

AUTEC®

Produced by **audio-technica®**
always listening

SUSHI-RELATED FOOD EQUIPMENT
GENERAL CATALOGUE FOR EUROPE—Ver.2



Stainless SUS304, a high-class corrosion-resistant Stainless steel, is used for the exterior of the machines. Due to its high rust resistance, surface finishing is not required and the exterior will not peel. Since stainless SUS304 is easily welded and clean, the machine can always be kept clean.



The heat-retaining hopper keeps sushi rice at a suitable temperature for a long time.



Double heat-retaining effect: The special resin rice hopper and built-in heater keep sushi rice at a suitable temperature for a long time

Machines with the above marks have said features.

About our showroom:

Please come visit our showroom. You can actually see the texture and compactness of the machines. You can also see their operation and product speed. We will provide you with expert advice in selecting machines, tools and accessories. Please contact us for an appointment before visiting.



AUTEC®

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■ Specification and design are subject to change without prior notice due to continuous quality improvement.
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AGENCY

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www.sushimachine.de

Machida business office of
audio-technica Corp is certified
according to ISO 14001

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SUSHI MAKER



Stable quality and soft texture of rice balls

Compact and high performance
with flexible operation



heat-retaining
hopper

ASMA410CE

Continuous forming mode or single forming mode
can be selected with one touch simple switching



- Capable of producing up to 2,400 pieces per hour. Top-class forming speed with its compact design
- Flexible operation: continuous forming mode or single forming mode can be selected easily
- Improved quality formation of rice balls- producing consistent rice balls with less rough edges
- Sushi rice balls are accurately discharged on the turntable to improve work efficiency
- Heat-retaining hopper keeps sushi rice at suitable temperature for a long time
- Compact body and simple structure. Easy to clean with fewer parts and no complicated adjustments
- Light weight: With use of Resin parts instead of Teflon coated parts

Control Panel



Specifications

Power Supply	AC230V 50Hz *
Power Consumption	70W
Production Capacity	Up to 2,400 pieces per hour **
Volume Adjustment	18-24g (SS, S, M, L) / ball
Hopper Capacity	Approx. 7.5kg
Dimension	W610 x D513 x H636 mm
Weight	Approx. 23kg

* When a transformer is used. Without use of a transformer, AC100V 50Hz.

** The production capacity varies depending on the setting and the type of rice



Stylish & compact:
Novel SUSHI-CUBE
everyone will want to display it



ASMA405CE SUSHI-CUBE

ASMA405WH with heat-retention
capability is also available

- A Hand Sensor is used to detect hand position and drop a rice ball
- Stylishly designed, this machine fits every restaurant and counter
- Integration of the hopper and the body give it a slim, compact style
- Special resin parts, with improved durability, replace Teflon coating
- Easy selection between "HAND" and "AUTO" modes with one touch of a button
- Fewer parts for easy cleaning



In HAND mode, sensor detects hand position and drops a rice ball
up, another is dropped

Specifications

Power Supply	AC230V 50Hz
Power Consumption	40W
Production Capacity	Up to 1,800 pcs./hour *
Volume Adjustment	18-24g (SS, S, M, L)
Hopper Capacity	Approx. 3kg
Hopper Capacity	Approx. 3kg
Dimensions	W280 x D321 x H454 mm
Weight	Approx. 10kg

* The production capacity varies depending on the setting and the conditions

Control Panel



SUSHI MAKER



Stable and consistent quality of rice balls
with simple operation



Double heat-retaining Heater & Hopper ASM600CE

- Capable of producing up to 3,300 pieces per hour
- Efficient operation and newly developed design ensuring less time for assembly / disassembly and lower running cost
- Consistent and stable production of rice balls of uniform weight and softness
- Incorporates an electric rice warmer and a special resin rice hopper to keep sushi rice at a suitable temperature for a long time
- Easy settings with simple displays on the control panel
- Safety conscious design with safety cover, safety sensor, and emergency stop switch
- Easy assembly and disassembly
- ★ A forming roller set to make 12 pieces of rice balls (producing 3,600pcs/hr) is also available



