

# 回転寿司

*Sushi Conveyor and Accessories*



**MODU<sup>®</sup>**  
**Automation**



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SUSHI ROBOT,   
DISH WASHER,   
DIRTY DISH CONVEYOR



# S SUSHI CONVEYOR



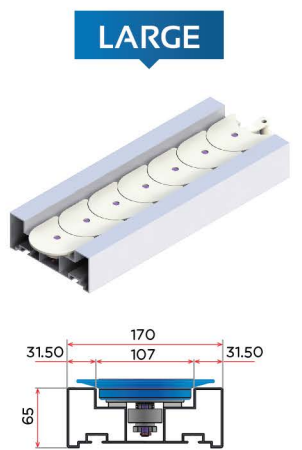
## E SERIES

*Thermoplastic Chain With Aluminium Frame Conveyor System*

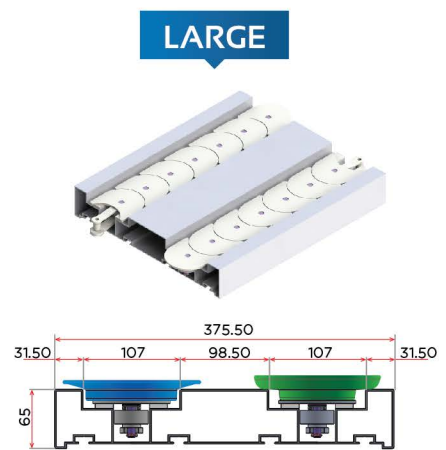
is composed of fully recyclable aluminium material. The smart design and configuration of the E Series Conveyor enables you to reconfigure, re-layout and reuse. The MODU E Series Conveyor is cost-effective, which helps to reduce the overall initial investment. MODU E Series Conveyor System can be powder-coated in the colour of your choice. You can instantly match the conveyor system to your interior design in order to create the perfect dining experience for your customers.

## EM SERIES

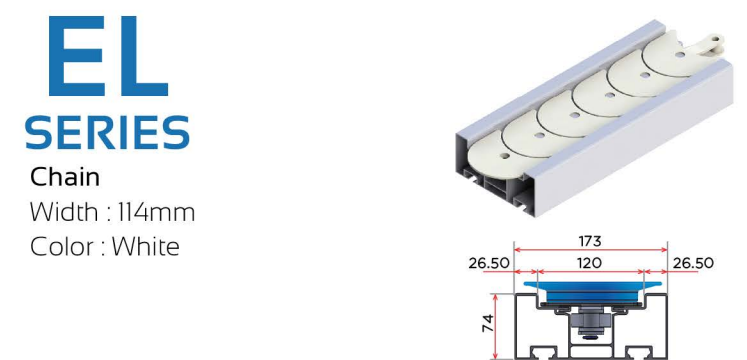
Chain  
Width : 85mm  
Color : White



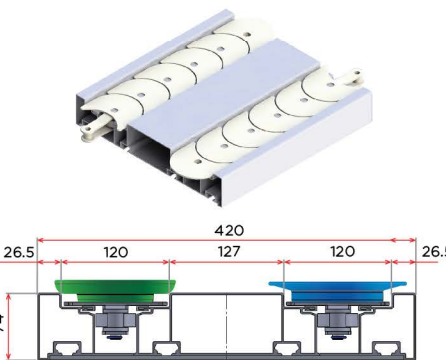
|                |        |
|----------------|--------|
| Profile Width  | 170 mm |
| Profile Height | 65 mm  |



|                |        |
|----------------|--------|
| Profile Width  | 376 mm |
| Profile Height | 65 mm  |



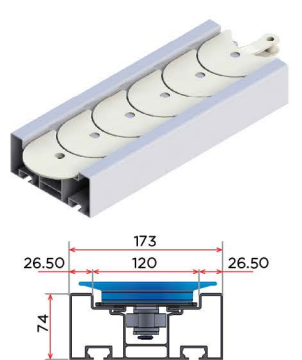
|                |        |
|----------------|--------|
| Profile Width  | 173 mm |
| Profile Height | 74 mm  |



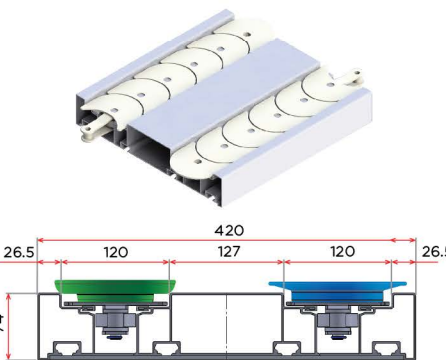
|                |        |
|----------------|--------|
| Profile Width  | 420 mm |
| Profile Height | 74 mm  |

## EL SERIES

Chain  
Width : 114mm  
Color : White



|                |        |
|----------------|--------|
| Profile Width  | 173 mm |
| Profile Height | 74 mm  |



|                |        |
|----------------|--------|
| Profile Width  | 420 mm |
| Profile Height | 74 mm  |

