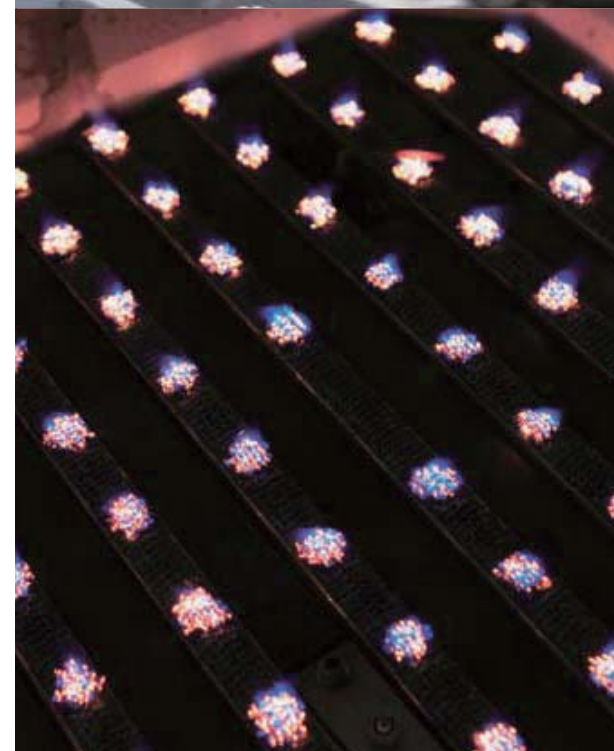
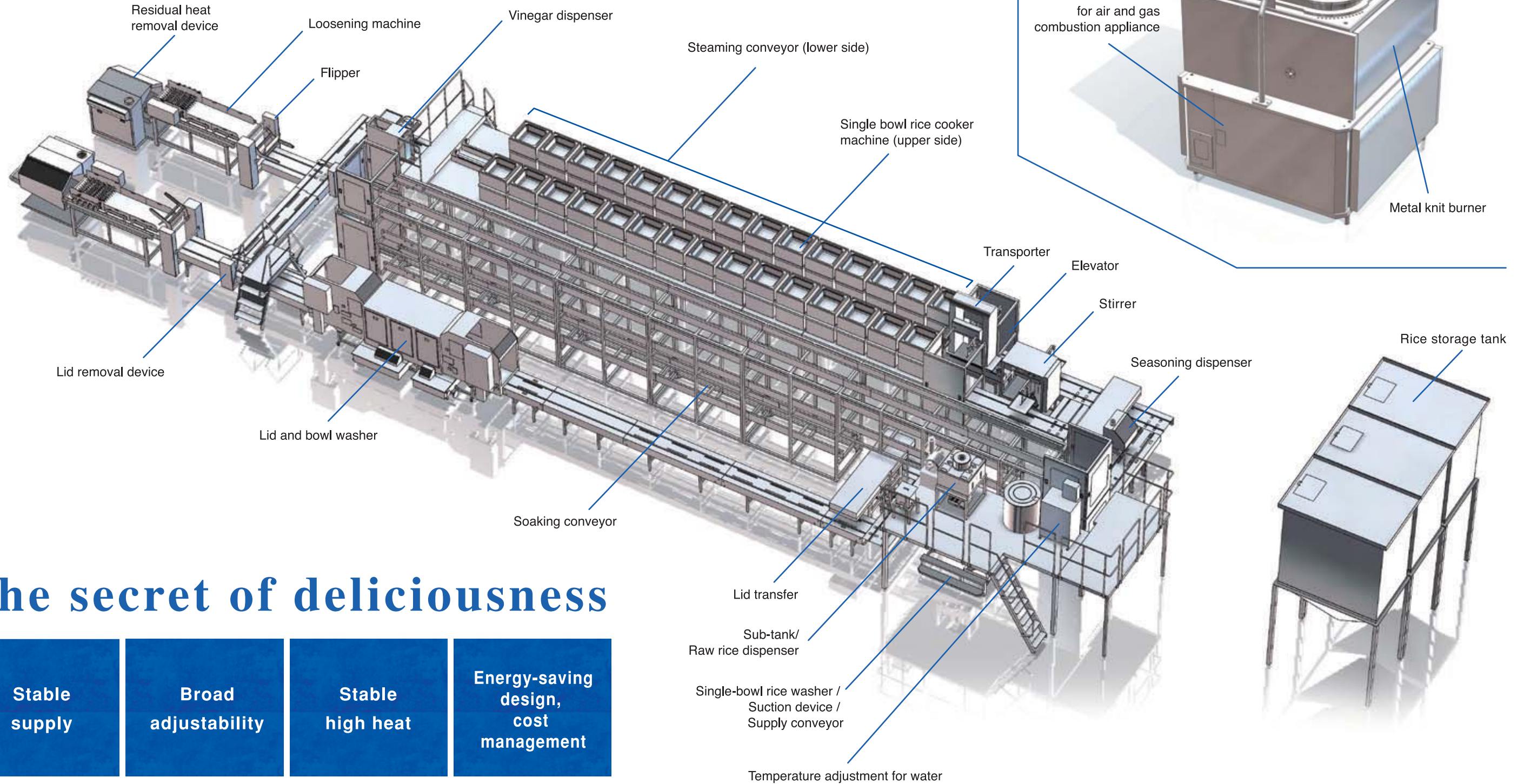


