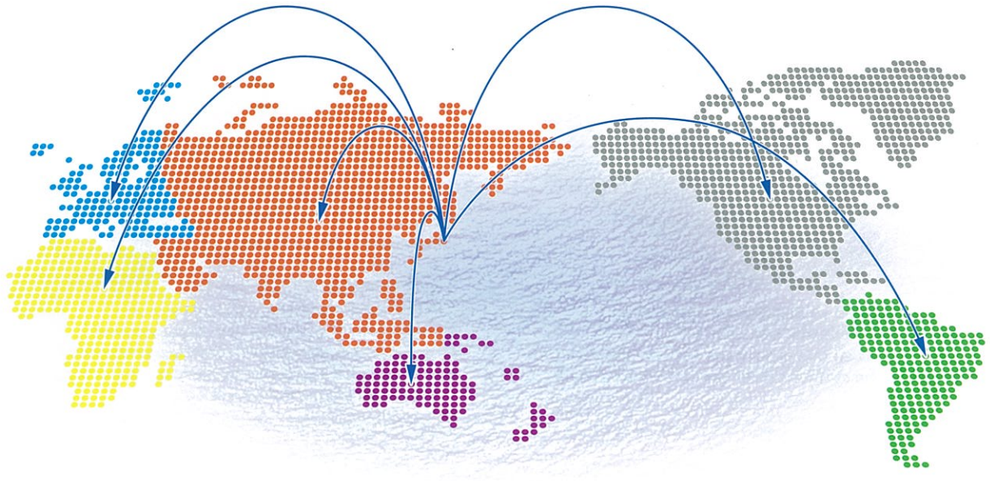
Made in Japan spreading around the world



Worldwide Service Web

About our showroom

Please come visit our showroom. You can actually see the texture and compactness of the machines. You can also see their operation and product speed. We will provide you with expert advice in selecting machines, tools and accessories.
Please contact us for an appointment before visiting.

Audio-Technica Corp.

URL/https://www.autec.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 Heater & Hopper — Double heat-retaining effect: The special resin rice hopper and built- in heater keep sushi rice at a suitable temperature for a long time

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

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

Stainless SUS304 — Stainless SUS304, a high-class corrosionresistant 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.

Safe·Reliable Non-PTFE Cleanness UP! — Parts used Teflon coating are not used.
No worries about exfoliation of body surface.
It can reduce running costs due to no need for recoating.

Machines with the above marks have said features.

Agency

ISO 14001:2004 SGS — UKAS ENVIRONMENTAL MANAGEMENT 005

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

02-2020

ENGLISH

AUTEC
Kitchen Equipment

NORIMAKI MAKER	ASM880CE ASM865CE ASM250CE ASM230
SUSHI MAKER	ASM430CE ASM405SCE ASM460CE
RICE MIXER	ASM780CE ASM730CE
MULTI-NIGIRI MAKER	ASM545CE
ACCESSORIES	

Vol—6

AUTEC

ASM865CE

OMU SAN DO™

おむサンド

Not only is it selling audio equipment including the headphones that have won a top market share for nine years in a row, Audio-Technica is also providing microphone support for "international sports festivals" and the Grammy Awards ceremonies. The efforts of Audio-Technica also include microphone support for the "Summer Sonic Festival" each year since 2002.

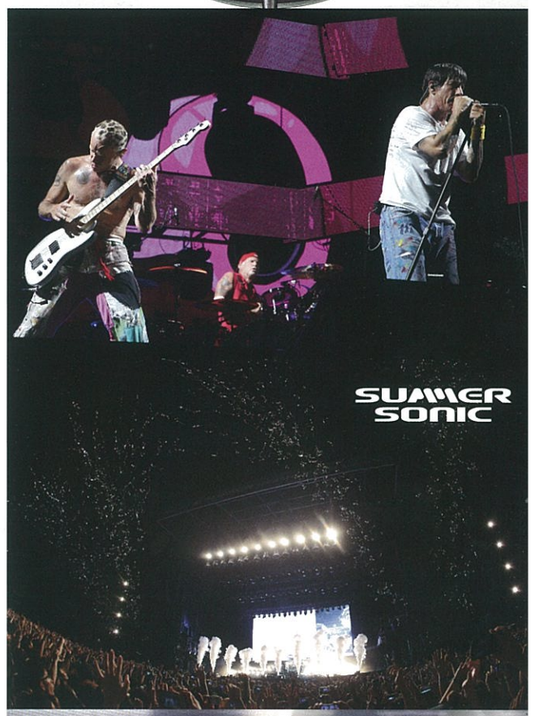
In 1984, on the other hand, Audio-Technica started selling commercial-use sushi makers as a new challenge not limited to traditional business and technical domains. The sushi makers were unique products inspired by home-use "Nigirikko," which was commercialized after an internal contest to seek new business ideas from its employees.