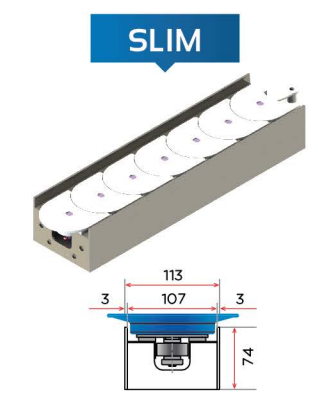
MODU® 04

## S SERIES

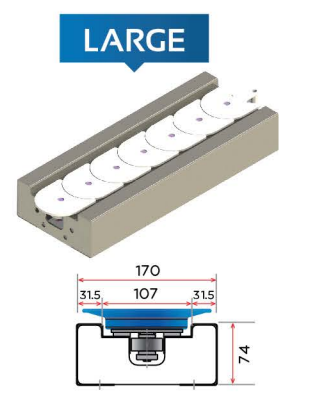
*Thermoplastic Chain With Stainless Steel Frame Conveyor System*

## SM SERIES

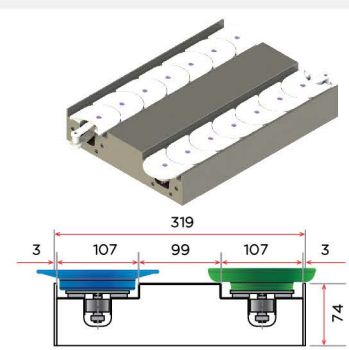
Chain  
Width : 85mm  
Color : White



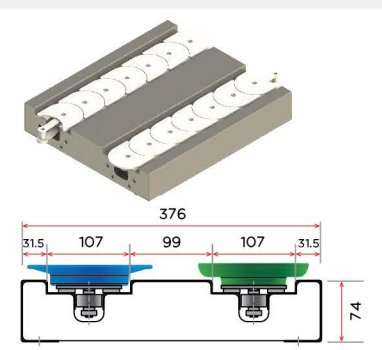
|                |        |
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| Profile Width  | 113 mm |
| Profile Height | 74 mm  |



|                |        |
|----------------|--------|
| Profile Width  | 170 mm |
| Profile Height | 74 mm  |



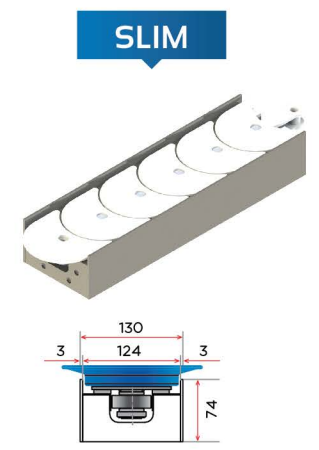
|                |        |
|----------------|--------|
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| Profile Height | 74 mm  |



|                |        |
|----------------|--------|
| Profile Width  | 376 mm |
| Profile Height | 74 mm  |

## SL SERIES

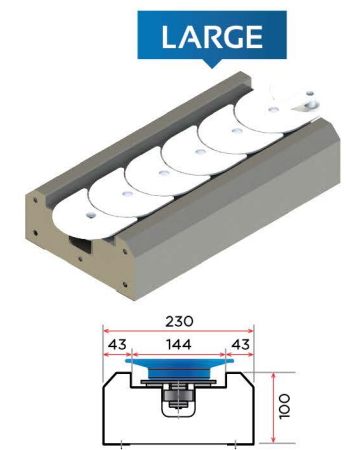
Chain  
Width : 114 mm  
Color : White



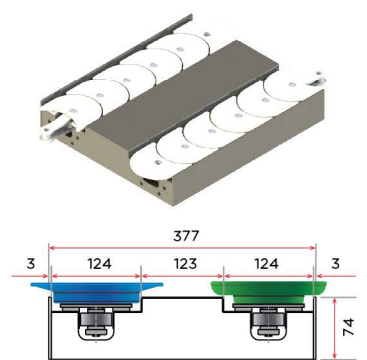
|                |        |
|----------------|--------|
| Profile Width  | 130 mm |
| Profile Height | 74 mm  |



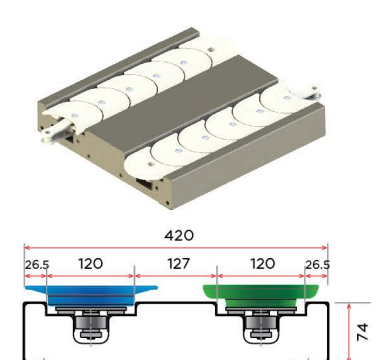
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| Profile Width  | 173 mm |
| Profile Height | 74 mm  |



