

Making Maki rolls has never been so quick and easy!

Process



1. The machine shapes the shari (vinegared rice) into a square.



2. Place the nori on the shari sheet.



3. Add the filling



4. The roll goes into the machine.



5. The roll is rolled up















Table-Top Maki Machine

SVR-BRX



Features .

- Compact and easy to use! Ideal for use in small kitchens, where space is at a premium.
- Changing sizes can be done easily by a press of a button.
- 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 .

SVR-BRX

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

90W

Capacity

Approx. 250 - 350 rolls/hr

- Handling time of stuffing (3 seconds for each roll) is excluded.
- Production capacity of rolled sushi varies greatly by efficiency of the operator.

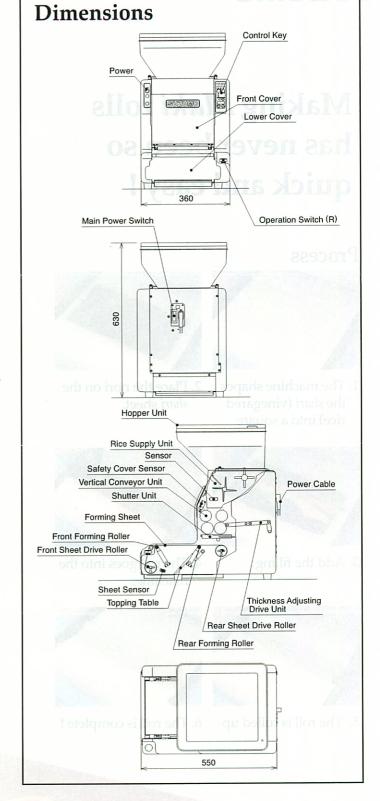
Hopper capacity

MAX 7.5kg of cooked rice

Machine dimensions (in mm)

Width: 360mm Depth: 550mm 630mm Height:

Weight 40kg



- * Designs and specifications subject to change without notice.
- * While capacity expresses the machine's performance capabilities, it is predicated upon the machine being operated correctly.





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