

特選 2016

PRODUCTS CATALOG



J.C. uni-tec, Inc. and Associates



鍛
錬

鍛えれば、鍛えるほど
剛の
強者は火を従へ
火に焼か
ひと振りに技を得
ひと振りに心を映せば
火の踊り子達狂喜し、
織とともに、
己が技を鍛える。



2016 Products Catalog

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水野包丁 Mizuno Knives

総銀
SOUGIN

Honyaki
特別鍛え柳刃総銀黒檀八角柄目釘付黒檀鞘

| | | |
|------|---|-------------|
| 本焼DX | 1 | 尺1寸 / 330mm |
| | 2 | 尺2寸 / 360mm |
| | 3 | 尺3寸 / 390mm |
| 本焼 | 4 | 尺1寸 / 330mm |
| | 5 | 尺2寸 / 360mm |
| | 6 | 尺3寸 / 390mm |



銀巻
GINMAKI

Honyaki
特別鍛え柳刃銀巻黒檀八角柄目釘付黒檀鞘

| | | |
|------|---|-------------|
| 本焼DX | 1 | 9寸 / 270mm |
| | 2 | 尺 / 300mm |
| | 3 | 尺1寸 / 330mm |
| | 4 | 尺2寸 / 360mm |
| 本焼 | 5 | 9寸 / 270mm |
| | 6 | 尺 / 300mm |
| | 7 | 尺1寸 / 330mm |
| | 8 | 尺2寸 / 360mm |



泉源 兼光作 Sengen Kanemitsu



シャガール鋼本焼 HONYAKI CHAGALL

| | | | | |
|------------------------|------------------|-------|-------------------|-------|
| 鏡面仕上げ Mirror finish | 1 柳刃 Yanagiba | 270mm | 2 ふぐ引 Fugubiki | 270mm |
| | | 300mm | | 300mm |
| | | 330mm | | 330mm |



白二鋼本焼 HONYAKI SHIRONIKO

| | | | |
|------------------|-------|-------------------|-------|
| 3 柳刃 Yanagiba | 270mm | 4 ふぐ引 Fugubiki | 240mm |
| | 300mm | | 270mm |
| | 330mm | | 300mm |



銀三鋼
GIN SANKO

| | | | | | | | |
|------------------|-------|-------------------|-------|--------------|-------|------------------------------|-------|
| 5 柳刃 Yanagiba | 270mm | 6 ふぐ引 Fugubiki | 240mm | 7 出刃 Deba | 150mm | 8 鎌形薄刃 Kamagata- Usuba | 180mm |
| | 300mm | | 270mm | | 180mm | | 210mm |
| | 330mm | | 300mm | | 210mm | | 240mm |
| | | | | | | | 240mm |

青鋼墨流
AOKO KOKURYU

| | |
|------------------|-------|
| 9 柳刃 Yanagiba | 300mm |
|------------------|-------|



堺の和包丁 Sakei no Wabouchou



耀 YO 青鋼本焼き AOKOHONYAKI

| | | | | | |
|-------------------|-------|----------------|-------|------------------------------|-------|
| 10 柳刃 Yanagiba | 270mm | 11 薄刃 Usuba | 180mm | 12 鎌形薄刃 Kamagata Usuba | 180mm |
| | 300mm | | 210mm | | 210mm |
| | 330mm | | 240mm | | 240mm |

耀 YO 白鋼本焼き SHIROKOHONYAKI

| | | | | | |
|-------------------|-------|----------------|-------|------------------------------|-------|
| 13 柳刃 Yanagiba | 270mm | 14 薄刃 Usuba | 180mm | 15 鎌形薄刃 Kamagata Usuba | 180mm |
| | 300mm | | 210mm | | 210mm |
| | 330mm | | 240mm | | 240mm |

悠 YU 青鋼 AOKO

| | | | | | |
|-------------------|-------|----------------|-------|------------------------------|-------|
| 16 柳刃 Yanagiba | 270mm | 17 薄刃 Usuba | 180mm | 18 鎌形薄刃 Kamagata Usuba | 180mm |
| | 300mm | | 210mm | | 210mm |
| | 330mm | | 240mm | | 240mm |

悠 YU 白鋼 SHIROKO

| | | | | | |
|-------------------|-------|----------------|-------|------------------------------|-------|
| 19 柳刃 Yanagiba | 270mm | 20 薄刃 Usuba | 180mm | 21 鎌形薄刃 Kamagata Usuba | 180mm |
| | 300mm | | 210mm | | 210mm |
| | 330mm | | 240mm | | 240mm |

カスタマイズ和包丁 Customized Knives



1 形状とサイズを選んでください Choose a model and size

| A | 柳刃 Yanagi-ba | | 210 | 240 | 270 | 300 | 330 | 360 |
|---|------------------------|--|-----|-----|-----|-----|-----|-----|
| B | ふぐ引き Fugu-Biki | | 240 | 270 | 300 | 330 | 360 | |
| C | 鎌型薄刃 kamagata-Usuba | | 180 | 195 | 210 | 240 | | |
| D | 角型薄刃 Kakugata-Usuba | | 180 | 195 | 210 | 240 | | |
| E | 出刃 Deba | | 180 | 195 | 210 | 240 | | |
| F | たこ引き Takobiki | | 240 | 270 | 300 | 330 | 360 | |

※出刃は刃渡りまでの長さ、出刃以外は刃先からしのぎまでの長さ

サイズ (mm) Size (mm)

2 材質を選んでください Choose a metal type

| | | |
|---|---------------------------------|--|
| A | シャガール鋼本焼 Honyaki-Chagall | ステンレス鋼でクロム13%以上、コバルト14%程度配合、錆びにくい硬い為、研ぐのが大変。 The highest grade of knife available. A stainless steel alloy containing 13% chrome and 14% cobalt, these knives require professional experience and knowledge for proper sharpening and care. |
| B | 安来白二鋼本焼 Honyaki-Akishironiko | 安来地域でとれる鋼、焼き入れによって鋼の密度が高く硬い。切れ味は抜群だが、欠け易く錆は移りやすい。研ぐのが大変。A traditional, high end Japanese forged iron knife. With superior cutting characteristics, professional skill and knowledge are required for proper sharpening and care. |
| C | 安来銀三鋼 Aki-Ginsanko | ステンレス鋼でクロム13%以上配合、シャガール鋼より錆は劣るが、鋼と比べると錆びにくい。本焼よりも研ぎ易い。 With a stainless steel core, these knives have over 13% chrome content but are easier to maintain than Honiyaki knives. |
| D | 安来青二鋼 Aki-Aoniko | 鋼に粘りがあり、硬さも程良く欠けにくい為、包丁に一番適している材質といわれる。 The most popular style of knives that have the best balance of metal composition, making them easy to maintain. |
| E | 安来白二鋼 Aki-Shironiko | 安来地域でとれる鋼。青二鋼と比べると粘りが少ない。研ぎ易いが消耗し易い。 A softer metal alloy compared with the Aoniko, these knives are an ideal selection for its easy sharpening and overall maintenance. |
| F | 安来白三鋼 Aki-Shirosanko | 安来地域でとれる鋼。白二鋼と比べると柔らかい。出刃むき。研ぎ易い。 Compared with the Shironiko, these knives are softer in composition. Most ideal for deba style knives. |

3 柄を選んでください Choose the handle material

| | | |
|--|---|-----------------------------|
| | A | 黒檀八角 Kokutan - Hatsukaku |
| | B | 朴八角 Boku-hatsukaku |
| | C | 水牛 Buffalo ring |
| | D | プラスチック Plastic ring |

※1で選んでいたいただいた形状にあった柄になります。

4 鞘を選んでください Choose a knife sleeve

| | | |
|--|---|-------------------|
| | A | 黒檀鞘 Kokutan |
| | B | 朴白鞘 Boku-shiro |

※1で選んでいたいただいた形状にあった鞘になります。

5 彫刻入れ Choose a carving design or name

| A | B | C | D | E | | 柳刃 Yanagi-ba | ふぐ引き Fugu-Biki | 薄刃 Usuba | 出刃 Deba | たこ引き Takobiki |
|---|---|---|---|---|---|--------------------------------|-------------------|-------------|------------|------------------|
| | | | | | A | | | | ○ | |
| | | | | | B | | | | ○ | |
| | | | | | C | | | | ○ | |
| | | | | | D | ○ | ○ | ○ | ○ | ○ |
| | | | | | E | ○ | ○ | ○ | ○ | ○ |
| | | | | | F | 名前を送付下さい。 Send us your name | | | | |

※シャガール鋼本焼、安来白二鋼本焼に入れる事は出来ません。※手彫りの為、近いデザインになります。

*This Sculpture is not applicable Honiyaki knives *This is handmade carving, it may different from the accompanying drawings.

包丁の分類【和包丁】 Traditional Japanese Knife Classifications

和包丁の製法は大きく分けて本焼と霞(付け鋼)とに分けられます。

本焼とは鋼の無垢が材料で霞とは鋼と鉄を鍛接した物が材料です。本焼の和包丁の利点は切れ味が長持ちし刃研ぎによる型くずれしにくいという点です。欠点としては製法が難しいため商品にバラツキが出る事や硬い為の小刃欠け(刃先が小さく欠けること)したり研ぐのに時間がかかる事、価格が高い事などです。前記のような理由の為、本焼の和包丁はかなり刃研ぎの経験を積んだ人でなければ本来の利点を生かすことができず、欠点だらけのものになってしまいます。

霞(付け鋼)の包丁は本焼に比べ比較的価格も安く裏に鋼、表には軟鉄を鍛接している為研ぎやすく大きく欠けにくいという利点があります。しかし切れ味が落ちるのが早かったり、表と裏で違う材質を鍛接している為に包丁が裏に向かって(軟鉄の膨張により鋼が押されるため)反ってくるという欠点があります。どちらの製法で作った包丁も一長一短がある為使う人も使用法や力量に合った包丁を選ぶことが大切です。

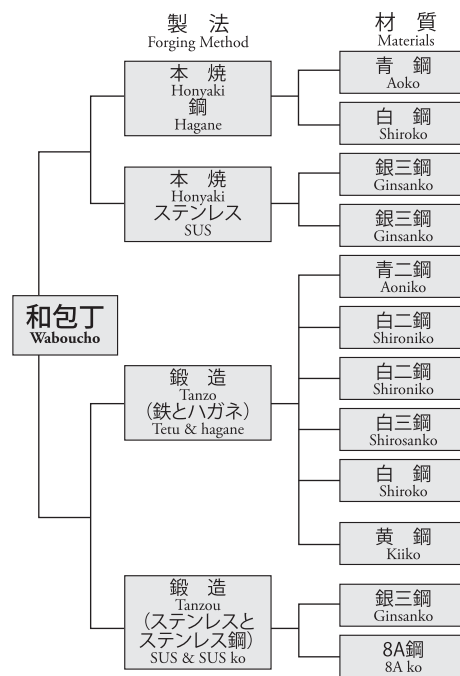
また最近ではステンレス系の材料を使った和包丁も、各メーカーが製造・販売を始め従来の鋼に比べより硬くサビに強いといったステンレス鋼の利点を生かした和包丁も多く見られます。

Japanese knives are categorized based upon the materials used and the forging technique. (See chart on right.)

There are two classifications of materials for traditional Japanese knives - knives made from one material (honyaki) and knives made from two materials (kasumi).

Honyaki knives are extremely difficult to make. Forging techniques of honyaki knives have developed over a long history and only highly skilled Meisters are able to use such techniques. The resulting knives are superior in strength, sharpness, and durability. Maintaining a honyaki knife is also difficult as improper sharpening and cleaning can easily damage it.

Kasumi knives are easier to make and maintain compared to the honyaki knives. They are made of two materials and are thus softer. Kasumi knives are also relatively inexpensive.



和包丁の種類と用途 Types and Applications of Japanese Knives

| 形状 Blade Shape | 名称 Name | 用途 Applications | 使用し易い サイズ(mm) Popular sizes (mm) |
|-------------------|---|---|--|
| | 柳 刃 Yanagi-ba | 元々は関西型の刺身包丁だが現在は全国的、関西では正夫「しょうぶ」とも呼ぶ。 The most commonly used knife for preparing sashimi. Other soft to firm foods can also be prepared using the yanagi-ba. | 240~300 |
| | 蛸 引 Tako-biki | 元々は関東型の刺身包丁だが最近は柳刃に押され使う人が減っている。 The Tako-biki is more commonly used among the eastern regions of Japan and has the same applications as the Yanagi-eastern. | 240~300 |
| | ふぐ引 Fugu-biki | ふぐ等の薄造り用で柳刃より幅も厚みも薄い。てっさ包丁とも呼ぶ。 Having a thinner blade than the yanagi-ba, the Fugu-biki is a specialty knife designed for cutting paper-thin slices of the blowfish. Can be used for other applications requiring precise and accurate cutting. | 240~300 |
| | 相出刃 Deba | 魚や鳥をさばく物だが厚みや長さによってかなりの種類に分かれ用途は広い。 The Deba is an all purpose knife. It can be used to prepare poultry, fish, meat, vegetables and other types of food. | 150~240 |
| | 鎌形薄刃 Kamagata-Usuba (Thin-Bladed) | 関西型の野菜切で小さい物は面取りなどの細工包丁として使用する。 The Kansai version of the Usuba, this knife is more versatile with its pointed tip. It can be used for regular cutting as well as for creative cutting of vegetables. | 165~240 |
| | 薄 刃 Usuba (Thin-Bladed) | 関東型の野菜切で一般的には片刃だが両刃の物もある。 The most versatile vegetable knife, the Kanto style Usuba is the most popular multipurpose vegetable knife. | 165~240 |
| | 鱧 切 Hamo Kiri | 鱧等の小骨の多い魚を細かく切る為の包丁。 Knives of this type are used for cutting bony fish, such as sharp-toothed eel. | 240~300 |
| | 鰻 裂 Unagi-Saki (Eel Knife) | 関東型のうなぎ裂、他に大阪型や京都型、名古屋型などがある。 Knives of this type are used for cutting eel. Different styles are also available depending on the region of Japan (i.e. Osaka, Kyoto, and Nagoya) | 150~240 |

OEM/Customize



モリブデン鋼 (錆びにくい) Molybdenum (Rust resistant)

| 1 牛刀 Gyuto | | 2 筋引 Sujibiki | 3 サーモン型筋引 Salmon Slicer | 4 ペティ Petty | 5 サーモン型ペティ Salmon Petty | 6 三徳 Santoku | 7 骨スキ角形 Honesuki |
|---------------|-------|------------------|----------------------------|----------------|----------------------------|-----------------|---------------------|
| 180mm | 210mm | 240mm | 240mm | 120mm | 150mm | 180mm | 150mm |
| 270mm | 300mm | | 270mm | 150mm | | | |



日本鋼 (切れ味抜群) Japanese iron (Sharper than stainless knives)

| 8 牛刀 Gyuto | | 9 筋引 Sujibiki | 10 ペティ Petty | | 11 サバキ東型 Honesuki |
|---------------|-------|------------------|-----------------|-------|----------------------|
| 180mm | 210mm | 240mm | 120mm | 135mm | 150mm |
| 270mm | 300mm | 270mm | 150mm | | |

包丁の分類【洋包丁】 Western Knife Classification

洋包丁の製法は和包丁と違いほとんどの行程が機械化されてきており各メーカーによって特徴はあるものの比較的共通しています。

洋包丁を分類するとすれば工程よりもむしろ鋼の材質や産出される場所で分けられることが多いようです。材質で大きく分けると特殊鋼（ステンレス系）と鋼（非ステンレス系）とに分けられ最近では業務用、家庭用共にステンレス系の包丁がよく使われています。

洋包丁は製造工程の為、手作りの和包丁以上に鋼の性質によって性能が左右されやすいと言えます。その為、業務用の刃物メーカーは不純物が少なく品質の良い刃物専用の鋼材を使っています。

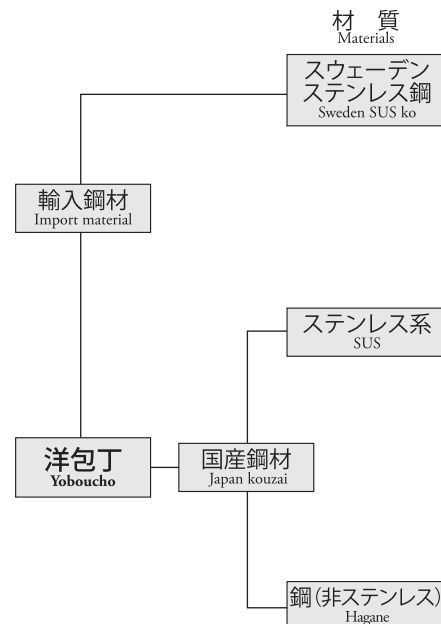
また様々なランクはありますが一般的にステンレス系ではスウェーデンステンレス鋼が高純度で品質が良いとされ、非ステンレス系では鳥根県の安来鋼などが有名です。

Unlike Japanese style knives where forging technique and materials used determine the type of knife, the categorization of Western knives is based on the material used to make them.

Most are made from high grade Stainless Steel (most of the high grade stainless steel is produced in Sweden). The abundance of high grade material for stainless steel make it easier to produce Western style knives.

Although all knives can be made using the same materials, not all knives are of the same quality. Poor forging techniques using good materials will produce inferior quality knives. Using good forging techniques along with high grade Stainless Steel is essential in producing the best quality knives.

Overall, Western style knives are easier to maintain and are also more economical when compared to Japanese style knives.



洋包丁の種類と用途 Types and Applications of Western Knives

| 形状 Blade Shape | 名称 Name | 用途 Applications | 使用し易い サイズ (mm) Popular sizes (mm) |
|---|---|---|---|
|  | 牛刀 Cook's Knife | 肉、野菜、魚、パンなど万能だが刃が薄いのであまり堅い物は不可 As one of the most versatile knives, the Cook's knife is made of a medium sized blade that can cut most foods, but not hard materials (such as frozen foods and bones). | 240~300 |
|  | 筋引 (スライサー) Slicer | 肉の筋を切ったりスライスする肉の薄切り用 Specialized knife for making thin cuts of fish, meat, and vegetables. | 210~270 |
|  | 洋出刃 Western Deba | 骨付き肉や半冷凍物、カニなどを切る厚口の牛刀 Made for cutting hard foods, the Western Deba is made for cutting things such as semi-frozen foods, bones, and other hard foods. | 210~240 |
|  | ペティナイフ Petty Knife | 野菜、果物の皮むきや細工用 Specialized knife for peeling and making garnishes. | 90~150 |
|  | サバキ東型 (角型) Boning Knife (Kanto Style) | 本来は骨付き肉から肉を切りはがすものだが、小型で使いやすいので様々な用途に使われている。 骨透き包丁ともいう。 | 150 |
|  | サバキ西型 (丸型) Boning Knife (Kansai Style) | Designed for cutting meat off of bones. Due to their small size, these knives are easy to use for other types of cutting as well. | 150 |
|  | ガラスキ Garasuki | 主に鳥をさばくのに使う、サバキの東型より幅広で厚みがある。 Wider than the Kanto style Boning knife, the Garasuki was originally for cutting chicken but is now used for other types of preparation. | 180 |
|  | サーモンナイフ Salmon Slicer | スモークサーモン等のスライスに使う。 Specialized knife for making thin cuts of fish and meat. | 300 |
|  | ウェーブナイフ Bread Knife | パンやカステラ、ケーキ等を切る。 Specialized knife for cutting baked goods (cakes, breads, pastries, etc). | 250~360 |

切付け柳

Kiritsuke-Yanagi

1



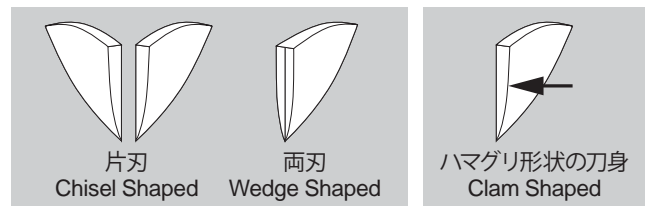
プロの料理人御用達、鋭い切れ味の平切り包丁



All Chisel Shaped Knives



洋柳刃は刃先1/3程を薄く加工
Yo-Yanagi's flexible tip makes it easier to skin/process fish



- 日本ではプロの料理人が好んで使用する平切り形状の包丁
- 切れ味が鋭く、手入れが簡単に行える洋包丁スタイル
- 新鋼材ステンレスKB404は、刃物にとって不純物と言われる鉍物元素のケイ素(Si)、マンガン(Mn)、リン(P)、硫黄(S)を最大限に除去した高純度のステンレス素材
- 刃こぼれし難い商品で、ハンドルはすべて抗菌樹脂製
- 刀身は強度と腰が保てるようにハマグリ形状仕上げ
- 洋柳刃は、皮引きや切り込みが容易に行える様、刃先の1/3程が薄く仕上げてあります
- Chisel-shaped knives preferred by many first-class Japanese chefs
- Western-styled for sharpness and ease of use
- Cutting edges are clam-shaped for firmness and durability
- Made of KB404, newly-developed high-purity stainless steel with the least amount of impurities such as Silica, Manganese, Phosphorus
- Handles made of anti-bacterial resin
- Yo-Yanagi's flexibility to make preparing fish easier is realized by making the one-third of the blade (from the tip) thinner than the rest

| | | | |
|---|------|------------------|-------|
| 1 | 切付け柳 | Kiritsuke-Yanagi | 270mm |
| 2 | 平切り | Hira-giri | 270mm |
| 3 | | | 240mm |
| 4 | 洋柳 | Yo-Yanagi | 270mm |
| 5 | | | 240mm |
| 6 | 三徳 | Santoku | 180mm |
| 7 | 骨スキ | Honesuki | 150mm |

※左用包丁の注文は、受注生産にて納期は4~6週間ほどかかります。価格は30%割増しとなります。また価格は予告なしに変更します。発注時には必ず詳細をご確認の上、ご注文ください。
*Left Handed knives may be special ordered and require a 4-6 weeks lead time. Prices are 30% more than the standard pricing of right handed knives.
Prices are subject to change without notice; always confirm prior to submitting your order.

“A new generation of water rolling knife sharpeners”

かつてない滑らかで最上の研ぎができる研ぎ器“Max 4G”誕生!

Ultimately Smooth & Foolproof Sharpening



Max 4G comes with a ceramic stone as shown in picture.
Replacement ceramic and diamond stones available.



Max 4G

Patent pending

4- Spring Wheel Suspension:

The sharpening wheel of MAX 4G is suspended by 4 springs enabling it to move up and down and side to side. Because of this freedom of movement, optimum contact with the knife blade can be maintained all the time, no matter how you move your knife or how much pressure you apply.

4本のコイル・スプリングが研石駒シャフトをサポート

研石駒両サイドのスプリングがナイフのセンタリングを常にキープ、包丁側面のスクラッチを防止。2本の上下スプリングは、研ぎ込み時の過剰な押し付けによる刃コボレを防止。

Water lubrication system:

Water lubrication system keeps the wheel surface clean as it rotates through the water. It also prevents the knife blade from being damaged by frictional heat.

ウォーター・ルーブリケーション・システム

砥石駒が水中を回る事により砥石駒の目詰りを防止、又、研磨時に生じる刃先の摩擦熱劣化を防ぎ、刃先を痛めずに滑らかに研ぎ上げます!



| | | |
|-------------------------|---|---------------------------------|
| Replacement stone wheel | ① | TKC-150 Stainless steel |
| | ② | TKC-320 Japanese Iron |
| | ③ | TKC-400 Yanagi/Boning knives |

Conventional water rolling knife sharpener KC300



※一般的な金属製料理包丁は研げますが、セラミックナイフ等は研げません。

*The water rolling knife sharpener can not sharpen ceramic knives.



レガッター砥石シリーズ Regattor Series Sharpening Stones

レガッター砥石シリーズは焼成砥石ですが、従来型の焼成砥石と異なり研磨材と結合剤の結合部分の空洞を特殊製法で埋め合わせた砥石です。他の焼成砥石と異なり使用前に水/油に浸す必要は有りません。砥石面を手水/油等で濡らすだけで使用出来ます。常温下では品質変化せず、砥ぎ減りしない扱い易い砥石です。

The Regattor Series of Sharpening Stones are easier to use and are built to last longer than conventional synthetic sharpening stones. With a special selection of materials and a unique production process, the Regattor sharpening stones have significantly reduced amounts of air pockets making them much denser than other synthetic sharpening stones. This means they can last up to three times longer and do not require water soaking prior to sharpening.

| | | |
|--------------|---|---|
| Regattor Set | 1 | RGT-1 / #400 45/H x 55/W x 190/L (mm) |
| | 2 | RGT-2 / #1000 45/H x 55/W x 190/L (mm) |
| | 3 | RGT-3 / #6000 45/H x 55/W x 190/L (mm) |

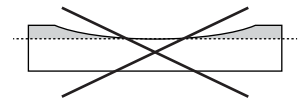
| | | |
|---|------------------------|---------------------------------------|
| 4 | Stainless Steel Handle | RGT-STH 45/H x 55/W x 190/L (mm) |
| 5 | Non-Slip Mat | RGT-40SM 10/H x 115/W x 210/L (mm) |



ダイヤモンド砥石 Diamond Series Sharpening Stones

ダイヤモンド砥石は非常に容易に研ぎ込みが行え、さらに面直しのいらない砥石です。欠け刃、刃線の修正にはダイヤモンド500番を、修正後はダイヤモンド1500番を使用し刃付けを行います。

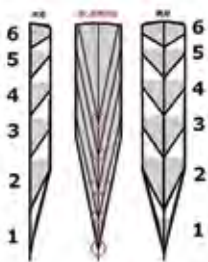
Diamond sharpeners let you sharpen (as opposed to "polish") very easily, and they do not require flattening (resurfacing).



| | | |
|-------------------|---|------------|
| Diamond Sharpener | 6 | DST- #500 |
| | 7 | DST- #1500 |

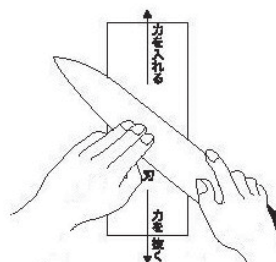
| | | |
|---|------------|---|
| 8 | DD Set | <ul style="list-style-type: none"> • Diamond #500 • Diamond #1500 • Stainless Steel Handle • Non-Slip Mat |
| 9 | DD & R Set | <ul style="list-style-type: none"> • Diamond #500 • Diamond #1500 • Stainless Steel Handle • Non-Slip Mat + Regattor |

●包丁の手入れに関して Sharpening Knives



包丁は刃先から4~60mmの部分を薄くして刃付けを行う事により鋭い切れ味が蘇ります。

You can restore knife's sharpness by properly abasing the cutting edge. By sharpening the area between the edge and the middle ridge (10-15mm from the edge), you can restore the sharpness. With the thick knives as shown (3-6), you need to move the middle ridge higher toward the spine.



ダイヤモンド砥石はセラミック砥石と異なり研ぎ汁が発生しません。摩擦熱から刃先を守る為に、常に砥石面が濡れている状態で使用してください。また、使用後は砥石表面に金属粉が付着し、赤錆が発生する可能性があります。使用後は直ちに洗い流してください。

In order to protect the knife to be sharpener from the friction heat, you should keep the surface of the sharpener wet during sharpening. And, after use, make sure to rinse off the particles of removed metal.

シャープナースタンド Multi-knife Sharpener Stand



シャープナースタンド Multi-knife Sharpener Stand

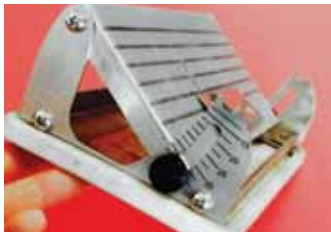
刃付けにはかなりの経験を要し、ベタ付き研ぎ込みなど、間違った刃付けにより包丁を歪んだ形にしてしまう事もあります。MKS standを使用する事で、どなたにでも最良の刃付けを簡単に行う事ができます。

Multi-knife Sharpener Stand lets you form or alter the cutting edge of your knife/ceramic knife.

It's so easy; no practice, no skill required!

10 シャープナースタンド

MKS Stand
65/H x 110/W x 195/L (mm)



●スタンド使用方法

- 1.研ぎ込み角度セット
セット角度は、20〜30度程度です。包丁の形状に応じて角度は変更してください。
- 2.ローラーバーをセット
- 3.ローラーバーに沿って砥石を左右に移動

It's Easy as A, B, C:

- A) Set the cutting edge angle (20-30 degrees).
- B) Set the Roller Bar.
- C) Set the knife and start sharpening, moving Diamond Sharpener side to side.

11 MKS & 2D Set

- MKS Stand
- Diamond #500
- Diamond #1500
- Stainless Steel Handle
- Non-Slip Mat
- Tool Box
- Knife Polisher

12 MKS & Reg Set

- MKS Stand
- Diamond #500
- Diamond #1500
- Stainless Steel Handle
- Non-Slip Mat
- Tool Box
- Knife Polisher
- + Regattor

FREE GIFT!

with purchase of
MKS Set

Free 1 Tool Box & 1 Knife Polisher
with purchase of MKS Set



Knife Polisher (\$9)



●包丁の手入れの手順 Knife Sharpening Steps:

1. 欠け刃、刃線修正方法

欠け刃、刃線の修正にはダイヤモンド500番を使用します。砥石に対して40〜45度の角度で押し付けて研ぎ込みを行います。

Altering Edge & Chipped Edge Use:

Diamond Sharpener #500 grit. Hold the knife at 40-45 degree angle to form a new bevel surface.



2. シノギの研磨

欠け刃や、刃線の修正を行う事により、刃先部分が厚く、なるため、刃先を薄くする研ぎ込みを行います。

Forming New Shinogi (Middle Ridge) Bevel:

Sharpen the knife to form a new bevel surface straight from the middle ridge to the edge.

3. 修正後の包丁面加工

修正後の包丁表面は、研ぎ目が荒く非常に錆び易い状態です。レガッター6000番を使用し、錆びにくいスムーズな面に修正します。

Polishing Shinogi Bevel:

Polish the newly formed bevel surface to make it less prone to rusting.

4. 刃付け

包丁をMKS Standにセットしてダイヤモンド1500番で刃付けを行い、刃先1/1000mmを研ぎ上げます。不必要な力はいりません。※研ぎ込み後の包丁は水気を拭き取りベジタブルオイル等をしみ込ませた布で拭いて保管します。

Forming New Cutting Edge:

Set the knife onto MKS Stand; using Diamond Sharpener #1500, form a new cutting edge. Remember that you are working on the area of the knife that is 1/1000mm thick; do not exert an excessive pressure, just the weight of the knife may be sufficient. Wipe the knife dry and apply a small amount of vegetable oil with a rag.



包丁刃先拡大写真 Blades Under Magnification

よく切れる包丁の刃は、ノコ刃が立っています。切れ味を長く保つ為には、刃先（鋸刃）が削ぎ落とされない様なSoft matを使用する事が包丁の切れ味を長く待たせる方法です。

Under high magnification, a sharp knife blade looks like a fine saw. This saw-like structure gives the blade the sharpness to cut cleanly.

