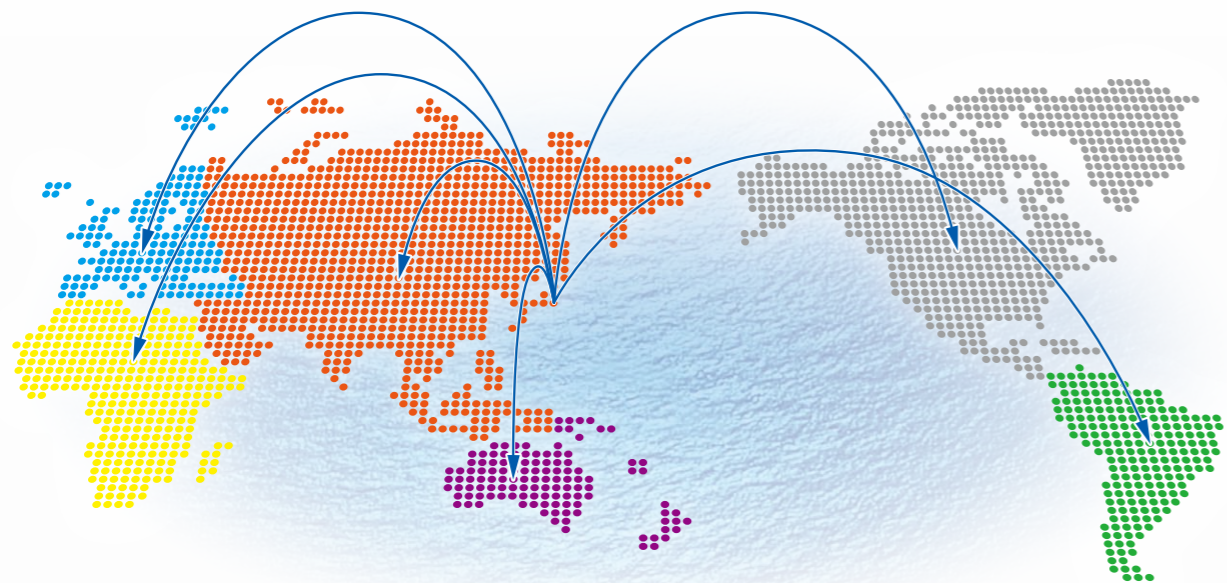


Made in Japan spreading around the world



Worldwide Service Web

About our showroom



Please come visit our showroom. You can actually see the texture and compactness of the machines. You can also see their operation and product speed. We will provide you with expert advice in selecting machines, tools and accessories. Please contact us for an appointment before visiting.

Audio-Technica Corp.

URL/https://www.audio-technica.co.jp/autec_e/ke_e/
 7-2-1 Naruse, Machida, Tokyo
 194-8566, Japan
 Phone: +81 42 739 9132
 FAX: +81 42 739 9130

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

Description of Icons

<p>Double heat-retaining Heater & Hopper</p>	<p>Double heat-retaining effect: The special resin rice hopper and built-in heater keep sushi rice at a suitable temperature for a long time.</p>
<p>heat-retaining hopper</p>	<p>The heat-retaining hopper keeps sushi rice at a suitable temperature for a long time.</p>
<p>Newly Developed SPECIAL RESIN</p>	<p>Special Resin prevents Shari from attaching to main body. No worries about exfoliation of body surface. ※Developed collaborating with Resin manufacturer.</p>
<p>Stainless SUS304</p>	<p>Stainless SUS304, a high-class corrosion-resistant Stainless steel, is used for the exterior of the machines. Due to its high rust resistance, surface finishing is not required and the exterior will not peel. Since stainless SUS304 is easily welded and clean, the machine can always be kept clean.</p>
<p>Safe-Reliable Non-Teflon Channess UPI</p>	<p>Parts used Teflon coating are not used. No worries about exfoliation of body surface. It can reduce running costs due to no need for recoating.</p>

Machines with the above marks have said features.

