

# Onigiri Robot

## Rice Ball-Making Machine

How many of you know that onigiri, or rice balls, are one of the most popular, most frequently eaten kinds of food in Japan? With an onigiri, you can enjoy rice, nori seaweed and the flavours of the filling all at once. Onigiri are also convenient to eat on the go, just like sandwiches. A wide range of ingredients can be used in onigiri, and fillings will vary according to season, region and local specialty. Today, onigiri are becoming as recognisable as Japan's most famous food export, sushi.

CE



This machine can be operated by a single worker, Simply place the rice in the hopper, set the nori seaweed film in place, and add the filling by hand.



## Onigiri Machine in action



1) Measure rice.



2) Make hole.



3) Fill fillings.



4) Press to make shape.



5) Supply Nori film.

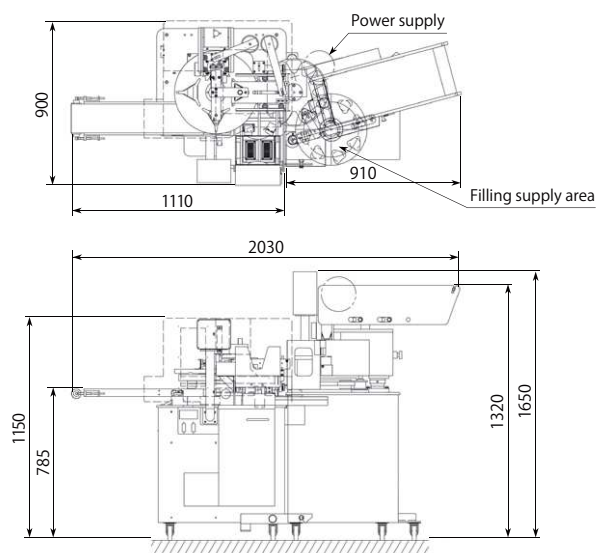


6) Complete.

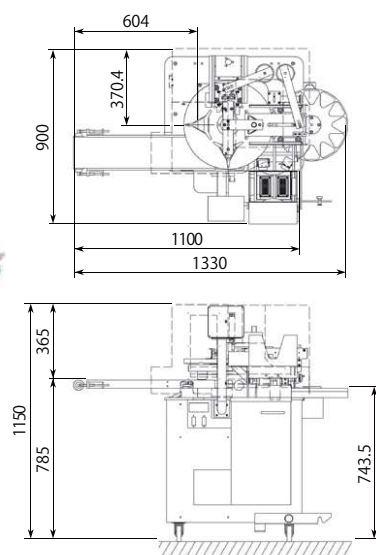


Product name: Onigiri Machine (GSE + PS / GSE-CE+PS-CE)  
 Production capacity: 1800 pieces / hour max  
 Electric consumption: 3P 200V / 220-240V / 1.2Kw  
 Dimensions for Installation: W2030mm x D900mm x H1650mm  
 Weight: 520kg

Onigiri Machine complete unit (GSE + PS) dimensions



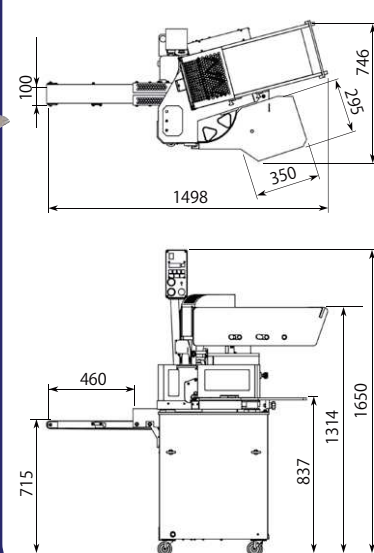
Wrapping unit (PS) dimensions



Product name: Onigiri Wrapping Unit (PS / PS-CE)  
 Production capacity: 1800 pieces / hour max  
 Electric consumption: 3P 200V / 220-240V / 0.9Kw  
 Dimensions for Installation: W1330mm x D900mm x H1150mm  
 Weight: 300kg



Forming unit (GSE) dimensions



Product name: Onigiri Forming Unit (GSE / GSE-CE)  
 Production capacity: 1800 pieces / hour max  
 Electric consumption: 3P 200V / 220-240V / 0.3Kw  
 Dimensions for Installation: W1498mm x D746mm x H1650mm  
 Weight: 220kg



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