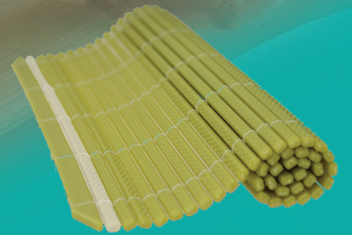


特選

2014



PRODUCTS CATALOGUE





鍛
錬

鍛えれば、鍛えるほど、
剛の者。
強者は火を従わえ、
炎に従がう。
ひと振りに技を得、
ひと振りに心を映せば、
火の踊り子達狂喜し、
鐵とともに、
己が技を鍛える。



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総銀
SOUGIN

Honyaki
特別鍛え柳刃総銀黒檀八角柄目釘付黒檀鞘

本焼DX	1	尺1寸 / 330mm
	2	尺2寸 / 360mm
	3	尺3寸 / 390mm
本焼	4	尺1寸 / 330mm
	5	尺2寸 / 360mm
	6	尺3寸 / 390mm



銀巻
GINMAKI

Honyaki
特別鍛え柳刃銀巻黒檀八角柄目釘付黒檀鞘

本焼DX	1	9寸 / 270mm
	2	尺 / 300mm
	3	尺1寸 / 330mm
	4	尺2寸 / 360mm
本焼	5	9寸 / 270mm
	6	尺 / 300mm
	7	尺1寸 / 330mm
	8	尺2寸 / 360mm



飛龍
HIRYU

Honyaki
特別鍛え手彫飛龍本焼中華包丁

洋風柄	9	7寸5分 / 225mm
黒檀八角柄	10	7寸5分 / 225mm

泉源 兼光作 Sengen Kanemitsu



シャガール鋼本焼

HONYAKI CHAGALL

鏡面仕上げ
Mirror finish

1 柳刃 Yanagiba	270mm	2 ふぐ引 Fugubiki	270mm
	300mm		300mm
	330mm		330mm



白二鋼本焼

HONYAKI SHIRONIKO

3 柳刃 Yanagiba	270mm	4 ふぐ引 Fugubiki	240mm
	300mm		270mm
	330mm		300mm



銀三鋼
GIN SANKO

5 柳刃 Yanagiba	270mm	6 ふぐ引 Fugubiki	240mm	7 出刃 Deba	150mm	8 鎌形薄刃 Kamagata-Usuba	180mm
	300mm		270mm		180mm		210mm
	330mm		300mm		210mm		240mm



青鋼墨流
AOKO KOKURYU

9 柳刃 Yanagiba	300mm
------------------	-------

カスタマイズ和包丁 Customized Knives



1 形状とサイズを選んでください Choose a model and size

A	柳刃 Yanagi-ba		210	240	270	300	330 360
B	ふぐ引き Fugu-Biki		240	270	300	330	360
C	鎌型薄刃 kamagata-Usuba		180	195	210	240	
D	角型薄刃 Kakugata-Usuba		180	195	210	240	
E	出刃 Deba		180	195	210	240	
F	たこ引き Takobiki		240	270	300	330	360

※出刃は刃渡りまでの長さ、出刃以外は刃先からしのぎまでの長さ

サイズ (mm) Size (mm)

2 材質を選んでください Choose a metal type

A	シャガール鋼本焼 Honyaki-Chagall	ステンレス鋼でクロム13%以上、コバルト14%程度配合、錆びにくい硬い為、研ぐのが大変。 The highest grade of knife available. A stainless steel alloy containing 13% chrome and 14% cobalt, these knives require professional experience and knowledge for proper sharpening and care.
B	安来白二鋼本焼 Honyaki-Akishironiko	安来地域でとれる鋼、焼き入れによって鋼の密度が高く硬い。切れ味は抜群だが、欠け易く錆は移りやすい。研ぐのが大変。 A traditional, high end Japanese forged iron knife. With superior cutting characteristics, professional skill and knowledge are required for proper sharpening and care.
C	安来銀三鋼 Aki-Ginsanko	ステンレス鋼でクロム13%以上配合、シャガール鋼より錆は劣るが、鋼と比べると錆びにくい。本焼よりも研ぎ易い。 With a stainless steel core, these knives have over 13% chrome content but are easier to maintain than Honiyaki knives.
D	安来青二鋼 Aki-Aoniko	鋼に粘りがあり、硬さも程良く欠けにくい為、包丁に一番適している材質といわれる。 The most popular style of knives that have the best balance of metal composition, making them easy to maintain.
E	安来白二鋼 Aki-Shironiko	安来地域でとれる鋼。青二鋼と比べると粘りが少ない。研ぎ易いが消耗し易い。 A softer metal alloy compared with the Aoniko, these knives are an ideal selection for its easy sharpening and overall maintenance.
F	安来白三鋼 Aki-Shirosanko	安来地域でとれる鋼。白二鋼と比べると柔らかい。出刃むき。研ぎ易い。 Compared with the Shironiko, these knives are softer in composition. Most ideal for deba style knives.

3 柄を選んでください Choose the handle material

	A	黒檀八角 Kokutan - Hatsukaku
	B	朴八角 Boku-hatsukaku
	C	水牛 Buffalo ring
	D	プラスチック Plastic ring

※1で選んでいたいただいた形状にあった柄になります。

4 鞘を選んでください Choose a knife sleeve

	A	黒檀鞘 Kokutan
	B	朴白鞘 Boku-shiro

※1で選んでいたいただいた形状にあった鞘になります。

5 彫刻入れ Choose a carving design or name

A	B	C	D	E		柳刃 Yanagi-ba	ふぐ引き Fugu-Biki	薄刃 Usuba	出刃 Deba	たこ引き Takobiki
松竹梅 Shochikubai	宝船 Takarabune	虎 Tiger	昇竜 Noboriryu	右竜 Uryu						
					A				○	
					B				○	
					C				○	
					D	○	○	○	○	○
					E	○	○	○	○	○
					F	名前を送付下さい。 Send us your name				

※シャガール鋼本焼、安来白二鋼本焼に入れる事は出来ません。※手彫りの為、近いデザインになります。

*This Sculpture is not applicable Honiyaki knives *This is handmade carving, it may different from the accompanying drawings.

For further information, please contact your local dealer or visit our web site:

www.jcunitec.com

包丁の分類【和包丁】 Traditional Japanese Knife Classifications

和包丁の製法は大きく分けて本焼と霞(付け鋼)とに分けられます。本焼とは鋼の無垢が材料で霞とは鋼と鉄を鍛接した物が材料です。本焼の和包丁の利点は切れ味が長持ちし刃研ぎによる型くずれしにくいという点です。欠点としては製法が難しいため商品にバラツキが出る事や硬い為小刃欠け(刃先が小さく欠けること)したり研ぐのに時間がかかる事、価格が高い事などです。前記のような理由の為、本焼の和包丁はかなり刃研ぎの経験を積んだ人でなければ本来の利点を生かすことができず、欠点だらけのものになってしまいます。

霞(付け鋼)の包丁は本焼に比べ比較的価格も安く裏に鋼、表には軟鉄を鍛接している為研ぎやすく大きく欠けにくいという利点があります。しかし切れ味が落ちるのが早かったり、表と裏で違う材質を鍛接している為に包丁が裏に向かって(軟鉄の膨張により鋼が押されるため)反ってくることがあるという欠点があります。どちらの製法で作った包丁も一長一短がある為使う人も使用法や力量に合った包丁を選ぶことが大切です。

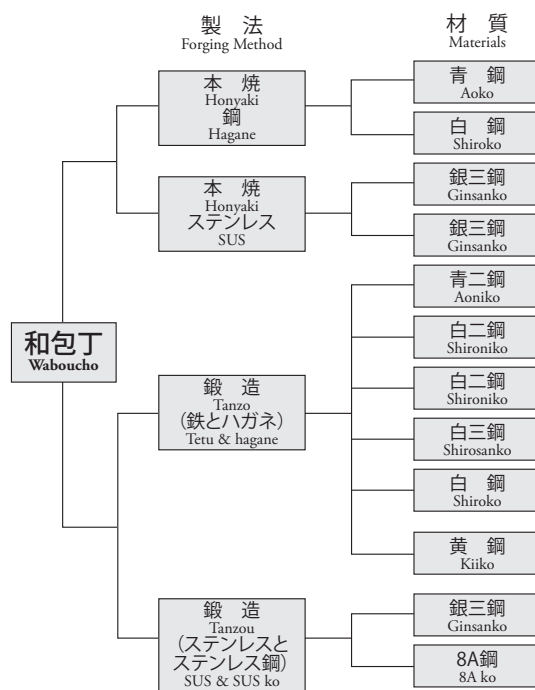
また最近ではステンレス系の材料を使った和包丁も、各メーカーが製造・販売を始め従来の鋼に比べより硬くサビに強いといったステンレス鋼の利点を生かした和包丁も多く見られます。

Japanese knives are categorized based upon the materials used and the forging technique. (See chart on right.)

There are two classifications of materials for traditional Japanese knives - knives made from one material (honyaki) and knives made from two materials (kasumi).

Honyaki knives are extremely difficult to make. Forging techniques of honiyaki knives have developed over a long history and only highly skilled Meisters are able to use such techniques. The resulting knives are superior in strength, sharpness, and durability. Maintaining a honiyaki knife is also difficult as improper sharpening and cleaning can easily damage it.

Kasumi knives are easier to make and maintain compared to the honiyaki knives. They are made of two materials and are thus softer. Kasumi knives are also relatively inexpensive.



和包丁の種類と用途 Types and Applications of Japanese Knives

形状 Blade Shape	名称 Name	用途 Applications	使用しやすい サイズ(mm) Popular sizes (mm)
	柳 刃 Yanagi-ba	元々は関西型の刺身包丁だが現在は全国的、関西では正夫「しょうぶ」とも呼ぶ。 The most commonly used knife for preparing sashimi. Other soft to firm foods can also be prepared using the yanagi-ba.	240~300
	蛸 引 Tako-biki	元々は関東型の刺身包丁だが最近では柳刃に押され使う人が減っている。 The Tako-biki is more commonly used among the eastern regions of Japan and has the same applications as the Yanagi-eastern.	240~300
	ふぐ引 Fugu-biki	ふぐ等の薄造り用で柳刃より幅も厚みも薄い。てっさ包丁とも呼ぶ。 Having a thinner blade than the yanagi-ba, the Fugu-biki is a specialty knife designed for cutting paper-thin slices of the blowfish. Can be used for other applications requiring precise and accurate cutting.	240~300
	相出刃 Deba	魚や鳥をさばく物だが厚みや長さによってかなりの種類に分かれ用途は広い。 The Deba is an all purpose knife. It can be used to prepare poultry, fish, meat, vegetables and other types of food.	150~240
	鎌形薄刃 Kamagata-Usuba (Thin-Bladed)	関西型の野菜切で小さい物は面取りなどの細工包丁として使用する。 The Kansai version of the Usuba, this knife is more versatile with its pointed tip. It can be used for regular cutting as well as for creative cutting of vegetables.	165~240
	薄 刃 Usuba (Thin-Bladed)	関東型の野菜切で一般的には片刃だが両刃の物もある。 The most versatile vegetable knife, the Kanto style Usuba is the most popular multipurpose vegetable knife.	165~240
	鱧 切 Hamo Kiri	鱧等の小骨の多い魚を細かく切る為の包丁。 Knives of this type are used for cutting bony fish, such as sharp-toothed eel.	240~300
	鰻 裂 Unagi-Saki (Eel Knife)	関東型のうなぎ裂、他に大阪型や京都型、名古屋型などがある。 Knives of this type are used for cutting eel. Different styles are also available depending on the region of Japan (i.e. Osaka, Kyoto, and Nagoya)	150~240

OEM/Customize



モリブデン鋼 (錆びにくい) Molybdenum (Rust resistant)

1 牛刀 Gyuto			2 筋引 Sujibiki	3 サーマン型筋引 Salmon Slicer	4 ペティ Petty	5 サーマン型ペティ Salmon Petty	6 三徳 Santoku	7 骨スキ角形 Honesuki
180mm	210mm	240mm	240mm	240mm	120mm	150mm	180mm	150mm
270mm	300mm		270mm	270mm	150mm			



日本鋼 (切れ味抜群) Japanese iron (Sharper than stainless knives)

8 牛刀 Gyuto			9 筋引 Sujibiki	10 ペティ Petty		11 サバキ東型 Honesuki
180mm	210mm	240mm	240mm	120mm	135mm	150mm
270mm	300mm		270mm	150mm		

For further information, please contact your local dealer or visit our web site:

www.jcunitec.com

包丁の分類【洋包丁】 Western Knife Classification

洋包丁の製法は和包丁と違いほとんどの行程が機械化されてきており各メーカーによって特徴はあるものの比較的共通しています。

洋包丁を分類するとすれば工程よりもむしろ鋼の材質や産出される場所で分けられることが多いようです。材質で大きく分けると特殊鋼（ステンレス系）と鋼（非ステンレス系）とに分かれ最近では業務用、家庭用共にステンレス系の包丁がよく使われています。

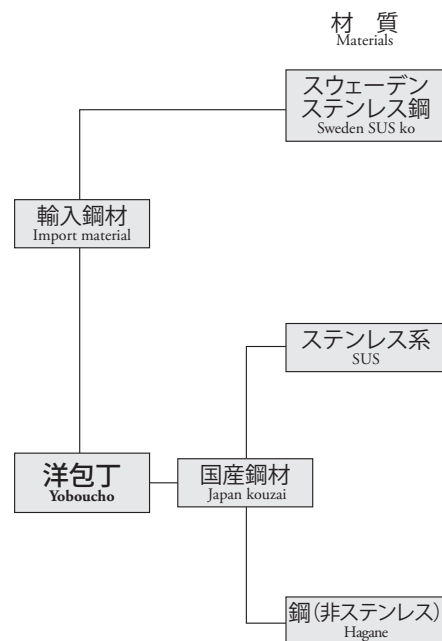
洋包丁は製造工程の為、手作りの和包丁以上に鋼の性質によって性能が左右されやすいと言えます。その為、業務用の刃物メーカーは不純物が少なく品質の良い刃物専用の鋼材を使っています。

また様々なランクはありますが一般的にステンレス系ではスウェーデンステンレス鋼が高純度で品質が良いとされ、非ステンレス系では島根県の安来鋼などが有名です。

Unlike Japanese style knives where forging technique and materials used determine the type of knife, the categorization of Western knives is based on the material used to make them. Most are made from high grade Stainless Steel (most of the high grade stainless steel is produced in Sweden). The abundance of high grade material for stainless steel make it easier to produce Western style knives.

Although all knives can be made using the same materials, not all knives are of the same quality. Poor forging techniques using good materials will produce inferior quality knives. Using good forging techniques along with high grade Stainless Steel is essential in producing the best quality knives.

Overall, Western style knives are easier to maintain and are also more economical when compared to Japanese style knives.



洋包丁の種類と用途 Types and Applications of Western Knives

形状 Blade Shape	名称 Name	用途 Applications	使用しやすい サイズ(mm) Popular sizes (mm)
	牛刀 Cook's Knife	肉、野菜、魚、パンなど万能だが刃が薄いのであまり堅い物は不可 As one of the most versatile knives, the Cook's knife is made of a medium sized blade that can cut most foods, but not hard materials (such as frozen foods and bones).	240~300
	筋引 (スライザー) Slicer	肉の筋を切ったりスライスする肉の薄切り用 Specialized knife for making thin cuts of fish, meat, and vegetables.	210~270
	洋出刃 Western Deba	骨付き肉や半冷凍物、カニなどを切る厚口の牛刀 Made for cutting hard foods, the Western Deba is made for cutting things such as semi-frozen foods, bones, and other hard foods.	210~240
	ペティナイフ Petty Knife	野菜、果物の皮むきや細工用 Specialized knife for peeling and making garnishes.	90~150
	サバキ東型 (角型) Boning Knife (Kanto Style)	本来は骨付き肉から肉を切りはがすものだが、小型で使いやすいので様々な用途に使われている。 骨透き包丁ともいう。	150
	サバキ西型 (丸型) Boning Knife (Kansai Style)	Designed for cutting meat off of bones. Due to their small size, these knives are easy to use for other types of cutting as well.	150
	ガラスキ Garasuki	主に鳥をさばくのに使う、サバキの東型より幅広で厚みがある。 Wider than the Kanto style Boning knife, the Garasuki was originally for cutting chicken but is now used for other types of preparation.	180
	サーモンナイフ Salmon Slicer	スモークサーモン等のスライスに使う。 Specialized knife for making thin cuts of fish and meat.	300
	ウェーブナイフ Bread Knife	パンやカステラ、ケーキ等を切る。 Specialized knife for cutting baked goods (cakes, breads, pastries, etc).	250~360

切付け柳

Kiritsuke-Yanagi

1



プロの料理人御用達、鋭い切れ味の平切り包丁

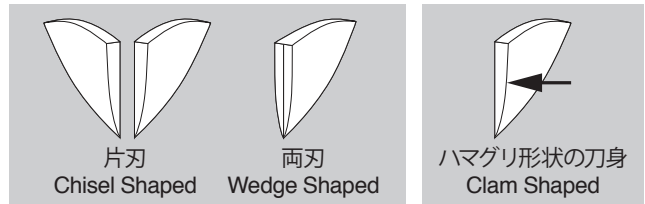
白龍鋼



All Chisel Shaped Knives



洋柳刃は刃先1/3程を薄く加工
Yo-Yanagi's flexible tip makes it easier to skin/process fish



- 日本ではプロの料理人が好んで使用する平切り形状の包丁
- 切れ味が鋭く、手入れが簡単に行える洋包丁スタイル
- 新鋼材ステンレスKB404は、刃物にとって不純物と言われる鉍物元素のケイ素(Si)、マンガン(Mn)、燐(P)、硫黄(S)を最大限に除去した高純度のステンレス素材
- 刃こぼれし難い商品で、ハンドルはすべて抗菌樹脂製
- 刀身は強度と腰が保てるようにハマグリ形状仕上げ
- 洋柳刃は、皮引きや切り込みが容易に行える様、刃先の1/3程が薄く仕上げてあります
- Chisel-shaped knives preferred by many first-class Japanese chefs
- Western-styled for sharpness and ease of use
- Cutting edges are clam-shaped for firmness and durability
- Made of KB404, newly-developed high-purity stainless steel with the least amount of impurities such as Silica, Manganese, Phosphorus
- Handles made of anti-bacterial resin
- Yo-Yanagi's flexibility to make preparing fish easier is realized by making the one-third of the blade (from the tip) thinner than the rest

1	切付け柳	Kiritsuke-Yanagi	270mm
2	平切り	Hira-giri	270mm
3			240mm
4	洋柳	Yo-Yanagi	270mm
5			240mm
6	三徳	Santoku	180mm
7	骨スキ	Honesuki	150mm

※左用包丁の注文は、受注生産にて納期は4~6週間ほどかかります。価格は30%割増しとなります。また価格は予告なしに変更します。発注時には必ず詳細をご確認の上、ご注文ください。
*Left Handed knives may be special ordered and require a 4-6 weeks lead time. Prices are 30% more than the standard pricing of right handed knives.
Prices are subject to change without notice; always confirm prior to submitting your order.

ハンディ砥石 Knife Sharpeners

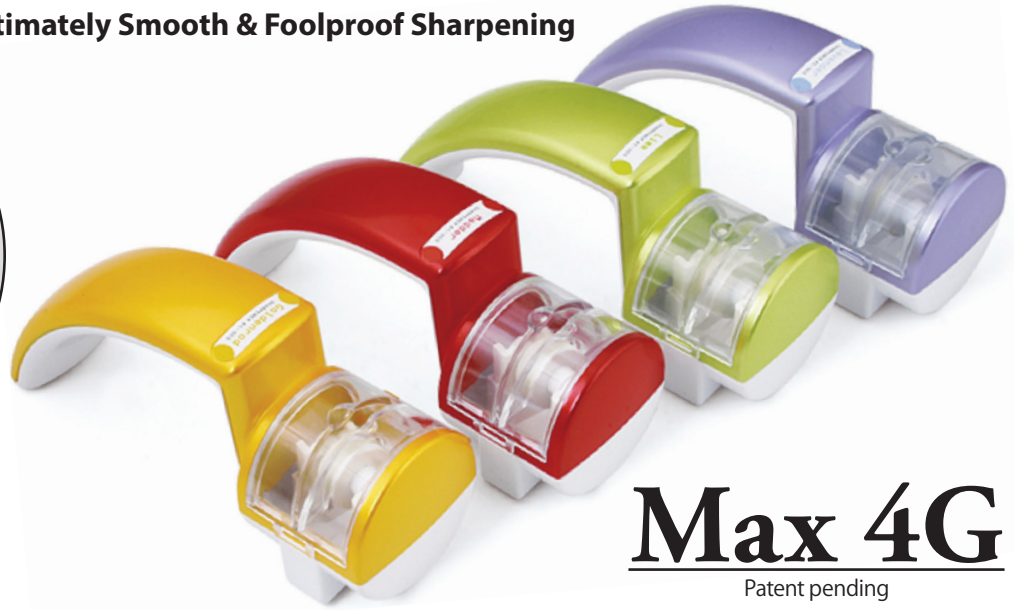
“A new generation of water rolling knife sharpeners”

かつてない滑らかで最上の研ぎができる研ぎ器“Max 4G”誕生!

Ultimately Smooth & Foolproof Sharpening



Max 4G comes with a ceramic stone as shown in picture.
Replacement ceramic and diamond stones available.



Max 4G

Patent pending

4- Spring Wheel Suspension:

The sharpening wheel of MAX 4G is suspended by 4 springs enabling it to move up and down and side to side. Because of this freedom of movement, optimum contact with the knife blade can be maintained all the time, no matter how you move your knife or how much pressure you apply.

4本のコイル・スプリングが研石駒シャフトをサポート

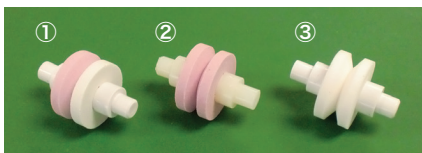
研石駒両サイドのスプリングがナイフのセンターリングを常にキープ、包丁側面のスクラッチを防止。2本の上下スプリングは、研ぎ込み時の過剰な押し付けによる刃コボレを防止。

Water lubrication system:

Water lubrication system keeps the wheel surface clean as it rotates through the water. It also prevents the knife blade from being damaged by frictional heat.

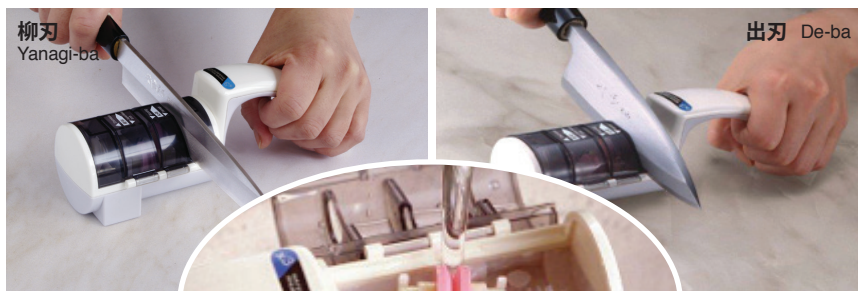
ウォーター・ルーブリケーション・システム

砥石駒が水中を回る事により砥石駒の目詰りを防止、又、研磨時に生じる刃先の摩擦熱劣化を防ぎ、刃先を痛めずに滑らかに研ぎ上げます!



Replacement stone wheel	1	TKC-150 Stainless steel
	2	TKC-320 Japanese Iron
	3	TKC-400 Yanagi/Boning knives

Conventional water rolling knife sharpener KC300



※一般的な金属製料理包丁は研げますが、セラミックナイフ等は研げません。

*The water rolling knife sharpener can not sharpen ceramic knives.

砥石 Sharpening Stone



レガッター砥石シリーズ Regattor Series Sharpening Stones

レガッター砥石シリーズは焼成砥石ですが、従来型の焼成砥石と異なり研磨材と結合剤の結合部分の空洞を特殊製法で埋め合わせた砥石です。他の焼成砥石と異なり使用前に水/油に浸す必要はありません。砥石面を手水/油等で濡らすだけで使用出来ます。常温下では品質変化せず、砥ぎ減りしない扱いやすい砥石です。

The Regattor Series of Sharpening Stones are easier to use and are built to last longer than conventional synthetic sharpening stones. With a special selection of materials and a unique production process, the Regattor sharpening stones have significantly reduced amounts of air pockets making them much denser than other synthetic sharpening stones. This means they can last up to three times longer and do not require water soaking prior to sharpening.

Regattor Set	1	RGT-1 / #400 45/H x 55/W x 190/L (mm)
	2	RGT-2 / #1000 45/H x 55/W x 190/L (mm)
	3	RGT-3 / #6000 45/H x 55/W x 190/L (mm)

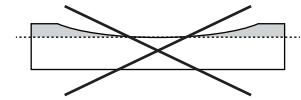
4	Stainless Steel Handle	RGT-STH 45/H x 55/W x 190/L (mm)
5	Non-Slip Mat	RGT-40SM 10/H x 115/W x 210/L (mm)



ダイヤモンド砥石 Diamond Series Sharpening Stones

ダイヤモンド砥石は非常に容易に研ぎ込みが行え、さらに面直しのいらぬ砥石です。欠け刃、刃線の修正にはダイヤモンド500番を、修正後はダイヤモンド1500番を使用し刃付けを行います。

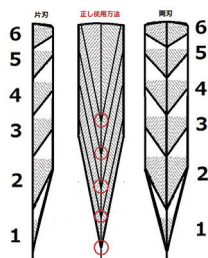
Diamond sharpeners let you sharpen (as opposed to "polish") very easily, and they do not require flattening (resurfacing).



Diamond Sharpener	6	DST- #500
	7	DST- #1500

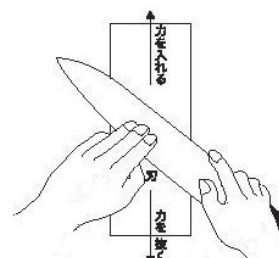
8	DD Set	<ul style="list-style-type: none"> • Diamond #500 • Diamond #1500 • Stainless Steel Handle • Non-Slip Mat 	9	DD & R Set	<ul style="list-style-type: none"> • Diamond #500 • Diamond #1500 • Stainless Steel Handle • Non-Slip Mat + Regattor
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●包丁の手入れに関して Sharpening Knives



包丁は刃先から4~60mmの部分を薄くして刃付けを行う事により鋭い切れ味が蘇ります。

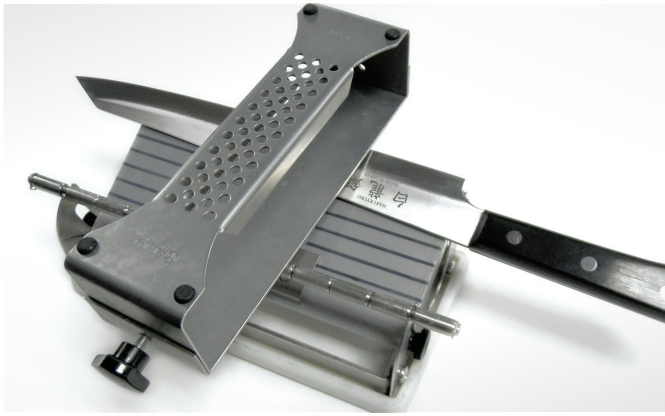
You can restore knife's sharpness by properly abasing the cutting edge. By sharpening the area between the edge and the middle ridge (10-15mm from the edge), you can restore the sharpness. With the thick knives as shown (3-6), you need to move the middle ridge higher toward the spine.



ダイヤモンド砥石はセラミック砥石と異なり研ぎ汁が発生しません。摩擦熱から刃先を守る為に、常に砥石面が濡れている状態で使用してください。また、使用後は砥石表面に金属粉が付着し、赤錆が発生する可能性があります。使用後は直ちに洗い流してください。

In order to protect the knife to be sharpener from the friction heat, you should keep the surface of the sharpener wet during sharpening. And, after use, make sure to rinse off the particles of removed metal.

シャープナースタンド Multi-knife Sharpener Stand



シャープナースタンド Multi-knife Sharpener Stand

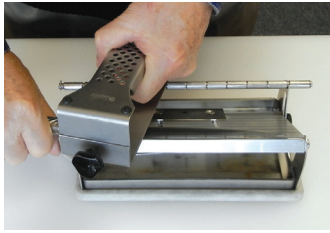
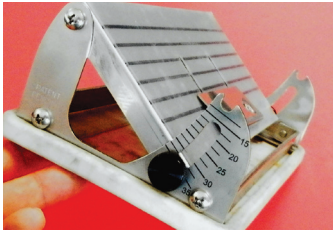
刃付けにはかなりの経験を要し、ベタ付き研ぎ込みなど、間違った刃付けにより包丁を歪んだ形にしてしまう事もあります。MKS standを使用する事で、どなたにでも最良の刃付けを簡単に行う事ができます。

Multi-knife Sharpener Stand lets you form or alter the cutting edge of your knife/ceramic knife.

It's so easy; no practice, no skill required!

10 シャープナースタンド

MKS Stand
65/H x 110/W x 195/L (mm)



●スタンド使用方法

- 1.研ぎ込み角度セット
セット角度は、20~30度程度です。包丁の形状に応じて角度は変更してください。
- 2.ローラーバーをセット
- 3.ローラーバーに沿って砥石を左右に移動

It's Easy as A, B, C:

- A) Set the cutting edge angle (20-30 degrees).
- B) Set the Roller Bar.
- C) Set the knife and start sharpening, moving Diamond Sharpener side to side.

11 MKS & 2D Set

- MKS Stand
- Diamond #500
- Diamond #1500
- Stainless Steel Handle
- Non-Slip Mat
- Tool Box
- Knife Polisher

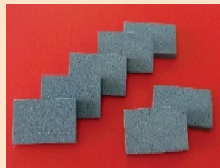
12 MKS & Reg Set

- MKS Stand
- Diamond #500
- Diamond #1500
- Stainless Steel Handle
- Non-Slip Mat
- Tool Box
- Knife Polisher
- + Regattor

FREE GIFT!

with purchase of
MKS Set

Free 1 Tool Box & 1 Knife Polisher
with purchase of MKS Set



Knife Polisher (\$9)



●包丁の手入れの手順 Knife Sharpening Steps:

1. 欠け刃、刃線修正方法

欠け刃、刃線の修正にはダイヤモンド500番を使用します。砥石に対して40~45度の角度で押し付けて研ぎ込みを行います。

Altering Edge & Chipped Edge Use:

Diamond Sharpener #500 grit. Hold the knife at 40-45 degree angle to form a new bevel surface.



