

Noodle Machines

Udon Noodle Makers

A Noodle-making Master in the Shape of a Machine

Until Yamato introduced the "Shinuchi" series (Model S-1284) of noodle-making machines, most Japanese noodle lovers thought handmade noodles, called Te-uchi in Japanese, always beat out machine-made noodles when it came to taste, texture, smoothness and elasticity.

That has changed thanks to the hard work of Yamato founder Kaoru Fujii, formerly an engineer of mechanical design. Fujii began analyzing traditional Te-Uchi udon-making methods from an engineer's perspective. He gave himself entirely to studying the secrets of good noodle making and used his scientific background to understand why certain methods were more successful than others. He then translated this research into the design for the company's noodle-making machines.



Now, 30 years and more than 1,300 refinements later, the Shinuchi series machine is nothing short of a noodle-making master in the shape of a machine. It successfully combines the essence of traditional noodle making with the most advanced digital technology.

The "Shinuchi" series has been embraced by the market, helping to boost Yamato's market share to No. 1

Here's why a Shinuchi Udon-making machine is an excellent addition to any noodle shop or restaurant:

- ◆ Consistently produces high-quality noodles
- ◆ Requires no noodle-making expertise or experience
- ◆ Boosts productivity (100 portions or more per hour)
- ◆ Has a small footprint for easy in-store installation

- ◆ Protects operator from injury with its auto-shutoff safety device
- ◆ Is made of stainless steel for hygiene and ease of cleaning



Udon Noodle Maker Specification

Model	S1284US	W874AS
Mixer Capacity (in flour)	12.5 Kg	8.0 Kg
Roller Width	800 mm	700 mm
Cutter Width	420 mm	420 mm
Output (Servings/hour)	250 -300	150 - 200
Power Supply	230V Triple Phase	100V Single Phase
Power Consumption	1.53 KW	1.27 KW
Weight	(approx.) 470 Kg	(approx.) 400 Kg
Dimension (W x D x H mm)	1,350 x 870 x 1,420	1,120 x 840 x 1,351

The above specification is subject to change for improvement and other purposes.