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- No need to install any App
- This function cannot be used on a personal computer
- Do measure the actual installation space before purchasing.
- There are some size or color discrepancies between the simulation result and actual product

**About our showroom**



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

**Audio-Technica Corp.**

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

**Description of Icons**

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

Machines with the above marks have said features.

Agency



- |                    |          |           |          |
|--------------------|----------|-----------|----------|
| NORIMAKI MAKER     | ASM865CE | ASM890CE  | ASM260CE |
| SUSHI MAKER        | ASM430CE | ASM405SCE | ASM460CE |
| RICE MIXER         | ASM780CE | ASM730CE  |          |
| MULTI-NIGIRI MAKER | ASM545CE |           |          |
| ACCESSORIES        |          |           |          |



Machida business office of audio-technica Corp.is certified according to ISO 14001  
09-2022



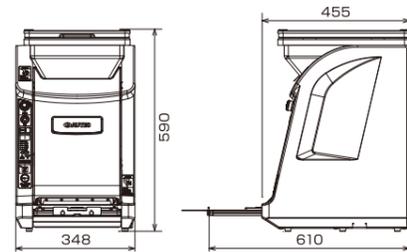
# NORIMAKI MAKER, CUTTER

Norimaki Machine  
**ASM865CE**

NORIMAKI MAKER



Control Panel



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

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

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

## Rich variation in menus with ASM865



# NORIMAKI MAKER, CUTTER

Norimaki Machine  
**ASM890CE**

NORIMAKI MAKER



Control Panel

There's no need to do anything special when changing out the rolling unit, so the settings will be perfect every time.



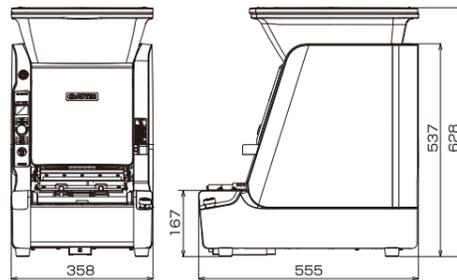
Remove the wrapping unit



Put in a different wrapping unit



Just press the Start button to finish



ASM890CE		CE
Power Supply	AC100V-240V 50/60Hz	
Power Consumption	50W	
Sushi roll sizes	Small, medium, and Large sushi rolls; rolls with rice on the outside (medium or thick); yoko rolls (custom order machines only) ※The specifications of the rolling unit and main unit need to be changed to make yoko rolls	
Rolling capacity (continuous rolling)	Small (S) : 400 rolls/hour; Medium (M) : 360 rolls/hour; Large (L) : 343 rolls/hour ※Based on our process for making them	
Hopper Capacity	Basic: Approx. 6.6 kg (approx. 3.6 l) With add-on: Approx. 10.0 kg (approx. 5.4 l)	
Dimensions	W 358 x D 555 x H 628mm ※Not including power cord or convex screw parts	
Weight	Approx. 43 kg	

Save tons of time making sushi!  
Now anyone can make lots of beautiful sushi rolls in as little as 6 seconds per roll\*<sup>1</sup>

- No difficult steps when switching between sushi roll types  
With the new SMD System,\*<sup>2</sup> all you have to do is press the Start button and the machine automatically detects the wrapping unit.
- Completely revamped structures for the mixture and shaping parts  
Simply press one button to quickly form a pro-level, fluffy layer of sushi rice. The newly added NUW System\*<sup>3</sup> creates uniform sushi rolls with an even better texture than before.
- No fluororesin-coated parts used  
With no need to re-coat parts later, the operating costs are reduced significantly. You don't have to worry about foreign objects getting into rolls due to resin chipping off.
- Most compact in its class  
You can find space for it even in small kitchens.\*<sup>4</sup>

\*<sup>1</sup> Small rolls; based on our process for making them    \*<sup>2</sup> Smart Magnetic Detection System  
\*<sup>3</sup> New Uplift Wrapping System    \*<sup>4</sup> Based on research by our company in September 2022

Norimaki Cutter  
**ASM260CE**

NORIMAKI CUTTER



Based on ergonomics, it is designed with easy operation.  
Put in Norimaki, Press start button and take it up, a series of work flow will be smooth.