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Information
on the Rice Cooking
System



Single bowl rice cooking system

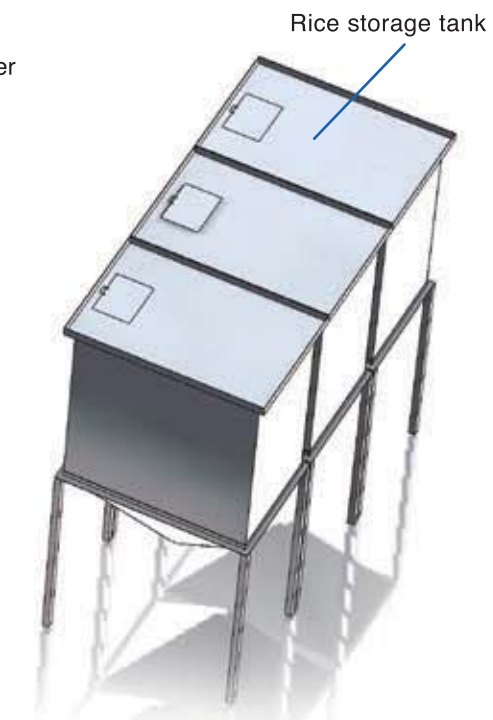


The secret of deliciousness

Stable supply	Broad adjustability	Stable high heat	Energy-saving design, cost management
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Kyoho's rice cooking system is our masterpiece.

Rice. Water. Heat. When these three are in perfect balance, we have perfect rice. However, rice varies by brand and where it's grown, so the bulk creation of products that sell well, with stable quality, is extremely tricky. This is why we have calculated backwards from the final stage, with the products lined up for sale, providing engineering that matches sales strategies. Our strengths are in our long years of experience that cannot be found anywhere else, based on how we listen to what our customers want, rather than debating this in purely hypothetical terms.



Fully-automatic 90-type single bowl rice cooking system
 Reference installation chamber dimensions
 • Cooking chamber: W10m x L24 m x H3.5m (4.5min part)
 • Cooling chamber: W10m x L12 m x H3m
 • Rice storage chamber: W10m x L4 m x H6m

Stable supply

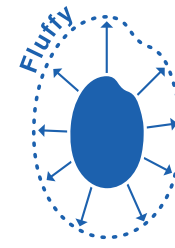
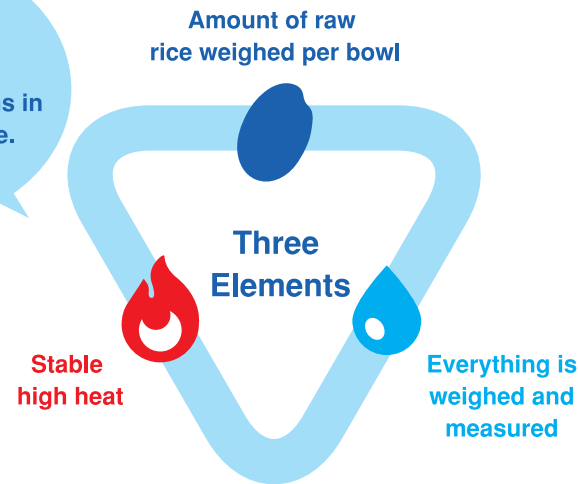
To supply rice stably

