<SUSHI ROBOT CATALOGUE – JANUARY 2014 - EURO

Prices have to be reconfirmed before order. 01/01/2014

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Gentlemen,

CHRISTMAS ESTIMATE
Valid from 15th december 2013 until 30th March 2014

To make a good sushi, the rice has to be at the room temperature and the fish very fresh, near +2°C. Our concept is to prepare the rice with a set of robots and to use very fresh fish. So your sushi is optimal, no loss of fish or end product, no need of sushi-chef. With our concept, you will save money and will make your operation more profitable.

Our sales program includes:
1) The sushi robots
2) The sushi-bar and kitchen concept with the SLIDER, our NEW magnetic conveyor sushi-bar
3) The sushi production plant for manufacturing fresh sushi for Supermarket
4) The sushi technology including a sushi production management software
5) All sushi products (rice, vinegar, nori, wasabi, ginger…) and also deep freeze pre-sliced fish (sushi-topping go to www.sushitopping.com)
6) A Transfer of Technology (know-how, production software, colour catalogue, sushi-robots, fish and products………)

Most of our robots are imported from Japan and are operating according to the Japanese state of the art. They are reliable, up to date electronic, easy to use, easy to clean, easy to maintain. We make the robot installation and the after-sale service has been organised (service within 24-72 hours). Freight, installation, staff training and 3 years guaranty are included in the price. Our web site www.sushi-robot.com shows sushi robots video and diaporama.

We offer the following sushi-robots:
1) A line of Rice washer simple or automatic (including a scale for weighting rice)
2) Rice cooker 1, 2 or 3 decks
3) A line of machine to mix and cool the rice
4) A line of table-deck Sushi-Nigiri Robots to form the rice balls
5) Table-deck and industrial Onigiri maker
6) Table-deck Sushi-Maki Robots to form the shari and/or roll the sushi-maki
7) Maki cutter
8) Industrial Sushi Machines (Nigiri-12’500 and Maki-4’000 Machines)
9) THE SLIDER Kaiten-Sushi-Bar - Conveyor-system (price quotation under request according to the bar sketch – about 1’300 to 1’800 Euro/meter for a complete bar with bar-plate and decoration panel).

http://www.youtube-nocookie.com/embed/AdtNa63elhw?rel=0
PROPOSAL

We suggest one of the 3 under-mentioned proposals:

A) Robots for starting a small sushi business (Sushi-Bar, Restaurant) > 500pcs/day

B) Robots for starting a sushi business (Sushi-Bar, Restaurant, Take-Away, Home Delivery)

C) Robots for a production of > 8'000 sushi/day (Large Sushi-Bar, Catering, Take-Away)

D) Robot for a large production (Catering, Take-Away, Supply to Super-Market) > 12'000pcs/day

<table>
<thead>
<tr>
<th>Number of sushi/day</th>
<th>Unit</th>
<th>Price CIF EU</th>
<th>Price FOB Jap</th>
<th>Price FOB Jap</th>
<th>Price FOB Jap</th>
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<tbody>
<tr>
<td>3'000 pcs</td>
<td>(A)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8'000 pcs</td>
<td>(B)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12'000 pcs</td>
<td>(C)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SERVICE & GUARANTEE - CE MARKING

MAINTENANCE - We guarantee a service within 24-72 hours in Europe. We supply a maintenance contract for a reasonable price to check the machines regularly and avoid problems in operations.

GUARANTEE - The guarantee is 1 years in all Europe. Travelling and expenses (Hotel room 3* to 4* and meals) are always at the customer expenses.