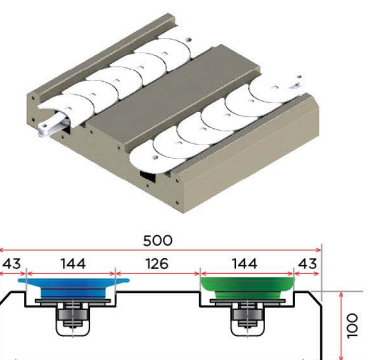
|                |        |
|----------------|--------|
| Profile Width  | 230 mm |
| Profile Height | 100 mm |



|                |        |
|----------------|--------|
| Profile Width  | 377 mm |
| Profile Height | 74 mm  |



|                |        |
|----------------|--------|
| Profile Width  | 420 mm |
| Profile Height | 74 mm  |

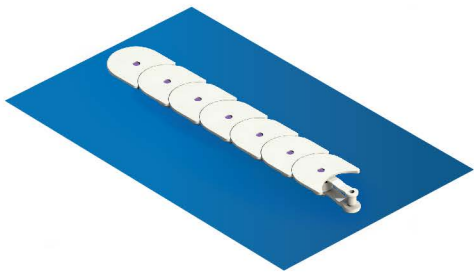


|                |        |
|----------------|--------|
| Profile Width  | 500 mm |
| Profile Height | 100 mm |