We work to manage rice, water and heat, which are three keys to delicious rice. To cook rice in bulk requires managing both volume and heat carefully. This means it can produce consistent delicious rice at any pace.



The amount of rice, the amount of water, the amount of seasonings and vinegar, are all weighed. Heat is applied evenly with metal knit burners spaced evenly around, allowing the gas flow to be adjusted constantly for stability, while steam temperature sensors detect when the water is boiling, assuring optimum cooking.

For delicious rice, it's important to eliminate variations in rice, water, and fire.



Advanced cutting-edge technology improves yields by 5%!

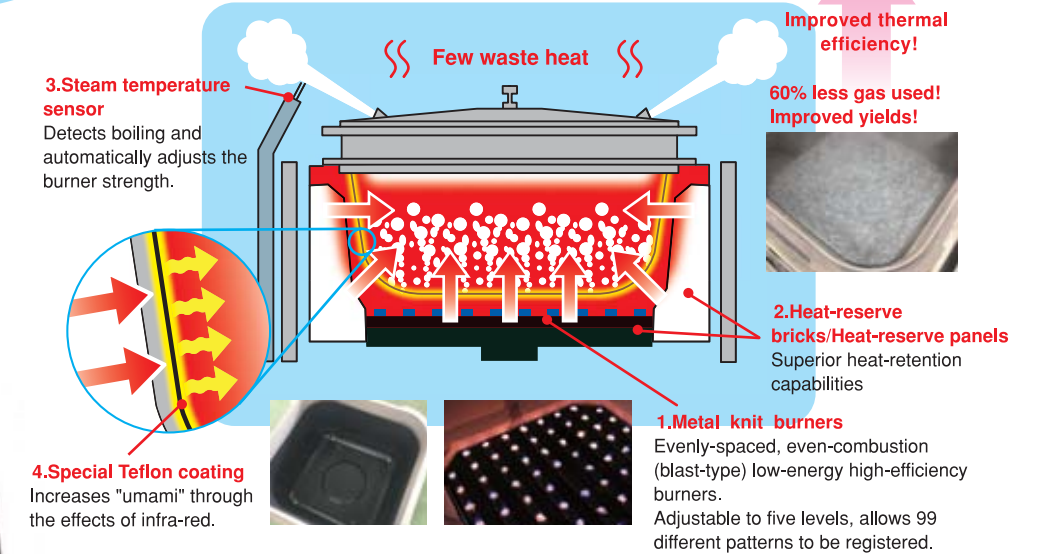
*Based on in-house comparisons of Tunnel type rice cookers

Stable high heat produces fluffy for delicious rice

A carefully considered single bowl rice cooker to create fluffy, delicious rice. Using steam heat sensors and evenly-spaced metal knit burners to increase thermal efficiency helps bring out the great taste of the rice. It also allows for even better yields.

Stable high heat

Single bowl rice cooker machine: 3.5-7.0 kg of raw rice per bowl *Conceptual drawing



