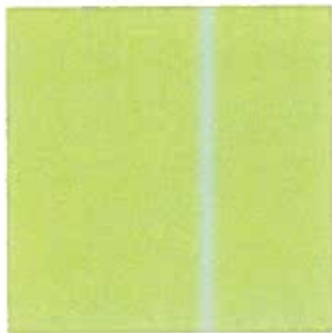
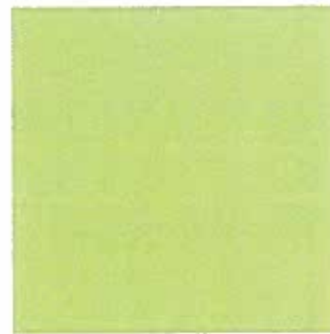


Panasonic Rice Cookers

Cook more than just Rice



Reap success in the
hospitality business with
state-of-the-art
Kitchen Appliances



For Restaurants which needs Keep Warm



SR-GA421FH

- 23 cups (approximate), 94 Servings of 3 oz. portions
- Durable Non-Stick coated Pan
- Safety Thermal Fuse Built-in
- 5 Hours Keep Warm
- Stainless Steel partial Glass Lid
- Easy Push-Button Operation



SR-GA421SH

- 23 cups (approximate), 94 Servings of 3 oz. portions
- Anodized Aluminium Pan
- Unbreakable Food Grade Polycarbonate Steaming Basket
- Safety Thermal Fuse Built-in
- 5 Hours Keep Warm
- Stainless Steel partial Glass Lid
- Easy Push-Button Operation



SR-GA421H

- 23 cups (approximate), 94 Servings of 3 oz. portions
- Anodized Aluminium Pan
- Safety Thermal Fuse Built-in
- 5 Hours Keep Warm
- Stainless Steel partial Glass Lid
- Easy Push-Button Operation



For Sushi Restaurant Chain



SR-GA721

- 40 cups (approximate), 168 Servings of 3 oz. portions
- Anodized Aluminium Pan
- Safety Thermal Fuse Built-in
- Automatic Shut-off
- Stainless Steel Lid
- Easy Push-Button Operation



Intertek
4009024



SR-GA421

- 23 cups (approximate), 94 Servings of 3 oz. portions
- Anodized Aluminium Pan
- Safety Thermal Fuse Built-in
- Automatic Shut-off
- Stainless Steel partial Glass Lid
- Easy Push-Button Operation



Intertek
4009024





Commercial Rice Cookers

The **Commercial Rice Cookers** come in various cup capacities and can cook from approximately 17-40 cups in 40 minutes or less. They are ETL or UL and NSF approved with a durability and attention to safety that has earned certification from Intertek / UL and NSF International for **Commercial Use.**

Large Type Restaurants



SR-GA721

- 40 cups (approximate), 168 Servings of 3 oz. portions
- Anodized Aluminium Pan
- Safety Thermal Fuse Built-in
- Automatic Shut-off
- Stainless Steel Lid
- Easy Push-Button Operation



SR-GA721F

- 40 cups (approximate), 168 Servings of 3 oz. portions
- Durable Non-Stick coated Pan
- Safety Thermal Fuse Built-in
- Automatic Shut-off
- Stainless Steel Lid
- Easy Push-Button Operation