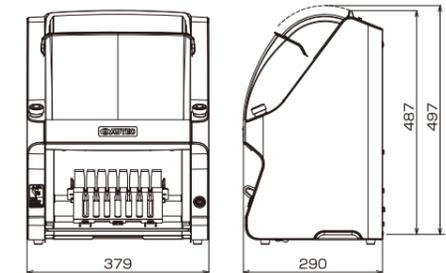
Set Norimaki on the base.



Press Start Switch right above the base.



Pick Norimaki up when the cover opens.



ASM260CE		CE
Power Supply	AC100V-240V 50/60Hz	
Power Consumption	35W	
Dimensions	W 379 x D 290 x H 497 mm ※Excluding the Power cord and protruding parts.	
Range of Norimaki sizes	Thickness: Equivalent to 25 square - 50 square(mm) Length: Lengthwise roll (for 6/8 pcs) 180-190mm Yoko roll (for 10 pcs) 200-210mm	
Cutting Size (mm)	For 6 pcs cut: 30mm each For 8 pcs cut: 22.5mm each For 10 pcs cut: 20mm each	
Production Capacity	Up to 600 pcs per hour ※Including putting Norimaki action for 2sec. Small maki(25mm) 4 pcs(2,400pcs per hour) Medium maki(35mm) 2 pcs(1,200pcs per hour) Large maki(45mm) 1pc(600pcs per hour) ※The production capacity varies depending on the setting and the conditions.	
Weight	Approx. 17 kg	

Save tons of time cutting!  
Anyone can cut rolls easily and quickly for more beautiful ones that sell better!

- Protecting cutter blades with「Smart Brake Structure」  
With this structure, it would prevent from installing wrong cut base, so that the risk of blade damage can be avoid.  
The cost of exchanging blades will be reduced.
- New design of each blade angle, and it achieved high effective slicing.  
Not crashing but cutting the ingredients sharply, the cut surface is beautiful enough to increase the product reputation.\*<sup>1</sup>  
California rolls(Inside-out rolls) and Oshizushi(Pressed Sushi) can be cut beautifully.
- It is hygienic because all the parts are designed for easy washing.  
The washing time after cutting will be shortened as easy assembly is considered.
- Double switch system that starts when the left and right start switches are pressed at the same time,  
「Single Emergency Stop System」that stops the operation immediately by pressing either of the start switches during the operation.

\*<sup>1</sup> compared to old model.



# SUSHI MAKER

## Sushi Rice Ball Machine ASM430CE

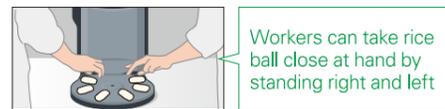
SUSHI MAKER



Control Panel



When working on the both side of machine...



The Motion when worker taking rice ball by standing on the left side of new machine.

The Motion when worker taking rice ball by standing on the right side of new machine.



The Motion when worker taking rice ball by standing on the left side of old machine.

Worker couldn't take rice ball by standing on the right side of old machine.

Variations of forming rollers  
(Common to ASM405)

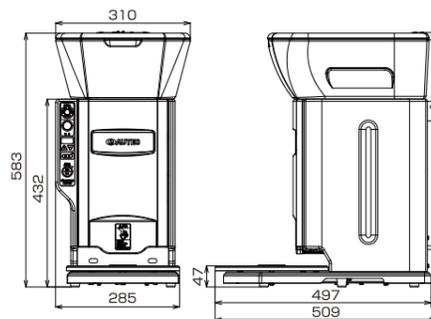
Name	Weight
SSS	Approx. 16 g
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g

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

### Compact Design, High speed Forming Capacity, Flexible Operation Sushi Rice Ball Maker

- Industry's first "Both Side Taking" function, able to work concurrently with 2 people.
- Supply high-quality formation of sushi rice ball-producing with "Slant Model"
- Max. 4,200 rice ball per hour capable of forming, 175% speed up compare to conventional model.
- Rice ball piece number on the turntable is selectable. (max to 9 pieces), turning direction is also switchable. (right/left)
- Most fewest cleaning parts and smallest installing area of all the same class machine.

