

SUSHI ROBOT

Technology Meets Tradition

We have a vision for the future of sushi. A vision that has driven us from the moment we created our first sushi robot. A future where authentic high-quality sushi is globally accessible through our technological innovations while maintaining the importance of tradition in which sushi making is steeped in. With AUTECH, you don't just buy a machine. You step into the future of sushi.

Our Vision

Technology continues to further our company when it comes to meeting the demands of our clients. However, we also focus on the importance of tradition by paying homage to the heritage and continue to show our respect for sushi chefs while we evolve the brand forward for our clients. With that, I'd like to welcome you to the world of AUTECH, where technology meets tradition.

At AUTECH, we work with clients of all sizes from individual business owners to sushi factories and help establish new ventures or integrate our cutting-edge technology into operations. We deliver client success by producing the finest Japan-made sushi robots as well as provide invaluable services beyond our competitors. Our dedicated consulting services includes guidance to the world of sushi culture and business, through our years of global experience and knowledge of the industry.

Over time we found that aspirations to build a sushi business are usually deterred by common misconceptions about overall costs. However, with our innovative products and quality services, any business can provide an accessible dining experience for their customers for a cuisine typically reserved for fine dining. Our team constantly strives to design each robot and service program to meet the standards of every client, even the most cost-conscious individual. We invite you to explore our products and services to discover solutions that will help your business succeed.

On behalf of our entire team, we look forward to serving you and introducing you to the future of sushi.

CEO
Taka Tanaka





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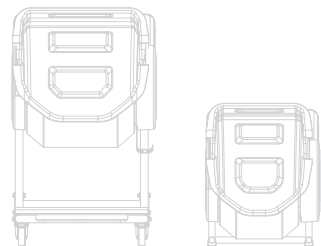
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Solutions for your business

Challenges in the sushi industry stem from inconsistency, slow infrastructure, poor service quality, labor contentions, excessive costs, aggressive competition, and food safety. Our made-in-Japan sushi robots can help overcome these challenges of the sushi industry and turn them into business opportunities for you.

1. Consistent and Fast

A chef must master the craft through years of practice to consistently produce the “perfect” sushi. Traditionally, it takes 3 years to learn how to make sushi rice and another 8 years for preparing and serving of sushi. Our robots can be operated by a novice chef and produce consistent forms of “perfect” sushi, while maintaining a rapid production speed.

2. Labor Assurance

Business owners invest time and money into training new chefs, and therefore fear the contentious employment in the industry, as these experienced sushi chefs become high in demand. Our robots simplify the operation of a sushi business by removing concerns of employment turnover risks as well as excess labor costs.

3. Cost Effective

Constant increase in operational and overhead costs creates substantial pressure on profits for sushi business owners. Our robots not only increase production with little daily maintenance but also lessen overhead expenses such as staff and labor-related expenditures.

4. Outdo Competitors

Competition in the sushi industry is projected to grow rapidly each year as sushi’s popularity increases steadily worldwide. Our robots require only 1 hour of training for new employees to create the perfect sushi, which gives you the opportunity to focus on creating innovative dishes and experiences beyond your competitors.

5. Hygienic and Safe

The risk of cross-contamination is conceivably higher in making sushi due to the direct handling of food. The simplicity of our robots reduces the need for direct food contact which not only lowers the risk of cross contamination, but also creates a safe and clean environment for your employees and customers.

Defining “Perfect Sushi”

“Perfect Sushi” is achieved when the temperature and air level in the rice mixture are in the “ideal” sushi condition. It is said that sushi rice is best when the temperature is maintained at body temperature and the air level of the mixture is at a state where the sushi softly falls apart in the mouth. AUTECH’s sushi robots have the capabilities to produce that “perfect sushi.”

Why AUTECH?

AUTECH emerged from an audio equipment manufacturing background where products are developed around the human senses to deliver the best product/user experience. When designing our sushi robots, we never lost sight of this process and continue to create robots with one’s sight, touch, and taste in mind.

We also have a data-driven, scientific approach to sushi making. Over time, we developed our own measuring devices to calculate the size, weight, shape, and stickiness of the sushi rice/mold our robots produce and maintain a library of this data. However, we realize this machine-driven data alone does not suffice and incorporate taste test results from our staff in various divisions of the company.

