

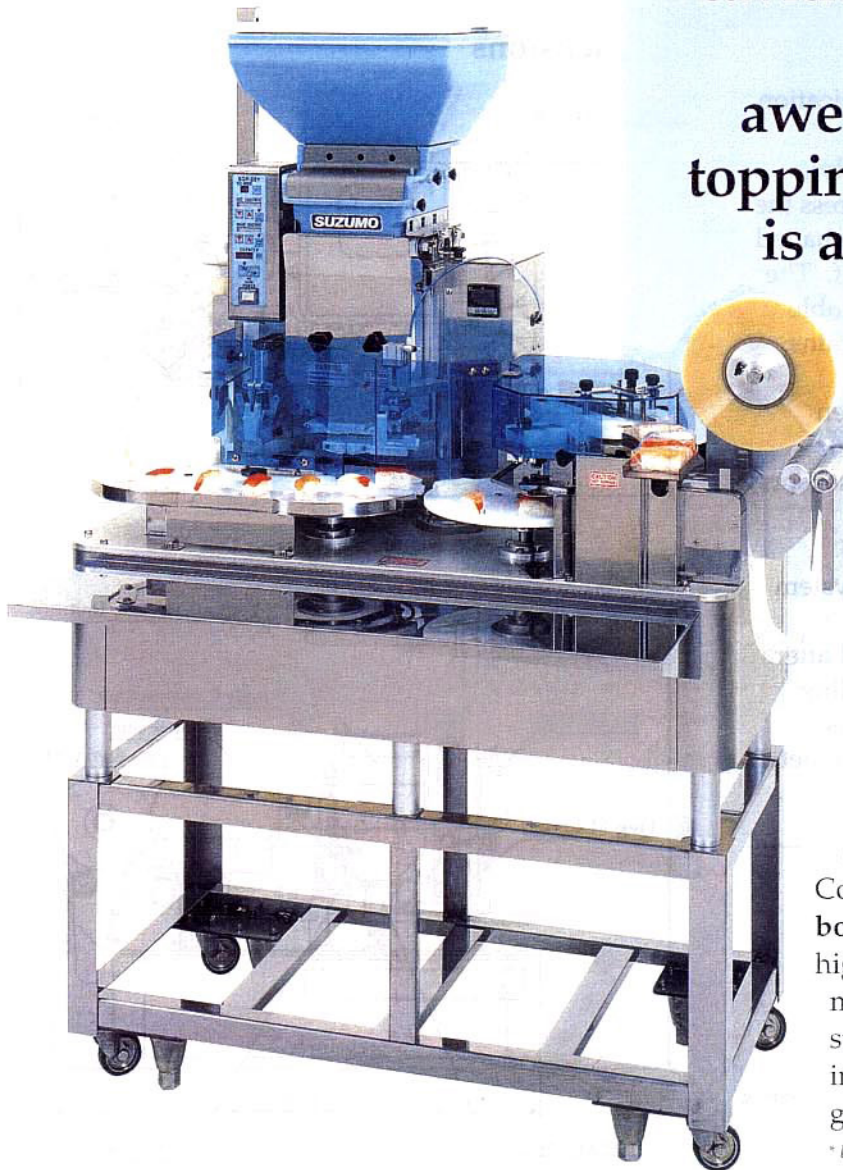


Sushi Robot with Wrapping System

SGP-SSY



Through a left-to-right, two-stroke action that compress sushi cakes into shape with flexible molding cavities, this robot produces *shari dama* that will awe sushi chefs. After the topping is added, each piece is automatically wrapped.



Ideal for take-out sushi! This ultra-compact system will generate new business, by giving mini-shops, supermarkets, department stores and others the opportunity to supply sushi for special events, parties, and other markets.

Compactly designed with a main-body width* of only 98.5 cm, this high-performance system will automatically measure, divide and shape the sushi cakes, apply the *wasabi* and individually wrap the sushi in rectangularly folded film.

* Dimensions exclude projecting parts.

Through a simple operation, the SGP-SSY will automatically perform each step of the process, from shaping beautiful *shari dama* with superior palatal textures to wrapping each piece of sushi in rectangularly folded film.



Shari dama are shaped as if by hand through a patented two-stroke action.



On the turntable, *wasabi* is automatically applied and the topping is added (topping operation is manual).



The sushi is transferred to the wrapping section of the system, where each piece is individually wrapped.