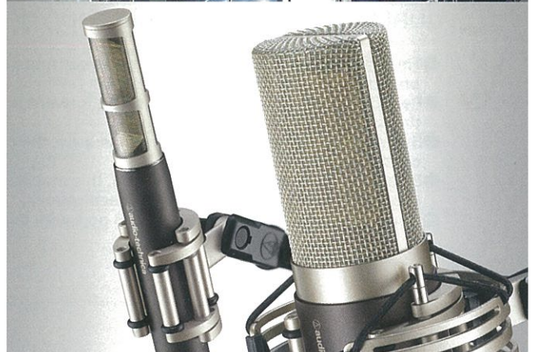
With several variations added to the product line later, the name of AUTEC, "another face" of Audio-Technica, has become widespread as a brand of commercial-use cooked rice processing equipment.

AUTEC products are all designed and manufactured in Japan. The high-quality products backed by the acclaimed brand of MADE IN JAPAN are well accepted in overseas markets as well. Today, commercial-use sushi makers are used in as many as about 50 countries around the world.

In the modern age challenged by soaring labor costs, AUTEC commercial-use sushi makers, designed to provide high quality on a consistent and sustainable basis, will continue to respond to customer needs and constantly evolve into the future.

MADE IN Japan





NORIMAKI MAKER, CUTTER

Norimaki Machine

ASM865CE

NORIMAKI MAKER

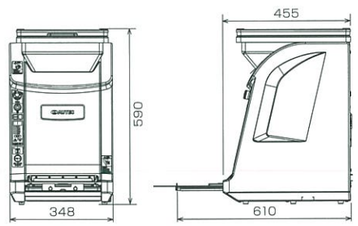
Safe・Reliable Non-PTFE Cleanness UP!

CE

Control Panel

Compact and stylish machine provides better quality rice mat with higher productivity!

- This machine can produce 300 pcs rice mats more compared with the previous rice spreading machine.
- Re-location of the auto supply sensor to forward position improves the functionality of the operation.
- By not using Teflon coating on the slide base, the concern about food contamination is eliminated.
- By sushi machine industrial standards, this machines fulfills the shortest width and lightest weight specifications.
- Updates can be uploaded via the USB port with the minimal time.



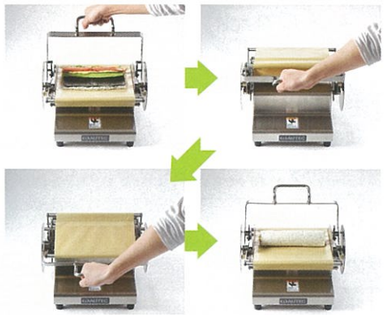
ASM865CE	
Power Supply	AC230 V (50 / 60 Hz)
Forming Capacity	900 - 1,200 mats/h
Hopper Capacity	8.2 kg
Dimensions	W 348 mm x D 455 mm (max 610 mm) x H 590 mm
Weight	Approx. 33 kg

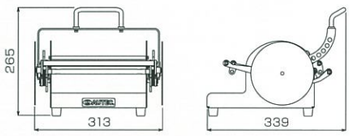
Commercial-use manual norimaki (inside-out) maker

ASA190

NORIMAKI MAKER

Stainless SUS304





ASA190 enables anyone to make norimaki without special skills

- Applicable to thin to large rolls without a setup change. Rolling-direction insensitive: longitudinal or lateral.
- Fully compatible with ASM865, this norimaki maker improves work efficiency when combined with the norimaki making machine.
- Norimaki can be made using soy sheets and many other types of norimaki sheets.
- Norimaki can be rolled tightly and softly regardless of the type of filling. Lettuce or fried food filling can be rolled in without difficulty.
- Sanitary norimaki making is ensured by using corrosion-resistant stainless steel SUS304 and a Teflon belt that helps norimaki come off easily.

