

SO-J06 Sushi Onigiri Machine

Sushi Machine Series

UTOC presents the SO-J06 Sushi Onigiri Machine, which features an aesthetic design with an LCD screen and adjustable tightness. It boasts high efficiency, producing 800 to 1200 rice balls per hour. The machine supports various rice ball molds, including hand-formed and gunkan, with 16/18/20/22/24 specifications. Speed and tightness are adjustable to suit your business needs. Designed for easy disassembly and cleaning, the SO-J06 ensures hygienic operation and quick maintenance. You can feel confident in choosing our machine to meet your food service needs with ease and reliability.



Specifications

MODEL	SO-J06
Dimensions	383 x 318 x 160 mm
Capacity	2kg
Speed	800~1200 Sushi Ball / Hour
Voltage	220V;50/60 Hz
Power	50W
Weight	10kg

Features

- ▶ Simple Operation and automatic shaping of sushi rice balls
- ▶ Efficiently produce 800/1000/1200 sushi rolls
- ▶ Multiple mould specifications for different sizes of rice balls
- ▶ Easy to disassemble and clean machine components

Applications

It is ideal for Izakaya, conveyor belt sushi restaurants, high-end Japanese sushi restaurants, buffets, Taiwanese rice balls, supermarket sushi takeout shops, etc.



Scan to learn more



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