Agency



Machida business office of audio-technica Corp. is certified according to ISO 14001
 02-2018

ENGLISH



Kitchen Equipment



- | | | | | |
|--------------------|-----------|-----------|-----------|--------|
| NORIMAKI MAKER | ASM880CE | ASM865CE | ASM250CE | ASM230 |
| SUSHI MAKER | ASM410SCE | ASM405SCE | ASM450SCE | |
| RICE MIXER | ASM780CE | ASM730CE | | |
| MULTI-NIGIRI MAKER | ASM545CE | | | |
| ACCESSORIES | | | | |



Sushi~ Authentic Cuisine



*This model is sold only in Japan.

Glossy nigiri sushi, gorgeous rolled sushi, and popular onigiri.

These cooked rice menus are extremely important items for food stores and restaurants.

While trying to improve the efficiency of food business, AUTECH emphasizes

"true taste" which will help create repeat customers.

That is why Audio-Technica sticks to compact, high-performance machines.

Not only is it selling audio equipment including the headphones that have won a top market share for nine years in a row, Audio-Technica is also providing microphone support for "international sports festivals" and the Grammy Awards ceremonies. The efforts of Audio-Technica also include microphone support for the "Summer Sonic Festival" each year since 2002.

In 1984, on the other hand, Audio-Technica started selling commercial-use sushi makers as a new challenge not limited to traditional business and technical domains. The sushi makers were unique products inspired by home-use "Nigirikko," which was commercialized after an internal contest to seek new business ideas from its employees.

With several variations added to the product line later, the name of AUTECH, "another face" of Audio-Technica, has become widespread as a brand of commercial-use cooked rice processing equipment.

AUTECH products are all designed and manufactured in Japan. The high-quality products backed by the acclaimed brand of MADE IN JAPAN are well accepted in overseas markets as well. Today, commercial-use sushi makers are used in as many as about 50 countries around the world.

In the modern age challenged by soaring labor costs, AUTECH commercial-use sushi makers, designed to provide high quality on a consistent and sustainable basis, will continue to respond to customer needs and constantly evolve into the future.





NORIMAKI MAKER, CUTTER

Norimaki Machine
ASM865CE

NORIMAKI MAKER

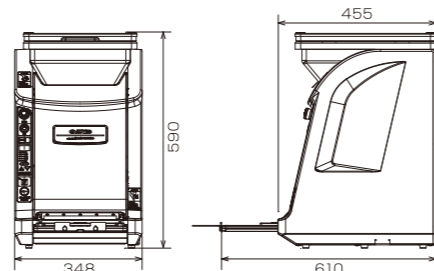


Control Panel



Compact and stylish machine provides better quality rice mat with higher productivity!

- This machine can produce 300 pcs rice mats more compared with the previous rice spreading machine.
- Re-location of the auto supply sensor to forward position improves the functionality of the operation.
- By not using Teflon coating on the slide base, the concern about food contamination is eliminated.
- By sushi machines industrial standards, this machines fulfills the shortest width and lightest weight specifications.
- Updates can be uploaded via the USB port with the minimal time.

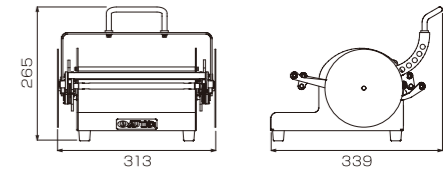
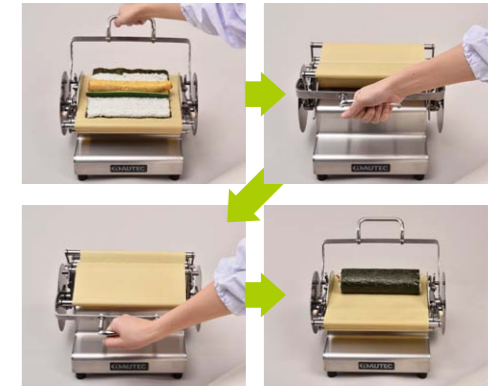


ASM865CE	
Power Supply	AC230 V (50 / 60 Hz)
Forming Capacity	900 - 1,200 mats/h
Hopper Capacity	8.2 kg
Dimensions	W 348 mm x D 455 mm (max 610 mm) x H 590 mm
Weight	Approx. 33 kg

