

## Overview of “Electric Noodle Cooker for Commercial Kitchens”

### 1. Specifications

Table 1: Specifications of newly developed product

Model number		ENBH-C46CT
Applications		Fresh ramen, frozen ramen, frozen udon, frozen soba
Number of strainer baskets		6
Water capacity		31.7 ℓ
Outer dimensions	Width	450 mm
	Depth	600 mm
	Height	800 mm
Electrical specifications	Rated voltage	Three-phase 200 V
	Rated power consumption	12 kW (6 kW x 2 units)
	Output adjustment range	0 - 100%, increments of 1%
	Primary side maximum current	34.7 A
Main unit weight		46.8 kg
Price before tax (price with tax)		468,500 yen (491,925 yen)

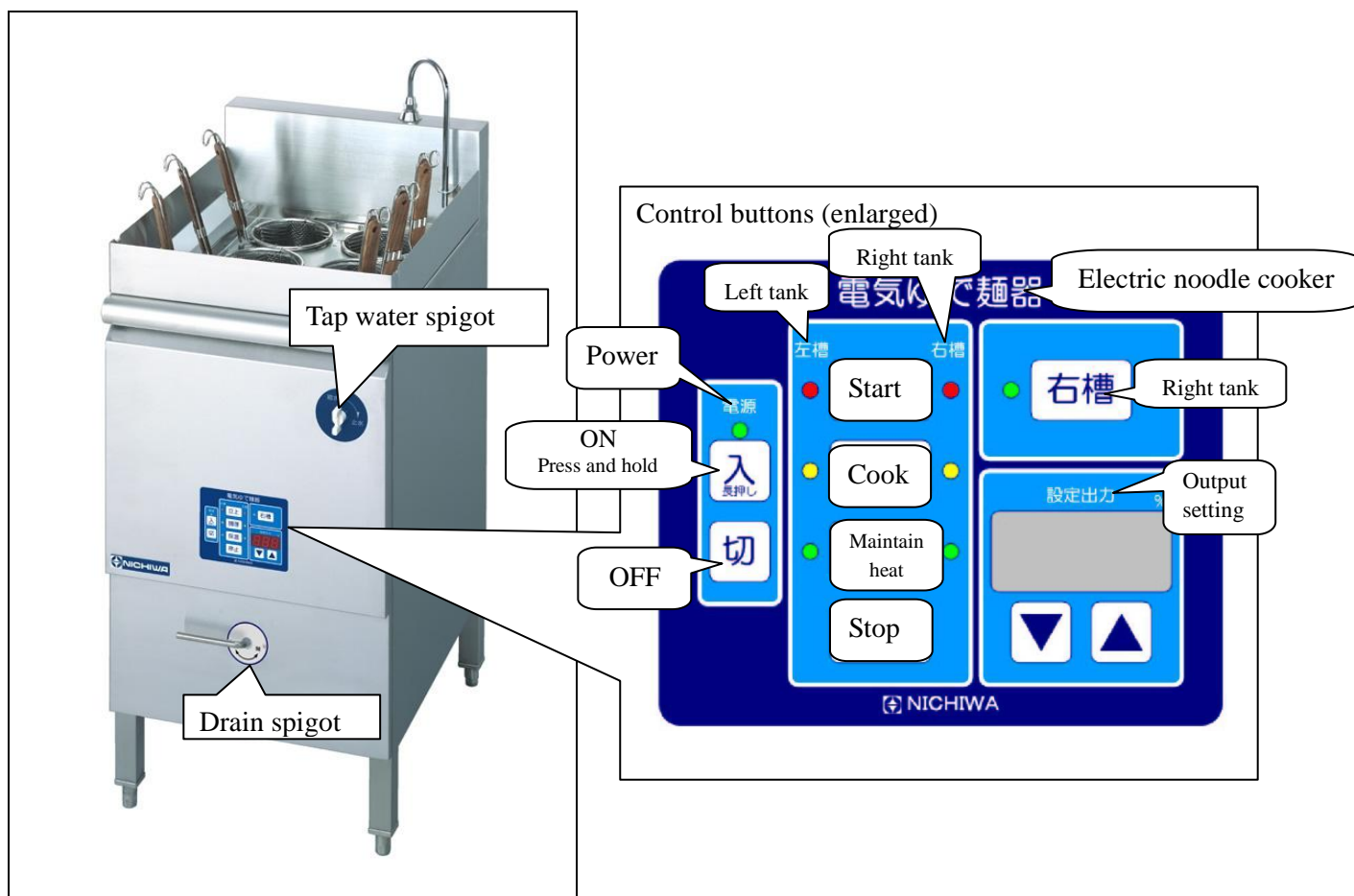


Photo 1: External view of newly developed product

## 2. Major features

### (1) Easily untangles noodles for even boiling

Noodles untangle without stirring with chopsticks, so boiling is even and less work is needed.

#### a. Heater cover (patent applied for)

A single hole, from which rising hot water causes noodles to float, is located below the center of the strainer basket, while a series of three continuous holes is located off-center to cause noodles to rotate (Fig. 1).

This causes noodles to float and rotate in strainer basket (Fig. 2).

#### b. Heat output adjustment function

##### (a) Cooking output settings

Cooking output can be set (Table 2) with the “Cook” button (Photo 1) to set the optimal hot water convection for the noodle type (fresh ramen, frozen udon, etc.) and thickness and quantity of noodles to be cooked.