ASA190	
Norimaki size	Width (diameter): 20 to 60mm Length: max. 205mm
Outer dimensions ※Excluding the power cord and screw heads	W 313 x D 339 x H 265 mm
Weight	about 7.0kg

Norimaki Cutter

ASM250CE

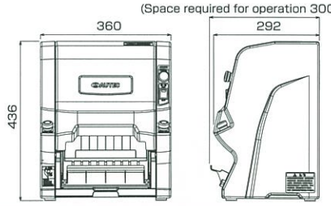
NORIMAKI CUTTER

CE

Efficiency improves with safety operation

- Nicely cut rolled sushi is dropped onto the bottom tray and base is recovered automatically so work efficiency is improved.
- As the parts are made of resin, cleaning, assembling and disassembling is simplified.
- The cut base units are for 6 pcs, 8 pcs and 10 pcs. For 6 pcs and 8 pcs, the cut base unit is common.

(Space required for operation 300)



ASM250CE	CE
Power Supply	AC100V - 240V 50Hz / 60Hz
Power Consumption	40W
Production Capacity ※The production capacity varies depending on the setting and the conditions	Up to 600 pcs per hour
Range of Norimaki sizes	Thickness equivalent to 25 square - 50 square (mm) Length lengthwise roll (for 4 / 6 / 8 pcs) : 180 - 185 (mm) Yoko roll (for 10 pcs) : 200 - 205 (mm)
Cutting Size (mm)	For 4 pcs cut : 45 each For 6 pcs cut : 30 each For 8 pcs cut : 22.5 each For 10 pcs cut : 20 each
Dimensions	W 360 x D 292 x H 436 mm
Weight	18 kg

NORIMAKI MAKER, CUTTER

Norimaki Machine

ASM880CE

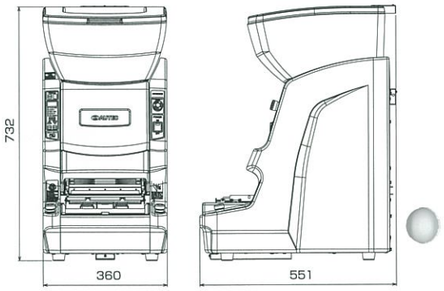
NORIMAKI MAKER

Safe·Reliable Non-PTFE Cleanness UP!

Double heat-retaining Heater & Hopper

CE

Control Panel



It can be operated simply and set flexibly.

- The lighter machine parts simplify daily cleaning, assembling and disassembling.
- The new feature of loosening rice was designed for the ASM880 and the hopper capacity was increased to 10kg.
- The machine keeps the setting values of the previous operation. These can be recalled automatically just by attaching each wrapping unit to the main body.
- Its applicability to long rolls makes it possible to make various kinds of rolled sushi. Inside-out rolls can also be made by changing settings.
- Changing the wrapping unit is easy with one-touch simple operation and the previously used rice mat setting is automatically set in accordance with the size of the wrapping unit.

ASM880CE	CE
Power Supply	AC230V 50Hz
Power Consumption	70W

Finished Rolled Size ※
It can form the sizes below by changing the wrapping-unit (sold separately).

		Finished Rolled Specification(mm)	Seaweed Size (mm)	Rolled Approx. weight
Small	S	25 square × 185 width	103 × 185	70g - 90g
Med.	M	35 square × 185 width	150 - 165 × 185	120g - 150g
Lgr.	L	45 square × 185 width	188 - 208 × 185	200g - 270g
Yoko Med.	YM	35 square × 205 width	150 - 165 × 205	130g - 160g
Yoko Lgr.	YL	45 square × 205 width	185 × 205	220g - 300g

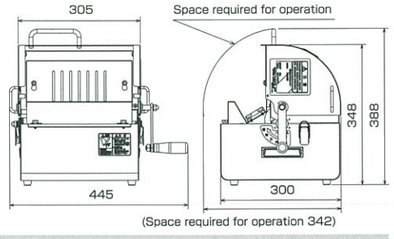
※ Rolled weight varies depending on the amount of ingredients and rice condition.

