

Rice mixing machine Metos xTOP-S2

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 fully automatic rice mixing machine Metos xTOP-S2 mixes rice, vinegar and spices evenly, cools down the finished product automatically and can produce as much as six kilograms of rice in six minutes. The compact, table top model rice mixing machine also easily fits into a smaller kitchen space. 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 xTOP-S2 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, cooling and blowing speed 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 rice mixing machine's main parts are made of stainless steel and the tank has a non-stick coating.

- table top model
- fully automatic rice and vinegar mixing and



cooling

- rice capacity 6 kg
- fast process; mixing, resting, and cooling in 6 minutes
- alarm sound when rice is ready
- emptying of the rice tank manually
- 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 cooling
- rice capacity 6 kg
- fast process; mixing, resting, and cooling in 6 minutes
- alarm sound when rice is ready
- emptying of the rice tank manually
- 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

Rice mixing machine Metos xTOP-S2

Product capacity	6kg / 5min
Item width mm	578
Item depth mm	400
Item height mm	572
Package volume	0.162
Unit of volume	m3
Package volume	0.162 m3
Package length	60
Package width	45
Package height	60
Package unit of dimension	cm
Package dimensions (LxWxH)	60x45x60 cm
Net weight	34
Net weight	34 kg
Gross weight	38
Package weight	38 kg
Unit of weight	kg
Connection power kW	0.01
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50/60
Type of electrical connection	Plug