

iMaki

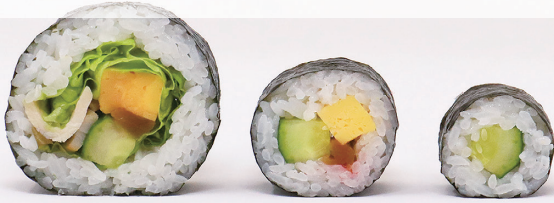
UME

Watch the video here



Order taking begins on **2026 July**

One machine for maki and uramaki!



Machine operation(for uramaki)

Take out the rice sheet



Place seaweed and ingredients on top of rice sheet



Press the button to wind



The uramaki is finished



Specification *Design and specifications are subject to change without notice.

■Production capacity

Uramaki : 230pcs/hour(thick rolls) 250pcs/hour(thin rolls)

Maki : 250pcs/hour(thick rolls) 300pcs/hour(thin rolls)

■Maximum capacity of rice hopper : Approx.9 kg of cooked rice

■Power supply : AC220 - 240V

■Power consumption : 0.11kW

■Weight : Approximately 55kg

■Rice sheet length : 65-215mm(standard)

■Machine dimensions : 360(width) x 580(depth) x 650(height)mm

A dedicated stand for the machine is included separately

A wide variety of products with one machine

URAMAKI



Thick roll
(grilled meat roll)



Medium roll
(flying fish roe roll, avocado & salmon)



Thin roll
(salad roll)



Extra thick roll
(rice burrito)

MAKI



Thick roll



Medium roll



Thin roll

Ease of use and functionality that meets specific needs

18 types of product data registration

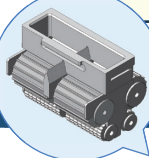
- 9 types of maki (3 thick, 3 medium, 3 thin)
- 9 types of uramaki (3 thick, 3 medium, 3 thin)

Detailed settings are easy to operate

The length, thickness, density, slack, and tightness can be easily adjusted.

One-touch switching

Switching between maki and uramaki can be done with a single touch. No need for troublesome part replacement.



Two-sheet roller

*Special order

By changing to a custom-made roller with a dual-discharge feature, two mini rolls can be produced at the same time.



Can also produce items other than sushi rolls

*Custom order

Depending on the application, products other than sushi rolls, such as tortillas and fresh spring rolls, can also be produced.

