

Roll Sushi Making Machine
SVR-NXA

Best suitable model for traditional *Nori* (seaweed) Outside Rolls !

New rice forming process enables to supply stable and fluffy rice sheet for Roll Sushi.

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.

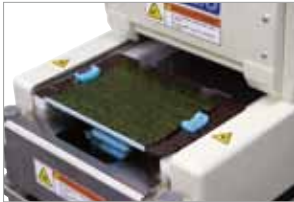


Intertek



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Process



1. Place *Nori* (dried seaweed) by hand on the Forming Plate



2. It spreads sushi rice on the *Nori*



3. Place ingredients by hand



4. Rolled up by Forming Plate



5. Forms beautiful rolls



Roll Sushi Making Machine **SVR-NXA**

Features

- 3 kinds of Rolls can be memorized.
- 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 Japanes.
- Easy operation & cleaning.

Specifications

Model

SVR-NXA-CE (Applied to CE Regulation)

SVR-NXA-ET (Applied to ETL/cETL)

Input

AC100 - 240V, 50/60 Hz, Single phase

Power consumption

70W

Capacity

Small roll: 400 rolls/hr

Medium roll: 300 rolls/hr

Large roll: 280 rolls/hr

* Production capacity varies by operator's working speed.

Hopper capacity

MAX 7.5kg of cooked rice

Roll Size

Small roll: □25mm

Medium roll: □35mm

Large roll: □46mm

Machine dimensions (in mm)

Width: 360mm

Depth: 613mm

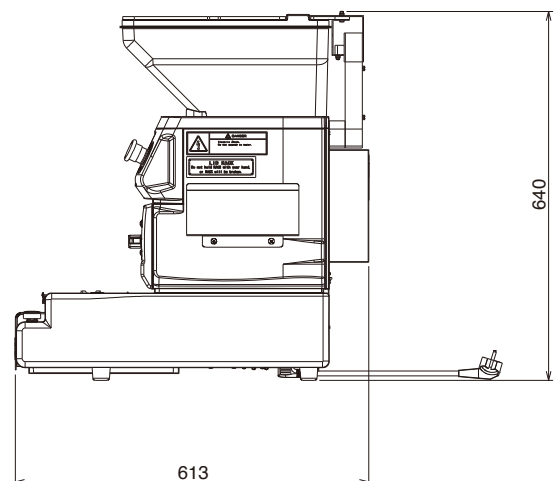
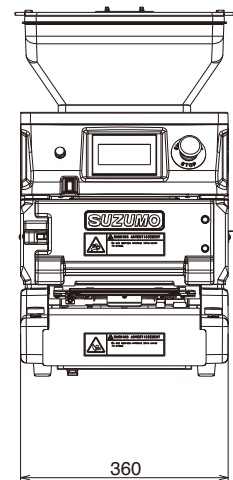
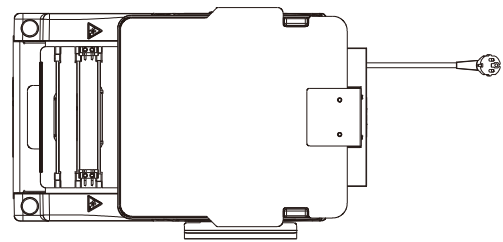
Height: 640mm

Weight

41.5kg

Dimensions

(SVR-NXA-CE)



*Designs and specifications are subject to change without notice.



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