CE MARKING - All machines are CE marked after been tested by an official European laboratory in Europe.
SUSHI-ROBOTS

COOKING RICE

Rice Washer
ZO-Elephant

Rice Cooker
OKAMI-Wolf

Rice Mixer-L
KUMA-Bear

Rice Cooking System
TORA-Tiger

RICE FORMING (Low Cost)

Nigiri-Machine-Simple

Nigiri-Machine-LC

Maki-Machine-LC

FORMING RICE (DeLuxe)

Nigiri-DeLuxe

Nigiri-DeLuxe + Tray Feeding

Nigiri-Regular

Maki-Super

I-Maki

Maki-Cutter-Electric

3rd Euro Sushi Convention

GULFOOD
Dubai – 23-27 February 2014
ROBOTS

A - Rice Washer

1) **Rice washer** to eliminate starch
   Price: Euro 1'250.00
   Rice washer RW-01 Wash 7.0 kg rice in 15 minutes with water under high pressure. Made in Japan

2) **Rice washer automatic** with rice weighting and washing
   Price: Euro 11'600.00
   Rice washer RM-401AG-CE. Made in Japan. 3 years guarantee. CE Marking
   Digital display of the rice to weight and to wash.
   90 kg raw rice are in the main container. The programmed quantity of raw rice is sucked into the washing head, washed and poured in the cooking pot together with the programmed quantity of cooking water. No mistake in the ratio raw rice/cooking water

3) **Small Rice washer automatic RM-401D-CE**
   Price: Euro 8'100.00
   Table desk. Put rice with hand. All other operations like RM-401AG-CE

B - Rice Cooker

1) **Small Table deck Rice Cooker** 3 kg dry rice
   Price: Euro 500.00

2) **Rice cooker 1 deck** to steam-cook 4 to 7 kg dry rice
   1 deck Rice cooker (7.0 kg rice/deck) RC-01
   Microprocessor controlled. Made in Japan. CE Marking

3) **Rice cooker 2 decks** to steam-cook 4 to 14 kg dry rice
   2 decks Rice cooker (7.0 kg rice/deck) RC-02. CE Marking
   Microprocessor controlled. Made in Japan.

4) **Rice cooker 3 decks** to steam-cook 4 to 21 kg dry rice
   3 decks Rice cooker (7.0 kg rice/deck) RC-03. CE Marking
   Microprocessor controlled. Made in Japan.

5) **Industrial Rice cooker 280 kg raw rice/hour**
   Please ask documentation and estimate to our agents
   http://www.youtube-nocookie.com/embed/YGTbADRH12w?rel=0

C - Rice Mixer

1) **Rice Mixer S (small)**
   Price:

2) **Rice Mixer L (large)**
   Price: Euro 9'840.00
   The rice mixer can cool and mix more than 5-7kg (S) or 10-15kg (L) of cooked rice with vinegar.
   Microprocessor controlled. Mixing and cooling software. CE Marking 3 years guarantee
   The rice and vinegar are mixed and cooled to room temperature or, optional, to define temperature (ST or LT) in less than 10 minutes. Easy to use, easy to clean.
Automatic Rice Washer RM-401 (ZO – The Elephant)

Capacité de stockage : 90 kg de riz sec
Capacité de lavage : 1.5 à 7.5 kg de riz sec
Durée du cycle : 4-6 mn
Poids : 77 kg
Dimensions : W 600 / D 630 / H 1’785 mm

On programme la quantité de riz à laver et le volume d’eau de cuisson.
On place le pot de cuisson sur la table et on appuie START.
Au bout de 6 mn le pot se remplit du riz et de son eau de cuisson.

Storage capacity : 90 kg of dry rice
Washing capacity : 1.5 to 7.5 kg of dry rice
Time of a cycle : 4-6 mn
Weight : 77 kg
Dimension : W 600 / D 630 / H 1’785 mm

You program the quantity of dry rice and the volume of cooking water.
You put the pot on the table and press START.
After 6 mn operation, the pot is filled with rice and cooking water.
Semi-Automatic Rice Washer RM-401-HTC ou 401D-CE

