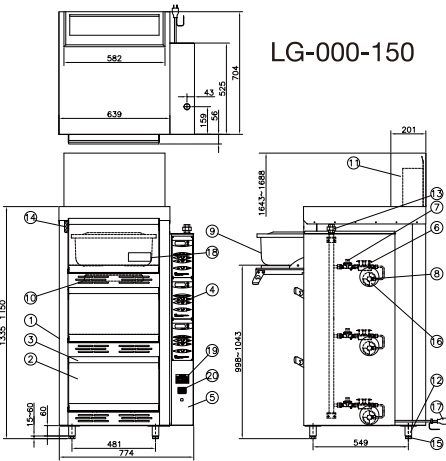


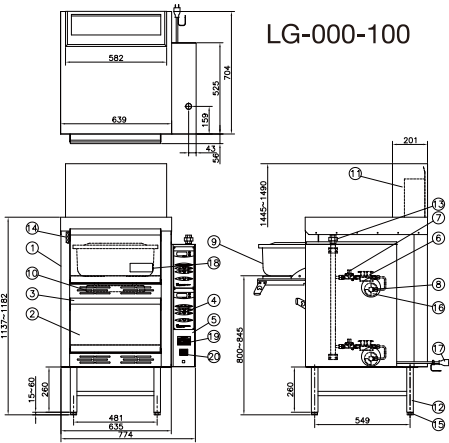
■Dimensions & Descriptions of parts

※To improve the quality of the equipment, specifications may change without prior notice.

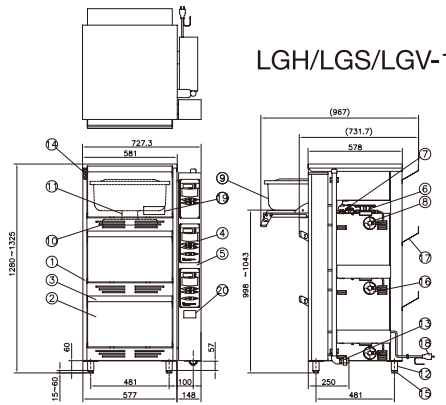


LG-000-150

No.	Description	No.	Description
1	Outer Body	11	Exhaust Stack
2	Front Door	12	Leg
3	Front Door Handle	13	Connetcing Union
4	Control Panel	14	Heat Insulator
5	Control Box	15	Adjust Bolt
6	Solenoid Valve	16	Damper
7	Governor	17	Power Cable
8	Nozzle	18	Warning Plate
9	Rice Pan & Lid	19	Model Name Plate
10	Burner	20	Separation Distance Plate

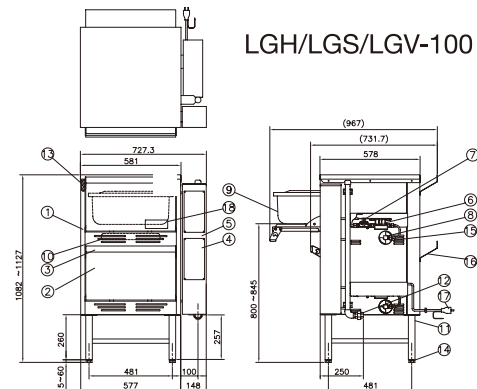


LG-000-100



LGH/LGS/LGV-150

No.	Description	No.	Description
1	Outer Body	10	Burner
2	Front Door	11	Thermo Stand Unit
3	Front Door Handle	12	Leg
4	Control Panel	13	Connetcing Union
5	Control Box	14	Heat Insulator
6	Solenoid Valve	15	Adjust Bolt
7	Governor	16	Damper
8	Nozzle	17	Plate for Exhaust
9	Rice Pan & Lid	18	Power Cable



LGH/LGS/LGV-100

※ Note: LGV-100 and LGV-150 are without No.11 Thermo Stand Unit.

●LG-000 TRIPLE-O

Model	2 Deck / 3 Deck	Cooking Capacity	Gas Consumption	Power Supply
LG-000-100	2 Decks	14kg	20.9kW (18,000kcal/h)	220V - 240V
LG-000-150	3 Dacks	21kg	31.4kW (27,000kcal/h)	220V - 240V

●LGH

Model	2 Deck / 3 Deck	Cooking Capacity	Gas Consumption	Power Supply
LGH-100	2 Decks	14kg	20.9kW (18,000kcal/h)	220V - 240V
LG-000-150	3 Dacks	21kg	31.4kW (27,000kcal/h)	220V - 240V

●LGS

Model	2 Deck / 3 Deck	Cooking Capacity	Gas Consumption	Power Supply
LGS-100	2 Decks	14kg	20.9kW (18,000kcal/h)	220V - 240V
LGS-150	3 Dacks	21kg	31.4kW (27,000kcal/h)	220V - 240V

●LGV

Model	2 Deck / 3 Deck	Cooking Capacity	Gas Consumption	Power Supply
LGV-100	2 Decks	14kg	18.8kW (16,200kcal/h)	220V - 240V
LGV-150	3 Dacks	21kg	28.2kW (24,300kcal/h)	220V - 240V

●GPC-40

Model	Dimensions (mm)	Cooking Capacity	Gas Consumption (LPG)
GPC-40	W630xD470xH485	4.2kg~7.0kg	0.64kg/h



LG-000/LGH/LGS/LGV

HATTORI RICE COOKERS
NEW SERIES



LG-000-100・150/LGH-100・150/
LGS-100・150/LGV-100・150



Experience HATTORI Quality!

