

# Electric Multi Deck Automatic Rice Cooker

Patent Pending

Operation panel



## X Type (Multifunctional)

- Cooking menus
- Proportional control
- Cooking finish adjustment
- Reserved timer
- Small amount cooking
- Manual Cooking
- Melody Function
- Self-diagnosis Function

Not only white rice but also pre-washed rice, takikomi and porridge are cooked deliciously!

**Cooks deliciously with the reflective plate!**  
The removable reflective plate inside the machine efficiently delivers the heat from the heater to the pot, facilitates convection in the pot and cooks deliciously.

Removable and easy-to-clean drip receiver.



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### MERC-X3

List Price: ¥1,270,000 (tax-excluded)

Rice cooking capacity  
**6.0kg x 3deck**

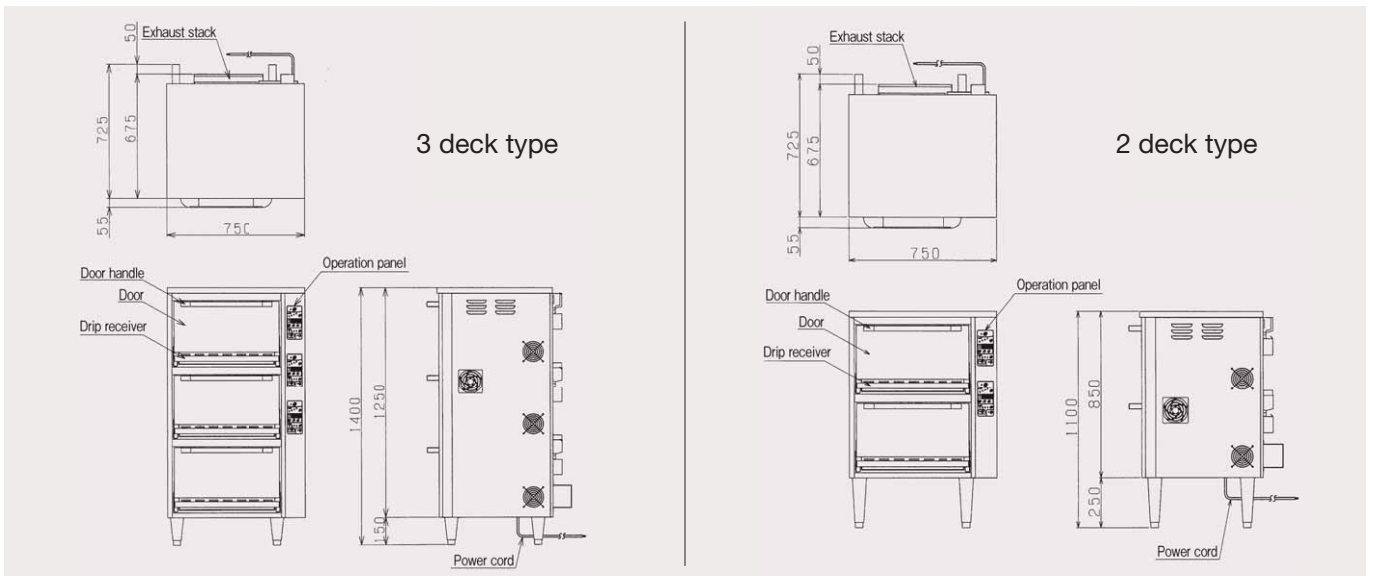


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### MERC-X2

List Price: ¥863,000 (tax-excluded)

Rice cooking capacity  
**6.0kg x 2deck**



### Specifications table

Please adjust the amount of water when cooking takikomi and porridge.

Type	Model	External dimension (mm) Width x Depth x Height	Power (50/60Hz)	Power consumption (kW)	Necessary hand switch capacity	Power cord	Rice cooking capacity (1.5kg=1 sho)	Rice cooker pot	Accessories	Weight (Kg)
X Type (Multifunctional)	MERC-X3	750 x 725 x 1400	3φ 200V	16.3	60A	2m 14mm-4cores direct connecting	6.0kg (4 sho) x 3 deck	Aluminum press pot	3 rice cooker pots 3 lids	216
	MERC-X2	750 x 725 x 1100		10.9	40A	2m 8mm-4cores direct connecting	6.0kg (4 sho) x 2 deck		2 rice cooker pots 2 lids	148

## Accessories and Options

### Gas Multi Deck Automatic Rice Cooker

Accessory



Rice cooker pot  
List Price: ¥28,000  
(tax-excluded)

Option



Fluororesin-coated rice cooker pot  
List Price: ¥39,500  
(tax-excluded)

It prevents rice from sticking to the pot, which cuts waste. Clean and easy to wash.

### Electric Multi Deck Automatic Rice Cooker

Accessory



Fluororesin-coated rice cooker pot  
List Price: ¥60,000  
(tax-excluded)

It prevents rice from sticking to the pot, which cuts waste. Clean and easy to wash.