<table>
<thead>
<tr>
<th>Appareil de table</th>
<th>RM 401-HTC</th>
<th>RM-401D-CE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacité de lavage</td>
<td>1.0 à 4.0 kg de riz sec</td>
<td>1.0 à 6.0 kg de riz sec</td>
</tr>
<tr>
<td>Washing capacity</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Durée du cycle</td>
<td>5 mn</td>
<td>5 mn</td>
</tr>
<tr>
<td>Time of a cycle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eau de Lavage</td>
<td>23 l</td>
<td>23 l</td>
</tr>
<tr>
<td>Washing water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Poids / Weight</td>
<td>20 kg</td>
<td>36 kg</td>
</tr>
<tr>
<td>Dimension</td>
<td>W 415 / D 510 / H 800 mm</td>
<td>W 420 / D 520 / H 1’345 mm</td>
</tr>
</tbody>
</table>

On pèse le riz cru (avec une balance) et on l’introduit dans la trémie.
On programme la quantité de riz à laver et le volume d’eau de cuisson.
On place le pot de cuisson sur la table et on appuie START.
Au bout de 5 mn le pot se remplit du riz et de son eau de cuisson.

You weight the raw rice and you put it into the hopper.
You program the quantity of dry rice and the volume of cooking water.
You put the pot on the table and press START.
After 5 mn operation, the pot is filled with rice and cooking water.
Rice Cooker OKAMI (The Wolf))

Capacité de cuisson : Electric 1.5 à 5.5 kg de riz sec  
                    : Gas 1.5 à 7.5 kg de riz sec  
Durée du cycle : environ 50 mn  
Poids : 60 kg par étage (60kg – 120kg – 180kg)  
Dimensions : W 750 / D 600 / H 517 – 934 - 1351 mm

On place le pot dans le cuiseur et on appuie sur START.  
Au bout de environ 50 mn la cuisson est terminée.  

Un modèle spécial pour l’Industrie est disponible avec une porte pour l’entrée du riz dans la zone de stockage et une porte de sortie pour le riz cuit en zone propre.

Cooking capacity : Electric 1.5 to 5.5 kg of dry rice  
                    : Gas 1.5 to 7.5 kg of dry rice  
Time of a cycle : about 50 mn  
Weight : 60 kg per deck (60kg – 120kg – 180kg)  
Dimension : W 750 / D 600 / H 517 – 934 - 1351 mm

You put the pot in the cooker and press START.  
After about 50 mn the cooking is finished.  

A special model for Industry is available with a door to introduce the raw rice from the stock and an outside door in clean zone to take out the cooked rice..
### Rice Mixer KUMA (The Bear)

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixing capacity</td>
<td>environ 20 kg of cooked rice</td>
</tr>
<tr>
<td>Cycle time</td>
<td>8 mn</td>
</tr>
<tr>
<td>Weight</td>
<td>80 kg</td>
</tr>
<tr>
<td>Dimensions</td>
<td>W 600 / D 650 / H 1’150 mm</td>
</tr>
</tbody>
</table>

You put the cooked rice in the ball then you put the mix of vinegar and close the ball. You press START. After 7 mn the rice is mixed and cooled to room temperature. Touch-screen panel.

**OPTION** Contrôle du mélangeur par senseur de température. Quand la température du riz programmée est atteinte, le mélangeur s’arrête.

Mixing capacity : about 20 kg of cooked rice
Cycle time : 8 mn
Weight : 80 kg
Dimensions : W 600 / D 650 / H 1’150 mm

You press START. After 7 mn the rice is mixed and cooled to room temperature. Touch-screen panel.

**OPTION** Controlled by température sensor. The rice temperature to be achieved is programmed and the Mixer will stop working when this temperature is reached.