Commercial-use manual norimaki maker

ASA190 Patent-pending

NORIMAKI MAKER



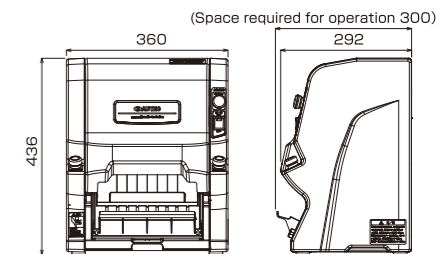
ASA190 enables anyone to make norimaki without special skills

- Applicable to thin to large rolls without a setup change. Rolling-direction insensitive: longitudinal or lateral.
- Fully compatible with ASM865, this norimaki maker improves work efficiency when combined with the norimaki making machine.
- Norimaki can be made using soy sheets and many other types of norimaki sheets.
- Norimaki can be rolled tightly and softly regardless of the type of filling. Lettuce or fried food filling can be rolled in without difficulty.
- Sanitary norimaki making is ensured by using corrosion-resistant stainless steel SUS304 and a Teflon belt that helps norimaki come off easily.

ASA190	
Norimaki size	Width (diameter): 20 to 60mm Length: max. 205mm
Outer dimensions	W 313 x D 339 x H 265 mm ※Excluding the power cord and screw heads
Weight	about 7.0kg

Norimaki Cutter
ASM250CE

NORIMAKI CUTTER



Efficiency improves with safety operation

- Nicely cut rolled sushi is dropped onto the bottom tray and base is recovered automatically so work efficiency is improved.
- As the parts are made of resin, cleaning, assembling and disassembling is simplified.
- The cut base units are for 6 pcs, 8 pcs and 10 pcs. For 6 pcs and 8 pcs, the cut base unit is common.

ASM250CE	
Power Supply	AC100V - 240V 50Hz / 60Hz
Power Consumption	40W
Production Capacity	Up to 600 pcs per hour ※The production capacity varies depending on the setting and the conditions
Range of Norimaki sizes	Thickness equivalent to 25 square - 50 square (mm) Length lengthwise roll (for 4 / 6 / 8 pcs) : 180 - 185 (mm) Yoko roll (for 10 pcs) : 200 - 205 (mm)
Cutting Size (mm)	For 4 pcs cut : 45 each For 6 pcs cut : 30 each For 8 pcs cut : 22.5 each For 10 pcs cut : 20 each
Dimensions	W 360 x D 292 x H 436 mm
Weight	18 kg

NORIMAKI MAKER, CUTTER

Norimaki Machine
ASM880CE

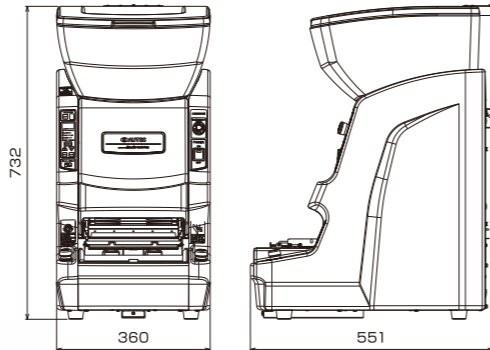
NORIMAKI MAKER



Control Panel

It can be operated simply and set flexibly.

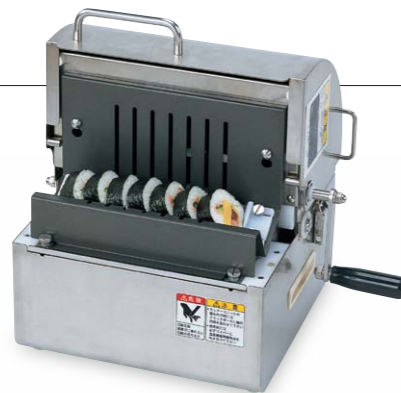
- The lighter machine parts simplify daily cleaning, assembling and disassembling.
- The new feature of loosening rice was designed for the ASM880 and the hopper capacity was increased to 10kg.
- The machine keeps the setting values of the previous operation. These can be recalled automatically just by attaching each wrapping unit to the main body.
- Its applicability to long rolls makes it possible to make various kinds of rolled sushi. Inside-out rolls can also be made by changing settings.
- Changing the wrapping unit is easy with one-touch simple operation and the previously used rice mat setting is automatically set in accordance with the size of the wrapping unit.