2. シノギの研磨

欠け刃や、刃線の修正を行う事により、刃先部分が厚く、なるため、刃先を薄くする研ぎ込みを行います。

Forming New Shinogi (Middle Ridge) Bevel:

Sharpen the knife to form a new bevel surface straight from the middle ridge to the edge.

3. 修正後の包丁面加工

修正後の包丁表面は、研ぎ目が荒く非常に錆び易い状態です。レガッター6000番を使用し、錆びにくいスムーズな面に修正します。

Polishing Shinogi Bevel:

Polish the newly formed bevel surface to make it less prone to rusting.

4. 刃付け

包丁をMKS Standにセットしてダイヤモンド1500番で刃付けを行い、刃先1/1000mmを研ぎ上げます。不必要な力はいりません。※研ぎ込み後の包丁は水気を拭き取りベジタブルオイル等をしみ込ませた布で拭いて保管します。

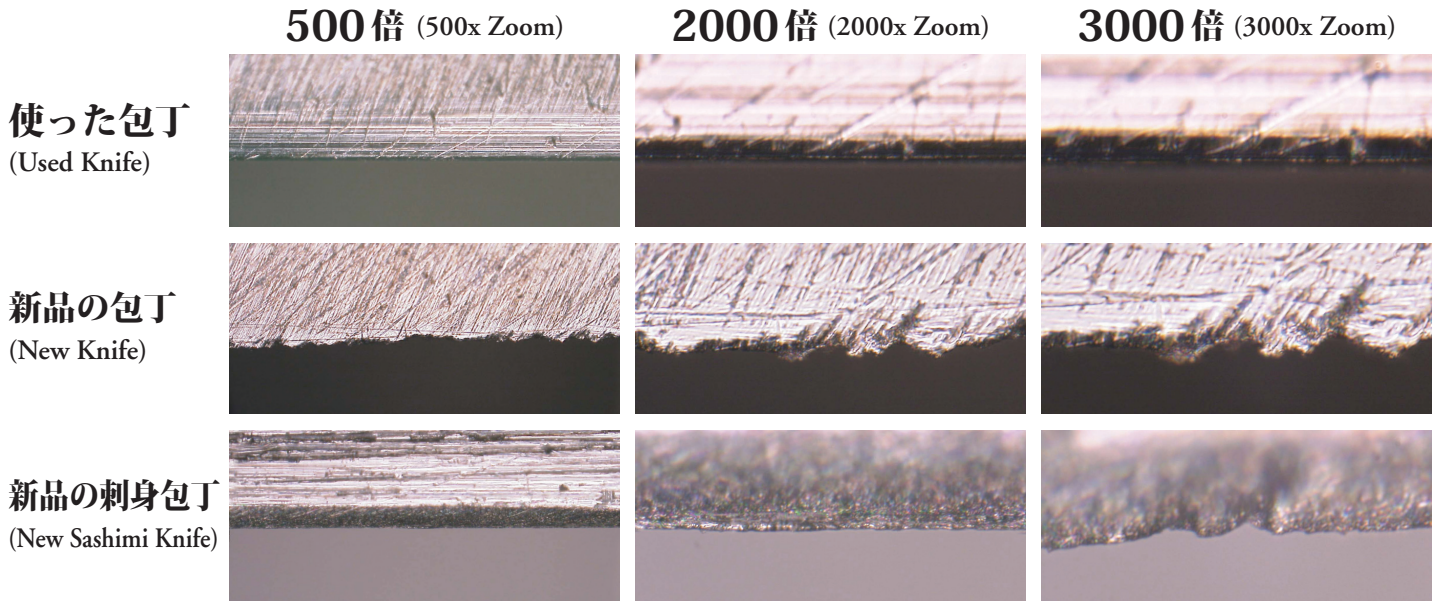
Forming New Cutting Edge:

Set the knife onto MKS Stand; using Diamond Sharpener #1500, form a new cutting edge. Remember that you are working on the area of the knife that is 1/1000mm thick; do not exert an excessive pressure, just the weight of the knife may be sufficient. Wipe the knife dry and apply a small amount of vegetable oil with a rag.

包丁刃先拡大写真 Blades Under Magnification

よく切れる包丁の刃は、ノコ刃が立っています。切れ味を長く保つ為には、刃先（鋸刃）が削ぎ落とされない様なSoft matを使用する事が包丁の切れ味を長く待たせる方法です。

Under high magnification, a sharp knife blade looks like a fine saw. This saw-like structure gives the blade the sharpness to cut cleanly.



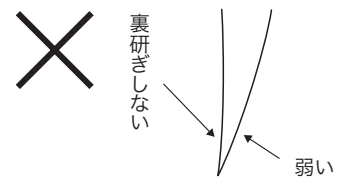
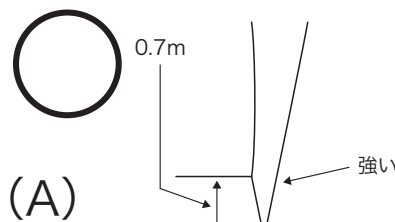
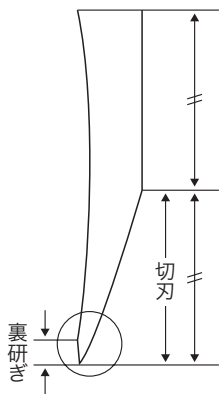
和包丁【柳刃・蛸引・薄刃】 Japanese Style Blades

Sharpening Thin Japanese Style Blades (Yanagi, Takobiki, and Usuba blades)

柳刃・蛸引・薄刃などの切刃のつけ方

切刃部分の研ぎ方

誤った研ぎ方



柳刃・蛸引・薄刃などは、和包丁のうちでもとくに切れ味のよい刃物です。したがってシャープな切れ味を殺さずに研ぐためには、細心の注意が必要です。Removing burr off of Japanese blades is difficult because the back edge of the blade is curved and also because there is another edge on the back that needs to be maintained.

表10回、裏1~2回くらいの割合で研いで下さい。切刃は全体をややたいらに研いで下さい。

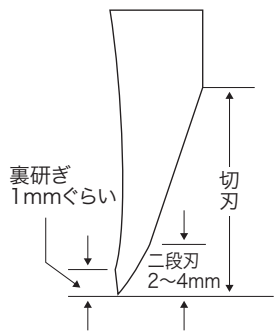
Make sure to maintain the curvature and cutting edge of the back side of the knife by properly maintaining solid contact between the back edge and the sharpening stone.

上図は切刃が広すぎます。しかも、裏研ぎをまったくしていないか、裏研ぎ不足です。このような刃形は、刃こぼれしやすく、また刃先は弱いので切りさばく力を失います。適度の裏研ぎ部分（図A参照）を厚くして刃先を強くこぼれにくくするためにぜひ必要です。

Be careful not to over grind the back edge of the knife. Doing so will flatten the curve. This will permanently damage your knife.

Sharpening Thick Japanese Style Knives
(Deba and Yodeba blades)

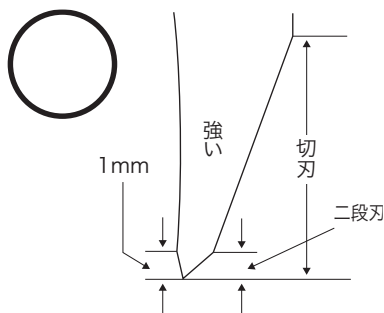
出刃などの切刃のつけ方



出刃は硬い骨などを叩き切ることもあるので、刃先を強く保っておかなければなりません。

Deba and Yodeba blades are designed to cut thick foods (meat, bones, etc) and must be sharpened differently from Yanagi-like blades.

切刃の研ぎ方



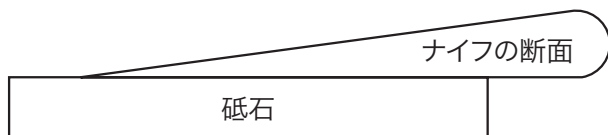
表は、多少二段刃に研ぎ、裏も十分に研いで刃先を強くする。

The cutting edge must be sharpened at a wider angle. Too thin of an angle (Like the Yanagi blades) will cause the blade edge to chip when cutting.

絶対にしてはいけないベタ研ぎ

Things NEVER to do when Sharpening

ナイフの刃面全部を砥石に付けて研ぐこと

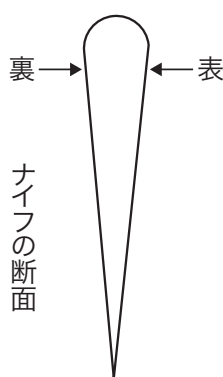


表・裏とも刃角を付けないベタ研ぎをしますと刃先の強度がなくなり、刃こぼれの原因となり、また物を切りさばく力もなくなります。絶対にしないで下さい。

Do not lay the knife flat against the sharpening stone.



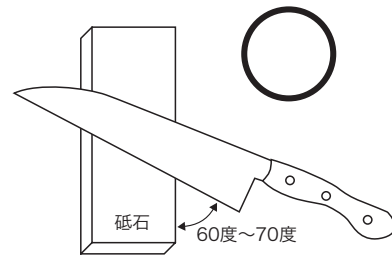
Laying a blade flat and sharpening both sides will permanently weaken the blade, causing it to break and chip easily.



Sharpening Western Style Knives

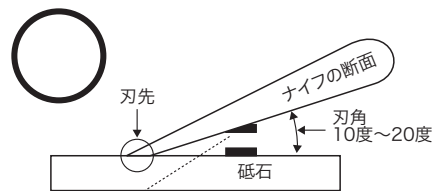
①ナイフの砥石に接する角度

Hold the knife at a 60-70 degree angle when sharpening.



②刃先につける刃角

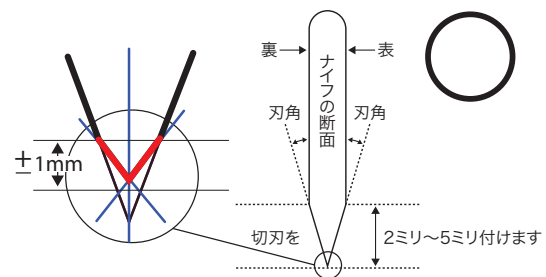
Hold the blade between 10-20 degrees above the stone.



10円硬貨1枚で約5度の刃が付きます。2枚~4枚入る感じでお研ぎ下さい。

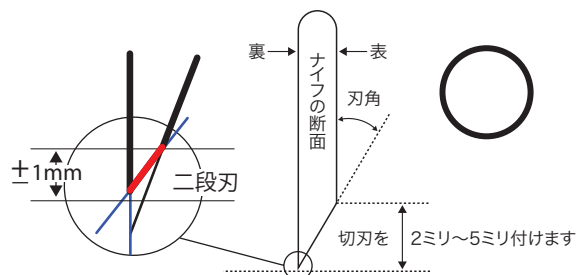
③両刃研ぎ

When sharpening a double edged knife with equal cutting angles, make sure to sharpen both sides equally. The sharpening edge is 2-5mm from the tip of the knife.



④片刃研ぎ

When sharpening a single edged knife, make sure to sharpen only 2-5mm from the tip of the knife.



裏は出たバリを取るような気持ちで軽く研ぎます。



“GOKYMYO - SUPREME EXCELLENCY”

Ceramic Stone series that is highly wear-resistant, retains its physical qualities and enables smooth and exquisite sharpening. Enjoy the feeling of “surfing on the stone.”

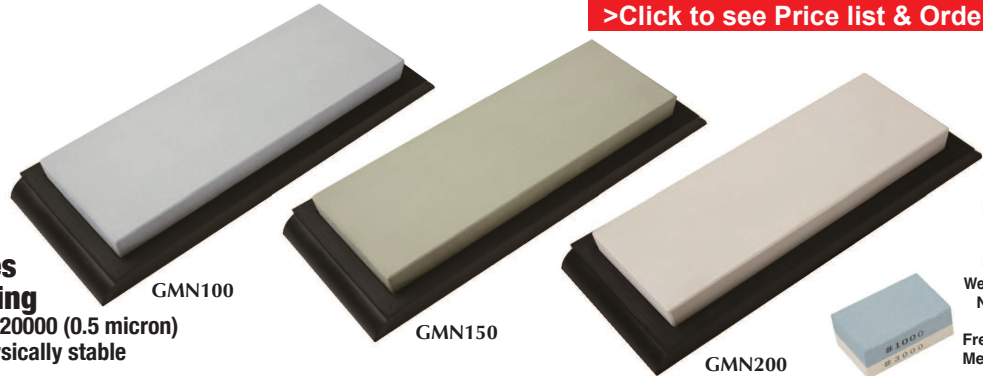
“極妙シリーズ” 刃物の乗る味を十分味わってください。
なめらかで絶妙な研ぎ味、研ぎ減りしにくく、変質しない砥石

[>Click to see Price list & Order form](#)



Extra Fine Polishing Stones for Extra Smooth Sharpening

- Grit Range: #13000 (1.0 micron) to 20000 (0.5 micron)
- Smooth, highly wear-resistant, physically stable
- Exquisite sharpening experience



Wetting by Hand
No Soaking

Free Surface
Mending Stone

Use	Product #	Product name	Grit	Stone size	Pack
Extra Fine Polishing	GMN100	Gokumyo High Polishing Blue	#10000	205X73X19~21mm	1
Extra Fine Polishing	GMN150	Gokumyo High Polishing Green	#15000	205X73X19~21mm	1
Extra Fine Polishing	GMN200	Gokumyo High Polishing White	#20000	205X73X19~21mm	1

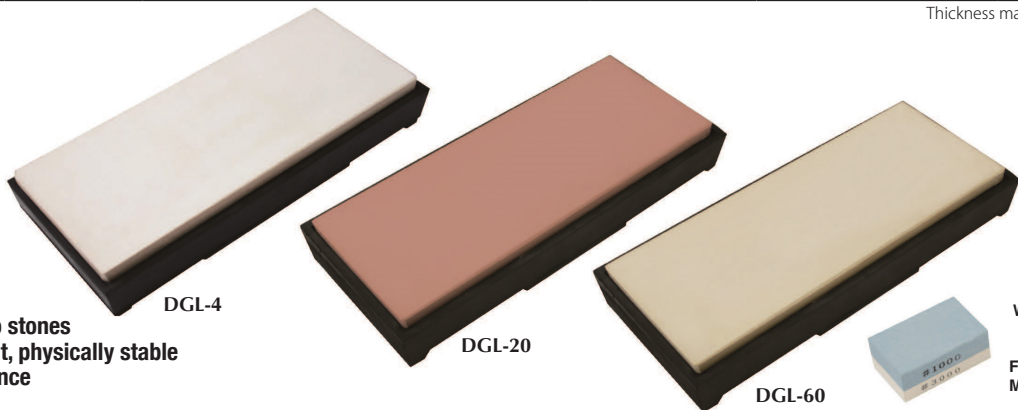
Thickness may vary slightly.

DEBADO



Graded-Up Debado

- Line of larger-Sized Gokumyo stones
- Smooth, highly wear-resistant, physically stable
- Exquisite sharpening experience
- Ideal for commercial use



Wetting by Hand
No Soaking

Free Surface
Mending Stone

Use	Product #	Product name	Grit	Stone size	Pack
Medium Sharpening	DGL-4	Debado Gokumyo Medium Sharpening White	#400	225X90X12mm	1
Fine Polishing	DGL-20	Debado Gokumyo Polishing Orange	#2000	225X90X12mm	1
Fine Polishing	DGL-60	Debado Gokumyo Polishing Yellow	#6000	225X90X10mm	1

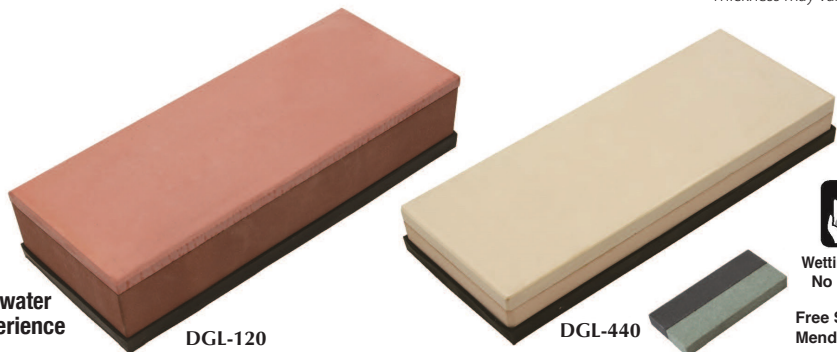
Thickness may vary slightly.

DEBADO



Debado Size Combination Stones

- Line of large-sized combination stones (Gokumyo + Regular Stones)
- Thicker regular stone side for speedy sharpening with water
- Thinner Gokumyo side for exquisite sharpening experience
- Ideal for commercial use



Wetting by Hand
No Soaking

Free Surface
Mending Stone

Use	Product #	Product name	Grit	Stone size	Pack
Medium Polishing	DGL-120	Debado Ryū Medium polishing Orange	#2000/#1000	225x90x*40/**5~6mm	1
Fine Polishing	DGL-440	Debado Ryū Polishing White	#6000/#4000	225x90x*28/**5~6mm	1

Thickness may vary slightly.

* Regular stone side

** Gokumyo side

* 全面機械加工仕上の為若干表示サイズと異なる場合があります。 For further information, please contact your local dealer or visit our web site:
All prices are subject to change without notice www.jcunitec.com

Sharpening Stones

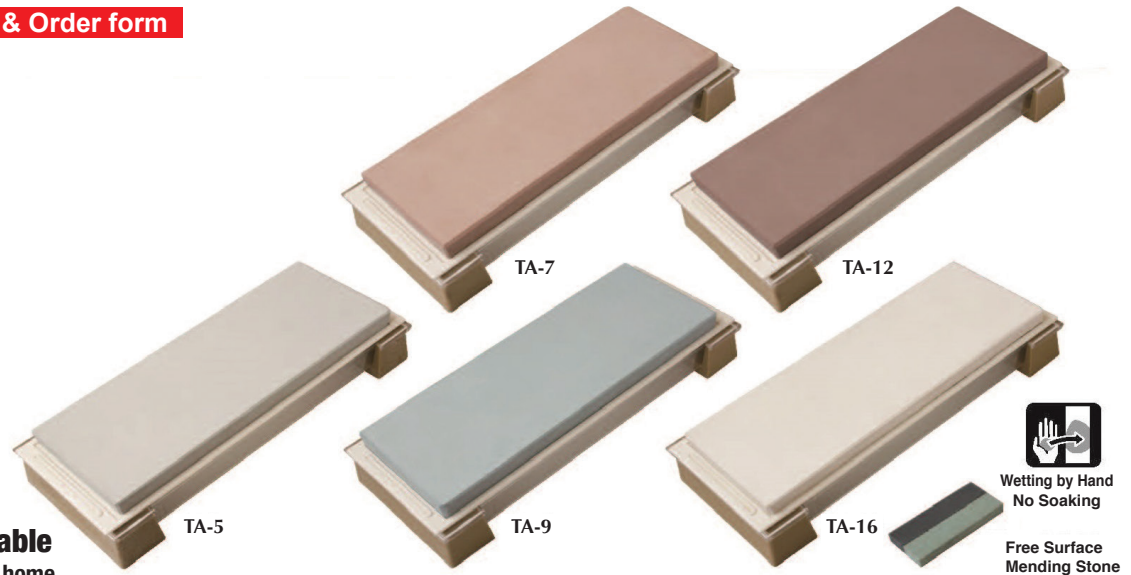
“Gokumyo” series of ceramic stones is the result of our advanced skills in high-temperature firing. It is highly wear-resistant and physically stable, yet it offers smooth sharpening as with natural whetstones. “Gokumyo” line, the best in the series, is for high-polishing with 10000 to 20000 grits - the fineness far exceeds that of conventional synthetic stones. “Debado Gokumyo” line offers larger sizes of “Gokumyo” line stones for sharpening larger knives.

“Taiga” line is made in the same way as “Gokumyo” line and has the same physical qualities. It is for less demanding users with coarser grits.

“Ryu” line is a combination of “Gokumyo” stone on one side and conventional stone on the other. One stone offers a sharpening side and polishing side with the same grit.

>Click to see Price list & Order form

TAIGA
大雅



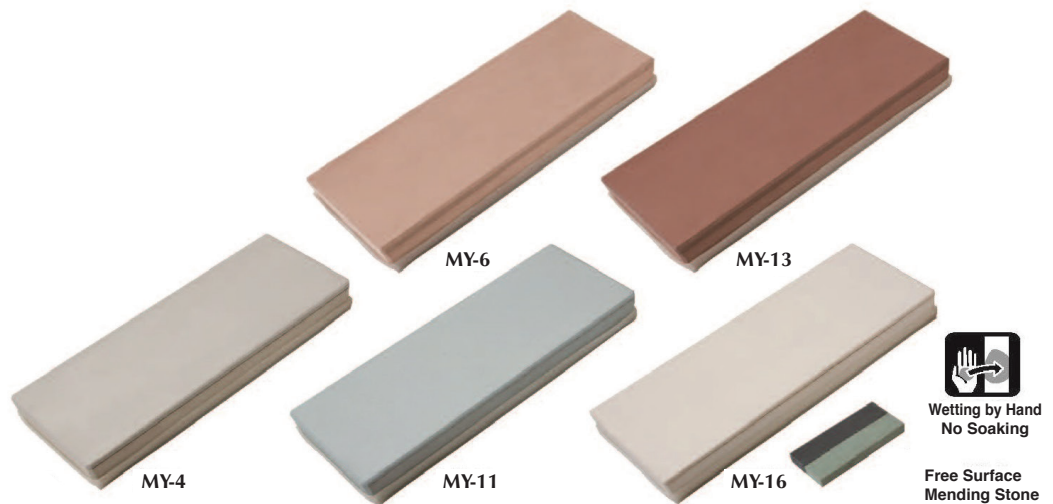
Taiga, Smooth and Durable
- Enjoy Gokumyo sharpening at home

Use	Product #	Product name	Grit	Stone size	Pack
Coarse/Medium Sharpening	TA-5	Taiga Coarse/Medium Sharpening Grey	#300	205x73x10~13mm	1
Medium Sharpening	TA-7	Taiga Medium Sharpening Orange	#600	205x73x10~13mm	1
Medium Polishing	TA-9	Taiga Medium Polishing Blue	#1000	205x73x10~13mm	1
Medium Polishing	TA-12	Taiga Medium Polishing Red	#1200	205x73x10~13mm	1
Fine Polishing	TA-16	Taiga Fine Polishing White	#1500	205x73x10~13mm	1

Finish: Medium Rough

Thickness may vary slightly.

RYU
龍



Ryu, combination of “Gokumyo” + regular stone
- Thicker regular stone side for speedy sharpening with water
- Thinner Gokumyo side for exquisite sharpening experience

Use	Product #	Product name	Grit	Stone size	Pack
Coarse/Medium Sharpening	MY-4	Ryu Coarse/Medium Sharpening Grey	#300	205x73x*20-22/**4~5mm	1
Medium Sharpening	MY-6	Ryu Medium Sharpening Orange	#600	205x73x*20-22/**4~5mm	1
Medium Sharpening	MY-11	Ryu Medium Sharpening Blue	#1000	205x73x*20-22/**4~5mm	1
Medium Polishing	MY-13	Ryu Medium Polishing Red	#1200	205x73x*20-22/**4~5mm	1
Fine Polishing	MY-16	Ryu Fine Polishing White	#1500	205x73x*20-22/**4~5mm	1

For further information, please contact your local dealer or visit our web site:

www.jcunitec.com

Thickness may vary slightly.
* Regular stone side
** Gokumyo side

HASEGAWA-Makisu - Sushi Roll Mat

FMK

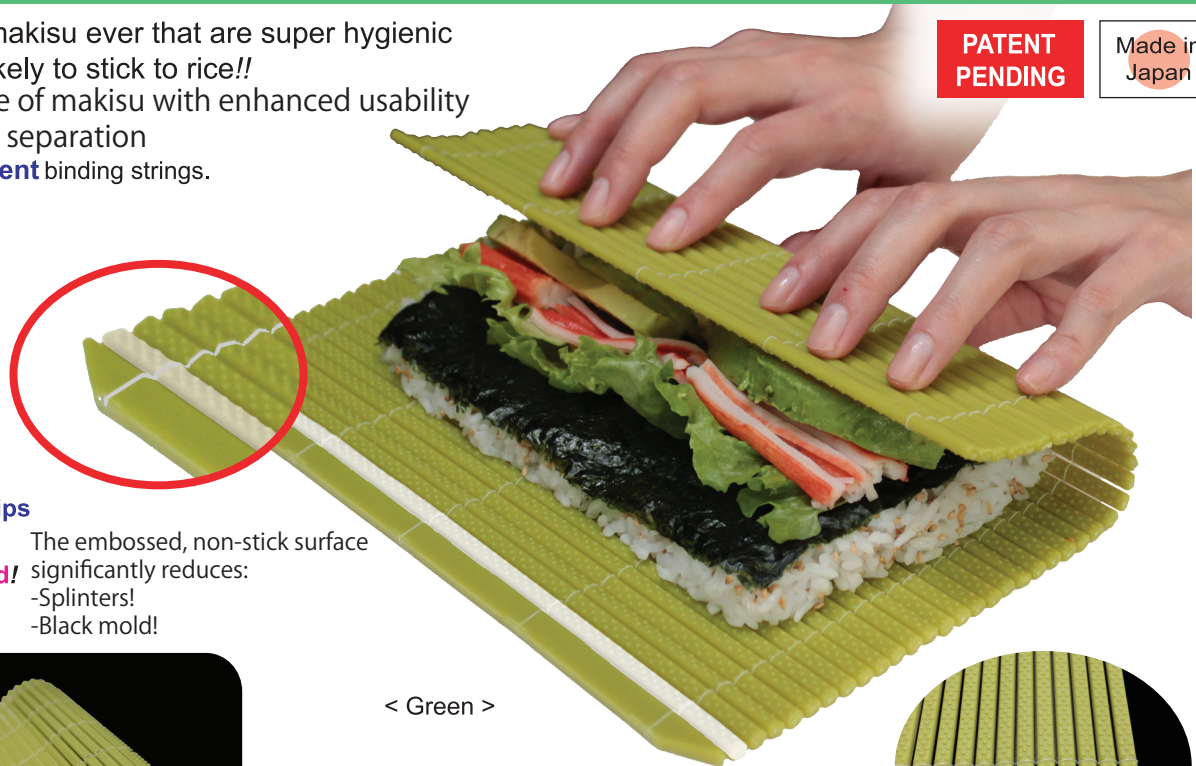
The best makisu ever that are super hygienic and less likely to stick to rice!!
A new type of makisu with enhanced usability and better separation

Monofilament binding strings.

- Lint free!
- No Kinks!

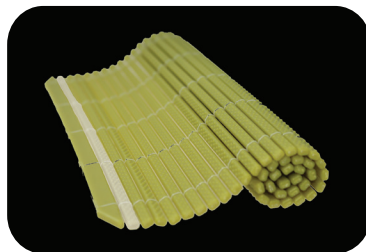
PATENT PENDING

Made in Japan

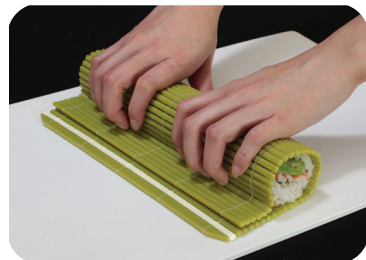


Embossed Strips

- **No splinters!** The embossed, non-stick surface significantly reduces:
 - Splinters!
 - Black mold!
- **No black mold!**



Flexible enough to roll

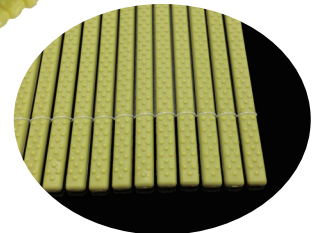


Firm enough to tighten up

< Green >

HASEGAWA makisu are revolutionary made with resin and monofilament strings instead of bamboo strips and cotton strings. They are very hygienic and easy to use.

- No splinters to spoil the roll
- Monofilament strings resist contamination
- Embossed strip surface for better separation of mat and rice
- Quick to dry after washing/boiling
- Easy to roll as bamboo mats
- Dishwasher safe; bleach safe



The tough but **thin** monofilaments make the gap between each strips **narrower**, keeping tiny ingredients away from sticking or passing.

HASEGAWAのマキスは竹や綿糸を使わず、抗菌入りの樹脂をモノフィラメント(単一樹脂糸)でバインドした従来にない画期的なマキスです。大変に衛生的であるだけでなく、マキスとして従来の竹製のものと同変わらない巻きやすさを実現しています。HASEGAWA-Makisuには以下の特長があります。

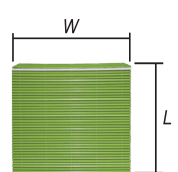
- ・従来の竹製マキスのようなササクレ、黒カビなどが基本的に発生しません。
- ・マキスを継ぐ糸には、汚れが付きにくいモノフィラメント(単一樹脂糸)を採用しています。
- ・モノフィラメントは丈夫でありながら細いため籾(ひご)の隙間が狭く、細かい食材の詰まりや通り抜けが起こりにくいです。
- ・表面にはご飯が付きにくい工夫をし、使い易くなっています。
- ・従来の竹製マキスと同変わらない巻きやすさを実現しています。
- ・乾き易いので、煮沸消毒して直ぐにご使用いただけます。
- ・ドイツシュウワッシャー対応、フリーチ対応
- ・抗菌剤入りです。(糸は除く)

< Color Line-up >



(The actual products may differ slightly in color from these pictures.)

Model Name	W x L inch (mm)	lbs (g)	Colors
FMK-S	10 x 6.5 (250x165)	0.23 (110)	Green Beige White Blue Orange
FMK-M	10 x 9.5 (250x240)	0.33 (160)	
FMK-L	10 x 12 (250x305)	0.42 (200)	



Sizes and colors may be changed without notice.