Prix : Euro 9’840.00 Euro
Prix de l’option : 1’800.00 Euro

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**3rd Euro Sushi Convention**

**GULFOOD**
Dubai – 23-27 February 2014
D - SUSHI RICE COOKING INTEGRATED SYSTEM  TORA (The Tiger)

Ligne Automatique de Cuisson du riz pour cuire au maximum 6kg de riz sec (12 à 14kg de riz cuit) en 50mn comprenant 1) Un laveur de riz automatique, 2) Un cuiseur à riz et un Mélangeur à riz automatique

Capacité : 6kg de riz sec, soit 12 à 14kg de riz cuit en 50mn.
Espace requis : Seulement 750mm x 1’100mm. N’importe quel restaurant à assez de place

Automatic Rice Cooking Line to cook 6kg dry rice in 50mn including 1) An automatic Rice Washer, 2) A Rice cooker and an Automatic Rice Mixer Blender

Capacity : 6kg dry rice, 12 to 14kg of cooked rice in 50mn
Space required : Only 750mm x 1’100mm. Any restaurant will have enough space

SRCIS with 1 deck rice cooker

Prix : Euro 25’000.00
E - Sushi-Nigiri Robot to mould rice balls

1) **Robot Nigiri-Simple-01**
   
   **Price**: Euro 3’500.00
   
   Simple robot, only 2 rice balls size available (exchangeable rollers). Easy to install, easy to use. Sushi-nigiri robot for small production. 1’000 balls per hour. The balls are falling on your hand.

2) **Robot Nigiri-CH**
   
   **Price**: Euro 8’100.00
   

3) **Robot Nigiri-LC (Low-Cost)**
   
   **Price**: Euro 9’700.00
   
   Capacity 4’000 balls/hour. Manufacture rice balls like hand-made. Microprocessor controlled.

4) **Robot Nigiri-LC (Low-Cost) with Tray Feeder**
   
   **Price**: Euro 17’400.00
   
   Robot microprocessor controlled. Production of 4’000 rice balls/hour. Size and weight (15g to 25g) of the rice balls are microprocessor controlled. (It is very important to be able to change the size and weight of the rice balls to counterbalance the change of the rice texture which can occur because of the water, of the cooking or just because it is another bag or another harvest). Many safety switches.
   
   a) The rice is placed into the hopper and goes down automatically, controlled by optical cells.
   
   b) The rice is slightly falling between rollers into a form. Weight of the rice ball is microprocessor controlled.
   
   c) The rice ball is slightly pressed and the balls are ejected into a 60 positions plate. NO MAN POWER

5) **Robot Nigiri-DeLuxe**
   
   **Price**: Euro 10’900.00
   
   Robot with turn table microprocessor controlled. Production of 4’000 rice balls/hour. Size and weight (15g to 25g) of the rice balls are microprocessor controlled. (It is very important to be able to change the size and weight of the rice balls to counterbalance the change of the rice texture which can occur because of the water, of the cooking or just because it is another bag or another harvest). Many safety switches. Routine to empty the robot automatically.
   
   d) The rice is placed into the hopper and goes down automatically, controlled by optical cells.
   
   e) The rice is slightly falling between rollers into a form diged into the turn table. Weight of the rice ball is microprocessor controlled.
   
   f) The rice ball is slightly pressed and the ball goes out of the turn table. The rice balls are placed in a box by hand and a light switch stops the machine in case the turn table is filled.

6) **Robot Nigiri-Total (Nigiri-De-Luxe + 60 Positions Tray Robot)**
   
   **Price**: Euro 35’800.00
   
   New generation Robot. Rice is placed in the hopper and the rice balls are formed (look Nigiri-DeLuxe). Then the rice balls are placed AUTOMATICALLY in a 60 positions tray. NO MANPOWER. Quantity of rice is adjustable (15g to 28g), microprocessor controlled. It is also possible to change the size of the mould. Maximum 3’000 rice balls per hour. Many safety switches.
**Nigiri-LC**

![Image of Nigiri-LC machine](image)

- **Hopper capacity**: 7.5 kg of cooked rice
- **Speed**: 4'000 rice balls/hour
- **Weight**: 35 kg
- **Dimension**: W 310 / D 547 / H 607 mm

You put the rice in the hopper. You press START. Rice balls are formed like by hand (pressed between top mold and back mold) and are falling on a turning table. You take the balls by hand.
Nigiri-LC with Tray Feeder

Capacité de stockage : 7.5 kg de riz cuit
Vitesse : 4'000 boules de riz/heure
Poids : 62 kg
Dimensions : W 745 / D 518 / H 703 mm

On place le riz dans la trémie.
On appuie START.
Les boules de riz sont formées comme avec la main dans la machine et sont placées automatiquement dans un plateau à 60 positions.

