

New Onigiri Shop Service Proposal

*Freshly Made, Fully Original: The Ultimate Live Onigiri Experience.
A Compact Onigiri Machine like no other*



Onigiri Robot

OCP

Replicating the Gentle Touch of an Artisan

Superior Hygiene Perfecting the Artisan's Hand-Shaping Process

Fully automated from start to finish. The all-stainless steel body ensures maximum protection against residual bacteria.

Live Experience Filling Station



Display-focused design that allows customers to enjoy watching the entire making process.

[Rice Portion Range]
Supports weights
85-160g.

Live Experience Finishing Station



The ideal workspace for final touches like searing or wrapping with nori.

*Optional : Width+313mm

- Production Capacity : 300 rice balls/hr (Varies by filling, rice portion, and texture)
- Power Supply : Single-phase 100/120V
- Power Consumption : 970W
- Weight : 135kg
- Machine dimensions : Approx. 1,101(width)×706(depth)×674(height)mm
- Hopper Capacity : 10kg (approx. 3.5 shō)

Customization Choose fillings to match every customer's order.



Accommodates up to 15 hotel pans. Rapidly create unique, custom-made onigiri.

*Optional : Depth +89.5mm

Options

High-Capacity Rice Hopper

Holds approx. 20kg of rice (enough for ~200 units), significantly reducing refill frequency.

*(Based on 100g per unit)

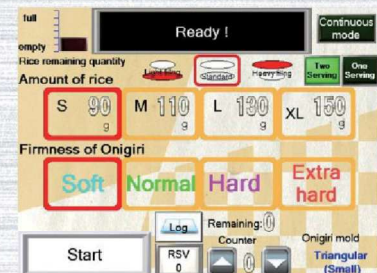
Fluffy and Warm

Far-Infrared Heater

Provides superior heat and moisture retention, delivering piping-hot rice at 70°C.

Original Control Panel

You can adjust all 16 settings for rice volume and pressure with a single touch.



*Design and specifications are subject to change without notice.

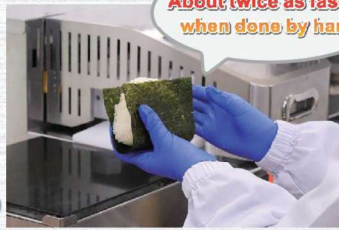
Fluffy and Warm

High-Speed Service : Freshly Made Onigiri on Demand

Ready in just 12 seconds! (Varies by filling, rice portion, and texture)
Always delivering piping-hot, fresh onigiri.



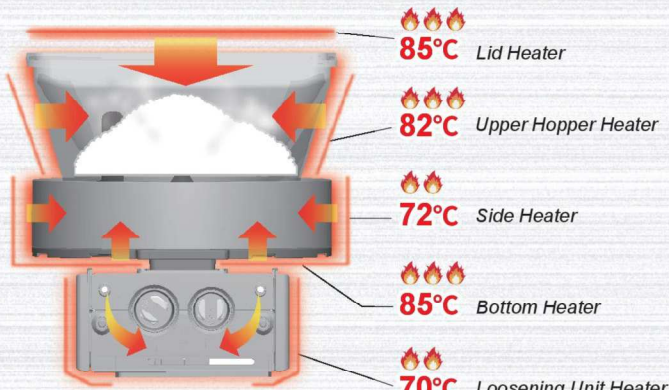
Rice kept at 70°C or higher



About twice as fast as when done by hand!

Full-surface thermal insulation ensures premium warmth down to the very last serving. The high-airtight design also locks in moisture, preserving the rice's natural fluffiness.

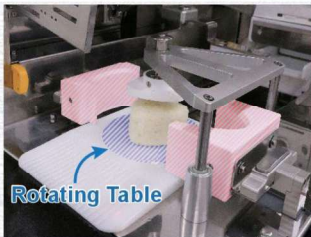
Temperature distribution by 5 localized far-infrared heaters



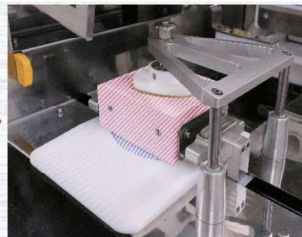
Delicious

Expert pressing technique that preserves the texture of every grain.