500倍 (500x Zoom)

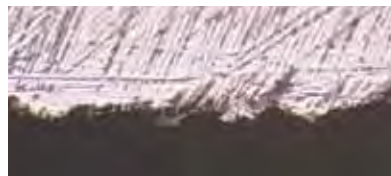
2000倍 (2000x Zoom)

3000倍 (3000x Zoom)

使った包丁
(Used Knife)



新品の包丁
(New Knife)



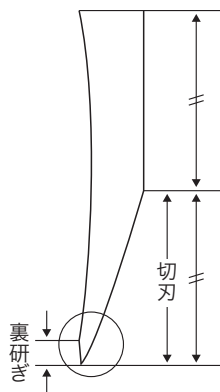
新品の刺身包丁
(New Sashimi Knife)



和包丁【柳刃・蛸引・薄刃】 Japanese Style Blades

Sharpening Thin Japanese Style Blades (Yanagi, Takobiki, and Usuba blades)

柳刃・蛸引・薄刃などの切刃のつけ方



柳刃・蛸引・薄刃などは、和包丁のうちでもとくに切れ味のよい刃物です。したがってシャープな切れ味を殺さずに研ぐためには、細心の注意が必要です。

Removing burr off of Japanese blades is difficult because the back edge of the blade is curved and also because there is another edge on the back that needs to be maintained.

切刃部分の研ぎ方

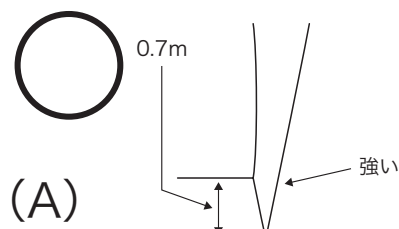
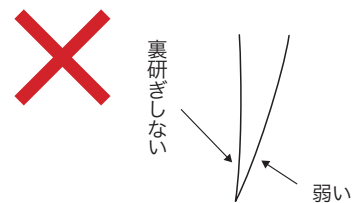


表10回、裏1~2回くらいの割合で研いで下さい。切刃は全体をややたいらに研いで下さい。

Make sure to maintain the curvature and cutting edge of the back side of the knife by properly maintaining solid contact between the back edge and the sharpening stone.

誤った研ぎ方



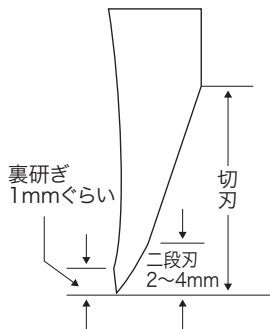
上図は切刃が広すぎます。しかも、裏研ぎをまったくしていないか、裏研ぎ不足です。このような刃形は、刃こぼれしやすく、また刃先は弱いので切りさばく力を失います。適度の裏研ぎ部分（図A参照）を厚くして刃先を強くこぼれにくくするためにぜひ必要です。

Be careful not to over grind the back edge of the knife. Doing so will flatten the curve. This will permanently damage your knife.

和包丁【出刃】 Japanese Style Knives

Sharpening Thick Japanese Style Knives (Deba and Yodeba blades)

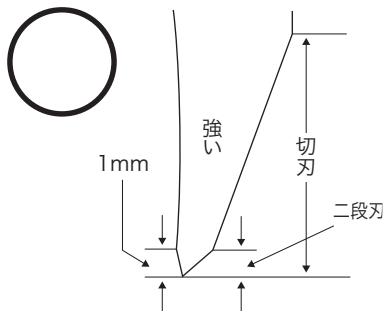
出刃などの切刃のつけ方



出刃は硬い骨などを叩き切ることもあるので、刃先を強く保っておかなければなりません。

Deba and Yodeba blades are designed to cut thick foods (meat, bones, etc) and must be sharpened differently from Yanagi-like blades.

切刃の研ぎ方



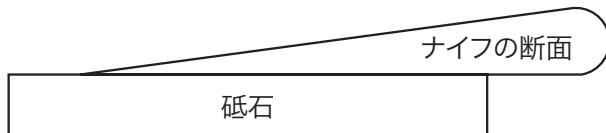
表は、多少二段刃に研ぎ、裏も十分に研いで刃先を強くする。

The cutting edge must be sharpened at a wider angle. Too thin of an angle (Like the Yanagi blades) will cause the blade edge to chip when cutting.

絶対にしてはいけないベタ研ぎ

Things NEVER to do when Sharpening

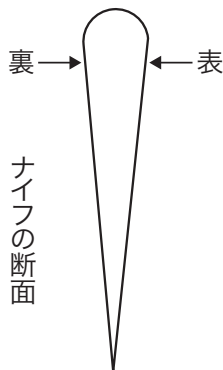
ナイフの刃面全部を砥石に付けて研ぐこと



表・裏とも刃角を付けないベタ研ぎをしますと刃先の強度がなくなり、刃こぼれの原因となり、また物を切りさばく力もなくなります。絶対にしないで下さい。

X Do not lay the knife flat against the sharpening stone.

X Laying a blade flat and sharpening both sides will permanently weaken the blade, causing it to break and chip easily.

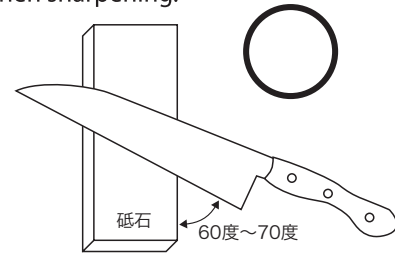


洋包丁 Western Style Knives

Sharpening Western Style Knives

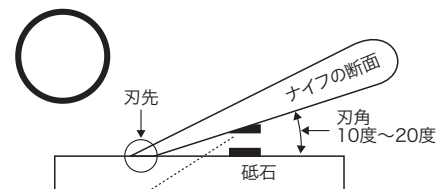
① ナイフの砥石に接する角度

Hold the knife at a 60-70 degree angle when sharpening.



② 刃先につける刃角

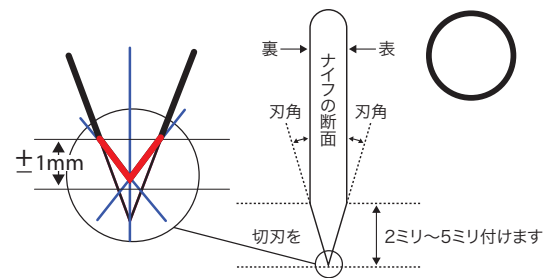
Hold the blade between 10-20 degrees above the stone.



10円硬貨1枚で約5度の刃が付きます。2枚~4枚入る感じでお研ぎ下さい。

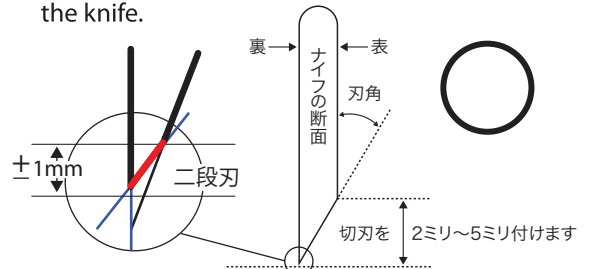
③ 両刃研ぎ

When sharpening a double edged knife with equal cutting angles, make sure to sharpen both sides equally. The sharpening edge is 2-5mm from the tip of the knife.



④ 片刃研ぎ

When sharpening a single edged knife, make sure to sharpen only 2-5mm from the tip of the knife.



裏は出たバリを取るような気持ちで軽く研ぎます。

HASEGAWA-Makisu - Sushi Roll Mat

FMK

The best sushi mat ever that are super hygienic and less likely to stick to rice !!

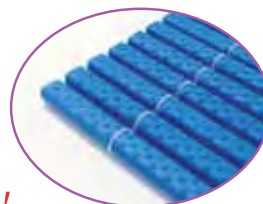


Monofilaments are used for the binding strings.

- **No soaking** of contaminants!
- **Lint free!**
- **No knots!**

Embossed Rigid Resin Strips

- **No splinters!** - **No black mold!**

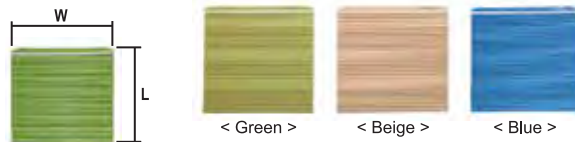


PATENTED
DESIGN PATENTED
Made in Japan

HASEGAWAのマキスは竹や綿糸を使わず、抗菌剤入りの樹脂をモノフィラメント(単一樹脂系)でバインドした従来にない画期的なマキスです。大変に衛生的であるだけでなく、マキスとして従来の竹製のものと同変わらない巻きやすさを実現しています。以下の特長があります。

- ・従来の竹のマキスのようにラップを巻く必要はありません。
- ・またササクレ、黒カビなども基本的に発生しません。
- ・マキスを継ぐ系には、汚れが付きにくいモノフィラメントを採用しています。
- ・モノフィラメントは丈夫でありながら細いため籠(ひご)の隙間が狭く、細かい食材の詰まりや通り抜けが起こりにくくなっています。
- ・表面にはご飯が付きにくい工夫をし、使い易くなっています。
- ・乾き易いので、洗浄後、直ぐにご使用いただけます。
- ・ディッシュウォッシャー対応、ブリーチ対応

< Color Line-up >



(The actual products may differ slightly in color from these pictures.)

| Model Name | W x L mm (inch) | g (lbs) | Colors |
|------------|----------------------|------------|------------------------|
| FMK - S | 250 x 165 (10 x 6.5) | 110 (0.23) | Green Beige Blue |
| FMK - M | 250 x 240 (10 x 9.5) | 160 (0.33) | |
| FMK - L | 250 x 305 (10 x 12) | 200 (0.42) | |

Sizes and colors can be changed without notice.

HASEGAWA-Makisu is a revolutionary sushi mat that makes use of neither the traditional bamboo nor cotton strings but advanced plastic and monofilaments. They are not only hygienic but also easy to roll as a sushi mat.

- Does NOT need any cling film.
- Does not generate splinters or black mold, like those conventional bamboo ones always do.
- Monofilaments deter contamination and are used as binding string.
- Ingredients less likely to stick to its embossed surfaces.
- Easy to dry so they can be used immediately after washing.
- Dishwasher safe; Bleach safe.

Mixing Spatula Heat-Resistant Hygienic Spatula

FSO / FSOH

Heat-Resisting Surface Sheets enable heat resistance up to 260 F (FSO) and 350 (FSOH)

**No More Wooden Chips!
No More Metal Burrs!**



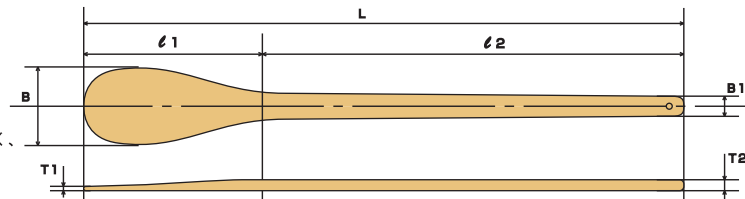
HASEGAWA's mixing spatulas have a wood-core structure that are covered completely with heat-resistant plastic sheets. Unlike conventional wooden or metal spatulas, they prevent wooden chips, deterioration of wood, needle-like metal burrs and scratch marks on pots or pans. Hence they are very hygienic and safe spatulas with additional benefits:

- Heat resistant up to 260 F (FSO) and 350 F (FSOH).
- The slippery material on the tip, with similar properties of the base of a ski, prevents food from attaching and scratching pots and pans.
- Spatulas are lightweight and rigid, making them easy to handle. The rectangular shape of the handle also enhances handling.
- Simple and flat shape enables easy and thorough washing.
- Dishwasher Safe; Bleach Safe.

Made in Japan

耐熱性樹脂で覆われた木芯構造を持つスパテラです。木製のものとは比べ、木片の混入や木材の腐食がなく、大変に衛生的です。また金属製のように鍋をキズつけたり、針のようなバリが出ることもなく、高い安全性を備えています。主に以下の特長があります。

- 表面を耐熱性樹脂で覆っているため、木クズや金属バリは生じません。
- 高耐熱仕様 (FSO: 130°C、FSOH: 180°C)
- 先端にスキ어의滑走面にも使われる滑りやすい樹脂を用いているため、食材がこびり付きにくく、鍋やフライパンの上で滑るため、キズが付きにくくなっています。
- 軽量かつ高剛性で大変に扱いやすく、柄部の断面形状が長方形のため握りやすくなっています。
- 凹凸の少ない形状で大変に洗いがやすく、食器洗浄機、漂白剤は使用可能です。



For use in Sushi;

FSO-50



For use in Noodles;

FSOH-120



For use in Caramel;

FSO-40



| Model Name | L mm (inch) | B mm | B1 mm | l1 mm | l2 mm | T1 mm | T2 mm | Weight g (lbs) | Heatproof & Color |
|------------|-------------|------|-------|-------|-------|-------|-------|----------------|------------------------|
| FSO - 30 | 300 (11.8) | 91 | 35 | 158 | 142 | 2.8 | 10.6 | 140 (0.31) | 130 C (260 F) Beige |
| FSO - 40 | 400 (15.7) | 111 | 38 | 211 | 189 | 2.8 | 12.1 | 210 (0.46) | |
| FSO - 50 | 500 (19.7) | 124 | 42 | 244 | 256 | 2.8 | 13.6 | 300 (0.66) | |
| FSO - 60 | 600 (23.6) | 137 | 35 | 259 | 341 | 2.8 | 15.1 | 410 (0.90) | 180 C (350 F) Gray |
| FSOH - 90 | 900 (35.4) | 163 | 35 | 349 | 551 | 6.6 | 18.6 | 950 (2.09) | |
| FSOH - 120 | 1200 (47.2) | 187 | 37 | 390 | 810 | 8.1 | 22.1 | 1550 (3.42) | |

Sizes and colors can be changed without notice.

Soft Cutting Board

FSR

The **BEST** cutting board ever for Japanese knives!

FSR20-6030

Made in Japan

30% Lighter!
(than solid plastic ones.)

Reduced Weight

With weight 30% lighter than conventional solid plastic ones, it reduces the burden even when washing by hand. In addition, the danger caused from unexpected dropping can be reduced.



HASEGAWA's Wood Core Cutting Board

Wood core prevents bending!!



High Rigidity

Tends to get bent easily.



Other Solid Plastic Cutting Board

Wood-Core Structure



Blade-Friendly & Grippy

Soft Surface

Other soft cutting boards have a problem with getting bent easily. HASEGAWA's cutting boards have a wood core structure that ensures it is always rigid. This makes handling of soft ingredients easy.

What makes a wood-core structure necessary?

- **It's Sturdy** : Prevents warping and bending from long-term use and high-temp washing. Always stable, dishwasher safe, and shows enough rigidity when bridging.
- **It's Light** : Reduces weight by 30% compared to other solid plastic ones. That makes handling so easy that burden of washing heavy cutting boards can be reduced. Also avoids injuries due to unexpected dropping.

Isn't wood-core unhygienic? : The wood-core of HASEGAWA's cutting board is sterilized and covered completely with thick plastic layers. Therefore wood won't be exposed except for unusual circumstances. Other Features: The soft materials that make up the surface of the board make it extremely **blade-friendly** and prolong the sharpness of blade edges. The **grippy surface** prevents ingredients from moving, allowing for more precise and delicate cutting.

木芯構造の必要性 : 従来の樹脂マナ板はタワミや変形が起こりやすく、使用中にガタついたり、橋かけ使用に難がある等の問題がありました。特に業務用マナ板は重くて取扱いが大変であり、落下して怪我をする危険もありました。木芯構造は変形が少なく、橋かけやディッシュウォッシャーでも変形がほとんどありません。従来のマナ板より30%以上も軽く、洗浄も楽に行うことができます。木芯は不衛生では? : 木芯は消毒の上、厚い樹脂層で完全に覆われており、よほど乱暴な取扱いをしない限り木が表に出ることはありません。

その他の特長は? : 表面に用いている樹脂は、柔らかい材質で非常に刃当りが良く、包丁の切れ味が長持ちします。また滑りにくい材質なので食材も滑りにくくなっています。切れ味を重視する繊細な料理に、最適です。

| Model Name | Thickness mm (inch) | Size mm (inch) | kg (lbs) | Color |
|-------------|---------------------|--------------------------|------------|--------------------|
| FSR20-5025 | 20 (0.8) | 500 x 250 (19.7 x 9.8) | 1.8 (4.0) | Beige (White-side) |
| FSR20-6030 | | 600 x 300 (23.6 x 11.8) | 2.4 (5.3) | |
| FSR25-8035 | 25 (1.0) | 800 x 350 (31.5 x 13.8) | 4.3 (9.5) | |
| FSR25-9040 | | 900 x 400 (35.4 x 15.7) | 5.5 (12.1) | |
| FSR30-10040 | 30 (1.2) | 1000 x 400 (39.4 x 15.7) | 6.8 (15.0) | |
| FSR30-12045 | | 1200 x 450 (47.2 x 17.7) | 9.2 (20.3) | |

Custom size available. Max: 2,000 x 1,000(mm)

NSF Soft Mat

FRM

The best for high grade knives that are made for top chefs!!

Soft and lightweight cutting mats designed for use with high grade knives are made for the top chefs that put an emphasis on high quality cutting. These mats are designed with several benefits.

- Soft surface that prolongs knife sharpness.
- Non-slippery surface allowing for more delicate cuts.
- Various colors are available to prevent cross contamination.
- All colors are registered with **NSF**.



NSF Listing

Made in Japan



FRM8-6030

NSF Soft Matは高級包丁用に開発され、高い切れ味が必要な繊細な料理用として最適です。大きなまな板の上に乗せて、一時的な使い方などに大変便利です。以下の特徴を備えています。
 ・柔らかい素材でできており、刃の切れ味が長持ちします。
 ・滑りにくい材質なので、食材が動きにくい。
 ・色分けで、食材別管理が可能です。
 ・全ての色で NSF 認証を取得しています。
 ・柔らかく反り易いので、チョッピングのような深いキズの入る用途には適しません。

NOTE: Since the cutting mats are soft and susceptible to bending, they are not suitable for any rough cutting, such as chopping.



Can be placed on larger cutting boards for a temporary use.

| Model Name | Thickness mm (inch) | Size mm (inch) | Weight g (lbs) | Colors |
|-------------|---------------------|-------------------------|----------------|---|
| FRM8 - 3423 | 8.0 (0.3) | 340 x 230 (13.4 x 9.1) | 0.6 (1.2) | Beige White Blue Pink Green |
| FRM8 - 4123 | | 410 x 230 (16.1 x 9.1) | 0.7 (1.5) | |
| FRM8 - 4626 | | 460 x 260 (18.1 x 10.2) | 0.9 (2.0) | |
| FRM8 - 5025 | | 500 x 250 (19.7 x 9.8) | 0.9 (2.1) | |
| FRM8 - 6030 | | 600 x 300 (23.6 x 11.8) | 1.3 (3.0) | |
| FRM8 - 9040 | | 900 x 400 (35.4 x 15.7) | 2.7 (5.9) | |

Custom size available. Max: 2,000 x 1,000(mm)
Colors can be changed without notice.

PE Cutting Board

FPE

Wood-Core Cutting Board with Slightly Harder Surfaces
~ Good for Veggies, Meats, Fish, etc. ~
(Not to be used for chopping)

Similar to the FSR series, the FPW series has a wood-core structure that makes it light weight and exceptional rigidity. With its slightly harder surfaces than FSR series, it can be used widely for general purposes.

FSRシリーズと同様に木芯入り構造で、軽量かつ高剛性なまな板です。FSRよりも表面を固めに作っており、一般的な用途に幅広くご利用頂けます。



Wood-Core Structure



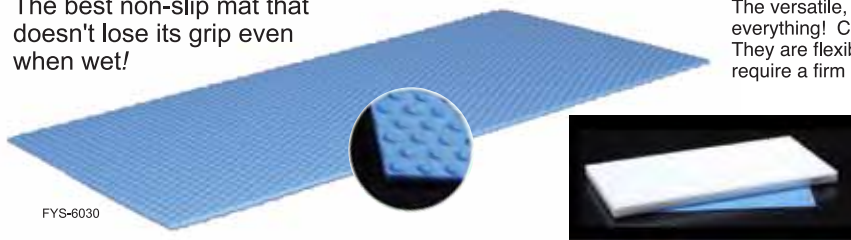
| Model Name | Thickness mm (inch) | Size mm (inch) | kg (lbs) | Color |
|-------------|---------------------|--------------------------|------------|-------------------|
| FPE20-5025 | 20 (0.8) | 500 x 250 (19.7 x 9.8) | 1.8 (4.0) | White (Blue-side) |
| FPE20-6030 | | 600 x 300 (23.6 x 11.8) | 2.4 (5.3) | |
| FPE25-8035 | 25 (1.0) | 800 x 350 (31.5 x 13.8) | 4.3 (9.5) | |
| FPE25-9040 | | 900 x 400 (35.4 x 15.7) | 5.5 (12.1) | |
| FPE30-10040 | 30 (1.2) | 1000 x 400 (39.4 x 15.7) | 6.8 (15.0) | |
| FPE30-12045 | | 1200 x 450 (47.2 x 17.7) | 9.2 (20.3) | |

Custom size available. Max: 2,000 x 1,000(mm)

Non-Slip Mat

FYS

The best non-slip mat that doesn't lose its grip even when wet!



FYS-6030

The versatile, hygienic, and waterproof non-slip mat can be used for everything! Can be used underneath slippery items, replacing wet cloths. They are flexible enough to be used on open jars and other items that require a firm and solid grip. Mats have numerous benefits:

Made in Japan

- Even when wet, it does not lose its grip!
- Flexible, yet firm enough to stand on its own for easy drying.
- Dishwasher safe, bleach safe.
- Can be cut into any size by yourself.

マナ板の下に敷く滑り止めマットです。従来の布巾や手拭いの代りにお使い頂けるので、大変衛生的です。またボールの下に敷いたり、ビンやフタ開けなど、様々な用途にご使用頂けます。

- ・強力なグリップ力を持つ上、水に濡れてもグリップが低下しません。
- ・ディッシュウォッシュャー対応、漂白剤対応。立掛けられるので、素早く乾いて清潔です。
- ・好きなサイズにカットすることもできます。

< Multi-purpose use >



Stands upright for easy drying.

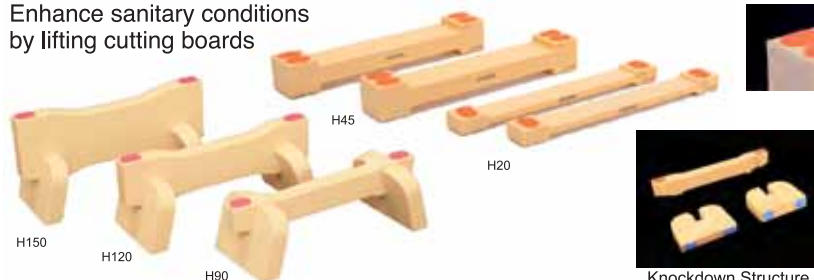
| Model Name | Size mm (inch) | g (lbs) | Color |
|------------|-------------------------|------------|-------|
| FYS - S | 200 x 125 (7.5 x 4.9) | 70 (0.15) | Blue |
| FYS - M | 250 x 150 (9.8 x 5.9) | 100 (0.22) | |
| FYS - L | 300 x 200 (11.8 x 7.9) | 160 (0.35) | |
| FYS - 4020 | 400 x 200 (15.7 x 7.9) | 210 (0.46) | |
| FYS - 5025 | 500 x 250 (19.7 x 9.8) | 330 (0.73) | |
| FYS - 6030 | 600 x 300 (23.6 x 11.8) | 470 (1.04) | |

Shape of surfaces can be changed without notice.

Cutting Board LIFTER

FLF

Enhance sanitary conditions by lifting cutting boards



- Upper Grip - Designed to wash easily.



- Lower Grip - Designed to maintain grip on surface even when wet.

Made in Japan

The cutting board lifters enhance sanitary conditions of the kitchen by keeping cutting boards off of the surface of the table.

- By keeping the bottom side of the cutting from touching the table, it is ready for immediate use!
- The water proof grips firmly and securely hold cutting boards in place.
- Lifters come in a variety of heights to cater to individual ergonomic needs.
- Elevated cutting board positioning decreases user fatigue and enables delicate cutting.
- Space underneath lifters allow for dish or container placement, allowing for easy transfer of finely cut ingredients.

Cutting Board LIFTER はマナ板の下に置いてマナ板をかき上げる道具です。マナ板が調理台とコンタクトしないため、大変に衛生的です。

- マナ板を衛生的に保つだけでなく、裏面をすぐに使うことができます。
- マナ板と調理台に接する部分には水濡れに強い滑り止めを取り付けてあるので、まな板が動きにくくなっています。
- マナ板の位置が高くなるので、姿勢が楽になり、腰への負担を軽くする効果もあります。(個人差があります。)
- 手元が顔に近くなるので、食材が見やすくなり、繊細な料理にとっても有効です。
- まな板の下にスペースができるので、調理道具を置いたり、パットや皿を置いて切った食材を楽に移すなどできます。



Wet cloth is NO good.



Can be used like this!

| Model Name | Height mm (inch) | Length mm (inch) | Width mm (inch) | Weight kg (lbs) | Color |
|------------|------------------|------------------|-----------------|-----------------|-------|
| FLF20-300 | 20 (0.8) | 300 (11.8) | 35 (1.4) | 0.12 (0.26) | Beige |
| FLF20-390 | | 390 (15.4) | 35 (1.4) | 0.15 (0.32) | |
| FLF45-300 | 45 (1.8) | 300 (11.8) | 50 (2.0) | 0.42 (0.92) | |
| FLF45-390 | | 390 (15.4) | 50 (2.0) | 0.52 (1.10) | |
| FLF90-300 | 90 (3.5) | 300 (11.8) | 120 (4.7) | 0.79 (1.74) | |
| FLF90-390 | | 390 (15.4) | 120 (4.7) | 0.96 (2.12) | |
| FLF120-300 | 120 (4.7) | 300 (11.8) | 120 (4.7) | 0.97 (2.14) | |
| FLF120-390 | | 390 (15.4) | 120 (4.7) | 1.14 (2.51) | |
| FLF150-300 | 150 (5.9) | 300 (11.8) | 120 (4.7) | 1.17 (2.58) | |
| FLF150-390 | | 390 (15.4) | 120 (4.7) | 1.39 (3.06) | |

Sizes and shapes can be changed without notice.

Cutting Board SCRAPER

CBS



CBS-115P

Powerful Scrapping!!



Roughing Surface

Smooth Finishing!!



Finishing Surface



Rejuvenating Cutting Boards!!

DESIGN PATENTED

Made in Japan



Youtube Video

HASEGAWA's Cutting Board SCRAPER is proud of its outstanding scraping power, and easily erases tough spots, yellowing, mold, grooves and feathering from the surface of your cutting boards.

- Also possible to do smoothening with the finishing surface.
- With patented technology, the abrasion surface is resistant to peeling off before their abrasion power is worn down.
- No cleaning agent is needed during scraping, only use plain water. Once scraping is done, wash cutting board with regular cleaning agents as normal.
- The cutting board scraper is meant for periodic maintenance of cutting boards. It will not be as effective on cutting boards that already have deeply ingrained grooves and dirt.

HASEGAWAのマナ板削りは抜群の切削力を誇り、洗っても漂白しても落ちないような頑固な汚れ、黄ばみ、黒カビ、包丁キズ、毛羽立ち、匂いなどを落とすことができます。

- Roughing面で頑固な汚れを落とす後はFinishing面で表面を滑らかに仕上げることができます。
- 独自の工夫で研磨紙が剥れにくくなっており、消耗する前に剥がれてしまうことがほとんどありません。
- 洗剤等は不要で、水のみで削ります。削り終わったら洗剤で通常通りに洗います。
- 長年に渡って深く浸み込んだ汚れは簡単にはきれいになりません。きれいなうちから例えばWeeklyペースでご使用いただくと、まな板を長い間きれいな状態を保つことができます。

| Model Name | Size mm (inch) | g (lbs) | Core | Color |
|------------|----------------------------------|-----------|---------|-------|
| CBS-115P | 130 x 50 x 115 (1.2 x 2.0 x 4.5) | 18 (0.04) | PE Form | Pink |

Size and color can be changed without notice.



KRG Showcase

Only available via custom order. The KRG has an elegant and defined look intended for establishments that emphasize design and visual aesthetics.

| Model | Length | Width | Height |
|----------|--------|-------|--------|
| KRG-1200 | 47.2" | 12.6" | 9.8" |
| KRG-1500 | 59.1" | 12.6" | 9.8" |
| KRG-1800 | 70.9" | 12.6" | 9.8" |
| KRG-2100 | 82.7" | 12.6" | 9.8" |
| KRG-2400 | 94.5" | 12.6" | 9.8" |



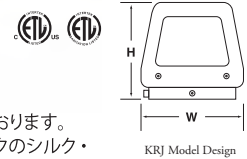
KRJ Showcase

An upscale showcase with a built-in compressor. The high powered compressor and refined look makes this showcase look as good as it operates.



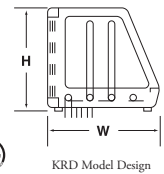
| Model | Length | Width | Height |
|----------|--------|-------|--------|
| KRJ-1200 | 47.3" | 11.9" | 11.3" |
| KRJ-1500 | 59.1" | 11.9" | 11.3" |
| KRJ-1800 | 70.9" | 11.9" | 11.3" |
| KRJ-2100 | 82.7" | 11.9" | 11.3" |

コンデンサー組み込み型の寿司ケースとしては業界最強1/5hpの冷凍機を搭載しております。全面一枚の“R-Glass”で構成され、冷凍モーターサイドは、内側からジェットブラックのシルク・スクリーン加工を施してあります。4、5、6、7フィートのサイズから選んで頂けます。



KRD Showcase

Base model of the Kanzen showcase line. Smaller footprint and cabin space than the KRG but with a modern and contemporary design.



4～7フィートまで対応商品、上部冷媒管3本、船底4本の配管により冷却力抜群、船底冷媒管も削除、清掃も簡単。

| Model | Length | Width | Height |
|----------|--------|-------|--------|
| KRD-2002 | 79.1" | 11.4" | 10.7" |

Compressor

Required for the KRD and KRG showcases. Expansion Valve required (available separately) and a stand (to raise the unit off the floor) is available.

- Item#: Varies based on model
- Dimensions: Varies based on model
- Weight: Varies based on model
- Power: Varies based on model



Compressor stand





TIGER Series Induction Heater Rice Cooker

The New Era of IH Rice Cookers brings out the full flavor of rice!

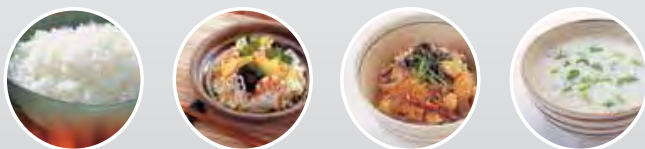


The Power of Induction

The TIGER IH Rice Cookers use the most advanced induction technology available to cook the most delicious rice. Unlike conventional cookers that cook only from the bottom of the pot, the JIW series uses induction technology to cook from all sides (except the top) at high temperatures (+280F), resulting in luscious, plump, and full flavored rice cooked in fraction of the regular time.

One-Touch Easy Cooking

Now anyone can make superb rice! With the touch of a button, prepare various types of rice, including: White, Brown, Sushi, Takikomi, and Porridge.



• At the present Health Department Regulations do not require overhead ventilation hoods for Induction Heater Rice Cookers.

| TIGER Product | Dimensions (L x W x H; in inches) | Weight (lbs) | Power Requirements | Electric Rating cook / warm (watt) | Loading Capacity |
|---------------|-----------------------------------|--------------|--------------------|------------------------------------|------------------|
| JIW-G540 | 19.76 x 16.89 x 15.35 | 34.39 | 208V/60Hz/25A | 4570/1200 | 5.4L/5.6Q/30cups |
| JIW-G360 | 19.76 x 16.89 x 13.54 | 31.53 | 208V/60Hz/25A | 2700/870 | 3.6L/3.8Q/20cups |

COMMERCIAL USE IH RICE COOKER
タイガー業務用IH炊飯ジャー

Fully Automated Cooking

The JIW series come equipped with an automated, pre-programmed microcomputer which enables the simple preparation of various types of rice. Also, you can create own secret recipe by adjusting the pre-programmed settings for extraordinary rice!