MODU® 05

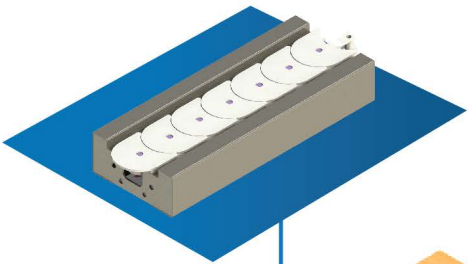
# STANDARD MODULES

Different modules can be easily combined

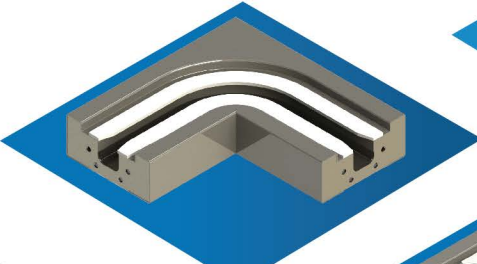


**Crescent Chain**  
Material : Food Grade  
Width : 114 mm  
Weight : 1.66 kg/m  
Temperature : -20°C to 60°C

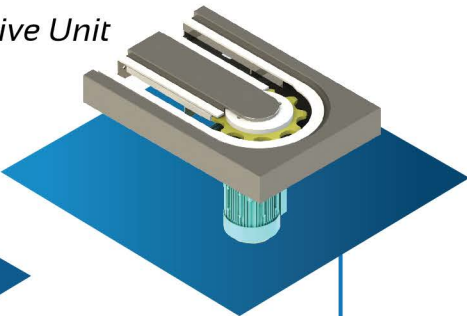
2.4m Single Straight Section



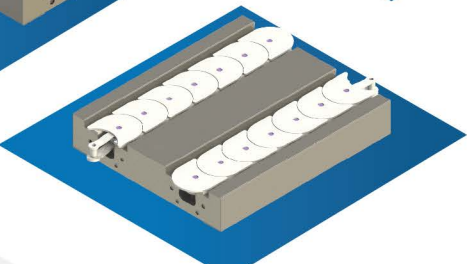
90 Deg Bend



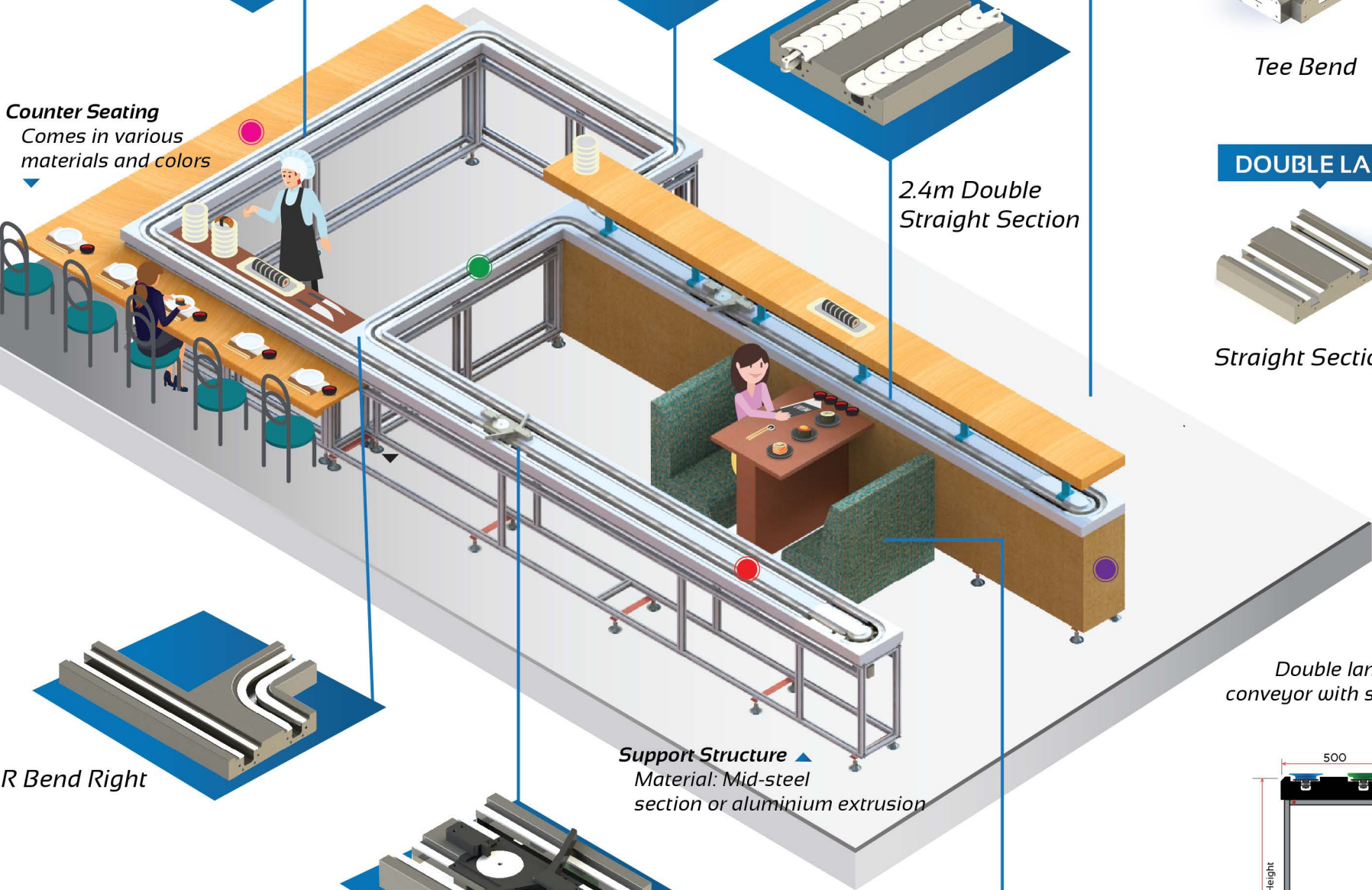
Drive Unit



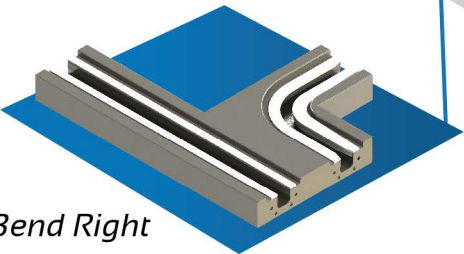
2.4m Double Straight Section



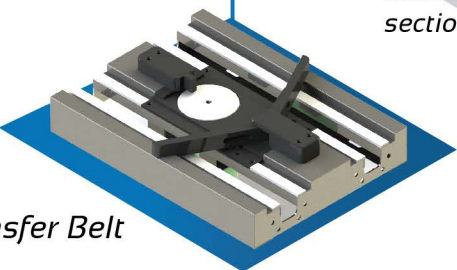
Counter Seating  
Comes in various materials and colors



R Bend Right



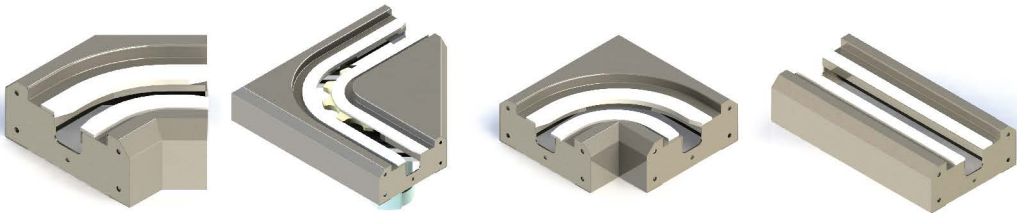
Transfer Belt



Support Structure  
Material: Mid-steel section or aluminium extrusion

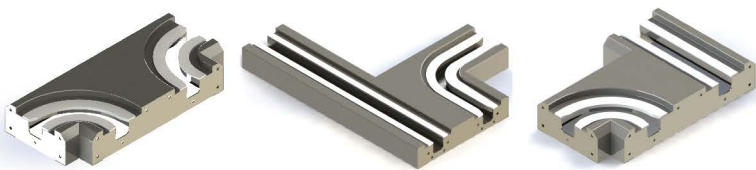
Bench Seating (2, 4 or 6 seaters)  
Available in standard or customized designs comes in various materials and colors