For further information, please contact your local dealer or visit our web site:

www.jcunitec.com

Soft Cutting Board

FSR

Wood core structure, 30% reduced weight, rigid, but blade friendly cutting board

Made in Japan



Custom sizes available

Wood Core Structure

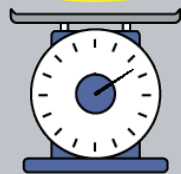
Protective Side Belt



Soft Surface
Wood Core
Soft Surface

30% Lighter!
(than solid plastic ones.)

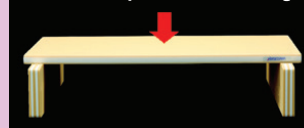
Reduced Weight



With weight 30% lighter than conventional solid plastic ones, it is so easy to handle that washing by hand can be eased. Also, the danger can be reduced in case of unexpected dropping.

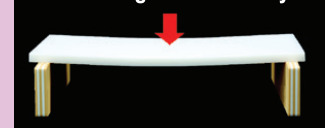
High Rigidity

Wood core prevents bending!!



HASEGAWA's Wood Core Cutting Board

Tends to get bend easily.



Other Solid Plastic Cutting Board

Blade-Friendly

Soft Surface

Grippy

Simply soft cutting boards have problem that tend to bend easily. HASEGAWA's cutting board has the wood core structure, that realizes high rigidity. That's why it is able to use soft materials on its surfaces.

The necessity of wood-core structure

- **It's Sturdy** Wood core prevents warping and bending from long-term use and high-temp washing. It is always stable, dish-washer safe, and shows enough rigidity when in bridging.
- **It's Light** Wood core reduces weight by 30% compared to other solid plastic cutting boards. That makes handling so easy that burden of washing heavy cutting boards can be reduced. Also it can avoid serious injuries due to unexpected dropping.

Isn't wood-core unhygienic?

The wood-core of HASEGAWA's cutting board is sterilized and covered with thick plastic layers fully and completely. So wood won't be exposed except for unusual rough handling.

Other Features ?

The soft materials that are used for both surfaces make the cutting board so blade-friendly that prolong the edge sharpness. Also grippy surfaces prevent ingredients from moving when cutting, and allow more delicate cuts!!

木芯構造の必要性

従来の樹脂マナ板は、タワミや変形が起こりやすく、使用中にガタついたり、橋かけ使用に難がある等の問題がありました。また特に業務用マナ板は、重くて取扱いが大変であり、落下して怪我をする危険もありました。ハセガワの木芯マナ板はガタつきが少なく、橋かけでも十分な剛性を発揮します。

ディッシュウォッシャーにかけてもほとんど変形することはありません。木芯は軽量のため、従来のマナ板と比べて約30%も軽く、洗浄も楽に行うことができます。

木芯は不衛生では？

ハセガワのマナ板の木芯は、消毒の上、厚い樹脂層で100%完全に覆われており、よほど乱暴な取扱いをしない限り、木が表に出ることはありません。

その他の特長は？

表面に用いている樹脂は、柔らかい材質で非常に刃当りが良く、包丁の切れ味が長持ちします。また滑りにくい材質なので食材も滑りにくくなっています。切れ味を重視する繊細な料理に、最適です。

Model Name	Thickness inch (mm)	Size inch (mm)	lbs (kg)	Color
FSR20-5025	0.8 (20)	19.7 x 9.8 (500x250)	4.0 (1.8)	Beige
FSR20-6030		23.6 x 11.8 (600x300)	5.3 (2.4)	
FSR25-8035	1.0 (25)	31.5 x 13.8 (800x350)	9.5 (4.3)	
FSR25-8040		31.5 x 15.7 (800x400)	10.8 (4.9)	
FSR25-9040		35.4 x 15.7 (900x400)	12.1 (5.5)	
FSR25-9045	1.2 (30)	35.4 x 17.7 (900x450)	13.7 (6.2)	
FSR30-10040		39.4 x 15.7 (1000x400)	15.0 (6.8)	
FSR30-10045		39.4 x 17.7 (1000x450)	16.8 (7.6)	
FSR30-12040	1.2 (30)	47.2 x 15.7 (1200x400)	18.1 (8.2)	
FSR30-12045		47.2 x 17.7 (1200x450)	20.3 (9.2)	
FSR30-15045		59.1 x 17.7 (1500x450)	25.1 (11.4)	

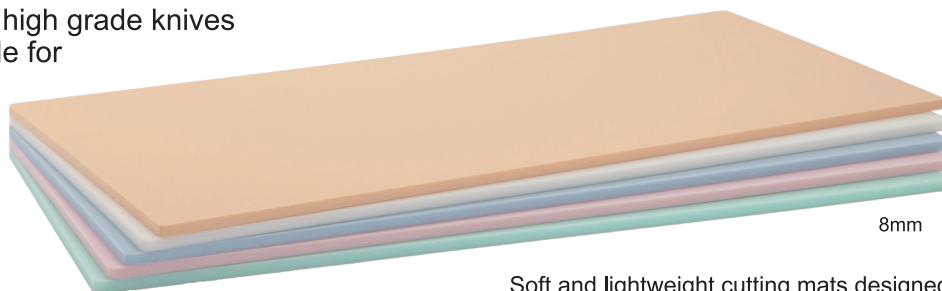
Custom sizes available. Max: 2,000 x 1,000(mm)

>Click to see Price list & Order form

Soft Mat - NSF Cutting Mat

FRM

The best for high grade knives that are made for top chefs!!



Made in Japan

ハセガワの軽量Soft Matは高級包丁用に開発され、高い切れ味が必要な繊細な料理用として最適です。以下の特徴を備えています。

- ・柔らかい素材でできており、刃の切れ味が長持ち
- ・滑りにくい材質なので、食材が滑りにくい。
- ・色分けで、食材別管理が可能です。
- ・全ての色でNSF認証を取得しています。
- ・ディッシュウォッシャーで洗浄できます。
- ・柔らかく反り易いので、チョッピングのような深いキズの入る用途には適しません。



Can be placed on larger cutting boards.

Soft and lightweight cutting mats designed for use with high grade knives are made for the top chefs that put an emphasis on high quality cutting. These mats are designed with several benefits.

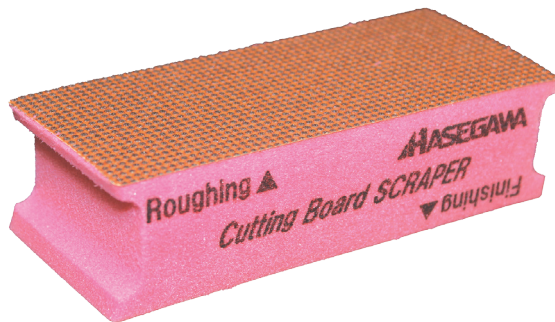
- Soft surface that prolongs knife sharpness.
- Non-slippery surface allowing for more delicate cuts.
- Various colors are available to prevent cross contamination.
- All colors are registered on NSF.
- Easy Cleaning : Dishwasher proof, Bleach proof
- Since being very soft and vulnerable for bending, not suitable for use that makes deep cuts like chopping.

Model Name	Thickness inch (mm)	Size inch (mm)	Weight lbs (kg)	Colors
FRM8-6030	0.3 (8.0)	23.6 x 11.8 (600x300)	3.0 (1.3)	Beige White Pink Blue Green
FRM8-8035	0.3 (8.0)	31.5 x 13.8 (800x350)	4.6 (2.1)	
FRM8-9040	0.3 (8.0)	35.4 x 15.7 (900x400)	5.9 (2.7)	
FRM8-10040	0.3 (8.0)	39.4 x 15.7 (1,000x400)	6.6 (3.0)	

Custom size available. Max: 2,000 x 1,000(mm)
Colors can be changed without notice.

Cutting Board SCRAPER

CBS



DESIGN PAT. P.

Made in Japan

Rejuvenating Cutting Boards!!

HASEGAWAのマナ板削りは抜群の切削力を誇り、洗っても落ちないような頑固な汚れや黄ばみ、黒カビ、あるいは包丁キズや表面の毛羽立ち等を落とすことができます。また独自の工夫により研磨紙が剥れにくくなっていますので、安心してご使用いただけます。 Roughing面で頑固な汚れを落とした後はFinishing面で表面を滑らかに仕上げる事ができます。 マナ板をご使用後に毎日少しづつお手入れ頂くと、マナ板を常にきれいな状態に保つことができ、大変に衛生的です。

HASEGAWA's Cutting Board SCRAPER is proud of its outstanding scraping power, and easily erases tough spots, yellowing, molds, grooves and feathering from the surface of your cutting boards. It is also possible to do smoothing with the finishing surface. With its patent technology, the abrasion papers hardly peel off before they consumed. Everyday care of the cutting board after use is quite important from a hygienic point of view.



Model Name	Size in (mm)	lbs (g)	Core	Color
CBS-115P	4.5 x 2.0 x 1.2 (115 x 50 x 30)	0.04 (18)	PE Form	Pink

Size and color can be changed without notice.

For further information, please contact your local dealer or visit our web site:

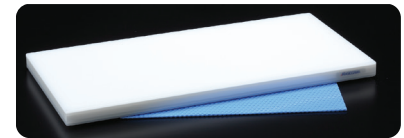
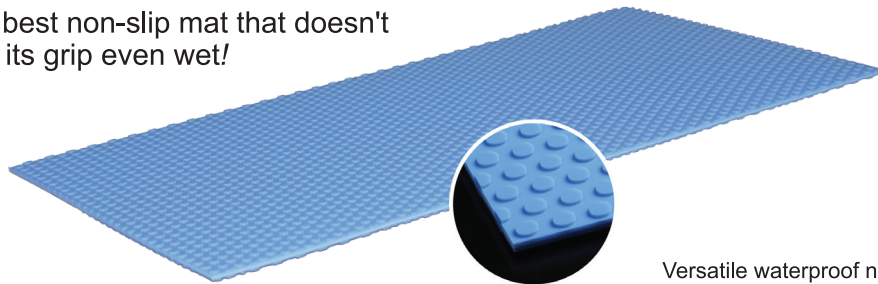
www.jcunitec.com

Non-Slip Mat

FYS

The best non-slip mat that doesn't lose its grip even wet!

Made in Japan



マナ板の下に敷く滑り止めマットです。従来の布巾や手拭いの代りにお使いいただけるので、大変に衛生的です。またボールの下に敷いたり、ピンのフタ開けなど、様々な用途にもご使用いただけます。

- 強力なグリップ力を持つ上、水に濡れてもグリップ力を維持します。
- ディッシュウォッシャーで洗えます。
- 立掛けられるので、素早く乾いて清潔です。
- お好きなサイズにカットすることもできます。

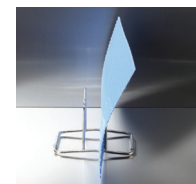


Multi-purpose use



Versatile waterproof non-slip mats for multipurpose use. Can be placed underneath slippery items instead of wet clothes. Not only hygienic, but also they are flexible enough to be used for opening jars and other items that require a firm, solid grip. These mats are designed with several benefits below.

- Even when wet, the mat does not lose its grip!
- Flexible, yet firm enough to stand on its own for easy washing and drying.
- Dishwasher safe, bleach safe.
- Can be cut any size by yourself.



Stands upright for easy drying.

Model Name	Size inch (mm)	lbs	Color
FYS3-S	7.9 x 4.9 (200x125)	/	Blue
FYS3-M	9.8 x 5.9 (250x150)		
FYS3-L	11.8 x 7.9 (300x200)		
FYS3-4020	15.7 x 7.9 (400x200)		
FYS3-5025	19.7 x 9.8 (500x250)		
FYS3-6030	23.6 x 11.8 (600x300)		

Shape of surfaces can be changed without notice.

Cutting Board LIFTER

FLF



Lifting up cutting boards from a cooking table for sanitation



Upper Grip
Designed to wash easily.



Lower Grip
Designed to grip on a cooking table even in wet.

Made in Japan

Cutting Board LIFTER are tools that lift cutting boards up from a cooking table by putting underneath the cutting boards. It is very hygienic for cutting boards not to have direct contact to a cooking table.

Also it comes from 3 different heights, working posture can be comfortable. (It can be different with each person.) What's more, the elevated position of cutting boards is suitable for delicate cutting. The wet-proof grip mats are mounted to hold cutting boards from slipping.

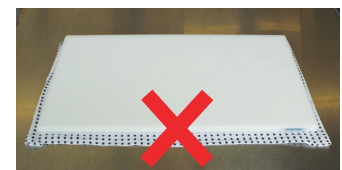
マナ板リフターはマナ板の下に置いてマナ板をかさ上げる道具です。マナ板が調理台と接触しないため、衛生的です。マナ板の裏面をすぐに使うことができます。

また、マナ板の位置が高くなるので、姿勢が楽になり、腰への負担を軽くする効果もあります。(個人差があります。) 更に食材が見やすくなり、繊細な料理に有効です。

マナ板と調理台にコンタクトする部分には、水濡れに強い滑り止めを取り付けてあるので安心です。



Can be used like this way!



Wet cloth is no good.

Model Name	Height inch (mm)	Length inch (mm)	Width inch (mm)	Weight lbs (g)	Color
FLF12-230	0.5 (12)	9.1 (230)	1.4 (35)	0.11 (48)	Beige
FLF12-300		11.8 (300)	1.4 (35)	0.13 (59)	
FLF20-230	0.8 (20)	9.1 (230)	1.4 (35)	0.21 (96)	
FLF20-300		11.8 (300)	1.4 (35)	0.26 (118)	
FLF20-390	1.8 (45)	15.4 (390)	1.4 (35)	0.32 (147)	
FLF45-230		9.1 (230)	2.0 (50)	0.74 (337)	
FLF45-300		11.8 (300)	2.0 (50)	0.92 (417)	
FLF45-390		15.4 (390)	2.0 (50)	1.10 (517)	

Sizes and colors can be changed without notice.

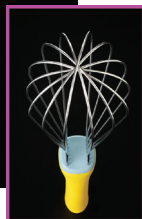
HASEGAWA-Whisk

FWS

Wide open wire rods for easy and sure washing !!



WIDE OPEN !!



The brush is not included



For conventional whisks, it is very difficult to clean the base part of wire rods. Even dishwashers can not clean stuck dirt. HASEGAWA's wide open rods whisk enables to wash the base part easily and surely.

The grip of the whisk is solid, and does not have any void. So water does not come in and of-course never comes out afterwards.

The wire rods are firmly fixed to the grip so that they hardly drop off. It is very hygienic and a tough whisk!

これまで泡立て器の線材の根元は非常に洗いにくいものでした。ドイツシェウオッシャーでもこびり付いた汚れまでは落とせません。HASEGAWAの泡立て器は根元が大きく開いており、大変に洗いやすくなっています。

グリップは従来の泡立て器と異なり、中に空洞がありません。従ってグリップに水が入ることがなく、当然ながらご使用中に水が出てくることもありません。

線材はグリップに強固に取り付けられているため、簡単に抜けてしまうことがありません。非常に衛生的で丈夫な泡立て器となっています。

PATENT PENDING

Made in Japan



4 colors are available.
- Blue - Yellow - Pink - Black -

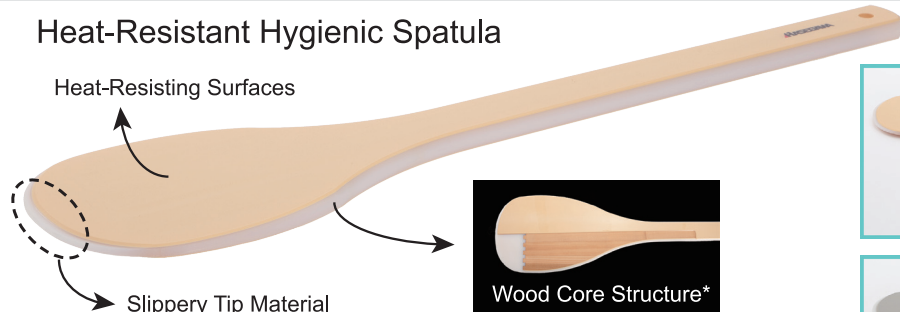
Model Name	Length in (mm)	Grip Length in (mm)	Weight lbs (g)	Number of Wire Rods	Colors
FWS25-8	9.8 (250)	4.3 (110)	0.18 (82)	8	Blue Pink Yellow Black
FWS30-7	11.8 (300)	4.9 (125)	0.26 (118)	7	
FWS35-7	13.8 (350)	4.9 (125)	0.29 (131)	7	
FWS40-7	15.7 (400)	6.5 (165)	0.39 (177)	7	
FWS45-7	17.7 (450)	7.9 (200)	0.56 (256)	7	
FWS50-7	19.7 (500)	7.9 (200)	0.61 (278)	7	
FWS60-7	23.6 (600)	11.0 (280)	0.72 (325)	7	

Sizes and colors can be changed without notice.

Mixing Spatula

FSO / FSOH

Heat-Resistant Hygienic Spatula



Heat-Resisting Surfaces

Slippery Tip Material

Wood Core Structure*

* FSO-50, FSO-60
FSOH-60

Heat-resistant mixing spatulas are designed for commercial use with several benefits;

- Heat resisting up to 350 deg. F (FSOH)
- Sturdy enough to stir thick ingredients.
- The slippery material on the tip avoids food attaching and scratches on pots or pans.
- The surfaces are non-wood materials that do not get chipped nor deteriorated.

耐熱性樹脂で作られたスパテラです。木製のものとは比べ、木片の混入や木材の腐食がなく、大変に衛生的です。先端にスキューの滑走面にも使われる滑りやすい樹脂を用いているため、食材がこびり付きにくく、鍋やフライパンにもキズが付きにくくなっています。また軽量かつ高剛性で、大変に使いやすくなっています。耐熱は180℃(FSOH)、及び130℃(FSO)となっています。

Made in Japan

FSO
(Up to 260 F)

FSOH
(Up to 350 F)

Model Name	Length inch (mm)	Weight lbs (g)	Heatproof & Color
FSO-30	11.8 (300)	0.31 (140)	260 F (130 C) Beige
FSO-40	15.7 (400)	0.46 (210)	
FSO-50	19.7 (500)	0.66 (300)	
FSO-60	23.6 (600)	0.90 (410)	
FSOH-30	11.8 (300)	0.33 (150)	350 F (180 C) Gray
FSOH-40	15.7 (400)	0.55 (250)	
FSOH-50	19.7 (500)	0.77 (350)	
FSOH-60	23.6 (600)	0.99 (450)	

Sizes and colors can be changed without notice.

Sushi Cases

KRD Sushi Showcase

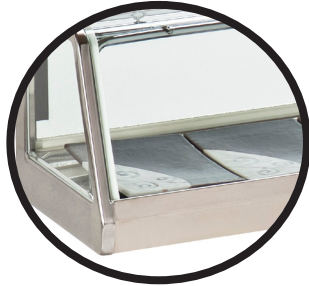
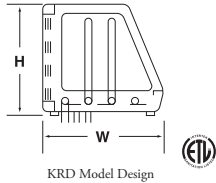
Item#: See chart

Dimensions: See chart

Description:

Standard base model of sushi showcases. Removable R-Glass, stainless steel display trays, and sliding doors for easy cleaning and replacement. Internal cabin space is slightly smaller than the base model of the KRG units, however its complete R-Glass and minimal metal framing give the KRD an overall contemporary and fashionable ambiance.

4～7フィートまで対応商品、
上部冷媒管 3本、船底 4本の配管により冷却
力抜群、船底冷媒管も削除、清掃も簡単。



KRJ Sushi Showcase

Item#: See chart

Dimensions: See chart

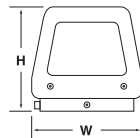
Description:

High end sushi showcase unit with compressor.

Built in compressor reduces the hassle of incorporating separate condensing unit with showcase. With an added convenience of simply plugging in unit (with sufficient spacing around unit for proper compressor operations), set up is done within minutes and showcase is ready to use within an hour. Compressor power is highest in industry for superior temperature control. Single piece R-Glass encloses compressor compartment giving unit a sharp, clean, and complete overall look.



コンデンサー組み込み型の寿司ケースとしては業界最強 1/5 h p の冷凍機を搭載しております。全面一枚の" R-Glass" で構成され、冷凍モーターサイドは、内側からジェットブラックのシルク・スクリーン加工を施してあります。4,5,6,7フィートのサイズから選んで頂けます。



KRJ Model Design

Item #	Model	Length	Width	Height
KZ0103001	KRJ-1200	47.34	11.93	11.26
KZ0103002	KRJ-1500	59.05	11.93	11.26
KZ0103003	KRJ-1800	70.86	11.93	11.26
KZ0103004	KRJ-2100	82.67	11.93	11.26

Models listed have piping on the left side.

Measurements in inches

Models with compressors on the right side are also available

Condensing unit for KRD & KRG showcases

Item#: Varies based on model

Dimensions: Varies based on model

Weight: Varies based on model

Power: Varies based on model

Description:

Condensing unit is required for KRG and KRD showcases.

Up to two showcases may be combined with one compressor.

Constant pressure expansion valve required for operation and is sold separately.

Compressor stand (to elevate unit from floor) is also available separately (picture on right).

Contact your local sales representative for more details.



Compressor stand



For further information, please contact your local dealer or visit our web site:

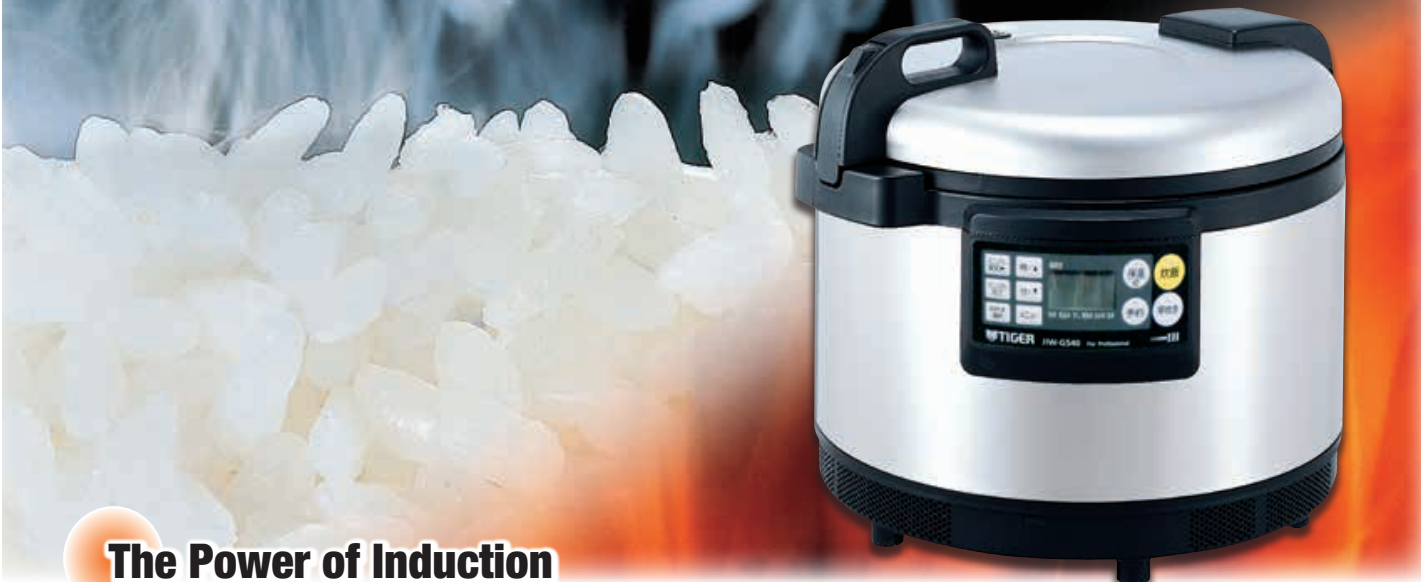
www.jcunitec.com

>Click to see Price list & Order form



TIGER JIW-G540 Induction Heater Rice Cooker

The New Era of IH Rice Cookers brings out the full flavor of rice!

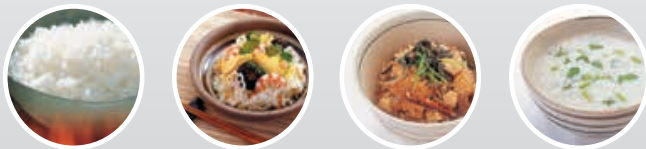


The Power of Induction

The TIGER JIW-G540 IH Rice Cooker uses the most advanced induction technology available to cook the most delicious rice. Unlike conventional cookers that cook only from the bottom of the pot, the JIW-G540 uses induction technology to cook from all sides (except the top) at high temperatures (+280F), resulting in luscious, plump, and full flavored rice cooked in fraction of the regular time.

One-Touch Easy Cooking

Now anyone can make superb rice! With the touch of a button, prepare various types of rice, including: White, Brown, Sushi, Takikomi, and Porridge.



• At the present Health Department Regulations do not require overhead ventilation hoods for Induction Heater Rice Cookers.

TIGER Product	Dimensions (L x W x H; in inches)	Weight (lbs)	Power Requirements	Electric Rating cook / warm (watt)	Loading Capacity
JIW-G540	19.76 x 16.89 x 15.35	34.39	208V/60Hz/25A	4570/55	5.4L/5.6Q/30cups

COMMERCIAL USE **IH** RICE COOKER
タイガー業務用IH炊飯ジャー

Fully Automated Cooking

The JIW-G540 comes equipped with an automated, pre-programmed microcomputer which enables the simple preparation of various types of rice. Also, you can create own secret recipe by adjusting the pre-programmed settings for extraordinary rice!

Warranty & Service

Each JIW-G540 comes with one year limited warranty. When service is necessary, simply call your local distributor or J.C. Uni-tec, Inc. With four Service Centers in the US & Canada, service will be quick and easy.



MADE IN JAPAN

Tiger Rice Cookers & Warmers

Stainless Steel Electric Rice Warmer



JHC-72UA 40 cups
JHC-90UA 50 cups

Just plug in!

JHC series rice warmer is designed to store large quantities of rice at the perfect temperature.
2 large capacity sizes to choose from.

The JNO-A36U cooks rice perfectly then stores it at the appropriate temperature. Built to last for years, this commercial cooker is made for heavy, everyday use.

Stainless Steel Electric Rice Cooker & Warmer



JNO-A36U 20 cups

TIGER Product	Dimensions (L x W x H; in inches)	Weight (lbs)	Power Requirements	Electric Rating cook / warm (watt)	Loading Capacity
JHC-72UA (SS Electric)	18.94 x 15.55 x 13.43	13.67	120V 60Hz	74	7.2L/7.5Q/40cups
JHC-90UA (SS Electric)	18.94 x 15.55 x 15.98	14.99	120V 60Hz	84	9.0L/9.47Q/50cups
JNO-A36U	14.17 x 16.77 x 15.08	18.52	120V/60Hz/12A	1410/52	3.6L/3.7Q/20cups

None Electrical Stainless Steel Food Jar

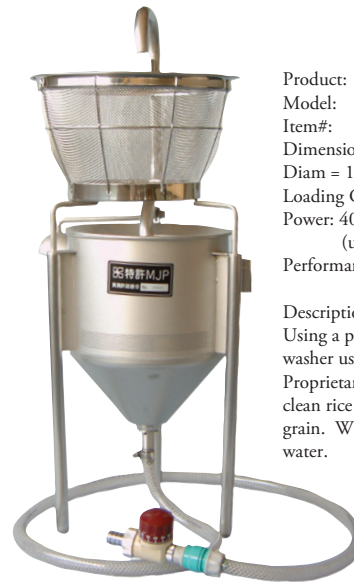


JFM-390P 22 cups
JFM-570P 32 cups

No Electric Power Required!

The JFM food jar models require no energy to use and can maintain temperatures of hot or cold foods for extended periods of time. These units are simple to use, easy to clean, and portable, so they can be taken anywhere. Three models are available.

TIGER Product	Dimensions (L x W x H; in inches)	Weight (lbs)	Loading Capacity
JFM-390P (SS)	16.93 x 14.17 x 9.84	9.48	3.9L/4.1Q/22cups
JFM-570P (SS)	16.93 x 14.17 x 12.20	10.58	5.7L/6.0Q/32cups



Product: **Rice Washer**

Model: MJPR-6A

Item#: YM0101001

Dimensions:

Diam = 13.0" Height = 33.0" Weight=6.0kgs

Loading Cap: 5-7.5kgs (11-16.5lbs)/50cups

Power: 40psi water pressure

(unit does not require power)

Performance: 1 wash cycle is less than 5mins.

Description:

Using a proprietary pump system, the MJP rice washer uses water pressure to clean rice.

Proprietary pump system is able to thoroughly clean rice without crushing or damaging the rice grain. Washing is timed so there is no wasted water.



Product: **Rice Tray**

Model: BAT-20

Item#: ZC0102001

Description:

Up to 5 units can fit inside the DAC-20



Product: **Food Container**

Model: DAC-20

Item#: ZC0101001

Dimensions: 18.9" x 14.6" x 10.1"

Weight: 3.5kgs

Loading Cap: 20.0L

Description:

Used for holding and transporting cooked rice and other hot foods. May be used for cold foods, also. Can hold up to 5 stackable shari trays (BAT-20)



Product: **Food Jar Holding Stand**

Item#: AP0300001

Dimensions: 12.5" x 12.5" x 29.5"

Weight: 6.4kgs

Adjustable Height:
24.5" and 26.5"

Description:

Solid stainless steel structure used for holding food jars and other items for convenient access behind the sushi bar.

Unit has an adjustable height and is made of stainless steel.

[>Click to see Price list & Order form](#)

NEW JPC-3000 Series Gas Powered Pressure Cooker



Dual Thermostat Sensors

Two temperature sensors located on the base of the burner provide:

- 1) Optimized Pressure Cooking: When base of the cooking pot reaches 100°C (220F), burner output is reduced by 2/3.
- 2) Burner Safety Shut-Off: If base of cooking pot reaches 130°C (266F), burner automatically turns off to prevent over-heating.



Timer Control

Preset cooking time (up to 60 mins) by using the automated cooking timer or disable timed cooking and use the burner manually.