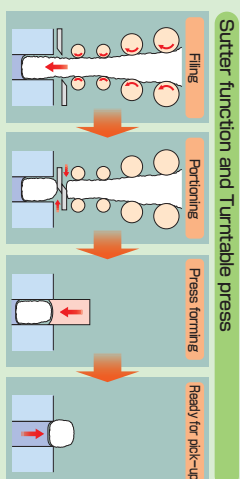
Control Panel

Specifications

Power Supply	AC230V 50Hz *
Power Consumption	100W
Production Capacity	Up to 3,300 pieces per hour **
Volume Adjustment	18 ~ 25g
Hopper Capacity	Approx. 7.5kg
Dimension	W330 x D520 x H718 mm
Weight	Approx. 37kg

* When a transformer is used. Without use of a transformer, AC100V 50Hz.

** The production capacity varies depending on the setting and the type of rice.



Automated alignment and automated forming
can be done with 1 machine!
Great dedication to your labor efficiency



Double heat-retaining Heater & Hopper ASM450CE

- As it can be used in various locations, can expand your operation and improve the efficiency of your work
- Auto start: Machine starts forming rice balls automatically when a tray is set
- Easy to remove rice balls in the dedicated tray and easy to replace the tray with one hand
- Catch arm is installed. No need to touch rice balls during operation
- 50 rice balls are aligned in the tray automatically in 90 seconds
- Compact design that can fit on a working bench of D450 x W600 mm
- 20% fewer parts compared to our auto alignment sushi machine
- Simple display of the control panel for easy setting and running

Specifications

Power Supply	AC230V 50Hz
Power Consumption	130W
Production Capacity	Up to 2,200 pieces /hour (50Hz), up to 2,400 pieces /hour (60Hz)
Volume Adjustment	17~25g /ball (SS S, M, L)
Hopper Capacity	Approx. 7.5kg
Dimensions	W330 x D487 x H717 mm * (excluding the lower cord and screw & label parts)
Weight	Approx. 43kg

* The production capacity varies depending on the setting and the conditions

Automated alignment
with one button



Control Panel

★ The pictures show the Japanese models. The overseas models are labeled in English.

MULTI-NIGIRI MAKER



Multiple roles
with one machine

One machine
can perform
more than
three roles!

Also suitable
for making
Onigiri sandwich



Double
Heat-retaining
Heater & Hopper
ASM545CE



Specifications	AC230V 50Hz *
Power Supply	115W
Power Consumption	Onigiri 1,100/1,650 JCS./hour (50Hz) **
Production Capacity	Sushi Rice Balls 2,200PCS./hour (50Hz) **
	Makunouchi Rice Balls 1,575/4,400 JCS./hour (50Hz) **
	Approx. 73x6
Hopper Capacity	Approx. 25kg
Dimension	W310 x D510 x H692 mm
Weight	Approx. 25kg

* When a transformer is used. Without use of a transformer, AC200V 50Hz.
** The production capacity varies depending on the setting and the type of rice.

- ASM545 produces Onigiri, Sushi rice balls and Makunouchi rice balls by changing the forming units
- * A set of forming units of your preferred shape is included when purchasing 1 set of ASM545. Additional forming units are optional.

- Faster production speed of 1,650 pieces of Onigiri per hour, 2,200 pieces of Sushi rice balls per hour, and 4,400 pieces of Makunouchi rice balls per hour.
- Continuous forming mode or single forming mode can be selected easily. Uses highly efficient turntables and stop sensor systems. Suitable for batch manufacturing
- Compact body requires only a small working space. (No additional table is needed. The machine is suitable for a 800mm high table.)
- Simple structure using fewer parts for ease of maintenance. No Teflon-coated parts minimizing peeling problems.
- Use of an advanced Helical Mold forming system produces soft texture rice balls
- The stirring shafts break rice properly and the feeding rollers transfer it to the turntable to produce rice balls with a stable and even finish. Can produce perfectly formed triangular Onigiri.
- Use of new feeding change-over structure, thinner Onigiri for sandwiches and mini-Onigiri are also be formed



ASM545CE Forming sizes and shapes

* In addition to the lists below, various sizes and shapes of forming units are available. We also accept special size and shape orders.