## SINGLE LANE



45 Deg Bend    90 Deg Drive    90 Deg Bend    Straight Section

## COMBINE LANE



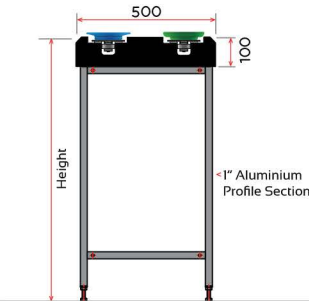
Tee Bend    R Bend Right    R Bend Left

## DOUBLE LANE

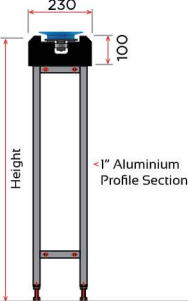


Straight Section    Tee Bend    X Bend    90 Deg Bend    180 Deg Bend    180 Deg Drive

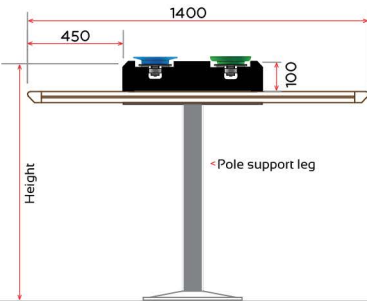
Double lane conveyor with support



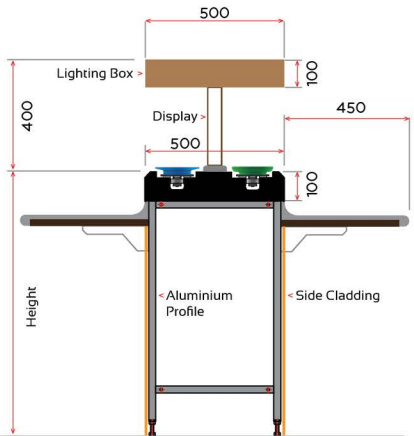
Single lane conveyor with support



Double lane conveyor with unipole support and dining counter top



Double lane conveyor with side cladding dining counter top and display lighting



# DIRTY DISH CONVEYOR (DDC)

Reduce your table turnaround time

The MODU DDC is used to transport dirty dishes from the dining area to the dish washing area. The DDC reduces staff movement within the restaurant, as they can easily place the dirty dishes into the basket and then place it onto the conveyor.



Load the basket filled with dirty plates / dishes onto the Dirty Dish Conveyor.



When the door is open, the conveyor stops moving for easy loading.



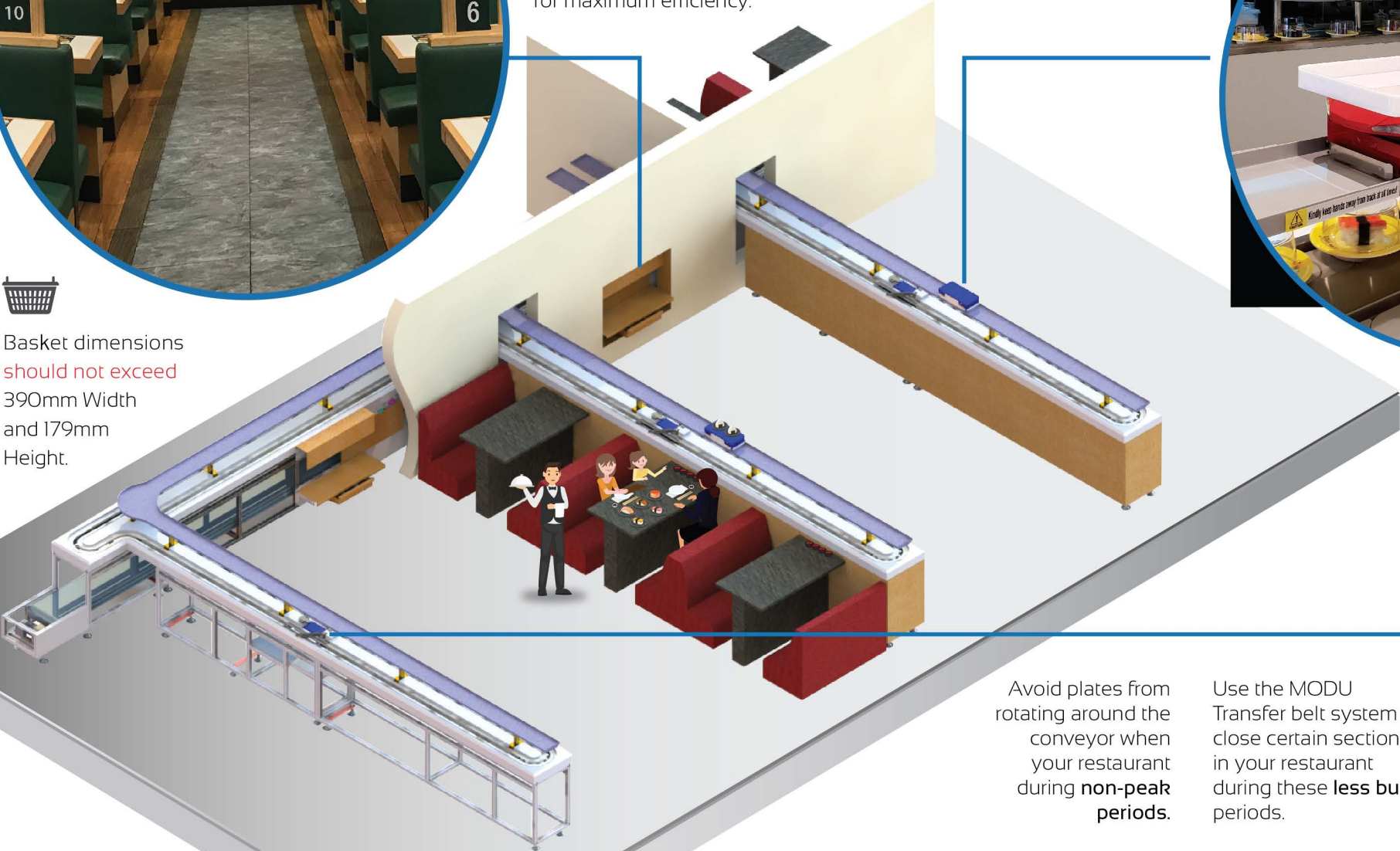
The conveyor stops when the basket arrives at the end, where the staff can remove the basket and place it at the washing area for the conveyor to continue moving.