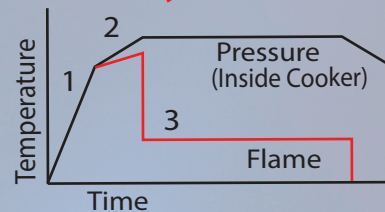


Flame High/Low Switch

Manually control the burner output by using the high flame (Full power) or the low flame (1/3 power).

How the new burner operation affects the JPC-3000 cooking:

Key Action Points



- 1) Burner activated - Pot temperature and pressure begin to build as burner heats the pot.
- 2) Target temperature reached - burner lowers to simmer
- 3) Burner will remain on simmer until timer reaches 0, then automatically shuts off. Temperature and pressure remain at the same level until shut off by the timer.

タイマー付き業務用圧力鍋

JPC-3000は、高地や寒冷地などでも環境の影響を受けずに調理ができる圧力鍋/多目的調理鍋システムです。Safety Cap、Color Coded Emergency Pressure Release Valveなどの特許安全装置を備え、圧力鍋として安心して使用できるだけでなく、Timer、Flame High/Low Switchなどの機能を使って高圧調理、常圧調理、豆、魚、肉のスロー・クック、出汁取り、その他、色々な用途に使用できる万能調理システムです。

Timer Dial: 右回りで60分までのタイマー設定。左回り (Cont) ではタイマーなしの連続加熱。(2段階火力調整可、フルまたは1/3)

Flame High/Low Switch: Highはフル出力、Lowは1/3出力

Dual Thermostat Sensors: 鍋底の温度が100°C (220F) になると火力を1/3に自動調整します。130°C (266F) になると空焚き防止を行うセンサーが作動し自動消火します。

ヒートスリーブと鍋はJPC-1000/3000のどちらにも使用できる共通部品です。

JPC-1000/3000は安全でコストパフォーマンスの高い画期的な新世代ガス圧力鍋です。

3 Pressure Weights are Included

The JPC units come with 3 different weights for use with different types of cooking, such as high altitude cooking (medium and heavy weights are used) and cooking different types of rice, such as brown rice (requires heavy weight).



Light Wt	0 - 1,000m	0 - 3,281ft
Medium Wt	1,000 - 2,500m	3,281 - 8,202ft
Heavy Wt	2,500 - 3,000m	8,202 - 9,843ft

Chart for which weight to use at what altitude.

Patented Safety Cap



(Underside of Lid)
Patented Safety Cap eliminates Clogging.

圧力調整口の詰りを防止。

JPC-1000 Commercial Grade Gas Rice Pressure Cooker

The JPC-1000 Commercial Grade Gas Rice Cooker is an energy efficient commercial gas pressure cooker that not only cooks rice faster than conventional gas rice cookers, but it also uses about 1/3 less power. It also cooks brown and wild rice, which are notoriously difficult to cook with commercial grade rice cookers.

Combined with the multiple safety features, including the patented Safety Cap, the JPC-1000 is an ideal solution for safe, efficient, high volume production of various types of rice in a commercial kitchen.

The Smarter Alternative

The JPC-1000 series of gas rice pressure cookers give you a new choice in convenient production of the best tasting and largest quantity of rice (30-50 cups) at minimal cost. Cook a variety of rice including:

White rice, Wild rice, Brown rice

Efficient, Ecological Operation

Unlike conventional commercial gas rice cookers, the JPC-1000 uses a pressure cooker that:

- Uses higher heat to cook faster
- Uses about 1/3 less energy to cook compared to other commercial gas rice cookers
- Is extremely effective with high altitude cooking and cooking in low temperature environments

Safer, Better Operation

- Equipped with the patented Safety Cap that eliminates clogging
- Built in Thermocouple Flame Failure Safety Device
- Color Coded Safety Pressure Release Valve
- One touch piezo igniter
- Automated Operations



JPC-1000業務用ガス圧力鍋

JPC-1000業務用ガス圧力鍋は、従来型のガス炊飯器と比べ約1/2の調理時間、ガス使用量も30-35%節約できる省エネに優れた業務用ガス圧力鍋です。

又、既存のガス炊飯器では調理できない、玄米やワイルドライスも炊飯できる便利な圧力鍋です。

JPC-1000には、内部の圧力が上がり過ぎないように、過剰気圧蒸気を外に逃がす圧力調整保護キャップ（特許）が組み込まれた業務用スチーミング圧力鍋です。

業界初の業務用圧力鍋JPC-1000は、標高の高低差の影響を受ける事無く、又水浸時間必要無く炊飯が行えます。洗米も簡単に行え、従来型の炊飯器では決して味合えない甘みに富んだご飯を炊く事が出来ます。

Safety Features

Color Coded Emergency Pressure Release Valve

Multiple purpose valve:

- 1) Color Coded to indicate pressure inside the cooker.
- 2) Automatically releases pressure when dangerous levels of pressure are reached.
- 3) Helps release steam faster.



No pressure in cooker



Pressure in cooker

鍋内の加圧状態を表示と非常時/調理終了時の減圧機能。

Product Specs				
Model	JPC-1000NG	JPC-1000LP	JPC-3000NG	JPC-3000LP
Gas Type	Natural Gas	Propane Gas	Natural Gas	Propane Gas
Gas Supply Pressure (Water Colum=WC)	6" W.C.	11" W.C.	6" W.C.	9" W.C.
Burner Power	31,700 BTU/hr (8,000Kcal/hr)		Max:31,000BTU/hr (7,900Kcal/hr) Min:11,000BTU/hr (2,800Kcal/hr)	
Dimensions (inches)	22.8" x 22.4" x 18.1"			
Weight	35.3lbs			
Cooking Capacity - white rice (Other rice types will vary)	20 (3.0kg) to 50 (7.5kg) cups			
Ignition Device	Piezo Igniter			
Safety Device	Thermocouple Sensor			
Safety Certifications	ANSI, CSA, NSF			



Cooker Stays Cool, Is Safe and Provides Comfortable Environment!

熱くならないから、安心、そして快適!

Ryoufusui Series is designed to emit less heat, keeping the surrounding air temperature lower.

涼風炊は、炊飯中に機器の外部に放射熱を放出しないように、二重構造で製作されていますので、厨房室内における機器周囲温度を上昇させにくい低放射型の炊飯機です。



Special Features 機能提案

1. Eco Friendly 地球環境にやさしい

Rinse-free rice does not require rinsing before cooking, eliminating waste water and discharging of chemical-containing rinse water. It is energy saving and friendly to the environment.

海や川の汚染の原因となる、チッソやリンを含むお米のとぎ汁を出さなくなるので、環境保全に役立ちます。同時に洗米に使用する大量の水が不要となるため、水資源保護の面からも地球にやさしい炊飯機です。

2. Improves Work Environment 作業環境改善

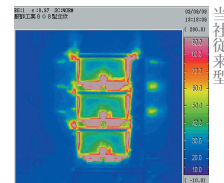
With its dual-wall structure, Ryoufusui emits less heat; surrounding temperature stays cooler while cooking.

本体2重構造&低放射設計で、炊飯中の排熱を上部排気口に集中。

3. Rinse-Free Rice Cooking 更においしく簡単に

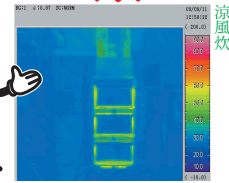
Ryoufusui lets you cook delicious rinse-free rice with its Rinse-Free Rice Cooking Program.

無洗米専用の加熱プログラムで、より美味しく炊き上げます。



当社従来型

サーモグラフではこのとおり



涼風炊

Maximum Cooking

Model 型式	No. of Compartments 仕様	Outer Dimensions (mm) 外形寸法 (mm)	Capacity 精米炊飯能力	Gas Consumption ガス消費量	Power Supply 電源	Material 材質
LG-000-100	2 Compartments	774 x 704 x 1565	14kg	20.9kw (18,000kcal/h)	AC100V	Stainless Exterior
LG-000-100	2段	774 x 704 x 1565	14kg	20.9kW(18,000kcal/h)	AC100V	外装ステンレス
LG-000-150	3 Compartments	774 x 704 x 1763	21kg	31.4kw (27,000kcal/h)	AC100V	Stainless Exterior
LG-000-150	3段	774 x 704 x 1763	21kg	31.4kW(27,000kcal/h)	AC100V	外装ステンレス

FEATURES アイコン説明

Micro Processor Controlled Cooking



Micro processor controls temperature averaging the readings of 2

マイコン炊飯 マイコンが二つのセンサーの平均値で温度管理。美味しさの秘密です。

Rinse Free Rice



Cook perfectly with the special cooking program for rinse free rice.

無洗米 専用の炊飯プログラムで無洗米を美味しく炊き上げます。

Rice Porridge



Cooks perfectly with the dedicated special program, prevents over

おかゆ 炊き過ぎないようにマイコンが温度管理設定時間をコントロールする事で仕上がりを調整出来ます。このモードで炊飯も炊飯可能です。

Mixed Rice



Lets you cook perfect mixed rice in Time-Controlled Cooking Mode.

炊き込み 従来のサーモ感知式ではなく時間で制御する事により早切れ問題を解消。おこげのついた美味しい炊き込み炊飯が可能です。

Continuous Cooking



Lets you cook batches of rice continuously in Time-Controlled Cooking Mode.

連続炊飯 時間炊飯モードを使用すれば続けて炊飯が可能です。

Timer Cooking



Starts cooking automatically at any time you set.

予約 浸漬時間を前もってセットすれば作業工程も簡略化できます。

Extra Heating



Lets you extend heating time in Time-Controlled Cooking Mode.

追いい炊 炊飯完了後にあとひと炊きを時間炊飯モードで可能にしました。1分単位で追いい炊きする事が可能です。

Cool



Dual wall structure helps keep surrounding temperature cooler.

COOL 本体を二重構造&集中排気で低放射熱を実現。ガス式でも室温を上げない炊飯機です。

High Durability Design



Stainless steel exterior prevents corrosion. Control panel is water-proof and

高耐久設計 外装は腐食に強いSUSを採用。操作基盤には特殊防水加工&デジタル表示で使いやすさも抜群です。

Dual Thermistor Control



Dual Thermistor Control lets you cook delicious rice with a touch on the control panel.

Wサーミスタ制御 Wサーミスタ制御で簡単に美味しく炊き上げます。

Safety Features



Designed according to highest safety standards. Flame Rod Device prevents misfiring. High Limit Sensor reacts to unusual high temperature.

安全設計 フレームロッドによる立ち消え安全装置。庫内の異常温度に反応するハイリミットセンサーなどガス機器に求められる最高水準の安全設計です。

Gas Rice Cooker - Time control basic rice cooking

LG-505-100 / LG-505-150

立型炊飯機：時間制御型 ～プロのノウハウで思いのままに～

白飯

炊込

寿司

ケチャップライス

- 時間を設定して炊き上げます。
- ウレタンケーシング防水で安心。
- 外装ステンレス製
- 立消安全装置、ハイリミットセンサーを備えていますので、安全装備が充実しています。

Time-Controlled Cooking

Time-Controlled Cooking lets you cook batches of rice continuously without letting the cooker cool down.

"Oidaki" (Extra Heating) Function

Lets you extend heating time for 1 to 10 minutes.

Tightly Waterproofed

Moisture sensitive electronic/electric components inside the cooker are wrapped in waterproof urethane casings. Operation Panels are touch-sensitive and are covered with waterproof sheets for safe operation.

Safety Features

Double solenoid valves help to secure gas flow path. Each compartment has high-temperature limit switch and flickering detector.

Designed according to highest safety standards. Flame Rod Device prevents misfiring. High Limit Sensor reacts to unusual high temperature.



Rice net



IS1201001 RN-3L



IS1201002 RN-5L

Specifications

Model	LG-505-100	LG-505-150
Compartments	2	3
Maximum Cooking Capacity (kg)	14	21
Dimensions (mm) W x D x H	727.3 x 578 x 1082 - 1127	727.3 x 578 x 1082 - 1127
Gas Consumption (kw)	18,000	27,000
Voltage (v)	100	100
Frequency (Hz)	50/60	50/60
Phase (P)	1	1
Exterior Material	Stainless	Stainless

*Voltage can be altered upon your request as an option.



Vegg-V

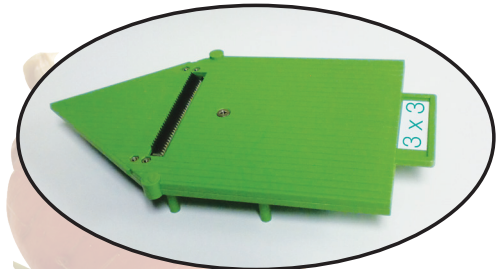
- 1) It is safer than other mandolin slicers.
- 2) The wide and adjustable slot (123x160mm) and the adjustable thickness (1-10mm) let you slice vegetables for various purposes.
- 3) The bottom blade system does not require pressing down vegetable as hard as other mandolin slicers. The soft vegetable can be sliced easily and evenly.
- 4) You can choose from 4 different Julienne slice adapters for your needs (2 x 2, 3 x 3, 4 x 4, 4 x 8mm)
- 5) Easy to clean and re-assemble

Vegg-Vの特徴

- 1) 市販品のマンダリンスライサーに比べて安全である。
- 2) 投入口は、123 x 160mmと広く、厚さも1~10mmに調整出来き多用途に使用できる。
- 3) スライス・プレートが作動し切る為に、野菜の型崩れが発生しにくく厚さを均一にスライス出来る。
- 4) 使用用途に応じて、4種類の千切りが行える (3 x 3以外はオプション)。(2 x 2, 3 x 3, 4 x 4, 4 x 8mm)
- 5) 分解掃除が容易に出来て清潔。



3 x 3 mm Julienne slice adapter included
(標準装備部品)



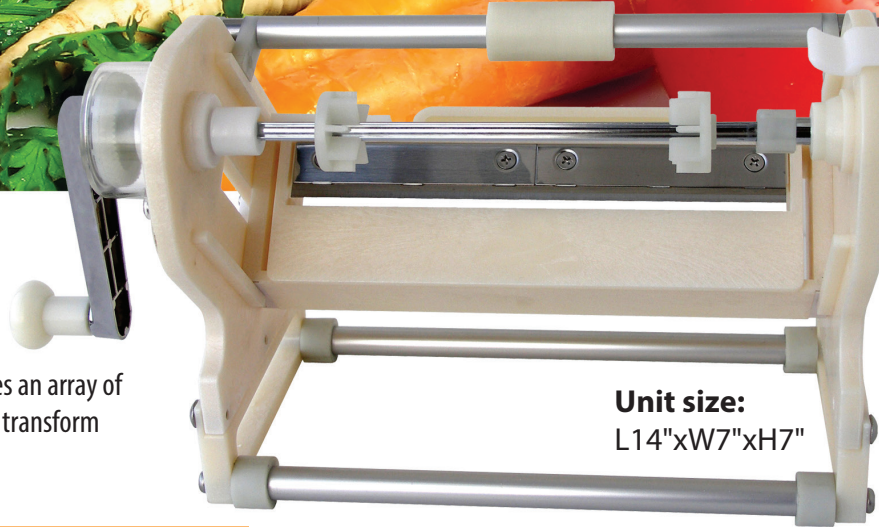
Size: W410xD260xH280mm
 Weight: 2.8Kg
 Slicer: 125mm x 160mm
 Thickness: 1-10mm

>Click to see Price list & Order form



Vegg-Q™

The Vegg-Q is constructed to mimic the very precise and delicate Japanese cutting techniques to produce Tsuma (angel hair slices) and Katsura (paper thin slices). Manually slices an array of vegetables and fruits to create garnishes that transform ordinary dishes into visual delights!



Unit size:
L14"xW7"xH7"

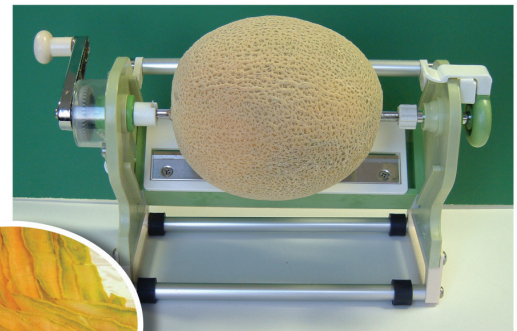


Optional adapters

アダプター交換でユニークなガーニッシュメントが作れます。

Many adapters available for various types of unique cuts; they let you create delightful garnishes.

Vegetables and fruits with diameters up to 130mm (5") can be cut on the Vegg-Q

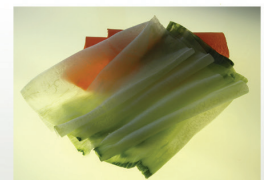
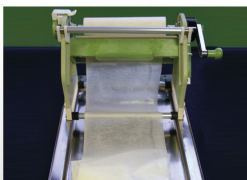


Katsura (Paper) Slice Specs

Thickness: 0.6-0.8mm (0.024-0.031 in)
Width Adapter: 0.8-1.1mm (0.031-0.043 in)
Width: 196mm (7.7 in)

Tsuma (Angel Hair) Slice Specs

Thickness: 0.6-0.8mm (0.024-0.031 in)
Width Adapter: 0.8-1.1mm (0.031-0.043 in)
Overall Width: 140mm (5.5 in)
Individual Slices: 0.8 x 0.8mm or 0.8 x 1.1 mm





**Making good quality of sushi rice is most important to make good sushi .
It is difficult by hand to mix the rice always consistent , however ,
the mixer will do a perfect job in a few mitutes !**

**Cooked Rice Mixer
"SHARIKKA" MCR-UNC**



Rice Amount Capacity MAX 15kg (33 lb) of cooked rice
Machine dimensions 810W x 645D x 1,120Hmm
Input AC100-240V, 50-60 Hz Single phase
Power consumption 130W
Mechanism Full automatic (Placing the rice into the drum is done manually.)



**Table - Top Cooked Rice Mixer
"SHARIKKA" MCR-SSC**



Rice Amount Capacity MAX 6kg (13.2 lb) of cooked rice
Machine dimensions 496W x 589D x 835Hmm
Input AC 120V, 60Hz Single phase (machine with ETL mark)
AC 100V-240V, 50-60Hz Single phase (machine with CE mark)
Power consumption 95W
Mechanism Full automatic (Placing the rice into the drum is done manually.)



- * High Production (3,600 pcs / hr)
- * LCD Operation Panel (7 languages)
- * Does not Cut even a grain of rice when forming
- * Rice size, softness adjustable



Compact Sushi Machine SSN-FLX

Capacity Max 3,600 pcs / hr (selectable)
 Machine dimensions 350W x 518D x 619Hmm
 Input AC120-240V, 50-60 Hz Single phase (machine with ETL mark)
 AC100-240V, 50-60 Hz Single phase (machine with CE mark)
 Power consumption 30W
 Hopper capacity 10 Liter (approx. 6Kg) of cooked rice



SSN-FRX (clockwise turn table) is also available

- ★ It does not look like a sushi machine,
 but makes nigiri for you in front of
 customers !



Chest-type Sushi Machine SSG-SCS



Capacity Nigiri : 0-1,800pcs/hr Omusubi : 0-750pcs/hr
 Machine dimensions Diameter : 445mm, Height : 390mm
 Input AC100-150V, 60 Hz Single phase (machine with ETL mark)
 AC100-240V, 50-60 Hz Single phase (machine with CE mark)
 Power consumption Operating state : 40W Standby state : 10W
 Hopper capacity 12 Little (approx. 7.2Kg) of cooked rice

Sushi Chef 助 人
 SUKETTO



- ★ Save labor !
- ★ Makes rice sheet consistently !
- ★ Rice length, thickness, density adjustable !



Rice Sheet Making Machine SVR-NYA

Model	SVR-NYA-ET (Applied to ETL/cETL) SVR-NYA-CE (Applied to CE Regulation)
Capacity	Small roll : 950 sheets / hr (at rice 80 mm long) medium roll : 850 sheets / hr (at rice 120 mm long) Large roll : 750 sheets / hr (at rice 180 mm long)
Machine dimensions	394W × 545D × 641Hmm (SVR-NYA-ET) 360W × 612D × 681Hmm (SVR-NYA-CE)
Input	AC100V-240V, 50-60Hz Single phase
Power consumption	80W
Hopper capacity	MAX 7.5kg of cooked rice



- ★ Best for Seaweed Outside Rolls !



Rice Sheet Making Machine SVR-NXA

Model	SVR-NXA-ET (Applied to ETL/cETL) SVR-NXA-CE (Applied to CE Regulation)
Capacity	Small roll : 400 rolls / hr, medium roll : 300 rolls / hr, Large roll : 280 rolls / hr
Machine dimensions	360W × 546D × 630Hmm
Input	AC100V-240V, 50-60Hz Single phase
Power consumption	80W
Hopper capacity	MAX 7.5kg of cooked rice



The World's First Sushi Machine Manufacturer - SUZUMO



Making Roll Sushi is Now Quick and Easy!
Best for Rice Outside Rolls!!



Rice length, thickness, rice density, and roll tightness are adjustable as you like!



Table - Top Roll Machine SVR-BXA

Model	SVR-BXA-ET (Applied to ETL/cETL) SVR-BXA-CE (Applied to CE Regulation)
Capacity	Approx. 250 - 350 rolls / hr
Machine dimensions	408W × 580D × 641Hmm (SVR-BXA-ET) 390W × 647D × 681Hmm (SVR-BXA-CE)
Input	AC100V - 240V, 50 - 60Hz Single phase
Power consumption	160W
Hopper capacity	MAX 7.5kg of cooked rice



In a blink of an eye !!

Just press operation buttons, it will cut two medium rolls at one time.



Shape, Fast, & Safe!

Automatic "Roll" Cutter SVC-ATC

Model	SVC-ATC-ET (Applied to ETL/cETL) SVC-ATC-CE (Applied to CE Regulation)
Operation speed	Small roll (25mm □) : Approx 2,200 rolls / hr (4 rolls at one time) Medium roll (35mm □) : Approx 1,100 rolls / hr (2 rolls at one time) Large roll (46-60mm □) : Approx 550 rolls / hr (1 rolls at one time)
Machine dimensions	380W × 320D × 476Hmm
Input	AC100V-240V, 50-60Hz Single phase
Power consumption	140W
Cutter Unit	180mm - 6pcs, 8pcs, 9pcs, 10pcs (selectable)





Sushi Wrapping Machine SGP-SNA



Capacity 1,000 - 2,000 pcs / hr
 Machine dimensions 680W × 510D × 1420Hmm Excludes projecting parts
 Input AC 120V, 60Hz Single phase (machine with ETL mark)
 AC 100V-240V, 50-60Hz Single phase (machine with CE mark)
 Power consumption 350W
 Hopper capacity MAX 7.5kg of cooked rice



**Finger Food !
 Easy to Open !**

**Wraps Sushi Individually !
 For take out, Parties or Catering. It's your choice !**



手作りの「心」と個性を生かすデザインを求めて

Creating Personalized Designs with
the Mind-set of a Handicraftsman -
Esprit and Esthétique of Pâtissier

●沿革

- 1948 株式会社保坂製作所を設立
- 1957 洋菓子冷蔵ショーケースの製造販売を開始
- 1975 チョコレート・サンドウィッチ用冷蔵ショーケースの製造販売を開始
- 1976 デリカテッセン冷蔵ショーケースの製造販売を開始
- 1988 低温制御式冷蔵ショーケースの製造販売を開始
- 1999 クリスタルガラス使用冷蔵ショーケースの製造販売を開始

●HOSAKAの特徴

自社開発したHSQ SYSTEM (HOSAKA Special Quality SYSTEM/一部特許取得済・日本)による高性能冷却で商品の最適環境を実現し、鮮度を保ちます。また、すみずみまできっちり掃除できる設計構造「Clean System」(一部特許取得済・日本)で、より衛生的にご使用いただけます。そしてショーケースのガラスに高透過クリスタルガラスを仕様する事で、より見やすく、ありのままの色合いを演出します。

HOSAKA CUSTOM-MADE CONFECTIONERY SHOWCASES

自分のお店のイメージや予算に合わせて自由に設計

Corporate History

- 1948 Established Hosaka Manufacturing Co., Ltd.
- 1957 Started manufacturing/sales of refrigerated confectionery showcases
- 1975 Started manufacturing/sales of refrigerated showcases for chocolates, sandwiches
- 1976 Started manufacturing/sales of refrigerated deli showcases
- 1988 Started manufacturing/sales of Low-Temperature Control Refrigerated Showcases
- 1999 Started manufacturing/sales of refrigerated showcases using crystal glass

Unique Features of HOSAKA Showcases:

- Hosaka's propriety HSQ SYSTEM (HOSAKA Special Quality SYSTEM; partially patented/Japan) creates optimally refrigerated environments to keep your products fresh.
- Hosaka's showcases are structurally designed to enable you to clean every nook and corner for enhanced cleanliness ("Clean System"; partially patented/Japan).
- Hosaka's showcases are equipped with high-transparency crystal glass panes for higher visibility and natural color presentation.

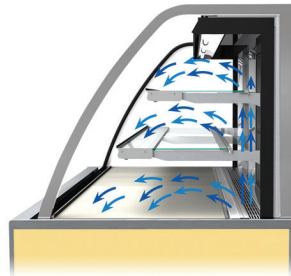


INNOVATIVE FEATURES OF HOSAKA SHOWCASES

High Performance Cooling System - HSQ System

温度 2 °C 湿度 90 % を実現する高性能冷却システムを導入したHOSAKAのカスタムメイドショウケース

Hosaka's own HSQ System creates the optimum environment of 2°C temperature / 90% humidity.

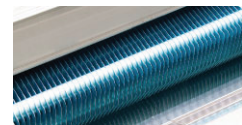
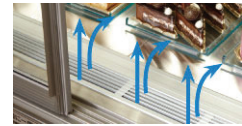


オリジナル吹出Qスリットで冷風がより一層均一に循環します。また、平均した温度分布と高い湿度をキープして、鮮度を保ちます。

Proprietary air outlet design ensures uniform dispersion of cool air.

HOSAKAハイパワー冷却器
低温・高湿環境を実現。表面処理で腐食を防止。安心・安全な設計
Hosaka High Performance Condenser for Low Temperature / High Humidity
Rust Resistant Surface Coating

BRECCマイコンシステム
独自の多機能マイコン制御によって商品の最適環境を実現します。
Microprocessor Controlled Operation



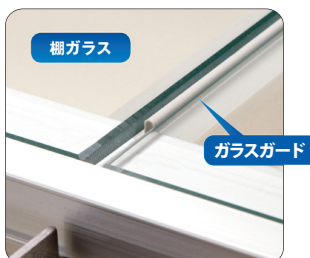
Crystal Glass - Defogger - Sliding Doors, etc.



高透過クリスタル・グラス
High Transparency Crystal Glass



ホット・エア・システム
Defogging System



ガラス・ガード
Glass Shelf Guard



アイポス引戸
Sliding Doors

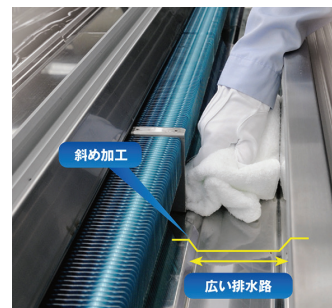


排水トラップ
Drain Trap

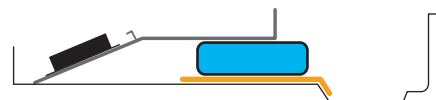


カード差し
Label Holder Railing

Easy Cleaning



排水路の広さと斜めになったカドですみずみまで拭き掃除できます。
Wide drain channel with slanted walls enables thorough cleaning, even the corners.



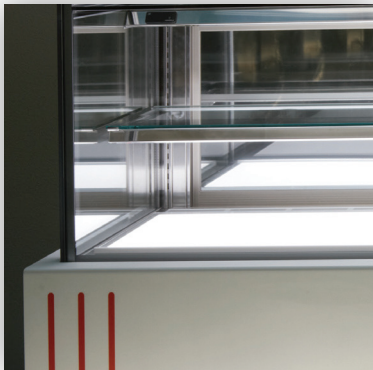
Drain Channel



Keep-Clean Sheet

OPTIONS オプションでショーケースをデコレーションすることによって、様々なディスプレイ・レイアウトが可能となります。
Optional items let you design your own displays.

Display Fixtures



LED 床パネル
LED 床パネルによるアッパーライト
で商品を高演出。

LED Lighted Bottom Floor Platform



LED SQ ステージ
LED ステージ照明によりケース内に変化
を加えて1つ上の演出を展開。

LED Lighted Bottom Floor Panel

Sliding Doors

アイボス透明ペア

アイボスマジックペア: マジックミラー加工
により、ボリューム感を演出します。

アイボススペース: マジックペアオリジ
ナル真空ペアガラスにより断熱レベ
ルをアップすることで、結露を防ぎ、効率運
転を実現しています。

Sliding Doors

Double Glazed Mirror Door

Vacuum Insulated Door



厚さ 5 mm 棚板ガラス
5mm Glass Shelf



厚さ 8 mm 棚板ガラス
8mm Glass Shelf



厚さ 5 mm タペガラス
Frosted Glass

Our Recent Projects ショップ展開例





Swan ICE SHAVER

ELECTRIC TYPE for Block ICE

SI-100E

ELECTRIC TYPE for Cube ICE

FM-800E



SPECIFICATIONS : SI-100E
 Dimensions : 25-3/4" tall x11-1/8" wide x 15-1/8" deep
 Net Weight : 61.7Lbs
 Shaving Capacity : 4.84-5.5Lbs/Min
 Power Requirement : 115V 60Hz
 Accessories : 1 spare blade
 : 1 drain hose
 : 1 grease

SPECIFICATIONS : FM-800E
 Dimensions : 19-13/16" tall x12-3/8" wide x 16-3/8" deep
 Net Weight : 50.7Lbs
 Shaving Capacity : 4.4-8.8Lbs/Min
 Power Requirement : 115V 60Hz
 Accessories : 1 spare blade
 : 1 drain hose

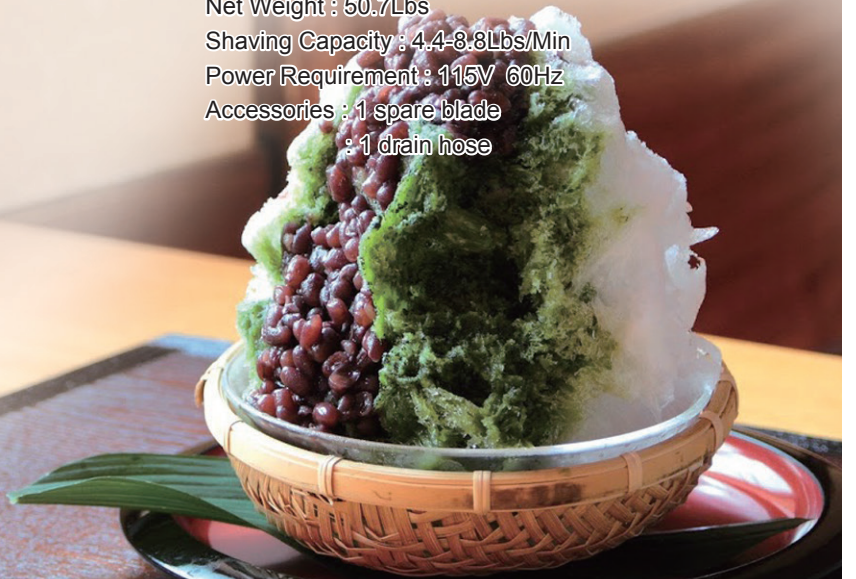
ディスプレイ用



風船



氷旗





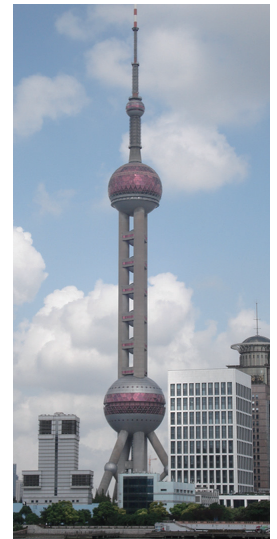
Sanuki Menki Co., Ltd.

