

SR-GA421 & SR-GA721 Scv-2

RICE COOKERS

Panasonic



**DESIGNED WITH EFFICIENCY,
PERFORMANCE, AND DURABILITY**

The Panasonic SR-GA421 & SR-GA721 rice cookers are the ideal option to perfectly cook large quantities of rice as well as keeping it warm and ready to serve for up to 2 hours. It's extremely easy to use, automatically cooking rice with a single push of a button. It's Aluminium pan with Teflon non-stick coating makes it easy to clean providing years of trouble free use. The SR-GA421F also has an optional steamer accessory making the unit more versatile cooking vegetables or Dim Sum at the same time as cooking the rice

www.panasonic.co.uk/pro-cooking

SR-GA421 & SR-GA721

Scv-2

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SR-GA421F CAPACITY: 4.2L



Uniform cooking with
Double Heating Coil

OPTIONAL STEAMING BASKET

*Steamer basket is sold separately

- Helps to Cook and Steam dishes at the same time
- Can be stacked on top of the Cooking pan
- Steaming & Reheating
- Easy to Clean - Dishwasher Safe
- Extremely Durable food Grade Polycarbonate material (FDA Approved)



SR-GA721F CAPACITY: 7.2L



Uniform cooking with
Triple Heating Coil

SR-GA421F SPECIFICATIONS

Capacity in Cups (Uncooked rice)	23 cups (depending on grain)
Capacity in Cups (Cooked rice)	46 cups (depending on grain)
Power source	230-240V
Power consumption	1400W
Body colour	Silver
Pan type	Non stick pan
Cooking times	Approx 30-40min (depending on grain)
Keep warm	2 hours
Accessories	180ml measuring cup Rice scoop Optional steam basket
Lid	Stainless Steel Lid
Weight	6.5kg

SR-GA721F SPECIFICATIONS

Capacity in Cups (Uncooked rice)	40 cups (depending on grain)
Capacity in Cups (Cooked rice)	80 cups (depending on grain)
Power source	230-240V
Power consumption	2500W
Body colour	Silver
Pan type	Non stick pan
Cooking times	Approx 30-40min (depending on grain)
Keep warm	2 hours
Accessories	1L measuring cup
Lid	Stainless Steel Lid
Weight	13.6kg



“The rice cooker has enabled us to prepare different kinds of pulao rice, not just steamed, for our events without the need to cook and re-heat. We’ve achieved better portion control and as it’s fully automatic, the chefs have peace of mind it will cook to perfection and they don’t have to be constantly watchful over it. Once cooked, it will hold rice hot at the correct temperature for two hours.”

Cyrus Todiwala OBE DL, Chef Patron, Café Spice Namaste



“I believe that the Panasonic rice cooker can certainly deliver consistency when cooking rice and it is definitely an advantage being able to turn it on and leave it, with no concerns of over-cooking. It can also hold a decent volume of rice too so would be great for operators that don’t necessarily have steamer ovens.”

Steve Munkley, Executive Chef, Royal Garden Hotel

FOR FURTHER INFORMATION

Email: commercial.ovens@eu.panasonic.com

www.panasonic.co.uk/pro-cooking