ASM880CE			
Power Supply	AC230V 50Hz		
Power Consumption	70W		
Finished Rolled Size ※ It can form the sizes below by changing the wrapping-unit (sold separately).			
	Finished Rolled Specification(mm)	Seaweed Size (mm)	Rolled Approx. weight
Small	S 25 square x 185 width	103 x 185	70g - 90g
Med.	M 35 square x 185 width	150 - 165 x 185	120g - 150g
Lgr.	L 45 square x 185 width	188 - 208 x 185	200g - 270g
Yoko Med.	YM 35 square x 205 width	150 - 165 x 205	130g - 160g
Yoko Lgr.	YL 45 square x 205 width	185 x 205	220g - 300g
※ Rolled weight varies depending on the amount of ingredients and rice condition.			
Hopper Capacity	Max. Approx. 10kg		
Rice Supplying Method	Auto-stirring Supply System		
Dimensions	W 360x D 551x H 732mm		
Weight	Approx. 50 kg		

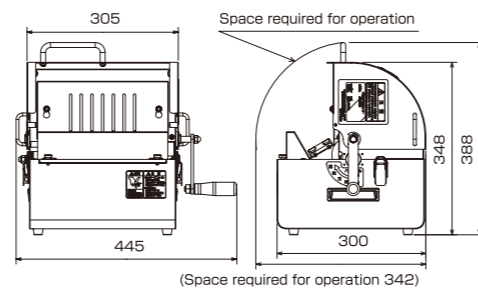
Norimaki Cutter
ASM230

NORIMAKI CUTTER

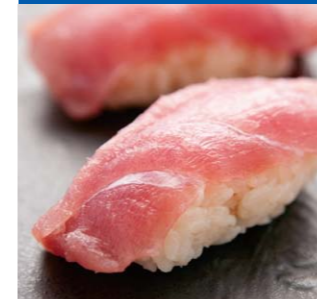


Safe and efficient manual NORIMAKI CUTTER

- Safe work environment with auto lock mechanism. No blades are exposed when the cover is open.
- New special circular shape blades cut cleanly and evenly.
- The lock can be manually released if required.
- This unit is portable as it does not require any electrical power. Easy set up and power saving.



ASM230			
Cutting Method	Manual 2 rotation cutting method		
Cutting Size	The following Norimaki cuts can be made by selecting the appropriate cutting unit (optional).		
	For cutting of 6 pieces from 185mm length roll	For cutting of 8 pieces from 185mm length roll	For cutting of 10 pieces from 205mm length roll
Cutting Width	6 pcs. = Approx. 30 mm	8 pcs. = Approx. 21.5 mm	10 pcs. = Approx. 20 mm
Dimensions	W445 x D342 x H348 mm		
Weight	Approx. 11 kg		
※ 388mm of height will be needed for actual working dimensions			



SUSHI MAKER

Sushi Rice Ball Machine
ASM410SCE

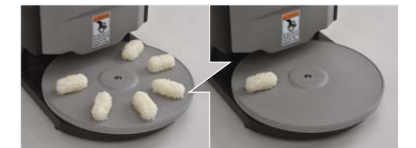
SUSHI MAKER



Control Panel



Stable quality and soft texture of rice balls



Continuous forming mode or single forming mode can be selected with one touch simple switching

Variations of forming rollers

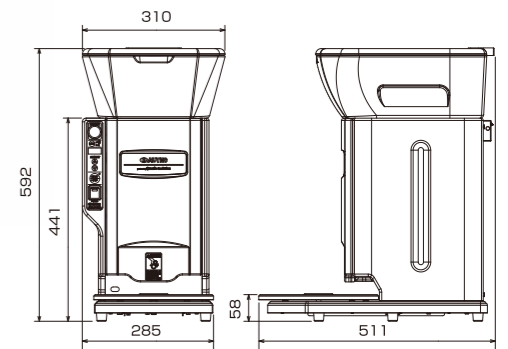
Name	Weight
SSS	Approx. 16 g
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g

※ A set of forming rollers is included when purchasing 1 set of each machine; additional forming rollers are optional.
※ Other sizes would be compiled as special specification.

