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AR installation simulation

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MOBILE SITE

Scan here to access smartphone and tablet site



- No need to install any App
- This function cannot be used on a personal computer
- Do measure the actual installation space before purchasing.
- There are some size or color discrepancies between the simulation result and actual product

About our office



Audio-Technica Corp.

URL/<https://www.autech.jp/en/>
7-2-1 Naruse, Machida, Tokyo
194-8566, Japan
Phone: +81 42 739 9132
FAX: +81 42 739 9130



- Specification and design are subject to change without prior notice due to continuous quality improvement.
- The actual color of the product may differ slightly from the picture due to print clarity.

Description of Icons



Double heat-retaining effect: The special resin rice hopper and built-in heater keep sushi rice at a suitable temperature for a long time



The heat-retaining hopper keeps sushi rice at a suitable temperature for a long time.



Special Resin prevents Shari from attaching to main body. No worries about exfoliation of body surface.
※Developed collaborating with Resin manufacturer.



Stainless SUS304, a high-class corrosion-resistant Stainless steel, is used for the exterior of the machines. Due to its high rust resistance, surface finishing is not required and the exterior will not peel. Since stainless SUS304 is easily welded and clean, the machine can always be kept clean.



Parts used Teflon coating are not used. No worries about exfoliation of body surface. It can reduce running costs due to no need for re-coating.

Machines with the above marks have said features.

Hong Kong Distributor:

Fixwell Display System Co, Ltd

Unit 1401, Westlands Ctr, 20 Westlands Rd, Quarry Bay, Hong Kong.

Tel.: +852 2811 9381

Email: sales@fixwell.com.hk



Machida business office of audio-technica Corp.is certified according to ISO 14001

09-2024

ENGLISH

FIXWELL
www.fixwell.com.hk

AUTECH
Kitchen Equipment



NORIMAKI MAKER
SUSHI MAKER
RICE MIXER
MULTI-NIGIRI MAKER
ACCESSORIES

ASM895CE ASM890CE ASM260CE
ASM440CE ASM405SCE ASM460CE
ASM780CE ASM730CE
ASM575CE



Video QR



Rice Sheet variations

Futomaki roll



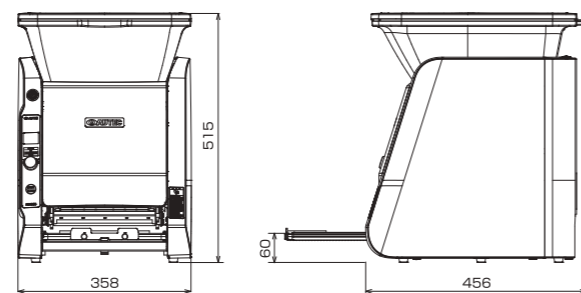
Chumaki roll



Hosomaki roll



Control Panel



ASM895CE		CE
Power Supply	AC100 - 240V, 50/60 Hz	
Power Consumption	50W	
Production Capacity	900 - 1,300 mats/h (* 1200 mats : Length 100 mm)	
Hopper Capacity	Maximum: Approx. 6.6 kg	
Dimensions	W 358mm x D 456mm (max 623mm) x H 515mm ※ Excluding the Power Cord and salient of the Screws.	
Weight	Approx. 30 kg	

Compact, Stylish, High speed, Sushi rice sheeter
Provides best quality rice sheet with the highest productivity!

- High speed produce 900- 1,300 pcs rice sheet per hour, to save time for Norimaki making.
- Re-location and Auto supply function without pressing the start button for each production continuously.
- Machine equipped with inner heater, maintain the optimal temperature for rice sheets
- OLED & jog dial equipped, Visual & intuitive operation for easy use by anyone.

Rich variation in menus with ASM895



Norimaki Maker
ASM890CE



Control Panel

There's no need to do anything special when changing out the rolling unit, so the settings will be perfect every time.



