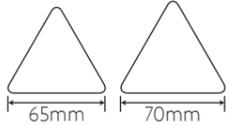


## Specification

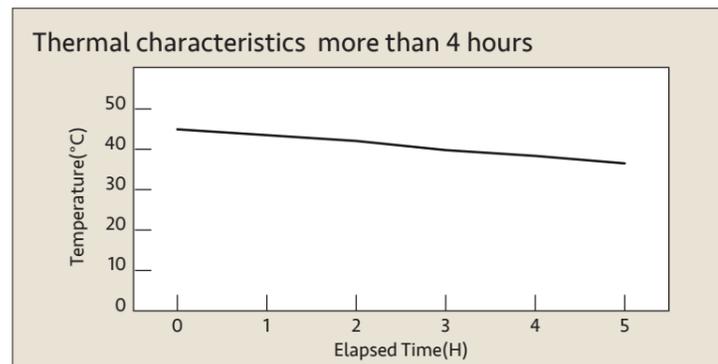
Model	SSG-GTO
Capacity	Sushi: Maximum 1800pcs/hour * in case of weight 20g setting *1 Onigiri: Maximum 750pcs/hour * in case of weight 100g setting *1
Machine Dimensions	ø 445mm (Lid included), 390Hmm (Stand not included)
Input	AC100V, 50/60Hz single phase
Maximum Power Consumption	150W in operation 65W in waiting
Hopper Capacity	Approx. 6.5kg
Adjustable Heater Temperature	10 - 80°C *2
Thermal Characteristics	More than 4 hours *3
Amount of Rice	Approx. 16g - 25g for Sushi *4 Approx. 50g - 100g for Onigiri *4
Onigiri Shape	Triangle / 65mm, 70mm 
Machine Weight	Approx. 13kg
Power cord	2m including ground terminal

\*1 Differed by the rice amount

\*2 Temperature of the heater itself

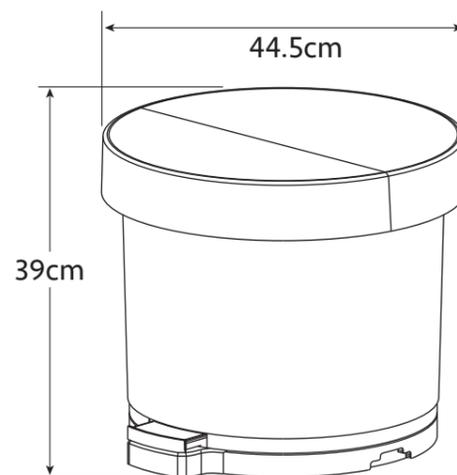
\*3 Time decreasing to 36°C after putting 6kg rice which is at 40°C and then covering by a lid

\*4 Differed by the rice temperature



## Features

- Appearance looks identical to traditional Sushi rice container.
- By replacing/switching of optional parts, Rice for Sushi & Onigiri can be produced.
- Anyone can supply Sushi rice and Onigiri Rice in a high quality by this machine.
- Both main body & lid is thermal insulation structure by containing Urethane firing.
- Amount of supply rice & speed are adjustable.
- 10 kinds of forming setting.
- Newly developed screw for supplying Sushi rice.
- Control panel is designed to be easy to use and user friendly.
- Light weight machine weighted approx. only 13kg for easy moving.



\*Design and specification subject to change without notice.

\*Please follow the instruction in the operation manual when handling the machine.

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

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ENGLISH

 **SUZUMO**  
WE LOVE RICE

**Latest machine/Automated Chest Type Nigiri Making Machine.**

**By replacing/switching of optional parts,  
this machine can supply both rice types of Sushi & Riceball (Onigiri).**

**Automated Chest Type Nigiri Making Machine  
for Sushi & Onigiri**

# SSG-GTO

## Speed Specification

**Sushi Maximum Production 1800pcs/h Onigiri Maximum Production 750pcs/h**



**Built-in  
Thermal  
Insulation  
Function**



# Automated Chest Type Nigiri Making Machine for Sushi & Onigiri

## SSG-GTO

By only switching/replacing optional parts, this machine can supply the both rice for Sushi & Riceball (Onigiri).



- Adjustable Heater Temperature: 10 - 80°C. Supplying warm Sushi & Onigiri like handmade.
- Appearance looks identical to traditional Sushi rice container.
- Sushi quality is like supplied by a Sushi Chef who has been working as a Sushi Chef more than a decade.
- Adjustable speed & size.
- Machine that looks like household appliances.

### SUSHI

Supplying Sushi rice like made by a professional sushi chef

### Supplying warm & fluffy rice as handmade one

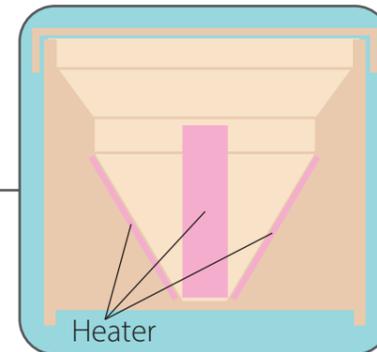
### ONIGIRI



Built-in easy touch control panel on the main body.



Lid can be opened only in half part which could be preventing the rice dryness.



Heater  
Keeping the designated temperature for approx. more than 4 hours.



Besides triangle shape Onigiri, it can also supply round and oval shape Onigiri by switching/replacing of additional optional parts.

Sushi quality is like supplied by a Sushi Chef who has been working as a Sushi Chef more than a decade.



Recommended for standing sushi shop, conveyor sushi shop and face to face individual sushi shop



For take away

Wood grain tone makes its appearance looks identical to traditional sushi rice container



Oval shape



Sandwich Onigiri