Hopper capacity : 7.5 kg of cooked rice
Speed : 4'000 rice balls/hour
Weight : 62 kg
Dimension : W 745 / D 518 / H 703 mm

You put the rice in the hopper You press START.
Rice balls are formed like by hand (pressed between top mold and back mold) and are placed automatically in a 60 positions plate.
F – O-Nigiri Robot

1) O-Nigiri-Robot-LC  
   Price : Euro  9'700.00  
   This machine can produce rice balls or o-nigiri of many different shapes. Moulds can be easily changed. Maximum capacity 2'400 o-nigiri/hour.

2) O-nigiri wrapping unit  
   Price : Euro  400.00

G – Machine to wrap the sushi individually

1) Sushi Wrapping Unit  
   Price : Euro  23'300.00
   This machine wrap all sushi Nigiri invidually and Maki-Sushi by 2 pieces

H – Sushi-Maki Robots to produce shari and to roll sushi-maki

1) Shari-Maker-LC  
   Price : Euro  8'300.00  
   Produce more than 700 rice mats per hour.. No Garanty

2) Maki-Maker-LC  
   Price : Euro  10'000.00
   Very similar to Maki-Maker-Super. Smaller production. Only 3 wrapping unit available. No Garanty

3) Maki-Maker-Super Robot  
   Price : Euro  16'600.00
   This robot is manufactured in Japan. Microprocessor controlled. Manufacture 200-250 rolls/hour.  
   http://www.youtube-nocookie.com/embed/6TPqkCK89ag?rel=0  
   Thickness, position and length of the rice mat on the nori sheet is microprocessor adjustable.  
   1) The rice is placed into the hopper and goes down automatically, controlled by optical cells.  
   2) The rice is passing through 2 sets of rollers to form a rice mat. Thickness of the rice bed is adjustable.  
   1) You press the KNOB once and the rice mat is formed on the nori sheet automatically. Thickness, position and length of the rice mat are microprocessor controlled. 5 sizes of sushi-maki are available . Hoso-Maki, Tyuu-Maki et Futo-Maki. Those 5 sizes (25x25mm, 30x30mm, 35x35mm, 45x45mm, 50x50mm) are microprocessor controlled.  
   2) The « filling » is set manually on the rice sheet.  
   3) You press the KNOB a second time and the sushi-maki is rolled (Rolling system is not shown on the photographs).  
   4) Delivered with one rolling accessory.  
   Extra Rolling Accessories for Maki-Maker-Super  
   Price : Euro  900.00

4) i-Maki Robot  
   Price : Euro  16'600.00
   This robot is manufactured in Japan. Microprocessor controlled. Manufacture 200-250 rolls/hour.  
   http://www.youtube-nocookie.com/embed/h4r_O34HuPo?rel=0  
   http://www.youtube-nocookie.com/embed/c-qNhu9JNFg?rel=0  
   Thickness, position and length of the rice mat on the nori sheet is microprocessor adjustable.  
   1) The rice is placed into the hopper and goes down automatically, controlled by optical cells.  
   2) Press the KNOB once. The rice is passing through 2 sets of rollers to form a rice mat.  
   3) Put the filling  
   4) You press the KNOB again and the maki roll is formed as with hand. All sizes are possible WITHOUT any change and no extra accessory required.
I-Maki-Maker

Capacité de stockage : 7,5 kg de riz cuit
Vitesse : 250 rouleaux de Maki/heure
Poids : 60 kg
Dimensions : W 420 / D 620 / H 653 mm