Sanuki Menki was established in 1910, and it is the oldest noodle machine maker in Japan. Noodle-machine was invented in Japan and there are about 50 makers of noodle machine in Japan. Among them, Sanuki Menki holds the largest market share as a comprehensive noodle machine maker producing small-size machines for restaurants to large-volume fully automated systems.

In Japan, handmade noodles are very popular for their high culinary qualities; Sanuki Menki is well known as the maker that perfected the art of replicating the techniques of the legendary Sanuki-style of noodle making. Sanuki Menki has greatly contributed to the advancement of noodle-eating culture in Japan; it has played a key role in epoch-making and very popular events such as sales of frozen noodles by Katokichi; ever growing popularity of Sanuki-style noodles; and increasing consumption of Ramen noodles. Sanuki Menki has a wide range of noodle-making products: udon noodles, ramen noodles, soba (buck wheat) noodles, fried noodles etc.

Sanuki Menki, as the leader in the noodle industry in Japan, opened the Center for the Study of Noodle-Making Techniques 38 years ago to share its knowledge of noodle-making skills, techniques and other relevant know-how that has been amassed in its long history.

In recent years, Sanuki Menki has been growing internationally as well. Its products are used in more than 20 countries of the world, and it has affiliates and sales operations in Shanghai, China, Seoul, Korea, Singapore, Australia and Europe.



さぬき麺機は 1910 年創業以来、105 年目を迎える日本で最も歴史のある製麺機械メーカーです。

製麺機械は日本で発明され、日本には約 50 社の製麺機械メーカーがあります。

さぬき麺機は日本に於いて、店舗用小型機から全自動量産システム迄、総合製麺機械メーカーとして実績を重ねトップシェアを築いています。

特に、日本には“最高品質の象徴”とされる『手打ち麺』を目標として技術革新が進んでいます。

さぬき麺機は、特にその手打ち麺の製法を忠実に再現した製麺機械メーカーとして有名です。

日本に於いてさぬきの製麺機は、加ト吉の冷凍麺の大ヒットを生み、また讃岐うどんの大ブームに貢献、ラーメン用製麺機によりラーメンの消費拡大にその実績は多大なものがあります。

そして、うどん、ラーメン、そば、パスタ、焼きそば等、あらゆる麺類の製造設備

と製麺ノウハウを有しています。さぬき麺機は、その長い歴史と共に製麺技術や製麺ノウハウの蓄積も進め 38 年前に「製麺技術研修センター」を開設し、日本の麺業界のリード役として、日本の麺業界の発展に貢献しています。

海外実績については 20 カ国で使用され、上海、ソウル、シンガポール、オーストラリア、ヨーロッパ等に合弁会社や販売組織を有しています。

日本で唯一の麺専門家組織 さぬき麺機

Sanuki Menki Japan and Its Supportive Group of Outside Noodle Experts
- A Unique Organization Dedicated to Noodle Making

Sanuki Menki is the only company that can offer noodle-making systems for any type of noodles that exist in Japan along with the know-how for running the systems efficiently and profitably.

It has also built a national structure of businesses involved in supplying ingredients such as flour and additives; packing materials; kitchen equipment; and other types of equipment necessary for noodle-making plants.

日本の麺専門家組織 **only 1**
Japan Noodles Expert
さぬき麺機
製麺技術・製麺機(小型~大型)・麺事業ノウハウ
すべてお任せ!
うどん・ラーメン・パスタ・蕎麦

さぬき麺機は、日本に存在するあらゆる麺の製造設備と製麺技術指導の出来る日本で唯一の麺専門会社です。製麺機械設備だけでなく、小麦粉や添加物、その他の原材料や包装資材等を有する会社、厨房機器設備会社、製麺工場に関するあらゆる設備会社等の全国組織を形成し協力体制を築いています。



Various Udon Noodle Products

各種うどん製品 (冷凍麺・茹で麺・乾麺・生、半生麺など)

Fresh Ramen
生ラーメン



Fresh Pasta
生パスタ



さぬき麺機の麺総合技術研修センターは日本全国 10 会場で開催！

Sanuki Menki's Noodle Technical Center, 10 Locations throughout Japan

- The Only Government-Approved Noodle-Making school in Japan
- 10 Locations in Japan and one in Seoul, South Korea
- 38-Year History of Teaching How to Open and Operate Successful Udon, Soba, Ramen or Pasta Restaurants Including Cooking Techniques of Noodles, Soup Stock, Soup, Tempura, etc
- More than 38,000 Graduates and More than 7,000 Restaurants with Sanuki Menki's Noodle Machines



Self-Serve Udon Noodle Restaurant
今話題のセルフ式うどん店



The Center for the Study of Noodle Making
全国 10 会場 麺総合技術研修センター 経営企画研修

Udon, Ramen, Pasta
うどん・ラーメン・パスタ

日本で唯一の「国から指定を受けた麺学校」として 38 年間、うどん、そば、ラーメン、パスタ店開業に関する技術指導を行っています。

日本国内 10 会場と韓国のソウルに 1 会場あり、麺、ダシ、スープ、てんぷら、その他の調理指導を行っています。過去、38,000 人以上の卒業生を数え、7,000 社（店）以上の製麺機械の納入実績があります。日本の麺製品の中で、最も美味しい最高品質の麺の製法指導を行い、専門店経営指導、冷凍麺始め多くの麺製品をスーパーマーケットやコンビニエンスストアなどに供給する製麺工場に対し技術指導等を行っています。

Sanuki Menki's Noodle Technical Center

The only government-approved noodle making technical center in Japan

Sanuki Menki Co.,Ltd has top market share of noodle making machines today. Moreover, our noodle technical center is the only government-approved center in Japan.

Therefore, we always lead the Japanese noodles industry.

Especially in headquarter in Kagawa, we have 5 days course for Udon.

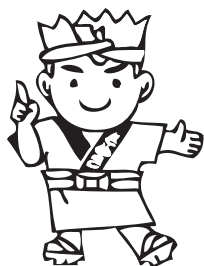
The 5 days course contributed to make lots of successful Udon restaurants all over the world by leading of experienced professional instructors.

We also have 2 days, 27 days and 3 months course as well. We have absolute confidence in teaching skills. We guarantee to make top quality noodles.

Today, we have lots of inquiry about noodle technical center from all over the world because we have a special sale for the 105th anniversary of the establishment of a business in limited period.

You can select one course from several kinds of noodles, such as Udon, Ramen, Pasta, and Soba and so on. 234 days a year opening of our course!!

5-Day Training Course at Head Office Comprehensive Training for Those Planning to Go into Noodle Business
本社5日間研修会・・・開業を目的とした本格研修



- 1** You can master all about traditional Japanese noodle making
You will learn how to make top quality noodle(Udon and Ramen), soup stocks, Tempura and so on.
- 2** Special sale for the 105th anniversary of the establishment of a business
The cost of taking our 5 days course
Regular price; ¥180,000→¥60,000(companion' s cost will be ¥30,000/per person)
 - The payment should be Japanese yen.
 - The price included the cost of text and materials, but commuting and lodging fees are not included.
- 3** You will have the latest training of corporate planning and differentiation strategy.
Today, noodle business is expanding not only in Japan, but also all over the world.
We have lots of successful restaurant' s examples!
- 4** We have the highest-level instructors in Japan. (The instruction system of 50 instructors)
You should be here to learn skills and How-to for making noodles.
Even amateur person can make high quality noodles by taking our training system.
- 5** We are the only company which is specialized in noodle business in Japan.
You can learn not only noodle making, but also store management.
We are bland leader of noodle making machines, so we can provide various kinds of machines, such as small and large noodle making machines.

《日本で唯一！香川県から委託された麺の総合技術研修センター》

さぬき麺機は日本で『トップシェアの実績』と日本で唯一の『Noodle technical center』を有する会社です。ハード・ソフトの充実で日本の麺業界を常にリードしています。

特に本社で毎月開催の『5日間研修会』は、この道40年の指導長を筆頭に日本の実績ある専門家により世界各国にも多くの成功・繁盛店を誕生させました。

「速習2日間コース」・「27日間トレーニングコース」・「3カ月本格研修コース」も実施しています。

その指導力には絶対の自信があり、最高レベルの品質を実現します。

現在、「創業105周年記念セール」を実施中で、世界各国から多数の参加があり大好評です。

うどん・ラーメン・パスタ・蕎麦等あらゆる麺の本格研修が出来ます。年間234日開校！

Sanuki Menki's Noodle Technical Center

Stage 1: Concept Planning
経営企画



Stage 2: Strategy
経営相談



Stage 3: Training
技術研修

店舗経営

- ・ラーメン・うどん
- ・パスタ・日本蕎麦
- ・焼きそば等

- ・ラーメン店経営かうどん店経営？
- ・目的国の現状・将来性・資金計画
- ・製麺技術の習得・小麦粉の品質確認
- ・ダシ・スープの確認
- ・製麺機械の選定と輸出・機械代金

- ・ラーメン・うどん等の製麺技術習得
- ・徹底した製麺トレーニング
- ・目的とする麺の品質とレシピ確認
- ・ダシとスープの確認と研修
- ・製麺機の練習・メンテナンス対応

Restaurant Operation:
Japanese, Udon, Soba, Pasta,
etc.

Restaurant Operation selection
-Marketing research
-type of restaurant, noodles, etc.
-Select the type of Sanuki Menki unit that best fits your needs
Basic ingredient selection/sourcing

Restaurant Operation:
Learn the basics of noodle making
-noodle making
-soup/broth
Practice the basics of noodle making
Practice using Sanuki Menki units



Udon restaurant



Ramen



Sanuki Training courses

These are only guidelines and can/may be adjusted based on each individual/project

製麺工場の経営

- ・ラーメン・うどん・パスタ等
- ・生麺・冷凍麺等の製造販売
- ・セントラルキッチン設備

- ・目的の麺製品の確認（ラーメン・うどん等）
- ・目的の生産量と品質・麺の形状確認
- ・小麦粉の品質・添加物の確認
- ・生産規模と工場用製麺設備の選定
- ・工場の設備レイアウト・予算

- ・目的の麺の製法・品質・形状の確認
- ・レシピの確立
- ・製麺・機械操作徹底トレーニング
- ・製麺品確認・長期保存方法
- ・製麺設備の輸出・搬入・運転計画

Industrial Noodle Making Operation:
Noodle(s) type: Ramen, udon, pasta, etc.
Category of production: prepackaging, frozen, dried, etc.
Central kitchen facility

Industrial Noodle Making Operation
-noodle type -production quantity
-noodle quality -ingredient selection
-production scale
-with the above information, a custom production line will be created to meet your needs

Industrial Noodle Making Operation:
Establish noodle recipe
Quality control management of production line
Training on how to use equipment



Frozen Udon



Mixing



Aging



Cutting

These are only guidelines and can/may be adjusted based on each individual/project

さぬき麺機の麺事業提案！

Product Development to Sales Planning

- Sanuki Menki Is Right by Your Side

From product development to sales planning, Sanuki Menki is always available to help you.

In Japan there are numerous local noodles; Sanuki Menki has helped many of the local noodle makers (and would be makers) to become regional or national businesses with its know-how of noodle making and of marketing strategies including noodle preservation/packaging for wider market of distant markets.

● Noodle-making Techniques and Product Development

- 麺の製造販売計画（製麺技術と商品開発の指導）



Ramen Production
ラーメン製造（複合）



Noodle Cutting
麺切り出し



Frozen Noodle
冷凍麺製造



LL Noodle
L L 麺製造



Testing/Quality Control
検品・品質検査

● Preservation and Packaging

- 麺の長期保存技術指導（販売戦略）



Fresh Noodle
たらいうどん（生うどん）



Pre-Cooked Noodle
茹でうどん



Fresh Pasta
生パスタ



Spaghetti Fettuccine
スパゲッティ・フェットチーネ

麺製品の製造販売に関する製麺技術指導から麺商品開発までの協力体制があります。

日本には贈答物から土産物、各地の特産品等多くの麺製品があり、商品開発から長期保存技術指導を行い、麺の事業化に貢献しています。

製麺設備

Wide Range of Products and Know-How
- From Small Noodle Shops to Large-Scale Plant Systems

Sanuki Menki is capable of producing a wide range of products from noodle machines for small udon or ramen restaurants to large-scale operations such as noodle-producing plants and central kitchens of large franchise restaurants.



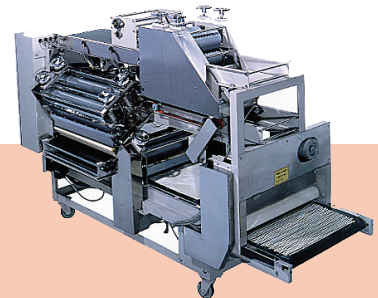
SANUKI No-1 AP-6 TYPE



SANUKI SYOKUNIN



SETO TS-1P TYPE



KONPIRA No-1



うどんの試食



麺生地複合 (試作)



Completely automated equipment 6,000 to 15,000 servings/hour

特許 真空・常圧
プレスニーダー
麺はネリで決まります！





■ネリ上がりでこの粘り

特許 理想の包丁切り

刺身を切る原理のスライドカッティング



最高の切り口！
さぬきの技術で大量処理が可能に

スリッター（薄刃）によるカッティング
全自動個食で茹で上げ機に接続可能



特許 最高の品質はこの麺生地形成から…
粘カシステム

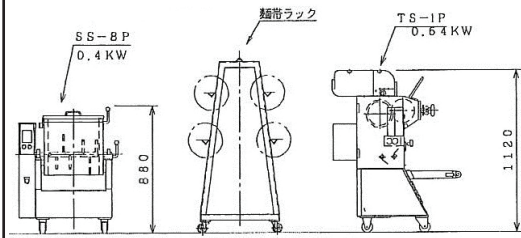


多重網目状グルテン形成

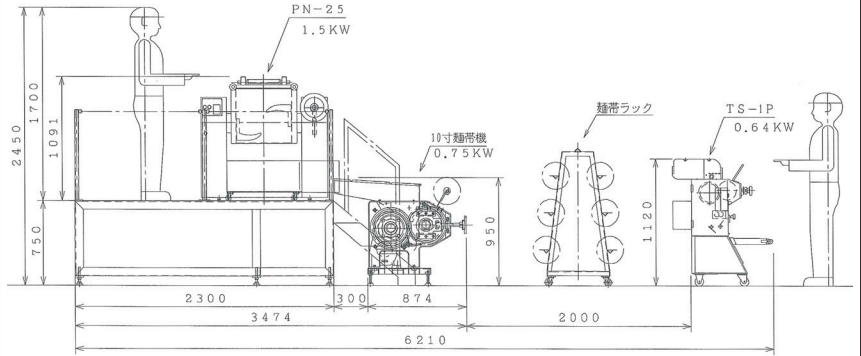


タテにもヨコにも強い
粘り強いグルテン組織

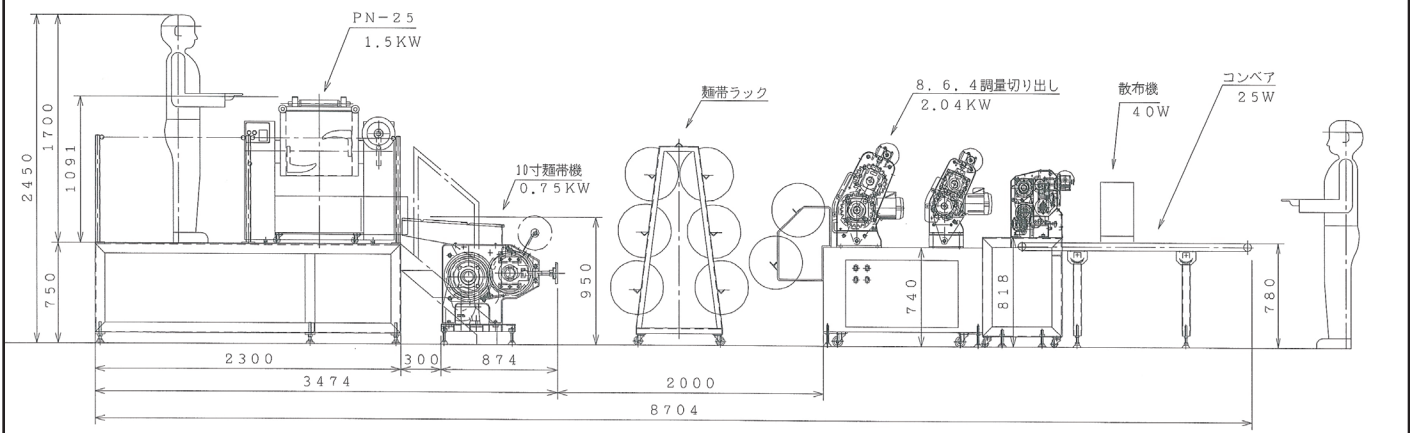
Seto/せとTS-1型
(100-250 Servings per hour)



Seto/せとTS-2型(500-700 Servings per hour)

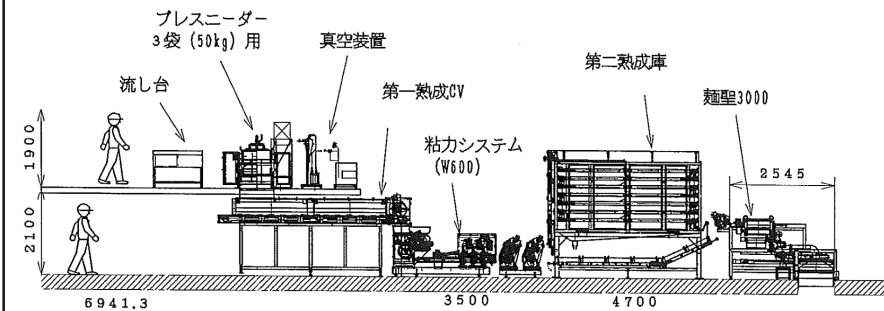


Seto/せとTS-3型(1,000-1,500 Servings per hour)



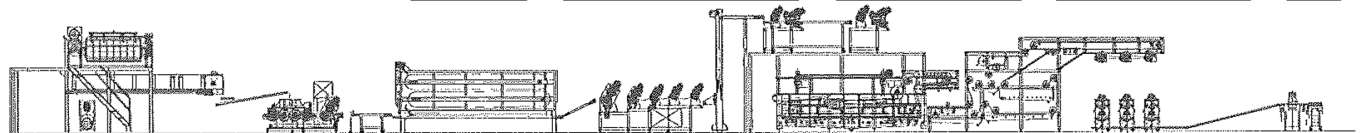
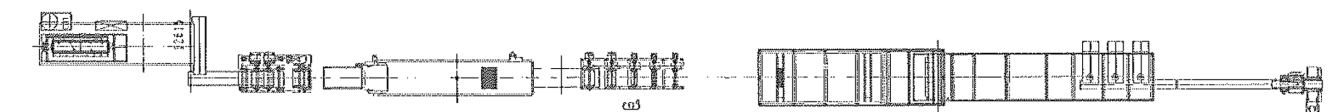
Full Automate System (3,000 Servings per hour)
こんぴらシステム麺聖3000 (包丁切り)

全自動麺帯熟成装置 (懸架方式)



品質の向上と安定に確実な効果を発揮

Full Automate System (6,000 Servings per hour)



製麺機のご紹介！

Line-up for USA Market

From our wide range of products, we have selected small-scale noodle machines for USA market for their practicality.

The North American market is said to be the most promising market in the world for noodles; the reasons are that the cost of wheat, main ingredient of noodles, is lower than any other countries and that the market encompasses many diverse cultures of noodle consumption. Many kinds of noodle are consumed in North America, those are, however, mostly dried noodles. Promoting Ramen, Udon, pasta, etc. made with fresh or frozen noodles, the North American noodle market may grow even faster than the current speed.

製麺機のご紹介！

小型機から量産機まで多くの機種がある中で、最も実用的な小型製麺機をご紹介します。

北米市場は「世界で最も有望な麺市場」と言われていますが、その理由は、主原料となる小麦粉が他国に比べて低価格である事、それと北米市場が多国籍麺文化圏である事です。北米では色々な種類の麺が食されていますが、現状はそのほとんどが乾麺です。生麺・冷凍麺を使用したラーメン、うどん、パスタ等を広めていく事で北米市場は無数の可能性を秘めていると考えられます。

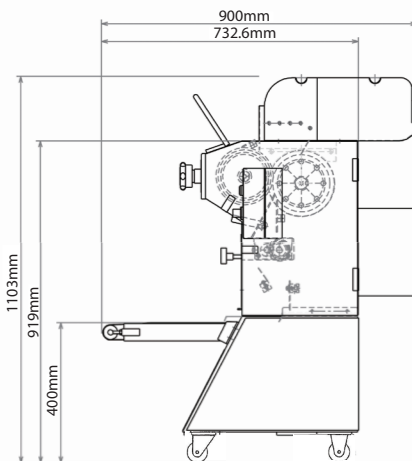
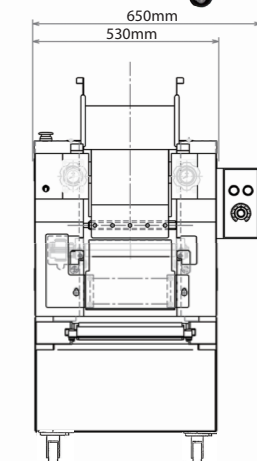
SETO TS-1P Sheeter/Cutter Ramen - Pasta - Udon - Soba

せとTS-1P型 ラーメン・パスタ・うどん・蕎麦 すべてOK!



小型から量産まで多くの機種がある製麺機の中で、最も実用的な小型の米国仕用機

- Smallest of SETO TS Series (The most popular noodle machine in Japan)
- Capable of Making All Types of Noodle by Changing Cutter Blades
- Hourly Production:
Ramen = 200 Servings, Udon = 250 Servings, Pasta = 200 Servings, Soba = 180 Servings
(Quantities will vary based on individual preferences of noodle size, thickness and other factors)
- Compact Size, Only Occupies a Small Space, Easy to Move with Casters
- High Efficiency, Easy to Use
- Large Roller (Diameter: 168mm) for High Quality Noodle



せと TS-1P 型

Product	Noodle maker
Model	Seto TS-1PUS *
Specification (mm)	650/W×900/D×1,103/H
Production capacity	150-250/H
Power	230V 3Phase 60Hz
Wattage	640W
Roller(Material)	SUS304
Conveyer belt(Material)	FAB-5E
Cutter(Material)	SUS303
Cover(Material)	SUS304
Total weight	250kg

* The above specifications are for the Seto TS-1PUS only. Other models may have differing specifications. Please contact J.C. uni-tec, Inc. for further details.

Sheeting



ホッパーの中に麺生地をいれ、まず麺帯を作ります。

Combining Sheets



麺帯を2個、または2つに巻き取り2枚合わせて、麺帯を作る。この作業が複合。

Cutting



複合を終えた麺帯を何度か圧縮し、薄く延ばした生地を切刃で切り出せば完成。

Samples of Fresh Ramen



ストレート麺

ウェーブ麺

せとTSシリーズ製麺機は、日本で最も実績が多く、大量生産まで可能な機種が豊富に揃っています。その中で最小型の製麺機が「せとTS-1P型」です。

毎時ラーメン200食、うどん250食、パスタ200食、日本蕎麦180食の製麺、また切刃ユニットの交換により、一台で全ての種類の製造が可能です。

コンパクトで省スペース、キャスター付きで移動に便利、未経験者でも簡単な操作、製麺の作業性も優れた非常に人気の高い製麺機です。

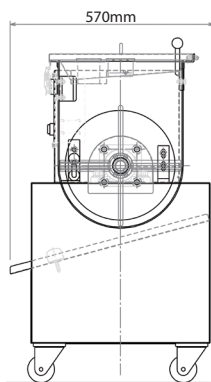
麺の品質はロール径により差が生じますが、「せとTS-1P型」の場合、ロール径168mmという最高の条件を備えた機械である為、極上の麺が製造出来ます

SUPER MIX SS-8, SS-12, SS-25 Blending Mixers

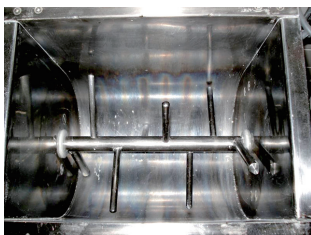
攪拌ミキサー スーパーミックス SS-8型



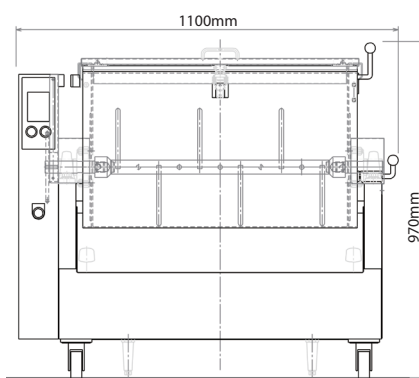
- Mixing Determines Final Quality
- 4kg to 8kg of Flour (50 to 80 Servings) per Operation
- Uniform Mixing of Water into Flour
- Mixing Completes in about 10 Minutes
- 3 Models: 8kg-12kg-25kg Capacity
- Easy Maintenance



Mixing Chamber



攪拌式ネリ機



Mixing Operation



攪拌している状態

スーパーミックス SS-25型

Product	Mixer
Model	Super mix SS-25PUS*
Specification (mm)	1,100/W×570/D×970/H
Production capacity	12kg-25kg/batch
Power	230V 3Phase 60Hz
Wattage	1500W
Drum(Material)	SUS304
Mixer wing(Material)	SUS304
Cover(Material)	SUS304
Total weight	150kg

* The above specifications are for the Super Mix SS-25PUS only. Other models may have differing specifications. Please contact J.C. uni-tec, Inc. for further details.

Finished Dough



ネリ上り生地

「SS-8型」は、一度に4kg～8kg (50食～80食)の原材料を攪拌出来ます。通常、小麦粉1kgで10食の製麺になります。

縦型ピンミキサーなので、加水率の少ない(48%以下)ラーメン生地等に向いています。

小麦粉に対する加水は、散水蓋により均等加水され、高速回転の羽根軸で攪拌し、約10分でミキシングが終了します。量産数により各機種を揃えています。

取り扱い・メンテナンスが簡単です

PRESS KNEADER PNV SERIES (Vacuum – Normal Atmosphere)

プレスニーダー PNVシリーズ (真空・常圧)



2つの特許
を取得



ネリ上がりでこの粘り!

ネリと鍛え
が同時進行!



・ネリ込み大羽根・グランドパッキン
・R加工仕上げ

Dual agitators on independent axles rotating in opposite directions.

真空プレスニーダー PNV-6

Product	Mixer
Model	Press Kneader PNV-6PUS*
Specification (mm)	765/W×555/D×787/H
Production capacity	3kg-6kg/Batch
Power	230V 3Phase 60Hz
Wattage	400W
Drum(Material)	SUS304
Mixer wing(Material)	SUS304
Cover(Material)	SUS304
Total weight	70kg

* The above specifications are for the Press Kneader PNV-6PUS only. Other models may have differing specifications. Please contact J.C. uni-tec, Inc. for further details.



VACUUM 真空ポンプ

Product	Mixer
Model	Vacuum pump*
Specification (mm)	490/W×530/D×927/H
Power	230V 3Phase 60Hz
Wattage	180W
Total weight	40kg

* The above specifications are for the Vacuum Pump only. Other models may have differing specifications. Please contact J.C. uni-tec, Inc. for further details.