Compact and high performance with flexible operation

- Capable of producing up to 2,400 pieces per hour. Top-class forming speed with its compact design.
- Flexible operation: continuous forming mode or single forming mode can be selected easily.
- Improved quality formation of rice balls-producing consistent rice balls with less rough edges.
- Sushi rice balls are accurately discharged on the turntable to improve work efficiency.
- Heat-retaining hopper keeps sushi rice at suitable temperature for a long time.
- Compact body and simple structure: Easy to clean with fewer parts and no complicated adjustments.

※ The picture and dimensional outline drawing are shown in the CE-type.



ASM410SCE	
Power Supply	AC230V 50Hz
Power Consumption	80W
Production Capacity	Up to 2,400 pieces per hour
※ The production capacity varies depending on the setting and the conditions	
Volume Adjustment	16 - 22 g / ball (SSS, SS, S, M)
Hopper Capacity	Approx. 5.0 kg
Dimensions	W 310 x D 513 x H 636 mm
Weight	Approx. 23 kg

SUSHI MAKER

Sushi Rice Ball Machine

ASM405SCE

SUSHI MAKER



Control Panel



In HAND mode, sensor detects hand position and drops a rice ball



In AUTO mode, after a rice ball is picked up, another is dropped

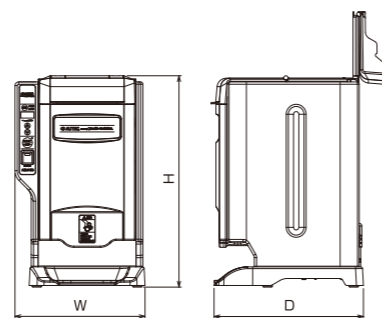
Variations of forming rollers (Common to ASM450)

Name	Weight
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g

※A set of forming roller is included when purchasing 1 set of each machine; additional forming rollers are optional.
※Other sizes would be compiled as special specification.

Stylish & compact : Novel SUSHI-CUBE everyone will want to display it

- A hand sensor is used to detect hand position and drop a rice ball.
- Stylishly designed, this machine fits every restaurant and counter.
- Integration of the hopper and the body give it a slim, compact style.
- Special resin parts, with improved durability, replace Teflon coating.
- Easy selection between "HAND" and "AUTO" modes with one touch of a button.
- Fewer parts for easy cleaning.



ASM405SCE	CE
Power Supply	AC230V 50Hz
Power Consumption	40W
Production Capacity	Up to 1,800 pieces per hour ※The production capacity varies depending on the setting
Volume Adjustment	18 - 24 g / ball (SS, S, M, L)
Hopper Capacity	Approx. 3.3 kg ※manual rice feeding system
Dimensions	W 280 x D 321 x H 454 mm ※Excluding the power cord and screw's salient parts
Weight	Approx. 16 kg

Sushi Rice Ball Machine

ASM450SCE

SUSHI MAKER



Control Panel



Automated alignment with one button

Variations of forming rollers (Common to ASM405)

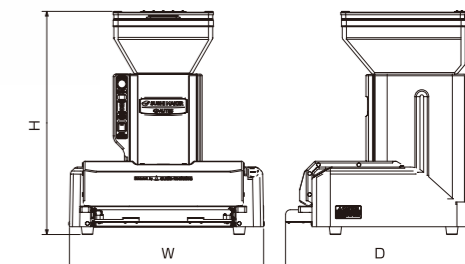
Name	Weight
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g

※A set of forming roller is included when purchasing 1 set of each machine; additional forming rollers are optional.
※Other sizes would be compiled as special specification.

Automated alignment and automated forming can be done with 1 machine! Great dedication to your labor efficiency

- As it can be used in various locations, can expand your operation and improve the efficiency of your work.
- Auto start: Machine starts forming rice balls automatically when a tray is set.
- Easy to remove rice balls in the dedicated tray and easy to replace the tray with one hand.
- Catch arm is installed: No need to touch rice balls during operation.
- 50 rice balls are aligned in the tray automatically in 90 seconds.
- Compact design that can fit on a working bench of D450 x W600 mm.
- 20% fewer parts compared to the former model.
- Exclusive rice tray (ASA159) is necessary for this machine. (Sold separately)

※The picture and dimensional outline drawing are shown in the CE-type.



