


The industry's first all-surface far-infrared heat-retaining stove
A perfectly warm welcome with perfectly warmed rice




Rice Dispenser MM

7 sensational functions as standard


NEW Remaining rice indicator lamp

 Indicates the quantity of rice remaining in the hopper. Eliminates any need to open the lid, helping to retain heat and moisture.


Rice condition sensor

 Makes machine cleaning and care so easy. The sensor checks the condition of the rice and indicates status on the front panel, while making automatic adjustments for optimal serving speed.


NEW Unique loosening roller

 Fujiseiki's unique roller design ensures rice is soft, fluffy, and undamaged by serving.


NEW Far-infrared heater

 Excels at retaining heat and moisture. Enables rice to be served perfectly warm (at above 60°C) over long periods.


Measurement panel

 Instant display of the weight of rice being served.

Product buttons

 Maximum of 8 pre-set options for serving weights. Easy to achieve perfect results every time.

Serving speed

 Just 3 seconds to serve perfectly warm rice.
 *When set at 180g/serving
 (serving speed may change according to rice conditions)



- Production capacity: 200g cooked rice/Approx. 4.5 seconds
- Power source: Single 100V ■ Power consumption: 500W
- Weight: approx. 53kg
- Installation dimensions: 380(W) x 578(D) x 620(H)
 (Height when lid opened 1,070mm)
- Hopper capacity: Approx. 10kg
- Serving specifications: 50-1,000g (maximum container weight 1kg)
- 13 removable parts (engraved with number indicating assembly order)

*Please note that the design and specifications of the machine may be altered without notice.

Customisation options tailored to your business needs

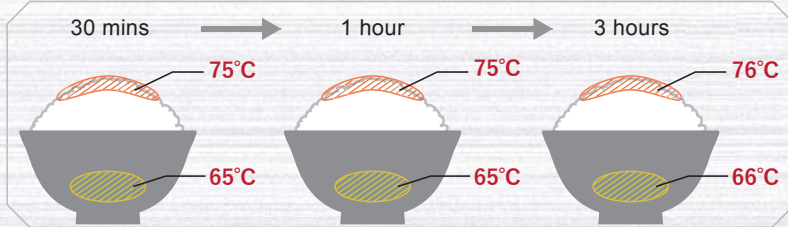
Option 1 Industry's first All-surface far-infrared heater (Price: 16,000JPY)

Mechanism to keep all surfaces of hopper interior and lid warm.
Maintains surface temperature at 70°C no matter how long the idling time.

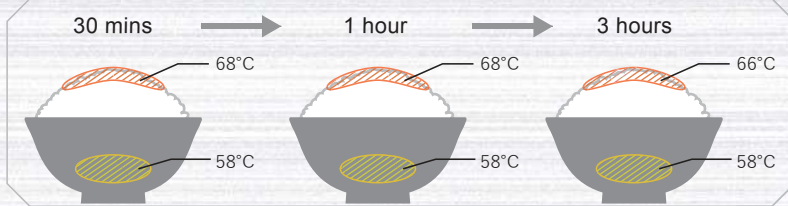
*An additional 50,000JPY payable as a retrofitting fee if this option is selected subsequent to machine purchase.

(All-surface far-infrared heater)

Time after rice added to machine and temperature of first serving of rice

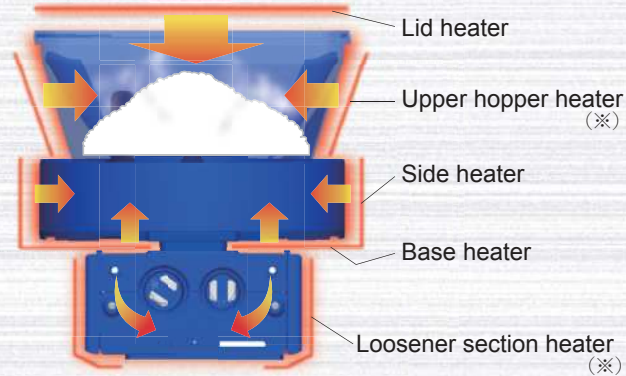


(Standard far-infrared heater)



« 5 far-infrared heaters »

Enables the rice to be kept warm until the moment it is served. Tightly sealed to ensure rice quality remains unaffected.

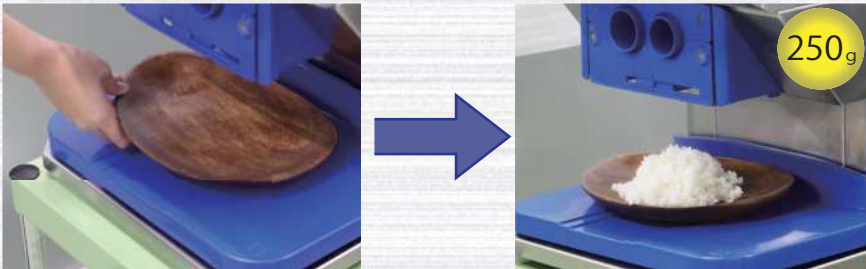


(※) ... Additions through customisation

Option 2 Industry's first serving guide (patent pending) (Price: 20,000JPY)

Enables the desired total weight, including serving dish, to be pre-set.
Prevents serving errors and streamlines workflows.

*It needs more than 10 grams of weight difference per container.



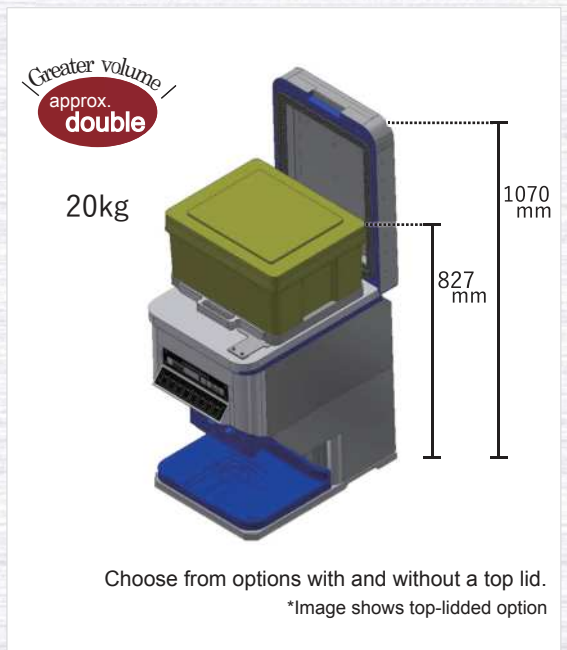
Simply place the serving dish on the machine;
rice will be served at the pre-set weight.

The machine can be programmed to recognise up to 10 serving dish weights.



Option 3 Stacking specification (Price: from 90,000JPY~)

Increases hopper volume and reduces re-fill time and effort.



Bespoke option Custom guide plates for original serving dishes to ensure precision serving



Rice bowl



Donburi bowl



Large plate



Bento box