system for easy pan placement and removal.

Remove the bowl containing the cooked rice safely and smoothly. The rice cooker pan is made of light pressed aluminum and lined with Teflon.



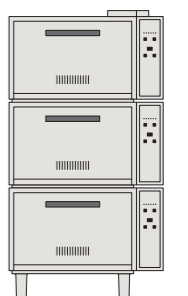
Boiling system for evenly cooked rice.

Cooking a large volume of rice requires rapidly heating the inside of the bowl to seething point from the very outset, or the rice will cook unevenly.

The Fujimak automatic rice cooker heats just this way, effortlessly. A large volume of rice is heated to 208°F maintained for 20 minutes, promoting alpha bonding, and creating convective flow of the rice, ensuring that the rice you serve is evenly cooked throughout.

A space-saving stack-type rice cooker.

Workplaces demand space-saving when it comes to kitchen equipment. That is why we developed a stack-type rice cooker that, being vertical, uses limited space efficiently to cook rice in volume.



Glistening white rice, or *shari*- the starting point of Japanese cuisine.

White rice freshly cooked to tasty perfection is referred to as *shari* in Japan. The sleek, billowing mounds of rice glisten in a way that also gets it called *gin-shari*, or “silver rice.”

Gin-shari is the starting point for all Japanese cuisine, and Fujimak wants people everywhere to enjoy *gin-shari* in all its good flavor.

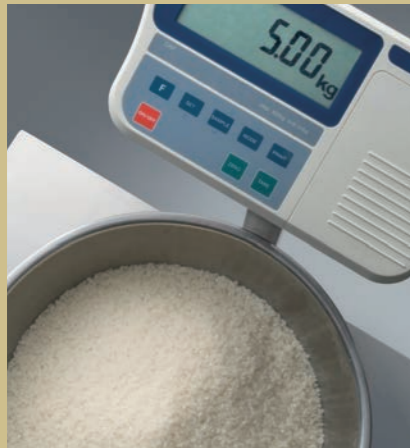
The secret to cooking the best tasting rice is a process called alpha bonding, whereby the rigid beta-type molecular bonds in the starch of ordinary uncooked rice are transformed into flexible alpha bonds by adding heat and water.

This produces rice with natural sweetness, just the right chewiness, and, of course, great taste. Alpha bonding happens only with heating at a temperature of 98°C or more, maintained for twenty minutes. This is where the rice cooker plays its role in achieving the ideal rice, drawing out the full flavor of each and every grain.

The Fujimak rice cooker automatically produces the tastiest *gin-shari*, cooked together if you like with ingredients of the season to make *takikomi* rice, or the brown rice that has become a focus of healthy eating.

1. *gin*, pronounced with a hard “g.”

Follow these steps for great tasting *gin-shari*.
Rice cooking that incorporates
the finer points essential for perfectly done rice.



Measuring

- Begin by measuring out the required amount of rice. The rice cooker pot can cook between 6lb and 11lb of rice at one time.



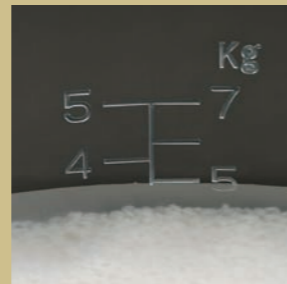
Washing the Rice

- The rice is then washed.
- If washing it by hand, the first thing is to rinse away the rice bran adhering to the grains and immediately dispose of the water. Then wash the rice by sifting it under running water for 4 to 5 minutes.
- If using a rice washer, about 3 or 4 minutes will do, depending on the model. Firmly shake the water out of the washed rice for about 3 minutes.



Amount of water, and soaking

- Place the washed rice in the rice cooker pan and add water, using the increments on the inside of the pan to determine how much to put in. For 11lb of rice, add water up to the fifth line.
- Properly soaking the rice before cooking is an important part of the process. Rice that contains the right amount of moisture cooks to the perfect degree of softness, right to the core, with the ideal texture, and delivers that full rice flavor.
- Selecting the degree of desired doneness for the rice means adjusting the amount of water used to achieve the best tasting result.



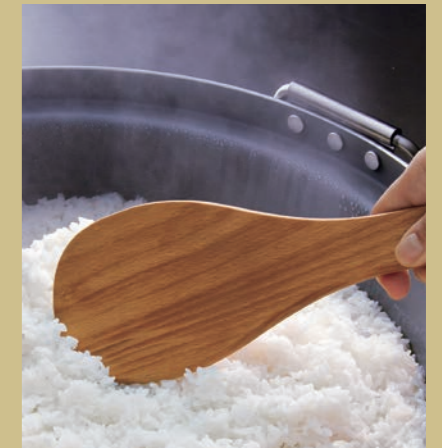
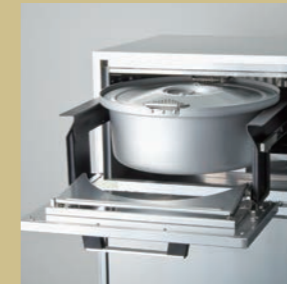
Cooking the Rice

- Open the door of the rice cooker, and place the prepared pot of rice inside. Close the door firmly, and turn on the cooker. The rice cooking switch is then pressed—and the whole process is now left to the cooker.
- The degree of hardness (texture) of rice is determined by such factors as what variety of rice it is, and ambient temperature. Use the ▲▼ switch for precise control of cooking time.
- The control panel lamps indicate each successive stage of the cooking process. The digital display also allows ready confirmation of the remaining cooking time.
- There are two main stages of the rice cooking process. Firstly there is the boiling process where the rice is heated, simmered and made to flow in convection. The next process involves stopping the heating and finishing the rice at its current temperature. These two stages are carried out fully automatically at the optimum conditions, maximizing alpha bonding in the starch.



