

Premium Sushi Machine

LSR-370

World's First Ever!

Premium Sushi with 3cm, 4cm of rice

This unit is our newest product for making the world's best sushi.

The LSR-370 is completely automated, not only measuring the weight of shari to make sushi but add and adjust wasabi.



The majority of high-quality sushi machine have been produced only in Japan until now. So, we have felt it was necessary to manufacture our own high-quality machines based on over 20s years and years of knowledge to not only meet domestic demands but also to complete in the global market as a world's top class.

We are very confident that our machines are competitive with Japanese products in terms of quality and capability.

We believe that the LSR-370 will not only change domestic market but it will eventually be successful globally. Airy Shari, The world's first independent technology will make the sushi taste better.

Performance

- Our exclusive process makes even, airy and perfectly formed sushi using the same method as a chef would by squeezing Shari lightly with their hands. Putting it differently, since the machine doesn't cut a single grain of rice, the rice retains its original form.
- LSR-370's Airy Shari improves tasted and quality of sushi.(Patented)
- You can adjust the size of Shari into a minimum of 7g and also maintaining a consistent shape.
- For user's convenience, we adopted screen magnification feature and a color LCD monitor.
- A precise amount of Wasabi is automatically placed on top of the rice and controlling the amount of Wasabi is easily accessible through our customized touchable color LCD screen monitor. (Adjustable Screen Size: Expansion/Reduction)
- It is easy to control rice compression, strength, density, warmth.
- By lowering the rice port, we have increased productivity and output.
- We have reduced repair time and cost significantly for the LSR-370 by using mold manufacture.

Type	A-Type(Mini Sushi)	B-Type(Premium Sushi)	C-Type(Traditional Sushi)
Shape of Shari			
Weight of Shari	7-10g	11-15g	13-20g
Length of Shari	3cm	4cm	5cm
Capacity	3,600 pcs/h		
Dimension	W440 X L490 X H640 mm		
Voltage/Power consumption	AC 110/220V, 50/60Hz, 160W		
Weight	30kg		

Based on more than over 20s years and years of knowledge and experience, we have created new concept high-end sushi machine



A-Type(Mini Sushi)

C-Type(Traditional Sushi)
B-Type(Premium Sushi)

We are confident that the LSR-370 has the world's best quality and performance. We will do our best to impress people all over the world with our Lucky Eng brand by participating in overseas exhibitions. We are looking forward to being supported and encouraged by you. We will repay your support with the best quality and service.

Manufacture	Imported products	Lucky Eng	Remarks
Production Capacity(H)	3,600 pcs/h	3,600 pcs/h	
Wasabi/Warm function	○	○	Total fresh wasabi from the machine! All forms (raw, powder, and etc) available!
Density/Compressive strength	Adjustable	Adjustable	
Forming way	Turntable system	Turntable system	
Touch Panel	Black and White, Small Screen Discomfort in Identification	Color. Convenient to increase the size of the screen identifies	International languages installed!
Shari Weight (Key Point)	15 ~ 25g impossible to produce sushi of 15g or less	7 ~ 20g (new trend, popular size) replace to demand for high-quality sushi.	
High-quality Shari (Key Point)			Patented
Maintenance	Maintenance cost ↑ Maintenance time	Maintenance cost ↓ Maintenance time	

*Make sure to use our sushi machine lubricant to prolong the machine's life and improve the quality of sushi.