- Ideal for Pre-Cooked Noodle, Frozen Noodle, Fresh/Semi-Fresh Udon, Soba, Pasta or Bread- Dough
- Mixing & Kneading in One Process
- Wide Range of Output Sizes (6kg to 100kg of Flour)
- Mixing in vacuum without the effects of the ambient atmosphere or the altitude of the site enables better mixing of flour and water, that in turn promotes better formation of gluten in the mix; the dough thus made has firmer body and less likely to go mushy while being boiled. Can be used for other applications than making noodles.
- Easy Maintenance

**茹で麺・冷凍麺・生ラーメン・生/半生うどん・日本蕎麦
・パスタ・パン生地製作作りに!**

標高/外気の影響を受けない真空状態で練りを行う為、通常のみキサーと異なる水和(粉と水の割合)が行われる為、に最良のグルテン形成が行える、麺のコシが強くなり、茹で伸びがなくなります。麺業界以外の使用出来る。

粉量6kg~200kgにより8タイプをご用意 - PNV-6/12/25/50/75/100/150/200kg
取り扱い・メンテナンスが簡単です。

Product Features:

- Adding Water Ratio: 28 to 65% (of flour weight)
- Large Mixing Blades
- 2 Types Available - Vacuum or Normal Atmosphere
- Vacuum Type is Ideal for Frozen Noodle, Non-Perishable Noodle and Pre-Cooked Noodle

プレスニーダーの特徴

- 日本で唯一! 低加水~超多加水(28~65%)の全加水帯可能のオールマイティ
- 大羽根のみの機構により、ムラ無くコシのある麺生地に練り上げる
- 真空式と常圧式の2機種あり
- 真空式は、冷凍麺・長期保存麺・老化しない茹で麺に最適

Product Comparison: BLENDING MIXER - VACUUM PRESS KNEADER

攪拌ミキサーと真空プレスニーダーの特徴！

Product	Kneading Motion	Dough Characteristics	Evaluation
 <p>VACUUM PRESS KNEADER</p> <p>真空ニーダー (真空プレスニーダー)</p>	 <ul style="list-style-type: none"> Mixing Blade on both Sides of Mixing Drum Ideal Gluten Formation <p>ドラム両端からの羽根がゆっくりとネリ込みを行う為、グルテン形成が最良な状態で仕上がるのが特徴。</p>	 <ul style="list-style-type: none"> Kneaded in Vacuum, Mixture Forms Dough Lump Shorter Aging Time <p>真空の状態で鍛えられ塊状に形成される麺生地は、最高のコシと粘りを生み出す。 熟成時間も短縮可能。</p>	<ul style="list-style-type: none"> Emulates Hand Kneading Concurrent Mixing/ Kneading for Gluten Formation Ideal Texture/Body Shorter Boiling Time Less Likely to Go Soft <p>手ゴネ同様に、水和と鍛えが同時進行し、グルテンの網目状組織を形成。</p> <p>結果として</p> <ol style="list-style-type: none"> ①水和と熟成を促進し安定したコシと粘りを実現 ②熱伝導の良さから茹で時間短縮 ③茹で伸びしにくい麺生地形成が完成している。
 <p>BLENDING MIXER</p> <p>攪拌式ミキサー (スーパーミックス)</p>	 <ul style="list-style-type: none"> Mixing Bars Project from Center Shaft <p>中心の軸から無数の攪拌棒が出て、攪拌棒でかき混ぜてミキシングを行う。</p>	 <ul style="list-style-type: none"> Mixture forms Small Clods Low Water-Ration Dough for Ramen <p>主に低加水ラーメン用生地のネリ上がりの状態。ロール式製麺機で幅広く使用されている。</p>	<ul style="list-style-type: none"> Ideal for Low Water-Ratio Noodles Such as Ramen, Pasta, Soba Lower Noodle Quality than Vacuum Press Kneader Not Recommended for Sanuki -Style Noodle with Higher Water <p>加水率の少ないラーメン・パスタ・そばなどをミキシングするには最適なネリ機です。麺の品質は真空プレスニーダーと比較すると、劣ります。讃岐うどんなどの多加水麺の製麺にはあまり向いていない為、多加水麺には使用しない方が良いでしょう。</p>

<< ネリ機 >>

<< ネリの特徴 >>

<< ネリ上りの麺生地 >>

<< 品質の評価 >>



Exclusive Ingredients for Sanuki Menki Noodle Maker Purchasers!

Various ingredients are exclusively available to purchasers of Sanuki Menki Noodle Makers: All items are made in Japan.

Flour

Exclusive Flour Developed by Sanuki Menki

- Highest Quality
- Impressive Taste
- Wonderful Body and Texture
- Resilient firmness, even if noodles are overcooked



SANUKI ICHIBAN-KO

ひとくちで感動する程美味しい“讃岐うどん”

驚く程のコシと粘り、茹で延びが遅く、他店との確実な差別化を実現

最高品質に自信！の小麦粉です。



Other Ingredients

役に立つ一品

Sanuki Gold

-Allows noodles to last up to 60 days at room temperature

生麺を常温状態で60日の日持ちを実現させるさぬきゴールド！
麺販売事業には必需品です。



さぬきゴールド

Pasta Gold

-Ideal for fresh pasta
-Creates unique al dente texture

パスタのコシを強くし、小麦粉の旨みを最大限に引き出す
パスタゴールド



パスタゴールド

Nebarigoshi Flour

-Improves body and chewiness

主にうどんの品質改良に使用する粘り腰。粘り腰を使用する事により、コシ抜けを防止し、品質が向上します。



粘り腰

Honkaku Kaeshi Soup Stock

-Flavoring used by most popular restaurants

生醤油のカドを取り、まろやかな食感に最高に美味しい本格的なダシ汁を実現します。



本格！ かえし

Benri Dashi Pack

-Convenient, single use soup stock packets
-Low cost and easy to use

沸騰した湯に入れるだけで本格的なダシ汁が出来上がります。誰が作っても一定の味を実現します。



便利ダシパック

Dried Wakame Seaweed

-Outstanding color, taste, and texture

粉末わかめとつぶつぶのわかめをうどんに練り込むことにより、食欲が増す緑色に変色し、磯の香りとわかめの風味がうどんをよりいっそう美味しく引き立てます。



乾燥わかめ

Calcium Powder

貝カルシウムをうどんに加える事で、人間が1日に必要とするカルシウム200mgを補う事が可能になります。



カルシウム

Gold Kansui

Kansui adds the unique quality that distinguishes ramen noodles from all others. Gold Kansui is made by Sanuki Menki using its own, proprietary formula

ラーメンを製麺する為の必需品！かんすいを入れる事により、ラーメン独特の味と食感を引き出します。



ゴールドかんすい



SAN-EI CO., LTD.

MULTI BOILER



Model: NSU6-60H Series GAS MODEL Natural Gas / LP Gas

Anyone can cook perfect noodles all the time.
If your restaurant serves noodle dishes, this is what you need.
Expect perfect results for cooking spaghetti, udon, ramen,
pho and all other types of pasta and noodles at rapid speed
every time.

簡単操作で、誰でもプロの茹で上げが可能です。
パスタ・うどん・ラーメン・フォー・その他全ての
麺に対応することが出来ます。
よりスピーディー・正確に茹で上げることにより
効率的な調理オペレーションを可能にします。



The product functions and characteristics

Automatic cooking using digital timer

You can preset timer for the cooking. The basket rises itself after the timer times out and informs you. This will prevent the noodle to be overcooked. When you busy with other tasks, you don't have to watch the cooking and leave it alone. You can set timer per each basket so that you can cook mixture of thick, thin, hard or soft noodle individually at the same time.

デジタルタイマーによる自動ゆで上げ方式の採用

麺のゆで上がる時間をあらかじめタイマーセットしておけば、そのセット時間をカウントして自動的に上昇し、麺のゆで過ぎなどの心配もありません。忙しいときなどはゆで時間をいちいち気にせず済み、スムーズなゆで作業が行なえます。ゆで時間のセットは各ボウごとに任意の時間をセットすることができますので、1台で太細や細麺・硬茹でなどの使い分けをすることができます。

High temperature jet nozzle

The cooker sprays high temperature water so that it cooks noodles without tangle them. The jet nozzle underneath of the basket sprays up hot water (100 Celsius) with steam through the noodles so that they are cooked untangled. This cooking makes noodle delicious and strong consistently.

高温水のジェット噴射式

ジェット噴射装置で麺を困子にならないよう、ほぐしながらゆで上げます。各ボウの下にある噴射口から、高温(100℃)の蒸気を伴った湯気が吹き上げ麺束内部を通過し、ほぐしながらスピーディーにゆで上げます。このジェット作用がゆでムラのないシンコシした歯ごたえのある、おいしい麺をゆで上げます。

Built-in hot water tank

Built-in hot water tank (proprietary double suction type) makes it possible to continuously supply of about 75 Celsius add on water even during the winter time. Add on supply water is heated using exhaust heat for cooking tank. Water level of the supply tank is maintained automatically so that supply tank always maintains the same water level and temperature. You do not need external hot water supply. (Water supply temperature may lower depending upon how much water you use.)

給湯タンク内蔵式

内蔵した給湯タンク(三菜式二段吸取方式)により、冬場でも約75℃の高温の注ぎ湯を連続して給湯することができます。給湯の湯は、ゆで槽の加熱時に発生する排熱を利用して沸き上げます。また給湯の貯湯量はボールタップにて常時一定の貯湯量を保ちます。そのため、ゆで作業中に減少したゆで槽の湯の補給は湯温を下げることなく行なうことができ、他の給湯器から給湯を受ける必要はありません。※給湯の湯温は給湯する湯量によって異なる(低下)場合があります。

Energy conservation

For the energy conservation, this cooker equipped with two effective functions. The first one is to make the bottom of the cooking tank in corrugated shape so that effective heat transfer area is doubled for the higher efficiency. The second one is our proprietary double heat mechanism so that exhaust heat from the cooking tank burner is used to heat up supply hot water tank.

省エネルギー対応

本機は、エネルギー効率を高めるために、2つの効果的な機能を備えています。

1つ目は、ゆで槽底部を波型にして、熱の伝導面積を約2倍に拡張し加熱時の熱効率を高めました。

2つ目は、ゆで槽の加熱時に発生する排熱を給湯タンクの加熱に利用する三菜式二段加熱方式の採用です。

本機の熱効率は約65%以上を実現することが可能となり、開放型のガス機器としては最も熱効率の良い機器といえます。

Safety:

Equipped with automatic gas valve shutoff for safety when gas flames is extinguished or tank is empty.
使用中の炎の吹き消えや空焚きをしてしまったときは自動的にガスを止め事故を未然に防止する安全装置が内蔵されております。

Dimensions and Specifications (Model: NSU6-60HA ETL LISTED)

Width x Depth x Height (in)	23.6in (600mm) x 29.5in (750mm) x 33.5in (850mm)
Weight (lb)	258lb (117Kg)
Gas Consumption	Natural Gas 13A : 66569.3 BTU/h (19.5kW/h) LP Gas : 66569.3 BTU/h (19.5kW/h)
Power Consumption	AC120V 60Hz 91W
Ignition	AC120V Continuous Sparks (Direct Ignition)
Safety Device	Flame Out : Thermal Couple / Empty Cooking : Thermostat(Limit Controller)
Basket Elevator	6 stations (3 x 2)



Model: NSU6-60HA ETL LISTED
*USA specification
*Only the natural gas and the LP gas



Made in **JAPAN**

オートネギー HIGH SPEED AUTO NEGEE (Model:OHC-220)

[>Click to see Price list & Order form](#)



- 2-Motor Slicer
- Adjustable Thickness: 0.5-10mm
- Blade Sharpener Included
- W320xL440xH440mm (12.6"x17.3"x17.3")
- Weight: 30kg (66.0lb)

- Max Output (40-60kg/hour) for Tabletop Models, for those who need more power than Negee or Middle Negee.
- 2 rotating sharp circular blades cut clean and fast (88 - 132lbs/hr).
- Adjustable thickness (0.5mm-10mm); can be adjusted while in operation.
- Highly recommended for slicing all varieties of onion/leek as well as slicing other vegetables including root vegetables and fruits.

•モーター2基 •厚さ調節:0.5~10mm •刃物研磨器付
•W320 x L440 x H440mm •30kg

- ◎卓上型ネギ切り機の処理能力の限界に挑戦した製品で、ネギーやミドルネギーでは、処理能力の不足する方にお勧めします。
- ◎特製の鋭利な丸刃2枚の遊星回転でスライスしますので、きれいな仕上がりと大量の処理を実現します。(40~60kg/時)
- ◎厚さ調節はダイヤル式無段階調整で、0.5mm~10mmまで調整可能で、機械を動作させながらでも調節可能です。
- ◎長ネギ(太ネギ)・万能ネギ(細ネギ)・九条ネギ(京都の伝統的ネギ)、ニラ等の各種ネギはもちろんのこと、野菜・根菜・果物等のスライスにも最適です。

ミドルネギー MIDDLE NEGEE (Model:OHC-50)



- Capacity: 1kg/min (2mm thickness)
- Whetstone Included
- W245xL402xH420mm (9.7"x15.8"x16.5")
- Weight: 11kg (24.2lb)

- Best Automatic Green Onion Slicer in Our 30+ Years of History
- Adjustable Thickness (1, 2, 4mm Thickness)
- Automatic Feeder makes it easier to cut all varieties of green onion including Kujo Negi (local onion of Kyoto).
- Highly recommended for onion garnish with Udon, Soba, Ramen.

•処理能力:1分間1kg(2mm厚) •砥石付
•W245 x L402 x H420mm •11kg

- ◎ネギ切り機30年超のキャリアを持つハッピーの自動ネギ切り機の自信作です。
- ◎厚さ調節は、シャフトの差替えて簡単に行えます。(厚さは1・2・4mmの3種類)
- ◎送りコンベア装置付きですので、長ネギ(太ネギ)の他、万能ネギ(細ネギ)、九条ネギ(京都の伝統的ネギ)の各種ネギが簡単に輪切りにできます。
- ◎うどん・そば・ラーメン等に欠かせない薬味ネギ作りはおまかせの製品です。

ネギー NEGEE (Model:OHC-13)



- Capacity: 4 Kgs per Minute
- W170xL280xH310mm (6.7"x11.0"x12.2")
- Weight: 4.0kg (8.8lb)

- For green onion slices that are essential with Udon, Soba, Ramen.
- This machine is for large green onion only; for other sizes/varieties of green onion, use Middle Negee OHC-50 or Auto Negee OHC-220.
- Compact size, light weight and high durability; great bestseller with 30 year history
- Thickness can be adjusted by the speed you feed the onion into the machine.
- Slant cut can be done by changing the angle of the feeder for obliquely cut green onion strips for Sukiyaki and other pot dishes.

•処理能力:3分間4kg •W170×L280×H310mm •4kg

- ◎うどん・そば・ラーメン等に欠かせない長ネギ(太ネギ)専用ネギ切り機です。
※細ネギの場合はミドルネギーOHC-50若しくは、オートネギーOHC-220をご利用下さい。
- ◎小型・軽量で耐久性の高い当機は発売30年超の大ベストセラー製品です。
- ◎食材を手差しするスピードで簡単に厚み調節ができます。
- ◎投入口をスライドさせれば、斜め切りも可能で、スキヤキ・鍋物用のネギの斜め切りも1台で兼用できます。

Happy Electric Vegetable Slicers

キャベツ CABBETSU (Model:RCS-70)



たまねぎ用アタッチメント(別売)



- Adjustable Thickness: 0.3-5mm
- Slicing Capacity: 13-15 Cabbages per 30 Minutes
- Blade Sharpener Included
- Feeding Drum for Onion (Optional)
- W378xL392xH438mm (14.9"x15.4"x17.2")
- Weight: 11.0kg (24.2lb)

- Designed for Tastier Cabbage Slice
- Self-Feeding; No pressing on cabbage results in fluffier and softer slicing - better taste and texture.
- Cut cabbage in half and remove core; place facedown in the Drum; it's simple and easy - the machine does the rest so you can do other chores.
- Adjustable thickness (0.3mm-5mm) with a turn of the Adjusting Screw; can be adjusted while in operation.
- Easy to Clean; Drum and other parts can be removed without tools.
- Ideal for Tonkatsu and Okonomiyaki restaurants where large amount of cabbage slice is consumed.
- This product has instigated the "all-you-can-eat cabbage" service at Tonkatsu restaurants in Japan.

- キャベツ切裁厚さ: 0.3~5mm
- 処理能力: 30分間 13~15玉
- 刃物研磨機付
- タマネギ アタッチメント有(別売)
- W378 x L392 x H438mm
- 11kg

- ◎いかにおいしいキャベツの千切りを切るかにこだわった製品。
- ◎ドラムと丸刃が同時に回転し、キャベツの自重のみできれいに千切りができます。手切りとは異なり、キャベツに荷重をかけないので、ふんわりとした柔らかい千切キャベツができます。よって、食べた時の食感が全然違います。
- ◎使い方は簡単。キャベツを半分に切って芯を抜き、切り口を下にして、ドラムに入れるだけ。後は、自動で切ってくれますので、その間に他の作業ができます。
- ◎厚さ調節は調節ネジをまわすだけで簡単に変更可能(0.3mm~5mm)で、機械を動作させながらでも調節できます。
- ◎ドラム部等は工具を使わず簡単に取り外しが出来るので、清掃も簡単です。
- ◎とんかつ店やお好み焼き店等、キャベツの千切りを大量に使うユーザー向けの製品で、日本のとんかつ店でのキャベツの千切り食べ放題サービスを実現したのは、当機です。

ジャンボ キャベツ JUMBO CABBETSU (Model:DRC-80)

- Adjustable Thickness: 0.3-5mm
- Slicing Capacity: 15 Cabbages per 10 Minutes
- Blade Sharpener Included
- Feeding Drum for Onion (Optional)
- W430xL430xH520mm (16.9"x16.9"x21.1")
- Weight: 21.5kg (47.3lb)



- Doubled the capacity of Cabbetsu for high volume businesses
- Feeding Drum has 3 feeding holes (Cabbetsu has 2 holes) enabling to feed 4-5 cabbages in one time.
- Larger Circular Blade (φ170mm); up to 60 minutes continuous operation
- Cut cabbage in half and remove core; place facedown in the Drum; it's simple and easy - the machine does the rest so you can do other chores.
- Self-Feeding; No pressing on cabbage results in fluffier and softer slicing - better taste and texture.
- Adjustable thickness (0.3mm-5mm) with a turn of the Adjusting Screw; can be adjusted while in operation.
- Easy to Clean; Drum and other parts can be removed without tools.

- キャベツ切裁厚さ: 0.3~5mm
- 処理能力: 10分間12kg(約15玉)
- 刃物研磨機付
- タマネギ アタッチメント有(別売)
- W430 x L430 x H520mm
- 21.5kg

- ◎とんかつ店の繁盛店から、上記「キャベツ」2台以上の処理能力を求められ、その要望に応えた製品です。
- ◎ドラムの投入口も「キャベツ」の2か所から3か所に増え、一度に4~5玉のセットが可能です。
- ◎丸刃も一回り大きな170mmφを装着しており60分間の連続使用可能です。
- ◎使い方は「キャベツ」とほぼ同様で簡単。キャベツを半分に切って芯を抜き、切り口を下にして、ドラムに入れるだけ。後は、自動で切ってくれますので、その間に他の作業ができます。
- ◎もちろんキャベツの自重のみで、きれいに千切りができます。手切りとは異なり、キャベツに荷重をかけないので、ふんわりとした柔らかい千切キャベツができます。食べた時の食感が全然違います。
- ◎厚さ調節は調節ネジをまわすだけで簡単に変更可能(0.3mm~5mm)で、機械を動作させながらでも調節できます。
- ◎ドラム部等は工具を使わず簡単に取り外しが出来るので、清掃も簡単です。

ツマ・カツラ TSUMA・KATSURA (Model: HNK-25)

[>Click to see Price list & Order form](#)

- Capacity: 1 Daikon/Carrot per Minute
- Cutting Size: 1mm Width x 1mm Thickness
- Optional Comb Blades: 1.5mm, 2.0mm, 3.0mm
- W320xL339x237mm (12.6"x13.3"x9.3")
- Weight: 5.8kg (12.8lb)



- Machine with Skills of First-Class Chef; 100 servings of Tsuma (essential with Sashimi) in 5 minutes
- Difficult Katsura paring can be done easily - Just use the flat blade only removing the comb blade; thickness of 1.0mm is ideal, not too thick, not too thin. If it's too thin, it may split/rip easily.
- Easy to use: Cut the vegetable shorter than 110mm; attach it to the rotating shaft; the machine does the rest.

- 処理能力:1分間1本
- 切裁サイズ:ツマ 巾1mm(標準) x 厚さ1mm
:クシ刃特注 1.5mm, 2.0mm, 3.0mm有。
:かつらむき 巾110mm x 厚さ1mm
- W320 x L339 x H237mm
- 5.8kg

- ◎刺身には欠かせない「ツマ」があつという間、刺身100人前分の「ツマ」がわずか5分で出来ます。一流の板前さんの技を実現しました。
- ◎クシ刃を外して、平刃のみにすれば、難しい「かつらむき」も出来ます。厚さは1.0mmで厚すぎず、薄すぎず、絶妙な厚さに仕上がります。(薄すぎると切れ易くなり、使い物にならなくなります)
- ◎使い方は簡単、食材の皮をむいて長さ110mm以下にカットして、回転軸部に差し込むだけ。あとは、機械が自動でカットします。

キンピラー KINPIRA (Model: KSC-155)

- Cutting Size: 3x3mm
- Optional Comb Blades: 2mm, 4mm
- Capacity: 10kg per 10 Minutes
- Feeder Size: W80xL67xH90mm (3.1"x2.6"x3.5")
- W405xL241xH438mm (15.9"x9.5"x17.2")
- Weight: 9.8kg (21.6lb)



- High Capacity yet compact and easy to use; easily prepares burdock and carrot for Kinpira.
- Reciprocating blade motion with crank mechanism for cleaner, straighter cut along the fibers
- Can be used with other vegetables: Daikon, cucumber for salad; potato and ginger

- 切裁サイズ:3 x 3mm角(標準)、厚さは調節板により2mm, 4mm可能。クシ刃特注 2mm, 4mm有。
- 処理能力:10分間10kg
- 投入口サイズ:W80 x L76 x H90mm
- W405 x L241 x H438mm
- 9.8kg

- ◎コンパクトで使いやすい高性能のキンピラ切り機で、面倒なキンピラ用のゴボウやニンジンのカットが簡単にできます。また、クランク機構を採用し、刃物の往復運動でカットしますので、食材の繊維に沿った真っ直ぐな仕上がります。
- ◎上記の食材の他、サラダ用のダイコンやキュウリのカットも可能。また、ショウガやジャガイモのカットも可能です。

Happy Electric Vegetable Slicers

シャライサー SHALICER (Model:OBS-01)



- Capacity: Green Onion Approx. 0.6kg/10min 30° Angle Feeder - 1mm thickness
Cucumber Approx. 3.6kg/10min 30° Angle Feeder - 3mm thickness
- Feeder: 30° Angle Feeder (equipped) / 15° Angle Feeder (optional)
15°-30° Angle Feeder (optional)
- Adjustable Thickness: Approx. 1mm to 15mm
- W333xL405xH491mm (13.1"x20.2"x19.3")
- Weight: 14.0kg (30.8lb)
- Industry's first angle-cut slicer.
- Shalicer cuts vegetables such as green onion, cucumber and burdock at 30-degree angle, ideal for use with ramen and other noodle dishes.
- Angle cut cucumber or pickle can be used with sandwiches or hamburgers.
- For more shallower angle cut (elongated cut surface), optional fixed 15° Angle Feeder and adjustable 15°-30° Angle Feeder are available.

• 厚さ調節: 約1-15mm
 • 処理能力: 10分間0.6kg(投入口 30°ネギ1mm厚) / 10分間3.6kg(投入口 30°キュウリ3mm厚)
 • 投入口角度: (標準装備) 30° / (オプション 15°) / (オプション 15°-30°)

- ◎業界待望の斜め切り機が新登場
- ◎関東ネギ・キュウリ・ゴボウ等やわらかく腰の強い食材に対応。材料を投入口に入れるだけ。鍋焼きうどん用のネギが簡単に。別売投入口に取り替えるだけで、切り口の長さは最大190mmまで可能。ネギの薄くて長い斜め切りは「ネギらーめん」に最適。
- ◎キュウリの長い斜め切りはサンドイッチなどの調理に最適。

オロシー OROSEE (Model:RHG-15)



- Capacity: 5 Daikon per Minute
- Feeder Opening Size: 60x70mm (Oval)
- W200xL310xH340mm (7.9"x12.2"x13.4")
- Weight: 21.3lb

- Must-Have Grater for Noodle Shops and Tempura Restaurants
- Grating blades are handmade by artisans one by one. Each blade is slightly different, and it produces daikon grating with "hand-grated-like" texture. Grating blade has coarse and fine side which can be used alternately.
- Can Be Used with Carrot, Yam, Ginger

• 処理能力: 1分間大根5本 • 投入口寸法: 60×70mm(楕円形)
 • W200×L310×H340mm • 9.7kg

- ◎そば・天ぷら・割烹・居酒屋等に欠かせない大根おろし機です。
- ◎おろし金は1枚1枚が職人の手作りで、目立ての違いが手作り感のあるおろしに仕上がります。また、おろし金は粗め・細目の両面使用可能です。
- ◎大根の他、ニンジン・山芋・ショウガもおろせます。

ミジン MIJIN (Model:HMC-65)



- Capacity: 3kg per Minute
- Blade Diameter: 146mm (3 S-Blades)
- Feeder Opening: 100mm
- W188xL284xH422mm (7.4"x11.2"x16.6")
- Weight: 5.1kg (11.2lb)

- Best Vertical Chopper with Compact Size and 6.6lb/min. Capacity. Use of 3 specially-made S Blades has made this possible.
- Chopping size can be adjusted between "coarse" and "fine" by interchanging the 2 Coarseness Adjusting Plates
- Easy to use: Turn the switch on; feed pre-cut vegetable from the top. Chopped vegetable is spewed out promptly so it will not get water-soaked as in food processor. Ideal for cutting cabbage for Gyoza Dumplings and onion for hamburgers

• 処理能力: 1分間3kg • 刃物径: S刃3枚 146mm
 • 投入口サイズ: 100mm • W188×L284×H422mm • 5.1kg

- ◎たて型ミジン切り機の決定版。コンパクトなサイズながら処理能力は3kg/分。特製のS刃3枚刃がそれを実現しました。
- ◎粗目と細目の2種類の粗さ調整板の交換で粗さ調節が可能です。
- ◎使い方は簡単。スイッチを入れて、上から食材一片ずつを投入するだけ。カット後はすぐに食材が排出されるので、フードプロセッサーのように、食材が水っぽくなりません。よって、餃子の具材のキャベツのカットやハンバーグ用の玉ねぎのカットに最適です。



K2S ELECTRIC HOT PLATE FOR OKONOMIYAKI & STEAK TEPPANYAKI お好み焼、鉄板焼用 電気鉄板



CARBON LAMP HEATER

遠赤効果で中までしっかり火が通る。
デジタル制御で温度管理も簡単操作!

FAR-INFRARED EFFECT allows the heat to thoroughly reach the middle. DIGITAL CONTROLS allow for simple & safe adjustment/ control of the temperature.

特徴

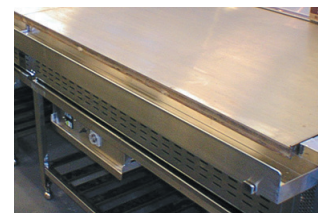
- 19mm厚鉄板でも、常温~250℃まで約20分と効率的に鉄板を温めます。加昇防止サーモ付
- 火を使わない電気鉄板は、排熱が無いからラッシュ時も快適
- 鉄板厚19mmで立ち上り、蓄熱性、耐久性のバランスを実現
- 標準装備のデジタル温度表示付タッチキーで1℃単位の設定も可能
- 鉄板下部はスノコ式で色んなものを収納可能
- 標準仕様の前面トコ式でスピーディーに鉄板をお手入れ
- 空調・排気設備の費用が大幅に低減!
- クリーンエネルギーで店内も汚れにくい

Measure Features :

- Teppan has good heat storage with a thickness of 19mm; durable
- No rising heat, so it's comfortable to use even when in a busy.
- Good thermal efficiency; heats quickly.
- Easy to operate; can be adjusted with a single touch.
- Has a draining board for storage on the bottom.
- Has a groove("gutter") on the front surface for easy care.



温度を簡単コントロール!



前面トコ式で簡単お手入れ!



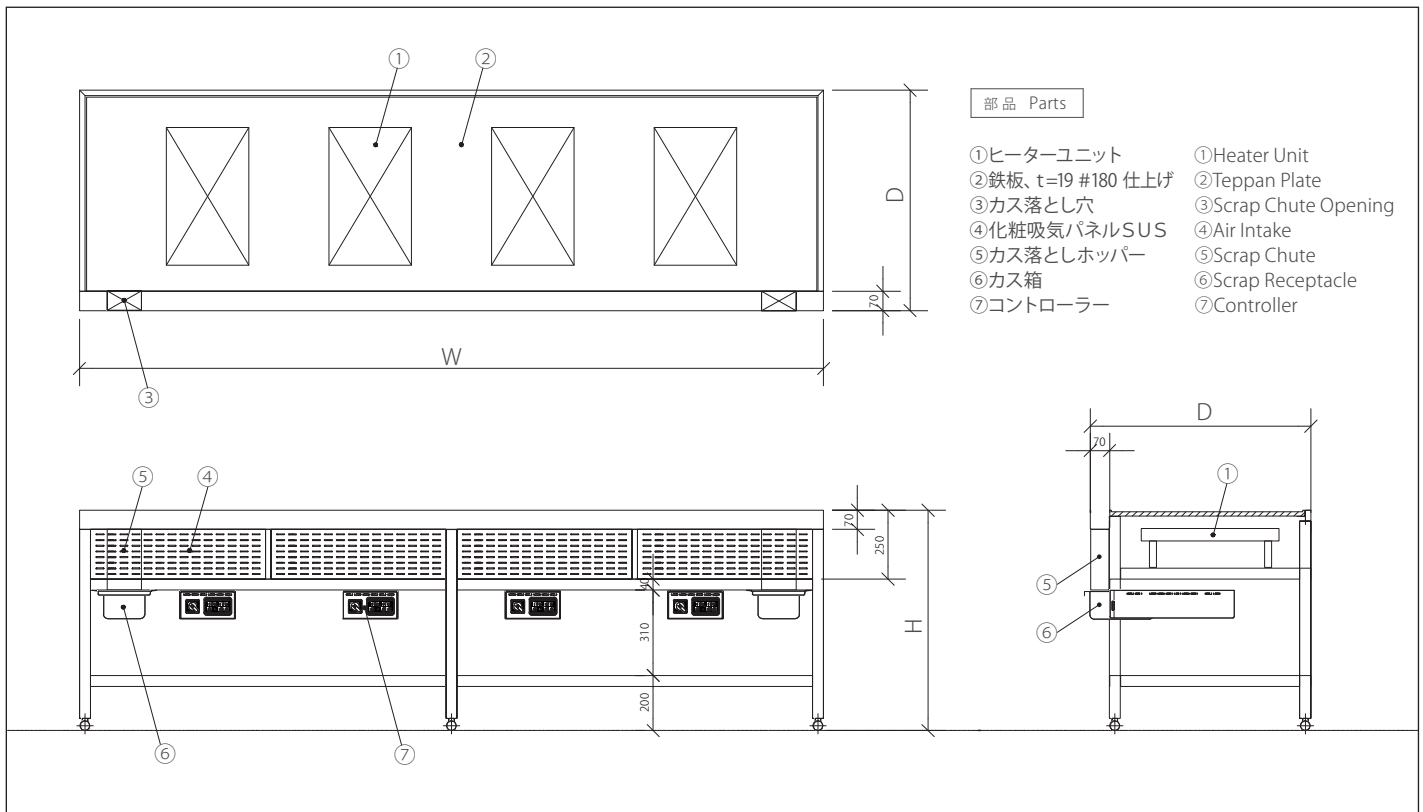
カーボンランプヒーターの特徴

- カーボンによる遠赤外線でするやかな焼き上がり。キャベツもシャッキリ、色も鮮やかに。
- クリーンエネルギーだから、空調費が大幅に削減されます。
- ヒーター3.18kwと省エネで経済的。

Characteristics of the CARBON LAMP HEATER

- The far infrared from the carbon allows for complete/ accurate/ full cooking.
- Uses clean energy, so your air-conditioning cost should be drastically reduced.
- Energy-saving 3.18kw heater.


