

Compact Sushi Machine SSF-JXA



SSF-JXA-AS



SSF-JXA-CE



Easy operation, Easy Cleaning, Consistent & Quality Nigiri Sushi

Simple design for easy operation & maintenance.

With Suzumo's techniques, you can achieve stable & fluffy Nigiri Sushi without cutting rice. Weight and Softness are adjustable.

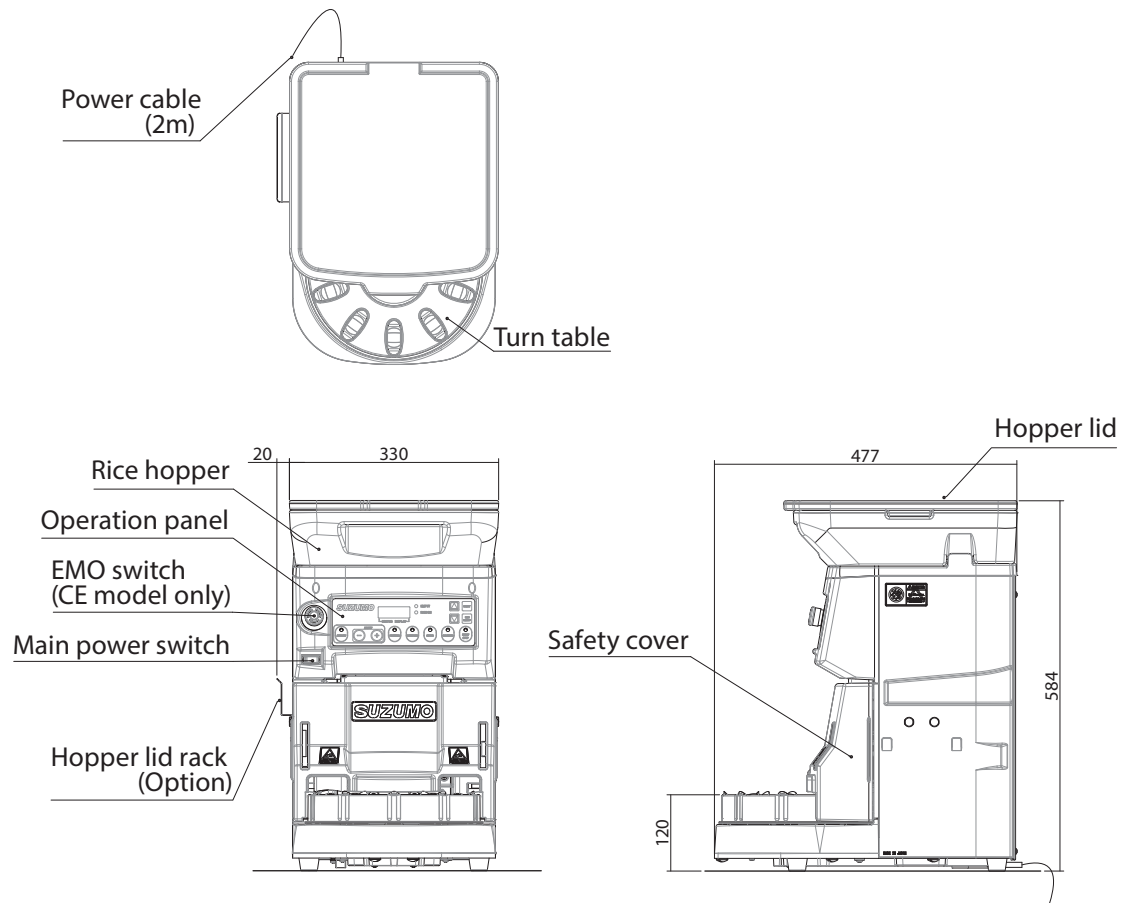
- Simple operation with buttons for counter reset & adjustments of weight, softness & speed.
- Simple structure reduces daily cleaning time & keeps sanitation.
- Better quality by refined Rice Supply unit, Weighing unit, and Forming unit.



Fuji Keizai [Labour shortage and Potential Demand & Consideration on Automated Robots] Results for 2022 Sales Quantity and Value for Sushi Making Robot



Dimensions



Specifications

Model	SSF-JXA-AS SSF-JXA-CE (Applied to CE & UKCA Regulation)
Input	AC220-240V 50/60Hz Power cable: 2m
Power rating	110W
Capacity	2000, 2400, 2800pcs/hr (selectable)
Weight per piece	18, 20, 22, 25g (selectable)
Hopper capacity	Approx 5.5Kg of cooked rice (Including supply hopper unit)
Dimensions	330W×477D×584Hmm

Weight	25kg
Dimension of rice ball	TypeA: 55L×24Wmm (More rounded at the top of rice ball)
(Selectable mold units)	TypeB: 55L×25Wmm (Oval shape)
Hardness setting	Soft ⇔ Hard (7steps adjustment)
Option	Hopper lid rack

* Designs and specifications are subject to change without notice.

* While capacity expresses the machine's performance capabilities, it is predicated upon the machine being operated correctly.

Suzumo Machinery Co., Ltd.

Global Business Division
Tel. +81 3-3993-1407 e-mail overseas@suzumo.co.jp
URL <https://www.suzumokikou.com/>

< Contact in Singapore >

Suzumo Singapore Corporation Pte. Ltd.

Tel. +65 6254-2080 e-mail sales@suzumo-sg.com



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