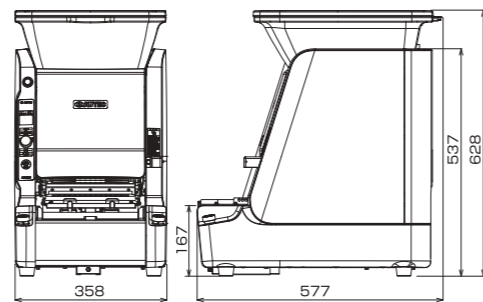
Remove the wrapping unit



Put in a different wrapping unit



Just press the Start button to finish



ASM890CE		CE
Power Supply	AC100V-240V 50/60Hz	
Power Consumption	50W	
Sushi roll sizes	Small, medium, and Large sushi rolls; rolls with rice on the outside (medium or thick); yoko rolls (custom order machines only) ※The specifications of the rolling unit and main unit need to be changed to make yoko rolls	
Rolling capacity (continuous rolling)	Small (S) : 400 rolls/hour; Medium (M) : 360 rolls/hour; Large (L) : 343 rolls/hour ※Based on our process for making them	
Hopper Capacity	Basic: Approx. 6.6 kg (approx. 3.6 l) With add-on: Approx. 10.0 kg (approx. 5.4 l)	
Dimensions	W 358x D 577x H 628mm ※Not including power cord or convex screw parts	
Weight	Approx. 43 kg	

Now anyone can make lots of beautiful sushi rolls in as little as 6 seconds per roll*1

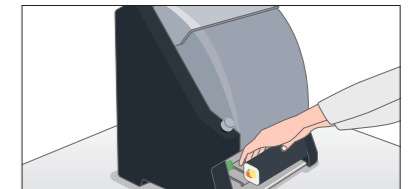
- No difficult steps when switching between sushi roll types
With the new SMD System,*2 all you have to do is press the Start button and the machine automatically detects the wrapping unit.
- Completely revamped structures for the mixture and shaping parts
Simply press one button to quickly form a pro-level, fluffy layer of sushi rice.
The newly added NUW System*3 creates uniform sushi rolls with an even better texture than before.

*1 Small rolls; based on our process for making them *2 Smart Magnetic Detection System
*3 New Uplift Wrapping System

Norimaki Cutter
ASM260CE



Based on ergonomics, it is designed with easy operation.
Put in Norimaki, Press start button and take it up, a series of work flow will be smooth.



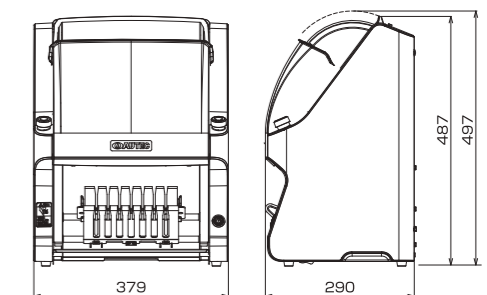
Set Norimaki on the base.



Press Start Switch right above the base.



Pick Norimaki up when the cover opens.



Length Type	Cut PCS	Length/Cut	Either End
185mm	6	30mm	32.5mm
185mm	8	22.5mm	25mm
185mm	10	18mm	20.5mm
205mm	8	25mm	27.5mm
205mm	10	20mm	22.5mm
205mm	12	16.5mm	20mm

Anyone can cut rolls easily and quickly for more beautiful ones that sell better!

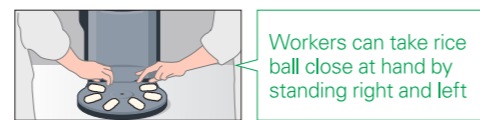
- Protecting cutter blades with「Smart Brake Structure」
With this structure, it would prevent from installing wrong cut base, so that the risk of blade damage can be avoid.
- Double switch system that starts when the left and right start switches are pressed at the same time,
「Single Emergency Stop System」that stops the operation immediately by pressing either of the start switches during the operation.

ASM260CE		CE
Power Supply	AC100V-240V 50/60Hz	
Power Consumption	35W	
Dimensions	W 379 x D 290 x H 497 mm ※Excluding the Power cord and protruding parts.	
Range of Norimaki sizes	Thickness: Equivalent to 25 square - 50 square (mm) Length: Lengthwise roll (for 6/8 pcs) 180-190mm Yoko roll (for 10 pcs) 200-210mm	
Cutting Size (mm)	For 6 pcs cut: 30mm each For 8 pcs cut: 22.5mm each For 10 pcs cut: 20mm each	
Production Capacity	Up to 600 pcs per hour ※Including putting Norimaki action for 2sec. Small maki(25mm) 4 pcs(2,400pcs per hour) Medium maki(35mm) 2 pcs(1,200pcs per hour) Large maki(45mm) 1pcs(600pcs per hour) ※The production capacity varies depending on the setting and the conditions.	
Weight	Approx. 17 kg	

Sushi Maker
ASM440CE



When working on the both side of machine...