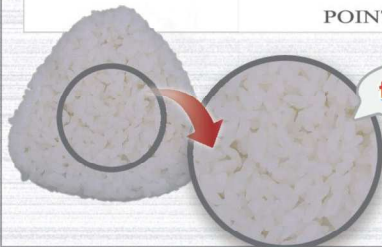
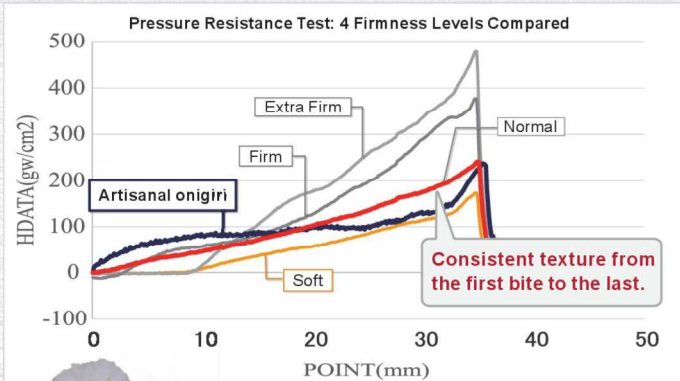
Artisan Mastery: The '3-Point Hand-Shaping' Technique." Precisely adjust the pressure to achieve a light, uniform triangle—just like a handmade touch.



Rotating Table



*Images color-enhanced for clarity.

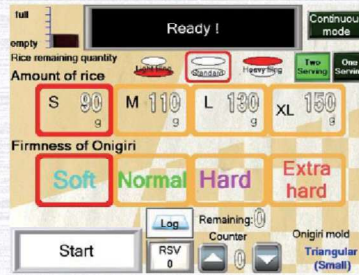


fluffy

← Settings: Normal Firmness

Original

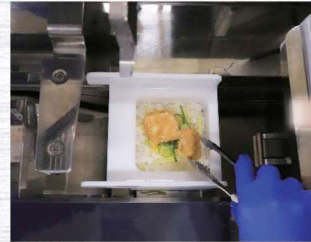
Customize your own signature taste.



Easily change modes for rice volume and firmness using the touch panel.

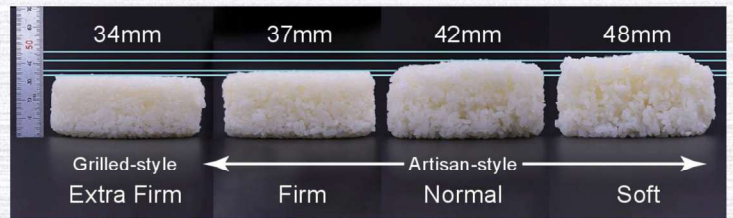
Create fully customized onigiri to meet every customer's request.

Accommodates extra-large fillings with ease.



Hearty fillings for ultimate satisfaction!

From airy and fluffy to perfectly firm.



Live Experience

Showcase the "Freshly Made" experience right before their eyes.

Perfect for over-the-counter service.

Turn every step—from order to serving—into a captivating performance.



Continuous Mode

Automatically supplies orders in registered sequence. (Individual settings for rice weight and firmness available.)

Reservation history

Reservation number	Rice weight	Firmness	Filling	Pieces
During cooking	0	Soft	Standard	0
Reservation number 1	0	Soft	Standard	0
Reservation number 2	0	Soft	Standard	0
Reservation number 3	0	Soft	Standard	0
Reservation number 4	0	Soft	Standard	0
Reservation number 5	0	Soft	Standard	0

Cancel current process
Delete queue



Continuous Rice Supply

Variations

Achieve firm, perfect shaping for grilled onigiri and rice patties using Extra Firm Mode.



*Round shapes available as an option