Warranty & Service

The JIW units come with a one year warranty. When service is necessary, simply call your local distributor or J.C. Uni-tec, Inc. With four Service Centers in the US & Canada, service will be quick and easy.



MADE IN JAPAN

Stainless Steel Electric Rice Warmer



Just plug in!

The **JHC series** of rice warmers are designed to store large quantities of rice at the perfect temperature. 2 large capacity sizes to choose from.

The **JNO-A36U** cooks rice perfectly then stores it at the appropriate temperature. Built to last for years, this commercial cooker is made for heavy, everyday use.

Stainless Steel Electric Rice Cooker & Warmer



JHC-72UA 40 cups
JHC-90UA 50 cups

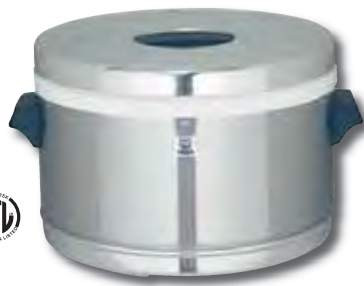
JNO-A36U 20 cups

| TIGER Product | Dimensions (L x W x H; in inches) | Weight (lbs) | Power Requirements | Electric Rating cook / warm (watt) | Loading Capacity |
|------------------------|-----------------------------------|--------------|--------------------|------------------------------------|-------------------|
| JHC-72UA (SS Electric) | 18.94 x 15.55 x 13.43 | 13.67 | 120V 60Hz | 74 | 7.2L/7.5Q/40cups |
| JHC-90UA (SS Electric) | 18.94 x 15.55 x 15.98 | 14.99 | 120V 60Hz | 84 | 9.0L/9.47Q/50cups |
| JNO-A36U | 14.17 x 16.77 x 15.08 | 18.52 | 120V/60Hz/12A | 1410/52 | 3.6L/3.7Q/20cups |

None Electrical Stainless Steel Food Jar

JFM-390P 22 cups
JFM-570P 32 cups

No Electricity Required!



The **JFM food jar models** require no energy to use and can maintain temperatures of hot or cold foods for extended periods of time. These units are simple to use, easy to clean, and portable, so they can be taken anywhere. Three models are available.

| TIGER Product | Dimensions (L x W x H; in inches) | Weight (lbs) | Loading Capacity |
|---------------|-----------------------------------|--------------|------------------|
| JFM-390P (SS) | 16.93 x 14.17 x 9.84 | 9.48 | 3.9L/4.1Q/22cups |
| JFM-570P (SS) | 16.93 x 14.17 x 12.20 | 10.58 | 5.7L/6.0Q/32cups |

Product: Rice Washer

Model: MJPR-6A

Dimensions:

Diam = 13.0" Height = 33.0" Weight=6.0kgs

Loading Cap: 5-7.5kgs (11-16.5lbs)/50cups

Power: 40psi water pressure

Performance: 1 wash cycle is less than 5mins.

Description:

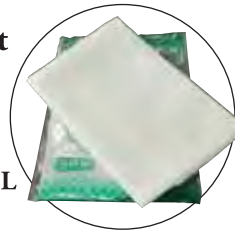
Using a proprietary pump system, the MJP Rice Washer uses water pressure to gently clean and mill rice. The gentle washing cycle is run entirely on water pressure (no electricity needed) and ensures no crushed or damaged grains. The MJP Model is designed to have all waste water exit the unit immediately (other units have the waste water sit with the washed grains) after it has extracted waste from each grain.

Washing cycle is timed so there is minimal water waste.

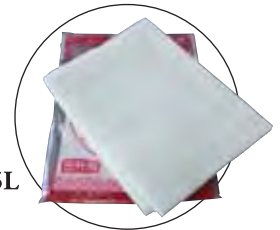


Rice Net

RN-3L



RN-5L



Product: Rice Tray

Model: GRT-20

Description:

Up to 5 units can fit inside the GRC-20



Product: Food Container

Model: GRC-20

Dimensions: 18.9" x 14.6" x 10.1"

Weight: 3.5kgs

Loading Cap: 20.0L

Description:

Used for holding and transporting cooked rice and other hot foods. May be used for cold foods, also. Can hold up to 5 stackable shari trays (GRT-20)



Product:

Food Jar Holding Stand

Dimensions: 12.5" x 12.5" x 29.5"

Weight: 6.4kgs

Adjustable Height: 24.5" and 26.5"

Description:

Solid stainless steel structure used for holding food jars and other items for convenient access behind the sushi bar.

Unit has an adjustable height and is made of stainless steel.

JPC-1000 Commercial Grade Gas Powered Rice Pressure Cooker

JPC-1000業務用ガス圧力鍋

The JPC-1000 Commercial Grade Gas Rice Cooker is an energy efficient commercial gas pressure cooker that not only cooks rice faster than conventional gas rice cookers, but it also uses about 1/3 less power. It also cooks brown and wild rice, which are notoriously difficult to cook with commercial grade rice cookers.

Combined with the multiple safety features, including the patented Safety Cap, the JPC-1000 is an ideal solution for safe, efficient, high volume production of various types of rice in commercial quantities.

JPC-1000 業務用ガス圧力鍋は、従来型のガス炊飯器と比べ約 1/2 の調理時間、ガス使用量も 30-35%節約できる省エネに優れた業務用ガス圧力鍋です。

又、既存のガス炊飯器では調理できない、玄米やワイルドライスも炊飯できる便利な圧力鍋です。

JPC-1000 には、内部の圧力が上がり過ぎないように、過剰気圧蒸気を外に逃がす圧力調整保護キャップ（特許）が組み込まれた業務用圧力鍋です。

業界初の業務用圧力鍋 JPC-1000 は、標高の高低差の影響を受ける事無く、又水浸時間必要無く炊飯が行えます。洗米も簡単に行え、従来型の炊飯器では決して味合えない甘みに富んだご飯を炊く事が出来ます。

3 Pressure Weights are Included (JPC only)

The JPC units come with 3 different weights for use with different types of cooking, such as high altitude cooking (medium and heavy weights are used) and cooking different types of rice, such as brown rice (requires heavy weight).



| | | |
|-----------|----------------|-----------------|
| Light Wt | 0 - 1,000m | 0 - 3,281ft |
| Medium Wt | 1,000 - 2,500m | 3,281 - 8,202ft |
| Heavy Wt | 2,500 - 3,000m | 8,202 - 9,843ft |

Chart for which weight to use at what altitude.



| Product Specs | | |
|--|---|-------------|
| Model | JPC-1000NG | JPC-1000LP |
| Gas Type | Natural Gas | Propane Gas |
| Gas Supply Pressure (Water Colum=W.C) | 6" W.C. | 11" W.C. |
| Burner Power | 31,700 BTU/hr (8,000Kcal/hr) | |
| Dimensions (inches) | 22.8" x 22.4" x 18.1" | |
| Weight | 35.3lbs | |
| Cooking Capacity - white rice (Other rice types will vary) | 20 (3.0kg) to 50 (7.5kg) cups | |
| Ignition Device | Piezo Igniter | |
| Safety Device | Thermocouple Sensor, Safety Cap, Color Coded Pressure Release Valve | |
| Safety Certifications | ANSI, CSA, NSF | |

Commercial Grade Pressure Cooker

Mighty Mikey

Mighty Mikey は、特許取得済みの減圧調整弁調整セーフティキャップと、加圧状態の可視化機能 (color coded pressure gauge) を兼ね備えた非常用減圧バルブ (emergency pressure release valve) を装着した業務用オールパーパス圧力鍋です。使用目的に応じて 20 & 24 Liter から選ぶことができます。白米、玄米炊飯はもとより、肉、魚介類や野菜の煮込み、出汁取りと多種多様にご利用頂けます。



24.0 Liter

20.0 Liter



Patented Safety Cap



(Underside of Lid)
Patented Safety Cap eliminates Clogging.

Color Coded Emergency Pressure Release Valve

Multiple purpose valve:

- 1) Color Coded to indicate pressure inside the cooker.
- 2) Automatically releases pressure when dangerous levels of pressure are reached.
- 3) Helps release steam faster.



No pressure in cooker



Pressure in cooker

Faster, Tastier, and Versatile

The Mighty Mikey Pressure Cookers bring the lost art of pressure cooking back to the commercial kitchen! Bringing the Mighty Mikey Commercial Grade Pressure Cooker onto the kitchen table opens up doors that have been closed for too long. Combine marinade infusion with tenderizing, create soup stock in fraction of the time, or simply cook better at high altitudes! Combine efficiency with ingenuity using the power of pressure to revamp old recipes or create new ones!

Efficient, Ecological Operation

Unlike conventional commercial cookers, the JPC-1000 and Mighty Mikey pressure cookers:

- Use higher heat to cook faster
- Use about 1/3 less energy to cook compared to other commercial pots and rice cookers
- Is extremely effective with high altitude cooking and cooking in low temperature environments

Safer, Better Operation

- Equipped with the patented Safety Cap that eliminates clogging
- Built in Thermocouple Flame Failure Safety Device (JPC series only)
- Color Coded Safety Pressure Release Valve
- One touch piezo igniter (JPC series only)
- Automated Operation (JPC series only)

| Product Specs | | |
|-----------------------|---|---------------------|
| Model | 24L | 20L |
| Dimensions (inches) | 22" x 16" x 13.5" | 20.5" x 14.5" x 12" |
| Weight | 17lbs | 15lbs |
| Safety Device | Safety Cap & Color Coded Pressure Release Valve | |
| Safety Certifications | NSF | |



Vegg-V

- 1) Vegetables stay stationary while the blade moves making the Vegg-V safer than other mandoline slicers.
- 2) The wide and adjustable slot (123x160mm) and the adjustable thickness (1-10mm) let you slice vegetables for various purposes.
- 3) Blade System of the Vegg-V does not require excessive downward pressure when slicing making soft vegetables easier to maintain its natural shape after it is cut.
- 4) Standard unit comes with the 3x3 Julienne slicing adaptor and the whole/flat slicing adaptor.
- 5) Easy to clean and re-assemble

Vegg-Vの特徴

- 1) 市販品のマンダリンスライサーに比べて安全である。
- 2) 投入口は、123 x 160mmと広く、厚さも1~10mmに調整出来る。多用途に使用できる。
- 3) スライス・プレートが作動し切る為に、野菜の型崩れが発生しにくく厚さを均一にスライス出来る。
- 4) 3x3mmの千切り用アダプターと薄切りアダプターを標準装備。
- 5) 分解掃除が容易に出来て清潔。



3 x 3 mm Julienne slice adaptor included
(標準装備部品)



Size: W410xD260xH280mm
Weight: 2.8Kg
Slicer: 125mm x 160mm
Thickness: 1-10mm

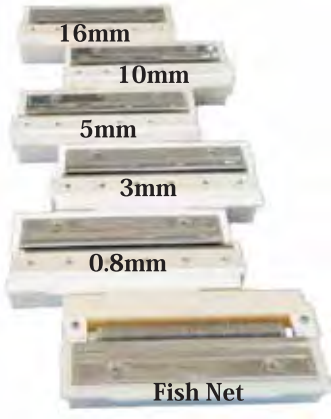


Vegg-Q™

The Vegg-Q is constructed to mimic the very precise and delicate Japanese cutting techniques to produce Tsuma (angel hair slices) and Katsura (paper thin slices). Manually slices an array of vegetables and fruits to create garnishes that transform ordinary dishes into visual delights!



Unit size:
L14"xW7"xH7"



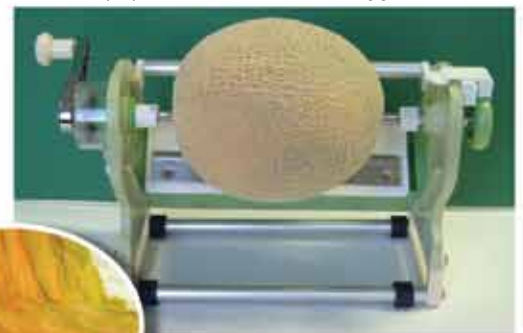
Optional adapters

アダプター交換でユニークなガーニッシュメントが作れます。

Variety of cutting adaptors are available, including:

- Fetucinni size (10mm size)
- Fishnet

Vegetables and fruits with diameters up to 130mm (5") can be cut on the Vegg-Q



Katsura (Paper) Slice Specs

Thickness: 0.6-0.8mm (0.024-0.031 in)
Width Adapter: 0.8-1.1mm (0.031-0.043 in)
Width: 196mm (7.7 in)

Tsuma (Angel Hair) Slice Specs

Thickness: 0.6-0.8mm (0.024-0.031 in)
Width Adapter: 0.8-1.1mm (0.031-0.043 in)
Overall Width: 140mm (5.5 in)
Individual Slices: 0.8 x 0.8mm or 0.8 x 1.1 mm



Electric Tsumakiri

電動つま切り

Easy Blade Cleaning
& Replacement



手軽で簡単
Quick and Easy



短時間でツヤのあるツマが簡単に切れる電動タイプのつま切り機です。付属の 1.0 mm、2.5 mmクシ刃付きの 2種類刃物台は、左右を押すだけで簡単に本体から取り外しができるので、ご使用後のお手入れをラクに行えます。またモーター部分は着脱式で、本体の丸洗いができます。刺身のツマに限らず、サラダ作り、切り干し大根、なます、ポテトバスケットなど、アイデア次第で用途が広がります。

The Electric Tsumakiri is an exceptional garnish making device. It produces strands of sliced vegetables quickly and with a beautiful, crisp sheen.

The unit can easily disassemble for cleaning and changing of cutting adaptors. The motor can be removed from the chassis so the blade bench and arm can be completely and thoroughly cleaned after every cooking session.

Product Specs

| | |
|---------------------------------------|---|
| Combs with automatic feed 自動送り装置付き | 1 mm pitch |
| Unit size 本体サイズ | 430 x 180 x 205mm |
| Weight 重量 | 4.0kg |
| Maximum diameter for use 取付可能最大径 | 130mm |
| Maximum length for use 取付可能最大長さ | 200mm |
| Process Ability 処理能力 | 40 to 50 per hour (Daikon Radish) |
| Rated volatage 定格電圧 | 115V |
| Rated wattage 定格電力 | 40W (UL list motor) |
| Rated usage time 定格使用時間 | 30min. |
| Attachement 付属品 | Blade bench with 1.0mm comb blade 1.0mmクシ刃付き刃物台 Blade bench with 2.5mm comb blade 2.5mmクシ刃付き刃物台 Spare blade (flat blade) 替刃(平刃) Thickenss adjustment sheet 厚み調整シート |
| Sold separately 別売品 | Blade bench with 4.0mm comb blade 4.0mmクシ刃付き刃物台 |



Mediamix, Inc.

Japanese Roots – International Know-How – Local Support

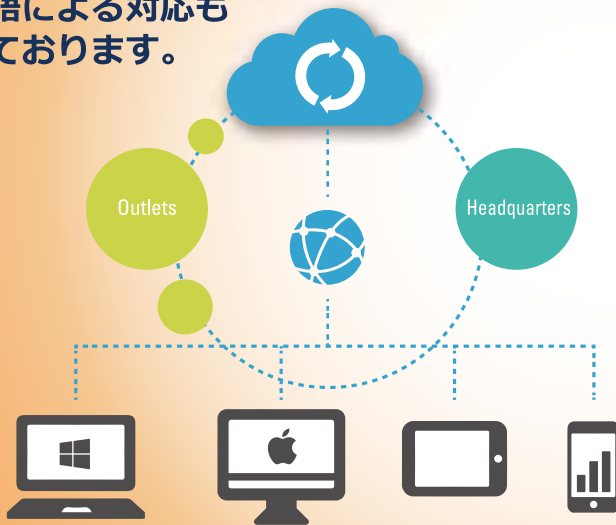
A Cloud-Based Data Management Tool

FOODIT21 allows restaurants, cafes, and bars to view sales information via Internet browser. With the power to survey data from individual restaurants, as well as multiple restaurants, FOODIT21 gives you the ability to track all aspects of your business.

FOODIT21[®]

Restaurant Management Data Analysis

日本語による対応も承っております。



- Target Mgmt
- Cost Mgmt
- Labor Mgmt
- Sales Mgmt
- Order, Purchase
- Expense Mgmt



PhilosophyX[®]

A POS System tailored to meet your needs

PhilosophyX POS Software is fast, intuitive, reliable, and fully-customizable. The Mediamix Team strives to create and maintain dependable software delivered via cutting-edge hardware.



POS system



Net POS system

NetPOS[®]

Mediamix, Inc.

3868 W Carson St. Suite 300, Torrance, CA, US 90503 Tel : +1 (310) 523-4727 <http://www.mediamix.us.com>

Mediamix[®]

業務用電気グリラー (低電圧式焼物器)

Commercial Grade Smokeless Griller (Low voltage griller)



三面独立設計と3段階温度調節スイッチで省エネ対策。

焼き料理用火床面を左面・中面・右面に分け、それぞれの面で、強 (850°C) 中 (600°C) 弱 (450°C) の3段階に調節できますから各面で別々の料理を作ることができます。もちろん、必要な面のみ点火させ、省エネを促進します。(但し1φ200Vタイプは、火床面は1面設計です。)

表面温度約850°Cの発熱体は高温により、おちるタレ、脂を水盤にひき落とし煙の発生をおさえます。そのため、掃除の手間が半減し、煙対策としてのフードやダクト工事はごく簡単なもので済み、工費コストをおさえることができます。

The Oshikiri yakitori grillers operate with 3 individual burners that have 3 different temperature settings (450C/600C/850C). Use only what is needed or cook different types of foods at different temperatures!

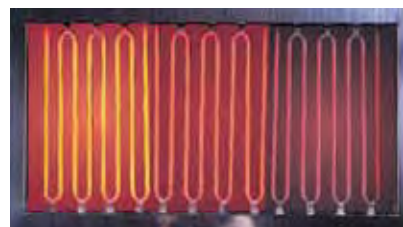
The grills use super heated coils so food drippings cannot burn to create smoke. The water drip pan catches all food drippings for easy and safe cleaning afterwards. Similar to the consistent heat generated by binchotan charcoal, grill foods to perfection without having to deal with the smoky mess!

業界一の歴史と伝統に裏付けられた
押切の「性能」と「安心」を
ぜひお試しください。

Based on tradition and history,
our products are created on the
principles of Safety, Cleanliness,
and Control

3 Individually Operated Griddle Units

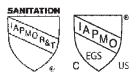
850°C 600°C 450°C



強 (High) 中 (Medium) 弱 (Low)

3 Temperature Settings

Utilize the benefits of charcoal with the power of electricity



炭火の方を 電気を実現!

美味しそう……でもどうしても炭火は
手間がかかってしまいますね。
OSHIKIRIの電気グリラーは炭火の良さを受け継ぎ
電気のでハイスピード&ハイパワー

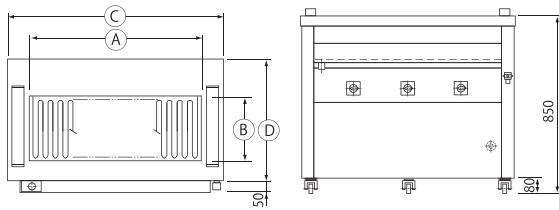
焼き物調理機器

炭火焼のパワー（火力）を電気で再現！

Utilize the benefits of charcoal with the power of electricity

スタンド型電気グリラー
Stand Alone Griller

万能タイプ
General Use Equipment



Included Accessories

- Iron bar (higher) .. 2 pcs
- Iron bar 1 pcs
- Water In/Out Hose 1 pcs
- Water Inlet and outlet

| Model 型式 | Watts 電気容量 3φ200V | Amps 定格最大電流 (A) | 接続法 リード線 2m付 | Grilling Area Dimensions 火床寸法 (mm) | | Product Dimensions 外形寸法 (mm) | | | 給水 接続口 (A) | 排水 接続口 (A) | Product Weight 製品質量 (kg) |
|-------------|-------------------------|-----------------------|----------------------------|--|-------|---------------------------------|-------|-----|------------------|------------------|--------------------------------|
| | | | | 前巾(A) | 奥行(B) | 前巾(C) | 奥行(D) | 高さ | | | |
| G-18 (給排水付) | 18.0kW | 52.0 | 直結 Must be hardwired | 820 | 300 | 1020 | 580 | 850 | 15 | 25 | 280 |
| G-21 (給排水付) | 21.0kW | 60.6 | | 820 | 350 | 1020 | 630 | 850 | | | 310 |

■共通仕様/熱量調節 (強・中・弱) 3段切換
Specs/Heat Control : 3 Settings (High, Medium, Low)

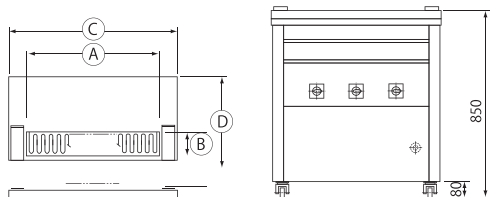
(給排水なしのタイプもあります。)



●G-18

スタンド型電気グリラー
Stand Alone Griller

串焼きタイプ
For Skewers Only



Included Accessories

- Iron bar 2 pcs
- No Water Inlet and outlet

| Model 型式 | Watts 電気容量 3φ200V | Amps 定格最大電流 (A) | 接続法 リード線 2m付 | Grilling Area Dimensions 火床寸法 (mm) | | Product Dimensions 外形寸法 (mm) | | | Product Weight 製品質量 (kg) |
|-------------|-------------------------|-----------------------|----------------------------|--|-------|---------------------------------|-------|-----|--------------------------------|
| | | | | 前巾(A) | 奥行(B) | 前巾(C) | 奥行(D) | 高さ | |
| GK-6 | 6.0kW | 17.3 | 直結 Must be hardwired | 600 | 110 | 760 | 410 | 850 | 145 |
| GK-8 | 8.0kW | 23.1 | | 800 | 110 | 960 | 410 | 850 | 170 |
| GK-10 | 10.2kW | 29.4 | | 1000 | 110 | 1160 | 410 | 850 | 190 |
| GK-12 | 12.0kW | 34.6 | | 1200 | 110 | 1360 | 410 | 850 | 230 |

■共通仕様/熱量調節 (強・中・弱) 3段切換
Specs/Heat Control : 3 Settings (High, Medium, Low)

(給排水付のタイプもあります。)



●GK-6

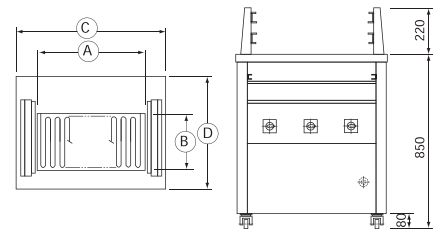
スタンド型電気グリラー
Stand Alone Griller

両面焼きタイプ

w/top and bottom grilling

Included Accessories

- Iron bar 3 pcs
- Grilling screen/net w/handle .. 2 pcs
- Water In/Out Hose 1 pcs
(G-18W、G-21Wのみ)
- Water Inlet and outlet



上3段下1段焼棚付
3 Grilling levels
and 1 Grilling oven

| Model 型式 | Watts 電気容量 3φ200V | Amps 定格最大電流 (A) | 接続法 リード線 2m付 | Grilling Area Dimensions 火床寸法 (mm) | | Product Dimensions 外形寸法 (mm) | | | 給水 接続口 (A) | 排水 接続口 (A) | Product Weight 製品質量 (kg) |
|--------------|-------------------------|-----------------------|--------------------|--|-------|---------------------------------|-------|-----|------------------|------------------|--------------------------------|
| | | | | 前巾(A) | 奥行(B) | 前巾(C) | 奥行(D) | 高さ | | | |
| G-10W | 10.2kW | 29.4 | 直結 | 520 | 270 | 720 | 550 | 850 | 15 | 25 | 180 |
| G-12W | 12.0kW | 34.6 | | 610 | 270 | 810 | 550 | 850 | | | 205 |
| G-15W | 15.0kW | 43.3 | | 690 | 300 | 890 | 580 | 850 | | | 240 |
| G-18W (給排水付) | 18.0kW | 52.0 | | 820 | 300 | 1020 | 580 | 850 | | | 280 |
| G-21W (給排水付) | 21.0kW | 60.6 | | 820 | 350 | 1020 | 630 | 850 | | | 310 |

■共通仕様/熱量調節 (強・中・弱) 3段切換
Specs/Heat Control : 3 Settings (High, Medium, Low)

●G-10W・12W・15Wタイプにも給排水口付きもあります。

●G-10W

串焼き卓上タイプ

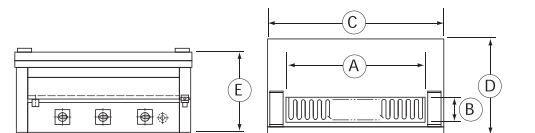
Counter Top Griller
For Skewers Only

Included Accessories

- Iron bar 2 pcs
- Water In/Out Hose .. 1 pcs
- Water Inlet and outlet



●GK-6T



| Model 型式 | Watts 電気容量 3φ200V | Amps 定格最大電流 (A) | 接続法 リード線 2m付 | Grilling Area Dimensions 火床寸法 (mm) | | Product Dimensions 外形寸法 (mm) | | | 給水 接続口 (A) | 排水 接続口 (A) | Product Weight 製品質量 (kg) |
|---------------|-------------------------|-----------------------|----------------------------|--|-------|---------------------------------|-------|-------|------------------|------------------|--------------------------------|
| | | | | 前巾(A) | 奥行(B) | 前巾(C) | 奥行(D) | 高さ(E) | | | |
| GK-6T (給排水付) | 6.0kW | 17.3 | 直結 Must be hardwired | 600 | 110 | 760 | 410 | 350 | 15 | 25 | 110 |
| GK-8T (給排水付) | 8.0kW | 23.1 | | 800 | 110 | 960 | 410 | 350 | | | 130 |
| GK-10T (給排水付) | 10.2kW | 29.4 | | 1000 | 110 | 1160 | 410 | 350 | | | 145 |
| GK-12T (給排水付) | 12.0kW | 34.6 | | 1200 | 110 | 1360 | 410 | 350 | | | 175 |
| GK-4T-3 | 4.5kW | 13.0 | | 450 | 110 | 610 | 410 | 390 | | | — |

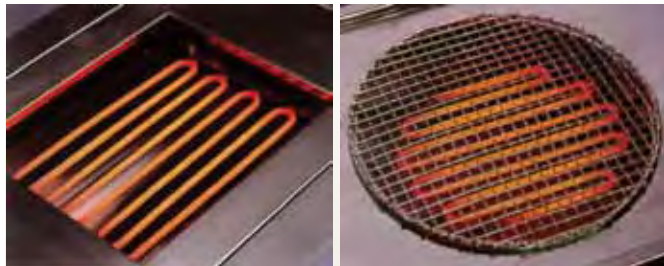
■共通仕様/熱量調節 (強・中・弱) 3段切換
Specs/Heat Control : 3 Settings (High, Medium, Low)

(給排水なしのタイプもあります。)

Smokeless Roaster

低電圧式電気ロースター (焼肉器)
Low Voltage Electric Roaster (For Yakiniku)

炭火焼きのパワー (火力) を電気で実現!!
The power of charcoal-only it's electric!



●角形ヒーター

●丸型ヒーター



●角形ヒーター／テーブルタイプ



●炭火焼 簡単なスイッチ操作で「強一中一弱」の火力が選べます。「強」の場合、約 90 秒で 850℃の最高温度に達し、木炭の完全燃焼と同じ火力。ヒーターは低圧式で高寿命。

●美味 焼き肌の炭化作用がなく、焼きむらのない美しい焼き上がりになります。しかも水盤中の水が適度に蒸発し、肉の表面にほどよい潤いを与えます。

●安全 単相 230/208V を使用しておりますがトランスの働きにより 23/20.8A の低電圧にしております。

●静か 強制ファンを使用していないので騒音がなく静かです。

●水盤 油はね・沸き上がりなどを防止するため、水盤は熱線より離し、容量をたっぷりとしてあります。

●楽しく ステンレス特殊加工網の使用していますから、掃除が簡単です。

●Charcoal Strength Easy controls with only 3 settings (High/Med/Low). At high heat, it takes 90 secs to reach 850C. This is the max temp for charcoal.

●Flavorful Food products do not have any burn marks. Evaporated water keeps meat moist during grilling.

●Safe Although built to operate on 230/208V, the transformer inside the unit lowers the high voltage to 23/20.8V.

●Quiet Operation Since there is no ventilation fan needed with this system, the unit operates very quietly.

●Water Tray The water drip tray catches all food drippings during grilling, and is strategically placed far from the heat source so the water will not evaporate quickly.

●Easy to Clean The stainless steel grilling net is easy to clean

| 名称 Name | 新型ロースター(角形) | 新型ロースター(丸形) |
|---------------------------------|-------------------------------------|-----------------|
| 型式 Model | KLV-234[T]又は[S] | KLV-234[T]又は[S] |
| ヒーター Heater | 角形低圧ヒーター | 丸形低圧ヒーター |
| 電源仕様 Watts | 単相50/60Hz, 230/208,V, 3.519/3.536Kw | |
| 定格最大電流 (A) Amps | 19.55 | |
| 容量 Capacity | 3.91kW | |
| 入力電圧 Voltage | 230V | |
| 電源電流 Amperage | 19.55A | |
| ヒーター温度 Heater Temp | MAX850℃ | |
| 許容差 Allowance | ±5% | |
| 天板 Top Panel | 木製(表面:化粧板) | |
| ヒーター Heater | 1φ230Vニッケルクロム線 | |
| ヒーター調節スイッチ Heater Control | 1φ230V 3.519A 弱・中・強 | |
| 操作 Operation | 熱量スイッチ、通電表示ランプ | |
| 漏電ブレーカー定格 Breaker Trigger Point | 40A | |

[T]: テーブルタイプ [S]: 座卓タイプ

炊飯機器 Electric Multi-Tiered Rice Cooker

電気立体炊飯器

2 段式

2 Tier Model

高性能センサーにより、いつも最高の炊き上がりを実現。

Built-In sensors can cook high quality rice.

3 段式

3 Tier Model



| 2段式 ORC-10N | Model 型式 | 3段式 ORC-15N |
|----------------------------|---|----------------------------|
| 730 705 1000 | Product Dimensions 外形寸法 (mm) 間口 奥行 高さ | 730 705 1450 |
| 11.96Kw | Watts 電気容量 3φ230/208V | 17.95Kw |
| 29.2 | Amps 定格最大電流 (A) | 43.3 |
| 直結 Must be hardwired | 接続法 リード線 2m付 | 直結 Must be hardwired |
| 12 (6×2段) | 炊飯能力 (kg) | 18 (6×3段) |
| 120 | Product Weight 製品質量 (kg) | 180 |



電気ゆで麺機器 Electric Noodle Boiler

OPBシリーズ

日本のうどん専門店の指定調達要品；

美味しいうどんを茹で上げる秘訣！

「たっぷりの高温湯で麺を躍らせて一機に茹で上げ、脱塩と麺の美味しさ（アルファー化）引き出す。」

The OPB series of electric noodle boilers is one of the most popular pieces of equipment in every udon noodle restaurant in Japan. Unlike gas boilers, the electricity powered OPB series are easier to clean and operate. It is also built with a titanium heater, which is highly resistant to oxidization (rust) from salt, adding to its overall durability.