Onigiri

Sushi Rice Ball

Makunouchi Rice Ball

● Type SL-G (approx. 100g) 	● Type SM-G (approx. 80g) 	● Type Triangle 40 (approx. 40g) 	● Type Sushi Rice Ball (approx. 21g) 	● Type Makunouchi 40-75 (approx. 100g) 	● Type Makunouchi 38-36 (approx. 35g)
● Sandwich Triangle L (approx. 50g) 	● Sandwich Triangle M (approx. 40g) 	● Type Triangle 60UG (approx. 60g) 	● Type Terunisu (Approx. 50g) 	● Type Makunouchi 28-37 (approx. 21g) 	● Type Square 30-50 (approx. 40g)

NORIMAKI MAKER

New generation NORIMAKI MAKER
with refurbished design



Safe and efficient Manual
NORIMAKI CUTTER



ASM230

Stainless SUS304

- Safe work environment with auto lock mechanism. No blades are exposed when the cover is open
- New special circular shape blades cut cleanly and evenly
- The lock can be manually released if required
- This unit is portable as it does not require any electrical power. Easy set up and power saving

Specifications

Cutting Method	Manual 2 rotation cutting method
Cutting Sizes	The following Norimaki cuts can be made by selecting the appropriate cutting unit (optional). For cutting of 6 pieces For cutting of 8 pieces For cutting of 10 pieces from 185mm height roll from 185mm height roll from 205mm height roll
Cutting Width	8 pcs. = Approx. 30 mm 8 pcs. 15 mm 10 pcs. = Approx. 20 mm
Dimension	W445 X D342 X H248 mm
Weight	Approx. 11 kg

*385mm of height will be needed for actual working dimensions

Double heat-retaining Heater & Hopper ASM860CE

- Memory function sets size parameters based on wrapping unit selection producing rice mats suitable for the selected wrapping unit
- Optional wrapping units are available to produce "longer" rolls wrapping on the 205 mm side of the seaweed. All wrapping units can be used to make "reverse" (inside-out) rolls
- Self-diagnostic function easily locates problem. Simple operation with few switches
- The special resin rice hopper and built-in heater keep sushi rice at suitable temperature for a long time
- Safety sensors and covers are used around motion areas ensuring safe operations
- No consumable goods (springs, etc.) are used reducing running cost
- Easy to assemble and disassemble, saving time and labor



Specifications

Approximate finished roll size	Approximate finished roll size
Material (SUS304) 185 x 205 x 1.85	Material (SUS304) 185 x 205 x 1.85
Med. Small SM 30 30 185 140 155 x 1.85	Med. Small SM 30 30 185 140 155 x 1.85
Med. TL 45 45 185 150 165 x 1.85	Med. TL 45 45 185 150 165 x 1.85
Ex. Lgt. LL 50 50 185 200 205 x 1.85	Ex. Lgt. LL 50 50 185 200 205 x 1.85
Med. Small SM 30 30 205 140 155 x 2.05	Med. Small SM 30 30 205 140 155 x 2.05
Med. YW 35 35 205 150 165 x 2.05	Med. YW 35 35 205 150 165 x 2.05
Med. TL 45 45 205 185 x 2.05	Med. TL 45 45 205 185 x 2.05

Power Supply

Power Consumption	Approx. 7.5kW
Hopper Capacity	Approx. 100kg
Die Setup System	Approx. 100kg
Die Setup System	Approx. 100kg
Weight	Approx. 45kg

