

ENGLISH



The popular
“Nori-Maki” Robot
now comes in
a smaller size, with
greater capacity.

Table-Top Nori-Maki Robot

SVR-NNX



Process



1. Places the *nori*
(dried seaweed) onto
the shaping plate.



2. The robot shapes the
shari (vinegared rice)
into a square and puts
it onto the *nori*.



3. The filling is added by
hand.



4. The *nori-maki* is rolled
up.



5. The *nori-maki* is
complete !



Features

- Now smaller than before and easier to use.
Ideal for use in small kitchens, where space is at a premium.
- Changing the shaping plate (optional) makes it possible to produce three types of *nori-maki* : *futo-maki* (thick rolls), *chu-maki* (medium rolls), and *hoso-maki* (thin rolls).
- Shaping plates can be replaced through a simple, one-step procedure.
- Apart from adding the *nori* and the fillings, all production is controlled through a press of buttons.
- The length, thickness and position of rice sheet can be adjusted as you like.
- Parts can be disassembled and assembled without using tools. The number of parts is fewer than ever before for simple maintenance.

Specifications

Type

SVR-NNX

Input

AC100V-150V, 50-60 Hz Single phase (machine with UL mark)

AC100V-240V, 50-60 Hz Single phase (machine without UL mark)

Power consumption

150W

Capacity

thin roll: 400 rolls/hr

medium roll: 300 rolls/hr

thick roll: 270 rolls/hr

* Production capacity of rolled sushi varies greatly by efficiency of the operator.

Approximate weights

thin roll: 70 - 80g

medium roll: 140g

thick roll: 285g

Hopper capacity

MAX 7.5kg of cooked rice

Robot dimensions (in mm)

Width: 360mm

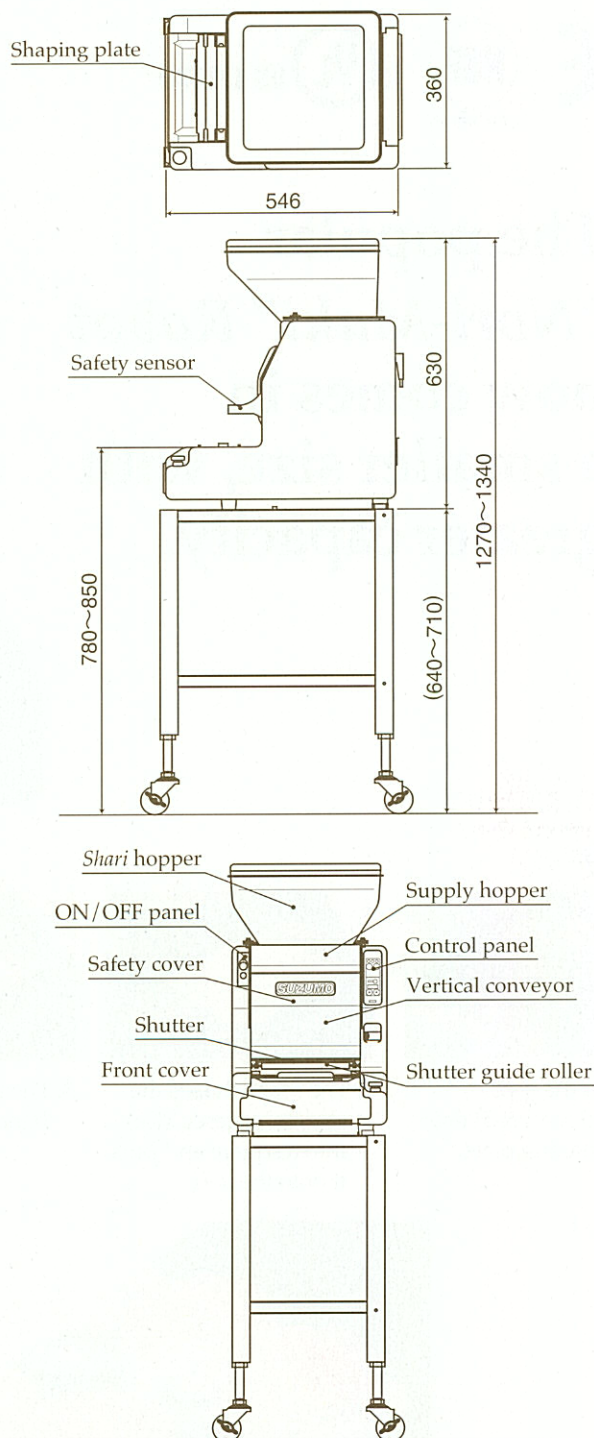
Depth: 546mm

Height: 630mm

Weight

42kg

Dimensions



*Designs and specifications are subject to change without notice.

*Please follow the instructions in the operation manual when handling the robot.

*Capacity expresses the machine's performance capability. The actual result may vary depending on the operator.