日本国内市場率 No. 1、
ガス釜と違い手入れも簡単。
安全で長期使用に耐えられる
塩腐食に強い特製チタンヒーター使用。



Controller Location

OPB-2xxxR = Controller on right side

OPB-2xxxL = Controller on left side

Boiling Tank Size

OPB-240x = 220L boiling tank

OPB-280x = 300L boiling tank



| Model 型式 | Product Dimensions 外形寸法 (mm) | | | 湯槽寸法 (mm) | | Watts 電気容量 | Amps 定格最大電流 (A) | 接続法 リード線2m付 | 給水 接続口 (A) | 排水 接続口 (A) | オーバー フロー 接続口 (A) |
|-------------|---------------------------------|------|------|-----------|-----|--|-----------------------|----------------------|------------------|------------------|---------------------------|
| | 間口 W | 奥行 D | 高さ H | A | B | | | | | | |
| OPB-280BR | 1400 | 840 | 820 | 1180 | 480 | 主回路 3φ 230/208V 32.2/29.2Kw 操作回路 1φ 115V | 23.1×2 34.6×1 | 直結×3 接地2P 15A (E) | 15×2 | 25×2 | 25×1 |
| OPB-280BL | | | | | | | | | | | |
| OPB-240BR | 1200 | 700 | 800 | 980 | 410 | 主回路 3φ 230/208V 32.2/29.2Kw 操作回路 1φ 115V | 23.1×3 | 直結×3 接地2P 15A (E) | 15×2 | 25×2 | 25×1 |
| OPB-240BL | | | | | | | | | | | |



Electric Noodle Boiler Hagama Style

Included Accessories

Hagama Lid 1pc



●OMG-985

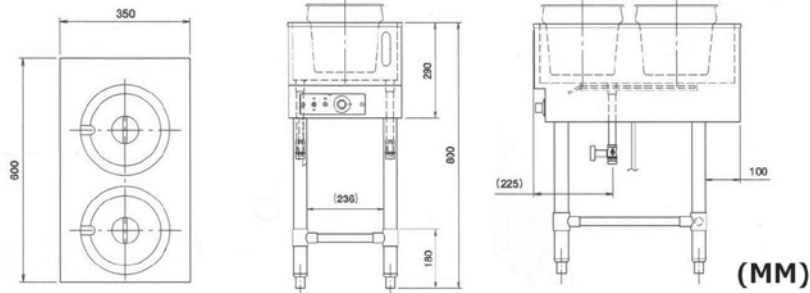


| Model 型式 | Product Dimensions 外形寸法 (mm) | | | Watts 電気容量 3φ 200V | Amps 定格最大電流 (A) | 接続法 リード線2m付 | 給水 接続口 (A) | 排水 接続口 (A) | オーバー フロー 接続口 (A) |
|-------------|---------------------------------|------|--------------|--------------------------|-----------------------|----------------|------------------|------------------|---------------------------|
| | 間口 W | 奥行 D | 高さ H | | | | | | |
| OMG-985 | 900 | 850 | 600 (800) | 17.95Kw | 43.3 | 直結 | 15×2 | 25×1 | 25×1 |

湯煎式スープウォーマー Soup Warmer

スタンド型電気ウォーマー
OWSシリーズ

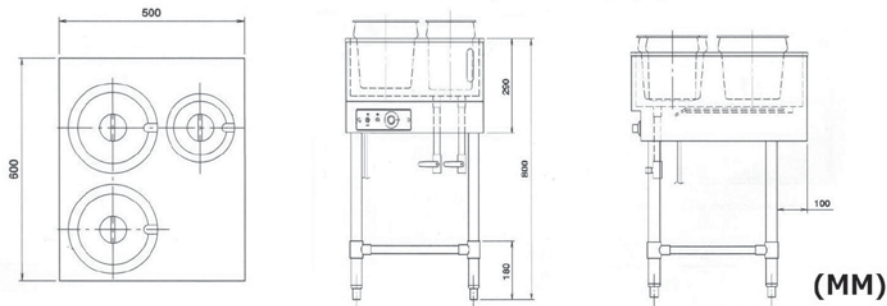
●OWS-2PG



| Model 型式 | Product Dimensions 外形寸法 (mm) | | | Watts 電気容量 230V | Amps 定格最大電流 (A) |
|-------------|---------------------------------|-----|-----|-----------------------|-----------------------|
| | 間口W | 奥行D | 高さH | | |
| OWS-2PG | 350 | 600 | 800 | 11.25Kw | 6.0 |
| OWS-2PG | 500 | 600 | 800 | 2.07Kw | 9.0 |



●OWS-2PG

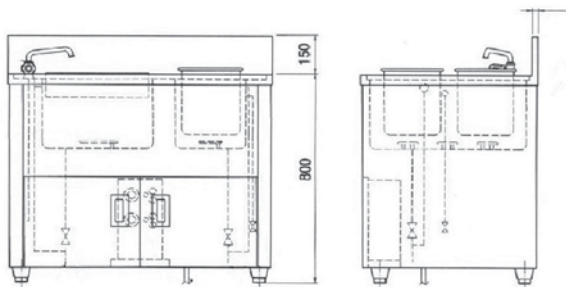
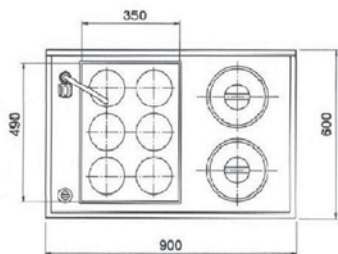


(MM)

スタンドタイプのウォーマーです。カレー、スープ、タレ、みそしるなど食べ頃のあたたかさに保温します。(サーモスタットで常に安定した保温が可能)

Soup warmers use a water bath system to ensure soup does not burn.

●OPB-110B



(MM)

電気ゆで麺機器 Electric Noodle Boiler

Electric Noodle Boiler and Soup Warmer

湯煎のスープウォーマーとボイラーは、個別のコントローラー機構。

Separate noodle boiling and soup warming compartments. Soup warmers use a water bath system.



●OPB-110B

| Model 型式 | Product Dimensions 外形寸法 (mm) | | | Watts 電気容量 3 φ 230/208V | Amps 定格最大電流 (A) | 接続法 リード線2m付 | 給水 接続口 (A) | 排水 接続口 (A) | オーバーフロー 接続口 (A) | Product Weight 製品質量 (kg) |
|---------------------|---------------------------------|-----|-----|-------------------------------|-----------------------|----------------|------------------|------------------|-----------------------|-----------------------------------|
| | 間口W | 奥行D | 高さH | | | | | | | |
| OPB-110B | 900 | 600 | 800 | 11.25Kw | 32.5 | 直結 | 15x2 | 25x2 | | 55 |
| OPB-90B | 550 | 600 | 800 | 9Kw | 26.0 | 直結 | 15x1 | 25x1 | | 33 |
| OPB-90BH (冷凍麺対応) | 550 | 600 | 800 | 12Kw | 34.6 | 直結 | 15x1 | 25x1 | | 33 |

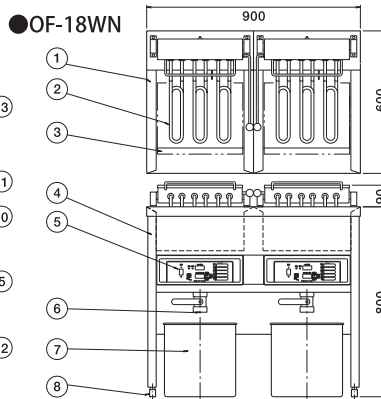
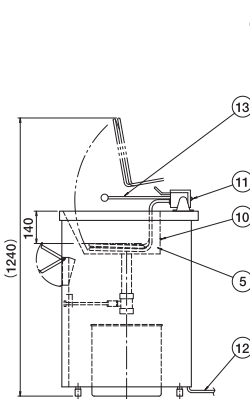
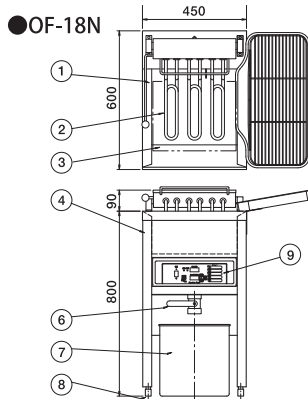
揚げ物調理機器

素早い、きれいな仕上がり、おいしさをガンと引き立てます

Electric Fryer Faster, cleaner presentation, enhanced flavor

Japanese style shallow oil tank fryer: Easy to clean and no wasted oil
日本式の油槽の浅いフライヤー、手入れ簡単、廃油なし!

スタンド型 電気フライヤー



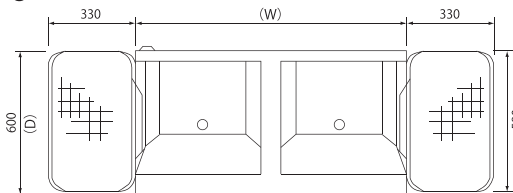
- ① Cover
- ② Heater
- ③ SS Punching sheet
- ④ Outside cover
- ⑤ Tank
- ⑥ Drain
- ⑦ Container
- ⑧ Adjustable leg
- ⑨ Control panel
- ⑩ Thermostat controller (overheat protection)
- ⑪ Thermostat controller (empty vin cooking)
- ⑫ Power cord
- ⑬ Swing handle

Electric fryer / Swing type unit

| Model | Tank | Capacity of Tank | Specification (mm) | | | Weight (kg) |
|-----------|------|------------------|--------------------|-----|-----|-------------|
| | | | W | D | H | |
| OF - 18N | 1 | 18ℓ (20ℓ) | 450 | 600 | 800 | 38 |
| OF - 23N | 1 | 23ℓ (25ℓ) | 550 | 600 | 800 | 43 |
| OF - 27N | 1 | 27ℓ (29ℓ) | 650 | 600 | 800 | 47 |
| OF - 18WN | 2 | 18ℓ×2 (20ℓ×2) | 900 | 600 | 800 | 80 |

付属品 油切り、油切り網、油缶、油こし、すくい網
天フタ、仕切り板
See below for available accessories

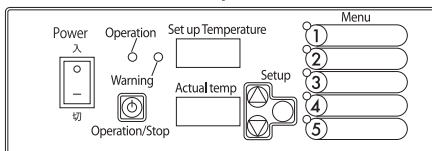
●OSFW-48-12



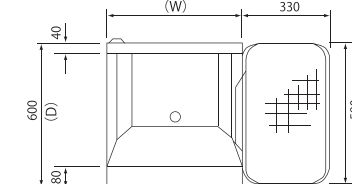
Stand type unit

| Model | Tank | Capacity of Tank | Specification (mm) | | |
|--------------|------|------------------|--------------------|-----|-----|
| | | | W | D | H |
| OSF - 24-6 | 1 | 24ℓ | 440 | 600 | 800 |
| OSF - 34-9 | 1 | 34ℓ | 550 | 600 | 800 |
| OSF - 45-12 | 1 | 45ℓ | 660 | 600 | 800 |
| OSFW - 48-12 | 2 | 24ℓ×2 | 840 | 600 | 800 |
| OSFW - 68-18 | 2 | 34ℓ×2 | 1060 | 600 | 800 |
| OSFW - 90-24 | 2 | 45ℓ×2 | 1280 | 600 | 800 |

● Memorize touch panel (5 menu)



●OSF-24-6



付属品 油切り、油切り網、油缶、油こし、すくい網
天フタ、仕切り板
See below for available accessories

●OF-18N (スイング式)
(Single fryer, swing style)



●OF-18WN
(Dual fryer, swing style)

Standing Style



●OSF-24-6
(Dual fryer capacity available)

色々な付属品一覧 Available Accessories



油切り Fryer rack holder



油切り網 Fryer rack



油缶 Oil Can



油こし Oil Strainer



すくい網 Fryer Scooper



天フタ Fryer Lid



OF型仕切り板 OF unit Divider

NOTE Not all accessories are included with each unit. All accessories are available for purchase separately.

注)一部の部品は含まれますが、表記されている全ての部品は付きません。

Swan® ICE SHAVER

ELECTRIC TYPE for Block ICE



SI-100E

- SPECIFICATIONS : SI-100E
 Dimensions : 25-3/4" tall x 11-1/8" wide x 15-1/8" deep
 Net Weight : 61.7Lbs
 Shaving Capacity : 4.84-5.5Lbs/Min
 Power Requirement : 115V 60Hz
 Accessories: Spare blade x 1pc
 Drain hose x 1pc
 Lubricating Grease x 1 tube



ELECTRIC TYPE for Cube ICE

ディスプレイ用



氷旗



風船

FM-800E

- SPECIFICATIONS : FM-800E
 Dimensions : 19-13/16" tall x 12-3/8" wide x 16-3/8" deep
 Net Weight : 50.7Lbs
 Shaving Capacity : 4.4-8.8Lbs/Min
 Power Requirement : 115V 60Hz
 Accessories : Spare blade x 1pc
 Drain hose x 1pc



SI-3B

Model : SI-3B

Dimensions : 6-3/4" tall x 17-5/16" wide x 14-3/16" deep
(Max Height : 31-11/16")

Net Weight : 55.1 Lbs

Shaving Capacity : 1.8 Lbs/Min



SI-2C

Model : SI-2C

Dimensions : 15-9/16" tall x 11" wide x 7-15/16" deep
(Max Height : 19-7/16")

Net Weight : 18.7 Lbs

Shaving Capacity : 1.5 Lbs/Min

Accessories : Water tray x 1pc

Ice shaping cups (16.9oz) x 2pcs





さぬき麺機株式会社

創業 106 周年

Sanuki Menki Co., Ltd.

Established in 1910, Sanuki Menki is the oldest noodle machine maker in Japan. Since then, Sanuki Menki has established itself as one of the top tier manufacturers of the industry. With over 10 decades of experience, Sanuki Menki is able to support all levels of customers with not only dependable and efficient noodle making machines, but also vast knowledge of noodle making.

Sanuki Menki machines range from small scale, single unit machines for individual restaurants to fully automated production units for food manufacturing plants and factories.

Sanuki Menki's extensive knowledge of noodle making made it able to create the only government approved noodle making program. In operation for almost 4 decades, The Center for the Study of Noodle Making Techniques is a school for novice and expert restaurateurs alike who want to learn about making noodles, and to run their own business doing so. The school teaches various techniques of noodle making using various types of Sanuki Menki units, as well as the front end and back end methodologies of opening a noodle restaurant.

In the past 10 years, Sanuki has begun to expand internationally. With clients and students learning the basics at the Sanuki headquarters, they are able to return to their home countries and begin practicing what they've been taught at Sanuki. With its products sold in over 20 countries, Sanuki has established sales networks to support its clientele all throughout Asia, Australia, Europe, and the Americas.

With so many resources available, come and talk to an official sales representative to see what Sanuki Menki can do for you!

さぬき麺機は 1910 年創業以来、106 年目を迎える日本で最も歴史のある製麺機械メーカーです。

製麺機械は日本で発明され、日本には約 50 社の製麺機械メーカーがあります。

さぬき麺機は日本に於いて、店舗用小型機から全自動量産システム迄、総合製麺機械メーカーとして実績を重ねトップシェアを築いています。

特に、日本には“最高品質の象徴”とされる『手打ち麺』を目標として技術革新が進んでいます。

さぬき麺機は、特にその手打ち麺の製法を忠実に再現した製麺機械メーカーとして有名です。

日本に於いてさぬきの製麺機は、加ト吉の冷凍麺の大ヒットを生み、また讃岐うどんの大ブームに貢献、ラーメン用製麺機によりラーメンの消費拡大にその実績は多大なものがあります。そして、うどん、ラーメン、そば、パスタ、焼きそば等、あらゆる麺類の製造設備と製麺ノウハウを有しています。さぬき麺機は、その長い歴史と共に製麺技術や製麺ノウハウの蓄積も進め 38 年前に「製麺技術研修センター」を開設し、日本の麺業界のリード役として、日本の麺業界の発展に貢献しています。

海外実績については 20 カ国で使用され、上海、ソウル、シンガポール、オーストラリア、ヨーロッパ等に合弁会社や販売組織を有しています。

日本で唯一の「国から指定を受けた麺学校」として約 40 年間、うどん、そば、ラーメン、パスタ店開業に関する技術指導を行っています。日本国内 9 会場と韓国のソウルに 1 会場あり、麺、ダシ、スープ、てんぷら、その他の調理指導を行っております。

過去、38,000 人以上の卒業生を教え、7,000 社（店）以上の製麺機械の納入実績があります。日本の麺製品の中で、最も美味しい最高品質の麺の製法指導を行い、専門店経営指導、冷凍麺始め多くの麺製品をスーパーマーケットやコンビニエンスストアなどに供給する製麺工場に対し技術指導等を行っています。

Sanuki Menki's Noodle Technical Center -9 Locations Throughout Japan



- The only government approved noodle making school in Japan
10 Locations worldwide: 9 in Japan and 1 in Seoul, South Korea
- Almost 4 centuries of teaching how to open and operate successful noodle (Udon/Soba/Ramen/Pasta) restaurants. Lessons include cooking techniques of noodles, soup stock, soup, tempura, as well as front office and back office operations.
- More than 38,000 graduates from Sanuki Menki's Technical Center and more than 7,000 restaurants are equipped with Sanuki Menki noodle makers.

The Center for the Study
of Noodle Making
全国 10 会場
麺総合技術研修センター
経営企画研修



5-Day Training Course at Head Office Comprehensive Training for Those Planning to Go into Noodle Business
本社5日間研修会・・・開業を目的とした本格研修



- 1 Master the basics of traditional Japanese noodle making**
Course will cover how to make noodles, high quality soup stock, tempura and other items.
- 2 Variety of courses for every situation**
Various courses ranging from 2-day, 5-day (most popular) 27-day, and up to 3 month sessions are available.
- 3 Learn the essentials of restaurant and business management**
Learn the core concepts of front end (Working customers) and back end (How to keep the business running smoothly) management.
- 4 Industry veterans are course instructors**
Learning from to-tier veteran instructors ensures efficient knowledge transfer. Basically, any novice restaurateur can learn how to make great noodles!
- 5 Corporate planning and differentiation strategy training**
Learn core concepts of corporate planning and restaurant differentiation strategies. As the global market for noodle business has evolved, so has the curriculum at Sanuki Menki!

《日本で唯一！ 香川県から委託された麺の総合技術研修センター》

さぬき麺機は日本で『トッピシェア—の実績』と日本で唯一の『Noodle technical center』を有する会社です。ハード・ソフトの充実で日本の麺業界を常にリードしています。

特に本社で毎月開催の『5日間研修会』は、この道40年の指導長を筆頭に日本の実績ある専門家により世界各国にも多くの成功・繁盛店を誕生させました。

「速習2日間コース」・「27日間トレーニングコース」・「3カ月本格研修コース」も実施しています。

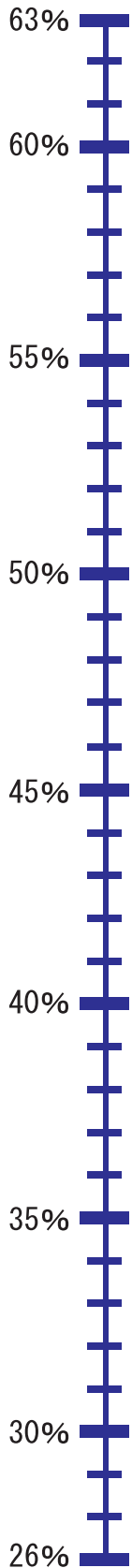
その指導力には絶対の自信があり、最高レベルの品質を実現します。

現在、「創業106周年記念セール」を実施中で、世界各国から多数の参加があり大好評です。

うどん・ラーメン・パスタ・蕎麦等あらゆる麺の本格研修が出来ます。年間234日開校！

SANUKI MENKI

TABLE OF WATER CONTENTS



■ Dough Water Content Range: 48~63%

Vacuum Press Kneader series



| Product name | | Vacuum Press Kneader |
|-------------------|--------------|--|
| Model | | PNV-6PUS |
| Size (W×D×H) | | 750×555×787 |
| Capacity* | | 3-6kg/batch |
| Power | | 3-phase 230V 50/60Hz |
| Power consumption | | 400W |
| Materials | Drum | SUS304 |
| | Blade | SUS304 |
| | Safety cover | SUS304 |
| Weight | | 70kg |
| ■ Vacuum | | Size:490×530×927 Weight:40kg Power : 230V |

* Various sizes are available:
3/6/12/25/50/75/100kg

■ Dough Water Content Range: 26~63%

Multi Kneader series



| Product name | | Multi-Kneader |
|---|--------------|----------------------|
| Model | | Multi-Kneader MN-16 |
| Size (W×D×H) | | 890×455×708 |
| Capacity | | 8-16kg/batch |
| Power | | 3-phase 200V 50/60Hz |
| Power consumption | | 400W |
| Materials | Drum | SUS304 |
| | Blade | SUS304 |
| | Safety cover | SUS304 |
| Weight | | 125kg |
| | | 3.0m |
| | | STO AWG 14 |
| UL, NSF, CSA type will be 3-phases 230V and 50/60Hz | | |

■ Dough Water Content Range: 26~47%

Super Mixer SS series



| Product name | Three-phase 200V type motor | | | |
|---------------|-----------------------------|----------------------------|-------|-------------|
| | A | B | C | Weight (kg) |
| SS-3P | 700 | 355 | 550 | 80 |
| SS-12P | 900 | 455 | 830 | 105 |
| SS-25P | 1,100 | 555 | 970 | 140 |
| SS-50P | 2,210 | 845 | 1,720 | 750 |
| Specification | | | | |
| | Capacity | Electric quantity of motor | | Mixing time |
| SS-3P | 3 ~ 8kg | Single-phase 100V 400W | | 5-10 mins |
| SS-12P | 6 ~ 2kg | 3-phase 200V 750W | | 5-10 mins |
| SS-25P | 10 ~ 25kg | 3-phase 210V 1.5kW | | 5-10 mins |
| SS-50P | 25 ~ 50kg | 3-phase 200V 4.4kW | | 5-10 mins |
| Materials | Drum | SUS304 | | |
| | Blade | SUS304 | | |
| | Safety cover | SUS304 | | |

High Performance Mixers



- Independent Mixing Arms on Both Sides of Drum that slowly knead dough
- Ideal for Maximized Gluten Formation

真空状態でドラム両端にある羽根がゆっくりと生地を練り込むことでグルテン組織が最適な状態に仕上げます。



- High water content dough forms a clump due to thorough and consistent mixing and aging

生地は水和に優れ熟成時間も短縮出来ます。



- First unit in the industry that is able to mix various types of dough with variable water content

業界初全加水帯に対応したミキサーです。



- Distinct mixes of low, medium, and high water content dough can be made

水和も抜群で1台であらゆる麺をミキシングすることができます。



- Ideal for Low Water Dough Mixtures
- Mainly used for dough with low water content

中心の軸から出ている攪拌棒でかき混ぜて練ります。主に低加水の生地に幅広く使用されます。



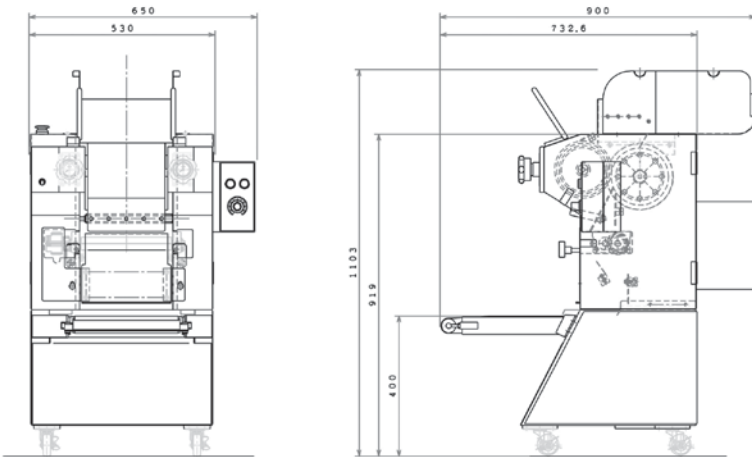
- Ideal for low water content dough used in noodles such as ramen, pasta, and soba

加水の少ないラーメン・パスタ・そばを練るのに適した練り機です。

TOP NOODLE

トップ ノードル シリーズ

TP-1型



| | |
|-------------------------|--------------------------|
| Product | Dough sheeter and cutter |
| Model | TP-1PUS |
| Dimensions (mm) | 650/W * 900/D * 1,125/H |
| Production capacity | 150-250/H |
| Power | 230V 3Phase 60Hz |
| Wattage | 640W |
| Roller(Material) | SUS304 |
| Conveyer belt(Material) | FAB-5E |
| Cutter(Material) | SUS303 |
| Cover(Material) | SUS430 |
| Total weight | 250kg |

- Ideal for small restaurants
- Easily produce high quality noodles

- Safe and reliable
- High productivity

Dough sheet forming



Compounding



Rolling out dough sheet

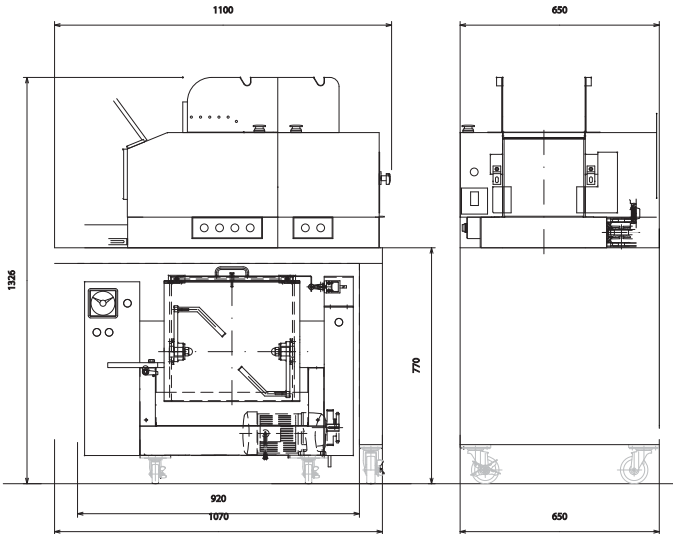


Cutting



SERIES

TP-2型



| | |
|-------------------------|---|
| Product | Mixer, sheeter and cutter |
| Model | TP-2PUS |
| Dimensions (mm) | 650/W * 1,100/D * 1,326/H |
| Production capacity | Roller Part: 200-500/H Cutter Part: 500/H |
| Power | 230V 3Phase 60Hz |
| Wattage | Roller Part: 400W Cutter Part: 170W |
| Roller(Material) | SUS304 |
| Conveyer belt(Material) | FAB-5E |
| Cutter(Material) | SUS303 |
| Cover(Material) | SUS304 |
| Total weight | 360kg |

- Multi-functional and compact design
- Easy operation
- Conveyor belt direction is fully adjustable (360 degrees)

Dough sheet forming



Compounding



Rolling out dough sheet



Cutting



製麺設備

Wide Range of Products and Know-How - From Small Noodle Shops to Large-Scale Plant Systems

Sanuki Menki is capable of producing a wide range of products from noodle machines for small udon or ramen restaurants to large-scale operations such as noodle-producing plants and central kitchens of large franchise restaurants.



SANUKI No-1 AP-6 TYPE



SANUKI SYOKUNIN



SETO TS-1P TYPE



KONPIRA No-1



うどんの試食



麺生地複合 (試作)



Completely automated equipment 6,000 to 15,000 servings/hour


特許 真空・常圧
プレスニーダー
麺はネリで決まります!






■ネリ上がりでこの粘り

特許 理想の包丁切り
斬身を切る刃物のスライドカッティング



最高の切り口!
さぬきの技術で大量処理が可能に

スラッター(薄刃)によるカッティング
全自動割合で高で上げ機に接続可能



特許 最高の品質は
この麺生地形成から...

粘カシステム

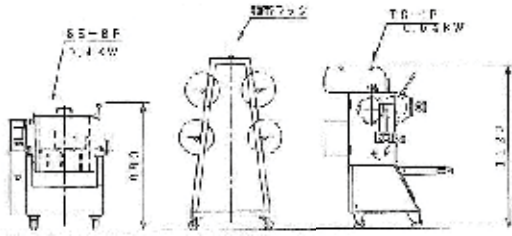


多重網目状グルテン形成

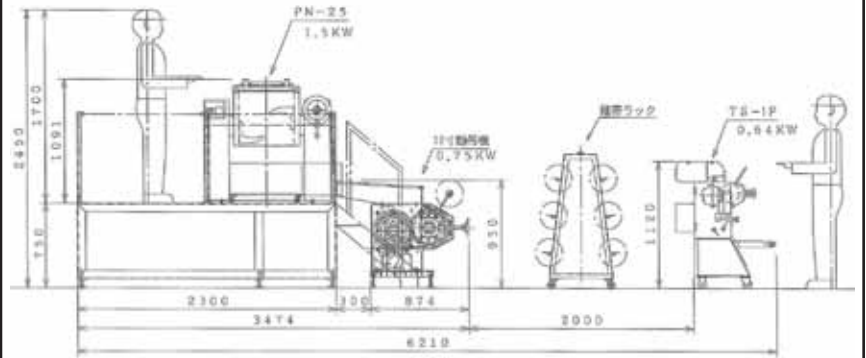


タテにもヨコにも強い
粘り強いグルテン組織

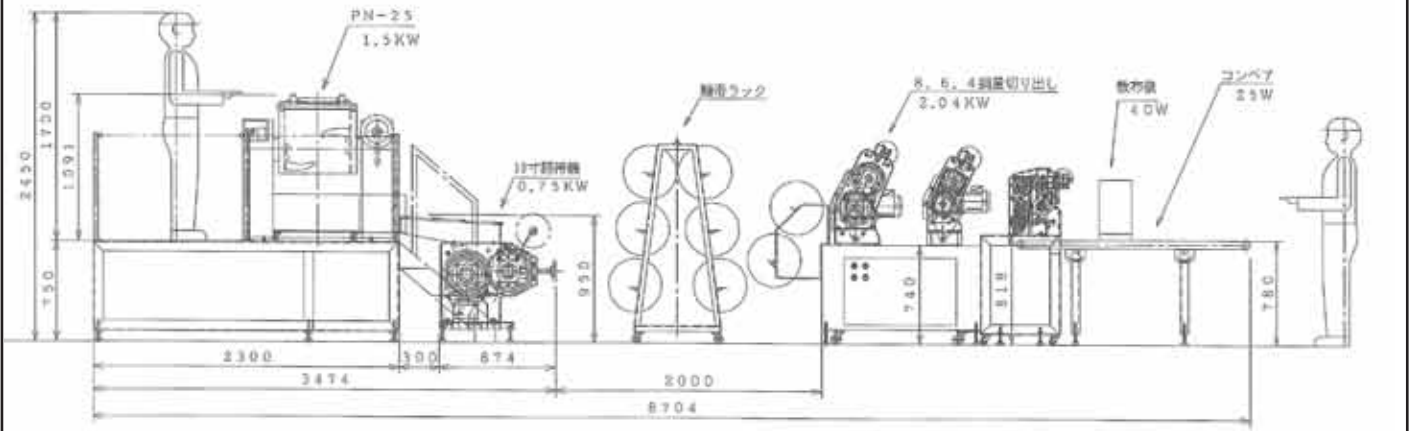
Seto/せとTS-1型
(100-250 Servings per hour)



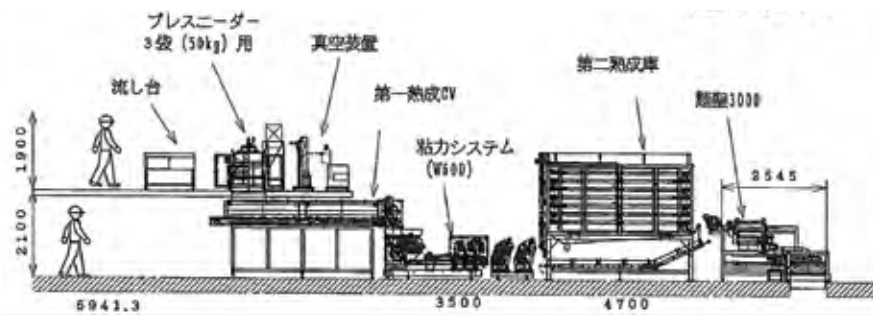
Seto/せとTS-2型(500-700 Servings per hour)



Seto/せとTS-3型(1,000-1,500 Servings per hour)



Full Automate System (3,000 Servings per hour)
こんぴらシステム麺聖3000 (包丁切り)

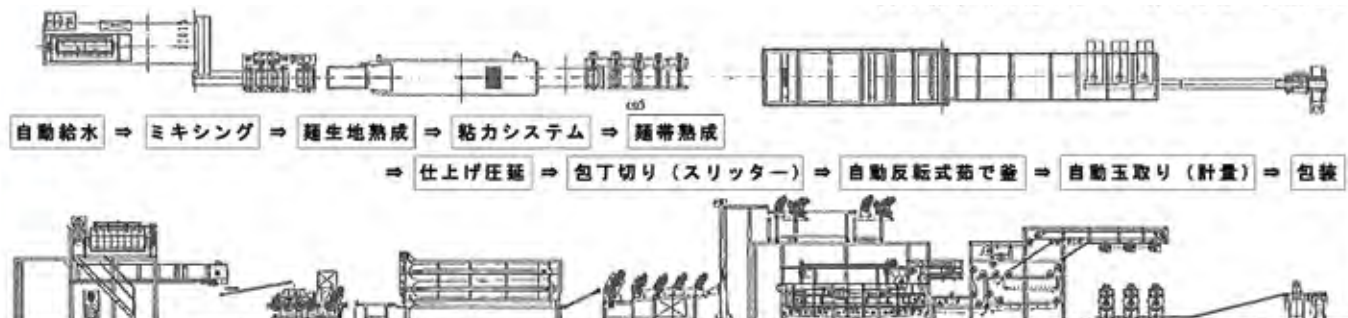


全自動麺帯熟成装置(懸架方式)



品質の向上と安定に確実な効果を発揮

Full Automate System (6,000 Servings per hour)



圧力鍋を創って50余年の歴史から生まれた 安全・安心を追求した業務用大型圧力鍋

Imonoya has been manufacturing pressure cookers for over 50 years. Each of their hand made units are created with exceptional craftsmanship and resounding durability.