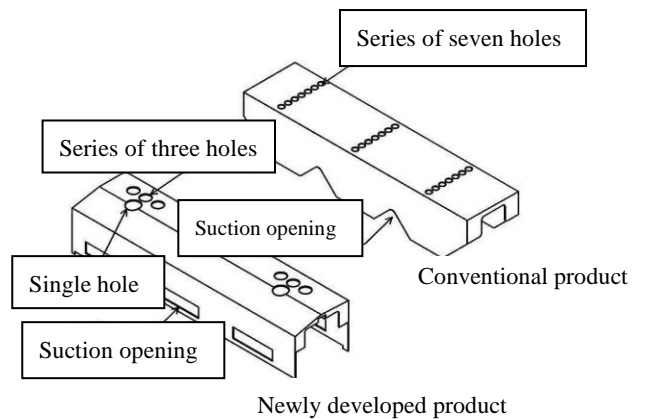


Fig. 1: Form of heater cover

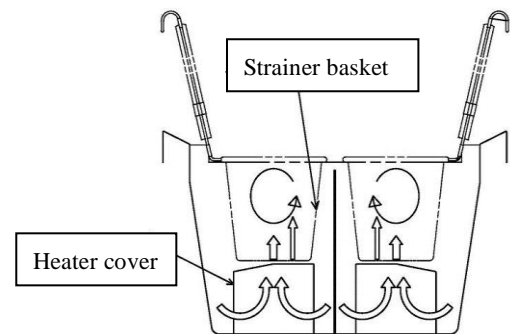


Fig. 2: Hot water convection

Table 2: Output setting examples (outputs in highlighted portion can be set)

Status	Example 1: Cooking fresh ramen		Status	Example 2: For frozen udon	
	Left tank	Right tank		Left tank	Right tank
Start	100%	100%	Start	100%	100%
Cook	50%	50%	Cook	100%	100%
Maintain heat	Keep water at 94°C		Maintain heat	Keep water at 94°C	

##### (b) Fine adjustments to cooking output (Photo 1)

The ▼ ▲ buttons (Photo 1) can be used to make fine adjustments to the previously described cooking output.

### (2) Lower running costs

The newly developed product saves energy by letting the user push the “Right tank” button (Photo 1) to cook on only one side of the cooker for those hours when the kitchen has few orders: then only the right tank is on “Cook” while the left tank is on “Stop” (patent applied for). This can reduce running costs by about 40% in the case of fresh ramen noodles and about 20% for frozen udon noodles, as compared to a conventional product. (Calculation based on 14 hours of operation per day, with both tanks cooking for four hours, one tank cooking for four hours, and temperature maintained for six hours.)