

Intelligent Cooked Rice Portioning & Dispenser

RDC Series

RDC-12L



RDC-1010



RDC-45L-B



The RDC Series Automatic Rice Portioning & Dispensing unit features a series of smart function which provides high efficiency and productivity. Hygiene is greatly improved by reducing frequent hand contact of rice during service. Our rice dispenser are widely used in Chain restaurants, Central Kitchen, Office Staff Canteens, School Canteens and many other institutions where cooked rice are served and portioned.

Functional Features

- Hygiene: Minimum Human Contact with Cooked Rice, Rice Storage enclosed to minimise contamination
- Food Grade Contact Parts with non stick feature, easy disassembly without tools for proper cleaning
- Heat preservation: Dispenser frame insulated walls ensure proper heat preservation
- Suitable for various types of rice grains
- High distribution accuracy within +/- 3-10g depending on rice type
- Able to set wide Dispensing weight range from 30g to 500g
- Multiple Mood Settings including Continuous Mode, Pre weigh Mode, Weigh on demand
- Specially designed raking & screw feed mechanism ensures minimal damage to rice
- Low rice volume warning feature
- Ozone disinfection function ensures proper sanitation
- PLC controlled & touch screen for ease of use and data collection



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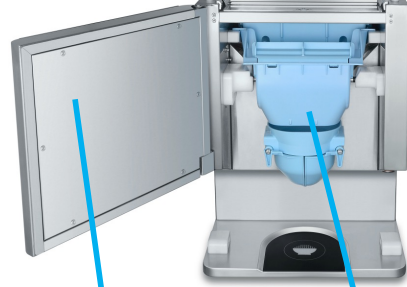
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Design Features

Seal Strips for Heat Insulation

Heating Plate for temperature Preservation (RDC12L only)



Front Door System for easy access

Quick Dismantle System for easy cleaning

Solid Locking Lid System



Intelligent Rake & Screw Mechanism

Rice Topping Box for Easy Loading



Extension Box System for additional 10kg of rice load (for RDC-1010 only)

Built in Sensor for Bowl or Bento Tray Detections for auto dispensing



Technical Specifications

Model	RDC-12L	RDC-1010	RDC-45L-B
Machine Dimensions	400 x 530 x 605mm	400 x 520 x 620mm	520 x 550 x 920mm
Power	220V – 1 Phase		
Dispensing Speed	Average 2.5 sec per portion / Approx 1,200 servings per hour		
Portioning Range	30g ~ 500g		
Storage Hopper Size	10kg	10kg + 10kg with optional Extension Box	30kg
Powered Heating for Thermal Preservation	Yes – Approx 3-4hrs	No – Approx 2 hrs from Insulated Walls	Yes– Approx 3 hrs



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