The production capacity varies depending on the setting and the type of rice
* When a transformer is used. Without use of a transformer, AC100V 50Hz

Various kinds of cutting blades are available to meet your needs

The following cutting blades are available

- ① 6 Norimaki pieces blade (for 185 mm rolls)
 - ② 8 Norimaki pieces blade (for 185 mm rolls)
 - ③ 10 Norimaki pieces blade (for 205 mm rolls)
- * A set of blades of your preferred cutting size is included when purchasing 1 ASM230CE. Additional cutting units are optional



Cutting Blade Unit
(The picture shows the 6 pieces blade for 185 mm rolls)

SHARI MAKER

Your preferred operation programs
can be easily set up



ASM760CE



Control Panel



Special air filter prevents vinegar steam from diffusing.
The Drain Tray collects steam droplets.



- Fully automatic programmed operation: Stirring sushi rice and cooling it down can be done quickly
- The unique spherical bowl and the stirring rods mix the rice and vinegar thoroughly and evenly to make ideal sushi rice
- Blower capacity increase by 20% compare with the former model improving cooling capacity.
- Special air filter equipped exhaust side box prevents vinegar steam from diffusing to minimize damage to other kitchen equipment
- Teflon-coated bowls and stirring rods are easily cleaned (stirring rods can be washed without removal)

- A newly added air chamber between the drum and blower reduces the risk of blower malfunction from water seepage
- Remaining operation time is shown on the digital display when the machine is in operation
- The machine is fully covered with stainless steel SUS304
- The machine has a built in transformer

Specifications

Power Supply	Single Phase AC230V 50Hz
Power Consumption	2650W
Capacity	Approx. 7 ~14 kg
Dimension	W730 x D805 x H1128 mm
Weight	Approx. 68kg

Lubricant Spray

AUTEXTM

Spray onto necessary machine parts, rice trays and rice boxes before operation to prevent rice from sticking to the surfaces

- With unique blend, the effect on Resin parts is minimized
- Made from 100% vegetable oil; odor-free spray with good oxidation stability
- Provides not only lubrication but also protection against rust
- Raw Materials: Vegetable oil emulsifying agent, antioxidant (Vitamin E), LPS
- Interior Content: 480ml (17.0 or 5 cans /set)



Mold Lubricant/ Sterilized Spray

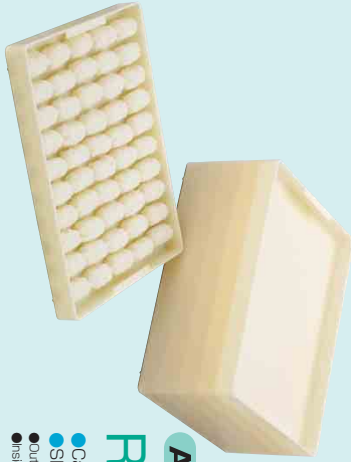
New Highness & Hicall



- Hicall (Sterilized Spray)**
- Natural first class fermentative alcohol do not damage machine
- Interior Content : 440ml
- 10 cans / set



- New Highness V (Mold Lubricant)**
- Copra oil-based odor-free culinary fat
- Interior Content : 440ml
- 10 cans / set (Can be sold individually)



ASA159

Rice Tray

- Capable of containing up to 50 sushi rice balls per tray
- Shock-resistant and easy to clean
- Outer Dimensions : W370 x D300 x H31mm
- Inside Dimensions : W367 x D294 x H28mm

ASA151

Rice Box

- Capable of containing 5 rice trays (about 250 sushi rice balls) at once
- Use of a polyethylene resin insulation keeps sushi rice and formed pieces warm for a long time
- Outer Dimensions : W480 x D390 x H240mm
- Inside Dimensions : W385 x D308 x H170mm

