

Best suitable model for Rice Outside Rolls (*Uramaki*) such as California Roll !

This new model has improved rice forming design and roll forming process. Anyone can make Roll Sushi like a experienced chef.

Supporting 7 Languages

LCD operation touch panel can be displayed in either English, French, German, Spanish, Korean, Chinese, and Japanese by user selection on panel.

Process



1. It spreads sushi rice onto the forming sheet



2. Place *Nori* (dried seaweed) by hand on the rice



3. Place ingredients by hand



4. It starts rolling



5. Automatically roll up



6. Forms beautiful rolls



Intertek



Intertek



Roll Sushi Making Machine **SVR-BXA**

Features

- 6 kinds of Rolls can be memorized (22mm dia. – 70mm dia).
- Rice length, thickness and even density of rice can be adjusted.
- Rice sheet can be supplied continuously without rolling proces.
- Re-roll up function is added to make Rolls tighter when needed.
- Convenient LCD touch panel, supporting 7 languages either English, Spanish, French, German, Korean, Chinese or Japanese.
- Easy operation & cleaning.

Specifications

Model

SVR-BXA-CE (Applied to CE Regulation)
SVR-BXA-ET (Applied to ETL/cETL)

Input

AC100 - 240V, 50/60Hz Single phase

Power consumption

110W

Capacity

Approx. 250 - 350 rolls/hr

* Production capacity varies by operator's working speed.

Hopper capacity

MAX 7.5kg of cooked rice

Roll Size

22mm - 70mm diameter

Machine dimensions (in mm)

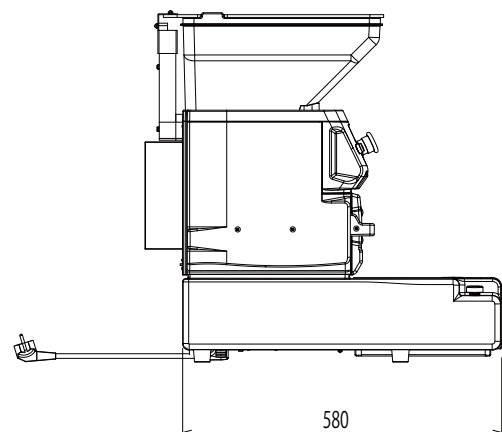
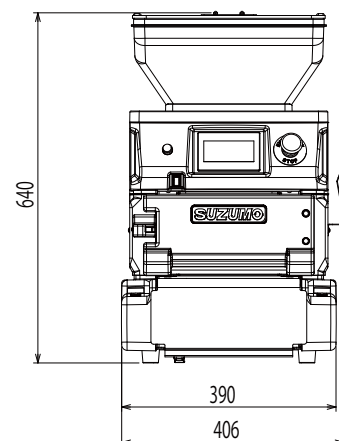
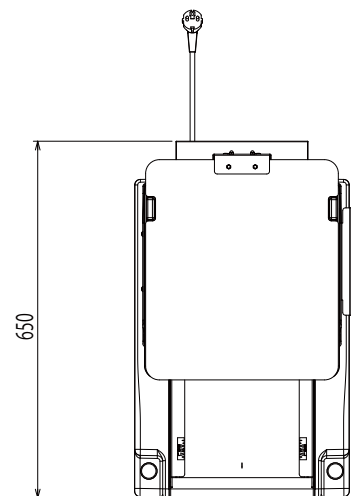
Width: 390mm
Depth: 650mm
Height: 640mm

Weight

41.5Kg

Dimensions

(SVR-BXA-CE)



*Designs and specifications are subject to change without 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

1815 W. 205th Street, Suite 101
Torrance, CA 90501, U.S.A.

Tel. +1 310-328-0400

Fax. +1 310-328-2700

e-mail sic@suzumokikou.com