Specification - Rice Cooker 4.2 L series

Model No.	SR-GA421	SR-GA421H	SR-GA421SH	SR-GA421FH
CS id	WWA	WWA	VA	VA
Bar Code	885170262171	885170262157	885170262164	885170262140
Capacity in Ltrs.	4.2 Ltrs	4.2 Ltrs	4.2 Ltrs	4.2 Ltrs
Capacity in Cups	23 Cups	23 Cups	23 Cups	23 Cups
Number of 3 oz. Portions	94	94	94	94
Power Source	120V, 5-15P / 15A	120V, 5-15P / 15A	120V, 5-15P / 15A	120V, 5-15P / 15A
Power Consumption	1550 W	1550 W	1550 W	1550 W
Keep Warm	N/A	Yes, 5 Hrs	Yes, 5 Hrs	Yes, 5 Hrs
Safety Standard	cETLus, NSF	ULus, NSF	ULus, NSF	ULus, NSF
Body Color	White	White	White	White
Pan Type	Aluminium (3004) t1.95 with Hallmark	Aluminium (3004) t1.95 with Hallmark	Aluminium (3004) t1.95 with Hallmark/Projection	Non-Stick coated t1.95 with Hallmark
Measuring Cup	Yes	Yes	Yes	Yes
Steaming Basket	N/A	N/A	Yes	N/A
Scoop	Yes	Yes	Yes	Yes
Unit Dimensions (L x W x H) in inches	16.7 x 14.5 x 11.38	16.7 x 14.5 x 11.38	16.7 x 14.5 x 14.33	16.7 x 14.5 x 11.38
Unit Net Weight	12.12 Lb	12.12 Lb	13.67 Lb	12.12 Lb
Master Pack Qty.	1	1	1	1
Master Pack Dimensions (L x W x H) in inches	16.54 X 16.54 X 10.63	16.54 X 16.54 X 10.63	16.54 X 16.54 X 14.57	16.54 X 16.54 X 10.63
Shipping Weight	14.3 Lb	14.3 Lb	16.7 Lb	14.3 Lb
Shipping Cube	0.04763 m ³	0.04763 m ³	0.06527 m ³	0.04763 m ³

Specification - Rice Cooker 3.2 L series

Model No.	SR-GA321H		SR-GA321SH		SR-GA321FH	
CS id	WWA	LVA	WV	LV	WV	LV
Bar Code	885170262119	885170262102	885170262133	885170262126	885170262096	885170262089
Capacity in Ltrs.	3.2 Ltrs	3.2 Ltrs	3.2 Ltrs	3.2 Ltrs	3.2 Ltrs	3.2 Ltrs
Capacity in Cups	17 Cups	17 Cups	17 Cups	17 Cups	17 Cups	17 Cups
Number of 3 oz. Portions	69	69	69	69	69	69
Power Source	120V, 5-15P / 15A	120V, 5-15P / 15A	120V, 5-15P / 15A	120V, 5-15P / 15A	120V, 5-15P / 15A	120V, 5-15P / 15A
Power Consumption	1100 W	1100 W	1100 W	1100 W	1100 W	1100 W
Keep Warm	Yes, 5 Hrs	Yes, 5 Hrs	Yes, 5 Hrs	Yes, 5 Hrs	Yes, 5 Hrs	Yes, 5 Hrs
Safety Standard	ULus, NSF	ULus, NSF	ULus, NSF	ULus, NSF	ULus, NSF	ULus, NSF
Body Color	White	Silver	White	Silver	White	Silver
Pan Type	Aluminium(3004) t1.5 with Hallmark/Projection	Aluminium(3004) t1.5 with Hallmark/Projection	Aluminium(3004) t1.5 with Hallmark/Projection	Aluminium(3004) t1.5 with Hallmark/Projection	Non-Stick coated t1.5 with Hallmark	Non-Stick coated t1.5 with Hallmark
Measuring Cup	Yes	Yes	Yes	Yes	Yes	Yes
Steaming Basket	N/A	N/A	Yes	Yes	N/A	N/A
Scoop	Yes	Yes	Yes	Yes	Yes	Yes
Unit Dimensions (L x W x H) in inches	16.7 x 14.5 x 10.63	16.7 x 14.5 x 10.63	16.7 x 14.5 x 13.59	16.7 x 14.5 x 13.59	16.7 x 14.5 x 10.63	16.7 x 14.5 x 10.63
Unit Net Weight	10.8 Lb	10.8 Lb	12.34 Lb	12.34 Lb	10.8 Lb	10.8 Lb
Master Pack Qty.	1	1	1	1	1	1
Master Pack Dimensions (L x W x H) in inches	16.54 x 16.54 x 9.45	16.54 x 16.54 x 9.45	16.54 x 16.54 x 13.78	16.54 x 16.54 x 13.78	16.54 x 16.54 x 9.45	16.54 x 16.54 x 9.45
Shipping Weight	13.49 Lb	13.49 Lb	14.5 Lb	14.5 Lb	13.49 Lb	13.49 Lb
Shipping Cube	0.04234 m ³	0.04234 m ³	0.06174 m ³	0.06174 m ³	0.04234 m ³	0.04234 m ³

For Small Restaurant Chain



SR-GA321FH

- 17 cups (approximate) 69 Servings of 3 oz. portions
- Durable Non-Stick coated Pan
- Safety Thermal Fuse Built-in
- 5 Hours Keep Warm
- Stainless Steel partial Glass Lid
- Easy Push-Button Operation