Sushi rice ball storage that is able to keep rice warm for a long time



Absorbent Sheet for Rice Boxes

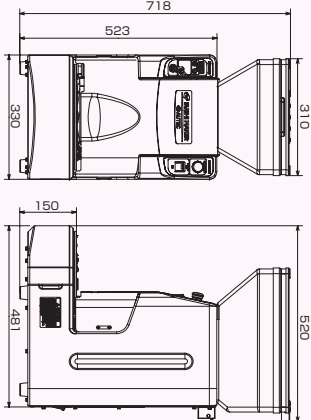
Rice Pack

- Super absorbent durable paper to quickly absorb vapor from sushi rice
- Capable of keeping sushi rice fresh for a long time
- Easy cleaning of rice boxes by preventing rice from attaching to the surface
- With its strength, it is easy to translocate rice
- Capacity : Approx. 1Bkg. (of cooked sushi rice)
- Dimensions : W410 x D340 x H550mm
- Packing : 250 sheets /set
- Smaller size (for approx. 10kg of cooked sushi rice) is also available

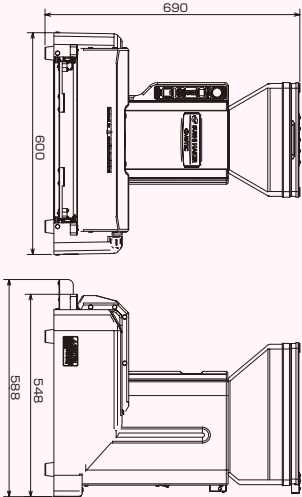


Commercial Sushi Rice Ball Forming Machine
SUSHI MAKER

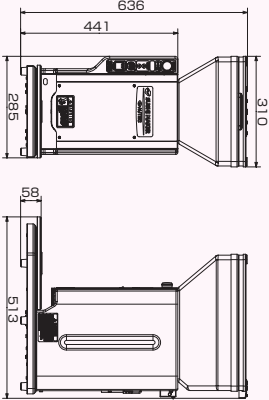
ASM600CE



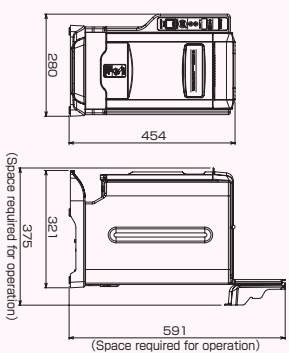
ASM450CE



ASM410CE

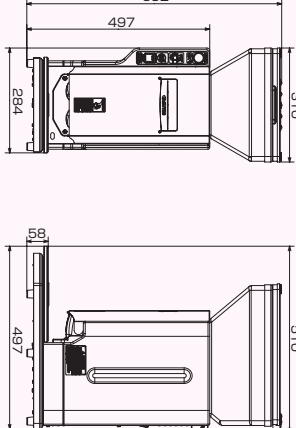


ASM405CE

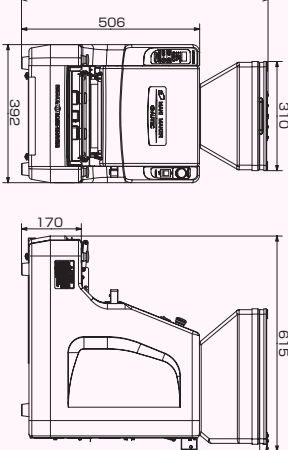


Commercial Rice Ball Forming Machine
MULTI-NIGIRI MAKER

ASM545CE

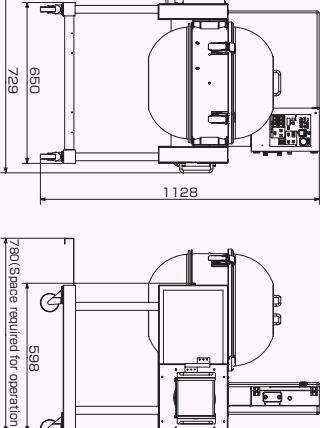


ASM860CE



Programmable Commercial Mixer
(Rice and Vinegar Mixer)
SHARI MAKER

ASM760CE



ASM230