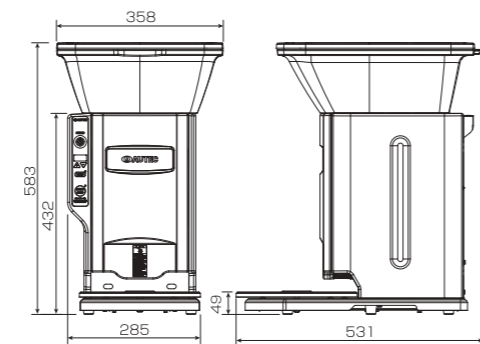
The Motion when worker taking rice ball by standing on the left side of new machine.

The Motion when worker taking rice ball by standing on the right side of new machine.



The Motion when worker taking rice ball by standing on the left side of old machine.

Worker couldn't take rice ball by standing on the right side of old machine.



ASM440CE	
Power Supply	AC100-240V, 50 / 60 Hz
Power Consumption	25W
Production Capacity	A maximum output of 4,200 rice balls / hour.
<small>※ The number of lumps produced varies according to the settings and the forming conditions.</small>	
External Dimensions	Approx. W 358mm x D 531mm x H 583mm
Amount adjustment	Approx. 16~24g (Forming Roller Selection Type SSS-SS-S-M-L)
Hopper Capacity (Sushi rice volume)	Maximum of approximately 6.6 kg.
Weight	Approx. 20 kg

Variations of forming rollers

Name	Weight
SSS	Approx. 16 g
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g

※A set of forming roller is included when purchasing 1 set of each machine; additional forming rollers are optional.
※Other sizes would be compiled as special specification.

Compact Design, High speed Forming Capacity, Flexible Operation Sushi Rice Ball Maker

- Industry's first "Both Side Taking" function, able to work concurrently with 2 people.
- Max. 4,200 rice ball per hour capable of forming, 175% speed up compare to conventional model.
- Rice ball piece number on the turntable is selectable. (max to 9 pieces), turning direction is also switchable. (right/left)

Sushi Maker
ASM405SCE



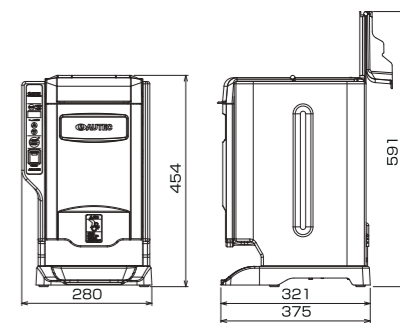
Control Panel



In HAND mode, sensor detects hand position and drops a rice ball



In AUTO mode, after a rice ball is picked up, another is dropped



ASM405SCE	
Power Supply	AC230V 50Hz
Power Consumption	40W
Production Capacity	Up to 1,800 pieces per hour <small>※The production capacity varies depending on the setting</small>
Volume Adjustment	16 - 24 g / ball (SSS, SS, S, M, L)
Hopper Capacity	Approx. 3.3 kg <small>※manual rice feeding system</small>
Dimensions	W 280 x D 321 x H 454 mm <small>※Excluding the power cord and screw's salient parts</small>
Weight	Approx. 16 kg

Variations of forming rollers

Name	Weight
SSS	Approx. 16 g
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g

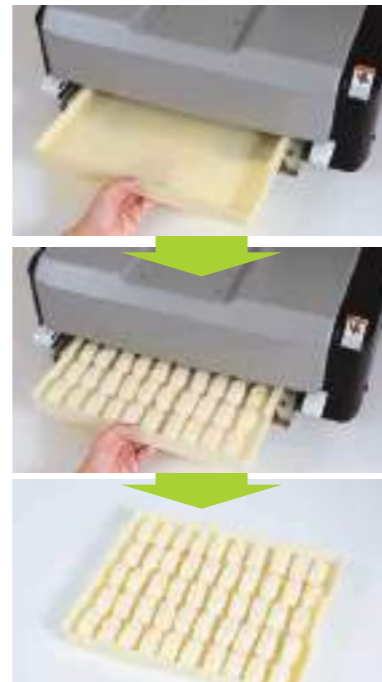
※A set of forming roller is included when purchasing 1 set of each machine; additional forming rollers are optional.
※Other sizes would be compiled as special specification.

Stylish & compact : Novel SUSHI-CUBE everyone will want to display it

- A hand sensor is used to detect hand position and drop a rice ball.
- Integration of the hopper and the body give it a slim, compact style.
- Easy selection between "HAND" and "AUTO" modes with one touch of a button.