On place le riz dans la trémie.
Riz à l’extérieur
On appuie sur START.
Le tapis de riz est formé et apparaît.
On place la feuille d’algue sur le tapis de riz.
On place les ingrédients et on appuie sur START. Le rouleau est fermé avec le riz qui revient sur lui-même (comme quand on roule avec la main).
Les rouleaux sont retirés à la main.
Algue à l’extérieur
On appuie sur START.
Le tapis de riz est formé et apparaît.
On retourne le tapis de riz à la main
On place les ingrédients et on appuie sur START. Le rouleau est fermé avec le riz qui revient sur lui-même (comme quand on roule avec la main).
Les rouleaux sont retirés à la main.

http://www.youtube-nocookie.com/embed/h4r_O34HuPo?rel=0
http://www.youtube-nocookie.com/embed/c-qNhu9JNFg?rel=0
Hopper capacity: 7.5 kg of cooked rice
Speed: 250 Maki rolls/hour
Weight: 60 kg
Dimension: W 420 / D 620 / H 653 mm

You put the rice in the hopper.
Rice outside
You press START.
The rice mat is made.
You put the seaweed on the rice mat.
You put ingredients and press START. The roll is closed (like with hands).
Seaweed outside
You press START.
The rice mat is made.
You turn the rice mat upset down.
You put ingredients and press START. The roll is closed (like with hands).

Electric Maki-Cutter

Vitesse: 550 à 1’100 rouleaux de Maki/heure
Poids: 15 kg
Dimensions: W 376 / D 350 / H 380 mm

On place 1 ou 2 rouleaux sur le devant de l’appareil.
On appuie sur START. Les rouleaux apparaissent en haut de la machine coupés

Speed: 550 to 1’100 Maki rolls/hour
Weight: 15 kg
Dimension: W 376 / D 350 / H 380 mm

You place 1 or 2 maki rolls on the machine front.
You press START. The rolls already cut appear on the top
Maki-Maker-Super

Capacité de stockage : 7.5 kg de riz cuit
Vitesse : 250-300 rouleaux de Maki/heure
Poids : 60 kg
Dimensions : W 420 / D 620 / H 653 mm

On place le riz dans la trémie.
Riz à l’extérieur
On place la feuille d’algue sur le plateau
On appuie sur START.
Le tapis de riz est formé et apparaît.
On place les ingrédients et on appuie sur START. Le rouleau est fermé.
Les rouleaux sont retirés à la main.

Algue à l’extérieur
On appuie sur START.
Le tapis de riz est formé et apparaît.
On place la feuille d’algue sur le riz
On place les ingrédients et on appuie sur START. Le rouleau est fermé.
Les rouleaux sont retirés à la main.

http://www.youtube-nocookie.com/embed/6TPqkCK89ag?rel=0
Hopper capacity : 7.5 kg of cooked rice
Speed : 250 Maki rolls/hour
Weight : 60 kg
Dimension : W 420 / D 620 / H 653 mm

You put the rice in the hopper.
Rice outside
You put the seaweed sheet on the plate.
You press START
The rice mat is made.
You put ingredients and press START. The roll is closed.
Seawed outside
You press START.
The rice mat is made.
You put the seaweed on the rice
You put ingredients and press START. The roll is closed

**Maki-Maker-LC (Low Cost)**

Vitesse : 200 à 250 rolls of Maki/heure
Poids : 48 kg
Dimensions : W 392 / D 591 / H 699 mm

Similar operation than Maki-Maker-Super.
Mode d’emploi identique au Maki-Maker-Super
## I - Maki Cutter

1) **Maki-Cutter-Manual**  Cut Sushi-Maki rolls in 6, 8 or 10 pieces  
   **Price**: Euro 3'200.00  

2) **Maki-Cutter-Electric**  Cut Sushi-Maki rolls in 6 or 8 pieces  
   **Price**: Euro 4'200.00  

3) **Extra attachment**  cut in 6 or 8 pieces  
   **Price**: Euro 1'200.00  

4) **Maki-Cutter-Electric**  Cut Sushi-Maki rolls in 10 pieces  
   **Price**: Euro 4'500.00  

[Link](http://www.youtube-nocookie.com/embed/Up3jx3ss7zo?rel=0) for product video.

