

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.



SVR-NXA-ET



Intertek



Intertek

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



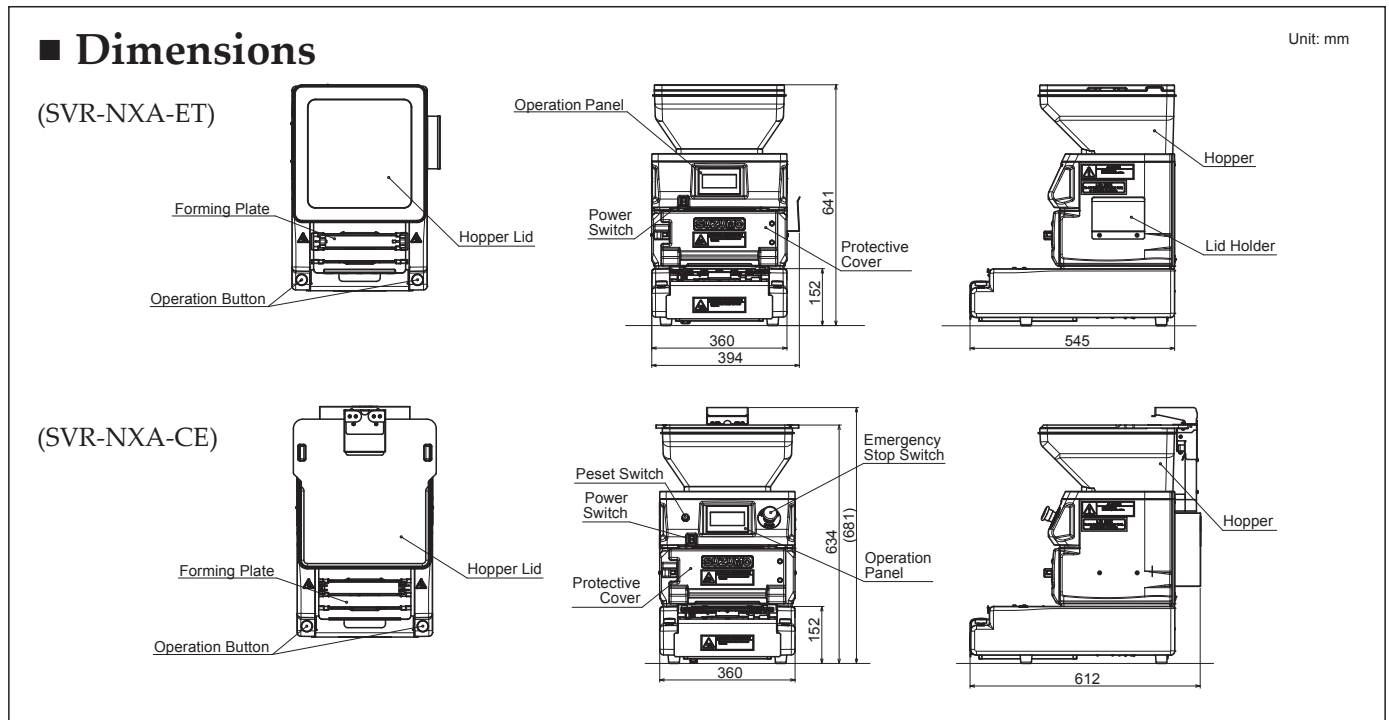
5. Forms beautiful rolls



SVR-NXA-CE



Roll Sushi Making Machine **SVR-NXA**



Unit: mm

■ 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 process.
- 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-NXA-ET (Applied to ETL/cETL)
SVR-NXA-CE (Applied to CE Regulation)

Input

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

Power consumption

80W

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

Weight

37.5kg (SVR-NXA-ET)
41.5kg (SVR-NXA-CE)

Machine dimensions (in mm)

394W×545D×641Hmm (SVR-NXA-ET)
360W×612D×681Hmm (SVR-NXA-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