## DESIGN PERSPECTIVE

- ▶ The DDC can be installed at any location that has easy access to a washing area. It can be a straight conveyor, or based on your custom layout plan.
- ▶ Door opening can be installed at multiple locations along the conveyor for maximum efficiency.



Basket dimensions should not exceed 390mm Width and 179mm Height.



Avoid plates from rotating around the conveyor when your restaurant during **non-peak** periods.

# DELIVERY SYSTEM

### DIRECT DELIVERY

Control of the unit is performed via a touchscreen. When installing the Direct Delivery Robot, we include settings of the tables.



## FOOD DELIVERY ROBOT

With creative innovation, the Food Delivery Robot is not only used in Kaiten Sushi Restaurants, but also in a variety of other restaurants that need automation to deliver orders to customers. The Food Delivery Robot is flexible and customizable according to your needs.

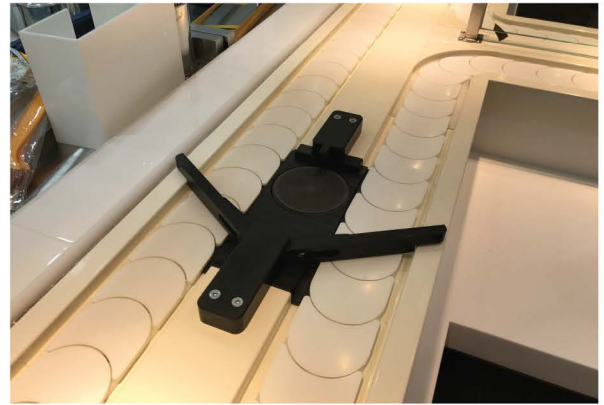


## BELT & ROTARY Transfer System

### BELT TRANSFER



### ROTARY TRANSFER



Profile Type ▶ SL Large / SL Medium / SL Slim / EL Series

SM Large / SM Slim / EM Series

# MAGNETIC CONVEYOR

Captivating and innovative



The unique and innovative magnetic conveyor provides a trendy dining experience to customers. The sleek design of the MODU magnetic conveyor keeps the serving platform clean and stylish.

MODU® 10



Shabu Shabu

## APPLICATION

Innovative



Steamboat

# HOT WATER SUPPLY

Unique and innovative

A continuous flow of hot water is at the hand of the customer. The tap is installed on each table for customers to access freshly steeped tea any time.



Conveyor Side Mounting

Table Top Mounting



## MOBILE SUSHI

is specially designed for customers who wish to participate in road shows / exhibitions and continue to preserve their signature way of serving food.

