

Both Creating and Transferring Sushi is covered automated. (CE certified model is available)

Compact Sushi Machine + Transfer System SSN-JLX+TRS-JLX



European Standard machines is another design

Higher Speed than ever

Maximum Transfer speed is 4,200 pieces in an hour (less than 20g setting) More than 20% speed up.

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.

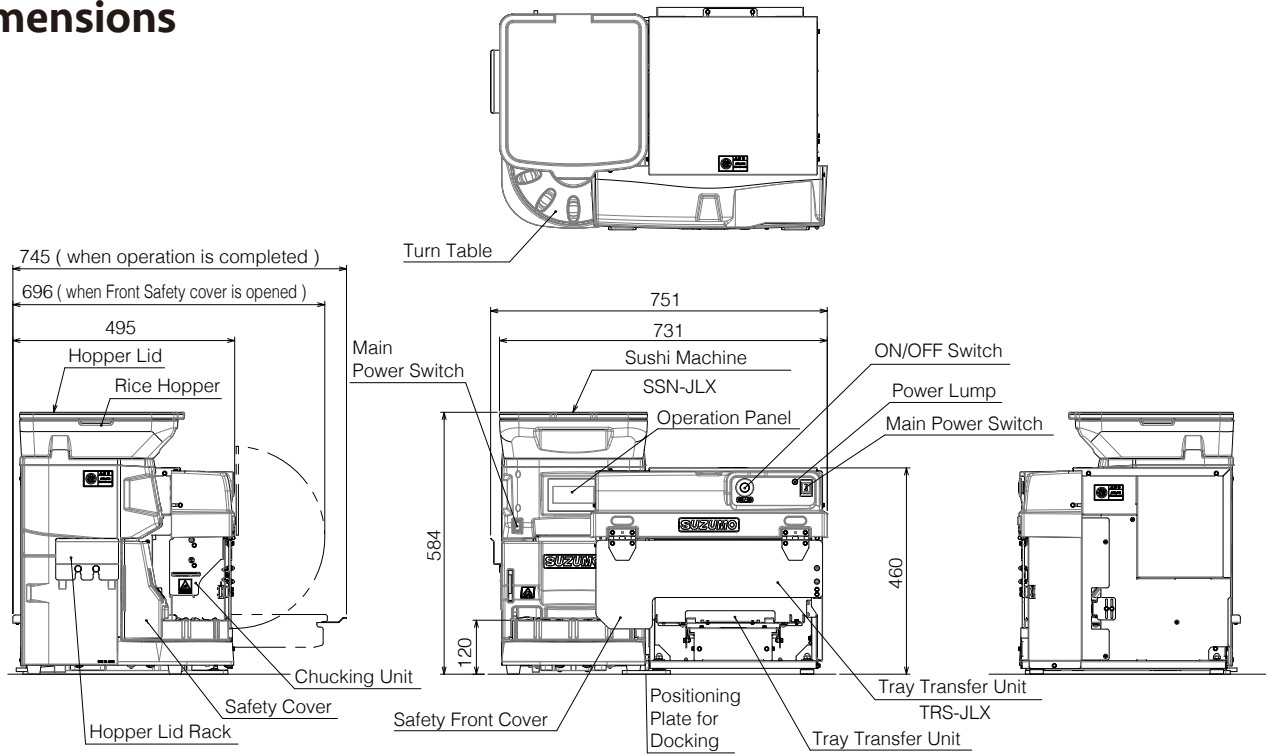
Supporting 4 Language

Language for operation panel can be selected from English, Chinese, Korean 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+TRS-JLX
Capacity	4,200 pieces per hour as maximum (as transfer speed)
Machine Dimensions	Start : 751W x 495D x 584H mm Finish : 751W x 745D x 584H mm (including Hopper Lid Rack)
Input	AC220V - 240V 50/60Hz Single Phase
Power Consumption	SSN-JLX : 170W TRS-JLX: 210W
Hopper Capacity	Standard Hopper: approx 5.5 kg (inapplicable for CE certified model) Large Hopper: approx 10 kg
Weight per piece	Minimum 12g to maximum 22g * 12g to 16g requires different mold unit
Hardness Setting	Soft ⇄ Hard (7 steps adjustment)
Machine Weight	SSN-JLX Approx. 25kg TRS-JLX Approx 30kg
Optional Items	Wasabi Unit (inapplicable for CE certified model) KHS Tray

Features

- TRS-JLX can be applied even as post-installation
- Some deployment pattern is available as standard
- SSN-JLX 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 is controlled with the touch panel in SSN-JLX
- 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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