

**Both Creating and
Transferring Sushi
is covered automated.**

Compact Sushi Machine+ Transfer System **SSN-JLX-EH+ TRS-JLX-ET**



Higher Speed than ever

Maximum Transfer speed is 4,200 pieces in an hour.

Hand made texture and superior taste of sushi made by professional chef

Creating low density and high quality Sushi without kneading, damaging or crashing rice.

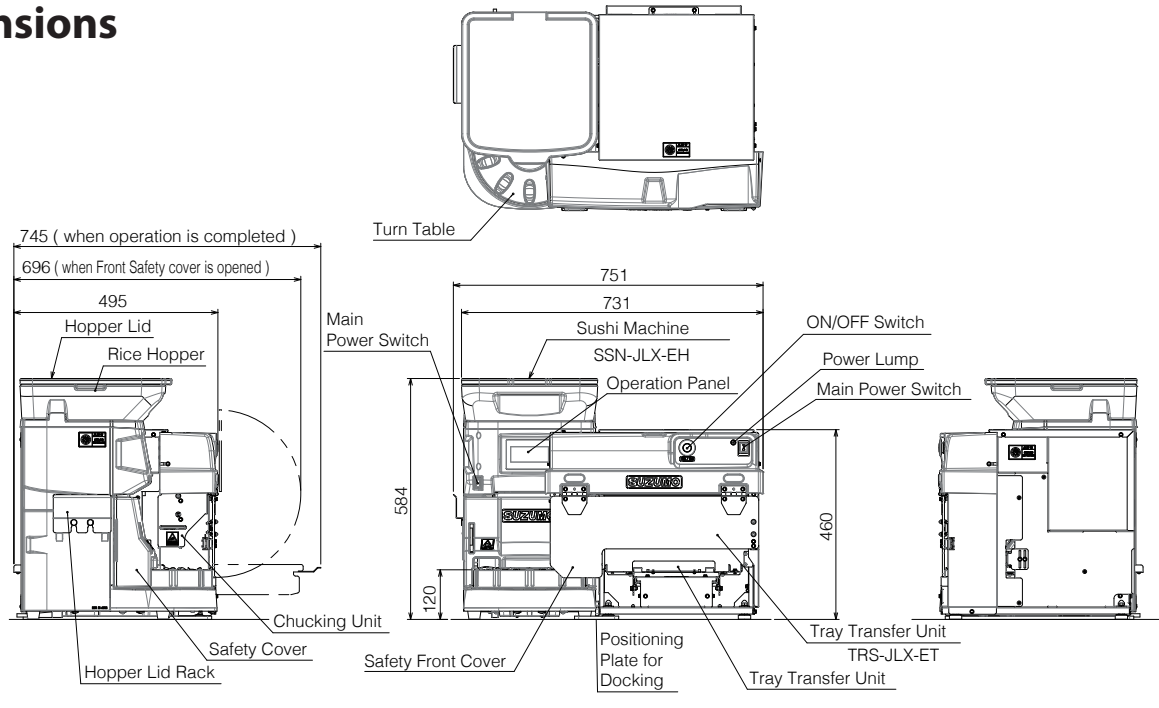
Supporting 7 Language

Language for operation panel can be selected from English, French, German, Spanish, Korean, Chinese, and Japanese by user selection on operation panel.

Safety Operation

Safety Front Cover with interlock is applied to be more safety during machine is operated.

Dimensions



Specification

Model	SSN-JLX-EH+TRS-JLX-ET (Meets UL/NSF standards)
Capacity	4,200 pieces per hour as maximum (as transfer speed)
Machine Dimensions	Start : 751W x 495D x 670H mm Finish : 751W x 745D x 670H mm (including Hopper Lid Rack)
Input	AC 110-120V, 60Hz single phase
Power Consumption	SSN-JLX-EH : 180W TRS-JLX-ET : 220W
Hopper Capacity	Approx 10 kg
Weight per piece	Minimum 12g* (0.43oz) to Maximum 22g (0.78oz) * 12g (0.43oz) to 16g (0.56oz) requires different mold unit
Hardness Setting	7 adjustment levels - soft to hard
Machine Weight	SSN-JLX-EH Approx. 25kg TRS-JLX-ET Approx 29kg

Features

- TRS-JLX-ET can be applied even as post-installation.
- Some deployment pattern is available as standard.
- SSN-JLX-EH can be operated solely to produce small number of Sushi.
- Compact in design and easy work to replenish a rice hopper with Shari (Rice). It makes fluffy Shari (Rice) ball that are a low density and high quality Sushi without kneading rice.
- Flat LCD touch panel makes easy operation and highly visible words.
- Operation for TRS-JLX-ET is controlled with the touch panel in SSN-JLX-EH.
- Reduction of the number of cleaning parts for maintenance.
- Simple structure leads to sanitation, cleanness, easy assembling and disassembling.
- Color of plastic parts which touch rice is blue to find it and its broken piece out of rice.

*Design and specification subject to change without notice. *Please follow the instruction in the operation manual when handling the machine.
*While capacity expresses the machine's performance capabilities, it is predicated upon the machine being operated correctly.

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