Finishing

- The final step in the rice cooking process, letting it steam off, is a vital one, so Fujimak auto rice cookers incorporate a steaming off function.
- Letting the rice steam brings it to its ideal level of moisture, producing great-tasting *gin-shari* that is a perfect blend of soft and chewy.
- The steaming off process begins automatically, 5 minutes before the end of the cooking cycle, upon which the buzzer sounds the finish alert.



Turning and Keeping

- The cooked *gin-shari* is then gently stirred and turned with a wooden paddle or the like for an all-over even result. Mixing *gin-shari* this while still hot also prevents any clumping.
- If keeping rice warmed for any length of time, its flavor can be optimally maintained by transferring it to a warmer.

Electric Auto Rice Cooker



Fujimak Electric Auto Rice Cookers have high thermal efficiency and incorporate a sheathed heater for strong resistance to shock and vibration.

FRC54NC-NA

Cooking Capacity :
6lb – 11lb
Rice Pan :
1



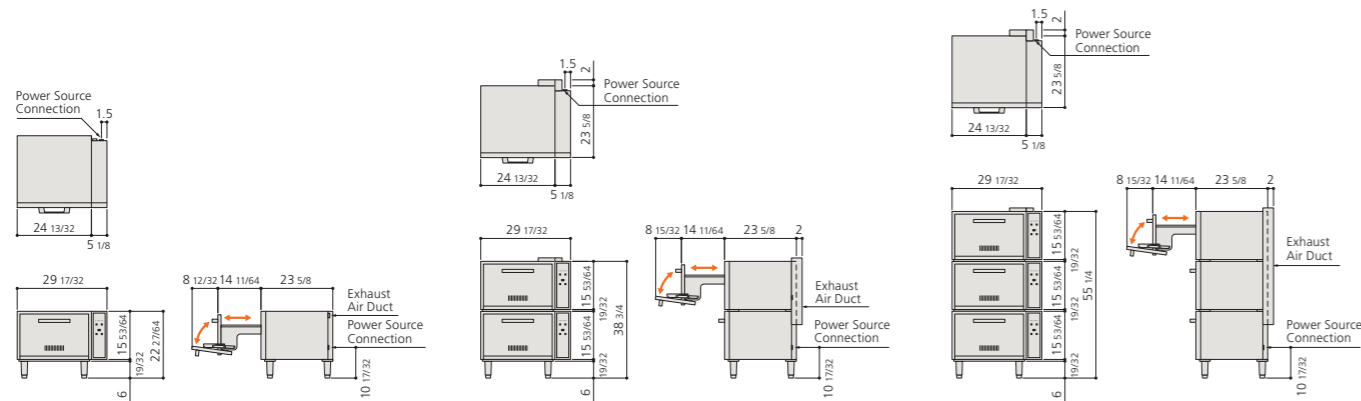
FRC108NC-NA

Cooking Capacity :
6lb – 22lb
Rice Pans :
2



FRC162NC-NA

Cooking Capacity :
6lb – 33lb
Rice Pans :
3



Model	FRC54NC-NA	FRC108NC-NA	FRC162NC-NA
Overall dimensions	29 17/32(W)×23 5/8(D)×22 27/64(H) inch	29 17/32(W)×25 5/8(D)×38 3/4(H) inch	29 17/32(W)×25 5/8(D)×55 1/4(H) inch
Power supply	3P 208V 60Hz	3P 208V 60Hz	3P 208V 60Hz
Heater element	5.4kW	5.4kW×2	5.4kW×3
Total power consumption	5.4kW	10.8kW	16.2kW
Rice cooking capacity	6lb ~ 11lb	6lb ~ 22lb	6lb ~ 33lb
Electric loading breaker	20A	40A	60A
Adjustable legs	Stainless Steel Plate ±0.6inch adjustable	Stainless Steel Plate ±0.6inch adjustable	Stainless Steel Plate ±0.6inch adjustable
Cooking control	Thermistor	Thermistor	Thermistor
Weight	133lb	265lb	397lb
Attachment (Round rice pan)	Teflon Coated Ø19 19/64×7 31/64(H) inch	Teflon Coated Ø19 19/64×7 31/64(H) inch ×2	Teflon Coated Ø19 19/64×7 31/64(H) inch ×3

Exterior / Interior / Door : Stainless steel plate Heat insulation : Glass wool

*The FRC-F series featuring an aluminum interior is also available. Please inquire for details.

*The two-stack model is also available on a mount in which the lower device is set somewhat higher.

