

ENGLISH



for CE Market and North America

Speedy and Fluffy Rice Serving Machine with a Precise Weight Control by Pre-measuring Function and Warming Function.



Fuji Keizai (Labour shortage and Potential Demand & Consideration on Automated Robots) Results for 2022 Sales Quantity and Value for Rice-Serving Machine

# Rice-Serving Machine Fuwarica

## GST-FBB-EH / GST-FBB-CE

**Rice Serving Speed:**  
**5 Seconds / dish**  
**Approximately 720 dishes / hr.**

### Pre-measuring device

will automatically prepare pre-set amount of rice for next serve to reduce time.

### Rice Warming Hopper

will keep the rice temperature at 70°C for 4 hours to serve delicious freshly cooked rice.

### Rice Mixing Double Beater

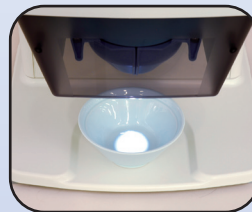
will keep rice fluffy when served into bowls or plates.

### Touch Panel Display

will provide easy operation & setting, and show the remaining rice amount in the hopper and tell how many more dishes can be served.



\* The above picture is including the optional item for Automatic Rice Serving Sensor.



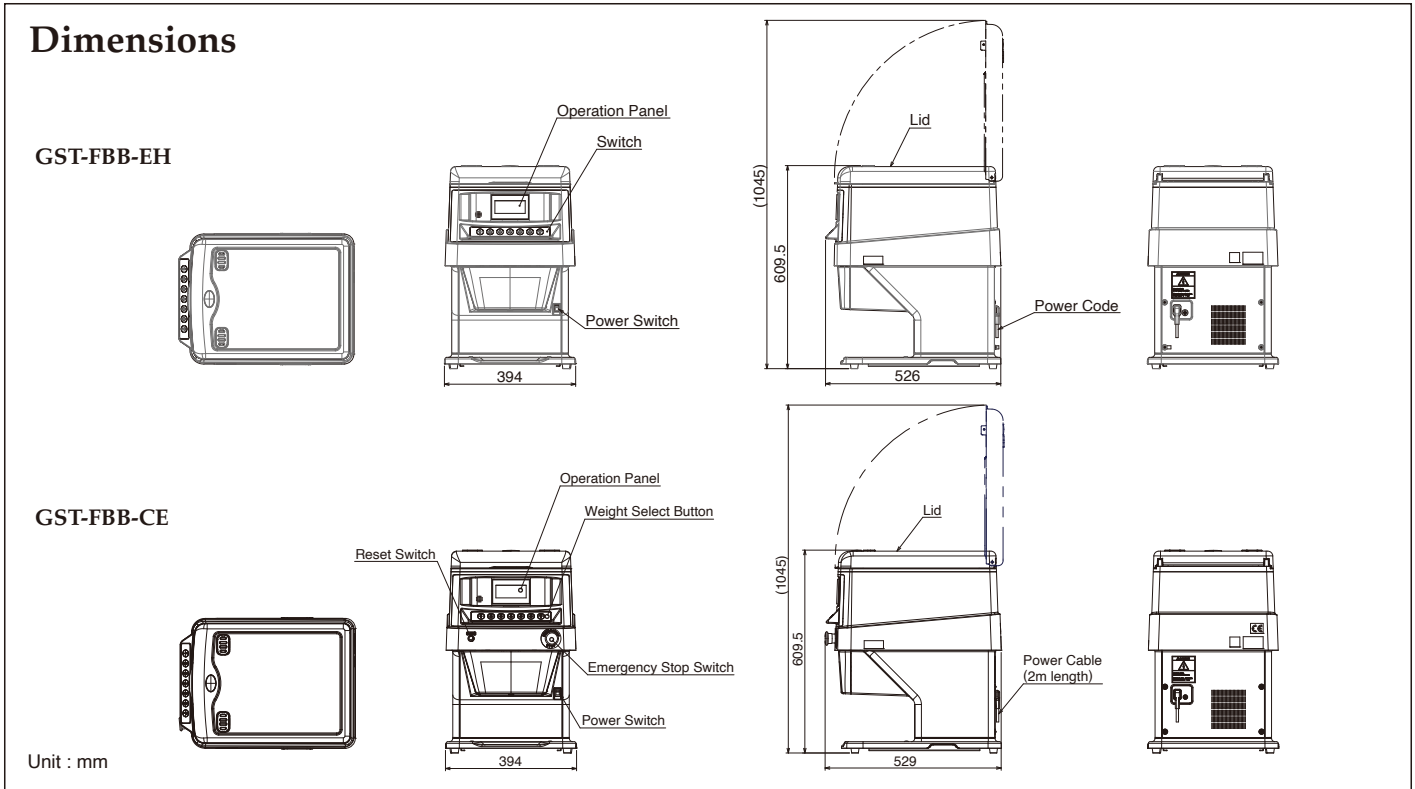
### Easy Plate Setting Position

The spotlight will indicate the exact place to put the rice bowls and plates.

50g – 510g amount of rice is adjustable by preselection from 7 buttons: Bento, Rice Bowl, Curry Dishes, and etc.



## Dimensions



## Specifications

<b>Model</b>	GST-FBB-EH (Meets UL/NSF standards) GST-FBB-CE (Applied to CE & UKCA Regulation)
<b>Capacity</b>	5 seconds / dishes, Max. 720 dishes / hr * in the case of 250g * Varies depending on the rice condition or operation.
<b>Machine Dimensions</b>	GST-FBB-EH: 394W×526D×609.5H mm GST-FBB-CE: 394W×529D×609.5H mm * When the lid opening: 1,045H mm
<b>Power / Frequency</b>	GST-FBB-EH: Single phase, AC110 -120V GST-FBB-CE: Single Phase, AC220 - 240V 50/60Hz
<b>Power consumption</b>	GST-FBB-EH: 360W GST-FBB-CE: 400W as max
<b>Hopper Capacity</b>	Approx. 10kg of cooked rice
<b>Measuring Range</b>	50g-510g 7pattern selection (presetting to 7buttons)
