

Maki Robot KTM2

A multifunctional sushi rolling machine capable of making thin, medium, and thick rolls, as well as extra-thick rolls and figure- ϕ rolls

Watch the video here



Number of parts: **22**

Assembles in just **5** minutes!

Easy production in 3 steps

1 Take out the sheet



2 Place the fillings



3 Roll



*Equipped with a sensor to prevent the cassette from being pulled in

Machine Specifications

- Production Capacity: MAX 400 rolls (Thin rolls)
- Power Supply: AC 100 V
- Power consumption: 110 W (50/60 Hz)
- Weight: Approx. 50 kg (machine body)
- Machine Dimensions: Approx. 360 (W) × 594 (D) × 656 (H) mm
- Hopper Capacity: Approx. 9 kg of cooked rice
- Recommended processing temperature: 30–40°C



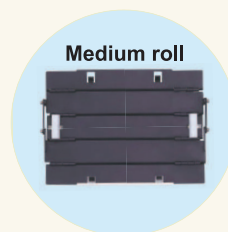
5 Features That Help You Make Sushi Rolls Just the Way You Want Them

Production of 3 types of cassettes, extra-thick rolls, and spiral rolls



Upgraded from the conventional 4-sheet cassette to our proprietary 5-sheet cassette. By applying pressure from both the front and back using the 5-sheet cassette, even extra-thick rolls packed with ingredients can be rolled securely.

It also enables the production of figure-eight rolls.



Plump rice sheets



The unique spiral loosening method and two-stage roller rice dispensing method reduce damage to the rice, resulting in a fluffy sheet that is neither crushed nor kneaded.

9 types of data registration



Since data for three different thicknesses (thick, medium, and thin) can be registered separately, it's easy to manufacture products with varying gram weights.

Furthermore, sheet thickness and density can be registered depending on the state of the rice.

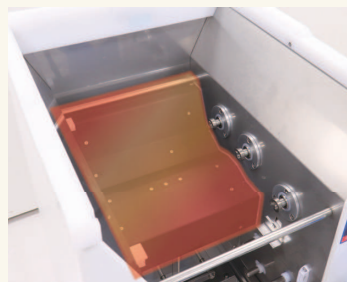
Standard equipped with a dedicated sheet dispensing mode.



By selecting the sheet dispensing mode, the sheet dispensing and rolling processes can be divided, allowing up to 5 people to work on one machine. This makes it possible to handle busy periods such as when making Ehomaki.

Options

Far-infrared heater



The installation of a far-infrared heater maintains a constant temperature (adjustable from 0 to 60 degrees), enabling the production of rice sheets of consistent quality.

Layout

