



Super Compact Sushi Machine

## S-Cube

"3S" design - Small, Smart & Simple

## Major features of S-Cube

User-friendly & compact design

Easy to carry

Easy to operate & keep clean

Simple design and easier cleaning

(Comparison with conventional models)

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

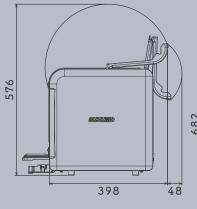
Flexible Rice Ball size from 12g to 20g without replacing parts

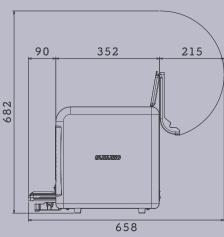
Point 2

Stylish & compact design for any location

This machine can be installed anywhere you want

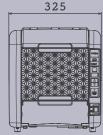
Outline Drawings

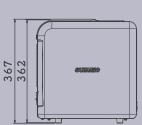












## Specifications

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	$12 ext{g}\sim20 ext{g}$ Dealing with either warm or cool rice
Dimensions of formed sushi rice	$20{\sim}25(W){ imes}45(D)mm/pcs$ 'Piece height shall be varied depending on piece size settings
Forming Method	Forming by a pair of shutter
Heater Functions	Hopper & Vertical Roller Unit

Designs and spectrications are subject to change without notice.

While capacity expresses the machine's performance capabilities, it is predicated upon the machine being operated correctly.

♥ SUZUMO 食の「おいしい」や「温かい」を世界の人々へ

Suzumo Machinery Co., Ltd. Global Busines Division. https://www.suzumokikou.com/

[Head Office] 4-10-1, Nakano, Nakano-ku, Tokyo, JAPAN e-mail overseas@suzumo.co.jp Tel. +81 3-3993-1407



Contact Us



S-Cube Promotion Movie

