

Panasonic Cooking

Panasonic

AUTOMATIC RICE COOKER



SR-GA541FH

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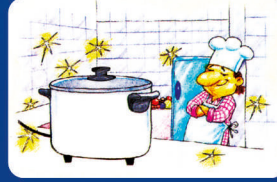


SOME MORE REASONS TO BUY PANASONIC AUTOMATIC COOKERS



NO SUPERVISION, NO MESS

The precision control mechanism of Panasonic automatic cookers cooks and switches to "Keep Warm" mode. Which means, there's virtually no need for your chef or cooks to monitor cooking.



CONSISTENTLY GOOD PERFORMANCE

Cooking fluffy rice or perfect dishes is very easy. Not only does food taste extra special, it also turns out consistently well, time after time—a key requirement for any hotel.



HIGHER PRODUCTIVITY, LOWER COST

The keep warm function enables you to keep food warm for 5 Hours at a stretch. This prevents the need for unnecessary re-heating and has lower maintenance cost. So it saves time as well as money.



SAFE & EFFICIENT

Superior material and processes ensure that the Panasonic automatic cooker is safe to use and is shock proof. It works just as hard as your team!



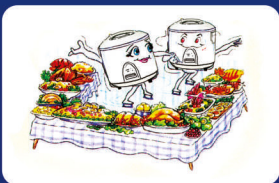
MANAGE A BIG CROWD

The turnout at hotels and restaurants cannot be predicted correctly all the time. Hence using 1-2 Panasonic automatic cookers ensures that not only are you prepared for big numbers but you are also ready to keep food warm without compromising on taste, when your guests take time to arrive.



OPEN UP ANYTIME

Many dishes require monitoring and addition of ingredients. With the Panasonic automatic cooker you can easily open the lid at any time and make changes as required. No worries about hot lids or utensils.



COOK 'N' SERVE

The convenient handle and attractive design of Panasonic means that you can not only use it for cooking, but also for serving. The Panasonic automatic cooker looks good on your buffet table.



IDEAL FOR COUNTERS

The Panasonic automatic cooker with its compact and multi purpose design is also ideal for smaller counters and fast food establishments. Tasty and popular healthy treats like steamed corn can be made and served in a jiffy.