

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

Sushi Chef Machine SSG-SCS



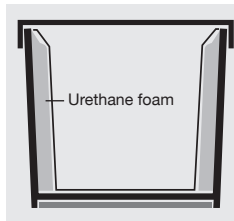
Best fit to your kitchen and counter bar from its color and size!

Beautifully and gently shaped either NIGIRI (SHARIDAMA) or ONIGIRI is created at the right temperature from this machine.

It has a forming technology that creates tiny air pockets in NIGIRI and ONIGIRI. Adjustable forming speed is 0 - 1800 pieces / hr for NIGIRI (at standard 20g / piece) and 0 - 750 pieces / hr for ONIGIRI (at standard 100g / piece).

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.



Sushi Chef Machine 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 Machine looks just like an authentic sushi chest.



■ Specifications

Model	SSG-SCS
Capacity	NIGIRI: 0-1800 pieces/hr (20g/piece) ONIGIRI: 0-750 pieces/hr (100g/piece)
Dimensions	Diameter: 445mm *including lid Height: 390mm *excluding stand
Power	AC 100-150V, 60Hz, Single phase (Meets UL/NSF standards) AC 100-240V, 50/60Hz, Single phase (Applied to CE Regulation)
Power consumption	Operating state: Max. 40W Standby state: 10W
Rice volume	NIGIRI: Approx. 16-25g ONIGIRI: Approx. 50-100g *The quantity varies depending upon the temperature of the rice.
Hopper capacity	Approx. 6.5kg of sushi rice
Weight	Approx. 13kg
Power cord	2m with ground terminal
Option	Special stand (available separately) Internal Forming Adjuster (NIGIRI or ONIGIRI): One adjuster is included in the price.

- Sushi Chef Machine will be the best fit machine to any type of kitchen from its color and its compactness.
- By changing the internal adjuster, Sushi Chef Machine can make both NIGIRI (sharidama) and ONIGIRI.
- 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.
- Sushi Chef Machine'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.

■ Features

- Sushi Chef Machine 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.
- 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 16g to 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).

■ Designs and specifications are subject to change without notice.



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