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



ASM430CE		CE
Power Supply	AC230V 50 / 60 Hz	
Power Consumption	75W	
Production Capacity	50Hz: A maximum output of 4000 rice balls / hour. 60Hz: A maximum output of 4200 rice balls / hour.	
※The number of lumps produced varies according to the settings and the forming conditions.		
Volume Adjustment	16 - 24 g / ball (SSS, SS, S, M, L)	
Hopper Capacity	6.6 kg	
Dimensions	Approx. W 310 x D 509 x H 583mm	
※Excluding the Power Cord and protruding parts		
Weight	Approx. 23 kg	

## Sushi Rice Ball Machine ASM405SCE

SUSHI MAKER



Control Panel



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



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

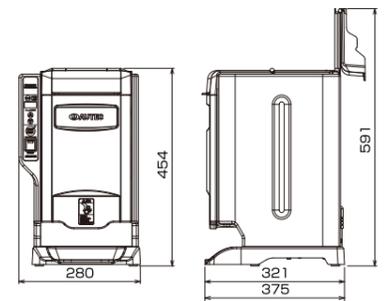
Variations of forming rollers  
(Common to ASM405)

Name	Weight
SSS	Approx. 16 g
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g

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

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

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



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

# SUSHI MAKER

Sushi Rice Ball Machine  
**ASM460CE**

SUSHI MAKER

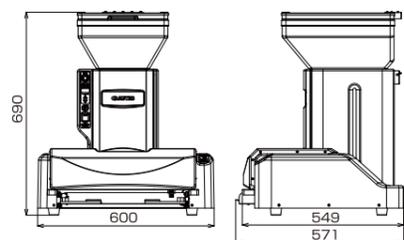


Control Panel



Automatic alignment starts when tray is set

Name	Weight
SSS	Approx. 16 g
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g



ASM460CE			CE
Power Supply	AC230V	50 / 60 Hz	
Power Consumption	115W		
Production Capacity	A maximum output of 3500 rice balls / hour. ※ The number of lumps produced varies according to the settings and the forming conditions.		
Volume Adjustment	16 - 24 g / ball (SSS, SS, S, M, L)		
Hopper Capacity	Approx. 8.2 kg		
Dimensions	Approx. W 600 x D 571 x H 690 mm ※ Excluding the Power Cord and protruding parts ※ Working dimension: D 845 mm is required.		
Weight	Approx. 43 kg		

**Automated Alignment 159% Speed Up to the Former Model**  
**Max. 3,500 sushi rice ball per hour automated forming**

- Machine starts forming sushi rice balls automatically when tray is set.
- 50 sushi rice balls are aligned on the tray automatically in 51 seconds.
- Compact design that fit on working bench of D450xW600mm.
- Few cleaning parts and simple structure, easy to disassemble and clean.
- Built-In catch arm installed, and tray covered inside the machine, more safety and healthy.

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



Variations of forming rollers

### BASIC TYPE



- Amount 16g (15-17g)
- Amount 18g (17-19g)
- Amount 20g (19-21g)
- Amount 22g (21-23g)
- Amount 24g (23-24g)

### SHORT TYPE



- Amount 12g (12-13g)
- Amount 14g (13-15g)



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



# RICE MIXER

Rice and Vinegar Mixer  
**ASM780CE**

SHARI MIXER



Control Panel



Up Down Button



**12kg**



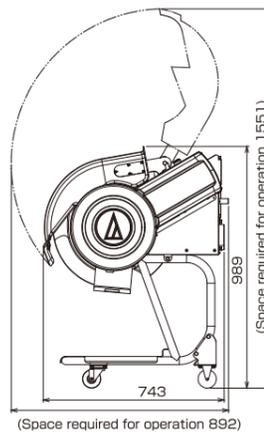
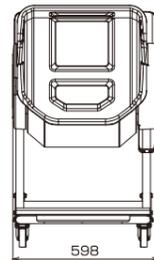
You can easily detach the drum bowl with one touch of a button.



A new cradle-like mixing way is adopted.



A white cover is attached



(Space required for operation 892)

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

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

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



Rice and Vinegar Mixer  
**ASM730CE**

SHARI MIXER



Control Panel



**6.6kg**



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



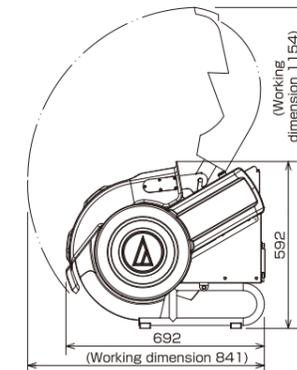
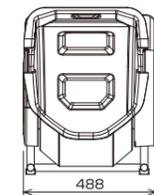
Newly developed shari-mixing bar



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



A white cover is attached



(Working dimension 841)

