

Onigiri Forming Robot

PG

Watch
the video here



Compact yet powerful,

the perfect choice for small businesses

Once you start the operation...

The rice ball **pops!**

As soon as you take a rice ball, another one pops right out!
You can produce one every 2.4 seconds!
(※At maximum production)

- Production Capacity: MAX 1,500 units/ hour (for 100g) ■ Hopper capacity: Approx. 10 kg
- Power Supply: AC 100 V, Single-phase (50/60 Hz) ■ Power consumption: 150W
- Weight: Approx. 55 kg ■ Machine Dimensions: Approx. 330 (W) × 632 (D) × 713 (H) mm
- *Maximum height: 736.3 mm (with a hopper capacity of 10 kg)



*Please note that the design and specifications of this machine are subject to change without notice.

POINT 1 Compatible with various shapes of rice balls

You can choose from four different rice ball shapes. (Tawara and Makunouchi shapes are available upon special order.) By swapping out the entire set of molds, you can also produce rice balls in different shapes.

**No
holes**



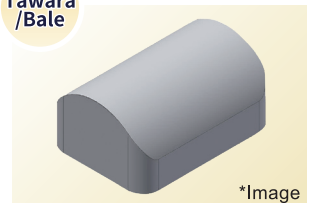
**With
holes**



**Maku-
no-
uchi**



**Tawara
/Bale**



By replacing the entire set of molds and adjusting the rice weight, it is also possible to produce sandwich-style rice balls.



Installing the press arm is easy, anyone can do it with just a single knob!



FUJISEIKI

- FUJISEIKI CO.,LTD.(JAPAN)
- Fujiseiki Food Machinery USA Inc.(USA)
- Fujiseiki Food Machinery ASIA Co.,Ltd.(Thailand)
- Fujiseiki Food Machinery Europe GmbH(Germany)

POINT 2 Registering values based on the condition of the rice

With three settings available to accommodate different rice textures—such as stickiness and softness, anyone can make perfectly shaped rice balls with a single touch once the settings are configured.

B	No.	Item	Gram	Amount	Comp
	1	○	90	98	33
	2	△	100	75	33
»	3	□	43	45	35

gram

You can set the product weight

Tighten

Adjusting the tightening time helps stabilize the weight

Weight

By adjusting the number of units, you can fine-tune the weight

In addition, our unique loosening technique results in rice balls with a fluffy texture.

We're committed to great taste, too!



Spiral loosening

By loosening the rice in a spiral motion at an angle, it not only avoids damaging the rice grains but also allows air to be incorporated between them.



Single roller

There is only one roller. Reducing the number of rollers helps to minimize damage to the rice.

POINT 3 Compact design & high supply capacity

Its compact size makes it easy to install even in small restaurants. It makes effective use of even the smallest of spaces.



*Depth 632mm

By reversing the front and back of the hopper, the capacity increases from 7.5kg to 10kg.

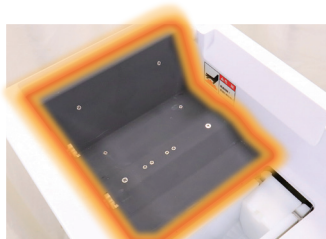


With an impressive production capacity of up to 1,500 rice balls per hour, this machine provides powerful support for rice ball production. It also makes it easy to produce rice balls filled with seasoned rice.



Options

Far-infrared heater



B	Maintain temperature (Heater temperature)	Heater output
Current	60.1 °C	65 °C
		UP
		DOWN

Installing a far-infrared heater inside the hopper maintains a constant temperature, enabling the production of rice balls of consistent quality. The temperature can be adjusted between 0 and 65 degrees.