Hopper Capacity	Max. Approx. 10kg
Rice Supplying Method	Auto-stirring Supply System
Dimensions	W 360× D 551× H 732mm
Weight	Approx. 50 kg

Norimaki Cutter

ASM230

NORIMAKI CUTTER



(Space required for operation 342)

Safe and efficient manual NORIMAKI CUTTER

- Safe work environment with auto lock mechanism. No blades are exposed when the cover is open.
- New special circular shape blades cut cleanly and evenly.
- The lock can be manually released if required.
- This unit is portable as it does not require any electrical power. Easy set up and power saving.

ASM230				
Cutting Method	Manual 2 rotation cutting method			
Cutting Size	The following Norimaki cuts can be made by selecting the appropriate cutting unit (optional).			
		For cutting of 6 pieces from 185mm length roll	For cutting of 8 pieces from 185mm length roll	For cutting of 10 pieces from 205mm length roll
Cutting Width		6 pcs. = Approx. 30 mm	8 pcs. = Approx. 21.5 mm	10 pcs. = Approx. 20 mm
Dimensions	W445 x D342 x H348 mm			
Weight	Approx. 11 kg			

※ 388mm of height will be needed for actual working dimensions

SUSHI MAKER

Sushi Rice Ball Machine

ASM430CE

SUSHI MAKER

Safe·Reliable Non-PTFE Cleanness UP!

CE

Control Panel

When working on the both side of machine...

Workers can take rice ball close at hand by standing right and left

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.

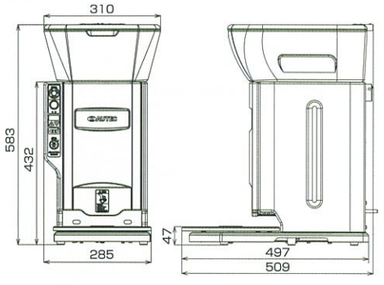
Worker couldn't take rice ball by standing on the right side of old machine.

Variations of forming rollers

(Common to ASM405)

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 complied 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.
- Supply high-quality formation of sushi rice ball-producing with "Slant Model"
- 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)
- Most fewest cleaning parts and smallest installing area of all the same class machine.

※The picture and dimensional outline drawing are shown in the CE-type.

ASM430CE	CE
Power Supply	AC230V 50 / 60 Hz
Power Consumption	75W
Production Capacity	50Hz: A maximum output of 4000 rice balls / hour. 60Hz: A maximum output of 4200 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	6.6 kg
Dimensions	Approx. W 310 × D 509 × H 583mm
※Excluding the **Power Cord** and protruding parts	
Weight	Approx. 23 kg

SUSHI MAKER

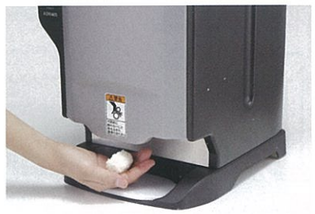
Sushi Rice Ball Machine

ASM405SCE

Safe・Reliable Non-PTFE Cleanness UP!

SUSHI MAKER

Control Panel



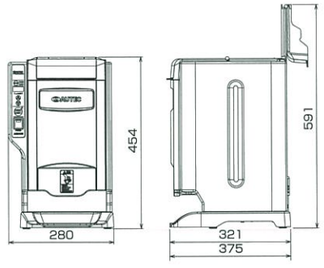
In HAND mode, sensor detects hand position and drops a rice ball

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

Variations of forming rollers
(Common to ASM405)

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 complied 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.
- Stylishly designed, this machine fits every restaurant and counter.
- Integration of the hopper and the body give it a slim, compact style.
- Special resin parts, with improved durability, replace Teflon coating.
- Easy selection between" HAND" and" AUTO" modes with one touch of a button.
- Fewer parts for easy cleaning.