1 Significant SAVINGS

「圧力寸胴」により、厨房環境生活パターンが、より快適に大きく変わります。

- TIME-reduce the amount of time needed for bone flavor extraction by OVER 75%!!
 - In-house kitchen testing show that pork bone flavoring extraction can be completed in 2.5hrs compared with the 12.5hrs needed in a regular stock pot.
- Ambient Temperature reduction-boiling a stock pot for over 10hrs can make any kitchen uncomfortably hot. Reducing boiling time by over 75% will not only make the room cooler, but will save on AC costs.



2 Safety Features

圧力鍋一筋 50 余年の歴史が生んだ安全機能満載！
安全重視で新開発！
確実な動作を約束する圧力調整装置の数々！！
2重3重の安全機能で安心して使用できる！

- Primary Pressure Release Valve
- Non-Clogging Feature (Primary Valve)
- Supplemental Emergency Pressure Releasing System

| MS-39型 | MS-45型 | MS-51型 |
|--|--|---|
| Height 670mm | Height 740mm | Height 725mm |
| Width 616mm | Width 668mm | Width 750mm |
| Inner Diameter 390mm | Inner Diameter 450mm | Inner Diameter 510mm |
| Depth 440mm | Depth 510mm | Depth 496mm |
| Full Pot Capacity: 50ℓ (Not Cooking Capacity) | Full Pot Capacity: 80ℓ (Not Cooking Capacity) | Full Pot Capacity: 100ℓ (Not Cooking Capacity) |
| Included Accessories: Pressure Weight, Instruction Manual, Additional Gasket Options include: Broth Transfer Device, Broth Emulsifier | | |

Pressure
ZuNDO

MADE IN
JAPAN



Imonoya's newest Pressure ZuNDO series of pressure cookers bring energy and time savings along with peace of mind to the commercial kitchen.

Various broth types possible:



Clear

Milky*

Tsukemen

* With the Broth Emulsifier



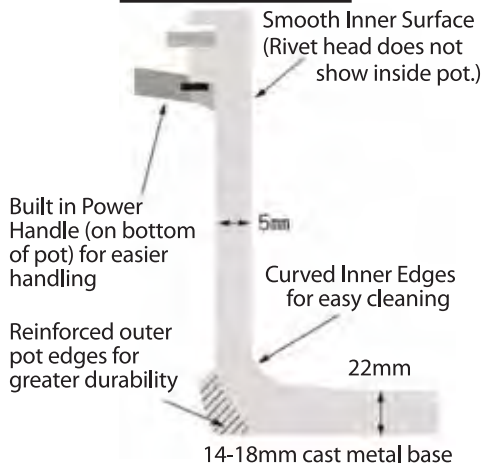
Features & Options 3

店舗の規模・用途に合わせた選べる「圧力寸胴」。
(鍋サイズは、51型／45型／39型の3種類。組み合わせは、鍋本体のみ、スープ液送装置付、スープ乳化装置付、の3通り) 使いやすさを重視した新発想！新設計！

Various features include:

- Reinforced pot base edge
- Additional handle on base of pot for easier handling
- Pressure gauge

Pot Cross Section





ELECTRIC HOT PLATES

Teppan Griddles for Commercial Use

K2S Restaurant Equipment & Services

*Carbon Lamp Powered Products
A Dependable Partner in the Industry*

K2S Teppan Grill Products

K2S has become one of the most successful Teppan grill manufacturers in Japan by evolving from a single Hiroshima style okonomiyaki restaurant into a full blown one stop shop for teppanyaki restaurateurs. Equipped with the Carbon Lamp Heating System, K2S grills are used in over 800 okonomiyaki/teppanyaki restaurants throughout Japan due to its reputation for solid construction, ease of use, and long lasting durability. K2S also has 13 locations of its Hiroshima style okonomiyaki franchise, Chinchikurin, so they know quite a bit about running restaurants as well. And not only that, but K2S provides services in restaurant design and concept development. With so much to offer (and that's not even mentioning the Teppanyaki Museum they've established at their Headquarters in Hiroshima), it's not hard to see why K2S one of the most popular companies anyone goes to when opening up a new okonomiyaki or teppanyaki restaurant. And now, K2S is expanding globally. With sales of both its customized and standard units of Carbon Lamp heated griddles all throughout Asia, Europe, and the USA, K2S is on a mission to provide the world with the best teppanyaki grills possible. With the establishment of its new overseas company, K2S US Corp, in Los Angeles, CA, K2S has been vigorously working to achieve that endeavor.

If you're interested in opening up your own concept okonomiyaki or teppanyaki restaurant, contact your local sales rep or K2S US Corp to see why so many people trust K2S!



Reason1

High Performance and Quality
All K2S equipment is carefully built for long lasting performance.



Reason2

Lower Energy Cost
The Carbon Lamp Heating System uses less electricity than most other electric teppan grills.



Reason3

Carbon Lamp Heaters
No other manufacturer uses the Carbon Lamp Heating System



Reason4

Customizable
The Carbon Lamp Heating System is so versatile that they can be used to create any style or size.

Top Market Share In Japan

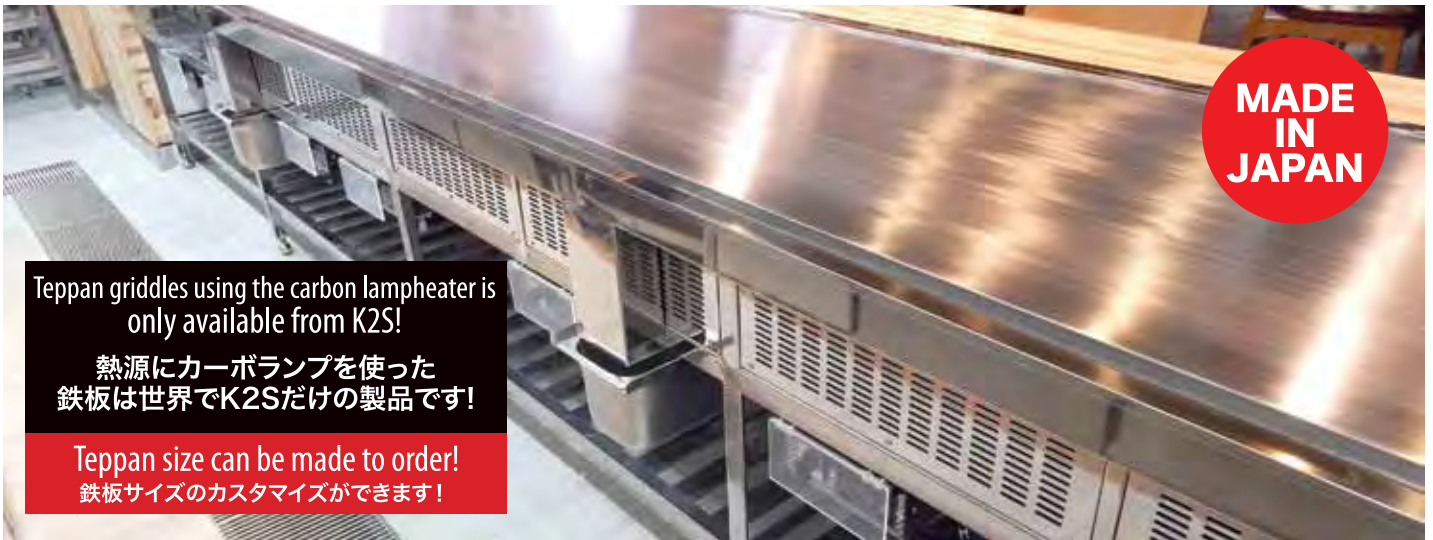


Okonomiyaki Restaurants, Teppanyaki Steakhouses and More

Over 800 Restaurants Designed and Built

From a company that began specializing in custom teppan grills, K2S has evolved into a full service company that can help with basic restaurant construction, design, equipment furnishing, and everything else in between. With over 800 restaurants designed and built, the K2S team can assist in all facets of your restaurant endeavor.

Talk to a K2S representative for more details!



Teppan griddles using the carbon lampheater is only available from K2S!

熱源にカーボランプを使った鉄板は世界でK2Sだけの製品です!

Teppan size can be made to order!
鉄板サイズのカスタマイズができます!

OKONOMIYAKI & STEAK CARBON LAMP HEATER TEPPAN GRIDDLE

for commercial use

FAR-INFRARED HEATING
allows for thorough and efficient cooking

DIGITAL CONTROLS
for simple & accurate temperature control

Characteristics of the CARBON LAMP HEATER

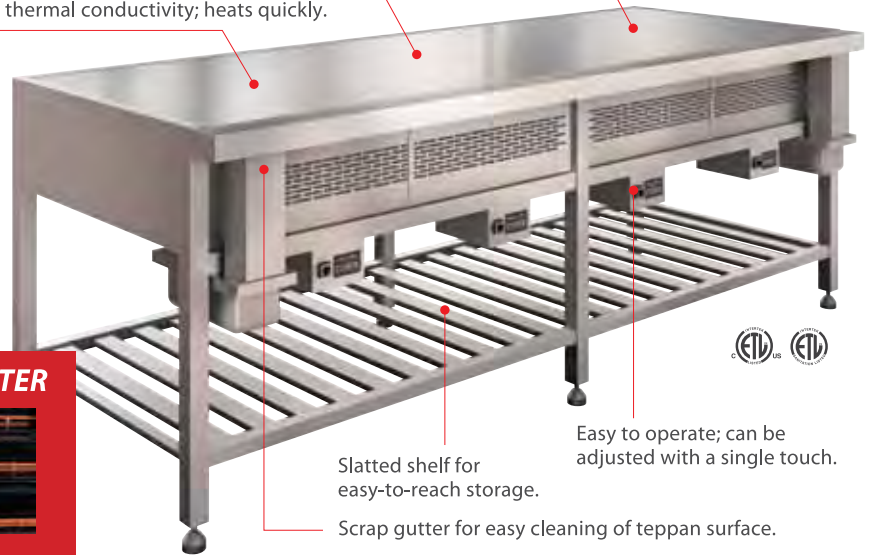
- Far infrared radiation from the carbon lamp allows for consistent and thorough cooking.
- No open flames to increase the ambient temperature of the room, resulting in lower AC costs
- Each carbon lamp unit is easily replaceable and does not require complete unit overhaul, like traditional gas burners



Less radiant heat; more comfortable environment for patrons and chefs

Teppan has good heat retention with a durable 19mm thick top plate.

Good thermal conductivity; heats quickly.



Slatted shelf for easy-to-reach storage.

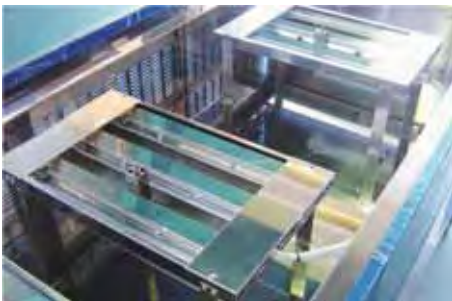
Scrap gutter for easy cleaning of teppan surface.

Easy to operate; can be adjusted with a single touch.

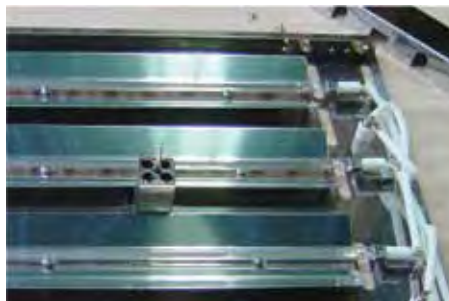


カーボンランプヒーター鉄板は熱効率に優れた省エネ型鉄板!

従来の電気鉄板より約20%の電力が削減され、ランニングコストも大幅ダウン!



Heater position can be adjusted



Easy maintenance

Simply replace single bulbs instead of replacing entire heating units



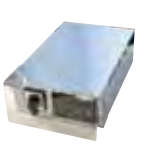
Easy and safe digital temp control

One touch control panels make operation easy, accurate, and fast!

OKONOMIYAKI & STEAK



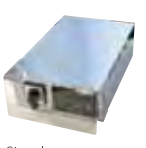
Standard Unit Specifications

| Product Number | Dimensions - Inches (mm) | | | Grill Dimensions-Inches (mm) | | 1 Unit | | | Mass (Kg) | Operation Circuit | Overall Capacity | Operating Unit |
|----------------|--------------------------|---------------|------------|------------------------------|------------|-------------|-----------------|--------------|-----------|---------------------|------------------|---|
| | Width | Depth | Height | Width | Depth | Heater | Electr.Amt. | Power Source | | | | |
| K2E-90M-KS | 35.4 (900) | 31.5 (800) | 31.5 (800) | 33.6 (854) | 27.9 (710) | Carbon lamp | 1φ-230V =3.18kw | No Plug | 163 | ②Circuit (3.18kw×2) | 1φ-230V=6.36kw |  Simple temperature control and digital display |
| K2E-120M-KS | 47.2 (1,200) | | | 45.4 (1,154) | | | | | 216 | | | |
| K2E-150M-KS | 59.1 (1,500) | | | 57.2 (1,454) | | | | | 285 | | | |
| K2E-180M-KS | 70.9 (1,800) | | | 69.1 (1,754) | | | | | 327 | | | |
| K2E-210M-KS | 82.7 (2,100) | | | 80.9 (2,054) | | | | | 390 | | | |
| K2E-240M-KS | 94.5 (2,400) | | | 92.7 (2,354) | | | | | 439 | | | |
| K2E-270M-KS | 106.3 (2,700) | | | 104.5 (2,654) | | | | | 531 | | | |
| K2E-300M-KS | 118.1 (3,000) | | | 116.3 (2,954) | | | | | 543 | | | |
| K2E-330M-KS | 129.9 (3,300) | | | 128.1 (3,254) | | | | | 594 | | | |
| K2E-360M-KS | 141.7 (3,600) | | | 139.9 (3,554) | | | | | 643 | | | |
| K2E-390M-KS | 153.5 (3,900) | 151.7 (3,854) | 688 | | | | | | | | | |
| K2E-420M-KS | 165.4 (4,200) | 163.5 (4,154) | 734 | | | | | | | | | |

※Teppan thickness of 19mm requires standard installation



Compact Unit Specifications

| Product Number | Dimensions - Inches (mm) | | | Grill Dimensions-Inches (mm) | | 1 Unit | | | Mass (Kg) | Operation Circuit | Overall Capacity | Operating Unit |
|----------------|--------------------------|---------------|------------|------------------------------|------------|-------------|-----------------|--------------|-----------|---------------------|------------------|---|
| | Width | Depth | Height | Width | Depth | Heater | Electr.Amt. | Power Source | | | | |
| K2E-90M-KSU | 35.4 (900) | 25.6 (650) | 31.5 (800) | 33.6 (854) | 22.0 (560) | Carbon lamp | 1φ-230V =3.18kw | No Plug | 143 | ②Circuit (3.18kw×2) | 1φ-230V=6.36kw |  Simple temperature control and digital display |
| K2E-120M-KSU | 47.2 (1,200) | | | 45.4 (1,154) | | | | | 190 | | | |
| K2E-150M-KSU | 59.1 (1,500) | | | 57.2 (1,454) | | | | | 252 | | | |
| K2E-180M-KSU | 70.9 (1,800) | | | 69.1 (1,754) | | | | | 287 | | | |
| K2E-210M-KSU | 82.7 (2,100) | | | 80.9 (2,054) | | | | | 343 | | | |
| K2E-240M-KSU | 94.5 (2,400) | | | 92.7 (2,354) | | | | | 385 | | | |
| K2E-270M-KSU | 106.3 (2,700) | | | 104.5 (2,654) | | | | | 482 | | | |
| K2E-300M-KSU | 118.1 (3,000) | | | 116.3 (2,954) | | | | | 514 | | | |
| K2E-330M-KSU | 129.9 (3,300) | | | 128.1 (3,254) | | | | | 520 | | | |
| K2E-360M-KSU | 141.7 (3,600) | | | 139.9 (3,554) | | | | | 562 | | | |
| K2E-390M-KSU | 153.5 (3,900) | 151.7 (3,854) | 596 | | | | | | | | | |
| K2E-420M-KSU | 165.4 (4,200) | 163.5 (4,154) | 640 | | | | | | | | | |

※Teppan thickness of 19mm requires standard installation



K2S Electric Teppan Grills



CARBON LAMP HEATER

TEPPAN TABLE

Table Top Cooking with Far Infrared Heating

For restaurants that don't want to have a large teppan griddle, the carbon lamp heating units can be built into smaller tables. Various types of tables are available to fit any given restaurant concept or ambiance.



● Optional Plate Cover



● Carbon Lamp Heater

- High Heat: 240°C
- Medium Heat: 180°C - 80°C (Warming Temperature)



● Control Panel

- Digital Display
- Easy, Simple One-Touch Operation
- Energy-Saving 3 Temperature Control Settings



Specifications

| Item Number | No. of Seats | Table Style | Table Dimensions - Inches (mm) | | | Heater Model | Teppan Dimensions - Inches (mm) | | | Unit Weight (kg) | Power | Power Consumption | Controller |
|--------------|--------------|-------------|--------------------------------|------------|------------|--------------|---------------------------------|------------|-----------|------------------|--------|--|------------|
| | | | Width | Depth | Height | | Width | Depth | Thickness | | | | |
| K2E-90T-KYU | 2 | High | 35.4 (900) | 31.5 (800) | 27.6 (700) | Type 520 | 20.5 (520) | 14.2 (360) | 0.4 (9) | 49 | 1.41kw | <ul style="list-style-type: none"> • 4-Button • Touch-Sensitive • Off/Warm Switch • Medium/High Heat | |
| K2E-90T-KZU | | Low | | | 13.8 (350) | | | | | | | | |
| K2E-120T-KYU | 4 | High | 47.2 (1200) | 27.6 (700) | Type 670 | 26.4 (670) | 14.2 (360) | 0.4 (9) | 59 | 2.39kw | | | |
| K2E-120T-KZU | | Low | | 13.8 (350) | | | | | | | | | |
| K2E-150T-KYU | 6 | High | 59.1 (1500) | 27.6 (700) | Type 970 | 38.2 (970) | 14.2 (360) | 0.4 (9) | 72 | 3.18kw | | | |
| K2E-150T-KZU | | Low | | 13.8 (350) | | | | | | | | | |
| K2E-180T-KYU | Over 6 | High | 70.9 (1800) | 27.6 (700) | Type 1270 | 50.0 (1,270) | 14.2 (360) | 0.5 (12) | 96 | 2.39kw x 2 | | | |
| K2E-180T-KZU | | Low | | 13.8 (350) | | | | | | | | | |

Customized Units Available

CARBON LAMP HEATER

HEATING UNIT

Customizable

For restaurants that want to go the extra mile in creating the ultimate customer experience. Whether it be a customized counter top for group seating, or a smaller, unique shaped table top unit for a creatively shaped table, K2S can design the perfect teppan grill for you.

Maintenance is easy as every unit operates using the same parts, making replacement and repairs a snap.



Customized Units Available

Specifications

| Item Number | Heater unit Dimensions - Inches (mm) | | | Teppan Dimensions - Inches (mm) | | | Power | Power Consumption | Controller |
|-------------|--------------------------------------|------------|-----------|---------------------------------|------------|-----------|--------------------|-------------------|--|
| | Width (A) | Depth (B) | Height | Width (c) | Depth (d) | Thickness | | | |
| K2E-520UL | 22.6 (573) | 16.3 (413) | 6.7 (170) | 20.5 (520) | 14.2 (360) | 0.4 (9) | 1 φ-230V (No Plug) | 1.41 kw | <ul style="list-style-type: none"> • 4-Button • Touch-Sensitive • Off/Warm Switch • Medium/High Heat |
| K2E-670UL | 28.5 (723) | | | 26.4 (670) | | | | | |
| K2E-970UL | 40.3 (1023) | | | 38.2 (970) | | | | | |
| K2E-1270UL | 52.1 (1323) | | | 50.0 (1,270) | | | | | |

CARBON LAMP HEATER

TRIFECTA GRIDDLE

Three Cooking Styles with One Unit!

A unit that is as versatile as it is mobile, the Trifecta Griddle has three types of cook tops that cover everything you need. Cook the traditional foods of teppanyaki, gyoza, takoyaki, or just use the various cook tops to cook whatever you want!

● **Safe**

Electric carbon lamp heating does not require extra air ventilation since it does not create harmful CO gas that traditional gas grills do, nor is there a risk of a gas leak. There is also a built-in thermal cut-off safety in the event the grill temperature heats too high.

● **Far Infrared Cooking**

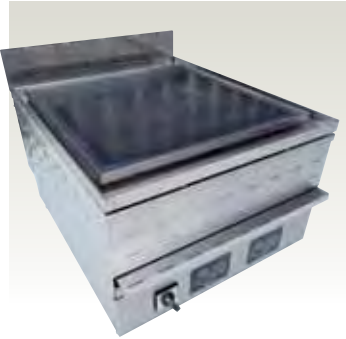
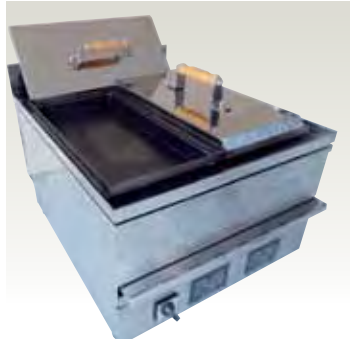
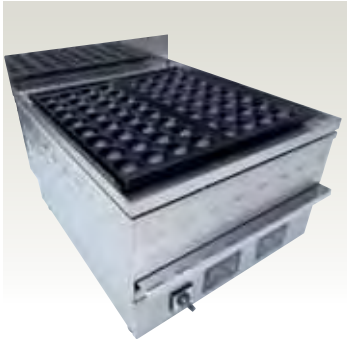
Food will be cooked quickly and evenly with the far infrared emitting carbon lamp heaters.

● **Easy Temperature Control**

Simple digital control allows for fast and accurate temperature control.



Control Panel



TAKOYAKI GYOZA TEPPANYAKI

Combinations Using the Half Size Plates

The Trifecta griddle is made to use half sized cooking plates for an added assortment of cooking options. Combine plates to meet your particular cooking demands, or simply use the full sized base top plate for anything you need!

TAKOYAKI GYOZA

TAKOYAKI

GYOZA

TEPPANYAKI



**簡単メンテナンス
Easy Maintenance**

カーボンランプを自分で簡単に取り替えることができます。
With the use of simple tools, replacing a carbon lamp is easy as replacing a light bulb!

| | | | |
|-------------------|--|---|--|
| Product | Trifecta Griddle | Power Cord | x2 power cords Heat and oil resistant 2m length (78.7"), AWG 14. 3-wire 16.8A per Cord |
| Item No. | K2E-01US | Teppanyaki Plate (Black Coating) | 17.9" x 17.9" x 12t (455mm x 455mm x 12t) |
| Dimensions | 19.7" x 24.8" x 12.0" (W500mm x D630mm x H305mm) | Takoyaki Plate (Half Size) x1 (Cast Iron 32-Piece Plate) | 9.0" x 18.5" x 1.6" (228mm x 470mm x 40mm) |
| Power Consumption | Single Phase 230V 3.7kW x 2 circuits (two units) | Gyoza Plate (Half Size) x1 (Black Iron Coating 3t/0.1") | 9.0" x 18.1" x 1.9" (28mm x 460mm x 48mm) |

K2S Electric Teppan Grills



OKONOMIYAKI CARBON LAMP HEATER* DUAL TEPPAN GRIDDLE

Double Sided Cooking

Be it okonomiyaki or any other dish,
Cook faster and efficiently
with heat sources from two sides!

When the cooking requires two simultaneous heat sources, the Dual Teppan Griddle is the ideal solution. From perfect charring to quick heat penetration, the Dual Teppan Griddle has two heat sources to get the job done.

*Carbon lamp heater for lower plate only.



Easy!

Bring down the top heater and food is simultaneously cooked from the top and bottom

Characteristics of the CARBON LAMP HEATER

- Far infrared radiation allow for thorough and even cooking
- No open flames means lower gas bills and decreased ambient temperature
- Unlike flame burners, carbon lamp heaters are able to concentrate its heating power directly onto its intended target



| | | | |
|-------------------|---|---|---|
| Product | Dual Teppan Griddle | Power Cord | Heat and Oil resistant 2m length (78.7"), AWG 14. 3-wire |
| Item No. | K2E-02US | Top Plate Dimensions (Black Iron Coating) | 17.9" x 17.9" x 0.5" (455mm x 455mm x 12t) |
| Dimensions | 20.6" x 28.7" x 14.6" (W522mm x D730mm x H370mm) | Bottom Plate Dimensions (Black Iron Coating) | 17.9" x 17.9" x 0.5" (455mm x 455mm x 12t) |
| Power Consumption | Single Phase 230V 5.29kW 23A Top Heater : Space Heater @ 2.65kW Bottom Heater : Carbon Lamp Heater @ 2.65kW | | |





TEPPAN GRIDDLE

JAPAN 



TEPPAN GRIDDLE

LA USA 



TEPPAN GRIDDLE

FRANCE 



TEPPAN GRIDDLE

CHINA 



TEPPAN GRIDDLE

VIETNAM 



TEPPAN GRIDDLE

HAWAII USA 



TEPPAN GRIDDLE /TRIFECTA GRIDDLE

CHICAGO USA 



TRIFECTA GRIDDLE

CHICAGO USA 

Food Cutter

フードカッター

OMF-500D

● 特徴

OMF シリーズは人の手で作業するのと同じように食材が刃物に対して垂直に切れていきますので、手作りと同じように食材の良い食感を引き出す事が出来、素材の風味を十分に生かします。

■ OMF-500D は刃物回転数約 1500 回転/分

用途：キャベツ・玉ねぎ・ネギ・ニラ・ワカメなどの野菜、海藻類のみじん切り、漬け物・酒粕など加工食品のみじん切り（ネギ・ニラは短く切って使用）、タコ・エビなど魚貝類のみじん切り。



角刃（標準）



ヘラ（標準）

| 型式 | 電気 | 皿容量 | 刃物回転数 | 重量 | サイズ |
|----------|-------------|-----|---------|------|-------------------|
| OMF 500D | 200v-0.75kw | 10L | 1500rpm | 78kg | W646xD520xH620 mm |

刃物は加工食品によって丸刃・角刃の向き不向きがあります。適切な刃物の選択が必要となります。主要部分はステンレス材を用いて衛生的に設計されています。

※OMF500Dの安全カバーは品質向上のため予告なしに外観を変更することがあります。

Food Processor

フードプロセッサ

POT-180



使用例



野菜のみじん切りに



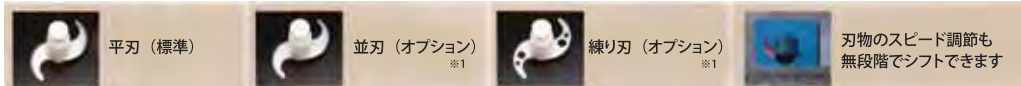
トマトピューレ作りに



薬物のみじん切りに



肉のペースト作りに



刃物のスピード調節も無段階でシフトできます

※1 POT-180 は刃物だけのオプションとなり、刃物ホルダーは別途取り扱いになります。

| 型式 | サイズ | 電気 | 容量 | 回転数 |
|---------|-------------|------------|-------|--------------------------|
| POT-180 | 720x340x525 | 200v-2.2kw | 18.0L | 180~2400rpm (50Hz, 60Hz) |

備考：容器、本体ステンレス、可変速

Food Mixer

フードミキサー

OMX-15R-2



OMX-15R-2 分解洗浄後



M羽根

手で混ぜ合わせる様に食材を丁寧に混合させる事が出来ます。

肉類・キムチ材料・ハンバーグ・餃子・シューマイ・香辛料の混合・メンチカツ・コロケ・みそ・サラダなどの混ぜ合わせに最適。

| 型式 | 電気 | 能力 | 羽根の種類 | 脱着 | 重量 | サイズ | タンク自動転倒 |
|-----------|---------------|----------|-------|----|------|----------------|---------|
| OMX-15R-2 | 単相 100v-0.2kw | 7~10kg/回 | M羽根 | ○ | 32kg | W522xD250xH570 | × |

Food Dehydrator

食品脱水機

OMD-10RY3

主要部はステンレス材を用い堅牢に出来ており、衛生的です。

脱水機の使い用途によって高速、低速、変速の3種類の機種が用意されております。

全てのシリーズで上部外胴を取り外して洗浄することが可能です。

多種多様な食材の脱水に対応しておりますので、推奨する型式を事前にご相談ください。



脱水袋サイズ
460x460 (OMD-10用)



標準目
(標準品)

細目
(オプション)

OMD-10RY3 内シリンダー



| 型式 | 電気 | シリンダーカゴサイズ | 能力 | 重量 | サイズ | 袋/カゴ | 回転数 | 備考 |
|-----------|------------|------------|---------|------|----------------|-------|--------|----------|
| OMD-10RY3 | 100v-0.2kw | φ290X275 | 5~7kg/回 | 67kg | W574xD574xH805 | ステンカゴ | 800rpm | ステンレスベース |

低速脱水機 (水切り機)

カット野菜・解凍後の食材の水切り。天ぷらのカス。

麵脱水機 JTR Auto Noodle Vacuum Dryer

「麵ビジネスに不可欠な相棒！」

JTR が有ればテボ振りによる腱鞘炎や手間暇の掛かるシンク／フローア掃除から決別。作業終了後のメンテナンスも簡単。厨房担当者の疲労を軽減、脱水時間も 1～5 秒迄調節可能。

The JTR is designed to quickly dry noodles that have just been removed from boiling water. Compared to noodle drying by hand, the JTR automates the process into seconds while keeping the floor clean.

| Model | Measurement (mm) | | | Vacuum Motor | Electrical Specification | Weight |
|----------|--------------------|-----|-----|--------------|--------------------------|--------|
| | D | W | H | | | |
| JTR-1000 | 370 | 600 | 800 | 1 | 120v/7.5A | 37.0kg |
| JTR-2000 | 370 | 600 | 800 | 2 | 120v/15.0A | 41.0kg |

* Adjustable Vacuum operation time: 1- 5 second.



