

Technology with Tradition

Traditional cooking technique enhanced
by technology to produce perfectly cooked rice every time.

Commercial Grade IH Rice Cooker/Warmer
produced by

Mevience



208V

10 pounds raw rice

ZEUS-IH54C

<208V/Single phase>

Induction Heating
208V/NEMA 6-30P
25A/4570W

Microcomputer Controlled
6 Preset Cook Settings
Customizable Cook Settings

Cooking Timer
Pre-Cooking Prep Option
Keep-Warm Timer Display

Advanced Cooking Technology Utilizing IH Power Provides Optimal Cooking Conditions

The Meivence Commercial Grade IH Cooker provides the most advanced rice cooking technology available today. The advanced microcomputer system provides standard and customizable cooking options. The IH Cooking system super charges traditional cooking methodology to bring out the full flavor and texture of cooked rice.

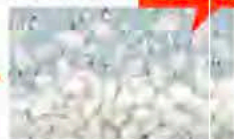
Enhanced IH heating creates strong convection currents for better heat distribution

Standard rice cooker



Heating from One Direction
Heating from bottom of pot only makes heat move upwards.

Meivence

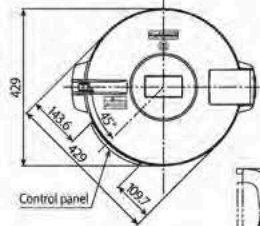


Heating from All Directions
Powerful convection currents transfer heat even through all rice grains via numerous vapor bubbles.

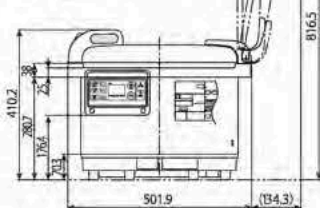
About 2.5 times more bubbles

Dimension Drawing (mm)

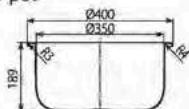
Overhead View



Side View



Inner pot



Product Specifications

Product Name	Commerical IH Rice Cooker/Warmer	
Model	ZEUS-IH54C	
Max Capacity	10 pounds raw rice	
Power Supply	208V/60Hz/Single Phase/25A	
Plug Type	NEMA 6-30P	
Power Consumption	4570W	
Cooking Capacity (raw rice lbs)	White Rice/Rinse-Free Rice	3.3 - 10.0
	Sushi	3.3 - 10.0
	Seasoned Rice	3.3 - 6.6
	Brown Rice	3.3 - 6.6
	Full Porridge	1.3 - 2.8
	Half Porridge	0.9 - 1.7
Dimension (W x D x H inch)	19.8 x 16.9 x 16.2 (32.2) (Height shown in parentheses when the lid is open)	
Weight (approx)	16.6kg (36.6 lbs)	
Cooking Modes:	White Rice / Seasoned Rice / Sushi Rice / Porridge / Rinse-Free Rice / Brown Rice / Quick Cook	
Cord Length	1.5 meters (5 feet)	

IH Cooking Technology starts from the outside

Traditional commercial grade cookers (Both gas and electric) only heat the cooking pot from the bottom. This tends to burn rice on the bottom and sometimes leaves rice slightly raw on the top. Only the middle gets the optimal cooking conditions.

With IH technology, the entire pot is heated at the same time and there are no inadequately heated nor overheated areas, allowing for an even cooking environment throughout the entire pot.

General Type

(Electric & Gas Models)



Heat source from bottom only

IH

(Induction Heating)



Induction Heating Coils (x3)

IH Cooking Produces the Best Rice Possible

When the entire pot is heated at the same time at the same temperature, every grain of rice is able to receive the same amount of cooking temperature and water exposure, giving it the optimal conditions to cook through and through. This makes the entire pot cook with the same consistency resulting in the best quality cooking for each and every batch of rice.

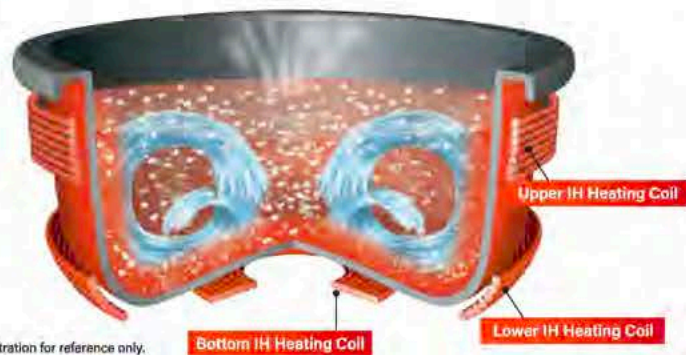


Illustration for reference only.