- Easy to transport
- Easy to assemble / dismantle
- Fully customizable

# R RESTAURANT MANAGEMENT SOLUTION

## SUSHI DINING WARE *Dine with style*

### DESIGN YOUR BRAND



Customer's logo can be printed onto the plate

### SUSHI PLATES 6"



Solid Colour Plates



White Strips Plates

### SUSHI LIDS



Dome Lid for 5.5" Plate



Hard Lid for 6" Plate

### SUSHI PLATES 5.5"



Sushi Bowl



Sushi Plate

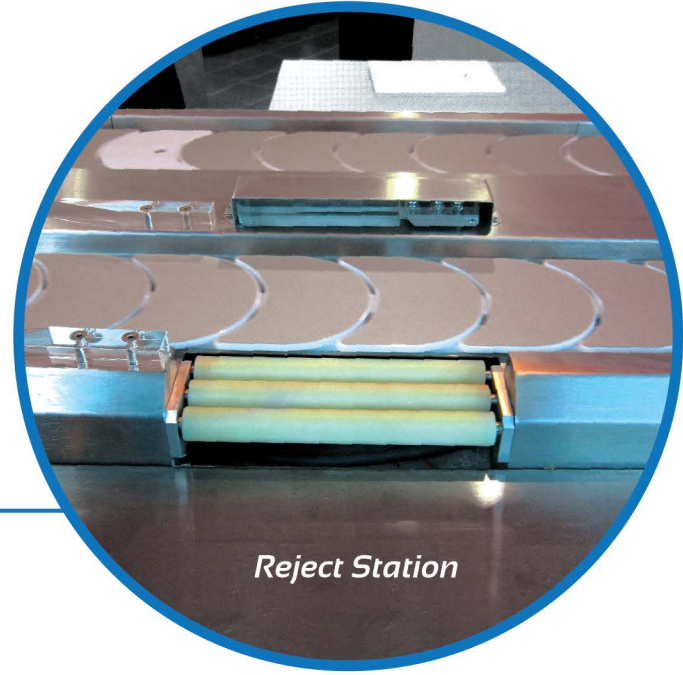
## RFID FRESHNESS SYSTEM

*Monitor sushi freshness on conveyor*



Expired plates on reject conveyor.

All plates must be equipped with an RFID tag in order to monitor the freshness of the food.



Reject Station

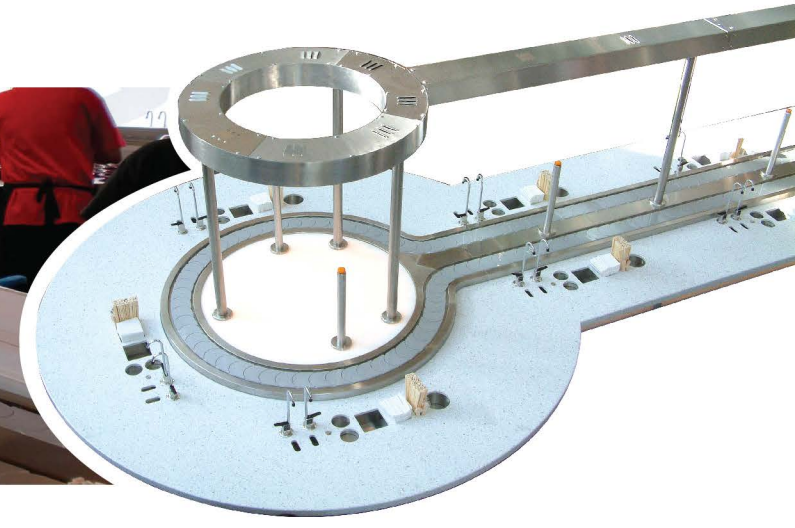
The System only monitors the freshness of the food on the conveyor system, without any data output for analysis.

The chef only selects the shelf life of the food and places it on the conveyor. Once the shelf life is reached, the plates would be rejected by the conveyor.