野菜絞り器 Vegetable Strainer

約 5kg のカット済みの野菜を一度に絞れます。これは皮を含めて 20g の餃子の場合、約 300 個分に相当します。

The commercial vegetable strainer helps remove water from freshly washed and prepared vegetables. One batch holds about 5kg of cut vegetables.

Model #: JC-12
Collander Size: Φ 250X H310 (mm)
Capacity: 12 ℓ
Height: 810mm
Weight: 17.5kg



ギョーザ絞り袋 Strainer Net

Model #: JC-12-N
Material: Nylon
Product Dimension : W460xL750 (mm)



NAMBU IRONWARE GYOZA HOT PLATES

Japanese Nambu ironware is an extremely popular type of material valued often for both its physical and aesthetic properties. When used in cookware, it is known to be extremely durable and has excellent heat retention capabilities. This makes it the perfect grilling material for gyoza by ensuring each piece is thoroughly cooked and perfectly browned on the surface.



2 Servings (10 Pieces)



4 Servings (20 Pieces)



Features of the Gyoza Hot Plates:

**Convenient Plate Divider/
Water Dam with
Water Depth Indicator**



- Even heating and efficient heat retention of the Nambu cast iron ensures thorough cooking and crispy, browned gyoza skin
- Plate Divider lets you cook just one serving while retaining the appropriate water depth.
- Timer lets you adjust the cooking time to your preference.
- Easy to use; the thermostat keeps the cooking temperature at desired point.
- Electric heater for safe, clean and economical operation.
- No heat-generating open flame; lower ambient temperature; less air conditioner use.

GS-1 STR-US 1 Plate Divider

Removable Cover for Easy Cleaning

W225xD460xH255~265mm
(with the cover opened: H750~760mm)

GS-2 STR-US

2 Plate Dividers

Removable Cover for Easy Cleaning

W460xD460xH260~270mm
(with the cover opened: H750~760mm)

GS-1 LTR-US No Plate Divider

Removable Cover for Easy Cleaning

W405xD470xH280~290mm
(with the cover opened: H755~765mm)

▶ Easy to Use

Cooking Steps:

1. Set the thermostat.
2. Wait until the temperature rises to the set point.
3. Oil the plate; then place the dumplings.
4. Add hot water up to the edges of the dumplings.
5. Set the timer and wait until the alarm goes off.
6. Drop some oil; the dumpling are ready to serve.

(For detailed instructions, refer to the instruction manual.)

| Product | GS-1 STR-US | GS-2 STR-US | GS-1 LTR-US |
|--|---|---|-------------------------------------|
| Unit Dimensions | W225xD460xH255 (8.9"x18.1"x10.0") | W460xD460xH260 (18.1"x18.1"x10.0") | W405xD470xH280 (15.9"x18.5"x11.0") |
| Plate Dimensions | W180xD340xH40mm (7.1"x13.4"x1.6") | W180xD340xH40mm (7.1"x13.4"x1.6") x2 Plates | W350xD365xH40mm (13.8"x14.4"x1.6") |
| Unit Exterior | Stainless Steel | | |
| Plate Material | Nambu Cast Iron | | |
| Cover Material | Molded Aluminium w/Fluorocarbon Resin Coating | | |
| Legs | Adjustable 0-10mm (0-0.4") | | |
| Power Input (Voltage can be adjusted to your requirement) | 230V, 1.95Kw, 9.0Amps, Single Phase | 230V, 3.9Kw, 18.0Amps, Single Phase | 230V, 3.9Kw, 18.0Amps, Single Phase |
| Heating Speed | 20°C to 200°C (7min30sec to 12min) | | |
| Temperature Range | 190°C to 220°C (374 -428F) | | |
| Thermostat | Variable Liquid Expansion Type | | |
| Timer | 0-15min with Alarm | | |
| Water Supply | Manual | | |
| Weight | 17kg (37.4lb) | 35kg (77lb) | 35kg (77lb) |

Subject to change without notice.



株式会社 アースシステム21

アースシステム21は、豆腐づくりの基本をベースにその時代のニーズに応える技術を開発提案します。

Earth System 21 is one of the industry leaders in making automated production systems for tofu.



豆腐は日本古来より健康食品として万人に愛されてきました。大豆は、特に三大栄養素(たんぱく質、脂質、たんぱく質)がバランスよく含まれており、更にイソフラボンなどの成分がもたらす身体への効果も注目を集めています。

Tofu is one of the most popular staples loved by many in Japan since ancient times. High in protein, flavonoids, and a variety of other nutrients, tofu will undoubtedly gain more popularity as time passes.

A Message from Earth Systems

Your Partner in the production of tofu and other foods

EARTH SYSTEM 21 was founded in 1990. Based on my experiences and achievements with tofu production machines since 1965, I was compelled to create machines that would help everyone in the industry.

As we have grown over the years, we have focused on creating machines that perfect the basic production principles of making tofu. This emphasis has helped us become one of the trusted leaders in the industry as our customers have come to rely on us for all of their production needs.

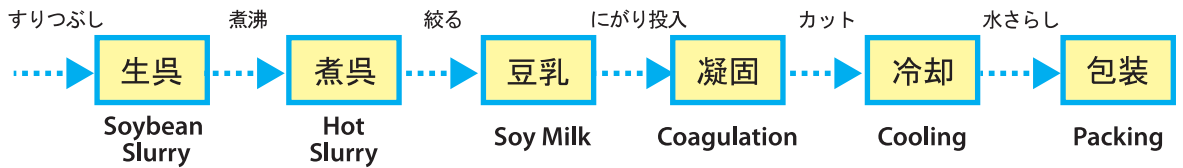
As a "one-stop-shop," our goal is to get customers set up with everything they need to produce the best tofu. From machinery to ingredients and everything in between, our focus is to support the growth of our customers at every step of their journey. Our commitment to our customers is shown with our comprehensive network of support for every aspect of their business.

As we further develop our production technology, we hope to advance our company together with the needs of our customers and the tofu making industry. We will challenge ourselves with any requests our customers make and we will confidently work on such endeavors.

We pledge to be the best partner a customer could ever have.

-Representative Director Shiro Miyashige

製造工程（一例） Sample Manufacturing Process



小規模製造設備 Small Scale Manufacturing Facility Equipment



豆の浸漬→すりつぶし→煮沸
Dip → Grinding → Boiling



絞り
Squeezing



絞り
Squeezing



圧縮成型
Pressing



冷却
Cooling



包装
packaging



凝固
Coagulation



圧縮成型
Pressing



冷却
Cooling



包装
packaging



Production Evolution

Minimize Waste and Maximize Quality

Produce Tofu without having to drain water System Revo NS

Why System Revo NS?

System Revo NS is one of the most efficient ways to produce tofu because:

- It minimizes the effect of waste products on the final tofu product by removing and breaking them down.
- Highly concentrated soybean milk (15-18wt %) can be made without bubbling.
- It is possible to create a highly nutrient dense tofu using the remaining water used for the initial soybean soaking. This water contains various elements (including proteins, glucides, etc) that would otherwise be wasted if discarded.
- A minimal amount of water is used for the maximum soybean load per batch. This ensures that there is minimal waste water after each batch.
- Minimize the impact of soybean/tofu manufacturing on the environment by reducing the amount of waste water discharged from the production process.
- The highly efficient production process allows for one batch of tofu to be made in one day.

Air Conveyance Device



Limited Water Supply Tank for Soaking (200-300kg)



Fragmented Soybean Catching Hopper

Soybean Crushing Device

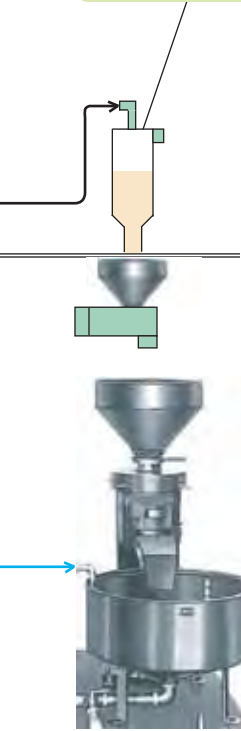


製造工程 (一例)

EARTH SYSTEM 21 constantly develops contemporary solutions to producing tofu

Production Facility Example

Measuring Apparatus



Maturation Pipes



Soybean milk

ES21 System Benefits

Soy milk can be made with **minimal soy odor** when produced from the seeds of soybeans.

Cookers that minimize bubbling during production

Highly-concentrated (15~18WT.%)

Smooth and even consistency

Continuous use over many hours possible



Automated Cookers (Non-bubbling)



Coagulation



Automatic coagulation



Production Line Units

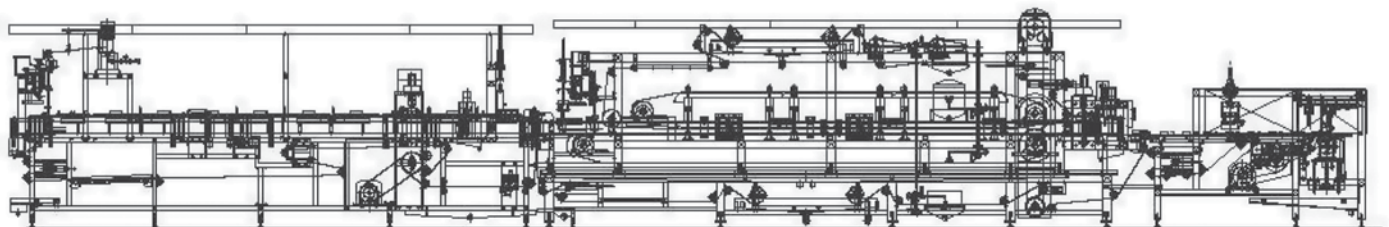
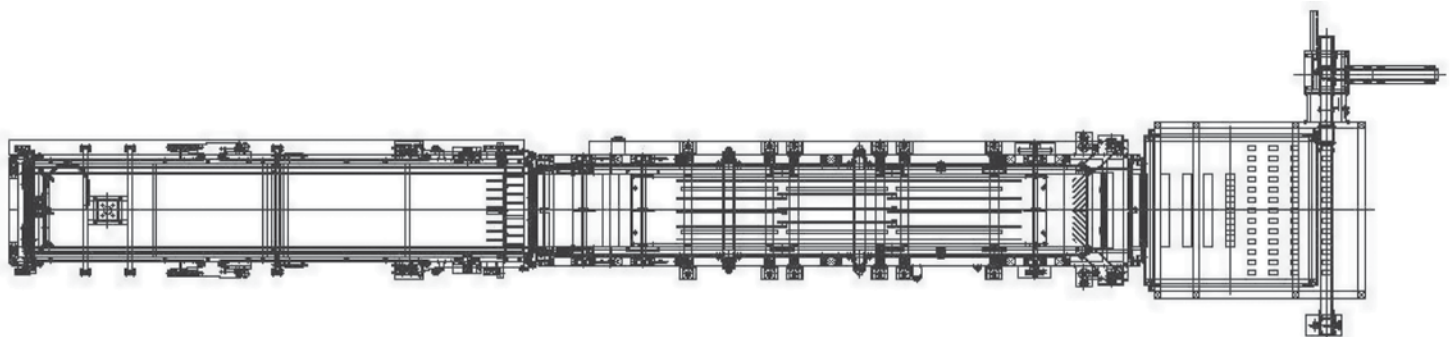
Automatic coagulating and forming device SYSTEM CAST



- ① Minimal manpower needed since system is fully automated
- ② Minimized human contaminants due to purposeful lack of worker involvement
- ③ Can be run continuously due to automated washing device
- ④ Minimized cost, high volume output
- ⑤ Easy system control with the touchpad operation panel



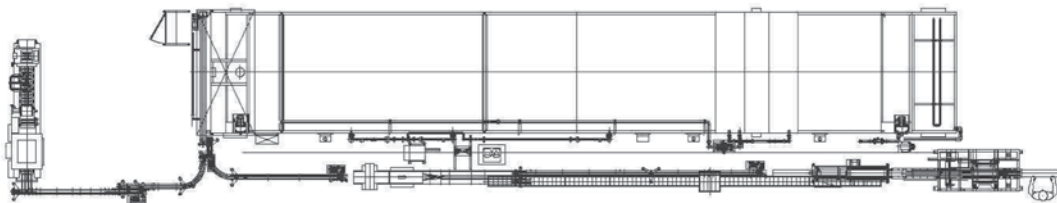
Large assortment of options available for special production requests



Cool sterilizing system SYSTEM COOL

Eliminate bacterial growth and enhance product preservation via low-temp boiling sterilization. Other features of this system include:

- ① **Save on Energy and Cost!**
Newly developed titanium shell tubes with a thermal exchange device raise thermal efficiency to 85%
- ② **Prolonged Product Flavor**
- ③ **Temperature Consistency**
Due to the circular stirring system, temperature in the boiling and cooling chambers do not vary
- ④ **CIP Equipment Washing**
This circular washing system allows all parts of the entire container to be washed, including the buckets.



Input port

Low-temperature boiling sterilization container SYSTEM BAQUET

The System Baquet effectively eliminates bacterial growth throughout entire batches of tofu, prolonging the over life of the product as well as enhancing the flavor.



System Baquet



Exiting Conveyor Belt



小物備品 Small Equipment



Grinding



Boiling



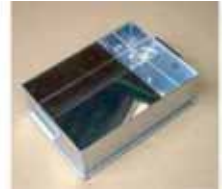
Coagulating Equipment



Firm tofu mold box



Cutting blade



Soft tofu mold box



Detaching



One-two yose



Yose-tob



Caster for tub



Soft tofu



Cooling



Transport Packaging



Packaging



Label

Special micro-dispersion emulsifier SYSTEM MAG

Designed for the emulsification process using hot soybean milk and bittern at high temperatures.

- Produce tofu with uniform consistency, elasticity, and water retention
- Minimize loss
- Simple tofu production using digital controls
- Bittern can be used with other coagulants to create unique types of tofu
- Built-in bittern tank creates a smaller unit footprint
- Variety of adjustable settings for bittern mixing



Option

Soybean milk tank

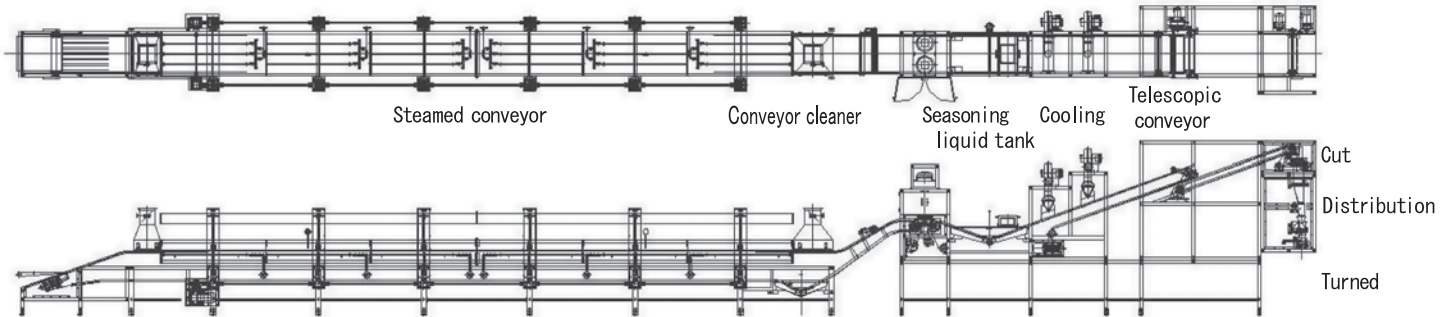


AS-S35 W550×L770×H1600

製麺機器 Other Production Line Equipment: Noodle Making

Automated noodle boiling, fresh and frozen noodle making production lines

(Production Capacity: 1,500 - 12,000 servings/hr.)



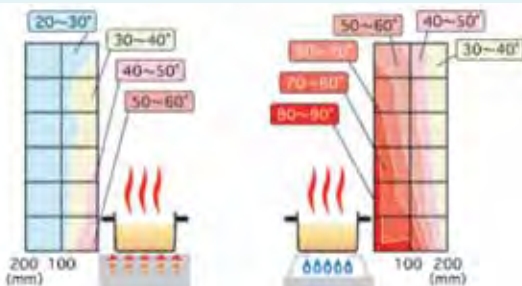
Noodle filling

Leveling

Noodle conveyor belt

食器機器 Other Production Line Equipment: IH Cooking Kettles

Ambient temperature distribution while cooking



< IH Cooker >

< Gas Cooker >

Why use an induction heater?

- ① **Thermal Efficiency of over 90%**
 - No open flames to waste energy
 - Air conditioning is significantly reduced due to drastically lower ambient temperature
- ② **Effective Temperature Control**
 - Temperature controlled electronically
 - Programmable temperature operation
- ③ **Safe**
 - No open flames so no way fabric can catch on fire
 - Secondary waste products from open flames (i.e. lampblack) are eliminated



IH Cooking kettles



Equipped with a stirrer



Food preparation

TSK SERIES

16 Different Units to Choose From to Fit Any Situation

The TSK Series of sake warmers have all the features of the FSW series plus more, such as greater heating capacity, faster heating, faster dispensing rate, and a manual dispensing switch.

The TSK 150 and 250 series of sake warmers are UL, CSA, and NSF compliant and comes with a 1 year manufacturer warranty. They can also be made with customizable colors (additional fees will apply).



TSK-150C
Stainless Body



TSK-250C
(Custom Color)



TSK-150C



TSK-150T



TSK-150B2



TSK-250B4

Specification

| | | | | |
|-------------------|--|--------------------------------|-----------|---------------|
| Model | TSK-150C(S),-T& TSK-250C/T | TSK-150C(S)B& TSK-250C 2 B-4 B | TSK250B4 | TSK-150T&250T |
| Power Supply | Single Phase 120V, 60Hz | | | |
| Power Consumption | 1500W | | | |
| Temp. Control | Variable Thermostat | | | |
| Heating Method | Indirect heating via waterbath | | | |
| Capacity | 5 Gallons Cubic Container | 2 bottles | 4 bottles | 1-2 Gallons |
| Safety Device | Line Fuse 12A | | | |
| Dimensions | W10" x D11" x H20" (TSK-150 series basic model) W11" x D13" x H22" (TSK-250 series basic model) | | | |
| Weight | 20 lbs (TSK-150 series basic model) 29 lbs (TSK-250 series basic model) | | | |

Additional Features

- Constructed with an automatic shut-off valve for easy dispensing
- One year manufacturer warranty
- Different models for various filling methods (Manual, cubic container, bottles, etc.)
- All models are **made in Japan**
- European voltage models (220/240V) available

FSW SERIES



FSW C-1A

FSW B-1A

FSW TI-2



The traditional favorite FSW Series sake warmers are the most economical models available. Its compact size and stainless steel profile allows it to be placed in small workstations, inconspicuous spots, or at the front bar.

Items included with each unit:

- Anti-toppling brackets
- Funnel for water bath filling
- Cubic sake container holding stand (C-1A and C-2A only)
- Cubic sake container connecting kit (C-1A and C-2A only)



Hot Cabi Towel Warmers



HC-6
Various colors available



HC-6g



HC-6b



HC-6p



HC-6y



Available scents include Ocean Breeze, Lemon, and Jasmine.

| SPECIFICATIONS | HC-12Uve | HC-6 |
|----------------------------|---------------------------|--------------------------------|
| SUPPLY VOLTAGE | AC 110-120V, 220-240V | AC 110-120V, 220-240V |
| POWER CONSUMPTION | 200W | 120W |
| INTERNAL CABIN TEMP. RANGE | 158° - 176°F(70° - 80°C) | H 158° - 176°F(70° - 80°C) |
| SAFETY DEVICE | Thermal fuse | Thermal fuse |
| OUTER DIMENSIONS | W455 x D320 x H290mm | W300 x D307 x H230mm |
| INNER CABIN DIMENSIONS | W368 x D213 x H170mm | W220 x D220 x H135mm |
| GENERAL CAPACITY* | 13L (50-70 hand towels) | 6L (25-30 hand towels) |
| WEIGHT | 7.5 kgs. | 4.0 kgs. |
| INCLUDED ACCESSORIES | Removal basket/drain tray | Removal basket/drain tray |
| STERILIZING LAMP | GTL-2 2W | |
| SAFETY CERTIFICATIONS | UL & ETL Sanitation (NSF) | ETL Safety(UL)/Sanitation(NSF) |

*Capacity varies based on the thickness and quality of towels used



HC-12Uve
With UV Sterilizing Lamp



Cool Cabi Towel Cooler



| SPECIFICATIONS | CC-8 |
|----------------------------|--------------------------------|
| SUPPLY VOLTAGE | AC 110-120V, 220-240V |
| POWER CONSUMPTION | 85W |
| INTERNAL CABIN TEMP. RANGE | 44° - 50° F (7° - 10° C) |
| OUTER DIMENSIONS | W300 x D340 x H261mm |
| INNER CABIN DIMENSIONS | W227 x D182 x H152mm |
| GENERAL CAPACITY* | 6L (15-25 hand towels) |
| WEIGHT | 5 kgs. |
| INCLUDED ACCESSORIES | Drain tray |
| SAFETY CERTIFICATIONS | ETL Safety(UL)/Sanitation(NSF) |

*Capacity varies based on the thickness and quality of towels used

HOT & COOL

Link Adaptor

Use the Link Adaptor* to combine two units for efficiently spaced double capacity!

*(For use only with HC-8** and CC-8 units)
**HC-8 units coming soon!

HOT
HC-8

COOL
CC-8

BUN STEAMER

Easy operation, Easy cleaning and good-looking Bun Steaming unit



Made In Japan



BS460-US



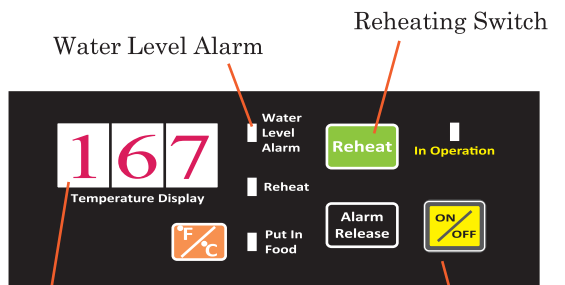
Features:

- Special curved front glass with edges that allows food to be viewed from ALL angles.
- This heating unit keeps food warm in a moist environment using an aluminum die-casting heater.
- Steam from the internal water tank is controlled by the micro computer controls and is equipped with 3 safety features to prevent over heating.
- Built with a double layered front glass, fluorescent lamp, 5 shelves at a 5.0 degree tilt, and includes one pair of serving tongs.



Microcomputer controlled temperature and error diagnostics system with easy to view digital display.

※ Food placed in the steamer must be precooked



Internal Temperature Display & Error symbol

Power Switch

| MODEL | BS460-US |
|------------------------|--------------------------------|
| Light | Fluorescent Lamp (30W x 1) |
| Power consumption | 1630W/120V AC 60Hz |
| Weight | 111 lbs (approx.) |
| Dimensions (W)X(D)X(H) | 18.9" × 21.1" × 33.7" |
| Heating method | aluminum die-casting heater |
| Operating Temp | 167.0F ± 1.8F |
| Capacity | 5 inner trays (15.1" × 14.4") |

Specifications may be changed to better the product without notice.

Self-Serve HOT BEVERAGE WARMER



Made In Japan

Storage and Display cases for Ready To Drink Beverages!

Features:

- Built for 24 hour/365 day non-stop operation!
- Multiple models available for various counter top spaces
- Doors built on both sides of unit allowing for:
 - Easy access from customer side
 - Convenient refilling from clerk side
 - First-in/First-out system ensures beverage freshness
- Beverage temperature monitored by electronic thermostat located underneath each shelf
 - Each shelf has its own on/off switch
- Each shelf constructed with a built in temperature safety device
- Easily increase impulse buys



PW120-S4-US



SW40-N2-US

PW60-N3-US

PW90-S3-US

PW120-S4-US

Designed for

- Convenience stores
- Supermarkets
- Fast food shops
- Gas stations
- Amusement Parks
- Golf Courses
- Mobile food stands

| MODEL | SW40-N2-US | PW60-N3-US | PW90-S3-US | PW120-S4-US | |
|------------------------|--|-----------------------|-----------------------|-----------------------|-----------------------|
| Capacity | 350ml | 40pcs. (4x5x2stages) | 60pcs. (4x5x3stages) | 90pcs. (6x5x3stages) | 120pcs. (6x5x4stages) |
| | 190ml | 60pcs. (5x6x2stages) | 90pcs. (5x6x3stages) | 126pcs. (7x6x3stages) | 168pcs. (7x6x4stages) |
| | 250ml | | | | |
| Dimensions (W)X(D)X(H) | 13.2" × 16.8" × 19.1" | 13.2" × 16.8" × 27.8" | 18.5" × 16.8" × 27.8" | 18.5" × 16.8" × 31.7" | |
| Weight | 26.5 lbs(approx.) | 37.5 lbs(approx.) | 53 lbs (approx.) | 61.8 lbs(approx.) | |
| Power consumption | 300W/120V AC 60Hz | 450W/120V AC 60Hz | 615W/120V AC 60Hz | 820W/120V AC 60Hz | |
| Beverage temperature | 131F ± 7.2F (at the room temperature 68F) | | | | |
| Shelf heating range | 122F to 266F | | | | |
| Safety device | High temperature cut-off switch w/reset button | | | | |

Specifications may be changed to better the product without notice.

HEATED DISPLAY CASE



Made In Japan

Features:

- Special Low temperature heating unit warms food with a combination of an infrared heater and hotplate which increases food shelf life.
- Special curved front glass with no metallic edges that allows food to be viewed from ALL angles.
- 3 Fluorescent lamps are located inside the unit to brightly illuminate contents of each tray.
- Designed for easy cleaning:
 - Shelves are easy to clean.
 - Curved front glass with no corners makes wiping inside the glass easy.



SC60-3D-US

(W)24.1" × (D) 18.0" × (H)24.6"



SC45-3D-US

(W)17.7" × (D) 18.0" × (H)24.6"



SC90-3D-US

(W)35.4" × (D) 18.0" × (H)24.6"

Designed for

- Convenience stores
- Supermarkets
- Fast food shops
- Amusement Parks

| MODEL | SC45-US | SC60-US | SC90-US |
|----------------------------------|--------------------------------|----------|-----------|
| Fluorescent Lamp | 10W x 3 | 15W x 3 | 30W x 3 |
| Power consumption (120V AC 60Hz) | 290W | 410W | 490W |
| Weight | 55.0 lbs | 75.0 lbs | 110.0 lbs |
| Heating method | Far infrared Rays and hotplate | | |
| Operating Temp | 150.0F ± 9F | | |

Iwatani Portable Butane Appliances

Ever since creating the first portable butane gas stove and giving it the trademark "Cassette-Feu" name, Iwatani has been at the forefront of creating the safest, most efficient and innovative butane stoves worldwide. By using butane, a safer alternative to propane, Iwatani has been able to apply its expertise to developing Cassette-Feu products to create a family of new and innovative, user-friendly, butane powered products. All Iwatani butane appliances must be used with Iwatani fuel to ensure maximum safety and performance.

CASSETTE FEU SERIES

Cassette-Feu ZA-3HP. High Power Model.

ZA-3HP model stove is reincarnated as "high powered stove". Equipped with the **Heat Panel system**, the ZA-3HP is able to not only maintain a constant **12,000 BTU** output throughout the entire use of a fuel canister, but it can also significantly minimize wasted fuel. Also, the regulator is equipped with a safety system that shuts-off gas flow when abnormal pressure is detected in the canister. Approved by CSA as commercial indoor use and outdoor use.



| Dimensions | Weight | Fuel | Heat Output | Duration | UPC Code | Case Qty |
|---------------|----------|---------------------|-------------|----------|-----------------|----------|
| 14"x11"x4.25" | 3.74 lbs | Iwatani Butane fuel | 12,000BTU/h | 80 min | 0-22918-02441-1 | 6 pcs |

Cassette-Feu 35FW. "Made in Japan" High-End Model.

With an industry leading **15,000 BTU** burner, no other portable burner can match the kick the 35FW produces. Built with the first-of-its-kind **Magnetic Locking System**, attach and detach fuel canisters by simply lining up the notches and pushing and pulling. The safety system of the regulator automatically expels fuel canisters when abnormal pressure is detected. Also equipped with the **Heat Panel** and windbreaker, the 35FW is perfectly suited for all indoor commercial and outdoor use. Approved by CSA as commercial indoor use and outdoor use.



| Dimensions | Weight | Fuel | Heat Output | Duration | UPC Code | Case Qty |
|------------------|---------|---------------------|-------------|----------|-----------------|----------|
| 13.3"x11.9"x3.7" | 4.4 lbs | Iwatani Butane fuel | 15,000BTU/h | 55 min | 0-22918-02351-3 | 6 pcs |

G-STATION.

Quite literally the first of its kind, Iwatani's "G-STATION" revolutionizes the versatility of the butane stove. Fueled by Iwatani's Butane Fuel Canisters the "G-STATION" is Portable, Convenient and Lightweight. Similar to Iwatani's single burner butane stoves, the G-STATION is two high power butane burners built side by side. The Unit is equipped with Interchangeable Plates that allow you to Grill, Griddle or use as a regular butane burner simultaneously. When not in use the Grill folds and can be wheeled for easy maneuverability and storage. Available in four colors. ■ ■ ■ ■ Approved by CSA as outdoor use camp stove.



| | |
|-------------------|---|
| Product Name | IWATANI G-STATION |
| Stock Number | IW-G-STATION-SL/GR/OR/GO |
| Brand | IWATANI |
| Color | Silver, Gold, Green & Orange |
| Country of Origin | China |
| Unit Dimensions | 40.55" x 20.87" x 47.64" (in use) 42.51" x 20.87" x 16.93" (not in use) |
| Unit Weight | 46.30 lbs |
| Heat Output | 21,400 BTU (10,700 BTU x 2 burners) |
| Ignition Type | Battery powered spark ignition |
| Fuel | Iwatani 8 oz butane |
| Safety Feature | Magnetic Locking System, Automatic Safety Stop Flame Failure Device, Overheating Protection Device |
| Burn Time | 72 min. at Max Power |
| Heat Panel | Heat Transfer system to increase Fuel Efficiency |
| Warranty | 1 year limited warranty |



CB-TC-PRO. Professional Cooking Torch.

Powered by Iwatani Fuel Canisters, the CB-TC-PRO delivers a powerful flame perfect for crème brûlées or any other dish that requires a quick, flame touch-up. With an adjustable air intake, concentrate the flame for precision charring or dull it out for an even browning.

| Dimensions | Weight | Fuel | Max Flame Temp. | Duration | UPC Code | Case Qty |
|----------------|----------|---------------------|-----------------|----------|-----------------|----------|
| 7.9"x1.5"x2.8" | 0.38 lbs | Iwatani Butane fuel | 2700°F | 80 min | 0-22918-10011-5 | 10 pcs |



CB-TC-CJ. Professional Torch Burner "PRO PLUS".