<b>Rice Warmer</b>	More than 4hours for over 70°C * under putting over kg of hot rice conditions
<b>Environment</b>	Inside the room under temperature 10-40°C Surroundings: 30-90% Humidity Setting on the table or stand
<b>Weight</b>	Approx. 32kg
<b>Power Cable</b>	2m length with ground wire

## Features

- To minimize rice serving time, premeasured rice will be automatically stand-by at shutter for next serve.
- New measuring system made this machine possible to measure more accurate in weighing and parts are more robust.
- Patent : Patented two wing beaters make rice loosen & fluffy when served onto bowls or plates.
- Rice warming hopper will keep the rice temperature higher than 70°C for 4 hours to serve hot rice on plate.
- Displaying the remaining rice amount in hopper can help planning of rice preparation schedule.
- Compact design and easy maintenance like home electrical appliances, and easy to disassemble and clean.

\* Designs and specifications subject to change without notice.  
\* Please follow the directions in the operations manual when handling the robot.  
\* While capacity expresses the machine's performance capabilities, it is predicated upon the robot being operated correctly.

### Suzumo Machinery Co., Ltd. Global Business Division

2-23-2, Toyotamakita, Nerima-ku, Tokyo 176-0012, Japan

Tel. +81 3-3993-1407 Fax. +81 3-3993-1756

e-mail [overseas@suzumo.co.jp](mailto:overseas@suzumo.co.jp) URL <https://www.suzumokikou.com>

< Contact in North America >

### Suzumo International Corporation

Head Office : 1815 W. 205th Street, Suite 101 Torrance, CA 90501 U.S.A.

Tel. +1 310-328-0400 Fax. +1 310-328-2700 e-mail [sic@suzumokikou.com](mailto:sic@suzumokikou.com)

East Office : 375 North Street, Unit K, Teterboro, NJ 07608 U.S.A.

Tel. +1 201-568-1900 e-mail [sic@suzumokikou.com](mailto:sic@suzumokikou.com)

< Contact in Singapore >

### Suzumo Singapore Corporation Pte. Ltd.

421 Tagore Industrial Avenue #04-11 Tagore 8, Singapore 787805

Tel. +65 6254-2080 Fax. +65 6254 2086 e-mail [sales@suzumo-sg.com](mailto:sales@suzumo-sg.com)