WHY buy from us?

How can I assure that the Sushi on my conveyor is fresh?

- None of our competitors build their systems in the USA
- We offer shorter lead times because our systems are made in the USA by certified technicians. There is no need to factor in an additional 4 weeks for sea transport like our competitors. There is no need to pay shipping charges to import systems from manufacturers located in Asia, or Europe.
- All of our products are NSF* certified and all electrical components are UL* listed. We meet all current health code and electrical requirements you will encounter during restaurant construction.
- Support is just a phone call away.

We offer a Sushi Freshness System that tracks all of the Sushi plates on the conveyor. Each plate requires an RFID tag to be attached to the bottom surface of the plate. When the plate travels around the conveyor system it is monitored by a SMART control system which keeps track of how long that plate has been on the system. Once the plate exceeds a set period of 60180 minutes it will automatically be rejected by the Sushi Freshness System. No need to worry about spoiled food, the Freshness System will consistently monitor the freshness level of your food and will automatically reject spoiled food.

*NSF – Is a Public Health and Safety Company that certifies products meet certain health requirements in the Americas. www.NSF.org
*UL – Underwriters Laboratories is a global independent safety science company that certifies electrical devices worldwide. www.UL.com
Our conveyors are the highest quality conveyor systems available and all come with a Lifetime Warranty.
SL Large Conveyor Layout

Benefits:
- Cost-effective conveyor systems
- All conveyors made from SUS 304-48 Stainless Steel
- Modular design, easy to install and reconfigure
- Both standard and special design layouts available
- Food-grade chain material
- Made in the USA, support and install services provided nationwide
- Conveyors easily plug into a standard household power outlet, 120 volts AC