



heavy
equipment



SUSHI RICE CONTAINERS

- 56912W** WOODGRAIN, 12 QUART SUSHI RICE CONTAINER
- 56912S** STAINLESS STEEL, 12 QUART SUSHI RICE CONTAINER
- 56913W** WOODGRAIN, 18 QUART SUSHI RICE CONTAINER
- 56913S** STAINLESS STEEL 18 QUART SUSHI RICE CONTAINER



SUSHI MAT NO. 34256

FEATURES

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 polymer. Choose woodgrain or stainless steel exterior finishes. Lid has a stainless steel exterior with plastic interior, and a moisture absorbant disc to keep rice fresh for up to 2 hours. Rice is kept at the proper consistency for sushi preparation.

A rice holder is a 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 the hands, one can 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.

SPECIFICATIONS

MODEL	CAPACITY	FINISH	INTERIOR D x H	EXTERIOR D ¹ x H	CARTON SIZE	PACK	NET WT.	SHIP WT.
56912W	12 qt.	woodgrain	12¼" x 7½"	15" x 11"	17" x 17" x 15" high	1	10 lb.	16 lb.
56912S	12 qt.	stainless steel	12¼" x 7½"	15" x 11"	17" x 17" x 15" high	1	10 lb.	16 lb.
56913W	18 qt.	woodgrain	12¼" x 10⅞"	15" x 13½"	17" x 17" x 17" high	1	11 lb.	17 lb.
56913S	18 qt.	stainless steel	12¼" x 10⅞"	15" x 13½"	17" x 17" x 17" high	1	11 lb.	17 lb.

¹ add 3½" for handles