We believe these combined methods along with our long history of technological developments makes our sushi robots exceptional and what separates us from the rest.

ASM865A Maki Maker

Produces rice sheets for sushi roll, sushi burrito, and more



Double Rice Sheet Mode

Produces up to 1300 rice sheets/hour with the Auto-Supply Function.

Air-in-Forming Rollers

Newly developed rollers imitate the quality of a sushi chef crafted maki rice sheet with perfect air to rice ratio.

Auto-Supply Function

Continuously produces evenly spread, perfect rice sheets. The need to press the start button for each production is eliminated as once you remove a rice sheet from the tray, the next rice sheet is produced automatically.



Consistent Quality

Produces perfect rice sheets every time with minimal hand contact.



Auto-Supply Function

Sensors are placed strategically to detect the removal of rice sheets.



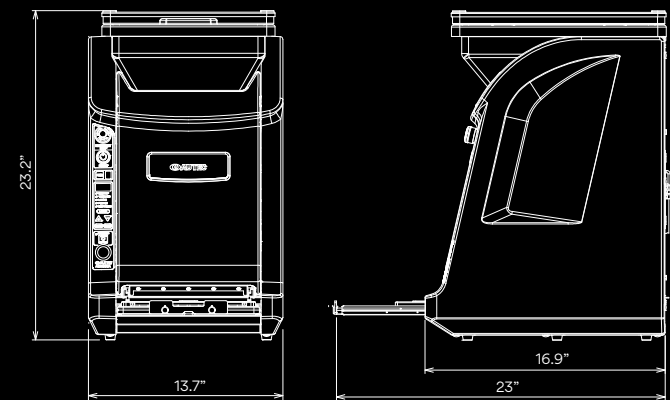
Customizable Settings

Set precise rice mat specifications.



Easy Cleaning

Simple structure allows for fast and easy cleaning.



Power Supply	AC120V 60 Hz
Power Consumption	115W
Exterior Dimensions	W 13.7" x D 16.9" x H 23.2" (348mm x 430mm x 590mm) <small>* Dimensions shown above are approximate. (Excl. power cord or screws)</small>
Weight	Approx. 70.5 lbs. (32kg)
Hopper Capacity	Approx. 18.1 lbs. (8.2kg)
Rice Sheet Sizes	Width: Approx. 7.4" / 8.2" Length: Approx. 1.2" - 8.6" (Short - Long) Thickness: Approx. 0.2" - 0.6" (Thin - Thick) Nori Size: 7.4" x 4.2" - 8.4" <small>Note: Adjustment required depending on the condition of rice.</small>
Production Rate	Up to 900 - 1300 sheets/hour

ASM880A Maki Maker

Produces rice sheets and wraps them into sushi rolls



Production Options

Choose from 450 Sushi Rolls or 720 Rice sheets per hour depending on your production needs.

Easy Automatic Operation

Rice sheet size is automatically detected whenever a wrapping unit or flat plate is switched out.

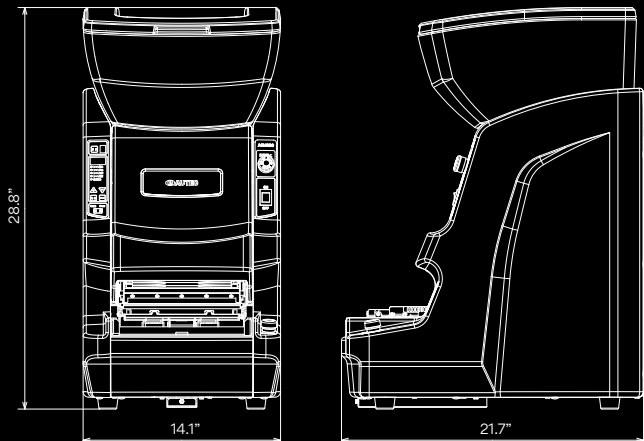
Sushi Roll Options

Traditional rolls or inside-out rolls are produced by simply switching out the wrapping units.

