

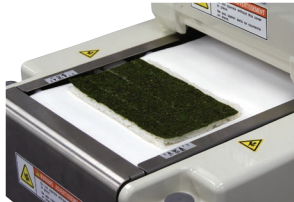
Best suitable model for Rice Outside Rolls (URAMAKI) such as California Roll !

This new model has improved rice forming design and roll forming process. Anyone can make Roll Sushi like a experienced chef.

Process



1. It spreads sushi rice onto the forming sheet



2. Place NORI (dried seaweed) by hand on the rice



3. Place ingredients by hand



4. It starts rolling



5. Automatically roll up



6. Forms beautiful rolls

Supporting 7 Languages

LCD operation touch panel can be displayed in either English, French, German, Spanish, Korean, Chinese, and Japanese by user selection on panel.



Roll Sushi Making Machine SVR-BXA



SVR-BXA-ET



SVR-BXA-CE



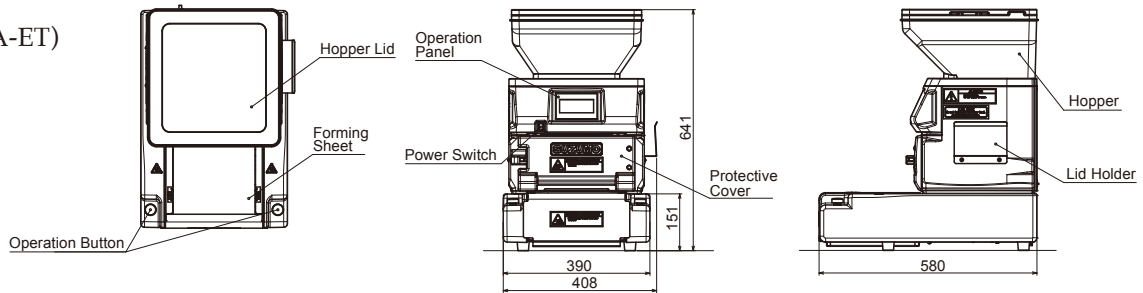
Fuji Keizai (Labour shortage and Potential Demand & Consideration on Automated Robots) Results for 2022 Sales Quantity and Value for Sushi Making Robot

Roll Sushi Making Machine SVR-BXA

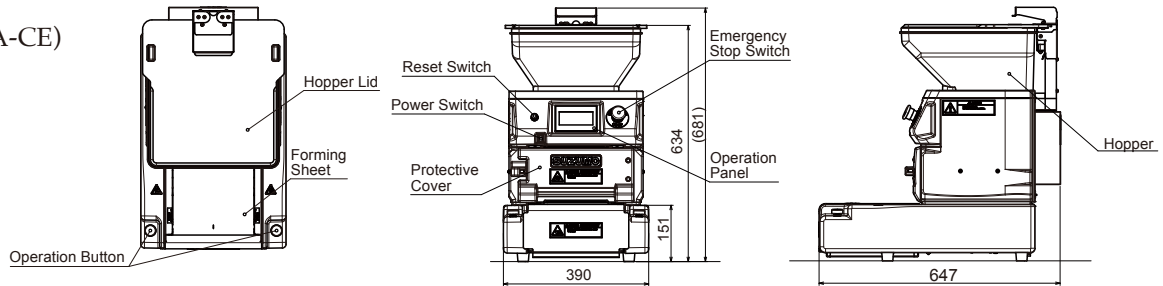
Unit: mm

■ Dimensions

(SVR-BXA-ET)



(SVR-BXA-CE)



■ Specifications

Model

SVR-BXA-ET (Meets UL / NSF standards)

SVR-BXA-CE (Applied to CE & UKCA Regulation)

Input

AC100 - 240V, 50 / 60Hz Single phase

Power consumption

160W

Capacity

Approx. 250 - 350 rolls / hr

* Production capacity varies by operator's working speed.

Hopper capacity

MAX 8.5kg of cooked rice

Roll Size

22mm - 70mm diameter

Machine dimensions (in mm)

408W×580D×641Hmm (SVR-BXA-ET)

390W×647D×681Hmm (SVR-BXA-CE)

Weight

41Kg (SVR-BXA-ET)

42Kg (SVR-BXA-CE)

■ Features

- 6 kinds of Rolls can be memorized (22mm dia. – 70mm dia).
- Rice length, thickness and even density of rice can be adjusted.
- Rice sheet can be supplied continuously without rolling process.
- Re-roll up function is added to make Rolls tighter when needed.
- Convenient LCD touch panel, supporting 7 languages either English, Spanish, French, German, Korean, Chinese or Japanese.
- Easy operation & cleaning.

* 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.