

Nigiri Sushi machine Metos LUX-N1



Product information

SKU	4000732
Productnaam	Nigiri Sushi machine Metos LUX-N1
Afmetingen	320 x 480 x 590 mm
Gewicht	30,000 kg
Capacity	3200 portions/hour
Technical information	220-240 V, 0,015 kW, 1NPE, 50/60 Hz

Description

Nigiris are a staple in every sushi setting; a moulded piece of rice with either fish, shellfish, egg or vegetables on top. When nigiris are prepared by a fully automated machine, there is only one rule that applies - the machine moulds the rice and the sushi cook garnishes the dish.

The fully automatic Nigiri Sushi Machine xTOP-N1 produces homogeneous and nicely moulded nigiri pieces, as well as portions the ready-made pieces onto the carousel-like tray. The machine's rice capacity is 6 kg of cooked rice. The speed can be adjusted between 3200, 2600, or 2000 pieces per hour and the portion sizes between 16, 20, or 24 grams. The rice supply function and the design structure of the machine is made for Edo-style nigiri pieces. The machine has a clear and easy-to-use touch screen, from which you can see the size, consistency and density of the rice pieces, as well as quantity of the ready-made pieces. The consistency can be adjusted between three settings and the density between 10 settings. The machine warns of a low-level of rice with a



signal light and the automatic stop function stops the turntable when it is filled with five nigiri pieces. There is an auto stop function for safety when the operator opens the front cover. It is easy to clean, as the washable parts can be removed quickly.

- fully automatic rice supply function
- automatically shapes the rice pieces and portions them onto the carousel-like tray
- adjustable speed between 3200, 2600, or 2000 pieces / hour
- portion size 16, 20, or 24 grams
- automatic stop function that stops the turntable when its filled with five nigiri pieces
- rice capacity 6 kg
- signal light when there is a low-level of rice
- amount produced will be counted
- easy to clean; washable parts removable quickly
- auto stop function for safety when operator opens the front cover
- frame material protects from impact, dirt, and heat
- parts are stainless steel SUS304
- IP67 watertight sensor and touch screen
- overheating protector in the motor

DELIVERY INCLUDES:

- sushi mould for 16-24-gram pieces

ADDITIONAL ACCESSORIES:

- sushi rice box Blue Box
- Sushi Maki roll tray 3 pcs Metos Blue Box
- lubricating oil Metos Smoothy Neo 5x300 ml