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

Sushi Rice Ball Machine

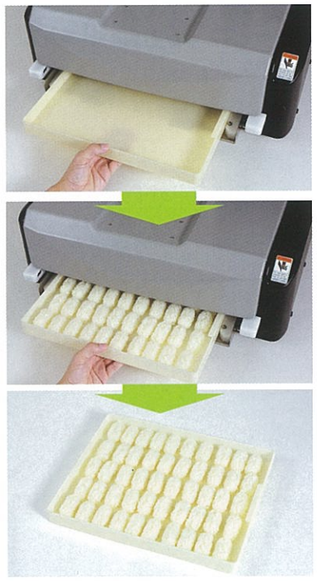
ASM460CE

Safe・Reliable Non-PTFE Cleanness UP!

Double heat-retaining Heater & Hopper

SUSHI MAKER

Control Panel

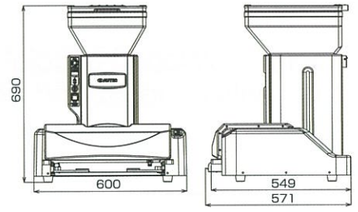


Automatic alignment starts when tray is set

Variations of forming rollers
(Common to ASM405)

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 complied as special specification.



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.
- Few cleaning parts and simple structure, easy to disassemble and clean.
- Built-In catch arm installed, and tray covered inside the machine, more safety and healthy.

※The picture and dimensional outline drawing are shown in the CE-type.

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

RICE MIXER

Rice and Vinegar Mixer

ASM780CE

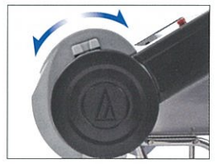
Safe・Reliable Non-PTFE Cleanness UP! / Newly Developed SPECIAL RESIN / Stainless SUS304 / CE

SHARI MIXER

Control Panel

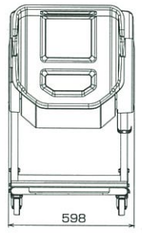
Up Down Button

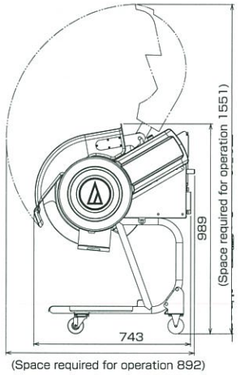
You can easily detach the drum bowl with one touch of a button.



A new cradle-like mixing way is adopted.

A white cover is attached





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

- A newly-developed temperature sensor on the ASM780 helps to offer uniform finished rice without being affected by the condition of the cooked rice.
- Once operation is done, the machine transfers the mixed rice to the box automatically. Set a rice box in advance and transferring will be completed.
- 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 operation is interrupted while drum cover is opening.

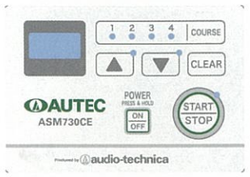
ASM780CE	CE
Power Supply	AC230V 50Hz
Power Consumption	200W
Capacity	Approx. 6.6 - 13.2 kg
Dimensions	W 598 x D 743 x H 989 mm ※Excluding the Power Cord and protruding parts
Weight	Approx. 47 kg

Rice and Vinegar Mixer

ASM730CE

Safe・Reliable Non-PTFE Cleanness UP! / Newly Developed SPECIAL RESIN / Stainless SUS304 / CE

SHARI MIXER



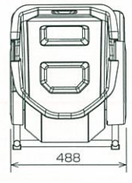
Control Panel

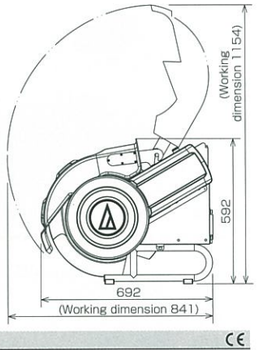
Newly developed shari drum, detachable with one-touch operation (patent-pending) [TBD]

Newly developed shari-mixing bar

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

A white cover is attached





The industry's most compact table-top shari mixer enables anyone to make high-quality shari without difficulty.

