

RICEMASTER SUSHI RICE CONTAINERS

EQUIPMENT



RICEMASTER Sushi Rice Containers

56912W Woodgrain, 12 qt.

56912S Stainless Steel, 12 qt

56913W Woodgrain, 18 qt.

56913S Stainless Steel, 18 qt.

A Rice holder for the Sushi Chef

An essential sushi utensil. Sushi rice, specific for this application, is cooked and allowed to cure in a rice cooker. After curing, it is removed from the rice cooker and cooled. The rice is seasoned with vinegar, salt and sugar. After seasoning, the rice is transferred into this container. The Sushi Rice Container is commonly seen at the sushi counter or wherever sushi is prepared. It keeps the rice at the proper consistency for sushi. The chef removes the cover and reaches in for just the right amount



of rice. Working the rice with his hands, he will form the perfect log for sushi. A sushi rolling mat may also be used to create the various kinds of sushi rolls served in traditional Japanese or "fusion" restaurants.

Product Description

A sushi container is an unheated storage container used to keep seasoned, cooked sushi rice for the preparation of sushi. All units have an insulated body. The interior liner is stainless steel with rounded corners for easy cleaning. Exterior base is black plastic. Your choice of woodgrain or stainless steel exterior finishes. Lid has a stainless steel exterior and plastic interior.

Rice is kept at the proper consistency for sushi preparation. NSF listed.

model	cap (qts)	finish	interior d x h	exterior d* x h	carton size	pack	net wt	ship wt
56912W	12	woodgrain	12¼" x 7½"	15" x 11"	17" x 17" x 15" high	1	10 lb	16 lb
56912S		stainless steel						
56913W	18	woodgrain	12¼" x 10⅞"	15" x 13½"	17" x 17" x 17" high		11 lb	17 lb
56913S		stainless steel						

*for overall diameter with handles, add 3½"



Sushi Mat

An absolute necessity in any sushi or Japanese restaurant! Used make perfect sushi rolls. Easy to clean and reusable.

no.	size/description	pack	wt
34256	9½" x 9½" natural	1 ea	⅓ lb