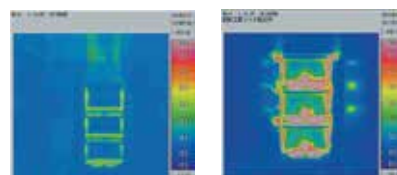
Top quality model featuring Hattori's cutting edge technology!

LG-000-100/150 TRIPLE-O

Improve your workplace environment! Thanks to its superior design, the heat while cooking is emitted from the upper side of the machine. The temperature of the area surround the rice cooker remains stable.



The differences in temperatures
in thermal images



TRIPLE-O

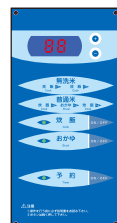
Hattori standard Rice Cookers



Your reliable partner for cooking all types of rice!

LGH-100/150

By selecting the mode that best suits your preference, you can cook perfect standard rice or rice porridge with the LGH-100/150's double thermistor system. You can also adjust the timer setting for mixed rice cooked to perfection or to maintain continuous cooking.

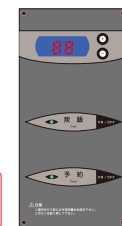


With over 50 years' experience, Hattori has been a leading company in manufacturing high quality Rice Cookers for professional use. Hattori rice cookers are produced with our integrated technical and practical expertise. Their durability and high performance has been recognized internationally and they have been relied upon by various chefs ranging from those in school cafeterias to those working hospitals and hotels.

Specialized for plain and mixed rice varieties!

LGS-100/150

You can select double thermistor cooking or time set cooking according to the recipe that you are using. Equipped with a countdown timer, you can reduce soaking time by using the delayed timer setting.



New basic model for all types of rice!

LGV-100/150

You can achieve perfect cooking results by setting the cooking time according to your preferences. Furthermore, the LGV-100/150 is easy to maintain thanks to its simplified structure.



Multi-Purpose Gas Powered pressure Cooker

GPC-40

The GPC-40 is usable in high elevation areas and only one product of its type in Japan.

Cook delicious rice at high altitudes!

As you may know, it is difficult to cook tasty rice at high altitudes because point water boils at is lower than 100°C. The GPC-40 can solve this problem by increasing pressure within the rice cooker's barrel.

GPC-40 also can be used for multi-purpose cooking. Pressure cooking requires less time than standard cooking methods, and maintains the natural flavor and nutrients of the food being cooked. With GPC-40, you can save time and energy for delicious and healthy cooking!



Polished Rice

Hattori rice cookers are designed to cook delicious rice thanks to its high usability.

Pre-washed Rice

Cook delicious rice with our special program for pre-washed rice.

Rice Porridge

PC prevents from boiling cooking rice over by our special cooking program. Rice porridge can be cooked using this mode.

Mixed Rice

In Time Control Mode, you can cook perfect mixed rice by adjusting the cooking time.



PC Controlled Cooking (PCCC)

PCCC includes a rice cooking program that Hattori has developed with its practical expertise and technology which always ensures high quality results.



Timer Control

You can set your cooking time to fit in with your schedule.



Low External Temperature

Thanks to its specially designed structure, low radiation is emitted. Therefore, the temperature of the immediate location that the rice cooker is stored remains stable and the likelihood of you sustaining burns is much lower.



Self-Timed Cooking

You can set the time that you want your rice to finish in any your preferred time using the 24 hour self-timed cooking mode. If you set the timer the evening before, you don't need to start working early the next morning.



Double Thermistors Control

You can cook perfect rice thanks to improved cooking reliability due to its double thermistor control.



Continuous Cooking

In Time Control Mode, you can cook rice continuously.



Additional Cooking Time

The Time Control Mode allows you to extend the cooking time by the minute according to your preferences.



Melody

You can set one of 3 short music or beep as a notification of completion of cooking.



Highest Safe Design

Featuring a design adhering to the highest standards of safety, this model features a kill switch that cuts off gas supply when ignition fails or a flame is extinguished during the course of cooking. Furthermore, it features a high limit sensor that extinguishes the flame when an abnormality in temperature is detected.



High Durability

This model possesses a stainless steel outer body to prevent corrosion as well as a waterproof control panel and user friendly digital display.