

Nigiri Sushi machine Metos LUX-N2, mobile



Product information

SKU	4000730
Product name	Nigiri Sushi machine Metos LUX-N2, mobile
Dimensions	168 × 330 × 365 mm
Weight	9,000 kg
Capacity	1200 portions/hour
Technical information	220-240 V, 0,015 kW, 1NPE, 50/60 Hz

Description

Nigiris are a staple in every sushi setting; a moulded piece of rice with either fish, shellfish, egg or vegetables on top. When nigiris are prepared by a fully automated machine, there is only one rule that applies - the machine moulds the rice and the sushi cook garnishes the dish.

The semi-automatic Nigiri Sushi Machine xTOP-N2 produces homogeneous and nicely moulded nigiri pieces, as well as portions the ready-made pieces onto the dial plate. The machine's rice capacity is 1 kg of cooked rice. The speed can be adjusted between 900 or 1200 pieces per hour. The machine is a plug-in and is equipped with a handle, thus making it very easy to move around.

The surface, texture and special shape of the sushi moulds, that should be ordered separately, are designed by examining sushi rice and its consistency and ability to mould. This is to ensure the best possible consistency, no matter if the rice piece is softer or harder. The density of the nigiri pieces can be adjusted from soft to hard, using

the machine's 12 settings. Furthermore, the machine can produce different sizes of nigiri pieces, depending on the size of the sushi mould (additional accessory). There are five sushi moulds available; 16, 18, 20, 22, and 24 grams.

- semi-automatic rice supply function
 - automatically shapes the rice pieces and portions them onto the dial plate
 - adjustable speed between 900 or 1200 pieces / hour
 - sushi moulds (16, 18, 20, 22, or 24 grams) available separately
 - automatic stop function that stops the turntable when its filled with four nigiri pieces
 - rice capacity 1 kg
 - easy to clean; washable parts removable in 30 seconds
 - auto stop function for safety when operator opens the front cover
 - frame material protects from impact, dirt, and heat
 - parts are stainless steel SUS304
 - IP67 watertight sensor
 - overheating protector in the motor
- ADDITIONAL ACCESSORIES:
- sushi mould 16g Metos Nigiri Sushi Robot N2
 - sushi mould 18g Metos Nigiri Sushi Robot N2
 - sushi mould 20g Metos Nigiri Sushi Robot N2
 - sushi mould 22g Metos Nigiri Sushi Robot N2
 - sushi mould 24g Metos Nigiri Sushi Robot N2
 - sushi rice box Blue Box
 - Sushi Maki roll tray 3 pcs Metos Blue Box
 - lubricating oil Metos Smoothy Neo 5x300 ml