Roll operation with wrapping unit



Rice sheet operation with flat plate



Power Supply	AC120V 60 Hz
Power Consumption	200W
Exterior Dimensions	W 14.1" x D 21.7" x H 28.8" (360mm x 550mm x 733mm) <small>* Dimensions shown above are approximate. (Excl. power cord or screws)</small>
Weight	Approx. 99.2 lbs. (45kg)
Hopper Capacity	Max. Approx. 22.5 lbs. (10kg)
Wrapping Units Available Sizes:	S, SM, M, L, LL: D(0.9"-1.9") x W7.4" WM, WL: D(1.3"-1.7") x W8.2"
Production Rate	Up to 450 rolls/hour, Up to 720 sheets/hour

ASM410A Nigiri Maker

Produces rice balls for nigiri sushi and crispy rice sushi



Patented Forming Rollers

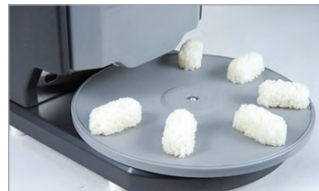
Our patented rollers form nigiri rice balls delicately without crushing the rice grains.

Improved Rice Feeding System

An exclusively designed system allows each rice grain to pass through smoothly and produce nigiri rice balls with perfect air mixture.

Single or Multi-Forming Mode

Choose from single or multiple rice balls dispensing onto the turntable and easily switch between the two depending on your production needs.



Multi-Forming



Single-Forming



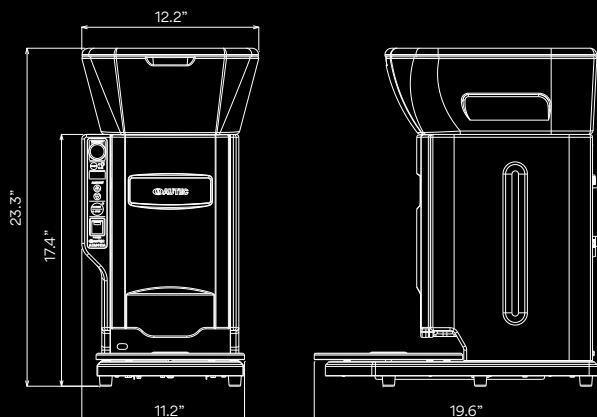
Forming Rollers

Several sizes of forming rollers available.



Heat Retention

Holds sushi rice at the ideal temperature.



Power Supply	AC120V 60 Hz
Power Consumption	190W
Exterior Dimensions	W 12.2" x D 19.6" x H 23.3" (310mm x 497mm x 592mm) » Dimensions shown above are approximate. (Excl. power cord or screws)
Weight	Approx. 50.6 lbs. (23kg)
Hopper Capacity	Approx. 14.5 lbs. (6.6kg)
Rice Ball Sizes	Shorter Lengths Available (11g - 19g) SS: W0.87" x L2.17" x H0.87" (18g) S: W0.94" x L2.17" x H0.91" (20g) M: W1.02" x L2.17" x H0.94" (22g) L: W1.02" x L2.17" x H1.02" (24g) Note: Rice ball sizes can be changed by switching Forming Rollers.
Production Rate	Up to 2,400 rice balls/hour

ASM545A Onigiri Maker

Produces rice balls of various shapes and sizes



Versatility

By utilizing different forming rollers, a variety of rice balls can be produced such as (but not limited to) Omusubi, Spam Musubi, Makunouchi, and Rice Sandwich.

Density Specification

Control the density of a rice ball by specifying the rice volume from 0-10 to create the right balance of rice grains to air.

Custom Made Forming Rollers

We can customize any of our forming rollers to fit your production needs.



Rice Balls for Onigiri



Rice Balls for Spam Musubi



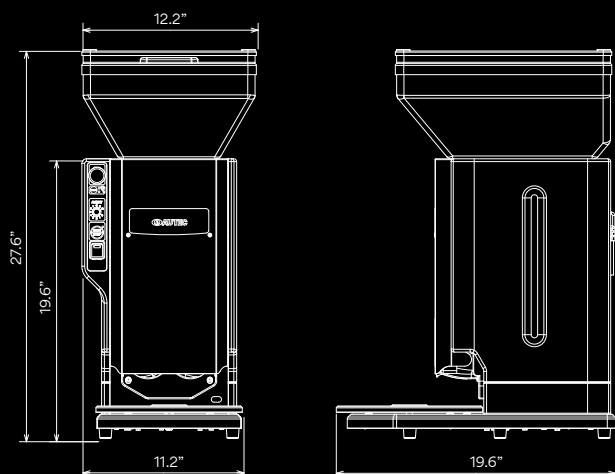
Single / Multi Forming Mode

Dispenses a single or multiple rice balls onto the turntable.



