

# Compact Sushi Machine

## SSF-JXA



SSF-JXA-AS



SSF-JXA-CE



### Easy operation, Easy Cleaning, Consistent & Quality Nigiri Sushi

Simple design for easy operation & maintenance.

Suzumo's technique allows for stable and fluffy Nigiri Sushi without cutting the rice grains.

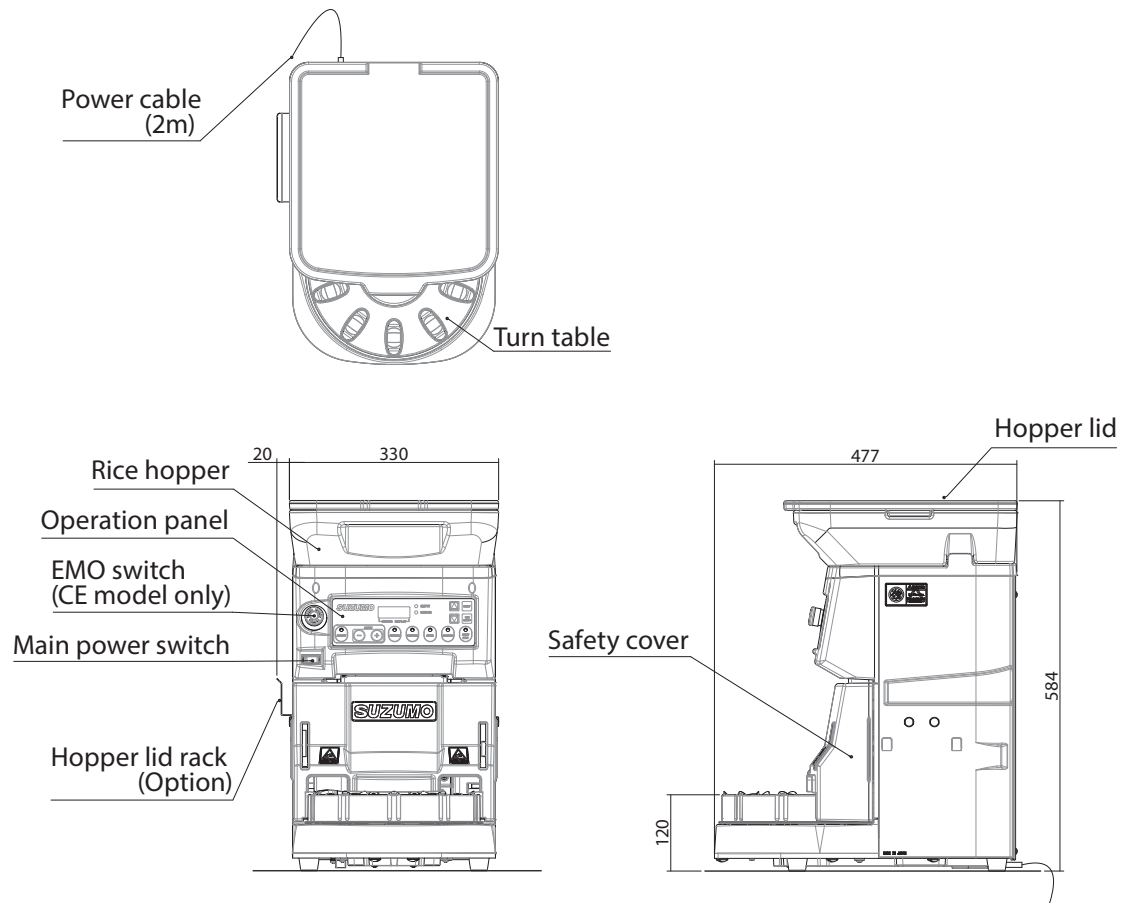
- Simple operation with buttons for counter reset & adjustments of weight, softness & speed.
- Simple structure reduces daily cleaning time & keeps sanitation.
- Better quality by refined Rice Supply unit, Vertical Weighing unit, and Forming unit.



Fuji Keizai [Labour shortage and Potential Demand & Consideration on Automated Robots] Results for 2022 Sales Quantity and Value for Sushi Making Robot



# Dimensions



# Specifications

Model	SSF-JXA-AS SSF-JXA-CE (Applied to CE & UKCA Regulation)
Input	AC220-240V 50/60Hz Power cable: 2m
Power rating	110W
Capacity	2000, 2400, 2800pcs/hr (selectable)
Weight per piece	18, 20, 22, 25g (selectable)
Hopper capacity	Approx 5.5Kg of cooked rice (Including supply hopper unit)
Dimensions	330W×477D×584Hmm

Weight	25kg
Dimension of rice ball	TypeA: 55L×24Wmm (More rounded at the top of rice ball)
(Selectable mold units)	TypeB: 55L×25Wmm (Oval shape)
Hardness setting	Soft ⇔ Hard (7steps adjustment)
Option	Hopper lid rack

\* 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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