

Specifications

Compact Sushi Machine

Model	SSN-KTA-AS-L (For Asia) SSN-KTA-CE-L (For Europa) *Equivalent to CE/UKCA standards.
Production capacity	3,000/3,600/4,200/4,800 pcs/hr (switchable) *4,800 pcs/hr speed is available when the weight is 18 g or less. *Speed is slightly lower when the weight is 19 g or more.
Machine dimensions	[SSN-KTA-AS-L] Small hopper: 350W×477D×584H mm Large hopper: 362W×479D×670H mm [SSN-KTA-CE-L] Large hopper: 362W×517D×686Hmm *Lid rack included.
Power supply	AC220-240V 50/60Hz
Maximum power consumption	190W
Machine weight	[SSN-KTA-AS-L] Small hopper: Approx. 25kg Large hopper: Approx. 26kg [SSN-KTA-CE-L] Large hopper: Approx. 27kg
Hopper Capacity	[SSN-KTA-AS-L] Small hopper: Approx. 5.5 kg (Approx. 3,060 ml) Large hopper: Approx. 10 kg (Approx. 5,400 ml) [SSN-KTA-CE-L] Large hopper: Approx. 10 kg (Approx. 5,400 ml)
Nigiri Sushi Shape	3 type
Piece weight	[SSN-KTA-AS-L] 16, 18, 20, 22 g (switchable) [SSN-KTA-CE-L] 16, 18, 20, 22, 25 g (switchable)
Hardness Setting	Soft ⇄ Hard (seven-step adjustment)
Heater functions	Standard option (ON/OFF switching)
Supported Languages	[SSN-KTA-AS-L] 4 languages (Japanese, English, Chinese, Korean) [SSN-KTA-CE-L] 7 languages (Japanese, English, Chinese, Korean, Spanish, German, French)
Option	Wasabi unit(SSN-KTA-AS-L only), Nigiri Sushi transfer unit, and other accessories

Compact Sushi Machine with Transfer Unit

Model	SSN-KTA-AS-L+TRS-JLX (For Asia) SSN-KTA-CE-L+TRS-JLX-CE (For Europa) *Equivalent to CE/UKCA standards.
Production capacity	4,200 pcs/hr
Machine dimensions	[SSN-KTA-AS-L+TRS-JLX] Small hopper: 751W×495D (Max. 745D)×584H mm Large hopper: 751W×495D (Max. 745D)×670H mm [SSN-KTA-CE-L+TRS-JLX-CE] Large hopper: 730W×818D (Max. 1075D)×686Hmm *Lid rack included.
Maximum power consumption	TRS-JLX: 210W TRS-JLX-CE: 70W
Machine weight	TRS-JLX: Approx. 30kg TRS-JLX-CE: Approx. 42kg
Special Orders	Can directly arrange Nigiri Sushi on the specified tray.

*Designs and specifications are subject to change without notice.



Compact Sushi Machine S S N - K T A

S S N - K T A - A S - L
S S N - K T A - C E - L

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Contact Us

Machines Bridging Deliciousness

New Compact Sushi Machine from SUZUMO

Delicious “Shari” Makes Delicious Sushi



FUJI KEIZAI CO., LTD.
[Current status and future outlook of worldwide robot-related markets]
Results for 2024 Sales Quantity and Amount for Sushi Making Machine, Rice-Serving Machine

New Deliciousness

SUZUMO is dedicated above all to preserving the delicious taste and quality of sushi rice (*shari*).

Quality Soft, easy-to-fluff



- SUZUMO's unique comb-blade system gently forms the rice without cutting or damaging each rice grain.
- 3 different *shari* quality are available.

Shape Authentic shape



- Lower mold mechanism only at SUZUMO.
- Individual mold mechanism makes beautiful and tasty *shari*.

New Easy to use

Equipped with new features, while maintaining the fastest performance in the compact sushi machine industry.

Selectable modes

Standard mode

Restaurant mode

Up to six *shari* count patterns can be chosen. Fresh *shari* is always available.

Retailer mode

The mode can be changed using three buttons. Weight and firmness can be individually set.

