

## About ANEL Restaurant Automation

ANEL is committed to being the preferred provider of sanitary, efficient and esthetically pleasing conveyor for Kaiten Sushi restaurants, Shabu-Shabu restaurants, and specialized display application

We work closely with our clients to assure our conveyor not only blends with but enhances decor while creating an efficient memorable dining experience.

ANEL believes in providing:

- Top quality products and services.
- Continuous improvement in function and design.
- Innovative, efficient, and esthetically pleasing products which enhance dining experience.
- Developing a long term relationship with clients and partners.
- Continually challenging ourselves to question the status quo and innovate to the next level.

Since our beginning as a Kaiten crescent conveyor manufacturer, we have greatly expanded our expertise to become a global provider of conveyor systems and related products for Kaiten sushi restaurants.



Furnishings



Dining Ware

Our key products and services include

- Revolving food conveyors
- Restaurant furniture & remodeling
- Dining ware & packaging
- Interior design services
- Updated kitchen equipment



Sushi Rice Preparation Equipment

Thinking of setting up a Kaiten Sushi restaurant? Planning to give your current Kaiten sushi restaurant an upgrade or facelift? Thought of other cuisines which can go on the revolving conveyor?

Visit ANELonline or in person & we will work together with you to create 'THE' restaurant in your mind.

### Equipment for greater restaurant flexibility



Kaiten Sushi Conveyor



Shabu-Shabu Conveyor



Mobile Sushi Conveyor

# ANEL

*restaurant automation provider*

Distributed By:

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## ANEL Sushi Conveyor and Accessories

Brochure



SL

SM

# ANEL

APEX NOBLE EQUIPMENT LTD

雅麗盈設備有限公司

# Simple, Standard...with Customization

Before we go into the mechanics of things, we will like to share with you the underlying elements of MODU Sushi Conveyor

- Modular
- Cost competitive
- Reliable
- Easy to assemble
- Easy to transport



ANEL Sushi Conveyor is made up from precision engineered standard modules. With these modules and our expertise, we can turn what you imagine into a highly efficient esthetically pleasing Kaiten sushi restaurant.

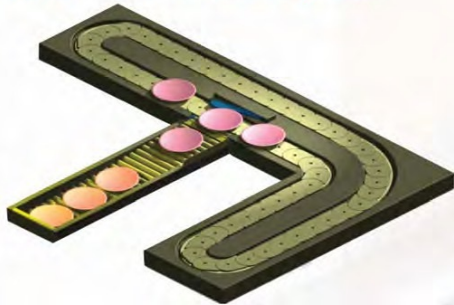
Advantages of ANEL stick-on chain covers for Kaiten Sushi Conveyor

- Customized design – A design of your choice can be printed on the covers, and which can be easily pasted on the Kaiten chain. Create a design that is

unique to your restaurant, or even print your restaurant logo on the covers, which will always be seen when customers are dining by the Kaiten conveyor. Good brand exposure!

- Protective cover – The scratch and water resistant covers serves as a protective layer for your Kaiten conveyor chain.
- Easy handling and replacements – Our stick-on covers can be easily pasted on and just as easy to remove for new stick-on covers replacements. Want to change the cover design as often as the four seasons? "Easy!"

## ANEL Sushi Freshness System

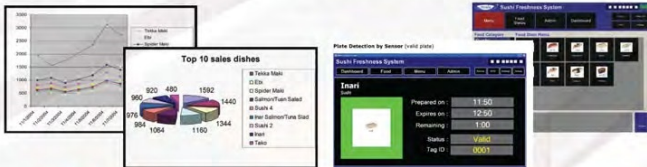


Stocker Conveyor



Reject Mechanism

An automatic system to monitor food freshness on the conveyor in the restaurant. It is a value added device to the existing sushi conveyor system to ensure the food delivered to the customer: 'looks fresh', 'tastes fresh' and 'is fresh!'



## ANEL Mobile Sushi



- Now with ANEL Mobile Sushi, you can bring your Kaiten Restaurant where ever you want.
- Easy to install, dismantle and transport.
- The best way to promote your brand.
- Install within 1 hour & dismantle within 30 minutes
- Standard size: 2600mm (w) x 5400mm (L)

## ANEL Hot Water System

Now you can equip each dining table with its own hot water tap so that your customers can have freshly hot drinks any time they want.



