

ENGLISH



Chest-type SUSHI & OMUSUBI making robot that prepares
individual NIGIRI (SHARIDAMA) and omusubi
at exactly right temperature by changing internal adjuster

Sushi Chef ssg-scs



S U K E T T O



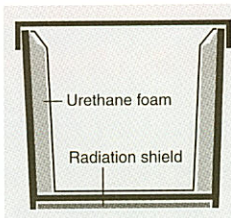
Best fit to your kitchen and counter bar from its color and size!

Beautifully and gently shaped either *nigiri* (SHARIDAMA) or rice ball (OMUSUBI) is created at the right temperature from this robot. It has a forming technology that creates tiny air pockets in *nigiri* and rice ball. Adjustable forming speed is 0 - 1800 pieces / hr for *nigiri* (at standard 20g / piece) and 0 - 750 pieces / hr for rice ball (at standard 100g / piece).

Suzumo Machinery Co., Ltd.

A special adiabatic structure achieved by employing urethane foam filler realizes outstanding heat insulation and moisture retention.

The rice is maintained at an ideal temperature for at least four hours.



The "助人" (SUKETTO) features an easy-to-use integrated operating panel.

With convenient "one-touch" control, the pop out operating panel slides into the unit when not in use so that the Sushi Chef looks just like an authentic sushi chest.



- The "助人" (SUKETTO) will be the best fit machine to any type of kitchen from its color and its compactness.
- By changing the internal adjuster, The "助人" (SUKETTO) can make both *nigiri* (*sharidama*) and rice ball.
- A new internal lid with an interlock function was added for safe operation. The machine will automatically stop when the internal lid is opened during operation.
- The "助人" (SUKETTO)'s high performance perfectly recreates the technique of a veteran sushi chef. Professional quality sushi can be prepared by anyone on his or her first try.
- Simple, easy operation. It is just like using a home appliance and is also very easy to disassemble and clean.

■ Specifications

Capacity	<i>Nigiri</i> : 0–1800 pieces / hr (20g / piece) Rice ball: 0–750 pieces / hr (100g / piece)
Dimensions	Diameter: 17.5 in. (445 mm) *including lid Height: 15.4 in. (390 mm) *excluding stand
Power	AC 100–240 V, 50/60 Hz
Power consumption	Operating state: maximum 40 w Standby state: maximum 10 w
Rice volume	<i>Nigiri</i> : approximately 0.56–0.88 ozs. (16–25 g) Rice ball: approximately 1.76–3.53 ozs. (50–100 g) * The quantity varies depending upon the temperature of the rice.
Hopper capacity	approximately 3.16gal. (12 liters) of sushi rice
Weight	approximately 28.63 lbs. (13 kg)
Power cord	6.56ft. (2 m) with ground terminal
Option	Special stand (available separately) Internal Forming Adjuster (<i>nigiri</i> or rice ball): One adjuster is included in the price

- 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.

■ Features

- The "助人" (SUKETTO) employing urethane foam filler is in both the main unit and the lid. The outstanding heat insulating and moisture-retaining characteristics make it possible to form *nigiri* at an ideal temperature.
- A condensation control function is achieved by employing a special water absorbing sheet to prevent any condensation from forming inside.
- The "softness mode" makes it possible to set the softness of the rice at 10 different levels.
- 10-level setting for *nigiri* is realized over a wide range of rice quantities, from 0.56ozs. (16g) to 0.88ozs. (25g).
- The rice is moved through an auger-delivery mechanism which preserves the delicate texture of the rice. In addition, the vertical forming mechanism makes it possible to shape the *nigiri* with air pockets formed inside (PAT).

Come visit us at our showroom where you can try the Sushi Chef.

ISO 9001
BUREAU VERITAS
Certification



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