

**Professional cutting quality
and excellence in safety for
anyone to operate easily!**

High Quality Sushi Roll Cutter

LCC-105

Safety

- The LCC-105 can cut rolls simply by putting rolls on the cutter table without moving cutting blades.
- Using two-button transaction ensures safe operation.
- The cover safety sensor detects the presence of safety cover and machine doesn't operate without cover.

Cleanness

- The blade frame and table can be easily removed and assembled without tool.
- The Teflon-coated table can be washed to be kept clean at all times.

Convenience

- You are able to cut both Norimaki and Sushi/California roll simultaneously.
- Compact and lightweight design enables you to carry the machine wherever you want.
- The fully automatic machines cuts sharply and safely by pressing the switch.
- Additional cutting blades for 4,6,8,10,12 can be supplied/ changed as an optional accessory.



Product Specification

MODEL	LCC-105
Dimension	W410 X L370 X H610 mm
Cutting	Cut into 4, 6, 8, 10, 12 pieces
Thickness	Max. Ø70 mm
Capacity per hour	Max. 600~2,400 rolls (Cut 1~4 rolls at once)
Cutting Method	Changes the speed up to 6 times (natural hand cutting style) automatically depending on the size, ingredient, and other conditions of Norimaki. With our specialized and durable belt material built-in cutting method, any types of Norimaki can be easily cut off.
Voltage/Power consumption	AC110/220V, 50Hz/60Hz, 50W(customized power support)
Material	ABS, Stainless
Weight	21kg