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## K - Accessories

1) **Blue Box**  
   **Price**: Euro 150.00  

2) **60 Positions Trays (set of 5)**  
   **Price**: Euro 150.00  

3) **Teflon Rice Pan for Rice Cooker**  
   **Price**: Euro 450.00  

4) **Rice Cooker Heater (spare)**  
   **Price**: Euro 500.00  

5) **Rice net**  
   **Price**: Euro 30.00  

6) **Cucumber Cutter KY-6 50mm**  
   **Price**: Euro 700.00  

7) **Cucumber Cutter KYLN 72mm**  
   **Price**: Euro 1’960.00  

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[3rd Euro Sushi Convention](#)  

[Third Sushi Convention](#)  
Dubai – 23-27 February 2014
L - Cuisson du Riz Industriel
Please ask documentation and estimate to our agents
http://www.youtube-nocookie.com/embed/YGTbADRH12w?rel=0

M - Industrial Nigiri Machines
Please ask documentation and estimate to our agents

N - Industrial O-Nigiri Machines
Please ask documentation and estimate to our agents
http://www.youtube-nocookie.com/embed/aMWwSQFp3KM?rel=0

O - Industrial Maki-Maker
Please ask documentation and estimate to our agents
http://www.youtube-nocookie.com/embed/SPJZm7Vjbis?rel=0

P - Freight, Custom Duties and Import Expenses in Europe

<table>
<thead>
<tr>
<th>AIR FREIGHT</th>
<th>EURO</th>
<th>AIR FREIGHT</th>
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</tr>
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<tbody>
<tr>
<td>Rice Washer RW-01</td>
<td>500.00</td>
<td>Nigiri-Simple</td>
<td>400.00</td>
</tr>
<tr>
<td>Semi Automatic Rice</td>
<td>600.00</td>
<td>Nigiri-LC</td>
<td>600.00</td>
</tr>
<tr>
<td>Rice Washer</td>
<td>1’200.00</td>
<td>Nigiri-DeLuxe</td>
<td>600.00</td>
</tr>
<tr>
<td>Simple 3 kg Rice Cooker</td>
<td>150.00</td>
<td>Pack of 5 Trays (60 pos.)</td>
<td>50.00</td>
</tr>
<tr>
<td>1 Deck Pro Rice Cooker</td>
<td>100.00</td>
<td>Nigiri-Regular</td>
<td>700.00</td>
</tr>
<tr>
<td>2 Decks Pro. Rice Cooker</td>
<td>200.00</td>
<td>Sushi Packing Machine</td>
<td>1’200.00</td>
</tr>
<tr>
<td>3 Decks Pro. Rice Cooker</td>
<td>300.00</td>
<td>Maki-Maker-Super</td>
<td>600.00</td>
</tr>
<tr>
<td>Teflon Rice Pan</td>
<td>100.00</td>
<td>I-Maki</td>
<td>600.00</td>
</tr>
<tr>
<td>Heating Element</td>
<td>100.00</td>
<td>Extra rolling access.</td>
<td>50.00</td>
</tr>
<tr>
<td>Rice Mixer MINI</td>
<td></td>
<td>Maki Cutter-Electric</td>
<td>400.00</td>
</tr>
<tr>
<td>Rice Mixer Large</td>
<td>100.00</td>
<td>Cutting accessory</td>
<td>100.00</td>
</tr>
<tr>
<td>Blue Box</td>
<td>50.00</td>
<td>Set of 5 Trays</td>
<td>50.00</td>
</tr>
</tbody>
</table>
SALES CONDITIONS

Price of sushi robots
All prices FOB Japan (or Europe). Custom duties (2.0%) freight (as §P) and VAT not included. Prices has to be reconfirmed before ordering.

