

A Must for Any Successful Sushi Retailing Outlet

PRODUCTION ●

Heat-resistant gloves
Anti-fogging wrapping film
LUBE-SAN sterilized grease
SUN RICE NET
RICE PAO rice-
preservation
sheets
SOFTON



SEASONINGS ●

S-ONE
Colonnade® (original sushi vinegar)
Wasabi for sushi robots



PRESERVATION ●

Shari containers
Shari trays



SANITATION ●

Sterilizing spray
Polyethylene disposable gloves



DISPLAY ●

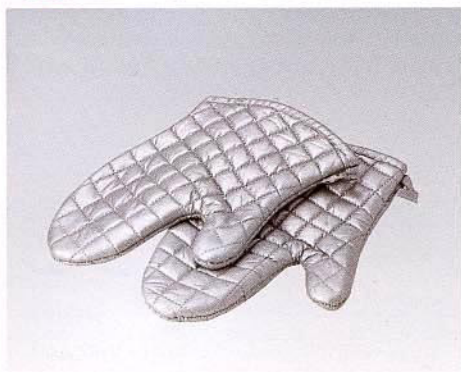
Menu blocks
Sushi trays
Soka display trays
RIC refrigerated showcases



Suzumo production materials, for intelligent and delightful displays of mouthwatering tastes

Providing delicious sushi intelligently and hygienically, and delighting customers with presentations and displays, are the secret to building a thriving sushi retailing operation. Use Suzumo's original materials as your aid in developing success.

● PRODUCTION



Heat-resistant gloves

Capable of withstanding temperatures of up to 200 °C. Safe for handling rice pots and other hot objects.

* Available in pairs



Anti-fogging wrapping film

A 30-micron, anti-fogging film for wrapping sushi. The film's firm flexibility produces beautifully formed wrappings.

* Widths: 135mm, 155mm, 160mm

* Length of roll: 1,000m

Available in lots of 8 rolls



LUBE-SAN sterilized grease

Semi-transparent, odorless grease for use on food-processing machinery. Features excellent adherence to machinery components.

* Quantity per can: 354g



Rice cooking net

Rice wrapped in the cooking net is placed in the pot to be steamed. This prevents it from sticking to the pot and makes removal and carrying to the next process easier.

* Measurements: 1,000 x 1,000mm



RICE PAO rice-preservation sheets

A special paper controls the moisture of rice after cooking. Used together with Suzumo's rice containers, these sheets will help preserve freshness, simulating the function of traditional Japanese wooden rice tubs.

* Measurements for 10kg container:
410 x 340 x 500mm

* Measurements for 15kg container:
410 x 340 x 600mm

Per bag: 250 sheets



SOFTON

An odorless and harmless spray made of sterile vegetable oil, used to prevent cooked rice from sticking to lifting blades and other machine parts that come into contact with the rice.

* Quantity per can: 330ml
Available in lots of 6 cans

SEASONINGS



S-ONE

An emulsified oil used in the cooking of rice. While enhancing the flavor and texture of rice, and preventing its aging, S-ONE also keeps grains separate during cooking, making rice easier to handle by machine. And because rice cooked with S-ONE does not stick to pots and machinery, it facilitates the washing of such equipment.

* 20 kg per can



Colonnade® (original sushi vinegar)

Shari is the lifeblood of sushi. Colonnade® sushi vinegar brings out the flavor and gloss of the *shari*, while preventing its aging and preserving freshness for long periods of time. Containing pectin, Colonnade®'s thick consistency fosters the adhesion of vinegar to rice.

* 20 liters per case
Available in lots of 5 cases



Wasabi for sushi robots

A convenient, superior-tasting *wasabi* developed for use in sushi robots. Made from fresh *wasabi*, the product has a viscosity that is ideal for the automatic seasoning processes performed by robots.

* Per case
(120 packets containing 100g each)
Available by the case

PRESERVATION



Shari containers

Features excellent heat-insulating capabilities for cooked rice. When used in conjunction with Rice Pao, these containers preserve the flavor of the *shari* for long periods of time.

* External measurements for 10kg container: 490 x 380 x 220mm
* External measurements for 15kg container: 480 x 370 x 255mm
Available in lots of four or more



Shari trays

Trays for *shari* containers, which permit *shari dama* to be stored in rows. With five trays per container (four trays for BAT-15), each container can hold up to 300 *shari dama*. The trays promote efficiency, by making it easier to store and handle the *shari dama* and by providing a convenient means of transporting it.

* BAT-20: In lots of five trays per case
* BAT-15 (deep trays): In lots of four trays per case

SANITATION



Sterilizing spray

A must for simple sterilizing and hygiene maintenance. Use before commencing work, on cutting boards, containers, machinery, tables, and hands.

* Quantity per container: 500ml
Available in lots of 10 containers



Polyethylene disposable gloves

An essential aid for the maintenance of hygiene. Rice will never stick to gloves during handling. Gloves can be conveniently extracted from rolls or packs one at a time.

* Easy-to-use packs: Sizes small and medium
Available in cases (3,000 gloves per case)

DISPLAY



Menu blocks

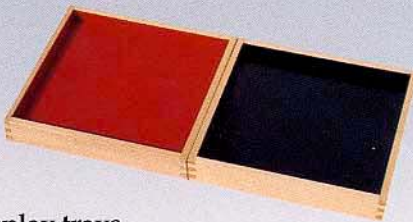
Made of high-quality *hinoki* wood, which harmonizes with the *soka* display trays. Use the menu blocks to beautifully highlight product and price in script.



Sushi trays

Originally designed trays that stabilize *inari* and *hosomaki* during automated wrapping, thereby eliminating product loss. These produce beautifully wrapped individual pieces.

* Available in lots of 10,000



Soka display trays

For beautiful and splendid displays of wrapped sushi! The trays are reversible, with red and black on opposite sides. Designed for use in Suzumo's original show cases.

* Measurements: 285 x 255 x 45mm
Available in lots of 20 or more



Refrigerated showcases

Showcases that allow sushi to be delectably displayed while providing refrigeration to preserve flavor. Showcases may be ordered with store logos.

* Measurements: Orders for special sizes are accepted.

* Designs and specifications subject to change without notice.



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