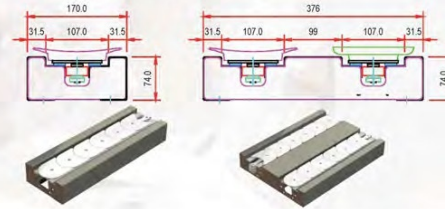
Table Top Mounting Tap



Conveyor Side Mounting Tap

# Standard Conveyor Profiles

## 1. ANEL SM Large Profile



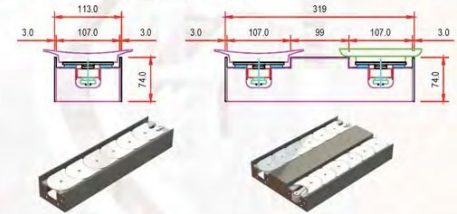
### Dimension

	Width	Height
Single lane	170mm	74mm
Double lane	376mm	74mm

### Chain

Type	ANEL Crescent SM
Width	85 mm
Colour	White

## 2. ANEL SM Slim Profile



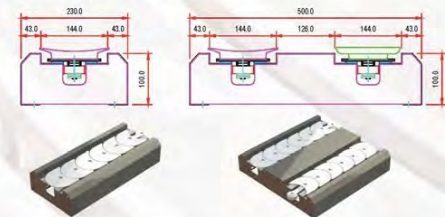
### Dimension

	Width	Height
Single lane	113mm	74mm
Double lane	319mm	74mm

### Chain

Type	ANEL Crescent SM
Width	85 mm
Colour	White

## 3. ANEL SL Large Profile



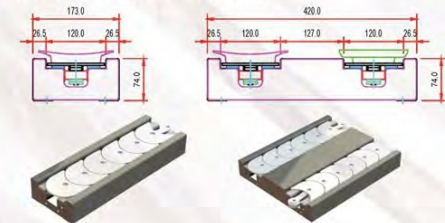
### Dimension

	Width	Height
Single lane	230mm	100mm
Double lane	500mm	100mm

### Chain

Type	ANEL Crescent SL
Width	114 mm
Colour	White

## 4. ANEL SL Medium Profile



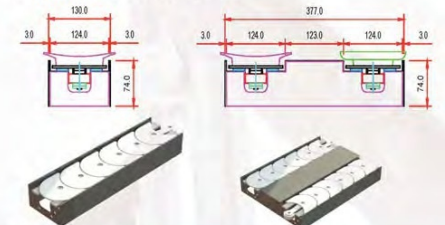
### Dimension

	Width	Height
Single lane	173mm	74mm
Double lane	420mm	74mm

### Chain

Type	ANEL Crescent SL
Width	114 mm
Colour	White

## 5. ANEL SL Slim Profile



### Dimension

	Width	Height
Single lane	130mm	74mm
Double lane	377mm	74mm

### Chain

Type	ANEL Crescent SL
Width	114 mm
Colour	White

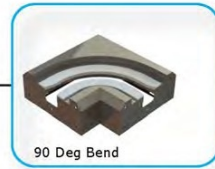
# ANEL SL Large Conveyor Layout



**Crescent Chain**

**ANEL Crescent Chain**  
 Material : Food Grade  
 Width : 114mm  
 Weight : 1.66kg/m  
 Suitable Temperature : -20°C to 60°C

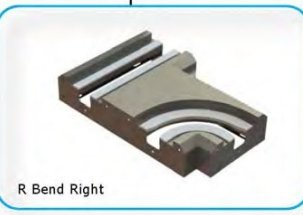
**Conveyor Frame**  
 Material: Stainless steel thickness 1.2mm, SuS 304 4B  
 Also available SuS 304 BA



