

WOOD STONE GAS RICE COOKER

QUALITY RICE

with Reduced Operational Costs



Wood Stone

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



Quality Rice Ease of

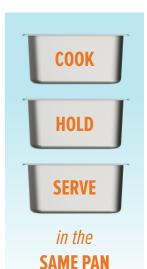
Consistent and repeatable

Ease of Use

Eliminates heavy, 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.