ASM450SCE	CE
Power Supply	AC230V 50Hz
Power Consumption	130W
Production Capacity	Up to 2,200 pieces per hour ※The production capacity varies depending on the setting and the conditions
Volume Adjustment	17 - 25 g / ball (SS, S, M, L)
Hopper Capacity	Approx. 8.2 kg
Dimensions	W 600 x D 588 x H 690 mm ※Excluding the power cord and screw's salient parts
Weight	Approx. 43 kg



RICE MIXER

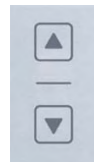
Rice and Vinegar Mixer

ASM780CE

SHARI MIXER



Control Panel



Up Down Button



12kg



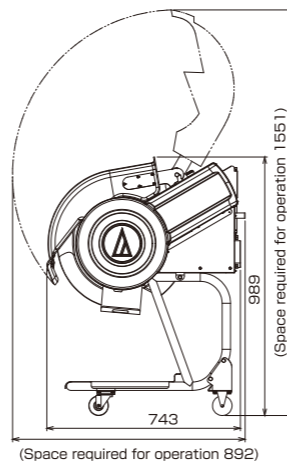
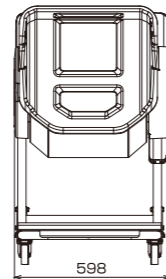
You can easily detach the drum bowl with one touch of a button.



A new cradle-like mixing way is adopted.



A white cover is attached



ASM780CE	CE
Power Supply	AC230V 50Hz
Power Consumption	200W
Capacity	Approx. 6.6 - 13.2 kg
Dimensions	W 598 x D 743 x H 989 mm * Excluding the Power Cord and protruding parts
Weight	Approx. 47 kg

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

- A newly-developed temperature sensor on the ASM780 helps to offer uniform finished rice without being affected by the condition of the cooked rice.
- 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.
- The drum is light and releases quickly because newly developed resin is used and it is also easy to clean as the drum itself can be moved to the sink to be cleaned.
- ASM780 adopts a new method of mixing rice using a cradle-like motion to mix evenly. It is also suitable for making Japanese-style mixed rice by just adjusting mixing time.
- The operation is interrupted while drum cover is opening.

Rice and Vinegar Mixer

ASM730CE

SHARI MIXER



Control Panel

6.6kg



Newly developed shari drum, detachable with one-touch operation (patent-pending) [TBD]



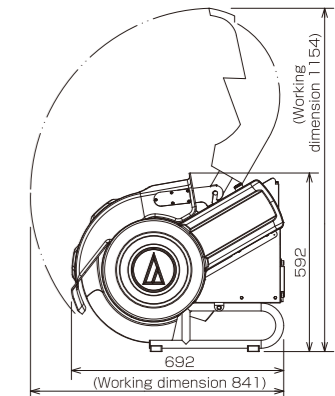
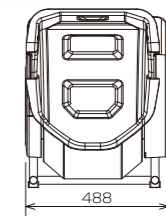
Newly developed shari-mixing bar



New shari-mixing system by which the drum is rocked like a baby cradle



A white cover is attached



ASM730CE	CE
Power Supply	AC230V (50 / 60 Hz)
Power Consumption	200 W / 50 Hz, 280 W / 60 Hz
Capacity	Approx. 3.3 Kg - 6.6 Kg
Dimensions	W 488 x D 692 x H 592 mm * Excluding the Power Cord and protruding parts
Weight	Approx. 35 kg

The industry's most compact table-top shari mixer enables anyone to make high-quality shari without difficulty.

- A uniquely shaped shari mixing bar was newly developed. A non-stop quest for rice mixing with controlled stickiness and unevenness.
- Further improvement in cooling effect by an increase in blower air volume.
- The introduction of a new rice mixing system, by which the drum is rocked like a baby cradle. Combined with the rice mixing bar, this new system helps make high-quality shari.
- A non-Teflon drum made of a special resin*2 was introduced for the first time in the table-top rice mixer industry*1.
- The industry's slimmest rice mixer*3 with a width of 500mm or less was realized by removing space.

