



MODU Sushi Freshness System It is a value added device to the existing sushi conveyor to ensure quality food is delivered to the customer.



MODU Shabu-Shabu Conveyor MODU Shabu-Shabu / Steamboat / Hot Pot Conveyor allow diners to laugh, share, drink and cook at the same time over the course over a leisurely meal.



Manual Plates Removal System

In the Manual Plates System, the duration of each plates is monitored. Once the plates exceeds its expiry time, the buzzer and an indication light will turn on to alert the chef. The system will sound two short beeps with red indication light.



Automatic Plates Removal System

In the Automatic Plates System, the duration of each plates is monitored. Once the plates exceeds its expiry time, the mechanical arm will reject the expired plates from the conveyor to a Stocker Conveyor. Therefore, there is no additional work for the chef. The Chef only need to remove the expired dish from the Stocker Conveyor. From the Stocker Conveyor, the chef would be able to now which dish is less popular.