

# Simple Operation and Professional Cutting Quality.



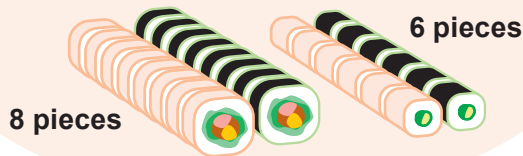
Fuji Keizai (Labour shortage and Potential Demand & Consideration on Automated Robots) Results for 2022 Sales Quantity and Value for Sushi Making Robot

## More Capacity & More Safety.

- Easy setting & cleaning
- Easy cutting blade replacement
- Safety sensor for Front Cover
- Maximum 60mm diameter roll cut



Standard cutting unit are either 180mm-6pieces or 180mm-8pieces.



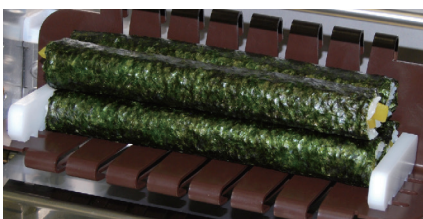
# Automatic Roll Sushi Cutter SVC-ATC



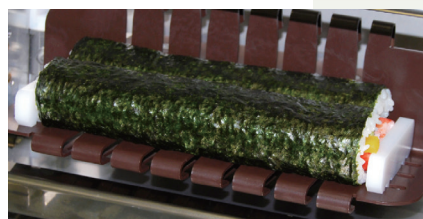
SVC-ATC-ET  
NRTL  
IAPMO  
EGS  
C US



SVC-ATC-CE  
CE  
UK  
CA



4 Small roll can be set on cutting table : 2,200 rolls / hr



2 Medium roll : 1,100 rolls / hr



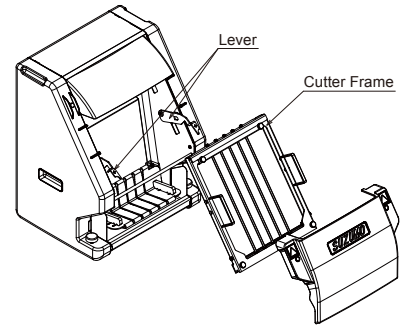
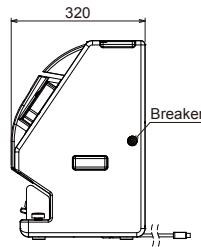
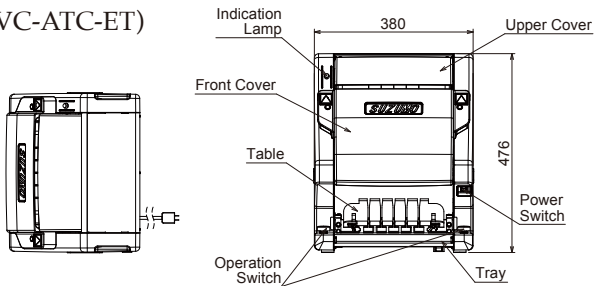
1 Large roll (Rice outside roll) : 550 rolls / hr

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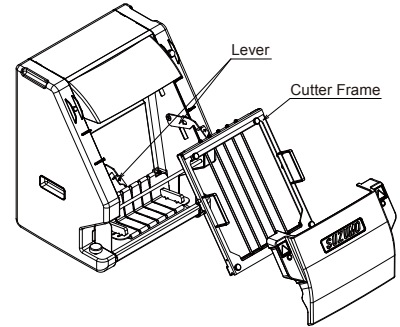
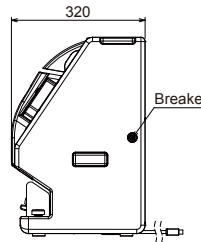
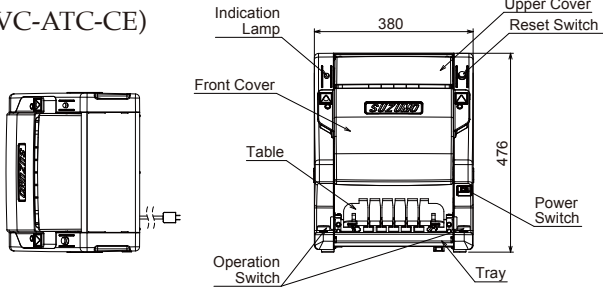
Unit: mm

## ■ Dimensions

(SVC-ATC-ET)



(SVC-ATC-CE)



## ■ Specifications

### Model

SVC-ATC-ET (Meets UL/NSF standards)

SVC-ATC-CE (Applied to CE & UKCA Regulation)

### Input

AC100-240V, 50/60 Hz, Single phase

### Power consumption

140W

### Capacity

Small roll (25mm□): Approx 2,200 rolls/hr (4 rolls at one time)

Medium roll (35mm□): Approx 1,100 rolls/hr (2 rolls at one time)

Large roll (46-60mm□): Approx 550 rolls/hr (1 roll at one time)

### Machine dimensions

380W×320D×476Hmm

### Weight

Approx. 17Kg (include cutting table & flame)

### Power connection cable

2m

Plug can be selectable among CE, BF, and UL type

## ■ Features

- Designed for safe operation and easy cleaning.
- Cutting unit can be designed as custom order basis. Standard cutting unit is either 180mm-6 pieces or 180mm-8 pieces.
- Wider cutting table can be set 3pieces of small rolls (*Hosomaki*) and cut at one time.
- Compact and lightweight design enables you to carry the machine wherever you wish.

\* 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.