K2S Electric Teppan Grills



部品 Parts

- ①ヒーターユニット ① Heater Unit
- ②鉄板、t=19 #180 仕上げ ② Teppan Plate
- ③カス落とし穴 ③ Scrap Chute Opening
- ④化粧吸気パネルSUS ④ Air Intake
- ⑤カス落としホッパー ⑤ Scrap Chute
- ⑥カス箱 ⑥ Scrap Receptacle
- ⑦コントローラー ⑦ Controller


仕様 お好み焼き用鉄板 (標準) Standard / Specifications

Product Number	Dimensions(mm)			Grill Dimensions		1 Unit			Mass (Kg)	Operation Circuit	Overall Capacity	Operation Portion
	W	D	H	W	D	Heater	Electr.Amt.	Power Source				
K2E-90M-K	900	800	800	854	710	Carbon Heater	1φ-230V ≈3.18kw	No Plug	163	②Circuit (3.18kw×2)	1φ-230V=6.36kw	 <ul style="list-style-type: none"> ・簡単操作で温度設定も可能! ・デジタル表示 Simple controls can set temperature Digital Reading
K2E-120M-K	1,200			216								
K2E-150M-K	1,500			285								
K2E-180M-K	1,800			327								
K2E-210M-K	2,100			390								
K2E-240M-K	2,400			439								
K2E-270M-K	2,700			531								
K2E-300M-K	3,000			543								
K2E-330M-K	3,300			594								
K2E-360M-K	3,600			643								
K2E-390M-K	3,900			688								
K2E-420M-K	4,200			734								

※鉄板の厚みは19mmを標準設定としています。 ※Teppan thickness of 19mm requires standard installation



仕様 お好み焼き用鉄板 (省スペースタイプ) Low Space Type / Specifications

Product Number	Dimensions(mm)			Grill Dimensions		1 Unit			Mass (Kg)	Operation Circuit	Overall Capacity	Operation Portion
	W	D	H	W	D	Heater	Electr.Amt.	Power Source				
K2E-90M-KS	900	650	800	854	560	Carbon Heater	1φ-230V ≈3.18kw	No Plug	143	②Circuit (3.18kw×2)	1φ-230V=6.36kw	 <ul style="list-style-type: none"> ・簡単操作で温度設定も可能! ・デジタル表示 Simple controls can set temperature Digital Reading
K2E-120M-KS	1,200			190								
K2E-150M-KS	1,500			252								
K2E-180M-KS	1,800			287								
K2E-210M-KS	2,100			343								
K2E-240M-KS	2,400			385								
K2E-270M-KS	2,700			482								
K2E-300M-KS	3,000			514								
K2E-330M-KS	3,300			520								
K2E-360M-KS	3,600			562								
K2E-390M-KS	3,900			596								
K2E-420M-KS	4,200			640								

※鉄板の厚みは19mmを標準設定としています。 ※Teppan thickness of 19mm requires standard installation



電気式テーブル鉄板

CARBON LAMP HEATER

遠赤効果でふんわり美味しいお好み焼き!

遠赤効果でふんわりおいしいお好み焼き。他では味わえない自慢の焼きあがりです。お店のスペースに合わせてご自由にお選びください。

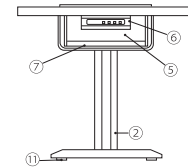
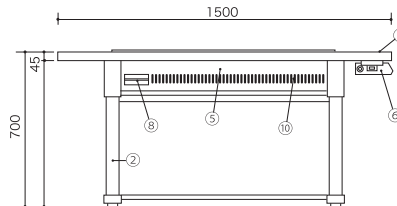
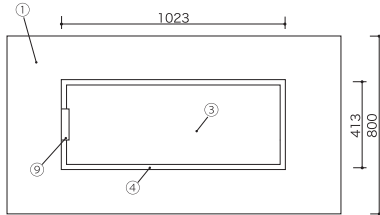
ELECTRIC TEPPAN TABLE

Far infrared cooks delicious okonomiyaki!

Evenly cooked and fluffy, okonomiyaki cooked with far infrared tastes far better than that cooked on a conventionally heated teppan.

Select the combination of units that suits best to your restaurant.

6-Seat Model



Parts List

- ① Table Top
- ② Table Leg
- ③ Teppan Plate
- ④ Teppan Frame
- ⑤ Table Frame
- ⑥ Control Panel
- ⑦ Drain Pan
- ⑧ Scrap Receptacle
- ⑨ Scrap Chute
- ⑩ Air Intake
- ⑪ Table Let Adjuster



Specifications

Item Number	No. of Seats	Table Style	Table Dimensions (mm)			Heater Model	Teppan Dimensions (mm)			Unit Weight (kg)	Power	Power Consumption	Controller
			Width	Depth	Height		Width	Depth	Thickness				
K2E-90T-KY	2	High	900	413	700	Type 450	520	360	9	49	1.41 kw	• 4-Button	
K2E-90T-KZ		Low			350								36
K2E-120T-KY	4	High	1200	413	700	Type 600	670	360	9	59	2.39 kw	• Touch-Sensitive	
K2E-120T-KZ		Low			350								45
K2E-150T-KY	6	High	1500	413	700	Type 900	970	360	12	72	3.18 kw	• Off/Warm Switch	
K2E-150T-KZ		Low			350								58
K2E-180T-KY	Over 6	High	1800	413	700	Type 1200	1,270	360	12	96	2.39 kw x 2	• Medium/High Heat	
K2E-180T-KZ		Low			350								81

※出荷時初期設定は 保温/80℃ 中火/180℃ 強火/230℃

Made-to-Order Units Available

電気式ユニット

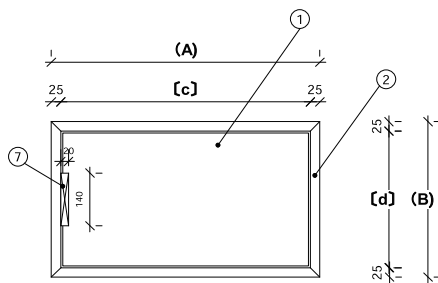
CARBON LAMP HEATER

追加導入もお手軽!

カーボンランプヒーターがユニットタイプに!

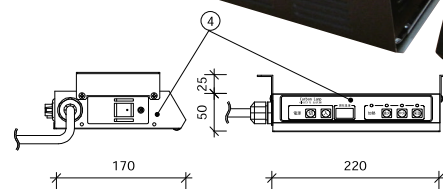
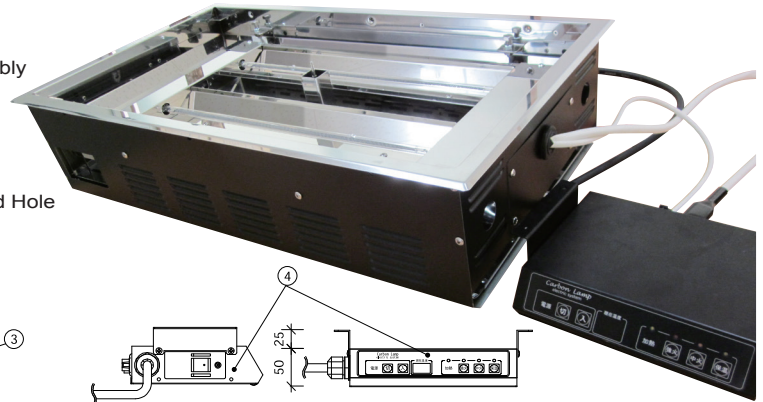
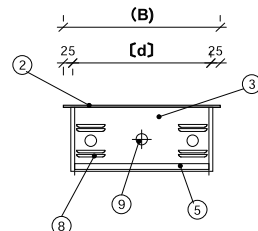
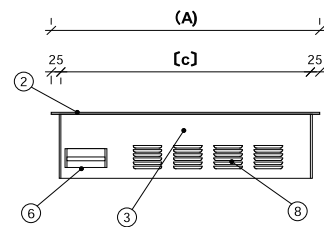
ELECTRIC CARBON LAMP HEATER UNIT

Available for Custom Installation



Parts List

- ① Teppan Plate
- ② Teppan Frame
- ③ Heater Unit Assembly
- ④ Control Panel
- ⑤ Drain Pan
- ⑥ Scrap receptacle
- ⑦ Scrap Chute
- ⑧ Air Intake
- ⑨ Power Supply Cord Hole



操作部図 1:5



Specifications

Item Number	Table Dimensions (mm)			Teppan Dimensions (mm)			Power	Power Consumption	Controller		
	Width	Depth	Height	Width	Depth	Thickness					
K2E-450U	573	413	170	520	360	9	1φ-230V (No Plug)	1.41 kw	• 4-Button		
K2E-600U	723			670						2.39 kw	• Touch-Sensitive
K2E-900U	1023			970						3.18 kw	• Off/Warm Switch
K2E-1200U	1323			1270						2.39 kw x 2	• Medium/High Heat

※出荷時初期設定は 保温/80℃ 中火/180℃ 強火/230℃

Custom Made Units Available

CARBON LAMP HEATER

*Carbon lamp heater for lower plate only.



両面焼

(お好み焼タイプ)

DUAL TEPPAN GRIDDLE for OKONOMIYAKI

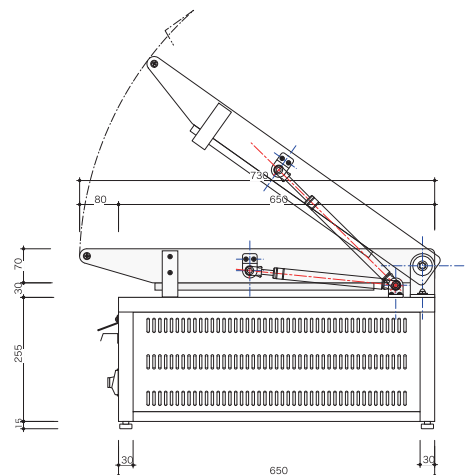
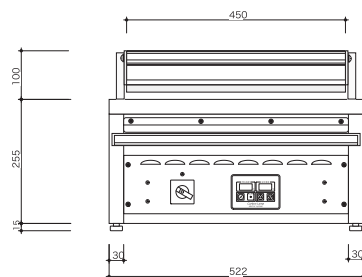
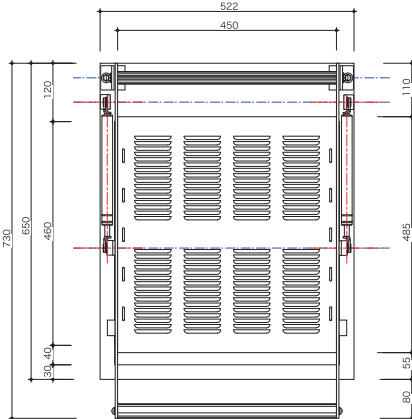
Far infrared cooks
delicious okonomiyaki!

遠赤効果でふんわり
美味しいお好み焼!

カーボンランプヒーターによる遠赤効果で焼くお好み焼は、他では味わえないふんわり美味しい自慢の焼き上がりとなっております。お店のスペースに合わせてご自由にお選び下さい。

Evenly cooked and fluffy, okonomiyaki cooked with far infrared tastes far better than that cooked on a conventionally heated teppan. Select the combination of units that suits best to your restaurant.

Temperature
controller



Product	Dual Teppan Griddle Okonomiyaki	Power Cord Plug	3-wire AWG14 2.0m (78.7") Water & Oil resistant vinyl sheath Flexible cord x 2 11.5 Amp per cord (No plug)
Item No.	K2E-02US	Plate Dimensions Upper Plate	455mmx455mmx12t
Unit Dimensions	W552xD730xH370mm	Plate Dimensions Lower Plate	455mmx455mmx12t
Power Consumption	3Phase 230V 2.65kw x 2 circuits		



K2E-01US



CARBON LAMP HEATER ALL-ROUND GRIDDLE

TAKOYAKI, GYOZA, TEPPANYAKI

1台3役の優れもの!
部品の交換だけで簡単に、
様々な調理に対応できます。

Three Equipments in One!!!
Whatever you're preparing,
Teppanyaki, Takoyaki or
Gyoza, simply exchange the
cooking plates and start
cooking.

店内の空気を汚さず、 しかも安全。

火を使わないから換気の手間が少なく、
また不完全燃焼やガス漏れ等の事故も
なく、加昇防止サーモ付きで安心です。

Clean and Safe

Electric carbon lamp heating
does not require extra air
ventilation; there is no risk of
incomplete combustion or gas
leak; and it is protected by
anti-overheating thermostat.

遠赤外線効果が、 おいしさのポイント。

カーボンランプヒーターの遠赤外線を
鉄板の裏から放射する事により、鉄板に
遠赤外線が入り込みます。
そのため、食材に熱が通り易くなり、美
味しく調理ができます。

Far Infrared Cooks Delicious Food

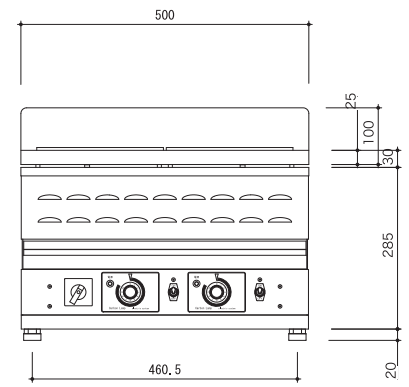
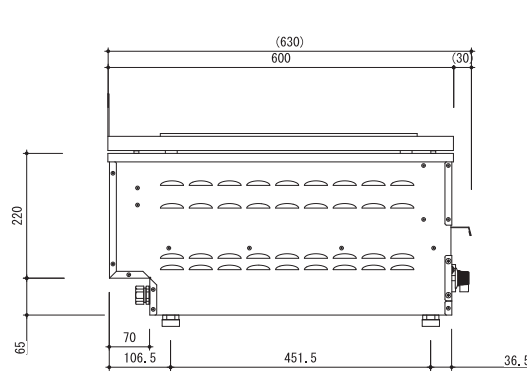
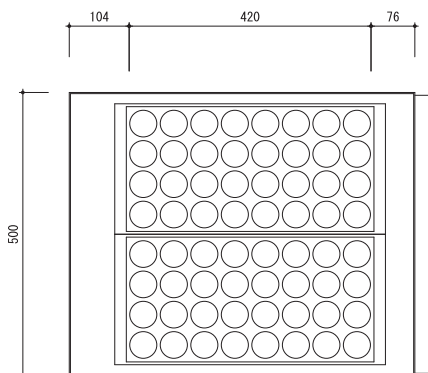
Far infrared radiation emitted by
carbon lamps heats the iron
plate as well as the food from
within. The food is cooked
evenly and quickly, and tastes
delicious.

簡単操作で温度調節も とっても楽チン。

操作はダイヤル式で、0%~100%までの
火力調整が簡単にできます。
温度管理も簡単に行う事ができます。

Easy Temperature Control

Power control dial lets you set it
at any point between 0% and
100% for easy temperature
control.





プレートを半分ずつで組み合わせが自由!
Half-Size Plates; Combine Them Any Way You Want!

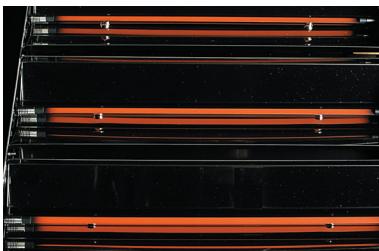
TAKOYAKI
 たこ焼きプレート



GYOZA
 餃子焼プレート



TEPPANYAKI
 鉄板焼プレート



CARBON LAMP HEATER

- カーボンによる遠赤外線でまろやかな焼き上がり。キャベツもシャッキリ、色も鮮やかに。
- クリーンエネルギーだから、空調費が大幅に削減されます。
- Far Infrared emitted from the carbon lamps cooks food evenly. Cabbage maintains its crispness and vibrant color.
- No open flames, no fumes; great saving of air conditioning cost

Product	All-Round Griddle
Item No.	K2E-01US
Dimensions	W/19.7" x D/28.7" x H/ 12.0"
Power Consumption	3 Phase 230V 3.7kw x 2 Circuits
Power Cord	3-Wire AWG14 2.0m 78.7" Heat & Oil Resistant Vinyl Sheath Flexible Cord x 2 16.1A per Cord (No Plug)
Teppanyaki Plate (Black Coating)	W/17.9' x D/17.9" x H/2
Takoyaki Plate (Half Size) x1 (Cast Iron 32-Piece Plate)	W/9.0" x D/18.5" x H/1.6"
Gyoza Plate (Half Size) x1 (Iron Black Coating 3t)	W/9.0" x D/18.1" x H/1.9"



施行実績



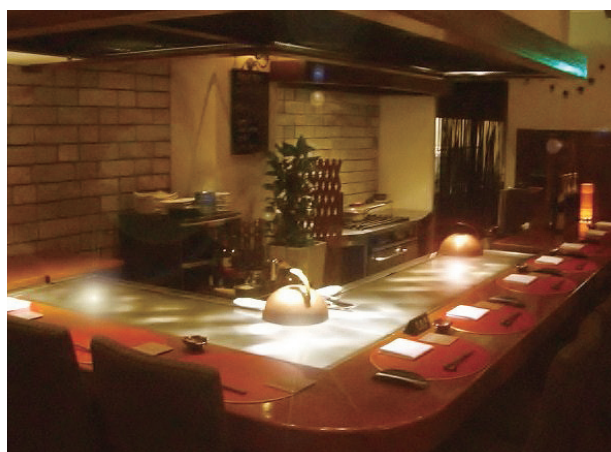
Seat count 60 seats

搬入機器 カーボンランプ電気鉄板



Seat count 40 seats

搬入機器 カーボンランプ電気鉄板



Seat count 29 seats

搬入機器 カーボンランプ電気鉄板



Seat count 44 seats

搬入機器 カーボンランプ電気鉄板



Seat count 35 seats

搬入機器 カーボンランプ電気鉄板



Seat count 70 seats

搬入機器 カーボンランプ電気鉄板

施行実績



Seat count	42 seats
搬入機器	カーボンランプ電気鉄板



Seat count	32 seats
搬入機器	カーボンランプ電気鉄板



Seat count	26 seats
搬入機器	カーボンランプ電気鉄板



Seat count	36 seats
搬入機器	カーボンランプ電気鉄板



Seat count	70 seats
搬入機器	カーボンランプ電気鉄板



Seat count	20 seats
搬入機器	カーボンランプ電気鉄板

Gyoza Grills

NAMBU IRONWARE GYOZA HOT PLATES



Nambu ironware generally has certain thickness and weightiness that facilitate even heating and good heat retention; that in turn ensures perfectly cooked food, cooked all through and crisp surface when needed. Nambu ironware is very popular not only in Japan but also overseas for its high quality and excellent designs (both traditional and innovative) as high-end, heirloom cookware that will be cherished for generations.

2 Servings (10 Pieces)



4 Servings (20 Pieces)



LOW COST, YET LOADED WITH CONVENIENT FEATURES AND FUNCTIONS

**Convenient Plate Divider/
Water Dam with
Water Depth Indicator**



- Even heating and high heat-retention of Nambu cast iron ensures superb taste and crispy skin
- Plate Divider lets you cook just one serving while retaining the appropriate water depth.
- Timer lets you adjust the cooking time to your preference.
- Easy to use; the thermostat keeps the cooking temperature at desired point.
- Electric heater for safe, clean and economical operation.
- No heat-generating open flame; lower ambient temperature; less air conditioner use.
- Compact size, yet loaded with convenient features.



GS-1 STR-US 1 Plate Divider

*Removable Cover for
Easy Cleaning*



W225xD460xH255~265mm
(with the cover opened: H750~760mm)

GS-2 STR-US

2 Plate Dividers
*Removable Cover for
Easy Cleaning*



W460xD460xH260~270mm
(with the cover opened: H750~760mm)

GS-1 LTR-US No Plate Divider

*Removable Cover for
Easy Cleaning*



W405xD470xH280~290mm
(with the cover opened: H755~765mm)

▶ Easy to Use

Cooking Steps:

1. Set the thermostat.
2. Wait until the temperature rises to the set point.
3. Oil the plate; then place the dumplings.
4. Add hot water up to the edges of the dumplings.
5. Set the timer and wait until the alarm goes off.
6. Drop some oil; the dumpling are ready to serve.

(For detailed instructions, refer to the instruction manual.)

Product	GS-1 STR-US	GS-2 STR-US	GS-1 LTR-US
Unit Dimensions	W225xD460xH255 (8.9"x18.1"x10.0")	W460xD460xH260 (18.1"x18.1"x10.0")	W405xD470xH280 (15.9"x18.5"x11.0")
Plate Dimensions	W180xD340xH40mm (7.1"x13.4"x1.6")	W180xD340xH40mm (7.1"x13.4"x1.6") x2 Plates	W350xD365xH40mm (13.8"x14.4"x1.6")
Unit Exterior	Stainless Steel		
Plate Material	Nambu Cast Iron		
Cover Material	Molded Aluminium w/Fluorocarbon Resin Coating		
Legs	Adjustable 0-10mm (0-0.4")		
Power Input (Voltage can be adjusted to your requirement)	230V, 1.95Kw, 9.0Amps, Single Phase	230V, 3.9Kw, 18.0Amps, Single Phase	230V, 3.9Kw, 18.0Amps, Single Phase
Heating Speed	20°C to 200°C (7min30sec to 12min)		
Temperature Range	190°C to 220°C (374 -428F)		
Thermostat	Variable Liquid Expansion Type		
Timer	0-15min with Alarm		
Water Supply	Manual		
Weight	17kg (37.4lb)	35kg (77lb)	35kg (77lb)

Subject to change without notice.

For further information, please contact your local dealer or visit our web site:

www.jcunitec.com

THE "GYOZA" INNOVATION

Awarded for Excellence
in
Product Development

Smaller Batch, Fresher Filling

WORLD'S SMALLEST GYOZA WRAPPING MACHINE

25cm x 35cm (9.8" x 13.8") Main Unit Footprint

具が新鮮なうちに早く包む

世界最小餃子マシーン

25cm x 35cm

- 小型電子レンジ並みのコンパクトサイズ
- 1時間に1,500個の製造能力
- 作業時間がぐっと短縮
- 簡単な分解、組立で衛生管理
- 餃子のサイズ、形状、具の分量、皮の厚さなど
オーダーメイドで設計可能

- As small as household microwave oven
- Output capacity: 1,500 Dumplings per hour
- Can be made to your specifications:
Dumpling shape, Filling amount,
Skin thickness, etc.
- Shorter processing time
- Easy to disassemble/assemble, easy to clean

**GYOZA WRAPPING MACHINE
(MA-G-1030)**

*偽商品が出回っておりますのでご注意ください。
*Please be aware of imitations.



*偽商品が出回っておりますのでご注意ください。
*Please be aware of imitations.

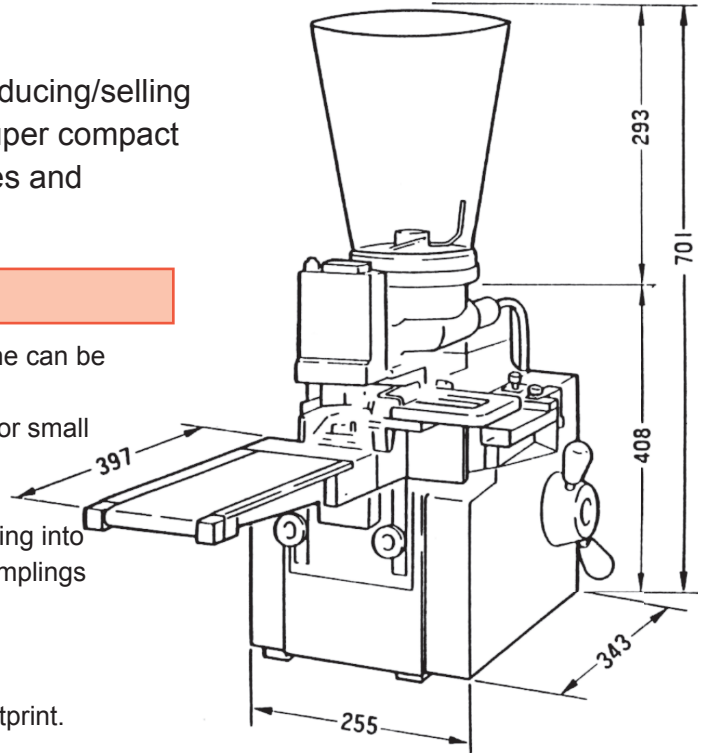
TOA SMALL GYOZA WRAPPING MACHINE (MA-G-1030)

Semi-Automatic Wrapper

TOA INDUSTRY with its 20-year experience in producing/selling food processing machines proudly presents this super compact gyoza wrapping machine with many unique features and technological finesses.

FEATURE

- ADJUSTABLE:** Dumpling weight can be adjusted. Machine can be customized for your specifications.
- VERSATILE:** Able to make other kinds of products; ideal for small businesses.
- PRECISE:** Each dumpling weighs the same, every tim.
- EASY:** Easy to operate; no skills required. Just put the filling into the hopper; press "Start" button; and, voilà, your gyoza dumplings are ready!
- EASY MAINTENANCE:** Can be disassembled with ease for thorough cleaning.
- COMPACT:** Takes up a small spce; 10" x 14" main unit footprint.



Steamed Gyoza



Fried Gyoza

SALES & SERVICES

J.C. uni-tec, importer, and its distributors will guide you through the whole process from planning to maintenance services.

USER BUSINESSES

Gyoza Restaurants, Noodle Restaurants, Chinese Restaurants, Food Markets, Butcher Shops, Asian Deli's, Catering Businesses

MACHINE SPECIFICATIONS

Height	408mm (16.1") 701mm (27.6") with hopper
Floor space needed for installation	L 255mm x W 343mm 10.0" x 13.5"
Weight	44kg 96.8lb
Electric power	1-Phase 100V 65W
Materials	Stainless steel, Hydro alloys (Aluminium alloys)
Capacity	1,500 pieces/hour

TX-16 TX-16 FULL AUTOMATIC GYOZA MAKING MACHINE with Air Blown Skin Loading for Safety and Cleanliness 全自動餃子製造機 安全衛生面を飛躍的に向上

**Industry's First! Air Blown Skin Loading System
Great Idea for Increasing Awareness of Food Safety**

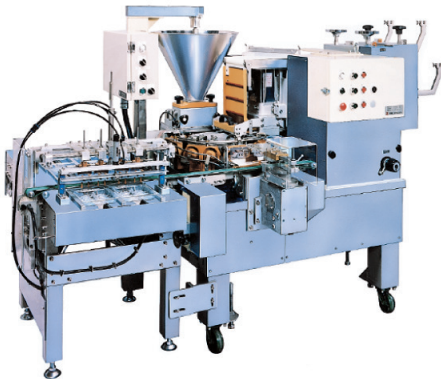
Dumpling molds and conveyor belt can be easily removed for cleaning.
Air blown skin loading greatly reduces the chance of foreign matters getting into the food.

生餃子の製造で差別化をねらうお客様へ。
業界初の安全衛生思想を搭載。

パレットやコンベアーベルトが簡単に取り外しでき、掃除の容易さが格段にアップ。エアで皮を送る新発想で異物混入の危険性は大幅ダウンしました。



T-16-B T-16B FULL AUTOMATIC GYOZA MAKING MACHINE with Automatic Tray Loader 全自動餃子製造機 自動整列機付き



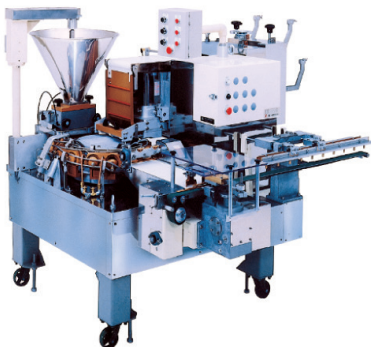
Automatic Tray Loader neatly lines up finished dumplings onto your own trays or vats.

Optional Tray Dispenser automatically dispenses trays so that they can be loaded with finished gyoza dumplings.

お客様がお使いのバットやトレーに合わせた自動整列機付きタイプ。

成形した餃子を自動でバットやトレーに並べる自動整列機付きタイプ。お客様が現在お使いのバットやトレーに合わせて設計製作します。オプションでバットやトレーの自動供給装置もご提供

T-16-NR/NL FULL AUTOMATIC GYOZA MAKING MACHINE with Automatic Conveyor Loader 全自動餃子製造機 自動整列機付き



Automatic Conveyor Loader delivers finished dumplings onto your own conveyor.

Finished dumpling are neatly lined up onto your own conveyor linked with steamer or freezer. Choose between NR (right side) and NL (left side).