The CB-TC-CJ "PRO PLUS" is Iwatani's latest and most innovative professional chef's torch. An upgraded version of the CB-TC pro the "pro plus" has all the features of CB-TC-PRO as well as some additional upgrades. What separates this torch from any other professional chef's torch on the market is the ability to not have to turn the gas valve on and off after each use. With the "PRO PLUS" you can turn the gas valve on and no gas will be released until you physically pull the trigger. The flame will then go out when the trigger is released. In the event you would like the flame to stay ignited the torch is equipped with a hold button that can be depressed and the flame will stay ignited until the trigger is pulled again releasing the hold.

| Dimensions | Weight | Fuel | Max Flame Temp. | Duration | UPC Code | Case Qty |
|----------------|----------|---------------------|-----------------|----------|-----------------|----------|
| 6.8"x2.1"x3.8" | 0.37 lbs | Iwatani Butane fuel | 2700°F | 80 min | 0-22918-10123-5 | 12 pcs |

GM-5. Gas Match.

The Iwatani Gas Match is the economical, easy to use and disposable, all-purpose lighter perfect for every situation requiring a match. It is equipped with a child-safety lock, adjustable flame, and long neck for easy access to hard to reach places.

| Dimensions | Weight | UPC Code | Case Qty |
|---------------|--------|-----------------|----------|
| 1.7"x1"x11.5" | 3 oz | 0-22918-01051-3 | 12 pcs |



Iwatani Butane Fuel (BU-6)

Iwatani Butane Canisters are produced under the most stringent quality control possible. Each canister is UL listed and constructed with the CRV (Countersink Release Vent) System, which releases pressure in the event of abnormal pressure build-up.

| Dimensions | Weight | UPC Code | Case Qty |
|-------------------|----------|-----------------|----------|
| 2.63"x 2.63" x 8" | 0.92 lbs | 0-22918-03021-4 | 12 pcs |



INDUCTION STOVES

Iwatani Induction Ranges

The Iwatani induction ranges bring safety, efficiency, power and comfort to any kitchen or cooking station. Using the power of induction, hot cooking surfaces are eliminated as electromagnetic fields heat only pots and pans. With the use of electricity, each unit is able to efficiently convert 80-90% of the energy input into cooking heat, making it one of the most energy efficient cooking units available. Also equipped with touch pad controls (IWA-1800, IWA-2500) or rotary knobs (DI-1800), temperature is easily controlled with the push of the button or the flick of the wrist. And by eliminating open flames, the cooking environment is significantly cooler, making buffet cook stations comfortable for both cooking staff and diners.

IWA-1800 (1800W/120V). Table-Top Induction Stove.

| Dimensions | Weight | Power Requirements | UPC Code | Quantity |
|----------------------|----------|--------------------|---------------|---------------|
| 16.7" x 13.2" x 3.9" | 13.6 lbs | 1800 W; 120V/60Hz | 022918 070111 | 1 pc per case |



IWA-2500 (2500W/240V). Table-Top Induction Stove.

| Dimensions | Weight | Power Requirements | UPC Code | Quantity |
|----------------------|----------|--------------------|---------------|---------------|
| 16.7" x 13.2" x 3.9" | 13.6 lbs | 2,500W; 240V | 022918 070517 | 1 pc per case |



DI-1800. Drop-In Induction Stove.

| Dimensions | Weight | Power Requirements | UPC Code | Quantity |
|----------------------|----------|--------------------|---------------|---------------|
| 14.2" x 15.0" x 3.2" | 14.9 lbs | 1800 W; 120V/60Hz | 022918 070319 | 1 pc per case |



SAN-EI MULTI BOILER

SAN-EI CO., LTD.



Model: NSU6-60H Series GAS MODEL Natural Gas / LP Gas

Anyone can cook perfect noodles all the time. If your restaurant serves noodle dishes, this is what you need. Expect perfect results for cooking spaghetti, udon, ramen, pho and all other types of pasta and noodles at rapid speed every time.

With the San-Ei noodle boiler, anyone can cook noodles the same way, every time. With a timed system and a constantly flowing water bath, noodles can be cooked immediately and thoroughly. Boils all types of fresh noodles.

簡単操作で、誰でもプロの茹で上げが可能です。パスタ・うどん・ラーメン・フォー・その他全ての麺に対応することが出来ます。よりスピーディ・正確に茹で上げることにより効率的な調理オペレーションを可能にします。



Features of the NSU6-60H:

Automated Cooking with Digital Timers

There are 6 individual timers for each of the 6 baskets. Each timer can be preset to a desired cooking length which means thin, medium and thick noodles can all be boiled at the same time. Complete monitoring while boiling is not necessary since because once each timer goes off, the appropriate basket will automatically rise out of the water.

デジタルタイマーによる自動ゆで上げ方式の採用

麺のゆで上がる時間をあらかじめタイマーセットしておけば、そのセット時間をカウントレボは自動的に上昇し、麺のゆで過ぎなどの心配がありません。忙しいときはゆで時間をいちいち気にせず済み、スムーズなゆで作業が行えます。ゆで時間のセットは各デボごとに任意の時間をセットすることができますので、1台で太麺や細麺・硬茹でなどの使い分けをすることができます。

High Temperature Jet Nozzle

The boiling tank is equipped with a high temperature jet nozzle that creates a water current. This current helps to minimize tangling of noodles during boiling.

高温水のジェット噴射式

ジェット噴射装置で麺を固くならないよう、ほぐしながらゆで上げます。各デボの下にある噴射口から、高温(100℃)の蒸気を持った湯気が吹き上げ麺束内部を通過し、ほぐしながらスピーディーにゆで上げます。このジェット作用がゆでムラのないノコシした歯ごたえのある、おいしい麺をゆで上げます。

Hot Water Tank

The unit is built with a supplemental hot water tank which holds a reserve of hot water for the primary boiling tank. This supplemental water tank is indirectly heated by the primary burner. The supplemental water tank fills the primary boiling tank to ensure the primary tank does not operate on with a low water level. The supplemental water level will automatically be maintained through a built-in water level maintenance system.

給湯タンク内蔵式

内蔵した給湯タンク(三栄式二段吸収方式)により、冬場でも約75℃の高温の注ぎ湯を連続して給湯することができます。給湯の湯は、ゆで槽の加熱時に発生する排熱を利用して沸き上げます。また給湯の貯湯量はボールタップにて常時一定の貯湯量を保ちます。そのため、ゆで作業中に減少したゆで槽の湯の補給は湯温を下げることなく行なうことができ、他の給湯器から給湯を受ける必要はありません。 ※給湯の湯温は給湯する湯量によって異なる(低下)場合があります。

Energy Conservation

The unit is equipped with two mechanisms that minimize wasted heat:

- 1) Main Boiler Plate-The bottom of the main boiling tank is designed to maximize the heating area to ensure optimal heat transfer.
- 2) Indirect Heating of Supplemental Water Tank-Once the main boiling plate is directly heated by the main burner, the heat is funneled towards the supplemental water tank. This allows the supplemental water tank to be heated with the escaping heat from the primary burner.

省エネルギー対応

本機は、エネルギー効率を高めるために、2つの効果的な機能を備えています。

- 1つ目は、ゆで槽底部を波型にして、熱の伝導面積を約2倍に拡張し加熱時の熱効率を高めました。
 - 2つ目は、ゆで槽の加熱時に発生する排熱を給湯タンクの加熱に利用する三栄式二段加熱方式の採用です。
- 本機の熱効率は約65%以上を実現することが可能となり、開放型のガス機器としては最も熱効率の良い機器といえます。

Safety: Equipped with automatic gas valve shutoff for safety when gas flames is extinguished or tank is empty
使用中の炎の吹き消えや空焚きをしてしまったときは自動的にガス止め事故を未然に防止する安全装置が内蔵されております。

Dimensions and Specifications (Model: NSU6-60HA)

| | |
|-----------------------------|---|
| Width x Depth x Height (in) | 23.6in (600mm) x 29.5in (750mm) x 33.5in (850mm) |
| Weight (lb) | 258lb (117Kg) |
| Gas Consumption | Natural Gas 13A : 66569.3 BTU/h (19.5kW/h) LP Gas : 66569.3 BTU/h (19.5kW/h) |
| Power Consumption | AC120V 60Hz 91W |
| Ignition | AC120V Continuous Spark Ignition (Direct) |
| Safety Device | Flame Out : Thermal Couple / Empty Cooking : Thermostat(Limit Controller) |
| Basket Elevator | 6 stations (3 x 2) |



*Only the NSU6-60HA model is IAMPO Sanitation listed.
This includes both the natural gas and LP gas versions.



Made in JAPAN

オートネギー HIGH SPEED AUTO NEGEE (Model:OHC-220)



- 2-Motor Slicer
- Adjustable Thickness: 0.5-10mm
- Blade Sharpener Included
- W320xL440xH440mm (12.6"x17.3"x17.3")
- Weight: 30kg (66.0lb)

- Highest cutting capacity table top unit: 40-60kg/hr
- Equipped with 2 disc shaped blades that rotate simultaneously for clean and fast cuts.
- Slices can be adjusted between 0.5mm-10mm. Can be adjusted while in operation.
- Although most ideal for green onions and other long stemmed vegetables, slicer can be used for slicing all types of vegetables and fruits.

・モーター2基 ・厚さ調節:0.5~10mm ・刃物研磨器付
 ・W320 x L440 x H440mm ・30kg

- ◎卓上型ネギ切り機の処理能力の限界に挑戦した製品で、ネギーやミドルネギーでは、処理能力の不足する方にお勧めします。
- ◎特製の鋭利な丸刃2枚の遊星回転でスライスしますので、きれいな仕上がりと大量の処理を実現します。(40~60kg/時)
- ◎厚さ調節はダイヤル式無段階調整で、0.5mm~10mmまで調整可能で、機械を動作させながらでも調節可能です。
- ◎長ネギ(太ネギ)・万能ネギ(細ネギ)・九条ネギ(京都の伝統的ネギ)、ニラ等の各種ネギはもちろんのこと、野菜・根菜・果物等のスライスにも最適です。

ミドルネギー MIDDLE NEGEE (Model:OHC-50)



- Capacity: 1kg/min (2mm thickness)
- Whetstone Included
- W245xL402xH420mm (9.7"x15.8"x16.5")
- Weight: 11kg (24.2lb)

- One of the most popular negi slicers for ramen and other noodle restaurants
- Adjustable Thickness (1, 2, 4mm Thickness)
- Automatic Feeder makes it easier to cut all varieties of green onion including Kujo Negi (local onion of Kyoto).

・処理能力:1分間1kg(2mm厚) ・砥石付
 ・W245 x L402 x H420mm ・11kg

- ◎ネギ切り機30年超のキャリアを持つハッピーの自動ネギ切り機の自信作です。
- ◎厚さ調節は、シャフトの差替えて簡単に行えます。(厚さは1・2・4mmの3種類)
- ◎送りコンベア装置付きですので、長ネギ(太ネギ)の他、万能ネギ(細ネギ)、九条ネギ(京都の伝統的ネギ)の各種ネギが簡単に輪切りにできます。
- ◎うどん・そば・ラーメン等に欠かせない薬味ネギ作りはおまかせの製品です。



ネギー NEGEE (Model:OHC-13)



- Capacity: 4 Kgs per Minute
- W170xL280xH310mm (6.7"x11.0"x12.2")
- Weight: 4.0kg (8.8lb)

- This unit is for large green onions only; for other varieties of green onions, use the OHC-50 or OHC-220 models.
- Compact size and light weight make it extremely portable.
- Thickness of cuts can be adjusted based on degree of pressure applied with feeding the unit.
- Slanted/Oblique cuts are possible by changing the angle of the feeder

・処理能力:3分間4kg ・W170×L280×H310mm ・4kg

- ◎うどん・そば・ラーメン等に欠かせない長ネギ(太ネギ)専用ネギ切り機です。
 ※細ネギの場合はミドルネギーOHC-50若しくは、オートネギーOHC-220をご利用下さい。
- ◎小型・軽量で耐久性の高い当機は発売30年超の大ベストセラー製品です。
- ◎食材を手差しするスピードで簡単に厚み調節ができます。
- ◎投入口をスライドさせれば、斜め切りも可能で、スキヤキ・鍋物用のネギの斜め切りも1台で兼用できます。

キャベツ CABBETSU (Model:RCS-70)



たまねぎ用アタッチメント(別売)



- Adjustable Thickness: 0.3-5mm
- Slicing Capacity: 13-15 Cabbages per 30 Minutes
- Blade Sharpener Included
- Feeding Drum Adaptor available to cut smaller vegetables
- W378xL392xH438mm (14.9"x15.4"x17.2")
- Weight: 11.0kg (24.2lb)
- Designed for finely slicing cabbage
- Self-Feeding; Unit is designed to pull cabbage into blades, creating softer and fluffier slices for better texture
- Easy preparation: Cut cabbage in half and remove core, then place flat side down into drum
- Thickness of slices can be adjusted while in operation (0.3mm-5mm)
- Easy to clean: Drum and other parts can be removed without tools.
- Ideal for businesses that consume high quantities of sliced cabbage, such as okonomiyaki or tonkatsu restaurants

- キャベツ切厚さ:0.3~5mm
- 処理能力:30分間 13~15玉
- 刃物研磨機付
- たまねぎアタッチメント有(別売)
- W378 x L392 x H438mm
- 11kg

◎いかにおいしいキャベツの千切りを切るかにこだわった製品。
 ◎ドラムと丸刃が同時に回転し、キャベツの自重のみできれいに千切りができます。手切りとは異なり、キャベツに荷重をかけないので、ふんわりとした柔らかい千切キャベツができます。よって、食べた時の食感が全然違います。
 ◎使い方は簡単。キャベツを半分に切って芯を抜き、切り口を下にして、ドラムに入れるだけ。後は、自動で切ってくれますので、その間に他の作業ができます。
 ◎厚さ調節は調節ネジをまわすだけで簡単に変更可能(0.3mm~5mm)で、機械を動作させながらでも調節できます。
 ◎ドラム部等は工具を使わず簡単に取り外しが出来るので、清掃も簡単です。
 ◎とんかつ店やお好み焼き店等、キャベツの千切りを大量に使うユーザー向けの製品で、日本のとんかつ店でのキャベツの千切り食べ放題サービスを実現したのは、当機です。

ジャンボ キャベツ JUMBO CABBETSU (Model:DRC-80)

- Adjustable Thickness: 0.3-5mm
- Slicing Capacity: 15 Cabbages per 10 Minutes
- Blade Sharpener Included
- Feeding Drum for Onion (Optional)
- W430xL430xH520mm (16.9"x16.9"x21.1")
- Weight: 21.5kg (47.3lb)



- Hopper has 3 feeding drums for significantly enhanced cutting capacity compared to the RCS-70
- Self-Feeding; Unit is designed to pull cabbage into blades, creating softer and fluffier slices for better texture
- Thickness of slices can be adjusted while in operation (0.3mm-5mm)
- Easy to clean: Drum and other parts can be removed without tools.
- Ideal for businesses that consume high quantities of sliced cabbage, such as okonomiyaki or tonkatsu restaurants

- キャベツ切厚さ:0.3~5mm
- 処理能力:10分間12kg(約15玉)
- 刃物研磨機付
- たまねぎアタッチメント有(別売)
- W430 x L430 x H520mm
- 21.5kg

◎とんかつ店の繁盛店から、上記「キャベツ」2台分以上の処理能力を求められ、その要望に応えた製品です。
 ◎ドラムの投入口も「キャベツ」の2か所から3か所に増え、一度に4~5玉のセットが可能です。
 ◎丸刃も一回り大きな170mmφを装着しており60分間の連続使用可能です。
 ◎使い方は「キャベツ」とほぼ同様で簡単。キャベツを半分に切って芯を抜き、切り口を下にして、ドラムに入れるだけ。
 後は、自動で切ってくれますので、その間に他の作業ができます。
 ◎もちろんキャベツの自重のみで、きれいに千切りができます。
 手切りとは異なり、キャベツに荷重をかけないので、ふんわりとした柔らかい千切キャベツができます。食べた時の食感が全然違います。
 ◎厚さ調節は調節ネジをまわすだけで簡単に変更可能(0.3mm~5mm)で、機械を動作させながらでも調節できます。
 ◎ドラム部等は工具を使わず簡単に取り外しが出来るので、清掃も簡単です。

スライス・ボーイ SLICE BOY (Model:MSC-90)

- Speed: 140 rounds per minute
- W340xL320xH520mm (13.4"x12.6"x20.5")
- Weight: 8kg (17.6lbs)
- Includes 1 plate with 0.8mm blade

Variety of blades available for thin or thick slices, thread cutting and even grating. The Slice Boy is a versatile unit for smaller food specialty establishments.

- Plate with Blade: 0.5mm, 1.2mm, 1.5mm, 2.0mm, 2.5mm, 3.0mm
- Julienne Cut Plate with Blade: 1.2x3.0, 1.5x3.0, 2.0x4.0mm
- Oroshi Plate (Grated)



- 刃物回転数 140回転/分
- W340xL320xH520mm
- 8kg

別売りの刃物円盤を取り替えるだけで薄切り、厚切り、千切り、おろし等ができます。1台で各種の用途に応じられる小規模店向き。

- ◎ スライス円盤7種類:0.8(標準) / 0.5 / 1.2 / 1.5 / 2.0 / 2.5 / 3.0 (mm)
- ◎ 千切円盤3種類:1.2×3.0 / 1.5×3.0 / 2.0×4.0(mm)
- ◎ おろし円盤1種類:サイズ無



Plate with Blade
0.5mm

Julienne Plate 1.2x3.0

Oroshi Plate

キンピラー KINPIRA (Model:KSC-155)

- Cutting Size: 3x3mm
- Optional Comb Blades: 2mm, 4mm
- Capacity: 10kg per 10 Minutes
- Feeder Size: W80xL67xH90mm (3.1"x2.6"x3.5")
- W405xL241xH438mm (15.9"x9.5"x17.2")
- Weight: 9.8kg (21.6lb)

- High Capacity yet compact and easy to use; easily prepares burdock and carrot for Kinpira.
- Reciprocating blade motion with crank mechanism for cleaner, straighter cut along the fibers
- Can be used with other vegetables: Daikon, cucumber for salad; potato and ginger



- 切裁サイズ:3 x 3mm角(標準)、厚さは調節板により2mm、4mm可能。クシ刃特注 2mm、4mm有。
- 処理能力:10分間10kg
- 投入口サイズ:W80 x L76 x H90mm
- W405 x L241 x H438mm
- 9.8kg

- ◎ コンパクトで使いやすい高性能のキンピラ切り機で、面倒なキンピラ用のゴボウやニンジンのカットが簡単にできます。また、クランク機構を採用し、刃物の往復運動でカットしますので、食材の繊維に沿った真っ直ぐな仕上がります。
- ◎ 上記の食材の他、サラダ用のダイコンやキュウリのカットも可能。また、ショウガやジャガイモのカットも可能です。

シャライサー SHALICER (Model:OBS-01)



- Capacity: Green Onion Approx. 0.6kg/10min 30° Angle Feeder - 1mm thickness
Cucumber Approx. 3.6kg/10min 30° Angle Feeder - 3mm thickness
- Feeder: 30° Angle Feeder (equipped) / 15° Angle Feeder (optional) / 15°-30° Angle Feeder (optional)
- Adjustable Thickness: Approx. 1mm to 15mm
- W333xL405xH491mm (13.1"x20.2"x19.3") • Weight: 14.0kg (30.8lb)

- Industry's first angle-cut slicer.
- Shalicer cuts vegetables such as green onion, cucumber and burdock at 30-degree angle, ideal for use with ramen and other noodle dishes.
- Angle cut cucumber or pickle can be used with sandwiches or hamburgers.
- For more shallower angle cut (elongated cut surface), optional fixed 15° Angle Feeder and adjustable 15°-30° Angle Feeder are available.

- 厚さ調節: 約1-15mm
- 処理能力: 10分間0.6kg(投入口 30°ネギ1mm厚) / 10分間3.6kg(投入口 30°キュウリ3mm厚)
- 投入口角度: (標準装備) 30° / (オプション 15°) / (オプション 15°-30°)

- ◎業界待望の斜め切り機が新登場
- ◎関東ネギ・キュウリ・ゴボウ等やわらかく腰の強い食材に対応。材料を投入口に入れるだけ。鍋焼きうどん用のネギが簡単に。別売投入口に取り替えるだけで、切り口の長さは最大190mmまで可能。ネギの薄くて長い斜め切りは「ネギらーめん」に最適。
- ◎キュウリの長い斜め切りはサンドイッチなどの調理に最適。

オロシー OROSEE (Model:RHG-15)



- Capacity: 5 Daikon per Minute
- Feeder Opening Size: 60x70mm (Oval)
- W200xL310xH340mm (7.9"x12.2"x13.4")
- Weight: 21.3lb

- Must-Have Grater for Noodle Shops and Tempura Restaurants
- Grating blades are handmade by artisans one by one. Each blade is slightly different, and it produces daikon grating with "hand-grated-like" texture. Grating blade has coarse and fine side which can be used alternately.
- Can Be Used with Carrot, Yam, Ginger

- 処理能力: 1分間大根5本
- 投入口寸法: 60×70mm(楕円形)
- W200×L310×H340mm
- 9.7kg

- ◎そば・天ぷら・割烹・居酒屋等に欠かせない大根おろし機です。
- ◎おろし金は1枚1枚が職人の手作りで、目立ての違いが手作り感のあるおろしに仕上がります。また、おろし金は粗め・細目の両面使用可能です。
- ◎大根の他、ニンジン・山芋・ショウガもおろせます。

ミジン MIJIN (Model:HMC-65)



- Capacity: 3kg per Minute
- Blade Diameter: 146mm (3 S-Blades)
- Feeder Opening: 100mm
- W188xL284xH422mm (7.4"x11.2"x16.6")
- Weight: 5.1kg (11.2lb)

- Vertical Chopper with Compact Size and 6.6lb/min. Capacity. Use of 3 specially-made S Blades has made this possible.
- Chopping size can be adjusted between "coarse" and "fine" by interchanging the 2 Coarseness Adjusting Plates
- Easy to use: Turn unit on, feed pre-cut vegetables; chopped vegetables will dispense from the unit as it is cut.

- 処理能力: 1分間3kg
- 刃物径: S刃3枚 146mm
- 投入口サイズ: 100mm
- W188×L284×H422mm
- 5.1kg

- ◎たて型ミジン切り機の決定版。コンパクトなサイズながら処理能力は3kg/分。特製のS刃3枚刃がそれを実現しました。
- ◎粗目と細目の2種類の粗さ調整板の交換で粗さ調節が可能です。
- ◎使い方は簡単。スイッチを入れて、上から食材一片ずつを投入するだけ。カット後はすぐに食材が排出されるので、フードプロセッサーのように、食材が水っぽくなりません。よって、餃子の具材のキャベツのカットやハンバーグ用の玉ねぎのカットに最適です。

The World's First Sushi Machine Manufacturer - SUZUMO



Making Roll Sushi is Now Quick and Easy!
Best for Rice Outside Rolls !!



Rice length, thickness, rice density, and roll tightness are adjustable as you like !



Table - Top Roll Machine SVR-BXA

| | |
|--------------------|---|
| Model | SVR-BXA-ET (Applied to ETL/cETL) SVR-BXA-CE (Applied to CE Regulation) |
| Capacity | Approx. 250 - 350 rolls / hr |
| Machine dimensions | 408W × 580D × 641Hmm (SVR-BXA-ET) 390W × 647D × 681Hmm (SVR-BXA-CE) |
| Input | AC100V - 240V, 50 - 60Hz Single phase |
| Power consumption | 160W |
| Hopper capacity | MAX 7.5kg of cooked rice |



In a blink of an eye !!

Just press operation buttons, it will cut two medium rolls at one time.



Shape, Fast, & Safe!

Automatic "Roll" Cutter SVC-ATC

| | |
|--------------------|---|
| Model | SVC-ATC-ET (Applied to ETL/cETL) SVC-ATC-CE (Applied to CE Regulation) |
| Operation speed | Small roll (25mm □) : Approx 2,200 rolls / hr (4 rolls at one time) Medium roll (35mm □) : Approx 1,100 rolls / hr (2 rolls at one time) Large roll (46-60mm □) : Approx 550 rolls / hr (1 rolls at one time) |
| Machine dimensions | 380W × 320D × 476Hmm |
| Input | AC100V-240V, 50-60Hz Single phase |
| Power consumption | 140W |
| Cutter Unit | 180mm - 6pcs, 8pcs, 9pcs, 10pcs (selectable) |





- ★ Save labor !
- ★ Makes rice sheet consistently !
- ★ Rice length, thickness, density adjustable !



Rice Sheet Making Machine SVR-NYA

| | |
|--------------------|--|
| Model | SVR-NYA-ET (Applied to ETL/cETL) SVR-NYA-CE (Applied to CE Regulation) |
| Capacity | Small roll : 950 sheets / hr (at rice 80 mm long) medium roll : 850 sheets / hr (at rice 120 mm long) Large roll : 750 sheets / hr (at rice 180 mm long) |
| Machine dimensions | 394W × 545D × 641Hmm (SVR-NYA-ET) 360W × 612D × 681Hmm (SVR-NYA-CE) |
| Input | AC100V-240V, 50-60Hz Single phase |
| Power consumption | 80W |
| Hopper capacity | MAX 7.5kg of cooked rice |



- ★ Best for Seaweed Outside Rolls !



Rice Sheet Making Machine SVR-NXA

| | |
|--------------------|---|
| Model | SVR-NXA-ET (Applied to ETL/cETL) SVR-NXA-CE (Applied to CE Regulation) |
| Capacity | Small roll : 400 rolls / hr, medium roll : 300 rolls / hr, Large roll : 280 rolls / hr |
| Machine dimensions | 360W × 546D × 630Hmm |
| Input | AC100V-240V, 50-60Hz Single phase |
| Power consumption | 80W |
| Hopper capacity | MAX 7.5kg of cooked rice |





- * High Production (3,600 pcs / hr)
- * LCD Operation Panel (7 languages)
- * Does not Cut even a grain of rice when forming
- * Rice size, softness adjustable



Compact Sushi Machine SSN-FLX

| | |
|--------------------|---|
| Capacity | Max 3,600 pcs / hr (selectable) |
| Machine dimensions | 350W x 518D x 619Hmm |
| Input | AC120-240V, 50-60 Hz Single phase (machine with ETL mark) AC100-240V, 50-60 Hz Single phase (machine with CE mark) |
| Power consumption | 30W |
| Hopper capacity | 10 Liter (approx. 6Kg) of cooked rice |



SSN-FRX (clockwise turn table) is also available

★ It does not look like a sushi machine,
but makes nigiri for you in front of
customers !



Chest-type Sushi Machine SSG-SCS

| | |
|--------------------|--|
| Capacity | Nigiri : 0-1,800pcs/hr Omusubi : 0-750pcs/hr |
| Machine dimensions | Diameter : 445mm, Height : 390mm |
| Input | AC100-150V, 60 Hz Single phase (machine with ETL mark) AC100-240V, 50-60 Hz Single phase (machine with CE mark) |
| Power consumption | Operating state : 40W Standby state : 10W |
| Hopper capacity | 12 Little (approx. 7.2Kg) of cooked rice |



Sushi Chef 助入
SUKETTO



Sushi Wrapping Machine SGP-SNB



| | |
|---------------------|--|
| Capacity | 1,000 - 2,000 pcs / hr |
| Machine dimensions | 830W × 755D × 1,290Hmm Excludes projecting parts |
| Power | Maximum Current 1.9A, Single phase AC100-240V, 50/60Hz (machine with ETL mark) AC100-240V, 50-60Hz Single phase (machine with CE mark) |
| Power consumption | 170W |
| Hopper capacity | Approx. 6kg of cooked rice |
| Wrapping Dimensions | 68L x 35W x 30Hmm |



Wraps Sushi Individually !
For take out, Parties or Catering. It's your choice !





**Making good quality of sushi rice is most important to make good sushi .
It is difficult by hand to mix the rice always consistent , however ,
the mixer will do a perfect job in a few mitutes !**

**Cooked Rice Mixer
"SHARIKKA" MCR-ASB**



Rice Amount Capacity MAX 12kg (24.46 lb) of cooked rice
Machine dimensions 600W x 690D x 1,130Hmm
Input AC110-120V, 60 Hz Single phase
Power consumption 400W
Mechanism Full automatic (Placing the rice into the drum is done manually.)



**Table - Top Cooked Rice Mixer
"SHARIKKA" MCR-SSC**



Rice Amount Capacity MAX 6kg (13.2 lb) of cooked rice
Machine dimensions 496W x 589D x 835Hmm
Input AC120V, 60Hz Single phase (machine with ETL mark)
AC100V-240V, 50-60Hz Single phase (machine with CE mark)
Power consumption 95W
Mechanism Full automatic (Placing the rice into the drum is done manually.)

