



Super Compact Sushi Machine

# S-Cube

"3S" design - Small, Smart & Simple

# Major features of S-Cube

*Compact*

|| User-friendly & compact design

Easy to carry

*Easy*

|| Easy to operate & keep clean

Simple design and easier cleaning

(Comparison with conventional models)

*Low Cost*

|| Affordable price with reliability

Suitable for those who are looking for Nigiri Sushi business and expanding Sushi menu

*Point 1*

Enable to adjust any Rice Ball size you want

Flexible Rice Ball size from 12g to 20g without replacing parts

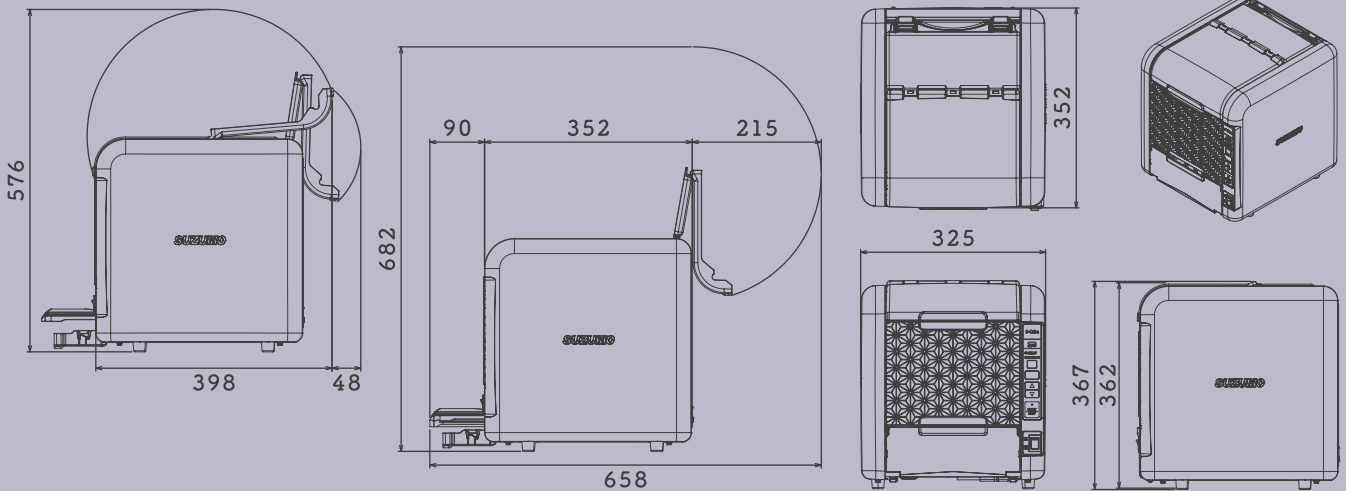
*Point 2*

Stylish & compact design for any location

This machine can be installed anywhere you want

*Outline*

## Outline Drawings



*Specification*

## Specifications

Product name	Super Compact Sushi Machine (S-Cube)
Model	SCB-CPA-WW
Machine Dimensions	325(W) × 352(D) × 367(H) mm
Power	AC100-240V 50/60Hz
Max. Power Consumption	85W
Machine Weight	13.2kg (Without power cable)
Number of assembling/ disassembling parts	Total number of regular washing parts : 10 [Washing by a dish washer conditions] Wash : below 65°C within 45sec Rinse : below 85°C within 15sec

Hopper Capacity	Approx. 3.3kg
Production Capacity	1200pcs/hr
Piece Size Ranges	12g ~ 20g Dealing with either warm or cool rice
Dimensions of formed sushi rice	20 ~ 25 (W) × 45 (D) mm/pcs *Piece height shall be varied depending on piece size settings
Forming Method	Forming by a pair of shutter
Heater Functions	Hopper & Vertical Roller Unit

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

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

 **SUZUMO**

WE LOVE RICE

食の「おいしい」や「温かい」を世界の人々へ

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Contact Us



S-Cube Promotion Movie