Shipping costs
Equipment will be delivered in Europe by sea or air freight.

Validity
1.04 2014.

Delivery time
For all robots delivery time is 4 to 12 weeks after reception of the order (according to the stock and production time) and after your payment.

Installation and guarantee
For all customers the price includes free installation, staff training and 2 years guarantee.
For all customers all travelling and living costs will be at the customer expenses for installation and guarantee.
We suggest our customers to sign a maintenance contract to keep always the machine in good shape and to avoid a breach in the production.

References
Austria (Salzburg, Graz), Bahrain, Belgium, Bulgaria (Varna), Canada (Québec), Denmark (Copenhague), England (Chester, London, Sheffield), Estonia (Tallin), France (Aix-en-Provence, Anglet, Bourg-en-Bresse, Cannes, Caen, Limoges, Lyon, Marseille, Nantes, Nice, Niort, Paris, Perpignan, Rennes, St Tropez, Strasbourg, Toulouse, Valence, Villefranche), Germany (Aachen, Baden-Baden, Berlin, Bremen, Frankfurt, Dusseldorf, Hamburg, Hannover, Jena, Kiel, Köln, Leipzig, Marburg, Munich, Nuremberg, Trier, Wiesbaden), Guadeloupe Island, Hungary (Budapest), Iceland, Italy (Brunico, Como, Cremona, Firenze, Milano, Napoli, Roma, Torino), Luxembourg (Luxembourg), Martinique, Norway (Bergen, Oslo, Stavenger), Poland, Portugal (Lisboa, Porto), Reunion Island, Rumania (Bucarest), Russia (Moscow), Spain (Barcelona, Marbella, Tenerife, Valencia), Saoudi Arabia (Djeddah), South Africa (Capetown), Sweden (Göteborg, Helsinborg), Lulea, Malmo), Switzerland (Ascona, Basel, Bulle, Geneva, Kloten, Lausanne, Lucerne, Lugano, Morges, Vuadens, Zermatt, Zurich), Tunisia (Tunis).

Payment Terms
Advance payment with the order

Dispute
In case of dispute, the case will be settle by the Tribunal of Lausanne or Sion under the law of Switzerland.

Eric POLGAR

JANUARY 2014
Please send this form back to sales@sushitopping.com:

We are interested in:

Administration
- Business plan
- Estimated cost sheet
- Management software

Building
- Design and drawings of the sushi-bar
- Kitchenware equipment
- Kitchen tools
- Ventilation, Air-conditioning
- Design and drawings of the sushi-bar
- Sushi Robot: Rice washer
- Sushi Robot: Rice cooker
- Sushi Robot: Rice Mixer and cooler
- Sushi Robot: Rice Ball forming
- Sushi Robot: Maki maker and Maki cutter
- New SLIDER, conveyor sushi bar
- Industrial Sushi Machine: Rice Balls, O-Nigiri and Maki-Maker
- Furniture
- Decoration

Sushi manufacturing
- Know-how about rice, sushi-nigiri, sushi-maki
- Know-how about fish (cutting, preparing, etc…)
- Sushi recipe
- Regulation & Hygiene
- Manufacturing software
- Buying sushi-topping (fish sliced for sushi and deep-freeze)
- Buying other raw materials

Project
- We have already a sushi-restaurant, we want only to buy sushi-robots
- We have a restaurant, we want to buy sushi-robots and need sushi know-how
- We want to built a sushi-bar with a sushi kitchen (only for sushi-bar)
- We want to built a sushi-bar with a sushi kitchen (sushi-bar + take away)
- We want to built a sushi-production plant (catering) without sushi-bar
- We want to built a sushi-production and sales in super-market
- Please send us a TURN KEY Project

Thank you for your answer.

Company
Name
Address
Town-Country
Tel Number
e-mail
Fax Number