

RICE BOWLS

RICE SERVING ROBOT GST-FBB-CE
CE-marked model for European market. This machine keeps rice warm and fluffy, and serves it quickly in precise, premeasured quantities.

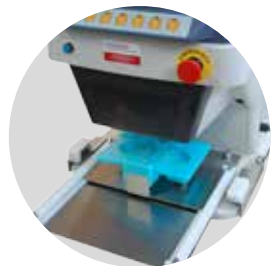
CAPACITY:
5 seconds / dish (250 g)
– max. 720 dishes/hr.
W D H:
394 x 529 x 610 mm



ONIGIRI

RICE SERVING ROBOT GST-FBB-CE +TOA
with Onigiri unit **TOA S70 or S85**
CE-marked model for European market. Produces Onigiris with always constant amount of rice

W D H:
394 x 546 x 610 mm



PerfectSUSHI
Your partner for professional equipment



SUPPLIES

RICE NETS
Keep rice from sticking to inner pot. Also make rice fluffy and delicious when cooked with the net.

SIZE: 1.000 x 1.000 mm
Sold in single sheet.



SOFTON-PLUS ANTI-STICKING-OIL
An odourless and harmless sterile vegetable oil, used to prevent cooked rice from sticking to blades and other machine parts that come into contact with the rice.



ANTI-STICKING-GLOVES
Special coated gloves for handling the rice and the sushi.

PIECES PER BOX: 3.000
AVAILABLE SIZES: S, M



EASY OPEN WRAPPING FILM
for Nigiri robot with wrapping unit SGP-SNB Box à 8 rolls.

LENGTH OF EACH ROLL:
500 mtr.
CAPACITY:
3.500 wrapped sushi/roll



Please find more details and more machines on
www.perfect-sushi.com



SUPPLIES

SHARI CONTAINER GRC-20
Features: Excellent heat-insulating capabilities for cooked rice.



RICE PAO RICE-PRESERVATION SHEETS
The special coated paper controls the moisture of the rice after it's been cooked. The sheets help to keep the rice fresh, thus simulating the functionality of Japan's traditional wooden rice tubes.

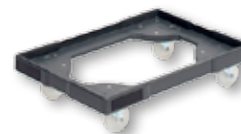


PACKING UNIT: 250 pieces

SHARI TRAY GRT-20
Trays for shari containers, which permit „shari dama“ to be stored in rows. With 5 trays per container, each container can hold up to 300 „shari dama“. Offering an easy way to store, handle and move.



SHARI CONTAINER CART
Compact cart for easy transport of heavy Shari Containers.



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WE LOVE SUSHI...
...AND SUSHI LOVES US!



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– More than 20 years of experience in sushi-technology –

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WASH & COOK

AUTOMATIC RICE WASHING MACHINE RM-401AG-CE

CE-marked model for European market.
Fully automated rice washing machine.
WASHING RICE QUANTITY: 1,0 up to 7,5 kg
WASHING TIME: 5 min., 55 sec. / 1 operation
W D H: 600 x 630 x 1.785 mm



AUTOMATIC RICE COOKER FRC162 NC

CE-marked model for European market.
3 decks, electric type.

CAPACITY: 2,8-15 kg raw rice
W D H: 750 x 650 x 1.381 mm
POWER: 3 phase, 400 V, 16,2 kW



MAKI

MAKI ROBOT SVR-NXA

CE-marked model for European market.
Produces perfectly formed and stable rectangular-shaped Maki- and California rolls.

CAPACITY:
280 to 400 rolls/hr.
ROLL SIZE:
Ø 25, 35, 46 mm
W D H:
360 x 612 x 681 mm



URAMAKI

MAKI ROBOT SVR-BXA

CE-marked model for European market.
Produces perfectly formed and stable round-shaped California- and Maki rolls.

CAPACITY:
250 to 350 rolls/hr.
ROLL SIZE:
Ø 22 to 70 mm
W D H:
390 x 647 x 681 mm



RICE SHEETS

RICE SHEET MAKER SVR-NYA

CE-marked model for European market.
Produces perfect and stable rice sheets.

CAPACITY:
750 to 950 sheets/hr.
W D H:
360 x 612 x 681 mm



MAKI CUTTER

AUTOMATIC MAKI CUTTER SVC-ATC

CE-marked model for European market.
Perfectly cut Makis made easily and in a safe way.

CAPACITY:
appr. 550 (thick)
to 2.200 (thin) rolls/hr.
W D H:
380 x 320 x 476 mm

Incl. 1 cutting unit for 8 pcs.
cutting units for 6, 10 and
12 pcs. are available too



RICE MIXER

AUTOMATIC COOKED-RICE MIXER „SHARIKKA“ MCR-UNC

CE-marked model for European market. Makes perfect „shari“ (sushi rice) without mashing the rice. Each grain of rice will be covered with a layer of colloid what guarantees, that the rice stays firm and moist.

CAPACITY:
15 kg of cooked rice
W D H:
810 x 645 x 1.120 mm



NIGIRI

NIGIRI ROBOT SSN-JLX

CE-marked model for European market.
Produces perfectly shaped Nigiri rice balls.

CAPACITY:
up to 4.800 pcs./hr.
WEIGHT PER PIECE:
16, 18, 20, 22, 25g
W D H:
362 x 479 x 700 mm



NIGIRI

NIGIRI ROBOT WITH SHARI TRAY TRANSFER UNIT SSN-JLX + TRS-JLX

CE-marked model for European market.
Produces perfectly shaped Nigiris and places them line by line on a tray.

CAPACITY:
up to 4.200 pcs./hr.
W D H:
751 x 745 x 620 mm



NIGIRI

NIGIRI ROBOT SSF-CXA

CE-marked model for European market.
Shapes traditional and perfect Nigiri sushi.

CAPACITY:
2.000 pcs./hr.
WEIGHT PER PIECE:
12-20 g
W D H:
320 x 520 x 630 mm



NIGIRI

NIGIRI ROBOT CHEST TYPE SSG-SCS

CE-marked model for European market.
Fits for counter Sushi bars etc., where Sushi is produced in front of customers.

CAPACITY: Up to 1.800 pcs./hr.
DIMENSIONS: Ø 445 mm, H = 390 mm



NIGIRI ROBOT SGP-SNB-CE with wrapping unit

CE-marked model for European market. Produces perfectly shaped Shari balls and wraps each piece of Sushi by film.

CAPACITY: Up to 2.000 pcs./hr.
W D H: 857 x 660 x 1.280-1.380 mm
(excl. overhung parts)

