



NEW RESTAURANT AT BRENT CROSS IN LONDON USES MONK SUSHI CONVEYOR



A new Yo! Sushi restaurant at the Brent Cross shopping center in London uses a Monk sushi conveyor. The system has been supplied by Monk in cooperation with a partner in Malaysia called Modu Systems. Monk and Modu worked together to design and build the system in record time. Modu systems are very experienced in the design of sushi conveyors in the far east and even export sushi conveyors to Japan - the home of sushi!

The layout of this particular system is in the form of a letter 'G' with twin conveyor chains which continuously convey the bowls of sushi past the customers. The system comprises a heavy duty framework supporting the sushi conveyor, footrests, customer counters etc. One variable speed drive motor runs the whole system and only uses 250 watts of electrical power. The acetyl conveyor chain has a very long life, is very smooth and quiet running and needs little maintenance apart from normal cleaning. It runs on wear resistant polyethylene runners in a special silver anodised aluminium extrusion. The areas under the customer counters and above the footrest are clad in opal acrylic and illuminated from behind to give a pleasing effect.

Monk conveyors supply sushi conveyors in two chain widths - 85mm and 114mm. the body of the conveyor can be in silver anodised aluminium or polished 'hairline' stainless steel. The surface of the chain can be satin finish stainless steel or removable self adhesive polyester, in a single colour or printed to a customers design.