

饭桶状的寿司以及饭团制造机，随着内部的调节，可以生产适当温度的饭粒。

Sushi Chef SSG-SCS

助人

S U K E T T O



Intertek

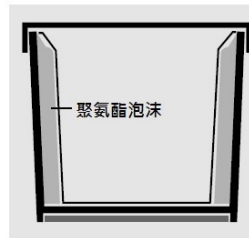
Intertek

最佳的颜色以及大小，最适合放置厨房或是吧台上！

使用本机可以生产出形状美观以及温度适中的寿司饭或是饭团。它的成型技术可以调节寿司饭的软硬度。生产速度也可以调节，寿司饭由每小时生产0 - 1800块(以标准计每块20g)，饭团由每小时生产0 - 750块(以标准计每块100g)。

Suzumo Machinery Co., Ltd.

通过采用聚氨酯泡沫的填充物，制成杰出的隔热结构，从而达到绝佳的隔热和保湿效果。因此，米饭可以维持在一个理想的温度，长达至少四个小时之久。



“助人” (SUKETTO) 具有易于使用的统一操作屏幕。有了方便的“一触式”控制，当弹出的操作面板不在使用中的时候，可以滑入机器中，这样的设计令寿司机械看起来就像是一个正宗的寿司饭箱。



- 基于“助人” (SUKETTO) 的颜色以及坚硬程度，它将会是最适合放置于厨房的寿司机器。
- 改变“助人” (SUKETTO) 的内部调节器，可以选择制作寿司饭或是饭团。
- 一个全新的内部盖子，附上内锁功能增加操作的安全性。当内部盖子在操作期间被打开的时候，机器会自动停止运作。
- “助人” (SUKETTO) 可以完美地重现专业寿司师傅的制作寿司技术。任何人即使是第一次使用，也可以制作出专业水平的寿司。
- 简单又容易的操作方式，就像正在使用家用的用具一样。同时拆卸以及重组也十分容易，可以方便于清洁。

规格

型号	SSG-SCS
生产量	寿司饭: 每小时0 - 1800块 (每块重量20g) 饭团: 每小时0 - 750块 (每块重量100g)
尺寸	直径: 17.5in. (445mm) *包括盖子 高度: 15.4in. (390mm) *不包括支架
电源	AC 100-150 V, 60Hz Single phase (machine without CE mark) AC 100-240 V, 50-60 Hz Single phase (machine with CE mark)
消耗电力	操作时: 最大40W 准备时: 最大10W
饭团重量	寿司饭: 大约0.56 - 0.88ozs. (16 - 25g) 饭团: 大约1.76 - 3.53ozs. (50 - 100g) *数量会随着米饭的温度而改变
饭兜容量	寿司饭大约3.16gal. (12 liters)
机械重量	大约28.63lbs. (13kg)
电源线	6.56ft. (2m) 包括接地端
选项	额外支架(可以拆卸) 内部成型调节器(制作寿司饭或是饭团) 其中一个调节器包含在价目中

特点

- “助人” (SUKETTO) 採用聚氨酯泡沫填充剂于主要组件以及盖子上。这优秀的隔热性和保持防潮的特性使它能够形成理想温度的寿司饭。
- 「软硬度模式」让米饭的软硬度有一共十种不同的程度。
- 10种不同的寿司饭的成型设定，让寿司饭的大小和重量有不同的变化，由0.56ozs. (16g) 至0.88ozs. (25g)。
- 米饭是通过螺旋式输送机制进行输送，保护米饭那细腻的质感。此外，垂直的成型机制，能够在塑造寿司饭的时候，令寿司更加松软。

*机器的使用方法以「使用说明书」为基准。

*上述机器的生产能力为标准性能指数，实际使用会有所差异。

*机器的外形及设计有可能不予通告加以改良。

Come visit us at our showroom where you can try the Sushi Chef.



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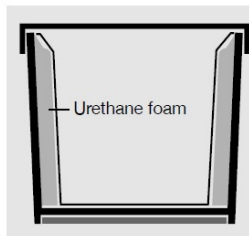
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Printed in Japan

A special adiabatic structure achieved by employing urethane foam filler realizes outstanding heat insulation and moisture retention.

The rice is maintained at an ideal temperature for at least four hours.



The "助人" (SUKETTO) features an easy-to-use integrated operating panel.

With convenient "one-touch" control, the pop out operating panel slides into the unit when not in use so that the Sushi Chef looks just like an authentic sushi chest.



■ Specifications

Model	SSG-SCS
Capacity	<i>Nigiri</i> : 0–1800 pieces / hr (20g / piece) Rice ball: 0–750 pieces / hr (100g / piece)
Dimensions	Diameter: 17.5 in. (445 mm) *including lid Height: 15.4 in. (390 mm) *excluding stand
Power	AC 100–150 V, 60 Hz Single phase (machine without CE mark) AC 100–240 V, 50–60 Hz Single phase (machine with CE mark)
Power consumption	Operating state: maximum 40 w Standby state: maximum 10 w
Rice volume	<i>Nigiri</i> : approximately 0.56–0.88 ozs. (16–25 g) Rice ball: approximately 1.76–3.53 ozs. (50–100g) * The quantity varies depending upon the temperature of the rice.
Hopper capacity	approximately 3.16gal. (12 liters) of sushi rice
Weight	approximately 28.63 lbs. (13 kg)
Power cord	6.56ft. (2 m) with ground terminal
Option	Special stand (available separately) Internal Forming Adjuster (<i>nigiri</i> or rice ball): One adjuster is included in the price

- The "助人" (SUKETTO) will be the best fit machine to any type of kitchen from its color and its compactness.
- By changing the internal adjuster, The "助人" (SUKETTO) can make both *nigiri* (*sharidama*) and rice ball.
- A new internal lid with an interlock function was added for safe operation. The machine will automatically stop when the internal lid is opened during operation.
- The "助人" (SUKETTO)'s high performance perfectly recreates the technique of a veteran sushi chef. Professional quality sushi can be prepared by anyone on his or her first try.
- Simple, easy operation. It is just like using a home appliance and is also very easy to disassemble and clean.

■ Features

- The "助人" (SUKETTO) employing urethane foam filler is in both the main unit and the lid. The outstanding heat insulating and moisture-retaining characteristics make it possible to form *nigiri* at an ideal temperature.
- The "softness mode" makes it possible to set the softness of the rice at 10 different levels.
- 10-level setting for *nigiri* is realized over a wide range of rice quantities, from 0.56ozs. (16g) to 0.88ozs. (25g).
- The rice is moved through an auger-delivery mechanism which preserves the delicate texture of the rice. In addition, the vertical forming mechanism makes it possible to shape the *nigiri* with air pockets formed inside (PAT).

- Designs and specifications are subject to change without notice.
- Please follow the instructions in the operation manual when handling the machine.
- Capacity expresses the machine's performance capability. The actual result may vary depending on the operator.

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