お客様がお使いのネットコンベアに合わせた自動整列機付きタイプ。

成形した餃子を蒸し器やフリーザー用ネットコンベアに並べる自動整列機付きタイプ。6列から12列までの選択が可能で、機械の右に置くタイプ(NR)と、左に置くタイプ(NL)を用意

TX-16 Specifications

Output capacity	10,000 pieces/hour
No. of molds	16
Outlet conveyor	2-Row Output Conveyor
Dough roller width	230mm 9.1"
Air supplier	Provided by User
Power ratings	3-Phase 200V
Unit dimensions w/o optional units	1280mmx1700mmxH1750mm 50.4"x66.9"xH68.9"
Unit weight	1000kg 2200lb

T-16 Series Specifications

Output capacity	10,000 pieces/hour
No. of molds	16
Outlet conveyor	2-Row Output Conveyor
Dough roller width	230mm 9.1"
Dough feeding method	Air Shower Method
Air supplier	Provided by User
Power ratings	3-Phase 200V
Unit dimensions w/o optional units	1280mmx1700mmxH1610mm 50.4"x66.9"xH63.4"
Unit weight	1000kg 2200lb

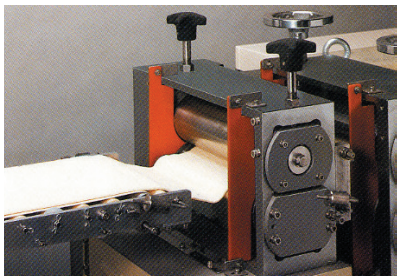
Subject to change without notice.

DOUGH SHEET MACHINE

Kneads, stretches; makes perfect dough for gyoza skins.

This gyoza dough maker with its patented 2-axe screw makes very smooth dough in a short time. Connected with our FULLY AUTOMATIC GYOZA MAKING MACHINE T-16, after cutting skins out from the dough, the scraps are automatically used to make extra dough, wasting nothing at all. This machine lets you operate your business efficiently and less labor-intensively.

特許取得の2軸スクリューできめ細かな麺シートを短時間で準備します。面倒な皮をつくる作業を省略し、効率化・省力化を実現する上、皮を打ち抜いた後の残皮を自動的に再利用してロスなくします。全自動餃子製造機T-16と連結してご利用ください

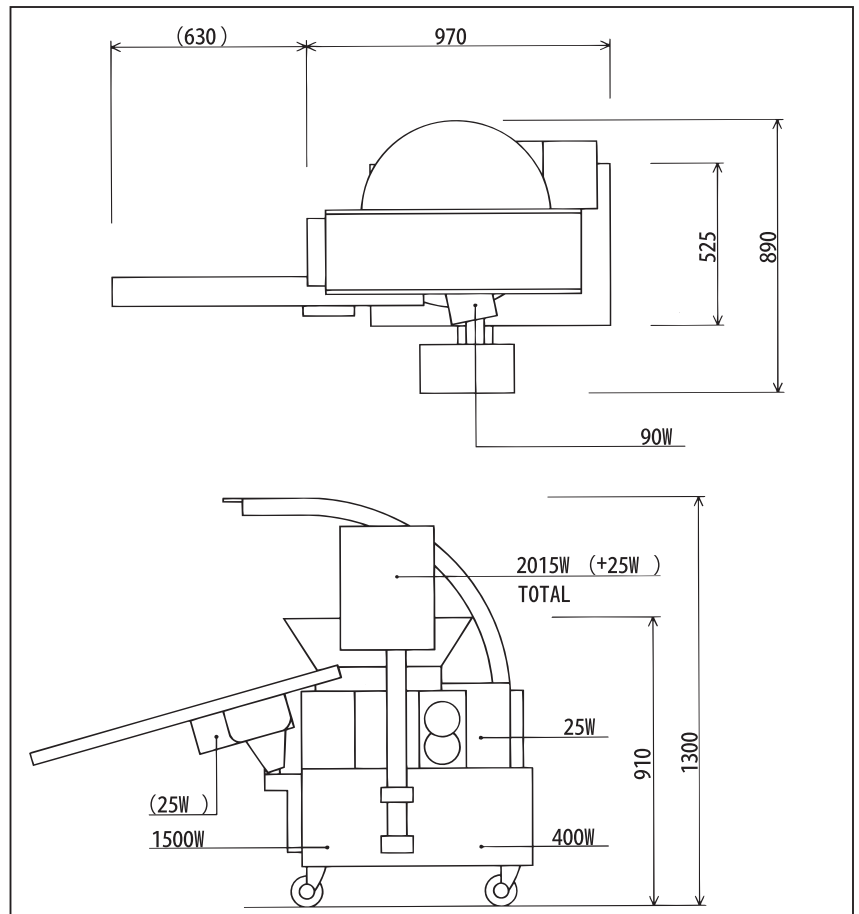
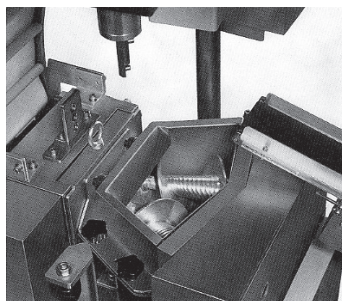


Fully Automatic Gyoza Skin Making Machine with Scrap Dough Recycling System

Capacity	80kg / hour	
Hopper Capacity	30kg	
Dough Sheet Width	220mm - 235mm	
Dough Sheet Thickness	2.5mm - 5mm	
Machine Size	890mm x 970mm x 1300mm	
Electric Power	W Screw Drive	3 Phase 200V 1500W
	Dough Machine Drive	3 Phase 200V 400W
	Mixer Machine Drive	3 Phase 200V 90W
	Rising Conveyor Drive	3 Phase 200V 25W
	Loading Conveyor Drive (OPTION)	3 Phase 200V 25W
Net Weight	380kg	

* The specification may be changed due to the improvement of the performance without a preliminary announcement.

MEASUREMENTS



For further information, please contact your local dealer or visit our web site:

www.jcunitec.com

南部 鉄器

NANNBU TEKKI

World Famous NAMBU IRONWARE

Nambu Tekki is the traditional ironware that has been produced in Iwate Prefecture (Nambu District). Nambu ironware is made using locally available materials (iron ore, sand, charcoal, etc.) by craftsmen with the skills that have been developed over the ironware's long history.

Nambu ironware is very popular not only in Japan but also overseas for its high quality and excellent designs (both traditional and innovative) as high-end, heirloom cookware that will be cherished for generations.

鉄瓶 (Cast Iron Kettles)



鉄瓶 もみじ
側面にもみじ柄を施した
鉄瓶です。満水容量：2.0L
Kettle Maple
Maple Leaf Pattern
Capacity: 2.0L

鉄瓶 つぼみ
側面にアラレ模様を施した
鉄瓶です。満水容量：1.4L
Kettle Flower Bud
Hail Pattern
Capacity: 1.4L

チャコケトル
洋風に仕上げられた
鉄瓶です。満水容量：1.0L
Chaco-Kettle
Western Style Design
Capacity: 1.0L

急須 (Cast Iron Teapots)



チャコティーポット
洋風に仕上げられた
急須です。満水容量：0.3L
Chaco-Teapot
Western Style Design
Capacity: 0.30L

急須 秋風
使い込んだ色合いが人気の
急須です。満水容量：0.54L
Teapot Autumn Wind
Popular Patina Color
Capacity: 0.54L

急須 宝玉
側面にアラレ模様を施した
急須です。満水容量：0.54L
Teapot Jewel
Hail Pattern
Capacity: 0.54L



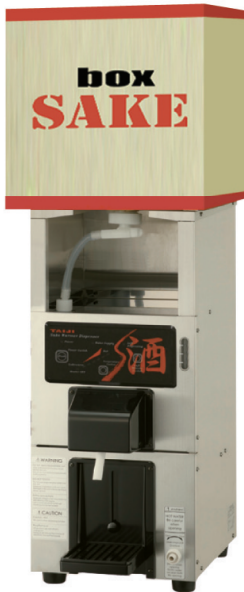
>Click to see Price list & Order form

TSK SERIES

Now you can choose from 16 different models to serve your best needs.

The new TSK Series Sake Warmers have all the features of the FSW Series models plus more, such as greater heating capacity, faster heating, faster dispensing rate, and a manual dispensing switch.

Taiji Sake Warmers are UL, CSA, and NSF standards compliant and comes with a one-year manufacturer warranty. TSK 150 & 250 series can be made with customizable colors. Additional fees will apply. Please contact us for more details.



TSK-150C(S)
Stainless Body



TSK-250C
(Custom Color)



TSK-150C



TSK-150T



TSK-150B2



TSK-250B4

Specification

Model	TSK-150C(S), -T & TSK-250C/T	TSK-150C(S)B & TSK-250C 2 B-4 B	TSK250B4	TSK-150T & 250T
Power Supply	Single Phase 120V, 60Hz			
Power Consumption	1500W			
Temp. Control	Variable Thermostat			
Heating Method	Indirect heating via waterbath			
Capacity	5 Gallons Cubic Container	2 bottles	4 bottles	1-2 Gallons
Safety Device	Line Fuse 12A			
Dimensions	W10" x D11" x H20" (TSK-150 series basic model) W11" x D13" x H22" (TSK-250 series basic model)			
Weight	20 lbs (TSK-150 series basic model) 29 lbs (TSK-250 series basic model)			

Additional Features:

- Constructed with an automatic shut-off valve for easy dispensing
- One year manufacturer warranty
- Different models for various filling methods (Manual, cubic container, bottles, etc.)
- All models are **made in Japan**
- European voltage models (220/240V) available

FSW SERIES

The traditional favorite FSW Series sake warmers are the most economical models available. Its compact size and stainless steel profile allows it to be placed either in inconspicuous spots or in small workstations in the restaurant, or even at the front bar.

Items included with each unit:

- Anti-toppling brackets
- Funnel for water bath filling
- Cubic sake container holding stand (C-1A and C-2A only)
- Cubic sake container connection set (C-1A and C-2A only)



FSW C-1A



FSW B-1A



FSW T-1A



For further information, please contact your local dealer or visit our web site:

www.jcunitec.com

TAIJI

Hot Cabi Towel Warmers and Disposable Cotton Towels



HC-6
Various colors available



HC-6g



HC-6b



HC-6p



HC-6y



Available scents include Ocean Breeze, Lemon, and Jasmine.

SPECIFICATIONS	HC-12UVe	HC-6
SUPPLY VOLTAGE	AC 110-120V, 220-240V	AC 110-120V, 220-240V
POWER CONSUMPTION	200W	120W
INTERNAL CABIN TEMP. RANGE	158° - 176°F(70° - 80°C)	H 158° - 176°F(70° - 80°C)
SAFETY DEVICE	Thermal fuse	Thermal fuse
OUTER DIMENSIONS	W455 x D320 x H290mm	W300 x D307 x H230mm
INNER CABIN DIMENSIONS	W368 x D213 x H170mm	W220 x D220 x H135mm
GENERAL CAPACITY*	13L (50-70 hand towels)	6L (25-30 hand towels)
WEIGHT	7.5 kgs.	4.0 kgs.
INCLUDED ACCESSORIES	Removal basket/drain tray	Removal basket/drain tray
STERILIZING LAMP	GTL-2.2W	
SAFETY CERTIFICATIONS	UL & ETL Sanitation (NSF)	ETL Safety(UL)/Sanitation(NSF)

*Capacity varies based on the thickness and quality of towels used



HC-12UVe
With UV Sterilizing Lamp



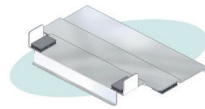
Cool Cabi Towel Cooler and Disposable Cotton Towels



Perfectly ideal for:
Restaurants • Hotels • Spas
Sports Clubs • Health Care Settings

HOT & COOL

Link Adaptor



Use the Link Adaptor* to combine two units for efficiently spaced double capacity!

*(For use only with HC-8** and CC-8 units)
**HC-8 units coming soon!



SPECIFICATIONS	CC-8
SUPPLY VOLTAGE	AC 110-120V, 220-240V
POWER CONSUMPTION	85W
INTERNAL CABIN TEMP. RANGE	44° - 50° F (7° - 10° C)
OUTER DIMENSIONS	W300 x D340 x H261mm
INNER CABIN DIMENSIONS	W227 x D182 x H152mm
GENERAL CAPACITY*	6L (15-25 hand towels)
WEIGHT	5 kgs.
INCLUDED ACCESSORIES	Drain tray
SAFETY CERTIFICATIONS	ETL Safety(UL)/Sanitation(NSF)

*Capacity varies based on the thickness and quality of towels used

Over 500,000 units sold worldwide

Self-Serve HOT BEVERAGE WARMER

Storage and Display cases for Ready To Drink Beverages!

Features:

- Built for 24 hour/365 day non-stop operation!
- Multiple models available for various counter top spaces
- Doors built on both sides of unit allowing for:
 - Easy access from customer side
 - Convenient refilling from clerk side
 - First-in/First-out system ensures beverage freshness
- Beverage temperature monitored by electronic thermostat located underneath each shelf
 - Each shelf has its own on/off switch
- Each shelf constructed with a built in temperature safety device
- Easily increase impulse buys



PW120-S4-US



- レジカウンター用の缶飲料加温器
- 傾斜トレイによる先入れ先出し方式
- いつでも飲み頃温度に自動コントロール



SW40-N2-US



PW60-N3-US



PW90-S3-US



PW120-S4-US



MODEL	SW40-N2-US	PW60-N3-US	PW90-S3-US	PW120-S4-US
Capacity	350ml	40pcs. (4x5x2stages)	60pcs. (4x5x3stages)	90pcs. (6x5x3stages)
	190ml 250ml	60pcs. (5x6x2stages)	90pcs. (5x6x3stages)	126pcs. (7x6x3stages)
Dimensions (W)(D)(H)	13.2" 16.8" 19.1"	13.2" 16.8" 27.8"	18.5" 16.8" 27.8"	18.5" 16.8" 31.7"
Weight	26.5 lbs(approx.)	37.5 lbs(approx.)	53 lbs (approx.)	61.8 lbs(approx.)
Power consumption	300W/120V AC 60Hz	450W/120V AC 60Hz	615W/120V AC 60Hz	820W/120V AC 60Hz
Beverage temperature	131F ± 7.2F (at the room temperature 68F)			
Shelf heating range	122F to 266F			
Safety device	High temperature cut-off switch w/reset button			

Specifications may be changed to better the product without notice.



BUN STEAMER

Easy operation, Easy cleaning and good-looking Bun Steaming unit

Features:

- This heating unit keeps food warm in a moist environment using an aluminum die-casting heater.
- Steam from the internal water tank is controlled by the micro computer controls and is equipped with 3 safety features to prevent over heating.
- Built with a double layered front glass, fluorescent lamp, 5 shelves at a 4.5 degree tilt, and includes one pair of serving tongs.



MJ45-US



- デザイン性の高い曲面2重ガラス採用
- ボタン一つでおいしい中華まんが出来上がり
- お手入れしやすい親切設計
- 温度と故障原因がすぐにわかる操作パネル
- 温度過昇防止、空焚き防止機能付きの安心設計



MODEL	MJ45-US
Light	Fluorescent Lamp (30W x 1)
Power consumption	986W/120V AC 60Hz
Weight	61.8 lbs (approx.)
Dimensions (W)X(D)X(H)	18.6" 21.1" 29.3"
Heating method	aluminum die-casting heater
Operating Temp	167.0F ± 5.4F
Capacity	5 inner trays (13.7" 14.3")

Specifications may be changed to better the product without notice.

TORCH BURNER



CB-TC-PRO

- Professional Cooking Torch
- Adjustable Air and Gas Intake
- 9,725 BTU/h

GAS MATCH



GM-5

- All-Purpose Lighter
- Child-Safety Lock
- Adjustable Flame
- Long Neck

PORTABLE BUTANE STOVE

**SUPER
HIGH
POWER**

15,000 BTU/h



35FW

- Heat Panel Increase Fuel Efficiency
- Magnetic Locking System Easy Locking and Safety
- Built-in Windbreaker
- Aluminum Body Construction
- Automatic Safety Stop
- Carrying Case
- 15,000 BTU/h

12,000 BTU/h

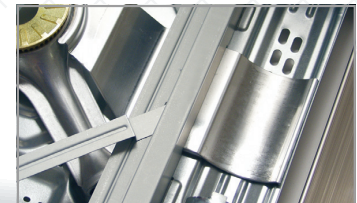


ZA-3HP

- Heat Panel Increase Fuel Efficiency
- Automatic Safety Stop
- Carrying Case
- 12,000 BTU/h

HEAT PANEL

Iwatani's patented heat panel system draws heat from the center flame to the butane canister. This patented systems correctly maintains constant pressure as the fuel is consumed, correlating a higher BTU output versus stoves with no heat panel system. This system also allows the stove to utilize the entire can of butane leaving no residual unused butane fuel, assuring greater economical and environmental standards.



Safety Accreditations



CSA (CANADIAN STANDARDS ASSOCIATION): CSA is a leading standards developer for gas-fired product and alternative energy standards in the U.S. and the global marketplace. They are accredited by the American National Standards Institute (ANSI) under the Committee, Concess and Organizational Methods of standards development.

INDUCTION STOVE

IWA-1800 (1800W/120V) / IWA-1500 (1440W/120V)

Table-Top Induction Stove

The new redesigned Iwatani Induction Stove IWA-1800 is constructed to be the most portable and durable induction unit available. With a slimmer frame and profile, the IWA-1800 is lighter and multiple units can be placed side by side. Constructed with Schott-Ceran top-plates and an enhanced operating design, the IWA-1800 is built with enhanced durability and functionality in mind. Other features, such as auto-overheating shut-off, material compatibility detector, and electronic touch pad controls make the IWA-1800 extremely user friendly. 1500 watt units are also available.



IWA-2500 (2500W/240V, 2200W/208V)

Table-Top Induction Stove

New Induction, IWA-2500 is high powered model (2500w/240v, 2200w/208v). Even though power is high, this size is compact! Constructed with Schott-Ceran top-plates and an enhanced operating design, the IWA-2500 is built with enhanced durability and functionality in mind. Other features, such as auto-overheating shut-off, material compatibility detector, and electronic touch pad controls are also equipped.



DI-1800

Drop-In Induction Stove

The Iwatani DI-1800 can convert any counter or mobile counter-top into a cooking station. Designed to drop into hollowed out counter spaces, only the Schott-Ceran cooking surface can be seen from above while the compact control panel can be inconspicuously placed nearby to minimize visibility and to further maximize the visual aesthetics of the cooking station. And with a digital temperature control knob, adjusting temperatures couldn't be easier. Equipped with a cooking pot/pan over-heating device, auto safety shut-down, material compatibility detector and other safety features.



Name of Appliance	Item Number	UPC	Description	Unit Dimensions	Unit Weight	Country of Origin
1800 Watt Induction Stove	IWA-1800	0-22918-07011-1	Induction Range, counter top, single burner, black Schott Ceran top-plate, automatic safety shut-up, easy touch panel, 1800 Watts, 9 power levels, 7 temperature settings, 120v/60HZ/1-ph 15 Amps, NFC, ETLus/ETLc/ FCC 18 approved.	1.5" x 7.9" x 2.8"	13.55 lbs	China
2500 Watt Induction Stove	IWA-2500	0-22918-07051-7	Induction Range, counter top, single burner, black Schott Ceran top-plate, automatic safety shut-up, easy touch panel, 2500 Watts, 9 power levels, 7 temperature settings, 240v/60HZ/1-ph 15 Amps, NFC, ETLus/ETLc/ FCC 18 approved.	1.5" x 7.9" x 2.8"	13.55 lbs	China
Drop In 1800 Watt Induction Stove	DI-1800	0-22918-07031-9	Induction Range, drop-in, single burner, black Schott Ceran top-plate, automatic safety shut-up, easy touch panel, 1800 Watts, 9 power levels, 7 temperature settings, 120v/60HZ/1-ph 15 Amps, NFC, ETLus/ETLc/ FCC 18 approved.	14.17" x 14.96" x 3.15"	14.87 lbs	China



TSUNEZAWA Automatic Double-Line Pin-bone remover

オートピンボーン 抜き機

TSUNEZAWA Automatic Double-Line Pin Bone Remover has been developed for processing of large production with least weight loss on the market.

TSUNEZAWA has a long experience and knowledge about pin bone machines and is continuously developing the machines to fulfill customer's demands.

特徴

- 生・もしくは解凍のフィーレの小骨を、ローターにて抜き取る機械です
- ローターは原料の厚みで上下に動くので、身を削ることなく処理します
- 最適な角度で小骨を抜き取るので、身割れの心配もありません
- ローター部分やコンベアの構成部品は、工具を使わずに取り外しが可能です
- 両サイドのカバーを開き、フックで固定すれば、洗浄やメンテナンスも手間取りません
- エアー式の仕様(標準型)では、別途コンプレッサー(5.5kW程度)が必要です
- サバ、ブリ対応型の仕様も好評です

Measure Features :

- Belt speed Control and Pulling Strength Control make it possible to remove pine bone easily.
- Original wheel system and configuration guide adjusts the pin boner automatically during operation.
- Uniquely-designed Bone Guide make the bones to be more accessible for the pin boner.
- Unique collect system of removal pin-bone is not required a vacuum system.
- Required small installation area.

Note :

We reserve the right to modifications without notice. All data given refer to fish of average size and normal structure.



機械出口側より



機械側面側より
(カバーを上げた状態)

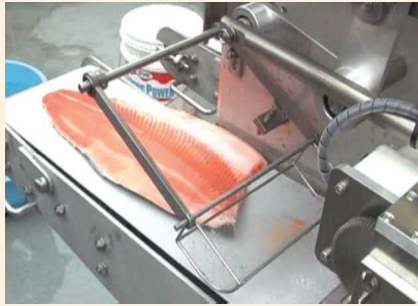
仕様

- 処理方法 ローターによる小骨の引抜き
- 電力 合計0.32kW
(0.2kW × 1台、0.06kW × 2台)
- 処理能力 毎分約30尾
- 機械寸法 L1400 × W800 × H1600(mm)
- 処理魚種 サケ、マス

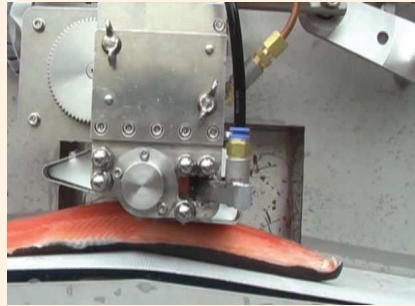
Technical Data :

- Dimension : 1,760L x 730w x 1,630H mm
- Weight : Approx. 350kgs.
- Capacity : 20 – 40 fillets per minute.
- Required worker : One person.
- Power Sources : 0.2Kw x 1, 0.025Kw x 2
- Vacuum System : 2.4Kw/50Hz x 2 or
3.7Kw/60Hz x 2

参考写真：サケの加工を実況中継
De-scaling Salmon with Model T-WU-2



原料を送りベルトに乗せませす

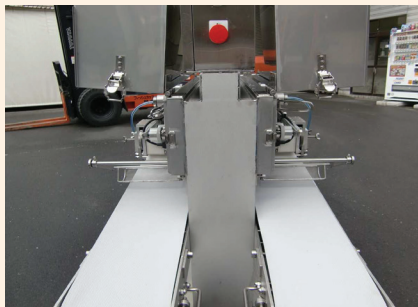


ローター部分を通過し小骨を抜いているところ



小骨が抜けました

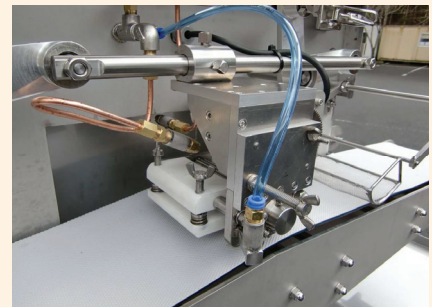
機械詳細
Machine Details



原料送りベルト



残さいシュート



ローター部



株式会社 **ツネザワ商事**
Fish Cutter Tsunezawa Shoji Co., Ltd.

1907(明治40年)代創業の水産・食品加工機械メーカーです。ヘッドカッターから三枚卸機・二枚卸機・開き機・刺身機・スライサー・乾燥機・解凍機等あらゆる水産・食品加工の省力機械を考案・製作。製造品目は200機種を超えます。北海道から九州・沖縄の全国へ販売、海外へも数十カ国へ輸出しております。

Founded in 1907, Fish Cutter Tsunezawa is one of the leading manufacturers of fish processing machines in Japan, manufacturing and selling over 200 kinds of processing machines for a wide range of marine/aquatic products such as fish, crustacean, squids, seaweeds etc.

Tsunezawa is a global, technology-based company that is dedicated to offer sustainable solutions to help feed the world better and safer processed marine products. Its processing machines have been servicing major companies such as Nissui, Maruha-Nichiro and Kyokuyo in Japan as well as many overseas companies.

(株)フィッシュカッターツネザワ商事

● 横浜海外営業所

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TSUNEZAWA
Auto Water Scaling Machine

立体型水圧式 ウロコ取り機

Model No. T-WU-2

Tsunezawa Auto Water Scaling Machine automatically and efficiently scales fish by using Original high pressure Nozzle System. The Operator's job is, simply, to feed fish into the machine, then pick the fish up after scaling. Net Conveyor speed and Water Pressure can be adjusted very easily as appropriate for the kind of fish being processed.

特徴

- 広角ノズルから噴出する高圧水により、原料のウロコやヌメリを除去する機械です
- 噴射圧・コンベア速度は、魚種・処理量に合わせて簡単に調整が可能です
- 魚種のサイズは小型から大型まで、鮮魚・冷凍魚を問わず対応します
- ノズルは上下合計8本配置し、あらゆる角度から色飛びを抑えて処理します
- 装置を極力単純化したことにより、従来機と比較して軽量化を実現
- 小型～中型の魚種にはノズルが6本のタイプも好評です
- 比較的小型の原料は、二列同時に処理が可能
- 水の使用量を抑える循環式はオプションにて対応いたします

Features :

- Removes scales effectively with Specially designed water Jets Nozzle system.
- Finely adjustable water jets, never damage fish quality.
- Requires small installation area due to loading all equipments on the machine.
- Centralized control panel provides simple operational control.
- Suitable for all kinds of fish.

Fields of application :

- Any kinds of fish species such as Red fish, Sea bream, Tilapia, Salmon and Amberjack etc.
- Spring loaded net conveyor is adjust itself to accommodate fish of different sizes.



仕様

- 処理方法 上下8本のノズルによる高圧水の噴射
- 電力 三相230V 合計5.7kw
- 水量 30～40リットル (毎分)
- 処理能力 ハマチ: 900～1200尾/h
アカウオ: 2400～3000尾/h
- 機械寸法 L 2000 X W 900 X H 1960
入口高さ1110(mm)
- 処理魚種 サケ、マス、タイ、アナゴ、アカウオ、
ハマチ、カレイ、メバル、レンコダイ 他

Technical Data :

- Dimension(approx.) : 2,000L x 900W x 1,960H mm
- Conveyor speed : 3 - 12m/min. (180 - 720m/h)
- Power consumption : 5.7kW
- Water consumption : 30-40 ℓ/min.
- Acceptable size of fish : W:120mm H:300mm
- Main material : SUS 304

参考写真: サケの加工を実況中継 De-scaling Salmon with Model T-WU-2



原料を入りに口に横に置きます
Laying fish on the conveyor net



8か所から高圧水が噴射!
Hi-pressure water being sprayed out from
originally-designed 8-piece nozzle unit



色飛びもなくウロコとヌメリが取れました
De-scaling completed and slime on the fish
washed off without discoloration

TSUNEZAWA
Filleting Machine

サケ腹骨取り 三枚卸機

Model No. TAF-BG (for Salmon)



特徴

- 中骨に腹骨とメフンを付け三枚に卸します。
- 半解凍 (マイナス2~4℃) から、生まで処理が可能で、身割れなく切り口も綺麗です。
- 簡単なハンドル操作で加工できます。
- 5枚の丸刃を個別に自由に調節できます。
- 安全装置も装着しており、女性や初心者でも安心して操作できます。
- 材料・部品は耐食性に優れており、洗浄も簡単に短時間で終わられます。
- 駆動部分は直結なのでメンテナンスが軽減されます。
- 尻ビレ部分に切れ目が入るようになり、より綺麗な製品に仕上がります。

Features :

- TAF-BG process headed, gutted and fins and tail removed fish.
- Raw and semi-frozen (-2℃ ~ 4℃) fish can be processed.
- High corrosion resistant materials are used
- Compact size, Easy cleaning and Easy Operating
- 4 Circular knives can be gotten high yield.
- Each 4 Circular knives can be adjustable independently, and safety device is provided every portion to be considered dangerous.

Fish species:

- Model TAF-BG for Filleting of Salmon, Pink Salmon and Trout, etc.

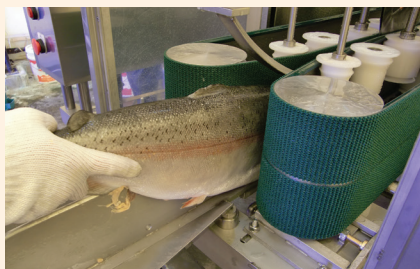
仕様

- 処理方法 5枚丸刃式
- 処理後の形体 三枚卸
- 水消費量 毎分8~10リットル
- 切断角度 垂直式
- 処理能力 毎分25~30尾
- 付属品 工具一式
- 対象魚類 サケ、マス
- 作業人員 1名
- 電力 0.4kw X 2台、0.75kw X 3台、0.2kw X 1台
- 機械寸法 L 2200 X W 1400 X H 2000 (mm)

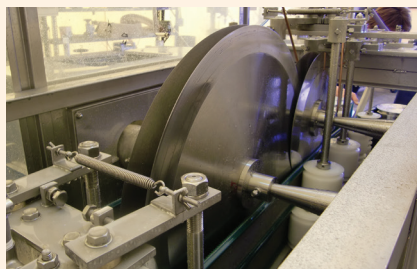
Technical Data :

- **Dimension :** 2,200L x 1400w x 2,000H mm
- **Weight :** Approx. 1,000kgs.
- **Capacity :** 20 - 30 fishes per minute.
- **Required worker :** One person.
- **Power Sources :** 0.75Kw 1/30 x 1, 0.4Kw 1/6 x 2, 0.75Kw 1/6 x 2, 0.2Kw 1/5 x 1

参考写真：サケの加工を実況中継 Processing Salmon with Filletting Machine, Model TAF-BG



サケ投入
Feeding salmon into TAF-BG



上部4枚の丸刃
4 Adjustable circular blades



製品
4 blades cutting salmon into high-yield fillets



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