

**Both Creating and Transferring Sushi is covered automated.**

**Compact Sushi Machine + Transfer System**

**SSN-JLX+TRS-JLX**

**SSN-JLX-CE+TRS-JLX-CE**



SSN-JLX+TRS-JLX

SSN-JLX-CE+TRS-JLX-CE

Safety Cover Closing Condition  
for Operation

### Higher Speed than ever

Maximum Transfer speed is 4,200 pieces in an hour (less than 20g setting) More than 20% speed up.

### Supporting 7 Language

Language for operation panel can be selected from major language (English, French, Germany, Spanish, Chinese, Korean and Japanese) by user selection on operation panel. Asian model can be selected from English, Chinese, Korean and Japanese.

### Hand made texture and superior taste of sushi made by professional chef

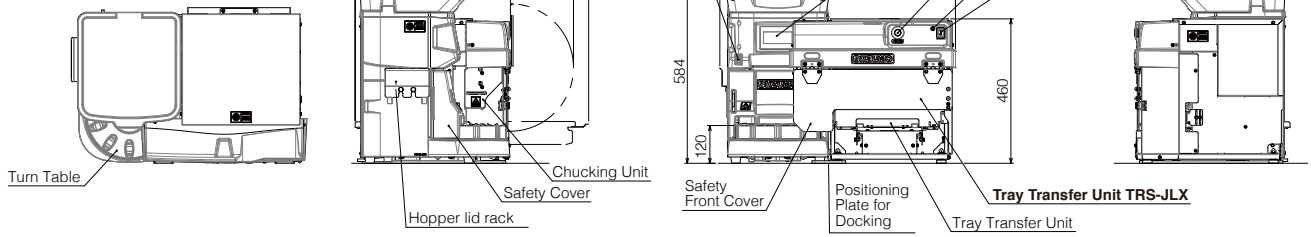
Creating low density and high quality Sushi without kneading, damaging or crashing rice.

### Safety Operation

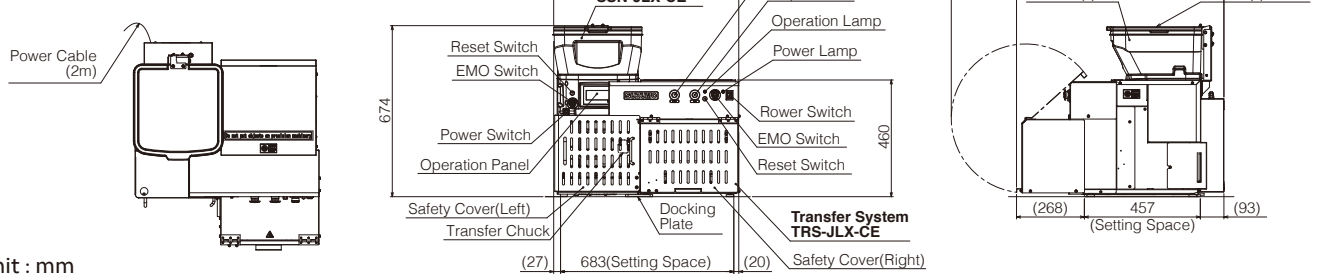
Safety Front Cover with interlock is applied to be more safety during machine is operated.

# Dimensions

## SSN-JLX+TRS-JLX (Standard hopper)



## SSN-JLX-CE+TRS-JLX-CE



Unit : mm

# Specification

Model	SSN-JLX+TRS-JLX SSN-JLX-CE+TRS-JLX-CE (Applied to CE & UKCA Regulation)
Capacity	Max. 4,200 pieces per hour as maximum (as transfer speed)
Machine Dimensions	SSN-JLX+TRS-JLX: <Standard hopper> 751W x 495D* x 584Hmm <Large hopper> 751W x 495D* x 670Hmm * When tray removing 745Dmm (Including Hopper lid rack) SSN-JLX-CE+TRS-JLX-CE: 730W x 818D* x 674H mm * Dimension for safety cover opening 1075Dmm
Input	AC220V-240V 50/60Hz Single Phase
Power Consumption	SSN-JLX+TRS-JLX: <SSN-JLX> 170W <TRS-JLX> 210W SSN-JLX-CE+TRS-JLX-CE: <SSN-JLX-CE> 190W <TRS-JLX-CE> 70W
Hopper Capacity	Standard hopper (Inapplicable for CE certified model): Approx. 5.5Kg Large hopper: Approx. 10Kg
Weight per piece	SSN-JLX+TRS-JLX: 12 - 22g SSN-JLX-CE+TRS-JLX-CE: 16 - 25g * 12g to 16g requires different mold unit
Hardness Setting	Soft ⇔ Hard (7 steps adjustment)
Machine Weight	SSN-JLX+TRS-JLX: Approx. 55kg <SSN-JLX> Approx. 25kg <TRS-JLX> Approx 30kg SSN-JLX-CE+TRS-JLX-CE: Approx. 72kg <SSN-JLX-CE> Approx. 30kg <TRS-JLX-CE> Approx 42kg
Optional Items	KHS Tray, Wasabi unit (Inapplicable for CE certified model)

# Features

- TRS-JLX/TRS-JLX-CE can be applied even as post-installation.
- Some deployment pattern is available as standard.
- SSN-JLX/SSN-JLX-CE can be operated solely to produce small number of Sushi.
- Compact in design and easy work to replenish a rice hopper with Shari (Rice). It makes fluffy Shari (Rice) ball that are a low density and high quality Sushi without kneading rice.
- Flat LCD touch panel makes easy operation and highly visible words.
- Operation for TRS-JLX/TRS-JLX-CE is controlled with the touch panel in SSN-JLX/SSN-JLX-CE.
- Reduction of the number of cleaning parts for maintenance.
- Simple structure leads to sanitation, cleanness, easy assembling and disassembling.
- Color of plastic parts which touch rice is blue to find it and its broken piece out of rice.

\*Design and specification subject to change without notice. \*Please follow the instruction in the operation manual when handling the machine.

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

## Suzumo Machinery Co., Ltd. Global Business Division

2-23-2, Toyotamakita, Nerima-ku, Tokyo 176-0012, Japan

Tel. +81 3-3993-1407 Fax. +81 3-3993-1756

e-mail overseas@suzumo.co.jp URL http://www.suzumokikou.com

< Contact in North America >

## Suzumo International Corporation

Head Office : 1815 W. 205th Street, Suite 101 Torrance, CA 90501 U.S.A.

Tel. +1 310-328-0400 Fax. +1 310-328-2700 e-mail sic@suzumokikou.com

East Office : 375 North Street, Unit K, Teterboro, NJ 07608 U.S.A.

Tel. +1 201-568-1900 e-mail sic@suzumokikou.com

< Contact in Singapore >

## Suzumo Singapore Corporation Pte. Ltd.

421 Tagore Industrial Avenue #04-11 Tagore 8, Singapore 787805

Tel. +65 6254-2080 Fax. +65 6254 2086 e-mail sales@suzumo-sg.com

## 雅麗盈設備有限公司

## APEX NOBLE EQUIPMENT LTD

Tel: (852) 36901333, 36901338, Fax: (852) 36901339, Email: info.anel@gmail.com, info@anel.com.hk  
Unit 5, 18/F., Wah Chun Industrial Centre, 95 Chai Wan Kok Street, Tsuen Wan, New Territories, Hong Kong.

香港荃灣柴灣角街95號華俊工業中心18樓05室

Website: www.anel.com.hk