Forming Rollers

Various sizes of forming rollers available depending on your needs.



Power Supply	AC120V 60 Hz
Power Consumption	165W
Exterior Dimensions	W 12.2" x D 19.6" x H 27.6" (310mm x 497mm x 691mm) » Dimensions shown above are approximate. (Excl. power cord or screws)
Weight	Approx. 55.1 lbs. (25kg)
Hopper Capacity	Approx. 16.5 lbs. (7.5kg)
Production Rate	Onigiri: 1300 - 1950 pcs. per hour Makunouchi: 1625 - 5200 pcs. per hour

ASM780A Shari Mixer

Produces sushi rice by mixing cooked rice and seasonings



New Cooling System

Cools down the sushi rice mixture properly to produce the quality of a sushi chef's hand mixed rice.

Perfectly Balanced Mixture

Unique spherical bowl mixes vinegar and rice thoroughly and evenly.

Non-Stick Material Parts

All washable parts are made with special resin coating without the use of Teflon, making daily maintenance easy.



Drum Motion

Arrows demonstrate the cradle-like movement during mixing.



Course Setting

Programmable up to four settings.



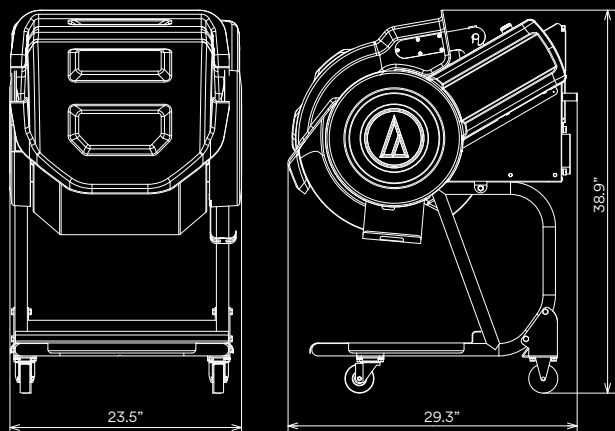
Auto-Feed

Rice is automatically dispensed into the rice box below upon completion.



Air Filter

Filtrates air before blowing into the drum.



Power Supply	AC120V 60 Hz
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Power Consumption	500W
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Exterior Dimensions	W 23.5" x D 29.3"(Max35.1") x H 38.9"(Max61.1") 598mm x 743mm (Max 892mm) x 988mm (Max 1551mm) » Dimensions shown above are approximate. (Excl. power cord or screws)
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Weight	Approx. 104 lbs (47kg)
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Capacity	14.5~29 lbs. (6.6~13.2kg) of cooked rice
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ASM730A Shari Mixer

Produces sushi rice by mixing cooked rice and seasonings on a tabletop



Compact Design

Our tabletop model is small but carries the same basic features as its larger sister unit ASM780A.

Gentle Mixing

Side-to-side movement gently mixes the rice, while air blows through the filter to adjust the temperature of the sushi rice as needed.

Non-Stick Material Parts

All washable parts are made with special resin coating without the use of Teflon, making daily maintenance easy.



Lightweight Drum

Easily detach the 7.72lbs drum from unit to clean.



Course Setting

Programmable up to four settings.



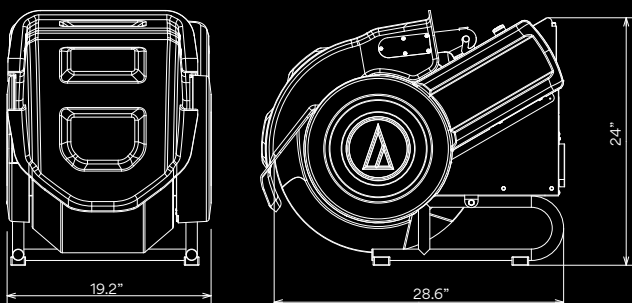
New Stirring Rod

Modernized stirring rod perfectly mixes the rice and vinegar thoroughly.



Air Filter

Filtrates air before blowing into the drum.



