

Maki Cutter ASM260A

The ASM260A safely and efficiently cuts sushi rolls using its elegant yet simple design. The rolls are raised upward through an internal cutting unit, mimicking the delicate motions of a sushi chef's knife. The redesigned mechanism allows up to four hosomaki rolls to be cut into 6/8/10 pieces each at once.



Upward Cutting: To imitate a chef's careful cutting motions, sushi rolls are raised upward through the cutting unit instead of lowered like our previous models. This allows the ASM260A to be more adaptable and efficient for different business environments.

Interchangeable Blade Frames: Different frames which hold different amounts of blades (6, 8, 10 pc) are easily swappable to make different amounts of sushi pieces.

Easy Assembly/Disassembly: The 260 model only has 4 removable internal parts that are easy to disassemble and reassemble to clean.



Multiple Roll Cutting: Because of the downward cutting action and larger cut base, up to four hosomaki can be cut at the same time.



Cutting with Toppings: The top-down cutting action also allows rolls with toppings, such as Rainbow Rolls, to be cut with the toppings already placed.