



WOOD STONE GAS RICE COOKER

QUALITY RICE

with Reduced Operational Costs





A GAS COUNTERTOP UNIT **THAT COOKS IN 1/3 SIZE PANS**



Ease of Use

Consistent and Eliminates heavy, repeatable bulky rice pots

Flexibility

Cook 1, 2, or 3 recipes independently



Consistent Quality Rice

Our patent pending technology allows for precise cook profiles and increased consistency. Rice is evenly cooked throughout with no overcook or burning.

Easy & Safe

Reduce employee training and eliminate steps in your **rice cooking process.** Just pour rice and water into pan, cover, select rice type, press start, cook, remove pan and place directly in holding cabinet or serving line – with less food handling, there is less risk of food contamination.

Flexibility

Continuously cook 1, 2, or 3 pans independently.

Cook different products, in flexible batch sizes, on demand or all at the same time.

Reduce Costs & Downtime

Using less energy and labor, with less waste.

No large bowls to clean and hand wash, less overcooked rice wasted, and up to 40% fuel savings.