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

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

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

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



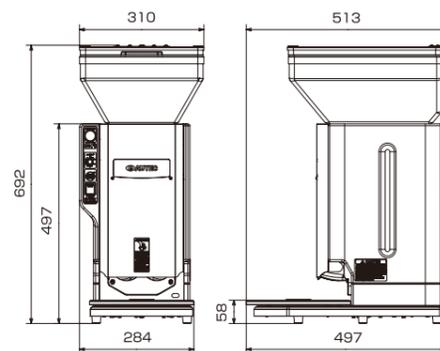
# MULTI-NIGIRI MAKER

Rice Ball Forming Machine  
**ASM545CE**

△ MULTI NIGIRI MAKER



Control Panel



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

## Multiple roles with one machine

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

## ASM545 Forming sizes and shapes

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

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

## ACCESSORIES

### Lubricant Spray AUTEX



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

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

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

### Electric Rice Box 1575XB



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

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

### Absorbent Sheet for Rice Boxes Rice Pack

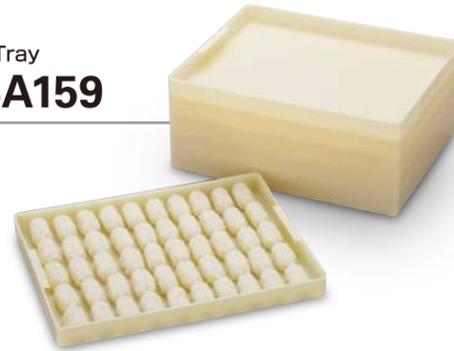


- Super absorbent durable paper to quickly absorb vapor from sushi rice
- Capable of keeping sushi rice fresh for a long time
- Easy cleaning of rice boxes by preventing rice from attaching to the surface
- With its strength, it is easy to translocate rice

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

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

### Rice Tray ASA159



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

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

### Rice Box ASA151



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

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

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

### Antibacterial resin makisu mat Antibacterial Makisu

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



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

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

### Rice Net



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

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

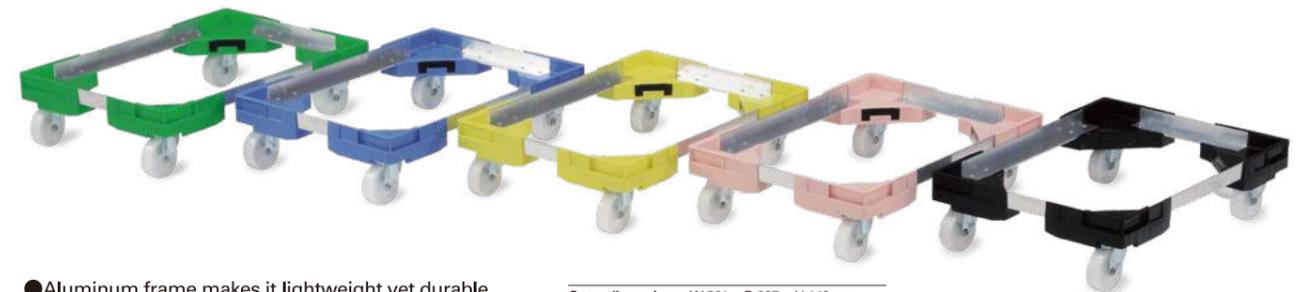
### Silicon Rice Net



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

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

### Rice Box Trolley SL-4



- Aluminum frame makes it lightweight yet durable
- Moving around heavy rice storage boxes is a breeze
- Exceptionally quiet thanks to high-performance casters

**Outer dimensions :** W 561 x D 397 x H 142mm  
**Load capacity :** 210 kg  
**Weight :** Approx. 2.7 kg

### Cucumber Cutter KY-6/8

- Manual cutter that easily divides up cucumbers for sushi rolls
- Anyone can easily use this to remove seeds and divide cucumbers into equal parts
- Please contact us for information on how thick of cucumbers you can use



**Dimensions :** W 300 x D 300 x H 340mm  
**Divides cucumbers into :** 6 or 8 pieces  
**Note :** You can custom order one that divides them into a different number of pieces  
**Weight :** Approx. 3 kg

### Dispo Gloves



- Outer embossing makes them less slippery, yet sushi rice doesn't stick to them easily
- Hygienic as you don't directly touch the sushi rice, and easy to work with as your hands won't get sticky
- Easy-to-remove shape

100 gloves (can be used for either hand)  
60 boxes (6000 gloves) per carton