Broad adjustability

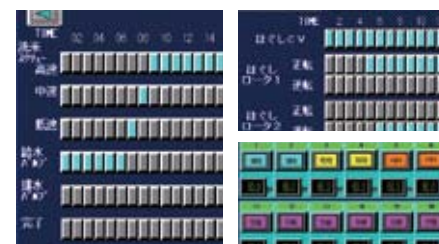
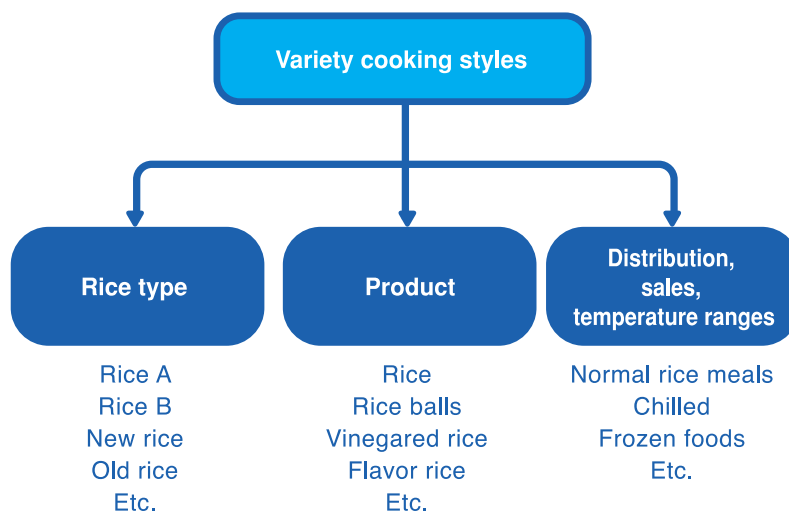
Different ways of cooking rice are needed to suit diverse needs

Even within the same rice, the brand, product classification, temperature ranges where it will be distributed and sold, the definitions of "delicious" and desired elements will differ. So we have broken down each process--washing, stirring, steaming, and loosening--into units defined in seconds, allowing for a wide range of cooking styles.

Cost management leads to increased productivity

Thanks to the reduced gas usage due to the thermal efficiency of our single-bowl rice cookers, improvements in yield due to high heat output, and the related reductions in raw ingredients costs and personnel costs, users can expect improved profits and lower running costs.

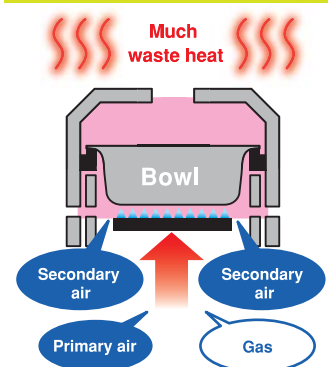
Energy-saving design, cost management



As more than fifty different data points, including the rice, water, and seasoning amounts, the gas volume, and the cooked weight, are stored for each cooker, delicious rice perfect for each usage can be cooked every single time.

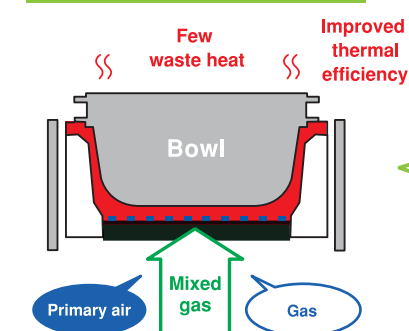
Continuous rice cooker cross-section

Bunsen burner-style combustion



Single bowl rice cooker cross-section

Blast-style combustion (metal knit burner)



60% cut

in amount of gas used compared to older types.

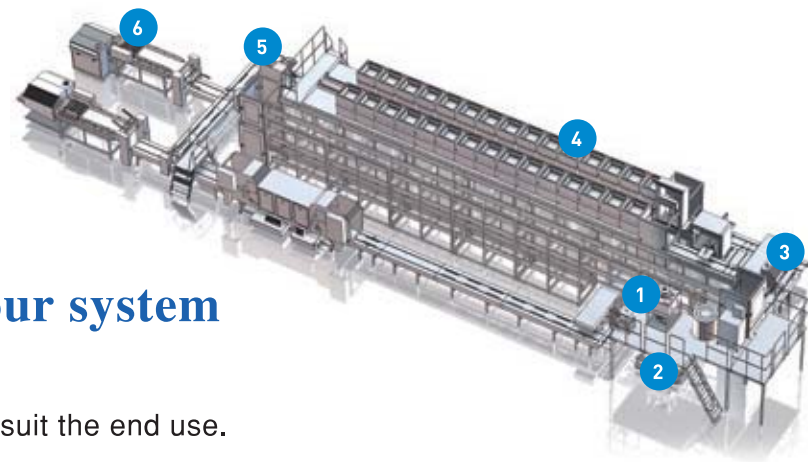
*Based on in-house comparisons of Tunnel type rice cookers



Using blast-style combustion (metal knit burners) and insulated cookers improves thermal efficiency and greatly reduces the amount of gas used.

