

NIGIRI

Compact Sushi Machine with Transfer Unit

Model: SSN-KTA-AC + TRS-JLX-R-AC

Optimized for High-Volume Nigiri Production

Fully automated from mixing and weighing to forming and tray alignment, this system streamlines every step for maximum efficiency. Producing up to 3,800 nigiri per hour, it delivers a light, melt-in-your-mouth texture while preserving each grain.

Video



KEY FEATURES



High Speed Production

50 nigiri can be transferred on tray in approx. 60 seconds



Select Tray & Alignment

Tray & Alignment (Straight or Angled) are available



Advance Preparation and Volume Production

Make it easier to store and handle nigiri. Up to 250 nigiri can be stored in a rice container (GRC-20) by using nigiri trays (GRT-20)

SPECIFICATIONS

MODEL: SSN-KTA-AC + TRS-JLX-R-AC

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

POWER RATING: SSN-KTA-AC: 190W TRS-JLX-R-AC: 220W

CAPACITY:

Standard hopper: Approx. 12.2lb (5.5kg)

Large hopper : Approx. 22.1 lb (10kg)

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

HARDNESS SETTING: Soft to Hard (7 steps adjustment)

DIMENSIONS: 30.7 W x 18.9 D x 31.4 H in (777 W x 479 D x 796 H mm)

WEIGHT: Approx. 127.9 lb (58kg) - ((SSN-KTA-AC approx 55.2 lb (25kg) + TRS-JLX-R-AC approx. 72.8 lb (33 kg))



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