- A uniquely shaped shari mixing bar was newly developed. A non-stop quest for rice mixing with controlled stickiness and unevenness.
- Further improvement in cooling effect by an increase in blower air volume.
- 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.

*1 According to our survey in April 2014 *2 Joint development with a resin maker *3 According to our survey in April 2014

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

MULTI-NIGIRI MAKER

Rice Ball Forming Machine

ASM545CE

△ MULTI NIGIRI MAKER

Safe·Reliable Non-PTFE Cleanness UP!

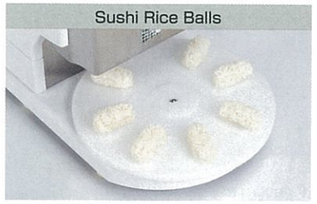
heat-retaining hopper

CE

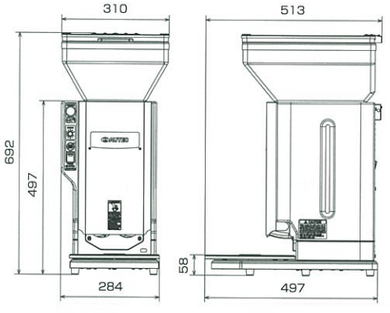
Control Panel

Onigiri

Sushi Rice Balls



Makunouchi Rice Balls



Multiple roles with one machine

- ASM545 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.
- Design with simple structure using fewer parts for ease of maintenance. Does not have Teflon-coated parts minimizing peeling problems.
- Use of futuristic Helical Mold forming system produces soft texture rice balls.
- The stirring shafts break rice properly and the feeding rollers transfer it to the turntable to produce rice balls with a stable and even finish. Can produce perfectly formed triangular Onigiri.
- Use of new feeding change-over structure, thinner Onigiri for sandwich and mini-Onigiri are also be formed.

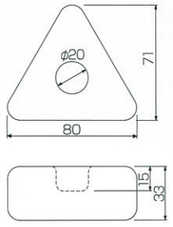
ASM545CE	CE
Power Supply	AC230V 50Hz
Power Consumption	80W
Production Capacity ※The production capacity varies depending on the setting and the conditions.	
Onigiri	1,100 - 1,650 pcs. / hour (50Hz)
Sushi Rice Balls	2,200 pcs. / hour (50Hz)
Makunouchi	1,375 - 4,400 pcs. / hour (50Hz)
Hopper Capacity	Approx. 8.2 kg
Dimensions	W 310 x D 513 x H 692 mm
Weight	Approx. 25 kg

ASM545 Forming sizes and shapes

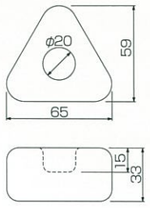
In addition to the lists below, various sizes and shapes of forming units are available.
We also accept special size and shape orders.

Onigiri

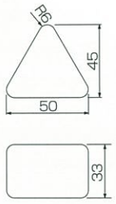
●Type SL-G (approx. 100 g)



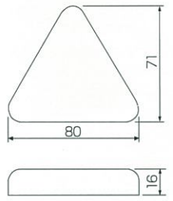
●Type SM-G (approx. 80 g)



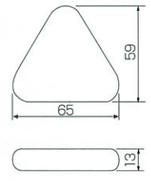
●Type Triangle 40 (approx. 40 g)



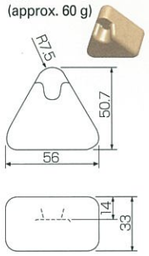
●Sandwich Triangle L (approx. 50 g)



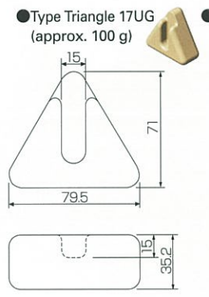
●Sandwich Triangle M (approx. 40 g)



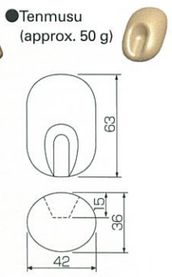
●Type Triangle 60UG (approx. 60 g)



●Type Triangle 17UG (approx. 100 g)



