

With the shape of real chef made like rice (Living airy Shari), Lucky Eng's own unique technology created the substantial version of new sushi machine.

High-Quality Sushi Machine

LSR-350

From measuring the rice to forming a perfect sushi with One Step Auto System.

Feature

- The LSR-350 makes high-quality sushi using the same method as the chef squeezes rice lightly with their hands.
- Substantial version is the machine which can control (from) 13g of sushi and also maintaining a consistent shape with High Quality class.
- The rice compression strength, density and warmth can be adjusted through the machines
- With World's first unique technology of Lucky Eng's, we have even considered the taste of the sushi with air circulation between the rice. (Patented)
- We have reduced repair time and cost significantly by using mold manufacture.
- It doesn't take much space and very light to carry around. (Compact size all in one!)
- Without any tools, it is very easy and convenient to keep the machine sanitary 24/7 since you can easily disassemble the machine for cleaning.

Product Specification

| MODEL | LSR-350(for sushi) |
|----------------|---|
| Capacity | 3,000 pcs/h |
| Dimension | W320 X L490 X H640 mm |
| Weight of Rice | 13 ~ 20g |
| Key Point | Ary Shari(Patent), Professional Sushi Crafting Artistic Production Method |
| Voltage | AC110/220V, 50/60Hz, 60W(can be customized for every country need) |
| Weight | 30kg |

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



Enjoy the confidence of consumer with Sanitary materials and Simple design

Mold Sushi Machine

LS-303

This product is designed for making sushi competently. It is made by mold-manufacture, which complements the weak points in the existing stainless coated product.

- The LS-303 is manufactured using highly sanitary and high-quality materials to prevent rice from sticking to the hopper and coating from coming off while making sushi.
- The LS-303 is built using hygienic materials which have low heat conductivity. (Existing stainless coated products have high heat conductivity and it affects the taste of sushi considerably because sushi cools off quickly and rice grains harden)
- During operation, sushi is automatically put on the troll plate. There is no need to switch the unit on or off during operation.
- Neat exterior design can give tidy impression to customers.
- Anyone can operate, assemble and disassemble LS-303 easily without any tool. So it is very simple to clean.

Product Specification

| MODEL | LS-303 |
|---------------------------|---------------------------|
| Capacity | Max. 3,000 pcs/h |
| Dimension | W330 X L530 X H570mm |
| Size of Rice | 42mm 16g, 18g, 50mm 20g |
| Voltage/Power consumption | AC110/220V, 50/60Hz, 120W |
| Weight | 25Kg |

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Premium Sushi Machine

LSR-370

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 | | |

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



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) |  General oval shape |  Airy Shari | Patented |
| Maintenance | Maintenance cost Maintenance time ↑ | Maintenance cost Maintenance time ↓ | |

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