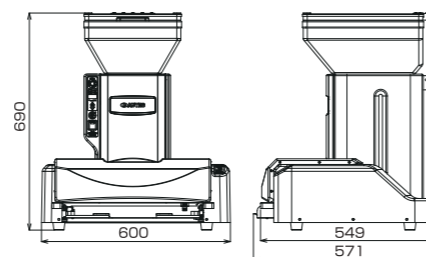


Control Panel



Automatic alignment starts when tray is set

Name	Weight
SSS	Approx. 16 g
SS	Approx. 18 g
S	Approx. 20 g
M	Approx. 22 g
L	Approx. 24 g



ASM460CE		CE
Power Supply	AC230V 50 / 60 Hz	
Power Consumption	115W	
Production Capacity	A maximum output of 3500 rice balls / hour. *The number of lumps produced varies according to the settings and the forming conditions.	
Volume Adjustment	16 - 24 g / ball (SSS, SS, S, M, L)	
Hopper Capacity	Approx. 8.2 kg	
Dimensions	Approx. W 600 x D 571 x H 690 mm * Excluding the Power Cord and protruding parts * Working dimension: D 845 mm is required.	
Weight	Approx. 43 kg	

Automated Alignment 159% Speed Up to the Former Model
Max. 3,500 sushi rice ball per hour automated forming

- Machine starts forming sushi rice balls automatically when tray is set.
- 50 sushi rice balls are aligned on the tray automatically in 51 seconds.
- Compact design that fit on working bench of D450xW600mm.



BASIC TYPE

- Amount 16g (15-17g)
- Amount 18g (17-19g)
- Amount 20g (19-21g)
- Amount 22g (21-23g)
- Amount 24g (23-24g)

SHORT TYPE

- Amount 12g (12-13g)
- Amount 14g (13-15g)

A set of forming roller is included when purchasing 1 set of each machine: additional forming rollers are optional.

Rice Mixer
ASM780CE



Control Panel



Up Down Button



12kg



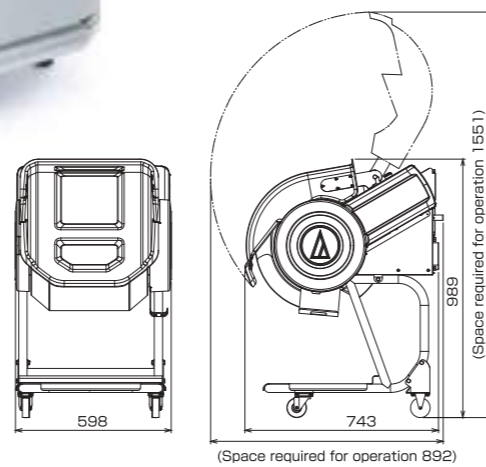
You can easily detach the drum bowl with one touch of a button.



A new cradle-like mixing way is adopted.



A white cover is attached



ASM780CE		CE
Power Supply	AC230V (50 / 60 Hz)	
Power Consumption	200 W	
Capacity	Approx. 6.6 - 13.2 kg	
Dimensions	W 598 x D 743 x H 989 mm ※ Excluding the Power Cord and protruding parts	
Weight	Approx. 47 kg	

Newly developed special resin improves safety and realizes ideal and easy operation.

- A newly-developed temperature sensor on the ASM780 helps to offer uniform finished rice without being affected by the condition of the cooked rice.
- The drum is light and releases quickly because newly developed resin is used and it is also easy to clean as the drum itself can be moved to the sink to be cleaned.
- ASM780 adopts a new method of mixing rice using a cradle-like motion to mix evenly. It is also suitable for making Japanese-style mixed rice by just adjusting mixing time.
- The standard course operating time is approximately 05'18''.

*Time will be varied depending on each course number setting.

Rice Mixer
ASM730CE



Control Panel



6.6kg



Newly developed shari drum, detachable with one-touch operation (patent-pending) [TBD]



