

ENGLISH



Intertek

Intertek



Automatic *NORI-MAKI* Cutter

# SVC-ATX

Easily operated by everyone  
with professional cutting quality.



## Safe

SVC-ATX can cut rolled "Sushi" simply by putting rolled "Sushi" on the cutter table without moving cutting blades. Using two-button transaction ensures safe operation.

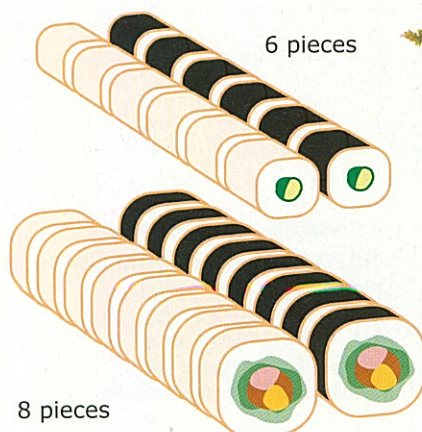
## Clean

The blade frame and the cutter table can easily be removed and mounted. The teflon-coated table can be washed to be kept clean at all times.

## Fully Automatic

This fully automatic machine cuts rolled "Sushi" sharply and safely by pressing the switch.

The cutting blades for 8 pieces or 6 pieces are supplied as a standard accessory. Mounting the cutting blades is easy.



# Automatic NORI-MAKI Cutter SVC-ATX

## Features

- Safe and easy operation taken into due consideration.
- Additional cutting blades for 8 pieces or 6 pieces can be supplied as an optional accessory.  
(Be careful with handling of the blades when replacing.)
- The "Sushi" table can easily be removed and mounted.
- This machine can be disassembled and washed without any tool after work.
- Compact and lightweight design enables you to carry the machine wherever you wish.

## Specifications

### Model

SVC-ATX

### Input

AC100V-150V, 50-60 Hz Single phase  
(machine without CE mark)

AC100V-240V, 50-60 Hz Single phase  
(machine with CE mark)

### Power consumption

80W (5W at stand by)

### Operation speed

Thick roll, Medium roll: Max. 480 rolls/h (Approx.)

Thin roll: Max. 960 rolls/h (Approx.)

(Cutting 2 rolls by one operation)

- \* Calculated assuming that the "sushi" feeding and removing time is 2 sec. respectively.

### Dimensions of machine

Width: 376mm

Depth: 281mm

Height: 460mm

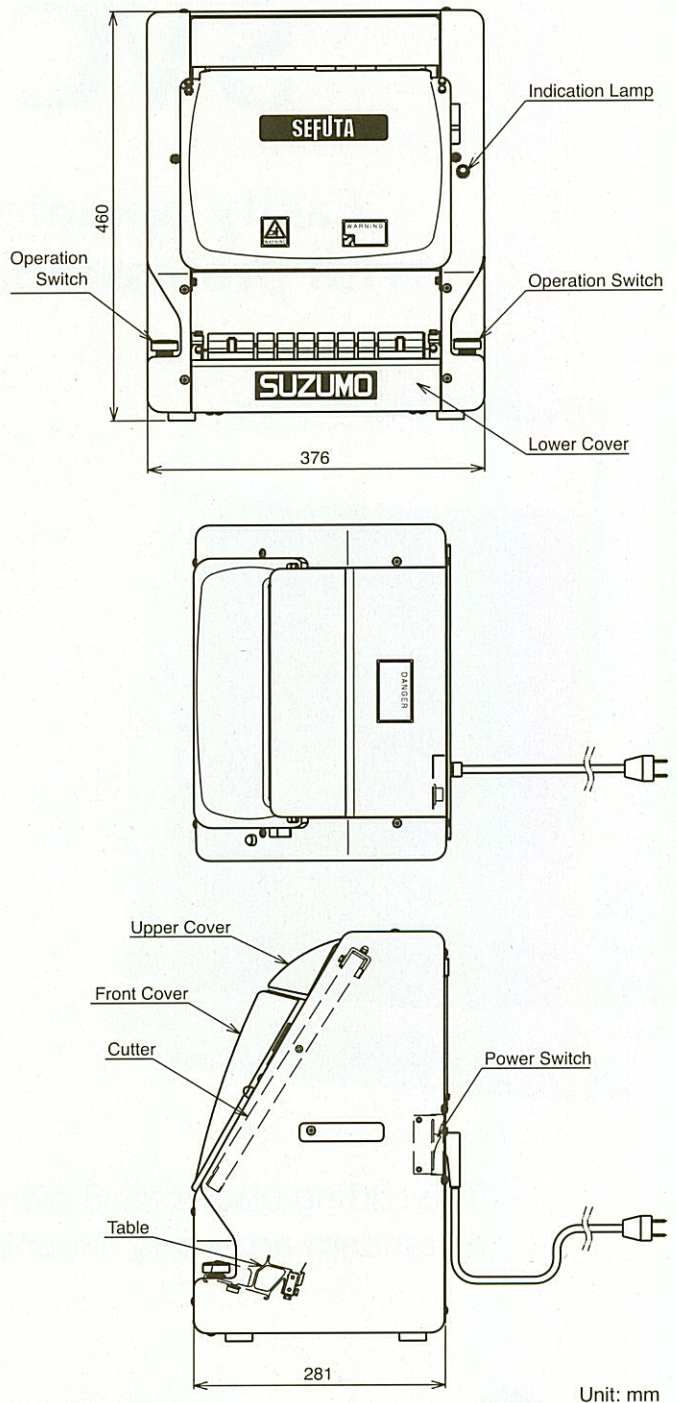
### Weight

14.5kg (32 lb)

### Electric cord length

2m (6.56 ft)

## Dimensions



- Please follow the instructions in the operation manual when operating the cutter.
- Designs and specifications are subject to change without any notice.



Suzumo Machinery Co., Ltd.

Overseas Business Division

2-23-2, Toyotamakita, Nerima-ku,

Tokyo 176-0012, Japan

Tel. +81 3-3993-1407 Fax. +81 3-3993-1756

e-mail overseas@suzumo.co.jp

URL <http://www.suzumokikou.com>

< Contact in North America >

Suzumo International Corporation

379 Van Ness Ave., Suite 1406

Torrance, California 90501, U.S.A.

Tel. +1 310-328-0400

Fax. +1 310-328-2700

e-mail sic@suzumokikou.com