Power Supply	AC120V 60 Hz
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Power Consumption	500W
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Exterior Dimensions	W 19.2" x D 28.6" (Max 34.1") x H 24" (Max 46.1") 488mm x 727mm (Max 867mm) x 610mm (Max 1172mm) * Dimensions shown above are approximate. (Excl. power cord or screws)
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Weight	Approx. 81.6 lbs. (37kg)
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Capacity	7.3~14.5 lbs. (3.3~6.6kg) of cooked rice
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ASM260A Maki Cutter

Automatically cuts multiple sushi rolls at once and rolls with toppings into 6, 8, 10 or 12 pieces.



Upward Cutting

Sushi rolls are raised upward through the cutter unit, mimicking the top-down motion of a chef's knife.

Interchangeable Cutter Unit

Different cutter units (6, 8, 10, 12 pc) are easily swappable for different amounts of sushi pieces.

Easy Assembly/Disassembly

Only 4 removable parts that are easy to disassemble and reassemble to clean.



Larger Cut Base Unit

Cut up to 2 uramaki rolls or 4 hosomaki rolls at one time.



Zero Direct Blade Contact

Rolls are safely cut behind the Front Cover to avoid direct contact.



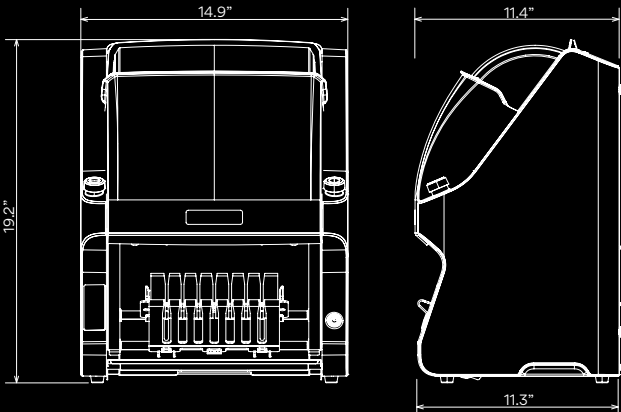
Protective Blade Cover

Cut rolls with toppings, like Rainbow Rolls, without anything falling off.



Easy Cleaning

Only 4 large removable parts make daily maintenance and cleaning easy.



Power Supply	AC110V - 120V 50/60 Hz	
Exterior Dimensions	W 14.9" x D 11.4" x H 19.2" (379mm x 290mm x 487mm)	
	» Dimensions shown above are approximate. (Excl. power cord or screws)	
Weight	Approx. 37.5 lbs. (17kg)	
Power Consumption	35W	
Processing Capacity	Max. 600 rolls/hour	
	The cutting capacity varies depending on the size of the rolls.	
	» 2,400 rolls/hour with four small-size hosomaki (24mm rolls) are simultaneously cut. » 1,200 rolls/hour with two normal-sized norimaki/uramaki (35mm rolls) are simultaneously cut. » 600 rolls/hour with one large-sized futomaki (45mm rolls) are cut.	
Cutting Sizes	Depending on which cutter unit is used, the orientation of the nori sheet will change: horizontal (185mm) vs vertical (205mm). This will also determine the size of the final cut.	
	Horizontal (185mm)	Vertical (205mm)
	6pc 30mm (1.2")	8pc 25mm (1.0")
	8pc 22.5mm (0.9")	10pc 20mm (0.8")
	10pc 18mm (0.7")	12pc 16.5mm (0.6")

ASA190A Maki Maker (Roll Wrapper)

Manually wraps rice sheets into sushi rolls or sushi burritos



Simple Operation

Wraps sushi rolls with one quick pull.

One Size Rolls All

Works with any size roll without the need for adjustment.

Sushi Roll Options

Makes both traditional and inside-out rolls, and can be used with wraps other than seaweed.