## Cooking capacity table (1.5kg=1 sho)

### ■ Gas(Cooking capacity per pot)

	Gas Multi Deck Automatic Rice Cooker			Suzuchu Multi Deck Automatic Rice Cooker
	Multifunctional MRC-X□D	Reserved Timer MRC-T□D	Standard MRC-S□D	Multifunctional MRC-CX□D
White Rice	1.5 ~ 7.5kg	3.75 ~ 7.5kg	3.75 ~ 7.5kg	1.5 ~ 7.5kg
Pre-washed Rice	1.5 ~ 7.0kg	—	—	1.5 ~ 7.0kg
Takikomi	3.0 ~ 6.0kg	3.75 ~ 6.0kg	3.75 ~ 6.0kg	3.0 ~ 6.0kg
Porridge*	0.75 ~ 3.0kg	—	—	0.75 ~ 3.0kg

\*1 pot: Maximum cooking capacity is Rice 3kg + Water 15kg.

### ■ Electric(Cooking capacity per pot)

	Multifunctional MERC-X□
	White Rice
Pre-washed Rice	1.5 ~ 5.0kg
Takikomi	3.0 ~ 5.0kg
Porridge*	0.75 ~ 2.0kg

\*1 pot: Maximum cooking capacity is Rice 2kg + Water 10kg.

Multi deck rice cooker complies with specifications described in "The Public Building Construction Standard Specifications (Machinery installation work)" supervised by Ministry of Land, Infrastructure and Transport's Secretariat Government Buildings Department.

## ⚠ Safety Precautions

- Please receive "instruction manual" when purchasing equipments, and read carefully the "instruction manual" before using it. Please do not use for a purpose not described in "instruction manual" and for prohibited matter. Further, please do not use for purpose other than the intended use. Otherwise misuse will cause accidents such as carbon monoxide poisoning, fire and burn and will be cause of breakdown.
- Please do not use gaseous species and a power source (phase, voltage, frequency) not displayed in the main body. Otherwise, it will cause accident and will be cause of breakdown.
- Please do not disassemble or modify the equipment by all means. Otherwise, it will cause the accident or breakdown.

## ⚠ Precaution for Installation

- Equipment installing/moving work and ancillary facility works for such as gas, electricity, steam and water should be in accordance with Fire Service Act, Fire prevention ordinance and "Standards and Practical Guidelines for installing gas equipment". And please thoroughly read the manual instruction or working instruction and ask your dealer that you purchased or a specialized facility management company to properly install your product onto a safety place.
- In a place where a thermal equipment and an exhaust duct with an exhaust hood are installed, please use non-combustible materials such as concrete, brick and mortar for finishing and grounding (inside part of finishing) of equipment body's surrounding area and the upper surrounding area (backward, lateral, upper, floor face and ceiling)
- Where the finishing and grounding of the equipment body's surrounding area and the upper surrounding area are made by other material than non-combustible material when installing a thermal equipment and the exhaust duct with an exhaust hood, please install the equipment with offset distance specified for each equipment. Otherwise, it will cause a fire. Please carefully read "instruction manual" and "working instruction" for non-combustible material and installation standards.
- Be sure to install a heat-resistant/non-combustible exhaust duct with an exhaust hood upon the thermal equipment. As to equipments for generating oil smoke and steam, please install an exhaust duct with an exhaust hood which includes grease removing device. An exhaust fan of an exhaust duct should be operated while an air supply opening is absolutely necessary to be provided at an equipment-installed place.
- Please be sure so as not to extend an exhaust stack of the equipment using gas. Otherwise, it will lead to insufficient performance of equipment, accidents such as carbon monoxide poisoning, fire and burn, or breakdown.
- As to power source of equipment using electricity, please use a correctly-wired dedicated plug or a breaker separately. Be sure to install an earth for the prevention of electric shock (Third-class installation work)
- Please install not to be directly affected by the wind. Otherwise, it may cause insufficient performance or an accident such as fire by the flow of wind from an air conditioner.

## ⚠ CAUTION

- Please carry out adequate ventilation, i.e. by turning an exhaust fan when using the thermal equipment. It must be noted that insufficient ventilation will cause accident such as carbon monoxide poisoning due to incomplete combustion.
- Please do not leave the device when using because it is dangerous. Be sure to extinguish fire, close the gas main and turn off the power switch when you leave out from the equipment and do not use the equipment. Otherwise, it can cause a fire due to abnormal overheating.
- There is a possibility of causing fire if oil debris and dirt are accumulated too much at the equipment body's surrounding area, a gravy tray/waste oil receiver and a water tray. Please keep it clean.
- Please do not touch any part other than an operation unit because the equipment body and the surrounding part become hot during in use and soon after that. And please keep away your hand and face from the exhaust port. Or you may get burned.
- Do not apply water to equipment body and do not wash the whole part with water. Otherwise, it will cause the malfunction of equipment.
- If an emergency happens such as an earthquake, fire and gas leakage, please stop the usage of equipment and turn off the gas main.
- Please do not put any combustibles or flammables such as a spray, gasoline, benzene, etc upon the equipment and the surrounding area. It may cause fire.
- Please sufficiently consult with a specialized physician when a medical electronic device user such as a pacemaker will use an electromagnetic equipment.
- Products listed herein are for commercial purpose. For domestic use, be sure to consult with a dealer that you purchased or a specialized facility management company and properly install the equipment in accordance with prescribed installation standards.

- The visual appearance and specification of products listed on this catalog may partly be altered due to quality improvement without notice.
- The price in this catalogue may not be the latest one.

Costs for delivery, installation and withdrawal of old model are not included in this price.

## General commercial kitchen Appliances & Equipment



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