

NIGIRI

Compact Sushi Machine

Model: SSN-KTA-AC

High-Performance Precision for Fluffy Nigiri

Produce up to 4,800 fluffy nigiri rice balls (20g or less) per hour with industry-leading speed and consistency. A unique forming process preserves each grain for a light, melt-in-your-mouth texture.

Video



KEY FEATURES



Fastest In The Industry

Can produce 4,800 nigiri in one hour (less than 18g setting)



Melt-In-Mouth Consistency

The unique comb-blade method, that does not damage the grains of sushi rice, enables melt-in-mouth consistency



Easy Operation Color Panel

New Color Panel controls - Hardness, compression, rice amount, and production speed can be easily set

SPECIFICATIONS

MODEL: SSN-KTA-AC

INPUT: AC 110-120V, 50/60 Hz, Single phase

POWER RATING: 190 W

CAPACITY:

Standard hopper: Approx. 12.2 lb (5.5kg) - Large hopper : Approx. 22.1 lb (10kg)

WEIGHT PER PIECE: 16 to 25g (0.56 – 0.88 oz) - depending on mold options

HEAT-RETENTION DEVICE: Standard Equipment (can be turned On or Off; temperature adjustable)

DIMENSIONS: 13.8W x 18.8D x 23.1H in (350 W x 477 D x 584H mm) - (with Small Hopper)

14.3W x 18.9D x 26.4H in (362 W x 479 D x 670H mm) - (with Large Hopper)

WEIGHT: Approx. 57.4 lb (26kg)



Head Office / California Branch: 20445 Gramercy Pl. Suite 201-202, Torrance, CA 90501 **Tel:** (310) 328-0400

New Jersey Branch: 375 North St., Unit K, Teterboro, NJ 07608 **Tel:** (201) 568-1900 **Web:** SuzumoAmerica.com