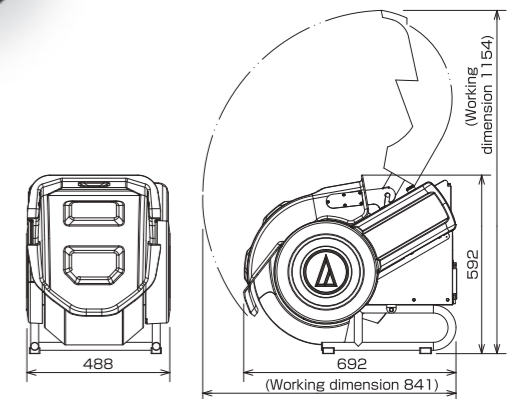
Newly developed shari-mixing bar



New shari-mixing system by which the drum is rocked like a baby cradle



A white cover is attached



ASM730CE		CE
Power Supply	AC230V (50 / 60 Hz)	
Power Consumption	200 W / 50 Hz, 280 W / 60 Hz	
Capacity	Approx. 3.3 Kg - 6.6 Kg	
Dimensions	W 488 x D 692 x H 592 mm ※ Excluding the Power Cord and protruding parts	
Weight	Approx. 35 kg	

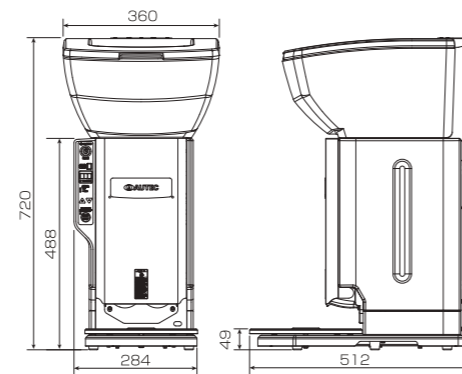
The industry's most compact table-top shari mixer.

- The introduction of a new rice mixing system, by which the drum is rocked like a baby cradle. Combined with the rice mixing bar, this new system helps make high-quality shari.
- A non-Teflon drum made of a special resin*² was introduced for the first time in the table-top rice mixer industry*¹.
- The industry's slimmest rice mixer*³ with a width of 500mm or less was realized by removing space.
- The standard course operating time is approximately 04'58''.*⁴

*¹ According to our survey in April 2014 *² Joint development with a resin maker *³ According to our survey in April 2014 *⁴ Time will be varied depending on each course number setting.



Control Panel



ASM575CE	
Power Supply	AC100-240V, 50 / 60 Hz
Power Consumption	25W
Production Capacity	
※The production capacity varies depending on the setting and the conditions.	
Onigiri	1,300 - 1,950 pcs. / hour
Sushi Rice Balls	2,600 pcs. / hour
Makunouchi	1,625 - 5,200 pcs. / hour
External Dimensions	Approx. W 360mm x D 512 mm x H 720 mm
Hopper Capacity	Maximum of approximately 10.0 kg.
(Sushi rice volume)	
Weight	Approx. 25 kg

Multiple roles with one machine

- ASM575 produces Onigiri, Sushi rice balls and Makunouchi rice balls by changing the forming units.
※A set of forming unit of your preferred shape is included when purchasing 1 set of ASM545. Additional forming units are optional.
- Faster production speed of 1,650 pieces of Onigiri per hour, 2,200 pieces of Sushi rice balls per hour, and 1,375 - 4,400 pieces of Makunouchi rice balls per hour.
- Use of new feeding change-over structure, thinner Onigiri for sandwich and mini-Onigiri are also be formed.

ASM575 Forming sizes and shapes

In addition to the lists below, various sizes and shapes of forming units are available. We also accept special size and shape orders.

Onigiri			Sushi Rice Ball	
<ul style="list-style-type: none"> ●Type SL-G (approx. 100 g) 	<ul style="list-style-type: none"> ●Type SM-G (approx. 80 g) 	<ul style="list-style-type: none"> ●Type Triangle 40 (approx. 40 g) 	<ul style="list-style-type: none"> ●Type Sushi Rice Ball (approx. 21 g) 	<ul style="list-style-type: none"> ●Type Sushi Rice Ball (approx. 18 g)
<ul style="list-style-type: none"> ●Sandwich Triangle L (approx. 50 g) 				
<ul style="list-style-type: none"> ●Sandwich Triangle M (approx. 40 g) 			<ul style="list-style-type: none"> ●Type Triangle 60UG (approx. 60 g) 	
<ul style="list-style-type: none"> ●Type Triangle 17UG (approx. 100 g) 			<ul style="list-style-type: none"> ●Type Makunouchi 40 - 75 (approx. 100 g) 	
			<ul style="list-style-type: none"> ●Type Makunouchi 38 - 36 (approx. 35 g) 	
			<ul style="list-style-type: none"> ●Type Makunouchi 28 - 37 (approx. 21 g) 	
			<ul style="list-style-type: none"> ●Type Makunouchi 30 - 60 (approx. 40 g) 	
			<ul style="list-style-type: none"> ●Bento (Approx. 200 g) 	