*1 According to our survey in April 2014 *2 Joint development with a resin maker *3 According to our survey in April 2014



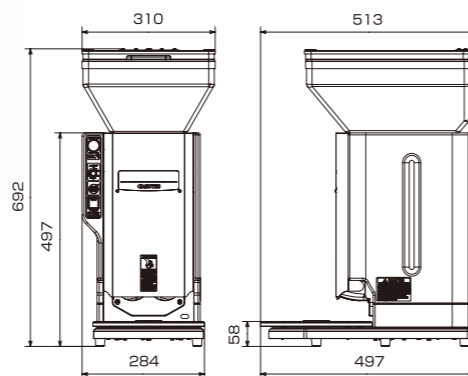
MULTI-NIGIRI MAKER

Rice Ball Forming Machine
ASM545CE

△ MULTI NIGIRI MAKER



Control Panel



ASM545CE		CE
Power Supply	AC230V 50Hz	
Power Consumption	80W	
Production Capacity		
※The production capacity varies depending on the setting and the conditions.		
Onigiri	1,100 - 1,650 pcs. / hour (50Hz)	
Sushi Rice Balls	2,200 pcs. / hour (50Hz)	
Makunouchi	1,375 - 4,400 pcs. / hour (50Hz)	
Hopper Capacity	Approx. 8.2 kg	
Dimensions	W 310 x D 513 x H 692 mm	
Weight	Approx. 25 kg	

Multiple roles with one machine

- ASM545 produces Onigiri, Sushi rice balls and Makunouchi rice balls by changing the forming units.
※A set of forming unit of your preferred shape is included when purchasing 1 set of ASM545. Additional forming units are optional.
- Faster production speed of 1,650 pieces of Onigiri per hour, 2,200 pieces of Sushi rice balls per hour, and 1,375 - 4,400 pieces of Makunouchi rice balls per hour.
- Design with simple structure using fewer parts for ease of maintenance. Does not have Teflon-coated parts minimizing peeling problems.
- Use of futuristic Helical Mold forming system produces soft texture rice balls.
- The stirring shafts break rice properly and the feeding rollers transfer it to the turntable to produce rice balls with a stable and even finish. Can produce perfectly formed triangular Onigiri.
- Use of new feeding change-over structure, thinner Onigiri for sandwich and mini-Onigiri are also be formed.

ASM545 Forming sizes and shapes

In addition to the lists below, various sizes and shapes of forming units are available. We also accept special size and shape orders.

Onigiri			Sushi Rice Ball	
●Type SL-G (approx. 100 g)	●Type SM-G (approx. 80 g)	●Type Triangle 40 (approx. 40 g)	●Type Sushi Rice Ball (approx. 21 g)	●Type Sushi Rice Ball (approx. 18 g)
●Sandwich Triangle L (approx. 50 g)	●Sandwich Triangle M (approx. 40 g)	●Type Triangle 60UG (approx. 60 g)		
●Type Triangle 17UG (approx. 100 g)	●Tenmusu (approx. 50 g)			
			Makunouchi	
			●Type Makunouchi 40 - 75 (approx. 100 g)	●Type Makunouchi 38 - 36 (approx. 35 g)
			●Type Makunouchi 28 - 37 (approx. 21 g)	●Type Makunouchi 30 - 60 (approx. 40 g)
			Bento	
			●Bento (Approx. 200 g)	

ACCESSORIES

Lubricant Spray AUTEX



Spray onto necessary machine parts, rice trays and rice boxes before operation to prevent rice from sticking to the surfaces

- With unique blend, the effect on Resin parts is minimized
- Made from 100% vegetable oil: odor-free spray with good oxidation stability
- Provides not only lubrication but also protection against rust

Raw Materials : Vegetable oil, emulsifying agent, antioxidant (vitamin E), LPG
Interior Content : 480 ml (10 or 5 cans /set)

Electric Rice Box 1575XB



- The temperature is easy to adjust. (15°C~75°C)
- Waterproof design makes the maintenance easy.