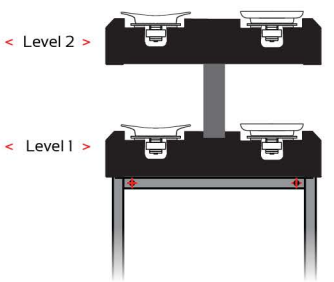
## CONVEYOR LAYOUTS

*Different modules can be easily combined*

### CURVE

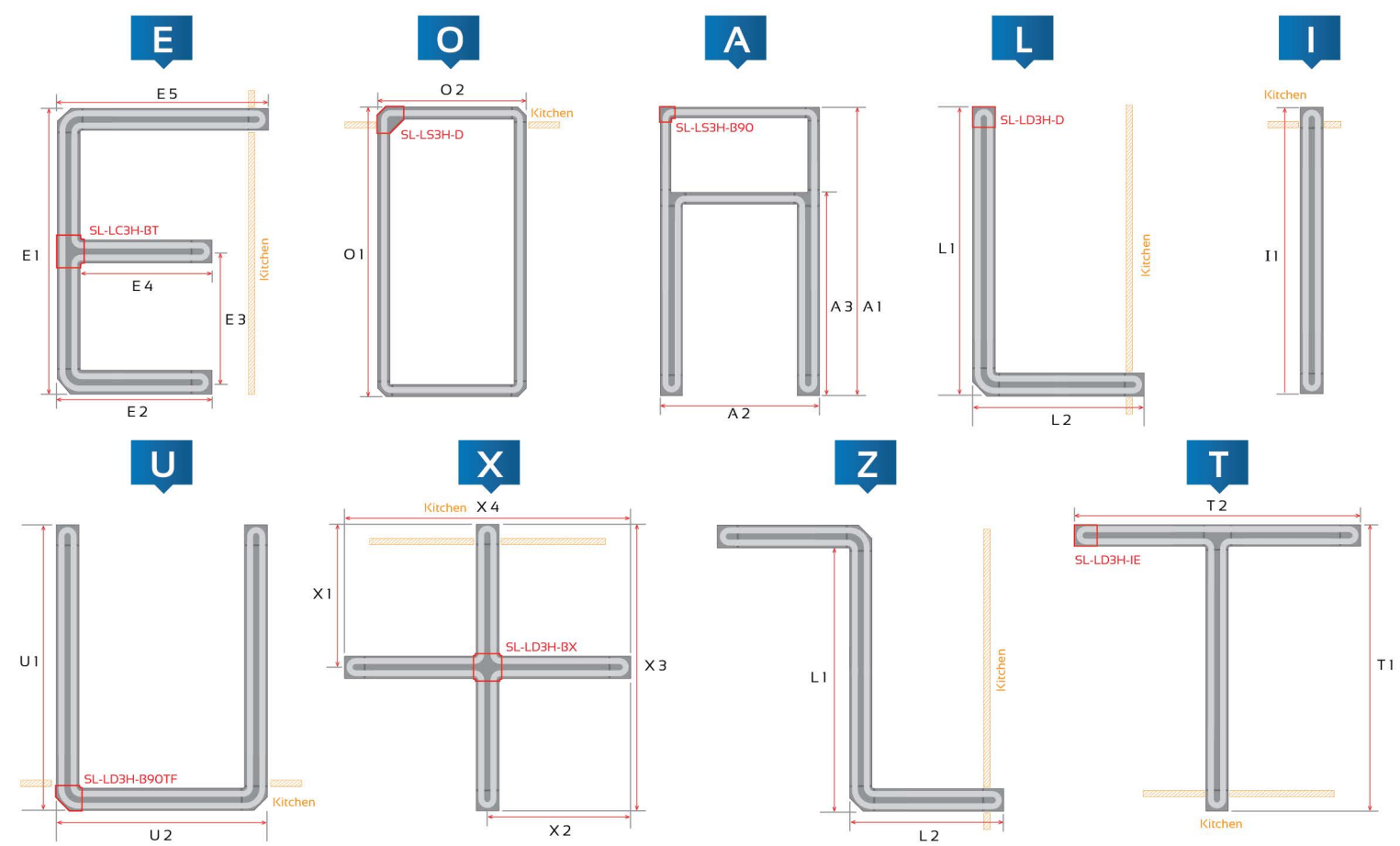


### DOUBLE DECK



### TYPICAL

*Conveyors can be easily linked to the kitchen for fast and easy delivery of food to diners*



## ORDERING & POS SYSTEM

Making orders at your fingertips



MODU F&B Management System helps you to automate your management so that you can focus on improving your business.

### REDUCING MAN-POWER

Reducing the required man-power to take orders. Make the tablet the waiter, which customers can use to take orders with just a few clicks.

+ MENU  
+ MENU  
+ MENU

#### Menu Management

Customise the menu types by adding categories.



#### Easily Billing

Flexibility in billing functions. Easily merge or split billing according to your customer's request.

### REDUCING HUMAN ERROR

Reducing human error, as the ordering is done directly by the customer.



#### Table Management

Select the correct table to serve your customer. Key in orders by using our simple user interface.



#### Kitchen Display System

View all items based on bills or individual items. Easily view your recipes to maintain consistency in your kitchen. Using the MODU Food Delivery Robot, easily send the prepared food directly to the table.

### EFFICIENT AND FASTER

Efficient and faster, as orders would be directly directed to the kitchen. Billing can directly be viewed from the tablet, making your customer enjoy a faster and more efficient experience.



#### Comprehensive Analysis

With all the captured data, you can obtain relevant information for your F&B Management. All reporting can easily be exported.



#### Personalized Experience

Tablet interface can be personalised to your needs.

## DISH WASHER

Unique installation for Kaiten Sushi Restaurant

DW 13



### High Efficiency / Small Floor-space

- Step 1 - Rinsing with Hot Water
- Step 2 - Spraying Detergent
- Step 3 - Brushing Dishes from top & bottom
- Step 4 - Rinsing with Hot Water
- Step 5 - Blowing off all Water

### Main Specifications

Dish Dia : 150mm  
Performance : 1200 pcs/Hr.  
Size : 895 x 597 x 840 (mm)

### Site Requirement

Power : 3 Phase, 200 Volt  
Water : Hot Water  
Drain



High Speed • Fully Automatic • Labor Saving • Simpler & Cleaner Washing

## SUSHI ROBOT

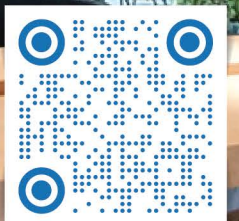
Kitchen equipment



ASM865 CE



Safe-Reliable  
Non-Teflon  
Cleanness UPI



Scan me for more models

# SMART RESTAURANT



**MODU System (M) Sdn.Bhd.  
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