

The Newest Technology made ideal Mass-Production come true

ASM780A Shari Mixer



Simple Movement

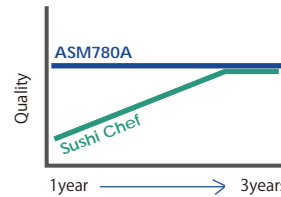


A new cradle-like mixing way is adopted.

Simple Structure



You can easily detach the drum bowl with one touch of button.



Experience Fact

Professional Sushi Chefs who make a perfect Nigiri has been said that they require approximately 3 years experience. Shari is the most important factor of sushi. The perfect shari is made with mixing skills without smashing rice grains and with cooling skills to make perfect temperature for shari.



Automatic Finishing Process

Once operation is done, the machine transfers the mixed rice to the box automatically. Set a rice box in advance and transferring will be completed.



CONFORMS TO UL STD 763:
NSF STD 8
CERTIFIED TO CAN/CSA C22.2 STD No 195

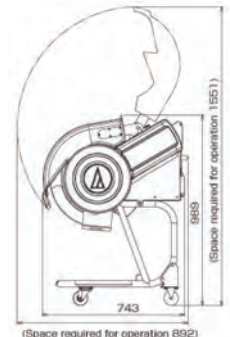
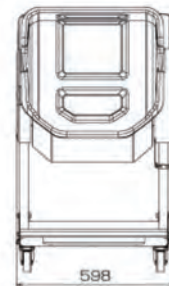
Newly developed special resin improves safety and realizes ideal and easy operation.

* A newly developed Temperature Sensor on the ASM780A helps to offer uniform finished rice without being affected by the condition of the cooked rice.

* Automatic Finishing Function makes the easy operation ever.

* Special resin drum with No Teflon Coating is very light and can be removed easily for easy cleaning.

* A Unique cradle-like motion mixes vinegar and rice Thoroughly and Evenly. It is also suitable for making Japanese Style mixed rice by just adjusting mixing time.



- Specifications and design are subject to change without prior notice due to continuous quality improvement.
- The actual product may differ slightly from the picture.

Power Supply	AC120V 60Hz /780A
Power Consumption	500W
Capacity	15 to 31 lbs. of cooked rice /780A
Exterior Dimensions	Approx. W 23.5" x D 29.3"(Max35.1") x H 38.9"(Max61.6") W 598mm x D743mm(Max892mm) x H988mm(Max1551mm)
Weight	Approx. 104 lb(47kg)