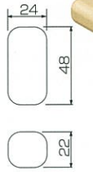
●Tenmusu (approx. 50 g)



Sushi Rice Ball

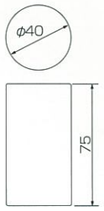
●Type Sushi Rice Ball (approx. 21 g)

●Type Sushi Rice Ball (approx. 18 g)

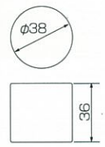


Makunouchi

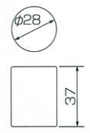
●Type Makunouchi 40 - 75 (approx. 100 g)



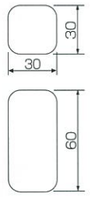
●Type Makunouchi 38 - 36 (approx. 35 g)



●Type Makunouchi 28 - 37 (approx. 21 g)

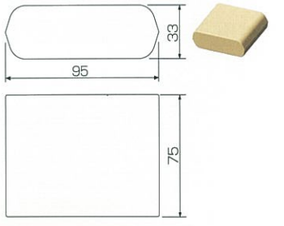


●Type Makunouchi 30 - 60 (approx. 40 g)



Bento

●Bento (Approx. 200 g)



ACCESSORIES

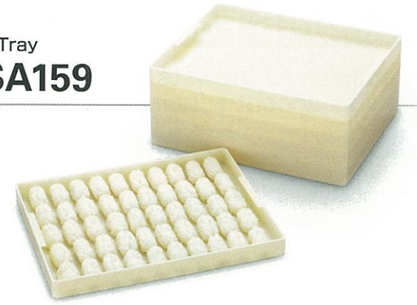
Lubricant Spray
AUTEX

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 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

Electric Rice Box
1575XB

- The temperature is easy to adjust. (15℃～75℃)
- Waterproof design makes the maintenance easy.

Capacity : Max. 20L (15kg)
Power Comsumption : AC100V 75W
Outer Dimentions : W483 x D373 x H256mm
Weight : About 3.2kg

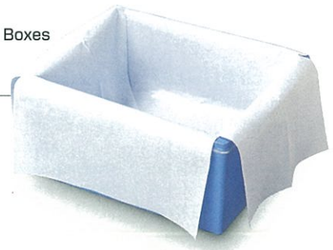
Rice Box
ASA151

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

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

High-quality cooking paper
Craftsmanship

Excellent strength and absorbability
Best suited for removing water drips
High-performance cooking paper

- Free from petrochemical fibers or adhesive binders
- High absorbability. The strength remains unchanged even after being dampened
- Made 100% of natural materials

Size : (L) 365mm x 240mm (M) 275mm x 240mm
Number of sheets per roll : (L), (M) 150 sheets
Number of rolls per carton : (L), (M) 10 rolls
Material : Pulp, rayon

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

Commercial-use IH rice cooker
SR-PGC54 (single-phase 200V)
SR-PGC54A (three-phase 200V)

This rice cooker is designed to make delicious, evenly cooked rice with the help of "Umabi Diamond Inner Pot"

- Because the pot itself produces heat, high-quality cooked rice can be consistently made using IH (induction heating)
- Three-sided IH generates high heating power
- The diamond-fluorine-coated inner pot transmits cooking heat effectively
- The start timer eliminates the need of having to come earlier just for turning the rice cooker on

Capacity : max. 5.4L (30 cup of rice)
Power consumption : single-phase / three-phase 200V 4,570W
Size : W 502mm x D 429mm x H 410mm
(H 817mm when the cover is fully opened, 1.5m-long power cord)
Weight : 16.6kg (single-phase), 16kg (three-phase)

Foot Switch

- Work efficiency is improved because there is no need to press the start button

Aluminium Pick Plate

- Ease of use is improved because of the increase in plate strength
- This pick plate can be used for food products of all sizes

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

Silicon Rice Net

- Cooked rice is less susceptible to sticking to the net
- This net can be used as vegetable drainers and bamboo steamers, and for many food processing applications

Size : 65 x 65cm (S) 85 x 85cm (M) 100 x 100cm (L)
Capacity : 9 - 15kg (of cooked sushi rice) ＊L-Size