ACCESSORIES

Lubricant Spray AUTEX



Spray onto necessary machine parts, rice trays and rice boxes before operation to prevent rice from sticking to the surfaces

- With unique blend, the effect on Resin parts is minimized
- Made from 100% vegetable oil: odor-free spray with good oxidation stability
- Provides not only lubrication but also protection against rust

Raw Materials : Vegetable oil, emulsifying agent, antioxidant (vitamin E), LPG
Interior Content : 480 ml (10 or 5 cans /set)

Rice Box ASA151

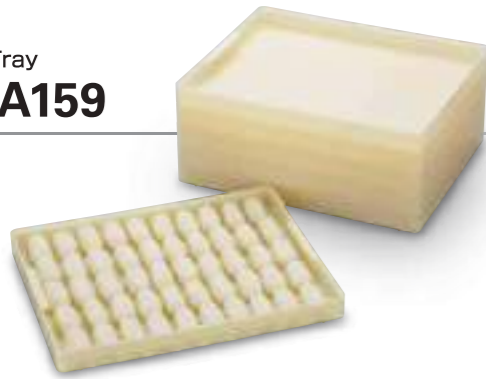


Sushi rice ball storage that is able to keep rice warm for a long time

- Capable of containing 5 rice trays (about 250 sushi rice balls) at once
- Use of a polyethylene resin insulation keeps sushi rice and formed pieces warm for a long time

Outer Dimensions : W483 x D373 x H256mm
Inside Dimensions : W372 x D305 x H180mm

Rice Tray ASA159



- Capable of containing up to 50 sushi rice balls per tray
- Shock-resistant and easy to clean

Outer Dimensions : W370 x D300 x H31mm
Inside Dimensions : W367 x D294 x H28mm

Absorbent Sheet for Rice Boxes Rice Pack

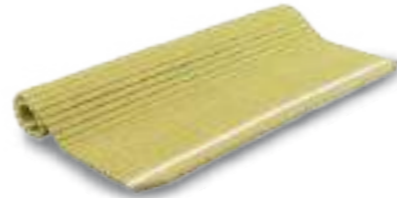


- Super absorbent durable paper to quickly absorb vapor from sushi rice
- Capable of keeping sushi rice fresh for a long time
- Easy cleaning of rice boxes by preventing rice from attaching to the surface
- With its strength, it is easy to translocate rice

Capacity : Approx. 15kg (of cooked sushi rice)
Dimensions : W410 x D340 x H550mm
Packing : 250 sheets /set
* Smaller size (for approx. 10kg of cooked sushi rice) is also available

Antibacterial resin makisu mat Antibacterial Makisu

Physically resistant to hot water sterilization
Exceptionally high water-draining ability
Quick dry



- The surface is embossed so that rice will not stick to, making it best suited for inside-out rolls
- This antibacterial makisu mat is sanitary, with no splits and dark mold seen on the surface unlike bamboo makisu mats

Size : JMK-M: 240mm x 250mm JMK-L: 305mm x 250mm
Color : JMK-M: green, beige, blue JMK-L: green, beige, blue
Material : PP, PET

Rice Net



- The time and effort spent washing the pot can be saved, which means a lower water bill
- Just-cooked rice can be transferred to other places on this net

Size : 85 x 85cm (M) 100 x 100cm (L)
Capacity : 9 - 15kg (of cooked sushi rice) *L-Size

Rice Box Trolley SL-4



- Aluminum frame makes it lightweight yet durable
- Moving around heavy rice storage boxes is a breeze
- Exceptionally quiet thanks to high-performance casters

Outer dimensions : W 561 x D 397 x H 142mm
Load capacity : 210 kg
Weight : Approx. 2.7 kg

Cucumber Cutter KY-6/8

- Manual cutter that easily divides up cucumbers for sushi rolls
- Anyone can easily use this to remove seeds and divide cucumbers into equal parts
- Please contact us for information on how thick of cucumbers you can use



Dimensions : W 300 x D 300 x H 340mm
Divides cucumbers into : 6 or 8 pieces
Note : You can custom order one that divides them into a different number of pieces
Weight : Approx. 3 kg

Dispo Gloves



- Outer embossing makes them less slippery, yet sushi rice doesn't stick to them easily
- Hygienic as you don't directly touch the sushi rice, and easy to work with as your hands won't get sticky
- Easy-to-remove shape

100 gloves (can be used for either hand)
60 boxes (6000 gloves) per carton