SR-GA321SH

- 17 cups (approximate) 69 Servings of 3 oz. portions
- Anodized Aluminium Pan
- Unbreakable Food Grade Polycarbonate Steaming Basket
- Safety Thermal Fuse Built-in
- 5 Hours Keep Warm
- Stainless Steel partial Glass Lid
- Easy Push-Button Operation



SR-GA321H

- 17 cups (approximate) 69 Servings of 3 oz. portions
- Anodized Aluminium Pan
- Safety Thermal Fuse Built-in
- 5 Hours Keep Warm
- Stainless Steel partial Glass Lid
- Easy Push-Button Operation



Specification - Rice Cooker 7.2 L series

Model No.	SR-GA/21	SR-GA/21F
CS id	LVAN	WWA
Bar Code	885170232723	885170262188
Capacity in Ltrs.	7.2 Ltrs	7.2 Ltrs
Capacity in Cups	40 Cups	40 Cups
Number of 3 oz. Portions	168	168
Power Source	208V, 6-20P / 15A	208V, 6-20P / 15A
Power Consumption	2235 W	2235 W
Keep Warm	N/A	N/A
Safety Standard	cETLus, NSF	cETLus, NSF
Body Color	Silver	White
Pan Type	Aluminium (3004) t2.0 with hall mark	Non-Stick coated (3004) t2.0 with hall mark
Measuring Cup	Yes	Yes
Steaming Basket	N/A	N/A
Scoop	N/A	N/A
Unit Dimensions (I x W x H) in inches	18.34 x 21.96 x 14.4	18.34 x 21.96 x 14.4
Unit Net Weight	22.27 Lb	22.27 Lb
Master Pack Qty.	1	1
Master Pack Dimensions (I x W x H) in inches	20.3 x 20.3 x 14.4	20.3 x 20.3 x 14.4
Shipping Weight	29.98 Lb	29.98 Lb

Some more reasons to buy Panasonic Automatic Cooker



Steaming Basket

- Can be stacked on top of the Cooking Pan
- Helps you to Cook and Steam Dishes simultaneously
- Unbreakable Food Grade polycarbonate material
- Suitable for 3.2 L & 4.2 L series cookers



Durable Non-Stick Coated Pan

- High Quality Anchor Coat
- Non-stick Pan
- Available for 3.2 L & 4.2 L series cookers



Partial Glass Lid

- Helps to monitor the cooking without opening the lid
- Suitable for 3.2 L & 4.2 L series cookers

NO SUPERVISION, NO MESS

The Precision Control Mechanism of Panasonic Automatic Cookers cooks and switches to "Keep Warm" mode. Which means, there's virtually no need for your chef or cooks to monitor cooking.

HIGHER PRODUCTIVITY, LOWER COST

The Keep Warm function enables you to keep food warm for 5 hrs at a stretch. This prevents the need for unnecessary reheating and has lower maintenance cost. So it saves time as well as money.

MANAGE A BIG CROWD

The turnout at hotels and restaurants cannot be predicted correctly all the time. Hence using 1-2 Panasonic Automatic Cookers ensures that not only are you prepared for big numbers but you are also ready to keep food warm without compromising on taste, when your guests take time to arrive.

COOK'N'SERVE

The convenient handle and attractive design of the Panasonic Cooker mean that you can not only use it for cooking, but also for serving. The Panasonic Automatic Cooker looks good on your buffet table. In fact it can even be kept at or delivered to your guests' rooms ensuring that they can have hot piping food any time.

CONSISTENTLY GOOD PERFORMANCE

Cooking fluffy rice or perfect dishes is very easy. Not only does food taste extra special it also turns out consistently well, time after time – a key requirement for any hotel.

SAFE & EFFICIENT

Superior material and processes ensure that the Panasonic Automatic Cooker is totally safe to use and is shock proof. It works just as hard as your team!

OPEN UP ANYTIME

Many dishes require monitoring and addition of ingredients. With Panasonic Automatic Cooker you can easily open the lid at any time and make changes as required. No worries about hot lids or utensils.

IDEAL FOR COUNTERS

The Panasonic Automatic Cooker with its compact and multi purpose design is also ideal for smaller counters and fast food joints. Tasty and popular healthy treats like steamed corn can be made and served in a jiffy.