Features a large color LCD screen



QR code for accessing instructional videos and related documents
Lubrication points are clearly visible at a glance

Compact size for easy use

Blue parts applied to all contact area to prevent *shari* contamination

The heater function can be turned ON/OFF



Simple structure for easy disassembly and assembly

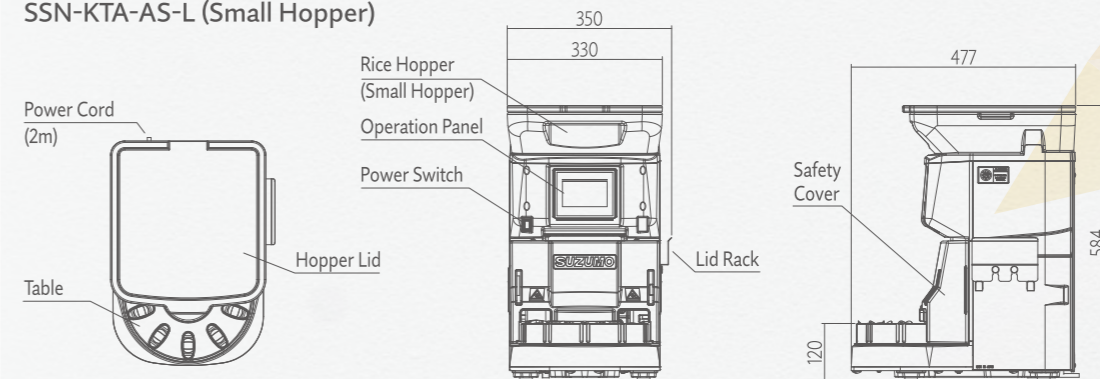
Seven languages supported (SSN-KTA-CE-L)
Japanese, English, Chinese, Korean, Spanish, German, French

Four languages supported (SSN-KTA-AS-L)
Japanese, English, Chinese, Korean

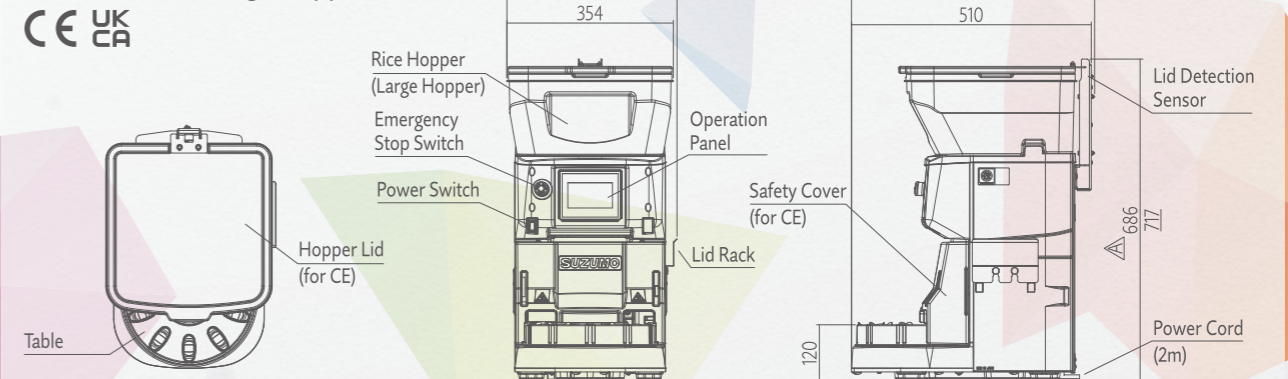
Dishwasher Friendly
*Wash ; 65°C or below within 45 seconds
*Rinse ; 85°C or below within 15 seconds

Outline Drawings

SSN-KTA-AS-L (Small Hopper)



SSN-KTA-CE-L (Large Hopper)



Option Optional unit enable to be attached.

Compact Sushi Machine with Transfer Unit SSN-KTA+TRS-JLX

Full automation up to the arrangement of Nigiri Sushi in trays

- KHS Tray Adapter (for one-way containers) optional support
- Convenient for space-saving in the workplace by using a half-tray

