



Super Compact Sushi Machine

S-Cube

"3S" design - Small, Smart & Simple

Major features of S-Cube

· Compact

User-friendly & compact design

Easy to carry

Easy

Easy to operate & keep clean

Simple design and easier cleaning

(Comparison with conventional models)

Low Cost

Affordable price with reliablity

Suitable for those who are looking for Nigiri Sushi business and expanding Sushi menu

Point 1.

Enable to adjust any Rice Ball size you want

Flexible Rice Ball size from 12g to 20g without replacing parts

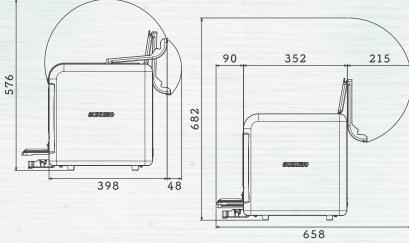
Point 2 -

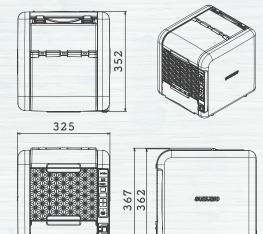
Stylish & compact design for any location

This machine can be installed anywhere you want

Outline

Outline Drawings





Specification

Specifications

	Product name	Super Compact Sushi Machine (S-Cube)
	Model	SCB-CPA-WW
	Machine Dimensions	325(W)×352(D)×367(H) mm
	Power	AC100-240V 50/60Hz
	Max. Power Consumption	85W
	Machine Weight	13.2kg (Without power cable)
	Number of assembling/ disassembling parts	Total number of regular washing parts: 10 [Washing by a dish washer conditions] Wash: below 65°C within 45sec Rince: below 85°C within 15sec

Hopper Capacity	Approx. 3.3kg
Production Capacity	1200pcs/hr
Piece Size Ranges	$12g\sim20g$ Dealing with either warm or cool rice
Dimensions of formed sushi rice	20~25(W)×45(D)mm/pcs 'Piece height shall be varied depending on piece size settings
Forming Method	Forming by a pair of shutter
Heater Functions	Hopper & Vertica Roller Unitl

*Designs and specifications are subject to change without notice.
*While capacity expresses the machine's performance capabilities, it is predicated upon the machine being operated correctly



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