Capacity : Max. 20L (15kg)
Power Consumption : AC100V 75W
Outer Dimensions : W483 x D373 x H256mm
Weight : About 3.2kg

Absorbent Sheet for Rice Boxes Rice Pack

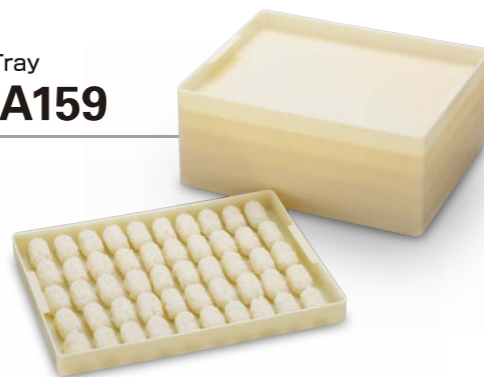


- Super absorbent durable paper to quickly absorb vapor from sushi rice
- Capable of keeping sushi rice fresh for a long time
- Easy cleaning of rice boxes by preventing rice from attaching to the surface
- With its strength, it is easy to translocate rice

Capacity : Approx. 15kg (of cooked sushi rice)
Dimensions : W410 x D340 x H550mm
Packing : 250 sheets /set

* Smaller size (for approx. 10kg of cooked sushi rice) is also available

Rice Tray ASA159



- Capable of containing up to 50 sushi rice balls per tray
- Shock-resistant and easy to clean

Outer Dimensions : W370 x D300 x H31mm
Inside Dimensions : W367 x D294 x H28mm

Rice Box ASA151



Sushi rice ball storage that is able to keep rice warm for a long time

- Capable of containing 5 rice trays (about 250 sushi rice balls) at once
- Use of a polyethylene resin insulation keeps sushi rice and formed pieces warm for a long time

Outer Dimensions : W483 x D373 x H256mm
Inside Dimensions : W372 x D305 x H180mm

High-quality cooking paper Craftsmanship



Excellent strength and absorbability
Best suited for removing water drips
High-performance cooking paper

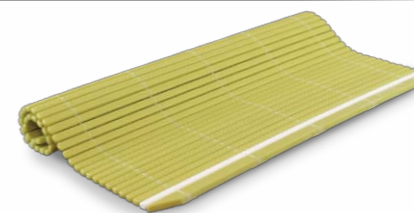
- Free from petrochemical fibers or adhesive binders
- High absorbability. The strength remains unchanged even after being dampened
- Made 100% of natural materials

Size : (L) 365mm x 240mm (M) 275mm x 240mm
Number of sheets per roll : (L), (M) 150 sheets
Number of rolls per carton : (L), (M) 10 rolls
Material : Pulp, rayon

Antibacterial resin makisu mat

Antibacterial Makisu

Physically resistant to hot water sterilization
Exceptionally high water-draining ability
Quick dry



- The surface is embossed so that rice will not stick to, making it best suited for inside-out rolls
- This antibacterial makisu mat is sanitary, with no splits and dark mold seen on the surface unlike bamboo makisu mats

Size : JMK-M: 240mm x 250mm JMK-L: 305mm x 250mm
Color : JMK-M: green, beige, blue JMK-L: green, beige, blue
Material : PP, PET

Foot Switch



- Work efficiency is improved because there is no need to press the start button

Rice Net



- The time and effort spent washing the pot can be saved, which means a lower water bill
- Just-cooked rice can be transferred to other places on this net

Size : 85 x 85cm (M) 100 x 100cm (L)
Capacity : 9 - 15kg (of cooked sushi rice) *L-Size

Commercial-use IH rice cooker

SR-PGC54 (single-phase 200V) SR-PGC54A (three-phase 200V)

This rice cooker is designed to make delicious, evenly cooked rice with the help of "Umabi Diamond Inner Pot"



- Because the pot itself produces heat, high-quality cooked rice can be consistently made using IH (induction heating)
- Three-sided IH generates high heating power
- The diamond-fluorine-coated inner pot transmits cooking heat effectively
- The start timer eliminates the need of having to come earlier just for turning the rice cooker on

Capacity : max. 5.4L (30 cup of rice)
Power consumption : single-phase / three-phase 200V 4,570W
Size : W 502mm x D 429mm x H 410mm
(H 817mm when the cover is fully opened, 1.5m-Long power cord)
Weight : 16.6kg (single-phase), 16kg (three-phase)

Aluminium Pick Plate



- Ease of use is improved because of the increase in plate strength
- This pick plate can be used for food products of all sizes

Silicon Rice Net



- Cooked rice is less susceptible to sticking to the net
- This net can be used as vegetable drainers and bamboo steamers, and for many food processing applications

Size : 65 x 65cm (S) 85 x 85cm (M) 100 x 100cm (L)
Capacity : 9 - 15kg (of cooked sushi rice) *L-Size