How to wrap a sushi roll with ASA190A



Place rice sheet and seaweed



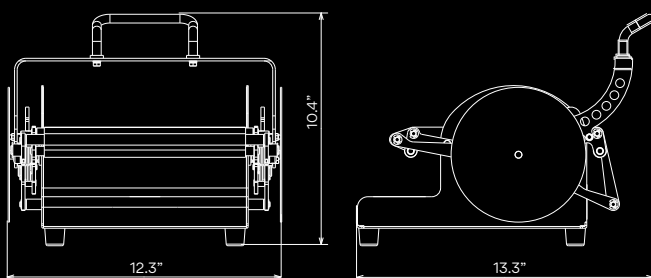
Place fillings



Push or pull handle



Wrapped Sushi Roll



Exterior Dimensions W 12.3" x D 13.3" x H 10.4"
(313mm x 339mm x 265mm)
» Dimensions shown above are approximate. (Excl. screws)

Weight Approx. 15.4 lbs. (7kg)

Belt Width 9" (230 mm)

Rice Mat Length Approx. 8" (205 mm)

Roll Sizes Diameter: Approx. 0.78" ~ 2.36" (20 ~ 60mm)
Length: Approx. 8.07" (205 mm / longest)

Note: Adjustment required depending on the condition of rice.

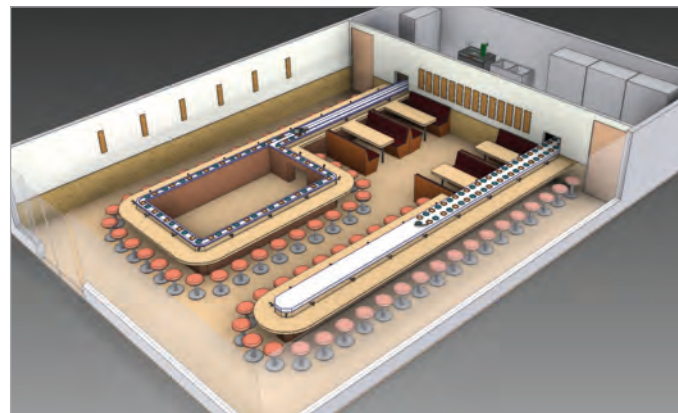
Sushi Conveyor Belt System

Unique, Fun, and Profitable Approach to Sushi Restaurants

Conveyor belt sushi (Kaiten Sushi) is a form of sushi restaurant that is common in Japan and has been established as a new category in the restaurant business around the world. Our Sushi Conveyor Belt System has supported many restaurants to successfully launch and operate in this new category.

Advantages of Sushi Conveyor

- » New category in the restaurant business
- » High turnover rate during busy hours
- » Minimum training required for new employees
- » Enjoy various dishes on the conveyor belt



Traditional Sushi Conveyor

Certified with NSF which is compliant with food regulatory agencies at the local, state, federal, and international level for public health and safety standards. Our system includes regular and small conveyor chain sizes, stainless and aluminum conveyor profile types, and a RFID time management system to enhance food safety on the belt.



Self-Order Express Conveyor

Quickly delivers ordered food to assigned tables and returns the empty trays back to the kitchen automatically. The optional Tablet Self-Order system, allows businesses to upload their food menu onto tablets and unattended customers to navigate the menu and order directly from the table. This system visually attracts the customers to order more items on the menu and significantly reduces order mistakes.



Traditional Conveyor / Medium Profile



	Width	Height
Single Lane	173mm	74mm
Double Lane	420mm	74mm

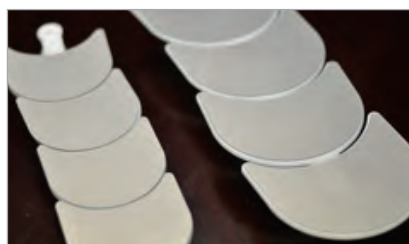
Single lane



Double lane



Easy lane speed adjustment



Small and Large chains



Easy disassembly for cleaning

Accessories

Accessories to Help Maximize Production

AUTEX

Sushi Robot Oil

Food grade oil for robot parts, rice trays and boxes to prevent rice from sticking onto surfaces.

- » Made from odorless and flavorless sunflower oil.
- » Provides both lubrication and protection against rust.
- » Reusable fine mist spray trigger.
- » 8 FL OZ / 236 ml



RICE CONTAINER & RICE TRAYS

Rice Container

- » Capacity of up to 5 rice trays (approx. 300 sushi rice balls total) per rice container.
- » Keeps sushi rice and rice balls warm for an extended period of time.

Rice Trays

- » Capacity of up to 60 rice balls per rice tray.





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Intertek

CONFORMS TO UL STD 763: NSF STD 8
CERTIFIED TO CAN/CSA C22.2 STD No.195
All of our machines are ETL certified.



Intertek