We can custom-build our system to suit your needs.

Allows rice to be cooked of variety to suit the end use.



1 Raw rice dispensers

The amount of raw rice set for each bowl is measured out and then each bowl's worth is poured into the washer separately.



2 Single-bowl rice washer

The rice is washed rapidly in the washer bowl like being rubbed by hand. Any given washing pattern can be registered to suit the type of rice.



3 Seasoning dispenser

Automatically dispenses seasonings. (Amount and weight pre-registered) As it is weighed for each type, it can dispense the set amount without worrying about how glutinous it is.



4 Single bowl rice cooker machine

Our metal knit burners cook evenly, creating delicious rice using high heat. Rice cookers that allow easy management of each bowl and are environmentally friendly thanks to their increased thermal efficiency.



5 Vinegar dispenser

By using a range of different vinegars from individually arranged nozzles, we can spray the entire bowl evenly, and calculate the sprayed amount more accurately using scales.



6 Loosening machine / Residual heat removal device

An ideal cooling device that retains an appropriate amount of moisture while bringing out the proper "fluffiness" of rice.

There's a reason why delicious rice is delicious.

Technology refined to cook delicious rice each time.

釜番号	米量	水量	調味料	ガス量	炊き時間	炊き重量
001
002
003
004
005
006
007
008
009
010
011
012
013
014
015
016
017
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050

Bowl status monitoring

Data from each individual bowl (more than fifty different data points, including the rice, water, and seasoning amounts, the gas volume, and the cooked weight) are recorded and stored on special computers.



Steam temperature sensor

Detects boiling and automatically adjusts the burner strength. This allows the optimal amount of heat to be applied at all times.



Metal knit burner (when ignited)

Evenly-spaced, even-combustion (blast-type) low-energy high-efficiency burners. Adjustable to five levels, allows 99 different patterns to be registered.

After follow

We offer after-sales support for our rice cooking systems to ensure customers can supply rice stably.

Regular inspections

Specialist staff visit our customers regularly to inspect the equipment. In addition to preventing problems before they happen by replacing parts or carrying out repairs, careful, thorough maintenance allows the equipment to be used for much longer as well.



Rice cooking after-sales service

We provide full support after delivery as well. We can combine regular inspections with measurement or cooking temperature curves using data tracers, for example. We have equipment for testing and analysis permanently installed in our Head Office, which we use to carry out a range of cooking tests and analysis on a daily basis. With in-house rice sommeliers, we can set each process to provide delicious rice each and every time, no matter who cooks it or when.

IoT, Remote maintenance

Our engineers can provide maintenance for any problems 24 hours a day, 365 days a year. We provide remote maintenance via the internet, and can check your control systems in real time should a problem arise.

Tunnel type rice cooking system



Tunnel type rice cookers



Soaking tank



Metal knit burner

Single bowl rice cooker machine (for testing)



We can test rice cooking at our Head Office and Tokyo Sales Office.

Single bowl rice cooker machine (for testing)
 - External dimensions (not including projections)
 Depth 690 mm / Width: 740 mm / Height: 835 mm
 - Weight: approx. 250 kg
 - Power source: Single-phase 100V · Power rating: 2 kW
 - Gas: approx. 2800kcal/bowl (when cooking 7 kg of raw rice)
 - Casters: standard equipment

Rice cooker bowl
 - External dimensions (not including projections)
 Depth 564 mm / Width: 564 mm / Height: 250 mm
 - Weight: approx. 15 kg
 - Rice capacity: 3.5 to 7 kg of raw rice

Rice cooker lid
 - Weight: approx. 9kg

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