

- Production capacity : Maximum 2,600 pieces/hour (Maximum 1,200 pieces/hour when making jumbo inari)
  - Power supply : Single-phase 100V ■ Power consumption : 250W ■ Weight : Approximately 300kg
  - Machine dimensions : 586(width)x 1226(depth)x 1300(height)mm
  - Rice hopper capacity : Approximately 9 kg of cooked rice
- \*Can be docked with a Loosener-type lift (NHL). Please contact us for details.



# Inari Sushi Machine

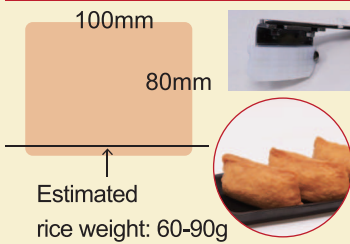
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\*Designs and specifications are subject to change without notice.

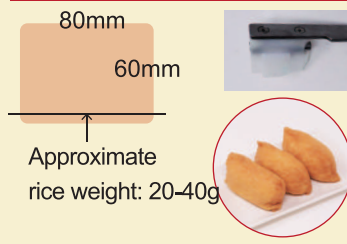
## One unit can handle a large number of inari skin!

By replacing just one part, it's possible to manufacture jumbo, square, and triangular inari sushi products.

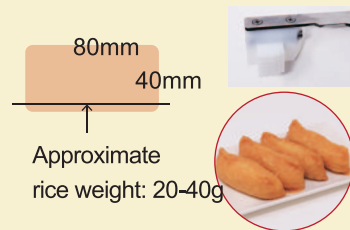
### Jumbo Inari Sushi



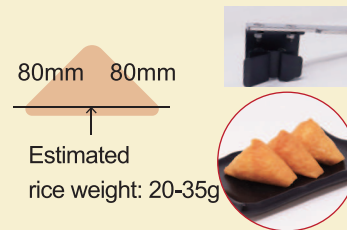
### Square Inari Sushi



### Square Inari Sushi



### Triangular Inari Sushi



## Labor-saving

## High quality

It can produce up to 2,600 inari sushi per hour. Because the rice is placed in every corner of the fried tofu skin, it is possible to produce visually appealing inari sushi.



Put the inari sushi into the box.

↓ Uniform quality inari sushi



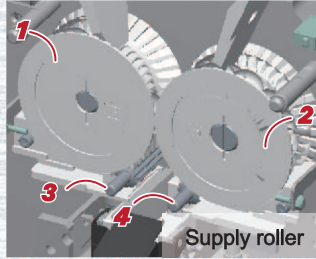
The finished inari sushi moves to the inside of the disc, and production temporarily stops due to a sensor, making it possible to produce it with just one person.



# Four unique points of high-quality inari sushi production

## 1 texture

The spiral-shaped loosening mechanism finely breaks up the rice, and the four supply rollers allow for a gentle feeding of the rice.



## 2 Production adjustment

The amount of rice, the firmness of the rice, and the number of times the rice is dispensed can be adjusted via the touch panel. Up to four products can also be registered.



Switching between products is easy.

Detailed adjustments can be made to each product.

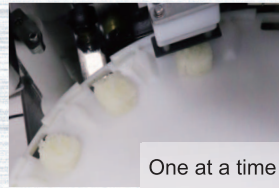
## 3 Quality

After the inari skin is detected by a sensor, the skin is pre-inflated through a preliminary opening before the sushi rice is added, making it possible to fill every corner of the skin with sushi rice.



## 4 Scalability

The inclusion of a function to dispense two portions of rice at once makes it possible to supply more than 40g of rice. It is now possible to manufacture jumbo inari sushi, and by replacing onerear-pressing arm and switching the product on the panel, it is also possible to manufacture square and triangular inari sushi.



Patent obtained

## Option - Sesame seed dispensing device -



### Sesame seed dispensing device

By using a sesame seed sprinkling device, it is possible to produce inari sushi with sesame seed rice.

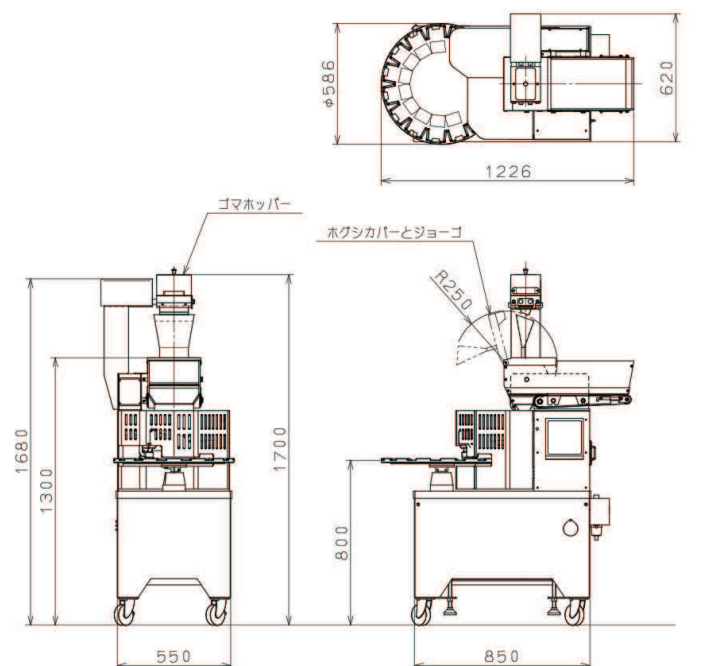
The rice, which has been finely loosened using a spiral hopper, is then supplied with sesame seeds from a sesame hopper.



Sesame seed supply amount can be set.



### Layout with sesame seed dispensing device



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Inari Sushi Machine  
With sesame seed dispensing device