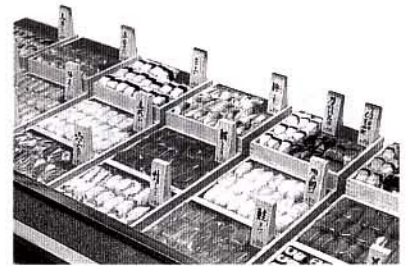


Sushi beautifully wrapped in rectangularly folded film is produced easily and rapidly.

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Striving for the perfect *nigiri*,
the epitome of the sushi chef's art



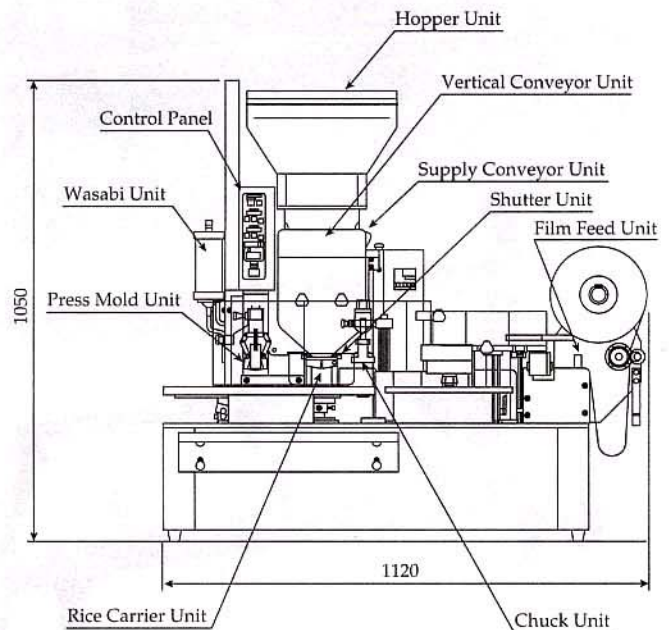
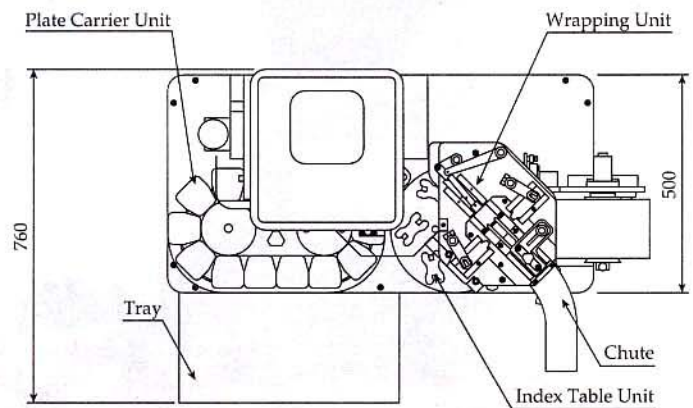
Features

- The measuring and supplying of *shari*, the shaping of the rice into *shari dama*, the application of the *wasabi*, and wrapping are all done automatically (toppings are added manually).
- A patented two-stroke action which compresses the rice with mold cavities produces skillfully shaped *shari dama* rivalling that of an experienced chef. The process results in rice cakes containing suitable amounts of air interspersed between the grains.
- Because the robot requires little space, installation will not interfere with work even under cramped conditions.
- By incorporating safety covers and safety sensors, the system has been designed to prevent accidents during operation.
- Touch panel (buttons) control makes the system easily operable by anyone.
- The system can be dismantled and washed after use, contributing to hygiene. The dismantling and reassembling can be done without tools.
- Connectable to 115V household electrical outlets.

Specifications

Power	1-phase, 115V, 50/60Hz
Power consumption	330W
Capacity	1,400—2,000 pieces per hour
Machine dimensions	1120 (W) x 760 (D) x 1,050mm(H) Excludes projecting parts
Weight	150kg
Hopper Capacity	MAX 9 kg on rice
Rice Amount	25g
Size of Sushi Piece	56 (L) x 25 (W) x 25mm(H) Note). Above sizes are dimensions inside Forming Cavity actual sushi size may be different depending on rice condition.
Wrapping film specifications	Width: 135mm Length: 1,000m roll (inner core diameter 75mm) Thickness: 30 microns
Wrapping dimensions (external)	For wrapping, please use non-fogging film. Comes with safety cover that enhances both safety and ease of operation.

Dimensions



- * Designs and specifications subject to change without notice.
- * Please follow the directions in the operations manual when handling the robot.
- * While capacity expresses the machine's performance capabilities, it is predicated upon the robot being operated correctly.



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