**Single lane modules**



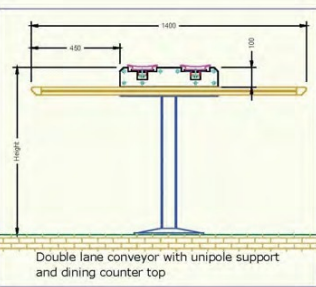
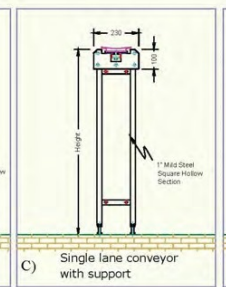
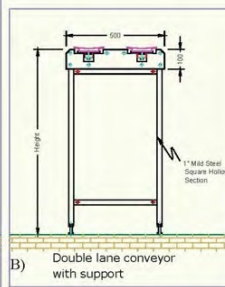
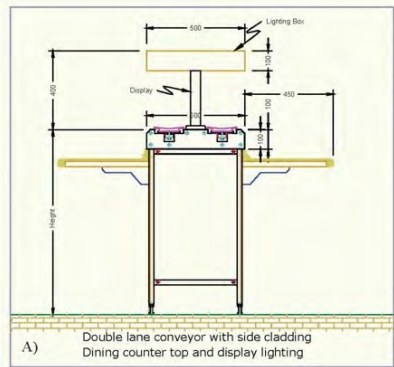
**Different Modules can be easily combined**



**Counter Seating**  
 Comes in various materials and colors

**Bench Seating**  
 For 2, 4 or 6 seaters  
 Available in standard or customized designs  
 comes in various materials and colors

**Support Structure**  
 Material: Mild steel square hollow section or aluminium extrusion



- Straight Section
- Tee Bend
- X Bend
- 90 Deg Bend
- 180 Deg Bend
- 180 Deg Drive

- 90 Deg Drive
- 90 Deg Bend
- Straight Section
- 45 Deg Bend

- Tee Bend
- R Bend Right
- R Bend Left



**Single Lane Modules**

**Combine Modules**

**Double Lane Modules**

## KAITEN SUSHI CONVEYOR



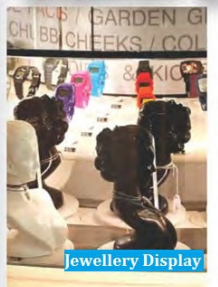
ANEL SL Large Profile



ANEL SL Slim Profile



## DISPLAY CONVEYOR



Jewellery Display



Shoe Display

## MOBILE SUSHI



# Currently In Use

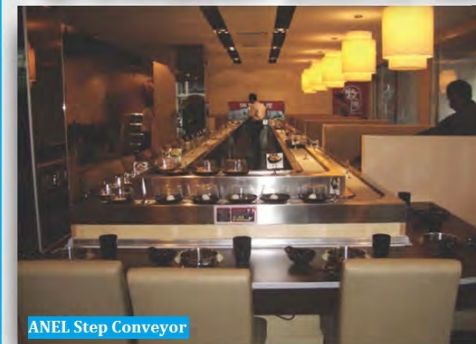
Total tsubo (1 tsubo = 3.30m <sup>2</sup> or 2 standard tatami mats)	55 tsubo
Single counter seats	8 seats
Table seats	73 seats
Total seating capacity	81 seats



## Customer Self Ordering System



## SHABU-SHABU/HOT POT /STEAMBOAT CONVEYOR



ANEL Step Conveyor



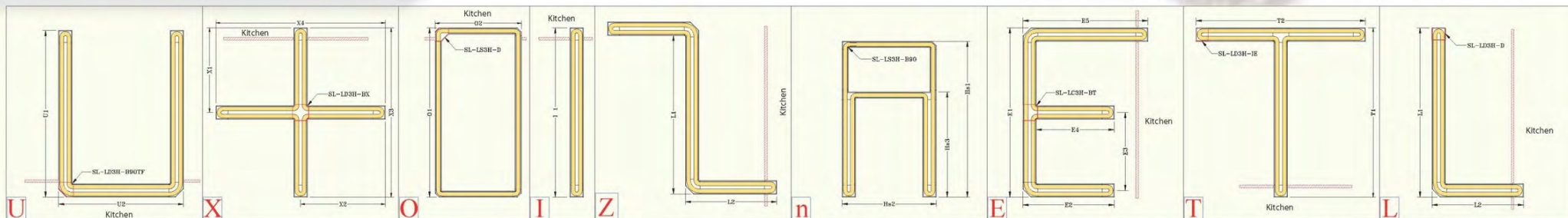
## ADD-ONS



Acrylic Cadding with Light



ANEL SM Large Conveyor with Overhead Lighting



Typical conveyor layouts

Conveyors can be easily linked to the kitchen for fast and easy delivery of food to diners