ドリップを出さない解凍庫

マイナスイオン

遠赤外線



Mi・Fi 解凍庫

マイナスイオンと遠赤外線で
表面部・中間部・芯部を

同時均等解凍

ドリップが出ないから
目減り無し、美味しさ倍・倍



冷凍肉（牛・豚・鳥・羊…）

冷凍魚貝（鮪・鰹・たこ・いか・かき・ほたて・たらこ・すじこ…）

冷凍乳製品（バター・クリームチーズ・生クリーム・チョコレート…）

マイナスイオンで、鮮度・衛生・除臭効果も最高



Mi-Fi (マイナスイオン・遠赤外線) 解凍とは…

Mi-Fi 解凍庫で 解凍すると…

1 ドリップが出ない

冷凍食品の芯部より遠赤外線が、表面部全体をマイナスイオン作用により解凍します。芯部及表面部を同時に均等に解凍することにより冷凍食品の細胞破壊をしっかりと抑えます。細胞破壊を起こさないのでドリップは出ません。

2 目減りがしない

ドリップが流出すると、その分目方が減少します。冷凍食品の種類によって、多少の相違はありますが冷凍牛肉の場合、10%以上の目減りとなり損失も甚大です。ドリップを出さない解凍で大きな収益が得られます。

3 衛生的な解凍

マイナスイオンは除臭 除塵 除菌 調湿効果に優れ、解凍は衛生的に行われます。解凍後も低温保冷で菌の増殖、繁殖を防ぎます。HCCP対応の工場に最適です。

4 解凍コストは最低

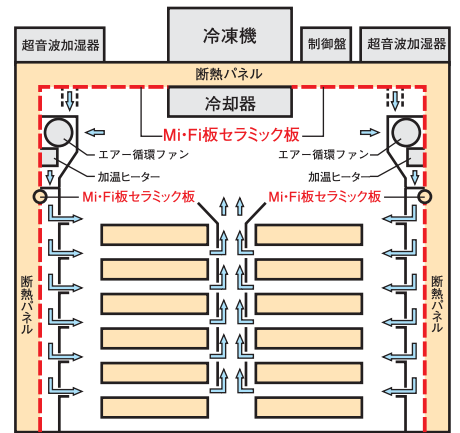
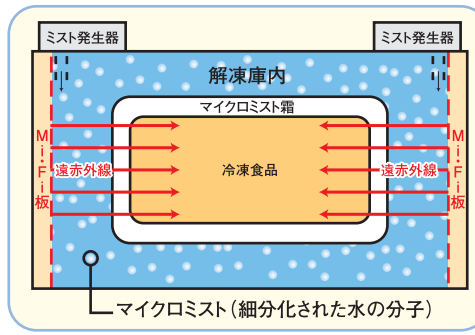
電気・水の使用料は極めて少なく、人件費も入出庫以外はスイッチONでOKです。解凍後は自動的に冷蔵庫になり人手は不用です。

5 美味しい冷凍食品は最適な凍結と解凍が必要です

美味しい冷凍食品でも解凍の方法が悪いと味は劣化し、特に牛肉やまぐろ等は大量のドリップを放出し、旨味を消失します。Mi-Fi解凍は冷凍食品本来の美味しさをしっかり守り解凍します。

Mi-Fi 解凍庫 構造図

Mi-Fiセラミック板は常に恒久的に遠赤外線を放射し、更にマイナスイオンを大量に発生させ、芯部・中間部・表面部を均等に同時解凍します。



※天井・壁内面にMi-Fiセラミック板が装着されマイナスイオンと遠赤外線を発生放射する。

Mi-Fi 解凍熟成庫による熟成の遊離アミノ酸18種検査表

- ・筋肉を構成する生体高分子としては、たんぱく質が最も多量に存在する。このたんぱく質はアミノ酸から構成されており、熟成中に筋肉たんぱく質が加水分解を受け遊離アミノ酸が増加する。
- ・アミノ酸総量は、熟成3日目で212.0mg/100g、7日目で548.5mg/100g、20日目で891.3mg/100gとなり、熟成期間が長くなるに従って増加した。
- ・旨みを呈するといわれているグルタミン酸、アスパラギン酸、甘味を呈するといわれているアラニン、グリシンについても、熟成期間が長くなるに従って増加した。(グルタミン酸：約6.5倍、アラニン：約2.7倍)
- ・このように熟成期間中に遊離アミノ酸は増加しているが、これは熟成期間中にタンパク質が分解されることにより起こる現象。

| Mi-Fi解凍庫の熟成による 遊離アミノ酸18種検査比較表 | | | | 生体液分析法 (アミノ酸分析計による) |
|----------------------------------|------------------------|------------------------|-------------------------|------------------------|
| 検体名 | 解凍牛肉 (背ロース)熟成 3日 | 解凍牛肉 (背ロース)熟成 7日 | 解凍牛肉 (背ロース)熟成 20日 | |
| 分析値 | (mg/100g) | (mg/100g) | (mg/100g) | |
| 1 アスパラギン酸 | 1.9 | 10.8 | 21.6 | 微旨味 |
| 2 スレオニン | 9.4 | 27.8 | 48.6 | |
| 3 セリン | 13.4 | 37.4 | 63.7 | |
| 4 グルタミン酸 | 17.1 | 60.3 | 112.8 | 旨味 |
| 5 グリシン | 8.9 | 19.7 | 34.3 | 甘味 |
| 6 アラニン | 54.8 | 99.6 | 140.7 | 甘味 |
| 7 バリン | 10.4 | 30.2 | 52.2 | |
| 8 シスチン | 0.0 | 0.0 | 0.0 | |
| 9 メチオニン | 7.9 | 20.0 | 31.4 | 苦味 |
| 10 イソロイシン | 9.6 | 26.6 | 45.7 | 苦味 |
| 11 ロイシン | 16.7 | 48.2 | 80.1 | 苦味 |
| 12 チロシン | 16.7 | 27.2 | 40.9 | |
| 13 フェニールアラニン | 8.5 | 27.1 | 43.6 | |
| 14 トリプトファン | 0.8 | 1.2 | 1.6 | |
| 15 リジン | 12.8 | 43.4 | 77.6 | |
| 16 ヒスチジン | 4.7 | 12.9 | 12.9 | 苦味 |
| 17 アルギニン | 12.8 | 36.3 | 57.5 | 苦味と旨味 |
| 18 プロリン | 5.8 | 19.9 | 26.1 | 苦味と旨味 |
| | 212.0 | 548.5 | 891.3 | |

一般社団法人 食肉化学技術研究所 試験検査成績書による。

| 微生物検査 | | E.coli: EC倍地法 カビ: 希釈平板法 乳酸菌数: 混濁平板法 | | |
|------------|--------|---|----------|--|
| 検体名 | E.coli | カビ(個当) | 乳酸菌数(個当) | |
| 解凍牛肉 熟成3日 | 陰性 | 0 | 300未満 | |
| 解凍牛肉 熟成7日 | 陰性 | 0 | 300未満 | |
| 解凍牛肉 熟成20日 | 陰性 | 0 | 300未満 | |

| 成分検査 (解凍牛肩ロース熟成肉) | | | |
|-------------------|-------|-------|-------|
| 検体名 | 水分 | 蛋白質 | 脂肪 |
| 熟成3日 | 63.6% | 21.2% | 14.4% |
| 熟成7日 | 66.8% | 24.5% | 7.9% |
| 熟成20日 | 61.6% | 25.9% | 10.2% |

検査日 2015/7/8

- ・分析箇所: 試料表面の乾燥している非可食部分を除き、可食部を採取した。
- ・熟成3日目、7日目、20日目ともE.coliは陰性、カビは0、乳酸菌数300未満。

Thawing & Aging

Simultaneous defrosting and aging keeps meat from dripping

Mi • Fi Defrosting • Aging

The MiFi Series of refrigeration units simultaneously thaw and age meat without generating mold, foul odors, or physical damage to the product.

Quick Time Aging Time Line (6-20 days)

In about 20 days, frozen beef can be aged with no cellular damage or mold on the surface of the meat.

Within 3 days: Surface dries and discoloration begins

Within 4 days: Surface dryness and discoloration begin to spread each day

About 15 days: Sufficient aging

About 20 days: Aging is complete

Upon the completion of aging, aged meat is not damaged and surface dryness disappears. The umami qualities of savory and sweetness of the meat will have reached substantial levels, with increases achieved after each day.



[Thawing begins]
Simultaneous aging begins



[2 Days]
Aging progresses



[6 Days]
Aging with dry discolored surface



[8 Days]
Discolored surface dryness progresses



[15 Days]
Sufficient aging



[20 Days]
Complete aging



[6 Days]



[6 Days] Aging



《チルド肉なら更に美味しく柔らかく》 (Chilled beef is even more tender and delicious)

Mi•Fi No-Drip Defrosting Examples for Beef, Pork and Tuna

Mi•Fi Defrosting Unit Defrosting frozen beef muscle



Defrosting begins



Defrosting finished



Meat is taken out of unit and the plastic wrap is removed. No weight lost.



The beef muscle is separated and there are no drippings.

Defrosting frozen chicken



Frozen chicken



Separation after defrosting, and there is no dripping.

Defrosting frozen beef



After defrosting, there are no drippings in the bag.



No drippings even after it is cut.

Defrosting frozen tuna



One piece tuna (30kg)



Defrosted in 13 hours



Can be cut with a knife



No drippings

総ての冷凍食品を最高の味覚で解凍。後味の良さも格別です。



Tuna



Smooth cut from top to bottom



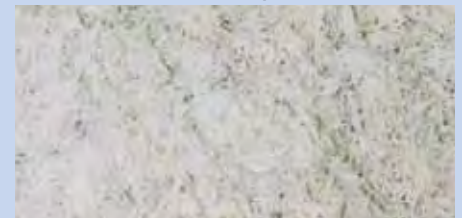
Beef tongue



Beef



Pork



Shirasu



Shrimp



Scallops



Cod roe

Mi·Fi

解凍熟成庫



- Fan 40W×2 Sets
- Sleeve W490×L610 5 pcs
- Weight 140kg



- Fan 40W×4 Sets
- Sleeve W500×L610 10 pcs
- Weight 192kg



- Fan 40W×4 Sets
- Sleeve W620×L610 10 pcs
- Weight 208kg

業務用冷蔵庫と同じスペースでドリップ無しの解凍をする冷蔵兼用庫

TS-071 (卓上型)



- Fan 35W×1 Sets
- Sleeve W480×L510 2 pcs
- Weight 94kg

CTS-091 (コールドテーブル型)



- Fan 35W×1 Sets
- Sleeve W480×L510 2 pcs
- Weight 95kg

CTS-122D (コールドテーブル型引出し式)



- Fan 35W×2 Sets
- Sleeve W660×L510 2 pcs
- Weight 118kg

20S-082A (業冷库型)

- Fan 40W×2 Sets
- Sleeve W490×L610 5 pcs
- Weight 137kg



20S-134A (業冷库型)

- Fan 40W×4 Sets
- Sleeve W500×L610 10 pcs
- Weight 188kg



20S-154A (業冷库型)

- Fan 40W×4 Sets
- Sleeve W620×L610 10 pcs
- Weight 202kg



Custom size available, please contact us. 用途に応じて各種の商品を構築させていただきます。

Bakery & Noodle industry 驚愕! 遠赤外線とマイナスイオン・パワー

冷凍バター
25kg

Mi・Fi 解凍・調温庫

解凍 → 調温
-25°C → +5°C → +19°C

48時間(2日間)で解凍調温

遠赤外線とeマイナスイオンでバターの細胞を壊さず
熟成させながら表面部、中間部、中心部を同時に均等に解凍調温します。



28S27-301W型

Mi・Fi®で解凍・調温すれば

- 時間が短縮する
- 表面に水滴が発生しない
- カビが生えない
- 削り取り不要
- バターの細胞を壊さない
- ダンボール箱が変形しない
- 熟成して美味しさ増大
- 設置スペースが減少
- ランニングコストが半減

Mi・Fi 解凍調温庫 テスト

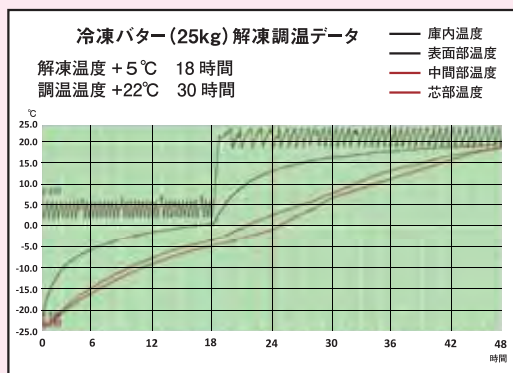
冷凍バター解凍調温テストの例

サイズ(mm) 390×290×250

重量 25kg

品温 -25°C→芯部・表面部共に+19°C±1

時間 48時間



Mi・Fi 均等調温庫 テスト

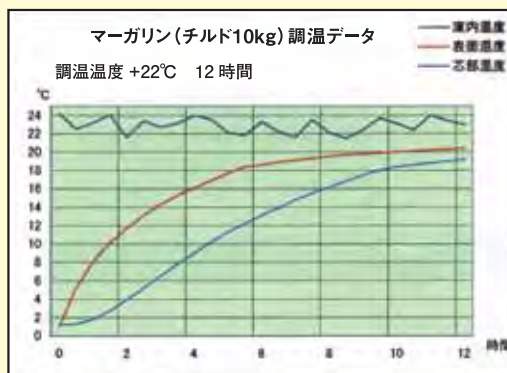
マーガリン均等調温テストの例

サイズ(mm) 365×270×135

重量 10kg

品温 +5°C→芯部・表面部共に+19°C±1

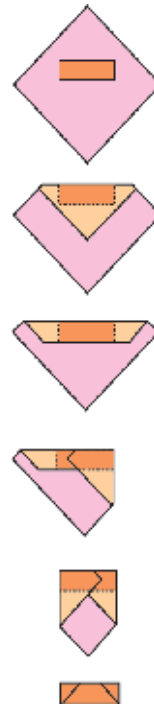
時間 12時間



HTS-45 春巻充填成形ライン Egg Roll Forming Machinery

本機は、焼かれた薄皮に、具（肉、野菜等）を定量充填し、包み込むまでを完全自動化した機械です。又トレー詰機を連結すれば自動トレー詰ができます。2,700 P/H

The fully automated HTS-45 takes raw materials of dough batter and egg roll filling (meats, vegetable, etc.) and effortlessly combines everything into a tightly wrapped roll. Automated tray packing unit is available separately.



| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|--------|--------|----------------|----------|
| HTS-45 | 2,700 | 3500×2600×2500 | 34.9 |

HTS-70 高速春巻充填成形機 High Speed Egg Roll Forming Machinery



長さ 60～80mm、重量 15～30g までの春巻を時間当たり最大 4,000本 / 時で生産。旧型機と同一機械寸法、同じレイアウトで生産能力が 50%もアップ！具材を潰さない独自の新充填方式との組合せでより手巻きに近く新食感の春巻が生産できます。

The HTS-70 is a high speed automated spring roll maker. It can produce rolls with unit lengths of 60-80mm and 15-30g in weight. With a new and upgraded system, the HTS-70 production capacity is 50% higher and has a new filling system that minimizes damage to the filling during production. Unit footprint is the same as the HTS-45.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|--------|--------|----------------|----------|
| HTS-70 | 4,000 | 3500×2600×2500 | 33.9 |



HTS-60mini ミニ春巻充填成形機 Mini Egg Roll Forming Machinery



長さ 40mm の超ミニサイズ春巻用の自動高速成形機です。生産能力は 3,600 本 / 時間。機械構成・機構は、従来の春巻成形機と同様。スペースは半分で簡素化。この春巻は中華だけでなくスナック菓子や洋菓子などおやつ感覚に GOOD!!

The HTS-60 mini is a fully automated mini-spring roll maker. Product length ranges between 30-40mm and are smaller-sized than other egg roll forming units due to its reduced filling capacity.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|------------|--------|----------------|----------|
| HTS-60mini | 3,600 | 1900× 100×1600 | 18.0 |



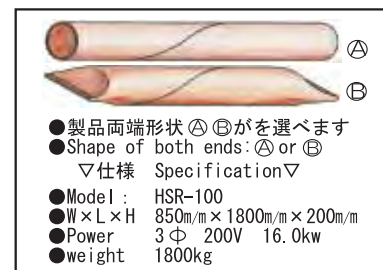
HSR-100 スティック春巻成形ライン Stick Spring Roll Making Machine



連続的に供給される帯状の皮（春巻皮・クレープ・生皮）をモールドイングドラムでラセン状に巻きながら中味の充填を同時に行い、内蔵されたカッターで寸前に切断します。

The HSR-100 combines the HT-30S skin making unit with the spiraling forming SSR-100 unit. As the pastry skin is continuously fed into the spiraling SSR-100 molding drum, filling is deposited into the spiraled skin tube. Once filled, the spiraled tube (with filling) is cut into preset lengths.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|---------|--------|----------------|----------|
| HSR-100 | 6,000 | 2850× 750×1800 | 11.4 |

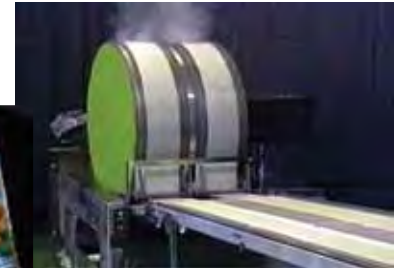


HTR 春巻皮成形ライン Pastry Sheet Making Machinery

本機は、帯状に焼かれた薄皮を連続生産し、定寸に切断し積み重ねて搬出するまでの工程を自動化した機械です。

The HTR unit is able to continuously produce pastry sheets. All processes, including the cooking (baking) skin, cooling, cutting into sheets with pre-set length, stacking and conveying are all automated.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|---------|--------|----------------|----------|
| HTR-15 | 900 | 920×1500×1700 | 9.5 |
| HTR-45 | 2,700 | 1080×2300×1880 | 32.8 |
| HTR-90 | 5,400 | 1550×7300×1880 | 64.6 |
| HTR-180 | 10,000 | 1630×8060×1900 | 109.1 |



HT-xxCN クレープ成形機 Crepe Making Machine

本機は、玉子、ミルク、小麦粉、砂糖、等のミキシングされたものを、丸型、あるいは帯状に、連続して焼き上げます。

The HT unit bakes dough mixtures on the drum in the shape of circles or of long strips with circular ends.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|---------|--------|----------------|----------|
| HT-15CN | 900 | 920× 680×1700 | 9.5 |
| HT-30CN | 1,800 | 850×2155×1310 | 18.4 |
| HT-45CN | 2,700 | 1700×1600×2000 | 25.8 |
| HT-90CN | 5,400 | 1550×1600×1900 | 64.6 |



丸型クレープ (掘り込みドラム)
Round crepe (On groove drum)



帯状クレープ Belt-shaped crepe



整列積重機
Stacking



低粘度成形機
Low viscous sheet baking machine

FM-45 定量充填機 Quantitative Filling Machine

本機は、コンベアー上を流れる、麺帯、クレープ皮、春巻皮、容器等に、具を一定量同期させて充填する機械です。

The FM-45 seamlessly fills a specified quantity of ingredients into skins that are transported through it on a conveyor belt.



FM-45



FMV-45



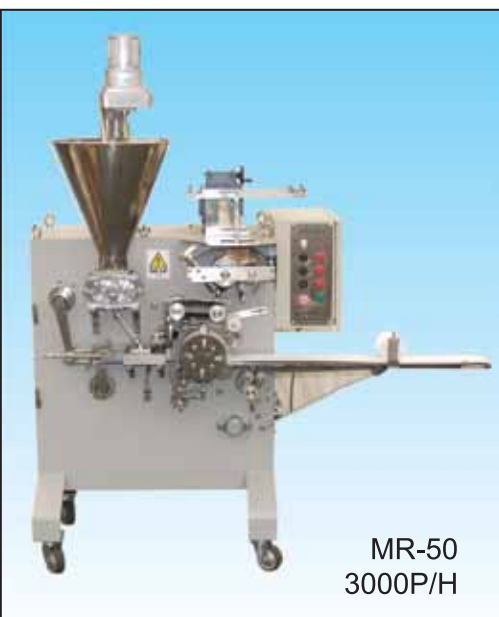
光電管読み取り機
PHOTO TUBE READING

肉巻成形機 Egg Roll Making Machine

本機は麺帯の成形、具充填、巻上、搬出迄の工程を完全自動化した成形機です。

The MR series are fully automated units that make dough skin, fills them, and folds the final product into rolls.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|--------|--------|---------------|----------|
| MR-50 | 3,000 | 1300×700×2200 | 0.8 |
| MR-100 | 6,000 | 1530×700×1835 | 1.0 |



MR-50
3000P/H



MR-100
6000P/H



MR-50 成形部 Forming



MR-100 成形部 Forming

SAM-25HT サモサ成形機 Samosa Making Machine

本機は、全自動のサモサ成形機（モデル：SAM-25HT）であり、モデル HT-30 とモデル SAM-25HTとで構成されています。HT-30では、ミキサーで混合攪拌された生地（小麦粉・卵など）をホッパーに送り、加熱されたドラムの表面に焼き付けます。熱源は電気で、内蔵された温度センサーにより、ドラム表面の温度を一定に保ちます。一方、SAM-25HT は、HT-30 で焼かれた皮を一定の寸法に切断し、その上加熱調理された具（肉・野菜など）を定量充填し、自動的に包み込まれます。成形されたサモサは、取り出しコンベアー上に一列に並んで出てきます。



The SAM-25HT is a fully automated samosa-making machine and consists of two units: the HT-30 and the SAM-25. The HT-30 continuously produces the thin pastry skin on a heating drum which is then fed into the SAM-25. The SAM-25 cuts the pastry skin into a specified length to make wrappers. Filling is then deposited onto these skins in set amounts then wrapped into the final shape of a samosa through a 5-step process. Final products are transported on a conveyor belt out of the folding chamber onto the next portion of the production line.



| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|----------|--------|----------------|----------|
| SAM-25HT | 1,500 | 3078×1643×1760 | 23.9 |

RB-1200 回転式焼成機 Rotary Baking Machine

成型された焼皮の表面に焦げ目を付ける事により、食感・香り・剥離性の向上をはかります。回転する鉄板を電気ヒーターで加熱して焼成します。

用途：春巻皮・薄餅

The RB-1200 is able to make pastry sheets with the perfect amount of browning on them to enhance the texture, aroma and peeling ability of the sheets. The browning is done on the rotating plate using electric heaters.

Application : Spring roll skin and Peking duck pastry sheets.



焼売成形機 Shaomai Making Machine

DEC-100S DIM-200. 250. 300

本機は麺帯成形、定量充填、成形、搬出迄、一連を自動化した焼売成形機です。又トレー詰機を連結すればトレー詰めができます。

The DEC and DIM units are fully automated, starting from the dough sheet forming, filling, then finally to the transport out of the production line. Automatic tray-packing unit is available separately.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|----------|--------|----------------|----------|
| DEC-100S | 6,000 | 1370×920×1950 | 1.0 |
| DIM-300 | 18,000 | 2200×3000×2500 | 6.2 |



四角シューマイ
Square Shaomai

高速焼売成形機 High Speed Shaomai Making Machine

DIM-450



DIM-450
MAX 30000P/H

餃子成形機 Gyoza (餃子) Making Machine

本機は、餃子の皮の打ち抜き、ひだ付け、具充填、成形搬出迄の工程を完全自動化した餃子成形機です。トレー詰機を連結すれば自動トレー詰ができます。

This fully automated gyoza making system includes the dough skin forming, dough cutting, gyoza filling and forming, and transporting the gyoza onto a conveyor belt that will either link into a tray packing unit (available separately) or onto another conveyor belt for further processing.



NF series



| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|----------|--------|----------------|----------|
| DEC-100G | 6,000 | 1160×1700×2200 | 1.2 |
| NF-6 | 6,000 | 1420×1260×2000 | 1.2 |
| NF-10 | 9,000 | 1970×2520×2600 | 1.7 |
| NF-12 | 12,000 | 1970×2520×2600 | 1.7 |
| NF-15 | 15,000 | 1970×2520×2600 | 1.7 |
| AD-10 | 10,000 | 1475×2040×1830 | 2.3 |

AD-10&AN-10F



AN-10F

フラワータイプ
Dough type



AN-10R

ロールタイプ
Roll type



手置き式餃子成形機シリーズ Model: High Speed Forming Robots



DX-100GH



DX-100GH | 2連モルダー
2 heads molding



DX-200GWH | 4連モルダー
4 heads molding

カム、リンクの組み合わせ機構からなる構造。モルダーの中に皮を入れなくてもコンベアに乗せるだけ。皮は市販でも手作りでも可。皮を固定しながらモルダー内に供給するため皮ずれが少ない

These units require manual placement of dough skin onto the production line. Perfect placement of the dough skin on the mold is not necessary.

DX型 成形ロボット DX-type Forming Robots

操作は簡単で、初心者の方でもすぐに使えます。皮をテーブルの上にのせれば自動的に具が充填され成形された製品がコンベアに乗って出てきます。(注) それぞれ専用機となります。

Built with simplicity in mind, the DX unit can be operated relatively quickly by users who have had basic training. Users place dough skin on the rotary table, then the filling is automatically deposited onto the skin. Product is immediately formed into the specified shape and placed onto the exiting conveyor belt.



ギョーザロボ DX-2000G
GYOZA ROBOT



シューマイロボ DX-2000S
SHAOMAI ROBOT



DX-2000G



一口ギョーザロボ DX-2000GW
MINI-GYOZA ROBOT



パオズロボ DX-2000P
PAOZU ROBOT

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|---------|-------------|----------------|-----------|
| DX-2000 | 1,000~2,000 | 900×800×1425 | 100v 300w |
| DX-100 | MAX 6,000 | 1750×2700×2200 | 0.6 |

AF-50型 全自動飲茶製造ロボット Dim sun master AF-50

本機は、アタッチメントの交換により、色々な種類の飲茶が生産できます。アタッチメントを変えるだけで大きさ・形も自由自在・皮が多加水でも可能・発酵生地もOK・洗浄もらくらく。

The AF-50 is extremely versatile. Users can produce variously shaped dim sum by changing the forming attachment. Size of the food product can also be changed with the various types of forming rollers. The AF-50 is able to use dough skin with higher water content and fermented skin, and can be washed easily with water.



DP-5000 パオズ成形機 Paozu (包子) Making Machine

本機は麺帯成形、定量充填、成形、搬出迄の工程を自動化した包子成形機です。イースト等の発酵生地も使用できます。又トレー詰機を連結すれば自動トレー詰ができます。

The DP-5000 is a fully automated paozu making unit. Starting from forming the dough skin, to loading the filling, to transferring the final paozu product. Flour dough fermented by yeast can be used as well. Automated tray-packing unit is also optionally available.



| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|---------|--------|----------------|----------|
| DP-5000 | 5,000 | 1900×1850×2100 | 1.3 |

ワンタン成形機 Won Ton Making Machine

本機はワンタン皮の定寸成形、ひだ付、具充填、搬出迄の工程を完全自動化したワンタン成形機です。本機には、生肉用と乾燥肉（顆粒状）用に成形機があります。

The won-ton making units are fully automated. From initial dough forming and sheeting all the way to the final forming and transporting of product out of the unit. Two units are available-one for raw meat filling, and the other for dried meat.

| RAW MEAT | |
|------------|----------|
| W F - 60N | 3600P/H |
| W F - 180N | 10000P/H |
| DEC-360N | 20000P/H |

| DRIED MEAT | |
|------------|----------|
| W F - 60K | 3600P/H |
| W F - 180K | 10000P/H |
| DEC-360K | 20000P/H |



EX-2RW+WF-180N

ワンタン中味
(乾燥肉)
Won-Ton
dried-meat filling



ワンタンスープ Won-Ton Soup

成形後のワンタン
Won-Ton noodles



乾燥ワンタン Dried Won-Ton

カップワンタン
(乾燥)
Dried Cup Won-Ton



チルドワンタン Chilled Won-Ton

カップワンタン
(食前)
Cup Won-Ton
(Ready to eat)



| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|------------|--------|----------------|----------|
| WF-60N, K | 3,600 | 1680×750×2300 | 0.8 |
| WF-180N, K | 10,000 | 2000×800×1980 | 0.8 |
| DEC-360N | 20,000 | 2280×1800×1750 | 3.2 |

ミートボール成形機 Meat Ball Making Machine

本機は、特殊シャッター方式の採用に依り、肉、野菜、等の筋入りのものでも連続して球形にカットしフライヤーに落下させる構造になった肉団子の成形機です。

This unit utilizes a special shuttering system that enables the easy and continuous cutting of various types of fibrous ingredients into a globular form, allowing them to cleanly drop into a fryer.

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|--------|--------|----------------|----------|
| MB-300 | 18,000 | 1200×1120×2370 | 1.0 |



MB-300

MB series 3600P/H~60000P/H



RC-XX 餃子ロータリークッカー Gyoza Rotary Browning Machine



RC-700

本機はギョーザを焼成する機械です。肉厚鉄板を電気ヒーターで加熱して焼成します、油給油⇒水噴射⇒鉄板上面のかき取りを自動で行います。

The RC units pan-fry gyoza to a perfectly brown crisp. The thick iron plate is electrically heated to create an even temperature for consistent heating. Application of food oil, water feeding, steaming and cleaning can be automatically conducted on the iron plate.



RC - 700 : 500P/H
RC - 1300 : 3000P/H
RC - 1500 : 4000P/H



水の注入口
Water feeder



加熱温度のコントロール
Heating/temperature control

| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|----------|--------|----------------|----------|
| RC- 1200 | 2,500 | 2000×1600×1600 | 50.0 |

AX-2R スクリュー麺機 Dough Sheeting Unit Machinery



- ・分解洗浄が行なえます。
- ・麺の流れがスムーズになりました。
- ・麺の流れはセンサーにより自動制御されます。

- Can be disassembled for cleaning
- Flow of dough strip comes smoother.
- Dough sheet feeding is controlled by use of sensor.

WX-60 海老雲呑成形機 SHRIMP WONTON Machine

本機は、通常の生皮のワンタンのほかにも、春巻き皮でも成形でき、粒々の具でもダメージが少ない。エビは一匹まるごと具材ホッパーへ入れられ充填され、充填後折り曲げて成形されるので、シールも完璧、皮の破れもない。

The WX unit is able to wrap prepared pieces of shrimp with a dough wrapping. It can utilize different types of dough sheets (pastry or spring roll). Wrapping procedure is able to minimize any damage to the shrimp and dough, and is able to safely wrap the two together tightly and without damage to either ingredient.

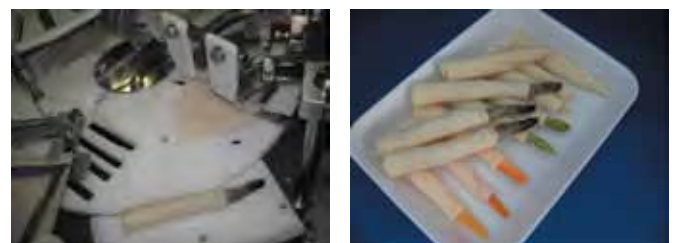
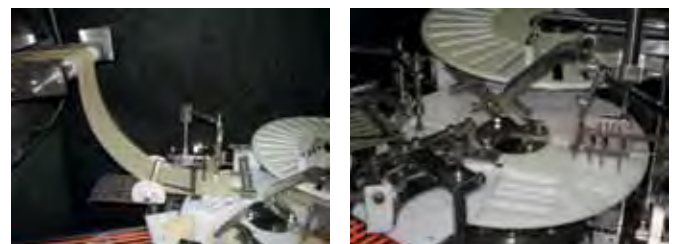


| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|--------|--------|----------------|----------|
| WX-60F | 3,600 | 1770× 800×1700 | 0.7 |

ES-40 えび巻成形機 SHRIMP ROLL Machine

本機械は焼成した皮（春巻皮）を作る機械・供給された素材を巻き上げる機械からなっています。素材の、尾付き剥きエビ・アスパラガス・スティック形状の野菜等を巻き上げることが出来ます。

The ES unit is able to wrap prepared pieces of shrimp or vegetables. Users must load shrimp or vegetable onto the conveyor and the unit will wrap it accordingly. The tip of the food product will be exposed as shown on the right.



| MODEL | Pcs/hr | WxLxHmm | Power/Kw |
|-------|--------|----------------|----------|
| ES-40 | 2,400 | 2400× 790×1610 | 7.25 |



Who Is J.C. uni-tec, Inc.?

We opened our doors to the public in the early 1990s. Since then, we have settled into a very small and specialized niche of the business world. We now offer consulting services for safety and sanitation certification (Primarily UL, NSF, and CSA regulations but we also provide additional services related to regulations established by other governmental and non-governmental regulating bodies) and carry a unique and specialized line of high quality restaurant equipment. Whether it be indirectly through our consultation services or directly through our own line of products, it is our goal to provide public access to the highest quality restaurant equipment.

Safety And Sanitation Certification Services

Our consulting services has primarily emphasized on bringing Japanese products to the American market. The safety and sanitation certification requirements in America are often different from those of other countries. Often times, Japanese companies are unfamiliar with the safety and sanitation certification process, and when certifying their products, they are required to make minor technical modifications to their products. Sometimes, this process is simple, and sometimes it is not. In either case, we make sure that things get done and that they get done right.

Consulting Services

Our consulting services deal primarily with certifying products to UL, NSF, and CSA standards. With over 20 years of experience, we have developed connections with these various agencies. Projects taken on by us are pushed through the certification process at significantly faster rates than through normal certification channels.

As your consultant, we will be responsible for all correspondence, billing and any other logistical aspects that is associated with your project.

Although we focus primarily on UL, NSF, and CSA regulations, we also provide assistance for regulations established by other governmental and non-governmental regulating bodies.

Restaurant Equipment

Our products are the only items on the market of their kind. Each of our product lines are engineered by the delicate and precise hands of known experts that have been in their respective industries for decades. From our line of Taiji products to the extraordinary noodle makers of Sanuki Menki, our product lines introduce kitchen equipment made with quality, safety, and convenience in mind.

Whether you're opening a new restaurant, are planning on renovating your current restaurant, or are a distributor looking for a new product to add your line up, keep in mind the quality of our products.

Many other products exist that are similar to ours, however, often times those products will not have safety or sanitary certifications, and are made of lesser grade materials, resulting in a short lasting and potentially hazardous product.

We don't try to hassle you with aggressive sales of our products. Our products sell themselves. We are confident of the quality and design of our products, and we encourage you to educate yourself when searching for good quality equipment similar to ours. Compare our products. Ask us questions. If you find a comparable product to one of ours, give us a call to ask us questions to clarify the differences.



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